



DUKE MANUFACTURING
Serving Systems





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WARNING for CA residents: go to www.dukemfg.com/prop65 for Prop 65 warning

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Your Solutions Partner

About Duke

Today's fast-paced, hyper-competitive environment puts a premium on ongoing innovation and continuous improvement. At Duke, these qualities are deeply ingrained in our corporate culture and way of doing business.

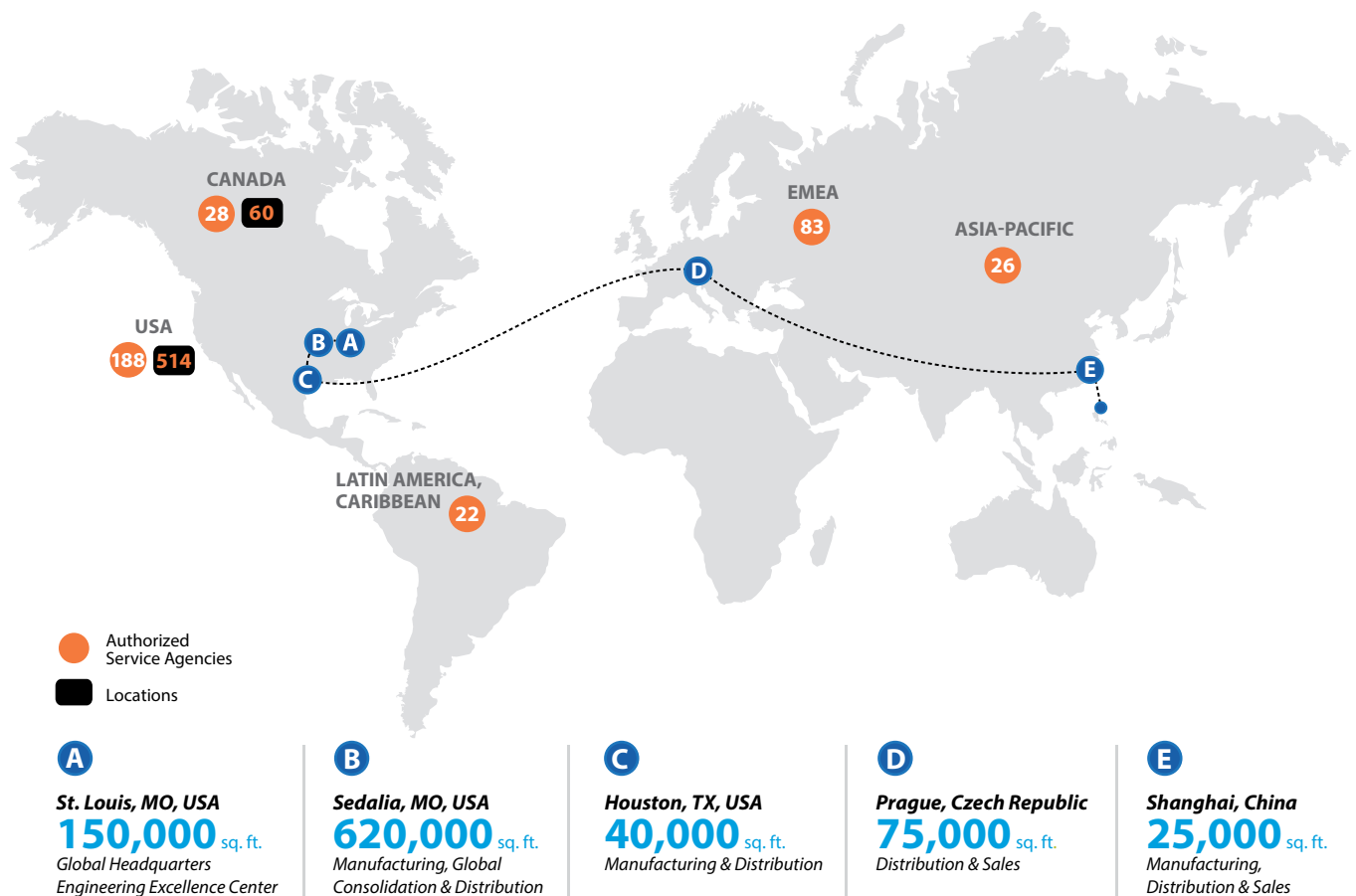
We believe you deserve access to world-class processes, people and facilities. To that end, we invest not only in state-of-the-art hardware like robotics and laser cutting and welding equipment, but also in process enhancement, best practices and our environment through utilization of Six Sigma, Lean Manufacturing,

5S and ISO 9001 and ISO 14000 certification.

Our expanding list of business partners include many of the fastest growing, most dynamic and forward-thinking names in the food-service industry.

- Extensive technology portfolio
- Advanced engineering capabilities
- Comprehensive culinary & foodservice operations knowledge

By partnering with Duke, you'll position your operation for growth now, and in the years ahead.





SERVING SYSTEMS

Serving counters are an integral part of any commercial kitchen as well as executive and school cafeteria applications. In addition to being the center for all food holding and serving applications, the serving counters are really the conduit on which the food rides from your kitchen to your guests. In addition to being a sleek looking holding and serving system, serving counters from Duke are innovative pieces of equipment that can also help support business goals and food distribution KPIs by supplying important metrics all while helping bring your menu items to life and increase participation and meal count.



DID YOU KNOW?



We offer *complimentary Design Consultation*.



When researching serving systems, there are a number of considerations even before the design and installation phase. Don't do it alone, **let our experts walk you through your module** options, selecting the pieces that fit your unique needs. We follow up this consultation with a drawing to help bring your vision and choices to life before production begins.



FAQ

Are all serving counters the same?

While simple in nature, the answer to this question is slightly more complex. Essentially, yes, all serving systems are the same in their function. They are designed simply to be the platform on which your holding, serving, and merchandising appliances rest. The counters are available in a variety of configurations and with a number of unique features. **But, ultimately, all serving counters perform the same function; to house your holding and serving equipment.**

Are there smaller counters for early elementary applications?

Yes! Duke offers our counter systems in a variety of sizes to fit both early education and adult/corporate applications. Contact one of our customer care product specialists and ask about AeroServ counters for early education and daycare applications.

Which counter system is right for my application?

This is the biggest question we hear most often. We understand there are a variety of options available and the nuances of this industry can feel overwhelming. No worries, our team of customer care product specialists are happy to have a conversation with you about your needs and your goals for the project. Once we have a better understanding of your need and goals, we can more accurately specify a counter system to fit your specific application(s).

Are these serving counters available in standard sizes/width/depth?

Serving systems from Duke serve a variety of end users. From corporate kitchens to early elementary applications, Duke counters can be found in schools, daycares, healthcare facilities, grocery stores, restaurants and corporate headquarters across the world. Our team of customer care product specialists are happy to have a conversation and learn more about your needs and the goals of your project so we can help you specify the proper serving counters and appliances for your project.

Are serving counters customizable?

While many counters on the market offer décor options that provide a level of personalization, only Duke offers CounterCraft custom serving systems. CounterCraft serving systems are completely customized to your project and can implement any brand, mascot, school colors, or other unique artwork.

Can we utilize my brand, mascot, school colors, or other unique artwork?

Yes! Many of the décor options available on Duke serving counters are customizable to feature your specific brand, color, mascot, or unique artwork.



CounterCraft™

A Counter Revolution™

CounterCraft custom serving counters are Duke's **top-of-the-line** serving counter system for educational, commercial, healthcare, and institutional environments. The construction materials are robust and strong enough for any application, while the décor and design elements help add a level of sophistication and personalization to an already custom serving system.



THE UPSCALE CUSTOM CHOICE



IDEAL FOR

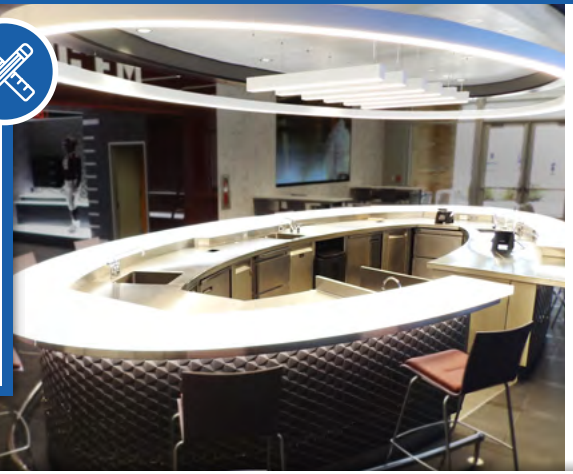
applications needing the highest quality, **fully customizable** serving systems made to fit the space

- Custom angle iron
- Broadest range of leading appliances
- High quality yet subtle food guards
- Custom décor, lighting & graphics
- Sous Chef controls & connected counter capability via mobile app
- Full survey & install by factory comes standard
- 2-year warranty + 5-year Endurastone



Decor & Design Elements

CounterCraft custom serving counters are designed to help increase participation at your facility by having customizable areas to feature your mascot, brand, or let your creativity soar. From custom panels and graphics to feature lighting enhancements, you have a full range of options at your fingertips to help your new project shine. Whether you're already working with a design consultant, or need a hand configuring your own vision, we're here to support your needs from specification through installation.



Appliance Integration

Our counters are a platform to showcase the real star, your menu! CounterCraft counters are compatible with a nearly endless list of merchandising appliances, including all of Duke's sheet pan merchandisers as well as numerous offerings from Hatco®, Dellfield®, Atlas®, and others.



Connected Counters with Touchscreen Controls

Innovative as they are beautiful, CounterCraft customer serving counters have the ability to be paired with the SousChef Technology platform that provides numerous digital data points to help you manage holding and serving operations. The intuitive and colorful touchscreens make using this technology easy for anyone to learn.

CONSTRUCTION

Dimensions: Completely custom. Available in any length, width, height, and with an endless number of counter curves.

Counter Bodies: Made completely from 14-gauge angle iron frames, the construction materials are flexible enough to allow your most elegant design to come to life in a more functional way than ever before with counter body curves. To keep everything sleek, the utility chase is concealed and there is a single point of electrical connection.

Counter Tops: CounterCraft custom serving counters are compatible with a wide variety of countertop materials such as stainless steel, stone, or manufactured, giving your new serving counter system a fresh look and elegant food presentation.

Thermaduke®

Modular serving counters that are great for educational, commercial, healthcare, and institutional cafeteria applications. Adapts to the space you have available and the appliances you need for you cafeteria project.



THE RUNDOWN

THE PREMIUM MODULAR CHOICE



IDEAL FOR

those looking for **affordable sophistication** for your cafeteria applications

- Stationary & mobile offering
- Flexible & updatable over time
- Continuous & curved tops
- Custom lighting & décor
- Broad range of leading appliances & food guards
- Easy to design with self-serve tools or use our consultative design services
- 2-year warranty (*K-12 Applications*)



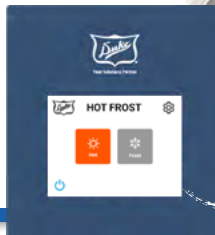
Appliance Integration

Modular serving counters like Thurmaduke are largely compatible with a wide range of merchandising appliances to support your menu.



Connected Counters with Touchscreen Controls

Thurmaduke modular serving counters are available with our proprietary easy-to-use touchscreen controls and SousChef Technology to monitor and report helpful KPIs and help support operational efficiency in your kitchen management efforts.



Decor & Design Elements

In addition to the inherent value offered by a modular counter solution, Thurmaduke counters also offer a number of décor elements that can help bring your project to life by showcasing your mascot, brand, company colors, or serve as a blank canvas for your creativity. Custom panels, lighting elements, and other décor options can help bring your counter system to life, making the serving environment more inviting and increasing participation.



CONSTRUCTION

Dimensions: 30" deep and 36" standard height with ADA & elementary height options.

Counter Bodies: Modular with interlocks and a 14-gauge internal channel frame with 20-gauge stainless body panels (18-gauge options). Through-mounted food guards.

Counter Tops: Choose from 14-gauge or 16-gauge stainless tops along with solid surface & quartz options.

FASTLANE: Modular construction inherently means we're dealing with a variety of standard components and arranging them in a variety of configurations to meet the needs of the environment where the counters are installed. For this reason, we have developed our FASTLANE manufacturing cell to produce a variety of standard configurations of Thurmaduke counters with industry leading delivery times.

AeroServ

The **perfect blend of affordability, durability, and flexible functionality** in a narrow body (24.5" depth) and elementary height (30" height). We recognize that even early elementary and daycare applications necessitate a quality counter system that can stand up to the use and abuse of younger children.



THE ECONOMIC MODULAR CHOICE



IDEAL FOR

early education applications needing affordability and durability in a narrower modular body

- Stationary & mobile offering
- Continuous, solid top option
- Limited range of appliances & food guards
- Easy to design with self-serve tools or use our consultative design services
- 2-year warranty (*K-12 Applications*)

Decor & Design Elements

If you've ever tried to feed an upset toddler, you recognize the importance of making mealtime fun for kids. While AeroServ counters are generally more for early education applications, the décor options still offer users numerous areas to add fun graphics and other décor options to really showcase your menu items.



Appliance Integration

AeroServ narrow serving counters offer a variety of merchandising options to help your menu items come to life. That said, the narrow counter bodies introduce a design hurdle relative to available appliances. For more information, contact a serving counter specialist.



CONSTRUCTION

Much like the Thurmaduke, AeroServ counters are available in a variety of configurations to meet the needs of your application. The overall footprint is a great option for smaller applications but the reduced size can limit merchandising appliance options.

Dimensions: 24.5" deep and 36" standard height with ADA & elementary height options.

Counter Bodies: Modular with interlocks and a 14-gauge internal channel frame and 20-gauge stainless body panels. Trim panels hide seams.

Counter Tops: 20-gauge stainless top. Continuous, solid top options.



Not finding everything you're looking for?

Check out our website for our serving counters, food guards, and well appliances for a complete view of all your options or find us on AutoQuotes

www.dukemfg.com



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