

Fast, Flexible Solutions That Satisfy Students

As a leading full-line foodservice equipment manufacturer, Duke understands the importance of creating healthy, safe, nutritious meals for students. In an educational environment, you need a strategic partner like Duke to help enhance the foodservice experience, with the flexibility to create a variety of

meal options that serve smiles up and down the aisles. Duke can also help you streamline operational efficiencies, save labor and improve preparation time by providing you a unique solution that applies our quality line of serving, holding, warewashing, cooking and trayhandling equipment.

Whether you operate a K-12 or university facility, Duke has an efficient, satisfying solution for you.



FRONT OF HOUSE SERVING	4-11
BACK OF HOUSE PREPARATION	12-13
WAREWASHING	14-15
BACK OF HOUSE SERVING	16-17
COOKING	18-19
HOLDING	
PHU Cabinets	10-13
PREPARATION	18-19
-ABRICATION	16-17
SUSTAINABILITY	22-23







From Conventional To Contemporary

AeroServ® | Thurmaduke® | Expressions™ | Insignia™

Serving Systems

We can translate our vast foodservice experience and knowledge into a package designed specifically for your needs. We back our claims with more than 85 years of experience - and 10,000 counters and counting-from salad and olive bars to coffee and soup stations. Whether it's a traditional serving line, stand-alone kiosk, or a custom configured line with themed signage, let Duke help you build a profitable equipment program around the finest, most stylish counters in the industry.

Our comprehensive lineup includes:



The Insignia custom product line offers truly distinctive design capabilities with impressive one-of-a-kind options in any style or theme!

- Custom angle iron construction and sophisticated décor
- Signature curved design allows for serving line configurations not possible with other systems.
- Merchandising: display cases, Hot/Frost merchandiser, granite slab heating and cooling

ExpressionsTM – Custom solutions with modular flexibility

Our Expressions line of modular custom counters offers all the distinctive design options of custom serving lines with the added benefit of modular flexibility.

- Diverse construction materials
- Designer and contemporary foodshields
- Unique merchandising options, hot & cold drop-ins and custom graphics

Thurmaduke® – Designed for the way you work

Thurmaduke is our premium line of traditional modular serving systems that are designed to help you maximize efficiency, reduce labor and increase productivity.

- 32" width and 36" height; custom heights available
- Designer foodshields
- Paint grip stainless steel and a wide variety of laminate options

AeroServ® – Traditional modular serving systems

With our AeroServ line of modular counters, affordable doesn't mean limited. Narrow body makes it easy to serve product over the foodshields.

- 24.5" wide stainless steel tops great for areas where space is limited without compromising on flexibility or durability
- Modular or continuous counter options
- Choice of 12 powdercoat finishes; custom options available









www.servingsystems.com







K-12 Foodservice Solutions

Traditional Cafeteria

- Unique in-line buffet or serving line-ups for fast service
- Prepare and serve delicious, healthy meals with Duke's time-saving foodservice equipment
- Keep your operation running through every shift with quality, reliable equipment

Food Court Atmosphere

- Scatter systems provide individual food stations that offer variety (i.e. grill, sandwich, salad bar, dessert) in each station, reducing the time students wait in line
- A Duke Representative and/or Consultant will help you create your own branded concept focusing on a multitude of themes including wellness activities or healthy eating.
- No matter what atmosphere you are creating for your customers, we understand that every aspect of the serving system must reflect your vision. Duke can put the finishing touches on your serving line, with innovative decor options. You can also select from a menubased approach and have options for Mexican, Asian, Burgers or Deli branded concepts offerings.

Mobile Foodservice

- Hallway foodservice to quickly serve students "on the go"
- Eye-catching, functional kiosks for everything from breakfast carts to "grab-n-go" snack stations

"I am so excited about my new serving lines at Southside and Stoner Creek! They are beautiful and I can't wait for the employees and kids to get back to school and see their reaction. I thought that I had found the best lines ever with the previous company I used, but I am happy to say that the Duke Insignia lines are now my favorite. The quality and workmanship is outstanding and everything I asked for was incorporated into the lines.

Also, I wanted to tell you what a great job the guys did who installed the lines. Those four young men were the most polite, helpful and respectful people I have ever worked with – and I have worked with a bunch!! I look forward to working with you very soon on the next project."

Melody Turner, Foodservice Director, Wilson County Schools, Lebanon, TN



Sample Scatter System



Salad Bar









University Foodservice Solutions

Convenience Store Style

- "Grab and go" prepared foods served from stations or kiosks
- Serve a variety of healthy menu items in less time
- Saves time -- students get in and out without waiting in line

Food Court Atmosphere

- Scatter systems offer variety (i.e. grill, sandwich, salad bar, dessert) in each station, reducing wait times
- Serving systems that promote your brand and create an impression with students
- Custom solutions include signage, finishes and the ability to change menus or themes

Branded Foodservice

- Stations or "shops" that create a welcoming atmosphere and quickly serve students between classes and meals
- Eye-catching, functional solutions from coffee bars to "grab-n-go" lunch stations that can be placed virtually anywhere









Signage and Graphics

Whether starting from scratch or with your existing graphics, we'll create professional designs that will refresh any part of your dining area. Adding a Duke Graphics Package is the smart choice.

- The design process is free! We put together a professional package which you'll be able to share with others to gather feedback. You can get a new look for your serving area in no time – no matter what your budget is.
- Duke has access to over 3,500 proprietary images from Apples to Zebras, and everything in between. This allows you to create unique signage without fees.
- Standard graphics packages allow you to visualize the options available and see how they will look on your serving system.
 We've taken into consideration the themes and trends popular in the foodservice industry today.
- Our graphics are embedded into the laminate so they won't peel off. Other manufacturers use vinyl which can be easily damaged.
- Typical lead time is four weeks. Installation is available.
- Remember: Our graphics are not JUST for serving systems.
 They can be used to complement any existing décor!







Foodshields

Duke's comprehensive line of standard designer and contemporary foodshields nicely complement the entire offering of Duke Serving Systems. Whether it's the entry level AeroServ®, traditional Thurmaduke®, or upscale Expressions™ and Insignia™ systems, the Duke line of foodshields is designed to enhance the serving system and make food the focal point. Duke offers foodshield models with **adjustable glass**, giving you the **flexibility** to raise or lower the foodshield accrding to the needs of your operation.

Meets New NSF 2011 Codes

Duke's complete foodshield line has been redesigned to meet the new NSF 2011 codes, which went into effect on January 1, 2011. These new codes have some significant implications for foodshields. For example, you now have to have end glass on all models and you can only serve pre-packaged product on the second tier of a foodshield. The measurements have also changed, so you may notice an increased reach for product.

Showcase your food in a new light

LED lighting is an exclusive new accessory for the contemporary foodshield offering. A very slim profile allows your customers to really see the product - without any bulky obstructions. And since they are LED lights, you can expect them to last significantly longer than traditional lighting options and offer energy savings!



NEW Sleek LED lighting!









Produce Safety: X-Green™

Since fresh fruits and vegetables (FF&V) are a highly profitable part of your program, you need a quick, easy way to wash and serve produce every day. The new X-Green system from Duke is a total solution that not only enhances food safety, but pays for itself through its many operational benefits.

X-Green Is Fast



The X-Green system provides a just-in-time solution for preparing and serving FF&V:

- Allows simultaneous washing of different types of produce
- Increases throughput and reduces labor needed
- Automation eliminates redundant work and processes
- Centralizes and streamlines operational flow of produce prep
- Saves you time without compromising food safety



X-Green Keeps It Fresh

X-Green, when used in conjunction with Fit Antibacterial Fruit and Vegetable Wash, kills up to 99.9% of dangerous bacteria, including E. Coli, Salmonella, Listeria and more:

- Cleans and sanitizes FF&V by using agitation, and Fit, an all natural, citrus-based sanitizer
- Hyper-hydrates and makes produce crisper through a refrigeration process
- Reduces food safety risks
- Increases revenue by extending shelf life

X-Green Is Smart

The X-Green system offers a number of innovative features to help you improve produce quality and verify food safety compliance of your FF&V program, such as:

- Automatic injection of wash agent to ensure correct pH levels
- Programmable wash cycles, which can be custom tailored to your operation
- Timer alarms to signal cycle completion, which allows your staff to multi-task
- Statistical reporting and labeling for food safety compliance
- Batch processing at high volumes, leading to reduced food deliveries and costs









Warewashing

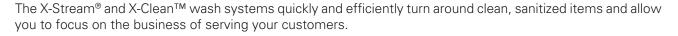
Powered Sinks





Foodservice operations are switching to powered sinks to tackle the undesirable task of warewashing. This, in turn, is leading to increased operational efficiency and an improvement in the bottom line.

Duke manufactures the most innovative powered sink systems that offer superior performance with the lowest total cost of ownership. Our wide array of features, sizes and configurations allows us to customize a solution that meets your specific warewashing needs while delivering the highest ROI of any sink on the market.



www.steelkor.com

Sinks & Dishtables

Duke's comprehensive line of stainless steel sinks and dishtables are the perfect complement to any warewashing environment. With 85 years of fabrication experience and 700,000 square feet of state-of-theart manufacturing space, we have the experience and the capacity to meet any challenge.

Trough and Grate Systems

The Duke trough and grate product solutions provide a durable and cost effective way to increase workplace safety. Our stainless steel systems offer a long-lasting friction surface to prevent employees from slipping in wet and dangerous areas.







Fabrication

More than eight decades of design, engineering and production expertise go into every piece of equipment we produce at our state-of-the-art manufacturing facilities. Whether you need one piece of equipment or 1,000, you can be assured of the highest quality in every product that bears the Duke name.

Conveyor, Ventilation Systems and UDS

Duke Conveyors are the standard of the industry. We have a conveyor for every job, space and budget. Besides flexibility, reliability, durability and versatility, our conveyers have a 5 year limited warranty.

Our Ventilation Systems are available in Water-Wash, HVX Cartridge and Filer Hood packages, which all efficiently extract the maximum amount of draw from your kitchen. You therefore replace and heat or cool fewer cubic feet of air.

Duke's Utility Distribution Systems (UDS) offer one source and one connection for all the utilities you use in your facility, including hot and cold water, gas lines, steam lines, condensate, electricity and ventilation drains. The ability to change or add equipment is made easier with the Duke UDS because there is no need to tear out walls, floors or ceilings; everything is controlled by one unit.

Duke works together with our customers to design, manufacture and install custom fabrication packages that increase operational efficiency and profits and are tailored specifically to your needs. Duke fabrication products feature durable all stainless steel construction and UL and NSF listings. Coupled with our extensive list of options and accessories, we are the partner you need.

Standard Fabrication Options

Duke's extensive line of standard worktables, dishtables and sinks are made in America and are an affordable, quality option for all of your fabrication needs.









Cooking: Proven Performance

The heart of any foodservice operation is its cooking equipment and Duke offers a full range of products that can cook most menu items with greater ease and efficiency, with many Energy Star Qualified options. Like our entire product line, our ovens have been proven and perfected in thousands of foodservice industry environments around the world, from fast food and full-service restaurants to school and hospital cafeterias to convenience stores and other on-the-go environments. We can even help you with your menu development.

Convection Ovens

Duke offers the best, most durable ENERGY STAR Qualified convection ovens in the industry, giving you better cooking performance while using 12.5% less energy than our nearest competitors. What's more, our ovens offer larger cooking cavities than other brands, with the same exterior size. Duke's exclusive design features coved corners in the cavities and no seams on the bottom to make cleaning faster and easier. Plus Duke ovens are easier to install, maintain and service than the competition's. Choose from single and double stacks, in a variety of sizes and configurations.



For any foodservice operation, Duke's hoodless rapid cook solution provides the optimal blend of quality, versatility and consistency. Our energy efficient cooking technology, menu development services and integrated equipment offerings create the unprecedented fusion of qualities that is redefining foodservice.

www.rapid-cook.com

Flexible Batch Broiler

The Duke Flexible Batch Broiler is another example of a unique solution developed to meet the specific needs of a key Duke customer. The result was significant improvement in cooking performance and unprecedented environmental and cost of ownership savings.

www.thebetterwaytobroil.com















Holding: Steamtables & Drop-Ins/Slide-Ins

Duke introduced the world's first steamtable in 1925 and since our humble beginnings we have grown to offer one of the most complete steamtable and Drop-In product lines in the industry.

Steamtables **Clerohot**. Thurmaduke

Efficient and economical, Duke's complete line of steamtables is available in both electric and gas hot food models. We offer a wide range of sizes with a variety of standard and optional features including stainless steel bodies, legs and undershelves. All electric models feature 5" casters, plus a 5-year parts warranty.

Drop-Ins/Slide-Ins

Duke is proud to offer the largest selection of Drop-Ins/Slide-Ins in the industry, all designed for quality, value and versatility. Standard features include 300 series stainless steel, individual thermostatic controls, 5-year warranty on compressors, remote on/off switches, slide out compressors and gaskets, and more. The Duke line has two model lines to choose from, the Drop-In/Slide-In and Slimline product families, available in both gas and electric.













Holding: Unique Merchandising Solutions

Duke has built a reputation for developing some of the most unique foodservice equipment solutions on the market today. Our ability to listen to our customers and deliver has led to the following examples of innovative foodservice solutions.

DRI-Channel™

The Duke DRI-Channel™ hot holding technology heats better than steam and without water. Unique extruded, hard anodized aluminum heating surface eliminates the need for water and smooth channel surfaces (no protruding screws or hardware) make clean-up easy. Digital temperature setting for controlling independent heat zones eliminates guesswork and offers unmatched control.

TRI-Channel®

The TRI-Channel® cold holding technology provides superior cold hold consistency and merchandising by ensuring food is never more than 3.5 inches away from a cold surface, enabling pans to be flush-mounted for easy food access and better merchandising. The TRI-Channel® System exceeds NSF-7 without forced air or recessed cold pan and eliminates divider bins and adapter bars.

Hot Frost Merchandiser

These unique holding and merchandising solutions increase speed of service and grow grab n' go sales. They are offered with as many as three serving levels – all designed for standard sheet pans with accommodation for one to three full size sheet pans per tier, three hold pans per tier or special order lengths. The innovative design enables you to control each tier independently and convert a tier from hot to cold or ambient, or unique dual mode.











Hot Holding: PHU Cabinets

Duke is the world leader in product holding. Duke's Product | Holding Cabinet line delivers just- cooked quality food, enhanced operational efficiencies, improved profitability and more satisfied customers for any make-to-order foodservice environment.

The Technology

The key to the unrivaled performance of the Duke PHU is our exclusive Heatsink[™] technology. Duke's Heatsink[™] is made of extruded aluminum, shaped to fit the contour of each holding pan. The aluminum construction of the Heatsink[™] stores a tremendous amount of energy and wraps around the sides of the pan, conducting heat uniformly into the food from three sides. This gives the Heatsink[™] the ability to eliminate hot and cold spots while supplying steady, gentle heat to the food in each pan; keeping your food products at the just-cooked peak of flavor, texture and temperature for up to 66% longer than conventional holding methods!

The Control

The web-based control system allows you to program individualized food product needs from a command hub via USB port, ensuring all food variety requisites are in-check, system-wide. Intuitive alpha numeric controls authorize easy transfer between meal periods, displaying count down timers to reduce your product waste and save you money.

The Flexibility

The Duke PHUs' unique custom lid configuration facilitates the safe extended holding time of fried or moist products. These interchangeable lids and covers control moisture and humidity levels – two crucial variables that determine your products' quality. The PHUs' heavy-duty, durable design, allocates years of reliable product use, built to endure the everyday rigors of crew demands. The ergonomic design allows for consistency, inventory management, easier access, and speed of service. At the end of the day, the coved corners and dishwasher safe lids and covers allow easy and fast clean-up. Without 90 degree corners to clean in each unit, you can be sure that food particles and contaminants are eliminated from your next day's use.

www.phu4u.com



















Duke Sustainability

Duke has always been a progressive manufacturer and over the years has adopted many processes intended to support sustainable manufacturing. However, it wasn't until late 2008 that Duke formalized our commitment to the environment and rolled out the Duke Project Green Shield initiative. The program is built on the widely accepted pillars of sustainable business practices; Reduce, Reuse, Recycle and Donate. In addition, Duke has developed these four simple objectives for our factories and offices to follow:

- **S** Setting quality and environmental objectives and targets.
- T Treating employees and customers with integrity, respect and dignity.
- **A** Achieving continual improvement and focusing on customer satisfaction.
- **R** Reducing or eliminating waste and pollution while obeying legal requirements and applicable standards.

As a result of our efforts we have realized the following results:

- We have reduced our contribution to US landfills by a third
- We are recycling an average of 2.5 tons of paper, plastic and cardboard every month
- We are recycling an average of 140 tons of non-ferrous metals every month

In addition to our own green efforts, we are working closely with our customers to develop equipment that will help them save energy and water. Successes include:

The DRI-Channel™ Hot Holding Unit:

- Eliminates water in the hot holding process
- Significantly reduces energy consumption

Duke Gas Convection Ovens

- We now have six gas convection ovens with the coveted Energy Star rating
- In an independent study conducted by Fisher-Nickel, Duke's convection ovens were proven to be 12.5% more energy efficient than our nearest competitor.

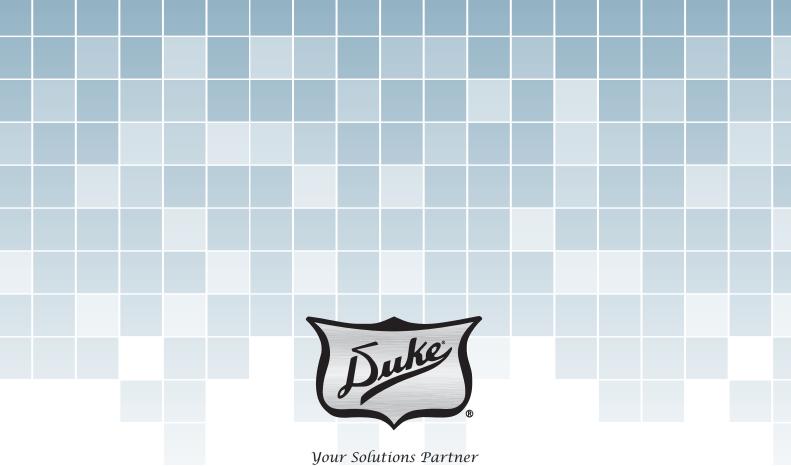
The Duke Broiler

- The revolutionary design was developed for Burger King Corporation
- Many franchisees have realized savings of 25%-30% versus other flexible broilers

Improving the energy efficiency of your foodservice operation can save you money on utilities and reduce environmental impact.

www.dukesustainability.com





www.dukemfg.com

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