



Duke HOTCOLDFREEZE

SERVE • HOLD™



The Duke HotColdFreeze™ provides both versatility and flexibility for your operation by allowing you to operate any well in Hot, Cold, or Freeze modes. Mix and match modes for ultimate menu flexibility.

Simple, intuitive & easy to use digital controls.



Equipped with a **built-in WiFi modem** for future connectivity upgrades



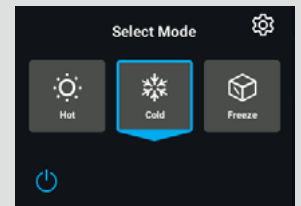
Duke's dry heat option keeps foods hot while **saving time associated with filling and draining multiple wells with water.**

Flush mount for all wells,



bringing easy access and food theater closer to the customer while not compromising the integrity of the food.

Operates in hot dry, hot wet, cold or freeze modes; both hot and cold modes are equipped with 10 presets that allow you to **set your frequently used temperatures at the tap of a button.**



Easy to Service!



The Duke HotColdFreeze™ is the first of its kind to offer a truly easy to service design. Featuring a pull-out compressor, the Duke HCF offers easily accessible controls and heating elements for routine care and maintenance should it need servicing. In addition to being easily replaceable, the simple bar style heating element and the control boards are low cost. Duke's HotColdFreeze™ is completely serviceable within the counter. Competitive units can often require lifting of the entire drop-in appliance from the body of the counter. And in cases where the drop-in is part of a full counter lineup, this process could also include the removal of other elements such as food guards, shelves, and electrical components, raising costs and lengthening downtime.



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