

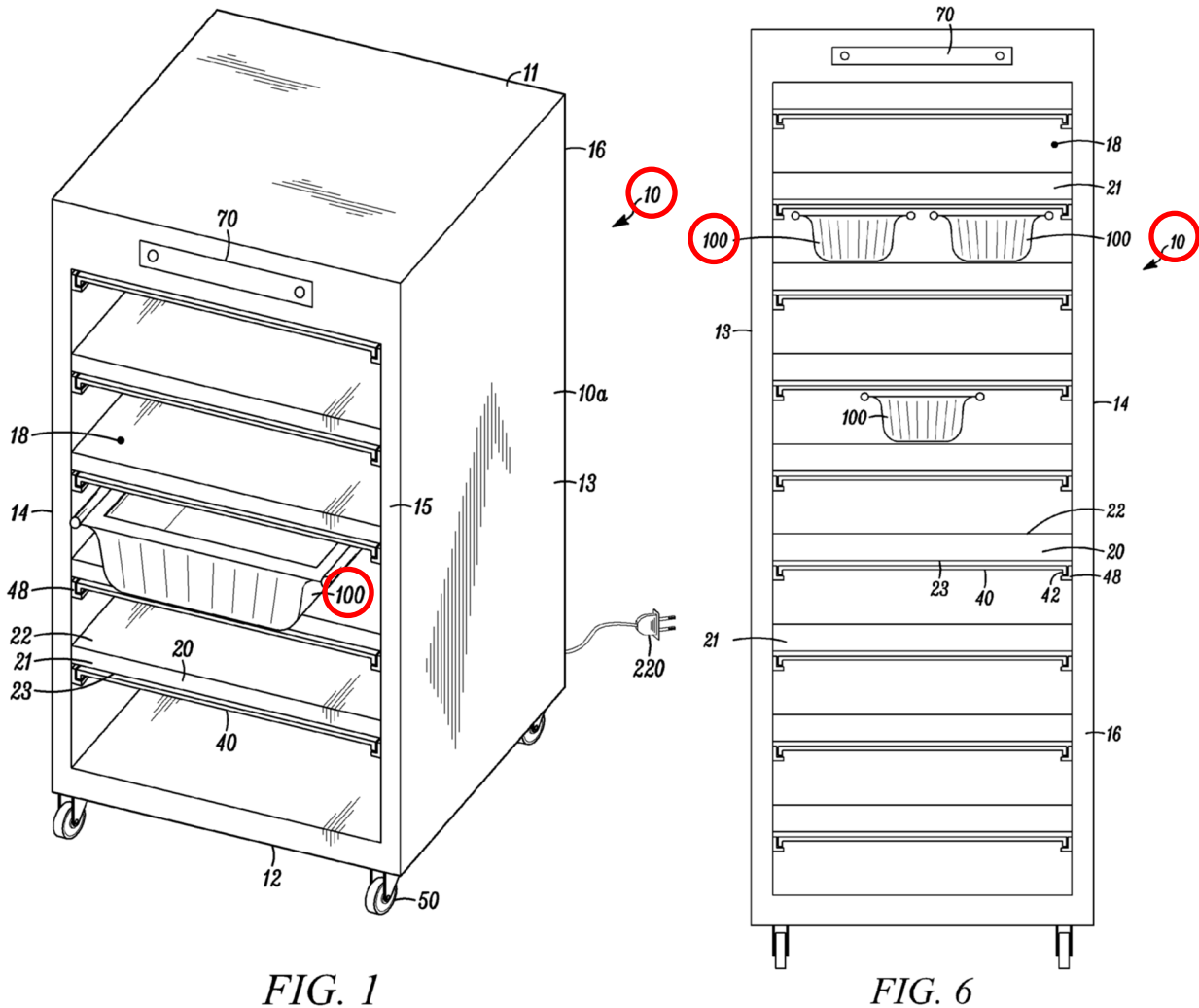
XV. GROUND 12: Claims 1-2, 4-10, 12-15, 17-23, 25-28, 32-38, 40-41, 54-55, 57-63, and 65-66 are Obvious Over Fortmann'748, IRHS Documents, Jones, Fortmann'197, Fortmann'967, McMillan, Vaseloff, Hartfelder, and/or Shei'099

A. Modifications of Fortmann’748

1. 2x4 Configuration

Fortmann'748 teaches a warming cabinet (10) for warming food trays (100).

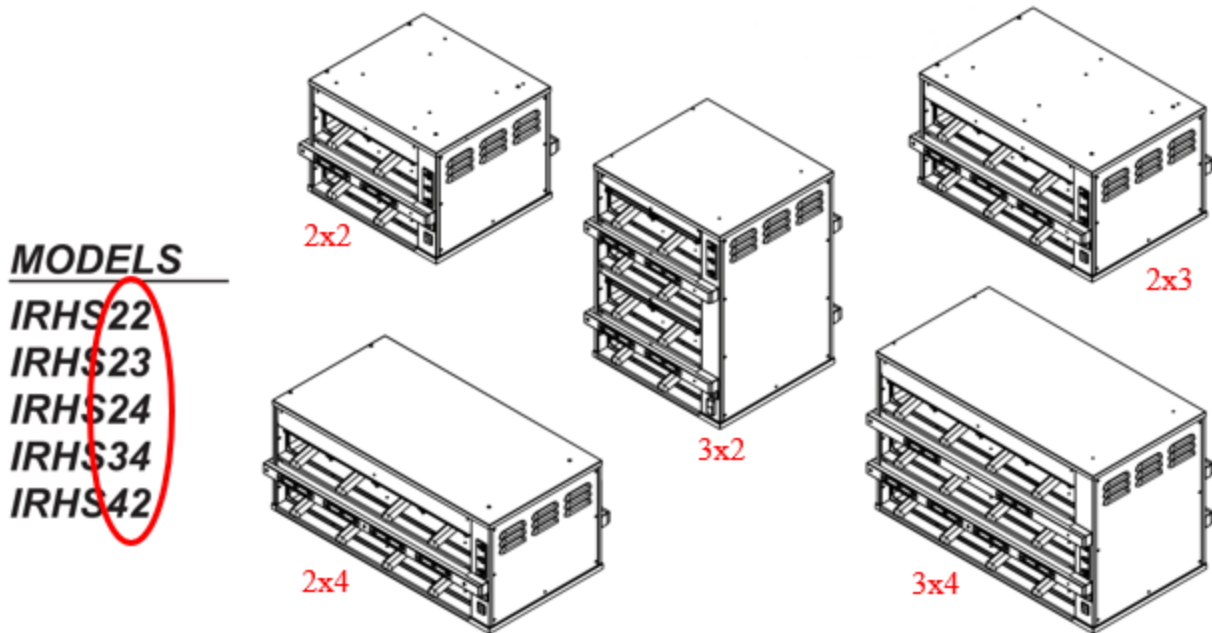
EX1010: ¶¶[0002], [0014]-[0015]; EX1003: ¶¶718-721.



EX1010.

The cabinet “may be 5-6 feet tall” or “only about 1-2 feet tall ... to rest upon a table.” EX1010: ¶[0014]; EX1003: ¶¶722-723. The cabinet may contain any number of compartments/shelves having “sufficient width to accept *two or more* standard 12 inch wide restaurant warming pans.” EX1010: ¶¶[0014]-[0016]; EX1003: ¶¶724-725.

The IRHS Documents teach a cabinet having a 2x4 bay configuration. EX1005: 1; EX1006: 1; EX1007: 55-57; EX1003: ¶726.

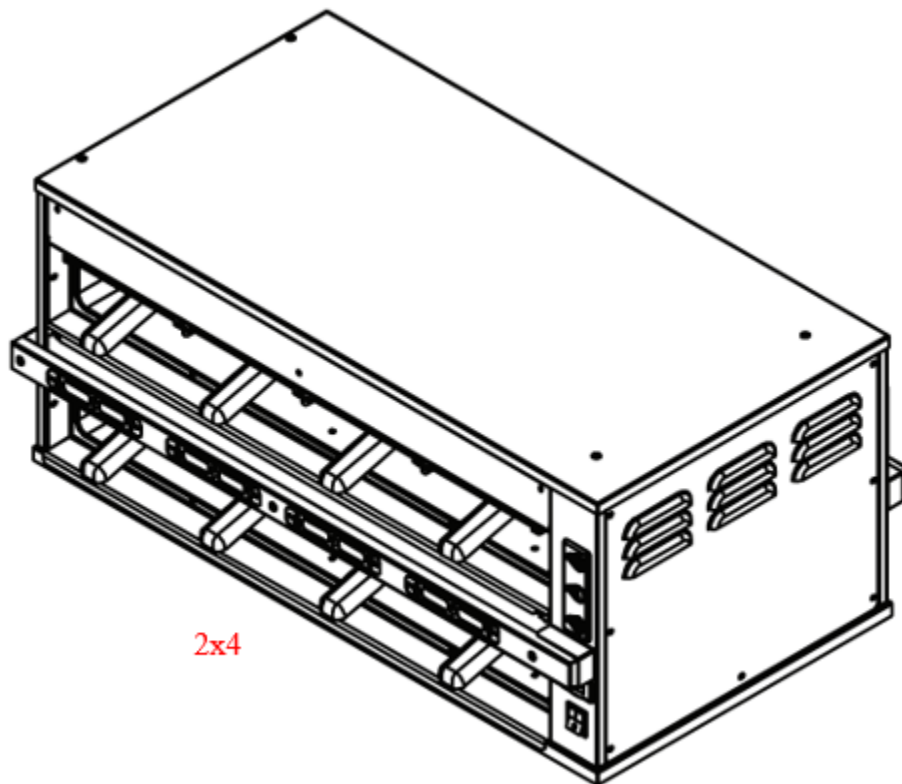


EX1005: 1.

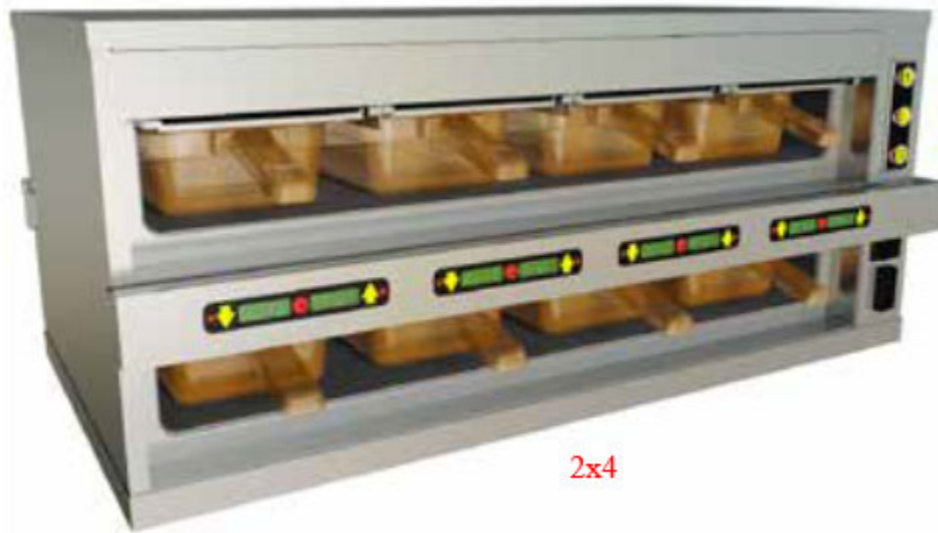
Per the IRHS Documents, it would have been obvious to configure Fortmann’748’s cabinet to have only two compartments each having four narrower pan bays (2x4 bay configuration). EX1003: ¶727. This would make Fortmann’748’s cabinet “only about 1-2 feet tall” and suitable to “rest upon a

[kitchen] table.” EX1010: ¶[0014]; EX1007: 53; EX1003: ¶728. This configuration would also be cheaper to manufacture (less material, fewer parts) and cheaper to ship (smaller package, less weight) than Fortmann’748’s larger/taller configurations. EX1003: ¶729.

Configuring Fortmann’748 to have a 2x4 configuration—common in the art—would be an obvious design choice. *Uber Techs., Inc. v. X One, Inc.*, 957 F.3d 1334, 1341 (Fed. Cir. 2020) (“[POSA] would have faced a simple design choice between [known, finite solutions]”); EX1013: ¶¶[0028], [0030]; EX1015: ¶¶[0024], [0026]; EX1003: ¶730.



EX1005: 1.

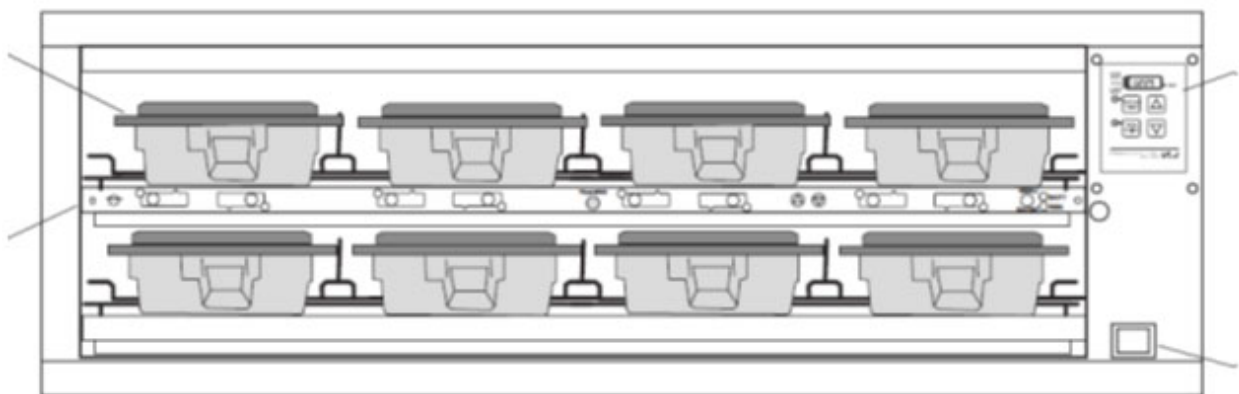


2x4

EX1007: 56.



8-PAN HORIZONTAL (4 WIDE
X 2 HIGH) – PASS-THRU
HOLDING BIN WITH
MENUTRAK

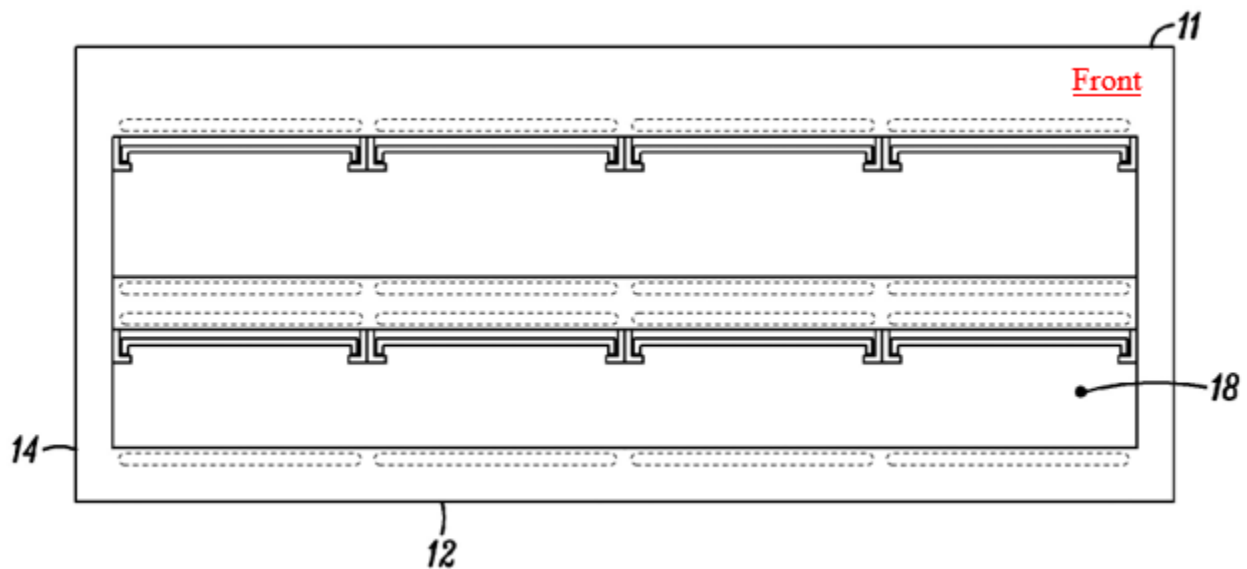


2x4

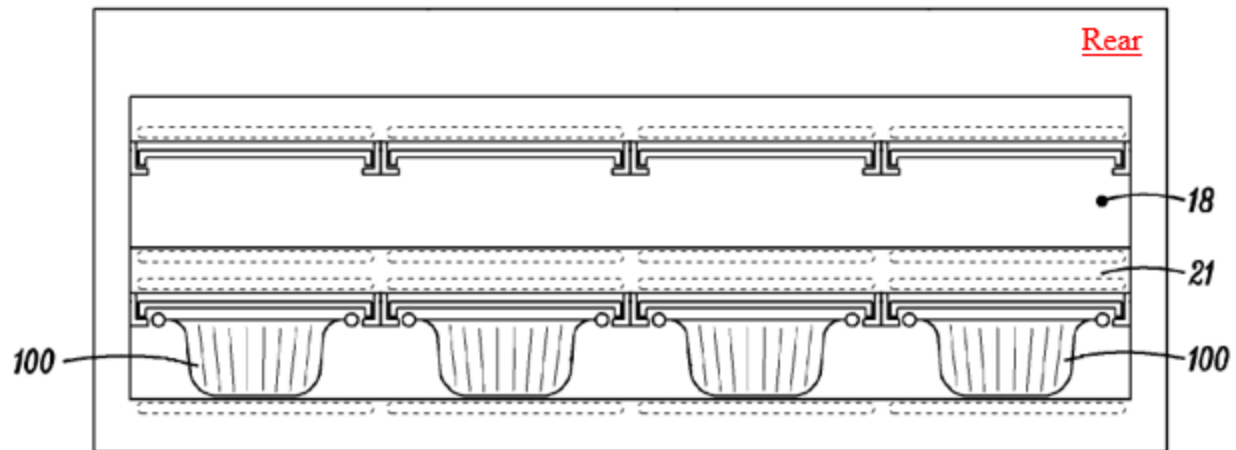
EX1009: 11, 19.

This applies a known technique (2x4 bay configuration) to improve a similar device (Fortmann'748's cabinet) in the same way (Fortmann'748's cabinet with eight bays), with reasonable expectation of success (simply removing components and/or changing their size). EX1005: 1; EX1006: 1; EX1007: 55-57; EX1010: ¶[0014]; EX1003: ¶¶731-732.

This modification is represented below.³ EX1003: ¶733.



³ Further modifications explained below.



EX1010: Figs. 2, 6 (modified).

2. Multiple Temperature Zones per Compartment

Each Fortmann'748 shelf (21) includes “one or more heaters (60)” to establish multiple temperature zones. EX1010: ¶¶[0019], [0021], [0024], [0027]; EX1003: ¶¶734-738.

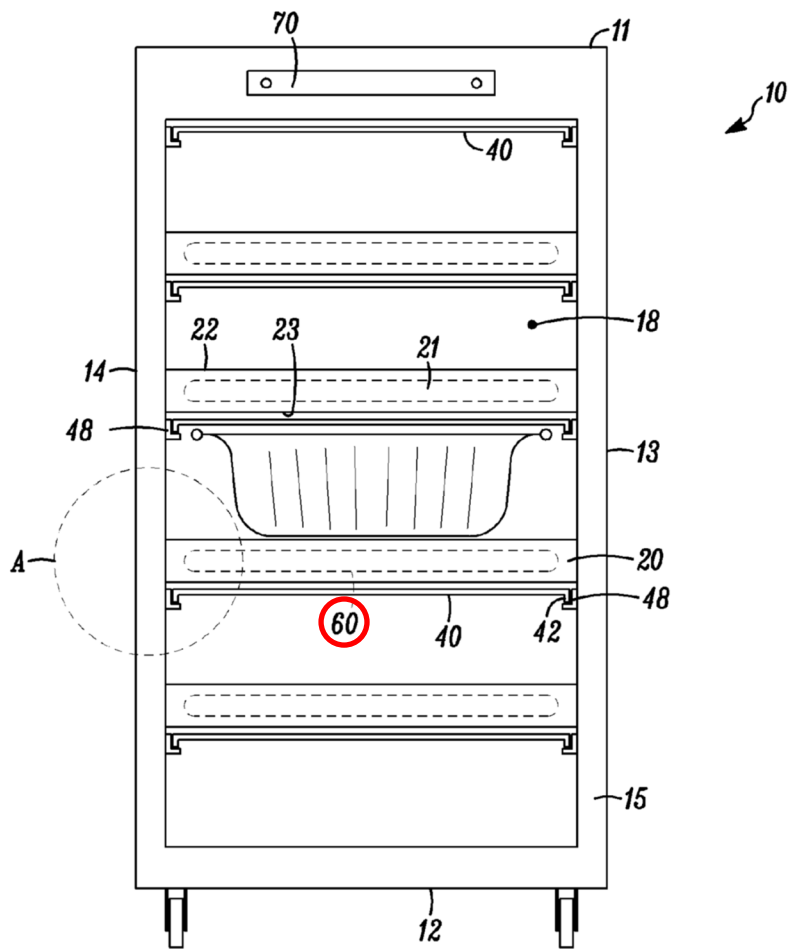


FIG. 2

EX1010.

Jones teaches compartments having multiple bays (ULTL-LRTL), each bay forming a temperature zone with respective upper and lower heaters. EX1012:

¶¶[0069], [0072], [0096]; EX1003: ¶¶739-744.

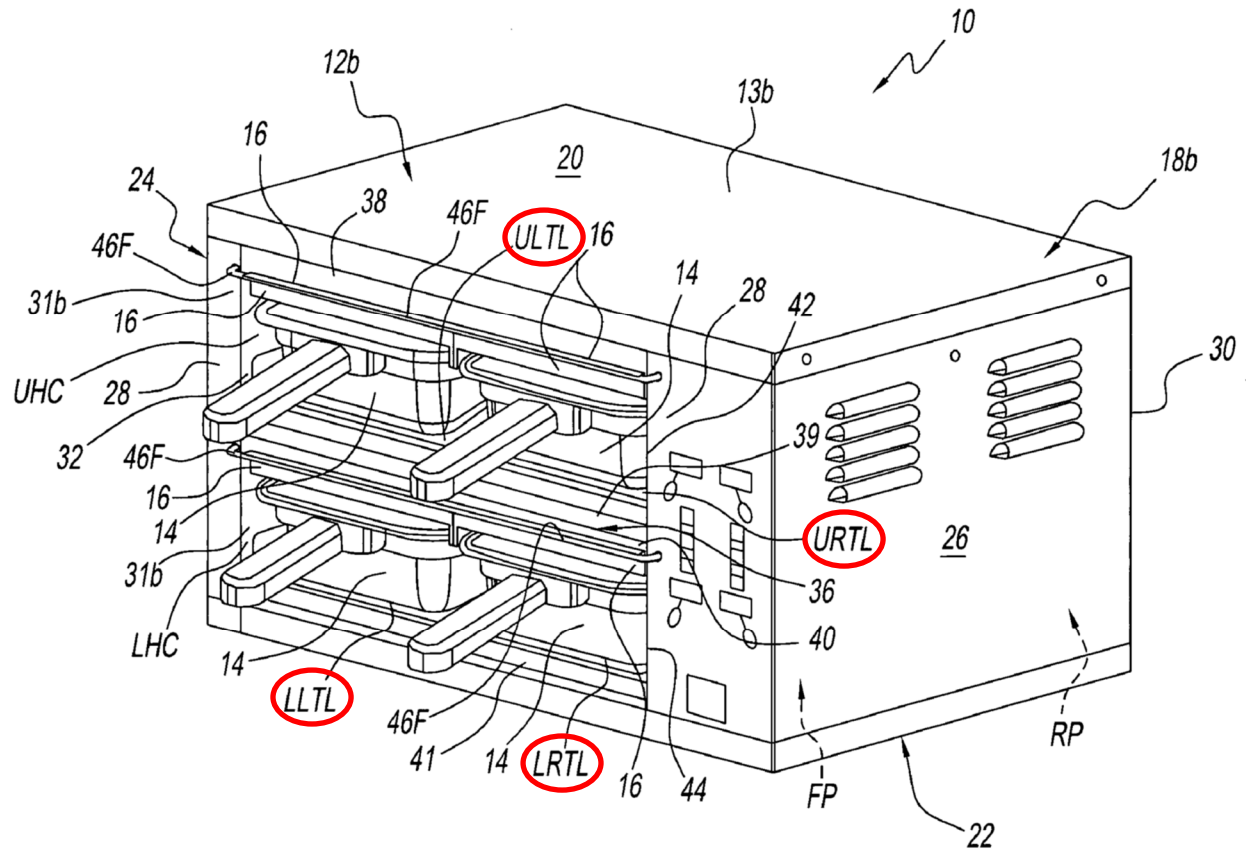


Fig. 1B

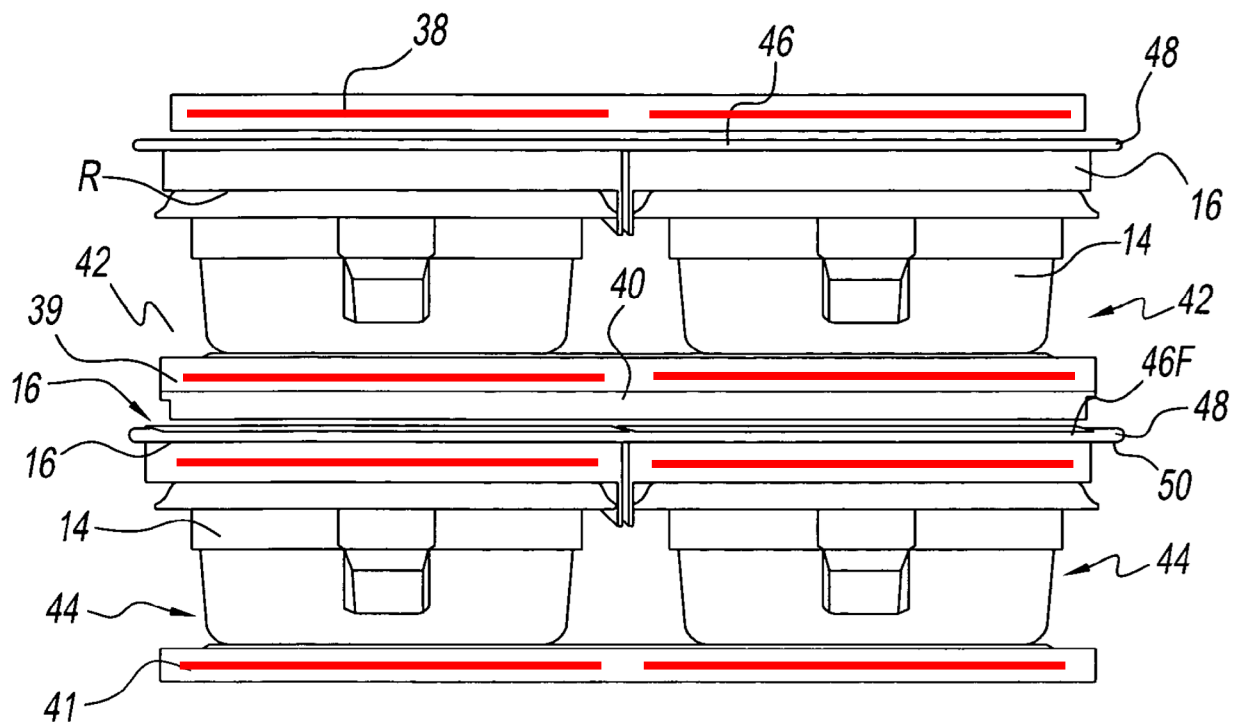


Fig. 1G

EX1012.

Fortmann'197 teaches compartments with discrete zones/bays having independently controllable upper and lower heaters (521)-(524), (501). EX1014: 3:6-27, 8:63-9:19, 9:50-65; EX1003: ¶¶745-746.

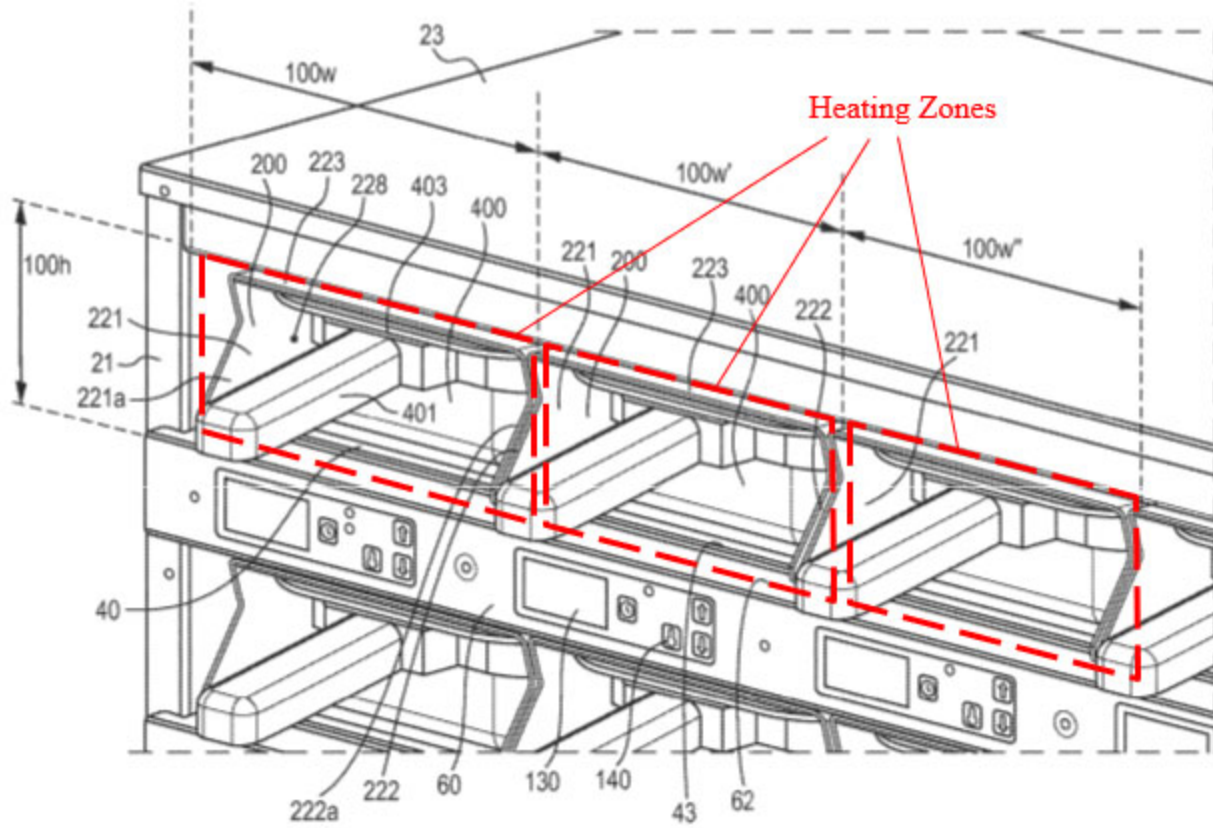


FIG. 2

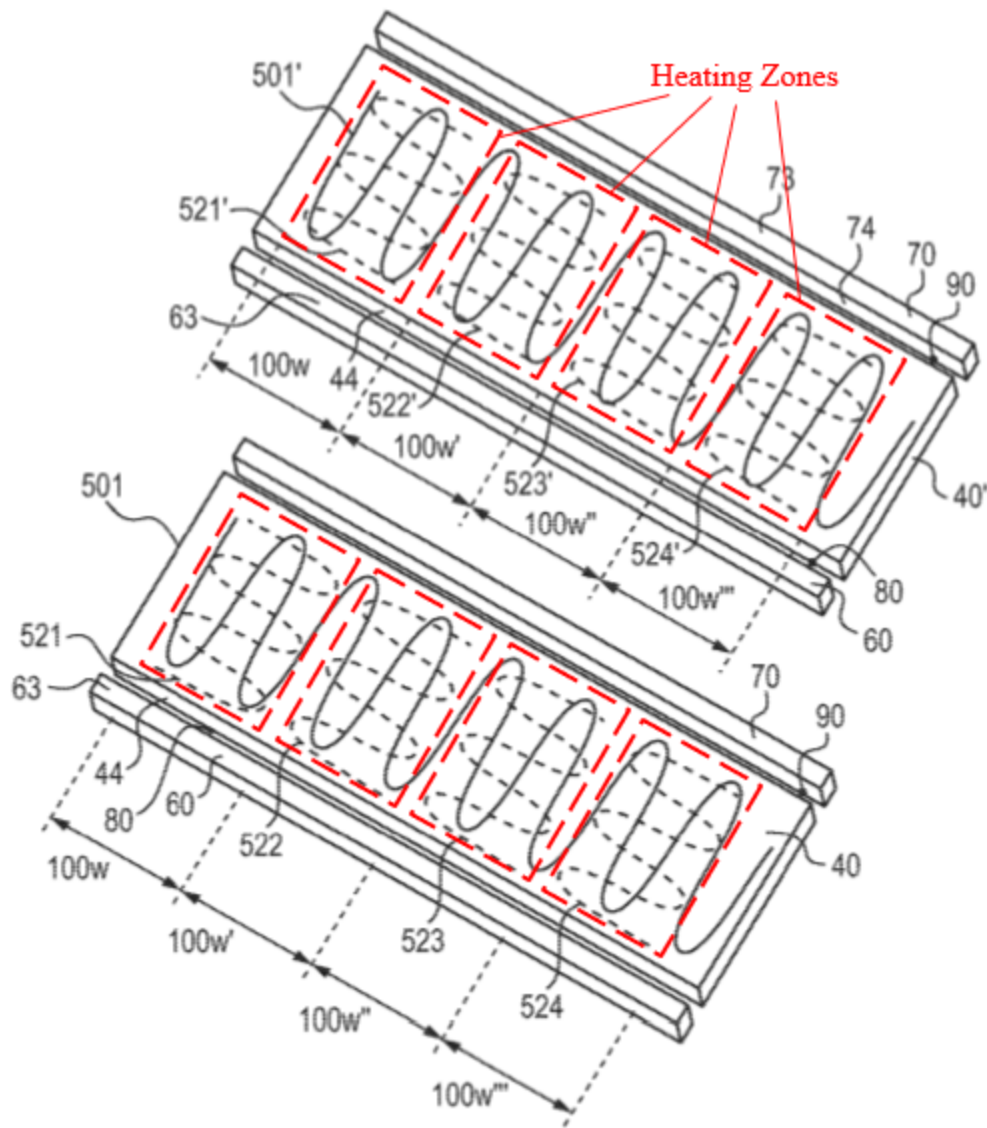
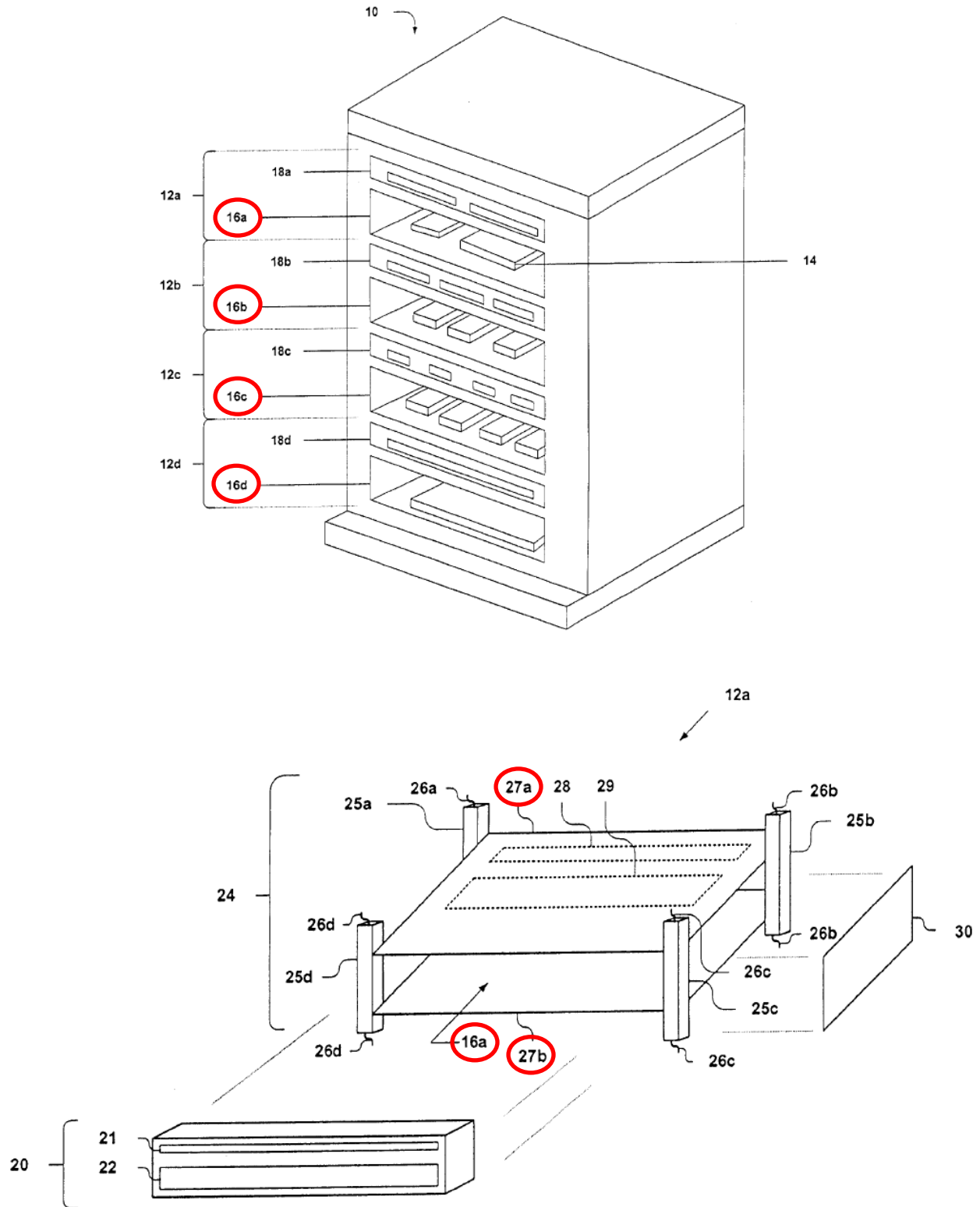


FIG. 10

EX1014.

McMillan teaches upper and lower heater plates (27a, 27b) having multiple heating elements for different temperatures/zones across compartments (16a-d).

EX1019: 4:36-59; EX1003: ¶747.



EX1019: Figs. 1-2.

It would have been obvious to modify Fortmann’748 to provide independently controlled heating zones across each compartment, per Jones, Fortmann’197, and/or McMillan. EX1003: ¶748. This would further Fortmann’748’s goal of providing “zones” for “food products [requiring] different warming temperatures”. EX1010: ¶[0024]; EX1019: 1:36-45, 1:46-48, 4:45-52; EX1003: ¶¶749-750.

This would increase temperature zones (same cabinet size) and enable each compartment to receive pans requiring different temperatures, increasing flexibility and enabling holding more food types at one time. EX1007: 51, 53; EX1019: 1:38-40; EX1003: ¶751.

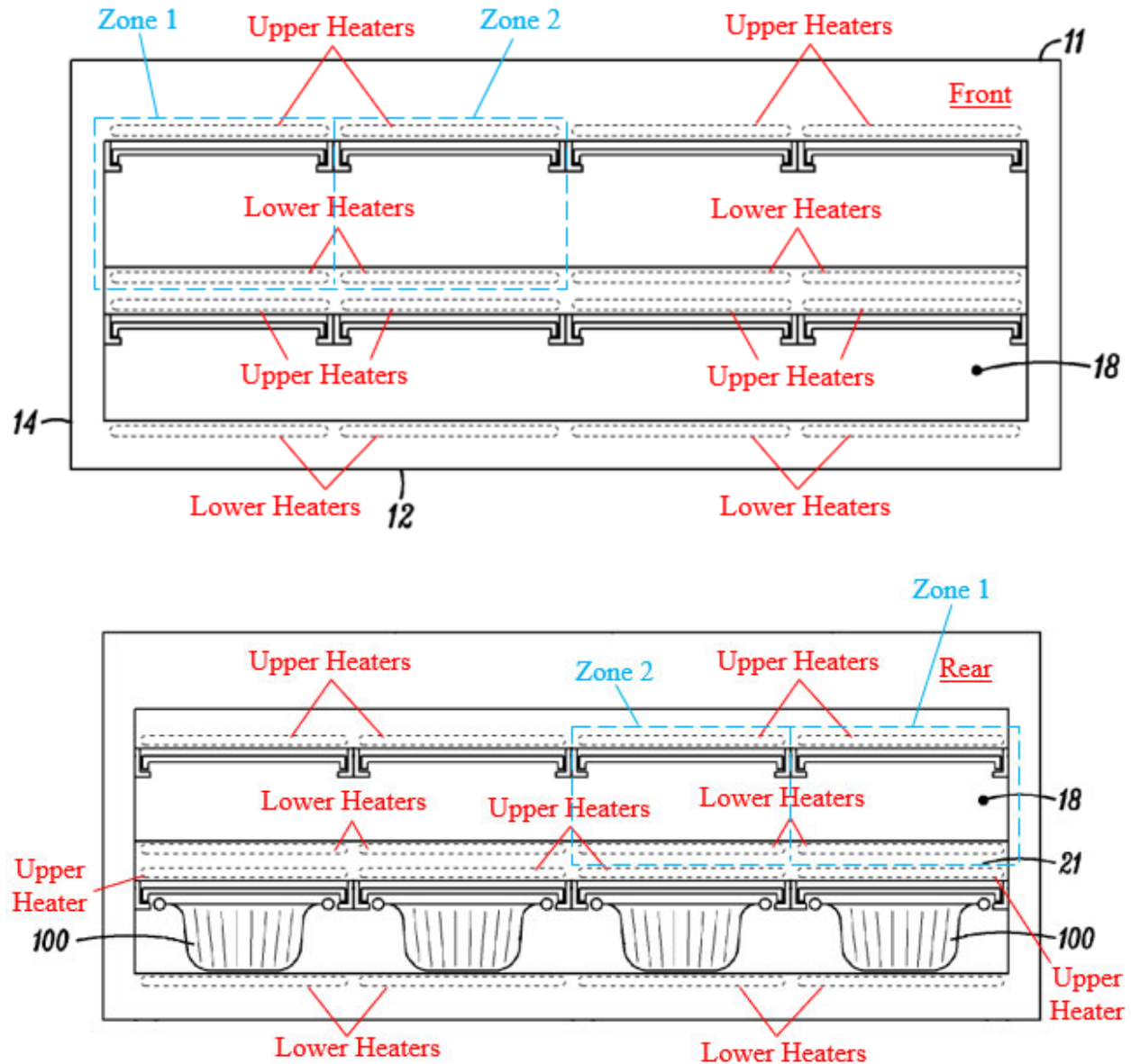
This would “provide improved temperature separation between tray or bin locations” and “more accurate temperature control between products.” EX1012: ¶[0096]; EX1003: ¶752. Users could “precisely control the environment in each pan, allowing for customized settings for each food product.” EX1005: 16; EX1003: ¶753.

To the extent Fortmann’748’s top compartment lacks upper heaters and bottom compartment lacks lower heaters, this modification would add such heaters for more uniform heating, better food quality, and extended hold time for the top and bottom compartments. EX1006: 1; EX1005: 4; EX1007: 53; EX1003: ¶754.

This would merely require duplicating and resizing Fortmann’748’s existing heaters around the compartments so each zone includes dedicated upper and lower heaters. *In re Harza*, 274 F.2d 669, 671 (C.C.P.A. 1960) (“mere duplication of parts has no patentable significance”); EX1003: ¶755.

This applies a known technique (upper and lower heating elements per zone) to improve a similar device (Fortmann’748’s cabinet) in the same way (independent temperature control of heating zones across compartments) with reasonable expectation of success (Fortmann’748 already heating from above and below and having zone-capable control system, and prior art demonstrating independent heating of adjacent compartment zones). EX1010: ¶[0027]; EX1020: ¶¶[0021]-[0023]; EX1003: ¶¶756-759.

Per Jones/Fortmann’197/McMillan, POSA would duplicate Fortmann’748’s heaters so each pan/bay has distinct upper and lower heaters independently controllable from heaters of other pans/bays. EX1012: ¶[0096]; EX1014: 3:19-27, 8:63-67, 9:1-19; EX1019: 4:36-52; EX1003: ¶¶760-761.



EX1010: Figs. 2, 6 (modified).

3. Independently Controllable Top and Bottom Heaters per Zone

Fortmann'748's heaters (60) are independently controllable. EX1010:

¶¶[0021], [0027]; EX1003: ¶762.

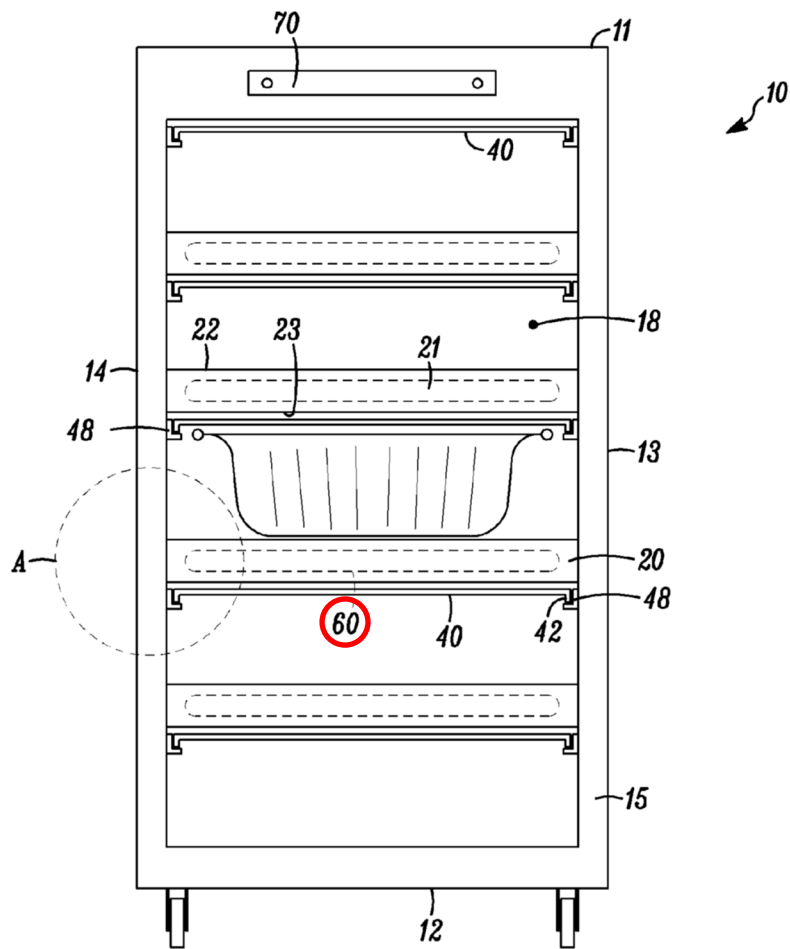


FIG. 2

EX1010.

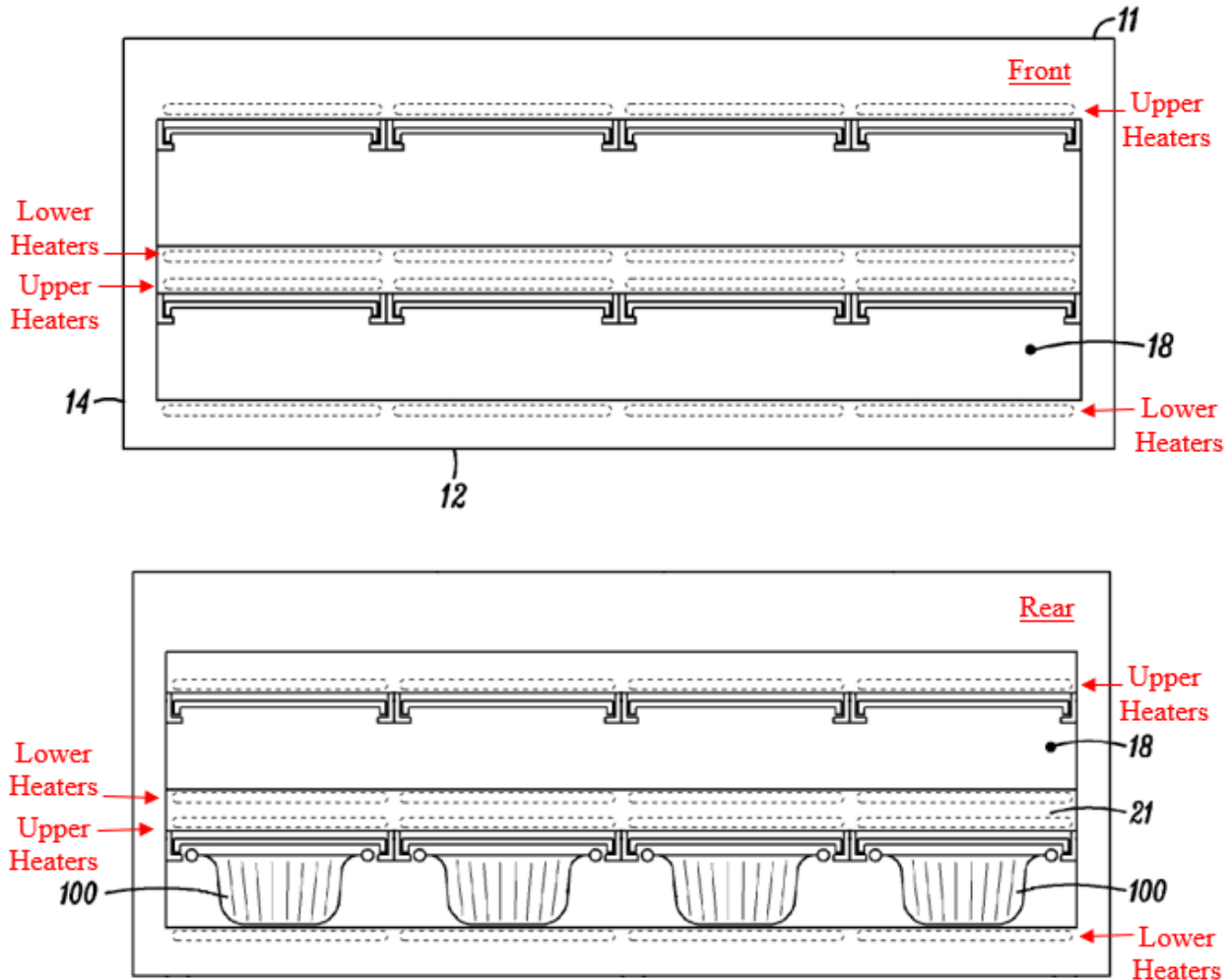
Jones, Fortmann'197, IRHS Documents, and McMillan teach upper and lower heaters being independently controllable for each zone. EX1012: ¶¶[0098], [0130]; EX1014: 8:63-67, 9:50-52, 9:59-65; Section IV(B)(1.d.2/1.e.2); EX1019: 4:40-42; EX1003: ¶¶763-769.

Per Jones, Fortmann'197, IRHS Documents, and/or McMillan, it would have been obvious to make the upper and lower heaters of each zone independently

controllable. EX1003: ¶770. This would provide “more accurate temperature control between products” and “limit temperature bleed over between [zones]” (EX1012: ¶[0096]), enable “precise[] control [of each pan] environment, allowing customized [food product] settings” (EX1005: 4), “maintain gold standard sensory attributes at drastically extended hold times while delivering hotter food” (EX1005: 4), and would “minimize temperature distribution from top to bottom of [the] pan” to improve temperature consistency. EX1006: 1; EX1007: 53; EX1003: ¶¶771-773.

The modification would “offer maximum flexibility in setting the precise food holding temperatures.” EX1009: 16; EX1003: ¶774. It would enable setting each zone’s upper and lower heaters to different temperatures for food (e.g., eggs) requiring such settings. EX1028: 39; EX1003: ¶774.

This applies a known technique (independently controllable upper and lower heaters) to improve a similar device (Fortmann’748’s cabinet) in the same way (independent zone temperature control) with reasonable expectation of success (Fortmann’748 including zone-capable control system; prior art demonstrating independent control of heaters). EX1010: ¶[0027]; EX1005: 16; EX1006: 1; EX1007: 53; EX1012: ¶[0096]; EX1014: 8:63-67, 9:50-65; EX1019: 4:36-59; EX1003: ¶¶775-777.



EX1010: Figs. 2, 6 (modified).

Fortmann'748's controller controls "the one or more heaters 60 disposed within each zone to control the temperature of the zone." EX1010: ¶[0027]; EX1003: ¶778.

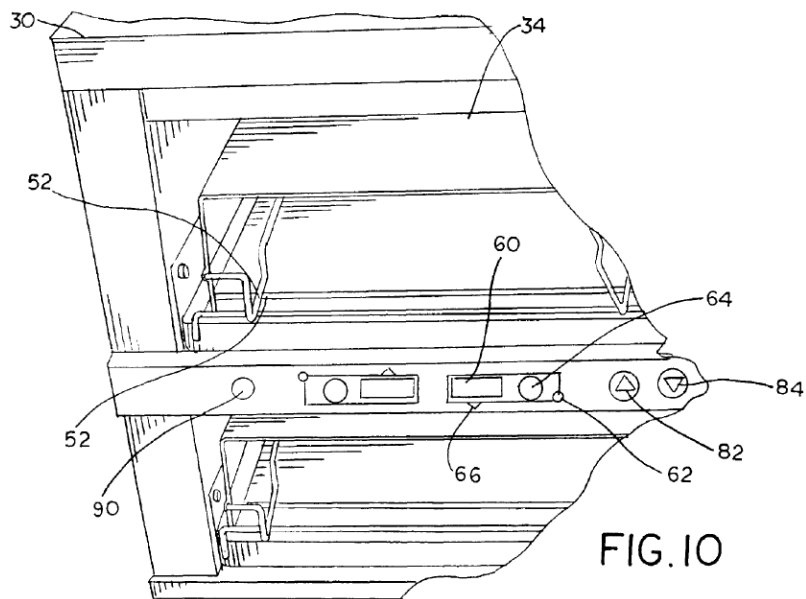
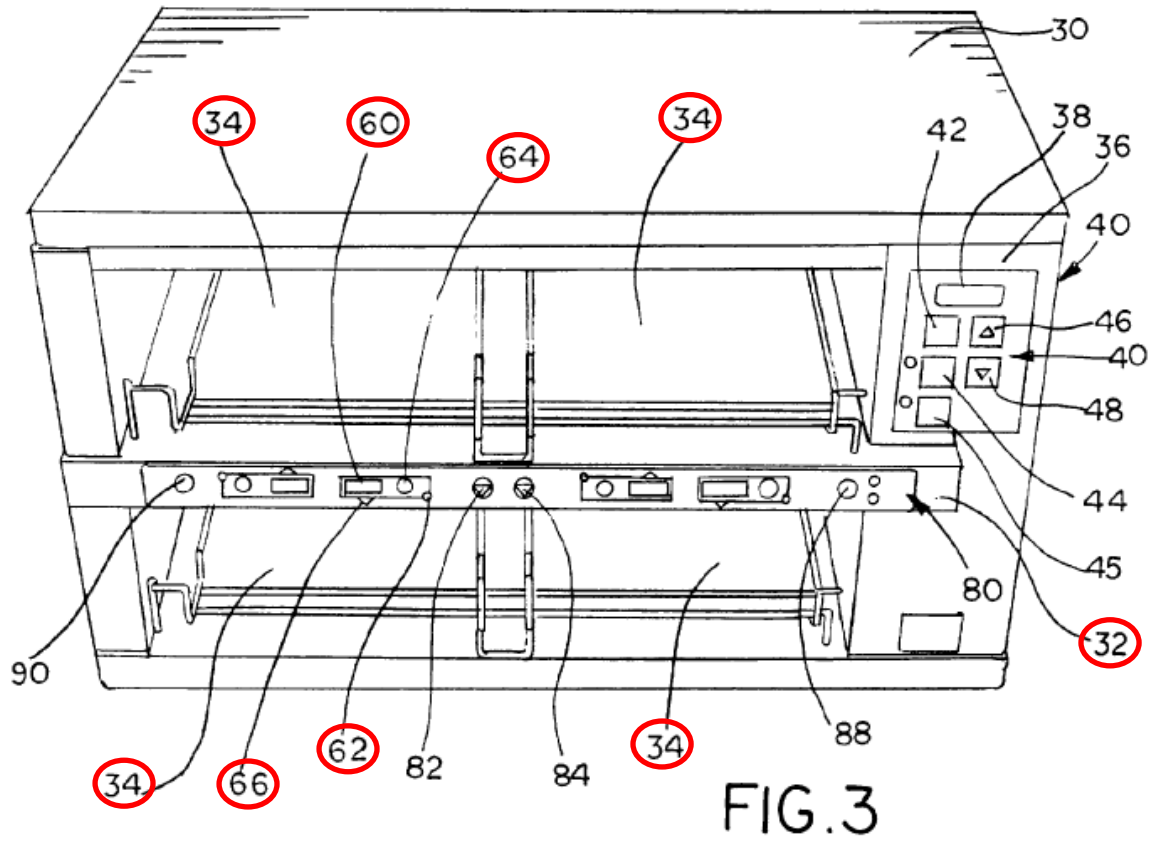
When modifying Fortmann'748's cabinet to have multiple heating zones per compartment (Section XV(A)(2)) and making upper and lower heaters independently controllable (Section XV(A)(3)), POSA would have operatively coupled the heaters to Fortmann'748's controller (making any minor programming

changes as needed). EX1010: ¶[0027]; EX1014: 9:65-10:2; EX1003: ¶¶779,781-782. Fortmann’748’s controller already operates heaters independently in different zones and would operate the additional heaters independently. EX1010: ¶¶[0021], [0024], [0027]; EX1003: ¶780.

4. Modified Controls

Fortmann’748’s control system has a generic “input device” for selecting temperature and “a display” for displaying temperature. EX1010: ¶[0027]; EX1003: ¶¶783-784.

Vaseloff’s display/control groups provide suitable examples of such input devices and displays as each bay (34) has a corresponding display/control group comprising a display device (60), timer status indicator (62), and timer button (64). EX1026: 2:60-63, 3:48-51, 4:5-6, 4:20-33, 4:48-49, 6:51-52, Fig. 4; EX1003: ¶¶785-788.



EX1026.

Per Vaseloff, it would have been obvious to incorporate display/control groups (display device, timer status indicator, timer button, and indicator arrow) into Fortmann’748, with each bay having its own group. EX1019: 3:21-23; EX1003: ¶789.

This would visually associate each bay’s controls with the bay, making identifying the bay’s controls easier and quicker. EX1026: 4:20-22; EX1019: 10:5-10; EX1003: ¶¶790-791. This improves user interaction by making it more intuitive to associate displayed information with a specific bay and to identify the bay’s controls. EX1026: 4:25-30, 6:51-55; EX1003: ¶792.

Moreover, Vaseloff’s display devices display food type (“EGGS”) for each bay, and Vaseloff’s indicators facilitate food inventory/timing management by indicating food/timer status. EX1026: 4:5-15, 4:48-6:25; EX1003: ¶793.

This applies a known technique (Vaseloff’s display/control groups) to a known device (Fortmann’748’s cabinet) in the same way (display/control groups associated with respective bays) with reasonable expectation of success (Vaseloff’s display/control groups function in a similar manner to Fortmann’748’s input device and display). EX1003: ¶¶794-798.

POSA would have had reasonable expectation of success because Vaseloff’s “system [] can be applied to any food preparation and storage device.” EX1026: 11:35-38; EX1003: ¶797. Each of Vaseloff’s display/control groups (display

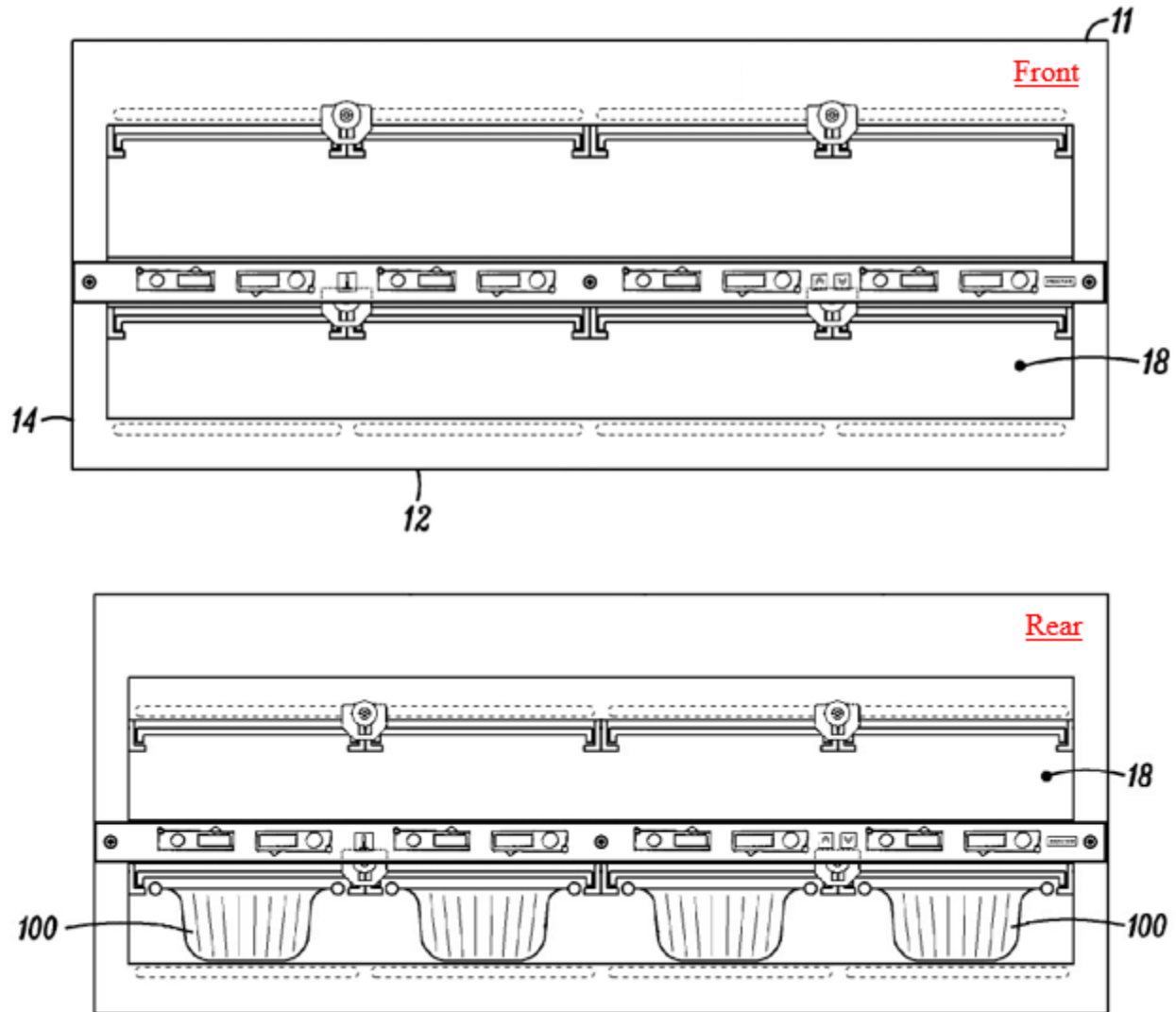
devices, timer status indicators, and timer buttons) would be connected to Fortmann'748's controller (modifying any connections/programming as needed). EX1010: ¶[0027]; EX1026: 2:17-20; EX1003: ¶¶799-800.

It would have been obvious to arrange Vaseloff's display/control groups on Fortmann'748's cabinet's front and rear per Fortmann'197, IRHS Documents, and/or McMillan. EX1005: 8, 20, 25; EX1006: 2; EX1007: 54, 56; EX1008: 61; EX1014: 3:51-55, 4:25-37; EX1019: 3:44-47, 4:15-17; EX1003: ¶¶801-802. Fortmann'748 is a pass-through cabinet (pans inserted/removed from front/rear). EX1010: ¶[0014]; EX1003: ¶803. Providing Vaseloff's display/control groups on the front and rear allows information viewing (temperature) and bay control (timer) from both sides, allowing front/rear user coordination. EX1014: 4:32-37; EX1019: 5:42-44; EX1024: 11:34-38; EX1029: 5:19-23; EX1003: ¶¶804-805.

This applies a known technique (displays and controls on front and rear) to improve a similar device (Fortmann'748's cabinet) in the same way (enabling operators on both sides to view information and control operation) with reasonable expectation of success (Vaseloff's display/control groups functioning in generally the same way). EX1003: ¶¶806-807.

This modification is represented below.⁴ EX1003: ¶808.

⁴ Further modifications explained below.



EX1010: Figs. 2, 6 (modified).

5. Temperature Control

Fortmann’748’s input device allows “the user to select a [zone’s] desired temperature” and McMillan provides an example implementation. EX1010:

¶[0027]; EX1003: ¶¶809-810.

McMillan teaches message areas (183a-d) associated with pan bays for displaying food names, displaying actual and setpoint temperatures via temperature

key (187), and changing setpoint temperatures via program and arrow keys (184, 185, 188). EX1019: 4:36-59, 10:10-33, 10:43-58; EX1003: ¶¶811-815.

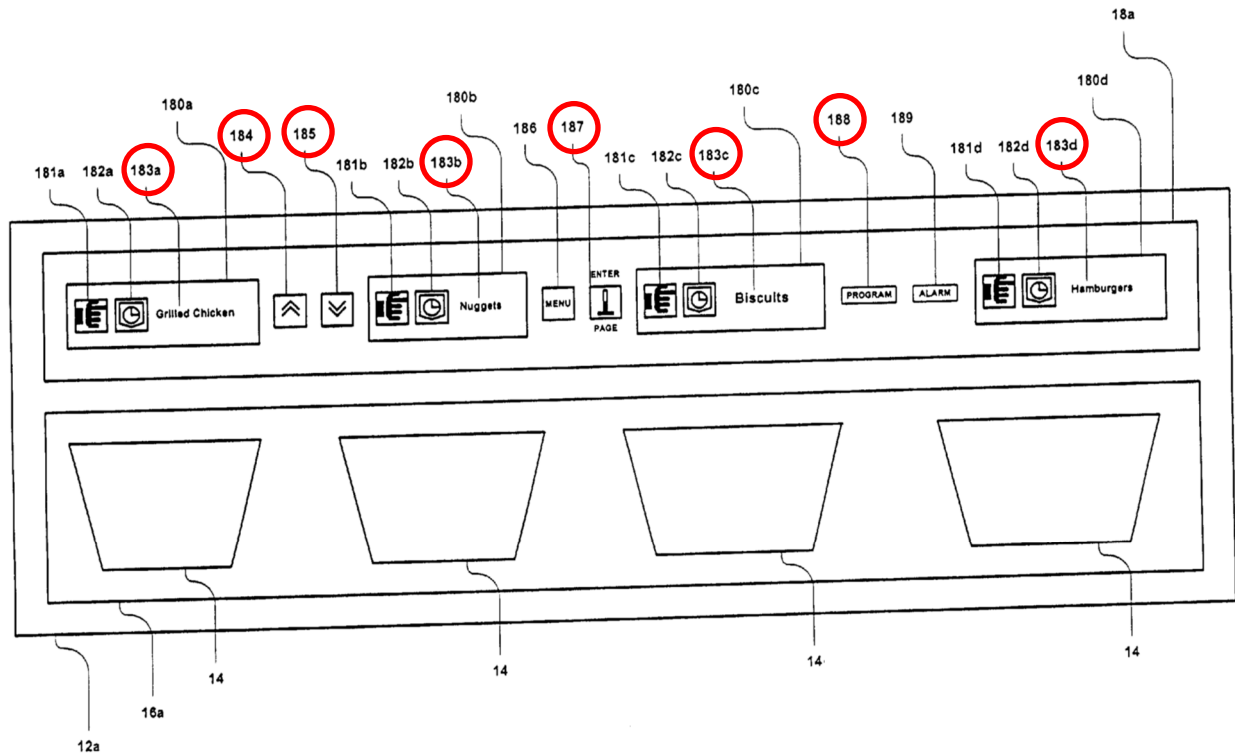


Fig. 5a

EX1019.

Per McMillan, it would have been obvious to modify Vaseloff's display devices (and/or programming of Fortmann'748's control system) to display current and setpoint temperatures in each bay's display device. EX1019: 10:30-32; EX1003: ¶816. Moreover, per McMillan, it would have been obvious to incorporate controls to change setpoint temperatures. EX1019: 10:43-58; EX1003: ¶817.

This would provide an easy, fast, and intuitive way for users to see current and setpoint temperatures displayed where users would associate them with the corresponding bay. EX1019: 1:29-35, 1:38-49, 10:6-10; EX1026: 4:20-22, 4:25-30; EX1003: ¶818. This also allows users to change setpoint temperatures. EX1003: ¶819.

POSA would incorporate McMillan's arrow keys (184, 185) to change temperature setpoints. EX1026: 7:30-32; EX1019: 10:46-48; EX1003: ¶820. POSA would incorporate temperature and/or program buttons (187, 188) to view and change temperature setpoints. EX1019: 10:52-58; EX1003: ¶821. POSA would know how to implement the buttons/keys as physical buttons, including connecting McMillan's controls to Fortmann'748's controller (modifying any connections/programming as needed to display and change temperature). EX1026: 2:60-3:19, 7:29-32; EX1010: ¶[0027]; EX1019: 6:15-19; EX1003: ¶¶822, 827-828.

POSA would program Fortmann'748's controller to permit displaying the current and setpoint temperatures for each bay in the associated display and changing the setpoint temperature for individual bays/zones via the arrow keys, the temperature button, and/or the program button, similar to McMillan. EX1019: 10:6-8, 10:20-33, 10:42-58; EX1003: ¶¶823-824.

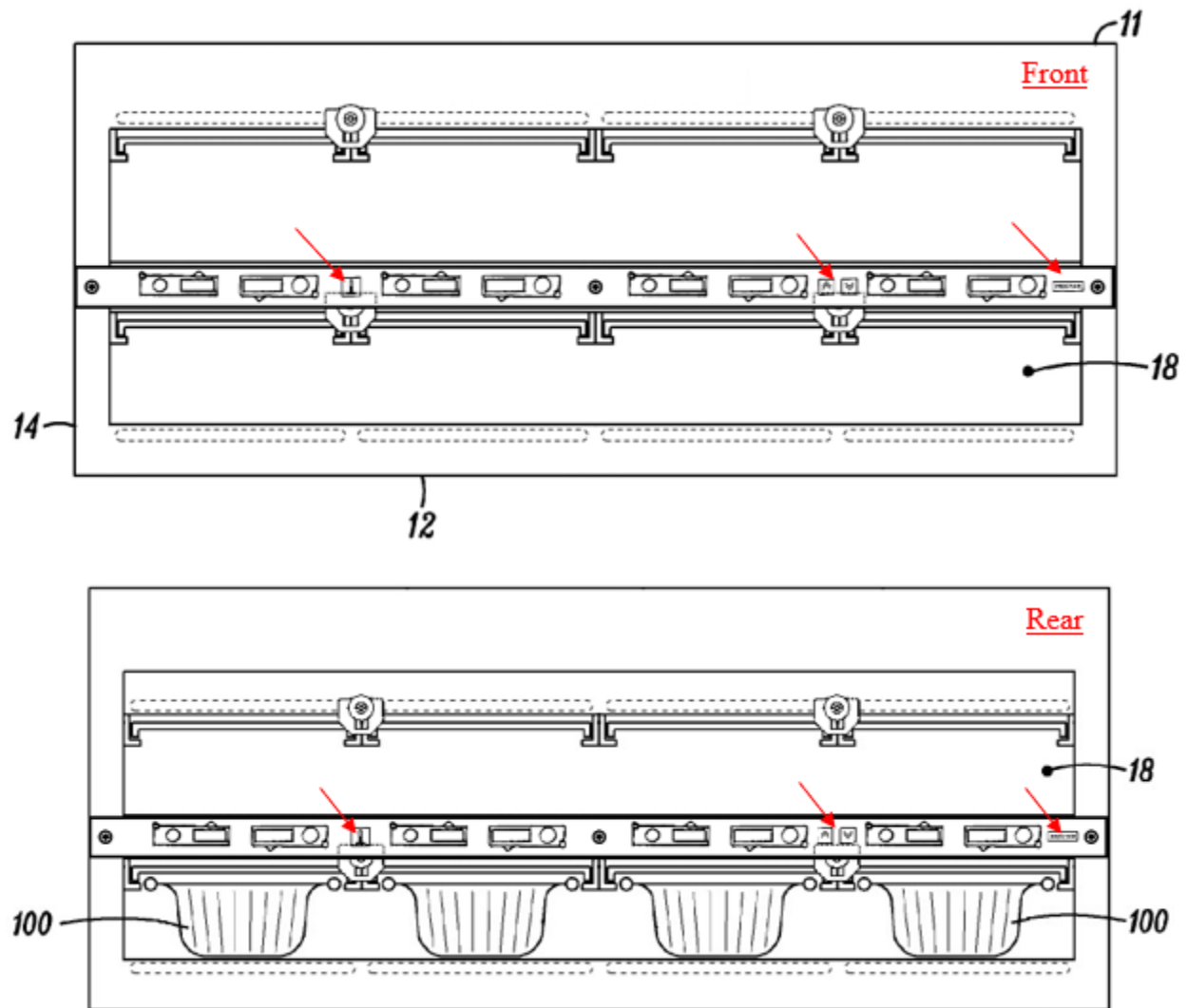
This applies a known technique (actual and setpoint temperature display and changing setpoint temperature) to improve a similar device (Fortmann'748's

cabinet) in the same way (displaying actual and setpoint temperatures for each bay and changing setpoint temperature) with reasonable expectation of success

(Vaseloff's displays already show parameter modifications using arrow buttons).

EX1026: 4:10-12, 7:26-32; EX1003: ¶¶825-826.

This modification is represented below.⁵ EX1003: ¶829.

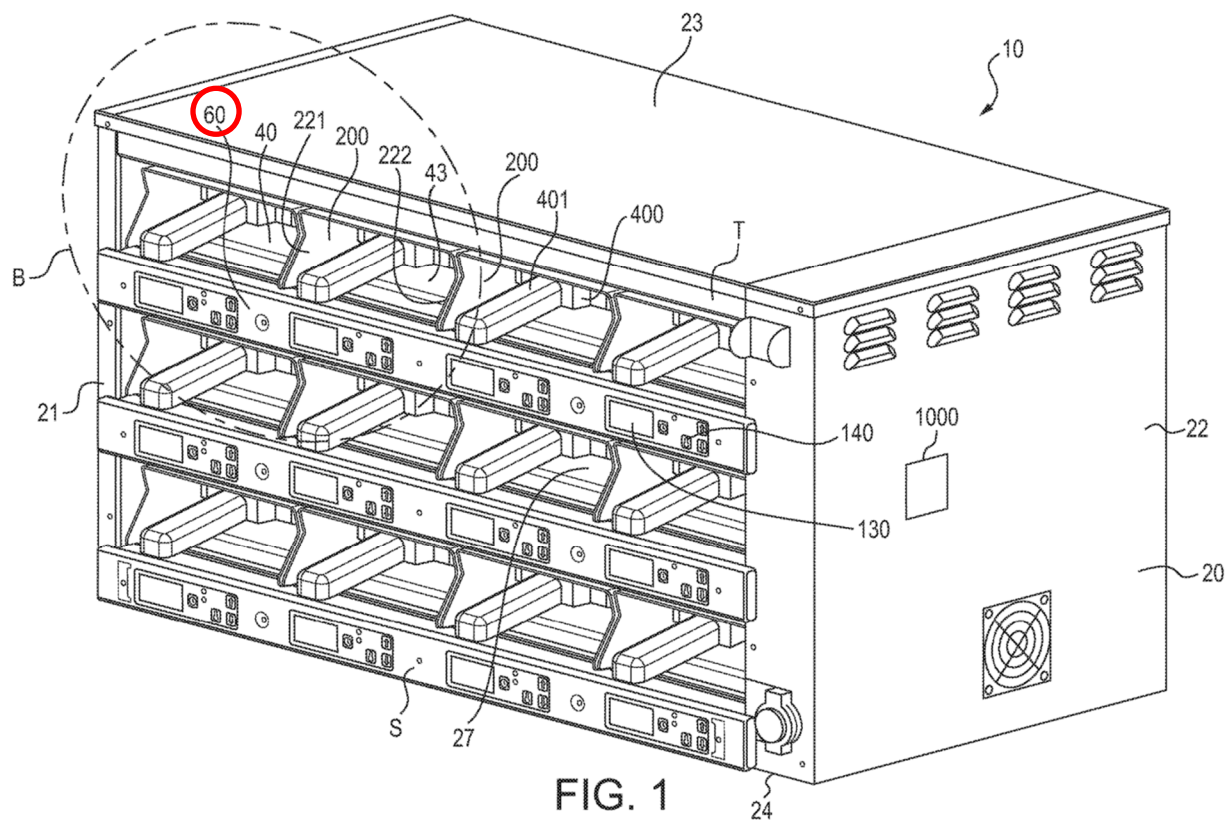


⁵ Further modifications explained below.

EX1010: Figs. 2, 6 (modified).

6. Timer Bar/Bezel

Fortmann'197's holding cabinet has front and rear control bars (60) with displays/inputs (130, 140) spaced from the shelves (40). EX1014: 2:58-59, 3:28-30, 3:51-56, 4:18-37, Fig. 3; EX1003: ¶¶830-834.



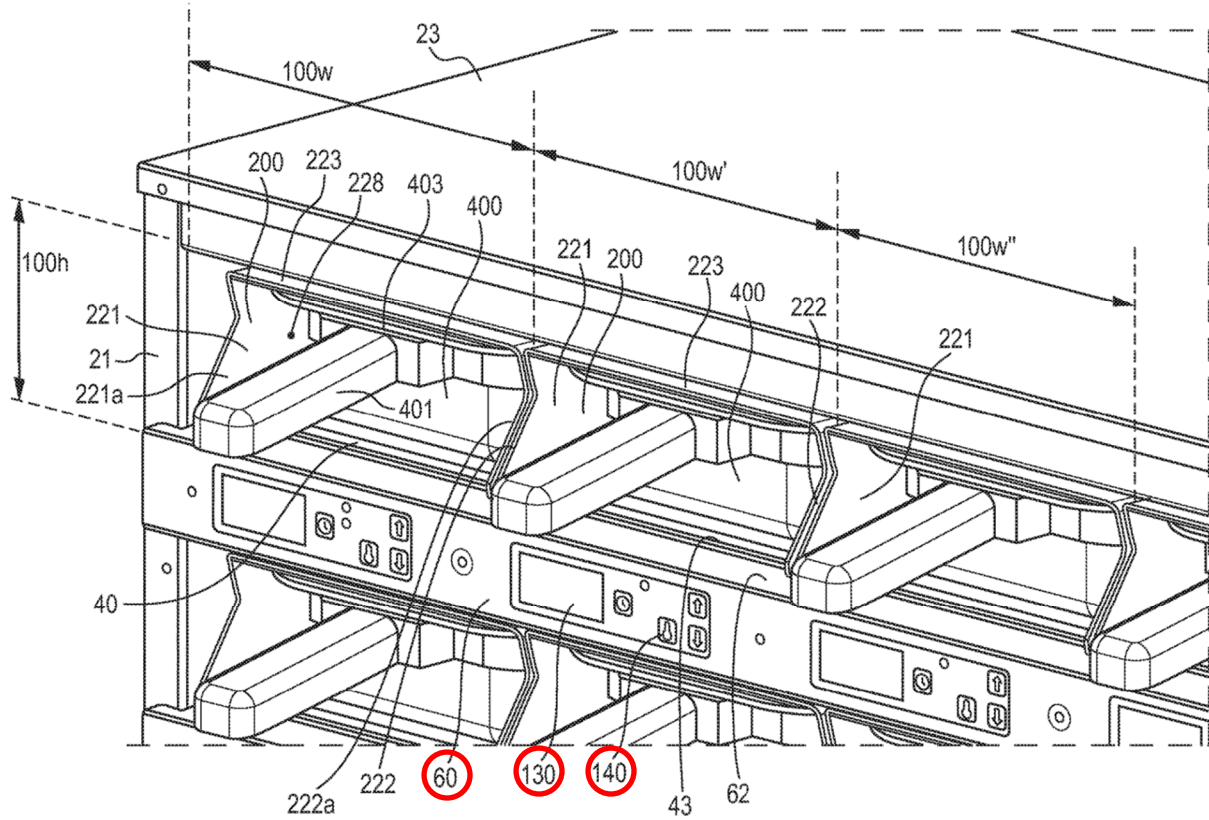


FIG. 2

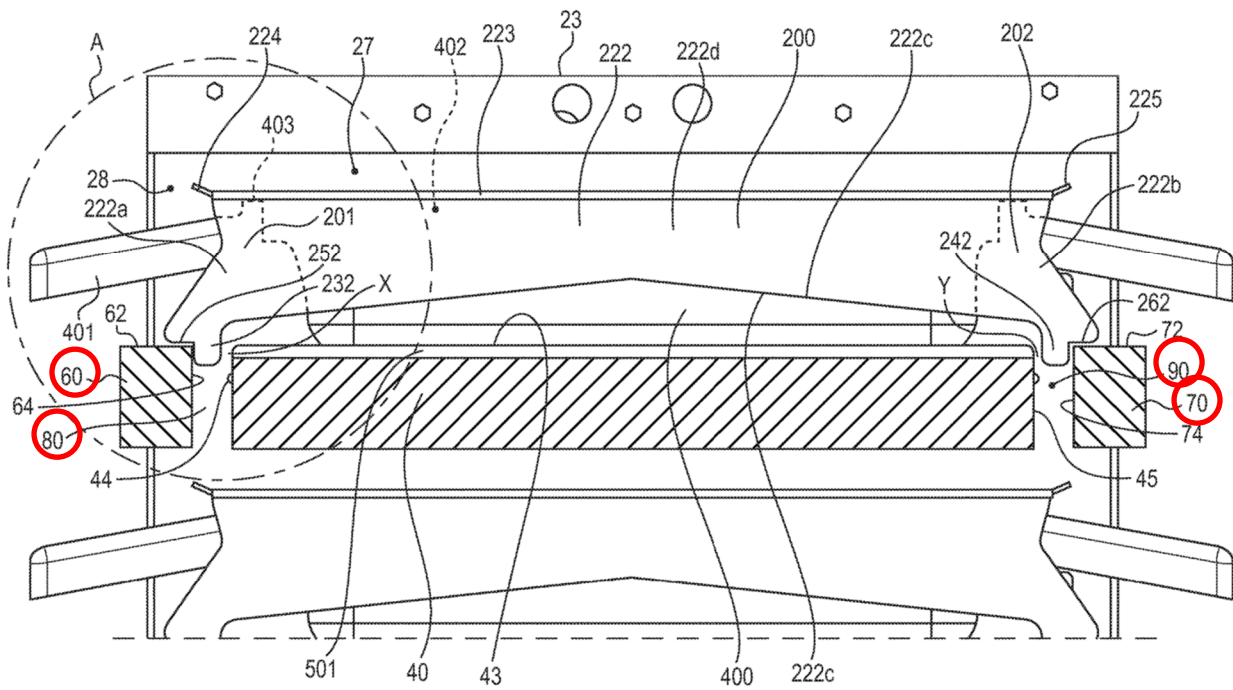
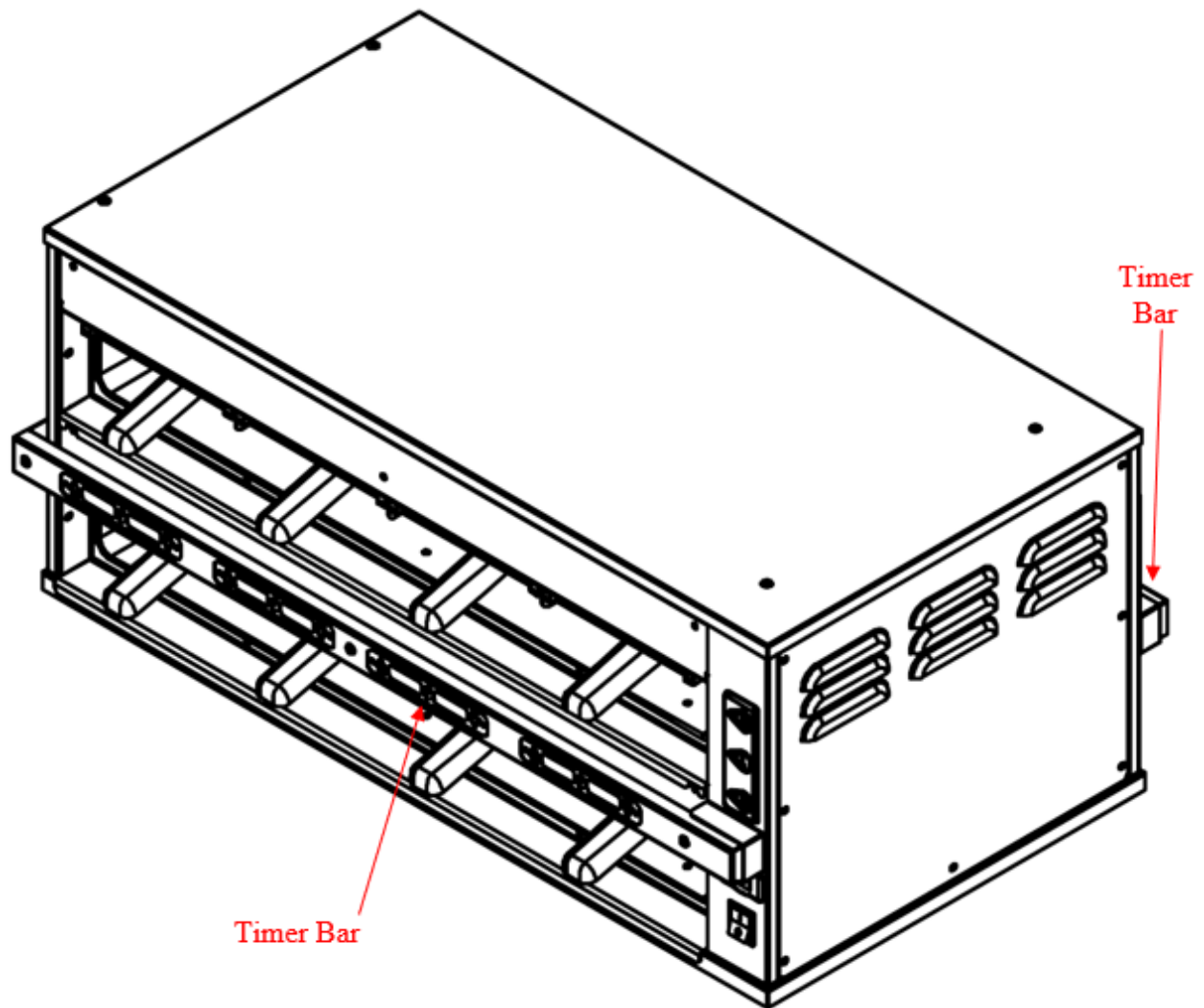
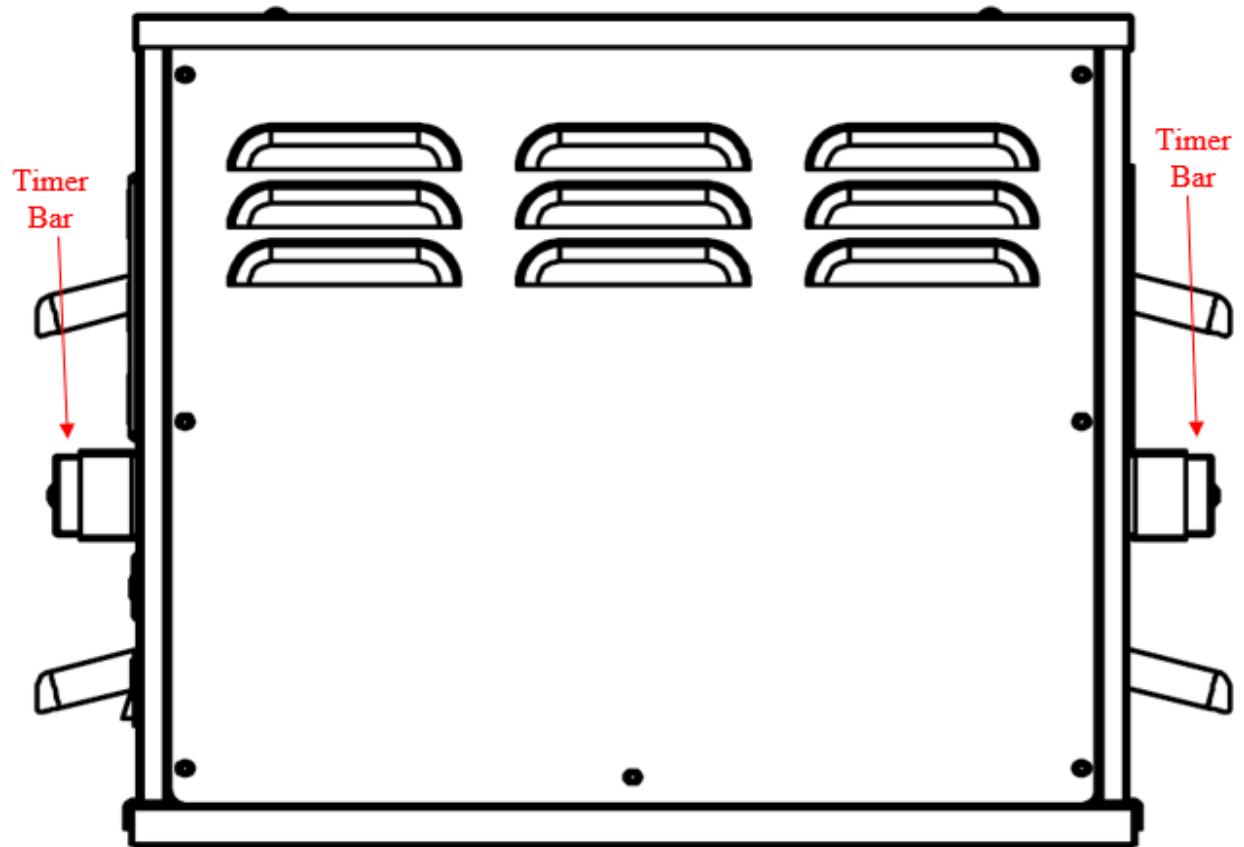


FIG. 5

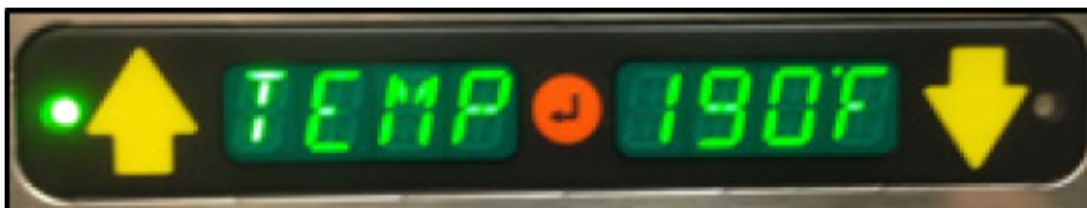
EX1014.

Similarly, the IRHS Documents teach front and rear control/timer bars with buttons/displays spaced from the shelves. EX1005: 4, 8, 20, 25; EX1006: 1; EX1007: 28, 32, 51; Section IV; EX1003: ¶¶835-837.

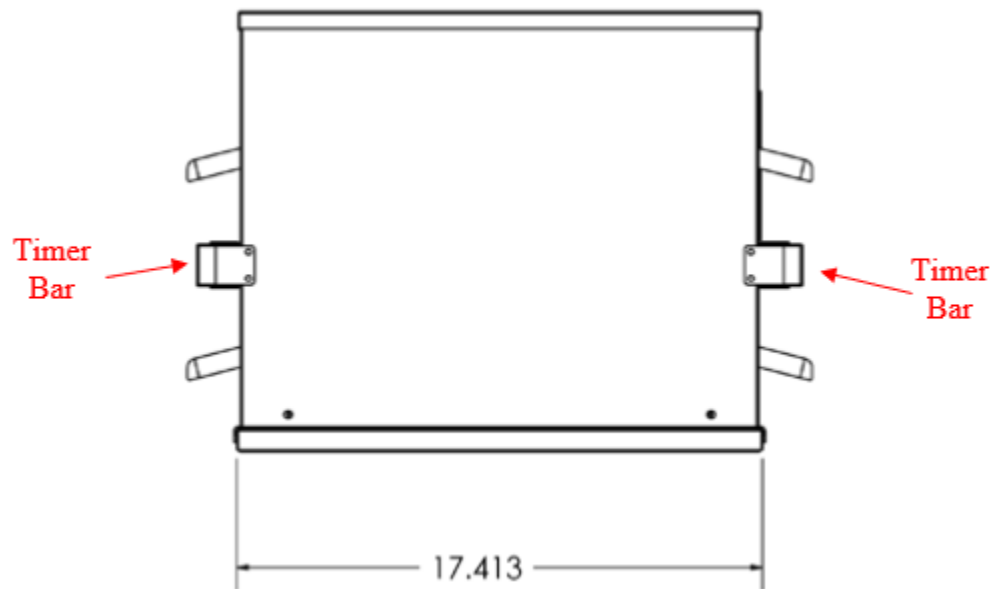




EX1005: 8.



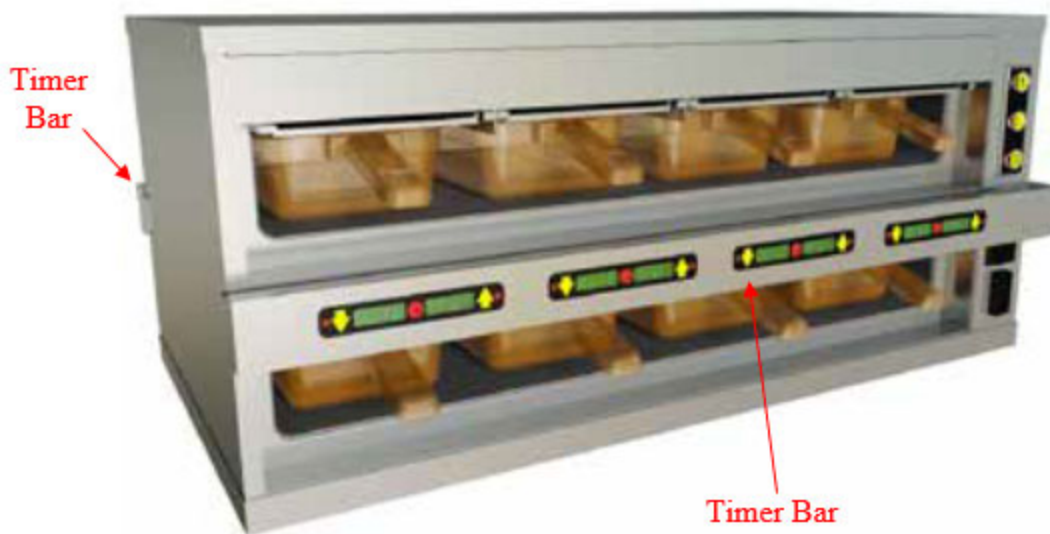
EX1005: 17.



EX1006: 1-2.



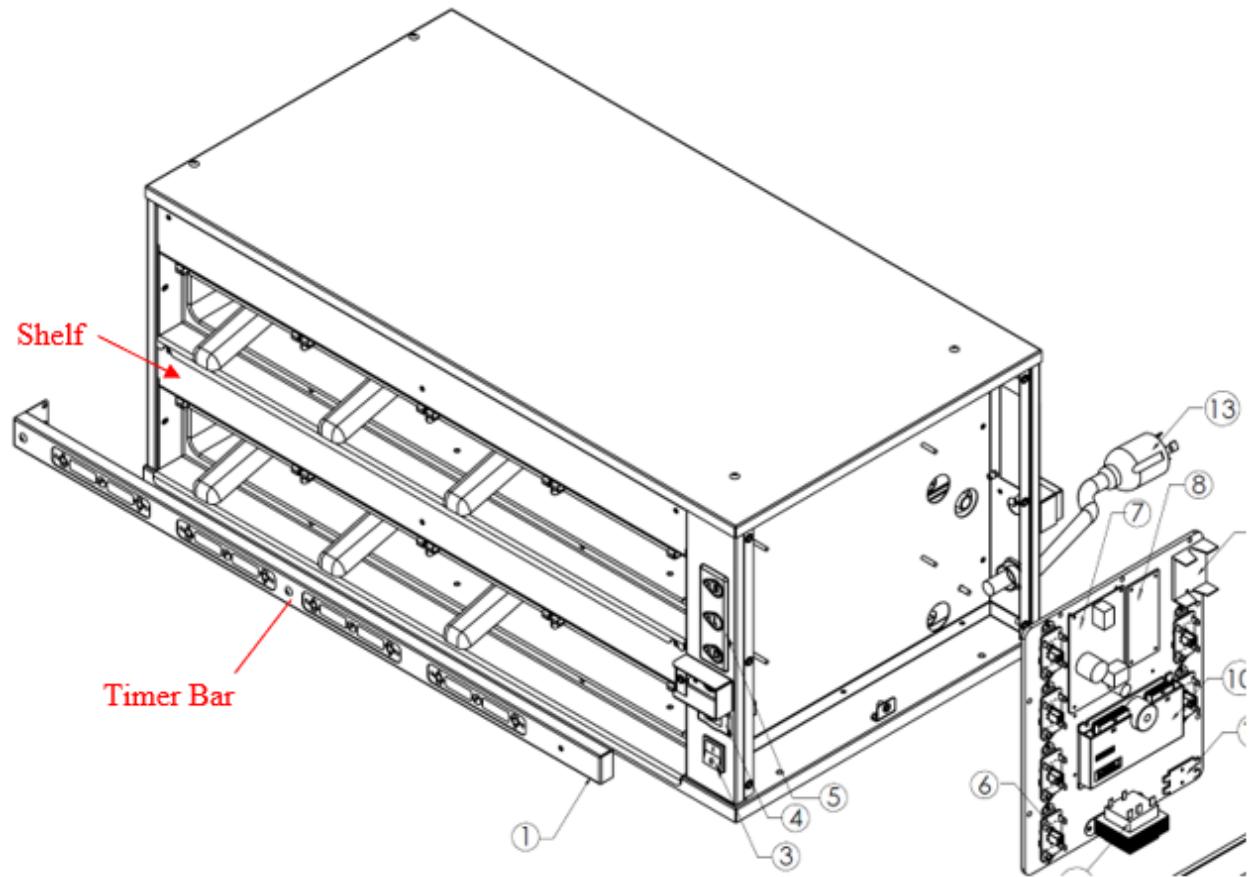
Timer Bar



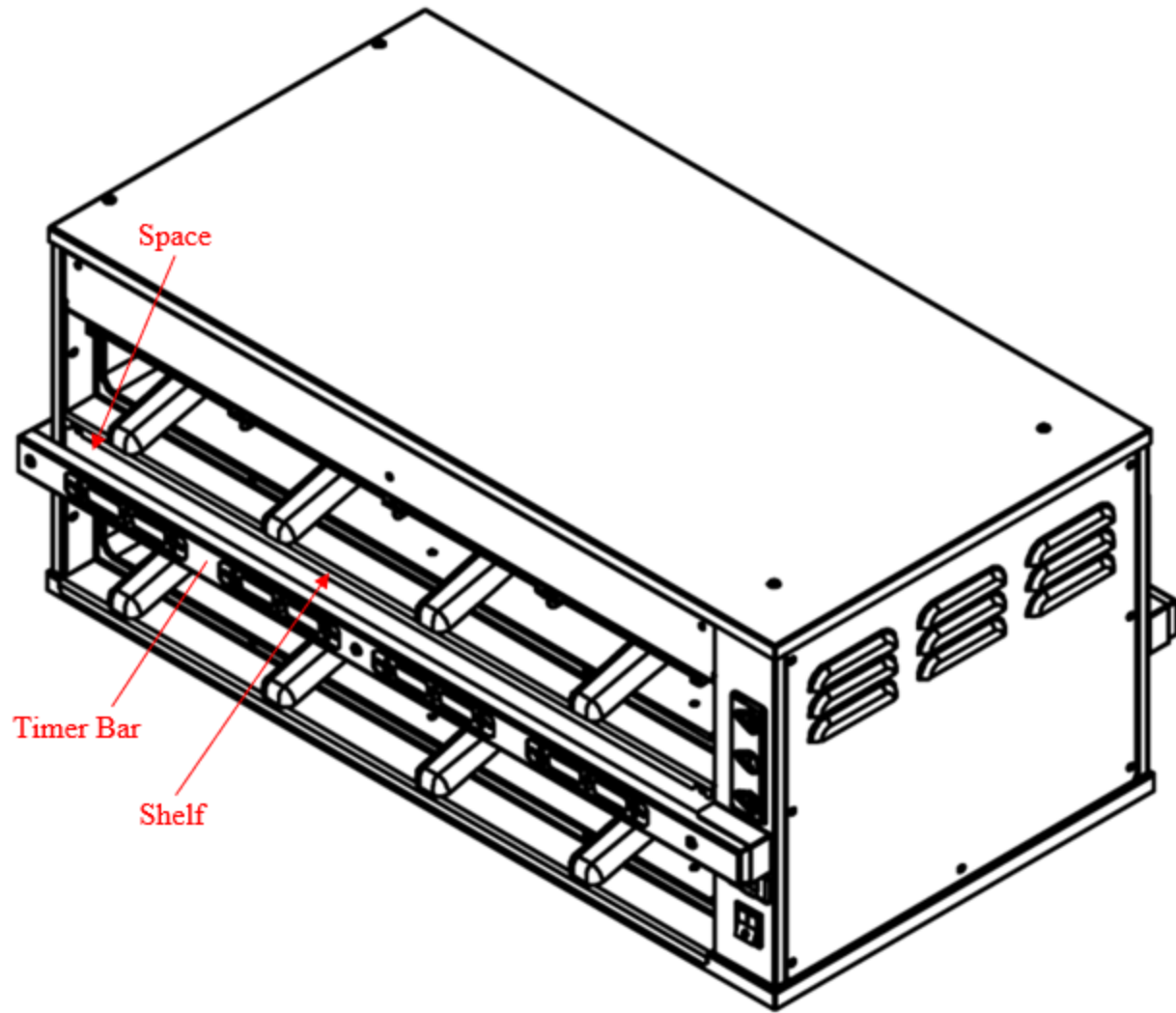
Timer Bar

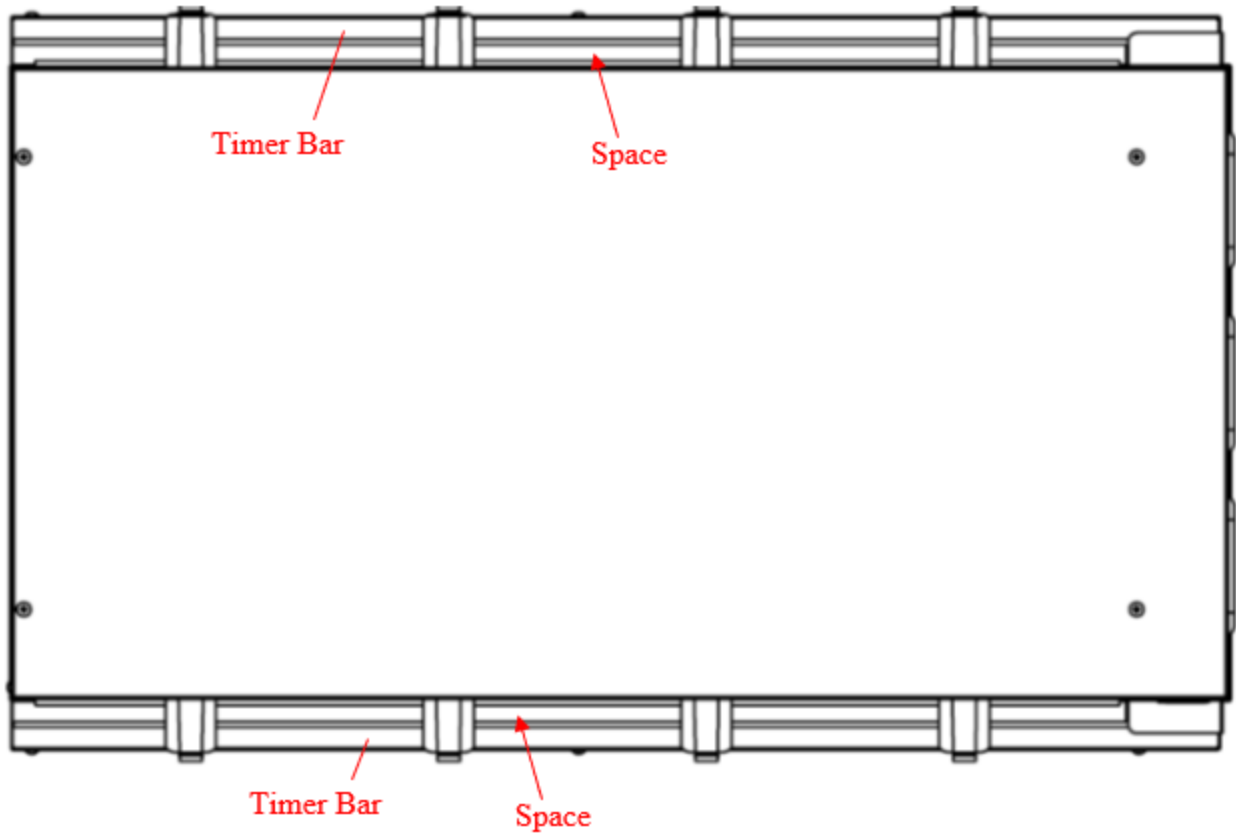
Timer Bar

EX1007: 52, 56.

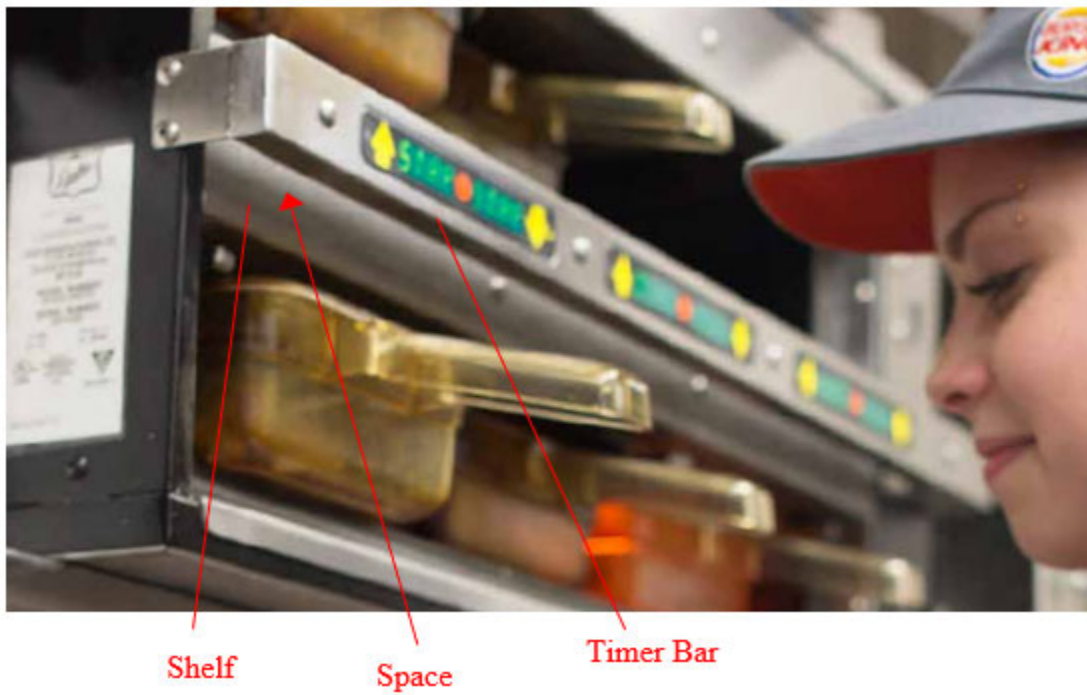


EX1005: 19.



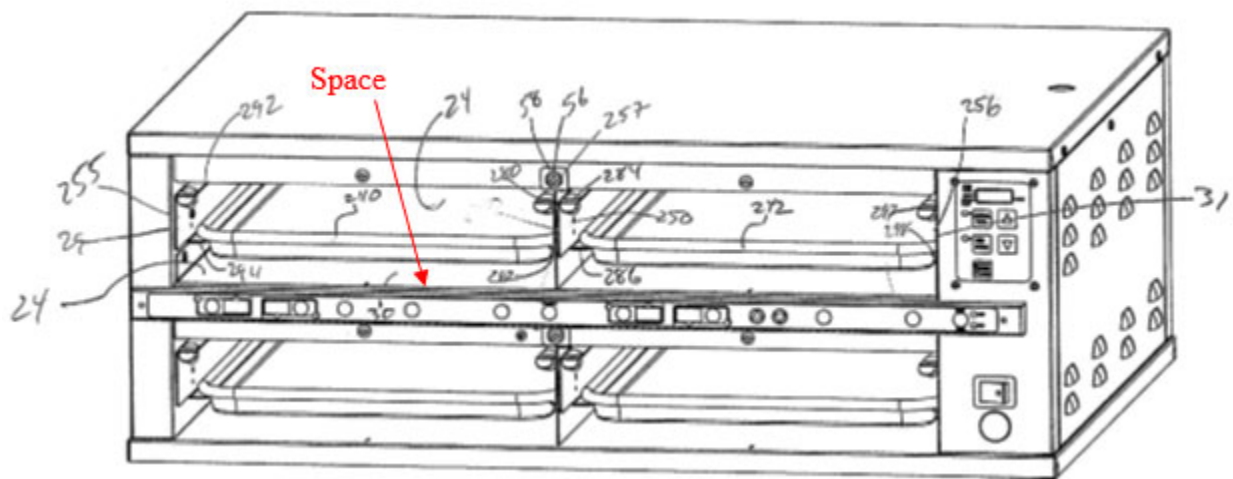
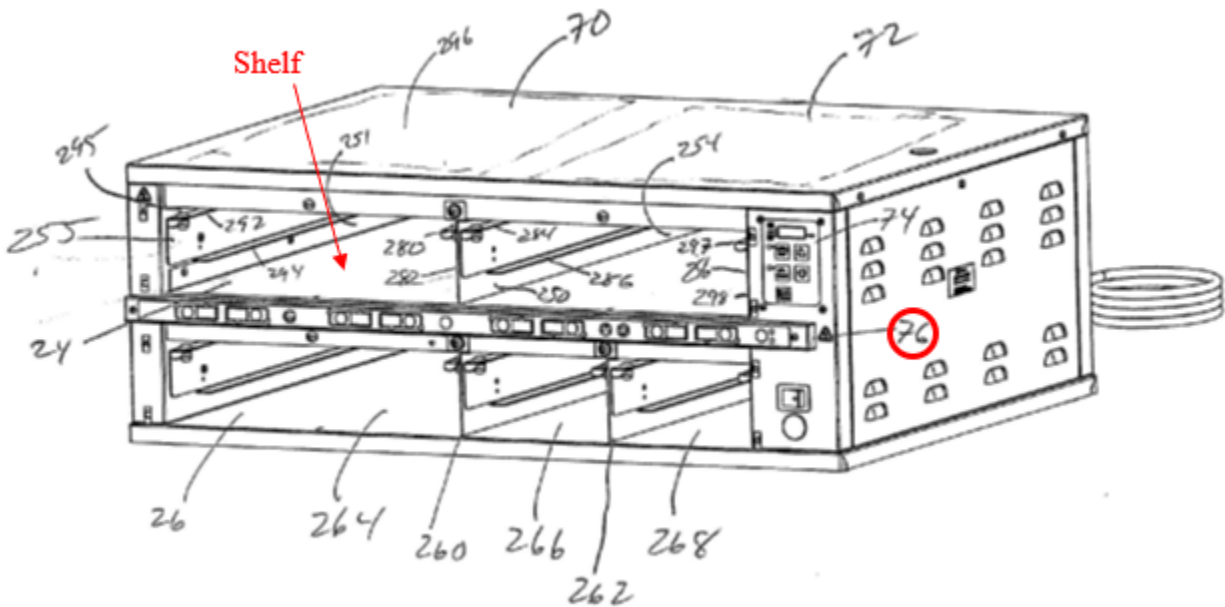


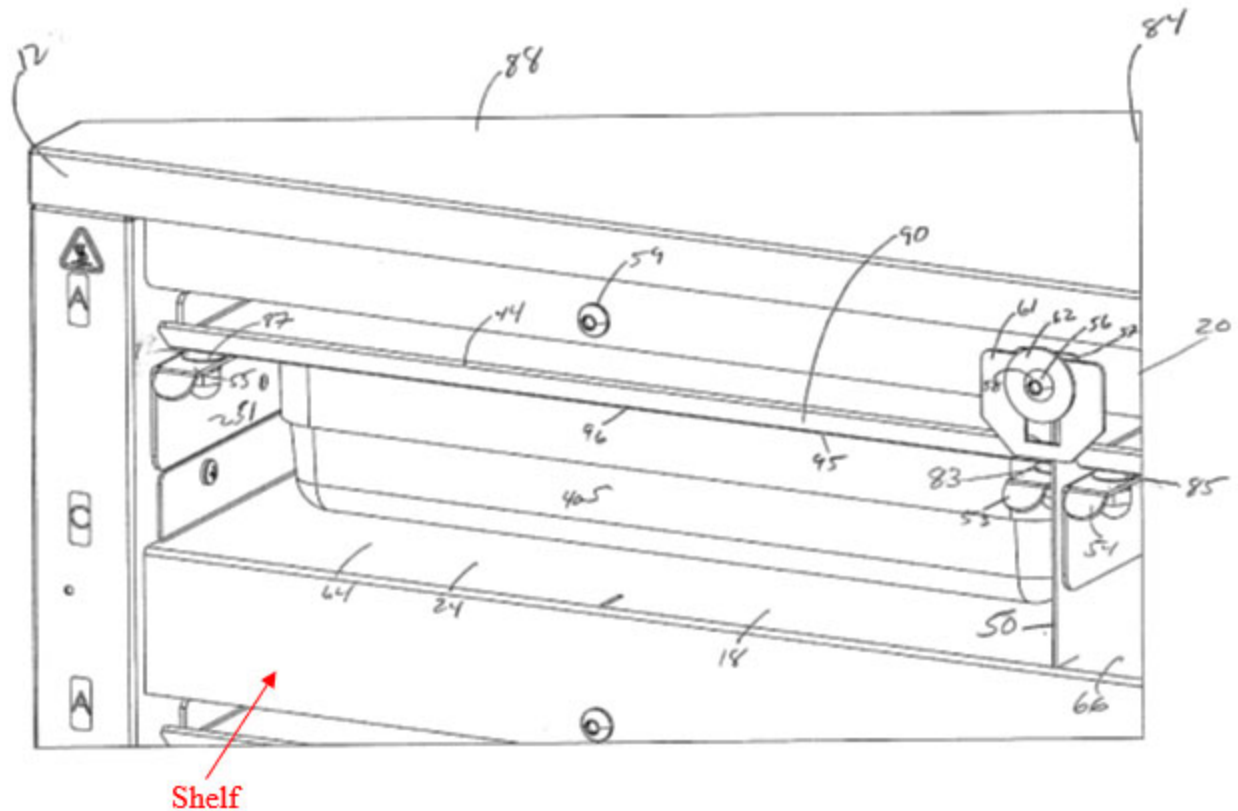
EX1005: 8.



EX1007: 28.

Hartfelder teaches a display/control interface bar (76) spaced in front of a shelf. EX1013: Figs. 3, 4, 9; EX1003: ¶¶838-839.





EX1013: Figs. 3, 4, 9.

Per Fortmann'197, IRHS Documents, and/or Hartfelder, it would have been obvious to modify Fortmann'748's cabinet to arrange Vaseloff's display/control groups and McMillan's buttons/keys in front and rear timer bar housings spaced forward/rearward from Fortmann'748's shelf or front/rear face. EX1003: ¶¶840-841, 845-846.

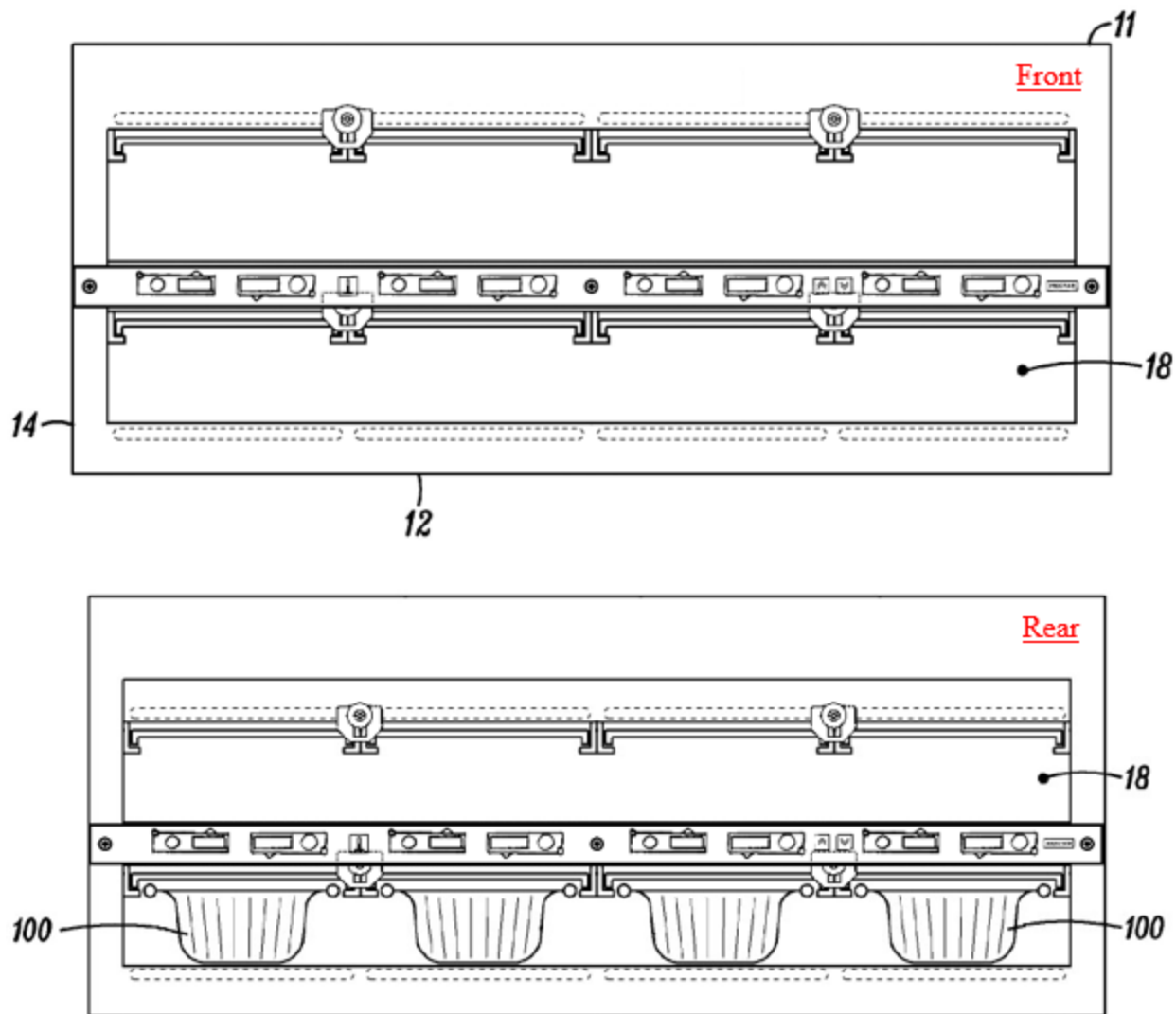
This arrangement would protect Vaseloff's display/control groups and McMillan's buttons/keys from heat generated by heaters in Fortmann'748's shelf. EX1019: 3:52-55; EX1003: ¶841. This would prolong service life of the electronics. EX1029: 2:4-11, 5:41-49; EX1003: ¶841. Spacing between the timer

bars and shelf would allow cooling air flow. EX1019: 3:55-57; EX1003: ¶841. Fortmann'197 teaches placing the timer bars "out of ... the heated environment." EX1014: 3:32-36; EX1003: ¶841. Arranging Vaseloff's display/control groups and McMillan's buttons/keys in the spaced timer bars facilitates easy access for maintenance, repair, and/or replacement. EX1008: 12-15; EX1013: Figs. 1-4, 9; EX1003: ¶842.

This applies a known technique (spaced timer bars of Fortmann'197, IRHS Documents, and/or Hartfelder) to improve a similar device (Fortmann'748's cabinet) in the same way (front and rear spaced timer bars housing displays/controls) with reasonable expectation of success (functionality of controls unchanged). EX1003: ¶¶843-844.

This modification is represented below.⁶ EX1003: ¶847.

⁶ Further modification explained below.



EX1010: Figs. 2, 6 (modified).

7. Discrete Lids for Each Bay

Fortmann'748 has removeable lids (40). EX1010: ¶[0017]; EX1003: ¶¶848-850.

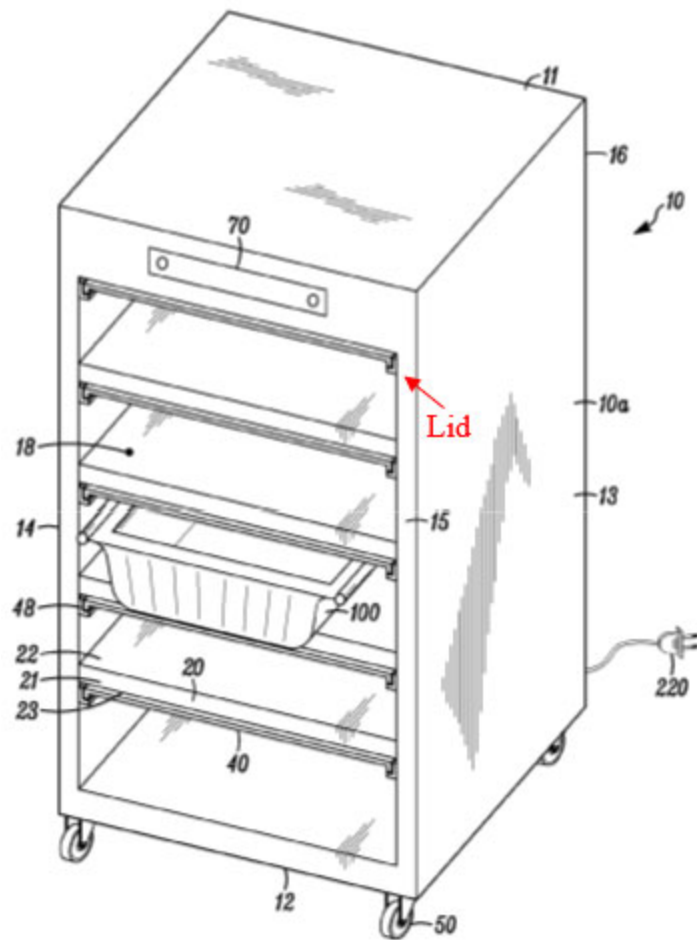


FIG. 1

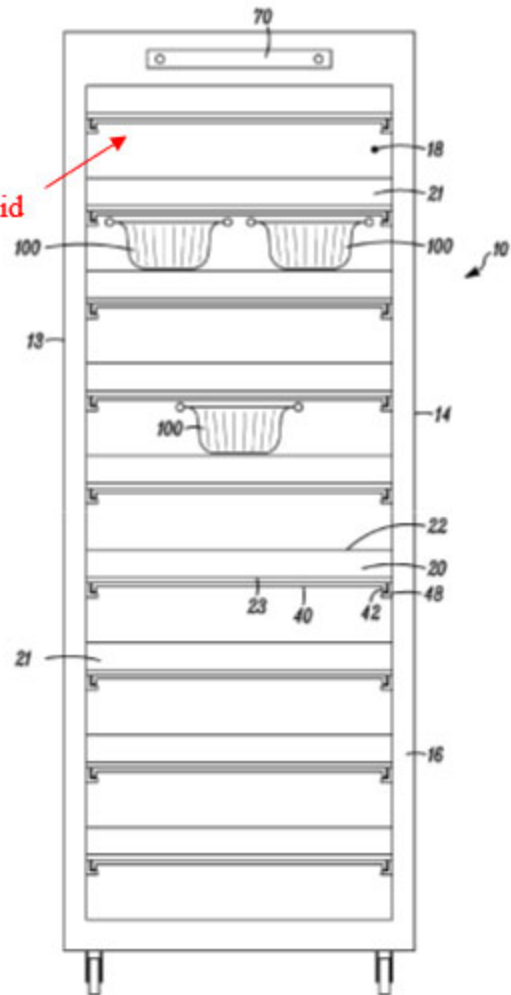
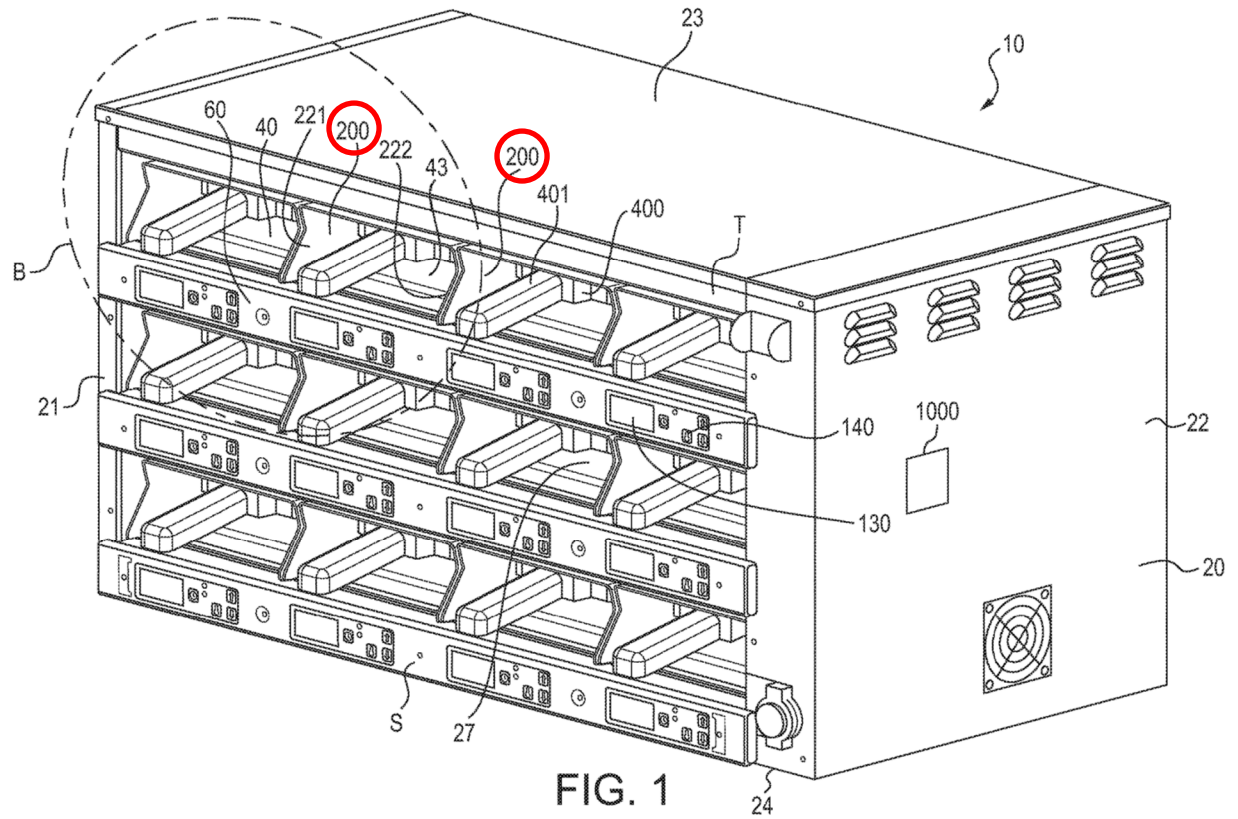


FIG. 6

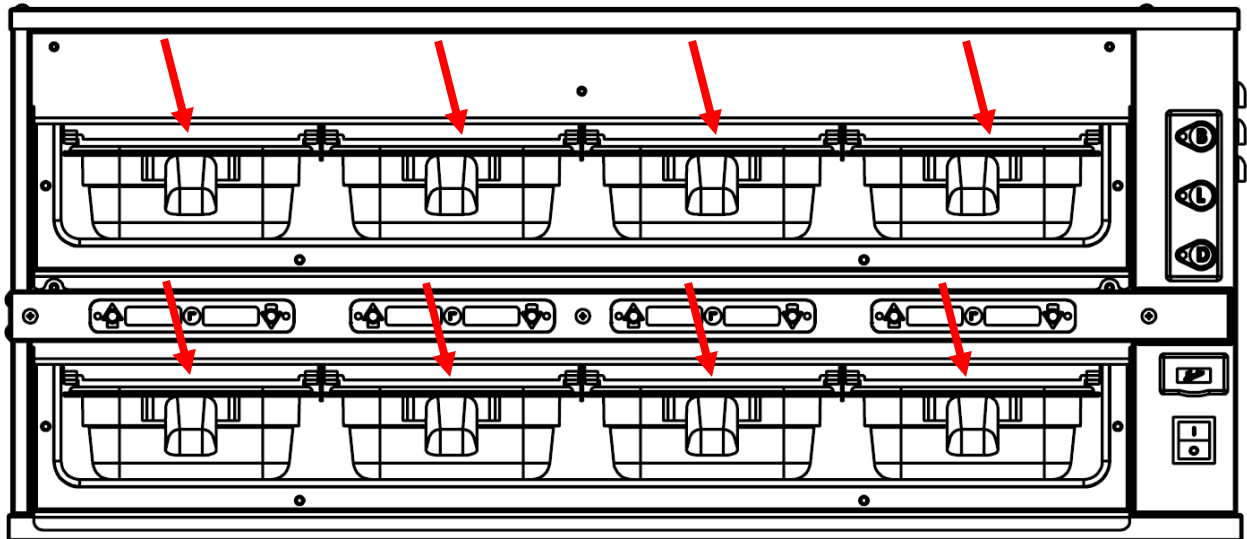
EX1010.

Jones, Fortmann'197, and IRHS Documents disclose a discrete lid for each pan/bay. EX1012: ¶[0072], Fig. 1B; EX1014: 4:50-53, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1014: 7:31-32; EX1003: ¶851.

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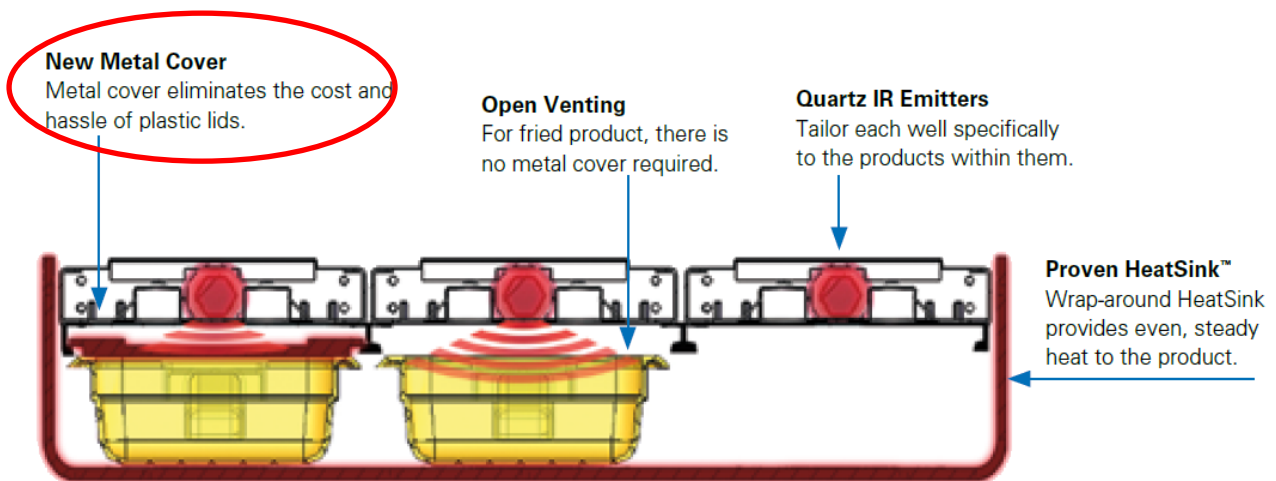
EX1014.



EX1005: 8.



EX1006: 2.



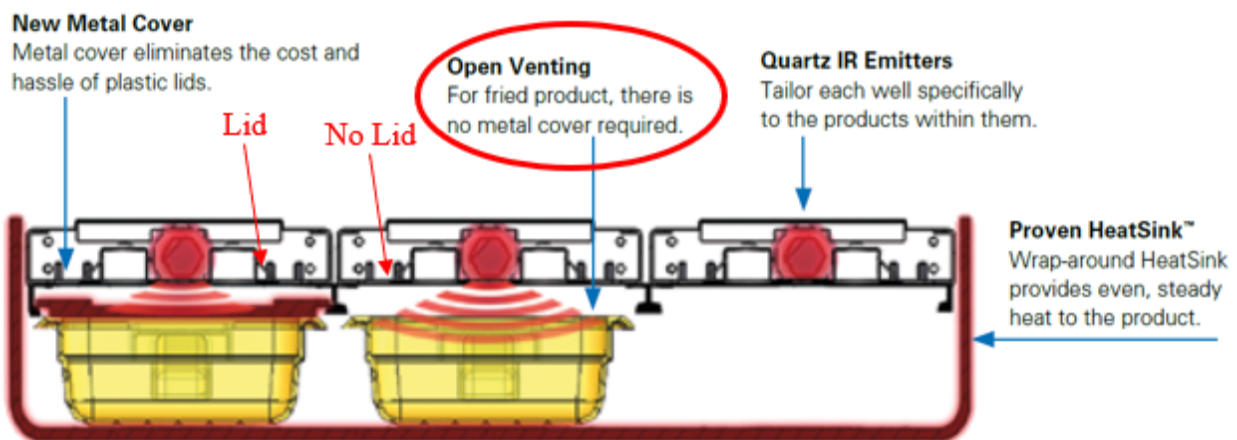
EX1007: 53.

Per Jones, Fortmann'197, and/or IRHS Documents, it would have been obvious to modify Fortmann'748's cabinet to have discrete lids for each pan/bay.

EX1003: ¶852.

This would further Fortmann'748's goal of "zones" for different food types by allowing selective use/removal of individual lids, increasing flexibility for each compartment to hold more food types (more temperature/moisture combinations) at one time. EX1010: ¶[0024]; EX1003: ¶853. For example, installed lids would hold moisture in pans for non-fried foods and removed lids would permit moisture venting for fried foods. EX1007: 53; EX1013: ¶[0044]; EX1014: 7:50-67; EX1016: ¶[0003]; EX1017: 6:45-48; EX1003: ¶¶854-855.

This would provide more food placement flexibility, better venting/sealing control, and increased holding capacity for different combinations (temperature/sealing/venting). EX1007: 53; EX1019: 1:36-39, 1:43-45; EX1003: ¶¶856-857.

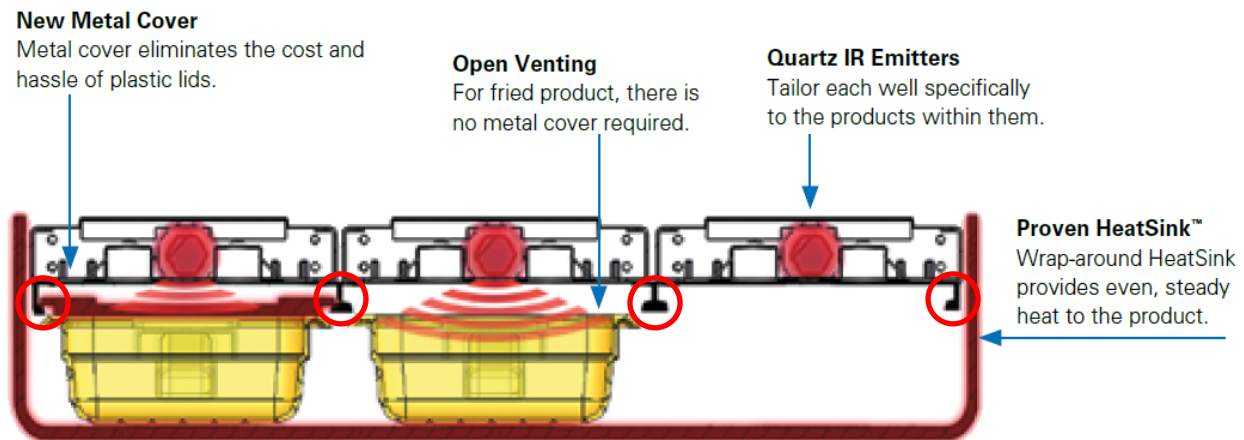


EX1007: 53.

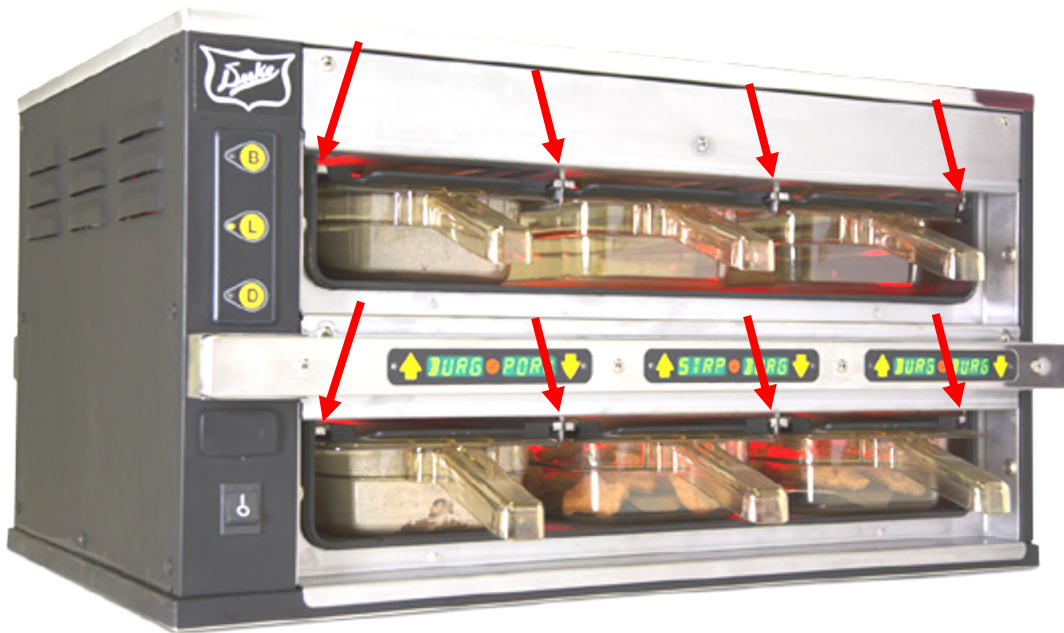
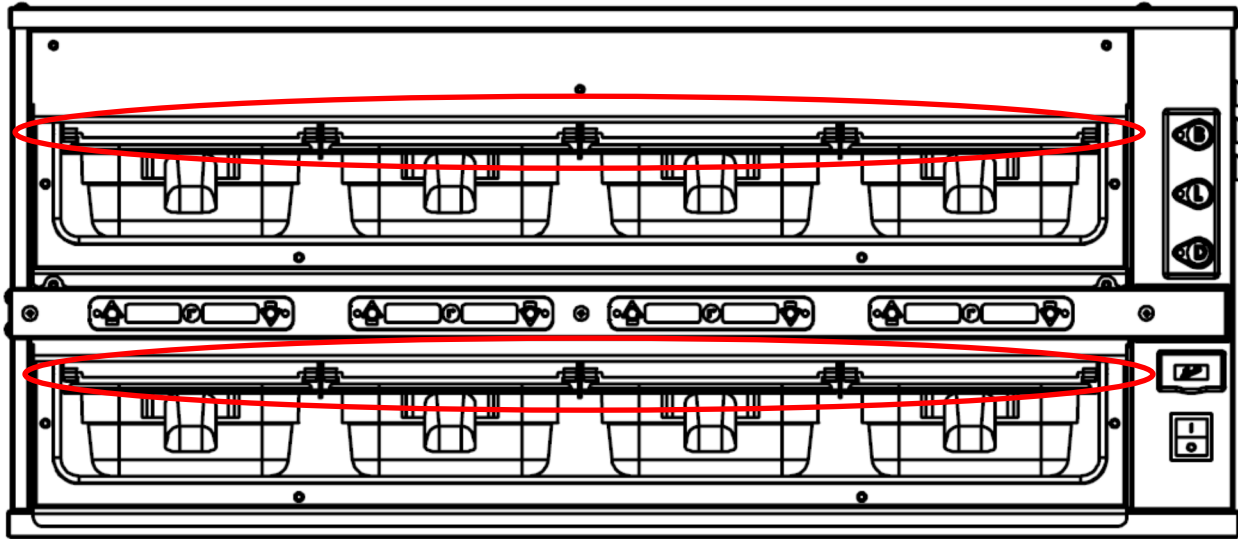
Discrete lids would be smaller, easier to move and clean, and improve pan sealing to retain moisture. EX1007: 10, 21, 58; EX1003: ¶¶858-860.

This modification would merely require duplicating and resizing Fortmann'748's lids to cover one pan and duplicating Fortmann'748's tracks to hold the additional lids. *In re Harza*, 274 F.2d 669, 671 (C.C.P.A. 1960) (“mere duplication of parts has no patentable significance”); EX1003: ¶861.

Per the IRHS Documents, POSA would duplicate Fortmann'748's tracks across the compartments to support individual lids. EX1005: 4, 8, 20-21; EX1007: 53, 56, 58; EX1003: ¶¶863-864. In duplicating the tracks, it would have been obvious to secure them to the overlying structure, per Fortmann'748 and/or IRHS Documents. EX1010: ¶[0018]; EX1003: ¶862.



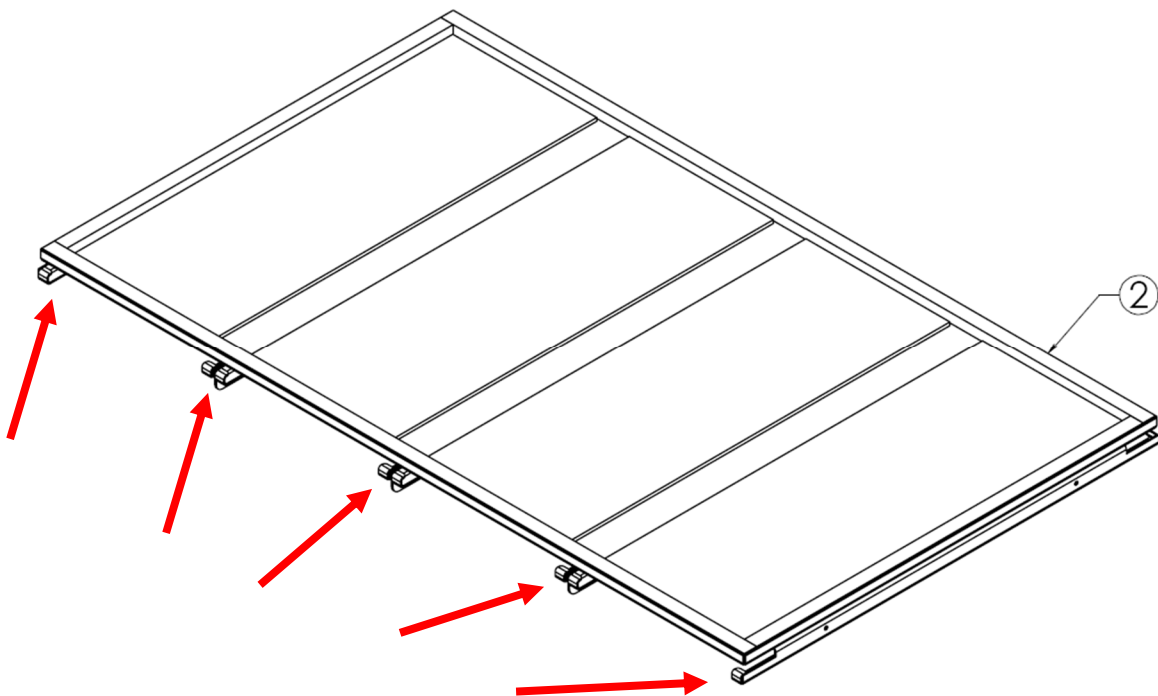
EX1007: 53.



EX1006: 2.



EX1007: 52.

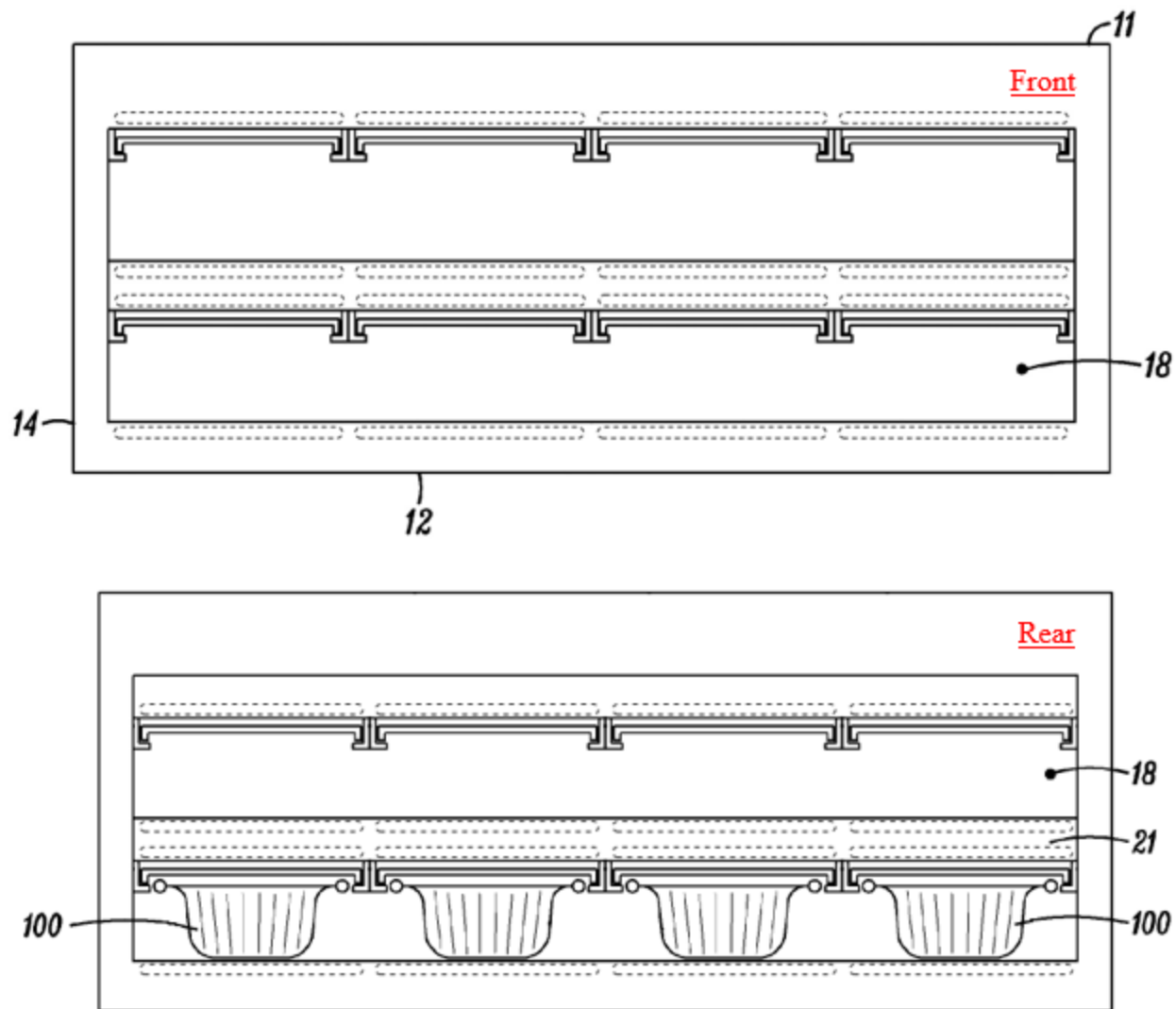


EX1005: 19.

This applies a known technique (plurality of lids and lid-holding shelves) to improve a similar device (Fortmann'748's cabinet) in the same way (independent lids supported by discrete lid supporting shelves secured to overhead structure) with reasonable expectation of success (purpose of lid-holding shelves not changing). EX1012: ¶[0072], Fig. 1B; EX1014: 4:50-53, 7:31-32, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1003: ¶¶865-866.

It would have been obvious to secure tracks to the top panel for supporting lids directly below the top panel, as suggested by Fortmann'748. EX1010: ¶[0018]; EX1003: ¶¶867-868. This applies a known technique (mounting tracks to overhead structure) to improve a similar device (top compartment tracks) in the same way (mounting top tracks to overhead structure) with reasonable expectation of success (similar units using lids as intended). EX1003: ¶¶869-870.

This modification is represented below. EX1003: ¶871.



EX1010: Figs. 2, 6 (modified).

8. Latches

Fortmann'748's lids (40) are removable. EX1010: ¶[0017]; EX1003: ¶¶872-873.

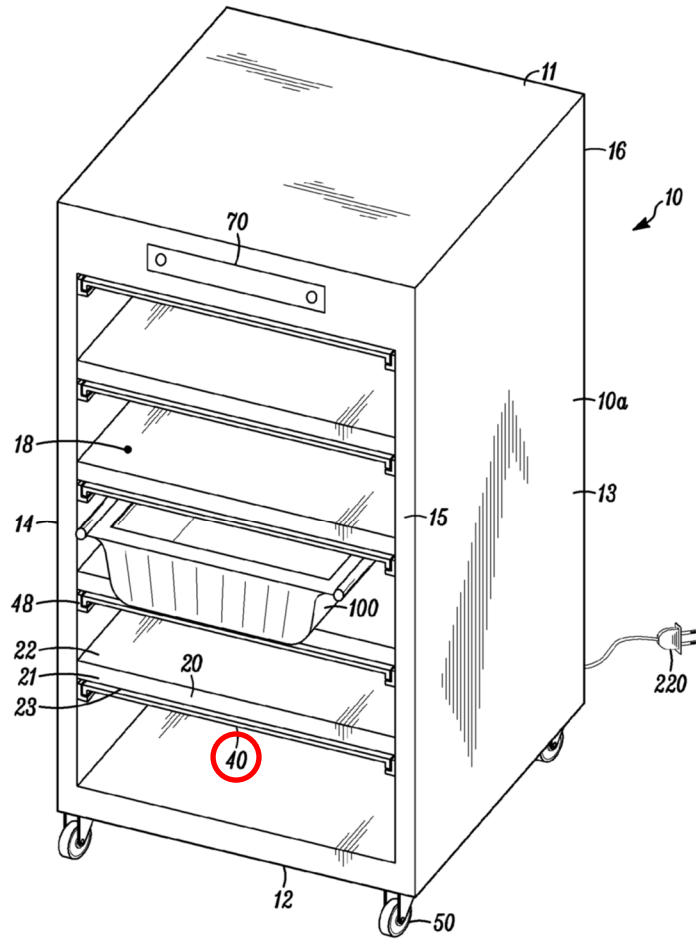
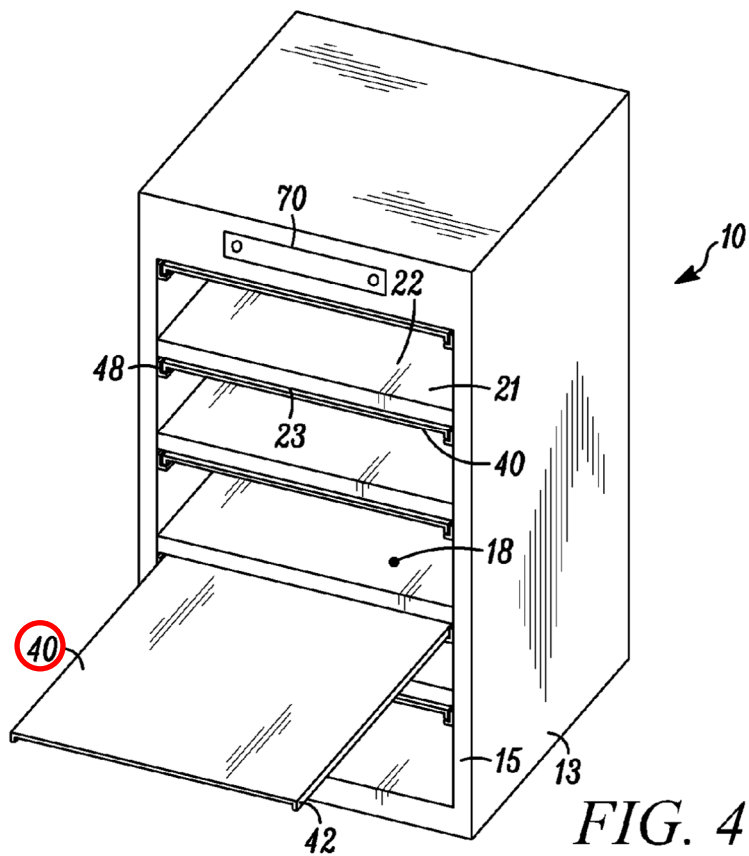


FIG. 1



EX1010.

Hartfelder's and Shei'099's stops (61)/(88) retain lids (44, 46, 80). EX1013:

¶[0058]; EX1017: 6:9-32; EX1003: ¶¶874-877.

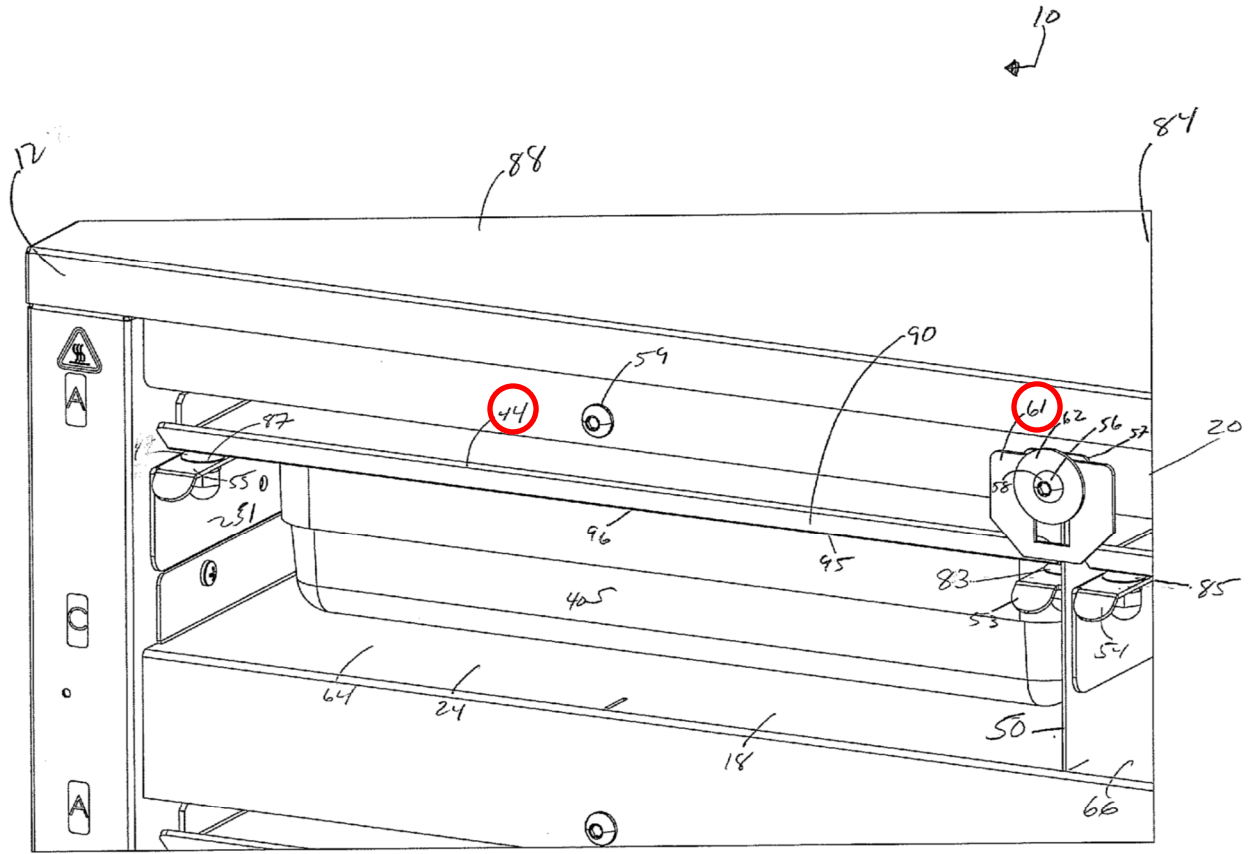


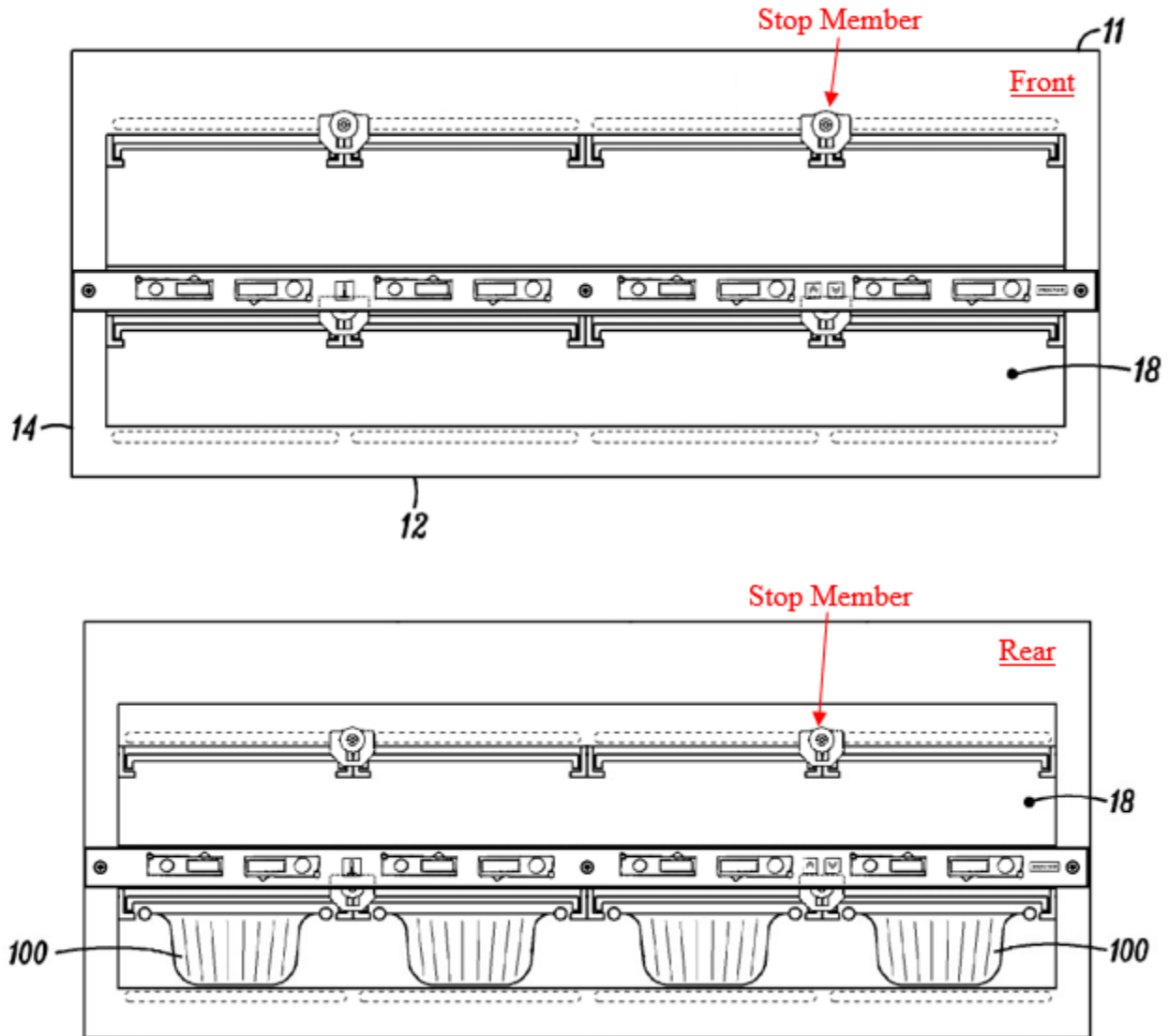
FIGURE 9

EX1013.

EX1017.

This uses a known technique (lid retaining stops) to improve a similar device (Fortmann'748's cabinet with lids) in the same way (retaining lids while inserting/removing pans) with reasonable expectation of success (stops performing same function in same way). EX1013: ¶[0058]; EX1003: ¶¶880-881.

Each stop would be on the chassis'/shelf's face between two lids per Hartfelder and Shei'099. EX1003: ¶882. Representative illustrations below show Hartfelder's stops. EX1003: ¶883. A modification implementing Shei'099's stops would be similar but with Shei'099's stops. EX1003: ¶883.

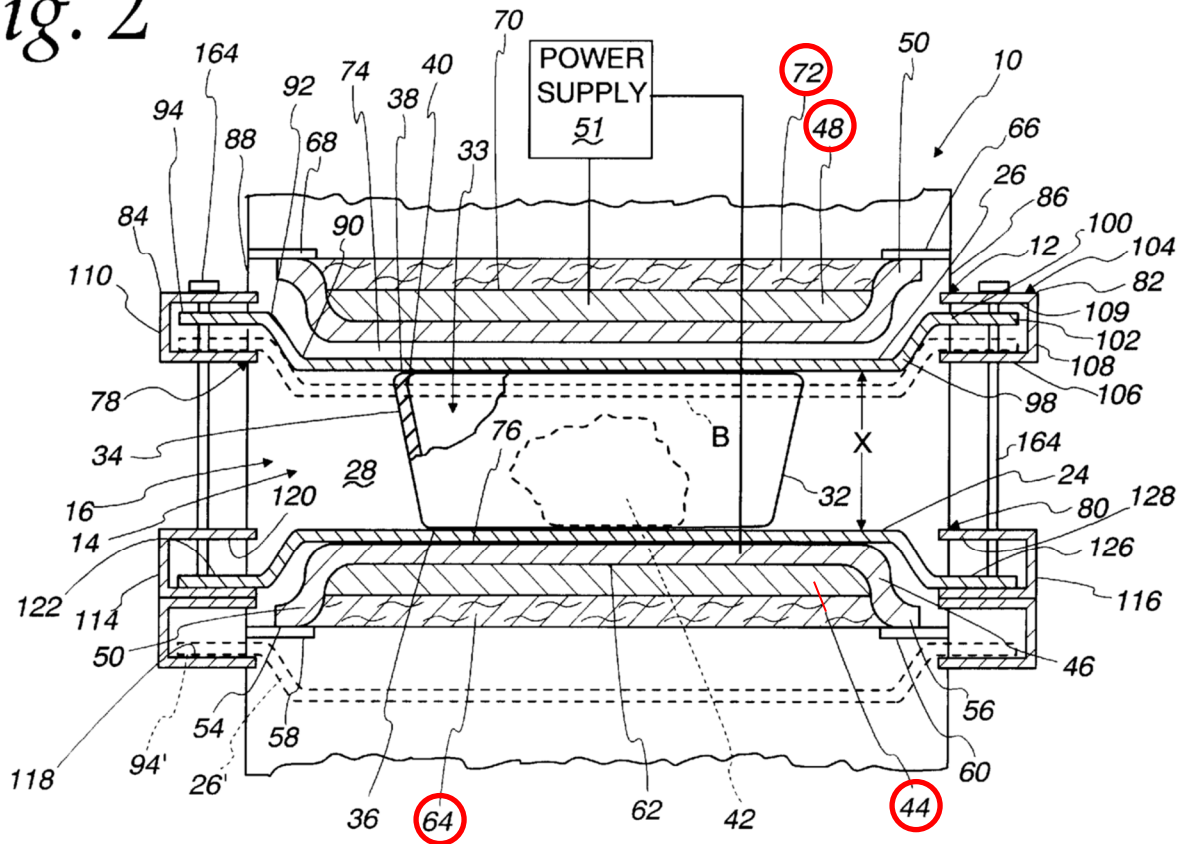


EX1010: Figs. 2, 6 (modified).

9. Insulation

Fortmann'967 and Fortmann'197 teach insulation (64, 72) backing and between heaters (44, 48, 501, 521-524). EX1018: 3:64-65, 4:4-38; EX1014: 9:32-37; EX1003: ¶¶884-891.

Fig. 2



EX1018.

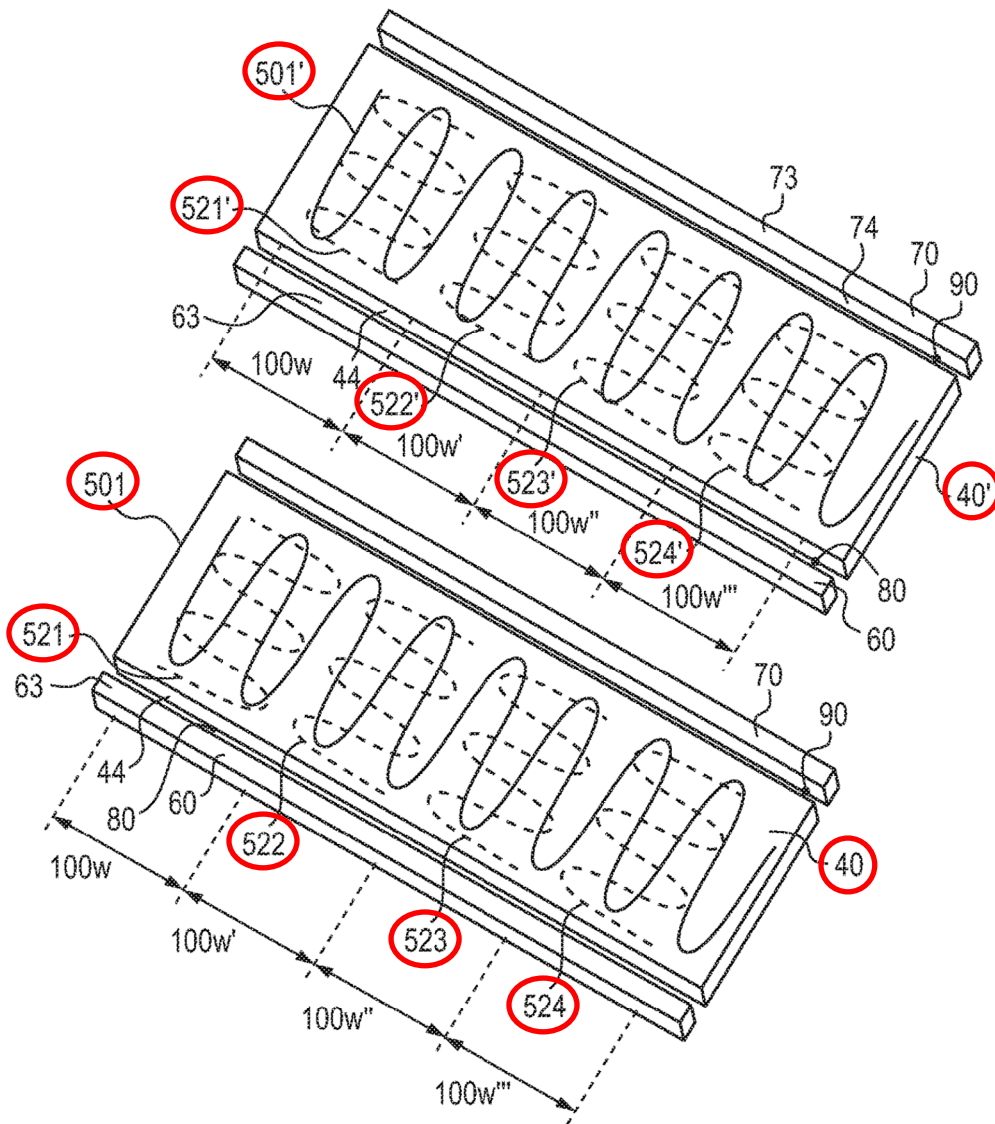


FIG. 10

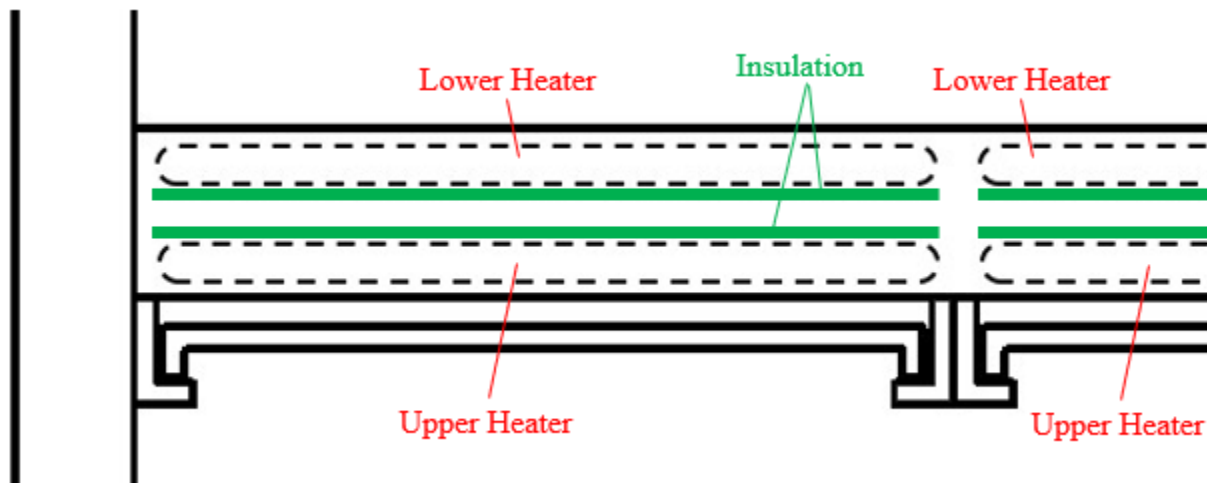
EX1014.

It would have been obvious to add insulation to Fortmann'748 to direct the lower heaters' heat into the compartment above and the upper heaters' heat into the compartment below. EX1014: 9:32-37; EX1003: ¶892. Insulation would increase

compartment thermal separation, heating accuracy, and efficiency, and reduce power consumption. EX1007: 8, 11; EX1003: ¶¶893-894.

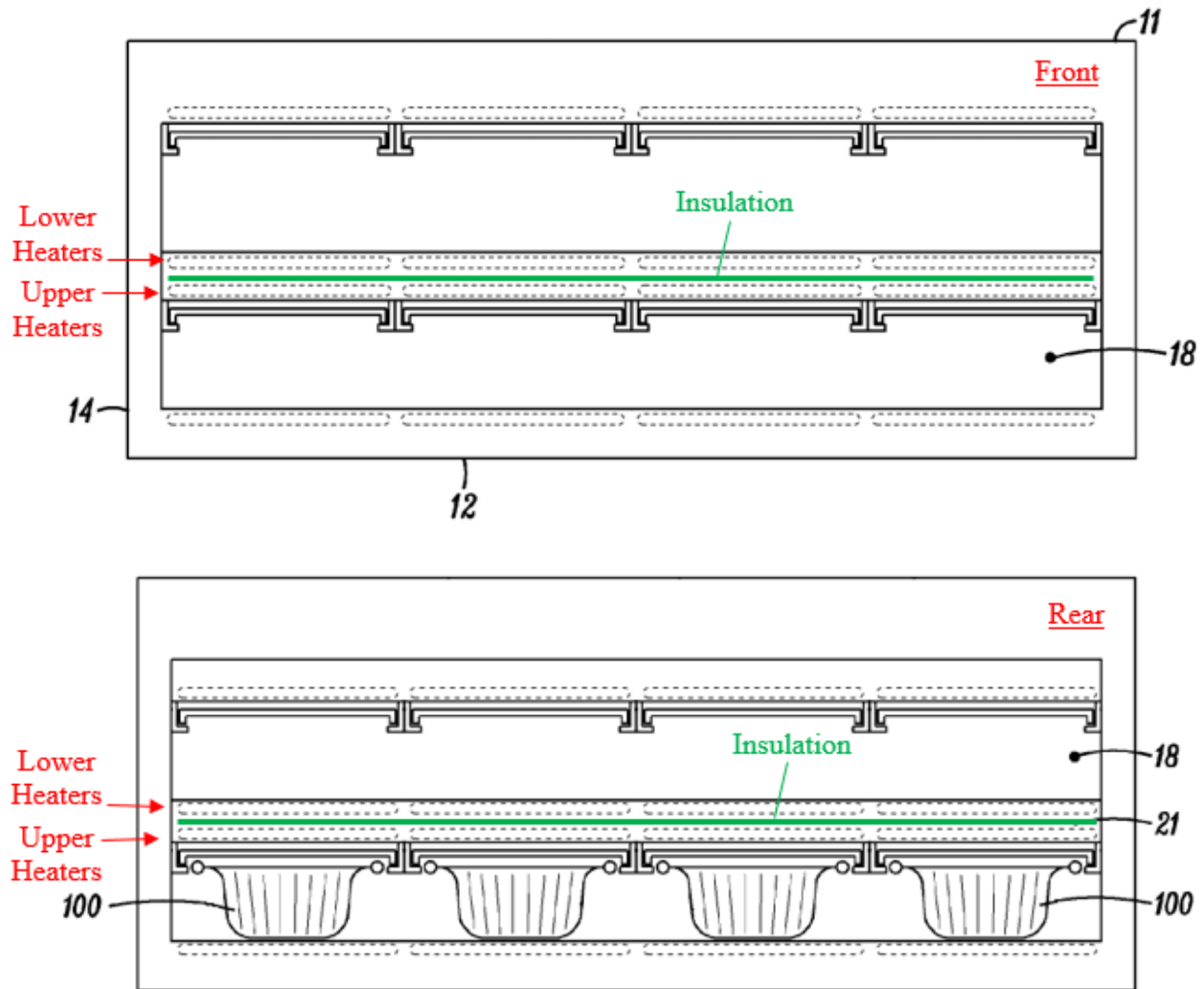
This uses a known technique (insulation) to improve a similar device (Fortmann'748's cabinet) in the same way (Fortmann'967's and/or Fortmann'197's arrangement) with reasonable expectation of success (similar units using insulation as intended). EX1018: 4:33-38; EX1014: 9:32-37; EX1003: ¶¶895-897.

Insulation backing heaters per Fortmann'967 is illustrated below. EX1018: 4:33-38; EX1003: ¶¶898-899.



EX1010: Fig. 2 (modified, enlarged).

Insulation between heaters per Fortmann'197 is illustrated below. EX1014: 9:32-37; EX1003: ¶¶900-902.



EX1010: Figs. 2, 6 (modified).

B. Independent Claim 1/Claims 13/26/41/66

1.P

Fortmann'748's cabinet (10) includes multiple zones for food pans.

EX1010: ¶¶[0014], [0024], [0027]; EX1003: ¶¶903-905.

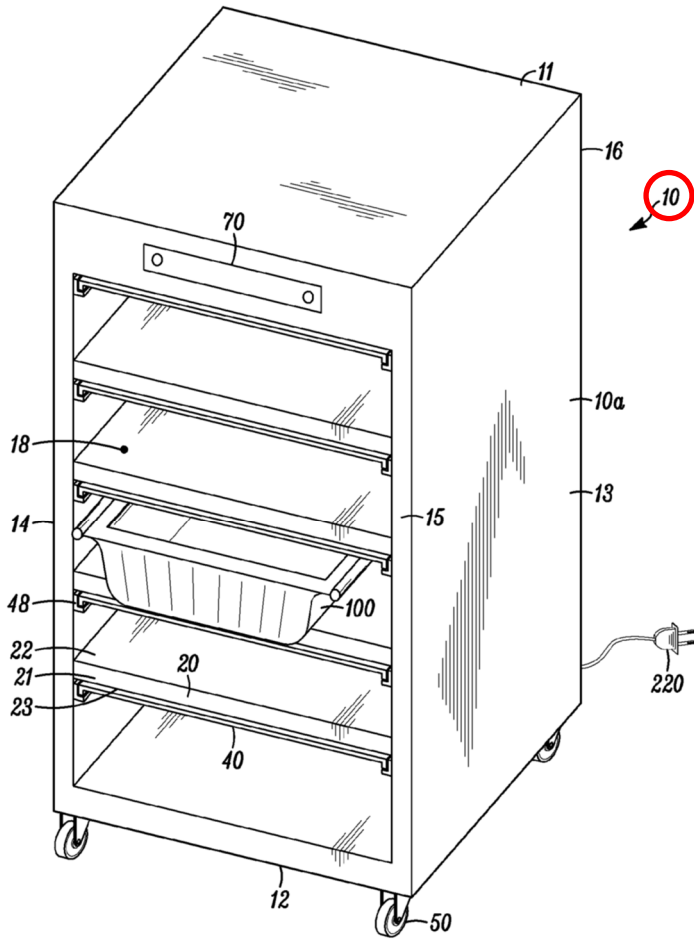


FIG. 1

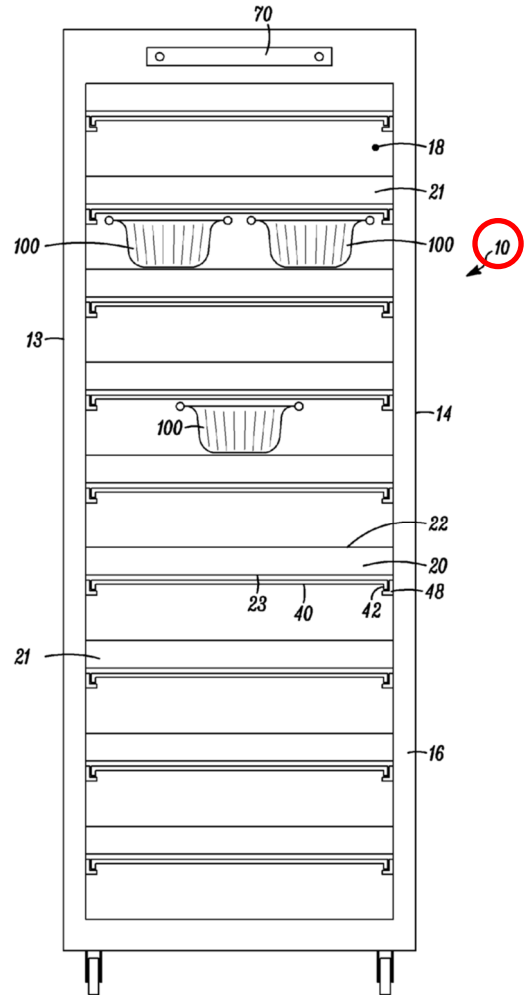
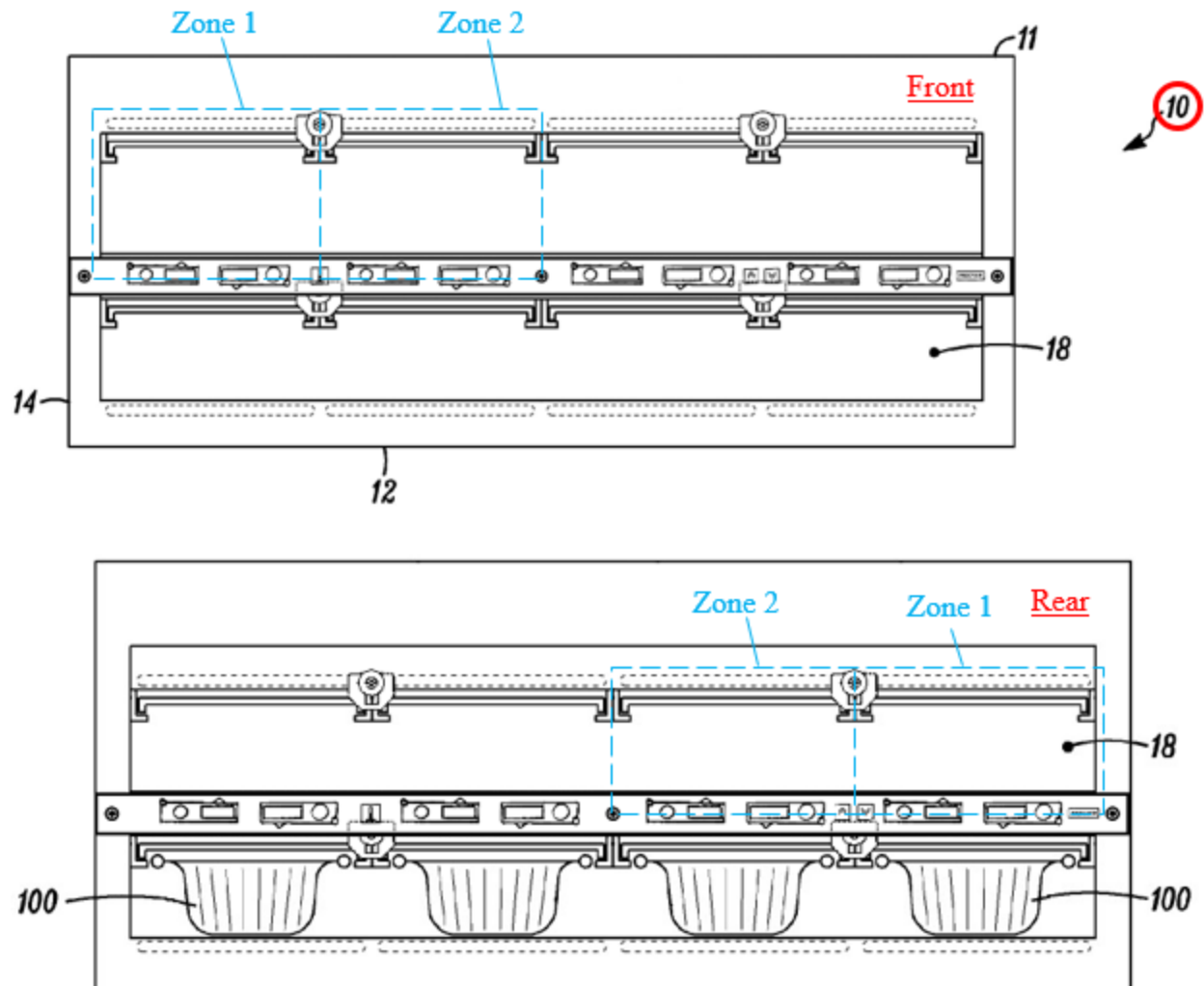


FIG. 6

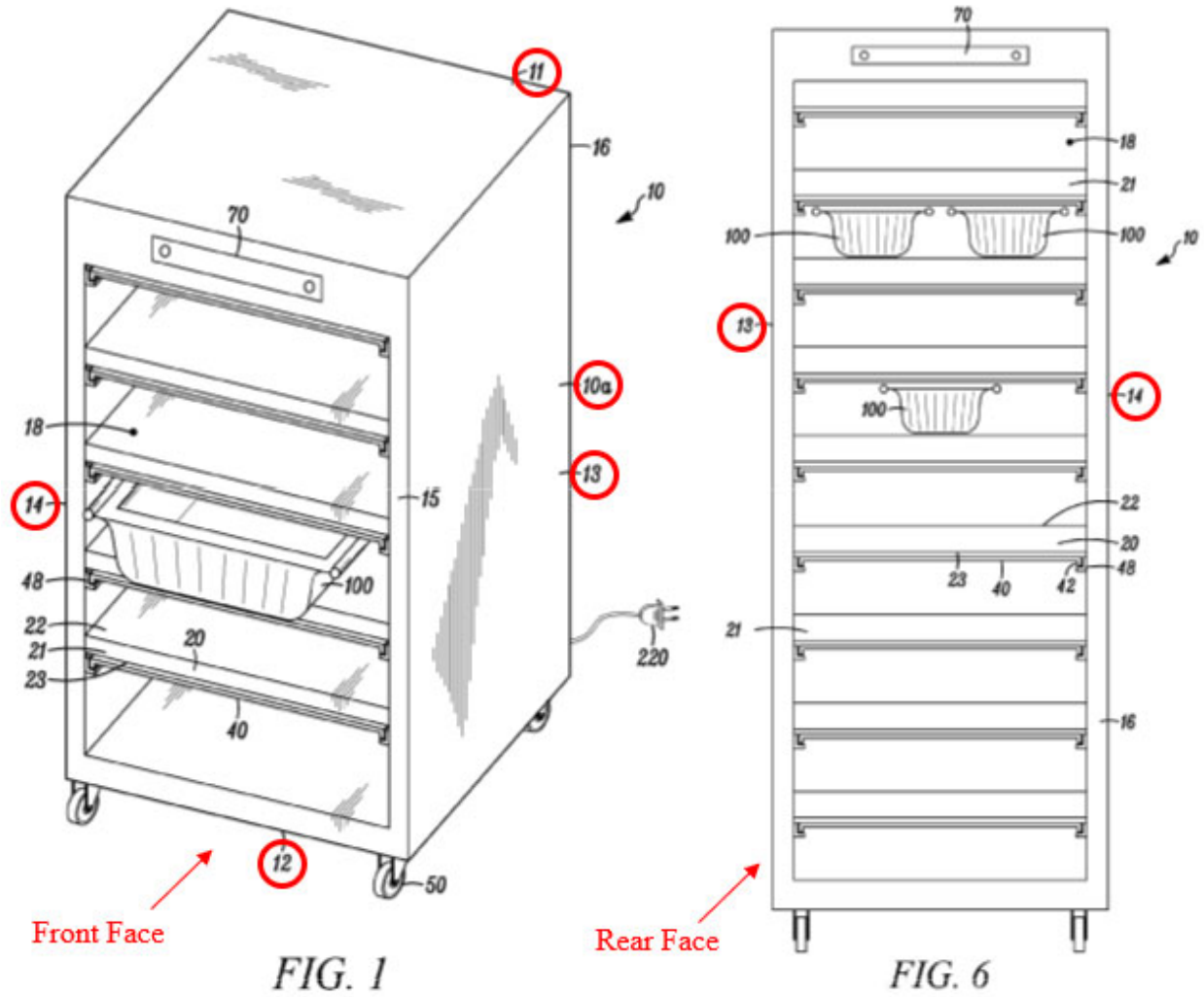
EX1010.



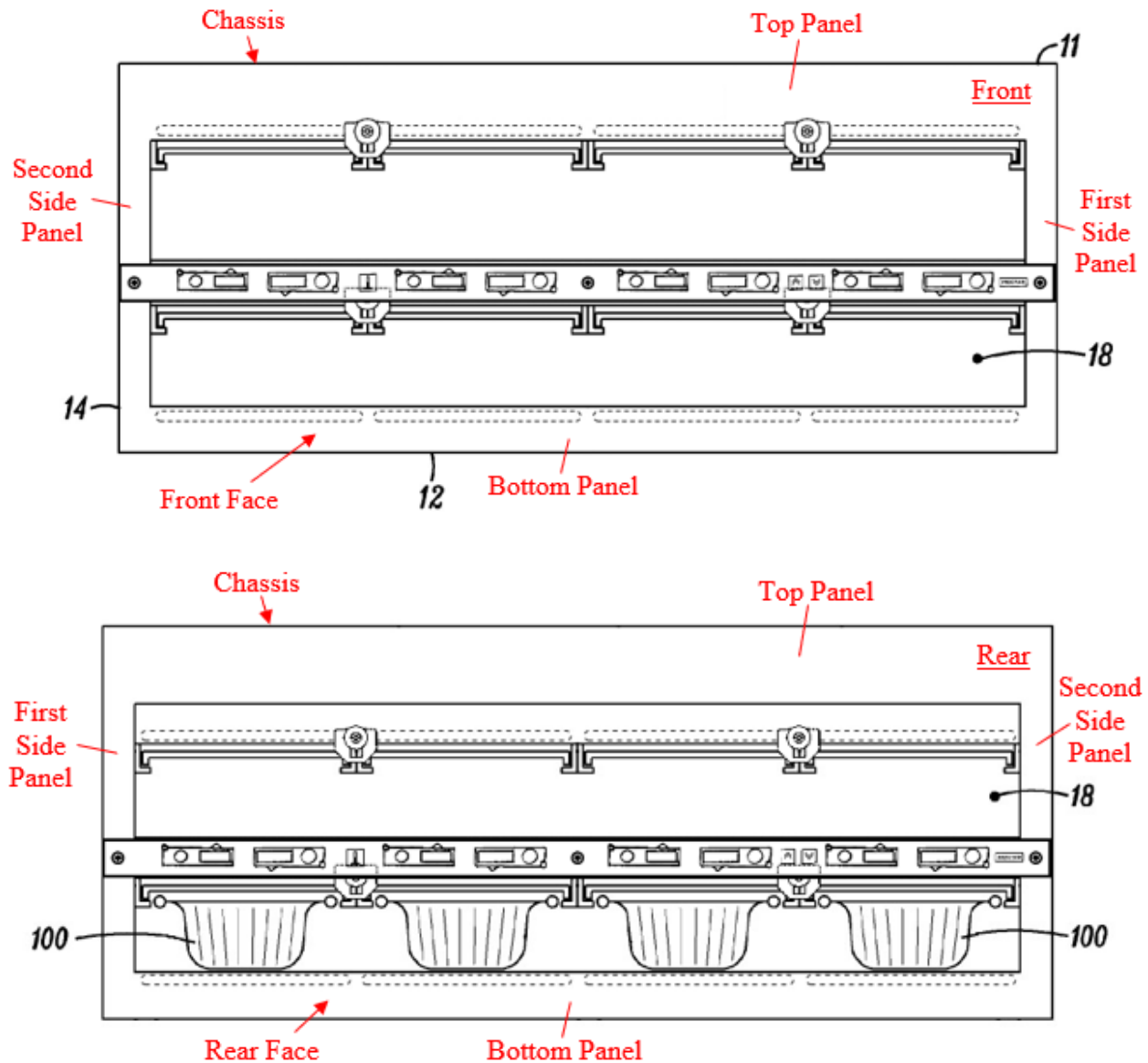
EX1010: Figs. 2, 6 (modified).

1.a

A chassis (10a) has top and bottom panels (11, 12), first and second side panels (13, 14), and front and rear faces. EX1010: ¶[0014]; EX1003: ¶¶906-909.



EX1010.

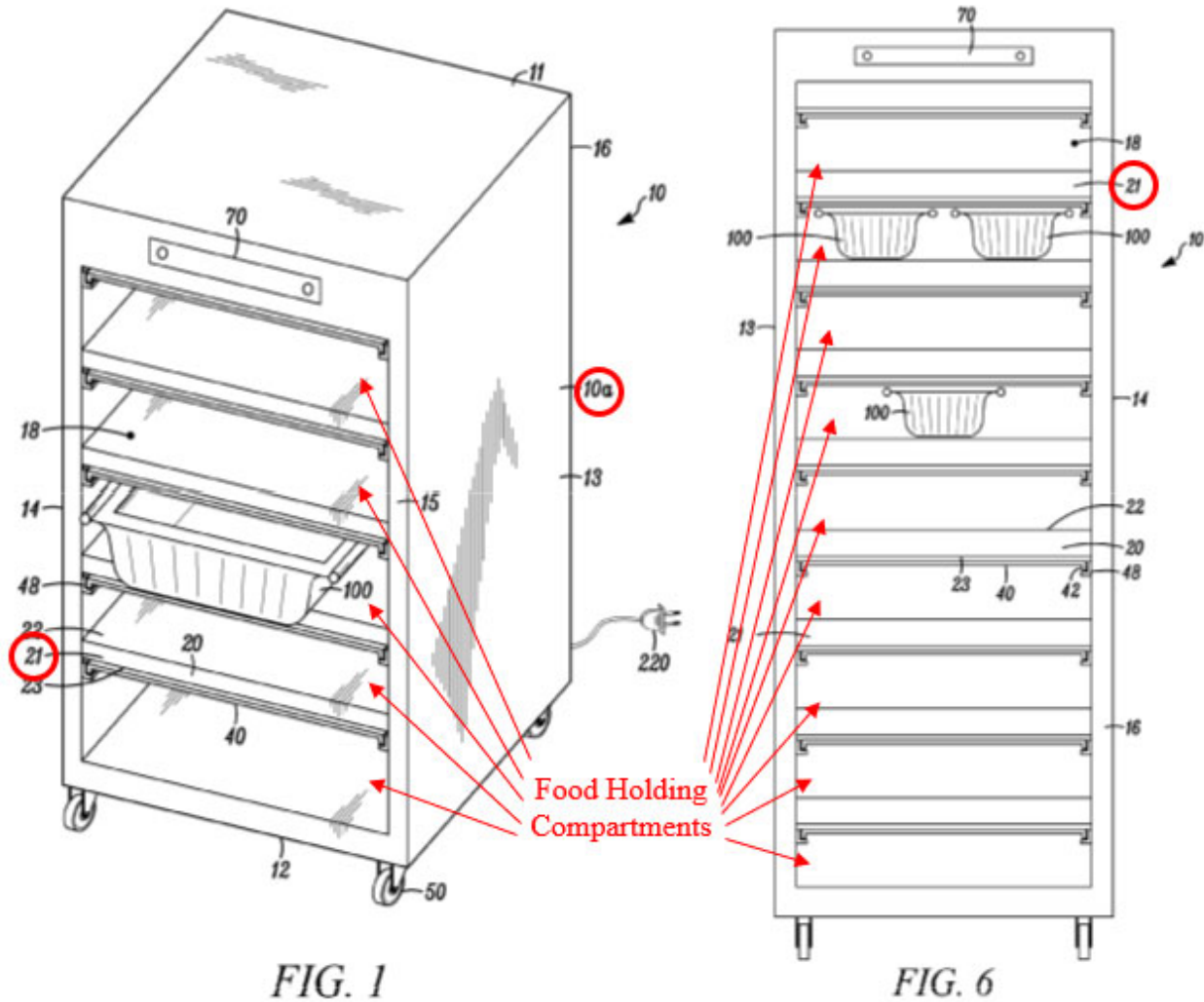


EX1010: Figs. 2, 6 (modified⁷).

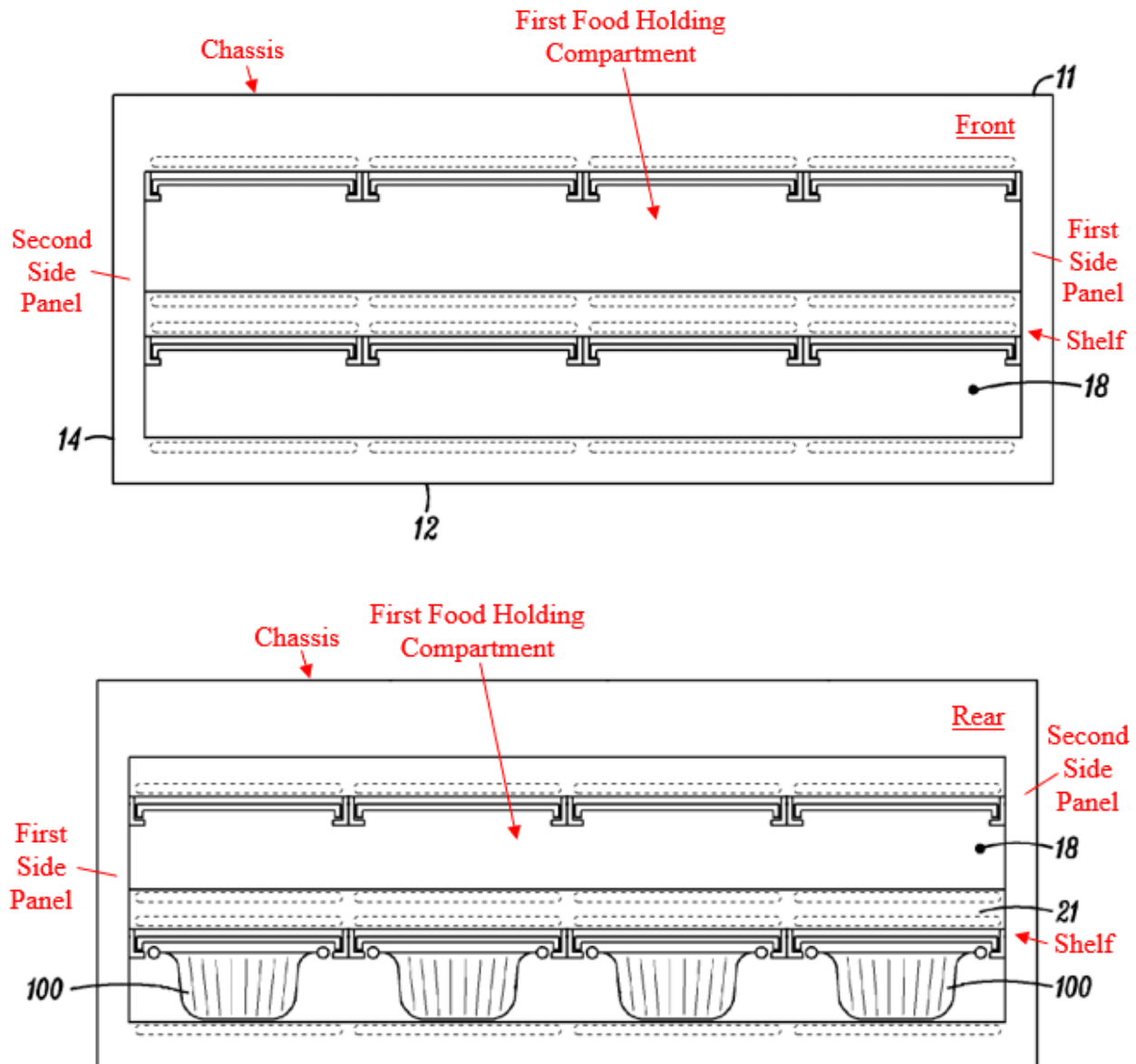
⁷ Modified figures through Grounds 12-16 represent modifications from Section XV(A).

1.b.1

Shelves (21) separate compartments such that a first/upper food holding compartment within the chassis (10a) is defined by the first and second side panels, top panel, and shelf. EX1010: ¶[0015]; Section XV(A)(1); EX1003: ¶¶910-913.



EX1010.



EX1010: Figs. 2, 6 (modified).

1.b.2

The first compartment has a first opening allowing pans with food to be placed into and removed from the compartment. EX1010: ¶¶[0014]-[0015], [0017], [0024]; EX1003: ¶¶914-916.

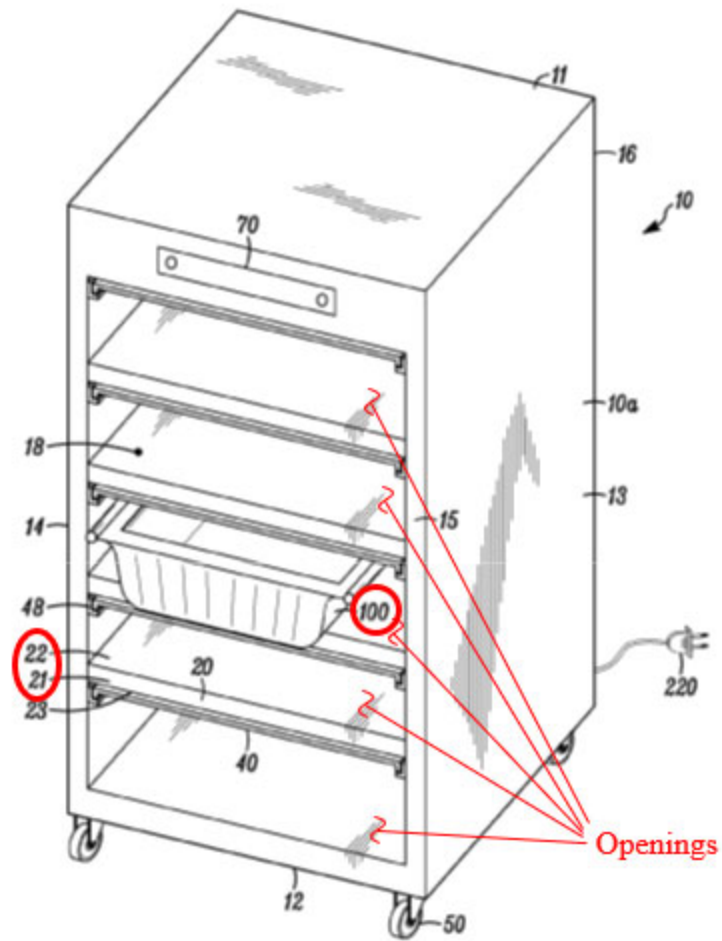
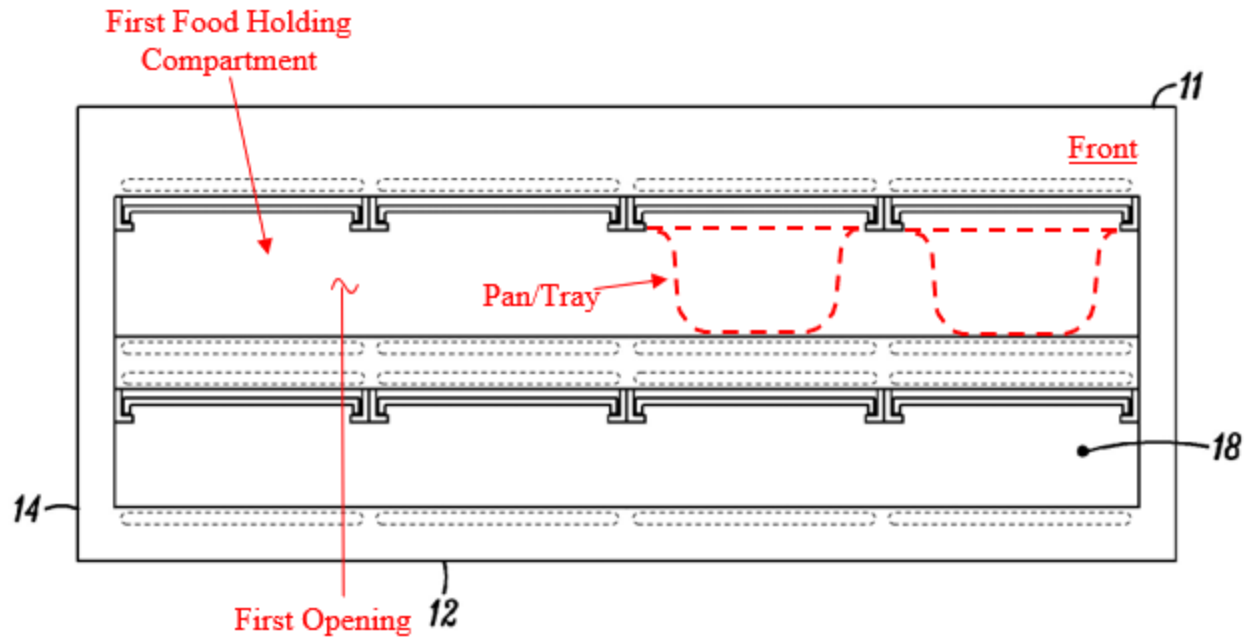


FIG. 1

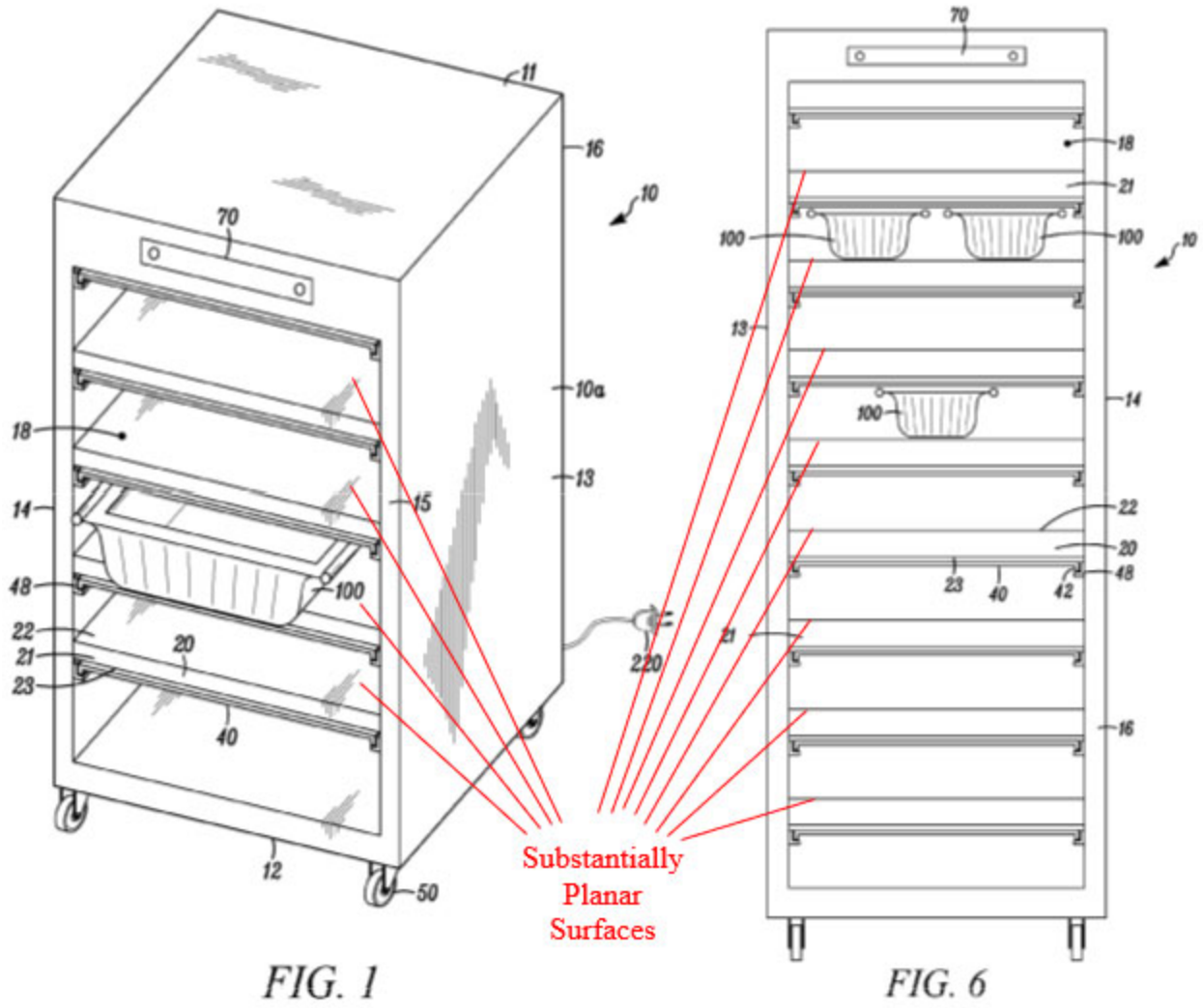
EX1010.



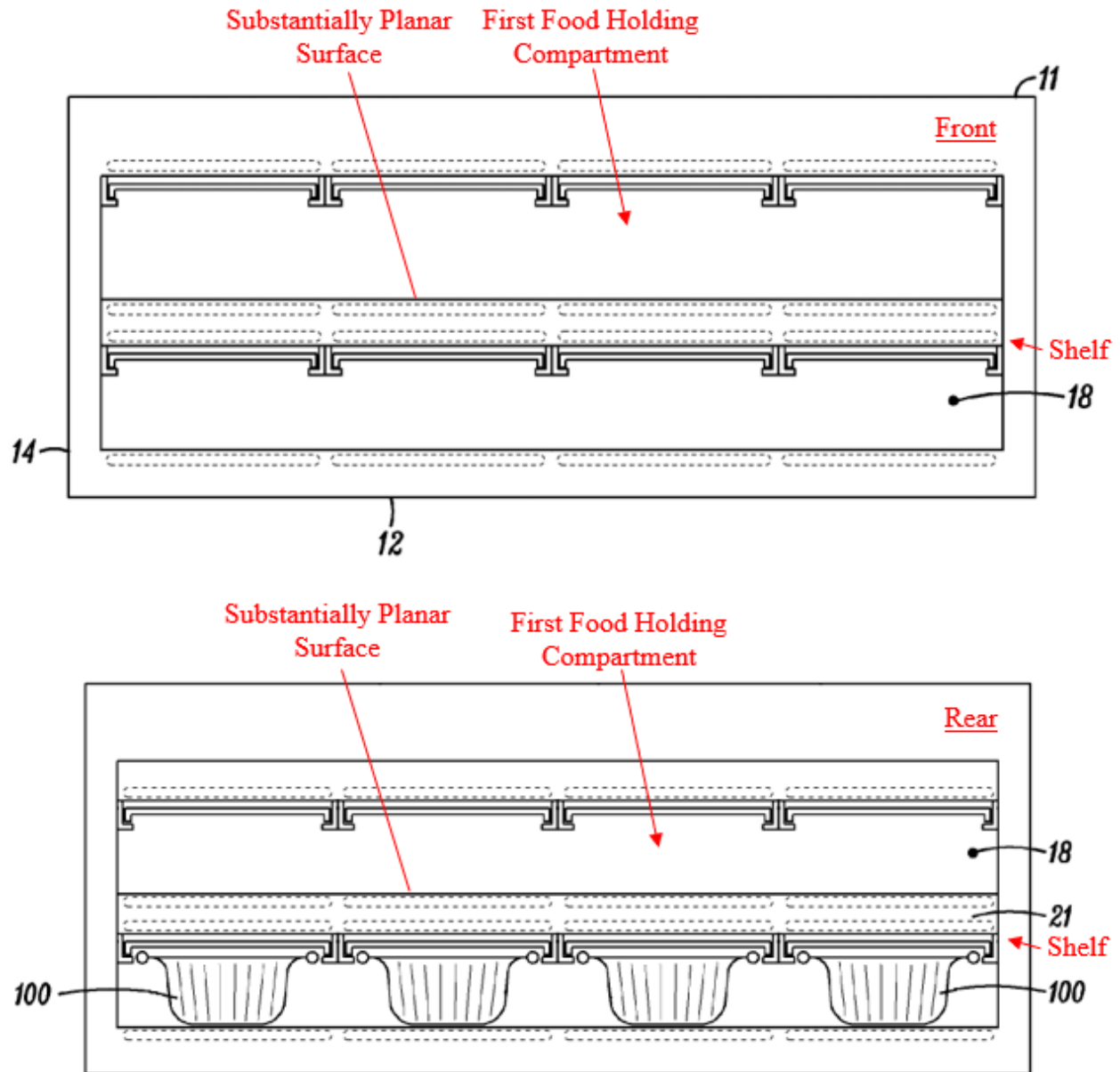
EX1010: Fig. 2 (modified).

1.c.1

A substantially planar surface forms the shelf's top surface and first compartment's bottom surface. EX1010: ¶[0015]; EX1003: ¶¶917-918.



EX1010.



EX1010: Figs. 2, 6 (modified).

1.c.2

The planar surface extends completely to the first opening. EX1003: ¶¶919-920.

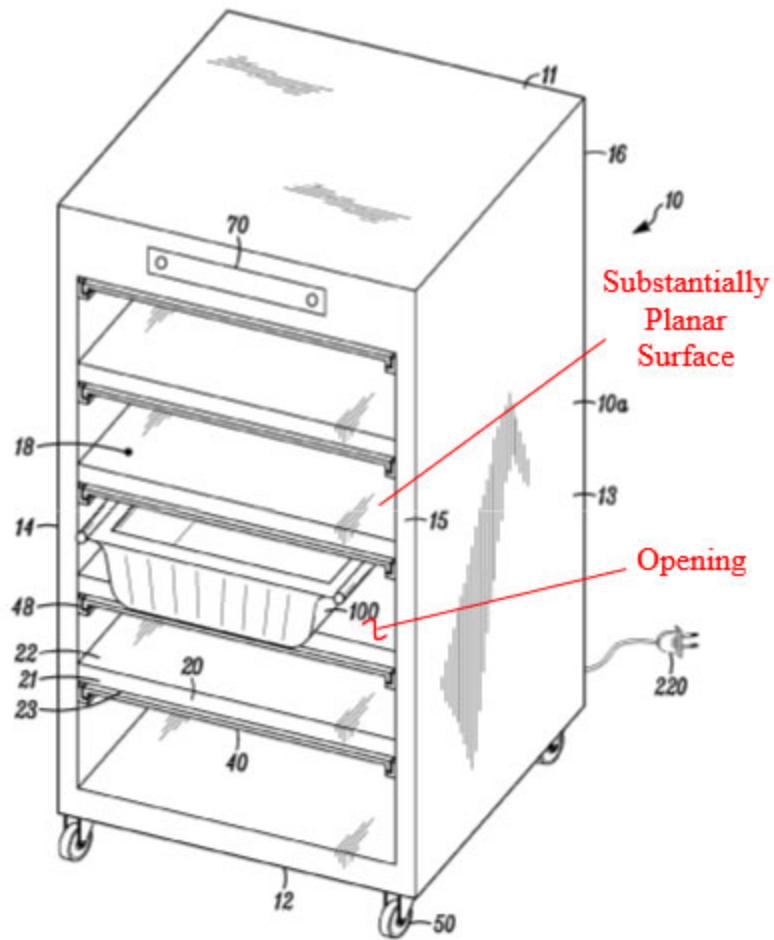
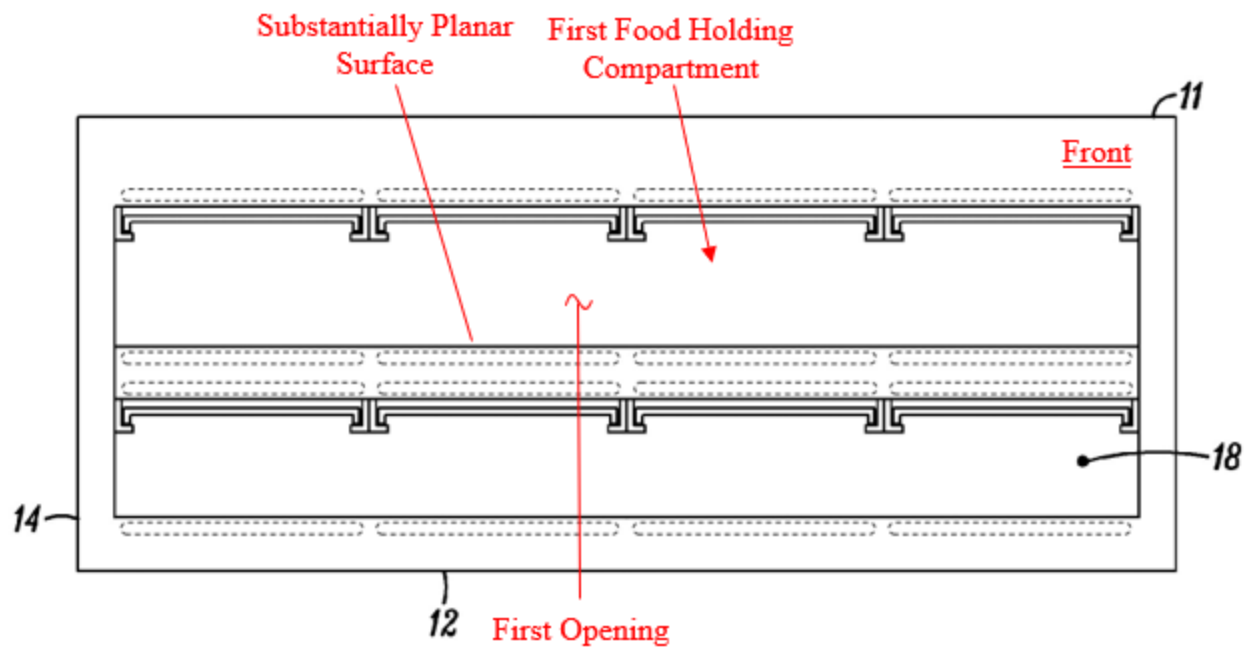


FIG. 1

EX1010.



EX1010: Fig. 2 (modified).

1.c.3

The planar surfaces of Fortmann'748's shelves (21) are formed by (comprise) thermally conductive stainless steel sheets (22). EX1010: ¶[0019]; EX1003: ¶¶921-924.

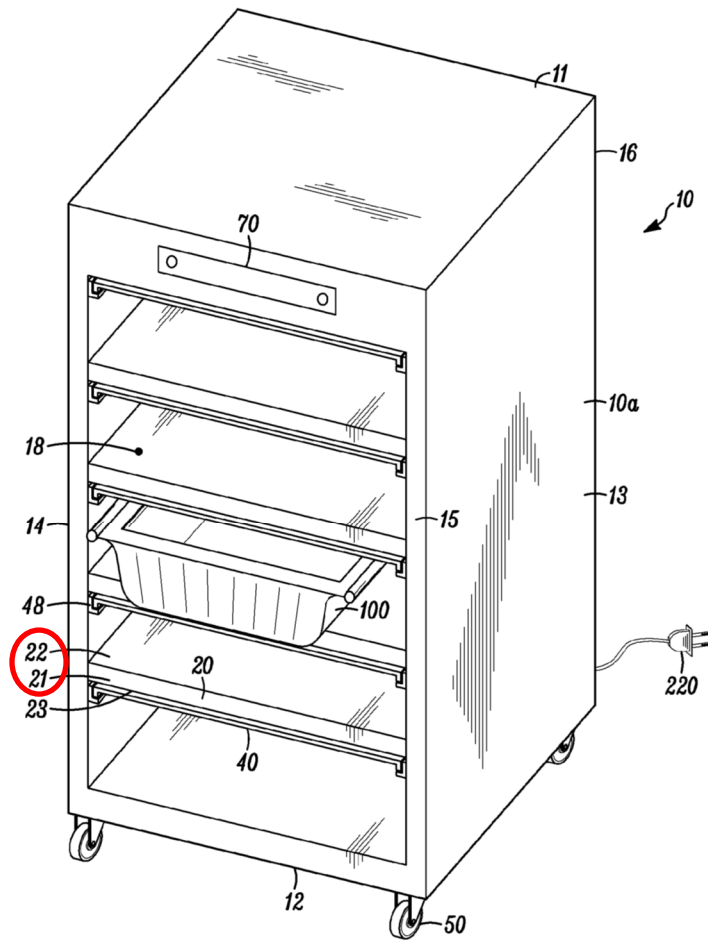


FIG. 1

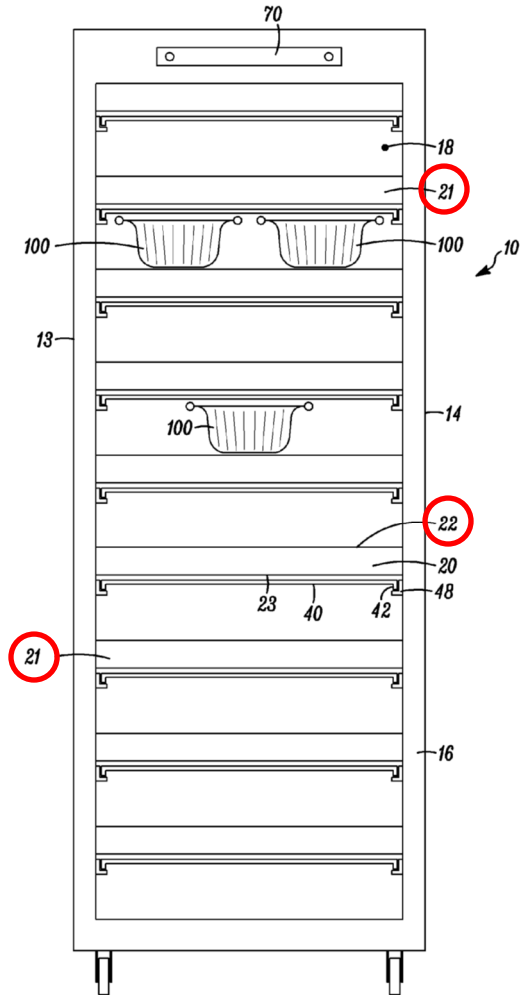
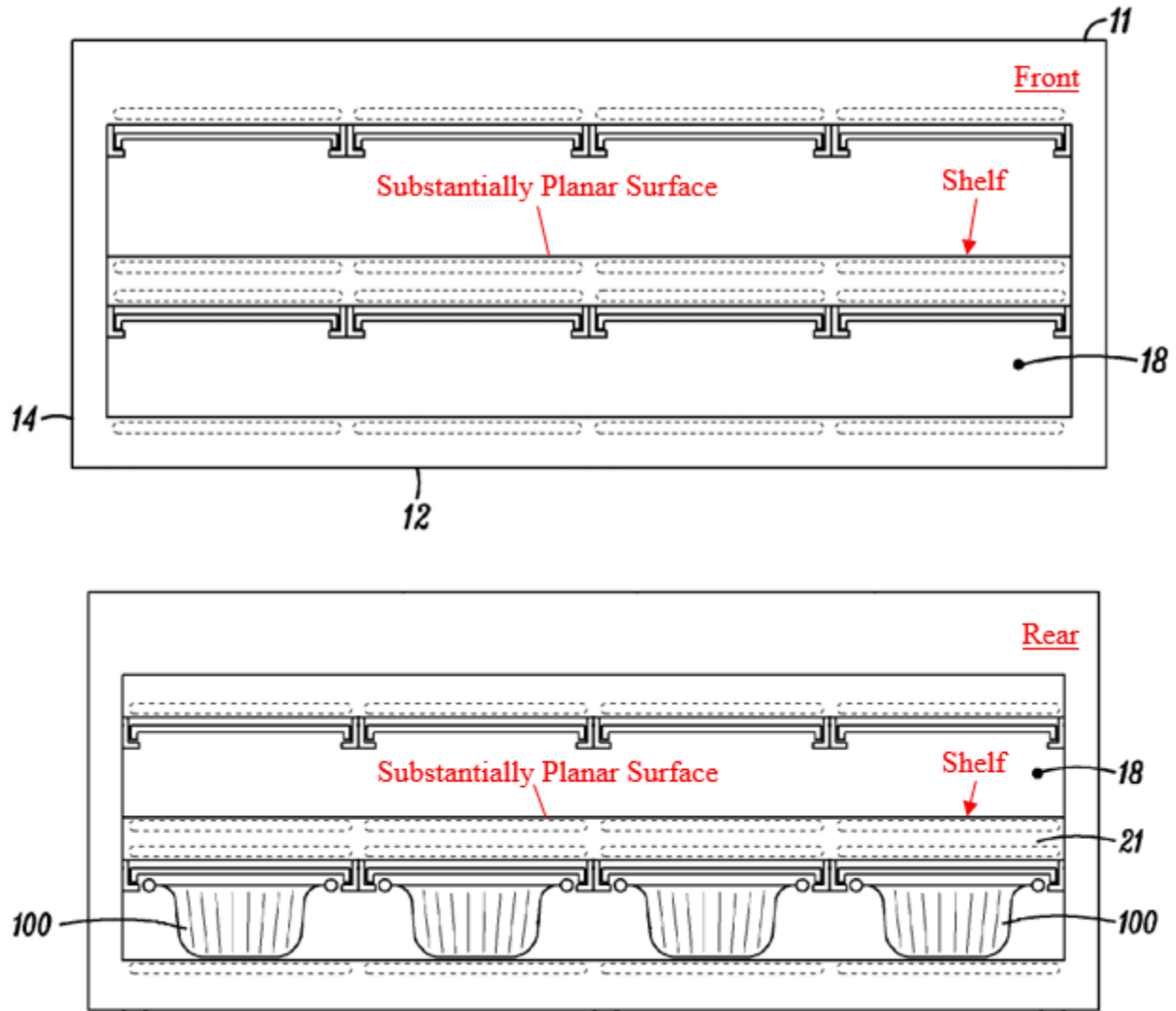


FIG. 6

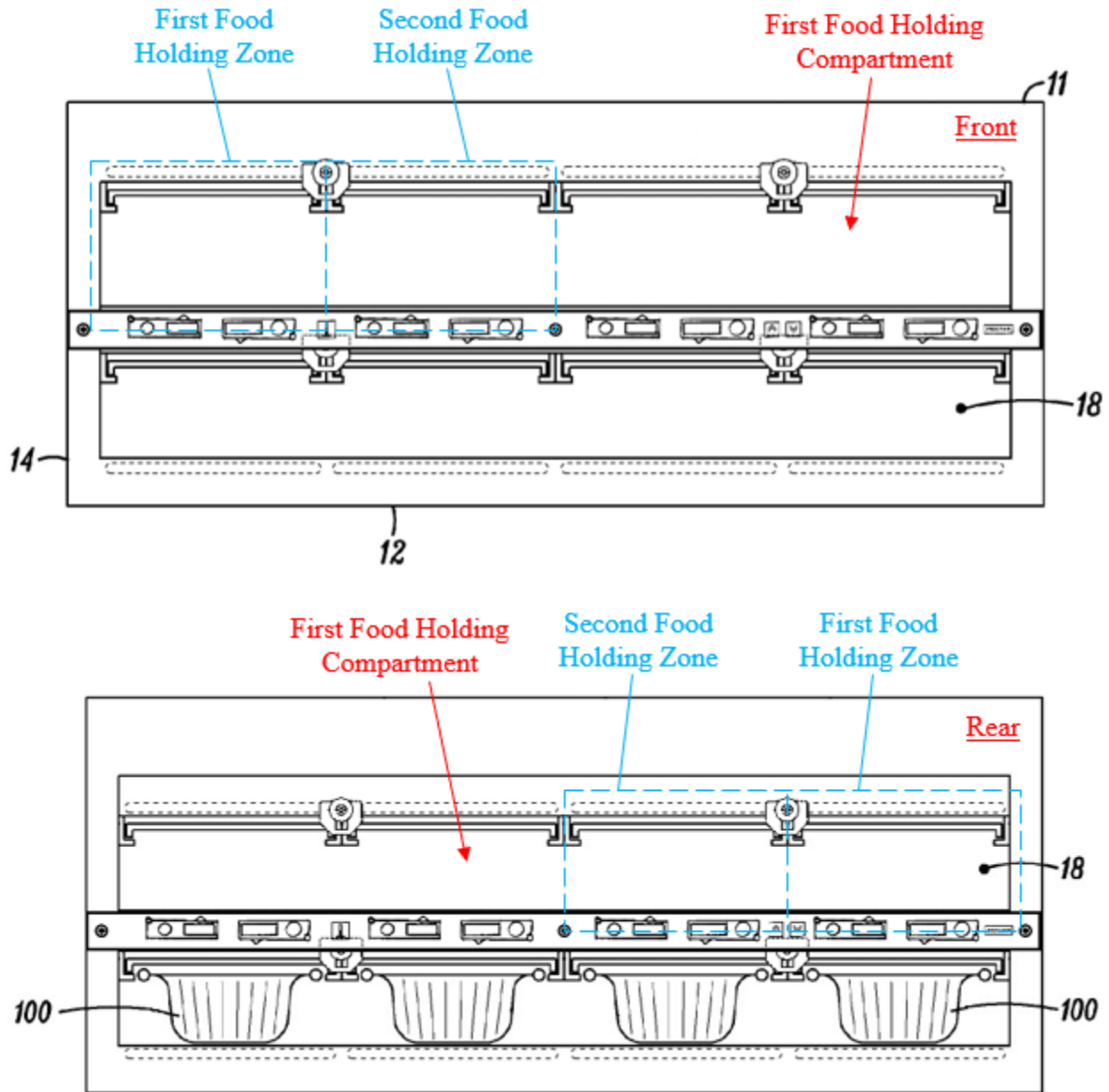
EX1010.



EX1010: Figs. 2, 6 (modified).

1.d.1/1.e.1

Jones, Fortmann'197, and McMillan each disclose zones per each pan bay such that it would have been obvious to modify Fortmann'748 to have first and second zones in the first compartment per Section XV(A)(2). EX1012: ¶¶[0069], [0072], [0096]; EX1014: 3:6-27, 8:63-9:19, 9:50-65; EX1019: 4:36-59; EX1003: ¶¶925-927, 933-935.

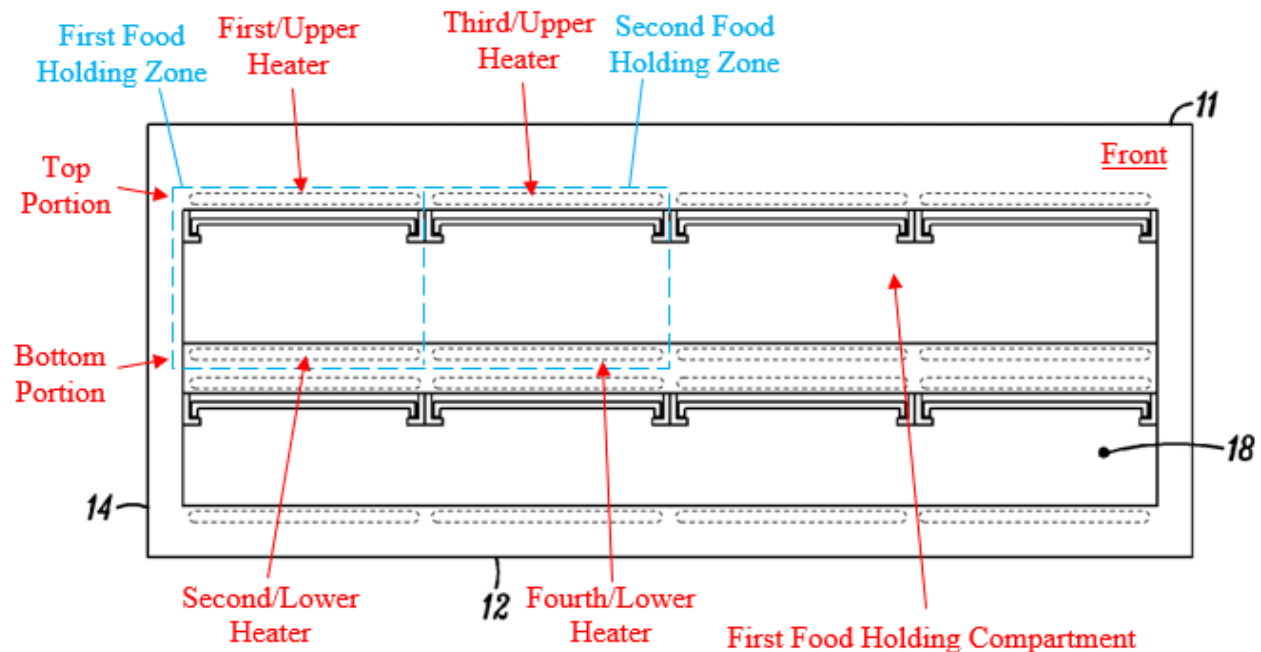


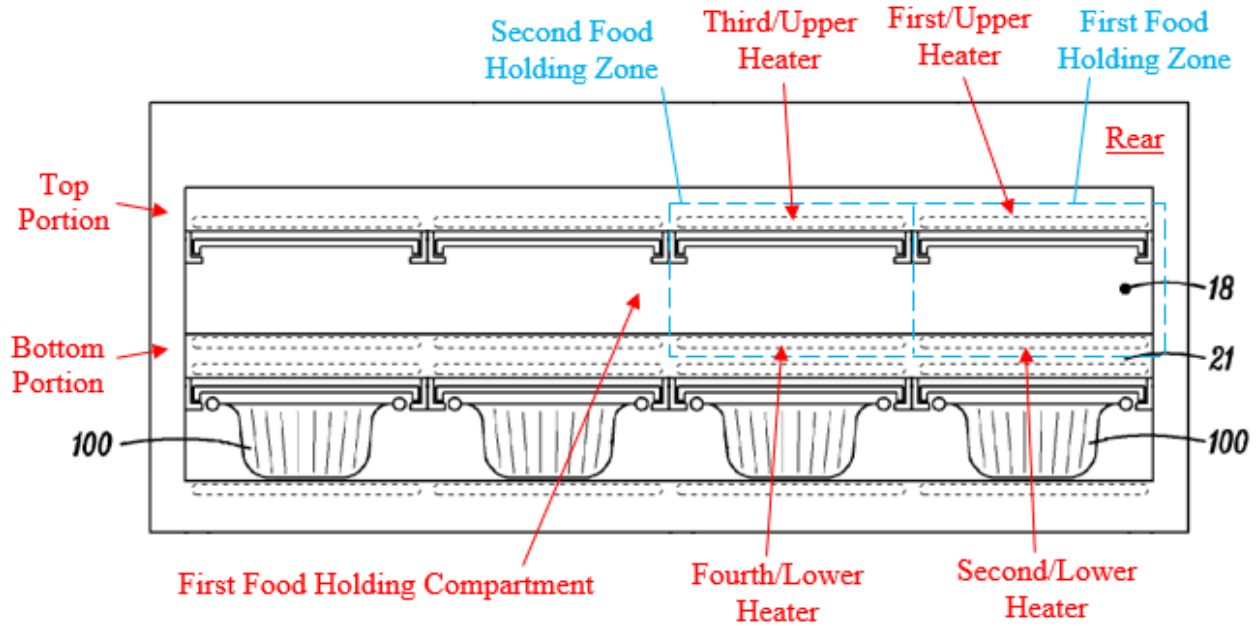
EX1010: Figs. 2, 6 (modified).

1.d.2/1.e.2

Jones, Fortmann'197, and/or McMillan disclose upper and lower heating elements for each zone and Jones, Fortmann'197, IRHS Documents, and McMillan disclose heating elements of each zone being independently controllable from one

another and other zones' heating elements such that it would have been obvious to modify Fortmann'748 to have first and second zones having independently controllable first-fourth heaters at top and bottom portions of the first compartment per Sections XV(A)(2)-(3). EX1005: 16, 20, 25, 26; EX1006: 1; EX1007: 53; EX1010: ¶¶[0021], [0027]; EX1012: ¶¶[0072]-[0073], [0096], [0098], [0130]; EX1014: 3:6-27, 8:63-9:19, 9:50-65; EX1019: 4:36-59; EX1003: ¶¶928-929, 936-937.





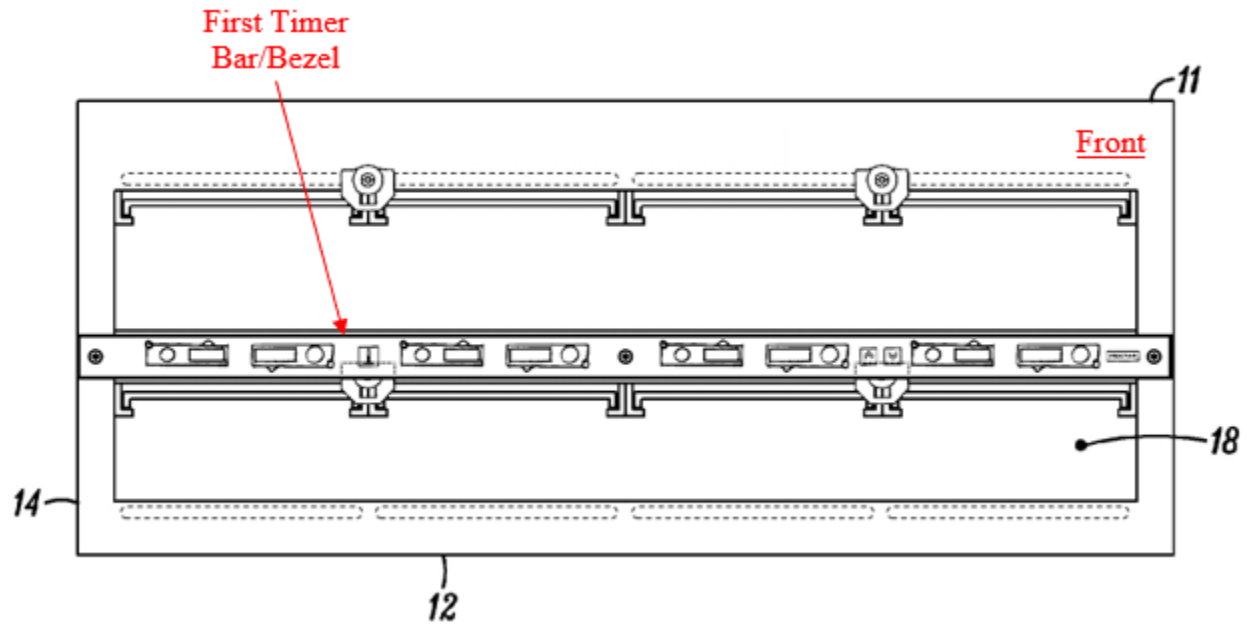
EX1010: Figs. 2, 6 (modified).

When duplicating Fortmann'748's heaters, POSA would maintain independent heater control per Jones, Fortmann'197, IRHS Documents, and/or McMillan via Fortmann'748's controller. Section XV(A)(2)-(3); EX1003: ¶¶930-932, 938-940.

1.f

Fortmann'197, IRHS Documents, and Hartfelder disclose front timer bars/bezels attached to the chassis and spaced forward from the shelf such that it would have been obvious to include them in Fortmann'748 per Section XV(A)(6). EX1005: 8; EX1006: 1-2; EX1007: 28, 32, 51; EX1013: Figs. 3, 4, 9; EX1014: 3:28-46, 4:18-37, Figs. 1-3, 5; EX1003: ¶¶941-942. The added front timer

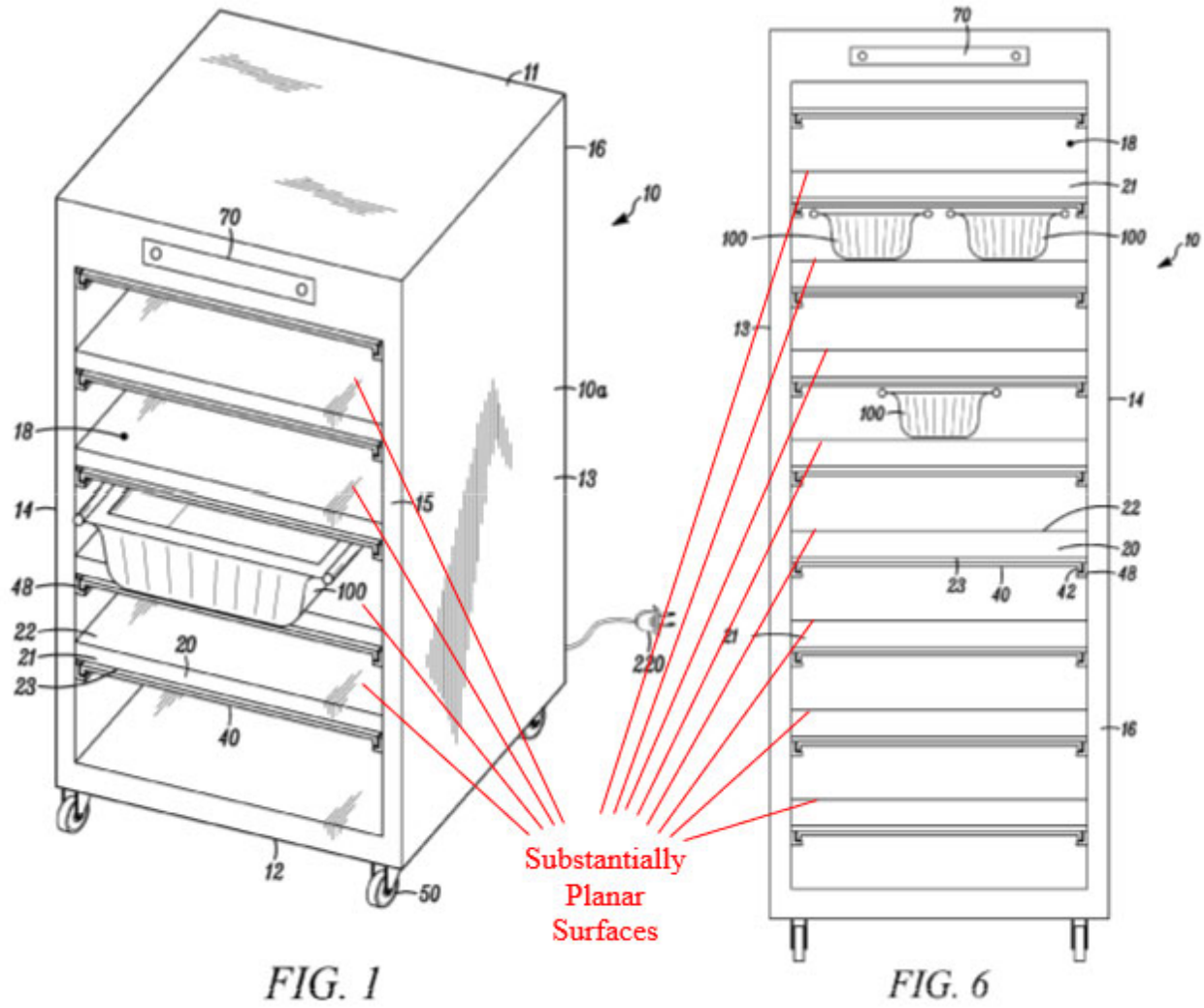
bar/bezel would be attached to Fortmann'748's chassis and spaced forward from Fortmann'748's shelf. Section XV(A)(6); EX1003: ¶¶943-944.



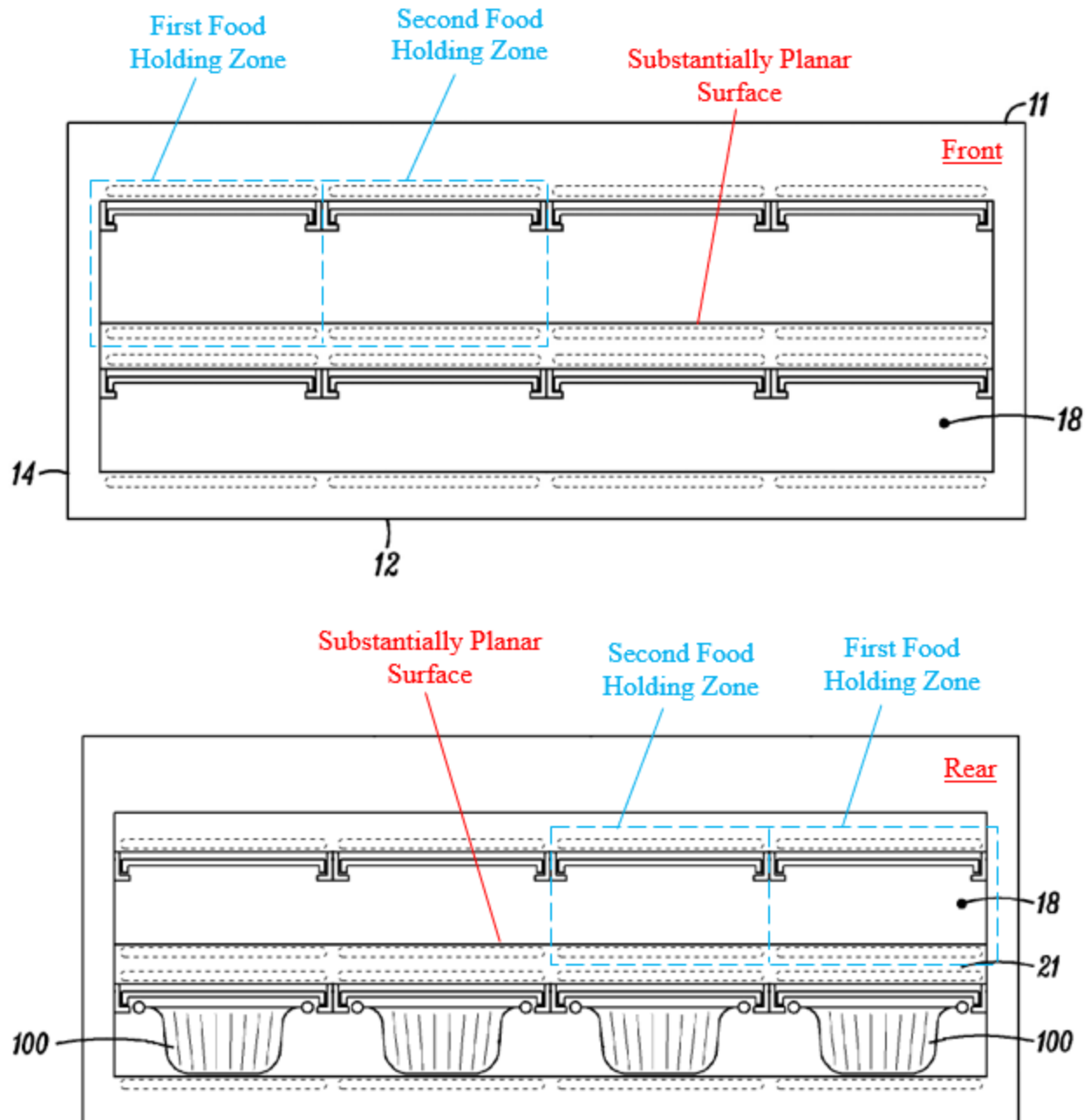
EX1010: Fig. 2 (modified).

1.g.1

Per Sections XV(A)(2), XV(B)(1.d.1/1.e.1), the first and second zones are adjacent across the planar surface. EX1003: ¶945.



EX1010.



EX1010: Figs. 2, 6 (modified).

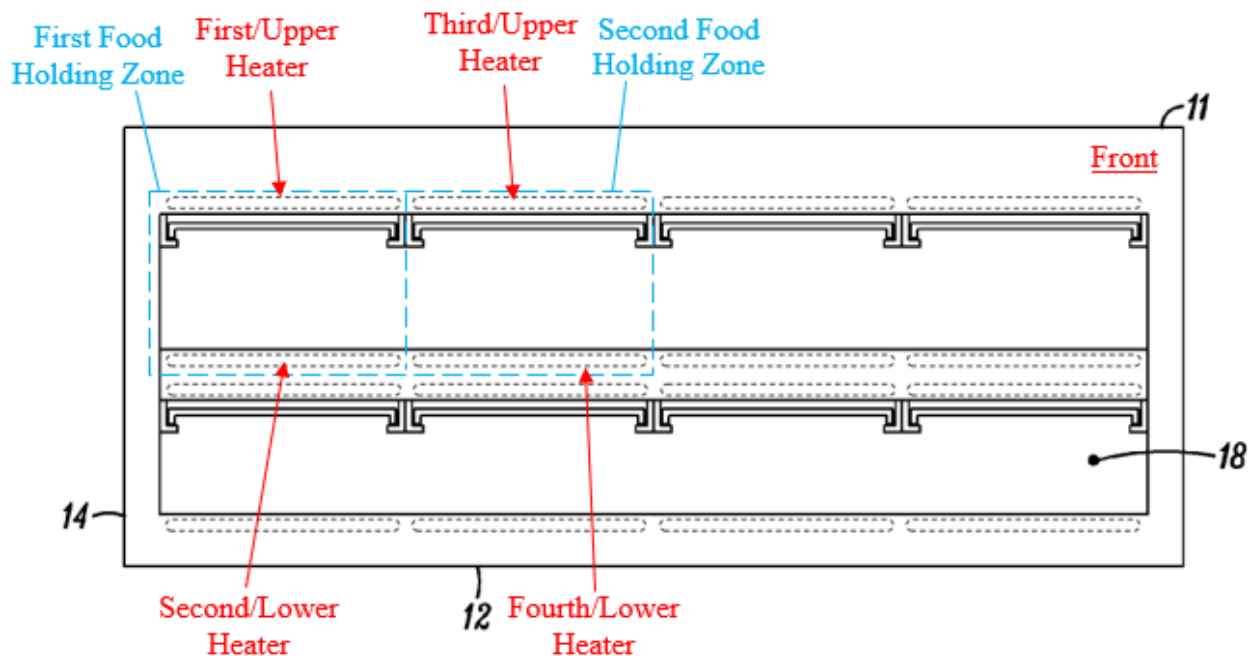
1.g.2/13/26/41/66

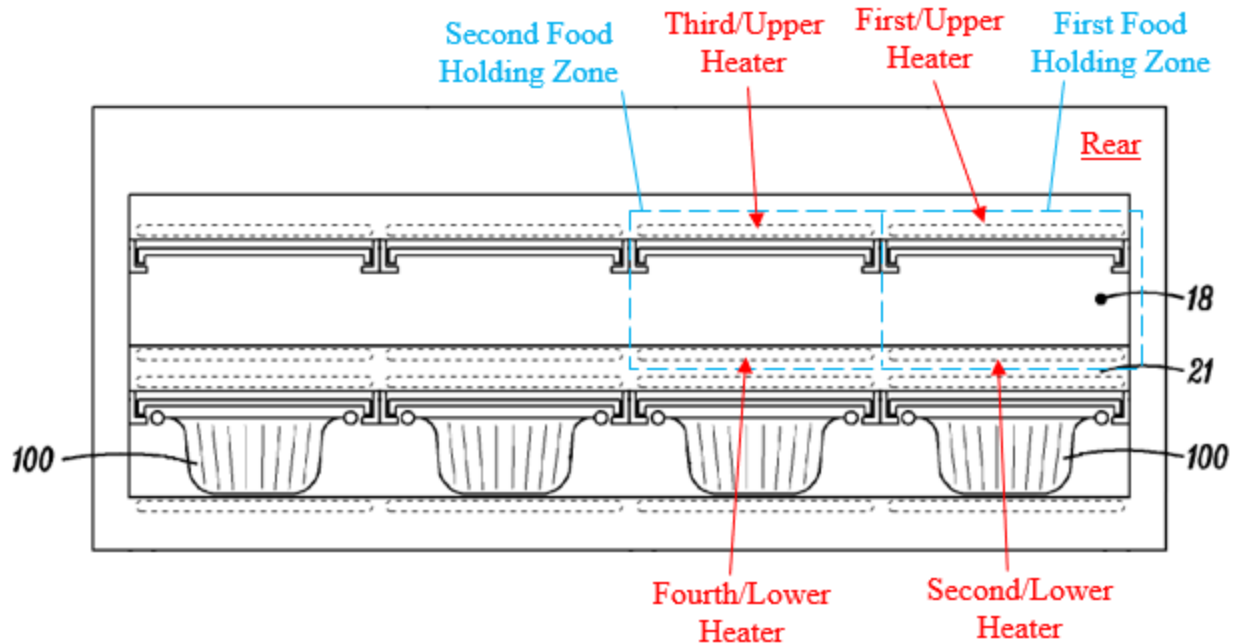
Fortmann'748 teaches heating zones to different temperatures. EX1010: ¶¶[0024], [0027]; EX1003: ¶946. Per the modifications of Sections XV(B)(1.d.1/1.e.1-1.d.2/1.e.2), the zones would be capable of having different

temperatures. EX1005: 16, 20, 25; EX1006: 1; EX1007: 53; EX1010: ¶¶[0021], [0024], [0027]; EX1012: ¶¶[0098], [0130]; EX1014: 3:6-27, 8:63-9:19, 9:50-65; EX1019: 4:36-59; EX1003: ¶¶947-948.

Fortmann'748's controller operates the heaters "to control [zone] temperature." EX1010: ¶[0027]; EX1003: ¶949. Per Sections XV(A)(2)-(5), it would have been obvious for Fortmann'748's controller to operate each zone's heaters to control/maintain its independent temperature. EX1003: ¶¶950-951.

Fortmann'748's modified controller would independently operate each zone's heaters to independently heat the zones to different temperatures via different heat settings for different food types in the zones. Section XV(A)(2)-(5); EX1003: ¶952.





EX1010: Figs. 2, 6 (modified).

Moreover, it would have been obvious for zone temperatures to be different.

EX1003: ¶953.

Jones and IRHS Documents teach customized temperature settings for each food type and different food types (thus different temperatures) in each zone.

EX1012: ¶[0098], Fig. 19; EX1005: 4, 16, 25; EX1006: 1; EX1007: 28, 51, 53;

EX1003: ¶¶954-955.



EX1007: 12.

McMillan and Fortmann'748 teach heating zones to different temperatures.

EX1010: ¶[0024]; EX1019: 4:45-52; EX1003: ¶¶956-957.

Per Jones, Fortmann'748, IRHS Documents, and/or McMillan, it would have been obvious to heat zones to different temperatures to accommodate customized heat settings for different food types in each zone and to increase holding capacity for different food types to meet customer demands. EX1028: 30, 14, 39; EX1019: 1:17-45; EX1010: ¶[0024]; EX1006: 1; EX1003: ¶958.

This uses a known technique (heating compartment zones to different temperatures) to improve a similar device (Fortmann'748's cabinet) in the same way (independently heating compartment zones to different temperatures) with reasonable expectation of success (zone-capable control system, independently controllable heaters). EX1010: ¶[0027]; Section XV(A)(2)-(3); EX1003: ¶959-960.

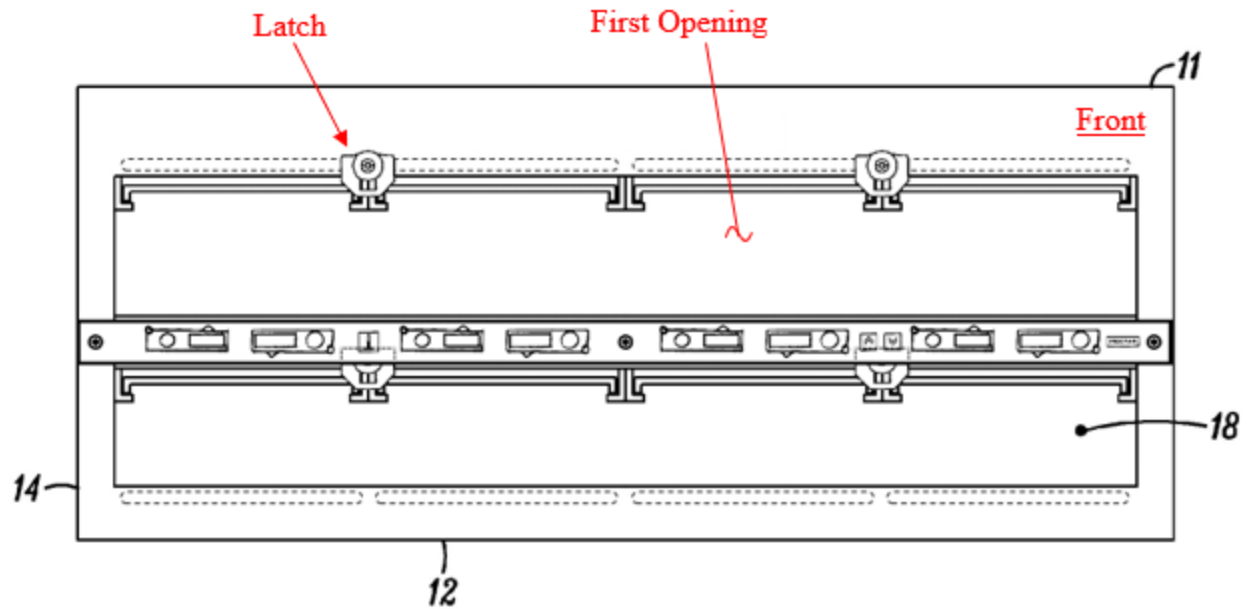
This renders obvious the zones being capable of maintaining different temperatures, and actually doing so. EX1003: ¶¶961, 1038-1042, 1088-1090, 1145-1147, 1231-1233.

C. Independent Claims 14/27/54

Limitations 14.P-14.b.2, 14.d.1-14.g.2, 27.P-27.f.2, and 54.P-54.f.2 are met per Sections XV(B)(1.P-1.e.2), XV(B)(1.g.1)-(1.g.2). EX1003: ¶¶1043-1044, 1091-1092, 1148-1149.

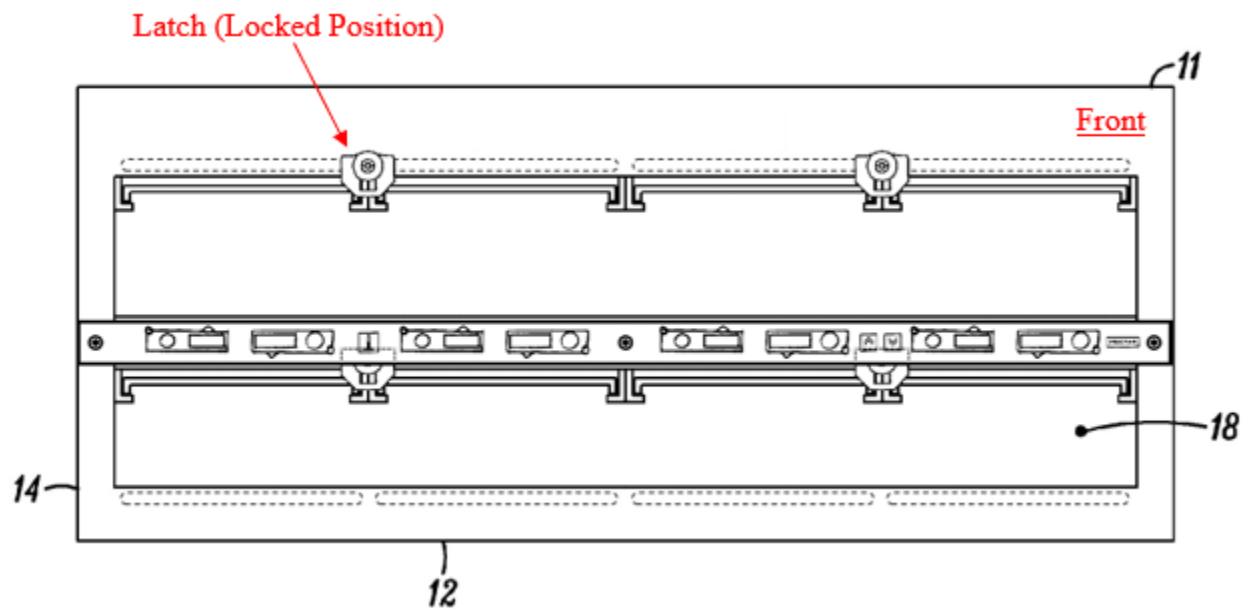
14.c

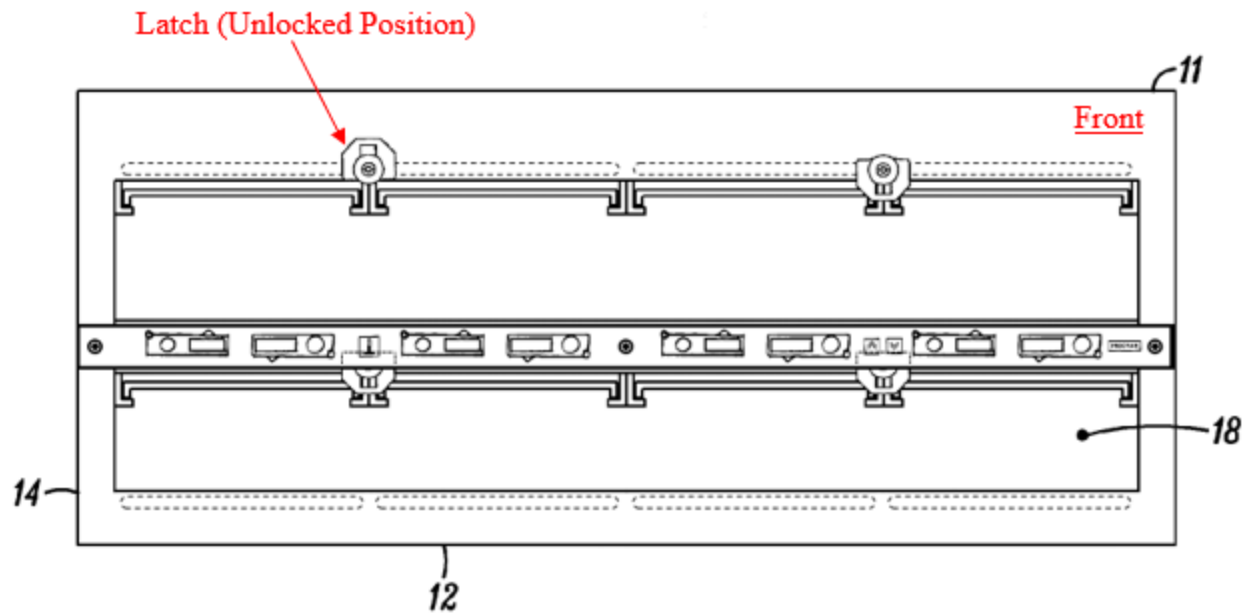
Hartfelder and Shei'099 disclose rotatable latches (stops) such that it would have been obvious to modify Fortmann'748 to have rotatable latches adjacent the first opening per Section XV(A)(8). EX1013: ¶[0058]; EX1017: 6:9-32; EX1003: ¶¶1045-1046. It would have been obvious to position the latches here as taught by Hartfelder and/or Shei'099—positioned adjacent the openings and lids, and thus to engage and retain the lids. EX1013: Figs. 1, 9; EX1003: ¶1046.



EX1010: Fig. 2 (modified).

The latches would rotate between locked/first and unlocked/second positions. EX1013: Fig. 2; EX1017: 6:9-32, Fig. 1; EX1016: ¶[0043], Fig. 1; EX1003: ¶¶1047-1048.





EX1010: Fig. 2 (modified).

27.g

Fortmann'748's compartments have lids resting/sliding on tracks (48) (lid-holding shelves) above the planar surfaces for pans/trays. EX1010: ¶¶[0017]-[0018]; EX1003: ¶¶1093-1097.

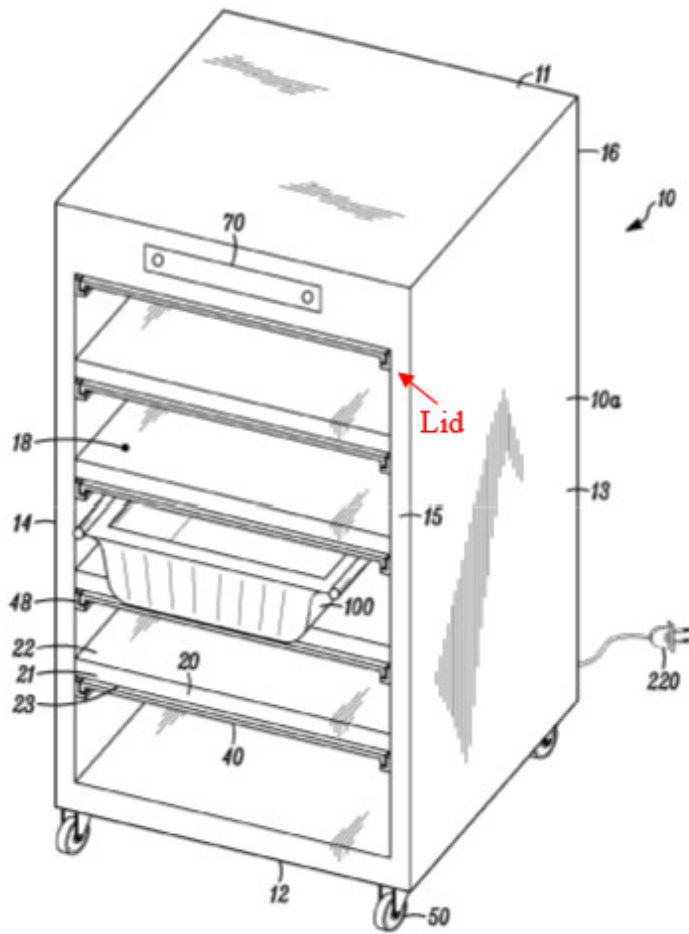


FIG. 1

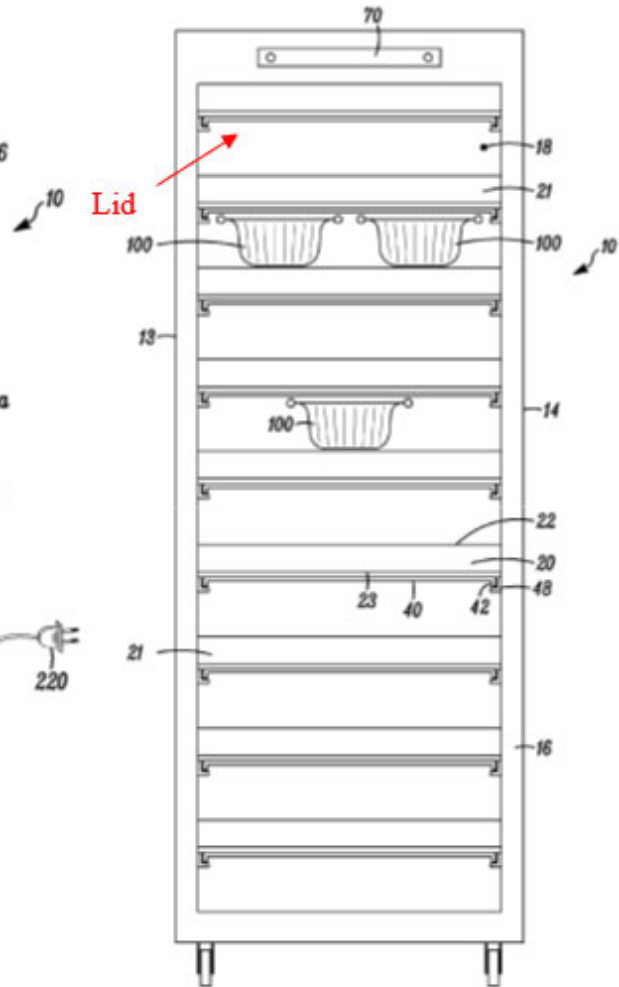


FIG. 6

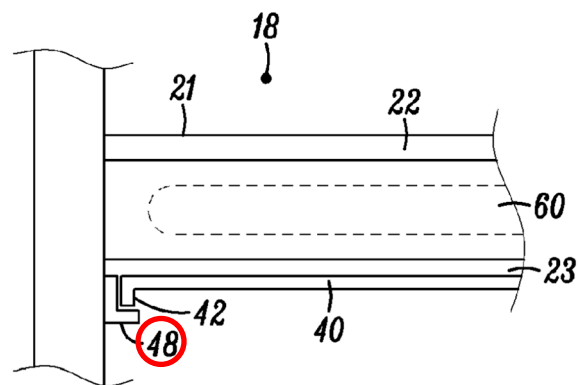
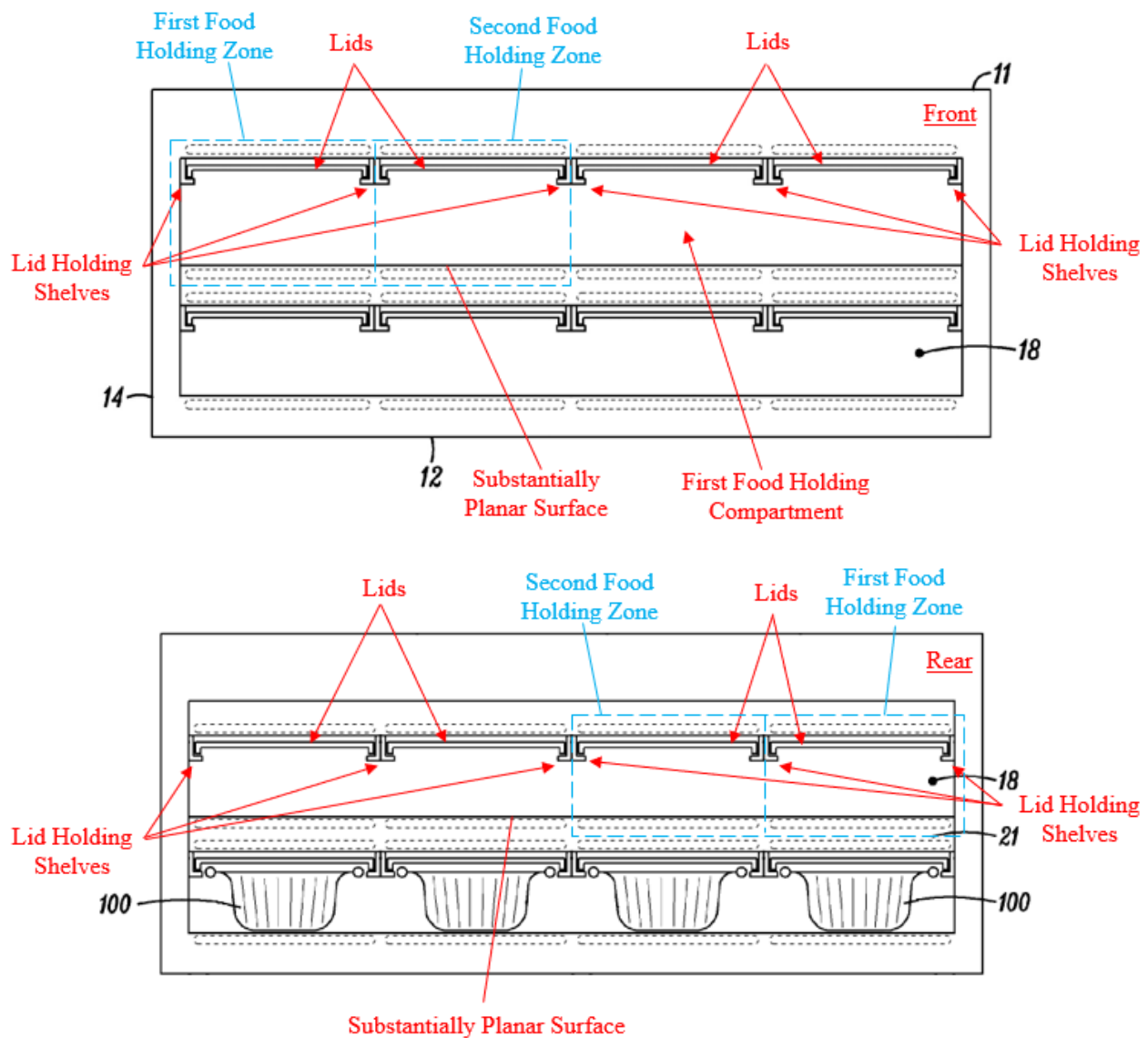


FIG. 3

EX1010.

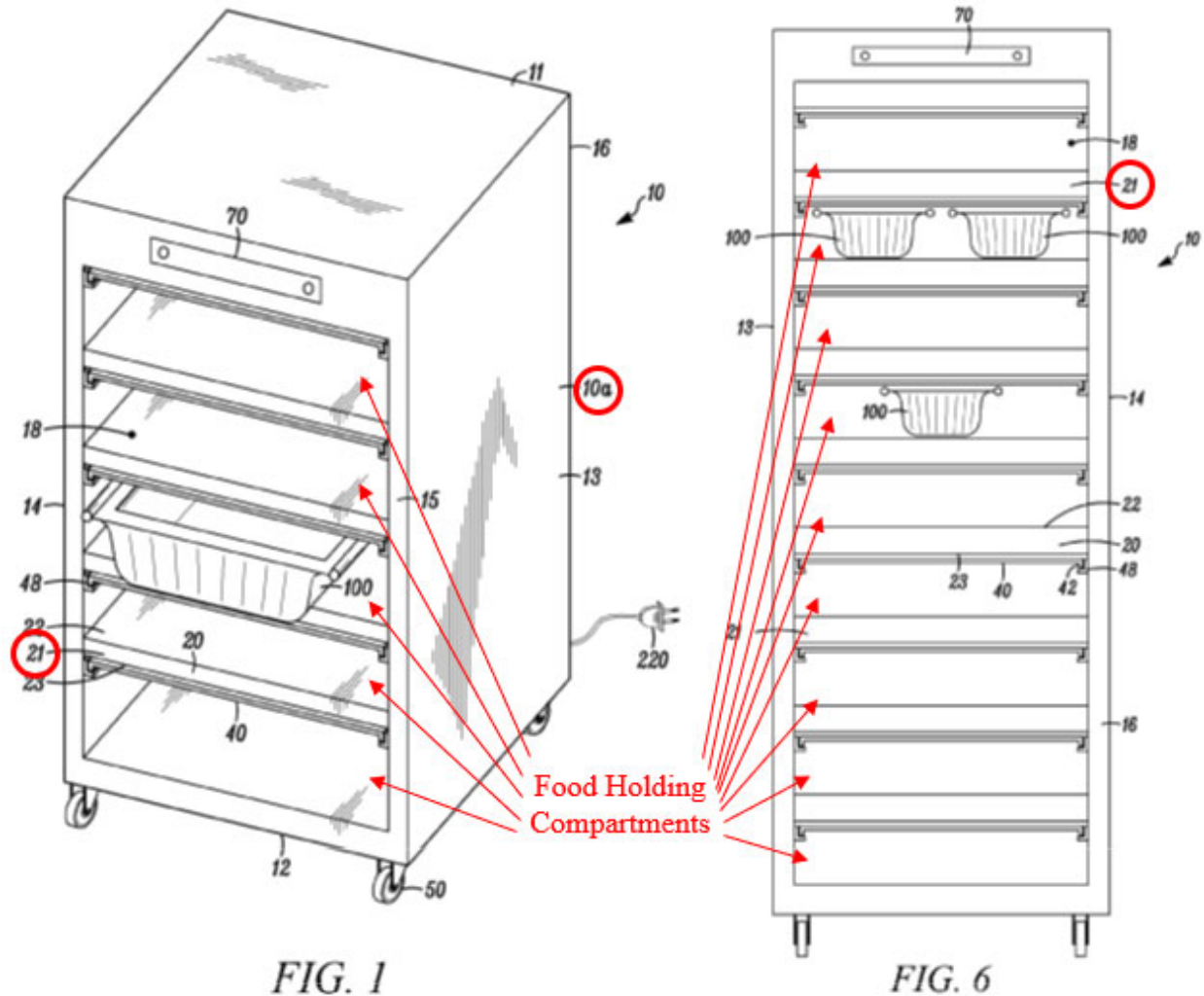
Jones, Fortmann'197, and IRHS Documents disclose discrete lids and associated tracks for each bay. EX1012: ¶[0072], Fig. 1B; EX1014: 4:50-53, 7:31-32, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1003: ¶1098. Per Section XV(A)(7)), it would have been obvious for each zone/bay to have dedicated tracks (lid-holding shelves) above the planar surface for receiving and storing associated lids. EX1003: ¶¶1099-1100.



EX1010: Figs. 2, 6 (modified).

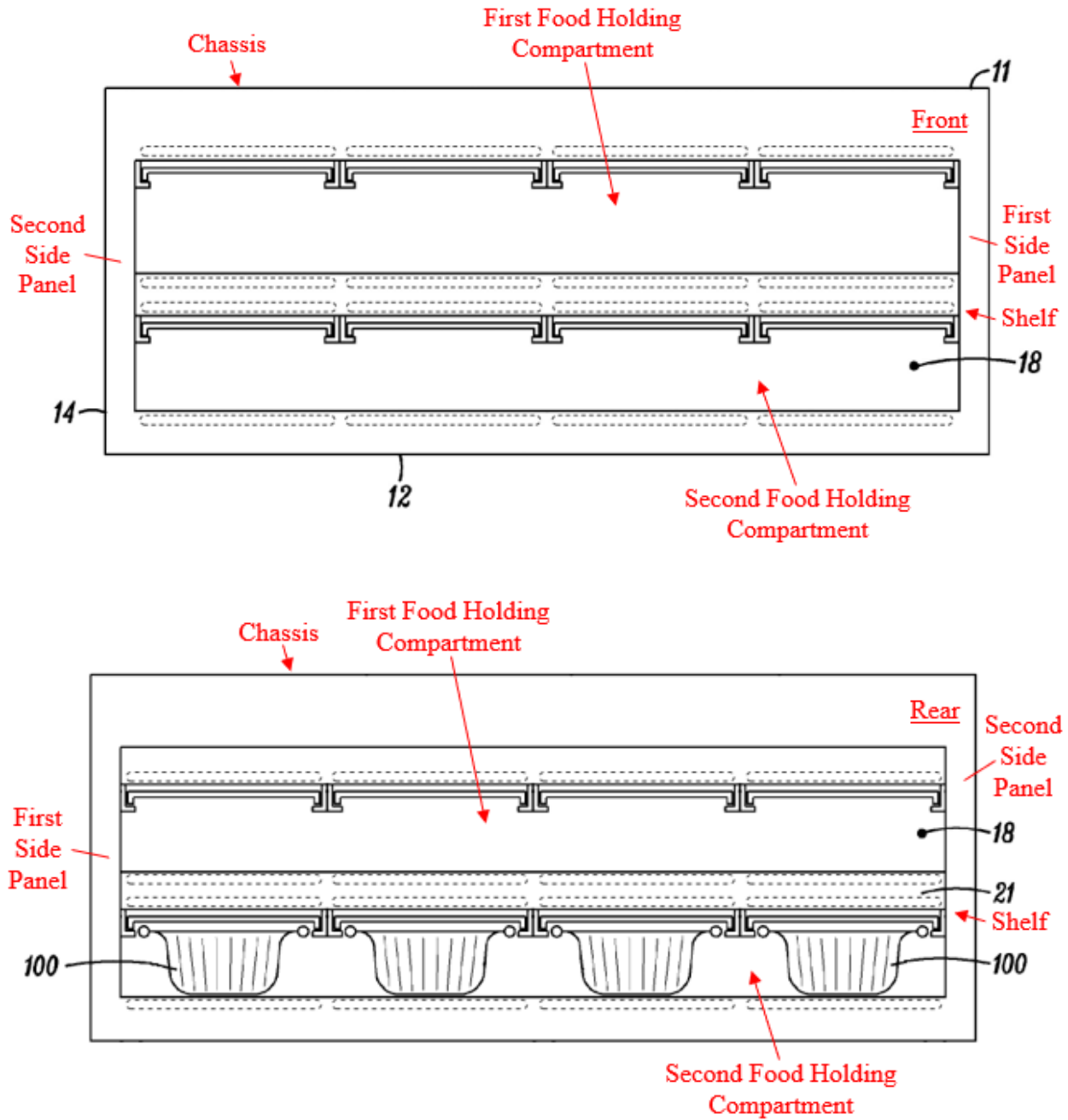
54.g.1

Fortmann'748's shelves (21) separate compartments. EX1010: ¶¶[0014]-[0015]; EX1003: ¶¶1150-1152.



EX1010.

Fortmann'748's cabinet has, below the first compartment, a second/lower compartment within the chassis defined by the first and second side panels and shelf. Section XV(A)(1); EX1003: ¶1153.



EX1010: Figs. 2, 6 (modified).

54.g.2

The second compartment has a first opening allowing pans with food to be placed into and removed from the compartment. EX1010: ¶¶[0014], [0015], [0017], [0024]; EX1003: ¶¶1154-1156.

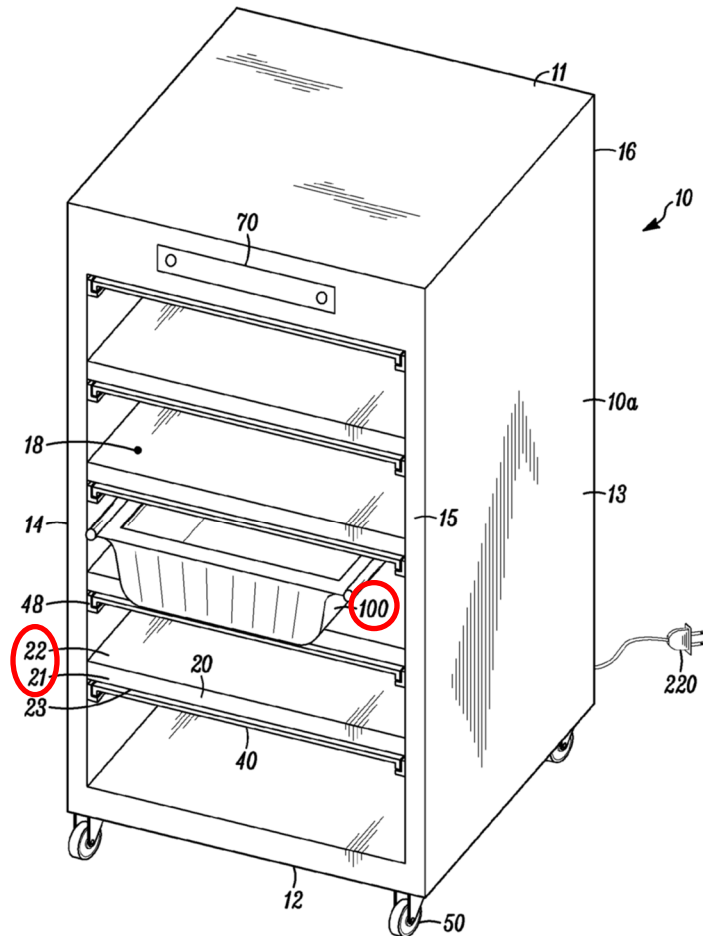
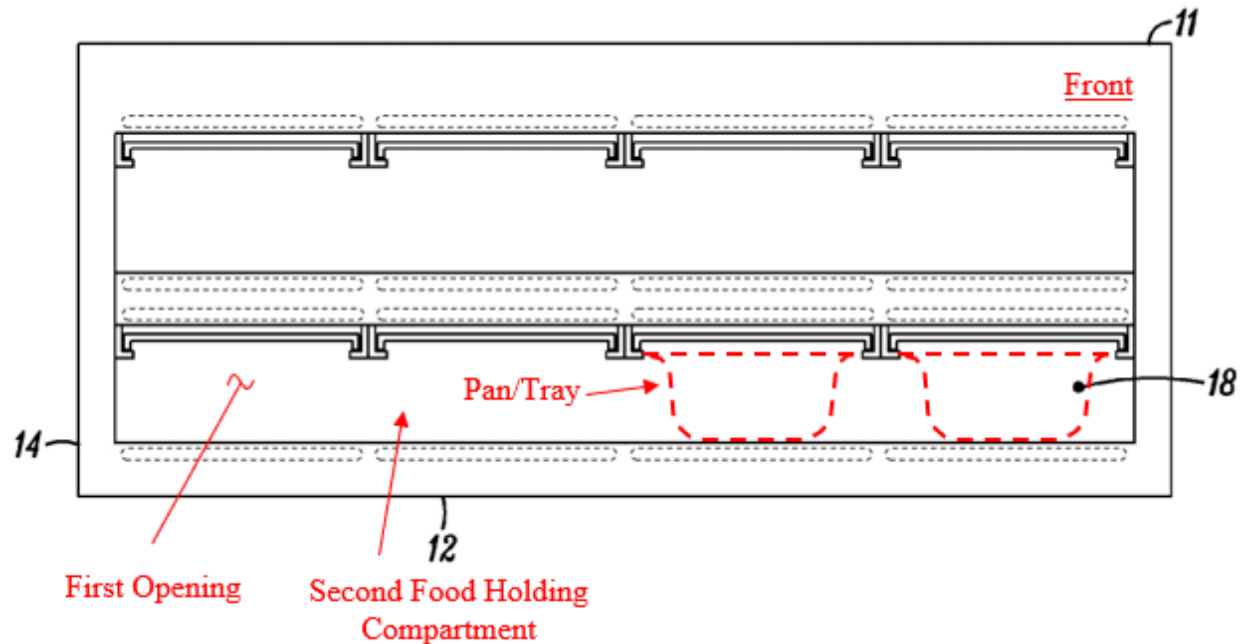


FIG. 1

EX1010.



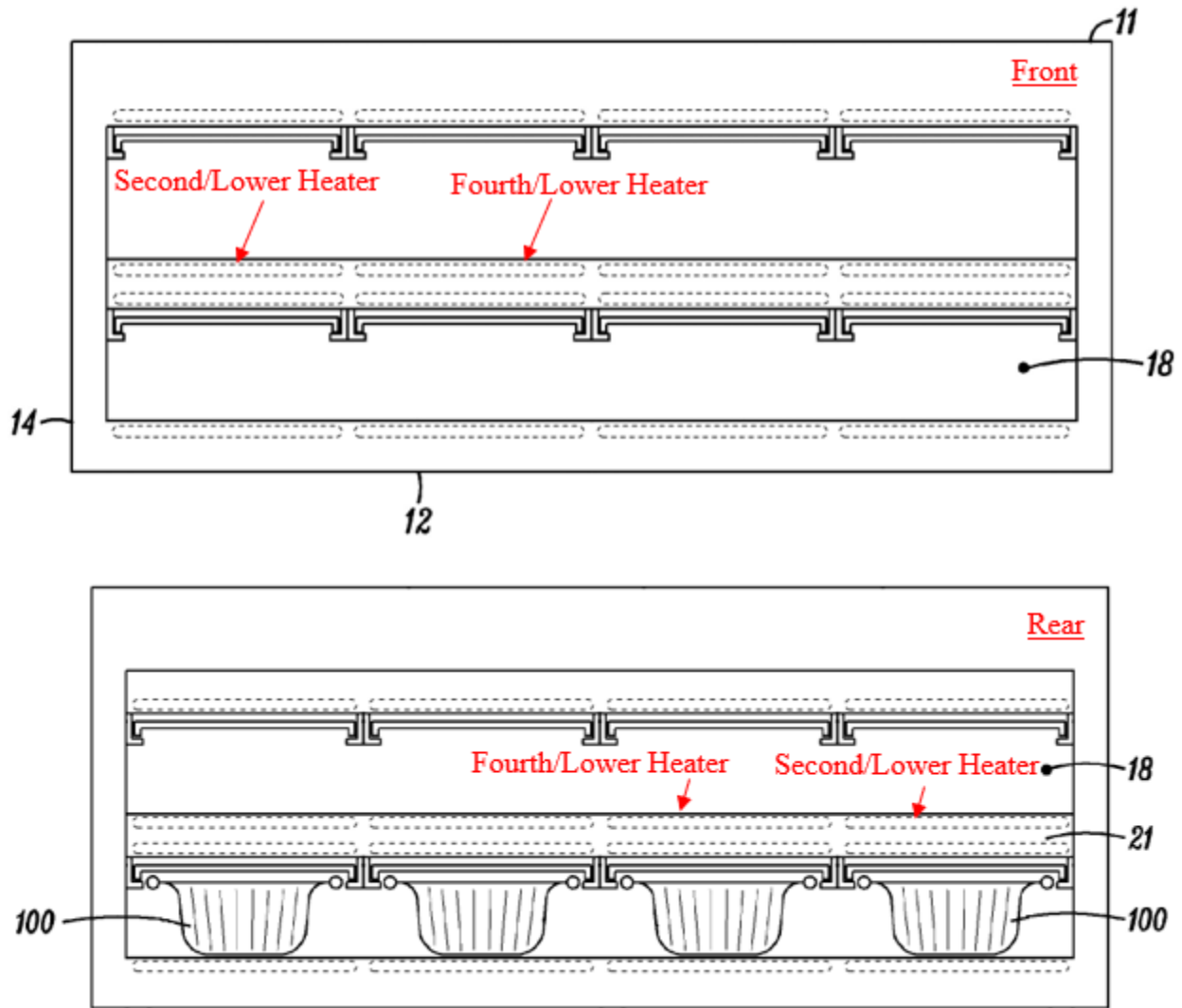
EX1010: Fig. 2 (modified).

54.h

Fortmann'748's "controller [] selectively provide[s] ... current to the [] heaters 60 ... to control [zone] temperature." EX1010: ¶[0027]; EX1003: ¶1157.

As modified per Sections XV(A)(2)-(5), it would have been obvious to operatively couple Fortmann's controller to each heater (second and fourth heaters). EX1010: ¶[0027]; EX1019: 6:15-19; EX1026: 2:17-20; EX1003: ¶1158.

Fortmann'748's controller would have independently operated each heater to independently control the temperature associated with each zone. Sections XV(A)(2)-(5); EX1003: ¶1159. Fortmann'748's controller would be operatively coupled to and independently operate the second and fourth heaters. Sections XV(A)(2)-(5)), XV(B)(1.d.2/1.e.2), XV(B)(1.g.2/13/26/41/66); EX1003: ¶1160.



EX1010: Figs. 2, 6 (modified).

54.i.1

Fortmann'748's shelf (21)—as disclosed and as modified in the 2x4 configuration (Section XV(A)(1))—is located between first and second compartments, its top/first side (22) facing upward into the upper/first compartment and its bottom/second side (23) facing downward into the lower/second compartment. EX1010: ¶[0015]; EX1003: ¶¶1161-1164.

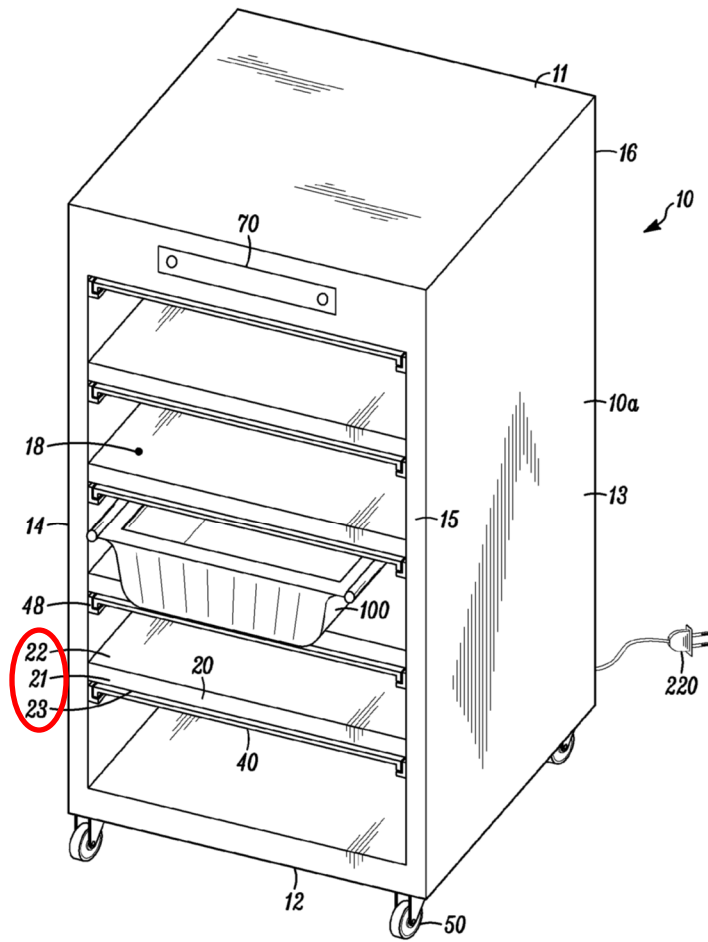


FIG. 1

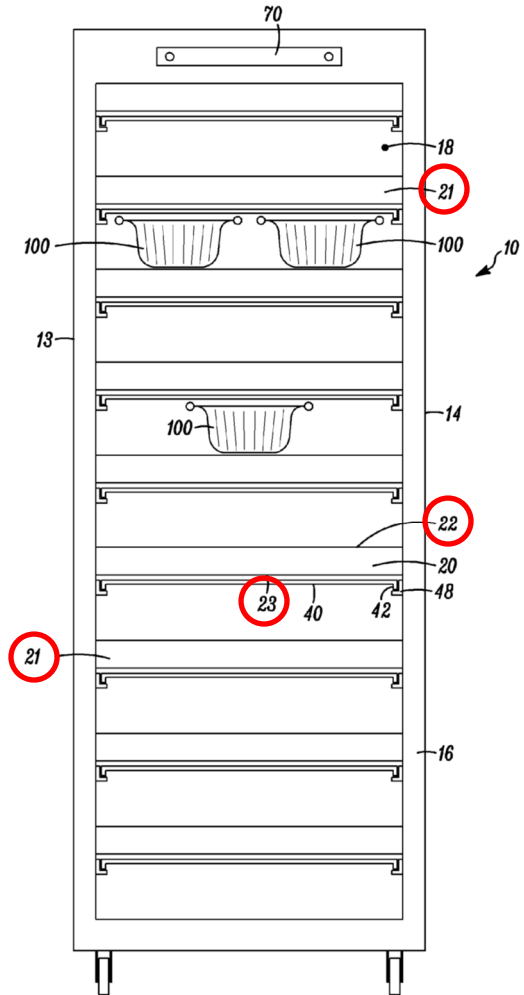
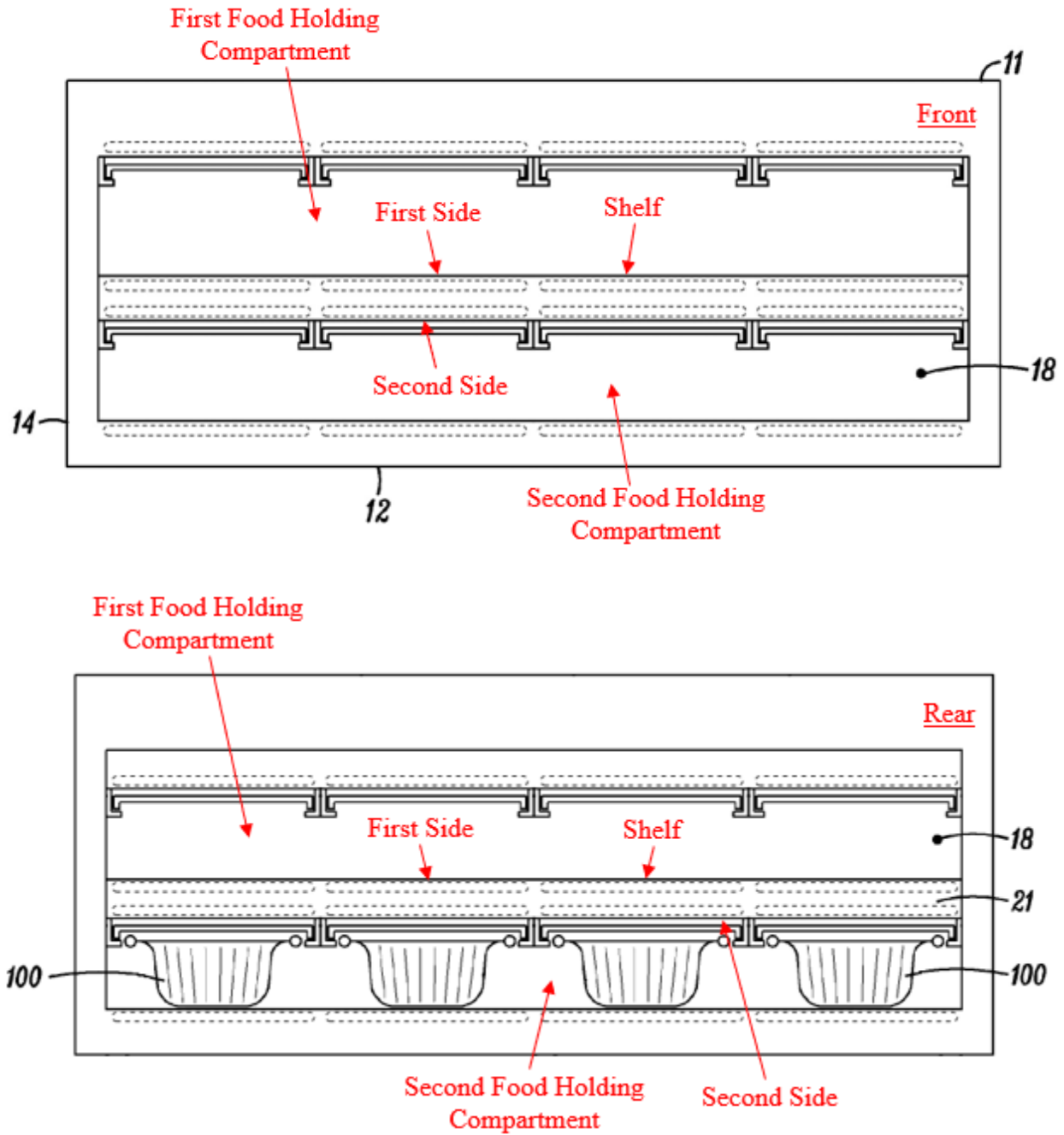


FIG. 6

EX1010.



EX1010: Figs. 2, 6 (modified).

54.i.2

Fortmann'748's shelf (21) includes two plates (22, 23), with the upper plate forming the shelf's first side. EX1010: ¶¶[0019]-[0020]; EX1003: ¶1165.

Fortmann'748's heaters (60) are between the two plates and conductively contact the upper plate/first side. EX1010: ¶[0019]; EX1003: ¶¶1166-1169.

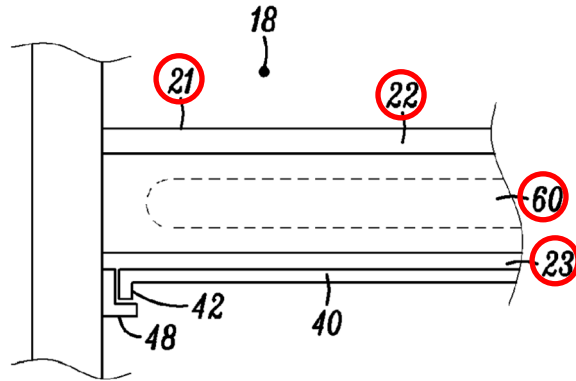
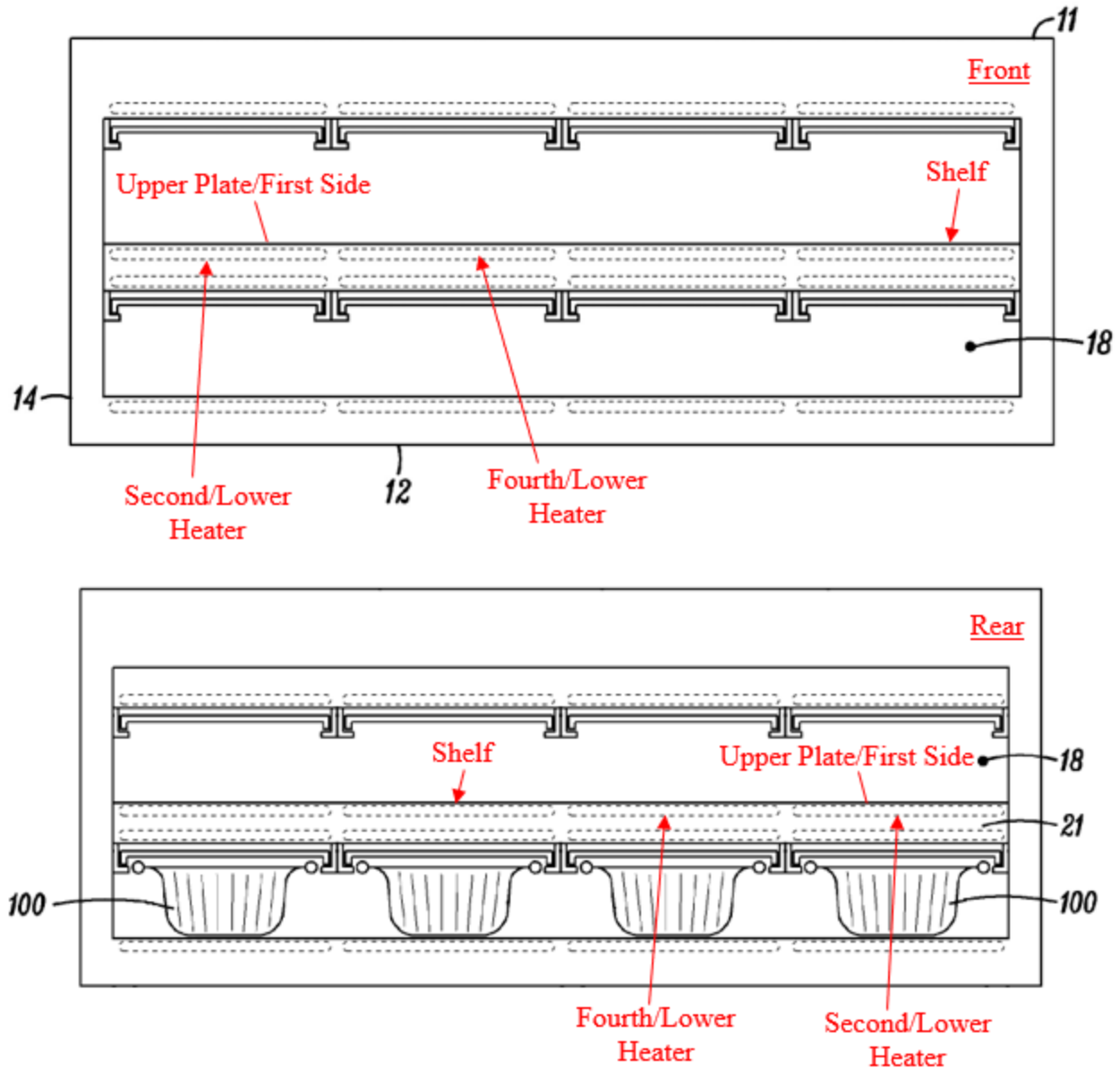


FIG. 3

EX1010.

When modifying Fortmann'748's heaters (Sections XV(A)(2), XV(B)(1.d.2/1.e.2), POSA would follow Fortmann'748 by arranging the second and fourth heaters in the shelf to contact (conductive thermal communication) with the upper sheet/first side. EX1010: ¶¶[0019]-[0020]; EX1003: ¶1170.

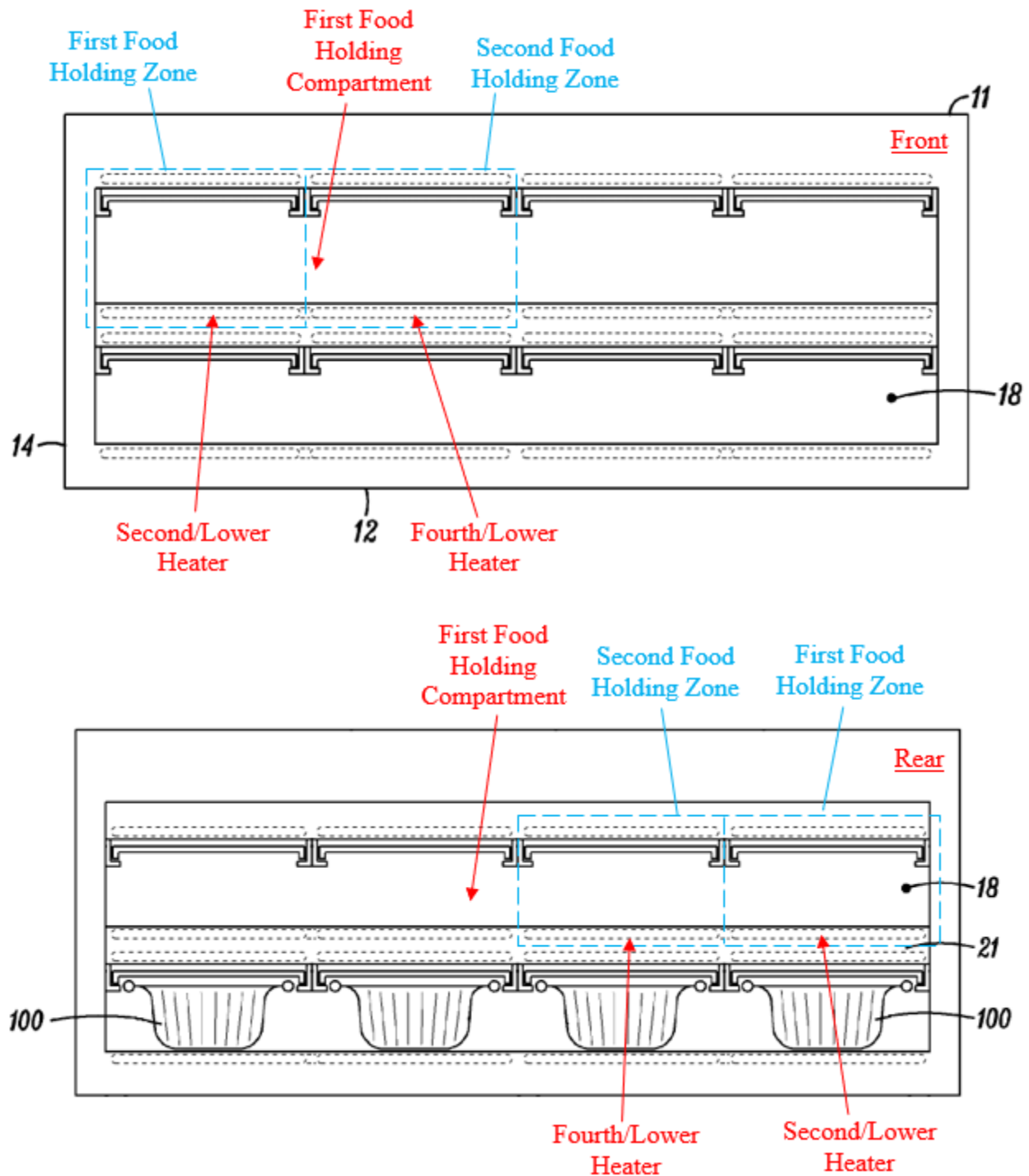


EX1010: Figs. 2, 6 (modified).

54.i.3

Sections XV(B)(1.g.2/13/26/41/66), XV(A)(2)-(3), render obvious the first/upper compartment's second and fourth heaters being independently controllable via Fortmann'748's controller. EX1003: ¶1171. The second and fourth heaters would be capable of providing different amounts of heat energy into

the first and second zones via different setpoint temperatures. Section XV(B)(1.g.2/13/26/41/66)); EX1003: ¶¶1172-1174. Different setpoint temperatures correspond to different amounts of heat energy. EX1003: ¶1172.



EX1010: Figs. 2, 6 (modified).

54.j.1

Fortmann'748's shelf (21) comprises two thermally conductive stainless steel plates (22, 23) and heaters (60). EX1010: ¶[0019]; EX1003: ¶¶1175-1176.

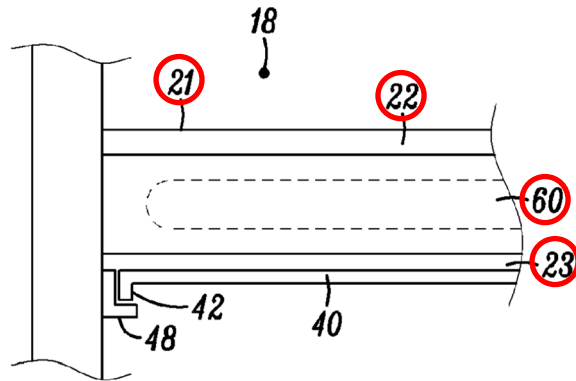
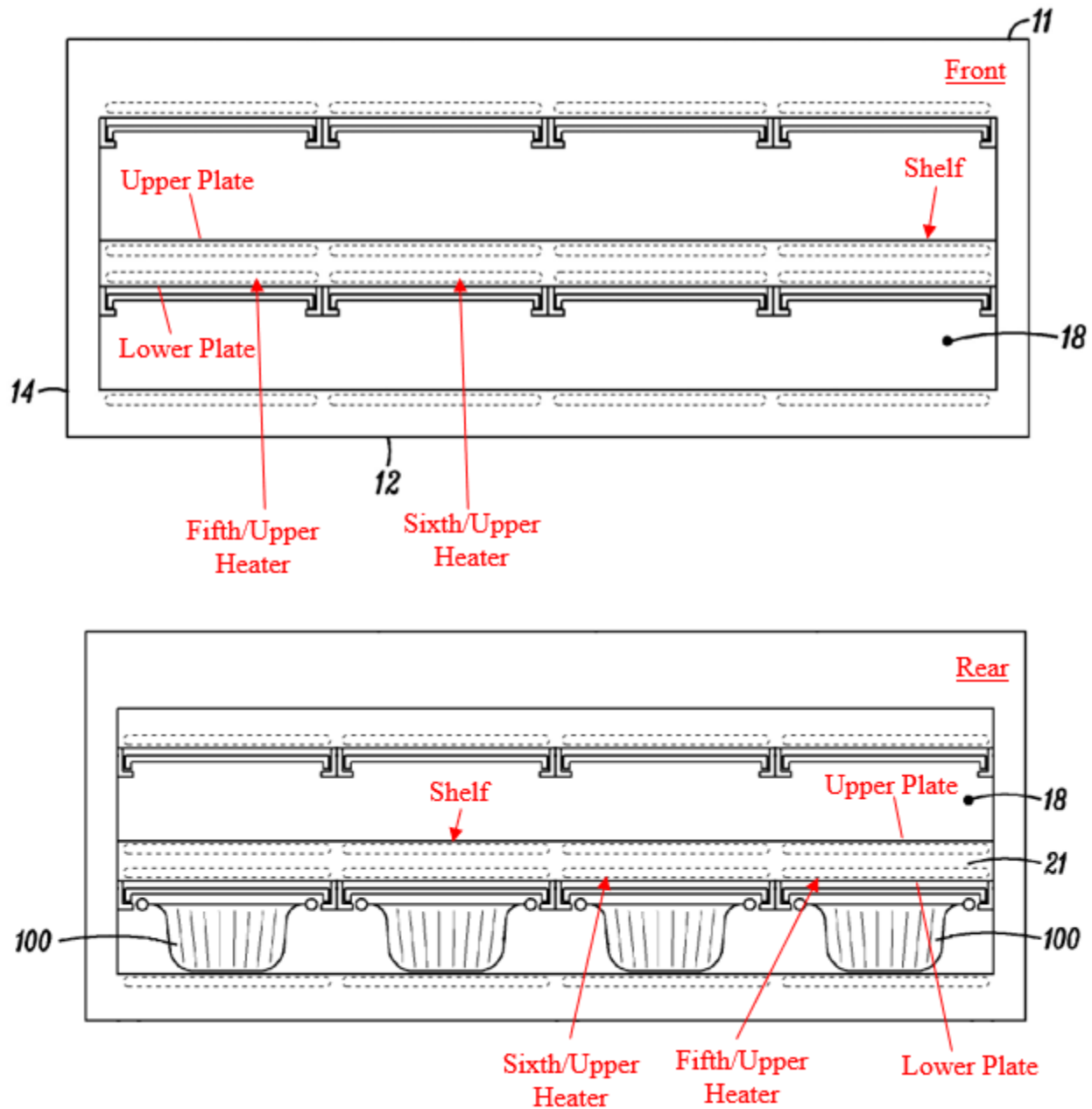


FIG. 3

EX1010.

Per Section XV(A)(2), it would have been obvious to duplicate Fortmann'748's heaters such that the shelf includes fifth and sixth heaters for the second compartment. EX1010: ¶¶[0019]-[0020]; EX1003: ¶1177.



EX1010: Figs. 2, 6 (modified).

54.j.2

Fortmann'748's shelf (21) comprises two plates (22, 23) with heater(s) (60) therebetween. EX1010: ¶[0019]; EX1003: ¶1178.

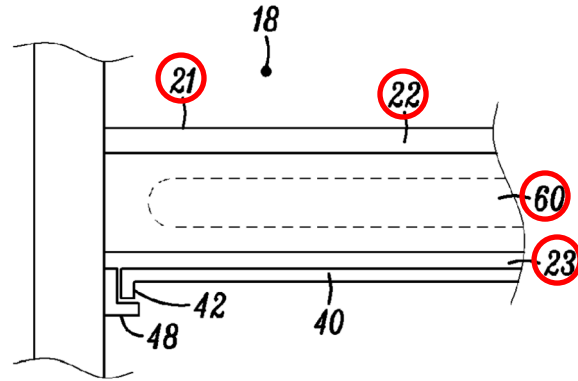
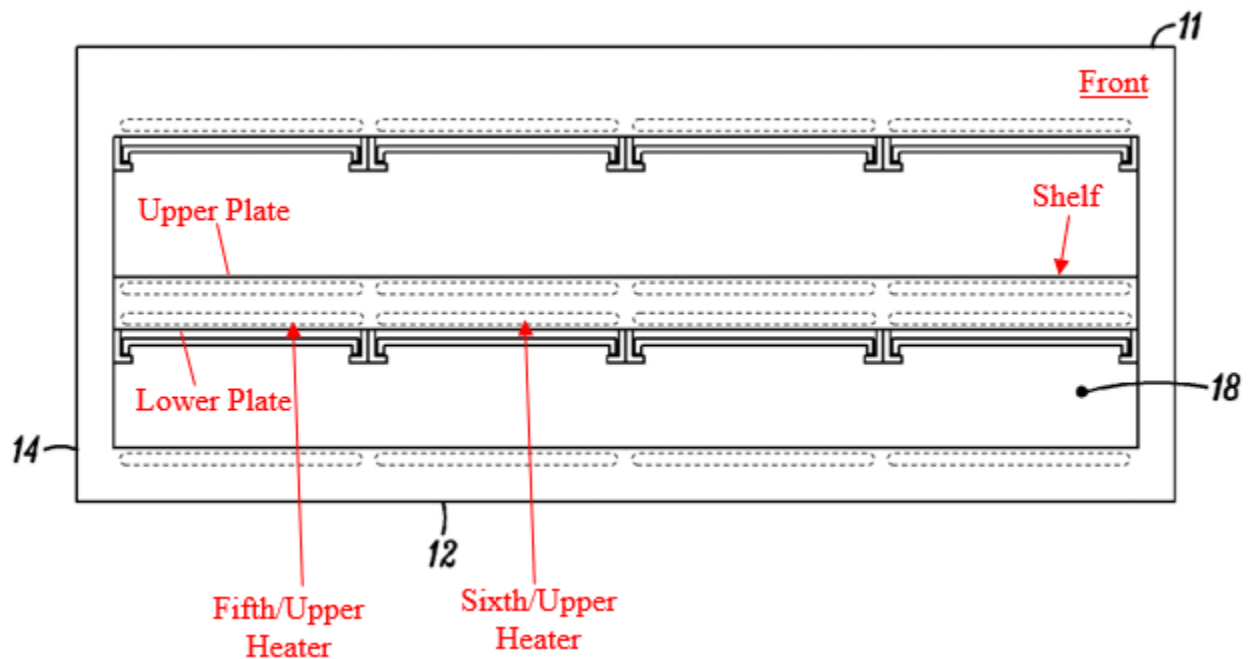
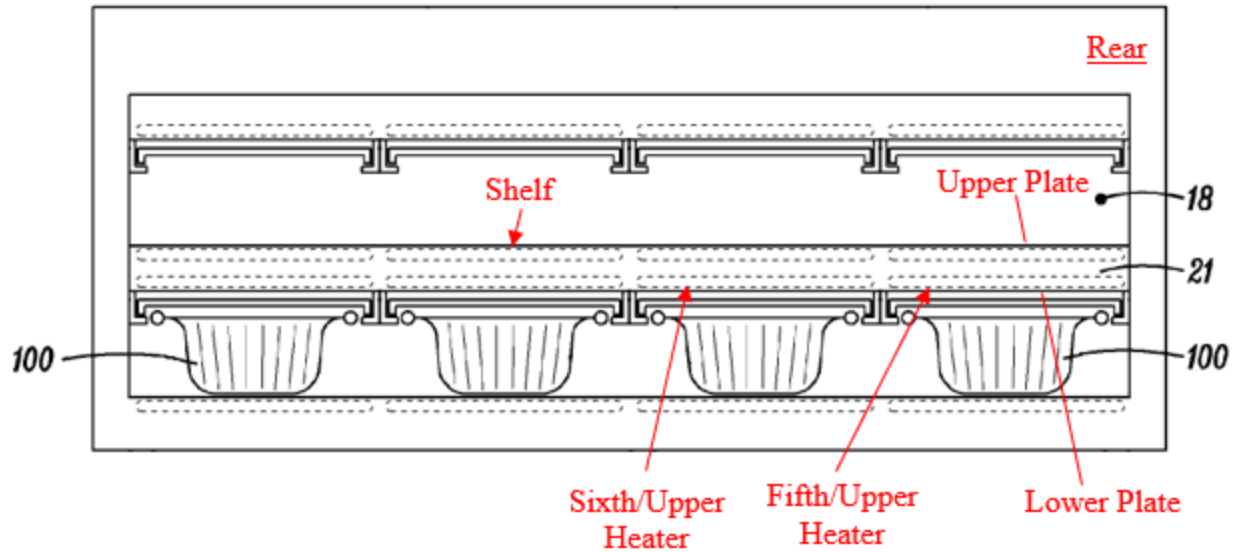


FIG. 3

EX1010.

When duplicating Fortmann'748's heaters (Section XV(A)(2)), POSA would dispose the fifth and sixth heaters between the plates. EX1010: ¶¶[0019]-[0020]; EX1003: ¶1179.





EX1010: Figs. 2, 6 (modified).

54.j.3

Fortmann'748's heaters (60) contact (conductive thermal communication) the upper and lower plates (22, 23). EX1010: ¶[0019]; EX1003: ¶¶1180-1181.

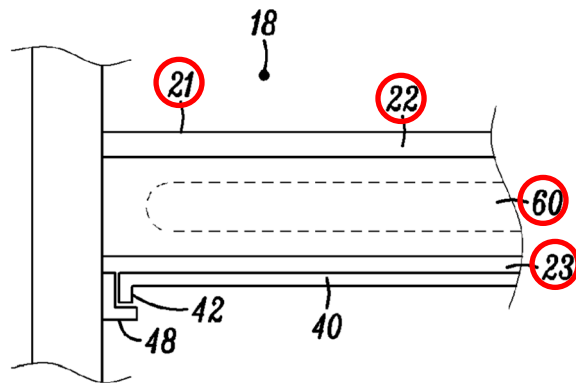


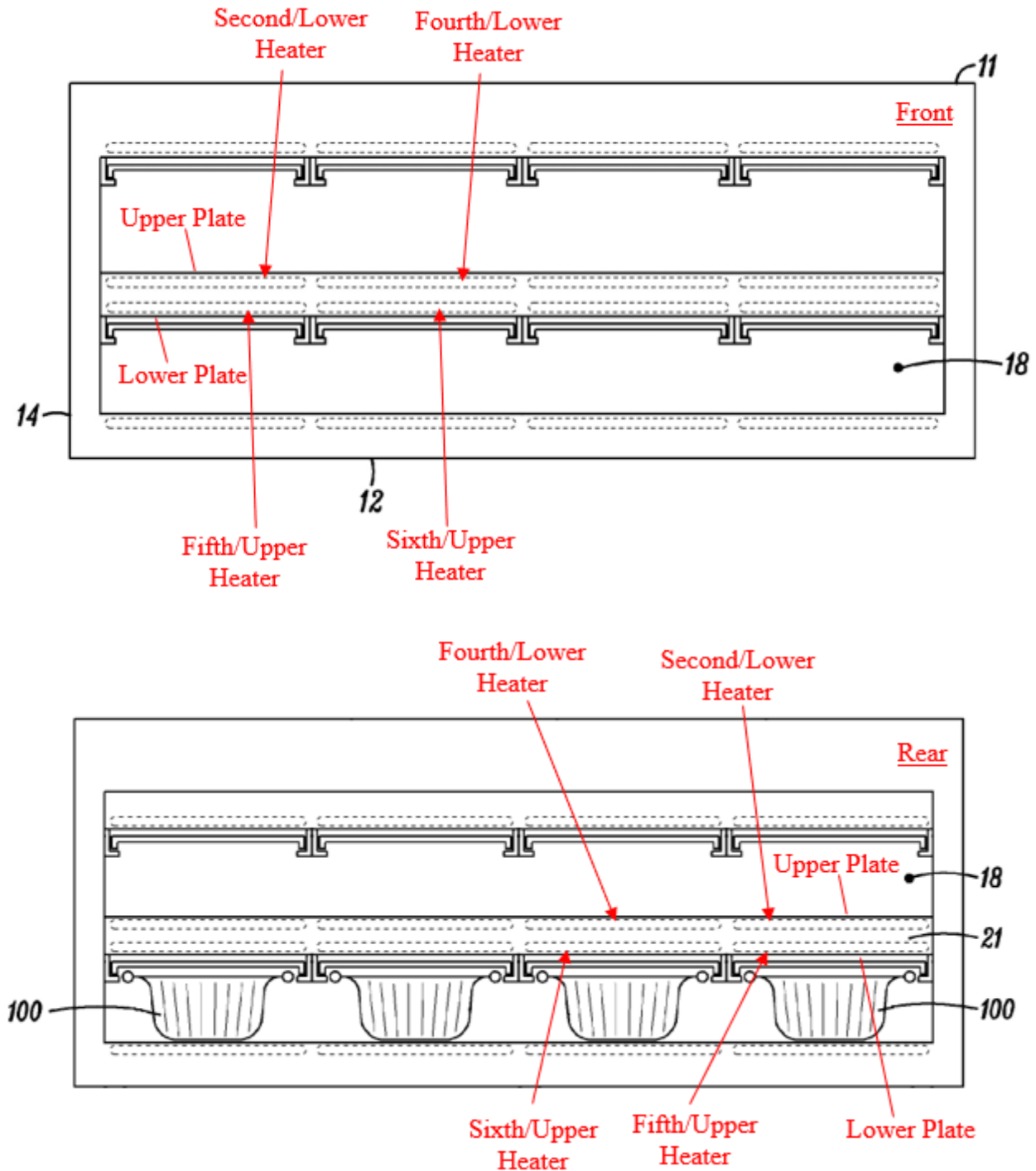
FIG. 3

EX1010.

When modifying Fortmann’748 heaters (Section XV(A)(2)), POSA would have followed Fortmann’748 by arranging the second and fourth heaters in

conductive thermal contact/communication with the upper plate and the fifth and sixth heaters in conductive thermal contact/communication with the lower plate.

EX1010: ¶[0019]-[0020]; EX1003: ¶1182.



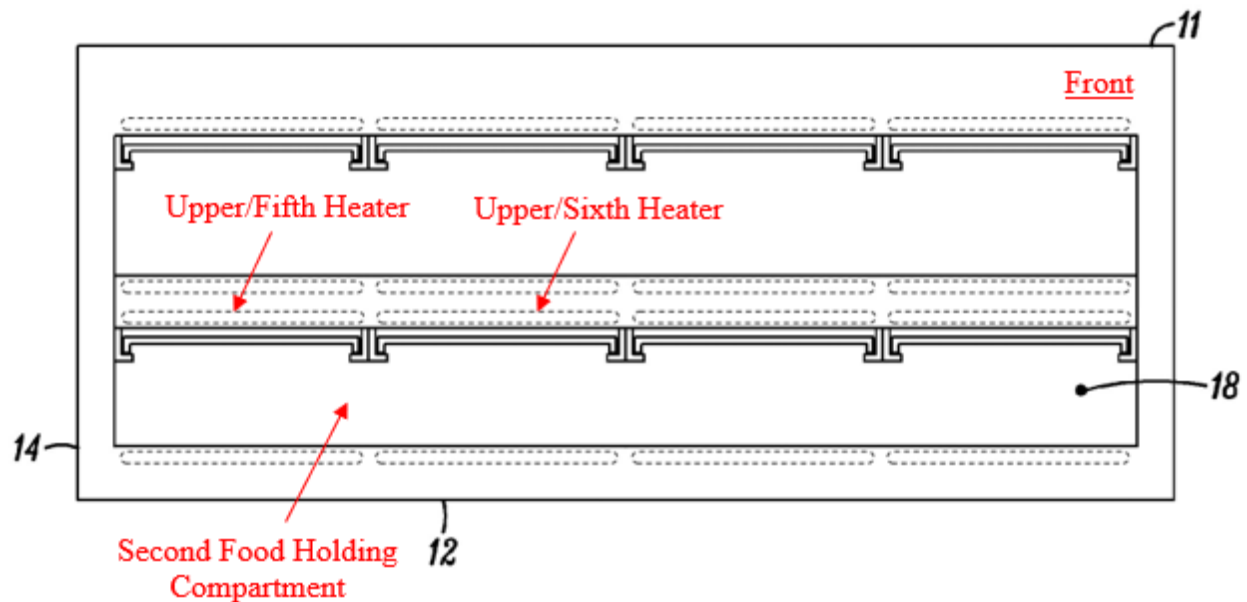
EX1010: Figs. 2, 6 (modified).

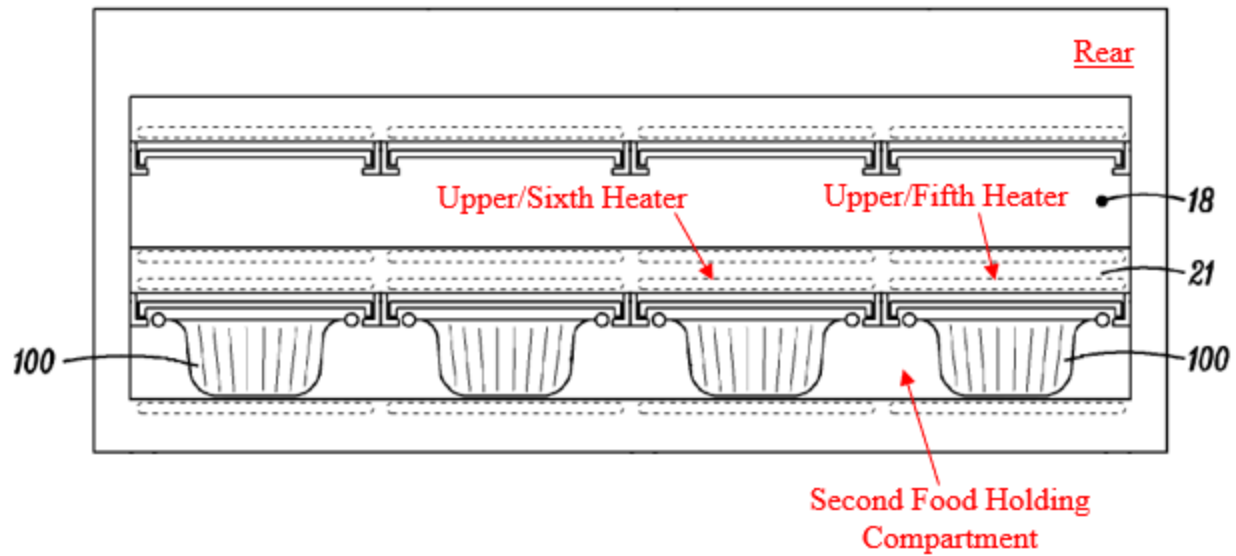
54.j.4

Fortmann'748's heaters heat underlying compartments. EX1010: ¶¶[0019]-[0020]; EX1003: ¶1183.

In modifying Fortmann'748's heaters (Section XV(A)(2)), the shelf's fifth and sixth heaters would provide heat energy into the second compartment.

EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶1184-1186.





EX1010: Figs. 2, 6 (modified).

D. Claim 2

Fortmann'748's top panel and shelves include lids on tracks (48) (lid-holding ledges/shelves) above planar surfaces. EX1010: ¶¶[0017]-[0018]; EX1003: ¶¶962-965.

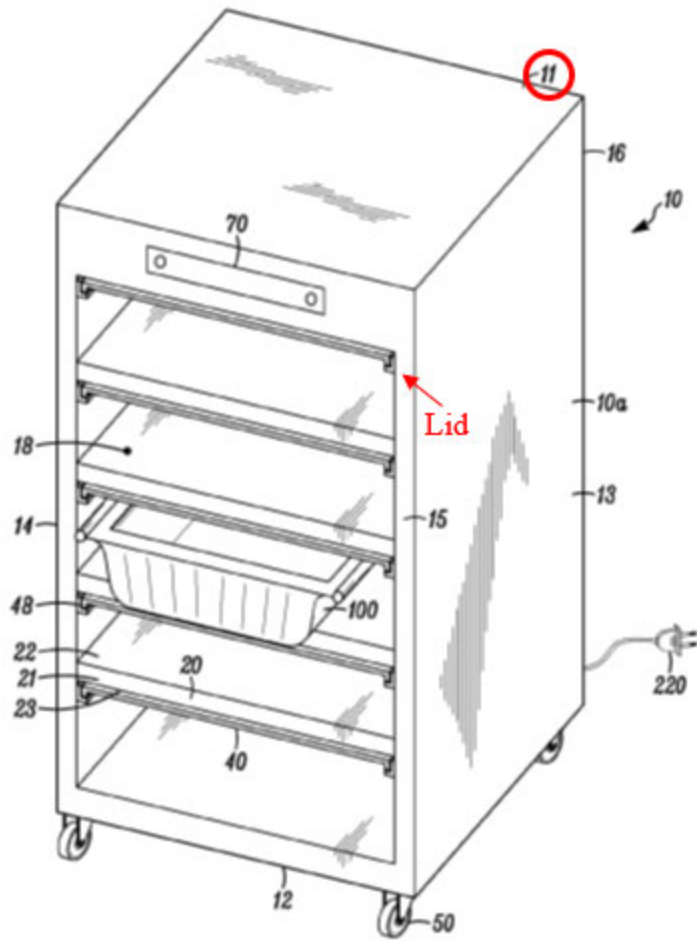


FIG. 1

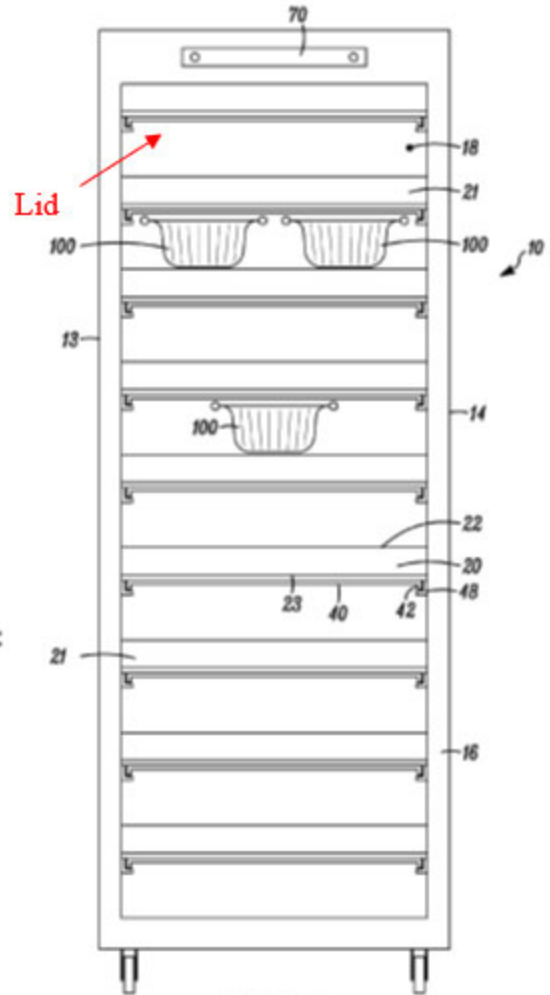


FIG. 6

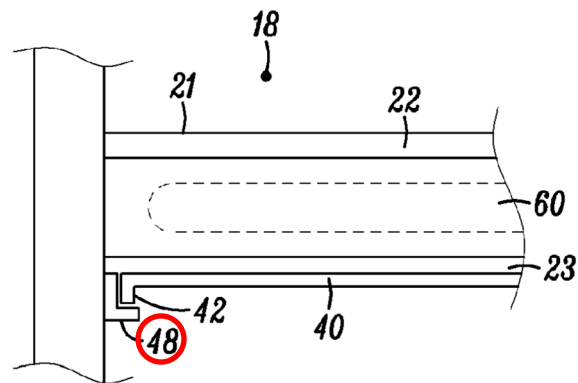
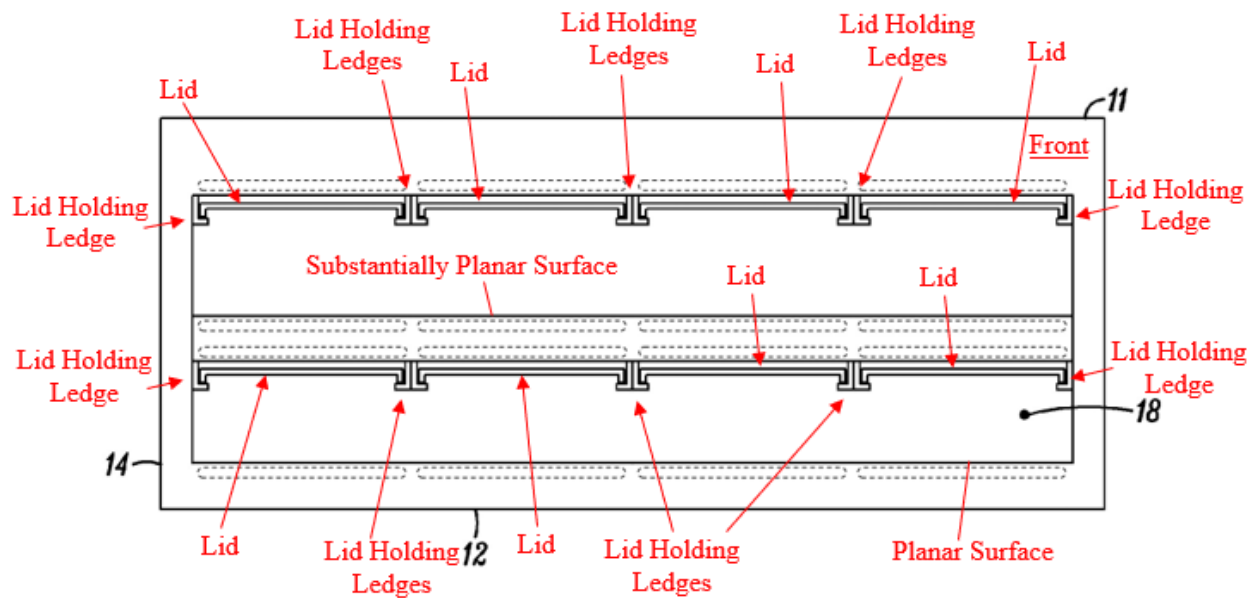
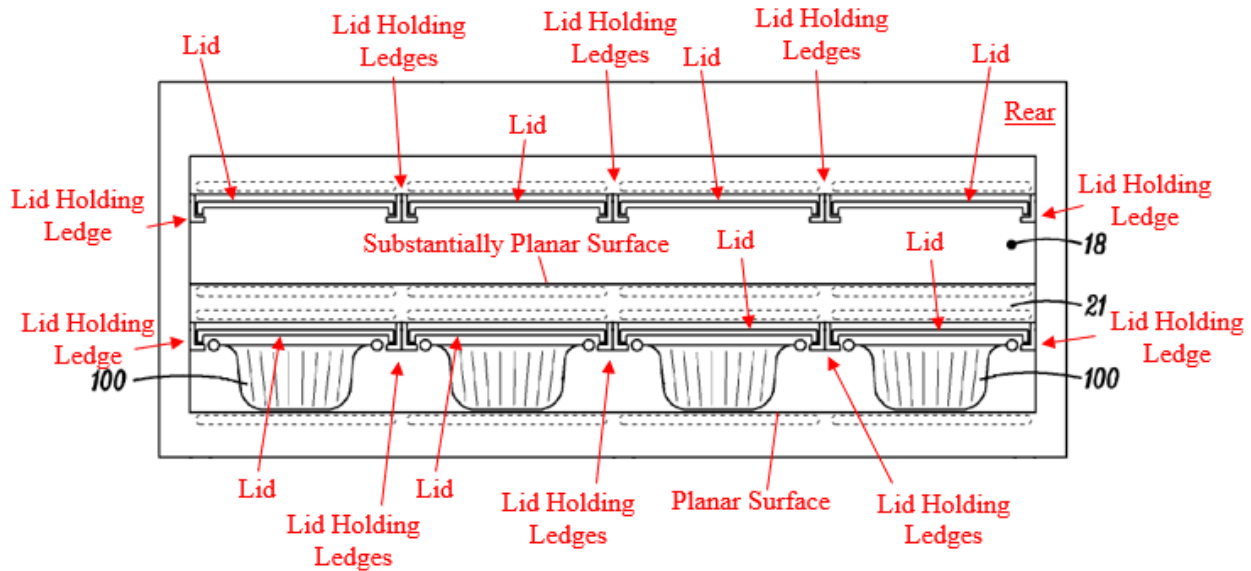


FIG. 3

EX1010.

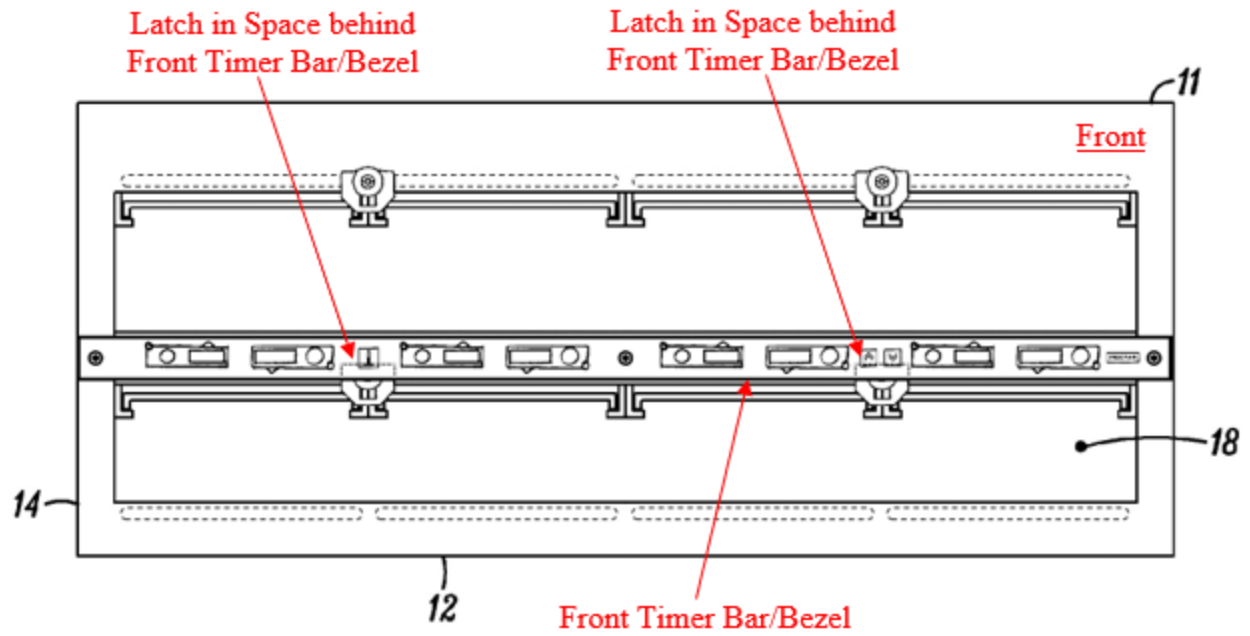
Jones, Fortmann'197, and IRHS Documents disclose discrete lids and associated tracks for each bay. EX1012: ¶[0072], Fig. 1B; EX1014: 4:50-53, 7:31-32, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1003: ¶966. It would have been obvious for Fortmann'748 to have lids held on tracks (lid-holding ledges) elevated above the planar surface per Section XV(A)(7)). EX1003: ¶¶966-967.





EX1010: Figs. 2, 6 (modified).

It would have been obvious for Fortmann'748 to have a space between the front timer bar/bezel and chassis' front face. Sections XV(A)(6), XV(B)(1.f); EX1003: ¶968. Per Hartfelder and/or Shei'099, it would have been obvious for the stops (latches) to be in this space (adjacent the openings and lids) to engage and retain lids (even with a bezel (76)). Section XV(A)(8); EX1013: ¶¶[0039], [0058], Figs. 1-5, 9; EX1017: 6:9-32; EX1003: ¶¶969-971.



EX1010: Fig. 2 (modified).

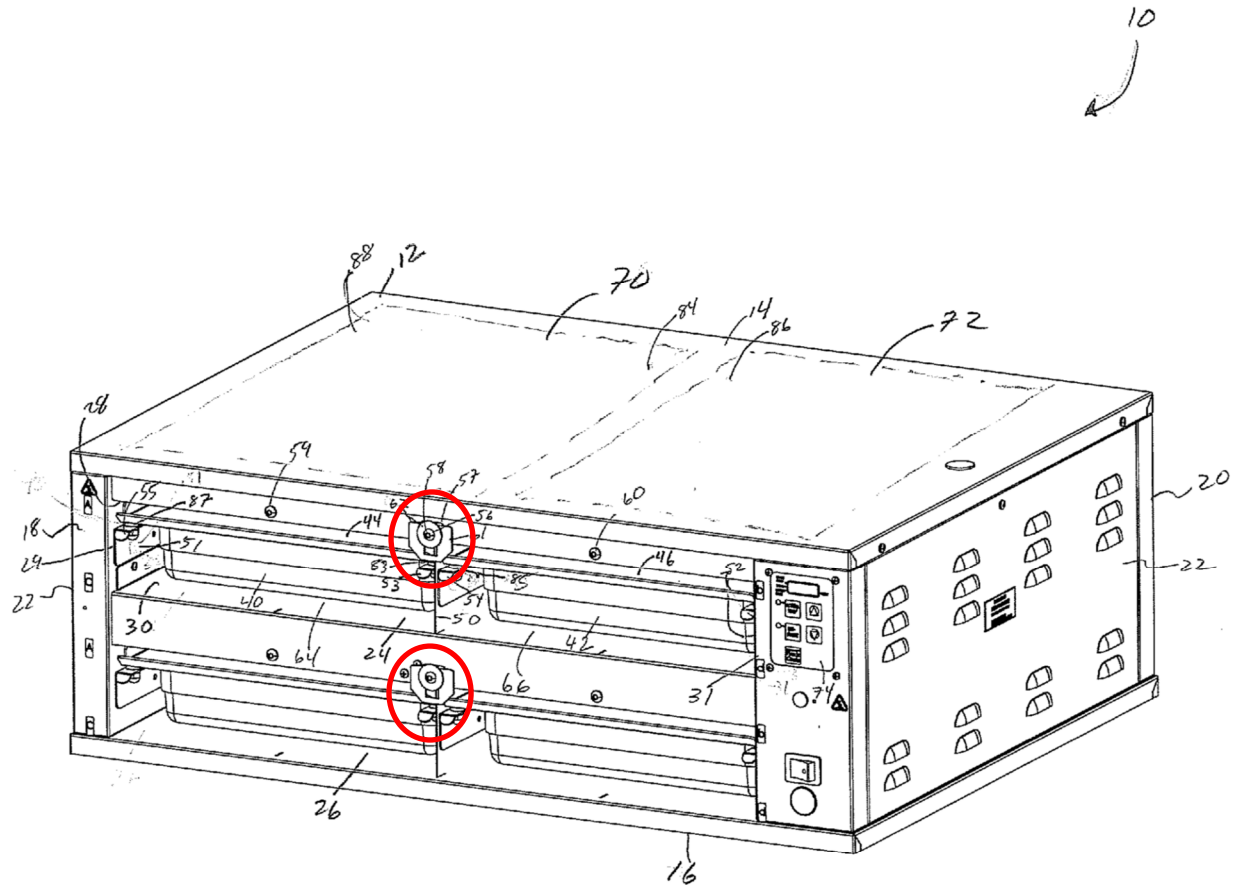
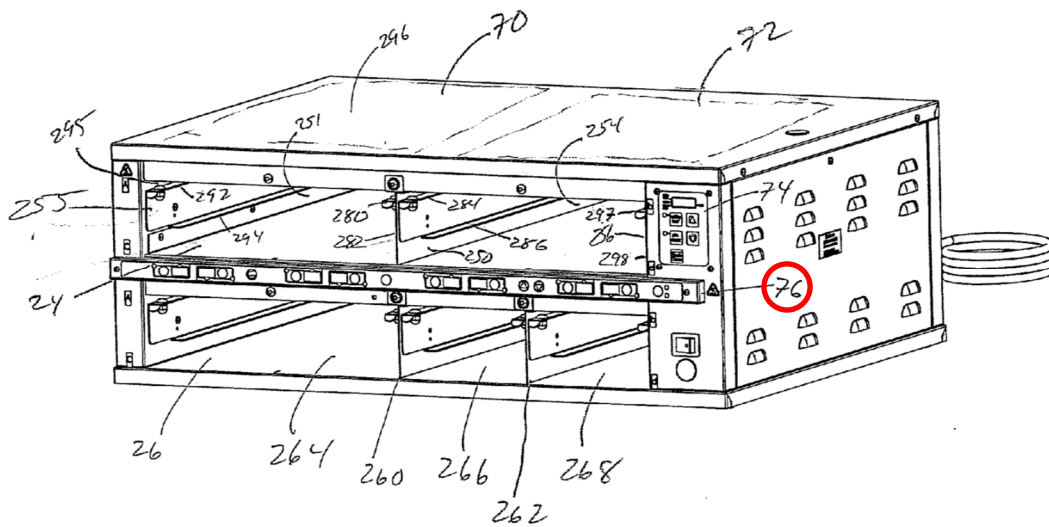


FIGURE 1



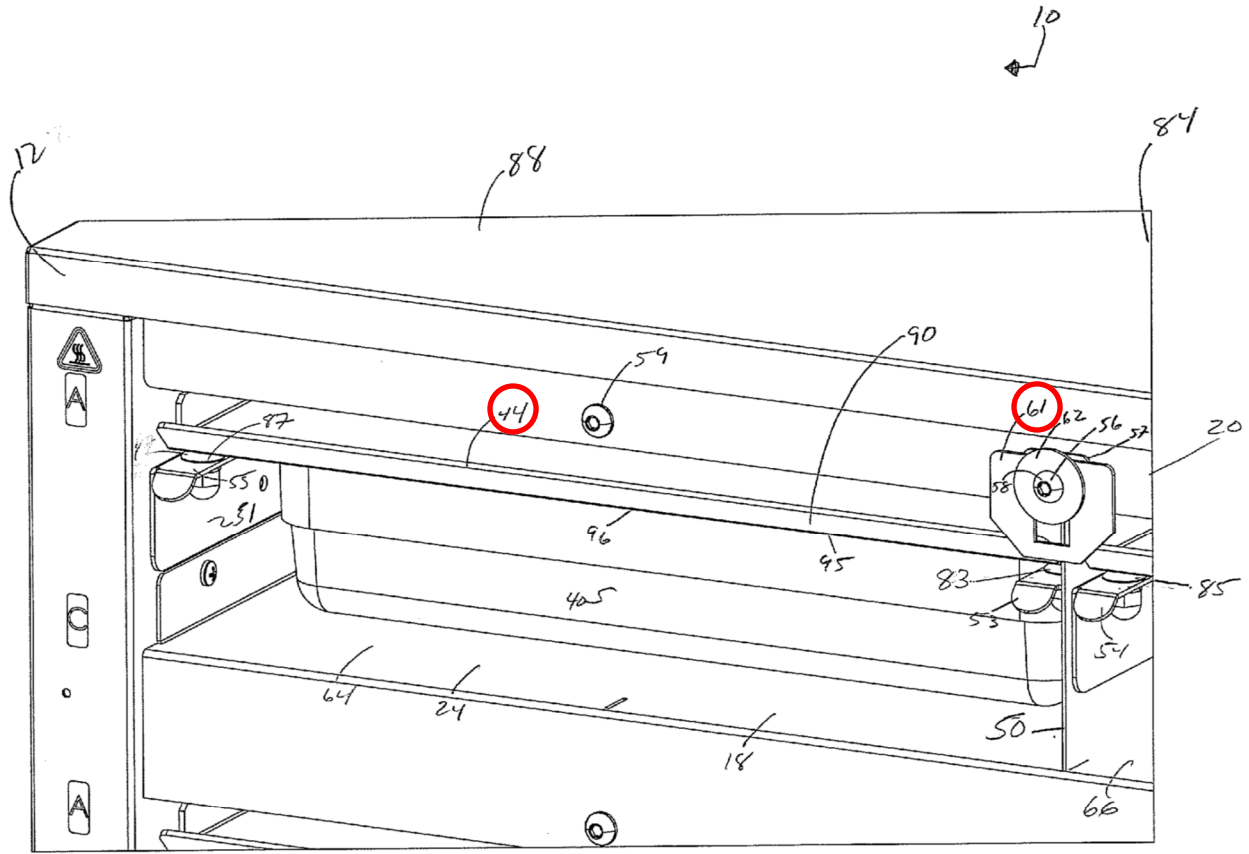
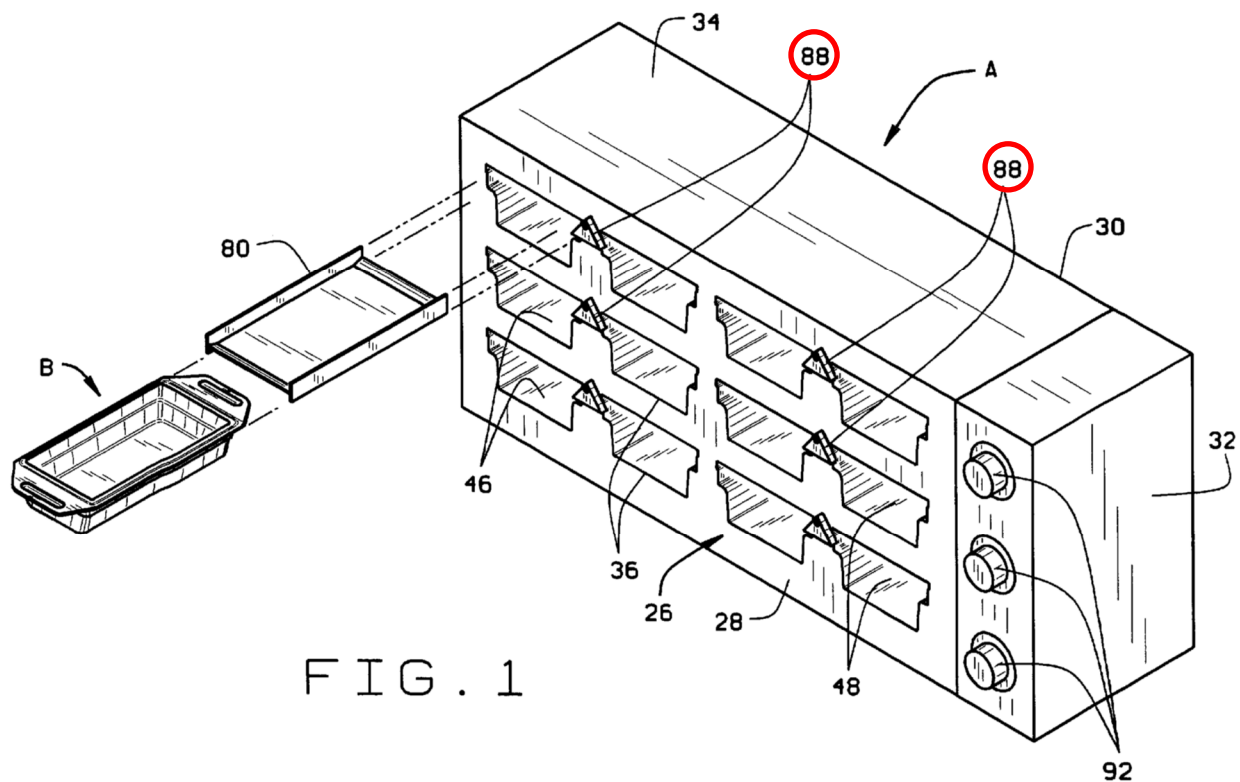


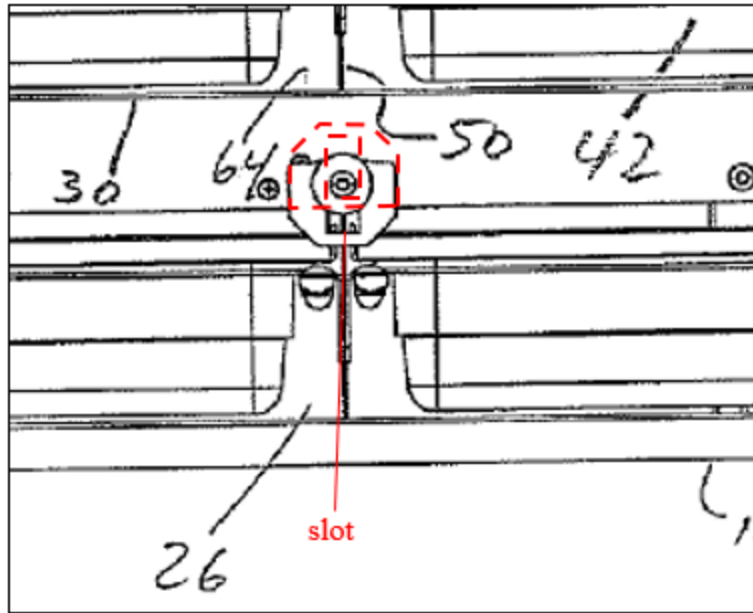
FIGURE 9

EX1013: Figs. 1, 3, 9.

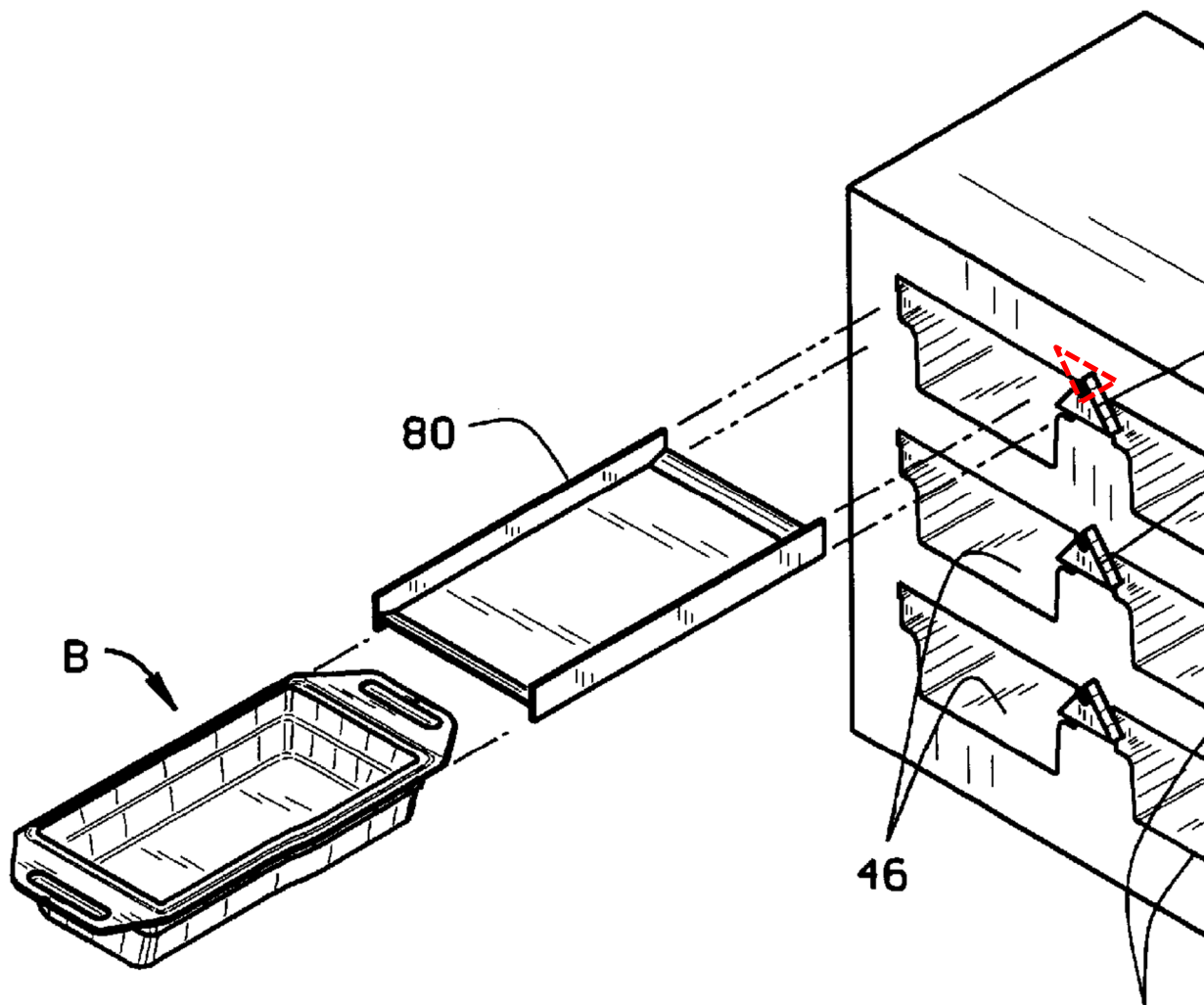


EX1017.

Per Hartfelder and Shei'099, the stops/latches would be moveable/rotatable between locked and unlocked positions. EX1017: 6:9-32, Fig. 1; EX1016: ¶[0043], Fig. 1; EX1003: ¶¶972-975.

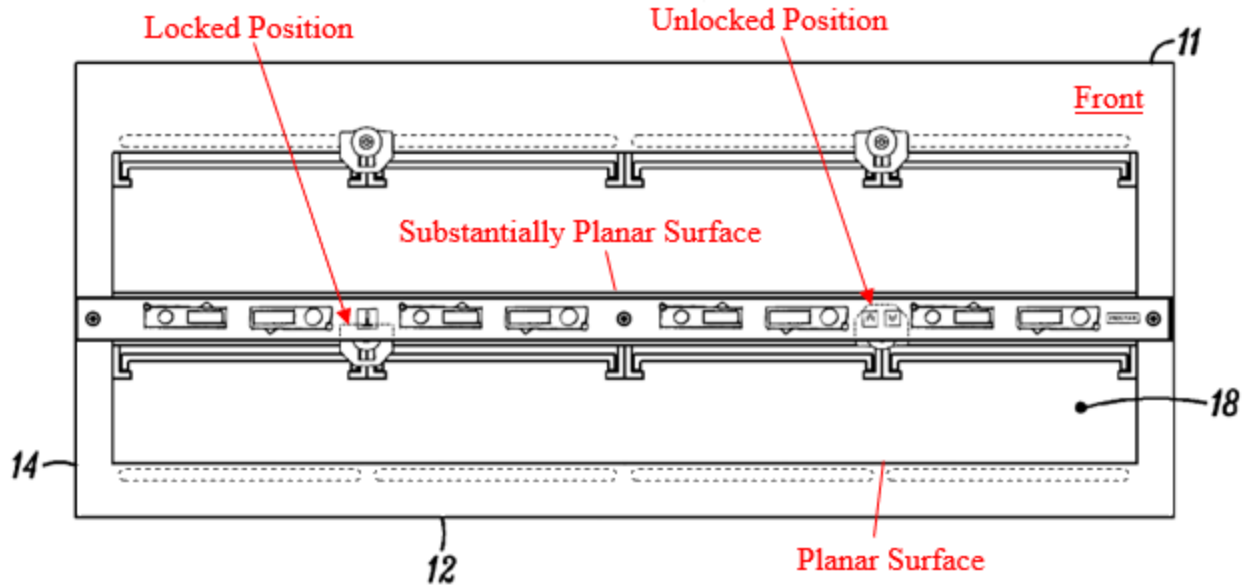


EX1013: Fig. 2 (enlarged).



EX1017: Fig. 1 (enlarged).

Therefore, latches rotatable between locked and unlocked positions in the space behind the front timer bar to retain/release lids held on lid-holding ledges is obvious. EX1003: ¶¶976-978.

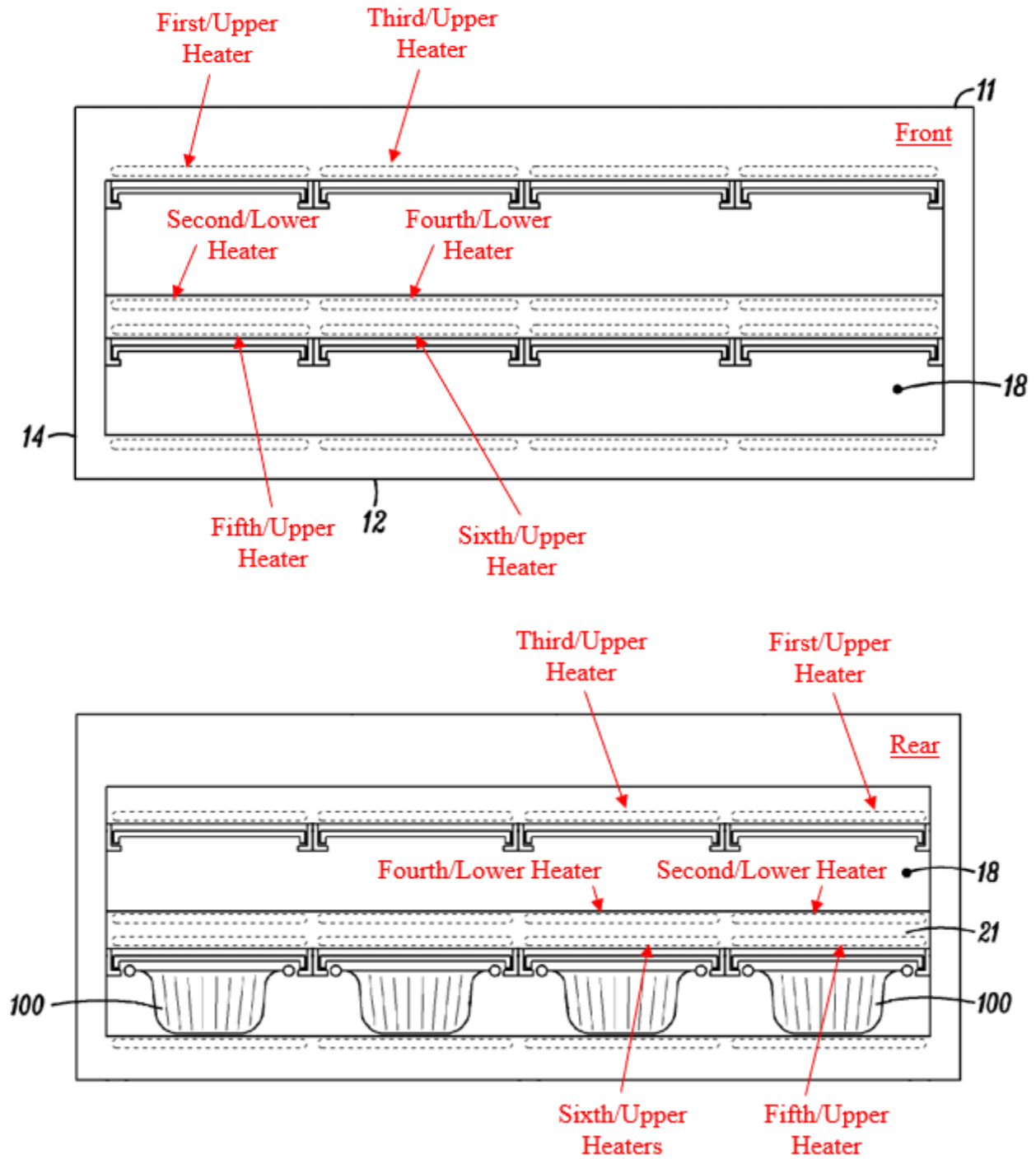


EX1010: Fig. 2 (modified).

E. Claims 4/17/32/57

Fortmann'748's heaters overlying the compartments transfer heat by radiation. EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶979-981. When modifying Fortmann'748's heaters, POSA would follow Fortmann'748 by arranging the first, third, fifth and sixth heaters to heat the top panel/shelf (including by radiation) to heat trays/pans below by radiation. EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶982-983, 1195-1198.

Fortmann'748's heaters conductively contact the upper sheet. EX1010: ¶¶[0019]-[0020]; EX1003: ¶984. When modifying Fortmann'748's heaters, POSA would follow Fortmann'748 by arranging the second and fourth heaters to contact and conductively heat shelf's upper sheet. EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶985-986, 1053-1055, 1110-1112.

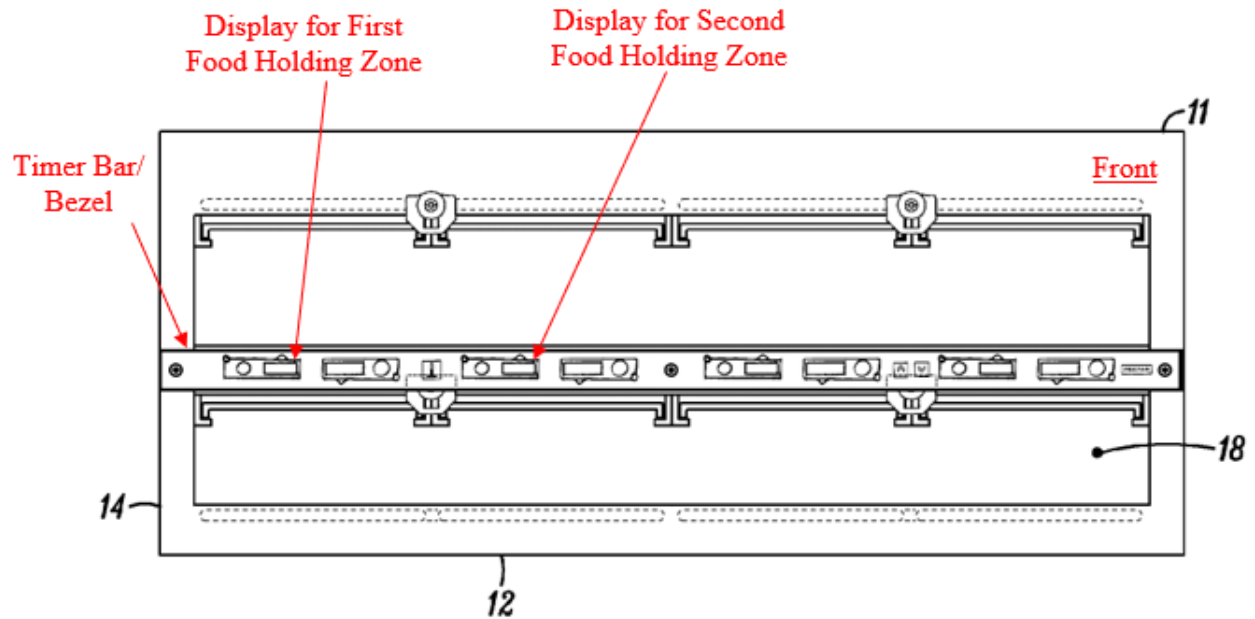


EX1010: Figs. 2, 6 (modified).

F. Claims 5/18/33/58

Per Fortmann'197, IRHS Documents, and Hartfelder, it would have been obvious to attach a front timer bar/bezel to Fortmann'748's chassis. Sections XV(A)(6), XV(B)(1.f); EX1005: 8; EX1006: 1-2; EX1007: 28, 32, 51; EX1013: Figs. 3, 4, 9; EX1014: 3:28-46, 4:18-37, Figs. 1-3, 5; EX1003: ¶¶987-989, 1056-1058, 1113-1115, 1199-1201.

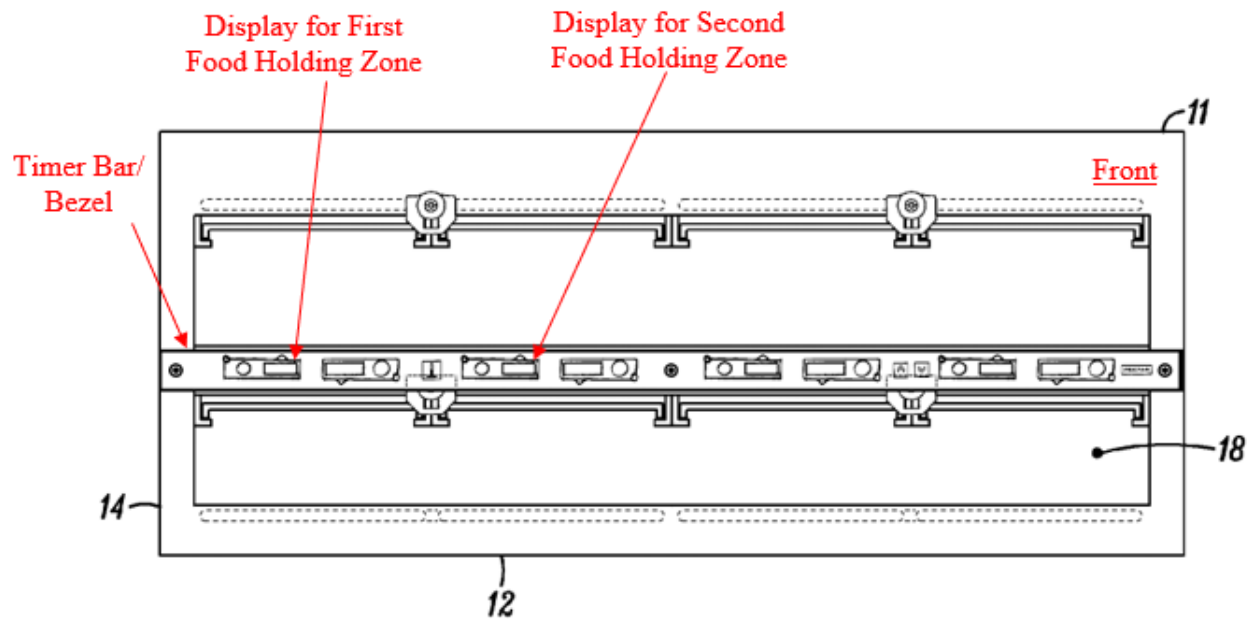
Per Vaseloff, it would have been obvious for the timer bar/bezel to have Vaseloff's display/control groups (each including a display device) for each zone (one per bay). Section XV(A)(4), XV(A)(6)); EX1026: 3:48-51, 4:5-6, 4:20-33, 4:48-49, Figs. 3, 4, 10; EX1003: ¶990. Per McMillan, it would have been obvious for each Vaseloff display device to display the set temperature of each zone/bay. Section XV(A)(5)); EX1019: 10:30-32; EX1003: ¶¶991-993, 1059-1061, 1116-1118, 1202-1204.



EX1010: Fig. 2 (modified).

G. Claims 6/19/34/59

Vaseloff display devices display the name (additional information) of the food item stored in the corresponding zone/bay. EX1026: 4:5-8; EX1003: ¶¶994-996. When implemented in Fortmann'748 (Section XV(A)(4)), Vaseloff's display devices would maintain this capability. EX1026: 4:5-8; EX1003: ¶¶997-1001, 1062-1064, 1119-1121, 1205-1207.

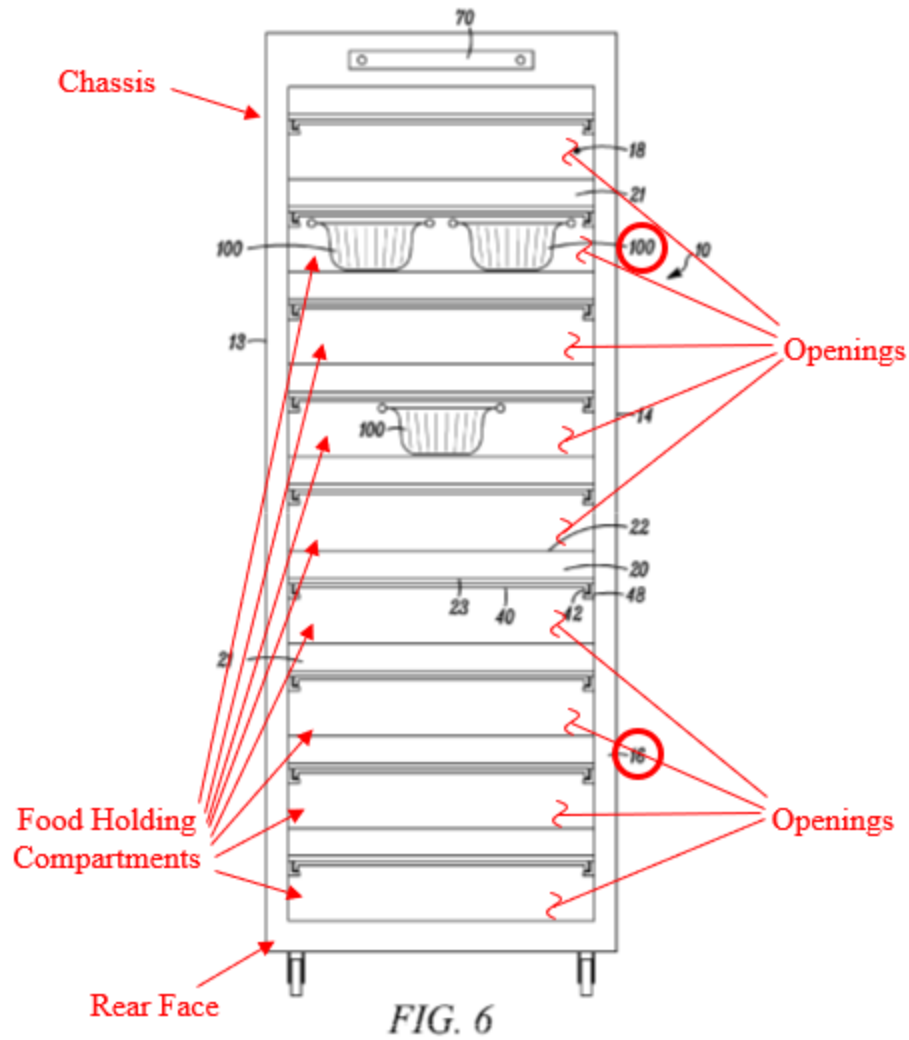


EX1010: Fig. 2 (modified).

H. Claims 7/20/35/60

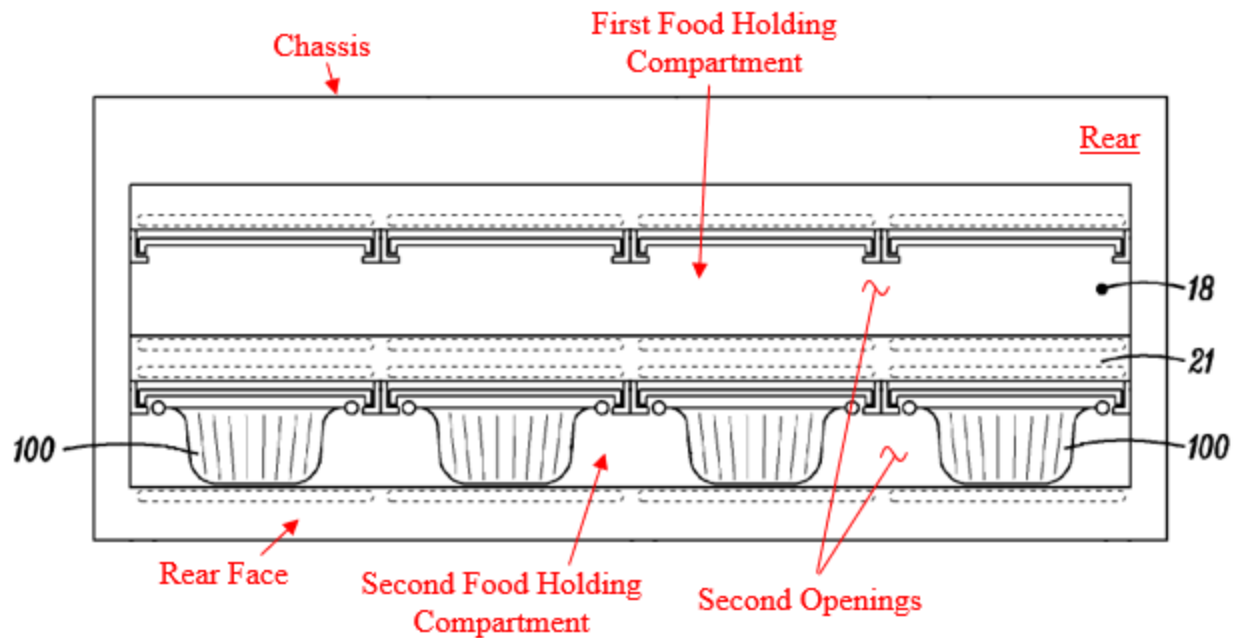
7.a/20.a/35.a/60.a

Fortmann'748's chassis (10a) has an open rear (16) to allow pans to enter/exit the compartments. EX1010: ¶[0014]; EX1003: ¶¶1002-1004.



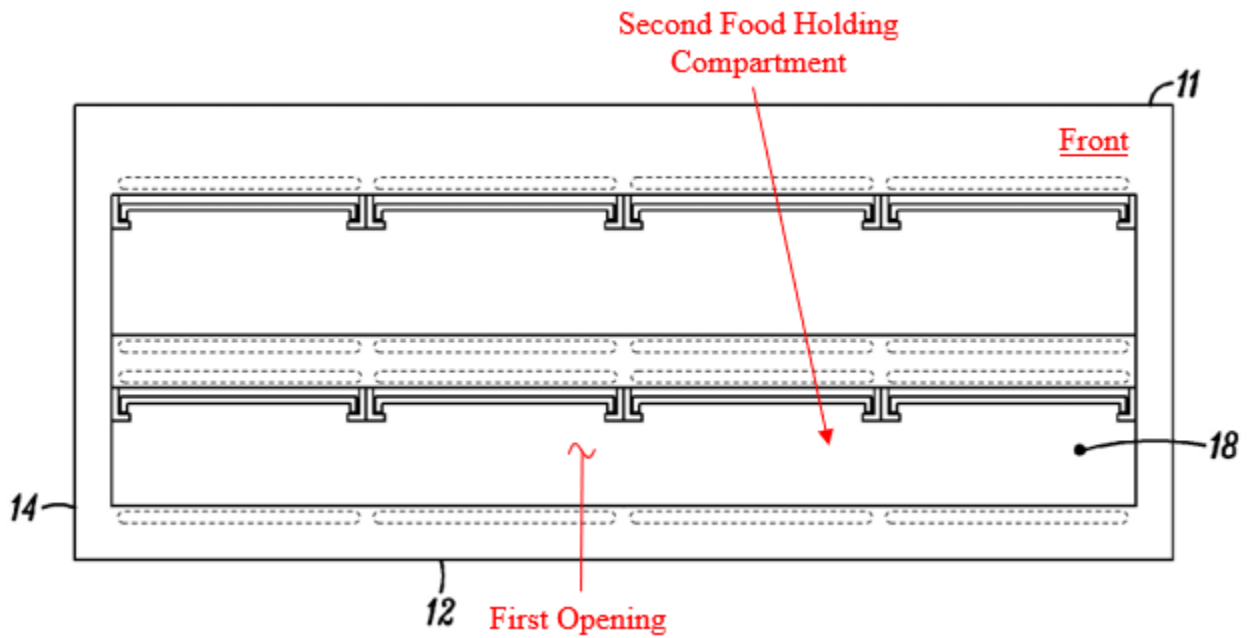
EX1010.

The first and second compartments each have an uncovered second opening at the chassis' rear face. EX1003: ¶¶1005, 1065-1067, 1122-1124, 1208-1210.



EX1010: Fig. 6 (modified).

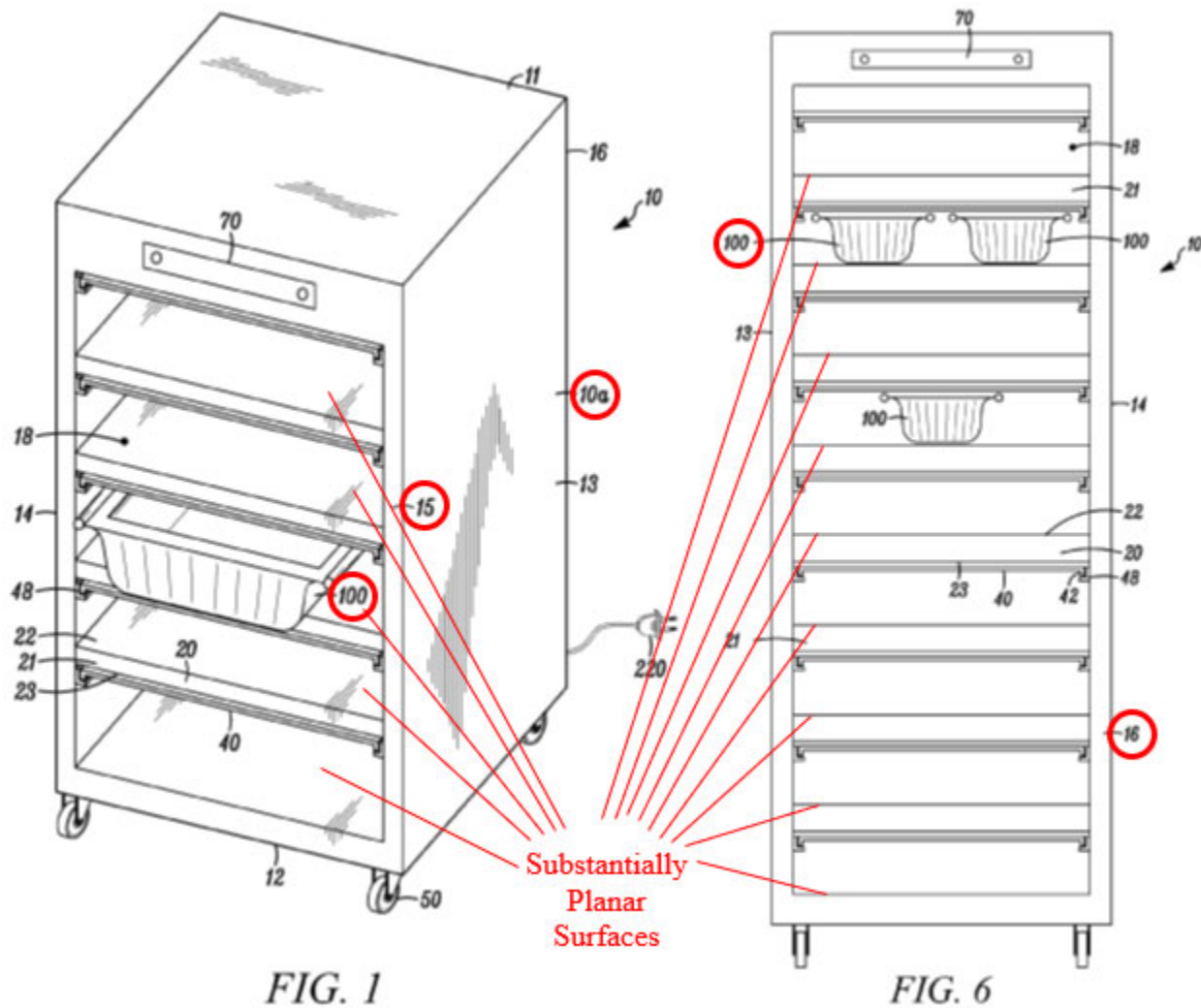
The second compartment has a first opening. EX1003: ¶1006.



EX1010: Fig. 2 (modified).

7.b/20.b/35.b/60.b

Fortmann'748's chassis (10a) has open front and rear sides (15, 16) for pans (100) to enter/exit the compartments. EX1010: ¶[0014]; EX1003: ¶¶1007-1008.

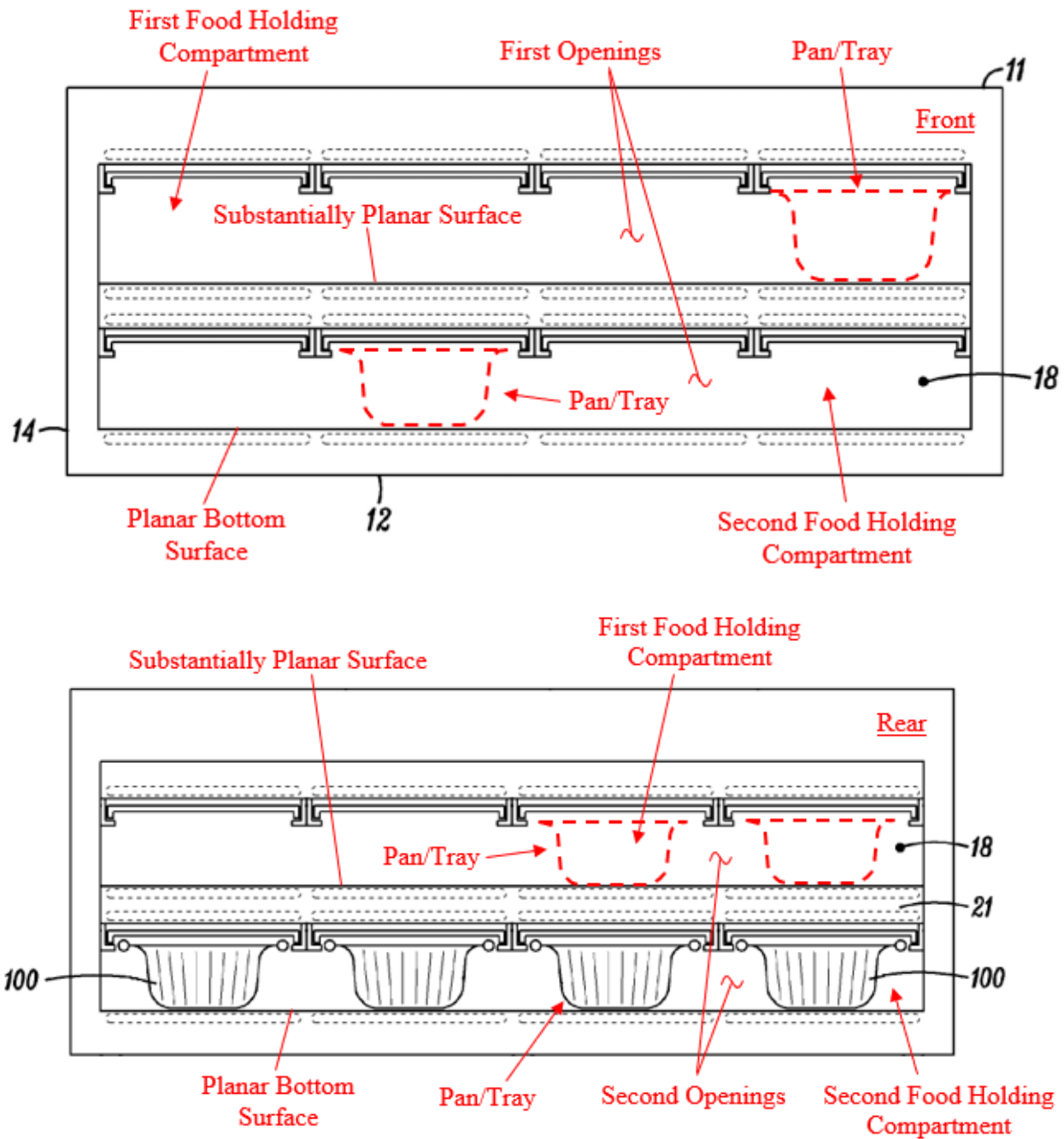


EX1010.

For the first and second compartments, the planar surfaces allow pans to pass through the first opening to rest on the planar surface and to be removed from

the planar surface through the second opening. EX1010: ¶¶[0015], [0017];

EX1003: ¶¶1009-1011, 1068-1070, 1125-1127, 1211-1213.

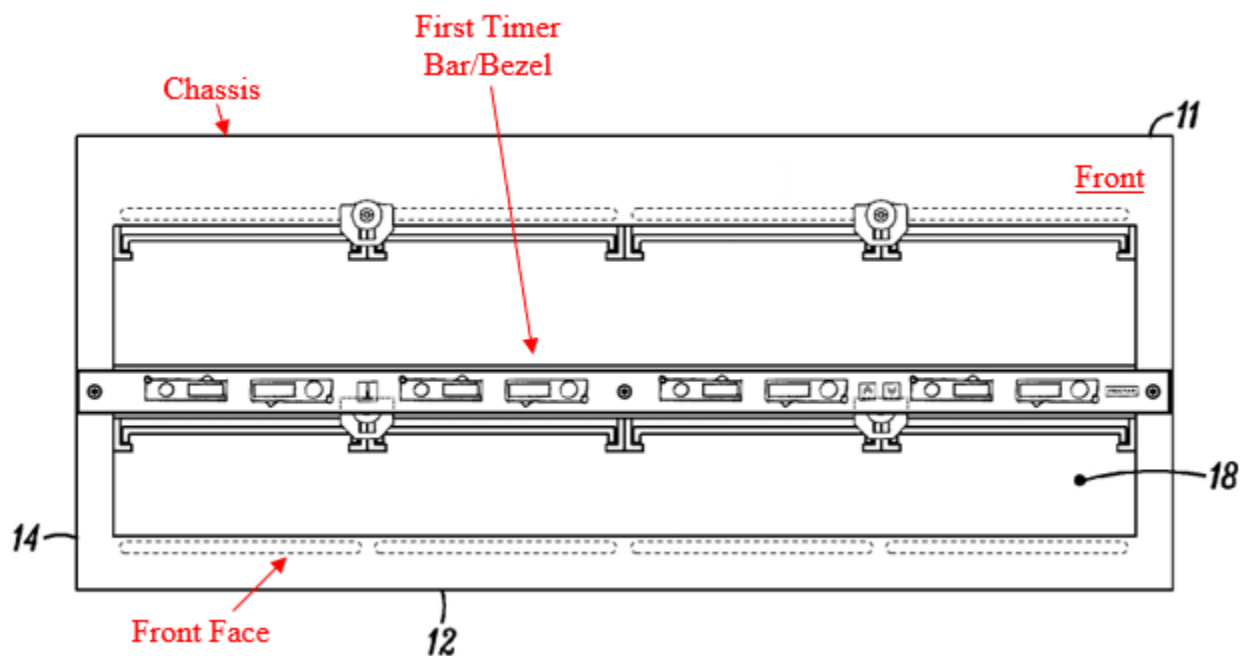


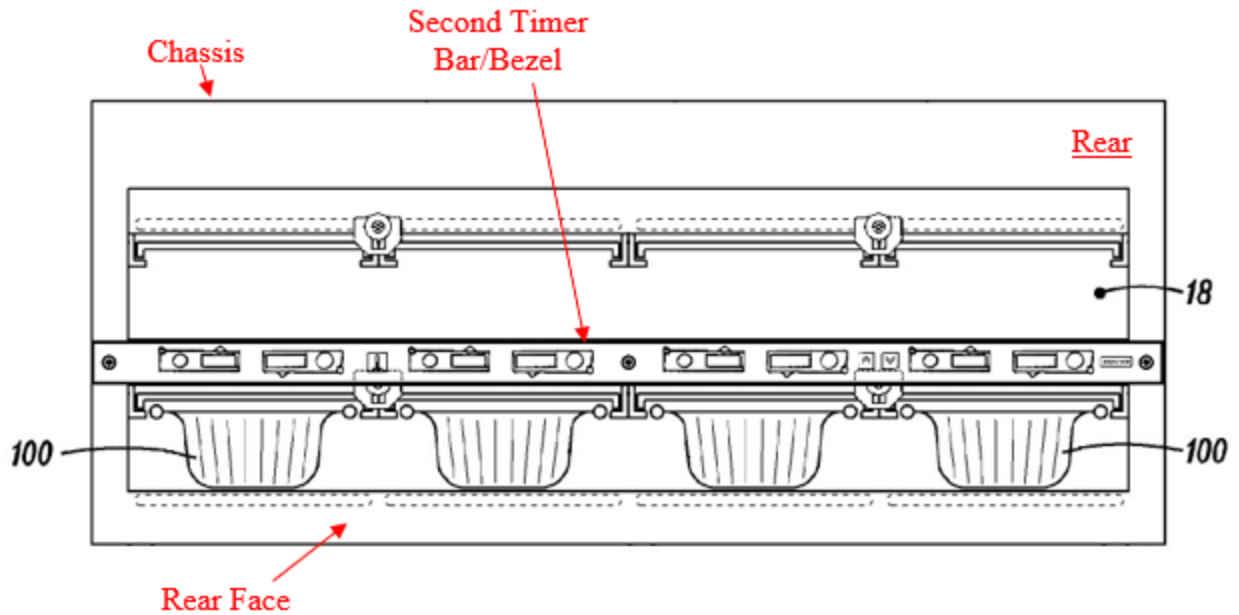
EX1010: Figs. 2, 6 (modified).

I. Claims 8/21/36/61

8.a.1/21.a.1/36.a.1/61.a.1/8.b/21.b/36.b/61.b

Fortmann'197, IRHS Documents, and Hartfelder disclose front and rear timer bars/bezels such that it would have been obvious to include them in Fortmann'748 per Section XV(A)(6)). EX1005: 8; EX1006: 1-2; EX1007: 28, 32, 51; EX1013: Figs. 3, 4, 9; EX1014: 3:28-46, 4:18-37, Figs. 1-3, 5; EX1003: ¶¶1012-1016. The front and rear timer bars/bezels would be attached to the chassis proximate the front and rear faces, respectively, per Fortmann'197, IRHS Documents, and/or Hartfelder. EX1005: 8; EX1006: 1; EX1007: 28, 52, 56; EX1008: 12; EX1013: Fig. 3; EX1014: Figs. 1-3; EX1003: ¶¶1017-1018, 1021-1025, 1071-1073, 1076-1078, 1128-1130, 1133-1135, 1214-1216, 1219-1221.

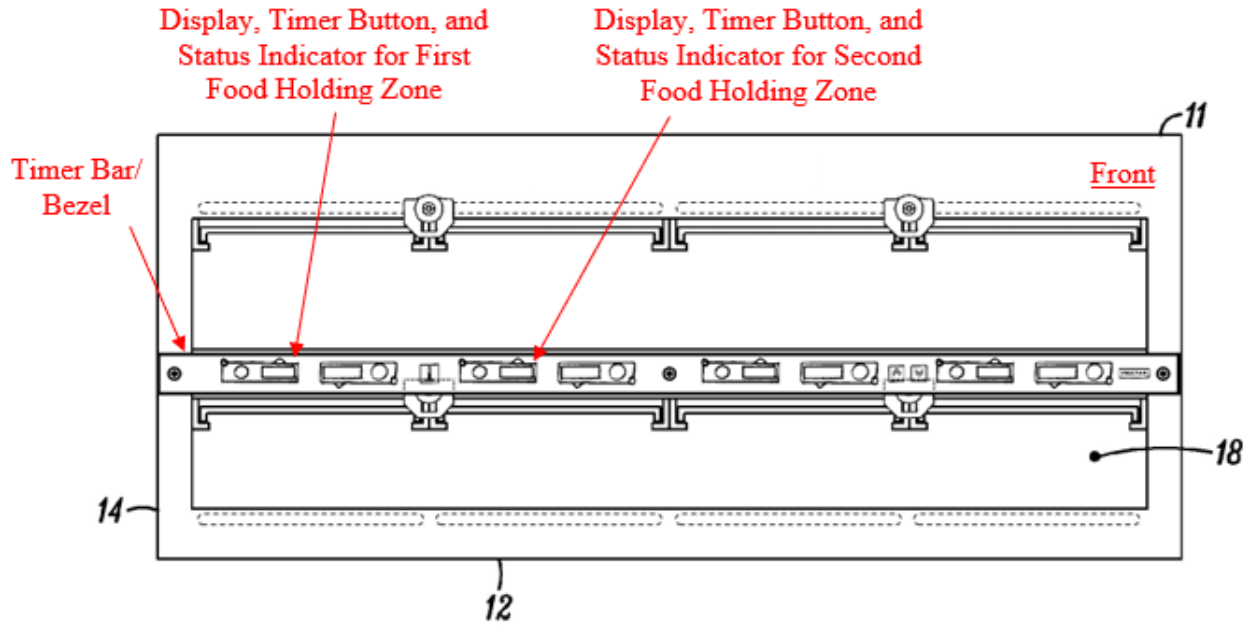




EX1010: Fig. 2, 6 (modified).

8.a.2/21.a.2/36.a.2/61.a.2

Per Vaseloff, it would have been obvious to incorporate Vaseloff's display/control groups (each including a display device, a timer status indicator, and a timer button) in the front/first timer bar/bezel for each zone. Section XV(A)(4)); EX1003: ¶¶1019-1020, 1074-1075, 1131-1132, 1217-1218.



EX1010: Fig. 2 (modified).

J. Claims 9/22/37/62

The planar surface is continuous. EX1003: ¶¶1026-1029, 1079-1081, 1136-1138, 1222-1224.

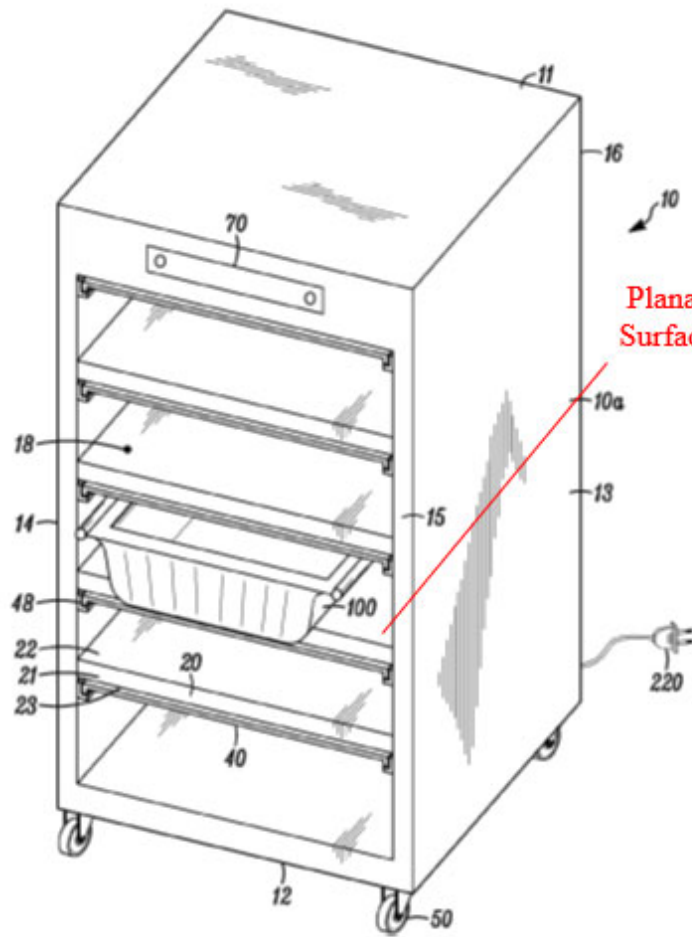


FIG. 1

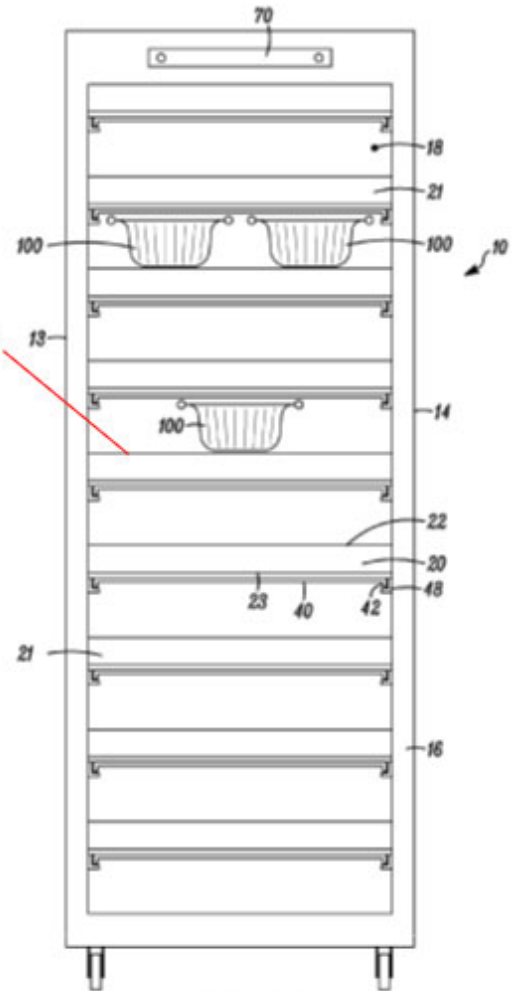
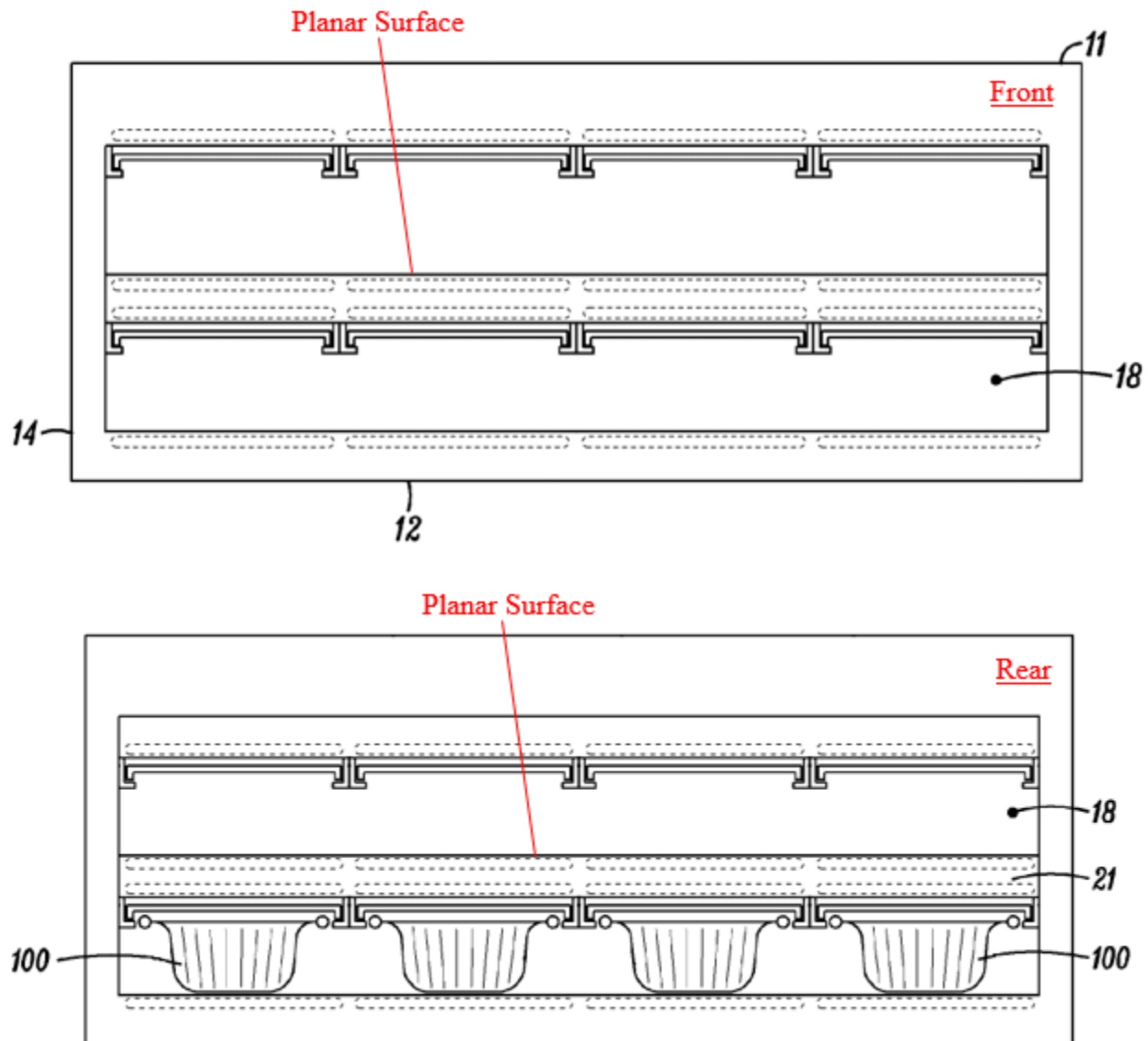


FIG. 6

EX1010.

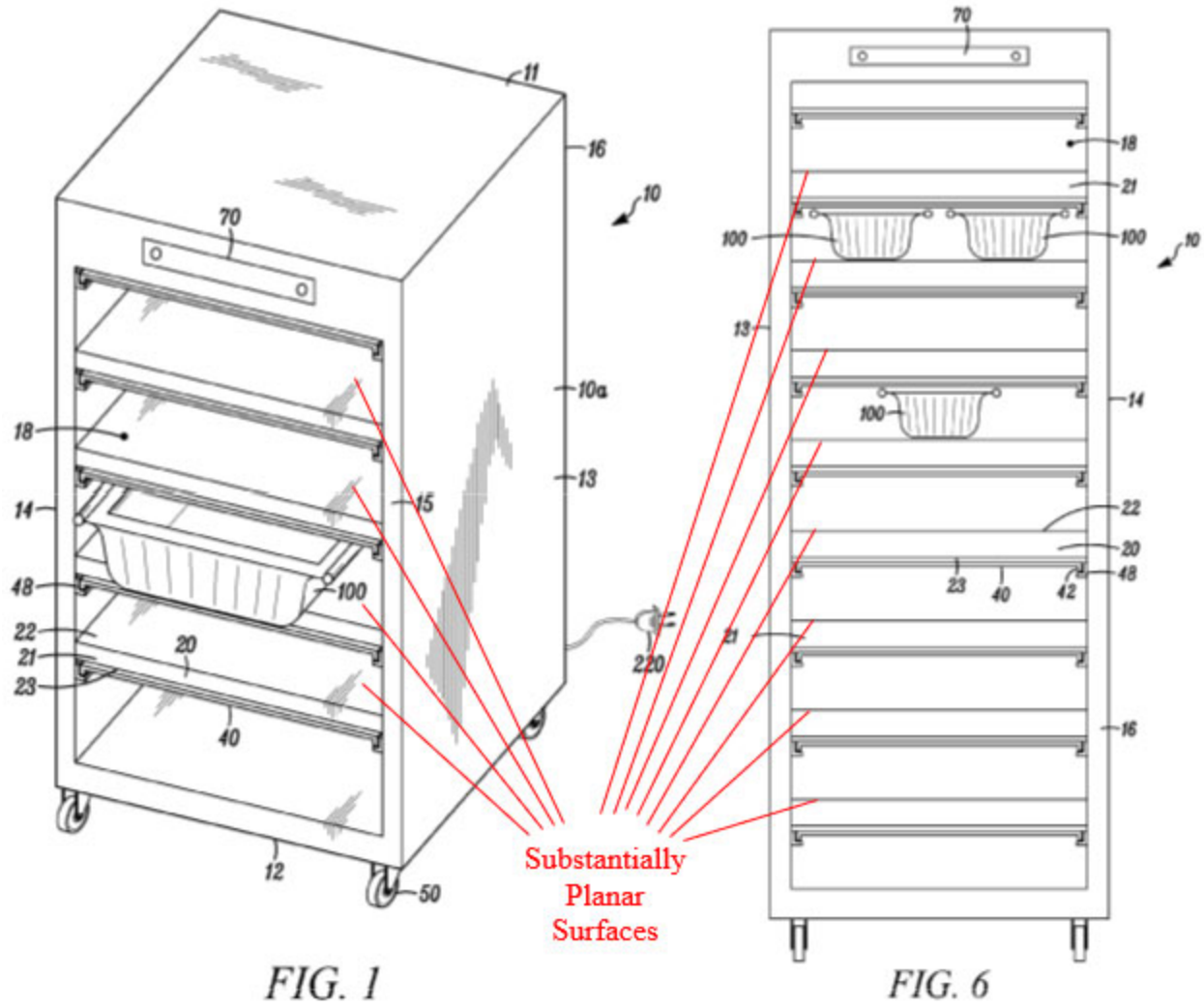


EX1010: Figs. 2, 6 (modified).

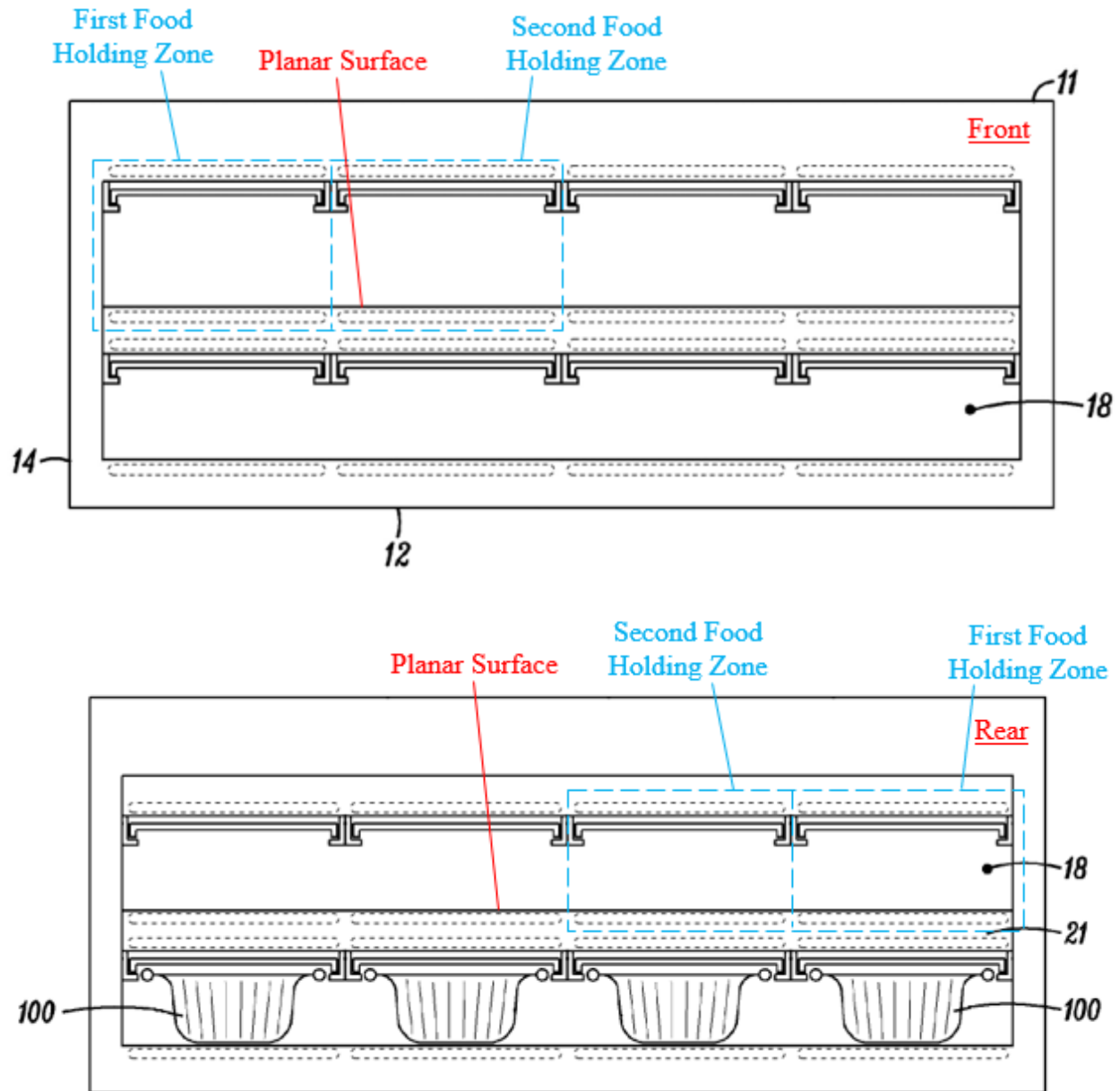
K. Claims 10/23/38/63

The planar surface is free of dividing walls/structures between zones.

EX1003: ¶¶1030-1033, 1082-1084, 1139-1141, 1225-1227.



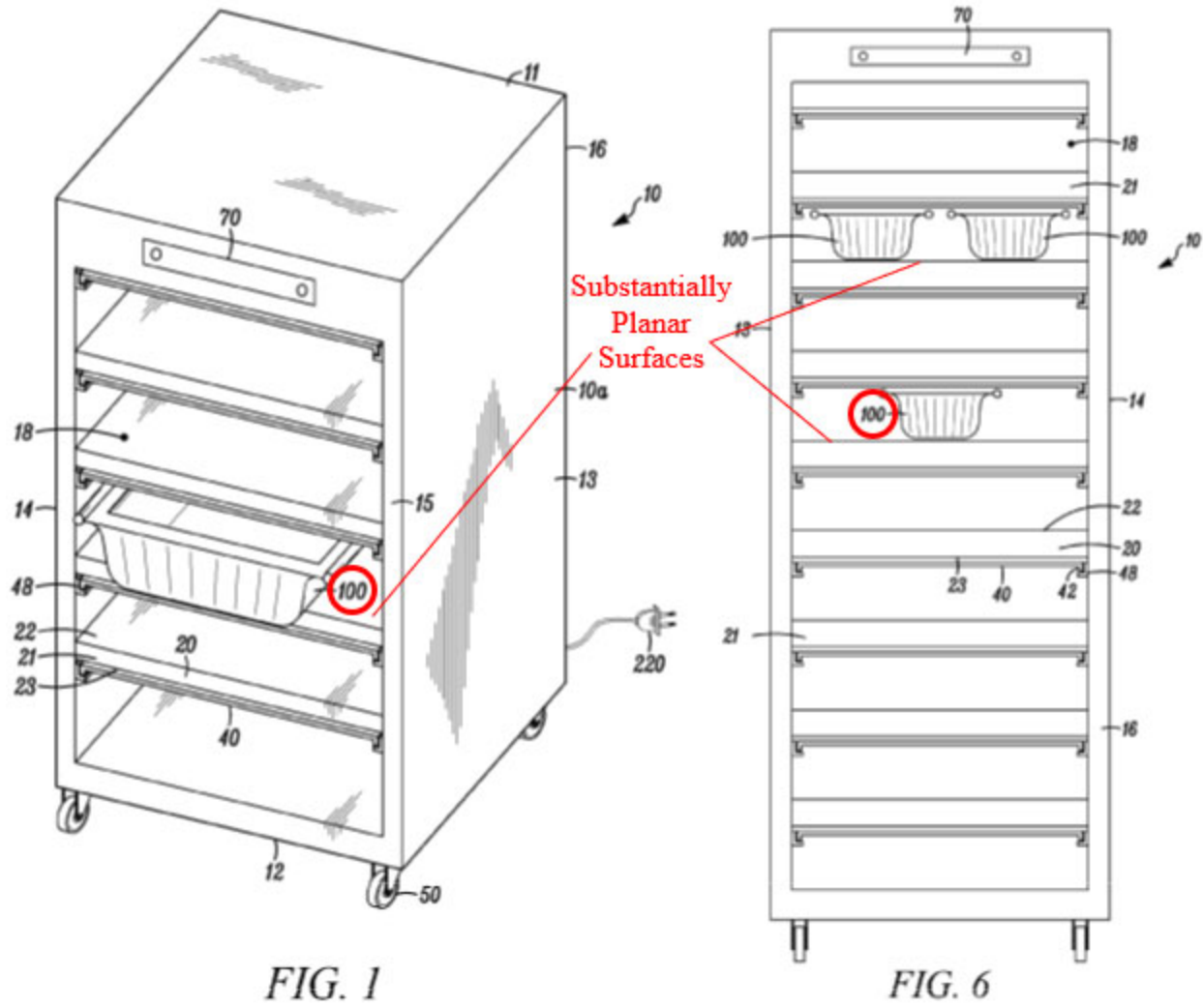
EX1010.



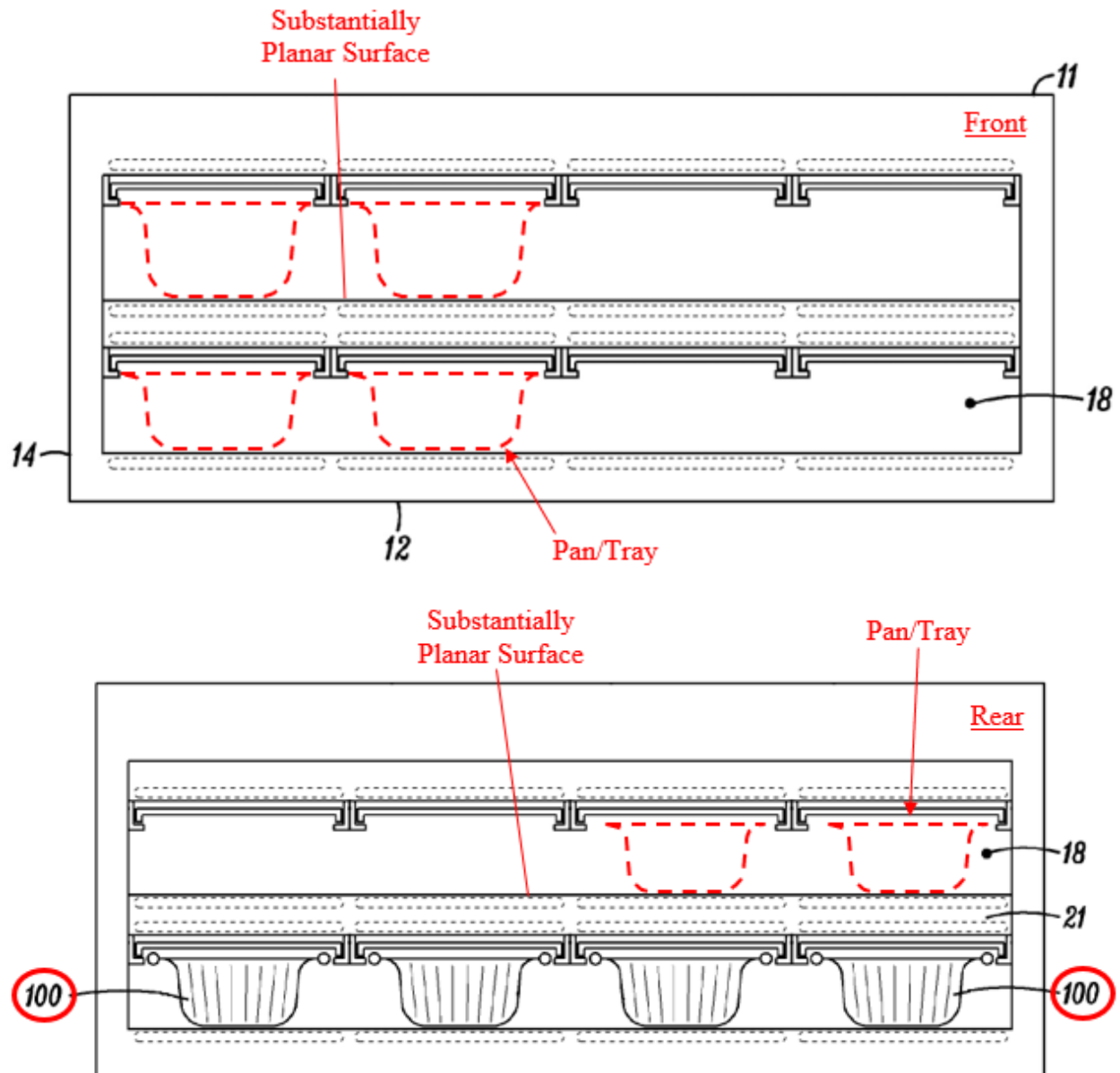
EX1010: Figs. 2, 6 (modified).

L. Claims 12/25/40/65

Pans/trays rest on the planar surface. EX1010: ¶¶[0015], [0017]; EX1003: ¶¶1034-1037, 1085-1087, 1142-1144, 1228-1230.



EX1010.

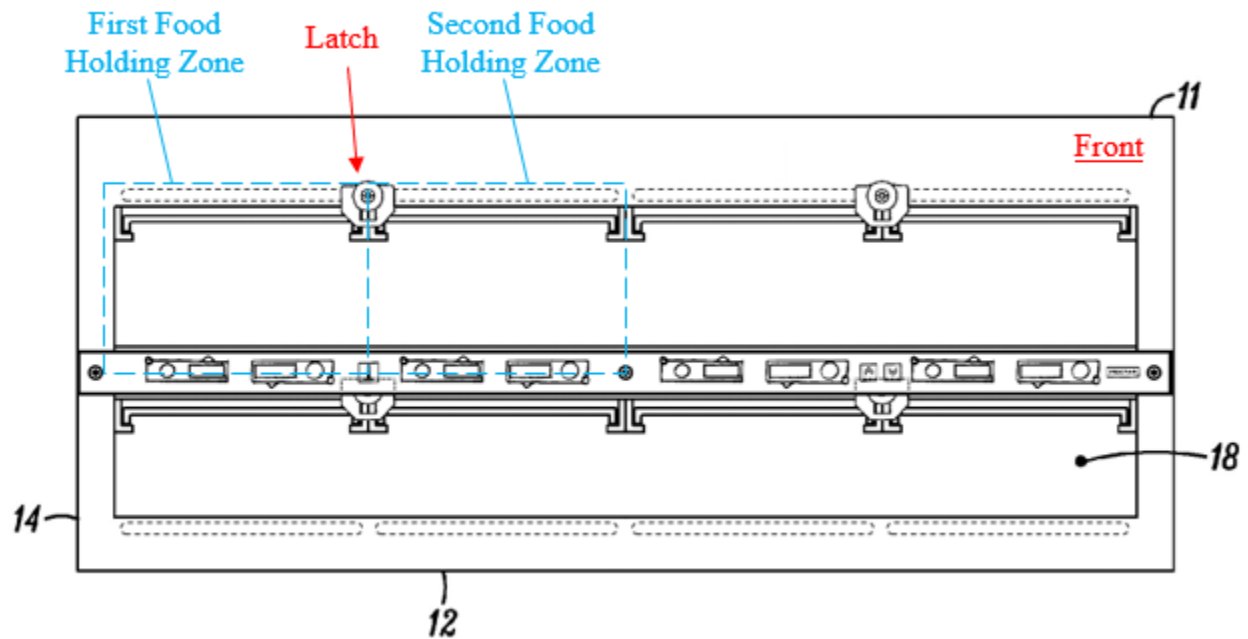


EX1010: Figs. 2, 6 (modified).

M. Claim 15

Hartfelder and Shei'099 disclose rotatable latches (stops) such that it would have been obvious to modify Fortmann'748 to have rotatable latches per Section XV(A)(8). EX1013: ¶¶0058]; EX1017: 6:9-32; EX1003: ¶¶1049-1051. One of these latches would be located between the first and second zones, per the

arrangements taught by Hartfelder and/or Shei'099 (between adjacent lids to engage and retain the lids). Section XV(A)(8); EX1013: ¶¶[0039], [0058], Figs. 1-5, 9; EX1017: 6:9-32; EX1003: ¶1052.



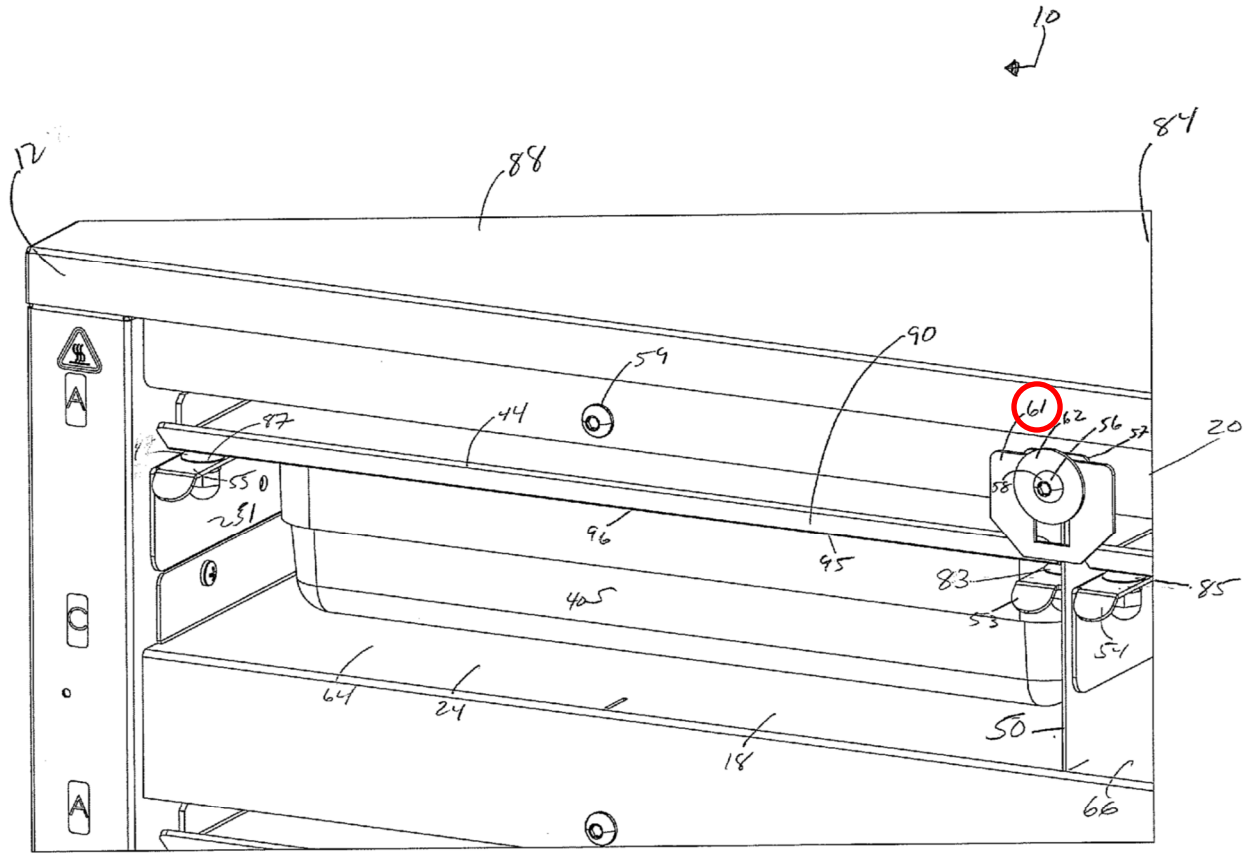


FIGURE 9

EX1013.

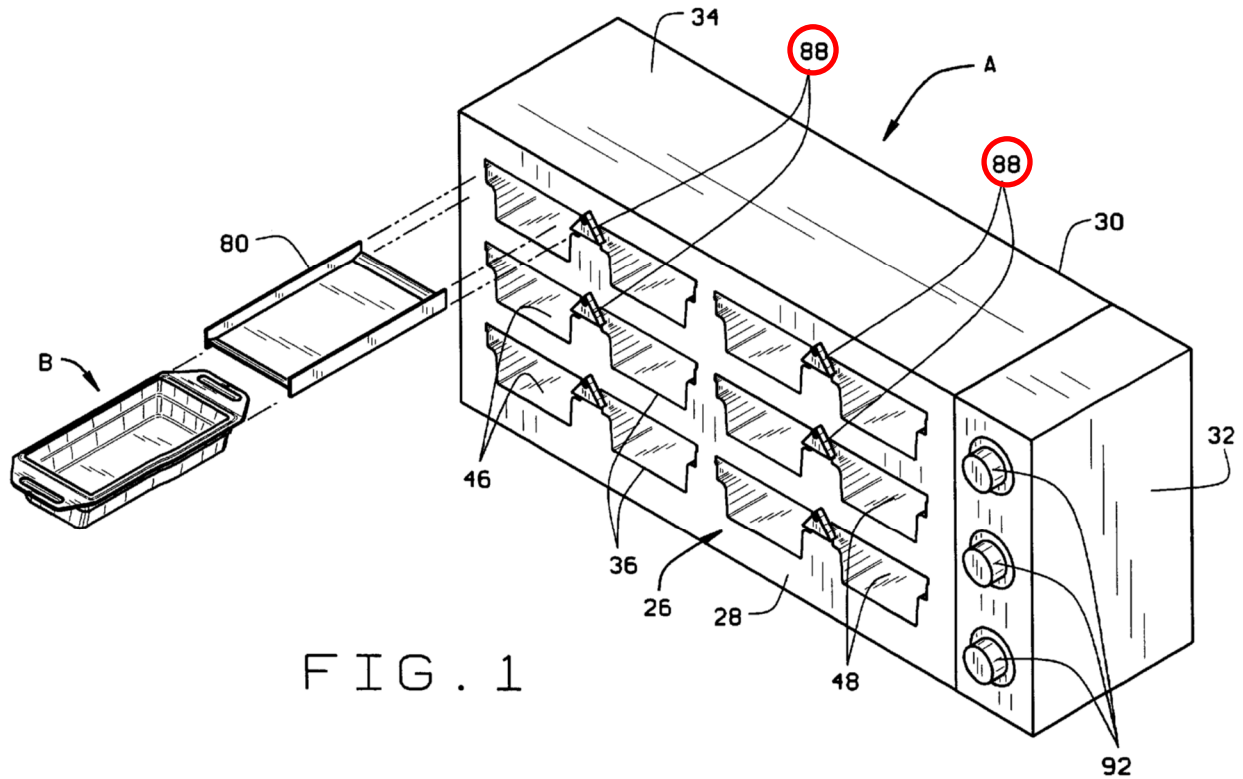
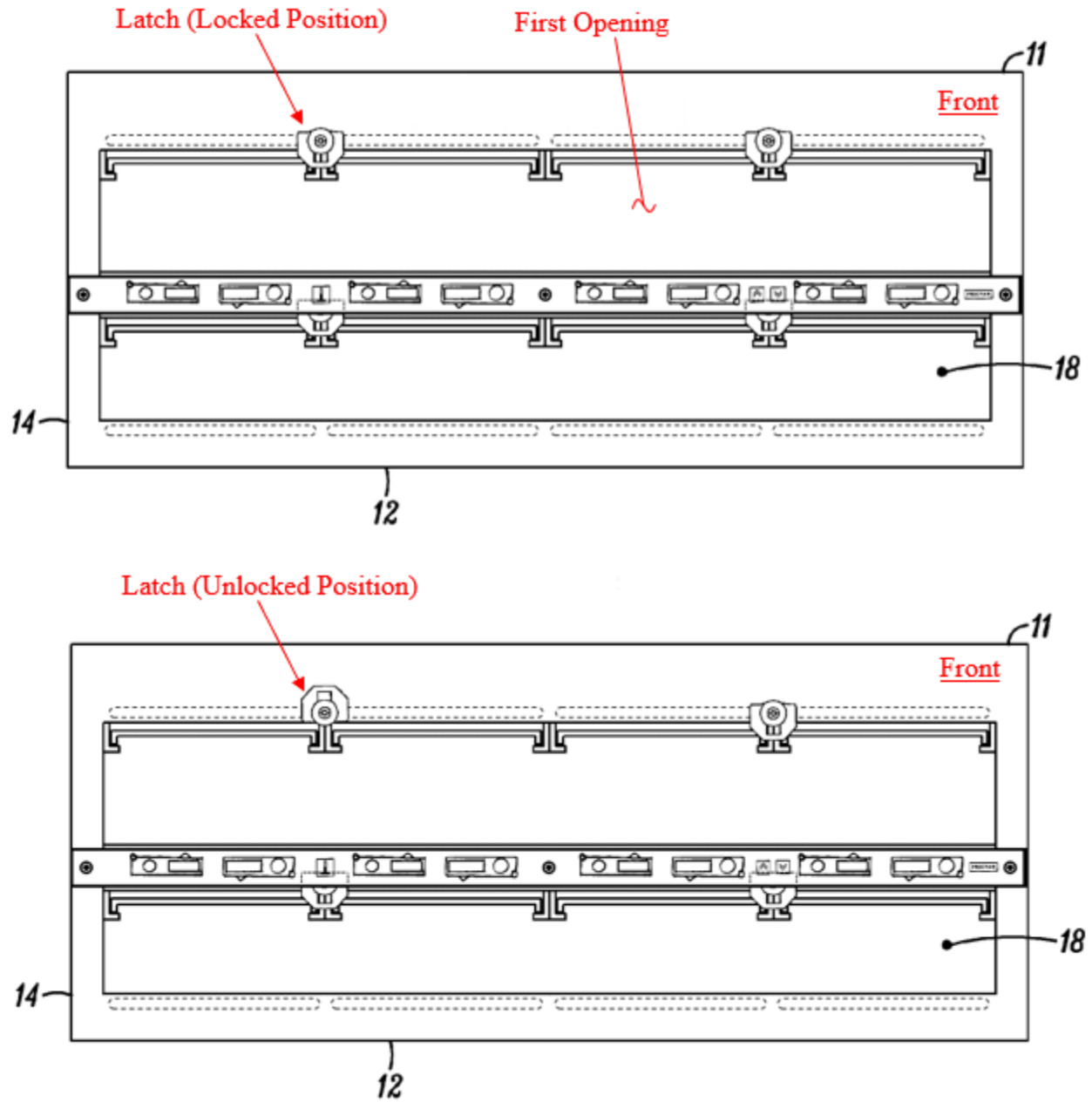


FIG. 1

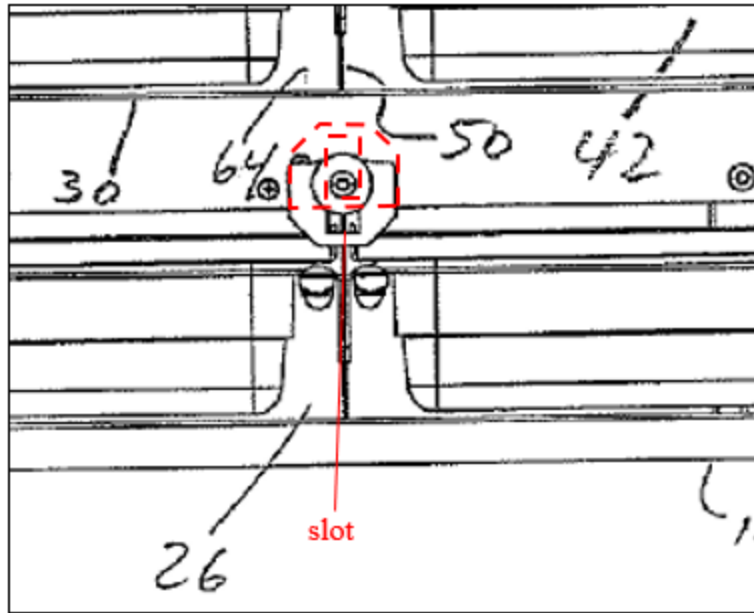
EX1017.

N. Claim 28**28.a**

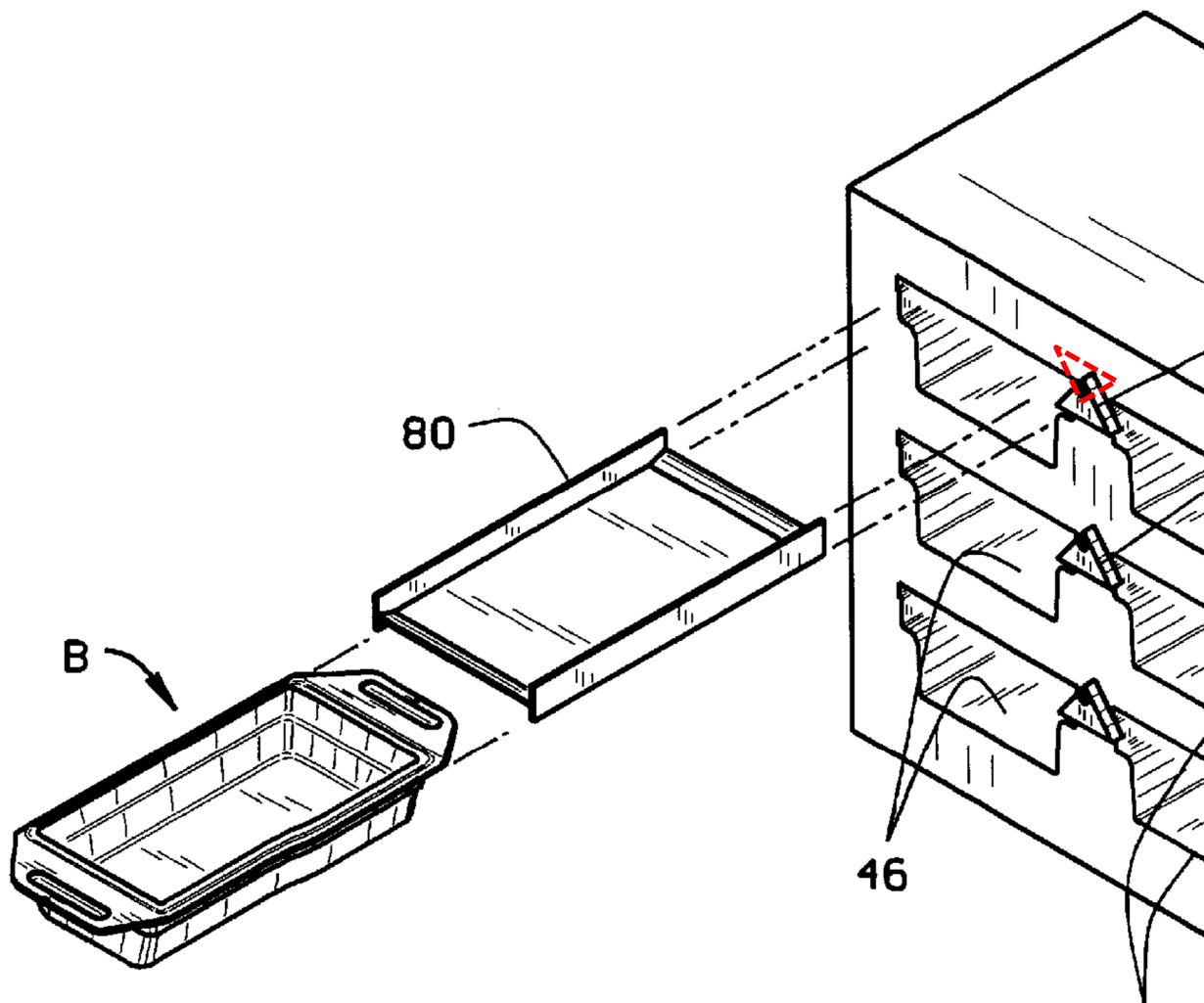
Obvious per Sections XV(C)(14.c), XV(D). EX1003: ¶¶1101-1102. The latch would rotate between locked (preventing lid removal) and unlocked (allowing lid removal) positions. EX1013: ¶[0058]; EX1017: 6:9-32; EX1016: ¶[0043], Fig. 1; EX1003: ¶¶1102-1104.



EX1010: Fig. 2 (modified).



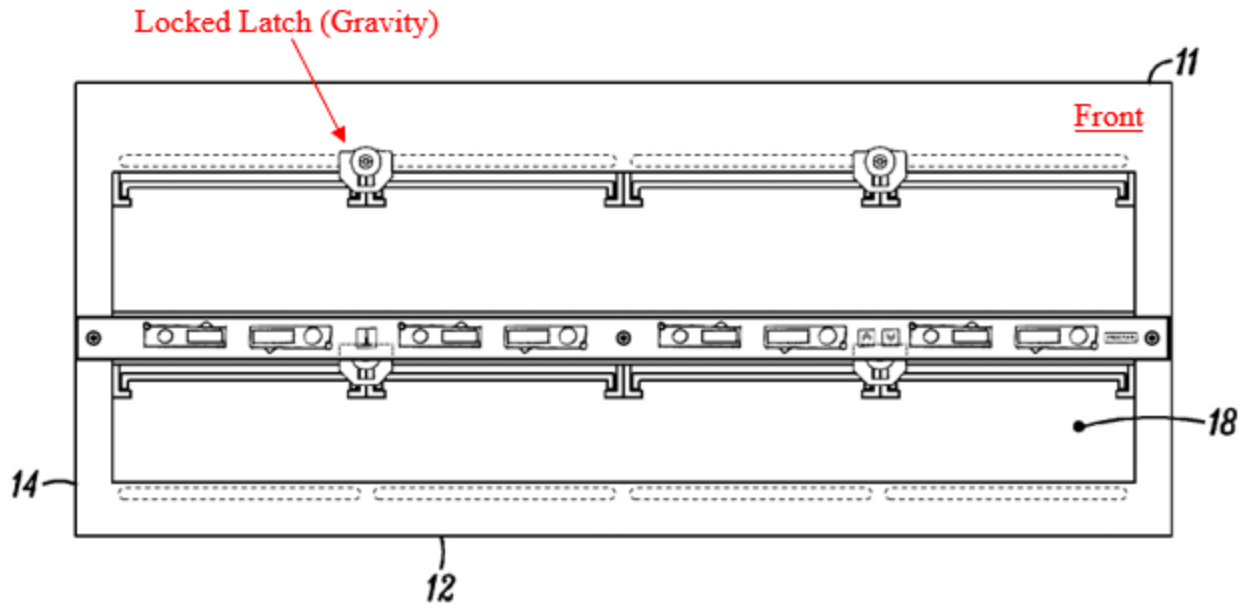
EX1013: Fig. 2 (enlarged).



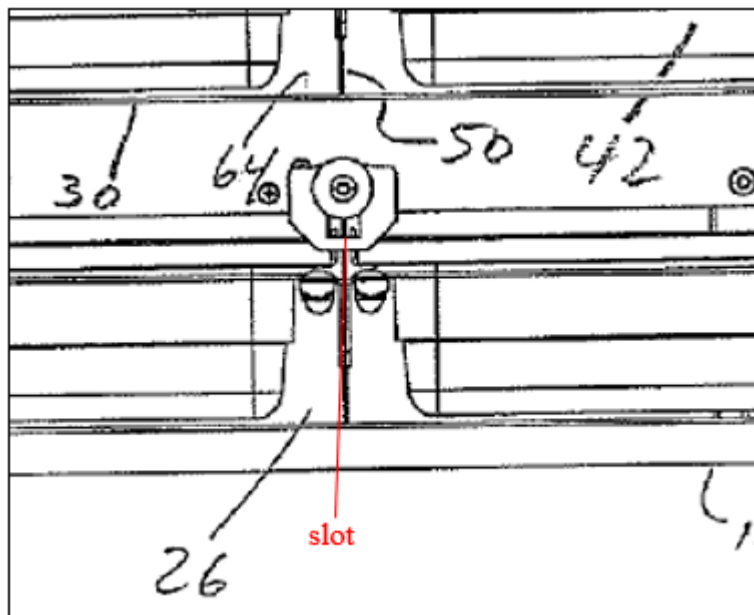
EX1017: Fig. 1 (enlarged).

28.b

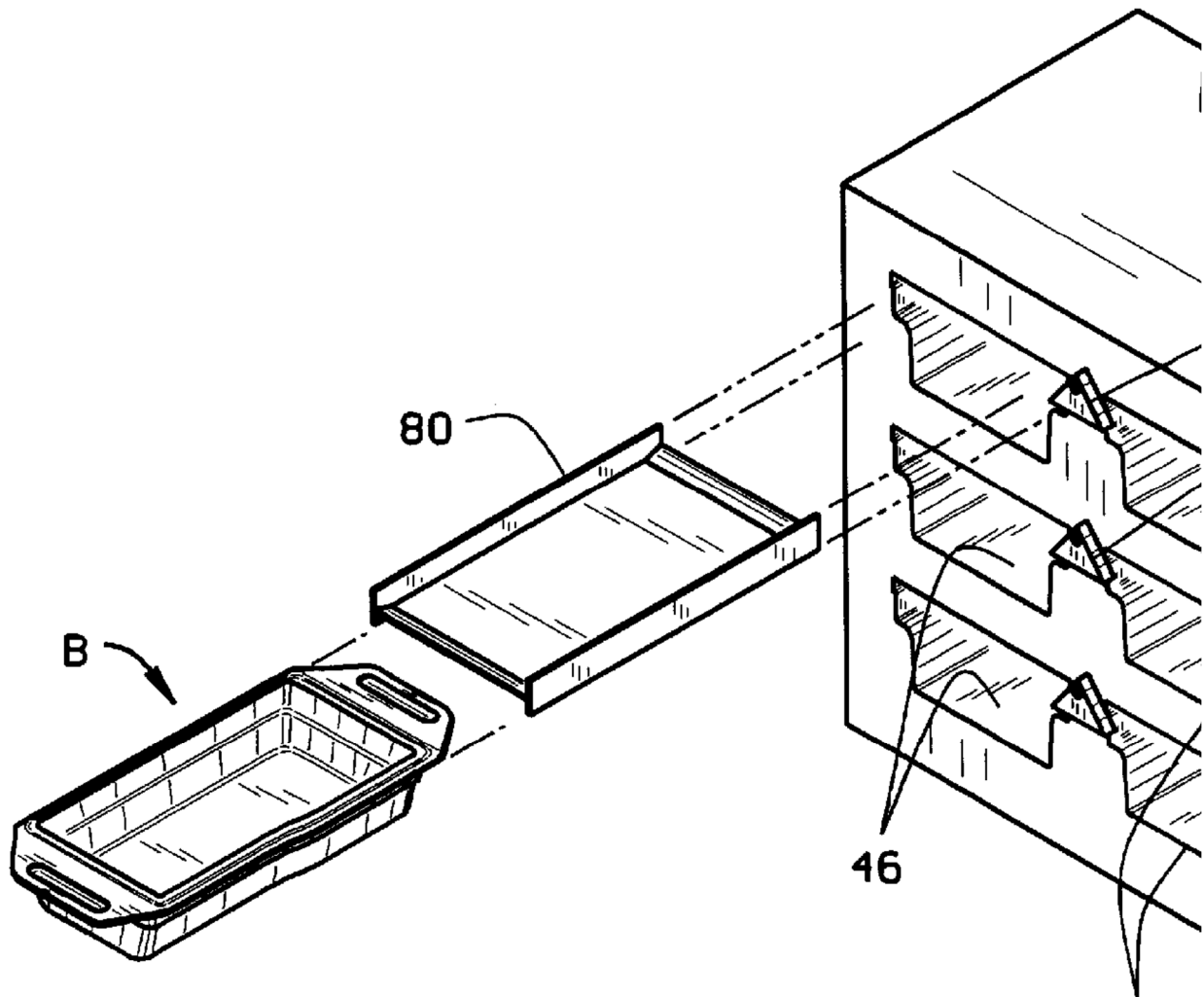
Gravity would bias the rotatable latch to the locked position (latch's center of gravity below the fastener). EX1013: Fig. 9; EX1017: 6:9-32, Fig. 1; EX1016: ¶[0043], Fig. 1; Section XV(A)(8)); EX1003: ¶¶1105-1109.



EX1010: Fig. 2 (modified).



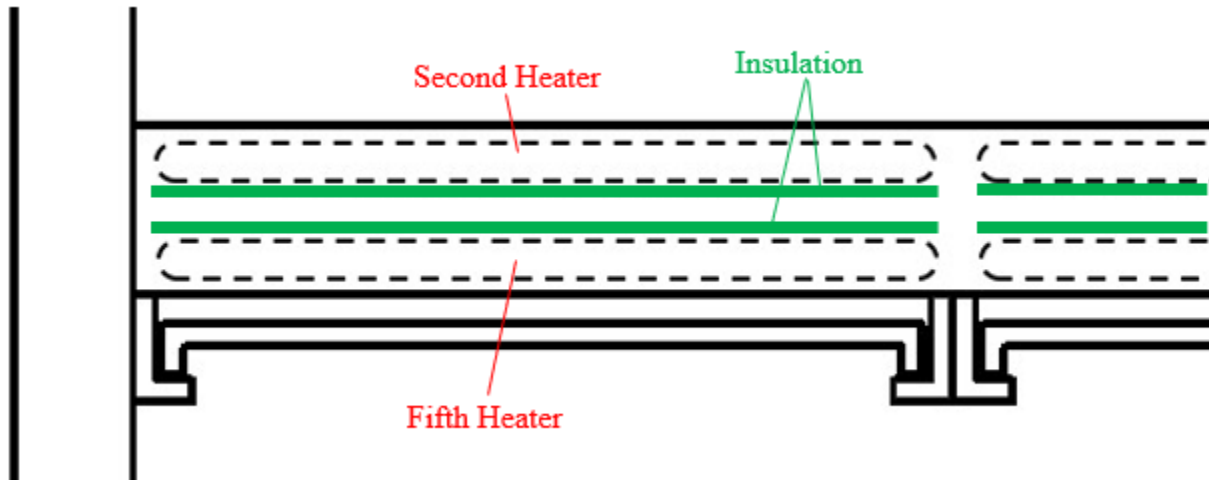
EX1013: Fig. 2 (enlarged).



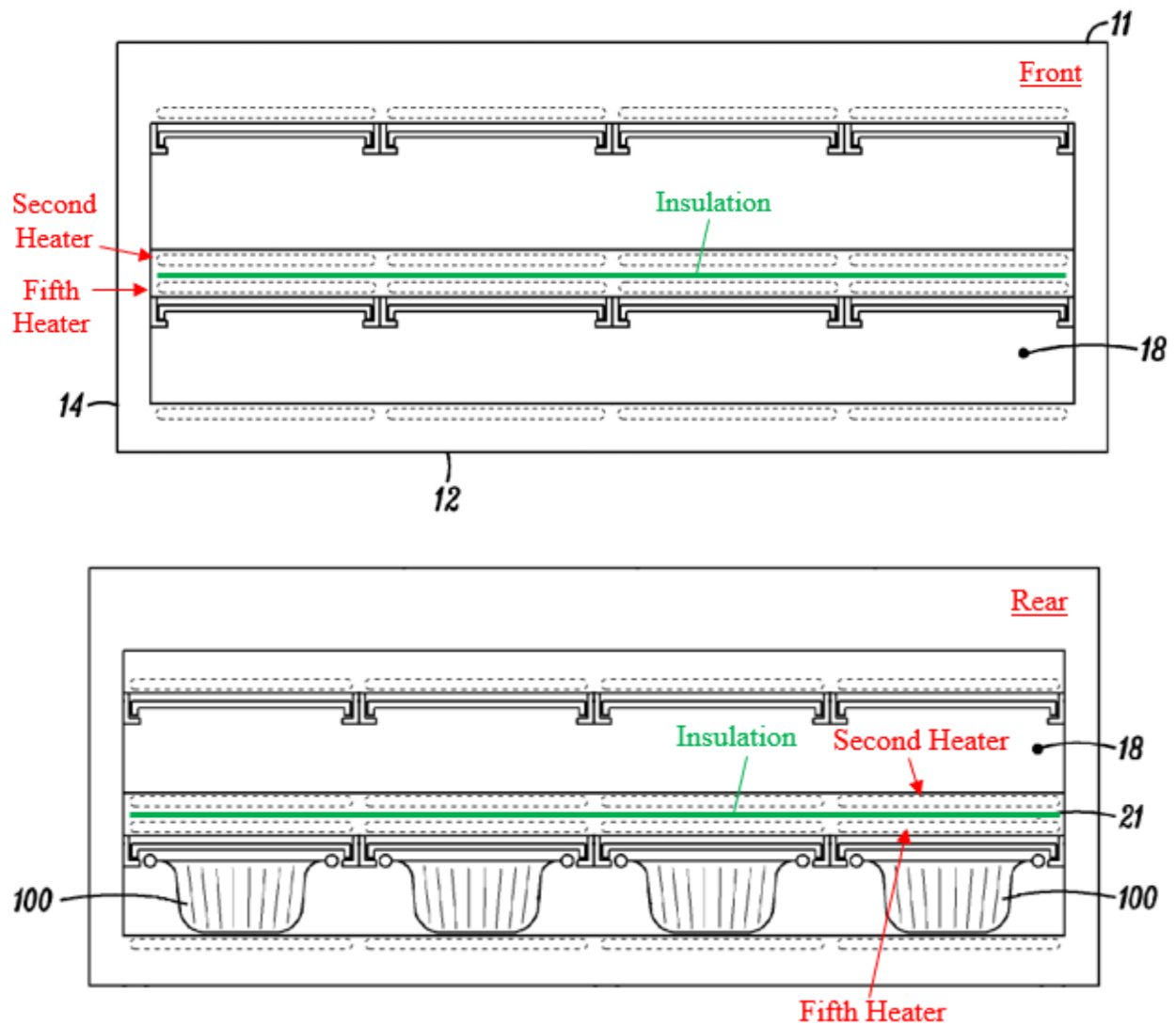
EX1017: Fig. 1 (enlarged).

O. Claim 55

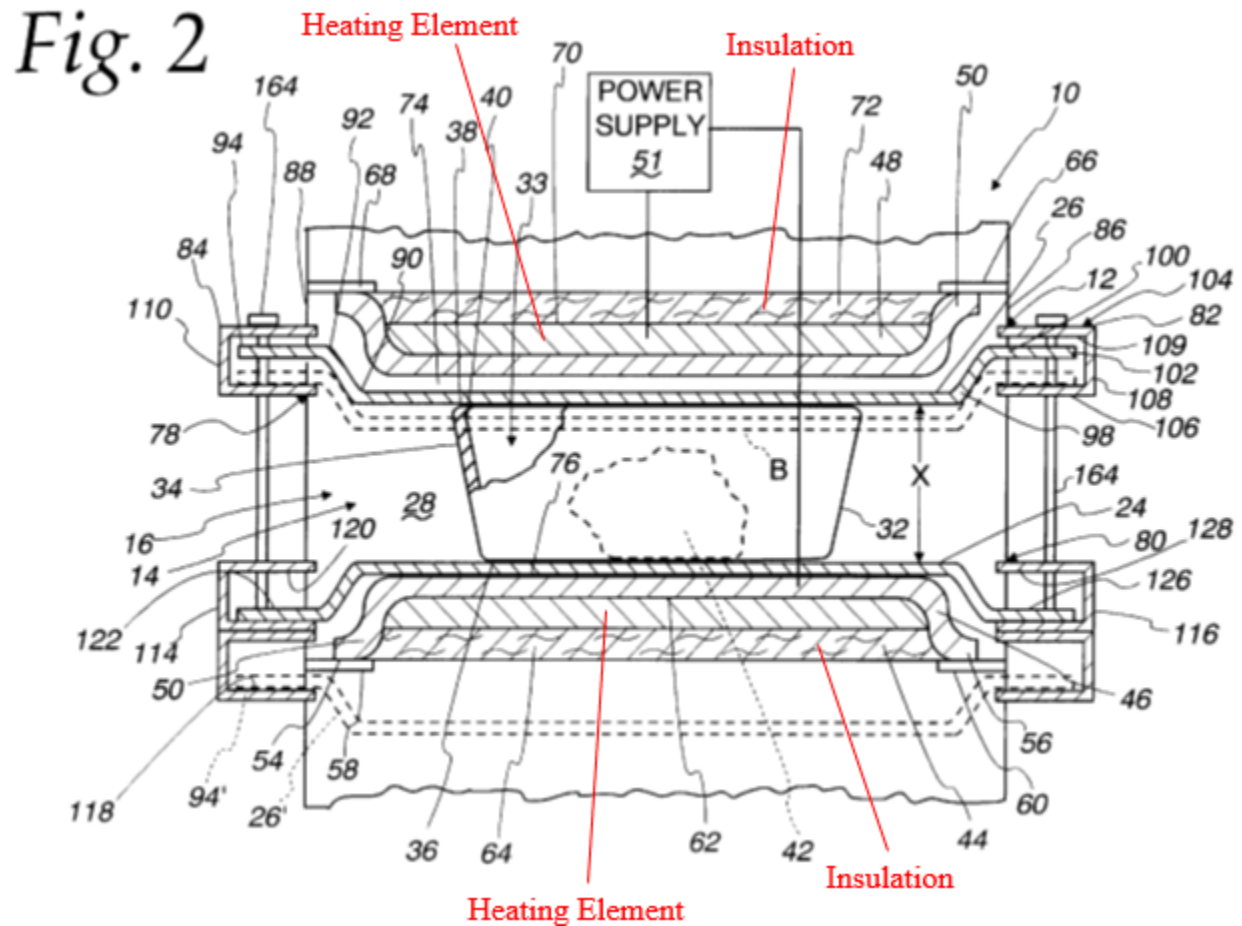
Fortmann'967 and Fortmann'197 disclose insulation such that including insulation between the second and fifth heaters would have been obvious per Section XV(A)(9)). EX1018: 3:64-65, 4:4-38, Fig. 2; EX1014: 9:32-37, Figs. 1, 10; EX1003: ¶¶1187-1194.



EX1010: Fig. 2 (modified, enlarged).



EX1010: Figs. 2, 6 (modified).



EX1018.

XVI. GROUND 13: Claims 42, 44-50, 52, and 53 are Obvious Over Fortmann'748, IRHS Documents, Jones, Fortmann'197, Fortmann'967, McMillan, Vaseloff, Hartfelder, Shei'099, and/or Prince Castle

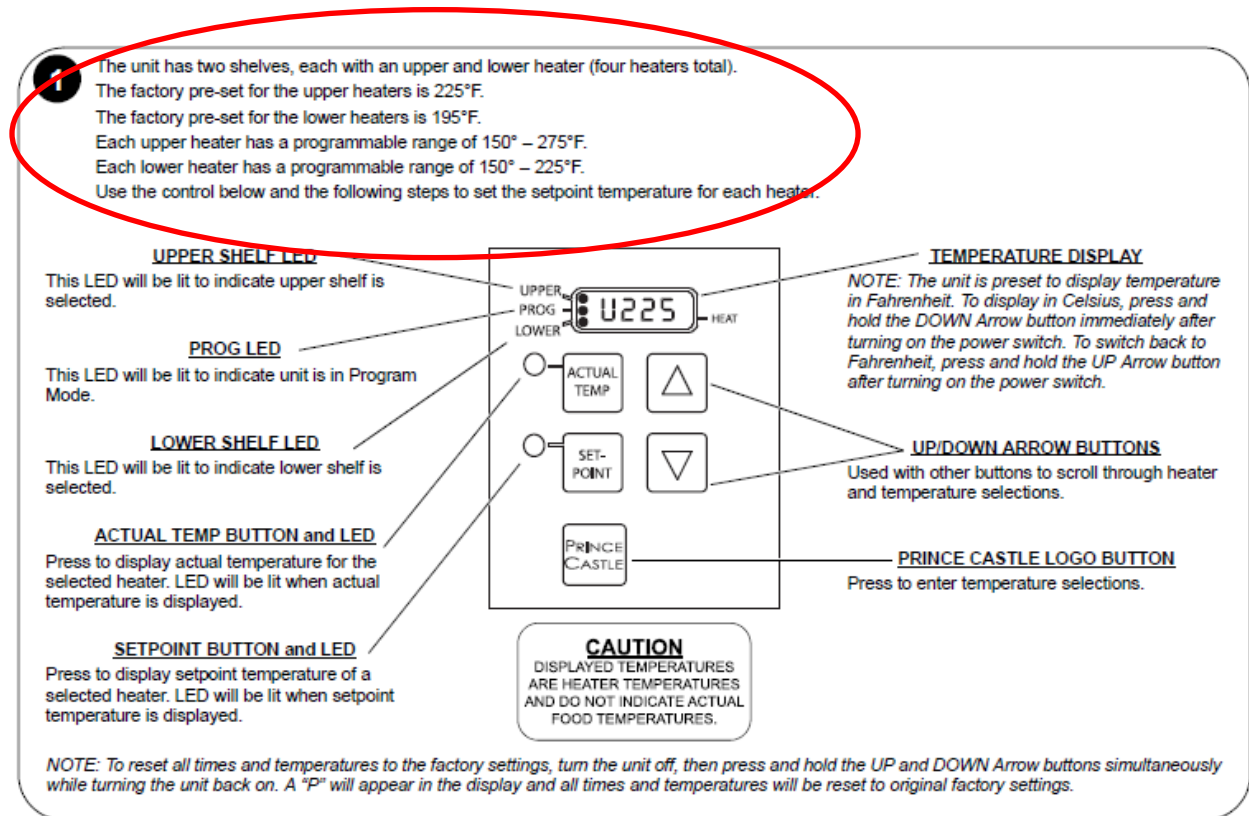
A. Independent Claim 42

Limitations 42.P-42.f.2 are met per Sections XV(B)(1.P)-(1.d.2/1.e.2),

XV(B)(1.g.1)-(1.g.2/13/26/41/66). EX1003: ¶¶1234-1235.

42.g

Prince Castle teaches default presets 225°F for upper heaters (275°F maximum) and 195°F for lower heaters (225°F maximum). EX1009: 22, 40; EX1003: ¶¶1236-1240.



EX1009: 40.

Per Prince Castle, it would have been obvious for each upper heater of Fortmann'748's modified cabinet to be adapted to output more heat energy than the respective lower heater (higher setpoint temperature, higher maximum temperature setting, and/or higher wattage rating). EX1003: ¶1242. Moreover, as the upper and lower heaters of each zone are independently controllable and it was

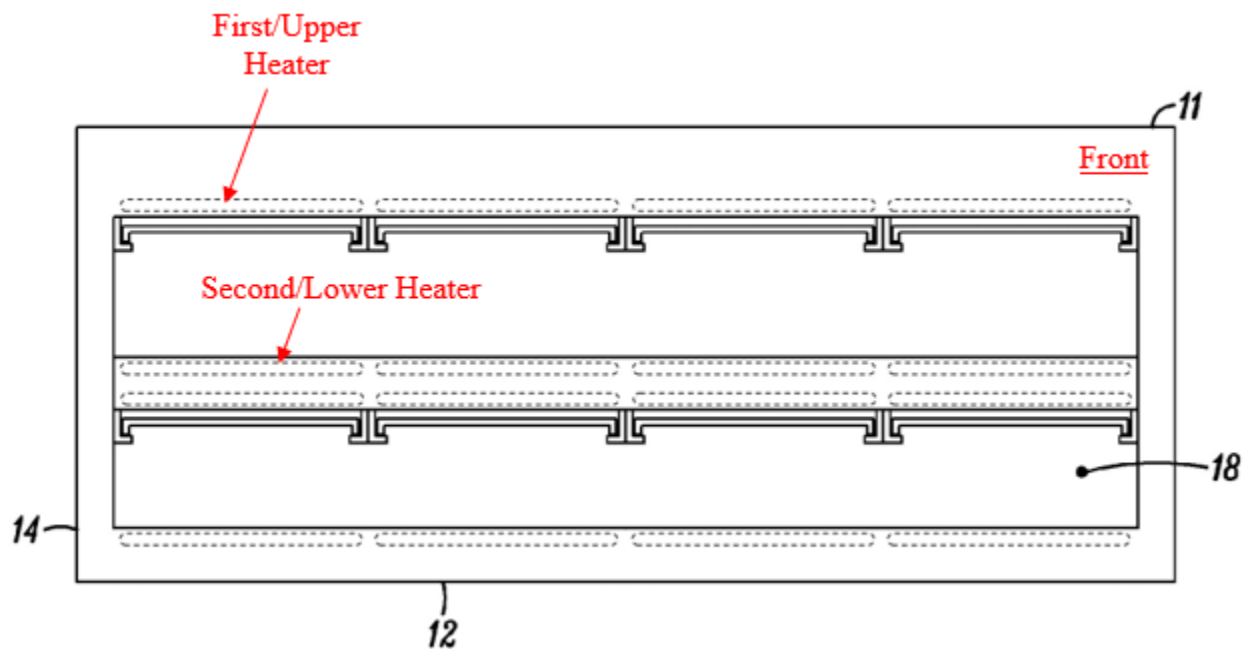
taught to customize upper and lower heating per food product (Section XV(A)(3)), adapting (e.g., setting) upper heating elements to output more heat energy than lower heating elements is an obvious design choice from a set of finite solutions (upper heat greater than, equal to, or less than lower heat). *Uber Techs., Inc. v. X One, Inc.*, 957 F.3d 1334, 1341 (Fed. Cir. 2020) (“[POSA] would have faced a simple design choice between [known, finite solutions]”); EX1003: ¶1242. Prince Castle teaches upper heaters outputting more heat energy was well known. EX1009: 22, 40; EX1003: ¶1242.

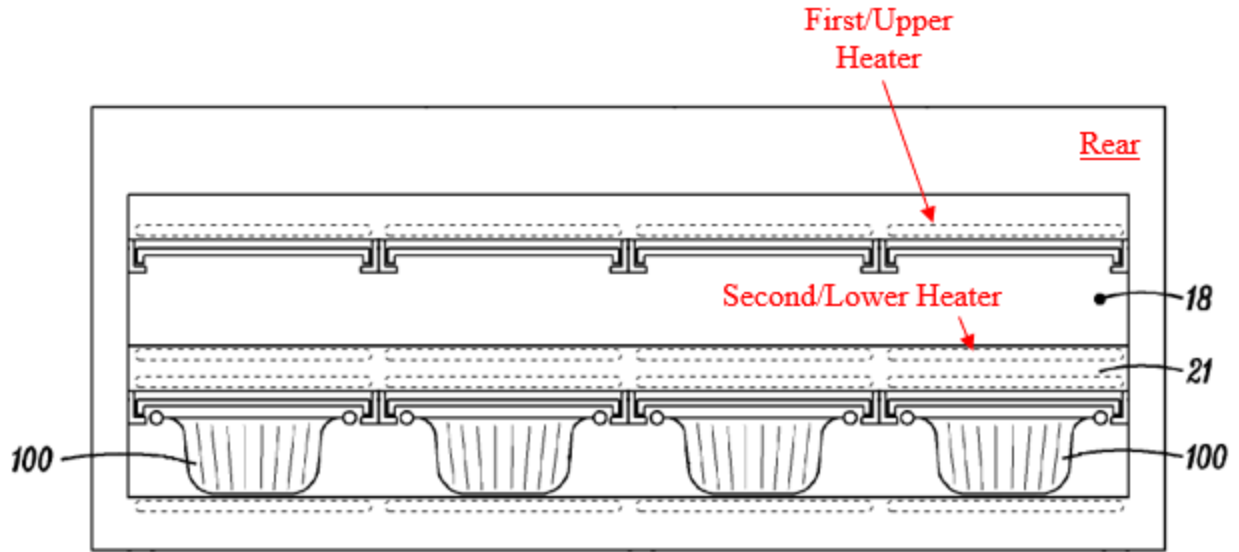
POSA would adapt the upper heaters to output more heat energy than respective lower heaters to overcome distance between upper heaters and food, counteract evaporative cooling, maintain food surface temperature and texture, compensate for upper radiant heat radiating in all directions, and/or “to re-crisp breaded (fried) food, to melt cheese ..., to brown [] food products” with the upper heaters. EX1027: ¶[0021]; EX1006: 1; EX1003: ¶¶1243-1248, 1250. This helps “provide optimum environment” and “minimize temperature distribution from top to bottom.” EX1006: 1; EX1007: 10, 51; EX1003: ¶1249.

This applies a known technique (upper heaters outputting more heat than lower heaters) to improve a similar device (Fortmann’748’s cabinet) in the same way (higher setpoint temperatures for upper heaters than lower heaters) with

reasonable expectation of success (heaters operate independently). Section XV(A)(3); EX1003: ¶1252.

This renders obvious the first/upper heater being adapted (higher setpoint temperature, higher maximum temperature setting, and/or higher wattage rating) to output more heat energy than the second/lower heater. EX1003: ¶¶1241, 1251, 1253-1254.





EX1010: Figs. 2, 6 (modified).

B. Claims 44-50/52/53

Met per Sections XV(B)(1.f), XV(B)(1.g.2/13/26/41/66), XV(E)-(L).

EX1003: ¶¶1255-1292.

XVII.GROUND 14: Claims 3, 11, 16, 24, 31, 39, 56, and 64 are Obvious Over Fortmann’748, IRHS Documents, Jones, Fortmann’197, Fortmann’967, McMillan, Vaseloff, Hartfelder, Shei’099, Veltrop and/or Shei’155.

A. Claims 3/16/31/56

Fortmann’748 does not describe how its heaters generate heat but Veltrop teaches electrically-resistive heater wires (67). EX1022: ¶[0025]; EX1003: ¶¶1293-1296.

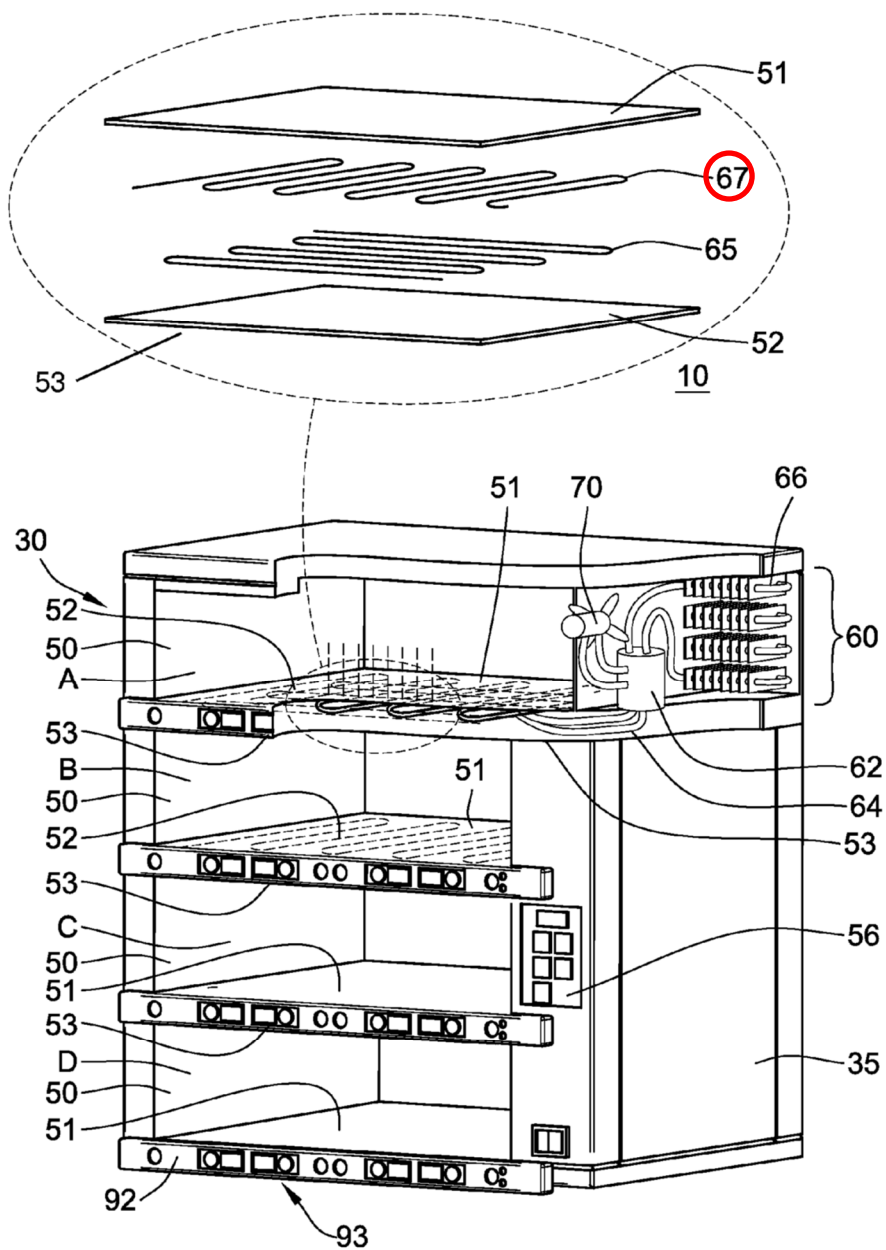


FIG. 2

EX1022.

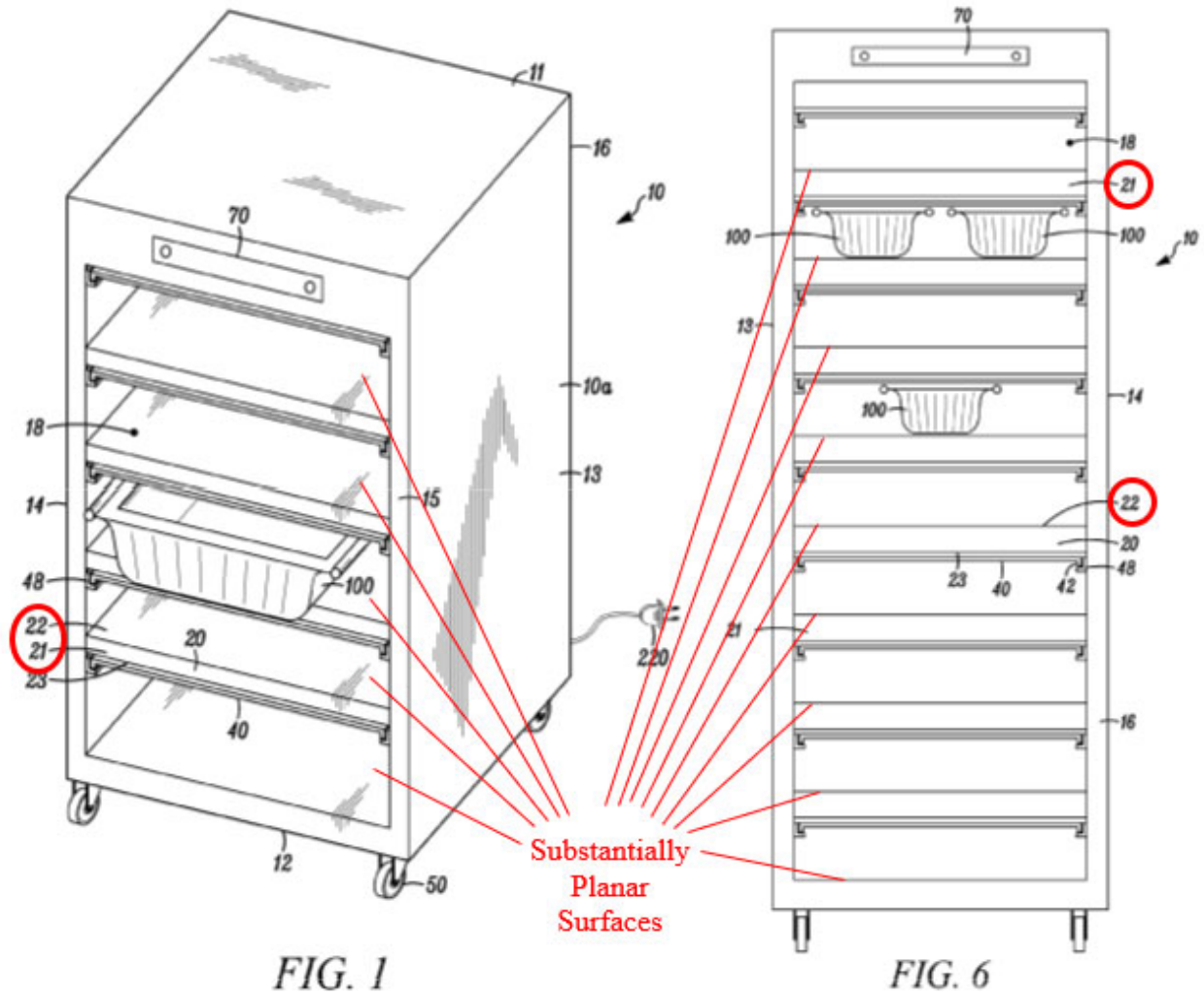
Per Veltrop, it would have been obvious for Fortmann'748's heaters (first-sixth heaters) to each comprise electrically-resistive heater wire to generate heat.

EX1003: ¶1297. POSA would understand Veltrop's electrically-resistive wire is a suitable heat source for Fortmann'748's heaters. EX1022: ¶[0025]; EX1003: ¶¶1298-1299.

This uses a known technique (electrically-resistive heater wire) to improve a similar device (Fortmann'748's heaters) in the same way (electrically-resistive heater wire to heat compartment/food) with reasonable expectation of success (electrically controlled and demonstrated suitability). EX1022: ¶[0025]; EX1003: ¶¶1300-1303.

B. Claims 11/24/39/64

Fortmann'748 uses stainless steel. EX1010: ¶[0019]; EX1003: ¶¶1304-1305.



EX1010.

Veltrop and Shei'155 teach aluminum for upper plates (51) or heatsink (29).

EX1022: ¶[0023]; EX1016: ¶[0039]; EX1003: ¶¶1306-1308.

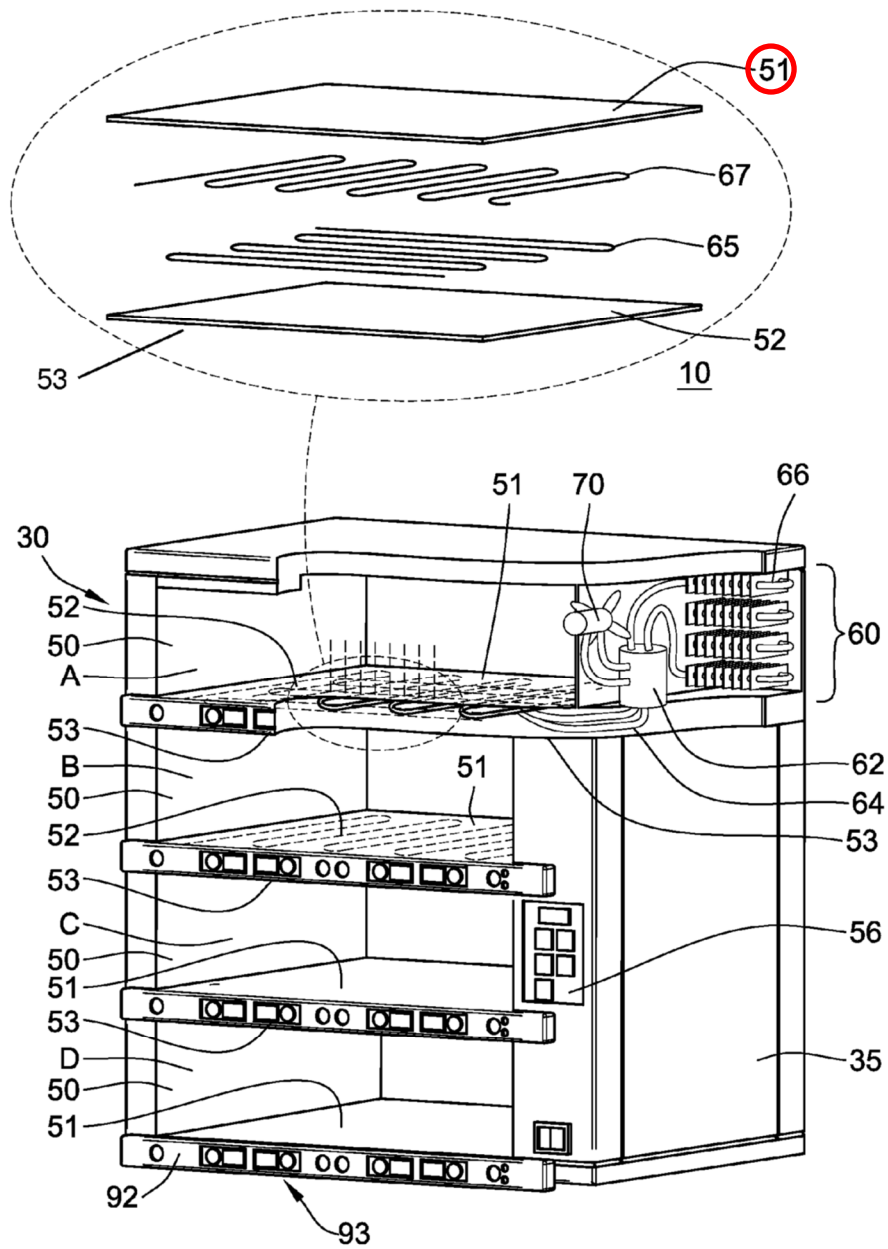
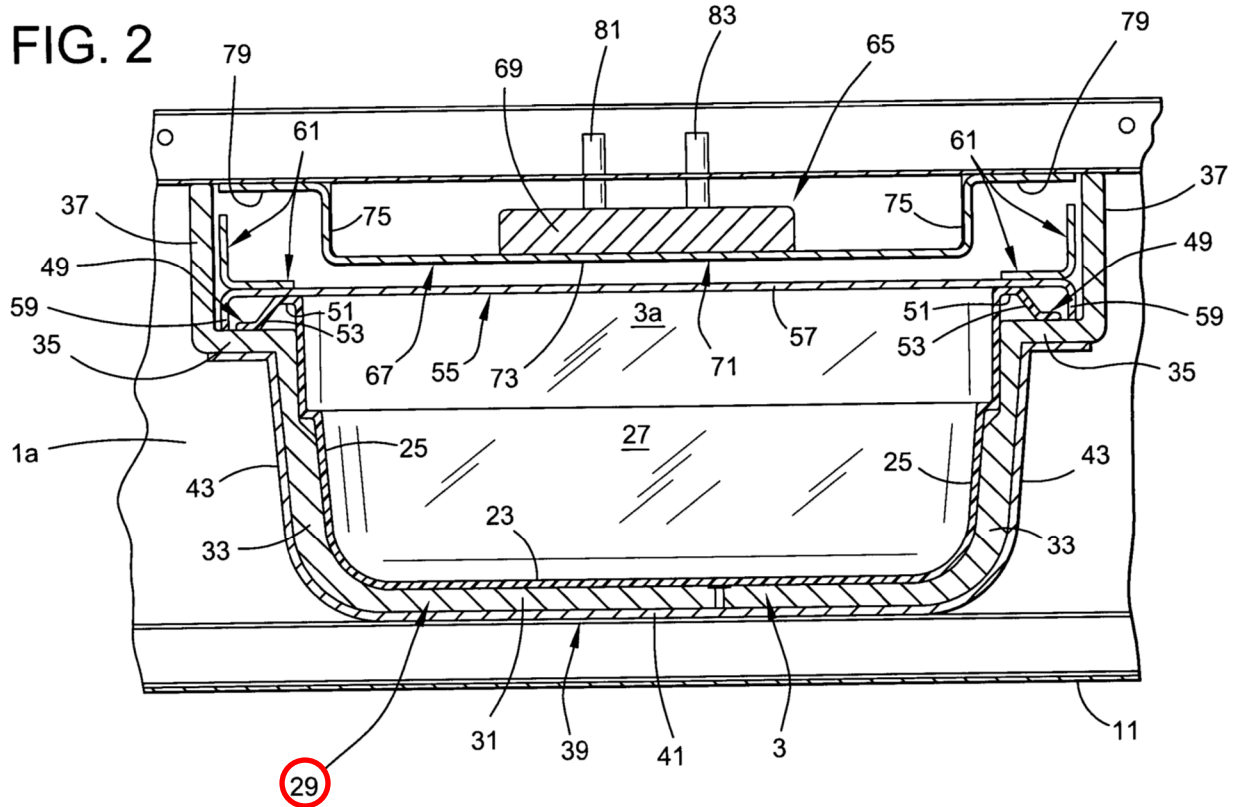


FIG. 2

EX1022.

FIG. 2

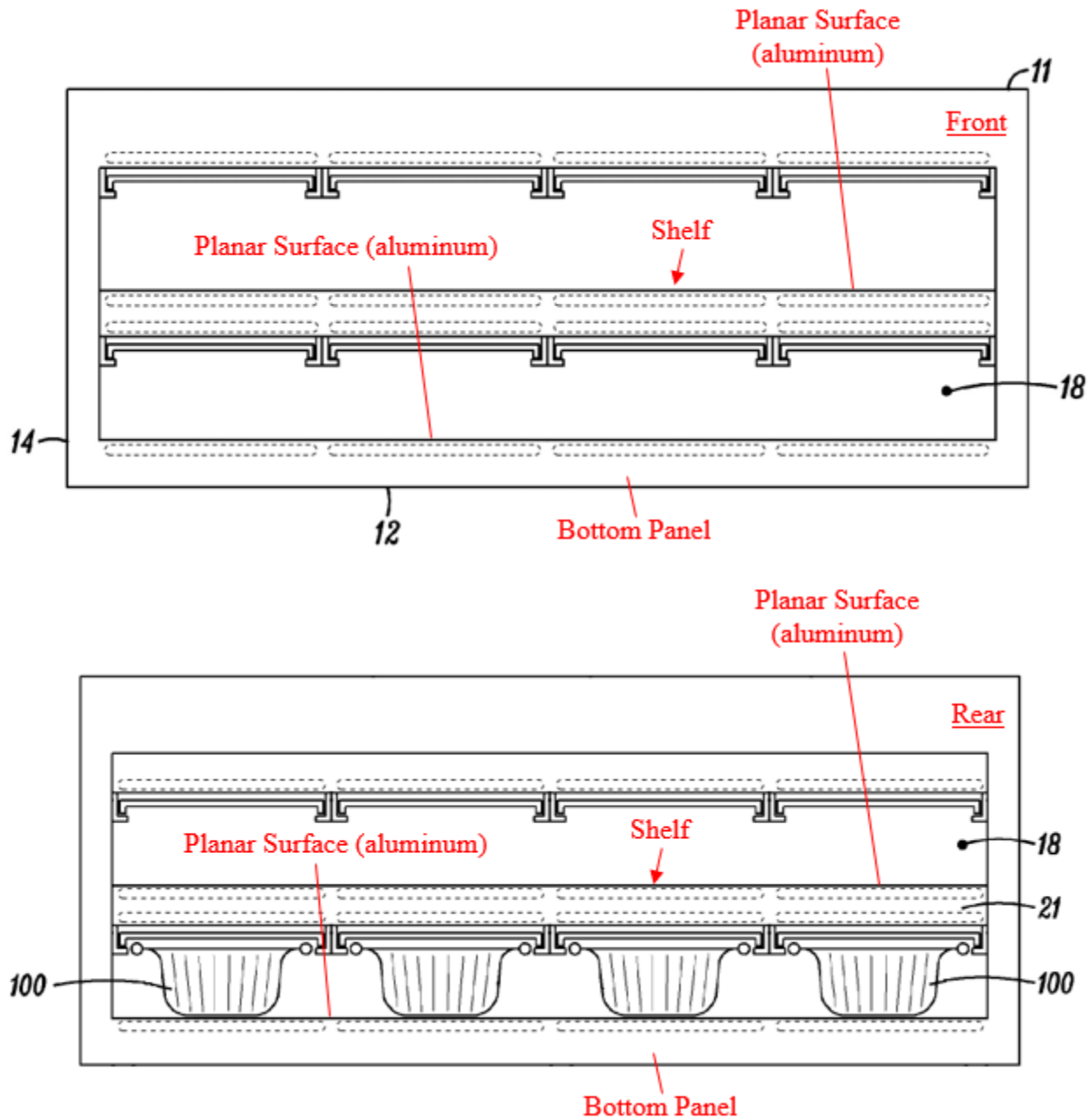
EX1016.

Per Veltrop and/or Shei'155, it would have been obvious to make the upper plates of Fortmann'748's shelf and bottom panel from aluminum as a preferred material that "conducts heat well." EX1017: 3:32-33; EX1022: ¶[0023]; EX1020: ¶¶[0021]-[0023]; EX1021: ¶¶[0020]-[0022]; EX1003: ¶1309. Aluminum is relatively lightweight (easier to ship) and inexpensive. EX1003: ¶1310.

This uses a known technique (aluminum) to improve a similar device (Fortmann'748's cabinet) in the same way (aluminum surfaces supporting food pans for localized heating) with reasonable expectation of success (known suitability of aluminum shelves having multiple zones in warming cabinets).

EX1006: 1; EX1007: 53; EX1016: ¶[0039]; EX1020: ¶[0021]; EX1021: ¶[0020];
EX1022: ¶[0023]; EX1003: ¶¶1311-1312, 1315-1316.

This renders obvious the planar surfaces comprising aluminum. EX1003:
¶¶1313-1314, 1317.



EX1010: Figs. 2, 6 (modified).

XVIII. GROUND 15: Claims 43 and 51 are Obvious Over Fortmann'748, IRHS Documents, Jones, Fortmann'197, Fortmann'967, McMillan, Vaseloff, Hartfelder, Shei'099, Prince Castle, Veltrop and/or Shei'155.

Claims 43 and 51 are identical to claims 3 and 11 but depend from claim 42 and are obvious per Sections XV(C), XV(L). EX1003: ¶¶1318-1325.

XIX. GROUND 16: Claim 29 is Obvious Over Fortmann'748, IRHS Documents, Jones, Fortmann'197, Fortmann'967, McMillan, Vaseloff, Hartfelder, Shei'099, Shei'821, and/or Shei'155.

Fortmann'748's tracks (48) are L-shaped. EX1010: ¶[0018]; EX1003: ¶¶1326-1327.

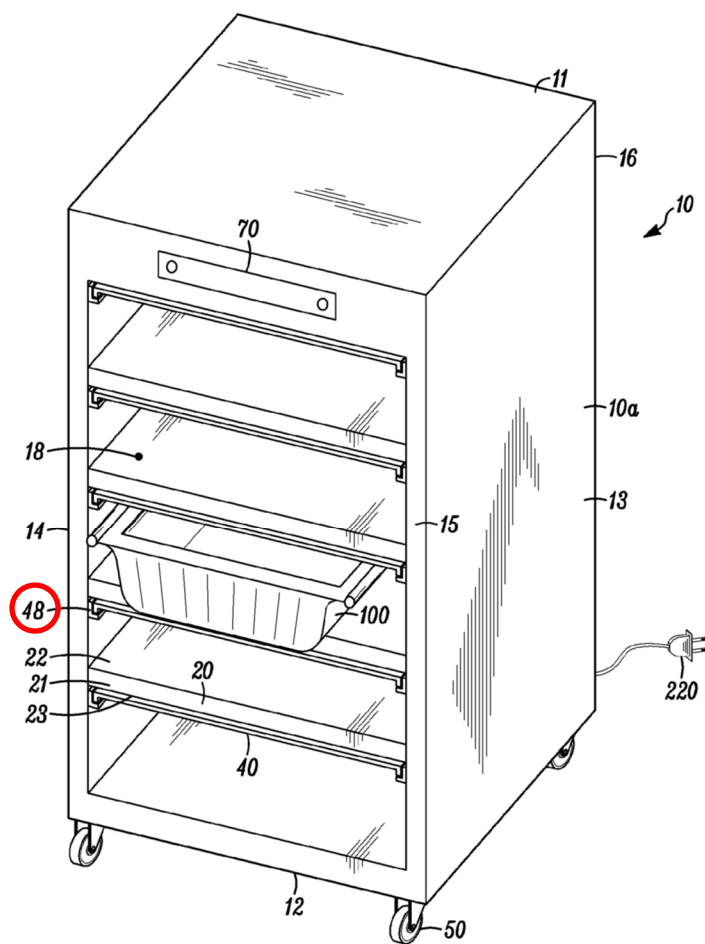


FIG. 1

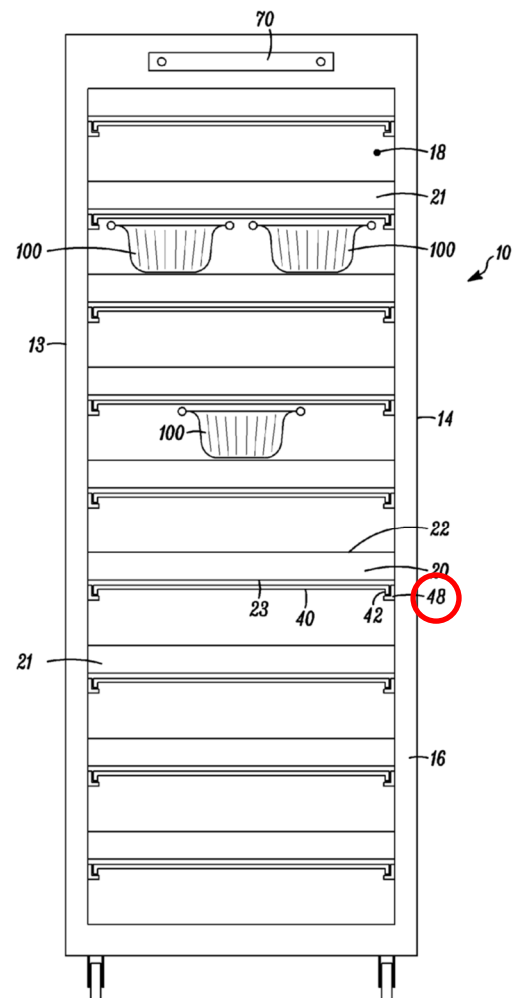


FIG. 6

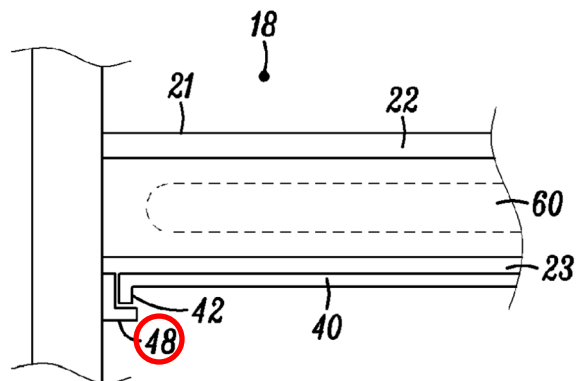
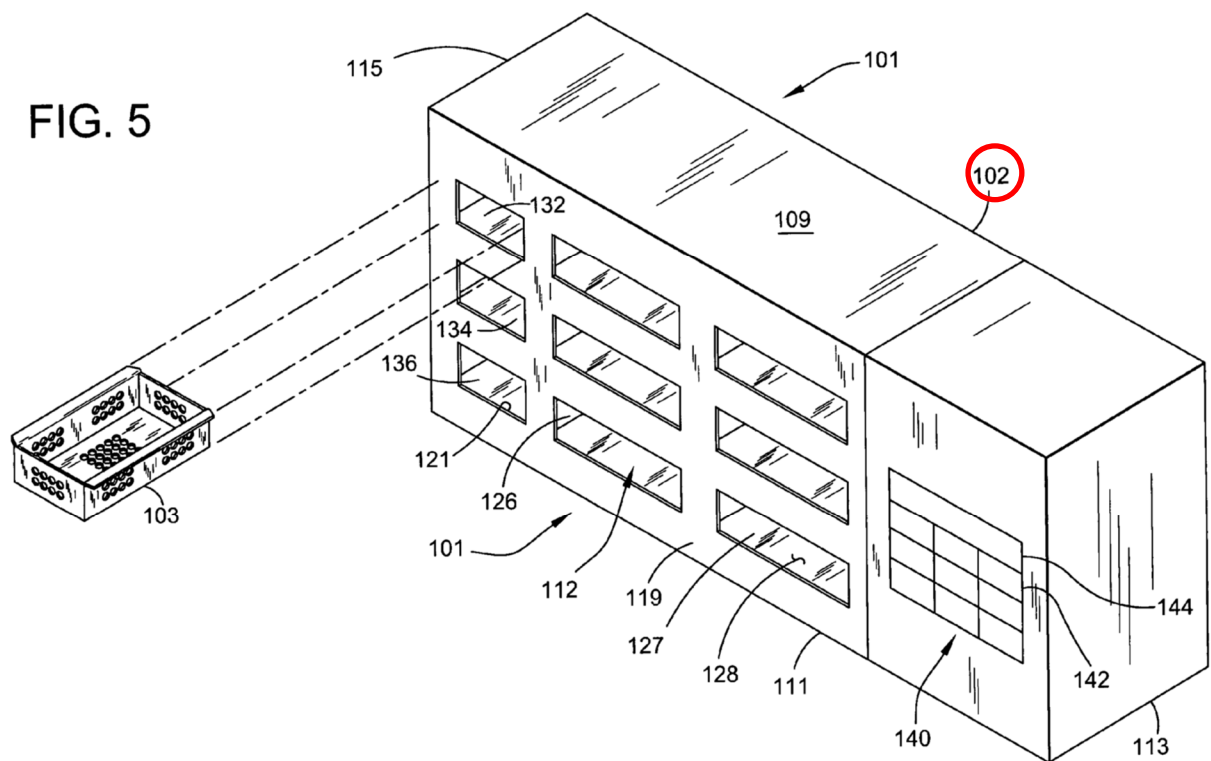


FIG. 3

EX1010.

Shei'155 and Shei'821 teach fabricating cabinets (102, 10) and lid shelves (36A) from sheet metal. EX1016: ¶[0046]; EX1011: ¶¶[0024], [0035], [0039]; EX1003: ¶¶1328-1331.



EX1016.

FIG. 1

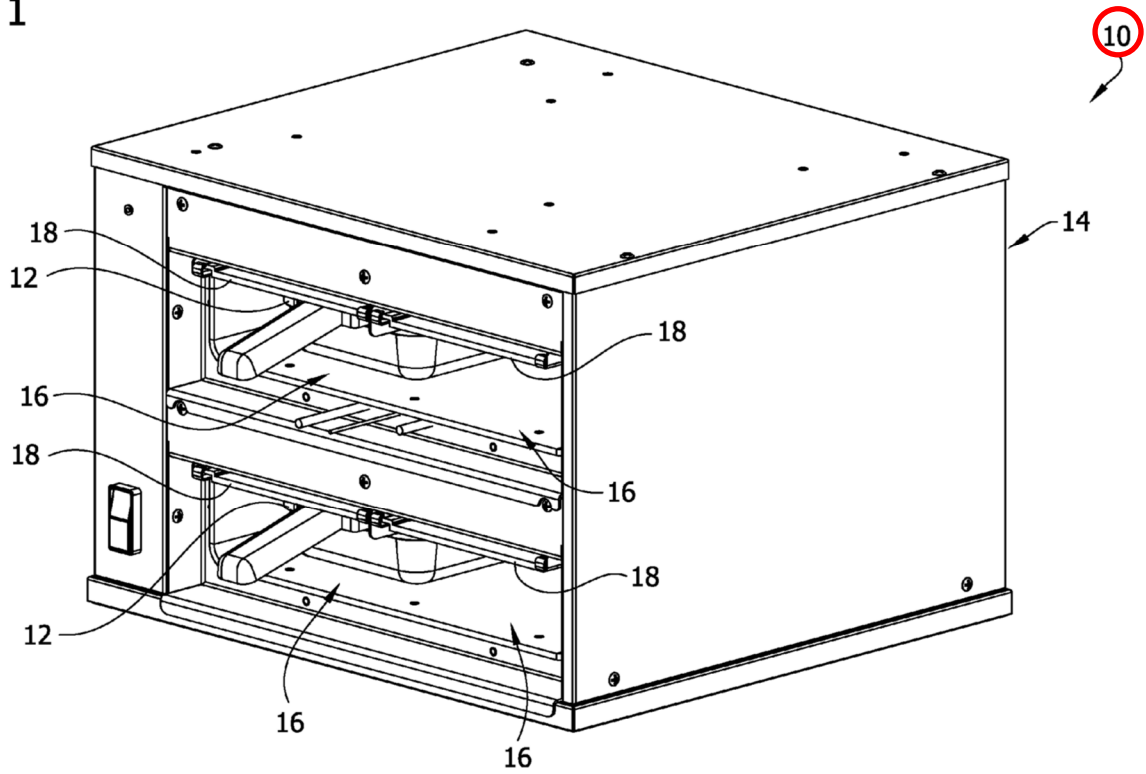


FIG. 7

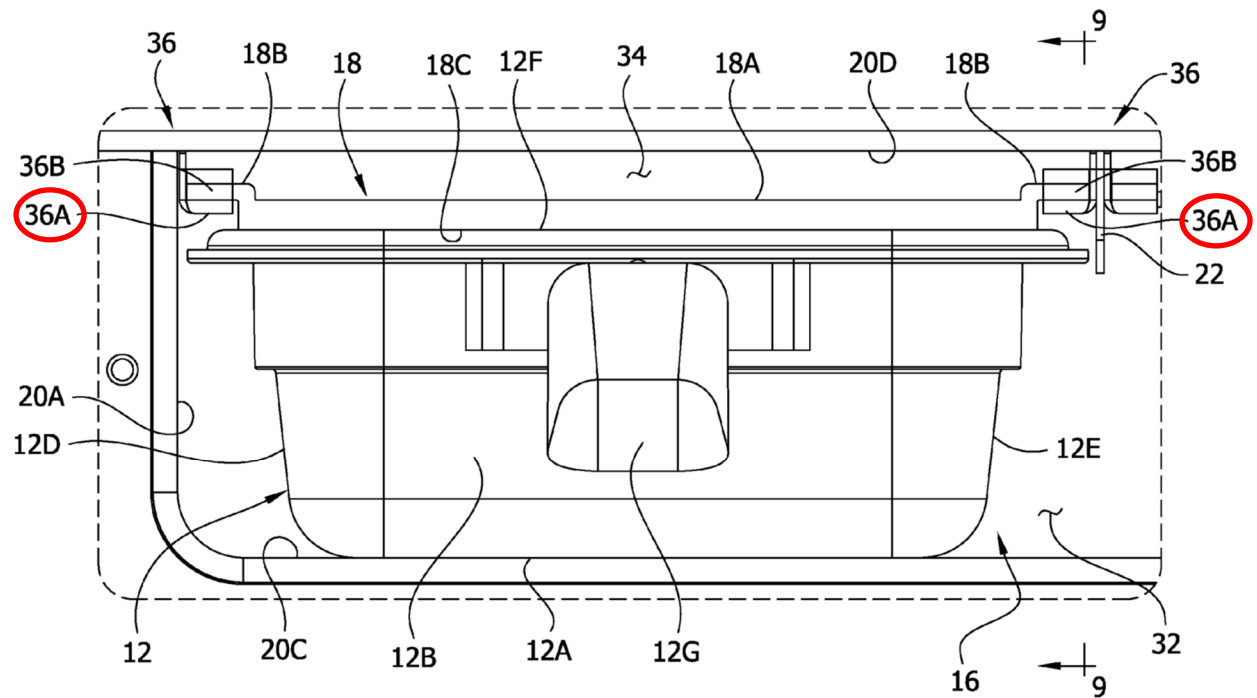
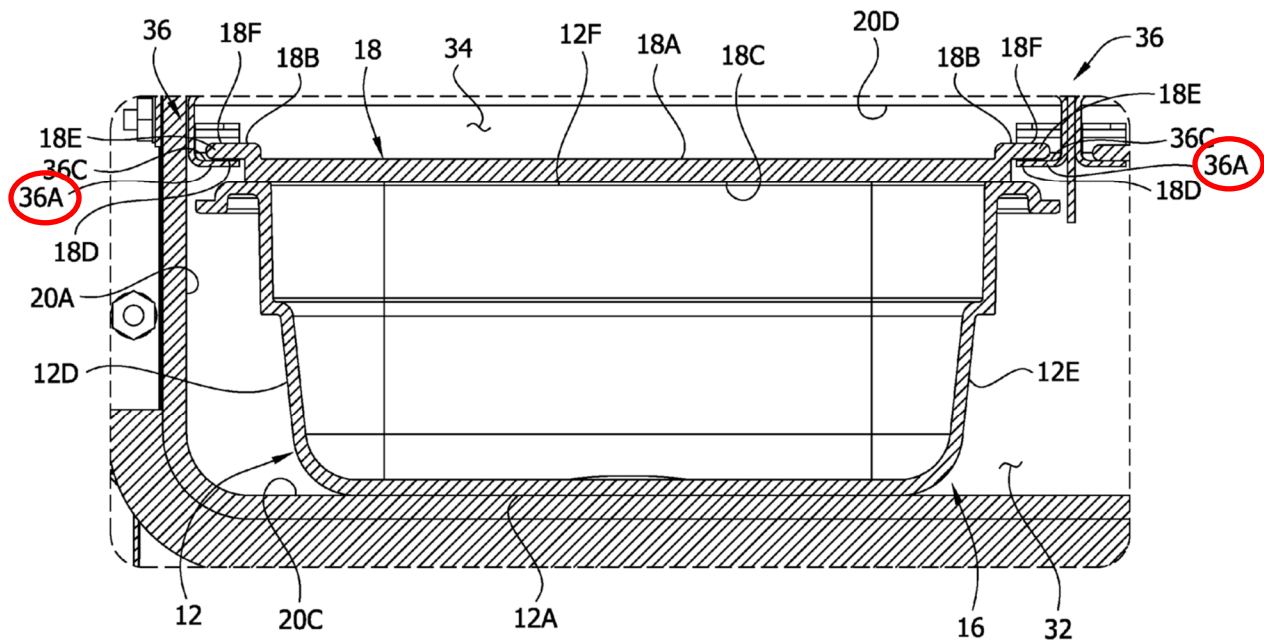


FIG. 8



EX1011.

It would have been obvious to make Fortmann’748’s tracks (lid-holding shelves) from sheet metal per Shei’821 and/or Shei’155. EX1003: ¶1332.

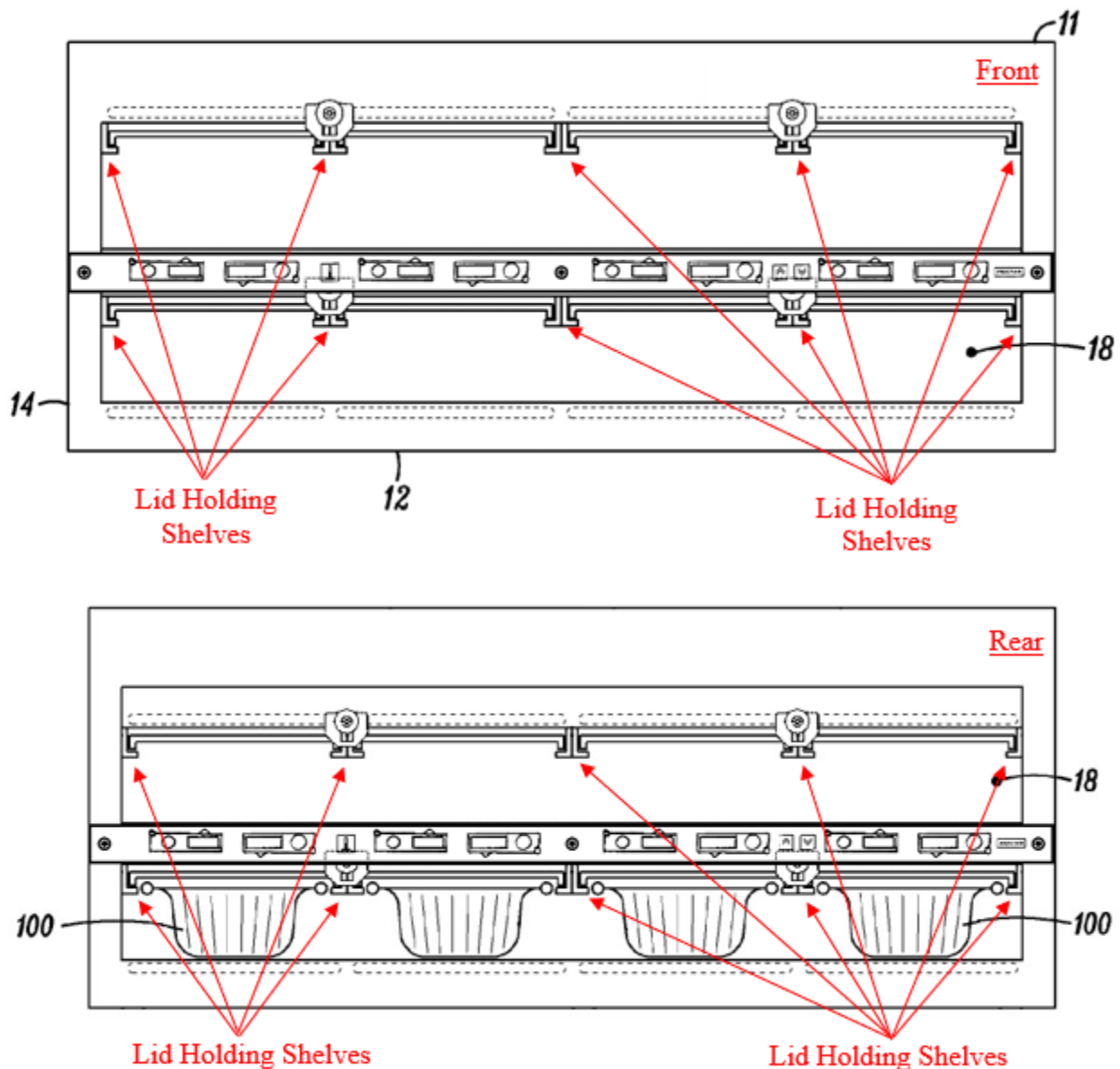
Fortmann’748 does not teach a track material and POSA would understand sheet metal is a suitable material for constructing Fortmann’748’s tracks. EX1016:

¶[0046]; EX1011: ¶[0039]; EX1003: ¶1332.

Moreover, constructing the tracks of sheet metal is an obvious design choice. *In re Leshin*, 277 F.2d 197, 199 (CCPA 1960) (“selection of known plastics ..., would be entirely obvious”); *Ex parte Gehring*, Appeal No. 2014-004556 at 6 (P.T.A.B. June 14, 2016) (“selection of a suitable material is [an] obvious design choice”); EX1003: ¶1332.

This combines known elements (sheet metal and Fortmann'748's tracks) according to known methods (Fortmann'748's construction) and/or a simple substitution of one known alternative (sheet metal) for another (Fortmann'748's track material) to yield predictable results (tracks supporting lids) with reasonable expectation of success (Fortmann'748's track shape is suitable for sheet metal).

EX1010: Fig. 3; EX1003: ¶¶1333-1338.



EX1010: Figs. 2, 6 (modified).

XX. MANDATORY NOTICES UNDER 37 C.F.R. §42.8

A. Real Parties-In-Interest under 37 C.F.R. §42.8(b)(1)

Duke Manufacturing Co. is the real party-in-interest for this Petition.

B. Related Matters under 37 C.F.R. §42.8(b)(2)

The '981 Patent is involved in civil action *Marmon Foodservice Technologies, Inc. v. Duke Manufacturing Co.*, 4:25-cv-01491, currently pending in the United States District Court for the Eastern District of Missouri.

The '981 Patent recites very similar subject matter to the claims of U.S. Patent No. 10,852,002, which is currently subject of an Inter Partes Review (IPR2026-00406).

The '981 Patent claims priority to U.S. Patent Nos. 10,492,641 and 9,980,322, which are each currently the subject of an Inter Partes Review (IPR2026-00480 and IPR2026-00481).

The '981 Patent recites very similar subject matter to the claims of U.S. Patent Nos. 11,771,264, 10,512,363, and 9,976,750, which will each soon be the subject of an Inter Partes Review (IPR2026-00482, IPR2026-00483, and IPR2026-00484).

C. Designation of Lead and Back-Up Counsel under 37 C.F.R. §42.8(b)(3)

Pursuant to 37 C.F.R. §§42.8(b)(3) and 42.10(a), Duke Manufacturing Co. provides the following designation of counsel:

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D. Service Information (37 C.F.R. §42.8(b)(4)):

Duke Manufacturing Co. consents to service by email to lead and backup counsel, using the email addresses above.

E. Payment Information Under 37 C.F.R. §§42.15(a) and 42.103(a)

The *inter partes* review fees have been submitted herewith pursuant to 37 C.F.R. §§42.103(a) and 42.15(a).

XXI. GROUNDS FOR STANDING

Petitioner is not barred or estopped from petitioning and the '981 Patent is eligible for *inter partes* review. Petitioner was not served with a complaint

alleging infringement of the '981 Patent more than one year before this Petition's filing.

XXII. CONCLUSION

Inter partes review is requested.

Dated: September 30, 2026

Respectfully submitted,
/William R. Everding/
William R. Everding, Reg. No. 67,087
Counsel for Petitioner

CERTIFICATE OF SERVICE

Under 37 C.F.R. § 42.6(e), the undersigned certifies that on September 30, 2026, a copy of the PETITION FOR INTER-PARTES REVIEW OF U.S. PATENT NO. 10,841,981 and associated exhibits were served via FedEx pursuant to 37 C.F.R. § 42.105 on the following attorneys of record for Patent Owner:

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Attn: Christopher Liro & Aaron Olegniczak
790 North Water Street
Suite 2200
Milwaukee, WI 53202

Patent Owner's Correspondence Address of Record for U.S. Patent 10,841,981

THOMPSON COBURN LLP
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One US Bank Plaza
St. Louis, MO 63101

Additional Address Known to Petitioner as Likely to Effect Service

By: /William R. Everding/
William R. Everding
Reg. No. 67,087
Lead Counsel for Petitioner

**CERTIFICATE OF COMPLIANCE WITH TYPE-VOLUME
REQUIREMENTS UNDER 37 C.F.R. §42.24**

Under 37 C.F.R. § 42.24(d), the undersigned certifies that this Petition for *Inter Partes* Review complies with the type-volume limitation of 37 C.F.R. § 42.24(a)(1) because it contains 13,929 words, excluding the parts of the Petition exempted by 37 C.F.R. §42.24(a).

This paper also complies with the typeface requirements of 37 C.F.R. § 42.6(a)(2)(ii) and the type style requirements of 37 C.F.R. § 42.6(a)(2)(iii) and (iv).

/William R. Everding/
William R. Everding, Reg. No. 67,087
Lead Counsel for Petitioner

Claims Appendix – U.S. Patent No. 10,841,981

The following claim listing shows the claims of the '981 Patent with reference identifiers (“Ref. ID”) corresponding to claim limitations.

Ref. ID	Claim Limitation
1.P	A multi-zone food holding bin comprising:
1.a	a chassis having a top panel, a first side panel, a second side panel, a bottom panel, a front face, and an opposing rear face;
1.b.1	a first food holding compartment within the chassis, the first food holding compartment being defined by the first side panel, the second side panel, and a shelf,
1.b.2	the first food holding compartment having a first opening, the first opening of the first food holding compartment being configured to allow food items to be placed into and removed from the first food holding compartment;
1.c.1	a substantially planar surface forming a top surface of the shelf and thus a bottom surface of the first food holding compartment,
1.c.2	the substantially planar surface extending completely to the first opening of the first food holding compartment,
1.c.3	the substantially planar surface comprising a thermally conductive material;
1.d.1	a first food holding zone formed in the first food holding compartment,
1.d.2	the first food holding zone having an independently controllable first heating element disposed at a top portion of the first food holding compartment, and an independently controllable second heating element disposed at a bottom portion of the first food holding compartment;

Ref. ID	Claim Limitation
1.e.1	a second food holding zone formed in the first food holding compartment,
1.e.2	the second food holding zone having an independently controllable third heating element disposed at the top portion of the first food holding compartment and an independently controllable fourth heating element disposed at the bottom portion of the first food holding compartment; and
1.f	a first bezel is attached to the chassis and is set forward from the shelf by a space;
1.g.1	wherein the first food holding zone and the second food holding zone are adjacent one another across the substantially planar surface and
1.g.2	the first food holding zone is configured to maintain a first temperature and the second food holding zone is configured to maintain a second temperature, the first temperature and the second temperature capable of being different than one another.
2	The food holding bin of claim 1, wherein the space is configured to allow a latch to rotate from a locked position to an unlocked position to release lids held on lid holding ledges elevated above the substantially planar surface.
3	The food holding bin of claim 1, wherein the first, second, third, and fourth heating elements each comprise resistive wire.
4	The food holding bin of claim 1, wherein the first and third heating elements provide heat energy through radiation and the second and fourth heating elements provide heat energy through conduction.
5	The food holding bin of claim 1, wherein the first bezel comprises dedicated displays for each of the first and second-food holding zones that display a temperature setting for a corresponding food holding zone.

Ref. ID	Claim Limitation
6	The food holding bin of claim 5, wherein the dedicated displays display additional information about a food item stored in the corresponding food holding zone.
7.a	The food holding bin of claim 1, wherein the first and second food holding compartments each have a second opening, uncovered and located at the rear face of the chassis, and
7.b	the substantially planar bottom surface is configured to allow food items to be placed on the substantially planar surface through the first opening and removed from the planar and bottom surface from the second opening.
8.a.1	The food holding bin of claim 7, wherein the first bezel is attached to the chassis proximate the front face of the chassis,
8.a.2	the first bezel comprising dedicated controls and/or dedicated displays for each of the first and second-food holding zones; and
8.b	further comprising a second bezel located proximate the opposing rear face of the chassis.
9	The food holding bin of claim 1, wherein the substantially planar surface is a continuous surface.
10	The food holding bin of claim 9, wherein the substantially planar surface is substantially free of any dividing walls or other structure between the first and second food holding zones.
11	The food holding bin of claim 1, wherein the substantially planar surface comprises aluminum.
12	The food holding bin of claim 1, further comprising a food holding tray resting on the substantially planar surface.
13	The food holding bin of claim 1, the first food holding zone and the second food holding zone being heated to different temperatures.
14.P	A multi-zone food holding bin comprising:

Ref. ID	Claim Limitation
14.a	a chassis having a top panel, a first side panel, a second side panel, a bottom panel, a front face, and an opposing rear face;
14.b.1	a first food holding compartment within the chassis, the first food holding compartment being defined by the first side panel, the second side panel, and a shelf,
14.b.2	the first food holding compartment having a first opening, the first opening of the first food holding compartment being configured to allow food items to be placed into and removed from the first food holding compartment;
14.c	a rotatable latch disposed adjacent the first opening;
14.d.1	a substantially planar surface forming a top surface of the shelf and thus a bottom surface of the first food holding compartment,
14.d.2	the substantially planar surface extending completely to the first opening of the first food holding compartment,
14.d.3	the substantially planar surface comprising a thermally conductive material;
14.e.1	a first food holding zone formed in the first food holding compartment,
14.e.2	the first food holding zone having an independently controllable first heating element disposed at a top portion of the first food holding compartment, and an independently controllable second heating element disposed at a bottom portion of the first food holding compartment;
14.f.1	a second food holding zone formed in the first food holding compartment,
14.f.2	the second food holding zone having an independently controllable third heating element disposed at the top portion of the first food holding compartment and an independently

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	controllable fourth heating element disposed at the bottom portion of the first food holding compartment;
14.g.1	wherein the first food holding zone and the second food holding zone are adjacent one another across the substantially planar surface and
14.g.2	the first food holding zone is configured to maintain a first temperature and the second food holding zone is configured to maintain a second temperature, the first temperature and the second temperature capable of being different than one another.
15	The food holding bin of claim 14, wherein the latch is located between the first food holding zone and the second food holding zone.
16	The food holding bin of claim 14, wherein the first, second, third, and fourth heating elements each comprise resistive wire.
17	The food holding bin of claim 14, wherein the first and third heating elements provide heat energy through radiation and the second and fourth heating elements provide heat energy through conduction.
18	The food holding bin of claim 14, further comprising a first bezel attached to the chassis, the first bezel comprising dedicated displays for each of the first and second-food holding zones that display a temperature setting for a corresponding food holding zone.
19	The food holding bin of claim 18, wherein the dedicated displays display additional information about a food item stored in the corresponding food holding zone.
20.a	The food holding bin of claim 14, wherein the first and second food holding compartments each have a second opening, uncovered and located at the rear face of the chassis, and
20.b	the substantially planar bottom surface is configured to allow food items to be placed on the substantially planar surface

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	through the first opening and removed from the planar and bottom surface from the second opening.
21.a.1	The food holding bin of claim 20, further comprising a first bezel attached to the chassis proximate the front face of the chassis,
21.a.2	the first bezel comprising dedicated controls and/or dedicated displays for each of the first and second-food holding zones; and
21.b	further comprising a second bezel located proximate the opposing rear face of the chassis.
22	The food holding bin of claim 14, wherein the substantially planar surface is a continuous surface.
23	The food holding bin of claim 22, wherein the substantially planar surface is substantially free of any dividing walls or other structure between the first and second food holding zones.
24	The food holding bin of claim 14, wherein the substantially planar surface comprises aluminum.
25	The food holding bin of claim 14, further comprising a food holding tray resting on the substantially planar surface.
26	The food holding bin of claim 14, the first food holding zone and the second food holding zone being heated to different temperatures.
27.P	A multi-zone food holding bin comprising:
27.a	a chassis having a top panel, a first side panel, a second side panel, a bottom panel, a front face, and an opposing rear face;
27.b.1	a first food holding compartment within the chassis, the first food holding compartment being defined by the first side panel, the second side panel, and a shelf,
27.b.2	the first food holding compartment having a first opening, the first opening of the first food holding compartment being

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	configured to allow food items to be placed into and removed from the first food holding compartment;
27.c.1	a substantially planar surface forming a top surface of the shelf and thus a bottom surface of the first food holding compartment,
27.c.2	the substantially planar surface extending completely to the first opening of the first food holding compartment,
27.c.3	the substantially planar surface comprising a thermally conductive material;
27.d.1	a first food holding zone formed in the first food holding compartment,
27.d.2	the first food holding zone having an independently controllable first heating element disposed at a top portion of the first food holding compartment, and an independently controllable second heating element disposed at a bottom portion of the first food holding compartment;
27.e.1	a second food holding zone formed in the first food holding compartment,
27.e.2	the second food holding zone having an independently controllable third heating element disposed at the top portion of the first food holding compartment and an independently controllable fourth heating element disposed at the bottom portion of the first food holding compartment;
27.f.1	wherein the first food holding zone and the second food holding zone are adjacent one another across the substantially planar surface and
27.f.2	the first food holding zone is configured to maintain a first temperature and the second food holding zone is configured to maintain a second temperature, the first temperature and the second temperature capable of being different than one another, and

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27.g	wherein each food holding zone further comprises a dedicated lid holding shelf elevated above the substantially planar bottom surface in the first food holding compartment, the dedicated lid holding shelf being configured to receive and store a lid for a food holding tray.
28.a	The food holding bin of claim 27, wherein a rotatable latch disposed adjacent the first opening is rotatable between a locked position in which the latch prevents a lid from being removed from the lid holding shelf, and an unlocked position in which the latch allows removal of a lid from the lid holding shelf,
28.b	the latch being biased to the locked position by gravity.
29	The food holding bin of claim 27, wherein the lid holding shelf comprises sheet metal.
30	The food holding bin of claim 27, wherein the lid holding shelf comprises a wire form.
31	The food holding bin of claim 27, wherein the first, second, third, and fourth heating elements each comprise resistive wire.
32	The food holding bin of claim 27, wherein the first and third heating elements provide heat energy through radiation and the second and fourth heating elements provide heat energy through conduction.
33	The food holding bin of claim 27, further comprising a first bezel attached to the chassis, the first bezel comprising dedicated displays for each of the first and second-food holding zones that display a temperature setting for a corresponding food holding zone.
34	The food holding bin of claim 33, wherein the dedicated displays display additional information about a food item stored in the corresponding food holding zone.

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35.a	The food holding bin of claim 27, wherein the first and second food holding compartments each have a second opening, uncovered and located at the rear face of the chassis, and
35.b	the substantially planar bottom surface is configured to allow food items to be placed on the substantially planar surface through the first opening and removed from the planar and bottom surface from the second opening.
36.a.1	The food holding bin of claim 35, further comprising a first bezel attached to the chassis proximate the front face of the chassis,
36.a.2	the first bezel comprising dedicated controls and/or dedicated displays for each of the first and second-food holding zones; and
36.b	further comprising a second bezel located proximate the opposing rear face of the chassis.
37	The food holding bin of claim 27, wherein the substantially planar surface is a continuous surface.
38	The food holding bin of claim 37, wherein the substantially planar surface is substantially free of any dividing walls or other structure between the first and second food holding zones.
39	The food holding bin of claim 27, wherein the substantially planar surface comprises aluminum.
40	The food holding bin of claim 27, further comprising a food holding tray resting on the substantially planar surface.
41	The food holding bin of claim 27, the first food holding zone and the second food holding zone being heated to different temperatures.
42.P	A multi-zone food holding bin comprising:
42.a	a chassis having a top panel, a first side panel, a second side panel, a bottom panel, a front face, and an opposing rear face;

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42.b.1	a first food holding compartment within the chassis, the first food holding compartment being defined by the first side panel, the second side panel, and a shelf,
42.b.2	the first food holding compartment having a first opening, the first opening of the first food holding compartment being configured to allow food items to be placed into and removed from the first food holding compartment;
42.c.1	a substantially planar surface forming a top surface of the shelf and thus a bottom surface of the first food holding compartment,
42.c.2	the substantially planar surface extending completely to the first opening of the first food holding compartment,
42.c.3	the substantially planar surface comprising a thermally conductive material;
42.d.1	a first food holding zone formed in the first food holding compartment,
42.d.2	the first food holding zone having an independently controllable first heating element disposed at a top portion of the first food holding compartment, and an independently controllable second heating element disposed at a bottom portion of the first food holding compartment;
42.e.1	a second food holding zone formed in the first food holding compartment,
42.e.2	the second food holding zone having an independently controllable third heating element disposed at the top portion of the first food holding compartment and an independently controllable fourth heating element disposed at the bottom portion of the first food holding compartment;
42.f.1	wherein the first food holding zone and the second food holding zone are adjacent one another across the substantially planar surface and

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42.f.2	the first food holding zone is configured to maintain a first temperature and the second food holding zone is configured to maintain a second temperature, the first temperature and the second temperature capable of being different than one another, and
42.g	wherein the first independently controllable heating element is adapted to output more heat energy than the second heating element.
43	The food holding bin of claim 42, wherein the first, second, third, and fourth heating elements each comprise resistive wire.
44	The food holding bin of claim 42, wherein the first and third heating elements provide heat energy through radiation and the second and fourth heating elements provide heat energy through conduction.
45	The food holding bin of claim 42, further comprising a first bezel attached to the chassis, the first bezel comprising dedicated displays for each of the first and second-food holding zones that display a temperature setting for a corresponding food holding zone.
46	The food holding bin of claim 45, wherein the dedicated displays display additional information about a food item stored in the corresponding food holding zone.
47.a	The food holding bin of claim 42, wherein the first and second food holding compartments each have a second opening, uncovered and located at the rear face of the chassis, and
47.b	the substantially planar bottom surface is configured to allow food items to be placed on the substantially planar surface through the first opening and removed from the planar and bottom surface from the second opening.
48.a.1	The food holding bin of claim 47, further comprising a first bezel attached to the chassis proximate the front face of the chassis,

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48.a.2	the first bezel comprising dedicated controls and/or dedicated displays for each of the first and second-food holding zones; and
48.b	further comprising a second bezel located proximate the opposing rear face of the chassis.
49	The food holding bin of claim 42, wherein the substantially planar surface is a continuous surface.
50	The food holding bin of claim 49, wherein the substantially planar surface is substantially free of any dividing walls or other structure between the first and second food holding zones.
51	The food holding bin of claim 42, wherein the substantially planar surface comprises aluminum.
52	The food holding bin of claim 42, further comprising a food holding tray resting on the substantially planar surface.
53	The food holding bin of claim 42, the first food holding zone and the second food holding zone being heated to different temperatures.
54.P	A multi-zone food holding bin comprising:
54.a	a chassis having a top panel, a first side panel, a second side panel, a bottom panel, a front face, and an opposing rear face;
54.b.1	a first food holding compartment within the chassis, the first food holding compartment being defined by the first side panel, the second side panel, and a shelf,
54.b.2	the first food holding compartment having a first opening, the first opening of the first food holding compartment being configured to allow food items to be placed into and removed from the first food holding compartment;
54.c.1	a substantially planar surface forming a top surface of the shelf and thus a bottom surface of the first food holding compartment,

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54.c.2	the substantially planar surface extending completely to the first opening of the first food holding compartment,
54.c.3	the substantially planar surface comprising a thermally conductive material;
54.d.1	a first food holding zone formed in the first food holding compartment,
54.d.2	the first food holding zone having an independently controllable first heating element disposed at a top portion of the first food holding compartment, and an independently controllable second heating element disposed at a bottom portion of the first food holding compartment;
54.e.1	a second food holding zone formed in the first food holding compartment,
54.e.2	the second food holding zone having an independently controllable third heating element disposed at the top portion of the first food holding compartment and an independently controllable fourth heating element disposed at the bottom portion of the first food holding compartment;
54.f.1	wherein the first food holding zone and the second food holding zone are adjacent one another across the substantially planar surface and
54.f.2	the first food holding zone is configured to maintain a first temperature and the second food holding zone is configured to maintain a second temperature, the first temperature and the second temperature capable of being different than one another,
54.g.1	further comprising a second food holding compartment disposed below the first food holding compartment within the chassis, the second food holding compartment being defined by the first side panel, the second side panel, and the shelf,
54.g.2	the second food holding compartment having a first opening, the first opening of the second food holding compartment being

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	configured to allow food items to be placed into and removed from the food holding compartment; and
54.h	a controller operatively coupled to the second heating element and to the fourth heating element, the controller being configured to independently operate the second heating element and the fourth heating element;
54.i.1	wherein the shelf is located between the first and second food holding compartments, the shelf comprises a first side and a second side, the first side facing into the first food holding compartment, the second side facing into the second food holding compartment, and
54.i.2	the second and fourth heating elements are disposed in the shelf and in thermal communication with the first side,
54.i.3	the second and fourth heating elements being capable of providing different amounts of heat energy into the first and second food holding zones of the first food holding compartment, and
54.j.1	wherein the shelf comprises an upper thermally conductive plate, a lower thermally conductive plate, a fifth heating element, and a sixth heating element,
54.j.2	the fifth and sixth heating elements being disposed between the upper thermally conductive plate and the lower thermally conductive plate,
54.j.3	the second and fourth heating elements being in thermal communication with the upper thermally conductive plate and the fifth and sixth heating elements being in thermal communication with the lower thermally conductive plate,
54.j.4	the fifth and sixth heating elements providing heat energy into the second food holding compartment.
55	The food holding bin of claim 54, wherein an insulative material is provided between the second and the fifth heating elements.

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56	The food holding bin of claim 54, wherein the first, second, third, fourth, fifth, and sixth heating elements each comprise resistive wire.
57	The food holding bin of claim 54, wherein the first and third heating elements provide heat energy through radiation, the second and fourth heating elements provide heat energy through conduction, and the fifth and sixth heating elements provide heat energy through radiation.
58	The food holding bin of claim 54, further comprising a first bezel attached to the chassis, the first bezel comprising dedicated displays for each of the first and second-food holding zones that display a temperature setting for a corresponding food holding zone.
59	The food holding bin of claim 58, wherein the dedicated display displays additional information about a food item stored in the corresponding food holding zone.
60.a	The food holding bin of claim 54, wherein the first and second food holding compartments each have a second opening, uncovered and located at the rear face of the chassis, and
60.b	the substantially planar bottom surface is configured to allow food items to be placed on the substantially planar surface through the first opening and removed from the planar and bottom surface from the second opening.
61.a.1	The food holding bin of claim 60, further comprising a first bezel attached to the chassis proximate the front face of the chassis,
61.a.2	the first bezel comprising dedicated controls and/or dedicated displays for each of the first and second-food holding zones; and
61.b	further comprising a second bezel located proximate the opposing rear face of the chassis.

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62	The food holding bin of claim 54, wherein the substantially planar surface is a continuous surface.
63	The food holding bin of claim 62, wherein the substantially planar surface is substantially free of any dividing walls or other structure between the first and second food holding zones.
64	The food holding bin of claim 54, wherein the substantially planar surface comprises aluminum.
65	The food holding bin of claim 54, further comprising a food holding tray resting on the substantially planar surface.
66	The food holding bin of claim 54, the first food holding zone and the second food holding zone being heated to different temperatures.