

Vaselloff and McMillan teach heating zones to the same temperature.

EX1026: 3:17-19; EX1019: 4:42-45; EX1003: ¶563.

Per Vaselloff and McMillan, it would have been obvious to heat zones to the same temperature for the same food type in the zones to increase availability of that food to meet customer demands (2+ zones receive same food type). EX1028: 30, 14, 39; EX1019: 4:42-45; EX1010: ¶[0024]; EX1007: 8; EX1003: ¶564.

This uses a known technique (heating zones to same temperature) to improve a similar device (IRHS24) in the same way (operating the heating elements) with reasonable expectation of success (heating elements are independently controllable to the same temperature). Section IV(B)(1.h.2/1.i.2/1.k.2/1.l.2); EX1003: ¶¶565-567.

XIII. GROUND 10: Claims 1-18, 20-25, and 30-37 are Obvious Over Fortmann’748, IRHS Documents, Jones, Stanger, Loy, Fortmann’197, Fortmann’967, McMillan, Vaselloff, Hartfelder, and/or Shei’099

A. Modifications of Fortmann’748

1. 2x4 Configuration

Fortmann’748’s cabinet (10) warms food trays (100). EX1010: ¶¶[0002], [0014]-[0015]; EX1003: ¶¶568-569.

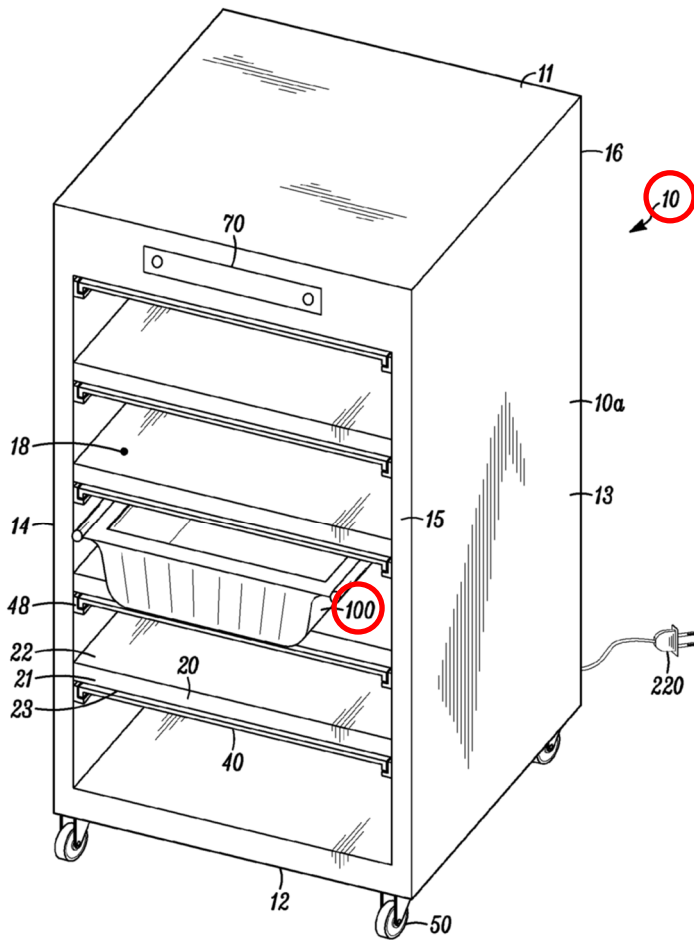


FIG. 1

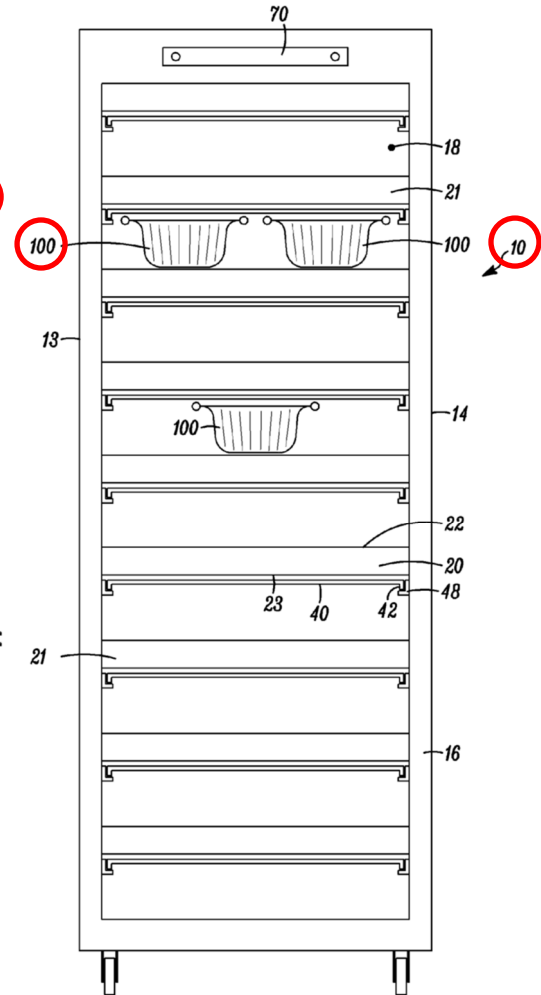


FIG. 6

EX1010.

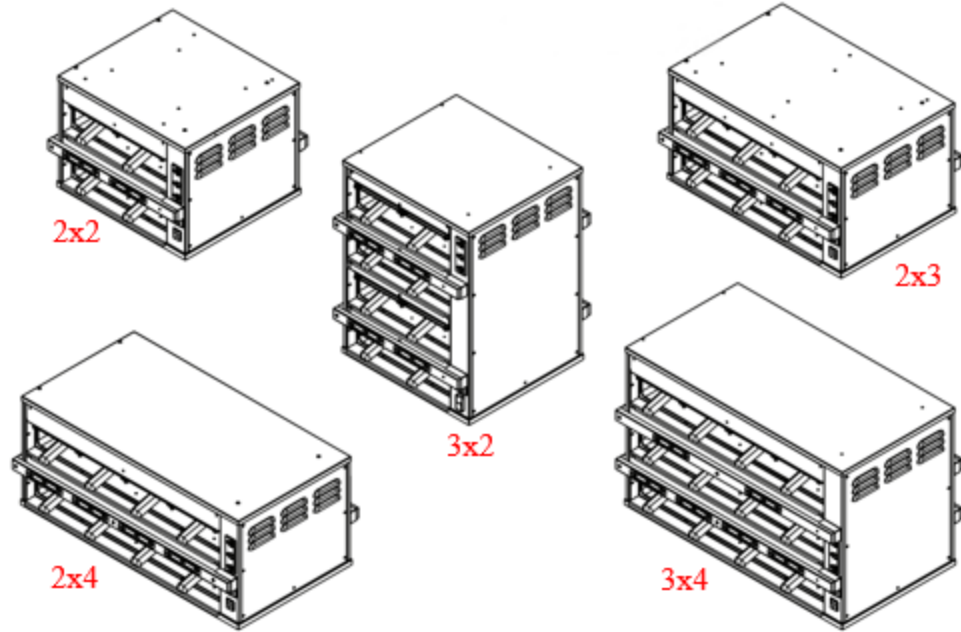
The cabinet “may be 5-6 feet tall” or “only about 1-2 feet tall ... to rest upon a table” with any number of compartments/shelves having “sufficient width to accept **two or more** standard 12 inch wide restaurant warming pans.” EX1010:

¶¶[0014]-[0016]; EX1003: ¶¶570-572.

The IRHS Documents teach a 2x4 bay configuration. EX1005: 1; EX1006: 1; EX1007: 55-57; EX1003: ¶573.

MODELS

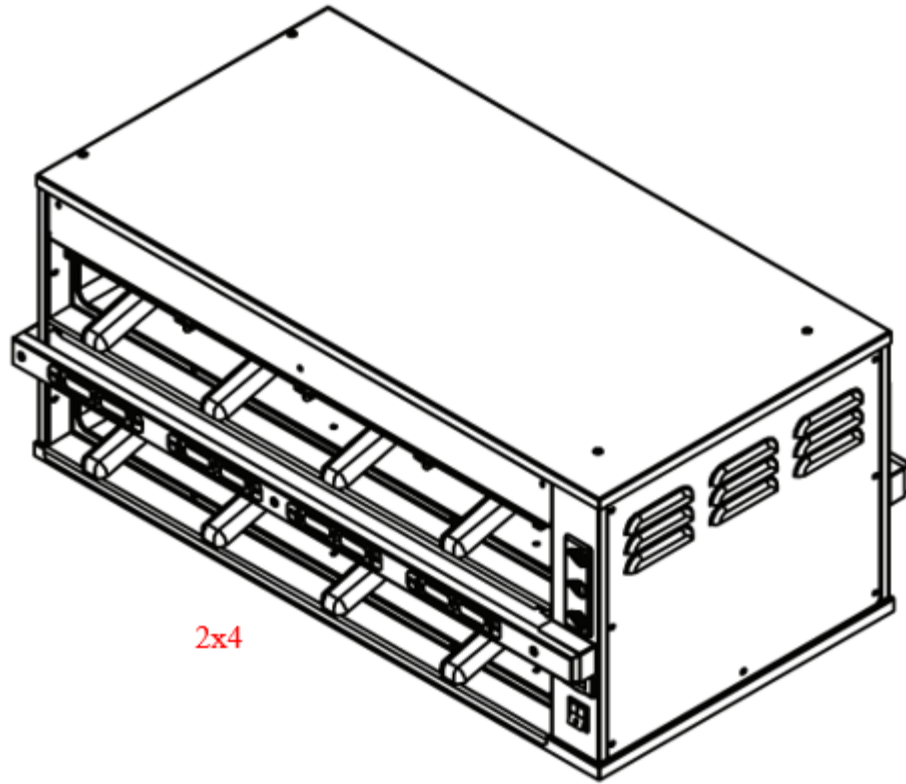
IRHS22
IRHS23
IRHS24
IRHS34
IRHS42



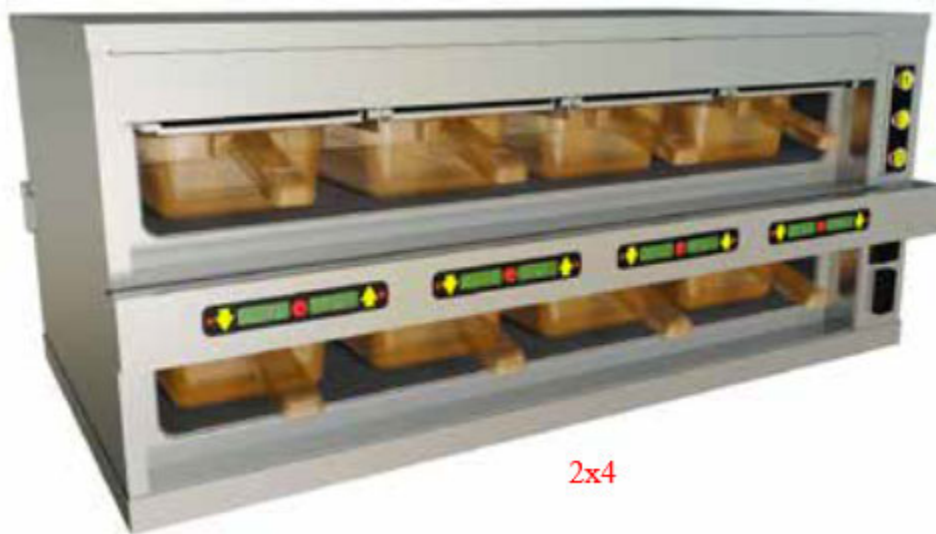
EX1005: 1.

Per the IRHS Documents, it would have been obvious to provide Fortmann’748’s cabinet with two compartments each having four narrower pan bays (2x4 configuration). EX1003: ¶574. This would make Fortmann’748 “about 1-2 feet tall,” suitable to “rest upon a [kitchen] table.” EX1010: ¶[0014]; EX1007: 53; EX1003: ¶575. This would reduce manufacturing and shipping cost (less material, fewer parts, smaller package, less weight). EX1003: ¶576.

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: ¶577.



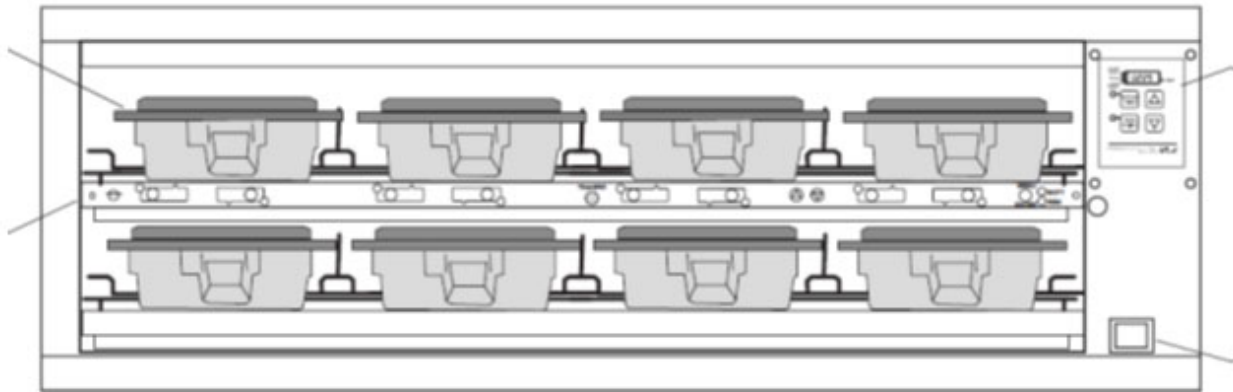
EX1005: 1.



EX1007: 56.



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



2x4

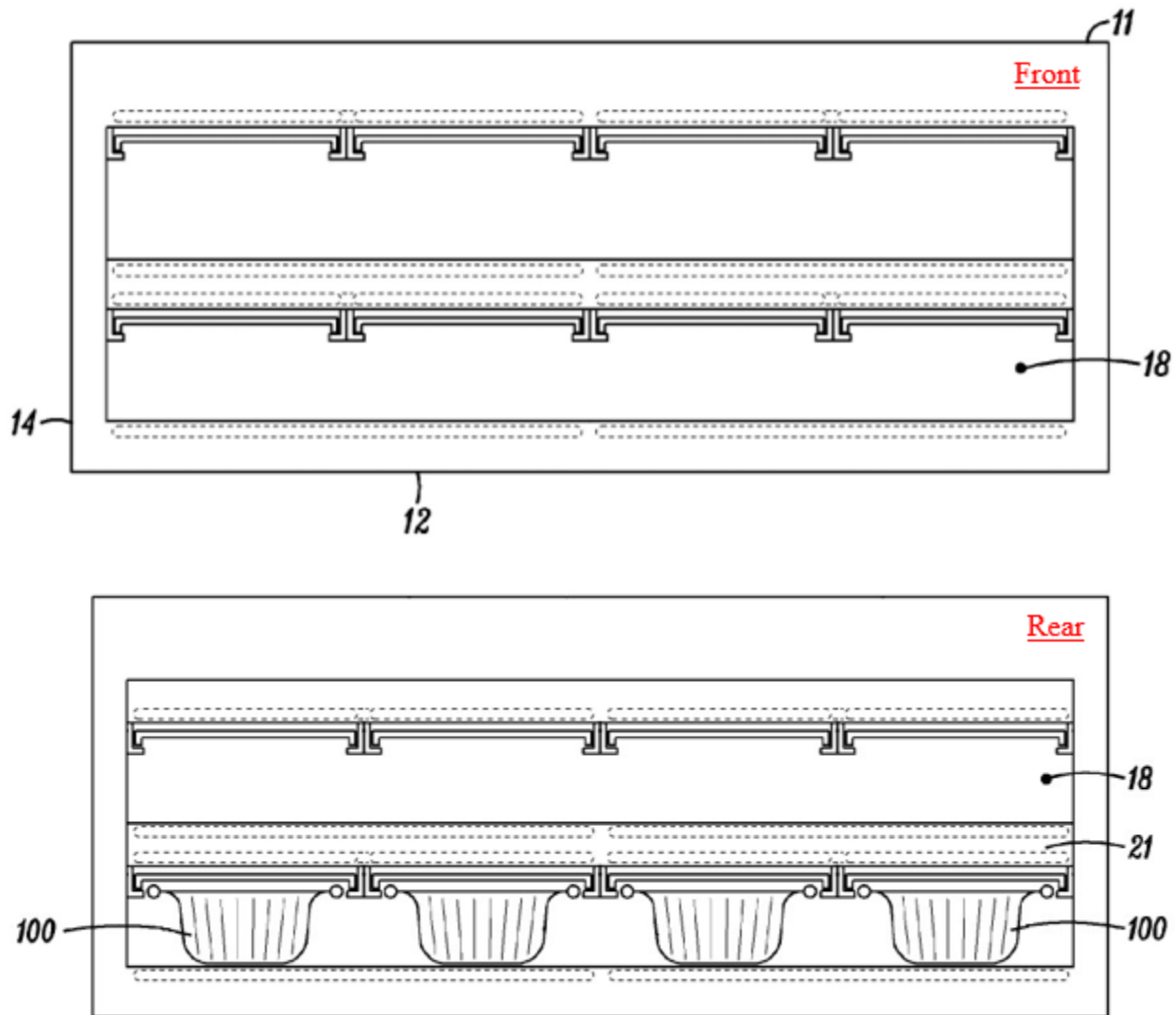
EX1009: 11, 19.

This applies a known technique (2x4 configuration) to improve a similar device (Fortmann'748) in the same way (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: ¶¶578-579.

This modification is represented below.³ EX1003: ¶¶580.

³ Further modifications explained below.



EX1010: Figs. 2, 6 (modified).

2. Multiple Temperature Zones per Compartment

Fortmann'748 discloses shelves including "one or more heaters (60)" and discloses temperature zones, multiple pans per zone, and heating from above and below. EX1010: ¶¶[0019]-[0021], [0024], [0027]; EX1003: ¶¶581-584.

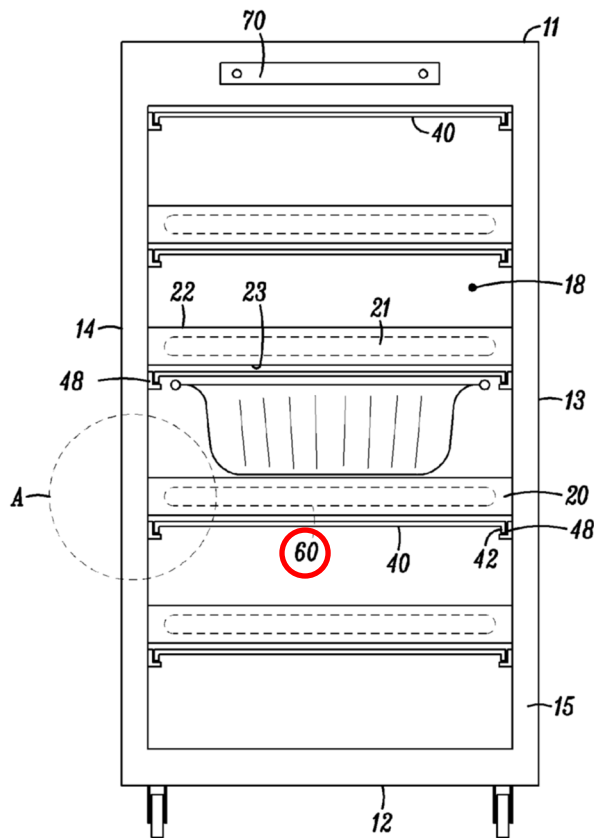


FIG. 2

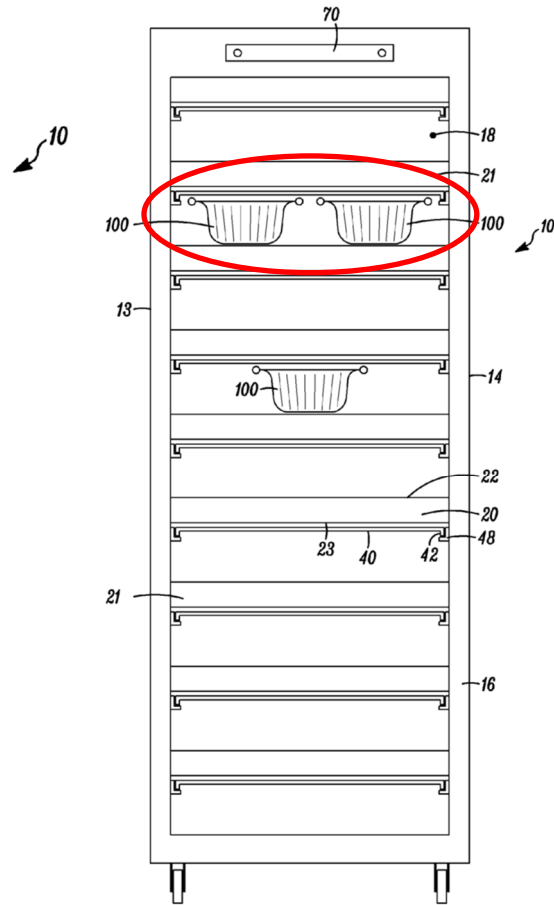


FIG. 6

EX1010.

Jones teaches compartments having two bays (ULTL-LRTL) and quadrant zoning where each compartment has side-by-side zones open across the compartment with each zone having discrete upper and lower heaters. EX1012:

¶¶[0069], [0072]-[0073], [0096]; EX1003: ¶¶585-590.

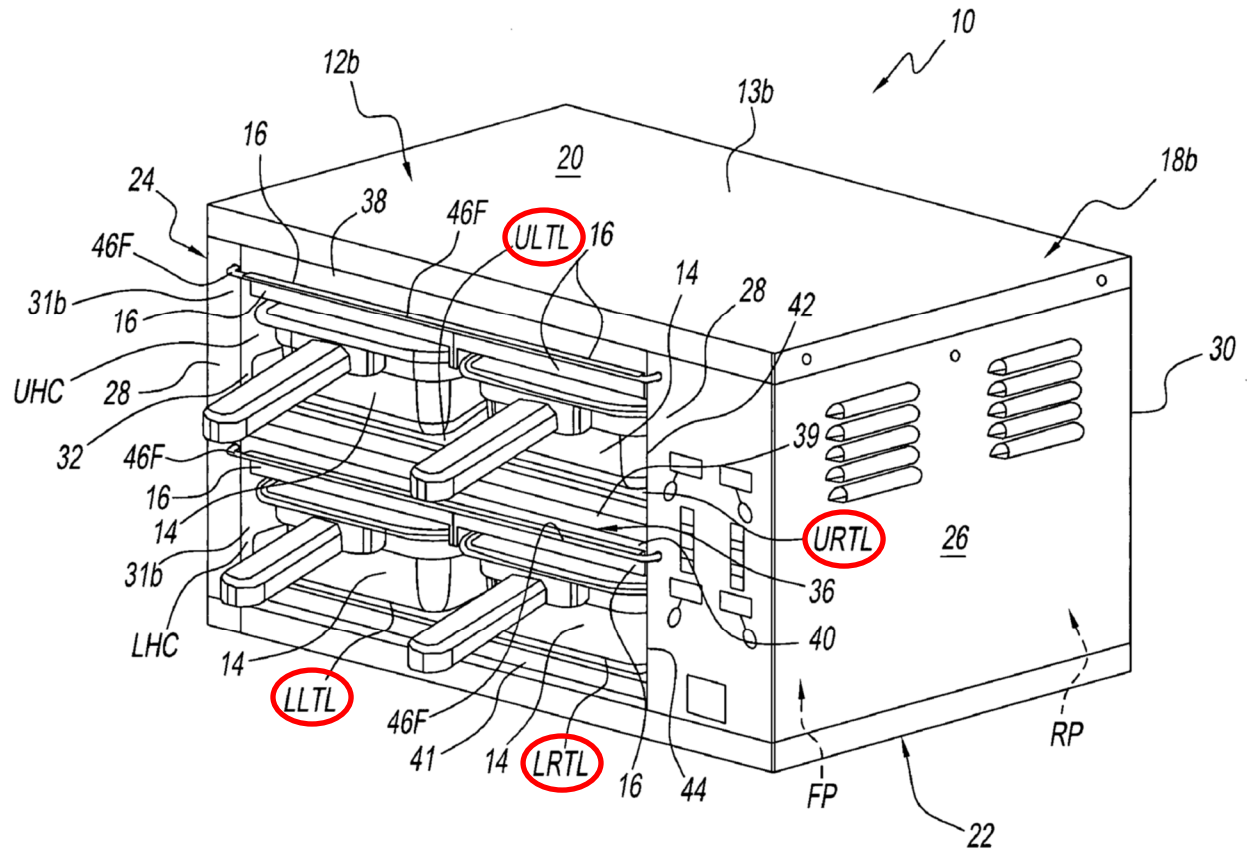


Fig. 1B

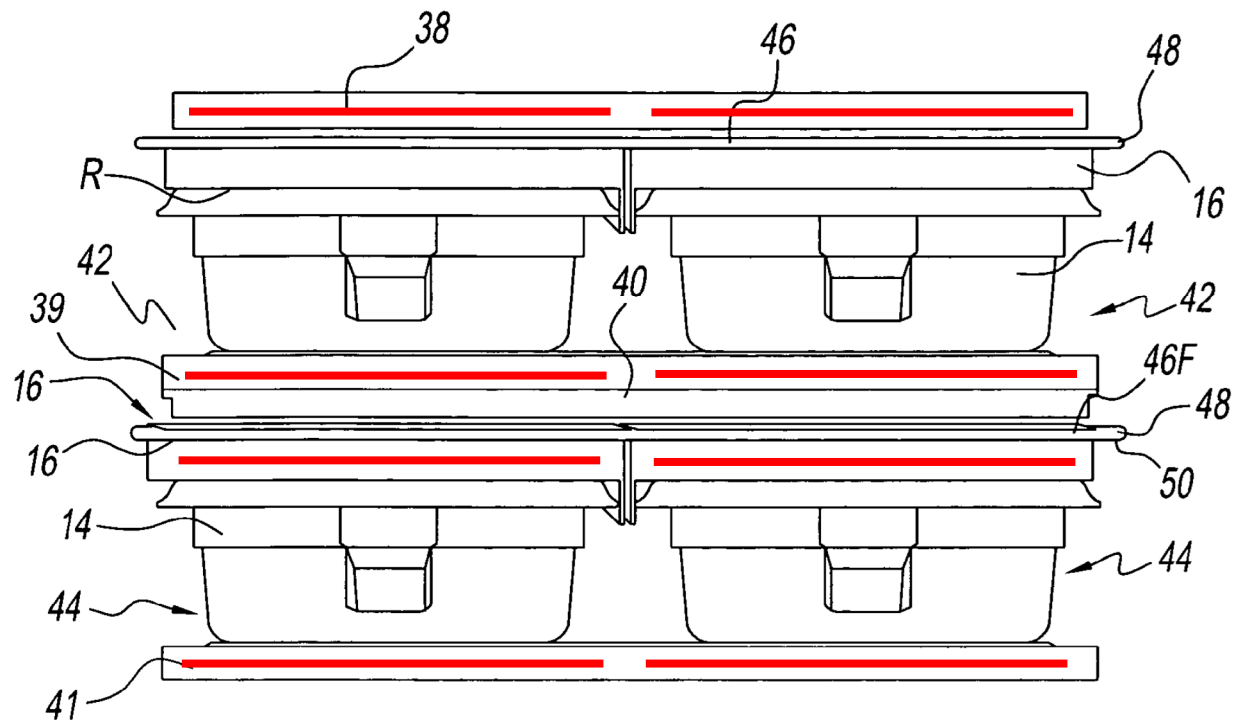


Fig. 1G

EX1012.

Hartfelder teaches quadrant zoning where compartments (24, 26) each have two top heaters (70, 72) and two bottom heaters. EX1013: ¶¶[0037]-[0038];

EX1003: ¶¶591-592.

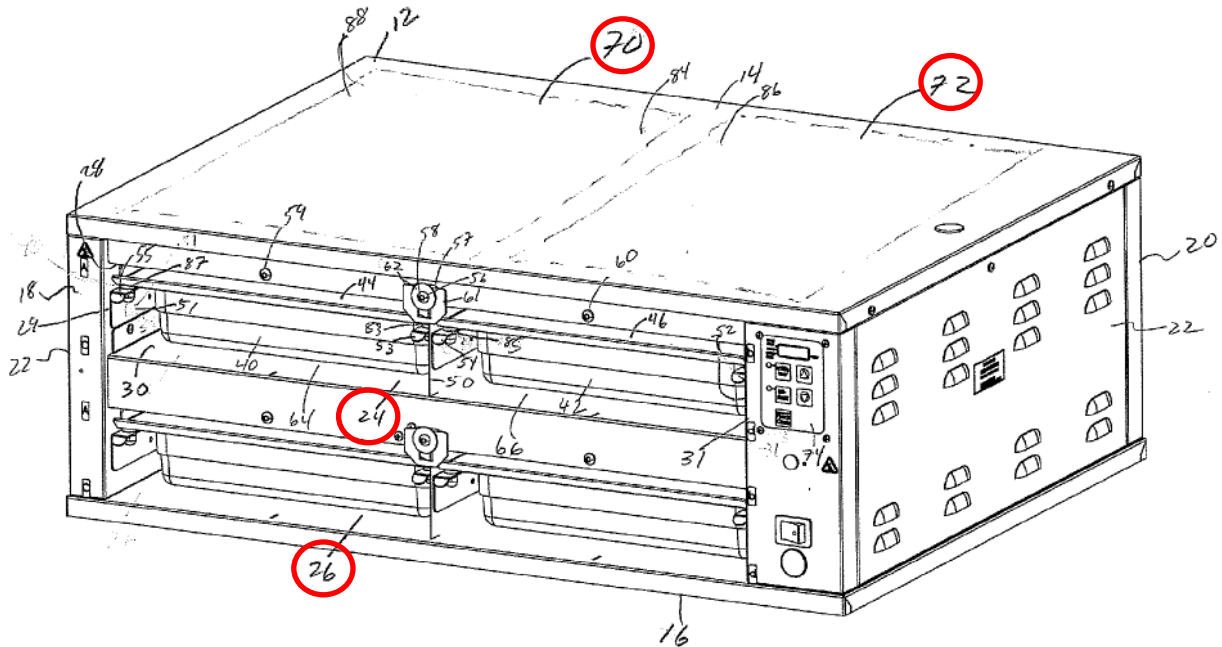


FIGURE 1

EX1013.

Hartfelder's quadrants/zones are configurable (via partitions) to each define two pan bays sharing the quadrant's/zone's upper and lower heaters. EX1013:

¶¶[0031], [0034]; EX1003: ¶593. Fig. 3 shows the lower-right zone/quadrant defining two bays sharing the zone's heaters. EX1013: ¶[0037], [0041]; EX1003: ¶593. Hartfelder's bezel has controls/displays for all eight bays. EX1013: ¶[0039]; EX1003: ¶¶594-595.

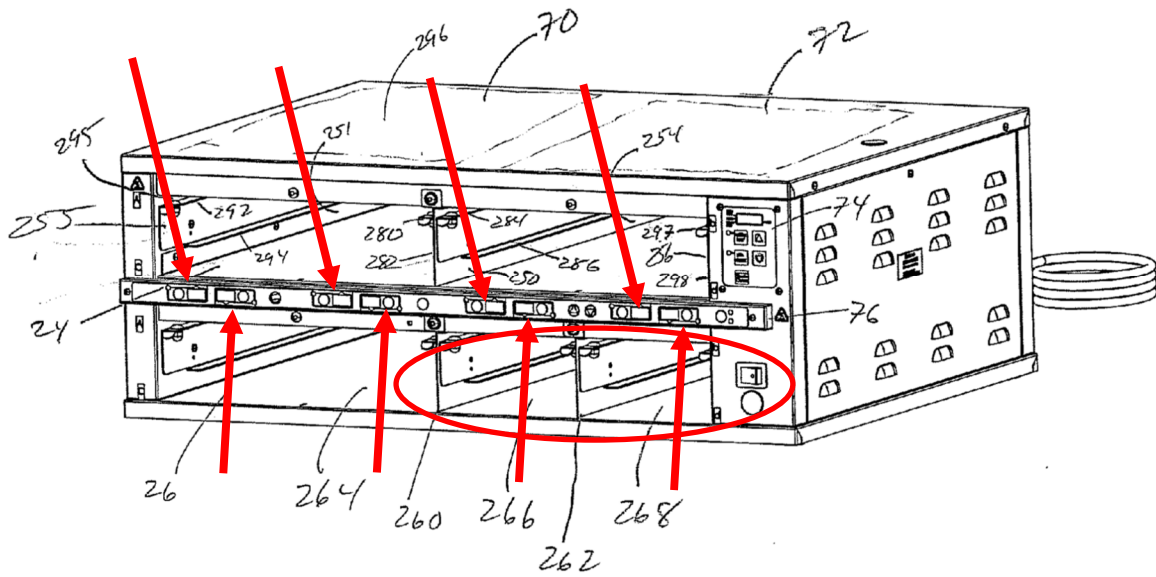


FIGURE 3

EX1013.

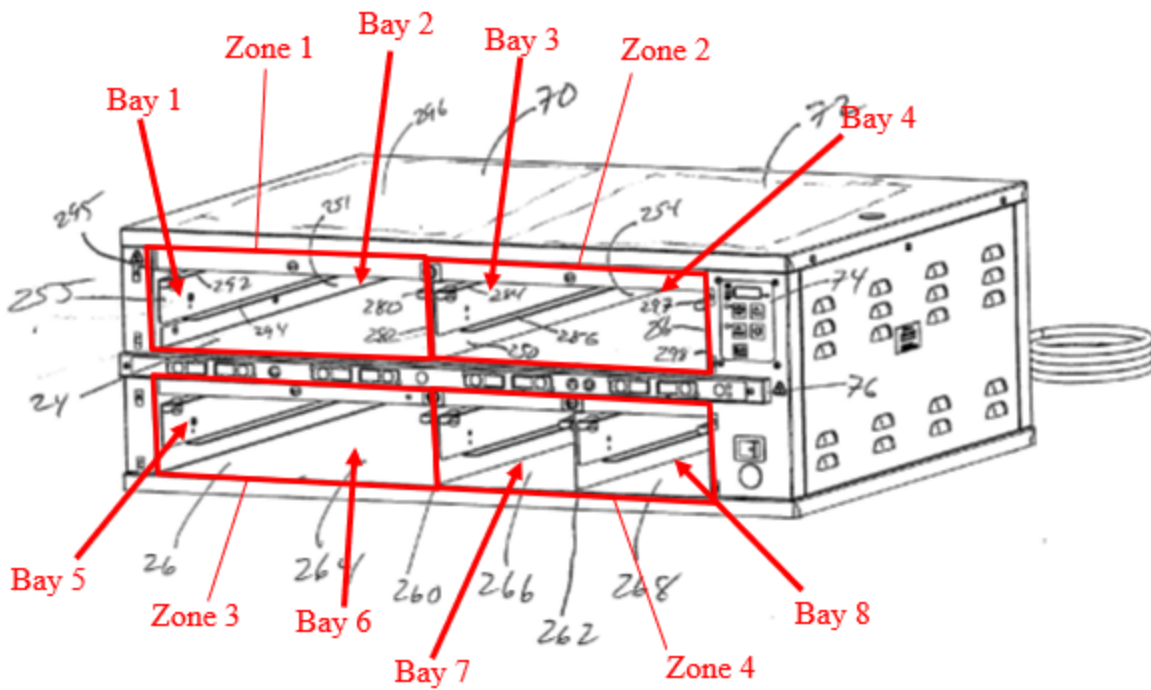


FIGURE 3

EX1013.

Stanger teaches quadrant zoning where each compartment includes two-pan/two-bay heating zones adjacent/open across the compartment. EX1042:

¶[0055]; EX1003: ¶¶596-598.

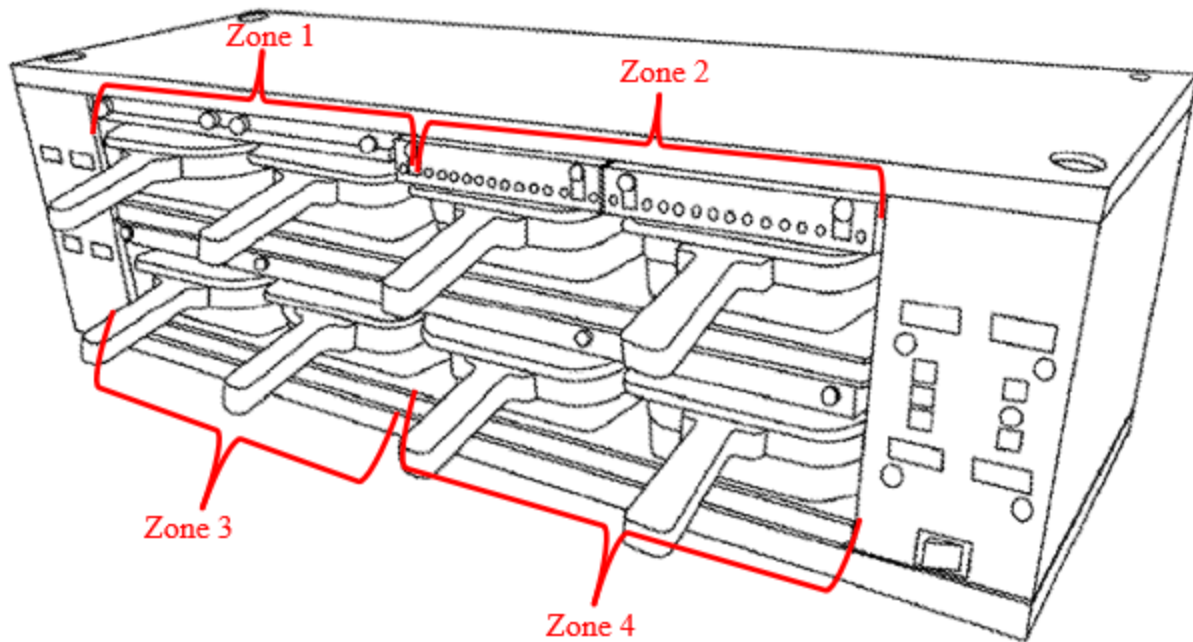
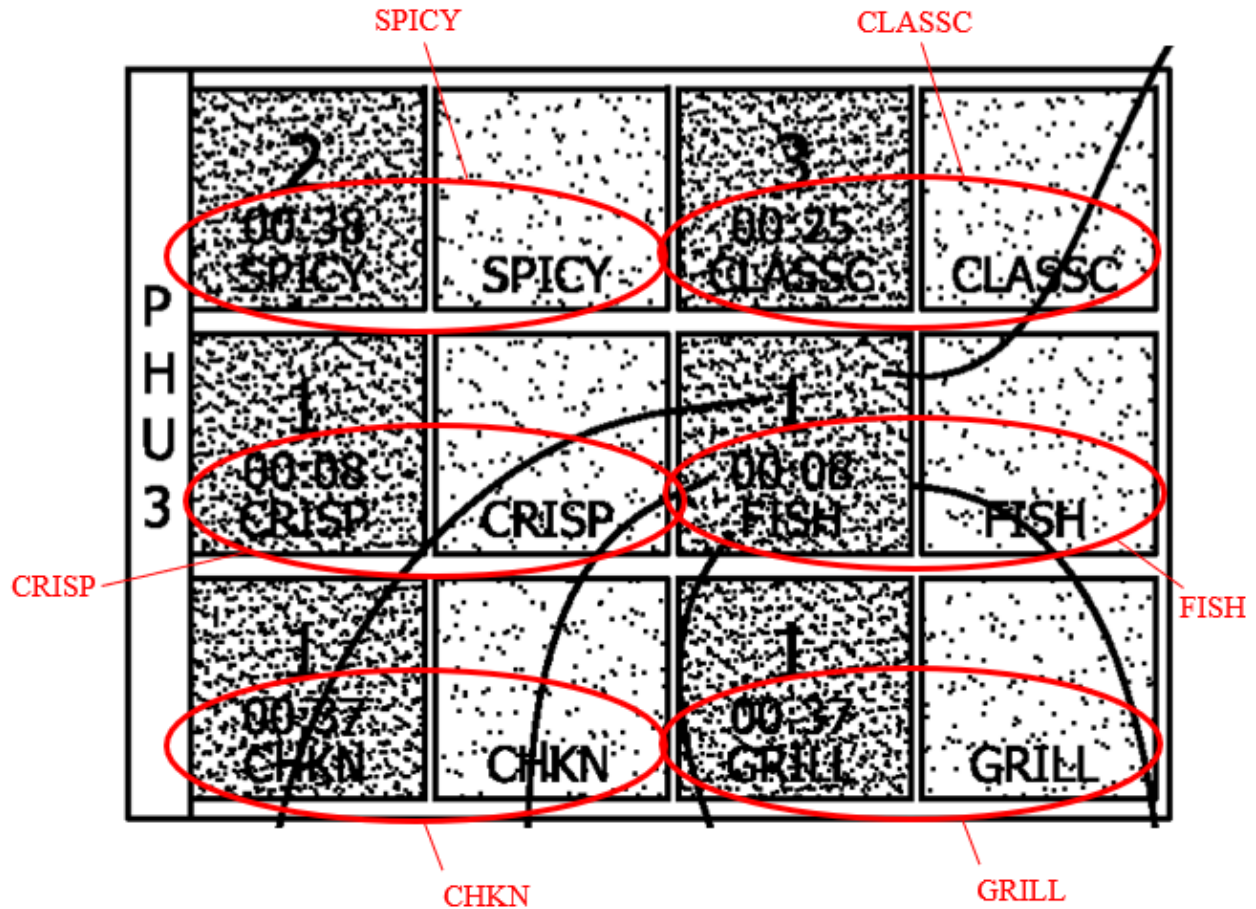


FIG. 14

EX1042.

Loy teaches a paired-pan arrangement where rows of a four-pan-wide unit hold paired pans of one food type adjacent paired pans of another food type.

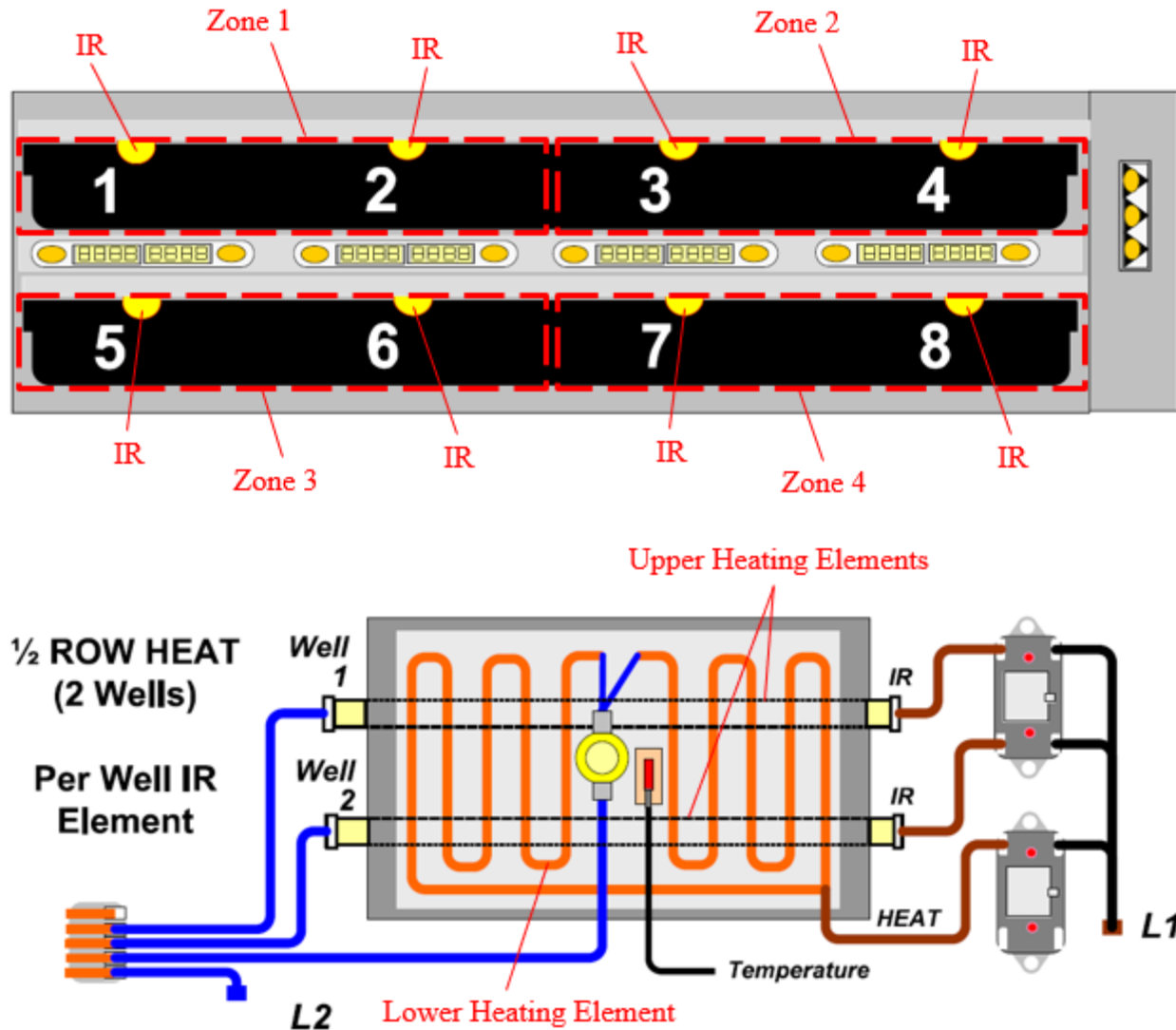
EX1003: ¶¶599-600.



EX1043: Fig. 17 (enlarged).

The IRHS Documents⁴ teach two-pan/two-bay quadrant zoning where each zone has two upper IR bulbs and a lower heating element, with the zones open across the compartment. EX1005: 20, 25; EX1007: 53; Section IV; EX1003: ¶¶617-621.

⁴ It is obvious to combine the IRHS Documents. Section IV(A).



EX1005: 25.

Per Jones, Hartfelder, Stanger, Loy, and/or IRHS Documents, it would have been obvious for modified 2x4 Fortmann'748 to have multiple zones per compartment, two-pan/two-bay quadrant zoning, where each independently controlled quadrant/zone includes upper and lower heaters for two pans/bays, with the zones being adjacent/open across the compartment. EX1003: ¶601. This follows teachings for zoning across the compartment (Jones, Hartfelder, Stanger,

IRHS Documents), quadrants/zones including single upper and lower heaters (Jones, Hartfelder), quadrants/zones sized for two pans (Hartfelder, Stanger, IRHS Documents), quadrants/zones adjacent/open across the compartment (Jones, Stanger, IRHS Documents), and the two-pan/two-bay quadrants/zones facilitate paired-pan cooked food inventory continuity (Loy). EX1003: ¶602.

Alternatively, per IRHS Documents, it would have been obvious to modify Fortmann’748 to provide multiple zones per compartment, two-pan/two-bay quadrant zoning, where each independently controlled quadrant/zone includes two upper heaters and a single lower heater for two pans/bays, with the zones being adjacent/open across the compartment. EX1003: ¶622.

Both modifications further Fortmann’748’s goal for “zones” for “food products [requiring] different warming temperatures”. EX1010: ¶[0024]; EX1019: 1:36-45, 1:46-48, 4:45-52; EX1003: ¶¶603, 623.

This would increase temperature zones and enable each compartment to receive food/pans requiring different temperatures, increasing flexibility and enabling holding more food types simultaneously. EX1007: 51, 53; EX1019: 1:38-40; EX1003: ¶¶604, 624. The two-pan/two-bay quadrants/zones would provide intermediate zoning granularity without requiring every pan/bay having its own heaters (complex wiring and power management). EX1003: ¶605; EX1046: 2 (“Each recipe controls a two pan location ... Full independence [per pan] is

acceptable, but not required”). The quadrant/two-pan/two-bay zoning would facilitate holding two pans per food type for cooked food inventory continuity, increasing speed of service and customer satisfaction. EX1043: ¶¶[0002]-[0003]; EX1007: 8; EX1003: ¶606.

Market forces motivated two-pan/two-bay zoning as Burger King required “each heating zone consists of 2 PHU pan spaces.” EX1044: 50; EX1046: 2 (requiring “2 pan zones for product rotation”); EX1003: ¶607.

- PHU Heating Zones

Both new PHU units have different heating zones. Following the current standards that each product must have two PHU slots available, each heating zone consists of 2 PHU pan spaces. Each of the red spaces highlighted below represents a heating zone, therefore a 4x2 or a 2x4 PHU will have space for 8 PHU pans and 4 heat zones. A 3x4 unit will have space for 12 PHU pans and 6 heat zones.



EX1044: 50 (zoning bracket annotations in original).

Burger King demanded 2x4 units with “[h]eat source[s] required above and below product pan” and “[e]ach recipe controls a two pan location.” EX1045: 2; EX1003: ¶608.

Product Holding Units (PHUs)

1. Heat source required above and below product pan
2. Dynamic controls to facilitate product-specific flexible recipes
 - a. Each recipe controls a two pan location
3. Extend hold time of Burger Core Products – validated by Sensory testing
4. Must supply all PHU Sizes – 3x4, 2x4, 2x3, & 2x2 **4x2 PHU may be required outside of US
5. Cannot exceed the following dimension per size
 - a. 2x2 - H 14.5" x W 20" x D 17.5"
 - b. 2x3 - H 14.5" x W 30" x D 17.5"
 - c. 2x4 - H 14.5" x W 36.5" x D 17.5"
 - d. 3x4 - H 21" x W 36.5" x D 17.5"
 - e. 4x2 - H 25.5" x W 20" x D 17.5"

EX1045: 2.

- i. Flat platen must have two zones for each two pans on 2x4 and 3x4. Example: A 2x4 will have two separate heat zones on top and two on bottom. Even if we can produce good results with one setting for current products, they want the flexibility for future development. This is a requirement for both Duke and Merco and is non-negotiable. The 2x3 could have 4 zones but they would like to see the price differential between 2 zones and 4. A decision will be made based on cost for the 2x3.

EX1049: 2.

This merely requires duplicating and resizing Fortmann'748's existing heaters around the compartments so each zone includes discrete upper and lower heaters. *In re Harza*, 274 F.2d 669, 671 (C.C.P.A. 1960) ("duplication of parts has no patentable significance"); EX1003: ¶¶612, 627.

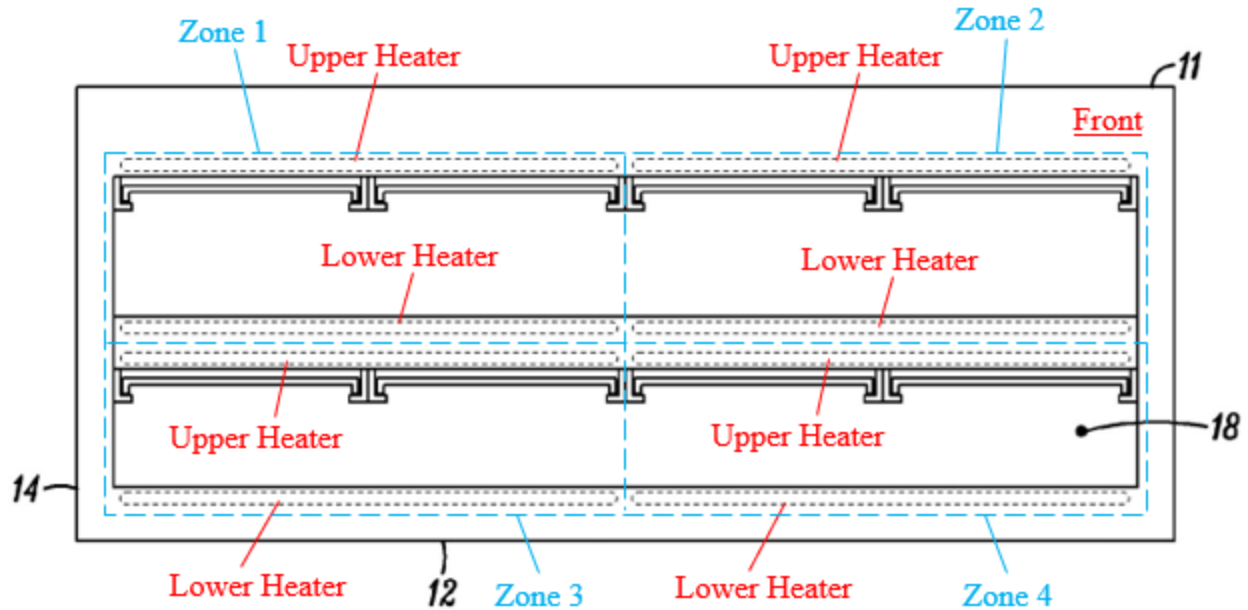
For Fortmann'748's zones, POSA would maintain upper and lower heaters for more uniform heating, better food quality, and extended hold time (EX1010: ¶[0020]; EX1006: 1; EX1005: 4; EX1007: 53) and would maintain the open

compartments (bays open across compartments) for easier cleaning (EX1005: 13-14; EX1017: 7:32-35). EX1003: ¶¶609-610.

This applies a known technique (upper and lower heating element arrangements for zones) to improve a similar device (Fortmann'748) in the same way (two-pan/two-bay heating zones across compartments) with reasonable expectation of success (Fortmann'748 already heating from above and below and having zone-capable control system; prior art demonstrating independent heating of adjacent/open zones across compartments). EX1010: ¶[0027]; EX1012: ¶¶[0073], [0096]; EX1019: 4:36-52, Fig. 5a; EX1020: ¶¶[0021]-[0023], Fig. 2; EX1005: 20, 25; EX1007: 53; Section IV; EX1003: ¶¶613-615, 628-630.

If 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. EX1006: 1; EX1005: 4; EX1007: 53; EX1003: ¶¶611, 625.

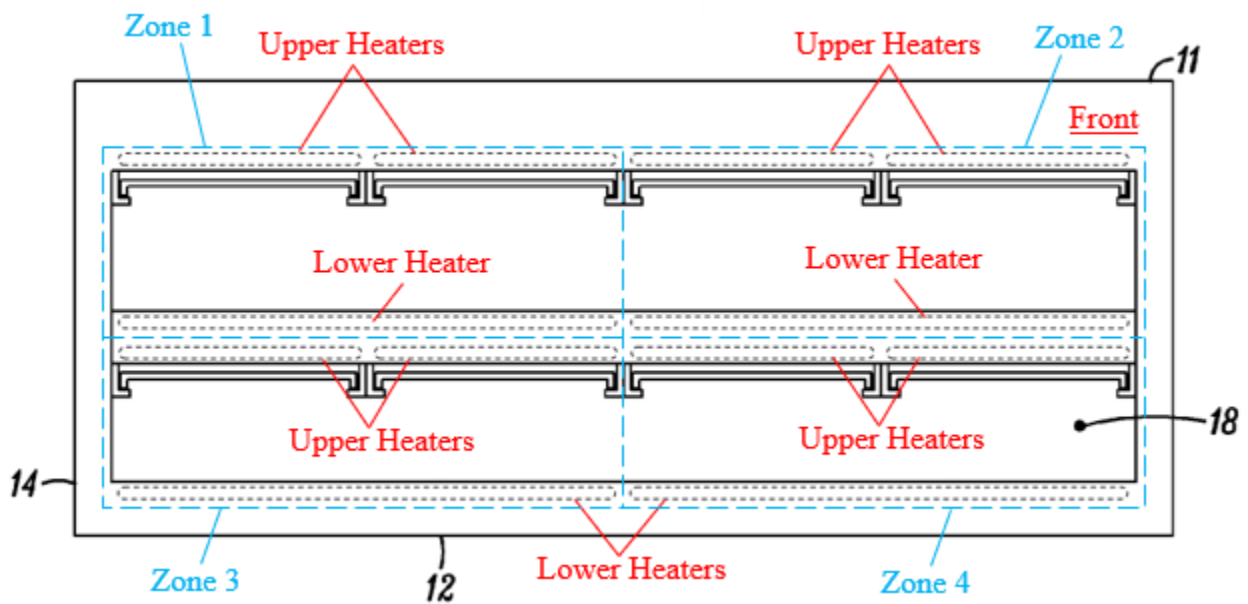
Per Jones/Hartfelder/Stanger/Loy, POSA would duplicate Fortmann'748's heaters so each two-pan/two-bay quadrant/zone has single upper and lower heaters. EX1003: ¶616.



EX1010: Fig. 2 (modified).

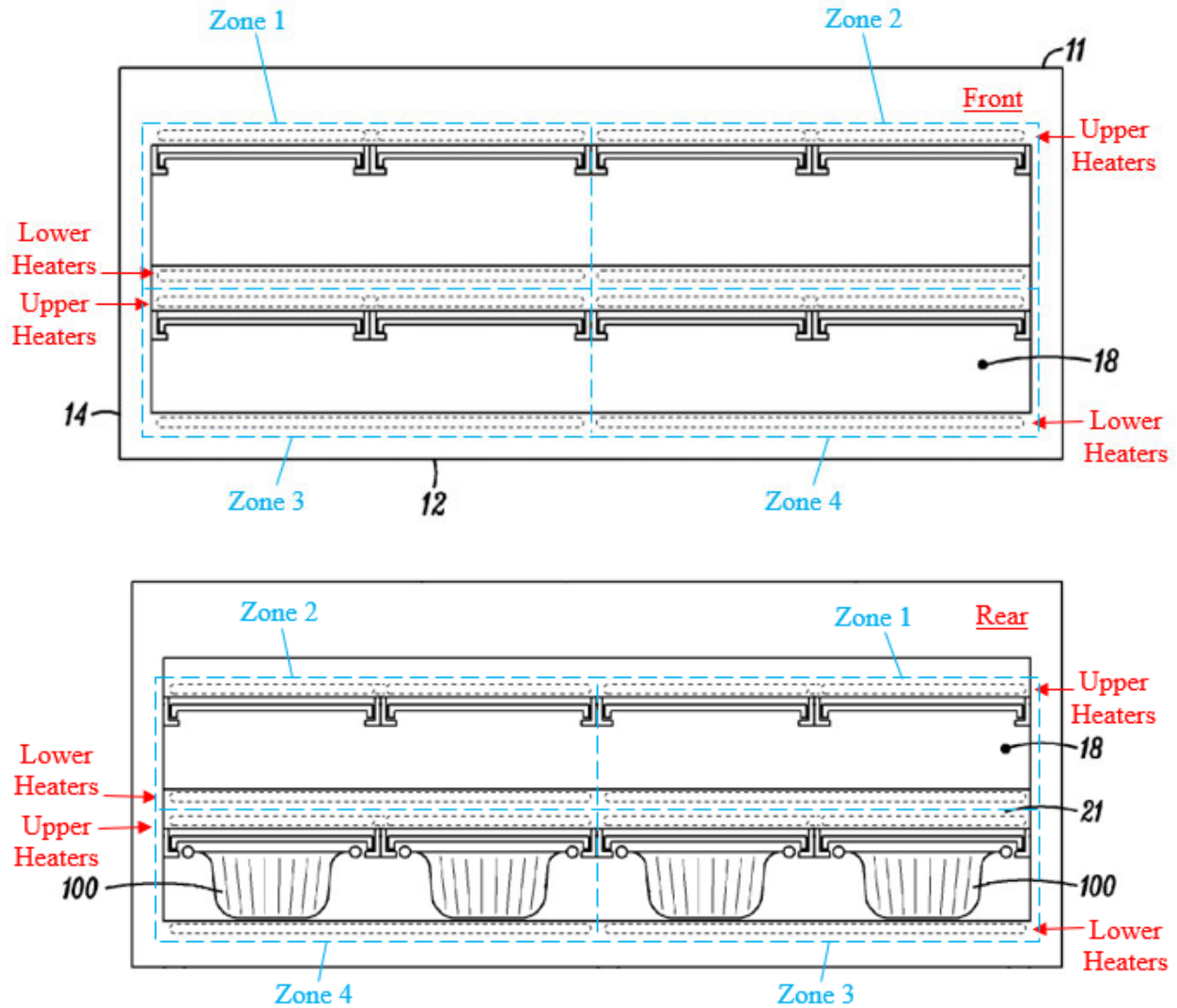
Per the IRHS Documents, POSA would duplicate Fortmann'748's heaters so each two-pan/two-bay quadrant/zone has two upper heaters and one lower heater.

EX1005: 20, 25; EX1006: 1; EX1007: 53; EX1003: ¶631.



EX1010: Fig. 2 (modified).

Schematic illustrations⁵ below (used hereafter) show both heater configurations, and invalidity results from either configuration. EX1003: ¶¶632-633.



EX1010: Figs. 2, 6 (modified).

⁵ Further modifications explained below.

3. Independently Controllable Top and Bottom Heaters per Zone

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

¶¶[0021], [0027]; EX1003: ¶634.

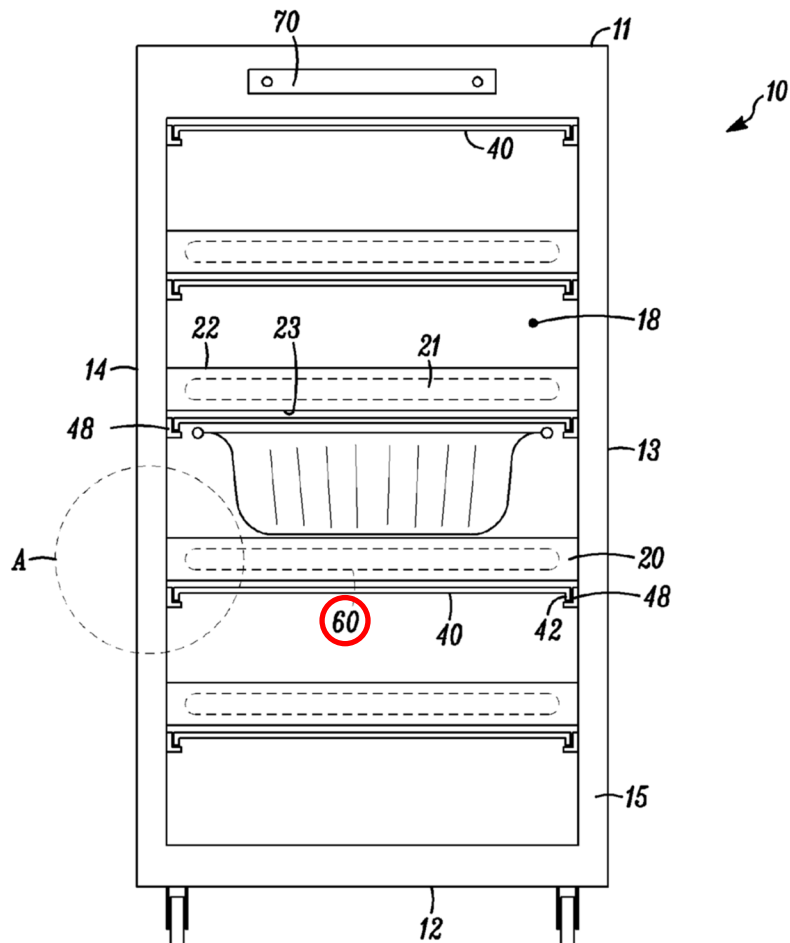


FIG. 2

EX1010.

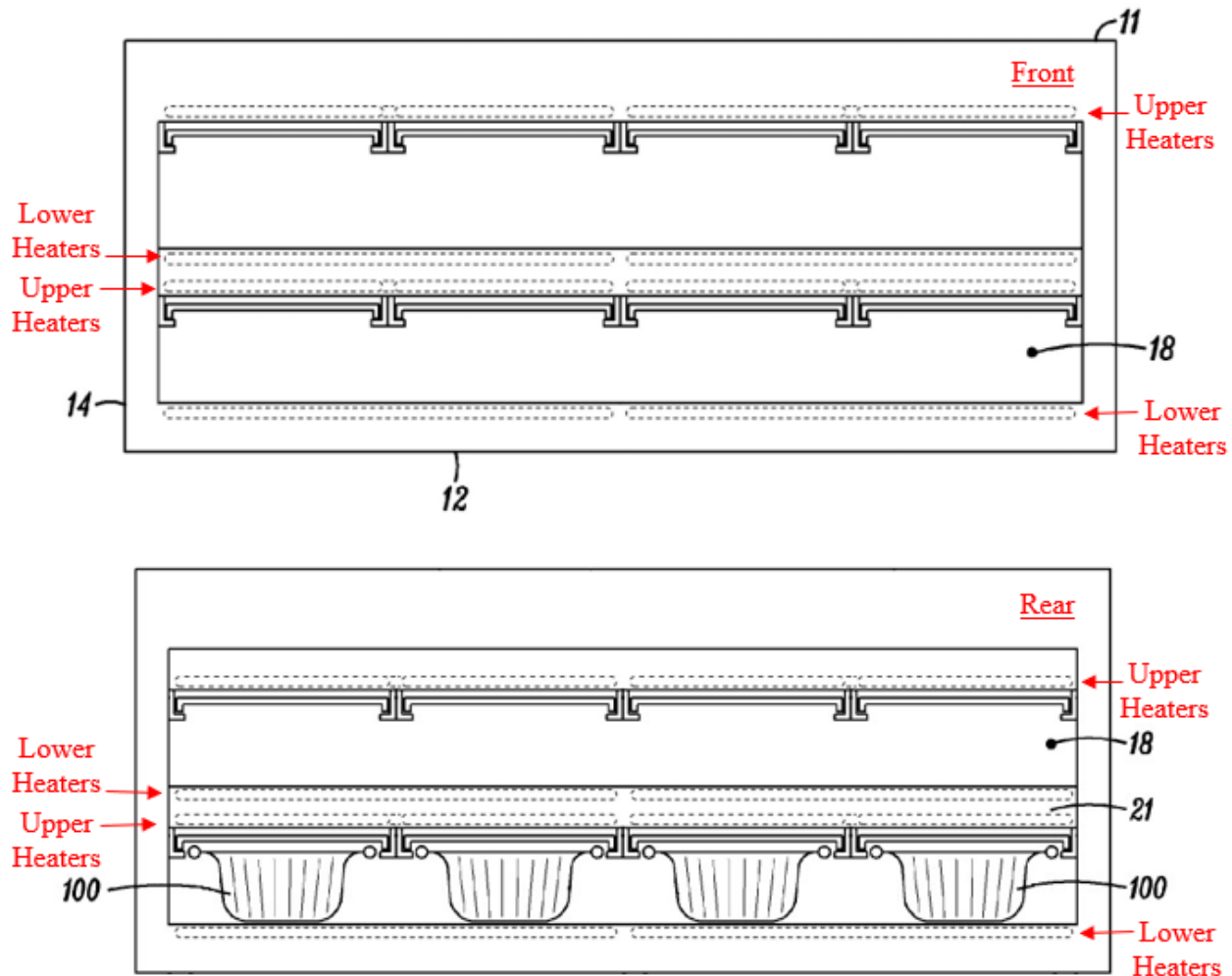
Jones, Fortmann'197, IRHS Documents, and McMillan teach upper and lower heaters independently controllable for each zone. EX1012: ¶¶[0098],

[0130]; EX1014: 8:63-67, 9:50-52, 9:59-65; Section IV(B)(1.h.2/1.i.2/1.k.2/1.l.2); EX1019: 4:40-42; EX1003: ¶¶635-639.

Per Jones, Fortmann’197, IRHS Documents, and/or McMillan, it would have been obvious to make each zone’s upper and lower heaters independently controllable to 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” (EX1007: 10), and “minimize temperature distribution from top to bottom of [the] pan”. EX1006: 1; EX1007: 53; EX1003: ¶¶640-642.

The modification “offer[s] maximum flexibility in setting the precise food holding temperatures” via custom upper/lower temperature settings for food (e.g., eggs) requiring such settings. EX1009: 16; EX1028: 39; EX1003: ¶643.

This applies a known technique (independently controllable upper and lower heaters) to improve a similar device (Fortmann’748) in the same way (independent zone temperature control) with reasonable expectation of success (Fortmann’748 including zone-capable control system; prior art demonstrating independent heater control). EX1010: ¶[0027], EX1005: 16; EX1006: 1; EX1007: 53; EX1012: ¶[0096]; EX1014: 8:63-67, 9:50-65; EX1019: 4:36-59; EX1003: ¶¶644-645.



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: ¶646.

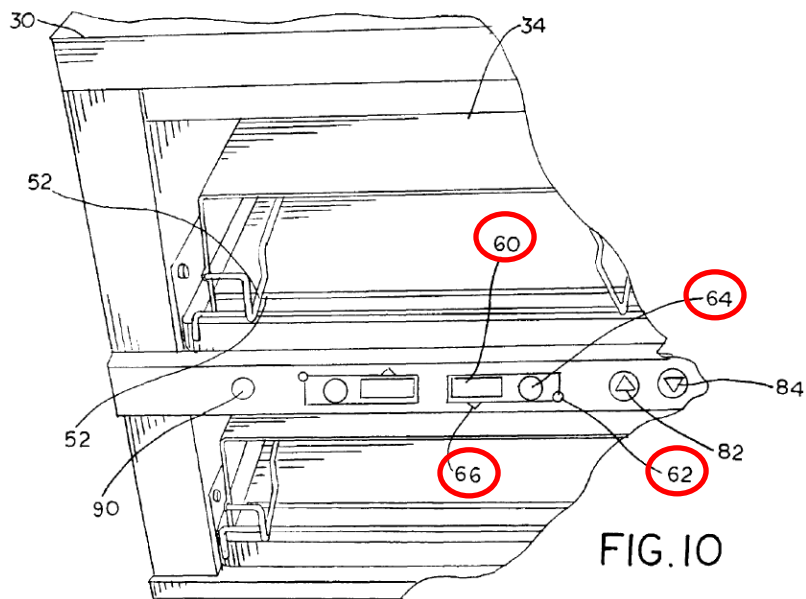
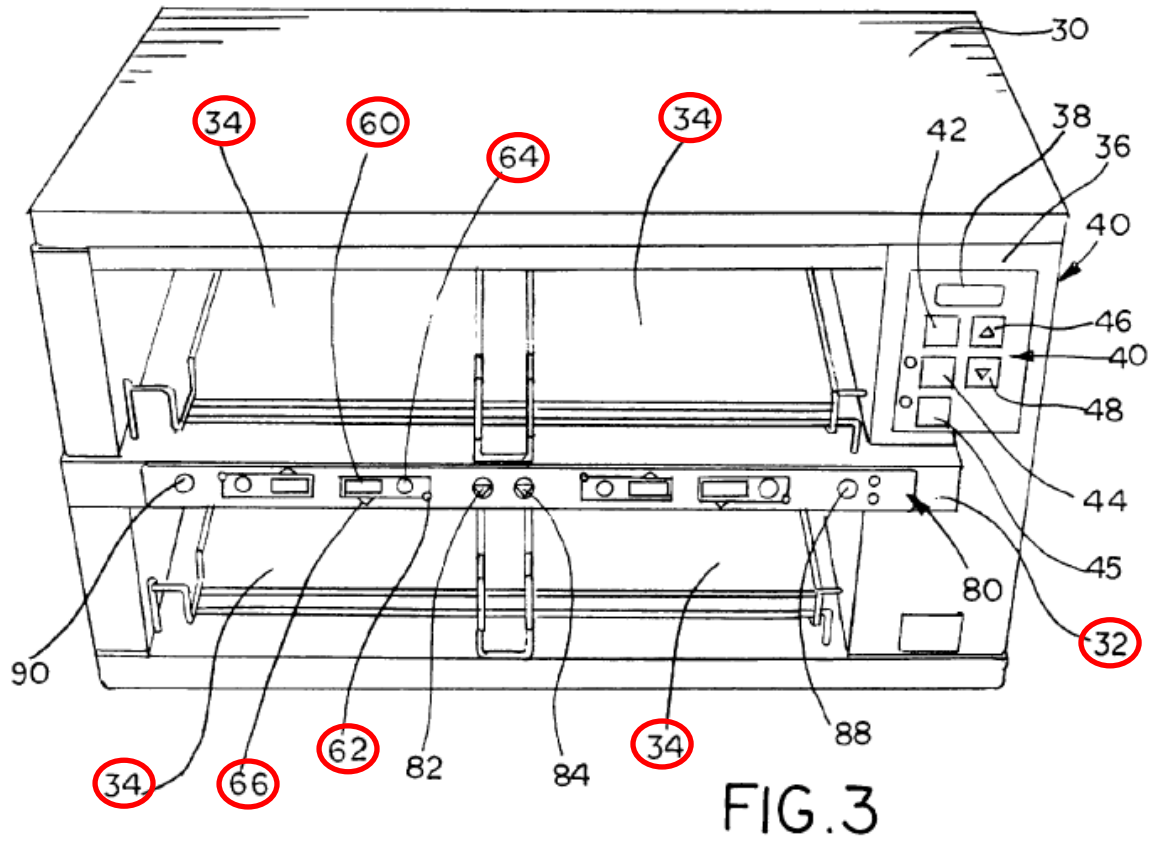
For Fortmann'748's quadrant zoning (Section XIII(A)(2)) and independently controlled upper and lower heaters (Section XIII(A)(3)), POSA would operatively couple the heaters to Fortmann'748's controller (making any minor programming changes). EX1010: ¶[0027]; EX1014: 9:65-10:2; EX1003: ¶¶647, 649-650.

Fortmann’748’s controller already operates heaters independently in different zones and would operate the additional heaters independently. EX1010: ¶¶[0021], [0024], [0027]; EX1003: ¶648.

4. Modified Controls

Fortmann’748 teaches a generic “input device” for selecting temperature and “a display” for displaying temperature. EX1010: ¶[0027]; EX1003: ¶651.

Vaseloff’s display/control groups provide suitable examples of input devices and displays where 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: ¶¶652-654.



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, providing each bay its own group. EX1019: 3:21-23; EX1003: ¶¶655-656.

This would provide visual association for easier/quicker bay control identification and improved intuitive association of displayed information with a specific bay. EX1026: 4:20-30, 6:51-55; EX1019: 10:5-10; EX1003: ¶¶657-659.

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: ¶660.

This applies a known technique (Vaseloff’s display/control groups associated with bays) to a known device (Fortmann’748) in the same way with reasonable expectation of success (Vaseloff’s display/control groups function similarly to Fortmann’748’s input device and display and Vaseloff’s “system [] can be applied to any food preparation and storage device”). EX1026: 11:35-38; EX1003: ¶¶661-663.

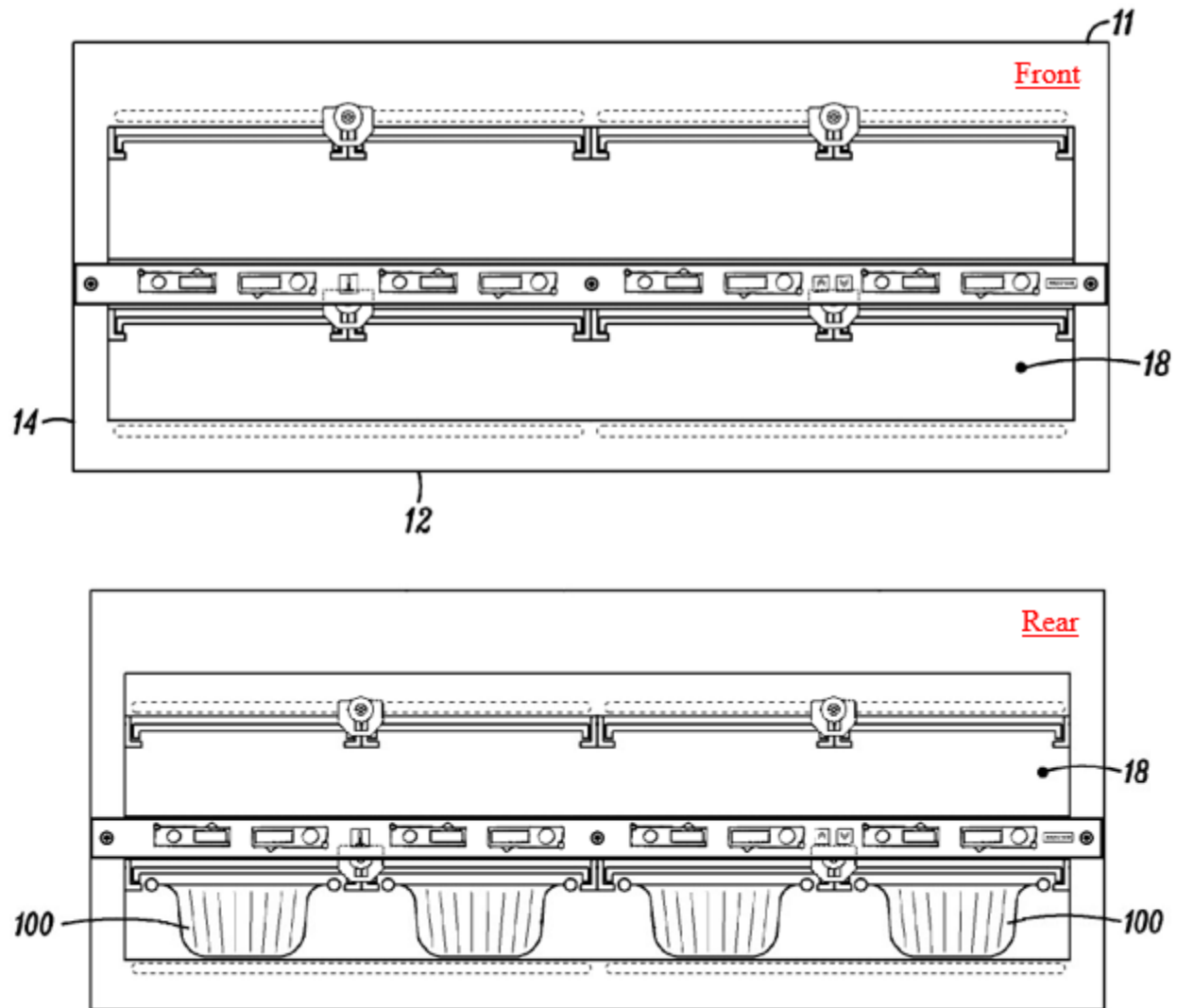
Each Vaseloff display/control groups (display devices, timer status indicators, timer buttons) would be connected to Fortmann’748’s controller (modifying any connections/programming as needed). EX1010: ¶[0027]; EX1026: 2:17-20; EX1003: ¶¶664-665.

It would have been obvious to arrange Vaseloff's display/control groups on Fortmann'748'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: ¶¶666-667. Providing Vaseloff's display/control groups on the front and rear of Fortmann'748's pass-through cabinet (EX1010: ¶[0014]) 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: ¶¶668-669.

This applies a known technique (displays/controls on front and rear) to improve a similar device (Fortmann'748) in the same way (enabling front/rear operator coordination) with reasonable expectation of success (Vaseloff's display/control groups functioning in same way). EX1003: ¶¶670-671.

This modification is represented below.⁶ EX1003: ¶672.

⁶ 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: ¶673.

McMillan teaches bay message areas (183a-d) for displaying food names and 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: ¶¶674-677.

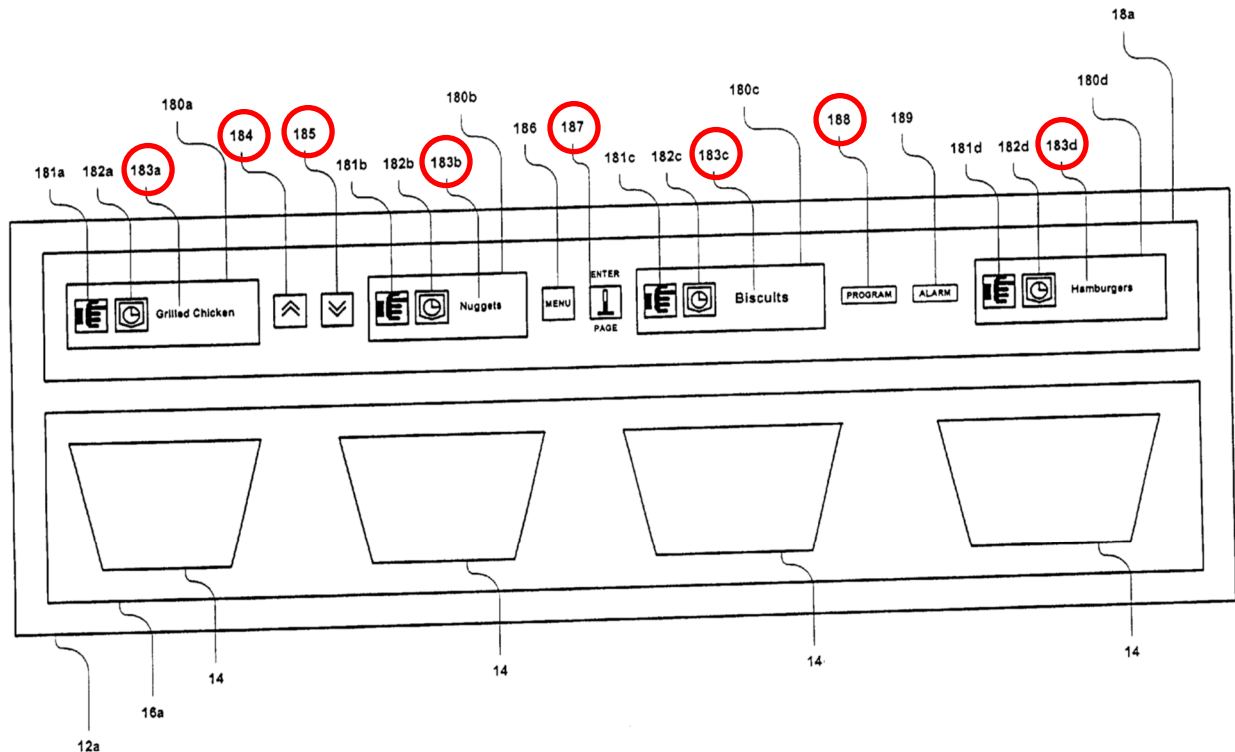


Fig. 5a

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: ¶678. Moreover, per McMillan, it would have been obvious to incorporate controls to change setpoint temperatures. EX1019: 10:43-58; EX1003: ¶679.

This would provide an easy, fast, and intuitive way to display current and setpoint temperatures where users would associate them with a bay. EX1019: 1:29-35, 1:38-49, 10:6-10; EX1026: 4:20-22, 4:25-30; EX1003: ¶680. This also allows users to change setpoint temperatures. EX1003: ¶681.

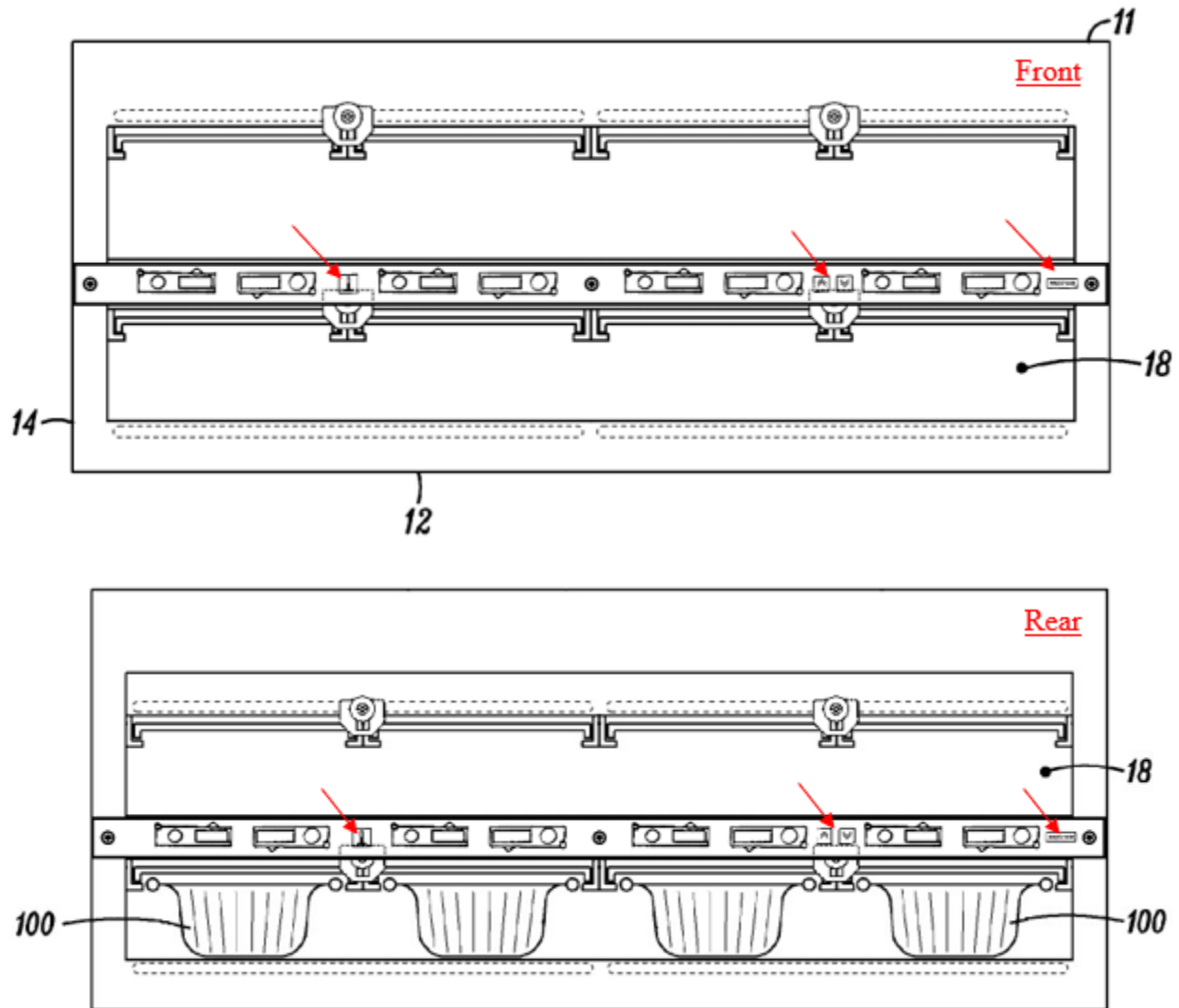
POSA would incorporate McMillan's arrow keys to change temperature setpoints. EX1026: 7:30-32; EX1019: 10:46-48; EX1003: ¶682. POSA would incorporate temperature and/or program buttons to view and change temperature setpoints. EX1019: 10:52-58; EX1003: ¶683. POSA would know how to implement the buttons/keys as physical buttons, including connecting McMillan's controls to Fortmann'748's controller (modifying any connections/programming to display and change temperature). EX1026: 2:60-3:19, 7:29-32; EX1010: ¶[0027]; EX1019: 6:15-19; EX1003: ¶¶684, 689-690.

POSA would program Fortmann'748's controller to permit displaying current and setpoint temperatures in each bay's display and changing the setpoint temperature for individual bays/zones via the arrow keys, temperature button, and/or program button, per McMillan. EX1019: 10:6-8, 10:20-33, 10:42-58; EX1003: ¶¶685-686.

This applies a known technique (actual and setpoint temperature display and changing setpoint temperature) to improve a similar device (Fortmann'748) in the same way (displaying actual and setpoint temperatures for each bay and changing

setpoint temperature) with reasonable expectation of success (Vaselloff's displays already show parameter modifications using arrow buttons). EX1026: 4:10-12, 7:26-32; EX1003: ¶¶687-688.

This modification is represented below.⁷ EX1003: ¶691.

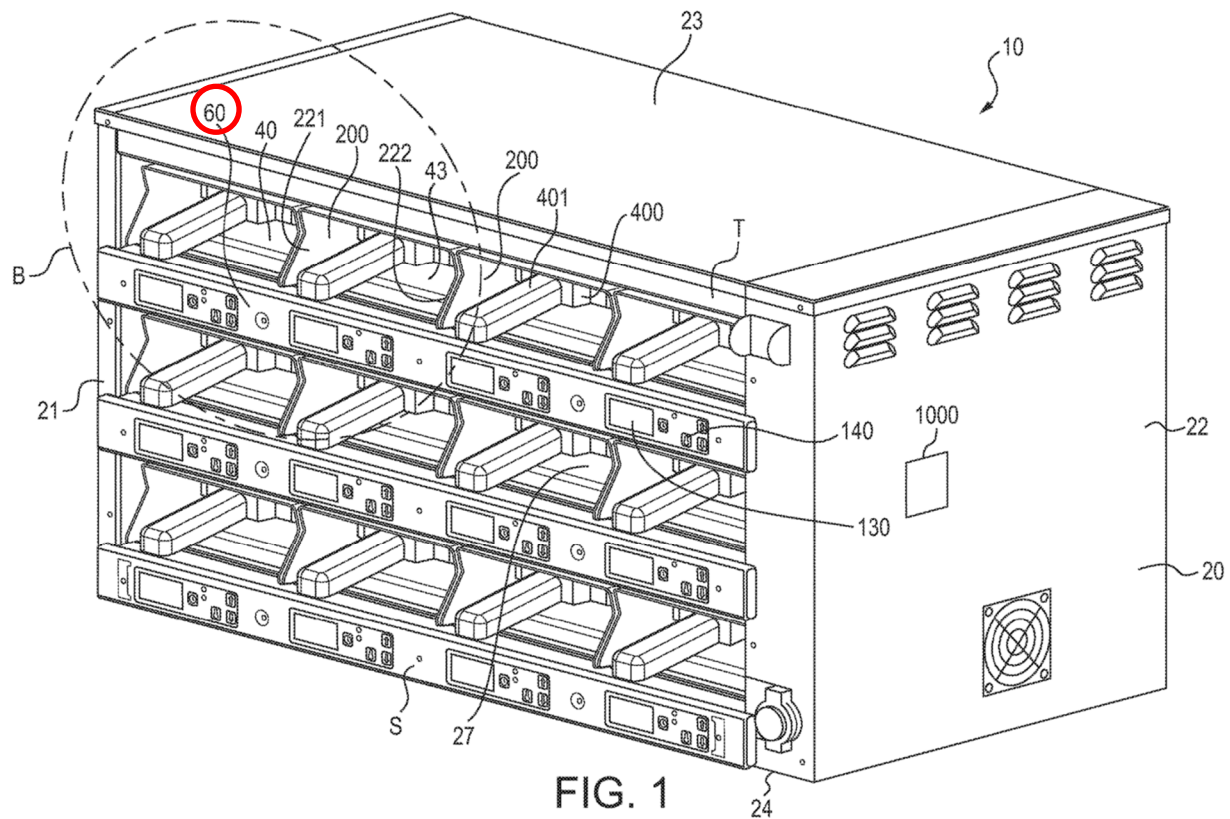


EX1010: Figs. 2, 6 (modified).

⁷ Further modifications explained below.

6. Timer Bar/Bezel

Fortmann'197 and the IRHS Documents teach front and rear control/timer bars (60) with displays/inputs (130, 140) spaced from shelves (40). EX1014: 2:58-59, 3:28-30, 3:51-56, 4:18-37, Fig. 3; EX1005: 4, 8, 20, 25; EX1006: 1; EX1007: 28, 32, 51; Section IV; EX1003: ¶¶692-696.



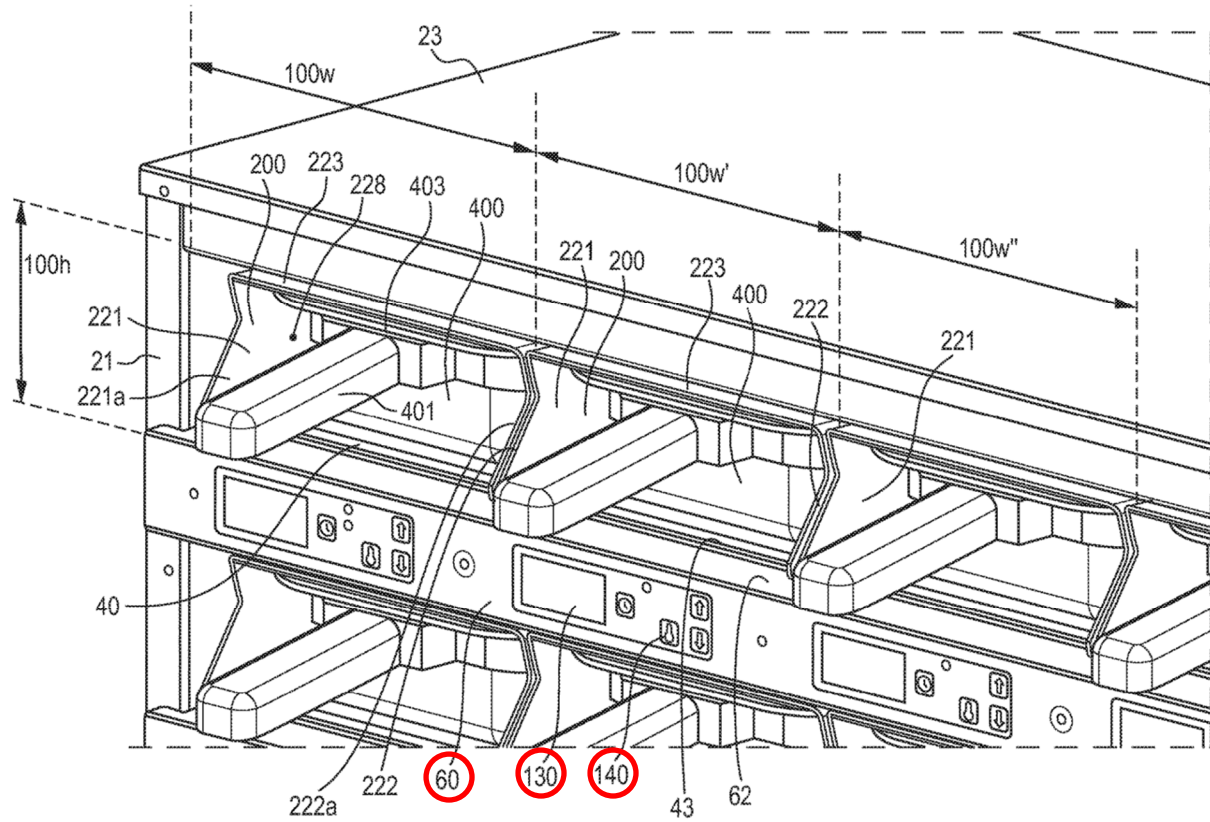


FIG. 2

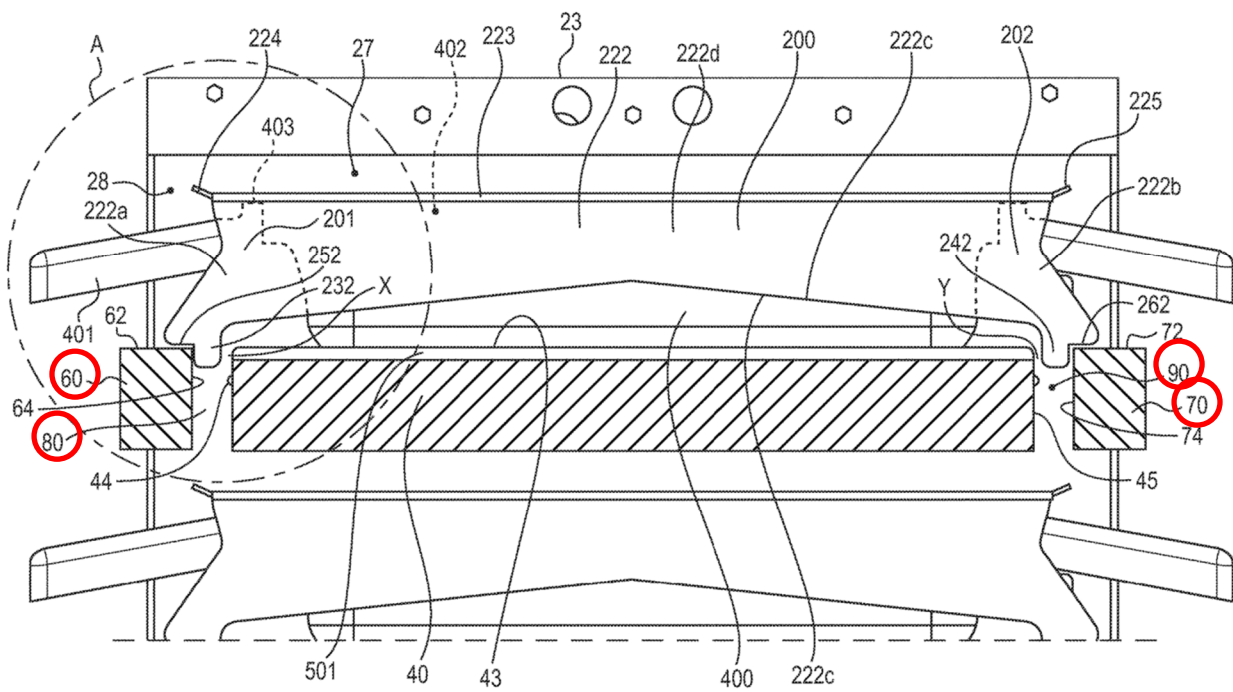
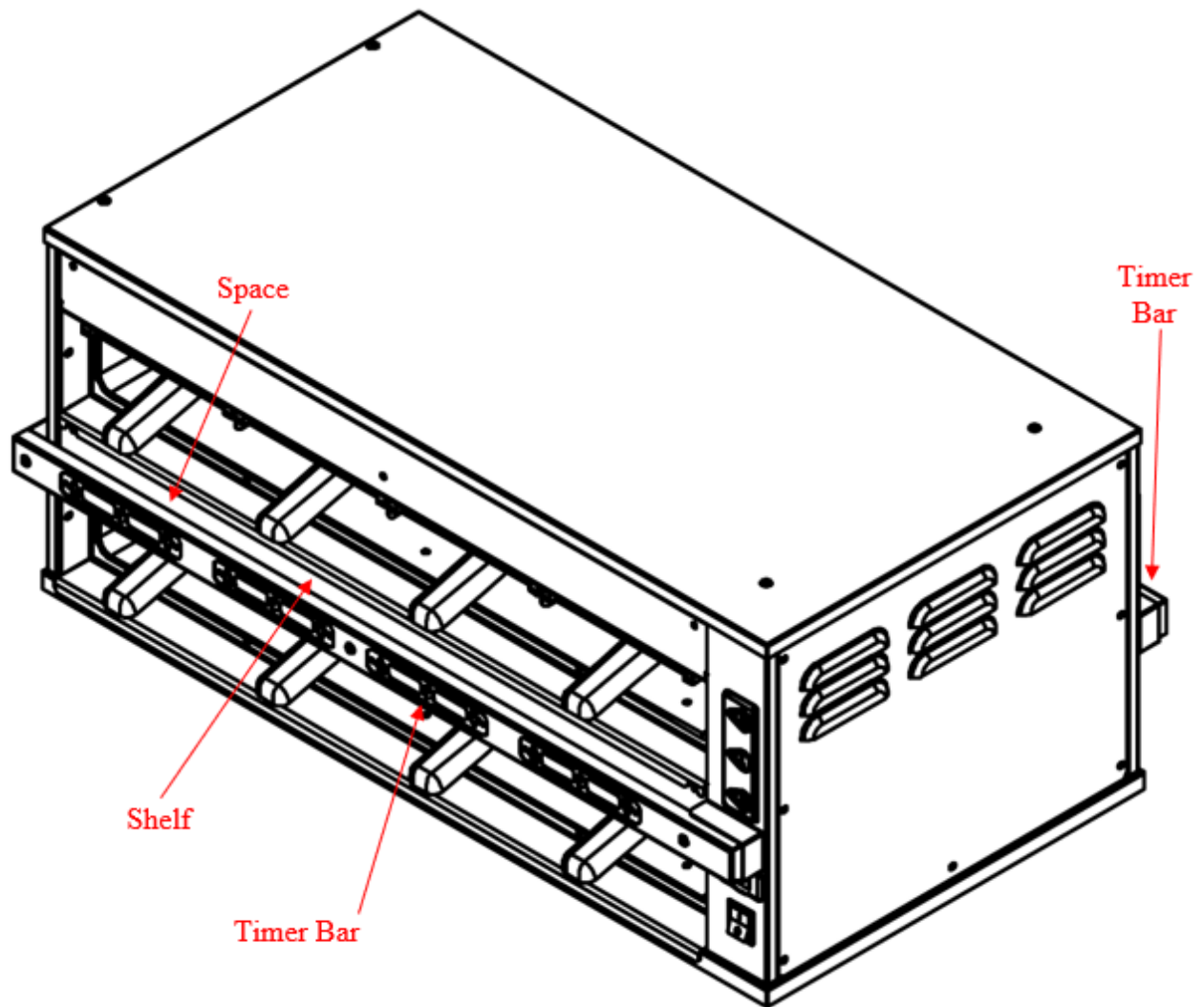
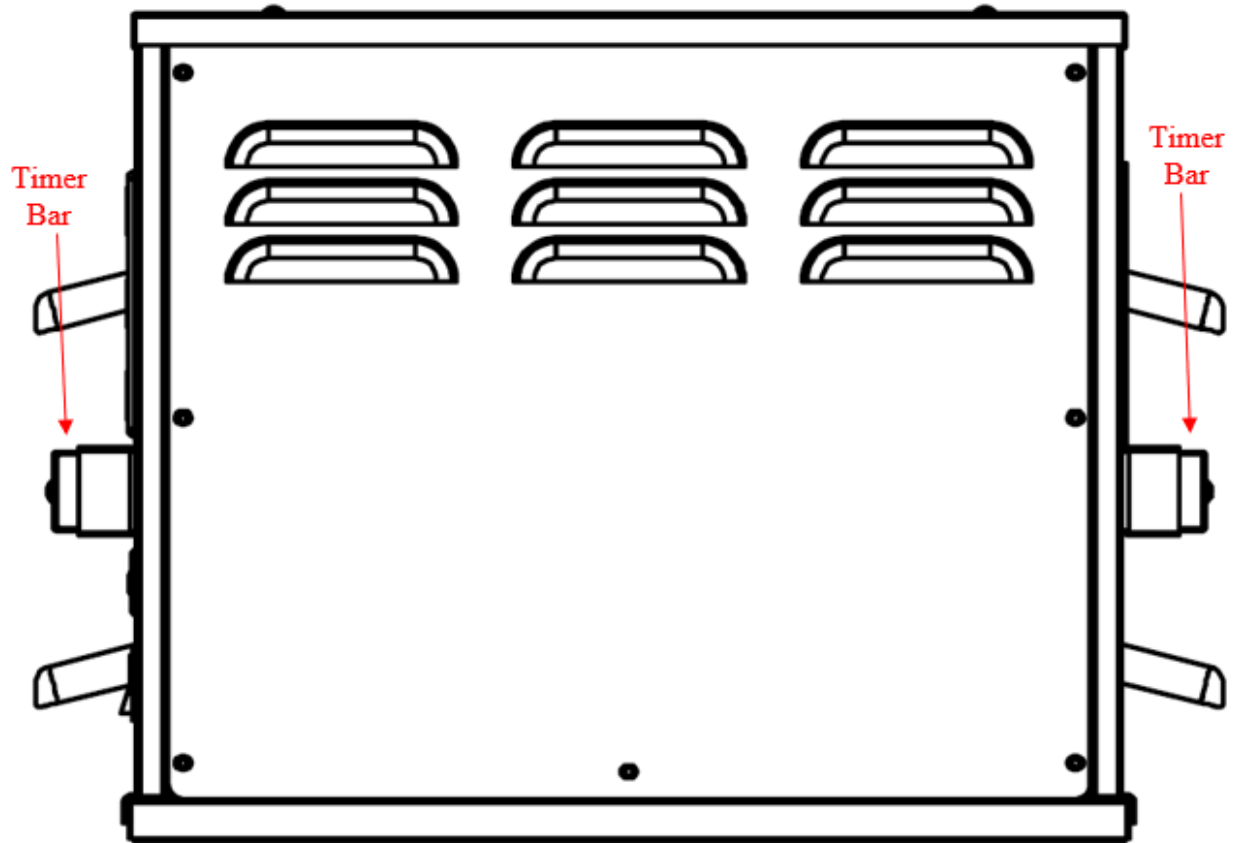
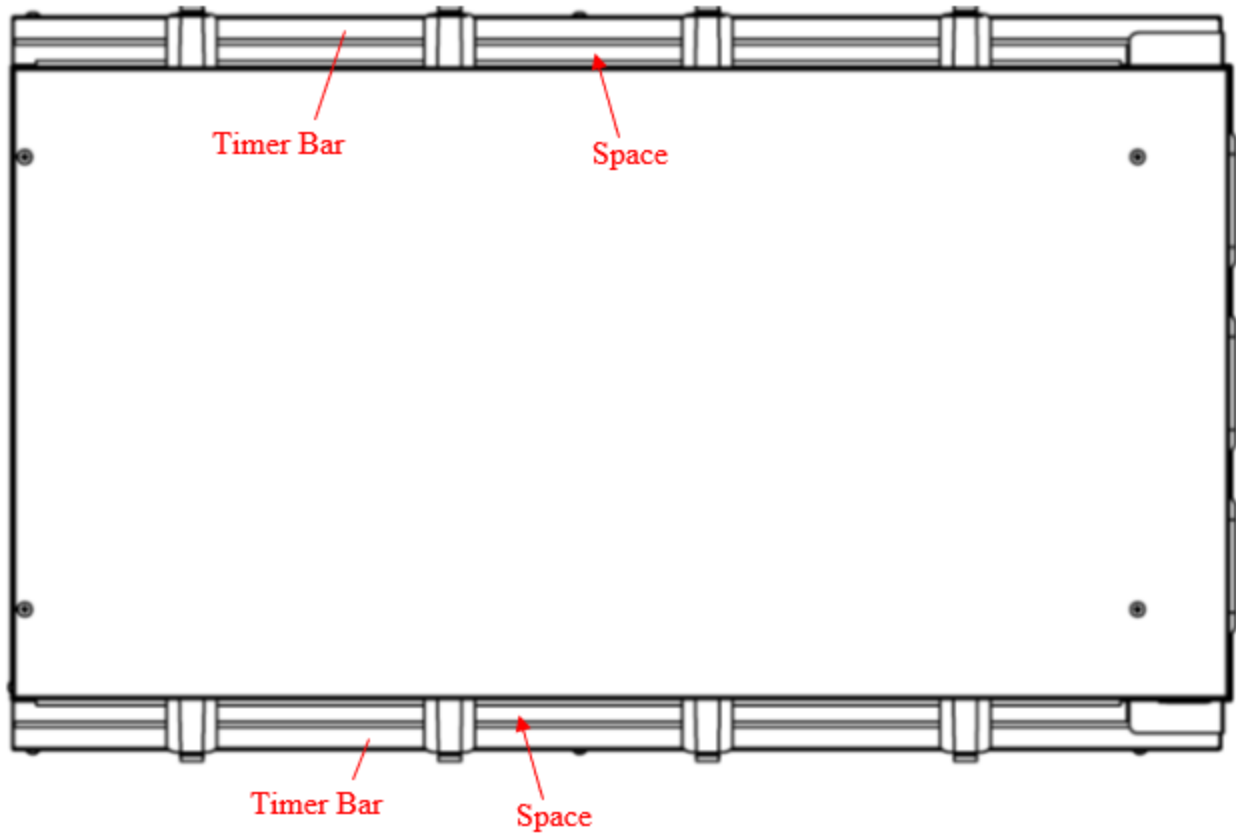


FIG. 5

EX1014.



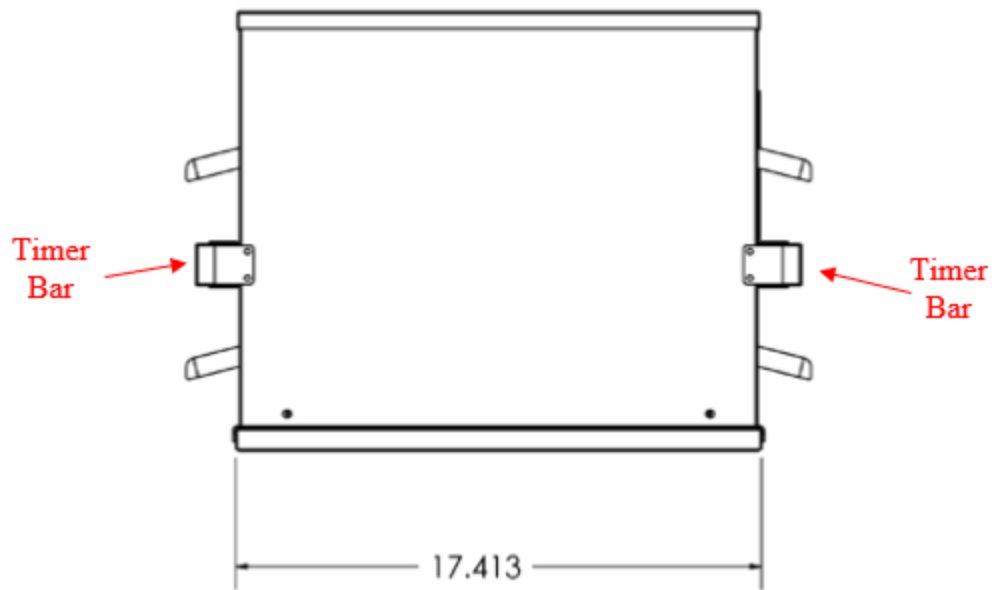




EX1005: 8.



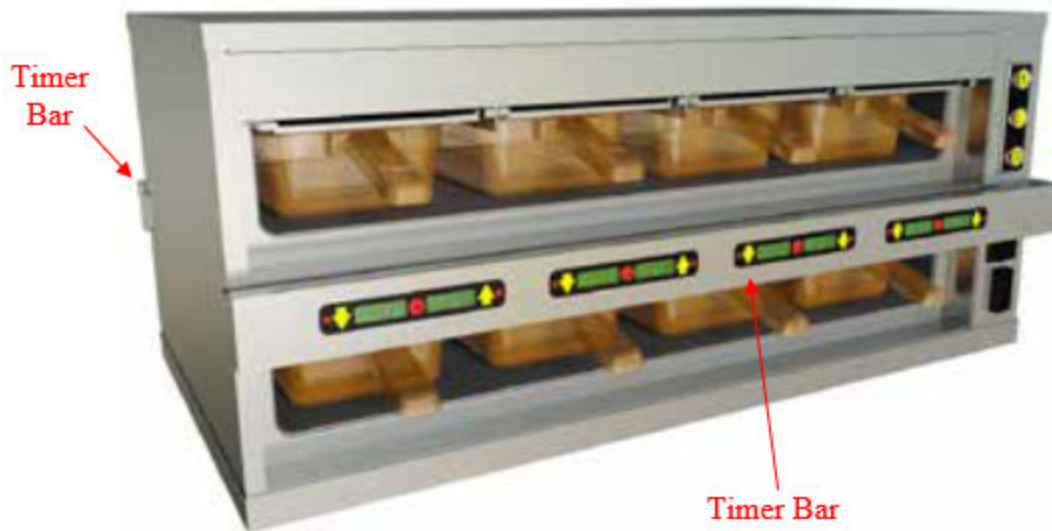
EX1005: 17 (unannotated).



EX1006: 1-2.



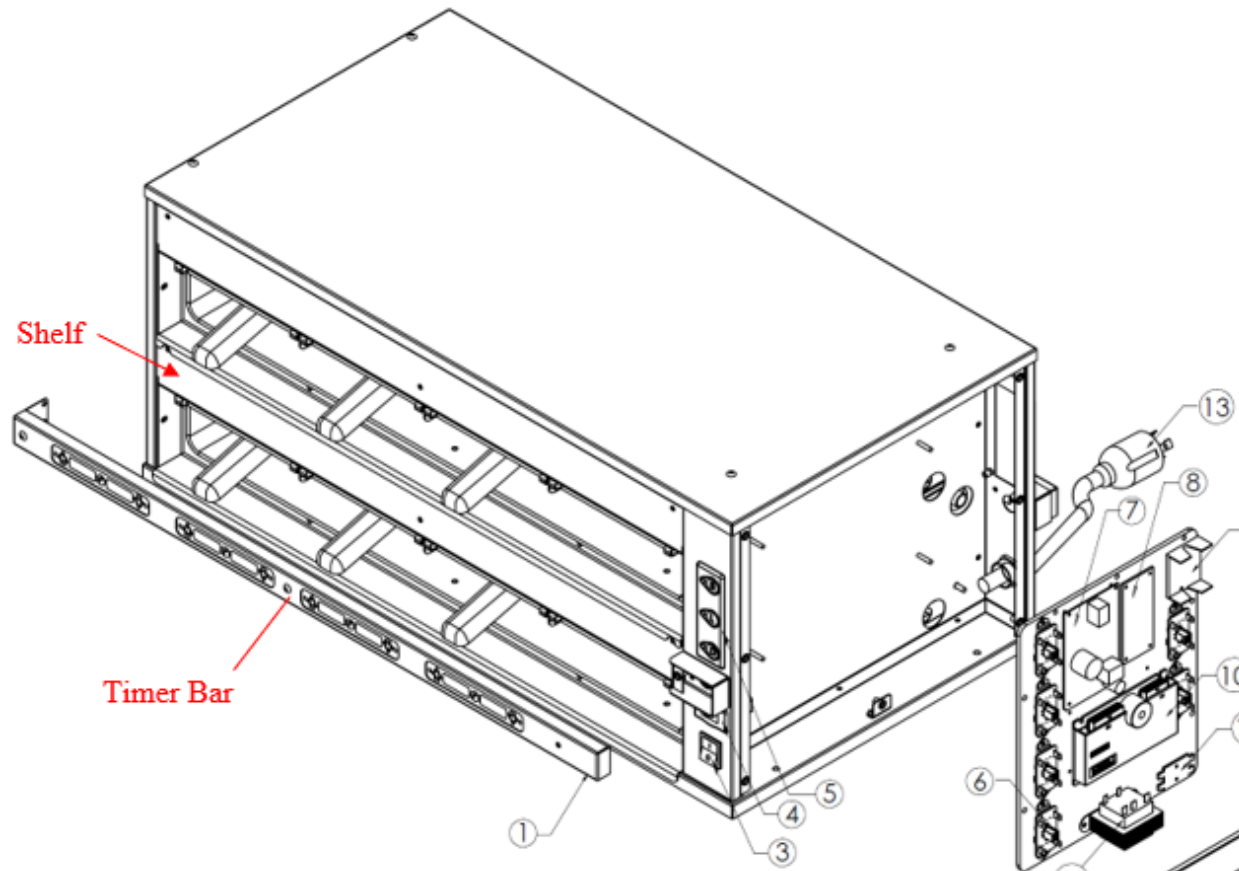
Timer Bar



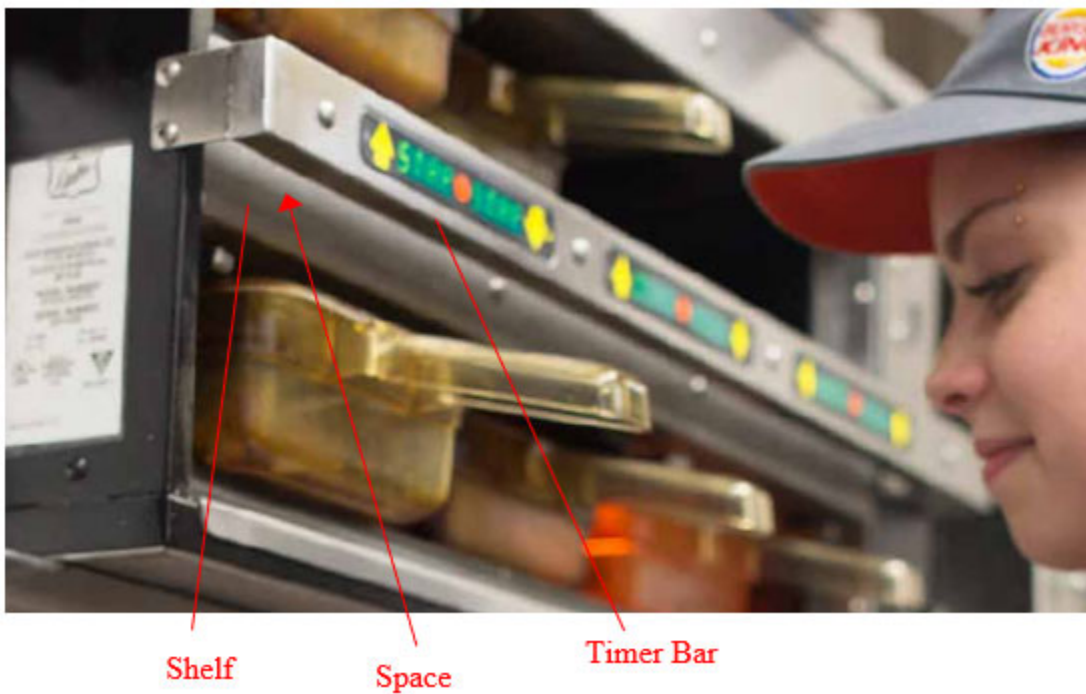
Timer
Bar

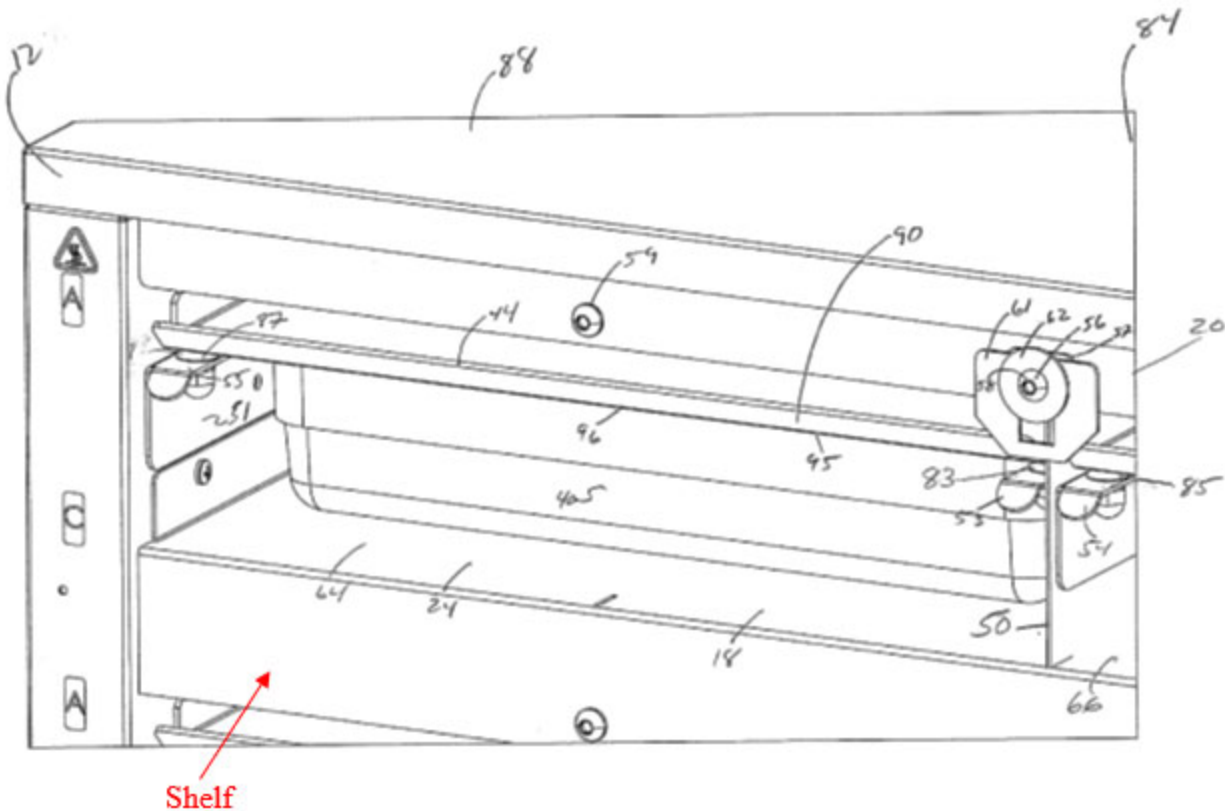
Timer Bar

EX1007: 52, 56.



EX1005: 19.





EX1013: Figs. 3, 4, 9.

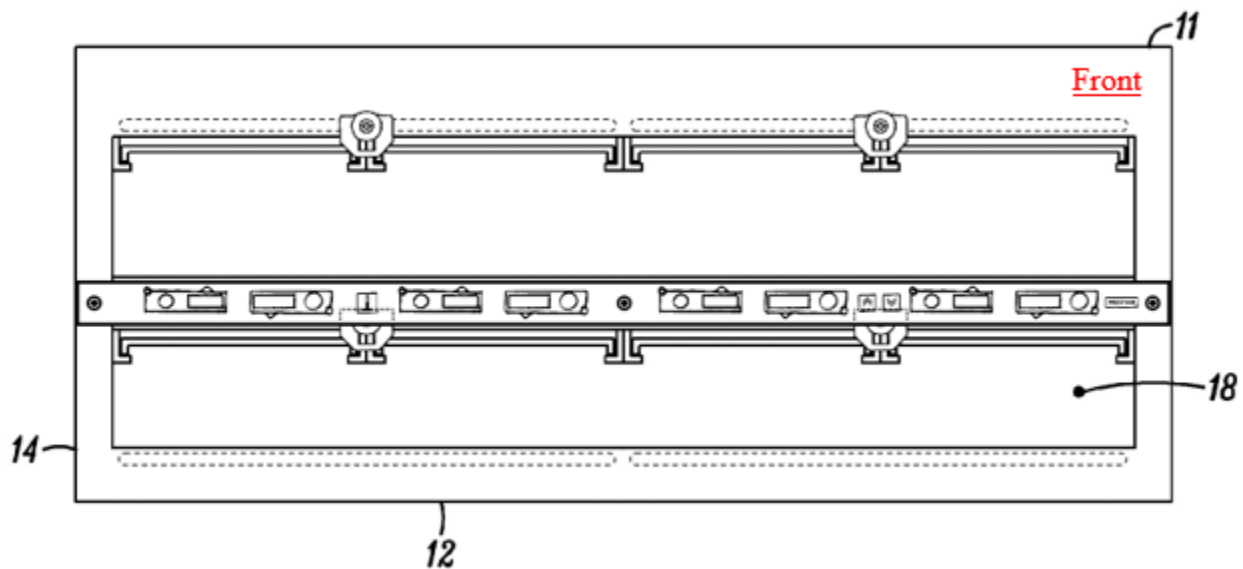
Per Fortmann'197, IRHS Documents, and/or Hartfelder, it would have been obvious for modified Fortmann'748 to include Vaseloff's display/control groups and McMillan's buttons/keys in front and rear timer bar housings spaced forward/rearward from Fortmann'748's shelf or front/rear face. EX1003: ¶¶699, 704-705.

This would protect timer bar electronics from heat generated by heaters in Fortmann'748's shelf. EX1019: 3:52-55; EX1003: ¶700. This would prolong the electronics' life and allow cooling air flow. EX1019: 3:55-57; EX1029: 2:4-11, 5:41-49; EX1003: ¶700. Fortmann'197 teaches timer bars "out of ... the heated

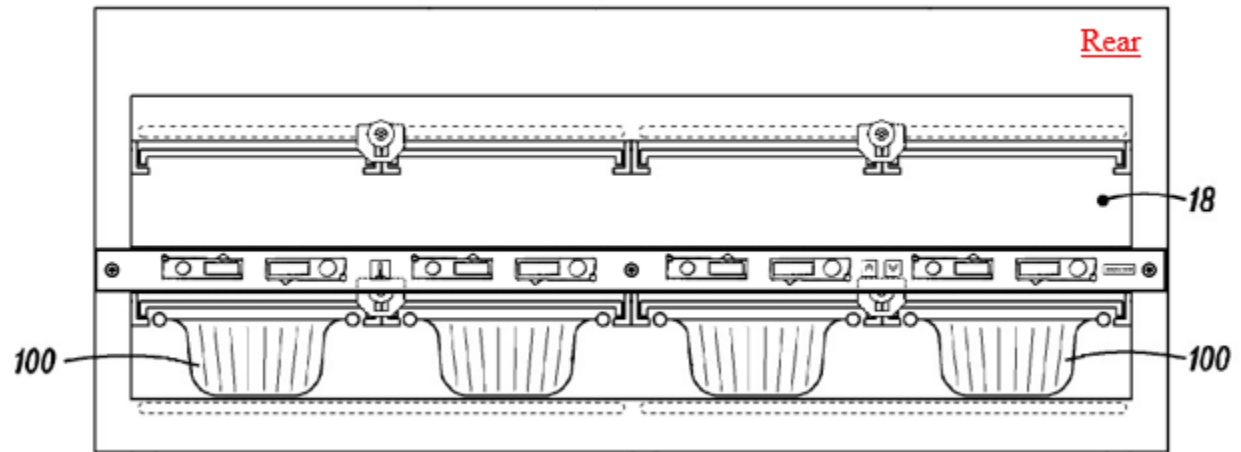
environment.” EX1014: 3:32-36; EX1003: ¶700. This arrangement also facilitates access for maintenance, repair, and/or replacement. EX1008: 12-15; EX1013: Figs. 1-4, 9; EX1003: ¶701.

This applies a known technique (Fortmann’197’s, IRHS Documents’, and/or Hartfelder’s spaced timer bars) to improve a similar device (Fortmann’748) in the same way (front and rear spaced timer bars housing displays/controls) with reasonable expectation of success (functionality of controls unchanged). EX1003: ¶¶702-703.

This modification is represented below.⁸ EX1003: ¶706.



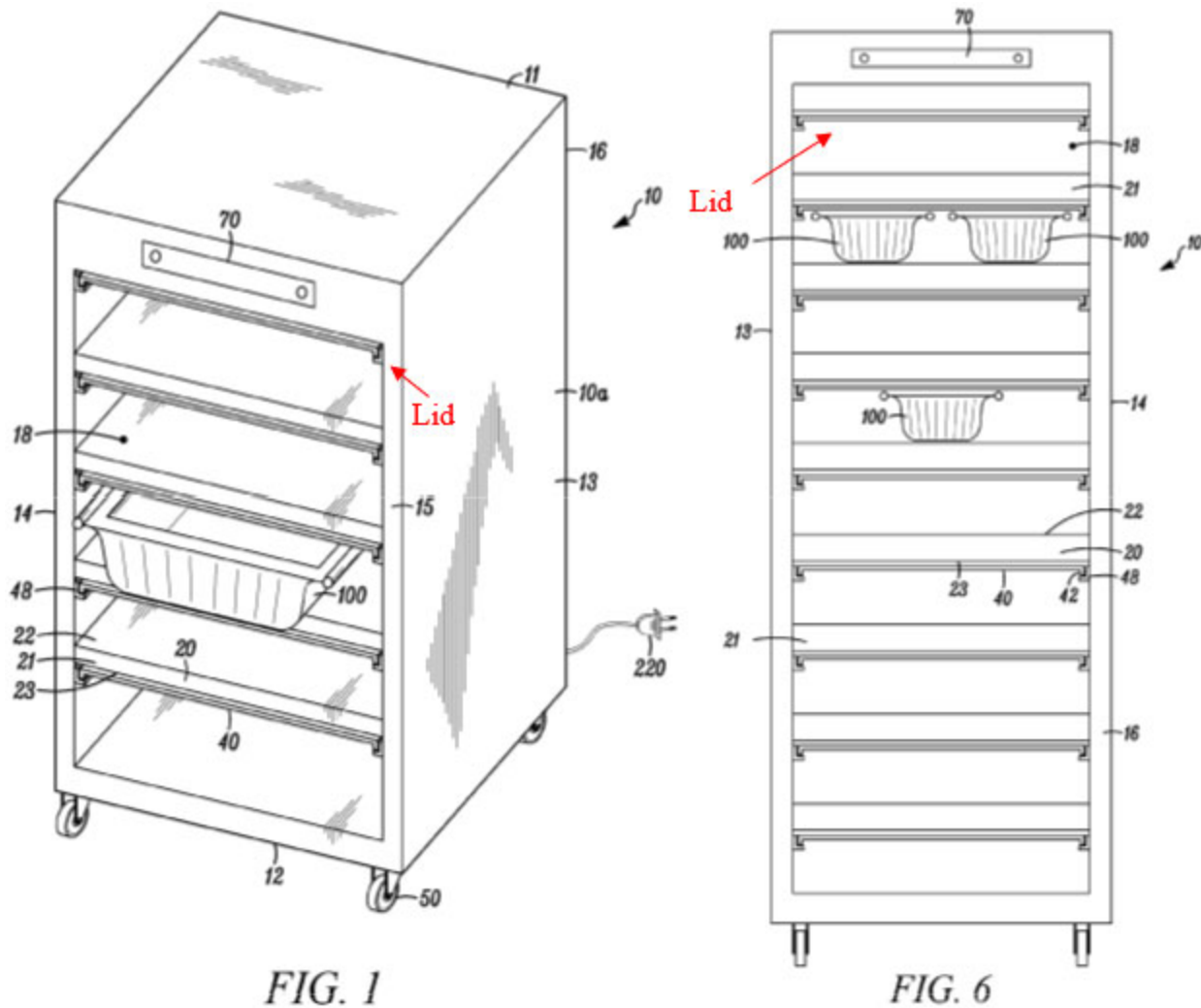
⁸ Further modifications explained below.



EX1010: Figs. 2, 6 (modified).

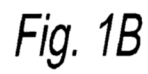
7. Discrete Lids for Each Bay

Fortmann'748 has removeable lids (40). EX1010: ¶[0017]; EX1003: ¶¶707-708.

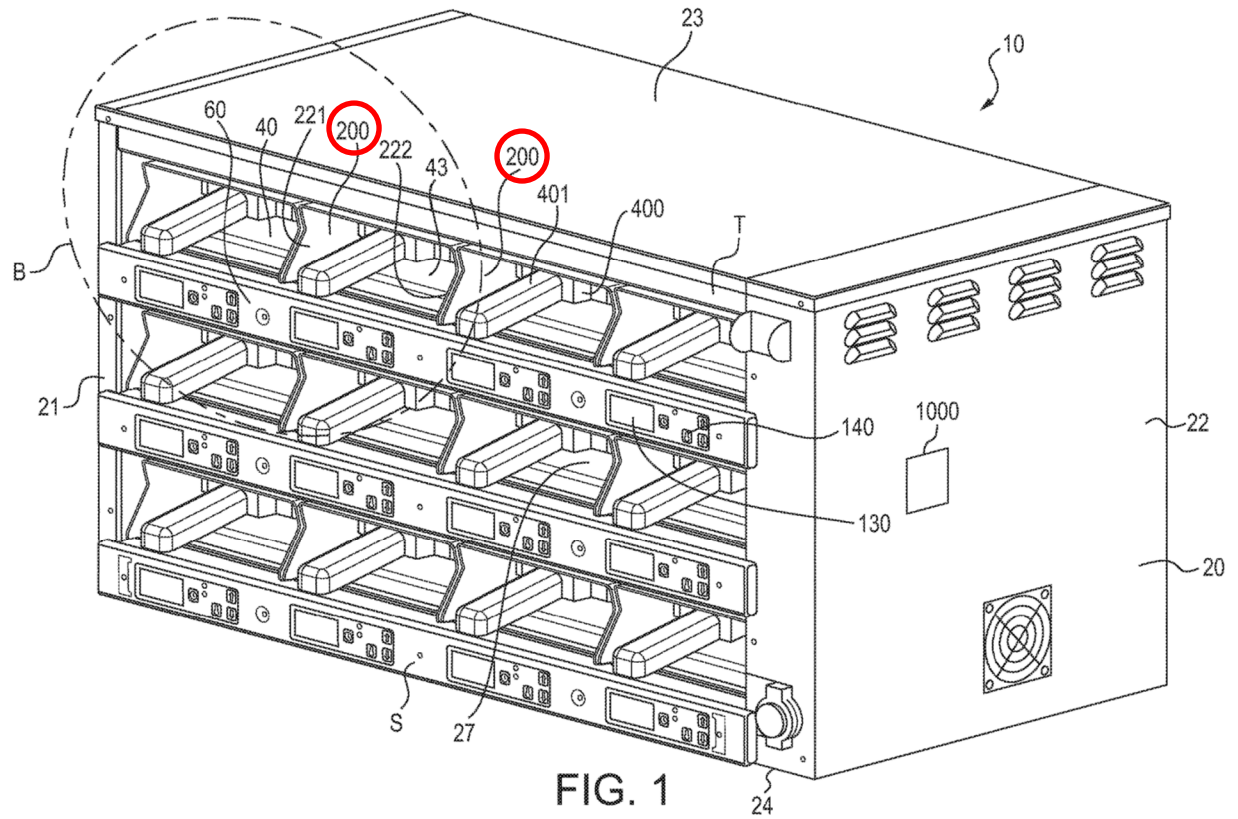


EX1010.

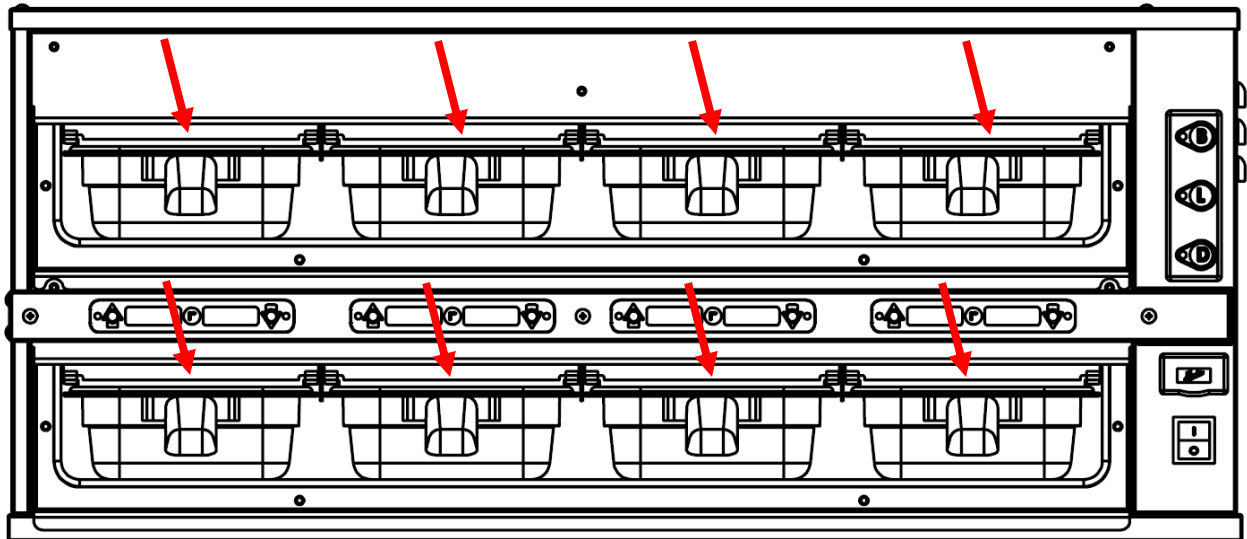
Jones, Fortmann'197, and IRHS Documents disclose discrete lids per pan/bay. EX1012: ¶[0072], Fig. 1B; EX1014: 4:50-53, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1014: 7:31-32; EX1003: ¶709.



EX1012.



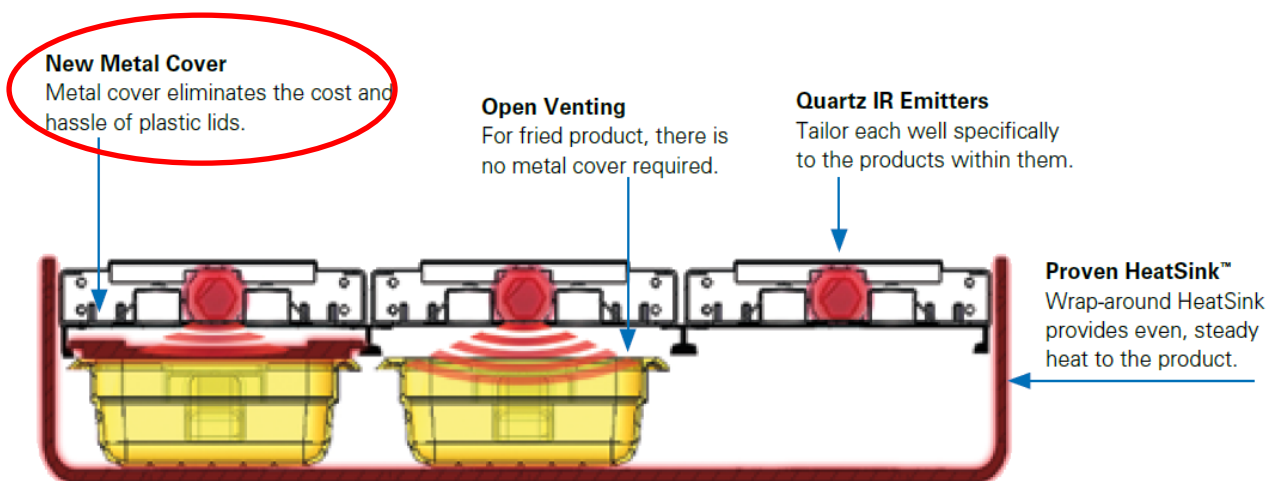
EX1014.



EX1005: 8.



EX1006: 2.



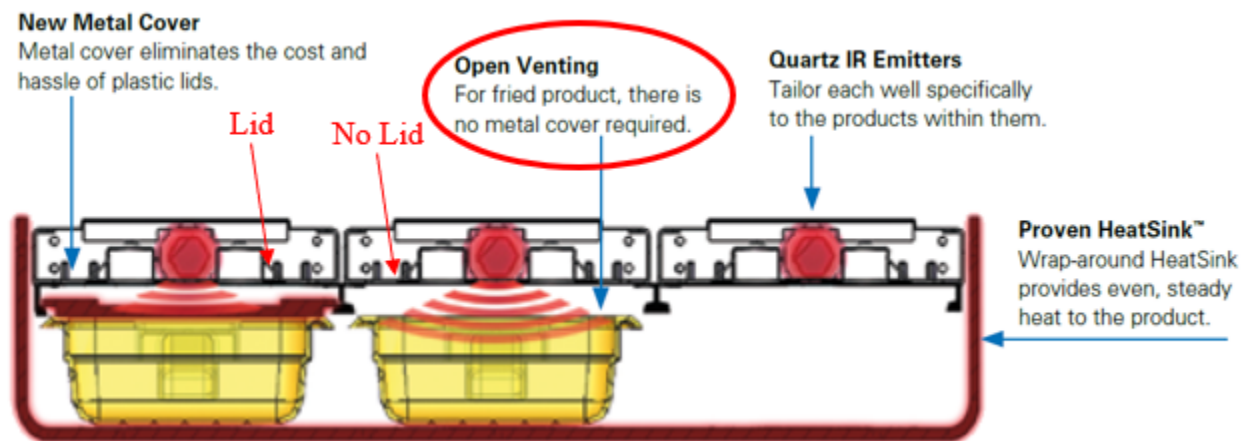
EX1007: 53.

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

EX1003: ¶710.

This would further Fortmann'748's goal for "zones" for different food types by allowing use/removal of individual lids, increasing flexibility for each compartment to hold more food types (temperature/moisture combinations) simultaneously. EX1010: ¶[0024]; EX1003: ¶711. Installed lids would hold moisture in pans for non-fried foods and removed lids would permit venting for fried foods. EX1007: 53; EX1013: ¶[0044]; EX1014: 7:50-67; EX1016: ¶[0003]; EX1017: 6:45-48; EX1003: ¶¶712-713.

This would provide more food placement flexibility, better venting/sealing control, and increased holding diversity (temperature/sealing/venting). EX1007: 53; EX1019: 1:36-39, 1:43-45; EX1003: ¶714.

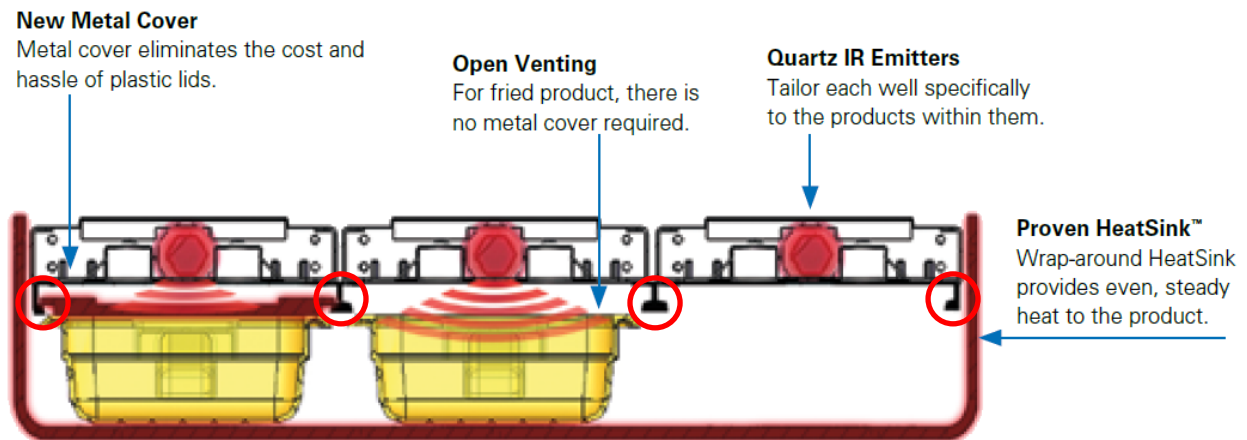


EX1007: 53.

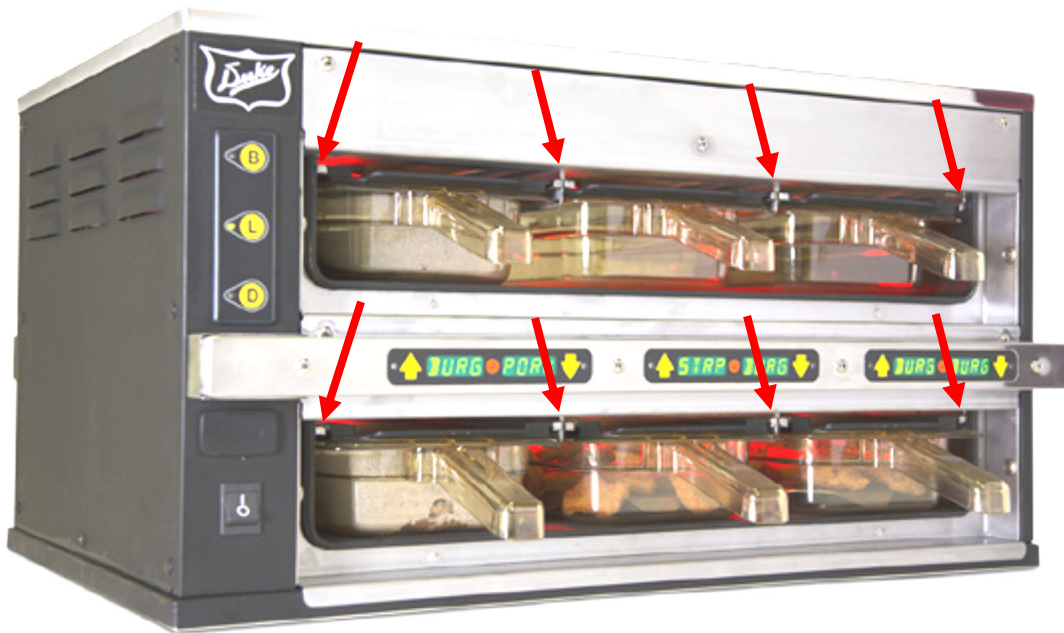
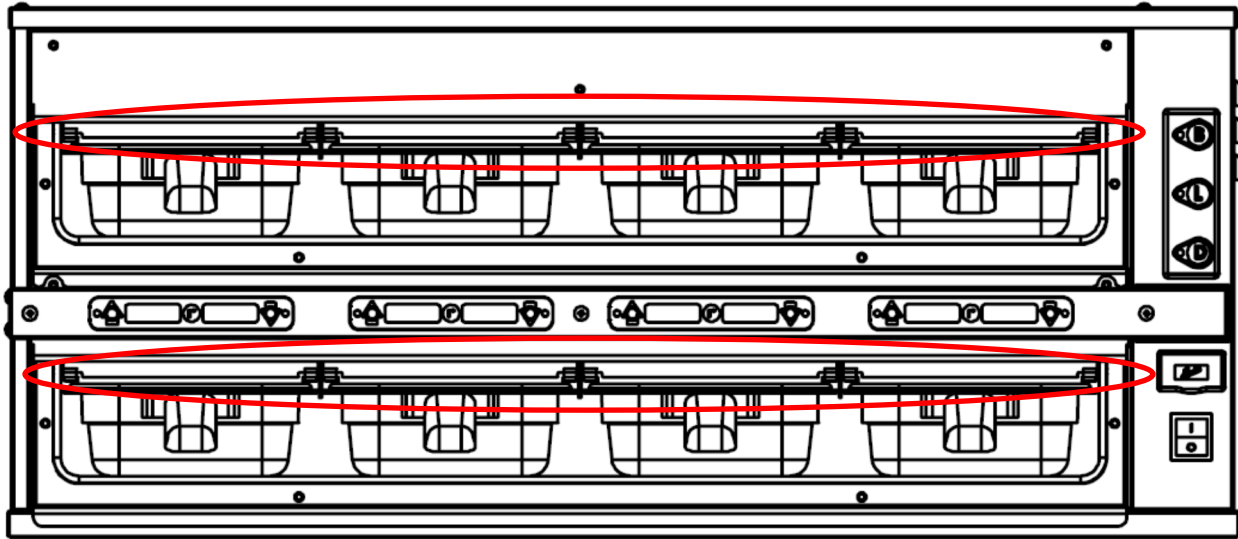
Discrete lids would be smaller, easier to move and clean, and improve pan sealing. EX1007: 10, 21, 58; EX1003: ¶¶715-716.

This modification merely requires duplicating and resizing Fortmann'748's lids for one pan and duplicating Fortmann'748's tracks to hold the lids. *In re Harza*, 274 F.2d 669, 671 (C.C.P.A. 1960) ("duplication of parts has no patentable significance"); EX1003: ¶717.

Per 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: ¶719. It would have been obvious to secure the duplicated tracks to the overlying structure, per Fortmann'748 and/or IRHS Documents. EX1010: ¶[0018]; EX1003: ¶¶719-720, 723-724.



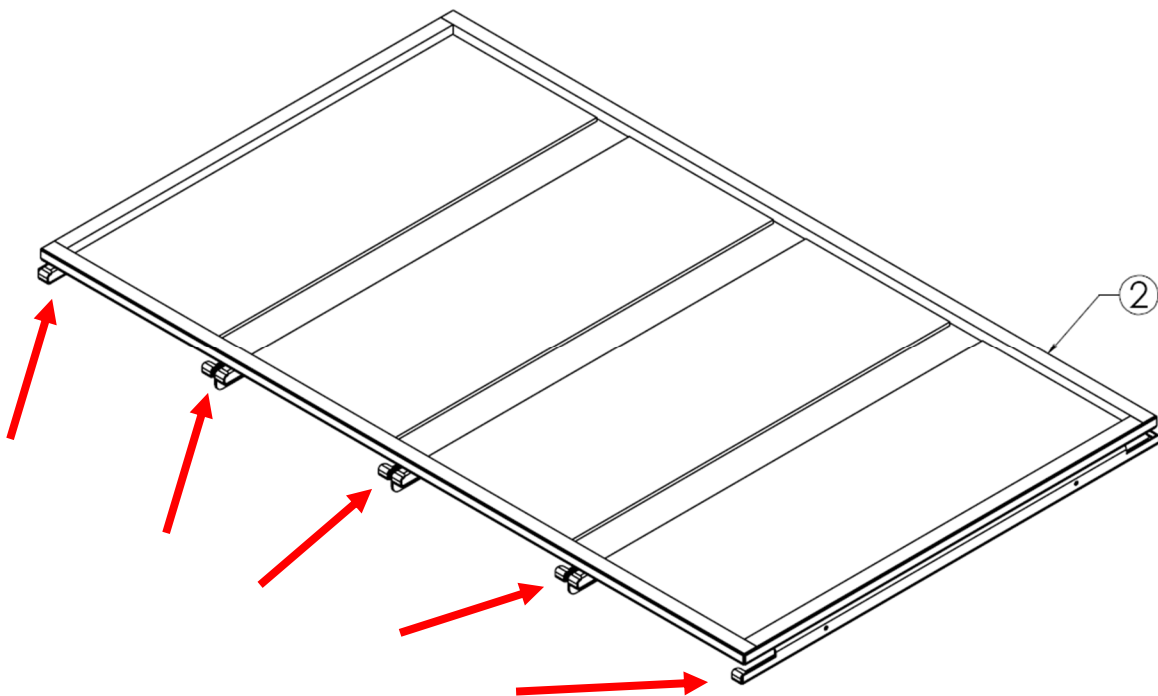
EX1007: 53.



EX1006: 2.



EX1007: 52.

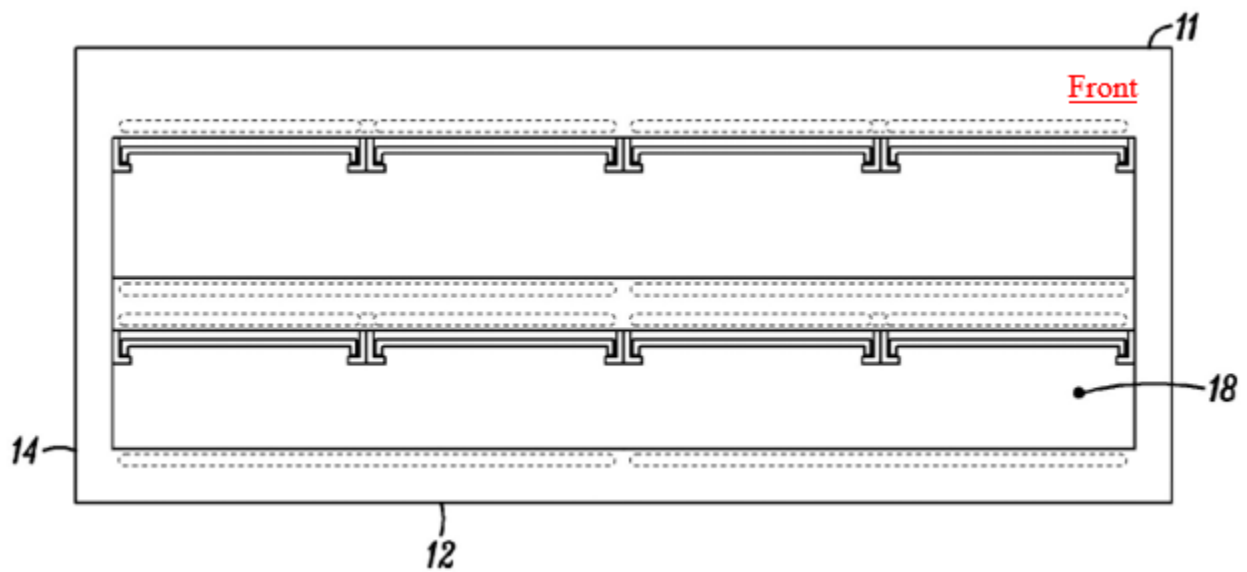


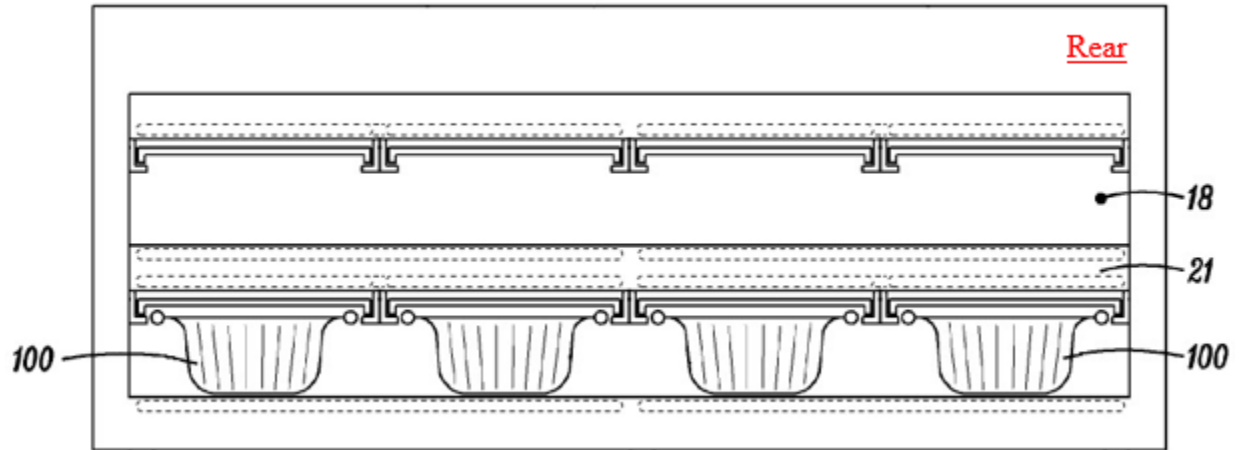
EX1005: 19.

This applies a known technique (per-bay lids and lid-holding shelves) to improve a similar device (Fortmann'748) in the same way (independent lids supported by discrete shelves secured to overhead structure) with reasonable expectation of success (purpose of lid-holding shelves unchanged). EX1012:

¶[0072], Fig. 1B; EX1014: 4:50-53, 7:31-32, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1003: ¶¶721-722, 725-726.

This modification is represented below. EX1003: ¶727.





EX1010: Figs. 2, 6 (modified).

8. Latches

Fortmann'748's lids (40) are removable. EX1010: ¶[0017]; EX1003: ¶¶728-729.

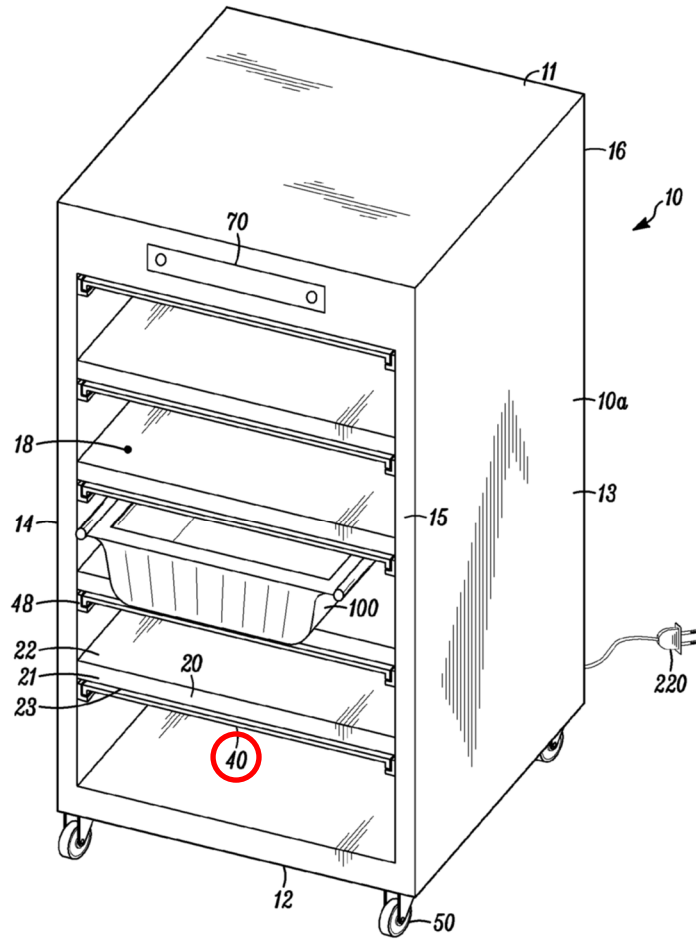
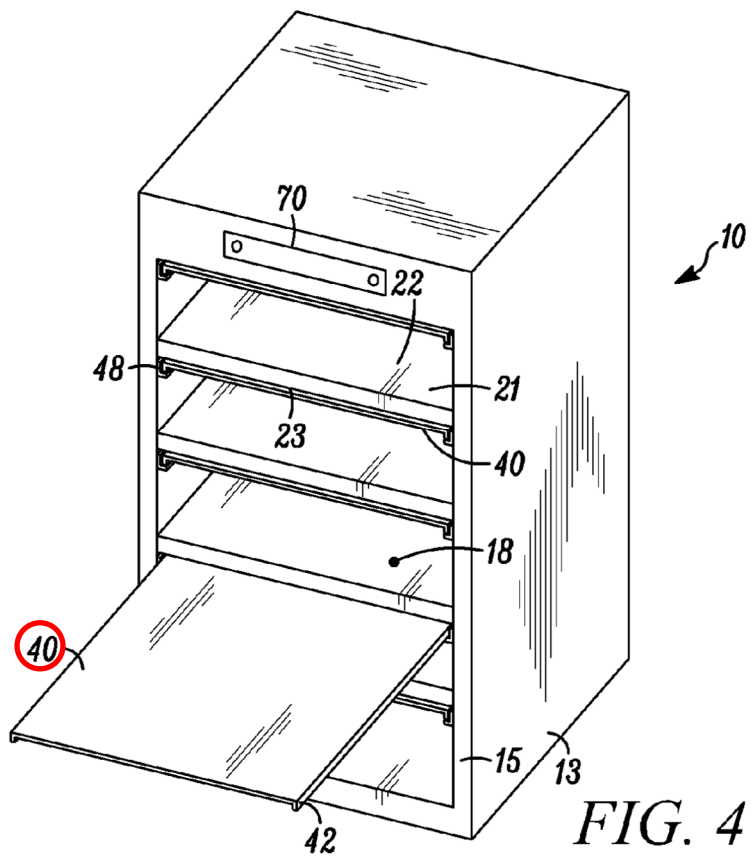


FIG. 1



EX1010.

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

¶[0058]; EX1017: 6:9-32; EX1003: ¶¶730-732.

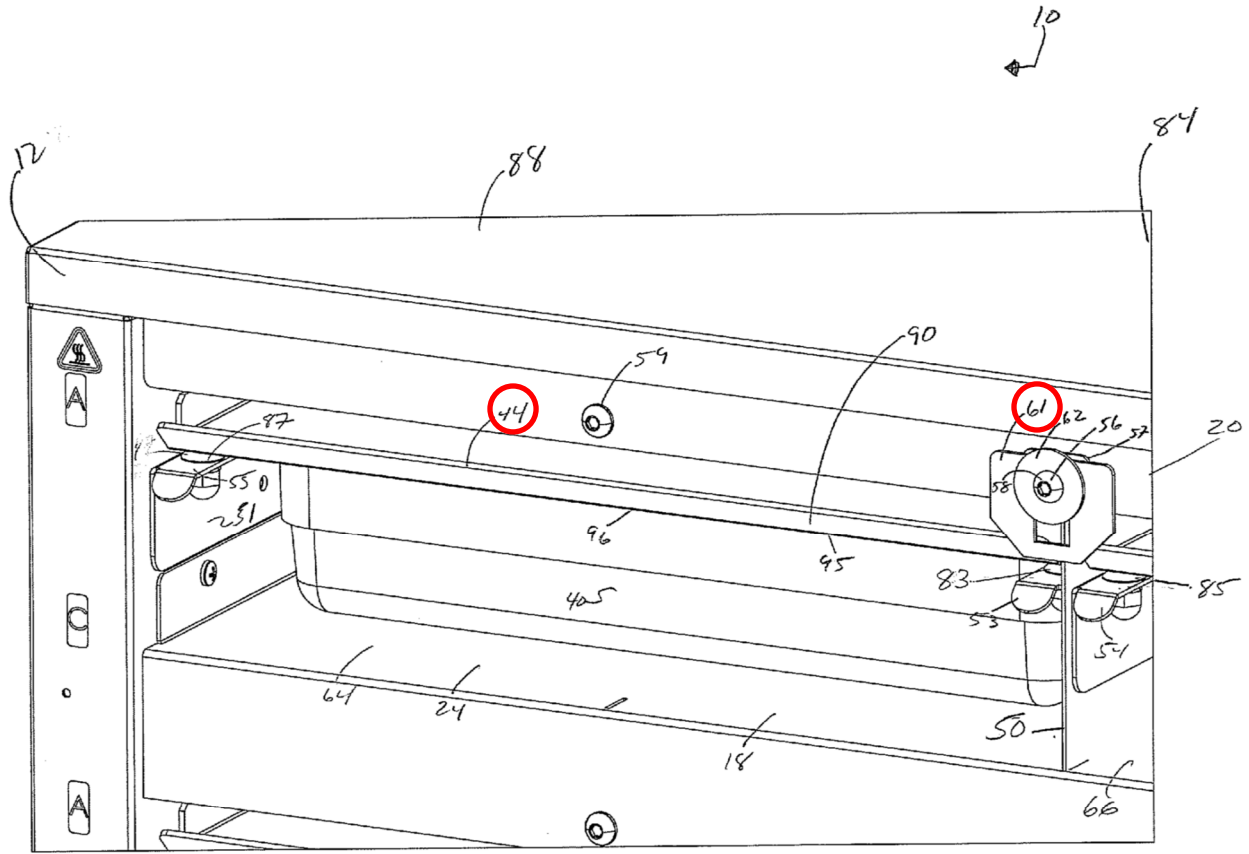


FIGURE 9

EX1013.

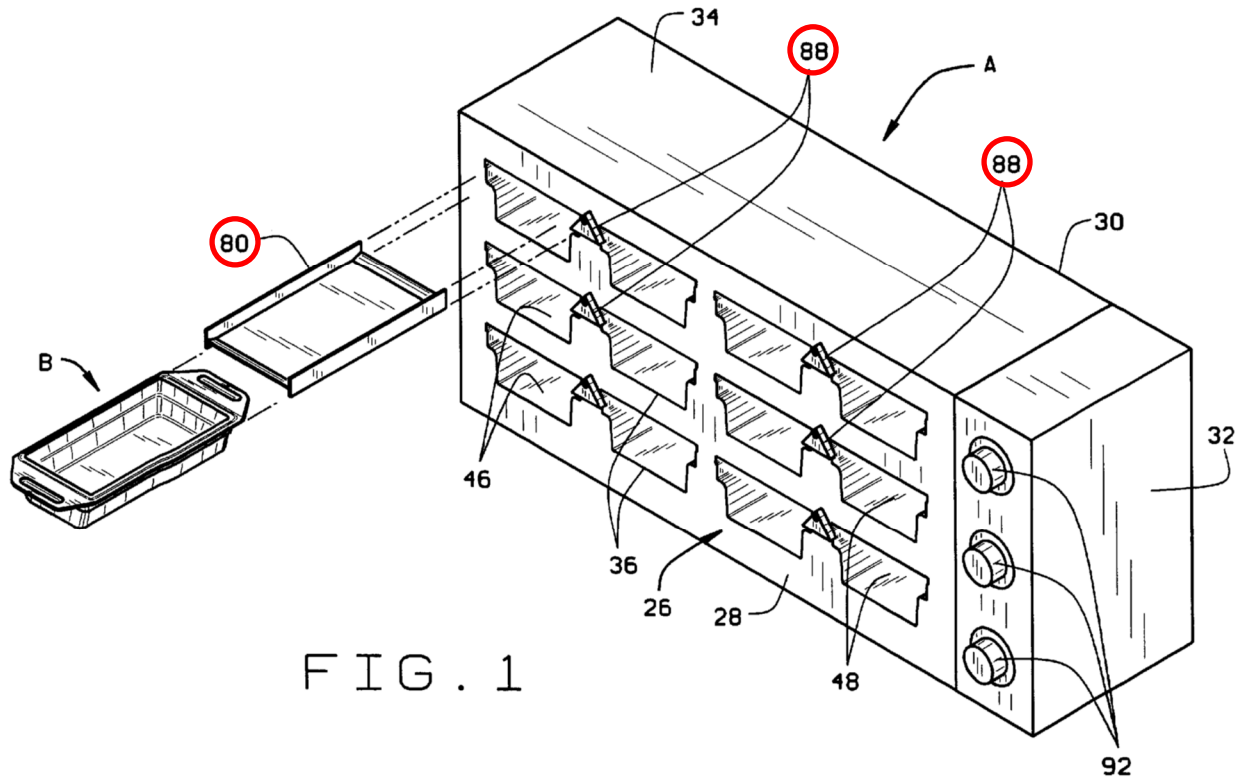


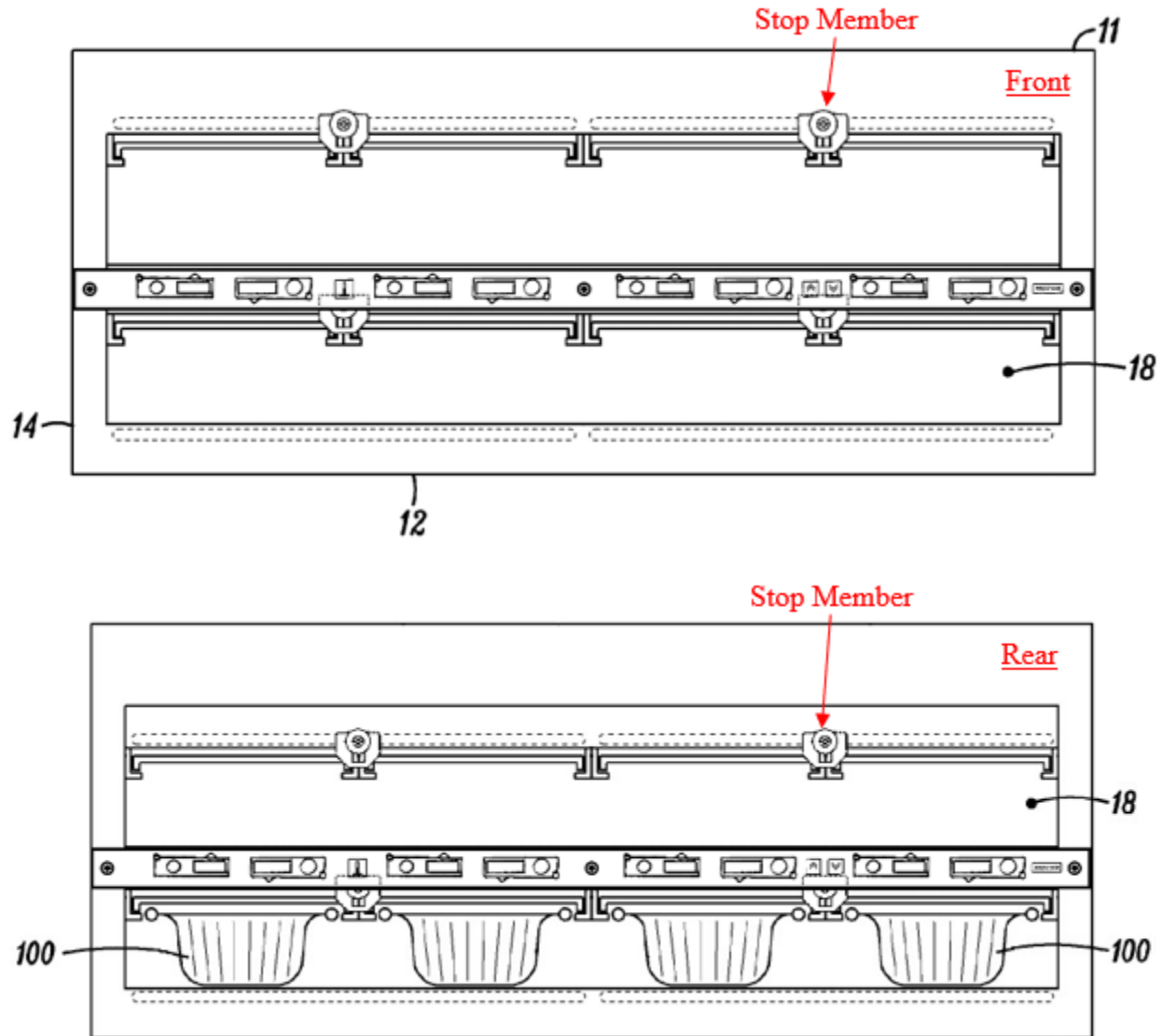
FIG. 1

EX1017.

It would have been obvious to modify Fortmann'748 to include Hartfelder's or Shei'099's stops for retaining lids on the lid-holding shelves. EX1013: ¶[0058]; EX1003: ¶733. Stops would block lid movement (inadvertent lid removal/displacement) during pan insertion and removal, ensuring proper pan covering. EX1013: ¶[0058]; EX1017: 6:19-22; EX1003: ¶734.

This uses a known technique (lid retaining stops) to improve a similar device (Fortmann'748) 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: ¶¶735-736.

Each stop would be on the chassis'/shelf's face between two lids per Hartfelder and Shei'099. EX1003: ¶737. Representative illustrations below show Hartfelder's stops (Shei'099's stops would be implemented similarly). EX1003: ¶738.

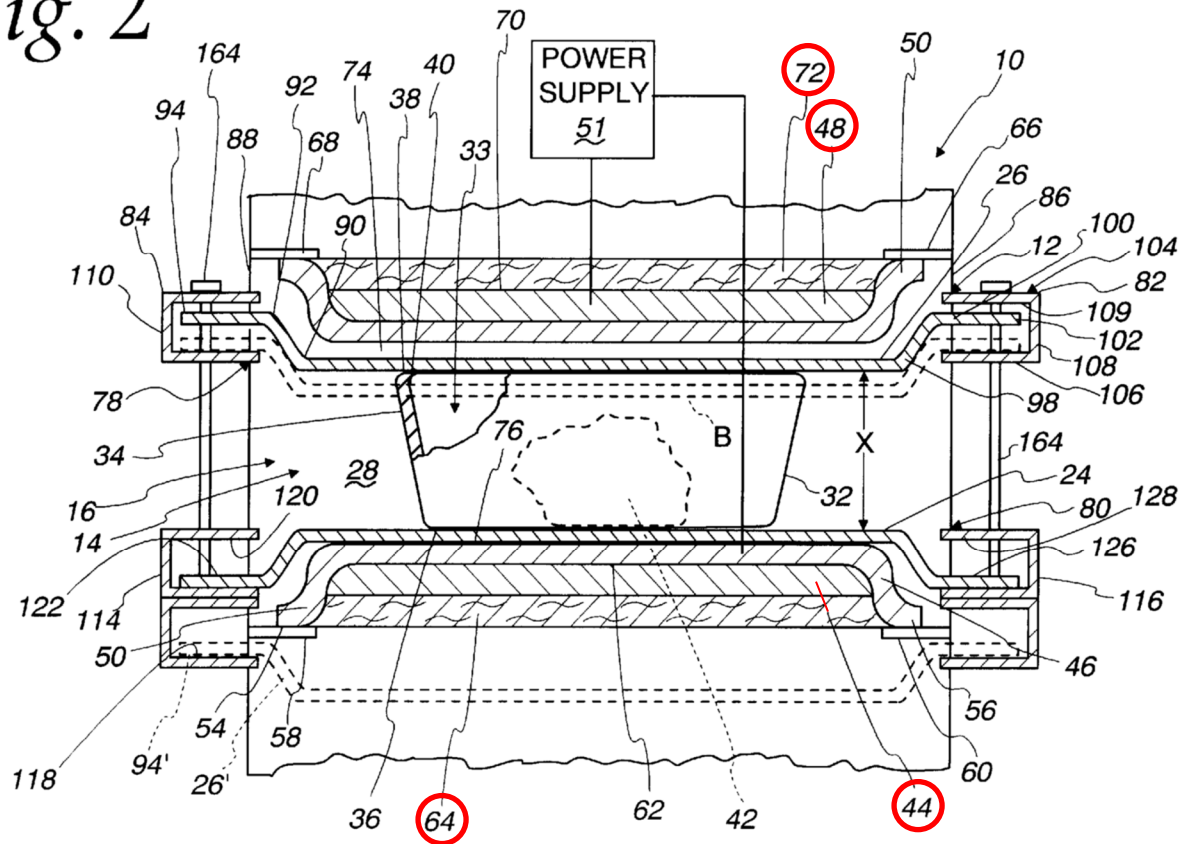


EX1010: Figs. 2, 6 (modified).

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: ¶¶739-745.

Fig. 2



EX1018.

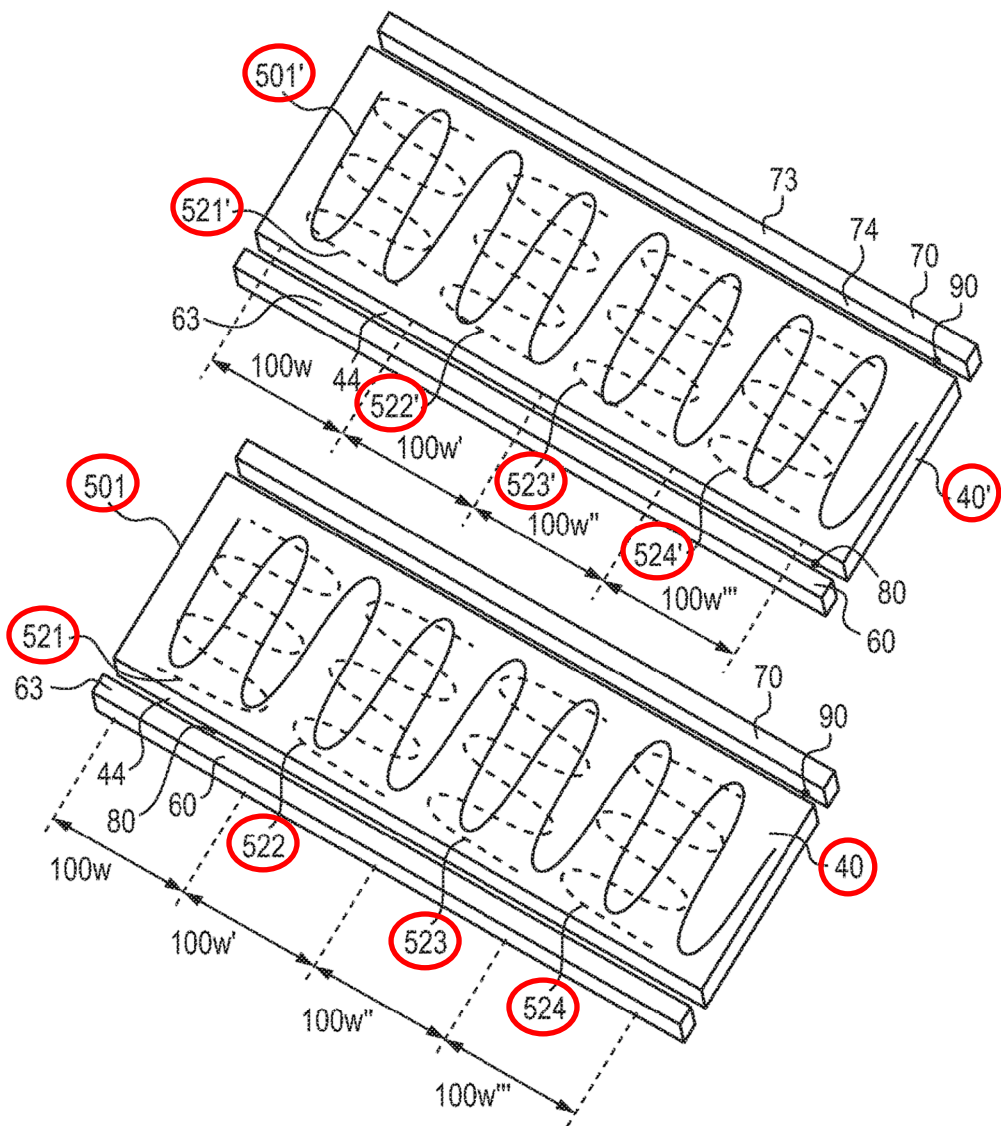


FIG. 10

EX1014.

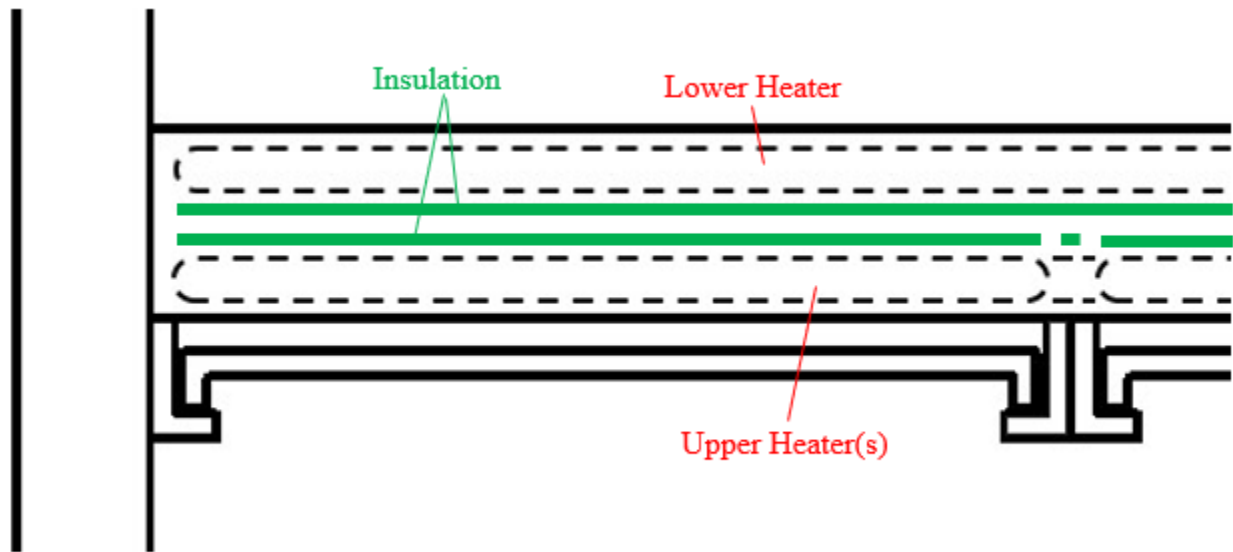
It would have been obvious to add insulation to Fortmann'748 to direct the lower heaters' heat and the upper heaters' heat into their associated compartments

to increase compartment thermal separation, heating accuracy, and efficiency.

EX1014: 9:32-37; EX1007: 8, 11; EX1003: ¶¶746-747.

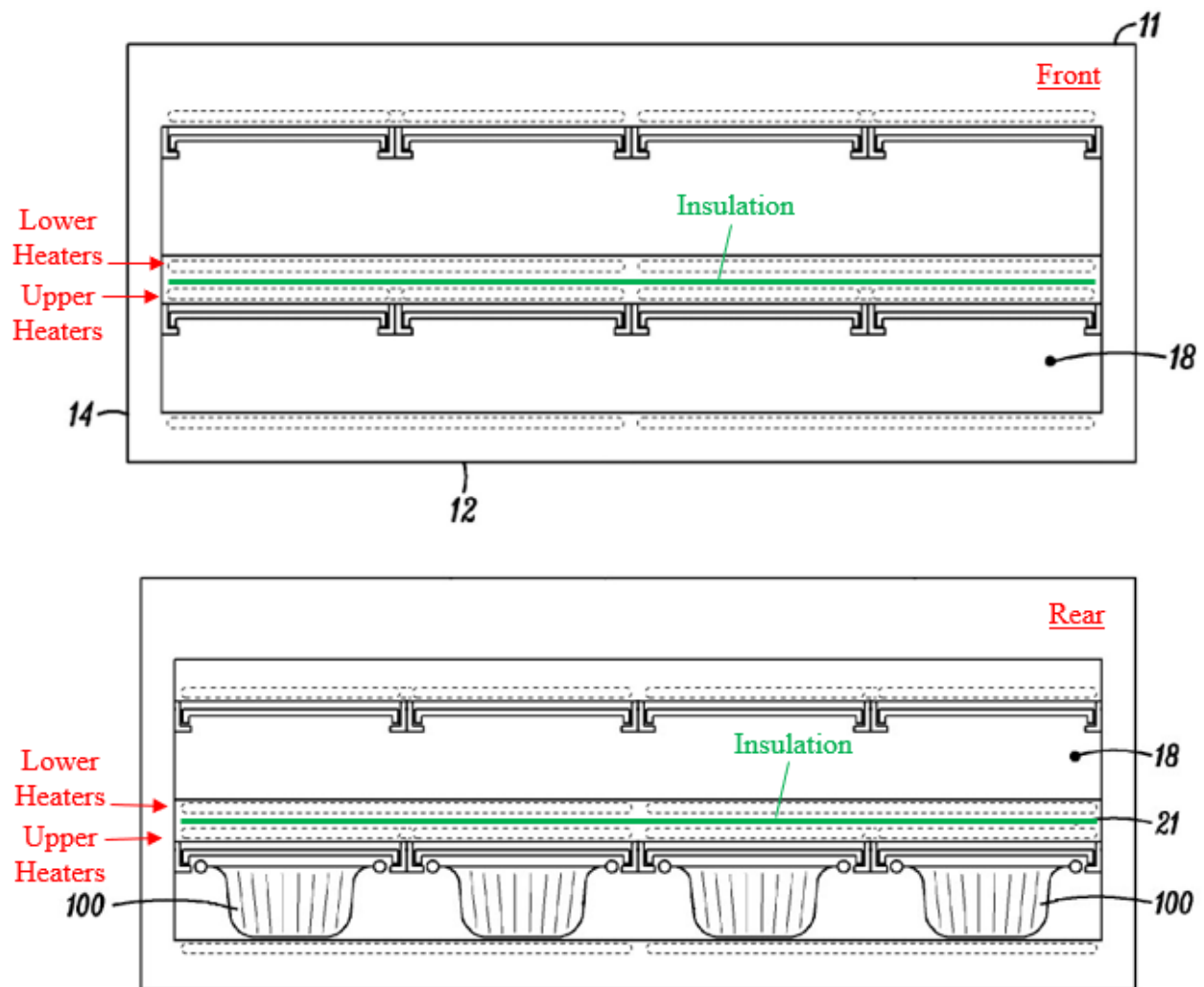
This uses a known technique (insulation) to improve a similar device (Fortmann'748) in the same way (Fortmann'967's and/or Fortmann'197's arrangement) with reasonable expectation of success (similar units using insulation as intended). EX1018: 4:33-38; EX1014: 9:32-37; EX1003: ¶¶748-749.

Insulation backing heaters per Fortmann'967 is illustrated below. EX1018: 4:33-38; EX1003: ¶750.



EX1010: Fig. 2 (modified, enlarged).

Insulation between heaters per Fortmann'197 is illustrated below. EX1014: 9:32-37; EX1003: ¶751.



EX1010: Figs. 2, 6 (modified).

B. Independent Claim 1

1.P

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

EX1010: ¶¶[0014], [0024], [0027]; Section XIII(B)(1.h.1/1.i.1/1.k.1/1.l.1);

EX1003: ¶¶752-753.

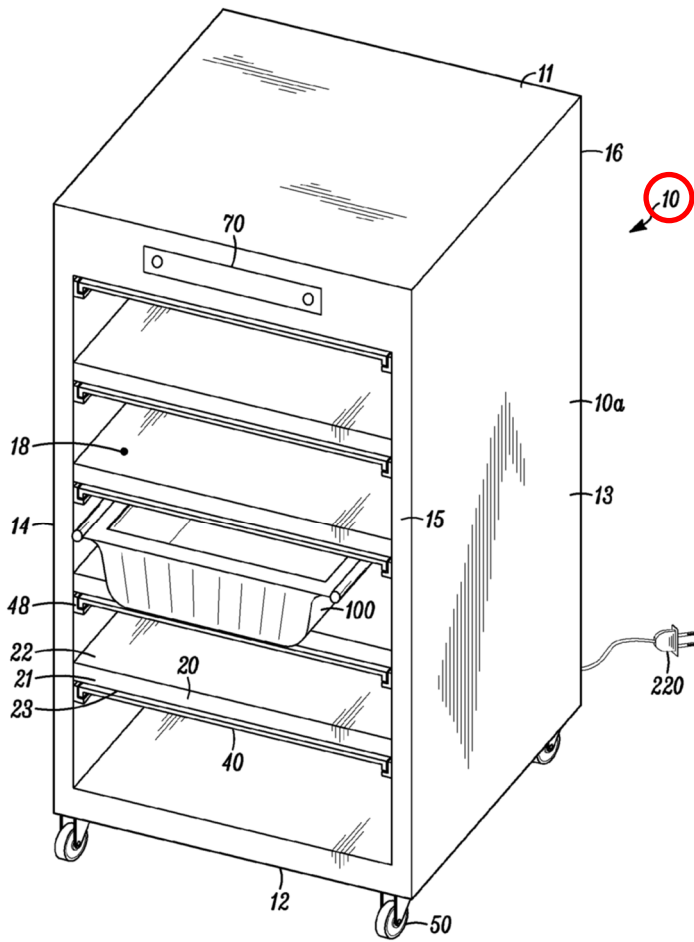


FIG. 1

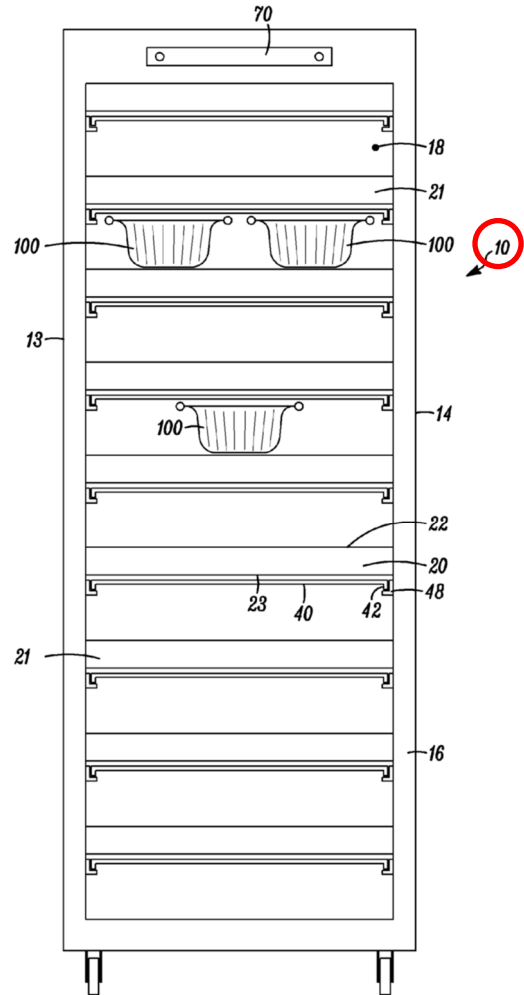
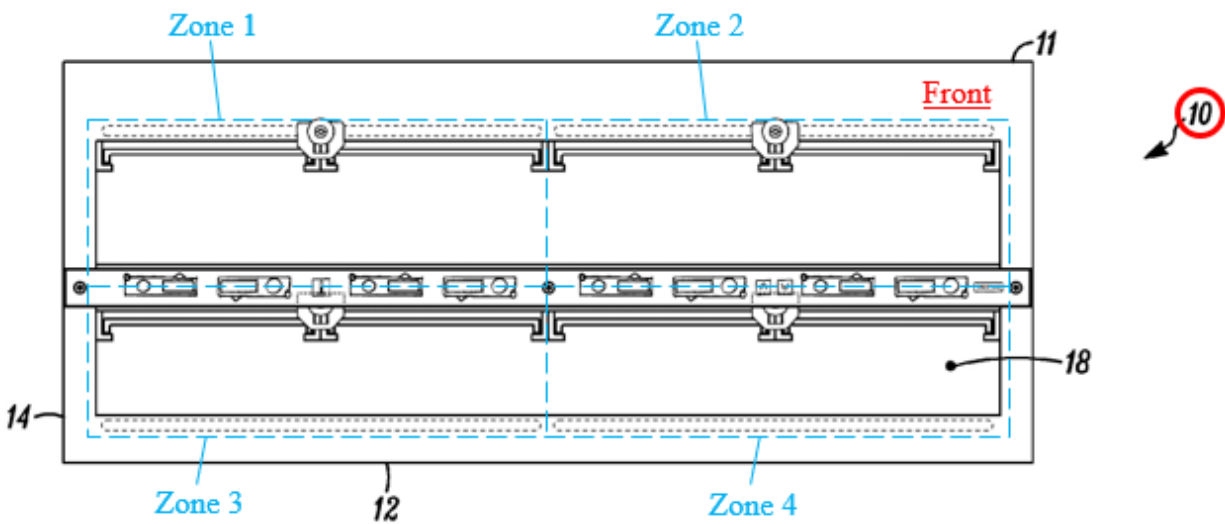
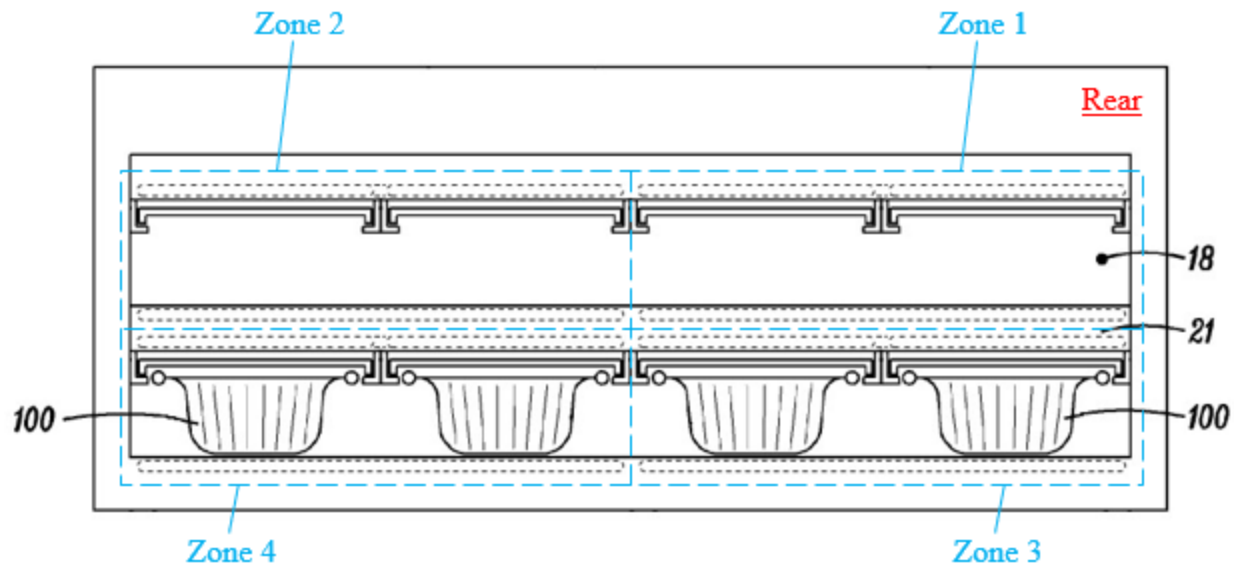


FIG. 6

EX1010.

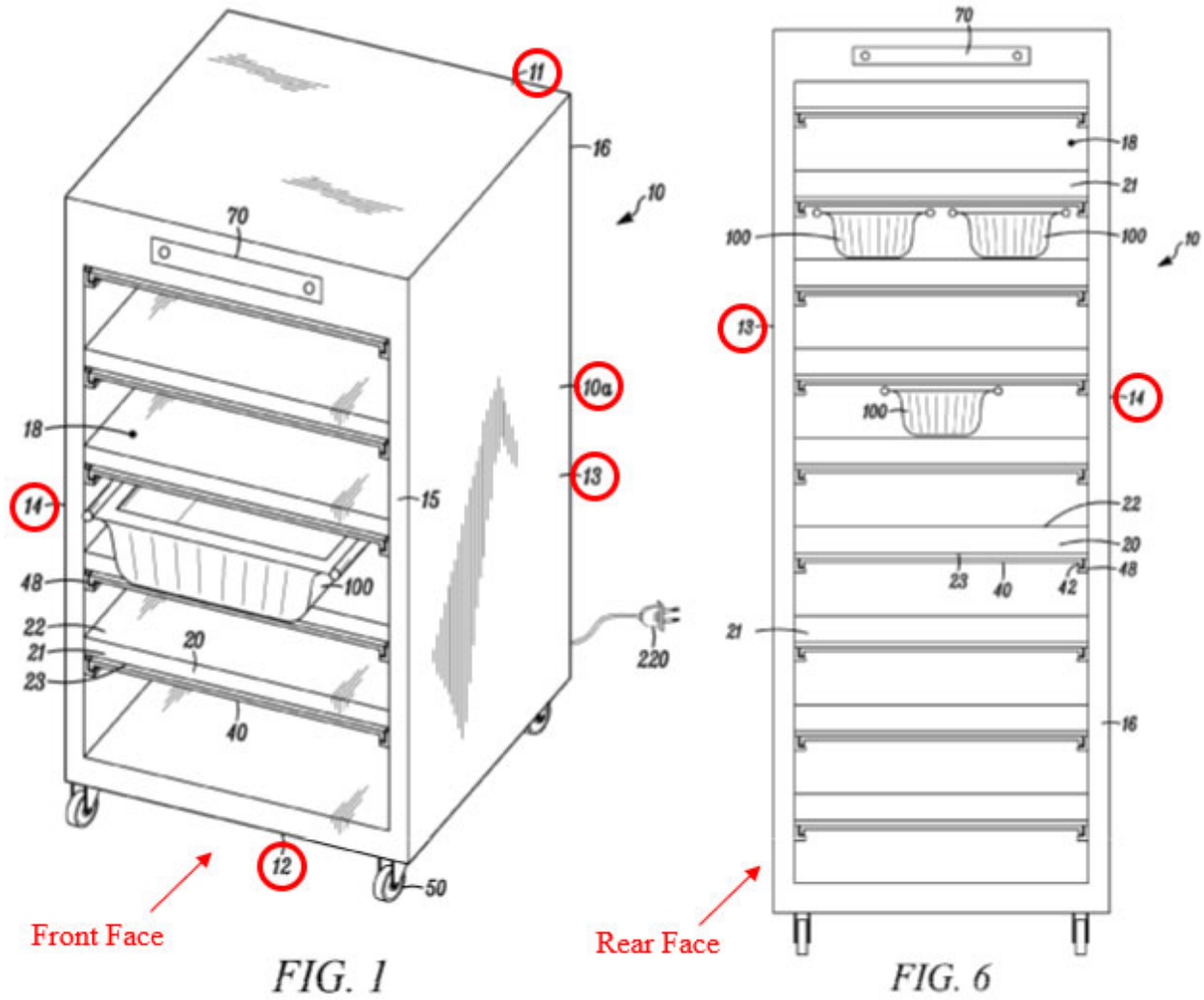




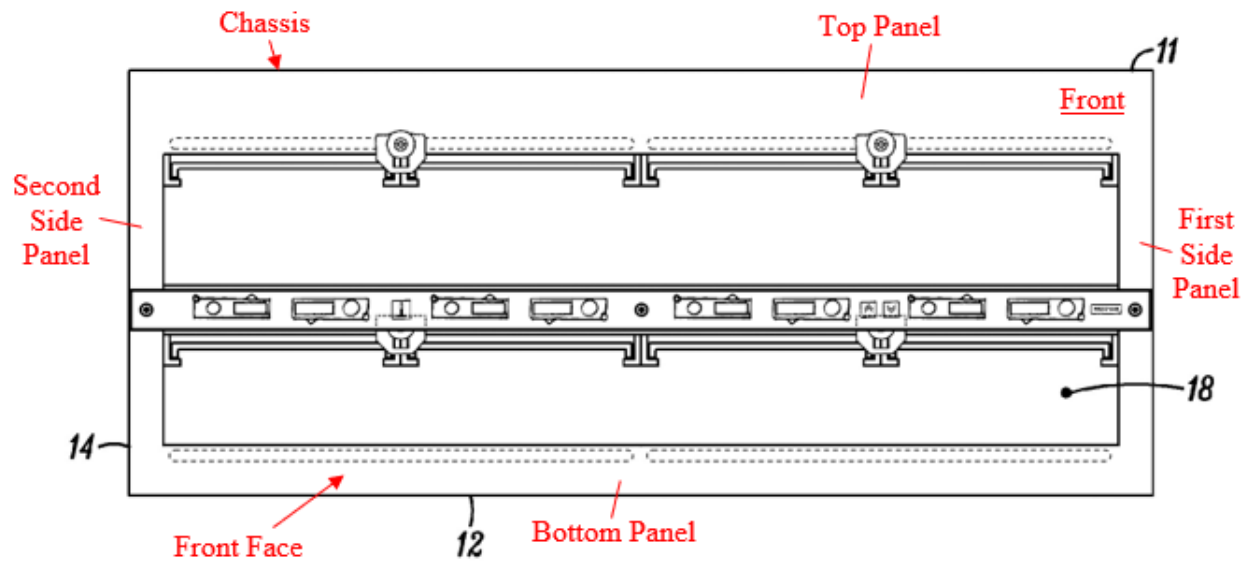
EX1010: Figs. 2, 6 (modified).

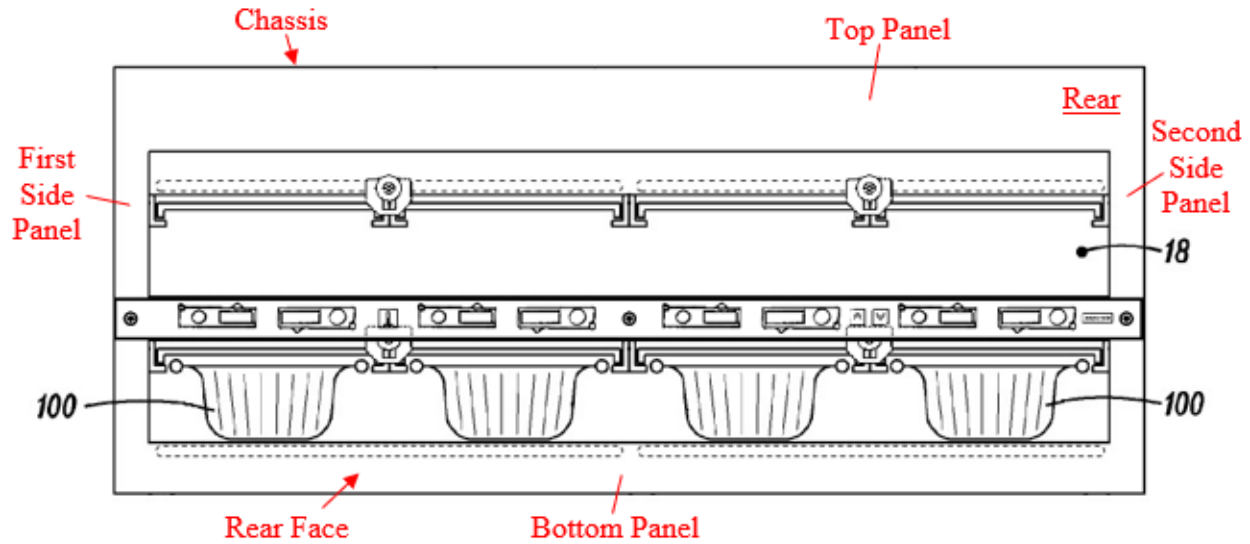
1.a

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: ¶¶754-756.



EX1010.





EX1010: Figs. 2, 6 (modified⁹).

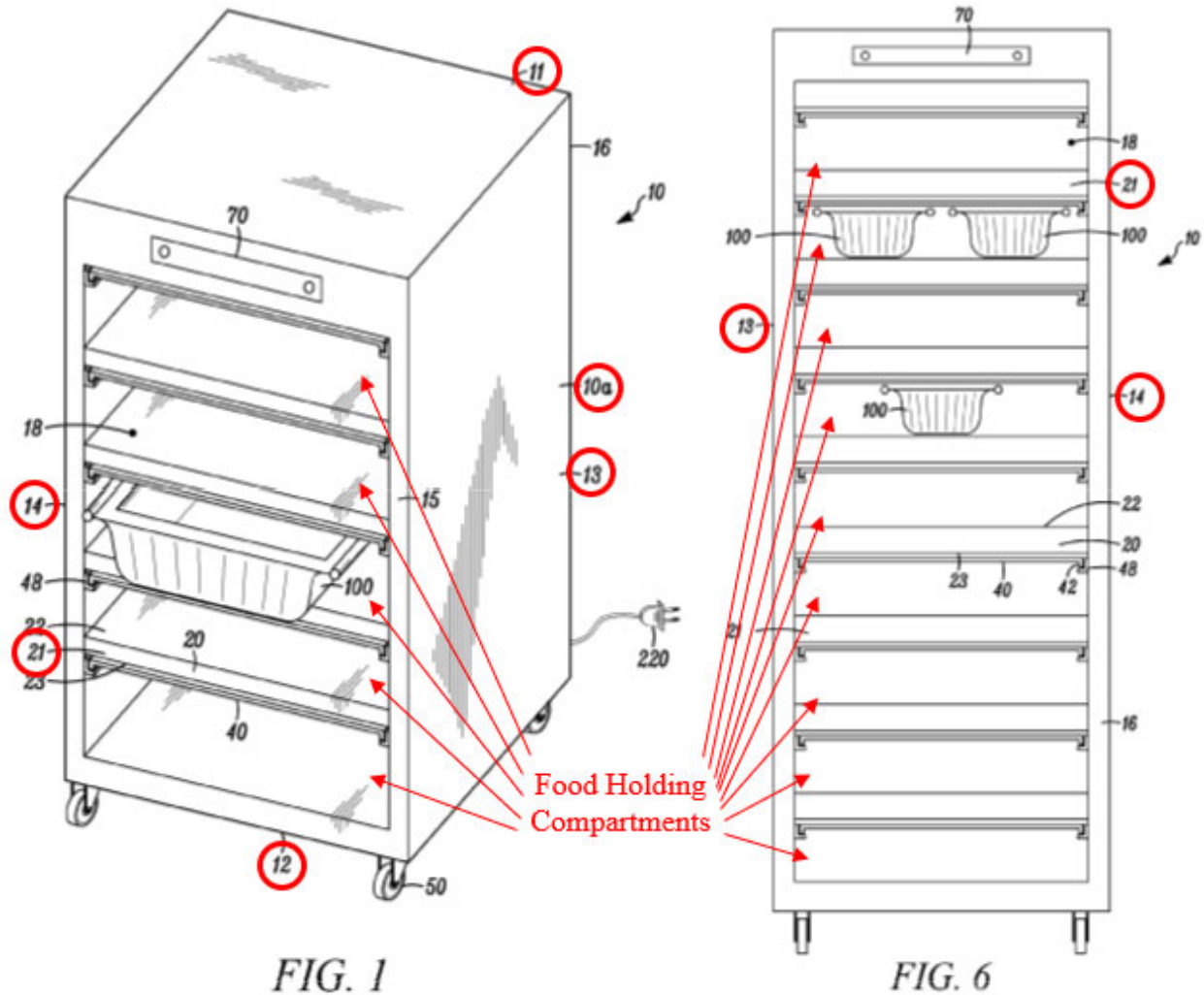
1.b.1/1.c.1

Fortmann'748's shelves (21) separate compartments. EX1010: ¶¶[0014]-[0015]; EX1003: ¶¶757-758, 772-773.

A first/upper food holding compartment within the chassis (10a) is defined by the first and second side panels (13, 14), top panel (11), and shelf (21).

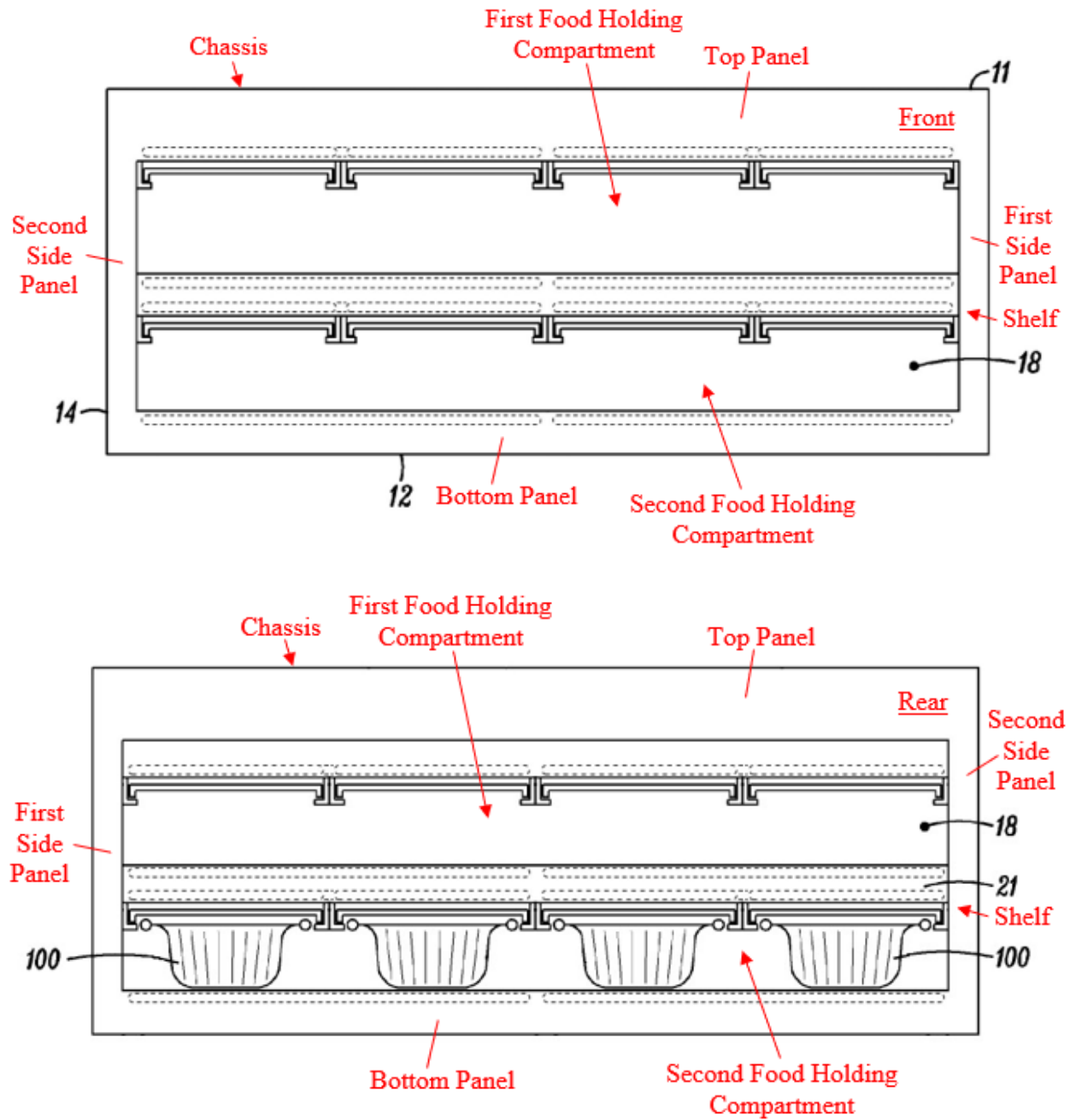
EX1010: ¶[0015]; Section XIII(A)(1); EX1003: ¶759.

⁹ Modified figures through Grounds 10-13 represent modifications from Section XIII(A).



EX1010.

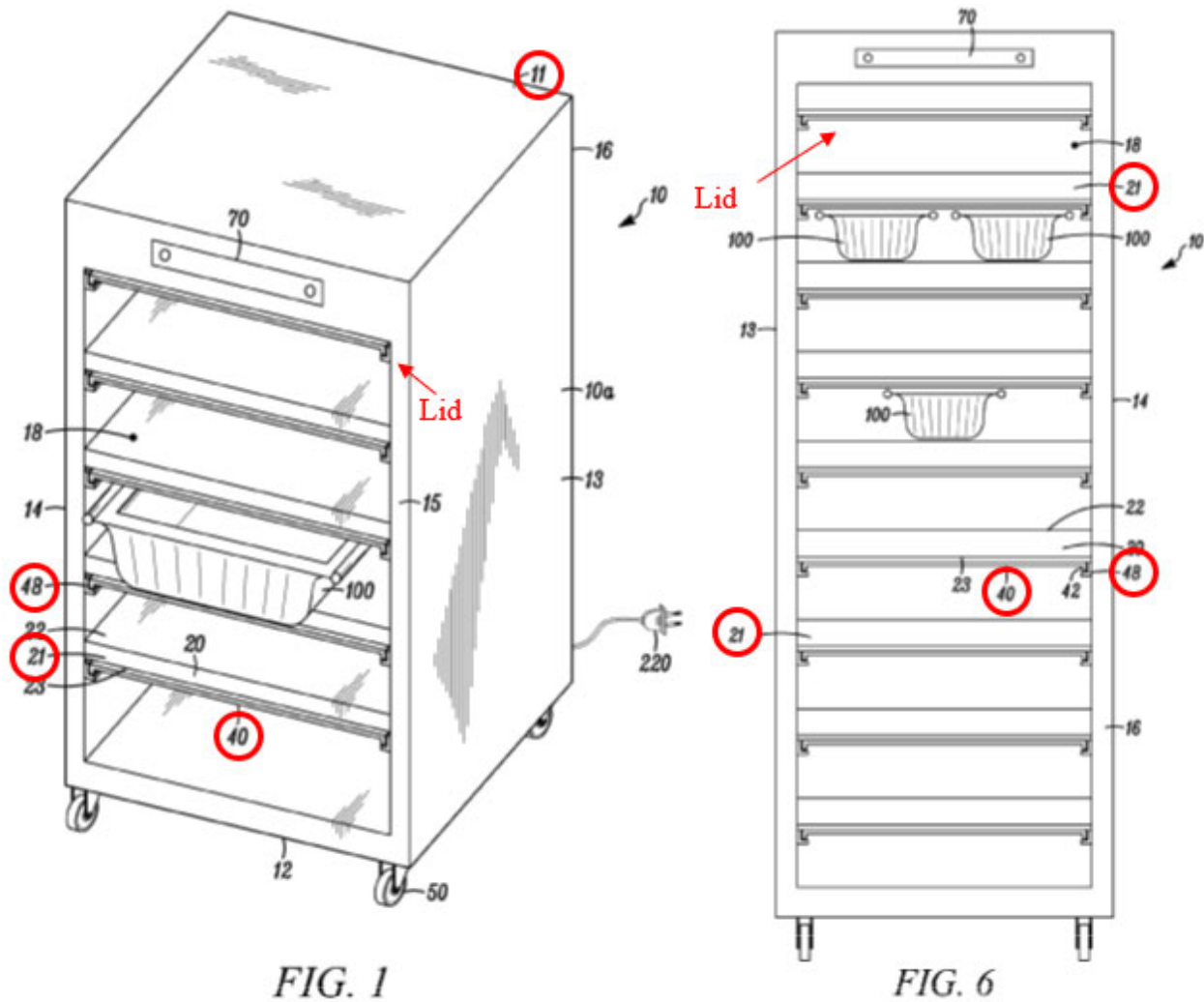
The IRHS Documents disclose a 2x4 configuration (shelf defining upper and lower compartments) such that it would have been obvious to configure Fortmann'748 in a 2x4 configuration (Section XIII(A)(1)), which renders obvious a second/lower food holding compartment within the chassis, below the first compartment, defined by the first and second side panels, bottom panel (12), and shelf. EX1003: ¶774.



EX1010: Figs. 2, 6 (modified).

1.b.2/1.c.2

Lids (40) rest on tracks (48) (lid-holding shelves) downwardly depending from the top panel (11) and shelves (21). EX1014: ¶¶[0017]-[0018]; EX1003: ¶¶760-762, 775-777.



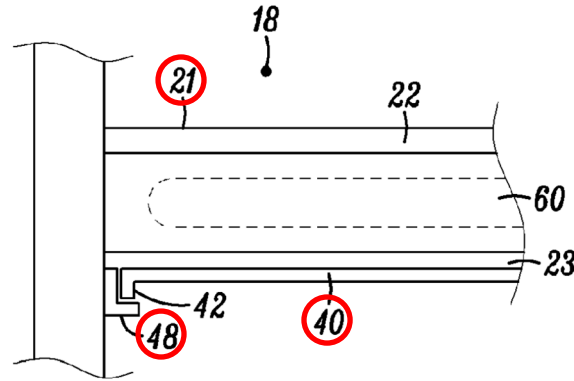
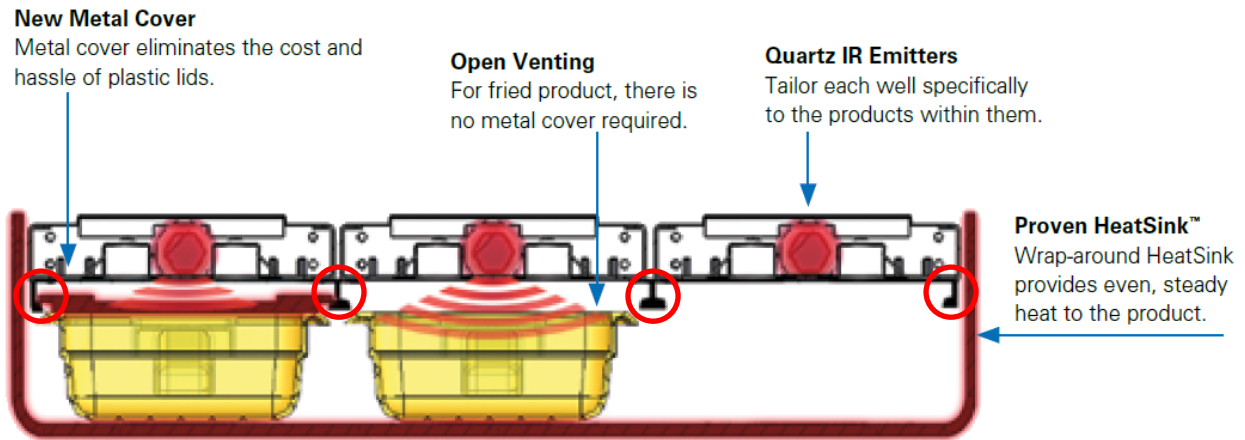


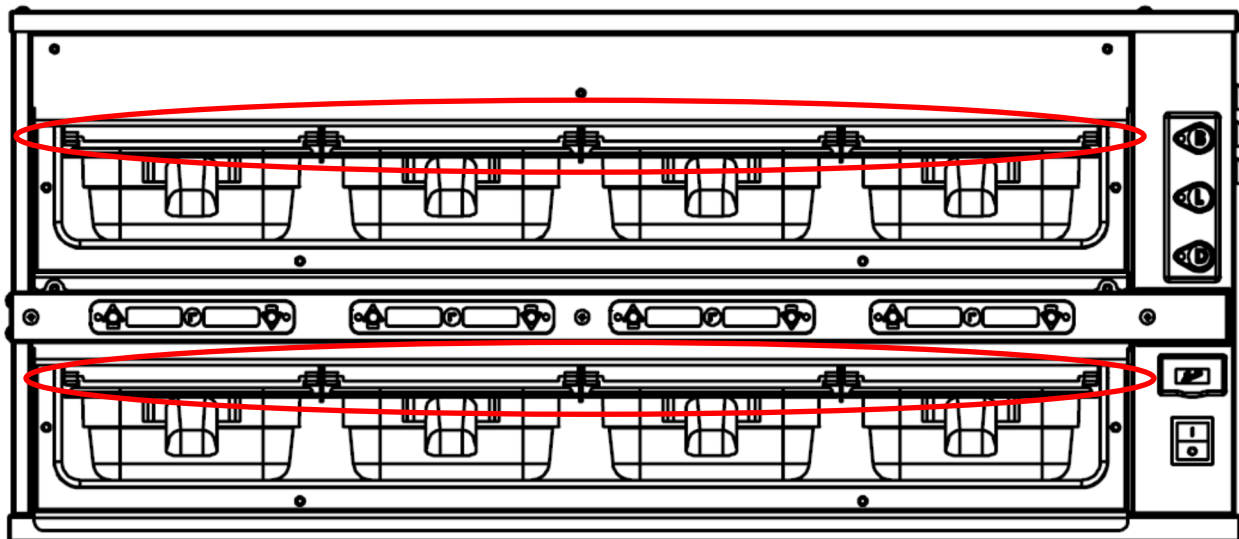
FIG. 3

EX1010.

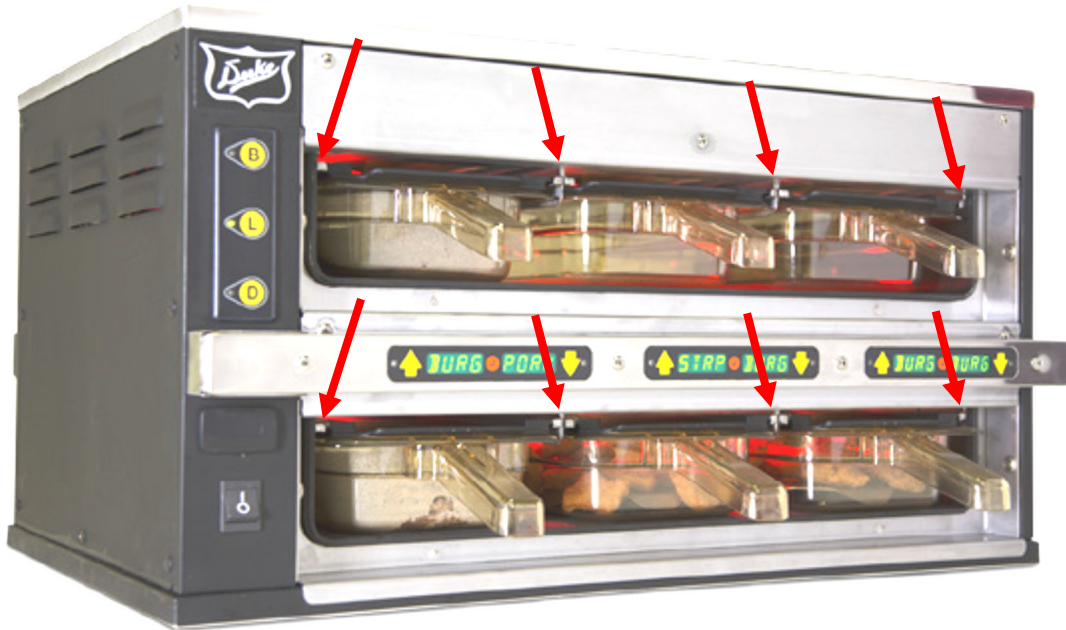
Moreover, when duplicating Fortmann'748's tracks across the compartments for discrete lids per Jones, Fortmann'197, and IRHS Documents (Section XIII(A)(7)), POSA would attach the tracks to the top panel and shelf per Fortmann'748 and/or IRHS Documents. EX1010: ¶[0018]; EX1005: 8; EX1006: 1; EX1007: 53; EX1011: Fig. 3; EX1003: ¶¶763-765, 778. This applies a known technique (mounting tracks to overhead structure) to improve a similar device (top compartment tracks) in the same way (mounting Fortmann'748's top tracks to overhead structure) with reasonable expectation of success (prior art demonstrates viability). EX1010: ¶[0018]; EX1003: ¶¶766-767.



EX1007: 53.

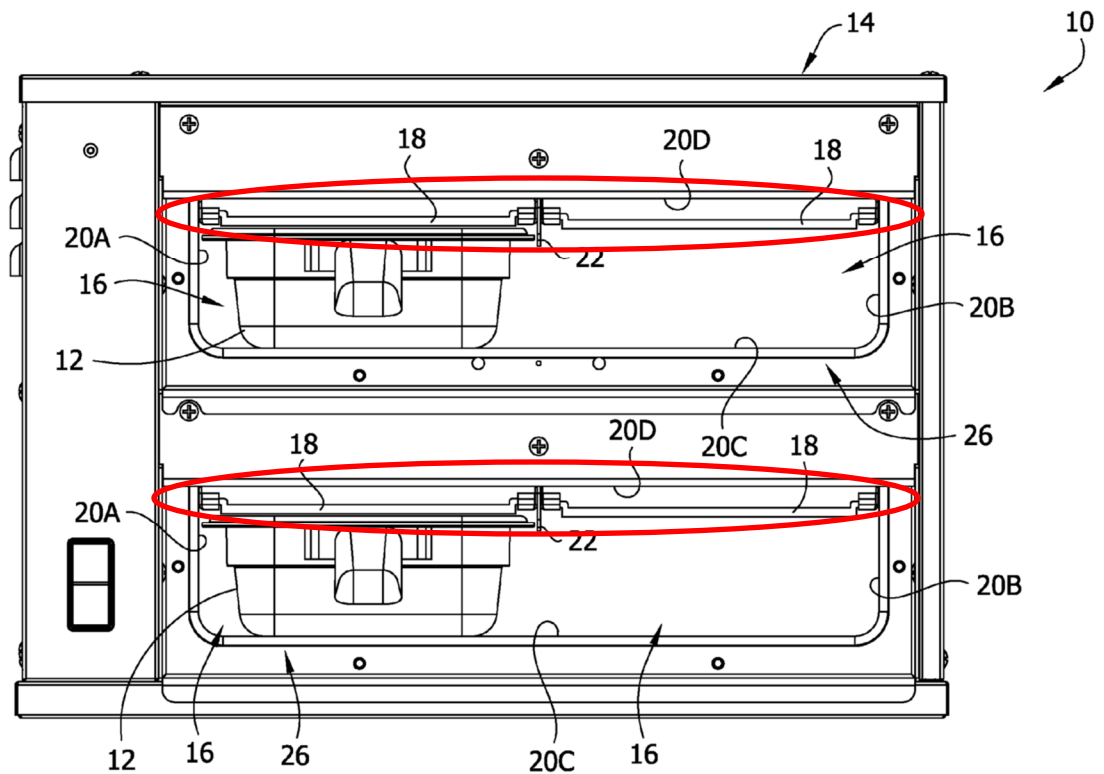


EX1005: 8.



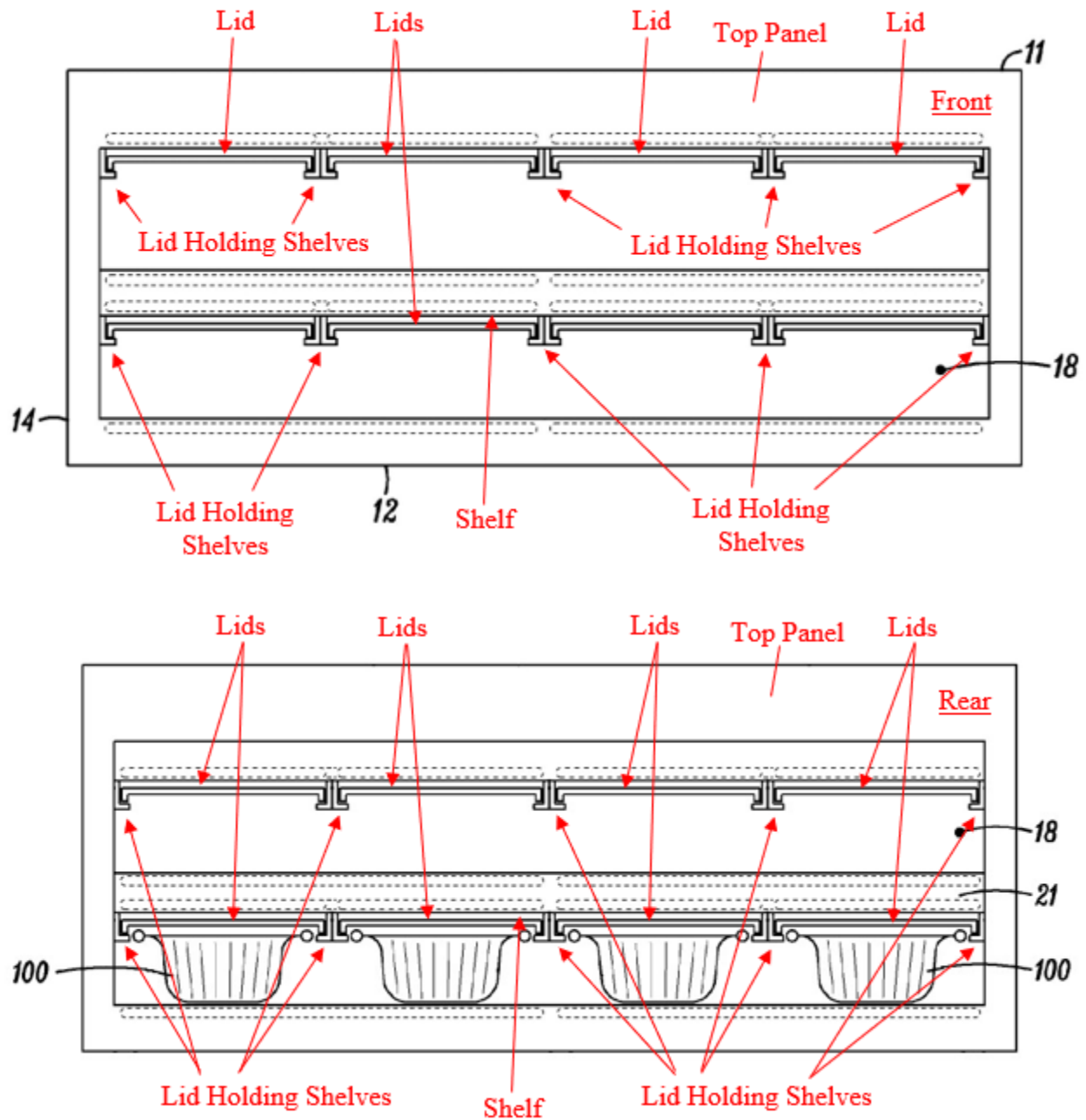
EX1006: 1.

FIG. 3



EX1011.

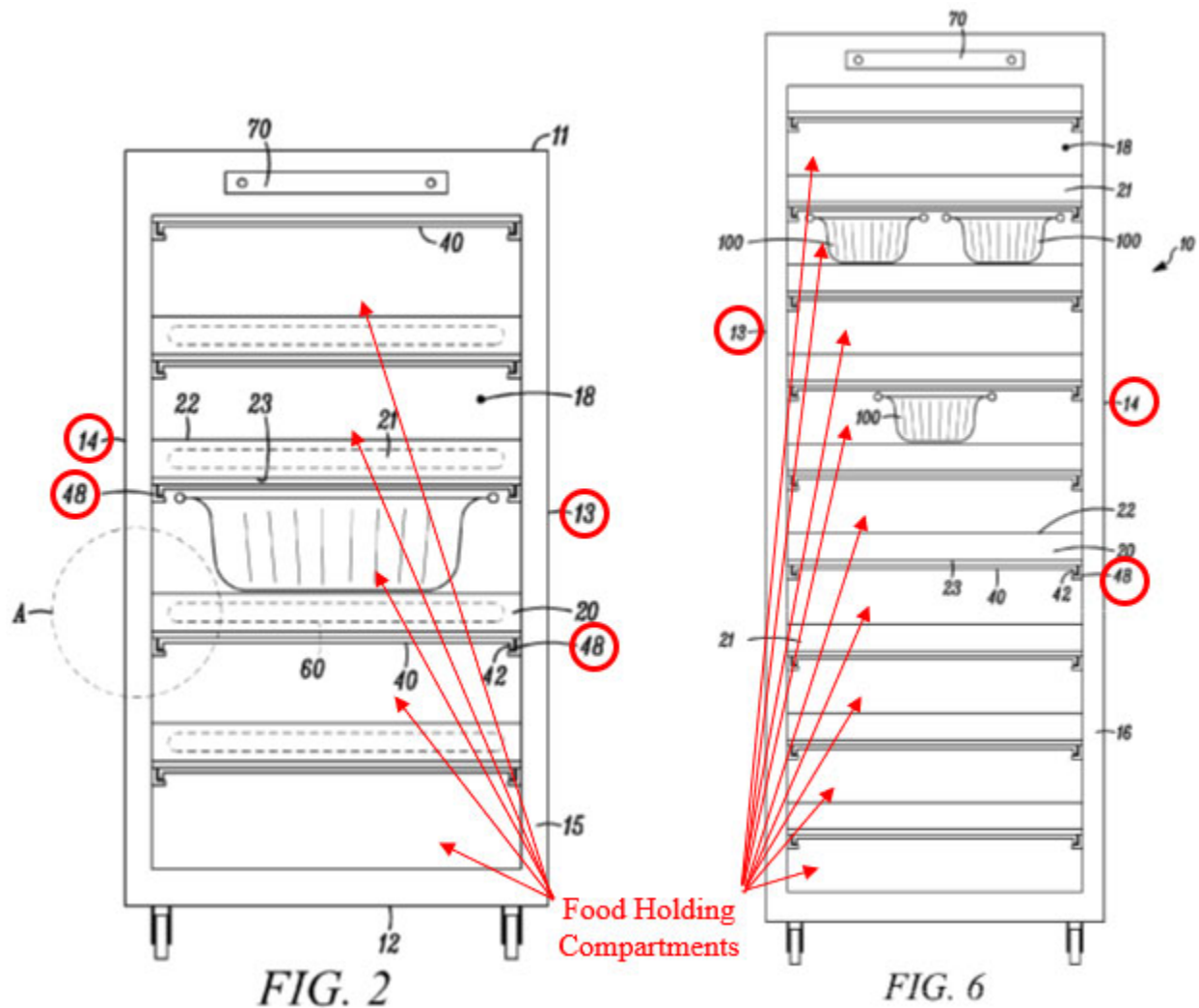
This renders obvious the top panel and shelf each having downwardly depending lid-holding shelves. EX1003: ¶¶768, 779.



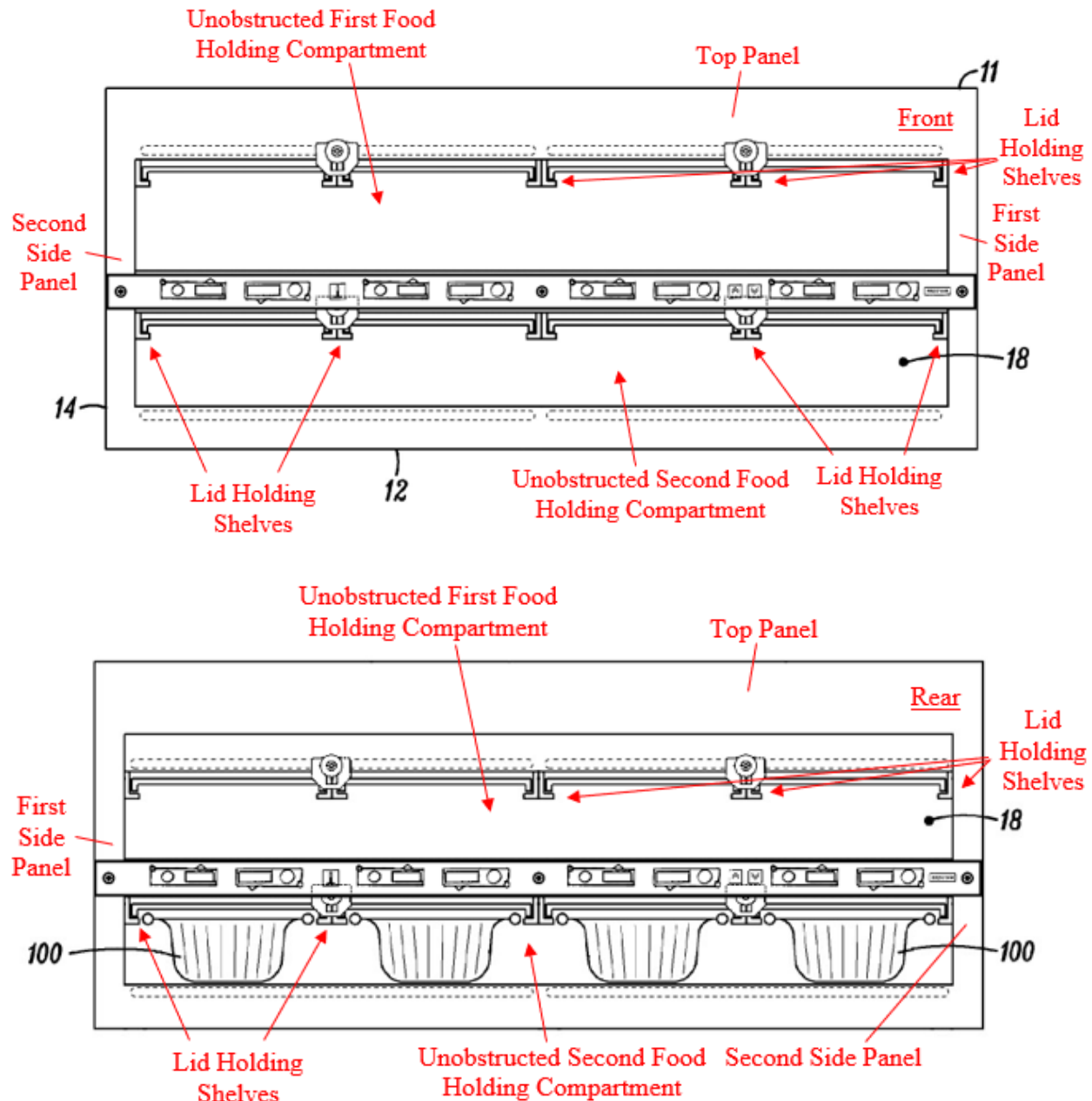
EX1010: Figs. 2, 6 (modified).

1.b.3/1.c.3

The compartments are unobstructed between the first and second side panels (13, 14) below the tracks (48) (lid holding shelves). EX1003: ¶¶769-771, 780-782.



EX1010.



EX1010: Figs. 2, 6 (modified).

1.d.1

Fortmann'748's shelves (21) are located between compartments, each top/first side (22) facing upward into the upper compartment and each bottom side (23) facing downward into the lower compartment. EX1010: ¶[0015]; EX1003:

¶¶783-784. Per Sections XIII(A)(1), XIII(B)(1.b.1/1.c.1), it would have been obvious to configure Fortmann'748 as a 2x4 resulting in the shelf being between the first and second compartments, its top/first side and second side facing into the respective first and second compartments. EX1003: ¶785.

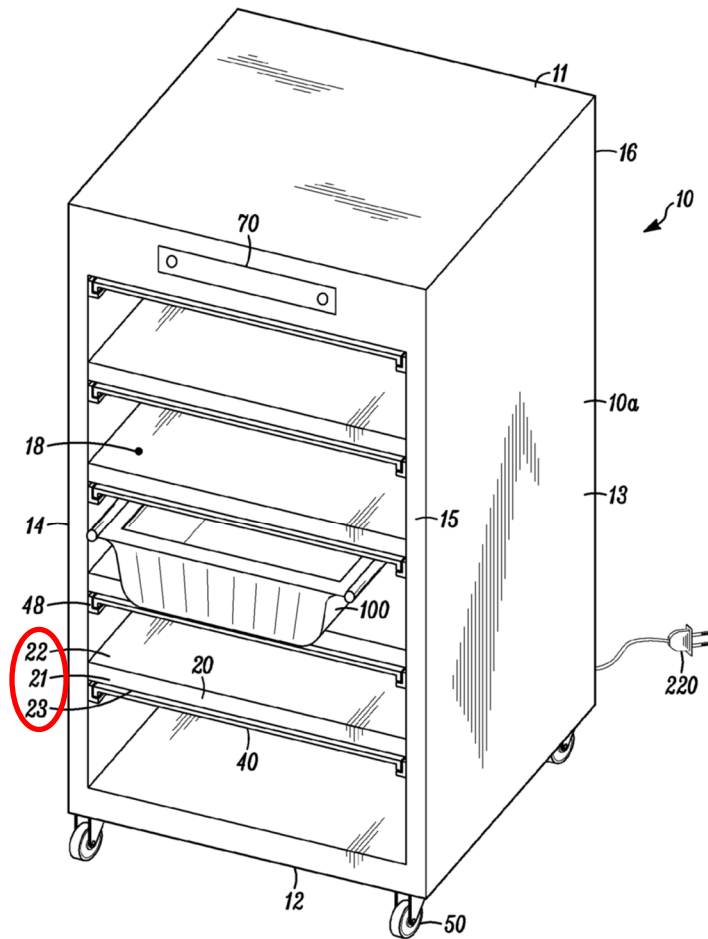


FIG. 1

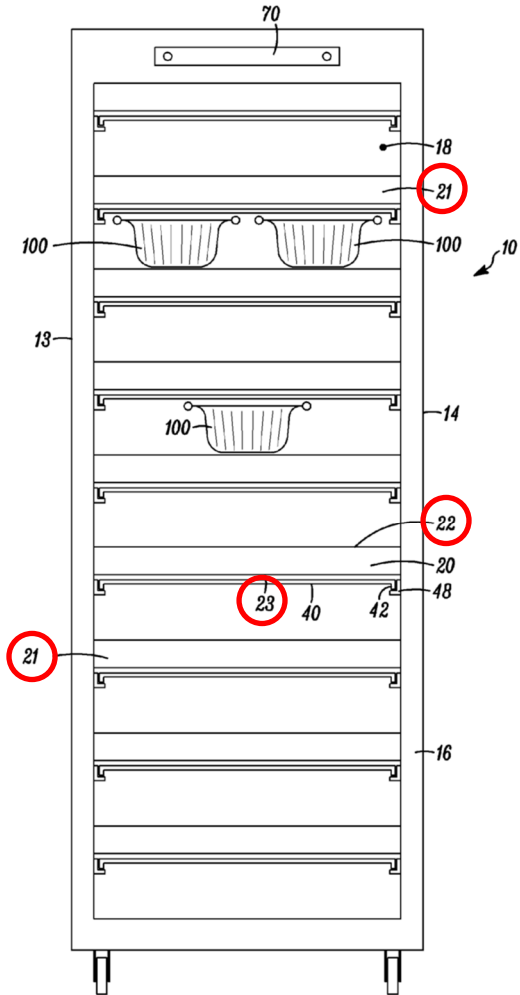
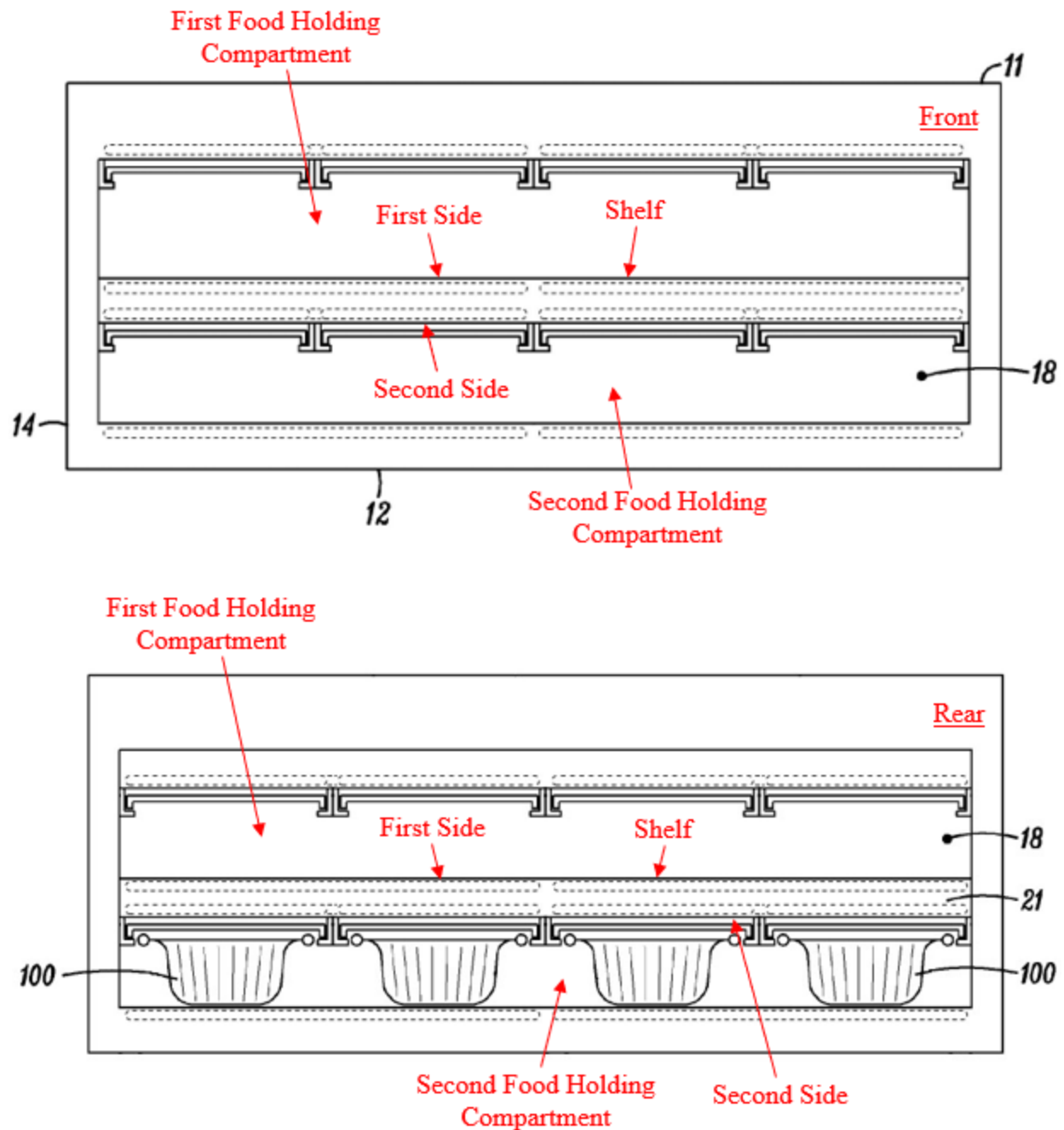


FIG. 6

EX1010.

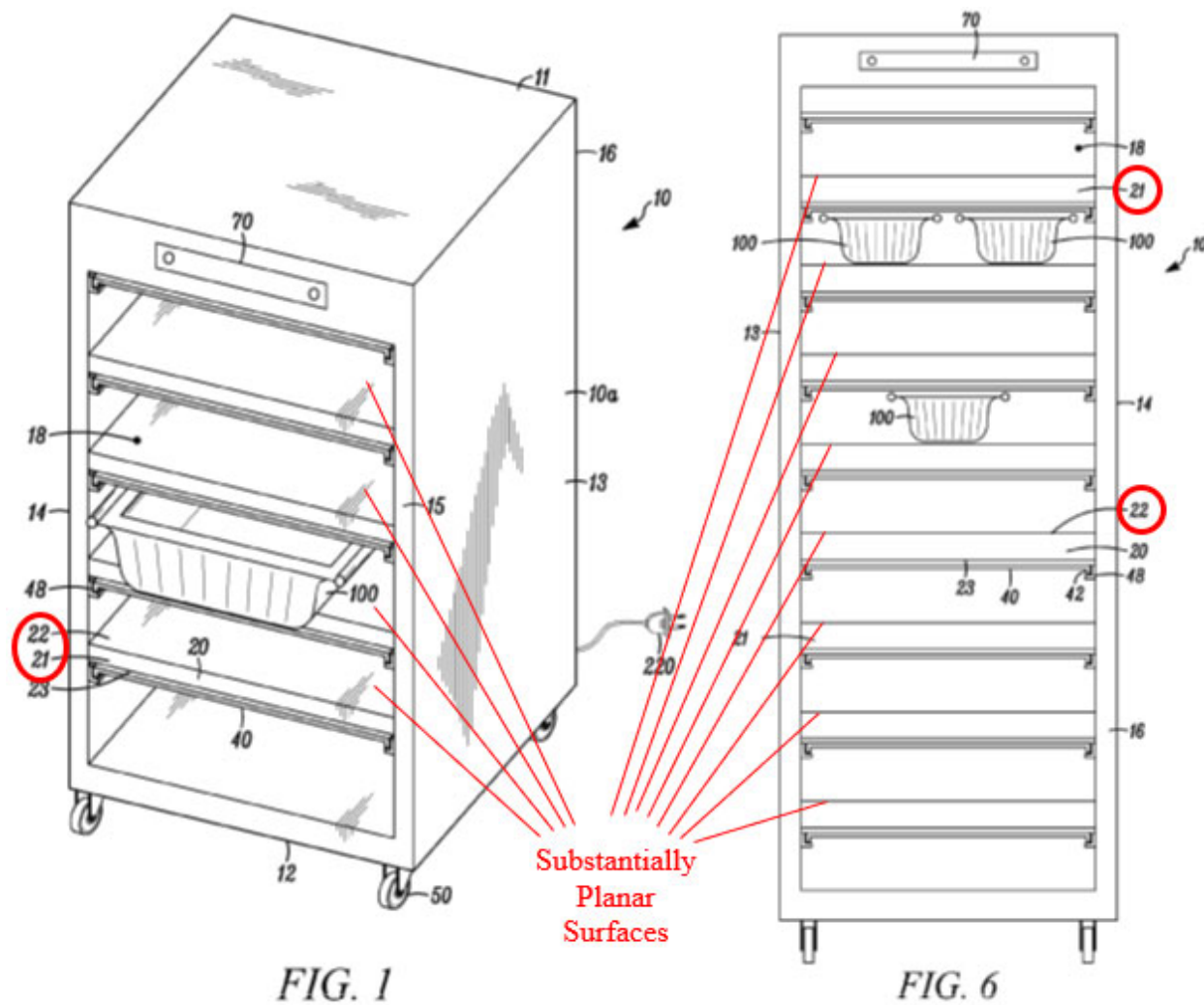


EX1010: Figs. 2, 6 (modified).

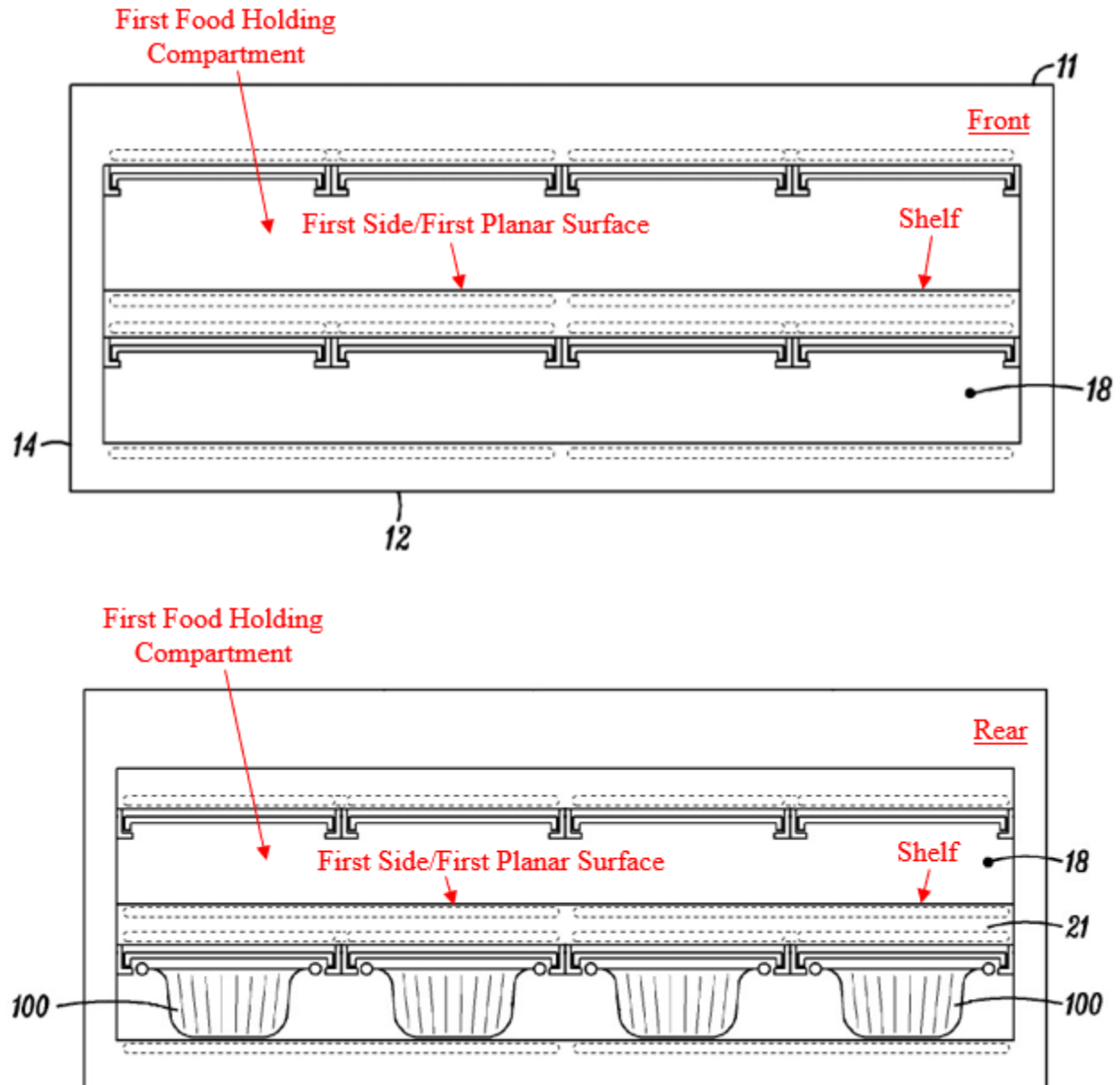
1.d.2

The shelf's first side defines a first substantially planar surface formed by (comprising) a thermally conductive stainless steel sheet (22). EX1010: ¶[0019];

EX1003: ¶¶786-788. The first planar surface forms the shelf's top surface and the first compartment's bottom surface. EX1010: ¶[0015]; EX1003: ¶789.



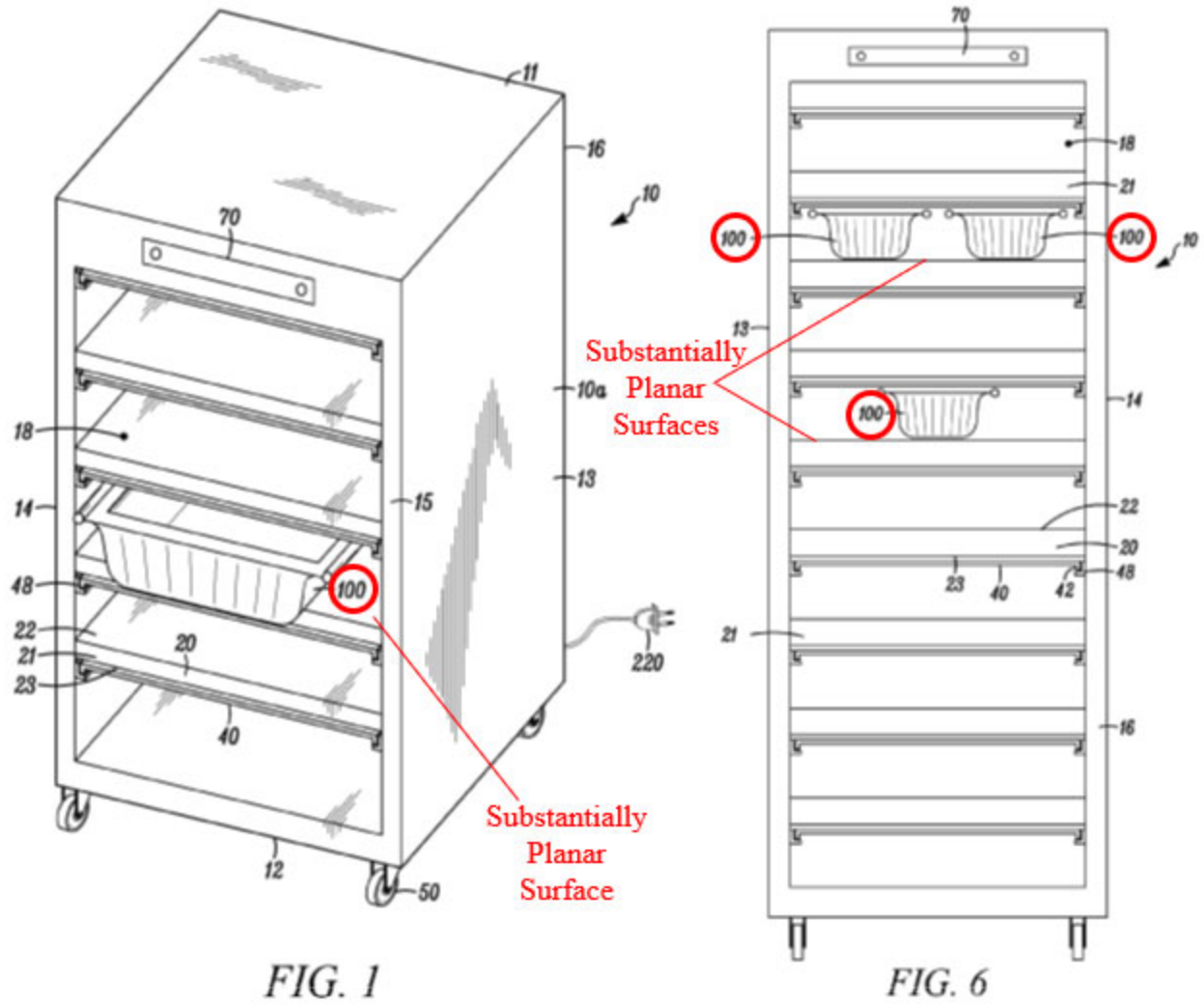
EX1010.



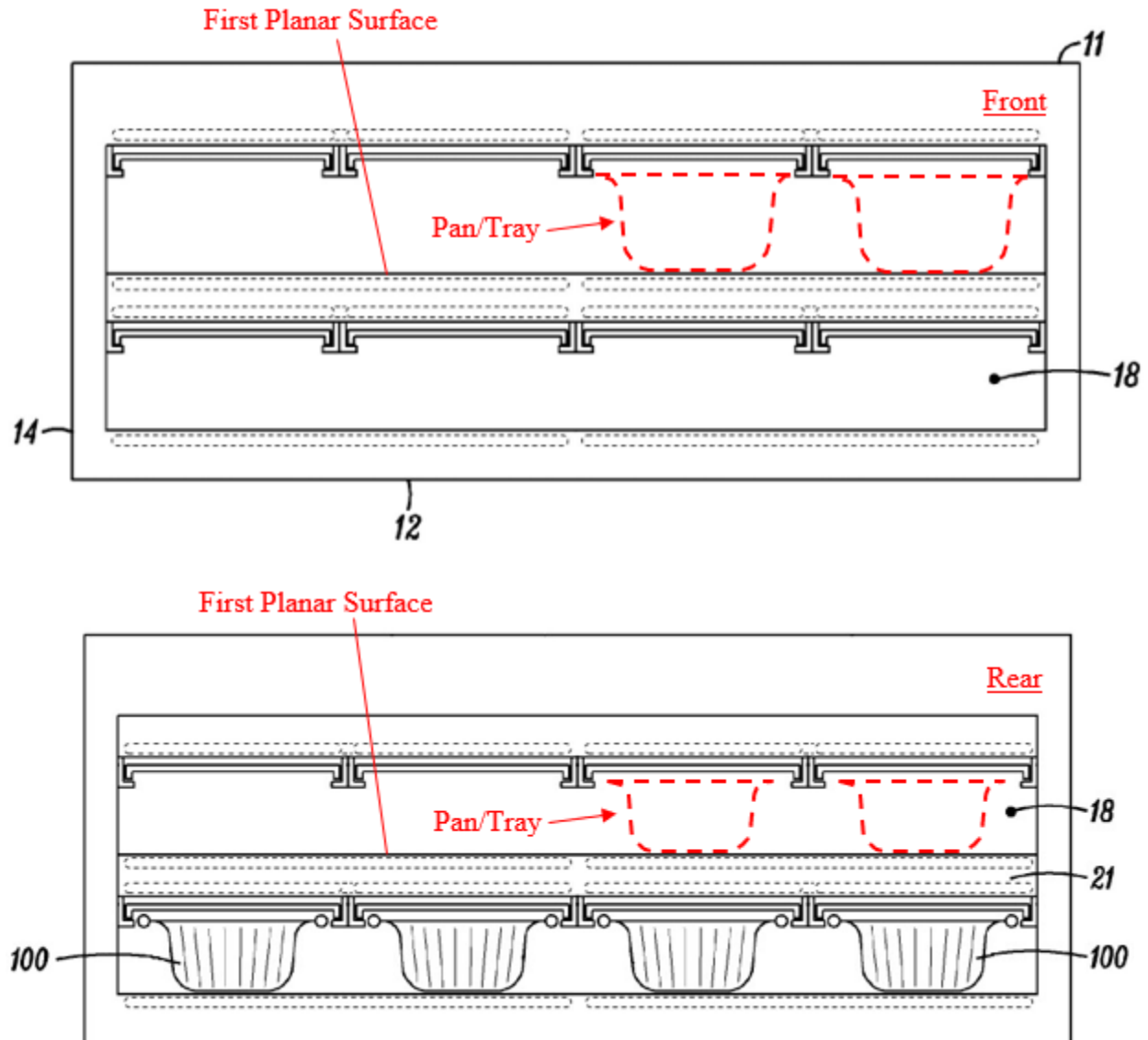
EX1010: Figs. 2, 6 (modified).

1.d.3

The first planar surface receives food pans/trays (100). EX1010: ¶¶[0015], [0017], [0024]; EX1003: ¶¶790-792.



EX1010.



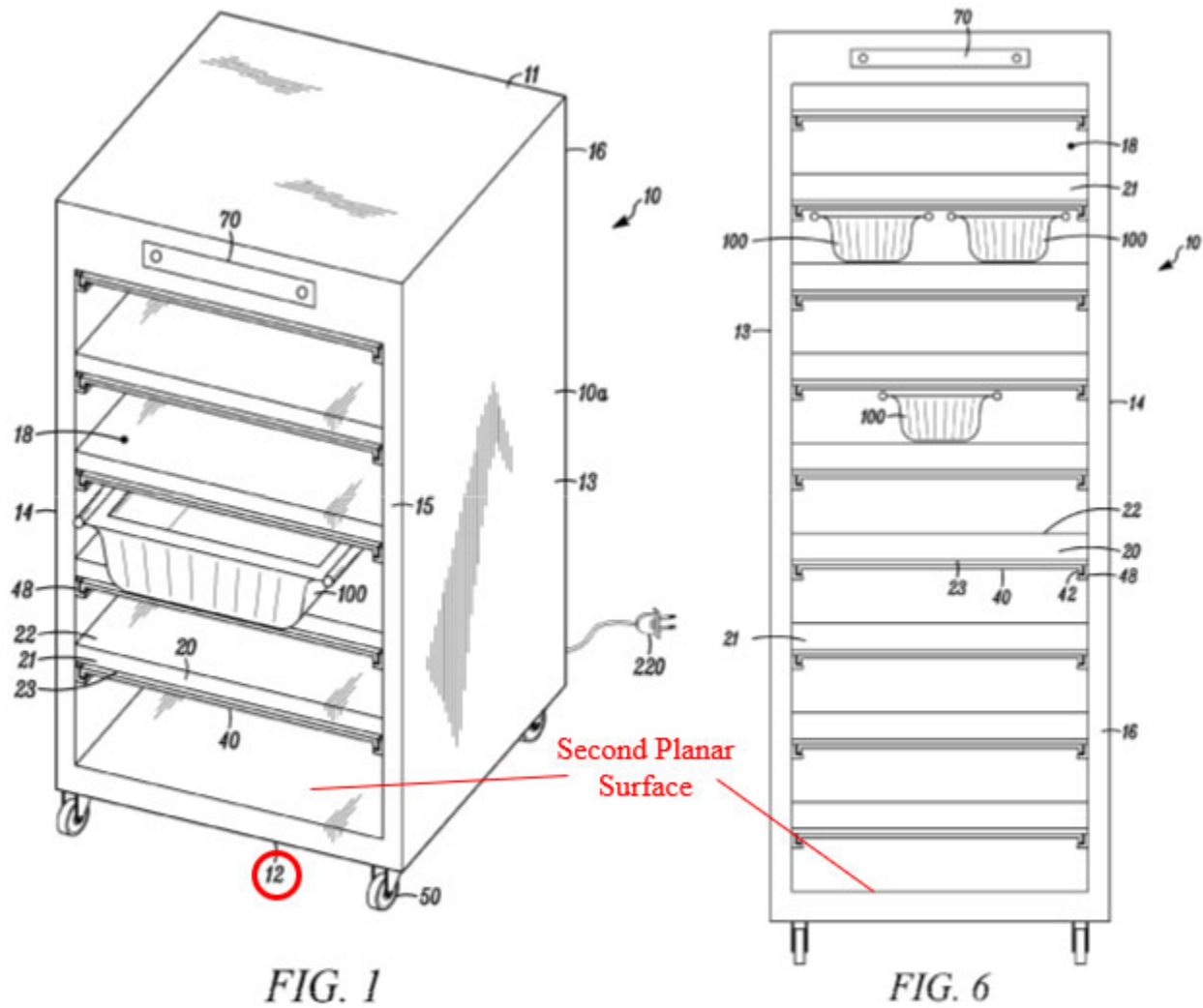
EX1010: Figs. 2, 6 (modified).

1.e.1

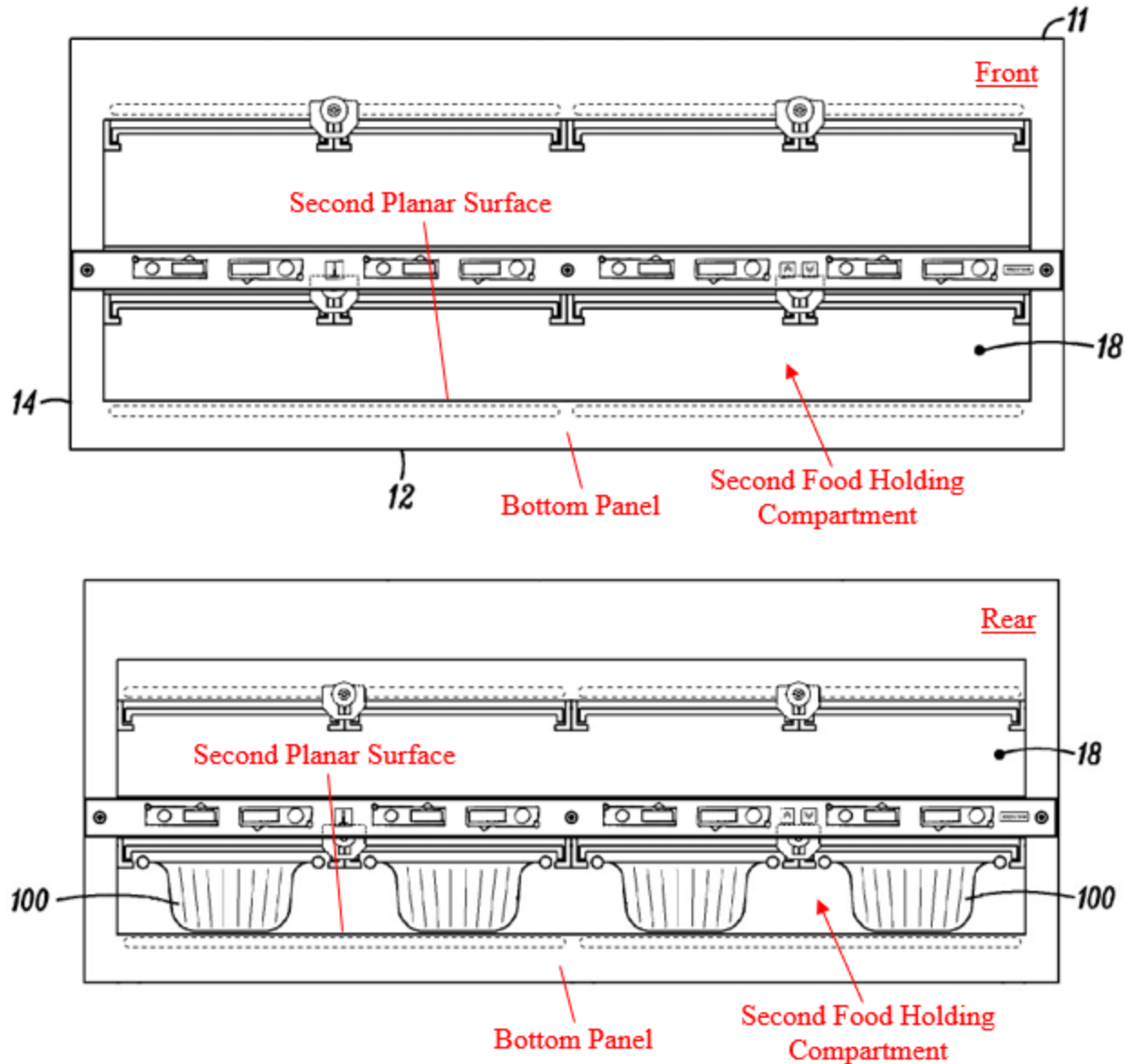
The bottom panel (12) has a second substantially planar surface forming the second compartment's bottom surface. EX1010: ¶[0015]; EX1003: ¶¶793-794.

The bottom panel is considered a shelf, which has a thermally conductive stainless-steel sheet forming its top/second planar surface. EX1010: ¶¶[0016]-[0017],

[0019]; EX1003: ¶¶795-796. Therefore, the second planar surface comprises thermally conductive stainless steel. EX1010: ¶[0019]; EX1003: ¶797.



EX1010.



EX1010: Figs. 2, 6 (modified).

Moreover, it would have been obvious to make Fortmann'748's bottom panel from stainless steel as a suitable material for cabinets and supporting trays.

EX1010: ¶[0019]; EX1003: ¶798. This 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

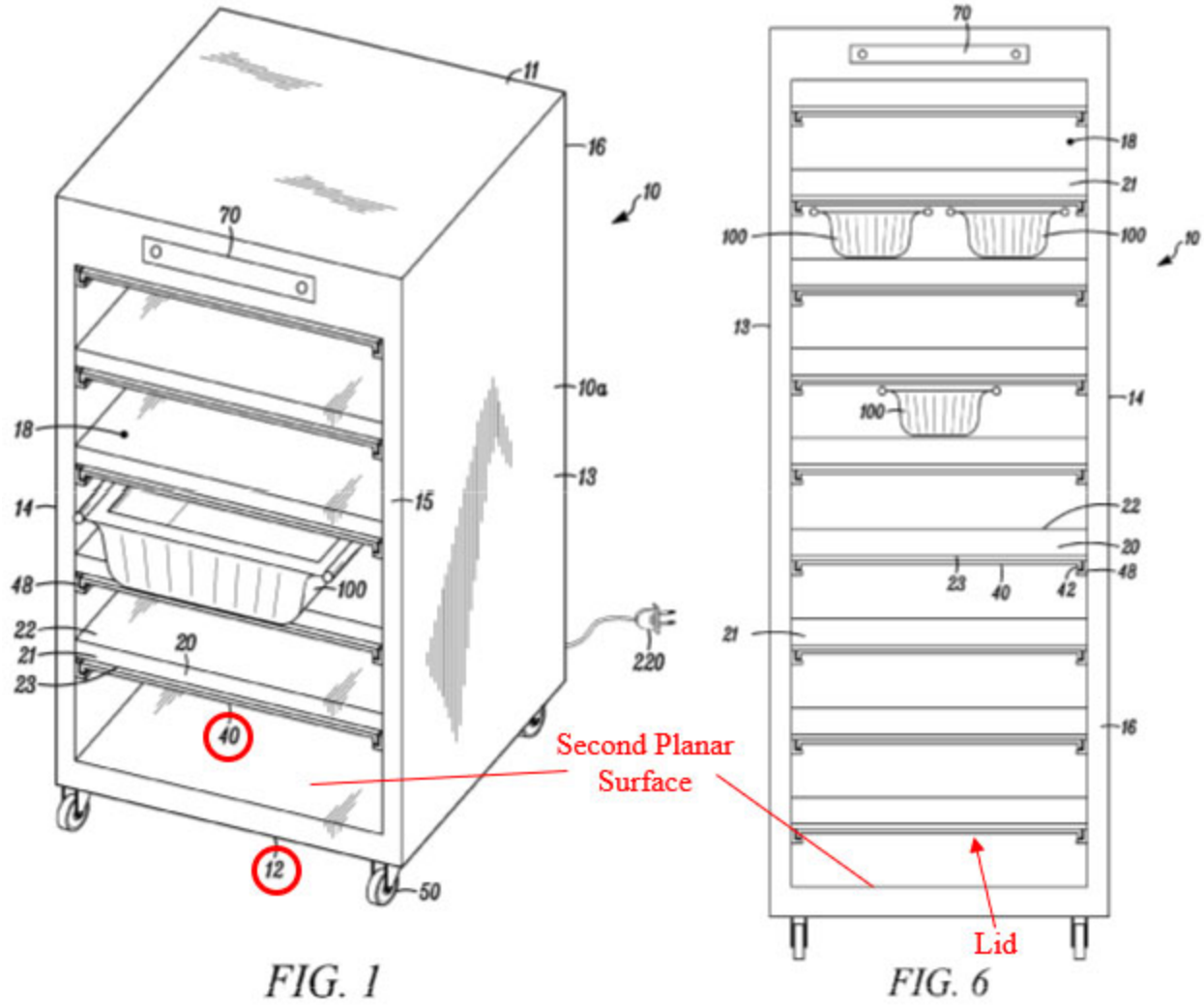
14, 2016) (“selection of a suitable material is [an] obvious design choice”);
EX1003: ¶799.

This combines known elements (stainless steel and Fortmann’748’s bottom panel) according to known methods (Fortmann’748’s construction) and/or a simple substitution of one known alternative (stainless steel) for another (Fortmann’748’s bottom panel material) to yield predictable results (thermally conductive bottom panel supporting pans/trays) with reasonable expectation of success (Fortmann’748’s use of stainless steel). EX1010: ¶[0019]; EX1003: ¶¶800-801.

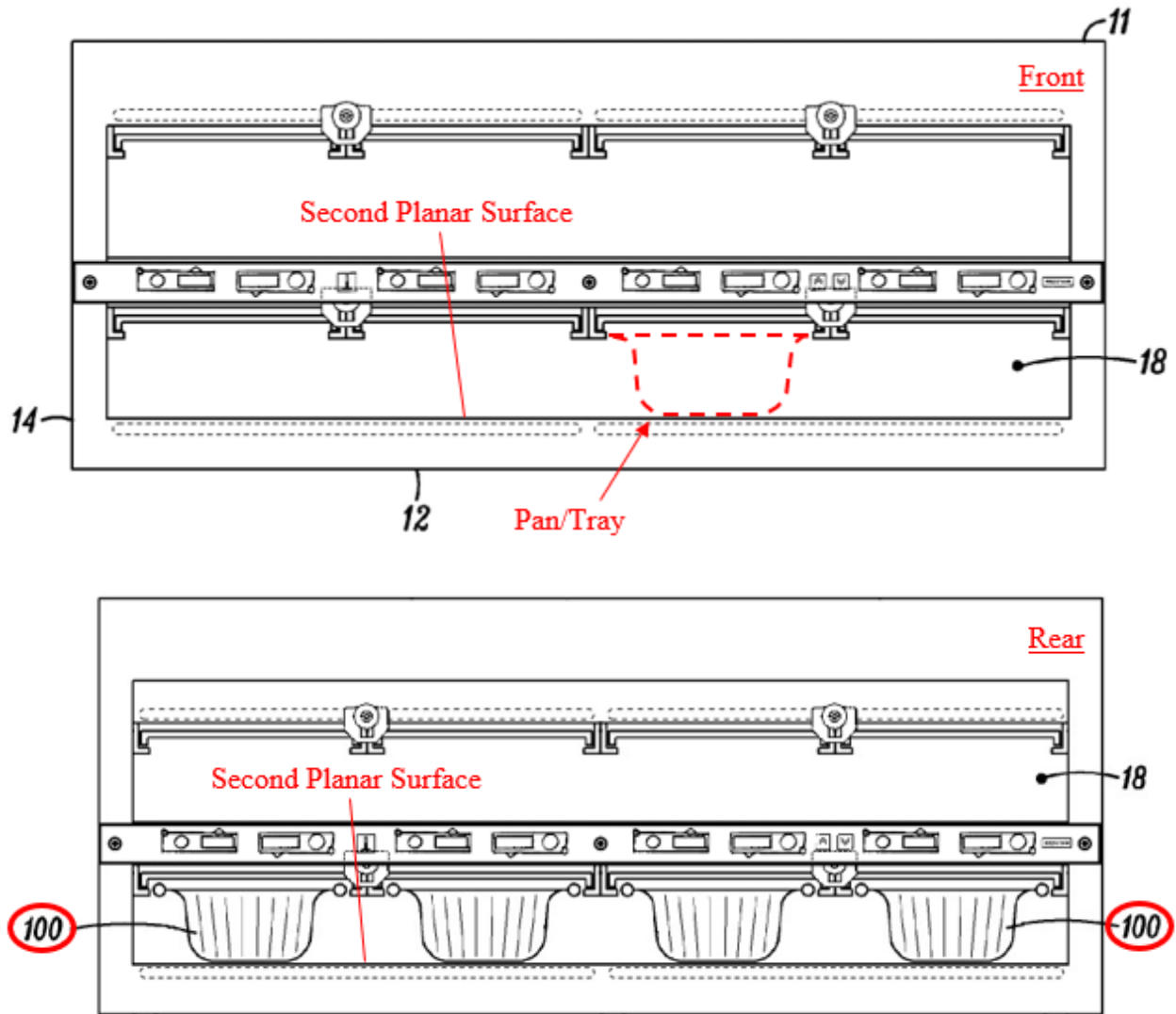
This renders obvious the second planar surface comprising thermally conductive stainless steel. EX1003: ¶802.

1.e.2

The second planar surface receives food pans/trays (indicated by lid (40)).
EX1010: ¶¶[0015], [0017], [0019], [0024]; EX1003: ¶¶803-805.



EX1010.



EX1010: Figs. 2, 6 (modified).

1.f.1/1.g.1

The chassis' (10a) open front face (15) has a first opening defined by the first planar surface, first and second side panels (13, 14), and top panel (11), and a second opening defined by the second planar surface and side panels. EX1010:

¶[0014]; EX1003: ¶¶806-808, 812-813. Per Sections XIII(A)(1),

XIII(B)(1.b.1/1.c.1), it would have been obvious to configure Fortmann'748 as a 2x4 such that the shelf (forming the first planar surface) defines the second opening. EX1003: ¶814.

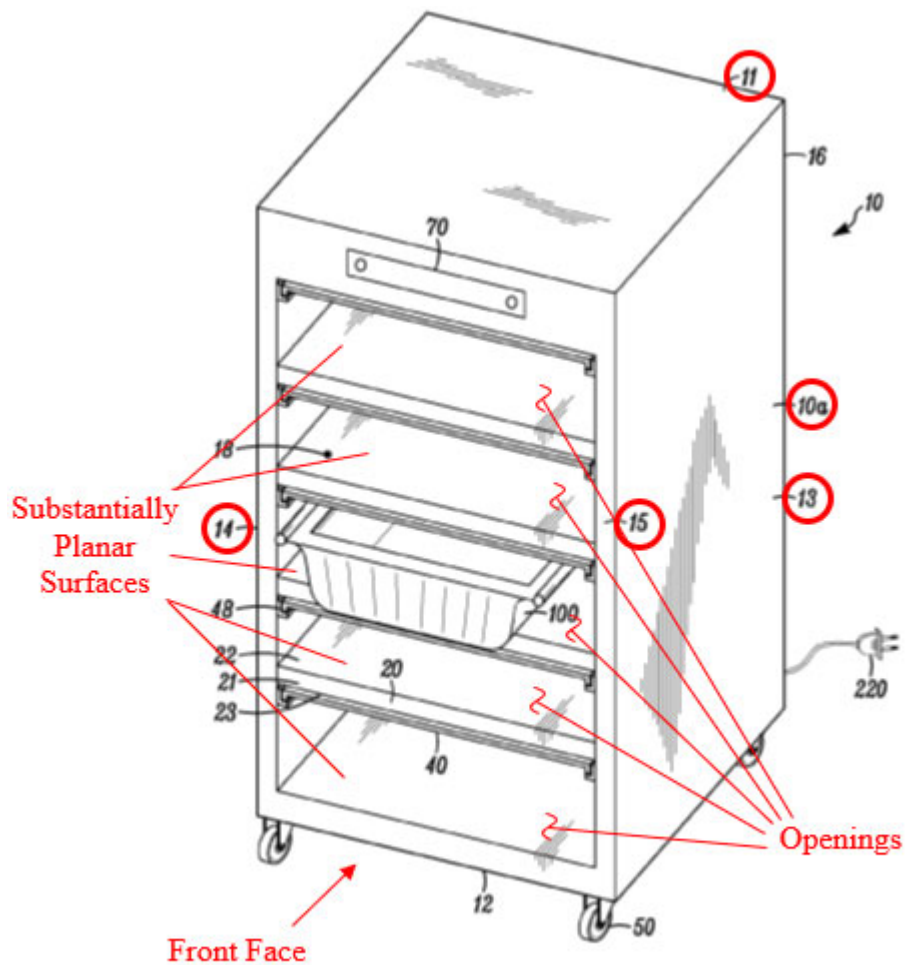
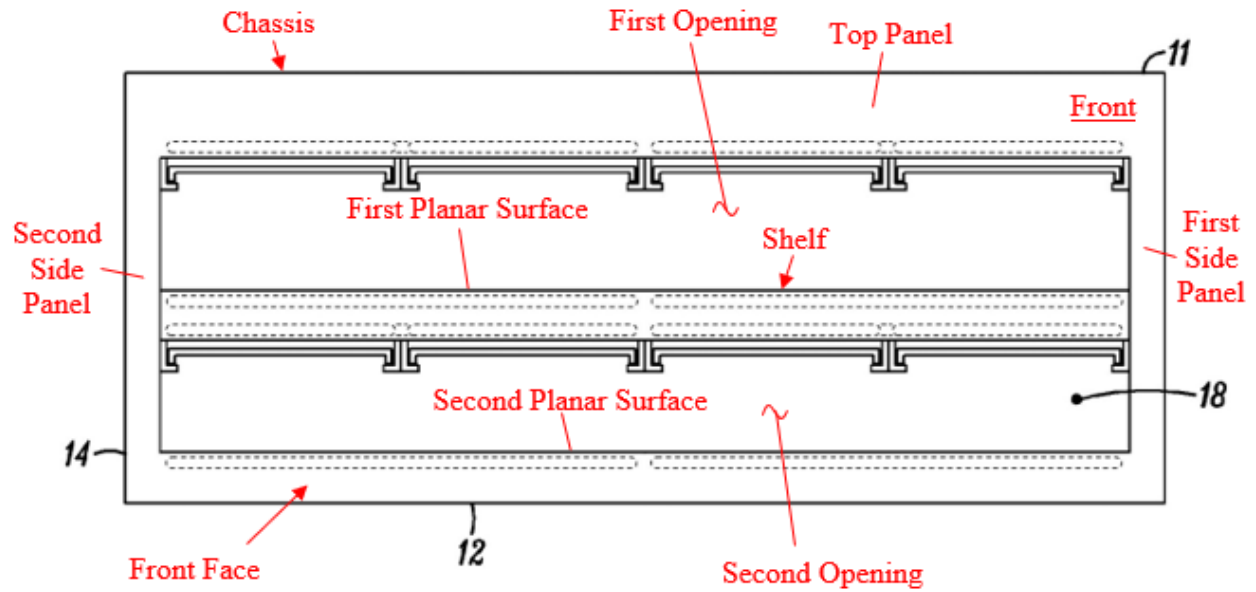


FIG. 1

EX1010.



EX1010: Fig. 2 (modified).

1.f.2/1.g.2

The first and second openings allow food pans/trays to pass therethrough onto respective first and second planar surfaces. EX1010: ¶¶[0014]-[0015], [0017], [0024]; EX1003: ¶¶809-811, 815-817.

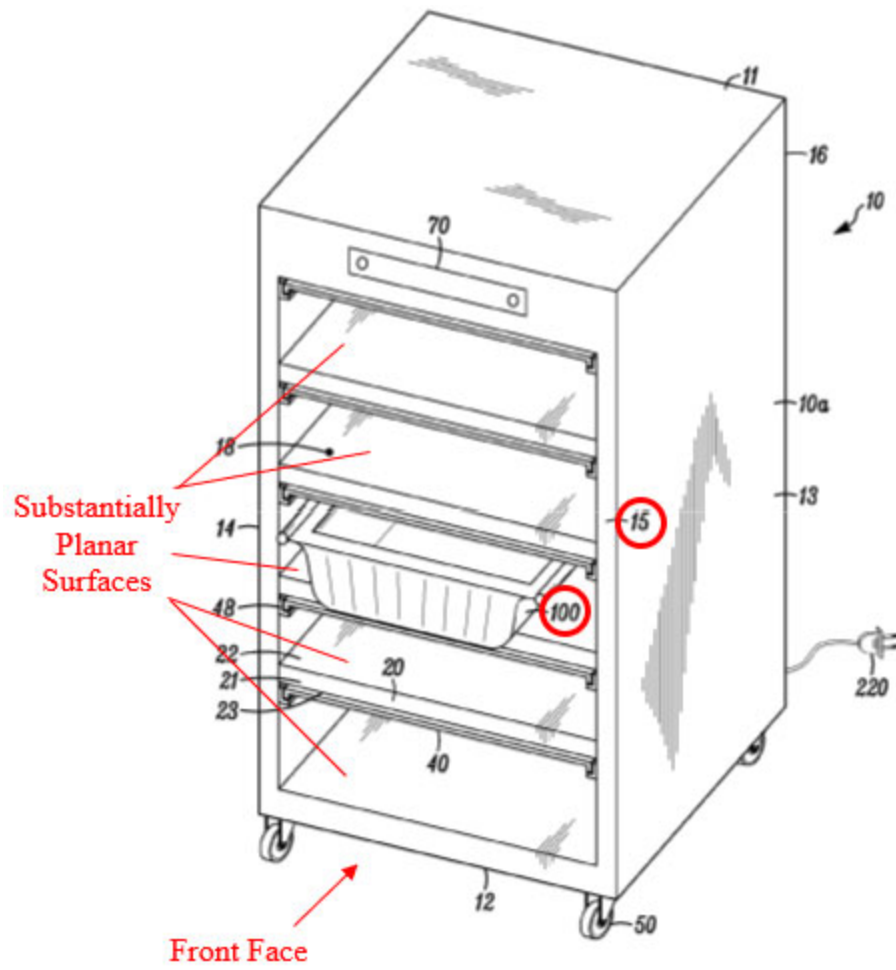
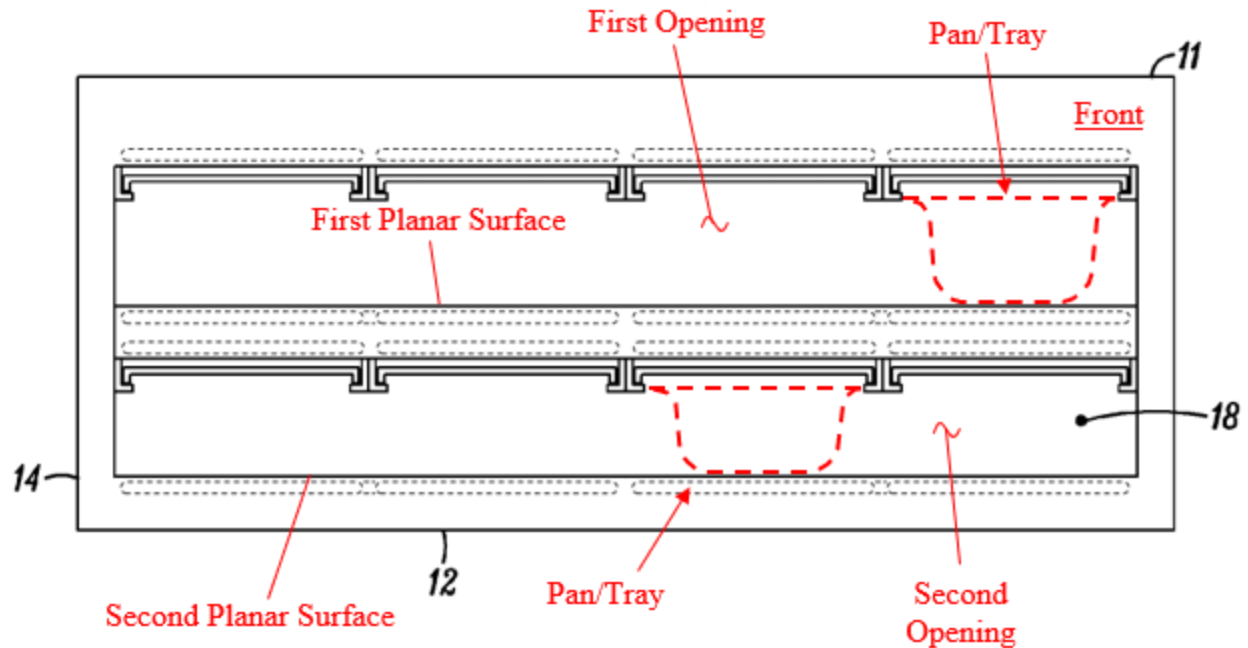


FIG. 1

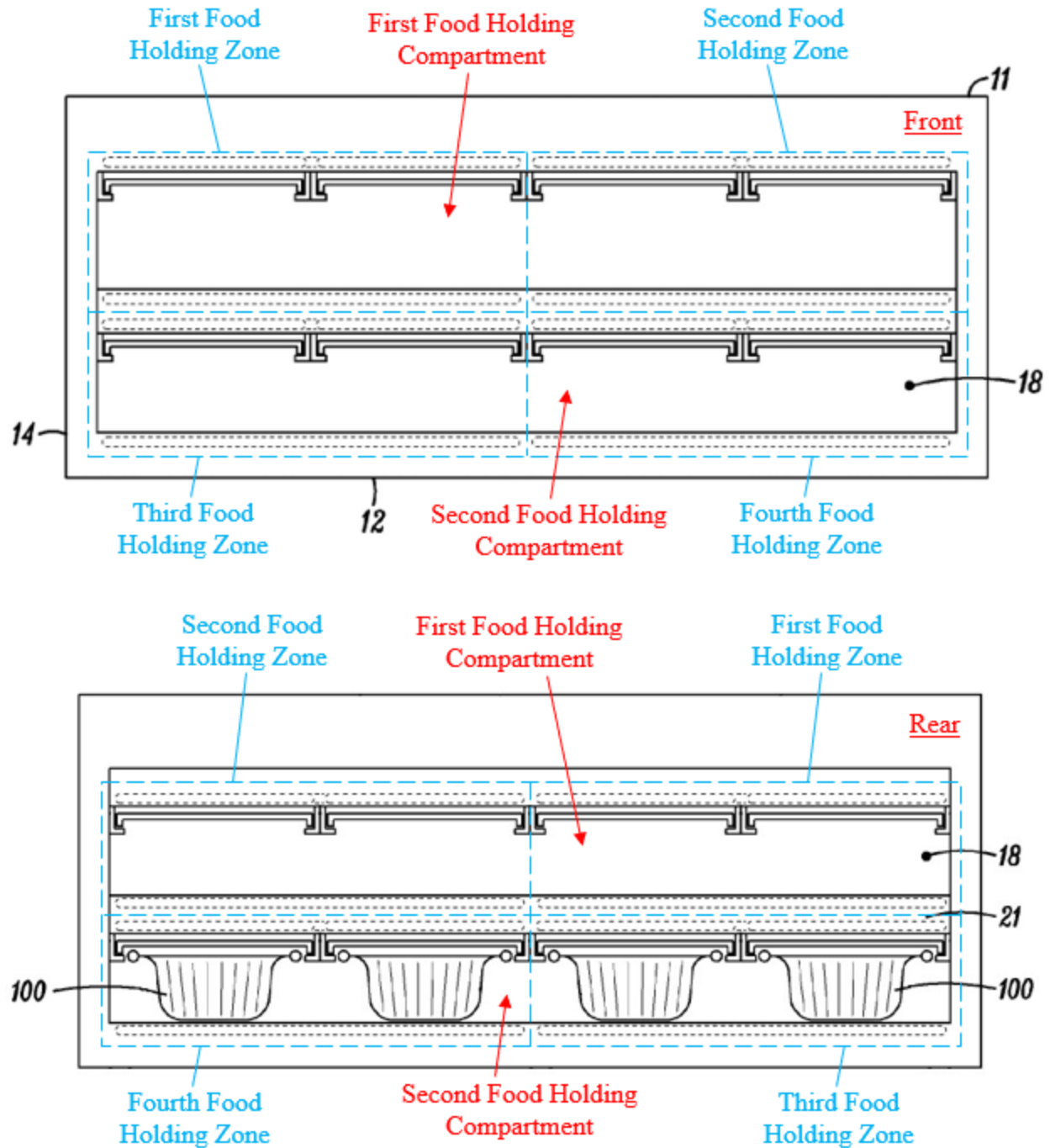
EX1010.



EX1010: Fig. 2 (modified).

1.h.1/1.i.1/1.k.1/1.l.1

Jones, Hartfelder, Stanger, Loy, and/or IRHS Documents disclose multiple food holding zones per compartment such that it would have been obvious to modify Fortmann'748 to have first and second zones in the first compartment and third and fourth zones in the second compartment. Section XIII(A)(2); EX1005: 20, 25, 26; EX1007: 53; EX1012: ¶¶[0069], [0072], [0096]; EX1013: ¶[0037]; EX1042: ¶[0055]; EX1043: Fig. 17; EX1003: ¶¶818-819, 832-833, 845-846, 857-858.

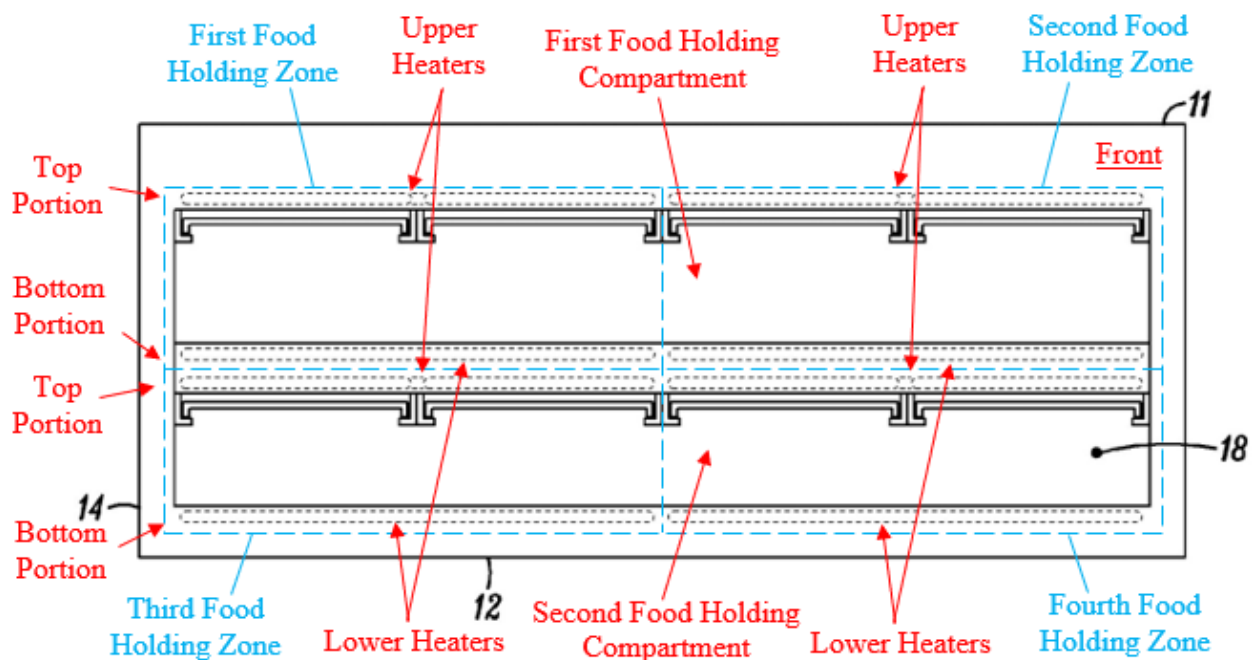


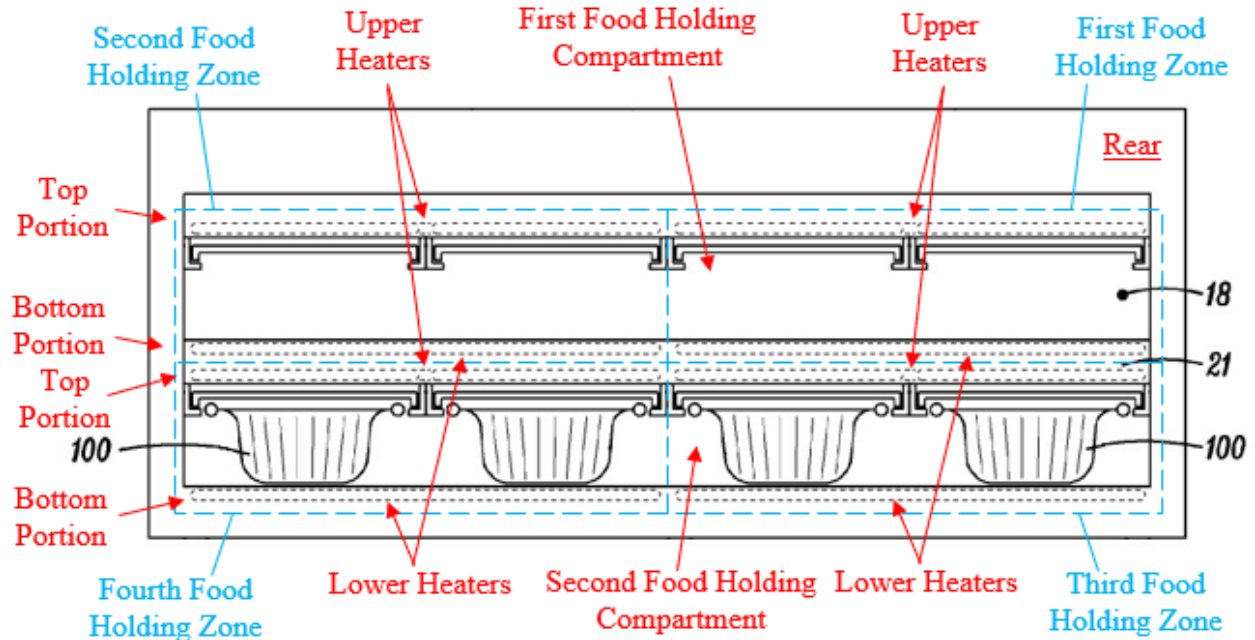
EX1010: Figs. 2, 6 (modified).

1.h.2/1.i.2/1.k.2/1.l.2

Jones, Hartfelder, and/or IRHS Documents 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 for each zone of Fortmann'748 to have at least one independently controllable upper heater and lower heater (heating elements) at respective top and bottom portions of the corresponding compartment. Sections XIII(A)(2)-(3); EX1005: 16, 20, 25, 26; EX1006: 1; EX1007: 53; EX1010: ¶[0027]; EX1012: ¶¶[0072], [0073], [0096], [0098], [0130]; EX1013: ¶[0037]; EX1014: 3:6-27, 8:63-9:19, 9:50-65; EX1019: 4:36-59; EX1003: ¶¶820-821, 834-835, 847-848, 859-860.





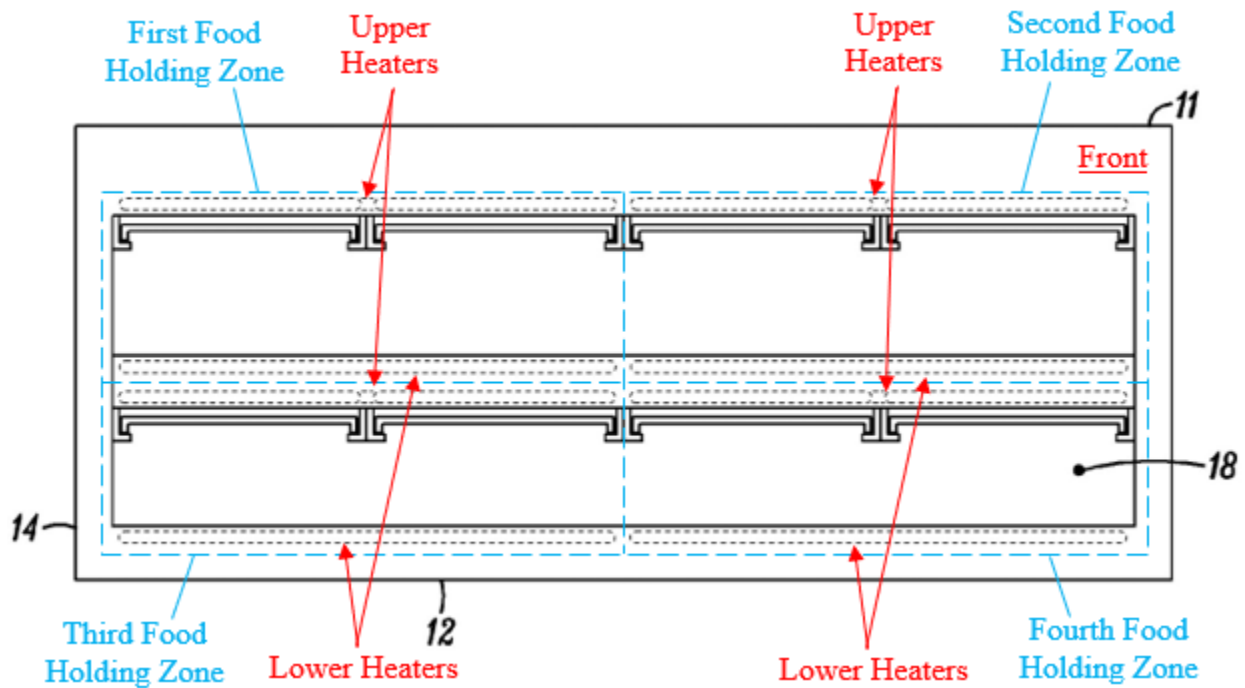
EX1010: Figs. 2, 6 (modified).

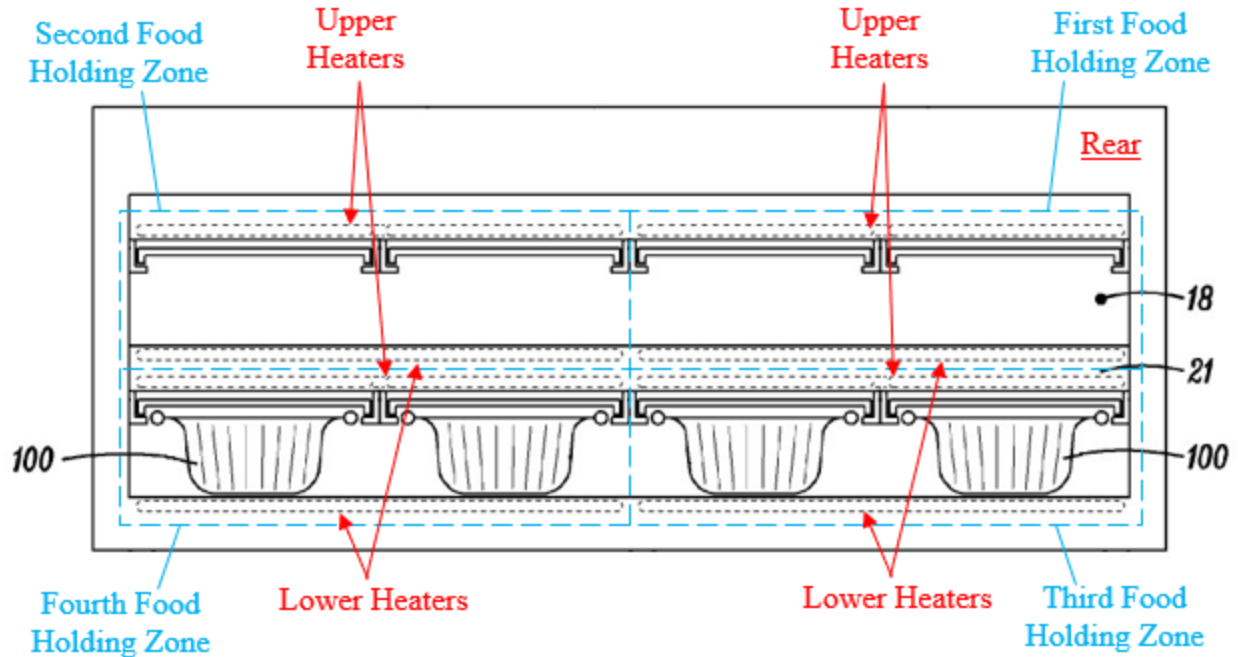
When duplicating Fortmann'748's heaters, POSA would maintain independent heater control per Jones, Fortmann'197, IRHS Documents, and/or McMillan via Fortmann'748's controller. Sections XIII(A)(2)-(3); EX1003: ¶¶822-824, 836-837, 849-850, 861-862.

1.h.3/1.i.3/1.k.3/1.l.3

Fortmann'748 teaches heating zones to different temperatures. EX1010: ¶¶[0019], [0021], [0024], [0027]; EX1003: ¶¶825-826, 838-839, 851-852, 863-864. Per Sections XIII(B)(1.h.1/1.i.1/1.k.1/1.l.1)-(1.h.2/1.i.2/1.k.2/1.l.2), each zone would have its own temperature. 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: ¶¶826, 839, 852, 864.

Fortmann'748's controller operates the heaters "to control [zone] temperature." EX1010: ¶[0027]; EX1003: ¶827. Per Sections XIII(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: ¶¶828, 840, 853, 865.





EX1010: Figs. 2, 6 (modified).

1.h.4/1.i.4/1.k.4/1.l.4

Per the heater and/or bay arrangements of Jones, Hartfelder, Stanger, Loy, and/or IRHS Documents (disclosing/suggesting two bays per zone and heater arrangements for two bays), it would have been obvious (Sections XIII(A)(1)-(2)) for each zone to include two bays, each receiving a pan/tray. EX1005: 8, 25; EX1006: 1; EX1007: 56; EX1010: ¶¶[0014]-[0015]; EX1012: ¶¶[0073], [0096]; EX1013: ¶[0037], Fig. 3; EX1042: ¶[0055]; EX1043: Fig. 17; EX1003: ¶¶829-831, 841-843, 854-856, 866-868.

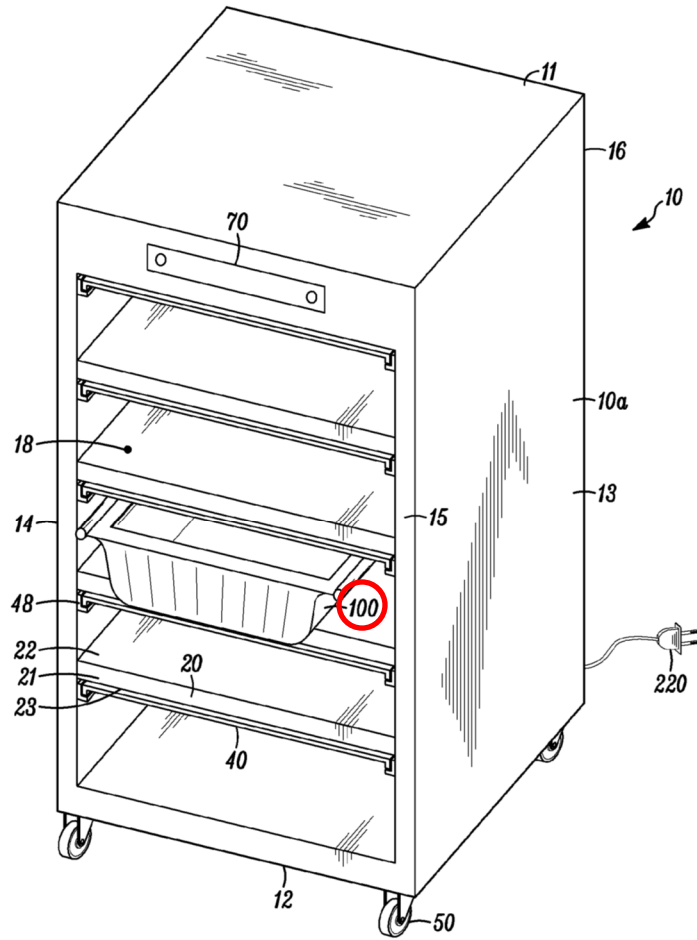


FIG. 1

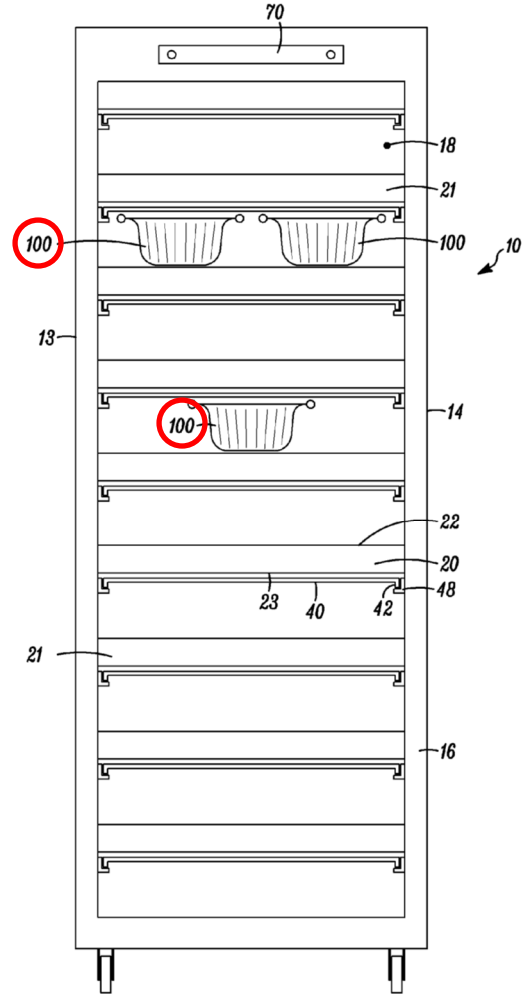
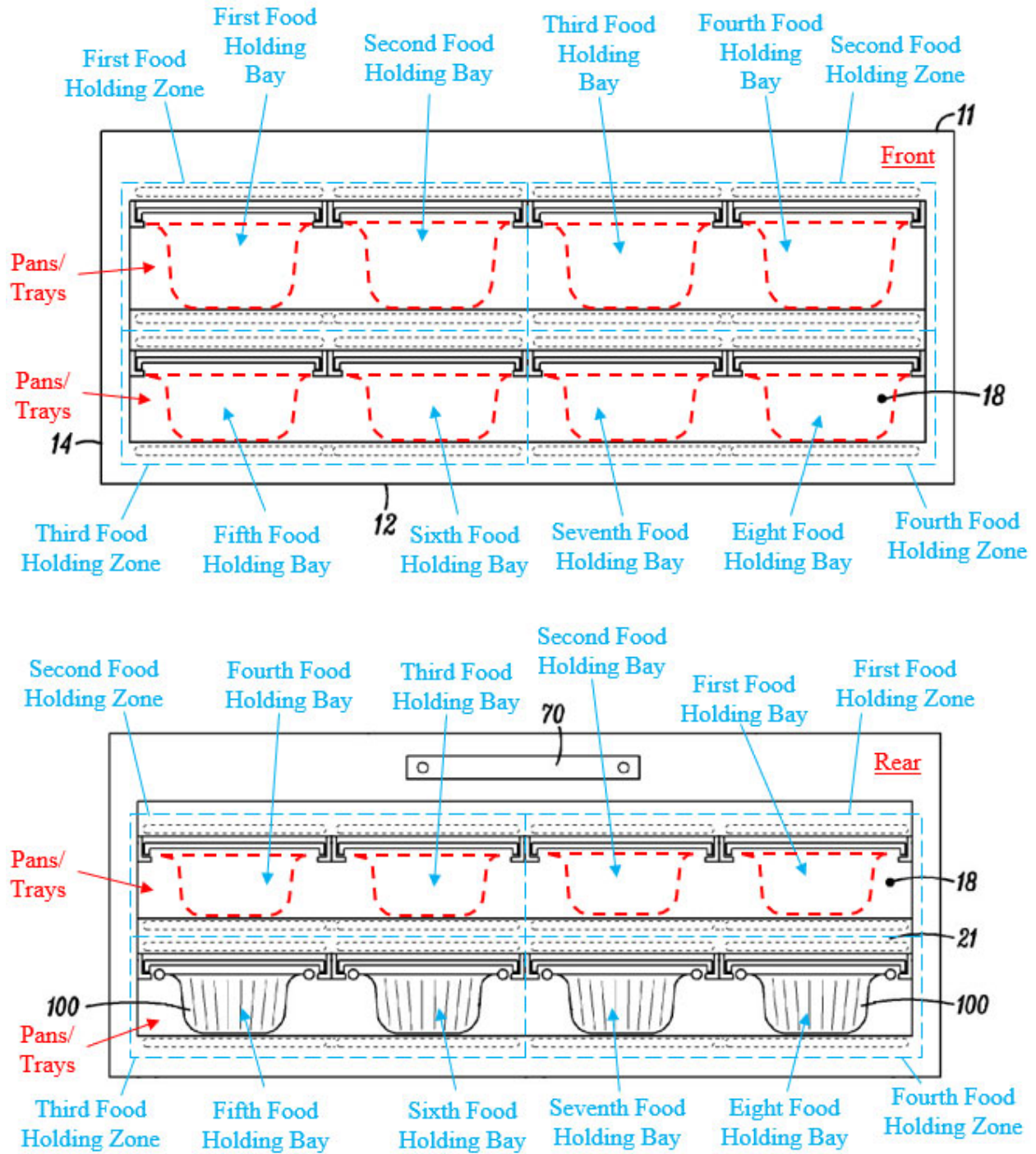


FIG. 6

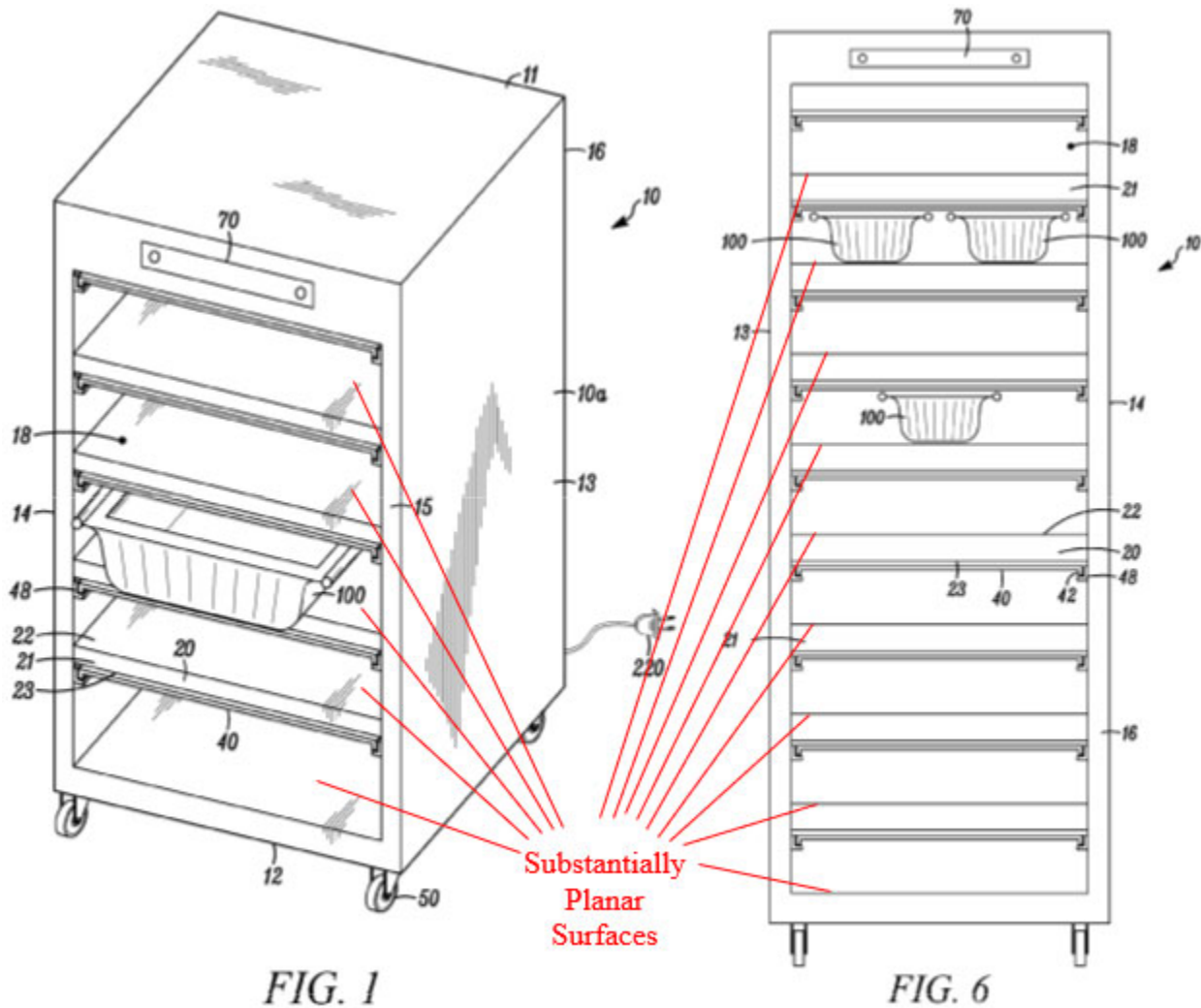
EX1010.



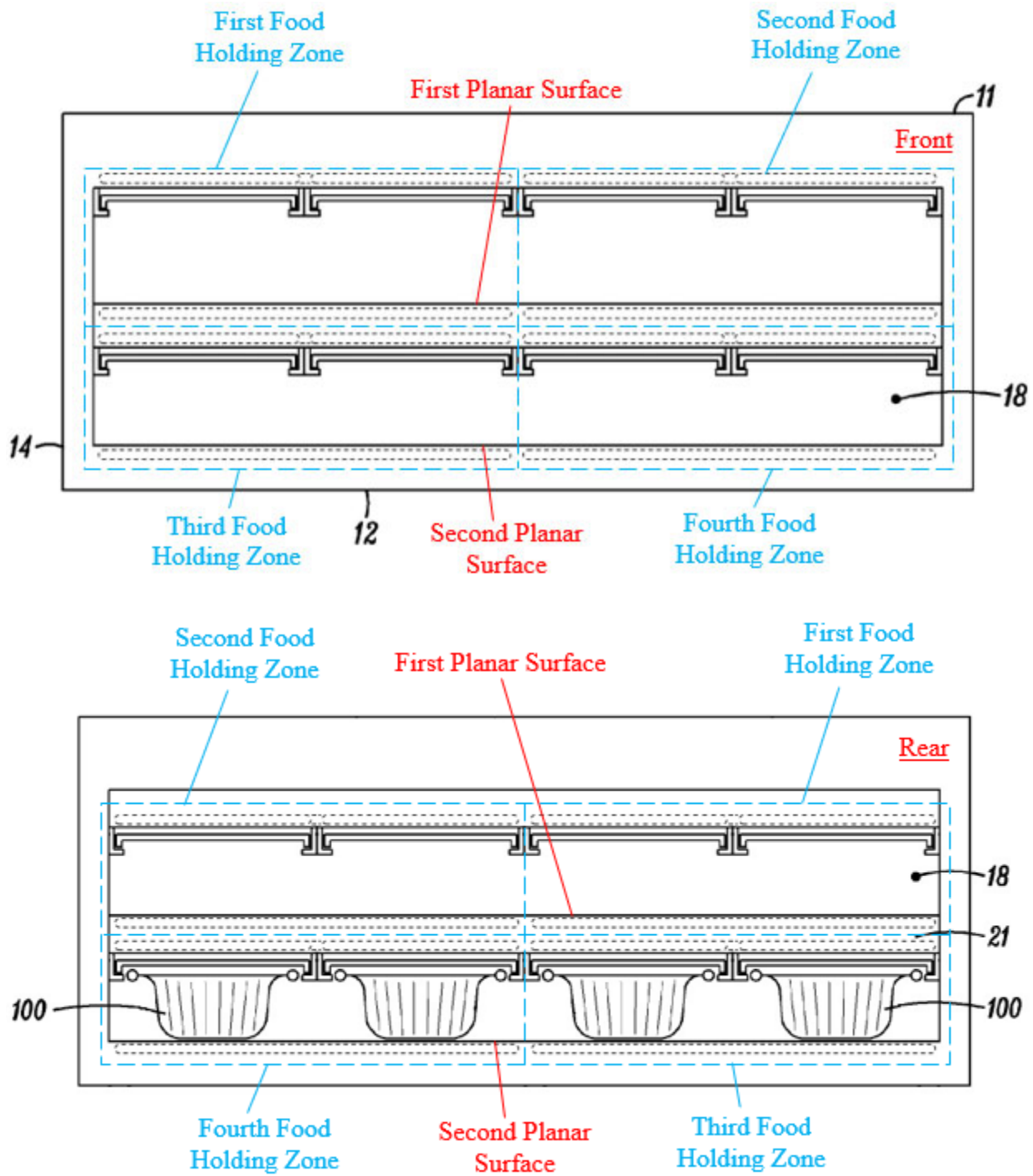
EX1010: Figs. 2, 6 (modified).

1.j/1.m

Per Sections XIII(A)(2), XIII(B)(1.h.1/1.i.1/1.k.1/1.l.1), zones are adjacent across the respective planar surfaces. EX1003: ¶¶844, 869.



EX1010.



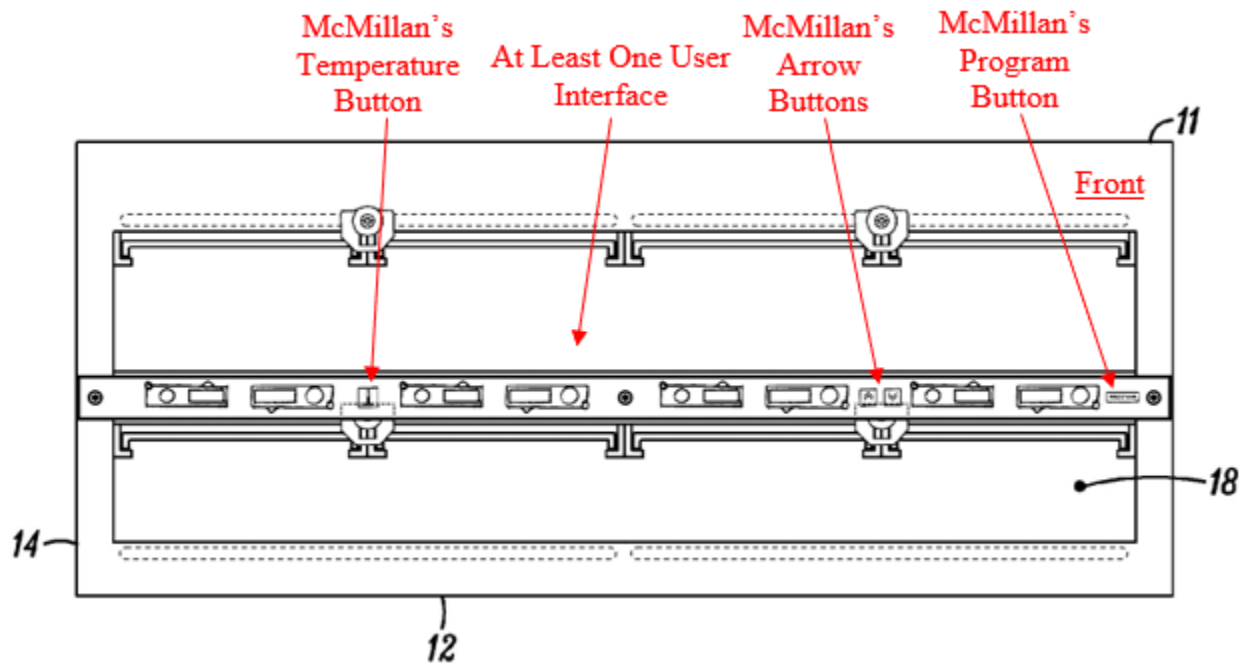
EX1010: Figs. 2, 6 (modified).

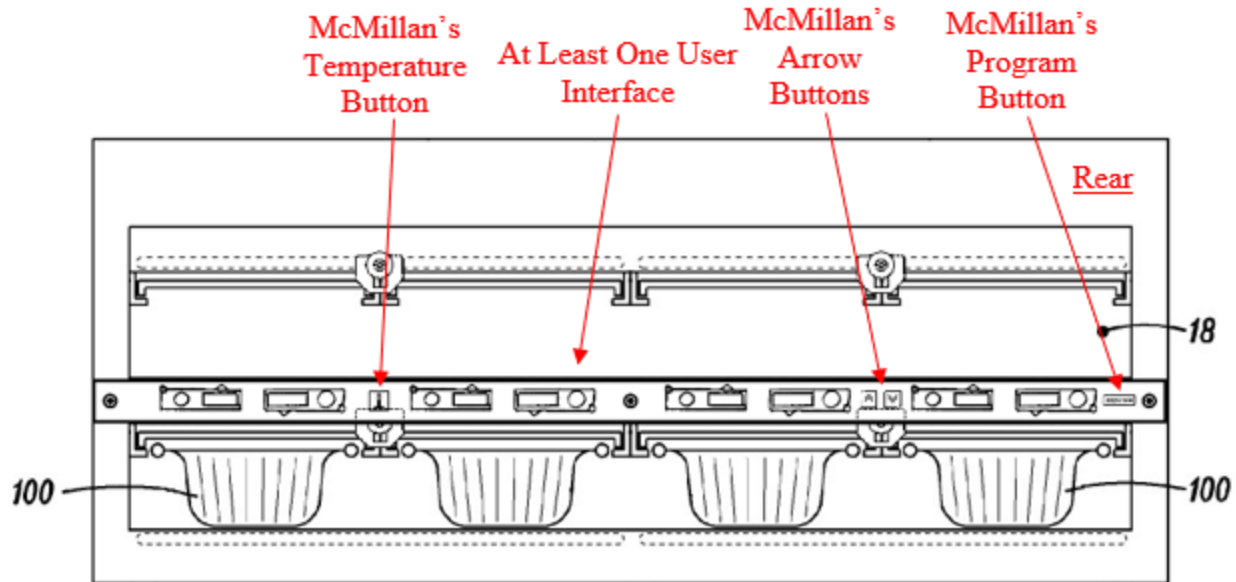
1.n

Fortmann'748 teaches a generic "input device ... to select the desired temperature [] within the heating zone." EX1010: ¶[0027]; EX1003: ¶¶870-871.

Per Vaseloff, it would have been obvious to incorporate Vaseloff's display/control groups (user interface) for each bay. Section XIII(A)(4); EX1003: ¶¶872-873.

Per McMillan (setting/controlling bay/zone temperatures), it would have been obvious to incorporate McMillan's buttons (user interface) to set/control each bay's/zone's temperature. Section XIII(A)(5); EX1019: 10:43-58; EX1003: ¶874.





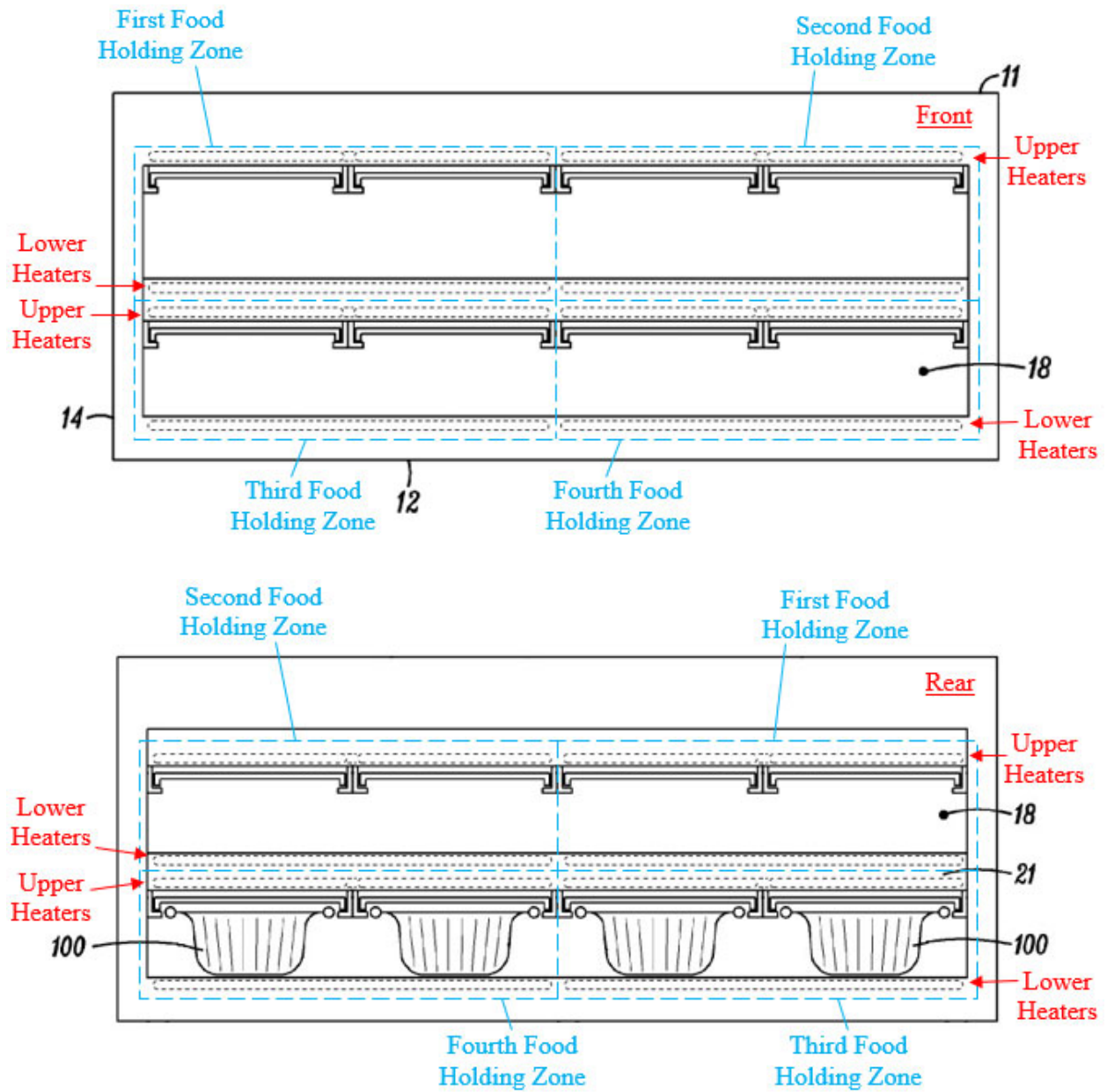
EX1010: Figs. 2, 6 (modified).

1.o

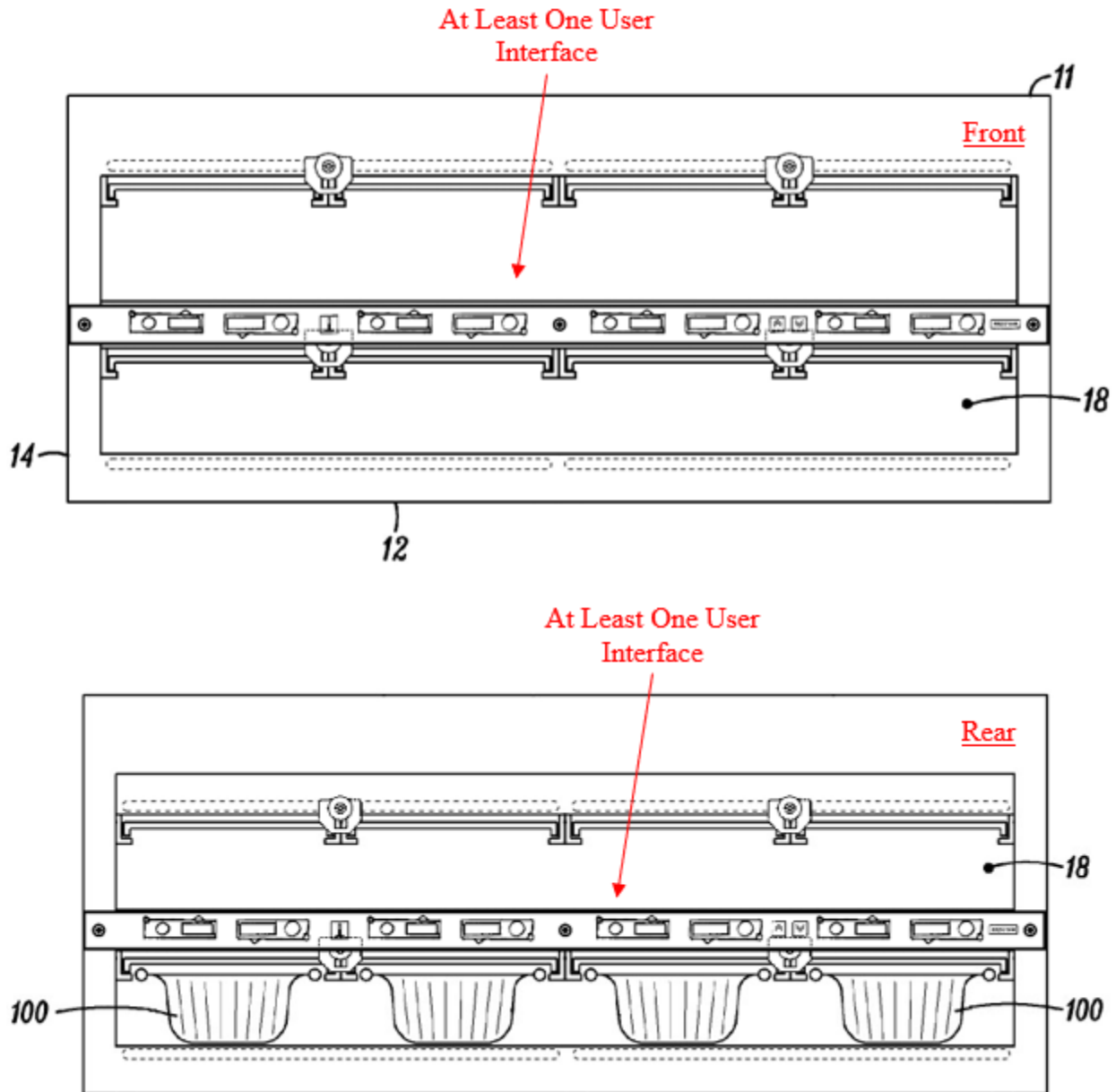
Fortmann'748's "controller [] selectively provide[s] or secure[s] current to the one or more heaters 60 ... to control [zone] temperature" and communicates with the input device. EX1010: ¶[0027]; EX1003: ¶875.

Per Sections XIII(A)(2)-(5), Vaseloff's display/control groups and added McMillan controls (user interface), and each heater, would be operatively coupled to Fortmann'748's controller. EX1010: ¶[0027]; EX1026: 2:17-20; EX1019: 6:15-19; EX1003: ¶876.

Fortmann'748's controller would independently operate each heater to independently control each zone's temperature. Sections XIII(A)(2)-(5), XIII(B)(1.h.3/1.i.3/1.k.3/1.l.3); EX1003: ¶¶877-878.



EX1010: Figs. 2, 6 (modified).



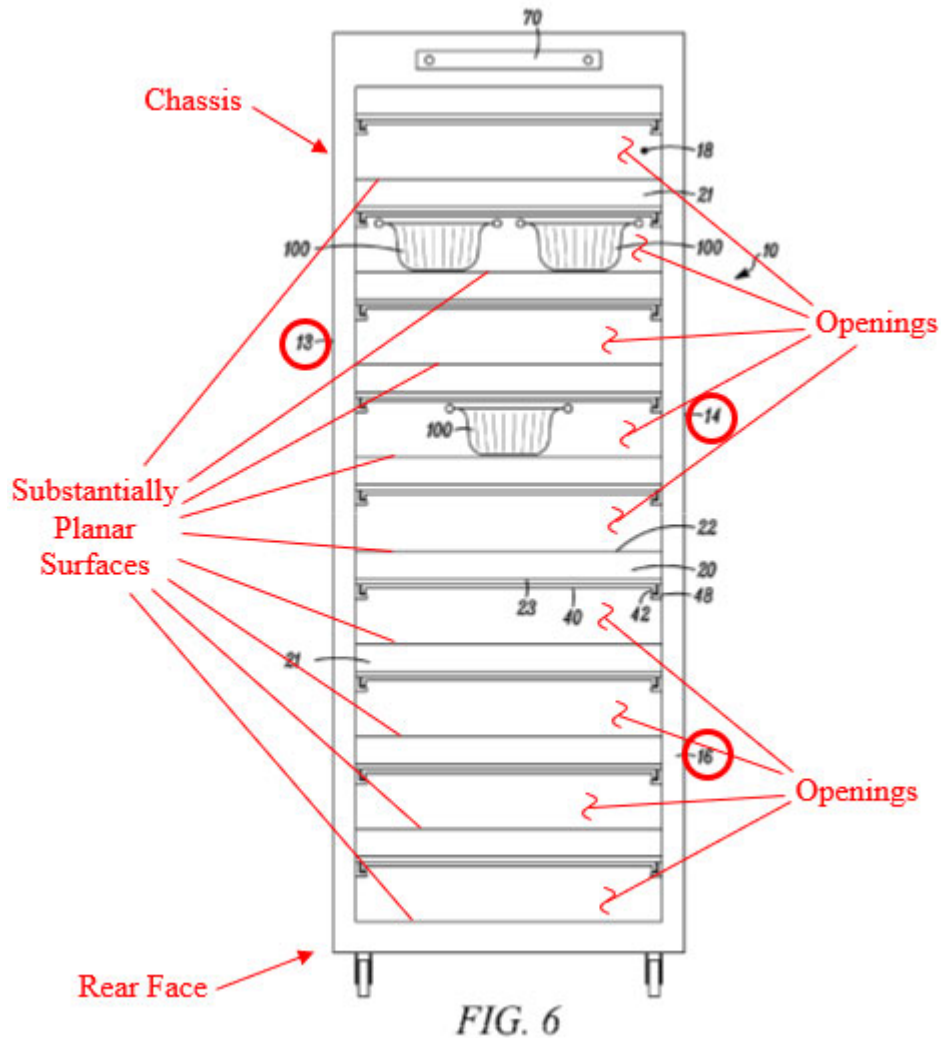
EX1010: Figs. 2, 6 (modified).

C. Claim 2

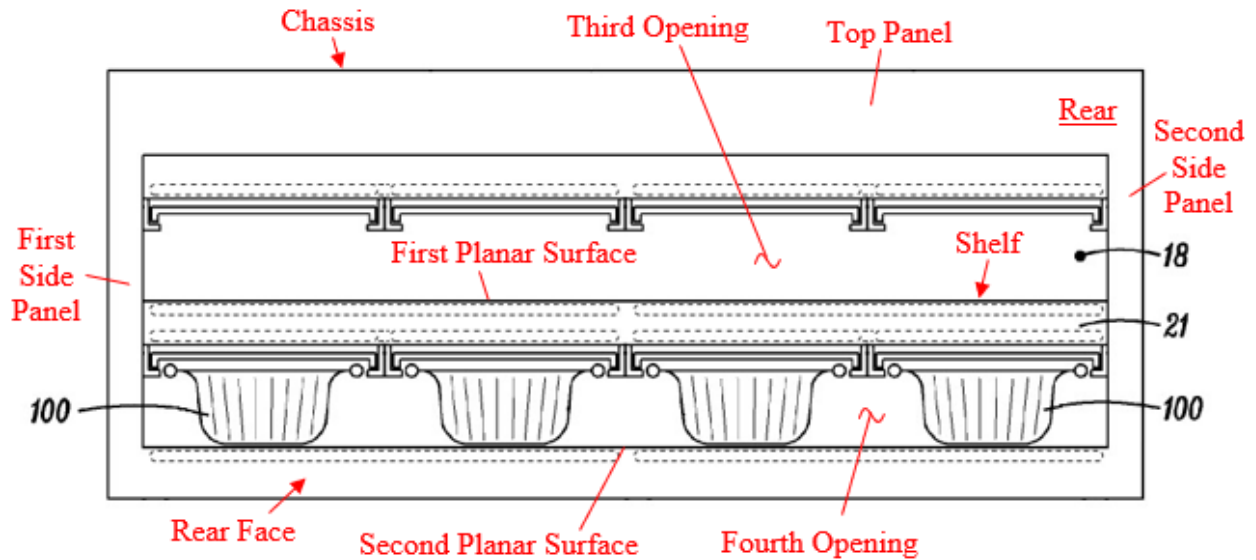
2.a.1/2.b.1

The chassis' rear face (16) has a third opening defined by the first planar surface, first and second side panels (13, 14), and top panel (11), and a fourth opening defined by the second planar surface and side panels. EX1010: ¶[0014];

EX1003: ¶¶879-881, 885-886. Per Sections XIII(A)(1), XIII(B)(1.b.1/1.c.1), it would have been obvious to configure Fortmann'748 as a 2x4 resulting in the shelf (forming the first planar surface) defining the fourth opening. EX1003: ¶887.



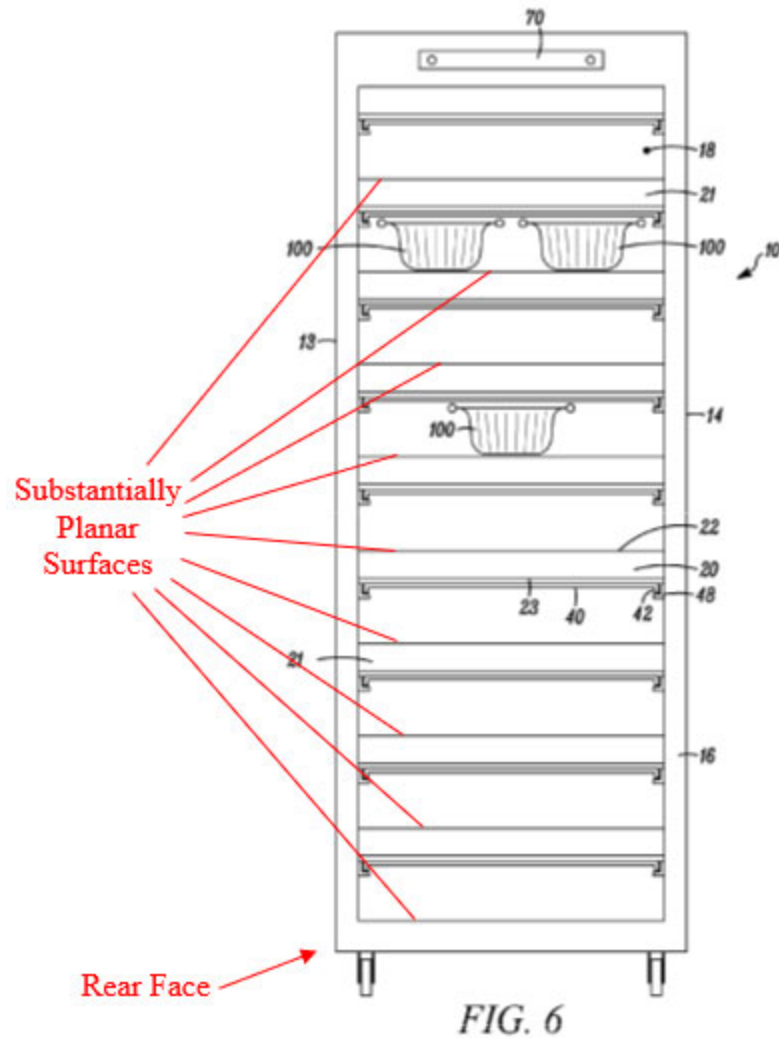
EX1010.



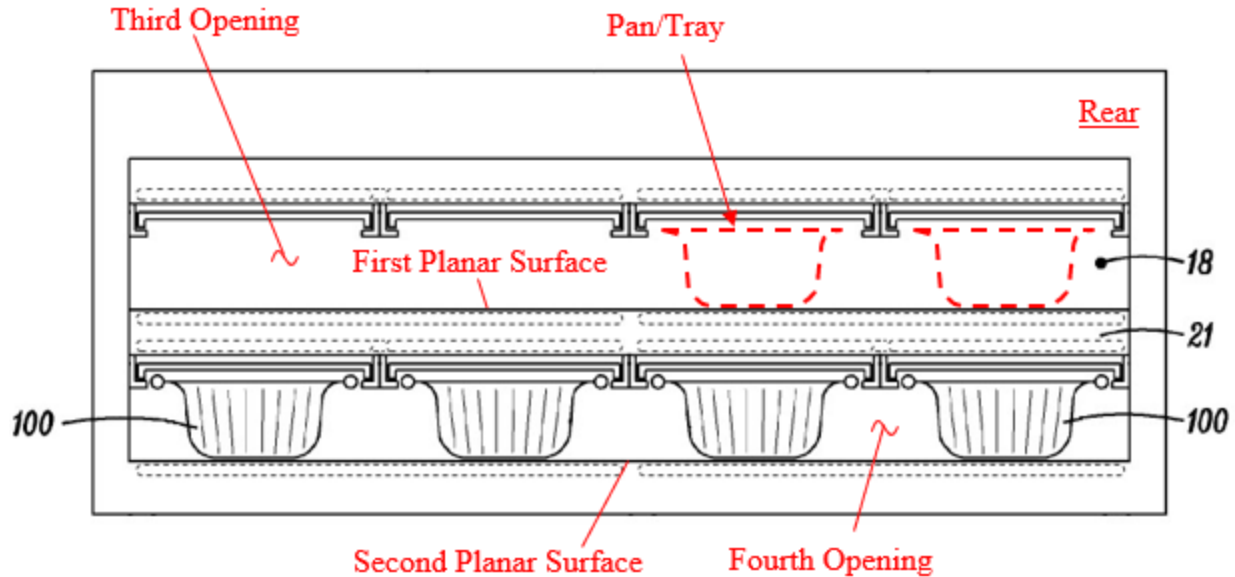
EX1010: Fig. 6 (modified).

2.a.2/2.b.2

The third and fourth openings allow food pans/trays to pass therethrough from respective first and second planar surfaces. EX1010: ¶¶[0014]-[0015], [0017], [0024]; EX1003: ¶¶882-884, 888-891.



EX1010.



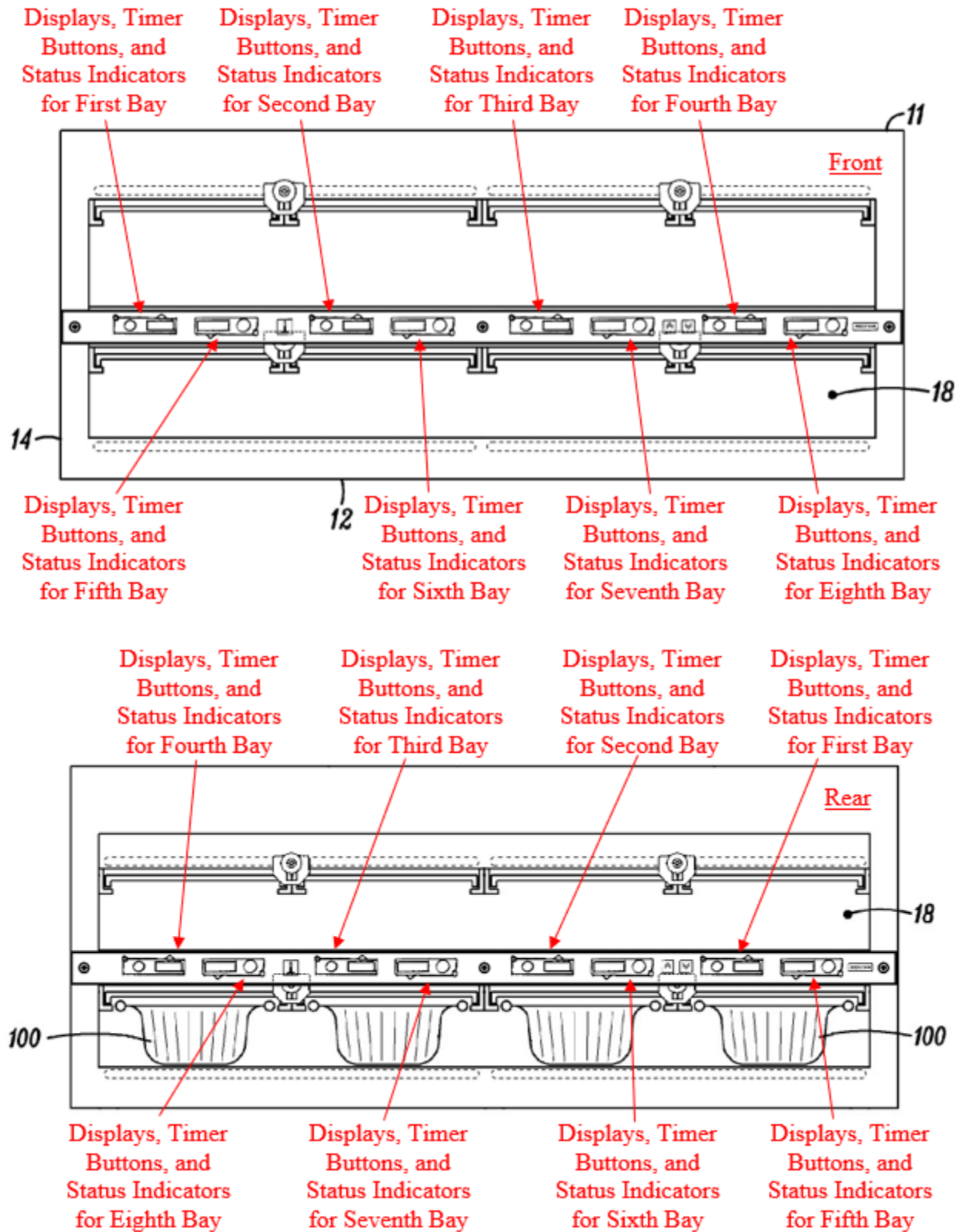
EX1010: Fig. 6 (modified).

D. Claim 3

Fortmann’748 teaches “a display [for indicating] temperature.” EX1010: ¶[0027]; EX1003: ¶¶892-893.

Per Vaseloff, it would have been obvious to incorporate Vaseloff’s display/control groups (each including a display device) (graphical user interface) for each bay. Section XIII(A)(4); EX1001: 4:46-49; EX1003: ¶¶894-895.

Per McMillan, it would have been obvious for each Vaseloff display device to display actual and set temperatures of each bay. Section XIII(A)(5); EX1019: 10:30-32; EX1003: ¶¶896-897.

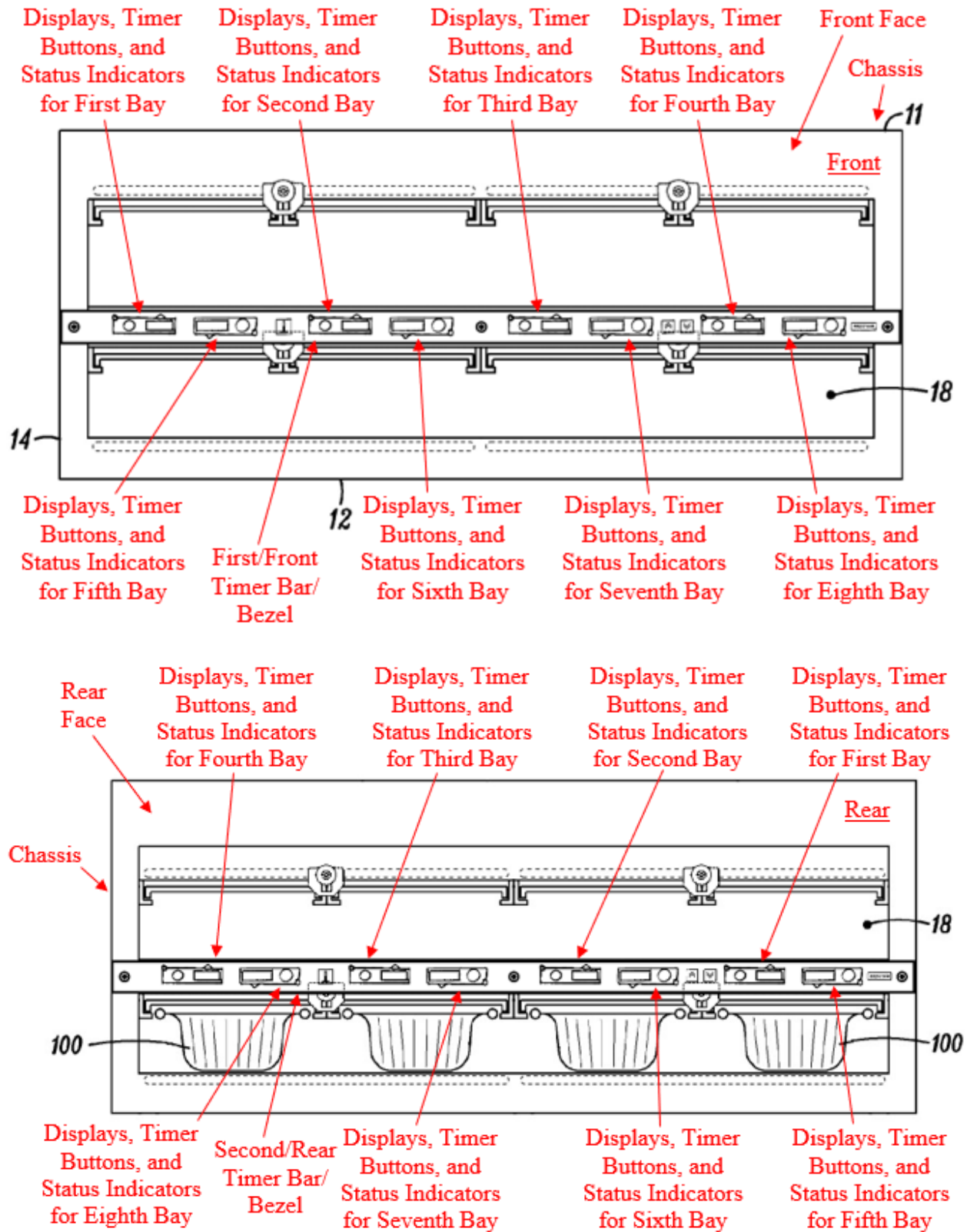


EX1010: Figs. 2, 6 (modified).

E. Claims 4/11

Fortmann'197, IRHS Documents, and Hartfelder disclose front and rear timer bars/bezels attached to a chassis such that it would have been obvious to include them in Fortmann'748. Section XIII(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: ¶¶898-899. The added front and rear timer bars/bezels would be attached to Fortmann'748's chassis proximate the respective front and rear faces. Section XIII(A)(6); EX1003: ¶¶899, 926-929, 931-932, 934.

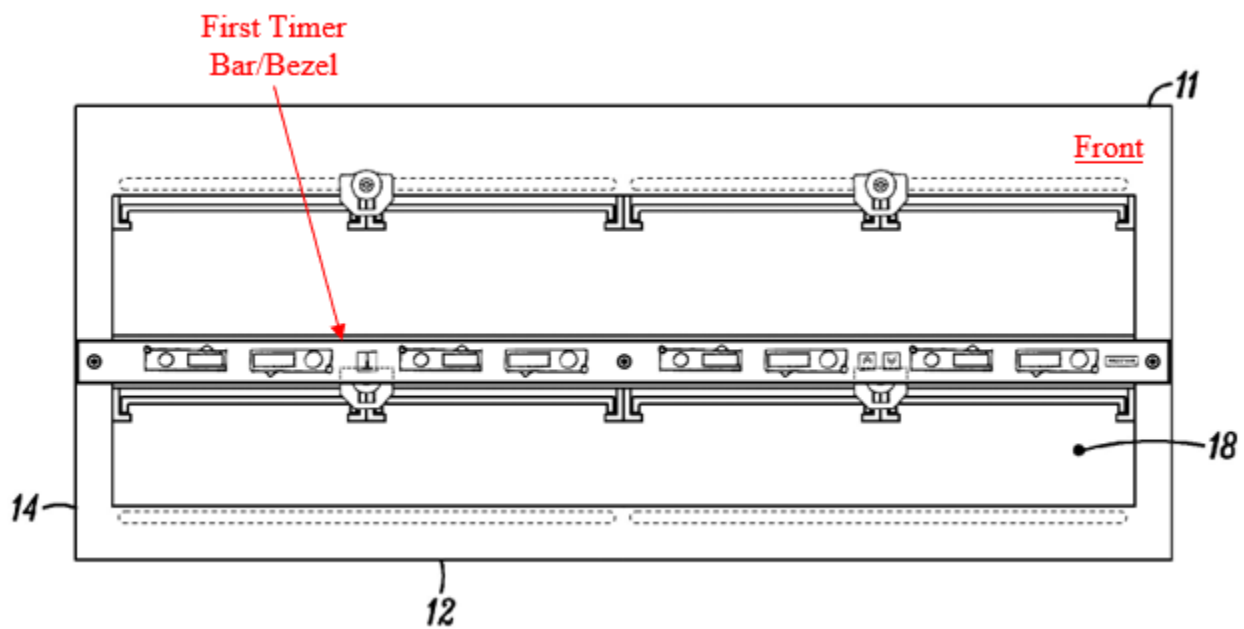
Per Vaseloff, it would have been obvious for each timer bar/bezel to have Vaseloff's display/control groups (each including a display device) for each bay. Sections XIII(A)(4), XIII(A)(6); EX1026: 3:48-51, 4:5-6, 4:20-33, 4:48-49, Figs. 3, 4, 10; EX1003: ¶¶900-901, 930, 933, 935.



EX1010: Figs. 2, 6 (modified).

F. Claim 5

Per Section XIII(A)(6), Fortmann'197, IRHS Documents, and Hartfelder disclose spaced-forward timer bars/bezels such that it would have been obvious for the added front timer bar/bezel to be spaced forward of the shelf/front face, defining a space therebetween. EX1005: 8, 19; EX1014: 2:58-59, 3:28-30, 3:55-56, 4:18-37, Figs. 1-3, 5; EX1013: Figs. 3, 4, 9; EX1003: ¶¶902-904.



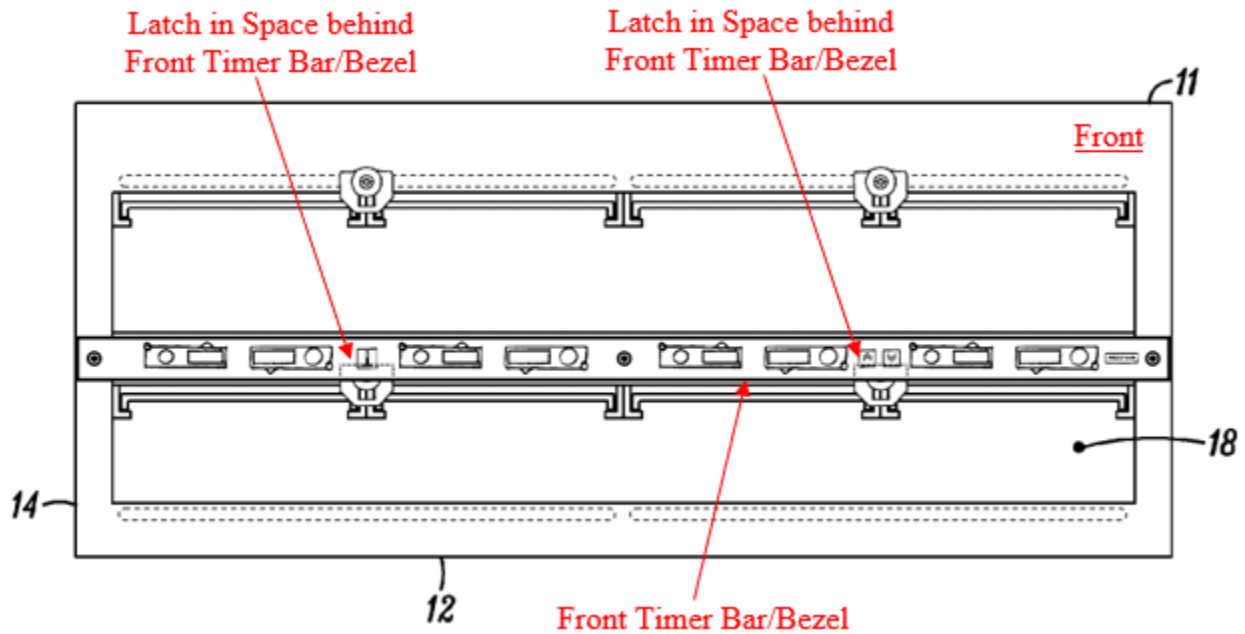
EX1010: Fig. 2 (modified).

G. Claims 6/14

Hartfelder and Shei'099 disclose rotatable latches/stops such that it would have been obvious to modify Fortmann'748 to have them. Section XIII(A)(8); EX1013: ¶[0058]; EX1017: 6:9-32; EX1003: ¶¶905-906. Per Hartfelder and/or Shei'099, it would have been obvious to position the latches in the space between the front timer bar and the front face/shelf (adjacent the openings and lids) to

engage and retain lids (even with a bezel (76)). Section XIII(A)(8); EX1013:

¶¶[0039], [0058], Figs. 1-5, 9; EX1017: 6:9-32; EX1003: ¶¶907-908.



EX1010: Fig. 2 (modified).

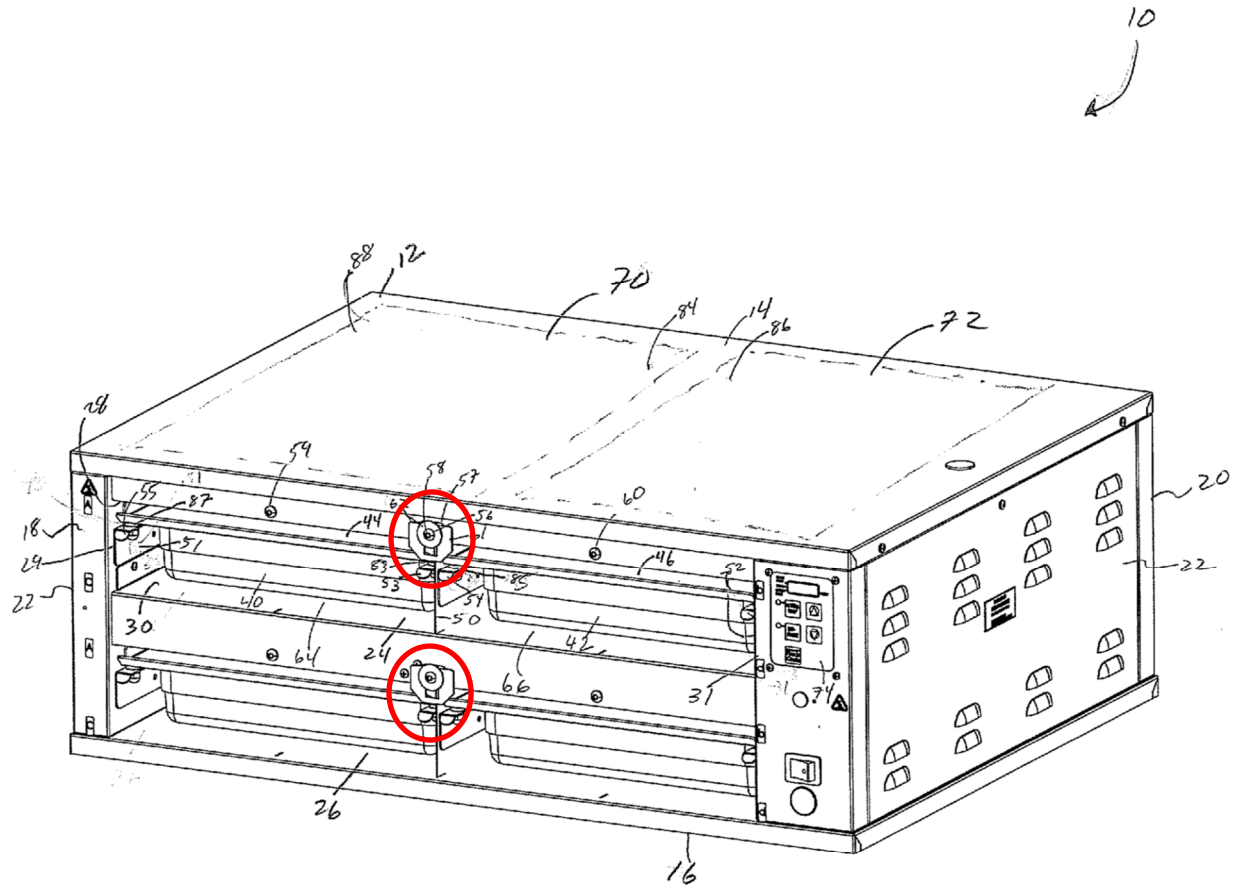
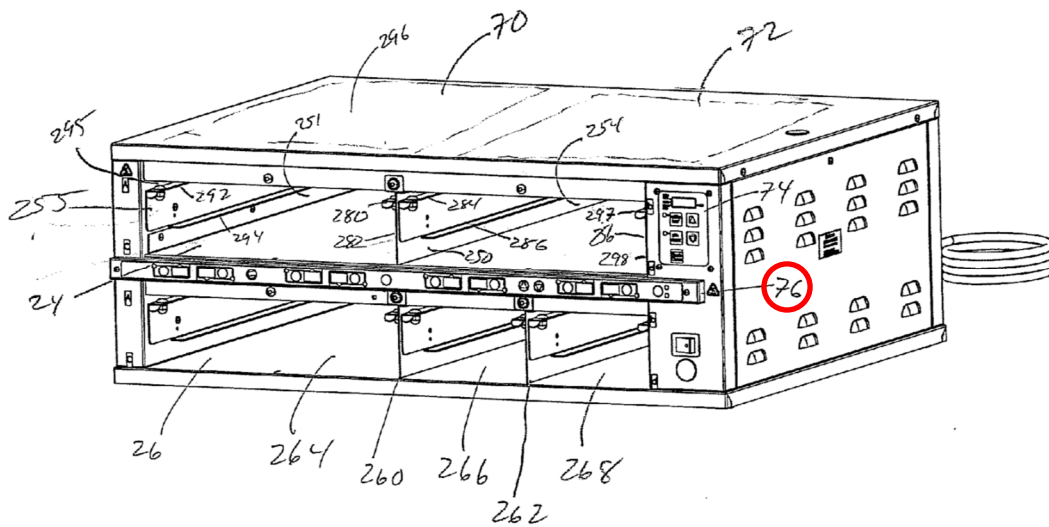


FIGURE 1



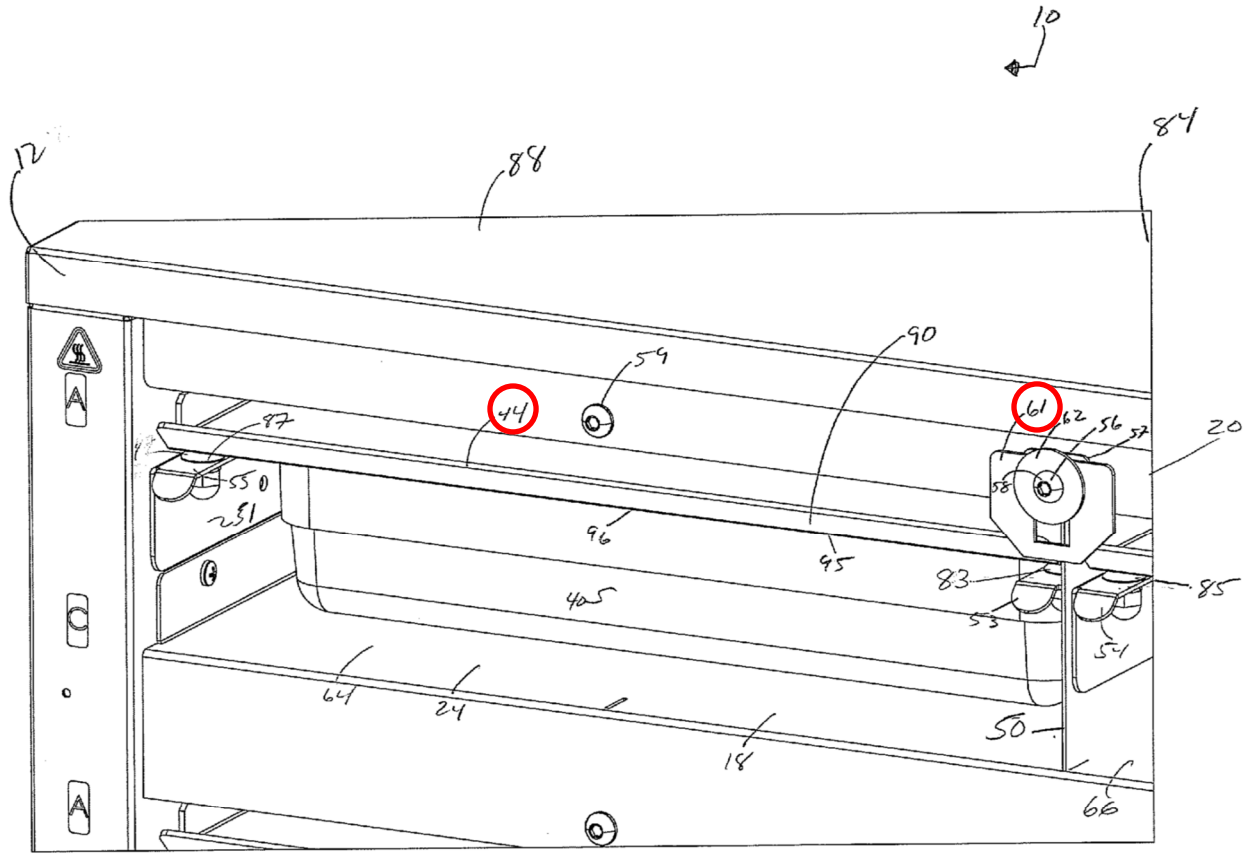
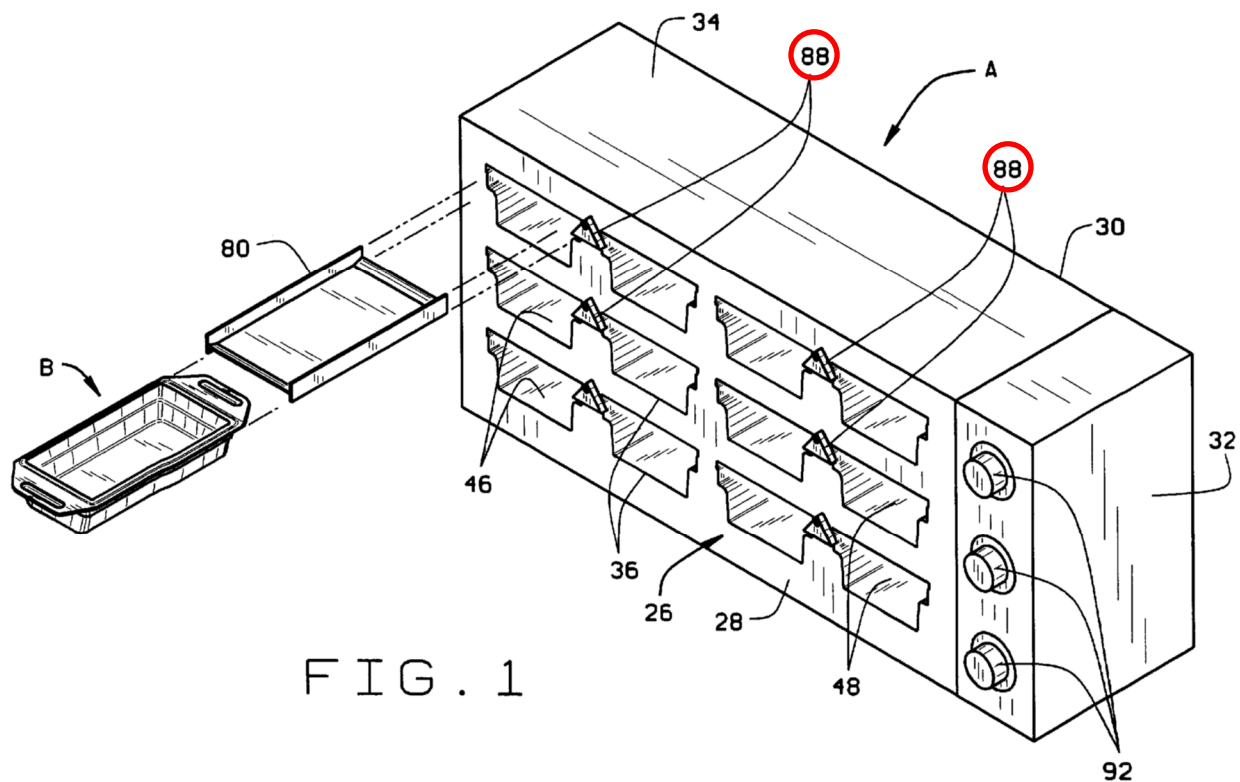


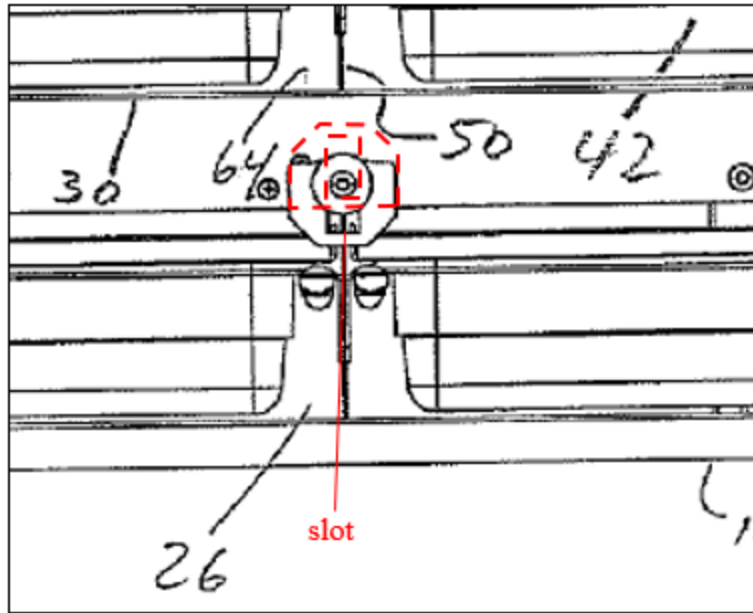
FIGURE 9

EX1013: Figs. 1, 3, 9.

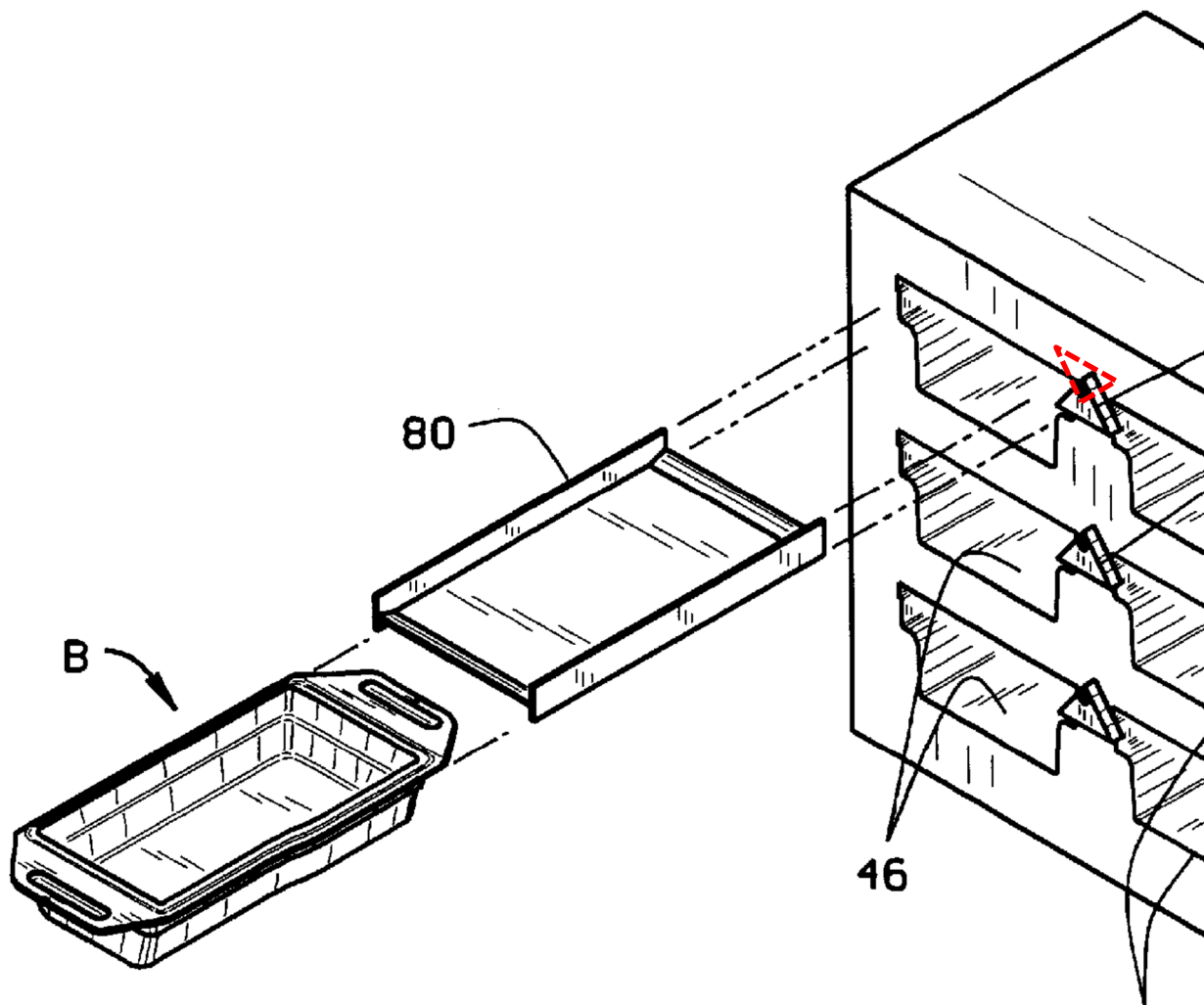


EX1017.

Per Hartfelder and Shei'099, the stops/latches would be moveable/rotatable between locked/first and unlocked/second positions. EX1017: 6:9-32, Fig. 1; EX1016: ¶[0043], Fig. 1; EX1003: ¶¶909-911, 944-945.

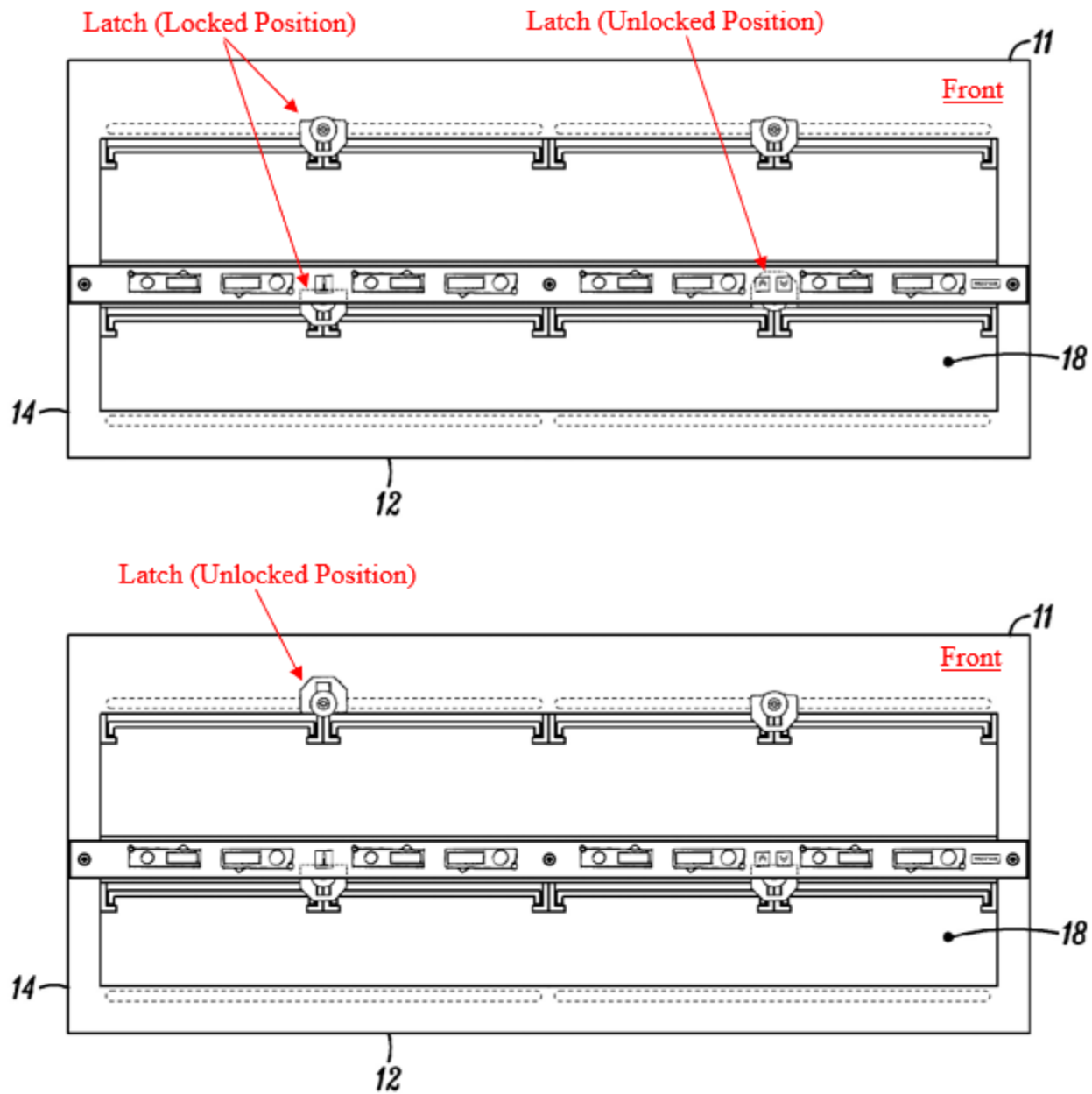


EX1013: Fig. 2 (enlarged).



EX1017: Fig. 1 (enlarged).

Therefore, latches rotatable between locked/first and unlocked/second positions (in space between front timer bar and front face) were obvious. EX1003: ¶¶912-913, 946-947.



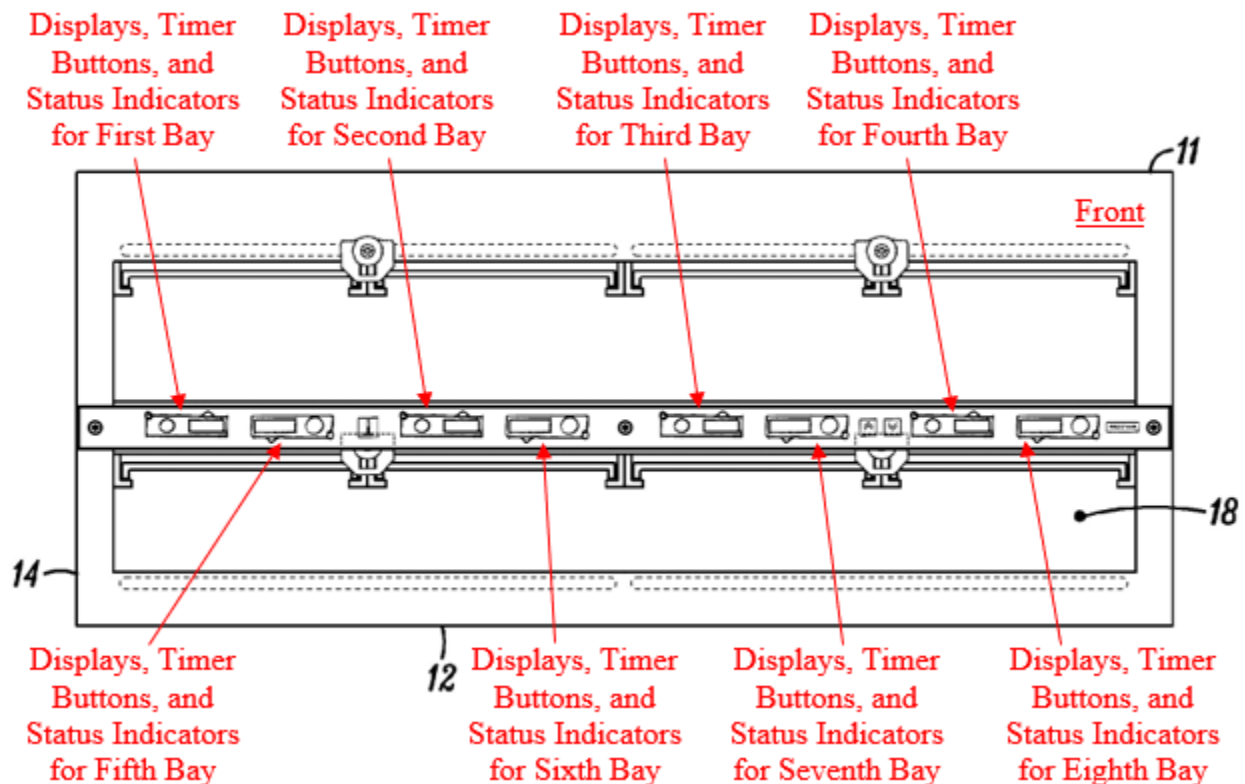
EX1010: Fig. 2 (modified).

H. Claim 7

Met per Sections XIII(A)(4)-(6), XIII(D)-(E). EX1003: ¶¶914-918.

I. Claims 8/9

Vaselloff's display devices display the bay's food name (additional information). EX1026: 4:5-8; EX1003: ¶¶919-920. Vaselloff's display devices would maintain this capability in Fortmann'748. EX1026: 4:5-8; EX1003: ¶¶921-922.

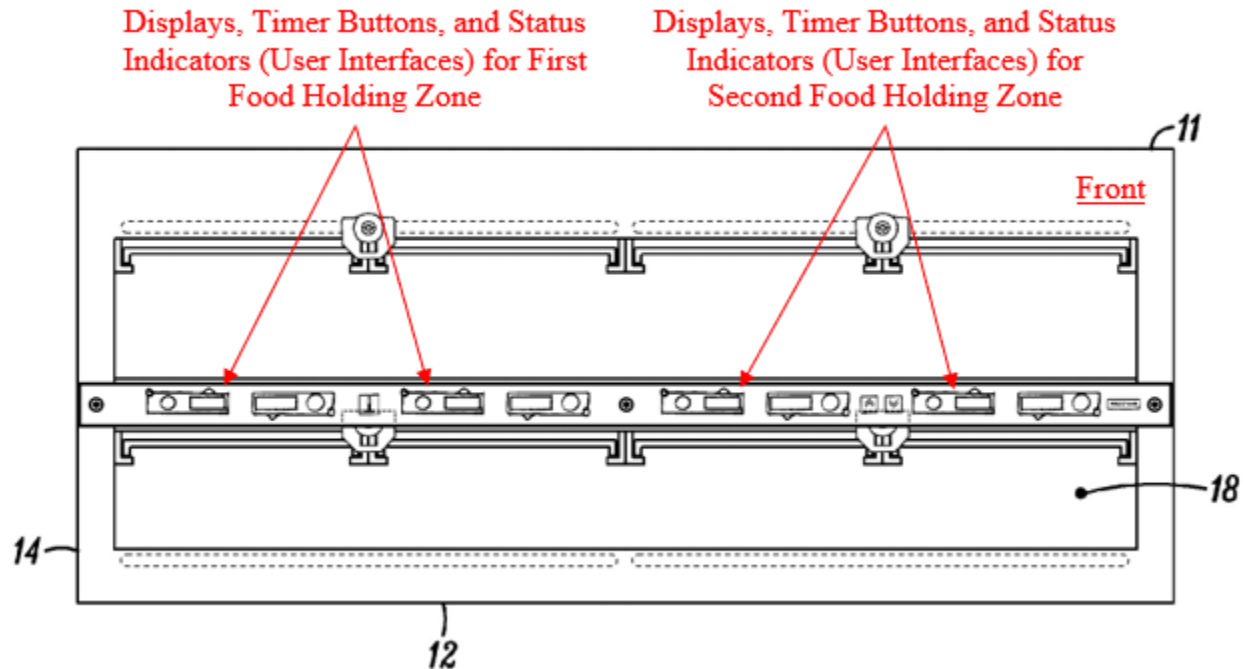


EX1010: Fig. 2 (modified).

J. Claim 10

Per Vaselloff, Fortmann'197, IRHS Documents, and Hartfelder, it would have been obvious for the front timer bar/bezel to have Vaselloff's display/control groups (user interfaces) for each bay, resulting in two user interfaces arranged

horizontally beneath the first and second zones. Sections XIII(A)(4), XIII(A)(6); EX1003: ¶¶923-925.

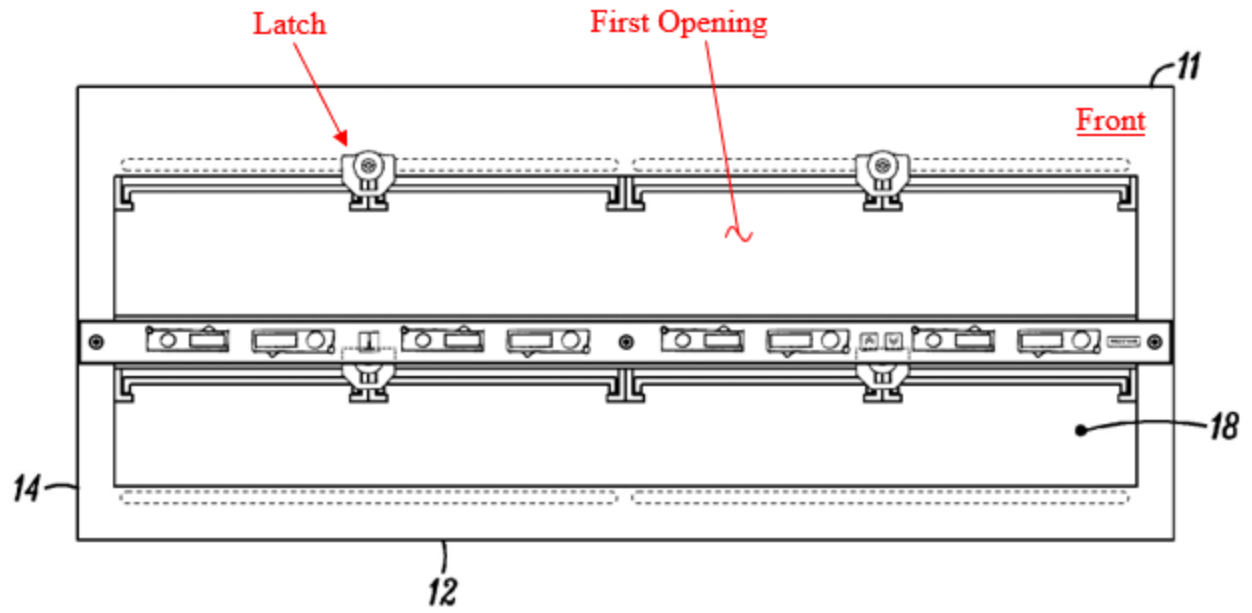


EX1010: Fig. 2 (modified).

K. Claim 12

Hartfelder and Shei'099 disclose latches/stops such that it would have been obvious to modify Fortmann'748 to have latches adjacent the first opening.

Section XIII(A)(8); EX1013: ¶[0058]; EX1017: 6:9-32; EX1003: ¶¶936-937. It would have been obvious to position the latches here per Hartfelder and/or Shei'099—positioned adjacent the openings and lids, and thus to engage and retain the lids. EX1013: Figs. 1, 9; EX1017: Fig. 1; EX1003: ¶¶938-939.



EX1010: Fig. 2 (modified).

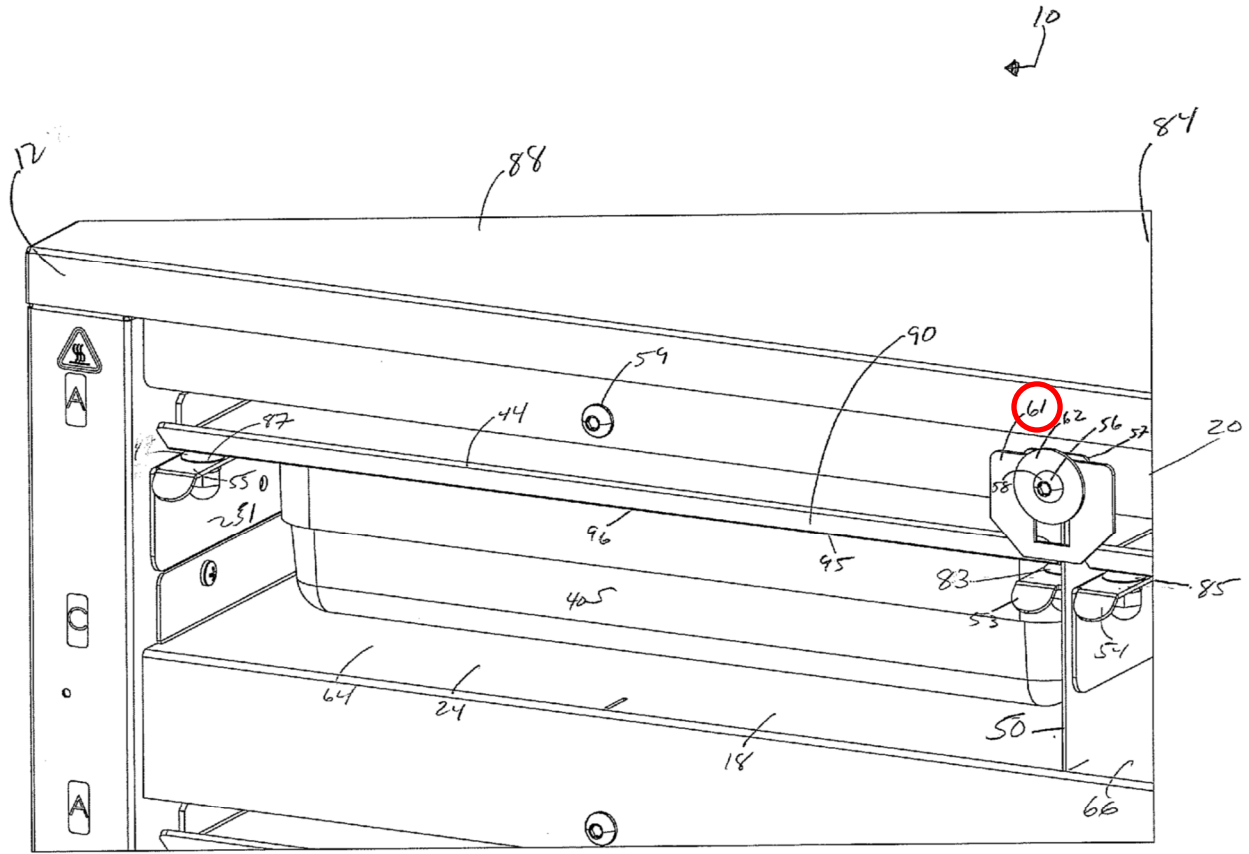
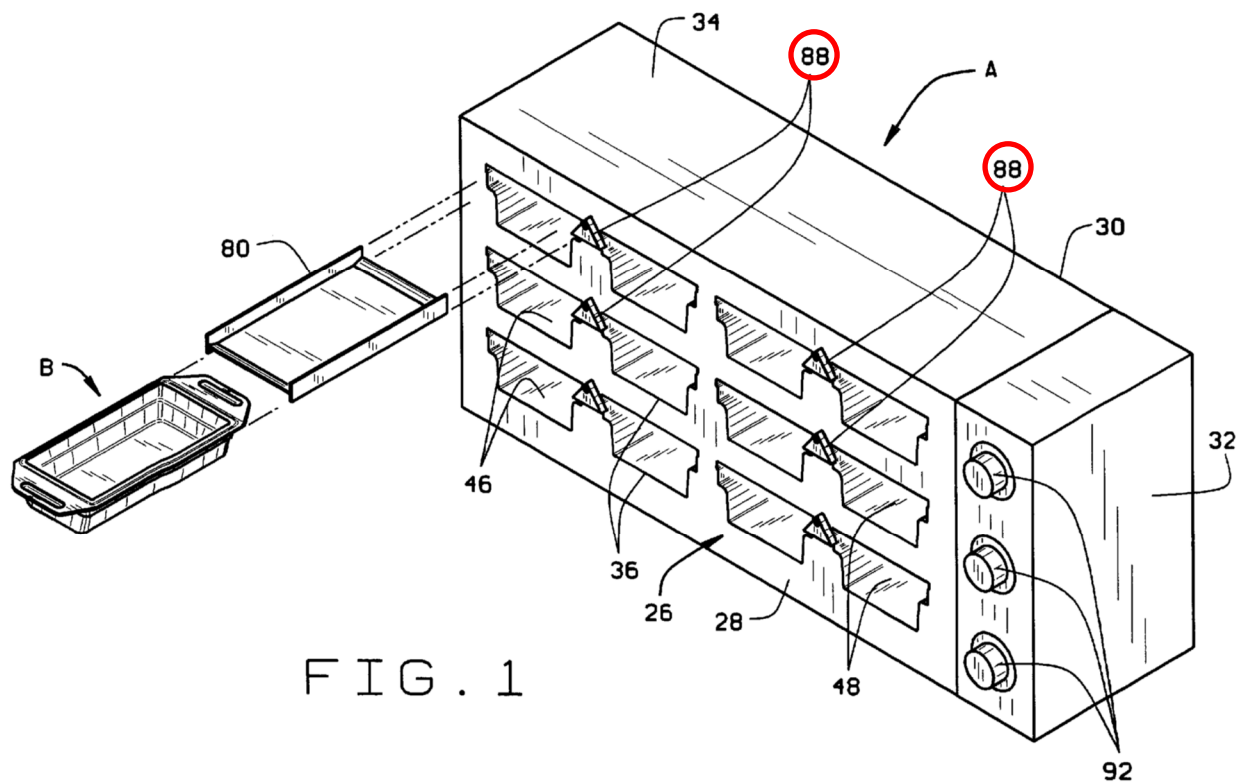


FIGURE 9

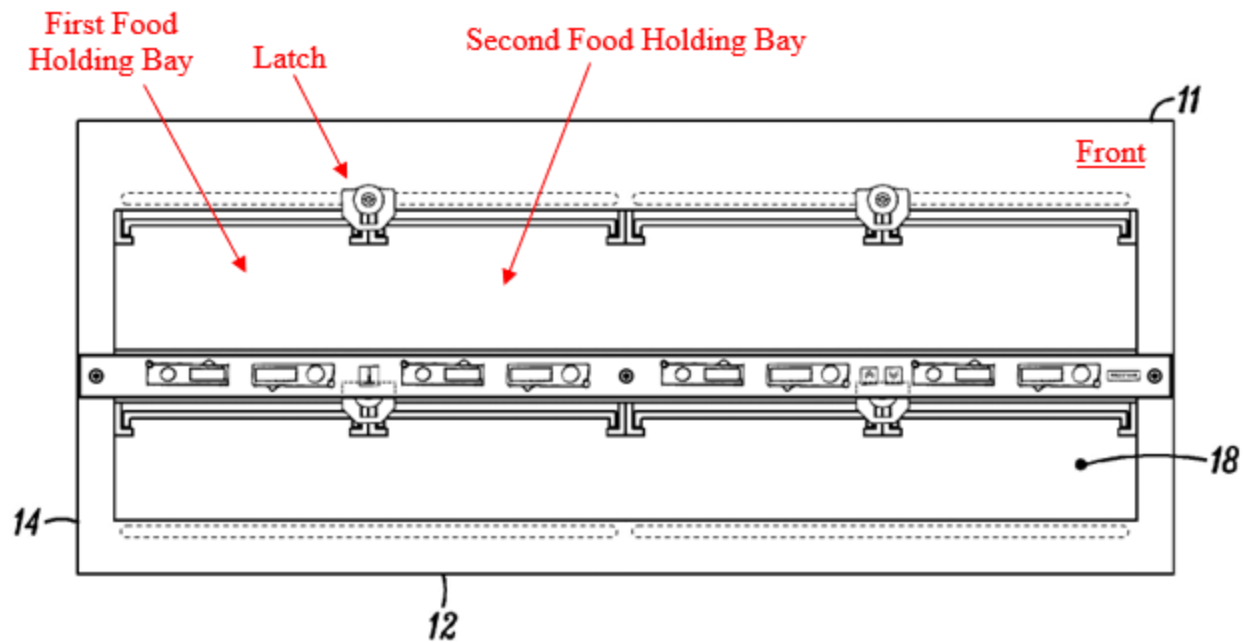
EX1013: Fig. 9.



EX1017: Fig. 1.

L. Claim 13

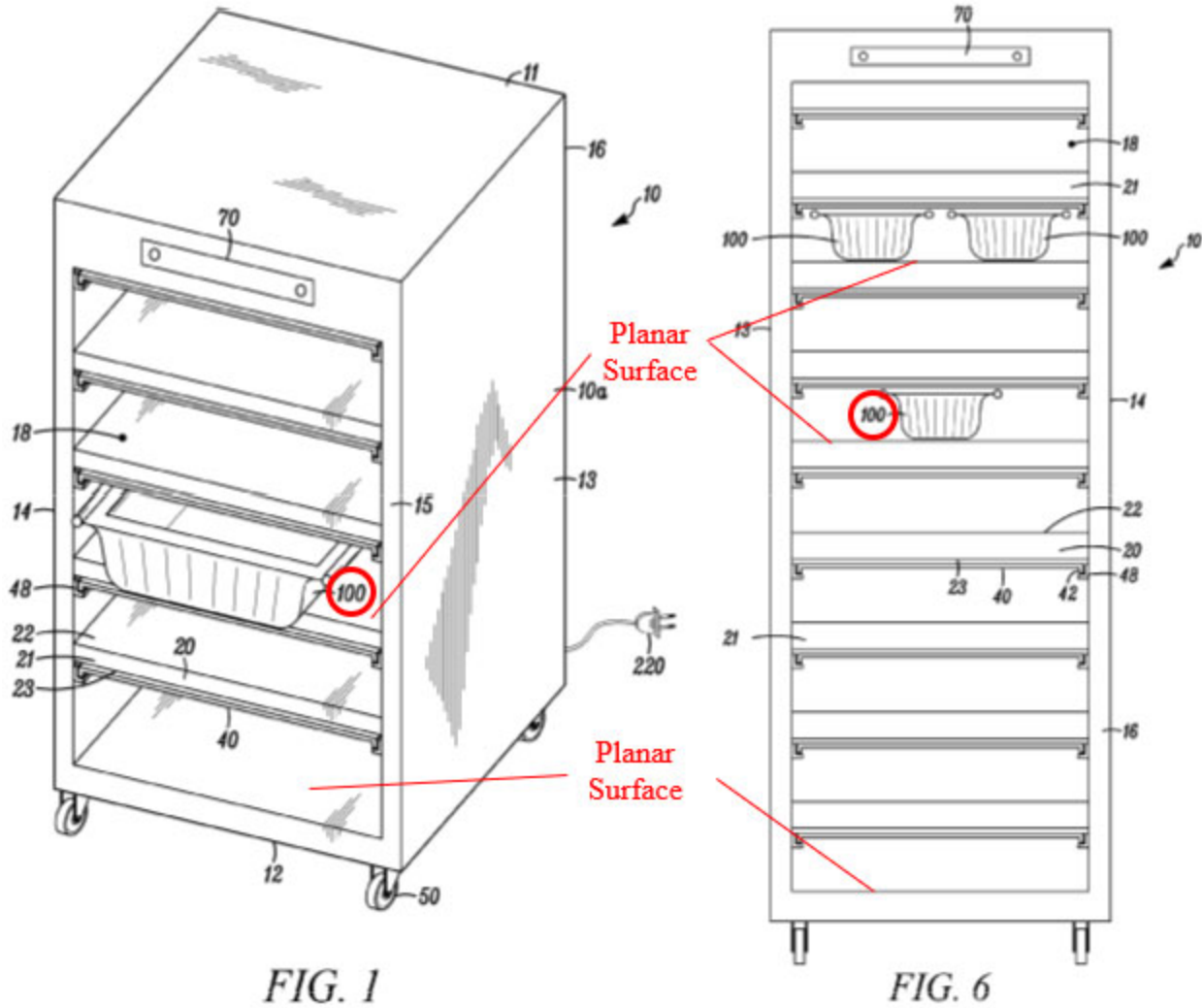
Per Hartfelder and Shei'099, the stop/latch would be located between first and second bays. Section XIII(A)(8); EX1013: ¶¶[0039], [0058], Figs. 1-5, 9; EX1017: 6:9-32; EX1003: ¶¶940-943.



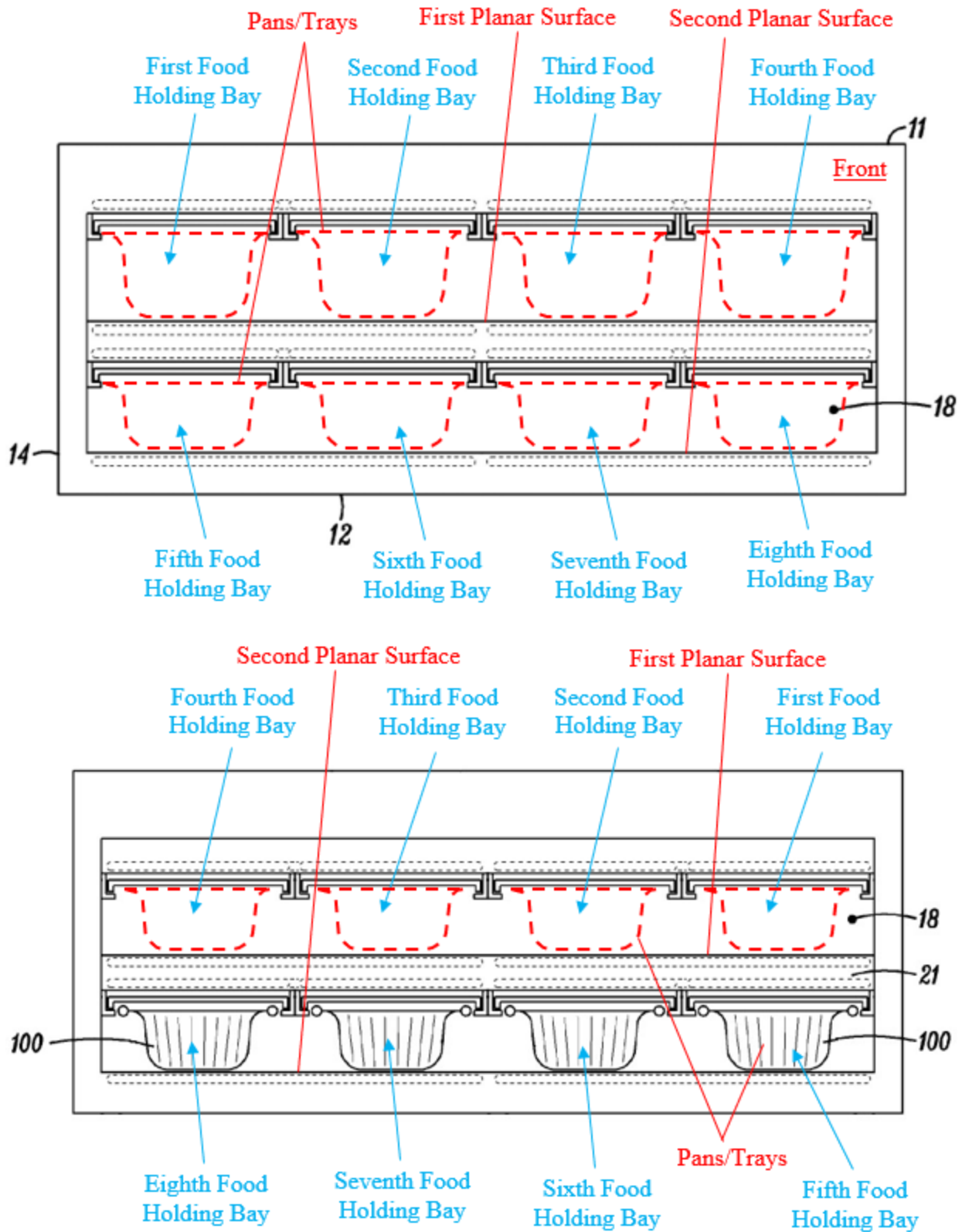
EX1010: Fig. 2 (modified).

M. Claim 15

Trays/pans rest on the planar surfaces within bays. EX1010: ¶¶[0015], [0017]; EX1003: ¶¶948-950.



EX1010.

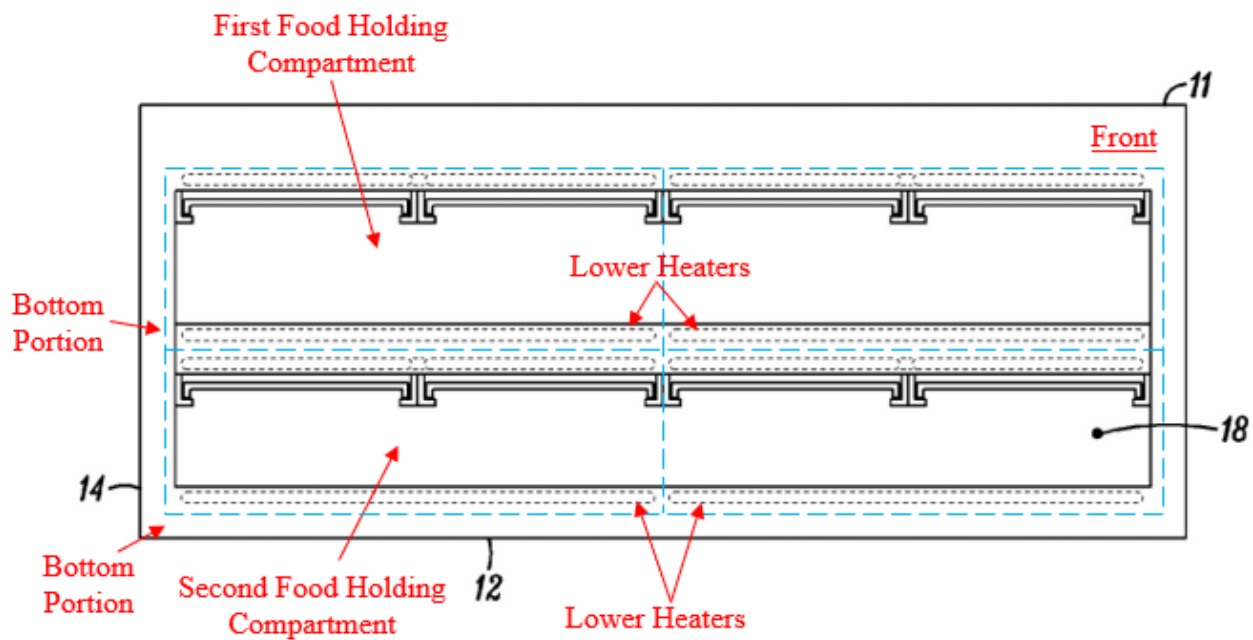


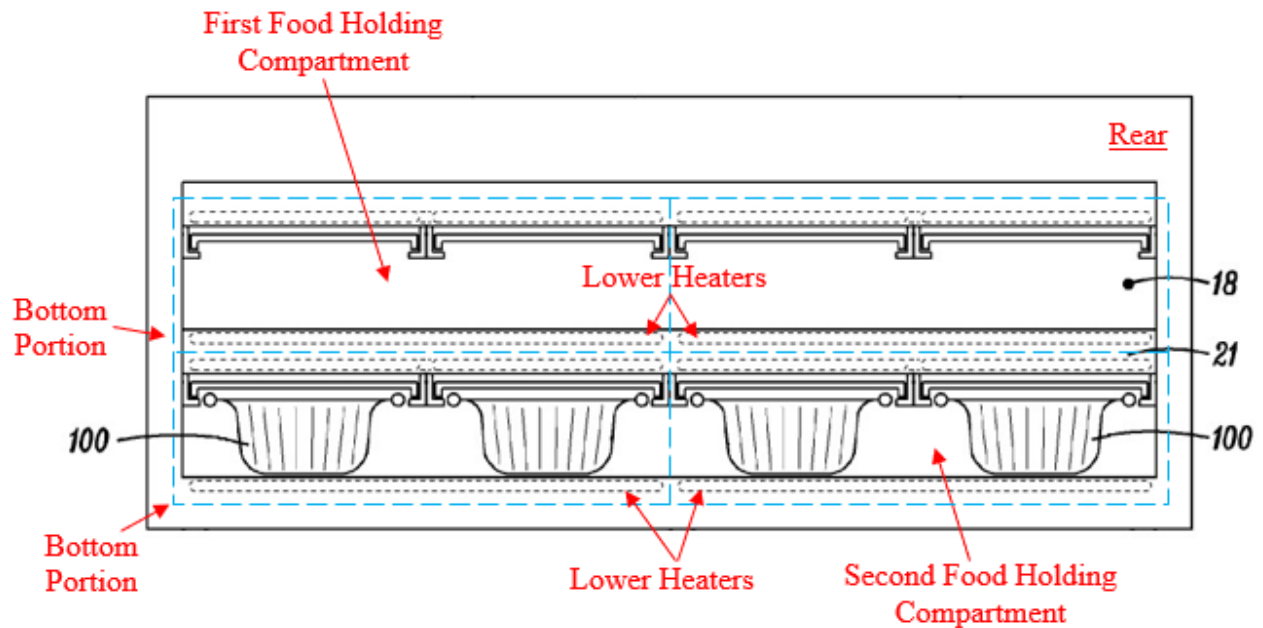
EX1010: Figs. 2, 6 (modified).

N. Claims 16/18.b

Fortmann'748's heaters conductively heat sheets the pans/trays rest on.

EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶951-952. When modifying Fortmann'748's heaters, POSA would follow Fortmann'748 by arranging the lower heaters to contact the sheets to conductively heat trays/pans. EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶953-954, 961-962.



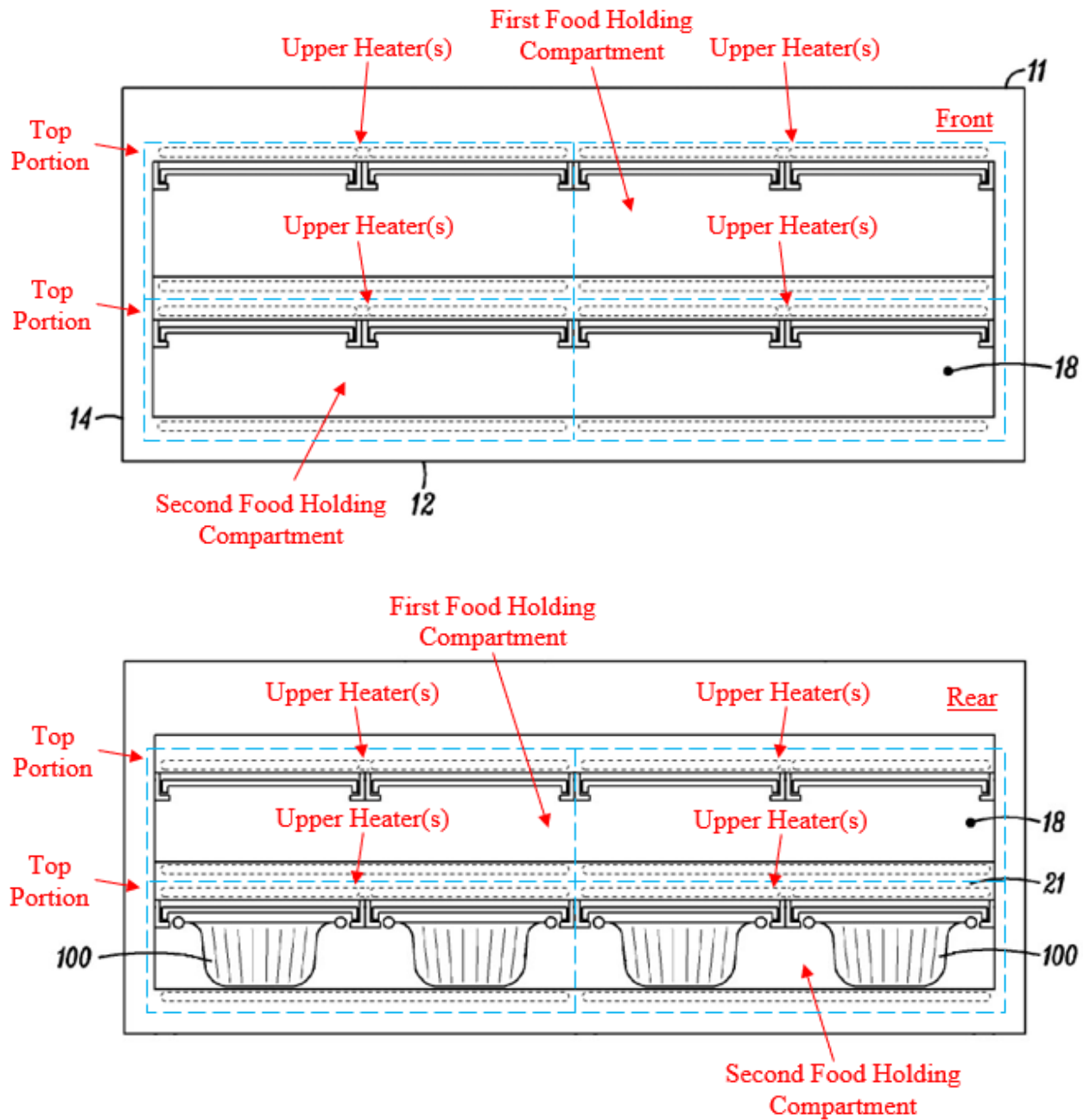


EX1010: Figs. 2, 6 (modified).

O. Claims 17/18.a

Fortmann'748's heaters overlying the compartments heat by radiation.

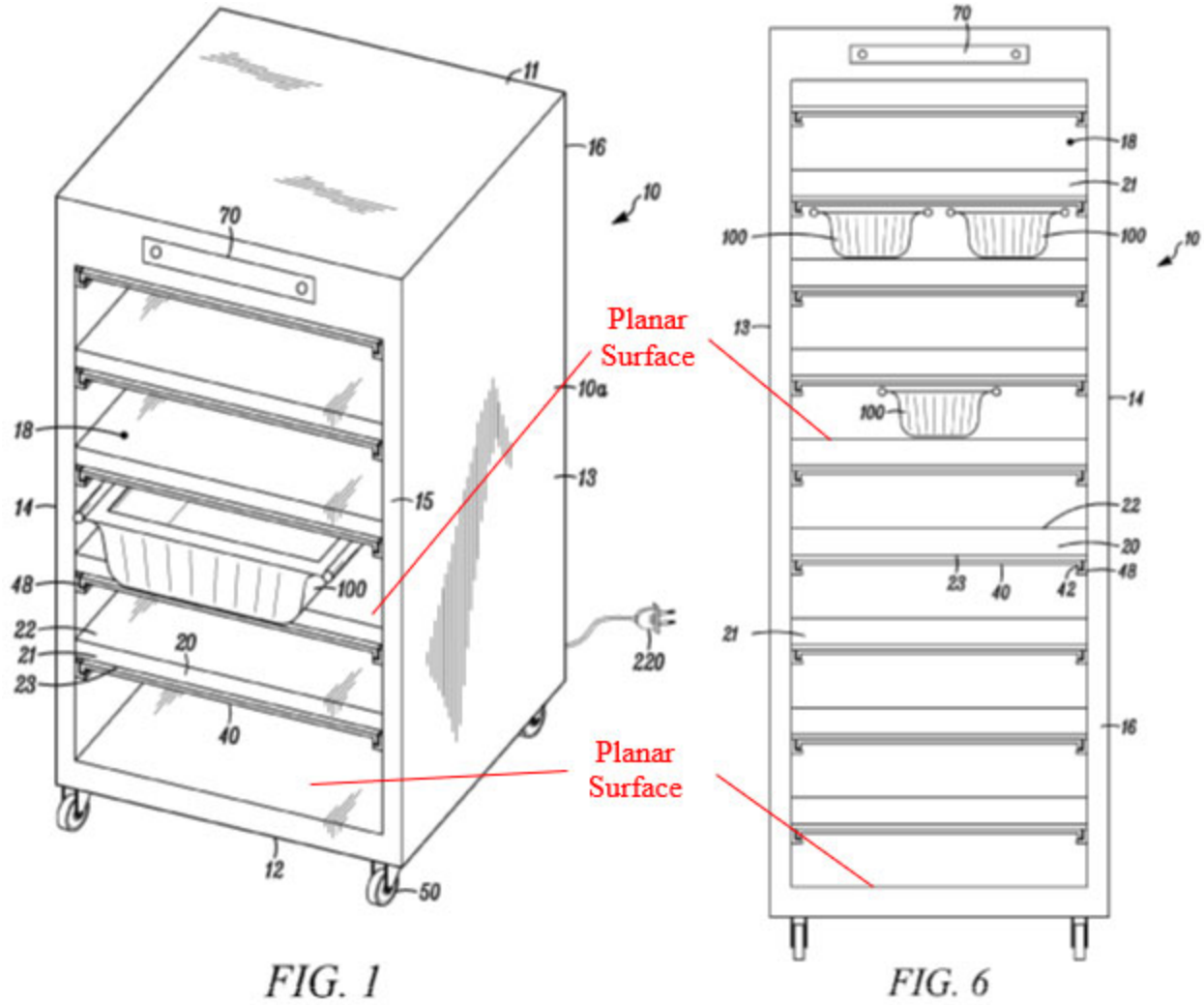
EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶955-956. When modifying Fortmann'748's heaters, POSA would follow Fortmann'748 by arranging the upper heaters to heat trays/pans below by radiation. EX1010: ¶¶[0019]-[0020]; EX1003: ¶¶957-960.



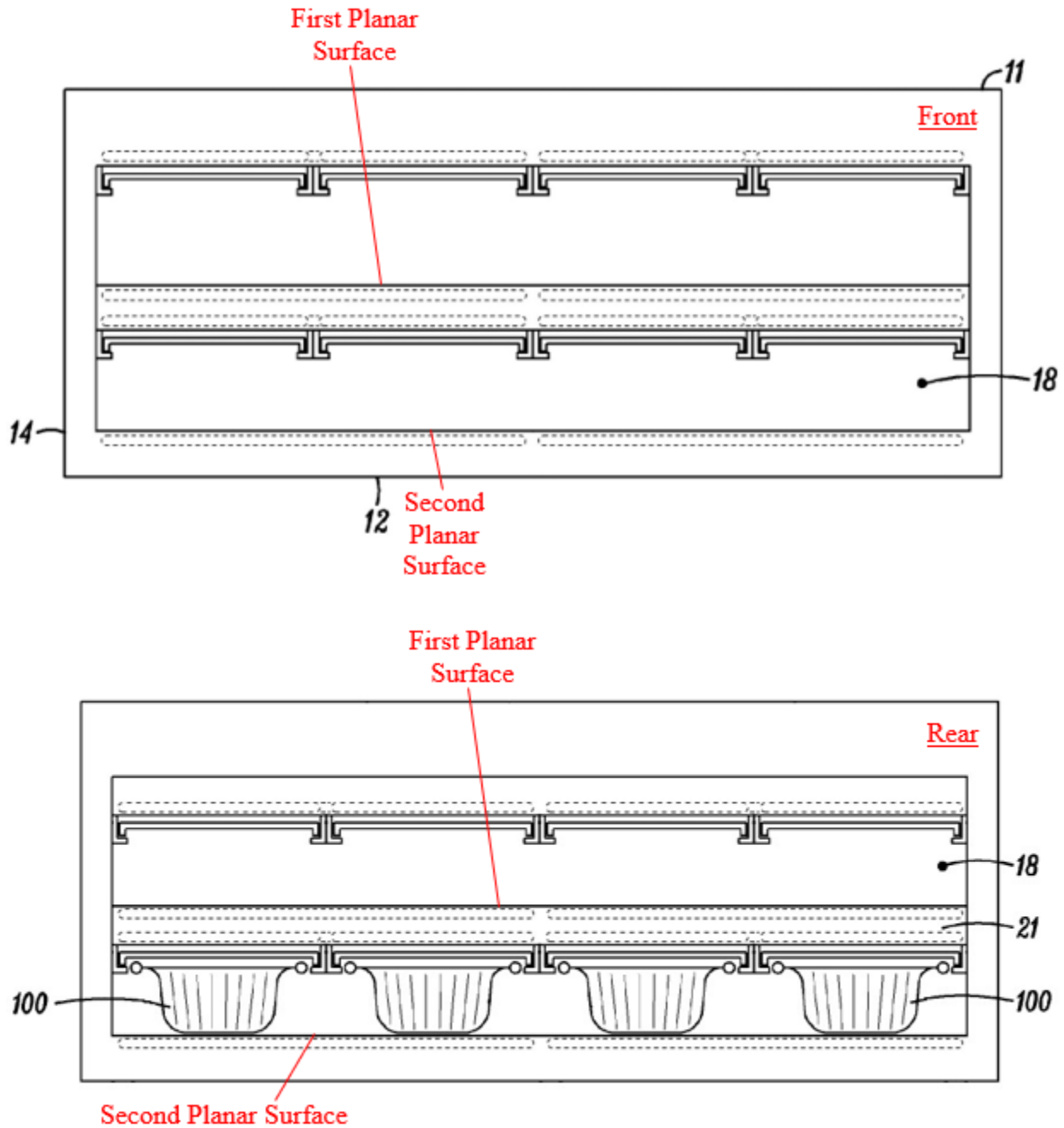
EX1010: Figs. 2, 6 (modified).

P. Claim 20

Planar surfaces are continuous. EX1003: ¶¶963-965.



EX1010.

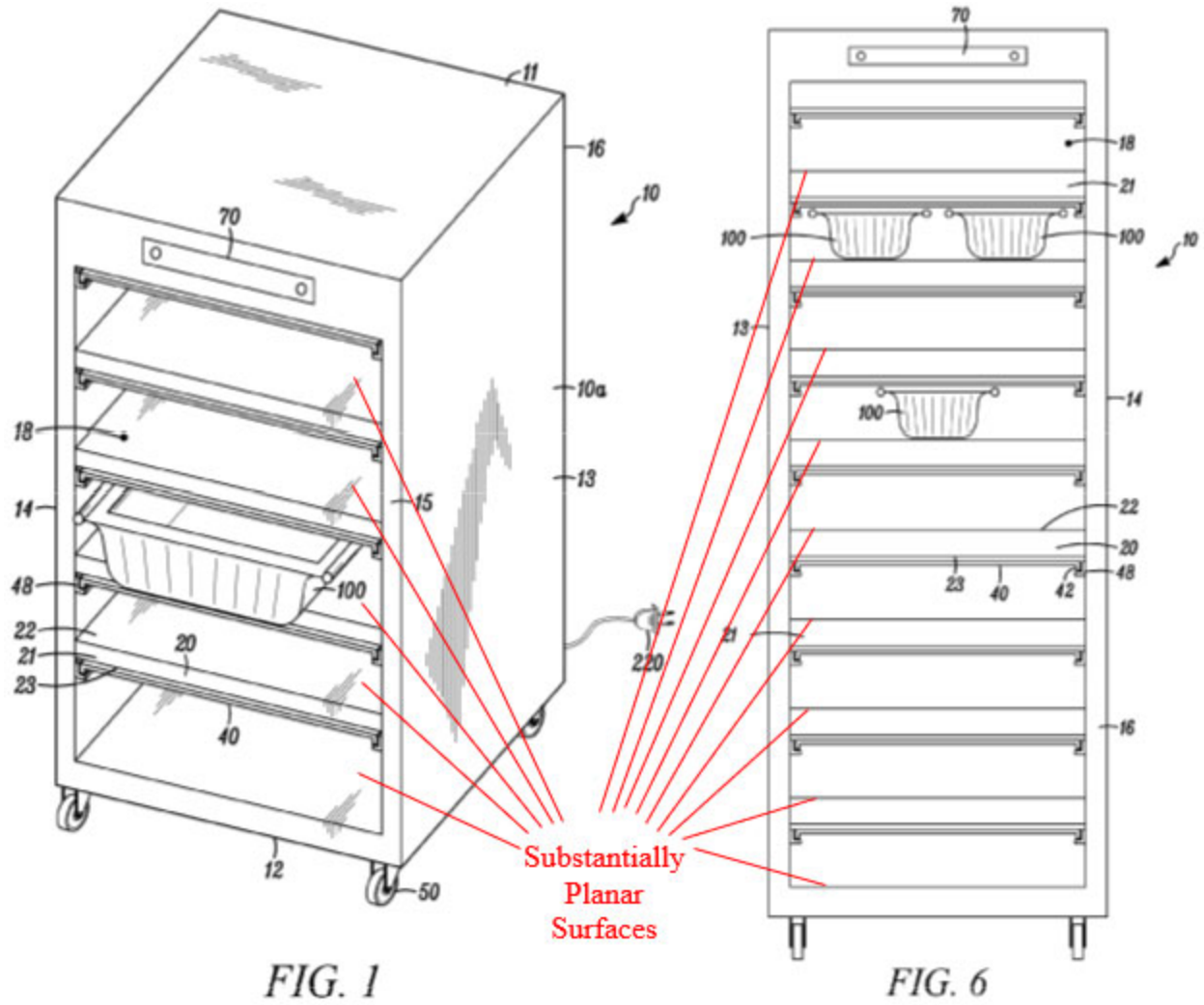


EX1010: Figs. 2, 6 (modified).

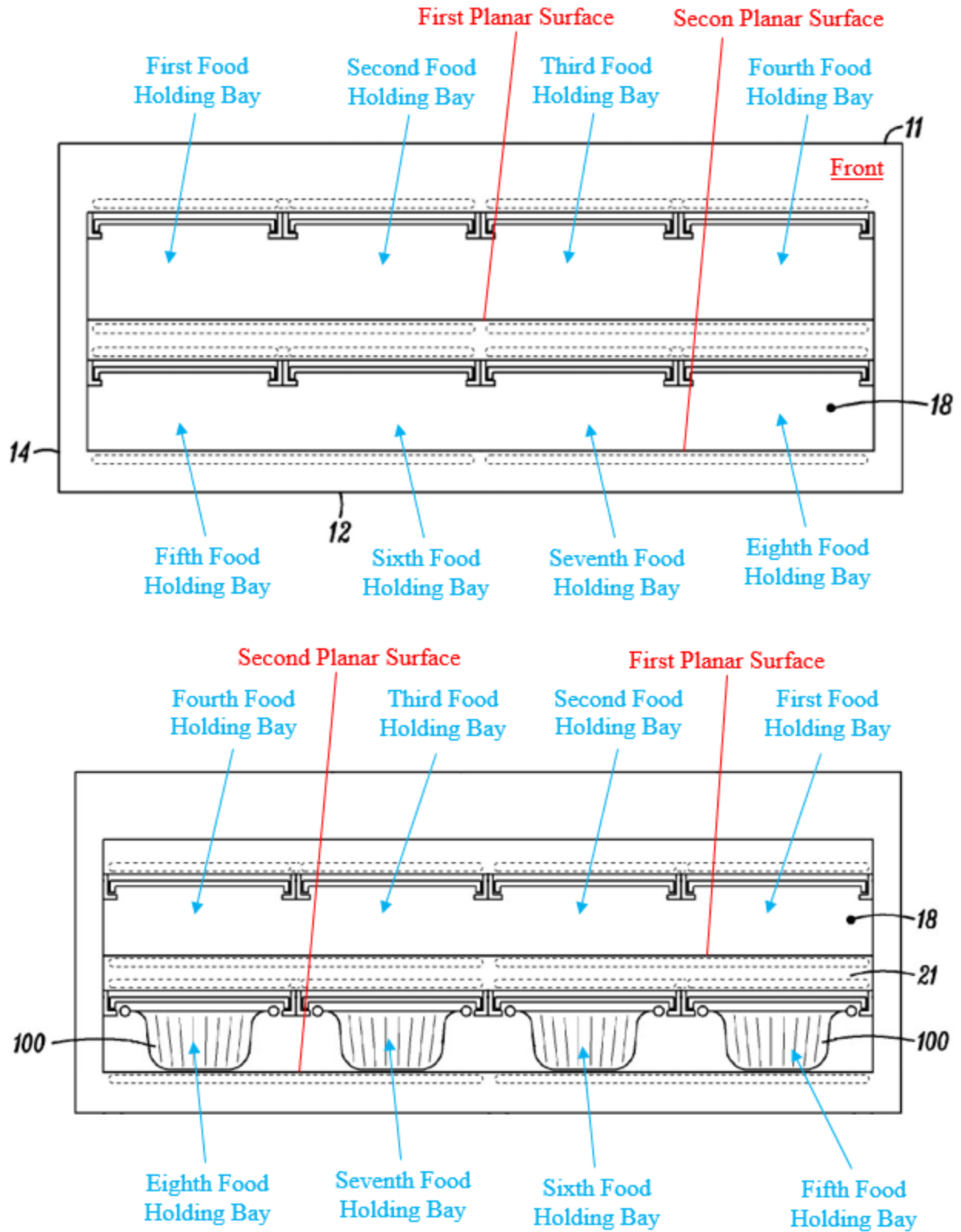
Q. Claims 21/22

Planar surfaces are free of dividing walls/structures between bays. EX1003:

¶¶966-971.



EX1010.



EX1010: Figs. 2, 6 (modified).

R. Claim 23

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: ¶¶972-974.

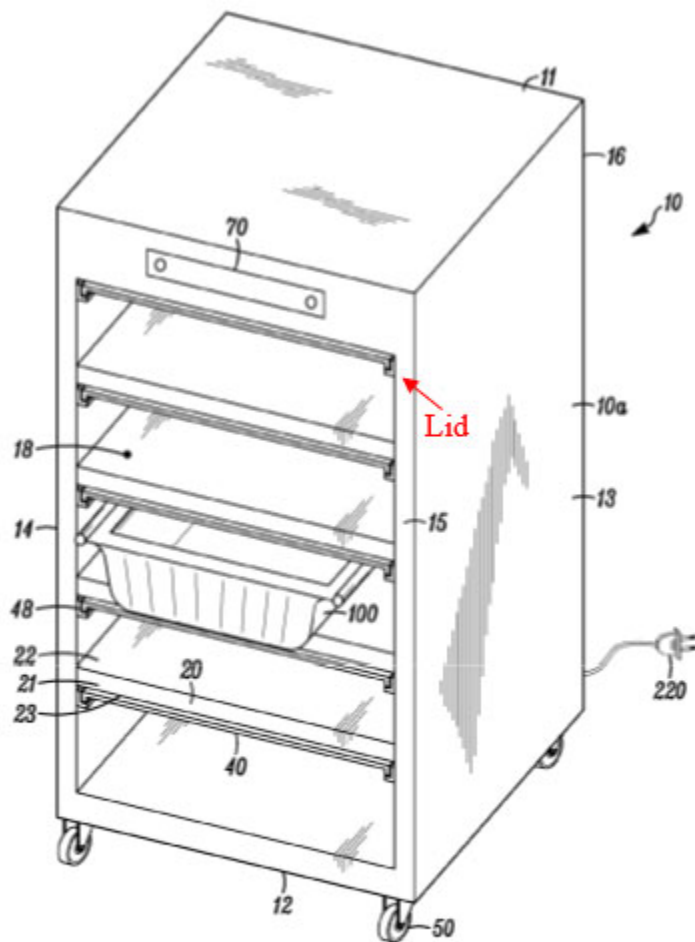


FIG. 1

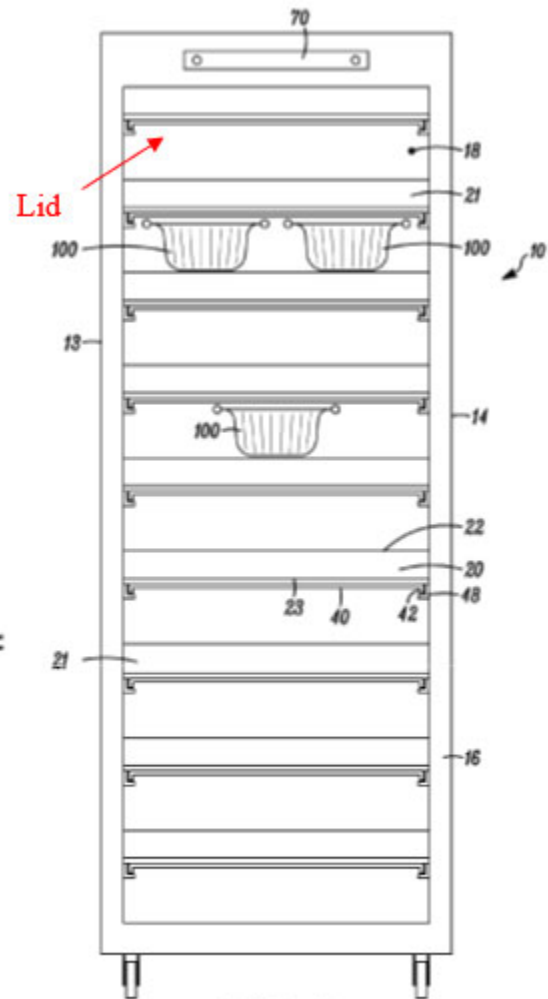


FIG. 6

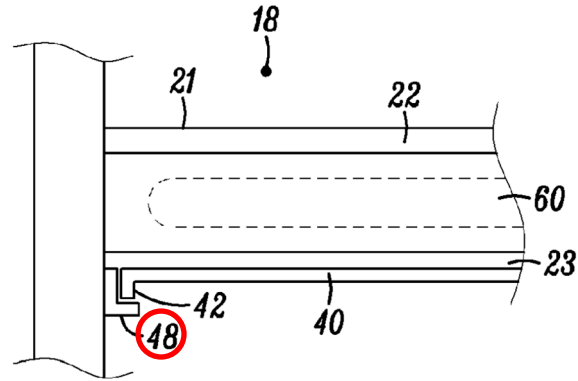
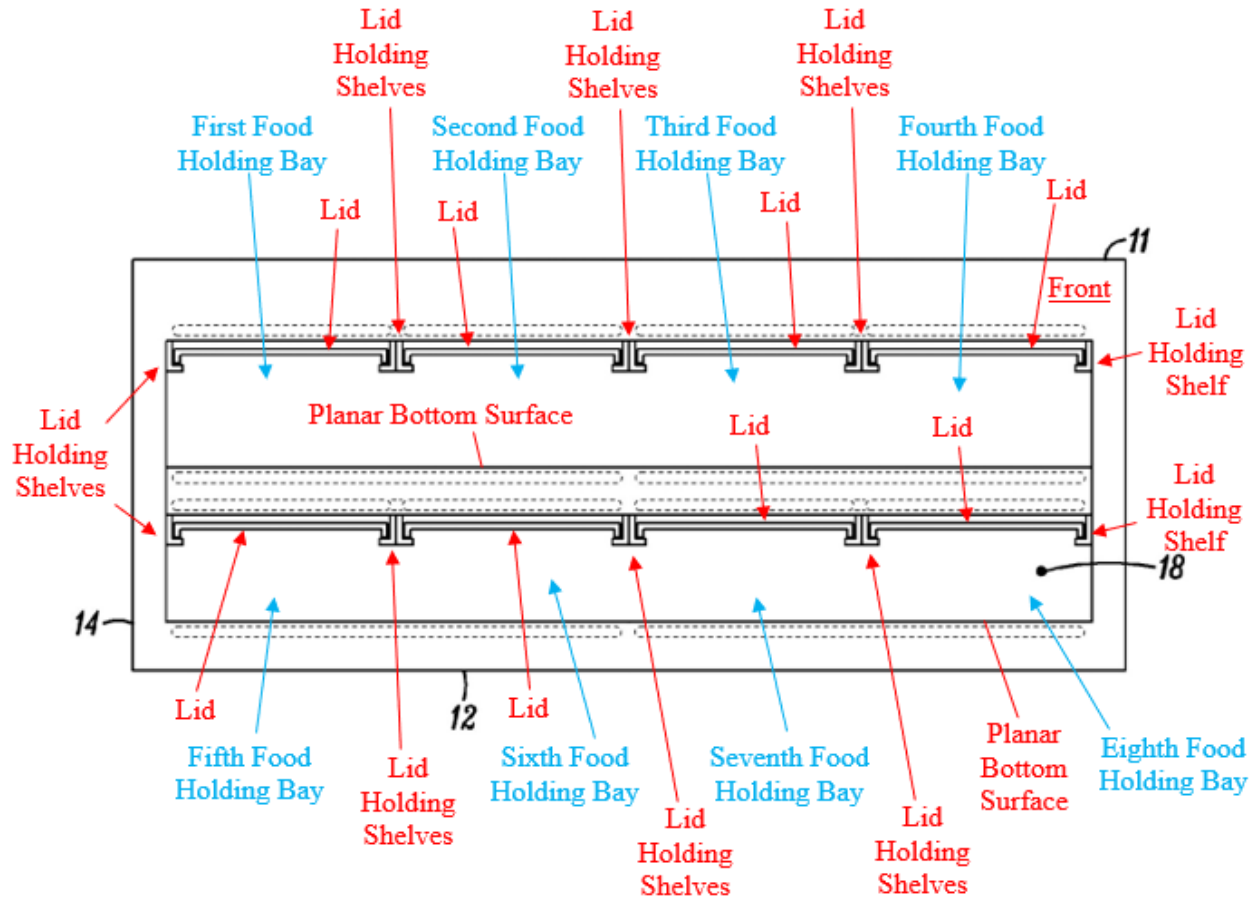
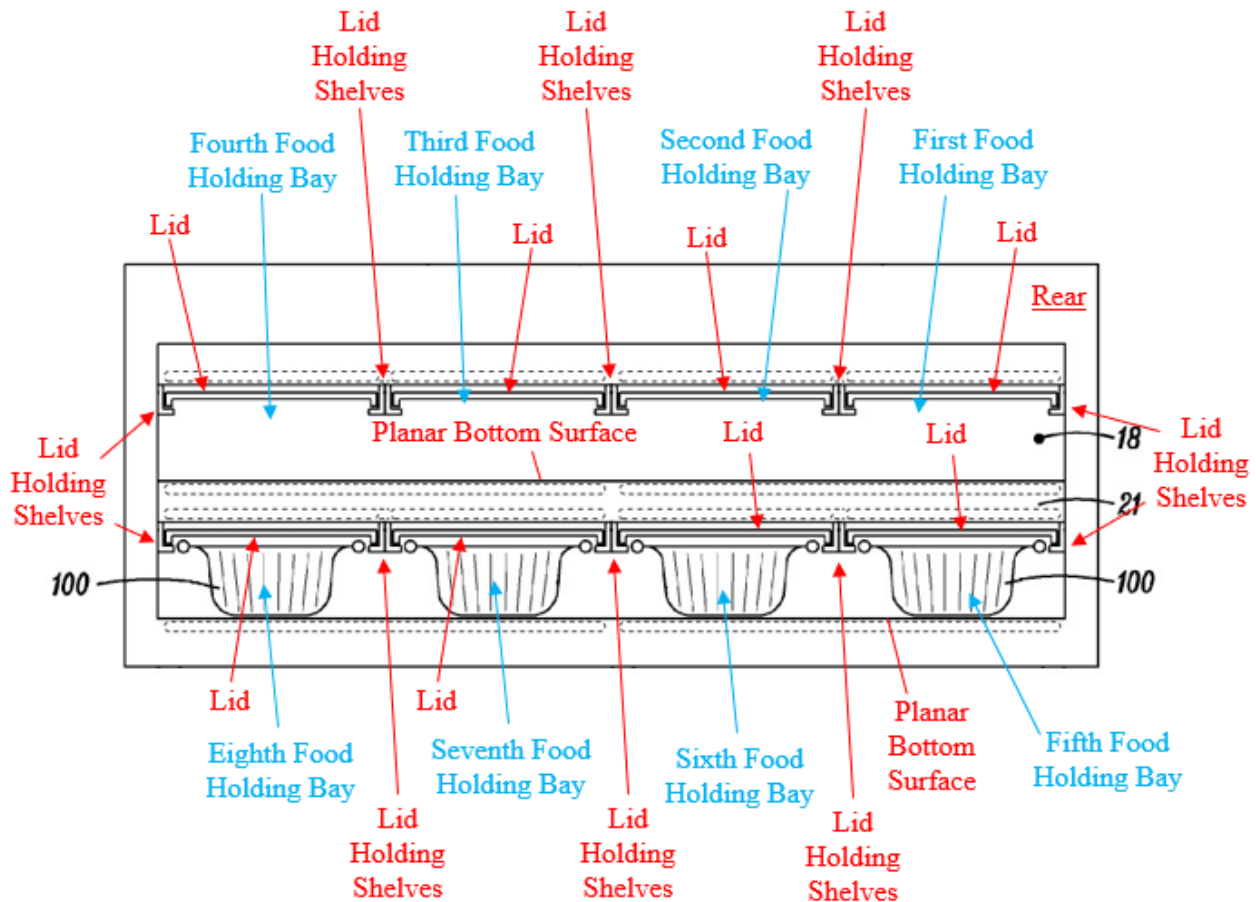


FIG. 3

EX1010.

Jones, Fortmann'197, and IRHS Documents disclose discrete lids, and IRHS Documents disclose lid shelves for each bay, such that it would have been obvious for all bays to have lid-holding shelves above the planar surface receiving and storing lids. Section XIII(A)(7); EX1012: ¶[0072], Fig. 1B; EX1014: 4:50-53, 7:31-32, Figs. 1-4; EX1005: 8; EX1006: 1-2; EX1007: 53, 58; EX1003: ¶¶975-976.

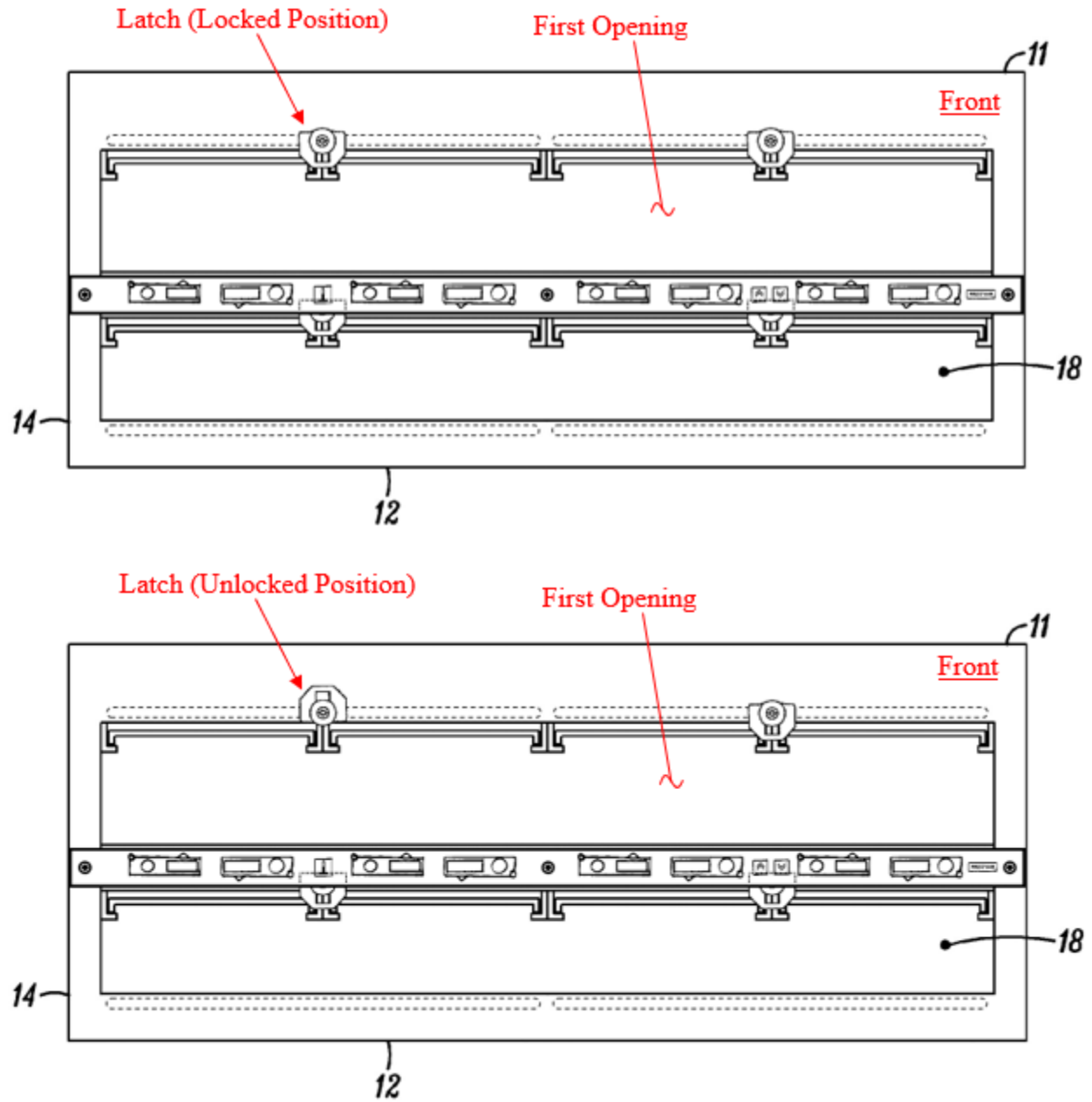




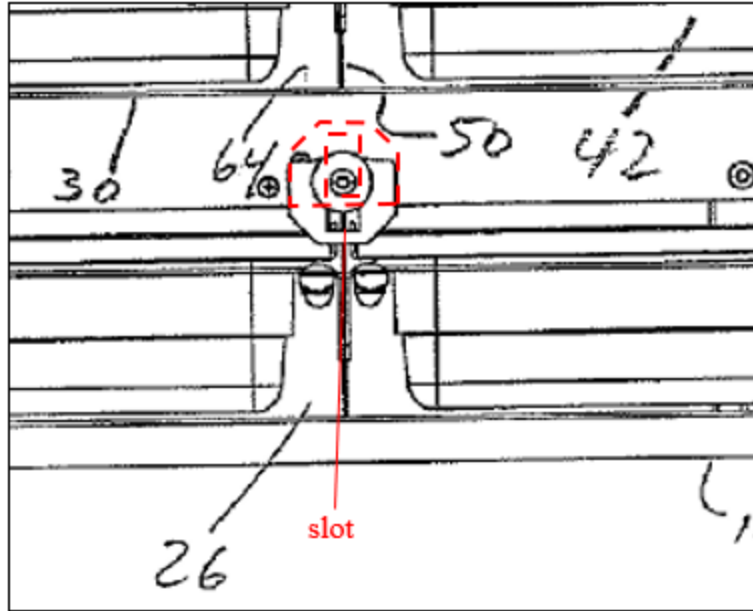
EX1010: Figs. 2, 6 (modified).

S. Claim 24

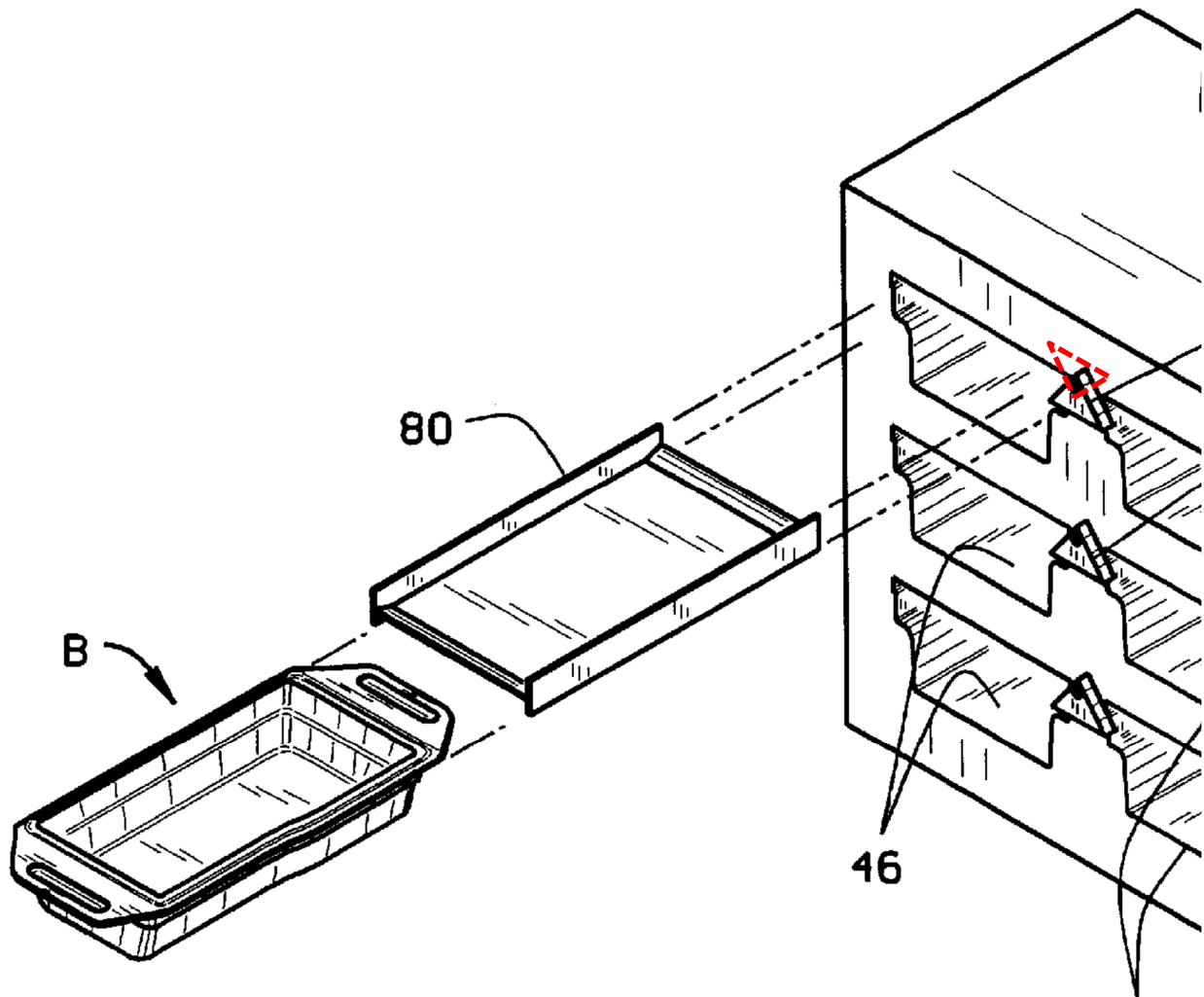
Obvious per Sections XIII(G), XIII(K). EX1003: ¶¶977-978. The latch would rotate between locked (preventing lid removal) and unlocked (allowing lid removal) positions. EX1013: ¶[0058]; EX1017: 6:9-32; EX1016: ¶[0043], Fig. 1; EX1003: ¶¶979-982.



EX1010: Fig. 2 (modified).



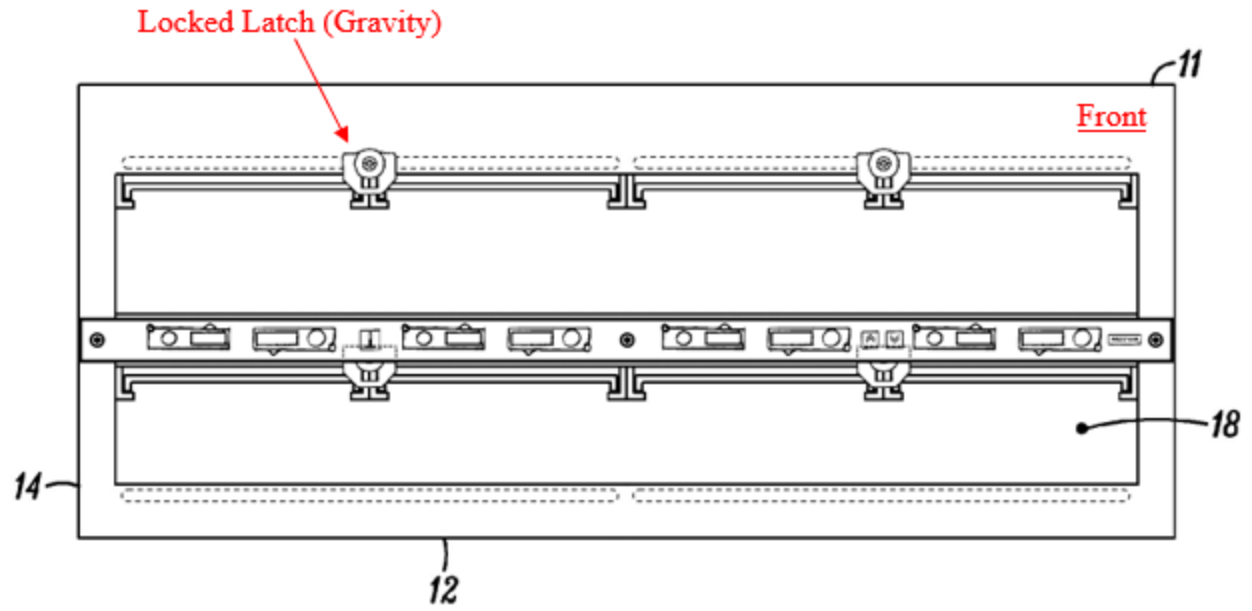
EX1013: Fig. 2 (enlarged).



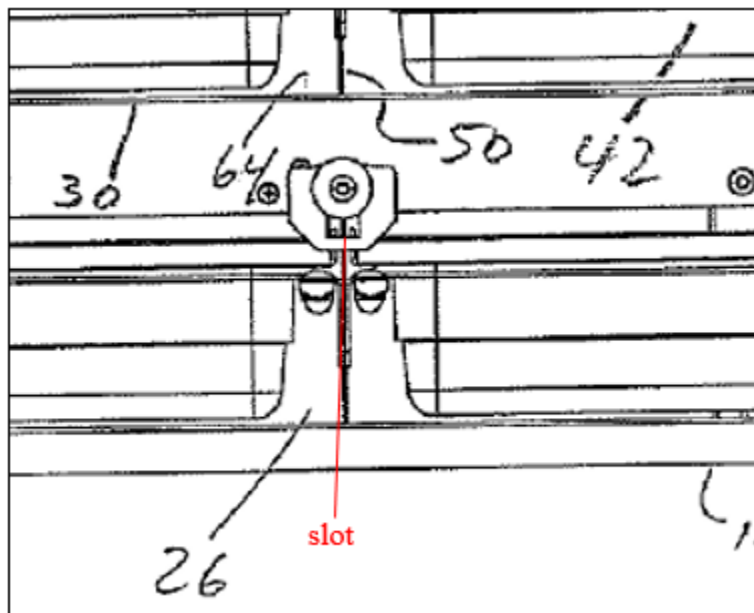
EX1017: Fig. 1 (enlarged).

T. Claim 25

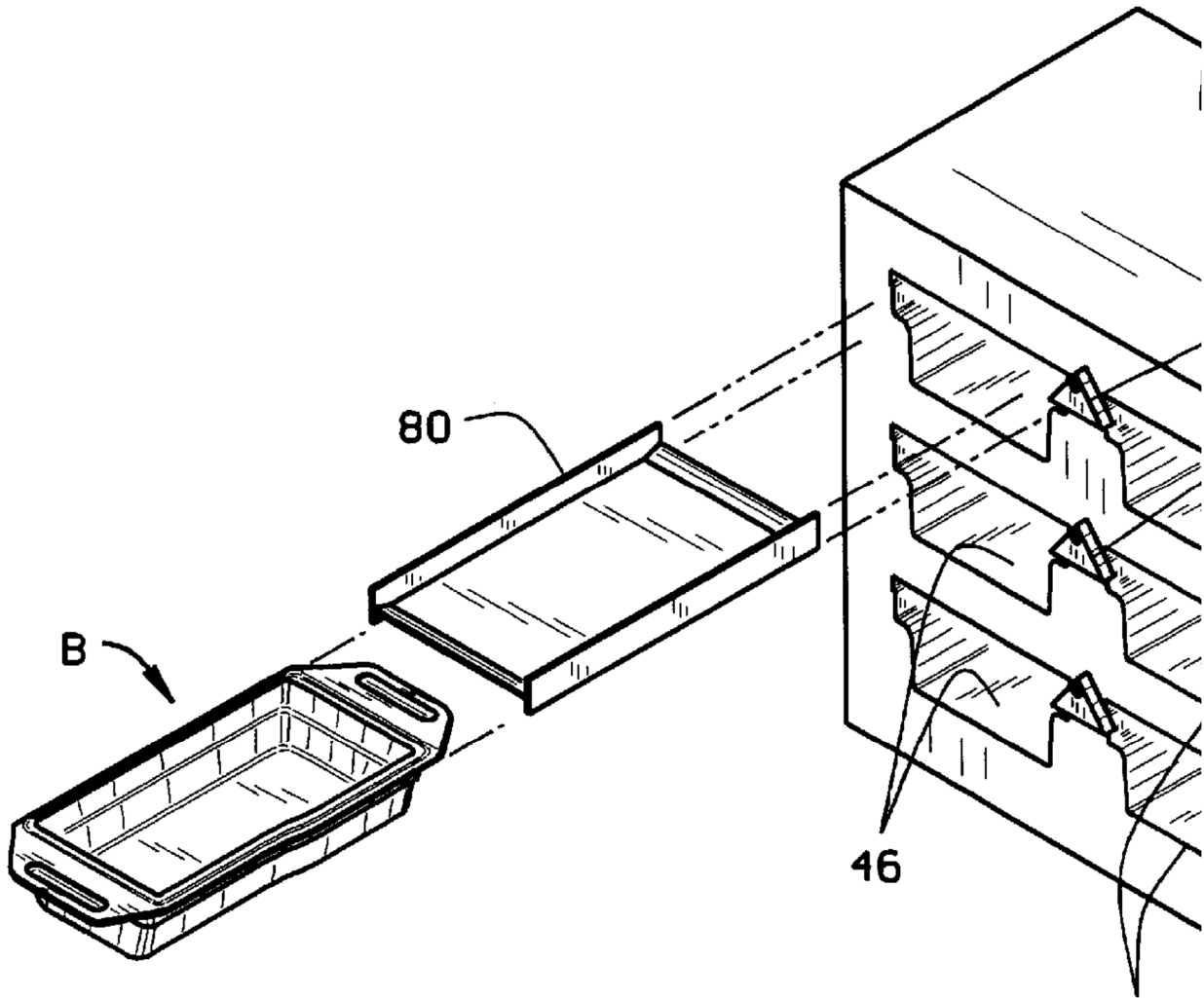
The latch would be rotatable and gravity-biased to the locked position (latch's center of gravity below fastener). Section XIII(G); EX1013: Fig. 2; EX1017: 6:9-32, Fig. 1; EX1016: ¶[0043], Fig. 1; EX1003: ¶¶983-987.



EX1010: Fig. 2 (modified).



EX1013: Fig. 2 (enlarged).



EX1017: Fig. 1 (enlarged).

U. Claims 30/31

Per Sections XIII(A)(2)-(3), XIII(B)(1.h.2/1.i.2/1.k.2/1.l.2), XIII(B)(1.o), Fortmann'748's modified upper and lower heaters are independently controllable via Fortmann'748's controller. EX1003: ¶¶988-992.

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: ¶¶993-994.



EX1007: 12.

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

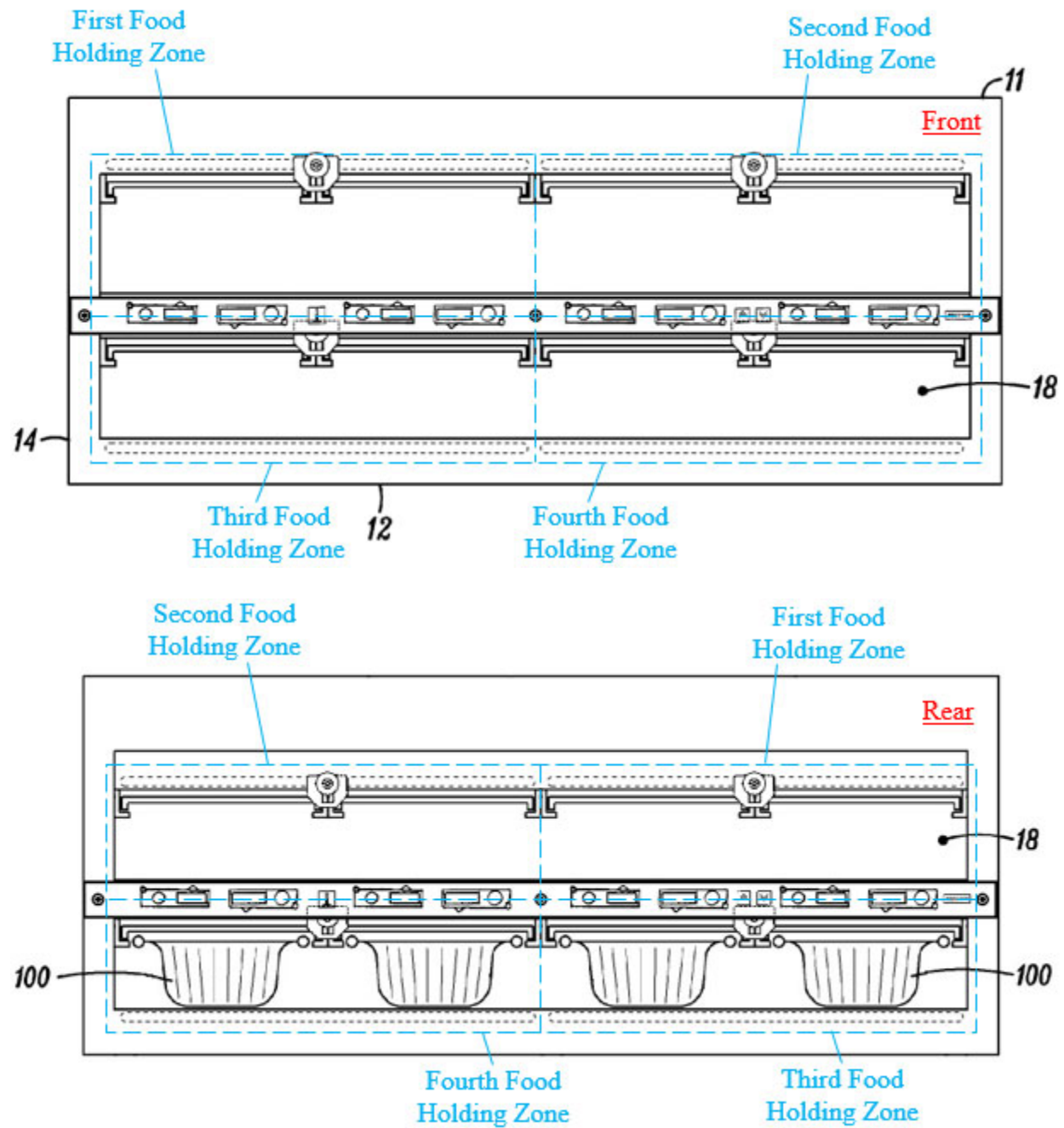
EX1010: ¶[0024]; EX1019: 4:45-52; EX1003: ¶¶995-996.

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 increase holding capacity for different food types to meet customer demands. EX1028: 30, 14, 39; EX1019: 1:17-45; EX1010: ¶[0024]; EX1006: 1; EX1003: ¶¶997, 1001-1003.

This uses a known technique (zones at different temperatures) to improve a similar device (Fortmann'748) 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]; Sections XIII(A)(2)-(3); EX1003: ¶¶998-1000.



EX1010: Figs. 2, 6 (modified).

V. Claim 32

Met for similar reasons per Section XIII(U). EX1003: ¶¶1004-1005.

Jones, Vaseloff, McMillan, and Fortmann’748 teach heating zones to the same temperature. EX1012: ¶[0098], Fig. 19; EX1026: 3:17-19; EX1019: 4:42-45; EX1010: ¶[0024]; EX1003: ¶¶1006-1009.

Per Jones, Vaseloff, McMillan, and/or Fortmann’748, it would have been obvious to heat zones to the same temperature for holding the same food type in the zones to increase availability of that food to meet customer demands (2+ zones receive same food type). EX1028: 30, 14, 39; EX1019: 4:42-45; EX1010: ¶[0024]; EX1007: 8; EX1003: ¶1010.

This uses a known technique (heating zones to same temperature) to improve a similar device (Fortmann’748) in the same way (operating the heaters) with reasonable expectation of success (heaters independently controllable to same temperature, zone-capable control system). EX1010: ¶[0027]; Sections XIII(A)(2)-(3); EX1003: ¶¶1011-1013.

W. Claim 33

33.a.1

Fortmann’748’s shelf (21) comprises two stainless steel (thermally conductive) plates (22, 23). EX1010: ¶[0019]; EX1003: ¶¶1014-1015. The upper and lower plates in the shelf form and are in thermal communication with the respective first and seconds sides. EX1001: 7:54-59; EX1003: ¶¶1016-1018.

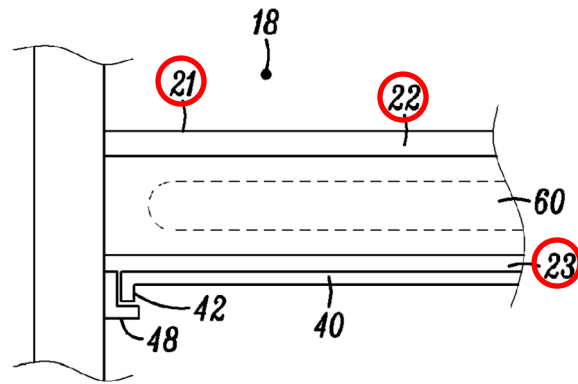
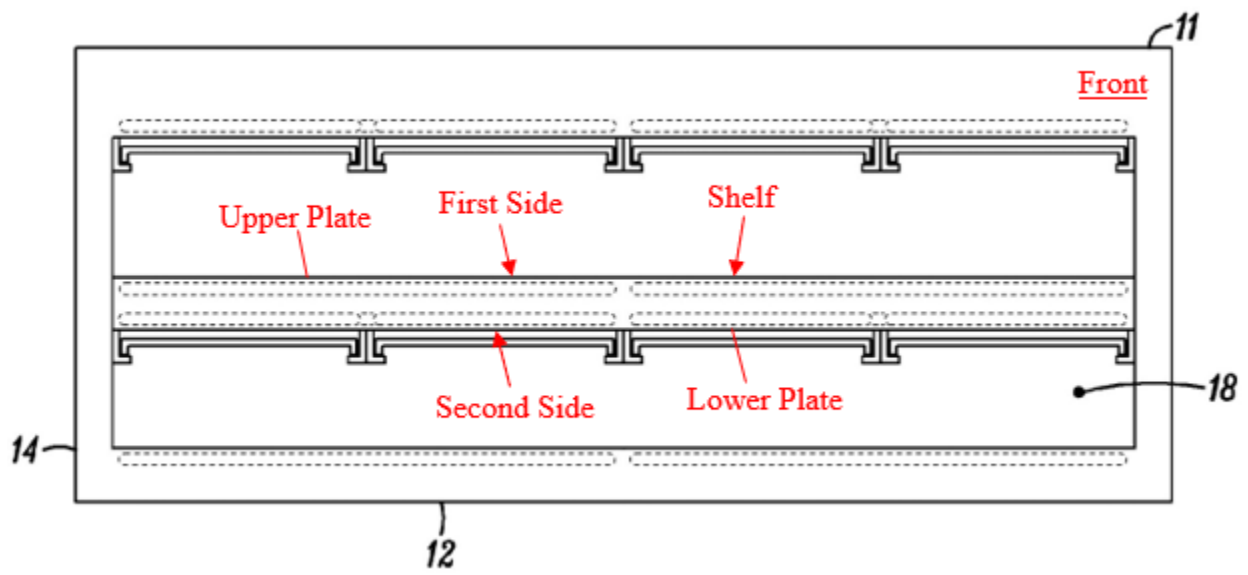
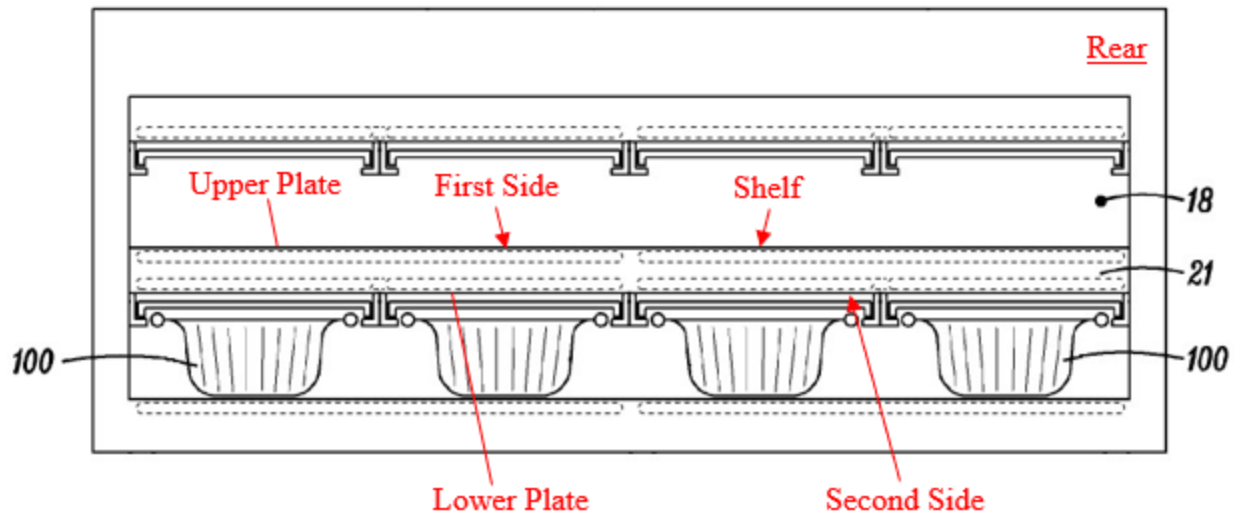


FIG. 3

EX1010.





EX1010: Figs. 2, 6 (modified).

33.a.2

Fortmann'748's heaters (60) contact the plates (22, 23) for conduction heating (thermal communication). EX1010: ¶¶[0019]-[0020]; EX1003: ¶1019.

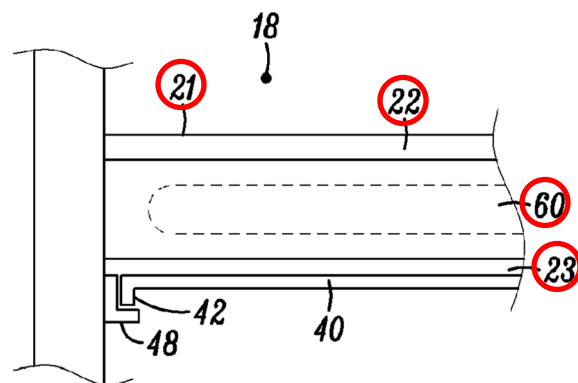


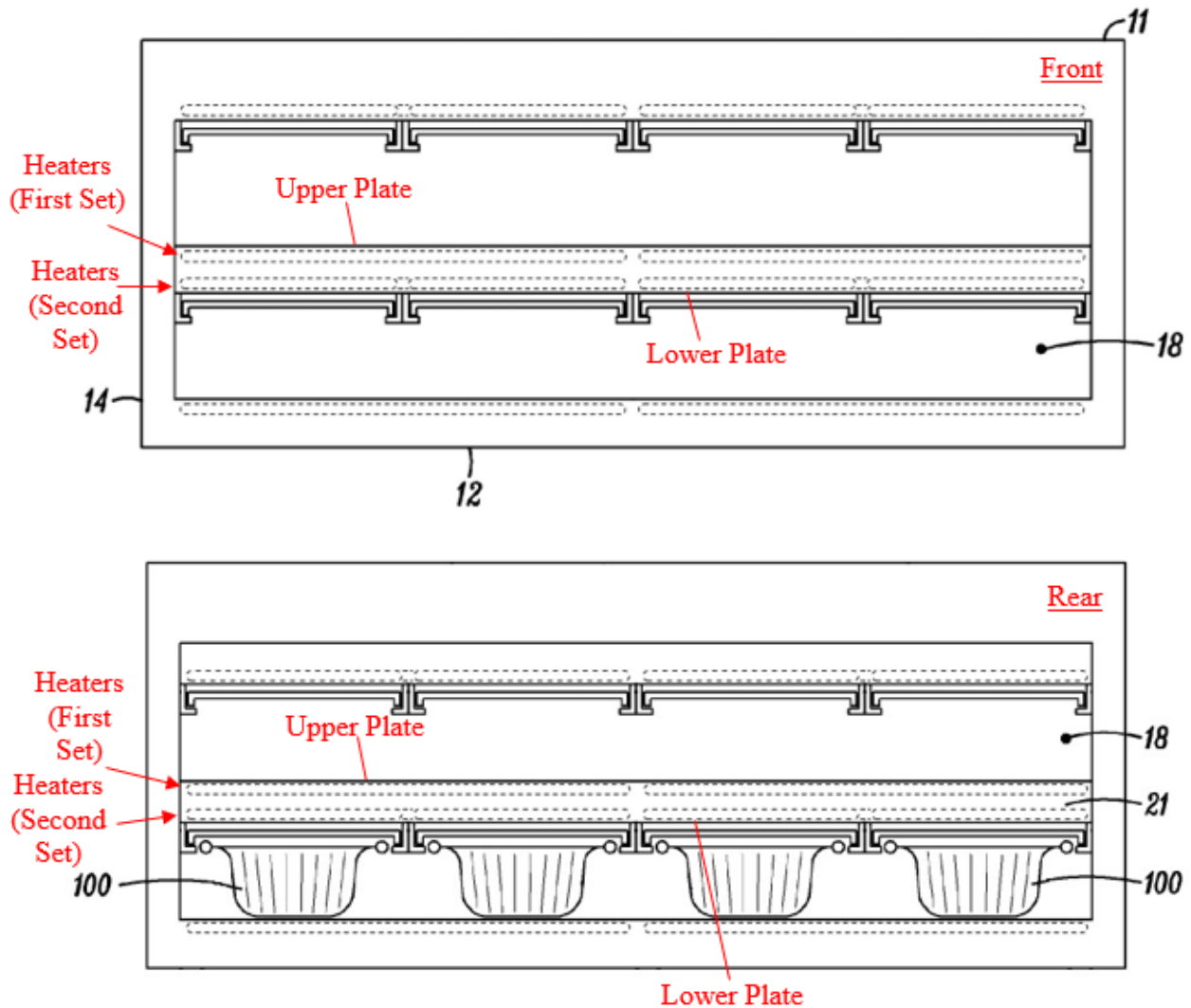
FIG. 3

EX1010.

When modifying Fortmann'748's heaters per Sections XIII(A)(2), XIII(B)(1/h/2/1.i.2/1.k.2/1.l.2), POSA would follow Fortmann'748 by arranging

the first and second independently controllable heater sets for conduction heating (thermal communication) with the respective upper and lower plates. EX1010:

¶¶[0019]-[0020]; EX1003: ¶1020.

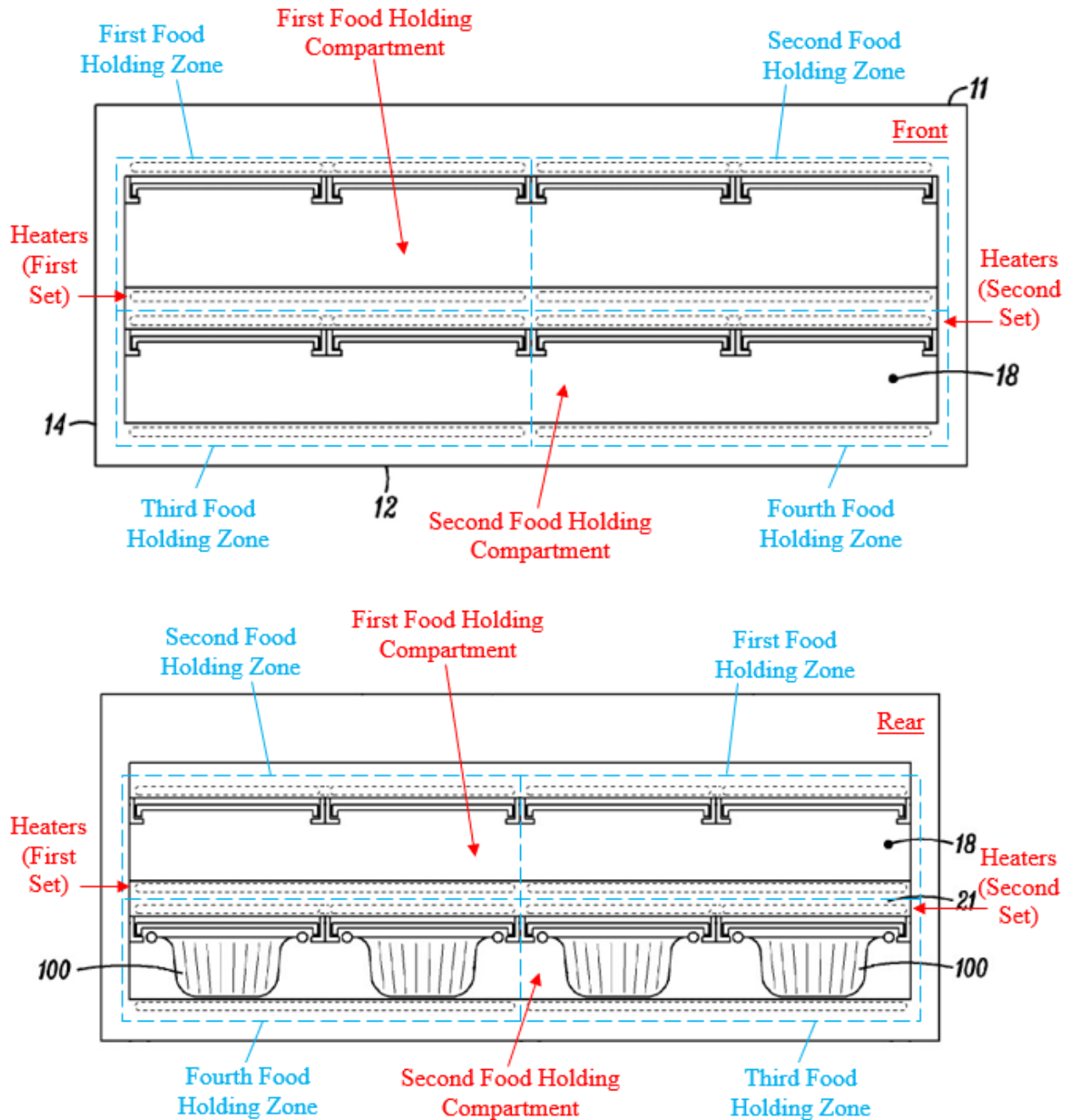


EX1010: Figs. 2, 6 (modified).

33.b/33.c

Sections XIII(A)(2)-(3), XIII(B)(1.h.2/1.i.2/1.k.2/1.l.2), XIII(B)(1.o), render obvious the heaters of the first and second sets being independently controllable

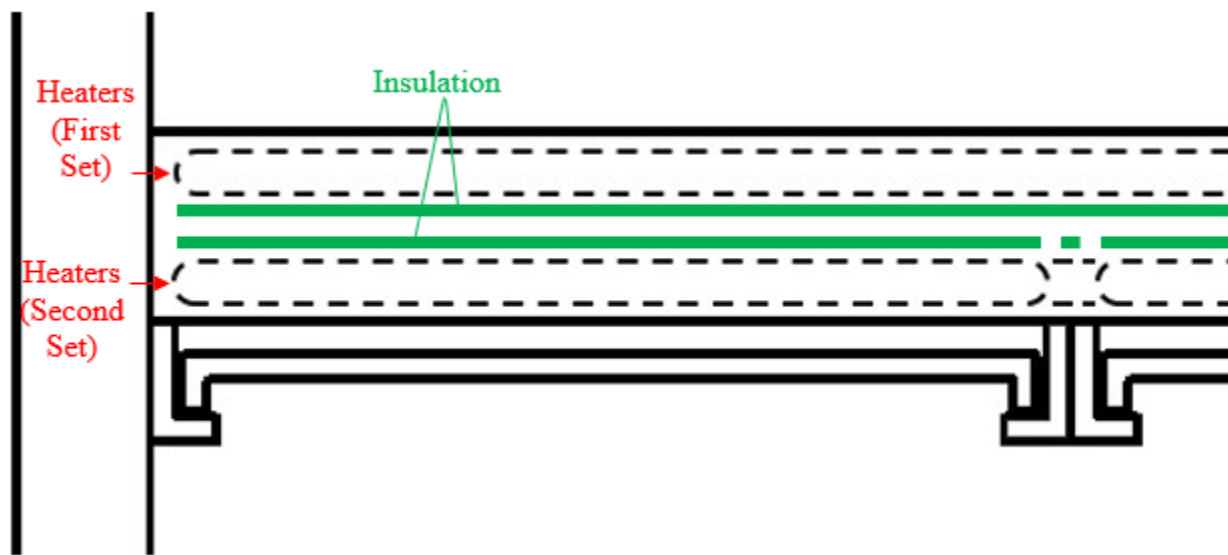
via Fortmann'748's controller. EX1003: ¶¶1021, 1025. The heaters of the first and second sets can provide different heat energy amounts into the respective zones for different temperatures. Section XIII(U); EX1003: ¶¶1022-1024, 1026-1028.



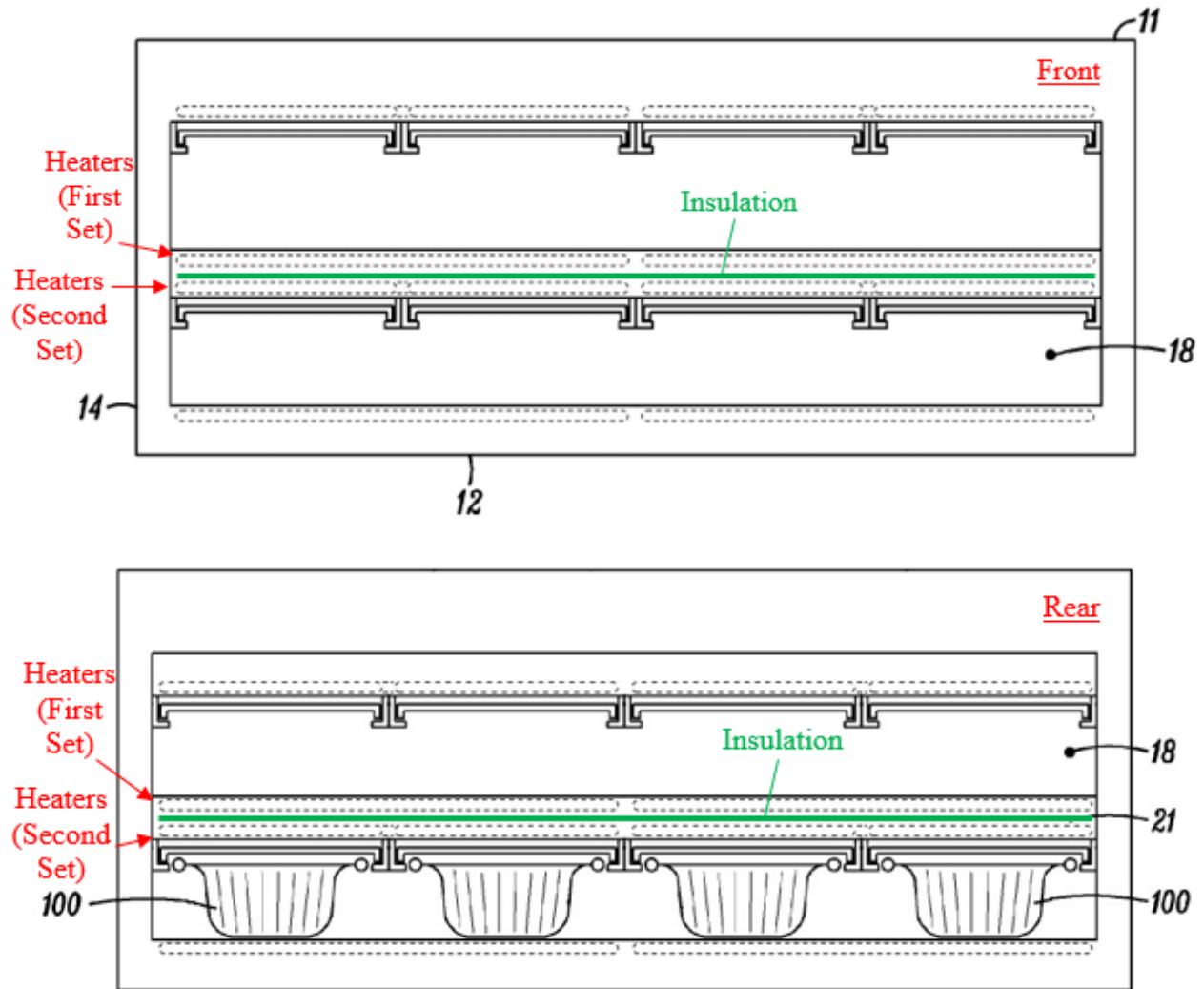
EX1010: Figs. 2, 6 (modified).

X. Claim 34

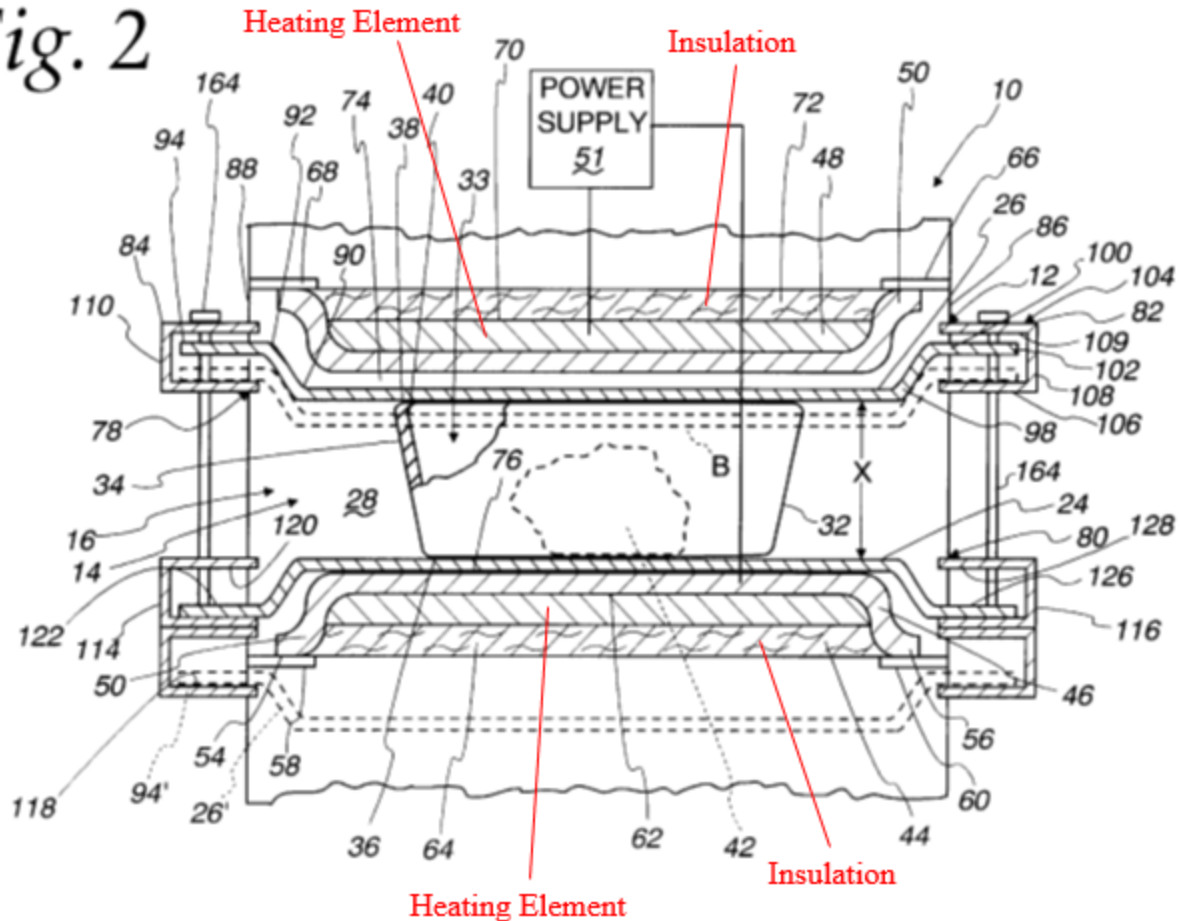
Fortmann'967 and Fortmann'197 disclose insulation such that insulation between the first and second sets of heaters would have been obvious. Section XIII(A)(9); EX1018: 3:64-65, 4:4-38, Fig. 2; EX1014: 9:32-37, Figs. 1, 10; EX1003: ¶¶1029-1034.



EX1010: Fig. 2 (modified, enlarged).



EX1010: Figs. 2, 6 (modified).

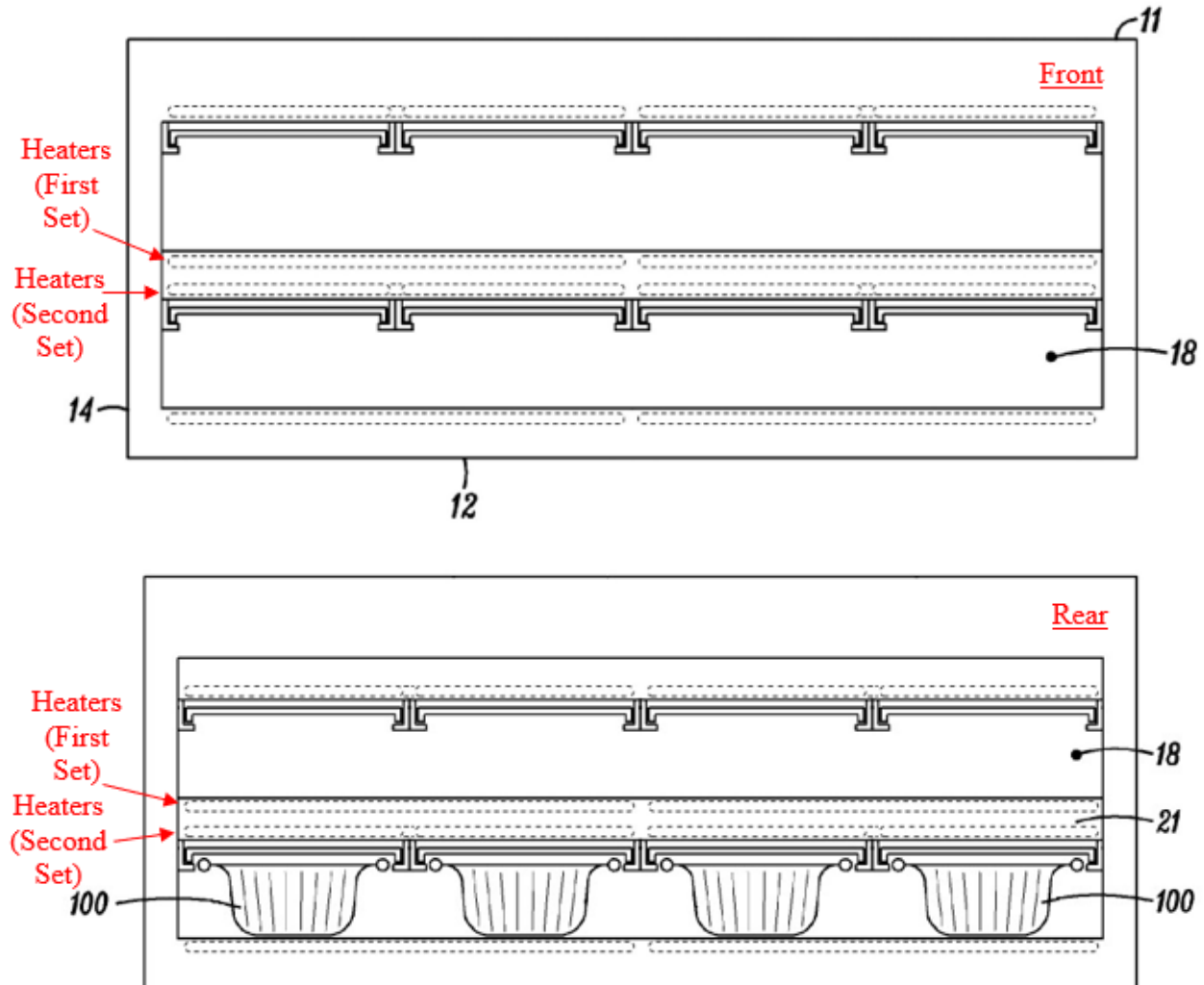
Fig. 2

EX1018.

Y. Claim 35

Per Section XIII(A)(2), it would have been obvious to modify Fortmann'748 such that the first set of heaters has two heaters per Jones, Hartfelder, Stanger, Loy, and/or IRHS Documents; and the second set of heaters has two heaters per Hartfelder, Jones, Stanger, and Loy, or four heaters per IRHS Document. EX1005: 16, 20, 25; EX1006: 1; EX1007: 53; EX1012: ¶¶[0072], [0073], [0096], [0098], [0130]; EX1013: ¶[0037]; EX1042: ¶[0055]; EX1043: Fig. 17; *In re Skvorecz*, 580

F.3d 1262, 1267 (Fed. Cir. 2009) (“comprising” is open ended); EX1003: ¶¶1035-1038.



EX1010: Figs. 2, 6 (modified).

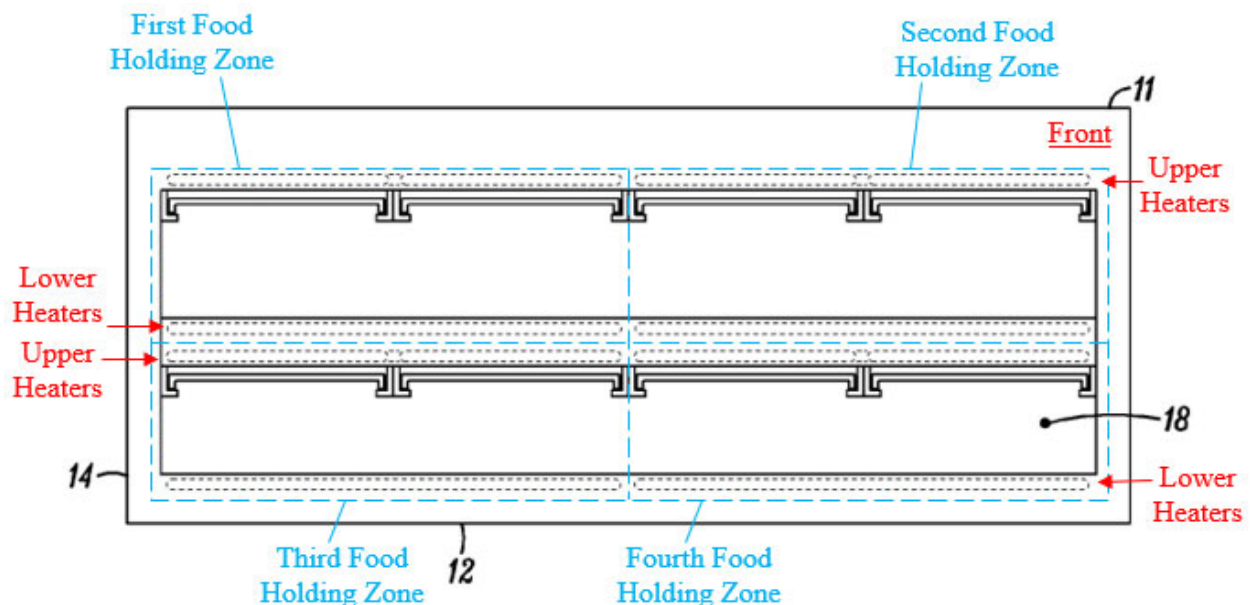
Z. Claim 36

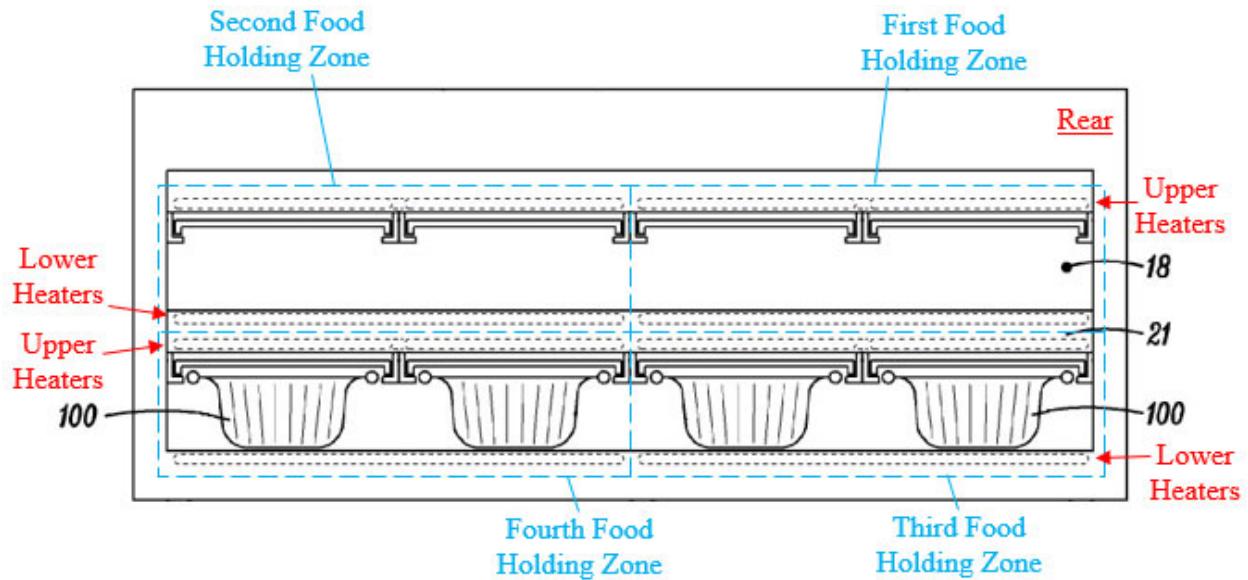
Fortmann’748’s “input device” “select[s] the desired temperature [] within the heating zone.” EX1010: ¶[0027]; EX1003: ¶¶1039-1040.

Per Vaseloff, it would have been obvious to incorporate Vaseloff's display/control groups (user interface) for each bay/zone. Section XIII(A)(4); EX1003: ¶1041.

Per McMillan (setting/controlling bay/zone temperatures), it would have been obvious to incorporate McMillan's buttons (user interface) to set each bay's/zone's temperature. Section XIII(A)(5); EX1019: 10:43-58; EX1003: ¶1042.

Per Sections XIII(A)(2)-(5), XIII(B)(1.h.3/1.i.3/1.k.3/1.l.3), XIII(B)(1.o), XIII(U)-(V), it would be obvious to hold different food types in the different zones and for Fortmann'748's controller to maintain each zone at its set temperature. EX1010: ¶[0027]; EX1028: 39; EX1003: ¶¶1043-1046.





EX1010: Figs. 2, 6 (modified).

AA. Claim 37

Met per Sections XIII(A)(4)-(5), XIII(B)(1.h.3/1.i.3/1.k.3/1.l.3),

XIII(B)(1.n)-(1.o), XIII(Z). EX1003: ¶¶1047-1053.

XIV. GROUND 11: Claims 19 and 29 are Obvious Over Fortmann’748, IRHS Documents, Jones, Stanger, Loy, Fortmann’197, Fortmann’967, McMillan, Vaseloff, Hartfelder, Shei’099, Veltrop, and/or Shei’155

A. Claim 19

Fortmann’748 discloses heaters generally, and Veltrop teaches electrically-resistive heater wires (67). EX1022: ¶[0025]; EX1003: ¶¶1054-1057.

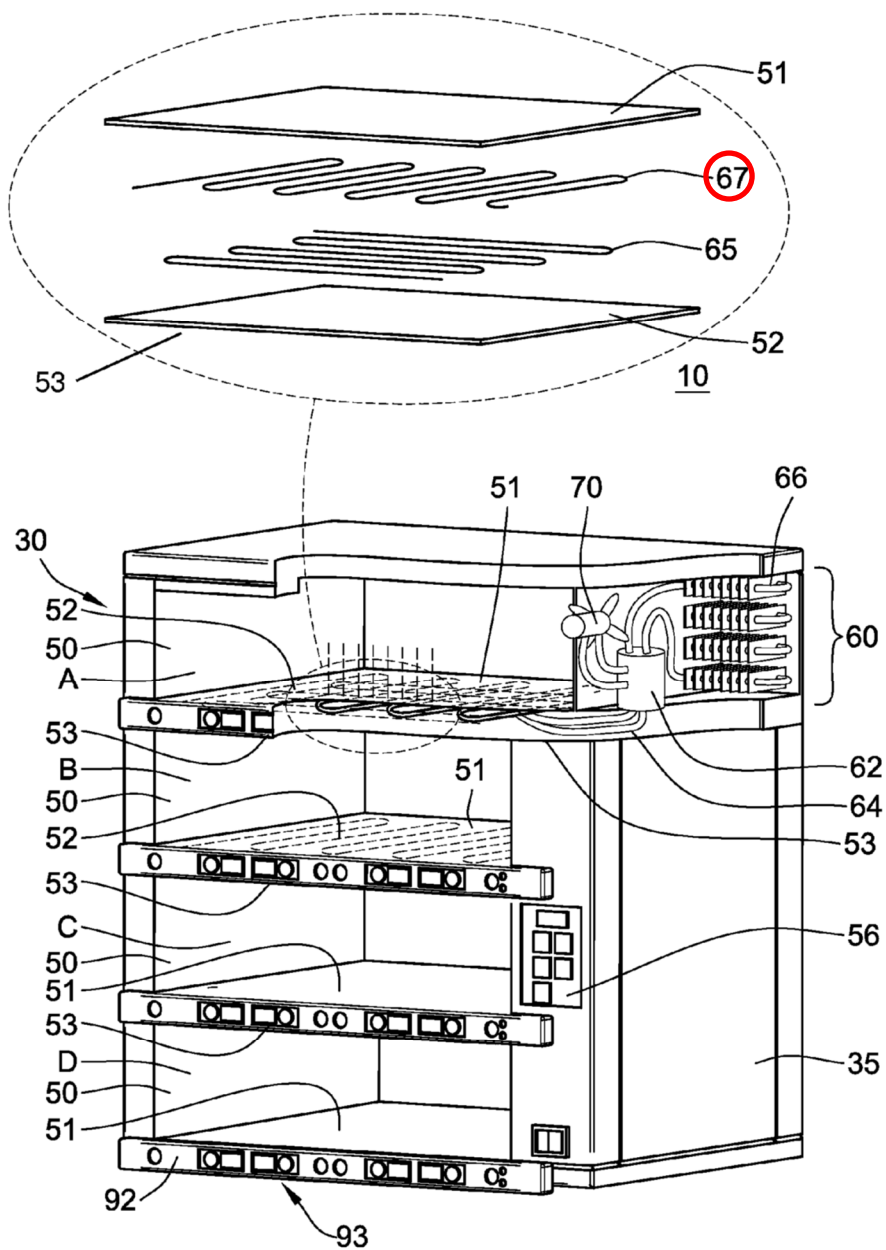


FIG. 2

EX1022.

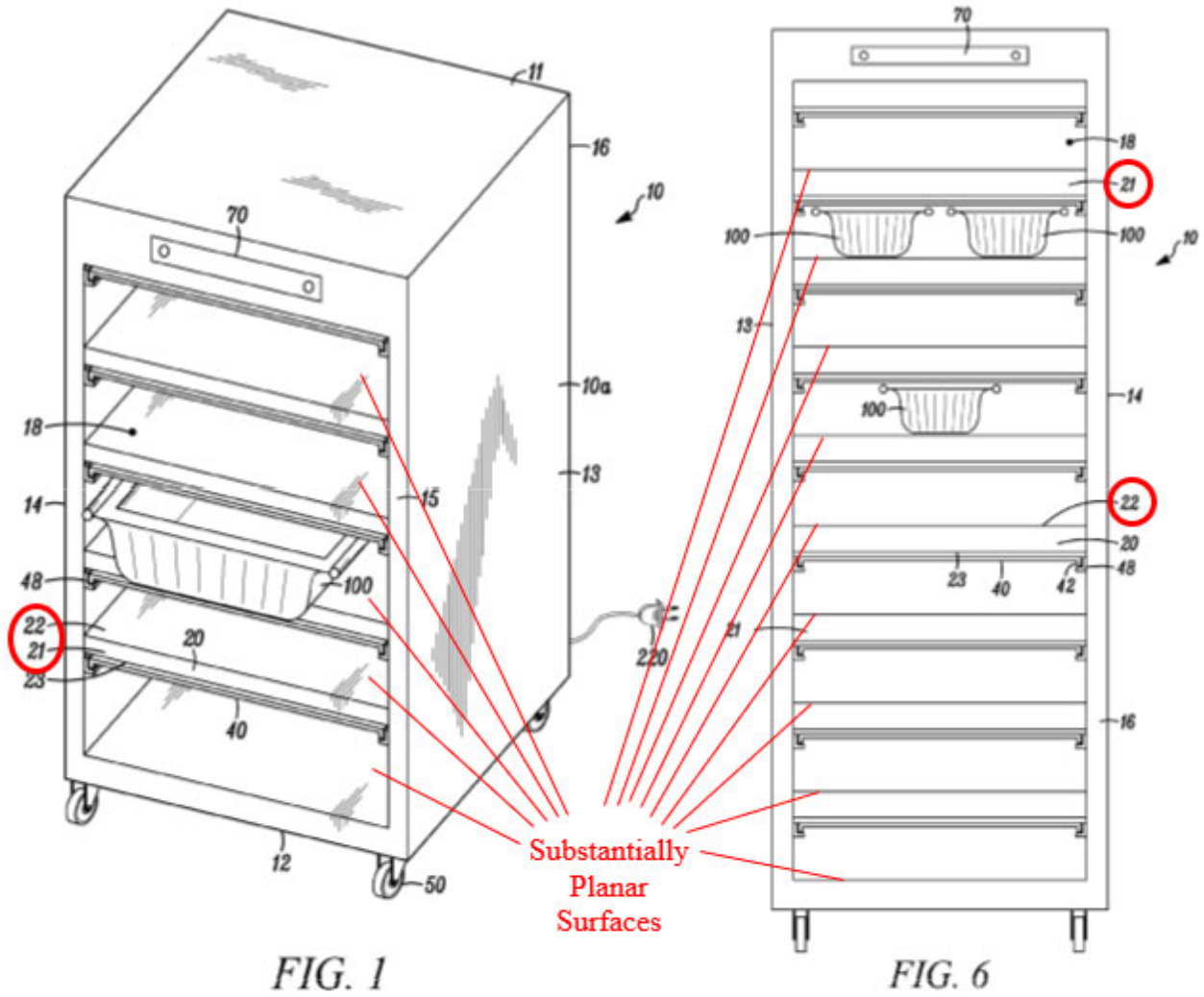
Per Veltrop, it would have been obvious for Fortmann'748's heaters to comprise electrically-resistive heater wire to generate heat. EX1003: ¶1058.

POSA would view Veltrop's electrically-resistive wire as suitable for Fortmann'748's heaters. EX1022: ¶[0025]; EX1003: ¶1059.

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: ¶¶1060-1063.

B. Claim 29

Fortmann'748 uses stainless steel. EX1010: ¶[0019]; EX1003: ¶¶1065-1066.



EX1010.

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

EX1022: ¶[0023]; EX1016: ¶[0039]; EX1003: ¶¶1067-1068.

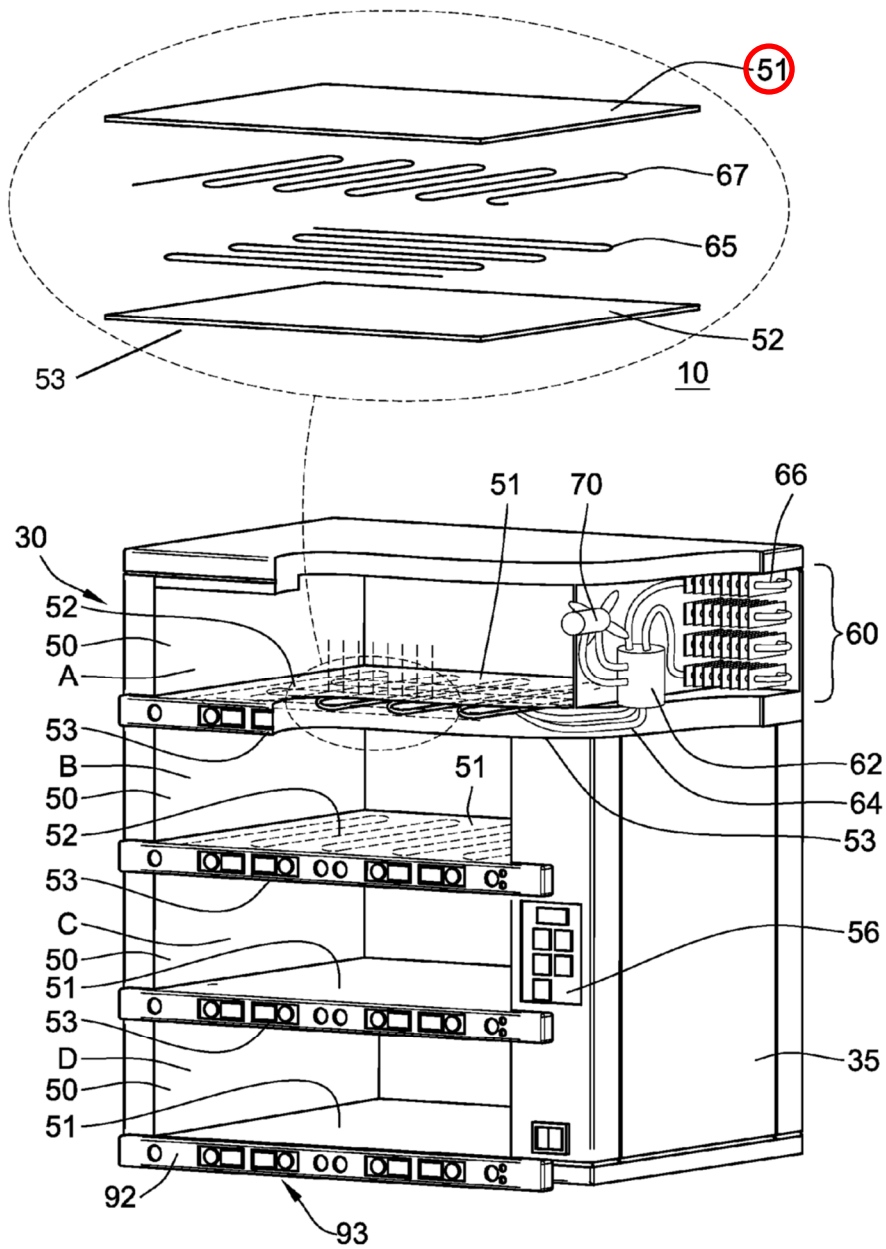
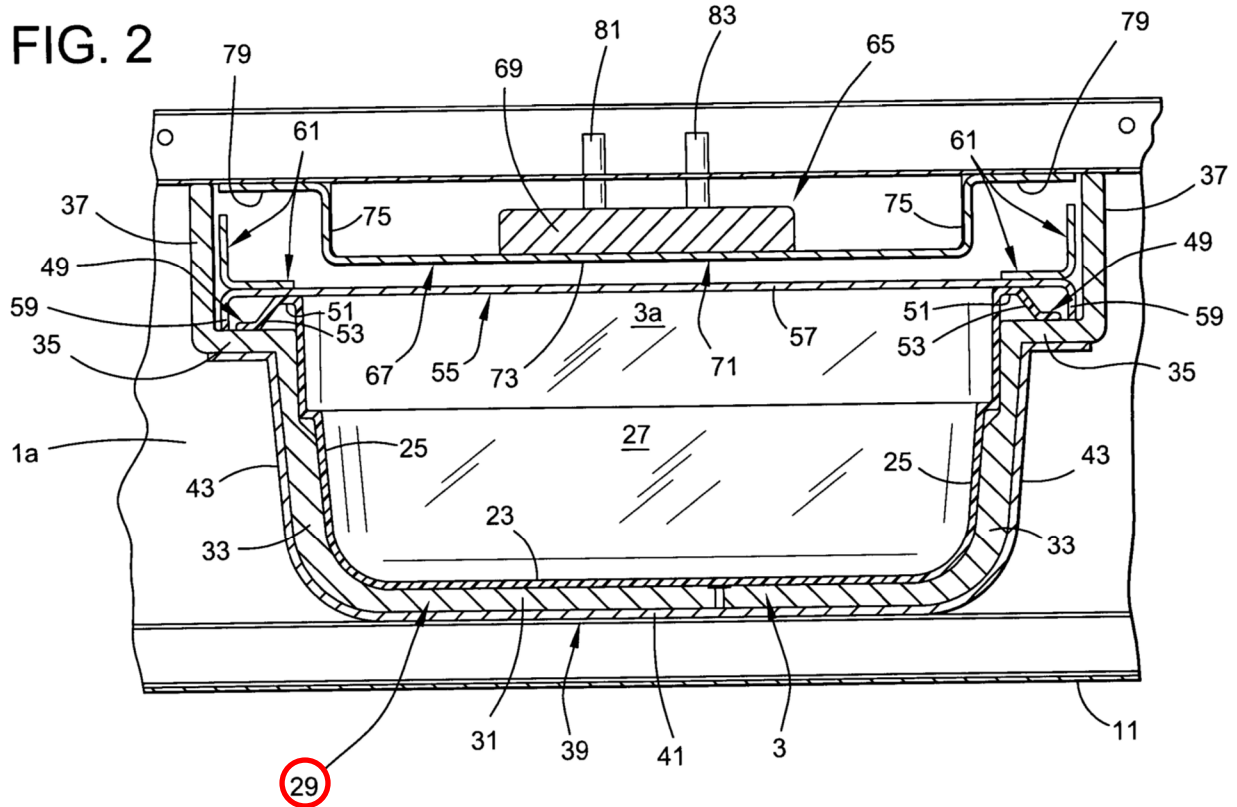


FIG. 2

EX1022.



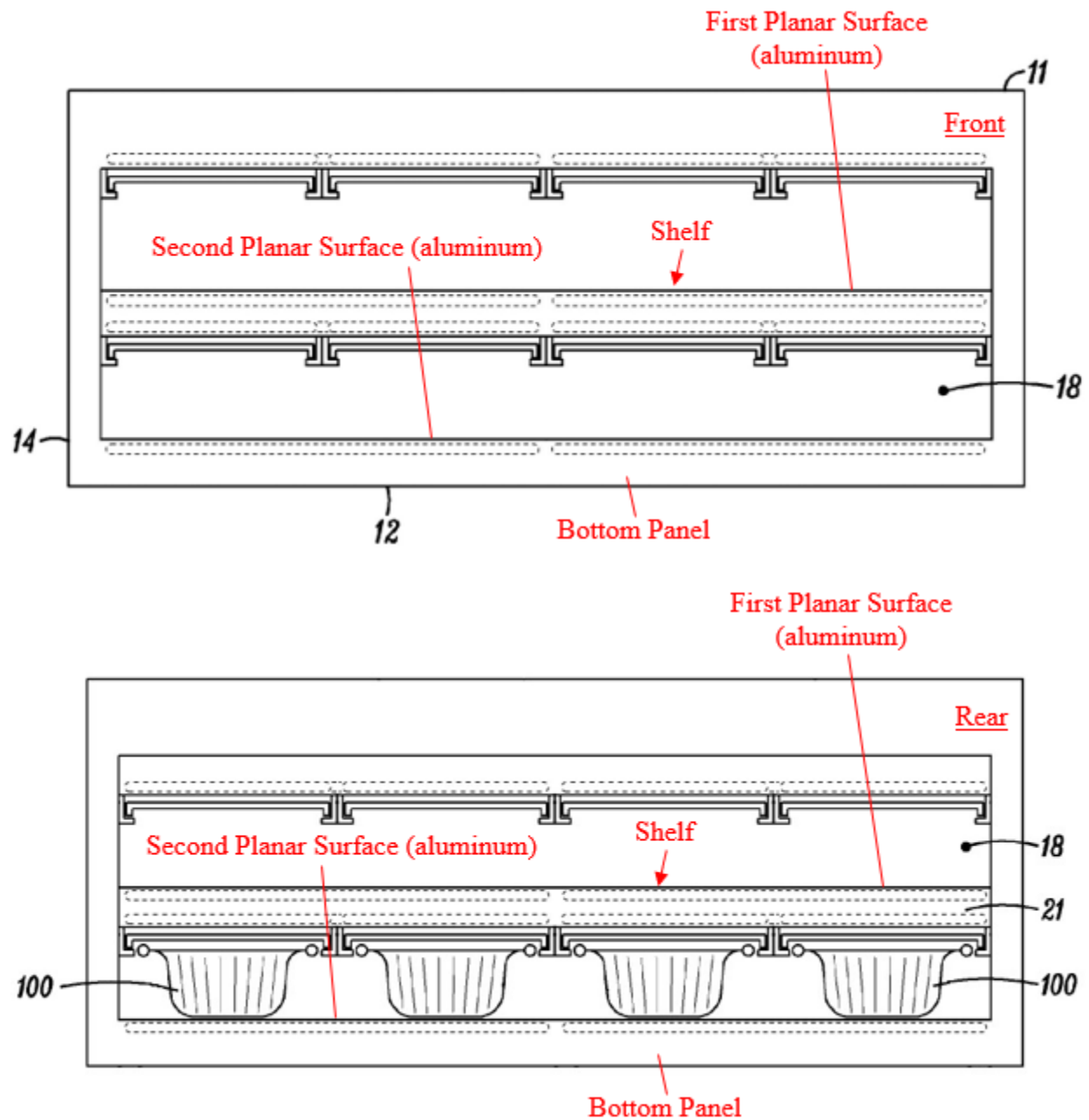
EX1016.

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—preferred, inexpensive, and lightweight material that “conducts heat well.” EX1017: 3:32-33; EX1022: ¶[0023]; EX1020: ¶¶[0021]-[0023]; EX1021: ¶¶[0020]-[0022]; EX1003: ¶¶1069-1070.

This uses a known technique (aluminum) to improve a similar device (Fortmann'748) in the same way (aluminum supporting food pans for localized heating) with reasonable expectation of success (known suitability of aluminum for

multiple zones in warming cabinets). EX1006: 1; EX1007: 53; EX1016: ¶[0039]; EX1020: ¶[0021]; EX1021: ¶[0020]; EX1022: ¶[0023]; EX1003: ¶¶1071-1074.

This renders obvious the planar surfaces comprising aluminum. EX1003: ¶¶1075-1076.



EX1010: Figs. 2, 6 (modified).

XV. GROUND 12: Claim 26 is Obvious Over Fortmann'748, IRHS Documents, Jones, Stanger, Loy, 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:

¶1077-1078.

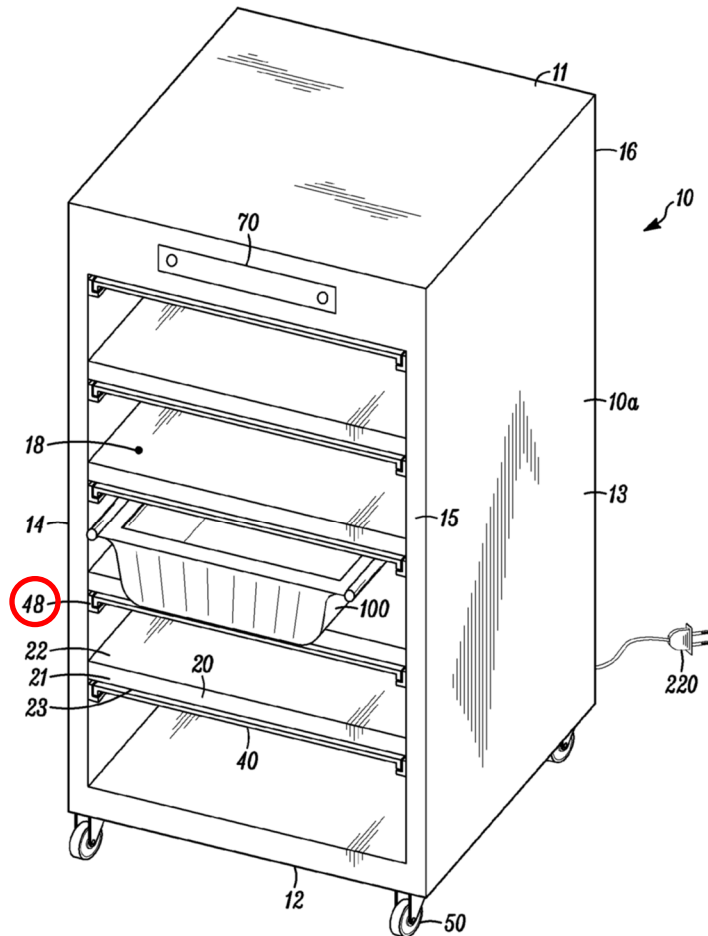


FIG. 1

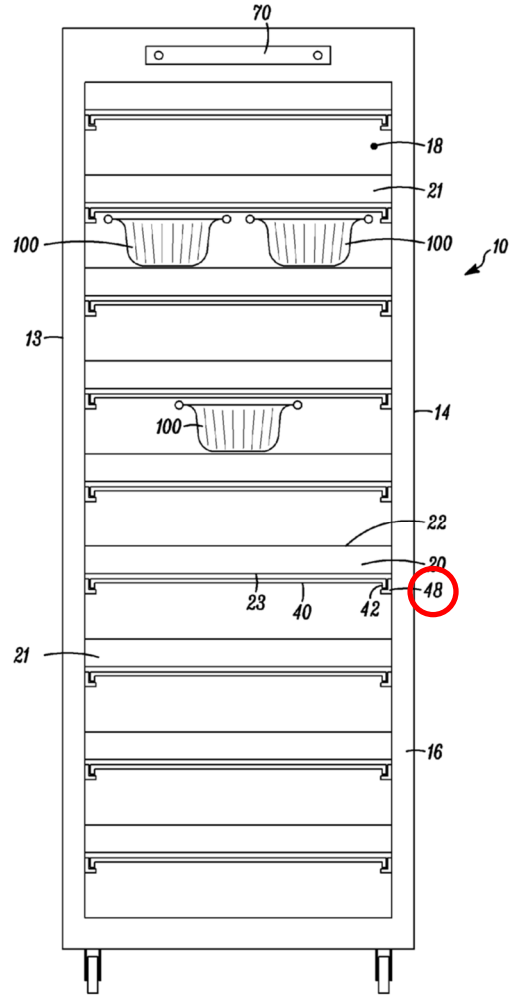


FIG. 6

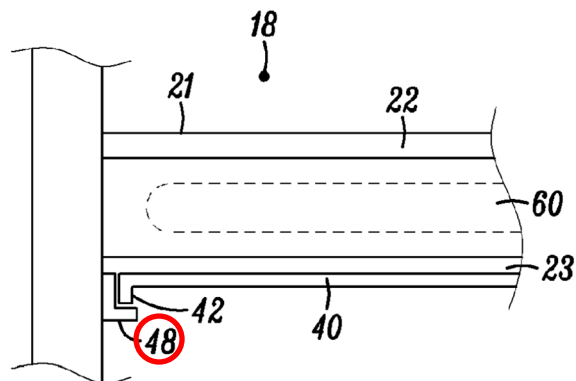
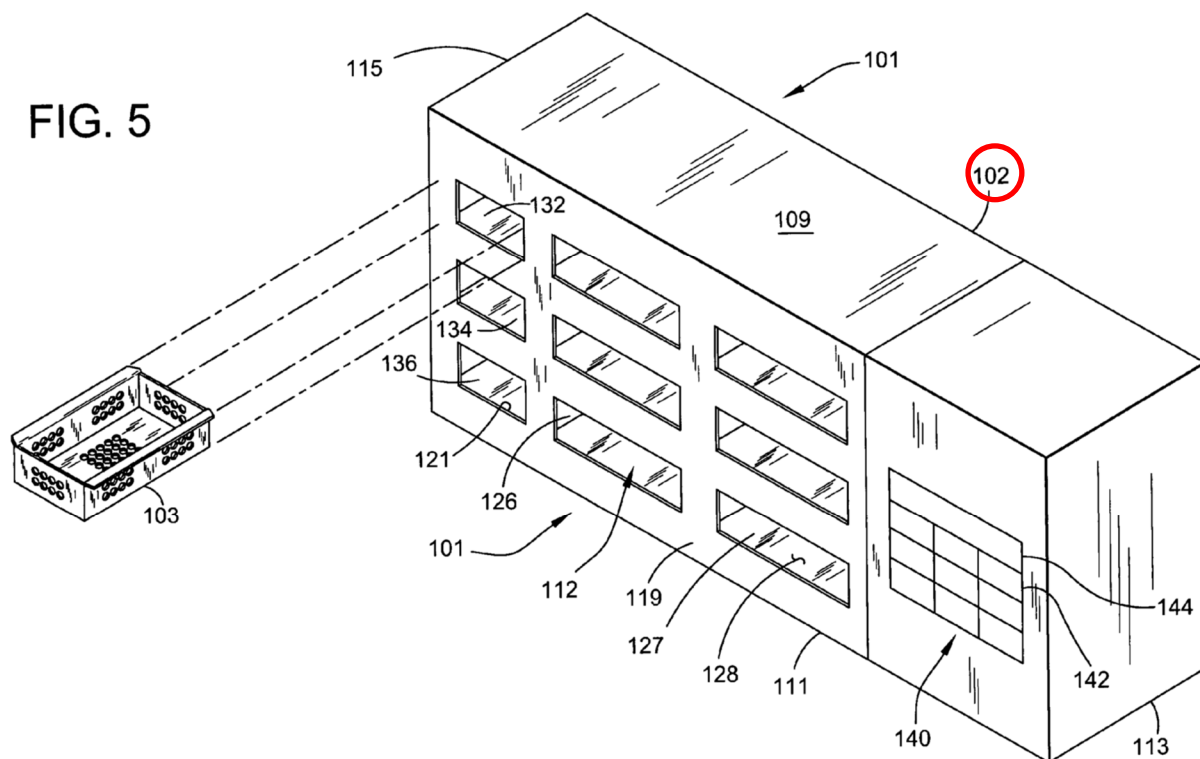


FIG. 3

EX1010.

Shei'155 and Shei'821 teach cabinets (102, 10) and lid shelves (36A) of sheet metal. EX1016: ¶[0046]; EX1011: ¶¶[0024], [0035], [0039]; EX1003: ¶¶1079-1081.



EX1016.

FIG. 1

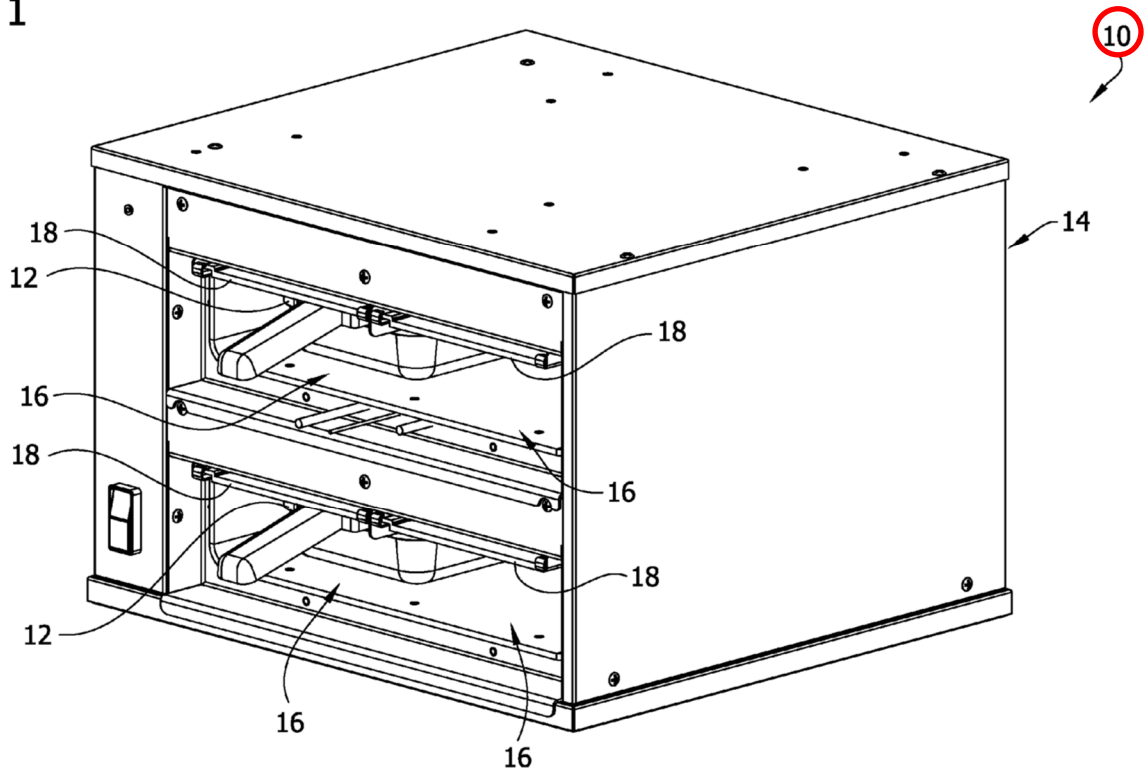


FIG. 7

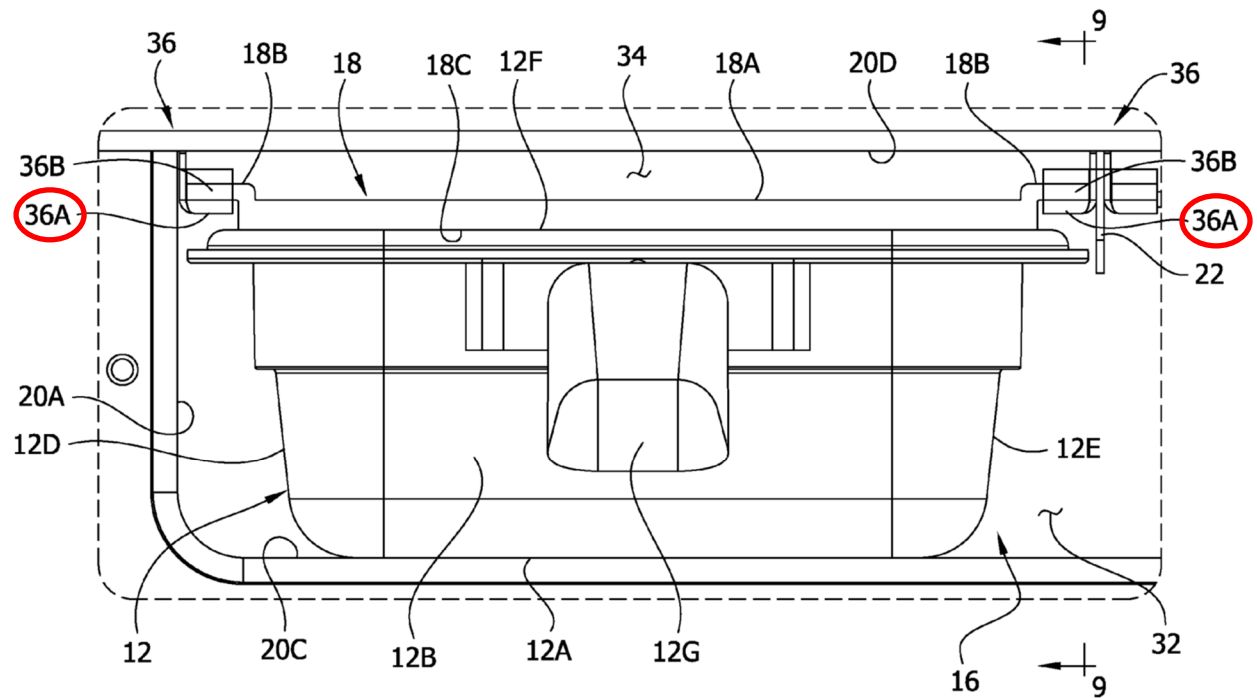
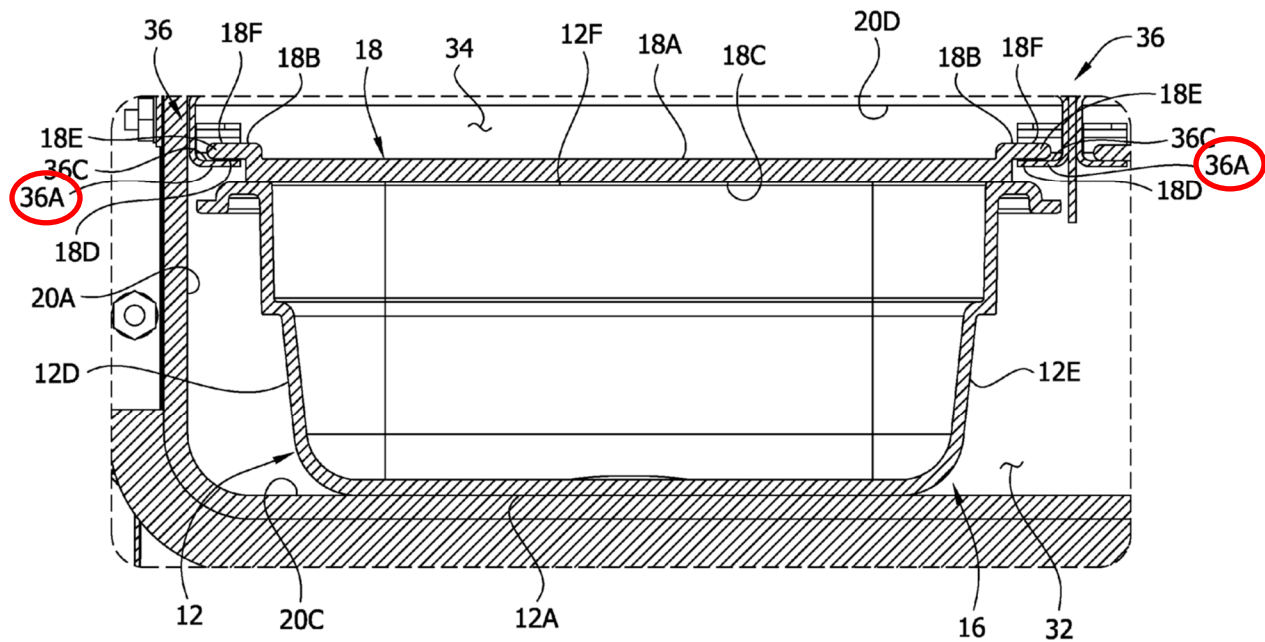


FIG. 8



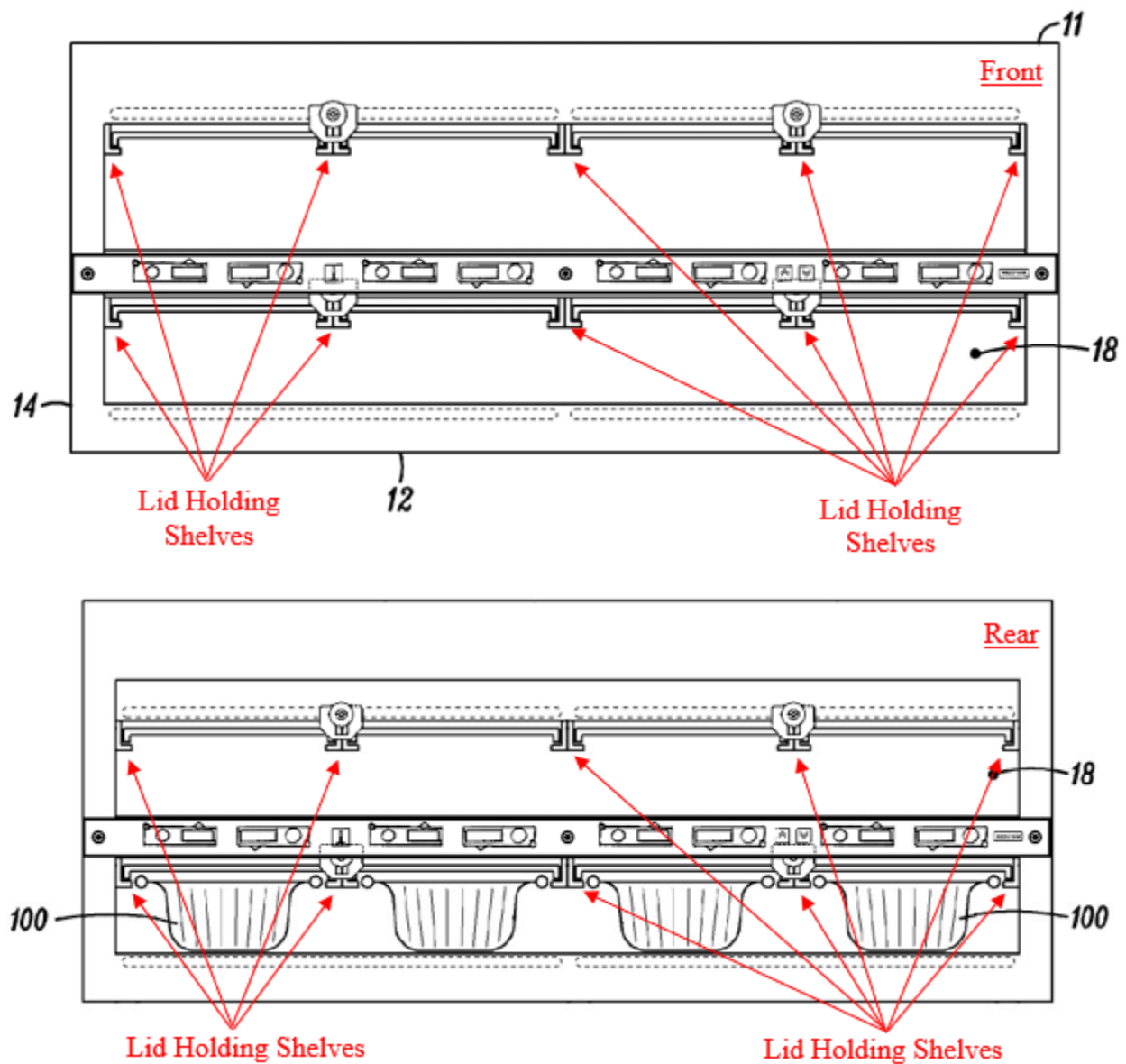
EX1011.

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: ¶1082. POSA would view sheet metal as suitable material for Fortmann'748's tracks. EX1016: ¶[0046]; EX1011: ¶[0039]; EX1003: ¶1082.

Moreover, 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:¶1082.

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 (Fortamnn'748's track shape suitable for sheet metal).

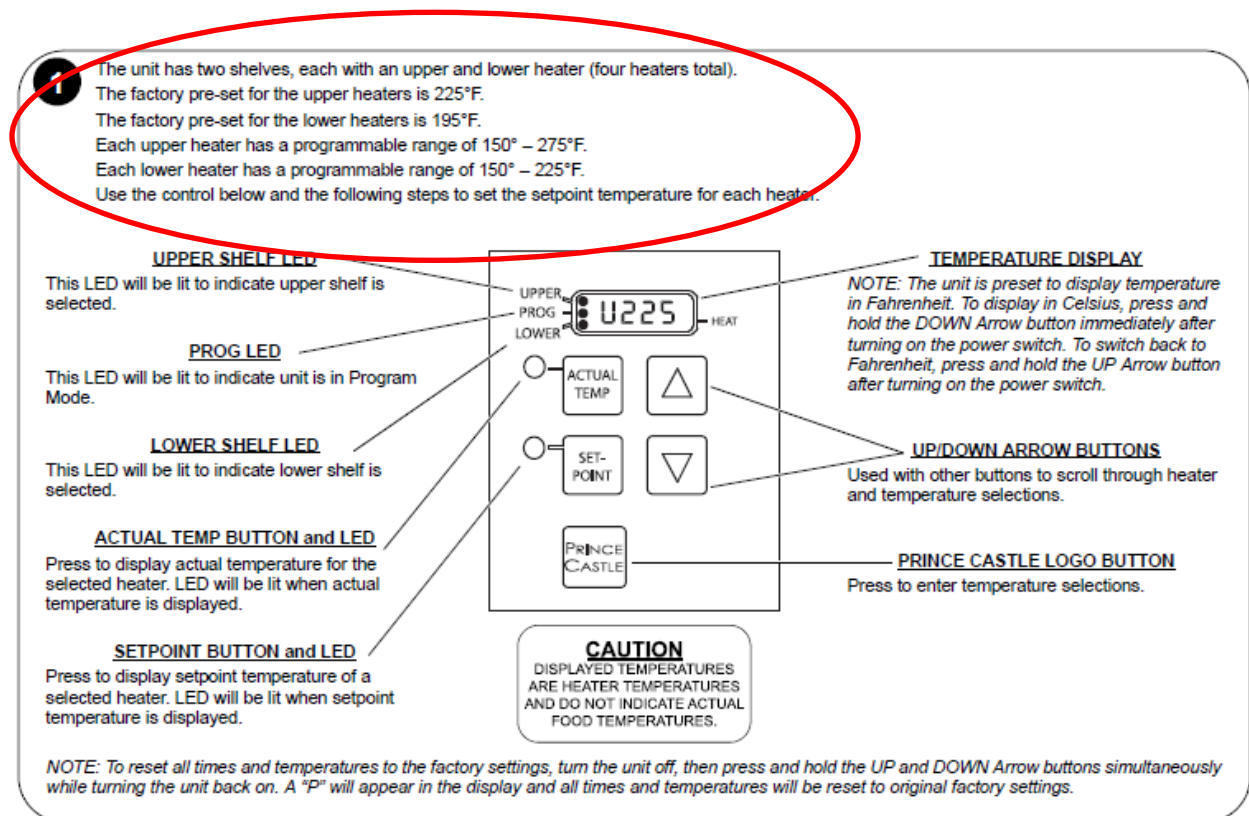
EX1010: Fig. 3; EX1003: ¶¶1083-1085.



EX1010: Figs. 2, 6 (modified).

XVI. GROUND 13: Claim 28 are Obvious Over Fortmann'748, IRHS Documents, Jones, Stanger, Loy, Fortmann'197, Fortmann'967, McMillan, Vaseloff, Hartfelder, Shei'099, and Prince Castle

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: ¶¶1086-1089.



EX1009: 40.

Per Prince Castle, it would have been obvious to adapt each upper heater of modified Fortmann'748 to output more heat energy than the respective lower heater (higher setpoint temperature, higher maximum temperature setting, and/or

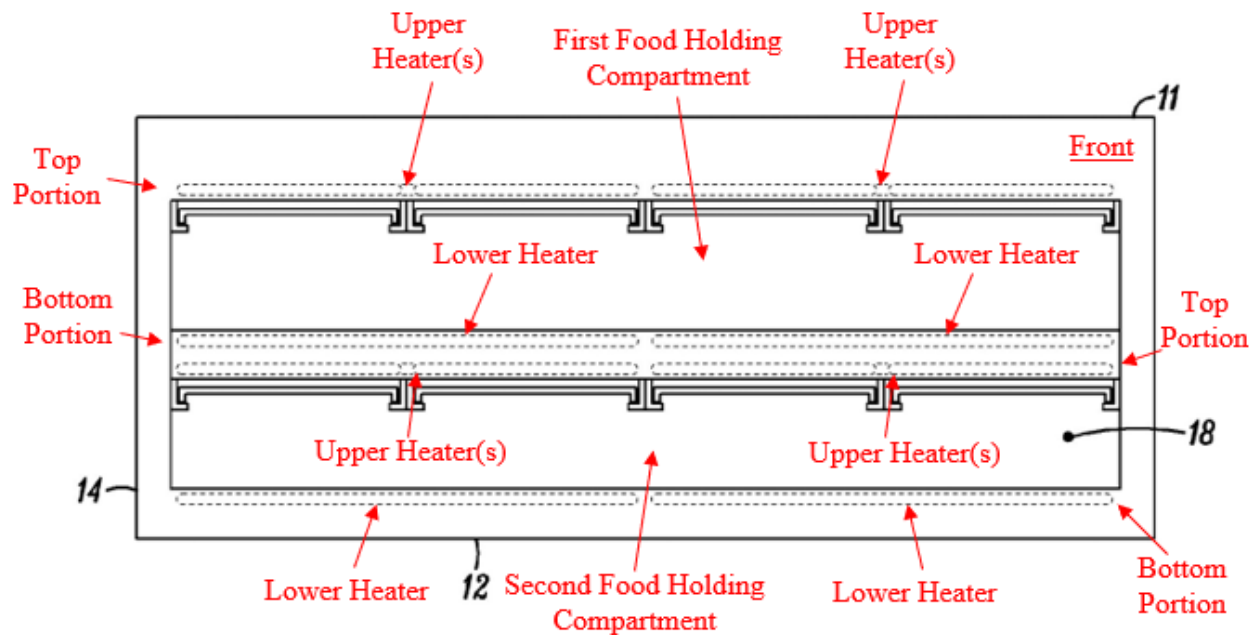
higher wattage rating). EX1003: ¶1091. Because upper and lower heaters of each zone are independently controllable and prior art taught to customize upper and lower heating per food product (Section XIII(A)(3)), adapting (e.g., setting) upper elements to output more heat energy than lower elements was an obvious design choice from limited 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: ¶1091. Prince Castle teaches upper heaters outputting more heat energy was well known. EX1009: 22, 40; EX1003: ¶1089.

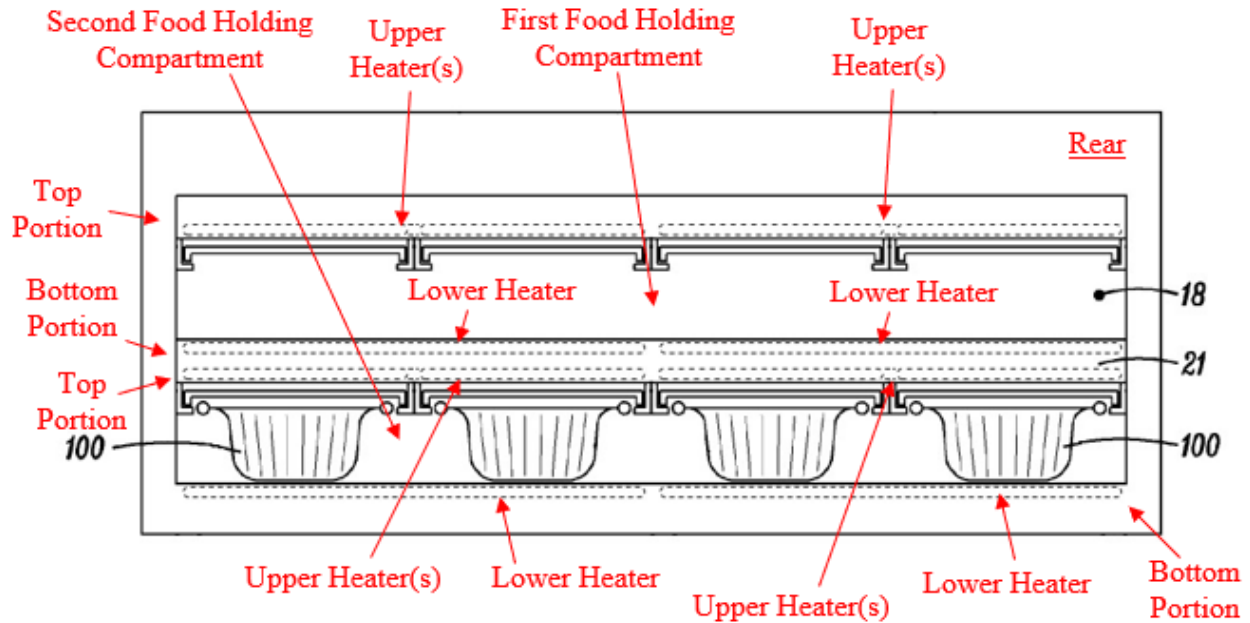
POSA would adapt the upper heaters to output more heat energy than respective lower heaters to overcome distance between upper heaters and food, counteract evaporative cooling, maintain food surface temperature and texture, compensate for upper heat radiating in all directions, and/or “to re-crisp breaded (fried) food, to melt cheese ..., to brown [] food products.” EX1027: ¶[0021]; EX1006: 1; EX1003: ¶¶1092-1095, 1097. This helps “provide optimum environment” and “minimize temperature distribution from top to bottom.” EX1006: 1; EX1007: 10, 51; EX1003: ¶1096.

This applies a known technique (upper heaters outputting more heat than lower heaters) to improve a similar device (Fortmann’748) in the same way (upper

heaters higher setpoint temperatures) with reasonable expectation of success (heaters operate independently). Section XIII(A)(3); EX1003: ¶¶1098-1099.

This renders obvious each upper heater being adapted (higher setpoint temperature, higher maximum temperature setting, and/or higher wattage rating) to output more heat energy than each lower heater. EX1003: ¶¶1090, 1100-1101.





EX1010: Figs. 2, 6 (modified).

XVII.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 '363 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.

U.S. Patent Nos. 10,852,002, 11,771,264, and 9,976,750 are related in priority to the '363 Patent. U.S. Patent Nos. 10,852,002, 11,771,264, and 9,976,750 are each currently the subject of an Inter Partes Review (IPR2026-00406, IPR2026-00482, and IPR2026-00484).

The '363 Patent recites very similar subject matter to the claims of U.S. Patent Nos. 9,980,322, 10,492,641, and 10,841,981. U.S. Patent Nos. 9,980,322, 10,492,641, and 10,841,981 are each currently the subject of an Inter Partes Review (IPR2026-00481, IPR2026-00480, and IPR2026-00479).

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:

LEAD COUNSEL	BACK-UP COUNSEL
William R. Everding, Reg. No. 67,087 STINSON LLP 7700 Forsyth Boulevard, Suite 1100 St. Louis, MO 63105 T: 314-345-7016; F: 314-863-9388 Email: william.everding@stinson.com	Steven Levitt, Reg. No. 76,498 STINSON LLP 7700 Forsyth Boulevard, Suite 1100 St. Louis, MO 63105 T: 314-345-7016; F: 314-863-9388 Email: steven.levitt@stinson.com
BACK-UP COUNSEL	BACK-UP COUNSEL
John R. Schroeder, Reg. No. 63,573 STINSON LLP 7700 Forsyth Boulevard, Suite 1100 St. Louis, MO 63105 T: 314-345-7023; F: 314-863-9388 Email: john.schroeder@stinson.com	Phil Hof, Reg. No. 72,606 STINSON LLP 7700 Forsyth Boulevard, Suite 1100 St. Louis, MO 63105 T: 314-345-7620; F: 314-863-9388 Email: phil.hof@stinson.com

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).

XVIII. GROUNDS FOR STANDING

Petitioner is not barred or estopped from petitioning and the '363 Patent is eligible for *inter partes* review. Petitioner was not served with a complaint alleging infringement of the '363 Patent more than one year before this Petition's filing.

XIX. CONCLUSION

Inter partes review is requested.

Dated: October 2, 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 October 2, 2026, a copy of the PETITION FOR INTER-PARTES REVIEW OF U.S. PATENT NO. 10,512,363 and associated exhibits were served via FedEx pursuant to 37 C.F.R. § 42.105 on the following attorneys of record for Patent Owner:

26753 – Andrus Intellectual Property Law, LLP
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 10,512,363

THOMPSON COBURN LLP
Attn: Alan H. Norman, Matthew Braunel, & Alex Widner
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 13,981 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. 10,512,363

The following claim listing shows the claims of the '363 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, the top panel and a shelf,
1.b.2	the top panel including at least one downwardly depending lid holding shelf,
1.b.3	the first food holding compartment being substantially unobstructed between the first side panel and the second side panel and below the downwardly depending lid holding shelf;
1.c.1	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, the bottom panel and the shelf,
1.c.2	the shelf including at least one downwardly depending lid holding shelf,
1.c.3	the second food holding compartment being substantially unobstructed between the first side panel and the second side panel and below the downwardly depending lid holding shelf;
1.d.1	wherein the shelf is located between the first and second food holding compartments and 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,

Ref. ID	Claim Limitation
1.d.2	the first side defining a first substantially planar surface comprising a thermally conductive material forming a top surface of the shelf and forming a bottom surface of the first food holding compartment,
1.d.3	the first substantially planar surface adapted to receive a tray for food items;
1.e.1	and wherein the bottom panel includes a second substantially planar surface comprising a thermally conductive material forming a bottom surface of the second food holding compartment,
1.e.2	the second substantially planar surface adapted to receive a tray for food items;
1.f.1	a first opening in the front face of the chassis defined by the first substantially planar surface, the first side panel, the second side panel and the top panel,
1.f.2	the first opening configured to allow the tray for food items to be passed through the first opening and onto the first substantially planar surface;
1.g.1	a second opening in the front face of the chassis defined by the second substantially planar surface, the first side panel, the second side panel and the shelf,
1.g.2	the second opening configured to allow the tray for food items to be passed through the second opening and onto the second substantially planar surface;
1.h.1	a first food holding zone formed in the first food holding compartment,
1.h.2	the first food holding zone having at least one independently controllable heating element disposed at a top portion of the first food holding compartment, and at least one independently

Ref. ID	Claim Limitation
	controllable heating element disposed at a bottom portion of the first food holding compartment,
1.h.3	the first food holding zone having a controllable first food holding temperature,
1.h.4	the first food holding zone including a first food holding bay and a second food holding bay, each of the first and second food holding bays being configured to receive a food holding tray;
1.i.1	a second food holding zone formed in the first food holding compartment,
1.i.2	the second food holding zone having at least one independently controllable heating element disposed at the top portion of the first food holding compartment and at least one independently controllable heating element disposed at the bottom portion of the first food holding compartment,
1.i.3	the second food holding zone having a controllable second food holding temperature,
1.i.4	the second food holding zone including a third food holding bay and a fourth food holding bay, each of the third and fourth food holding bays being configured to receive a food holding tray;
1.j	wherein the first food holding zone and the second food holding zone are adjacent one another across the first substantially planar surface;
1.k.1	a third food holding zone formed in the second food holding compartment,
1.k.2	the third food holding zone having at least one independently controllable heating element disposed at a top portion of the second food holding compartment, and at least one independently controllable heating element disposed at a bottom portion of the second food holding compartment,

Ref. ID	Claim Limitation
1.k.3	the third food holding zone having a controllable third food holding temperature,
1.k.4	the third food holding zone including a fifth food holding bay and a sixth food holding bay, each of the fifth and sixth food holding bays being configured to receive a food holding tray;
1.1.1	a fourth food holding zone formed in the second food holding compartment,
1.1.2	the fourth food holding zone having at least one independently controllable heating element disposed at the top portion of the second food holding compartment and at least one independently controllable heating element disposed at the bottom portion of the second food holding compartment,
1.1.3	the fourth food holding zone having a controllable fourth food holding temperature,
1.1.4	the fourth food holding zone including a seventh food holding bay and a eighth food holding bay, each of the seventh and eighth food holding bays being configured to receive a food holding tray;
1.m	wherein the third food holding zone and the fourth food holding zone are adjacent one another across the second substantially planar surface;
1.n	at least one user interface for controlling the food holding temperature of each food holding bay; and
1.o	a controller operatively coupled to the user interface and each heating element, the controller configured to independently operate each heating element such that each food holding zone has an independently controlled food holding temperature.
2.a.1	The food holding bin of claim 1, further comprising: a third opening in the rear face of the chassis defined by the first

Ref. ID	Claim Limitation
	substantially planar surface, the first side panel, the second side panel and the top panel,
2.a.2	the third opening configured to allow the tray for food items to be passed through the third opening from the first substantially planar surface; and
2.b.1	a fourth opening in the rear face of the chassis defined by the second substantially planar surface, the first side panel, the second side panel and the shelf,
2.b.2	the fourth opening configured to allow the tray for food items to be passed through the fourth opening from the second substantially planar surface.
3	The food holding bin of claim 1 wherein each interface is a graphical interface that displays the food holding temperature of each food holding bay.
4	The food holding bin of claim 1, further comprising a first bezel attached to the chassis, the first bezel providing at least one user interface comprising dedicated controls and/or dedicated displays for each of the first, second, third, and fourth food holding bays.
5	The food holding bin of claim 3, wherein the first bezel is set forward from the shelf and defining a space between the first bezel and the front face.
6	The food holding bin of claim 5, further comprising a latch moveable from a locked position to an unlocked position within the space between the first bezel and the front face.
7	The food holding bin of claim 4, wherein the first bezel provides at least one graphical interface comprising at least one dedicated display and the dedicated display displays a temperature setting for a corresponding food holding bay.

Ref. ID	Claim Limitation
8	The food holding bin of claim 4, wherein the dedicated display displays additional information about a food item stored in the corresponding food holding bay.
9	The food holding bin of claim 7, wherein the dedicated display displays additional information about a food item stored in the corresponding food holding bay.
10	The food holding bin of claim 4, wherein the first bezel provides two user interfaces arranged horizontally beneath the first food holding zone and the second food holding zone, respectively.
11.a.1	The food holding bin of claim 2, further comprising at least two bezels attached to the chassis,
11.a.2	a first bezel providing at least one user interface comprising dedicated controls and/or dedicated displays for each of the first, second, third, fourth, fifth, sixth, seventh, and eighth food holding bays, the first bezel located proximate the front face of the chassis; and
11.a.3	a second bezel attached to the chassis, the second bezel providing at least one user interface comprising dedicated controls and/or dedicated displays for each of the first, second, third, fourth, fifth, sixth, seventh, and eighth food holding bays, the second bezel located proximate the opposing rear face of the chassis.
12	The food holding bin of claim 1, further comprising a latch disposed adjacent the first opening.
13	The food holding bin of claim 12, wherein the latch is located between the first food holding bay and the second food holding bay.
14	The food holding bin of claim 12, wherein the latch is rotatable or translatable from a first position to a second position.

Ref. ID	Claim Limitation
15	The food holding bin of claim 1, further comprising at least one food holding tray resting on at least one substantially planar surface within one food holding bay.
16	The food holding bin of claim 15, wherein the independently controllable heating elements disposed at the bottom portion of the first and second food holding compartments provide heat energy to at least one food holding tray through conduction.
17	The food holding bin of claim 15, wherein the independently controllable heating elements disposed at the top portion of the first and second food holding compartments provide radiant heat to at least one food holding tray.
18.a	The food holding bin of claim 15, wherein the independently controllable heating elements disposed at the top portion of the first and second food holding compartments provide radiant heat energy to at least one food holding tray and
18.b	the independently controllable heating elements disposed at the bottom portion of the first and second food holding compartments provide heat energy through conduction to at least one holding tray.
19	The food holding bin of claim 1, wherein the independently controllable heating elements comprise a resistive wire.
20	The food holding bin of claim 1, wherein at least one of the substantially planar surfaces is a continuous surface.
21	The food holding bin of claim 20, wherein at least one of the substantially planar surfaces is substantially free of any dividing walls or other structure between the first, second, third, and fourth food holding bays.
22	The food holding bin of claim 20, wherein at least one of the substantially planar surfaces is substantially free of any dividing walls or other structure between the fifth, sixth, seventh and eighth food holding bays.

Ref. ID	Claim Limitation
23	The food holding bin of claim 15, wherein each food holding bay further comprises a lid holding shelf elevated above the substantially planar bottom surface in the first food holding compartment and the second food holding compartment, each lid holding shelf being configured to receive and store a lid for the food holding tray.
24	The food holding bin of claim 23, wherein a latch is disposed adjacent the first opening and is moveable 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.
25	The food holding bin of claim 24, wherein the latch is rotatable and is biased into the locked position by gravity.
26	The food holding bin of claim 23, wherein the lid holding shelf comprises sheet metal.
27	The food holding bin of claim 23, wherein the lid holding shelf comprises a wire form.
28	The food holding bin of claim 1, wherein each independently controllable heating element disposed at the top portion of the first and second food holding compartments is adapted to output more heat energy than the independently controllable heating elements disposed at the bottom portion of the first and second food holding compartments.
29	The food holding bin of claim 1, wherein at least one substantially planar surface comprises aluminum.
30	The food holding bin of claim 1, wherein each of the food holding zones are each heated to different temperatures.
31	The food holding bin of claim 1, wherein two or more of the food holding zones are each heated to different temperatures.

Ref. ID	Claim Limitation
32	The food holding bin of claim 1, wherein two or more of the food holding zones are each heated to the same temperature.
33.a.1	The food holding bin of claim 1, wherein the shelf comprises an upper thermally conductive plate disposed in the shelf and in thermal communication with the first side, a lower thermally conductive plate disposed in the shelf and in thermal communication with the second side,
33.a.2	a first set of independently controllable heating elements in thermal communication with the upper thermally conductive plate, and a second set of independently controllable heating elements in thermal communication with the lower thermally conductive plate;
33.b	wherein the first set of independently controllable heating elements are capable of providing different amounts of heat energy into the first and second food holding zones of the first food holding compartment; and
33.c	wherein the second set of independently controllable heating elements are capable of providing different amounts of heat energy into the third and fourth food holding zones of the second food holding compartment.
34	The food holding bin of claim 33, wherein an insulating material is provided between the first and second sets of independently controllable heating elements.
35	The food holding bin of claim 33, wherein each of the first and second sets of independently controllable heating elements comprise two heating elements.
36	The holding bin of claim 1, wherein the at least one user interface is configured to set the food holding temperature of each food holding zone, and the first food holding zone is maintained at a first set food holding temperature, the second food holding zone is maintained at a second set food holding temperature, the third food holding zone is maintained at a third

Ref. ID	Claim Limitation
	set food holding temperature, and the fourth food holding zone is maintained at a fourth food set holding temperature.
37	The holding bin of claim 1, wherein the at least one user interface is configured to set the food holding temperature of each food holding zone and the controller independently operates each heating element such that each food holding zone is maintained at an independently set food holding temperature.