INTERNET ARCHIVE

archive.org

DECLARATION OF MINA CHING

1. I am a Records Request Processor at the Internet Archive. I make this declaration of my own personal knowledge.

2. The Internet Archive is a website that provides access to a digital library of Internet sites and other cultural artifacts in digital form. Like a paper library, we provide free access to researchers, historians, scholars, and the general public. The Internet Archive has partnered with and receives support from various institutions, including the Library of Congress.

3. The Internet Archive has created a service known as the Wayback Machine. The Wayback Machine makes it possible to browse more than 450 billion pages stored in the Internet Archive's web archive. Visitors to the Wayback Machine can search archives by URL (i.e., a website address). If archived records for a URL are available, the visitor will be presented with a display of available dates. The visitor may select one of those dates, and begin browsing an archived version of the Web. Links on archived files in the Wayback Machine point to other archived files (whether HTML pages or other file types), if any are found for the URL indicated by a given link. For instance, the Wayback Machine is designed such that when a visitor clicks on a hyperlink on an archived page that points to another URL, the visitor will be served the archived file found for the hyperlink's URL with the closest available date to the initial file containing the hyperlink.

4. The archived data made viewable and browseable by the Wayback Machine is obtained by use of web archiving software that automatically stores copies of files available via the Internet, each file preserved as it existed at a particular point in time.

5. The Internet Archive assigns a URL on its site to the archived files in the format http://web.archive.org/web/[Year in yyyy][Month in mm][Day in dd][Time code in hh:mm:ss]/[Archived URL] aka an "extended URL". Thus, the extended URL http://web.archive.org/web/19970126045828/http://www.archive.org/ would be the URL for the record of the Internet Archive home page HTML file (http://www.archive.org/) archived on January 26, 1997 at 4:58 a.m. and 28 seconds (1997/01/26 at 04:58:28). The date indicated by an extended URL applies to a preserved instance of a file for a given URL, but not necessarily to any other files linked therein. Thus, in the case of a page constituted by a primary HTML file and other separate files (e.g., files with images, audio, multimedia, design elements, or other embedded content) linked within that primary HTML file, the primary HTML file and the other files will each have their own respective extended URLs and may not have been archived on the same dates.

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6. Attached hereto as Exhibit A are true and accurate copies of browser screenshots of the Internet Archive's records of the archived files for the URLs and the dates specified in the attached coversheet of each screenshot.

7. Attached hereto as Exhibit B are true and accurate copies of the Internet Archive's records of the archived files for the URLs and the dates specified in the attached coversheet of each file.

8. I declare under penalty of perjury under the laws of the United States of America that the foregoing is true and correct.

DATE: February 10, 2026

Mina Ching

EXHIBIT A

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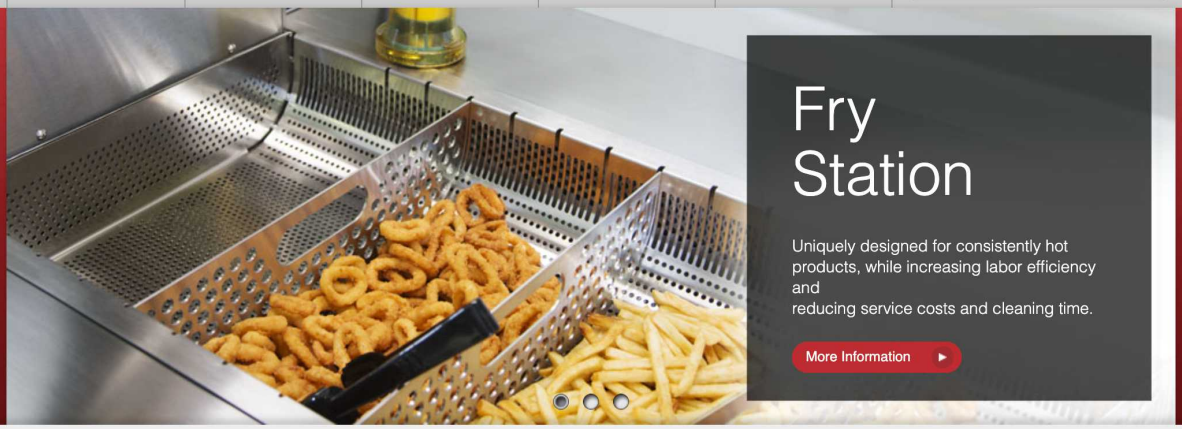


Fry Station

Uniquely designed for consistently hot products, while increasing labor efficiency and
reducing service costs and cleaning time.

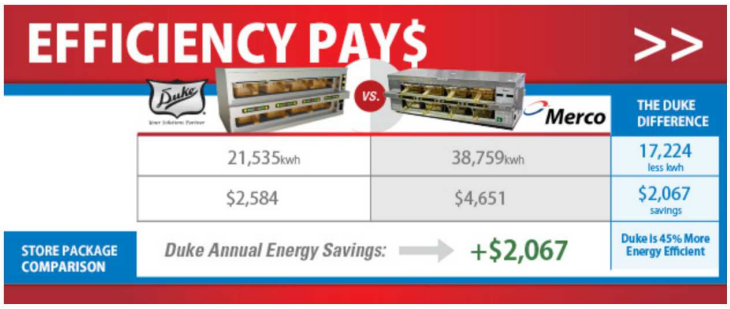
More Information

Expedite Station

IRHS (InfraRed Heat Sink™)

Fry Station

Broiler



Service Agent Locator

I'm Located in:

Location

Submit

ISO 9001:2008 Certified
Certificate: #012315/Registration #3913-00

Literature

- Equipment Order Guide Sell Sheet
- VISOR Order Guide Sell Sheet

Customer Testimonials

"With lower operating costs in labor, R&M, and utilities combined with acquisition cost, the Duke Flexible Batch Broiler helps improve my profitability. I believe that in most situations the broiler will pay for itself in 12-18 months depending on the volume."

- Glen Helton, Burger King

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IRHS (InfraRed Heat Sink™)

Features | Literature | Video | Get a Quote

Speed vs. Quality?
You can have both!

- Consistently hot, gold standard food always available
- Lowest total cost of ownership
- Built with the future in mind

Watch the **IRHS** Video

Get a Quote

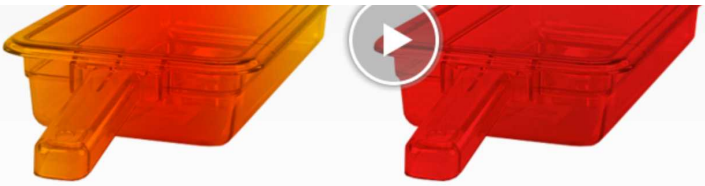
Hot, Gold Standard Food | **Lowest Cost of Ownership** | **Built for the Future**

Higher Profitability

Duke's IRHS helps you raise restaurant profitability, by improving the aspects that matter most to your customers, while decreasing the costs associated with running your restaurant. With longer hold times, speed of service improves greatly, and better tasting product leads to higher guest satisfaction. Longer hold times also mean

Consistently hot, gold standard food is always available.

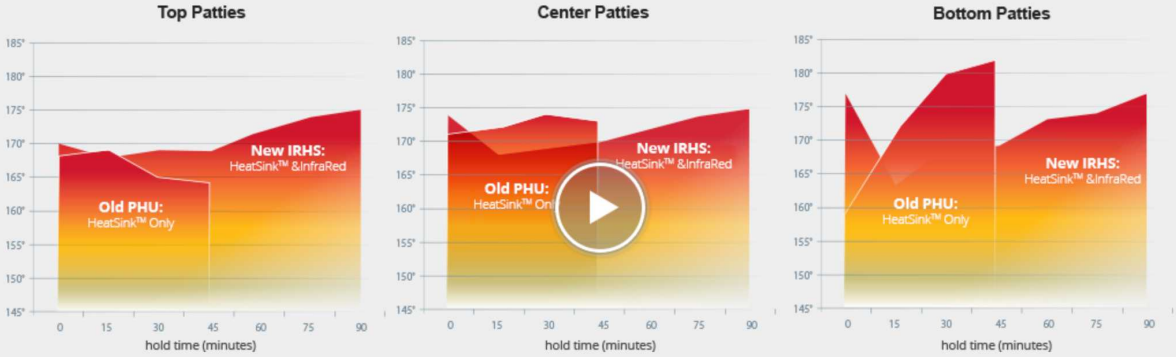
Get a Quote



Previous Generation PHU:
HeatSink™ Only

New IRHS:
Combined HeatSink™ and InfraRed

Whopper Pan Temperature Comparison



Menu Item	Hold Time Increase with New IRHS (%)	Hold Time Increase with New IRHS (min)
EXPEDITE - FRIED		
Chicken Strips	200%	40 min
Nuggets	100%	30 min
MAIN BOARD - FRIED		
Chick'n Crisp	100%	30 min
OCS	500%	30 min
Tendercrisp	150%	45 min
Fish	50%	15 min
MAIN BOARD - BROILED		
Whopper Jr.	78%	45 min
Tendergrill	25%	30 min
1.7 burger	100%	45 min
Whopper	100%	45 min
Turkey Burger	100%	45 min
Stuffed Burger	100%	45 min
Rib Patty	100%	45 min
BKFST		
Eggs	100%	45 min
Sausage Patty	50%	30 min
French Toast Sticks	33%	15 min

Significantly extend all hold times across the menu, including fried foods

$

Lowest Total Cost of Ownership Solution

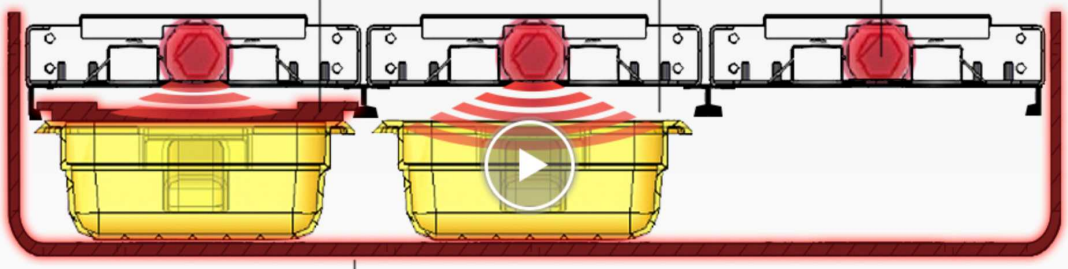
Don't Blow Away Your Profits!

Get a Quote

New Metal Covers
Choose robust aluminum covers or standard stainless covers to eliminate the cost and hassle of plastic lids.

Open Venting
For fried product, there is no cover required.

Quartz IR Emitters
Tailor each well specifically to the products within them, providing unlimited flexibility per well.



Proven HeatSink™
Wrap-around HeatSink™ provides even, steady heat to the product.

- **Completely sealed metal cover with no heat loss**
- **Fully sealed cabinet with no openings, fans or moving parts, to prevent grease migration to internal components**

Designed to Last in Your Kitchen

With two separate models designed to give you the best choice in holding equipment.

1 Robust metal cover eliminates the cost and hassle of plastic lids

2 Reduce grease seepage concerns with a reinforced design

3 Eliminate faceplate cracks with new stainless steel constructions

4 Ensure quick and accurate fixes with more advanced diagnostics

KM Compatible | VISOR

The new robust Duke timer bars are covered under Duke's 3-year parts warranty.

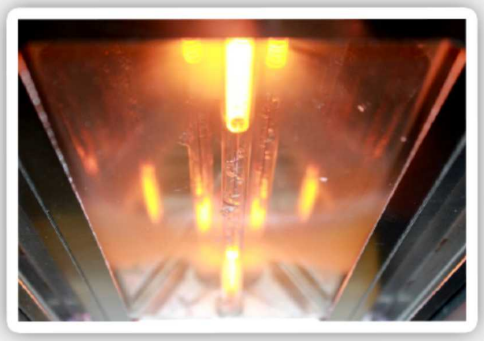
More Product Information at Each Well

(Product, Hold Time Remaining, Temperature)

Flexible, Reliable Technology

Compare the Duke Sealed IR technology to the competition.
The difference is clear.

Duke Sealed IR



- Long lasting, proven emitters have been used in Duke holding equipment for 10 years.
- The IR energy is pulsed on only when needed to control energy usage and extend the life of the emitters.
- There are no moving parts or openings for grease to compromise the components.
- IR emitter is securely housed in a sealed compartment behind tempered glass.
- Idle mode creates Serv-Safe environment if operator forgets to start hold cycle

Merco Forced Air

Air drawn from kitchen through side of unit and pushed through small fan. Grease laden air will create film for debris to collect on fan blades and heating elements.

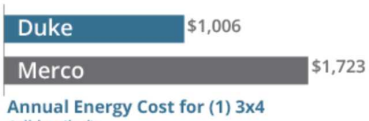
Hot, greasy air travels through top baffle. The top baffle will become saturated with grease, leading to flavor transfer.

Jet plate spreads hot air that is finally dispersed into the cover or food pan. Over time, the jet plate will become clogged, leading to performance degradation. Excessive hot air is blown directly into the kitchen and on the crew members.

Energy Savings = Cash Flow Improvement

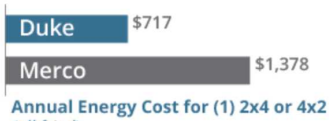
Individual Unit Energy Savings

Annual Energy Savings: **$717**
Monthly Energy Savings: **$60**



Annual Energy Cost for (1) 3x4
(all broiled)

Annual Energy Savings: **$661**
Monthly Energy Savings: **$55**



Annual Energy Cost for (1) 2x4 or 4x2
(all fried)

kw/h Rate: $0.12; 16 hrs per day, 60% daily capacity utilization

Full Store Duke Savings

FULL STORE DUKE SAVINGS	5 YRS	ANNUALLY	MONTHLY
(2) 3x4s and (1) 2x3	$10,335	$2,067	$172
(4) 2x4s	$11,390	$2,278	$190

MODEL	Old FWM	New IRHS	Competitor
2x2	15 A	15 A	20 A
2x3	15 A	15 A	20 A
2x4	15 A	15 A	20 A
3x4	15 A	20 A	20 A

Built for the Future

Your business is dynamic and your equipment should be, too.

Previous Generation PHU:
HeatSink™ Only

New IRHS:
Combined HeatSink™ and InfraRed

Whopper Pan Temperature Comparison

IRHS provides unlimited menu and operational flexibility.

InfraRed

Precise holding algorithms per food product to control thermal path of food

Total Well Independence

Any product.
Any pan.

Smaller footprint

Duke's IRHS is a heavyweight, built to last (240 lbs vs the 135 lb Merco unit). Yet with a remarkably smaller footprint, it takes up less room in your kitchen

VISOR enabled units exchange timer bars for an intuitive, data rich tablet GUI.

Intuitive, Powerful Interface

Enhance performance when coupled with a PMS that works, and you trust

Push Programming

Much more intuitive and user friendly. Push from anywhere, anytime.

Active Diagnostics

Not only directs your crew members when something goes wrong, but allows for proactive mainenance to avoid issues in the first place

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VISOR Order Guide

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About Us

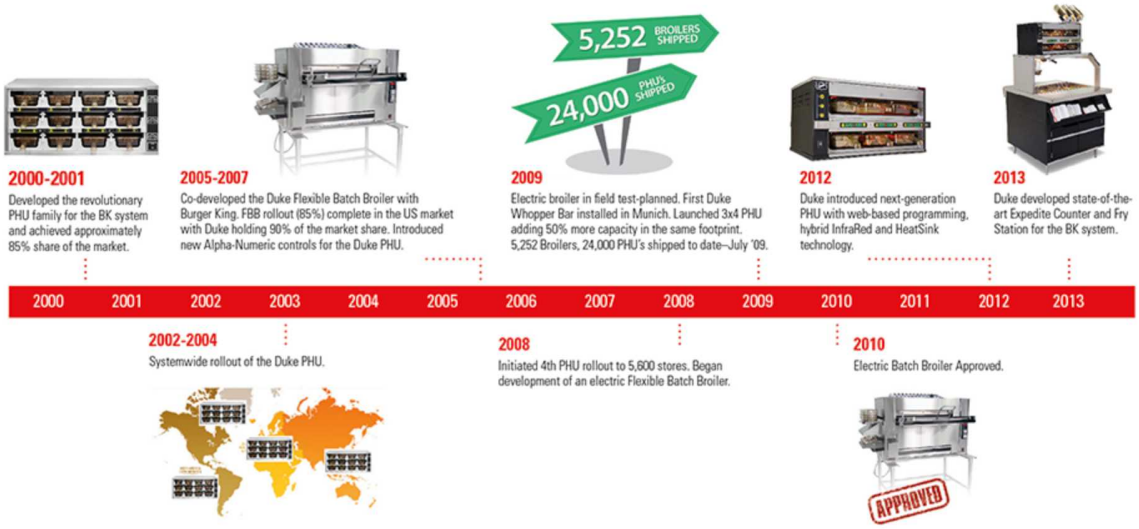
Today's fast-paced, hyper-competitive environment puts a premium on ongoing innovation and continuous improvement. At Duke, these qualities are deeply ingrained in our corporate culture and way of doing business.

Since 1998, for instance, our investment in research and development has grown 300%, or 12.8% CAGR.

Our engineering headcount has grown 150% over the same time frame.

We recognize your Pain Points: fried food holding quality, waste, menu proliferation, labor and training, speed of service (organization, specialty board, fry cook times), kitchen image, merchandising. We work to minimize the pain through a flexible approach to manufacturing that emphasizes customization, responsiveness and speed to market.

We believe you deserve access to world-class processes, people and facilities. To that end, we invest not only in state-of-the-art hardware like robotics and laser cutting and welding equipment, but also in process enhancement and best practices through utilization of Six Sigma, Lean Manufacturing, 5S and ISO certification. Better still, our expanding list of business partners include many of the fastest growing, most dynamic and forward-thinking names in the food-service industry. Partner with Duke, and position your operation for growth now, and in the years ahead!



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Expedite Station

Features | Literature | Video | Get a Quote

Minimize Service Times. **Maximize Sales.**

- Faster speed of service
- Better order accuracy
- Enhanced merchandising

Watch the **Overview** Video

Get a Quote

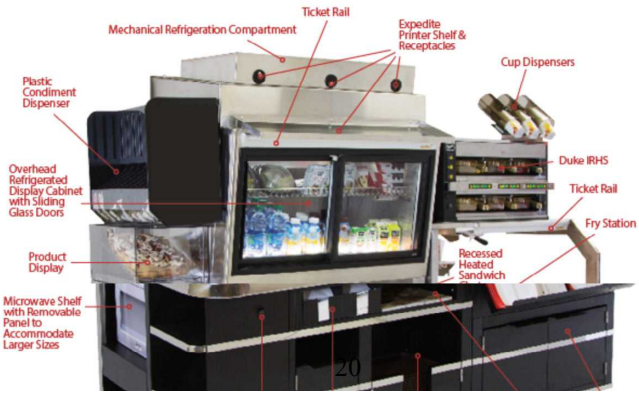
Faster Service Times | Improved Food Quality | Incremental Sales

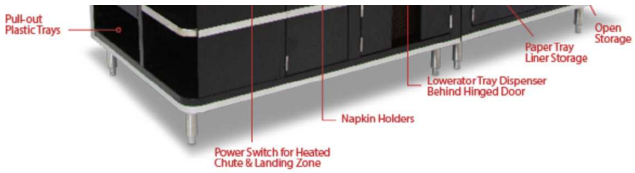
Faster Service

Faster Service

Modular, ergonomic design makes workflow intuitive, minimizing training time.
Balanced labor, allowing expeditor to bag and box fried product.

Get a Quote





Front Back

The Expedite Station addresses many restaurant pain points.

The Problem	The Solution
Fried food holding quality	New IRHS and Fry Station
Product Waste	Extended hold times (double on most products)
Menu proliferation	Organized Expedite Station to handle large menu
Labor management and training	Ergonomic, intuitive design for ease of training
Speed of Service	Reduced footprint, re-located specialty board, improved fry cook and hold times.
Outdated Kitchen Image	New, high-end design to match BK brand image
Underutilized Merchandising	Integrated merchandiser in view of customer to boost sales

Improved Food Quality

Improved Food Quality with Advanced Holding Technologies

Get a Quote

New InfraRed HeatSink™ Holding Unit

Duke's IRHS includes advanced holding technologies to produce a consistently hot product, while doubling hold times across the board. The improved design, flexibility, consistency and kitchen integration will position your operation for continued growth.

- Dual holding technologies for hot, consistent product temperatures
- Solid-state, fanless, design and fully sealed cavity prevent grease migration
- Heavy, robust aluminum covers for individual control

- Utilize "Turbo Boost" for a quick shot of heat to the product
- Unlimited flexibility for current and future menus
- Hold any food item in any well, knowing it is optimized for that product
- Energy efficient technology that utilizes idle mode, preventing forced hot air into the kitchen
- Web programming to quickly and easily update menus
- Connect to your kitchen management system
- Reduced footprint

Learn more about the InfraRed HeatSink™ Holding Unit

New Fry Holding Station

Duke's Fry Holding Station creates an optimum holding environment for fries, onion rings, and hash browns, which doubles hold times for fried products. The result means reduced waste, fewer fry cook cycles, and higher store throughput.

- Two independently controlled heat zones
- Customized temperature and airflow for fried products
- Dual heaters and fans per zone to provide unmatched temperature consistency and redundancy of equipment
- Majority of air is recirculated, resulting in a cooler kitchen
- Multiple lanes with flexible divider system to separate products into batch sizes
- Ease of access to all critical components
- Grease and crumb capture system to ease cleaning
- Ergonomic removable parts

Learn more about the Fry Holding Station

$

Incremental Sales

Significant Uplift in Profitable Sales Items

Get a Quote

Annual ROI Calculator

	Baseline	Improvement		Impact	
Annual Sales	$1,200,000	.05%	=	$6,000	Improvements in speed of service and customer satisfaction (hotter, better tasting food)
Annual Waste	$4,000	50%	=	$2,000	Drastic extension on hold times for all fried product
Merchandising		6,000	=	$6,000	Boost high margin sales of water, juice, milk, salad and pies
				$14,000	

Calculate

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2014 BURGER KING® Catalog

A guide to ordering your store equipment and supplies

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Start
Start
BURGER KING

Contacts | Introduction

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Authorized Service Agencies

Locations

150,000 sq. ft.
Manufacturing, Global Headquarters
Engineering Excellence Center
St. Louis, MO, USA

500,000 sq. ft.
Manufacturing, Global
Consolidation & Distribution
Sedalia, MO, USA

75,000 sq. ft.
Distribution & Sales
Prague, Czech Republic

25,000 sq. ft.
Manufacturuing,
Sales & Distribution
Shanghai, China

The Duke Story

We invest in your success.

2000-2001
Developed the revolutionary PHU family for the BK system and achieved approximately 85% share of the market.

2005-2007
Co-developed the Duke Flexible Batch Broiler with Burger King. FBB rollout (85%) complete in the US market with Duke holding 90% of the market share. Introduced new Alpha-Numeric controls for the Duke PHU.

2009
Electric broiler in field test-planned. First Duke Whopper Bar installed in Munich. Launched 3x4 PHU adding 50% more capacity in the same footprint.
5,252 Broilers, 24,000 PHU's shipped to date– July '09.

2012
Duke introduced next-generation PHU with web-based programming, hybrid InfraRed and HeatSink technology.

2013
Duke developed state-of-the-art Expedite Counter and Fry Station for the BK system.

2000 2001 2002 2003 2004 2005 2006 2007 2008 2009 2010 2011 2012 2013

2002-2004
Systemwide rollout of the Duke PHU.

2008
Initiated 4th PHU rollout to 5,600 stores. Began development of an electric Flexible Batch Broiler.

2010
Electric Batch Broiler Approved.

For over 15 years, Duke has been providing reliable, innovative equipment that is proven to work in BK Restaurants. We support you in the most important jobs in your operations. Our business model is established to support Burger King globally, focusing on franchisee sales growth and profitability.

We recognize your pain points: fried food holding quality, waste, menu proliferation, labor management and training, speed of service (kitchen organization, specialty board location, fried food cook and hold times), outdated kitchen image, and underutilized merchandising. Our primary mission is to eliminate those pain points through a flexible approach of collaboration and partnership.

Your Solutions Partner

Minimize service times. **Maximize sales.**

The Expedite Station solves many of the problems BK restaurants are currently experiencing: fried food holding quality, waste, menu proliferation, labor management and training, speed of service (kitchen organization, specialty board location, fried food cook and hold times), outdated kitchen image, and underutilized merchandising.

Faster Service Times

- Specialty board is no longer a bottleneck
- Better organization of expedite accessories
- Fewer fry cooks and less waiting for fried product
- Ergonomic design makes work flow intuitive, minimizes training time

Improved Food Quality – **Hot Fries *EVERY* TIME!**

- New InfraRed HeatSink™ (IRHS) and Fry Station:
  - Significantly extend hold times, while improving food quality across the menu.
  - Advanced holding technologies provide more consistent temperatures across all products, while providing greater flexibility.
  - Roll out future menu items and LTO's seamlessly without requiring new or specialized holding equipment.

Incremental Sales

- Significant uplift in profitable sales items from improved merchandising, such as orange juice, water, pies, milk, salads, etc.
- Better aesthetics increase sales.
- Halo effect improves overall store scores and performance.

Hold Times (in minutes)

PRODUCT	Old	New	% INCREASE
French Fries	7	14	100%
Onion Rings	10	20	100%
Hash Browns	10	20	100%
Nuggets	30	60	100%
Strips	20	60	200%

Large, Right Hand, Performance Expedite Station

Available in Left Reverse and Right hand configurations

1. Large Size Complete Counter Burger Station
2. Dual Zone FHU
3. Overhead Refrigerated Merchandiser (OHRM)
4. 2x3 InfraRed Heat Sink (IRHS)
5. InfraRed Heat Sink Product Holding Unit Shelf

FRONT - RIGHT HAND PERFORMANCE EXPEDITE LAYOUT

BACK - RIGHT HAND PERFORMANCE EXPEDITE LAYOUT

Expedite Station

- Better organization of expedite accessories
- Significantly extend hold times while improving food quality across the menu
- Better aesthetics increase sales

Performance Package | **Expedite Station**

Give your customers the impression the whole kitchen has been upgraded by the visual WOW & advanced fry holding technology of the performance package.

- Black paint grip
- Curved corners
- Highlighted polish on edges
- Includes FHU dual fan technology

Traditional Package | **Expedite Station**

Offers the same Speed of Service enhancements and improved merchandising at a more economical price point.

- Includes FHUAS single fan Air Scroll Technology

0052 0050
0031 0049
HU56 HU56

Expedite Station

Quick reference sizing & weight for Expedite Stations

Pick one of the more frequent configuration packages below or mix and match our modular Burger and Fry Stations to create your custom Expedite Station.

Large Performance Expedite | LARGE Burger - LARGE Fry

Large Performance | Expedite Station

H 79.80 in 202.69 cm W 86.00 in 218.44 cm D 42.00 in 106.88 cm

Crating Information

Individual Unit	Height		Width		Depth		Weight		Cube ft Crated
	in	cm	in	cm	in	cm	lbs	kg	
Large Burger	57	144.78	47	119.38	61	154.94	470	213.19	95
Dual Zone FHU	57	144.78	49	124.46	69	175.26	585	265.35	112
OHRM	48	121.92	48	121.92	48	121.92	405	183.71	64
Misc. Parts Crate	57	144.78	47	119.38	46	116.84	205	92.99	72

Large Traditional Expedite | LARGE Burger - LARGE Fry

Large Traditional | Expedite Station

H 79.80 in 202.69 cm W 86.00 in 218.44 cm D 42.00 in 106.88 cm

Crating Information

Individual Unit	Height		Width		Depth		Weight		Cube ft Crated
	in	cm	in	cm	in	cm	lbs	kg	
Large Burger	57	144.78	47	119.38	61	154.94	470	213.19	95
Dual Zone FHUAS	57	144.78	49	124.46	69	175.26	585	265.35	112
OHRM	48	121.92	48	121.92	48	121.92	405	183.71	64
Misc. Parts Crate	57	144.78	47	119.38	46	116.84	205	92.99	72

Medium Performance Expedite | SMALL Burger - LARGE Fry

Medium Performance | Expedite Station

H 79.80 in 202.69 cm W 77.00 in 195.58 cm D 42.00 in 106.68 cm

Crating Information

Individual Unit	Height		Width		Depth		Weight		Cube ft Crated
	in	cm	in	cm	in	cm	lbs	kg	
Small Burger	56	142.24	48	121.92	61	154.94	435	197.31	95
Dual Zone FHU	57	144.78	49	124.46	69	175.26	585	265.35	112
OHRM	48	121.92	48	121.92	48	121.92	405	183.71	64
Misc. Parts Crate	57	144.78	47	119.38	46	116.84	205	92.99	72

Small Performance Expedite | SMALL Burger - SMALL Fry

Small Performance | Expedite Station

H 79.80 in 202.69 cm W 61.50 in 156.21 cm D 42.00 in 106.88 cm

Crating Information

Individual Unit	Height		Width		Depth		Weight		Cube ft Crated
	in	cm	in	cm	in	cm	lbs	kg	
Small Burger	56	142.24	48	121.92	61	154.94	435	197.31	95
Single Zone FHU	60	152.4	30	76.2	64	162.56	370	167.83	67
OHRM	48	121.92	48	121.92	48	121.92	405	183.71	64
Misc. Parts Crate	57	144.78	47	119.38	46	116.84	205	92.99	72

Burger Station

- Faster Speed of Service
- Better order accuracy
- Enhanced Merchandising
- Ease of use

Performance | **Burger Station**

The Burger Station's modular ergonomic design makes work-flow intuitive, minimizing training time.

- Black paint grip
- Curved corners
- Highlighted polish on edges

Traditional | **Burger Station**

Offers the same Speed of Service enhancements and improved merchandising at a more economical price point.

KEN'S
Honey Mustard
Apple Cider Vinaigrette
ASANI
MILK
WHOPPER

Large Traditional | Burger Station

H 79.80 in 202.70 cm W 50.00 in 127.00 cm D 40.00 in 101.60 cm

Cubed ft. Crated 95 | Crated Ship Weight 470 lbs / 213.19kg

Part #	Right Hand/Left Hand	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	Hz	Amps
413538	Right Hand	Inline SS VE	Included with Part #FHUAS-2-208-36-I-H-SS-S			
413544	Right Hand	Stand-Alone SS VE	120/208	1	60	30
413541	Left Hand	Inline SS VE	Included with Part #FHUAS-2-208-36-I-H-SS-S			
413545	Left Hand	Stand-Alone SS VE	120/208	1	50	30

Large Performance | Burger Station

H 79.80 in 202.70 cm W 50.00 in 127.00 cm D 40.00 in 101.60 cm

Cubed ft. Crated 95 | Crated Ship Weight 470 lbs / 213.19kg

Part #	Right Hand/Left Hand	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	Hz	Amps
412531	Right Hand	Inline	Included with Part #412548			
413057	Right Hand	Stand-Alone	120/208	1	60	30
413122	Right Hand	Inline	Included with Part #413115 below			
413124	Right Hand	Stand-Alone	230	1	50	30
413111	N/A	N/A	Included with Inline Fry or Stand-Alone Burger			
413047	N/A	N/A	Included with Inline Fry or Stand-Alone Burger			
412528	Left Hand	Inline	Included with Part #412458			
413190	Left Hand	Stand-Alone	120/208	1	60	30
413123	Left Hand	Inline	Included with Part #413115			
413125	Left Hand	Stand-Alone	230	1	50	30

Small Traditional | Burger Station

H 79.80 in 202.70 cm W 41.00 in 91.44 cm D 40.00 in 101.60 cm

Cubed ft. Crated 95 | Crated Ship Weight 435 lbs / 197.31kg

Part #	Right Hand/Left Hand	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	Hz	Amps
413542	Right Hand	Inline SS VE	Included with Part #TBD			
413545	Left Hand	Stand-Alone SS VE	120/208	1	60	30
413546	Right Hand	Stand-Alone SS VE	Included with Part #TBD			
413547	Left Hand	Stand-Alone SS VE	120/208	1	60	30

Small Performance | Burger Station

H 79.80 in 202.70 cm W 41.00 in 91.44 cm D 40.00 in 101.60 cm

Cubed ft. Crated 95 | Crated Ship Weight 435 lbs / 197.31kg

Part #	Right Hand/Left Hand	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	Hz	Amps
412806	Right Hand	Inline	Included with Part #412751			
413066	Right Hand	Stand-Alone	120/208	1	60	30
413194	Right Hand	Inline	Included with Part #413050			
413045	Right Hand	Stand-Alone	230	1	50	30
413111	N/A	N/A	Included with Inline Fry or Stand-Alone Burger			
413047	N/A	N/A	Included with Inline Fry or Stand-Alone Burger			
412812	Left Hand	Inline	Included with Part #412751 below			
413067	Left Hand	Stand-Alone	120/208/230/240	1	60	30
413195	Left Hand	Inline	Included with Part #413050			
413046	Left Hand	Stand-Alone	230	1	50	30

Proven technology for **consistently hot product, all day.**

How to order your Burger Station:

A. Model
- ☐ Traditional
- ☐ Performance

B. Size
- ☐ Large
- ☐ Small

C. Configuration
- ☐ Right Standard
- ☐ Left Reverse

D. Inline / Stand Alone
- ☐ Inline with Fry Station
- ☐ Stand Alone w/out Fry Station

E. Voltage
- ☐ 208
- ☐ 230
- ☐ 240

- Faster Speed of Service
- Better order accuracy
- Enhanced Merchandising
- Ease of use

Aesthetic Package

1. To-Go Bag Shelves
2. Recessed Heated Burger Chute
3. Napkin Storage
4. Display Case
5. Condiment Dispenser
6. Serving Tray Storage
7. Tray Liner Storage
8. Heated Loading Zone

NSF

CONTACT YOUR DUKE SALES REPRESENTATIVE:

Duke Manufacturing Co.
St. Louis, MO
800.735.3853
bk.dukemfg.com

Accessories

DIVIDER RODS: #T993902

2 are included with unit. Additional rods can be ordered separately. Optional.

CONTACT YOUR DUKE SALES REPRESENTATIVE:

Duke Manufacturing Co.
St. Louis, MO
800.735.3853
bk.dukemfg.com

Fry Station

- Hot fries that last longer
- Uniform and consistent heat
- Worry free operation

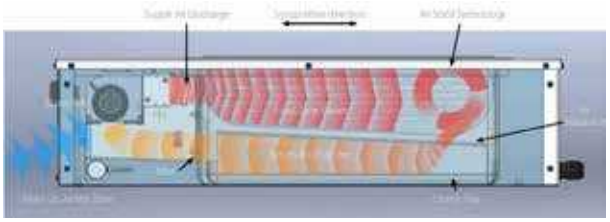
FHU | Fry Holding Unit

FHU - The FHU uses unique dual sided airflow technology to help maintain the optimal food sensory attributes, regardless of when the product is served during the hold time. Adjustable temperature settings help to control product crispiness and moisture content regardless of the environmental factors. The temperature uniformity of this unit is unrivaled.

Heat Zone 1 Heat Zone 2

FHUAS | Fry Holding Unit Air Scroll

FHUAS - The FHUAS uses Air Scroll technology to ensure consistently hot fries every time you serve your customers. This technology mimics the effect of a dual sided airflow system, but minimizes cost by only requiring one fan per zone.



The way a Fry Station should be: **hot, consistent, high quality food,** reliable and easy to clean.

Hotter fries that last longer

- Double the current hold time for fries
- Significant extension on all other fried snackables
- Hold time extensions reduce fryer cook cycles and other related costs
- High throughput during peak periods with enhanced hold times during non-peak periods

Uniform and consistent performance

- Create optimum holding environment in two independently controlled zones
- Multiple lane separates foods into batches
  - flexible divider system to allow holding lane size to change
- The majority of air is re-circulated resulting in a cooler kitchen

Worry free

- Easy front access to all critical components
- Grease and crumb capture system to ease cleaning
- Ergonomic removable parts for ease of cleaning
- Dual zones to ensure you're always operational

Hold Times *(in minutes)*

PRODUCT	Old	New	% INCREASE
French Fries	7	14	100%
Onion Rings	10	20	100%
Hash Browns	10	20	100%

Proven technology for **consistently hot product, all day.**

How to order your Fry Station:

A. Technology
- ☐ FHU - dual fan
- ☐ FHUAS - single fan

B. Zones
- ☐ Single
- ☐ Dual

C. Fryer Hood Location
(from customer's view)
- ☐ Right Standard
- ☐ Left Reversed

D. Location
- ☐ Against a wall
- ☐ Pass-thru

E. Inline / Stand Alone
- ☐ Inline with Burger Station
- ☐ Stand Alone w/out Burger Station

F. Voltage
- ☐ 200
- ☐ 208
- ☐ 230
- ☐ 240

G. Finish
- ☐ Stainless
- ☐ Paint Grip

1. Duke Fry Station
2. Ticket Rail
3. Tong & Scoop Holder
4. Fry Box Packaging Holder

CONTACT YOUR DUKE SALES REPRESENTATIVE:

Duke Manufacturing Co.
St. Louis, MO
800.735.3853
bk.dukemfg.com

c UL US LISTED

Dual Zone FHU | Fry Holding Unit

H 53.50 in 135.89 cm | W 36.00 in 91.44 cm | D 42.00 in 106.68 cm

Cubed ft. Crated 112 | Crated Ship Weight 585 lbs / 265.35 kg

*Depth is 34"/86.36 cm

c UL US LISTED

Part #	Size	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	HZ	Amps
412548	Full	Inline	120/208-240	3	60	60
413061	Full	Stand-Alone	120/208-240	1	60	70
413176	Full	Stand-Alone (Wall)	120/208-240	1	60	70
413115	Full	Inline	230	TBD	50	TBD
413118	Full	Stand-Alone	230	1	50	50
413207	Full	Stand-Alone (Wall)	230	1	50	50
413139	Full	Inline	200	TBD	50/60	TBD
413127	Full	Stand-Alone	200	TBD	50/60	TBD
413208	Full	Stand-Alone (Wall)	200	TBD	50/60	TBD

NOTE:
1. The 2X3 IRHS or PHU is recommended for this equipment layout.

Warranty: 1 year parts and labor standard

Single Zone FHU | Fry Holding Unit

H 53.50 in 135.89 cm | W 20.50 in 52.07 cm | D 42.00 in 106.68 cm

Cubed ft. Crated 67 | Crated Ship Weight 370 lbs / 167.83 kg

c UL US LISTED

Part #	Size	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	HZ	Amps
412751	Mini	Inline	120/208-240	3	60	50
413056	Mini	Stand-Alone	120/208	1	60	40
413175	Mini	Stand-Alone (Wall)	120/208	1	60	40
413050	Mini	Inline	230	TBD	50	TBD
413120	Mini	Stand-Alone	230	1	50	30
413198	Mini	Stand-Alone (Wall)	230	1	50	30
413128	Mini	Inline	200	TBD	50/60	TBD
413126	Mini	Stand-Alone	200	1	50/60	40
413209	Mini	Stand-Alone (Wall)	200	1	50/60	40

NOTE:
1. The 2X2 IRHS or PHU is recommended for this equipment layout.

Warranty: 1 year parts and labor standard

Dual Zone FHUAS | Fry Holding Unit Air Scroll

H 53.50 in 135.89 cm W 36.00 in 91.44 cm D 42.00 in 106.38 cm

Cubed ft. Crated 112 | Crated Ship Weight 585 lbs / 265.35 kg

Part #	Size	Stand-Alone/ Inline	Electrical Requirements			
			Voltage	Phase	HZ	Amps
FHUAS-2-208-34-S-H-SS-S*	Full	Stand-Alone	120/208-240	1	60	40
FHUAS-2-208-34-W-H-SS-S*	Full	Stand-Alone (Wall)	120/208-240	1	60	40
FHUAS-2-208-36-I-H-SS-S	Full	Inline	120/208-240	1	60	50

NOTE:
1. The 2X3 IRHS or PHU is recommended for this equipment layout.

Warranty: 1 year parts and labor standard

Shelf Options

Left Hand Telescoping Shelf

Right Hand Telescoping Shelf

Left Support Leg Shelf

Right Support Leg Shelf

IRHS InfaRed HeatSink® Product Holding Units

- Consistently hot, gold standard food is always available
- Lowest cost of ownership solution
- Built with the future in mind

1. Metal HeatSink cover to eliminate plastic lids. Cover only required for broiled foods.
2. No more plastic faceplates! Stainless steel faceplate protects internal components.
3. Rolled edges and completley sealed construction prevent grease seepage to internal components.
4. Ensure quick and accurate fixes with more advanced diagnostics and a more robust Duke timer bar.

By combining the technologies of InfraRed and HeatSink, we are able to hold food with superior flavor and temperature consistency. Previous generations of the Duke holding units contained only HeatSink, heating from below and wrapping around the sides of each pan. By adding the top-down InfraRed heat, we have been able to deliver a consistently hot pan of product, from top to bottom. This also allows unlimited menu flexibility as each food product has tailored settings to control the thermal path of the food, leading to optimal quality, consistency and extended hold.

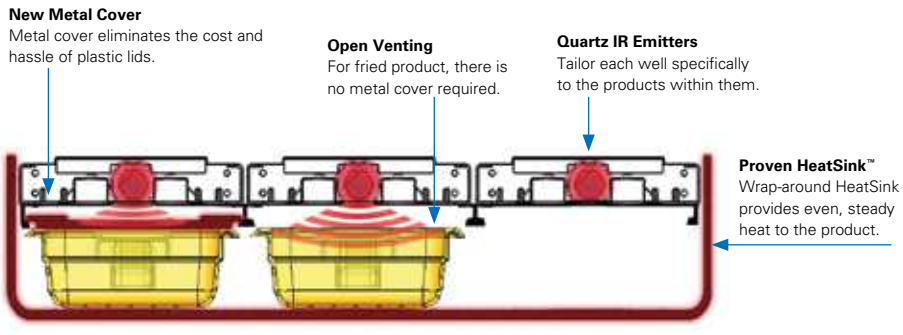
0047 0117
0117 0118

InfraRed HeatSink™ Product Holding Units

Consistently hot, gold standard food is aways available

- Drastic hold time extension across your full menu is possible with top and bottom heat applied at each stage of the product hold cycle
- Improved temperature consistency throughout the pan through the unique use of dual holding technologies, InfraRed and HeatSink

- Completely sealed metal cover with no heat loss
- Fully sealed cabinet with no openings, fans or moving parts, to prevent grease migration to internal components



Lowest cost of ownership solution

- Drastic energy savings over competing extended hold technologies
  - » IR is pulsed only when needed, leading to drastic energy savings
  - » No hot air pushed into restaurant
- Designed to last in your kitchen, built to last with heavy, durable construction
  - » Solved pain from the FWM
  - » Completely sealed cavity, no moving parts or fans
  - » Robust Duke timer bars with 3 year warranty
  - » No cracks with the new stainless steel faceplate
- Does not force air into kitchen

Built with the future in mind

- Unlimited flexibility for future menu and operational changes
  - » Precise holding for each product in an optimized environment tailored to that product
  - » Total well independence allows freedom in product placement in the IRHS
- Smaller footprint allows IRHS to fit into smaller spaces
- Connect to your kitchen management system

Proven technology for **consistently hot product, all day.**

How to order your IRHS:

A. Configuration
- ☐ 2x2
- ☐ 2x3
- ☐ 2x4
- ☐ 3x4
- ☐ 4x2

B. Duke Control
- ☐ Stand-Alone
- ☐ Kitchen Minder-Master
- ☐ Kitchen Minder-Satellite

C. Duke Timer Bar
- ☐ Single-sided
- ☐ Double-sided

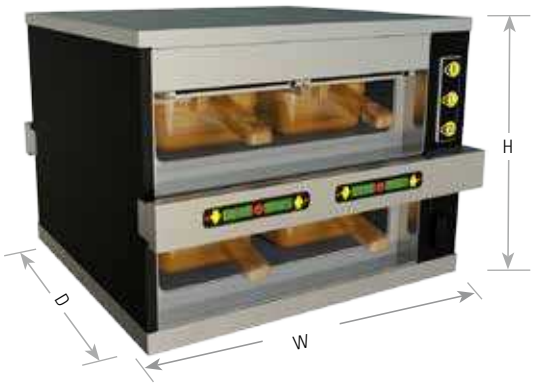
D. Voltage
- ☐ 208
- ☐ 230
- ☐ 240

2x3 | **IRHS** (shown)

US LISTED

CONTACT YOUR DUKE SALES REPRESENTATIVE:

Duke Manufacturing Co.
St. Louis, MO
800.735.3853
bk.dukemfg.com



2x2 | IRHS (InfraRed HeatSink™)

H 13.33 in 33.86 cm | W 19.30 in 49.02 cm | D 17.42 in 44.24 cm

Cubed ft. Crated 8.7 | Crated Ship Weight 115 lbs / 52.2 kg

Part # Right Hand	Controls	Stand-Alone/ Master/Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
IRHS22-**XXX**2T1R	Single	Stand-Alone	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS22-**XXX**2T2R	Double	Stand-Alone	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS22-**XXX**2T1RS	Single	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS22-**XXX**2T1RM	Single	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS22-**XXX**2T2RS	Double	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS22-**XXX**2T2RM	Double	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)

Notes
1. Replace "XXX" in the part # with the respective Voltage
2. 230V Unit Electrical Requirements: IEC 60309 PIN & SLEEVE PLUG, 16 AMP
3. The 2X2 IRHS is recommended for the Mini Fry Station

WARRANTY:
3 year parts and 1 year labor for timer bar IRHS
3 year parts and 2 year labor for VISORenabled IRHS – no timer bar unit

2x3 | IRHS (InfraRed HeatSink™)

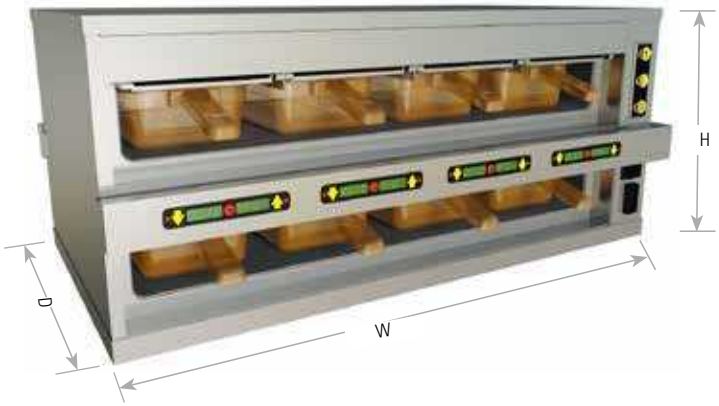
H 13.33 in 33.86 cm | W 26.36 in 66.95 cm | D 17.42 in 44.24 cm

Cubed ft. Crated 10.7 | Crated Ship Weight 130 lbs / 59 kg

Part # Right Hand	Controls	Stand-Alone/ Master/Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
IRHS23-**XXX**2T1R	Single	Stand-Alone	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS23-**XXX**2T2R	Double	Stand-Alone	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS23-**XXX**2T1RS	Single	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS23-**XXX**2T1RM	Single	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS23-**XXX**2T2RS	Double	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS23-**XXX**2T2RM	Double	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)

Notes
1. Replace "XXX" in the part # with the respective power supply
2. 230V Unit Electrical Requirements: IEC 60309 PIN & SLEEVE PLUG, 16 AMP
3. The 2X3 IRHS is recommended for the Full Fry Station

WARRANTY:
3 year parts and 1 year labor for timer bar IRHS
3 year parts and 2 year labor for VISORenabled IRHS – no timer bar unit



2x4 | IRHS (InfraRed HeatSink™)

H 13.33 in 33.86 cm | W 33.42 in 84.88 cm | D 17.42 in 44.24 cm

Cubed ft. Crated 13.0 | Crated Ship Weight 165 lbs / 75 kg

Part #'s	Controls	Stand-Alone/ Master/Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
IRHS24-**XXX**4T1R	Single	Stand-Alone	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS24-**XXX**4T2R	Double	Stand-Alone	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS24-**XXX**4T1S	Single	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS24-**XXX**4T1M	Single	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS24-**XXX**4T2S	Double	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS24-**XXX**4T2M	Double	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)

Notes
1. Replace "XXX" in the part # with the respective power supply
2. 230V Unit Electrical Requirements: IEC 60309 PIN & SLEEVE PLUG, 16 AMP

WARRANTY:
3 year parts and 1 year labor for timer bar IRHS
3 year parts and 2 year labor for VISORenabled IRHS – no timer bar unit

3x4 | IRHS (InfraRed HeatSink™)

H 19.30 in 49.02 cm | W 33.42 in 84.88 cm | D 17.42 in 44.24 cm

Cubed ft. Crated 16.5 | Crated Ship Weight 240 lbs / 109 kg

Part #"s Right Hand	Controls	Stand-Alone/ Master/Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
IRHS34-**XXX**6T2R	Double	Stand-Alone	208 / 230 / 240	50/60	16	6-20P (208V/240V)
IRHS34-**XXX**6T2M	Double	Master	208 / 230 / 240	50/60	16	6-20P (208V/240V)
IRHS32-XXX6T2S	Double	Satellite	208 / 230 / 240	50/60	16	6-20P (208V/240V)

Notes
1. Replace "XXX" in the part # with the respective power supply
2. 230V Unit Electrical Requirements: IEC 60309 PIN & SLEEVE PLUG, 16 AMP

WARRANTY:
3 year parts and 1 year labor for timer bar IRHS
3 year parts and 2 year labor for VISORenabled IRHS – no timer bar unit

4x2 | IRHS (InfraRed HeatSink™)

H 25.27 in 64.19 cm | W 19.30 in 49.02 cm | D 17.42 in 44.24 cm

Cubed ft. Crated 11.6 | Crated Ship Weight 165 lbs / 75 kg

Part # Right Hand	Controls	Stand-Alone/ Master/Slave	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
IRHS42-**XXX**4T1RS	Single	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS42-**XXX**4T1RM	Single	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS42-**XXX**4T2RS	Double	Satellite	208 / 230 / 240	50/60	12	6-15P (208V/240V)
IRHS42-**XXX**4T2RM	Double	Master	208 / 230 / 240	50/60	12	6-15P (208V/240V)

Notes
1. Replace "XXX" in the part # with the respective power supply
2. 230V Unit Electrical Requirements: IEC 60309 PIN & SLEEVE PLUG, 16 AMP

WARRANTY:
3 year parts and 1 year labor for timer bar IRHS
3 year parts and 2 year labor for VISORenabled IRHS – no timer bar unit

CONTACT YOUR DUKE SALES REPRESENTATIVE:

Duke Manufacturing Co.
St. Louis, MO
800.735.3853
bk.dukemfg.com

Accessories

Metal Trivets: #E030951

The Duke Metal trivet enhances the overall quality and sensory attributes of fried product by maintaining the optimal distance between the heat source and the fried food product.

Heavy Aluminum HeatSink™ Cover: #166011

Heavy Aluminum HeatSink™ Cover allows better heat transfer and greater seal assurance; critical to maintaining food quality with extended hold times. The Duke HeatSink™ Cover is a robust aluminum cover weighing almost 2lbs which will not bend or warp over time.

Pan: #156634

Not included with units, must order separately. 12 pans per unit.

USB Drive: #156218

Allows for web programming updates for your PHU or IRHS holding units.

Standard Stainless HeatSink™ Cover: #1030-2859

Standard HeatSink™ Stainless steel cover allows heat transfer and seal assurance; critical to maintaining food quality with extended hold times.

Fry Carton Dispenser: #413147*

Mounted to the top of the IRHS, the Fry Carton Dispenser allows you to easily prepare and serve fries to your customers. *Note: paper cartons are not included.*

Sold separately.
** For rear of IRHS-22 and IRHS-23*

Duke Broiler

- Delivers 12 burgers and 8 whoppers in 2 minutes
- Provides quicker, easier maintenance with fewer parts requiring daily cleaning
- Can handle a batch of product directly from the frozen state, no thawing necessary

1. Product Pan Shelf
2. Discharge Pan Holder
3. "V" Grease Pan
4. Broiler Controls

GAS-FIRED c UL us LISTED

Duke designed the broiler with the operator in mind, including; store-replaceable parts, simple operation and advanced store diagnostics.

When it comes to energy usage, **less is better.**

The Duke broiler consistently delivers juicier, more flavorful product leading to higher guest satisfaction. Our closed batch cooking platform broils product in a group, delivering a pan full of consistently cooked product all at once - rather than one at a time.

Consistency

- The Duke Flexible Batch Broiler delivers 12 burgers and 8 whoppers in 2 minutes.
- With the Duke broiler, all patties discharge within a few seconds, allowing the operator to move the product quickly into the PHU, ensuring minimal loss of heat.
- Once product is loaded into the broiler, the loading tray can be filled with the next product to queue-up cook cycle and ensure maximum capacity.
- With advanced menu-programming technology, the FBB provides you the flexibility for quality cooking as the Burger King menu expands in the future.

Cleanability & Serviceability

- The Duke broiler provides quicker, easier maintenance with fewer parts requiring daily cleaning.
- Easy to operate and train employees.
- Gas and electric broilers have many common parts, including the same vent hood.

Savings

- Typical energy savings over previous broilers of between $3,000 to $6,900 per year, as the Duke broiler requires less gas and electricity.
- Can save over 25 minutes per day in labor time, due to only 11 daily cleaned parts
- Typical ROI payback of 18-24 months.
- Rising energy costs will only continue to increase the savings and ROI of the Duke broiler.
- A huge time saver, the Duke broiler can handle a batch of product directly from the frozen state, no thawing necessary.

"With lower operating costs in labor, R&M, and utilities combined with a lower acquisition cost, the Duke Flexible Batch Broiler helps improve my profitability. I believe that in most situations the broiler will pay for itself in 12-18 months depending on the volume." –

Glen Helton, Burger King

Better performance, **consistent quality.**

How to order your Flexible Batch Broiler:

A. Power Source
- ☐ Natural Gas
- ☐ Propane
- ☐ Electric*

B. ** If Electric*
- ☐ 208
- ☐ 230
- ☐ 240

C. Catalyst
- ☐ with Catalyst
- ☐ without Catalyst

D. Altitude Settings
- ☐ Standard
- ☐ High Altitude *(4,000 ft. or higher)*

Duke | **Broiler**

GAS-FIRED
c UL us
LISTED

CONTACT YOUR DUKE SALES REPRESENTATIVE:

Duke Manufacturing Co.
St. Louis, MO
800.735.3853
bk.dukemfg.com

Broiler

H 64.63 in 167.70 cm | W 50.38 in 128.00 cm | D 44.00 in 111.90 cm

Cubed ft. Crated 62.88 | Crated Ship Weight 482 lbs / 219 kg

GAS-FIRED
c UL us
LISTED

Broiler: #FBB- EC
Electric Model

Part #"s		Power	Electrical Requirements		
			Voltage	Hz	Amps
FBB-EC-208	Catalyst	23,500w	208	60	68
FBB-EC-230	Catalyst	23,500w	230	60	62
FBB-EC-240	Catalyst	23,500w	240	60	60
					Warranty: 1 year parts and 90 days labor

Broiler: #FBB-XX-120 & FBB-XX-120-H
Gas Models

Part #"s		Gas Rating	Electrical Requirements		
			Voltage	Hz	Amps
FBB-NO-120	Natural	87,000 -110,000 BTU/HR	120	60	2
FBB-NO-120-H	Natural	87,000 -110,000 BTU/HR	120	60	2
FBB-NC-120	Natural	87,000 -110,000 BTU/HR	120	60	2
FBB-NC-120-H	Natural	87,000 -110,000 BTU/HR	120	60	2
FBB-PO-120	Propane	87,000 -110,000 BTU/HR	120	60	2
FBB-PO-120-H	Propane	87,000 -110,000 BTU/HR	120	60	2
FBB-PC-120	Propane	87,000 -110,000 BTU/HR	120	60	2
FBB-PC-120-H	Propane	87,000 -110,000 BTU/HR	120	60	2
					Warranty: 1 year parts and 90 days labor

Accessories & Options

PARTS A KIT: #175725
Includes all of the critical parts required in broiler repair

PARTS B KIT: #175726
Operator removable parts including the bottom burner, burner shield, flame arrestor and loader.

GAS HOSE: #175690
Swivel joints and valves provides safer operation. Sized for the broiler they easily connect to integrated broiler standard gas connections

HIGH PRESSURE REGULATOR: #175689
Reduces gas pressure to safe level, required when incoming gas pressure exceeds 12 inches water column (WC)

EXTENSION SHELF: #157846:
Provides additional shelf space for the addition of a 4th PHU. Supports new product expansion and increasing store volumes

GREASE SHIELD: #175752
Protects broiler from heat and oil vapors. Easy to install with existing broiler hardware. Required in slice design restaurants and broiler installations next to fryer

PHU (Product Holding Unit)

- Individual compartments eliminate food flavor and odor transfer
- Increased capacity offers space for future menu expansion
- Compartments are easily configured for fried, broiled, grilled or steamed products

1. Lid
2. Timer Bar
3. Service Lights

PHU solves many of the problems BK restaurants are currently experiencing: fried food holding quality, waste, menu proliferation, labor management and training, speed of service (kitchen organization, specialty board location, fry food cook and hold times), outdated kitchen image, and underutilized merchandising.

More capacity, **less footprint.**

Duke's Product Holding Unit replaced previously used steamers. It enhanced crew efficiency by enabling food holding directly at make station. FIFO inventory controls assured best product yield while providing extended hold times and raised the customer satisfaction rates. Holding cabinets are configured to fit Burger King varying restaurant footprints around the globe

- Adds more PHU capacity in the same footprint
- Easy to clean, easy to use, easy to operate, easy to maintain, easily serviced, low operating cost
- Extension shelf available for easy installation of your PHU

Improves Serving Efficiency

- Enhances speed of service
- Pass through design allows crews to work both sides
- Versatility to hold a broad variety of products, meats, vegetable and sauces
- Compartments are easily configured for fried, broiled, grilled or steamed products

Patented Duke HEATSINK™ Technology

- Extended holding times
- Wraps around bottom and sides of pan to allow for even heat distribution
- It uses no water and eliminates product hot & cold spots
- Improves product quality

Advanced Electronic Controls

- Product quality timers with daypart programming and "Universal Red Light - Green Light System"
- Alpha-numeric controls available
- Compatible with ICC Kitchen Minder

Cleanability & Serviceability

- Easy to clean, just remove pans & covers and wipe down
- No cracks or crevices to collect debris
- No doors, latches or hinges to break

Add 50% More PHU Capacity in the Same Footprint.

How to order your PHU:

A. Configuration
- ☐ 2x2
- ☐ 2x3
- ☐ 2x4
- ☐ 3x4
- ☐ 4x2

B. Duke Control
- ☐ Kitchen Minder-Master
- ☐ Kitchen Minder-Satellite

C. ICC Timer Bar
- ☐ Single-sided
- ☐ Double-sided

D. Voltage
- ☐ 208
- ☐ 230
- ☐ 240
- ☐ 120

3x4 | **PHU** (shown)

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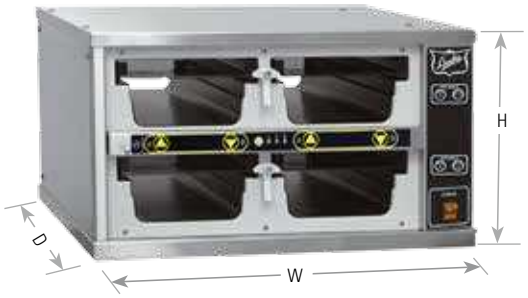


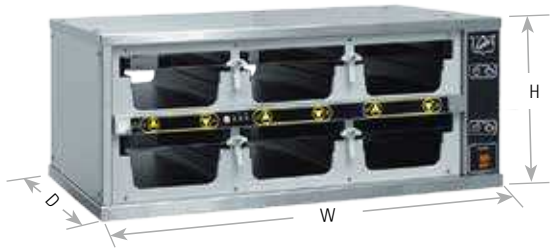
2x2 | FWM

H 11.75 in 30.50 cm | W 20.75 in 53.30 cm | D 15.88 in 40.60 cm

Cubed ft. Crated 5.6 | Crated Ship Weight 61 lbs / 27.7 kg

Part #	Controls	Master/ Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
FWM3-22SB1	Single	Master	120 / 208 / 230 / 240	50/60	6.7 (120V) / 5.8 (208 V) / 5.2 (230V) / 5.0 (240 V)	120/5-15P 208 & 240/6-15P 230/CEE 7/7
FWM3-22SB2	Single	Satellite	120 / 208 / 230 / 240	50/60	6.7 (120V) / 5.8 (208 V) / 5.2 (230V) / 5.0 (240 V)	
FWM3-22MB1	Double	Master	120 / 208 / 230 / 240	50/60	6.7 (120V) / 5.8 (208 V) / 5.2 (230V) / 5.0 (240 V)	
FWM3-22MB2	Double	Satellite	120 / 208 / 230 / 240	50/60	6.7 (120V) / 5.8 (208 V) / 5.2 (230V) / 5.0 (240 V)	

Warranty: 2 year parts and labor standard



2x3 | FWM

H 11.75 in 30.50 cm | W 28.58 in 73.70 cm | D 15.38 in 40.60 cm

Cubed ft. Crated 7.3 | Crated Ship Weight 83.5 lbs / 37.9 kg

Part #	Controls	Master/ Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
FWM3-23SB1	Single	Master	120 / 208 / 230 / 240	50/60	10.0 (120V) / 8.7 (208 V) / 7.8 (230V) / 7.5 (240 V)	120/5-15P 208 & 240/6-15P 230/CEE 7/7
FWM3-23SB2	Single	Satellite	120 / 208 / 230 / 240	50/60	10.0 (120V) / 8.7 (208 V) / 7.8 (230V) / 7.5 (240 V)	
FWM3-23MB1	Double	Master	120 / 208 / 230 / 240	50/60	10.0 (120V) / 8.7 (208 V) / 7.8 (230V) / 7.5 (240 V)	
FWM3-23MB2	Double	Satellite	120 / 208 / 230 / 240	50/60	10.0 (120V) / 8.7 (208 V) / 7.8 (230V) / 7.5 (240 V)	

Warranty: 2 year parts and labor standard

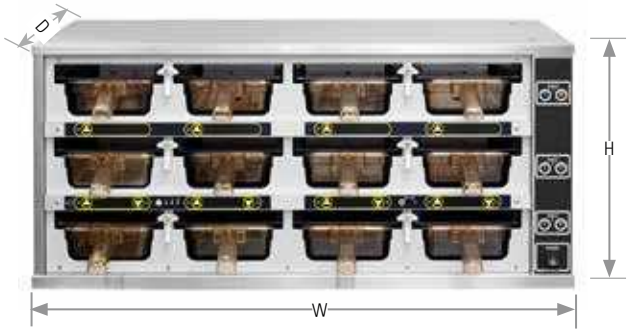
2x4 | FWM

H 11.75 in 30.50 cm | W 37.00 in 94.00 cm | D 15.88 in 40.60 cm

Cubed ft. Crated 8.0 | Crated Ship Weight 100 lbs / 45 kg

Part #	Controls	Master/ Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
FWM3-24SB1	Single	Master	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	120/5-15P 208 & 240/6-15P 230/CEE 7/7
FWM3-24SB2	Single	Satellite	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	
FWM3-24MB1	Double	Master	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	
FWM3-24MB2	Double	Satellite	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	

Warranty: 2 year parts and labor standard



3x4 | FWM

H 6.25 in 43.18 cm | W 37.00 in 93.98 cm | D 15.88 in 40.64 cm

Cubed ft. Crated 10.5 | Crated Ship Weight 165 lbs / 75 kg

Part #'s Right Hand	Controls	Master/ Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
FWM3-34SB1	Single	Master	208 / 230 / 240	50/60	11.5 (208V) / 10.4 (230 V) / 10.0 (240 V)	120/5-15P 208 & 240/6-15P 230/CEE 7/7
FWM3-34MB1	Double	Master	208 / 230 /240	50/60	11.6 (208V) / 10.4 (230 V) / 10.0 (240 V)	

Warranty: 2 year parts and labor standard

4x2 | FWM

H 21.75 in 55.88 cm W 20.75 in 53.34 cm D 15.88 in 40.64 cm

Cubed ft. Crated 5.6 | Crated Ship Weight 141 lbs / 64 kg

Part #	Controls	Master/ Satellite	Electrical Requirements			
			Voltage	Hz	Amps	NEMA
FWM3-42SB1	Single	Master	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	120/5-15P 208 & 240/6-15P 230/CEE 7/7
FWM3-42SB2	Single	Satellite	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	
FWM3-42MB1	Double	Master	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	
FWM3-42MB2	Double	Satellite	120 / 208 / 230 / 240	50/60	13.3 (120V) / 11.5 (208 V) / 10.4 (230V) / 10.0 (240 V)	

Warranty: 2 year parts and labor standard

CONTACT YOUR DUKE SALES REPRESENTATIVE:

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Accessories

Pan: #156634

Not included with units, must order separately. 12 pans per unit.

Lid: #155873

Gray vented lid for fried product.

Trivet: # 156818

The Duke trivet enhances the overall quality and sensory attributes of fried product by maintaining the optimal distance between the heat source and the fried food product.

Lid: #155876

Black solid lid for broiled product

Your Solutions Partner

www.dukemfg.com

Visit bk.dukemfg.com to learn more.

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