

READY FLEX™

HOT HOLDING CABINET

Any Menu. Anywhere. Anytime.



Your Solutions Partner

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WARNING for CA residents: go to www.dukemfg.com/prop65 for Prop 65 warning

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Your Solutions Partner

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.

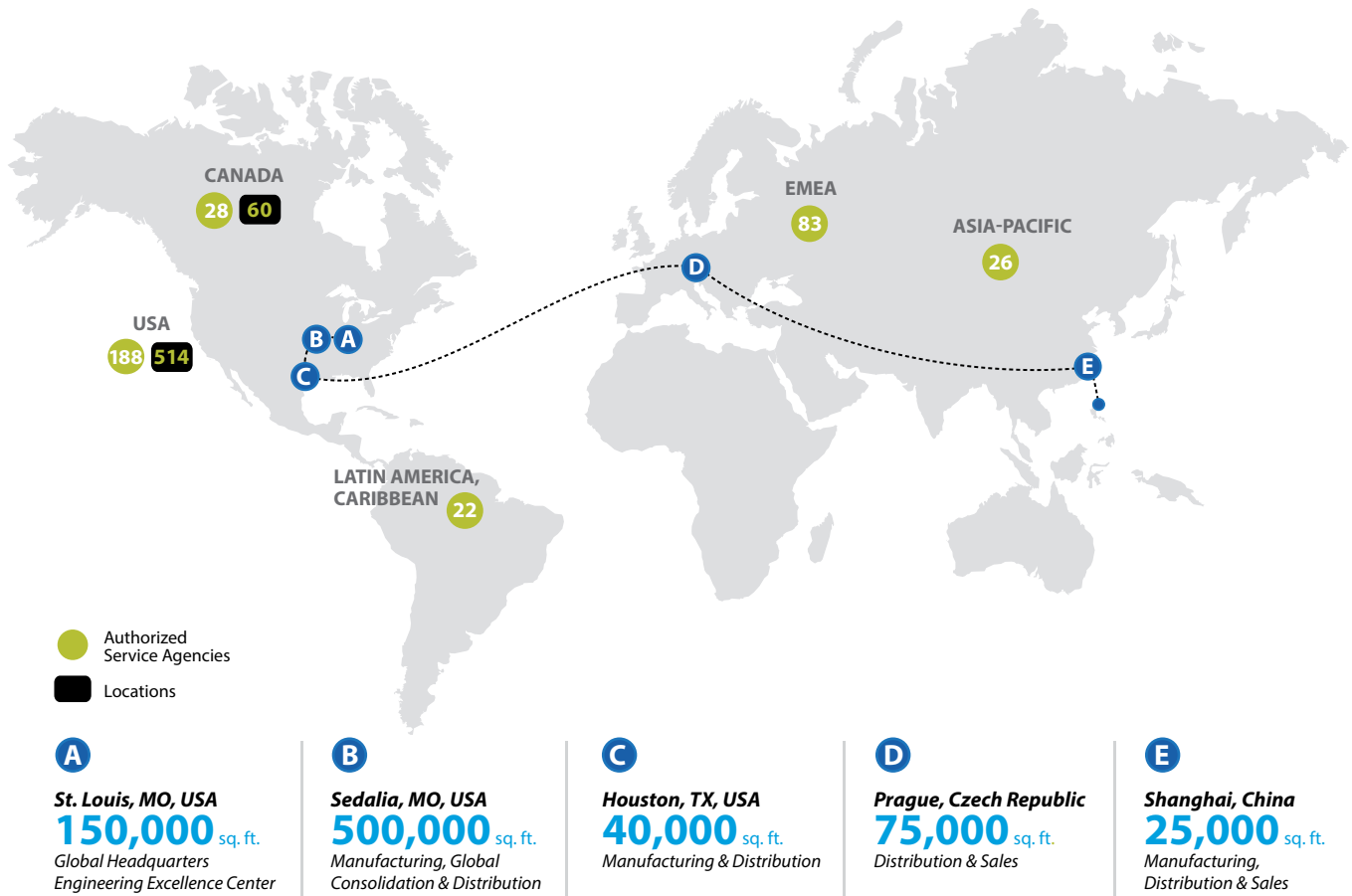
We believe you deserve access to world-class processes, people and facilities. To that end, we invest not only in state-of-the-art hardware like robotics and laser cutting and welding equipment, but also in process enhancement, best practices and our environment through utilization of Six Sigma, Lean Manufacturing,

5S and ISO 9001 and ISO 14000 certification.

Our expanding list of business partners include many of the fastest growing, most dynamic and forward-thinking names in the food-service industry.

- Extensive technology portfolio
- Advanced engineering capabilities
- Comprehensive culinary & foodservice operations knowledge

By partnering with Duke, you'll position your operation for growth now, and in the years ahead.



READYFLEX™

HOT HOLDING CABINET



Any Menu. Anywhere. Anytime.

The Duke ReadyFlex™ Hot Holding Cabinet offers outstanding food quality and ultimate flexibility. Operate at ideal holding temperatures across all menu combinations and pan sizes utilizing the intuitive and colorful touch screen controls.

Food is always hot, fresh & ready **where & when** you need it.



CAUTION HOT

PREV
NEXT
TAP
TAP
MENU
1 2 3
G

5 Reasons to Choose the Duke ReadyFlex™

1 Ultimate Holding Environment

2 Broad Menu Flexibility

3 Intuitive Touchscreen

4 Recipe Management

5 Built-in Connectivity

1. Ultimate Holding Environment



- **Quickly transitions cooked food to the ideal hot holding temperature**
- Shortened duration of carryover cooking
- Minimized moisture reduction in food
- Maintains ideal texture and color of food
- Enables increased service speed and **maintains a high food quality standard for any menu or environment**

2. Broad Menu Flexibility



Heating

- Independent top and bottom heat with **multiple heat zones per shelf**
- Allows operation at ideal holding temperatures across all menu combinations

Flexible Lid System



- **Accommodates multiple pan configurations** that work together: 1/3, 1/2, and full sizes with depths of 2.5" and 4" plus 1/2 size sheet pans
- **Doesn't require the use of tools**



The food is hot, fresh and ready where and when you need it!

3. Intuitive Touchscreen



Works with gloves!



Managing recipes on-site has never been easier with the easy-to-use touchscreen control.

- Quickly program, configure and store recipes on the face of the unit
- Wells and lids are **colorfully represented** for easy identification
- Switch between 3 customized menus with one touch



Program recipes on the unit



Color-coded well status



4. Recipe Management



LOCAL

Add, edit, & store recipes on the unit

- **Color touch screen** that is easy to learn and program
- 15 popular recipes pre-loaded
- Recipe library holds up to 30 recipes
- Up to **3 customized menu configurations**
For example:
 - › breakfast/lunch/dinner
 - › weekdays/weekends/specials



REMOTE

Built-in Bluetooth capability & WiFi for connecting remotely

- **Program recipes** from your computer, phone or tablet and utilize **unlimited storage** via your DCEP (Duke Connected Equipment Platform) cloud account
- **Distribute recipes** to your kitchen, a couple of restaurants, a region, nationally, or globally

Whether local or remote, you can adjust: top heat, bottom heat, hold time, cook more, FIFO, well configuration, menu/daypart settings

5. Built-In Connectivity

The ReadyFlex has **built-in WiFi, Ethernet and Bluetooth connectivity**. ReadyFlex is ready to connect when you are through the Duke Connected Equipment Platform (DCEP) and Bluetooth mesh capabilities. With DCEP you can access **remote recipe management, basic diagnostic capability and asset management tools**. ReadyFlex is ready to interact with 3rd party cloud and on-premise solutions all the while focusing on **IoT Cybersecurity best practices**. Duke not only cares about equipment cybersecurity, but also data encryption, data privacy, and data ownership. These standards are all in place on day one to ensure that the ReadyFlex is only bringing new value to you and not new headaches.

MODEL

Duke ReadyFlex™



OPTIONS | Front & Back 4.3" Touchscreen • Front 4.3" Touchscreen w/ Front Timer Bars • Front 4.3" Touchscreen w/ Front & Back Timer Bars • Dedicated Lid Options for High Volume Proteins

BODY | Stainless Steel Exterior construction for durability & ease of cleaning • Robust stainless steel pan cover • Multipan configuration flexibility for 1/3, 1/2 and Full Size Pans (*Full Size Pans limited to 3 wide or larger units*)

HEATER CONFIGURATIONS | Independent Top & Bottom Zoned Heat for maximum recipe flexibility • Easily configured for shelf heat, if desired • Quick heat up approx. 20 minutes

CONTROLS | Full Color 4.3" Touchscreen Control (timer bar functionality without timer bars) Start & Stop Timers • Displays product being held, countdown timer, cook more alerts, & FIFO for each pan • Simplified, Intuitive Local Programming, Recipe Storage & Menu Switch • Multipan configuration • Network Support

Built In Connectivity | WiFi (Duke 1LV Dual Band 802.11 A/B/G/N 2.4Ghz/5Ghz) Ethernet (10/100Mbps)

USB Support | Firmware Update • Recipe Import/Export

Duke Connected Equipment Platform (DCEP) Support | Asset Management
Firmware Update
Recipe Management
Diagnostics

4 inch deep model SPECIFICATIONS



2.5 inch deep model SPECIFICATIONS



CERTIFICATIONS |   

CONFIGURATIONS



DIMENSIONS

Model	2.5" Deep Pan Config						4.0" Deep Pan Config					
	Height		Width		Depth (body only)		Height		Width		Depth (body only)	
	in.	cm	in.	cm	in.	cm	in.	cm	in.	cm	in.	cm
RFHU-22	11.8	30.0	19.0	48.3	14.1	35.7	14.5	36.8	19.0	48.3	14.1	35.7
RFHU-23	11.8	30.0	26.0	66.0	14.1	35.7	14.5	36.8	26.0	66.0	14.1	35.7
RFHU-24	11.8	30.0	33.0	83.8	14.1	35.7	14.5	36.8	33.0	83.8	14.1	35.7
RFHU-32	16.6	42.2	19.0	48.3	14.1	35.7	20.6	52.3	19.0	48.3	14.1	35.7
RFHU-42	21.5	54.6	19.0	48.3	14.1	35.7	26.8	68.1	19.0	48.3	14.1	35.7

ELECTRICAL SPECIFICATION/CORD RATING (TOP AND BOTTOM HEAT)

Model	120V - 60Hz		208/240V - 60Hz		220/240V - 50/60Hz	
	Amps	NEMA	Amps	NEMA	Amps	Schuko
RFHU-22	10	5-15P	5.8/6.7	6-15P	6.7	CEE7 VII
RFHU-23	12.5	5-20P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-24	15	5-20P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-32	12.5	5-20P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-42	15	5-20P	8.7/10	6-15P	10.0	CEE7 VII

Parts and Options

Holding Pans

2.5" Deep Pans

2.5" Single Handle 1/3 size
#156602



2.5" Dual Handle 1/3 size
#156634



2.5" Full Size
#159155



2.5" Half Size
#160886



4" Deep Pans

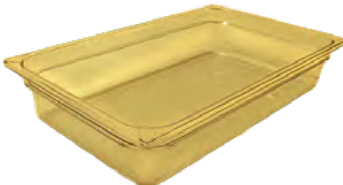
4" Single Handle 1/3 size
#160403



4" Dual Handle 1/3 size
#160434



4" Full Size Pan
#217524



4" Half Size
#227846

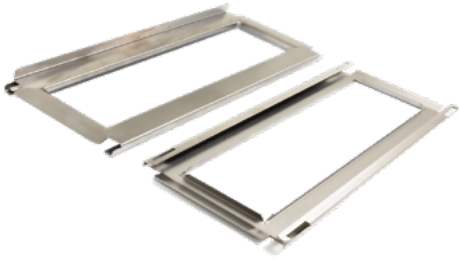


* Pan colors subject to change

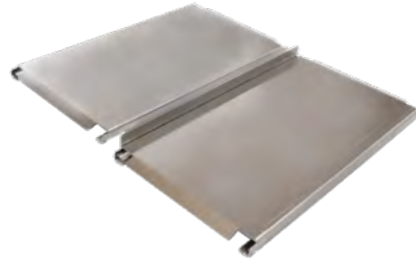
Parts and Options

Lids

Stainless Steel Vented Lid–*Fried Product*



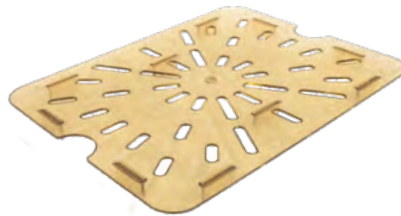
Stainless Steel Solid Lid–*Boiled Product*



Plastic 1/3 size trivet–*Fried Product*
#156818



Plastic 1/2 size trivet–*Fried Product*
#227847



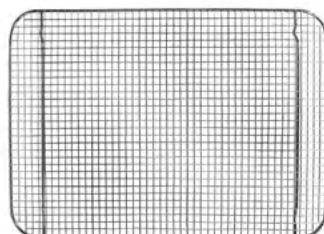
Stainless Steel 1/3 size trivet–*Fried Product*
#E030951



Half Size Pan Carrier
#165844



Full Size Pan Trivet–*Fried Product*
#158368



USB Drive–*Recipe programing*
#156218



* Color of USB subject to change



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