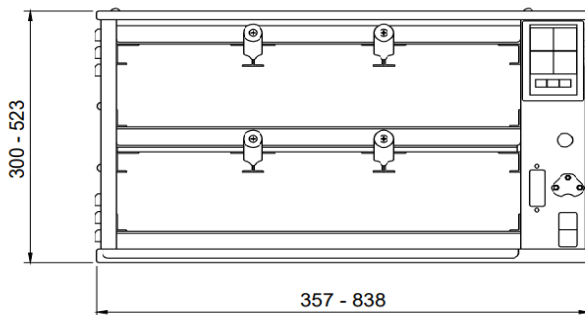




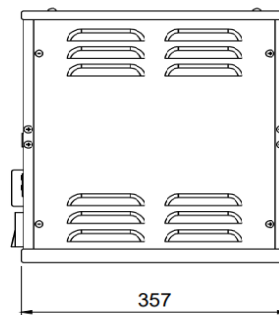
Your Solutions Partner



TOP VIEW



FRONT VIEW
NTS



SIDE VIEW

STANDARD FEATURES

- 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

The **Duke ReadyFlex™** Hot Holding Cabinet offers outstanding food quality. The food is always hot, fresh and ready to serve where and when you need it. Change your recipes and hold configurations from breakfast to lunch to dinner with easy to learn touchscreens. The built in Wi-Fi, Ethernet and Bluetooth connectivity means ReadyFlex is ready to connect through the Duke Connected Equipment Platform. Speak with the sales team about all the options and features available.

SPECIFICATIONS

Model	Dimension (WxDxH)	Weight	Pans	Lids	Amps	Plug
RFHU-22-DL022GM	483 x 357 x 300mm	38.6kg	4	Dedicated	10	NEMA 5-15P
RFHU-22-DL024GM	483 x 357 x 368mm	40.8kg	4	Dedicated	10	NEMA 5-15P
RFHU-23-FL034GM	660 x 357 x 368mm	47.6kg	6	Flexi	10	NEMA 5-15P
RFHU-24-FL042GM	838 x 357 x 300mm	54.4kg	8	Flexi	15	NEMA 5-15P
RFHU-24-DL044GM	838 x 357 x 300mm	54.4kg	8	Dedicated	15	NEMA 5-15P
RFHU-24-FL042GM	838 x 357 x 368mm	56.7kg	8	Flexi	15	NEMA 5-15P
RFHU-24-DL-084GM	838 x 357 x 368mm	56.4kg	8	Dedicated	15	NEMA 5-15P
RFHU-32-FL034GM	483 x 357 x 523mm	47.6kg	6	Flexible	10	NEMA 5-15P