

READYFLEX

HOT HOLDING CABINET



Your Solutions Partner

ReadyFlex™ Hot Holding Cabinets



E: sales@fsm-pl.com.au

W: www.fsm-pl.com.au

P: 03 9368 2300

MELBOURNE | SYDNEY | BRISBANE | PERTH



Top 5 Reasons to Specify & Buy Duke ReadyFlex™

1

The Duke ReadyFlex™ Hot Holding Cabinet delivers outstanding food quality.

Operate at ideal holding temperatures across all menu combinations. The food is always hot, fresh and ready to serve where and when you need it. Dukes ideal holding environment quickly lowers the temperature of the food to the ideal holding temperature. This minimizes the duration of carry over cooking, reducing the amount of moisture being driven out of the food to help maintain ideal texture and color.

2

Any menu, Anywhere, Anytime

With ReadyFlex you can offer new menu items without limitation on how to hold them. Change your recipes and hold configurations by daypart—from breakfast to lunch to dinner.

- 12" independent Top and Bottom heat zones are programmable to dial in perfect recipes for any food
- Multi-pan capable configurations can adapt to hold 1/3, 1/2, full-size pans, and 13"x18" sheet pans. Multi-pan feature is convertible and programmed in without the use of any additional parts or tools
- Different models to accomodate 2.5" or 4" deep pans

3



Easy to use, easy to learn touchscreen user interface for crew members

- Visual, smart, intuitive user interface with color-coded well & lid status
- In-store control & programming is easy and fast—use stored recipes, program new ones and reconfigure wells on the fly
- Store 3 customized menus to make daypart switching as simple as one touch

5



ReadyFlex has built-in Wi-Fi, 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.

4



Multiple recipe management and deployment options

- Local via touchscreen or bluetooth
- USB
- Remote: recipes can now be managed and distributed via WiFi to a specific restaurant, region or globally
- Unit comes with 14 pre-programmed recipes to get you started

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.

CODE	DESCRIPTION	Pans	Lids	\$
RFHU-22-DL022GM	Duke hot hold cabinet, 2 high 2 wide, 65mm deep	4	Dedicated	9125
RFHU-22-DL024GM	Duke hot hold cabinet, 2 high 2 wide, 100mm deep	4	Dedicated	10015
RFHU-23-FL034GM	Duke hot hold cabinet, 2 high, 3 wide, 100mm deep	6	Flexi	11340
RFHU-24-FL042GM	Duke hot hold cabinet, 2 high, 4 wide, 65mm deep	8	Flexi	12000
RFHU-24-DL042GM	Duke hot hold cabinet, 2 high, 4 wide, 65mm deep	8	Dedicated	12000
RFHU-24-FL044GM	Duke hot hold cabinet, 2 high, 4 wide, 100mm deep	8	Flexi	13335
RFHU-24-DL084GM	Duke hot hold cabinet, 2 high, 4wide, 100mm deep	8	Dedicated	13335
RFHU-32-DL034GM	Duke hot hold cabinet, 3 high, 2 wide, 100mm deep	6	Dedicated	13335



Configurations

2.5" Deep Pan Models

SPECS 



RFHU-22



RFHU-23



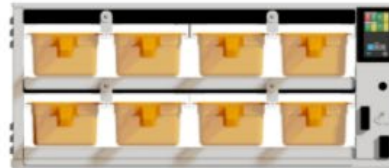
RFHU-24



RFHU-32



RFHU-42



4" Deep Pan Models

SPECS 

* 3x4 is also in development

Other Configuration Options

You can choose the following options when ordering RFHUs

- Pan Flexibility

- 65mm or 100mm



- Flexible Lid (1/3 1/2 1/1 GN) or Fixed lid (1/3 only)



- Touch Screen

- Screen on front only
- Screen on front and rear
- Screen on Front only with Timer Bar on Front
- Screen on front only with Timer Bar on Front and Rear



Suggested holding Temperatures

Product Type	Top Temp	Bottom Temp	Lid	Trivet
Moist protein	96	85	Yes	No
Crispy Protein	121	110	No	Yes
Vegetables	88	82	Yes	No
Egg	68	68	Yes	Yes (Plastic)

Suggested Holding Time by Product

Product	Hold time	Product	Hold time
Burger	60 Minutes	Mushrooms	120 Minutes
Chicken Nugget	40 Minutes	Grilled Tomato	120 Minutes
Grilled Chicken Filet	90 Minutes	Mac and Cheese	180 Minutes
Fried Chicken Filet	90 Minutes	Chicken Wings	90 Minutes
Popcorn Chicken	30 Minutes	Fried Egg	40 Minutes
Onion Ring	30 Minutes	Scrambled Egg	40 Minutes
Hash Brown	60 Minutes	Potato Wedges	40 Minutes
Sausage in Skin	180 Minutes	Mash Potato	240 Minutes
Baked Beans	240 Minutes	Bacon	120 Minutes
Sauces	240 Minutes	Rice	180 Minutes
Stews	240 Minutes	Green Beans	240 Minutes