

# 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](http://www.dukemfg.com/prop65) for Prop 65 warning

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## Contacts

### For Warranty, Parts and Service

#### **DUKE CORPORATE, CANADA, LATIN AMERICA**

2305 N. Broadway  
St. Louis, MO 63102  
Phone: 314.231.1130  
Toll Free: 800.735.3853  
Fax: 314.231.2460

[customercare@dukemfg.com](mailto:customercare@dukemfg.com)

#### **DUKE ASIA PACIFIC**

Duke Manufacturing  
No.3 Building  
Lane 28, Yu Lv Road  
Malu Town, Jiading District  
Shanghai 201801, China  
Phone: +86.21.591.53525 / 591.53526  
Fax: +86.21.336.00628

[service.asiapac@dukemfg.com](mailto:service.asiapac@dukemfg.com)

#### **DUKE EMEA - EUROPE, MIDDLE EAST, AFRICA, RUSSIA**

Duke Manufacturing C.R. s.r.o  
Logistický areál D 11, Hala DC06  
Nehvizdy 1100  
PSČ 250 81  
Czech Republic

Calling from United Kingdom and Ireland

Tel: +44.(0)1395.234140

Fax: +44.(0)1395.234154

Calling from Europe, Middle East and Africa

Phone: (+420) 323.608.193

*For warranty, parts & service contact a service agent.*

*For sales and more info: [sales.emea@dukemfg.com](mailto:sales.emea@dukemfg.com)*

# 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.

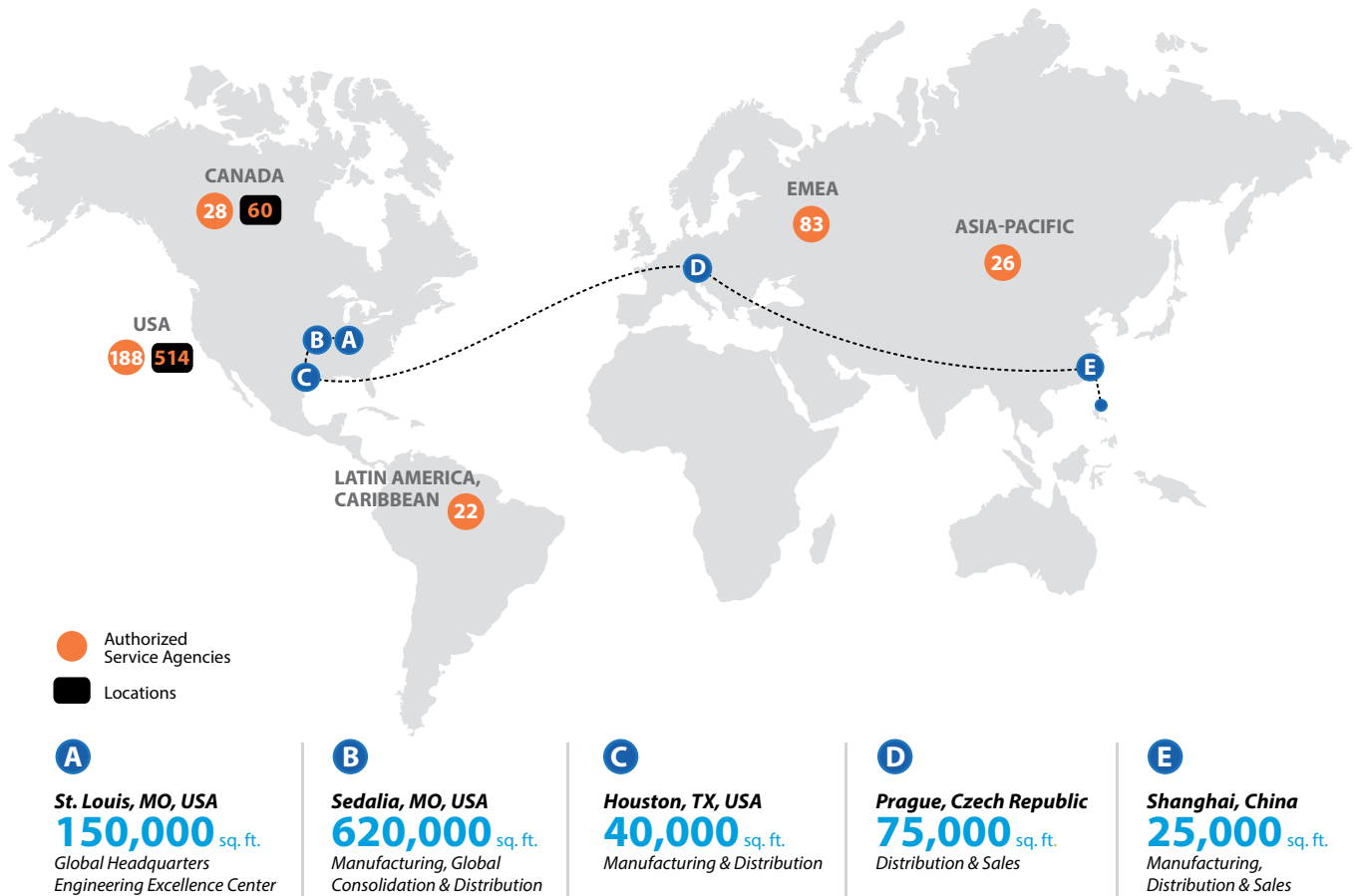
We believe you deserve access to world-class processes, people and facilities. To that end, we invest not only in state-of-the-art hardware like robotics and laser cutting and welding equipment, but also in process enhancement, best practices and our environment through utilization of Six Sigma, Lean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



# 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*



*Colorful well representation*





## 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 the Sous Chef Cloud
- **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 Sous Chef Cloud and Bluetooth mesh capabilities. With Sous Chef Cloud 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.

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)

**USB Support** | Firmware Update • Recipe Import/Export

**Sous Chef Cloud** | Asset Management

4 inch deep model SPECIFICATIONS



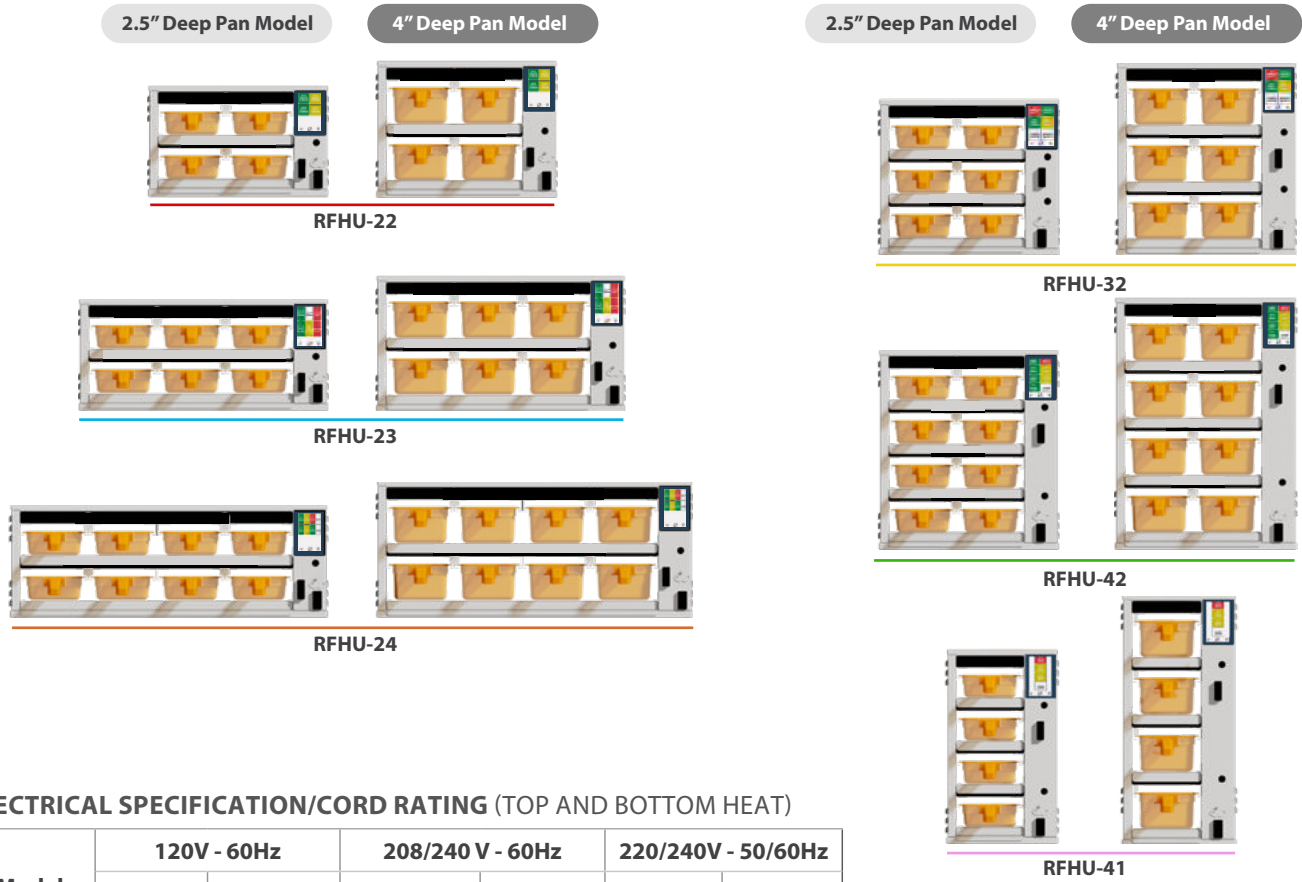
2.5 inch deep model SPECIFICATIONS



Firmware Update  
Recipe Management  
Diagnostics

**CERTIFICATIONS** |   

## CONFIGURATIONS



## ELECTRICAL SPECIFICATION/CORD RATING (TOP AND BOTTOM HEAT)

Model	120V - 60Hz		208/240 V - 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	10	5-15P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-24	10	5-15P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-32	10	5-15P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-42	10	5-15P	8.7/10	6-15P	10.0	CEE7 VII
RFHU-41	10	5-15P	5.8/6.7	6-15P	6.7	CEE7 VII

## 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
RFHU-41	21.5	54.6	11.8	30.0	14.1	35.7	26.8	68.1	11.8	30.0	14.1	35.7

# Parts and Options

## Holding Pans

### 2.5" Deep Pans

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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

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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 RFHU Solid Lid  
w/o pan guide  
**#1092-0569K**



Stainless Steel RFHU Solid Lid  
w/ pan guide  
**#1092-0570K**



Stainless Steel RFHU Vented Lid  
w/o pan guide  
**#1092-0571K**



Stainless Steel RFHU Vented Lid  
w/ pan guide  
**#1092-0572K**



Stainless Steel RFHU Cover Fixed  
**#1092-0568**



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



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



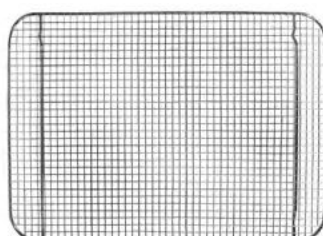
Stainless Steel 1/3 size trivet–Fried Product  
**#E030951**



Half Size Pan Carrier  
**#165844**



Full Size Pan Trivet–Fried Product  
**#158368**



USB Drive–Recipe programing  
**#156218**



\* Color of USB subject to change





CAUTION HOT

General Settings	
Menu	Temp Mode
PHU Config	Language
Recipe Config	Help
Home	About



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**DUKE CORPORATE  
UNITED STATES, CANADA**

2305 N. Broadway  
St. Louis, MO 63102

Toll Free: 800.735.3853  
Phone: 314.231.1130  
Fax: 314.231.5074

**EUROPE, MIDDLE EAST,  
AFRICA, RUSSIA**

Duke Manufacturing C.R. s.r.o  
Logistický areál D 11, Hala DC06  
Nehvizdy 1100  
PŠČ 250 81  
Czech Republic

Calling from United Kingdom  
and Ireland  
Tel: +44.(0)1395.234140  
Fax: +44.(0)1395.234154

Calling from Europe, Middle East  
and Africa  
Phone: (+420) 323.608.193

**ASIA**

No. 3 Building,  
Lane 28, Yu Lv Road,  
Malu Town, Jiading District  
Shanghai 201801, China

Phone:  
+86.21.59153525/59153526  
Fax: +86.21.33600628