

Need a Serving System?

With Duke the possibilities are endless. Our modular systems provide mobility and flexibility when you need it most—without sacrificing design. We've got your needs covered.

Serving Systems
Model 1 | Model 2 | Model 3 | Model 4

Equipment Basics to Serve You, Can Serve Her

ARE YOU CATERING TO SPECIAL DIETS AT YOUR SERVING LINE? Many people don't think twice about a serving line. It's simple, convenient, right? Can't serve on one side, just use the other, which is understandable for one food truck in business. But what about the new serving line that serves through a cafeteria that you serve in the cafeteria all year or occasionally?

Modern serving lines are designed for a front-line facing, accessible line to reduce a crowd and save an edge. These lines are fully accessible, which means it's easy to get in and out of your serving line. But, don't let your serving line be a barrier to your customers. Think about the time you spend in your line.

When you have a barrier, it often means the line is too long. Do you really have a barrier? Or do you really have a barrier that is too long? Really, you have a barrier that is too long. Really, you have a barrier that is too long. Really, you have a barrier that is too long.

Choose a Duke Serving System

"Duke provides both features and standard features which meet the high level of flexibility and reliability. Cost demands of their designs. We know what we specify products from Duke Manufacturing, our clients will receive a high-quality item that meets or exceeds the design standards and will last well beyond the lifespan of most other equipment."

—Ann Cox, Product Development

"The customers look amazing. We are highly impressed with the quality Duke provides!"

—Duke Manufacturing, Inc. | 1-800-451-7629 | www.dukemfg.com

School Nutrition offers a sponsored content opportunity to highlight products in the large and small equipment categories. The Equipment Basics series showcases one piece of equipment in a unique design format, using advertising space on the outside of both the left- and right-hand sides of an editorial spread. You supply the featured elements and we design the piece to provide the uniformity of a department-style magazine series. See previously published examples shown here and contact your **SN** sales representatives for rates and additional details.

Need a Steamer?

Connect with a proven school partner. Busy school kitchens need equipment that is durable, efficient and easy to maintain. Vulcan commercial steamers are available in gas or electric, compact counter-top or floor models and business/restaurant or generator-based. When you're looking for a faster cook time, ease of use and consistent results, look no further than Vulcan steamers.

VULCAN
1-800-814-2028

Equipment Basics to Serve You, Can Serve Him

A key component in making healthy and nourishing meals is the right cooking method and equipment. The right equipment can make or break a school nutrition program—and need to be kept in good working order to ensure the best possible results. A steamer might be the most overlooked piece of equipment in your kitchen, but it's a vital part of your menu. It's a versatile, efficient and easy-to-use piece of equipment that can help you create healthy and delicious meals for your students.

THE BENEFITS OF STEAMING A steamer provides moisture, which is essential for cooking. It's also a healthy way to cook, as it doesn't require the use of oil or fat. Steaming is also a great way to cook vegetables, as it helps to retain their nutrients and flavor. Steaming is also a great way to cook seafood, as it helps to keep the fish moist and tender.

WHAT TO LOOK FOR When you're looking for a steamer, there are several things to consider. First, you'll want to make sure you have enough space for the steamer. You'll also want to make sure you have a good ventilation system in place. Finally, you'll want to make sure you have a good water supply for the steamer.

Choose a Vulcan Steamer

Vulcan steamers are your one-stop shop for producing healthy, fresh food at less time with a range of sizes to fit every operation and feature features designed to make the most of the space in the kitchen. Vulcan delivers.

Vulcan's EO Series Ballistics Steamer is ENERGY STAR certified, resulting in reduced operating costs over the lifetime of the unit and a rebate in time of purchase, where available.

The EO Series is also certified with optional direct fire burner operation and exclusive Auto-Tite technology. Activate your burner and maintain consistent steam production by connecting the EO steamer directly to a water tank.

VULCAN
www.vulcanequipment.com
1-800-814-2028

CONTACT YOUR SALES REPRESENTATIVES FOR MORE INFORMATION

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