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DUKERS

Dukers Appliance Co., USA Ltd



High quality
stainless steel &
robust design



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ABOUT



Dukers was established in 2003 as a partnership company with Guangzhou Boasi Appliance, which has serviced commercial food equipment worldwide since 1992. With the combined experience of over twenty years, we have delivered equipment to over eighty countries, specializing in energy efficient, environmentally friendly and high-end commercial equipment supply.

Our manufacturing is supported by 700 skilled workers, advanced automation equipment, with 650,000 square feet of warehouse & manufacturing capacity. We offer a full line of commercial refrigeration, gas equipment products and stainless steel equipment.

All the products are US certified for both safety and sanitation, and high-end commercial equipment supply.

**Specializing in
refrigerators and
freezers for more
than 30 years**



We recognize the growth in the US market and the need for reliable equipment to better service every restaurant's needs. In 2016, we have decided to expand our operation and established seven distribution centers in the states of California, Texas, Florida, New Jersey and Illinois. We are extending to three additional states of Washington, Colorado and Ohio by 2022. Dukers is dedicated to delivering quality food equipment at a cost effective price.

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Refrigeration Line



Reach-In Refrigerators & Freezers

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NEMA-5-15P



NEMA-5-20P





Top-Mounted Reach-In Refrigerator Glass Door



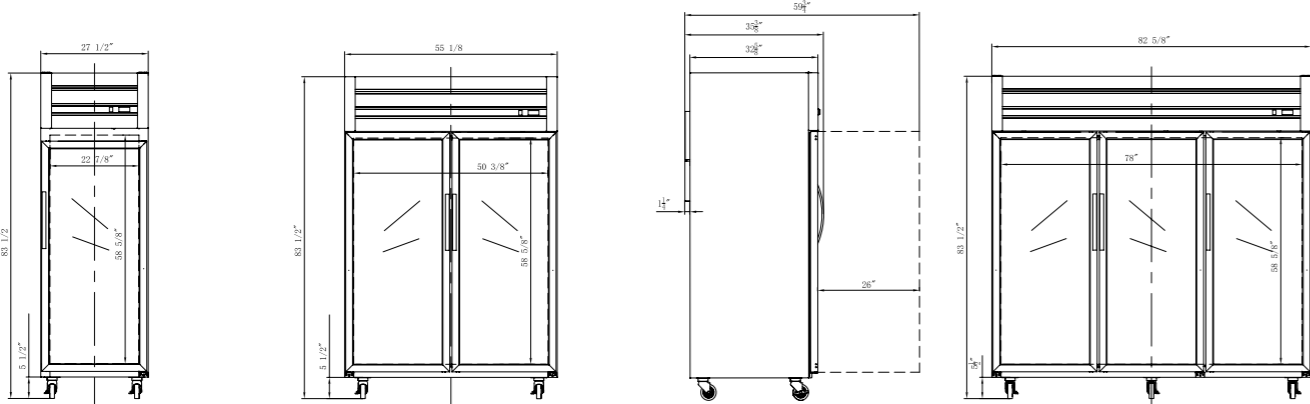
D28AR-GS1



D55AR-GS2



D83AR-GS3



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Lifetime guaranteed door hinges.
- ✓ Hinged glass doors, tempered glass, UV blocking.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Epoxy coated wire shelves.
- ✓ Digital controls with LED display.
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ LED interior lighting.
- ✓ Adjustable front locking casters.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.



Technical Specifications

- Voltage/Frequency **110V/60Hz**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Stainless Steel**
- Interior Finish **Stainless Steel**



TOP MOUNTED GLASS DOOR REFRIGERATORS													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40HQ Container Certification	
	W	D	H	W	D	H							
D28AR-GS1	27 1/2			29 1/8			33 ~ 41°F	1/5	294	313	4	39	
D55AR-GS2	55 1/8	35 3/8	83 1/2	56 3/4	35 7/8	87 3/8		1/2+	485	516	8	5-15P	16
D83AR-GS3	82 5/8			84 1/4				1/2+	650	702	12		13

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



Top-Mounted Reach-In Refrigerator Solid Door



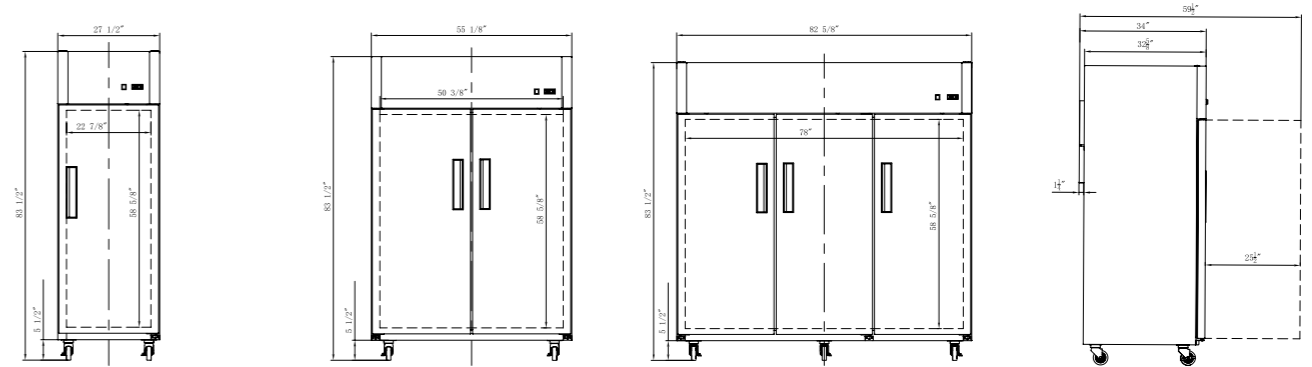
D28AR



D55AR



D83AR



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Self closing doors with stay open feature.
- ✓ Lifetime guaranteed door hinges.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ Top mounted compressor for better heat evaporation.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.



Technical Specifications

- Voltage/Frequency **115V/60Hz**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Stainless Steel**
- Interior Finish **Stainless Steel**

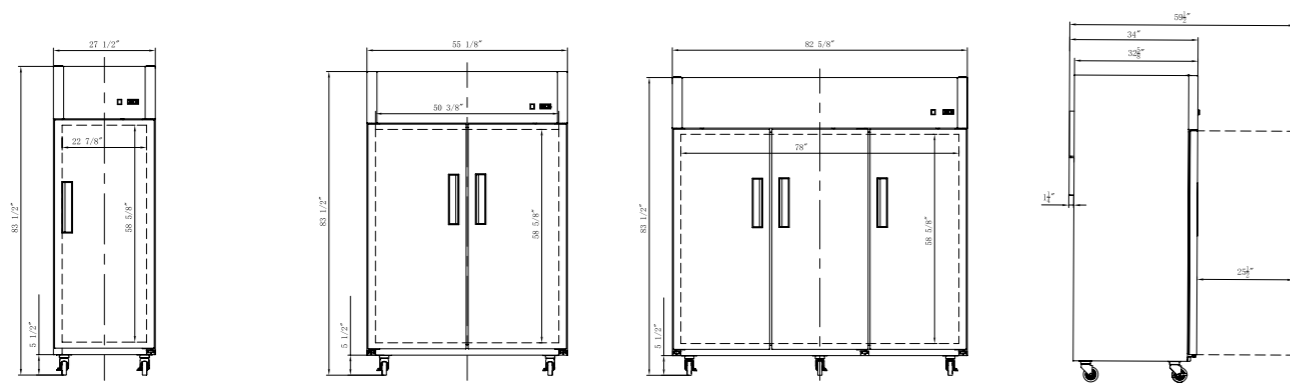


TOP MOUNTED SOLID DOOR REFRIGERATORS													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)	
	W	D	H	W	D	H							
D28AR	27 1/2			29 1/8			33 ~ 41°F	1/5	286	382	4	39	
D55AR	55 1/8	34	83 1/2	56 3/4	34 5/8	87 3/8		1/2+	463	626	8	5-15P	21
D83AR	82 5/8			84 1/4				1/2+	595	937	12		13

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



Top-Mounted Reach-In Freezer Solid Door



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Lifetime guaranteed door hinges.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ Top mounted compressor for better heat evaporation.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel

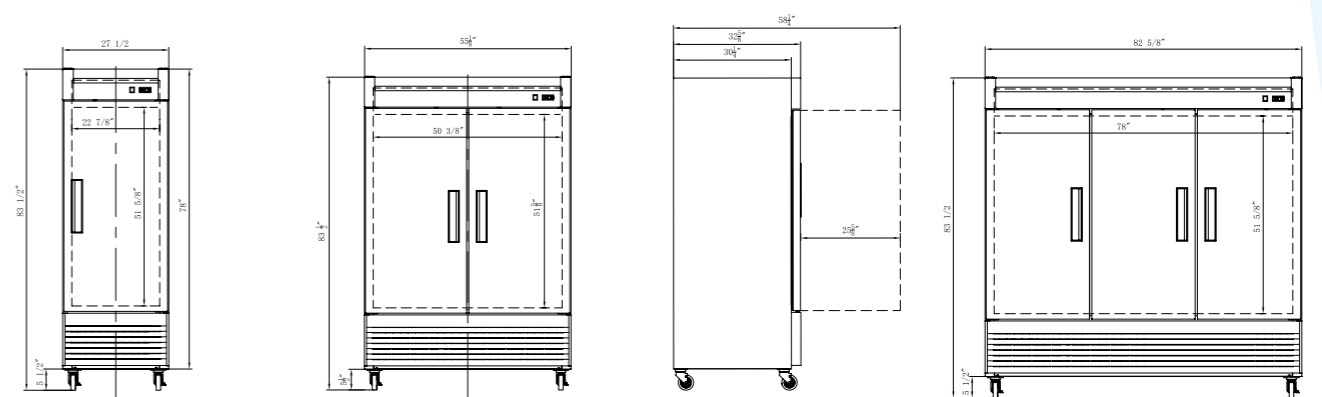


TOP MOUNTED SOLID DOOR FREEZERS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)
	W	D	H	W	D	H						
D28AF	27 1/2			29 1/8			0 ~ -8°F	3/4	287	320	4	39
D55AF	55 1/8	34	83 1/2	56 3/4	34 5/8	87 3/8		1-	463	548	8	21
D83AF	82 5/8			84 1/4				3/4+3/4	595	750	12	13

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



Bottom-Mounted Reach-In Refrigerator Solid Door



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Lifetime guaranteed door hinges.
- ✓ Reversible door on single door model.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ Bottom mounted compressor for better heat evaporation.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel

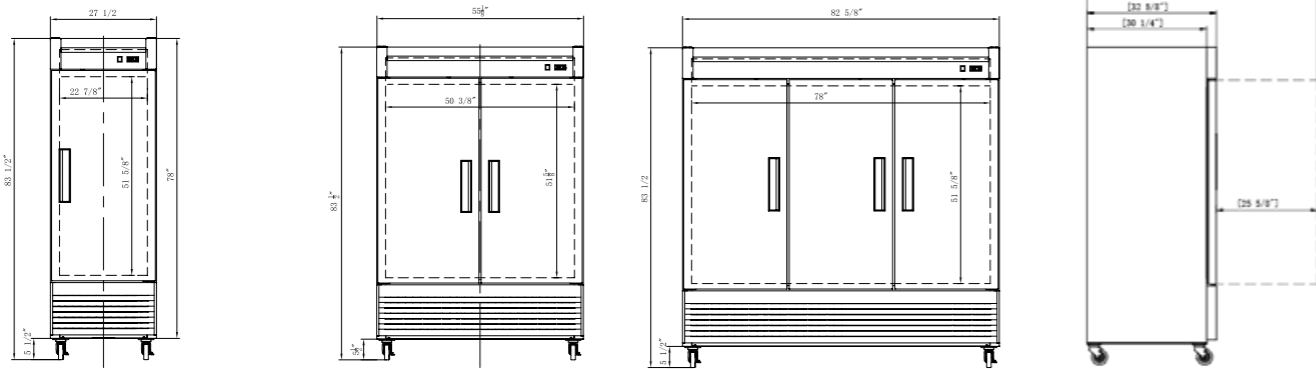


BOTTOM MOUNTED SOLID DOOR REFRIGERATORS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)
	W	D	H	W	D	H						
D28R	27 1/2			29 1/8			33 ~ 41 °F	1/5	286	343	4	40
D55R	55 1/8	32 5/8	83 1/2	56 3/4	34 1/4	87 3/8		1/2	463	528	8	21
D83R	82 5/8			84 1/4				1/2	595	790	12	13

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



Bottom-Mounted Reach-In Freezer Solid Door



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Lifetime guaranteed door hinges.
- ✓ Reversible door on single door model.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ Bottom mounted compressor for better heat evaporation.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel

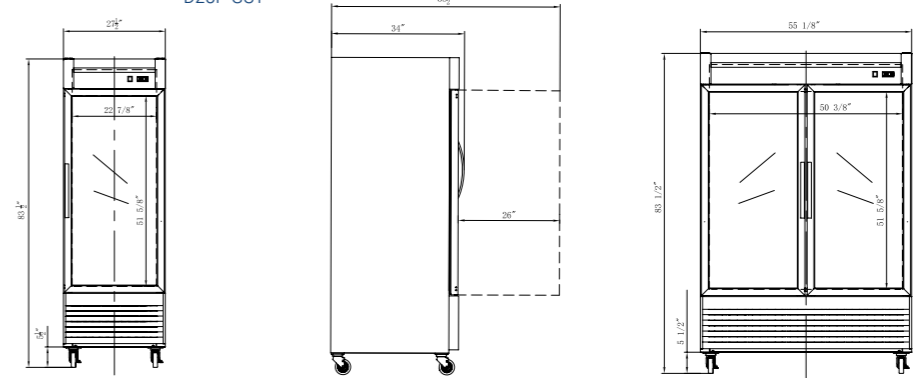


BOTTOM MOUNTED SOLID DOOR FREEZERS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)
	W	D	H	W	D	H						
D28F	27 1/2			29 1/8			0 ~ -8°F	3/4	287	338	4	40
D55F	55 1/8	32 5/8	83 1/2	56 3/4	34 1/4	87 3/8		1-	463	564	8	21
D83F	82 5/8			84 1/4				3/4+3/4	595	794	12	13

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



Bottom-Mounted Reach-In Freezer Glass Door

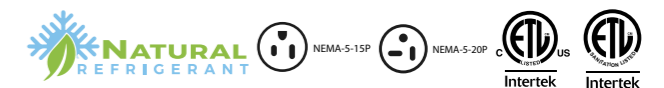


Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Self closing doors with stay open feature.
- ✓ Lifetime guaranteed door hinges.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel



BOTTOM MOUNTED GLASS DOOR FREEZERS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H						
D28F-GS1	27 1/2			29 1/8			0 ~ -8°F	3/4	308	4	5-15P	39
D55F-GS2	55 1/8	34	83 1/2	56 3/4	35	87 3/8		1-	506	8		21



Bottom-Mounted Reach-In Refrigerator Glass Door



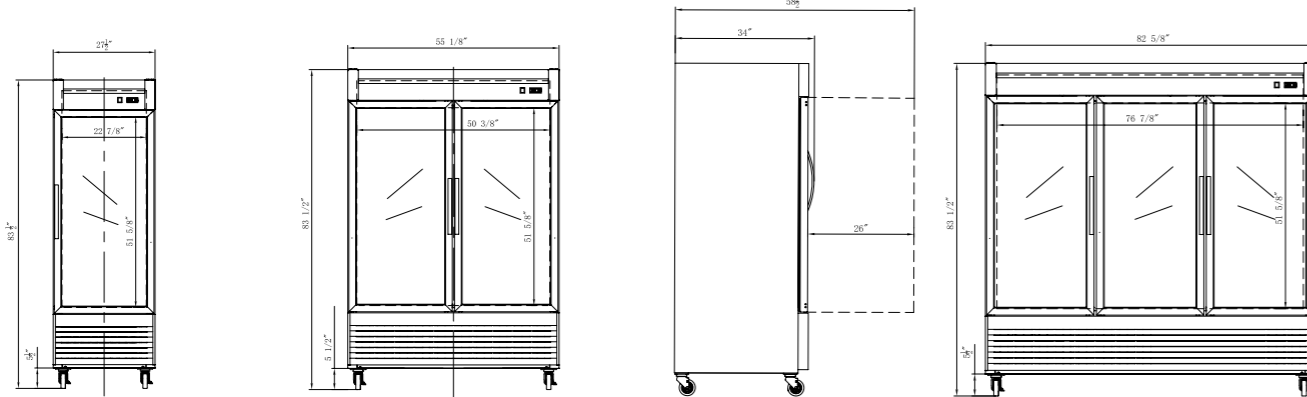
D28R-GS1



D55R-GS2



D83R-GS3



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Lifetime guaranteed door hinges.
- ✓ Hinged glass doors, tempered glass, UV blocking.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Epoxy coated wire shelves.
- ✓ Digital controls with LED display
- ✓ Forced air refrigeration system.
- ✓ Adjustable, heavy duty shelves.
- ✓ LED interior lighting.
- ✓ Adjustable front locking casters.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

- Voltage/Frequency **115V/60Hz**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Stainless Steel**
- Interior Finish **Stainless Steel**



BOTTOM MOUNTED GLASS DOOR REFRIGERATORS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H							
D28R-GS1	27 1/2		85 1/2	29 1/2			33 ~ 41°F	1/5	344	382	4	5-15P	39
D55R-GS2	55 1/8	34	83 1/2	56 3/4	35	87 3/8		1/2+	595	626	8		21
D83R-GS3	82 5/8			84 1/4				1/2+	822	937	12		13

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.





Refrigeration Line



UNDERCOUNTER

The Dukers undercounter refrigerator/freezer has a spacious capacity and brushed stainless steel finish. With a temperature range of 33 to 41°F (refrigerators) and 0 to -8°F (freezers), it chills and safely stores all type of food. Digital temperature controls and LED display lets you precisely select the desired temperature. Designed with a bottom mounted compressor for efficiency. Includes 1 removable wire shelf each section on all models.





Under Counter Refrigerator/Freezer Solid Door



DUC29R/F



DUC48R/F



DUC72R/F

Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Includes 1 adjustable and removable wire shelf per section.
- ✓ Digital temperature controls with LED display for precise adjustment and automatic defrosting system.
- ✓ Forced air refrigeration system.
- ✓ Heavy duty shelves.
- ✓ 4 locking casters (5")
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel

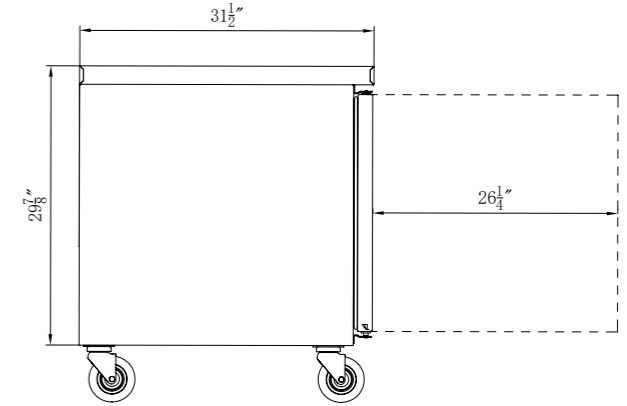
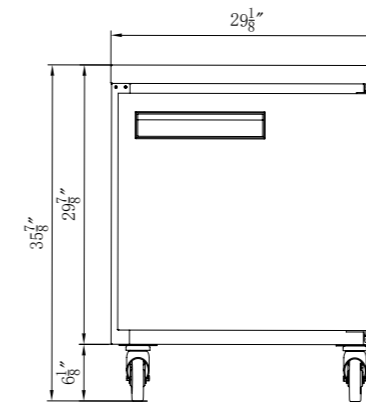


UNDER COUNTER REFRIGERATORS													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H							
DUC29R	29 1/8	31 1/2	36	30 1/2	33 1/8	39 3/8	33 ~ 41°F	1/5	158	200	1	5-15P	84
DUC48R	48 1/4			49 5/8					211	267	2		46
DUC60R	60 1/8			61 5/8					231	323	3		30
DUC72R	72 1/2			73 7/8					242	367			28

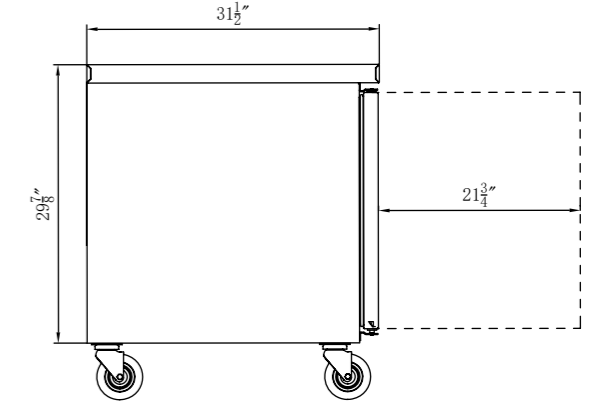
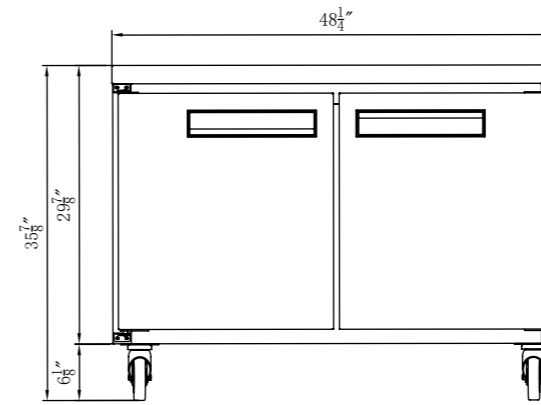
UNDER COUNTER FREEZERS													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H							
DUC29F	29 1/8	31 1/2	36	30 1/2	33 1/8	39 3/8	0 ~ -8°F	1/2-	158	205	1	5-15P	84
DUC48F	48 1/4			49 5/8					211	276	2		46
DUC60F	60 1/8			61 5/8					231	332	3		30
DUC72F	72 1/2			73 7/8					242	380			28

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

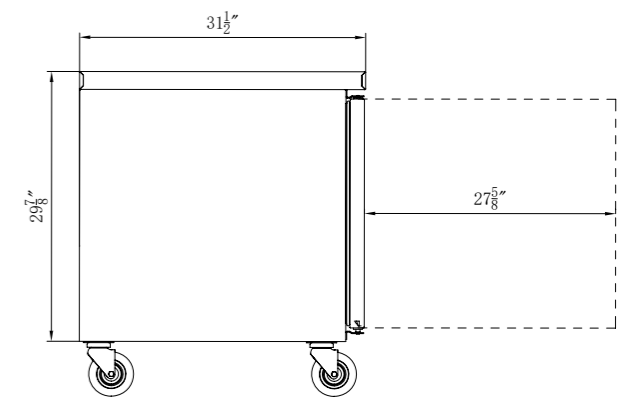
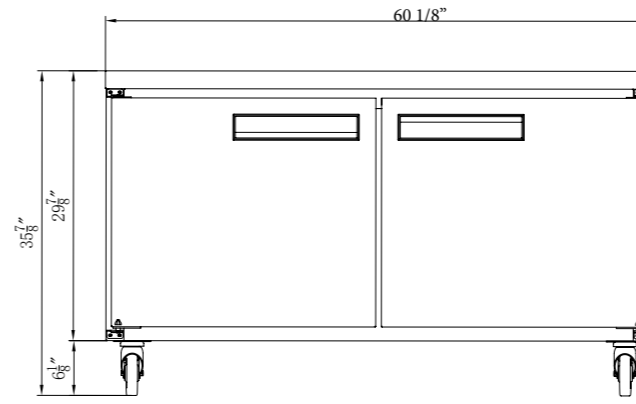
DUC29R/F



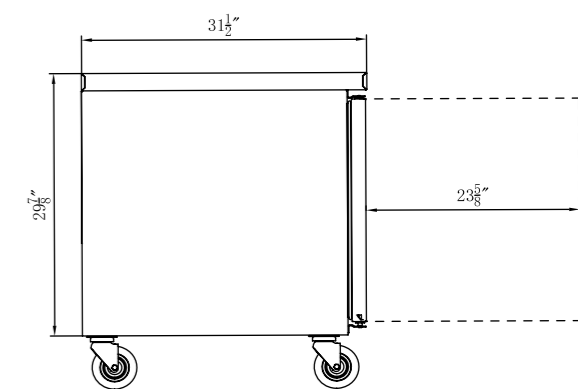
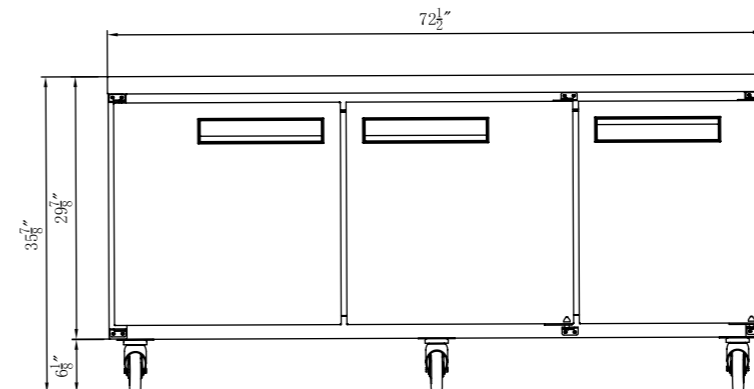
DUC48R/F



DUC60R/F



DUC72R/F





Refrigeration Line

PIZZA PREP TABLE REFRIGERATOR

The Dukers commercial pizza prep table is constructed of heavy duty stainless steel to be durable and resilient to harsh kitchen environments. Keeps toppings and ingredients insulated with a hinged cover. Includes food pan containers to keep food organized and ready to use. The bottom cabinet conveniently holds additional items with a removable wire shelf that can be adjusted. The equipment operates at the range of 33°F to 41°F, it chills and safely stores all type of food. Digital temperature controls and LED display lets you precisely select the desired temperature. Designed with a side mounted compressor for efficiency.



NEMA-5-15P





Pizza Prep Table Refrigerator



DPP44-6-S1



DPP70-9-S2



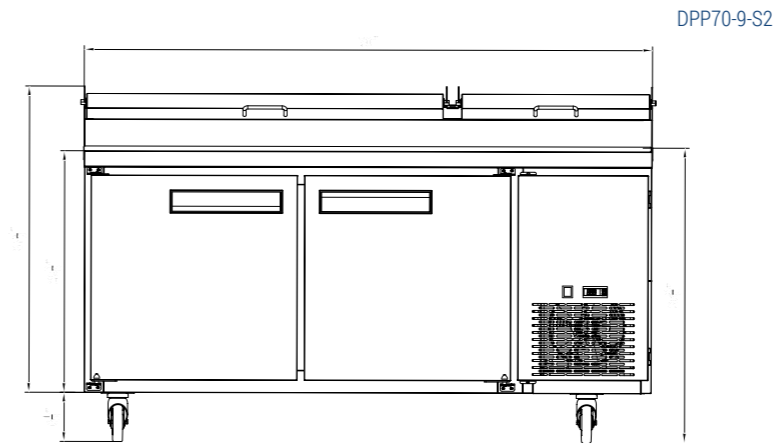
DPP90-12-S3

Features & Benefits

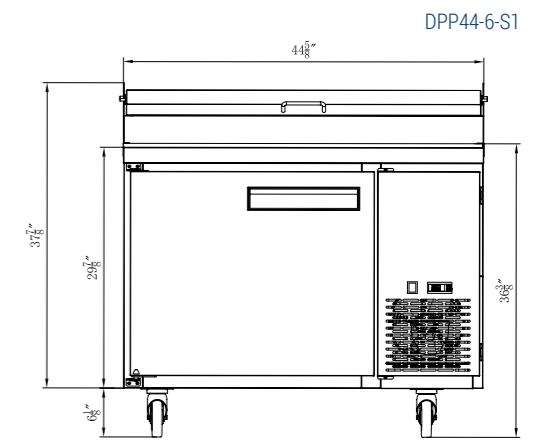
- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Insulated hinged cover to protect topping and ingredients.
- ✓ Lifetime guaranteed door hinges.
- ✓ Digital temperature controls with LED display for precise adjustment with automatic defrost system.
- ✓ Includes 1 adjustable and removable wire shelf per section.
- ✓ Adjustable, heavy duty shelves.
- ✓ Adjustable feet with locking casters for easy mobility.
- ✓ Side mounted compressor for deeper food storage.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

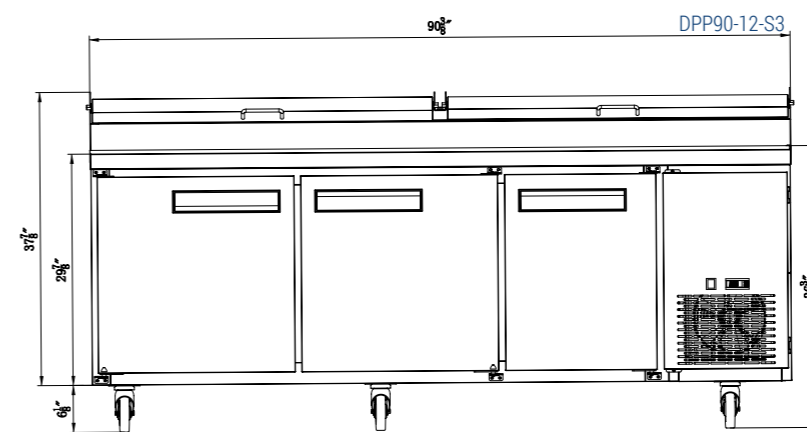
Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel



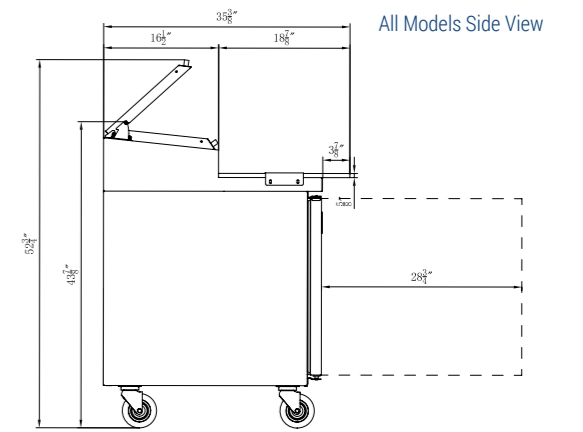
DPP70-9-S2



DPP44-6-S1



DPP90-12-S3



All Models Side View

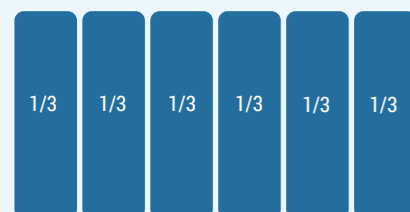


DPP90-12-S3: 12x1/3 PAN

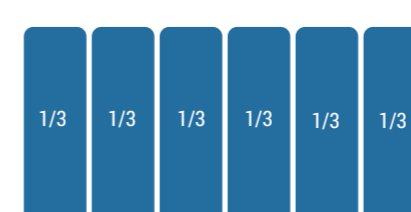
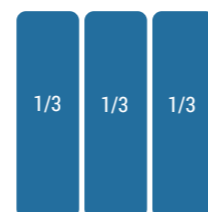
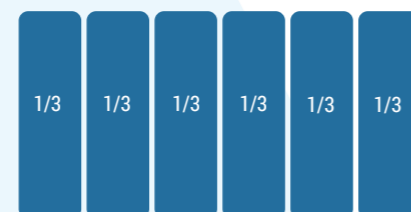
PIZZA PREP TABLE REFRIGERATORS													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H							
DPP44-6-S1	44 5/8			46 1/8			33 ~ 41°F	1/5	224	354	1		46
DPP70-9-S2	70	31 1/2	43 7/8	71 3/8	35 7/8	48 3/8		1/5	297	480	2	5-15P	26
DPP90-12-S3	90 3/8			91 3/8				1/2+	423	592	3		26

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

DPP44-6-S1: 6x1/3 PAN



DPP70-9-S2: 9x1/3 PAN





Refrigeration Line



SALAD PREP TABLE REFRIGERATOR

The Dukers Commercial Food Prep Table Refrigerator is constructed of durable brushed stainless steel to handle all the challenges in a busy kitchen. The equipment is designed with ample space for food storage and preparation, including food pan containers to hold a large assortment of food and toppings. The foam insulated top pan cover promotes and maintains a consistent temperature. The digital control allows you to select the desired interior temperature. The auto-defrosting assists to lower energy cost and colder temperatures. The equipment includes a cutting board and locking casters for mobility. Mega Top models hold an additional row of containers for extra storage.



NEMA-5-15P





Salad Prep Table Refrigerator



Features & Benefits

- ✓ Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- ✓ Self closing doors with stay open feature.
- ✓ Lifetime guaranteed door hinges.
- ✓ Digital temperature controller with automatic defrost system.
- ✓ Forced air refrigeration system.
- ✓ Heavy duty shelves.
- ✓ Back mounted compressor.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency	115V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel



DSP29-8: 8x1/6 PAN REGULAR TOP	DSP29-12M: 12x1/6 PAN MEGA TOP
1/6 1/6 1/6 1/6	1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6	1/6 1/6 1/6 1/6
	1/6 1/6 1/6 1/6

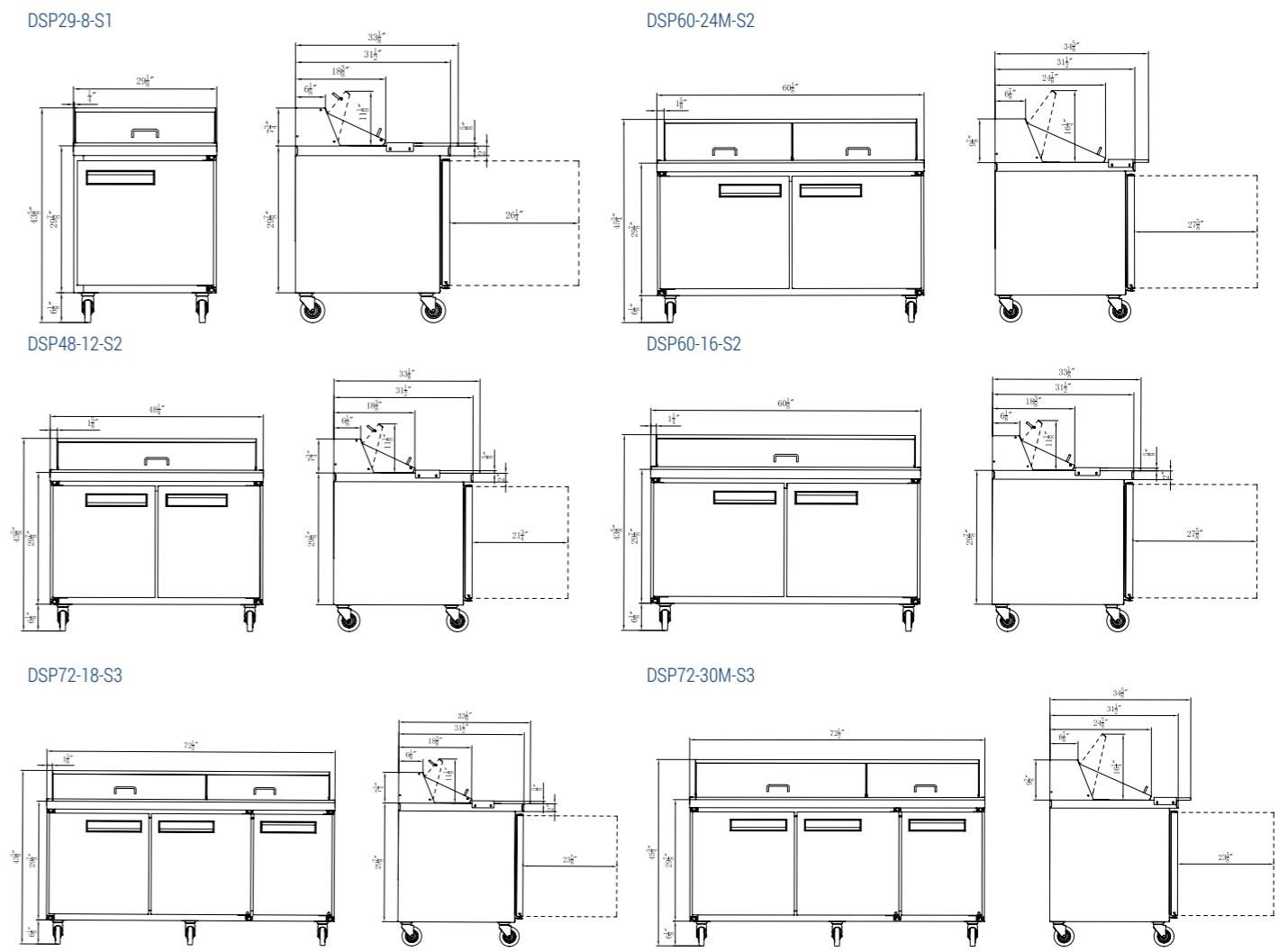
DSP48-12: 12x1/6 PAN REGULAR TOP	DSP48-18M: 18x1/6 PAN MEGA TOP
1/6 1/6 1/6 1/6 1/6 1/6	1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6	1/6 1/6 1/6 1/6 1/6 1/6
	1/6 1/6 1/6 1/6 1/6 1/6

DSP60-16: 16x1/6 PAN REGULAR TOP
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6

DSP72-18: 18x1/6 PAN REGULAR TOP
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6

DSP60-24M: 24x1/6 PAN MEGA TOP
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6

DSP72-30M: 30x1/6 PAN MEGA TOP
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6



SALAD PREP TABLE REFRIGERATOR - REGULAR TOP														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Cutting Board Size WxD (inches)	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSP29-8-S1	29 1/8	31 1/2	43 5/8	33 3/8	35 7/8	48 3/8	33 ~ 41°F	29 x 14.5	1/5	202	251	1	5-15P	56
DSP48-12-S2	48 1/4			52 1/2				48 x 14.5		231	356			2
DSP60-16-S2	60 1/8			64 3/8				60 x 14.5		275	410	3		
DSP72-18-S3	72 1/2			76 3/4				72 x 14.5		341	483			26

SALAD PREP TABLE REFRIGERATOR - MEGA TOP														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Cutting Board Size WxD (inches)	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSP29-12M-S1	29 1/8	31 1/2	45 3/4	33 3/8	35 7/8	48 3/8	33 ~ 41°F	29 x 9	1/5	202	272	1	5-15P	56
DSP48-18M-S2	48 1/4			52 1/2				48 x 9		231	371			2
DSP60-24M-S2	60 1/8			64 3/8				60 x 9		275	426	3		
DSP72-30M-S3	72 1/2			76 3/4				72 x 9		341	505			26

Refrigeration Line

CHEF BASE

The Dukers Chef Base features a sturdy stainless steel top that supports any heavy duty cooking equipment and equipped with four removable corner edges to prevent the cooking equipment from sliding off the top. The recessed drawer handles provide staff members the convenience to move left and right as they work without needing to dodge handles. Each sturdy drawer retains cold air with dense polyurethane foam and gaskets around the frame. Inside the Dukers Chef Base, operators can set the temperature between 33 and 38 degrees Fahrenheit, and these cold temperatures are produced as R290 refrigerant moves through the capillary tubes.

A large, self-lubricating evaporator fan blows cold air around the cabinet, while the internal temperature can be checked on the digital display, which is mounted on the exterior. For convenient service access, cooling components are self-contained and slide out from the side.





Chef Base



DCB36



DCB52



DCB72

Features & Benefits

- ✓ Digital temperature control features a digital display to make monitoring interior temperatures a breeze. This unit also comes with an auto-defrost function.
- ✓ Foamed-in-place insulation keeps the interior cold and adds structural strength.
- ✓ Stainless steel Interior with rounded corner for easy cleaning.
- ✓ Meet and exceed sanitation standards.
- ✓ Durable and high weight bearing rails for drawers.
- ✓ Heavy-duty 3" casters with brakes are included providing the unit with convenient mobility, making cleaning and servicing a breeze! Just roll the unit away from the wall.
- ✓ Ergonomic and modern recess door handles.
- ✓ Removable Drawer Gaskets, each drawer gasket is removable for easy cleaning and maintenance.



Technical Specifications

Voltage/Frequency **115V/60HZ**

Refrigerant **R290**

Type of Defrost **Automatic**

Temperature Range **33~38°F**

Interior/Exterior Material **Stainless Steel**

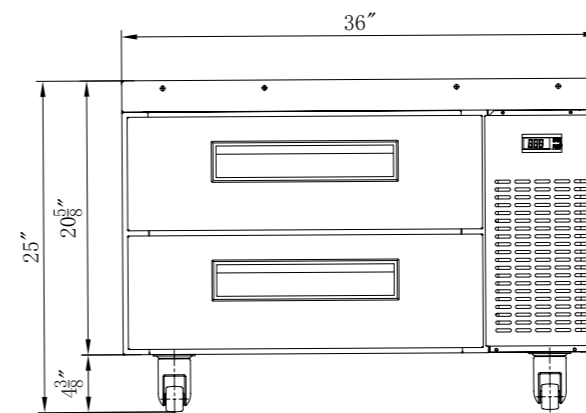
Climatic Category **4-5**

Nema Config. **NEMA5-15P**

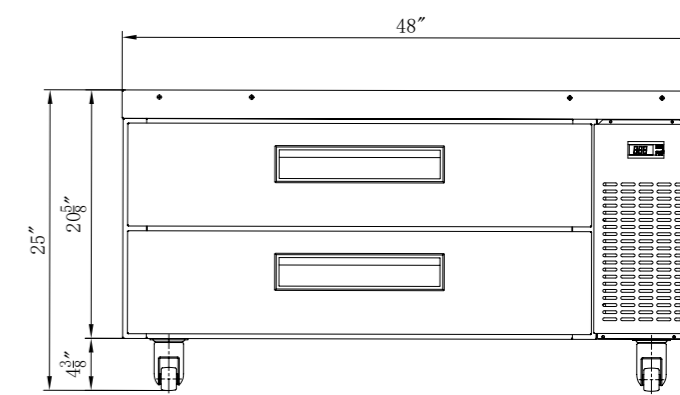
Insulation Blowing Gas **C-Pentane**



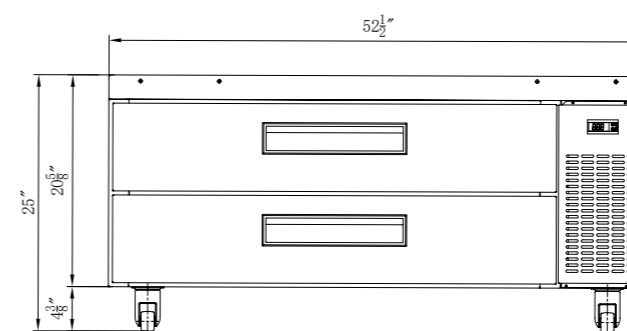
DCB36



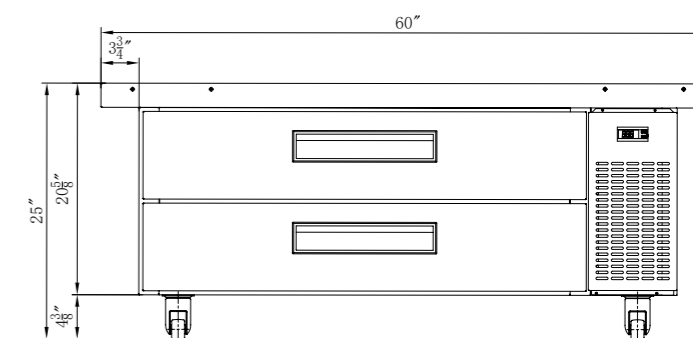
DCB48



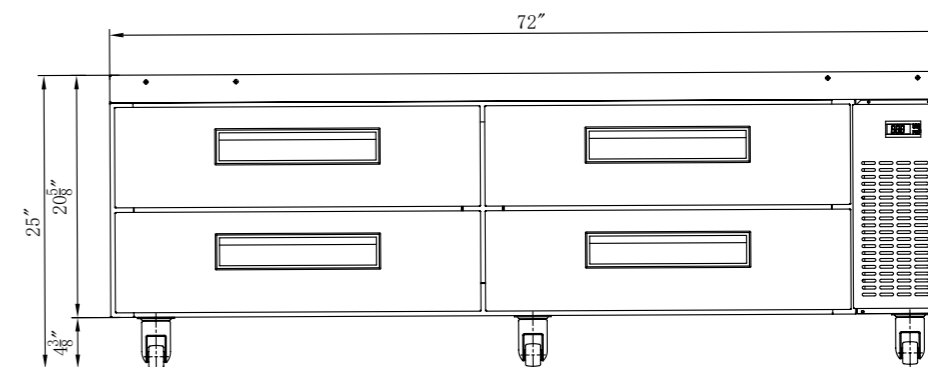
DCB52



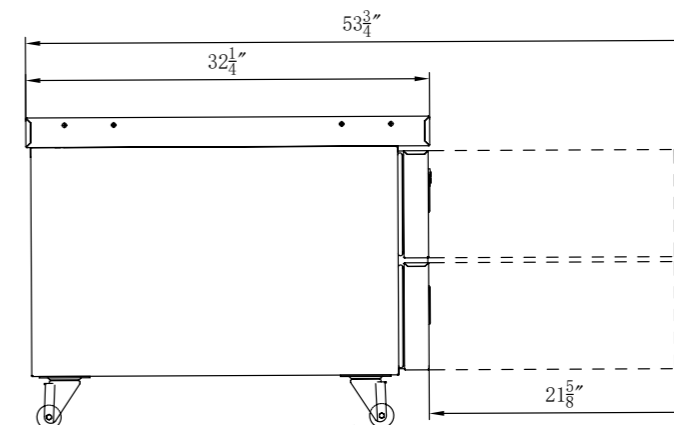
DCB52-60



DCB72



All models side view



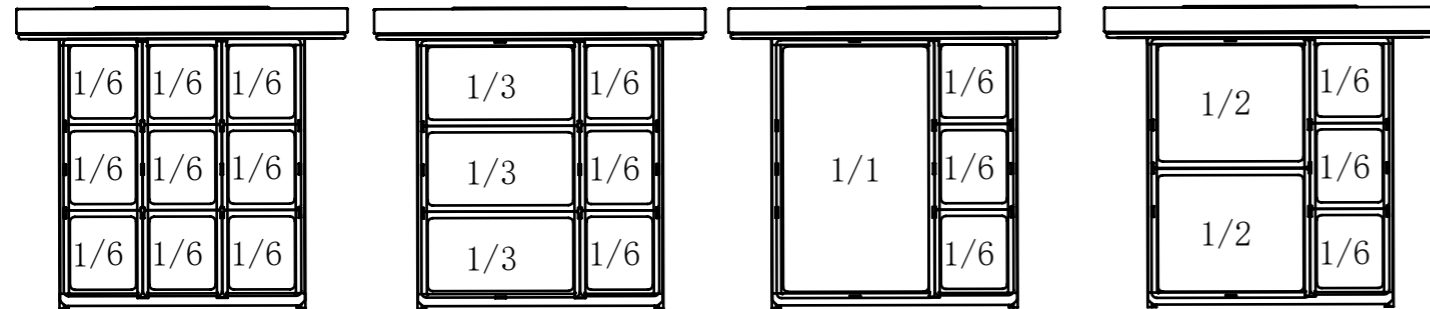
CHEF BASE											
Model	External Dimensions (inches)			Packing Carton (inches)			Drawers	Net Weight	Compressor Power (HP)	1/6 Pan Count	40HQ Container Certification
	W	D	H	W	D	H					
DCB36	36			37 5/8			2	176	1/5	2x9	78
DCB48	48			49 5/8				180		2x15	66
DCB52	52 1/2	32 1/4	25	54 1/8	34 1/4	26 5/8		242		2x18	63
DCB52-60	60			61				246			45
DCB72	72			73 5/8				308		4x12	39



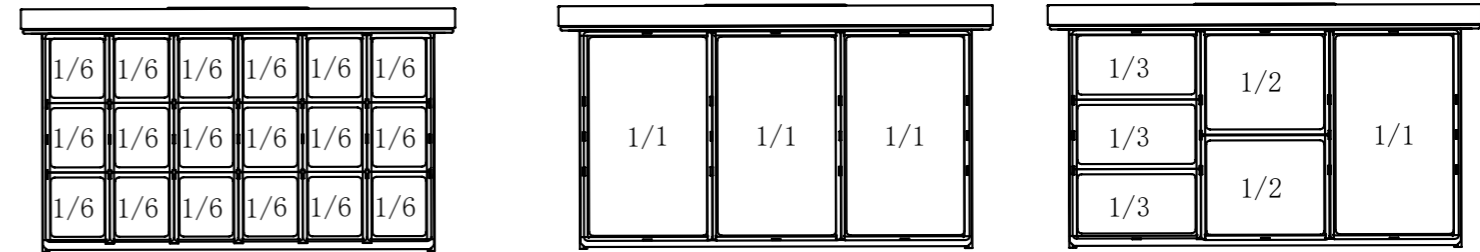
Chef Base

Pan Layout per model

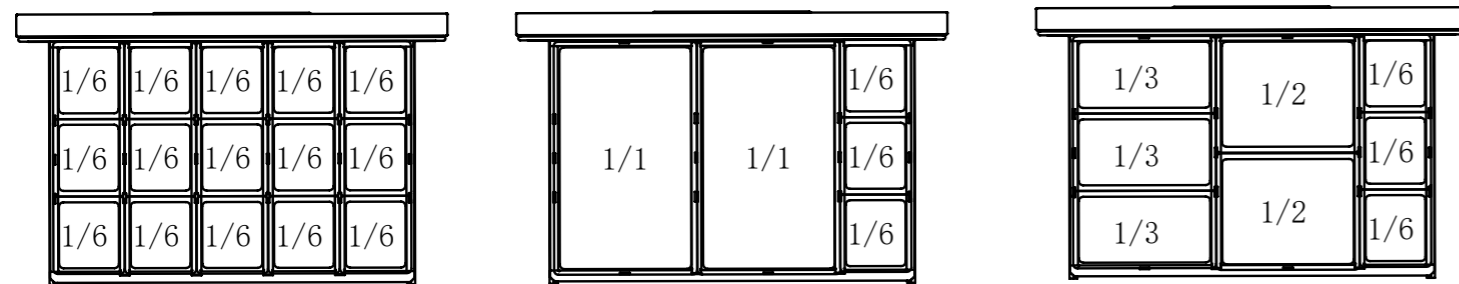
DCB36



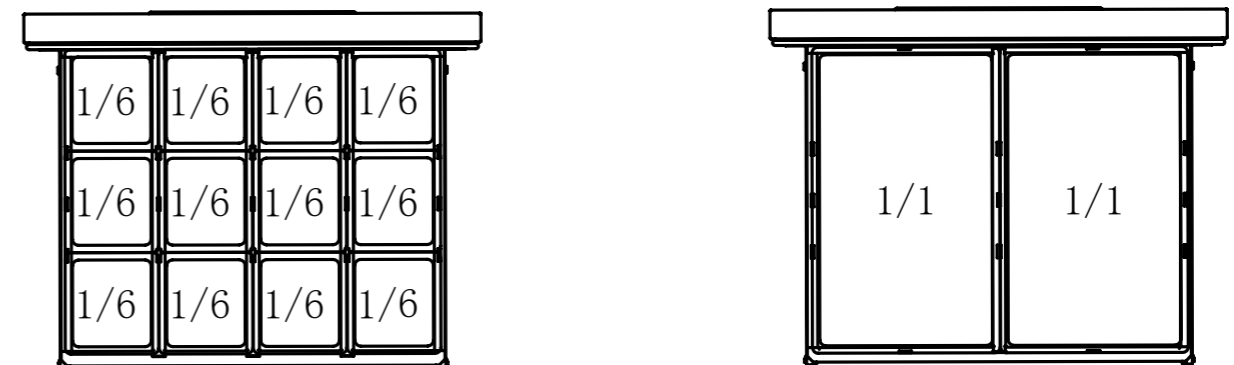
DCB52-60



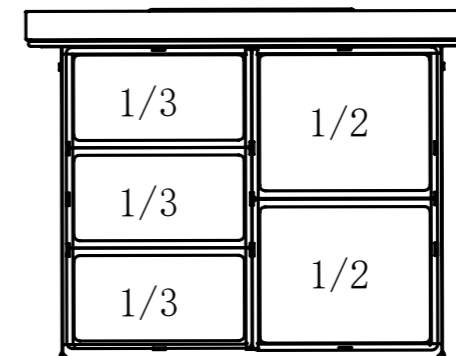
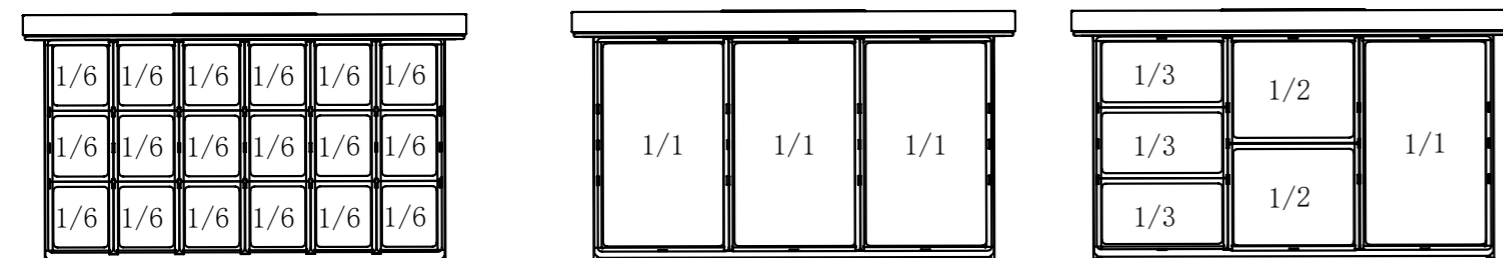
DCB48



DCB72



DCB52





BACK BAR BEVERAGE COOLER Glass Door



The Dukers bar refrigerator is designed to chill and organize beer, soda, juice, and drink mixers in a convenient space-saving cabinet. Featured in a large size and double pane tempered glass block UV light to safely keep all types of drinks ready to serve. Constructed of commercial-grade body panels in black textured finish to fit all decors and living spaces. Precision digital temperature controls allow pinpoint accuracy with temperatures from 33-38°F. Includes adjustable and removable wire shelves with both sliding and swing open door options.





Back Bar / Beverages Cooler



DBB60-S2



DBB72-S3

Features & Benefits

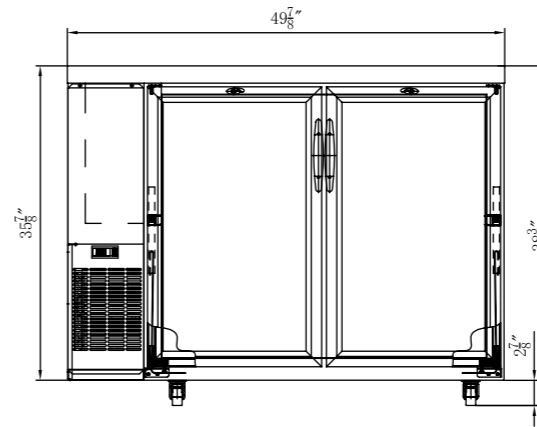
- ✓ Fan assisted cooling.
- ✓ Auto defrost.
- ✓ Interior LED light with switch.
- ✓ Adjustable shelves.
- ✓ Fan assisted condenser.
- ✓ Digital controller and temperature display.
- ✓ Replaceable door gasket.
- ✓ Tempered glass.
- ✓ Side mounted compressor.
- ✓ 2-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

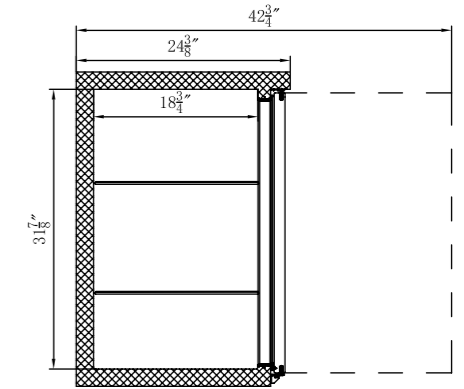
Voltage/Frequency **115V/60Hz**
 Refrigerant **R290**
 Type of defrosting **Automatic**
 Exterior Finish **Black**
 Interior Finish **Stainless Steel**



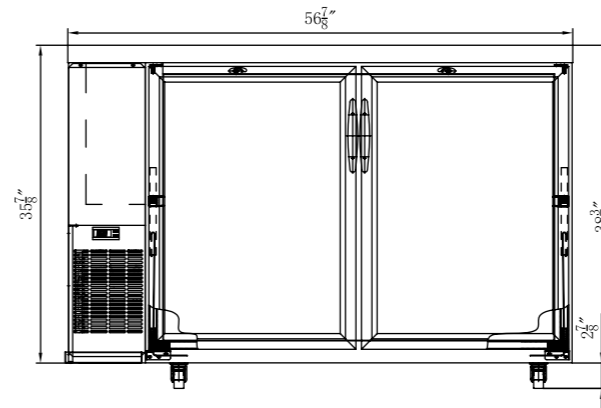
DBB48-H2 / DBB48-S2



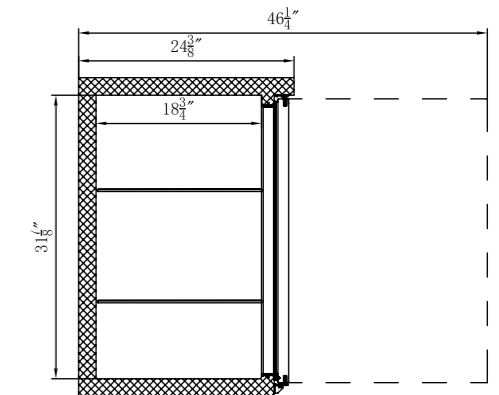
Side View



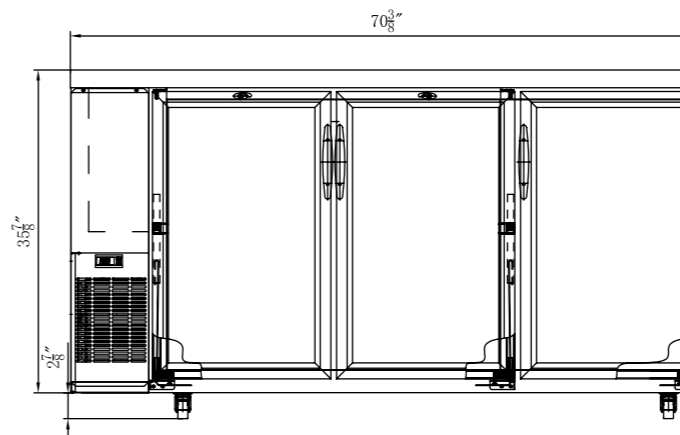
DBB60-H2 / DBB60-S2



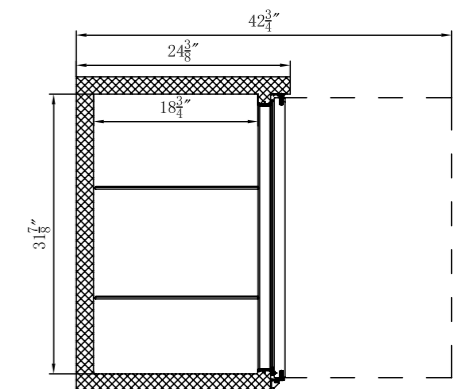
Side View



DBB72-H3 / DBB72-S3



Side View



BACK BAR COOLER - Hinge Doors

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
DBB48-H2	49 7/8			51 3/8			33 ~ 38°F	1/3	198	276	4	5-15P	54
DBB60-H2	56 7/8	24 3/8	38 3/4	58 4/8	26	42 1/8			220	368			52
DBB72-H3	70 3/8			72					264	374			38

BACK BAR COOLER - Sliding Doors

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
DBB48-S2	49 7/8			51 3/8			33 ~ 38°F	1/3	198	280	4	5-15P	54
DBB60-S2	56 7/8	24 3/8	38 3/4	58 4/8	26	42 1/8			220	340			52
DBB72-S3	70 3/8			72					264	374			38

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



KEGENERATOR



The Dukers draft beer system has ample space to hold different kegs of beer. Beer dispenses through a single tube with one handle to ensure bacterial resistance. If any product spills while dispensing, a drip tray catches it to keep the countertop surface clean. To further retain chill, the doors are sealed tight with magnetic gaskets. Equipped with electronic controls, users can adjust the temperature of the Dukers draft beer cooler from 33 to 38 degrees Fahrenheit. It cools with R290 hydrocarbon refrigerant for environmental purposes, and its refrigeration system is self-contained to streamline installation. The unit defrosts automatically to reduce ice buildup, and its evaporator coil is epoxy coated so it won't corrode. Designed with stainless steel construction, the top can be used as a durable workstation that's convenient to wipe clean.

Drip Tray



Beer Dispenser





Keerator



DKB48-M2 / DKB60-M2



DKB72-M3

Features & Benefits

- ✓ Fan assisted cooling.
- ✓ Auto defrost.
- ✓ Single stainless steel tube beer dispenser to ensure bacterial resistance with two faucets.
- ✓ Fan assisted condenser.
- ✓ Digital controller and temperature display.
- ✓ Magnetic door gasket(s) standard for positive door seal.
- ✓ Side mounted compressor.
- ✓ 2-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Voltage/Frequency **115V/60Hz**

Refrigerant **R290**

Type of defrosting **Automatic**

Exterior Finish **Black**

Interior Finish **Stainless Steel**



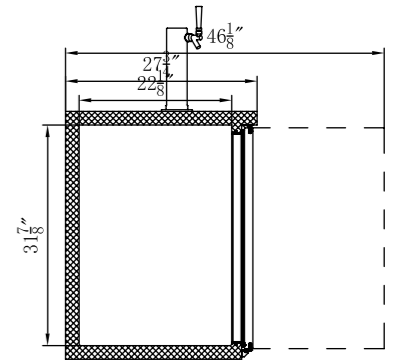
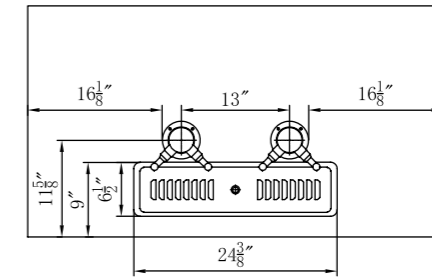
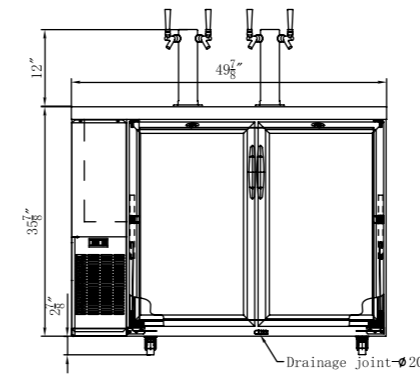
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H						
DKB48-M2	49 7/8			51 3/8			33 ~ 38°F	1/5	240	276	5-15P	54
DKB60-M2	56 7/8	27 3/4	47 7/8	58 4/8	29 3/8	42 1/8			320	368		48
DKB72-M3	70 3/8			72				1/4+	330	374		38

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

DDB48-M2

Top View

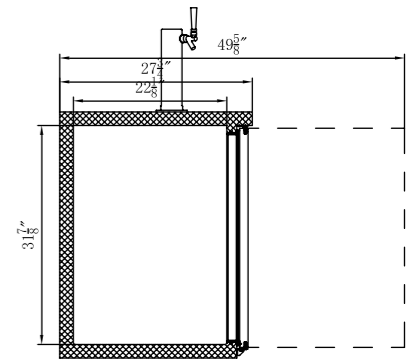
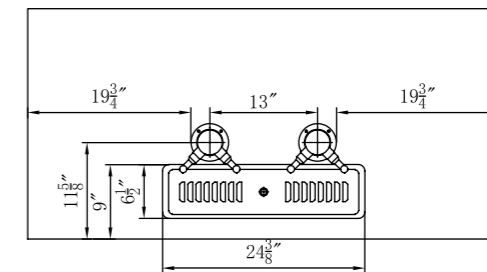
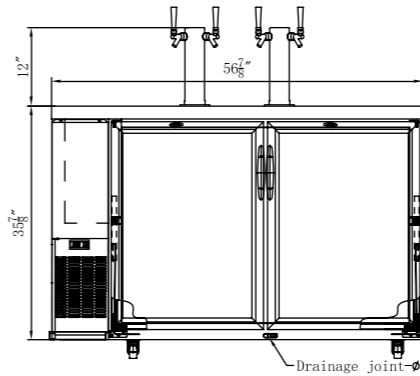
Side View



DDB60-M2

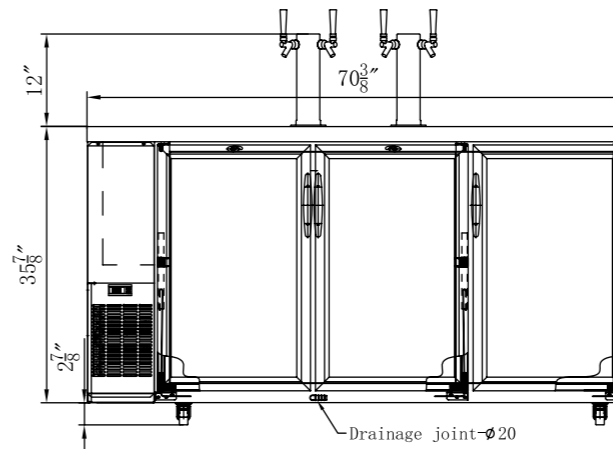
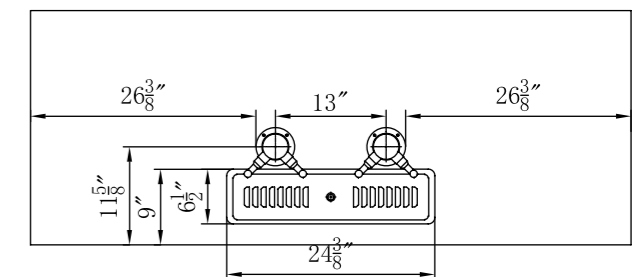
Top View

Side View

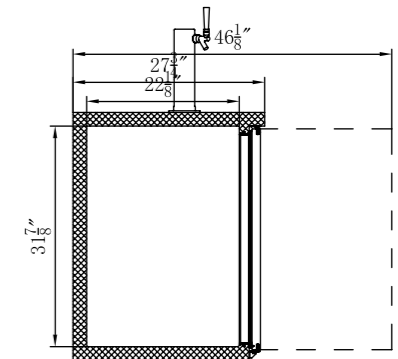


DDB72-M3

Top View



Side View

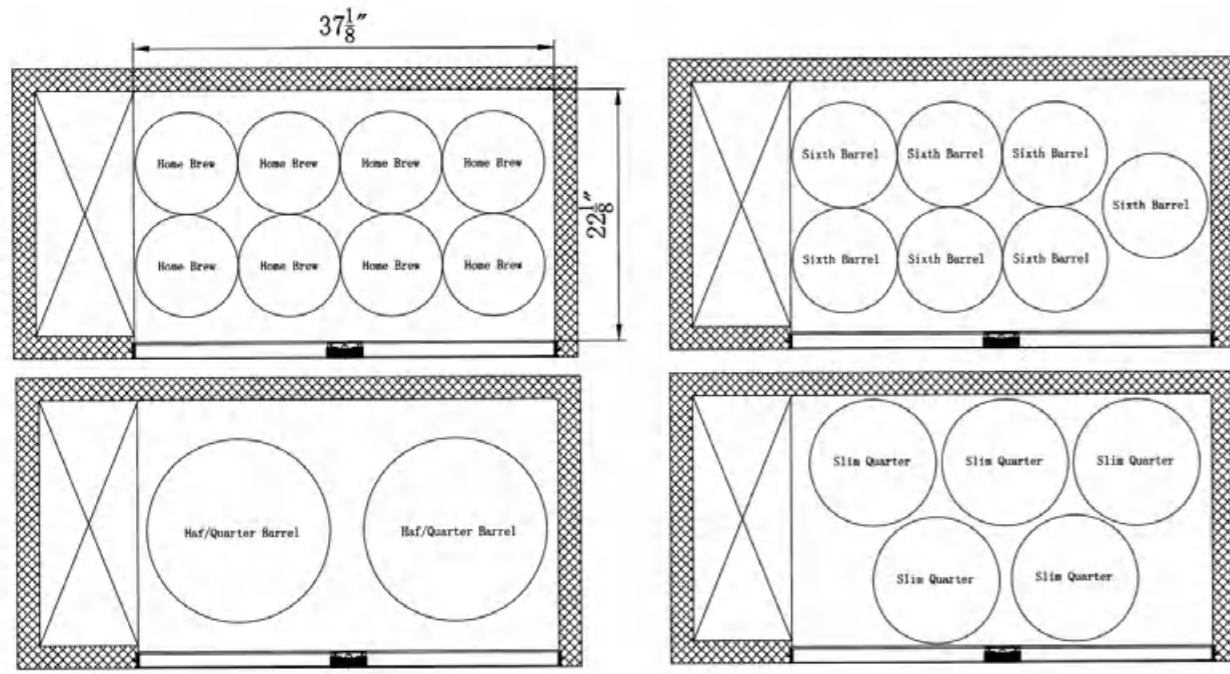




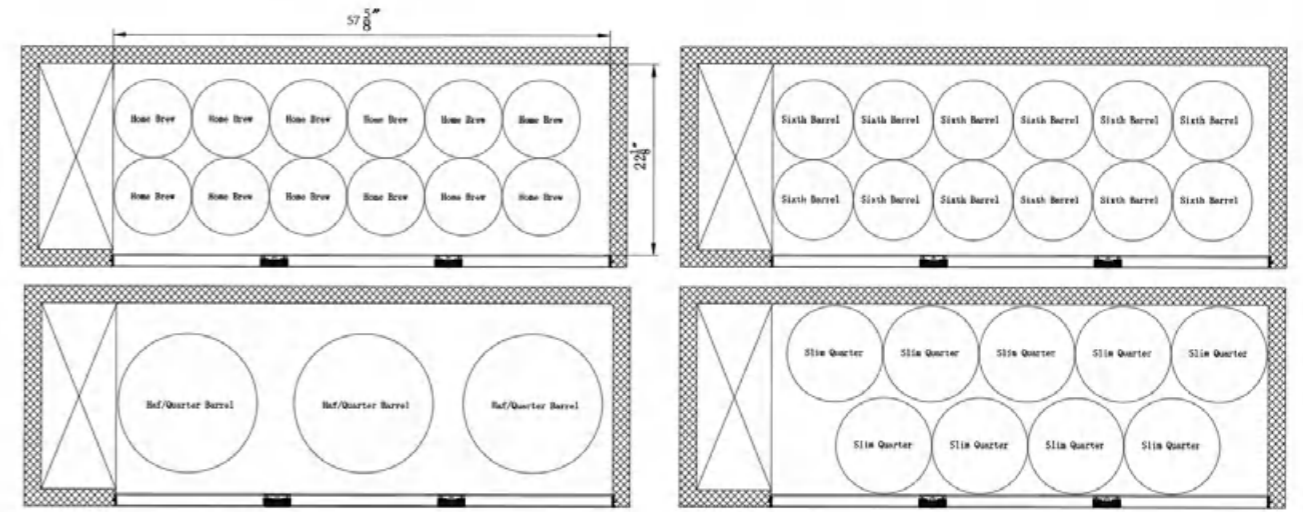
Keerator

Keg configuration per model

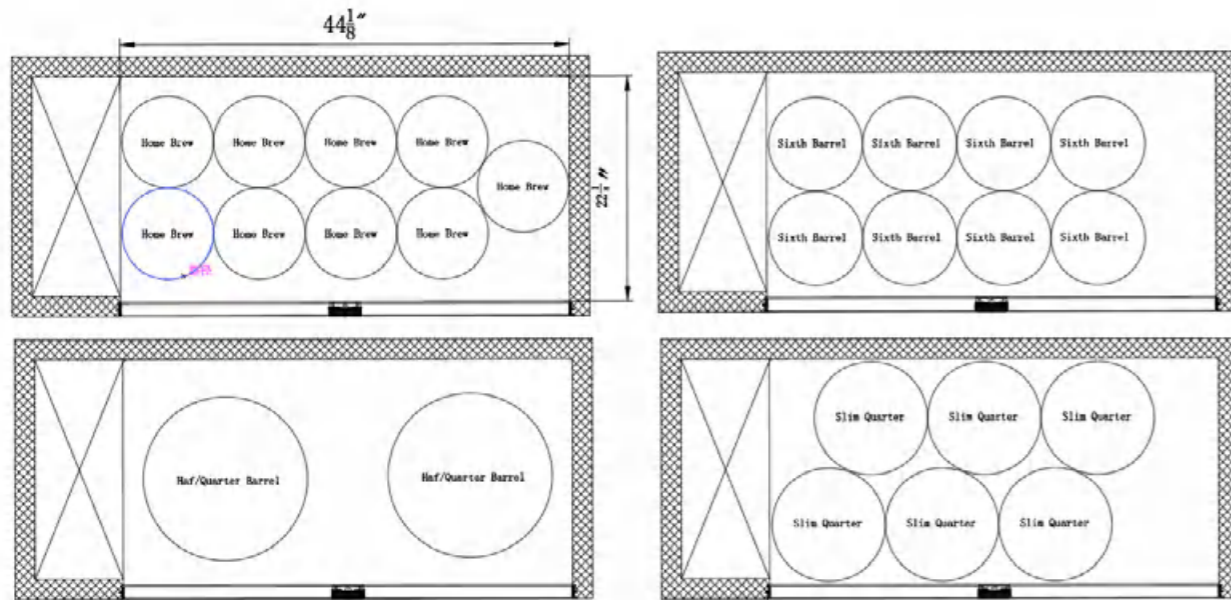
DKB48-M2



DKB72-M2



DKB60-M2



BOTTLE COOLERS



Bottle Coolers



DHBC36



DHBC50

Features & Benefits

- ✓ Stainless steel exterior & interior
- ✓ Digital Electronic Controller
- ✓ Maintains temperatures between 33°F – 38°F
- ✓ Heavy duty Cubigel compressor with environmentally friendly R290 refrigerant
- ✓ Easy glide stainless steel lid(s) with handle(s)
- ✓ Bottle opener & cap catcher standard
- ✓ Wire dividers standard
- ✓ Pre-installed casters
- ✓ Lid lock(s) standard

Technical Specifications

Temperature Range	33~41°F
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Black
Interior Finish	Stainless Steel

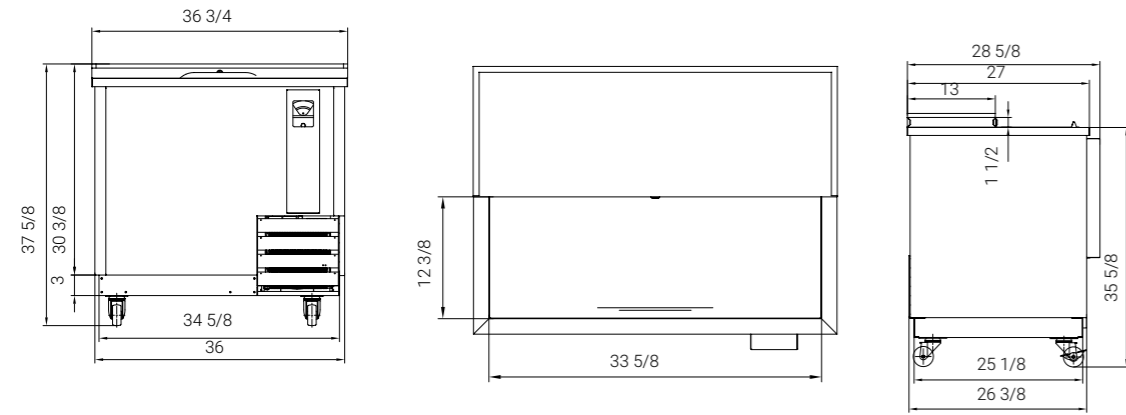


ENVIRONMENTALLY FRIENDLY R290 HORIZONTAL BOTTLE COOLERS														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Volume		Electric Current (A)	Power (W)	Net Weight	Gross Weight	40FT (PCS)
	W	D	H	W	D	H		L	cu.ft					
DHBC36	36 6/8			38 3/8			33~41°F	223	7 7/8	2.00	250	154	187	56
DHBC50	49 5/8	28 5/8	37 5/8	51 1/8	31 7/8	41		326	11 1/2	2.20	260	176	218	44
DHBC65	64 6/8			66 3/8				448	15 5/6	2.40	280	220	265	28

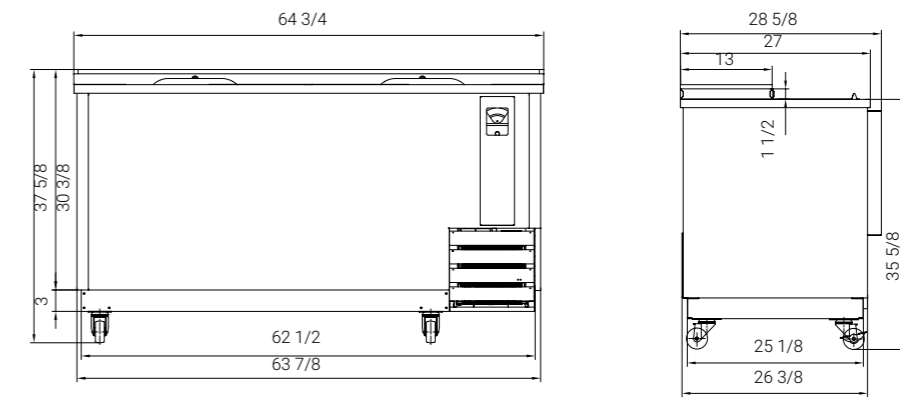


Bottle Coolers

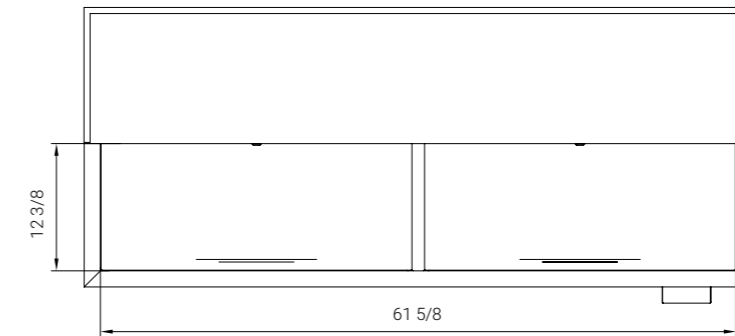
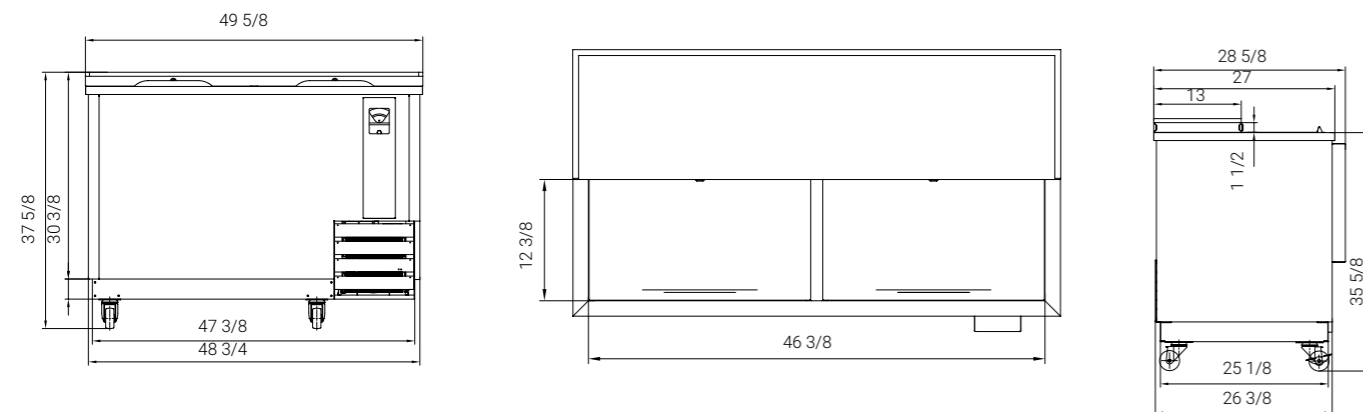
DHBC36



DHBC65



DHBC50





DUKERS
Commercial Refrigeration
Equipment



Refrigeration Line



GLASS DOOR MERCHANDISER

Perfectly designed to showcase a wide variety of merchandises, the Dukers glass door merchandiser refrigerator chills products while offering a styling display. The bright LED lighting and backlit marquee attracts attention in high traffic area. With a temperature range of 33°F to 41°F, it chills and safely stores all type of drinks enjoyably cold. The digital temperature control LED display allows you to precisely select the desired temperature. Designed with a heavy-duty bottom mounted compressor for efficiency. All merchandisers include adjustable and removable wire shelves with drink dividers to suit drinks of any size.



NEMA-5-15P

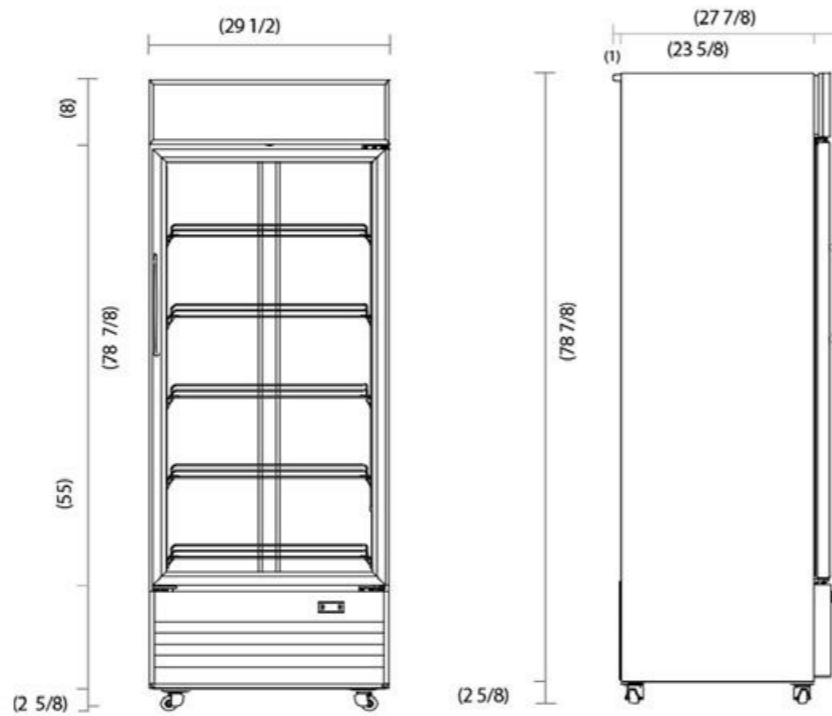




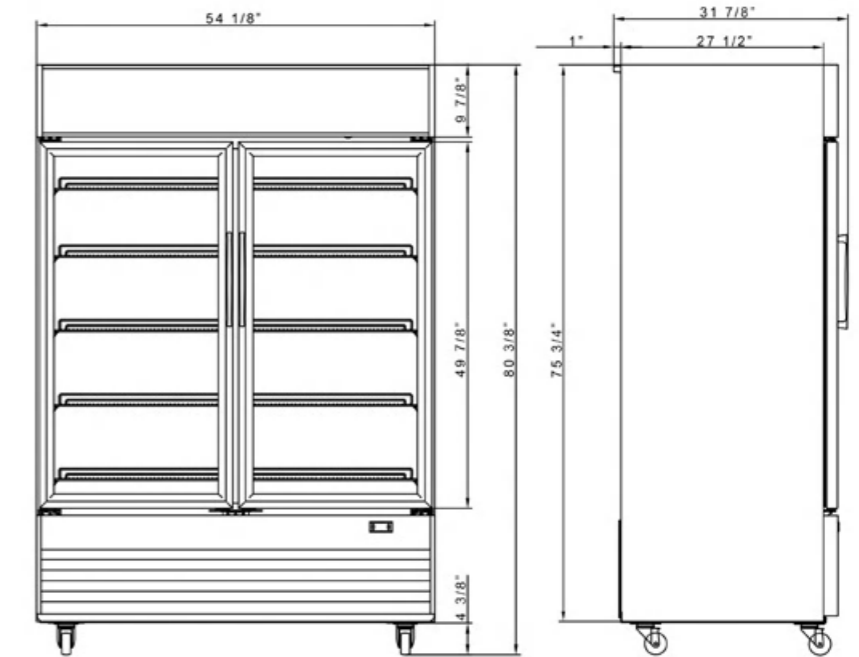
Glass Door Merchandiser



DSM-15R



DSM-48R



Features & Benefits

- ✓ Fan assisted cooling.
- ✓ Copper evaporator.
- ✓ Auto defrost.
- ✓ Interior and canopy LED light with switch.
- ✓ Adjustable shelves.
- ✓ Fan assisted condenser.
- ✓ Digital controller and LED temperature display.
- ✓ Replaceable door gasket.
- ✓ Tempered glass.
- ✓ 2-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

- Temperature Range **33-40°F**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Black**
- Interior Finish **White**



Features & Benefits

- ✓ Fan assisted cooling.
- ✓ Copper evaporator.
- ✓ Auto defrost.
- ✓ Interior and canopy LED light with switch.
- ✓ Adjustable shelves.
- ✓ Fan assisted condenser.
- ✓ Digital controller and LED temperature display.
- ✓ Replaceable door gasket.
- ✓ Tempered glass.
- ✓ 2-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

- Temperature Range **33-40°F**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Black**
- Interior Finish **White**



GLASS DOOR MERCHANDISER														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Net Weight	Gross Weight	# of Shelves	Compressor Power (HP)	NEMA Config.	40HQ Container Certification	
	W	D	H	W	D	H								
DSM-12R	24 3/4	26	69 1/8	26 3/4	27	71 1/8	33 ~ 40°F	204	251	4	1/5	5-15P	51	
DSM-15R	27 1/8		75 7/8	28 1/2		77 7/8		241	291					5
DSM-19R	29 1/2	27 7/8	78 7/8	30 7/8	28 7/8	80 7/8		266	332	5	1/3			45

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

GLASS DOOR MERCHANDISER														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Net Weight	Gross Weight	Casters Count	# of Shelves	Compressor Power (HP)	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSM-33R	39 3/8	31 7/8	80 3/8	41 3/8	32 1/2	82 3/8	33 ~ 40°F	297	319	4	10	1/3	5-15P	28
DSM-41R	47 1/4			49 1/4				363	396					23
DSM-48R	54 1/8			56 1/8				385	429	22				
DSM-69R	78			80				506	561	14				

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



Glass Door Merchandiser



DSM-40SR



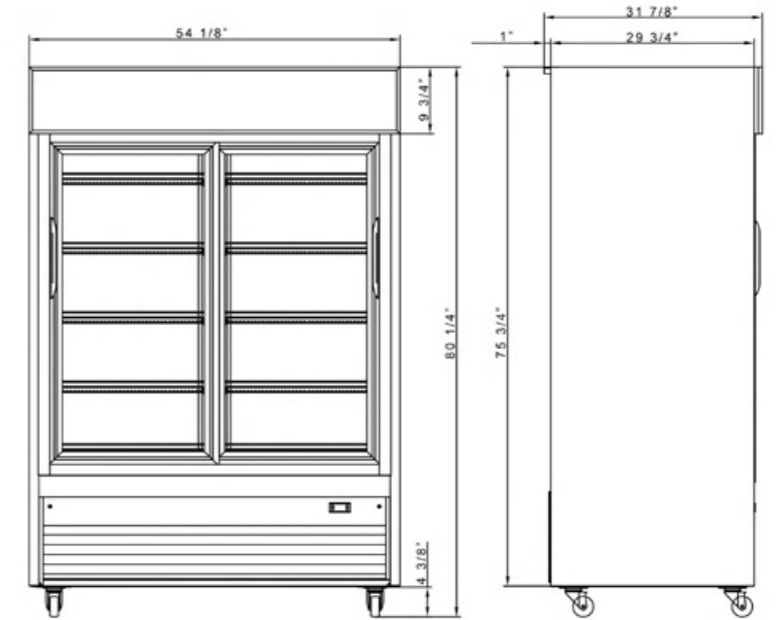
DSM-69R



DSM-68SR



DSM-47SR



Features & Benefits

- ✓ Fan assisted cooling.
- ✓ Copper evaporator.
- ✓ Auto defrost.
- ✓ LED interior lighting and canopy with power switch.
- ✓ Adjustable shelves.
- ✓ Fan assisted condenser.
- ✓ Digital controller and temperature display.
- ✓ Replaceable door gasket.
- ✓ Tempered glass.
- ✓ 2-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

- Temperature Range **33-40°F**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Black**
- Interior Finish **White**



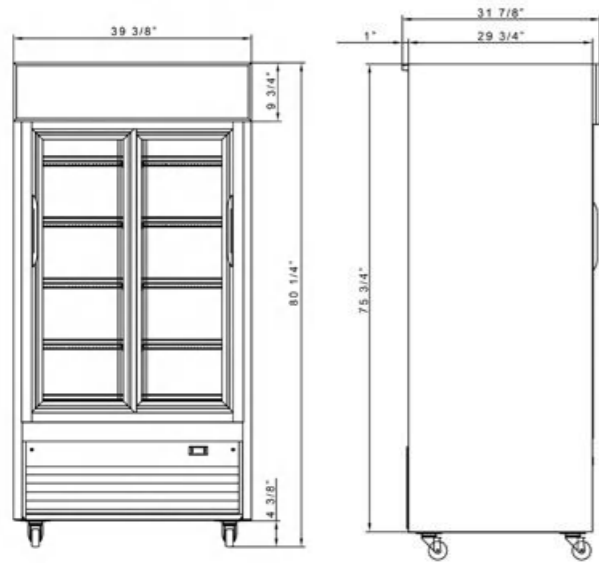
GLASS DOOR MERCHANDISER														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Net Weight	Gross Weight	Casters Count	# of Shelves	Compressor Power (HP)	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSM-32SR	39 3/8	31 7/8	80 1/4	40 3/4	32 7/8	82 1/4	33 ~ 40°F	297	319	4	10	1/3	5-20P	28
DSM-40SR	47 1/4			49 1/4				363	396					23
DSM-47SR	54 1/8			56 1/8				385	429					22
DSM-68SR	78			80				528	583					14

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

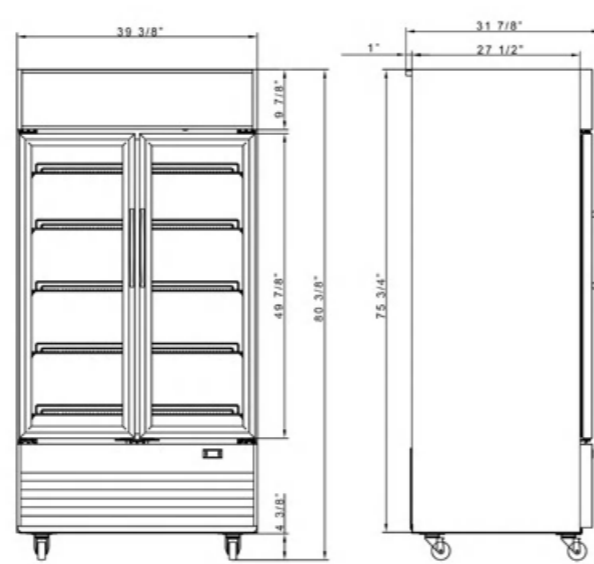


Glass Door Merchandiser

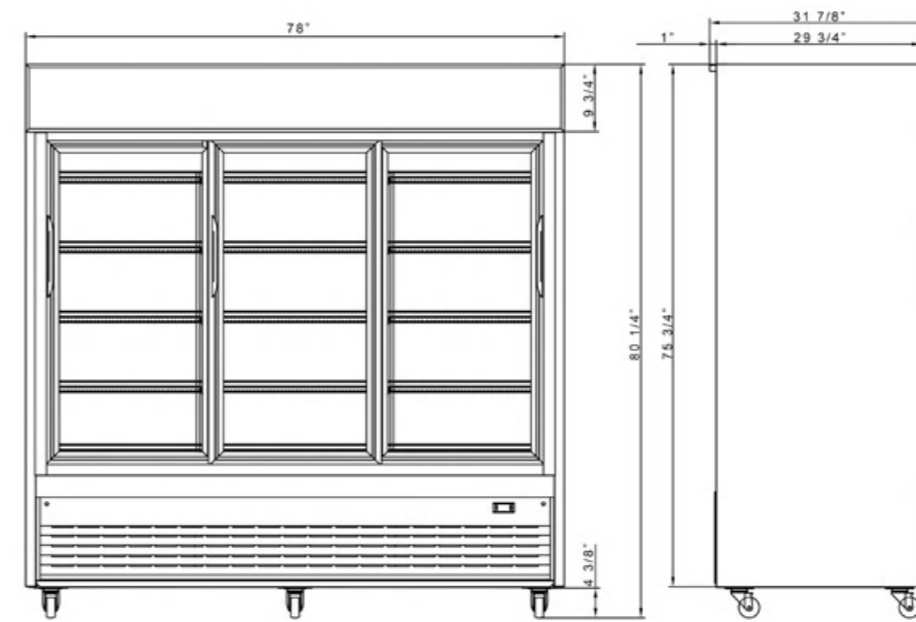
DSM-32SR



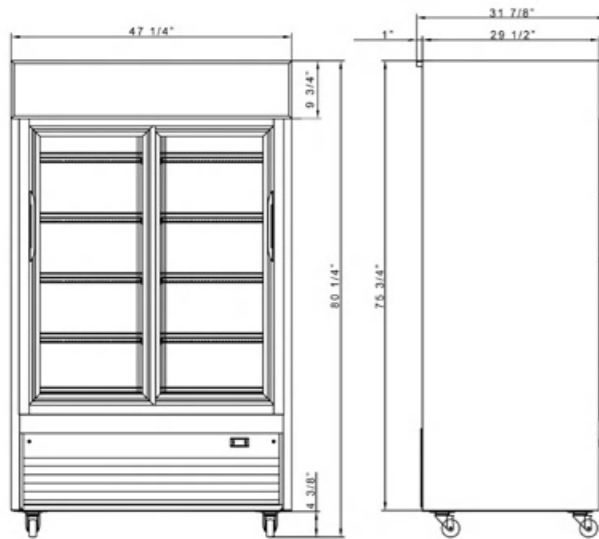
DSM-33R



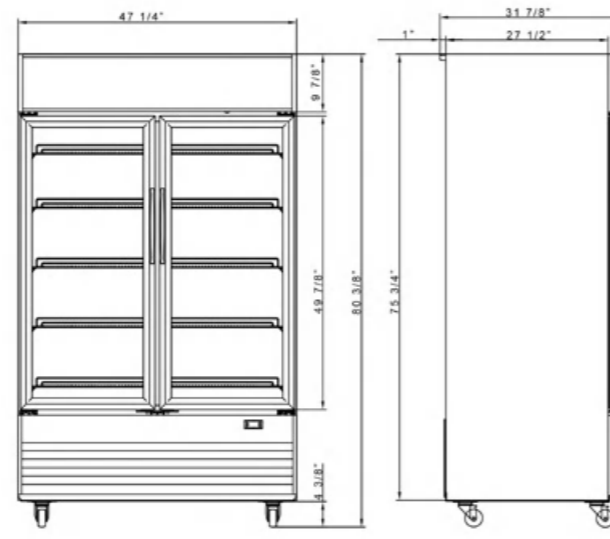
DSM-68SR



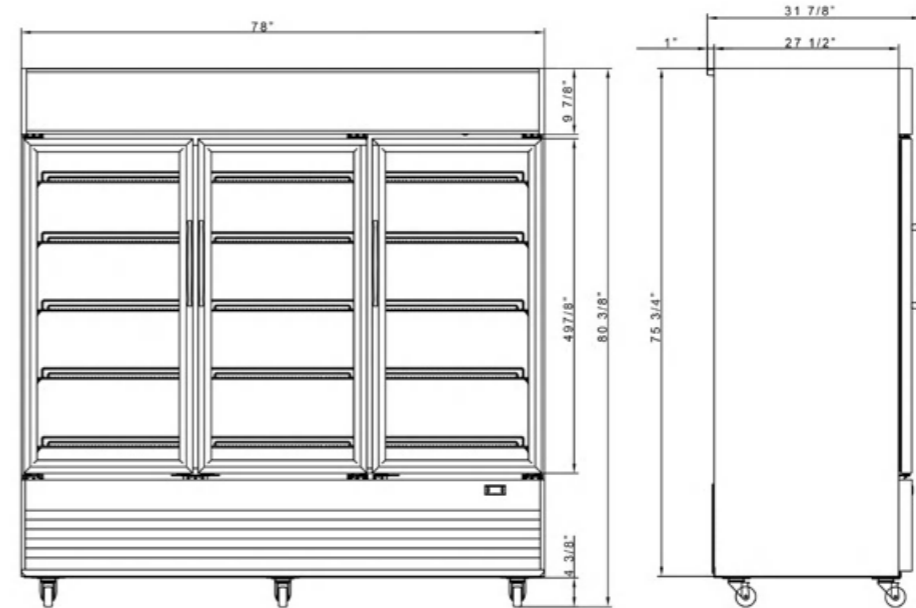
DSM-40SR



DSM-41R



DSM-69R





Refrigeration Line

CHEST FREEZER

The Dukers commercial chest freezer has optimal storage capacity to store a variety of frozen goods.

The curved UV-filtered glass seals and insulates all food items. The top easily slides open in both directions to reveal all items on each side. Each of our chest freezer has a temperature range from 0 ~ -8°F with a fan assisted condenser. The bumper bar on the front offer better protection against ding & dents and promotes longevity.



NEMA-5-20P



Chest Freezer



WD-500Y



WD-700Y



Features & Benefits

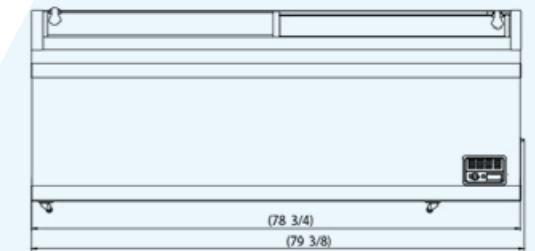
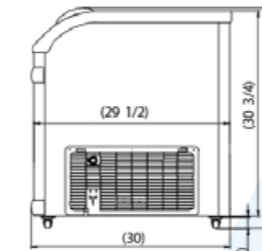
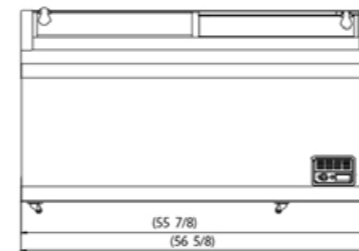
- ✓ Fan assisted cooling.
- ✓ Copper evaporator.
- ✓ Auto defrost.
- ✓ Interior LED light with switch.
- ✓ Basket included.
- ✓ Fan assisted condenser.
- ✓ Digital controller and LED temperature display.
- ✓ Tempered glass.
- ✓ 2-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

Temperature Range	0 ~ -8°F
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	White
Interior Finish	White



Side View



CHEST FREEZER

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Baskets	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
WD-500Y	56 1/8	29 5/8	33 1/8	58 1/8	31 5/8	34 5/8	0 ~ -8°F	3/8	214	259	4	5-15P	64
WD-700Y	79 3/4			81 3/4									

Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

Refrigeration Line

CHEST FREEZER



Chest Freezer



BD/BG-420



BD/BG-520 / BD/BG-620 / BD/BG-760

Features & Benefits

- ✓ Solid open lids.
- ✓ Static cooling.
- ✓ Manual defrost.
- ✓ Interior Light.
- ✓ Digital display.
- ✓ Bottom Condenser.
- ✓ Compressor fan.
- ✓ Door handle.

Technical Specifications

- Temperature Range 0 ~ -10°F
- Refrigerant R290
- Type of defrosting Manual
- Exterior Finish White
- Interior Finish Embossed aluminium

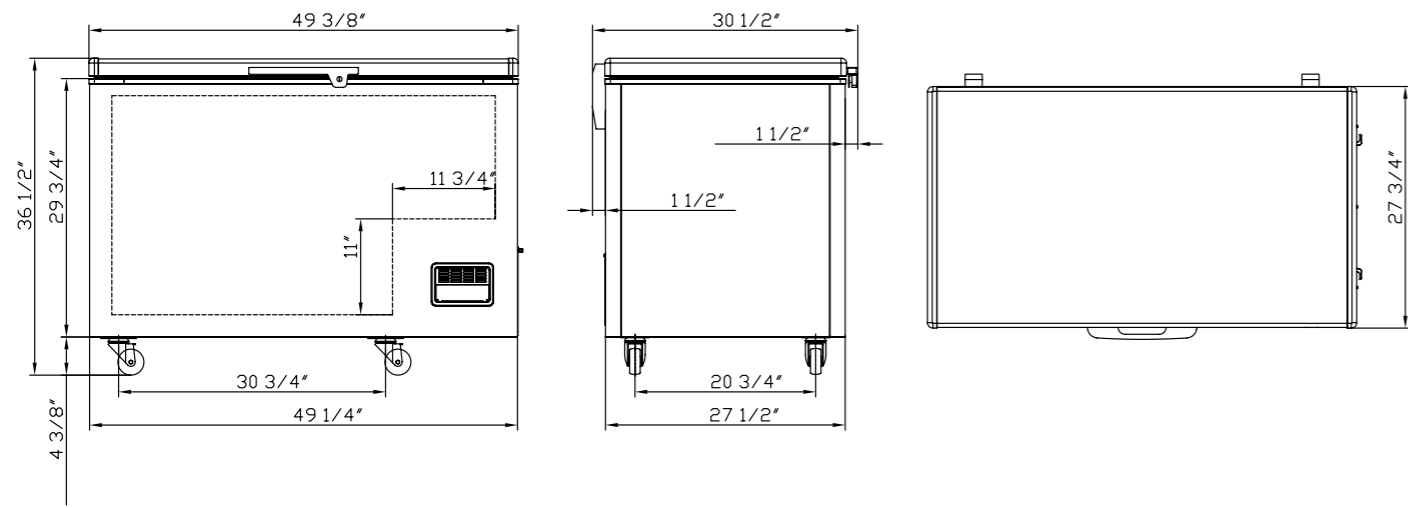


CHEST FREEZER													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Baskets	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
BD/BG-420	49 3/8	27 3/4	36 1/2	54 3/8	34 1/8	38	0 ~ -10°F	2/7	154.32	187.39	1	5-15P	42
BD/BG-520	59 1/4			64 2/8					165.35	198.42			28
BD/BG-620	71 3/8			76 4/8				176.37	209.44	2	26		
BD/BG-760	83 5/8			88 5/8							198.42		231.49

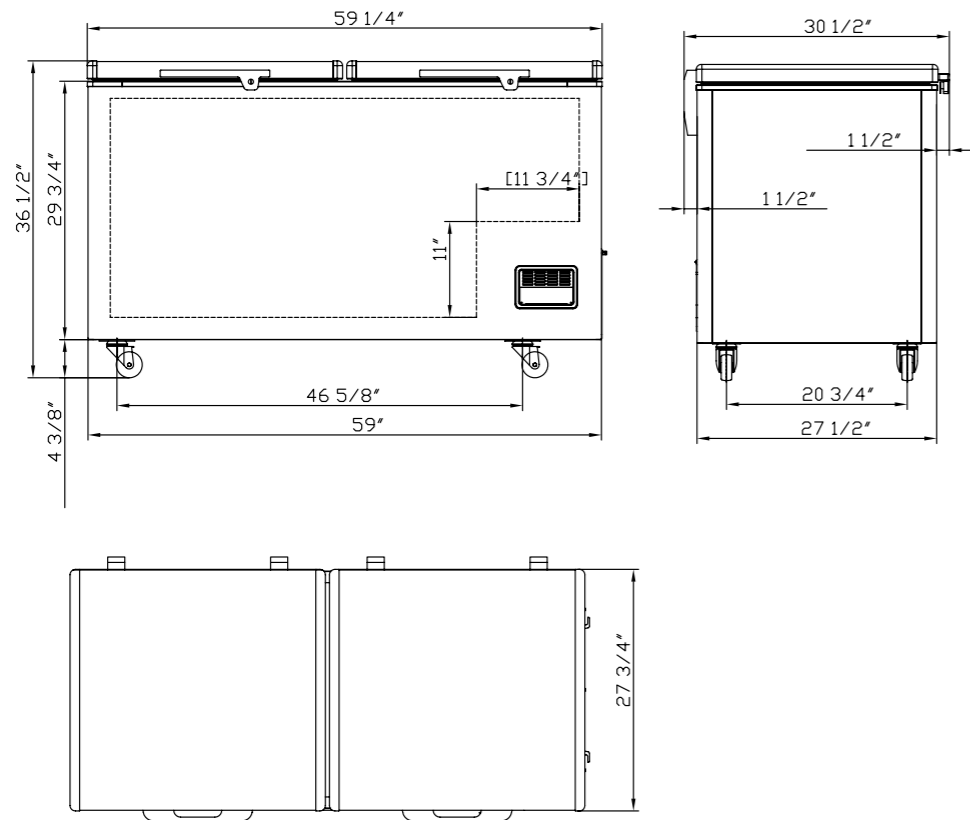


Chest Freezer

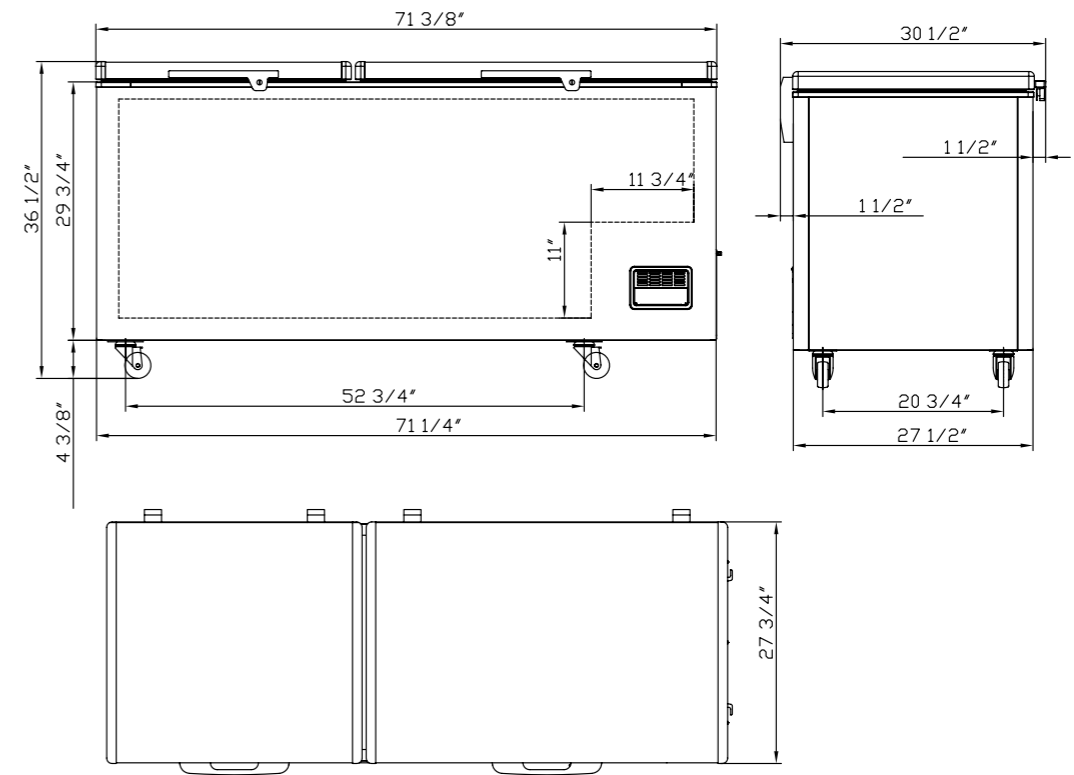
BD/BG-420



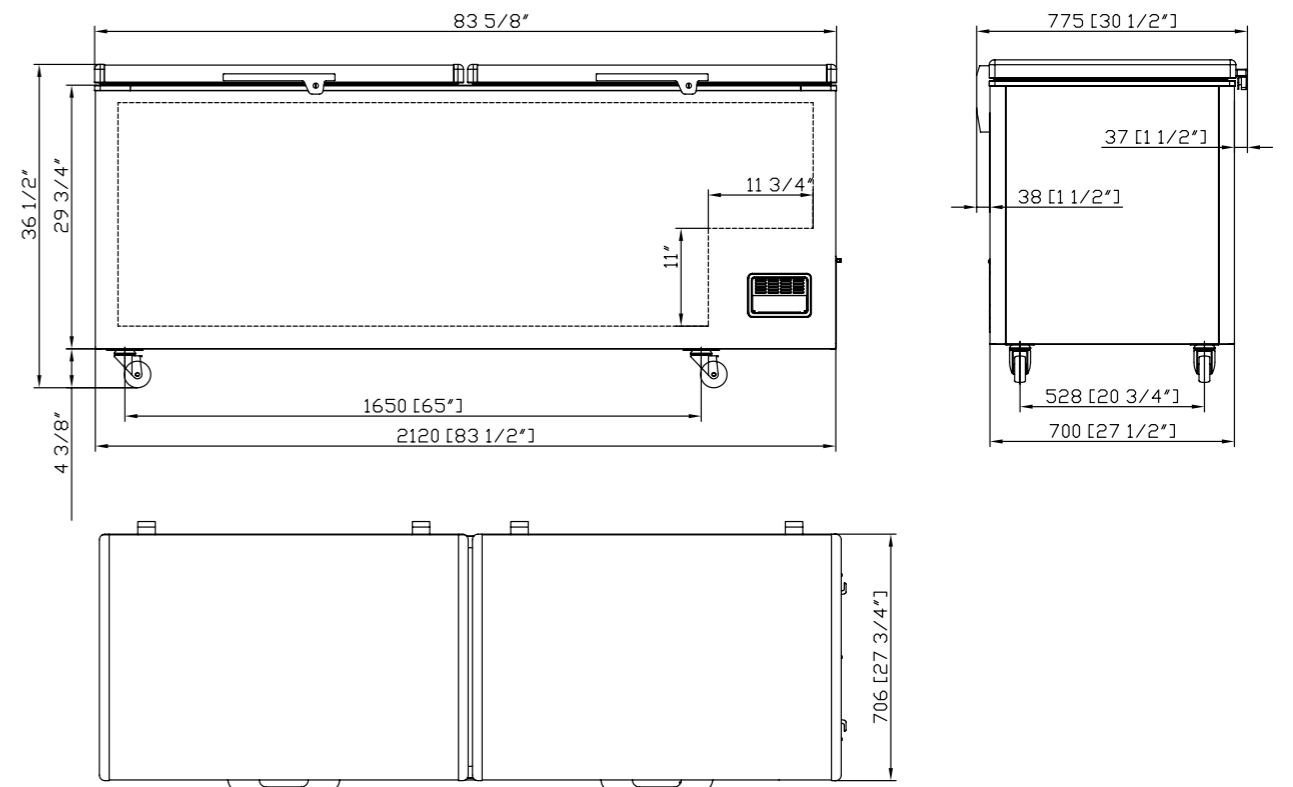
BD/BG-520



BD/BG-620



BD/BG-760



Cake Line

CAKE SHOWCASE



Cake Showcase



DDM36R / DDM48R / DDM60R / DDM72R



DDM36R-CB / DDM48R-CB / DDM60-CB / DDM72R-CB

Features & Benefits

- ✓ Copper evaporator.
- ✓ Auto defrost.
- ✓ Interior LED light with switch.
- ✓ Digital controller and LED temperature display.
- ✓ Tempered glass.

Technical Specifications

Temperature Range	33~41°F
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Black
Interior Finish	black

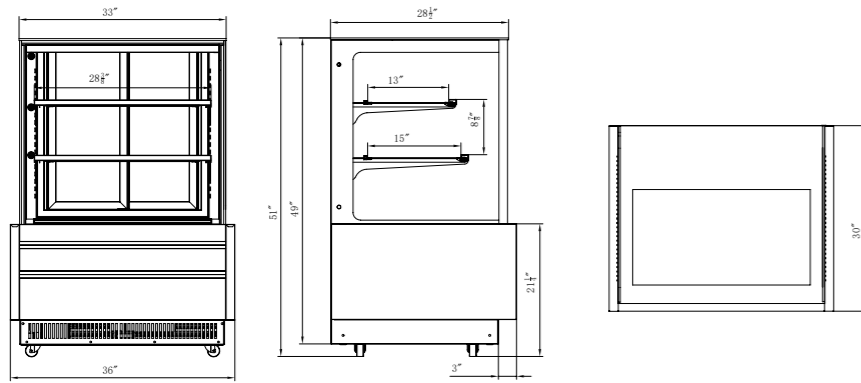


CAKE SHOWCASE														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Baskets	NEMA Config.	40FT (PCS)	
	W	D	H	W	D	H								
DDM36R	36	28 1/2	51	39 3/8	33 4/8	56 2/8	33~41°F	4/9	200	225	2	5-15P	26	
DDM48R	48			51 1/8					220	245			13	
DDM60R	60			63										300
DDM72R	72			74 6/8										
DDM36R-CB	36	29 7/8	53 1/2	39 3/8	58 5/8	33~41°F		4/9	190	215	3		5-15P	26
DDM48R-CB	48			51 1/8					220	245				22
DDM60R-CB	60			63										
DDM72R-CB	72			74 6/8										

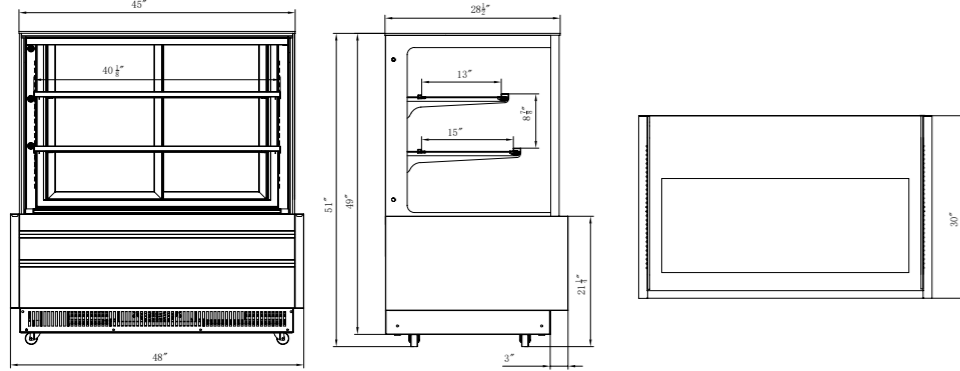


Cake Showcase

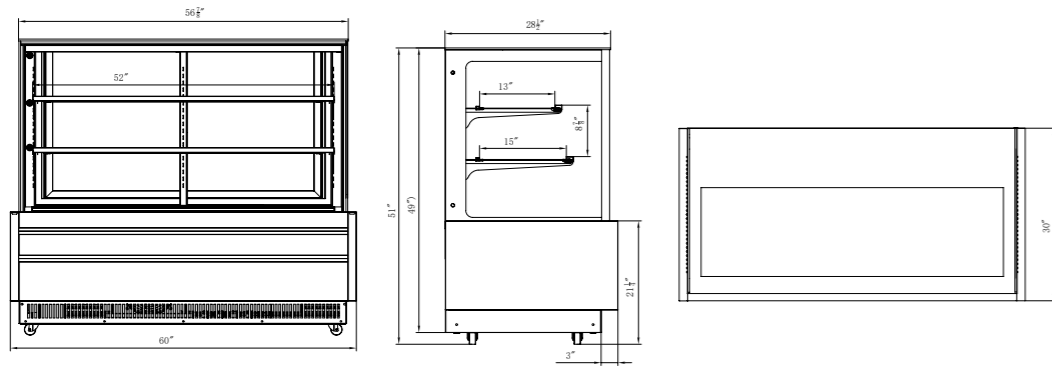
DDM36R



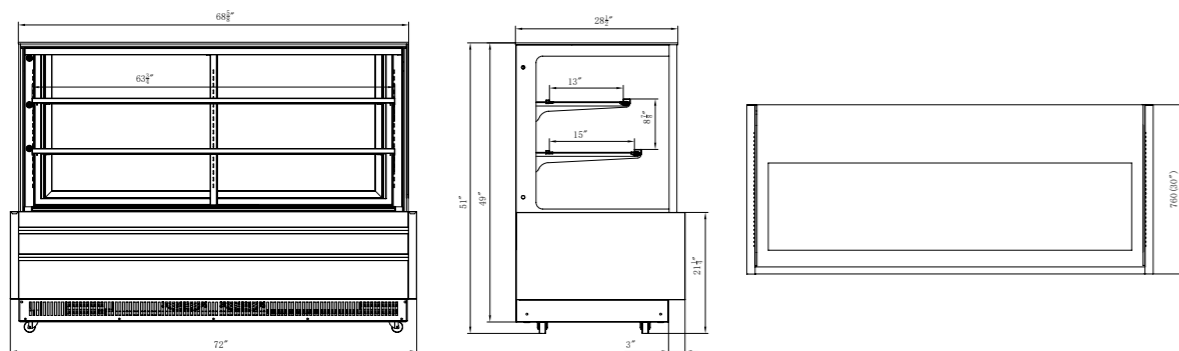
DDM48R



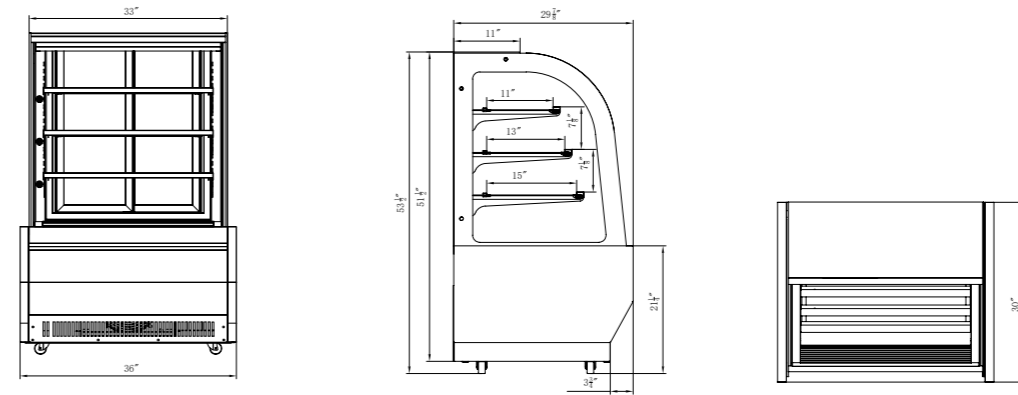
DDM60R



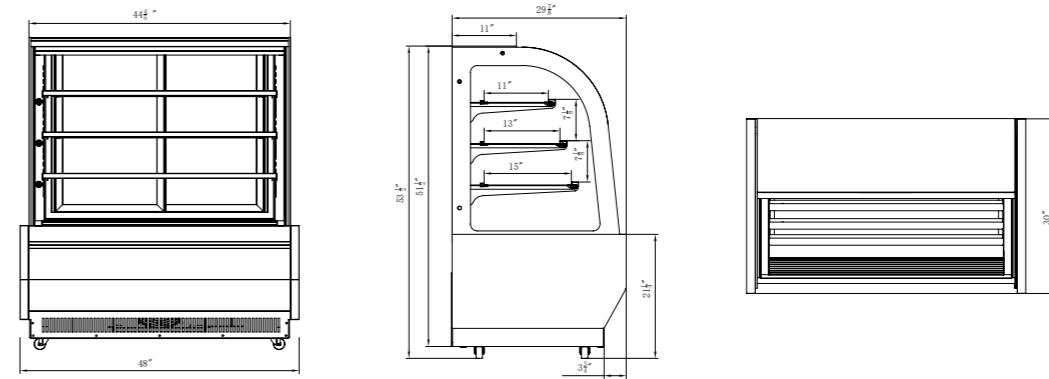
DDM72R



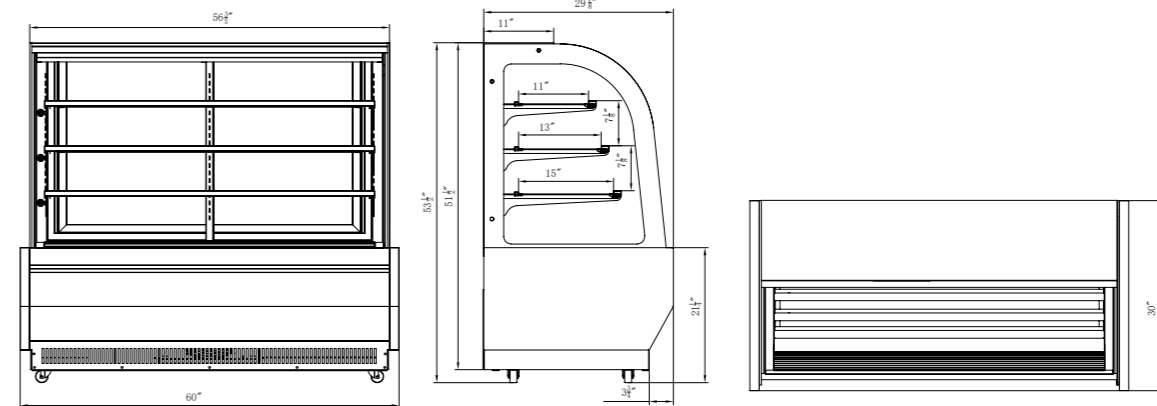
DDM36R-CB



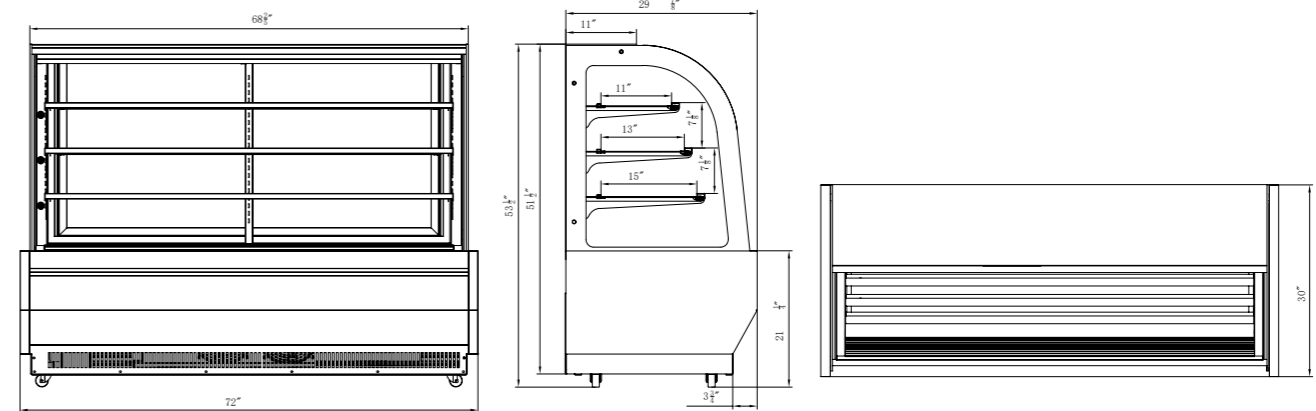
DDM48R-CB



DDM60R-CB



DDM72R-CB



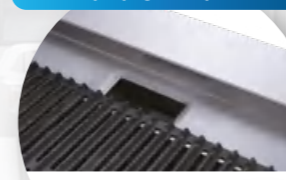
CHARBROILER

The Dukers heavy duty charbroilers are designed to provide reliable, solid performance for many years.

Innovative design features heavy duty cast iron top grates which are pitched with a cast in grease trough in each blade for fat run off; this minimizes "flareup". Individually controlled 35,000 BTU burners are located every 12" section, designed to provide complete coverage of a large cooking area, while providing flexibility to operate chosen burners as needed, thus saving energy.



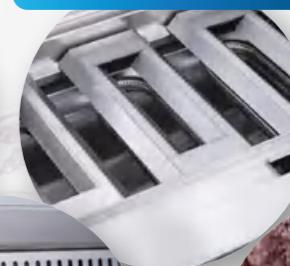
Cast Iron Waste and Oil Drain



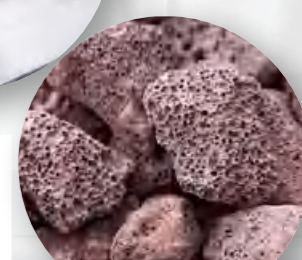
Radiant Burner



Radiant Burner Cover

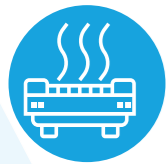


Charboiler Knobs



Optional Volcanic Stone





Charbroiler



DCCB24 / DCRB24



DCCB36 / DCRB36



DCCB48 / DCRB48

Features & Benefits

- ✓ Stainless steel exterior.
- ✓ Double wall sides with stainless steel cabinet.
- ✓ 35,000 BTU Burners per 12" section with standby pilots.
- ✓ Independent manual controls every 12".
- ✓ "Cool-to-the-touch" front s/s edge.
- ✓ Each Char Broiler shipped standard Natural gas, LP conversion kit included.
- ✓ Adjustable stainless steel legs, non-skid feet.
- ✓ Easy to remove full width crumb tray.

Technical Specifications

Gas Source **NG/Propane**

Gas Pressure **NG: 4"WC
Propane: 10"WC**

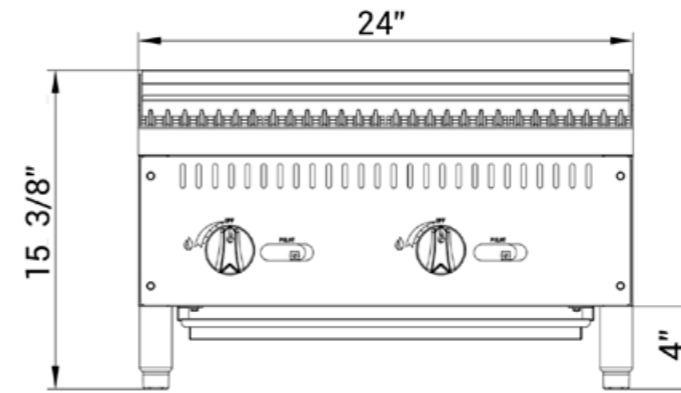
Single Burner **35,000 BTU/H**

Exterior Finish **Stainless Steel**

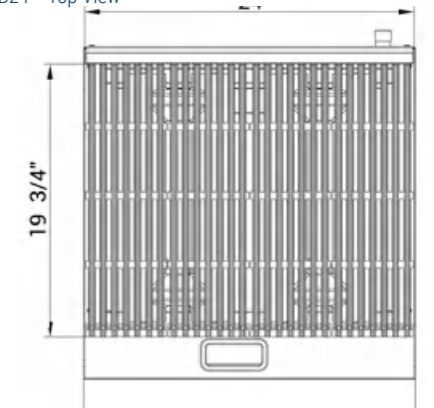


CHARBROILER															
Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	Container Fitment
	W	D	H	W	D	H									
DCCB24	24			26 1/8			132.28	154.32	NG/ Propane	2	35000 BTU/H	70000 BTU/H	NG: 4"WC	NG: 34#	250
DCCB36	36	28 3/4	15 3/8	38 1/4	32 5/8	20 1/2	180.78	211.64		3		105000 BTU/H	Propane: 10"WC	Propane: 49#	140
DCCB48	48			50 1/4			229.28	268.96		4		140000 BTU/H			115
DCRB24	24			26 1/8			132.28	154.32	NG/ Propane	2	35000 BTU/H	70000 BTU/H	NG: 4"WC	NG: 34#	250
DCRB36	36	28 3/4	15 3/8	38 1/4	32 5/8	20 1/2	180.78	211.64		3		105000 BTU/H	Propane: 10"WC	Propane: 49#	140
DCRB48	48			50 1/4			229.28	268.96		4		140000 BTU/H			115

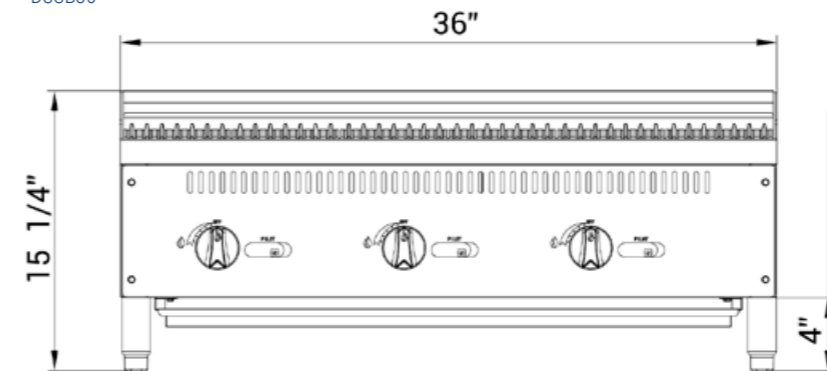
DCCB24



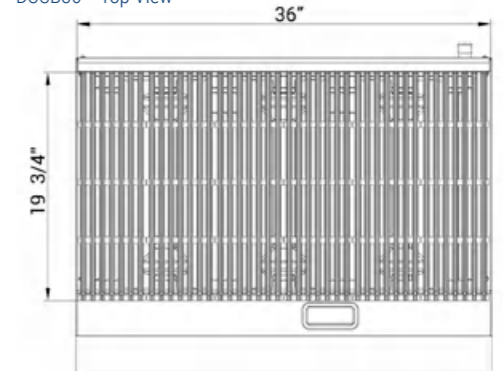
DCCB24 - Top View



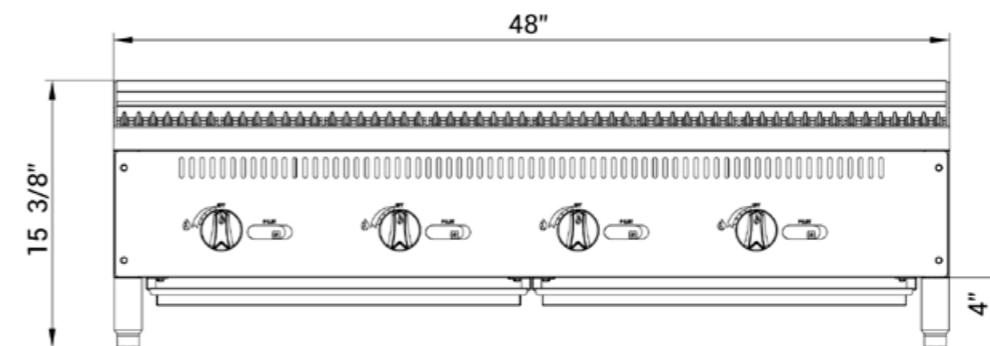
DCCB36



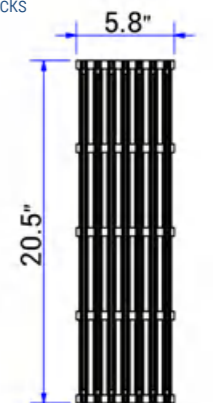
DCCB36 - Top View



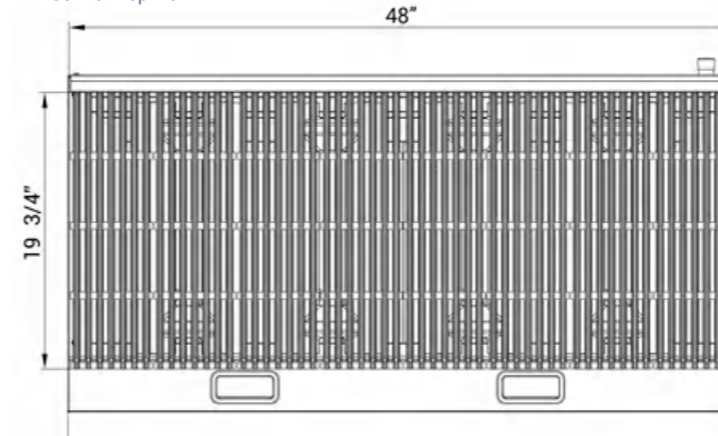
DCCB48



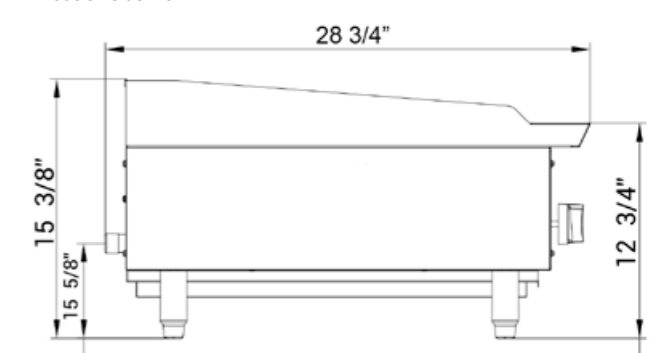
Racks



DCCB48 - Top View



All models - Side View

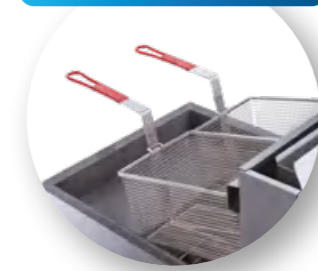


FRYER

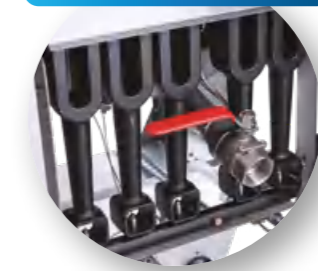
The high efficiency, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response. The temperature for all the Dukers fryers goes from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system. Every inch of the frypot and cold zone can be cleaned and wiped down by hand. The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.



Fryer Basket



Fryer Burner



Oil Tank





Fryer



DCF3-LPG / DCF3-NG

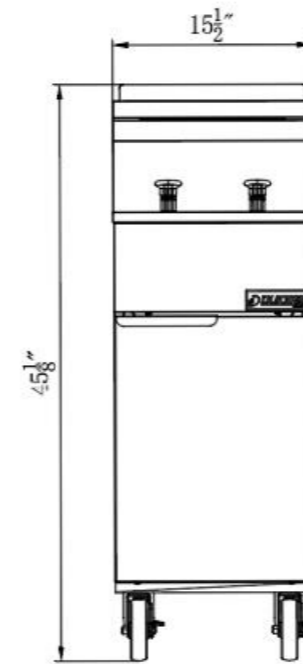


DCF4-LPG / DCF4-NG

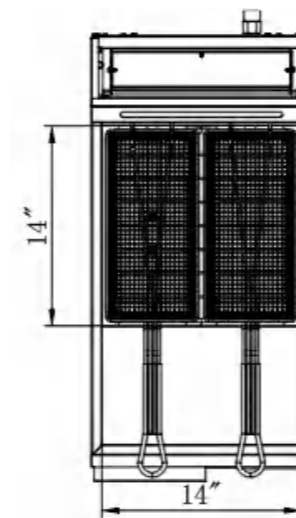


DCF5-LPG / DCF5-NG

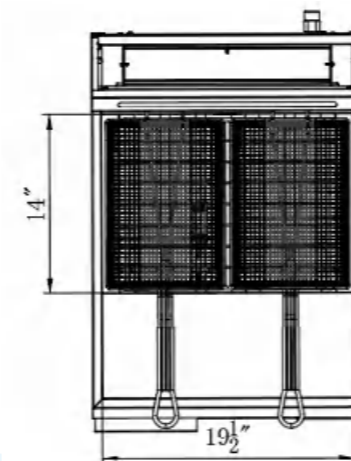
DCF3-LPG/NG and DCF4-LPG/NG



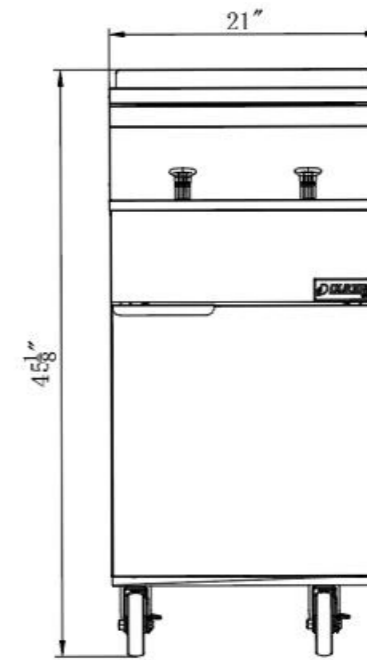
DCF3-LPG/NG and DCF4-LPG/NG - Top View



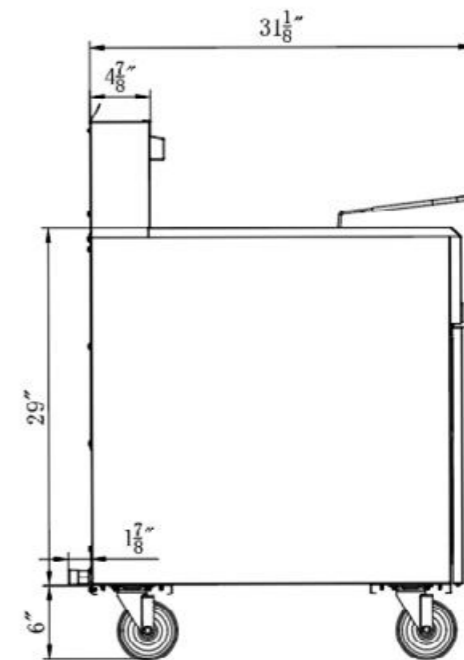
DCF5-LPG/NG - Top View



DCF5-LPG/NG



All models - Side View



Features & Benefits

- ✓ Stainless steel exterior.
- ✓ Available in Natural & Propane Gas.
- ✓ Heavy duty burners with a standing flame, standby pilots.
- ✓ Welded stainless steel tank.
- ✓ High quality thermostat maintains select temperature automatically between 200°F-400°F.
- ✓ Safety valve with an automatic voltage stabilizing function.
- ✓ Oil cooling zone in the bottom of the tank captures food particles and extends oil life.

Technical Specifications

- Gas Source **NG/Propane**
- Gas Pressure **NG: 4 "WC**
Propane: 10 "WC
- Single Burner **30.000 BTU/H**
- Exterior Finish **Stainless Steel**



FRYER

Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	Oil Tank Capacity	Container Fitment
	W	D	H	W	D	H										
DCF3-NG	15 4/8	32 7/8	45 1/8	17 7/8	35 3/8	37 5/8	165.35	187.39	Natural Gas	3	30000 BUT/H	90000 BTU/H	4 "WC	39#	40	195
DCF3-LPG									Propane				10 "WC	52#		
DCF4-NG	15 4/8	32 7/8	45 1/8	17 7/8	35 3/8	37 5/8	176.35	198.42	Natural Gas	4	30000 BUT/H	120000 BTU/H	4 "WC	39#	50	195
DCF4-LPG									Propane				10 "WC	52#		
DCF5-NG	21	32 7/8	45 1/8	23 3/8	35 3/8	37 5/8	220.46	246.92	Natural Gas	5	30000 BUT/H	150000 BTU/H	"WC 4	39#	70	156
DCF5-LPG									Propane				"WC 10	52#		

GRIDDLE

All-stainless steel construction, powerful capacity of 30,000 BTU per each "U" burner.

The griddle feature a modern look and design, form and function fit for the most demanding kitchens at an affordable price.



Waste Tray



Oil Tray



DCGM12 / DCGMA12



DCGM24 / DCGMA24



DCGM36 / DCGMA36



DCGM48 / DCGMA48



DCGM60 / DCGMA60

Features & Benefits

- ✓ Stainless steel exterior.
- ✓ Available in Natural & Propane Gas.
- ✓ 30,000 BTU Burners per 12" section with standby pilots.
- ✓ Heavy duty 1" to 3/4" thick polished steel griddle plate.
- ✓ Each griddle is shipped with Standard Natural Gas, LP conversion kit.
- ✓ Adjustable, stainless steel legs standard.
- ✓ Full length seamless drip pan, easy to remove.

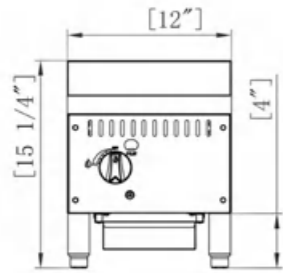
Technical Specifications

Gas Source	NG/Propane
Gas Pressure	NG: 4 "WC Propane: 10 "WC
Single Burner	30.000 BTU/H
Exterior Finish	Stainless Steel



Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Work Area	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	Container Fitment
	W	D	H	W	D	H										
	DCGM12	12			14 1/8											
DCGM24	24			26 1/8			176.37	198.42	23.86x20.50	2		60000 BTU/H	250			
DCGM36	36	30	15 1/4	38 1/4	32 5/8	18 7/8	244.71	275.5	35.86x20.50	3	30000 BTU/H	90000 BTU/H	140			
DCGM48	48			50 1/4			326.28	365.97	47.86x20.50	4		120000 BTU/H	115			
DCGM60	60			62 1/4			407.8	457.5	59.8x20.50	5		150000 BTU/H	75			
DCGMA12	12			14 1/8			165	180	11.85x24.02	NG/ Propane	1	29000 BTU/H	29000 BTU/H	NG: 4"WC Propane: 10"WC	NG: 37# Propane: 51#	395
DCGMA24	24			26 1/8			242.51	264.56	23.83x24.02		2		60000 BTU/H			220
DCGMA36	36	33 1/2	15 1/4	38 1/4	36 1/4	18 7/8	341.72	372.58	35.83x24.02		3	30000 BTU/H	90000 BTU/H			130
DCGMA48	48			50 1/4			515.88	555.57	47.83x24.02		4		120000 BTU/H			110
DCGMA60	60			62 1/4			716	772	59.8x24.02		5		150000 BTU/H			75

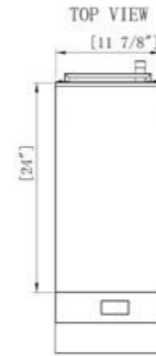
DCGM12/DCGMA12



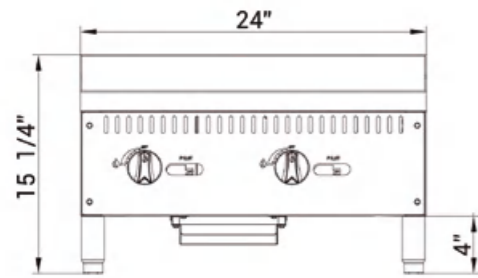
DCGM12 - Top View



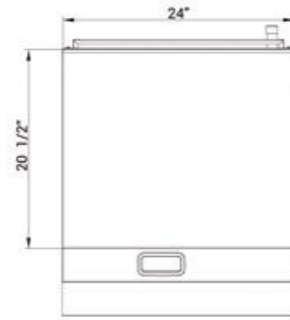
DCGMA12 - Top View



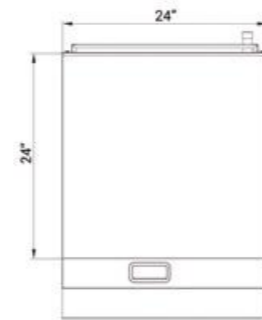
DCGM24/DCGMA24



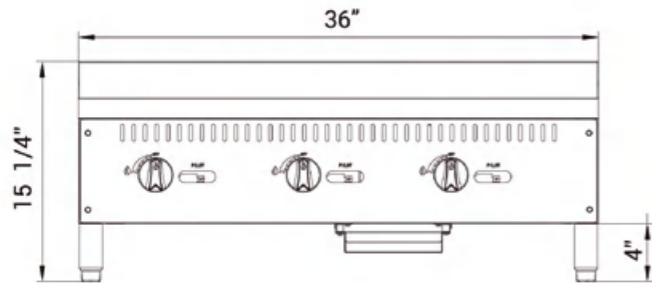
DCGM24 - Top View



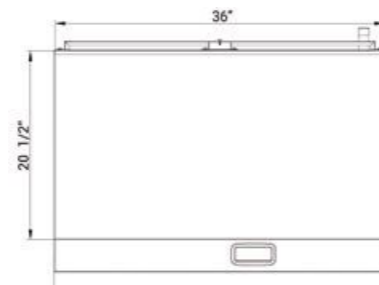
DCGMA24 - Top View



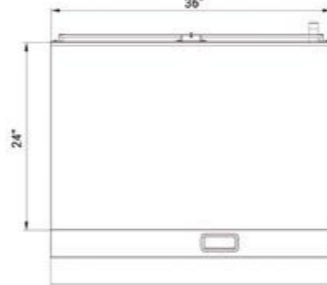
DCGM36/DCGMA36



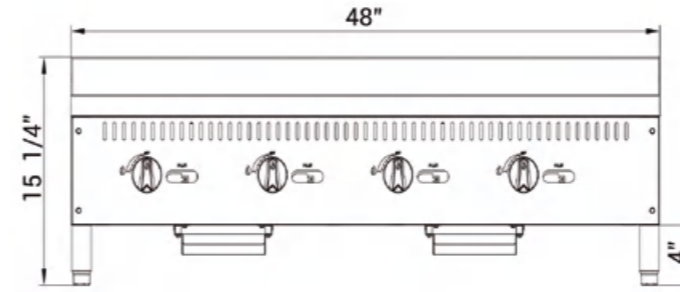
DCGM36 - Top View



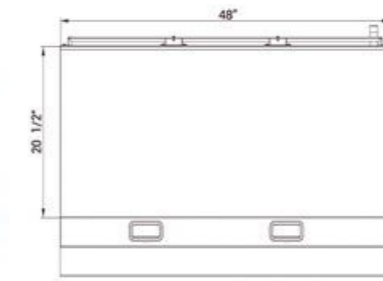
DCGMA36 - Top View



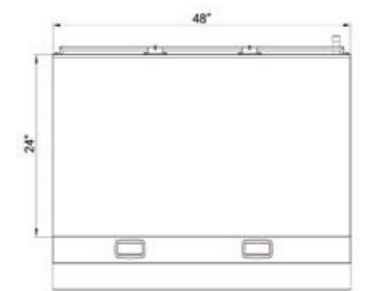
DCGM48/DCGMA48



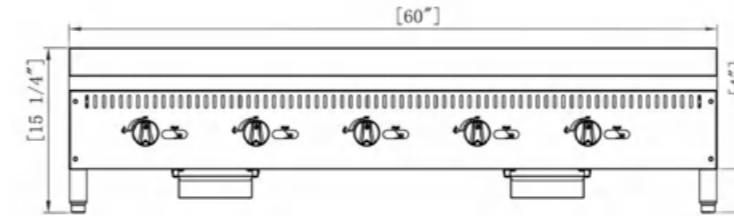
DCGM48 - Top View



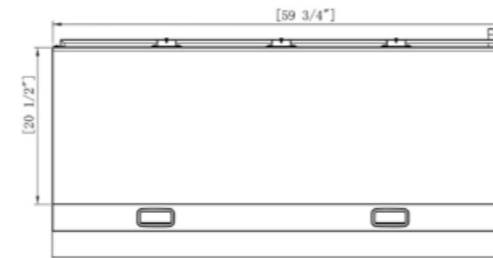
DCGMA48 - Top View



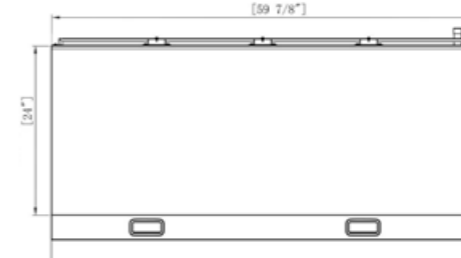
DCGM60/DCGMA60



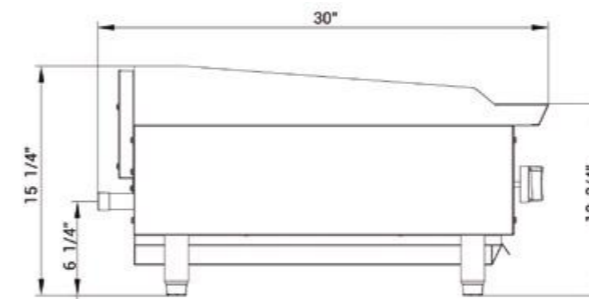
DCGM60 - Top View



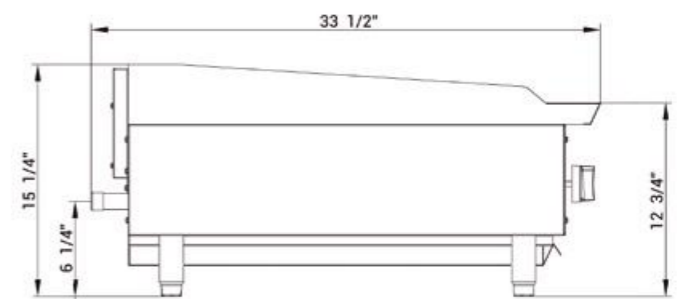
DCGMA60 - Top View



DCGM12/24/36/48/60 - Side View



DCGMA12/24/36/48/60 - Side View



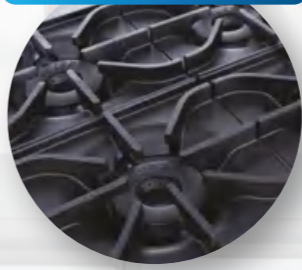
HOT PLATE

All-stainless steel construction, powerful capacity of 28,000 BTU per burner.

The Dukers Hot Plates feature a modern look and design. Constructed with heavy duty stainless steel and cast iron burners and grates to withstand the most demanding commercial kitchen use.



Surface



Legs



Catch Tray





Hot Plate

Features & Benefits

- ✓ Stainless steel exterior.
- ✓ Available in Natural & Propane Gas.
- ✓ 28,000 BTU Burners per 12" section with standby pilots.
- ✓ Each hot plate is shipped with Standard Natural Gas, LP conversion kit.
- ✓ Lift-off cast iron burner.
- ✓ Adjustable stainless steel legs included.
- ✓ Full length seamless drip pan, easy to remove.

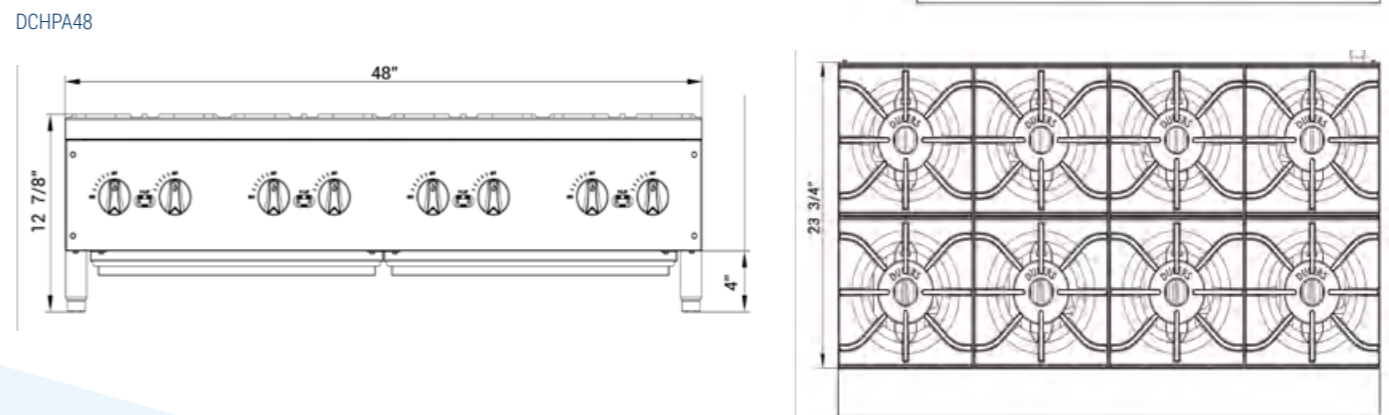
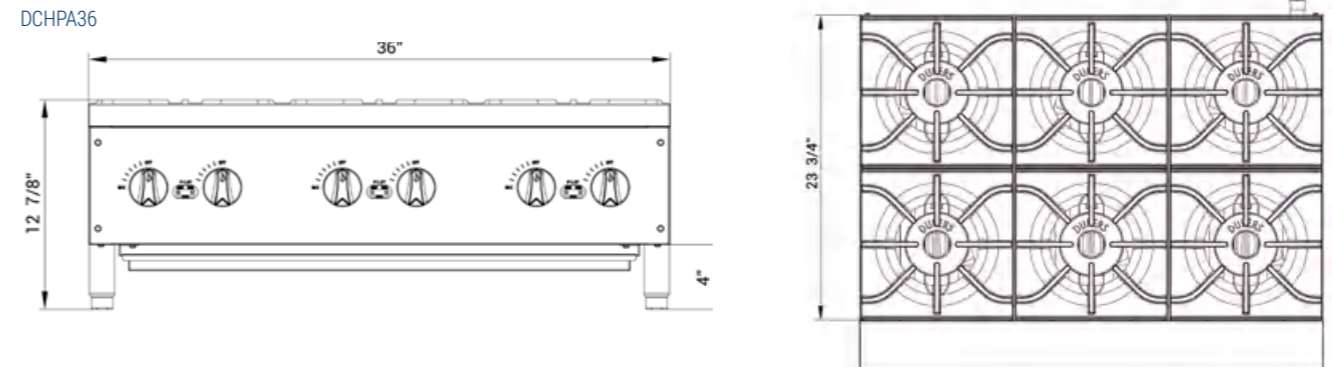
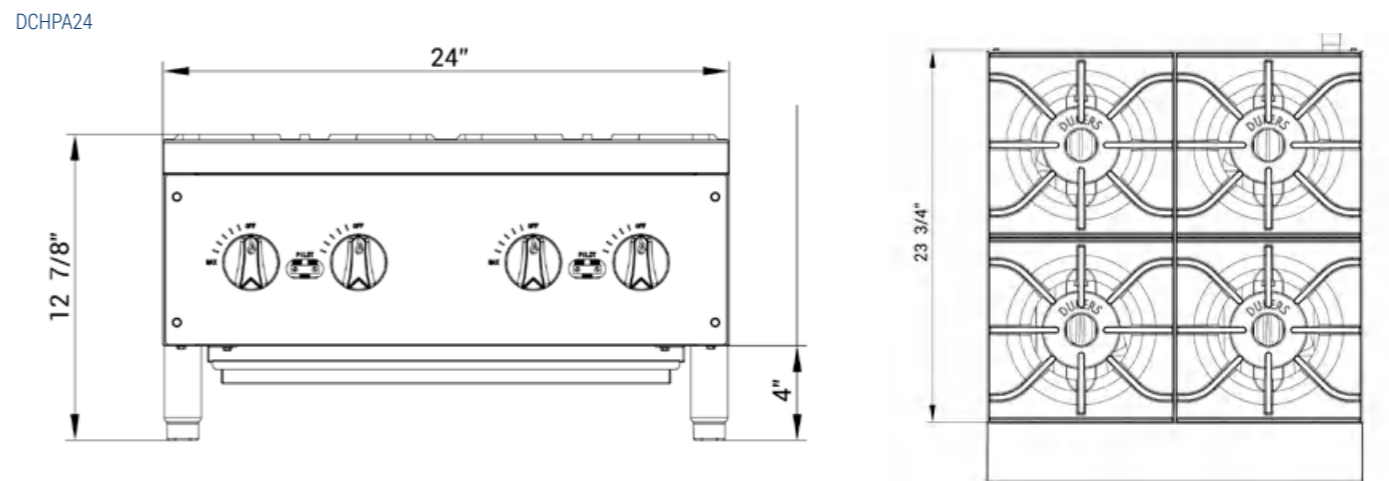
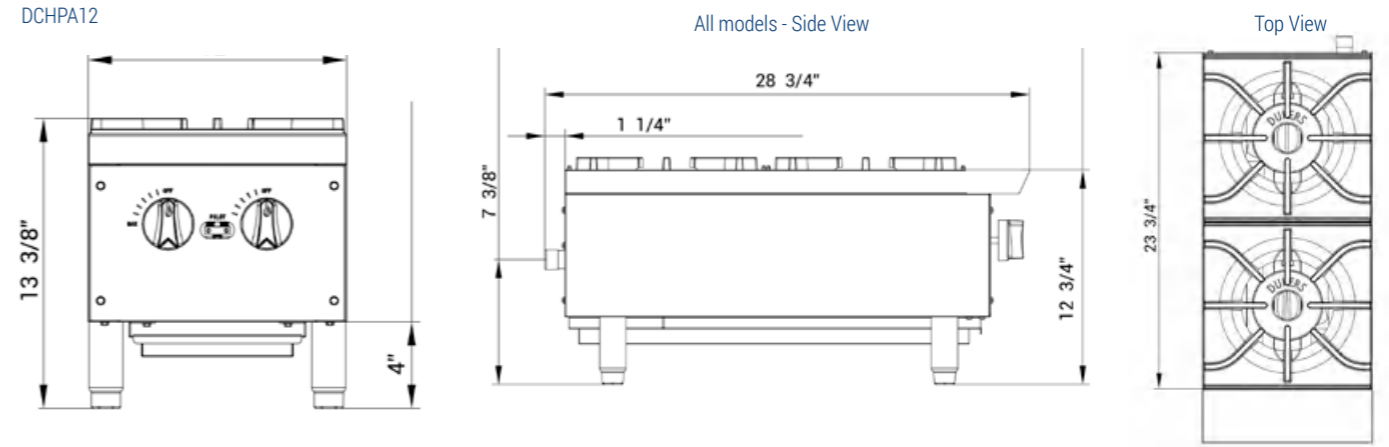
Technical Specifications

Gas Source **NG/Propane**

Gas Pressure **NG: 4"WC
Propane: 10"WC**

Single Burner **28.000 BTU/H**

Exterior Finish **Stainless Steel**



Model	HOT PLATE														
	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	Container Fitment
	W	D	H	W	D	H									
DCHPA12	12	28 3/4	13 3/8	14 1/8	32 5/8	17 3/4	66.14	88.18	NG/ Propane	2	28000 BTU/H	56000 BTU/H	NG: 4"WC Propane: 10"WC	NF: 40# Propane: 52#	480
DCHPA24	24			26 1/8			110.23	143.3		4		112000 BTU/H			255
DCHPA36	36			38 1/4			154.32	209.44		6		168000 BTU/H			150
DCHPA48	48			50 1/4			198.42	264.56		8		224000 BTU/H			120

STOCK POT RANGE

Made of stainless steel, the Dukers Commercial Series Stock Pot Range is durable enough to withstand heavy-duty use in a commercial kitchen. It is intended for countertop use, and the four adjustable feet elevate it away from the counter so the unit doesn't overheat. Its heavy-gauge stainless steel construction offers durability and facilitates cleanup. To further support quick cleaning, a removable drip tray is included. The Dukers stock pot sits levelly on uneven floors with chrome-plated steel legs and adjustable bullet feet.



Catch Tray



Ventilation



Legs





Stock Pot Range



DCSPB1



DCSPB2

Features & Benefits

- ✓ Stainless steel sides and front valve cover.
- ✓ Stainless steel tubing for pilots and pilot tips per burner ring.
- ✓ Heavy duty cast iron three-ring burner, 40,000 BTU/h each.
- ✓ Each burner is equipped with two continuous pilots.
- ✓ Heavy duty cast iron and top grates.
- ✓ Two manual controls to operate the inner and outer rings independently.
- ✓ 3/4" NPT rear gas connection and regulator standard.
- ✓ Stainless steel legs standard.
- ✓ Full length seamless drip pan for easy cleanup.



Technical Specifications

Gas Source **NG/Propane**

Single Burner **40000 BTU/H**

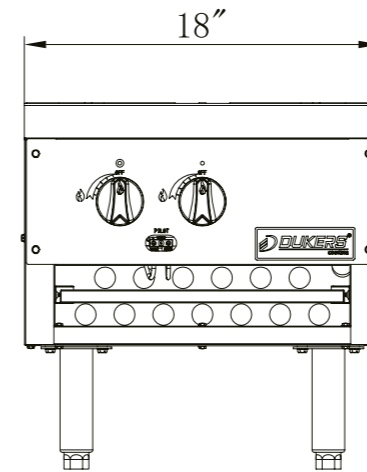
Gas Pressure **NG: 5 "WC**
Propane: 10 "WC

Nozzle **NG: 32#**
Propane: 48#

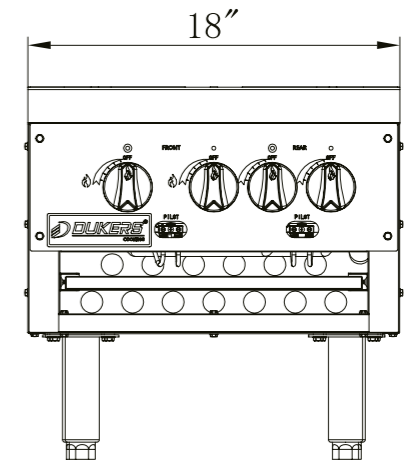


Model	STOCK POT												
	External Dimensions (inches)			Packing Carton (inches)			Burner Count	Single Burner	Combined	Gas Source	Net Weight	Gross Weight	40HQ Container Capacity
	W	D	H	W	D	H							
DCSPB1	18	24 1/4	18	21 1/8	30 7/8	17 1/2	2	40000 BTU/H	80000 BTU/H	NG / Propane	115	157	365
DCSPB2	18	42 1/4	18	21 1/8	55 1/2	17 1/2	4	160000 BTU/H	160000 BTU/H	NG / Propane	224	310	220

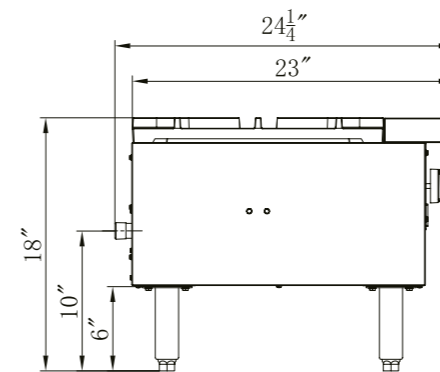
DCSPB1 Front View



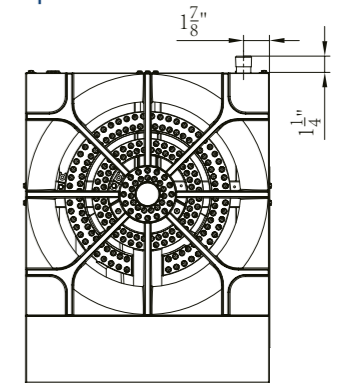
DCSPB2 Front View



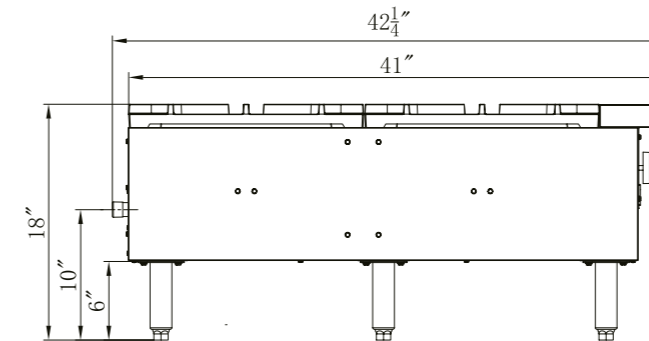
DCSPB1 Side View



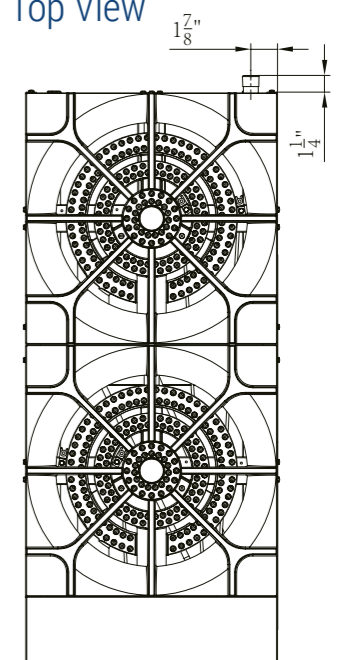
DCSPB1 Top View



DCSPB2 Side View



DCSPB2 Top View



GAS RANGE



Made of stainless steel, the Dukers Commercial Series Gas Range is durable enough to withstand heavy-duty use in a commercial kitchen.

Feature four, five or six burners and are available in 30-inch Ranges, 36-inch Ranges, 48-inch Ranges, and 60-inch Ranges. Our dual Gas Ranges, and Ranges with Griddle provide precise temperature control through superior flame spread and a reduced cold spot. Modern style blends with impressive performance to bring you the ultimate luxury kitchen experience.



Cooking Surface



Knobs



Conforms to NSF/ANSI7 (ETL)



Gas Range



DCR24-4B



DCR24-GM



DCR24-4B and DCR24-GM

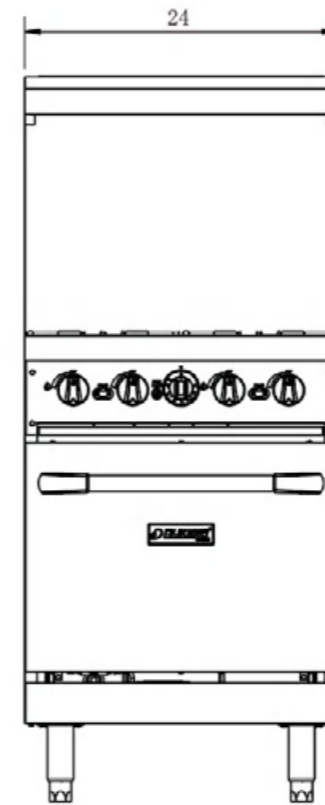
* Casters are inside the oven

Features & Benefits

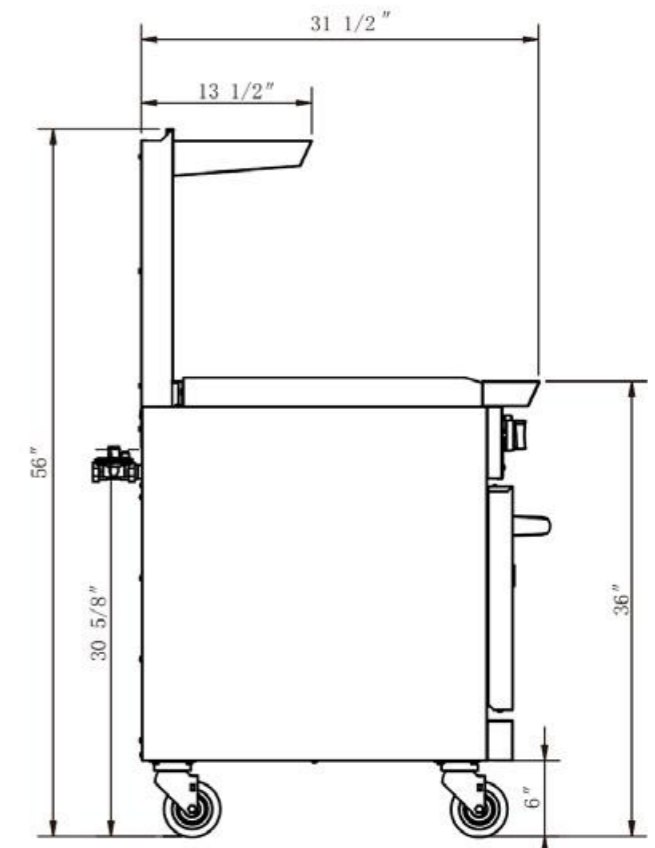
- ✓ Stainless steel exterior including front, back sides, kick plate, back guard and over shelf.
- ✓ Heavy duty 3/4" thick polished steel griddle plate and heavy duty 12" X 12" removable, cast iron top grates.
- ✓ Oven temperature range between 175°F to 500°F.
- ✓ 3/4" NPT rear gas connection and regulator standard.
- ✓ Two(2) chrome oven rack per oven standard, multiple position oven rack guides.
- ✓ Enamel interior oven for easy cleaning.
- ✓ 6" casters with lock for easy mobility.



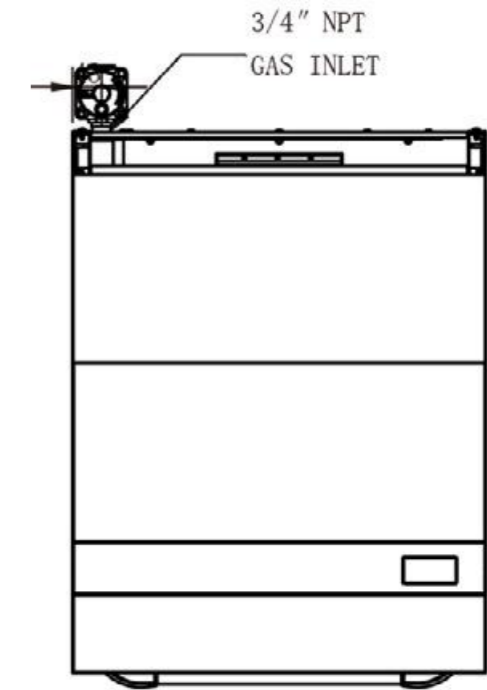
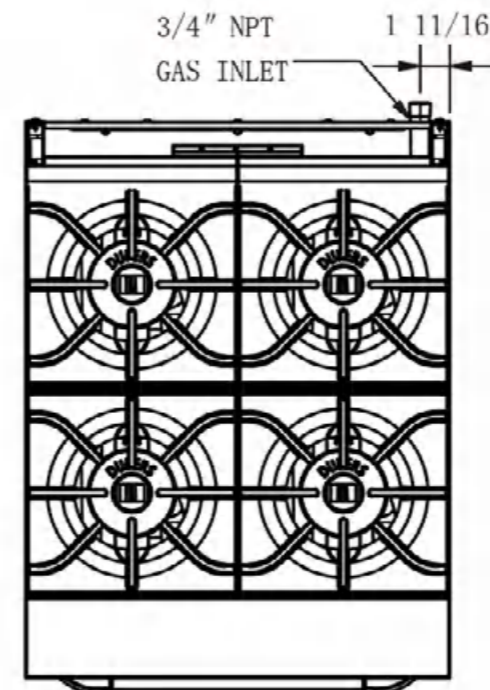
DCR24-4B and DCR24-GM



DCR24-4B and DCR24-GM side view



DCR24-4B and DCR24-GM top view



GAS RANGE																
Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment
	W	D	H	W	D	H										
DCR24-4B 4 burner	24	31 1/2	56	26	36 4/5	38 1/4	267.94	335.94	LPG	Hot Plate	4	30000	150000	52	10	86
										Oven	1	30000				
									NG	Hot Plate	4	33000	162000	41	5	
										Oven	1	30000				
DCR24-GM 24" Griddle Top	24	31 1/2	56	26	36 4/5	38 1/4	304.70	370.70	LPG	Griddle	2	26000	82000	53	10	86
										Oven	1	30000				
									NG	Griddle	2	26000	82000	43	5	
										Oven	1	30000				



Gas Range



DCR36-6B



DCR36-2B24GM



DCR36-4B12GM

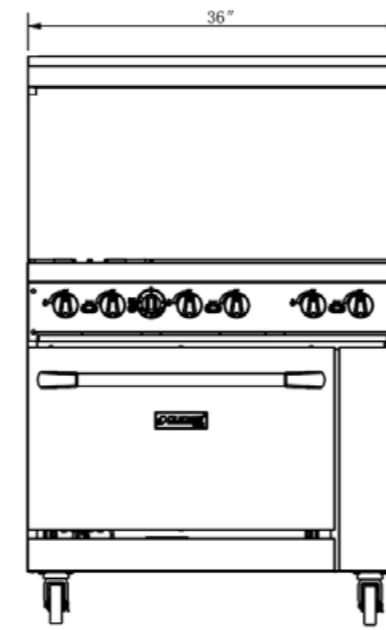
Features & Benefits

- ✓ Stainless steel exterior including front, back sides, kick plate, back guard and over shelf.
- ✓ Heavy duty 3/4" thick polished steel griddle plate and heavy duty 12" X 12" removable, cast iron top grates.
- ✓ Oven temperature range between 175°F to 500°F.
- ✓ 3/4" NPT rear gas connection and regulator standard.
- ✓ Two(2) chrome oven rack per oven standard, multiple position oven rack guides.
- ✓ Enamel interior oven for easy cleaning.
- ✓ 6" casters with lock for easy mobility.

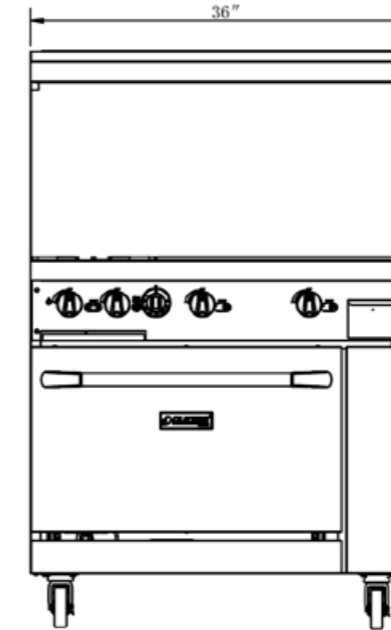


Model	GAS RANGE															
	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment
	W	D	H	W	D	H				Hot Plate	Oven					
DCR36-6B 6 burner							384.96	438.68	LPG	Hot Plate	6	30000	215000	52	10	
										Oven	1	35000		49		
DCR36-2B24GM 36" Combination 2 Burner & 24" Griddle Top	36	31 1/2	56	38	36 4/5	41 7/8	375.76	461.56	LPG	Griddle	1	28000	183000	52	10	52
										Oven	1	35000		49		
									NG	Hot Plate	4	33000	195000	41	5	
										Griddle	1	28000		43		
										Oven	1	35000		38		
									DCR36-4B12GM 36" Combination 4 Burner & 12" Griddle Top							
	Griddle	1	28000	53												
NG	Hot Plate	4	33000	157000	41	5										
	Griddle	1	28000		43											
	Oven	1	35000	38												

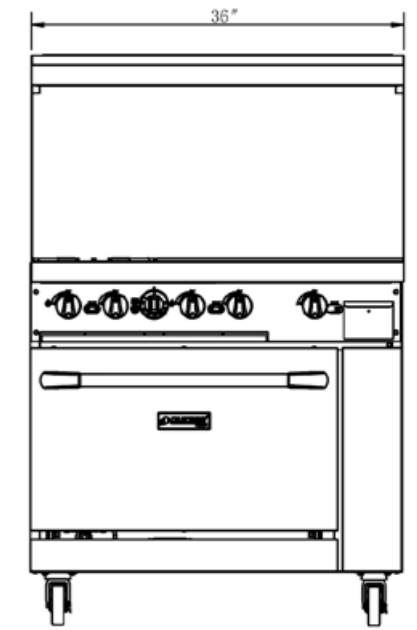
DCR36-6B



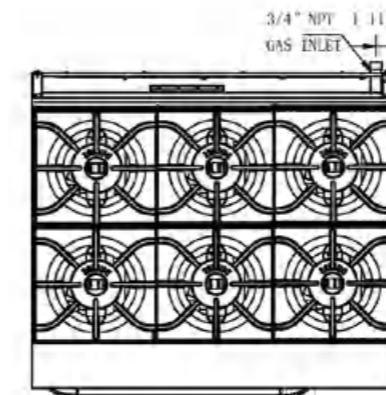
DCR36-2B24GM



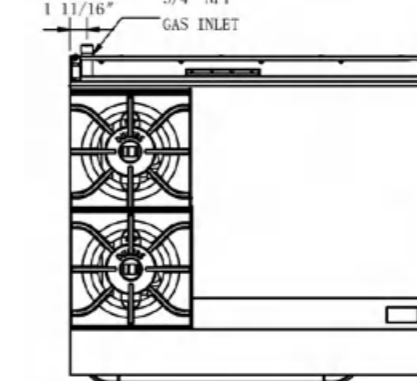
DCR36-4B12GM



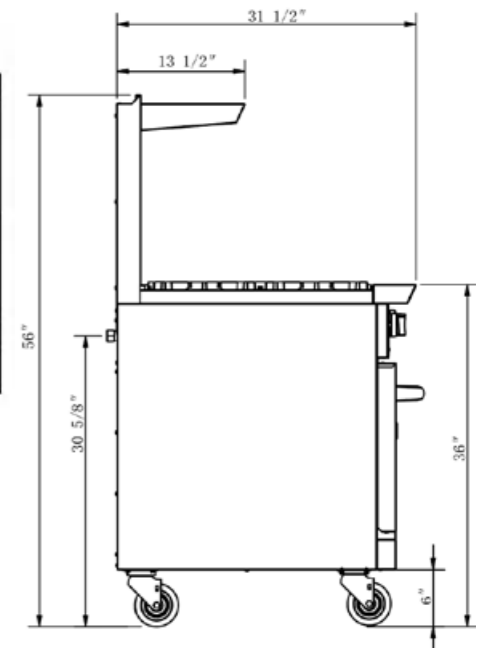
DCR36-6B



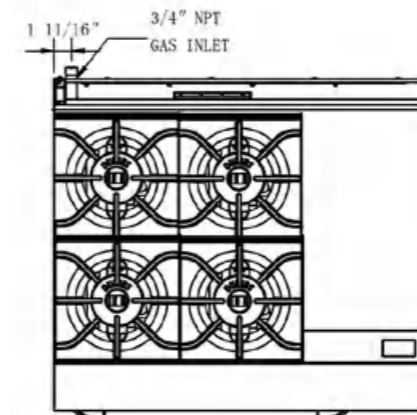
DCR36-2B24GM



All models side view



DCR36-4B12GM





Gas Range



DCR60-10B



DCR60-6B24GM



DCR60-4B36GM

Features & Benefits

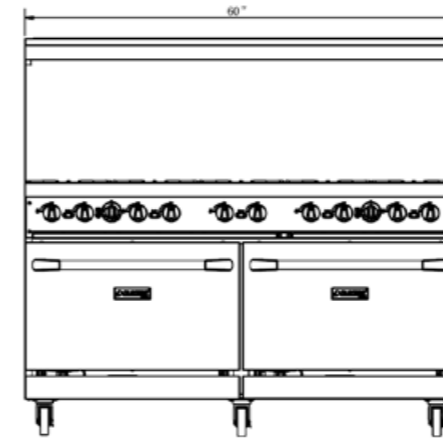
- ✓ Stainless steel exterior including front, back sides, kick plate, back guard and over shelf.
- ✓ Heavy duty 3/4" thick polished steel griddle plate and heavy duty 12" X 12" removable, cast iron top grates.
- ✓ Oven temperature range between 175°F to 500°F.
- ✓ 3/4" NPT rear gas connection and regulator standard.
- ✓ Two(2) chrome oven rack per oven standard, multiple position oven rack guides.
- ✓ Enamel interior oven for easy cleaning.
- ✓ 6" casters with lock for easy mobility.



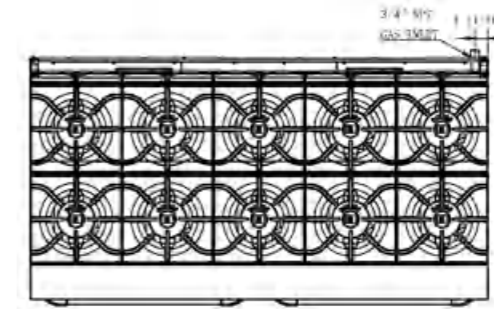
Model	GAS RANGE																						
	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment							
	W	D	H	W	D	H				Hot Plate	Oven												
DCR60-10B 10 burner	60	31 1/2	56	62	36 4/5	41 7/8	597.52	716.10	LPG	Hot Plate	10	30000	370000	52	10	44							
									NG	Hot Plate	10	30000		400000			41						
LPG										Oven	2	35000	306000		38								
									Hot Plate	6	30000	52											
									Griddle	2	28000	53											
									Oven	2	35000	49											
DCR60-6B24GM 60" Combination 6 Burner & 24" Griddle Top	60	31 1/2	56	62	36 4/5	41 7/8	626.12	744.92	NG	Hot Plate	6	33000	324000	41	5								
										Griddle	2	28000		43									
									LPG	Oven	2	35000	274000	38									
										Hot Plate	4	30000		52									
DCR60-4B36GM 60" Combination 4 Burner & 36" Griddle Top									60	31 1/2	56	62	36 4/5	41 7/8	643.28	762.08	NG	Griddle	3	28000	286000	43	5
																		Oven	2	35000		38	
	LPG	Hot Plate	4	33000	274000	41																	
		Griddle	3	28000		53																	

Front view

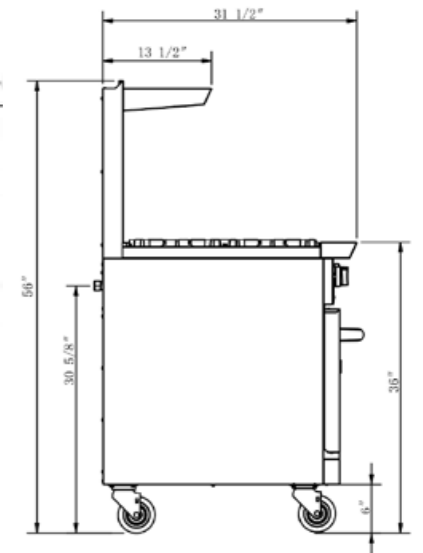
DCR60-10B



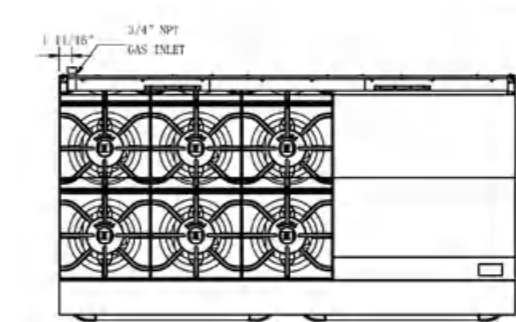
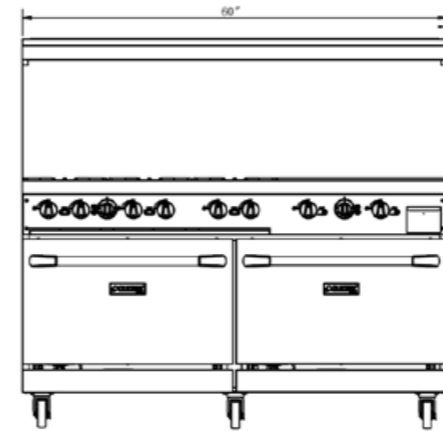
Top view



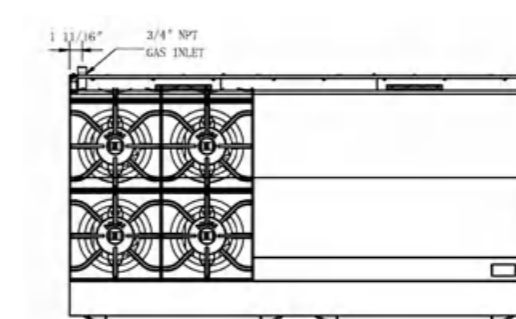
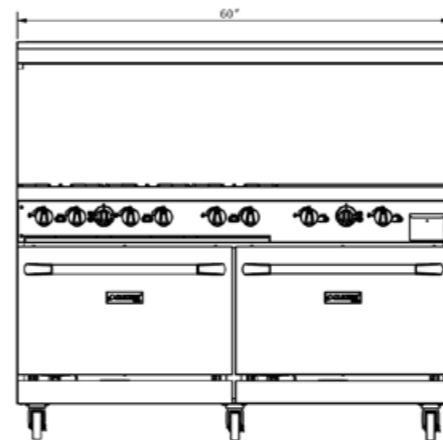
All models side view



DCR60-6B24GM



DCR60-4B36GM



Cooking Line

CONVECTION OVEN



CONVECTION OVEN



DCCOG1



(Double Layer)DCCOG2+DCCOG

Features & Benefits

- ✓ Elegant stainless steel exterior for easy cleaning.
- ✓ Durable double-pane glass with independent doors.
- ✓ Two speed-fan with adjustable cool down mode.
- ✓ Includes Ten adjustable shelves.
- ✓ Includes five nickel-plated chrome shelves.
- ✓ Electronic spark ignition with an automatic pilot system with safety shut off.
- ✓ Accurate and dependable electronic temperature control.
- ✓ Manual timer
- ✓ Adjustable temperature range between 66 to 260 (or 150 °F to 500 °F)
- ✓ Convenient and reliable flip panels design for easy maintenance
- ✓ Double-stacking options to optimize your kitchen space



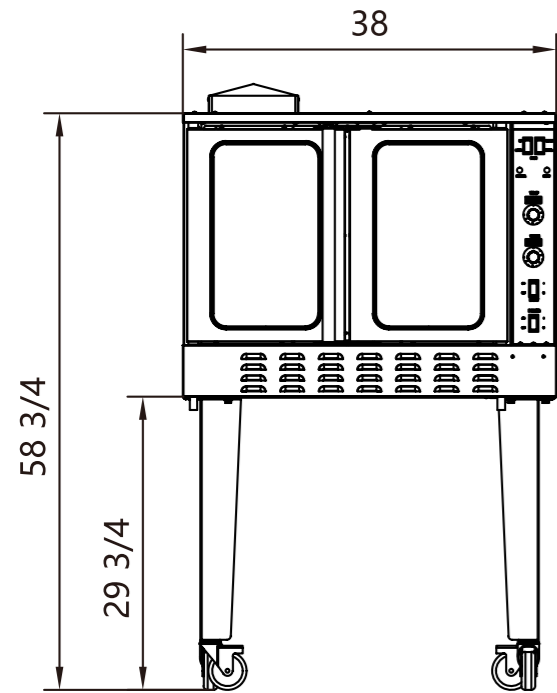
Technical Specifications

- Gas Source **LPG/NG**
- Gas Pressure **LPG:10" NG:4"**
- Single Burner **18000 BTU/H**
- Exterior Finish **Stainless Steel**

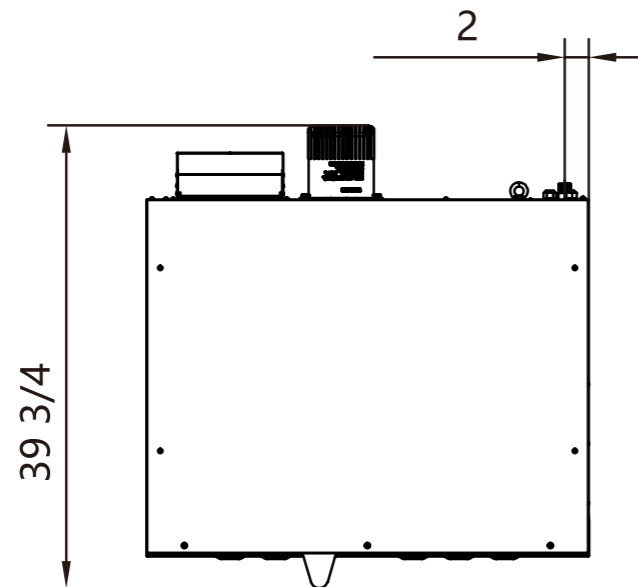
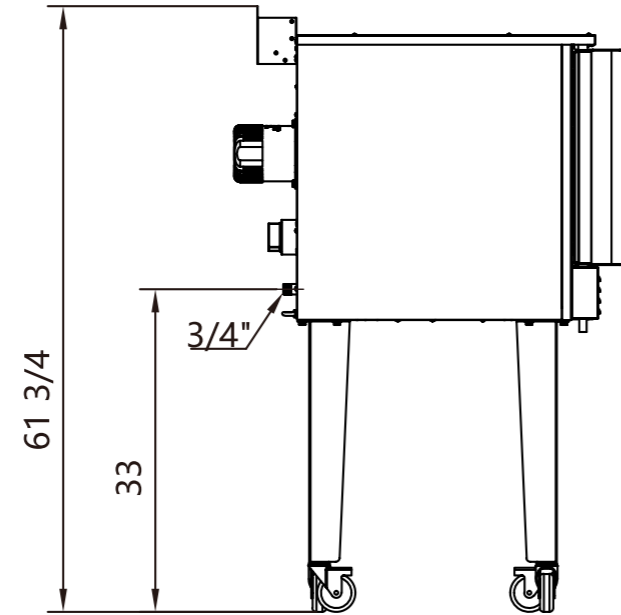
Model	CONVECTION OVEN																
	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Single Burner (BTU)	Total Output (BTU)	Nozzle	Voltage(V)	Power(W)	NE-MA(Plug Type)	Current(A)	Gas Pressure	Container Fitment
	W	D	H	W	D	H											
DCCOG1			61 3/4			44	195	285		54000			887		8A		44
(Double Layer) DCCOG2+DCCOG	38	39 3/4	68 1/2	41 7/10	45 3/5	75 1/2	365	540	18000	54000X2	55/45	110	887X2	5-15P	8AX2	LPG:10" NG:4"	18

DCCOG1

Front view

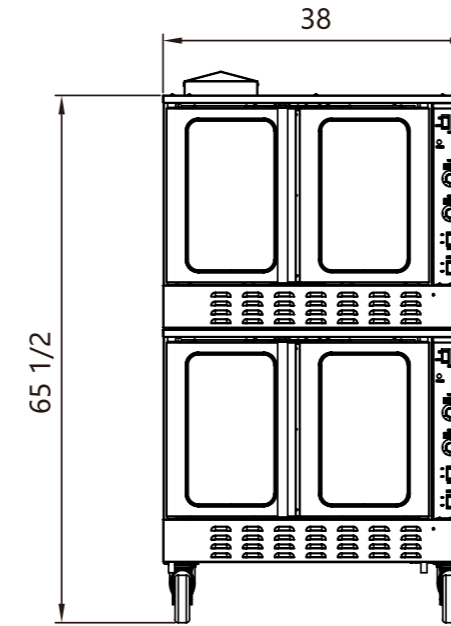


Top view

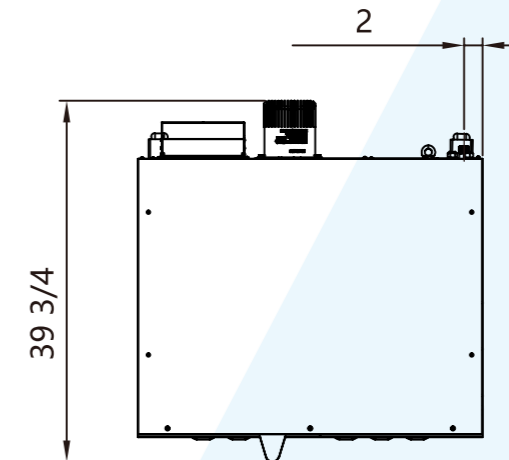
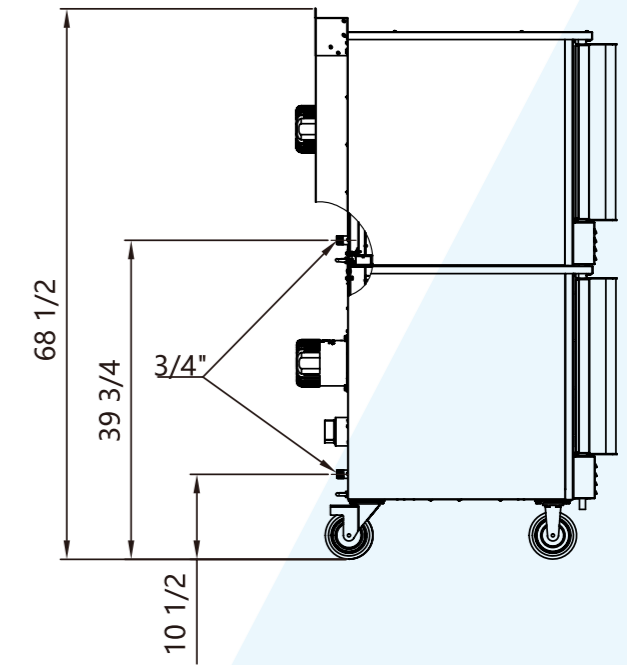


(Double Layer)DCCOG2+DCCOG

Front view

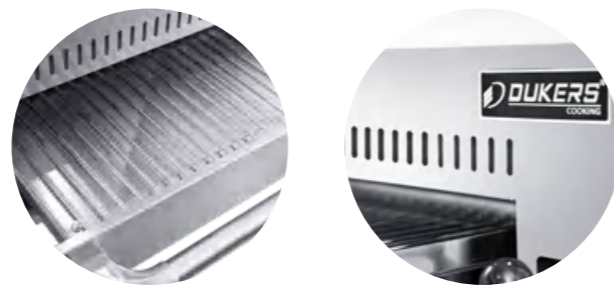


Top view



Cooking Line

GAS SALAMANDER



GAS SALAMANDER

Features & Benefits

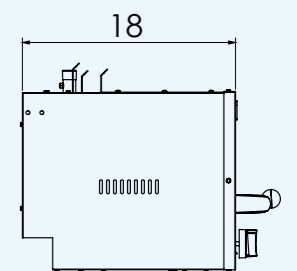
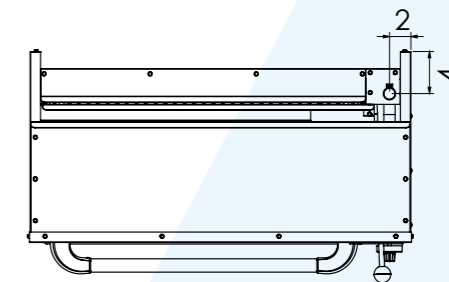
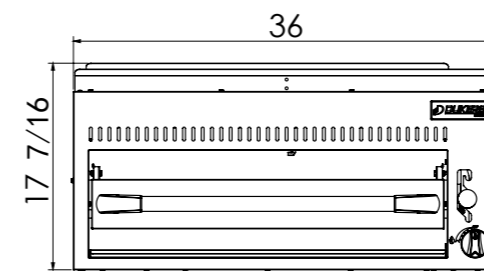
- ✓ Heavy gauge insulated body.
- ✓ All stainless steel front, sides and top.
- ✓ Standing pilot for instant ignition.
- ✓ Gas powered infrared Burner with 35000 BTU.
- ✓ Comes in Natural gas, adjustable to LP.
- ✓ Grid rack assembly rolls out for ease of loading and unloading.
- ✓ Large capacity crumb/grease tray.
- ✓ Broiler grid can be easily removed for cleaning.
- ✓ Wall mount and Range mount kit.
- ✓ Three position rack adjustments.



DCSB-36

Technical Specifications

Gas Source **LGP/NG**
 Gas Pressure **LPG:10"**
 NG:5"
 Single Burner **35000 BTU/H**
 Exterior Finish **Stainless Steel**



GAS SALAMANDER													
Model	External Dimensions (inches)			Packing Carton (inches)			Burner Count	Single Burner	Combined	Gas Source	Net Weight	Gross Weight	40HQ Container Capacity
	W	D	H	W	D	H							
DCSB-36	36	18	17 7/16				1	35000 BTU/H	35000 BTU/H	LGP/NG	53	74	

Cooking Line

GAS CHEESE MELTING OVEN



GAS CHEESE MELTING OVEN

Features & Benefits

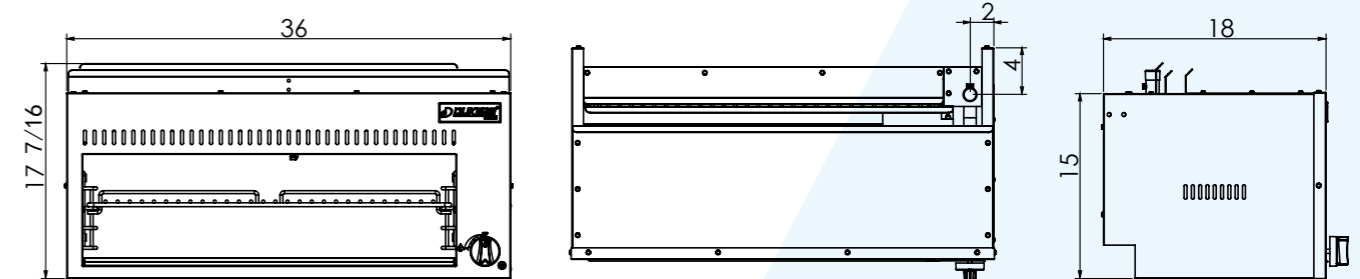
- ✓ Heavy gauge insulated body.
- ✓ All stainless steel front, sides and top.
- ✓ Standing pilot for instant ignition.
- ✓ Gas powered infrared Burner with 35000 BTU.
- ✓ Comes in Natural gas, adjustable to LP.
- ✓ Grid rack assembly rolls out for ease of loading and unloading.
- ✓ Large capacity crumb catcher.
- ✓ Broiler grid can be easily removed for cleaning.
- ✓ Wall mount and Range mount kit.



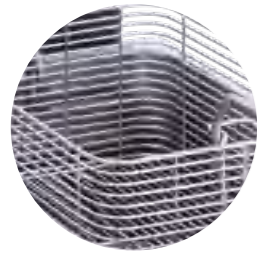
DCCM-36

Technical Specifications

Gas Source **LGP/NG**
 Gas Pressure **LPG:10"**
NG:5"
 Single Burner **35000 BTU/H**
 Exterior Finish **Stainless Steel**



GAS CHEESE MELTING OVEN													
Model	External Dimensions (inches)			Packing Carton (inches)			Burner Count	Single Burner	Combined	Gas Source	Net Weight	Gross Weight	40HQ Container Capacity
	W	D	H	W	D	H							
DCCM-36	36	18	17 7/16				1	35000 BTU/H	35000 BTU/H	LGP/NG	53	74	



Fryer Basket



Knobs

FRYER

An electric fryer is a machine for frying foods such as meat and vegetables. The electric fryer as a whole is made of high-quality steel, which has a small size, easy operation, environmental protection and hygiene. It is suitable for the sale of processed fried foods such as bars, bars, hotels, guesthouses, etc., as well as markets, commercial streets, stations, schools, playgrounds, etc.



MEMA 5-15P



MEMA 6-15P



MEMA 6-20P



Electric Fryer



DCF7EB



DCF7E



DCF10ED

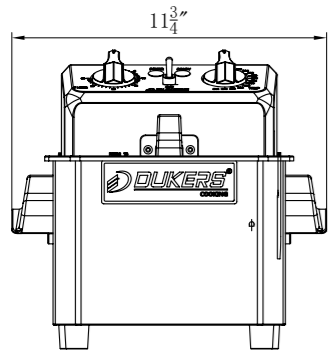
Features & Benefits

- ✓ Stainless steel furnace body, high efficiency hotline, fast heating speed, uniform temperature, high efficiency and energy saving.
- ✓ The whole machine design is novel, reasonable structure and convenient operation.
- ✓ Humanized cooking, easy and comfortable.
- ✓ With power button switch to extend the life of the thermostat.
- ✓ Constant temperature heating, warm timing tips, easy to clean, over-temperature protection function.
- ✓ Thickened stainless steel oil basin, strong structure, excellent durability.
- ✓ Automatically stop heating when the set temperature is reached, and automatically restart below the set temperature.

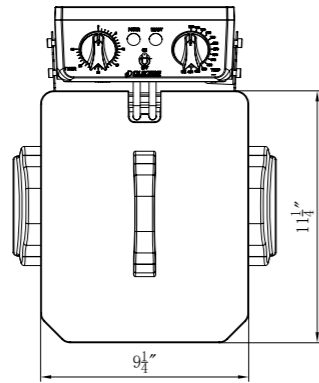


Model	External Dimensions (inches)			Voltage (V)	Power (W)	NEMA (Plug Type)	Current(A)	Number of electrical boxes	Cylinder capacity (L)	Basket size(inches)	
	W	D	H								
DCF7E	11 3/4	15	11 1/8	AC120	1780	5-15P	14.83	1	3L	7"x6 1/2"x3 3/5"	
DCF7EB				AC208	2700	6-15P					
DCF7ED	21 1/4	15	11 1/8	AC120	2@1780	5-15P	2@14.83	2	3L+3L		
DCF7EBD				AC208	2@2700	6-15P					
DCF10E	12 3/4	17 1/8	12 1/4	AC120	1780	5-15P	14.83	1	5L		9 1/2"x7 1/2"x4 3/5"
DCF10EB				AC208	2700	6-15P					
DCF10ED	23 1/4	17 1/8	12 1/4	AC120	2@1780	5-15P	2@14.83	2	5L+5L		
DCF10EBD				AC208	2@2700	6-15P					
DCF15E	14	18 5/8	12 1/4	AC208	3300	6-20P	15.8	1	7L	11"x9"x4 3/5"	
DCF15EB				AC240	3840		16				
DCF15ED	25 3/4	18 5/8	12 1/4	AC208	2@3300	6-20P	2@15.8	2	7L+7L		
DCF15EBD				AC240	2@3840		2@16				

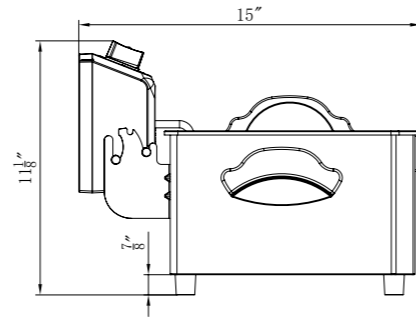
Front view
DCF7E/DCF7EB



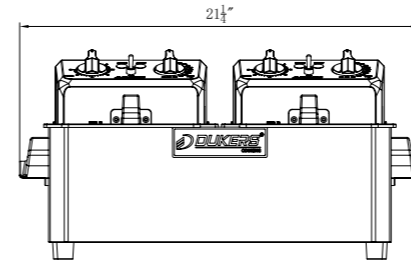
Top view



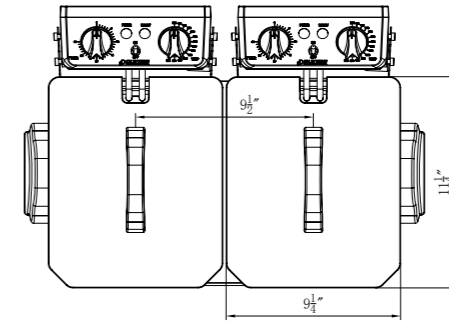
All models side view



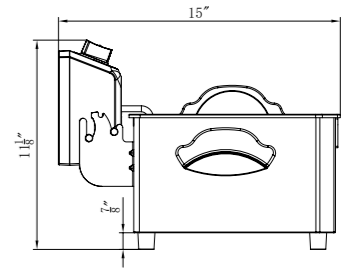
Front view
DCF7ED/DCF7EBD



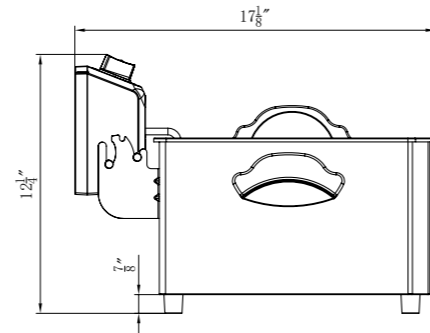
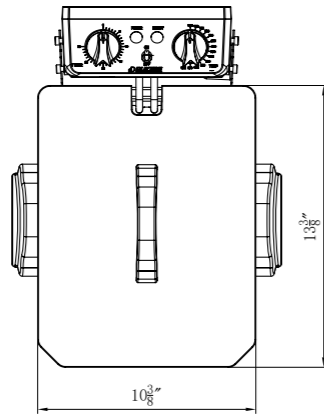
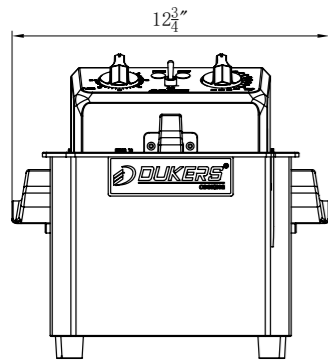
Top view



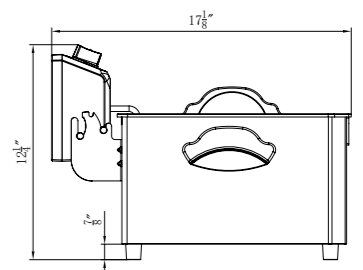
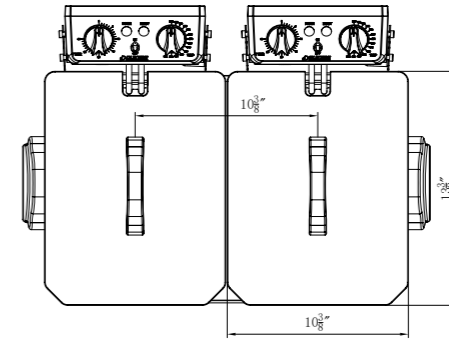
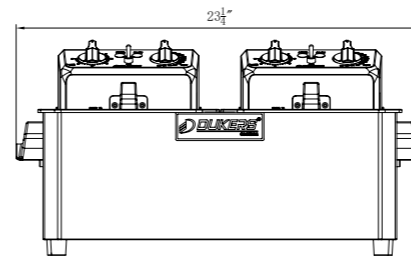
All models side view



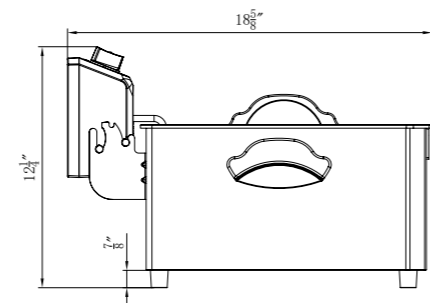
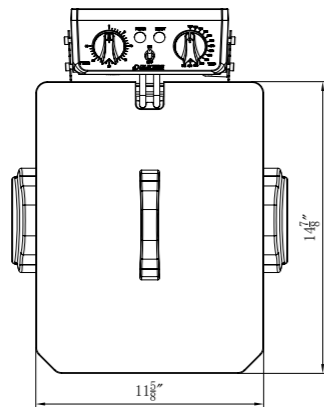
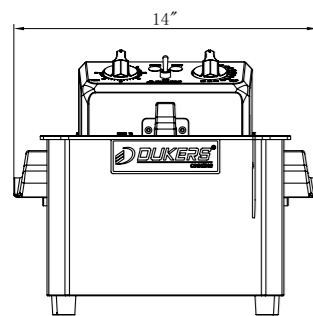
DCF10E/DCF10EB



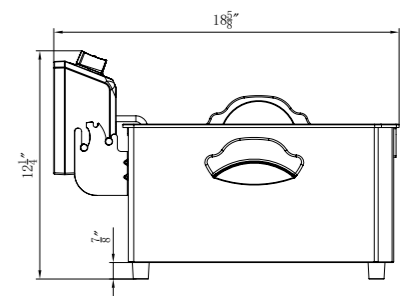
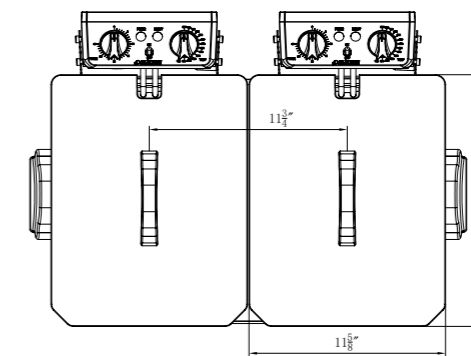
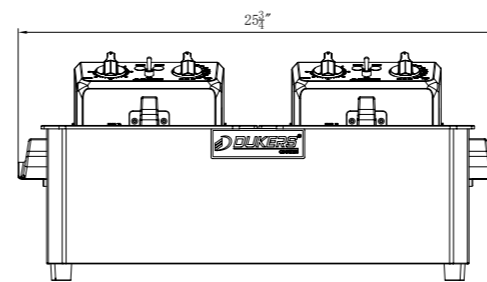
DCF10ED/DCF10EBD



DCF15E/DCF15EB



DCF15ED/DCF15EBD



Stainless Line

DOUBLE OVERSHELF

201 Stainless steel overshelf 16" and 18" with knockdown setup.

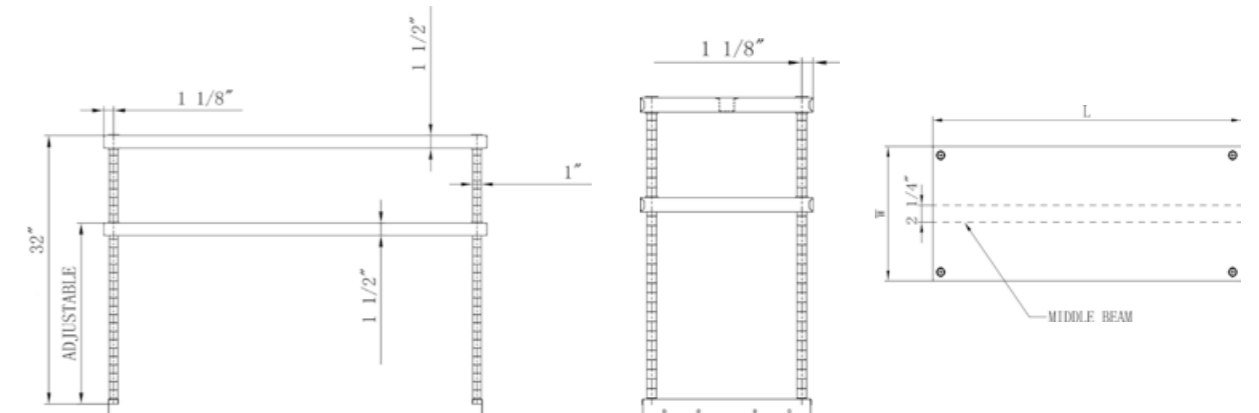


Double Overshelf



Features & Materials

- ✓ **Top & Bottom Shelf:** 20 Gauge. Type 201 Stainless.
- ✓ **Legs:** 1" diameter tubular plated steel, 18 Gauge thickness.
- ✓ **Holder:** 16 Gauge Type 201 Stainless.
- ✓ **Middle Beam:** 20 Gauge Type 201 Stainless.
- ✓ Overshelves feature knockdown setup.



DOUBLE OVERSHELF			
Model	External Dimensions (inches)		Top & Bottom Shelf
	W	D	
DCOS -1650	49 5/8	16	20 Gauge Type 201 Stainless
DCOS -1662	61 1/2		
DCOS -1674	73 3/4		
DCOS -1850	49 5/8	18	
DCOS -1862	61 1/2		
DCOS -1874	73 3/4		