

- CA CALIFORNIA · Los Angeles**
6801 De Bie Dr Paramount, CA 90723
- TX TEXAS · Dallas**
1444 N Cockrell Hill Rd #104 Dallas, TX 75211
- FL FLORIDA · Lakeland**
3135 Drane Field Rd, Bay 24-29 Lakeland, FL 33811
- NJ NEW JERSEY · Bridgewater**
9 Finderne Ave Bridgewater, NJ 08807
- IL ILLINOIS · Aurora**
880 Enterprise St Aurora, IL 60504
- GA GEORGIA · Atlanta**
6185-E Jimmy Carter Blvd Norcross, GA 30071
- CA CALIFORNIA · San Francisco**
1859 Sabre St Hayward, CA, 94545
- TX TEXAS · Houston**
8207 N Loop E Fwy #200-B Houston, TX 77029
- CO COLORADO · Denver**
300 W 53rd Pl, Unit J, Denver, CO 80216

 **TOLL FREE**
1-800-931-8628 1-800-608-9289

 WWW.DUKERSUSA.COM

 SALES@DUKERSUSA.COM



DUKERS®
Dukers Appliance Co., USA Ltd

2025

Premium

Commercial Restaurant

Equipment

www.DukersUSA.com

Los Angeles | San Francisco | Dallas | Houston | Florida | Chicago | New Jersey | Colorado | Georgia

Version 25/10/01

ABOUT



Dukers was established in 2003 as a partnership company with Guangzhou Boaosi 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 33 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 Georgia by 2024. Dukers is dedicated to delivering quality food equipment at a cost effective price.

**33
years**



WWW.DUKERSUSA.COM

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Reach-In Refrigerators & Freezers



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Extended Warranty Available



NEMA-5-15P



NEMA-5-20P

REACH-IN REFRIGERATORS & FREEZERS



Bottom-Mounted Reach-In Solid Door Refrigerators

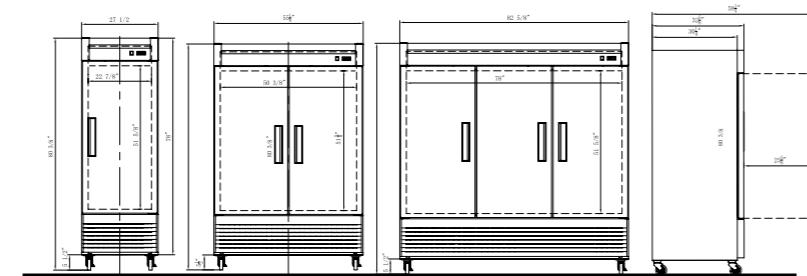


Features & Benefits

- 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.
- Equipped with Locking Doors.
- 3-year parts and labor.
- 5-year compressor warranty.



Solid Door



BOTTOM-MOUNTED REACH-IN SOLID DOOR REFRIGERATORS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28R	27 1/2	32 5/8	80 3/8	29 1/8	34 1/4	87 3/8	33 ~ 41°F	1/3	286	343	4	5-15P	18.75	40
D55R	55 1/8			56 3/4				1/2	463	528	8		41.62	21
D83R	82 5/8			84 1/4				1/2	595	790	12		65.16	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 Solid Door Freezers



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.
- Equipped with Locking Doors.
- 3-year parts and labor.
- 5-year compressor warranty.



Solid Door



BOTTOM-MOUNTED REACH-IN SOLID DOOR FREEZERS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28F	27 1/2	32 5/8	80 3/8	29 1/8	34 1/4	87 3/8	0 ~ -8°F	3/4	287	338	4	5-15P	18.75	40
D55F	55 1/8			56 3/4				1-	463	564	8		41.62	21
D83F	82 5/8			84 1/4				3/4+3/4	595	794	12		65.16	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 Solid Door Refrigerators



-D28ER-



-D47ER-

Solid Door



Technical Specifications

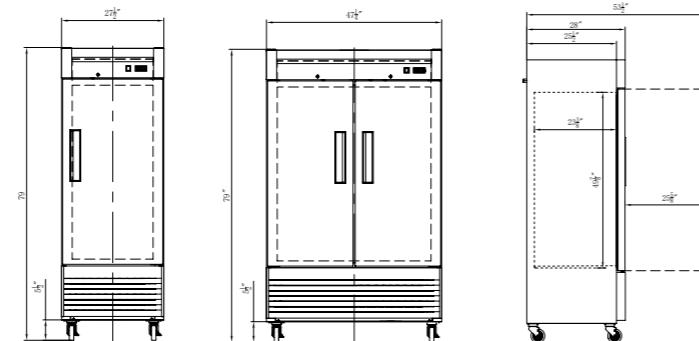
Voltage/Frequency **110V/60Hz**

Refrigerant **R290**

Type of defrosting **Automatic**

Exterior Finish **Stainless Steel**

Interior Finish **Stainless Steel**



BOTTOM-MOUNTED REACH-IN SOLID DOOR REFRIGERATORS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28ER	27 1/2	28	79	29 1/8	30	83	33 ~ 41°F	1/5	198	249	3	5-15P	15.94	48
D47ER	47 1/4		79	48 7/8		83		1/2-	220	321	6		29.51	28

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



Bottom-Mounted Reach-In Solid Door Freezers



-D28EF-



-D47EF-

Solid Door



BOTTOM-MOUNTED REACH-IN SOLID DOOR FREEZERS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28EF	27 1/2	28	79	29 1/8	30	83	0 ~ -8°F	1/2-	220	271	3	5-15P	15.94	48
D47EF	47 1/4		79	48 7/8		83		3/4	308	409	6		29.51	28

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

REACH-IN REFRIGERATORS & FREEZERS



Top-Mounted Reach-In Refrigerators Solid Door



-D28AR-



-D55AR-



-D83AR-

Solid Door

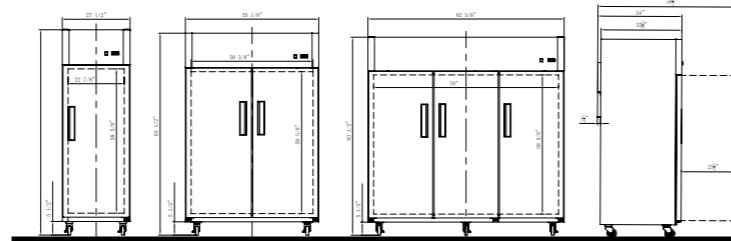


Features & Benefits

- 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.
- Top mounted compressor for better heat evaporation.
- Equipped with Locking Doors.
- 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 Reach-In Freezers Solid Door



-D28AF-



-D55AF-



-D83AF-

Solid Door

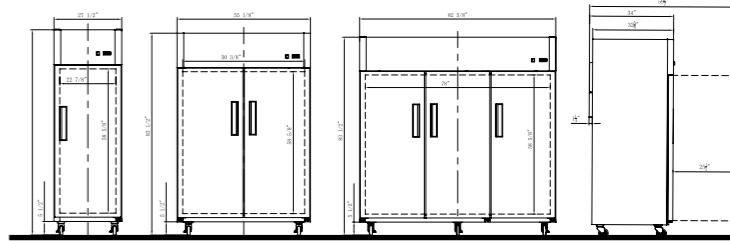


Features & Benefits

- 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.
- Equipped with Locking Doors.
- 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



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

TOP-MOUNTED REACH-IN REFRIGERATORS SOLID DOOR														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28AR	27 1/2	35 3/8	80 3/8	29 1/8	35 7/8	87 3/8	33 ~ 41°F	1/3	286	382	4	5-15P	19.11	39
D55AR	55 1/8		84 1/4	56 3/4				1/2	463	626	8		42.29	16
D83AR	82 5/8							1/2	595	937	12		66.21	13

TOP-MOUNTED REACH-IN FREEZERS SOLID DOOR														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28AF	27 1/2	34	80 3/8	29 1/8	34 5/8	87 3/8	0 ~ -8°F	3/4	287	360	4	5-15P	19.11	39
D55AF	55 1/8		84 1/4	56 3/4				1-	463	548	8		42.29	16
D83AF	82 5/8							3/4+3/4	595	750	12		66.21	13

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

REACH-IN REFRIGERATORS & FREEZERS



Bottom-Mounted Reach-In Refrigerators Glass Door



-D28R-GS1-



-D55R-GS2-



-D83R-GS3-

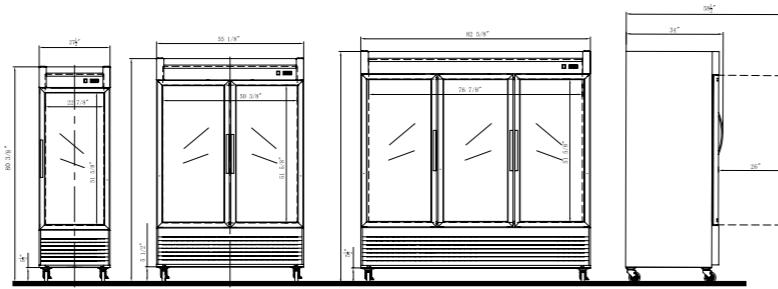
Glass Door



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.
- Equipped with Locking Doors.
- 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**

BOTTOM-MOUNTED REACH-IN REFRIGERATORS GLASS DOOR

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28R-GS1	27 1/2	34	80 3/8	29 1/8	35	87 3/8	33 ~ 41°F	1/3	344	382	4	5-15P	18.75	39
D55R-GS2	55 1/8			56 3/4				1/2	595	626	8		41.62	21
D83R-GS3	82 5/8			84 1/4				1/2	822	937	12		65.16	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 Freezers Glass Door



-D28F-GS1-



-D55F-GS2-

Glass Door



BOTTOM-MOUNTED REACH-IN FREEZERS GLASS DOOR

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28F-GS1	27 1/2	34	80 3/8	29 1/8	35	87 3/8	0 ~ -8°F	3/4	308	382	4	5-15P	18.75	39
D55F-GS2	55 1/8			56 3/4				3/4+3/4	506	626	8		41.62	16

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

REACH-IN REFRIGERATORS & FREEZERS



Top-Mounted Reach-In Refrigerators Glass Door

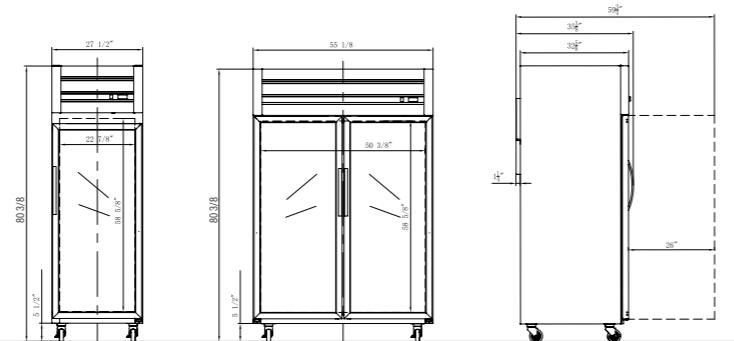


-D28AR-GS1-



-D55AR-GS2-

Glass Door



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.
- Equipped with Locking Doors.
- 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**



Dukers Appliance Co., USA Ltd



REACH-IN REFRIGERATORS & FREEZERS

Available in various sizes and configurations to meet the needs of different kitchens, it is an essential piece of equipment in any kitchen.

TOP-MOUNTED REACH-IN REFRIGERATORS GLASS DOOR														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
D28AR-GS1	27 1/2	35 3/8	80 3/8	29 1/8	35 7/8	87 3/8	33 ~ 41°F	1/3	294	313	4	5-15P	19.11	39
D55AR-GS2	55 1/8			56 3/4				1/2	485	586	8		42.29	16

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

UNDERCOUNTERS

The Dukers undercounter refrigerator/freezer boasts ample space and a sleek brushed stainless steel exterior. Its temperature range of 33 to 41°F for refrigerators and 0 to -8°F for freezers ensures optimal chilling and safe storage for various types of food. Equipped with digital temperature controls and an LED display, you can accurately set your preferred temperature. Engineered with an efficient bottom-mounted compressor, it maximizes energy efficiency. Each model comes with one removable wire shelf per section for added convenience.



Extended Warranty Available



UNDERCOUNTERS



Undercounter Solid Door Refrigerators / Freezers

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.



-DUC72R/F-

Technical Specifications

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



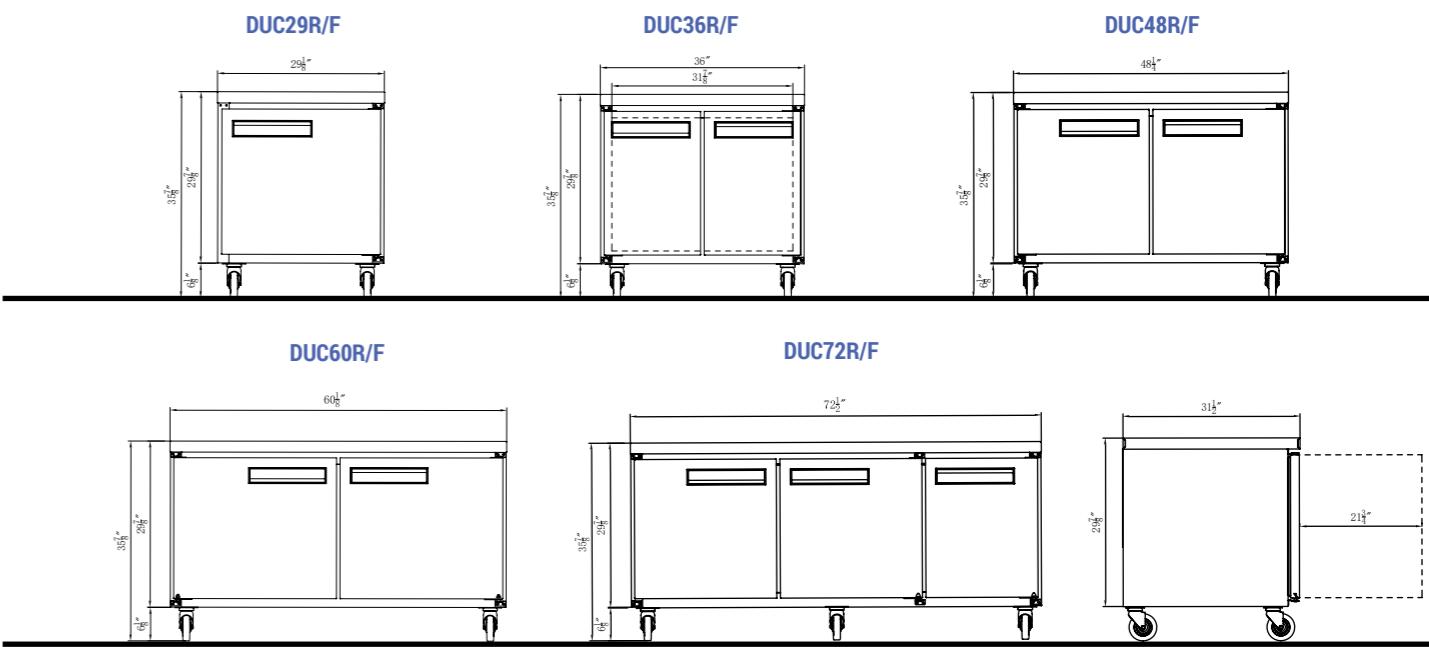
-DUC29R/F-



-DUC36R/F-



-DUC48R/F & DUC60R/F-



* a) Depth does not include 1" for rear bumpers. b) Height does include casters.

UNDERCOUNTER SOLID DOOR REFRIGERATORS															
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	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	6.99	84	
DUC36R	36		36	37 3/8					184	234			9.6	56	
DUC48R	48 1/4	31 1/2	36	49 5/8	33 1/8	39 3/8		1/3	211	267	2		12.21	46	
DUC60R	60 1/8		36	61 5/8					231	323			15.53	30	
DUC72R	72 1/2			73 7/8					242	367	3		18.96	28	

UNDERCOUNTER SOLID DOOR FREEZERS															
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	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	1/3	158	205	1	5-15P	6.99	84	
DUC36F	36		36	37 3/8					184	234			9.6	56	
DUC48F	48 1/4	31 1/2	36	49 5/8	33 1/8	39 3/8		1/2	211	276	2		12.21	46	
DUC60F	60 1/8		36	61 5/8					231	332			15.53	30	
DUC72F	72 1/2			73 7/8					242	380	3		18.96	28	

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

UNDERCOUNTER WITH DRAWERS



Undercounter Refrigerators With Drawers

Features & Benefits

- Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- Digital temperature controls with LED display for precise adjustment and automatic defrosting system.
- Drawers hold 6" deep food pans (not included) with heavy-duty, high-capacity slide rails.
- Forced air refrigeration system.
- 2 locking casters (5")
- 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



-DUC72R-D6-



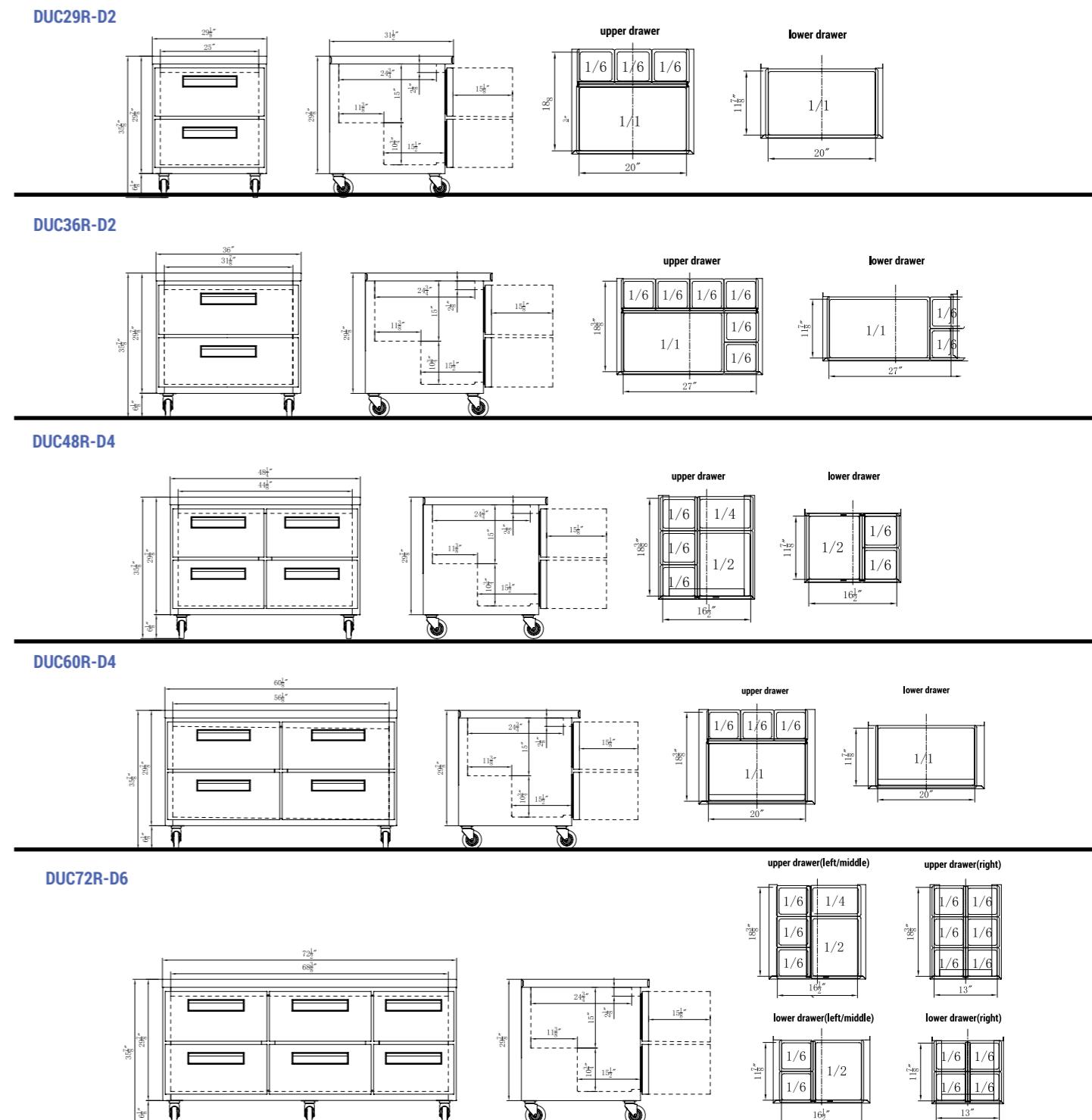
-DUC29R-D2-



-DUC36R-D2-



-DUC48R-D4 & DUC60R-D4-



a) Depth does not include 1" for rear bumpers. b) Height does include casters.

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight (lbs)	Gross Weight (lbs)	# of Drawers	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
DUC29R-D2	29 1/8			30 1/2					158	200	2		6.99	84
DUC36R-D2	36			37 33					184	234			9.6	56
DUC48R-D4	48 1/4	31 1/2	36	49 5/8	33 1/8	39 3/8	33 ~ 41°F		211	267	4		12.21	46
DUC60R-D4	60 1/8			61 5/8					231	323			15.53	30
DUC72R-D6	72 1/2			73 7/8					242	367	6		18.96	28

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



Refrigeration Line

PIZZA PREP TABLE REFRIGERATORS

The Dukers commercial pizza prep table is crafted from robust stainless steel, ensuring durability and resilience in demanding kitchen settings. Its hinged cover effectively insulates toppings and ingredients, while included food pan containers keep everything organized and easily accessible. The bottom cabinet offers convenient storage with an adjustable, removable wire shelf. Operating within the temperature range of 33°F to 41°F, it reliably chills and preserves various food items. Precisely control the temperature with digital controls and an LED display. Engineered with a side-mounted compressor for enhanced efficiency.



Extended Warranty Available



NEMA-5-15P

NEMA-5-20P

PIZZA PREP TABLE REFRIGERATORS



Pizza Prep Table Refrigerators

Features & Benefits

- Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- Top prep rail comes equipped with 6" deep 1/3 plastic pans.
- 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	110V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel

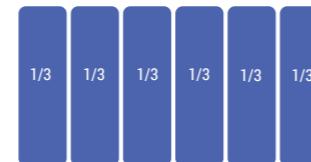


-DPP44-6-S1-

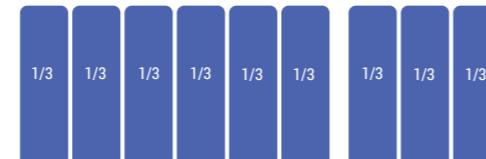


-DPP70-9-S2-

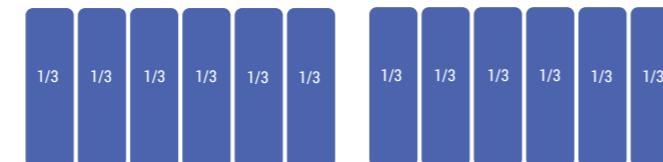
DPP44-6-S1: 6x1/3 PAN



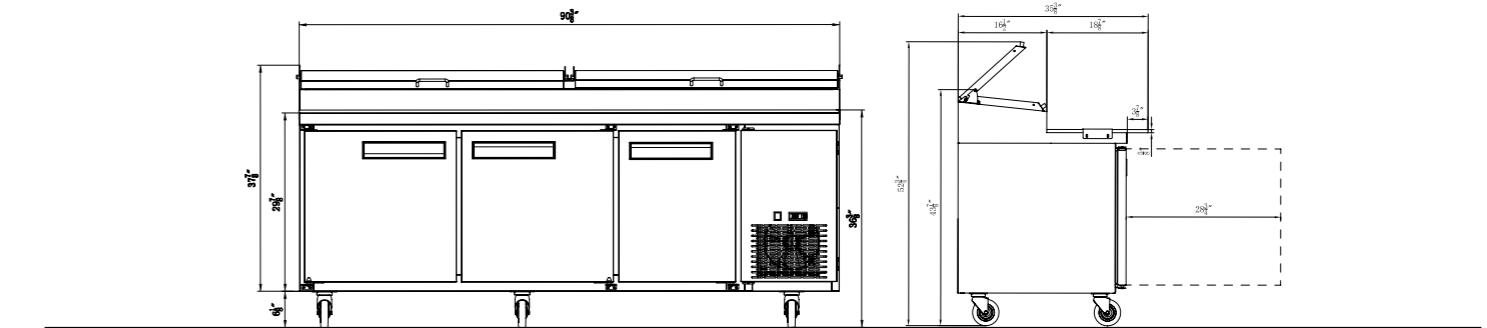
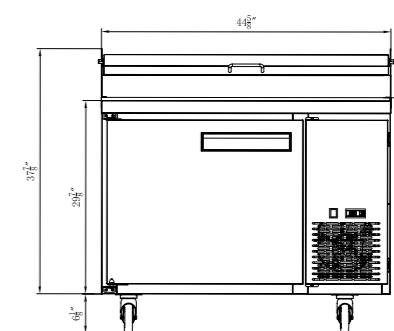
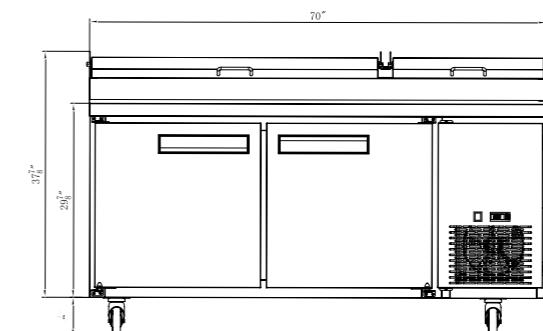
DPP70-9-S2: 9x1/3 PAN



DPP90-12-S3: 12x1/3 PAN



-DPP90-12-S3-



* a) Width does not include 1/5" on each side for cutting board pins. b) Depth does not include 1" for rear bumpers. c) Height does include casters.

Solid Door



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.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
DPP44-6-S1	44 5/8			46 1/8				1/5	224	354	1		9.88	46
DPP70-9-S2	70	31 1/2	43 7/8	71 3/8	35 7/8	48 3/8	33 ~ 41°F	1/5	297	480	2		17.58	26
DPP90-12-S3	90 3/8			91 3/8				1/2+	423	592	3		24.89	26

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

SALAD PREP TABLE REFRIGERATORS

The Dukers Commercial Food Prep Table Refrigerator is crafted from robust brushed stainless steel, capable of withstanding the rigors of a bustling kitchen environment. Featuring ample space for both food storage and preparation, it includes food pan containers to accommodate a wide variety of ingredients and toppings. The foam-insulated top pan cover ensures temperature consistency, while digital controls enable precise selection of the interior temperature. Auto-defrost functionality helps reduce energy consumption and maintains colder temperatures. For added convenience, it comes equipped with a cutting board and locking casters for easy mobility. Mega Top models offer even more storage capacity with an additional row of containers.



Extended Warranty Available



NEMA-5-20P

SALAD PREP TABLE REFRIGERATORS



SALAD PREP TABLE REFRIGERATORS – REGULAR TOP

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.



-DSP29-8-S1-

Technical Specifications

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



-DSP36-10-S2-



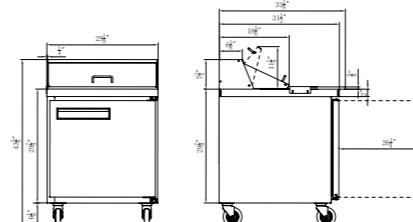
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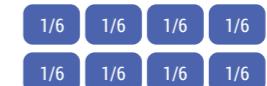
-DSP72-18-S3-

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

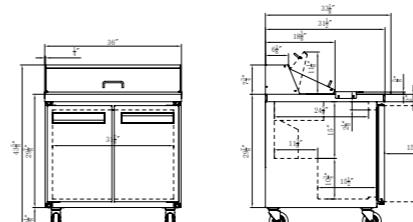
DSP29-8-S1



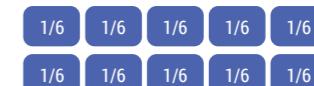
DSP29-8-S1: 8x1/6 PAN
REGULAR TOP



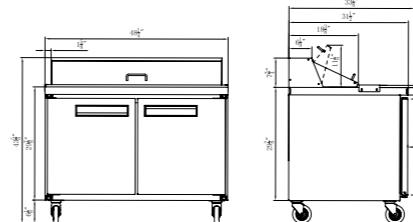
DSP36-10-S2



DSP36-10-S2: 10x1/6 PAN
REGULAR TOP



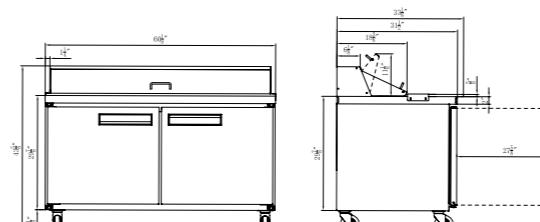
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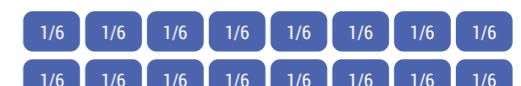
DSP48-12-S2: 12x1/6 PAN
REGULAR TOP



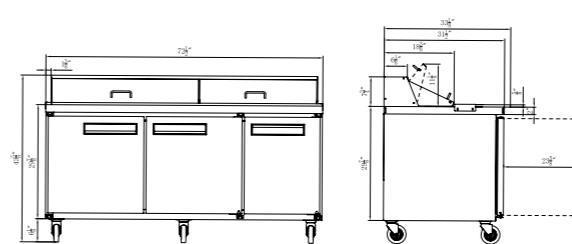
DSP60-16-S2



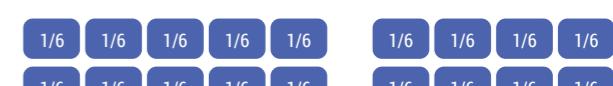
DSP60-16-S2: 16x1/6 PAN
REGULAR TOP



DSP72-18-S3



DSP72-18-S3: 18x1/6 PAN
REGULAR TOP



* a) Width does not include 1/5" on each side for cutting board pins. b) Depth does not include 1" for rear bumpers. c) Height does include casters.

SALAD PREP TABLE REFRIGERATORS – 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.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H									
DSP29-8-S1	29 1/8			33 3/8				29 x 14.5	1/5	202	251	1	5-15P	6.56	56
DSP36-10-S2	36			40 1/4				36 x 14.5		215	275			8.98	52
DSP48-12-S2	48 1/4	31 1/2	43 5/8	52 1/2	35 7/8	48 3/8	33 ~ 41°F	48 x 14.5	1/3	231	356	2		11.4	42
DSP60-16-S2	60 1/8			64 3/8				60 x 14.5		275	410			14.33	28
DSP72-18-S3	72 1/2			76 3/4				72 x 14.5	1/3	341	483	3		17.58	26

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

SALAD PREP TABLE REFRIGERATORS



SALAD PREP TABLE REFRIGERATORS – MEGA TOP

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.



-DSP29-12M-S1-

Technical Specifications

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



Technical Specifications

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



-DSP36-15M-S2-



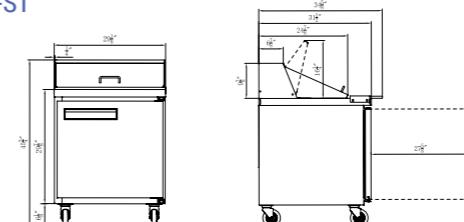
-DSP48-18M-S2-



-DSP72-30M-S3-

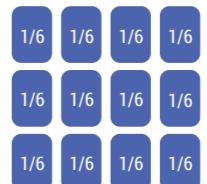
Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

DSP29-12M-S1

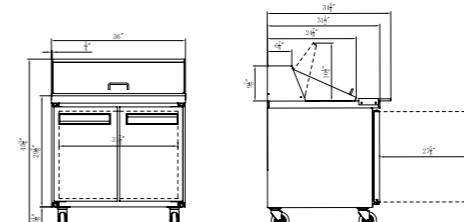


DSP29-12M-S1: 12x1/6 PAN

MEGA TOP

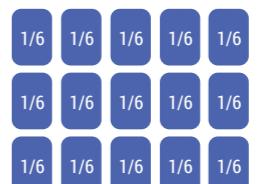


DSP36-15M-S2

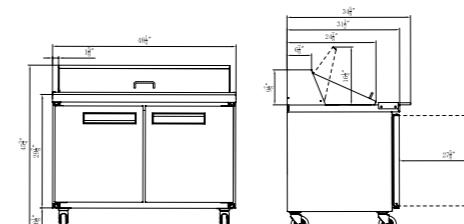


DSP36-15M-S2: 15x1/6 PAN

MEGA TOP

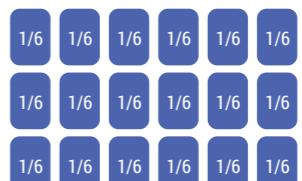


DSP48-18M-S2

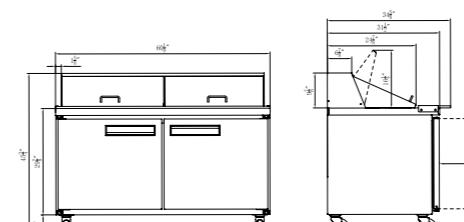


DSP48-18M-S2: 18x1/6 PAN

MEGA TOP

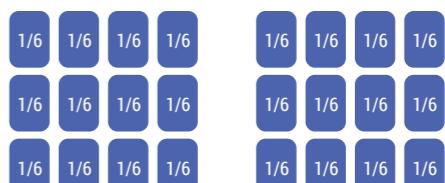


DSP60-24M-S2

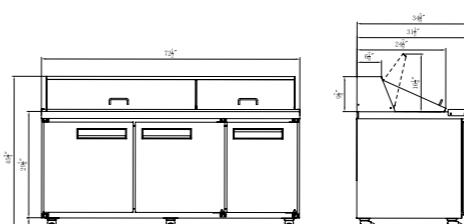


DSP60-24M-S2: 24x1/6 PAN

MEGA TOP



DSP72-30M-S3



DSP72-30M-S3: 30x1/6 PAN

MEGA TOP



* a) Width does not include 1/5" on each side for cutting board pins. b) Depth does not include 1" for rear bumpers. c) Height does include casters.

SALAD PREP TABLE REFRIGERATORS – 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.
	W	D	H	W	D	H							
DSP29-12M-S1	29 1/8			33 3/8			33 ~ 41°F	29 x 9	1/5	202	272	1	5-15P
DSP36-15M-S2	36			40 1/4				36 x 9		215	275		
DSP48-18M-S2	48 1/4	31 1/2	45 3/4	52 1/2	35 7/8	48 3/8	33 ~ 41°F	48 x 9	1/3	231	371	2	5-15P
DSP60-24M-S2	60 1/8			64 3/8				60 x 9		275	426		
DSP72-30M-S3	72 1/2			76 3/4				72 x 9		472	505	3	

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

SALAD PREP TABLE REFRIGERATORS WITH DRAWERS – REGULAR TOP

Features & Benefits

- Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- Drawers hold 6" deep food pans (not included) with heavy-duty, high-capacity slide rails.
- Top prep rail comes equipped with 6" deep 1/6 plastic pans. 2 locking casters (5")
- Digital temperature controller with automatic defrost system.
- Forced air refrigeration system.
- Back mounted compressor.
- 3-year parts and labor.
- 5-year compressor warranty.



—DSP29-8-D2—



—DSP36-10-D2—



—DSP48-12-D4—
—DSP60-16-D4—



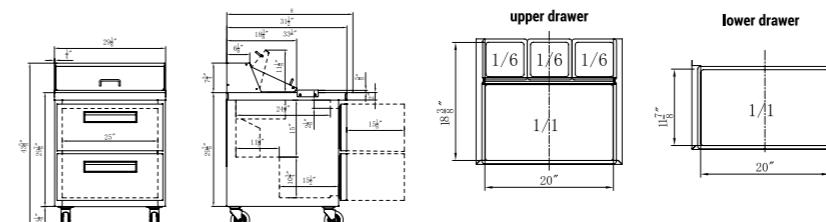
—DSP72-18-D6—



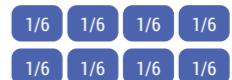
Technical Specifications

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

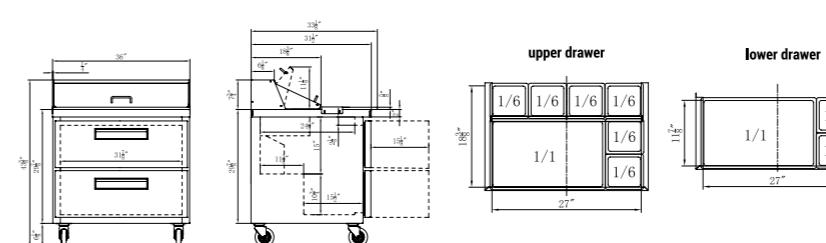
DSP29-8-D2



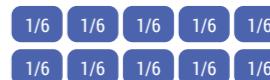
DSP29-8-D2: 8x1/6 PAN
REGULAR TOP



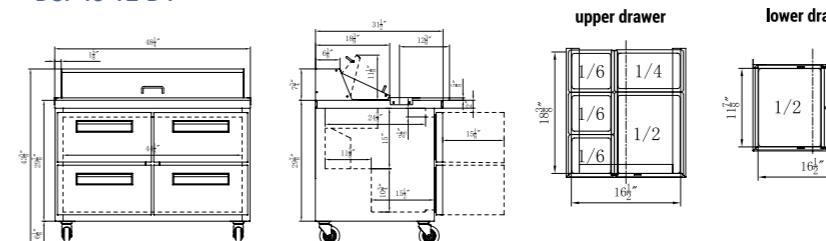
DSP36-10-D2



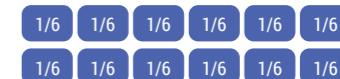
DSP36-10-D2: 10x1/6 PAN
REGULAR TOP



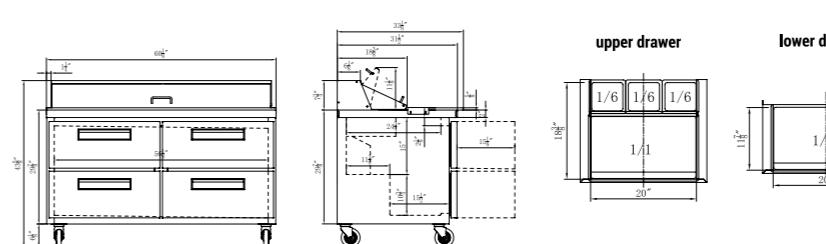
DSP48-12-D4



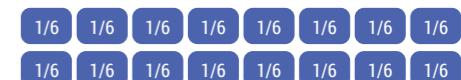
DSP48-12-D4: 12x1/6 PAN
REGULAR TOP



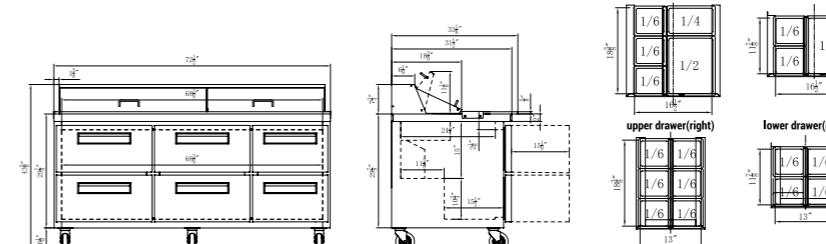
DSP60-16-D4



DSP60-16-D4: 16x1/6 PAN
REGULAR TOP



DSP72-18-D6



DSP72-18-D6: 18x1/6 PAN
REGULAR TOP



* a) Width does not include 1/5" on each side for cutting board pins. b) Depth does not include 1" for rear bumpers. c) Height does include casters.

SALAD PREP TABLE REFRIGERATORS WITH DRAWERS – REGULAR TOP

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Cutting Board Size WxD (inches)	Compressor Power (HP)	Net Weight (lbs)	Gross Weight (lbs)	# of Drawers	NEMA Config.	Volume (cu ft)	40HQ Container Certification
DSP29-8-D2	29 1/8			33 3/8				29 x 14.5		202	251	2		6.56	56
DSP36-10-D2	36			40 1/4				36 x 14.5		215	275			8.98	52
DSP48-12-D4	48 1/4	31 1/2	43 5/8	52 1/2	35 7/8	48 3/8	33 ~ 41°F	48 x 14.5		231	356	4	5-15P	11.4	42
DSP60-16-D4	60 1/8			64 3/8				60 x 14.5		275	410			14.33	28
DSP72-18-D6	72 1/2			76 3/4				72 x 14.5		341	483	6		17.58	26

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

SALAD PREP TABLE REFRIGERATOR WITH DRAWERS



SALAD PREP TABLE REFRIGERATORS WITH DRAWERS – MEGA TOP

Features & Benefits

- Stainless steel interior and exterior, floors and rounded cabinet corners for easy cleaning.
- Drawers hold 6" deep food pans (not included) with heavy-duty, high-capacity slide rails.
- Top prep rail comes equipped with 6" deep 1/6 plastic pans. 2 locking casters (5")
- Digital temperature controller with automatic defrost system.
- Forced air refrigeration system.
- Back mounted compressor.
- 3-year parts and labor.
- 5-year compressor warranty.



-DSP29-12M-D2-



-DSP36-15M-D2-

-DSP48-18M-D4-
-DSP60-24M-D4-

-DSP72-30M-D6-

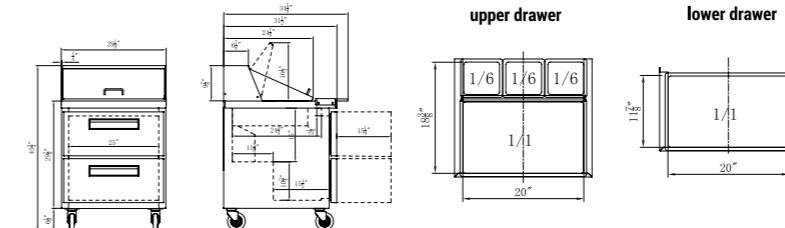
Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



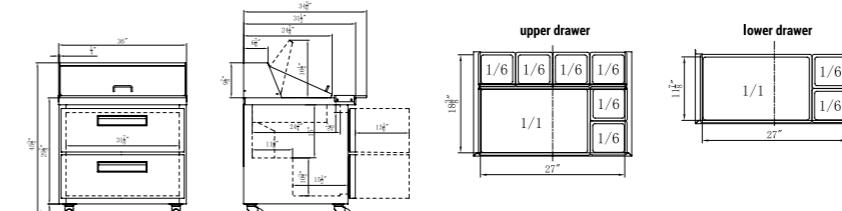
Technical Specifications

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

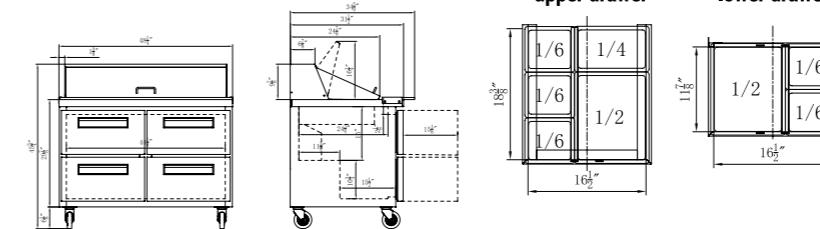
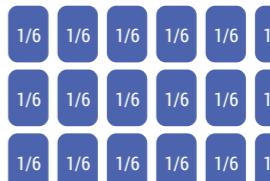
DSP29-12M-D2

DSP29-12M-D2: 12x1/6 PAN
MEGA TOP

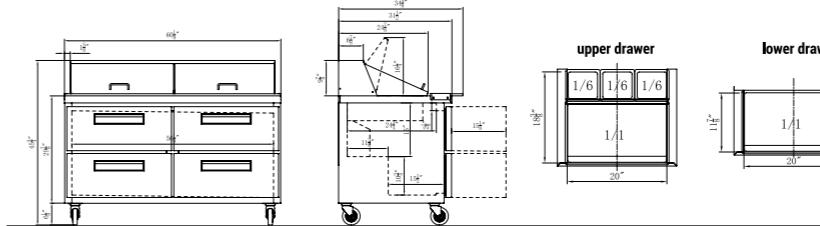
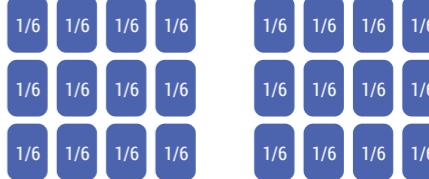
DSP36-15M-D2

DSP36-15M-D2: 15x1/6 PAN
MEGA TOP

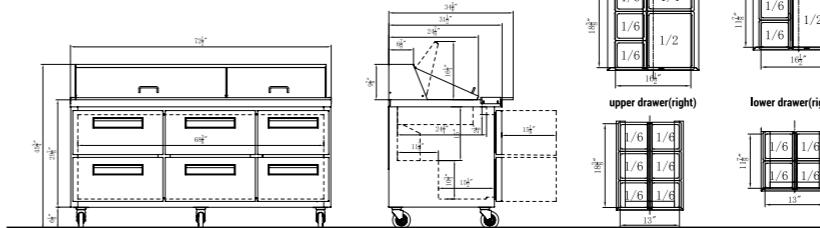
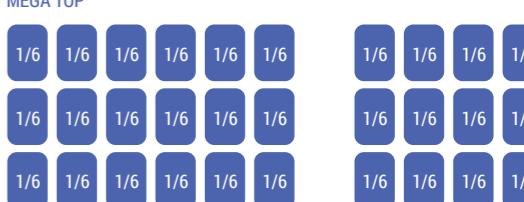
DSP48-18M-D4

DSP48-18M-D4: 18x1/6 PAN
MEGA TOP

DSP60-24M-D4

DSP60-24M-D4: 24x1/6 PAN
MEGA TOP

DSP72-30M-D6

DSP72-30M-D6: 30x1/6 PAN
MEGA TOP

* a) Width does not include 1/5" on each side for cutting board pins. b) Depth does not include 1" for rear bumpers. c) Height does include casters.

SALAD PREP TABLE REFRIGERATORS WITH DRAWERS – MEGA TOP

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Cutting Board Size WxD (inches)	Compressor Power (HP)	Net Weight (lbs)	Gross Weight (lbs)	# of Drawers	NEMA Config.	Volume (cu ft)	40HQ Container Certification		
	W	D	H	W	D	H											
DSP29-12M-D2	29 1/8	31 1/2	45 3/4	33 3/8	40 1/4	35 7/8	48 3/8	33 ~ 41°F	29 x 9	1/5	202	272	2	5-15P	6.56	56	
DSP36-15M-D2	36								36 x 9		215	275			8.98	52	
DSP48-18M-D4	48 1/4	60 1/8	72 1/2	52 1/2	64 3/8	35 7/8	48 3/8		48 x 9	1/3	231	371	4		11.4	42	
DSP60-24M-D4	60 1/8			64 3/8		76 3/4	60 9		60 x 9		275	426			14.33	28	
DSP72-30M-D6	72 1/2			72 x 9					472		505	6	17.58		26		

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



CHEF BASES

The Dukers Chef Base showcases a robust stainless steel top designed to accommodate heavy-duty cooking equipment. Its four removable corner edges prevent equipment from sliding off during use. Recessed drawer handles offer staff members the freedom to move around without obstruction. Each drawer is reinforced with dense polyurethane foam and gaskets to maintain cold air retention. Operators can adjust the temperature inside the Chef Base between 33 and 38 degrees Fahrenheit, powered by R290 refrigerant circulating through capillary tubes. A large evaporator fan ensures efficient air circulation, while the digital display mounted on the exterior allows for easy temperature monitoring. For hassle-free servicing, cooling components are self-contained.



Extended Warranty Available



CHEF BASES



Chef Bases

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.
- Drawers hold 4" deep food pans (not included) with heavy-duty, high-capacity slide rails.
- 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.



-DCB36-



-DCB48 & DCB52-

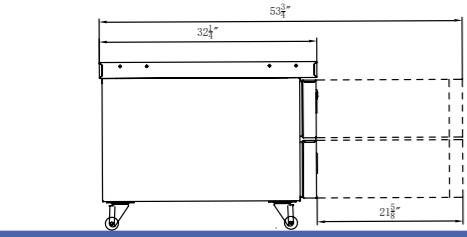


-DCB72-

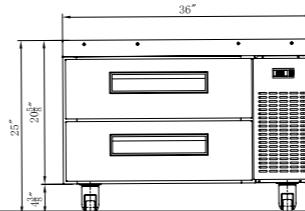
Technical Specifications

Voltage/Frequency	110V/60Hz
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel
Climatic Category	4-5
Insulation Blowing Gas	C-Pentane

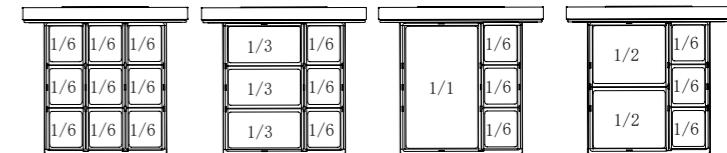
All models side view



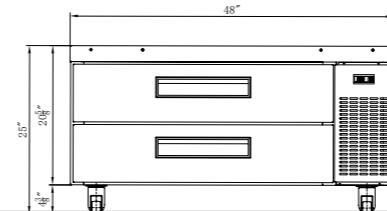
DCB36



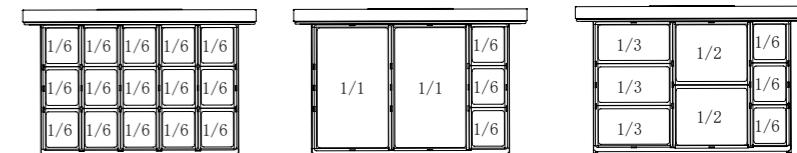
Pan Layout per model



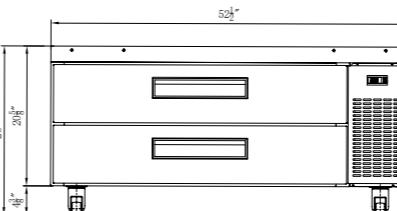
DCB48



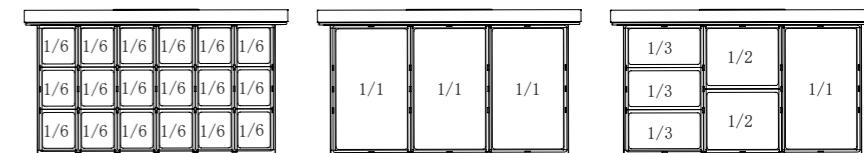
Pan Layout per model



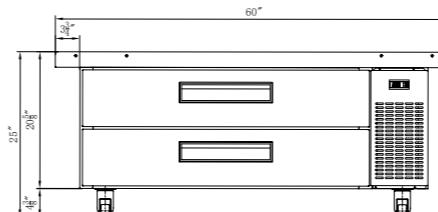
DCB52



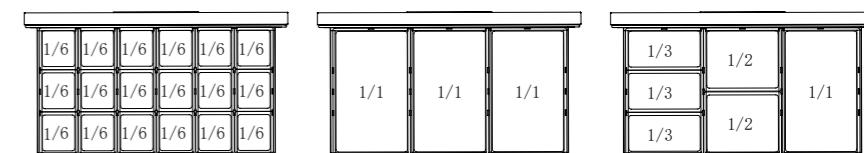
Pan Layout per model



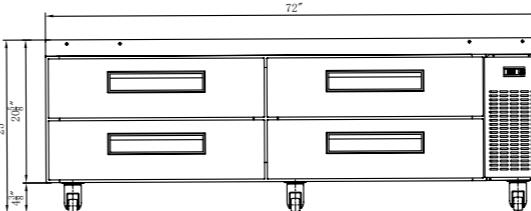
DCB52-60



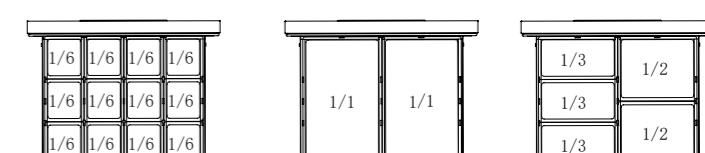
Pan Layout per model



DCB72



Pan Layout per model



Chef Bases

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Drawers	Compressor Power (HP)	Net Weight (lbs)	Gross Weight (lbs)	NEMA Config.	1/6 Pan Count	40HQ Container Certification	
	W	D	H	W	D	H									
DCB36	36			37 5/8								176	226	2x9	78
DCB48	48			49 5/8								180	230	2x15	66
DCB52	52 1/2		25	54 1/8	34 1/4	26 5/8	33~38°F	2	1/5			242	292	5-15P	63
DCB52-60	60			61								246	296	2x18	45
DCB72	72			73 5/8				4				308	358	4x12	39



Ice Maker

Reliable. Efficient. Built to Perform.

Engineered for excellence in commercial environments, the Dukers DIM Series IceMakers combine robust construction with advanced technology to deliver consistent, high-volume ice production. Whether you're running a bustling restaurant, a high-traffic hotel, or a busy coffee or beverage shop, the DIM Series provides the cold reliability your business demands.

Designed with a high-efficiency vertical evaporator and eco-friendly R410A refrigerant, each unit produces crystal-clear, full-size cube ice with minimal water content—ideal for rapid drink cooling and professional presentation. The intelligent control system automates ice making and release, while integrated self-cleaning and fault alarm features minimize downtime and simplify maintenance.

Available in multiple capacities ranging from 150 to 700 lbs per day, the Dukers DIM Series is your go-to solution for dependable ice production, day in and day out.



Extended Warranty Available



ICE MAKER



Ice Maker

Features & Benefits

- Flow-type vertical evaporator with an evaporation temperature of 0°F and an ice core temperature of 8°F.
- It remains fully operational at peak ambient air temperatures up to 110°F.
- Incorporates R290 / R410A refrigerant, which offers higher efficiency and is more environmentally friendly with a lower global warming potential.
- Equipped with an intelligent controller for automatic ice making and ice release. Features a uniquely designed evaporator for more efficient cleaning and includes a fault alarm system.
- All plastic interior plus 100% antimicrobial plastic liner.
- For cleaning, pour the cleaning solution into the water trough. The cleaning process requires approximately 35 minutes to complete.
- Designed for easy repair and maintenance, featuring removable air filter, water trough, and distribution tube for quick and efficient cleaning.
- Ideal for hotels, restaurants, coffee shops, convenience stores, beverage shops, and more—providing rapid cooling for drinks.



M: Cube
Weight: 11g
Water content: 2%
Size: 7/8" x 7/8" x 7/8"

-DIM-150 / 300-

Technical Specifications

Rated Voltage	115V / 60Hz
Ambient Temperature Range	35°F - 110°F
Water Temperature Range	38°F - 90°F
Potable Water Pressure	138kPa-550kPa
Refrigerant	R290
Fuse Rating	10A



-AC-500/700 (Main Unit)-



-D-350/550 (Ice Storage Bin)-

-DIM-500A / 700A-

M: Cube
Weight: 11g
Water content: 2%
Size: 7/8" x 7/8" x 7/8"

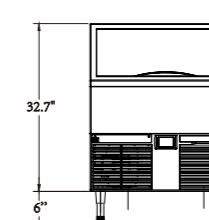
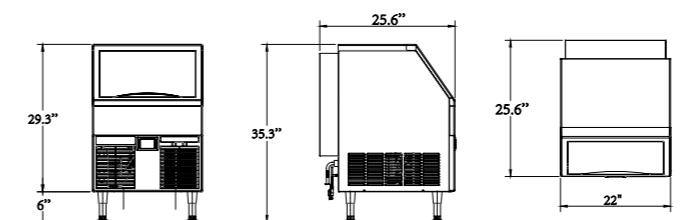
Technical Specifications

Rated Voltage	DIM-500A : 115V / 60Hz
	DIM-700A : 230V / 60Hz
Ambient Temperature Range	35°F - 110°F
Water Temperature Range	38°F - 90°F
Potable Water Pressure	138kPa-550kPa
Refrigerant	R410A
Fuse Rating	15A / 20A

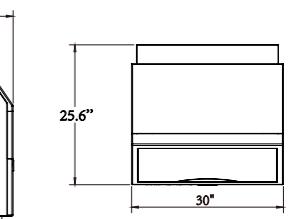


Ice Maker

-DIM-150-

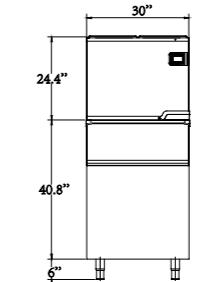
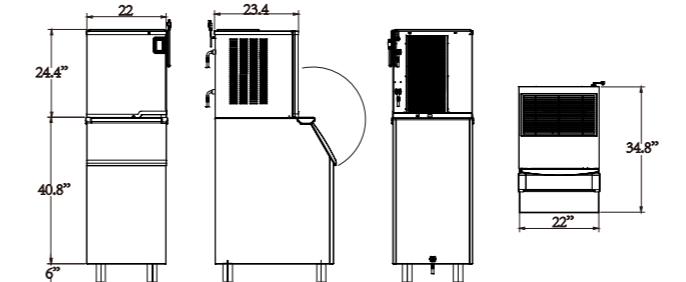


-DIM-300-

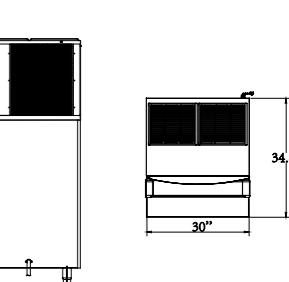


Model	External Dimensions (inches)			Packing Carton (inches)			Ice Type	Ice Production 24 Hours(Air/Water)		Power Usage (Kwh/100lbs)	Potable Water (Usage/100lbs)	Net Weight (lbs)	Gross Weight (lbs)	Rated Power	Rated Current	BTU Per Hour	NEMA Config.	Bin Storage (lbs)
	W	D	H	W	D	H		70 air / 50 water	90 air / 70 water									
DIM-150	22	25.6	35.3	35.3	25.98	28.35	36.22	156 lbs	137lbs	5.6	54L	100.1	110.5	360W	1.6A	2000(Average) 2500(Peak)	5-15P	40
DIM-300	30	38.7	32.28	32.28	29.53	39.37	Cube	312 lbs	278 lbs	5.3	53L	127.9	154.3	680W	3A	3000(Average) 3800(Peak)		88

-DIM-500A-



-DIM-700A-



Model	External Dimensions (inches)			Ice Type	Ice Production 24 Hours(Air/Water)		Power Usage (Kwh/100lbs)	Potable Water (Usage/100lbs)	Net Weight (lbs)	Gross Weight (lbs)	Rated Power	Rated Current	BTU Per Hour	NEMA Config.	Bin Storage (lbs)
	W	D	H		70 air / 50 water	90 air / 70 water									
DIM-500A	22	34.8	71.2	Cube	496 lbs	400 lbs	4.9	53L	121.7	140.2	Air-cooled 800W	Air-cooled 3.7A	3500(Average) 4500(Peak)	5-15P	352
DIM-700A	30	34.8	71.2	Cube	785 lbs	719 lbs	4.8	53L	164.9	176.4	Air-cooled 1000W	Air-cooled 4.5A	4500(Average) 5800(Peak)	6-20P	550

Model	Packing Carton (inches)			Gross Weight (lbs)
	W	D	H	
DIM-500A	24.8	27.17	30.31	63.6
D-350 (Ice Storage Bin)	25.2	36.61	46.46	46.2
DIM-700A	32.68	27.95	31.5	80
D-550 (Ice Storage Bin)	32.28	37.4	47.64	55.8

BACK BAR BEVERAGE COOLERS



The Dukers bar refrigerator is meticulously engineered to cool and arrange a variety of beverages such as beer, soda, juice, and drink mixers within a compact, space-saving enclosure. Its generous size, coupled with double-pane tempered glass, effectively blocks UV light, ensuring drinks remain safely stored and ready for serving. Crafted with commercial-grade body panels finished in a textured black, it seamlessly complements various decors and living spaces. Precision digital temperature controls offer precise adjustment within the range of 33–38°F. The refrigerator comes complete with adjustable and removable wire shelves, providing flexibility, along with both sliding and swing-open door options for convenient access.



BACK BAR BEVERAGE COOLERS



BACK BAR BEVERAGE COOLERS

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.
- Equipped with Locking Doors.
- 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



-DBB23-H1-

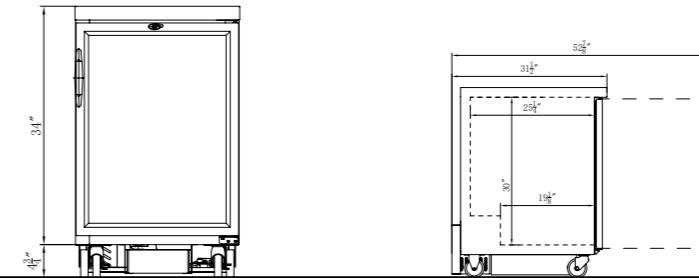


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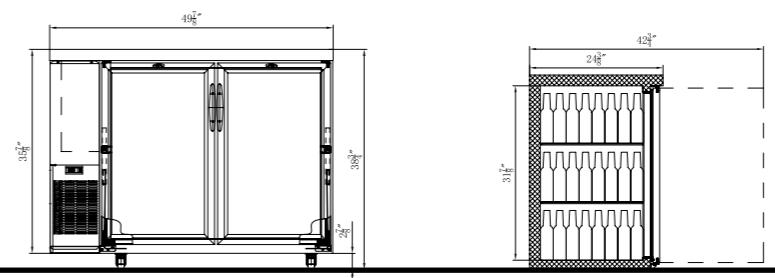


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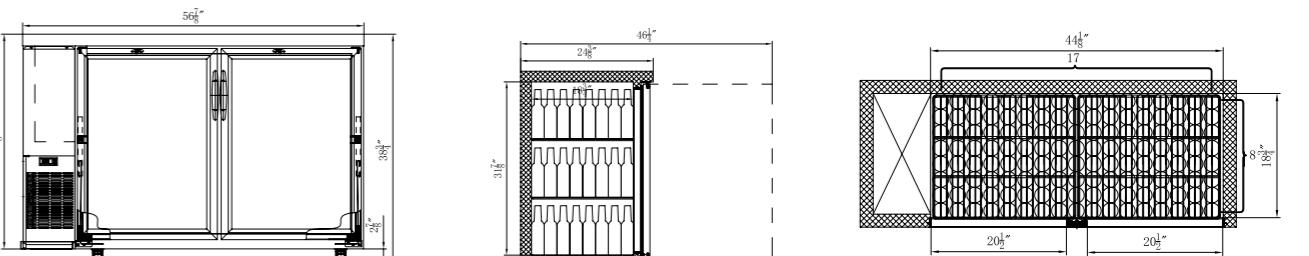
DBB23-H1



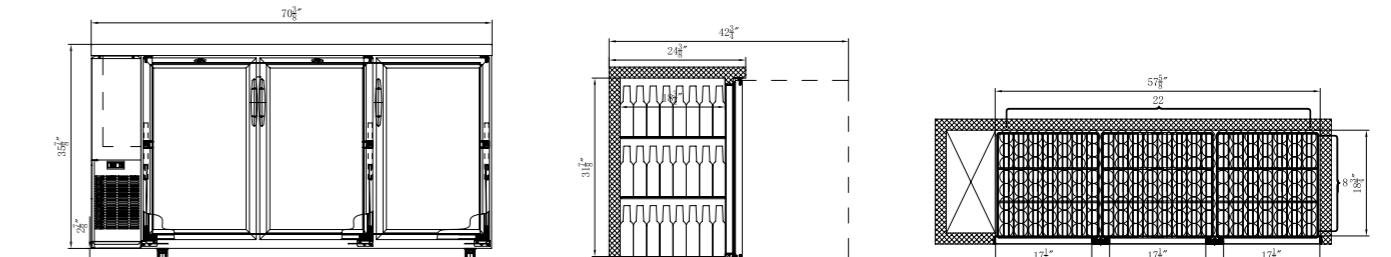
DBB48-H2 & DBB48-S2



DBB60-H2 & DBB60-S2



DBB72-H3 & DBB72-S3



BACK BAR BEVERAGE COOLERS – Hinge Doors

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification	
	W	D	H	W	D	H									
DBB23-H1	23 1/2	31 1/2	34	25	33 1/8	41 3/8		1/5	115	155	1		6.93	100	
DBB48-H2	49 7/8	24 3/8	38 3/4	51 3/8	26	42 1/8	33 ~ 38°F		198	276	4		11.23	54	
DBB60-H2	56 7/8	24 3/8	58 1/2	58 1/2	42 1/8			1/3	220	368			15.24	52	
DBB72-H3	70 3/8		72						264	374	6			19.2	38

BACK BAR BEVERAGE COOLERS – Sliding Doors

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification	
	W	D	H	W	D	H									
DBB48-S2	49 7/8	24 3/8	38 3/4	51 3/8					198	276	4		11.23	54	
DBB60-S2	56 7/8	24 3/8	58 1/2	58 1/2	42 1/8		33 ~ 38°F	1/3	220	368			15.24	52	
DBB72-S3	70 3/8		72						264	374	6			19.2	38

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

KEGERATORS



The Dukers draft beer system offers ample space for storing various kegs of beer. Beer flows through a single tube with a single handle, ensuring resistance to bacteria. A drip tray catches any spills during dispensing, maintaining cleanliness on the countertop surface. To preserve chill, the doors are tightly sealed with magnetic gaskets. Users can easily adjust the temperature of the Dukers draft beer cooler using electronic controls, ranging from 33 to 38 degrees Fahrenheit. It operates using R290 hydrocarbon refrigerant for environmental friendliness, and its self-contained refrigeration system simplifies installation. The unit features automatic defrosting to minimize ice buildup, while its epoxy-coated evaporator coil prevents corrosion. Constructed with stainless steel, the top serves as a durable workstation that is easy to clean for added convenience.



Extended Warranty Available



NEMA-5-15P

KEGERATORS



Kegerators

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.
- Equipped with Locking Doors.
- 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

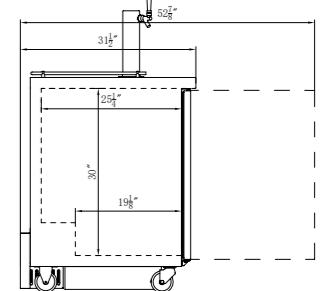
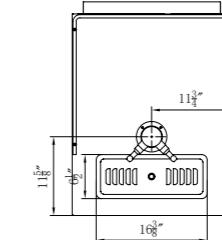
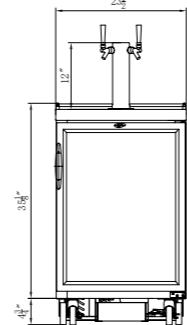


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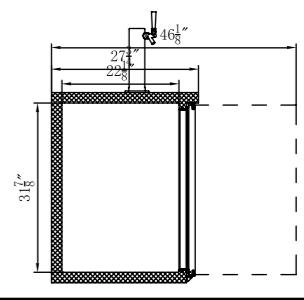
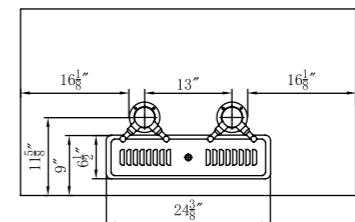
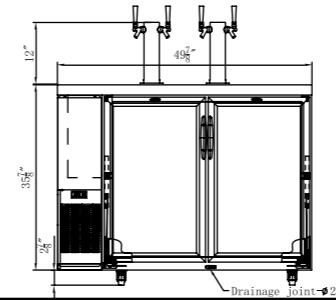
-DKB48-M2 & DKB60-M2-

-DKB72-M3-

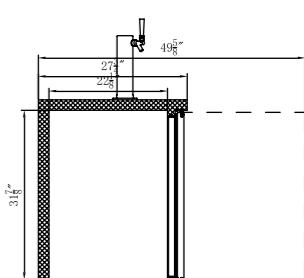
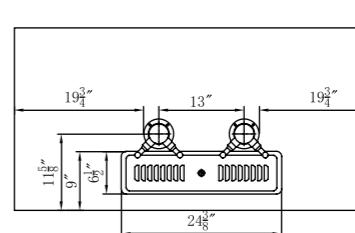
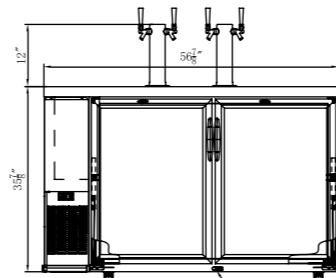
DKB23-M1



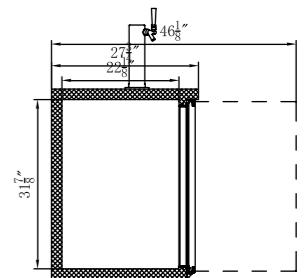
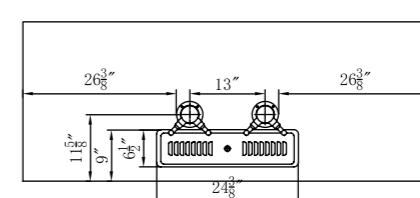
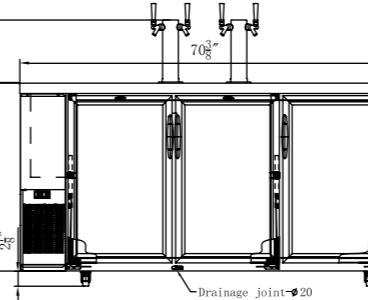
DKB48-M2



DKB60-M2



DKB72-M3



Kegerators

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H								
DKB23-M1	23 1/2	31 1/2	39 3/4	25	33 1/8	43 1/4		1/5	110	150	—		6.93	100
DKB48-M2	49 7/8			51 3/8					240	276			11.23	54
DKB60-M2	56 7/8	27 3/4	47 7/8	58 1/2	29 3/8	42 1/8		1/3	320	368	4		15.24	48
DKB72-M3	70 3/8			72					330	374	6		19.2	38



Refrigeration Line

BOTTLE COOLERS



Extended Warranty Available



NEMA-5-20P

BOTTLE COOLERS



Bottle Coolers

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.
- 2-year parts and labor.
- 5-year compressor warranty.



Technical Specifications

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

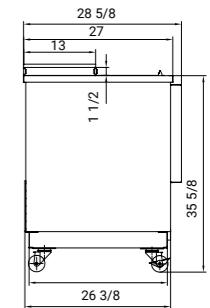
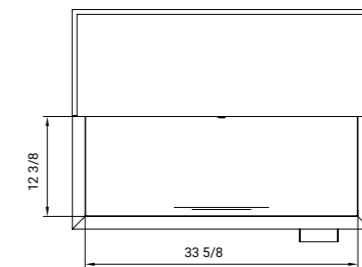
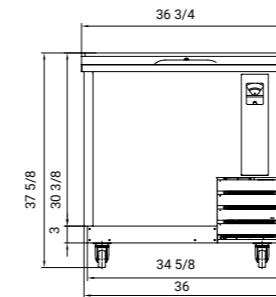


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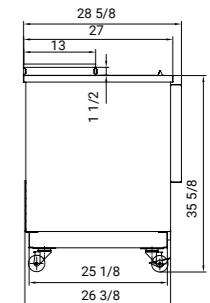
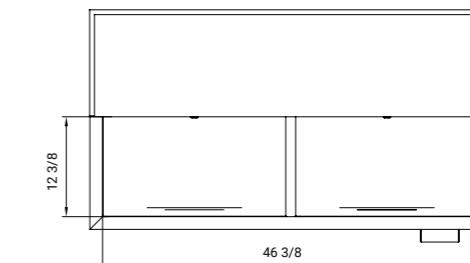
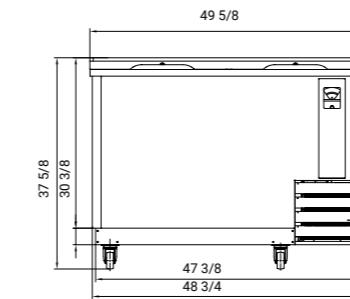


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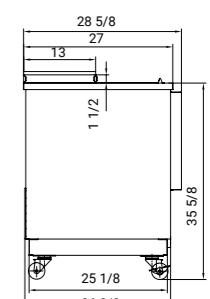
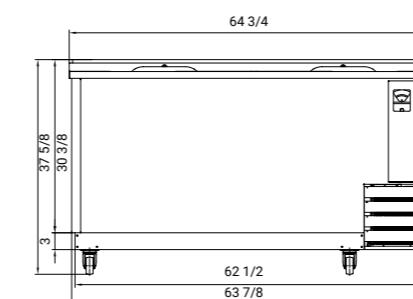
DHBC36- Can hold 11.5 cases of 12-oz. bottles or 15.6 cases of 12-oz. cans



DHBC50 – Can hold 17 cases of 12-oz. bottles or 23 cases of 12-oz. cans



DHBC65 – Can hold 22.5 cases of 12-oz. bottles or 30.6 cases of 12-oz. cans



Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Volume		Bottle Capacity	Net Weight	Gross Weight	Electric Current (A)	Power (W)	40FT (PCS)
	W	D	H	W	D	H		L	cu.ft						
DHBC36	36 3/4			38 3/8			33~41°F	223	77/8	278	185	227	2	250	56
DHBC50	49 5/8	28 5/8	37 5/8	51 1/8	31 7/8	41	33~41°F	326	11 1/2	410	206	252	2.2	260	44
DHBC65	64 3/4			66 3/8				448	15 5/6	542	250	320	2.4	280	28



Refrigeration Line

GLASS DOOR MERCANDISERS



Engineered to elegantly showcase a diverse range of merchandise, the Dukers glass door merchandiser refrigerator not only chills products but also offers a stylish display. Its vibrant LED lighting and backlit marquee effortlessly draw attention in high-traffic areas. Operating within a temperature range of 33°F to 41°F, it reliably chills and safely stores various types of drinks, keeping them refreshingly cold. The digital temperature control LED display allows for precise selection of the desired temperature. Designed with a robust bottom-mounted compressor for efficiency, it ensures optimal performance. All merchandisers come equipped with adjustable and removable wire shelves, complete with drink dividers to accommodate beverages of any size.



GLASS DOOR MERCHANDISERS



GLASS DOOR MERCHANDISERS



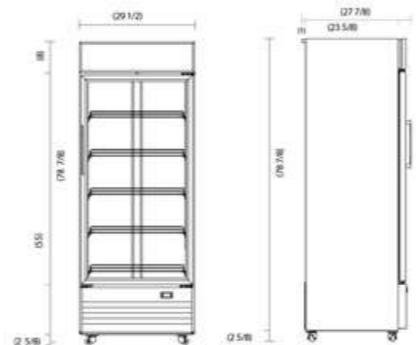
-DSM-12R & DSM-15R & DSM-19R-

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.
- Equipped with Locking Doors.
- 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



GLASS DOOR MERCHANDISERS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	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	1/5	204	251	4	5-15P	11.47	51
DSM-15R	27 1/8		75 7/8	28 1/2		77 7/8			241	291	5		14.72	
DSM-19R	29 1/2		27 7/8	78 7/8		30 7/8		1/3	266	332	5		18.72	
LG-430	24 3/8		26 1/2	80 3/4		24 3/8			1/5	214	281	4	15.2	

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



GLASS DOOR MERCHANDISERS



-DSM-33R & DSM-41R & 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.
- Equipped with Locking Doors.
- 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



-DSM-69R-

Glass Door



GLASS DOOR MERCHANDISERS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	Casters Count	# of Shelves	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	W	D	H	W	D	H									
DSM-33R	39 3/8	31 7/8	41 3/8	80 3/8	49 1/4	32 1/2	33 ~ 40°F	1/3	297	319	4	10	5-15P	33.55	28
DSM-41R	47 1/4		49 1/4		56 1/8				363	396				41.28	23
DSM-48R	54 1/8		56 1/8		80			1/2-	385	429				48.73	22
DSM-69R	78		80						506	561	6	15		69.43	14

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

GLASS DOOR MERCHANDISERS



GLASS DOOR MERCHANDISERS



-DSM-32SR/DSM-40SR/DSM-47SR -



-DSM-68SR-

Glass Door



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

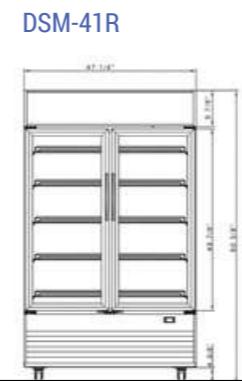
Temperature Range	33-40°F
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Black
Interior Finish	White

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

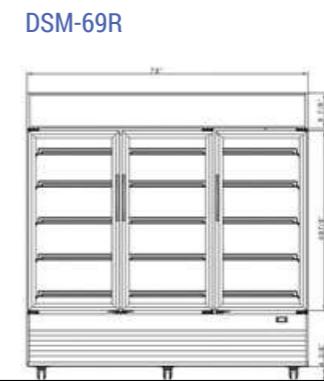
DSM-33R



DSM-41R



DSM-69R



Side view



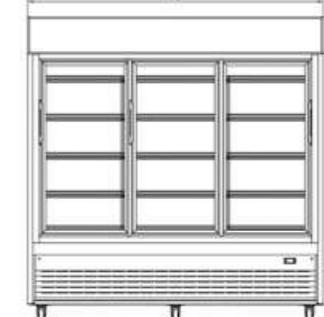
DSM-32SR



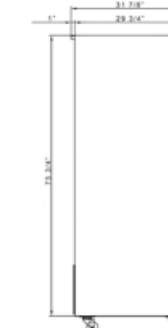
DSM-40SR



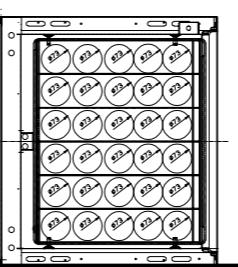
DSM-68SR



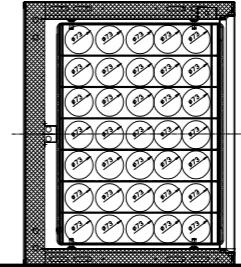
Side view



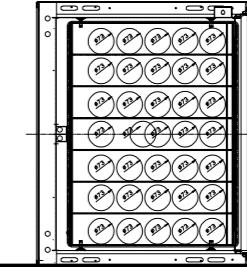
DSM-12R



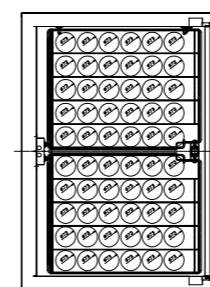
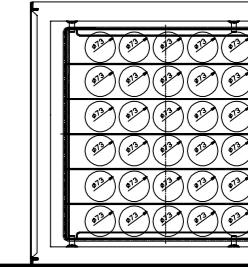
DSM-15R



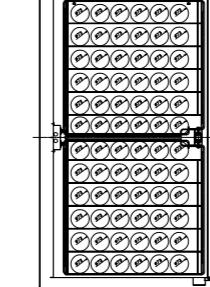
DSM-19R



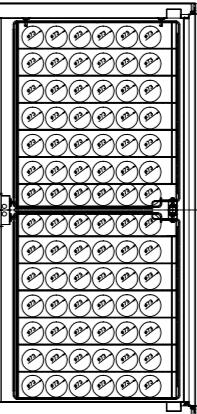
LG-430



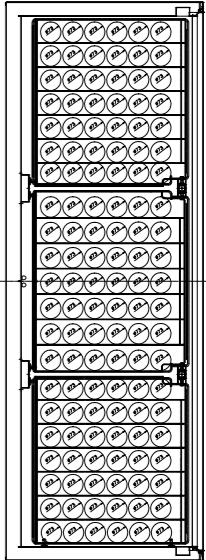
DSM-33R & DSM-32SR



DSM-41R & DSM-40SR



DSM-48R & DSM-47SR



DSM-69R & DSM-68SR

GLASS DOOR MERCHANDISERS



FREEZERS MERCHANDISERS

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.
- Equipped with Locking Doors.
- 2-year parts and labor.
- 5-year compressor warranty.



-DSM-15F -

Glass Door



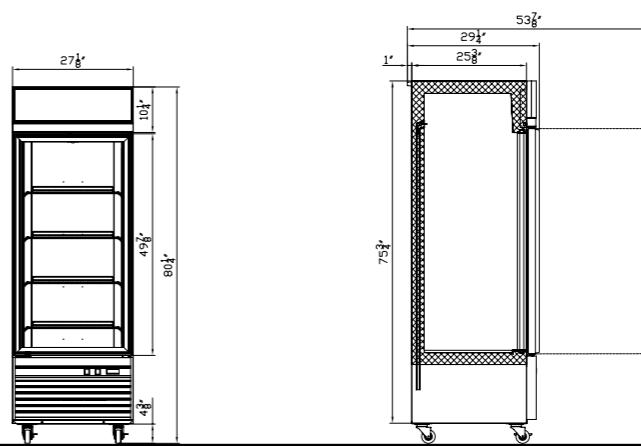
-DSM-41F -

Technical Specifications

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

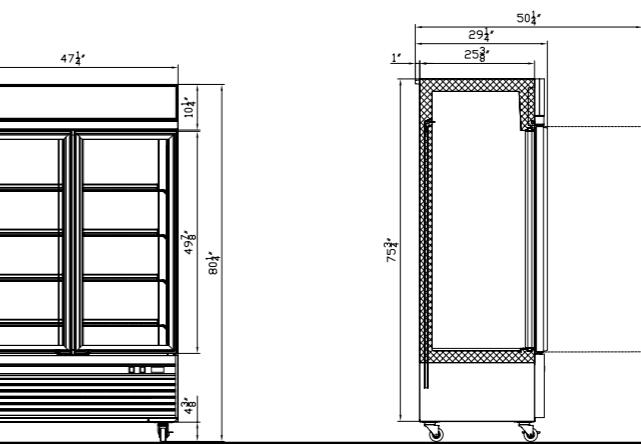
DSM-15F

Side view



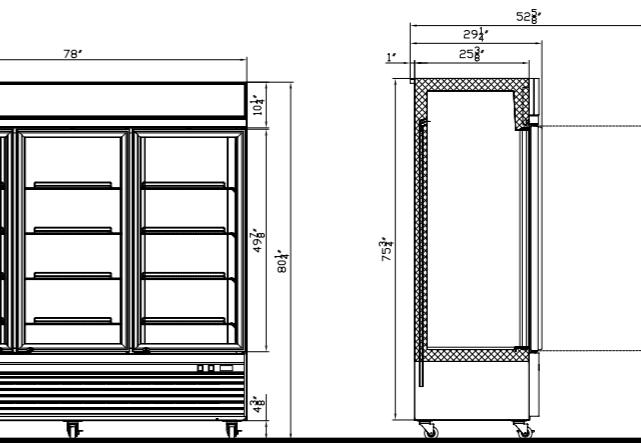
DSM-41F

Side view



DSM-69F

Side view



CHEST FREEZERS



The Dukers commercial chest freezer boasts ample storage capacity, ideal for accommodating a variety of frozen goods. Its top smoothly slides open in both directions, providing easy access to items on each side. Each chest freezer in our lineup features a temperature range from 0 to -8°F , supported by a fan-assisted condenser for efficient cooling. Additionally, the bumper bar on the front enhances protection against dings and dents, contributing to the freezer's longevity.



CHEST FREEZERS



Chest Freezers



-WD-500Y-

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.
- Equipped with Locking Lids.
- 2-year parts and labor.
- 5-year compressor warranty.



Technical Specifications

Temperature Range **0~ -8°F**

Refrigerant **R290**

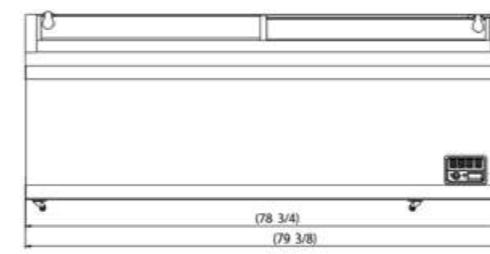
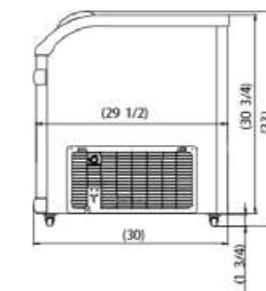
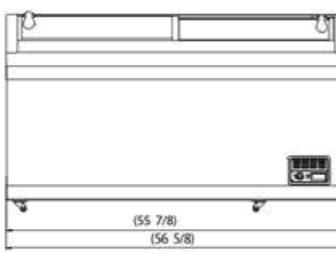
Type of defrosting **Automatic**

Exterior Finish **White**

Interior Finish **White**



-WD-700Y-

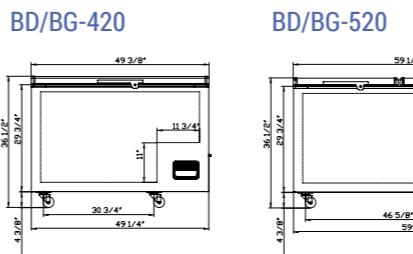


-BD/BG-420 -

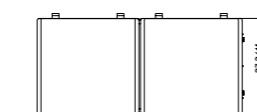
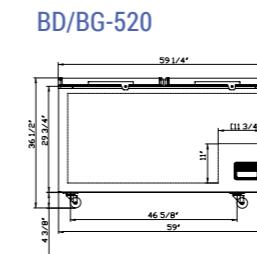


-BD/BG-520 & BD/BG-620 & BD/BG-760 -

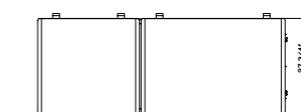
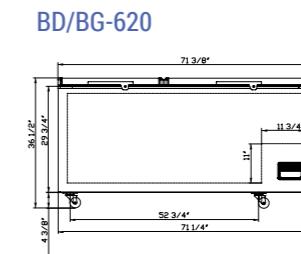
BD/BG-420



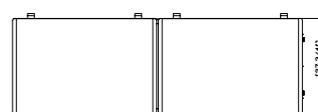
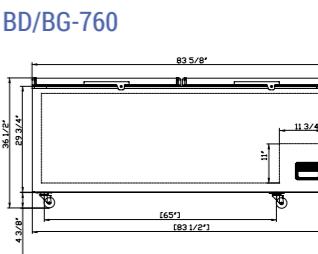
BD/BG-520



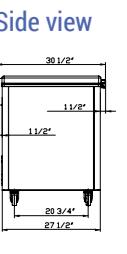
BD/BG-620



BD/BG-760



Side view



Chest Freezers

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Basket(s)	NEMA Config.	Volume (cu ft)	40HQ Container Certification
	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	1/2-	214	259	4	5-15P	17.66	64
WD-700Y	79 3/4			81 3/4					333	390	6		24.72	41
BD/BG-420	49 3/8			54 3/8									155	188
BD/BG-520	59 1/4			64 1/4									165	199
BD/BG-620	71 3/8			76 1/2									176	210
BD/BG-760	83 5/8			88 5/8									198	232

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

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



Refrigeration Line

REFRIGERATED DISPLAY CASES



Extended Warranty Available



NEMA-5-20P

FLOOR MODEL REFRIGERATED DISPLAY CASES



FLOOR MODEL REFRIGERATED DISPLAY CASES



-DDM36R & DDM48R & DDM60R & DDM72R-

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	Stainless Steel



FLOOR MODEL REFRIGERATED DISPLAY CASES



-DDM36R & DDM48R & DDM60R & DDM72R-

Features & Benefits

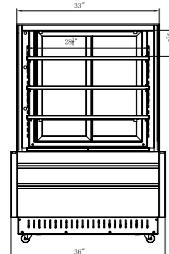
- Copper evaporator.
- Auto defrost.
- Interior LED light with switch.
- Digital controller and LED temperature display.
- Tempered glass.

Technical Specifications

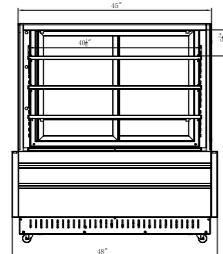
Temperature Range	33~41°F
Refrigerant	R290
Type of defrosting	Automatic
Exterior Finish	Black
Interior Finish	Stainless Steel



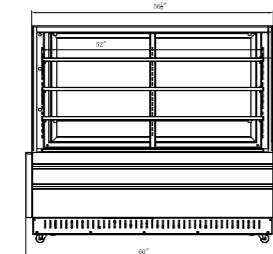
DDM36R



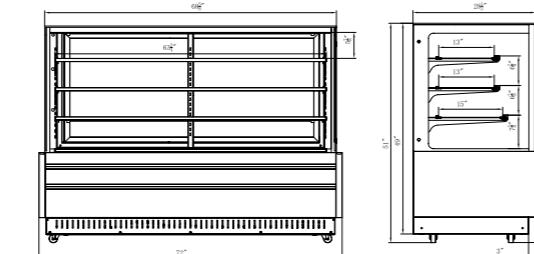
DDM48R



DDM60R

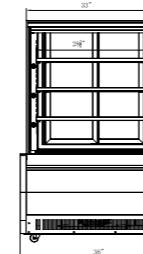


DDM72R

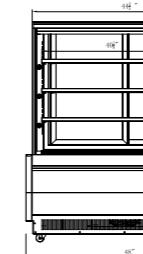


Side view

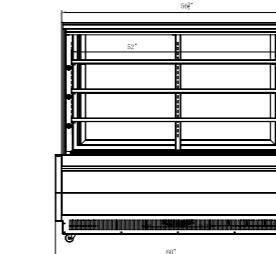
DDM36R-CB



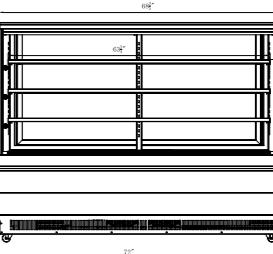
DDM48R-CB



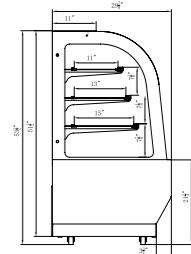
DDM60R-CB



DDM72R-CB



Side view



FLOOR MODEL REFRIGERATED DISPLAY CASES

Model	External Dimensions (inches)			Packing Carton (inches)		Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
DDM36R	36	28 1/2	51	39 3/8	33 4/8	33~41°F	4/9	441	496	26	5-15P	13
DDM48R	48			51 1/8				485	540			
DDM60R	60			63				595	661			
DDM72R	72			74 3/4				661	728			

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

FLOOR MODEL REFRIGERATED DISPLAY CASES

Model	External Dimensions (inches)			Packing Carton (inches)		Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
DDM36R-CB	36	29 7/8	53 1/2	39 3/8	33 4/8	33~41°F	4/9	419	474	26	5-15P	13
DDM48R-CB	48			51 1/8				485	540			
DDM60R-CB	60			63				595	661			
DDM72R-CB	72			74 3/4				661	728			

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

REFRIGERATED DISPLAY CASES



COUNTERTOP REFRIGERATED DISPLAY CASES



-DDM28TR-CB & DDM36TR-CB & DDM48TR-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	Stainless Steel



COUNTERTOP REFRIGERATED DISPLAY CASES



-DDM28TR & DDM36TR & DDM48TR-

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	Stainless Steel



DDM28TR-CB

DDM36TR-CB

DDM48TR-CB

Side view

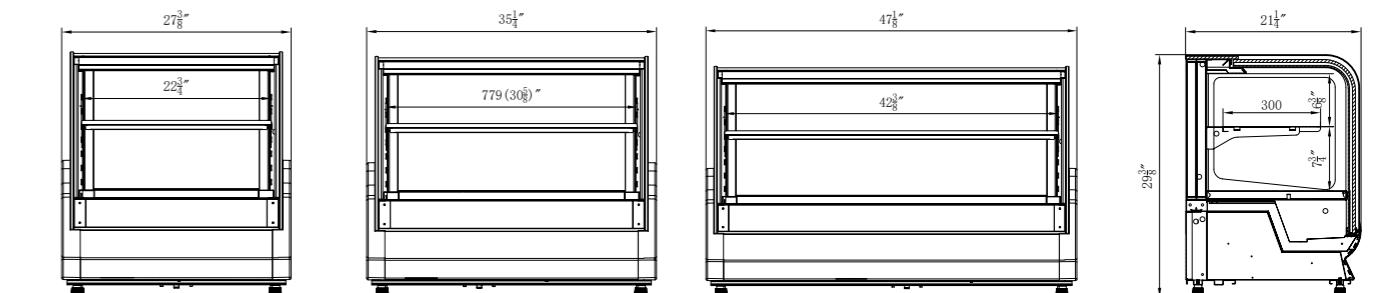


DDM28TR

DDM36TR

DDM48TR

Side view



COUNTERTOP REFRIGERATED DISPLAY CASES

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40FT (PCS)
DDM28TR-CB	27 1/2	21 7/8	29 1/2	31 1/2	24 3/8	34 5/8	33~41°F	1/5	340	412	1	5-15P	3.21	72
DDM36TR-CB	35 3/8			39 3/8					412	509			4.31	72
DDM48TR-CB	47 1/4	51 1/8		485					606	5.93			52	

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

COUNTERTOP REFRIGERATED DISPLAY CASES

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	Volume (cu ft)	40FT (PCS)
DDM28TR	27 1/2	21 7/8	29 1/2	31 1/2	39 3/8	34 5/8	33~41°F	1/5	340	412	1	5-15P	3.35	72
DDM36TR	35 3/8			412					412	509			4.52	72
DDM48TR	47 1/4	51 1/8		485					606	6.22			52	

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

RADIANT AND CHAR-BROILERS

The innovative design features heavy-duty cast iron top grates, each pitched with a built-in grease trough to facilitate fat runoff and minimize flare-ups. Additionally, it comes equipped with cast iron radiant covers, enhancing heat distribution and efficiency. Individually controlled 35,000 BTU burners are located every 12 inches, designed to provide complete coverage of a large cooking area while offering flexibility to operate chosen burners as needed, thus saving energy.



Extended Warranty Available

RADIANT AND CHAR-BROILERS



Radiant and Char-Broilers



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



-DCCB24 & DCRB24-



-DCCB36 & DCRB36-

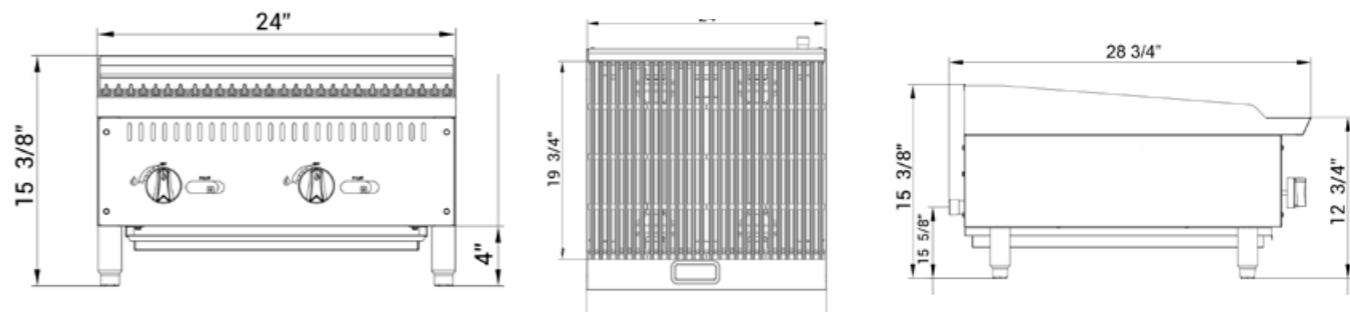


-DCCB48 & DCRB48-

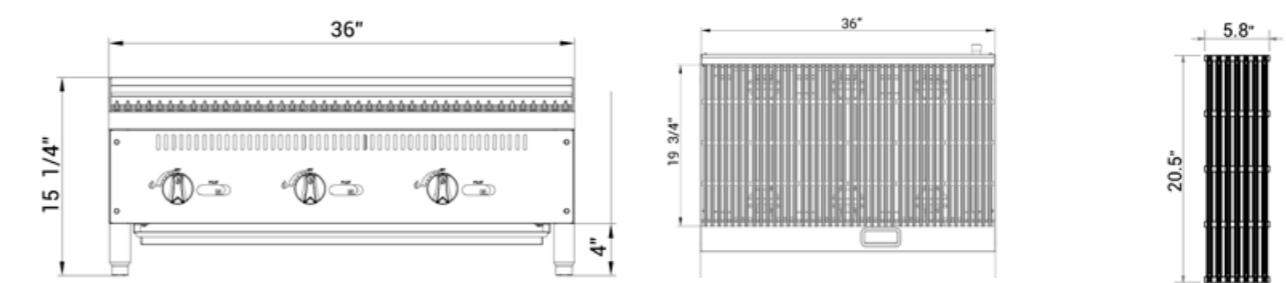


Optional Volcanic Stone

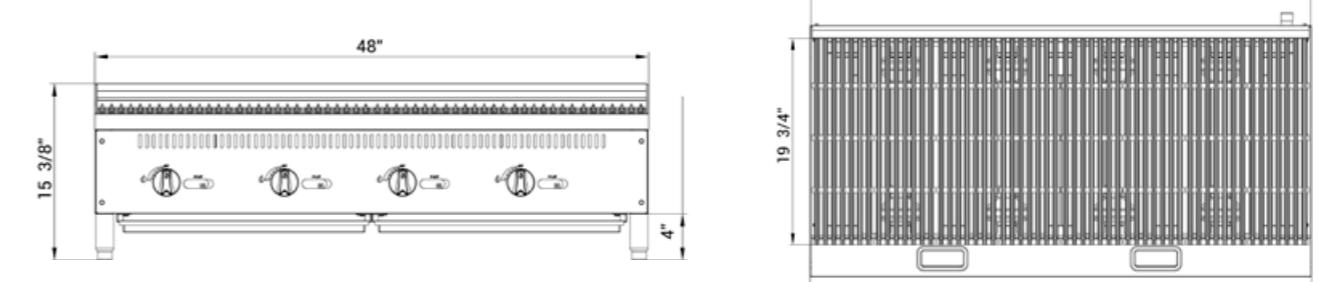
DCCB24



DCCB36



DCCB48



RADIANT BROILERS

Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	Container Fitment
DCCB24	24			26 1/8			132	154	NG/Propane	2		70000 BTU/H	NG: 4"WC	250	
DCCB36	36	28 3/4	15 3/8	38 1/4	32 5/8	20 1/2	180	212	NG/Propane	3		105000 BTU/H	Propane: 34#	140	
DCCB48	48			50 1/4			230	269	NG/Propane	4		140000 BTU/H	Propane: 49#	115	

CHAR-BROILERS

Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pres- sure	Nozzle	Container Fitment
DCRB24	24			26 1/8			132	184	NG/Propane	2		70000 BTU/H	NG: 4"WC	250	
DCRB36	36	28 3/4	15 3/8	38 1/4	32 5/8	20 1/2	180	242	NG/Propane	3		105000 BTU/H	Propane: 34#	140	
DCRB48	48			50 1/4			230	299	NG/Propane	4		140000 BTU/H	Propane: 49#	115	

FRYERS



The high-efficiency cast iron burners offer a substantial heat-transfer area, ensuring consistent and reliable heat distribution. Our robust temperature probe detects temperature fluctuations, triggering a rapid burner response. Temperature settings for all Dukers fryers range from 200°F to 400°F. Additionally, they are equipped with a millivolt safety control system for added security. Every part of the fry pot and cold zone can be easily cleaned and wiped down by hand. The spacious cold zone and forward-sloping bottom aid in gathering and removing sediment from the fry pot, safeguarding oil quality and facilitating routine fry pot maintenance.



Extended Warranty Available

FRYERS



Fryers



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



-DCF3-LPG & DCF3-NG-

-DCF4-LPG & DCF4-NG-

-DCF5-LPG & DCF5-NG-

Fryer Connector Strip
(Compatible to DCF3, DCF4 and DCF5 Series)



Fryer Splash Guard
(Compatible to DCF3, DCF4 and DCF5 Series)



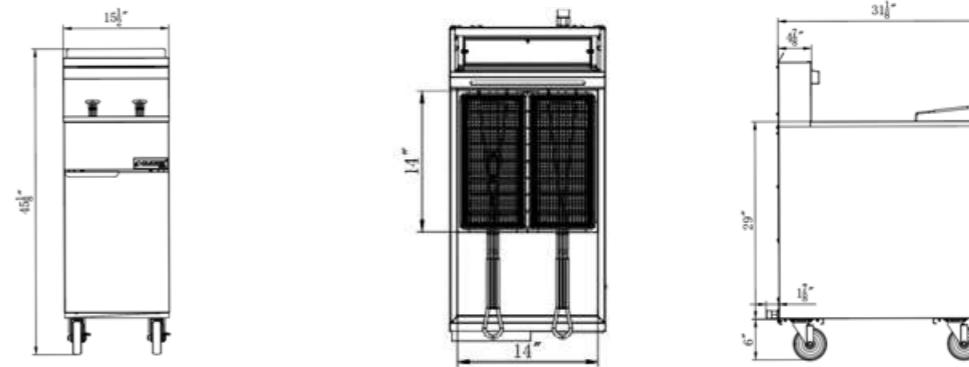
Fryer Tank Cover
(Compatible to DCF3, DCF4 Series)



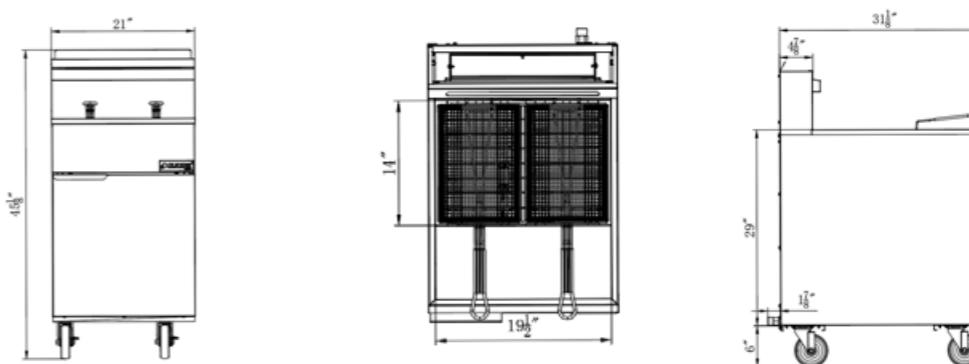
Fryer Tank Cover
(Compatible to DCF5 Series)



DCF3-LPG/NG & DCF4-LPG/NG



DCF5-LPG/NG



FRYERS

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 1/2	31 1/8	45 1/8	17 7/8	35 3/8	37 5/8	165	187	Natural Gas	3	30000 BTU/H	90000 BTU/H	4 "WC	39#	40	195
DCF3-LPG							176	198								
DCF4-NG	21	31 1/8	45 1/8	23 3/8	35 3/8	37 5/8	220	247	Natural Gas	4	120000 BTU/H	4 "WC	39#	50	195	
DCF4-LPG							176	198								
DCF5-NG	21	31 1/8	45 1/8	23 3/8	35 3/8	37 5/8	220	247	Natural Gas	5	150000 BTU/H	4 "WC	39#	70	156	
DCF5-LPG							176	198								

GRIDDLES

Crafted entirely from stainless steel, this griddle boasts a powerful capacity of 30,000 BTU per "U" burner. Its modern design and sleek appearance make it a perfect fit for even the most demanding kitchens, offering both form and function at an affordable price.



Extended Warranty Available

GRIDDLES



Griddles



Features & Benefits

- Stainless steel exterior.
- Available in Natural & Propane Gas.
- 30,000 BTU Burners per 12" section with standby pilots.
- Heavy duty 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



-DCGM12-



-DCGM24-



-DCGM36-

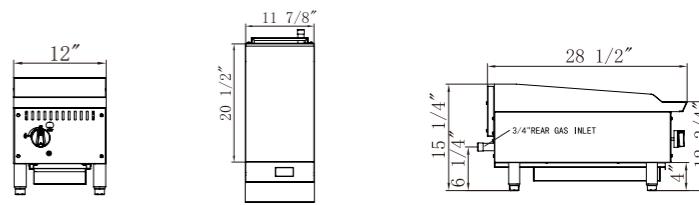


-DCGM48-

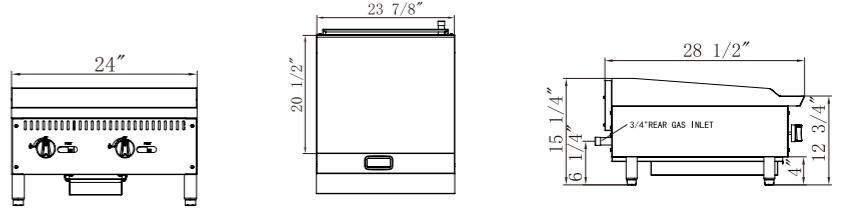


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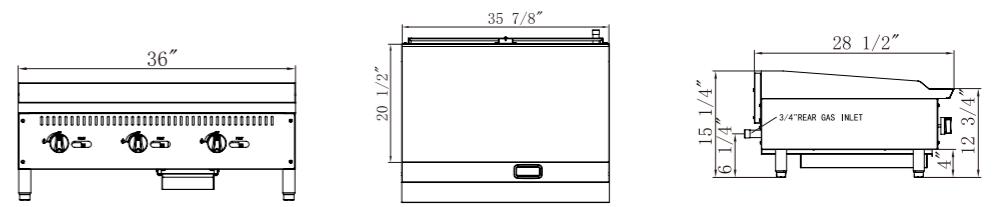
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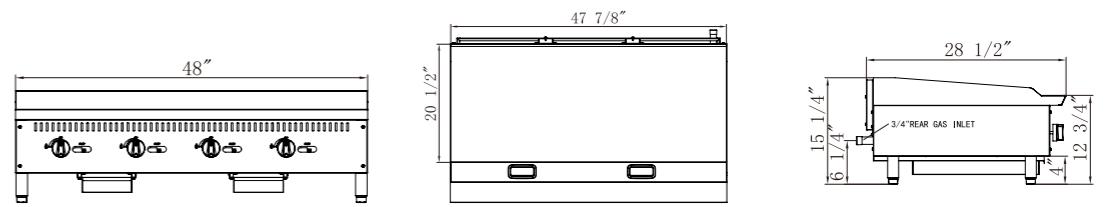
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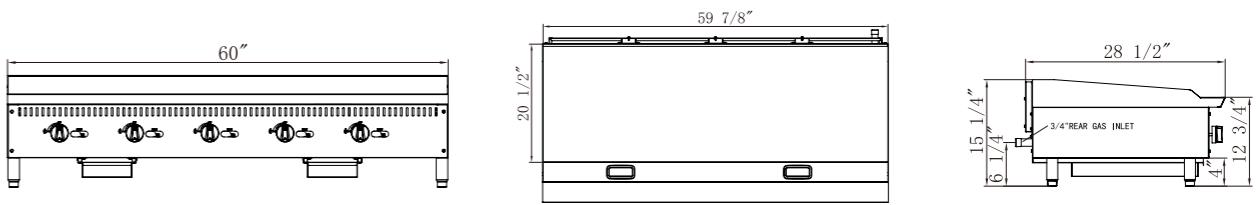
DCGM36



DCGM48



DCGM60



GRIDDLES

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	28 5/9	15 1/6	14 1/8	32 5/8	18 7/8	124	139	11 6/7x20 1/2	NG/Propane	1	29000 BTU/H	29000 BTU/H	NG: 4"WC	450	450
DCGM24	24			26 1/8			176	265	23 6/7x20 1/2		2	60000 BTU/H	60000 BTU/H			
DCGM36	36			38 1/4			245	373	35 5/6x20 1/2		3	90000 BTU/H	90000 BTU/H			
DCGM48	48			50 1/4			326	556	47 5/6x20 1/2		4	120000 BTU/H	120000 BTU/H			
DCGM60	60			62 1/4			408	458	59 5/6x20 1/2		5	150000 BTU/H	150000 BTU/H			

GRIDDLES



Griddles



Features & Benefits

- Stainless steel exterior.
- Available in Natural & Propane Gas.
- 30,000 BTU Burners per 12" section with standby pilots.
- Heavy duty 1" 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



- DCGMA12 -

- DCGMA24 -

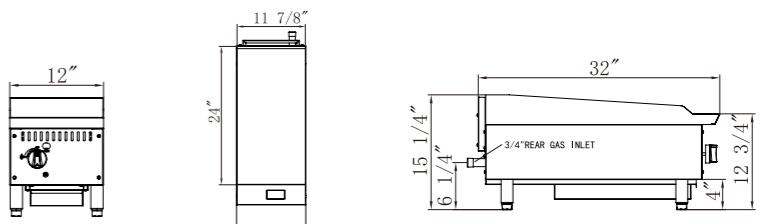
- DCGMA36 -



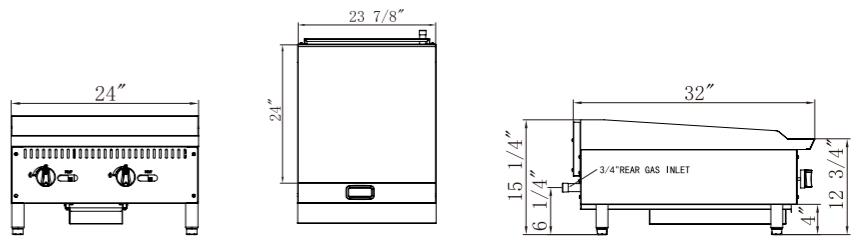
- DCGMA48 -

- DCGMA60 -

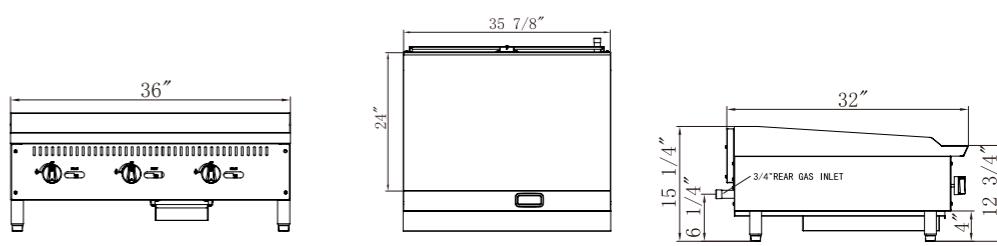
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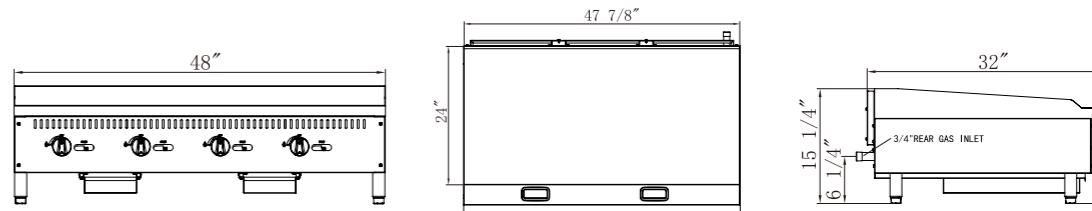
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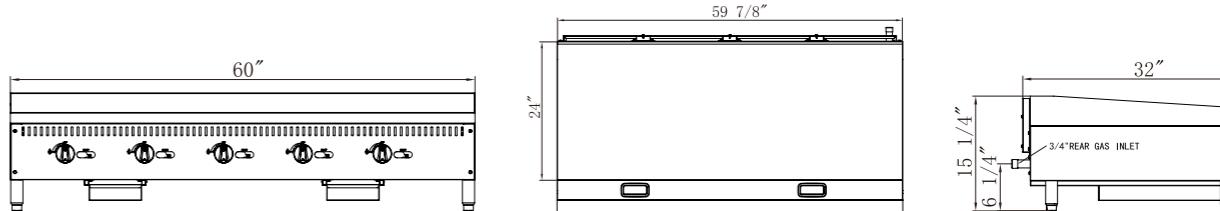
DCGMA36



DCGMA48



DCGMA60



GRIDDLES

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										
DCGMA12	12			14 1/8			NG/ Propane	165	180	11 6/7x24	NG/ Propane	1	29000 BTU/H	29000 BTU/H	NG: 37#	395
DCGMA24	24			26 1/8				242	265	23 6/7x24		2	60000 BTU/H	60000 BTU/H		220
DCGMA36	36			38 1/4				342	373	35 5/6x24		3	90000 BTU/H	90000 BTU/H		130
DCGMA48	48			50 1/4				516	556	47 5/6x24		4	120000 BTU/H	120000 BTU/H		110
DCGMA60	60			62 1/4				716	772	59 5/6x24		5	150000 BTU/H	150000 BTU/H		75

THERMOSTATIC GRIDDLE



Thermostatic Griddle



Features & Benefits

- Stainless steel exterior.
- Available in Natural & Propane Gas.
- 26,000 BTU Burners per 12" section with standby pilots.
- Heavy duty 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	26,000 BTU/H
Exterior Finish	Stainless Steel



-DCGT24-



-DCGT36-

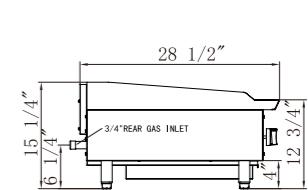
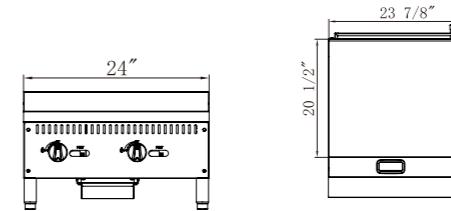


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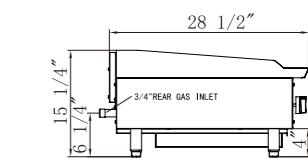
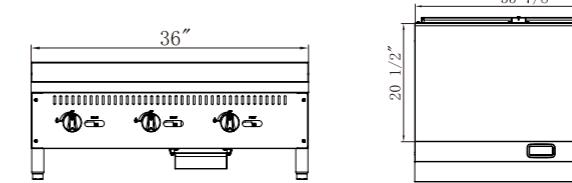


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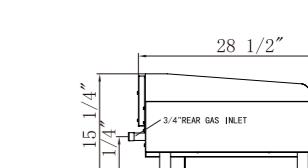
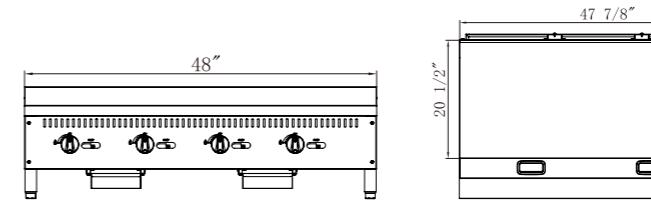
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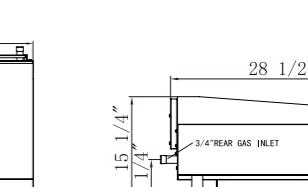
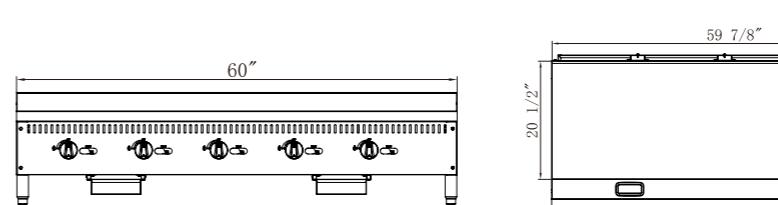
DCGT36



DCGT48



DCGT60



THERMOSTATIC GRIDDLE

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										
DCGT24	24			26 1/8			176	265	23 6/7x20 1/2		2		52000BTU/H	NG: 4"WC	250	
DCGT36	36			38 1/4			245	373	35 5/6x20 1/2	NG/ Propane	3	26000 BUT/H	78000 BTU/H	41#	140	
DCGT48	48			50 1/4			326	556	47 5/6x20 1/2	Propane	4		104000 BTU/H	Propane: 10"WC	115	
DCGT60	60			62 1/4			408	458	59 5/6x20 1/2		5		130000 BTU/H	53#	75	



Cooking Line

HOT PLATES

Constructed entirely from stainless steel, each burner of the Dukers Hot Plates delivers a powerful capacity of 32,000 BTU. Its modern design and sleek appearance make it a standout addition to any kitchen. Engineered with heavy-duty stainless steel and cast iron burners and grates, it is built to withstand the rigors of even the most demanding commercial kitchen environments.



Extended Warranty Available



HOT PLATES



Hot Plates



Features & Benefits

- Stainless steel exterior.
- Available in Natural & Propane Gas.
- 32,000 BTU Burners 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	LPG: 32,000 BTU/H NG: 33,000 BTU/H
Exterior Finish	Stainless Steel



-DCHPB12-



-DCHPB24-



-DCHPB36-



-DCHPB48-

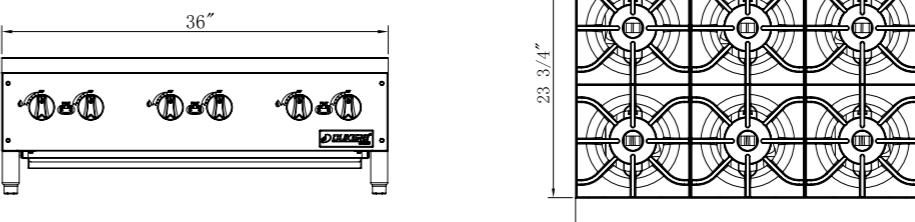
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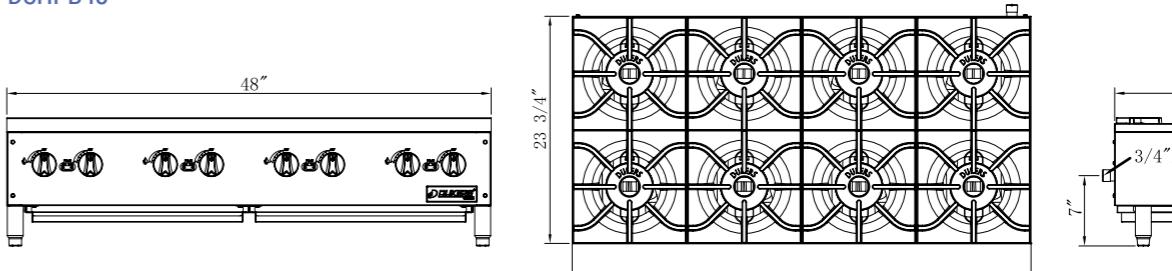
DCHPB24



DCHPB36



DCHPB48



HOT PLATES

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					LPG	NG	LPG	NG			
DCHPB12	12	28 3/4	13 3/8	14 1/8	32 5/8	17 3/4	30	40	NG/ Propane	2	32000 BUT/H	33000 BUT/H	64000 BTU/H	66000 BTU/H	NG: 4"WC	NG: 40#	480
DCHPB24	24			26 1/8			50	65		4	128000 BTU/H	132000 BTU/H	192000 BTU/H	198000 BTU/H			255
DCHPB36	36	38 1/4	14 1/2	38 1/4	50 1/4	18 1/2	70	95	Propane: 10"WC	6	256000 BTU/H	264000 BTU/H	384000 BTU/H	400000 BTU/H	Propane: 1.65	150	120
DCHPB48	48			50 1/4			90	120		8							



Cooking Line

STOCK POT RANGES

Crafted from durable stainless steel, the Dukers Commercial Series Stock Pot Range is built to endure the rigors of heavy-duty use in commercial kitchens. Its heavy-gauge stainless steel construction not only ensures durability but also makes cleanup a breeze. For added convenience, a removable drip tray is included to facilitate quick and easy cleaning. The Dukers stock pot remains stable on uneven floors, thanks to its chrome-plated steel legs and adjustable bullet feet, ensuring a level cooking surface at all times.



Extended Warranty Available



STOCK POT RANGES



Stock Pot Ranges



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	
Gas Pressure	NG: 5 "WC	Propane: 10 "WC
Single Burner	40,000 BTU/H	
Nozzle	NG: 32#	Propane: 48#



- DCSPA1 -



- DCSPA2 -

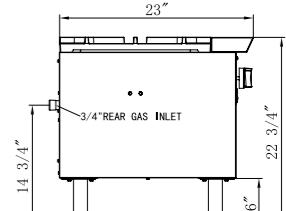
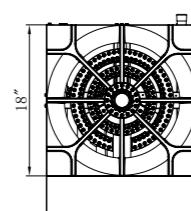
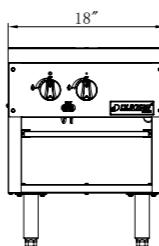


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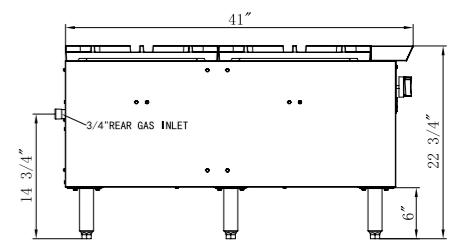
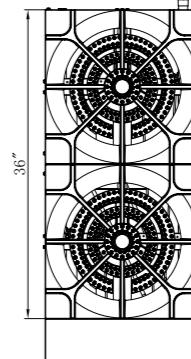
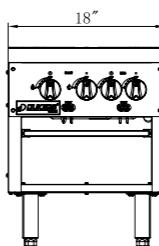


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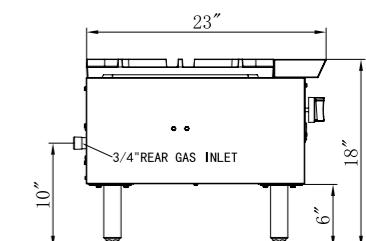
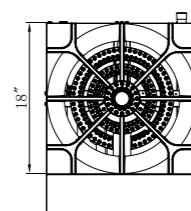
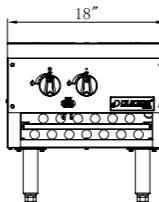
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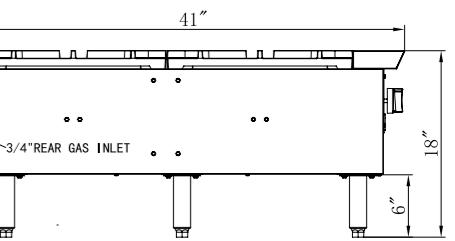
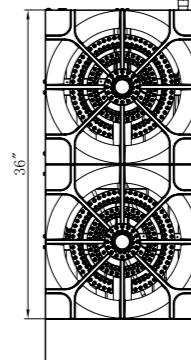
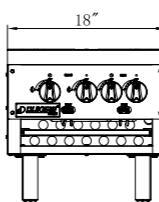
DCSPA2



DCSPB1



DCSPB2



STOCK POT RANGES															
Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	40HQ Container Capacity
	W	D	H	W	D	H									
DCSPA1	18	23	22 3/4	21 1/8	30 7/8	24	115	157	NG/ Propane	2	80000 BTU/H	40000 BTU/H	NG: 5 "WC	240	
DCSPA2		41			55 1/2		224	310		4		160000 BTU/H			132
DCSPB1	18	23	18	21 1/8	30 7/8	17 1/2	157	365	NG/ Propane	2	80000 BTU/H	40000 BTU/H	NG: 5 "WC	365	
DCSPB2		41			55 1/2		310	220		4		160000 BTU/H			220



Cooking Line

GAS RANGES

Crafted from stainless steel, the Dukers Commercial Series Gas Range is engineered to withstand the rigors of heavy-duty use in commercial kitchens. Available with two, four, or six burners, and in sizes ranging from 24 inches to 60 inches, these ranges offer versatility to suit various kitchen setups. Our dual Gas Ranges and Ranges with Griddle ensure precise temperature control with superior flame spread and reduced cold spots. The modern design seamlessly blends with impressive performance, delivering the ultimate luxury kitchen experience.



Extended Warranty Available



GAS RANGES



Gas Ranges



Conforms to NSF/ANSI7 (ETL)

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.

Technical Specifications

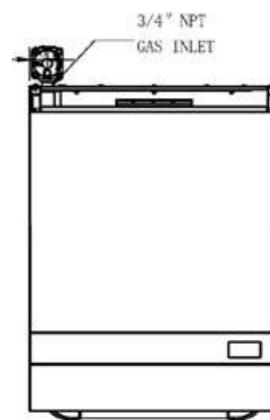
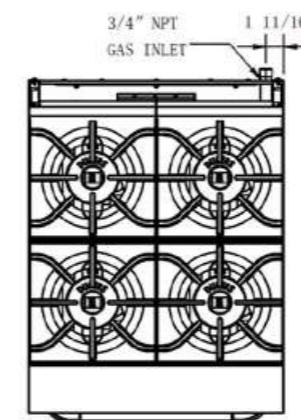
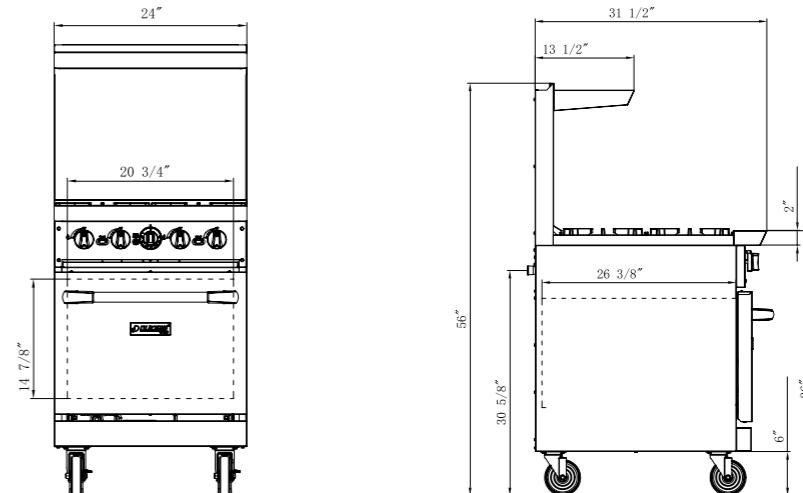
Gas Source	LPG/NG
Gas Pressure	NG: 4 "WC Propane: 10 "WC



-DCR24-4B-

-DCR24-GM-

DCR24-4B & DCR24-GM



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	Hot Plate	Oven					Hot Plate	Oven										
DCR24-4B 4 burner	24	31 1/2	56	26	36 4/5	38 1/4	268	336	LPG			NG		Hot Plate		150000	52	10	86					
DCR24-GM 24" Griddle Top	304	370.70					304	370.70	LPG			NG				162000	41	5	82000					

GAS RANGES



Gas Ranges



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.

Technical Specifications

Gas Source	LPG/NG
Gas Pressure	NG: 4 "WC Propane: 10 "WC



-DCR36-6B-

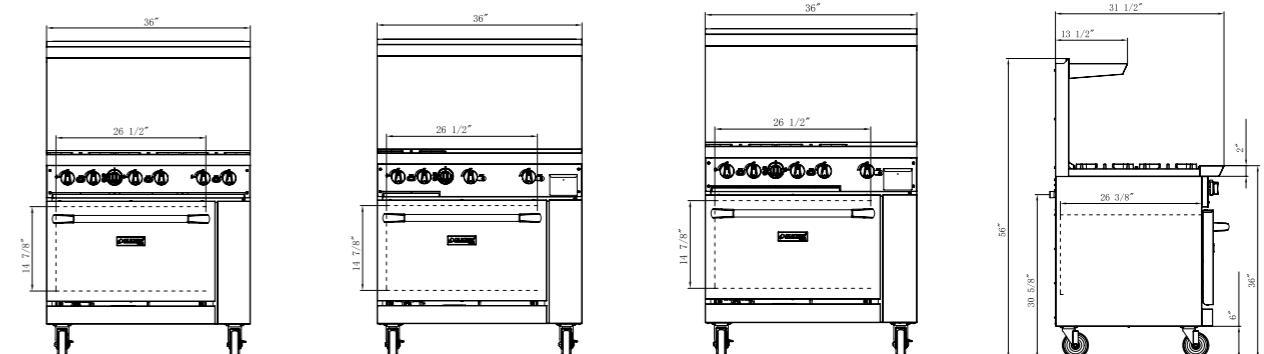
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-DCR36-4B12GM-

DCR36-6B

DCR36-2B24GM

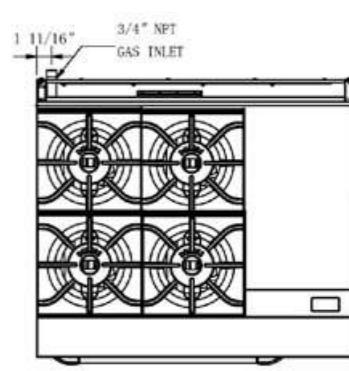
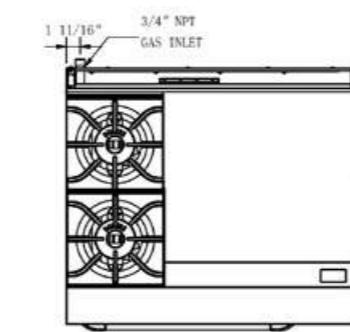
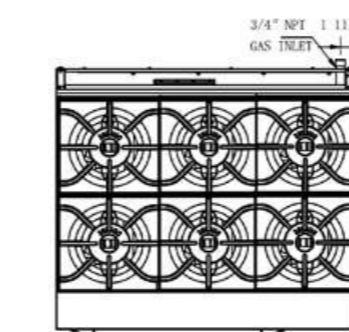
DCR36-4B12GM



DCR36-6B

DCR36-2B24GM

DCR36-4B12GM



Model	GAS RANGES						Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment							
	External Dimensions (inches)			Packing Carton (inches)						W	D	H	W	D	H								
	W	D	H	W	D	H																	
DCR36-6B 6 burner	36	31 1/2	56	385	439	41 7/8	LPG	Hot Plate	6	30000	215000	52	10	52	10	52							
										35000													
	36	31 1/2	56				NG	Hot Plate	6	33000	233000	41	5										
										35000													
DCR36-2B24GM 36" Combination 2 Burner & 24" Griddle Top	36	31 1/2	56	400	462	41 7/8	LPG	Hot Plate	2	30000	151000	52	10	52	10	52							
										28000													
	36	31 1/2	56				NG	Griddle	2	28000	157000	43	5										
										35000													
DCR36-4B12GM 36" Combination 4 Burner & 12" Griddle Top	36	31 1/2	56	376	485	41 7/8	LPG	Hot Plate	4	30000	183000	52	10	52	10	52							
										28000													
	36	31 1/2	56				NG	Griddle	1	28000	195000	43	5										
										35000													

GAS RANGES



Gas Ranges



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.



-DCR60-10B-

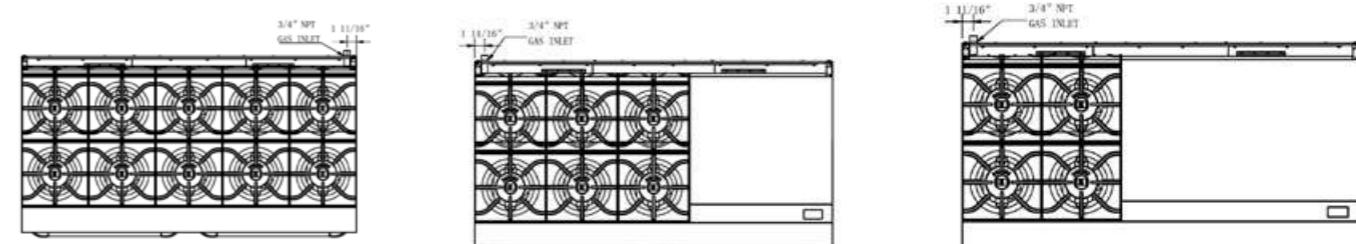
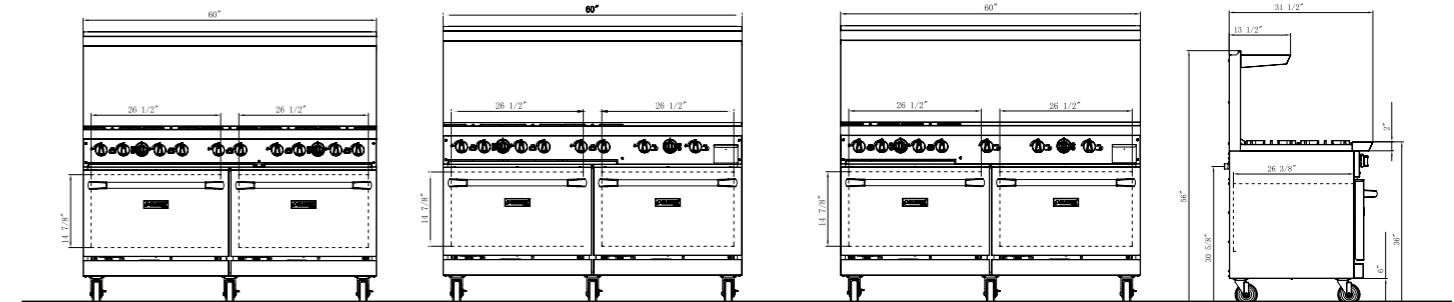


- DCR60-4B36GM -



- DCR60-6B24GM -

DCR24-4B & DCR24-GM



Model	GAS RANGES													Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment	
	External Dimensions (inches)			Packing Carton(inches)			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)						
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	598	716	LPG	Hot Plate	10	30000	370000	52	10	44		
										Oven	2	35000		49				
							626	745	NG	Hot Plate	10	33000	400000	41	5			
										Oven	2	35000		38				
							643	762	LPG	Hot Plate	6	30000	306000	52	10			
										Griddle	2	28000		53				
DCR60-6B24GM 60" Combination 6 Burner & 24" Griddle Top	60	31 1/2	56	62	36 4/5	41 7/8				Oven	2	35000	324000	49	5			
						626	745	NG	Hot Plate	6	33000	41						
									Griddle	2	28000	43						
									Oven	2	35000	38						
						643	762	LPG	Hot Plate	4	30000	274000	52	10				
									Griddle	3	28000		53					
DCR60-4B36GM 60" Combination 4 Burner & 36" Griddle Top	60	31 1/2	56	62	36 4/5				41 7/8				Oven	2	35000		286000	49
						626	745	NG	Hot Plate	4	33000	41						
									Griddle	3	28000	43						
									Oven	2	35000	38						



CONVECTION OVENS



Convection ovens



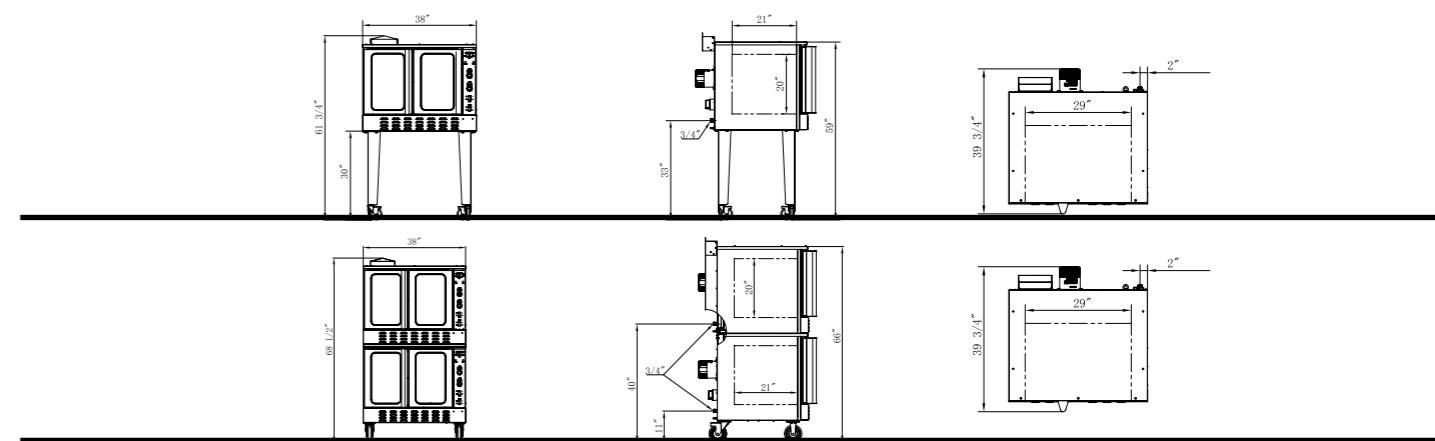
Features & Benefit

- 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°C to 260°C (or 150 °F to 500 °F).
- Convenient and reliable flip panels design for easy maintenance.



Technical Specifications

Gas Source	LGP/NG
Gas Pressure	LPG:10" NG:4"
Single Burner	18,000 BTU/H
Exterior Finish	Stainless Steel



CONVECTION OVENS

Model	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	Contain Fitmen
	W	D	H	W	D	H											
DCCOG1-NG / LPG	38	39 3/4	61 3/4	41 7/10	45 3/5	44	445	545	18000	54000	55/45	110	887	5-15P	8A	LPG:10" NG:4"	44
DCCOG2-NG / LPG			68 1/2			75 1/2	1000	1100		54000X2			887X2		8AX2		18



Cooking Line

GAS SALAMANDERS



Extended Warranty Available



GAS SALAMANDERS



Gas Salamanders

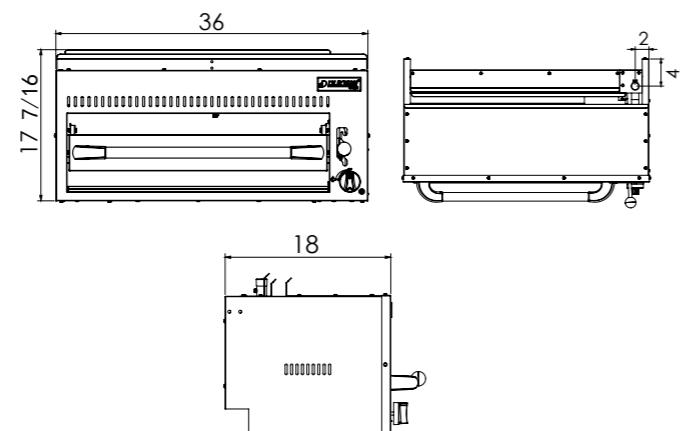


Features & Benefits

- 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.

Technical Specifications

Gas Source	LGP/NG	
Gas Pressure	LPG:10" NG:5"	
Single Burner	35,000 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							
DCSB36	36	18	17 7/16	42	24 3/4	23 3/8	1	35000 BTU/H	35000 BTU/H	LGP/NG	117	163	164

Gas Cheese Melting Ovens

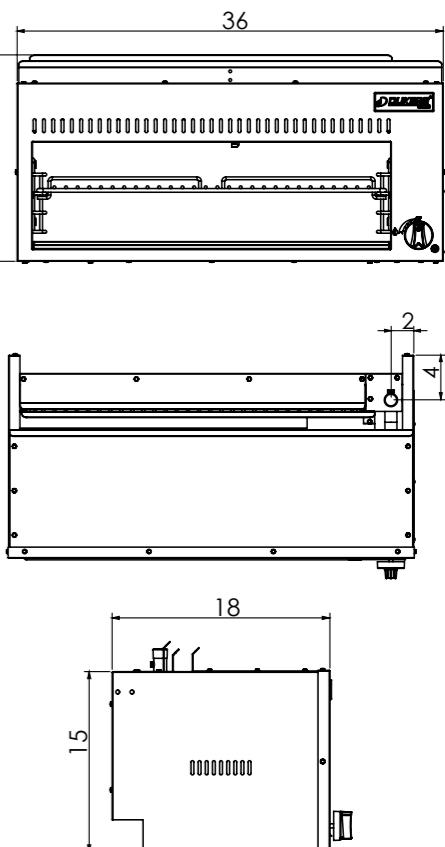


Features & Benefits

- 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.

Technical Specifications

Gas Source	LGP/NG	
Gas Pressure	LPG:10" NG:5"	
Single Burner	35,000 BTU/H	
Exterior Finish	Stainless Steel	



GAS CHEESE MELTING OVENS

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							
DCCM36	36	18	17 7/16	42	24 3/4	23 3/8	1	35000 BTU/H	35000 BTU/H	LGP/NG	93	139	164

DOUBLE OVERSHELF



Double Overshelf

Features & Benefits

- 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.



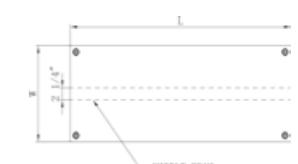
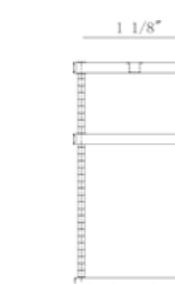
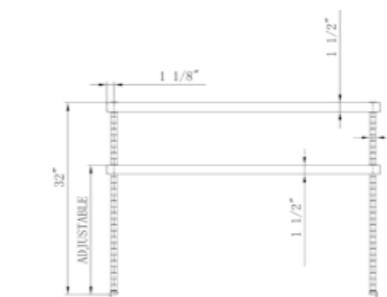
Shelf



Support Beam



Upright Place Hodler

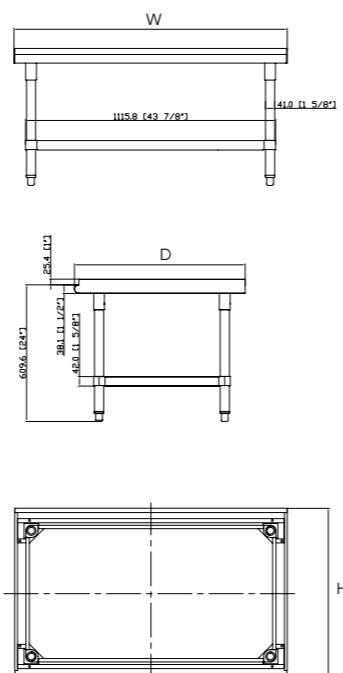


Model	External Dimensions (inches)		Net Weight	Gross Weight	Top & Bottom Shelf
	W	D			
DCOS-1850	49 5/8	18	31	37	20 Gauge Type 201 Stainless
DCOS-1862	61 1/2		41	47	
DCOS-1874	73 3/4		51	57	

H) Stainless Steel Equipment Stands

Features & Benefits

Crafted from stainless steel, the Dukers Commercial Series Gas Range is engineered to withstand the rigors of heavy-duty use in commercial kitchens. Available with two, four, or six burners, and in sizes ranging from 24 inches to 60 inches, these ranges offer versatility to suit various kitchen setups. Our dual Gas Ranges and Ranges with Griddle ensure precise temperature control with superior flame spread and reduced cold spots. The modern design seamlessly blends with impressive performance, delivering the ultimate luxury kitchen experience.



Stainless Steel Equipment Stands						
Model	External Dimensions (inches)			Packing Carton (inches)		
	W	D	H	W	D	H
DCES-3012	12			12 6/8		
DCES-3024	24			25		
DCES-3036	36			36 6/8		
DCES-3048	48			48 7/8		
DCES-3060	60			60 7/8		
DCES-3072	72			72 7/8		

H) WORK TABLES

Features & Benefits

- Constructed from 430 stainless steel
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Easy to assemble



Work Tables						
Model	External Dimensions (inches)			Packing Carton (inches)		
	W	D	H	W	D	H
DCSTW-3024	24			36 6/8		
DCSTW-3036	36			36 6/8		
DCSTW-3048	48			48 7/8		
DCSTW-3060	60			60 7/8		
DCSTW-3072	72			72 7/8		

Work Tables with Backsplash						
Model	External Dimensions (inches)			Packing Carton (inches)		
	W	D	H	W	D	H
DCSTW-3024B	24			36 6/8		
DCSTW-3036B	36			36 6/8		
DCSTW-3048B	48			48 5/8		
DCSTW-3060B	60			60 7/8		
DCSTW-3072B	72			72 7/8		


Compartment Sinks
Features & Benefits

- Constructed from 430 stainless steel
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Easy to assemble



Model	Compartment Sinks			Packing: 6 units Per pallet (inches)		
	W	D	H	W	D	H
1818-2	42	24	45	42 4/8	27 4/8	94 1/8
1818-2L	57			60 5/8		
1818-2D	72			75 5/8		
2424-2	54	30	45	57 4/8	27 4/8	94 1/8
2424-2L	75			78 6/8		
2424-2D	96			99 5/8		



Model	Compartment Sinks			Packing: 6 units Per pallet (inches)		
	W	D	H	W	D	H
1818-1	24	24	45	27 1/2	27 4/8	94 1/8
1818-1L	39			42 4/8		
1818-1D	54			57 4/8		
2424-1	30	30	45	33 4/8	33 4/8	102 3/8
2424-1L	51			54 4/8		
2424-1D	72			75 5/8		

Model	Compartment Sinks			Packing: 6 units Per pallet (inches)		
	W	D	H	W	D	H
1818-3	60	24	45	63 6/8	27 4/8	94 1/8
1818-3L	75			78 6/8		
1818-3D	90			93 4/8		
2424-3	78	30	45	81 4/8	33 4/8	102 3/8
2424-3L	99			102 3/8		
2424-3D	120			123 5/8		