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DUKERS

Dukers Appliance Co., USA Ltd



High quality
stainless steel &
robust design

Los Angeles | San Francisco | Dallas | Houston
Florida | Chicago | New Jersey | Massachusetts

www.DukersUSA.com

ABOUT



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

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

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

**Specializing in
refrigerators and
freezers for more
than 28 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 addtional states of Washington, Colorado and Ohio by 2022. Dukers is dedicated to delivering quality food equipment at a cost effective price.

CONTENT

REFRIGERATION LINE	6
Reach-In Refrigerator & Freezer	6
Undercounter	16
Pizza Prep Table	20
Salad Prep Table	24
Chef Base	28
Back Bar Cooler	34
Kegerator	42
Glass Door Merchandiser	48
Chest Freezer	56
GAS COOKING LINE	60
Charbroiler	60
Fryer	64
Griddle	68
Hot Plate	72
Stock Pot	76
Gas Range	80
STAINLESS LINE	88
Double Overshelf	88



Refrigeration Line



Reach-In Refrigerators & Freezers

Top-Mounted Reach-In Refrigerator Glass Door	7
Top-Mounted Reach-In Refrigerator Solid Door	8
Top-Mounted Reach-In Freezer Solid Door	9
Bottom-Mounted Reach-In Refrigerator Solid Door	10
Bottom-Mounted Reach-In Freezer Solid Door	11
Top/Bottom-Mounted Reach-In Dual Temperature Refrigerator Solid Door	12
Bottom-Mounted Reach-In Refrigerator Glass Door	13



NEMA-5-15P



NEMA-5-20P





Top-Mounted Reach-In Refrigerator Glass Door



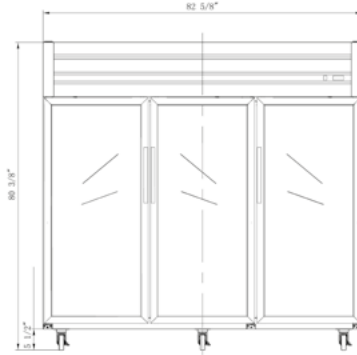
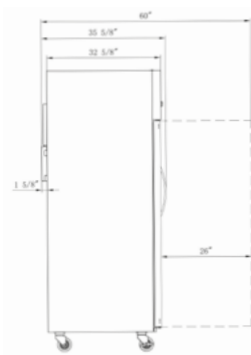
D28AR-GS1



D55AR-GS2



D83AR-GS3



Features & Benefits

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



Technical Specifications

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



TOP MOUNTED GLASS DOOR REFRIGERATORS											
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves
	W	D	H	W	D	H					
D28AR-GS1	27 1/2			29 1/8			33 ~ 41°	1/5	294	313	4
D55AR-GS2	55 1/8	35 5/8	80 3/8	56 3/4	36 5/8	82 3/8		1/2+	485	516	8
D83AR-GS3	82 5/8			84 1/4				1/2+	650	702	12

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



Top-Mounted Reach-In Refrigerator Solid Door



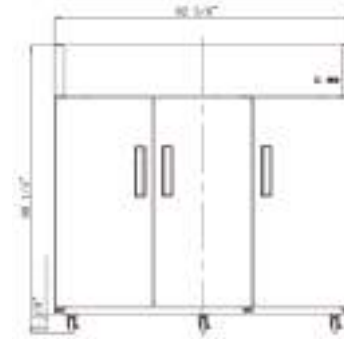
D28AR



D55AR



D83AR



Features & Benefits

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



Technical Specifications

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



TOP MOUNTED SOLID DOOR REFRIGERATORS													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
D28AR	27 1/2			29 1/2			33 ~ 41°F	1/5	286	382	4	5-15P	39
D55AR	55 1/8	34 1/2	80 1/4	57 1/8	35 1/2	82 1/4		1/2+	463	626	8		16
D83AR	82 5/8			84 5/8				1/2+	595	937	12		13

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



Top-Mounted Reach-In Freezer Solid Door



Features & Benefits

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

Technical Specifications

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



TOP MOUNTED SOLID DOOR FREEZERS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)
	W	D	H	W	D	H						
D28AF	27 1/2"			29 1/2"			0 ~ -8°	3/4	287	320	4	39
D55AF	55 1/8"	34 1/6"	80 1/4"	57 1/8"	35 1/6"	82 1/4"		1-	463	548	8	16
D83AF	82 5/8"			84 5/8"				3/4+3/4	595	750	12	13

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



Bottom-Mounted Reach-In Refrigerator Solid Door



Features & Benefits

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

Technical Specifications

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



BOTTOM MOUNTED SOLID DOOR REFRIGERATORS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)
	W	D	H	W	D	H						
D28R	27 1/2"			29 1/2"			33 ~ 41°F	1/5	286	343	4	40
D55R	55 1/8"	32 5/8"	80 3/8"	57 1/8"	34 5/8"	82 3/8"		1/2	463	528	8	21
D83R	82 5/8"			84 5/8"				1/2	595	790	12	13

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



Bottom-Mounted Reach-In Freezer Solid Door



Features & Benefits

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

Technical Specifications

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



BOTTOM MOUNTED SOLID DOOR FREEZER												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40FT (PCS)
	W	D	H	W	D	H						
D28F	27 1/2			29 1/2			0 ~ -8°	3/4	287	338	4	40
D55F	55 1/8	32 5/8	80 3/8	57 1/8	34 5/8	82 3/8		1-	463	564	8	21
D83F	82 5/8			84 5/8				3/4+3/4	595	794	12	13

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



Bottom-Mounted Reach-In Freezer Glass Door



Features & Benefits

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

Technical Specifications

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



TOP / BOTTOM MOUNTED SOLID DOOR REFRIGERATOR												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H						
D28F-GS1							0 ~ -8°F	3/4	308	4	5-15P	39
D55F-GS2	27 1/2	34	80 3/8	29 1/2	36	82 3/8		1-	506	8		21



Bottom-Mounted Reach-In Refrigerator Glass Door



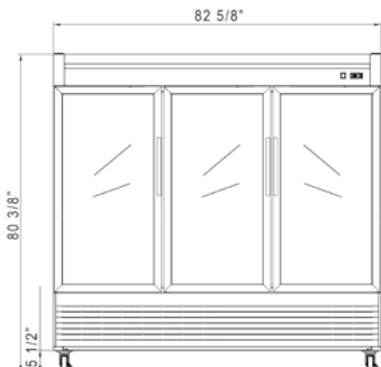
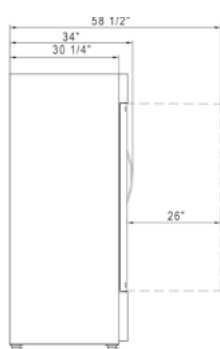
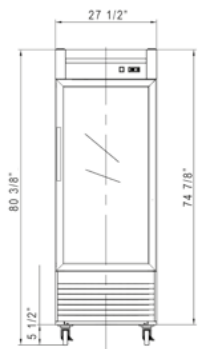
D28R-GS1



D55R-GS2



D83R-GS3



Features & Benefits

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



Technical Specifications

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



Intertek

Intertek

BOTTOM MOUNTED GLASS DOOR REFRIGERATORS

Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H							
D28R-GS1	27 1/2			29 1/2			33 ~ 41°F	1/5	344	382	4	5-15P	39
D55R-GS2	55 1/8	34	80 3/8	56 1/8	35	82 3/8		1/2+	595	626	8		21
D83R-GS3	82 5/8			84 5/8				1/2+	822	937	12		13

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





Refrigeration Line



UNDERCOUNTER

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



NEMA-5-15P





Under Counter Refrigerator/Freezer Solid Door



DUC29R/F



DUC48R/F



DUC72R/F

Features & Benefits

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



Technical Specifications

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

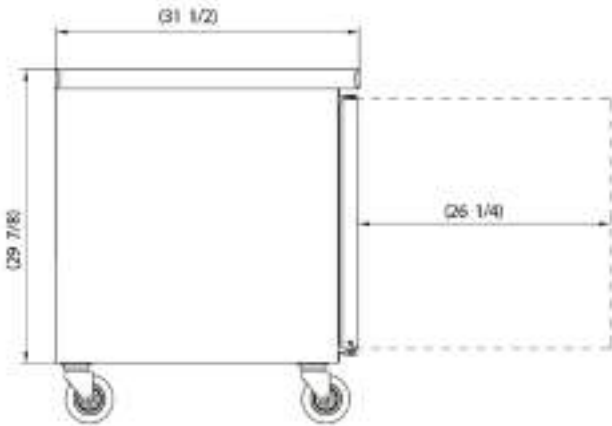
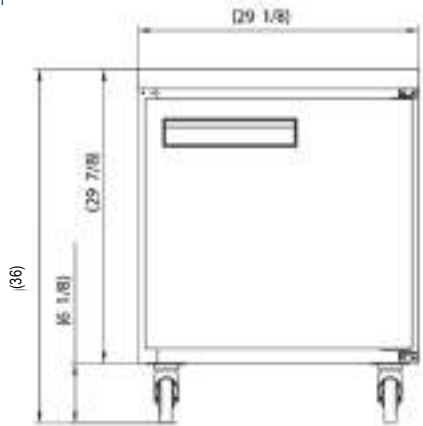


UNDER COUNTER REFRIGERATORS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40HQ Container Certification
	W	D	H	W	D	H						
DUC29R	29 1/8	31 1/2	36	30 1/2	33 1/8	39 3/8	33 ~ 41°F	1/5	158	200	1	60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

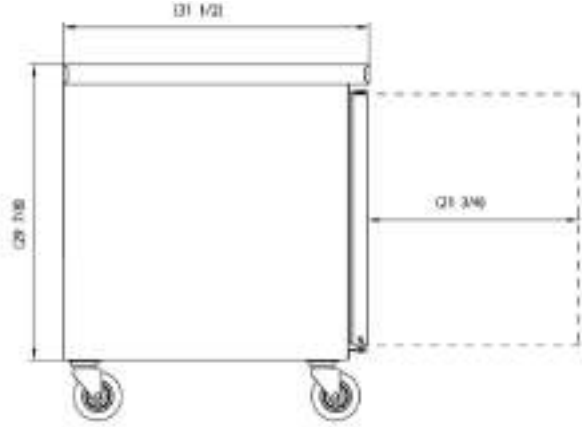
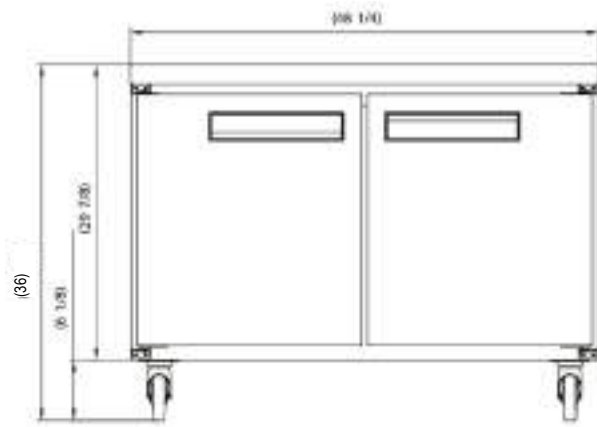
UNDER COUNTER FREEZERS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40HQ Container Certification
	W	D	H	W	D	H						
DUC29F	29 1/8	31 1/2	36	30 1/2	33 1/8	39 3/8	0 ~ -8°F	1/3	158	205	1	60
DUC48F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

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

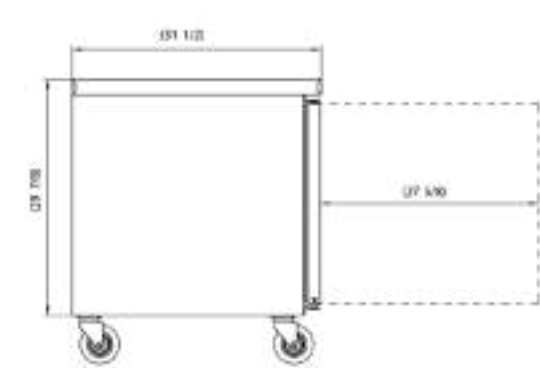
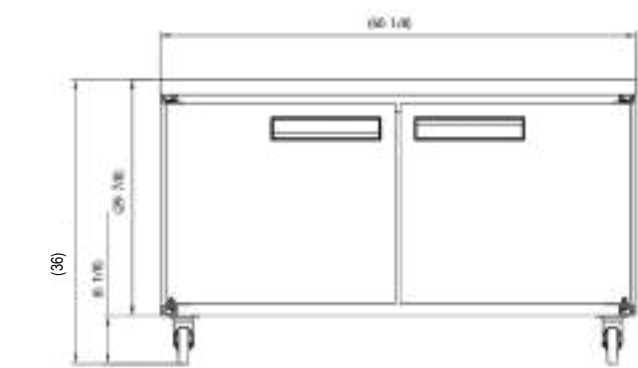
DUC29R/F



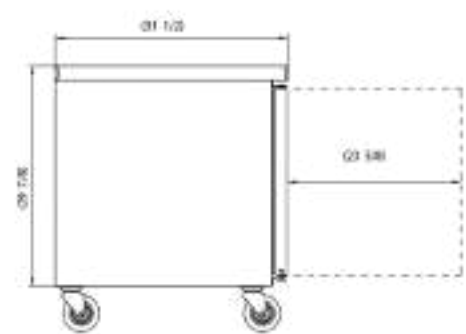
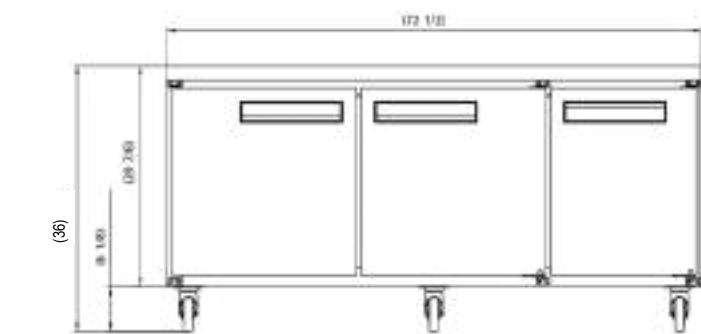
DUC48R/F



DUC60R/F



DUC72R/F





Refrigeration Line

PIZZA PREP TABLE REFRIGERATOR

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



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Pizza Prep Table Refrigerator



DPP44-6-S1



DPP70-9-S2



DPP90-12-S3

Features & Benefits

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



Technical Specifications

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

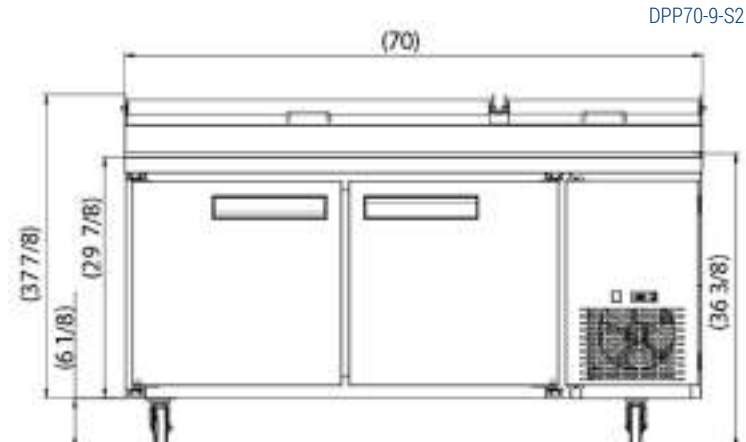
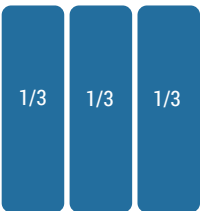
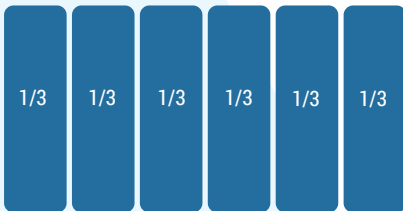
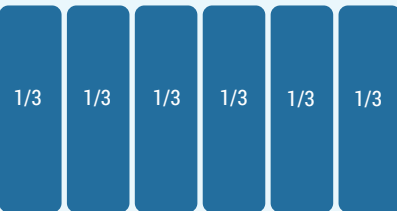


PIZZA PREP TABLE REFRIGERATORS												
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	40HQ Container Certification
	W	D	H	W	D	H						
DPP44-6-S1	44 1/4			46 1/8			33 ~ 41°F	1/5	224	354	1	46
DPP70-9-S2	70	31 1/2	43 7/8	71 3/8	35 7/8	48 3/8		1/5	297	480	2	26
DPP90-12-S3	90 3/8			91 3/8				1/2+	423	592	3	26

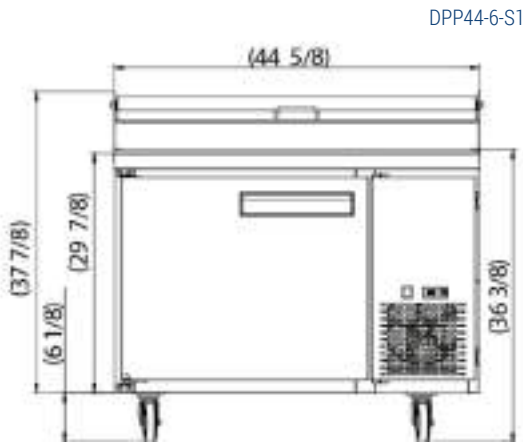
Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.

DPP44-6-S1: 6x1/3 PAN

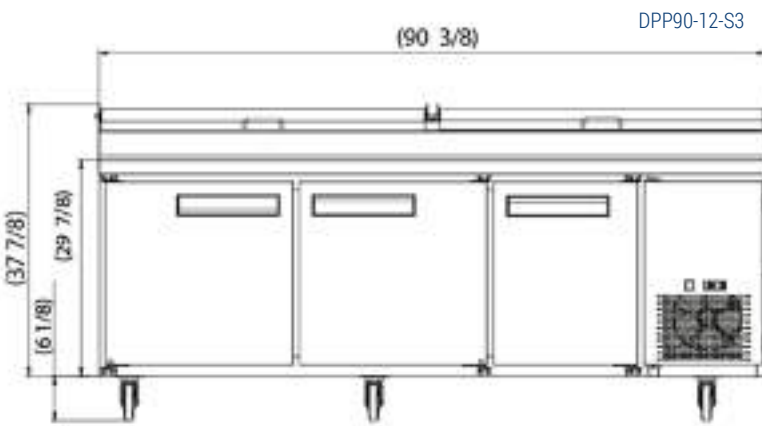
DPP70-9-S2: 9x1/3 PAN



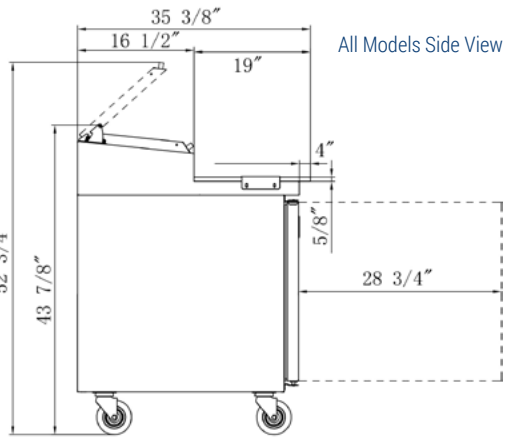
DPP70-9-S2



DPP44-6-S1



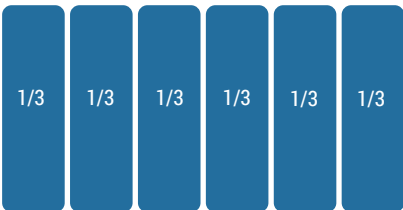
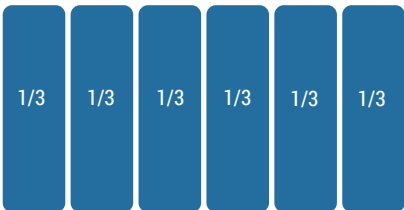
DPP90-12-S3



All Models Side View



DPP90-12-S3: 12x1/3 PAN





Refrigeration Line



SALAD PREP TABLE REFRIGERATOR

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



NEMA-5-15P





Salad Prep Table Refrigerator



DSP29-8-S1



DSP48-12-S2



DSP72-20-S3

Features & Benefits

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



Technical Specifications

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



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

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

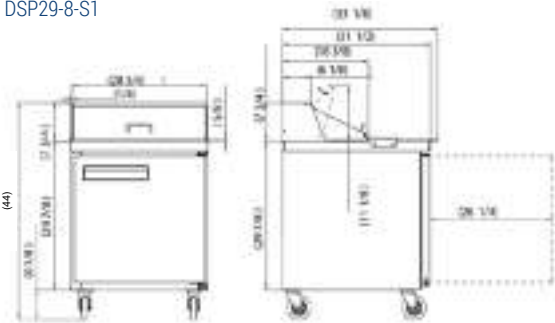
DSP60-16: 16x1/6 PAN REGULAR TOP
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6

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

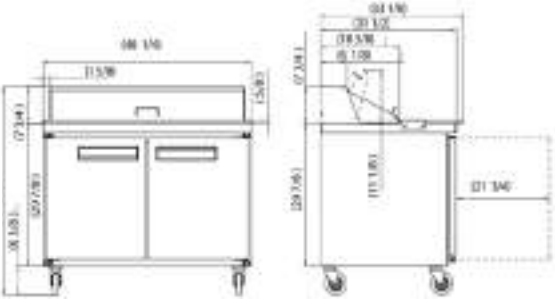
DSP72-20: 20x1/6 PAN REGULAR TOP
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6
1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6 1/6

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

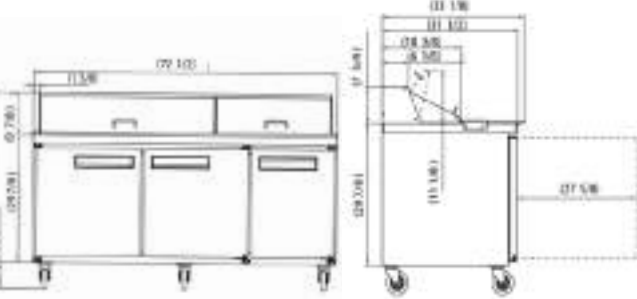
DSP29-8-S1



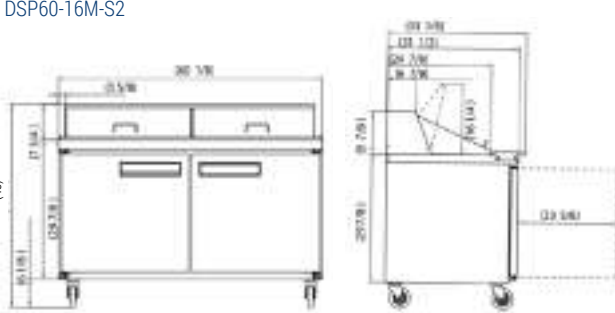
DSP48-12-S2



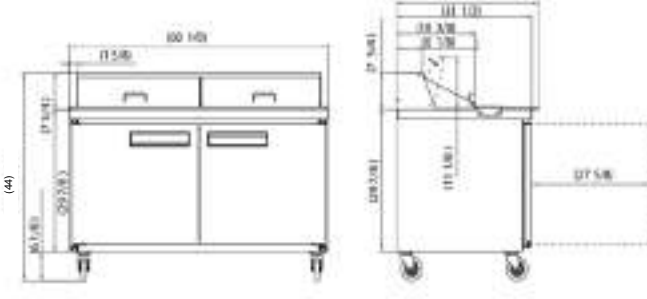
DSP72-20-S3



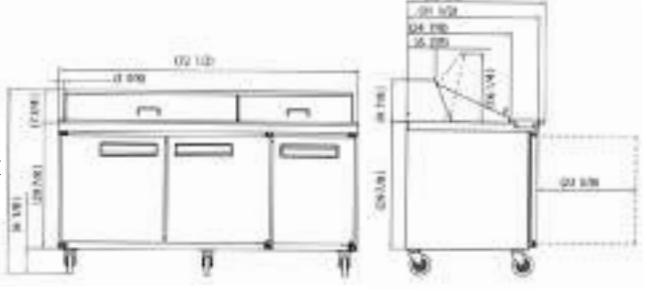
DSP60-16M-S2



DSP60-16-S2



DSP72-30M-S3



SALAD PREP TABLE REFRIGERATOR - REGULAR TOP														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Cutting Board Size WxD (inches)	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSP29-8-S1	29 1/8	31 1/2	44	33 3/8	35 7/8	48 3/8	33 ~ 41°F	29 x 14.5	1/5	202	251	1	5-15P	56
DSP48-12-S2	48 1/4			52 1/2				48 x 14.5		231	356	2		42
DSP60-16-S2	60 1/8			64 3/8				60 x 14.5		275	410	28		
DSP72-20-S3	72 1/2			76 3/4				72 x 14.5		1/3	341	483		3

SALAD PREP TABLE REFRIGERATOR - MEGA TOP														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Cutting Board Size WxD (inches)	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSP29-12M-S1	29 1/8	31 1/2	46	33 3/8	35 7/8	48 3/8	33 ~ 41°F	29 x 9	1/5	202	272	1	5-15P	56
DSP48-18M-S2	48 1/4			52 1/2				48 x 9		231	371	2		42
DSP60-24M-S2	60 1/8			64 3/8				60 x 9		275	426	28		
DSP72-30M-S3	72 1/2			76 3/4				72 x 9		1/3	341	505		3

Refrigeration Line

CHEF BASE

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

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





Chef Base



DCB36



DCB52



DCB72

Features & Benefits

- ✓ Digital temperature control features a digital display to make monitoring interior temperatures a breeze. This unit also comes with an auto-defrost function.
- ✓ Foamed-in-place insulation keeps the interior cold and adds structural strength.
- ✓ Stainless steel Interior with rounded corner for easy cleaning.
- ✓ Meet and exceed sanitation standards.
- ✓ Durable and high weight bearing rails for drawers.
- ✓ Heavy-duty 4" casters with brakes are included providing the unit with convenient mobility, making cleaning and servicing a breeze! Just roll the unit away from the wall.
- ✓ Ergonomic and modern recess door handles.
- ✓ Removable Drawer Gaskets, each drawer gasket is removable for easy cleaning and maintenance.



Technical Specifications

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

Refrigerant **R290**

Type of Defrost **Automatic**

Temperature Range **33~38°F**

Interior/Exterior Material **304/201 Stainless Steel**

Total Current **2.549A**

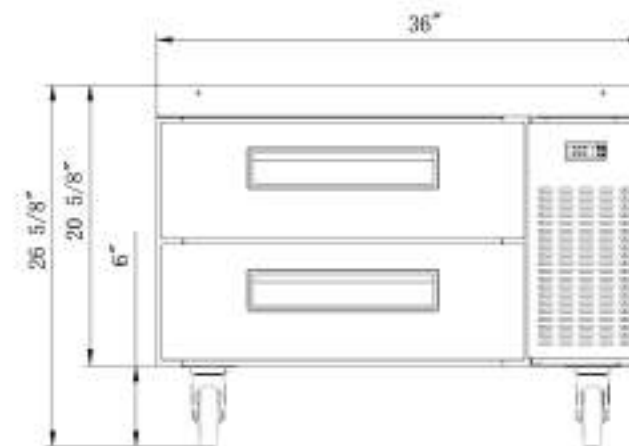
Climatic Category **4-5**

Nema Config. **NEMA5-15P**

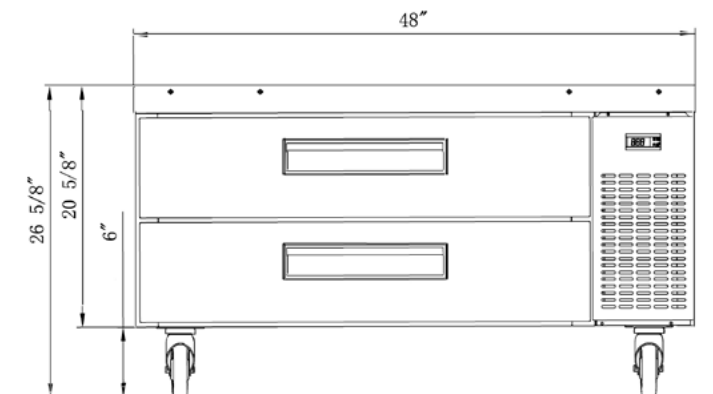
Insulation Blowing Gas **C-Pentane**



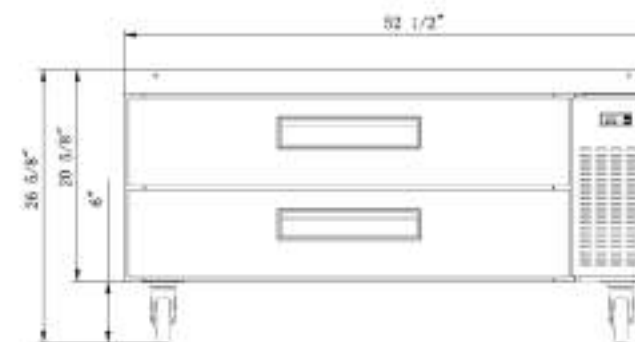
DCB36



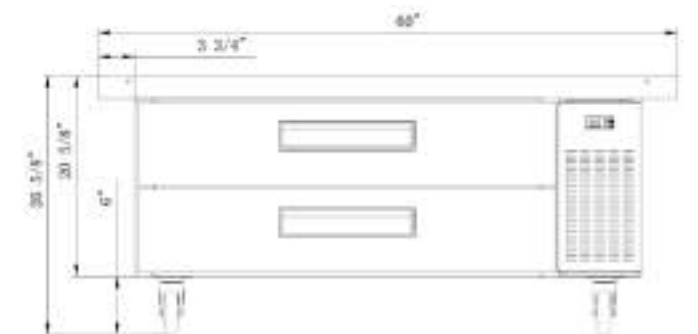
DCB48



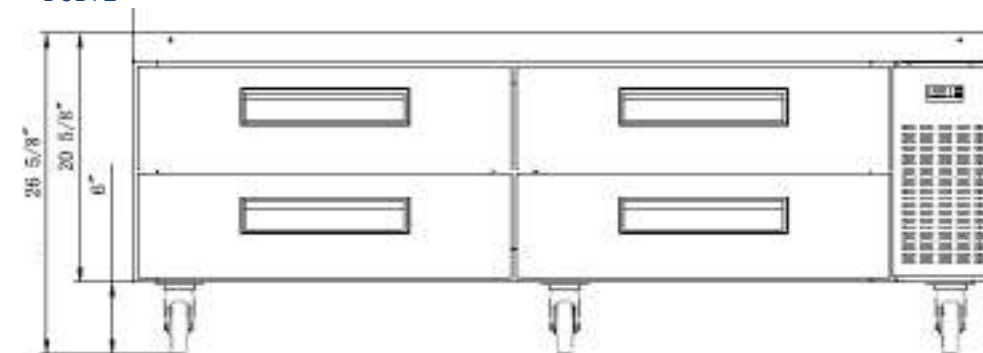
DCB52



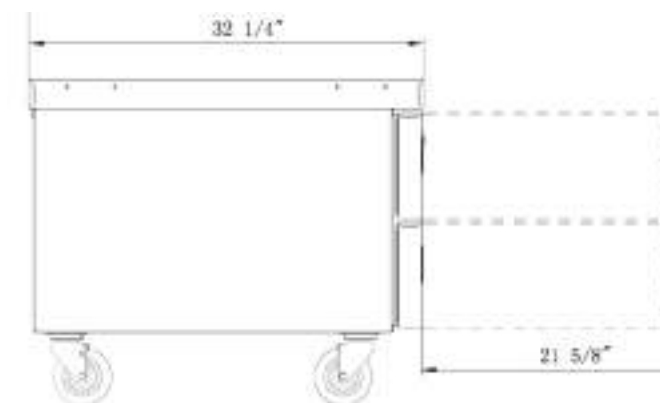
DCB52-60



DCB72



All models side view



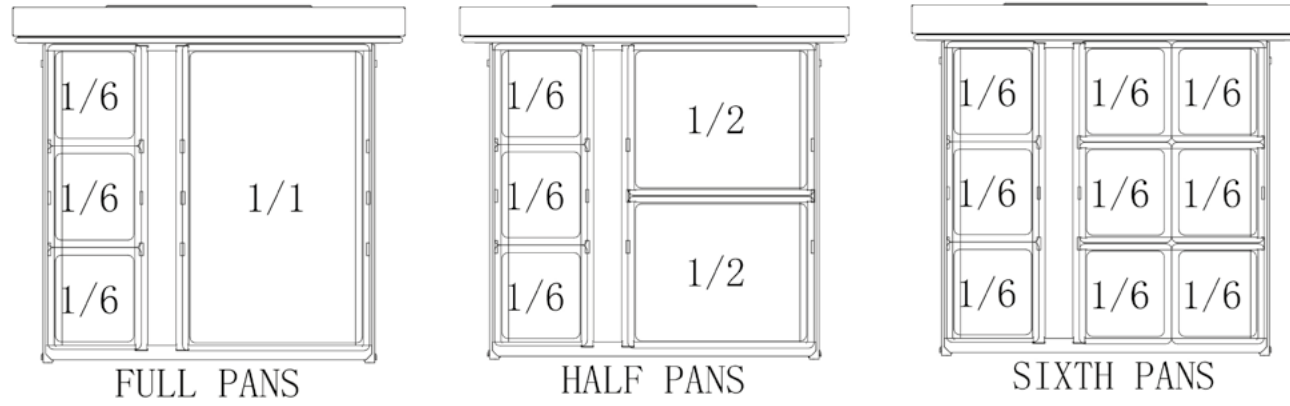
Model	External Dimensions (inches)			Packing Carton (inches)			Drawers	Net Weight	Compressor Power (HP)	1/6 Pan Count	40HQ Container Certification
	W	D	H	W	D	H					
DCB36	36			54 1/8			2	176	1/5	9	78
DCB48	48			49				180		15	66
DCB52	52 1/2	32 1/4	26 5/8	54 1/8	34 1/4	29 1/8		242		18	63
DCB52-60	60			54 1/8				246			45
DCB72	72			54 1/8			4	308		24	39



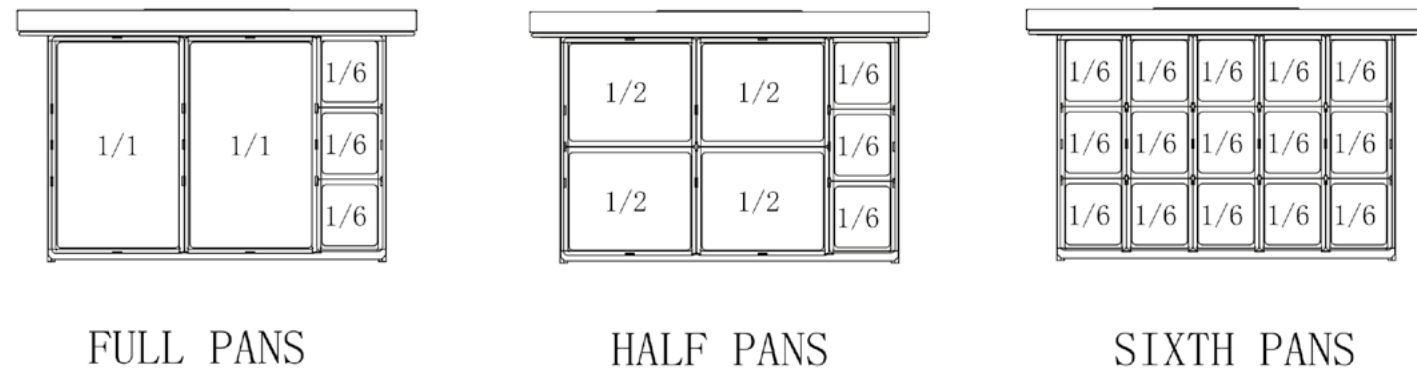
Chef Base

Pan Layout per model

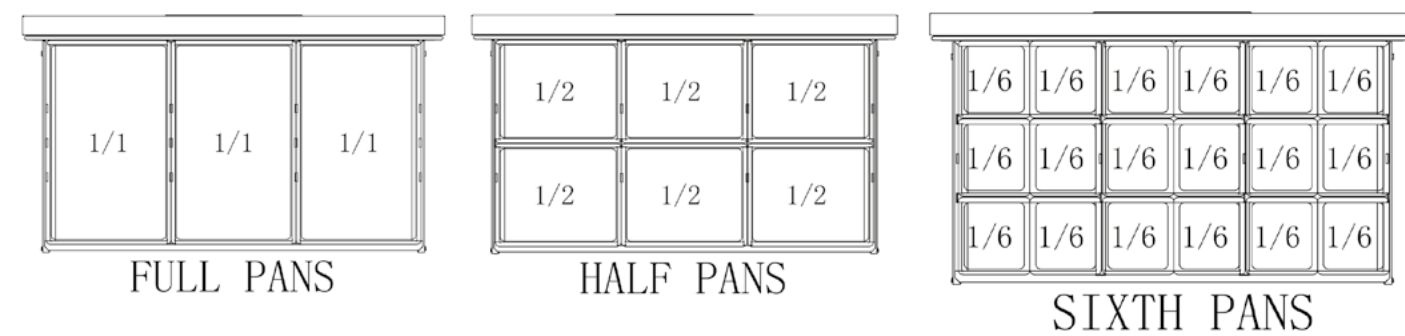
DCB36



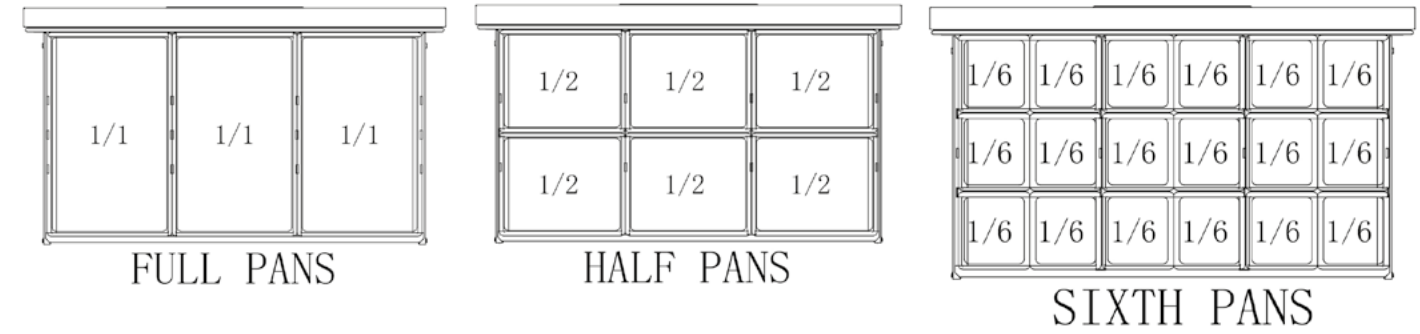
DCB48



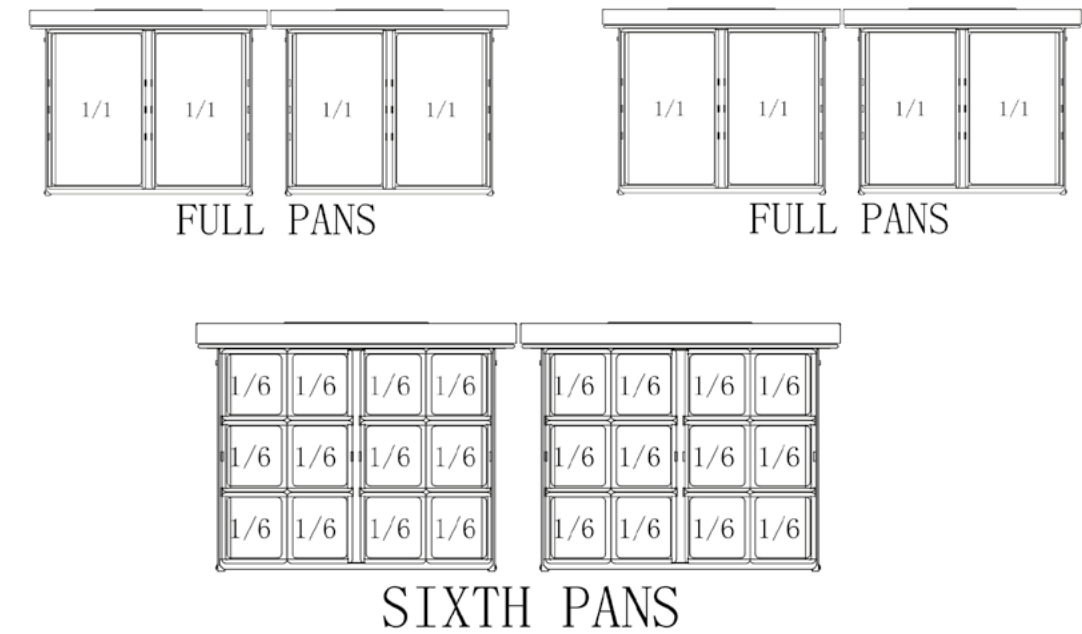
DCB52



DCB52-60



DCB72





BACK BAR BEVERAGE COOLER

Glass Door



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





Back Bar / Beverages Cooler



DBB60-S2



DBB72-S3

Features & Benefits

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



Technical Specifications

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

Refrigerant **R290**

Type of defrosting **Automatic**

Exterior Finish **Black**

Interior Finish **White**

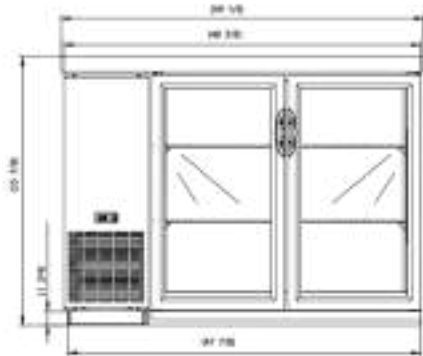


BACK BAR COOLER - Hinge Doors													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
DBB48-H2	49 1/4	24	35 7/8	51 5/8	26 3/8	43 1/4	33 ~ 38°F	1/3	198	276	4	5-15P	54
DBB60-H2	61 1/8			63 1/2					220	368			48
DBB72-H3	73			75 3/8					264	374			36

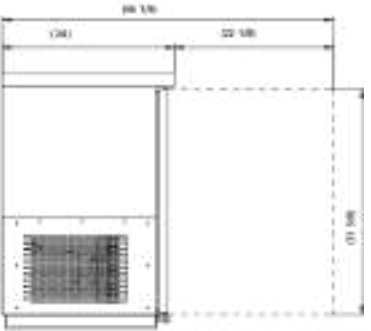
BACK BAR COOLER - Sliding Doors													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Shelves	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
DBB48-S2	49 1/4	24	35 7/8	51 5/8	26 3/8	43 1/4	33 ~ 38°F	1/3	198	280	4	5-15P	54
DBB60-S2	61 1/8			63 1/2					220	340			48
DBB72-S3	73			75 3/8					264	374			36

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

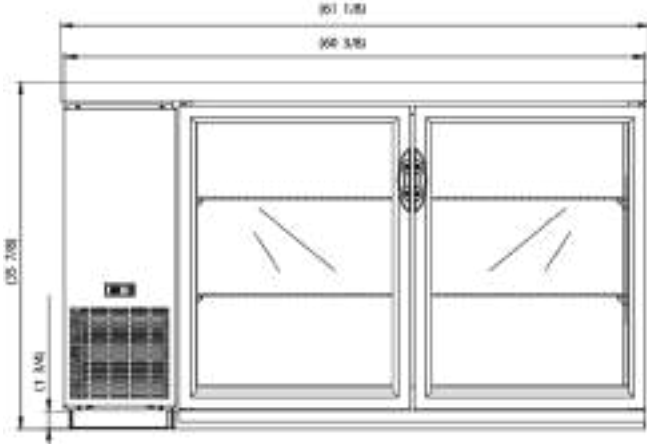
DBB48-H2 / DBB48-S2



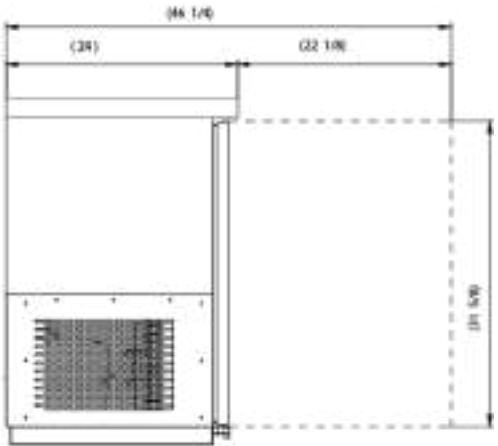
Side View



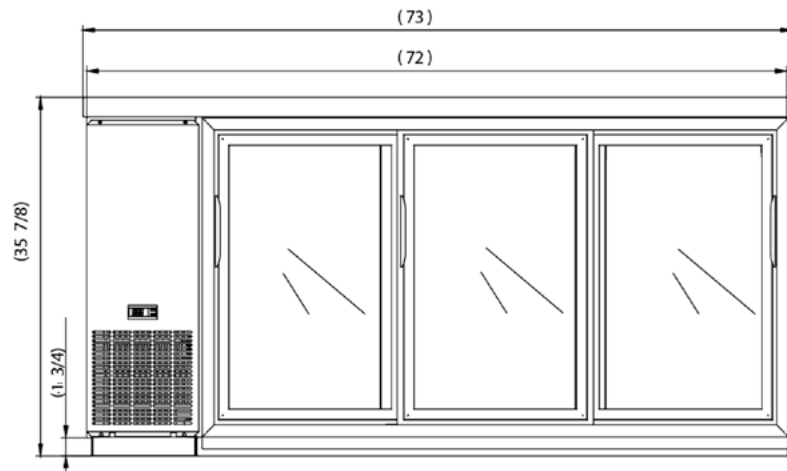
DBB60-H2 / DBB60-S2



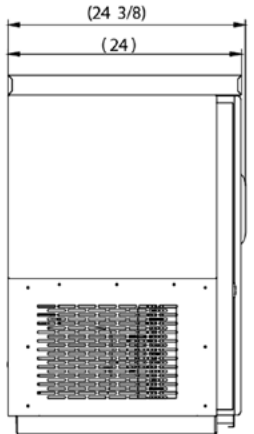
Side View



DBB72-H3 / DBB72-S3



Side View





BACK BAR BEVERAGE COOLER

Solid Door



The Dukers bar refrigerator has a refrigeration system that is accessible from behind the front grill. Its design ensures users can access the components for maintenance. To save energy and reduce heat production, the unit has fans with electronically commutated motors that circulate cold air. Temperatures in the cabinet range from 33 to 38 degrees Fahrenheit and are maintained by R290 hydrocarbon refrigerant. Heavy-duty gaskets on the doors prevent cold air from leaking out, while polyurethane insulation keeps warm air from seeping in. Each of the doors has an exterior made from laminated black vinyl, which matches the rest of the cabinet's exterior. The front and sides of the unit are covered in a wear-resistant laminated black vinyl that complements the stainless steel countertop bar area. To accommodate various products, the Dukers back bar cooler has six black PVC-coated wire shelves that are adjustable in 1/2-inch increments.





Back Bar / Beverages Cooler Solid Door



DBB48-M2 / DBB60-M2



DBB72-M3

Features & Benefits

- ✓ Fan assisted cooling.
- ✓ Auto defrost.
- ✓ Adjustable shelves.
- ✓ Fan assisted condenser.
- ✓ Digital controller and temperature display.
- ✓ Replaceable door gasket.
- ✓ Side mounted compressor.
- ✓ 3-year parts and labor.
- ✓ 5-year compressor warranty.

Technical Specifications

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

Refrigerant **R290**

Type of defrosting **Automatic**

Exterior Finish **Black**

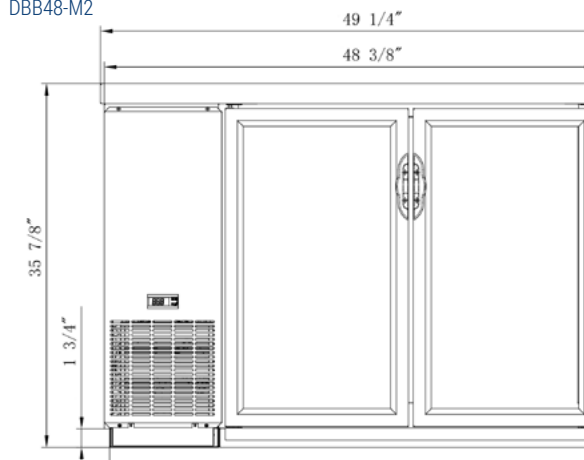
Interior Finish **White**



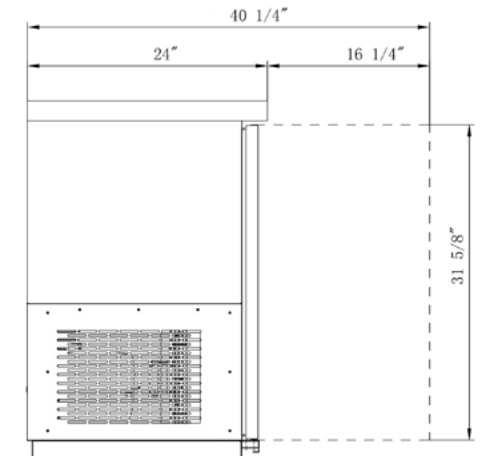
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	# of Shelves	Net Weight	Gross Weight	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
DBB48-M2	49 1/4"	24"	35 7/8"	51 5/8"	26 3/8"	43 1/4"	33 ~ 38°	1/5	4	240	276	5-15P	54
DBB60-M2	61 1/8"			63 1/2"						320	368		48
DBB72-M3	73"			75 3/8"						330	374		36

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

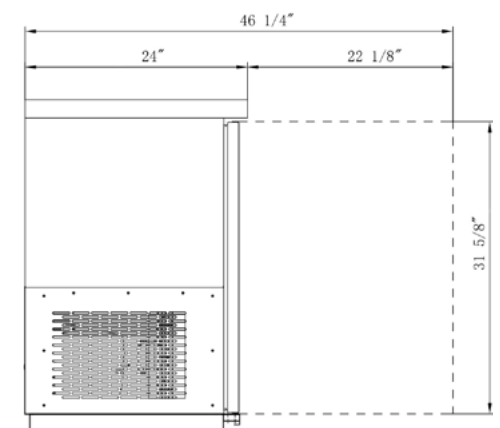
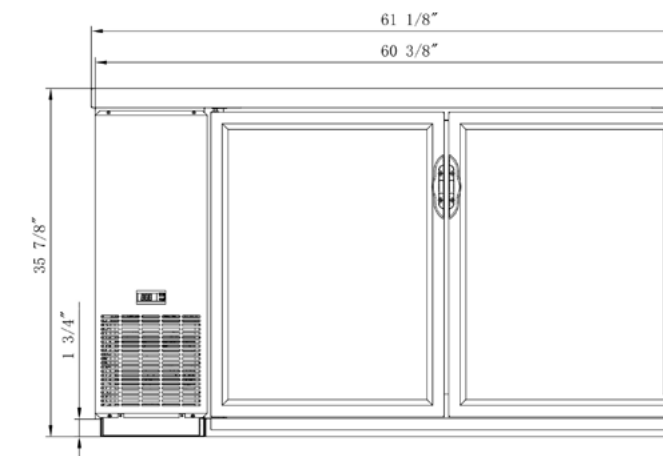
DBB48-M2



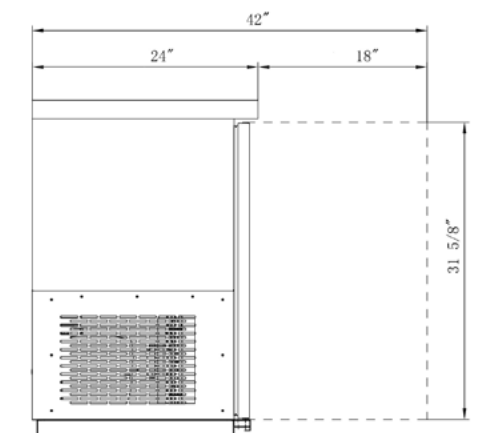
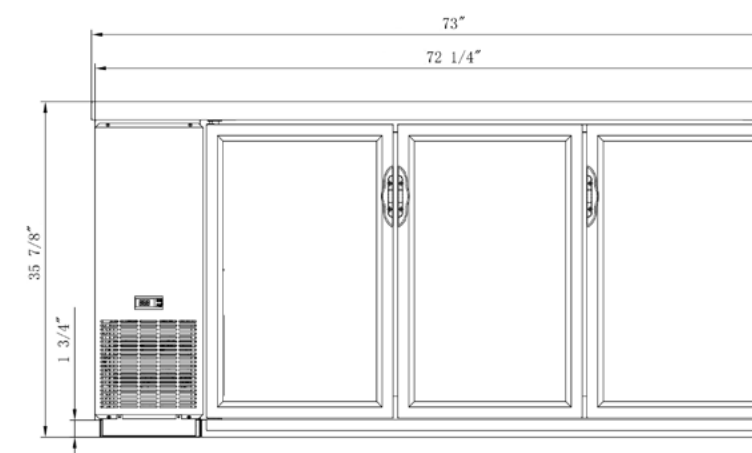
Side View



DBB60-M2



DBB72-M3





KEGERATOR

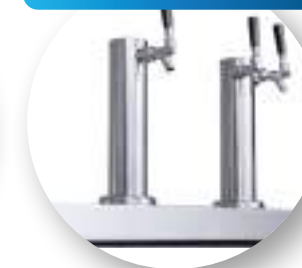


The Dukers draft beer system has ample space to hold different kegs of beer. Beer dispenses through a single tube with one handle to ensure bacterial resistance. If any product spills while dispensing, a drip tray catches it to keep the countertop surface clean. To further retain chill, the doors are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

Drip Tray



Beer Dispenser





Kegeberator



DDB48-M2 / DDB60-M2



DDB72-M3

Features & Benefits

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



Technical Specifications

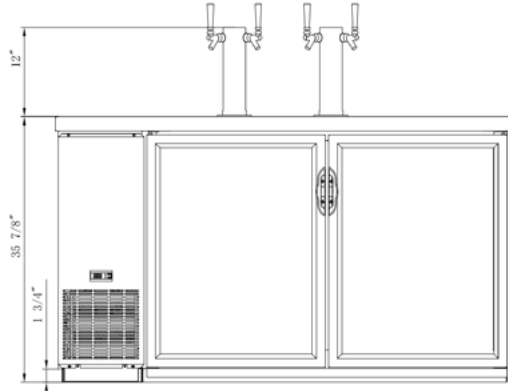
- Voltage/Frequency **110V/60Hz**
- Refrigerant **R290**
- Type of defrosting **Automatic**
- Exterior Finish **Black**
- Interior Finish **White**



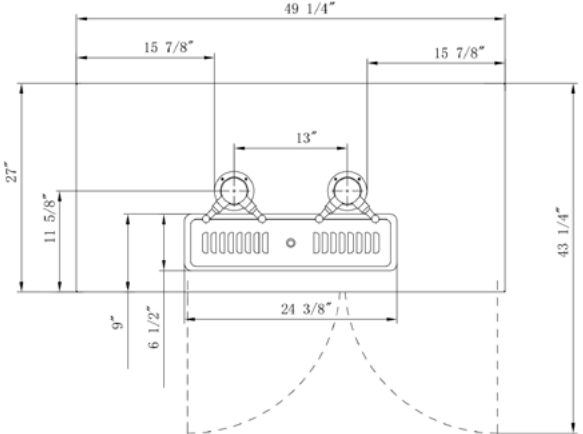
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H						
DKB48-M2	49 1/4"	27"	35 7/8"	51 5/8"	29 3/8"	43 1/4"	33 ~ 38°	1/5	240	276	5-15P	54
DKB60-M2	61 1/8"			63 1/2"					320	368		48
DKB72-M3	73"			75 3/8"				1/4+	330	374		36

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

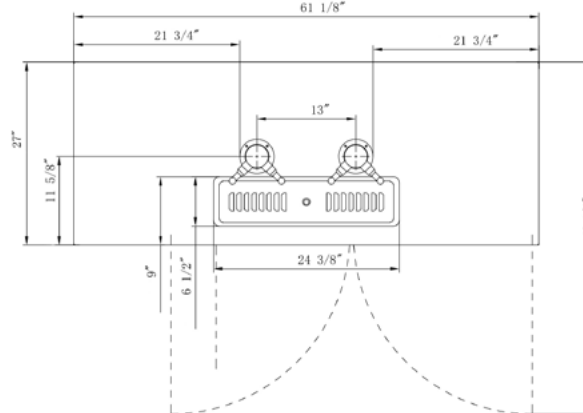
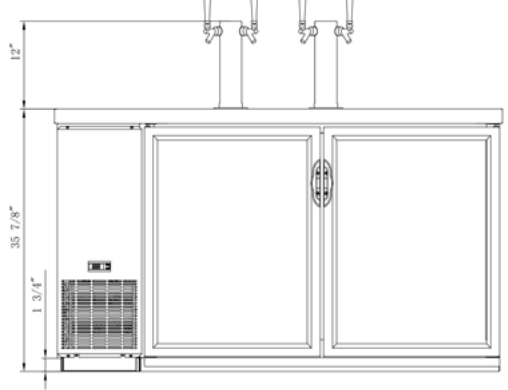
DDB48-M2



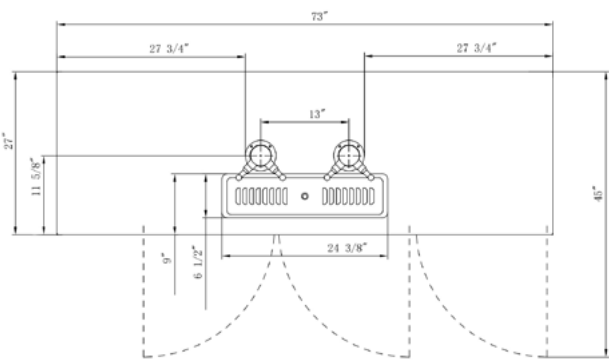
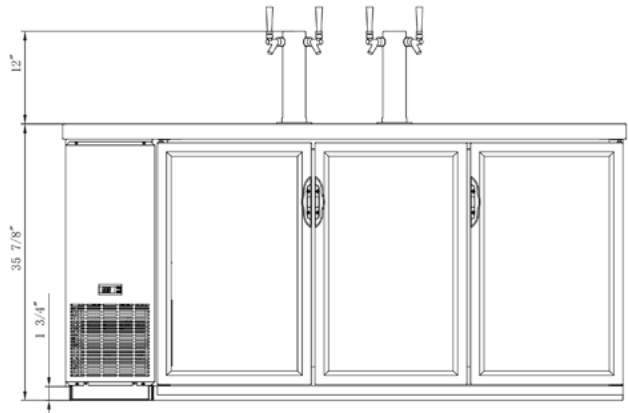
Top View



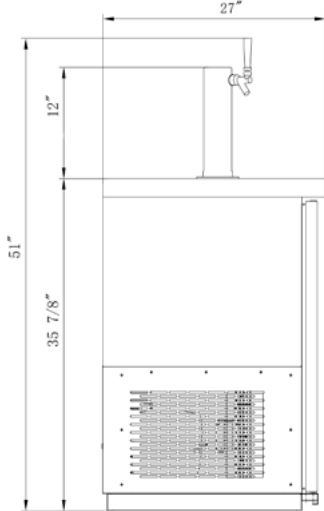
DDB60-M2



DDB72-M3



All models Side View

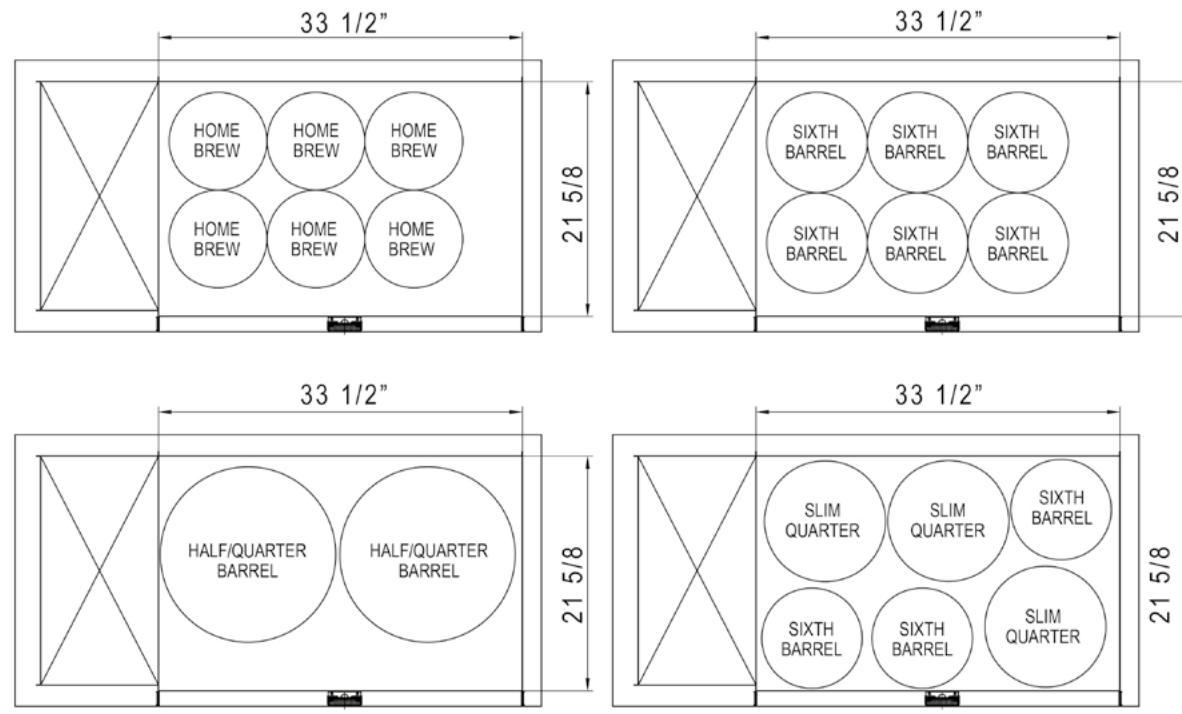




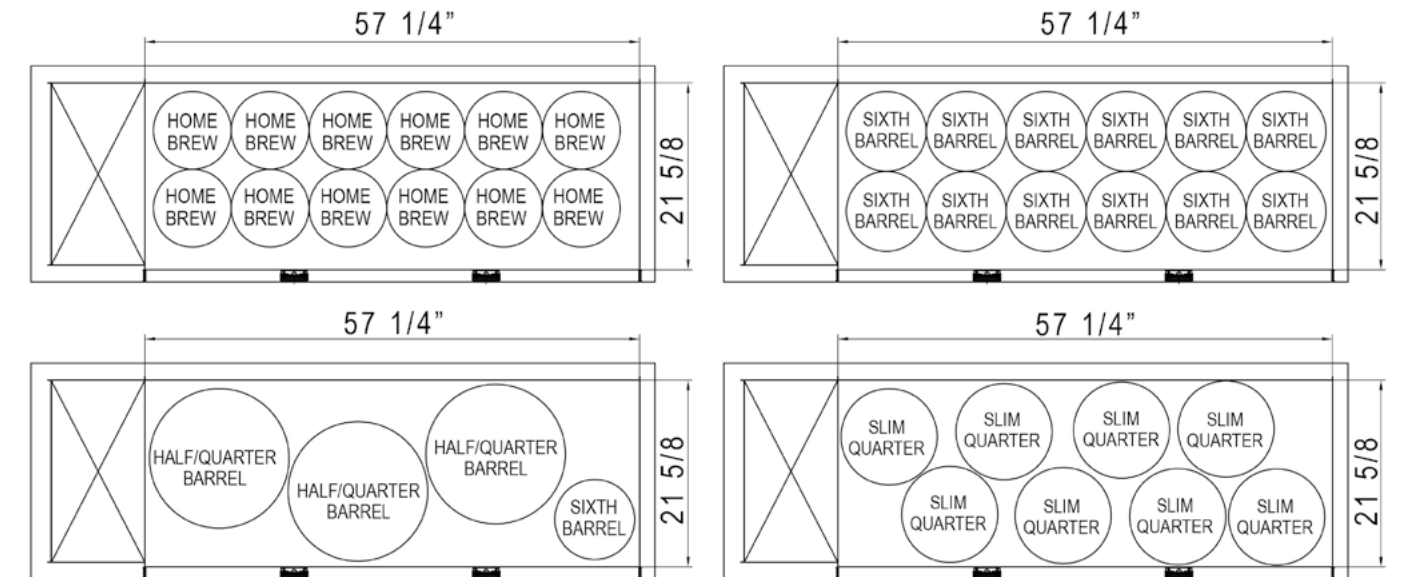
Kegeator

Keg configuration per model

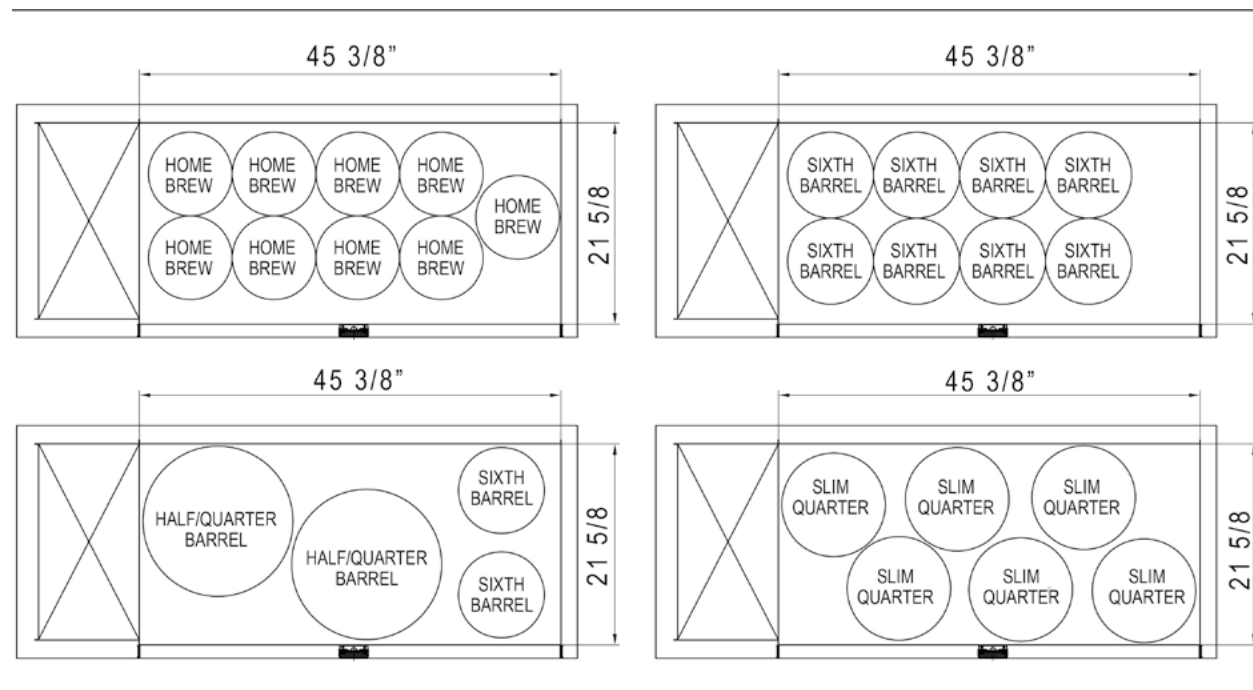
DKB48-M2



DKB60-M2



DKB60-M2





DUKERS®
Commercial Refrigeration
Equipment



Refrigeration Line

GLASS DOOR MERCHANDISER

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



NEMA-5-15P



WWW.DUKERSUSA.COM | 48



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

Technical Specifications

Temperature Range **33-40°F**

Refrigerant **R290**Type of defrosting **Automatic**Exterior Finish **Black**

Interior Finish **White**



GLASS DOOR MERCHANDISER														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Net Weight	Gross Weight	# of Shelves	Compressor Power (HP)	NEMA Config.	40HQ Container Certification	
	W	D	H	W	D	H								
DSM-12R	24 3/4	26	69 1/8	26 3/4	27	71 1/8	33 ~ 40°	204	251	4	1/5	5-15P	51	
DSM-15R	27 1/8		75 7/8	28 1/2		77 7/8		241	291	5				
DSM-19R	29 1/2	27 7/8	78 7/8	30 7/8	28 7/8	80 7/8		266	332	5	1/3			45
LG-430	24 3/8	26 1/2	80 3/4	24 3/8	27 1/2	82 3/4		214	281	4	1/5			51

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



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

Technical Specifications

Temperature Range 33-40°F

Refrigerant R290

Type of defrosting **Automatic**

Exterior Finish **Black**

Interior Finish **White**



GLASS DOOR MERCHANDISER														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Net Weight	Gross Weight	Casters Count	# of Shelves	Compressor Power (HP)	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSM-33R	39 3/8	31 7/8	80 3/8	41 3/8	32 1/2	82 3/8	33 ~ 40°	297	319	4	10	1/3	5-15P	28
DSM-41R	47 1/4			49 1/4				363	396			1/2-		23
DSM-48R	54 1/8			56 1/8				385	429					22
DSM-69R	78			80				506	561	6	15	1/2+		14

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



Glass Door Merchandiser



DSM-40SR



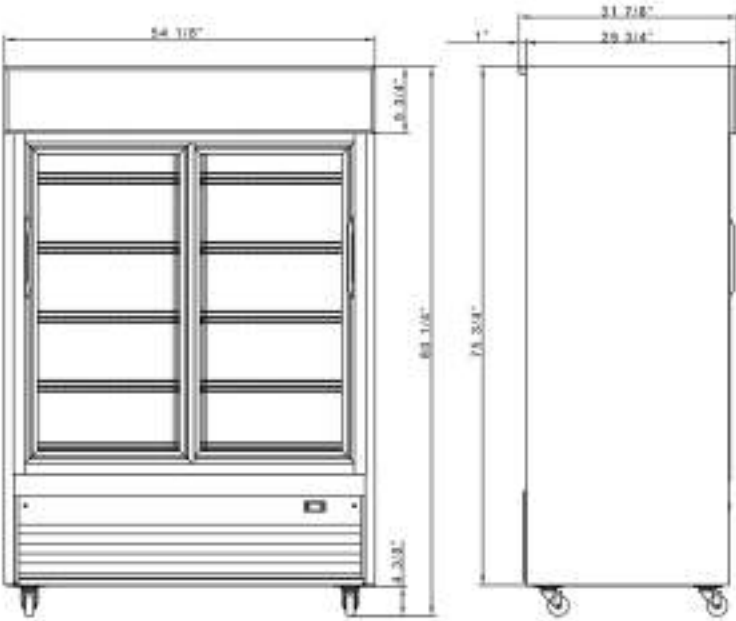
DSM-69R



DSM-68SR



DSM-47SR



Features & Benefits

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

Technical Specifications

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

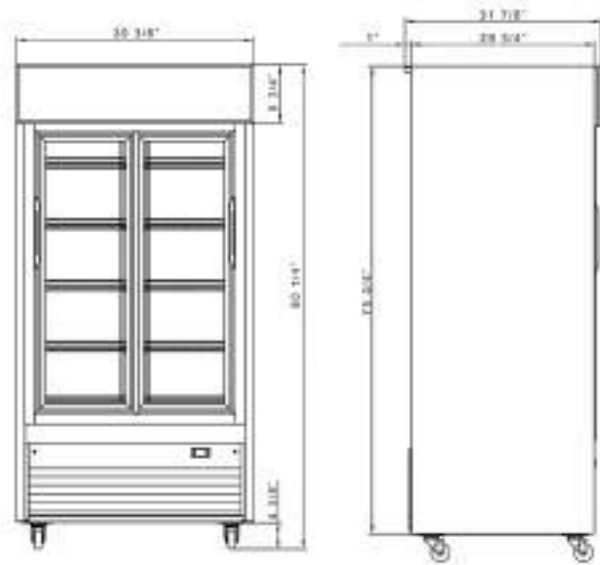


GLASS DOOR MERCHANDISER														
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Net Weight	Gross Weight	Casters Count	# of Shelves	Compressor Power (HP)	NEMA Config.	40HQ Container Certification
	W	D	H	W	D	H								
DSM-32SR	39 3/8	31 7/8	80 1/4	40 3/4	32 7/8	82 1/4	33 ~ 40°	297	319	4	10	1/3	5-15P	28
DSM-40SR	47 1/4			49 1/4				363	396			1/2-		23
DSM-47SR	54 1/8			56 1/8				385	429					22
DSM-68SR	78			80				528	583			6		15

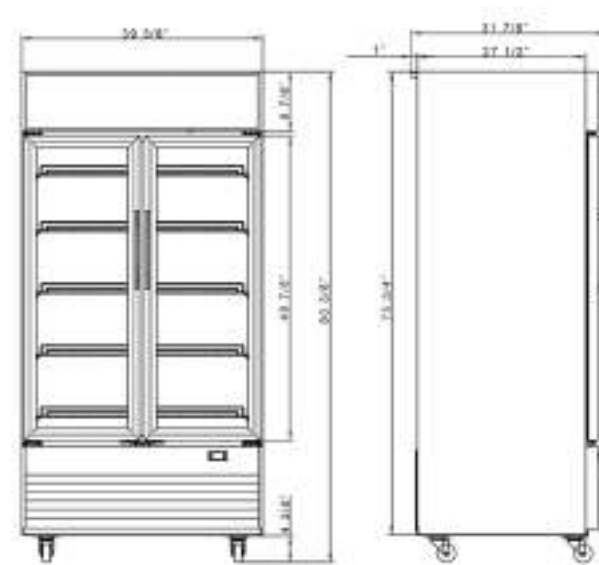
Unit completely pre-wired at factory ready for final connection to a 110/60Hz single phase 15/20amp dedicated outlet.



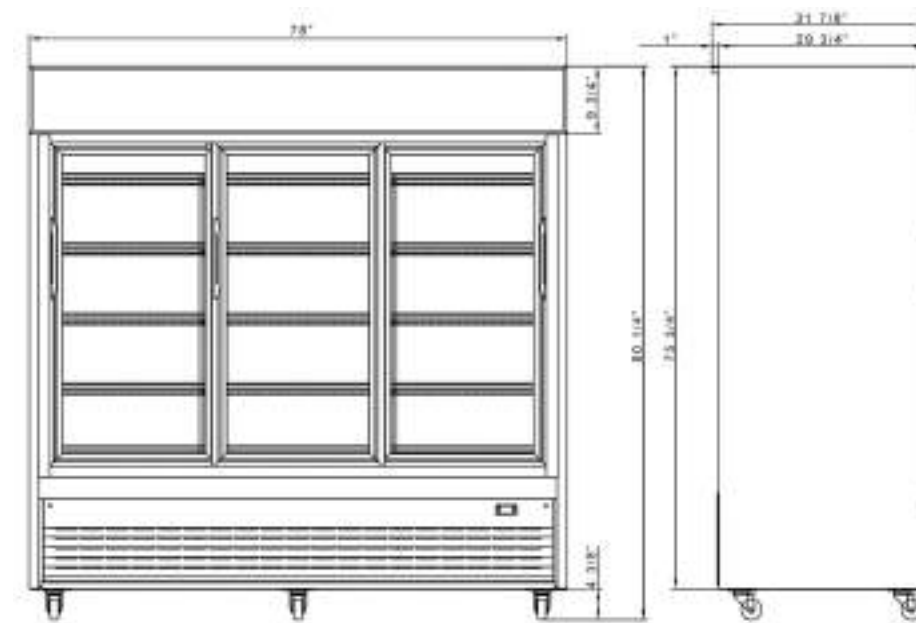
DSM-32SR



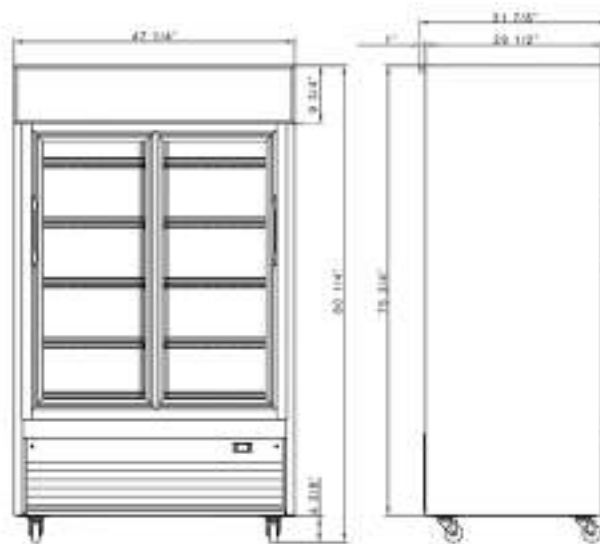
DSM-33R



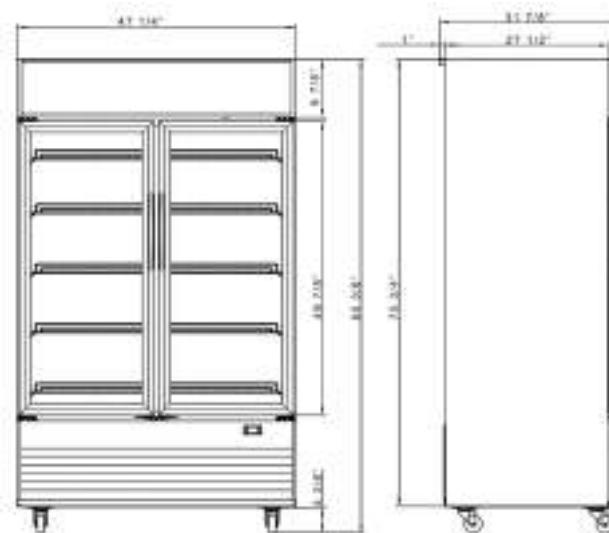
DSM-68SR



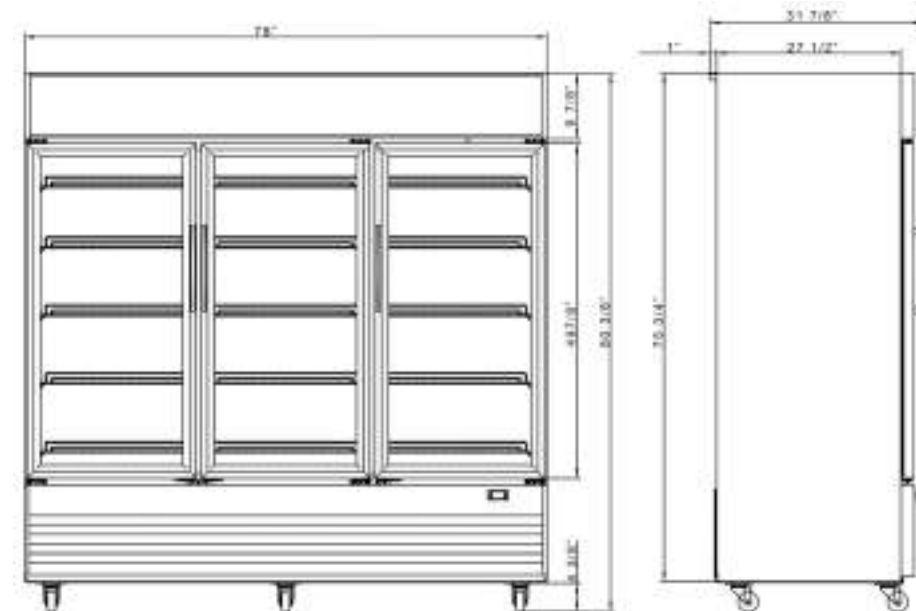
DSM-40SR



DSM-41R



DSM-69R



Refrigeration Line



CHEST FREEZER

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

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





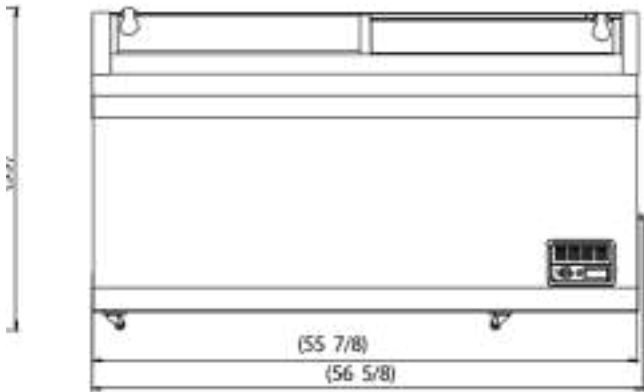
Chest Freezer



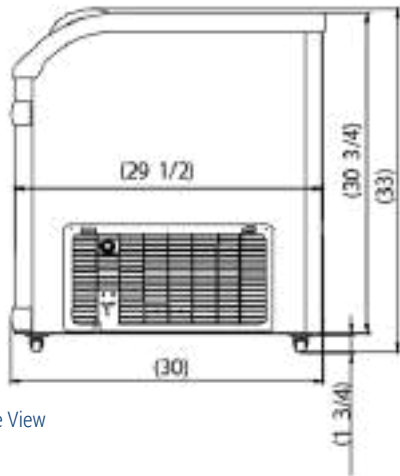
WD-500Y



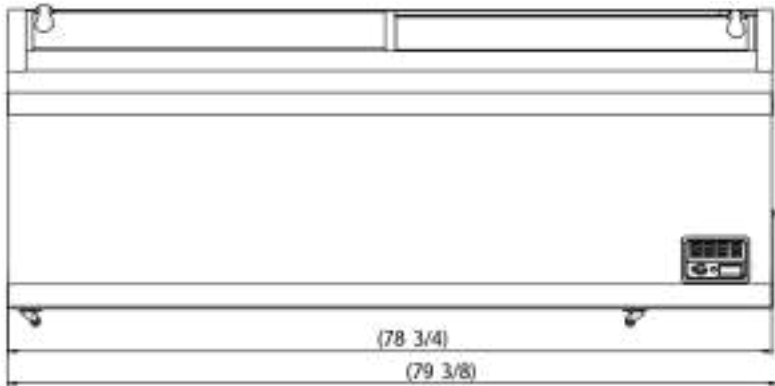
WD-700Y



WD-500Y



Side View



WD-700Y



Features & Benefits

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

Technical Specifications

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



CHEST FREEZER													
Model	External Dimensions (inches)			Packing Carton (inches)			Temperature Range °F	Compressor Power (HP)	Net Weight	Gross Weight	# of Baskets	NEMA Config.	40FT (PCS)
	W	D	H	W	D	H							
WD-500Y	56 1/8	29 5/8	33 1/8	58 1/8	31 5/8	34 5/8	0~-8°	3/8	214	259	4	5-15P	64
WD-700Y	79 3/4			81 3/4				1/5	333	390	6		41

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

Gas Cooking Line

CHARBROILER

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

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

Cast Iron Waste
and Oil Drain



Radiant Burner

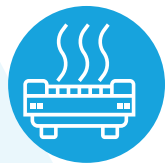


Radiant Burner Cover



Charbroiler Knobs





Charbroiler



DCCB24



DCCB36



DCCB48

Features & Benefits

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



Technical Specifications

Gas Source **NG/Propane**

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

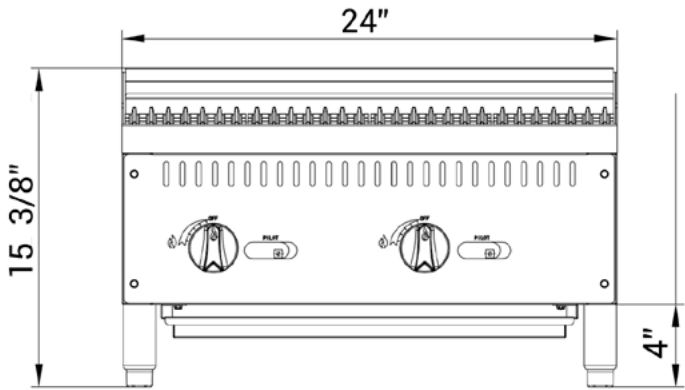
Single Burner **35,000 BTU/H**

Exterior Finish **Stainless Steel**

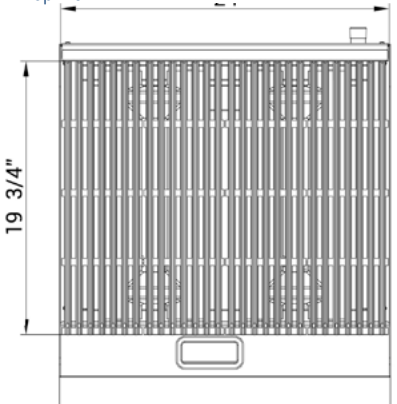


CHARBROILER												
Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined
	W	D	H	W	D	H						
DCCB24	24			26 1/8			132.28	154.32	NG/ Propane	2		70000 BTU/H
DCCB36	36	28 3/4	15 3/8	38 1/4	32 5/8	20 1/2	180.78	211.64		3	35000 BUT/H	105000 BTU/H
DCCB48	48			50 1/4			229.28	268.96		4		140000 BTU/H

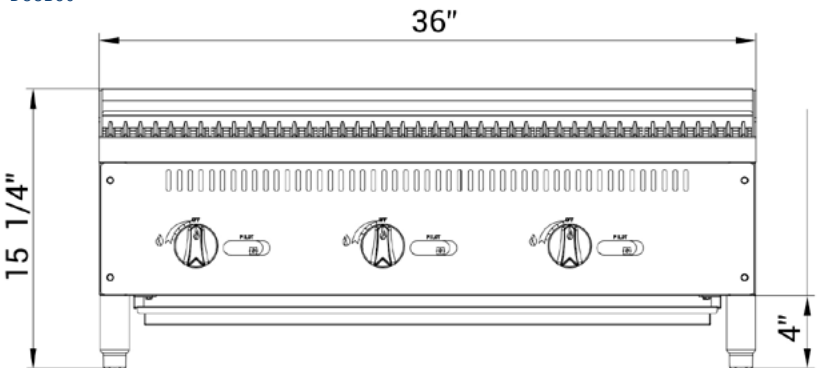
DCCB24



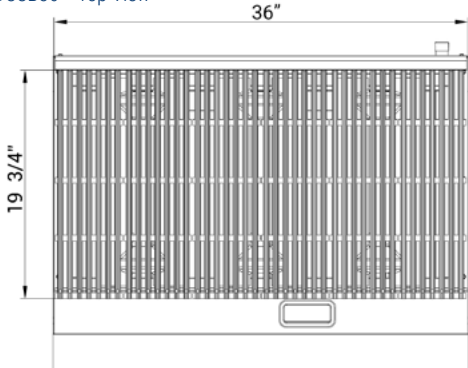
DCCB24 - Top View



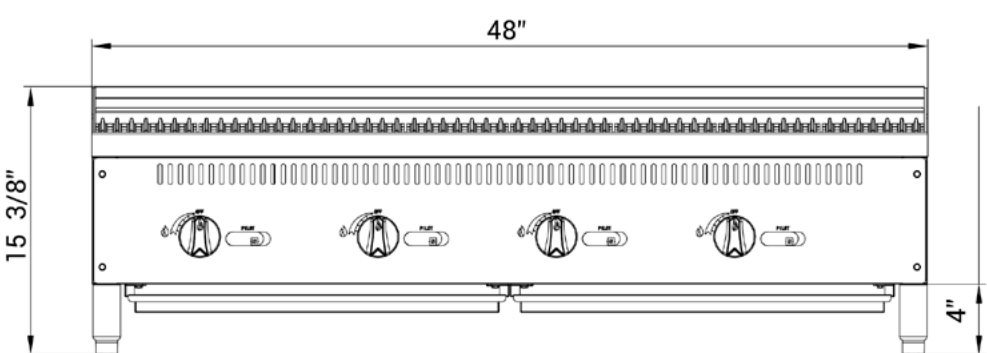
DCCB36



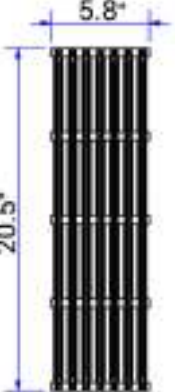
DCCB36 - Top View



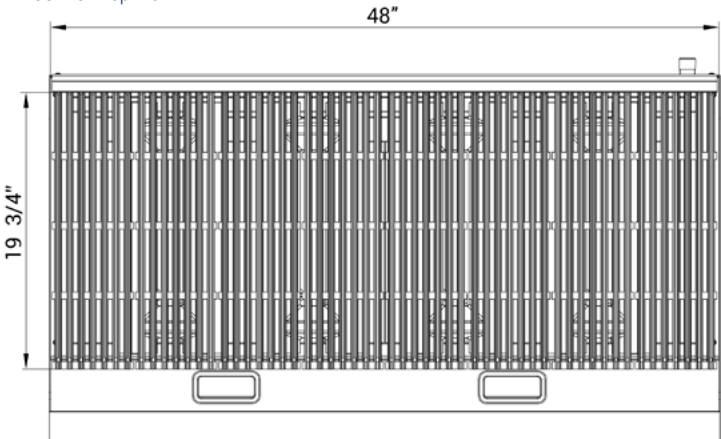
DCCB48



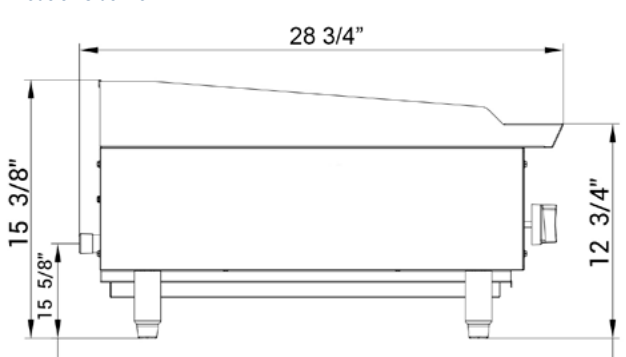
Racks



DCCB48 - Top View



All models - Side View



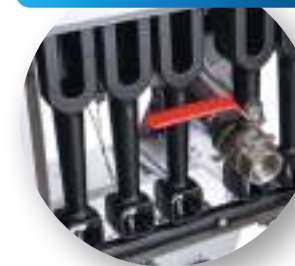
FRYER

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

Fryer Basket



Fryer Burner



Oil Tank





Fryer



DCF3-LPG / DCF3-NG



DCF4-LPG / DCF4-NG



DCF5-LPG / DCF5-NG

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

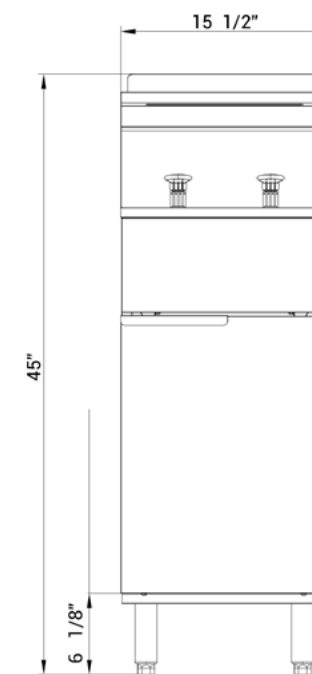
Gas Source **NG/Propane**

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

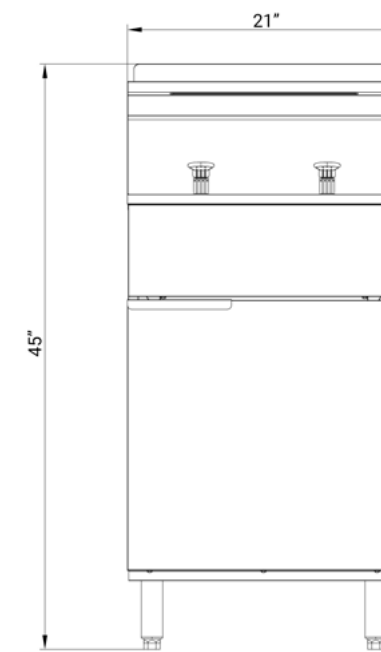
Single Burner **30.000 BTU/H**

Exterior Finish **Stainless Steel**

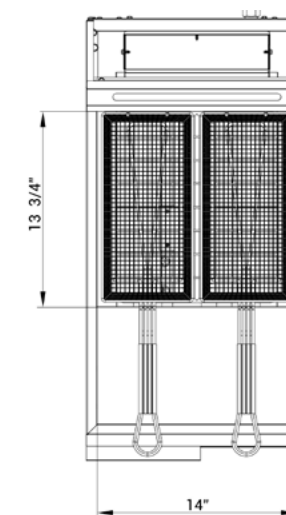
DCF3-LPG/NG and DCF4-LPG/NG



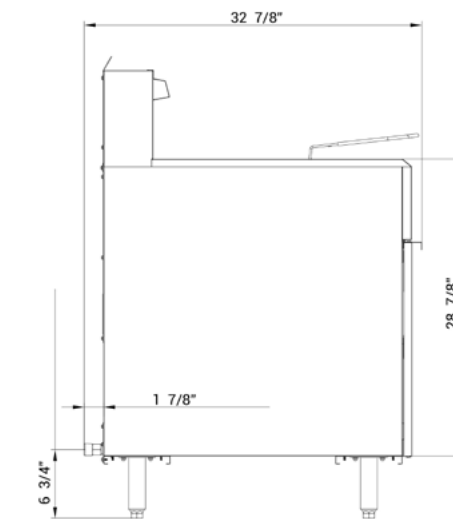
DCF5-LPG/NG



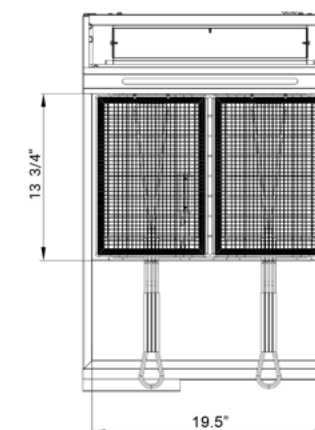
DCF3-LPG/NG and DCF4-LPG/NG - Top View



All models - Side View



DCF5-LPG/NG - Top View



Model	FRYER															
	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzel	Oil Tank Capacity	Containere Fitment
	W	D	H	W	D	H										
DCF3-NG	15 4/8	32 7/8	45	17 7/8	35 3/8	37 5/8	165.35	187.39	Natural Gas	3	30000 BUT/H	90000 BTU/H	4 "WC	39#	40	130
DCF3-LPG									Propane				10 "WC	52#		
DCF4-NG							176.35	198.42	Natural Gas	4	30000 BUT/H	120000 BTU/H	4 "WC	39#	50	130
DCF4-LPG									Propane				10 "WC	52#		
DCF5-NG	21	32 7/8	45	23 3/8	35 3/8	37 5/8	220.46	246.92	Natural Gas	5	30000 BUT/H	150000 BTU/H	"WC 4	39#	70	92
DCF5-LPG									Propane				"WC 10	52#		

Gas Cooking Line

GRIDDLE

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

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

Waste Tray



Oil Tray





Griddle



DCGMA24



DCGMA36



DCGMA48

Features & Benefits

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

Technical Specifications

Gas Source **NG/Propane**

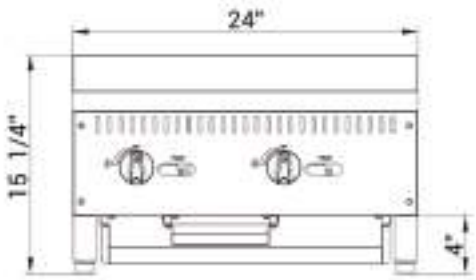
Gas Pressure **NG: 4 "WC
Propane: 10 "WC**

Single Burner **30.000 BTU/H**

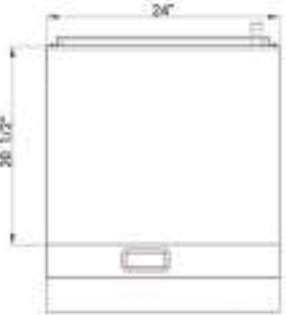
Exterior Finish **Stainless Steel**



DCGM24/DCGMA24



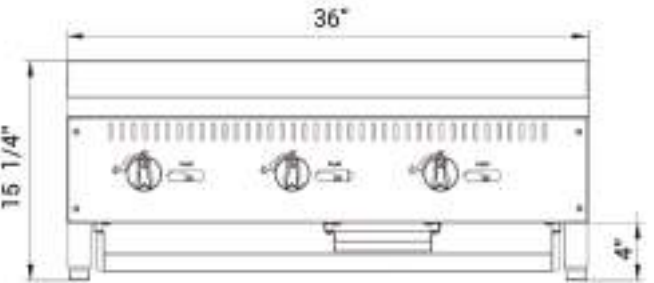
DCGM24 - Top View



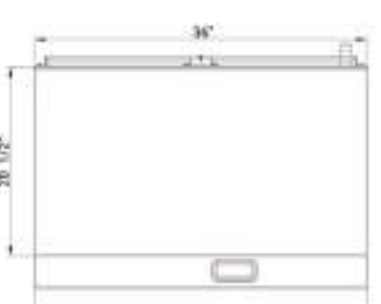
DCGMA24 - Top View



DCGM36/DCGMA36



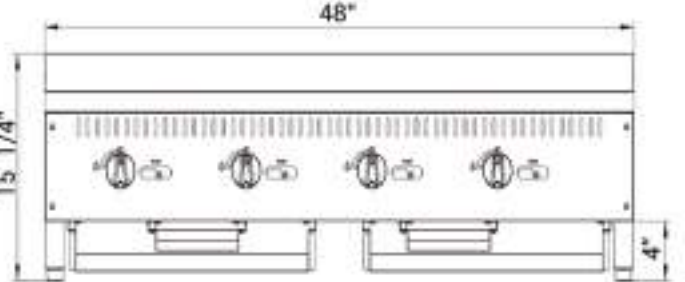
DCGM36 - Top View



DCGMA36 - Top View



DCGM48/DCGMA48



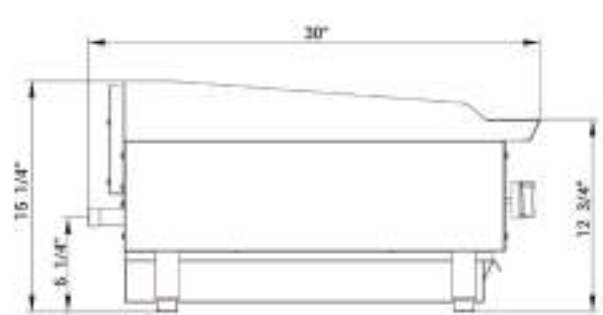
DCGM48 - Top View



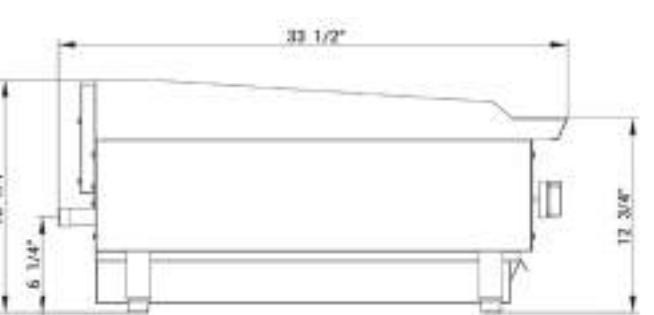
DCGMA48 - Top View



DCGM24/36/48 - Side View



DCGMA24/36/48 - Side View



Model	GRIDDLE												
	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Work Area	Gas Source	Burner Count	Single Burner	Combined
	W	D	H	W	D	H							
DCGM24	24			26 1/8			176.37	198.42	23.86x20.50	NG/ Propane	2		60000 BTU/H
DCGM36	36	30	15 1/4	38 1/4	32 5/8	20 1/2	244.71	275.5	35.86x20.50		3	30000 BUT/H	90000 BTU/H
DCGM48	48			50 1/4			326.28	365.97	47.86x20.50		4		120000 BTU/H
DCGMA24	24			26 1/8			242.51	264.56	23.83x24.02	NG/ Propane	2		60000 BTU/H
DCGMA36	36	33 1/2	15 1/4	38 1/4	36 1/4	20 1/2	341.72	372.58	35.83x24.02		3	30000 BUT/H	90000 BTU/H
DCGMA48	48			50 1/4			515.88	555.57	47.83x24.02		4		120000 BTU/H

Gas Cooking Line

HOT PLATE

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

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

Surface



Legs



Catch Tray





Hot Plate



Features & Benefits

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

Technical Specifications

Gas Source	NG/Propane
Gas Pressure	NG: 4 "WC Propane: 10 "WC
Single Burner	28.000 BTU/H
Exterior Finish	Stainless Steel

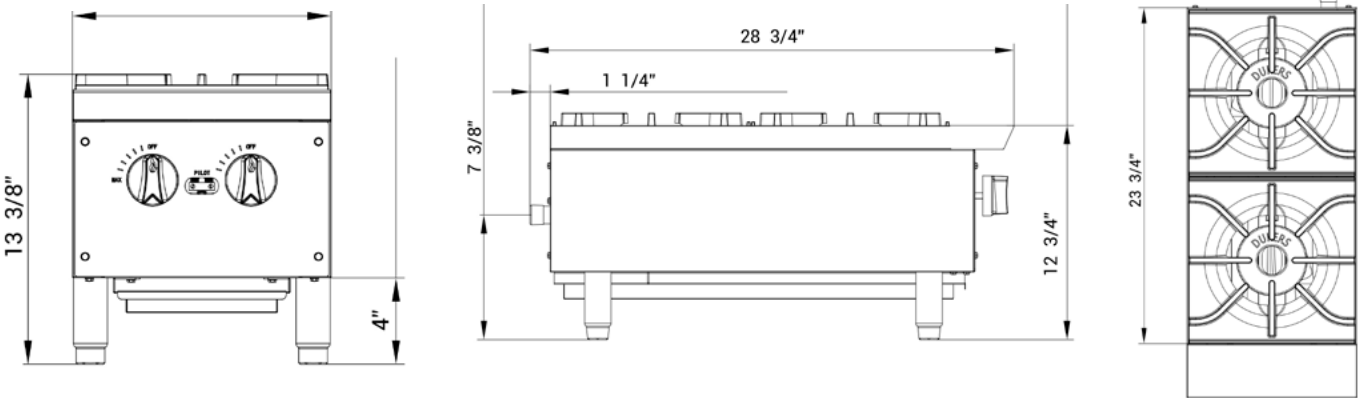


HOT PLATE												
Model	External Dimensions (inches)			Packing Carton (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined
	W	D	H	W	D	H						
DCHPA12	12	28 3/4	13 3/8	14 1/8	32 5/8	17 3/4	66.14	88.18	NG/Propane	2	28000 BTU/H	56000 BTU/H
DCHPA24	55 1/8			26 1/8			110.23	143.3		4		112000 BTU/H
DCHPA36	82 5/8			38 1/4			154.32	209.44		6		168000 BTU/H
DCHPA48	48			50 1/4			198.42	264.56		8		224000 BTU/H

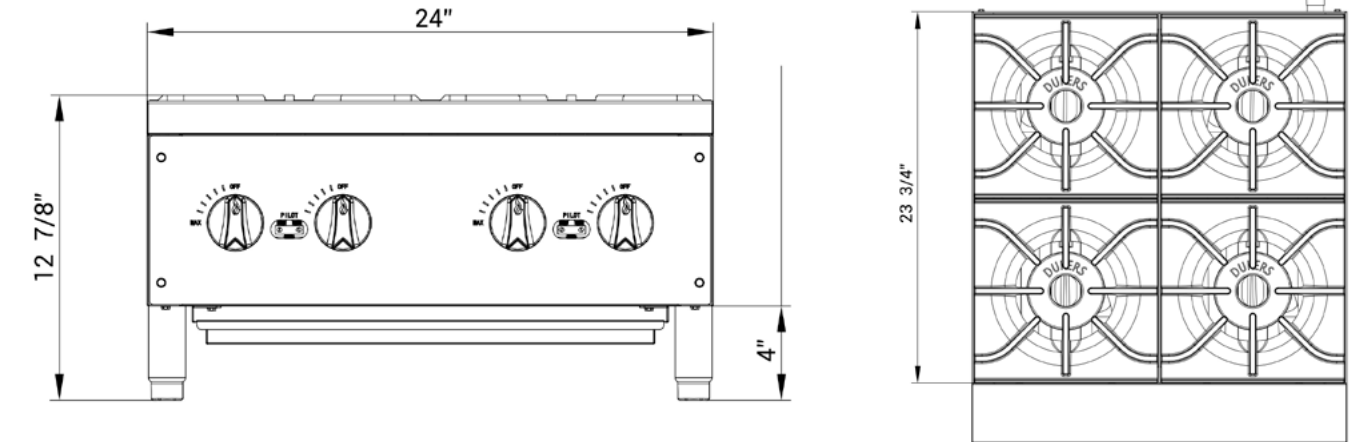
DCHPA12

All models - Side View

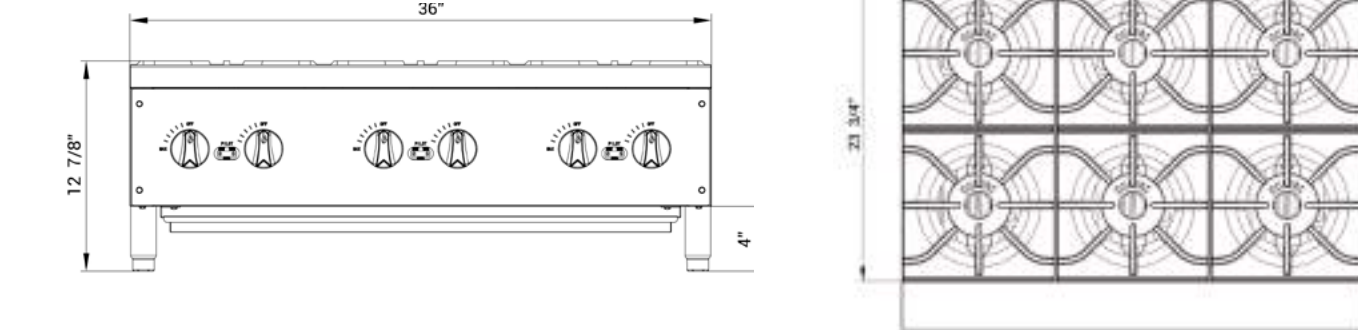
Top View



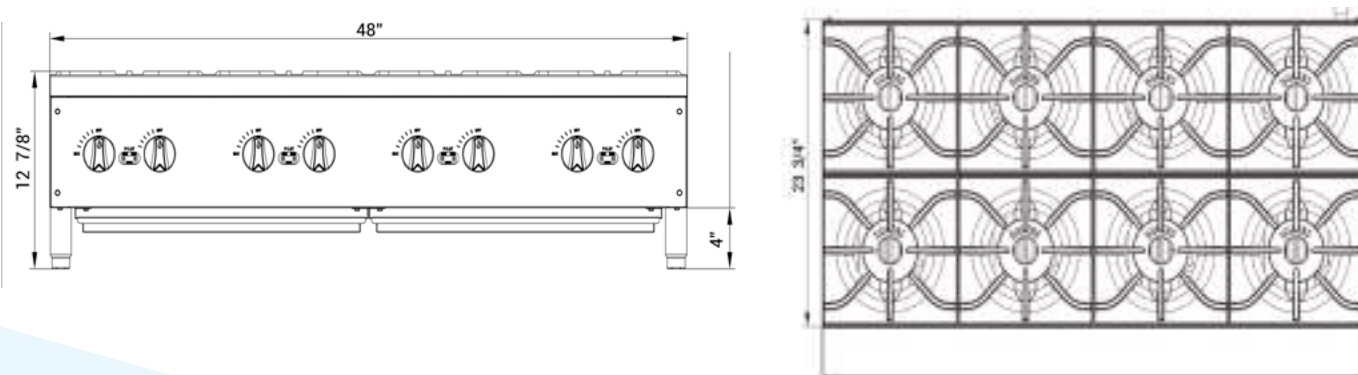
DCHPA24



DCHPA36



DCHPA48



STOCK POT RANGE

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

Catch Tray



Ventilation



Legs





Stock Pot Range



DCSP1



DCSP2

Features & Benefits

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



Technical Specifications

Gas Source **NG/Propane**

Single Burner **40000 BTU/H**

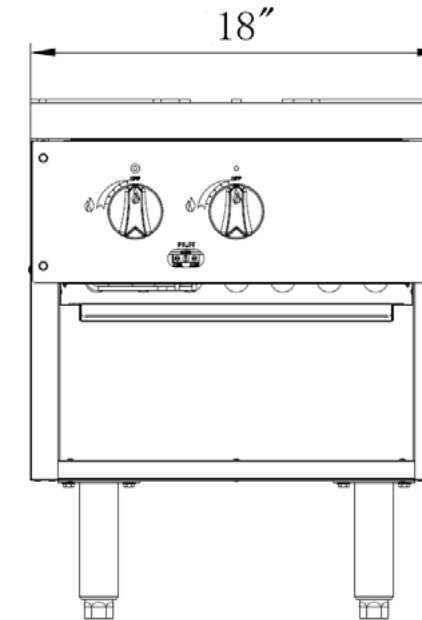
Gas Pressure **NG: 5 "WC
Propane: 10 "WC**

Nozzel **NG: 32#
Propane: 48#**

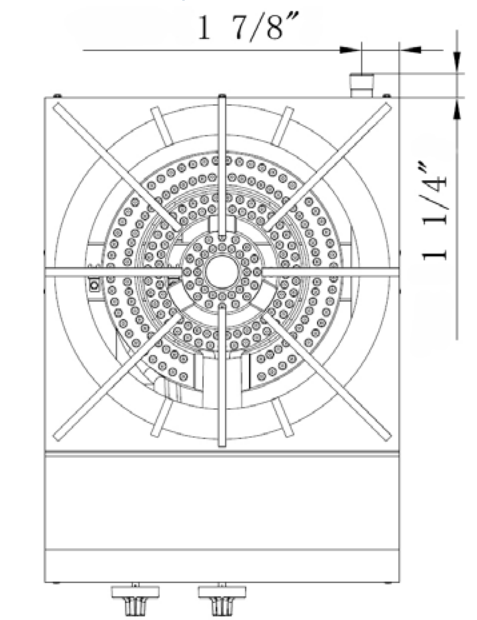


Model	STOCK POT									
	External Dimensions (inches)			Packing Carton (inches)			Burner Count	Single Burner	Combined	Gas Source
	W	D	H	W	D	H				
DCSP1	18	27 1/2	22 5/8	21 1/8	30 7/8	24	2	40000 BTU/H	80000 BTU/H	NG / Propane
DCSP2		52 1/4			55 1/2		4		160000 BTU/H	

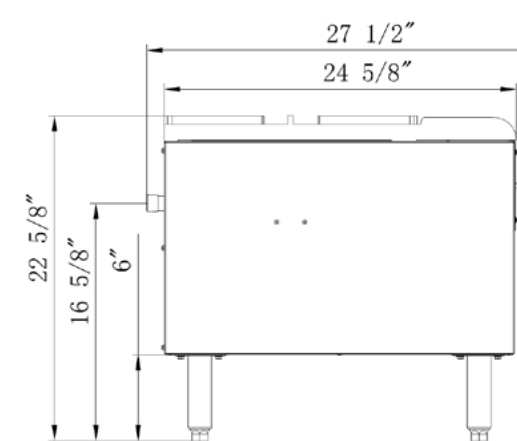
Both Models Front View



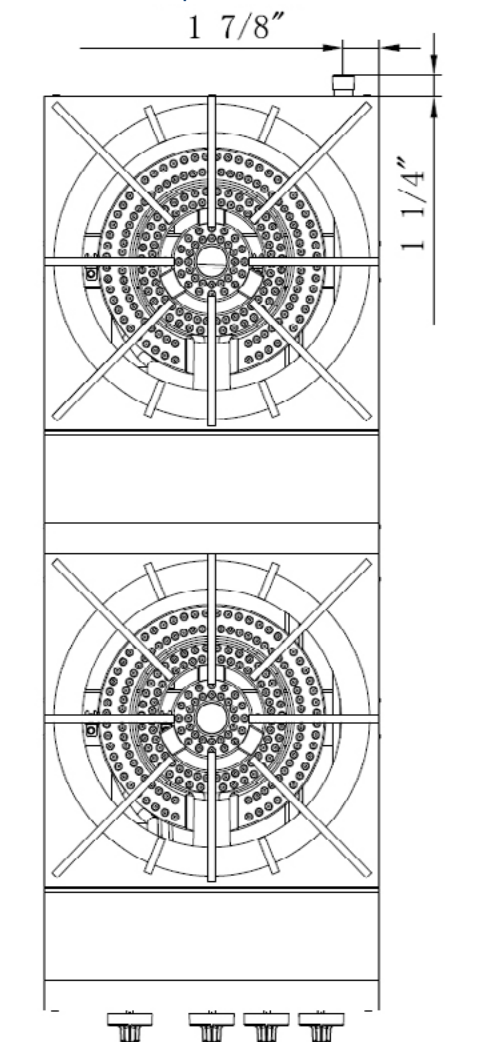
DCSP1 Top View



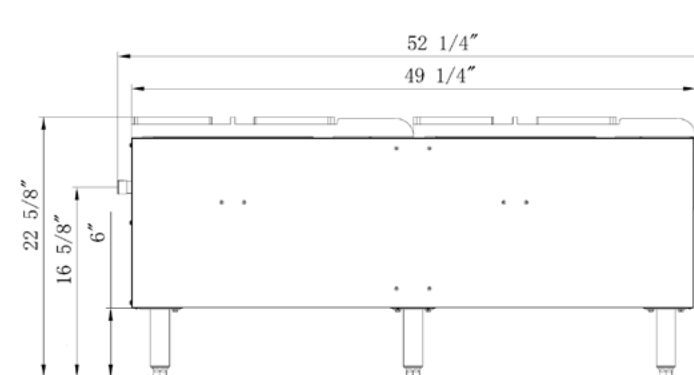
DCSP1 Side View



DCSP2 Top View



DCSP2 Side View



Gas Cooking Line

GAS RANGE

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

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



Cooking Surface



Knobs





Gas Range



DCR24-4B



DCR24-GM



DCR24-4B and DCR24-GM

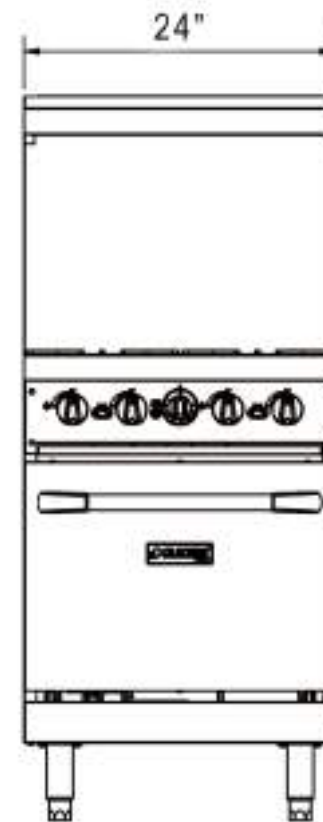
Features & Benefits

- ✓ 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.

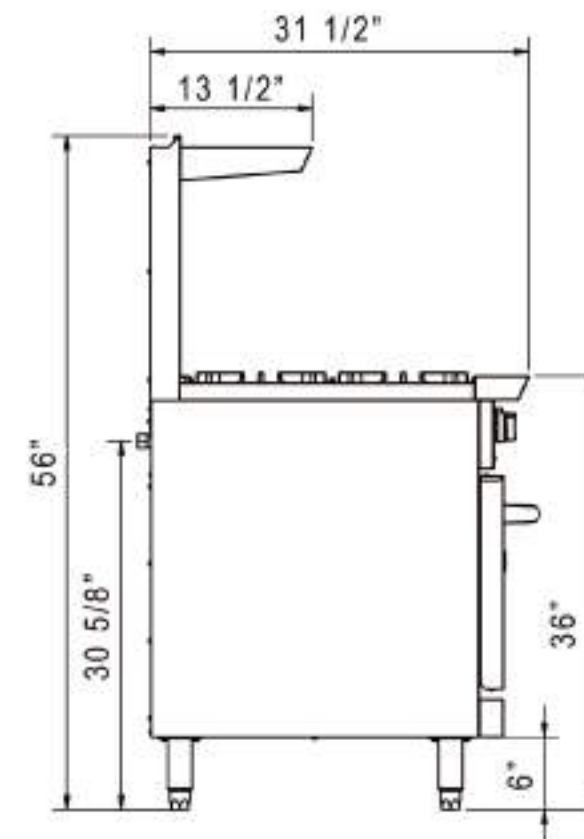


Model	GAS RANGE																					
	External Dimensions			Packing Carton			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzel	Gas Pressure	Container Fitment						
	W	D	H	W	D	H																
DCR24-4B 4 burner	24	31 1/2	56	26	36 4/5	38 1/5	122.7	155.7	LPG	Hot Plate	4	28000	142000	52	10	86						
										Oven	1	30000										
									NG	Hot Plate	4	31000	154000	41	5							
										Oven	1	30000		40								
DCR24-GM 24" Griddle Top							24	31 1/2	56	26	36 4/5	38 1/5	138.5	168.5	LPG		Griddle	2	26000	82000	53	10
																	Oven	1	30000		52	
															NG		Griddle	2	26000		43	5
																	Oven	1	30000		40	

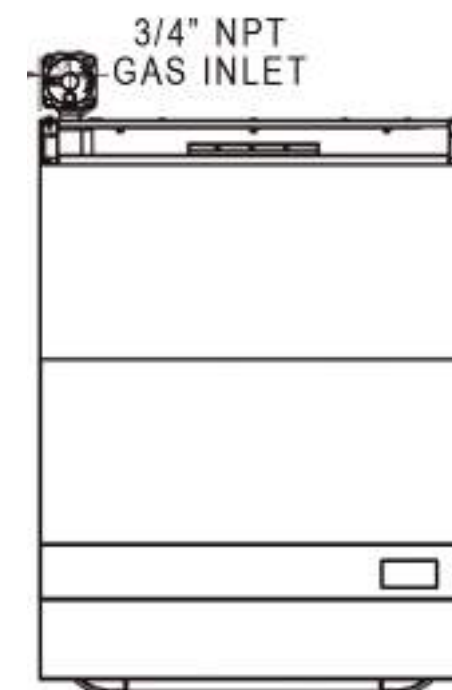
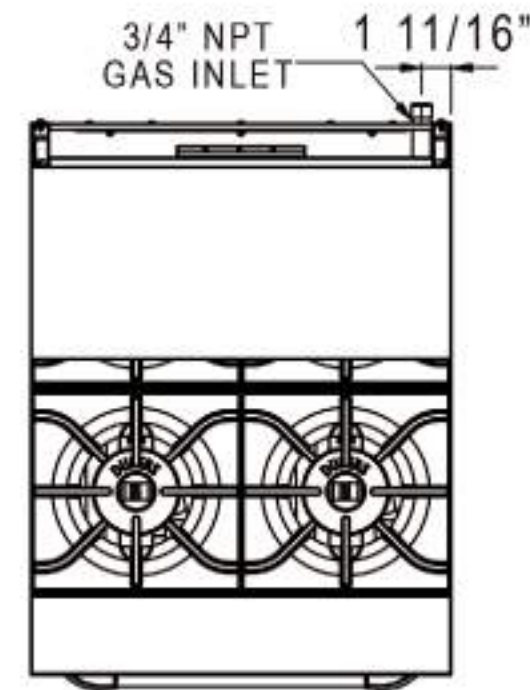
DCR24-4B and DCR24-GM



DCR24-4B and DCR24-GM side view



DCR24-4B and DCR24-GM top view





Gas Range



DCR36-6B



DCR36-2B24GM



DCR36-4B12GM

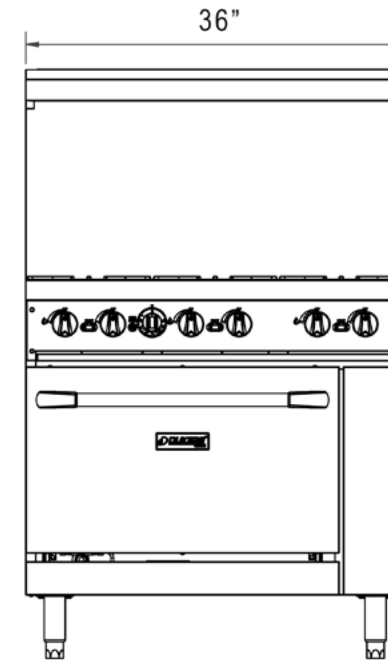
Features & Benefits

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

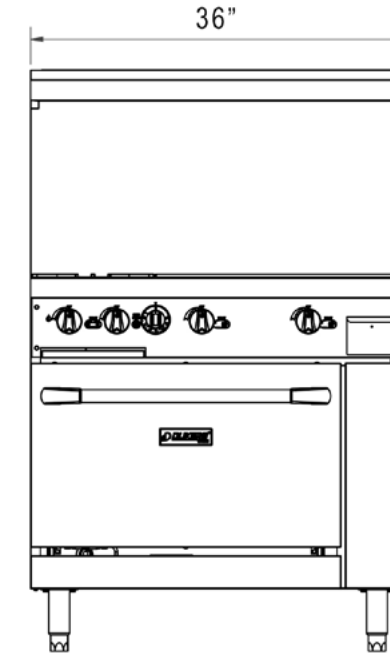


Model	GAS RANGE															
	External Dimensions			Packing Carton			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment
	W	D	H	W	D	H										
DCR36-6B 6 burner	36	31 1/2	56	38	36 4/5	38 1/5	160.4	199.4	LPG	Hot Plate	2	28000	203000	52	10	52
										Oven	1	35000				
									NG	Hot Plate	2	31000	221000	49	5	
										Oven	1	35000				
DCR36-2B24GM 36" Combination 2 Burner & 24" Griddle Top							181.65	220.65	LPG	Hot Plate	4	28000	143000	52	10	
										Griddle	1	26000		53		
										Oven	1	35000		49		
									NG	Hot Plate	4	31000	149000	41	5	
										Griddle	1	26000		43		
										Oven	1	35000		37		
DCR36-4B12GM 36" Combination 4 Burner & 12" Griddle Top							170.8	209.8	LPG	Hot Plate	4	28000	173000	52	10	
										Griddle	1	26000		53		
	Oven	1	35000	49												
	NG	Hot Plate	4	31000	185000	41			5							
		Griddle	1	26000		43										
		Oven	1	35000		37										

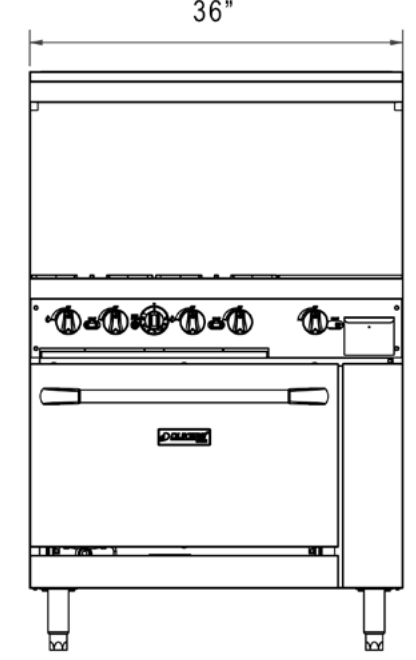
DCR36-6B



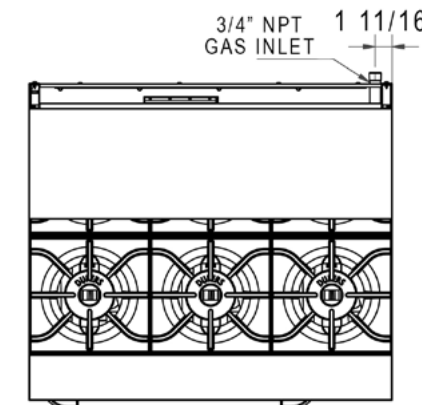
DCR36-2B24GM



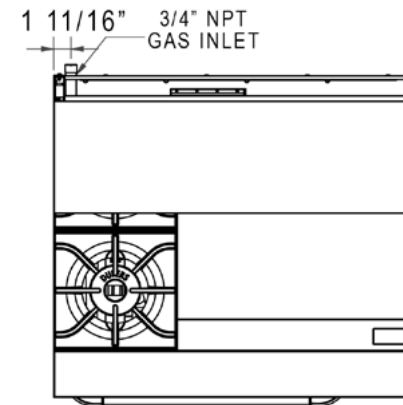
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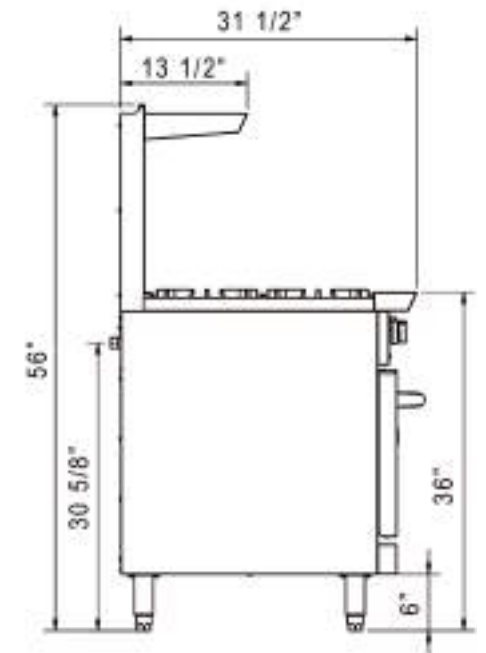
DCR36-6B



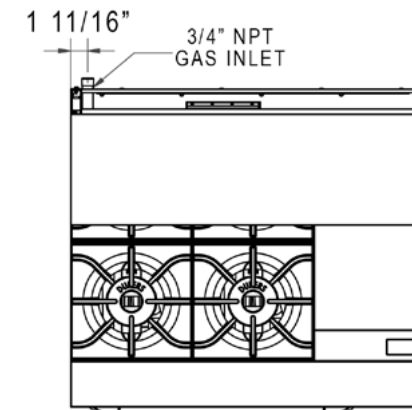
DCR36-2B24GM



All models side view



DCR36-4B12GM





Gas Range



DCR60-10B



DCR60-6B24GM



DCR60-4B36GM

Features & Benefits

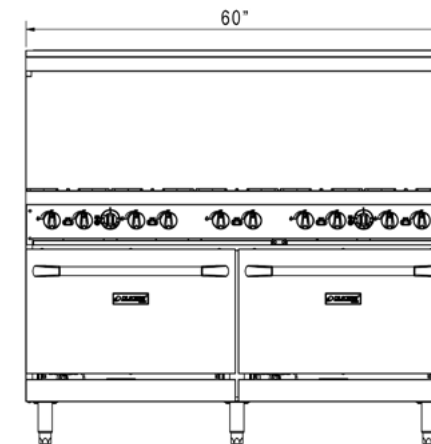
- ✓ Stainless steel exterior including front, back sides, kick plate, back guard and over shelf.
- ✓ Heavy duty 3/4" thick polished steel griddle plate and heavy duty 12" X 12" removable, cast iron top grates.
- ✓ Oven temperature range between 175°F to 500°F.
- ✓ 3/4" NPT rear gas connection and regulator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



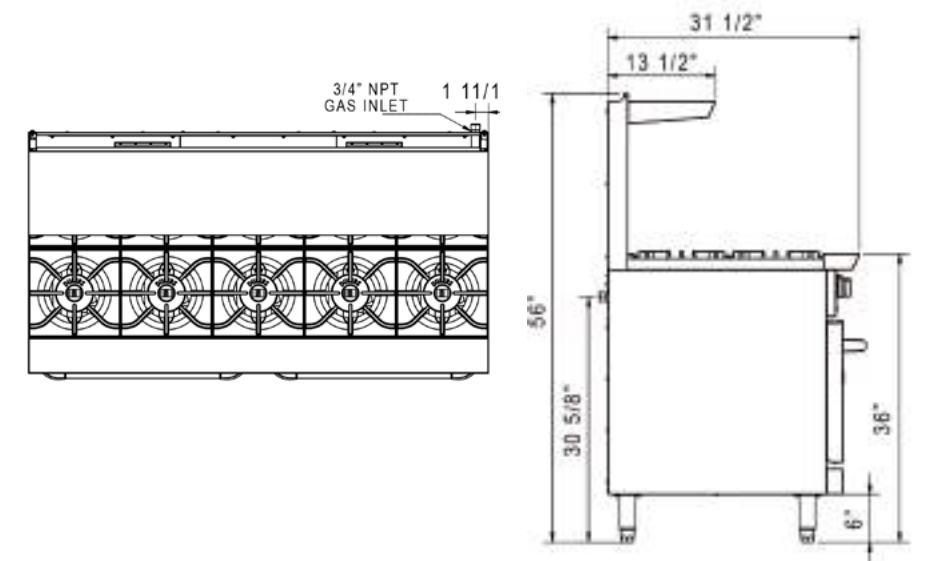
Model	GAS RANGE															
	External Dimensions			Packing Carton			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Nozzle	Gas Pressure	Container Fitment
	W	D	H	W	D	H										
DCR60-10B 10 burner	60	31 1/2	56	62	36 4/5	38 1/5	271.6	325.6	LPG	Hot Plate	2	28000	350000	52	10	44
										Oven	1	35000		49		
									NG	Hot Plate	2	31000	380000	41	5	
										Oven	1	35000		37		
DCR60-6B24GM 60" Combination 6 Burner & 24" Griddle Top							284.6	338.6	LPG	Hot Plate	4	28000	290000	52	10	
										Griddle	1	26000		53		
										Oven	1	35000		49		
									NG	Hot Plate	4	31000	308000	41	5	
										Griddle	1	26000		43		
										Oven	1	35000		37		
DCR60-4B36GM 60" Combination 4 Burner & 36" Griddle Top							292.4	346.4	LPG	Hot Plate	4	28000	260000	52	10	
										Griddle	1	26000		53		
										Oven	1	35000		49		
									NG	Hot Plate	4	31000	272000	41	5	
										Griddle	1	26000		43		
										Oven	1	35000		37		

Front view

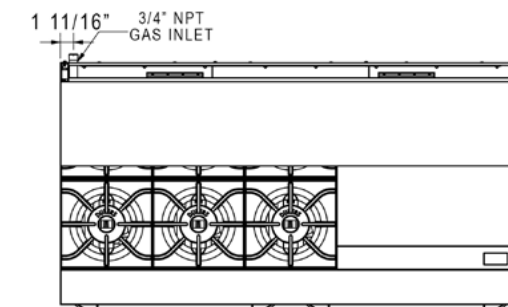
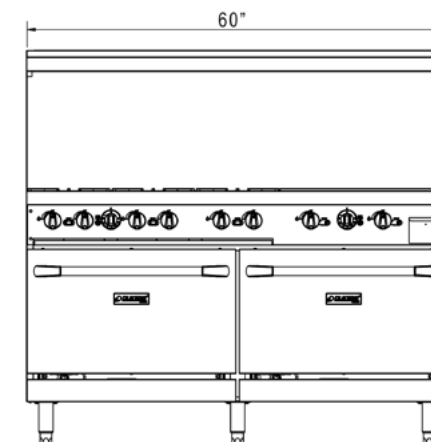
DCR60-10B



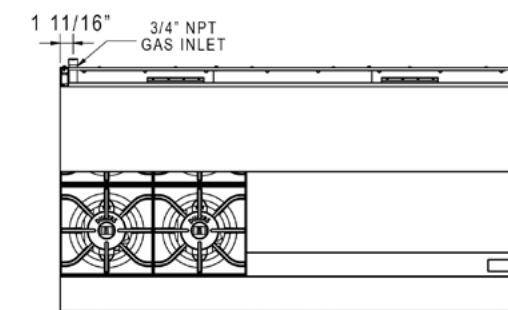
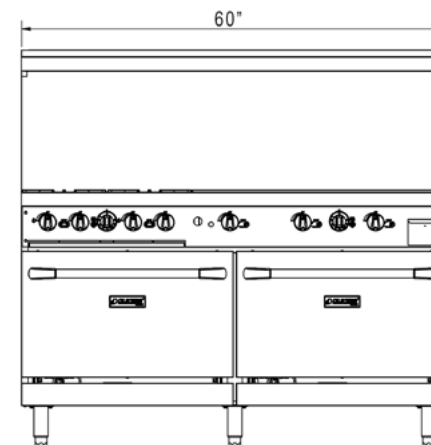
Top view



DCR60-6B24GM



DCR60-4B36GM



Stainless Line

DOUBLE OVERSHELF

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





Double Overshelf



Features & Materials

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



Shelf



Support Beam



Upright Place Hodler

DOUBLE OVERSHELF							
Model	External Dimensions (inches)			Top & Bottom Shelf	Shelf Middle Beam	Upright	Upright Support
	W	D	W				
DCOS -1650	49 5/8	16	32	20 Gauge Type 201 Stainless	N/A	1" diameter 18 Gauge Tube	16 gauge Type 201 Stainless
DCOS -1662	61 1/2				20 Gauge Type 201 Stainless		
DCOS -1674	73 3/4				N/A		
DCOS -1850	49 5/8	18			20 Gauge Type 201 Stainless		
DCOS -1862	61 1/2				20 Gauge Type 201 Stainless		
DCOS -1874	73 3/4				20 Gauge Type 201 Stainless		

