

Duke Manufacturing relaunches its Waterless Hot Food Well



By eliminating the need for hot water and steam, Duke's Waterless Hot Food Well is less likely to burn operators

Global food service equipment manufacturer [Duke Manufacturing](#) announces it has further enhanced its Waterless Hot Food Well.

The innovative product is designed to hold heated foods at safe serving temperatures with no need for water or drains, improving safety and replacing traditional water or steam wells.

The Duke's Waterless Hot Food Well, which received the 2022 Kitchen Innovation award from the National Restaurant Association (NRA), has been proven to be easy and fast to service, with convenient maintenance. Each well can be easily lifted out and unplugged for service.

“Our waterless hot food well is the latest in a long line of leading-edge food service and kitchen equipment innovations from Duke,” said Jim Klimt, Vice President of Sales, in an April 24 press release. “The new well provides food service operators with the right functionality and precision control technology while helping to increase operational efficiency and cost reduction over time.”

The product has several advantages over traditional wet hot food wells. The waterless well is capable of operating multiple units on a single control, has reduced utility requirements, preheats faster and costs significantly less to operate compared to traditional wet hot food wells. The gentle heating technology and precise temperature control prevent starchy foods like rice, macaroni and cheese,

and mashed potatoes from scorching while still keeping them hot.

The Waterless Hot Food Well is also easy to clean, thanks to Duke's patent-pending removable non-stick liner. Food service operators can easily wipe off spilled food or remove the liner and run it through a dishwasher. The well can be installed without the need for water connections or floor drains and can connect up to five units on a single 208-volt, 15-A circuit. With reduced utility requirements, the waterless well is a great choice for installation on mobile carts.

With its quick preheat time of only 20 minutes, the Duke's Waterless Hot Food Well outpaces traditional wet hot food wells by 33 percent. As a result, the waterless well offers added cost savings, with an estimated operating cost of about \$115 per year, based on national electric rates, compared to the \$395 per year cost of a typical wet well.