



Your Solutions Partner

# Quick Reference Users Guide

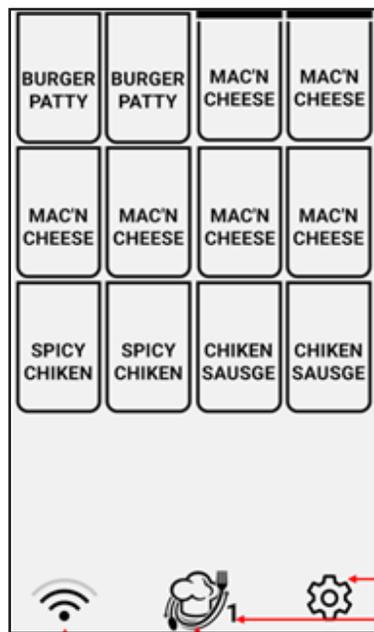
## READYFLEX™ HOT HOLDING CABINET



RFHU-23 SHOWN

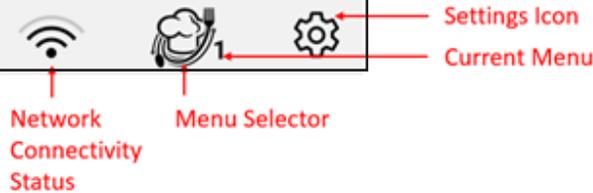
### MODELS

- RFHU-22
- RFHU-23
- RFHU-24
- RFHU-32
- RFHU-34
- RFHU-35M
- RFHU-42
- RFHU-21F
- RFHU-31F
- RFHU-41F
- RFHU-51F
- RFHU-22F
- RFHU-23F
- RFHU-52F



Lid Indicator  
Recipe Name

### User Interface Screen



### Menu Controls

**CAUTION:** Please read these instructions completely before attempting operate this equipment.

**WARNING for CA residents:** go to [www.dukemfg.com/prop65](http://www.dukemfg.com/prop65) for prop 65 warning

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# Basic Operations

1

Turn unit on.

## BOOT SCREEN



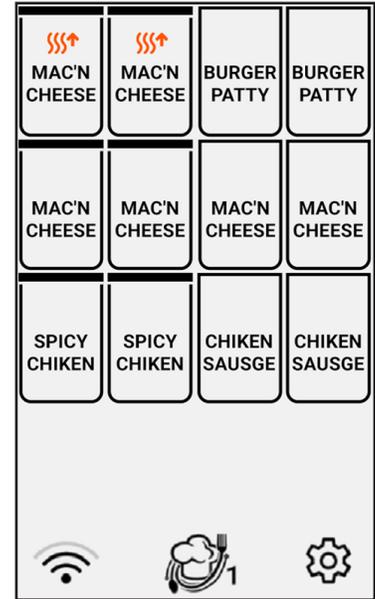
2

Based on your unit a menu will be displayed. i.e. 3X4 shown below.



3

When the unit first boots each well will contain a preheating icon. When well reaches temp the icon will clear and well is ready.



4

Each recipe is programmed with a "hold time". When a well is started the color of the well will change to green, use this product first. When a second well of the same recipe is started it will change to amber use next.



5

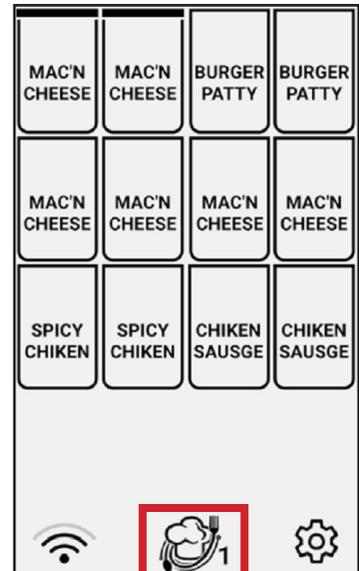
When the well countdown timer expires, the timer shows a "X", the well turns red and an alarm will sound. Touching the well, cancels the alarm. To cancel an unexpired timer you must press and hold.



6

Three-day part menus are available to be selected on the runtime screen.

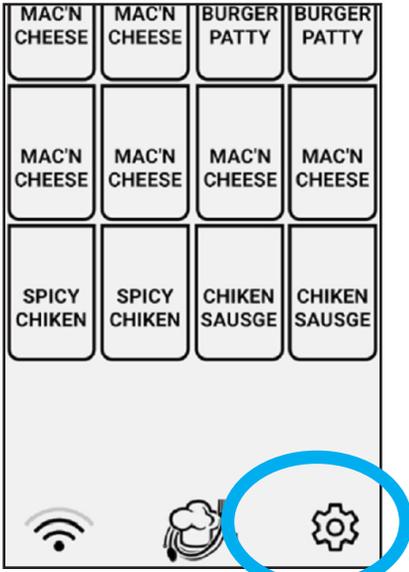
**1 - Breakfast    2 - Lunch  
or 3 - Dinner**



# PHU Configurator

1

Several Settings are available on the RFHU. To enter the Settings menu click on the cog icon (⚙️) which is found in the lower right hand corner of the runtime screen.



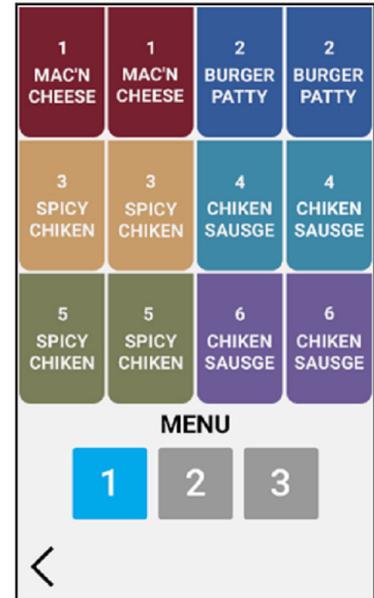
2

Select "PHU Config".



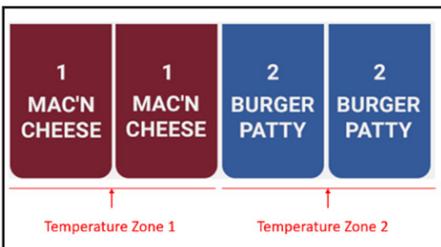
3

When selecting "PHU Config" the following screen will appear. The PHU Config option allows the recipe mapping of each well for each menu.



4

The number in the middle of each zone along with the color indicates that the individual wells are within the same temperature zone.



Current well mapping is displayed. For example "MAC'N CHEESE" is selected for both wells in "Zone 1". The "BURGER PATTY" recipe is selected for both wells in "Zone 2". When programming, only recipes with the same BOTTOM (and TOP) temperature can be configured next to each other within the same temperature zone.

5

When an individual well is pressed a list of available recipes will appear available for selection within the zone, for example:



5b

Use the left and right navigation buttons to scroll through the available recipes for this RFHU. To assign a new recipe to the well, simply select the desired recipe.

Select  to exit without making a change.

Select  to save and update the RFHU Configuration.

When the user returns to the runtime screen and the well has stopped, the new recipe name will appear where programmed.

**Note:** If a change is made and there is a current recipe running, the new recipe name will not take effect until the previous receipt has stopped/expired or been cleared.

## RFHU Recipe Editor

Selecting the “Recipe Config” option will display the list of local recipes currently stored on the Unit. These are sorted alphabetically.



Key information on each recipe is displayed on this screen view. This includes the Recipe Name (appears on the well on the runtime screen), the Hold Time, Cook More Time, Top Temperature and the Bottom Temperature.

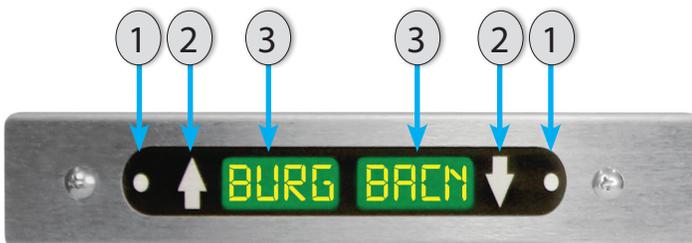
Page navigation buttons can be used on each screen to navigate through each set of recipes.

The “+” icon can be used to add a new local recipe. Selecting on an existing recipe will load the recipe in edit mode.

Each of the 9 recipe fields can be modified here.

## Optional Timer Bar

Timers can be started by pressing the arrow button adjacent to and point at the corresponding wells. When the well countdown timer expires, the LED will flash RED and an alarm will sound. Pressing the arrow button for the expired well, cancels the alarm.



1. **Status LED's: Indicates status of the pan**
  - a. Non-Illuminated – timer is inactive – *no product in pan.*
  - b. Green – timer is active – *product in pan (use 1<sup>st</sup>)*
  - c. Amber – timer is active – *product in pan (use next)*
  - d. Non-Illuminated – timer active – *product in pan (use later)*
  - e. Flashing Green – *cook warning time reached (cook more product)*
  - f. Flashing Red – *product is expired (discard)*

