HERE'S WHAT LEADING FRANCHISEES ARE SAYING ABOUT

THE DUKE FLEXIBLE BATCH BROILER

From executives at major Burger King franchises to their crew members, people are saying great things about the Duke Flexible Batch Broiler. And for good reasons. Whether giving their praise for its better performance, its better ROI, its better design, or its better-cooked product, they all agree that the Duke Flexible Batch Broiler is having an immediate impact on their restaurants' operations and bottom-line. But don't take our word for it... here are reasons why your peers think the Duke Flexible Batch Broiler is the better way to broil.

"The new Duke Flexible Batch broiler is very user friendly. I find that I can teach a new employee to be very efficient in 10 minutes. In addition, the quality of the product is superior to anything I have experienced in my 32 years in the BK System. In my opinion the Duke Flexible Batch Broiler is the best thing to happen to BK since the invention of the Whopper®."

Jay Amarosa
Years at Burger King: 32
Restaurant Number: BK #15948, Washington, MO
Annual Sales Volume: $1.5M
Peak Hour Volume: $1,075/Hour
Member of: OEAC

"With lower operating costs in labor, R&M, and utilities combined with a lower acquisition cost, the Duke Flexible Batch Broiler helps improve my profitability. I believe that in most situations the broiler will pay for itself in 12-18 months depending on the volume."

Glen Helton
Years at Burger King: 8
Restaurant Number: BK #295, New Orleans, LA
Annual Sales Volume: $1.8M
Peak Hour Volume: $1,100 - $1,200
Member of: FEAC advisory council, Board of Directors on Mid-South / Gulf Franchise Operators Franchise Association

Your Solutions Partner

Duke®

HERE'S WHAT LEADING FRANCHISEES ARE SAYING ABOUT THE DUKE FLEXIBLE BATCH BROILER

"We quickly got over our concerns about 'tying up the broiler' with the long cook time of either the Angus or Tender Grill products cooking, and getting behind on Whoppers and Burgers. That has not happened, and I think the reason is the nature of true batch cooking. The Duke Flexible Batch Broiler drops a whole PHU pan of product in the time it takes to cook one of anything. The result is a very quick recovery when you feel you are getting behind."

Don White
Founding President of the National Franchisee Association
Former Chairman of the Product Sub-Committee of the MAC
Currently Chairman of the Menu Optimization Committee of the MEAC

Dave Cutter
Board of Directors of the Northwest Franchisee Association for the past 12 years, Treasurer for 9 years, continues to serve
President of the Sea-Port Cooperative for 5 years, continues to serve on the Board of Directors

Years with Burger King: Don 36, Dave 28
Restaurant Number: #14298, Cornelius, OR
Annual Sales Volume: $1.77M
Peak Hour Volume: $837

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Order online at
www.TheBetterWayToBroil.com
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