



Specifications

F.O.B St. Louis, Missouri 63102



DBC-2E

AGENCY LISTINGS:



DUKE MANUFACTURING CO.

2305 N. Broadway
St. Louis, MO 63102

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314-231-1130 In Missouri
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www.dukemfg.com

SS-DM-00102-CO-25

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Duke Baking Centers - DBC-2E Full Size - Deep Depth - Electric

☐ **DBC-2E** 613-E3 Oven, Electric/PFB-2 Proofer Base

OVEN SECTION:

- 6 racks/13 rack positions
- Porcelain interior finish - 29"W x 24"H x 28" D cavity
- Stainless steel front, sides, top
- 65/35 stainless steel dependent doors
- Double pane glass in 65 door
- 1-1/2" insulation on bottom, sides, back
- 3" insulation on top

OVEN CONTROLS:

- ☐ "XX" - Solid state digital time and temperature controls, 12-hour countdown timer, **Cook and Hold** feature, 2-speed fan, Pulse fan capability
- ☐ "ZZ" - 10 programmable menu buttons, 5-rack ID timers, computerized digital time and temperature controls, Cook and Hold feature, 2-speed fan, Pulse Fan capacity

PROOFER SECTION

- Stainless steel front, sides, back and top
- Tempered glass on self-closing door
- Stainless steel cavity - 8 rack guides/16 racks
- Solid state temperature control
- 1-hour electric dial timer
- Water reservoir
- 1545 watts, 120 volts, 13.0 amps

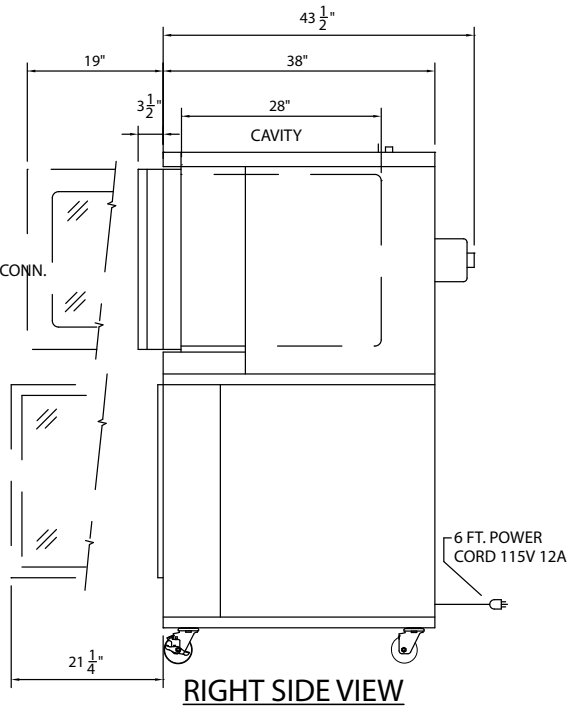
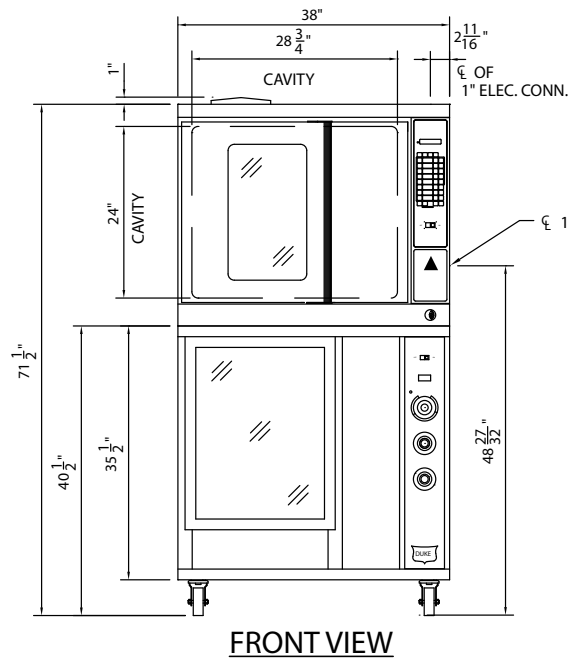
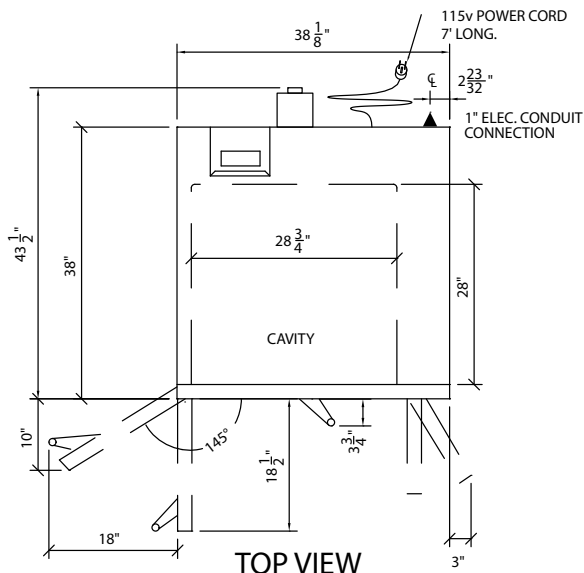
SHORT FORM SPECIFICATIONS:

Duke Baking Centers - DBC - 2E - 613 -E3 Oven - Electric/PFB-2 Proofer Base.

Oven and proofer sections shall be constructed of stainless steel exteriors, with proofer section having stainless steel cavity, while oven has porcelain interior. Oven section shall have 65/35 stainless steel doors, with glass on 65 door, hinged on oiled bronze bushings. Bottom, sides and back of oven shall be fully insulated with 1-1/2" thick insulation, top to have 3" thick insulation. Six racks and 13 rack positions available in oven section with 8 level rack guide holding up to 16 trays in proofer section. Two-speed, 1/2 HP blower motor in oven. Proofer section shall have large tempered glass door with extruded aluminum frame with silicone gasket and magnetic seal. Unit mounted on 6" polyurethane casters, two with locks. Proofer shall have main on/off power switch, with solid state (RTD) temperature control, with 3 different zone settings; proof/warming/holding. Humidity controlled through infinite switch dial. 1-hour electric dial type timer, with continuous sounding buzzer mounted on control panel. Water reservoir shall hold 2 quarts of water. A total of 1545 watts in heating element, with 1045 watts required to control temperature and 500 watts to be utilized for humidity control shall be standard. Proofer shall operate on 120 volts and draw 13 amps. Six foot cord and plug supplied. Unit shall have 1/10 warranty consisting of 1 years parts and labor on entire proofer/oven (excluding consumables) and additional 10 year limited oven door warranty as standard.

DUKE BAKING CENTERS - DBC-2E FULL SIZE - DEEP DEPTH - ELECTRIC

□ **DBC-2E** 613-E3 Oven, Electric/PFB-2 Proofer Base



Electrical Specifications

	208V Amps	240V Amps	KW
1 Phase	40.0	35.0	10.0
3 Phase	30.5	21.0	10.0
PFB-2	120V Amps		
1 Phase	13.0	n/a	1.5

▲ - Electronic connection point

DIMENSIONS:

FREIGHT CLASS: 85

Model	Depth		Width		Height		Cube ft. crated	Weight	
	in	cm	in.	cm	in.	cm		lbs	kg
613-E3	43-1/2	110.5	38	96.5	31-1/2	80.0	35.3	540	245
PFB-2	38	96.5	38	96.5	40-1/2	102.9	39.4	300	136



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Specification subject to change

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