



"Your Solutions Partner"

Specifications

F.O.B Sedalia, Missouri 65301



613-E1V

OPTIONS:

- Stainless steel interior
- 27" stainless steel angular legs
- Open leg base, stainless steel, w/rack guides
- Stainless steel back enclosure panel
- Seismic feet
- Field stacking kit
- High Voltage (380/415/440/480)
- Casters
- Porcelain drip tray
- Extra oven racks - standard and deep depth
- Prison package - tamper proof screws, lexan hinged cover with lockable clasp
- Extended warranty

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102

800.735.3853 Toll Free
 314-231-1130 In Missouri
 314.231.5074 Fax
 www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Duke Convection Ovens

Single Section - Standard Depth - Electric

- 613-E1** Single section, standard depth

STANDARD FEATURES:

- 6 racks/13 rack positions
- Porcelain interior finish
- 65/35 stainless steel doors - chain driven
- Double pane glass in 65 door
- 27" angular painted legs

OVEN SECTION:

- Stainless steel front, sides and top
- 1-1/2" insulation on bottom, sides and back
- 3" insulation on top

OVEN CONTROLS:

- "V" - Basic snap action thermostat (200° - 500°F), 60 minute electric dial timer with continuous sound buzzer, 2-speed fan
- "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

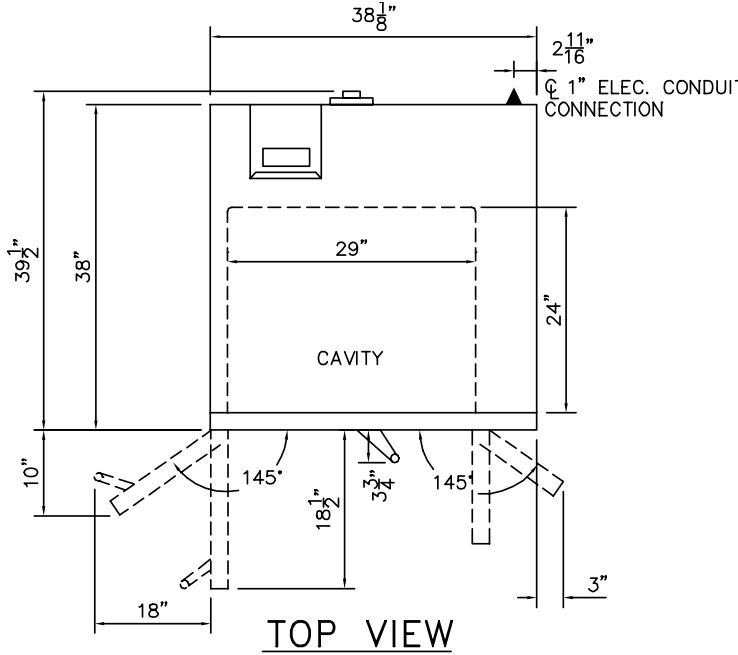
SHORT FORM SPECIFICATIONS:

Duke Convection Ovens - Electric - Single Section - Standard Depth.

Front, sides, top, door, interior door liners and door gaskets shall be constructed of stainless steel. Porcelain interior finish, with 6 racks and 13 rack position, and 7/8" coved corners. Unit shall have simultaneously opening doors and 27" angular painted legs with adjustable feet. Two speed blower motor. Unit shall have 65/35 chain driven stainless steel doors with double pane glass in 65 door. Doors shall be mounted on full length solid steel shafts and bronze bushings. Interior lighting to be (2) 40 watt, 115v bulbs. Bottom, sides and back shall be fully insulated with 1-1/2" thick insulation, top to have 3" thick insulation. Units shall have 11 KW input with 1/2 HP, 2-speed blower motor. An ON-OFF-COOL DOWN switch shall be supplied. Unit to be fused to protect against overload. Overall dimensions of unit shall be: 60" height, including 27" legs, 38" width, depth of 39-1/2" and cavity dimensions of 29"W x 24"H x 24"D.

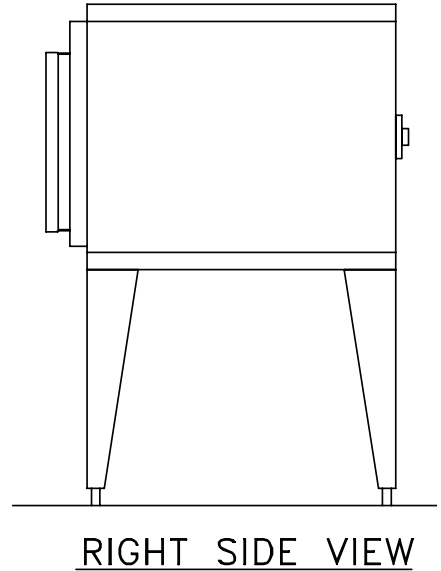
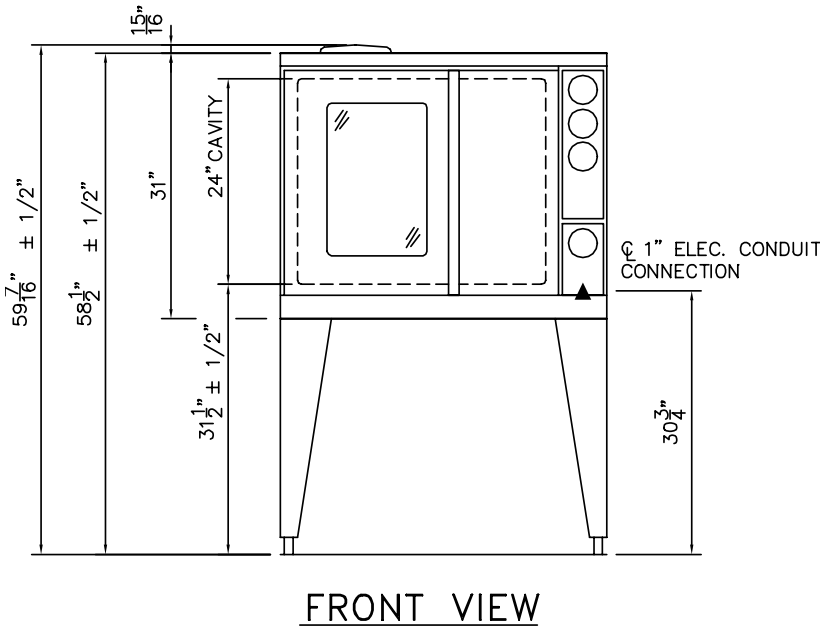
**DUKE CONVECTION OVENS
SINGLE SECTION - ELECTRIC - STANDARD DEPTH**

□ 613-E1 Single section, standard depth



Electrical Specifications - Per Section				
	208V Amps	240V Amps	408V Amps	KW
1 Phase	52.8	45.8	n/a	11.0
3 Phase	30.5	26.5	13.3	11.0

▲ - Electronic connection point



DIMENSIONS:

FREIGHT CLASS: 85

Model	Depth front view		Width		Height top view		Cube ft. crated	Weight	
	in	cm	in.	cm	in.	cm		lbs	kg
613-E1	39-1/2	100.3	38	96.5	60	152.4	59.6	505	230.0



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Specification subject to change

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Specifications

F.O.B Sedalia, Missouri 65301



V Control



ZZ Control



XX Control

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Duke Convection Ovens Accessories and Options

OVEN CONTROLS:

- "V" - Basic snap action thermostat (200° - 500°F), 60 minute electric dial timer with continuous sounding buzzer, 2-speed fan
- "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 - **Not Available On Gas Ovens**

OPTIONS:

For Gas and Electric Convection Ovens

- Stainless steel interior
- 8" or 27" stainless steel angular legs
- Open leg base, stainless steel, w/rack guides
- Double stacked ovens - shipped assembled
- Stainless steel back enclosure panel
- Casters
- Seismic feet
- Field stacking kit
- Porcelain drip tray
- Extra oven racks - standard and deep depth
- Prison package - tamper proof screws, lexan hinged covers with lockable clasp
- Extended warranty

For Gas Ovens Only

- 48" flexible disconnect, with restraining device
- Down draft hood
- Flue deflector
- Common gas manifold

For Electric Ovens Only

- High voltage - 380/415/440/480

SHORT FORM SPECIFICATIONS:

Duke Convection Ovens - Accessories and Options. Three (3) control panels for electric 613, 613Q & 59-E series ovens, 2 oven control panels for gas 613 & 613Q series oven. Only "V" oven controls for E101 and E102 series ovens. Baking Station and Baking Centers available with "XX" and "ZZ" control panels. See above for specific options regarding gas and electric convection ovens.

AGENCY LISTINGS:



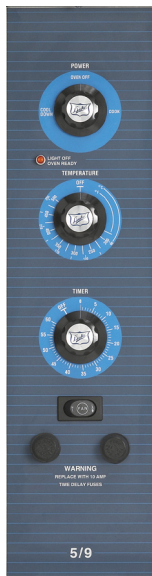
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DUKE CONVECTION OVENS ACCESSORIES AND OPTIONS

OVEN CONTROLS:

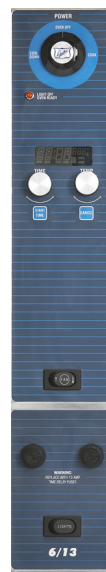
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V Control



ZZ Control



XX Control



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