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Specifications

F.O.B Sedalia, Missouri 65301



DBC-2G

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 Baking Centers - DBC-2G

Full Size - Deep Depth - Gas

☐ **DBC-2G** 613-G3 Oven, Gas/PFB-2 Proofer Base

OVEN SECTION:

- 6 races/13 rack positions
- Porcelain interior finish - 29"W x 24"H x 28" D cavity
- Stainless steel front, sides, top
- Double pane glass in 65 door
- 1-1/2" insulation on bottom, sides, back/3" on top
- 46,000 BTU

OVEN CONTROLS:

- ☐ "XX" - Solid state digital time and temperature controls, 12-hour countdown timer, **Cook and Hold** feature, 2-speed fan, Pulse fan capability

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

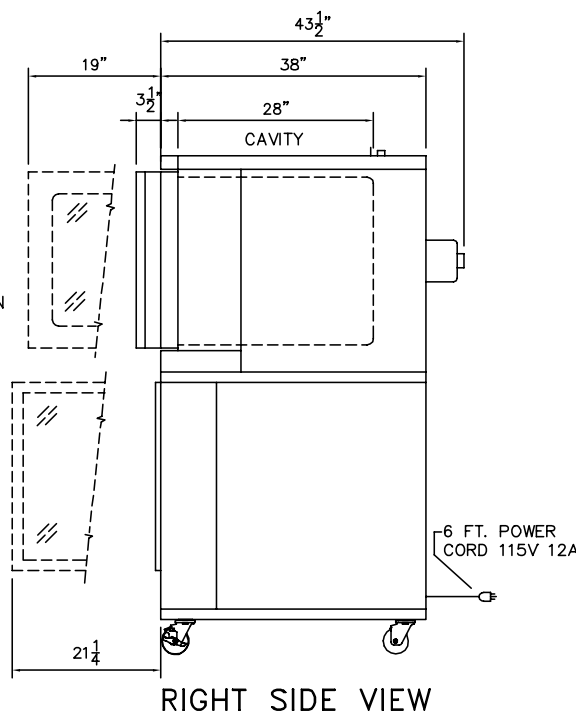
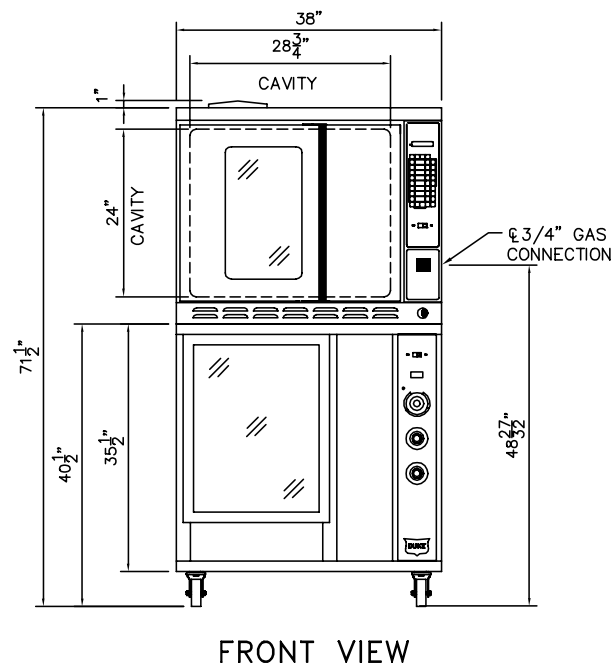
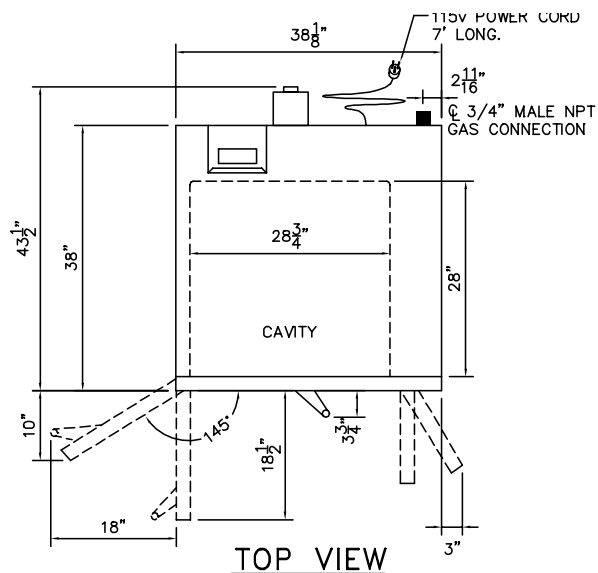
SHORT FORM SPECIFICATIONS:

Duke Baking Centers - DBC - 2G - 613 -G3 Oven - Gas/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. 46,000 BTU input, electronic relight system, manual gas shut-off on control panel for oven and two-speed. 1/2 HP blower motor. 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-2G FULL SIZE - DEEP DEPTH - GAS

■ **DBC-2G** 613-G3 Oven, Gas/PFB-2 Proofer Base



Gas Specifications		
	BTU/Hour	
613-G3	46,000	
PFB-2	120V	1 Phase - 13.0 Amps 1.5 KW
Regulated gas pressure required 3.5" WC natural /10" WC propane		
Combustible surface clearance - 1" side, 1" rear, 6" floor		
■ - Gas connection		
3/4" Gas connection		
Electrical requirements: 3.5 Amps/ 115V		
Standard 115V units supplied with 5' cord and plug		

DIMENSIONS:

Model	Depth		Width		Height		Cube ft. crated	Weight	
	in	cm	in.	cm	in.	cm		lbs	kg
613-G3	43-1/2	110.5	38	96.5	31-1/2	80.0	35.3	505	230.0
PFP-2	38	96.5	38	96.5	40-1/2	102.9	39.4	210	95.5

FREIGHT CLASS: 85

Specify gas type
Specify altitude over 2000 feet



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Specification subject to change

06/08
Printed in U.S.A
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