

DUKE

DBC-2 Baking Center



CATALOG NO. 9542A

consisting of an electrically heated 6/13 oven on PFB-2 proofer base

OVERALL DIMENSIONS:

(oven and proofer)

Height: 72"
Width: 38"
Depth: 43-1/2"

6/13 CONVECTION OVEN MODEL:

See individual specification sheets for detailed information.

613-E3W:

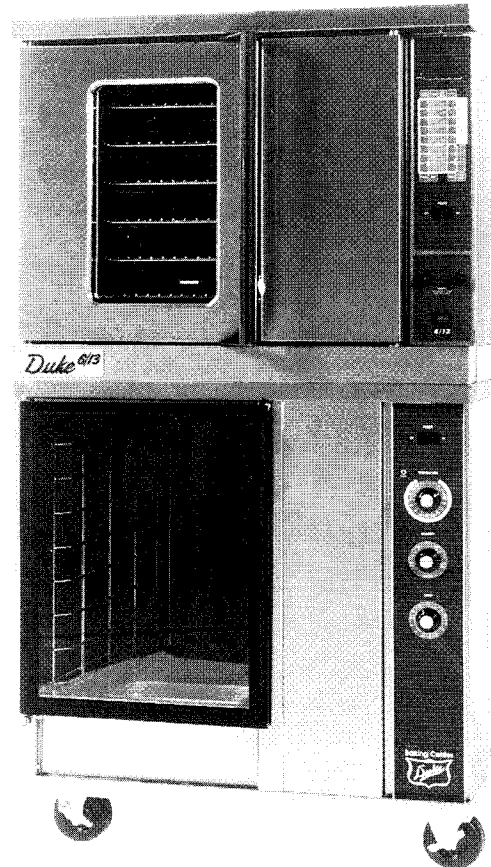
Electrically heated deep oven with solid state time, temperature control, pulse fan option, and 2-speed blower motor.

613-E3ZX:

Electrically heated, deep oven with push button solid state time and temperature control and 5 programmable menu buttons, 5 rack ID timers and 2-speed blower motor.

613-E3ZZ:

Electrically heated deep oven with push button solid state time, temperature control and 16 programmable menu buttons, 6 rack ID timers, 2-speed blower motor, an auxiliary back up thermostat system plus a fan delay gentle pulse.



DBC-2 consisting of 613-E3ZZ/PFB-2 shown

controlled through an infinite switched dial. Humidity range from zero to high. A one hour electric dial type timer, with continuous sounding buzzer is mounted on the control panel. A fractional HP fan blower gently circulates moist air throughout the proofer cabinet. Water reservoir holds 2 quarts of water.

Proofer Heating System:

Total of 1545 watts heating elements; 1045 watts required to control temperature and 500 watts utilized for humidity control. Proofer operates on 120 volts and draws 13 amps. Six foot cord and plug supplied.

WARRANTY:

A 1/10 warranty consisting of one (1) year parts and labor on the entire proofer/oven (excluding consumables) and an additional 10 year limited oven door warranty is standard.

PROOFER SPECIFICATIONS:

Proofer Exterior:

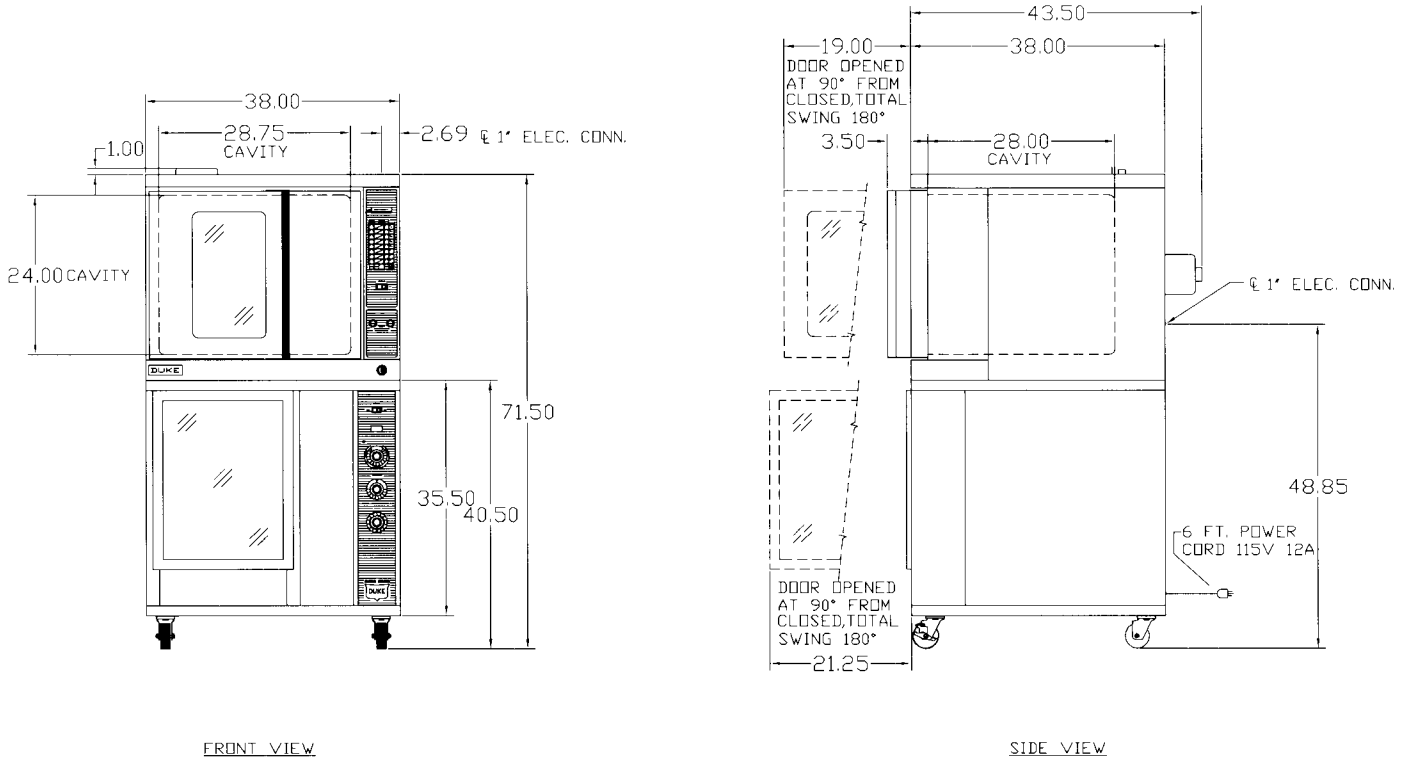
Stainless steel front, sides, back and top. Proofer door to have large tempered glass with an extruded aluminum frame with a silicone gasket and magnetic seal. Door to be spring loaded/self closing. Unit mounted on 6" polyurethane casters (2 with locks/swivel).

Proofer Interior:

Proofer cavity to be constructed of stainless steel. An eight (8) level rack guide will hold up to 16 each 13" x 18" baking sheets or 8 each 18" x 26" sheet pans.

Proofer Controls:

Main on/off power switch. Solid state (RTD) temperature control from 85°-160°F, with 3 different zone settings; proof/warming/holding. Humidity is



DBC-2 BAKING CENTER, 613E3ZZ, QVEN/PFB-2 PROOFER

00837

Model	Depth		Width		Height		Cube crated ft.	Weight	
	in.	cm	in.	cm	in.	cm		lbs.	kg
613-E3 Electric	43-1/2	110.5	38	96.5	31-1/2	80.1	35.3	505	230.0
PFB-2	38	96.5	38	96.5	40-1/2	102.9	39.4	210	95.5

Model	Electrical Specifications		
	KW/BTU per section	Voltage/Phase per section	Amperage per section
613-E3 Electric Oven	11.0	208/1 • 208/3 240/1 • 240/3	40 • 24 35 • 21
PFB-2 Proofer	1.5	120/1	13