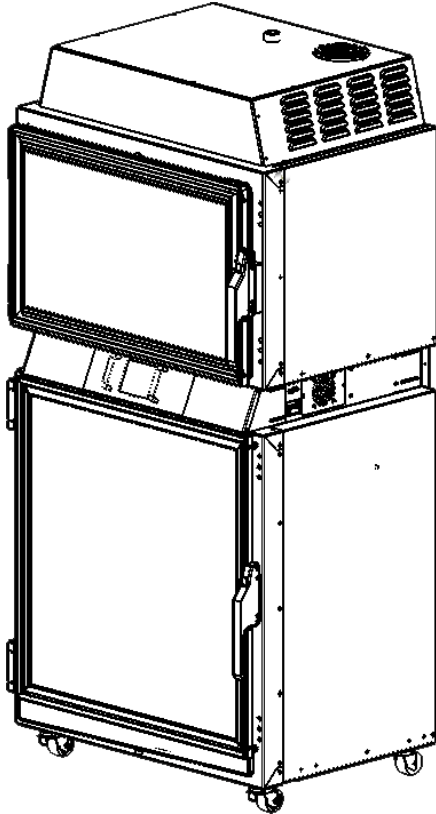




Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



Model - TSC3 6/18

OPTIONS:

- Dual check valve backflow preventer for water supply
- IVS (Integrated Ventilation System)
- Remote Hood Interlock kit
- Right hand or left hand hinged doors (factory build or field convertible)

Certifications:



DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1044 TSC-6/18M

Specification subject to change



WARNING For CA residents: go to www.dukemfg.com/prop65 for prop 65 warning

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL: TSC3-6/18

Oven:

- Stainless Steel Exterior - Front Frame: 430, 14 ga Top & Sides: 430 Steel, 18 ga
- Stainless Steel Interior - Top: 301, 14 ga Sides & Bottom: 301, 18 ga
- Interior cavity to be fully welded utilizing latest technology laser welding process
- (2) 2500 watt electric heating elements - 5,000 watts of baking power
- 1/2 horse power blower motor, externally accessible for servicing, top mounted
- Steam vent, 1.0" diameter, 305 S/S with solid machined aluminum metering port.
- Bulb & cap style electro-mechanical thermal limiter complaint with UL197
- Interior lights - Halogen, extended life, industrial rated, low voltage operation, 2 x 10W
- Multi-layer, 2" high temperature (1000°F) insulating material with corrugated aluminum wrap
- (3) Full pan size racks, solid core material, 301 stainless steel, fully polished, 0.306" diameter frame and 0.120" center support wire
- Cool Touch Door, double pane tempered glass, integral hinge for easy cleaning, easy change gasket
- Line supply cord strain relief and safety tether kit. NEC, UL IEC & CE rated

CONTROLS:

- Full Color 7" Touchscreen Control
 - Easy to use
 - Easy to learn
- Precision sensors
 - Separate RTD temperature sensors for oven and proofer.
 - Enclosed probe type humidity sensor with wide thermal response and differential compare output.
- Single touch recipe access from the main menu screen.
 - 6 Baking recipes.
 - 6 Proofing recipes (including dry out)

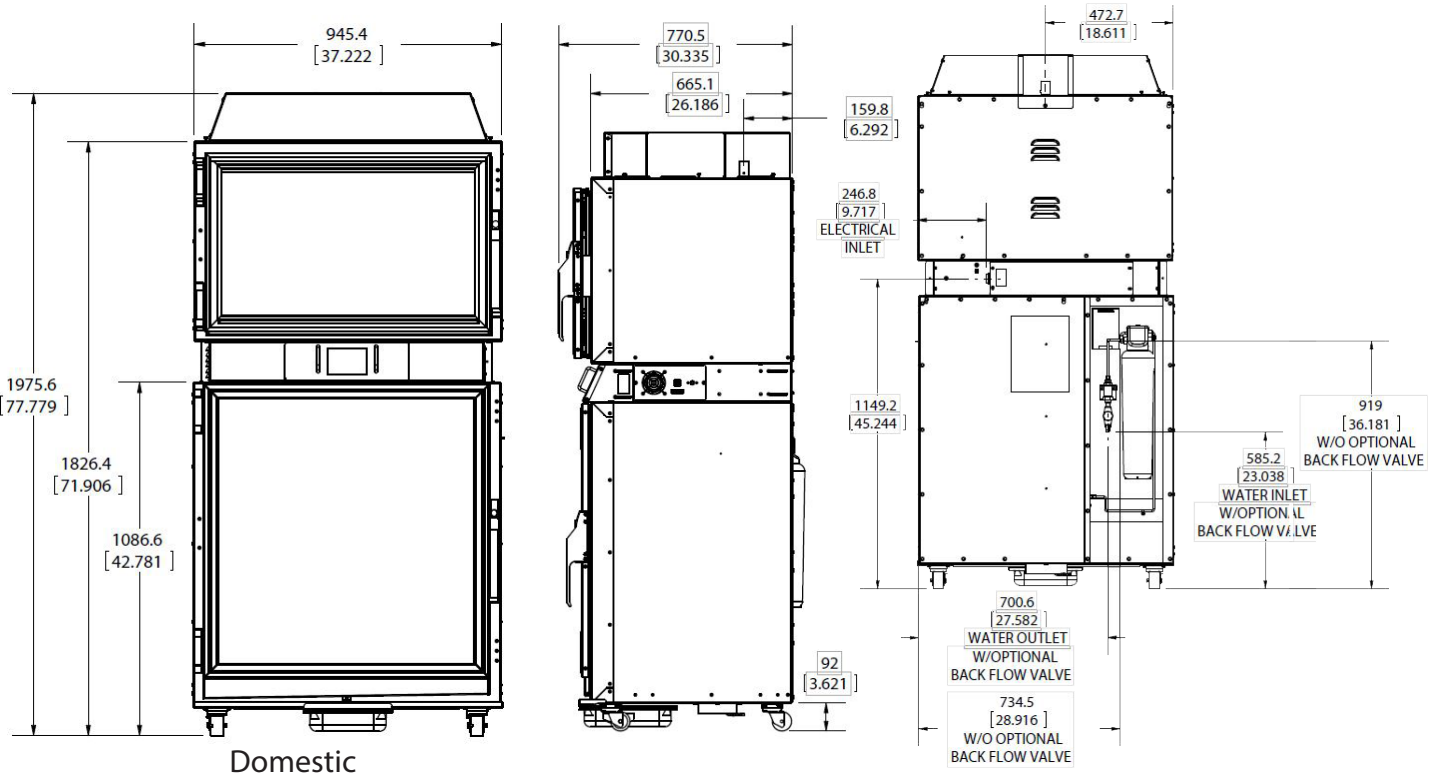
CONNECTIVITY:

- USB Support
 - Firmware Update
 - Recipe Import / Export
- Wi-Fi (Dual Band 802.11 A/B/G/N 2.4Ghz/5Ghz)
- Ethernet (10/100Mbps)
- Bluetooth

PROOFER:

- Stainless Steel Exterior - Bottom: 430, 14 GA Top & Sides: 430 Steel, 18 GA
- Stainless Steel Interior - Top: 301, 14 GA Sides & Bottom: 301, 18 GA
- (2) 500 watt heating elements - 1,000 watts of proofing power
- Humidity generation system - Water supply system inlet filter, control valve, quick disconnect injection mist nozzle
- (3) Full pan size racks, solid core material, 301 stainless steel, fully polished, 0.306" diameter frame and 0.120" center support wire

TSC3-6/18

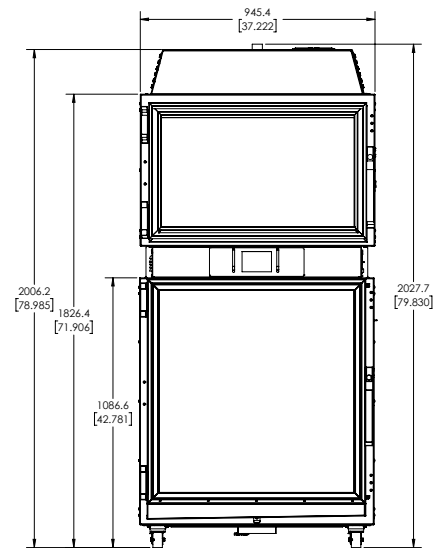


DIMENSIONS:

Freight Class: 100

Model	Overall Depth		Overall Height		Overall Width		Cubic Ft. Crated	Weight Proofer Oven Only	
	in	mm	in	mm	in	mm		lbs.	kg.
Domestic	30.34	770.6	77.78	1975.6	37.22	945.3	74	580	263.08
International	30.34	77.06	78.98	2006.2	37.22	94.53	74	580	263.08

Electrical								Water Inlet
US				UK & EU				
Amps	Hz	Voltage	watts	Amps	Hz	Voltage	watts	
32/1ph	60	208	6650					.25"
32/3ph	60	208	6650					.25"
30/1ph	50&60	240	7200					.25"
30/3ph	60	240	7200					.25"
				30/3n	50	380/415	7200	.25"



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