



Your Solutions Partner

DUKE MANUFACTURING

Convection Ovens & Baking Centers



Contents

| | |
|---|------------|
| Benefits of Duke Convection Ovens | 1 |
| Warranty | 3 |
| Which One is Best For Your? | 4 |
| Controls | 4 |
| Feature Comparison Chart | 5 |
| Ovens and Baking Centers | |
| E-Series Ovens | 6 |
| 613 Series Ovens | 8 |
| 5/9 Series Ovens | 10 |
| DBC Series Baking Centers | 12 |
| Contacts | Back Cover |

 **WARNING for CA residents:** go to www.dukemfg.com/prop65 for Prop 65 warning (all equipment in brochure)

Introduction to Duke Ovens & Baking Centers

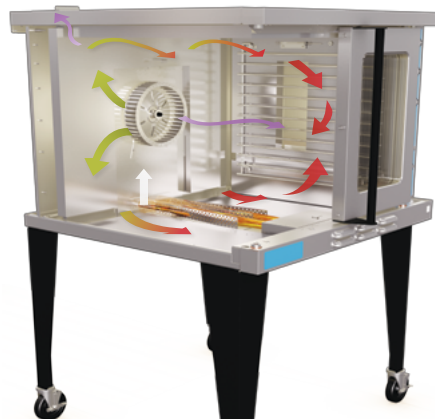
The core of every foodservice establishment lies in its cooking equipment, and Duke provides a comprehensive selection of ovens designed for effortless and efficient cooking. Our ovens boast spacious cooking cavities, and intuitive operation. Duke ovens have been extensively tested and refined in numerous foodservice settings worldwide, ranging from quick-service restaurants and fine dining restaurants to school and hospital cafeterias, as well as convenience stores and other on-the-go venues.



Benefits of Duke Convection Ovens



ENERGY EFFICIENT

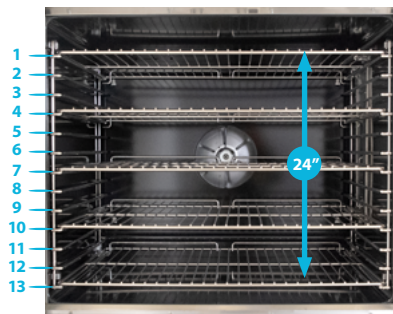


Utilizes a direct fire system

Meaning that heat generated from the burners or elements are concentrated directly into the cooking cavity. This differs from an indirect fired system which heats a secondary cavity and circulates the heated air into the cooking chamber. This, combined with lower BTUs (40,000) than other ovens, **enables Duke ovens to reduce heat up times while providing a gentle, even bake.**

SPACE EFFICIENT

Additional rack space = larger batches = greater profitability



Standard convection oven capacity averages 20" top to bottom, sufficient for 11 rack positions. Because of our efficient design, the Duke Oven allows for extended space in the cooking cavity, 24" top to bottom while still maintaining an overall height of 70". This space in turn has been used to add additional rack space for a total of 13, giving the operator greater flexibility.

Lower clearance required than most of the competition

Duke Ovens vent through the top and out the rear portion of the oven, not on the sides like some others on the market. Depending on the individual oven and local safety codes, the oven may be prohibited from being placed within 6" of the wall, or another piece of equipment in the kitchen. This is wasted space in situations where the operator is trying to maximize their kitchen equipment under the ventilation hood. The Duke oven saves this valuable space.

BUILT TO LAST



Designed to be easier to clean and to minimize debris build up, Duke ovens are reliable and long-lasting

- **Porcelain coated 14-gauge steel cavity.** Porcelain material makes **cleaning the inside of the oven easier.** In addition to layering the inside of the cooking chamber, Duke Ovens also have a coating on the outside portion of the cavity. This helps to **prevent corrosion and rust build-up**, protecting the cooking mechanism for the long haul.
- **Coved Corners in cavity.** Also known as the “Bathtub Design”; full-size Duke Convection Ovens feature curves in all four corners of the cooking cavity. **This practical feature makes it much more difficult for grease and food debris to get trapped in the corners.**
- **Seamless bottom.** Most convection oven cavities are built from multiple pieces seamed together on the production line. In some instances, grease and debris can seep through the bottom of the cavity and affect the cooking mechanism. With Duke Ovens, care has been taken to ensure these **seams are located on the sides of the cavity, rather than the bottom. This prevents debris from getting caught in the seams.**
- **One piece stainless rod in door assembly.**



Door integrity is paramount in the longevity and cooking efficiency of a convection oven. The Duke Oven door assembly utilizes a single piece, solid stainless steel rod that runs the length of the oven doors, rather than using smaller 2” to 4” hinge pins as found in most other brands. The everyday wear and tear on oven doors can cause stress on the hinges, slightly misaligning the mechanism. This enables heat to escape from the cavity, creating unsatisfactory baking conditions.

EASY TO SERVICE & MAINTAIN



All components, including the rear mounted motor, can be serviced from the front

Additionally, the control panel features enough wire slack to allow a service agent can set the panel on the top of the oven while doing tests and making repairs. In our busy kitchens today, this is important, as the agent does not need to pull the oven out into an aisle.

Warranty

Duke's warranties will promise you peace of mind.



Which One is Best for You?

Not sure? We can help.

Whether it's straight forward or involves complex planning. Duke can help you build a more profitable operation, specific to your needs.



**baking center
(convection oven
with proofer base)*

E Are you a large facility with high volume demand around the clock?
613

E Are you an independent operation with high yield and budgetary limits?

5/9 Need something that accommodates limited space or a countertop?

613 Need a fully customizable oven with chain driven door, digital controls & interior options?

PB Do a lot of bread baking?
Is a proofer essential to your production line?

Controls

There are two different control panels to choose from in the 613 and 5/9 Series ovens; analog or digital.



V CONTROL

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



XX CONTROL

- Solid-state temperature control
- Digital 12-hour countdown timer
- 2-speed fan
- Cook and Hold
- Pulse fan

Best Fit: *High Volume Restaurants*

Feature Comparison Chart

Make selections based on the standard Duke specifications

| STANDARD CONSTRUCTION | E | 613 | 5/9 |
|---|----------|------------|------------|
| Stainless steel exterior | | X | X |
| Painted sides and top exterior | X | | |
| Porcelain Interior | X | X | X |
| Stainless front | X | X | X |
| 65/35 dependent doors | | X | |
| 50/50 independent doors | X | OPTIONAL | |
| 27" Angular Painted Legs | X | X | |
| 4" plastic legs | | | X |
| 1 ½" insulation on bottom, sides and back | X | X | |
| 1" insulation on bottom, sides and back | | | X |
| 3" insulation top | X | X | X |
| HEATING | | | |
| 2 -speed blower motor | X | X | X |
| Interior Lights | X | X | |
| 5 Racks/13 Positions | X | | |
| 6 Racks/13 Positions | | X | |
| ON-OFF-COOL DOWN Switch | X | X | X |
| CONTROLS | | | |
| V (Dial Timer) | X | X | X |
| XX (Digital: 12 hour timer & pulse fan) | | OPTIONAL | |
| OPTIONS | | | |
| Stainless steel interior | | X | X |
| Stainless steel angular legs | | X | X |
| Open leg base, stainless steel, w/rack guides | | X | X |
| Stainless steel back enclosure panel | | X | |
| Seismic feet | | X | |
| Field stacking kit | X | X | X |
| Casters | X | X | X |
| Porcelain Drip tray | X | X | |
| Extra oven racks | X | X | X |
| Prison package | | X | |
| Proofer Base | | X | X |
| GAS ONLY OPTIONS | | | |
| Down Draft Hood | X | X | |
| Gas Manifold | X | X | |
| Flue Deflector | X | X | |

E-SERIES OVENS



Value that delivers.

Duke offers compelling value with a foremost promise of quality and performance with its E-Series line. Even with budget limitations, you can get the dependability, solid performance and durability your production demands.

KEY FEATURES OF THE E-SERIES

- » Full-size gas or electric cavity
- » Porcelain cavity
- » Stainless steel front, painted steel top and sides
- » 50/50 Independent doors
- » Double-stacked options
- » 5 racks, 13 rack positions



Single Section—Standard Depth

W 38 in / 96.5 cm
 D 39 ½ in / 100.3 cm
 H 60 in / 152.4 cm

Cubed ft. Crated 59.6 | Weight 505 & 540lbs / 229.6 & 245 kg



E101-E



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | BTU Per Sec. | | |
|--------|----------------|-------|------|-------|-------|--------|-------|-----------------|--------|-------|------|----|-------|------|--------------|--------|--|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | | | | |
| E101-E | Electric | 38 | 96.5 | 39 ½ | 100.3 | 60 | 152.4 | 59.6 | 505 | 229.1 | 208 | 10 | 1 | 52.8 | | | |
| | | | | | | | | | | | | | 3 | 30.5 | | | |
| | | | | | | | | | | | | | 1 | 45.8 | | | |
| | | | | | | | | | | | | | 3 | 26.5 | | | |
| | | | | | | | | | | | | | 480 | 10 | 3 | 13.3 | |
| E101-G | Gas | 38 | 96.5 | 39 ½ | 100.3 | 60 | 152.4 | 59.6 | 540 | 245 | | | | | | 40,000 | |

Double Section—Standard Depth

W 38 in / 96.5 cm
 D 39 ½ in / 100.3 cm
 H 70 ½ in / 179.1 cm

Cubed ft. Crated 69.7 | Weight 1020 & 1080lbs / 464.0 & 490.9 kg



E102-G
(shown with optional casters)



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | BTU Per Sec. | | |
|--------|----------------|-------|------|-------|-------|--------|-------|-----------------|--------|-------|------|----|-------|------|--------------|--------|--|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | | | | |
| E102-E | Electric | 38 | 96.5 | 39 ½ | 100.3 | 70 ½ | 179.1 | 69.7 | 1020 | 464.0 | 208 | 10 | 1 | 52.8 | | | |
| | | | | | | | | | | | | | 3 | 30.5 | | | |
| | | | | | | | | | | | | | 1 | 45.8 | | | |
| | | | | | | | | | | | | | 3 | 26.5 | | | |
| | | | | | | | | | | | | | 480 | 10 | 3 | 13.3 | |
| E102-G | Gas | 38 | 96.5 | 39 ½ | 100.3 | 70 ½ | 179.1 | 69.7 | 1080 | 490.9 | | | | | | 40,000 | |

613 SERIES OVENS



Flexibility at it's best.

Superior construction that is an investment for years to come. This top-of-the-line customizable series has an array of features and configurations guaranteed to increase your employee productivity and your production demands.

KEY FEATURES OF THE 613 SERIES

- » Full-size gas or electric cavity
- » Choice of 2 Control Panel Options
- » Stainless steel or porcelain cavity
- » Stainless steel front, sides, and top
- » 65/35 Dependent doors
- » 50/50 Independent doors optional (613Q)
- » Interior lights
- » Full-sized cavity
- » Double-stacked options
- » 6 racks, 13 rack positions
- » Bakery depth cavities available
- » Correctional packages available



Single Section—Convection Oven

W 38 in / 96.5 cm
 D 39 ½ & 43 ½ in / 100.3 & 110.5 cm
 H 60 in / 152.4 cm

Cubed ft. Crated 59.6 & 65.4 | Weight 505 & 540 lbs / 229.1 & 245 kg



613-G1



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | BTU Per Sec. |
|--------|----------------|-------|------|-------|-------|--------|-------|-----------------|--------|-------|------|----|-------|------|--------------|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | | |
| 613-E1 | Electric | 38 | 96.5 | 39 ½ | 100.3 | 60 | 152.4 | 59.6 | 505 | 229.1 | 208 | 10 | 1 | 52.8 | |
| | | | | | | | | | | | | | 3 | 30.5 | |
| | | | | | | | | | | | | | 1 | 45.8 | |
| | | | | | | | | | | | | | 3 | 26.5 | |
| 480 | 10 | 3 | 13.3 | | | | | | | | | | | | |
| 613-E3 | Electric | 38 | 96.5 | 43 ½ | 110.5 | 60 | 152.4 | 65.4 | 505 | 229.1 | 208 | 10 | 1 | 52.8 | |
| | | | | | | | | | | | | | 3 | 30.5 | |
| | | | | | | | | | | | | | 1 | 45.8 | |
| | | | | | | | | | | | | | 3 | 26.5 | |
| 480 | 10 | 3 | 13.3 | | | | | | | | | | | | |
| 613-G1 | Gas | 38 | 96.5 | 39 ½ | 100.3 | 60 | 152.4 | 59.6 | 505 | 229.1 | | | | | 40,000 |
| 613-G3 | Gas | 38 | 96.5 | 43 ½ | 110.5 | 60 | 152.4 | 65.4 | 540 | 245 | | | | | 46,000 |

Double Section—Standard Depth

W 38 in / 96.5 cm
 D 39 ½ & 43 ½ in / 100.3 & 110.5 cm
 H 70 ½ in / 179.1 cm

Cubed ft. Crated 69.7 & 76.5 | Weight 1020 & 1080 lbs / 462.7 & 489.9 kg



613-G2
(shown with optional casters)



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | BTU Per Sec. |
|--------|----------------|-------|------|-------|-------|--------|-------|-----------------|--------|-------|------|----|-------|------|--------------|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | | |
| 613-E2 | Electric | 38 | 96.5 | 39 ½ | 100.3 | 70 ½ | 179.1 | 69.7 | 1020 | 462.7 | 208 | 10 | 1 | 52.8 | |
| | | | | | | | | | | | | | 3 | 30.5 | |
| | | | | | | | | | | | | | 1 | 45.8 | |
| | | | | | | | | | | | | | 3 | 26.5 | |
| 480 | 10 | 3 | 13.3 | | | | | | | | | | | | |
| 613-E4 | Electric | 38 | 96.5 | 43 ½ | 110.5 | 70 ½ | 179.1 | 76.5 | 1020 | 462.7 | 208 | 10 | 1 | 52.8 | |
| | | | | | | | | | | | | | 3 | 30.5 | |
| | | | | | | | | | | | | | 1 | 45.8 | |
| | | | | | | | | | | | | | 3 | 26.5 | |
| 480 | 10 | 3 | 13.3 | | | | | | | | | | | | |
| 613-G2 | Gas | 38 | 96.5 | 39 ½ | 100.3 | 70 ½ | 179.1 | 69.7 | 1080 | 489.9 | | | | | 40,000 |
| 613-G4 | Gas | 38 | 96.5 | 43 ½ | 110.5 | 70 ½ | 179.1 | 76.5 | 1080 | 489.9 | | | | | 46,000 |

5/9 SERIES OVENS



Small and mighty.

The 5/9 Series delivers exceptional performance while fitting perfectly within your smaller space configurations. A great solution for counter top spaces that still require high-volume output, backed with dependability and durability.

KEY FEATURES OF THE 5/9 SERIES

- » Electric only
- » Choice of 2 Control Panel Options
- » Porcelain cavity
- » Stainless steel front, sides, and top
- » Half-size capacity
- » Double-stacked options
- » Single door
- » 5 racks, 9 rack positions



Single Section—Convection Oven

W 30 in 76.2 cm D 25 ¼ in 64.1 cm H 30 in 76.2 cm

Cubed ft. Crated 24.3 | Weight 265 lbs / 120.2 kg



59-E3



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | | |
|-------|----------------|-------|------|-------|------|--------|------|-----------------|--------|-------|------|----|-------|------|---|----|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | | | |
| 59-E3 | Electric | 30 | 76.2 | 25 ¼ | 64.1 | 30 | 76.2 | 24.3 | 265 | 120.2 | 208 | 8 | 1 | 40 | | |
| | | | | | | | | | | | | | 3 | 24 | | |
| | | | | | | | | | | | | | 240 | 8 | 1 | 35 |
| | | | | | | | | | | | | | | | 3 | 21 |

Double Section—Standard Depth

W 30 in 76.2 cm D 25 ¼ in 64.1 cm H 68 ¼ in 173.4 cm

Cubed ft. Crated 36.3 | Weight 530 lbs / 240.4 kg



59-E4
(shown with optional casters)



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | | |
|-------|----------------|-------|------|-------|------|--------|-------|-----------------|--------|-------|------|----|-------|------|---|----|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | | | |
| 59-E4 | Electric | 30 | 76.2 | 25 ¼ | 64.1 | 68 ¼ | 173.4 | 36.3 | 530 | 240.4 | 208 | 8 | 1 | 40 | | |
| | | | | | | | | | | | | | 3 | 24 | | |
| | | | | | | | | | | | | | 240 | 8 | 1 | 35 |
| | | | | | | | | | | | | | | | 3 | 21 |

DBC SERIES BAKING CENTERS

KEY FEATURES OF CONVECTION OVEN/PROOFER BASE COMBOS

- » 613 or 5/9 Convection Oven with proofer base
- » Choice of 2 Control Panel Options
- » 8 rack, 16 pan capacity in proofer
- » 2-quart Water Reservoir
- » 85°–160°
- » 1-year Parts and Labor Warranty
- » 10-year Limited Door Warranty
- » Casters Standard
- » NSF listed for U.S. and Canadian sanitation
- » ETL listed for U.S. and Canadian safety (proofer only)
- » AGA & CGA listed for U.S. and Canadian safety (*oven only*)

5/9 with Proofer—DBC-1

W 30 in / 76.2 cm D 30 in / 76.2 cm H 66 in / 167.6 cm

Weight 455 lbs / 206.4 kg



| Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps |
|-------|----------------|-------|------|-------|------|--------|-------|-----------------|--------|-------|------|-----|-------|------|
| | | in | cm | in | cm | in | cm | | lbs | kg | | | | |
| 59-E3 | Electric | 30 | 76.2 | 25 ¼ | 64.1 | 26 | 66.0 | 14.2 | 265 | 120.2 | 208 | 8 | 1 | 40 |
| | | | | | | | | | | | | | 3 | 35 |
| | | 240 | 8 | 1 | 35 | | | | | | | | | |
| | | | | 3 | 21 | | | | | | | | | |
| PFB-1 | Electric | 30 | 76.2 | 30 | 76.2 | 40 | 101.6 | 24.9 | 190 | 86.2 | 120 | 1.5 | 1 | 12.9 |



613 with Proofer—DBC-2

W 38 in / 96.5 cm D 43 ½ in / 110.5 cm H 72 in / 182.9 cm

Weight 840 & 715 lbs / 381 & 324.3 kg



| | Model | Electric Gas | Width | | Depth | | Height | | Cube Crated Ft. | Weight | | Volt | KW | Phase | Amps | BTU Per Sec. |
|--------|----------|----------------|-------|------|-------|-------|--------|-------|-----------------|--------|-------|------|-----|-------|------|--------------|
| | | | in | cm | in | cm | in | cm | | lbs | kg | | | | | |
| DBC-2E | 613-E3 | Electric | 38 | 96.5 | 43 ½ | 110.5 | 31 ½ | 80 | 35.3 | 540 | 245 | 208 | 10 | 1 | 40 | |
| | | | | | | | | | | | | | | 3 | 30.5 | |
| | | | 240 | 10 | 1 | 35 | | | | | | | | | | |
| | | | | | 3 | 21 | | | | | | | | | | |
| PFB-2 | Electric | 38 | 96.5 | 38 | 96.5 | 40 ½ | 102.9 | 39.4 | 300 | 136 | 120 | 1.5 | 1 | 13 | | |
| DBC-2G | 613-G3 | Gas | 38 | 96.5 | 43 ½ | 110.5 | 31 ½ | 80 | 35.3 | 505 | 229.1 | | | | | 46,000 |
| | PFB-2 | Electric | 38 | 96.5 | 38 | 96.5 | 40 ½ | 102.9 | 39.4 | 210 | 95.3 | 120 | 1.5 | 1 | 13 | |



Your Solutions Partner

Your success and profitability are our mission. With that focus in mind, we commit to development of solutions that deliver quality, performance, and functionality that enable flow; efficiency; and impact in your operations.

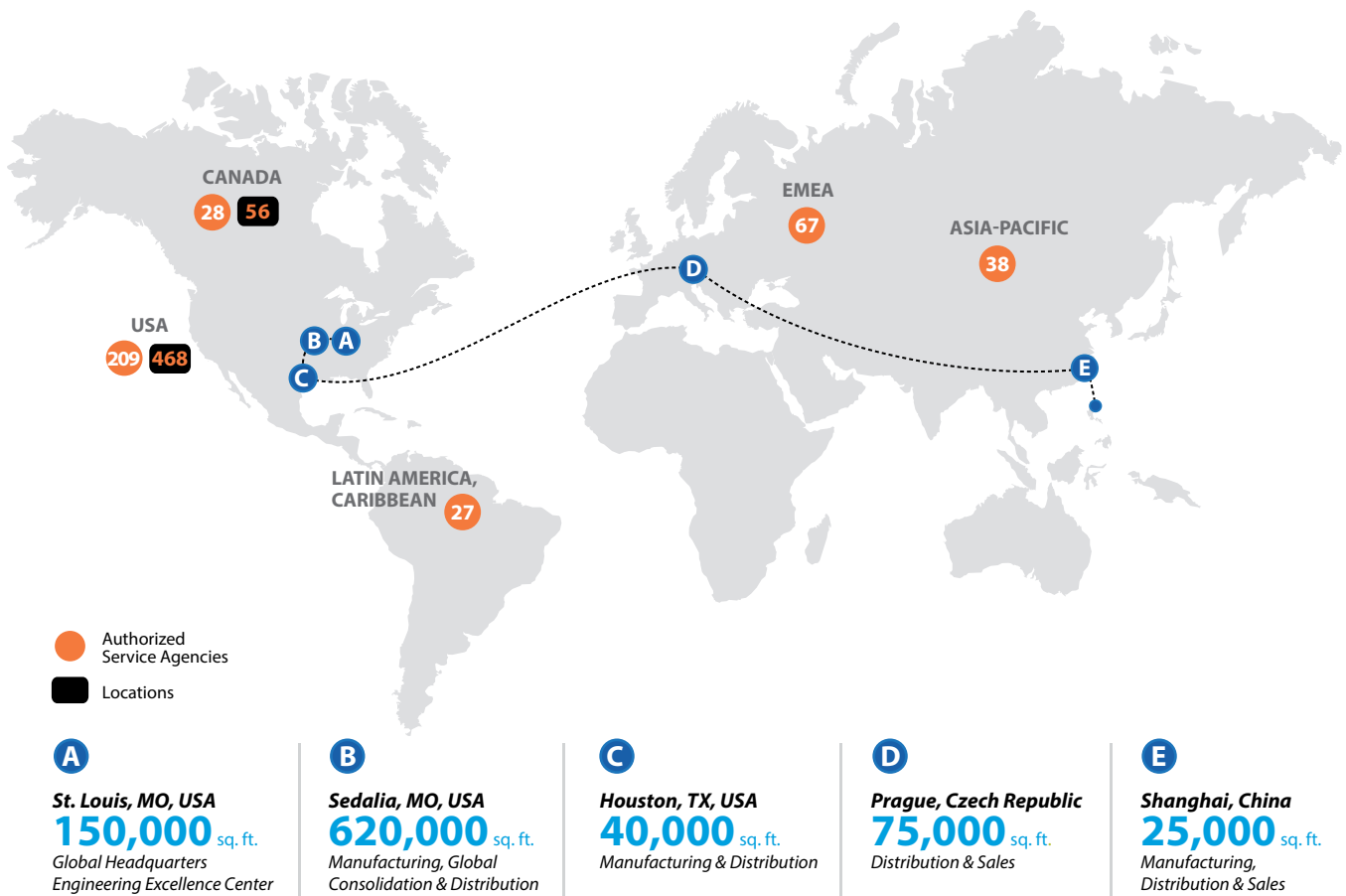
We believe you deserve access to world-class processes, people and facilities. To that end, we invest not only in state-of-the-art hardware like robotics and laser cutting and welding equipment, but also in process enhancement, best practices and our environment through utilization of Six Sigma, Lean Manufacturing,

5S and ISO 9001 and ISO 14000 certification.

Our expanding list of business partners include many of the fastest growing, most dynamic and forward-thinking names in the food-service industry.

- Extensive technology portfolio
- Advanced engineering capabilities
- Comprehensive culinary & foodservice operations knowledge

By partnering with Duke, you'll position your operation for growth now, and in the years ahead.



*last updated 2/1/2024



Your Solutions Partner

www.dukemfg.com

**DUKE CORPORATE
UNITED STATES, CANADA**

2305 N. Broadway
St. Louis, MO 63102

TOLL FREE: 800.735.3853
PHONE: 314.231.1130

customercare@dukemfg.com

CounterCraft Office

7007 Stearns Street
Houston, Texas 77021

PHONE: 713.747.3611

countercraftinc.com

**EUROPE, MIDDLE EAST,
AFRICA, RUSSIA**

Duke Manufacturing C.R. s.r.o
Logistický areál D 11, Hala DC06
Nehvizdy 1100
PSC 250 81
Czech Republic

PHONE: (+420) 323.608.193

sales.emea@dukemfg.com

ASIA

No. 3 Building,
Lane 28, Yu Lv Road,
Malu Town, Jiading District
Shanghai 201801, China

PHONE:
+86.21.59153525/59153526

service.asiapac@dukemfg.com

© Duke Manufacturing Co. 2024