

ENERGY STAR QUALIFIED CONVECTION OVENS AND COMMERCIAL REFRIGERATION



SAVE ON UTILITY COSTS...AND ENJOY SIGNIFICANT UTILITY COMPANY REBATES WITH ENERGY STAR® QUALIFIED CONVECTION OVENS AND COMMERCIAL REFRIGERATION FROM DUKE!

It's a fact: in recent studies conducted by Fisher-Nickel, ENERGY STAR® qualified Duke gas convection ovens were proven to be 12.5% more energy efficient than our nearest competitors'. Compared to standard models, ENERGY STAR qualified commercial refrigerators and freezers can lead to energy savings of as much as 35% with a 1.3 year payback. Even better, many utilities across the U.S. now offer significant rebates for ENERGY STAR qualified convection ovens and refrigerators. Add up your potential savings and it's easy to see the best choice in convection ovens and commercial refrigeration is Duke!



Commercial Ovens		
Model Name	Model Number	Highlights
E Series Gas Convection Oven		
	E101-G	Full-size, single, 50/50 door, gas oven with electromechanical control
	E102-G	Full-size, double, 50/50 door, gas oven with electromechanical control
613 Series Gas Convection Oven		
	613-G1V	Full-size, single, 65/35 door, gas oven with electromechanical control
	613-G1XX	Full-size, single, 65/35 door, gas oven with electronic programmable control
	613-G2V	Full-size, double, 65/35 door, gas oven with electromechanical control
	613-G2XX	Full-size, double, 65/35 door, gas oven with electronic programmable control
613Q Series Gas Convection Oven		
	613Q-G1V	Full-size, single, 50/50 door, gas oven with electromechanical control
	613Q-G1XX	Full-size, single, 50/50 door, gas oven with electronic programmable control
	613Q-G2V	Full-size, double, 50/50 door, gas oven with electromechanical control
	613Q-G2XX	Full-size, double, 50/50 door, gas oven with electronic programmable control
Commercial Refrigerator - Refrigerated Back Counter		
Model Name	Model Number	Highlights
	RUF-48	High storage capacity and fast recovery refrigerated back counter
	RBC-60	High storage capacity and fast recovery refrigerated back counter

Source: Fisher-Nickel (PG&E Food Service Technology Center) August 2009

Your Solutions Partner

