



# Specifications

F.O.B St. Louis, Missouri 63102



DBC-1

### 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-1 Half Size - Electric

**DBC-1** 59-E3 Oven/PFB-1 Proofer Base

### OVEN SECTION:

- Porcelain interior
- 5 racks/9 rack positions
- Single hinged door/door glass/ reversible door hinging

### OVEN CONTROLS:

- "XX" - Solid state digital time and temperature controls, 12-hour countdown timer, **Cook and Hold** feature, 2-speed fan, Pulse fan capability
- "ZZ" - 10 programmable menu buttons, 5-rack ID timers, computerized digital time and temperature controls, Cook and Hold feature, 2-speed fan, Pulse Fan capacity

### PROOFER SECTION

- Stainless steel front, sides, back and top
- Tempered glass on 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

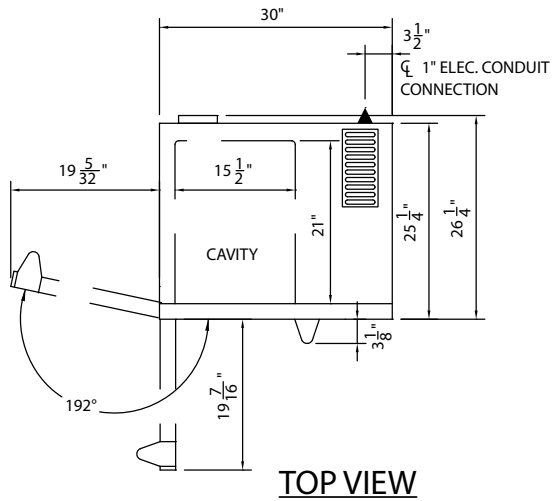
### SHORT FORM SPECIFICATIONS:

#### Duke Baking Centers - DBC-1 - 59-E3 Oven - PFB-1 Proofer Base.

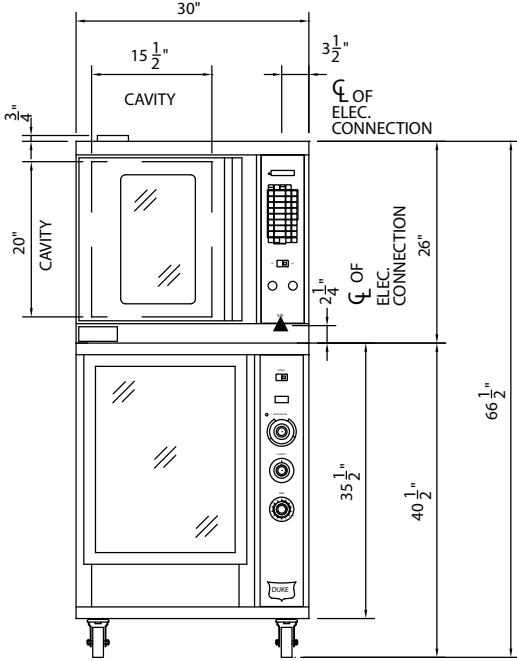
Oven and proofer sections shall be constructed of stainless steel exteriors, with proofer section having stainless steel cavity, while oven has porcelain interior. Oven section shall have single stainless steel door, with glass on oiled bronze bushings. Bottom, sides and back of oven shall be fully insulated with 1" thick insulation, top to have 2" thick insulation. Five racks and nine rack positions available in oven section with 8 level rack guide holding up to 16 trays in proofer section. Two-speed, 1/2 HP blower motor in oven. 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 CENTER - DBC-1**

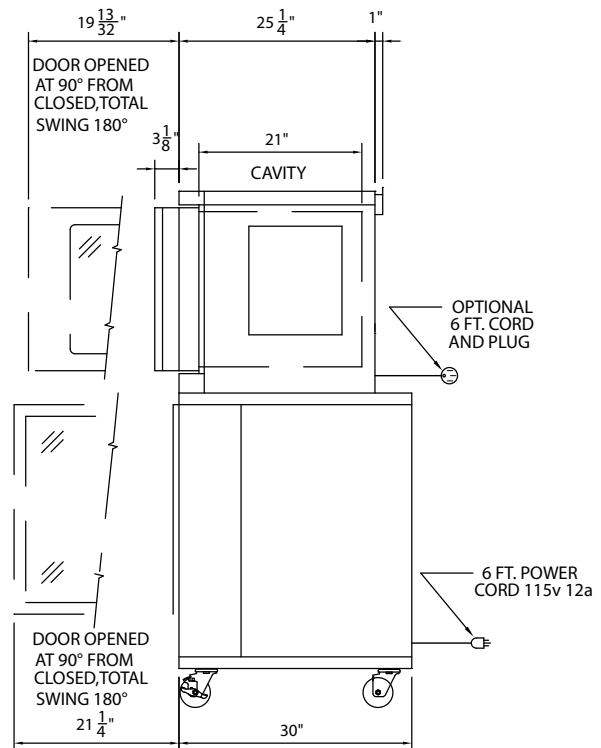
☐ **DBC-1** 59-E3 Oven/PFB-1 Proofer Base



**TOP VIEW**



**FRONT VIEW**



**RIGHT SIDE VIEW**

Electrical Specifications			
59-E3	208V Amps	240V Amps	KW
1 Phase	40.0	35.0	8.0
3 Phase	35.0	21.0	8.0
PFB-2	120V Amps		
1 Phase	12.9	n/a	1.5

▲ - Electronic connection point

DIMENSIONS:

FREIGHT CLASS: 85

Model	Depth		Width		Height		Cube ft. crated	Weight	
	in	cm	in.	cm	in.	cm		lbs	kg
59-E3	25-1/4	64.1	30	76.2	26	66.0	14.2	265	120.5
PFB-1	30	76.2	30	76.2	40	101.6	24.9	190	86.4



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Specification subject to change

01/10

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