



Your Solutions Partner

DUKE COOKING

Convection Ovens



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Your Solutions Partner

Today's fast-paced, hyper-competitive environment puts a premium on ongoing innovation and continuous improvement. At Duke, these qualities are deeply ingrained in our corporate culture and way of doing business.

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.



● Authorized Service Agencies
 Locations

150,000 sq. ft.
 Global Headquarters Engineering Excellence Center
 St. Louis, MO, USA

500,000 sq. ft.
 Manufacturing, Global Consolidation & Distribution
 Sedalia, MO, USA

75,000 sq. ft.
 Distribution & Sales
 Prague, Czech Republic

25,000 sq. ft.
 Manufacturing, Sales & Distribution
 Shanghai, China

Cooking

The heart of any foodservice operation is its cooking equipment and Duke offers a full range of ovens that can cook most menu items with greater ease and efficiency, with many Energy Star Qualified options. Like our entire product line, our ovens have been proven and perfected in thousands of foodservice industry environments around the world, from fast food and full-service restaurants to school and hospital cafeterias to convenience stores and other on the go environments. We can even help you with your menu development.

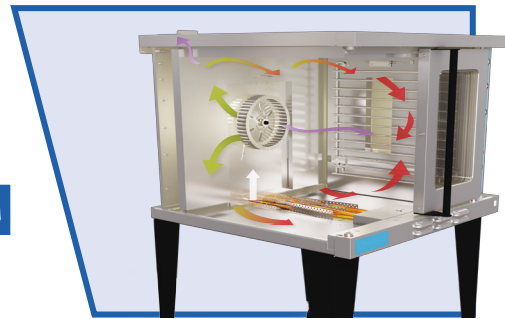
CONVECTION OVENS

Duke offers the best, most durable Energy Star Qualified convection ovens in the industry, giving you better cooking performance while using less energy than our nearest competitors. What's more, our ovens offer larger cooking cavities than other brands, with the same exterior size. Duke's exclusive design features coved corners in the cavities and no seams on the bottom to make cleaning faster and easier. Plus Duke ovens are easier to install, maintain and service than the competition's. Choose from single and double stacks, in a variety of sizes and configurations.



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Reasons to Buy DUKE CONVECTION OVENS



- 1 Extremely energy efficient.** Duke's convection ovens utilize 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 a lesser amount of BTUs (40,000) than most other ovens, enables the Duke Oven to reduce heat up times while providing a gentle, even bake.
- 2 Standard size gas convection ovens are Energy Star Rated.** Due to its energy efficient design, Duke standard size gas convection oven is energy star rated, potentially allowing your customers to recoup rebate dollars on their investment. Check Energy Star's website or local utility companies for further details on qualification and rebate amounts.
- 3 Greater cooking capacity than most of the competition.** 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 to additional rack space for a total of 13, giving the operator greater flexibility.
- 4 Porcelain coated inside and outside of 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 as well. This helps to prevent corrosion and rust build-up, protecting the cooking mechanism for the long haul.
- 5 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.
- 6 No seams in bottoms of cavity.** Most convection oven cavities are built from multiple pieces seamed together on the production line. 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. In rare instances, grease and debris can seep through the bottom of the cavity and affect the cooking mechanism.
- 7 Lower clearance required than most of the competition.** Duke Ovens vent through the top and out the bottom 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.
- 8 Easy to service and maintain.** All components of the Duke oven, including the rear mounted motor can be serviced from the front. Additionally, the control panel features enough slack to where 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.
- 9 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.
- 10 10-Year limited door warranty.** Duke Ovens include this as standard on our convection ovens. This demonstrates Duke's confidence in our design, and dedication to our customers' success.

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.

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 & programmable controls and interior options?

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

Energy Efficient

As an ENERGY STAR® PARTNER, Duke ovens rank the highest in energy efficiency, year-after-year.

Duke's ENERGY STAR® listed convection ovens were proven to have a higher working efficiency than other gas convection oven brands.

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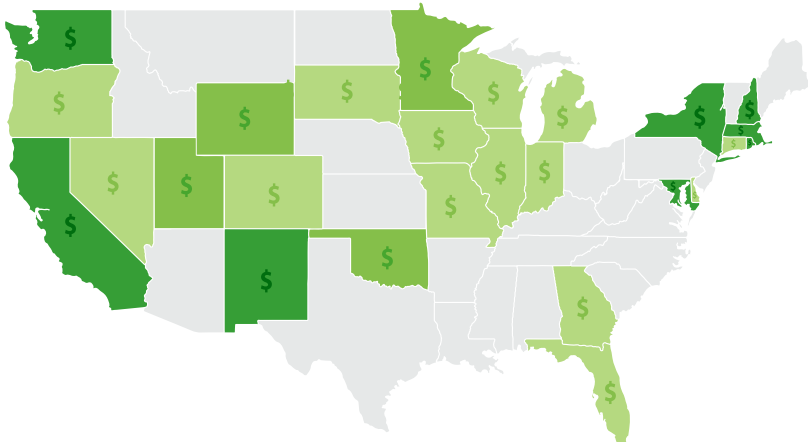
States offering energy rebates for gas models

40,000

Input BTU

55%

BTU utilization, the highest of any oven qualifying for ENERGY STAR



REBATES
UP TO \$2,600
cash back in many states

SAVE ON UTILITY COSTS AND ENJOY UTILITY COMPANY REBATES UP TO \$2,600...*WITH ENERGY STAR*[®] QUALIFIED CONVECTION OVENS FROM DUKE!



It's a fact: in recent studies conducted by Fisher-Nickel, Duke's ENERGY STAR[®] qualified convection ovens were proven to be more energy efficient than our nearest competitors! Even better, many utilities across the U.S. now offer rebates for ENERGY STAR[®] qualified convection ovens ranging from \$100 to \$2,600 per oven! Add up your potential savings, and it's easy to see...the best choice in convection ovens is Duke!



Duke ENERGY STAR[®] qualified convection ovens include gas models

BRAND NAME (Full Size- Gas Oven Convection)	MODEL NAME	SIZE	INPUT RATE (BTU/HR)	TOTAL IDLE ENERGY RATE	COOKING ENERGY EFFICIENCY(%)	ELECTRIC IDLE ENERGY RATE (KW)
Vulcan	VC5GD-1101	Full-Size	50,000	10,280	56	0.16
DUKE MFG.	E101-G	Full-Size	40,000	10,474	55	0.40
Bakers Pride	GDCO-G1	Full-Size	60,000	8,863	54	0.38
BKI	COB-GS	Full-Size	60,000	8,863	54	0.38
Tri-Star	TSCO-G1	Full-Size	60,000	8,863	54	0.38
Blodgett	DFG-100-G-ES	Full-Size	45,000	7,620	54	0.17
Blodgett	Zephaire-200-G-ES	Full-Size	50,000	9,265	54	0.17
Garland	MCO-GS-10ESS	Full-Size	60,000		54	0.64
Garland	Sunfire	Full-Size	53,000	11,841	54	0.64
US Range	Summit	Full-Size	53,000	11,841	54	0.64
Vulcan/Wolf	VC4GD	Full-Size	42,990	10,200	52	1.52
Vulcan/Wolf	VC6GD	Full-Size	42,990	10,200	52	1.52
Moffat, Blue Seal, Grupo, Alpha	G32D5	Full-Size	34,050	10,517	52	0
Southbend	BGS/13SC	Full-Size	40,000	6,798	51	0.41
Southbend	KLGS/17SC	Full-Size	53,000	8,930	51	0.42
Hobart	HGC5	Full-Size	50,000	9,601	51	0.13
Hobart	HGC5D	Full-Size	50,000	9,601	51	0.13
Hobart	HGC5DX	Full-Size	50,000	9,601	51	0.13
Hobart	HGC5X	Full-Size	50,000	9,601	51	0.13
Vulcan	VC4GC	Full-Size	50,000	9,601	51	0.13
Vulcan	VC4GD	Full-Size	50,000	9,601	51	0.13
Vulcan	VC6GC	Full-Size	50,000	9,601	51	0.13
Vulcan	VC6GD	Full-Size	50,000	9,601	51	0.13
Wolf	WKGD	Full-Size	50,000	9,601	51	0.13

*Excerpt from EnergyStar.gov
 *Similar models may also qualify
 *Data Current of Aug. 2016

Source: Southern California Gas Company March 2014
 Foodservice Testing Laboratory

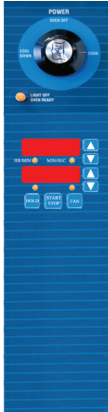
Controls

Two different control panels to choose from in the 613 and 5/9 Series ovens from basic to more complete programmable options, based on your production demands.



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
- Programmable cook temp, cook time and hold temperature
- Cook and Hold
- Pulse fan

Best Fit: *High Volume Restaurants*

Warranty

Duke aims to keep your production as streamline as possible Duke's warranties will promise you peace of mind.

10
YEAR
DOOR

Limited Door Standard

2
YEAR
EXTENDED

Extended Optional

1
YEAR
SERVICE

Parts & Labor Standard

Convection Oven Features

Feature Comparison

Make selections based on the standard Duke specifications.

STANDARD CONSTRUCTION	E SERIES	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 1/2" 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
Open bake stand with shelving		X	X
GAS ONLY OPTIONS			
Down Draft Hood	X	X	
Gas Manifold	X	X	
Flue Deflector	X	X	

E-SERIES OVENS



- Available in gas and electric
- 50/50 independent doors with glass in both doors
- Stainless steel front, painted steel top and sides
- Full-size porcelain cavity with double stacked options

Value that delivers.

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

- » 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



Gas Units Only

Single Section—Standard Depth

H 60.0 in 152.4 cm **D** 39.5 in 100.3 cm **W** 38.0 in 96.5 cm

Cubed ft. Crated 59.6 | Crated Ship Weight 505lbs / 229.6kg



Gas Units Only

Supreme Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps	BTU Per Sec.
		in	cm	in	cm	in	cm		lbs	kg					
E101-E	Electric	39 ½	100.3	38	96.5	60	152.4	59.6	505	229.6	208	11	1	52.9	
													3	30.5	
													1	45.8	
													3	26.5	
E101-G	Gas	39 ½	100.3	38	96.5	60	152.4	59.6	540	245.0	480	11	3	13.2	40.000

Double Section—Standard Depth

H 70.5 in 179.1 cm **D** 39.5 in 100.3 cm **W** 38.0 in 96.5 cm

Cubed ft. Crated 69.7 | Crated Ship Weight 1020lbs / 464.0kg



Gas Units Only

Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps	BTU Per Sec.
		in	cm	in	cm	in	cm		lbs	kg					
E102-E	Electric	39 ½	100.3	38	96.5	70 ½	179.1	69.7	1020	464.0	208	11	1	52.9	
													3	30.5	
													1	45.8	
													3	26.5	
E102-G	Gas	39 ½	100.3	38	96.5	70 ½	179.1	69.7	1020	464.0	480	11	3	13.2	40.000

613 SERIES OVENS



- Available in full-size and electric
- 65/35 dependent doors with interior lights (Chain Driven)
- Full-size porcelain cavity with double stacked options

Flexibility at it's best.

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

- » 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



Gas Units Only

Single Section — Convection Oven

H 60.0 in 152.4 cm D 39.5 in 100.3 cm W 38.0 in 96.5 cm

Cubed ft. Crated 59.6 | Crated Ship Weight 505lbs / 229.6kg



Supreme Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps	BTU Per Sec.		
		in	cm	in	cm	in	cm		lbs	kg							
613-E1	Electric	39 1/2	100.3	38	96.5	60	152.4	59.6	505	230	208	11	1	52.9			
													3	30.5			
													240	11		1	45.8
																3	26.5
													480	11		3	13.2
613-E3	Electric	43 1/2	110.5	38	96.5	60	152.4	65.4	505	230	208	11	1	52.9			
													3	30.5			
													240	11		1	45.8
																3	26.5
													480	11		3	13.2
613-G1	Gas	39 1/2	100.3	38	96.5	60	152.4	59.6	505	230					40.000		
613-G3	Gas	43 1/2	110.5	38	96.5	60	152.4	65.4	540	245.5					40.000		

Double Section — Standard Depth

H 70.5 in 179.1 cm D 39.5 in 100.3 cm W 38.0 in 96.5 cm

Cubed ft. Crated 69.7 | Crated Ship Weight 1020lbs / 464.0kg



Supreme Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps	BTU Per Sec.		
		in	cm	in	cm	in	cm		lbs	kg							
613-E2	Electric	39 1/2	100.3	38	96.5	70 1/2	152.4	69.7	1020	464	208	11	1	52.9			
													3	30.5			
													240	11		1	45.8
																3	26.5
													480	11		3	13.2
613-E4	Electric	43 1/2	110.5	38	96.5	70 1/2	152.4	76.5	1020	464	208	11	1	52.9			
													3	30.5			
													240	11		1	45.8
																3	26.5
													480	11		3	13.2
613-G2	Gas	39 1/2	100.3	38	96.5	70 1/2	152.4	69.7	1080	491					40.000		
613-G4	Gas	43 1/2	110.5	38	96.5	70 1/2	152.4	76.5	1080	491					46.000		

5/9 SERIES OVENS



- Available in electric
- Stainless exterior
- Half-size porcelain cavity with double stacked options

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 lasting durability.

- » 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



Gas Units Only

Single Section—Convection Oven

H 60.0 in 152.4 cm **D** 39.5 in 100.3 cm **W** 38.0 in 96.5 cm

Cubed ft. Crated 59.6 | Crated Ship Weight 505lbs / 229.6kg



Gas Units Only

Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps
		in	cm	in	cm	in	cm		lbs	kg				
59-E3	Electric	25 ¼	64.1	30	76.2	30	76.2	24.3	505	230	208	8	1	40
													3	24
													1	35
													3	21

Double Section—Standard Depth

H 70.5 in 179.1 cm **D** 39.5 in 100.3 cm **W** 38.0 in 96.5 cm

Cubed ft. Crated 69.7 | Crated Ship Weight 1020lbs / 464.0kg



Gas Units Only

Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps
		in	cm	in	cm	in	cm		lbs	kg				
59-E4	Electric	25 ¼	64.1	30	76.2	68 ¼	165.7	36.3	530	241	208	8	1	40
													3	24
													1	35
													3	21

BAKING CENTER



- Available in gas and electric
- Available in standard and baking depths
- Full-size cavity with double stacked options
- Proofer base

KEY FEATURES 5/9 SERIES CONVECTION OVEN

- » 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)

Baking Center—DBC-1

H 60.0 in 152.4 cm **D** 39.5 in 100.3 cm **W** 38.0 in 96.5 cm

Cubed ft. Crated 59.6 | Crated Ship Weight: 505lbs / 229.6kg



Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps		
		in	cm	in	cm	in	cm		lbs	kg						
59-E3	Electric	25 ¼	64.1	30	76.2	26	66.0	14.2	265	120.5	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	86.4	120	1.5	1	12.9		

Baking Center—DBC-2

H 70.5 in 179.1 cm **D** 39.5 in 100.3 cm **W** 38.0 in 96.5 cm

Cubed ft. Crated 69.7 | Crated Ship Weight: 1020lbs / 464.0kg



Part #	Electric Gas	Depth		Width		Height		Cube Crated Ft.	Weight		Volt	KW	Phase	Amps	BTU Per Sec.		
		in	cm	in	cm	in	cm		lbs	kg							
613-E3	Electric	43 ½	110.5	38	96.5	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			
613-G3	Gas	43 ½	110.5	38	96.5	31 ½	80	35.3	505	245						46,000	
PFB-2	Electric	38	96.5	38	96.5	40 ½	102.9	39.4	210	136	120	1.5	1	13			



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