



CONVECTION OVENS

Only Duke gives you
better performance...
easier maintenance...
plus greater energy efficiency!

CONVECTION OVENS



613-G1

SAVE ON UTILITY COSTS...AND ENJOY UTILITY COMPANY REBATES UP TO \$1,000...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 12.5% 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 \$200 to \$1,000 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 E101-G, E102-G, 613-G1, 613-G2, 613Q-G1, 613Q-G2

ENERGY USAGE COMPARISON CHART

Organization Name	Brand Name	Model Name	Model Number	Input Rate Btu/h	Tested Door Type	Additional Door Type	Cooking Energy Efficiency (%)	Idle Energy Rate Btu/h	Additional Models Represented
Blodgett Oven Company	Blodgett	DFG-100	DFG-100	55,000	Glass	Solid	44%	12,160	—
Blodgett Oven Company	Blodgett	DFG-200	DFG-200	60,000	Glass	Solid	44%	12,280	—
Blodgett Oven Company	Blodgett	Zephaire-G	Zephaire-G	60,000	Glass	Solid	44%	12,283	—
Blodgett Oven Company	Blodgett	Zephaire-240G Plus	Zephaire-240G	50,000	Glass	Solid	44%	10,959	—
Duke Manufacturing	Duke	613-G1	613-G1	40,000	Glass	Solid	54%	12,280	613-G2
Duke Manufacturing	Duke	E101-G	E101-G	40,000	Glass	Solid	55%	12,091	613Q-G1, 613Q-G2
Hobart Corporation	Hobart	DGC5 Series	DGC501	44,000	Solid	—	46%	11,850	DGC502
Hobart Corporation	Hobart	HGC Series	HGC501	44,000	Glass	—	46%	11,850	HGC502
The Montague Company	Vectaire HX	HX-63A	Gas	63,000	Glass	Solid	44%	12,890	HX2-063A, HX-63AH, HX2-63AH
Vulcan-Hart	Vulcan	SG Series	SG4D	60,000	Glass	—	48%	11,360	SG44D
Vulcan-Hart	Vulcan	VC Series	VC4GD	44,000	Glass	—	46%	11,850	VC44GD
Vulcan-Hart	Wolf	WKG Series	WKGD1	44,000	Glass	—	46%	11,850	WKGD2
Vulcan-Hart	Wolf	WLGO Series	WLGO	44,000	Glass	—	46%	11,850	WLGO2

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

MORE WAYS DUKE CONVECTION OVENS LEAD THE WAY...

- Porcelain coated cavity inside and out, made of heavy 14-gauge steel.
- Coved corners in cavity, with no seams on bottom for easy cleaning.
- More interior cavity height with same exterior height as the competition (24" vs. 20").
- Greater energy efficiency than other gas ovens (40,000 BTU vs. 50,000 - 60,000 BTU).
- Easier installation – less clearance required.
- 6 racks with 13 positions vs. competitions' 5 racks with 11 positions.
- 10-year door warranty.
- Solid, one-piece hinge bar through door.
- Easy to service, with all parts accessible from the front.

613 SERIES CONVECTION OVEN



613-G1

- Available in full-size gas and electric.
- 65/35 dependent doors with interior lights (Chain Driven).
- Stainless steel front, sides and top.
- Full-size porcelain cavity with double stacked options.



Duke ENERGY STAR® qualified convection ovens include gas models 613-G1V, 613-G1XX, 613-G2V, 613-G2XX

613 & 613Q models are also available with bakers depth. When this option is included the above models are **NOT** ENERGY STAR® qualified.

613Q SERIES CONVECTION OVEN



613Q-G2

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



Duke ENERGY STAR® qualified convection ovens include gas models 613Q-G1V, 613Q-G1XX, 613Q-G2V, 613Q-G2XX

E SERIES CONVECTION OVEN



E101-G

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



Duke ENERGY STAR® qualified convection ovens include gas models E101-G, E102-G



Your Solutions Partner

CONVECTION OVENS (continued)



BAKING CENTER

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



XX CONTROL PANEL

- 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



V CONTROL PANEL

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

ZZ CONTROL PANEL

- 10 programmable menu buttons
- 5 rack ID timers
- Push button control with solid-state digital time and temperature control
- Manual mode
- Cook and hold
- Fan delay gentle pulse
- 2-speed fan



LET US HELP YOU BUILD A MORE PROFITABLE OPERATION...LIKE WE'VE ALREADY DONE WITH SOME OF THE TOP GLOBAL FOOD SERVICE COMPANIES. CONTACT DUKE TODAY AND LET US SHOW YOU THE POSSIBILITIES!

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