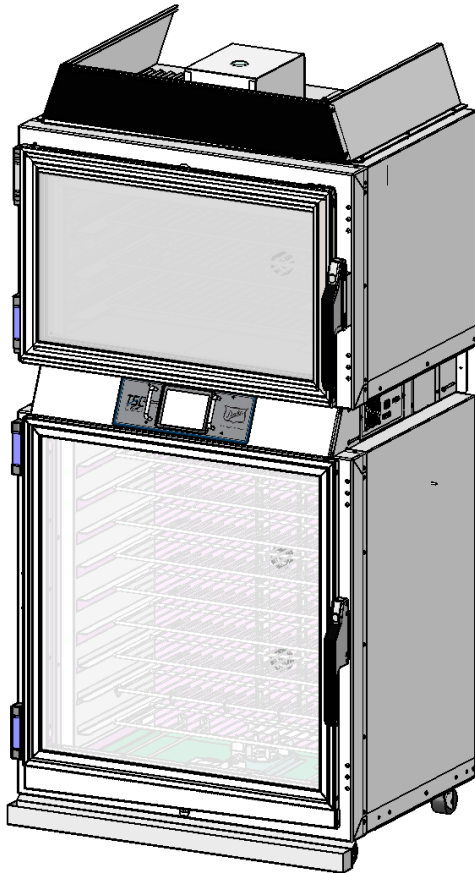




Your Solutions Partner

# Specifications

F.O.B. Sedalia, Missouri 63301



Model - PBC- 6/18M

### OPTIONS:

- Dual check valve backflow preventer for water supply
- IVS (Integrated Ventilation System)
- Remote Hood Interlock kit
- Right hand or left hand hinged doors (factory build or field convertible)

### Certifications:



DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1087 PBC 6-18M Proofer Baking Center

**Approval Stamp(s):**

### PRODUCT INFORMATION:

PROJECT: \_\_\_\_\_

ITEM: \_\_\_\_\_

QUANTITY: \_\_\_\_\_

### MODEL:

**PBC-6/18M Proofer Baking Center**

### OVEN:

- 430 Stainless Steel Exterior
- 301 Stainless Steel Interior
- Interior cavity is fully welded utilizing laser welding technology
- 5,000 watts of baking power - (2) 2500 watt electric elements
- 1/2 horsepower blower motor, externally top mounted
- Steam vent, 1.0" diameter, 305 S/S with aluminum metering port.
- Bulb & cap style electro-mechanical thermal limiter compliant with UL197
- Interior lights - Halogen, extended life, industrial rated, low voltage operation, 2 x 10W
- Multi-layer, 2" high temperature (1000°F) insulating material
- Three (3) Full pan size racks, 301 stainless steel, fully polished
- Cool Touch Door, double pane tempered glass, integral hinge for easy cleaning, easy change gasket
- Line supply cord strain relief and safety tether kit. NEC, UL IEC & CE rated

### CONTROLS:

- PCB material FR4, 2-layer, conformal coated, 5.7 LCD display with touch panel, 256 color, ¼ VGA, 16M Hz clock, 12MB memory, integral I/O, OS microprocessor
- Instrument grade precision environmental sensing circuits provide +/-1°F or less temperature control tolerance and less than +/-3% RH control tolerance.
- Graphics microprocessor.
- Interconnect to external programming device (USB), full range programmability includes entire software system, recipes, training, instruction, maintenance instructions and common languages.
- 18 baking & 5 proofing recipes single touch accessed from the main menu screen.
- Separate audio alarms for oven and proofer function
- Precision RTD temperature sensors for oven & proofer
- Precision humidity sensor, enclosed probe type, wide thermal response, differential compare output, full saturation compatible
- Solid state high current switching devices for long life and high reliability

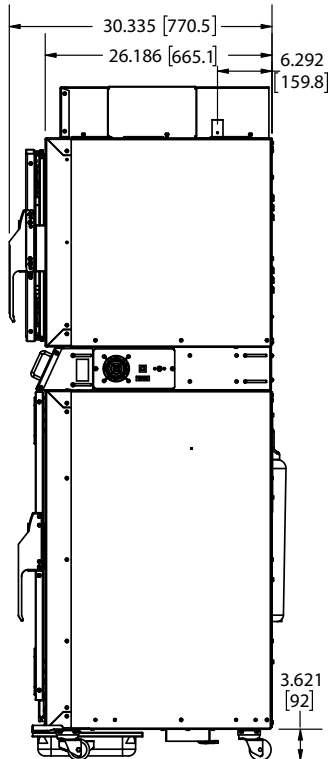
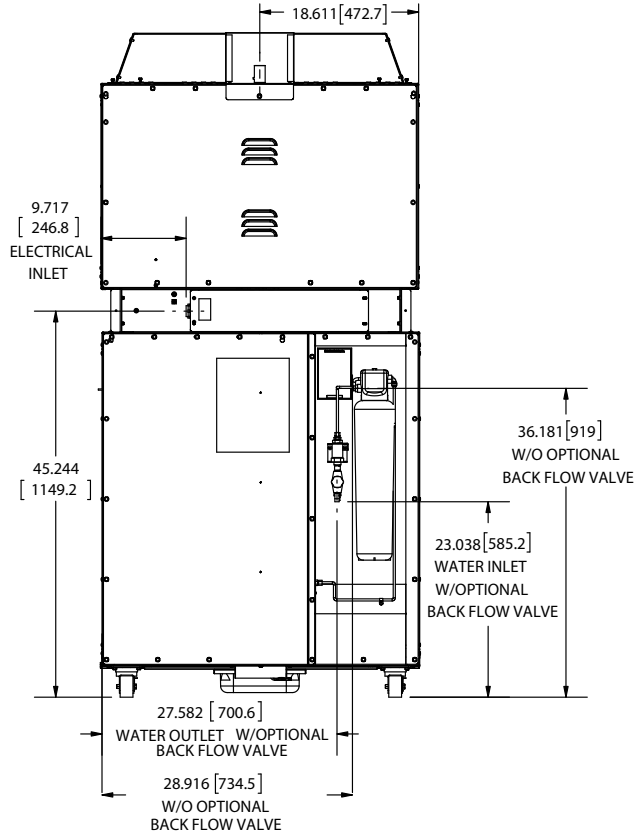
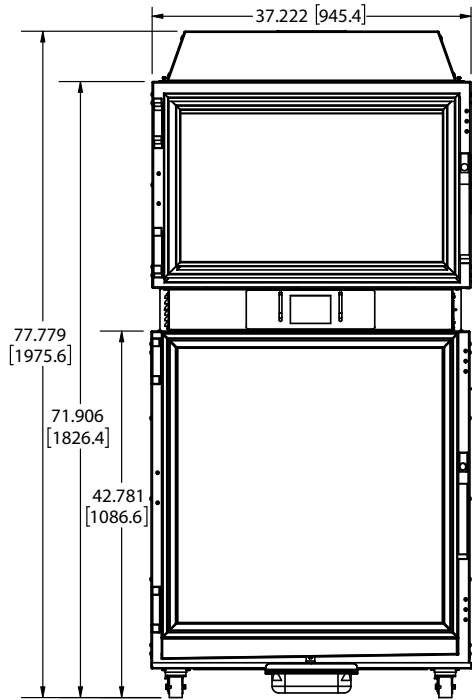
### PROOFER:

- 430 Stainless Steel Exterior
- 301 Stainless Steel Interior
- 1,000 watts of proofing power - (2) 500 watt heating elements
- Humidity generation system - Water supply system inlet filter, control valve, quick disconnect injection mist nozzle
- Proofer requires a water source
- Nine (9) full pan size racks, 301 stainless steel, fully polished

# PBC-6/18M

Catalog No. Proofer Baking Center A.I.A. File No. 35-C-13

Oven: Proofer Baking Center



Electrical				
Voltage	Watts	Amps	Hz	Water Inlet
208	6650	32/1ph	60	.25"
208	6650	32/3ph	60	.25"
240	7200	32/1ph	60	.25"
240	7200	32/3ph	60	.25"

**DIMENSIONS:**

**FREIGHT CLASS: 100**

Overall Depth		Overall Height		Overall Width		Cubic Ft. Crated	Weight Baking Center Only	
in	cm	in	cm	in	cm		lbs.	kg.
30.34	77.06	77.78	197.56	37.22	94.53	74	580	263.08



**Duke Manufacturing Co.**  
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