

DUKE®

613-G2 CONVECTION OVEN



CATALOG NO. 9531

with 65/35 dependent doors (chain drive)

double section - standard depth

OVERALL DIMENSIONS:

Height: 70-1/2", includes 8" legs

Width: 38"

Depth: 39-1/2"

Cavity Dimensions: 29"W x 24"H x 24"D

STANDARD FEATURES:

Stainless steel front, sides and top. 20% larger interior cavity than industry standard, 13 rack positions with 1-11/16" spacing, 6 racks supplied as standard, porcelainized interior finish with 7/8" covered corners, simultaneously opening doors and 8" angular stainless steel legs with adjustable feet. Two speed blower motor.

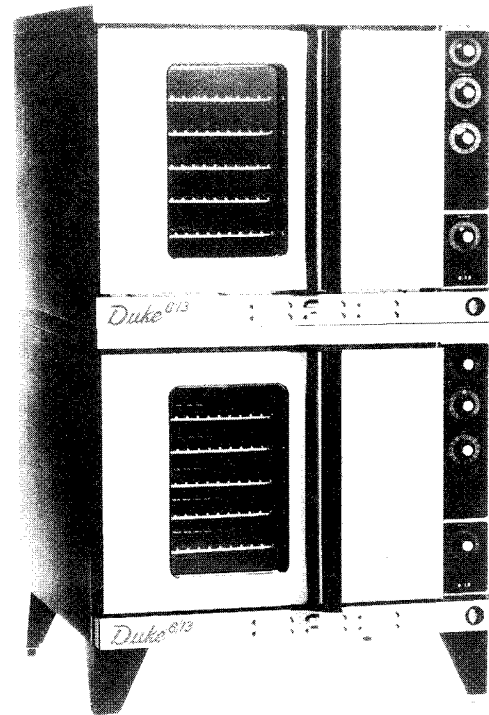
OVEN SECTIONS:

Stainless steel front with painted sides and top. 65/35 stainless steel doors with double pane glass in 65 door. Stainless steel interior door liners and door gaskets. Doors mounted on full length solid stainless steel shafts and bronze bushings. Interior lighting (2, 50 watt bulbs). Bottom, sides and back fully insulated with 1-1/2" thick insulation, top to have 3" thick insulation.

40,000 BTU input, electronic pilot re-light system, 1/2 HP two speed blower motor, 115v, ON-OFF-COOL DOWN switch, manual gas shut-off on control panel.

OTHER OPTIONS:

Solid stainless steel door in lieu of glass, stainless steel interior, stainless steel back panel, 8" stainless steel legs, casters, porcelain drip tray, field stacking kit (8" legs and flue connector), Pulse Fan option ("W" control only), 208/240 volt single phase motor on gas oven, common gas manifold, seismic feet, 48" flexible disconnect with restraining device, down draft hood, double stack oven - shipped assembled, extra oven racks and extended warranty (2 years parts and labor).



CONTROL OPTIONS: must pick one

"___V" — Basic snap action thermostat (200°-500°F) and 60 minute electric dial timer with continuous sounding buzzer, and 2-speed fan.

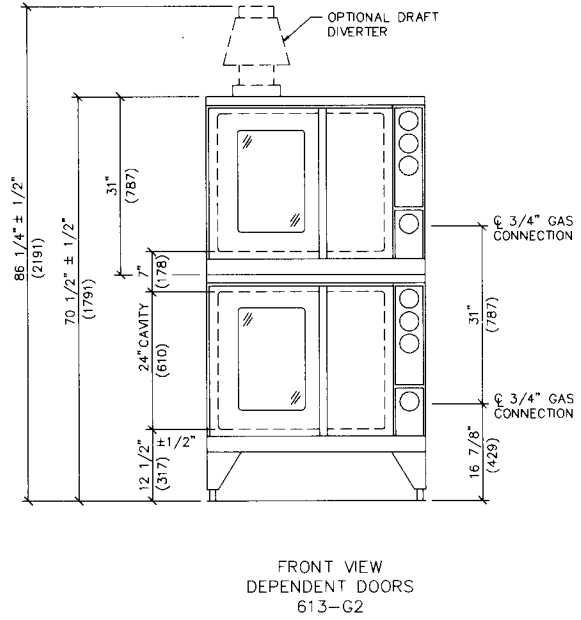
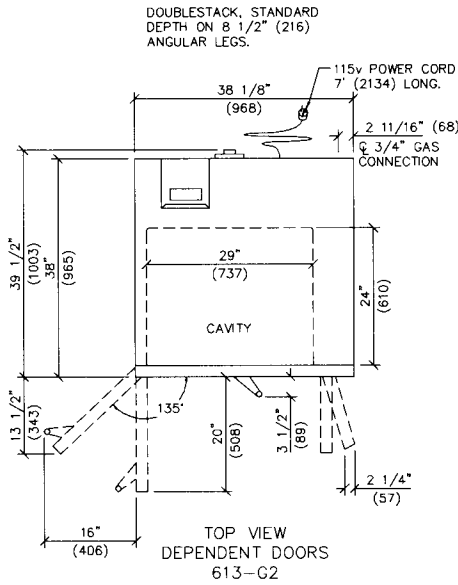
"___W" — Solid state digital time and temperature controls, knob adjustable 12 hour countdown timer, and 2-speed fan.

"___X" — **Cook and Hold**, solid state time and temperature, 12 hour countdown timer, and 2-speed fan.

"___Z" — Five programmable menu buttons, knob adjustable solid state digital time and temperature controls, 12 hour countdown timer, **Cook and Hold** feature and 2-speed fan.

"___ZX" — Five programmable buttons, 5-rack ID timers, knob adjustable solid state digital time and temperature controls, 12 hour countdown timer, and 2-speed fan.

"___ZZ" — Sixteen 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 and auxiliary back up thermostat control system.



| Model | Depth | | Width | | Height | | Cube crated ft. per section | Weight | |
|--------|--------|-------|-------|------|--------|-------|-----------------------------|--------|-----|
| | in. | cm | in. | cm | in. | cm | | lbs. | kg |
| 613-G2 | 39-1/2 | 100.3 | 38 | 96.5 | 70-1/2 | 179.1 | 62.7 | 1080 | 490 |

| Model | Total BTU/hr per section | Gas connection per section | Electrical requirements per section | Crated Dimensions per section |
|--------|--------------------------|----------------------------|--------------------------------------|-----------------------------------|
| 613-G2 | 40,000 | 3/4" | 3.5 amps (115v) 2 amps (208/240v) | L - 52" W - 42-1/2" H - 43" |

1. Regulated gas pressure required: 4.0" WC natural / 10" WC propane
2. Specify gas type
3. Specify altitude over 2,000 feet
4. Combustible surface clearance: 1" side, 1" rear, 6" floor
5. Standard 115 volt units supplied with 5' cord and plug

| | | | |
|---------------------|----------------------------------------------|-------------------------------------|---------------------------------------|
| OPTIONS: | Solid stainless steel door | Field stacking kit | Common gas manifold |
| | Stainless steel interior | Pulse Fan option ("W" control only) | Down draft hood |
| | Stainless steel back panel | High voltage | Double stack oven - shipped assembled |
| | 8" stainless steel legs | 208/240 volt single phase motor | Extra oven racks |
| | Casters | Seismic feet | Extended warranty |
| Porcelain drip tray | 28" flexible disconnect w/restraining device | | |

Specifications subject to change