

Duke Specifications

F.O.B. St. Louis, Missouri 63102



EPO-3/9

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
P. O. Box 5426
St. Louis, MO 63147-0230

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com



“Your Solutions Partner”

PROJECT INFORMATION:

PROJECT: _____
ITEM: _____
QUANTITY: _____

MODEL:

Duke Bread Baking Center
EPO-3/9

EPO-3/9 - 77-1/2"H x 37-1/4"W x 27-1/4"D

OVEN:

- Stainless steel interior
- Full view, heat reflective glass door
- Capacity - 3 full size pans or 6 half size
- Three rack positions
- (2) 2500 watt electric heating elements
- High limit thermostat
- 20 amp time delay fuse
- Recessed oven controls
- Dial type temperature control - 200°F - 450°F
- One hour electric timer
- Single speed motor

PROOFER:

- Stainless steel interior
- Accommodates (9) full or (18) half size baking sheet pans
- (4) 40 watt incandescent light bulbs
- (2) 250 watt electrical heating elements
- (1) 450 watt humidity element
- Dial type temperature control - 65°-125°F
- (1) hour electric timer
- Fractional HP proofer convection fan

ELECTRICAL:

- 208 or 240 volt
- Single or 3 phase
- 6.65 KW total

SHORT FORM SPECIFICATIONS:

Duke Bread Baking Center - EPO-3/9. Interior oven, proofer and components to be constructed of stainless steel. Exterior sides and top are stainless steel. Unit back and proofer bottom are galvanized. Heavy gauge interior frame structural members are galvanized and mounted on heavy duty 3" casters (2 locking/2 standard). Oven accommodates three (3) full size or six (6) half size baking sheet pans. Three rack positions. Four (4) 40 watt incandescent light bulbs for interior. Two (2) each 2500 watt electric heating elements for oven heat, dually protected by high limit thermostat and 20 amp time delay fuse. Dial type temperature control - 200° - 450°F. One hour electric timer. Single speed motor fan. Proofer accommodates nine (9) full size or (18) half size baking sheet pans. Four (4) 40 watt incandescent light bulbs for interior of proofer. Two (2) each 250 watt electrical heating elements and one (1) 450 watt humidity element for proofer. Dial type temperature control from 65°-125°. Separate thermostat controls humidity levels. One hour electric timer. Proofer fan powered by fractional HP motor. Four (4) quart manually filled water pan. The recessed control panel is located between the oven and proofer. High visibility graphics are back screened on a durable lexan overlay. Indicator lamps illuminate when heating elements are energized. Oven is front serviceable. Available in 208 or 24 volt models, single or 3 phase. Total unit is 6.65 KW.



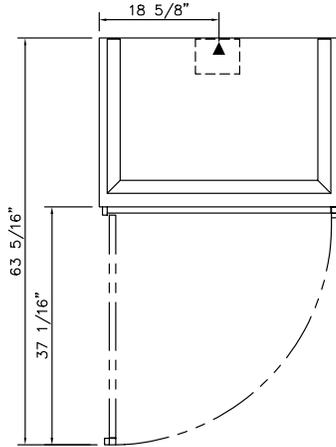
DUKE BREAD BAKING CENTER
EPO-3/9

□ EPO-3/9 - 77-1/2"H x 37-1/4"W x 27-1/4"D

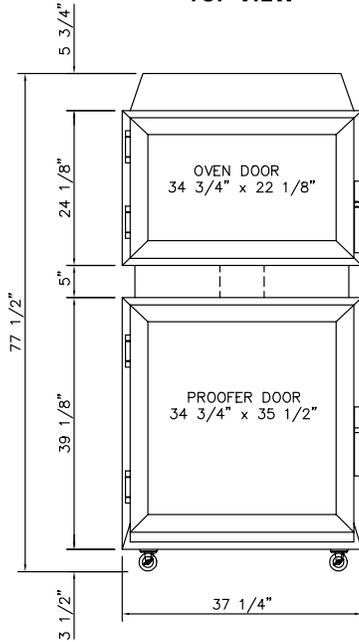
A.I.A. File No. 35-C-13

Catalog No. DKE-EPO

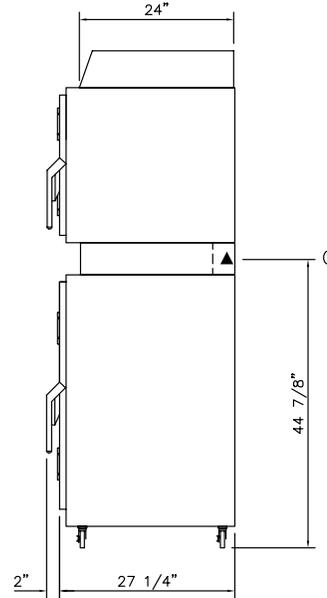
DUKE BREAD BAKING CENTER - EPO-3/9



TOP VIEW



FRONT VIEW



SIDE VIEW

Electrical Specifications			
	208V Amps	240 V Amps	Total Watts
1 Phase	37.0	27.7	6650
3 Phase	18.5	16.0	6650
▲ - Electric connection point			

DIMENSIONS:

Freight Class: 70

Model	Depth		Width		Height		Cube ft. crated	Weight	
	in.	cm	in.	cm	in.	cm		lbs.	kg
EPO-3/9	27-1/4	69.2	37-1/4	94.6	77-1/2	196.9	50.9	550	250.0



DUKE MANUFACTURING CO.
P. O. Box 5426
St. Louis, MO 63147-0230

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com

10/99

Specifications subject to change

Printed in U.S.A.
©1999, Duke Manufacturing Co.