



# DUKE FLEXBAKE 5 ALL IN ONE OVEN

WiFi Enabled

Baking Great Bread Has  
Never Been Easier!

- ✓ Proof and Bake in a Single Cavity
- ✓ Spend less time baking and free up your employees time
- ✓ Simplified process improves product consistency



# ALL IN ONE OVEN

Simplifying the bread-baking process improves product consistency, so you can serve fresh, delicious bread to your customers all day. Duke's FlexBake5™ utilizes state-of-the-art technology allowing you to proof, bake and steam in a single cavity without moving products around, saving time and labor. Plus the FlexBake5's easy-to-use touch screen controls minimize errors and ensures each loaf bakes to perfection.

## WiFi ENABLED

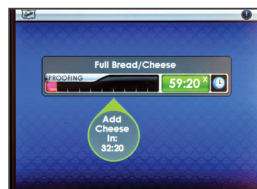
- > Allows for seamless recipe updates or addition of new product recipes to the oven
- > Oven performance and diagnostic information can be viewed remotely

## STEAM FEATURE

- > Allows for baking of **artisan bread** products

## EASY TO OPERATE AND TRAIN NEW EMPLOYEES

- > Simply select a **pre-set recipe**, load the bread and touch start
- > The high definition **touchscreen** is intuitive and displays **step by step baking instructions** which minimizes errors
- > Step-by-step preventative maintenance procedures and photos embedded



For more information visit:  
[dukemfg.com/subway](http://dukemfg.com/subway)

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## CONTROLS WITH SMART DIAGNOSTICS

- > Advanced diagnostic features mitigate unnecessary service calls and increase first-time fixes by providing **on-screen technical support** and identifying root cause issues

## EASY TO CONFIGURE AND PROGRAM

- > Oven comes programmed with **pre-set recipes**
- > **New recipe programming** is simple and can be done remotely via the oven's **WiFi technology** or directly at the oven through the **touchscreen interface** or uploads on the **USB port**

## EASY TO SERVICE WITH QUALITY CONSTRUCTION

- > Oven cavity laser welded and constructed with high-grade 300 series stainless steel
- > Halogen lights use **less energy**
- > Key components are easily accessible for ease of serviceability

## EASY TO USE WITH SAFETY AND COMFORT FEATURES

### STANDARD SAFE-TOUCH DOOR

- > Dual pane cool-to-touch oven door and frame ensures safety and comfort for operators
- > Full width door provides better bread baking display and customer presentation
- > Double latch handle for safe steam release

### OPTIONAL INTEGRATED VENTILATION SYSTEM (IVS)

- > Low profile ventilation system helps capture heat and steam from the oven and remove it from the restaurant



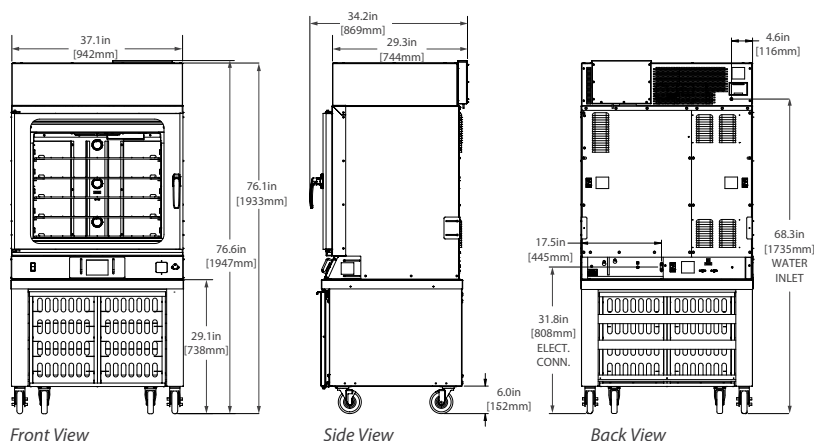
### OPTIONAL ROLL OUT RACK

The portable rack stores easily under the oven. It can be used as an additional work surface and for floor retarding and bread preparation.



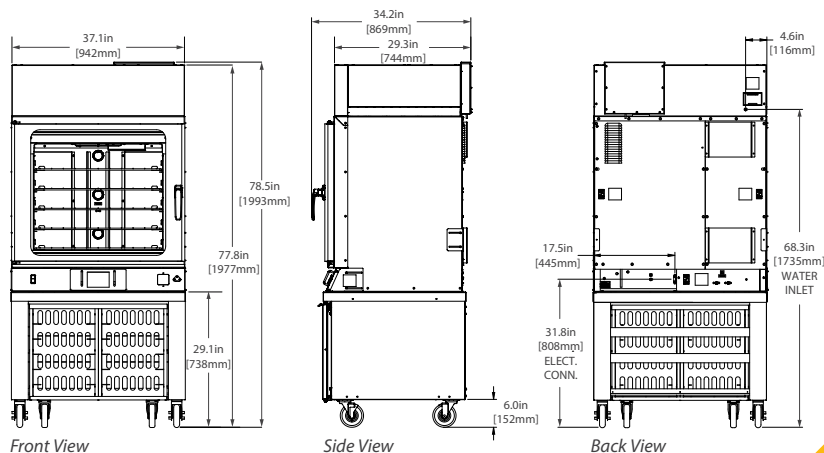
## FlexBake5 - Domestic

Line Supply Voltage (V a.c.)	Line Supply Frequency (Hz)	Line Phase Configuration	Total Maximum Line Current Amps (A)	Total Maximum Line Power Watts (W)	Branch Circuit Protection Device Rating
208	60	1	41	8500	45 A
208	60	3P	24.4	8700	30 A
240	60	1	35	8400	40 A
240	60	3P	21	8700	30 A



## FlexBake5 CE - International

Line Supply Voltage (V a.c.)	Line Supply Frequency (Hz)	Line Phase Configuration	Total Maximum Line Current Amps (A)	Total Maximum Line Power Watts (W)
220-240	50-60	1	39	8500
380-415	50	3N ~	13	8500



## AGENCY LISTINGS



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