



Bread Proofer & Baking Oven

MODEL TSC 6/18



**SUPERIOR
CONTROLS,
BUILD QUALITY
& RELIABILITY**

SUPERIOR CONTROL, DIAGNOSTICS, INTUITIVE INTERFACE

ENHANCED SCREEN & USER INTERFACE:

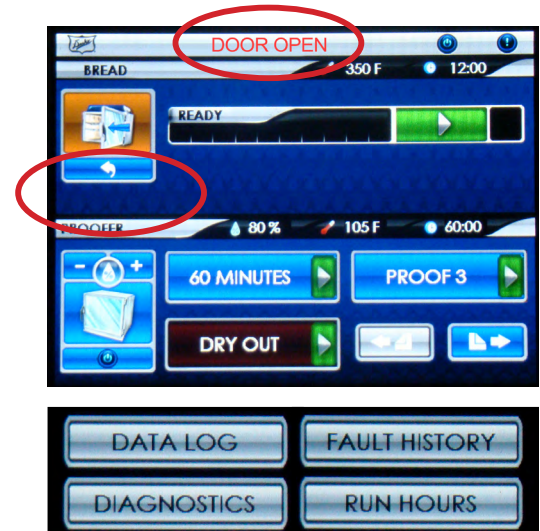
- Full color icon-driven display for ease of use to minimize operator error
- Higher screen resolution and brightness for greater viewing angles
- Shows both recipe detail and cook progress bars for an at-a-glance status update
- Three separate batch timers for the proofer make it easy to bake consistent product every time
- System recipes are programmed and uploaded via USB drive, or on the fly via the touchscreen
- One-touch proofer dry out feature

EMBEDDED MAINTENANCE & TRAINING:

- On-screen user manual and training instructions
- Troubleshooting instructions to fine-tune bake and proofer quality and consistency
- Oven software and manual/training libraries can be easily updated in the field should there be any product additions or operational changes
- Easy to access routine maintenance schedules and instructions

SMART DIAGNOSTICS & NOTIFICATIONS:

- Monitors all oven and proofer elements in real time including temperature and relative humidity levels
- System alerts, fault detection pop-up messages and imagery allow for quick and easy diagnostics
- Expandable for future data collection and reporting such as oven idle times and operations history
- Enhanced sensors and control circuitry for temperature and humidity



DUKE'S INTELLIGENT BACKUP RUN MODE (PATENT PENDING)

If touchscreen becomes damaged and non-functional, by default the internal system will continue to run the oven at 360°F, and proofer at 105°F operating temperature, with continued relative humidity control to keep your business running until repairs can be made.

EASE OF USE, MAINTENANCE, AND SERVICEABILITY

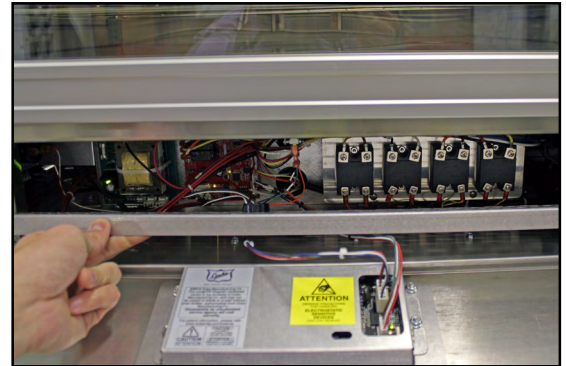
PLUG-N-PLAY COMPONENTS, OPTI-MIST™ SYSTEM, SAFE-TOUCH DOOR

Distribution of moisture is significantly improved with the optimized mist pattern and electronic control. Installation is faster with an integrated recessed water filter that is already pre-plumbed. For added convenience, the quick disconnect misting nozzle, is simple to clean or replace. All key control components are accessible from the front, behind the flip down access cover, making the oven very easy to service.

- Low Maintenance
- Long life, low wattage halogen bulbs
- Automated humidification system
- Automated Proofer dry-out feature
- Operator and Maintenance screens accessed through Touch Screen interface
- Safe-touch door keeps exterior glass and frame cool
- System recipes are USB drive programmable



Opti-Mist™ quick disconnect and pre-plumbed recessed water filter



Plug-n-play modular controls and flip-down control panel access allows for easy maintenance

RELIABILITY, DURABILITY

PEACE OF MIND, LOWER TOTAL COST OF OWNERSHIP

To increase its strength and durability, oven and proofer cavities are fully laser welded and constructed using high-grade 300 series stainless steel. The oven and proofer racks are also 300 series solid stainless steel.

- Oven, proofer and control cavities are built separately to keep the controls and electrical components isolated from potentially harmful heat and moisture
- Exclusive three-year parts warranty and one-year labor warranty standard on all ovens



Safe-touch double-paneled doors keep cool and allow for easy cleaning



Fully laser-welded oven cavity

DUKE BREAD PROOFER & BAKING OVEN (MODEL: TSC 6/18M)

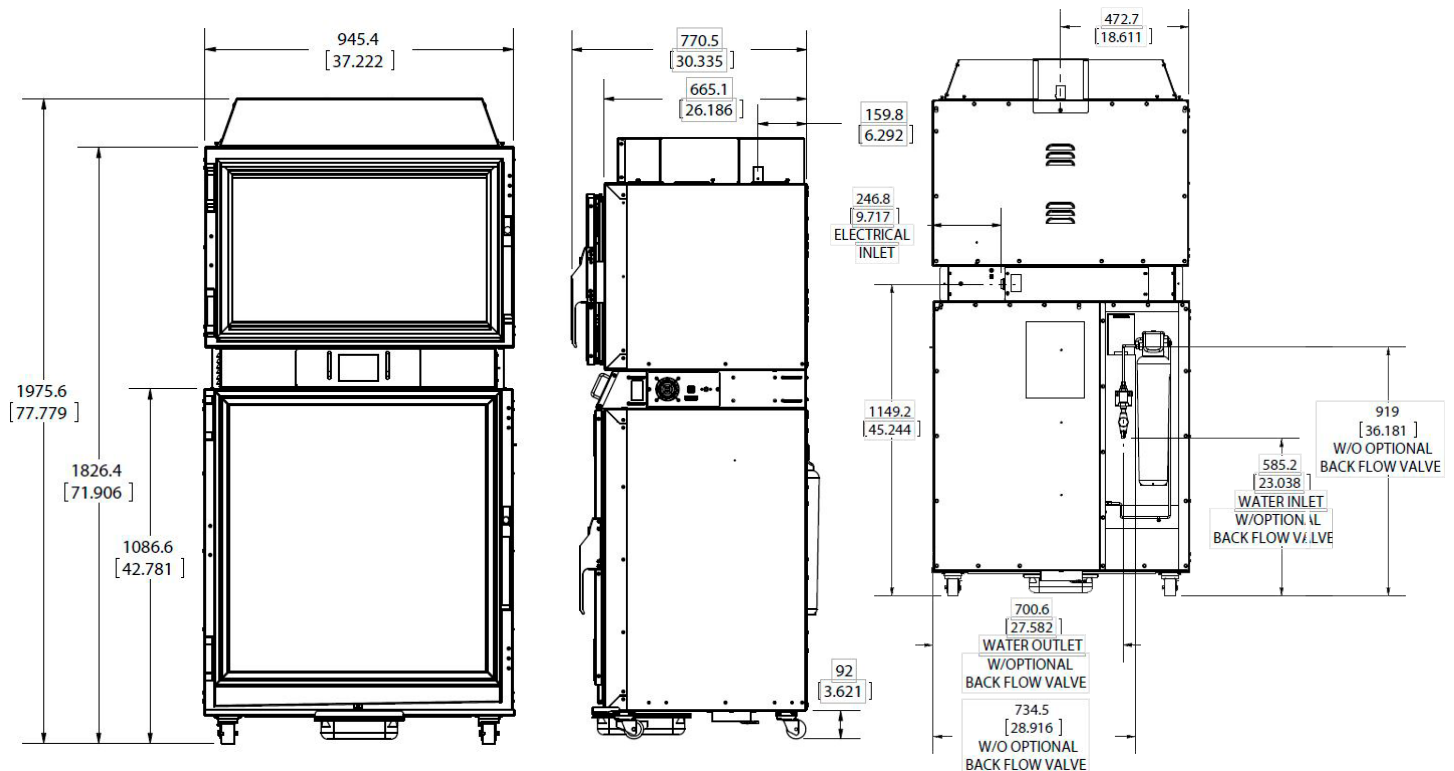
DIMENSIONS:

Freight Class: 100

Overall Depth		Overall Height		Overall Width		Cubic Ft. Crated	Weight Proofer Oven Only	
in	cm	in	cm	in	cm		lbs.	kg.
30.3	77.1	77.8	197.6	37.22	94.53	74	580	263.08



Electrical								Water Inlet
US				UK & EU				
Amps	Hz	Voltage	watts	Amps	Hz	Voltage	watts	
32/1ph	60	208	6650					
32/3ph	60	208	6650					
30/1ph	50&60	240	7200					
30/3ph	60	240	7200					
				30/3n	50	380/415	7200	



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