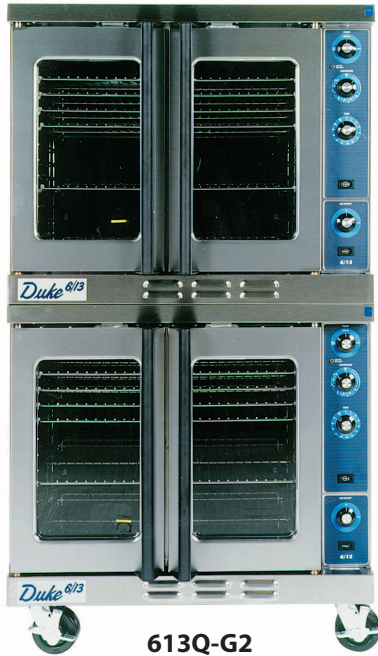




Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



613Q-G2
(Shown with optional casters)

OPTIONS:

- Stainless steel interior
- Stainless steel back enclosure panel
- Seismic feet
- 48" flexible disconnect, w/restraining device
- Down draft hood
- Common gas manifold
- Double stack - shipped assembled
- Flue deflector
- Casters
- Porcelain drip tray
- Extra oven racks
- Prison package - tamper proof screws, lexan hinged cover with lockable clasp
- Extended warranty

DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1079 613Q-G2 Double-Gas

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

**Duke Convection Ovens - "Q" Series
Double Deck - Standard Depth - Gas**

- **613Q-G2** Double deck, standard depth

STANDARD FEATURES

- 40,000 BTU
- 6 racks/13 rack positions
- Porcelain interior finish
- 50/50 independent stainless steel doors
- Double pane glass both doors
- 8" angular stainless steel legs/adjustable feet
- 2 Speed motor

OVEN SECTION

- Stainless steel front, sides and top
- 1 1/2" insulation on bottom, sides and back
- 3" insulation on top
- Interior lights

BURNER SYSTEM

- 40,000 BTU on each oven
- High output atmospheric burner system
- Main gas shut off valve
- Built-in gas regulator

OVEN CONTROLS

- "V" - Basic snap action thermostat (200°-500°F), 60 minute electric dial timer with continuous sound buzzer, 2-speed fan
- "XX" - Solid state digital time and temperature controls, 12-hour countdown timer, **Cook and Hold** feature, 2-speed fan, Pulse fan capability

Certifications



Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

