



Your Solutions Partner

# MAINTENANCE MANUAL

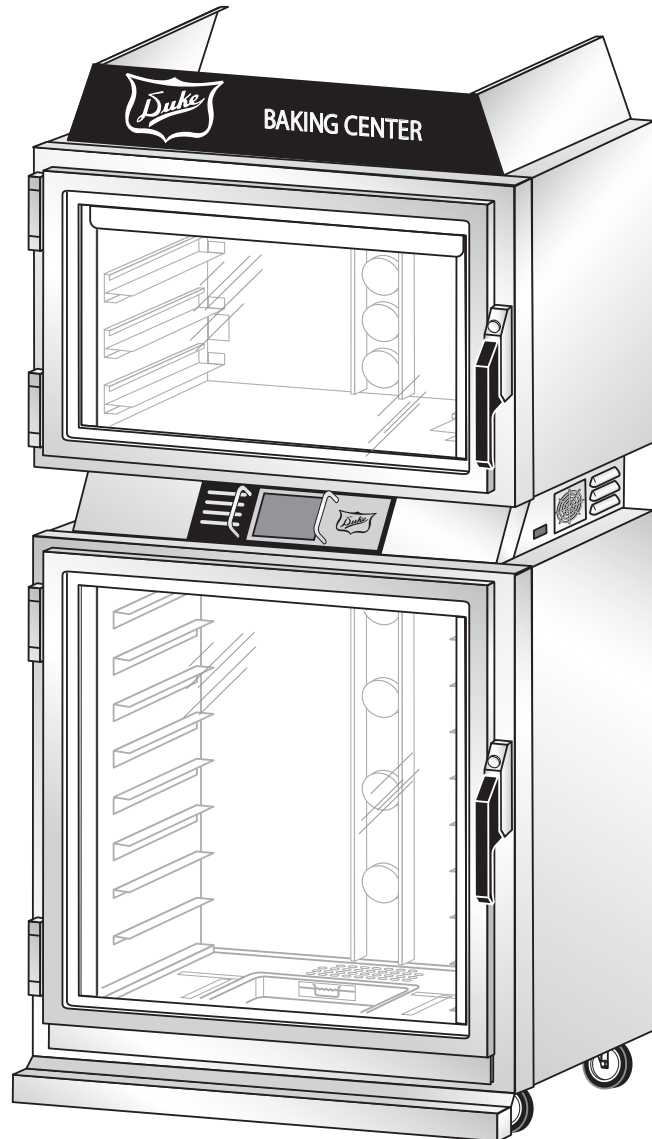
MAINTENANCE BY QUALIFIED,  
TRAINED PERSONNEL ONLY

## PROOFER OVEN WITH TOUCH SCREEN CONTROLS (TSC)

Models:

TSC-6/18

TSC-3/9



**CAUTION:** Please read this manual completely before attempting to install, operate or service this equipment

 **WARNING for CA residents:** go to [www.dukemfg.com/prop65](http://www.dukemfg.com/prop65) for prop 65 warning

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**P/N 512563  
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# IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.



## **WARNING**

Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



## **ELECTRICAL WARNING**

Indicates information relating to possible electrical shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.



## **CAUTION**

Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.



## **HOT SURFACE**

Indicates hot surface for equipment and parts. Failure to observe caution could result in personal injury.



## **ESD WARNING:**

Indicates susceptibility to static discharge. Failure to observe ESD precautions may result in equipment damage.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals, water jet equipment, or other pressurized liquid spraying equipment to clean this unit.
- This equipment should be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block any openings on the unit.
- A minimum clearance of 6" (152.4 mm) from the top of the unit to the ceiling must be provided.
- Secure unit to a wall with brackets provided to prevent tipping.
- Unit may start operation with inadvertent contact with touch screen display or from other extraneous sources. Turn off all poles mains disconnects should abnormal or unwanted operation occur.
- Install the Restraining Device Kit to prevent damage to main supply connections.

# IMPORTANT SAFETY INSTRUCTIONS (continued)

- This unit is not to be operated by children, unskilled or untrained persons, or persons with insufficient mental or physical capabilities.
- Turn off external mains supply disconnect and allow unit to cool down before servicing or performing maintenance.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.
- Properly rated all poles mains protection and earthing compliance with local electric codes are required for safe operation of this unit.
- Water supply connections to the unit must comply with local plumbing code and/or standards.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- **Hg** Lamp(s) inside the LCD display in this product contain mercury and must be recycled or disposed of according to local, state or federal laws.
- **SAVE THESE INSTRUCTIONS**

## Technical Description and Application Notes for TSC Proofer Oven Backflow Preventer Assembly

Check with your local authority having jurisdiction regarding approvals for connecting the Duke TSC Proofer Oven to a potable water supply before making any plumbing connections. Plumbing code requirements vary, but Duke has a kit (P/N [600187](#)) available or installed as a factory option, for backflow prevention to protect water supply systems by preventing the reverse flow of non-potable water into the potable domestic water system. The device consists of two independently acting check valves, internally force-loaded to a normally closed position and designed/constructed to operate under intermittent or continuous pressure conditions.

The two main components of the Duke backflow preventer system are:

- Dual Check Valve type backflow preventer that conforms to ANSI/ASSE standard #1024 and is CSA standard B64.6 certified.
- Inlet water strainer equipped with 100-mesh screen and installed up stream of the backflow preventer. The screen is conveniently located on the rear panel of the proofer, below the backflow preventer, for easy access during cleaning/replacement.

### Duke Manufacturing Co.

This equipment is intended to be connected to a potable water supply system under pressure and is to be installed with adequate backflow protection to comply with all applicable federal, state, and local codes.

Water supply pressure for proper operation shall be:  
Minimum 40 PSIG (275 KPa)  
Maximum 65 PSIG (448 KPa)  
measured at water line inlet to the equipment.

If so equipped, regular maintenance is required to replace the water filter cartridge at least once per year, and to clean the inlet water screen at least once per year. Consult state/local codes for any additional requirements.

#### INSTALLATION OF WATER FILTER

Install new filter by removing sanitary cap from top of cartridge, insure two black O-rings are in place, then lift up into filter head and rotate cartridge 1/4 turn counter clockwise until it comes to a complete stop. Flush 2 gallons (5.6 Liters) of water through the new filter before using proofer to purge air from filter. Remove hose from bottom of proofer by loosening the compression nut at the disconnect fitting and pull hose out. Place hose over container and turn on water. It will take a minute for the filter to fill before water flows out of hose into container. once filter is flushed with 2 gallons (5.6 Liters) of water, turn off water supply again, insert hose into water line disconnect, tighten compression nut and turn water supply on again. Check for leaks at connection fittings.

Patent(s) Pending

### OVEN/PROOFER START-UP

1. Have a qualified service technician or electrician connect the oven to the power supply.
2. Turn power on to the unit by using the circuit breaker on the right side of the unit.
3. Verify that the touch screen illuminates upon power up. Press touch screen to activate, then press oven button & proofer button to turn on and verify interior lights illuminate.
4. Remove Proofer bottom panel and verify that the Opti-Mist nozzle is clear of obstructions.

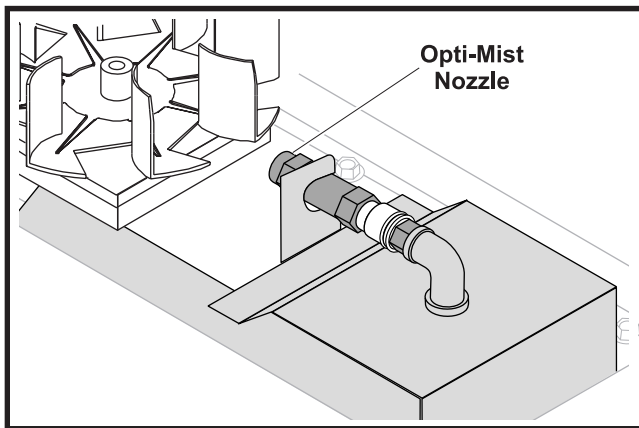


Figure 1: Opti-Mist

5. Check the door seals and make sure both doors close completely.
6. If the unit does not power up correctly or if the doors do not close and seal properly, call Duke for assistance.

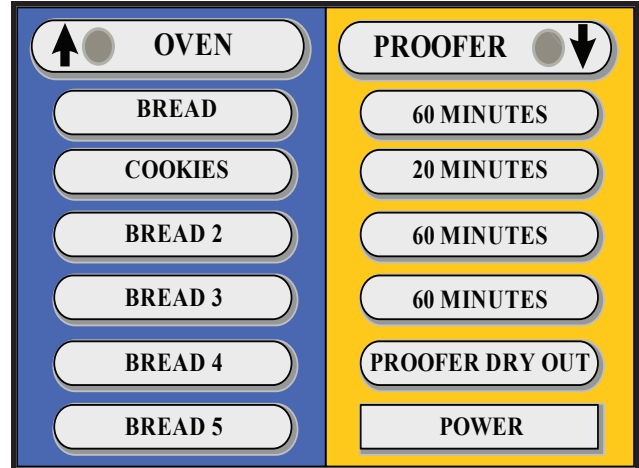
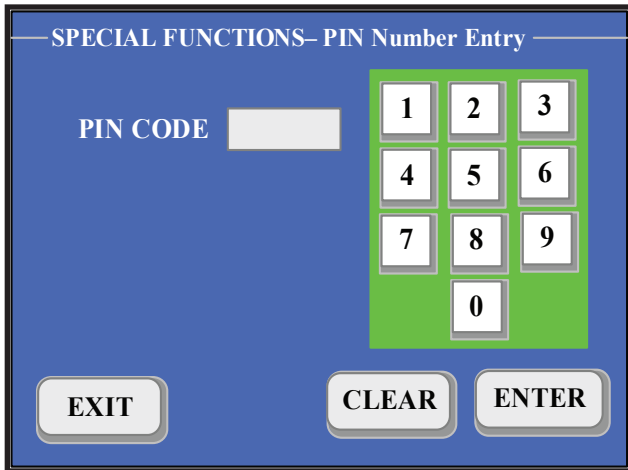


Figure 2: Main Screen

1. Turn the oven and proofer ON by touching the **OVEN** and **PROOFER** buttons located at the top of the touch screen.
2. Check to make sure that the oven and Proofer fans are running.
3. Open the oven door; the oven fan should stop.
4. Close the door; the fan should resume.
5. Allow the oven and proofer to pre-heat for at least 30 minutes. An audible alarm will sound (3 short chirps) when the oven and/or proofer reach the ready state. Your Duke Proofer Oven is now ready to operate.

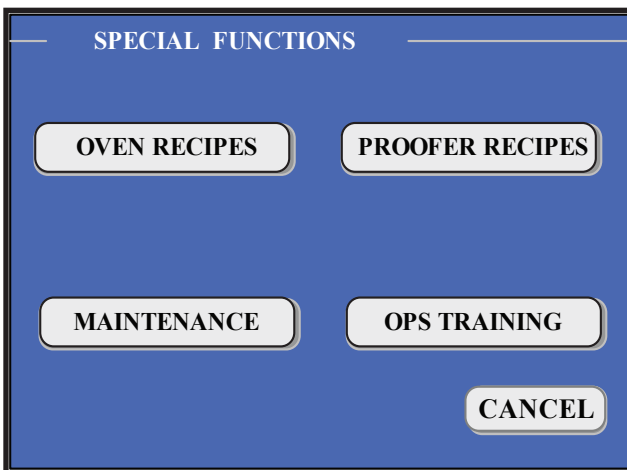
If there are any problems, call the service department at Duke for assistance before calling a service agency.

## PROGRAMMING CONTROLS



**Figure 3: Special Functions Screen**

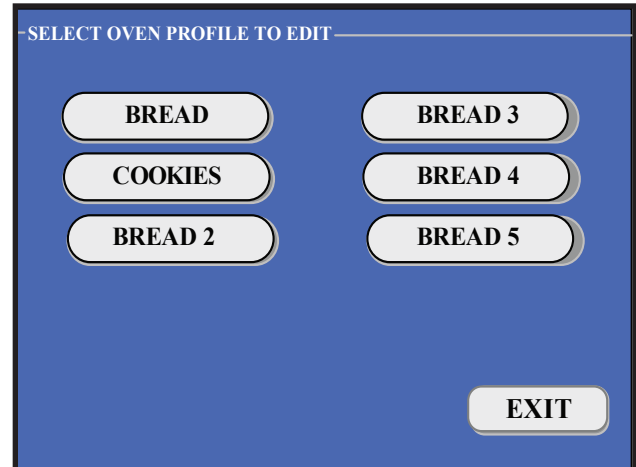
1. Press and hold the **OVEN** button for approx. 5 seconds or until the Special Functions Screen opens.
2. Press **CLEAR, 2 0 4 6** and **ENTER**.



**Figure 4: Special Functions Screen**

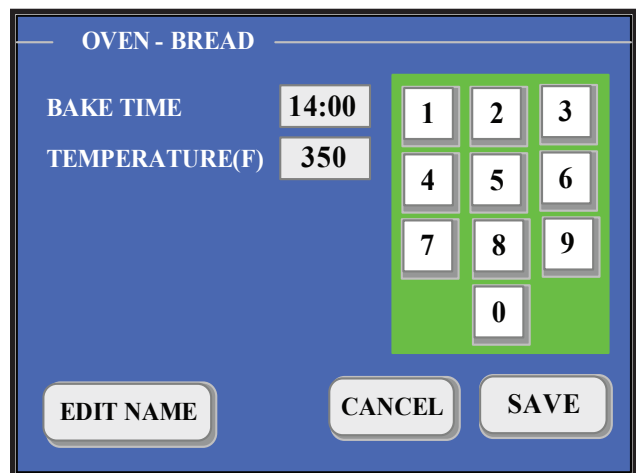
## OVEN PROGRAMMING INSTRUCTIONS

1. Select **OVEN RECIPES**.
2. Press the button for the profile you want to edit.



**Figure 5: Oven Profile Recipe Screen**

3. Press the value (Time, Temperature, etc.) you want to change.
4. When it is highlighted, change the value by pressing the desired value on number key pad.



**FIGURE 6: Oven Recipe Edit Screen**

5. Press **EDIT NAME** to edit profile's name.
- NOTE: IF NAME EDIT IS DESIRED, PERFORM THIS FUNCTION FIRST**
6. Using the keypad, type a new Profile Name.
  7. Press **SAVE** to return to Profile Edit Screen.
  8. Press **EXIT** to return to Main Screen.

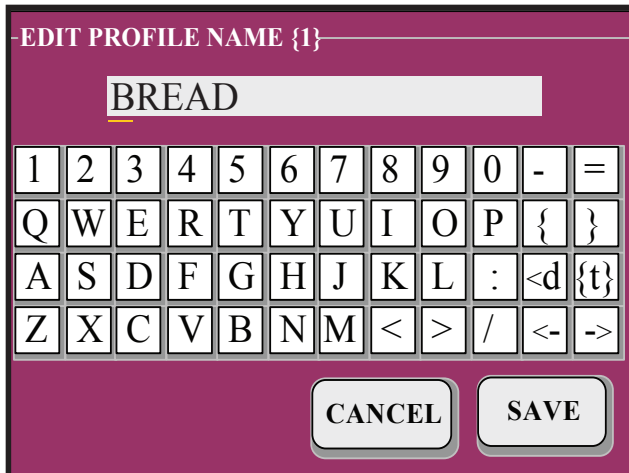


Figure 7: Profile Naming Screen

**NOTE:**

- **PRESSING {t} KEY TOGGLES THE KEYBOARD TO THE LOWER CASE CHARACTER SET.**
- **PRESSING <d KEY DELETES THE CHARACTER TO THE LEFT OF THE CURSOR BAR.**
- **PRESSING -> KEY MOVES THE CURSOR TO THE RIGHT TO ENTER A SPACE OR TO CHANGE A CHARACTER.**
- **PRESSING <- KEY MOVES THE CURSOR TO THE LEFT TO CHANGE A CHARACTER**

**PROOFER PROGRAMMING INSTRUCTIONS**

1. Select **PROOFER RECIPES**.
2. Press the button for the profile you want to edit.

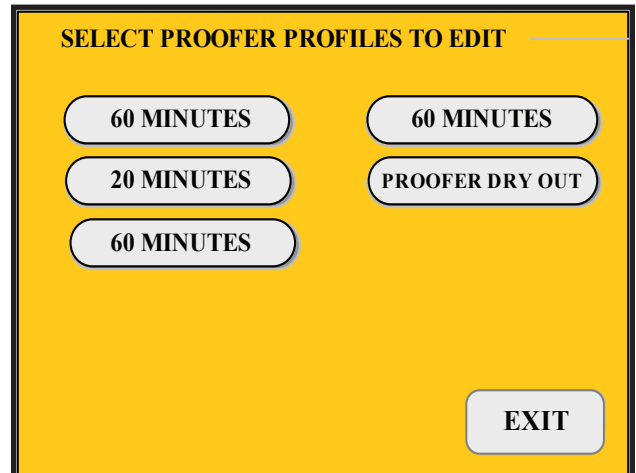


Figure 8: Proofer Profile Recipe Screen

3. Press the value (Time, Temperature, etc.) you want to change.
4. When it is highlighted, change the value by pressing the desired value on number key pad.

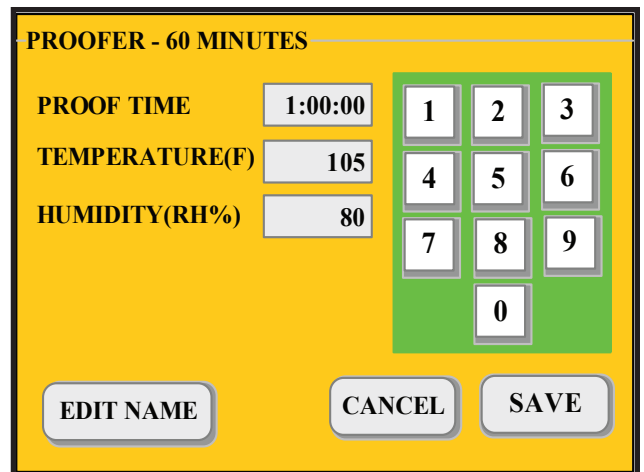


FIGURE 9: Proofer Recipe Edit Screen

5. Press **EDIT NAME** to edit profile's name.  
**NOTE: IF NAME EDIT IS DESIRED, PERFORM THIS FUNCTION FIRST**
6. Using the keypad, type a new Profile Name.
7. Press **SAVE** to return to Profile Edit Screen.
8. Press **EXIT** to return to Main Screen.

## Application Notes for TSC Proofer Oven USB Upload Feature

Duke Mfg. has created an alternate method for configuring custom recipe settings through use of commonly-available USB memory drives, an entire set of recipe configurations can be quickly loaded for model TSC Proofer Ovens.

### USB RECIPE UPLOAD

1. Turn the main power switch off then back on. Unit will beep three times and display the start screen.



Figure 10: Start Screen

2. Remove USB dust cap. (Located on left side of oven electrical compartment)

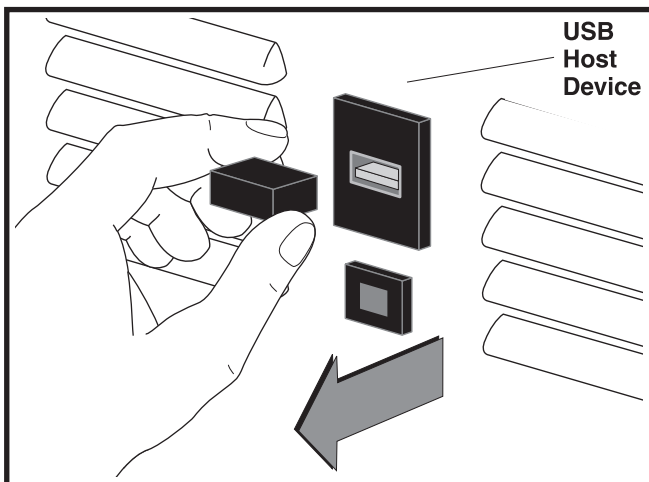


Figure 11: USB Dust Cap Removal

3. Insert USB drive with the recipe file, until seated, into the USB Host Device (filename. rcp). The green LED will flash indicating loading process.

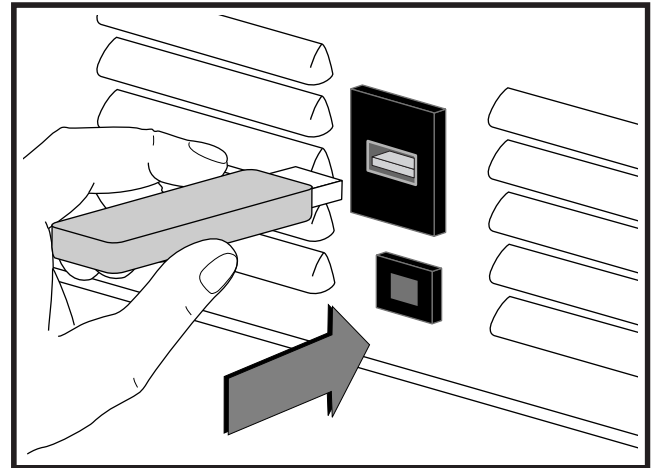


Figure 12: Inserting USB Drive Into USB Host Device

4. The Unit will Beep once and new recipes will load. The screen will display the new selections. (See example below)

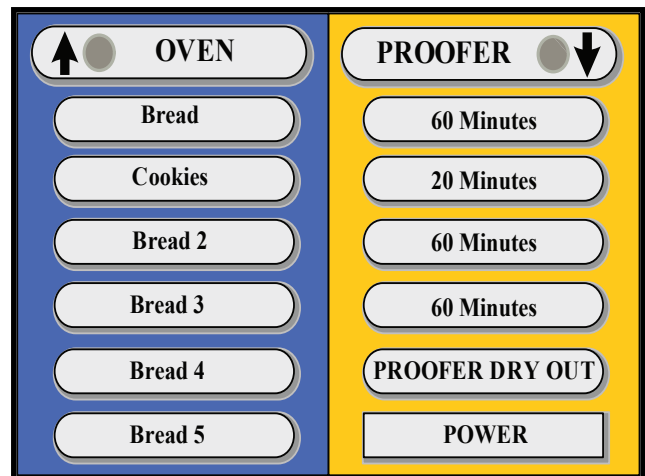


Figure 13: USB Uploaded Recipes

### REVERT TO FACTORY DEFAULT RECIPES

1. Press and hold the **OVEN** button for approx. 5 seconds or until the Special Functions Screen opens.

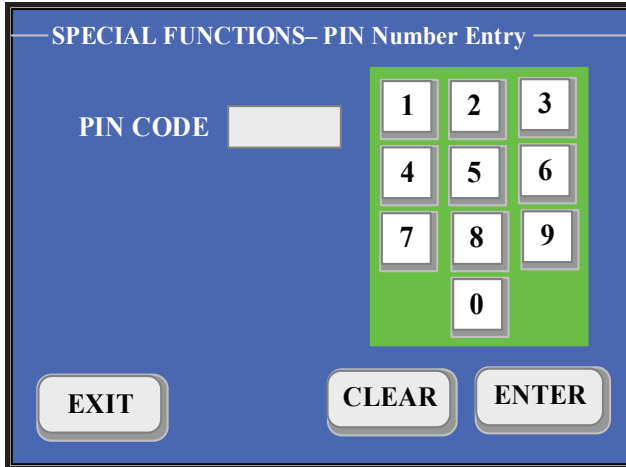


Figure 14: Special Functions Screen

2. Press **CLEAR**, **1 7 9 2** and **ENTER**.

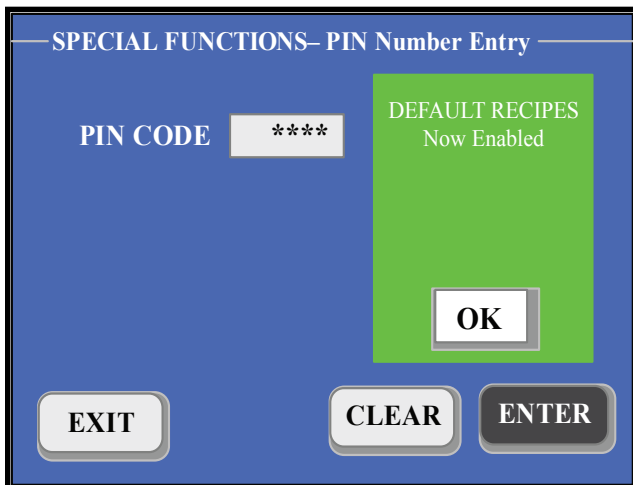


Figure 15: Default Recipe Enable Screen

3. Press **OK** to accept Default Recipes.
4. Press **EXIT** to return to main menu page.

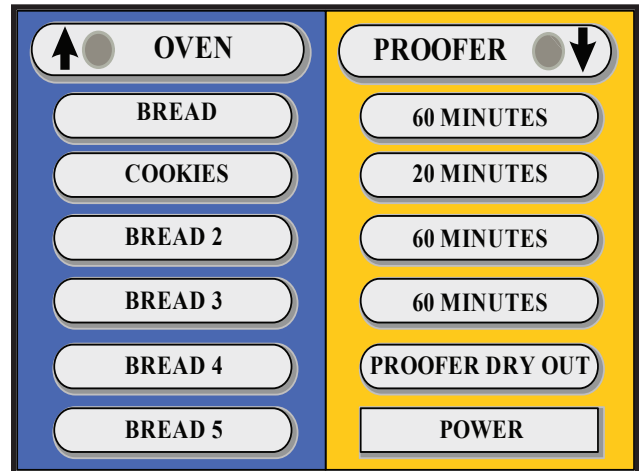


Figure 16: Main Menu Screen With Factory Default Recipes Loaded

### USB MAINTENANCE AND OPERATIONS SCREENS LOAD/UPDATE

1. Turn the main power switch off then back on. Unit will beep three times and display the start screen.



Figure 17: Start Screen

2. Remove USB dust cap.

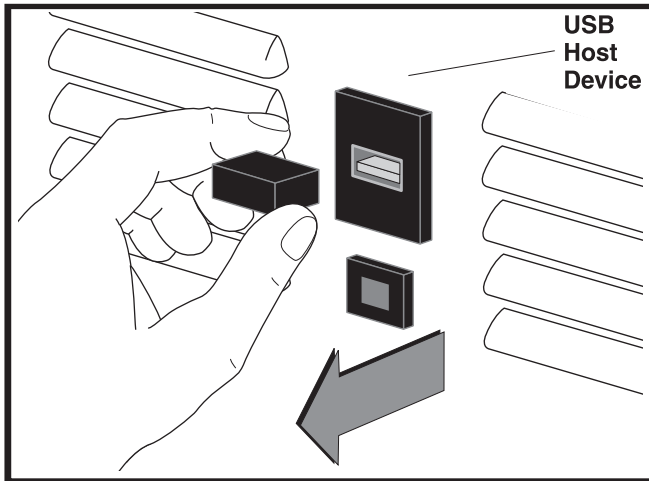


Figure 18: USB Dust Cap Removal

3. Load all desired files onto the same USB drive. (filename.scr) Insert USB drive with the desired files. The green LED will flash indicating loading process.

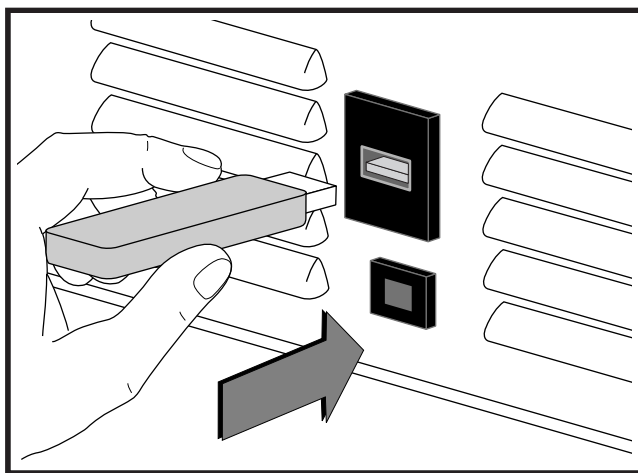


Figure 19: Inserting USB Drive Into USB Host Device

4. The new files will load and the screen will display the load status in blue text. The load time depends on the number and size of the files but may take several minutes to complete

USB Download Started  
1 Download File(s) Found  
Processing DAILY\_~1.SCR

Figure 20: File Upload Screen

5. When Complete, the unit beeps once and reverts to the Oven/Proofer Main Menu screen.

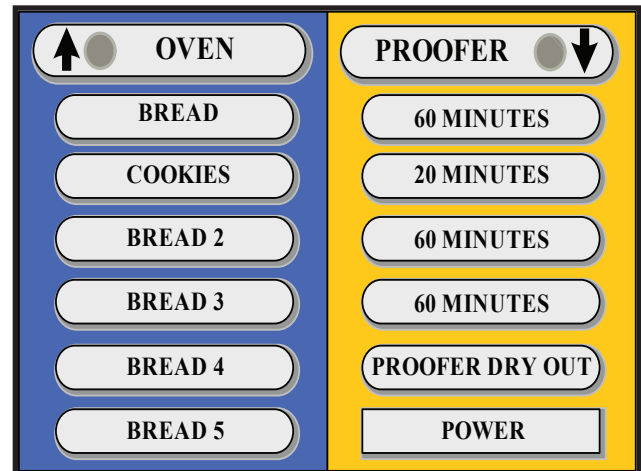


Figure 21: Main Menu Screen

6. The new files can now be viewed by accessing the Maintenance Screen and selecting the desired Maintenance Function Keys



Figure 22: Maintenance Function Keys Screen

### CHANGE TEMPERATURE UNITS (F ° to C °)

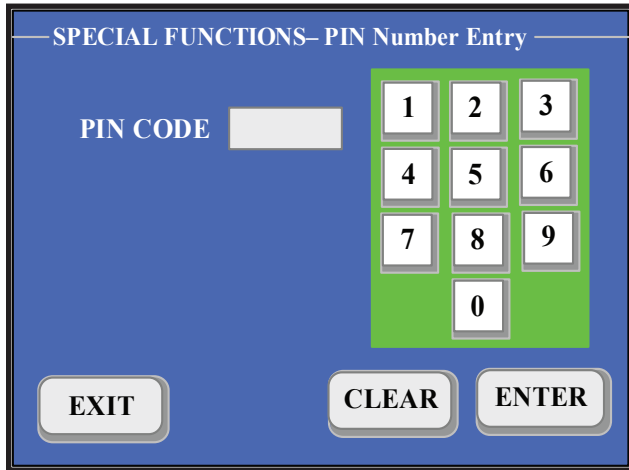


Figure 23: Special Functions Screen

### CHANGE TEMPERATURE UNITS (F ° to C °)

Figure 18: Special Functions Screen

1. Press and hold the **OVEN** button for approx. 5 seconds or until the Special Functions Screen opens.
2. Press **CLEAR, 2 5 8 0** and **ENTER**.
3. Press **OK. CENTIGRADE MODE is now enabled.**

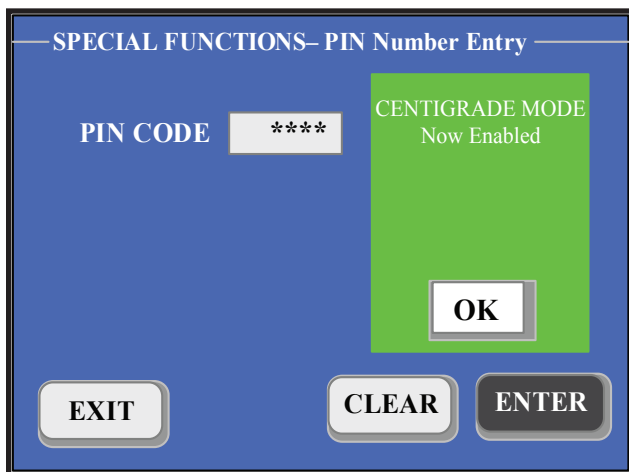


Figure 24: Centigrade Mode Enable Screen

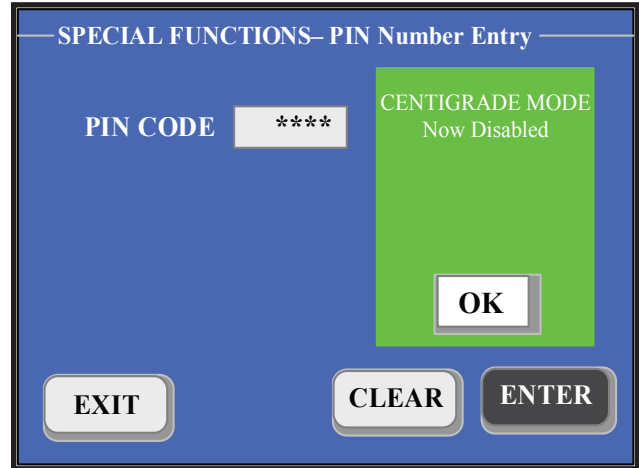


Figure 25: Centigrade Mode Disable Screen

1. Press and hold the **OVEN** button for Approx 5 seconds or until the Special Functions Screen opens.
2. Press **CLEAR, 2 5 8 0** and **ENTER**.
3. Press **OK. CENTIGRADE MODE is now disabled.** This returns the unit to Fahrenheit mode.

## CARE AND CLEANING



### WARNING

**OVEN & PROOFER INTERIOR AND RACKS ARE VERY HOT AND COOL SLOWLY. ALLOW TO COOL BEFORE HANDLING.**



### CAUTION



**Electrical shock hazard: Do not wash with water jet or hose.**



### CAUTION

**Do not use oven cleaners, caustic cleaners, degreasers, acids, ammonia products, abrasive cleaners, steel wool, or abrasive pads containing iron. These can damage the stainless steel and plastic surfaces.**

### Weekly Cleaning Instructions

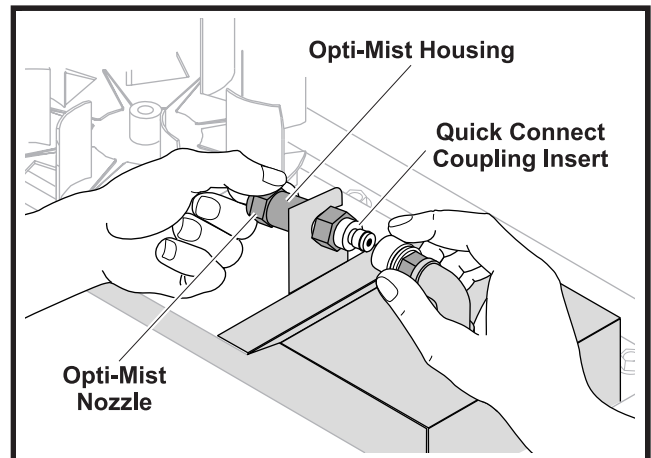
1. Clean Proofer. Turn the proofer off and allow elements to cool. Remove the bottom panel (remove screw). Remove excess water by wiping it up with a dry cloth. Clean bottom panel to remove any mineral deposits and debris with hot soapy water and follow with clean damp cloth.
2. Clean Opti-Mist proofer spray Nozzle.



### CAUTION

**Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or cloths. These can damage the stainless steel and door gaskets.**

- Remove nozzle assembly by depressing latch on quick-connect fitting and pull nozzle out toward fan blade.
- Soak nozzle in plain white vinegar for 4-8 hours to dissolve mineral deposits. Wipe residue from nozzle and rinse in clean water.
- Do not insert objects into nozzle outlet as this can change the water spray performance.
- Replace nozzle assembly if mineral deposits from hard water cannot be removed.
- Reinstall nozzle by inserting into quick-connect fitting until fully seated.



**Figure 26: Opti-Mist Quick Connect Nozzle**

3. The Air-Wash door has two window panes. The inner window can be easily separated from the outer window for cleaning. This is achieved by unlatching two clips and rotating the inner window on its hinges. After cleaning, the inner window frame is easily clipped to the outer window by squeezing the two windows together. For additional detail refer to "Air Wash Door Information" section of this manual.
4. Inspect oven & proofer door gaskets for cuts, tears or any other damage. Refer to the section on "Door Adjustments and Gasket Maintenance" for directions.

### Monthly Care and Cleaning Instructions

1. Check door handle screws for tightness.
2. Check the door gasket seal on the Oven and Proofer for leaks. Refer to the section on "Door Adjustments and Gasket Maintenance" for directions.



**Replace filter cartridge only with Duke factory-authorized replacement parts to ensure proper operation. See Parts List section of manual for part number.**



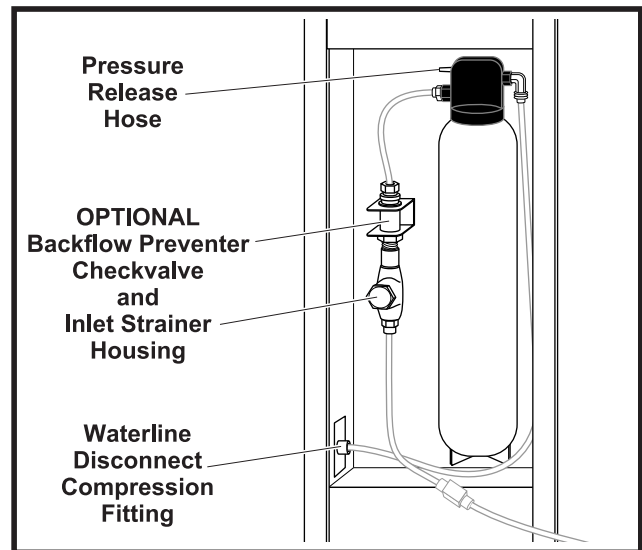
**Water filter cartridge is heavy when full of water.**



**Water filter cartridge is under pressure, slowly remove cartridge to release pressure.**

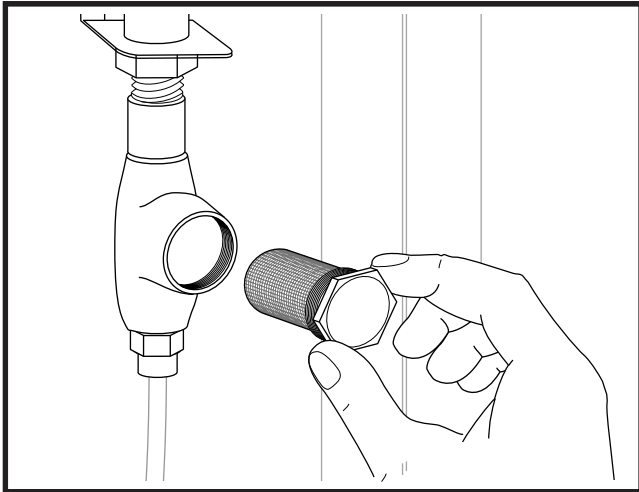
### Annual Cleaning Instructions

1. Replace water filter cartridge & clean inlet strainer.
  - Turn off water supply to oven.
  - Disconnect Wall Brackets if installed. See Installation of wall brackets section of manual.
  - Turn off power to Proofer Oven.
  - Remove old filter by rotating cartridge to the left (facing back of cabinet) slowly until pressure starts to release, stop and let pressure and excess water drain through pressure release hose. Once water has stopped draining, continue turning to the left and pull downward.



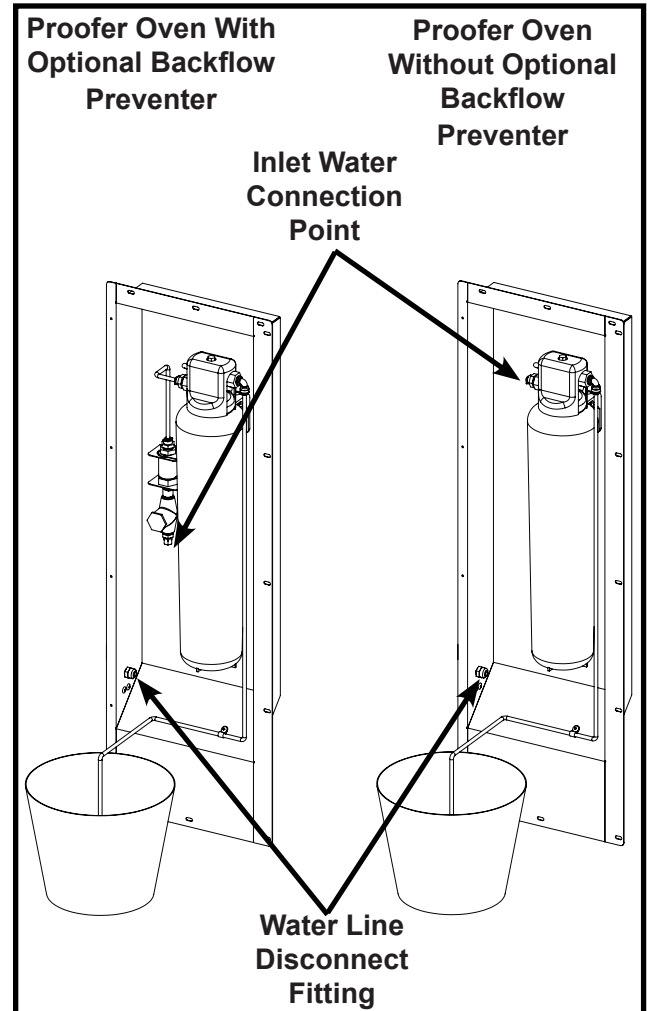
**Figure 27: Water Filter System**

- Install new filter by removing sanitary cap from top of cartridge, ensure two black O rings are in place, then lift up into filter head and rotate cartridge 1/4 turn counter clockwise until it comes to a complete stop.
- Remove Inlet Strainer by loosening Hex cap on Inlet strainer Housing.
- Remove and flush strainer screen with warm water.



**Figure 28: Inlet Strainer and Screen**

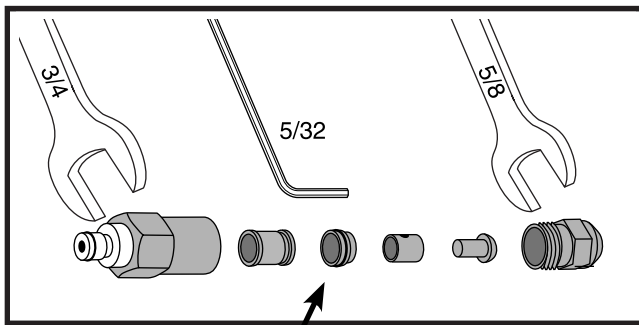
- Replace strainer screen and Hex Cap.
- Flush 2 gallons of water through the new filter before using proofer to purge air from filter. Remove hose from bottom of proofer by loosening the compression nut at the disconnect fitting and pull hose out. Place hose over container and turn on water. It will take a minute for the filter to fill before water flows out of hose into container.
- Once filter is flushed with 2 gallons of water, turn off water supply again, insert hose into water line disconnect, tighten compression nut and turn water supply on again. Check for leaks at connection fittings and Inlet Strainer Housing Hex Cap.
- Reconnect Wall Brackets if installed. See Installation of wall brackets section of Owners manual.
- Turn on power to Proofer Oven.



**Figure 29: Water Filter (Flushing 2 gallons of water)**

Caution: Replace filter cartridge only with Duke factory-authorized replacement parts to ensure proper operation. See Parts List section of manual for part number.

2. Clean Opti-Mist proofer nozzle screen.
  - Remove nozzle assembly by depressing latch on quick-connect fitting and pull nozzle out toward fan blade.
  - Use 3/4" and 5/8" wrenches to remove nozzle from body.
  - Unscrew filter screen using fingers.
  - Use 5/32 allen wrench to remove diffuser retainer, diffuser and centering sleeve.
  - Soak all parts in plain white vinegar for 4-8 hours to dissolve mineral deposits. Wipe residue from nozzle and rinse in clean water.
  - Do not insert objects into nozzle outlet as this can change the water spray performance.
  - Reassemble nozzle.



**NOTE: Ensure proper orientation of the Diffuser Retainer.**

**Figure 30: Opti-Mist Nozzle Filter**

- Replace nozzle assembly if mineral deposits from hard water cannot be removed.
- Reinstall nozzle by inserting into quick-connect fitting until fully seated.

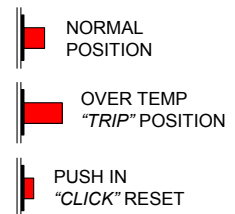
## TROUBLESHOOTING

PROBLEM	YES	NO
<p><b>1. Oven does not heat with oven switch in the ON position and Oven Temperature not set at 0°.</b></p> <p>a. Are oven indicator lights on?</p> <p>b. Does Oven Fan work?</p> <p>c. Is Oven Door Securely closed?</p> <p>d. Is Supply Circuit Breaker tripped?</p> <p>e. Does oven work?</p>	<p>Observe Oven Fan. Go to "b".</p> <p>Call Duke Service.</p> <p>Call Duke Service.</p> <p>Reset Circuit Breaker. Try oven again. Go to "e".</p> <p>Troubleshooting complete.</p>	<p>Reset Hi-limit Switch</p> <p>Check Proofer Operation. Go to "d".</p> <p>Close Door securely. Go to "e".</p> <p>Check Fuses on Control Box. Goto "e".</p> <p>Call Duke Service.</p>
<p><b>2. Proofer does not heat with Proofer Switch in the ON position Proofer</b></p> <p>a. Are Proofer indicator lights on?</p> <p>b. Does Proofer Fan appear to work?</p> <p>c. Does Oven work?</p> <p>d. Is Supply Circuit Breaker tripped?</p> <p>e. Does Proofer work?</p>	<p>Observe Proofer Fan. Go to "b".</p> <p>Call Duke Service.</p> <p>Call Duke Service.</p> <p>Reset Circuit Breaker. Try Proofer again. Go to "e".</p> <p>Troubleshooting complete.</p>	<p>Check Oven Operation. Go to "c".</p> <p>Check Oven Operation. Go to "c".</p> <p>Check Supply Circuit Breaker. Go to "d".</p> <p>Check Fuses on Control Panel. Go to "e".</p> <p>Call Duke Service.</p>
<p><b>3. Oven/Proofer lights not working.</b></p> <p>a. Is more than one light not working?</p> <p>b. Do lights work?</p>	<p>Replace inoperative light bulbs and recheck. Go to "b".</p> <p>Troubleshooting complete.</p>	<p>Check transformer. Go to "b".</p> <p>Call Duke Service.</p>
<p><b>4. Proofer Humidity not working/ insufficient with Humidity Control not set to Off.</b></p> <p>a. Does there appear to be a light fog on the Proofer door?</p> <p>b. Does Proofer Fan appear to work?</p> <p>c. Confirm water supply to unit is on.</p> <p>d. Check for restrictions in water line. (Kinks in water line, Clogged filter, inlet strainer or mineral build-up on sprayer nozzle)</p>	<p>Decrease humidity if too much moisture on proofer door. Go to "b".</p> <p>Go to "c".</p> <p>Go to "d".</p> <p>Troubleshooting complete.</p>	<p>Increase humidity if not enough moisture on proofer door. Wait 15 minutes. Go to "b".</p> <p>Call Duke Service</p> <p>Turn water supply on. Go to "d".</p> <p>Call Duke Service.</p>

A Manually reset high temperature safety limit is provided on the right side of the control section of the unit to protect the oven elements. The high limit will not trip under normal operating conditions. Should the oven high limit trip, push the RESET button. The high limit will reset with a "click" if an over temperature trip occurred. If condition persists, call Duke Service.

**HIGH LIMIT PROTECTOR  
FOR OVEN ELEMENTS**

LOADED ON RIGHT SIDE OF  
CONTROLS SECTION



## DOOR ADJUSTMENTS & GASKET MAINTENANCE

### REVERSING OVEN DOOR SWING DIRECTION

1. Remove cover from hinges to expose the screws that hold the hinge to the front of the oven.
2. Remove the hinge screws and door from the oven.
3. Remove the door handle screws, flip the door handle over and replace it on the door.
4. Remove the six screws on the front of the oven to expose the hinge screw holes for the other swing direction.
5. Use the six screws to fill the unused hinge screw holes on the front of the oven.
6. Remove the latch strike plate from the front of the oven and move it to the other side. Use the screws from the other side to fill the screw holes that are no longer used.
7. Position the door on the front of the oven and tighten the hinge screws. Make sure the door is level with the oven body before the screws are tightened permanently.
8. Adjust the door gasket seal.

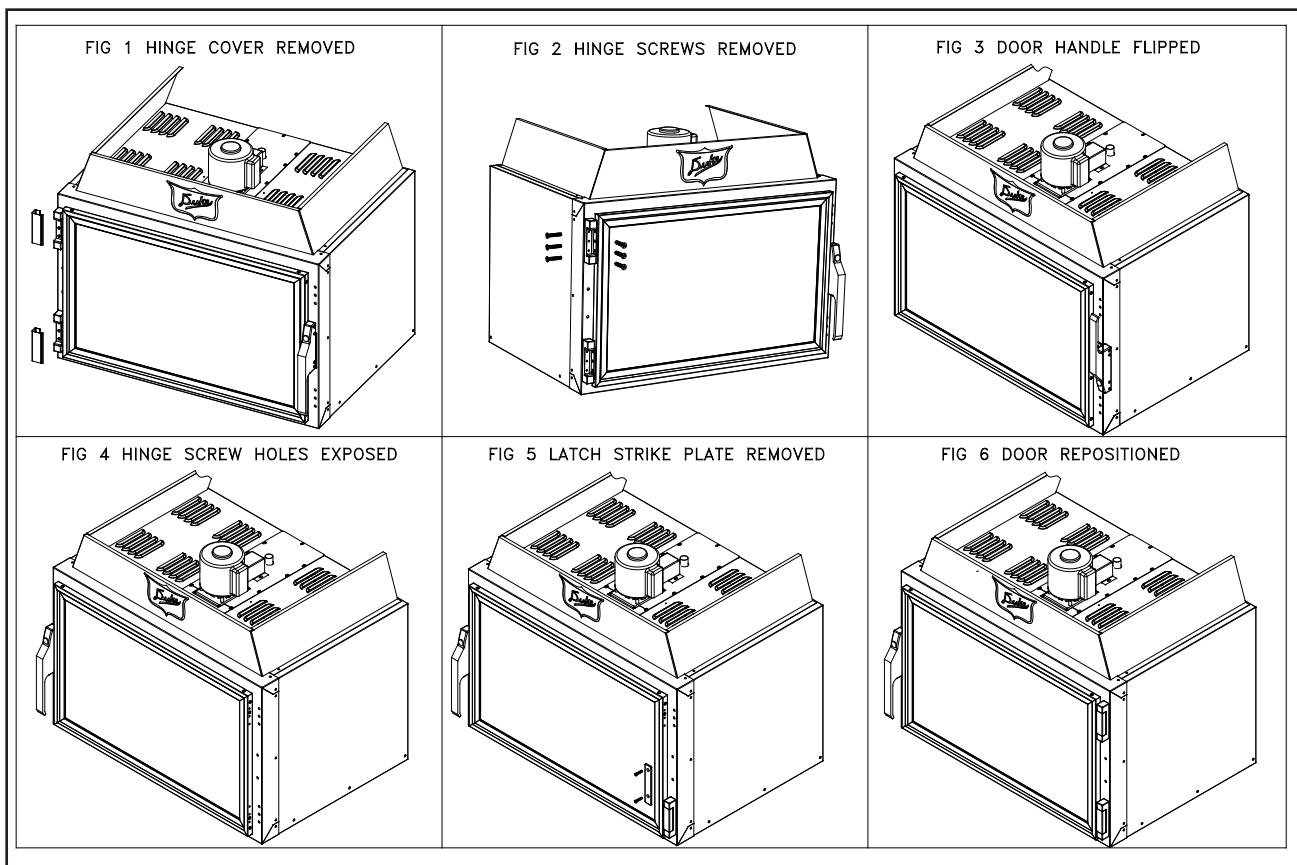
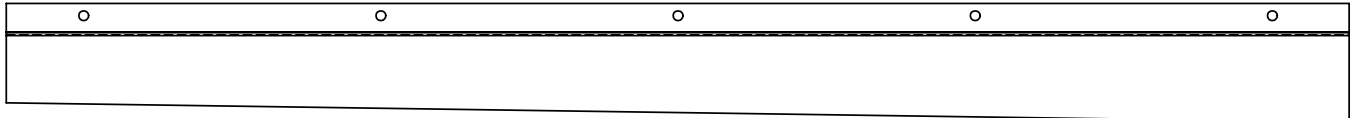


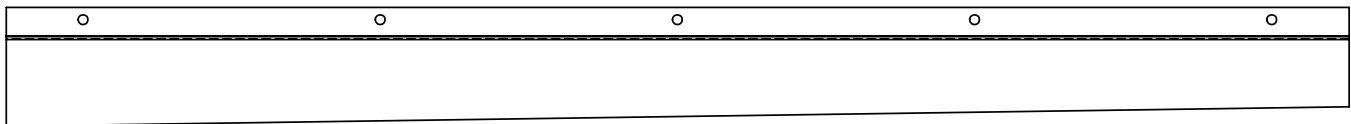
Figure 31: Illustration – Reversing Oven Door Direction

**Proofer Drip Channel Reversal:**

The proofer door has a sloped drip channel on the bottom that directs any water that drips down the door into the water pan below the door. When the door swing is reversed this drip channel must be replaced with a new channel that has the slope in the proper direction. Contact Duke Manufacturing Service for a new drip channel before changing door swing direction.



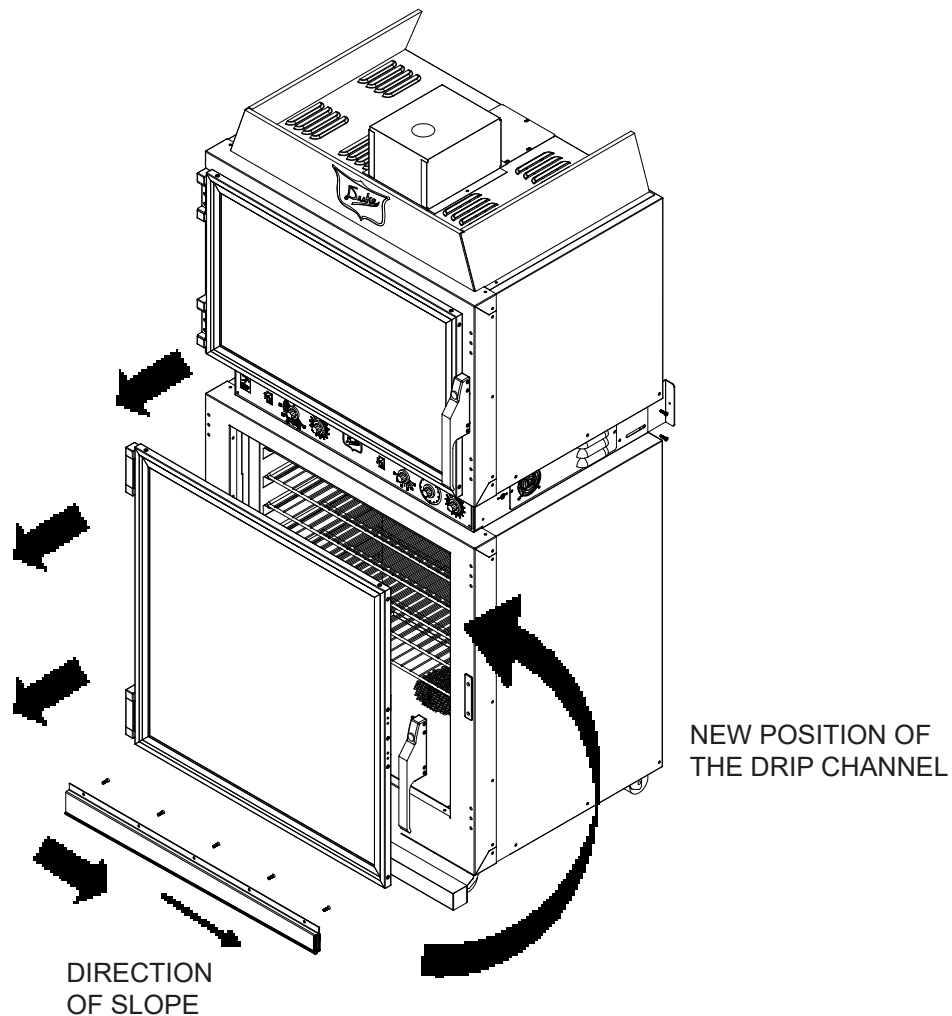
**Figure 32: Right Hinge Drip Channel Slope Towards Right**



**Figure 33: Left Hinge Drip Channel Slope Towards Left**

**Proofer Drip Channel Reversal:**

1. Follow the directions for removing the door from the reversing oven door section. When the door is off you can then replace the drip channel.
2. Remove the screws that hold the drip channel on and remove the drip channel. Use the same screws to fill the empty holes after the drip channel is off.
3. Locate the new drip channel on the other end of the door. Make sure that the slope is directed to the hinge side of the door.
4. Fasten the drip channel to the door with the self-tapping screws provided with the new drip channel.
5. Follow the directions from the reversing oven door section for mounting the door.



**Figure 34: Illustration – Reversing Proofer Door Direction**

### Door Gasket Leak Adjustments:

The doors should be checked for leaks every three months. The adjustment can be made by following the instructions below. If the door gasket is damaged or compressed permanently, it should be replaced. Call Duke Manufacturing Co. at 800-735-3853 to order a new gasket before making adjustments.

1. To check the adjustment, close the door with a dollar bill between the gasket and front of the oven. Resistance should be felt when pulling the dollar bill out with the door closed. Do this check in several places and readjust the door as necessary.

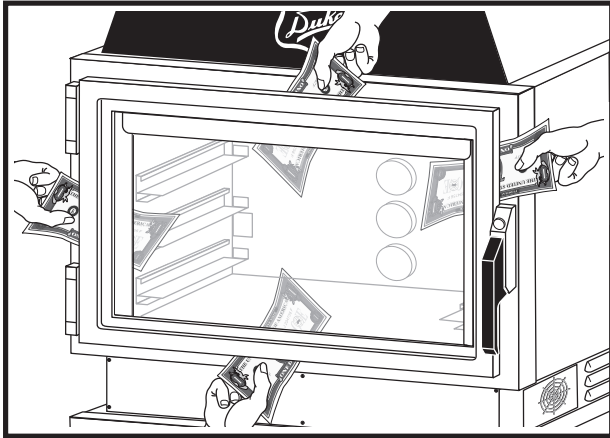


Figure 35: Gasket Check

2. With the door closed, remove the hinge covers with a screwdriver and loosen the six screws that hold the hinges to the door.

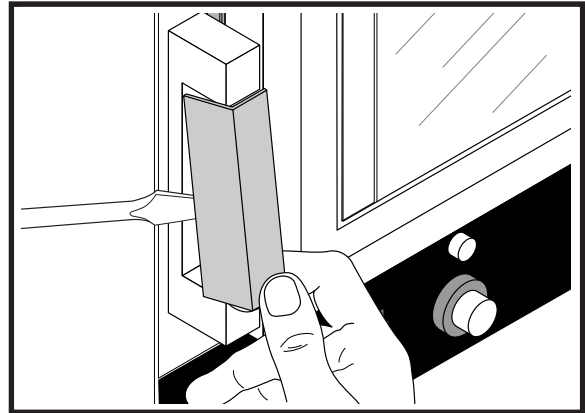


Figure 36: Removing Hinge Cover

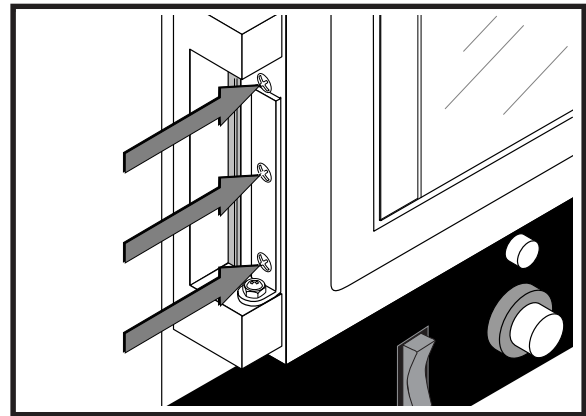


Figure 37: Location of Hinge Screws

- Adjust the door position by moving the door frame in or out to seal any gaps between the gasket and the oven. Adjustment is made using the screws on the handle and the hinges.

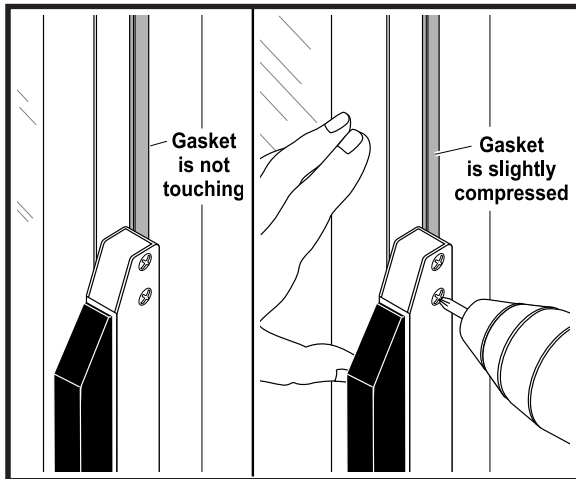


Figure 38: Handle Side Adjustment

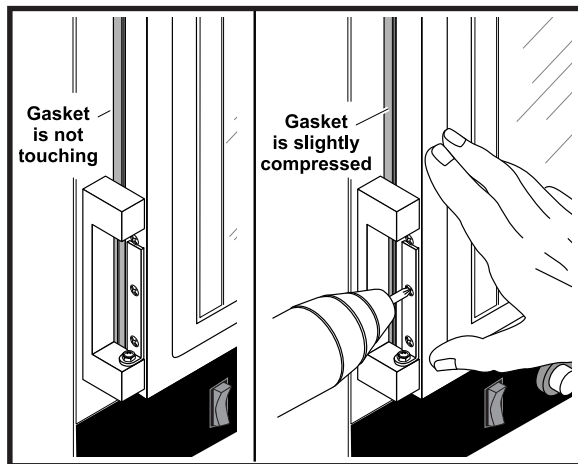


Figure 39: Hinge Side Adjustment

**IMPORTANT**

Be careful not to compress the gasket too much, or it will not allow the door to be closed.

- To check the adjustment, close the door with a dollar bill between the gasket and front of the oven. Resistance should be felt when pulling the dollar bill out with the door closed. Do this check in several places and readjust the door if necessary.

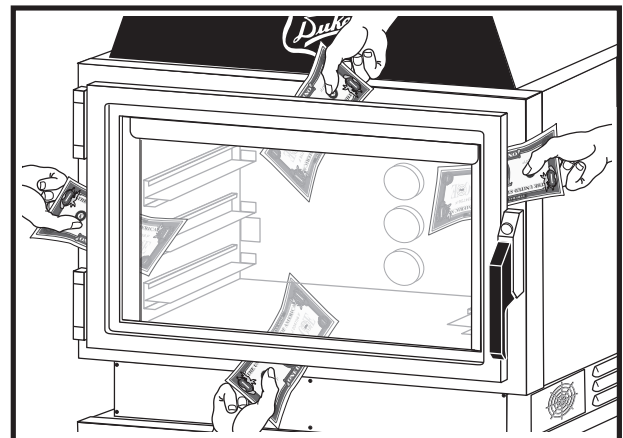


Figure 40: Gasket Check

**Gasket Replacement:**

- Remove the old gasket by pulling it out of the groove in the door frame.

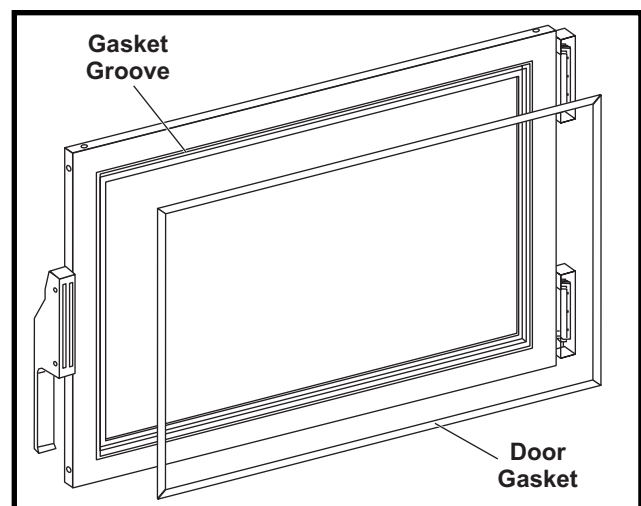
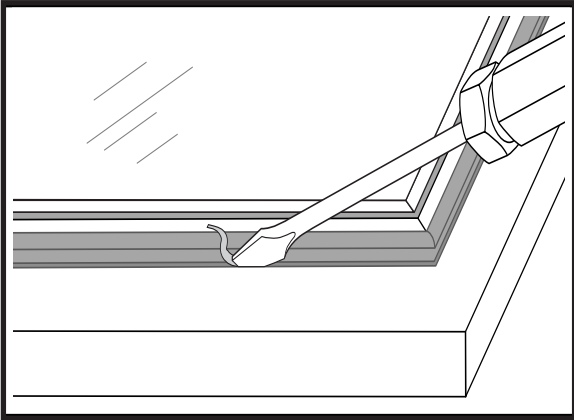


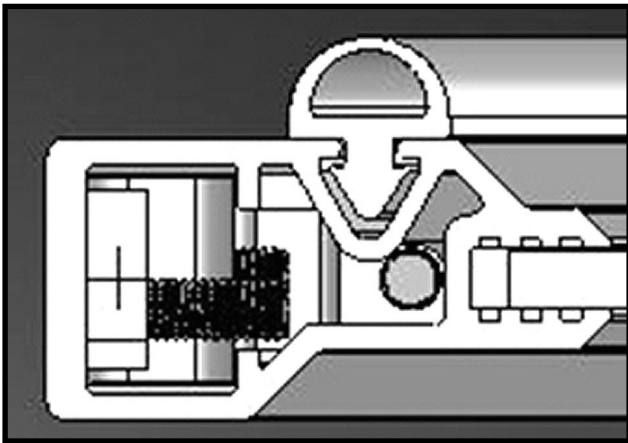
Figure 41: Door and Gasket

2. Clean the groove with a screwdriver or other flat-bladed tool to remove any dirt or gasket pieces.



**Figure 42: Cleaning Gasket Groove**

3. Press the new gasket into the groove. Make sure it is fully seated in the groove and flat against the door frame.

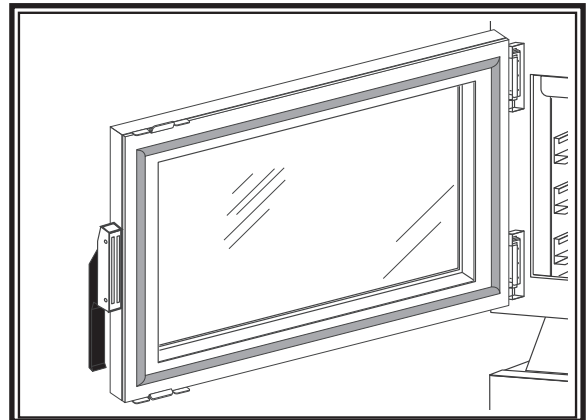


**Figure 43: Properly Seated Gasket**

4. Check the door adjustment to make sure there are not any leaks. Also, check that the new gasket is not compressed too much, making the door hard to close.

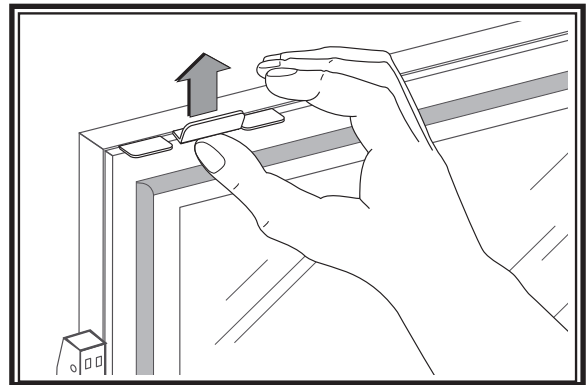
## AIR-WASH DOOR INFORMATION AND CLEANING INSTRUCTIONS

The Air-Wash door has two window panes. The inner window can be easily separated from the outer window for cleaning. This is achieved by unlatching two clips and rotating the inner window on its hinges. After cleaning, the inner window frame is easily clipped to the outer window by squeezing the two windows together.



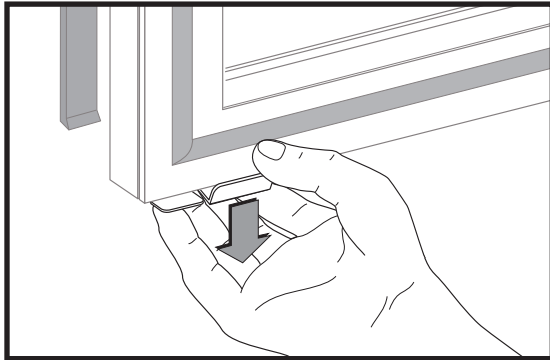
**Figure 44: Air-Wash Door inside view.**

1. To open the windows for cleaning, unlatch the top clip.



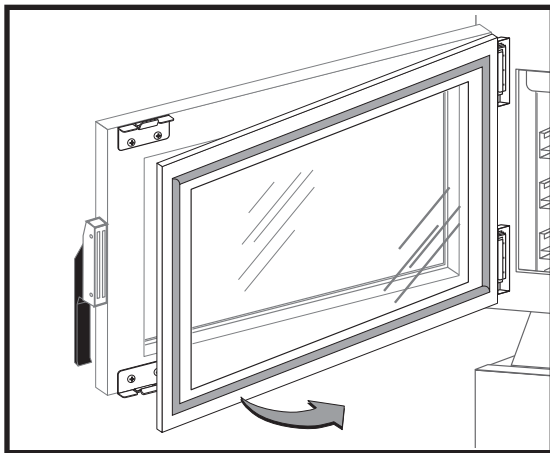
**Figure 45: Unlatch Top clip**

- Unlatch the bottom clip.



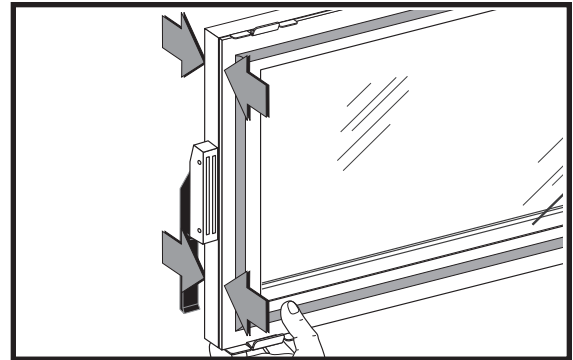
**Figure 46: Unlatch Bottom Clip**

- Air-Wash Door bottom easily swings open for cleaning.



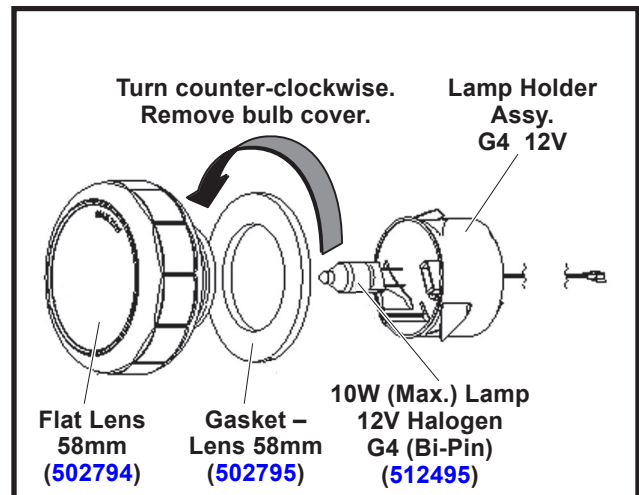
**Figure 47: Door Swings Open for Cleaning**

- Air-Wash inner door is easily clipped to the outer door by squeezing them together.



**Figure 48: Door Clipped Together After Cleaning**

### BULB MOUNTING DETAILS



**Figure 49: Halogen Lamp Assembly**

- The light lens can be removed by turning counter clockwise.
- Make sure the gasket is in place when replacing the covers.
- Replace the light bulbs, with 10 Watt (Maximum) Halogen Lamp G4 12 Volts.

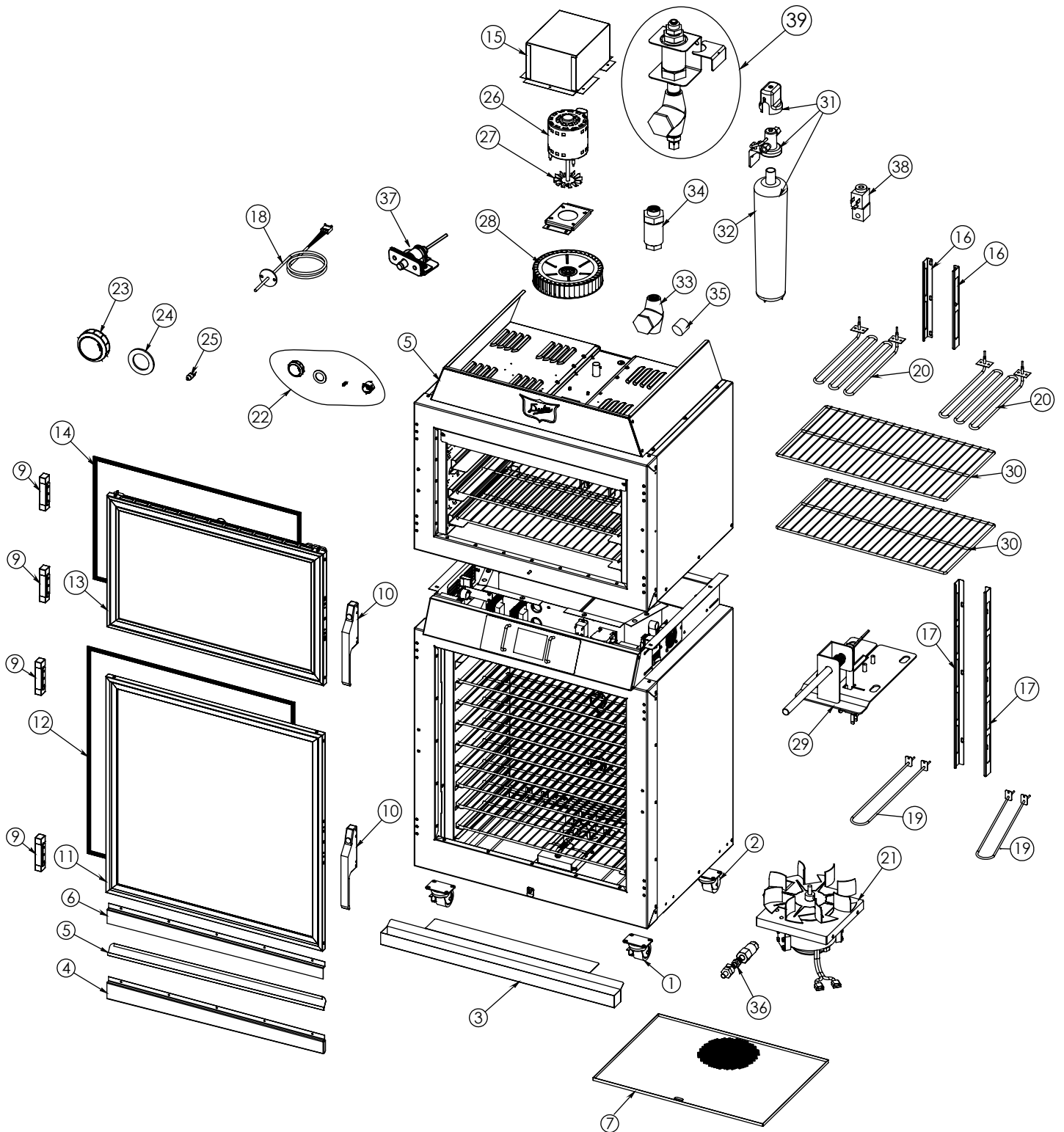


**CAUTION**

Do not touch light bulbs with bare hands as oil/fingerprints will shorten the life of the bulb. Use a clean glove or cloth to handle bulbs.

NOTES:

# PARTS LIST AND ILLUSTRATIONS

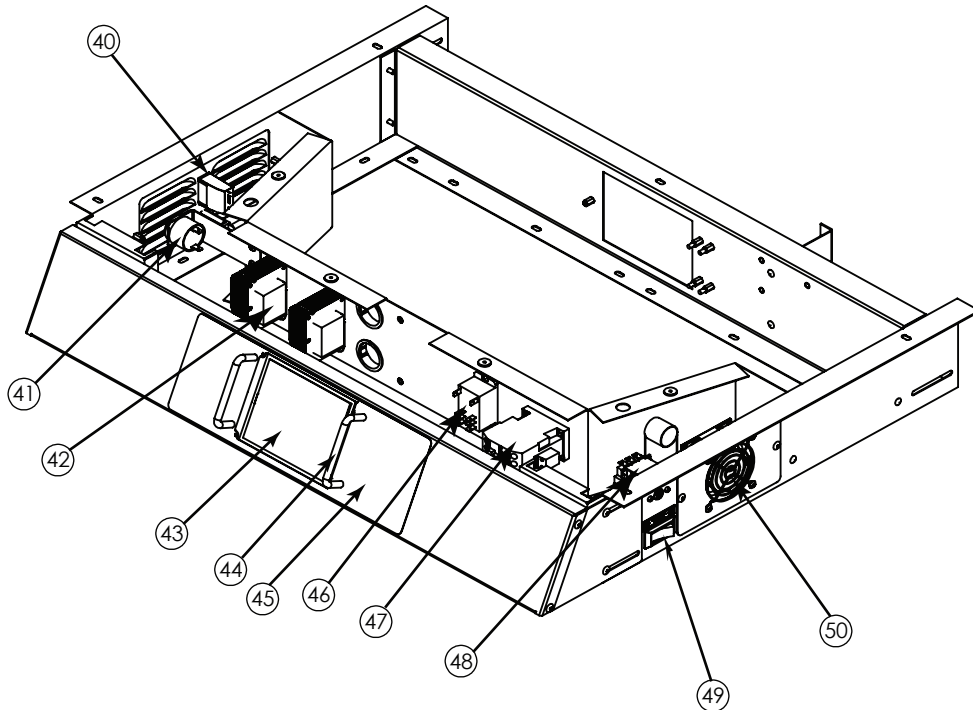


Duke TSC Proofer Oven Exploded View

## PARTS LIST AND ILLUSTRATIONS

ITEM #	PART #	DESCRIPTION
1	512836	Caster, swivel
2	512835	Caster, locking w/brake
3	512935	Drip pan
4	155977	Housing, drip edge – left hinged door
	155979	Housing, drip edge – right hinged door
5	155981	Gutter, drip edge
6	155976	Channel, drip edge – left hinged door
	155978	Channel, drip edge – right hinged door
7	512562	Proofer Bottom Accesses Panel
8*	208750	Screw, Bottom Accesses Panel
9	512817	Hinge, door Oven & Proofer
10	512905	Handle & latch assembly Oven & Proofer
11	512909	Proofer door assembly
12	502861	Gasket, proofer door
13	600164	Oven Air Wash Door assembly
14	502869	Gasket, oven door
15	502180	Cover, Motor
16	502744	Guard, Oven Light
17	502745	Guard, Proofer Light
18	512777	RTD thermostat Oven & Proofer
19	512759	Element, 500W Proofer 208V
	512791	Element, 500W Proofer 230V
20	154373	Element, 2500W Oven 208V
	502831	Element, 2500W Oven 230V
21	512594	Proofer Motor Assembly with Fan
22	502792	Halogen Lamp Complete 10W
23	502794	Lens, Glass Light
24	502795	Gasket, Lens Glass
25	512495	Bulb, 10W Halogen
26	600269	Motor, Oven Single Speed 208/230V 50/60Hz
27	502338	Fan Blade - Oven Motor Heat Slinger
28	154039	Blower Wheel, Oven
29	512814	Switch, Oven Door
30	154547	Wire Rack
31	512539	Water Filter System with Filter
32	512570	Water Filter Only
33	512592	Strainer Assembly (If Installed, Optional)
34	512537	Valve, Backflow Dual Check (If Installed, Optional)
35	512429	Screen, Inlet Strainer 100 Mesh
36	600185	Proofer Nozzle Quick Disconnect Kit
37	600289	Sensor, Relative Humidity
38	512779	Solenoid Valve 50-60 Cycle
39	600187	Backflow Preventer Assembly Kit - Optional

## PARTS LIST AND ILLUSTRATIONS



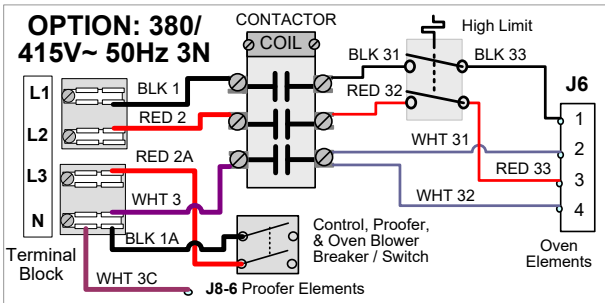
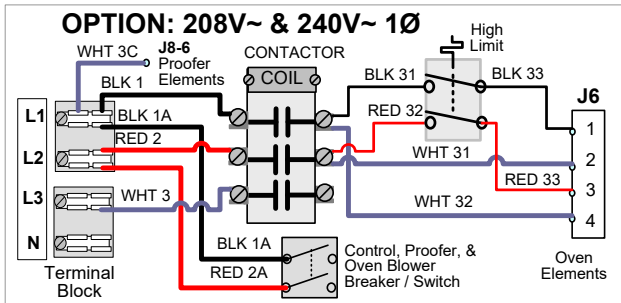
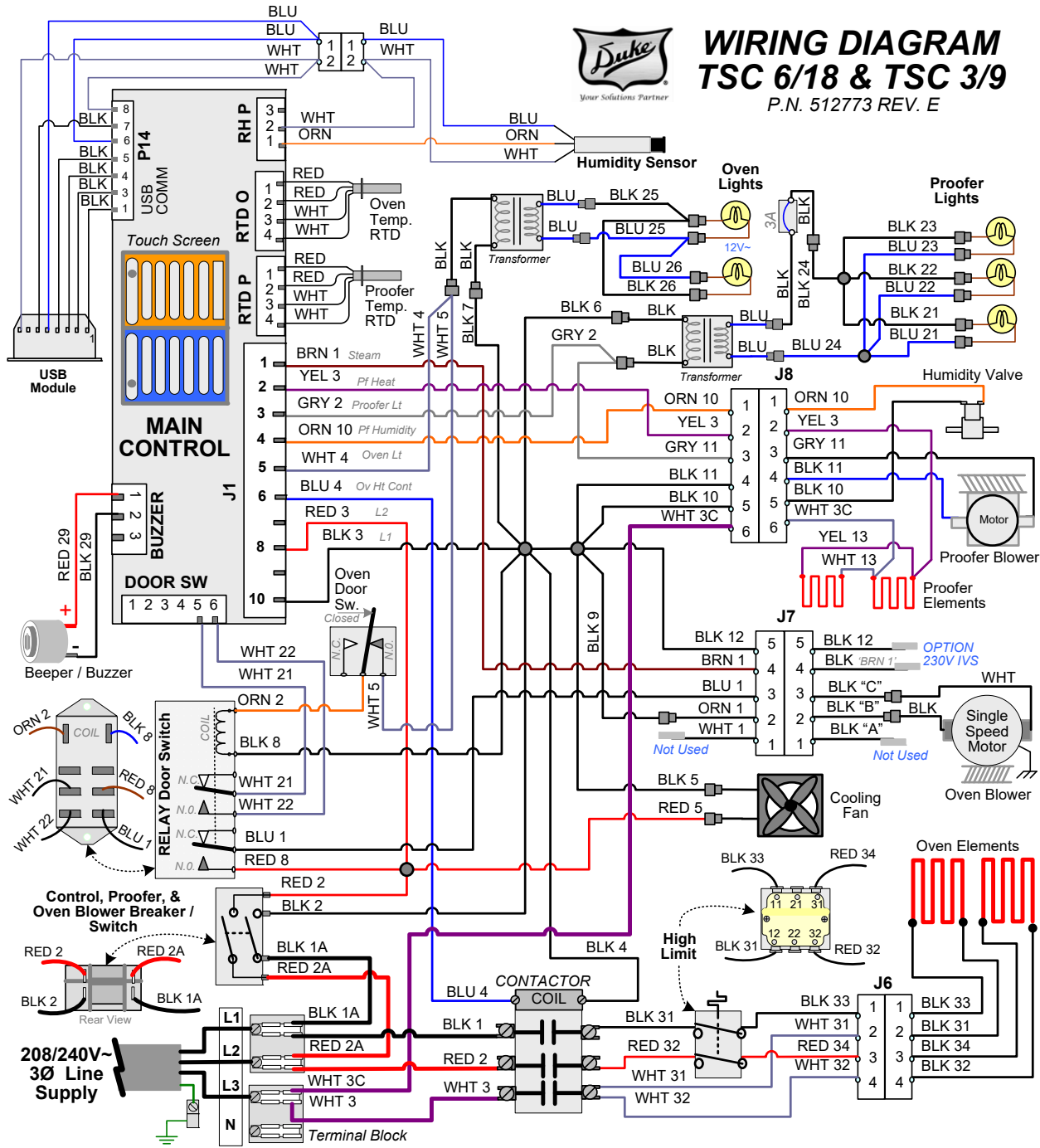
**Control Panel Exploded View**

ITEM #	PART#	DESCRIPTION
40	512771	USB Port
41	512568	Buzzer
42	502937	Transformer 230V
	502840	Transformer 208V
43	600183	TSC Proofer Oven Controller Replacement Kit
44	512547	Handle, Guard Control
45	512767	Overlay, Touch Screen
46	512781	Oven Motor Relay, 230V
47	512790	Oven Heaters Contactor, 240V 50/60Hz 3P
48	512765	Thermostat, Hi-Limit
49	512770	Breaker, Switch-10A
50	512760	Assembly Fan Muffin - Proofer
51*	512880	Breaker, Circuit, 3 Amp for Proofer Light Transformer
52*	512616	Fuse, .63 Amp

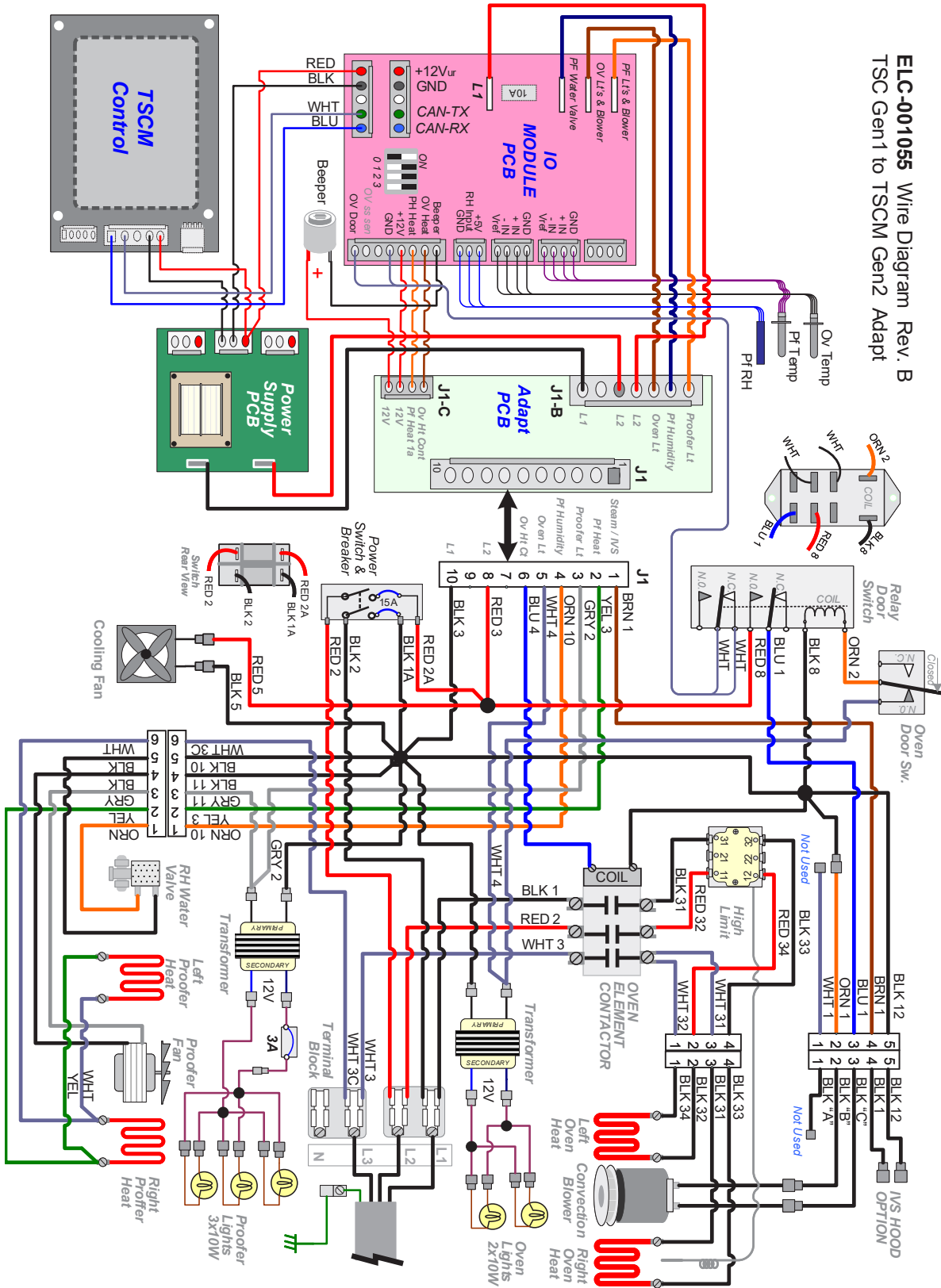
# WIRING DIAGRAM



## WIRING DIAGRAM TSC 6/18 & TSC 3/9 P.N. 512773 REV. E



**CAUTION** WIRE DIAGRAM BELOW IS FOR UNITS THAT HAVE BEEN UPGRADED TO GENERATION 2.



## CUSTOMER ASSISTANCE

To aid in reporting this unit in case of loss or theft, please record below the model number and serial number located on the unit. We also suggest you record all the information listed and retain for future reference.

<b>MODEL NUMBER:</b>	<b>SERIAL NUMBER:</b>
<b>DATE OF PURCHASE:</b>	
<b>DEALER:</b>	<b>TELEPHONE:</b>
<b>SERVICER:</b>	<b>TELEPHONE:</b>

**FOR WARRANTY, PARTS & SERVICE:**

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service-dispatch@dukemfg.com

**Duke Manufacturing C.R. s.r.o.**  
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**service.asiapac@dukemfg.com**

**TO ACCESS INTERNET: [www.dukemfg.com](http://www.dukemfg.com)**

Please provide the following information when you write or call: model number, serial number, date of purchase, your complete mailing address (including zip code), and description of the problem.



Your Solutions Partner

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