

DOUBLE WALL OVENS

WOS-230 | WOSD-230 | WOS-227 | WOSD-227

Available in 27" and 30" widths | 30" Double Wall Oven (as shown) | WOS-230



PROFESSIONAL CHEFS DEMAND PERFORMANCE WHEN THEY COOK. SO SHOULD YOU. BECAUSE DCS IS THE ONLY MAJOR MANUFACTURER TO CRAFT BOTH COMMERCIAL AND RESIDENTIAL COOKING EQUIPMENT, WE HAVE A UNIQUE EXPERIENCE IN CREATING PRODUCTS WITH EXCEPTIONAL PERFORMANCE.

OUR TIRELESS PURSUIT OF PROFESSIONAL PERFORMANCE HAS LEAD TO SEVERAL UNIQUE FEATURES, MANY OF WHICH YOU WILL NOT FIND ON OTHER RESIDENTIAL COOKING EQUIPMENT.

ROLLING RACKS: Pull out the oven rack from any "residential" oven when it's hot. You'll find it sticks. Metal expands when heated: a simple fact that appears to have escaped the notice of our competitors. At DCS, we put our oven racks on rollers, which means you can slide them out effortlessly when hot. That means safer and easier cooking.

GLASS SEALED INFRARED BROILING ELEMENT: Do you like your steak broiled or baked? Turn on the broiler in any "residential" oven and the elements start emitting convected heat. Your precious steak begins to bake, not broil! Not so at DCS. We put our broiler under glass. This allows it to use direct, radiant heat when broiling. This has been proven to cook more quickly and at a higher temperature than convected heat, locking in moisture and foods natural flavors.

CONCEALED BAKING ELEMENT: Open up the door of any "residential" electric oven, and you will see the live element glowing red at the bottom of the oven. Not so at DCS. We hid the live element under the oven floor, which increases available space by allowing baking directly on the oven floor and distributes heat more evenly throughout the oven. The concealed baking element also facilitates easy clean up.

MORE EXCEPTIONAL FEATURES: DCS wall ovens are equipped with a True Convection system that uses a dedicated 3rd heating element around the convection fan ensuring even heat throughout the oven. Easy to use electronic sensor touch controls and large oven windows are standard. Each oven includes a temperature probe in the upper oven.

At DCS we couple power with precision to attain your most essential cooking ingredient: **PERFECT HEAT.**



PERFECT HEAT.

WALL OVENS

Features:

MODEL NUMBER	DOUBLE OVENS			
	WOS-230	WOSD-230	WOS-227	WOSD-227
OVEN SPACE	4.3 cubic feet	4.3 cubic feet	3.8 cubic feet	3.8 cubic feet
SEALED INFRARED BROILER	upper oven	both ovens	upper oven	both ovens
SELF-CLEANING	•	•	•	•
TRUE CONVECTION	upper oven	both ovens	upper oven	both ovens
ROLLING RACKS	•	•	•	•
OVEN RACKS/POSITIONS	3/6	3/6	3/6	3/6
POWER	Electric	Electric	Electric	Electric
BAKE: WATTAGE	2,450 watts	2,450 watts	2,400 watts	2,400 watts
BROIL: WATTAGE	3,500 watts	3,500 watts	3,500 watts	3,500 watts
CONVECTION: WATTAGE	1,900 watts	1,900 watts	1,900 watts	1,900 watts

Power Requirements:

- ▶ 120/240V 60Hz
- ▶ 4 wire
- ▶ 50 amp circuit

Available Colors:

- ▶ Stainless Steel
- ▶ Black
- ▶ White

Handle Option:

- ▶ Wall Ovens shipped standard with Euro style handle. Pro style handle also available.

Ordering Data:

- ▶ Please specify color when ordering

Recommended Accessories:

- ▶ Microwave Oven (MO-24-SS) available for built-in or free standing applications. Must specify 27" and 30" Microwave Trim Kits for built-in application (MOTK-27 and MOTK-30).
- ▶ Warming Drawer available in 27", 30" and full integrated models.

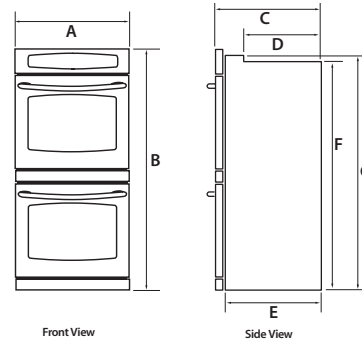
Warranty

All Wall Ovens are covered by a one (1) year comprehensive parts and labor warranty. In addition, a five (5) year limited parts warranty covers specific parts that vary by model. Please see the product Use and Care Manual for the specified parts covered under this warranty. A lifetime warranty covers all stainless steel components against manufacture related defects. This excludes discoloration or surface corrosion resulting from improper use and care. Please refer to product Use and Care Manual for proper care and maintenance.



Because of continuing product improvement these specifications are subject to change without notice.

Product Dimensions:

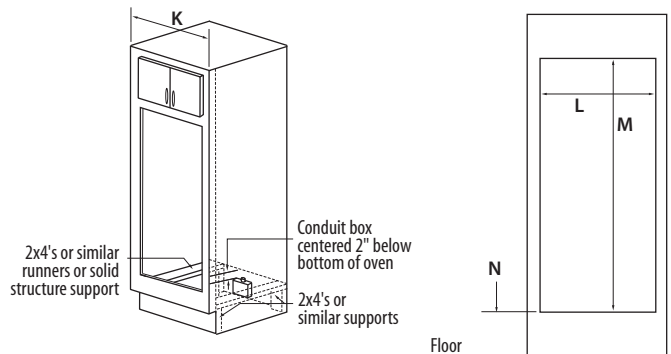


- A) 26-7/8" (27" oven)
29-7/8" (30" oven)
- B) 53-11/16"
- C) 24-3/8"
- D) 22-1/8"
- E) 23-5/8"
- F) 51-5/16"
- G) 52-7/8"

Cabinet Preparation:

CABINET DIMENSIONS:

CUTOUT DIMENSIONS:



- K) 27" min. (27" oven)
30" min. (30" oven)
- L) 25-1/2" (27" oven)
28-1/2" (30" oven)
- M) 53-1/4" (+ 1/16, -0)
- N) 12" min. from floor (suggested)



PERFECT HEAT.

For more information on our complete line of residential kitchen appliances or to find out more about our outdoor product line, please call 1.800.433.8466 or visit www.dcsappliances.com

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P/N 17729 REV. A 10/03