

Double Wall Ovens



*WOTD-230 30" Double Wall Oven (True Convection both ovens)
(as shown)*

The DCS Wall Oven doesn't compete with residential ovens. It competes with restaurant ovens. Open the door of other "residential" electric ovens, and you will see the heating element glowing red at the bottom of the oven. Not so at DCS. We conceal the live element under the oven floor, which increases available space and distributes heat more evenly throughout the oven. That means no more uneven cakes. Combined with a glass-sealed broiling element and patent pending Roller Rack System™ means this oven will satisfy the chef in all of us. Available in 27" & 30" models and with one or two true convection ovens.

ADDITIONAL FEATURES:

- Temperature probe
- 4.3 cubic feet of useable space per oven cavity in 30" models
- 3.8 cubic feet of useable space per oven cavity in 27" models
- True convection baking and broiling
- Oven Roller Rack System™ with six different rock positions, 3 racks
- Electronic sensor touch controls

Single Wall Ovens



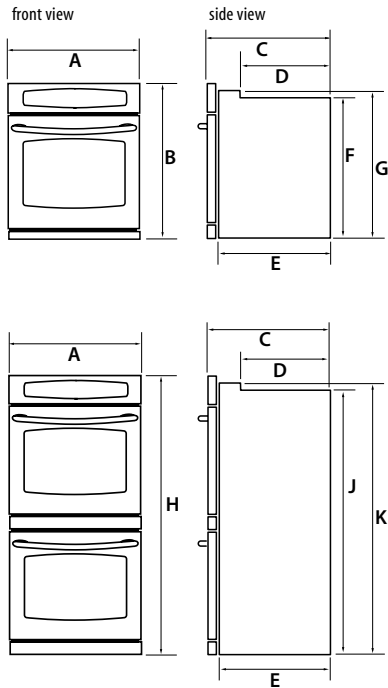
WOT-127 27" Single Wall oven (as shown)

Do you like your steak broiled or baked? Turn on the broiler in other "residential" ovens and the elements start emitting "convected" heat. Your expensive filet mignon begins to bake, not broil! At DCS, we put our broiler under glass. It heats to full power in just 4 seconds. This allows it to use direct, "radiant" heat when broiling, which cooks quicker and at a higher temperature than convected heat. Single wall ovens can be installed under counter with a Drop-In cooktop above (see Drop-In Cooktop model CTD-365 and CTD-304). Available in 27" & 30" models.

ADDITIONAL FEATURES:

- Temperature probe
- 4.3 cubic feet of useable space per oven cavity in 30" models
- 3.8 cubic feet of useable space per oven cavity in 27" models
- True convection baking
- Oven Roller Rack System™ with six different rock positions, 3 racks
- Electronic sensor touch controls

Wall Oven Dimensions:



- A) 26-7/8" (27" oven)
- 29-7/8" (30" oven)
- B) 28-13/16"
- C) 24-3/8"
- D) 22-1/8"
- E) 23-5/8"
- F) 26-1/2"
- G) 28-1/16"
- H) 53-11/16"
- J) 51-5/16"
- K) 52-15/16"

Wall Ovens	Double Wall Ovens				Single Wall Ovens	
	MODEL NUMBER	WOT-230	WOTD-230	WOT-227	WOTD-227	WOT-130
OVEN SPACE	4.3 CU FT	4.3 CU FT	3.8 CU FT	3.8 CU FT	4.3 CU FT	3.8 CU FT
SEALED INFRARED BROILER	UPPER OVEN	BOTH OVENS	UPPER OVEN	BOTH OVENS	✓	✓
SELF-CLEANING	✓	✓	✓	✓	✓	✓
TRUE CONVECTION	UPPER OVEN	BOTH OVENS	UPPER OVEN	BOTH OVENS	✓	✓
ROLLER RACK SYSTEM*	✓	✓	✓	✓	✓	✓
OVENS RACKS/POSITIONS	6/12	6/12	6/12	6/12	3/6	3/6
POWER	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC	ELECTRIC
BAKE: WATTAGE	2,400	2,400	2,400	2,400	2,400	2,400
BROIL: WATTAGE	3,500	3,500	3,500	3,500	3,500	3,500
CONVECTION: WATTAGE	1,900	1,900	1,900	1,900	1,900	1,900

Power Requirements:

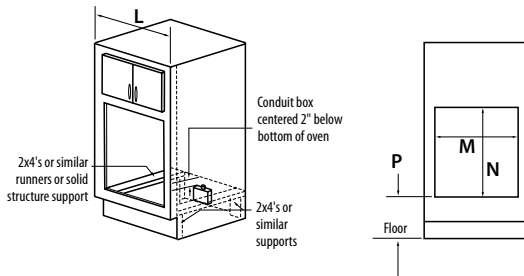
- > 120/240V 60Hz
- > 4 wire
- > 50 amp circuit (double)
- > 30 amp circuit (single)

Handle/Trim Options

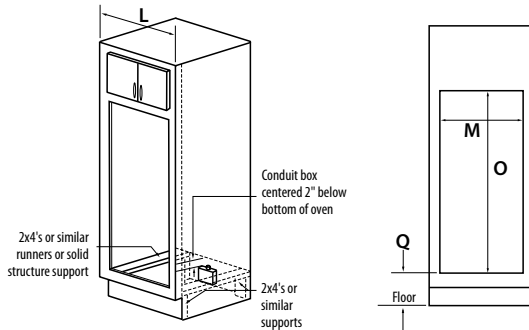
Wall Ovens ship standard with Euro Style handle. Pro Style handle also available.

Cabinet Dimensions:

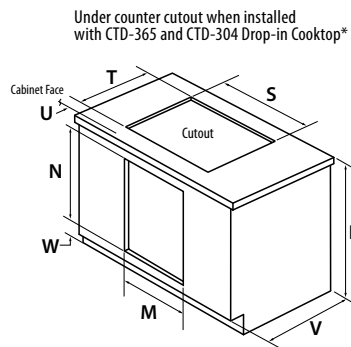
Single Wall Oven



Double Wall Oven



Cutout Dimensions:



- L) 27" min. (27" oven)
- 30" min. (30" oven)
- M) 25-1/2" (27" oven)
- 28-1/2" (30" oven)
- N) 28-5/16" (+1/16, -0)
- O) 53-1/4" (+1/16, -0)
- P) 20" (suggested) min. from floor
- Q) 12" (suggested) min. from floor
- R) 36"
- S) 34-3/4" for CT-365
- 28-5/8" for CT-304
- T) 19-3/4"
- U) 1-1/2" min.
- V) 24"
- W) 4-3/4"

* When the Wall Oven is installed with CTD-304 or CTD-365 Cooktop as shown above, appropriate overhead ventilation hood must be specified.