# indoor ovens



# Double Wall Oven



WOUD-230 30" Double Wall Oven (as shown)

From traditional cooking modes to highly advanced modes, the DCS by Fisher & Paykel Wall Oven empowers you to confidently cook with predictable, professional results. Five distinctive baking modes include everything you'd possibly need, from conventional bake, to convection bake, to pastry bake. You won't find a recipe you can't perfect in this wall oven. The innovative Roast function brings the oven temperature up to 500° F for the first 20 minutes of the cycle to sear the outside of the meat. When the temperature probe is used in conjunction with the Roast cooking mode, the oven will automatically turn off when the internal temperature of the meat has reach the pre-set temperature you've determined. This process ensures your roast is served tender and moist every time. Both cavities in the double oven are fully equipped with 10 cooking modes, plus Warm and Self-clean.

#### ADDITIONAL FEATURES:

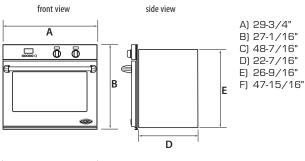
- 10 cooking modes
- Cooking probe
- Warm setting
- Self cleaning
- Sabbath mode
- Delayed start
- 3 large halogen interior lights

# Single Wall Oven



WOU-130 30" Single Wall oven (as shown)

#### Wall Oven Dimensions:



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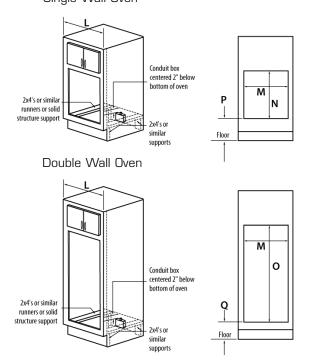
Wall Ovens	Double Wall Oven	Single Wall Oven	
MODEL NUMBER	W0UD-230	W0U-130	
OVEN SPACE	3.5 CU FT	3.5 CU FT	
SELF-CLEANING	V	V	
TRUE CONVECTION	BOTH OVENS	V	
SLIDER RACK SYSTEM	V	V	
OVENS RACKS/POSITIONS	6/16	3/8	
POWER	ELECTRIC	ELECTRIC	
BAKE: WATTAGE	1,500	1,500	
BROIL: WATTAGE	4,400	4,400	
CONVECTION: WATTAGE	2,500	2,500	

#### Power Requirements:

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

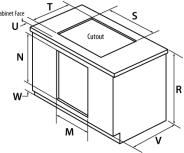
### Cabinet Dimensions:

#### Single Wall Oven



## **Cutout Dimensions:**

Under counter cutout when installed with CTD-365 and CTD-304 Drop-in Cooktop\* υ<sup>5</sup> Cutout



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

- L) 30" min.
- M) 28-1/2"
- N) 26-13/16" (+1/16, -0)
- 0) 48-1/8" (+1/16, -0)
- P) 20" (suggested) min. from floor
- Q) 12" (suggested) min. from floor
- S) 34-3/4" for CTD-365 28-5/8" for CTD-304
- T) 19-3/4"
- U) 1-1/2" min.
- V) 24"
- W 4-3/4"