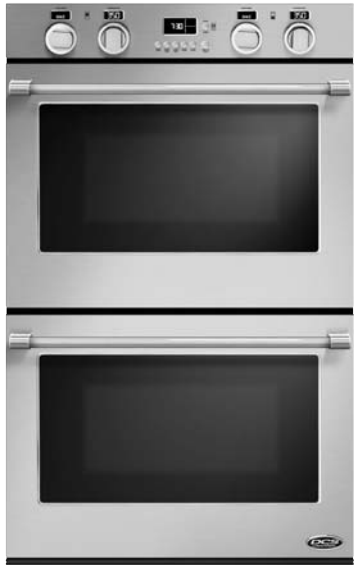


Wall Ovens

2x

Models available



10 Cooking Functions

For everything from a quick pizza to a gourmet meal, plus a unique two-stage roasting function. A wide temperature range lets you safely proof breads and dehydrate meats, fruits and vegetables—or quickly (4,400W) broil or brown other foods.

Functional

Generous 4.0cuft capacity along with eight shelf positions with removable side racks to allow true multi-level cooking. Three halogen lights clearly illuminate the graphite enamel interior.



Easy to Clean

No need for harsh chemical cleaners in our ovens; simply remove the racks and set to self clean.



Easy to Use

A full extension telescopic racking system gives smooth, easy access to the oven. The oven includes a three piece broil/roasting system which has been designed to reduce splatter, a meat probe that automatically stops cooking when the predetermined temperature is reached.



Temperature Control

A digital microprocessor monitors the temperature to ensure precise heat. Combined with our four-way convection system, this creates even heat distribution throughout the oven.



Handle Option

DCS Ovens come with a choice of two handle profiles — round or square.

Wall Ovens



WODV-30 (EACH OVEN)



WOSV-30

| | | |
|--|----------------------------------|----------------------------------|
| OVEN | | |
| Power source | Electric | Electric |
| Capacity (cuft) | 4.0 | 4.0 |
| Bake (W) | 1,500 | 1,500 |
| Broil (W) | 4,400 | 4,400 |
| Convection (W) | 2,500 | 2,500 |
| Self Cleaning | • | • |
| Sabbath Mode | • | • |
| Multi-shelf Cooking | • | • |
| Closed Door Broiling | • | • |
| Fast Preheat | • | • |
| Oven Racks | 3 | 3 |
| Shelf Positions | 8 | 8 |
| Telescopic Racking System | • | • |
| Halogen Lights | 3 | 3 |
| Cooking Probe | • | • |
| Quadruple Glazed Glass Doors | • | • |
| Graphite Enamel Interior | • | • |
| Electronic Clock | • | • |
| Self Diagnostics for Service | • | • |
| Control Panel Key lock | • | • |
| 10 COOKING MODES | | |
| Bake | • | • |
| Convection Bake | • | • |
| Broil | • | • |
| True Convection | • | • |
| Convection Pastry | • | • |
| Pastry Bake | • | • |
| Maxi Broil | • | • |
| Convection Broil | • | • |
| Roast | • | • |
| Warm | • | • |
| POWER REQUIREMENTS | | |
| 120V/240V 60Hz | 50A circuit | 30A circuit |
| PRODUCT DIMENSIONS | | |
| Height (in.) | 48 ⁷ / ₁₆ | 27 ⁷ / ₁₆ |
| Width (in.) | 29 ³ / ₄ | 29 ³ / ₄ |
| Depth (in.) | 23 ¹⁵ / ₁₆ | 23 ¹⁵ / ₁₆ |
| Stainless Steel Finish | • | • |
| WARRANTY | | |
| Limited 2 Years Parts & Labor Warranty | • | • |