

Hi folks:

Convection: by definition, convection is the movement of a liquid or airflow in a specific repeatable pattern. The better you control the flow, the more accurate the result.

- Convection primarily offers the advantage of speed. In no case does it make the average oven more accurate. In fact, airflow generally makes most ovens less accurate from a temperature perspective. No exceptions. This is why you see competitors trying to reinvent convection in an attempt to control it more effectively. It's probably the single most difficult engineering obstacle faced when designing a new oven.
- Every item that you place in a heated oven automatically has a blanket of cooler air surrounding it. Convection airflow simply removes this blanket and allows the heat that the oven is producing to penetrate quicker. This speeds the baking-roasting process.
- Dacor was the original rear heat, rear fan system in the US back in 1987. Convection was found in other ovens at the time, but Dacor was the pioneer in rear heat and the first that allowed true multi-rack baking from top to bottom.
- In all of our wall ovens, dual fuel and electric ranges, we offer a completely unique Four Part Pure Convection feature which uses a rigid rear baffle to control airflow throughout the oven cell, a single speed fan to provide consistent air volume, a 2200 watt circular heating element that surrounds the fan blade and a completely unique stainless steel mesh filter that helps trap baking-roasting vapors and keep them from circulating around the oven cell while using convection. Ovens that do not use filters share flavors and odors almost 100% of the time.
- Our gas ranges use nearly the same convection system and offer the same advantages but they do not have the rear heating element.
- One fan vs. two fans? Other than provide twice the amount of components to fail, two convection fans offer no real advantage whatsoever over the Dacor single fan system combined with a rigid baffle design. To achieve great convection performance, you do not need to change fan speeds, you do not need to oscillate the fans back and forth, you don't need to place them vertically or horizontally to obtain better airflow. As the innovator of this technology, if there were a better way, we would be doing it.
- All you need is a relatively small volume of airflow that is strictly controlled by a consistent fan speed and rigid baffle design that is specific to each Dacor model. No two baffles are the same.
- All Dacor wall ovens and ranges convection systems draw/push airflow in the opposite direction of most of our competitors. Meaning, we draw air first through the rear filter, pass it across the rear heating element and exhaust it out each side of the rear baffle and forward down the oven side walls, hitting the oven door and then returning to the rear filter in order to start the process over again. Almost like a flat figure 8 running precisely from rack one on the bottom to rack seven on top.

If you have any questions regarding any of this, please let me know. Thanks again and good selling!

Thom Tompkins , District Sales Manager