

Hi Gretchen: would you please share this with your sales team on my behalf.

I thought that I would start a weekly training blog just for you. Each week I will give a short piece of information that will help you sell Dacor more effectively. This is the first installment: Wall Ovens

- When we only had 24 and 27 inch wall ovens....did you know that Dacor built the very first 30 inch wall oven ever designed for home use? 1987
- Did you know that Dacor built the very first wall oven with rear heat AND a rear convection fan system? 1987 (our Pure Convection)
- Did you know that Dacor revolutionized how wall ovens and ranges cooled themselves externally and prolonged the life of our computers by designing a "reverse airflow cooling system" Drawing air towards the wall oven when in use and circulating it around the chassis, doors, windows, handles....this is used on all Dacor wall ovens, all dual fuel and electric ranges. It runs any time the oven is above 200f and shuts off when the oven temp drops below 300 when you cancel the cycle. The first of its kind in 1987 that is now copied by many other manufacturers.
- All Dacor ovens and our dual fuel and electric ranges use a four part convection system that completely eliminates the need for two fans, multiple fan speeds and fans that oscillate. Consisting of a single speed fan running relatively slowly (for better control) a gentle 2200 watt heating element, a rigid air baffle to precisely control air movement and a stainless steel filter that traps vapor and eliminated flavor / odor transfer when convection is in use. The more airflow you have, the more you need to control, the more you have to control, the more likely you will have hot and cold spots within the oven cell. With convection airflow, more is not always better.

If you have any questions regarding any of this, please feel free to call me to chat.

Thanks again.

Thom Tompkins , District Sales Manager