This weeks installment: Reverse Airflow Cooling / Dacor wall ovens and ranges

Prior to 1986, most wall ovens and ranges did not have a functional cooling system, rather, they were cooled passively by vents, static ductwork etc. These devices did little too cool the outside of the machine and in most cases the doors, controls, handles were very hot to the touch when in use. In 1987, Dacor was one of the first manufacturers to pioneer forced- fan assisted cooling on our original W305 wall oven. The W305 was the first domestic oven to mechanically draw air in through the door and then pass this airflow over and around the chassis when in use thereby cooling all exterior surfaces, the chassis and surrounding cabinets when in normal use.

Today, we still use Reverse Airflow to cool our products and here's how it works on all wall ovens, dual fuel and electric ranges: When you start the oven, you select a temperature and as the internal temperature rises towards its target, it passes 200F. At 200F, the cooling fan starts up and immediately starts to draws ambient room air towards the oven. Its first point of entry is the bottom of the oven door where it then circulates upward and out of the door and then into the top of the chassis down the back and eventually exits the front lower exhaust grill. In effect, the entire chassis has a cooling blanket of airflow in and around it while in use. The cooling system runs throughout the bake, broil and self clean cycle at all times above 200f and upon shutting down the machine it will continue to run until the internal oven temperature reaches 300F. At that point it shuts off having done its job. Again, on at 200F, off at 300F.

If you have any questions regarding this very sellable feature, please let me know. Thanks very much.

Thom Tompkins , District Sales Manager