

Café™ Professional Series 27" Built-In Double Electric Convection Wall Oven

C A F É

CKD70DP2ZS1



FEATURES & BENEFITS

The perfect bake is now perfectly easy – Achieve unrivaled performance with the only system that delivers top-down true convection for consistent results on special occasion favorites like roasts, chicken, turkey and more

Precision is the name of your cooking game – Confidently try new recipes and perfectly execute your favorites, using a smart system that is powered by algorithms that track the food's progress and dynamically adjusts time and temperature by precisely managing heat and airflow

Fried taste. Crisp texture. Less oil. – Make your favorite "fried" foods healthy, thanks to Air Fry Mode that crisps without using oil for frying

No preheat, no hassle – Save time with a variety of precision cooking modes that eliminate the need for preheating

Brighten up life in the kitchen – Easily navigate wall oven settings using a stunning full-color display that adds an unexpected touch of style to your kitchen

Enjoy convenient temperature control from anywhere – Preheat while running errands or change oven temperatures while doing yard work with the SmartHQ™ App

Say goodbye to guesswork with integrated tools that let you set and label unlimited timers and add recipes and video content

Say hello to cooking in style with built-in premium Bluetooth® speakers. Easily connect your smartphone to stream your favorite music or podcasts, turning every meal into a more enjoyable, immersive experience

Create a look that matches your personal style – Select any combination of premium finishes and hardware options to create a stunning look customized to any owner's taste

APPEARANCE

| | |
|------------------------|---|
| Color Appearance | Stainless Steel |
| Frameless Oven Door(s) | Stainless Steel |
| Oven Door Features | Big View Oven Window |
| Handle | Café Pro Style Brushed Stainless Customizable |
| Installation | Above Warming Drawer Side-by-Side |

FEATURES

| | |
|-------------------------|--|
| Configuration | Double Oven |
| Cooking System | True European Convection (Upper) |
| Oven Cleaning Type | Self-Clean with Steam Clean Option |
| Cleaning Time | Variable with Delay Clean Option |
| Oven Cooking Modes | Convection Bake Convection Bake Multi-Rack Convection Broil Hi/Lo Convection Roast Thermal Bake Thermal Broil Hi/Lo Keep Warm Proof |
| Precision Cooking Modes | Artisan Pizza Mode Turkey Mode Steak Mode And More ... |
| Control Type | 7" Full-Color Touch LCD Screen |
| Oven Rack Features | 2 Heavy Duty Roller Racks 2 Heavy Duty Flat Racks 6 Embossed Rack Positions Per Oven |
| Oven Control Features | 12-Hour Shut-off Capability C° or F° Programmable Control Lock Capability Delay Time Unlimited Timers OU Sabbath Mode Premium Speaker Remote Enabled Temperature Probe |
| Connected Capabilities | WiFi Recipes Cooking instruction Grocery list/shop Streaming Audio Personalized Wallpaper Weather |
| Cooking Technology | Convection Upper Traditional Lower |
| Oven Interior | 2 Halogen Interior Oven Lights (Both Ovens) Black Gloss Finish Hidden Bake |

CAPACITY

| | |
|-----------------------------|-----------------------|
| Capacity (Cu. Ft.) | 4.3 Upper / 4.3 Lower |
| Total Capacity (cubic feet) | 8.6 cu ft |

POWER / RATINGS

| | |
|--------------------|-------|
| Amp Rating at 208V | 30 |
| Amp Rating at 240V | 30 |
| Bake Wattage | 2600W |
| Broiler Wattage | 3400W |
| Convection Wattage | 2400W |
| KW Rating at 208V | 5.4 |
| KW Rating at 240V | 7.2 |

WEIGHTS & DIMENSIONS

| | |
|-------------------------------------|--------------------------|
| Approximate Shipping Weight | 245 lb |
| Net Weight | 224 lb |
| Overall Height | 51-1/8 in |
| Overall Width | 26-3/4 in |
| Overall Depth | 26-5/8 in |
| Cabinet Width | 27 in |
| Cutout Dimensions (w x h x d) (in.) | 25-1/4 x 50-1/8 x 23-1/2 |
| Oven Interior Dimensions (lower) | 21-1/2 x 17-1/4 x 20 |
| Oven Interior Dimensions (upper) | 21-1/2 x 17-1/4 x 20 |

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OPTIONAL ACCESSORIES

| | |
|------------------------------------|------------|
| 27" Never Scrub Roller Rack | UXWORXR27 |
| Large Broiler Pan | WB48X10056 |
| 60" Replacement Electrical Conduit | WB18T10574 |
| 72" Replacement Electrical Conduit | WB18T10580 |

WARRANTY

| | |
|----------------|---------------------------------------|
| Parts Warranty | Limited 1-Year Entire Appliance |
| Labor Warranty | Limited 1-Year Entire Appliance |
| Warranty Notes | See Written Warranty for Full Details |

DIMENSIONS AND INSTALLATION INFORMATION

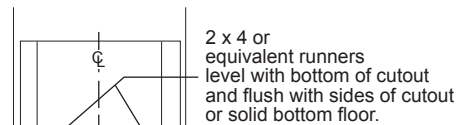
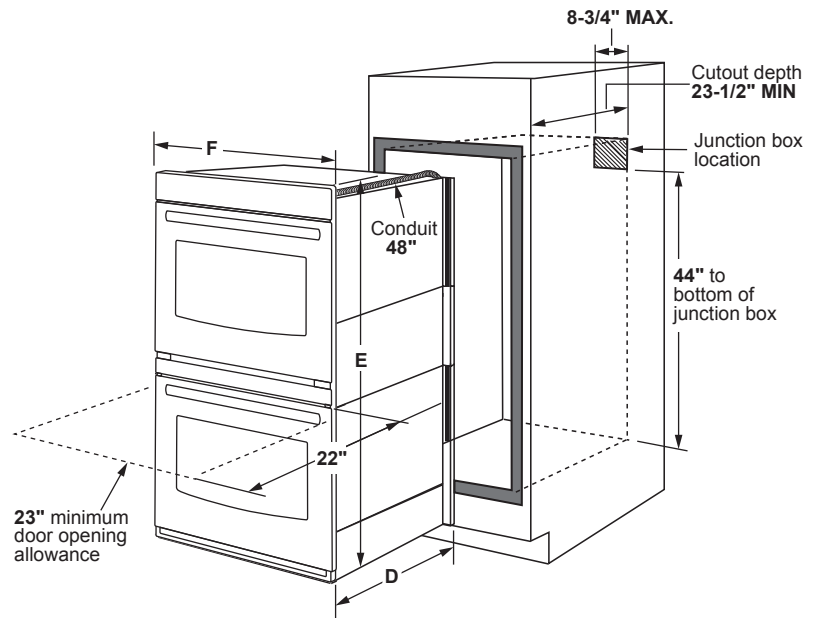
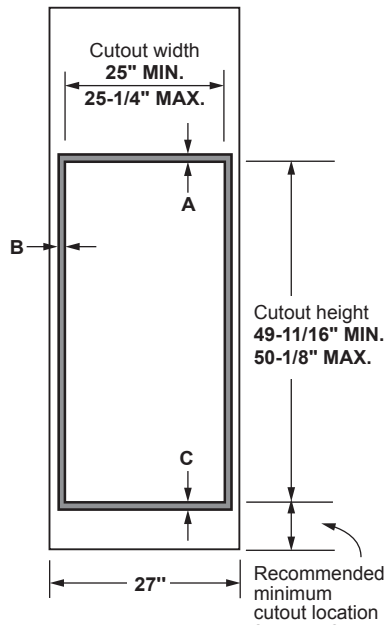
Wall coverings, countertops and cabinets surrounding the wall oven must be able to withstand a temperature of up to 200°F (94°C).

If the cabinet in which the wall oven is installed does not have a solid bottom, two braces or runners must be installed to support the weight of the oven. The runners and braces must support up to 400 lbs (181 kg).

Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

ATTENTION INSTALLER: Electric wall ovens are NOT approved for installation with a plug and receptacle. They must be hard wired into an approved junction box.

IMPORTANT: Before installing, consult installation instructions packed with product for current dimensional data.



Suitable bracing to support runners (must support 400 lbs.)

| Cabinet | |
|--|---------|
| A - Overlap of oven at top of cutout | 27" |
| B - Overlap of oven other side of edge of cutout | 1" |
| C - Overlap of oven at bottom of cutout | 1" |
| Oven | |
| D - Install depth | 23-1/2" |
| E - Overall height with trim | 51-1/8" |
| F - Overall width | 26-3/4" |

ADDITIONAL ACCESSORIES



CXWD7H0PNBZ
Brushed Bronze
2 handles



CXWD7H0PNSS
Brushed Stainless
2 handles



CXWD7H0PNBT
Brushed Black
2 handles



CXWD7H0PNCU
Brushed Copper
2 handles



CXWD7H0PNCG
Brushed Brass
2 handles



CXWD7H0PNFB
Flat Black
2 handles

Dimension and installation information are shown in inches.