



User Manual

Heritage Pro Range

HDPR30S, HDPR36S, HDPR48S, HDER30S, HDER36S, HDER48S

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To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style, and performance make us a great addition to your home.

To familiarize yourself with the controls, functions, and full potential of your new Dacor range, read this manual thoroughly, starting at the **Before You Begin** section (pg. 5).

Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company values. Should you ever have an issue with your range, first consult the **Troubleshooting** section (Pgs. 41 – 42), which gives suggestions and remedies that may pre-empt a call for service.

Valuable customer input helps us continually improve our products and services, so feel free to contact our Customer Assurance Team for assistance with all your product-support needs.

Dacor Customer Assurance

14425 Clark Avenue
City of Industry, CA 91745

Telephone: 833-35-ELITE (833-353-5483) USA, Canada
Fax: (626) 403-3130
Hours of Operation: Mon – Fri, 5:00 a.m. to 5:00 p.m. Pacific Time
Website: www.dacor.com/customer-care/contact-us

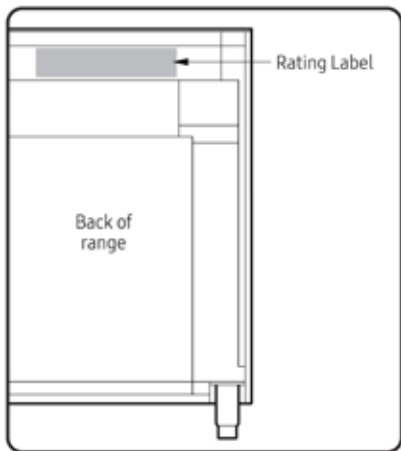
Thanks for choosing Dacor for your home. We are a company built by families for families, and we are dedicated to serving yours. We are confident that your new Dacor range will deliver a top-level performance and enjoyment for decades to come.

Sincerely,

The Dacor Customer Assurance Team

Before You Begin

Important Notes to the Owner

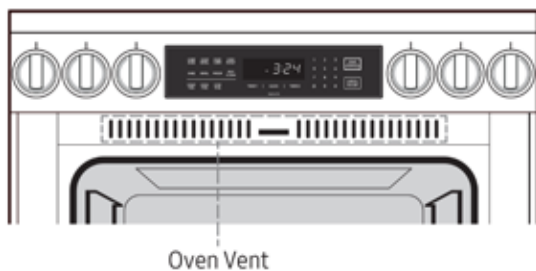


- Electrical and gas equipment with moving parts can be dangerous. Read and follow closely the **Important Safety Instructions** section (Pgs. 8 – 11) to minimize risk of property damage, personal injury, and death.
- For best results, maintain the range as instructed in this manual.
- Keep this manual handy for personal and professional reference.
- Wipe down the range's exterior surfaces before its first use. Then, ventilate the kitchen well, remove the accessories from the oven chamber, and set the oven to bake at 400°F (204°C) for 1 hour. There will be a distinct odor; this is normal.

Energy-Saving Tips

- During cooking, the oven door should be closed except when you turn food. Leaving the door closed also maintains oven temperature, which saves energy.
- If cooking longer than 30 minutes, you can switch the oven off 5-10 minutes before the cooking is done. The residual heat finishes cooking the food.
- Plan oven use to avoid turning the oven off between cooking tasks.
- When possible, cook multiple items simultaneously.

About the Oven Vent



- The oven vent is above the oven chamber and can be seen when you open the door. When the door is closed, air is drawn in through a vent at the bottom of the door, up through the door, out a corresponding vent in the top of the door through the vent you see at left, and into the cooktop to cool internal components.
- Proper air circulation promotes burner combustion problems and ensures good performance. Do not cover/block any part of the oven's vent system.
- When the oven is in use, be cautious near its door. Steam and hot air emitted through the vent system can burn skin and melt certain items.

Regulatory Notice

1. FCC (Federal Communications Commission) Notice

CAUTION

Any modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. This device complies with Part 15 of FCC Rules. Operation is subject to two conditions: 1) This device may not cause harmful interference; and 2) this device must accept any interference received, including that which causes undesired operation. For products available in the US/Canadian markets, only Channels 1 – 11 are available.

FCC STATEMENT

This equipment was tested and found compliant within the limits for a Class B digital device, pursuant to Part 15 of FCC Rules. These limits are meant to reasonably protect against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio-frequency energy, and, if not installed and used as instructed, may disrupt radio communications. However, interference may still occur in a given installation, which can be determined by turning the unit off and on. In case of disruption, the user should try to correct the interference by one or more of these measures:

- Reorienting or relocating the receiving antenna
- Increasing the separation between the equipment and receiver
- Connecting the equipment to an outlet on a different circuit than the radio/TV
- Consulting the dealer or an experienced radio/TV technician for help.

FCC RADIATION-EXPOSURE STATEMENT

This equipment complies with FCC radiation-exposure limits set forth for an uncontrolled environment and should be installed/operated with at least 8" (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter.

2. IC (Industry Canada) Notice

"IC" before the radio certification number signifies that Industry Canada technical specifications were met. Operation is subject to two conditions: 1) This device may not cause interference; and 2) this device must accept any interference received, including that which causes undesired operation. This Class B digital apparatus complies with Canadian ICES-003. For products available in the US/Canadian markets, only Channels 1 – 11 are available.

IC RADIATION-EXPOSURE STATEMENT

The range complies with IC RSS-102 radiation-exposure limits set for an uncontrolled environment and should be installed/operated so there is at least 8" (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter.

General Safety Instructions

Testing found the range compliant with limits for a Class B digital device, pursuant to Part 18 of FCC rules. These limits are meant to reasonably protect against harmful interference in a home installation. The range generates, uses, and can radiate radio-frequency energy and, if not installed and used as directed, may harmfully impede radio communications; however, interference may still occur in a given installation. In case of disruption, which can be determined by turning the unit off and on, the user should try to correct the condition via one or more of these measures:

- Reorienting or relocating the receiving antenna
- Increasing the separation between the unit and receiver
- Connecting the equipment to an outlet on a different circuit than the radio/TV.

Important Safety Instructions

Safety Symbols and Cautionary Information

Electrical and gas equipment can be dangerous if not handled properly. The **Important Safety Instructions** in this manual are intended to minimize the risk of property damage, personal injury, and death. Carefully follow the instructions in this manual.

About the Symbols In This Manual

These icons alert you to potentially unsafe conditions or helpful information.

WARNING

Hazards or unsafe practices that may result in severe personal injury or death.

CAUTION

Hazards or unsafe practices that may result in electric shock, personal injury, or property damage.

NOTE

Useful tips and instructions.

State of California Proposition 65 Warning

- The range contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.
- Gas appliances can cause low-level exposure to Proposition 65-listed substances (carbon monoxide, formaldehyde, soot, etc) caused by the incomplete combustion of LP (liquid propane) or natural gas.

Commonwealth of Massachusetts

- The range must be installed by a plumber or gas fitter qualified or licensed by the State of Massachusetts.
- If using ball-type gas shut-off valves, you must use the T-handle type.
- Flexible gas lines must not be connected in series.

Important Safety Instructions

Use-and-Care Safety Instructions

WARNING

Read these instructions thoroughly to reduce the risk of property damage, fire, personal injury, and death, and to ensure proper installation.

General Safety

- Do not touch any part of the range during or immediately after cooking.
- Learn where the gas-supply valve is and how to open/close it.
- When returning the range to its operating position, make sure it engages the anti-tip bracket.
- Do not leave children alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not keep objects of interest to children on/above/around the range.
- Do not operate the range if it is damaged, if it malfunctions, or is missing parts.
- Do Not Heat Unopened Food Containers – Buildup of pressure may cause container to burst and result in injury.
- Do not use oven cleaners or liners in/around the oven.
- Use only dry pot holders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not use the range to heat sealed containers.
- Do not repair/replace any part of the range except as instructed in this manual; all other service must be performed by a qualified technician.
- Do not strike the oven-door glass.
- In disposing of the range, remove the power cord and door to avoid a safety hazard.
- Cook meat to an internal temp of 160°F (71°C) and poultry to an internal temp of 180°F (82°C).
- Do not manually ignite the cooktop burners during a power outage.
- Keep combustible material (e.g., gasoline, alcohol, benzene) away from the range.
- An air curtain or range hood that blows air onto the range, shall not be used unless the hood and range comply with the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA1.1, and are listed by an independent testing lab for combination use.

Fire Safety

- Do not store/place/use combustible items (e.g., paper, plastic, fabrics, gasoline) near the range.
- Do not wear loose-fitting or hanging garments or accessories while using the range.
- Keep flammable items away from the cooktop burners.
- Regularly clean the oven vents.
- Do not use a towel or other bulky cloth as a pot holder.
- Do not douse a grease fire with water but turn off the burner, and if needed, use a multi-purpose, dry-chemical, or foam extinguisher.
- (Oven fires) Keep the door closed, and turn off the oven. Do not open the door until the fire is out. If needed, use a multipurpose, dry-chemical, or foam extinguisher.
- Do not heat sealed containers.

Important Safety Instructions

Use-and-Care Safety Instructions, cont.

WARNING

Read these instructions thoroughly to reduce the risk of property damage, fire, personal injury, and death, and to ensure proper installation.

Gas Safety

If you smell gas:

- close the range's gas-supply valve and evacuate the building
- do not use a flame or sparking device (e.g., match, butane lighter or clicker, arc lighter)
- do not turn on any gas or electric appliances
- do not plug in a power cord or touch an electrical switch
- do not use any phone in your building
- immediately call your gas supplier from a neighbor's home, and follow the supplier's directions (if unable to reach the gas supplier, call the fire department).

Checking For Gas Leaks

Do not use a flame to check for leaks. With a brush, spread a soap-and-water solution around the area in question. If there is a gas leak, small bubbles will appear in the solution. If unsure, call for professional help.

Electrical and Grounding Safety

- Do not use an adapter or extension cord.
- Do not use a damaged plug, cord, or loose power outlet, and do not alter the plug, cord, or outlet.
- Do not put a fuse in a neutral or ground circuit.
- Use a dedicated 240 Vac, 60 Hz, 50 Amp breaker for the 48" range, a 40 Amp breaker for the 36" range, and a 40 Amp breaker for the 30" range. A time-delay fuse or circuit breaker should be used. Plug only the range into this circuit.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified electrician.
- The range's grounded, 3-prong plug must be inserted in a grounded, 3-prong outlet that meets all local ordinances. If codes allow a separate ground wire, a qualified electrician should determine its path. Do not connect the ground wire to plastic plumbing/gas lines, or hot-water pipes.
- Electrical service to the range must follow local codes, or in their absence, the US National Electrical code/NFPA No. 70 – Latest Revision or, in Canada, the Canadian Electrical Code CSA C22.1 or Latest Revisions.
- The owner shall ensure the range receives the proper electrical service.

Important Safety Instructions

Use-and-Care Safety Instructions, cont.

WARNING

Read these instructions thoroughly to reduce the risk of property damage, fire, personal injury, and death, and to ensure proper installation.

Cooktop Safety

- Burners should only be on when in use and should never be unattended.
- Do not line the grates or any part of the cooktop with foil.
- Before turning on a burner, ensure its components are properly seated.
- If a burner ignites but does not stay lit, turn it off, wait 5 minutes for the gas to dissipate, and retry.
- When setting a burner to simmer, turn the knob slowly; ensure the burner stays lit.
- Place only cookware on the cooktop.
- Do not drag cookware across the grates; lift to reposition cookware.
- Do not drop cookware on the grates.
- Do not use rough-bottomed cookware.
- Food should only be flamed under an active ventilation hood.
- Do not let burner flames extend beyond the base of the cookware.
- When finished cooking, turn off the burner before removing the cookware.
- Burners should be off and all surfaces cool before disassembling cooktop components.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature.
- Do not pour water or other liquids on the cooktop.
- After cleaning cooktop components, dry them thoroughly before reassembly.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Utensil handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Fry with minimal oil, heat the oil slowly, and watch as it heats; stand at a safe distance, and monitor the oil constantly; if combining oils, mix them before heating.
- Know the oil's smoke point, and use a deep-fry thermometer to monitor the oil's temperature.
- Do not fry frozen, icy, or overly cold food.
- Let the oil cool to room temperature before moving the cookware.
- Do not turn a burner-control knob past the ignition point until the burner is lit.
- Do not light a burner with a match or other open flame.
- Do not touch any part of a burner while the igniter is sparking.
- If a burner does not ignite within 4 seconds, or if the flame goes after ignition, turn the burner off, open a window, wait at least 5 minutes for the gas to dissipate, then try igniting the burner.
- In case of a burn injury:
 - Immerse the scalded area in cool water for at least 10 minutes, then cover with a clean, dry cloth.
 - Do not apply creams, oils, or lotions.
 - Seek medical attention for severe burns.

Important Safety Instructions

Use-and-Care Safety Instructions, cont.

WARNING

Read these instructions thoroughly to reduce the risk of property damage, fire, personal injury, and death, and to ensure proper installation.

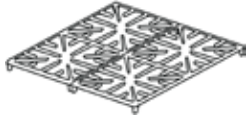
Oven Safety

- Do not use the oven for non-cooking purposes (e.g., drying clothes, storage).
- Do not spray water on the oven glass while the oven is on or still hot.
- Do not clean the door gasket.
- Do not cover/line any part of the oven with foil or other material.
- When the oven is on, stand to one side when opening the door.
- Do not let grease build up in the oven.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not leave plastic in the oven.
- Keep the oven door closed while the oven is on.
- Do not put meat too close to the broil element; trim excess fat before cooking.
- Use cooking bags as directed by the bag manufacturer.
- Do not use abrasive cleaners or metal scrapers to clean the door glass.
- Do not try to use the oven during a power failure; if power fails, turn the oven off.
- Before self-cleaning, wipe excess residue from the oven, and remove all racks, cookware, and utensils.
- During self-cleaning, clean only the components listed in the manual.
- During self-cleaning, the oven operates at about 800°F (427°C); do not touch any part of the range during self-cleaning, and keep children away.
- If the oven malfunctions during self-cleaning, turn off the oven and circuit breaker, and contact a qualified service technician.
- Fumes released during self-cleaning can harm/kill pet birds. Move birds to a distant, well-ventilated room.
- After using the oven, stand aside when opening the oven door to let steam/hot air escape safely.
- Do not use commercial oven cleaner or protective coating in/on the oven.

Product Overview

Included Accessories: 30" HDPRS/HDERS

*The range comes with brass and porcelain burner caps to suit customer preference.



Grates (2)



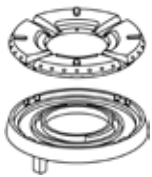
Standard Burner Caps*:
Porcelain (3), Brass (3)



SimmerSear Burner Caps*:
Porcelain (1), Brass (1)



Standard Burner Rings (3)



SimmerSear Burner Ring (1),
Burner Head (1)



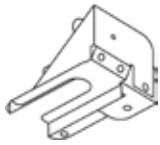
GlideRack™ Oven Rack (2)



Standard Oven Rack (1)



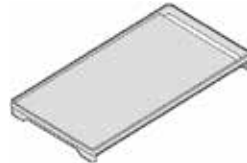
Burner-Control Knobs (4—
2 standard, 2 MAX GRIDDLE)



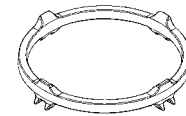
Anti-Tip Bracket w/Screws
and Anchors



Temperature Probe (1)



Griddle (1)



Wok Ring (1)



Broiler Pan and Grill



Stainless-Steel Cleaner

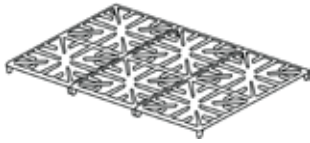


Literature Kit

Product Overview

Included Accessories: 36" and 48" HDPRS/HDERS

*The range comes with brass and porcelain burner caps to suit customer preference.



Grates (3)



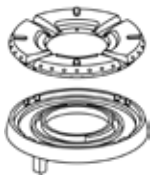
Standard Burner Caps*:
Porcelain (4), Brass (4)



SimmerSear Burner Caps*:
Porcelain (2), Brass (2)



Standard Burner Rings (4)



SimmerSear Burner Rings (2),
Burner Heads (2)



GlideRack™ Oven Rack (2)



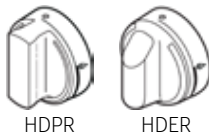
Standard Oven Rack (1)



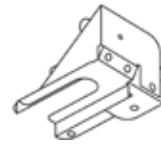
18" GlideRack™ Oven Rack (2)
HDRP/HDER 48" only



18" Standard Oven Rack (1)
HDRP/HDER 48" only



Burner-Control Knobs (6—
4 standard, 2 MAX GRIDDLE)



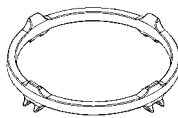
Anti-Tip Bracket w/Screws
and Anchors



Temperature Probe (1)



Griddle (1)



Wok Ring (1)



Broiler Pan and Grill



Stainless-Steel Cleaner

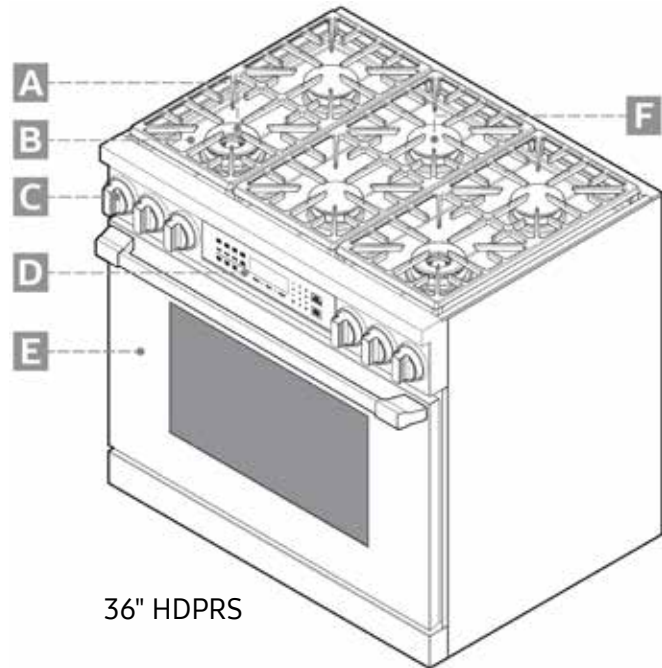
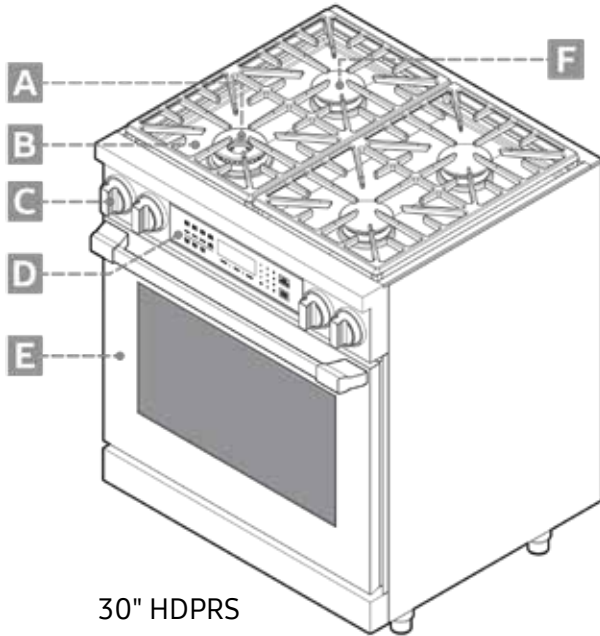


Literature Kit

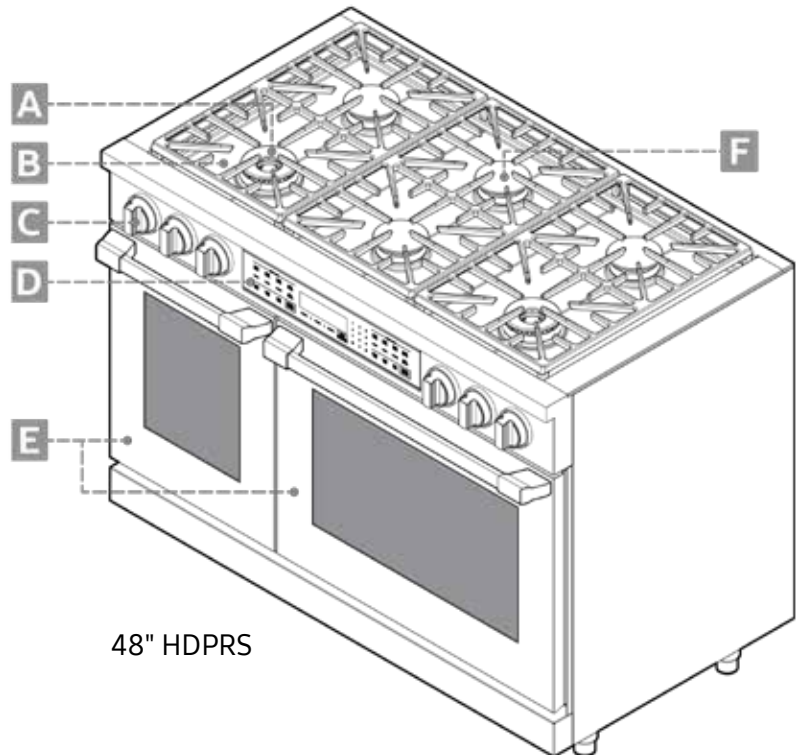
Product Overview

HDPRS/HDERS External Features

HDPRS models shown (door handle and bullnose are the only variations between HDPRS and HDERS models)



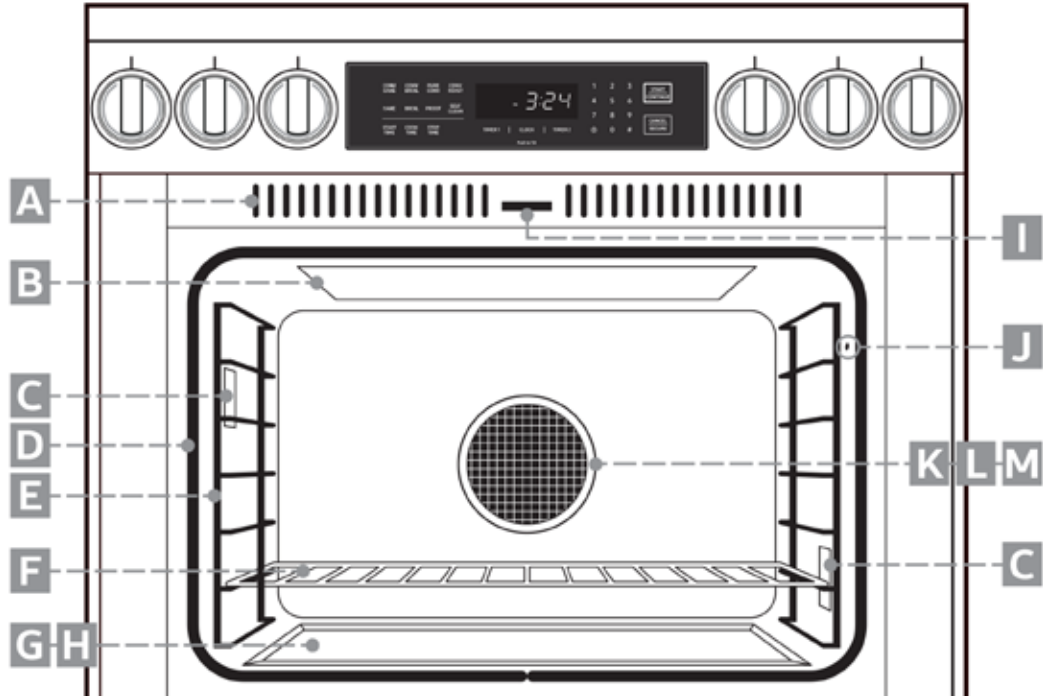
EXTERNAL FEATURES	
Callout	Description
A	SimmerSear Burner (800* – 15,000 BTU); left-/right-front (36", 48"); left-front (30")
B	Spill Tray
C	Burner-Control Knob
D	Control Panel
E	Removable Oven Door
F	Standard Burner (800* – 18,000 BTU); left-/right-rear, center-front/rear (36", 48"); left-/right-rear, right-front (30")
*Effective	



Product Overview

HDPRS/HDERS Internal Features

HDPRS model shown

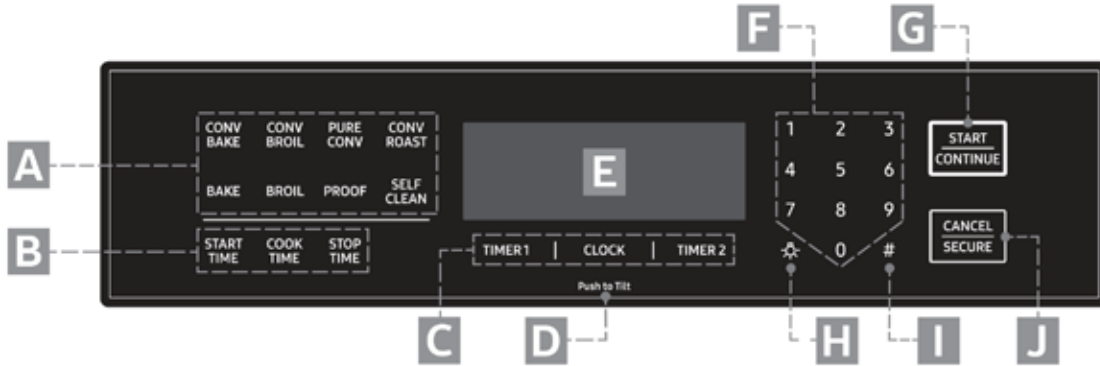


CONTROL-PANEL FEATURES		
Callout	Name	Description
A	Air Intake Grill	Air is drawn through horizontal slot (not shown) below door and up within door, then out grill at top of door through this grill to cool internal cooktop parts; keep slot and grills clear.
B	Broil Element	Inside oven ceiling behind glass panel; top heat source.
C	Oven Lights	Two 12V, 20W halogen bulbs illuminate oven chamber from left/right sides; tap Light key (control panel) to turn lights on/off.
D	Oven-Door Gasket	Keeps heat from escaping when door is closed.
E	Rack Support	Install GlideRack and standard racks on these supports; rack levels 1 (bottom) – 7 (top)
F	Oven Rack	2 GlideRack™ oven racks and 1 standard rack per oven chamber are provided. (See Pg. 21.)
G	Bake Element	Below oven-chamber floor; bottom-heat source.
H	Oven-Floor Recess	Water collects here during 30-minute steam-clean cycle. (See Pg. 38.)
I	Self-Cleaning Latch	During self-cleaning, the latch keeps oven door from being opened.
J	Temp-Probe Outlet	Insert temperature probe here; double ovens: outlet is in large oven only. (See Pg. 29.)
K	Convection Fan	(From behind the filter) Circulates air in oven chamber during convection cooking.
L	Convection Element	(From behind the filter) Heats air blown into oven chamber by convection fan during convection cooking; rear heat source.
M	Convection Filter	Clips onto crossbar over hole in oven-chamber wall; keeps fan from blowing particulates into oven chamber; keeps users safe from fan blades.

Product Overview

HDPRS/HDERS Control Panel

30", 36" Single Oven (top), 48" Double Oven (bottom)



CONTROL-PANEL FEATURES

Callout	Name	Description
A	Operation-Mode Keys	Tap a key to select an operation mode (e.g., cooking, bread proofing, self-cleaning; double ovens: one op-mode keypad per oven with all above modes and temperature-probe mode).
B	Time-Delay Cooking Keys	Set oven to turn on/off automatically; 48" model: one set of keys per oven (see Pg. 29).
C	Clock/Timer Keys	Clock: Sets clock (see Pg. 21); TIMER 1, 2: Use timing a food prep/cooking task; timers work independently; can be used when oven is off; timers do not turn oven on/off (see Pg. 28).
D	Push to Tilt	Press here, and spring-loaded control panel slowly rotates upward 50° for easier viewing; push here again until panel clicks into its original position.
E	Display	Shows time of day and oven operations (e.g., cook temperature, remaining cook time).
F	Numeric Keypad	Sets cook temperature, cook time, time of day.
G	START/CONTINUE	Select a cook mode (A), then tap this key to start cooking; this key starts timers after you set a cook time and resumes cook time after a pause.
H	Oven-Light Key	Turns oven light on/off.
I	Sabbath Mode Key	Activates Sabbath mode (see Pg. 32).
J	CANCEL/SECURE	Turns off oven, zeroes out all temperature settings, turns off active features (except timer), activates control lock-out; 48" model: one key per oven.

Product Overview

HDPRS/HDERS Control-Panel Display

30", 36" Single Oven (top), 48" Double Oven (bottom)

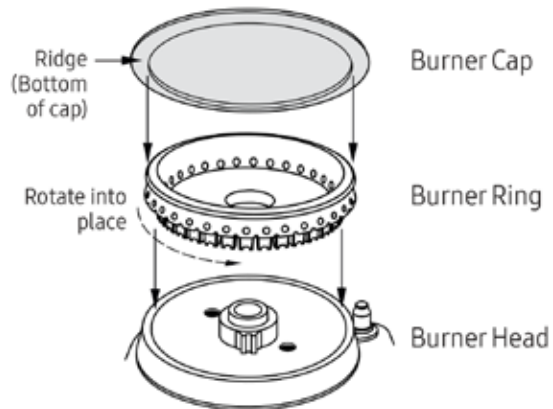


CONTROL-PANEL FEATURES		
Callout	Name	Description
A	Cook-Mode Icons	From left: Convection, Bake, Broil, Roast; these appear, sometimes in combination, according to selected cook mode.
B	Oven-On Indicator	Appears when oven is in use.
C	AM-PM Indicator	One of these appears according to time of day.
D	Clock-Mode Indicator	Appears when military-time mode is selected (absent when standard mode is selected).
E	Clock/Timer Readout	Shows time remaining on selected timer or time of day when no timer is selected.
F	Preheating Indicator	Appears when oven is preheating (disappears when set oven temp is reached).
G	Time-Delay Indicator	Appears when delay-time cooking is active.
H	Control-Lockout Icon	Appears when control-lockout is active.
I	Cook-Time Indicators	START: Appears if a start time is set for a cook task; readout (E) shows time of day when oven will start cooking; DURATION: Appears if you tap COOK TIME after setting a stop time for a cook task; readout (E) shows cook-time countdown; STOP: Appears if a stop time is set for a cook task; readout (E) shows time of day when cooking will stop.
J	Clock-Set Icon	Appears when CLOCK key is pressed for setting the current time.
K	Timer Indicators	These appear depending on use; if both timers are active, both indicators appear.
L	Cleaning Icon	Appears when the oven is in Self-Clean or Steam-Clean mode.
M	Meat-Temperature-Probe Icon	Appears when temperature-probe mode is active.
N	Oven-Temperature Readout	Shows oven temperature in °F or °C, depending on user setting.

Operating the Cooktop

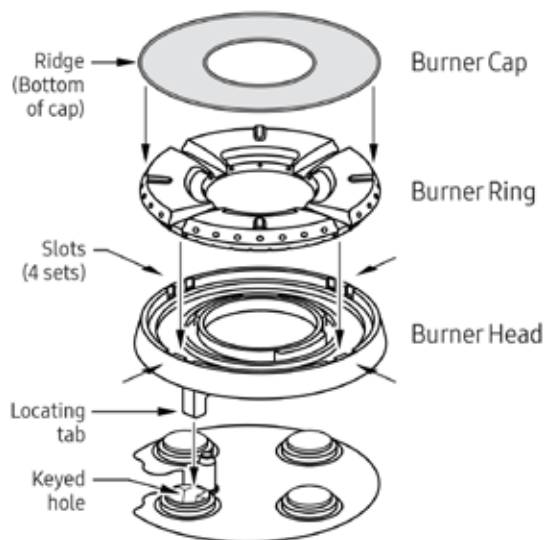
Assembling the Burners

Assembling a Standard Burner



1. Place the burner ring so its base fits within the ridge around the burner head, and rotate the ring until it drops into place.
2. Place the burner cap so the ridge on the bottom of the cap fits over the perimeter of the ring.

Assembling a SimmerSear™ Burner



1. Place the burner head so its locating tab is in the base's keyed hole.
2. Place the burner ring so the its tabs fit into the slots in the head.
3. Place the burner cap so the ridge on the bottom of the cap fits over the perimeter of the ring.

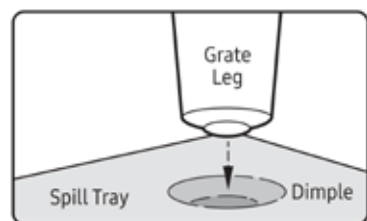
NOTE

- After assembly, always test the burners for proper function. Improperly assembled parts cause faulty ignition and uneven flames.
- If the flame is excessively yellow, shut off the burner, and let it cool. Adjust the caps, and reignite the burner. A good flame is blue and consistent around the burner.

Placing the Cooktop Grates

The grates are identical, so you can place them in the left, center, or right position but always with the short side toward the front/rear of the cooktop.

For ease of placement, each grate has rubber-tipped feet that fit in "dimples" formed into the cooktop spill tray.



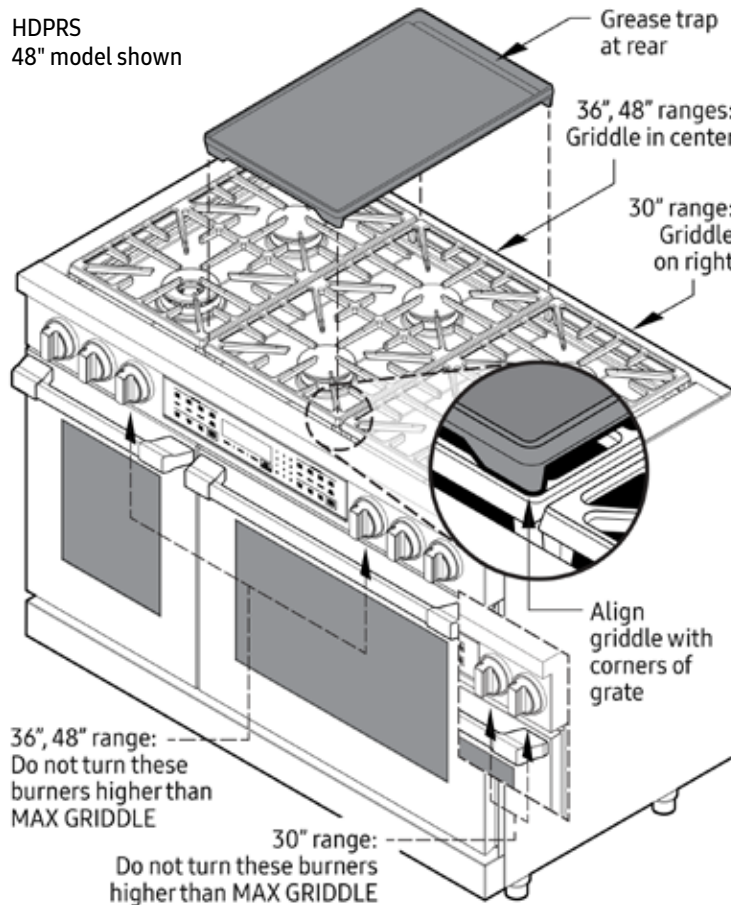
1. With two hands, grasp a grate with the short sides oriented at the front and rear of the cooktop.
2. Gently set the grate on the cooktop so the grate's feet rest in their corresponding dimples in the spill tray.
3. Repeat Step 2 for the remaining grate(s).

Operating the Cooktop

Using the Griddle

- Before using the griddle for the first time, wash it in hot, soapy water, then rinse, and let it dry fully.
 - For best results, preheat the griddle for 10 minutes.
 - Orient the griddle's grease trap at the rear of the cooktop.
1. With all burners off and the range cool to the touch, place the griddle on the cooktop's center-front/rear grates. (30" models: Place the griddle on the right-front/rear burners.)
 - The specified burners are the same size, which ensures even cooking front and rear.
 - Fit the tabs on the bottom of the feet into the inside corners of the grate. Correctly installed, the griddle rests securely about ½" above the grate. Slight rocking is normal.

HDPRS
48" model shown



2. Push-turn the center-front burner knob to the Ignite (flame) setting. The burner ignites.
3. Adjust the knob to MAX GRIDDLE (or lower if desired).

⚠ WARNING

To avoid harming the griddle, do not set the burner higher than MAX GRIDDLE.

4. Repeat Steps 2 and 3 for the center-rear burner.

⚠ CAUTION

Avoid using metal utensils on the surface because they can scratch the non-stick coating.

📖 NOTE

Clean the griddle after each use. (See Pg. 35 for instructions.)

Operating the Cooktop

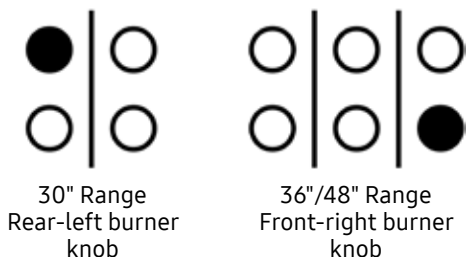
Before Using the Cooktop

- A normal flame is steady and blue. Foreign matter in the gas line, especially a new line, may cause an orange flame that disappears with use. Yellow-tipped flames are normal when using LP gas.
- See Page 14 for the heat ranges of the different burners.
- Food cooks just as quickly at a gentle boil as at a vigorous boil. Maintain a gentle boil to conserve energy and food moisture/texture/nutrients.
- Use a low or medium flame when using poor-heat-conducting cookware (glass, ceramic, cast iron). Set the flame to cover $\frac{1}{3}$ of the cookware diameter to ensure even heating and reduce the risk of burning the food.
- Dacor's SimmerSear feature allows you precision control of the flame on the SimmerSear burner, from low to high heat.

Selecting the Cookware

- For overall safety and best performance, select the correct cooking utensil for the food being cooked. Improper cookware will not cook evenly and efficiently.
- Use well-balanced cookware with flat, smooth bottoms and snug lids.

Lighting a Burner



Each burner-control knob has a small diagram next to it that indicates which burner the knob ignites.

1. Push-turn the knob counter-clockwise to the Igniter (flame) icon (see left-bottom graphic).

The knob illuminates, and the burner's igniter sparks for about 4 seconds until the burner ignites.

NOTE

- The flame should burn evenly around the burner, except below each grate support finger, where flame height is reduced by Dacor's Smart Flame feature.
- If the burner does not ignite within 4 seconds, or if the flame goes out, turn off the burner immediately. Ventilate the kitchen for 5 minutes, and try re-igniting the burner.
- If the burner still does not ignite, the igniter keeps sparking, or if the flame is uneven, see **Troubleshooting**, Pgs. 41 – 42.

2. Place the cookware on the grate.
3. Adjust the flame to the cook task.



Setting	Description
Off	The burner is off
Igniter (flame)	Ignites the burner
MAX GRIDDLE	Highest-temp griddle setting; 30": right-front/rear burners; 36", 48": center-front/rear burners; higher settings may damage the griddle
SIMMER	Very low heat setting; 30": left-front burner; 36", 48": left-/right-front burners

Operating the Oven

Control-Panel Settings

Setting the Clock

1. On the control panel, tap **CLOCK**.
The colon between the minutes and seconds blinks.
2. On the numeric keypad, enter the current time.
Example: If the time is 12:08, tap 1-2-0-8.
3. Tap **#**, and set **AM** or **PM**.
4. Tap **START** or **CLOCK**.
The colon stops blinking; the time of day is set.

NOTE

- During time-delay cooking, the clock cannot be set if a timer, Self-Clean mode, or Sabbath mode is active.
- When power resumes after an outage, the time display flashes, reminding you to reset the time.
- After tapping **CLOCK**, you must enter the time and tap **START** within 6 seconds, or the previously set time reappears.

Switching to Military Time (24-hr Clock)

The range's default time setting is standard, 12-hr time. Military time is a 24-hr time-keeping system.

1. Tap-hold **CLOCK** for 6 seconds.
The display shows the time in standard mode.
2. On the numeric keypad, tap **#**.
The clock display switches to military (24-hr) mode.
3. Tap **CANCEL/SECURE**.
The main display appears, showing the time in military (24-hr) mode.

Setting the Temperature Scale

Fahrenheit (default) and Celsius are available.

1. On the control panel, tap-hold **BROIL** for 6 seconds (double ovens, tap-hold **RIGHT OVEN** > **BROIL**).
The current temp scale appears on the display.
2. On the numeric keypad, tap **#**.
The display shows the selected temperature mode (**F** or **C**).
3. Tap **CANCEL/SECURE**.
The selected temp scale is set.

Operating the Oven

About the Control-Panel "Beep"

The control panel beeps: 1) when you tap a key, 2) when a timer reaches zero, 3) when there is an error, and 4) when the oven performs certain set functions. You can silence/activate this tone as desired.

1. On the control panel, tap-hold **START TIME** for 6 seconds.
"Beep" appears on the display.
2. On the numeric keypad, tap #, then tap **CANCEL/SECURE**.
The beep is enabled/disabled.

Before Cooking

- Before its first use, turn the oven on for 1 hour at 500°F to burn off manufacturing residue and remove undesirable odors that the oven would otherwise emit the first few times it is used.
- When baking/roasting, the oven preheats automatically. Preheating time varies with the temperature setting and your home's type of electrical supply. Preheating cannot be used for broiling.

CAUTION

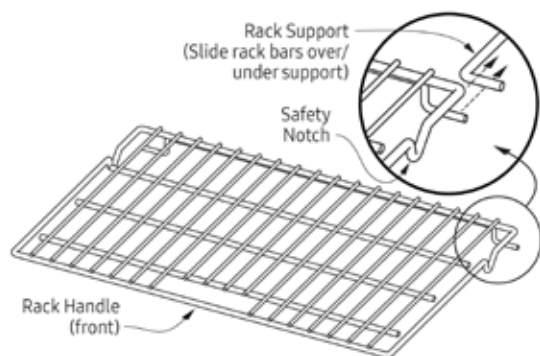
To avoid marring the oven's porcelain finish, quickly wipe up acidic foods (e.g., citrus, tomato, pineapple).

Positioning the Oven Racks

You may use either rack type on any level inside the oven.

WARNING

Handle the racks only when the oven is cool. If you must reposition a rack when the oven is hot, use potholders.



Inserting a Standard Oven Rack

1. Grasp the handle area at front of the rack, and slide the rack onto the left-/right-side supports.
2. Begin sliding the rack in, then lift up so the safety notches clear the ends of the rack supports.
3. With both hands, push the rack all the way in.

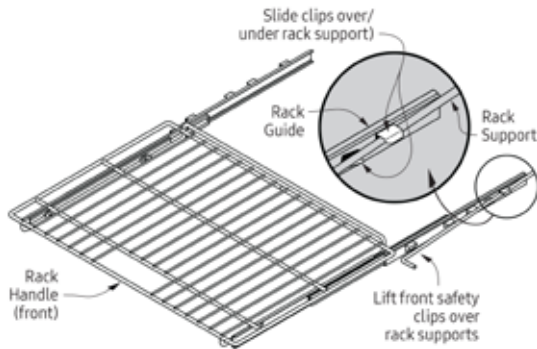
Removing a Standard Oven Rack

1. Grasp the handle area at front of the rack, and pull gently until the rack stops at the safety notches.
2. Lift the front of the rack 6 inches to clear the safety notches, and pull the rack completely out.

Operating the Oven

Positioning the Oven Racks, cont.

The oven comes with a set of Dacor GlideRack oven racks. These racks can be pulled out further than a standard rack and still support pots and pans or an optional Dacor baking stone.



Inserting a GlideRack™ Oven Rack

1. Align the left and right safety clips on the back of the rack guides with the rack supports (see left).

NOTE

You can insert the rack with the guides extended or retracted.

2. Push the rack in, lifting the front safety clips over the front of the oven-rack supports.
3. Push the rack all the way in.
4. Grasp the rack handle, and pull.
The safety clips keep the rack from coming off the guides.

Removing a GlideRack™ Oven Rack

1. Grasp the front of the rack near each side, and pull gently until the rack stops.
2. Lift until the front safety clips just clear the front of the rack supports, and pull the rack completely out.

NOTE

Jiggling the rack side to side as you pull eases removal.

Running A Cook Cycle

This procedure includes selecting a cook mode, preheating the oven, inserting the food, and turning off the oven.

1. Tap a cook mode. (Double ovens: Tap the mode under LEFT OVEN or RIGHT OVEN.)
The preset temperature appears on the display with icons for the cook mode. (See Pg. 20 for details about cook modes).
2. (To cook at the preset temp) Tap **START/CONTINUE**. (To change the temp) On the numeric pad, tap a temperature (ex. 4-2-5), then tap **START/CONTINUE**.







NOTE

- Available temps range from 100°F – 555°F (37°C – 291°C). Suggested broil temp is 555°F. Double ovens have one START key (below the display) for both ovens.
 - When using Pure Convection or a bake or roast mode: **PRE-** (Preheating) and the current oven temp appear on the display until the oven reaches the set temperature (15 – 20 min), then the chime sounds, and **PRE-** disappears.
3. When the preheat chime sounds, carefully put your food in the oven.
Putting food in the oven during preheating overcooks the food.
 4. When finished cooking, tap **CANCEL/SECURE**. (Double ovens: Tap CANCEL/SECURE for the oven in use.)

Operating the Oven

About Cook Modes

The oven operates in three basic cook modes: Baking—Gentle cooking of dry foods (e.g., cookies, cakes, soufflés); Roasting—Long-term cooking of meat/vegetables; Broiling—Short-term cooking under intense heat.

HDPRS-HDERS OVEN COOK MODES	
Cook Mode	Description
 Convection Bake	<ul style="list-style-type: none"> • Convection fan with bottom heat source; for single-rack cooking in a deep pan. • Best for fruit crisps, custard pies, double-crust fruit pies, quiche, yeast bread, and popovers. • Best for food baked in a deep ceramic dish or clay pot. • Most items require browning on top and bottom.
 Convection Broil	<ul style="list-style-type: none"> • Convection fan with top heat source; for food that does not need to be turned (e.g., fish, garlic bread, thinner cuts of meat). • See Broil (below) for cooking tips.
 Pure Convection	<ul style="list-style-type: none"> • Convection fan only; for multi-rack baking. <ul style="list-style-type: none"> – Typically, for two racks, cook on Levels 3 and 5 (counting from bottom up); for three racks, use Levels 2, 4, 6. – You may need to lengthen single-rack cook times for multi-rack baking due to greater mass of food in oven. • Uniform air circulation allows use of more oven space. • For single- and multi-rack preparation of complete meals. • Many foods (e.g., pizza, cake, cookies, rolls, frozen dinners) can be cooked on multiple racks. • Good for whole roasted duck, lamb shoulder, and short leg of lamb.
 Convection Roast	Convection fan with top and bottom heat sources; for rib roasts, whole turkeys and chickens, et al.
 Bake	Bottom heat source; for single-rack cooking of common, basic recipes. Most cook times reflect Bake mode. <ul style="list-style-type: none"> • Follow recipe cook time and temperature; use oven timers to set cook time. • Avoid opening oven door to check progress. • Check food at shortest recommended cook time. (Cake is done if a toothpick poked in center emerges clean.)
 Broil	<ul style="list-style-type: none"> • Top heat source; for single-rack cooking of small amounts of food, smaller cuts of meat, or toasting bread. • To reduce risk of overcooking, use rack Levels 1 – 4; results depend on the rack level and type of food broiled. • Some smoke is normal and necessary for a broiled flavor. • Set the timer when broiling. • Use a grill over a broil pan so fat/grease drains, reducing spatter, excess smoke, and flare-ups. • Start with a room-temp broil pan for even cooking. • Do not use a fork or knife to turn/remove meat; doing so lets natural juices escape, drying the meat. • Broil meat just over half the specified time before seasoning and turning; season again just before removal. • Lightly grease broiler grill to prevent sticking; to ease cleaning, remove broiler pan and grill with the meat.

Changing the Cook Mode While Cooking

You can change the cook mode without interrupting the cook cycle.

- * On the control panel, tap the new cook mode, then tap **START/CONTINUE**.
 (Double ovens) Be sure the cook mode key you tap is for the oven you are using.

Operating the Oven

Cooking Tips

This section provides suggestions and information that will help with various aspects of oven cooking, including baking, broiling, and roasting, proper cookware, and high-altitude cooking.

COMMON ISSUES—STANDARD BAKE MODE		
Issue	Possible Cause	Solution
Cookies burnt on bottom	Oven door opened to often	Set timer to shortest suggested cook time, and check food when timer beeps; check cookie doneness through door window
	Wrong rack level	Change rack level
	Darkened, heat-absorbing cookie sheet used	Use bright, reflective cookie sheet
Cookies too brown on top	Rack level too high	Use lower rack level
	Dough put in oven during preheat	Put cookie dough in oven when preheating is done
Cake burnt on sides or center not done	Oven temperature too high	Reduce oven temperature
	Darkened, heat-absorbing pans used	Use bright, reflective pan
Cake cracked on top	Oven temperature too high	Reduce oven temperature
Cake not level	Oven/rack not level	Level oven/rack.
Pie burnt on edges or center not done	Oven temperature too high	Reduce oven temperature
	Darkened, heat-absorbing pan used	Use bright, reflective pan
	Oven/rack overcrowded	Use fewer pans

Operating the Oven

Cooking Tips, cont.

COOK MODE AND COOKWARE					
Subject	Tip				
Bake, Convection Bake, Pure Convection	<ul style="list-style-type: none"> Do not open the oven door frequently; check doneness through the door window when possible. Use a timer to time baking functions. Check doneness at the shortest suggested cook time; for cake/brownies, a wooden toothpick/skewer poked through the center should emerge clean. For best results, measure ingredients carefully and follow proven recipes. 				
Convection Bake	<ul style="list-style-type: none"> This mode cooks most foods at lower temperatures for shorter periods of time, while producing superior results. Typically, you can reduce temp by 25°F and cook for 10% less time; baked goods have golden-brown crusts with flaky textures, and meats have crispy exteriors with succulent juices sealed inside. Some conventional recipes, especially homemade, may need testing and adjusting when converting to convection baking; prepare a proven conventional recipe using the above convection time/temp guidelines; if the results are unsatisfactory, adjust one variable (e.g., cook time, rack level, temperature), and repeat the test; if needed, adjust one more variable, continuing this method until you achieve satisfactory results. 				
Broil	<ul style="list-style-type: none"> Always set a timer when broiling. For even cooking, start with a room-temperature broil pan. Use tongs or spatula to turn/remove meats; piercing meat lets juices escape, leading to less desirable results. Broil first side for just over half suggested time, then season and turn; season second side just before removal. Lightly grease broiler grill; excess grease causes excessive smoke. To ease cleanup, remove broil pan and grill with food; discard grease, and soak cookware until ready to clean. 				
Roast	<ul style="list-style-type: none"> Dacor's optional roasting pan offers excellent results. Dacor's optional "V" shaped rack (placed in the roast pan) allow air circulation around food. Insert temperature probe halfway into center of thickest part of meat; (poultry) Insert probe between body and leg into thickest part of inner thigh; for accurate readings, probe should not touch bone/fat/gristle; check meat temp $\frac{2}{3}$ into suggested roast time; after reading probe once, insert it $\frac{1}{2}$" further into meat, and take another reading; if second reading is lower, keep cooking. Let roast stand 15 – 20 min's after removal to ease carving. Roast times vary with size/shape/quality of meats and poultry; less tender cuts are best prepared in Bake mode and may need moist-cooking techniques; follow your favorite cookbook recipes. 				
Bakeware	<ul style="list-style-type: none"> Dacor full-sized cookie sheets take best advantage of rack space; (see Pg. 4, Customer Assurance info to order). <p>For best results, use recipe's suggested pan size/type.</p> <ul style="list-style-type: none"> For best results, cakes, quick breads, muffins, and cookies should be baked in bright, reflective pans. Use medium-gauge-aluminum baking sheets when preparing cookies, biscuits, and cream puffs. Bake most frozen foods in their original foil containers on a cookie sheet. Follow package directions. Glass bakeware: Reduce recipe temperature by 25°F (except for pies or yeast breads). Follow standard recipe bake time for pies and yeast breads. Warped, dented, stainless-steel, and tin-coated pans do not give uniform baking results. Place pans carefully on the oven racks with long sides running left to right. 				
Multi-Rack Baking	<ul style="list-style-type: none"> Standard Bake mode is best for multi-rack baking. Many foods (e.g., pizza, cake, cookies, biscuits, muffins, rolls, and frozen prepared foods) can be cooked on two or three racks simultaneously. Typically, when baking on two racks, choose from Levels 2, 4, and 6. When adapting a single-rack recipe to multi-rack baking, cook times may be longer due to greater volume of food. 				
High-Altitude Baking	The higher the altitude, the longer foods take to cook, so some recipes need adjusting. (Usually, rising baked goods need no adjustment, but letting the dough rise twice before the final pan rise develops better flavor. Try the adjustments at right. Note the changes that work best, and mark your recipes accordingly. You may also consult a cookbook on high-altitude cooking for specific recommendations.	Altitude (ft)	Baking Powder (ea. tsp, reduce amt. by %)	Sugar (ea. tsp, reduce amt. by %)	Liquid (for ea. cup, add %)
		3000	5 – 10	10 – 25	5 – 10
		5000	10	10	20
		7000	25	20	20 – 25

Operating the Oven

About Oven Temperatures

About Cook-Mode Temperature Presets

COOK-MODE TEMP PRESETS	
Mode	Temperature
Convection Bake	325°F (163°C)
Pure Convection	
Bake	350°F (177°C)
Convection Roast	375°F (191°C)
Broil	555°F (291°C)
Convection Broil	

Default cook-mode temperatures are set at the factory so you do not need to enter the temperature manually.

Changing the Oven Temperature While Cooking

You can change the oven temperature without interrupting the cook cycle.

1. Tap the selected cook mode.
The symbol for that cook mode appears on the display.
2. Using the numeric keypad, enter the new temperature (ex: 3-7-5), and touch **START/CONTINUE**.

NOTE

- If you increase the temp by 50°F (28°C) or more, the oven enters Preheat mode to raise the temperature rapidly to the new setting. (**PRE-** appears on the display.) To prevent excessive browning, remove the food during preheating, and return the food when **PRE-** disappears.
- If you lower the temp, it is best to remove the food until the new temperature appears.

Using Control Lockout

This feature disables all control-panel keys except **CANCEL/SECURE** and the oven light.

1. Tap-hold **CANCEL/SECURE** for 6 seconds.
The control-panel keys stop working; **OFF** appears on the display.
(Double ovens: Tap-holding either oven's **CANCEL/SECURE** key locks the control panel for both ovens.)
2. Tap-hold **CANCEL/SECURE** for 3 seconds.
All control-panel keys are enabled.
(Double ovens: Tap-holding either oven's **CANCEL/SECURE** key unlocks the control panel for both ovens.)

NOTE

Activating control lockout turns off all active timers.

Operating the Oven

Using the Timers

Enabling the 12-Hr. Oven Shut-Off Timer

The oven has a factory-programmed timer that automatically turns the oven off after 12 hours of continuous use. This timer automatically resets if you change the cook temperature or mode, and is automatically disabled when you activate Sabbath mode.

You can use this same procedure to disable the 12-hr. timer.

1. With the oven off, tap-hold **TIMER1** for about 10 seconds.
The control panel beeps, and **12Hr** appears on the display, then **ON** appears on the display.
2. Tap **#**.
The 12-hr. timer is enabled.
3. Tap **CANCEL/SECURE**.
The changes are saved; the clock appears on the display.

Using the Range's Cook Timers

You can use the oven's two timers individually/simultaneously and set them from 1 min. to 99 hrs-59 min. One indicator (**1** or **2**) appears on the display if one timer is active. Both indicators appear if both timers are active.

NOTE

- The timers do not turn the oven off. To turn the oven off automatically, see **Using Time-Delay Cooking**.
 - Tapping **CANCEL/SECURE** does not reset or stop the timers.
1. On the control panel, tap **TIMER1** or **TIMER2**.
 2. On the numeric keypad, enter a cook time. (Ex. To enter 11 hrs, 30 mins, tap 1-1-3-0; for 25 mins, tap 2-5.
 3. Tap **START/CONTINUE**.
 - The cook time appears on the display and begins counting down.
 - When the countdown ends, the timer indicator blinks on the display, and a beep sounds. The timers have unique cadences (Timer 1: 1 sec on, 1 sec off, repeat; Timer 2: 1 sec on, 1 sec off, 2 sec's on, 1 sec off, repeat).
 - Silence the alarm by tapping the blinking timer indicator, then tap **CLOCK** to return to the main display.

Viewing Oven Settings As the Timer Counts

While a timer is active, you can check the clock or the other timer without interrupting other settings.

- * Tap **CLOCK** to view the current time.
- * Touch **TIMER1** to view its time.
- * Touch **TIMER2** to view its time.

Changing the Time On An Active Timer

1. Tap **Timer1** or **Timer2**.
2. On the numeric pad, enter the new time, and tap **START**.

Stopping an Active Timer

1. Tap the timer key twice.
The timer zeroes out.
2. Tap **CLOCK** to return to the main display.

Operating the Oven

Using Time-Delay Cooking

About Time-Delay Cooking

- You can set the oven to turn itself on/off.
- Time-delay can be used for all but Broil and Convection Broil modes.
- You can use the timers while using time-delay cooking.
- You can cancel a time-delay cycle any time by tapping **CANCEL/SECURE**.
- Time-delay cooking cannot be used if Sabbath mode is active.
- When the oven is in Time-Delay mode, you can tap:
 - **CLOCK** to view the time
 - **START TIME** to view the set cook-start time
 - **STOP TIME** to view the set cook-stop time
 - **COOK TIME** to view the cook-duration time.

WARNING

Food safety is a critical consideration in time-delay cooking. To avoid food-related problems:

- Do not use foods that will spoil before the oven turns on (e.g., eggs, dairy products, cream soups, meat).
- Do not leave food in an inactive oven. Bacteria develops when the temperature drops below 140°F (60°C).
- For long-term delay starts, place only very cold or frozen food in the oven. (Most unfrozen foods should rest in the oven no more than two hours before cooking begins.)

Using the Time-Delay-Cooking Keys

- **START TIME**: The time of day when the oven starts cooking.
- **COOK TIME**: The amount of time the oven cooks before entering Hold mode.
- **STOP TIME**: The time of day when the oven turns off and enters Hold mode.

About Hold Mode

- If you use **COOK TIME** or **STOP TIME**, the oven enters Hold mode (**Hld** appears on the display) when it reaches the end of the set cook time. Oven temperature "holds" at 150°F (66°C) for 2 hours.
- Touch **CANCEL/SECURE** to turn the oven completely off.
- Do not leave foods in the oven after Hold mode turns off.

When you set two of the time-delay keys, the oven automatically calculates the third time. There are three ways to use these keys:

- Tap **START TIME**, and set a time for the oven to turn on, then tap **COOK TIME** or **STOP TIME**, and set a time for the oven to turn off.
- Set **START TIME** only, then turn the oven off manually when you are done cooking.
- Turn the oven on manually, then tap **COOK TIME** or **STOP TIME**, and set a time for the oven to turn off.

Operating the Oven

Using Time-Delay Cooking, cont.

Setting a Time-Delay-Cooking Cycle

1. Adjust the racks as needed, and place the food in the oven.
2. Select a cook mode (except BROIL or CONVECTION BROIL).
3. Enter a cook temperature.

NOTE

If you want the oven to turn on immediately and turn off automatically later, skip to Step 6.

4. Tap **START TIME**, and enter the time of day you want cooking to start. (Ex: 12:35, tap 1-2-3-5. You may enter a time up to 22 hr 59 min beyond the present time.)
5. Tap **#** to select AM or PM.

If you want to set a stop time or a cook time, proceed with Step 6; otherwise, skip to Step 7.

6. Tap either **COOK TIME** or **STOP TIME**.
COOK TIME sets the amount of time the oven will cook; STOP TIME sets the time of day when the oven will stop cooking. Whichever key you select, the result is the same.

NOTE

Pre-heating is unavailable for time-delay cooking. The time needed to reach the cooking temperature must be added to the cook time, which increases with the cooking temperature and amount of food.

7. Tap **START**.
If you set a cook time or a stop time, the oven cooks until the set time, and enters Hold mode.

Using the Meat-Temperature Probe

The doneness of bulky meats (e.g., roasts, whole turkey and chicken) is best determined by taking the internal temperature. The oven's temperature probe lets you cook food to the exact desired temperature. The probe registers temperatures from 100 – 200°F (38 – 93°C).

WARNING

- To avoid injuries, use hot pads or oven mitts to handle the probe when the oven is hot.
- Always grasp the probe by its handle. (Pulling on the cable could damage the probe.)
- Only insert the skewer into fully thawed food.
- Always remove the probe from the oven after use.
- Do not use a 3rd-party probe; you risk damaging the probe and the oven.

NOTE

- The probe does not work in Broil and Sabbath modes. If you plug in the probe when in these modes, the probe icon blinks, indicating an error.
- If you detach the probe after tapping PROBE, the probe icon blinks, and **OPn** appears on the display.
- If you tap Probe but do not plug in the probe, the mode cancels itself after 30 seconds.
- Probe mode takes precedence over time-delay cooking. The oven keeps cooking until the meat's internal temp reaches the selected probe temp regardless of the stop time/cook time, then enters Hold mode.

Operating the Oven

Using the Meat-Temperature Probe, cont.

1. (With the meat read to cook) Insert the probe skewer in the thickest part of the meat away from fat and bone. With fowl, hold the skewer parallel to the pan, and insert it into the deepest part of the breast until the tip is $\frac{3}{4}$ in. from the body cavity.

USDA SAFE INTERNAL MINIMUM TEMP'S	
Ground Meat, Meat Combinations	
Beef, pork, veal, lamb	160°F (71°C)
Turkey, chicken	165°F (74°C)
Fresh Beef, Veal, Lamb	
Steaks, roasts, chops	145°F (63°C)
Poultry	
Whole bird (temp taken in thigh)	165°F (74°C)
Breasts, roasts	
Thighs, legs, wings	
Duck, goose	
Stuffing (cooked alone or in bird)	
Ham	
Uncooked	160°F (71°C)
Reheat (whole or half)	140°F (60°C)
NOTE: Minimum safe internal cooking temp's are subject to change. If bacteria change, so do the temp's needed to eliminate them. For current info, call the USDA Meat and Poultry Hot Line: (800) 535-4355 or visit www.fsis.usdagov	

2. On the control panel, set a cook mode. The mode's preset temperature appears on the display. (To change the temp, use the numeric pad.)
3. Tap **START/CONTINUE**. **PRE-** appears on the display; the oven starts heating to the set temperature.
4. (When the oven chimes and **PRE-** disappears) Put on oven mitts, and put the meat in the oven.
5. Grasping its handle, plug the probe in the outlet on the oven chamber's right wall.
6. On the control panel, tap **PROBE**. (Double oven: **PROBE** is among the **RIGHT OVEN** controls.)
 - The preset probe temp (160°F/71°C) and the probe icon appear on the display.
 - To change the probe temp: Enter the new temp via the numeric pad. (Use the chart at left as a guide.)
7. Tap **START/CONTINUE**. If you skip this step, Probe mode will not activate.

CAUTION

When you use the meat-temp probe, the oven controls the cook time and shows the meat temp on the display. When the meat reaches the set temp, the oven enters Hold mode, in which the temp lowers to 150°F (66°C) for 2 hours to keep the meat warm and safe to eat. To prevent food-related illness, do not leave food in the oven beyond Hold mode. Touch **CANCEL/SECURE** to cancel Hold mode and turn the oven completely off.

Changing Cook Modes In Probe Mode

1. Tap **CANCEL/SECURE**.
2. Tap the desired cook-mode key.
3. (If you also want to change the cook temp) Using the numeric keypad, enter the new temp.
4. Tap **START/CONTINUE**.

Canceling Probe Mode While Cooking

- * Tap **PROBE** twice, and unplug the temperature probe. The oven reverts to its original settings.

Operating the Oven

Dehydrating/Defrosting Foods

You can dehydrate or defrost foods at low heat settings in Pure Convection mode.

WARNING

Cook meats immediately after defrosting.

FOOD TYPE	DEHYDRATING TEMP
Fruit	100°F (38°C)
Vegetable	125°F (52°C)
Meat	150°F (66°C)

1. Position the racks, and center the food on the rack.
(If dehydrating) Place prepared food on a drying rack.
2. Tap **PURE CONV.**
3. (If defrosting) Enter a temperature up to 150°F (66°C).
(If dehydrating) Use the table at left to set the temp, and raise it as needed.
4. Tap **START/CONTINUE.**

Using Proof Mode

1. Put the dough in a greased bowl, and cover it with a damp cloth or plastic wrap coated with nonstick spray.
2. On the control panel, tap **PROOF.**
 - (Double ovens) The PROOF key is among the LEFT OVEN cook modes, meaning that the dough must be placed in the left oven to use this mode.
 - The Proof mode temperature is factory-set and cannot be changed.
3. Put the dough in the oven, and turn on the oven light.
4. Set the timer for the recipe's rise time.

Using Sabbath Mode

This mode complies with Jewish law for Sabbath and Holy Day use. When active, only Bake and Pure Convection modes are available, and the oven light and only **CANCEL/SECURE, START/CONTINUE, 0, 2** are available.

- When Sabbath mode is active, **SAb** appears on the display.
- Sabbath mode will not work if the meat-temp probe is connected; the probe icon blinks, indicating an error.
- Time-delay cooking cannot be used.
- After a power outage, the oven returns to Sabbath mode at the previous temperature setting.
- Active oven timers are automatically canceled when Sabbath mode is selected.
- You should use an oven-rack thermometer to track the oven temp.
- During Sabbath mode, **CANCEL/SECURE** is active so you can cancel Sabbath mode and turn off the oven. (Double ovens: both CANCEL/SECURE keys are active.)
- When the oven is cooking, tap **2 > START/CONTINUE** to raise the oven temp 25°F (15°C); tap **0 > START/CONTINUE** to lower the temp 25°F (15°C). Per Jewish law, the bake elements are adjusted randomly when these keys are touched, and the display is unchanged. (Double ovens: Before tapping 0 or 2, tap **BAKE** or **PURE CONV** for the oven on which you want to change the temperature.

Operating the Oven

Using Sabbath Mode, cont.

Activating Sabbath Mode

- Double ovens: perform this procedure for one oven, then use Steps 2 – 4 to activate Sabbath mode on the other oven.
 - Tap each successive key within 6 seconds of the previous, or the process cancels itself.
1. Tap **#**.
 2. Tap **BAKE** or **PURE CONV**. (Double ovens: Tap the mode key for LEFT OVEN or RIGHT OVEN.)
 3. Tap **0** (decrease) or **2** (increase) repeatedly to change the preset oven temperature on the display.
 4. Tap **START**.
Sabbath mode is active (double ovens: Sabbath mode is active for the selected oven); the oven cooks in the mode you selected in Step 2.

Adjusting the Oven-Temperature Offset

The oven-temp offset is the factory-calibrated heat level at which a given cook mode cooks food; cook times may vary from your previous oven. If cooking results on this oven differ from those of your previous oven, you can adjust the oven-temp offset.

WARNING

To ensure proper operation, do not adjust the meat-temperature probe or self-clean offset temperatures.

NOTE

Do not measure oven-chamber temperature with a thermometer. Opening the door compromises the reading, and the temperature varies as heating elements cycle on and off.

1. (With the oven off) On the numeric keypad, simultaneously press-hold **0** and **#**.
Momentarily, **PASS** appears on the display.
2. Enter **6428**, and tap **START/CONTINUE**.
SLCt (Select) appears on the display.
3. Select a cook mode.
The mode's current offset temp appears on the display. (**00** appears if you have never adjusted the temp.)
4. On the numeric keypad, enter the desired increase/decrease in temperature.
 - To decrease the temp by the amount entered, tap **#** for a minus sign; otherwise, the temp increases by the amount entered.
 - You may enter a number from -35°F to 35°F (-18°C to 18°C). **Edit** appears on the display as you start entering the offset value.
5. Tap **START/CONTINUE**.
The setting is saved.
6. Repeat Steps 3 – 5 for other cook-mode temps you want to offset.
7. Tap **CANCEL/SECURE**.
The oven exits Offset mode; the main display appears.

Maintaining the Range

General External Maintenance

WARNING

- Turn off power, and let all surfaces cool before cleaning the range.
- Wear rubber gloves, and do not use abrasive cleaners/scouring pads anywhere on the range.
- Do not spray liquids anywhere on the range; when using sprays, spray the cloth or paper towel.

Cleaning Stainless-Steel Surfaces

CAUTION

To prevent scratching, wipe stainless steel “with” the grain, and do not clean with abrasive cleaners/scrubbers.

1. Apply (per bottle instructions) the provided Dacor stainless-steel cleaner to a cloth or paper towel.
2. Clean one small area then another, rubbing with the grain.
3. Dry the surface with a soft, dry cloth.

Cleaning the Oven-Door Glass

1. Clean the door glass (inside and out) with a mild glass cleaner (per manufacturer instructions).
2. With a clean, soft cloth moistened with clean water, rinse the glass.
3. With a soft, lint-free cloth, fully dry the glass.

Cleaning the Control Knobs

1. Pull the knobs off their valve stems.
2. Clean the knobs in warm, soapy water (not the dishwasher), then rinse and dry them thoroughly.
3. Re-attach the knobs.

Cleaning the Control Panel

1. On the control panel, tap-hold **CANCEL/SECURE** for 6 seconds.
OFF appears on the display; the oven cannot be activated.
2. With a sponge dampened with a mild-soap and warm-water solution, clean the control panel.
3. With a soft, lint-free cloth, fully dry the panel.
4. Press-hold **CANCEL/SECURE** for 6 seconds.
The control panel is enabled.

Maintaining the Cooktop

About the Cooktop Spill Tray

1. Remove the grates.
2. Clean the spill tray with a soft, damp cloth.
3. If spills run into gaps in the burners, remove the burner parts, and wipe the spills.
4. Assemble the burners, and install the grates.

CAUTION

- Do not try to remove the spill tray. Gas lines can be damaged, perhaps causing a fire/malfunction.
- Do not pour water on the spill tray. Water entering the mechanisms below is an electric-shock hazard and high levels of carbon monoxide may be emitted from corroded gas valves/ports.
- Do not spray cleanser into the manifold holes. The ignition system inside them must remain dry.

Maintaining the Range

Maintaining the Cooktop, cont.

About Burner Caps and Heads

CAUTION

- Burner parts are not dishwasher-safe. Clean them in hot, soapy water with a sponge or plastic scouring pad. (Do not use steel wool or scouring powders.)
- Use a pin to unclog the holes in the burner heads if needed.
- The brass parts will discolor with use; discoloration does not affect performance.
- During cleaning, ensure that all burner ports are unclogged.
- You may use either set of burner caps (brass or porcelain).
- To remove burned-on residue from brass caps, soak them in a solution of 1 cup water and 1 tbsp of either white vinegar or lemon juice. Do not clean with a metallic brush or scouring pad.
- After reassembling the burner heads/rings/caps, test burner function.

About Burner Bases

CAUTION

- Burner bases are not removable.
- Do not let water into the burner bases and brass gas orifices.
- With a damp cloth, gently clean the bases, then dry them fully before using the cooktop.

About the Cooktop Grates

Wash the grates regularly and after spillovers.

CAUTION

Burners should be off and all cooktop components and accessories cool before handling the grates.

- Do not put the grates in the dishwasher.
- Wash the grates in hot, soapy water, then rinse and dry them fully.
- Reposition the grates as instructed in this manual.

About the Griddle

CAUTION

- Burners should be off and all cooktop components and accessories cool before handling the griddle.
- Do not put the griddle in the dishwasher.
- Do not clean the griddle with metal scouring pads or abrasive cleansers or chemicals.
- Clean the griddle with a sponge or plastic scouring pad in hot, soapy water, then rinse under the tap, and dry the griddle fully before using it.

About Electrodes

WARNING

Do not turn on a burner while touching its electrode; do not try to remove the electrode.

- Wipe the electrode metal tip and ceramic stem with a dry, soft cloth.
- Do not clean the electrodes with water.

Maintaining the Range

WARNING

Turn off power, and let all surfaces cool before cleaning the cooktop. Wear rubber gloves, and be mindful of sharp edges. Clean the cooktop as instructed in this manual.

Using Self-Clean Mode

About Self-Clean Mode

- For best results, clean the oven chamber regularly. Self-cleaning, which takes about 2 ½ hours, heats the oven to very high temperatures to burn off surface deposits in the oven chamber.
- Smoke from the oven chamber is normal during the first few self-clean cycles. The oven also normally makes popping sounds during self-cleaning due to metal expanding/contracting.
- Self-clean mode will not function if the meat-temperature probe is connected; the probe icon blinks, reminding you to remove the probe.

WARNING



- For less smoke and more efficient self-cleaning, wipe up cooking residue with a damp cloth beforehand.
- Exterior range surfaces will be very hot during self-cleaning.
- Remove all accessories and foreign items from the oven chamber during self-cleaning.

Before Self-Cleaning the Oven

NOTE

- 48" range: You can self-clean one oven at a time; when one oven is in self-clean mode, the other is unusable.
 - The oven light is inactive during self-cleaning.
 - Self-cleaning will not work if the meat-temperature probe is connected. (If you try to start self-cleaning and the probe is connected, the control panel probe icon blinks to alert you to remove the probe.)
1. Remove racks, convection filter, cookware, temp probe, and any other foreign items from the oven.
 2. Wipe the surfaces around the door gasket with a vinegar-water solution, then wipe the surfaces dry. (Clean heavily soiled areas with a plastic scouring pad.)
 3. Gently clean the door gasket (see Pg. 39).

Self-Cleaning the Oven

1. Ventilate the kitchen well to help remove odors during self-clean cycle.
2. Shut the oven door, and tap **SELF CLEAN**.
3. Tap **START/CONTINUE**.
 - The cleaning icon () appears on the display.
 - The lock icon () appears, indicating that the oven door cannot be opened. The oven door locks automatically to prevent personal injury from the high temperature generated during self-cleaning. If the door is ajar, an error message appears on the display. To clear the error, touch **CANCEL/SECURE**, wait 1 minute, and close the door. When the error clears, restart the process at Step 2.
 - **ON** appears on the display, indicating that the oven's heating elements are on.
- To stop self-cleaning: Tap **CANCEL/SECURE**. The oven door remains locked until the oven chamber has cooled sufficiently. (The lock symbol disappears from the display). The oven may still be hot, so be cautious.

Maintaining the Range

Using Self-Cleaning Mode, cont.

Self-Cleaning the Oven, cont.

- When self-cleaning is done:
 - the door latch releases when the oven chamber has cooled sufficiently. The cleaning icon, lock icon, and ON indicator disappear from the display. The oven is still hot.
 - reinstall the convection filter before using the oven.
 - a powdery residue normally coats the oven floor after self-cleaning. When the oven is cool, wipe the residue with a damp cloth or sponge; run another cycle as needed to remove any residue that cannot be wiped away with a cloth.

Setting Delayed Self-Cleaning

1. Prepare the oven for self-cleaning as instructed in the previous procedure, and close the oven door.
 2. Tap **SELF CLEAN > START TIME**.
 3. Enter a start time (e.g., for 12:30, tap 1-2-3-0). Maximum delay: 22 hr, 59 min.
 4. Tap **START/CONTINUE**.
 - DELAY** appears on the display; the oven door locks. The oven will start self-cleaning at the set time.
- When you set the oven for delayed self-cleaning, you can push **CLOCK** to view the time of day; with the clock displayed, you can push **START TIME** to check when self-cleaning will start. (When self-cleaning starts, **DELAY** disappears from the display, and **ON** appears.)
 - To cancel time-delay self-cleaning, tap **CANCEL/SECURE**.
 - If self-cleaning has not begun, the door will unlock 1 minute later.
 - If self-cleaning has begun, the door unlocks when the oven chamber has cooled to about 400°F (205°C).

Maintaining the Range

Steam-Cleaning the Oven

This is a convenient way to clean light soil from the oven. (Double ovens: Both ovens may be steam cleaned at once.) Run a steam-clean cycle when you see soil accumulating in the oven chamber.

⚠ WARNING

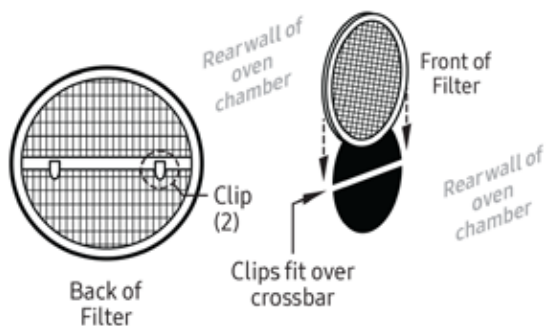
- To avoid steam burns, do not pour water into a hot oven.
 - Do not touch the water in the oven chamber immediately after steam-cleaning.
1. Remove the racks and all foreign items from the oven chamber.
 2. In the cool oven chamber, pour 1½ cups water (preferably distilled) into the recess in the floor. For slightly heavier buildup, mix the water with a teaspoon of dish soap, then pour.
 3. Fold a dish towel in half lengthwise, and lay it along the oven-chamber floor so the towel's front edge overhangs the front between the door and door gasket (to any water that seeps out).
 4. Close the oven door, and tap **BAKE**.
 5. Set the oven no higher than 185°F (85°C), and tap **START/CONTINUE**.
 6. Set the timer (see Pg. 28) to 20 minutes.
 7. When time is up, tap **CANCEL/SECURE**, and 10 minutes later, open the door. (Stand aside to let steam billow out safely; water will be on the oven walls and floor.)
 8. With a soapy sponge:
 - a. wipe the interior door glass
 - b. carefully wipe up the water in the oven chamber.
 - c. wipe the oven chamber until all surfaces are clean. (Remove any lime with a vinegar-soaked cloth.)
 9. Dry all interior surfaces with paper towels, and leave the door ajar to let moist air escape.

Cleaning the Oven Accessories

Cleaning the Convection Filter

⚠ WARNING

After cleaning the convection filter and before using the oven, re-install the filter for proper oven function and safety from fan blades. Take care not to mar the oven porcelain when removing/reinstalling the filter.



The convection filter is on the oven's rear wall. Clean the filter regularly so air circulates freely within the oven and the convection modes work properly.

1. When the oven is cool, grasp the filter around the edges, and gently push up with your thumb to release the clips.
2. Soak the filter in hot, soapy water.
3. Rinse the filter under the tap, and dry it fully.
4. With the clips parallel with and facing the crossbar, center the filter over the fan hole, and carefully push down, hooking the clips onto the crossbar.

Maintaining the Range

Cleaning the Oven Accessories, cont.

Cleaning the Oven-Door Gasket

This gasket helps trap hot air in the oven by sealing the seam around the front of the oven chamber when the door is closed. The gasket needs occasional cleaning to remove cooking residue that may compromise the seal and reduce cooking efficiency.

WARNING

- Be extremely careful in cleaning the fragile gasket to avoid compromising its ability to form a tight seal around the front of the oven chamber.
 - Do not rub, scrub, or pinch the gasket; do not use harsh or abrasive cleaners and cleaning tools.
1. Dab the door gasket with a soft cloth moistened with a mild-soap and water solution.
 2. Rinse the gasket with a soft cloth moistened with clean water.

Cleaning the Oven-Rack Supports

- The oven-rack supports are screwed to the oven walls and should not be removed for cleaning.
- The supports will be cleaned during self-cleaning. Wipe them as you would the oven-chamber walls after a self-cleaning cycle. (See **Using Self-Clean Mode**, Pg. 36.)

Cleaning the Oven Racks

CAUTION

- Do not self-clean the oven racks. Self-cleaning discolors the racks and makes them hard to slide.
- You may immerse a standard oven rack in water; immersing a GlideRack in water, however, can foul the glide mechanism. Carefully wipe a GlideRack mechanism with a damp cloth.
- For heavy soil, use a scouring pad. (Clean with soap and water, or a solution of ½ cup of ammonia to 1 gallon of water.)

Cleaning the Meat-Temperature Probe

The probe has silicone handles, a wire cable, a plug, and a stainless-steel skewer.

CAUTION

Do not immerse the probe in water. Doing so will likely damage the probe's electronic circuitry.

1. Clean the skewer with a plastic scouring pad and hot, soapy water.
2. Gently wipe the cable with a cloth moistened with soapy water.
3. Wipe the handles and plug with a soft sponge soaked with warm, soapy water.
4. Carefully wipe soap with a damp cloth, keeping water away from the probe's electrical circuitry.
5. Thoroughly dry all parts of the probe with a clean, soft cloth.

Cleaning the Oven-Light Lens

1. Softly rub the oven-light lens with the plastic-scrubber side of a sponge moistened with warm, soapy water.
2. With a clean, soft cloth moistened with clean water, rinse the lens.
3. With a soft, lint-free cloth, fully dry the lens.

Maintaining the Range

Replacing the Oven Lights

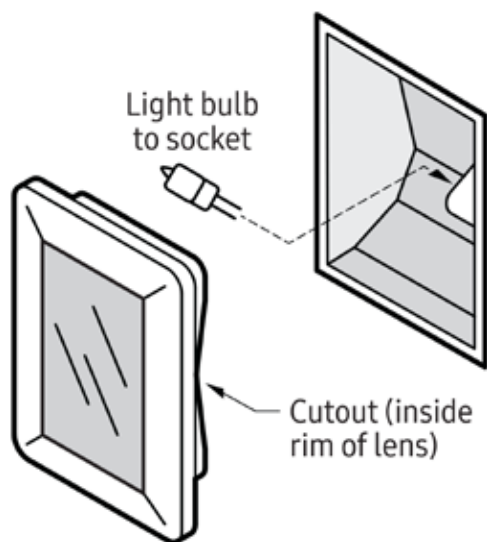
If no lights work, see **Troubleshooting**, Pg. 42, before replacing them.

⚠ WARNING

- To prevent electric shock, turn off power to the oven, and ensure the oven and bulbs are cool.
- Use the oven only with the lens covers installed. The covers protect the bulbs from high temperatures and mechanical shock.
- Replacing the lens cover without lining up the cutout with the light socket will damage the light fixture.
- Do not use a screwdriver to remove the lens.

📄 NOTE

- Do not touch the replacement halogen bulb with bare fingers. Hand oil shortens the life of the bulb.
- Replace the light bulb only with Dacor bulb PN 100429, 12V 20W. (See Pg. 4 for Dacor Customer Assurance contact information.)



1. Turn off power to the oven at the circuit breaker/fuse box.
2. Supporting the lens from below, gently pry it loose with a table knife, and pull the lens cover straight out.
3. Pull the old bulb straight out of the socket.
4. Wearing a glove, take the new bulb, and insert it in the socket.
5. In reinstalling the lens cover, line up the cutout on the inside rim with the light socket, and gently press it into place.
6. Return power to the oven, and reset the clock (Pg. 21).

Troubleshooting

This section offers solutions to various operational and maintenance issues, which may help you avoid a service call. If, after reviewing this table, you are unable to resolve the issue, call Dacor Customer Assurance: 833-35-ELITE (833-353-5483).

Gas Safety

Issue	Possible Cause	Solution
You smell gas	Burner is on but is not lit.	Turner burner-control knob off.
	Gas leak	<ul style="list-style-type: none"> Evacuate building. From a neighbor home (your phone may cause a spark that ignites gas), quickly call gas supplier, and follow their directions. (If you cannot reach your gas supplier, call fire dept.)

Surface Burners

Issue	Possible Cause	Solution
No burners light	Cooktop is unplugged.	Ensure power cord is plugged into a live, grounded outlet.
	Blown fuse/tripped circuit breaker.	Replace fuse/reset circuit breaker.
	Gas supply is off or improperly connected.	See the Installation Instructions.
Burner does not light	Control knob improperly set.	Push in knob and turn to Lite position.
	Burner caps not in place or burner base misaligned.	<ul style="list-style-type: none"> Clean the electrodes. Put burner cap on burner head. Align burner base.
Burner clicks during operation	Control knob set on ignite.	After burner ignites, turn knob to desired setting; if burner still clicks, contact service technician.
Uneven burner flames	Burner improperly assembled.	See Pg. 18.
	Dirty burners.	Clean the burner components (Pg. 35).
Very large or yellow burner flames	Wrong burner orifice installed.	Check orifice size; contact installer if you have wrong orifice (LP gas, natural gas, or vice versa).

Control Display

Issue	Possible Cause	Solution
Display goes blank	Bad fuse/tripped circuit breaker.	Replace fuse/reset circuit breaker.
Control not responding	Moisture/residue on panel.	Wipe away moisture/residue.
	Control lockout active.	Disable control lockout (Pg. 27).

Troubleshooting

Oven

Issue	Possible Cause	Solution
Oven not turning on	Oven not fully plugged in.	Verify that plug is properly inserted in outlet.
	Bad fuse/tripped circuit breaker.	Replace fuse/reset circuit breaker.
	Oven too hot.	Let oven cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check house lights; call service provider if needed.
Oven light not turning on	Light is loose/defective.	Tighten/replace light; call for service if light stays off.
	Broken light switch.	Call for service.
Excessive smoke during broiling	Meat too close to broil element.	Lower the rack one level.
	Meat not properly prepared.	Trim excess fat from meat.
	Grease buildup in oven chamber.	Clean the oven; check oven regularly for cleanliness.
Food not cooking properly	Mispositioned/unlevel rack.	See Positioning the Oven Racks (Pg. 22).
	Oven temp improperly set.	See About Oven Temperatures (Pg. 27).
Cook temp too hot/cold	Adjust oven temperature.	See Adjusting the Oven-Temperature Offset (Pg. 33).
Water is dripping	Type of food being cooked	Not a malfunction; let oven cool, then wipe with dry towel.
Steam emitted from door seam		
Residual water in oven chamber		
Oven will not self-clean	Oven is too hot.	Let oven cool, then reset controls (Pgs. 27, 33).
	Oven controls incorrectly set.	See Using Self-Clean Mode (Pg. 36).
	Control lockout is enabled.	Disable control lockout (Pg. 27).
Excessive smoke when self-cleaning	Excessive residue in oven.	Press OFF; ventilate kitchen; wait for self-cleaning to cancel; wipe up excess soil, restart self-cleaning.
Oven door stays locked after self-cleaning	Oven is too hot.	Door will open when oven cools sufficiently.
Oven still dirty after self-cleaning	Oven controls incorrectly set.	See Using Self-Clean Mode (Pg. 36).
	Oven too heavily soiled.	Wipe up food residue, then start self-cleaning; very dirty ovens may need two cycles or longer cycles.
Steam emitted from oven vent.	Normal when using convection.	Normal operation.
	Large amount of food in oven.	
Burning or oily odor emitted from oven vent.	New oven.	To eliminate the smell faster, set self-cleaning to 3+ hrs; see Using Self-Clean Mode (Pg. 36).
Strong odor.	Insulation in new oven.	Run oven empty on Bake at 400°F for 1 hr.
Fan noise.	Convection fan cycling on/off.	Normal operation.
Oven racks hard to slide.	Chromes racks were left in oven during self-cleaning.	Apply dab of vegetable oil to paper towel, and wipe oven-rack edges.
Oven door is locked.	Tripped circuit breaker of power outage while door was locked.	Enable Control Lockout, then unlock the control; see Using Control Lockout (Pg. 27).

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR RANGES WITHIN THE 50 STATES OF THE USA, THE DISTRICT OF COLUMBIA, AND CANADA:

Full 1-Year Warranty

The warranty applies only to Dacor Heritage appliances sold to the original purchaser, starting from the original retail purchase date or closing date for new construction, whichever period is longer. The warranty is valid on Modernist products purchased new from a Dacor Authorized Dealer or other Dacor-authorized seller.

If, within 1 year of the original purchase date, your Dacor Heritage product malfunctions due to material or manufacturing defect, Dacor will restore the appliance to its proper function at no charge to you.

All cosmetic damage (e.g., scratches on stainless steel, paint/porcelain blemishes) to the appliance or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.

Limitations of Coverage

Service will be provided by a Dacor-designated service company during regular business hours.

These providers are independent entities and not Dacor agents. Dealer display and model-home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use (religious organizations, fire stations, bed & breakfast, spas, etc.) carry a 1-year parts warranty only. All delivery, installation, labor costs, and other service fees are the purchaser's responsibility.

The warranty is null and void:

- on any product whose serial numbers and tags have been altered/defaced/removed.
- if a non-ETL-/non-CUL-approved product is transported from the USA.

The owner must provide proof of purchase or closing statement for new construction upon request.

All Dacor products must be accessible for service.

OUTSIDE THE 50 STATES OF THE USA, THE DISTRICT OF COLUMBIA, AND CANADA:

Limited First-Year Warranty

If your Dacor product malfunctions within 1 year of the original purchase date due to a defect in material or workmanship, Dacor will furnish a new part, FOB factory to replace the defective part.

Delivery, installation, labor costs, and other service fees are the purchaser's responsibility.

Warranty

What Is Not Covered

- Slight color variations due to differences in painted parts, ambient lighting, product location, other factors.
- Service calls to educate the owner on product use and care.
- Service fees for travel to islands and remote areas (including but not limited to ferries, toll roads, and other travel expenses).
- Consequential or incidental damage (including but not limited to food or medicine loss, lost work time, or restaurant meals).
- Product failure under non-residential use (e.g., commercial, industrial, b&b, religious organization).
- Product failure due to improper installation.
- Consumable parts (e.g., filters, light bulbs).
- Replacement of house fuses, fuse boxes, or resetting of circuit breakers.
- Damage due to so-called "acts of God" (e.g., fire, flood, power outage/surge).
- Liability for damage to surrounding property (e.g., cabinetry, floors, ceilings, countertops).
- Breakage/discoloration/damage to glass, metal surfaces, plastic parts, trim, paint, or other cosmetic finish due to abuse, neglect, improper use/care.

Out-of-Warranty Products

Should you experience a service issue after the standard warranty period expires, contact Dacor Customer Assurance nonetheless. Dacor reviews each issue and customer concern to provide the best possible solution for the customer under the individual circumstances.

THE REMEDIES IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES; THUS, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE 50 STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO 1 YEAR FROM THE ORIGINAL PURCHASE DATE. DACOR SHALL NOT BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. SHOULD DACOR PREVAIL IN ANY LAWSUIT, DACOR SHALL BE ENTITLED TO REIMBURSEMENT OF ALL COSTS AND EXPENSES, INCLUDING ATTORNEY'S FEES, FROM THE DACOR CUSTOMER. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages; therefore, the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Notes

Notes



Please visit www.dacor.com to activate your warranty online.

WARRANTY INFORMATION

**IMPORTANT:**

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope, or activate the warranty online for each product.

Please be assured that Dacor will never sell your name or any information on this form for mailing-list purposes, as we do not consider it a proper way of expressing our gratitude for your having chosen Dacor products for your kitchen!

Owner Last Name (please print) _____ First _____ Middle Init. _____

Street _____

City _____ State _____ Zip _____

Purchase Date _____ Email _____ Phone _____

Dealer _____

City _____ State _____ Zip _____

Your willingness to take a few seconds to complete the section below will be sincerely appreciated. Thank you.

1. How were you first exposed to Dacor products? (Please check one.)

- A. T.V. Cooking Show
- B. Magazine
- C. Appliance Dealer Showroom
- D. Kitchen Dealer Showroom
- E. Home Show
- F. Builder
- G. Architect/Designer
- H. Another Dacor Owner
- I. Model Home
- J. Other _____

2. Where did you buy your Dacor appliances?

- A. Appliance Dealer
- B. Kitchen Dealer
- C. Builder Supplier
- D. Builder
- E. Other _____

3. For what purpose was the product purchased?

- A. Replacement only
- B. Part of a Remodel
- C. New Home
- D. Other _____

4. What is your household income?

- A. Under \$75,000
- B. \$75,000 – \$100,000
- C. \$100,000 – \$150,000
- D. \$150,000 – \$200,000
- E. \$200,000 – \$250,000
- F. Over \$250,000

5. What other brands of appliances do you have in your kitchen?

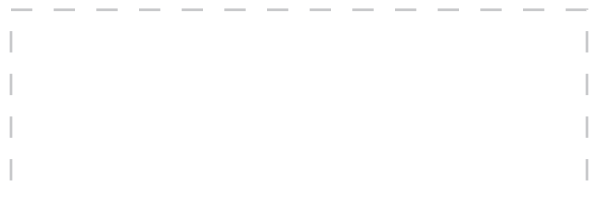
- A. Cooktop _____ C. Dishwasher _____
- B. Oven _____ D. Refrigerator _____

6. Would you buy or recommend another Dacor product?

- Yes
- No

Comments _____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and in giving you the support you deserve.



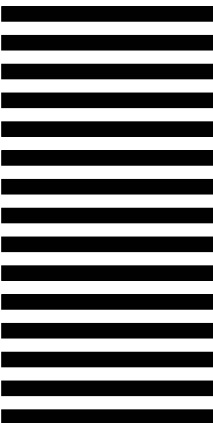
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NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

**DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907**

