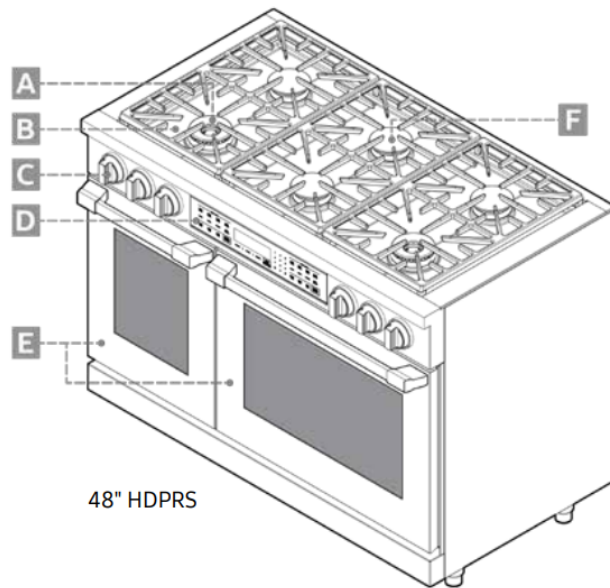


Product Overview

HDPRS/HDERS External Features

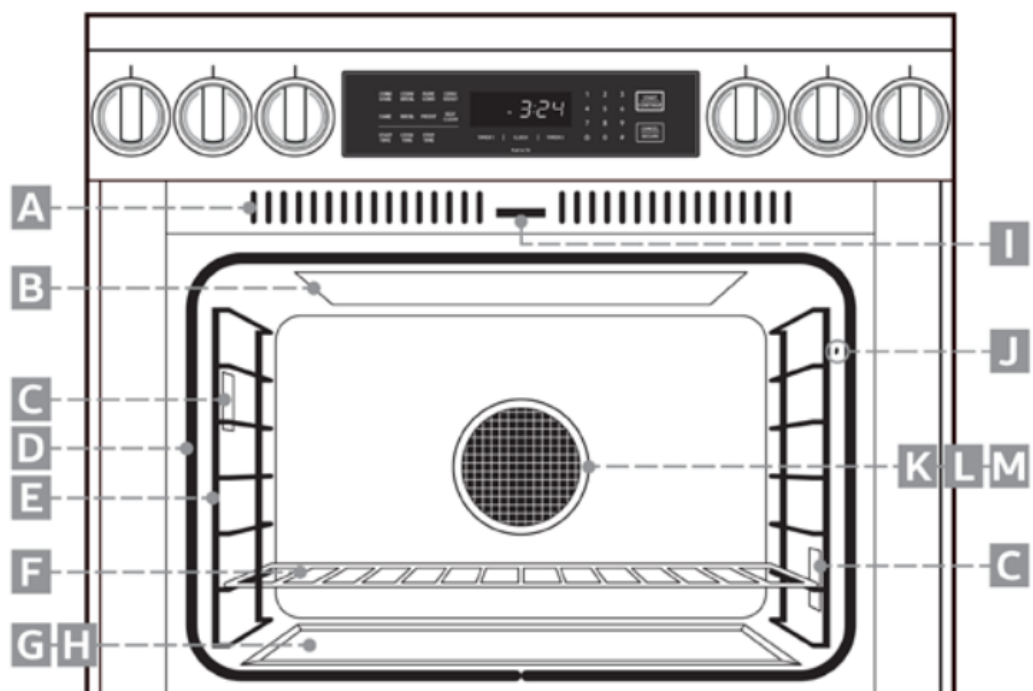
HDPRS models shown (door handle and bullnose are the only variations between HDPRS and HDERS models)

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	



HDPRS/HDERS Internal Features

HDPRS model shown



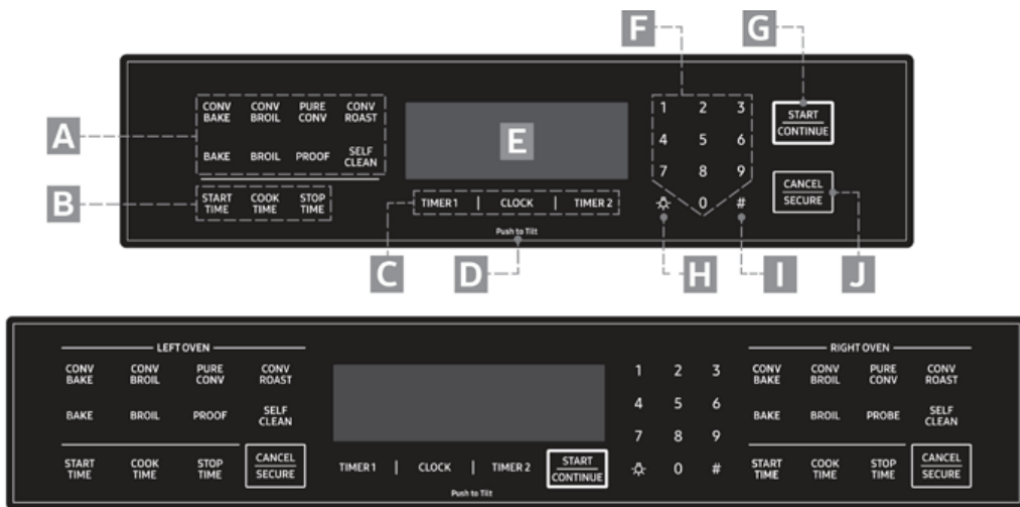
CONTROL-PANEL FEATURES		
Callout	Name	Description
A	Air Intake Grill	Air is drawn through horizontal slot (not shown) below door and up within oven chamber; then out grill at top of door through this grill to cool internal cooktop parts; keep slot and grills clear.
B	Broil Element	Inside oven ceiling behind glass panel; top heat source.
C	Oven Lights	Two 12V, 20W halogen bulbs illuminate oven chamber from left/right sides. Press 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.

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 on; 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 degrees 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.



HDPRS/HDERS Control-Panel Display

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



CONTROL-PANEL FEATURES

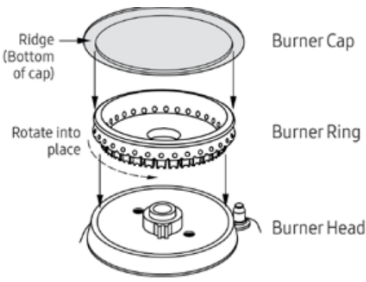
Callout	Name	Description
A	Cook-Mode Icons	From left: Convection, Bake, Broil, Roast; these appear, sometimes in combination, according to selected cook mode.
B	Oven-On Indicator	Appears when oven is in use.
C	AM-PM Indicator	One of these appears according to time of day.
D	Clock-Mode Indicator	Appears 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 temperature 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

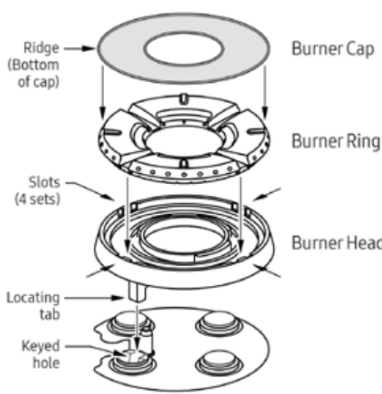
Assembling the Burners

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

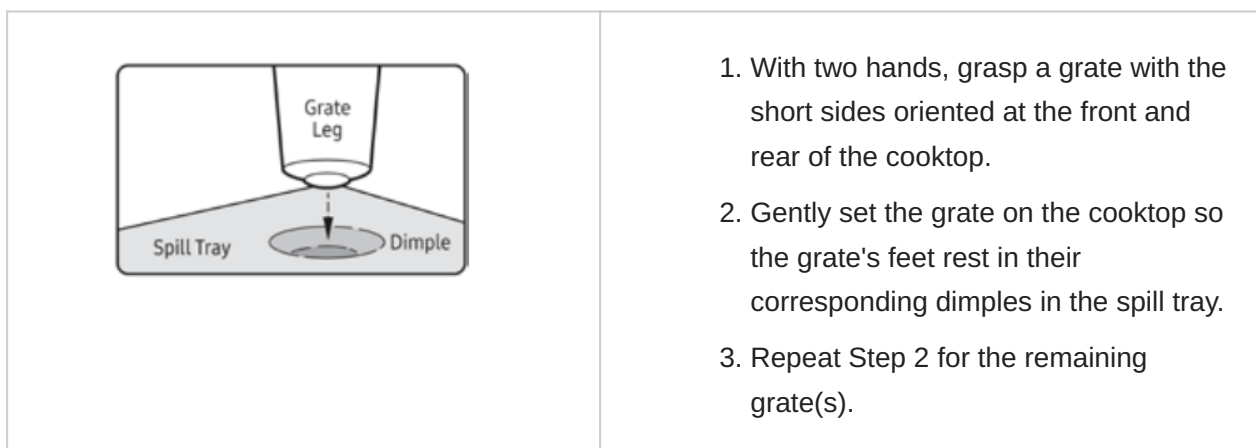


1. Place the burner head so its locating tab is in the base's keyed hole.
2. Place the burner ring so the its tabs fit into the slots in the head.
3. Place the burner cap so the ridge on the bottom of the cap fits over the perimeter of the ring.

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.



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.

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.

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.

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.)

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

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.

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.

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.

Using Self-Clean Mode

About Self-Clean Mode

- For best results, clean the oven chamber regularly. Self-cleaning, which takes about 2 1/2 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.

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.
- 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).

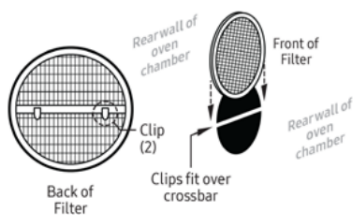
Steam-Cleaning the Oven

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.

1. Remove the racks and all foreign items from the oven chamber.
2. In the cool oven chamber, pour 1 1/2 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



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.

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

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 1/2 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.

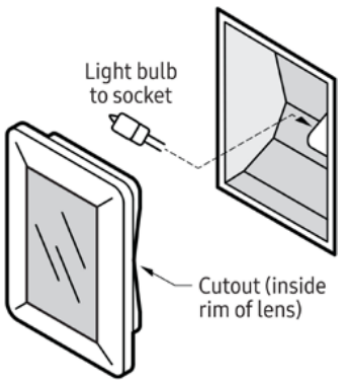
1. Clean the skewer with a plastic scouring pad and hot, soapy water
2. Gently wipe the cable with a cloth moistened with soapy water.
3. Wipe the handles and plug with a soft sponge soaked with warm, soapy water.
4. Carefully wipe soap with a damp cloth, keeping water away from the probe's electrical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

Replacing the Oven Lights

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

	<ol style="list-style-type: none">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).
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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 cause a spark that ignites gas), quickly call supplier, and follow their directions. (If cannot reach your gas supplier, call fire dep



Surface Burners

Issue	Possible Cause	Solution
No burners light	Cooktop is unplugged.	Ensure power cord is plugged into a 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).



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 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).

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.