



User Manual

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## Modernist Rangetop

DTT48M976/DTT36M974

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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. 4).

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 check the **Troubleshooting** section (pgs. 23) for guidance. It 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 Team**

14425 Clark Avenue  
City of Industry, CA 91745

**Telephone:** (800) 793-0093

**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](http://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,

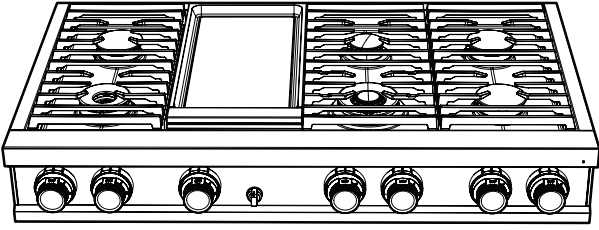
*The Dacor Customer Assurance Team*

# Before You Begin

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## Important

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Overall design/accessories may differ with the model.

### Service Technician

- The electrical diagram is attached inside the burner box.

### User

- Keep this manual for personal and professional reference
- All heat-generating appliances require you to follow certain precautions.
- Ensure the rangetop is properly installed/grounded by a qualified installer.
- Ensure the surrounding wall coverings can withstand the heat from the rangetop.

# Regulatory Notice

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## 1. FCC 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 these conditions: 1) This device may not cause harmful interference; 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 has been tested and found to comply within the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are meant to provide reasonable protection 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. This equipment should be installed/operated so there are 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 Noti

The term "IC" before the radio certification number signifies that Industry Canada technical specifications were met. Operation is subject to these two conditions: 1) This device may not cause interference; and 2) this device must accept any interference, including that which may cause undesired operation of the device. 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 forth for an uncontrolled environment and should be installed and 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 the 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 instructed, 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

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## Read All Instructions Before Using This Appliance

- All electrical and gas equipment with moving parts can be dangerous. Read and follow the Important Safety Instructions carefully to minimize risk of property damage, personal injury, and death.
- Keep this manual in a handy place for personal and professional reference.

## Symbols Used In This Manual

Follow these warning icons and symbols explicitly to prevent property damage and personal injury.

### **WARNING**

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

### **CAUTION**

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

### **NOTE**

Useful tips and instructions.

## State of California Proposition 65 Warning (US only)

This product 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, (including benzene, carbon monoxide, formaldehyde, and soot) resulting from the incomplete combustion of LP or natural gas.

## Commonwealth of Massachusetts

This product must be installed by a licensed plumber or gas fitter qualified or licensed by the State of Massachusetts. When using ball-type gas shut-off valves, you must use the T-handle type. Multiple flexible gas lines must not be connected in series.

## General Safety

### **WARNING**

To reduce risk of property damage, fire, personal injury, and death:

- Do not touch any part of the rangetop during or immediately after cooking.
- Learn where and how to shut off the rangetop's gas-intake valve.
- Do not let children near the rangetop or leave them unattended in the kitchen when the rangetop is in use. Dacor recommends activating the control/door lockout feature.
- Remove and dispose of packaging as soon as the rangetop is unpacked. Do not let children play with the packaging.
- Do not keep objects of interest to children on or around the rangetop.
- Do not operate the rangetop if it is damaged, if it malfunctions, or if parts are missing.
- Use only dry pot holders.
- Do not heat sealed food containers on the rangetop.
- When disposing of the rangetop, cut off the power cord.
- Unplug the rangetop before service/maintenance.

# Important Safety Instructions

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## General Safety, cont.

- Ensure all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C), and poultry to 180 °F (82 °C).
- Do not leave/store combustible material and liquids on/near the rangetop.
- Teach children not to touch or play with the controls or any part of the appliance.
- Air curtains or range hoods that blow air downward shall not be used with a gas range unless the hood and range are designed and tested according to the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA1.1, and listed by an independent testing laboratory for combination use.
- Do not use the rangetop as a space heater.

## Fire Safety

### **WARNING**

To reduce risk of property damage, fire, personal injury, and death:

- Do not wear loose-fitting or hanging garments while using the rangetop.
- To avoid grease buildup, regularly clean the vents.
- Do not let pot holders or other flammable materials touch a heating element. Do not use a towel or other bulky cloth in place of a pot holder.
- In case of a grease fire, turn off the burner, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher. (Do not use water.)
- Remove paper, utensils, food, and other items from the rangetop when not in use.

## Gas Safety

### **WARNING**

To reduce risk of property damage, fire, personal injury, and death:

#### **If you smell gas:**

- Close the valve and do not use the appliance.
- Do not light a match, candle, or cigarette.
- Do not turn on any gas or electric appliances.
- Do not touch any electrical switches or plug in a power cord.
- Do not use any phone in your building, and evacuate the building.
- Immediately call your gas supplier from a neighbor's phone. Follow the supplier's directions.
- If you cannot reach your gas supplier, call the fire department.

#### **Checking for Gas Leaks**

Leak-testing the appliance must be done as the manufacturer directs. Do not use a flame to check for gas 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.

# Important Safety Instructions

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## Electrical and Grounding Safety

### **WARNING**

To reduce risk of fire, electric shock, personal injury, and death:

- Plug the appliance in to a grounded, 3-prong outlet.
- Do not remove the ground prong.
- Do not use an adapter or an extension cord.
- Do not use a damaged power plug/cord, or loose power outlet.
- Do not modify the power plug, cord, or outlet.
- Do not put a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 20-amp, AC, fused electrical circuit. A time-delay fuse or circuit breaker is recommended. Plug only the rangetop into this circuit.
- Do not connect the ground wire to plastic plumbing, gas, or hot-water lines.
- The rangetop must be grounded. If it malfunctions, grounding provides a safe path for the current. The rangetop's grounding plug must be firmly plugged into an outlet that is properly installed and grounded per local regulations. If you are unsure your outlet is properly grounded, have it checked by a licensed electrician.
- If codes allow a separate ground wire, a qualified electrician should determine the proper path for this ground wire.
- Electrical service to the rangetop must conform to local codes, in the absence of which, it should meet the latest ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 – Latest Revisions.
- The rangetop owner shall ensure that proper electrical service is provided.

## Installation Safety

### **WARNING**

To reduce risk of fire, electric shock, personal injury, and death:

- Only install the rangetop indoors away from weather, water, wind, and strong drafts.
- Select a location where a grounded, 3-prong outlet is easily accessible.
- If the rangetop is near a window, do not hang long curtains or paper blinds that may blow over/onto the rangetop.
- For the rangetop to ventilate properly, its vents must not be blocked, and that there is enough clearance all around. The vents allow the necessary exhaust for the appliance to operate properly with correct combustion.
- Ensure the wall coverings near the appliance can withstand heat up to 200 °F (93 °C).
- Avoid cabinet storage above the rangetop. If such storage is unavoidable, leave at least 30 in. (76.2 cm) from cooking surface to cabinet bottom, or install a hood that projects at least 5 in. (12.7 cm) beyond the cabinet bottom.



# Important Safety Instructions

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## Rangetop Safety

### **WARNING**

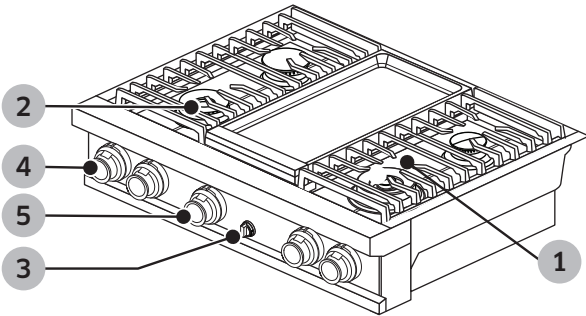
To reduce risk of fire, electric shock, personal injury, and death:

- Turn all burners off when not in use.
- Do not use aluminium foil to line the grates or any part of the rangetop.
- Do not leave burners unattended on medium or high heat settings.
- Before igniting, ensure all burner caps are properly in place and all burners are level.
- Always use the LITE position to ignite the burners, then ensure the burners ignite. If ignition fails, turn the knob to OFF, wait until the gas dissipates, then try again.
- When setting a burner to simmer, turn the knob slowly. Ensure the flame stays on.
- Place only cookware on the rangetop.
- Flame food only under an active ventilation hood.
- Turn off burners then immediately remove cookware from the burners.
- Before disassembling a burner, ensure all burners are off and the rangetop is completely cool.
- After cleaning the burner spreader, ensure it is completely dry before re-assembling.
- In assembling a burner, align the spark mark on the dual burner spreader with the electrode.
- Do not pour water into the rangetop drip basin.
- Use cookware that is designed for rangetop cooking and is large enough to cover the burner grates. Adjust burner flames to remain under the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, do not use cookware that is substantially larger than the grate.
- Turn cookware handles away from surface burners and the rangetop front edge.
- Stand back from the range while frying.
- Heat frying oils slowly, and watch as they heat. If frying at high heat, closely watch the cooking process. If combining fats or oils when frying, mix them before heating.
- Use a deep-fryer thermometer if possible to monitor the oil temperature, and use minimal oil.
- Do not fry frozen food or partially thawed food that is clumped with ice.
- Before moving fat-/oil-filled cookware, make sure it has completely cooled.
- To prevent delayed eruptive boiling, let hot liquids stand at least 20 seconds after turning off the burner so the liquid temperature can stabilize. In case of scalding, immerse the burn in cool water for at least 10 minutes, then cover with a clean, dry cloth. Do not apply cream/oil/lotion.
- Center pots on the grates. Do not put a pot larger than 9" in diameter on a rear burner. Oversized pots may impede airflow, making the flame sputter and burn inefficiently.
- Do not wear loose or hanging clothing when using the rangetop.
- Never leave plastic on the rangetop. Vented hot air can melt or ignite plastic or cause a buildup of dangerous pressure in closed plastic containers.
- Put only cookware on the rangetop.
- Thaw and pad food dry before frying. Moisture can cause oil to erupt and overflow.
- Always make sure the controls are OFF and the grates are cool before you remove them to prevent any possibility of being burned.
- Keep combustible material away from the rangetop.

# Product Overview

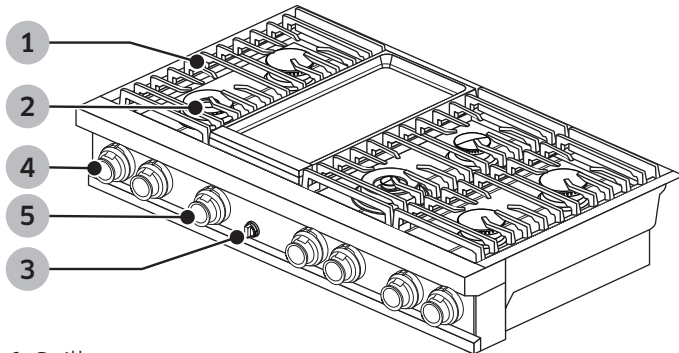
## External Features

36" Model: DTT36M974



- 1 Spill tray
- 2 Surface burners
- 3 Knob (shower lighting)
- 4 Surface burner knobs (4 pcs)
- 5 Griddle knob

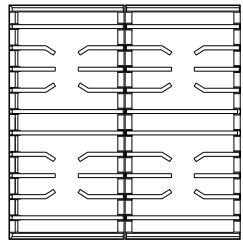
48" Model: DTT48M976



- 1 Spill tray
- 2 Surface burners
- 3 Knob (shower lighting)
- 4 Surface burner knobs (6 pcs)
- 5 Griddle knob

## Parts Lists

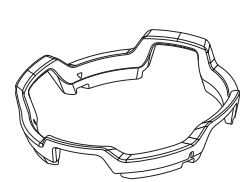
36" Model: DTT36M974



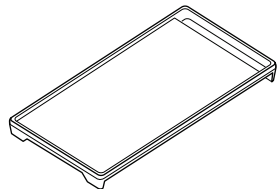
Grate (2)



Burner heads (4) and  
Burner caps\* (5)

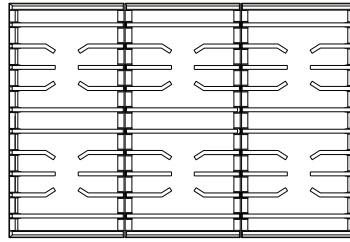


Wok Ring



Griddle (1)

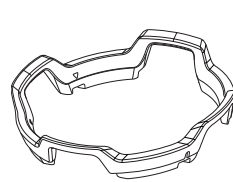
48" Model: DTT48M976



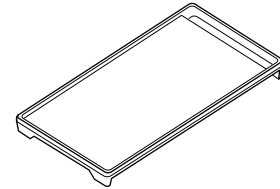
Grate (3)



Burner heads (6) and  
Burner caps\* (7)



Wok Ring



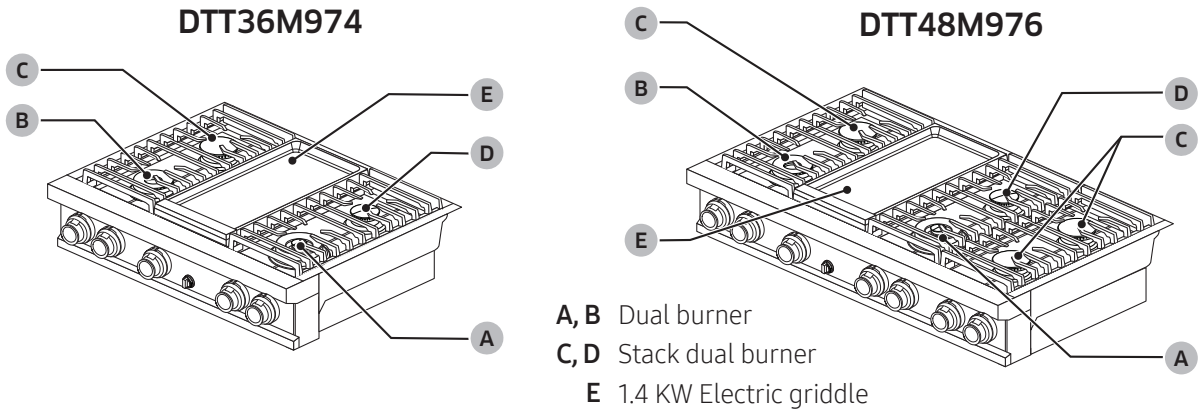
Griddle (1)

\*Both models come with brass and porcelain burner caps to suit customer preference.

# Using the Rangetop

## About the Burners

The rangetop has four types of burners. (See below for heat output and location.) The rangetop generates a spark to light the burner when you turn the knob to HI. Gaskets under the burners keep spilled liquids from leaking into internal parts.



Each burner has a specific cooking purpose.

Burner	Position	Purpose	Food Type
Dual burner	Center Front (CF) <sup>1</sup> , Right Front (RF) <sup>2</sup>	Power heating/Low simmering	Boiling food, Tomato sauce
	Left Front (LF)	Quick heating/ Low simmering	General-purpose cooking
Stack dual burner	Left Rear (LR), Right Front (RF) <sup>1</sup> , Right Rear (RR) <sup>1</sup> , Center Rear (CR) <sup>1</sup> , Right Rear (RR) <sup>2</sup>	General heating/ Low simmering	General food, Casseroles
Electric griddle 1.4 kW	Center	Provide extra cooking surface	Meat, pancakes, bacon, eggs

<sup>1</sup>48-in. model; <sup>2</sup>36-in. model.

## Special Rangetop Features

### Perma-Flame™

This re-ignition feature automatically relights a burner instantly at the same level as when it went out. Cooking proceeds uninterrupted.

### Smart Flame™

This technology reduces the temperature under the fingers of the porcelain-coated, cast-iron grates, extending grate life and protecting the finish.

### SimmerSear™

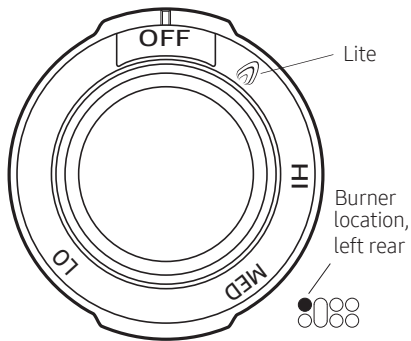
Dacor's exclusive, precision burner-control system lets you cook at a wide range of heat settings, from simmer to sear.

# Using the Rangetop

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## Igniting a Burner

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- Each burner knob has a corresponding burner, the location of which appears in a small graphic next to each knob.
- In contrast to the other knobs, the griddle knob has no flame symbol.
- If a burner does not ignite, the igniter keeps sparking, or if the flame is uneven, see **Troubleshooting**, Pg. 23.

1. Push in and turn the knob counterclockwise to Lite (flame icon). The burner's igniter sparks (click-click-click...) until it lights (about 4 seconds). A normal flame is steady, blue, and burns evenly around the burner, except below a grate support, where flame height is reduced by Dacor's Smart Flame feature. Foreign matter in the gas line may cause an orange flame that disappears with use. Small yellow tips on the flames are typical of LP gas.
2. Put the cookware on the grate, and adjust the flame to the cooking task.

### Tips

- Foods cook as quickly at a gentle boil as at a vigorous boil. Using an unnecessarily high boil wastes energy and cooks moisture, flavor, and nutrients out of food.
- Use a low or medium flame if using cookware that is a poor heat conductor (e.g., glass, ceramic, cast iron). Reduce the flame to cover 1/3 of the cookware diameter. This ensures even heating and lowers the chance of burning/scorching the food.

### Manual Ignition

If case of a power failure, you can, with caution, ignite the burner manually.

1. Hold a long gas-grill lighter to the surface burner you want to light.
2. Turn the burner knob to Lite (flame icon), and use the grill lighter to ignite the burner.
3. After ignition, turn the knob to adjust the flame level.

# Using the Rangetop

## Using the Proper Cookware

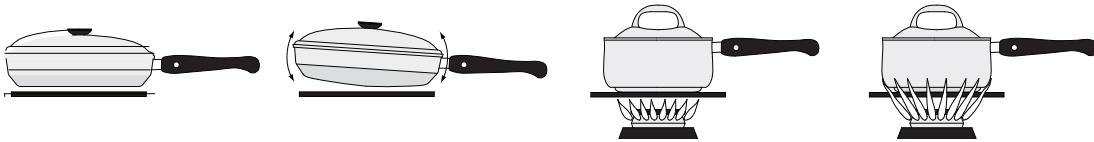
### ⚠ WARNING

- Rough-bottomed cookware can permanently damage the coated surfaces.
- To avoid burns and scalding, always turn pan handles away from the front edge of the rangetop and adjacent burners.
- Lift to reposition cookware. Sliding may damage the grate finish. Always set cookware gently onto the grates and center them for good balance.
- To avoid burns or fire, do not let flames extend beyond the base of the cookware.
- If using glass cookware, verify that it is designed for rangetop cooking.
- Never leave plastic items on the rangetop. Hot vent air can melt or ignite plastic or burst sealed plastic containers.
- Always hold a wok or small pot by the handle while cooking.

For overall safety and best performance, select the correct cooking utensil for the food being cooked. Improperly selected cooking utensils will not cook evenly or efficiently.

### Use cookware that:

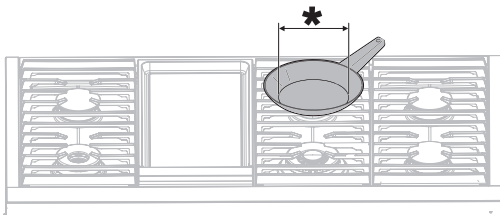
- has flat, smooth bottoms with tight-fitting lids to keep heat, odors, and steam in
- is well-balanced with handles weighing less than the main portion of the cookware.



### Material Characteristics

- **Aluminum:** Excellent heat conductor; some foods may darken the aluminum. (Anodized aluminum cookware resists staining and pitting.)
- **Copper:** Excellent heat conductor; discolors easily.
- **Stainless steel:** Slow heat conductor; uneven results; durable, easy-to-clean, stain-resistant.
- **Cast-Iron:** Poor heat conductor; excellent heat retention.
- **Enamelware:** Heating properties depend on the base material.
- **Glass:** Slow heat conductor Must be designed for rangetop use.

### Size Limitations



### ⚠ WARNING

For cooking efficiency and to prevent a fire hazard, place cookware with a bottom diameter of 6 inches or less\* on the rear-center grate, which is designed for this size of cookware.

# Using the Rangetop

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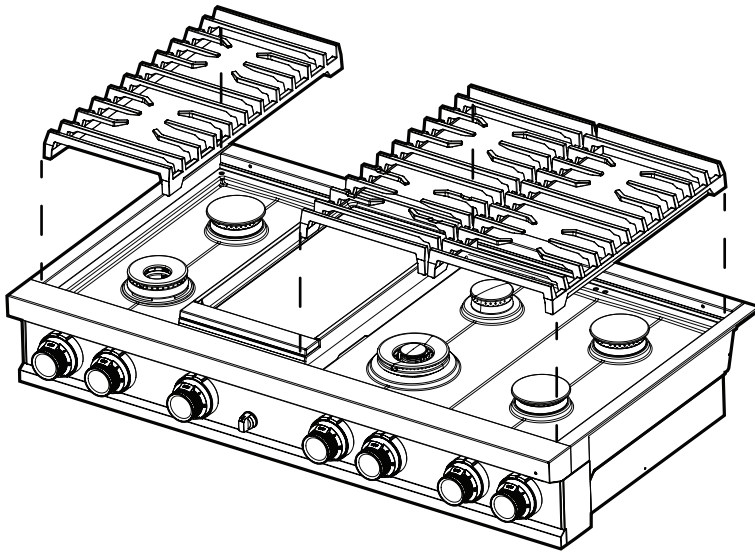
## Using the Grates

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Gently set the grates on the spill tray. Put the legs of each grate into the corresponding dimples.

### NOTE

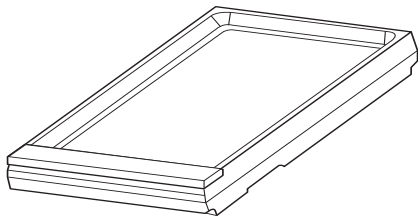
Take care handling the heavy grates. Before installing the grates, check the words embossed into the underside of each grate to know their proper orientation and placement.



## Using the Griddle

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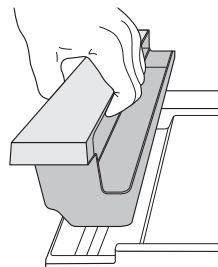
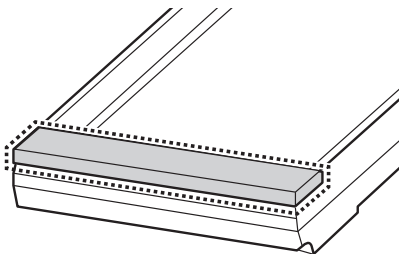
Preheat the griddle on HI for 10 minutes, then adjust the setting to the cooking task.



1. Before using the griddle the first time, wash it in hot, soapy water, then rinse and dry it thoroughly.
2. With the burners off and the range cool to the touch, put the griddle on the second section from the left.

### NOTE

The grease trap goes at the front. Remove it by grasping the handle and lifting. Empty the trap when it and the grease are not hot.



# Using the Rangetop

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## Using the Griddle, cont.

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### Griddle Preheat Info for Various Foods

Type of Food	Preheat Time	Preheat Setting	Cook Setting
Pancakes, fried eggs, sausages	8-10 min.	HI	MED-HI
Hamburgers, bacon	15 – 20 min.	HI	HI

#### CAUTION

- Remove the griddle when all rangetop surfaces (incl. the griddle and grates) are cool.
- Adjacent burners may make the griddle very hot though it is not in use. Take care not to touch the griddle when using adjacent burners.
- Do not overheat the griddle. (Overheating may damage the griddle coating.)
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for non-cooking purposes.
- To avoid spills and excessive spatter, avoid cooking overly greasy foods.
- Use both hands when placing/removing the heavy griddle.

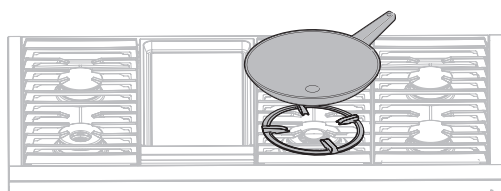
#### NOTE

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor with use.
- If rust appears on the griddle, remove it as soon as possible.

## Using the Wok Grate

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The provided grate supports 12" to 14" woks.



1. With all rangetop surfaces cool, place the wok grate on the grate on the 22K BTU Dual burner.
2. Set a wok properly on the wok grate.
3. Turn on the burner, and adjust the flame to the cooking task.

#### CAUTION

- Do not remove the wok grate until all rangetop-related surfaces have cooled.
- When you use the wok, the wok grate becomes very hot. Use oven mitts to handle the wok grate.
- Do not use flat-bottomed or undersized cookware with the wok ring. The cookware may tip over.
- Do not use an oversized wok. Oversize flames may become a fire hazard.
- Do not use the wok grate and griddle simultaneously.
- Do not flame foods if you have no ventilation hood.

# Using the Rangetop

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## Using iQ Connect

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The rangetop has a built-in Wi-Fi module that you can use to sync the rangetop with the Dacor iQ Kitchen app, which lets you monitor the On/Off status of rangetop elements.

The Dacor iQ Kitchen app may not work properly under compromised wi-fi conditions (e.g., blocked by other electronic appliances or external electrical interference) or if the signal is weak (e.g., rangetop is far from the Wi-Fi source).

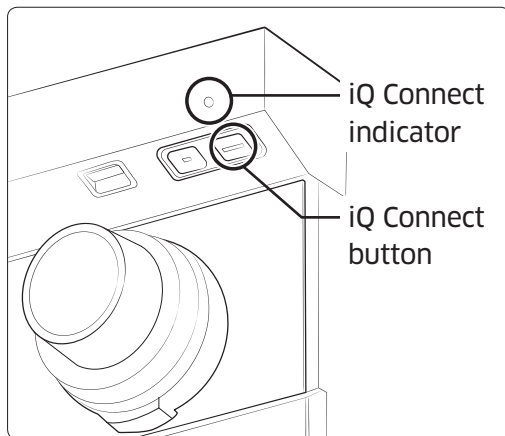
### Connecting the Rangetop

Before remotely controlling your rangetop, you must pair it with the Dacor iQ Kitchen app.

1. Download and open the Dacor iQ Kitchen App on your smart device.
2. Follow the app's on-screen instructions, then press-hold the iQ Connect button for 3 seconds.

#### NOTE

- The iQ Connect LED indicator stops blinking but remains on, indicating a successful connection.
- If the iQ Connect LED does not appear, follow the app's directions to reconnect with the cooktop.



#### NOTE

The iQ Connect button is under the rangetop front lip on the right-hand side.

### Monitoring the Cooktop Remotely

1. Ensure the iQ Connect LED appears. If it does not appear, press the iQ Connect button, after which the cooktop can be monitored remotely with a connected remote device.
2. Select the cooktop icon on the iQ Connect App to open the cooktop monitor app.

### iQ Connect On/Off

If iQ Connect is off, mobile devices cannot connect to the cooktop. To turn iQ Connect on/off, press iQ Connect button under the chassis.

#### NOTE

- The indicator remains as long as iQ Connect is active.
- The rangetop operates even if the Wi-Fi connection is lost.
- iQ Connect will not work properly if the Wi-Fi Connection is unstable.
- See the iQ Connect app's user manual for details, or view the web manual at [www.dacor.com](http://www.dacor.com).



# Using the Rangetop

## Using Hood Control

### NOTE

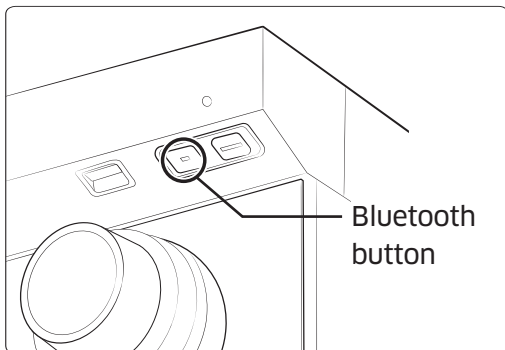
The rangetop features a Bluetooth device that connects a Dacor hood-control rangetop to certain hood models.

In this table, both hood-control rangetops work with any of the hood models at right.

Hood-Control Rangetop Model	Hood Model
DTT36M974, DTT48M976	DHD30M967W*, DHD36M987W*, DHD48M987W*, DHD36M967I*, DHD48M967I*

To connect a hood-control rangetop with a hood:

1. Download and run the Dacor iQ Connect app on your smartphone, then complete the iQ Connect procedure to connect to the rangetop.
2. Follow the hood-control model's Bluetooth directions, and activate the Bluetooth connection.
3. Press the Bluetooth icon (⌘) on the hood-control panel. The Bluetooth LED blinks.
4. Press the rangetop Bluetooth button. Pairing begins. When complete, the Bluetooth LED glows steadily.
5. Follow the directions in the rangetop user manual and the app's guide to control the hood.



### NOTE

The Bluetooth button is under the rangetop front lip on the right-hand side.

### Bluetooth On/Off

Press the Bluetooth button.

### NOTE

- The hood's Bluetooth LED remains on as long as Bluetooth is enabled.
- There must be a connection for you to monitor/control the hood with the Dacor iQ Kitchen app.
- If not connected to the cooktop, you can use a Bluetooth connection to pair the rangetop with the hood and sync them. (See Pg. 16.)
- Bluetooth will not work properly if the connection is unstable.
- See the Dacor iQ kitchen app manual for details.

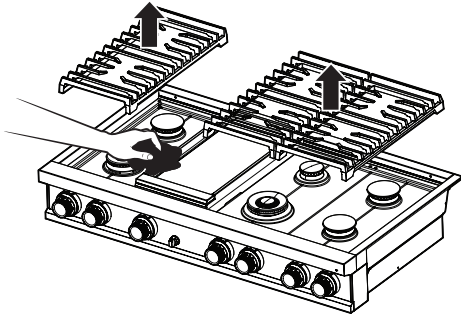
# Care and Maintenance

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## Cleaning the Rangetop Surface

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You should clean up spills immediately.



1. Turn off all burners.
2. Let the grates cool, then remove them.
3. Clean the rangetop surface with a soft cloth. If spills run down into burner components, remove the burner caps and heads, and wipe up the spills.
4. When finished, reassemble the burners, and reposition the grates.

## Cleaning the Stainless-Steel Surfaces

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1. Wipe spills, spots, and grease stains with a soft, wet cloth.
2. Apply an approved stainless-steel cleanser to a cloth or paper towel.
3. Clean one small area at a time. (For stainless steel, rub with the grain.)
4. Dry the surface with a soft, dry cloth.
5. Repeat Steps 2 - 4 as needed.

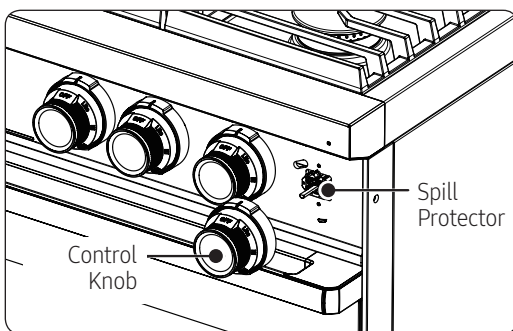
### CAUTION

- Do not use items (e.g., steel-wool, metal scraper, abrasive substances), which can mar the steel and damage components.
- Do not remove the rangetop surface to clean it. Gas lines leading to the burner manifolds can be damaged, possibly causing a fire or malfunction.
- Do not pour water into the rangetop. The water could enter the gas/electrical systems, creating an electric shock hazard or high levels of carbon monoxide from corroded gas valves/ports.
- Do not spray cleanser into the manifold holes. The ignition system must remain dry.

## Cleaning the Burner-Control Knobs

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Turn off all burner knobs.



1. Remove and clean the knobs in warm, soapy water, then rinse and dry them thoroughly.
2. Clean the stainless-steel surfaces with stainless-steel cleaner.
3. Re-attach the knobs in the OFF position.

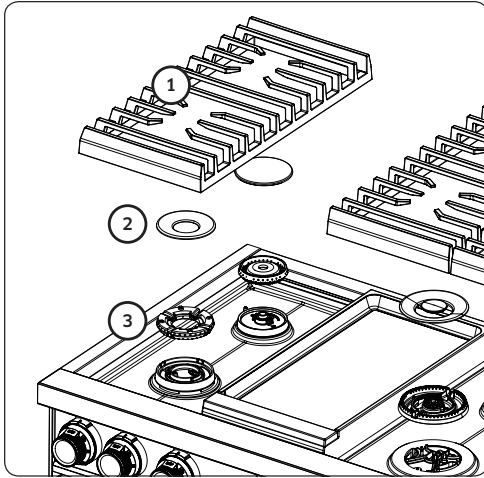
### CAUTION

- Do not clean the control knobs in a dishwasher.
- Do not spray cleansers on the control panel. Moisture may damage the electric circuitry.

# Care and Maintenance

## Cleaning the Grates and Burners

Turn off all burners, and wait for them to cool.



1. Remove the grates, then remove the burner caps and burner heads.
2. Clean the grates and burner parts in warm, soapy water. (Do not use steel-wool pads or abrasive cleaners.)
3. Rinse and dry grates and burner parts fully.
4. Reassemble the burner heads, engaging the slots in each head with those in each manifold.
5. Lay each cap flat on each heads.
6. Place the grates in their respective positions.
7. Light each burner to verify proper function.

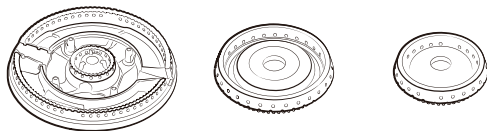
## About the Burner Caps and Heads

Before removing the burner caps and heads, note their size and location. Replace them in the same location after cleaning.

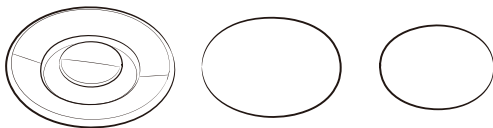
Wash burner caps and heads in hot, soapy water, and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food. Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

### ⚠ CAUTION

- Burner parts are not dishwasher-safe.
- Do not use steel wool or scouring powders to clean the burners.



Brass burner heads



Brass burner caps

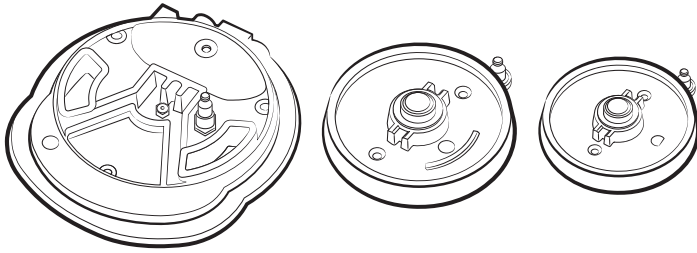
- The brass burner parts will discolor. This does not affect performance.
- During cleaning, be sure to clean out burner ports.
- Swap the original burner caps for porcelain caps if desired.
- To remove burned-on residue, soak brass burner caps in 1 cup of water and 1 tbsp white vinegar or lemon juice. (Do not clean with a metal brush.)

# Care and Maintenance

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## About the Burner Bases

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### **⚠ CAUTION**

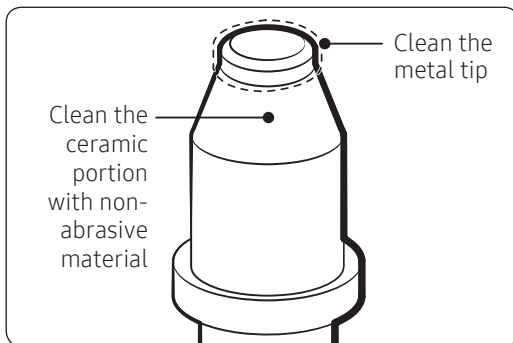
The burner bases are not removable. Ensure no water enters the bases and brass gas orifices. Clean them with a damp cloth, and dry them fully before using the cooktop.

## About the Electrodes

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### **⚠ CAUTION**

Do not try to remove the electrode from the cooktop or burner bases.



Do not cook while you clean the cooktop.

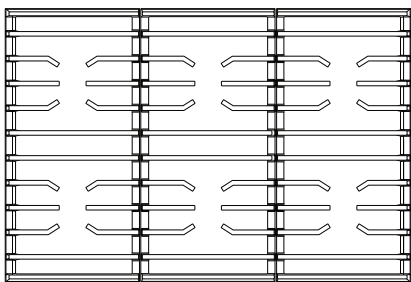
Ensure the white ceramic electrodes are clean and dry. Clean the metal with a soft cloth. Do not clean the igniters with water.

## About the Grates and Wok Grate

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### **⚠ CAUTION**

The grates and wok grate are not dishwasher-safe.

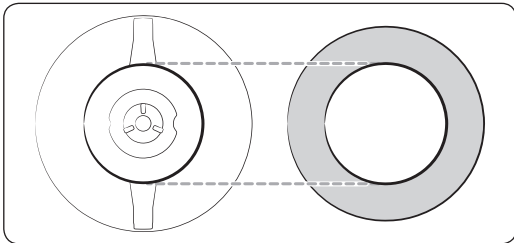
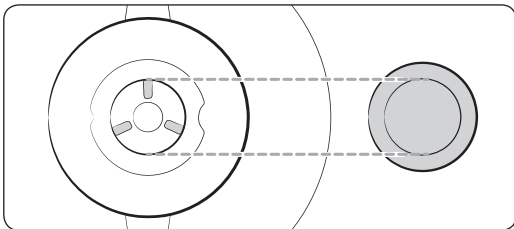
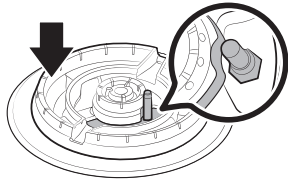
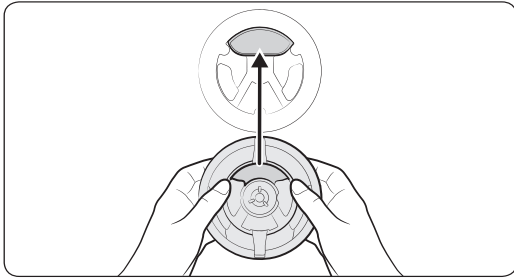


Wash the grates regularly and after spillovers. Wait until they are cool to the touch, then remove them from the rangetop, and wash them with hot, soapy water. Rinse with clean water, and dry them fully. Reset the grates as instructed on Pg. 14.

# Care and Maintenance

## Reassembling the Burner Heads and Caps

### Dual Burner Head/Caps



1. Orient the burner head so the electrode opening aligns with the electrode itself.

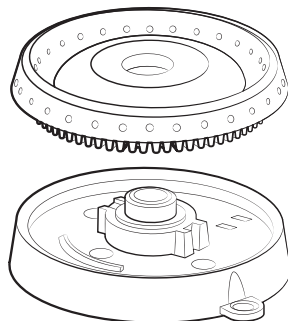
2. Install the burner head so the electrode passes through its opening in the head. Lay the burner head flat on the base.

3. Size the burner caps to the burners, then re-install them on the heads.

### ⚠ CAUTION

Each cap fits a specific burner head. Make sure all caps lie flat on the correct head.

### Round Burner Head/Caps



1. Put the burner heads on the burner bases. The bottom of the head fits inside the top of the base.
2. Turn the head until it drops in place, then wiggle it to ensure it is seated properly.
3. Place the burner caps on the burner rings. The ridge on the bottom of each cap fits around the top of the ring.

### ⚠ CAUTION

Verify that all burner parts are properly seated.

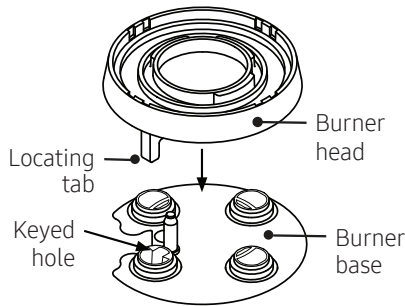
# Care and Maintenance

## Reinstalling the Burner Heads and Caps, cont.

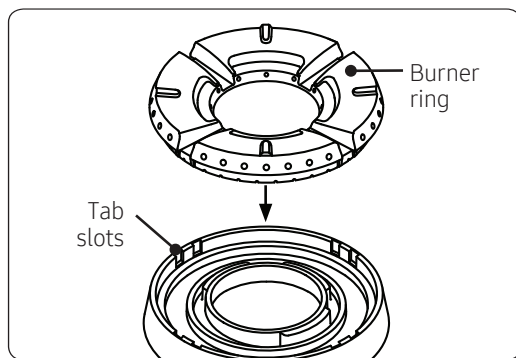
### SimmerSear Burner Assembly

#### WARNING

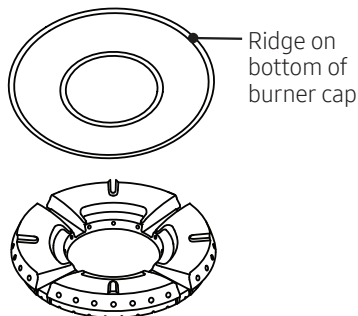
Turn off electrical power and wait for all surfaces to cool before cleaning the rangetop.



1. Place the burner heads as shown. The locator tab on the head goes in the keyed hole as shown.



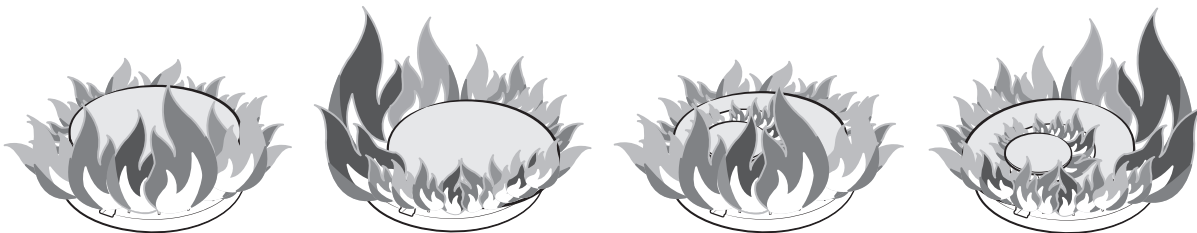
2. Put the burner rings on the heads as shown. Match the tabs on the bottom of the ring to the slots on the head. Wiggle each ring to ensure it is properly seated.



3. Put the burner caps on the burner rings. The ridge around the bottom edge of the cap fits around the top of the ring.

#### NOTE

After installing the burners, verify their proper function. Wrongly installed parts result in poor ignition or uneven flames.



# Troubleshooting

In case of malfunction, before calling for service, review this section for a possible resolution.

## Gas Safety

Problem	Possible cause	Action
You smell gas.	Burner knob is on; burner not lit.	Turn burner knob off.
	Gas leak.	<ul style="list-style-type: none"> <li>• Evacuate building.</li> <li>• Immediately call gas supplier from neighbor's phone; follow gas supplier's directions.</li> <li>• If you cannot reach gas supplier, call fire dept.</li> </ul>

## Surface Burner

Problem	Possible causes	Action
Some burners not lighting.	Cooktop unplugged	Ensure cord is plugged into a live, grounded outlet.
	Blown fuse; tripped circuit breaker	Replace fuse or reset the circuit breaker.
	Gas supply improperly connected or turned on.	See rangetop Installation Instructions.
Burners not lighting.	Control knob improperly set.	Push in control knob; turn to Lite position.
	<ul style="list-style-type: none"> <li>• Burner caps not in place</li> <li>• Burner base misaligned</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the electrodes.</li> <li>• Put cap on burner head.</li> <li>• Align burner base.</li> </ul>
A burner clicks during operation.	Control knob in Lite position.	After burner ignites, turn knob to desired setting; if burner still clicks, contact service technician.
Burners not burning evenly.	Burners improperly assembled.	Review Pgs. 19 – 20.
	Burners are dirty.	<ul style="list-style-type: none"> <li>• Clean the burner components.</li> <li>• Review Pgs. 19 – 22.</li> </ul>
Oversized/yellow flames.	Wrong burner orifice installed.	Check burner orifice size; if you have wrong orifice (LP gas instead of natural gas), call service technician.
Burner sparks temporarily after burner ignites.	Burner has not been used for a time or ambient temperature is very cold	This is not a malfunction; set knob to HI for 1 minute, then adjust flame to desired cooking level
Igniter sparks erratically during cooking.	Flame is being distorted by draft, ventilation-hood fan, or other means.	Eliminate drafts or other interference, or lower hood's fan speed to end the sparking.

# Warranty

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## What Is Covered

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### CERTIFICATE OF WARRANTIES: DACOR RANGETOPS

WITHIN THE 50 STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA, AND CANADA\*:

#### FULL 2-YEAR WARRANTY

This warranty applies only to the Dacor Modernist appliance sold to the original purchaser, from the date of the original retail purchase, or the 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 2 years of the original purchase date, your Dacor Modernist appliance malfunctions due to material or manufacturing defect, Dacor will restore the appliance to its proper function at no cost to you. All cosmetic damage (scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.

\*Warranty is null and void if non-ETL- or non-CUL-approved appliance is transported from the USA.

#### LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor. 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, which include but are not limited to religious organizations, fire stations, bed & breakfast, and spas carry a 1-year parts warranty only. All delivery, installation, labor costs, and other service fees are the responsibility of the purchaser. Warranty will be null and void on product that has altered, defaced, or missing serial numbers and tags. 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 fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will furnish a new part, F.O.B. factory to replace the defective part. All delivery, installation, labor costs and other service fees are the responsibility of the purchaser.

## What Is Not Covered

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- Slight color variations because of differences in painted parts, kitchen lighting, appliance location, etc.
- Service calls to educate the owner on the cooktop's proper use and care.
- Service fees for travel to islands and remote areas (including but not limited to: ferries, toll roads, or other travel expenses).
- Consequential or incidental damage (including but not limited to: food or medicine loss, lost work time, or restaurant meals).
- Appliance malfunction when used for any other than non-commercial, residential operation.
- Consumable parts (e.g., filters, light bulbs).
- Appliance failure due to improper installation.



# Warranty

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## What Is Not Covered, cont.

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- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage due to accident, fire, flood, power outages, or other so-called “acts of God.”
- Damage to surrounding property (countertops, cabinetry, floors, ceilings, etc.).
- Breakage, discoloration, or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse, or neglect.

### Expired Warranty

Should a service issue occur beyond the standard warranty period, contact us anyway. Dacor reviews each customer issue to provide the best possible solution based on the circumstances.

**THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY 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 ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. IN THE EVENT DACOR PREVAILS 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.

# Open-Source Announcement

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The software included with this range contains open-source software. You may obtain the complete corresponding source code up to 3 years after the last shipment of this model by emailing: [oss.request@samsung.com](mailto:oss.request@samsung.com).

You may also obtain the full corresponding source code in a physical medium (e.g., CD-ROM) at a minimal charge.

This URL: [http://opensource.samsung.com/opensource/OVEN\\_HKM\\_TZ/seq/0](http://opensource.samsung.com/opensource/OVEN_HKM_TZ/seq/0) leads to the source-code download page and open-source license information regarding this model.





Please visit [www.dacor.com](http://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 moment to complete the section below is sincerely appreciated. Thank you.

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

- A. TV 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 appliance(s)?

- 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 \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

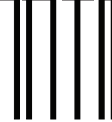
Thank you very much for your assistance. The information you have provided is extremely valuable in helping us plan for the future and in giving you the support you deserve.



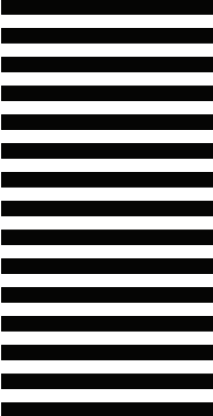
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