



Heritage Gas Range

HGPR30S

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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 **Important Safety Instructions** (Pg. 1).

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 **Troubleshooting** (Pgs. 21 – 22), 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

Important Safety Instructions

Installer: Leave this manual with the appliance.

Consumer: Read this use and care manual completely before using this appliance. Save it for future reference.

For service and warranty information, see page 19.

If you have any questions, other than warranty questions, call:

Dacor Customer Assurance

833-35-ELITE (833-353-5483) USA, Canada
Mon – Fri, 5:00 A.M. to 5:00 P.M. Pacific Time

Have the model and serial number ready when you call. See page 4 for serial number location. Write the serial number and purchase date below for reference.

Model number _____

Serial number _____

Date of purchase _____

Since we continually improve the quality and performance of our products, we may make changes to the appliance without updating this manual. Visit www.dacor.com to download the latest version of this manual.

Important Information About Safety Instructions

The **Important Safety Instructions** and warnings in this manual are not meant to cover all possible problems and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

Safety Symbols and Labels

DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

WARNING

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

CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

**READ AND SAVE
THESE INSTRUCTIONS**

Important Safety Instructions

General Safety Precautions

To reduce risk of fire, serious injury, or death in using the range, follow basic safety precautions, including:

WARNING

- If you receive a damaged product, immediately contact your dealer. Do not install or use a damaged appliance.
- Have the installer show you the gas shut-off valve and electrical outlet so you turn off the gas and disconnect power to the range as needed.
- Do not install/repair/replace any part of the range unless as instructed in the range literature. A qualified technician should do all other service.
- Before any type of service, turn off the gas, and unplug the range.
- Only use this range for residential cooking tasks only. This range is not intended for commercial use and is certified for indoor use only.
- **DO NOT TOUCH THE COOKTOP, BACKGUARD, AND SURROUNDING SURFACES DURING OR IMMEDIATELY AFTER USE.**
- Ensure all users can operate the range properly.
- Never let anyone sit/stand/climb on any part of the range.
- Do not leave children/pets unattended near the range. Do not let children to play with the any part of the range.
- Do not store items of interest to children on/near the range.
- Do not try to use the range during a power failure. If a power failure occurs while using the cooktop, turn off all active controls.
- Keep flammable items away from burners and hot surfaces.
- Do not tamper with the controls.
- Do not hang flammable or heat-sensitive objects over the range.
- Do not heat sealed containers.
- Put only proper cookware on grates; decorative covers can be a fire hazard or may damage a burner that is turned on with the cover in place.
- Never use the range without the knobs or trim rings in place.
- Do not wear loose/hanging apparel while or just after using the range.
- Do not use towels or bulky cloth as pot holders.
- Use only dry pot holders. Wet pot holders can cause steam burns.
- Do not hang curtains that could blow over the cooktop.
- Never leave burners unattended at high-heat settings.
- Clean the range thoroughly before operating it for the first time.
- Clean/maintain the range regularly as instructed in this manual. Keep the entire range, ventilation filters and range hoods free of grease.
- Check cookware manufacturer instructions to determine suitability for range use. Certain material is unsafe for range use.
- NEVER block slots/holes/passages anywhere on the range. Doing so prevents efficient and safe operation.
- Very cautiously add water to food in hot cookware.
- Use cookware of proper size/material/construction for the cook task. Do not overfill cookware. Pans should not be unwieldy and should have solid, easy-to-hold handles that stay cool while cooking.
- Do not allow pots or pans to boil dry.
- Ensure all cooktop parts are dry before lighting a burner.
- Turn off burners before removing the control knobs.
- Do not use the oven for storage.
- When opening the oven door, stand aside so hot air and steam can escape safely.
- Do not use the oven without the convection filter installed. Spinning convection-fan blades are a safety hazard.

WARNING

- Do not leave food in the oven more than 1 hour before/after cooking.
- When deep-fat frying:
 - do not overfill the pot, causing a boil-over from bubbling oil
 - heat oil slowly, and never leave the pot unattended
 - do not fry moist or frosty food
 - stir together combined oils/fats before heating
 - use a frying thermometer to avoid heating oil beyond its flash point.
- Tip-over hazard:
 - Any-size person can tip the range and be killed.
 - Ensure the anti-tip bracket is properly installed per the installation instructions.
 - After moving the range, ensure anti-tip foot re-engages the anti-tip bracket as shown below; do not use the range if the anti-tip foot does not engage the anti-tip bracket.
- The range has a 3-prong grounding plug to protect against possible electric shock. The owner shall ensure that a dedicated, grounded 3-prong electrical outlet is available. Never:
 - remove the cord's third (ground) prong
 - use an adapter plug
 - use an extension cord
 - use a damaged power cord
 - use a ground fault interrupter (GFI).

IN THE EVENT OF A RANGE TOP GREASE FIRE:

- Being careful not to burn yourself, smother flames with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN.
- DO NOT DOUSE FLAMES WITH WATER OR WET CLOTH.
- Use a fire extinguisher ONLY if:
 - you have a Class ABC extinguisher and know how to use it.
 - the fire is small and contained in the area of origin.
 - the fire department is being called.
 - you can fight the fire with your back to an exit.

CAUTION

- Quickly wipe acids (citrus juices, tomato sauces, etc.) from range surfaces.
- Never use the cooktop surface as a cutting board.
- Do not remove heavy spills with a sharp or metal object.
- Do not line the oven with foil or other materials. These items can melt or burn up during self cleaning, permanently damaging the oven.
- Do not expose the knobs or trim rings to direct flame, hot utensils, or other heat sources.
- The light-fixture lens cover must always be in place to keep the light bulb from breaking due to oven heat and mechanical shock.
- Non-stick coatings, when heated, can be harmful to birds. Relocate them to a separate, well-ventilated room during range use.

Getting to Know the Range

Parts of the Cooktop

BACKGUARD: The range comes standard with a three inch backguard installed. The backguard protects the wall from the effects of heat and splattering grease. A nine inch backguard is also available.

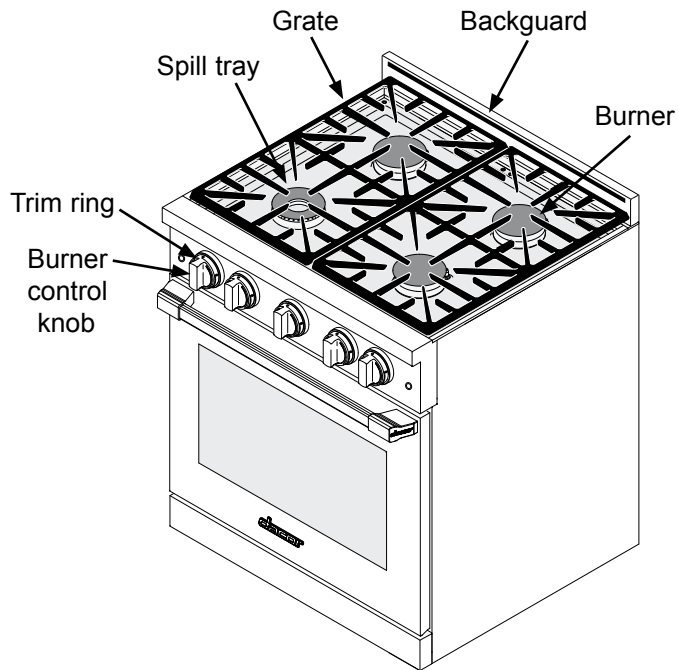
SPILL TRAY: The spill tray catches any food that falls through the cooktop grates.

GRATES: The porcelain coated cast iron grates support the cooking utensils during cooking. They are removable to allow the area below and around the burners to be cleaned easily.

BURNERS: See below for the size and location of the different burners. The range generates a spark to light the burner when you turn the knob to the **HIGH** position.

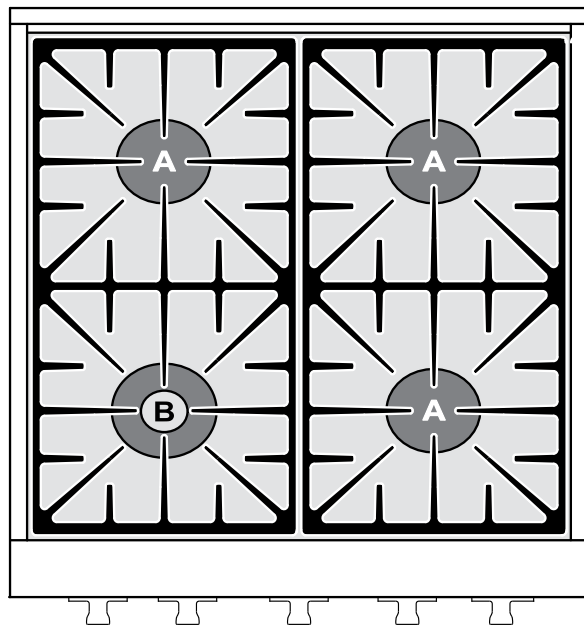
BURNER CONTROL KNOBS: Use the knobs to turn on the burners and adjust the flame size. The corresponding Illumina™ knob illuminates when a burner is on. The center knob operates the oven.

TRIM RINGS: Located behind each knob, they prevent liquids from getting into the internal parts.



Burner Locations and Features

- A. 800* to 15000 BTU standard burner
 - B. 800* to 18000 BTU SimmerSear burner
- *Effective



Special Cooktop Features

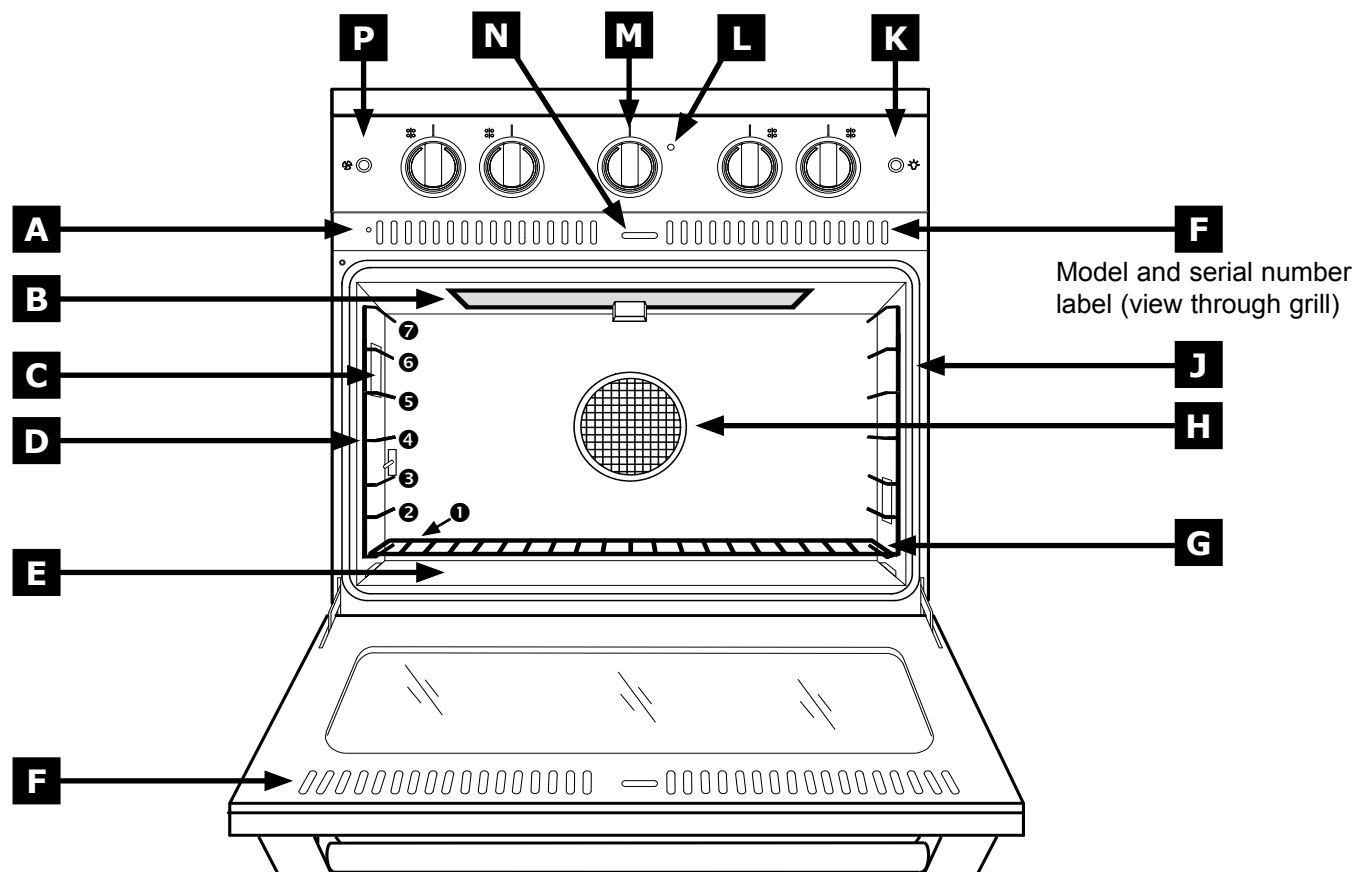
Perma-Flame™: The Perma-Flame instant re-ignition feature automatically re-lights a burner quickly if it goes out. With Perma-Flame, your cooking experience is uninterrupted because the flame is re-ignited at the same level as when it went out.

Smart Flame™: Smart Flame technology reduces the temperature under the fingers of the porcelain-coated cast iron grates. Smart-Flame extends grate life and protects the finish.

SimmerSear™: The SimmerSear burners are equipped with Dacor's exclusive precision burner control system. This feature allows you to cook with a wide range of heat settings, from simmer to sear.

Getting to Know the Range

Parts of the Oven



A Door Latch: Monitors the self clean process.

B IR Broil Burner: This high-efficiency infrared boil burner is the source of top heat. The igniter glows orange from time to time during broiling.

C Oven Light: The oven lights are behind the oven-rack supports. The lights turn on when you push the **Light Button K** on the control panel. The bulbs are 120 Vac, 50 Watt.

D Rack Supports: There are seven rack positions inside the oven chamber. The rack positions are numbered from the bottom counting up.

E Bake Burner: Located below the floor of the oven. It is the source of bottom heat.

F Air Intake/Exhaust Slots: The range draws air in through the intake slots to cool its internal parts. The air comes out through the exhaust vent under the range. Do not block or cover these air vents.

G Oven Racks: The range comes with two chrome-plated adjustable GlideRack™ oven racks.

H Convection Fan/Filter: This fan circulates heated air through the oven during convection cooking. The **Convection Fan Button P** turns the convection fan on/off. The **Convection filter** covers the convection fan for safety purposes, helps prevent flavor transfer between foods when convection cooking a whole meal, and helps keep the oven cleaner, especially during convection baking and convection broiling.

J Door Gasket: Prevents heat from escaping from the oven when the door is closed.

L Oven ON Indicator: This illuminates when the oven is on. The light cycles normally cycles on and off, indicating that the oven's burner-control system is maintaining a constant temperature.

M Oven-Control Knob: This knob lights when the oven is on and controls the bake and broil burners and self-cleaning (see Pg. 13).

N Self-Clean Latch: Automatically locks the oven door during self-cleaning to prevent burn injuries from extremely high oven temperature.

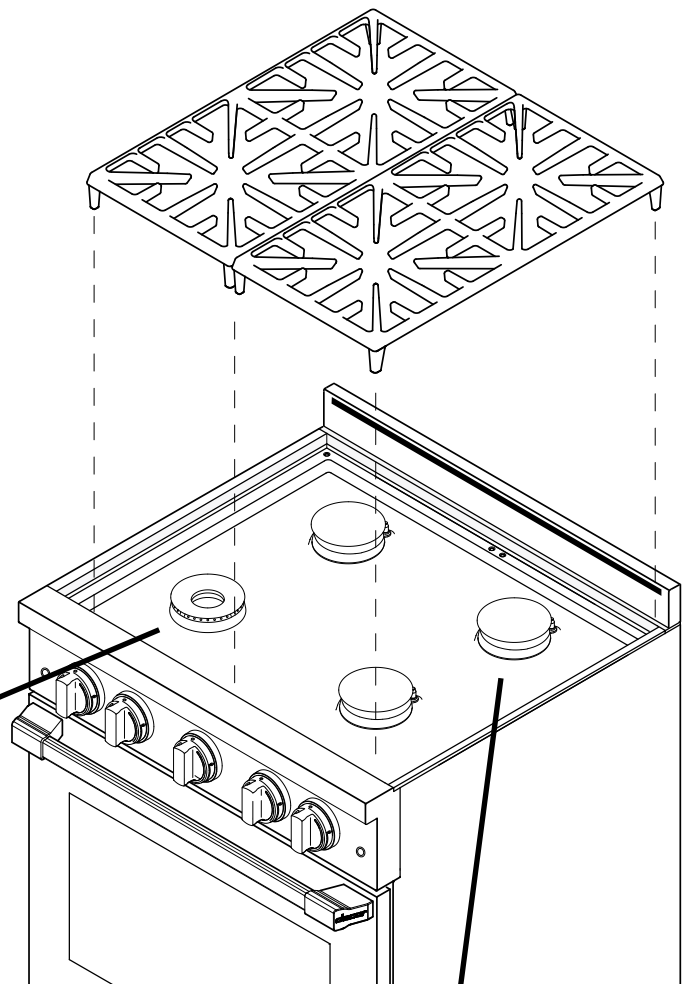
Setting Up the Range

Assembling the Cooktop

The burner rings spread the flame evenly around the burner cap. All burner parts must be properly seated for proper burner lighting and operation.

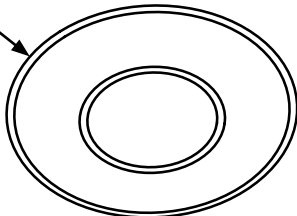
To assemble the burners:

1. Remove the burner rings, burner caps and grates from their shipping packages.
2. Install the burners as shown below. Gently twist each piece back and forth after installation to make sure it is properly seated. A small gap below the burner ring is normal when installed properly.
3. Gently set each grate on top of the spill tray. Put the legs of each grate inside the corresponding dimples.

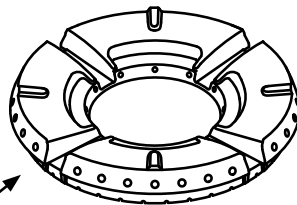


Ridge on bottom of burner cap

STEP 3: Install burner cap. Ridge on cap must surround top of ring.

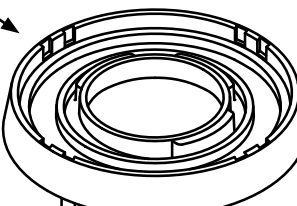


STEP 2: Install burner ring. Line up ring tabs with head slots.

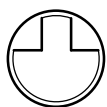


Burner ring

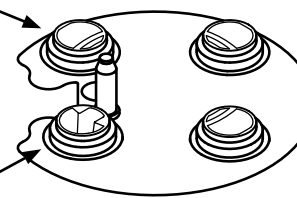
STEP 1: Install burner head. Put locating tab in keyed hole.



Burner head



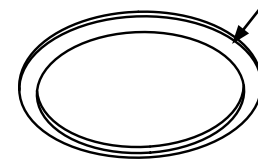
Keyed hole



Burner base

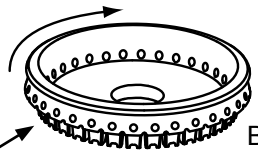
SimmerSear Burner Assembly
(left front burner only)

STEP 3: Install burner caps. Ridge on cap must surround top of ring.



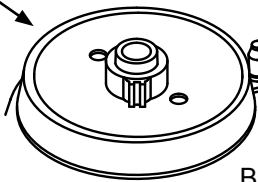
Ridge on bottom of burner cap

STEP 2: Turn ring until it drops into place.



Burner ring

STEP 1: Put burner ring on top of head.



Burner head

Standard Burner Assembly
(left rear, right rear and right front burners)

Setting Up the Range

Installing the Oven Racks

WARNING

The oven racks become hot when the oven is in use.

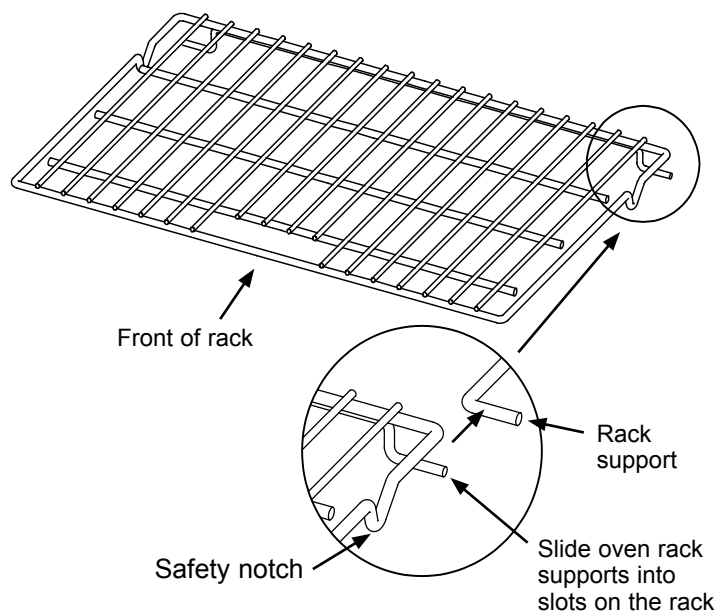
The oven has seven levels for positioning the racks.

Installing a Standard Oven Rack

1. Insert the end of the rack with the safety notches into the oven first.
2. Attach both sides of the rack to the rack supports in the oven as shown below.
3. Slide the rack in, and tilt it up so the safety catches clear the ends of the rack supports.
4. Push the rack the rest of the way in.

To remove the rack:

1. Grasp the rack with both hands, and pull gently until it stops.
2. Tilt the rack up 6 inches (to release the safety catches), and pull it out.



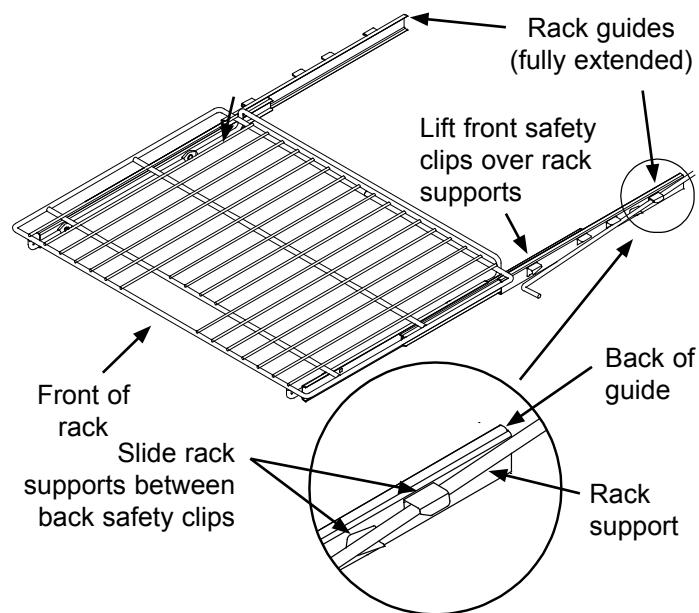
Installing a GlideRack™ Oven Rack

These special racks let you effortlessly move heavy cookware in/out of the oven.

1. Extend the rack guides completely (see below).
2. Align the left and right safety clips on the back of the guides with the oven-rack supports as shown.
3. Insert the rack in the oven, sliding its supports between the rear safety clips as shown. Tilt the front up slightly until the front safety clips just clear the front of the rack supports.
4. Lower the rack so the front of the rack support is between the front safety clip and the rack stop.
5. Grasp the front-center of the rack, and pull. The rack slides forward; the guides remain in place.

To remove a GlideRack oven rack:

1. Grasp the rack with both hands and pull it gently straight out toward you until it stops.
2. Lift up until the front safety clips just clear the front of the oven rack supports. Continue to pull out. Moving the end of the rack slightly, left to right, as you pull, will make it easier to remove.



Operating the Range

Burning-in the Oven

When the oven comes from the factory, residue for certain materials used in the manufacturing process are left on the parts of the oven. These residues should be "burned off" before the oven is used for the first time.

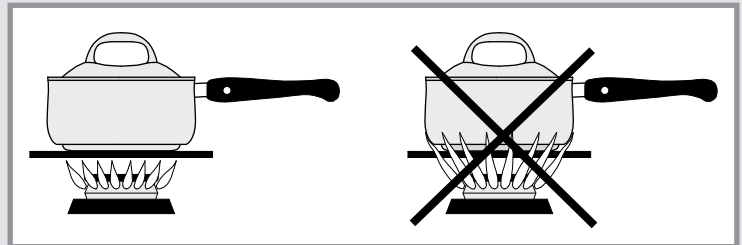
To burn off the residues in the oven:

1. Birds or other small pets may be sensitive to the odors during first operation. Remove them to another part of the house and close the door.
2. Open windows and turn on the range hood to allow the odors and smoke to escape.
3. Turn the oven to the **BROIL** setting for 10 minutes. It is normal for odors and smoke to come out of the vent slot on the backguard during this process.
4. After ten minutes, turn the oven control knob down to 350°F. Leave the oven at 350°F for 30 minutes.
5. After 30 minutes, turn off the oven. Close the windows and turn off the range hood when the odors and smoke finish clearing.

Operating the Cooktop

WARNING

- To avoid the chance of fire, explosion or carbon monoxide poisoning, do not attempt to use your range without the burners completely and properly assembled (see page 6). The burner rings must be properly seated for proper burner lighting and operation.
- To avoid burns and scalding, always turn pan handles to a position where they cannot be easily hit. Also, handles should not extend over adjacent burners. Always set utensils gently onto the grates and center them so that they are well-balanced.
- Do not drag cookware across the grates. Sliding may damage the finish. Lift utensils to reposition them. Do not drop them on the grate.
- Cookware with rough bottoms can cause permanent damage to the coated surfaces on the grates.
- To avoid burns or fire hazard, reduce the flame level if it extends beyond the bottom of the utensil. A flame that extends up the sides of the utensil is potentially dangerous.
- In the interest of safety, always light the burner before putting the cooking utensil on the grate. Turn the burner knob to the **OFF** position before removing the utensil. Always check all the burner knobs to make sure the range is **OFF** when you are finished cooking.
- Do not turn the knob farther than the **HIGH** position until lit. Doing so may result in a burst of flame that could cause burns or damage to the surrounding area.
- Do not touch any part of the burner while the igniter is sparking. An electric shock could result.
- Never light the burners with a match or other open flame.
- If the gas does not ignite after four seconds or if the flame goes out and gas escapes, turn the knob to the **OFF** position. Open a window and allow at least five minutes for the gas to dissipate. Repeat the lighting procedure.



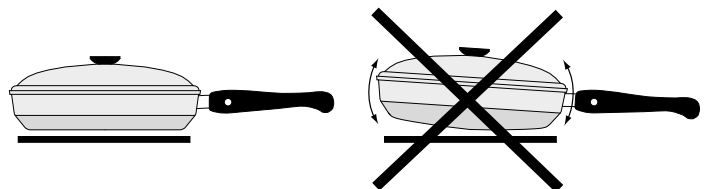
Selecting the Cookware

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.
- Is well balanced.
- Has tight fitting lids to keep heat, odors and steam in.

IMPORTANT: Avoid spills as much as possible. The porcelain surfaces of the grates, spill trays and burner caps are acid-resistant but not acid-proof. Some foods can cause permanent damage if allowed to remain on porcelain surfaces.



Operating the Range

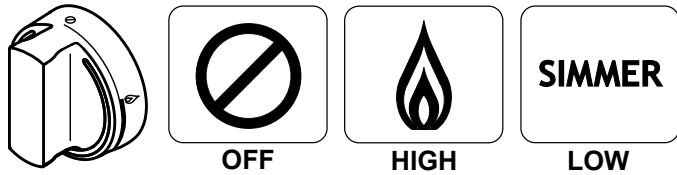
Before You Use the Cooktop

- Normal flame are steady and blue. Foreign matter in the gas line (especially new construction), may cause an orange flame that corrects itself with use. For LP gas, yellow-tipped flames are normal.
- See Page 3 for the burners' heat ranges.
- Food cooks as quickly at a gentle boil as at a rolling boil. Stronger boils waste energy and cook moisture, flavor, and nutrients out of the food.
- Use a low or medium flame if cooking in poor heat-conducting cookware (e.g., glass, ceramic, or cast iron). Adjust the flame to cover 1/3 of the cookware diameter to ensure even heating and reduce the likelihood of burning the food.
- Dacor's SimmerSear burner lets you precisely control the flame, from low to high heat.

Igniting a Burner

Each burner-control knob has a small graphic ● | ○ that indicates which burner the knob operates. ○ | ○

1. Push-turn the knob to **HIGH** (flame icon).



The knob illuminates, and the burner's igniter sparks (click-click-click) until the burner ignites 4 seconds later. The flame should burn evenly around the burner, except below each grate finger, where flame height is reduced by Dacor's Smart Flame feature.

If the burner does not ignite in 4 seconds or if the flame dies, turn the burner off, open a window, and let the gas dissipate for at least 2 minutes, then retry Step 1.

If ignition still fails, the igniter keeps sparking, or the flame spreads unevenly around the cap, see **Troubleshooting**, Pg. 20.

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

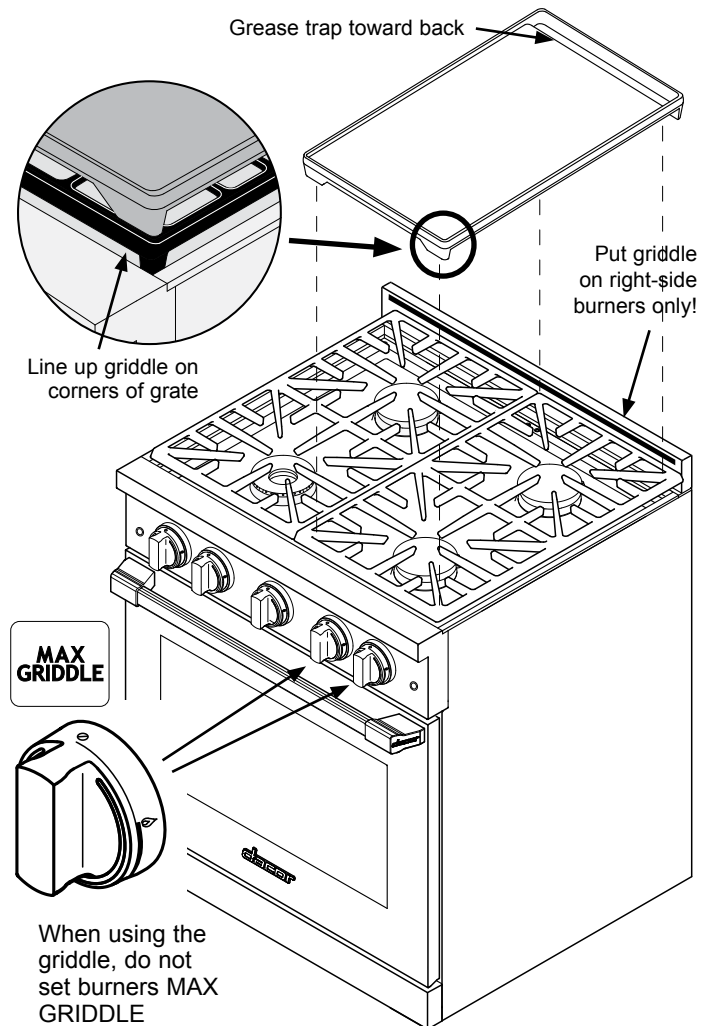
Using the Griddle

For best results, preheat the griddle for 10 minutes. Before using the griddle the first time, wash it in hot, soapy water, then rinse and fully dry it.

All burners should be off and the range cool to the touch before you place the griddle.

1. Orient the grease trap toward the rear, and set the griddle on the right-side grates (see below). Fit the tabs on the griddle feet in the inside corners of the grate. The griddle rests securely about 1/2" above the grates. Slight rocking is normal.
2. Push-turn the right-front burner knob to the flame icon. When the burner ignites, turn the knob to MAX GRIDDLE (or lower if desired). *Higher settings will damage the griddle.*
3. Repeat Step 2 for the right rear burner.

Avoid using metal utensils, which can mar the griddle's non-stick coating. Clean the griddle after each use. (See Pg. 17 for instructions.)



Operating the Range

Oven Operation

WARNING

Do not touch any of the surfaces inside the oven during or immediately after use.

Overview of oven cooking modes (see page 13 for CLEAN setting):

❖ Bake

The bake process uses the bake (bottom) burner to provide conventional baking heat. Temperatures may be set from 200°F to 500°F. Use the standard bake mode for single rack baking.

❖ Convection Bake

The convection bake process uses the bake burner in combination with the convection fan to circulate heated air evenly throughout the oven. Temperatures may be set from 200°F to 500°F. This type of baking is good for single rack baking in a deep pan and roasting.

❖ Broil

This process uses the IR broil (top) burner, on the oven ceiling to cook. This process is good for grilling smaller cuts of meat and toasting breads.

❖ Convection Broil

The convection broil process uses the broil burner in combination with the convection fan for better heat distribution. Convection broil is good for items that do not need to be flipped such as thinner cuts of meat, fish and garlic bread. Convection broiling is always performed with the door closed.

WARNING

In broil and convection broil modes, high temperatures (up to 555°F) are present inside the oven. **To avoid the possibility of burns:**

- Broil only with the oven door completely shut.
- After turning the oven knob to **BROIL**, immediately place the food in the oven and shut the door completely.
- Broiling is a quick cooking process (20 minutes maximum). The range is designed for consumer use conditions only. Do not use it to broil continuously for more than 45 minutes at a time. After 45 minutes in broil mode, turn the oven off and allow it to cool for 30 minutes before broiling again.

❖ Warm

To keep food warm after cooking, turn the oven knob to the **WARM** setting.

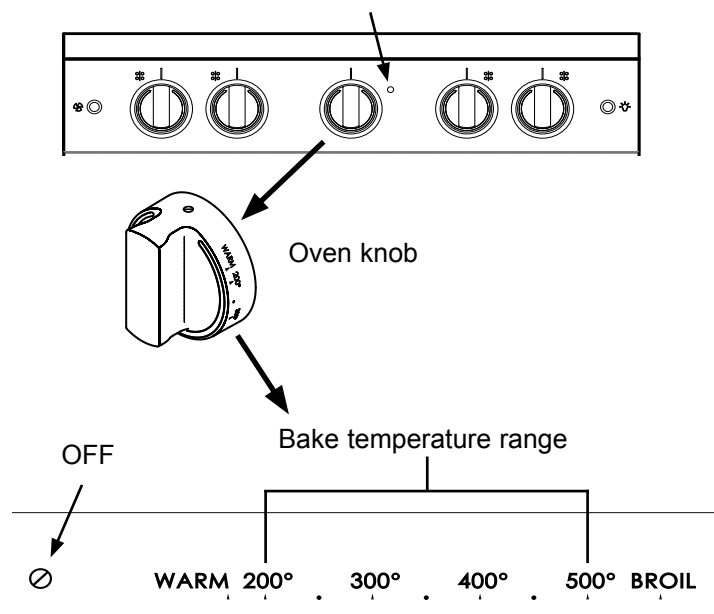
IMPORTANT:

- Before starting the oven, position the oven rack(s) at the proper height(s). If the oven is warm, use potholders for safety.
- Condensation may appear on the oven window or the backguard during the first 10 minutes of operation. This condition is normal.

To Bake:

1. Turn the oven control (center) knob on the control panel to the desired baking temperature. Do not turn the knob all the way to the **BROIL** setting. The oven burner ON indicator light will illuminate to indicate the oven is on. Within 60 seconds, the bake burner will ignite.
2. For best results, do not place food inside the oven until the oven has preheated to the set temperature. When pre-heated to the set temperature, the oven burner ON indicator light will begin to turn on and off every few seconds, because the set temperature has been reached and the oven is maintaining it.

Oven burner ON indicator light on control panel



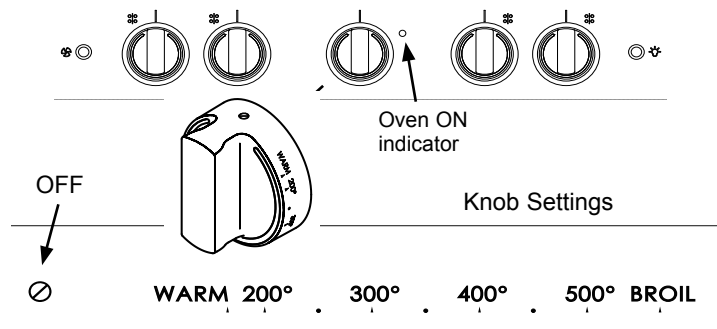
To Convection Bake:

1. Preheat the oven. (See the **Bake** instructions.)
2. Place the food in the oven.
3. Close the oven door, and push the **Convection fan** button (control panel, left side).
4. When finished cooking, turn the oven and **Convection fan** off.

Operating the Range

Broiling

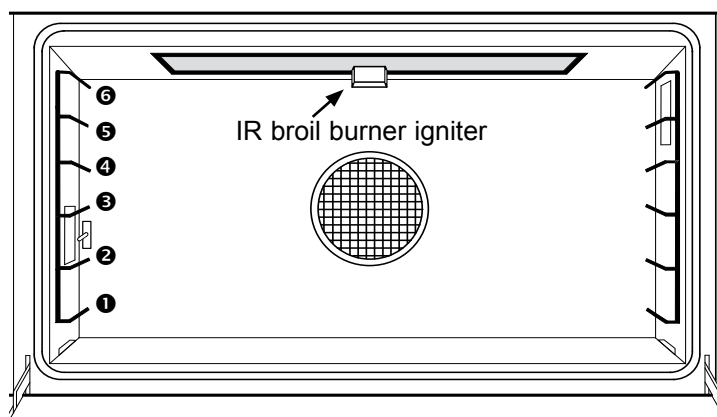
1. Adjust the rack position based on the food thickness. Dacor recommends rack levels 4 or 5.
2. Turn the oven control (center) knob on the control panel to the **BROIL** setting. The oven ON indicator light will illuminate to indicate the oven is on. Within 60 seconds, the broil burner will ignite. While the broil burner is on, the bake burner is off.



3. Immediately place the food inside the oven and close the door completely.

IMPORTANT

- Always use a broiler pan and grill to reduce spatter, smoke, and flare-ups.
- The igniter for the IR broil burner on the oven ceiling glows orange periodically during broiling.



Convection Broiling

1. Turn the oven to **BROIL**. The oven ON indicator illuminates, indicating the oven is on. Within 1 minute, the broil burner ignites. (While the broil burner is on, the bake burner is inactive).
2. Immediately place the food in the oven, and close the door completely.
3. Push the **Convection fan** button (control panel, left side).
4. When finished cooking, turn the oven and **Convection fan** off.

Baking Tips

All Baking Modes

- Do not open the oven door frequently when baking. Check progress via the door window when possible.
- Use a timer to time baking functions.
- Wait until the shortest suggested cook time before checking food. For cakes, a toothpick into the center should emerge clean when food is done.
- Measure ingredients carefully, and follow tested recipes for best results.

COMMON ISSUES: STANDARD BAKE MODE

Issue	Possible Cause	Solution
Cookies burnt on bottom	Oven door opened too often	Set timer to shortest suggested cook time; check food when timer beeps; use door window to check food
	Incorrect rack position	Change rack position
	Dark, heat-absorbing sheet pans used	Use bright, reflective sheet pans
Cookies too brown on top	Rack too high	Change rack position
	Food put in oven too soon	Wait until oven is preheated
Cake sides burnt; center raw	Oven temp too high	Reduce oven temperature
	Dark, heat-absorbing pans used	Use shiny, reflective cake pans
Cakes cracked on top	Oven temp too high	Reduce oven temperature
Cakes not level	Oven/oven rack not level	Level oven and rack as needed
Pies edges burnt; center raw	Oven temp too high	Reduce oven temperature
	Dark, heat-absorbing pans used	Use shiny, reflective pans
	Oven or rack overcrowded	Reduce number of pans

Convection Baking Tips

Convection baking blows heated air evenly around the oven chamber, eliminating hotter and cooler spots for uniform results.

- Typically, this mode cooks foods at lower temperatures for shorter periods, with better results. Standard temp's can be reduced 25°F and cook times 10%. Baked goods have golden-brown crusts with flaky textures; meats have crispy exteriors with juicy, tender interiors.
- Some standard dishes may need adjustment/testing when converting to convection mode. To convert a recipe, first prepare it in Bake mode. Having achieved good results, follow the listed convection guidelines. If the food is still not satisfactory after the first trial, adjust only one recipe variable (e.g., cook time, rack level, temp), and repeat the retest. If needed, keep adjusting one variable at a time until results are satisfactory.

Operating the Range

Bakeware Tips

- Dacor's optional full-size cookie sheets let you make best use of rack space. See **Parts and Accessories** for ordering details.
- Use the recipe's pan type and size for best results.
- Bake cake, quick bread, muffins, and cookies in bright, reflective pans for light, golden crusts.
- Bake cookies, biscuits, and cream puffs on medium-gauge aluminum sheets with low sides.
- Bake most frozen foods in their original containers on a cookie sheet. Follow package directions.
- When using glass bakeware, lower the recipe temp by 25°F, except for pies or yeast breads.
- Use standard baking times for pies, yeast breads.
- Avoid using old, darkened pans.
- Warped, dented, stainless-steel, and tin-coated pans heat unevenly and yield uneven results.
- Set pans gently on oven racks with long sides running across the oven.

Multi-Rack Baking

Standard bake mode works best for multi-rack baking. Many foods, such as pizzas, cakes, cookies, biscuits, muffins, rolls and frozen convenience foods can be successfully prepared on either two or three racks at the same time.

Multi-Rack Baking Tips

- Typically, when baking on two racks, use rack positions 2, 4 and 6.
- When adapting a single rack recipe to multiple rack baking, it may be necessary to add to the baking time. This is due to the extra amount of food in the oven.

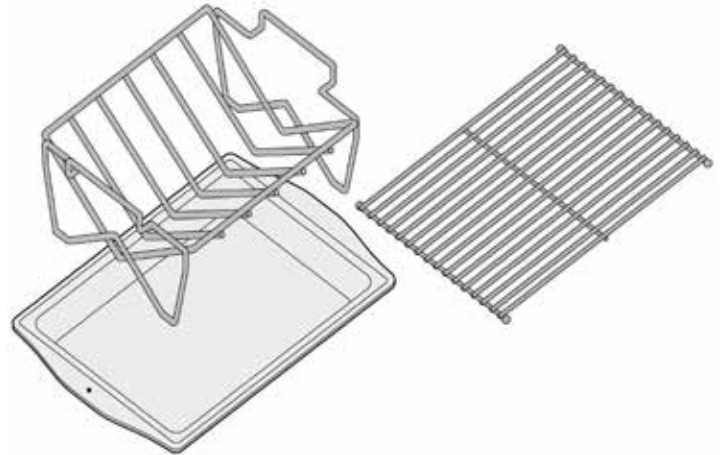
Broiling Tips

Broiling is a quick, flavorful way to prepare such food as steak, chicken, chops, hamburgers, and fish. It is normal and necessary for some smoke to be present to give the food a broiled flavor.

- You should set a cook timer when broiling.
- Start with a room-temp broil pan for even cooking.
- Use tongs or a spatula to turn and remove meats. Piercing releases juices, compromising moistness.
- Broil food on the first side for a little over half the recommended time, then season and turn. Season the second side just before removal.
- To prevent sticking, lightly grease the grill; excess grease causes heavy smoke. For ease of cleaning, soak the broiler pan/grill upon removal.

Roasting Tips

- Dacor's optional roasting pan works particularly well and two of them will fit side by side in your oven.
- For roasting, Dacor's optional "V" shaped rack and broil/roast pan works best to allow air circulation around the food.
- If using a cooking bag, foil tent or other cover, use convection bake mode. Adjust the recipe time and temperature as well.



- When using a meat thermometer, insert the probe halfway into the center of the thickest portion of the meat. For poultry, insert the thermometer probe between the body and leg into the thickest part of the inner thigh. To ensure an accurate reading, the tip of the probe should not touch bone, fat or gristle. Check the meat temperature 2/3 of the way through the recommended roasting time. After reading the meat thermometer once, insert it 1/2 inch further into the meat, then take a second reading. If the second temperature registers below the first, continue cooking the meat.
- Allow roasts to stand 15 to 20 minutes after roasting in order to make carving easier.
- Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in bake mode and may require moist cooking techniques. Follow your favorite cookbook recipes.

Operating the Range

High-Altitude Cooking

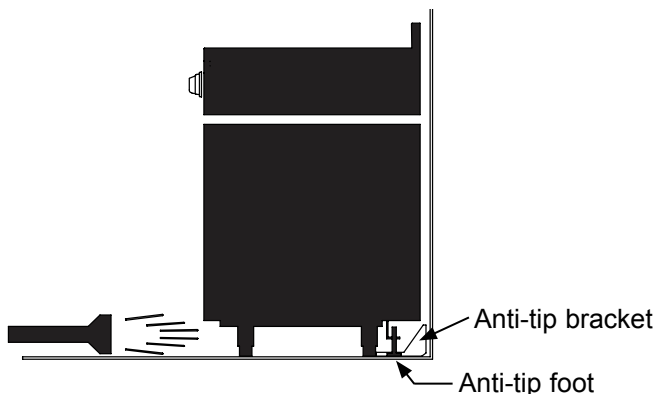
Due to the lower atmospheric pressure at higher altitudes, foods tend to take longer to cook. Therefore, recipe adjustments should be made in some cases. In general, no recipe adjustment is necessary for yeast-risen baked goods, although allowing the dough or batter to rise twice before the final pan rising develops a better flavor. Try making the adjustments below for successful recipes. Take note of the changes that work best and mark your recipes accordingly. You may also consult a cookbook on high altitude cooking for specific recommendations.

Altitude (feet)	Baking powder: for each tsp, decrease by:	Sugar: for each tsp, decrease by:	Liquid: for each cup, add:
3000	5-10%	10-25%	5-10%
5000	10%	10%	20%
7000	25%	20%	20-25%

Care and Cleaning

WARNING

- Clean only the parts of the range listed in this manual. Clean them only in the manner specified.
- To avoid dangerous fumes or damage to your range's surfaces and accessories, use only the types of cleaning solutions specified in this manual.
- To avoid electric shock or burns, turn off the burners and oven and make sure that all parts are cool before cleaning. DO NOT turn the burners on during cleaning.
- To prevent damage, do not use abrasive or corrosive cleaners or applicators such as steel wool or scouring pads on any part of the range unless instructed to do so. Use only a sponge, soft cloth, fibrous or plastic brush or nylon cleaning pad for cleaning the surfaces of your range.
- Do not use a steam cleaner to clean the range. Steam could penetrate the electrical components and cause a short circuit.
- To reduce the chance of electric shock. Disconnect the range power cord from the electrical outlet before cleaning.
- Ensure that the anti-tip bracket is engaged after the range is moved out for cleaning. Use a flashlight to look underneath the range and verify that the anti-tip bracket covers the anti-tip foot when the range is moved back into place.



About Self-Cleaning

WARNING

- DO NOT TOUCH THE OUTSIDE SURFACES OF THE RANGE, ESPECIALLY THE BACKGUARD, DURING OR IMMEDIATELY AFTER THE SELF CLEAN PROCESS. THEY WILL BE HOT.
- CAUTION: DO NOT LEAVE FOOD, COOKING UTENSILS, OVEN RACKS, THE CONVECTION FILTER, ETC., IN THE OVEN DURING THE SELF-CLEAN PROCESS.
- Always wipe up excess grease and other food spills with a damp cloth prior to using the self clean feature.

Important Things to Know About the Self Clean Process

- During self clean, the oven is heated to a very high temperature which burns off any deposits on the inside surfaces of the oven. Self-cleaning eliminates the need for manual scrubbing of interior surfaces. The oven will run better, will provide better baked goods and produce less smoke and odors when it is clean.
- The oven door locks automatically during the self clean process and during cool down for safety.
- The self clean process takes approximately 2 1/2 hours.
- It is normal for the oven to emit popping sounds during self-cleaning. It is also normal for the oven to emit smoke during the first few self clean processes.
- In the event of power failure, the door will remain locked and self clean will start over when power is restored.
- The light and convection fan switches do not operate whenever the door is locked.

How to Use the Self Clean Feature

1. Before self-cleaning the oven, remove the racks, the convection filter, all cookware (pots, pans, forks, etc.), foil and any other loose objects from the oven chamber. See page 51 for filter cleaning instructions.
2. Clean soil from the porcelain surfaces of the door outside of the door gasket. Rinse surfaces well with a solution of vinegar and water, then wipe dry. Heavily soiled areas may be cleaned with a non-scratching scouring pad.
3. Clean the door gasket by dabbing it with a solution of water and mild soap.

WARNING

- Take extreme caution when cleaning the door gasket. Rubbing or displacing it may damage the tight door seal required for proper cooking and self-cleaning.
 - Do not try to force the door open after it is locked. Damage to the door or latch may result.
4. Turn on kitchen fans or vents to help remove odors during the Self Clean process.
 5. Make sure the oven door is completely shut.
 6. Push in on the oven control knob and turn it to **CLEAN**. The knob lights to indicate that self clean is running. The oven door automatically locks during self-cleaning. The door latch prevents the door from being opened since the high interior oven temperatures can easily cause injury. The door will latch within about 15 to 20 seconds.

Care and Cleaning

- If you want to stop the self clean process before it is complete, turn the oven control knob to the **OFF** position. If the oven temperature is 600°F (315°C) or below, the door latch will release after a several seconds. Otherwise, the oven door will remain locked until the temperature cools to below 600°F.

After the Self Clean process is complete...

- The door latch will release when the oven has cooled to 600°F (315°C) or below. Exercise caution opening the door because the oven will still be hot at the time the door lock is released.
- Turn the oven knob to the OFF position, otherwise the self clean process will start again if you open and close the door after it has been released.
- Reinstall the convection filter and oven racks before using the oven.
- You may notice a powder ash residue in the bottom of the oven after self-cleaning. This condition is normal. Use a damp cloth or sponge to wipe up the residue after the oven cools down.

General Cleaning

NOTE: Your oven's self-clean feature eliminates the need for manual scrubbing of interior surfaces. The steps on the following pages are for cleaning surfaces and items that are not covered by the self-clean process.

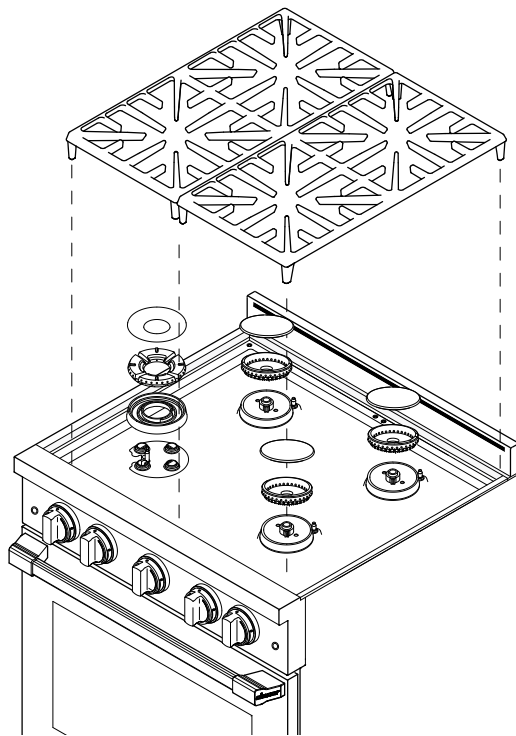
Cooktop

- To keep the cooktop looking and operating its best, clean it after every use. Also, wipe up spills that occur while cooking quickly. Be careful not to touch any hot areas.
- If you allow spills to sit on hot burner parts, they will burn on and be very difficult to clean. Certain types of food, such as tomatoes, citrus juices, vinegar, alcohol and milk can damage the finishes if you allow them to stand for any length of time.

IMPORTANT: The cooktop is exposed to extremely high temperatures. The grates are under high stress when hot utensils are placed on them. Also, the range parts are occasionally exposed to acidic food spill-overs. These severe operating conditions, cause the porcelain enamel parts on your range to undergo a change in appearance over time. If you care for and clean these parts carefully, you will slow down, but not eliminate, the aging process.

Cooktop Disassembly and Cleaning

1. Disconnect the power cord.
2. When the range is cool, remove the grates from the range.



Cooktop Disassembly

3. Disassemble the burners: Lift the burner caps and burner rings off of the burner bases.

Grates and Spill Trays

IMPORTANT: DO NOT use any of the cleaners listed below to clean the burners and igniters. See the following page for **Burner and Igniter Cleaning Instructions**.

The grates and spill tray are coated with a porcelain finish.

- For everyday cleaning, use a soft cloth or non-abrasive pad with warm soapy water to clean all of the porcelain parts.
- If necessary, tough stains may be removed by applying full-strength sprays such as Simple Green™, Ajax™ All-Purpose Cleaner or Formula 409™. To minimize wear, use the mildest cleaner needed to get the surface clean.
- For extremely stubborn stains, you may use a mildly abrasive cleaner or applicator, such as Soft Scrub™, Bon Ami™, S.O.S.® pads or other soap-filled steel wool pads. **Use these cleaners with extreme care and only on occasion.** Aggressive or extensive use of these types of abrasives will damage the finish. **Finish damage due to the use of abrasives is not covered under your warranty.**

Care and Cleaning

Cooktop Cleaning (cont.)

Cleaning the Igniters and Other Burner Components

WARNING

Use care while cleaning the igniters. The porcelain is fragile and can crack or break.

IMPORTANT: The igniters will not work properly if the burner rings, burner bases or igniters are not clean. Dirty or wet igniters may not spark at all.

After disassembling the burners, check for any dirt or grime deposited on the individual parts, including the igniters.

1. Clean completely around the igniter, including the metal top and porcelain base. A firm toothbrush is ideal for this task. Use care while cleaning because the porcelain is fragile and can crack or break. Do not use water to clean the igniters. If necessary, use a small amount of rubbing alcohol to help dissolve grime.
2. Examine the burner rings. Remove anything stuck in the holes with a straightened paper clip, wire or needle. Be careful not to scratch or damage it. Do not distort the shape of the holes.
3. Clean all the burner rings, with window cleaner or rubbing alcohol. Use a cleaning brush with plastic bristles or a firm tooth brush. When done, rinse the parts well with clean water. Dry all the parts thoroughly before re-assembling them.
4. Clean the burner caps with a solution of mild detergent and hot water.
5. Reassemble the cooktop in the reverse order (see page 6 for detailed instructions). Make sure you line up the notches on the burner rings.
6. Re-connect the power cord and test the burners after reassembling them. If the flame is uneven, be sure that all the burner parts are properly positioned, then check for any remaining dirt or grime on the burner parts or igniter. If erratic clicking is still present, make sure the igniter is completely dry. If the unit still exhibits problems after drying, call your local Dacor authorized service agent.

Porcelain Surfaces

- The oven interior, the inner side of the oven door and the spill tray are finished in porcelain enamel.
- Clean porcelain surfaces with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. Do not use abrasives or commercial oven cleaners. You may remove the rack supports to clean the surfaces behind them more easily.

Stainless Steel Surfaces

CAUTION

To prevent damage, wipe stainless steel surfaces only in the direction of the grain.

The outside surfaces of the range are covered with stainless steel. Clean these surfaces with Dacor Stainless Steel Cleaner (see page 19 to reorder). Rinse and dry with a soft, lint-free cloth. Always wipe stainless steel surfaces with the grain. A small amount of baby oil may be applied to stainless steel tops to restore lustre.

Brass, Chrome and Copper Surfaces

Clean brass, chrome and copper surfaces the same way as stainless steel surfaces (see column one).

Door Glass

Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprints or smears. Dry completely with a soft, lint-free cloth.

Griddle

Clean the griddle after each use. Wash it thoroughly in hot soapy water to avoid stains from grease build-up. The griddle is coated with a non-stick coating for easy cleaning. Warm water and liquid detergent are all that are needed for cleaning. Remove stubborn spots with a non-abrasive plastic mesh pad. To prevent scratching, do not use abrasives or abrasive cleaners. Use the soft side of a sponge to scrub it. Dry it with a lint-free cloth.

IR (Infrared) Broil Burner

WARNING

To prevent damage to the broil burner, do not spray the burner or its igniter with any type of cleaner or attempt to scrub them in any manner.

The IR broil burner is self-cleaning. To burn off any grime build-up, close the oven door and turn the oven control knob to the **BROIL** position for about ten minutes. After ten minutes turn the oven off.

Care and Cleaning

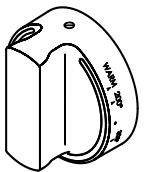
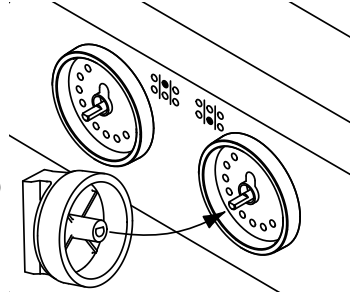
Cleaning the Knobs and Trim Rings

WARNING

- Do not operate the cooktop without the knobs and spill protector rings in place.
- Do not soak the knobs and spill protector rings in water or place them in a dishwasher.
- Do not expose the knobs to direct flame, hot utensils or other sources of heat.
- Failure to install the knobs in the correct locations may result in improper operation or damage to the cooktop griddle.

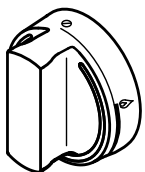
1. Disconnect power and turn the knobs to the off position to remove them for cleaning or replacement.
2. Grasp each knob and pull straight back, off of the valve shaft.

3. Clean the outside edges of the trim rings while the knobs are removed. Wipe them with a soft damp rag.
4. Wash the knobs regularly with a solution of warm soapy water. Dacor recommends hand dishwashing liquid.
5. To replace the knobs, align the "D-shaped" opening on the back of the knob with the end of the valve shaft. Carefully push the knob on until it stops. Install them in the locations shown below.
6. Reconnect the power cord.

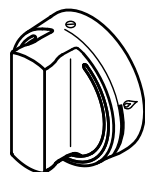


WARM 200° 300° 400° 500° BROIL CLEAN

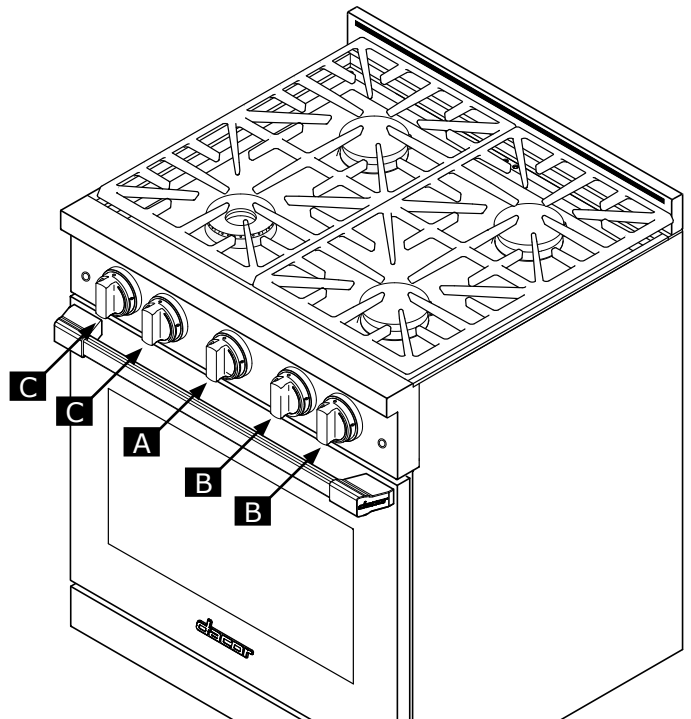
Oven Knobs **A**



Center Burner Knobs **B**



Outer Burner Knobs **C**



Knob Installation Locations

Care and Cleaning

Oven Racks

CAUTION

To prevent damage, do not leave the oven racks inside the oven during the self clean process.

The oven racks are chrome-plated. To clean, apply a solution of detergent and hot water. To clean heavy soil, use the rough side of a sponge or a scouring pad with plenty of water, or use a solution of 1 cup ammonia to 2 gallons of water.

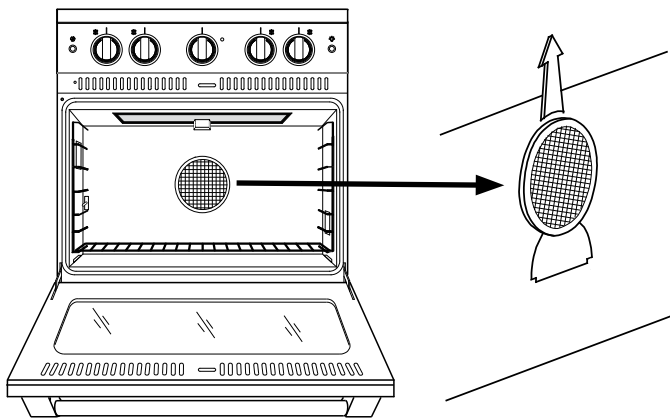
Convection Filter (Oven)

WARNING

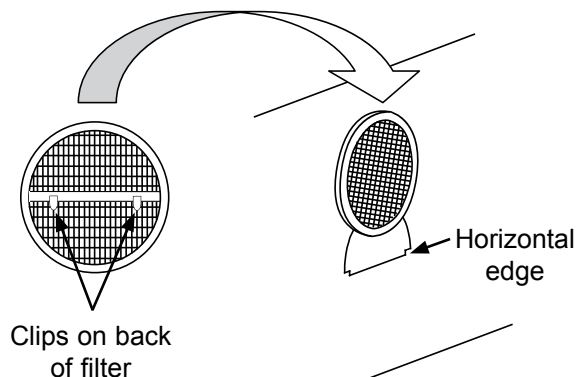
- The convection filter is made of stainless steel. Remove it only when it is cool.
- Re-install the filter before cooking in the oven again. Failure to do so will expose the convection fan blade that rotates at high speed during convection modes.

Convection Filter Removal and Cleaning

- Remove the filter regularly for cleaning. A clogged filter will reduce the effectiveness of convection cooking. Soak it in hot soapy water. Dry it completely before re-installing.



- To reinstall, orient the filter so that the mounting clips are towards the rear of the oven, open end down. Hook the mounting clips over the top of the horizontal edge across the opening.



Replacing the Oven Light

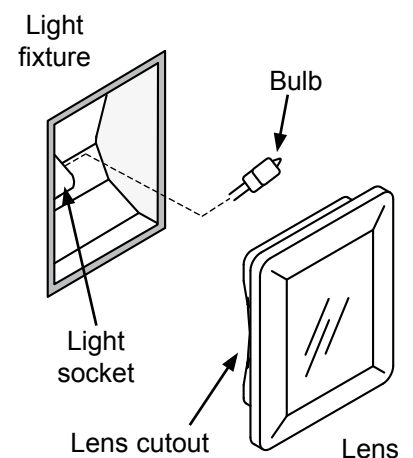
WARNING

- To prevent an electrical shock hazard and/or personal injury, make sure that power to the range has been disconnected and that the light fixture is cool before replacing the light bulb.
- Always ensure that the lens cover is in place when using the oven. The lens cover protects the bulb from breakage caused by high oven temperatures or 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.

Replacing a Light Bulb

Light bulb replacement is considered a homeowner maintenance operation. If the light does not work, before replacing it, please consult the **Problem Solution Guide** on page 20.

1. Replace the light bulb only with Dacor part number 108774. See page 19 for ordering information. **IMPORTANT:** Do not touch the replacement halogen light bulb with your fingers. Halogen bulbs are sensitive to the oils from your hand. The oils from your hand will stick to the bulb and may cause it to burn out faster than normal.
2. Disconnect the power cord from the electrical outlet.
3. Remove the rack support in front of the light.
4. Hold your hand under the lens for support and gently pry it loose using a spatula or table knife. Pull the lens cover straight out.
5. Grasp the old bulb and pull it straight out of the socket.
6. Using a glove, insert the new bulb into the socket.
7. As you reinstall the lens cover, line up the cutout on the inside rim with the light socket. Gently press it into its original position.
8. Replace the rack support and reconnect the power cord.



Troubleshooting

Problem	May Be Caused By	What to Do
Nothing works.	Range not plugged in.	Plug in range.
	Power is off.	Turn on power at circuit breaker or fuse box; check for tripped breaker/blown fuse.
	Power outage.	Contact power company.
Igniters do not spark.	Power not supplied to unit.	See Nothing works , above.
	Wet/dirty igniter.	Clean/dry igniter and burner assembly per Care and Cleaning .
No flame.	Igniter not working (no clicking sound).	See Igniters do not spark , above.
	Wet or dirty igniter.	Clean and dry per Care and Cleaning .
	Gas is turned off.	Make sure gas-supply valve is open.
	Gas supply interrupted.	Contact gas company.
Burner goes out at low setting.	Low gas pressure.	Contact gas company to have pressure tested.
	Air intake holes obstructed.	Verify no air slots on range are obstructed.
Flame distorted, yellow, or very large.	Burner parts are dirty or clogged.	Clean and dry per Care and Cleaning .
	Burner parts are not properly positioned.	Ensure burner is assembled per Setting Up the Range .
	Range set up for different gas type (natural or LP) or different altitude.	Have qualified service technician verify that range is set up for correct gas/altitude.
	Gas regulator is not installed or faulty.	Have a qualified service technician check the gas regulator.
Igniter sparks (clicks) after flame ignites.	Burner is cold.	Burners may spark up to 1 minute if cold and set to low; see Operating the Range for details on how to minimize.
	Flame distorted by air draft.	Minimize drafts around cooktop. Close nearby windows.
	Wet or dirty igniter.	Clean and dry per Care and Cleaning .
	Burner parts wet or dirty.	
	Burner parts not properly positioned.	Ensure burner is assembled per Setting Up the Range .
	Power polarity reversed/improperly grounded.	Have a licensed electrician check electrical outlet.
Orange glow on oven ceiling when broiling.	Normal operation.	IR broil burner igniter glows orange off and on when oven knob is set to broil.
Oven will not heat.	No power to range.	See Nothing Works , previous page.
	Gas is turned off.	Ensure gas-supply valve is open.
	Gas supply interrupted.	Contact gas company.
Oven lights will not work.	Light bulbs burned out.	Replace light bulbs. (See Care and Cleaning).
Convection fan does not work.	Oven in self-clean mode or was recently self-cleaned.	Ensure oven knob is not in CLEAN position and door latch has released if oven was recently self-cleaned. (See Pg. 13.)
Oven ON indicator light blinks.	Normal operation.	This light is on when the oven is on. The burner-control system turns the oven off-on to maintain the the oven-control knob temp.
Condensation on door glass.	Cold weather.	Normal in cold weather; condensation disappears after 10 minutes of operation.
Strange odor when oven is on.	Residue in oven.	Manufacturing residues on new oven surfaces; "burn-in" the oven; see Pg. 7.
Oven does not self-clean.	Oven door not shut tightly.	Check for obstructions; shut door tightly.
	Oven not set properly.	Follow directions in Care and Cleaning .
Oven door will not open.	Oven in self-clean mode or was recently self-cleaned.	Oven knob may be set to CLEAN; if so, turn knob OFF; door unlocks once oven cools below 600°F (315°C).
Foods overcook/undercook.	Incorrect cooking time, temperature.	Adjust time, temperature, or rack position.

Parts and Accessories

Description	Dacor Part Number
Dacor Stainless Steel Cleaner	A302
Halogen light bulb (120 Vac, 50 Watt)	108774
Cooktop griddle	AG30
Cooktop grill	AEGR30
Standard broil pan and broil pan grill	AER30BP
Replacement standard oven rack	107745
GlideRack oven rack	701938
Large capacity roast/broil pan with "V" shaped rack	AORPVR
Pizza baking stone	ABS16
Cookie sheets (2 per carton)	ACSRO303
Cooktop grate (2 used per unit)	101524

To order parts and accessories, contact your Dacor dealer or visit www.everythingdacor.com.

Warranty and Service

Getting Help

Before you request service:

1. Review **Before You Call For Service** section of this manual (see page 21).
2. Use the helpful tips found in our **Problem Solution Guide**.
3. Become familiar with the warranty terms and conditions of your product on the following page.
4. If none of these tips or suggestions resolves your problem, call our Customer Service center at the number below.

Dacor Customer Assurance is available 5:00 a.m. – 5:00 p.m. Pacific Time

Phone: 833-35-ELITE (833-353-5483) USA, Canada

Contact us through our website: www.dacor.com/customer-care/contact-us

Warranty and Service

Warranty

What is Covered

CERTIFICATE OF WARRANTIES: DACOR RANGES

WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

FULL ONE-YEAR WARRANTY

The warranty applies only to the Dacor appliance sold to the first use purchaser, starting from the date of original retail purchase or closing date for new construction, whichever period is longer. Warranty is valid on products purchased brand new from a Dacor Authorized Dealer, or other seller authorized by Dacor.

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 remedy it without charge to you.

All cosmetic damage (such as 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.

Consumable parts such as filters and light bulbs are not covered and are the responsibility of the purchaser.

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 not limited to religious organizations, fire stations, bed and breakfast, and spas carry a one 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.

Warranty is null and void if non-ETL or non-CUL approved product is transported from the U.S.A.

OUTSIDE THE FIFTY STATES OF THE U.S.A., 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

- Slight color variations may be noticed because of differences in painted parts, kitchen lighting, product placement and other factors; this warranty does not apply to color variation.
- Service calls to educate the customer on proper use and care of the product.
- Service fees for travel to islands and remote areas, which include but not limited to, ferries, toll roads or other travel expenses.
- Consequential or incidental damage, including but not limited to food or medicine loss, time away from work or restaurant meals.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Failure of the product caused by improper product installation.
- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood, power interruption, power surges or other acts of God.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings and other structures or objects around the product.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse or neglect.
- Discoloration of brass burner caps.

Out of Warranty

Should you experience a service issue beyond the standard warranty period, please contact us. Dacor reviews each issue and customer concern to provide the best possible solution based on the circumstances.

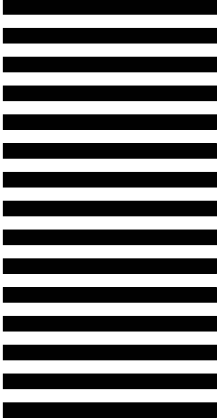
THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY 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.

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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**





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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