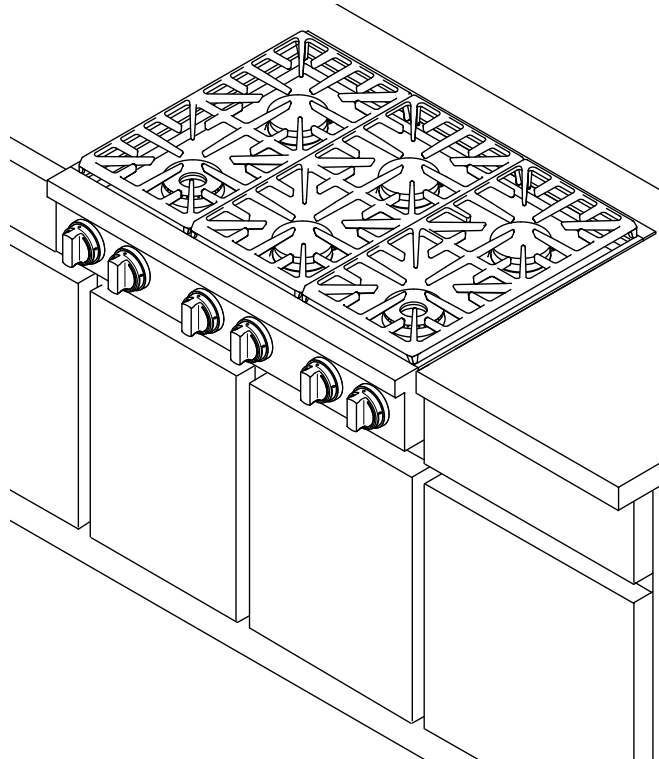


# User Manual

## Heritage Rangetop

HRTP366, HRTP486



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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 rangetop, read this manual thoroughly, starting at the **Important Safety Instructions** section (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 rangetop, first consult the **Troubleshooting** section (Pg. 12), 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](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 rangetop will deliver a top-level performance and enjoyment for decades to come.

Sincerely,

*The Dacor Customer Assurance Team*

# Important Safety Instructions

**Installer:** Leave these instructions with the appliance.

**Consumer:** Before using the rangetop, read this manual completely, and save it for personal and professional reference. Keep your sales receipt or canceled check. Proof of original purchase date is required for warranty service.

**For warranty information, see Page 12.**

If you have questions, call Dacor Customer Assurance (see previous page).

Have the complete model and serial number identification of your rangetop ready. The numbers are found on a label on the under side of the chassis. Record these numbers below for easy access.

Model number \_\_\_\_\_

Serial number \_\_\_\_\_

Date of purchase \_\_\_\_\_

Dacor continually improves product quality and performance, so we may change the appliance without updating this manual. Go to [www.dacor.com](http://www.dacor.com) to download the latest version of this manual.

## About Safety Instructions

The **Important Safety Instructions** and warnings in this manual do not cover all possible issues. Use common sense and caution when installing, maintaining, and operating the rangetop.

Always contact Dacor Customer Assurance about issues or situations you cannot resolve.

## 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.**
- **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.

### **WARNING**

**NEVER** cover any slots, holes or passages on the rangetop or rangetop chassis. Doing so blocks air flow through the rangetop and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. Keep all slots clear of grease and grime.

**READ AND SAVE  
THESE INSTRUCTIONS**

# Important Safety Instructions

## General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your rangetop, follow basic safety precautions, including the following:

### **WARNING**

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Installations with less than 2 1/2" (6.4 cm) from the rear of the rangetop to a combustible vertical surface must use Dacor backguard model AEB3609 (for 36 inch models) or AEB4809 (for 48 inch models) or a non-combustible material.
- This appliance must be properly installed and grounded by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the gas shut off valve and the power cord so that you know where and how to turn off the gas supply and disconnect power to the rangetop.
- Do not install, repair or replace any part of the rangetop unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Do not tamper with the controls. Do not adjust or alter any part of the rangetop unless specifically instructed to do so in these instructions.
- Before cleaning or performing any type of service, make sure that the gas supply is turned off and the power cord to the rangetop is disconnected.
- Only use this rangetop for cooking tasks expected of a home appliance as outlined in this manual. It is not intended for commercial or laboratory use.
- DO NOT TOUCH THE SURFACES OF THE Rangetop DURING OR IMMEDIATELY AFTER USE. After use, make sure these surfaces have had sufficient time to cool before touching them.
- Make sure individuals who use the rangetop are able to operate it properly.
- Never allow anyone, including children to sit, stand or climb on any part of the rangetop. Doing so may cause damage, serious injury or death. Do not leave children alone or unattended in the area around the rangetop. Do not allow children to play with the controls or touch other parts of the rangetop.
- Do not store items of interest to children on top of or above the appliance. Children could be burned or injured while climbing on the appliance.
- Do not attempt to use this appliance in the event of a power failure. If a power failure occurs while operating the rangetop, turn all control knobs to the **OFF** position.

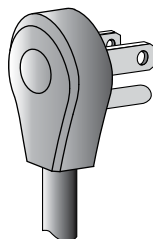
### **WARNING**

- Do not heat unopened food containers such as baby food jars and cans. Pressure build up may cause the container to burst and cause injury.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers may cause a fire hazard or damage if a burner is accidentally turned on with the cover in place.
- Clean the rangetop thoroughly before operating it for the first time.
- Clean and maintain the rangetop regularly as instructed in this manual. Keep the entire rangetop, ventilation filters and ventilation hoods free of grease that could catch fire.
- Keep combustible materials, such as paper, cardboard, plastic and cloth away from the burners and other hot surfaces. Do not allow pot holders to touch hot surfaces or gas burners.
- Do not wear loose or hanging apparel while using the rangetop. Do not allow clothing to come into contact with the rangetop and surrounding areas during and immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Do not hang flammable or heat sensitive objects over the rangetop.
- If the rangetop is near a window, do not use long curtains as window treatment. The curtains could blow over the rangetop and create a fire hazard.
- To avoid the possibility of fire, do not leave the rangetop unattended when in use.
- Use cookware only for its intended purpose. Check the manufacture's recommendations before use to determine if a utensil is suitable for use on a rangetop. Certain types of glass, ceramic and earthenware are not suitable for use on a rangetop. Personal injury or damage may result from improper cookware use.
- Select cookware carefully. Use utensils of the proper size, material and construction for the particular type of cooking being done. Utensils need to be large enough to contain the desired quantity of food without boil-overs or spill-overs. Choose pans with easy to hold handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely.
- Use extreme caution if adding water to food on a hot rangetop. The steam can cause serious burns or scalds.

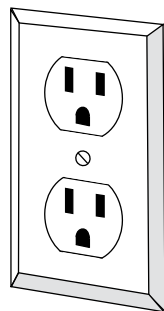
# Important Safety Instructions

## **WARNING**

- Make sure that all the rangetop parts are dry before lighting a burner.
- Turn the knobs to the **OFF** position prior to removing them from the valve stems.
- The rangetop should never be operated without the knobs and trim rings in place.
- Use only dry pot holders when removing food and cookware from the rangetop. Wet pot holders can cause steam burns.
- Non-stick coatings, when heated, can be harmful to birds. Remove birds to a separate, well-ventilated room during cooking.
- When deep fat frying:
  - ◇ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
  - ◇ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
  - ◇ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- This appliance is equipped with a three prong grounding plug for your protection against possible electric shock hazards. If only a two prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three prong electrical outlet by a licensed electrician. Do not under any circumstances:
  - ◇ Cut or remove the third (ground) prong from the power cord.
  - ◇ Use an adapter plug.
  - ◇ Use an extension cord.
  - ◇ Use a power cord that is frayed or damaged.
  - ◇ Plug the rangetop into an electrical outlet with a ground fault interrupter (GFI).



Power cord with three prong grounding plug



Three prong electrical outlet

## **WARNING**

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE:

- a. **SMOTHER FLAMES** with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- b. **NEVER PICK UP A FLAMING PAN** - you may be burned.
- c. **DO NOT USE WATER**, including wet dish cloths or towels - a violent steam explosion may result.
- d. Use a fire extinguisher **ONLY** if:
  - ◇ You have a Class ABC extinguisher, and you already know how to operate it.
  - ◇ The fire is small and contained in the area where it started.
  - ◇ The fire department is being called.
  - ◇ You can fight the fire with your back to an exit.

## **CAUTION**

- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the rangetop's surfaces. The porcelain finish may stain.
- Never use the rangetop surface as a cutting board.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the rangetop's surfaces.
- Do not expose the knobs or trim rings to direct flame, hot utensils or other sources of heat.

## **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.

# Getting to Know Your Rangetop

## Parts of the Rangetop

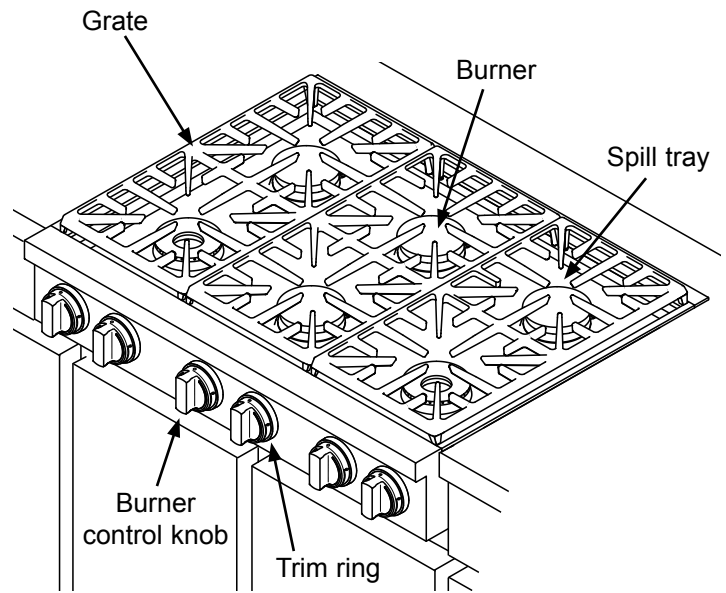
**Burners:** The rangetop's flame-less ignition system generates a spark that lights the burner when you turn the knob to **HIGH**. Gaskets under the burners prevent spilled liquids from leaking into the rangetop's internal parts. The rangetop comes with two sets of burner caps, brass and porcelain (black), to suit your taste.

**Long Life 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. The size and location of each grate depends on the model of the rangetop.

**Spill Tray:** The spill tray catches any food that falls through the rangetop grates.

**Illumina™ Burner Control Knobs:** Use the knobs to turn on the burners and adjust the flame size. The matching knob illuminates when a burner is on.

**Trim Rings:** Located behind each knob. They prevent liquids from getting into the rangetop's internal parts.



## Special Rangetop Features

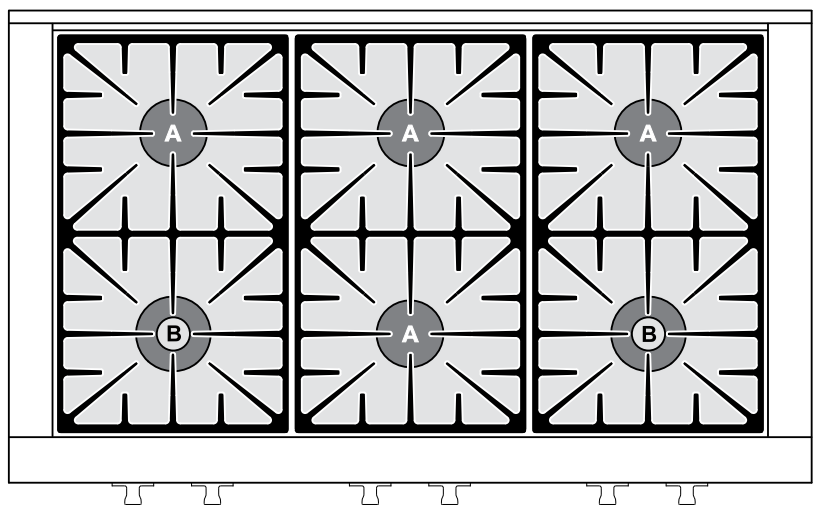
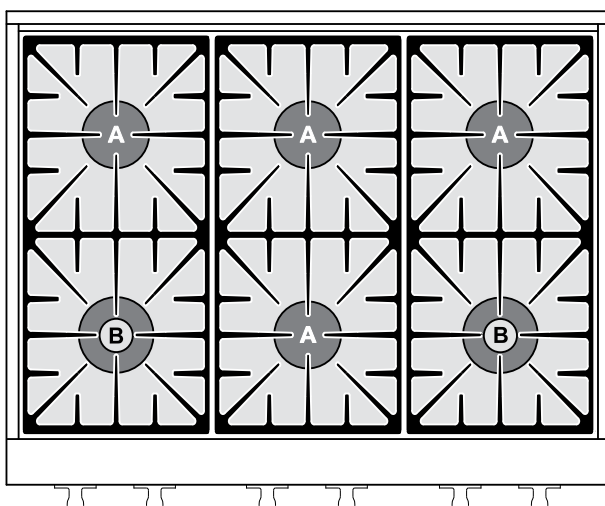
**Perma-Flame™:** The Perma-Flame instant re-ignition feature automatically re-lights a burner quickly if it goes out.

**Smart Flame™ Technology:** All burners are equipped with Dacor's Smart Flame technology. It reduces the temperature under the fingers of the porcelain-coated cast iron grates. Smart-Flame extends grate life and protects the finish.

**SimmerSear™ Burners:** Dacor's exclusive precision burner control system. Each SimmerSear burner (left front and right front) has a wider range of heat settings than the standard burners. The wider range allows you precise heat control from simmer to sear (high).

## Burner Locations

**A** Standard Burner: 2200 (800 effective) - 15000 BTU    **B** SimmerSear Burner: 1000 (800 effective) - 18000 BTU



HRTP366 - 36" Wide

HRTP486 - 48" Wide



# Setting Up Your Rangetop

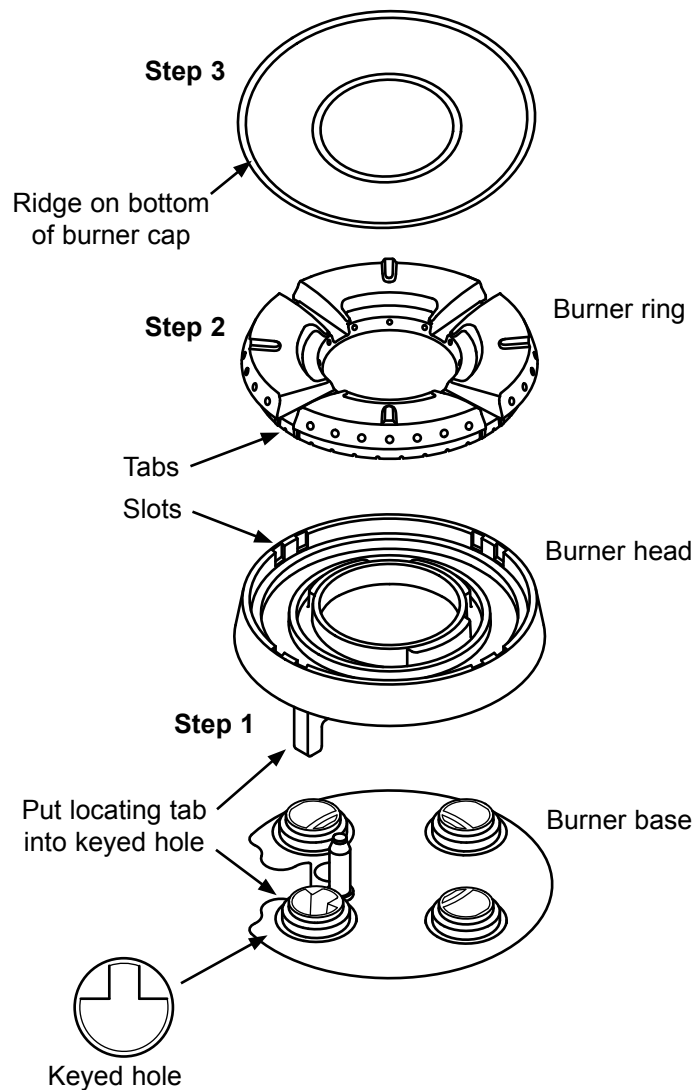
## Burner and Grate Assembly

### **WARNING**

Assemble the burners and grates only when the rangetop is cool.

### SimmerSear Burners

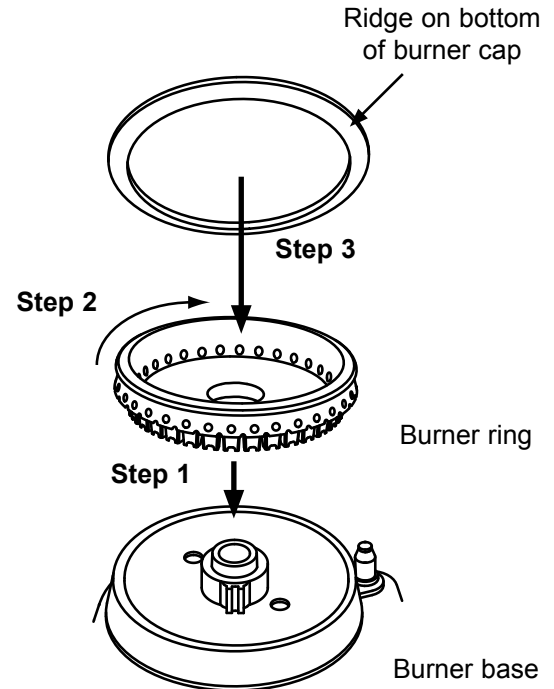
1. Put the burner heads in place as shown below. The locating tab on the burner head goes in the keyed hole as shown.
2. Put the burner rings on the burner heads as shown below. Match the tabs on the bottom of the ring to the slots on the burner head. Twist each ring back and forth slightly to make sure it is properly seated.
3. Put the burner caps on top of the burner rings. You may use either the supplied brass or porcelain caps. The ridge around the bottom edge of the cap goes around the top of the burner ring.



**SimmerSear Burner Assembly**

### Standard Burners

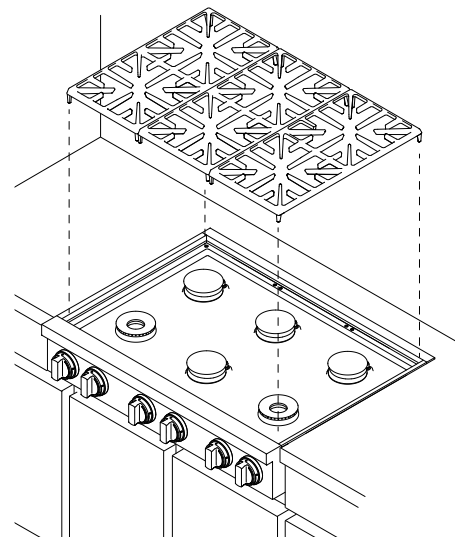
1. Put the burner rings on the burner bases as shown below. The bottom of the each burner ring fits inside the top of the burner base.
2. Turn the ring until it drops into place. Twist each ring back and forth slightly to make sure it is properly seated.
3. Put either the brass or porcelain burner caps on top of the burner rings. The ridge around the bottom edge of the cap goes around the top of the burner ring.



**Standard Burner Assembly**

### Installing the Grates

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



**continued...**

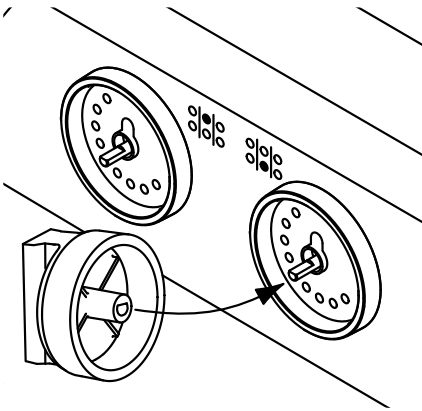
# Setting Up Your Rangetop

## Installing the Burner Knobs

### **WARNING**

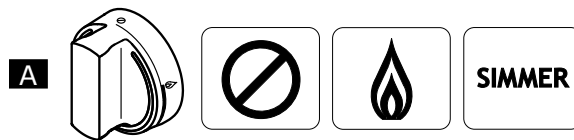
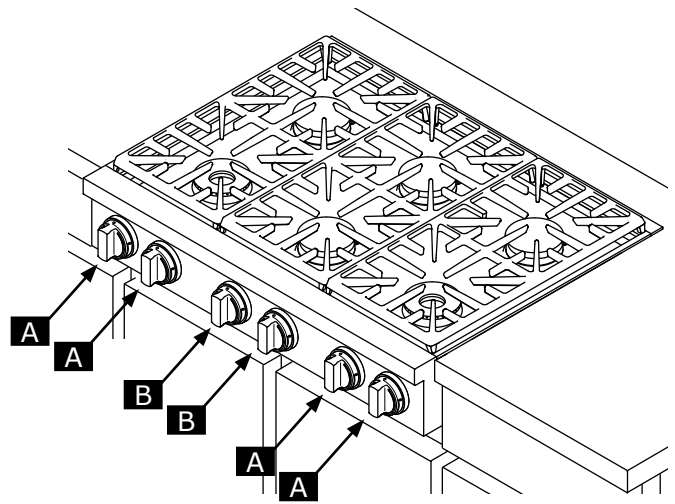
Installing the rangetop knobs in the wrong position may result in damage to the rangetop griddle. The knobs for the center burners are marked with the maximum griddle settings.

When installing 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.

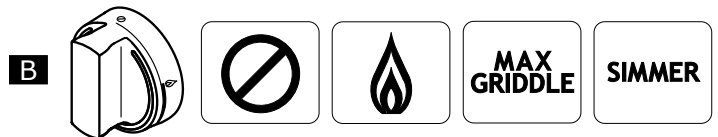


There are two different types of knobs for the rangetop. The knobs for the center burners have the words **MAX GRIDDLE** on them.

1. Put the knobs with **MAX GRIDDLE** written on them onto the inner (center burner) valve shafts.
2. Put the remaining knobs on the outer valve shafts.



Icons on Outer Burner Knobs



Icons on Center Burner Knobs

# Operating Your Rangetop

## Selecting the Cookware

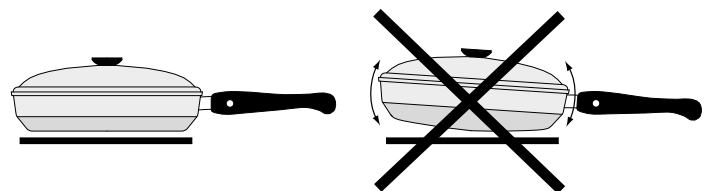
### **WARNING**

- 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 a fire hazard, reduce the flame level if it extends beyond the bottom of the utensil. Flames extending up the sides are potentially dangerous.

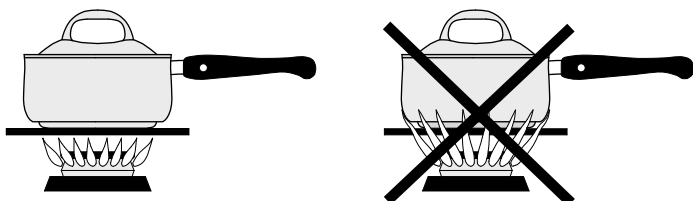
For overall safety and best rangetop performance, select the correct cooking utensil for the food being cooked. Improperly selected cooking utensils will not cook evenly or efficiently.

### 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.





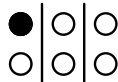
# Operating Your Rangetop

## Lighting a Burner

### **WARNING**

- To avoid the chance of fire, explosion or carbon monoxide poisoning, do not attempt to use your rangetop without the burners completely and properly assembled (see page 5). The burner rings spread the flame evenly around the burner cap. The burner rings must be properly seated for proper burner lighting and operation.
- Keep the area around the rangetop clear and free of combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air around the burner grate edges.
- 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 to make sure all control knobs are in the **OFF** position 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 electrical 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 when attempting to light a burner, turn the knob to the **OFF** position. Open a window and allow at least five minutes for the gas to dissipate. Then, repeat the lighting procedure.

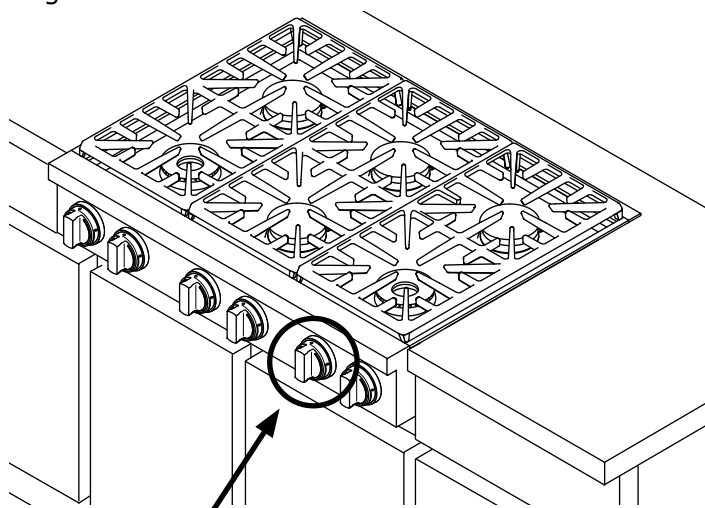
Each burner control knob has a small diagram next to it to tell you which burner it operates.



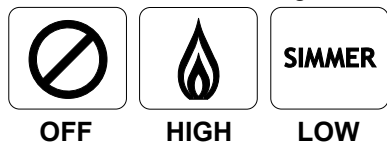
1. To light a burner, push in gently on the knob and turn it counter-clockwise to the **HIGH** position. The igniter will spark (click) repeatedly until the gas ignites. The burner should light within four seconds.
2. Once the burner is lit, set the flame height to the desired level by rotating the control knob further counterclockwise, then place the utensil on the grate.

### **IMPORTANT:**

- The flame should burn evenly around the perimeter of the burner, except underneath each grate support finger, where the flame height is reduced by Dacor's Smart-Flame feature. A normal flame is steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial operation. The orange color will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas.
- If the flame is not even around the edge of the burner, wait for the rangetop to cool and check to make sure the burner is assembled properly (see page 5).
- For proper operation, keep the burner igniters, burner rings and burner caps clean and dry. See **Care and Cleaning** starting on page 9. Dirty or wet igniters will result in constant sparking, even if there is a flame present.



Burner knob settings



# Operating Your Rangetop

## Cooking Tips

For superior cooking performance and to save energy:

- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. A higher boil than is necessary wastes energy, cooks away moisture and causes a loss in food flavor and nutrients.
- Dacor's SimmerSear feature allows you precision control of the flame. The larger the burner size, the wider the range of control. See page 4 for the heat ranges of the different burners.

- Use low or medium flame heights when cooking in utensils made of materials that are poor conductors of heat, such as glass, ceramic and cast iron. Reduce the flame height until it covers approximately 1/3 of the utensil diameter to ensure even heating and reduce scorching.
- Minimize the amount of liquid or fat to reduce cooking times.
- Use a timer rather than repeatedly removing the lid to check food. Doing so will decrease cooking time and save energy.
- Thaw foods prior to cooking to reduce cooking time.

## Using the Griddle

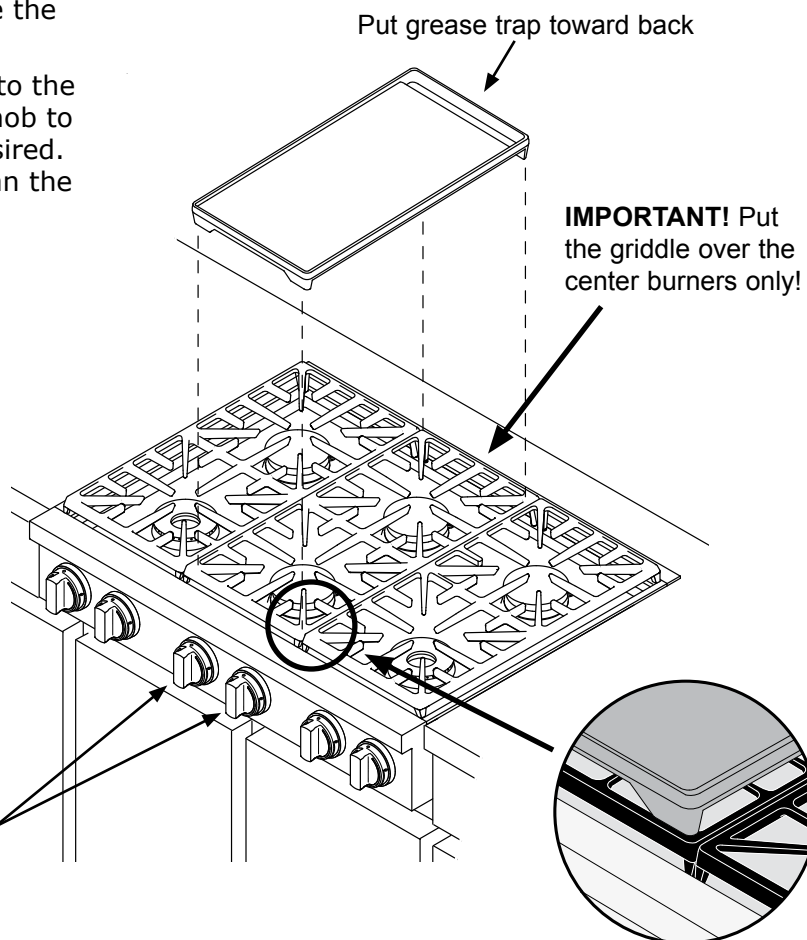
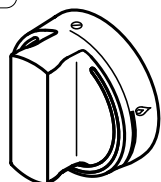
1. Before using the rangetop griddle for the first time, wash it in hot, soapy water. Rinse it and allow it to dry thoroughly.
2. With all of the burners off and the rangetop cool to the touch, put the griddle over the top of the middle grate on the rangetop. The middle grate has burners of the same size in the front and back for even heating. Fit the tabs that stick out of the bottom of the feet into the inside corners of the grate. When it is correctly installed, the griddle will rest securely about 1/2" above the top surface of the grate.
3. Turn the knob for the center front burner to the light (HIGH) position. Once lit, turn the knob to the MAX GRIDDLE position, or lower if desired. DO NOT keep the burner knobs higher than the MAX GRIDDLE setting after they are lit!
4. Repeat step 3 for the center rear burner.

### IMPORTANT:

- During cooking be careful with metal utensils on the surface because they can scratch the non-stick coating.
- Clean the griddle after each use. See page 11 for instructions.

Do not turn burners higher than the **MAX GRIDDLE** setting when using the griddle!

**MAX  
GRIDDLE**



# Care and Cleaning

## WARNING

- Clean only the parts of the rangetop listed in this manual. Clean them only in the manner specified.
- To avoid dangerous fumes or damage to your rangetop's surfaces and accessories, use only the types of cleaning solutions specified in this manual.
- To avoid electrical shock or burns, turn off the burners and make sure that all parts are cool before cleaning. DO NOT turn the burners on during cleaning.
- Do not use a steam cleaner to clean the rangetop. Steam could penetrate the electrical components and cause a short circuit. After cleaning the burners, reassemble all of the burner parts before attempting to operate the rangetop.
- After cleaning the burners, always dry and reassemble the rangetop parts completely before use. See page 5.

## CAUTION

- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch your rangetop's surfaces.
- To prevent damage, do not use abrasive or corrosive cleaners or applicators such as steel wool or scouring pads, on any part of the rangetop 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 rangetop.
- Do not remove the trim rings from the rangetop. Clean only the outside edges of the trim rings. If you get moisture inside the trim rings, damage to the knob lights or other parts of the rangetop can occur.
- Do not soak the knobs in water or put them in the dishwasher.
- Installing the rangetop knobs in the wrong position may result in damage to the optional rangetop griddle. The knobs for the center burners are marked with the maximum griddle settings.

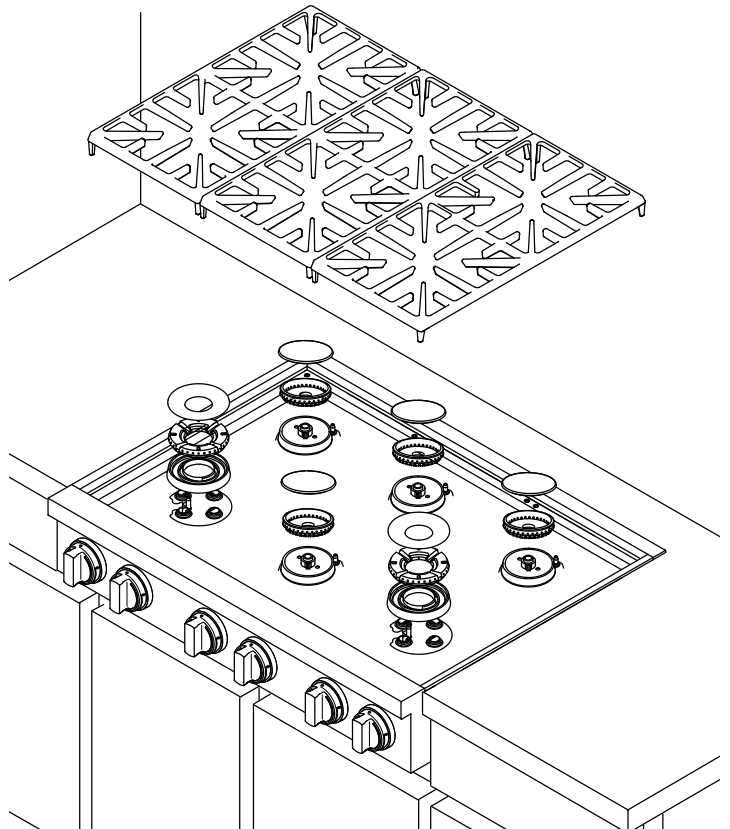
## Cleaning the Rangetop

To keep the rangetop looking and operating its best, clean it after every use. Also, quickly wipe up spills that occur while cooking. Be careful not to touch any hot areas. Spills that remain on hot burner parts will be very difficult to clean, especially if allowed to burn on. 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 rangetop is exposed to extremely high temperatures. The grates are under high stress when hot utensils are placed on them. Also, the rangetop parts are occasionally exposed to acidic food spill-overs. These severe operating conditions, cause the porcelain enamel parts 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.

## Rangetop Disassembly

1. For safety, disconnect the power cord from the electrical outlet prior to cleaning.
2. When the appliance is cool, remove the grates from the top of the rangetop.
3. Disassemble the burners. Lift the burner caps and burner rings off of the burners. Remove the burner heads from the SimmerSear burners.



continued...

# Care and Cleaning

## Cleaning the Rangetop (cont.)

### Burner Components and Igniters

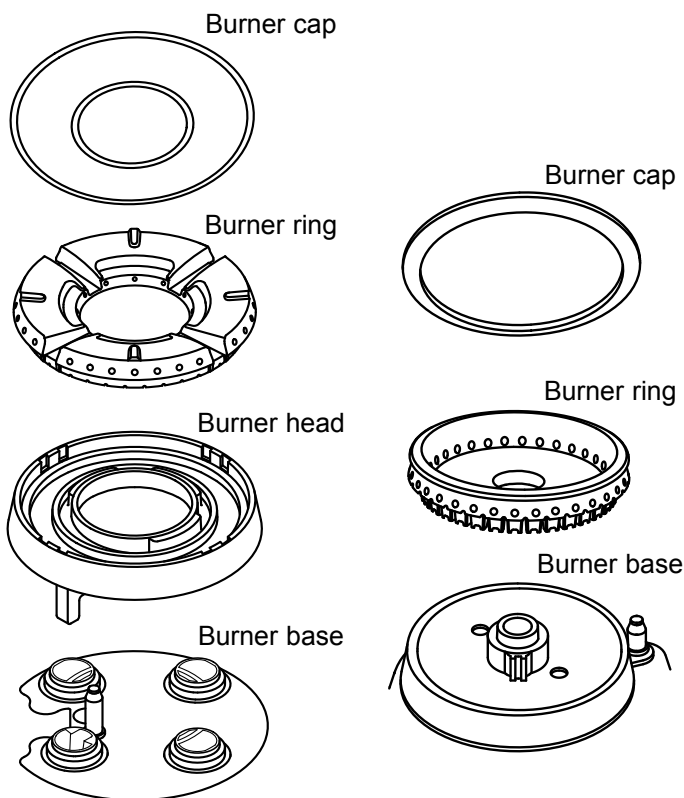
#### **WARNING**

- Use care while cleaning the igniters. The porcelain is fragile and can crack or break.
- Do not clean the burner parts in a dishwasher. They will be damaged.

**IMPORTANT:** The igniters may not spark or work properly if the burner parts or the igniters themselves are not clean and dry.

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

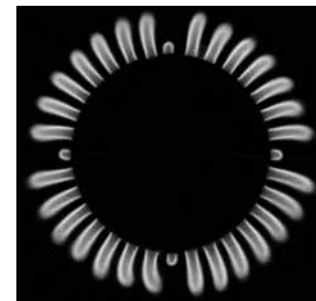
1. Use a firm toothbrush to clean completely around the igniter, including all of the metal top and porcelain base. Do not use water to clean the igniters. If necessary, use a small amount of rubbing alcohol to help dissolve grime.
2. Examine the burner rings. Remove anything stuck in the holes with a straightened paper clip, wire or needle. Be careful not to scratch or damage the ring and head. Do not distort the shape of the burner ring holes.



**SimmerSear Burner Assembly**

**Standard Burner Assembly**

3. Clean all of the burner parts, including the burner bases, with window cleaner or rubbing alcohol. Use a cleaning brush with plastic bristles or a firm toothbrush. Then, rinse the parts well with clean water. Dry all the parts thoroughly before reassembling them.
4. Reassemble according to the burner and grate assembly instructions on page 5. Test the burners after reassembling them. When the burners are installed properly, the flame will be steady. It will also have a sharp, blue inner cone that will vary in length proportional to the burner size. To increase grate life the Smart Flame feature reduces the flame height under the grate fingers. 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.



**Normal Flame Appearance**

If erratic sparking (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.

### Grates, Spill Tray and WOK Ring

#### **WARNING**

Do not clean the rangetop grates or WOK ring in a dishwasher. They will be damaged.

**IMPORTANT: DO NOT** use any of the cleaners listed below to clean the burners and igniters.

The grates, the spill tray and optional WOK ring 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

## Stainless Steel Surfaces

### **WARNING**

Always wipe stainless steel (silver colored) surfaces with the grain. To prevent scratching, do not use abrasive cleaners or scrubbers on stainless steel surfaces.

- Clean stainless steel surfaces with a mild solution of detergent and warm water. Rinse and dry with a soft, lint-free cloth.
- You may also use Dacor Stainless Steel Cleaner on the stainless steel surfaces. Use it according to the directions on the package.

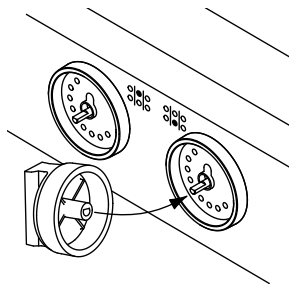
## Knobs and Trim Rings

### **WARNING**

Never block the holes in the control panel. Doing so will impair the flow of combustion air and adversely affect burner operation, possibly creating a hazardous condition.

To prevent damage, do not expose the knobs to direct flame, hot utensils or other sources of heat.

- Turn the knobs to the **OFF** position before removing them for cleaning or replacement.
- To remove the knobs, gently grasp each knob and pull straight out, off of the valve shaft.
- Wash the knobs regularly with a solution of warm soapy water. Dacor recommends hand dishwashing liquid.
- Clean the outside edges of the trim rings while the knobs are removed. Do not remove the trim rings. Wipe them with a soft damp rag. Use caution to avoid getting moisture into the control panel behind the trim rings.
- 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. Make sure you put the two knobs with the words **MAX GRIDDLE** on the two valve stems closest to the center.



## Cleaning the 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.



# Troubleshooting

Problem	May Be Caused By	What to Do
Nothing works.	Rangetop not connected to electrical power.	Check to make sure power cord is connected to electrical outlet.
	Power to electrical outlet is off.	Turn on power at circuit breaker or fuse box. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Igniters do not spark (no clicking sound).	Power not supplied to unit.	See <b>Nothing Works</b> above.
	Wet or dirty igniter(s).	Clean and dry igniter and burner assembly according to <b>Care and Cleaning</b> section.
No flame.	Igniter(s) not working.	See <b>Igniters do not spark</b> above.
	Wet or dirty igniter(s).	Clean and dry according to <b>Care and Cleaning</b> section.
	Gas is turned off.	Make sure the gas supply valve is in the on position.
	Gas supply interrupted.	Contact gas company.
Burner goes out at low setting.	Air intake holes obstructed.	Check to make sure air holes in control panel are not blocked.
	Low gas pressure.	Contact gas company to have pressure tested.
Flame is distorted, yellow or very large.	Burner parts are dirty or clogged.	Clean and dry according to <b>Care and Cleaning</b> section.
	Burner parts are not properly positioned.	Make sure burner is assembled according to the <b>Setting Up Your Rangetop</b> section.
	Rangetop set up to use a different type of gas (Natural or LP) or set up for different altitude.	Have a qualified service technician check to make sure that the rangetop is set up for the type of gas and the correct altitude.
	Gas regulator is not installed or faulty.	Have a qualified service technician check the gas regulator.
Igniter continues to spark (click) after flame ignites.	Burner is cold.	Burners may continue to spark for up to 60 seconds when cold and set to low. See <b>Operating Your Rangetop</b> section for more information on how to minimize.
	Flame distorted by air draft.	Minimize any air drafts around the rangetop. Close nearby windows.
	Wet or dirty igniter(s).	Clean and dry according to <b>Care and Cleaning</b> section.
	Burner parts wet or dirty.	Clean and dry according to <b>Care and Cleaning</b> section.
	Burner parts not properly positioned.	Make sure burner is assembled according to the <b>Setting Up Your Rangetop</b> section.
	Power supply polarity is reversed.	Have a licensed electrician check the electrical outlet.



# Warranty

## What is Covered

### **CERTIFICATE OF WARRANTIES: DACOR RANGETOPS**

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

#### FULL ONE-YEAR WARRANTY

This 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 are 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 are 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.

## 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.

# Notes

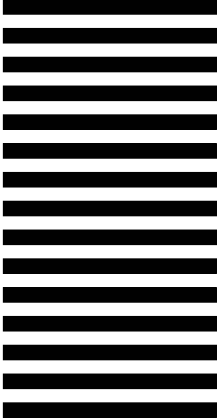


# Notes

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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](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 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 \_\_\_\_\_
- B. Oven \_\_\_\_\_
- C. Dishwasher \_\_\_\_\_
- 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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