

***dacor***<sup>®</sup>

User Manual

## Transitional Rangetop

DTT48\*960\*\*/DTT36\*960\*\*



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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 The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Dacor Appliance, read this use and care manual thoroughly, beginning with the **Before you begin** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the Troubleshooting section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

### **Dacor Customer Assurance**

- **USA**  
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**Website:** [www.dacor.com](http://www.dacor.com)

Thank you 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 product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

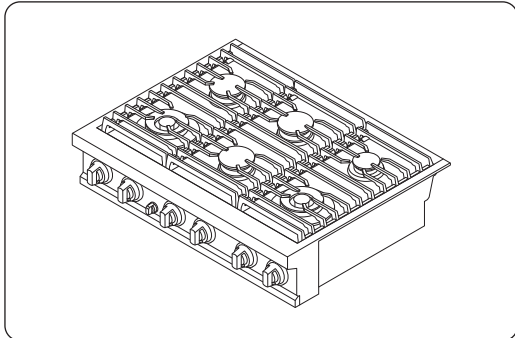
*The Dacor Customer Assurance Team*

# Before you begin

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## Important

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- The overall design and/or accessories may differ with the model.

## Installer

- To promote safety and minimize problems, read this manual thoroughly before starting the installation. Leave this manual with the user.
- Write the appliance's model/serial numbers in this manual for service/maintenance reference.

## User

- Keep this manual for personal reference and for that of inspectors, service personnel, etc.

## About this manual

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READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

## Important note to the installer

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- Read all instructions contained in these installation instructions before installing the appliance.
- Remove all packing materials from the appliance compartments before connecting the electric and gas supply to the appliance.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.
- Installation of this appliance requires basic mechanical skills.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under the Warranty.

# Before you begin

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## Important note to the consumer

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Keep these instructions with your user manual for future reference.

- As when using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your appliance is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall coverings around the rangetop can withstand the heat generated by the appliance.
- Cabinet storage space above the rangetop burners should be a minimum of 30 in (76.2 cm).

## Important note to the servicer

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The electrical diagram is attached inside the burner box.

# Regulatory Notice

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## 1. FCC Notice

### CAUTION

**FCC CAUTION:** Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 15 of FCC Rules. Operation is Subject to following two conditions:

- 1) This device may not cause harmful interference, and
- 2) This device must accept any interference received including interference that cause undesired operation.

For products available in the US/Canadian markets, only channels 1-11 are available. You cannot select any other channels.

### **FCC STATEMENT:**

This equipment has been tested and found to comply within the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorienting or relocating the receiving antenna
- Increasing the separation between the equipment and receiver

# Regulatory Notice

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- Connecting the equipment to an outlet that is on a different circuit than the radio or TV
- Consulting the dealer or an experienced radio/TV technician for help.

## **FCC RADIATION EXPOSURE STATEMENT:**

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

## **2. IC Notice**

The term “IC” before the radio certification number only signifies that Industry Canada technical specifications were met. Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

This Class B digital apparatus complies with Canadian ICES-003.

For products available in the US/Canadian markets, only channels 1-11 are available. You cannot select any other channels.



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## **IC RADIATION EXPOSURE STATEMENT:**

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

## **General safety instructions**

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorienting or relocating the receiving antennae.
- Increasing the distance between the unit and receiver.
- Connecting the equipment to an outlet that is on a different circuit than the radio or TV.

# Important safety instructions

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**WARNING:** Failure to follow the instructions in this manual exactly may cause a fire or explosion, and, consequently, property damage, personal injury, or death.

- **DO NOT** keep or use gasoline or other flammable products near this appliance.
- **IF YOU SMELL GAS:**
  - **DO NOT** light any appliances.
  - **DO NOT** touch any electrical switches.
  - **DO NOT** use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone, and follow the 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.

## Read all instructions before using this appliance

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- All electrical and gas equipment with moving parts can be dangerous. Be sure to read the Important Safety Information in this manual. The instructions must be followed to minimize the risk of property damage, injury, or death.
- Keep this manual in a handy place so you can refer to it as needed.

## Symbols used in this manual

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### **WARNING**

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

### **CAUTION**

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

### **NOTE**

Useful tips and instructions

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These warning icons and symbols are intended to prevent property damage and personal injury. Follow them explicitly.

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

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**WARNING** : This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

Gas appliances can cause low-level exposure to Proposition 65 listed substances, (including benzene, carbon monoxide, formaldehyde, and soot) resulting from the incomplete combustion of LP or natural gas.

### Commonwealth of Massachusetts

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

### General safety

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#### **WARNING**

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- **Do not touch** any surface, component, or mechanism of the appliance during or immediately after cooking.
- **Learn** where and how to shut off the valve that feeds gas to the appliance.
- **Do not let children near** the appliance. Do not let children play with the appliance or any part(s) of the appliance. Do not leave children unattended in the kitchen when the appliance is in use. For children's safety, we recommend utilizing the control/door lockout feature.
- **Remove** all packaging before operating the appliance to keep this material from catching fire. Keep all packaging away from children. Properly dispose of packaging as soon as the range is unpacked.
- **Do not keep** objects of interest to children on or around the appliance.
- **Do not operate** the range if it is damaged in any way, if it malfunctions, or is missing parts.
- **Do not use** the range as a space heater. Use the range for cooking only.

# Important safety instructions

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- **Use** only dry pot holders.
- **Do not use** the appliance to heat sealed food containers. Do not use the appliance to heat sealed food containers.
- When disposing of the appliance, **cut off** the power cord to prevent children and animals from getting trapped.
- **Unplug** the appliance before service/maintenance.
- **Make sure** all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C). Poultry should always be cooked to an internal temperature of 180 °F (82 °C).
- Keep the appliance area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.
- **Teach** children not to touch or play with the controls or any part of the appliance.
- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with a gas range unless the hood and range have been designed and tested in accordance with the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA1.1, and listed by an independent testing laboratory for combination use.

## **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 oven.

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## Fire safety

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### **WARNING**

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

- **Do not store/place/use** combustible materials (e.g., paper, plastic, pot holders, linens, gasoline, alcohol) near the appliance.
- **Do not wear** loose fitting or hanging garments while using the appliance.
- To avoid grease buildup, **regularly clean** the vents.
- **Do not let** pot holders or other flammable materials touch a heating element. Do not use a towel or other bulky cloth in place of a pot holder.
- **Do not douse** a grease fire with water. Instead, turn off the heat source, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher.
- **Do not heat** unopened food containers. The buildup of pressure may cause the containers to burst and result in injury.
- **Do not** leave items such as paper, cooking utensils or food on the appliance when not in use. Items on the appliance can ignite.
- **Do not put** any combustible material or items around the appliance.

# Important safety instructions

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## Gas safety

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### **WARNING**

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

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

- Close the valve and do not use the appliance.
- Do not light a match, candle, or cigarette.
- Do not turn on any gas or electric appliances.
- Do not touch any electrical switches or plug in a power cord.
- Do not use any phone in your building.
- Evacuate everyone from the 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.

#### **Checking for gas leaks**

- Leak-testing the appliance must be done according to the manufacturer's instructions. Do not use a flame to check for gas leaks. Use a brush to spread a soap-and-water solution around the area you are checking. If there is a gas leak, small bubbles will appear in the solution.

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## Electrical and grounding safety

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### **WARNING**

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

- Plug the appliance into a grounded 3-prong outlet.
- **Do not remove** the ground prong.
- **Do not use** an adapter or an extension cord.
- **Do not use** a damaged power plug, power cord, or loose power outlet.
- **Do not modify** the power plug, cord, or outlet.
- **Do not put** a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 20-amp, AC, fused electrical circuit for this appliance. A time-delay fuse or circuit breaker is recommended. Do not plug more than one appliance into this circuit.
- **Do not connect** the ground wire to plastic plumbing lines, gas lines, or hot water pipes.
- This appliance **must be Earth grounded**. If the appliance malfunctions or breaks down, grounding reduces the risk of electric shock by providing a safe path for the current. This appliance's power cord has a grounding plug, which must be firmly plugged into an outlet that is properly installed and grounded according to local regulations. If you are not sure your electrical outlet is properly grounded, have it checked by a licensed electrician.
- The appliance is supplied with a 3-pronged grounded plug. This cord must be plugged into a mating, grounded 3-prong outlet that meets all local codes and ordinances. If codes permit the use of a separate ground wire, we recommend that a qualified electrician determine the proper path for this ground wire.
- Electrical service to the range must conform to local codes. Barring local codes, it should meet the latest ANSI/NFPA No. 70 - Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 - Latest Revisions.
- The appliance owner shall ensure that the proper electrical service is provided for the appliance.

# Important safety instructions

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## Installation safety

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### **WARNING**

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

- The appliance should be installed and properly grounded by a qualified installer, as specified in the Installation Instructions. Adjustments and service should be performed only by qualified installer or service technician.
- **Do not try** to service/modify/replace the appliance or any part of it unless specifically recommended in this manual. All other service should be performed by a qualified technician.
- Use only new, flexible connectors when installing the appliance.
- Due to the size and weight of the appliance, have **two or more people** move the appliance.
- **Remove** all tape and packaging materials.
- After unpacking the appliance, remove all accessories from inside and around it. (Cautiously handle the heavy grates and griddles.)
- **Make sure** no parts came loose during shipping.
- **Make sure** your range is correctly installed / adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use.
- Installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.



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## Location safety

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### **WARNING**

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- This appliance is for indoor, household use only. **Do not install** the appliance outdoors or anywhere that it will be exposed to weather/water or wind/strong drafts.
- **Do not install** the appliance in a place which is exposed to a strong draft.
- Select a level, well-constructed floor that can support the appliance's weight. Synthetic flooring, such as linoleum, must withstand 180 °F (82 °C) temperatures without shrinking, warping, or discoloring. **Do not install** the appliance directly over interior kitchen carpeting unless a sheet of ¼ inch plywood or a similar insulator is placed between the appliance and carpeting.
- Select a location where a grounded, 3-prong outlet is easily accessible.
- If the appliance is located near a window, **do not hang** long curtains or paper blinds on that window.
- For the appliance to ventilate properly, make sure the appliance's vents are not blocked, and that there is enough clearance at the top, back, sides, and underneath the appliance. The vents allow the necessary exhaust for the appliance to operate properly with correct combustion.
- **Make sure** the wall coverings around the appliance can withstand heat up to 200 °F (93 °C) generated by the appliance.
- Cabinet storage above the surface of the appliance should be avoided. If cabinet storage above the appliance is necessary, allow a minimum clearance of 30 inches (76.2 cm) between the cooking surface and the bottom of the cabinets or install a range hood that projects horizontally a minimum of 5 inches (12.7 cm) beyond the bottom of the cabinets.
- **Locate** the appliance out of kitchen traffic paths and drafty locations to prevent poor air circulation.
- If the appliance is located near a window, **NEVER** hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, causing a fire hazard.

# Important safety instructions

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## Rangetop safety

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### WARNING

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

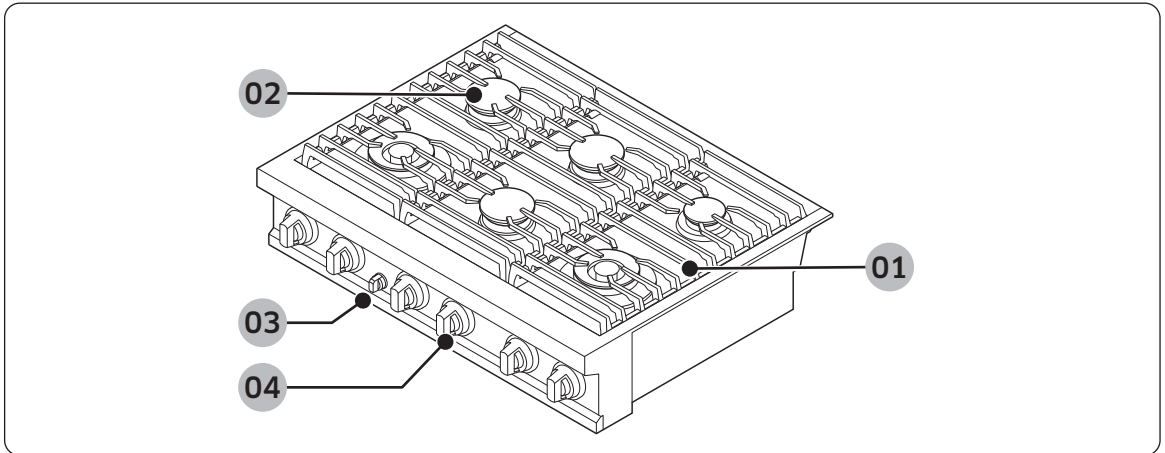
- **Make sure** all burners are off when not in use.
- **Do not use** aluminium foil to line the grates or any part of the rangetop. This can cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. **Do not leave** burners unattended on medium or high heat settings.
- Before igniting, make sure all burner caps are properly in place and all burners are level.
- **Always use** the LITE position when igniting the burners and make sure the burners have ignited. If ignition fails, turn the knob to OFF and wait until the gas has dissipated.
- When you set a burner to simmer, **do not turn** the knob quickly. Make sure the flame stays on.
- This appliance is designed for use with a wok or wok ring attachment.
- To flame food, you must have a ventilation hood. When you flame food, the hood must be on.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Before removing any parts of the burner for cleaning, make sure the rangetop is off and completely cool.
- After cleaning the burner spreader, make sure it is completely dry before re-assembling.
- **Make sure** the spark mark on the dual burner spreader is placed beside the electrode when it is assembled.
- To avoid carbon monoxide poisoning, do not pour water into the rangetop well while cleaning.
- Select cookware that is designed for rangetop cooking. Use cookware that is large enough to cover the burner grates. Adjust the burner flames so that the flames do not extend beyond the bottom of the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, do not use cookware that is substantially larger than the grate.
- Make sure cookware handles are turned to the side or rear of the rangetop, but not over other surface burners.
- Stand away from the range while frying.
- Always heat frying oils slowly, and watch as they heat. If you are frying foods at high heat, carefully watch during the cooking process. If you are going to use a combination of fats or oils when frying, mix them together before heating.

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- Use a deep-fryer thermometer whenever possible. This prevents overheating the fryer beyond the smoking point.
  - Use a minimum amount of oil when shallow pan-frying or deep-frying. Avoid cooking unfrozen food or food with excessive amounts of ice.
  - Before moving cookware full of fats or oils, make sure it has completely cooled.
  - To prevent delayed eruptive boiling, always allow heated liquids to stand at least 20 seconds after you have turned off the burner so that the temperature in the liquid can stabilize. In the event of scalding, follow these first aid instructions:
    1. Immerse the scalded area in cool or lukewarm water for at least 10 minutes.
    2. Do not apply any creams, oils, or lotions.
    3. Cover with a clean, dry cloth.
  - **Do not wear** loose or hanging garments when using the appliance. They could ignite and burn you if they touch a surface burner.
  - **Never leave** plastic items on the appliance. Hot air from the vent can melt or ignite plastic items or cause a build up of dangerous pressure in closed plastic containers.
  - **Do not place** portable appliances, or any other object other than cookware on the appliance. Damage or fire could occur if the appliance is hot.
  - **Always make sure** foods being fried are thawed and dry. Moisture of any kind can cause hot fat to bubble up and over the sides of the pan.
  - **Always make sure** the controls are OFF and the grates are cool before you remove them to prevent any possibility of being burned.
  - **Do not put** any combustible material or items around the appliance.
  - **Take care** that your hands do not touch the burners when they are on. Turn off the burners when you change a pan or pot.
  - To warm liquid such as sauces, stir it while warming.

# Overview

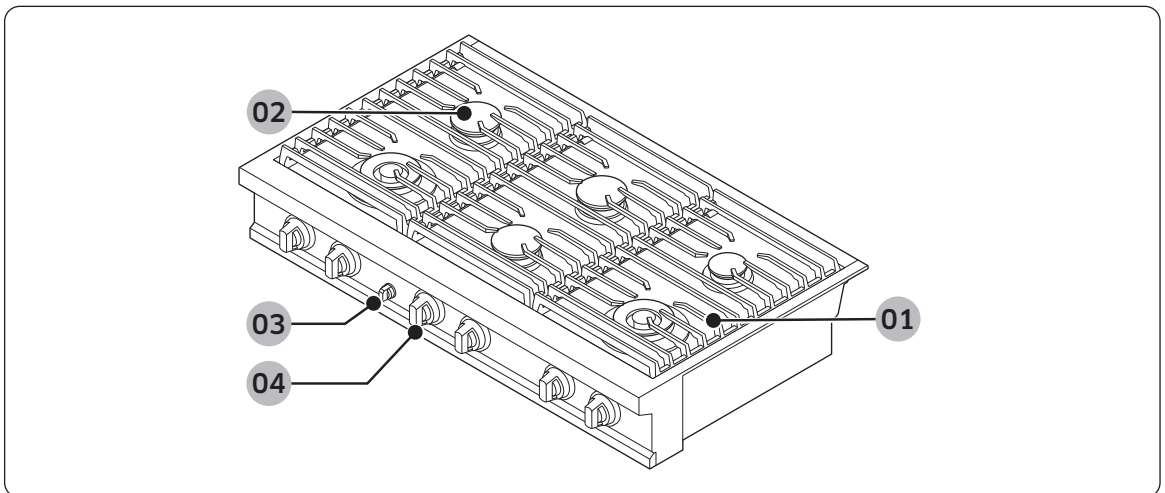
## Layout

36" Model: DTT36\*960\*\*



<b>01</b> Spill tray	<b>02</b> Surface burners
<b>03</b> Knob (Shower lighting)	<b>04</b> Surface burner knobs (6 pcs)

48" Model: DTT48\*960\*\*



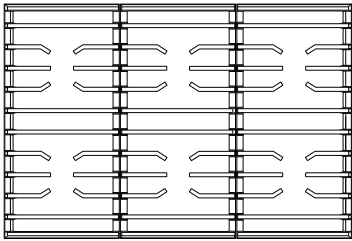
<b>01</b> Spill tray	<b>02</b> Surface burners
<b>03</b> Knob (Shower lighting)	<b>04</b> Surface burner knobs (6 pcs)

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## What's included

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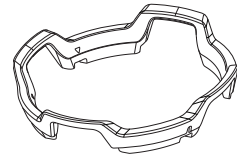
### Parts list - DTT36\*960\*\*



Grate (3)



Burner heads (6) and  
Burner caps\* (8)



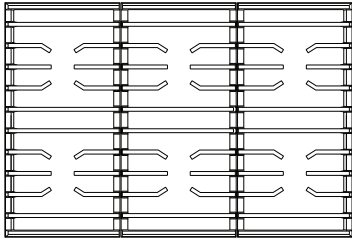
WOK Ring

The range is supplied with two different types of burner caps (brass and porcelain) to suit the customer's preference.

# Overview

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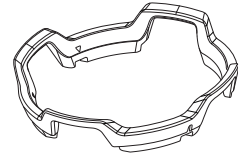
## Parts list - DTT48\*960\*\*



Grate (3)



Burner heads (6) and  
Burner caps\* (8)



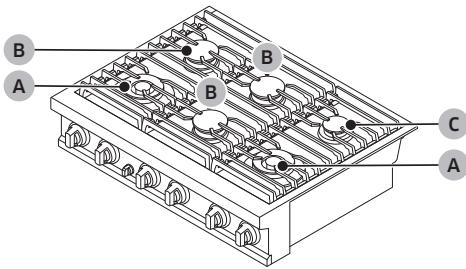
WOK Ring

The range is supplied with two different types of burner caps (brass and porcelain) to suit the customer's preference.

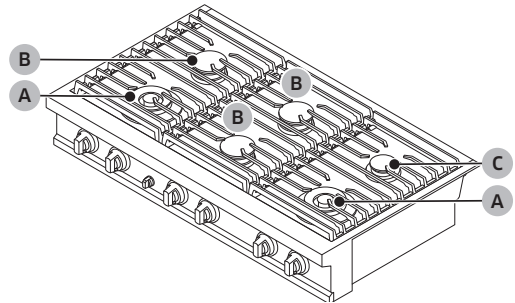
# Using the rangetop

## Burners

There are three different types of burners on your range. See the diagram below for heat output and location. The range generates a spark to light the burner when you turn the knob to HIGH. The Gaskets under the burners prevent spilled liquids from leaking into the range's internal parts. The range comes with two sets of burner caps, brass and porcelain (black), to suit your taste.



**DTT36\*960\*\***



**DTT48\*960\*\***

A	22K BTU Dual burner
B	16K BTU Stack dual burner
C	9K BTU Stack dual burner

# Using the rangetop

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Each burner is designed for specific cooking purpose as below table.

Burner	Position	Purpose	Food type
Dual burner	Right Front (RF)	Power heating/ Low simmering	Boiling food, Tomato sauce
	Left Front (LF)		
Stack dual burner	Left Rear (LR), Center Front (CF), Right Rear (RR), Center Rear (CR).	General heating/ Low simmering	General food, Casseroles

## Special rangetop features

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### 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™

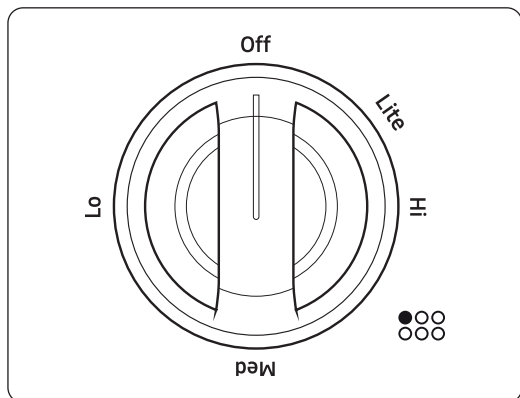
Smart Flame technology reduces the temperature under the fingers of the porcelain-coated cast iron grates. Smart-Flame extends grate life and protects the finish.

### SimmerSear™

Dacor's exclusive precision burner control system. It allows you to cook with a wide range of heat settings, from simmer to sear.



## Ignition



Each knob for surface burner has its corresponding burner. The location of corresponding burner is marked next to the knob.

### To light a burner, follow below steps.

1. Push in the knob and turn it counter clockwise to the Lite position. The igniter for the burner will Spark repeatedly until it lights. The spark makes a “clicking” sound. The burner should light within four seconds. 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. This will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas. If a burner does not ignite, the igniter continues to spark or if the flame is not spread evenly around the burner cap, see the **Troubleshooting** section on page 45.
2. Place the cooking utensil on the grate.
3. Adjust the flame to the level necessary to perform the desired cooking process.

### NOTE

When a burner knob is set to LO, the igniter may continue to spark if the burner is cold. The burner will stop sparking when warm. To reduce cold burner sparking, set the knob to HIGH for about 60 seconds, then right the flame to cook. The igniter will also spark automatically if the flame is distorted by a draft or by the household ventilation system. Eliminate any drafts or reduce the ventilation blower speed to reduce this type of problem.

# Using the rangetop

## Tips

- Food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. Maintaining a higher boil than necessary wastes energy and cooks moisture, food flavor and nutrients out of the food.
- Use a low or medium flame when cooking with utensils that are poor conductors of heat, such as glass, ceramic or cast iron. Reduce the flame until it covers approximately 1/3 of the utensil diameter. Doing so will ensure even heating and reduce the likelihood of burning or scorching the food.

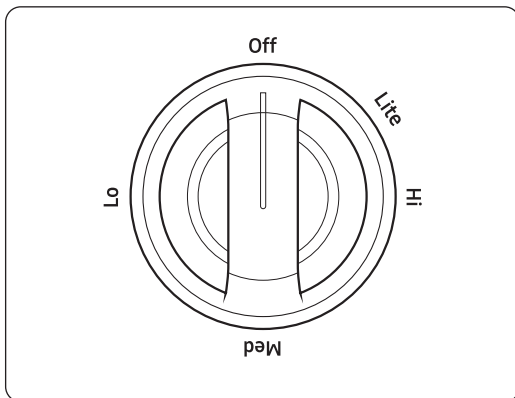
## Manual ignition

If there is a power failure, you can ignite the burner manually. Use caution when doing this.

1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in the control knob for that burner, and then turn it to the Lite position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

## Flame level

The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.



## Before using burner knobs...

To prevent accidental growth or diminishing in flame size, each burner knob only can be operated by push-turn method.

Also, it has stop points so that the user can encounter stop points when turning the knob. When encounter stop points, user should push-turn again to turn the knob. The knob can be turned only if the user intends to change flame size.

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## Cookware

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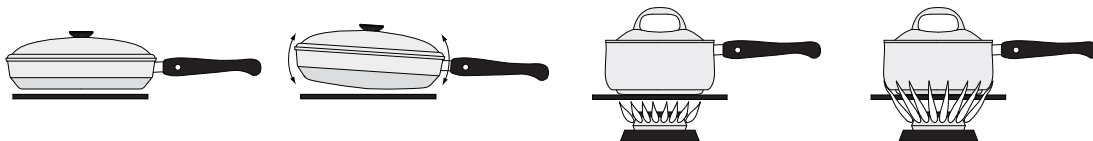
### **⚠ WARNING**

- Cookware with rough bottoms can cause permanent damage to the coated surfaces.
- 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.
- 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.
- When using glass cookware, make sure it is designed for rangetop cooking.
- Never leave plastic items on the rangetop. Hot air from the vent can melt or ignite plastic items or cause a building up of dangerous pressure in closed plastic containers.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

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

#### Use cookware that:

- Has flat, smooth bottoms and is well balanced
- Has tight fitting lids to keep heat, odors and steam in
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

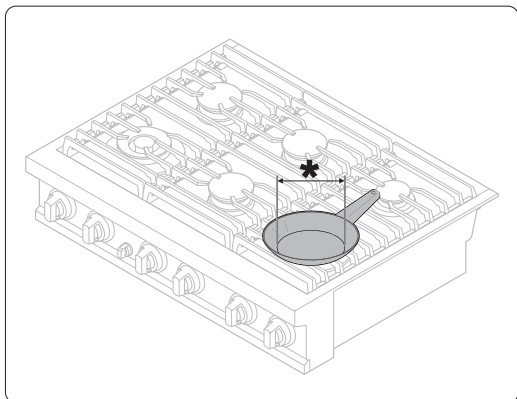


# Using the rangetop

## Material characteristics

- **Aluminum:** An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- **Copper:** An excellent heat conductor but discolors easily.
- **Stainless steel:** A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- **Cast-Iron:** A poor conductor but retains heat very well.
- **Enamelware:** Heating characteristics depend on the base material.
- **Glass:** A slow heat conductor. Use only glass cookware that is specified for rangetop cooking or oven use.

## Size limitations



### **⚠ WARNING**

Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small sized cookware.

\* 6 inches or less

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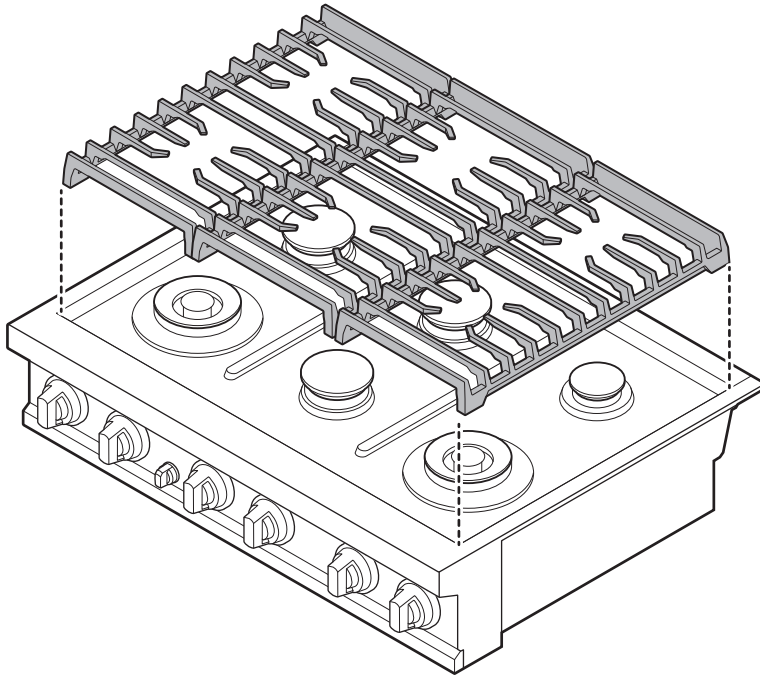
## Grates

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

 **NOTE**

The grates are heavy. Be careful handling the grates.



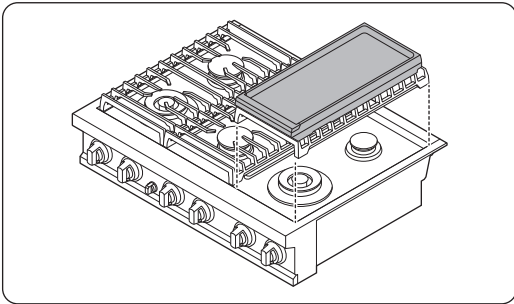
 **NOTE**

Before installing grates, please check the words under the grates. The words inform you where the front side is and the proper position of grate, right, center or left.

# Using the rangetop

## Using the Griddle (Additional purchase Accessories)

- Before using the griddle for the first time, wash it in hot, soapy water. then rinse and let it dry fully.
- For best results, preheat the griddle for 10 minutes.
- Orient the griddle's grease trap at the rear of the rangetop.



1. With all burners off and the range cool to the touch, place the griddle and grate in the center of rangetop.
  - The specified burners are the same size, which ensures even cooking front and rear.
  - Fit the tabs on the bottom of the feet into the inside corners of the grate. Slight rocking is normal.
2. Push-turn the center burners knob to the ignite (flame) setting. The burner ignites.

### CAUTION

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

### NOTE

- Refer to AMG48/36 manual for use and care instructions.
- Clean the griddle after each use.

### The information for preheating is as below table.

Type of Food	Preheating time	Preheat setting	Cook setting
Pancakes	8-10 min.	HI	MED-HI
Hamburgers	15-20 min.	HI	HI
Fried Eggs	8-10 min.	HI	MED-HI
Bacon	15-20 min.	HI	HI
Breakfast Sausages	8-10 min.	HI	MED-HI

### CAUTION

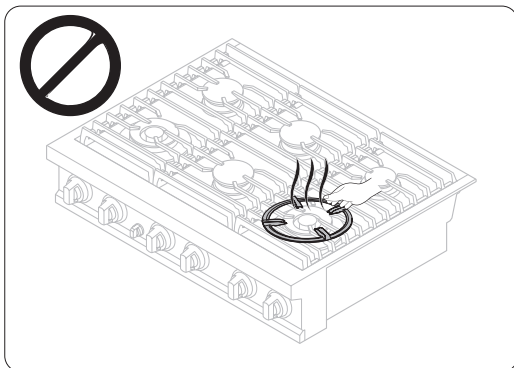
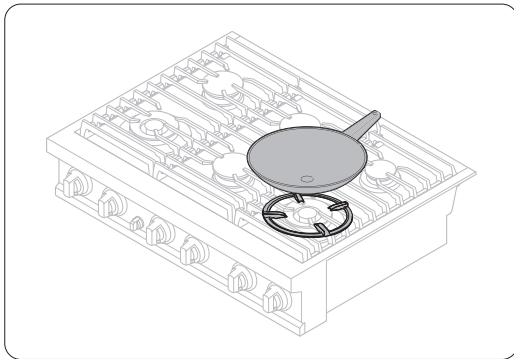
- Do not remove the griddle until the rangetop grates, surfaces, and griddle itself cool down.
- The griddle may become very hot when you use the rangetop.
- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes, for example, as a cutting board or a storage shelf.
- Do not cook excessively greasy foods. The grease may spill over.
- The griddle is quite heavy. Use both hands when placing or removing the griddle.

### NOTE

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible.

## Wok grate

Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.



1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok grate on the grate over the 22K BTU Dual burner.
3. Put a wok on the wok grate. Make sure the wok settles on the wok grate.
4. Turn on the burner, and adjust the flame level as appropriate.

### CAUTION

- Do not remove the wok grate until the rangetop grates, surfaces, and wok grate completely cool down.
- When you use the wok with the rangetop or oven, the wok grate on the rangetop may become very hot. Use oven gloves when placing or removing the wok grate.
- Do not use cookware with a flat bottom or with a diameter less than the wok ring diameter. The cookware may tip over.
- Do not use an oversized wok. The burner flames may spread out, causing damage nearby.
- Do not use the wok grate and the griddle at the same time.
- This appliance is not designed to flame foods or cook with a wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

# Using the rangetop

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## Using the Smart Connect feature

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The rangetop has a built-in Wi-Fi module that you can use to sync the rangetop with the SmartThings app. This app lets you:

- Monitor the On/Off status of the rangetop elements.

The SmartThings app may not work properly if Wi-Fi communications are compromised (e.g., blocked by other electronic appliances or outside electrical interference) or if the rangetop is installed where the signal is weak (e.g., far from the Wi-Fi source).

## Connecting the rangetop

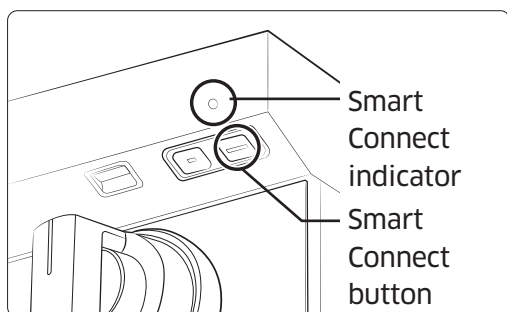
Before you can remotely control your rangetop, you must pair it with the SmartThings app.

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

### NOTE

- The Smart Connect LED indicator stops blinking but remains on, indicating the connection was successful.
- If the Smart Connect LED does not appear, follow the app's instructions to reconnect with the rangetop.





**NOTE**

The rangetop's **Smart Connect** button is under the chassis over the knob.

### To monitor the rangetop remotely

1. Make sure the Smart Connect LED indicator appears. If it does not appear, press the **Smart Connect** button, after which the rangetop can be monitored remotely with a connected remote device.
2. Select the rangetop icon on the SmartThings app to open the rangetop monitor app.

### Smart Connect on/off

If you set the Smart Connect to Off, mobile devices cannot connect to the rangetop. To turn Smart Connect on and off, press Smart Connect button under the chassis.

**NOTE**

- The Smart Connect LED indicator appears. The indicator remains as long as Smart Connect is active.
- The rangetop continues operating even if the Wi-Fi connection is lost.
- Smart Connect will not work properly if the Wi-Fi Connection is unstable.
- See the SmartThings app's user manual for details. You can also visit [www.dacor.com](http://www.dacor.com) where you can view the Smart Connect web manual.

# Using the rangetop

## Using the hood control feature



### NOTE

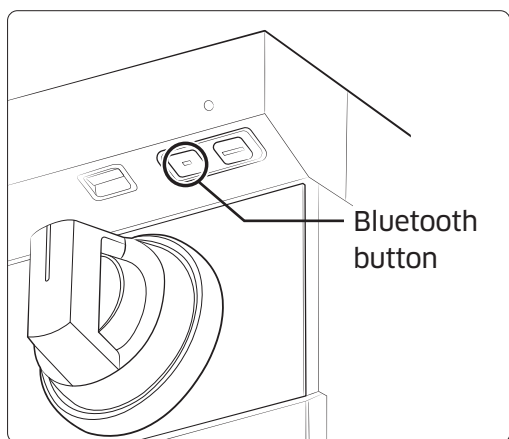
The rangetop features a Bluetooth device that connects a Dacor hood-control rangetop to certain hood models.

In this table, either of the listed hood-control rangetops at left will work with any of the hood models at right.

	Hood-Control Rangetop	Hood
Model	DTT36*960**, DTT48*960**	DHD30M967W* DHD36M987W* DHD48M987W* DHD36M967I* DHD48M967I*

To connect a hood-control rangetop with a hood:

1. Download and run the SmartThings app on your smartphone, then complete the Smart Connect procedure to connect to the rangetop.
2. Follow the Bluetooth instructions of the hood-control model, and activate the Bluetooth connection.
3. Press the **Bluetooth** icon  on the hood-control panel. The **Bluetooth** icon  LED blinks.
4. Press the **Bluetooth** button on the rangetop. Pairing begins. When pairing is finished, the Bluetooth LED indicator glows steadily.
5. Follow the instructions in the rangetop user manual and in the app's guide to control the hood.

**NOTE**

The **Bluetooth** button is under the chassis over the knob.

**Bluetooth on/off**

Press the **Bluetooth** button under the chassis.

**NOTE**

- The hood's Bluetooth LED remains on as long as Bluetooth is enabled.
- If the connection is unsuccessful, you cannot monitor and control the hood with the SmartThings app.
- If not connected to the rangetop, you can use a Bluetooth connection to pair the rangetop with the hood and sync them. To do this, follow the Bluetooth connection steps on the left.
- Bluetooth will not work properly if the Bluetooth connection is unstable.
- See the SmartThings app manual for details.

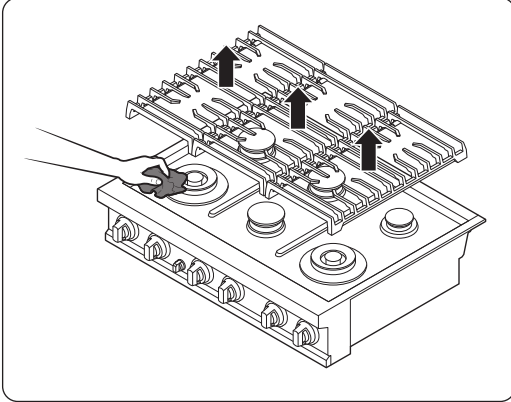
# Care and maintenance

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## Cleaning the rangetop surface

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You should clean up spills immediately.



1. Turn off all burners.
2. When the grates have cooled sufficiently, remove them.
3. Clean the rangetop surface with a soft cloth. If spills run into gaps in the burner components, remove the burner gaps and head, and wipe up the spills.
4. When finished cleaning, reassemble the burners, and reposition the grates.

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## Stainless steel surfaces

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1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. Dry the surface with a soft, dry cloth.
5. Repeat Steps 2 - 4 as needed.

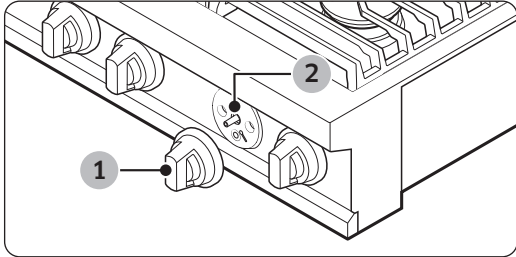
### CAUTION

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

# Care and maintenance

## Control knobs

Turn off all burner knobs.



**01** Grasp each knob and pull backward to remove.

**02** Spill protector. Do not remove.

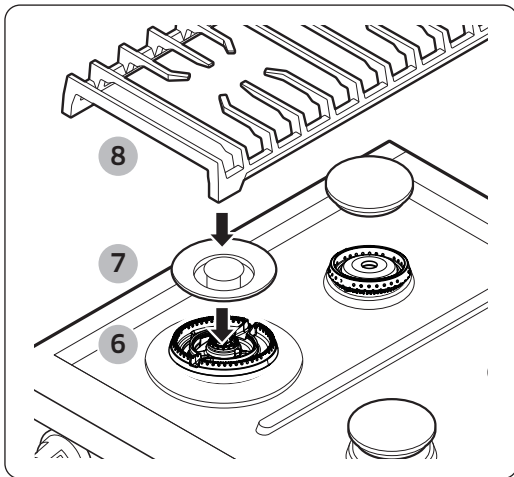
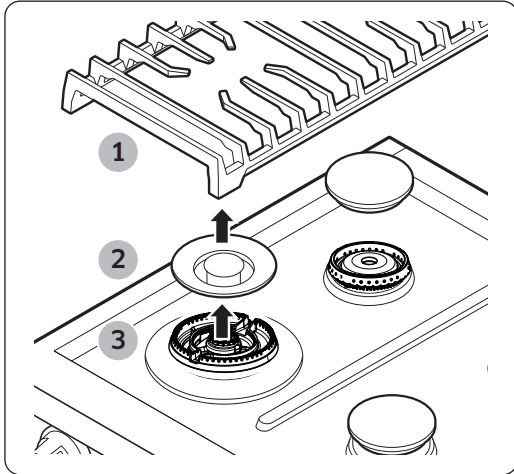
1. Pull the knobs off their valve stems.
2. Clean the knobs in warm, soapy water, then rinse and dry them thoroughly.
3. Clean the stainless-steel surfaces using stainless-steel cleaner.
4. Re-attach the knobs in the **OFF** position to the control valve stems.

### **CAUTION**

- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

## Burner grates and components

Turn off all surface burners and make sure they have all cooled down.



1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean the grates and burner components in warm, soapy water. (Do not use steel-wool pads or abrasive cleaners.)
5. Rinse and dry grates and burner components thoroughly.
6. Reassemble the burner heads, making sure to insert a starter electrode through the hole in each head.

### NOTE

See Pages 42-44 for details on how to reassemble the burner components.

7. Reassemble the remaining burner components, making sure the caps lie flat on top of the heads.
8. Re-install the burner grates in their respective positions.
9. Turn on each burner to verify that it works properly, then turn off the burner.

# Care and maintenance

## Burner caps and heads

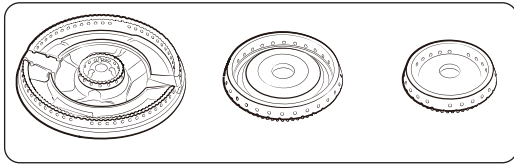
### NOTE

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

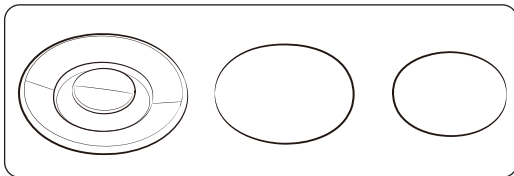
Wash burner caps and burner heads in hot, soapy water and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food particles. Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

### CAUTION

- Do not wash any burner parts in a dishwasher.
- Do not use steel wool or scouring powders to clean the burners.



Brass burner head



Brass burner Caps

### NOTE

- The brass parts of your burner will change color. However, this will not affect performance.
- After cleaning, check that all burner ports are unclogged.
- You may swap out the original burner caps for porcelain caps if desired.
- To remove burnt on grease, soak the brass burner cap in 1 cup of water and either 1 table spoon of white vinegar or 1 table spoon of lemon juice. Do not use metallic brush while cleaning it. It can damage the brass parts.



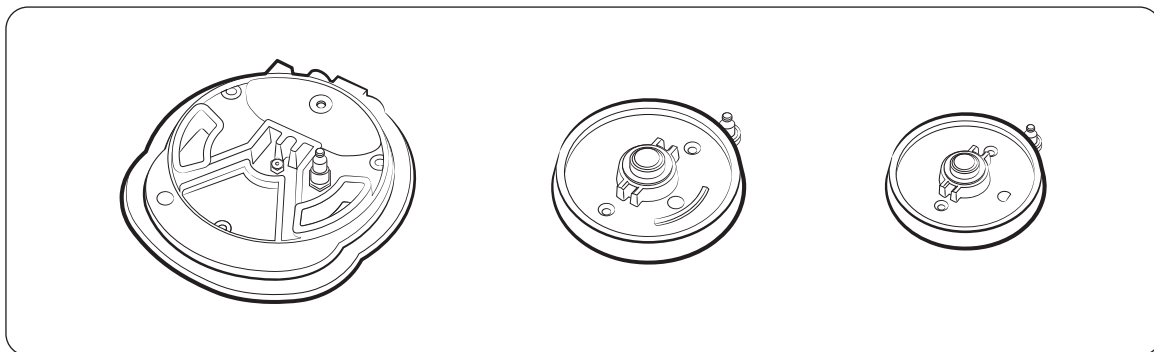
## Burner bases

### ⚠ CAUTION

The burner bases are not removable; do not try to disassemble them.

Make sure that no water gets into the burner bases and the brass gas orifices.

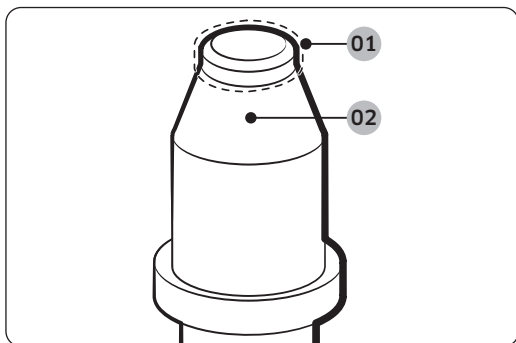
Wipe them clean with a damp cloth, being careful not to mar or deform the bases. Make sure the bases are completely dry before using the rangetop.



## Electrodes

### ⚠ CAUTION

Do not attempt to remove the electrode from the rangetop or burner bases.



**01 Metal part:** Clean this metal part

**02 White ceramic part:** Do not clean this white ceramic part with an emery board

You should never be cooking while you're cleaning the rangetop.

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

Before reassembling the surface burners, push down gently on each of the white ceramic electrodes to make sure they are pressed against the burner bases.

### 📄 NOTE

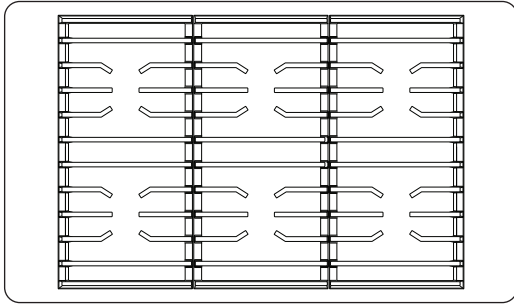
Do not attempt to remove the electrode from the rangetop.

# Care and maintenance

## Grates and wok grate

### CAUTION

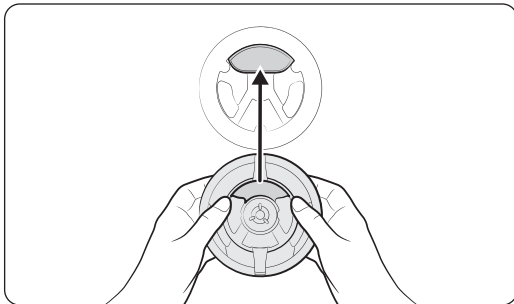
Do not clean the grates or wok grate in a dishwasher. They will be damaged.



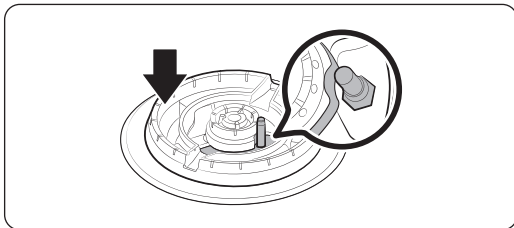
You should wash the grates regularly and after spillovers. They are not dishwasher-safe. To clean the grates, wait until they are cool enough to touch safely, then remove them from the rangetop, and wash them with hot, soapy water. Rinse the grates with clean, and dry them thoroughly. Reposition the grates securely as instructed earlier in this manual.

## Burner head and cap replacement

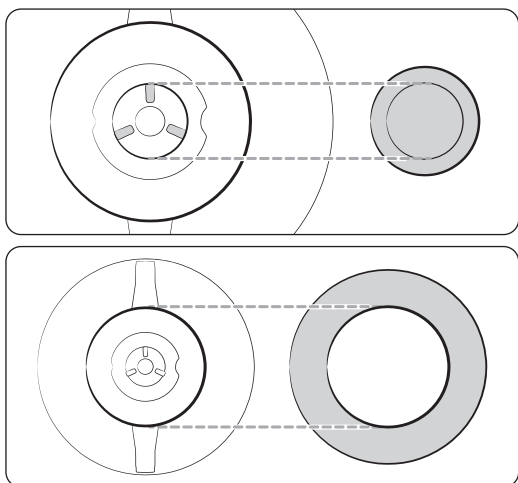
### Dual Burner head / caps



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



2. Install the burner head so the electrode passes through its opening in the head. Verify that the burner head lies flat on the rangetop.

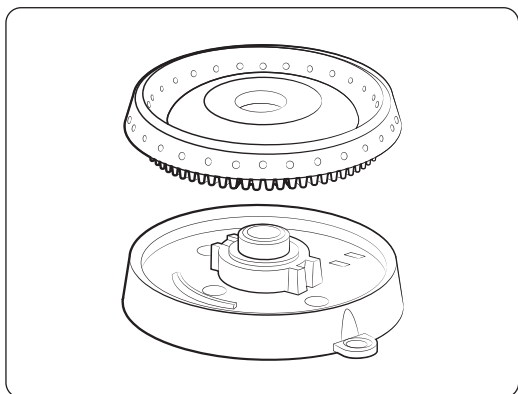


3. Match the burner caps to the burners by size, and then re-install the caps on the burner heads.

**⚠ CAUTION**

Each cap fits on a specific burner head. Verify that each cap is installed and lies flat on the correct head.

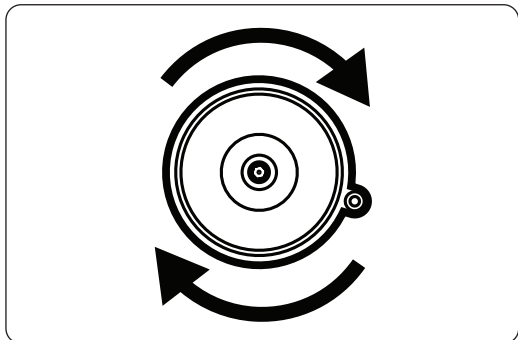
### Round Burner head / caps



1. Put the burner heads on the burner bases as shown at left. The bottom of the burner head fits inside the top of the burner base.
2. Turn the head until it drops into place. Twist each head clockwise and counter-clockwise slightly to make sure it is properly seated.
3. Place the burner caps (brass or porcelain) atop the burner rings. The ridge around the bottom of each cap fits around the top of the ring.

**⚠ CAUTION**

Verify that all burner components rest stably in place. If any components are askew, disassemble them, and redo the installation for any improperly installed components.



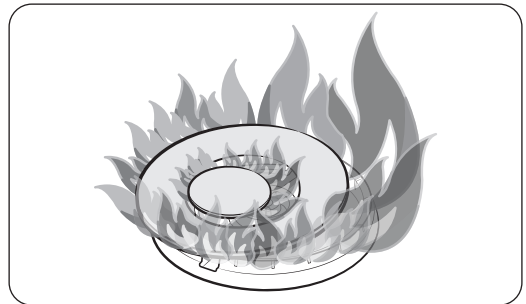
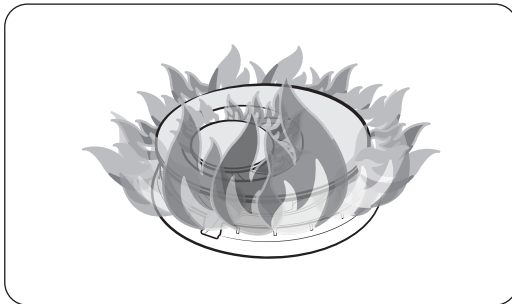
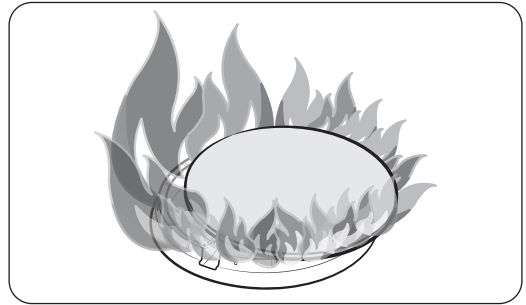
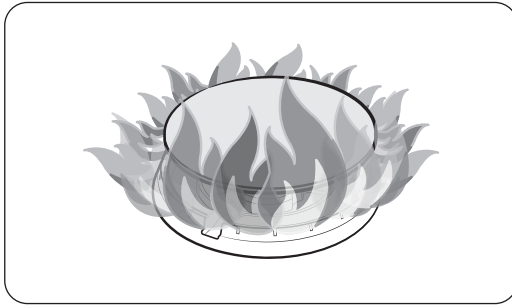
# Care and maintenance

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 **NOTE**

After installing the burners, verify that they will work properly.

Improperly installed components will result in poor ignition or uneven flames (as shown in the illustrations).



# Troubleshooting

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If the rangetop malfunctions, before calling for service, review the tables in this section for a possible resolution of the issue.

## Checkpoints

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### Gas safety

Problem	Possible cause	Action
You smell gas.	The surface burner knob is not in the <b>OFF</b> position and the burner is not lit.	Turn the burner knob to <b>OFF</b> .
	There is a gas leak.	<ul style="list-style-type: none"><li>• Clear all occupants from the room/building/area.</li><li>• Immediately call your gas supplier from a neighbor's home; your own phone may cause a spark that ignites the gas; follow the gas supplier's instructions.</li><li>• If you cannot reach your gas supplier, call the fire department.</li></ul>

# Troubleshooting

## Surface burner

Problem	Possible causes	Action
All burners do not light.	The rangetop is unplugged.	Make sure the power cord is plugged into a live, grounded outlet.
	A fuse may have blown; the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See your rangetop's Installation Instructions.
Surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the Lite position.
	<ul style="list-style-type: none"> <li>The burner caps are not in place.</li> <li>The burner base is misaligned.</li> </ul>	<ul style="list-style-type: none"> <li>Clean the electrodes.</li> <li>Put the burner cap on the burner head.</li> <li>Align the burner base.</li> </ul>
A surface burner clicks during operation.	The control knob has been left in the Lite position.	After the burner ignites, turn the control knob to the desired setting; if the burner still clicks, contact a service technician.
The burners do not burn evenly.	Burner components are not assembled correctly.	Review pages <b>42-44</b> .
	Burners are dirty.	<ul style="list-style-type: none"> <li>Clean the burner components.</li> <li>Review pages <b>39, 40, 42</b>.</li> </ul>
Very large or yellow surface burner flames.	The wrong burner orifice is installed.	Check the burner orifice size, and contact your installer if you have the wrong orifice (LP gas instead of natural gas or vice versa).

# Warranty and Service

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## Warranty

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### 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

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 are not limited to religious organizations, fire stations, bed & 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.

# Warranty and Service

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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.



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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.

# Appendix

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## Model name & serial number

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Both the model name and the serial number are labeled on the right side of product.

For later use, write down the information or attach the additional product label (located on the top of the product) onto the current page.

Model Name \_\_\_\_\_

Serial Number \_\_\_\_\_

# Open Source Announcement

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The software included in this product contains open source software. You may obtain the complete corresponding source code for a period of three years after the last shipment of this product by sending an email to <mailto:oss.request@samsung.com>.

It is also possible to obtain the complete corresponding source code in a physical medium such as a CD-ROM; a minimal charge will be required.

The following URL [http://opensource.samsung.com/opensource/OVEN\\_HKM\\_TZ/seq/0](http://opensource.samsung.com/opensource/OVEN_HKM_TZ/seq/0) leads to the download page of the source code made available and open source license information as related to this product. This offer is valid to anyone in receipt of this information.





Dear Valued Customer,

Thank you for purchasing Dacor. We hope our products empower your passion for cooking!

Inside this box is a set of brass burner caps. These caps are meant to provide an elegant look to your new Dacor product. These caps may be used for cooking, but please know beforehand that they will discolor when used. This is a natural reaction of brass when it comes in contact with the gas flame. We have also included a set of black porcelain burner caps with this product in case you are concerned about the discoloration. Discoloration of burner caps is not covered under our warranty, but new burner caps may be ordered from us if necessary.

We truly hope you enjoy many years of great cooking with your Dacor. If we can be of service, please contact our team at 833-353-5483(USA), 844-509-4659(Canada).

Sincerely,

*The Dacor Customer Assurance Team*



**IMPORTANT:**

Your warranty will not begin 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 for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and we do not consider the sale of such information to be a proper way of expressing our gratitude!

**Owner's Name:**

Street: \_\_\_\_\_  
Last (Please Print or Type) First Middle

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

**Purchase Date:** \_\_\_\_\_ **Email:** \_\_\_\_\_ **Telephone:** \_\_\_\_\_

Dealer: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

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

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

- 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 are the brands of appliances that you have in your kitchen?

- A. Rangetop \_\_\_\_\_
- B. Oven \_\_\_\_\_
- C. Dishwasher \_\_\_\_\_
- D. Refrigerator \_\_\_\_\_

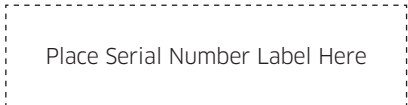
6. Would you buy or recommend another Dacor product?

- 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 giving you the support you deserve.

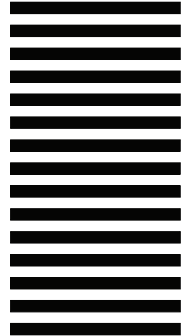


Website: [www.dacor.com](http://www.dacor.com)

Assurance: 833-353-5483(USA) 844-509-4659(CANADA)



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IF MAILED  
IN THE  
UNITED STATES



**BUSINESS REPLY MAIL**  
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**DACOR**  
**ATTN: WARRANTY PROCESSING DEPT**  
**PO BOX 90070**  
**CITY OF INDUSTRY, CA 91715-9907**



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***dacor***<sup>®</sup>