

Professional® 30" Gas Range

Model HGR30PS

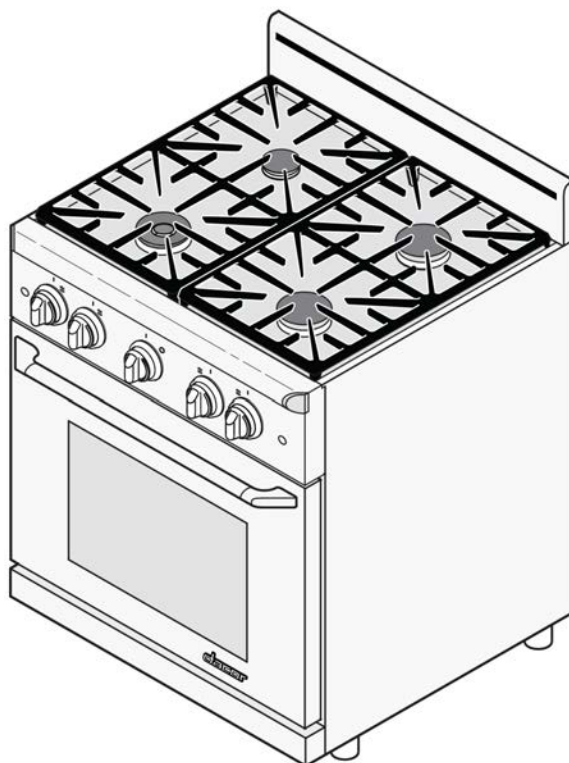


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To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style, and performance make us a great addition to your home.

To familiarize yourself with the controls, functions, and full potential of your new Dacor range, read this manual thoroughly, starting at the **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 range, first consult the **Troubleshooting** section (Pg. 15), which gives suggestions and remedies that may pre-empt a call for service.

Valuable customer input helps us continually improve our products and services, so feel free to contact our Customer Assurance Team for assistance with all your product-support needs.

Dacor Customer Assurance

14425 Clark Avenue
City of Industry, CA 91745

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

Fax: (626) 403-3130

Hours of Operation: Mon – Fri, 5:00 a.m. to 5:00 p.m. Pacific Time

Website: www.dacor.com/customer-care/contact-us

Thanks for choosing Dacor for your home. We are a company built by families for families, and we are dedicated to serving yours. We are confident that your new Dacor range will deliver a top-level performance and enjoyment for decades to come.

Sincerely,

The Dacor Customer Assurance Team

Important Safety Instructions

Installer: Leave this manual with the owner.

Consumer: Before using the range, read this manual thoroughly, and save it for personal and professional reference.

For service/warranty information, see Pg. 16.

If you have any operation/maintenance/warranty questions, call Dacor Customer Assurance. (See the previous page for details.)

When you call, have available the model/serial numbers, which are behind the vent at the front of the oven inside the door (see Pg. 6). For convenience, write the numbers and purchase date here:

Model number _____

Serial number _____

Purchase date _____

If this manual is lost or otherwise unavailable, visit www.dacor.com to view/download a pdf version.

Important Information About Safety Instructions

The **Important Safety Instructions** and warnings in this manual cannot cover all operation/maintenance issues. Use common sense and caution when using the range, and always contact Dacor Customer Assurance regarding issues you cannot resolve.

Safety Symbols and Labels



DANGER

Immediate hazards that WILL cause severe injury or death.



WARNING

Hazards/unsafe practices that COULD cause severe injury or death.



CAUTION

Hazards/unsafe practices that COULD cause minor injury or property damage.



WARNING

Follow exactly the directions in this manual to avoid a fire or explosion that may cause property damage, personal injury, or death.

- Keep all flammable products/substances away from the range.
- **IF YOU SMELL GAS:**
 - do not light any appliance.
 - do not use any phone in your building, but from a neighbor's home, immediately call the gas supplier, and follow their instructions. (If you cannot reach the gas supplier, call the fire department.)
- Service must be performed by a qualified installer, service agency, or the gas supplier.



WARNING

NEVER use the range as a space heater. Doing so may result in carbon monoxide poisoning and overheat the range.

CALIFORNIA PROPOSITION 65 WARNING

Combustion of cooking gas generates by-products known by the State of California to cause cancer and reproductive harm. Businesses are required by California law to warn customers of potential exposure to such substances. To minimize exposure, operate the range as directed in this manual, always providing ample ventilation.

READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

General Safety Precautions

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



WARNING

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Have the installer show you the gas shut-off valve and electrical outlet so you can turn them off if needed.
- Do not install/repair/replace any part of the range unless specifically instructed in this manual; a qualified service technician should perform all other service.
- Before any type of service, turn off the gas supply, and unplug the range.
- Use the range only for residential cooking tasks as instructed in this manual. The range is not designed/certified for commercial or outdoor use.
- **DO NOT TOUCH THE RANGE OR SURROUNDING SURFACES DURING OR IMMEDIATELY AFTER USE.**
- Let no one use the range who does not know how to operate it properly.
- Never let anyone, including children, to sit, stand, or climb on any part of the range. Doing so may cause tipping, damage, serious injury, or death.
- Do not leave children or pets alone or unattended near the range. Do not let children play with the controls, pull on the handle, or touch other parts of the range.
- Do not store items of interest to children on or above the range. Children could be burned or injured while climbing on the range.
- Do not try to use the range during a power outage. If power fails, turn OFF all control knobs.
- Keep flammable items (e.g., paper, cardboard, plastic, cloth) away from burners and other hot surfaces. Do not let potholders touch the gas flames.
- Do not tamper with the controls.
- Do not hang flammable or heat-sensitive items over the range.
- Do not heat unopened food containers such as baby food jars and cans. Pressure buildup may burst the container and cause injury.
- Cover burners and grates only with proper cookware. Decorative covers may cause a fire hazard or damage if a burner is turned on with the cover in place.
- Do not wear loose or hanging apparel when using the range. Do not let clothing touch the range and surrounding areas during or immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Do not handle hot cookware with wet potholders, which can cause steam burns.
- If the range is near a window, do not hang curtains that could blow over the cooktop and create a fire hazard.
- Never leave surface units unattended at high heat settings; boilovers cause smoking, and greasy spillovers may ignite.
- Clean the range thoroughly before operating it for the first time.
- Clean and maintain the range regularly as instructed in **Care and Cleaning**; keep the range, ventilation filters, and range hood free of grease.
- Use cookware only for its intended purpose. Check manufacturer instructions to determine suitability for rangetop use. Personal injury or damage may result from use of improper cookware.
- **NEVER** block range slots or holes, inside or out. Doing so impedes airflow and may cause fire or carbon monoxide poisoning.
- Use extreme caution if adding water to food on a hot cooktop or oven. The steam can cause serious burns or scalds.
- Never operate the range without the knobs and trim rings in place.



WARNING

- Use only cookware of the proper size, material, construction, and easily manageable weight. Cookware must be large enough to contain the food without spilling over. Choose pans with solid, easy-to-hold handles that will stay cool while cooking.
- Do not let cookware boil dry.
- Ensure all cooktop parts are dry before lighting a burner.
- Turn burners off before removing the knobs.
- Do not use the oven for storage.
- When using the oven, stand aside when opening the door so hot air and steam can escape safely.
- Always cook with the convection filter installed. If the filter is absent, the spinning fan blades at the back of the oven are a safety hazard.
- Do not leave food in the oven over 1 hour before/after cooking. Eating spoiled food can cause food poisoning.
- When deep-fat frying:
 - use cookware that contains the oil and food without overflowing during frying; never leave a deep-fat fryer unattended.
 - avoid frying moist or frosty foods; foods with high water content may cause hot oil to spatter/spill.
 - heat fat slowly, and if combining oils, do so before heating; use a deep-fat frying thermometer to avoid heating oils beyond their flash points.

Tip-over hazard:

- A child or adult can tip the range and be killed.
- Ensure the anti-tip bracket is properly attached per the installation instructions. With a flashlight, verify that the anti-tip foot engages the anti-tip bracket.
- After moving the range, be sure to re-engage the rear leg with the floor or wall mounted anti-tip bracket as shown below.
- Do not use the range without the anti-tip foot engaged with the anti-tip bracket.
- The range's 3-prong grounding plug protects against possible electric-shock hazards. If only a 2-prong outlet is available, the owner is responsible to have it replaced with the proper outlet by a licensed electrician. Never:
 - remove the third (ground) prong from the power cord.
 - use an adapter plug.
 - use an extension cord.
 - use a damaged power cord.
 - plug the cooktop into an electrical outlet with a (GFI) ground fault interrupter.

TO REDUCE RISK OF PERSONAL INJURY FROM A RANGETOP GREASE FIRE:

- **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.**
- **NEVER PICK UP A FLAMING PAN** - you may be burned.
- **DO NOT USE WATER**, including wet dishcloths/towels - a violent steam explosion may result.
- 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 let acids (citrus juices, tomato sauces, etc.) remain on range surfaces. The porcelain finish may stain.
- Never use the cooktop surface as a cutting board.
- Do not remove heavy spills with a sharp object (e.g., knife, metal spatula). Sharp objects may scratch the range's surfaces.
- Do not line the oven with foil or other material. These items can melt or burn up during self-cleaning and permanently damage the oven.
- Do not expose the knobs or trim rings to direct heat.
- Never use the oven without the lens covers in place. The covers high oven temperatures and mechanical shock from breaking the light bulbs.
- Non-stick coatings, when heated, can be harmful to pet birds. Move birds to a separate, well-ventilated room when using the range.

Consignes de sécurité importantes

Installateur: Laissez ce manuel au propriétaire.

Propriétaire: Avant d'utiliser la cuisinière, lisez attentivement ce manuel et conservez-le pour référence personnelle et professionnelle.

Pour les informations de service / garantie, voir la page 17.

Si vous avez des questions sur l'utilisation/la maintenance/la garantie, appelez le service clientèle de Dacor. (Voir la couverture intérieure pour plus de détails.)

Lorsque vous appelez, ayez à votre disposition le modèle et le numéro de série qui se trouvent derrière l'évent à l'avant du four à l'intérieur de la porte (voir page 6). Pour plus de commodité, écrivez les numéros de modèle / de série et la date d'achat ici:

Numéro de modèle _____

Numéro de série _____

Date d'achat _____

Informations importantes sur les consignes de sécurité

Les **Instructions de Sécurité Importantes** et les avertissements dans ce manuel ne sont pas destinés à couvrir tous les problèmes et situations possibles. Faites preuve de bon sens et de prudence lors de l'installation, de l'entretien ou de l'utilisation de cet appareil ou de tout autre appareil.

Contactez toujours l'équipe du service clientèle de Dacor à propos de problèmes ou de situations que vous ne comprenez pas.

Symboles de sécurité et étiquettes

DANGER

Dangers immédiats qui entraîneront des blessures graves ou la mort.

ATTENTION

Dangers ou pratiques dangereuses qui pourraient entraîner des blessures graves ou la mort.

MISE EN GARDE

Dangers ou pratiques dangereuses qui pourraient entraîner des blessures mineures ou des dommages matériels.

ATTENTION

Suivez à la lettre les informations contenues dans ce manuel pour éviter un incendie ou une explosion pouvant entraîner des dommages matériels, des blessures corporelles ou la mort.

- Ne stockez pas ou n'utilisez pas d'essence ou d'autres vapeurs et liquides inflammables à proximité de cet appareil ou de tout autre appareil.
- **SI VOUS SENTEZ DU GAZ:**
 - n'allume aucun appareil
 - n'utilisez aucun téléphone dans votre maison
 - Appelez immédiatement votre fournisseur de gaz chez un voisin et suivez les instructions du fournisseur. (Si vous ne pouvez pas joindre votre fournisseur de gaz, appelez les pompiers.)
- L'installation et l'entretien doivent être effectués par un installateur qualifié, une agence de service ou le fournisseur de gaz.

ATTENTION

N'utilisez JAMAIS la cuisinière comme chauffage d'appoint. Cela pourrait provoquer un empoisonnement au monoxyde de carbone et surchauffer la cuisinière.

Consignes de sécurité importantes

Précautions générales de sécurité

Pour réduire les risques d'incendie, d'électrocution, de blessure grave ou de mort lors de l'utilisation de votre cuisinière, suivez les précautions de sécurité de base, notamment:

ATTENTION

- Si vous recevez un produit endommagé, contactez immédiatement votre revendeur ou votre constructeur. N'installez pas ou n'utilisez pas une cuisinière endommagée.
- Demandez à l'installateur de vous montrer la soupape d'arrêt du gaz et la prise de courant. Éteignez l'alimentation en gaz et débranchez la cuisinière si nécessaire..
- N'installez / réparez / remplacez aucune partie de la cuisinière à moins d'indication contraire dans les manuels fournis. Un technicien qualifié doit effectuer tous les autres services.
- Avant d'effectuer tout type de service, assurez-vous que l'alimentation en gaz est coupée et que le cordon d'alimentation de la cuisinière est déconnecté.
- N'utilisez la cuisinière que pour les tâches de cuisson décrites dans ce manuel. La gamme n'est pas conçue pour un usage commercial ou extérieur.
- **NE PAS TOUCHER LA TABLE DE CUISSON, LE PANNEAU ARRIÈRE ET LES ZONES ADJACENTES PENDANT OU IMMÉDIATEMENT APRÈS UTILISATION.**
- Assurez-vous que ceux qui utilisent la gamme peuvent l'utiliser correctement.
- Ne jamais permettre à quiconque, y compris aux enfants, de s'asseoir, de se tenir debout ou de grimper sur toute partie de l'appareil, y compris les portes. Cela pourrait causer un basculement, des dommages, des blessures graves ou la mort.
- Ne laissez pas d'enfants ou d'animaux domestiques sans surveillance dans les environs de la cuisinière. Ne laissez pas les enfants jouer avec une partie de la gamme.
- Ne stockez pas d'objets d'intérêt pour les enfants sur / au-dessus / à proximité de la cuisinière. Les enfants pourraient être blessés en grimpant sur la plage.
- N'essayez pas d'utiliser la cuisinière pendant une panne d'électricité. Si une panne survient pendant le fonctionnement, éteignez tous les boutons de commande.
- Tenez les éléments inflammables (papier, carton, plastique, tissu, par exemple) éloignés des brûleurs et autres surfaces chaudes. Ne laissez pas les maniques toucher les surfaces chaudes ou les brûleurs à gaz.
- Ne pas altérer les commandes.
- Ne pas accrocher d'objets inflammables ou sensibles à la chaleur sur la cuisinière.
- Ne chauffez pas de récipients alimentaires non ouverts (par exemple, des récipients pour aliments pour bébés, des canettes.) L'accumulation de pression peut faire éclater le récipient et provoquer des blessures.
- Ne placez que des ustensiles de cuisson correctement sélectionnés sur les brûleurs / grilles. Les couvercles décoratifs peuvent provoquer un incendie ou des dommages si un brûleur est accidentellement allumé avec le couvercle en place.
- La table de cuisson ne doit jamais être utilisée sans les boutons ou les bagues de garniture en place.
- Ne portez pas de vêtements amples ou suspendus lorsque vous utilisez la cuisinière. Ne laissez pas les vêtements entrer en contact avec la cuisinière et les zones adjacentes pendant ou immédiatement après leur utilisation.
- N'utilisez pas de serviettes ou de chiffons volumineux comme porte-pot.
- N'utilisez que des porte-casserolles secs pour retirer les aliments et les ustensiles de cuisson de la cuisinière. Les porte-pots humides peuvent causer des brûlures à la vapeur.
- Si la cuisinière est près d'une fenêtre, ne pas suspendre les rideaux qui pourraient passer sur la table de cuisson et créer un risque d'incendie.
- Ne laissez jamais les unités de surface sans surveillance à haute température - les débordements provoquent le tabagisme et les déversements graisseux peuvent s'enflammer.
- Nettoyez soigneusement la cuisinière avant de l'utiliser pour la première fois.
- Nettoyez et entretenez régulièrement la cuisinière comme indiqué dans ce manuel. Gardez toute la cuisinière, les filtres de ventilation et la hotte de cuisinière exempts de graisse qui pourrait prendre feu.
- Soyez extrêmement prudent si vous ajoutez de l'eau aux aliments sur une table de cuisson ou un four chaud. La vapeur peut causer de graves brûlures ou échaudures.
- Utilisez des ustensiles de cuisine uniquement pour l'usage auquel ils sont destinés. Vérifiez les recommandations du fabricant avant de l'utiliser pour déterminer si les batteries de cuisine conviennent à l'utilisation de la cuisinière. Certains types de verre, de céramique et de faïence ne sont pas sûrs pour une utilisation avec une gamme.
- Tournez les boutons sur OFF avant de les retirer.
- **NE JAMAIS** obstruer ou couvrir les fentes, les trous ou les passages situés à l'intérieur du four ou à l'extérieur de la cuisinière. Cela empêche la circulation de l'air à travers le four et la surface de cuisson et peut provoquer un empoisonnement au monoxyde de carbone ou un incendie.
- La batterie de cuisine doit avoir une taille, un matériau et une construction appropriés pour la tâche de cuisson, et être suffisamment grande pour contenir la nourriture sans débordement ni débordement. Les poignées doivent être faciles à tenir et doivent rester au frais pendant la cuisson. N'utilisez pas d'ustensiles avec des poignées lâches ou trop lourds pour les soulever en toute sécurité.
- Soyez extrêmement prudent si vous ajoutez de l'eau aux aliments sur une table de cuisson chaude ou dans un four. La vapeur peut causer de graves brûlures ou échaudures.

ATTENTION

- Ne laissez pas les casseroles ou poêles bouillir à sec.
- Ne pas utiliser le four pour le stockage.
- Assurez-vous que toutes les parties de la table de cuisson sont sèches avant d'allumer un brûleur.
- Soyez prudent lorsque vous ouvrez la porte du four. Laissez l'air chaud ou la vapeur s'échapper avant de regarder ou de pénétrer dans le four.
- Pour votre sécurité, n'utilisez pas le four pour cuisiner sans le filtre à convection installé. Lorsque le filtre n'est pas installé, les pales du ventilateur en rotation à l'arrière du four sont exposées.
- Ne laissez pas les aliments dans le four plus d'une heure avant / après la cuisson. Manger de la nourriture gâtée peut causer une intoxication alimentaire.
- Quand la friture:
 - assurez-vous que la casserole est assez grande pour contenir la nourriture sans débordement d'huile bouillonnante. Ne laissez jamais la friteuse sans surveillance.
 - évitez de frire des aliments humides ou givrés. Les aliments à forte teneur en eau peuvent faire éclabousser ou renverser l'huile chaude.
 - Chauffez la graisse lentement et mélangez toute combinaison d'huiles et de graisses avant d'appliquer la chaleur. Utilisez un thermomètre à friture pour éviter de chauffer la graisse à des températures supérieures au point d'éclair.

Risque de basculement:

- Un enfant ou un adulte peut faire basculer la cuisinière et être tué.
- Vérifiez que le support antibasculement est correctement fixé au sol ou au mur comme indiqué dans les instructions d'installation. À l'aide d'une lampe de poche, vérifiez que le pied anti-basculement de la cuisinière s'engage dans le support antibasculement.
- Après avoir déplacé la cuisinière, assurez-vous que la patte arrière s'engage dans le support anti-basculement fixé au plancher ou au mur, comme illustré ci-dessous.
- N'utilisez pas la cuisinière sans les dispositifs anti-basculement correctement engagés. La gamme dispose d'une prise de terre à 3 broches pour se protéger contre un éventuel choc électrique. Si seulement une prise à deux broches est disponible, il est de la responsabilité du propriétaire de la faire remplacer par un électricien agréé avec le bon débouché. **Jamais:**

- retirez la troisième broche (mise à la terre) du cordon d'alimentation.
- utilisez un adaptateur.
- utiliser une rallonge.
- utilisez un cordon d'alimentation endommagé.
- branchez la gamme avec un GFI (disjoncteur de fuite à la terre).

POUR RÉDUIRE LE RISQUE DE BLESSURE PERSONNELLE D'UN FEU DE GRAISSE:

- **ÉTOUFFER LES FLAMMES** avec un couvercle bien ajusté, une plaque à biscuits ou un plateau métallique, puis éteignez le brûleur. **SOYEZ PRUDENT POUR PRÉVENIR LES BRÛLURES.** Si les flammes ne s'éteignent pas immédiatement, ÉVACUER, ET APPELER LE SERVICE DES INCENDIES.
- **NE JAMAIS RAMASSER UN PAN INFLAMMABLE** - vous risquez d'être brûlé.
- **N'UTILISEZ PAS D'EAU**, y compris les torchons / serviettes humides. Une violente explosion de vapeur peut en résulter..
- Utilisez un extincteur **UNIQUEMENT** si:
 - vous avez un extincteur de classe ABC et savez comment l'utiliser
 - le feu est petit et contenu dans sa zone d'origine
 - le service d'incendie est appelé
 - vous pouvez combattre le feu avec votre dos à une sortie.

MIS EN GARDE

- Ne laissez pas les acides (jus d'agrumes, sauces tomates, etc.) rester sur les surfaces de la cuisinière. La finition en porcelaine peut tacher.
- N'utilisez jamais la table de cuisson comme planche à découper.
- N'essayez pas d'éliminer les déversements importants avec un objet pointu (couteau, spatule en métal, par exemple). Des objets pointus peuvent rayer les surfaces de portée.
- Ne pas tapisser le four de papier d'aluminium ou d'un autre matériau. Ces articles peuvent fondre ou brûler pendant l'auto-nettoyage et endommager le four de façon permanente.
- N'exposez pas les boutons ou les bagues de garniture à la chaleur directe.
- Assurez-vous que le cache de la lentille du luminaire est en place lorsque vous utilisez le four. Le couvercle protège l'ampoule des températures élevées du four et des chocs mécaniques.
- Les revêtements antiadhésifs, lorsqu'ils sont chauffés, peuvent être nocifs pour les oiseaux de compagnie. Déplacez les oiseaux dans une pièce séparée et bien ventilée lorsque vous utilisez la cuisinière.

Getting to Know the Range

Parts of the Cooktop

BACKGUARD: The range comes with a 3-in. tall backguard, which protects the wall from heat and grease spatter. (A 9-in. backguard is available.)

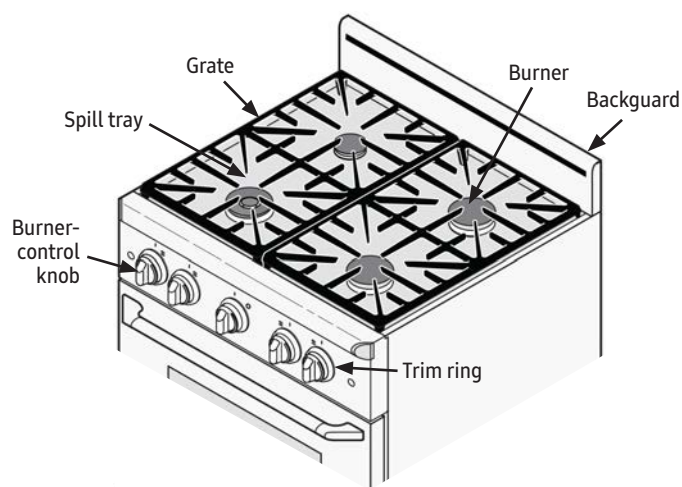
SPILL TRAY: Catches food that falls through the cooktop grates.

GRATES: Porcelain-coated, cast-iron grates support cookware and are easily removed for cleaning and cooktop maintenance.

BURNERS: See Pg. 7 for burner sizes/location; a spark is generated to light the burner when you turn a knob to HIGH (flame icon).

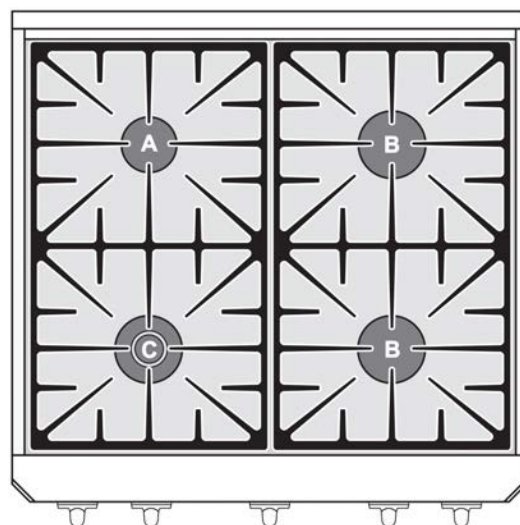
BURNER-CONTROL KNOBS: These turn on the burners and adjust the flame; the corresponding Illumina™ knob illuminates when a burner is on. The center knob operates the oven.

TRIM RINGS: These surround each knob, keeping liquids away from internal parts.



Burner Locations and Cooktop Features

- A. 1300 to 9500 BTU Standard Burner
- B. 1700 to 15000 BTU Standard Burner
- C. 800 to 18000 BTU Dual Burner



Special Cooktop Features

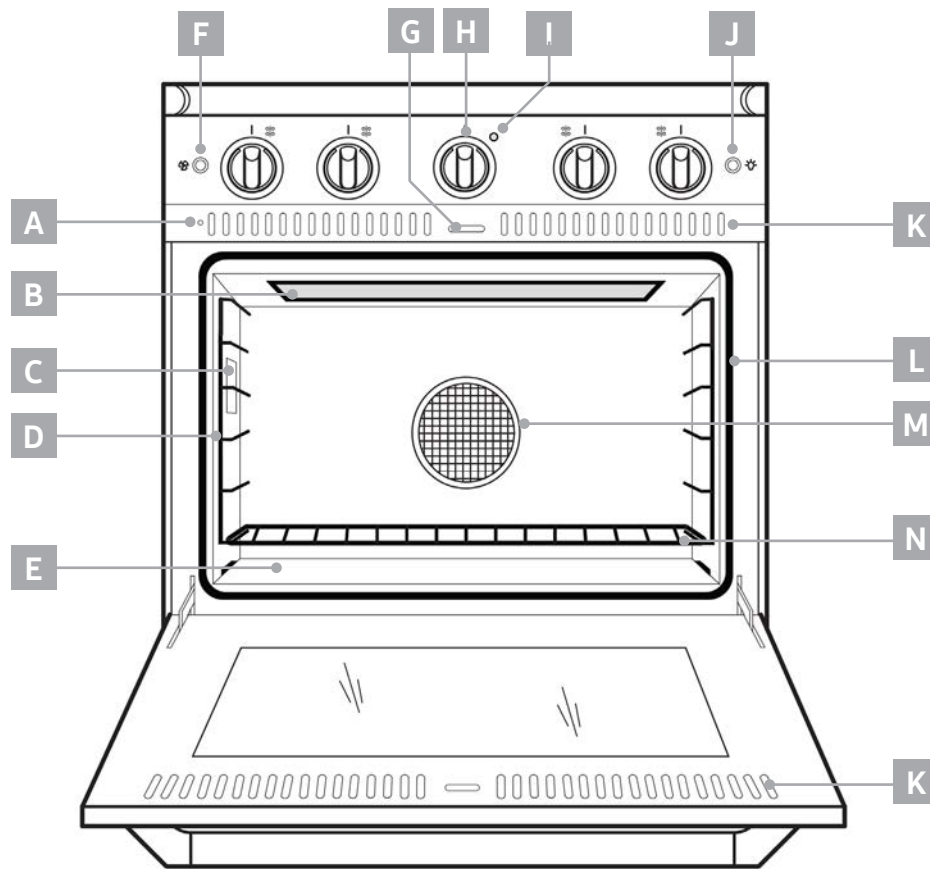
Perma-Flame™: Automatically relights a burner if it goes out so cooking can continue uninterrupted.

Smart Flame™: Reduces the temperature under the grate fingers to protect the finish and extend the life of the grate.

SimmerSear™: This exclusive burner-control system lets you select a wide range of heat settings, from simmer to sear.

Getting to Know the Range

Parts of the Oven



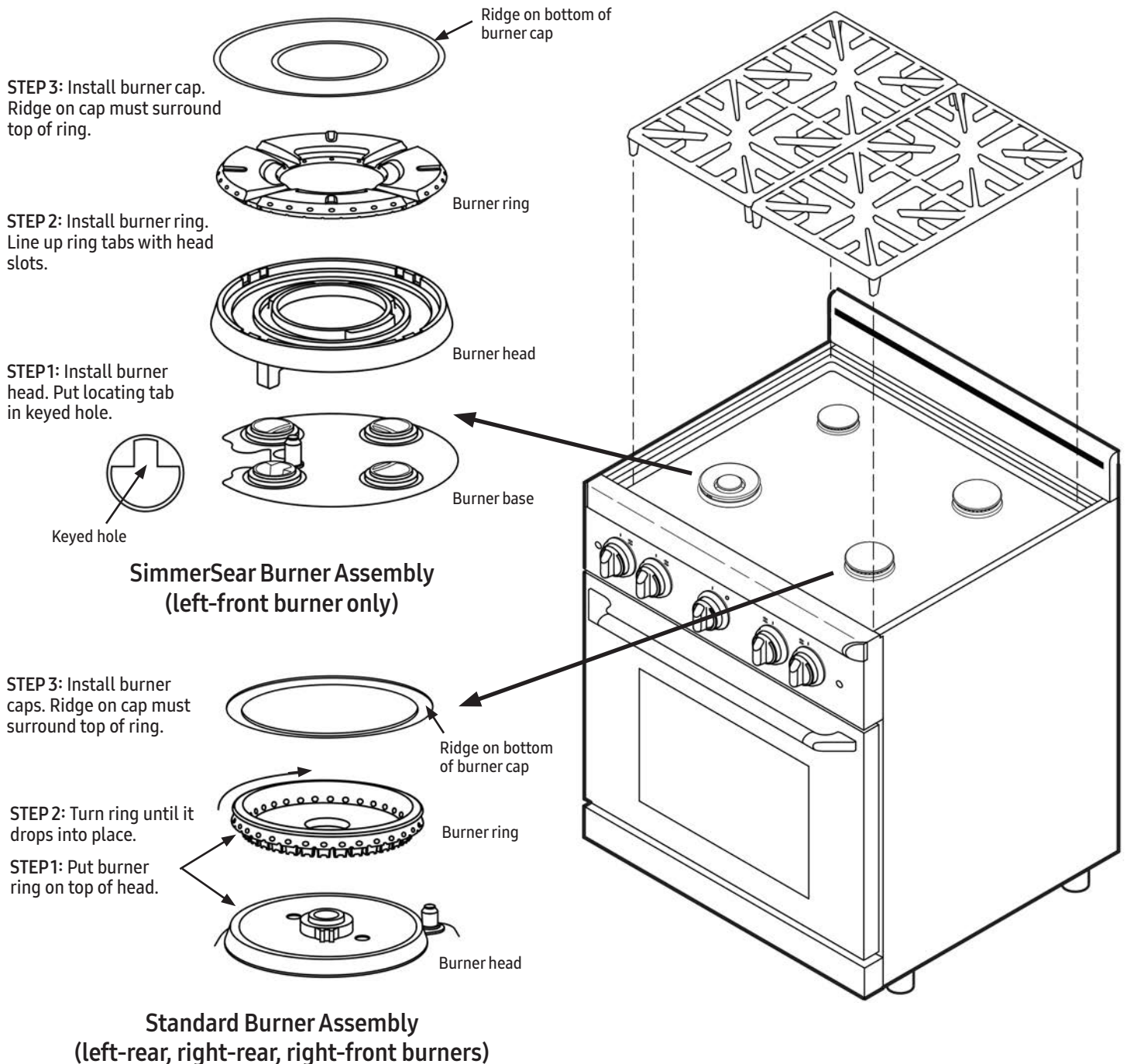
Callout	Feature Name	Description
A	Oven-Door Switch	Monitors the self-cleaning cycle to lock/unlock the self-cleaning latch (M).
B	IR Broil Burner	This high-efficiency, infra-red broil burner is the oven's source of top heat; burner glows orange on and off during a broil cycle.
C	Oven Light	These lights are in the wall behind the rack supports and come on when you push the Light Switch (J) on the control panel.
D	Rack Supports	These supports provide seven levels on which to install oven racks.
E	Bake Burner	This burner is the oven's source of bottom heat.
F	Convection Fan Switch	Turns the convection fan on/off.
G	Self-Clean Latch	Automatically locks the oven door during self-cleaning to protect against burn injuries from the very-high heat of the self-cleaning cycle.
H	Oven-Control Knob	Controls Bake (E) and Broil (B) burners, and self-clean mode; illuminates to show the oven is on.
I	Oven ON Indicator	Illuminates when the oven is on; cycles on/off during cooking, indicating that the oven's burner system is maintaining the oven-temperature setting.
J	Light Switch	Turns on/off the oven light.
K	Air Intake Slots	The range draws in air through these slots to cool internal parts; air exits through exhaust vent under the range; always keep these slots free of obstructions.
L	Door Gasket	Helps keep heat inside the oven during cooking.
M	Convection Filter/Fan	Filter: Covers the convection fan to prevent personal injury from fan blades and helps prevent flavor transfer between foods during whole-meal cooking; Fan: Circulates hot air throughout the oven chamber during convection cooking so food comes out cooked evenly and with consistent browning.
N	Oven Rack	1 GlideRack™ rack and 1 standard rack are provided. (See Pg. 8 for details about use and installation.)

Operating the Range

Assembling the Cooktop

The burner rings spread the flame evenly around the burner cap. Assemble all burners as instructed for proper function.

1. Remove all burner components, including grates, from their packaging.
2. Install the burners as shown. Gently twist each part back and forth to ensure proper seating. (A small gap below the burner ring is normal when installed properly.)
3. Gently place each grate so its feet rest in the corresponding dimples formed into the spill-tray rim.



Operating the Range

Operating the Cooktop

WARNING

- To avoid risk of fire, explosion, or carbon monoxide poisoning, use the range only with the burners properly assembled (see Pg. 7). Burner rings must be properly seated for ignition.
- To avoid personal injury, turn cookware handles away from active burners and the front edge of the range. Set cookware gently on the grates, and center them for stability.
- Lift to reposition cookware. Sliding may damage the grate finish.
- Cookware with rough bottoms can permanently mar the grate finish.
- To avoid burns or fire hazard, keep the flame beneath the cookware.



- Always turn the burner on before placing the cookware, and turn the burner off before removing the cookware. Always turn off all burners when finished cooking.
- Do not turn the knob farther than HIGH until it ignites, or a burst of flame could cause burns or damage the surrounding area.
- Do not touch any part of the burner while the igniter is sparking. An electric shock could result.
- Never light the burners with a flame.
- If the gas does not ignite in 4 seconds, or if the flame goes out and gas escapes, turn the burner off. Open a window, wait 5 minutes for the gas to dissipate, then try lighting the burner.

Selecting Cookware

For overall safety, efficiency, and best results, select cookware best suited to the task. Use cookware that has tight-fitting lids and flat, smooth bottoms, and is well-balanced.

IMPORTANT: Take care to avoid spills. The porcelain-coated grates, spill tray, and burner caps are not acid-proof. Some foods can permanently mar the coating if not cleaned off quickly.

Things to Know Before Using the Cooktop

- A normal flame is steady and blue. Foreign material in the gas line, especially in a new range, may cause an orange flame that disappears with use. Yellow-tipped flames are normal for LP gas.
- See Pg. 5 for the heat ranges of the different burners.
- Food cooks as quickly at a gentle boil as at a rolling boil, which wastes energy and cooks out moisture, flavor, and nutrients.
- Use a low/medium flame with poor-heat-conducting cookware (e.g., glass, ceramic, or cast iron). Adjust the flame to cover 1/3 of the cookware diameter to ensure even heating and lower the risk of scorching the food.
- Dacor's SimmerSear feature lets you precisely control the flame on the SimmerSear burner, from low to high heat.

Lighting a Burner

Each knob has a small diagram next to it that shows which burner it controls.



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



OFF



HIGH



LOW

The knob illuminates; the igniter sparks (click-click) until the burner ignites (about 4 sec's). The flame burns evenly around the burner, except below each grate-support finger, where the flame is reduced by Dacor's Smart Flame feature.

If there is no ignition in 4 seconds, or if the flame goes out, turn the burner off. Open a window, and let the gas dissipate for 5 minutes, then try relighting. If the burner still does not ignite, the igniter keeps sparking, or if the flame spreads unevenly around the burner cap, see **Troubleshooting**, Pg. 15.

2. Place the cookware on the grate, and adjust the flame to the cooking task.

Operating the Oven

WARNING

Do not touch any part of the oven during or directly after use.

Burning In the Oven

Manufacturing residue commonly remains in the oven. Burn this residue away before using the oven for the first time.

1. Shut birds and other pets in another, well-ventilated room.
2. Open kitchen windows, and turn on the range hood.
3. Turn the oven to **BROIL** for 10 minutes.
Odors and smoke from the backguard vent are normal.
4. Turn the oven to 350°F for 30 minutes, then turn off the oven.
5. When odors and smoke clear, close the windows, and turn off the range hood.

Installing/Removing the Oven Racks

WARNING

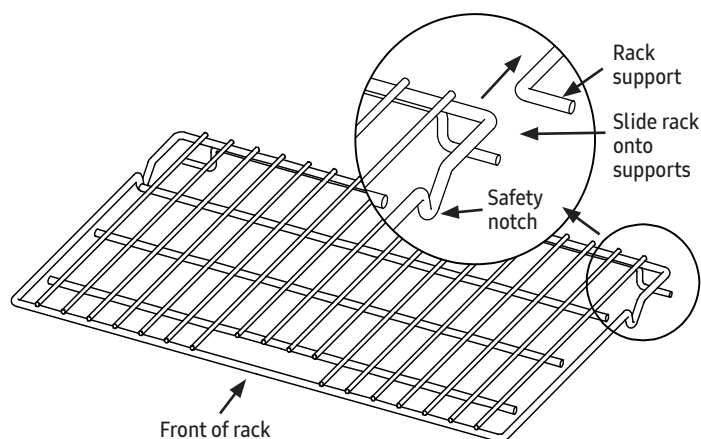
The oven racks become hot when the oven is in use.

The rack supports offer seven positioning levels.

Installing/Removing a Standard Oven Rack

1. Orient the rack with the safety notches toward the oven.

Operating the Range

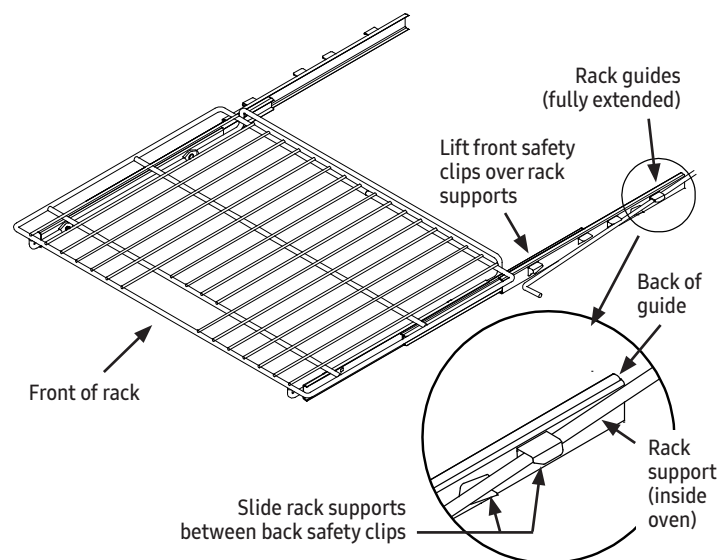


2. Set the rack sides on the left/right supports (ensuring both sides are on the same level), and start pushing the rack in.
3. Tip up the front about 6 inches so the safety notches clear the ends of the rack supports, and push the rack fully in.
4. To remove the rack:
 - a. grasp it with both hands, and pull gently until it stops.
 - b. tip the front up, and pull the rack away from the oven. (Tipping releases the safety notches, which keep the rack from coming out of the oven accidentally.)

Installing/Removing a GlideRack™

This rack lets you easily and safely slide cookware out to check food without removing it from the oven.

1. Extend the rack guides fully.



2. Align the left and right safety clips on the back of the guides with the rack supports.
3. Slide the rack in so the supports pass between the rack's safety clips. (Tip the front of the rack up so the front safety clips clear the front of the rack supports.)
4. Lower the front of the rack so the front of the support is between the front safety clip and the rack stop.
5. Grasp the rack center-front, and pull. The guides should stay in place.

6. To remove the rack:
 - a. grasp it with both hands, and pull gently until it stops.
 - b. tip the front up so the front safety clips clear the front of the supports, and pull the rack away from the oven. (Jiggle the rack side-to-side as you pull to ease removal.)

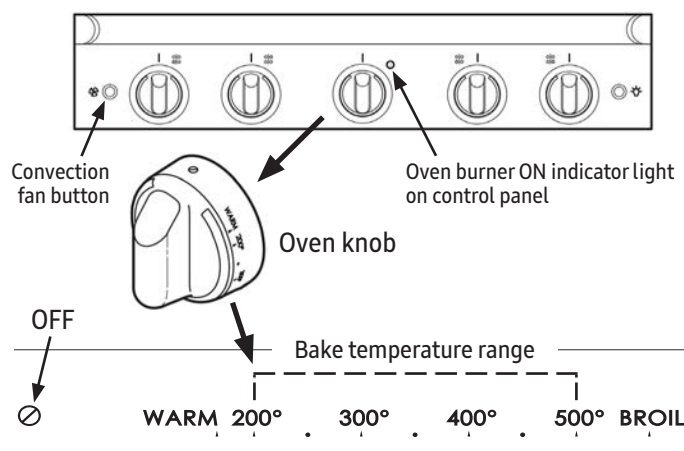
Using the Oven Modes

See Pg. 12 for Self-Clean mode.

Mode	Description
Bake	Provides conventional heat via a burner in the oven floor. Temperatures may be set from 200 – 500°F. Use this mode for single-rack baking.
Convection Bake	Uses the bottom burner and convection fan to circulate heated air evenly throughout the oven. Temperatures may be set from 200 – 500°F. This mode is good for roasting and single-rack baking in a deep pan.
Broil	Uses a burner in the oven ceiling. This mode is good for grilling smaller cuts of meat and toasting bread.
Convection Broil	Uses the top burner and convection fan for better heat distribution. This mode is good for items that do not need to be turned (e.g., garlic bread, thinner cuts of meat and fish).
Warm	Keeps food warm after cooking; turn oven knob to WARM .

Using Bake Mode

1. Turn the oven knob (center) to the desired temperature.



The burner's ON indicator illuminates; within 1 minute, the bake burner ignites.

2. Let the oven preheat. The ON indicator blinks when the oven is preheated.
3. Place the food in the oven, and close the door.
4. When finished, remove the food, and turn off the oven.

Using Convection Bake Mode

1. Turn the oven knob (center) to the desired temperature, and let the oven preheat.
2. Place the food in the oven, and close the door.
3. Push the convection fan switch (control panel, left side).
4. When finished, remove the food, and turn off the oven and convection fan.

Operating the Range

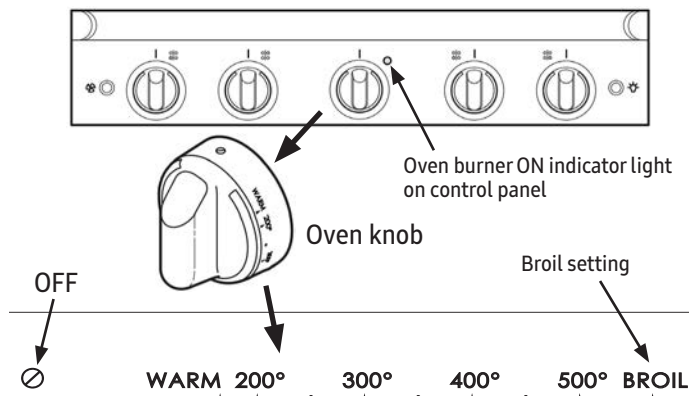
Using Broil Mode

WARNING

In a broil mode, the oven operates as high as 555° F.

- To avoid burn injuries, turn the oven knob to **BROIL**, immediately put the food in the oven, and **shut the door** completely.
- Broiling is for quick cooking (20 min. max.).
 - The range is designed for residential cooking tasks only.
 - Do not run the broiler more than 45 continuous minutes. After 45 minutes in broil mode, turn the oven off, and let it cool for 30 minutes before broiling again.

1. Adjust the rack to Level 4 or 5 based on food thickness.
2. Turn the oven knob to **BROIL**.

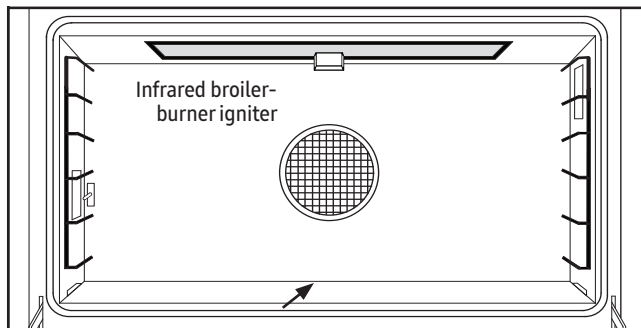


The oven ON indicator illuminates; within 1 minute, the broil burner ignites. (The bake burner is inactive in Broil mode.)

3. Immediately place the food in the oven, and close the door completely.

IMPORTANT

- Always use a broil pan and grill to catch excess fat and grease, and reduce spatter, smoke, and flare-ups.
- The igniter for the IR broil burner glows orange periodically during normal broil operation.



Using Convection Broil

1. Turn the oven knob to **BROIL**.
The oven's **ON** indicator illuminates; within 1 minute, the broil burner ignites..
2. Place the food in the oven. and close the door.
3. Push the convection fan switch (control panel, left side).
4. When finished, remove the food, and turn off the oven and convection fan.

Baking Tips

Tips: All Bake Modes

- Avoid opening the oven door if possible. Instead, check food through the door window.
- Use a timer.
- Check progress at the shorter recommended bake time.
- Cakes are done when a wooden pick poked in the center comes out clean.
- Measure ingredients carefully; follow tested recipes precisely.

Tips: Standard Baking

TROUBLESHOOTING: STANDARD BAKE MODE		
Issue	Possible Cause	Solution
Cookies burn on bottom	Oven door opened too often	Set timer to shorter recommended cook time, and check food when timer beeps; use door window to check food
	Wrong rack level used	Change rack level
	Dark, heat-absorbing cookie sheets used	Use shiny, reflective cookie sheets
Cookies too brown	Rack level too high	Use lower rack level
	Food put in oven during preheat	Wait until oven preheats
Cakes burn on sides/not done in center	Oven temp too high	Reduce oven temperature
	Dark, heat-absorbing pans used	Use shiny, reflective cake pans
Cakes cracked	Oven temp too high	Reduce oven temperature
Cakes not level	Oven/rack not level	Level oven and rack as needed
Pies burn on edges/not done in center	Oven temp too high	Reduce oven temperature
	Dark, heat absorbing pans used	Use shiny, reflective pie pans
	Rack(s) overcrowded	Use fewer pans

Tips: Convection Baking

- Generally, convection bake lets you prepare most foods at lower temperatures for shorter periods with superior results.
- Typically, standard cook temperatures can be reduced by 25°F and cook times by 10%. Baked goods have golden-brown crusts with flaky textures; meat has crispy exteriors and juicy interiors.
- Some recipes, especially homemade, may need adjusting and testing when converting from standard to convection mode. First, prepare a dish in bake mode, then follow the convection guidelines. If the results are unsatisfactory, adjust one variable (e.g., cook time, rack level, temperature), and retest. Follow this pattern until results are satisfactory.

Operating the Range

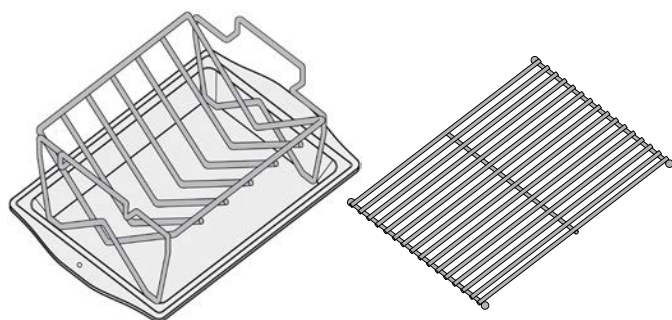
Tips: Broiling

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

- Always set a timer when broiling.
- Use a room-temperature broiler pan for even cooking.
- Use tongs or a spatula to handle meat. (Piercing meat with a fork lets natural juices escape.)
- Broil food slightly over half the recommended time, then season and turn. Season the second side just before removing the food.
- To prevent sticking, lightly oil the broiler grill. For easier cleaning, remove the broiler pan and grill when you remove the food.

Tips: Roasting

- Dacor's optional roasting pan works very well, and two fit side by side in the oven.
- Dacor's optional V-shaped rack and broil/roast pan allow excellent air circulation all around the food.



- If using a cooking bag, foil tent, or other cover, use Convection Bake mode; adjust recipe time and temperature accordingly.
- If using a meat thermometer:
 - insert the probe halfway into the center of the meat's thickest portion; (for poultry, insert the probe between the body and leg into the thickest part of the inner thigh)
 - keep the probe tip away from bone, fat, and gristle
 - check the temperature with 1/3 of the time remaining, then insert the probe 1/2" farther into the meat, and take another reading. If the second reading is lower, keep cooking.
- Let roasts sit 15 – 20 minutes after roasting to ease carving.
- Roast times vary with the size, shape, and quality of the meat/poultry. Tougher cuts are best prepared in Bake mode and may need moist cooking techniques. Follow recipe directions.

Tips: Multi-Rack Baking

- Standard Bake mode is best for multi-rack baking.
- Pizza, cake, cookies, biscuits, muffins, rolls, and frozen convenience foods) can be prepared on two or three racks at once.
- Typically, rack Levels 2, 4, and 6 are best for multi-rack baking.
- When adapting a single-rack recipe to multi-rack baking, you may need to lengthen the bake time due to the greater amount of food in the oven.

Tips: Bakeware

- Dacor's optional full-sized cookie sheets maximize use of rack space. (Contact Customer Assurance to order.)
- For best results, use the pan size/type specified in the recipe.
- Bake cake, quick bread, muffins, and cookies in shiny, reflective pans for light-golden surfaces. (Do not use old, darkened pans.)
- Bake cookies, biscuits, and cream puffs on medium-gauge aluminum sheets with low sides.
- Bake most frozen food in the original foil package on a cookie sheet. (Follow package directions.)
- For glass bakeware, reduce the recipe temperature by 25°F, except for pie or yeast bread.
- Follow the standard recipe baking time for pie and yeast bread.
- Warped, dented, stainless-steel, and tin-coated pans heat unevenly, giving inconsistent results.

About High-Altitude Cooking

At higher altitudes (3000 feet/914 meters and above), foods tend to take longer to cook due to lower atmospheric pressure, so some recipes need adjusting.

Usually, no adjustment is needed for yeast-risen goods, though letting the dough rise twice before the final pan-rise improves flavor.

Try the adjustments below; note the changes that work best for you. Consulting a cookbook on high-altitude baking is also useful.

Reduction Amounts for Some Popular Ingredients: Low- to High-Altitude Conversion			
Altitude (feet)	Baking powder (for each tsp, decrease by)	Sugar (for each tsp, decrease by)	Liquid (for each cup, add)
3000	5-10%	10-25%	5-10%
5000	10%	10%	20%
7000	25%	20%	20-25%

Care and Cleaning

WARNING

- To avoid personal injury, unplug the range, turn off all controls, and ensure all parts are cool before cleaning.
- To avoid dangerous fumes and property damage, clean only the parts listed in this manual in the manner specified:
 - Do not use abrasive/corrosive cleaners or applicators (e.g., steel wool, scouring pads) unless instructed to do so. Scrub with a sponge, soft cloth, fibrous/plastic brush, or nylon cleaning pad.
 - Do not steam-clean the range. The electrical circuitry could be damaged.
- Having repositioned the range after cleaning, shine a flashlight below to verify that the anti-tip foot engages the anti-tip bracket.

Using Self-Clean Mode

- This mode eliminates manual scrubbing. The oven functions better, and produces less smoke and odor when it is clean.
- The oven door locks automatically during self-cleaning and cool-down.
- Self-cleaning lasts about 2½ hours.
- Popping sounds are normal during self-cleaning; some smoke is normal during the first few self-cleaning cycles.
- If power fails during self-cleaning, the oven door remains locked; self-cleaning resumes when power is restored.
- The light and convection fan switches are inactive when the door is locked.

WARNING

- Wipe up residue with a damp cloth before self-cleaning.
- Do not touch range surfaces during/immediately after self-cleaning.
- Remove all foreign items (including oven racks) during self-cleaning.

1. Remove the racks, convection filter, and any other foreign items from the oven.
2. Clean soil from the porcelain surfaces outside the door gasket, rinse with a vinegar-water solution, and wipe dry. (Heavily soiled areas may be cleaned with a plastic scouring pad.)
3. Dab the door gasket with a solution of water and mild soap.

WARNING

- Clean the gasket very gently. Any damage may compromise the seal needed for proper function.
- Do not try to force the door open during self-cleaning.

4. Keep the kitchen well ventilated and the oven door shut.
5. Push-turn the oven-control knob to **CLEAN**.
 - The knob lights, indicating self-cleaning is active.
 - The oven door locks itself within 20 seconds. Locking keeps the door from being opened, preventing possible burn injuries due to high oven temperatures.

To stop self-cleaning manually, turn off the oven. When self-cleaning is complete:

- the door unlocks when oven temp reaches 600°F (315°C). When opening the door, stand aside to let hot air escape safely.
- Turn the oven off, or self-cleaning will restart when you close the oven door.

- Usually, powdery ash remains on the oven floor. When the oven cools fully, wipe the ash up with a damp cloth or sponge.
- Before using the oven, reinstall the convection filter and oven racks.

General Cleaning

Cleaning the Cooktop

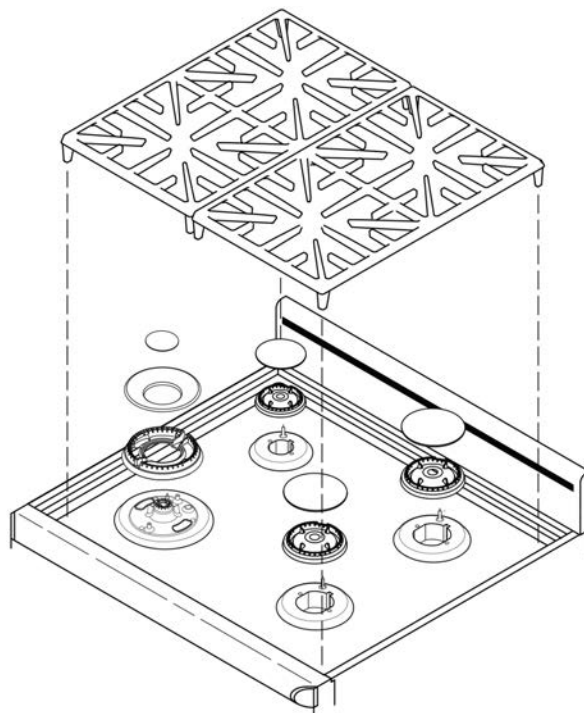
For best results, clean the cooktop after every use. Wipe up spills as soon as surfaces cool. Spills that dry on burner parts are hard to remove. Certain foods (e.g., tomatoes, citrus juices, vinegar, alcohol, milk) can mar the finishes if they remain for any length of time.

IMPORTANT: The grates are exposed to very high temperatures and the weight of cookware. Parts are occasionally exposed to acidic food. These conditions discolor the porcelain-enamel parts over time. Careful maintenance slows the aging process.

All cooktop cleaning begins by unplugging the range and waiting until all surfaces are cool to the touch.

Cleaning the Grates and Spill Tray

IMPORTANT: The cleaners listed below are for the grates and spill tray ONLY.



- For everyday cleaning, use a soft cloth or non-abrasive pad with warm, soapy water.
- Tough stains may be removed by applying such full-strength sprays as Simple Green™, Ajax™ All-Purpose Cleaner, or Formula 409™. To minimize wear, use the mildest cleaner needed for the job.
- For very stubborn stains, use a mildly abrasive cleaner or applicator (e.g., Soft Scrub™, Bon Ami™, S.O.S.®, or other soap-filled steel-wool pads). **Use these cleaners very carefully and only occasionally;** otherwise, they will damage the finish. **Dacor is not responsible for finish damage from abrasive cleaners.**

Care and Cleaning

General Cleaning, cont.

Cleaning the Burner Components

WARNING

Clean the igniters carefully. The porcelain is easily damaged.

The igniters will not work properly or perhaps not at all if they and the burner rings and bases are not clean. After disassembling the burners, check all parts (including igniters) for dirt/grime.

1. Clean all around the igniter, including the metal top and porcelain base. (A firm toothbrush works well; do not use water; use a small amount of rubbing alcohol to dissolve grime.)
2. With a paper clip or needle, carefully remove debris from the burner-ring holes.
3. Clean the burner rings with window cleaner or rubbing alcohol and a plastic-bristle brush or firm toothbrush.
4. Clean the burner caps with a solution of mild detergent and hot water.
5. Rinse all parts in clean water; when all parts are thoroughly dry, reassemble the cooktop (see Pg. 7 for details).
6. Plug in the range, and test the burners.
If the flame is uneven, verify proper burner assembly, and check for dirt/grime. If clicking is erratic, ensure the igniter is fully dry. If issues persist, call a Dacor-authorized service agent.

Cleaning Porcelain Surfaces

The oven chamber, oven-door interior, and spill tray have a porcelain-enamel finish.

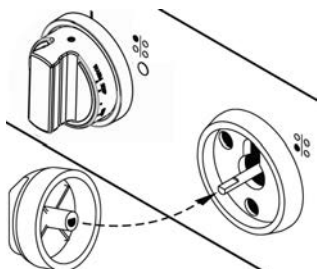
- Clean porcelain surfaces with mild detergent and hot water.
- Rinse and dry with a soft cloth.
- Do not use abrasives or commercial oven cleaners.
- Remove the rack supports to clean behind them more easily.

Cleaning the Control Knobs and Trim Rings

WARNING

- Only use the cooktop with the knobs and trim rings in place.
- Do not soak the knobs and rings in water or put them in a dishwasher.
- Do not expose the knobs to direct heat.

1. Turn off the burners, and unplug the range.
2. Pull off the control knobs, and wipe the outsides of the trim rings with a soft, damp rag.
3. Wash the knobs in warm water and dish soap, then rinse and dry them thoroughly.
4. Align the opening on the back of the knob with the valve stem, and push the knob on until it stops. (See the graphic for locations.)
5. Plug in the range.

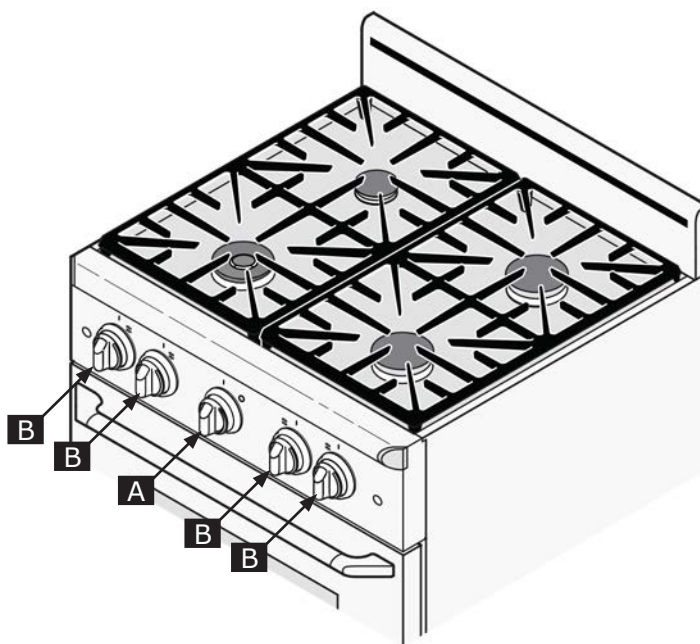


WARM 200° 300° 400° 500° BROIL CLEAN

Oven Knob **A**



Burner Knobs **B**



Cleaning the Oven Racks

CAUTION

To prevent damage, do not leave the oven racks inside the oven during self-cleaning.

Clean these chrome-plated racks with detergent and hot water. For heavy soil, use a scouring pad or the rough side of a sponge with ample water or 1 cup of ammonia to 2 gallons of water.

Cleaning the Convection Filter

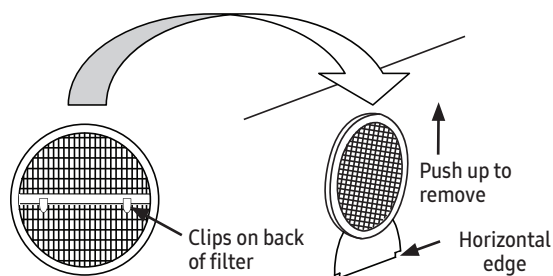
Clean the filter regularly. A clogged filter hinders air circulation during convection cooking.

WARNING

- Handle the stainless-steel convection filter only when it is cool.
- Re-install the filter before using the oven; otherwise, the convection fan, which spins at high speed, will pose an injury hazard.

1. With fingertips, grasp the filter, and push up with your thumb. The filter unclips from the horizontal bar.

Care and Cleaning



2. Soak the filter in hot, soapy water, then rinse, and dry it fully.
3. With the mounting clips (open-end down) facing the rear wall, push the filter down, hooking the clips onto the horizontal bar.

Cleaning Stainless-Steel Surfaces

CAUTION

To avoid damage, always wipe stainless-steel “with” the grain.

- Clean the range’s stainless-steel cladding with Dacor Stainless Steel Cleaner. (Contact Dacor Customer Assurance to reorder.)
- Rinse and dry with a soft, lint-free cloth.
- Apply a small amount of baby oil to restore lustre.

Cleaning Brass/Chrome/Copper Surfaces

Clean these surfaces as you would stainless steel. (See **Cleaning Stainless-Steel Surfaces**.)

Cleaning the Door Glass

- Clean the glass with a solution of mild detergent and hot water.
- Remove prints/smears with a mild glass cleaner.
- Dry fully with a soft, lint-free cloth.

Cleaning the Broil Burner

WARNING

To avoid damaging the broil burner, do not scrub it or its igniter, or spray them with cleaner.

The broil burner is self-cleaning. To burn off grime, close the oven door, set the oven to **BROIL** for 10 minutes, then turn the oven off.

Replacing the Oven Light

WARNING

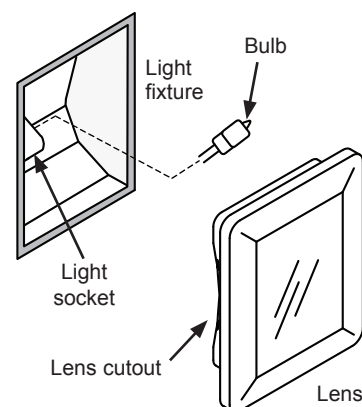
- Before starting, ensure all range surfaces are cool enough to touch.
- Do not use the oven without the lens in place; the lens protects the bulb from breakage due to high temperature and mechanical shock.
- Replacing the lens without aligning the cutout with the light socket will damage the light fixture.
- Do not remove the lens with a screwdriver, which is much more likely than a table knife to cause damage.
- Replace the spent bulb with Dacor Part No. 108774 only; call Dacor Customer assurance to order the bulb; see the inside front cover for contact information).

The owner shall change the bulb. If the light does not work, check **Troubleshooting** (Pg. 16) before replacing it.

IMPORTANT: Do not touch the new bulb with bare fingers.

Halogen bulbs are sensitive to hand oils, which can shorten their lifespan.

1. Unplug the range, and remove the racks and rack support.
2. Supporting the lens with one hand, gently loosen it with a table knife, and pull it straight out.
3. Pull the old bulb straight out of the socket.
4. Wearing a glove, insert a new bulb in the socket.
5. Align the cutout on the lens’ inside rim with the light socket, and gently press the lens into place.
6. Replace the rack support and racks, and plug in the range.



Troubleshooting

Problem	May Be Caused By	What to Do
Nothing works	Disconnected cord	Verify that range is plugged in.
	Power is off	Turn on power at circuit-breaker panel or fuse box; check for tripped breaker or blown fuse.
	Power outage	Contact power company.
Igniters not sparking	Power not supplied to unit	See Nothing Works, above.
	Wet/dirty igniter	Clean/dry igniter and burner assembly (Pg. 13).
No flame	Igniter not working (no clicking)	See Igniters not sparking, above.
	Wet/dirty igniter	Clean/dry igniter (Pg. 13).
	Gas turned off	Open the gas-supply valve.
	Gas supply interrupted	Contact gas company.
Burner goes out when set at LOW	Low gas pressure	
	Air intake obstructed.	Verify that air slots on range are unobstructed.
Flame distorted, yellow, or oversize	Burner parts dirty/clogged	Clean and dry as instructed in Care and Cleaning.
	Burner parts improperly positioned	Ensure burner is assembled as instructed in Setting Up the Range.
	Range set up for different gas type (natural or LP) or altitude	Have a qualified technician verify the range is set up for correct gas/altitude.
	Gas regulator faulty or absent	Have a qualified service technician check the gas regulator.
Igniter sparks after flame ignites	Burner is cold	Burners may spark up to 1 minute when cold and set to LOW; see Operating the Range for details.
	Flame distorted by draft	Minimize any air drafts around the cooktop. Close nearby windows.
	Igniter wet/dirty	Clean and dry as instructed (Pg. 13).
	Burner parts wet/dirty	
	Burner parts improperly positioned	Verify burner assembly as instructed in Setting Up the Range.
	Power-supply polarity reversed or improperly grounded	Have a licensed electrician check the electrical outlet.
Orange glow on oven ceiling during broiling	Normal operation	Broil burner igniter glows orange off and on during broiling.
Oven not heating	No power to range	See Nothing works, above.
	Gas turned off	Open the gas-supply valve.
	Gas supply interrupted	Contact gas company.
Oven lights not working	Self-clean mode is/was recently active	Lights do not work when door is locked; verify oven knob NOT set to CLEAN and door latch has released if after recent self-clean cycle (Pg. 12.)
	Bulbs burned out	Replace light bulbs (see Care and Cleaning.)
Convection fan not working	Self-clean mode is/was recently active	Convection fan disabled if oven door is locked; verify oven is NOT set to CLEAN and door latch has released if after recent self-clean cycle (Pg. 12.)
Oven ON indicator blinks	Normal operation	This indicator illuminates when oven is on; the burner-control system turns oven off/on to maintain temperature of oven-control knob setting.
Condensation on oven door window	Cold weather	During cold weather, condensation normally appears on oven window during first 10 minutes of operation.
Strange odor when oven is on	Residue in oven	Manufacturing residue on oven surfaces; "burn in" the oven (Pg. 8).
Oven not self-cleaning	Oven door not shut tightly	Clear any obstructions; shut door tightly.
	Oven improperly set	Follow instructions in Care and Cleaning.
Oven door will not open	Self-clean mode active or recently completed	See if oven knob is set to CLEAN; if so, turn knob off; door unlocks when oven cools to 600°F (315°C).
Food overcooked/undercooked	Incorrect cooking time, temp	Adjust time, temperature, or rack position.

Warranty and Service

Getting Help

Before calling for service, review **Troubleshooting** (Pg. 16), and familiarize yourself with the range's warranty terms/conditions (next page).

If you cannot resolve the issue, call Dacor Customer Assurance, Mon – Fri, 5:00 a.m. to 5:00 p.m., Pacific Time: 833-35-ELITE (833-353-5483), or visit our website: www.dacor.com/customer-care/contact-us

Warranty

What is Covered

CERTIFICATE OF WARRANTIES:

DACOR RANGES

WITHIN THE 50 STATES OF THE USA, THE DISTRICT OF COLUMBIA, AND CANADA

FULL 1-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 1 year of the original purchase date, due to material or manufacturing defect, Dacor will remedy it without charge to you.

All cosmetic damage (e.g., scratches, 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. **These 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, including but not limited to: religious organizations, fire stations, bed and breakfast, and spas carry a 1-year parts warranty only. All delivery, installation, labor costs, and other service fees are the purchaser's responsibility. Warranty is null and void on products that are 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 50 STATES OF THE USA, THE DISTRICT OF COLUMBIA, AND CANADA:

LIMITED FIRST-YEAR WARRANTY

If your Dacor product malfunctions within 1 year of the original purchase date due to material or manufacturing defect, Dacor will furnish a new part, FOB factory to replace the defective part.

All delivery, installation, labor costs and other service fees are the purchaser's responsibility.

What Is Not Covered

- Slight color variations because of differences in painted parts, kitchen lighting, product placement, etc.; 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, including but not limited to: ferries, toll roads.
- Consequential or incidental damage, including but not limited to: food/medicine loss, time away from work, restaurant meals.
- Product failure when used for commercial, business, rental, or any non-residential-consumer use.
- Product failure due to improper product installation.
- Replacement of house fuses, fuse boxes, or circuit breaker reset.
- Product damage due to accident, fire, flood, power interruption, power surges, other "acts of God."
- Liability/responsibility for damage to surrounding property, including but not limited to: cabinetry, floors, ceilings and other nearby structures/objects.
- Breakage/discoloration/damage to glass, metal surfaces, plastic components, trim, paint, or other cosmetic finish due to improper usage, care, abuse, or neglect.
- Discoloration of brass burner caps.

Out of Warranty

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

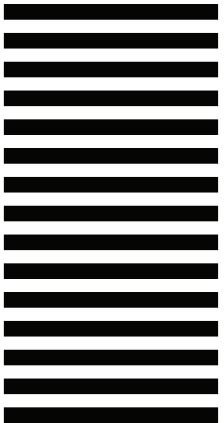
THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THUS, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE 50 STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA, AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO 1 YEAR FROM THE ORIGINAL PURCHASE DATE. 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 the length of an implied warranty, or do not allow the exclusion or limitation of consequential damages; therefore, the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

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NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



BUSINESS REPLY MAIL

FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

**DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907**





Please visit www.dacor.com to activate your warranty online.

WARRANTY INFORMATION



IMPORTANT:

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope, or activate the warranty online for each product.

Please be assured that Dacor will never sell your name or any information on this form for mailing-list purposes, as we do not consider it a proper way of expressing our gratitude for your having chosen Dacor products for your kitchen!

Owner Last Name (please print) _____ First _____ Middle Init. _____

Street _____

City _____ State _____ Zip _____

Purchase Date _____ Email _____ Phone _____

Dealer _____

City _____ State _____ Zip _____

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

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

☐ A. T.V. Cooking Show

☐ B. Magazine

☐ C. Appliance Dealer Showroom

☐ D. Kitchen Dealer Showroom

☐ E. Home Show

☐ F. Builder

☐ G. Architect/Designer

☐ H. Another Dacor Owner

☐ I. Model Home

☐ J. Other _____

2. Where did you buy your Dacor appliances?

☐ A. Appliance Dealer

☐ B. Kitchen Dealer

☐ C. Builder Supplier

☐ D. Builder

☐ E. Other _____

3. For what purpose was the product purchased?

☐ A. Replacement only

☐ B. Part of a Remodel

☐ C. New Home

☐ D. Other _____

4. What is your household income?

☐ A. Under \$75,000

☐ B. \$75,000 – \$100,000

☐ C. \$100,000 – \$150,000

☐ D. \$150,000 – \$200,000

☐ E. \$200,000 – \$250,000

☐ F. Over \$250,000

5. What other brands of appliances do you have in your kitchen?

A. Cooktop _____

C. Dishwasher _____

B. Oven _____

D. Refrigerator _____

6. Would you buy or recommend another Dacor product?

☐ Yes

☐ No

Comments _____

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

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