



# Heritage Gas Range

HGPR36S

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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 (Pgs. 21 – 22), which gives suggestions and remedies that may pre-empt a call for service.

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

### **Dacor Customer Assurance**

14425 Clark Avenue  
City of Industry, CA 91745

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

**Fax:** (626) 403-3130

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

**Website:** [www.dacor.com/customer-care/contact-us](http://www.dacor.com/customer-care/contact-us)

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

Sincerely,

*The Dacor Customer Assurance Team*

# Important Safety Instructions

**Installer:** Leave this manual with the appliance.

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

**For service and warranty information, see page 23.**

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

Dacor Customer Assurance

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

Have the model and serial number ready when you call. See page 5 for serial number location. Write the serial number and purchase date below for reference.

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

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

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

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

## Important Information About Safety Instructions

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

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

## Safety Symbols and Labels

### **DANGER**

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

### **WARNING**

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

### **CAUTION**

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

### **WARNING**

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

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

### **WARNING**

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

## CALIFORNIA PROPOSITION 65 WARNING

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

# READ AND SAVE THESE INSTRUCTIONS

# Important Safety Instructions

## General Safety Precautions

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

### **WARNING**

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Have the installer show you the location of the gas shut off valve and the electrical outlet so that you know where and how to turn off the gas supply and disconnect power to the range.
- Do not install, repair or replace any part of the range unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Before performing any type of service, make sure that the gas supply is off and the power cord to the range is disconnected.
- Only use this range for cooking tasks expected of a home appliance as outlined in this manual. This range is not intended for commercial use. This appliance is certified only for indoor use.
- **DO NOT TOUCH THE COOKTOP AND BACKGUARD SURFACES AND THE SURROUNDING AREAS DURING OR IMMEDIATELY AFTER USE.**
- Make sure individuals who use the range are able to operate it properly.
- Never allow anyone, including children to sit, stand or climb on any part of the appliance, including the doors. Doing so may cause tipping, damage, serious injury or death.
- Do not leave children or pets alone or unattended in the area around the range. Do not allow children to play with the controls, pull on the handle or touch other parts of the range.
- Do not store items of interest to children on top of or above the range. Children could be burned or injured while climbing on the appliance.
- Do not attempt to use this appliance in the event of a power failure. If a power failure occurs while operating the cooktop, turn all control knobs to the **OFF** position.
- Keep flammable items, such as paper, cardboard, plastic and cloth away from the burners and other hot surfaces. Do not allow pot holders to touch hot surfaces or gas burners.
- Do not tamper with the controls.
- Do not hang flammable or heat sensitive objects over the range.
- Do not heat unopened food containers such as baby food jars and cans. Pressure build up may cause the container to burst and cause injury.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers may cause a fire hazard or damage if a burner is accidentally turned on with the cover in place.
- The cooktop should never be operated without the knobs or trim rings in place.

### **WARNING**

- Do not wear loose or hanging apparel while using the range. Do not allow clothing to come into contact with the range and surrounding areas during/immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Use only dry pot holders when removing food and cookware from the cooktop or oven. Wet pot holders can cause steam burns.
- If the range is near a window, do not use long curtains as window treatment. The curtains could blow over the cooktop and create a fire hazard.
- Never leave surface units unattended at high heat settings – boil-over causes smoking and greasy spill-overs that may ignite.
- Clean the range thoroughly before operating it for the first time.
- Clean and maintain the range regularly as instructed in the **Care and Cleaning** section of this manual. Keep the entire range, ventilation filters and range hoods free of grease that could catch fire.
- Use cookware only for its intended purpose. Check the manufacture's recommendations before use to determine if a utensil is suitable for use with a range. Certain types of glass, ceramic and earthenware are not suitable for use with a range. Personal injury or damage may result from the improper use of cookware.
- **WARNING - NEVER** block or cover any slots, holes or passages anywhere inside the oven or on the outside of the range. Doing so blocks airflow through the oven and cooktop and may cause carbon monoxide poisoning or fire.
- Use extreme caution if adding water to food on a hot cooktop or oven. The steam can cause serious burns or scalds.
- Select cookware carefully. Use utensils of the proper size, material and construction for the particular type of cooking being done. Utensils need to be large enough to contain the desired quantity of food without boil-overs or spill-overs. Choose pans with easy to hold handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely.
- Use extreme caution if adding water to food on a hot cooktop or in an oven. The steam can cause serious burns or scalds.
- Do not allow pots or pans to boil dry.
- Make sure that all the cooktop parts are dry before lighting a burner.
- Turn the knobs to the **OFF** position prior to removing them from the valve stems.
- Do not use the oven for storage.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.

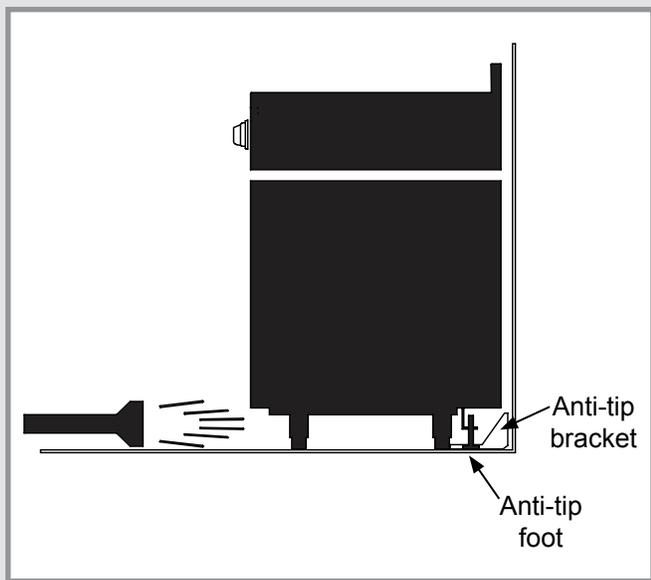
# Important Safety Instructions

## WARNING

- For your safety, do not use the oven to cook without the convection filter installed. When the filter is not installed, the spinning fan blades at the back of the oven are exposed.
- Do not allow food to sit in the oven for more than one hour before or after cooking. Eating spoiled food can result in food poisoning.
- When deep fat frying:
  - ◇ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
  - ◇ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
  - ◇ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.

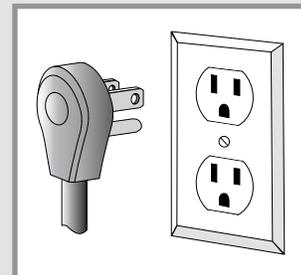
### Tip-over hazard:

- A child or adult can tip the range and be killed.
- Verify that the anti-tip bracket has been properly attached to the floor or wall as directed in the installation instructions. Using a flashlight, verify that the range's anti-tip foot is engaged with the anti-tip bracket as shown below.
- 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 operate the range without the anti-tip foot engaged with the anti-tip bracket.



## WARNING

- This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded three-prong electrical outlet by a licensed electrician. **Do not under any circumstances:**
  - ◇ Cut or remove the third (ground) prong from the power cord.
  - ◇ Use an adapter plug.
  - ◇ Use an extension cord.
  - ◇ Use a power cord that is frayed or damaged.
  - ◇ Plug the cooktop into an electrical outlet with a ground fault interrupter (GFI).



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

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

## CAUTION

- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the range's surfaces. The porcelain finish may stain.
- Never use the cooktop surface as a cutting board.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the range's surfaces.
- Do not line the oven with aluminum foil or other materials. These items can melt or burn up during self cleaning and cause permanent damage to the oven.
- Do not expose the knobs or trim rings to direct flame, hot utensils or other sources of heat.
- Always ensure that the light fixture lens cover is in place when using the oven. The lens cover protects the light bulb from breakage caused by high oven temperatures or mechanical shock.
- Non-stick coatings, when heated, can be harmful to birds. Remove birds to a separate, well-ventilated room during cooking.

# Getting to Know the Range

## Parts of the Cooktop

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

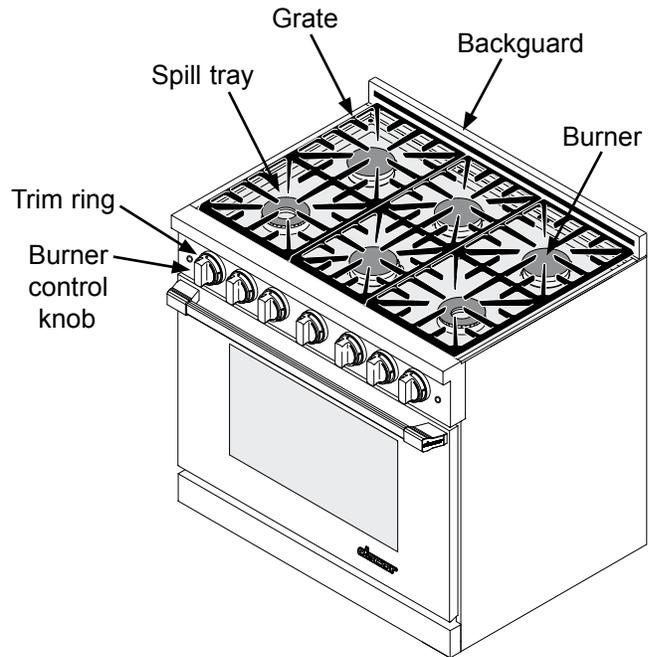
**SPILL TRAY:** The spill tray catches any food that falls through the cooktop grates.

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

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

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

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

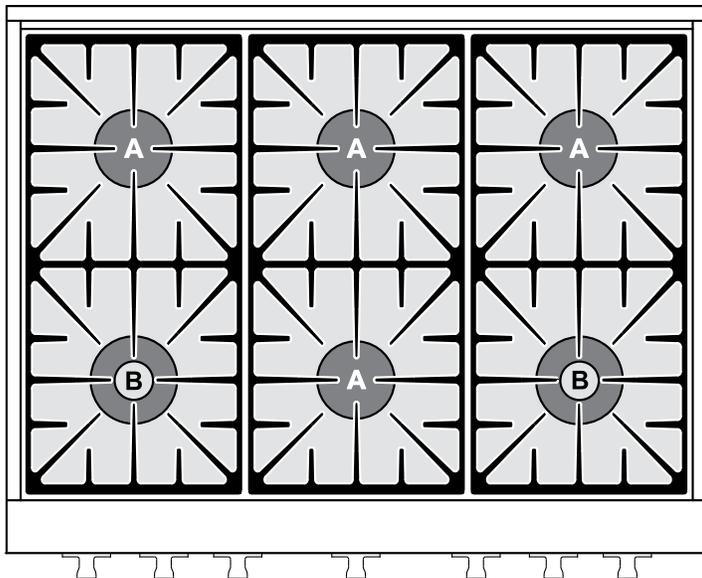


## Burner Locations and Features

A. 800\* to 15000 BTU standard burner

B. 800\* to 18000 BTU SimmerSear burner

\*Effective



## Special Cooktop Features

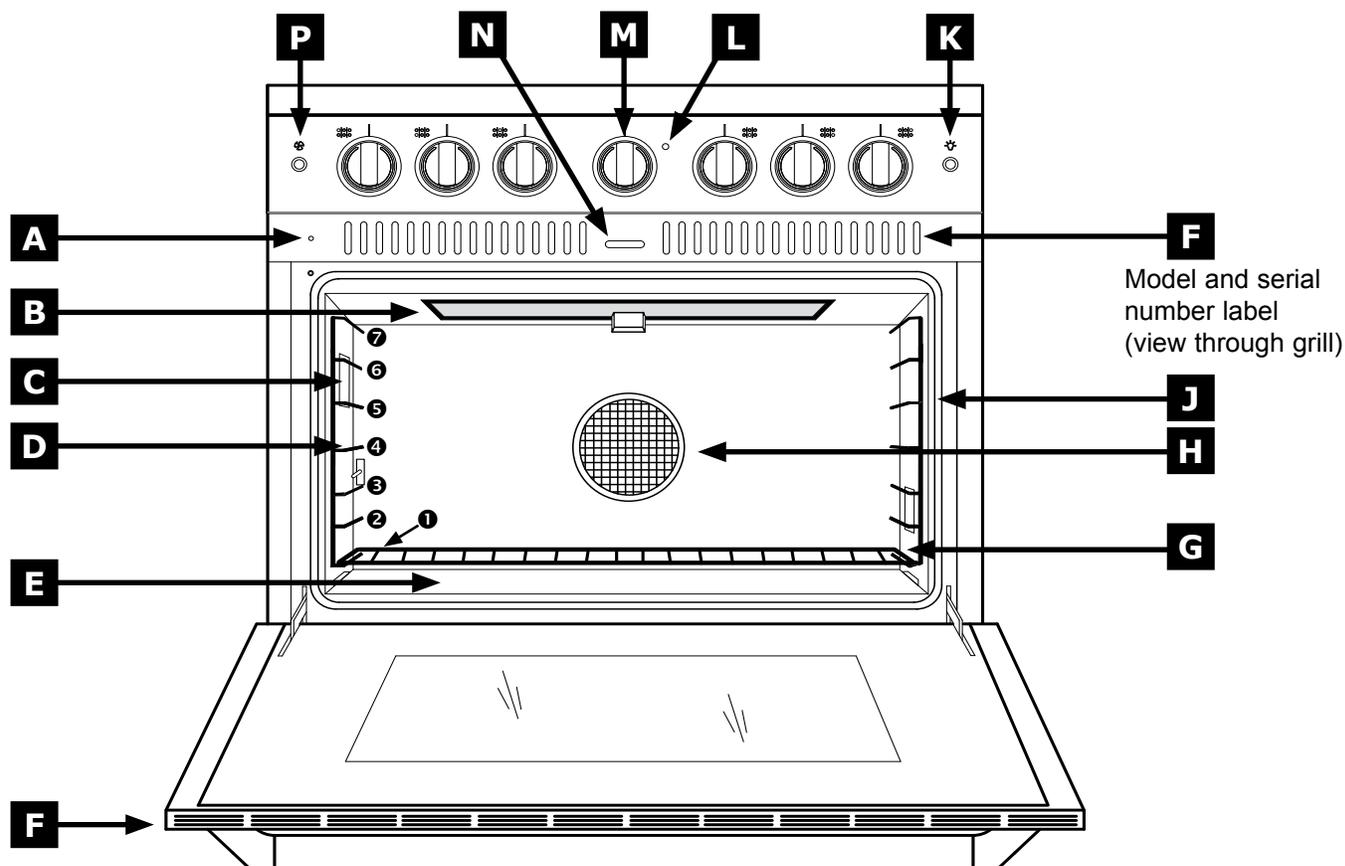
**Perma-Flame™:** The Perma-Flame instant re-ignition feature automatically re-lights a burner quickly if it goes out. With Perma-Flame, your cooking experience is uninterrupted because the flame is re-ignited at the same level as when it went out.

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

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

# Getting to Know the Range

## Parts of the Oven



**A Oven Door Switch:** Monitors the self clean process.

**B IR Broil Burner:** The oven is equipped with a high efficiency infrared broil burner. It is the source of top heat. The burner igniter normally glows orange from time to time during broil operation.

**C Oven Light:** The oven lights are located behind the oven rack supports. The lights turn on when you push the **Light Switch K** on the control panel. The bulbs are 130 Vac, 50 Watt.

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

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

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

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

**H Convection fan/filter:** The convection fan circulates heated air through the oven chamber during the convection cooking process. The **Convection fan switch P** turns the convection fan on and off. The **Convection filter** covers the convection fan for safety purposes. It also helps prevent the transfer of taste from one food to another when you are cooking a whole meal when the convection fan is in use and helps keep the oven cleaner, especially during convection baking or convection broiling.

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

**L Oven ON indicator light:** The oven **ON** indicator light illuminates when the oven is on. The light cycles on and off during normal use indicating that the oven's burner control system is maintaining a constant temperature.

**M Oven control knob:** Located in the center. Use it to turn on the oven. It controls both the bake and broil burners. It lights when the oven is on and is also used to self-clean the oven (see page 16).

**N Self clean latch:** Automatically locks the oven door during the self clean process. The door latches for your safety because there are very high temperatures inside the oven during self clean.

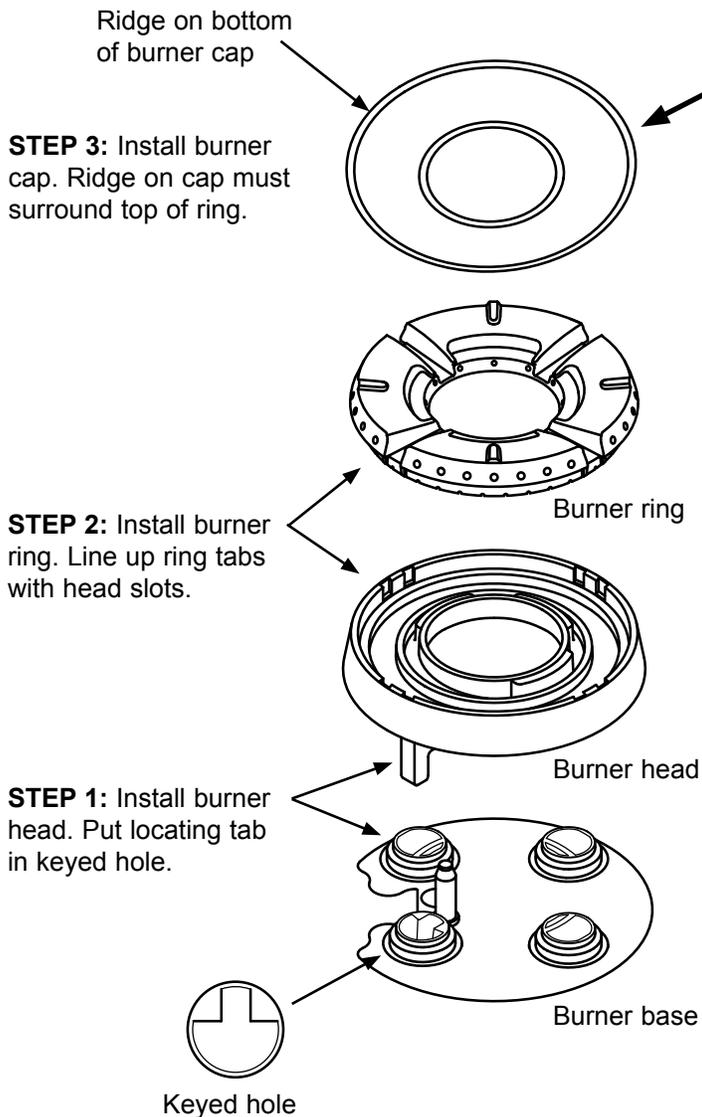
# Setting Up the Range

## Cooktop Assembly

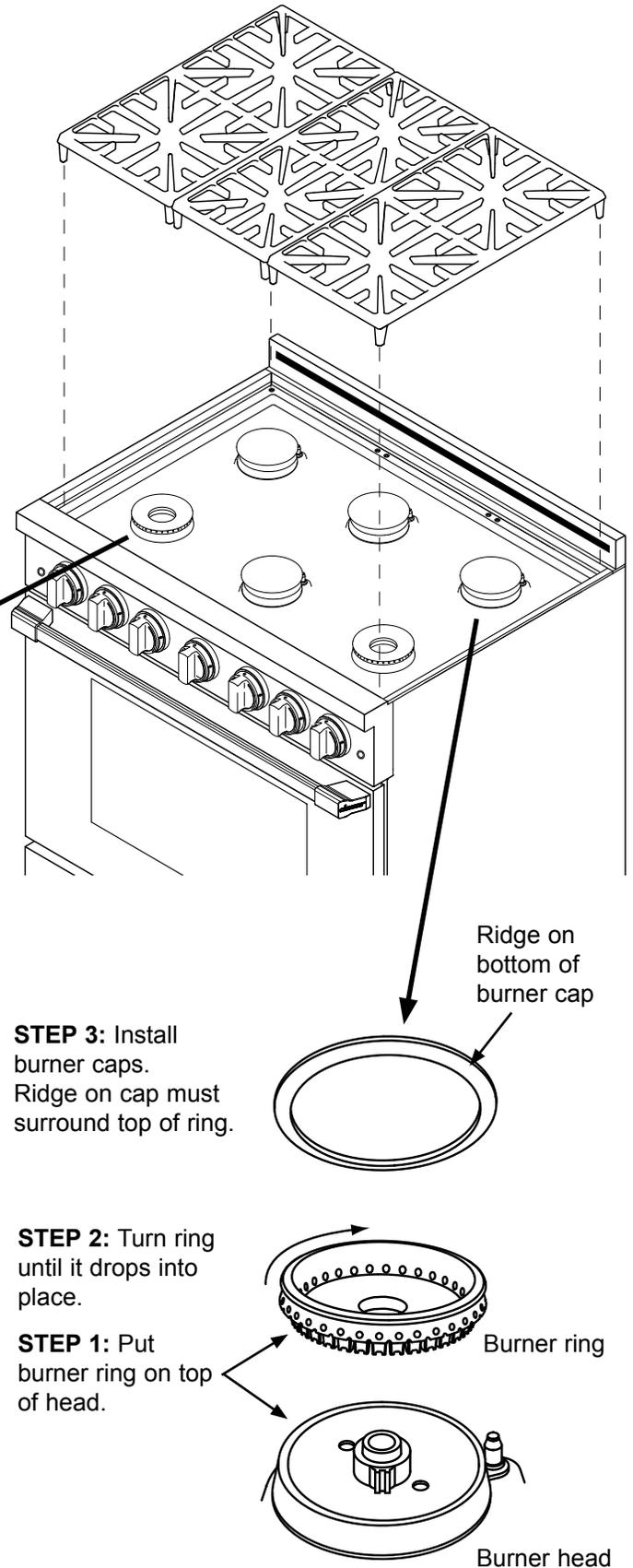
The burner rings spread the flame evenly around the burner cap. All burner parts must be properly seated for proper burner lighting and operation.

### To assemble the burners:

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



**SimmerSear Burner Assembly**  
(left front and right front burners only)



**Standard Burner Assembly**  
(left rear, right rear and both center burners)

# Setting Up the Range

## Installing the Oven Racks

### **WARNING**

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

The rack supports provide seven heights for positioning of the oven racks.

### Standard Oven Rack

#### To install a standard oven rack:

1. Insert the end of the rack with the safety notches into the oven first.
2. Attach both sides of the rack to the rack supports in the oven as shown below.
3. Begin to slide the rack in, and then, lift up so that the safety notches clear the ends of the rack supports.
4. Push the rack all the way in with both hands.

#### To remove a standard oven rack:

1. Grasp it with both hands and pull gently straight out toward you until it stops.
2. To remove the rack completely, lift the front of the rack up about six inches and continue to pull it out. Lifting the rack releases the safety notches. The safety notches reduce the chances of a rack coming out of the oven accidentally.

### GlideRack™ Oven Racks

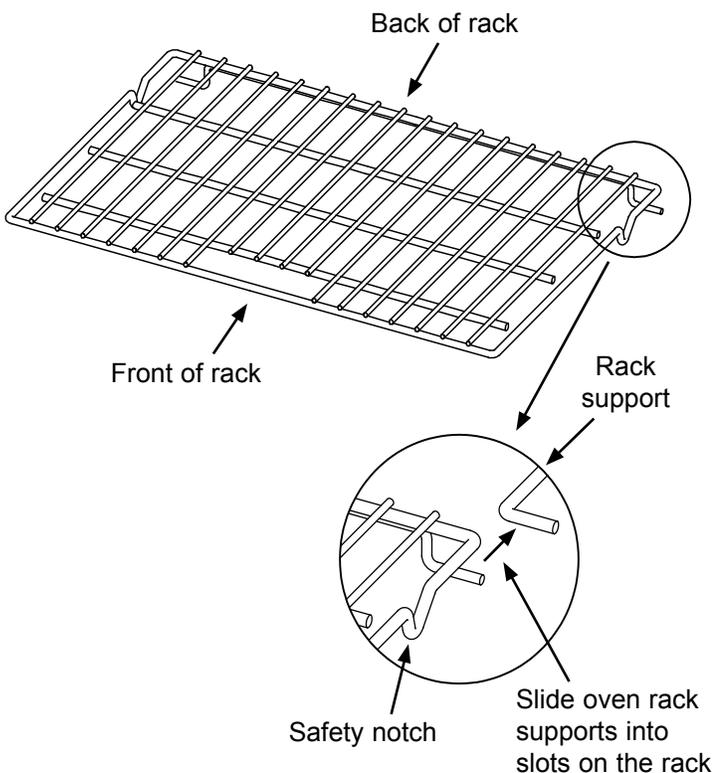
Your oven comes with Dacor GlideRack oven racks. When you use them, you can effortlessly slide heavy pots, pans or other items out to check, stir or add ingredients quickly and safely.

#### To insert a GlideRack oven rack:

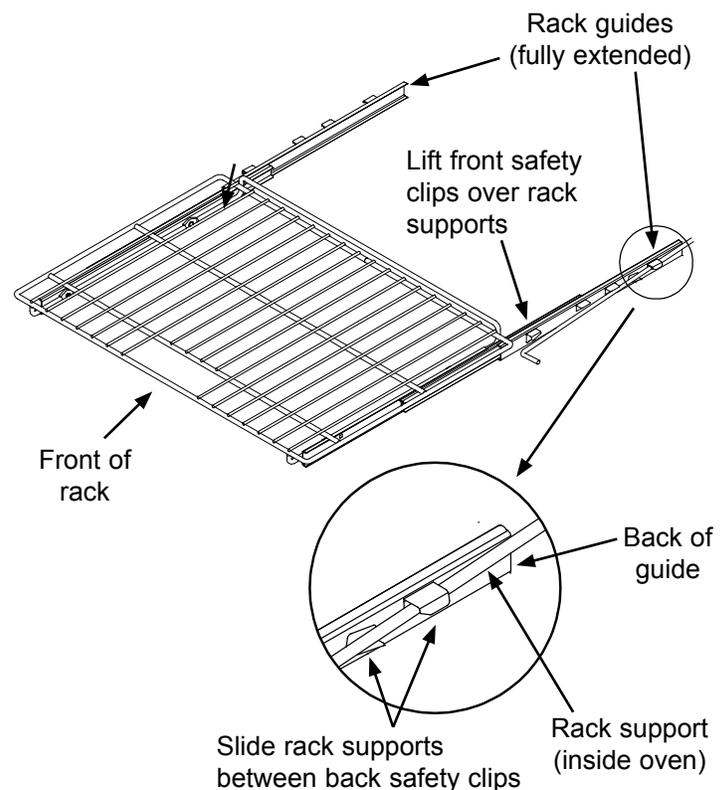
1. Extend the rack guides completely as shown below.
2. Align both sets of safety clips (right and left) on the back of the rack guides with the oven rack supports as shown.
3. Insert the rack into the oven, sliding the rack supports between the rear safety clips as shown. As you slide the rack in, hold the front of the rack up slightly until the front safety clips just clear the front of the rack supports.
4. Lower the front of the rack so that the front of the rack support is between the front safety clip and the rack stop.
5. Grasp the rack in the center of the front and pull. The rack should come forward while the guides remain in place.

#### To remove a GlideRack oven rack:

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



**Standard Oven Rack Installation**



**GlideRack Oven Rack Installation**

# Operating the Range

## Burning-in the Oven

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

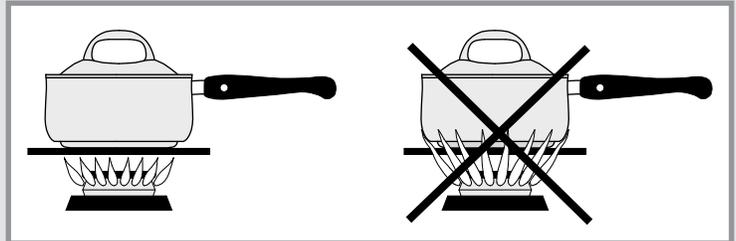
### To burn off the residues in the oven:

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

## Cooktop Operation

### **WARNING**

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



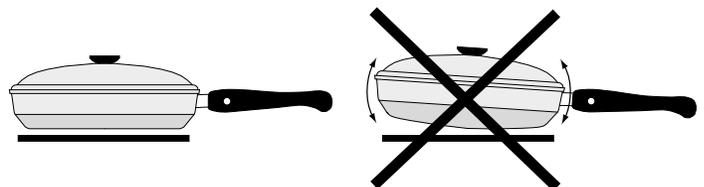
## Selecting the Cookware

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

Use cookware that:

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

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



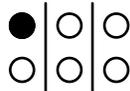
# Operating the Range

## Things to Know Before Using the Cooktop

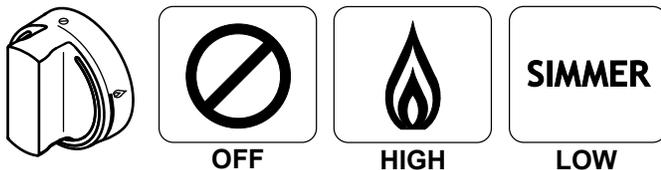
- A normal flame is steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial operation. This color will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas.
- See page 4 for the heat ranges of the different burners.
- 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 like glass, ceramic or cast iron that are poor conductors of heat. Reduce the flame until it covers about 1/3 of the utensil diameter. Doing so will ensure even heating and reduce the likelihood of burning or scorching the food.
- Dacor's SimmerSear feature allows you precision control of the flame on the SimmerSear burner, from low to high heat.

## Lighting a Burner

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



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



The knob illuminates; the burner igniter sparks (click-click-click) repeatedly until it lights about 4 seconds later. The flame should burn evenly around the perimeter of the burner, except below each grate support finger, where flame height is reduced by Dacor's Smart Flame feature.

If the burner does not ignite after 4 seconds, or if the flame goes out and gas escapes, turn off the burner. Open a window, wait at least 2 minutes for the gas to dissipate, then retry the burner.

If the burner still does not ignite, the igniter keeps sparking, or if the flame is not spread evenly around the burner cap, see **Troubleshooting**, Pgs. 21, 22.

2. Place the cooking utensil on the grate.
3. Adjust the flame to the level necessary to perform the desired cooking process.

# Operating the Range

## Using the Griddle

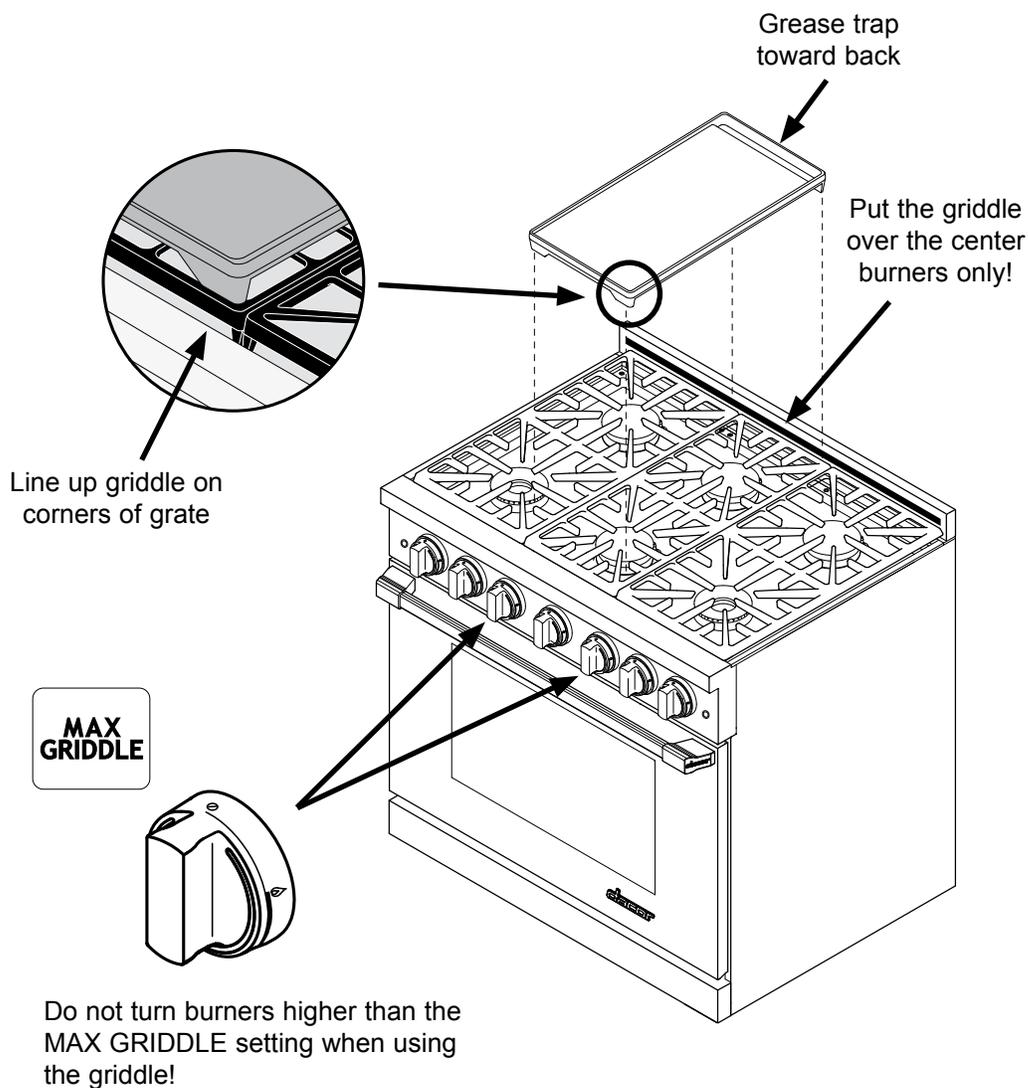
For best results, allow the griddle to preheat for about 10 minutes before you start to cook.

1. Before using the griddle for the first time, wash it in hot, soapy water. Rinse it and allow it to dry thoroughly.
2. With all of the burners off and the range cool to the touch, put the griddle over the top of the center grate on the range.\* The grease trap goes toward the back of the range. Fit the tabs that stick out of the bottom of the feet into the inside corners of the grate. When it is correctly installed, the griddle will rest securely about 1/2" above the top surface of the grate. It may rock slightly, which is normal.

3. Turn the center front burner knob to the light (HIGH) position. Once lit, turn the knob to the MAX GRIDDLE position, or lower if desired. DO NOT keep the burner knobs higher than the MAX GRIDDLE setting after they are lit!
4. Repeat step 3 for the center rear burner.

During cooking be careful with metal utensils on the surface because they can scratch the non-stick coating. Clean the griddle after each use. See page 20 for instructions.

\* The center grate has burners of the same size in the front and back for even heating.



# Operating the Range

## Oven Operation

### **WARNING**

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

**Overview of oven cooking modes (see page 16 for CLEAN setting):**

#### ❖ Bake

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

#### ❖ Convection Bake

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

#### ❖ Broil

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

#### ❖ Convection Broil

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

### **WARNING**

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

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

#### ❖ Warm

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

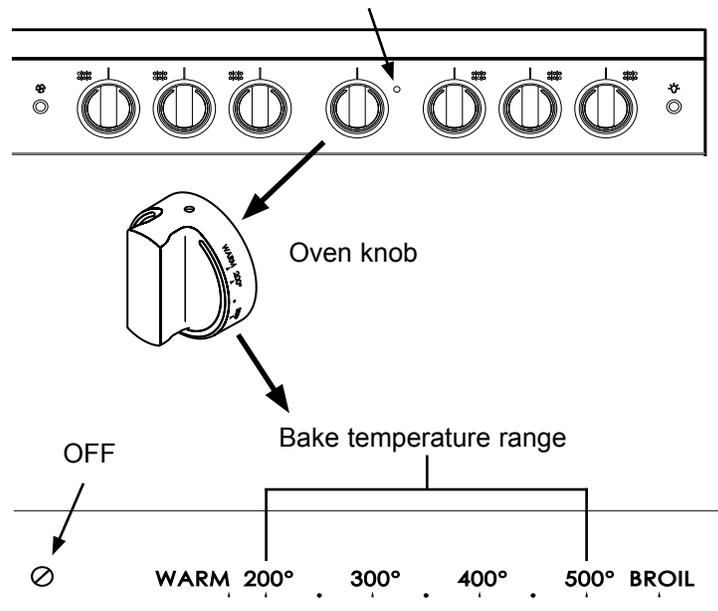
### **IMPORTANT:**

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

### To Bake:

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

Oven burner ON indicator light on control panel



### To Convection Bake:

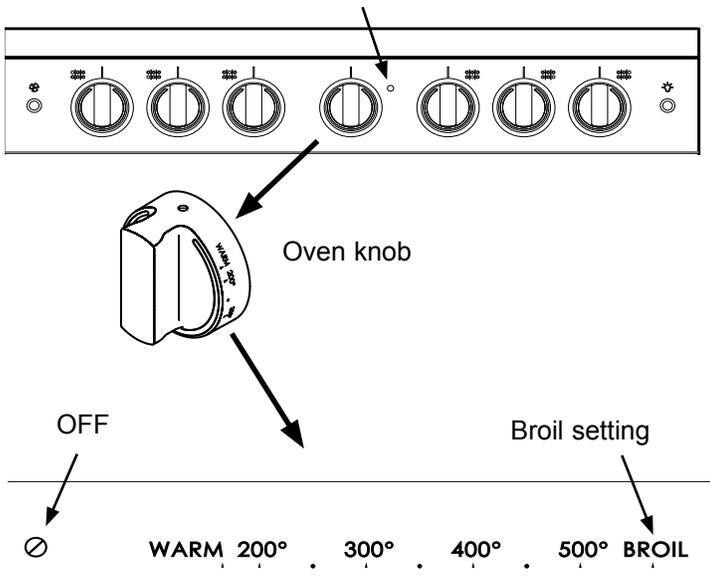
1. Pre-heat the oven according to the **Bake** instructions above.
2. When pre-heated, place the food in the oven.
3. Close the oven door, and push the Convection fan button (control panel, left side).
4. When finished cooking, turn off the oven and the Convection fan.

# Operating the Range

## To Broil:

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

Oven burner ON indicator light on control panel



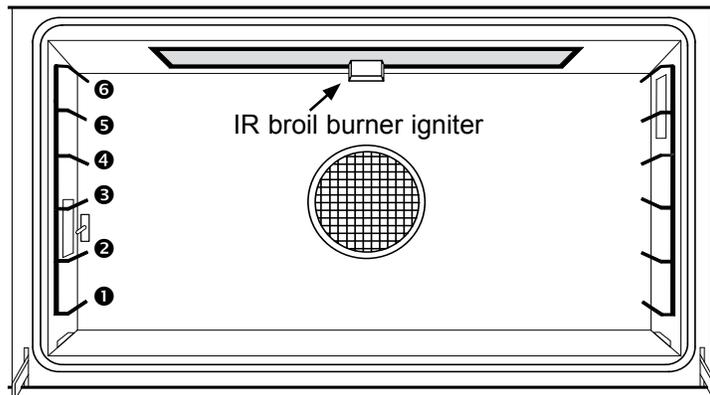
## To Convection Broil:

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

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

### IMPORTANT:

- Always use a broiler pan and grill to provide drainage for excess fat and grease. Doing so will reduce spatter, smoke and flare-ups.
- The igniter for the IR broil burner on the ceiling of the oven will glow orange periodically during normal broil operation.



# Operating the Range

## Baking Tips

### Tips for All Baking Modes

- Do not open the oven door frequently during baking. Look through the door window to check the progress of baking whenever possible.
- Use a timer to time baking functions.
- Wait until the shortest recommended baking time before checking food. For cakes, a wooden pick placed in the center should come clean when the food is done.
- Measure ingredients carefully and follow tested recipes for best baking results.

### COMMON PROBLEMS WHEN USING STANDARD BAKE MODE

Problem	May Be Caused By	What to Do
Cookies burn on the bottom.	Oven door opened too often.	Set timer to shortest recommended cooking time and check food when timer beeps. Use door window to check food.
	Incorrect rack position used.	Change rack position.
	Dark, heat absorbing cookie sheets used.	Use shiny, reflective cookie sheets.
Cookies are too brown on top.	Rack position being used is too high.	Change rack position.
	Food placed in oven during preheat.	Wait until oven is preheated.
Cakes burn on the sides or are not done in the center.	Oven temperature too high.	Reduce oven temperature.
	Dark, heat absorbing cake pans used.	Use shiny, reflective cake pans.
Cakes crack on top.	Oven temperature too high.	Reduce oven temperature.
Cakes are not level.	Oven and/or oven rack not level.	Level oven and rack as needed.
Pies burn around the edges or are not done in the center.	Oven temperature too high.	Reduce oven temperature.
	Dark, heat absorbing pans used.	Use shiny, reflective pans.
	Oven and/or rack over-crowded.	Reduce number of pans.

# Operating the Range

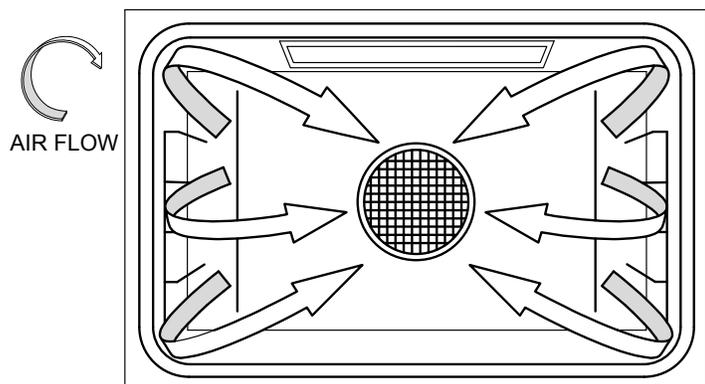
## Baking Tips (cont.)

### Convection Bake Tips

- As a general rule, convection bake will allow preparation of most foods at reduced temperatures for shorter periods of time, while also producing superior results.
- Typically you can reduce the standard temperature by 25°F and cook for 10% less time. Baked goods will have golden-brown crusts with flaky textures, and meats will have crispy exteriors with succulent juices sealed inside.
- To convert conventional bake recipes to convection recipes, reduce temperature by 25°F and the cooking time by approximately 10%.
- Some recipes, especially those that are homemade, may require adjustment and testing when converting from standard to convection modes. If unsure how to convert a recipe, begin by preparing the recipe in bake mode. After achieving acceptable results, follow the convection guidelines listed. If the food is not prepared to your satisfaction during the first convection trial, adjust only one recipe variable at a time (such as cooking time, rack position or temperature) and repeat the convection test. If necessary, continue adjusting one recipe variable at a time until you achieve satisfactory results.

### About Convection Baking...

The Dacor convection cooking system distributes the heated air evenly to ensure uniform results. It also channels the air evenly into the oven, eliminating any hot or cool spots.



### Bakeware Tips

- Dacor's optional full-sized cookie sheets maximize baking capabilities by utilizing the most usable rack space. See the **Parts and Accessories** section for ordering information.
- Use the pan size and type recommended by the recipe to ensure best results.
- Cakes, quick breads, muffins and cookies should be baked in shiny, reflective pans for light, golden crusts.
- Medium gauge aluminum sheets with low sides should be used when preparing cookies, biscuits and cream puffs.
- Bake most frozen foods in their original foil containers placed on a flat cookie sheet. Follow the package recommendations.
- When using glass bakeware, reduce the recipe temperature by 25°F, except when baking pies or yeast breads.
- Follow the standard recipe baking time for pies and yeast breads.
- Avoid the use of old, darkened pans.
- Warped, dented, stainless steel and tin-coated pans heat unevenly and will not give uniform baking results.
- Place pans carefully on the oven racks. Turn pans on the racks so that the long sides run left to right, parallel to the door.
- Dacor's optional GlideRack oven rack is especially good for heavy food items like heavy pots and pans full of food or the optional pizza baking stone. You can pull it out further than a conventional rack, making it easier to check the food, stir or add ingredients.

### Multiple Rack Baking

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

#### MULTIPLE RACK BAKING TIPS

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

# Operating the Range

## Broiling Tips

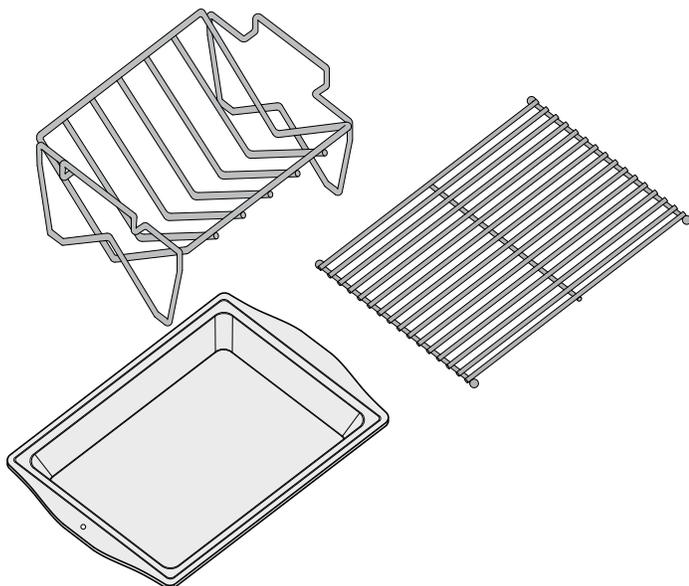
Broiling is a quick and flavorful way to prepare many foods, including steaks, chicken, chops, hamburgers and fish.

It is normal and necessary for some smoke to be present to give the food a broiled flavor.

- Dacor recommends that you set a timer to time the broiling process.
- Start with a room temperature broiler pan for even cooking.
- Use tongs or a spatula to turn and remove meats. Never pierce meat with a fork because the natural juices will escape.
- Broil food on the first side for a little more than half of the recommended time, then season and turn. Season the second side just before removing the food from the oven.
- To prevent sticking, lightly grease the broiler grill. Excess grease will result in heavy smoke. For easier cleaning, remove the broiler pan and grill when the food is removed.

## Roasting Tips

- Dacor's optional roasting pan works particularly well and two of them will fit side by side in your oven.
- For roasting, Dacor's optional "V" shaped rack and broil/roast pan works best to allow air circulation around the food.



- If using a cooking bag, foil tent or other cover, use convection bake mode. Adjust the recipe time and temperature as well.

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

## High Altitude Cooking

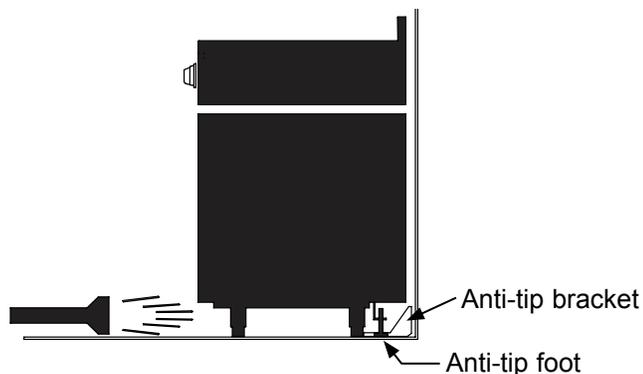
Due to the lower atmospheric pressure at higher altitudes, foods tend to take longer to cook. Therefore, recipe adjustments should be made in some cases. In general, no recipe adjustment is necessary for yeast-risen baked goods, although allowing the dough or batter to rise twice before the final pan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

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

# Care and Cleaning

## WARNING

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



## Oven Self Clean Feature

### WARNING

- DO NOT TOUCH THE OUTSIDE SURFACES OF THE RANGE, INCLUDING THE BACKGUARD, DURING THE SELF CLEAN PROCESS. THEY WILL BE HOT.
- CAUTION: DO NOT LEAVE FOOD, COOKING UTENSILS, OVEN RACKS, THE CONVECTION FILTER, ETC., IN THE OVEN DURING THE SELF-CLEAN CYCLE.
- Always wipe up excess grease and other food spills with a damp cloth prior to using the Self Clean cycle. Doing so will minimize smoke and increase efficiency. See proper cleaning instructions on this page.

## Important Things to Know About the Self Clean Cycle

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

## How to Use the Self Clean Feature

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

### WARNING

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

# Care and Cleaning

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

## After the Self Clean cycle is complete...

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

## General Cleaning

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

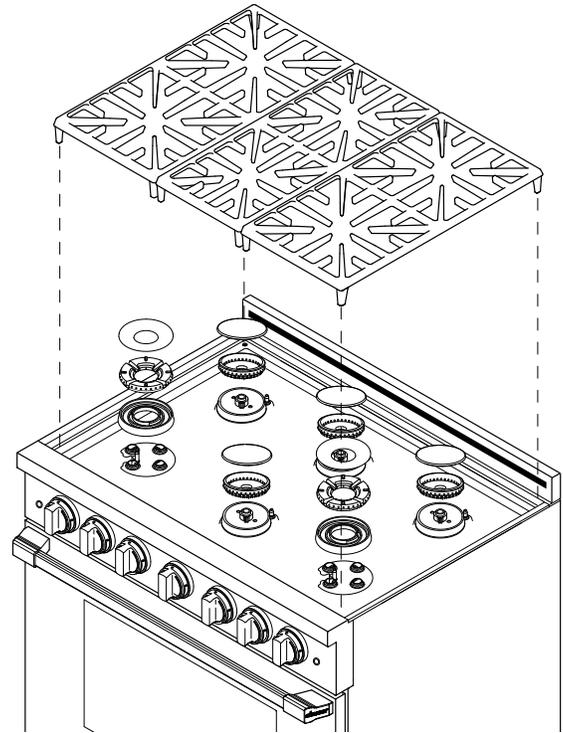
### Cooktop

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

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

### Cooktop Disassembly and Cleaning

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



Cooktop Disassembly

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

### Grates and Spill Trays

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

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

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

# Care and Cleaning

## Cooktop Cleaning (cont.)

### Cleaning the Igniters and Other Burner Components

#### **WARNING**

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

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

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

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

## Porcelain Surfaces

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

## Stainless Steel Surfaces

#### **CAUTION**

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

The outside surfaces of the range are covered with stainless steel. Clean these surfaces with Dacor Stainless Steel Cleaner (see page 23 to reorder). Rinse and dry with a soft, lint-free cloth. Always wipe stainless steel surfaces with the grain. A small amount of baby oil may be applied to stainless steel tops to restore lustre.

## Brass, Chrome and Copper Surfaces

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

## Door Glass

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

## Griddle

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

## IR (Infrared) Broil Burner

#### **WARNING**

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

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

# Care and Cleaning

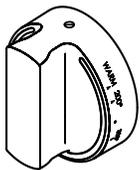
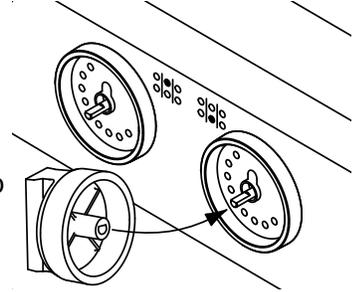
## Cleaning the Knobs and Trim Rings

### **WARNING**

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

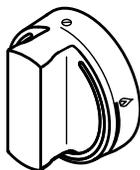
1. Disconnect power and turn the knobs to the off position to remove them for cleaning or replacement.
2. Grasp each knob and pull straight back, off of the valve shaft.

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



WARM 200° . 300° . 400° . 500° BROIL CLEAN

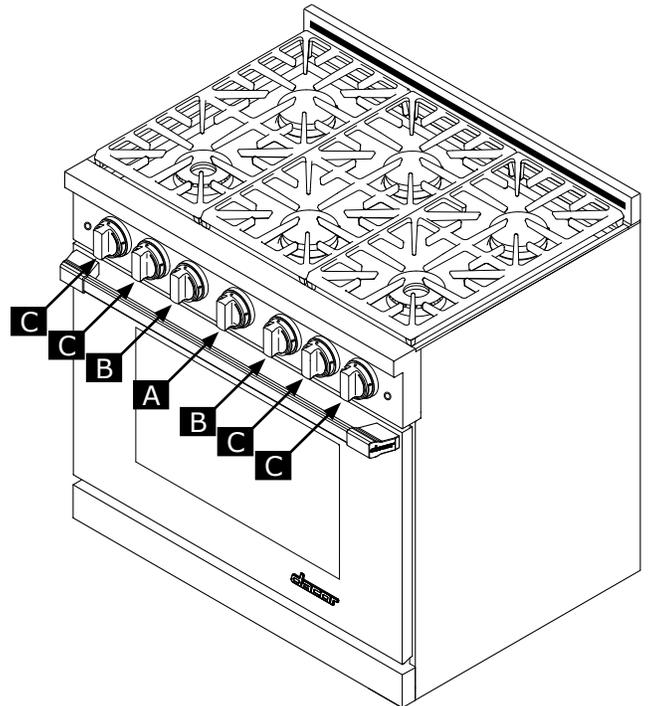
Oven Knobs **A**



Center Burner Knobs **B**



Outer Burner Knobs **C**



## Knob Installation Locations

# Care and Cleaning

## Oven Racks

### CAUTION

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

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

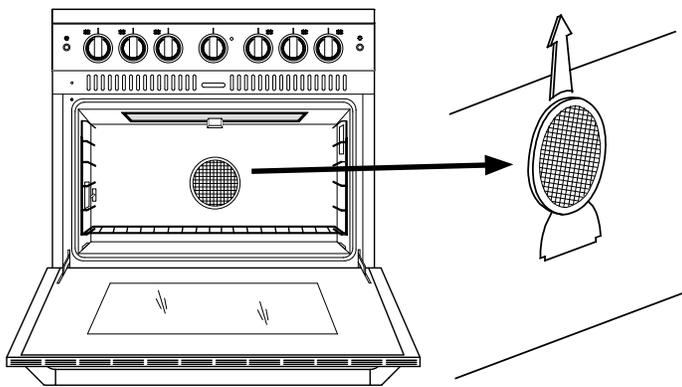
## Convection Filter (Oven)

### WARNING

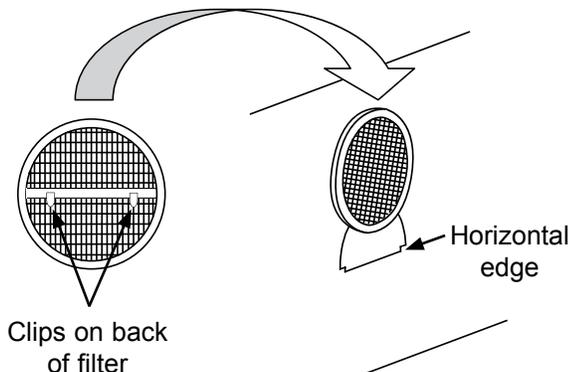
- The convection filter is made of stainless steel. Remove it only when it is cool.
- Re-install the filter before cooking in the oven again. Failure to do so will expose the convection fan blade that rotates at high speed during convection modes.

## Convection Filter Removal and Cleaning

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



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



## Replacing the Oven Light

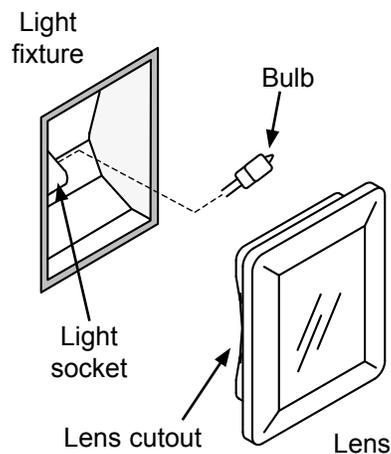
### WARNING

- To prevent an electrical shock hazard and/or personal injury, make sure that power to the range has been disconnected and that the light fixture is cool before replacing the light bulb.
- Always ensure that the lens cover is in place when using the oven. The lens cover protects the bulb from breakage caused by high oven temperatures or mechanical shock.
- Replacing the lens cover without lining up the cutout with the light socket will damage the light fixture.
- Do not use a screwdriver to remove the lens.

## Replacing a Light Bulb

Light bulb replacement is considered a homeowner maintenance operation. If the light does not work, before replacing it, please consult the **Problem Solution Guide** on page 21.

1. Replace the light bulb only with Dacor part number 108774. See page 23 for ordering information. **IMPORTANT:** Do not touch the replacement halogen light bulb with your fingers. Halogen bulbs are sensitive to the oils from your hand. The oils from your hand will stick to the bulb and may cause it to burn out faster than normal.
2. Disconnect the power cord from the electrical outlet.
3. Remove the rack support in front of the light.
4. Hold your hand under the lens for support and gently pry it loose using a spatula or table knife. Pull the lens cover straight out.



5. Grasp the old bulb and pull it straight out of the socket.
6. Using a glove, insert the new bulb into the socket.
7. As you reinstall the lens cover, line up the cutout on the inside rim with the light socket. Gently press it into its original position.
8. Replace the rack support and reconnect the power cord.

# Troubleshooting

Problem	May Be Caused By	What to Do
Nothing works.	Power cord not connected.	Check to make sure range power plug is connected to electrical outlet.
	Power is off.	Turn on power at circuit breaker panel or fuse box for electrical outlet range is connected to. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Igniters do not spark.	Power not supplied to unit.	See <b>Nothing Works</b> above.
	Wet or dirty igniter.	Clean and dry igniter and burner assembly according to <b>Care and Cleaning</b> section.
No flame.	Igniter not working (no clicking sound).	See <b>Igniters do not spark</b> above.
	Wet or dirty igniter.	Clean and dry according to <b>Care and Cleaning</b> section.
	Gas is turned off.	Make sure the gas supply valve is in the "ON" position.
	Gas supply interrupted.	Contact gas company.
Burner goes out at low setting.	Low gas pressure.	Contact gas company to have pressure tested.
	Air intake holes obstructed.	Check to make sure none of the air slots on range are obstructed.
Flame is distorted, yellow or very large.	Burner parts are dirty or clogged.	Clean and dry according to <b>Care and Cleaning</b> section.
	Burner parts are not properly positioned.	Make sure burner is assembled according to the <b>Setting Up Your Range</b> section.
	Range set up to use a different type of gas (natural or LP) or set up for different altitude.	Have a qualified service technician check to make sure that the range is set up for the correct type of gas and altitude.
	Gas regulator is not installed or faulty.	Have a qualified service technician check the gas regulator.
Igniter continues to spark (click) after flame ignites.	Burner is cold.	Burners may continue to spark for up to 60 seconds when cold and set to low. See <b>Operating Your Range</b> section for more information on how to minimize.
	Flame distorted by air draft.	Minimize any air drafts around the cook-top. Close nearby windows.
	Wet or dirty igniter.	Clean and dry according to <b>Care and Cleaning</b> section.
	Burner parts wet or dirty.	Clean and dry according to <b>Care and Cleaning</b> section.
	Burner parts not properly positioned.	Make sure burner is assembled according to the <b>Setting Up Your Range</b> section.
	Power supply polarity is reversed or not properly grounded.	Have a licensed electrician check the electrical outlet.
Orange glow on ceiling of oven when broiling.	Normal operation.	The IR broil burner igniter glows orange off and on when the oven knob is set to broil.

# Troubleshooting

Problem	May Be Caused By	What to Do
Oven will not heat when turned on.	No power to range.	See <b>Nothing Works</b> on previous page.
	Gas is turned off.	Make sure the gas supply valve is in the "ON" position.
	Gas supply interrupted.	Contact gas company.
Oven lights will not work.	Oven in self-clean mode or was recently self-cleaned.	Lights do not work whenever oven door is locked. Make sure oven knob is NOT in the <b>CLEAN</b> position AND the door latch has released if the oven has recently been self-cleaned. See page 16.
	Light bulbs burned out.	Replace light bulbs. See <b>Care and Cleaning</b> section.
Convection fan does not work.	Oven in self-clean mode or was recently self-cleaned.	Convection fan does not work whenever oven door is locked. Make sure oven knob is NOT in <b>CLEAN</b> position AND door latch has released, if the oven has recently been self-cleaned. See page 16.
Oven ON indicator light goes on and off repeatedly.	Normal operation.	The oven burner ON indicator light illuminates when the oven is on. The oven burner control system turns the oven off and on to maintain the temperature set by the oven control knob.
Condensation on oven door window.	Cold weather.	During cold weather it is normal for condensation to appear on the oven window during the first 10 minutes of operation.
Strange odor when oven is on.	Residue in oven.	During manufacturing, certain residues can be left on oven surfaces. Oven needs to be "burned in," see page 8.
Oven does not self-clean.	Oven door not shut tightly.	Check for obstructions. Shut door tightly.
	Oven not set properly.	Follow instructions in <b>Care and Cleaning</b> section.
Oven door will not open.	Oven in self-clean mode or was recently self-cleaned.	Check to see if oven knob is in <b>CLEAN</b> position. If so, turn oven knob to OFF position. Door will unlock once oven has cooled below 600°F (315°C).
Foods over-cook.	Incorrect cooking time, temp.	Adjust time, temperature or rack position.
Foods under-cook.	Incorrect cooking time, temp.	Adjust time, temperature or rack position.

# Parts and Accessories

Description	Dacor Part Number
Dacor Stainless Steel Cleaner	A302
Halogen light bulb (130 Vac, 50 Watt)	108774
Cooktop griddle	AG36
Cooktop grill	AEGR36
Standard broil pan and broil pan grill	AER30BP
Replacement standard oven rack	107745
GlideRack oven rack	701938
Large capacity roast/broil pan with "V" shaped rack	AORPVR
Pizza baking stone	ABS16
Cookie sheets (3 per carton)	ACSRO303
Cooktop grate (3 used per unit)	702035

To order parts and accessories, contact your Dacor dealer or visit [www.everythingdacor.com](http://www.everythingdacor.com).

## Warranty and Service

### Getting Help

Before you request service:

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

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

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

Contact us through our website: [www.dacor.com/customer-care/contact-us](http://www.dacor.com/customer-care/contact-us)

# Warranty and Service

## Warranty

### What is Covered

#### **CERTIFICATE OF WARRANTIES: DACOR RANGES**

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

##### FULL ONE-YEAR WARRANTY

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

If your Dacor product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, Dacor will remedy it without charge to you.

All cosmetic damage (such as scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.

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

##### LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor.

Dealer display and model home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use, which include but not limited to religious organizations, fire stations, bed and breakfast, and spas carry a one year parts warranty only. All delivery, installation, labor costs, and other service fees are the responsibility of the purchaser. Warranty will be null and void on product that has altered, defaced, or missing serial numbers and tags.

The owner must provide proof of purchase or closing statement for new construction upon request. All Dacor products must be accessible for service.

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

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

##### LIMITED FIRST YEAR WARRANTY

If your Dacor product fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will furnish a new part, F.O.B. factory to replace the defective part.

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

### What Is Not Covered

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

### Out of Warranty

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

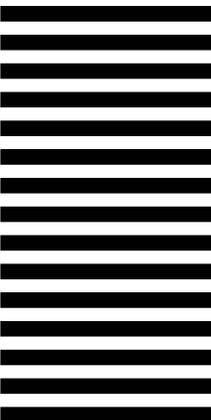
THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. IN THE EVENT DACOR PREVAILS IN ANY LAWSUIT, DACOR SHALL BE ENTITLED TO REIMBURSEMENT OF ALL COSTS AND EXPENSES, INCLUDING ATTORNEY'S FEES, FROM THE DACOR CUSTOMER. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, therefore the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

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NO POSTAGE  
NECESSARY  
IF MAILED  
IN THE  
UNITED STATES



**BUSINESS REPLY MAIL**  
FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

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





Please visit [www.dacor.com](http://www.dacor.com) to activate your warranty online.

# WARRANTY INFORMATION

**IMPORTANT:**

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

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

Owner Last Name (please print) \_\_\_\_\_ First \_\_\_\_\_ Middle Init. \_\_\_\_\_

Street \_\_\_\_\_

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

Purchase Date \_\_\_\_\_ Email \_\_\_\_\_ Phone \_\_\_\_\_

Dealer \_\_\_\_\_

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

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

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

- A. T.V. Cooking Show
- B. Magazine
- C. Appliance Dealer Showroom
- D. Kitchen Dealer Showroom
- E. Home Show
- F. Builder
- G. Architect/Designer
- H. Another Dacor Owner
- I. Model Home
- J. Other \_\_\_\_\_

2. Where did you buy your Dacor appliances?

- A. Appliance Dealer
- B. Kitchen Dealer
- C. Builder Supplier
- D. Builder
- E. Other \_\_\_\_\_

3. For what purpose was the product purchased?

- A. Replacement only
- B. Part of a Remodel
- C. New Home
- D. Other \_\_\_\_\_

4. What is your household income?

- A. Under \$75,000
- B. \$75,000 – \$100,000
- C. \$100,000 – \$150,000
- D. \$150,000 – \$200,000
- E. \$200,000 – \$250,000
- F. Over \$250,000

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

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

6. Would you buy or recommend another Dacor product?

- Yes
- No

Comments \_\_\_\_\_

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

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



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