

USE AND CARE MANUAL

MILLENNIA® ELECTRIC RANGE

Model MRES30S

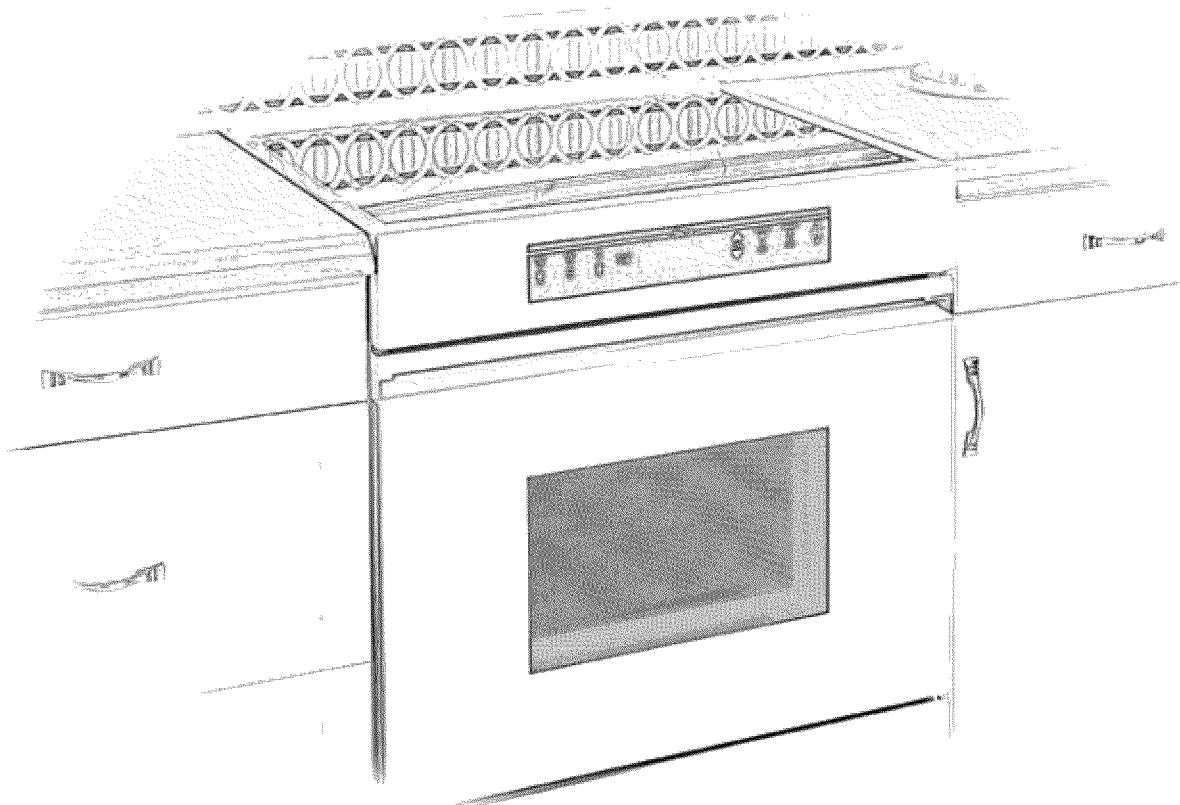


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To Our Valued Customer:

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

In order to familiarize yourself with the controls, functions and full potential of your new Distinctive Appliance, read this use and care manual thoroughly, beginning with the **Important Safety Instructions** section.

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

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

Dacor Customer Service Team
600 Anton Blvd. Suite 1000
Costa Mesa, CA 92626

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time
Web Site: www.Dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

Important Safety Instructions

INSTALLER: PLEASE LEAVE THIS GUIDE WITH THIS APPLIANCE.

CONSUMER: PLEASE READ THIS USE AND CARE MANUAL COMPLETELY BEFORE USING YOUR APPLIANCE AND KEEP IT FOR FUTURE REFERENCE. THIS GUIDE PROVIDES PROPER USE AND MAINTENANCE INFORMATION. KEEP THE SALES RECEIPT AND/OR CANCELLED CHECK FOR FUTURE REFERENCE. PROOF OF ORIGINAL PURCHASE DATE IS NEEDED FOR WARRANTY SERVICE.

If you have any questions, call:

Dacor Customer Service

(800) 793-0093 (U.S.A. and Canada)

Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

Web site: www.Dacor.com

Have the complete model and serial number identification of your appliance ready. Record these numbers below for easy access.

Model number _____

Serial number _____

Date of purchase _____

For service and warranty information, see page 17.

Since we continue to improve the quality and performance of our products, it may be necessary to make changes to the appliance without revising this guide. To download the latest version of this manual, visit www.Dacor.com.

Important Information About Safety Instructions

The **Important Safety Instructions** and warnings appearing in this manual can not cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining or operating an appliance.

Always contact the manufacturer about problems or conditions you do not understand.

Safety Symbols, Words and Labels

DANGER

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

WARNING

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

CAUTION

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

WARNING

WARNING – NEVER use this appliance as a space heater to heat or warm a room. Doing so may result in overheating of the appliance.

WARNING

WARNING – NEVER cover any slots, holes or passages in the oven bottom or cover and entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause overheating of the appliance. Aluminum foil linings may also trap heat, causing a fire hazard.

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 appliance, 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.
- This appliance must be installed by a qualified technician according to the accompanying Installation Instructions. Have the installer show you the location of the circuit breaker panel or fuse box so that you know how and where to turn off power.
- Ensure that the range is used only by those individuals who are able to operate it properly.
- Use the range only for cooking tasks expected of a home appliance as outlined in this manual.
- Properly clean and maintain the range as recommended in this manual.
- Clean only those parts listed in this manual.
- Use only dry pot holders to avoid steam burns when removing hot cookware.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- The oven cool air intake (located at the door handle) must remain unobstructed at all times.
- Do not block or obstruct any holes or vents anywhere on the range. Blocking these holes may affect proper operation and may result in a hazard.
- Position oven racks in desired locations when the oven is cool. (If a rack must be repositioned after the oven is already hot, be certain that the pot holder does not contact a hot heating element in the oven).
- Before self-cleaning the oven, remove the broiler grill and pan, oven racks, convection fan filter and any other utensils.
- **CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN THE OVEN DURING THE SELF-CLEAN CYCLE.**
- Select utensils of the proper size, material and construction for the particular type of cooking being done. Select utensils that are 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 cookware only for its intended purpose. Certain types of glass, ceramic and earthenware utensils are suitable for use only in an oven and not in cooktop applications.
- When deep fat frying, be certain that the pan is large enough to contain the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations 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.
- Always turn pan handles to the side or back of the range. Do not turn handles towards the room where they are easily hit. Handles should not extend over adjacent elements.
- Always check to make sure the cooktop is off when you are finished cooking.
- Before performing any service, turn off the electrical power supply.
- Always turn on each element prior to placing a utensil on the cooktop. Also, turn off the element before removing a utensil from the cooktop.
- Always clean the cooktop cautiously. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces.
- Keep any ventilation filters clean to avoid grease fires.
- Always set utensils gently onto the cooktop.
- Always keep the cooktop surface clean and dry.

Important Safety Instructions

WARNING

- Do not leave children alone or unattended in the area where the range is in use. Never allow children to sit or stand on any part of the range. Do not let children play with the range.
- Do not store items of interest to children above the range. Children could be burned or injured while climbing on the appliance.
- Do not wear loose or hanging apparel while using the range.
- Do not store combustible, flammable or explosive materials in the range or in adjacent cabinets.
- Do not repair or replace any part of the range unless specifically recommended in the literature accompanying this appliance. All other service should be referred to a qualified technician.
- Do not use water on grease fires. A violent steam explosion may result. Smother any flames with a lid, cookie sheet or flat tray. Flaming grease can be extinguished with baking soda or a foam extinguisher.
- Do not allow pot holders to touch hot surfaces. Do not use towels or bulky cloth as pot holders.
- Do not use commercial oven cleaners or oven liner protective coatings on any part of the oven.
- Do not clean the door gasket, because rubbing, moving or in any way damaging the gasket, may eliminate the required tight door seal.
- **DO NOT TOUCH INTERIOR SURFACES OF THE OVEN.** During and after use, do not touch or let clothing or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool.
- When using the cooktop, do not touch the areas around the elements. These areas may be hot enough to cause 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.
- Do not cover the elements with anything except properly selected utensils. Decorative covers should not be used.
- 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 use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage. Do not use aerosol cleaners. They may be flammable or cause corrosion of metal parts.
- Do not slide cookware across the grates. Sliding may damage the finish of the grates. Lift utensils to reposition them.
- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the oven cell surfaces. The porcelain finish may stain.
- Do not touch the range top or backguard with your bare hands during all cooking and self-cleaning modes. Venting from the oven may cause the cooktop and backguard to become hot.

Oven Operation



MRES Oven Features

Getting Started

Before using your range, become familiar with the features and control panel layout.

The clock, CANCEL•SECURE, LIGHT and COOKTIME touch pads are located to the left of the clock display, while the cooking function touch pads are to the right of it.

IMPORTANT: After choosing a clock function or oven mode, you have six seconds to perform the next programming step. If the next step is not completed within six seconds, the program selection displayed on the clock will disappear. Should this occur, repeat the initial function selection.

Setting the Time of Day

Follow these two steps to set the correct time of day:

1. Press the CLOCK touch pad. The time of day will flash, “AM” or “PM” will be displayed, and “TIME” will flash in the display.
2. Press the touch pad + or – until the correct time of day is displayed and release.

Oven Modes

All oven modes are described below:



STANDARD BAKE – In Standard Bake mode, the bottom heat element provides conventional baking heat. Temperatures may be set from 135° to 555°F in 5°F increments. Use Standard Bake for single rack baking and roasting.



PURE CONVECTION™ – In Pure Convection mode a third heating element, encircling the convection fan located in the rear of the oven chamber, acts as the heat source. The convection fan draws air from the oven chamber, then forces it across the hot convection heating element. The heated air is directed back into the oven chamber through the convection baffle. The baffle distributes the heated air evenly to ensure uniform results. Temperatures may be set from 135° to 555°F in 5°F increments. Use this mode for single rack baking, multiple rack baking, roasting and preparation of complete meals.



CONVECTION BAKE – In this combination convection-radiant mode, the lower element provides the heat. As in Pure Convection mode, the convection fan and baffle combine to circulate heated air evenly throughout the oven chamber. Temperatures may be set from 135°F to 555°F in 5°F increments. Use this mode for single rack baking, multiple rack baking and roasting.



BROIL – The high wattage, top heating element supplies the heat in Broil mode. The broil temperature is adjustable from 135°F, to the “HI” setting (equivalent to 555°F) for greater cooking flexibility. Broiling is performed with the door closed.



TEMPERATURE PROBE – This oven function will allow you to plug a Dacor provided temperature probe into the oven receptacle and measure temperatures in your food via the oven control and display. The temperature probe can be used in combination with Standard Bake, Pure Convection, or Convection Bake modes. The temperature probe takes the guesswork out of roasting by cooking food to the exact internal temperature that you desire. The temperature range that the temperature probe will read is from 100°F to 200°F.



SELF-CLEAN – In the pyrolytic Self-Clean mode, the oven reaches extreme high temperatures, thereby burning off oven soil automatically. The self-clean time is adjustable up to four hours so that varying degrees of oven soil can be successfully removed. Also, the Self-Clean cycle can be delayed to start at a later time if desired.

What Is Pure Convection™?

Your new oven has the best cooking system available today, Pure Convection. Pure Convection is a total system approach to cooking. The heat source is a third element outside the cooking cell behind a baffle. Not only does the baffle separate the food from the heat source, it channels the air from the convection fan evenly into the cell improving hot or cool spots in the oven. This system is what allows multi-rack cooking while achieving even results from one rack to another. The filter eliminates the transference of flavors when cooking entire meals and also keeps the oven cleaner.

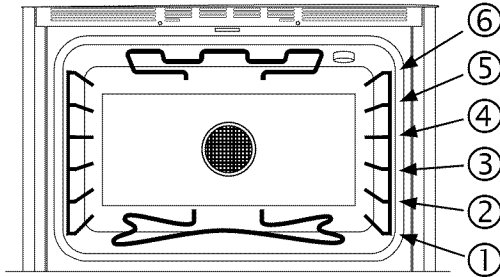
Oven Operation

Oven Racks and Supports

Three chrome-plated oven racks are provided. Always remember to position the racks prior to heating the oven. Also, remove the oven racks prior to self-cleaning to prevent permanent discoloration of the racks.

The porcelain rack supports provide six (6) heights for positioning of the oven racks.

To install a rack, align the left and right edges of the rack with the horizontal guide rails of the rack supports, then slide the rack into the oven.



Oven Rack Positions

Oven Mode Selection

Follow these steps to operate the oven modes:

1. Position the oven rack(s) at the proper height(s).
2. Press the touch pad for the modes of your choice. The oven will beep once, the selected cooking mode will flash and “--” will be displayed.
3. Press either the + or – pad. The default temperature will be displayed.
4. To adjust the default temperature for baking, press and hold the TIME•TEMP pad. Press the + pad to increase the temperature setting, – to decrease. “PRE” and “ON” will appear in the clock display, and the oven will begin to heat. If in a convection mode, the convection fan will turn on. Also, the clock display will change from the desired cooking temperature to the actual oven temperature, starting with 135°F. The temperature display will increase in 5°F increments until the desired temperature is reached.

NOTE: Do not place food inside the oven until the preheat cycle is complete.

When the desired temperature is attained, the preheat cycle is complete. The clock will beep once and “PRE” and “ON” will disappear from the display. (From this time forward, the “ON” display will cycle on and off with the heating elements).

5. Carefully place the food onto the desired rack(s) within the preheated oven.
6. It is recommended that a minute timer be set to time the cooking process.
7. When the time expires and/or the food is done cooking, press the CANCEL•SECURE pad to turn off the oven.

Preheating the Oven

The oven features an automatic preheat cycle that rapidly brings the oven chamber up to temperature. When choosing a cooking mode and setting a temperature, the oven will automatically perform the preheat function. The preheat cycle operates in Standard Bake, Pure Convection and Convection Bake modes. There is no preheat cycle for the Broil mode.

NOTE: Allowing the oven to completely pre-heat prior to placing food in the oven will avoid excessive browning of the food. After the oven signals that the pre-heat is complete, allow 3-5 more minutes for the heat patterns to normalize in the oven and then place your food inside.

Using the Minute Timers

The clock features two timers that may be used to time cooking or other processes up to 11 hours, 50 minutes in length.

To use the Minute Timer function, follow these steps:

1. Press the touch pad labeled “TIMER 1” or “TIMER 2.” The clock will display “00:00” and “TIMER 1” or “TIMER 2” will flash.
2. Press the + pad until the desired time is displayed on the clock.
3. After timer 1 has expired, the clock will sound off with one second beeps and “TIMER 1” will appear in the display. After the timer 2 minute timer has expired, the clock will sound alternating one and two second beeps and “TIMER 2” will appear in the display. The beeper can be silenced by pressing the TIMER touch pad while the beeper is sounding.

IMPORTANT: Cancellation of the minute timer does not turn off the oven if it is operating. You must manually shut the oven off by pressing the CANCEL•SECURE touch pad.

NOTES:

- To view the current time of day, rather than the remaining time on the minute timer, press the CLOCK touch pad. To change back to a minute timer display, press the TIMER 1 or TIMER 2 touch pad.
- To cancel the minute timer while in progress, press the TIMER 1 or TIMER 2 touch pad two times. The clock display will return to the time of day.
- The minute timers may be used at the same time as Delay Timed Cooking or Self-Clean.
- The minute timers will beep for 2 minutes (if not cancelled) before automatically shutting off.
- Pressing the CANCEL•SECURE pad when the beeper is sounding will cancel both the beeper and the cooking function.

Oven Operation

Securing the Oven Controls

To avoid accidentally turning the oven on, activate the secure feature. Press and hold the CANCEL•SECURE pad for approximately three seconds. Doing so will disable the control panel and allow cleaning the controls without accidentally starting any functions. Three beeps will sound and “OFF” will appear in the display when the control panel has been secured.

To re-activate the control panel, again push and hold the CANCEL•SECURE pad for three seconds. Three beeps will sound and “OFF” will disappear from the display.

Baking

In addition to the conventional radiant-heat Standard Bake mode, this Dacor range offers two additional baking modes: Pure Convection and Convection Bake.

As a general rule, a convection mode 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.

Because of variations in food density, surface texture and consistency, there are a few foods that may be prepared more successfully in the Standard Bake mode. For this reason, Bake mode is recommended when preparing baked goods such as custard.

- 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. If the food is not prepared to your satisfaction during this 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 satisfactory results are achieved.
- Do not open the oven door frequently during baking. Look through the door window to check the progress of baking whenever possible.
- Use the minute timers to time baking functions.
- Wait until the shortest recommended baking time before checking food. For baked goods, 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.

- Adjustments to recipe times and temperatures will need to be made when baking at high altitudes. Consult a cookbook on high-altitude cooking or contact the Home Economics Departments at your state university for specific recommendations.

Bakeware Tips:

- 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.

NOTE: For common baking problems refer to your Dacor cookbook. Your complimentary cookbook was packed with your range. If you did not receive your cookbook, please contact Dacor at (800) 793-0093 or at www.Dacor.com.

Roasting

All baking modes can be used to successfully roast in your oven. However, the convection modes are recommended to produce meats that are deliciously seared on the outside and succulently juicy on the inside in record time. Foods that are exceptional, when prepared in a convection mode, include: beef, pork, ham, lamb, turkey, chicken and cornish hens.

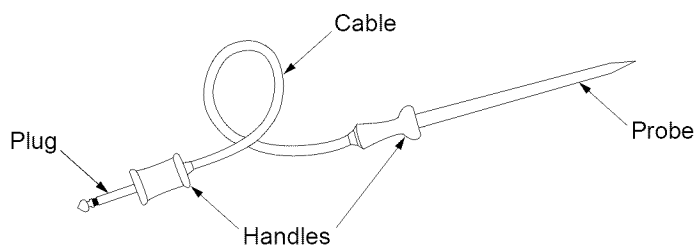
- To convert conventional bake recipes to convection recipes, reduce the temperature by 25°F and the cooking time by approximately 10%.
- When using a roasting rack, always roast meats fat side up in a shallow pan. Always use a pan that fits the size of the food being prepared. The broiler pan and grill, accompanying the oven, can be used in most cases. No basting is required when the fat side is up. Do not add water to the pan. It will cause a steamed effect. Roasting is a dry heat process.

Oven Operation

- Poultry should be placed breast side up on a rack in a shallow pan that fits the size of the food. Again, the broiler pan and grill accompanying the oven can be used. Brush poultry with melted butter, margarine or oil before and during roasting.
- For convection roasting, do not use pans with tall sides. They interfere with the circulation of heated air over the food.
- 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.
- Remove meats from the oven when the thermometer registers 5° to 10°F below the desired temperature. The meat will continue to cook after removal.
- Allow roasts to stand 15 to 20 minutes after roasting in order to make carving easier.
- If using a cooking bag, foil tent or other cover, use Standard Bake mode rather than a convection mode. The recipe time and temperature will have to be adjusted as well.
- Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in Standard Bake mode and may require moist cooking techniques. Follow your favorite cookbook recipes.
- Reduce spatter by lining the bottom of the roasting pan with lightly crushed aluminum foil.

Using the Temperature Probe

For many foods, especially roasts and poultry, internal food temperature is the best test for properly cooked food. The Dacor provided temperature probe takes the guesswork out of roasting by cooking food to the exact temperature you desire.



Temperature Probe

IMPORTANT:

- Use of probes other than the one provided with your range may result in damage to the probe and/or the range.
- Use the handles of the temperature probe and plug when inserting and removing them from the food and outlet.
- Do not use tongs to pull the cable when removing the probe. Doing so could damage the probe.
- Make sure the food is completely defrosted before inserting the probe to avoid breaking it.
- Never leave the temperature probe inside the oven during Self-Clean mode.
- To prevent the possibility of burns, unplug the temperature probe using hot pads.
- Do not store the probe inside the oven.

Proper Temperature Probe Placement:

1. Lay the probe on the outside of the meat along the top or side and mark with your finger where the edge of the meat comes to on the probe. The point should rest in the center of the thickest meaty part of the roast.
2. Insert the probe to the point marked by your finger into the meat. The probe should not touch the bone, fat, gristle or the bottom of the pan.
3. For roasts with no bone, insert the probe into the side of the roast in the center. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.
4. For dishes such as meat loaf or casseroles, insert the probe into the center of the dish. When cooking fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.
5. For a whole turkey, insert the probe into the meatiest part of the inner thigh from below, parallel to the leg.

Setting the Oven When Using the Temperature Probe:

1. Preheat the oven to the desired temperature.
2. Insert the temperature probe into the food. See **Proper Temperature Probe Placement**, above.
3. After the oven cell has reached the desired temperature, place the food into the oven.
4. Wearing an oven mitt, lift the probe outlet cover and plug the temperature probe into the outlet in the oven. The outlet is located on the left inside oven wall near the front. Make sure the plug is pushed all the way into the outlet. Close the oven door.

Continued...

Oven Operation

Setting the Oven When Using the Temperature Probe (Continued):

- Press the PROBE pad. The Display will flash "PRB" and beep if the probe is not inserted properly.
- Adjust the temperature to the desired setting using the TIME•TEMPERATURE (+ or -) pads. A jump-in temperature of 160°F will appear when the TIME•TEMPERATURE pad is first pressed. To change to the desired temperature, press the TIME•TEMPERATURE pad until you reach the desired temperature. The temperature can be set from 100-200°F.



Multiple Rack Baking

The uniform air circulation provided by Pure Convection cooking enables more oven capacity to be utilized. 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. Additionally, complete meals can be prepared by using multiple racks.

See below for specific recommendations. Follow the steps in the **Oven Modes** section to manually operate the oven, or refer to the **Delay Timed Cooking** section for automatic operation.

MULTIPLE RACK BAKING TIPS:

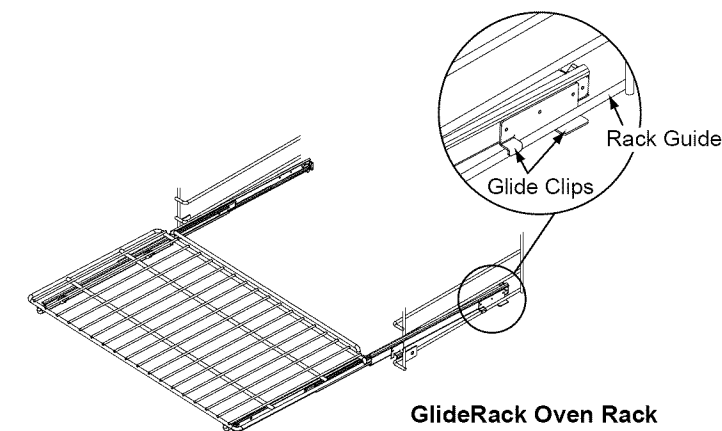
- Typically, when baking on two racks, use rack positions 2 and 4 or 3 and 5. When baking on three racks, use rack positions 1, 3 and 5.
- When adapting a single rack recipe to multiple rack baking, it may be necessary to add to the baking time. This is due to the extra bulk of the food in the oven.

GlideRack™ Oven Rack

Dacor's GlideRack oven rack is designed to install and glide to full extension effortlessly. When using Dacor's pizza stone (model number ABS20), the full extension of the rack allows you to slide the pizza on and off the stone with great ease. It is also great for large roasts in large roasting pans. This easy-slide rack allows you to baste more easily and check temperatures of the food more safely and quickly.

Proper Installation of the GlideRack Oven Rack:

- Fully extend the two side guides. Align the two small clips on the bottom at the rear of the GlideRack oven rack with the black porcelain rack guides in the oven.
- Begin to slide the rack in, then lift up. The rack must be in between the two clips on the upper and lower side of the rack rear.
- Push the rack all the way to the back.
- Grasp the rack in the front center and pull. The rack should come forward while the side guides remain in place.



Minimum Safe Internal Temperatures for Various Foods	
Type and Cut	Internal Temp. (°F)
Pork, ham, sausage and bacon	180°F
All foods previously served and cooled that are reheated	165°F within two hours
All poultry and game birds (turkey, chicken, cornish game hen, duck, etc.)	180°F
Stuffed meats	165°F
Stuffing	165°F
Ground beef and ground pork	165°F
Fish and most other potentially hazardous food not listed in this table	145°F
Beef roasts (rare)	145°F
Beef steaks (rare)	145°F

After the temperature has been set, the control panel temperature readout will default to 95°F, even if the food has not reached that temperature. The temperature readout will increase in 1°F increments until the food reaches the set temperature.

- The oven will go into the "hold" mode for 2 hours after the internal temperature of the food has reached the desired temperature and will hold the oven temperature at 150°F. The residual heat of the oven will cause the internal temperature of the food to continue to climb. Use hot pads to remove the temperature probe from the food. To prevent damage, do not use tongs to pull on the probe.

NOTES:

- After meat is pulled out of the oven, it will continue to cook. "Carry-over" cooking affects all foods. The larger the item, the longer the carry-over. It is best to let the meat rest after it comes out of the oven for 10 to 15 minutes. Doing so will allow the meat to retain its juices and continue to set, making it easier to carve.
- If the probe plug is left inserted in the probe outlet when not in use, the control panel will beep and flash "PRB" until the probe is unplugged.

Oven Operation

Helpful Hints When Using Your Oven GlideRack

- This rack works particularly well with heavier items, although you can use it during any baking, broiling or roasting in your Dacor oven.
- These racks will need to be spaced out when using more than one in the oven at a time. For instance, the racks should be used on rack positions 1, 3 and 5 or 2 and 4, counting up from the bottom, instead of using racks 2, 3 and 4.
- When using the rack with Dacor's ABS20 baking stone, use rack position 1 for best results.
- Heavier roasting pans and dishes will also cook better on rack position 1.
- Do not leave the rack in during self-clean. It will become difficult to slide in and out.
- To clean the rack, use hot, soapy water and the rough side of a sponge.

Delay Timed Cooking

This function allows the user to start and finish a cooking cycle automatically. It is especially useful for preparing meals in advance, cooking while you are at work or play. delay timed cooking can only be used with Standard Bake and both convection modes. It will not function in Broil mode.



WARNING

Food safety is an important consideration when using delayed cooking modes. To avoid potential sickness and spoiling of food, take the following steps:

- Avoid using foods that will spoil while waiting for the cooking cycle to begin. Typical foods to avoid include those containing eggs and dairy products, cream soups, and cooked or uncooked meats, poultry and fish.
- If cooking will not begin immediately, place only very cold or frozen food into the oven. Most unfrozen foods should never stand in the oven for more than two hours before cooking begins.
- Do not allow foods to remain in the oven more than one hour after completion of the cooking cycle. When the temperature drops below 140°F, bacteria can develop.

To use delay timed cooking, follow these steps:

1. Position the oven rack(s) at the proper height(s).
2. Place the food onto the center of the oven rack(s).
3. Select the desired cooking mode and temperature.
4. Press the COOK TIME pad and "TIME" will appear in the clock display. Press the TIME•TEMP + pad to set the length of time that the food will be cooked. The cook time can be set from 5 minutes to 11 hours, 50 minutes.

5. The oven can be set to start now or later in the day. To start cooking now, do not perform any more programming steps. After six seconds "PRE", "ON" and "TIMED" will appear in the clock display, and the oven will begin heating.
6. To start cooking at a later time and finish at the desired time, press the STOP TIME touch pad. "STOP" will appear in the clock display. Press the TIME•TEMP + pad to enter the time of day that you wish the oven to shut off. "DELAY" will be displayed. The oven will calculate the correct start time.
7. After the cook time has expired, the clock will beep three times and "Hold" will be displayed. If cooking in a convection mode, the convection fan will also turn off at this time. While in hold mode, the oven temperature will be maintained at 150°F for a period of two hours. Hold mode can be cancelled by pressing the CANCEL•SECURE touch pad. The cooling fan will continue to run depending upon the length and temperature of the cooking process.

DELAY TIMED COOKING TIPS:

- Do not use foods containing baking powder or yeast in Time Delay Cooking mode. These foods will not rise properly.
- Remember that cook time refers to the length of the cooking cycle. It does not refer to the start time!
- The time required to preheat the oven must be included in the cook time. The cook time should be increased by about 8 to 12 minutes depending upon the temperature setting. In the Time Delay Cooking mode, the broil element does not come on to preheat the oven, so that you will not pre-maturely brown foods.

Dehydrating/Defrosting

The range can be used to dehydrate or defrost foods at low heat settings in Pure Convection mode.

Follow these steps to dehydrate or defrost foods:

Position the oven rack(s) at the proper height(s).

Place the food onto the center of the oven rack. For dehydrating, prepare food as recommended then place food onto a drying rack.

Press the PURE CONVECTION pad.

Set the temperature to 135°F. This is the minimum temperature that can be set. For dehydrating, a higher temperature setting may be required. Follow the recommended temperature for the type of food being prepared.

Oven Operation

Broiling

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

Broiling in the oven is performed with the oven door completely shut. It is normal and necessary for some smoke to be present to give the food a broiled flavor. The broil temperature may be adjusted in 5°F increments from 135°F up to the maximum setting of "HI." The "HI" setting is equivalent to 555°F.

Follow these steps to operate the oven in Broil mode:

1. Close the door tightly.
2. Press the BROIL pad.
3. Press the TIME•TEMP + or – pad and the default temperature setting. "HI" will be displayed. HI is equivalent to 555°F.

4. If a temperature other than HI is desired, press the TIME•TEMP – pad to reduce the temperature. Six seconds after setting the temperature, the "ON" indicator will light up in the clock display and the broiler element will begin heating.
5. It is recommended that the user set the minute timer(s) to time the broiling process.
6. When the minute timer expires and/or the food is cooked, press the CANCEL•SECURE touch pad to turn off the oven. The cooling fan will continue to run for 30 to 45 minutes depending upon the length and temperature of the broiling process.

NOTE: For broiling and top grill tips refer to your Dacor cookbook packed with your range.

Cooktop Operation

Element Controls

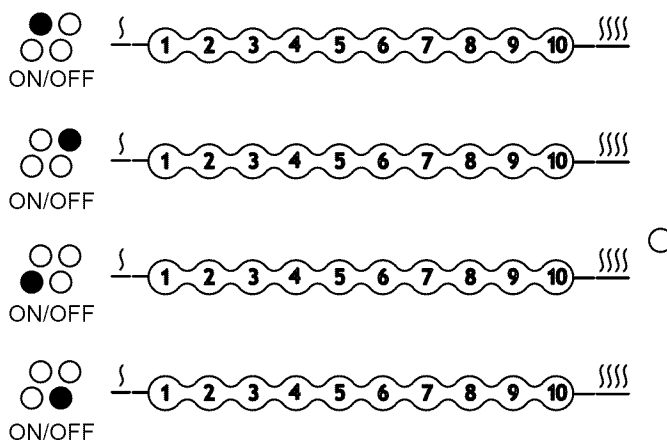
- To turn an element on, tap the ON/OFF key for the desired element, then tap the slew up/down (numbered) area next to it. The element will come on at the setting of the number touched and may be adjusted up or down by sliding back and forth on the appropriate key area with your finger.
- To activate the dual outer element, tap the circle key at the end of the slew area for the left front element, then tap or slide your finger back and forth on the numbers. The outer ring element will come on at the setting of the number touched last.
- To turn the element off, tap the ON/OFF key. You may turn off all active elements at the same time by tapping twice on the CANCEL•SECURE key located below the controls.

NOTE: When the unit is powered on for the first time, the cooktop control will go through a self-check routine. When the self-check is complete, the cooktop control will go into secure mode. See the **Secure Lockout** section for more information.

Secure Lockout

To avoid accidentally turning the cooktop on while cleaning it, activate the secure lockout feature.

- To make the cooktop controls non-operational, press and hold the CANCEL•SECURE key for approximately three seconds. The cooktop will beep three times and the element keys will stop working. The light behind the CANCEL•SECURE key will come on indicating that the controls are locked.
- To re-activate the controls, push and hold the CANCEL•SECURE key again for three seconds. Three beeps will sound and the CANCEL•SECURE indicator light will go out when the controls are unlocked.



dacor

CANCEL • SECURE

“SLEW UP/DOWN” Cooktop Control

Cooktop Operation

Selecting the Proper Cookware

Utensils will affect the overall safety and performance of cooktop cooking, so it is important to select them carefully. An improperly selected utensil will not cook efficiently or evenly. For best results, follow these guidelines:

- Use medium to heavy-gauge metal cookware with flat and smooth bottoms for greatest efficiency.
- Use utensils with tight fitting lids to retain heat, odors, and steam.

Read and follow the **Care and Cleaning Instructions** to ensure that proper cooktop operation and appearance will be maintained throughout the lifetime of the product. Several materials and finishes are used in the cooktop. Each material and finish must be properly cleaned according to the following recommendations. Failure to follow these recommendations may result in permanent damage to the cooktop.

Care and Cleaning Instructions

WARNING

- Before cleaning the range, make sure that all cooktop elements and the oven are off and cool enough to safely touch.
- Lock the cooktop and oven controls during cleaning to avoid personal injury. See the operation sections.
- To avoid dangerous fumes and damage to the range, use only the cleaners specified. Use them only as instructed. To prevent damage, do not use abrasive cleaners or scrubbers. They may cause permanent damage.
- Do not use harsh or abrasive cleaning agents, waxes, polishes or commercial cooktop cleaners to clean the cooktop.
- Do not remove heavy spills with a sharp object like a knife or metal spatula. Sharp objects may scratch the surfaces.
- Always clean the range cautiously. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns.
- Always wipe stainless steel surfaces in the direction of the grain.

Cleaning the Control Panel

- To avoid accidentally turning the oven on while cleaning the control panel, activate the secure feature. See the **Oven Operation** section.
- Clean the control panel with a solution of mild detergent and warm water. **DO NOT USE PETROLEUM OR CHLORINE BASED CLEANERS, ABRASIVE CLEANERS OR SCRUBBERS. THEY WILL PERMANENTLY DAMAGE THE FINISH.** Dry the control panel completely with a soft, lint-free cloth.

Cleaning the Cooktop

- Proper cleaning is necessary for best cooktop performance and appearance and to ensure safe operation. Clean the surface using the following procedures after each use.
- To clean the cooktop, apply about a 1/4 teaspoon of non-abrasive cleaner, such as the supplied Dacor Cooktop Cleaning Creme, to the ceramic glass surface with a lightly dampened clean cloth. Use a second clean cloth to remove any remaining cleaner residue. Wipe the cooktop surface with a dry cloth to completely eliminate any remaining moisture.
- To remove heavy or burned-on spills, first allow the cooktop to cool. Using a razor blade scraper held at a 30° angle to the cooktop surface, gently scrape off any burned-on substances. Remove any remaining residue by applying Dacor Cooktop Cleaning Creme. Be careful not to scratch or gouge the surface.
- Wiping the cooktop with a sponge or dish cloth may leave a film that will discolor during the next heating cycle. Remove any resulting discoloration using the recommended cleaner when the cooktop is cool.

Cleaning the Door Glass

Clean the door glass 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.

Cleaning Stainless Steel Surfaces

Clean all stainless steel surfaces with the provided Dacor Stainless Steel Cleaner. Rinse and dry with a soft, lint-free cloth.

IMPORTANT: If commercially available stainless steel cleaners are used, it is important to read the labels for chlorine compounds. Chlorine is a corrosive substance. If these compounds are present, rinse thoroughly and dry with a soft, lint-free cloth.

Continued...

Care and Cleaning Instructions

Cleaning Porcelain Surfaces

The oven interior and inner door liners are finished in porcelain enamel. Clean these 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. Always remove excess grease and soil from the oven interior and door prior to using the Self-Cleaning cycle. Clean these surfaces with a solution of mild detergent and warm water. Rinse, dry and polish with a soft, lint-free cloth.

Cleaning the Oven Racks

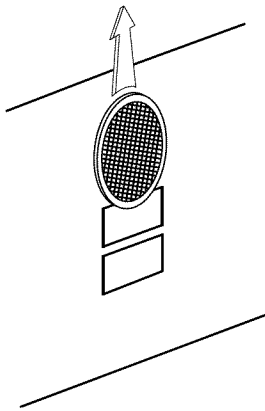
The oven racks are chrome-plated. For everyday cleaning, apply a solution of detergent and hot water. To clean heavy soil, use a scouring pad such as steel wool with plenty of water, or use a solution of 1 cup ammonia to 2 gallons of water. Remove the racks during Self-Cleaning. If the racks are left in the oven during self-cleaning, they will permanently discolor.

Cleaning the Convection Fan Filter

WARNING

- Remove the filter 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.

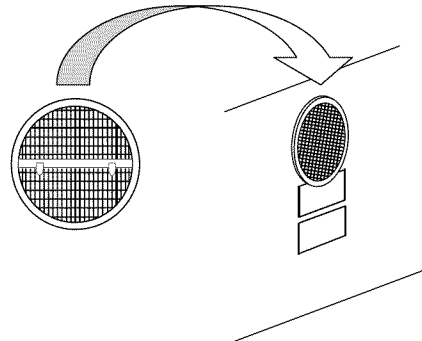
The convection fan filter is made of stainless steel. Remove the filter regularly for cleaning, because a clogged filter will reduce the effectiveness of convection cooking modes. Soak the filter in hot soapy water according to the package directions. Dry the filter completely before re-installing. Remove the filter during self-cleaning. If the filter is left in the oven during self-cleaning it will permanently discolor.



Removing Convection Fan Filter

Reinstalling the Filter

1. Orient the filter so that the two mounting tabs are towards the rear, open end down.
2. Hook the mounting tabs over the center horizontal bar.



Installing the Convection Fan Filter

Cleaning the Broiler Pan

The oven broiler pan is finished in porcelain enamel. Clean both components in a solution of detergent and hot water. For heavy soil conditions, use a scouring pad such as steel wool with plenty of water. Rinse well after cleaning.

Self-Cleaning

WARNING

- DO NOT OPERATE THE OVEN LIGHTS IN THE SELF-CLEAN MODE.
- Do not touch the outside surfaces of the oven during the self-clean cycle.
- Do not use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can permanently damage the porcelain finishes.
- The electric door latch is a convenient safety feature. The door latch is automatically activated after selecting the self-clean mode. The latch ensures that the oven door cannot be opened while the interior oven temperatures are unsafe to the user.
- The oven features an automatic pyrolytic self-cleaning cycle to eliminate the need for difficult and time-consuming manual scrubbing of interior surfaces. During this cycle, the oven reaches extreme high temperatures to burn off soil and deposits. A powder ash residue is left in the walls and bottom of the oven, and in the door interior wall, after completion of the self-clean cycle.
- The self-clean time is variable from 2 to 4 hours to offer flexibility in handling various soil conditions. A 2-hour cycle normally handles a moderately soiled oven, whereas a 4-hour cycle is recommended for a heavily soiled condition. The self-clean cycle can also be delayed to start at a later time if desired.

Care and Cleaning Instructions

IMPORTANT:

- It is normal for some smoke to be emitted during the self-clean cycle.
- Popping sounds are normal during the self-clean cycle. These sounds are caused by the expansion and contraction of metal surfaces during heat-up and cool-down.
- Do not line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.
- If racks are left in the oven during a self-clean cycle, it will affect their ability to slide in and out easily. Polish the rack edges with a soapy steel wool pad, then apply a small amount of vegetable oil to the edges so that the racks will slide more easily.
- If the door is not closed completely, the automatic door latch will not be able to lock the door when the Self-Clean mode is selected. In this case, “door” will flash in the clock display. If this occurs, press the CANCEL•SECURE pad and wait approximately 1 minute. Repeat the self-clean steps from the beginning, being certain to close the door completely. Do not try to force the door open after it is locked, because the automatic latch can be damaged. If you need to unlock the door, turn off the Self-Clean cycle by pressing the CANCEL•SECURE pad. If you oven is not hotter than 390°F after approximately 1 minute, “LOCK” will disappear from the clock display, and the door will unlock. The door will remain locked until the oven temperature falls below 390°F. Do not select any cooking function until the oven door is unlocked.

Prepare the oven for self-cleaning by following these steps:

1. Clean soil from the oven front frame area and the oven door outside of the door gasket. Cleaning the door gasket by hand can cause it to bend or move. A tight door seal is essential for proper baking and self-cleaning. 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.
2. Remove the broiler pan, all cookware, utensils and other loose items from the oven chamber. Also, remove all oven racks and the convection fan filter to prevent them from permanently discoloring. However, to clean stubborn particles in the convection filter you may elect to simply leave it in place during self-clean. The filter will discolor due to the high heat, but the filtering capabilities will not be harmed.
3. Wipe up excess grease and other food spills with a damp cloth. Doing so will minimize smoke and increase the efficiency of the self-clean cycle.
4. Turn on kitchen fans or vents to help remove odors during the self-clean cycle.

5. Close the oven door completely.
6. Press the SELF-CLEAN touch pad. The oven will beep once, “CLEAN” will flash, and “- -: -” will be displayed.
7. Press the TIME•TEMP+ pad and the default time of “2:00” hours will be displayed.
8. Increase the self-clean time up to 4 hours (depending upon the amount of oven soil) by holding the TIME•TEMP+ pad.
9. To delay the self-clean start to a more convenient time, press the STOP TIME touch pad. Then, press the TIME•TEMP+ pad to set the time of day for the cycle to be complete. “DELAY TIMED” will appear in the clock display. The cycle can be delayed up to 11 hours and 50 minutes.
10. Approximately 30 to 60 seconds after selecting self-clean, the automatic door latch will lock the door. “LOCK” and “ON” will appear in the clock display. The oven will begin heating. The “ON” indicator will cycle on and off with the elements.
11. About 50 to 60 minutes will be required for the oven to reach the self-clean temperature.
12. The self-clean cycle can be stopped at any time by pressing CANCEL•SECURE.
13. After completion of the self-clean cycle, the oven will stop heating and the “ON” and “CLEAN” indicators will disappear from the clock display. Press the CANCEL•SECURE pad.
14. After the interior oven temperature falls below 390°F, the door latch will release and “LOCK” will disappear from the clock display. The door can now be opened.
15. Open the door. After ensuring that the oven has cooled sufficiently to be safe, use a damp cloth or sponge to wipe out the powder residue found in the bottom of the oven. If white spots remain in the oven, remove them with a non-scratch scouring pad before using the oven again. These spots are normally salt that cannot be removed by a self-clean cycle.
16. Re-install the oven racks and convection fan filter before cooking in the oven.

NOTE: If Delay Timed mode has been set, the “ON” display and the oven heat will not turn on until the programmed time has been reached.

IMPORTANT: With the oven at room temperature, if the Self-Clean mode is accidentally selected and the oven enters self-clean mode (indicated by “LOCK” and “ON” in the clock display), the user must cancel out of this mode before attempting to select a different mode. To cancel, press the CANCEL•SECURE pad. Wait at least 60 seconds before attempting to select another mode. Doing so allows the door latch to unlock.

Continued...

Care and Cleaning Instructions

Self-Cleaning Tips

- If any soil remains in the oven after completion of a Self-Clean cycle, repeat the cycle if desired. Increase the cleaning time during future cycles.
- Clean the oven regularly to prevent excessive soil build-up. This will increase the efficiency of the Self-Clean cycle and reduce the amount of smoke and odors generated.
- Self-clean in the cooler evening hours after cooking is complete and when electricity rates are lower.

Calibrating the Oven Temperature

The user may find the temperature in their new oven to be different from that of their previously-owned appliance. Familiarity with the old appliance sometimes makes it difficult to get used to a new oven. If you feel that the oven temperature is consistently high or low, the temperature of the new oven can be adjusted. The adjustment needs to be done only once.

NOTE: The temperature adjustment only affects Standard Bake and convection modes. Broil and self-clean temperatures cannot be adjusted.

The oven temperature may be adjusted (calibrated) by following these steps:

1. Press the **BAKE** pad.
2. Press the **TIME•TEMP+** pad to set a temperature of 500°F or higher.
3. Press and hold the **BAKE** selector pad. After approximately 5 seconds the temperature display is replaced by "00." The **BAKE** pad can now be released. The calibration mode has been accessed.
4. Press the **TIME•TEMP+** or **-** pad to set the amount of temperature adjustment. The temperature can be changed a maximum of 35°F higher or lower. Set the adjustment to positive (+) numbers to increase the oven temperature; set the adjustment to negative (-) numbers to reduce the oven temperature. Temperatures can be adjusted up or down in increments of 5°F.
5. After setting the desired temperature adjustment, press the **CANCEL•SECURE** pad to exit the calibration mode and to reset the clock display.

NOTES:

- If **CANCEL•SECURE** is not pressed after setting the adjustment, the clock display will automatically reset in 6 seconds.
- The amount of temperature adjustment may be changed again by repeating the calibration procedure. The oven will only retain the amount of the most recent temperature adjustment.
- The temperature adjustment is not affected by an electrical power failure.

Replacing the Oven Light

Your new range has an oven light to enhance the view into the oven. The light assembly consists of a removable lens cover and 40-watt 120VAC appliance bulb, as well as a light fixture housing. Light bulb replacement is considered to be a homeowner maintenance operation.

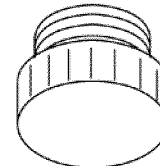
WARNING

To prevent electrical shock and/or personal injury:

- Make certain that the oven and light bulb are cool to the touch and that power to the oven has been turned off 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.

To replace a light bulb, follow these steps:

1. Turn off the power at the main power supply.
2. Remove the threaded lens cover from the housing by rotating counter-clockwise.
3. Rotate the light bulb counter-clockwise and out. Insert the new bulb and turn clockwise.
4. Reinstall the threaded lens cover by rotating clockwise.
5. Turn the power back on at the main power supply.
6. Reset the time of day. Refer to the **Setting the Time of Day** section in this booklet.



Oven Light Assembly

Before You Call for Service

Problem Solution Guide

Unnecessary service calls may be expensive, frustrating and time consuming. Before you call for service, please review the potential problems, possible causes and remedies shown in the table below.

Problem	Possible Cause	Remedy
Nothing works.	Oven is not connected to electrical power.	Have oven connected to a properly sized electrical power supply by a qualified electrician.
	Power supply is not energized.	Have an electrician check power supply, including the house circuit breaker, wiring and fuses.
Oven will not heat.	Time of day is not set.	Press CLOCK touch pad, then press TIME•TEMP pad to set correct time of day.
	Oven settings are not correct.	Follow mode selection and clock settings as specified in Oven Operation .
	Oven is set for delay timed cooking.	Oven will turn on automatically at preset time. If desired, press CANCEL•SECURE touch pad to cancel Delay Time Cooking .
Clock displays incorrect time of day.	Time of day is not set.	Press CLOCK touch pad, then press TIME•TEMP pad to set correct time of day.
	Power supply has been interrupted.	Reset time of day.
Foods over-cook.	Incorrect cooking time, temperature.	Adjust time, temperature or rack position being used.
	Oven temperature calibration differs from your previous oven.	Adjust oven temperature. See Calibrating the Oven Temperature .
Foods under-cook.	Incorrect cooking time, temperature.	Adjust time, temperature or rack position being used.
	Oven temperature calibration differs from your previous oven.	Adjust oven temperature. See Calibrating the Oven Temperature .
Oven does not self-clean.	Door is not shut tight, so automatic door latch will not lock.	Close door tightly.
	Oven settings are not correct.	Follow mode selection and clock settings as specified in Self-Cleaning .
	Oven is set for delay timed cleaning.	Oven will turn on automatically at pre set time. If desired, press CANCEL•SECURE touch pad to cancel Delay Timed Cleaning .
Door will not open.	Oven is in self-clean mode.	If oven is hot, door latch will release automatically when oven temperature falls below 390°F at end of cycle.
		If Self-Clean was just selected and the oven is still cool, press CANCEL•SECURE to turn off Self-Clean. The door will open in about 60 seconds.

Continued...

Before You Call for Service

Problem Solution Guide (Continued)

Problem	Possible Cause	Remedy
Oven light does not work.	Light bulb is burned out.	See Replacing the Oven Light .
Oven will not heat after self cleaning.	Time of day is not set due to power failure.	Press CLOCK touch pad, then press TIME•TEMP pad to set correct time of day.
	Oven settings are not correct.	Follow mode selection and clock settings as specified in Oven Operation .
	Oven is set for Time Delayed Cooking mode.	Oven will turn on automatically at present time. If desired, press CANCEL•SECURE pad to cancel out of delay timed mode.

Oven Failure Codes

Clock Display	Cause
F0	Touch pad is stuck in a depressed position (shorted touch pad) on membrane.
F1	Relay drive circuitry failure. Also cooking and Self-Clean modes shorted touch pad keys only.
F2	Oven temperature exceeded the clean runaway temperature (Self-Clean mode only) or cooking runaway temperature (cooking modes only).
F3	Short circuit in the oven temperature sensor and/or its wiring.
F4	Open circuit in the oven temperature sensor and/or its wiring.
F6	Failure in the EEPROM checksum comparison. Control failure (microprocessor failure - only time of day and timer will operate).
F7	Failure of the self-clean automatic door latch circuitry.
F8	Failure of the door latch motor. Occurs when the motor runs for two minutes without the door locking in Self-Clean mode.

Service and Warranty

Getting Help

Before you request service, please review the **Before You Call for Service** section on page 15. If you have performed the checks in the **Problem Solution Guide** and the problem has not been remedied, please contact us at one of the numbers below. Prior to requesting service, it is helpful to be familiar with the warranty terms and conditions listed in the **Warranty** section on this page.

For warranty repairs, call:

Dacor Distinctive Service:

Phone: (877) 337-3226 (U.S.A. and Canada)
Business Hours: 6:00 A.M. - 4:00 P.M. Pacific Time

For non-warranty repairs, call:

Dacor Customer Service:

Phone: (800) 793-0093 (U.S.A. and Canada)
Business Hours: 6:00 A.M. - 5:00 P.M. Pacific Time

Contact us through our web site at:

www.Dacor.com

At Dacor, we believe that our quality of service equals that of our product. Should your experience with our service network or product be different, please contact our Customer Service Team and share your encounter with us. We will do our utmost to resolve the situation for you and deliver on our Dacor promise. If you need anything clarified, just let us know.

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES

DACOR MILLENNIA™ RANGES

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

FULL ONE-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 remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase upon request, and have the appliance accessible for service.

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

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, and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase upon request, and have the appliance accessible for service.

What Is Not Covered

- Failure of the product caused by faulty installation, improper usage, or neglect of required maintenance.
- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes, or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, or other cosmetic finish, caused by improper usage or care, abuse, or neglect.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESSED WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESSED 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. NO WARRANTIES, EXPRESSED 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, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Notes

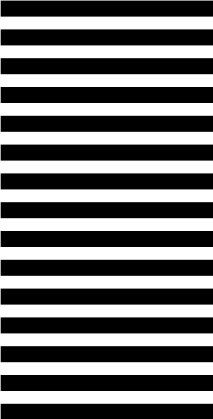
Notes

Notes

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NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



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

POSTAGE WILL BE PAID BY ADDRESSEE

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





Please visit www.Dacor.com 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 for each product online.

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

Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ Email: _____ Telephone: _____

Dealer: _____

City: _____ State: _____ Zip: _____

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

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

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

2. Where did you buy your Dacor appliances?

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

3. For what purpose was the product purchased?

- A. Replacement **only**
- B. Part of a Remodel
- C. New Home
- D. Other _____

4. What is your household income?

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

5. What 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 giving you the support you deserve.

