

dacor[®]

User Manual

Modernist Rangetop

DTT48M976L*/DTT36M974L*

Contents

Before you begin	5
Important	5
About this manual	5
Important note to the installer	5
Important note to the consumer	6
Important note to the servicer	6
Regulatory Notice	7
Important safety instructions	10
Overview	20
Layout	20
What's included	21
Using the rangetop	23
Burners	23
Special cooktop features	24
Ignition	25
Cookware	27
Grates	29
Griddle	30
Wok grate	32
Using the iQ Connect feature	33
Using the hood control feature	35
Care and maintenance	37
Cleaning the cooktop surface	37
Stainless steel surfaces	38
Control knobs	39
Burner grates and components	40
Burner caps and heads	41
Burner bases	42
Electrodes	42
Grates and wok grate	43
Burner head and cap replacement	43

Troubleshooting	47
Checkpoints	47
Warranty and Service	49
Warranty	49
Appendix	52
Model name & serial number	52
Open Source Announcement	53



To Our Valued Customer:

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

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

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

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

Dacor Customer Service Team
14425 Clark Avenue
City of Industry, CA 91745

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

Website: www.Dacor.com

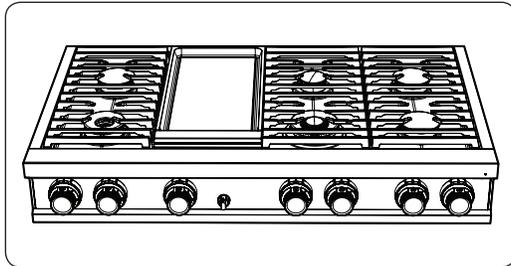
Thank you for choosing Dacor for your home. We are a company built by families for families, and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

Before you begin

Important



Overall design/accessories may differ with the model.

Installer

- For safety and to minimize problems, read this manual thoroughly before installation.
- Write the rangetop model/serial numbers in this manual, and leave it with the owner.

User

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

About this manual

READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

Important note to the installer

- Read this manual thoroughly before installing the appliance.
- Remove all packing material from the rangetop before connecting the electric and gas supply.
- Observe all governing codes and ordinances.
- Leave this manual with the consumer.
- Installation of this appliance requires basic mechanical skills.
- The installer shall ensure proper installation.
- The warranty does not cover appliance failure due to improper installation.

Before you begin

Important note to the consumer

Keep this manual with your installation manual for future reference.

- All heat-generating appliances require you to follow certain safety precautions.
- Ensure the rangetop is properly installed/grounded by a qualified installer or service technician.
- Ensure the surrounding wall coverings can withstand the heat from the rangetop.
- Allow at least 30 in. (76.2 cm) from the rangetop to the base of the cabinets above.

Important note to the servicer

The electrical diagram is attached inside the burner box.

Regulatory Notice

1. FCC Notice

CAUTION

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

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

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

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

FCC STATEMENT:

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

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

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

Regulatory Notice

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

FCC RADIATION EXPOSURE STATEMENT:

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

2. IC Notice

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

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

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

IC RADIATION EXPOSURE STATEMENT:

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

General safety instructions

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

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

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

Important safety instructions

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

- **DO NOT** keep or use gasoline or other flammable products near this appliance.
- **IF YOU SMELL GAS:**
 - **DO NOT** light any appliances.
 - **DO NOT** touch any electrical switches.
 - **DO NOT** use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone, and follow the supplier's instructions. (If you cannot reach your gas supplier, call the fire department.)
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

Read all instructions before using this appliance

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

Symbols used in this manual

WARNING

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

CAUTION

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

NOTE

Useful tips and instructions

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

State of California Proposition 65 warning (US only)

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

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

Commonwealth of Massachusetts

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

General safety

WARNING

To reduce risk of fire, electric shock, personal injury, and death:

- Do not touch any part of the appliance during or immediately after cooking.
- Learn the location of and how to shut off the rangetop's gas-intake valve.
- Do not let children near the rangetop or leave them unattended in the kitchen when the rangetop is in use. Dacor recommends activating the control/door lockout feature.
- Remove and dispose of packaging as soon as the rangetop is unpacked. Do not let children play with the packaging.
- Do not keep objects of interest to children on or around the rangetop.
- Do not operate the rangetop if it is damaged, if it malfunctions, or if parts are missing.

Important safety instructions

- Use only dry pot holders.
- Do not heat sealed food containers on the rangetop.
- When disposing of the rangetop, cut off the power cord.
- Unplug the rangetop before service/maintenance.
- Ensure all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C), and poultry to 180 °F (82 °C).
- Do not leave/store combustible material and liquids on/near the rangetop.
- Teach children not to touch or play with the controls or any part of the appliance.
- Air curtains or range hoods that blow air downward shall not be used with a gas range unless the hood and range are designed and tested according to the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA1.1, and listed by an independent testing laboratory for combination use.

WARNING

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

Fire safety

WARNING

To reduce risk of fire, electric shock, personal injury, and death:

- Do not wear loose-fitting or hanging garments while using the rangetop.
- To avoid grease buildup, regularly clean the vents.
- Do not let pot holders or other flammable materials touch a heating element. Do not use a towel or other bulky cloth in place of a pot holder.
- In case of a grease fire, turn off the burner, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher. (Do not use water.)
- Remove paper, utensils, food, and other items from the rangetop when not in use.

Important safety instructions

Gas safety

WARNING

To reduce risk of fire, electric shock, personal injury, and death:

If you smell gas:

- Close the valve and do not use the appliance.
- Do not light a match, candle, or cigarette.
- Do not turn on any gas or electric appliances.
- Do not touch any electrical switches or plug in a power cord.
- Do not use any phone in your building.
- Evacuate everyone from the building.
- Immediately call your gas supplier from a neighbor's phone. Follow the supplier's directions.
- If you cannot reach your gas supplier, call the fire department.

Checking for gas leaks

Leak-testing the appliance must be done as the manufacturer directs. Do not use a flame to check for gas leaks. With a brush, spread a soap-and-water solution around the area in question. If there is a gas leak, small bubbles will appear in the solution.

Electrical and grounding safety

WARNING

To reduce risk of fire, electric shock, personal injury, and death:

- Plug the appliance in to a grounded, 3-prong outlet.
- Do not remove the ground prong.
- Do not use an adapter or an extension cord.
- Do not use a damaged power plug/cord, or loose power outlet.
- Do not modify the power plug, cord, or outlet.
- Do not put a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 20-amp, AC, fused electrical circuit. A time-delay fuse or circuit breaker is recommended. Plug only the rangetop into this circuit.
- Do not connect the ground wire to plastic plumbing, gas, or hot-water lines.
- The rangetop must be grounded. If it malfunctions, grounding provides a safe path for the current. The rangetop's grounding plug must be firmly plugged into an outlet that is properly installed and grounded per local regulations. If you are unsure your outlet is properly grounded, have it checked by a licensed electrician.
- If codes allow a separate ground wire, a qualified electrician should determine the proper path for this ground wire.
- Electrical service to the rangetop must conform to local codes, in the absence of which, it should meet the latest ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 – Latest Revisions.
- The rangetop owner shall ensure that proper electrical service is provided.

Important safety instructions

Installation safety

WARNING

To reduce risk of fire, electric shock, personal injury, and death:

- The rangetop should be installed and grounded by a qualified installer, per the Installation Instructions. Adjustments and service should be performed only by a qualified installer or service technician.
- Do not service/modify/replace the rangetop or any part of it except as recommended in this manual. All other service should be performed by a qualified technician.
- Use only new, flexible connectors when installing the rangetop.
- Due to the its size and weight, at least two people should move the rangetop.
- After removing all packing material, remove all accessories inside and out. (Cautiously handle the heavy grates and griddles.)
- Verify that no parts came loose during shipping.
- Verify that the rangetop is installed/adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use.
- Installation must conform with local codes or, in their absence, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with applicable local codes. This rangetop is design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.

Location safety

⚠ WARNING

To reduce risk of fire, electric shock, personal injury, and death:

- Only install the rangetop indoors away from weather, water, wind, and strong drafts.
- Select a location where a grounded, 3-prong outlet is easily accessible.
- If the rangetop is near a window, do not hang long curtains or paper blinds that may blow over/onto the rangetop.
- For the rangetop to ventilate properly, its vents must not be blocked, and that there is enough clearance all around. The vents allow the necessary exhaust for the appliance to operate properly with correct combustion.
- Ensure the wall coverings near the appliance can withstand heat up to 200 °F (93 °C).
- Avoid cabinet storage above the rangetop. If such storage is unavoidable, leave at least 30 in. (76.2 cm) from cooking surface to cabinet bottom, or install a hood that projects at least 5 in. (12.7 cm) beyond the cabinet bottom.

Important safety instructions

Rangetop safety

WARNING

To reduce risk of fire, electric shock, personal injury, and death:

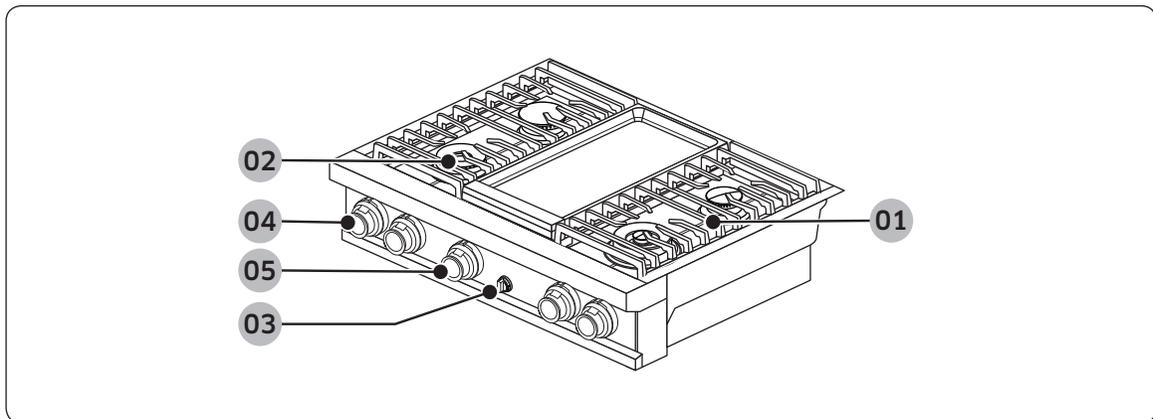
- Ensure all burners are off when not in use.
- Do not use aluminium foil to line the grates or any part of the rangetop.
- Do not leave burners unattended on medium or high heat settings.
- Before igniting, ensure all burner caps are properly in place and all burners are level.
- Always use the LITE position to ignite the burners, then ensure the burners ignite. If ignition fails, turn the knob to OFF, wait until the gas dissipates, then try again.
- When setting a burner to simmer, turn the knob slowly. Ensure the flame stays on.
- Place only cookware on the rangetop.
- Flame food only under an active ventilation hood.
- Turn off burners before removing cookware from the burners.
- Remove food and cookware immediately after cooking.
- Before disassembling a burner for cleaning, ensure all burners are off and the rangetop is completely cool.
- After cleaning the burner spreader, ensure it is completely dry before re-assembling.
- When assembling a burner, ensure the spark mark on the dual burner spreader is be the electrode.
- Do not pour water into the rangetop drip basin.
- Use cookware that is designed for rangetop cooking and is large enough to cover the burner grates. Adjust burner flames so they remain under the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, do not use cookware that is substantially larger than the grate.
- Turn cookware handles away from surface burners and the rangetop front edge.
- Stand back from the range while frying.
- Heat frying oils slowly, and watch as they heat. If frying at high heat, closely watch the cooking process. If combining fats or oils when frying, mix them before heating.

-
- Use a deep-fryer thermometer if possible to monitor the oil temperature.
 - Use minimal oil when frying.
 - Do not fry frozen food or partially thawed food that is clumped with ice.
 - Before moving fat-/oil-filled cookware, make sure it has completely cooled.
 - To prevent delayed eruptive boiling, let hot liquids stand at least 20 seconds after turning off the burner so the liquid temperature can stabilize. In case of scalding:
 1. Immerse the burn in cool water for at least 10 minutes.
 2. Do not apply creams, oils, or lotions.
 3. Cover with a clean, dry cloth.
 - Center pots on the grates. Do not put a pot larger than 9" in diameter on a rear burner. Oversized pots may impede airflow, making the flame sputter and burn inefficiently.
 - Do not wear loose or hanging clothing when using the rangetop.
 - Never leave plastic on the rangetop. Vented hot air can melt or ignite plastic or cause a buildup of dangerous pressure in closed plastic containers.
 - Put only cookware on the rangetop.
 - Thaw and pad food dry before frying. Moisture can cause oil to erupt and overflow.
 - Always make sure the controls are OFF and the grates are cool before you remove them to prevent any possibility of being burned.
 - Keep combustible material away from the rangetop.
 - Do not touch an active burner. Turn off the burners before moving the cookware.
 - Stir sauces and other liquid food while warming.

Overview

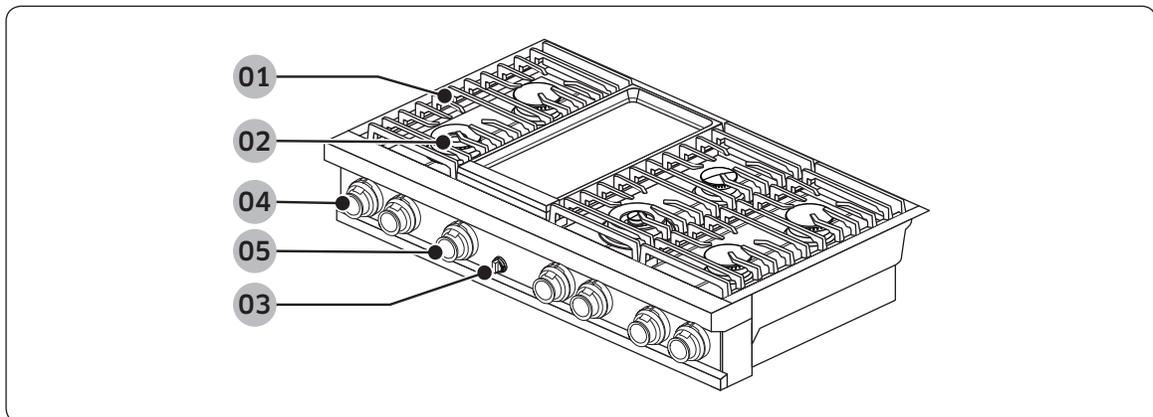
Layout

36" Model: DTT36M974L*



01 Spill tray	02 Surface burners
03 Knob (Shower lighting)	04 Surface burner knobs (4 pcs)
05 Griddle knob	

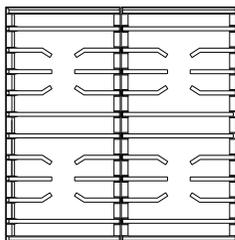
48" Model: DTT48M976L*



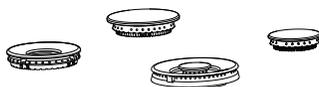
01 Spill tray	02 Surface burners
03 Knob (Shower lighting)	04 Surface burner knobs (6 pcs)
05 Griddle knob	

What's included

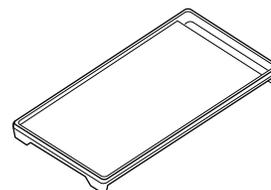
Parts list - DTT36M974L*



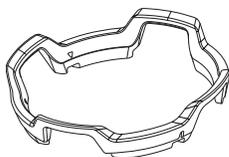
Grate (2)



Burner heads (4) and
Burner caps* (5)



Griddle (1)

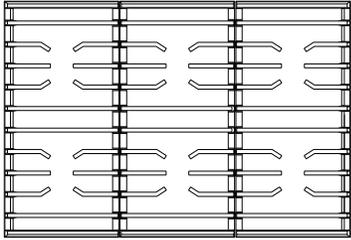


WOK Ring

The range comes with brass and porcelain burner caps to suit customer preference.

Overview

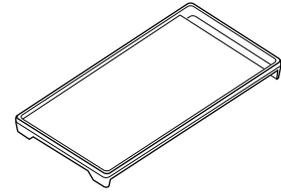
Parts list - DTT48M976L*



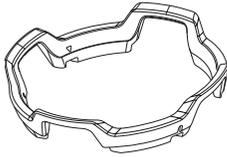
Grate (3)



Burner heads (6) and
Burner caps* (7)



Griddle (1)



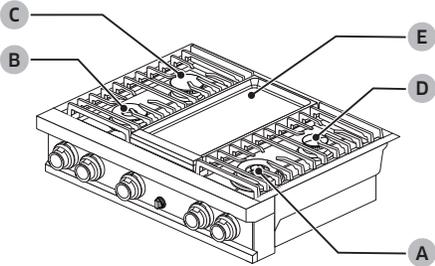
WOK Ring

The range comes with brass and porcelain burner caps to suit customer preference.

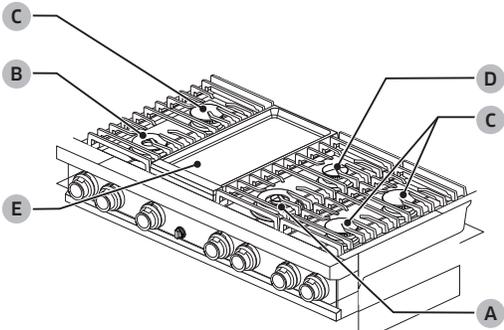
Using the rangetop

Burners

The rangetop has four different types of burners. (See below for heat output and location.) The rangetop generates a spark to light the burner when you turn the knob to HIGH. Gaskets under the burners keep spilled liquids from leaking into internal parts.



DTT36M974L*



DTT48M976L*

A	22K BTU Dual burner
B	18K BTU Dual burner
C	16K BTU Stack dual burner
D	9K BTU Stack dual burner
E	1.4 KW Electric griddle

Using the rangetop

Using the rangetop

Each burner is designed for a specific cooking purpose:

Burner	Position	Purpose	Food type
Dual burner 22k BTU	Center Front (CF) ¹	Power heating/ Low simmering	Boiling food, Tomato sauce
	Right Front (RF) ²		
Dual burner 18k BTU	Left Front (LF)	Quick heating/ Low simmering	General purpose cooking
Stack dual burner 16k BTU	Left Rear (LR),	General heating/ Low simmering	General food, Casseroles
	Right Front (RF) ¹		
	Right Rear (RR) ¹		
Stack dual burner 9k BTU	Center Rear (CR) ¹		
	Right Rear (RR) ²		
Electric griddle 1.4 kW	Center	Provide extra cooking surface	Meat, Pancakes, Bacon, Fried eggs

- ¹ 48-in. model.
- ² 36-in. model.

Special cooktop features

Perma-Flame™

This re-ignition feature automatically relights a burner instantly at the same level as when it went out. Cooking proceeds uninterrupted.

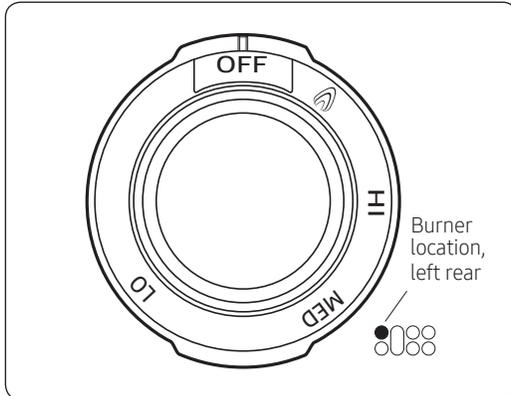
Smart Flame™

This technology reduces the temperature under the fingers of the porcelain-coated, cast-iron grates, extending grate life and protecting the finish.

SimmerSear™

Dacor's exclusive, precision burner-control system lets you cook at a wide range of heat settings, from simmer to sear.

Ignition



Each control knob has a corresponding burner. The burner location appears in a small graphic next to each knob.

To light a burner, follow below steps.

1. Push in and turn the knob counterclockwise to Lite (flame icon). The burner's igniter will spark (click-click-click...) repeatedly until it lights (typically within 4 seconds). The flame should burn evenly around the burner perimeter, except below a grate support finger, where the flame height is reduced by Dacor's Smart Flame feature. A normal flame is steady and blue. Foreign material in the gas line, especially new construction, may cause an orange flame initially that disappears with use. Small yellow tips on the flames are normal when using LP gas. If a burner does not ignite, the igniter continues to spark, or if the flame is not spread evenly around the burner cap, see **Troubleshooting**, pg. 47.
2. Set the cookware on the grate.
3. Adjust the flame to the level necessary to cook the food as desired.

NOTE

When a burner knob is set to LO, the igniter may keep sparking if the burner is cold, then quit when it is warm. To reduce cold-burner sparking, set the knob to HIGH for 60 seconds, then set the flame to cook. The igniter sparks automatically if the flame is distorted by a draft or household ventilation. Eliminate drafts or lower the ventilation blower speed to minimize this issue.

Using the rangetop

Tips

- Food cooks as quickly at a gentle boil as at a vigorous boil. Using an unnecessarily high boil wastes energy and cooks moisture, flavor, and nutrients out of food.
- Use a low or medium flame if using cookware that is a poor heat conductor (e.g., glass, ceramic, cast iron). Reduce the flame to cover 1/3 of the cookware diameter. This ensures even heating and lowers the chance of burning/scorching the food.

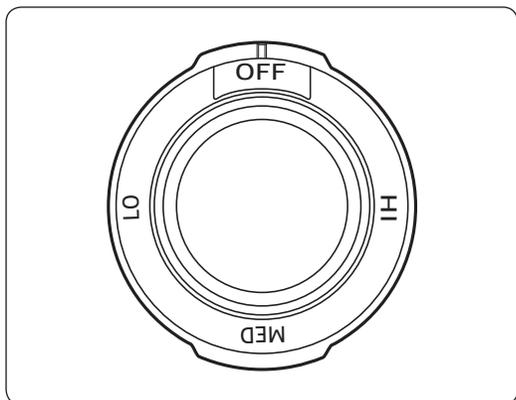
Manual ignition

If case of a power failure, you can, with caution, ignite the burner manually.

1. Hold a long gas-grill lighter to the surface burner you want to light.
2. Push in the burner's control knob, then turn it to Lite (flame icon). Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Flame level

The burner flames should never extend beyond the cookware bottom.



NOTE

The griddle control knob lacks a flame symbol and is turned clockwise for ignition, in contrast to the other knobs, which include a flame symbol and are turned counterclockwise for ignition.

Before using burner knobs...

To prevent unintentional setting changes, each burner knob is operated by a push-turn system.

Also, each knob has stop points. When you reach a stop point, push and turn the knob again. The knob can be turned only if the user intends to change the burner setting.

Cookware

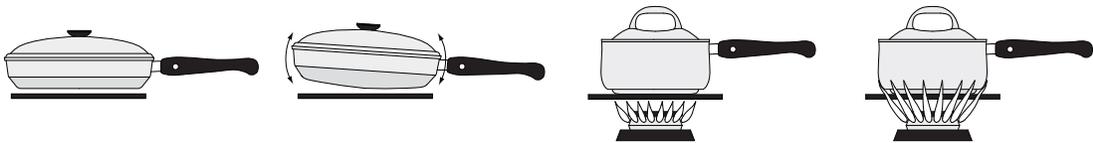
⚠ WARNING

- Rough-bottomed cookware can permanently damage the coated surfaces.
- To avoid burns and scalding, always turn pan handles away from the front edge of the rangetop and adjacent burners.
- Lift to reposition cookware. Sliding may damage the grate finish. Always set cookware gently onto the grates and center them for good balance.
- To avoid burns or fire, do not let flames extend beyond the base of the cookware.
- If using glass cookware, verify that it is designed for rangetop cooking.
- Never leave plastic items on the rangetop. Hot vent air can melt or ignite plastic or burst sealed plastic containers.
- Always hold a wok or small pot by the handle while cooking.

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

Use cookware that:

- have flat, smooth bottoms and are well balanced
- have tight-fitting lids to keep heat, odors, and steam in
- well-balanced with handles weighing less than the main portion of the cookware.

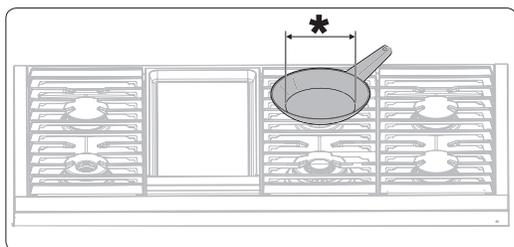


Using the rangetop

Material characteristics

- **Aluminum:** Excellent heat conductor; some foods may darken the aluminum. (Anodized aluminum cookware resists staining and pitting.)
- **Copper:** Excellent heat conductor; discolors easily.
- **Stainless steel:** Slow heat conductor; uneven cooking, but durable, easy-to-clean, and stain-resistant.
- **Cast-Iron:** Poor heat conductor; excellent heat retention.
- **Enamelware:** Heating properties depend on the base material.
- **Glass:** Slow heat conductor Must be designed for rangetop use.

Size limitations



⚠ WARNING

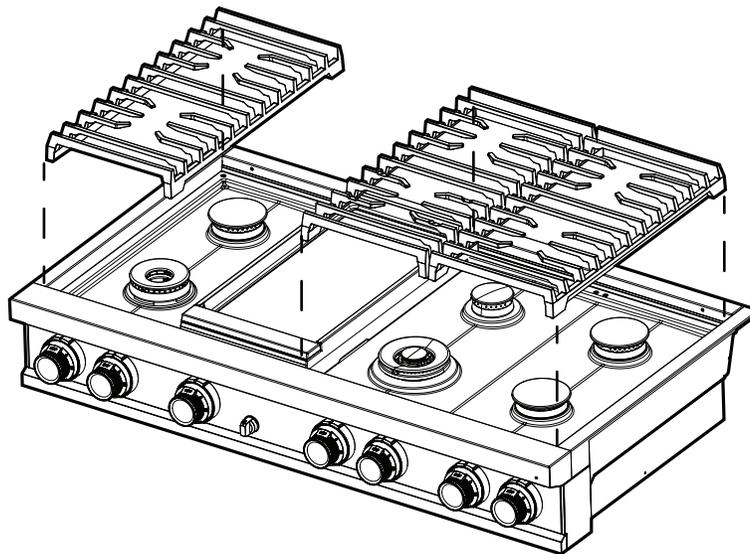
For cooking efficiency and to prevent a fire hazard, place cookware with a bottom diameter of 6 inches or less* on the rear-center grate, which is designed for this size of cookware.

Grates

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

 **NOTE**

Take care handling the heavy grates.



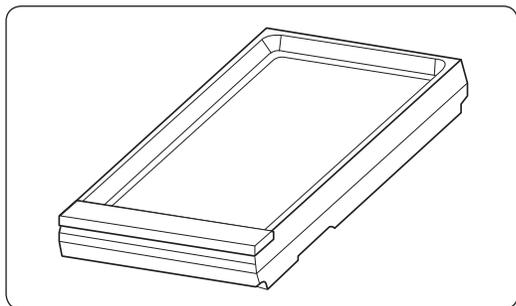
 **NOTE**

Before installing the grates, check the words embossed into the underside of each grate to know their proper orientation and placement.

Using the rangetop

Griddle

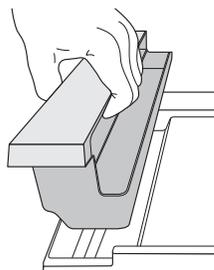
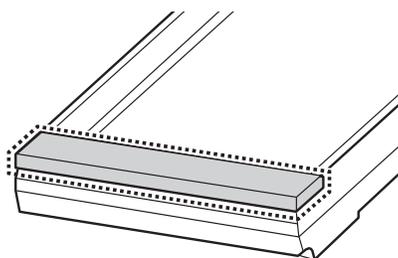
For best results, preheat the griddle on HI for 10 minutes, then adjust the setting to the cooking task.



1. Before using the griddle the first time, wash it in hot, soapy water, then rinse and dry it thoroughly.
2. With the burners off and the range cool to the touch, put the griddle on the second section from the left.

NOTE

Orient the griddle with the grease trap at the front. Remove the trap by grasping the handle and lifting. Empty the trap when it and the grease are no longer hot.



The information for preheating is as below table.

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

⚠ CAUTION

- Remove the griddle when all rangetop surfaces (incl. the griddle and grates) have cooled sufficiently.
- The griddle may get very hot when you use other rangetop burners. In such a case, use oven mitts to place/remove the griddle.
- Do not overheat the griddle. (Overheating may damage the griddle coating.)
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for non-cooking purposes (e.g., cutting board, storage shelf).
- To avoid grease spillovers, do not cook excessively greasy foods.
- Use both hands when placing/removing the heavy griddle.

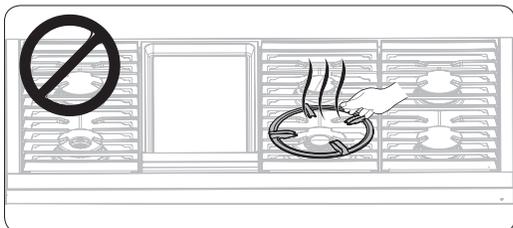
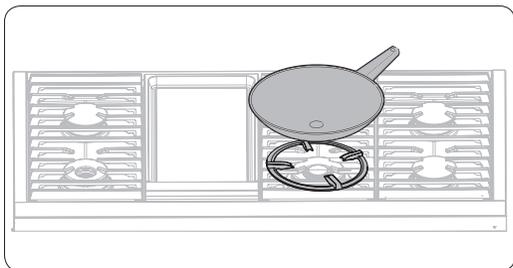
📄 NOTE

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor with use.
- If rust appears on the griddle, remove it as soon as possible.

Using the rangetop

Wok grate

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



1. With the burners off and the grates cool, place the wok grate on the grate on the 22K BTU Dual burner.
2. Put a wok on the wok grate. Ensure the wok settles on the wok grate.
3. Turn on the burner, and adjust the flame to the cooking task.

CAUTION

- Do not remove the wok grate until all rangetop-related surfaces have cooled.
- When you use the wok, the wok grate may become very hot. Use oven mitts to place/remove the wok grate.
- Do not use flat-bottomed cookware or with a smaller diameter than the wok ring. The cookware may tip over.
- Do not use an oversized wok. Burner flames may spread and ignite nearby areas.
- Do not use the wok grate and griddle simultaneously.
- Do not flame foods on the rangetop if a ventilation hood is not installed.

Using the iQ Connect feature

The rangetop has a built-in Wi-Fi module that you can use to sync the rangetop with the Dacor iQ Kitchen app, which lets you monitor the On/Off status of rangetop elements.

The Dacor iQ Kitchen app may not work properly under compromised wi-fi conditions (e.g., blocked by other electronic appliances or external electrical interference) or if the signal is weak (e.g., rangetop is far from the Wi-Fi source).

Connecting the rangetop

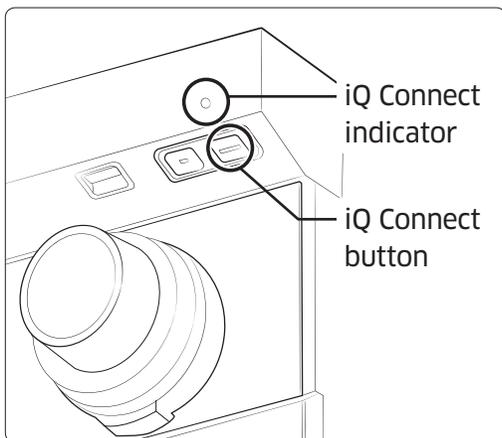
Before remotely controlling your rangetop, you must pair it with the Dacor iQ Kitchen app.

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

NOTE

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

Using the rangetop



NOTE

The iQ Connect button is under the rangetop front lip on the right-hand side.

To monitor the cooktop remotely

1. Ensure the iQ Connect LED appears. If it does not appear, press the iQ Connect button, after which the cooktop can be monitored remotely with a connected remote device.
2. Select the cooktop icon on the iQ Connect App to open the cooktop monitor app.

iQ Connect on/off

If iQ Connect is off, mobile devices cannot connect to the cooktop. To turn iQ Connect on/off, press iQ Connect button under the chassis.

NOTE

- The indicator remains as long as iQ Connect is active.
- The rangetop operates even if the Wi-Fi connection is lost.
- iQ Connect will not work properly if the Wi-Fi Connection is unstable.
- See the iQ Connect app's user manual for details, or view the iQ Connect web manual at www.dacor.com.

Using the hood control feature

NOTE

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

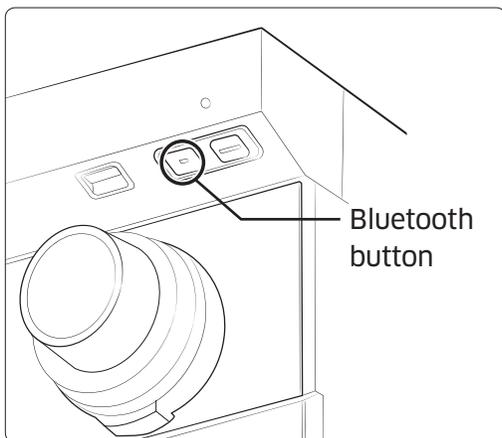
In this table, both hood-control rangetops work with any of the hood models at right.

	Hood-Control Rangetop	Hood
Model	DTT36M974L* DTT48M976L*	DHD30M967W* DHD36M987W* DHD48M987W* DHD36M967I* DHD48M967I*

To connect a hood-control rangetop with a hood:

1. Download and run the Dacor iQ Connect app on your smartphone, then complete the iQ Connect procedure to connect to the rangetop.
2. Follow the Bluetooth directions of the hood-control model, and activate the Bluetooth connection.
3. Press the Bluetooth icon (⌘) on the hood-control panel. The Bluetooth LED blinks.
4. Press the rangetop Bluetooth button. Pairing begins. When complete, the Bluetooth LED glows steadily.
5. Follow the directions in the rangetop user manual and the app's guide to control the hood.

Using the rangetop



NOTE

The Bluetooth button is under the rangetop front lip on the right-hand side.

Bluetooth on/off

Press the **Bluetooth** button.

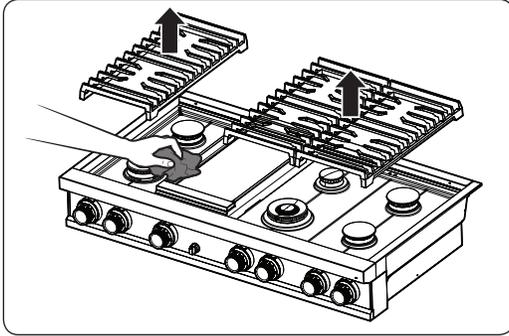
NOTE

- The hood's Bluetooth LED remains on as long as Bluetooth is enabled.
- The connection must be successful for you to monitor/control the hood with the Dacor iQ Kitchen app.
- If not connected to the cooktop, you can use a Bluetooth connection to pair the rangetop with the hood and sync them. (See the instructions on pg. 35.)
- Bluetooth will not work properly if the Bluetooth connection is unstable.
- See the Dacor iQ kitchen app manual for details.

Care and maintenance

Cleaning the cooktop surface

You should clean up spills immediately.



1. Turn off all burners.
2. Let the grates cool, then remove them.
3. Clean the rangetop surface with a soft cloth. If spills run down into burner components, remove the burner caps and heads, and wipe up the spills.
4. When finished, reassemble the burners, and reposition the grates.

Care and maintenance

Stainless steel surfaces

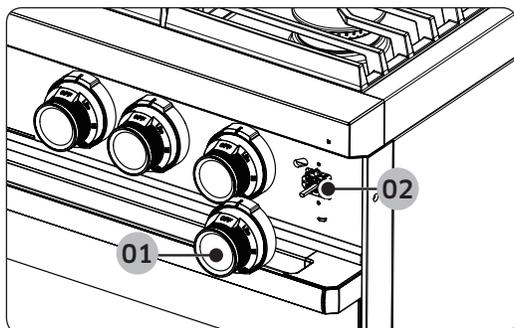
1. Wipe spills, spots, and grease stains with a soft, wet cloth.
2. Apply an approved stainless-steel cleanser to a cloth or paper towel.
3. Clean one small area at a time. (For stainless steel, rub with the grain.)
4. Dry the surface with a soft, dry cloth.
5. Repeat Steps 2 - 4 as needed.

CAUTION

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

Control knobs

Turn off all burner knobs.



01 Grasp, and pull out to remove.

02 Spill protector. Do not remove.

1. Remove the control knobs.
2. Clean the knobs in warm, soapy water, then rinse and dry them thoroughly.
3. Clean the stainless-steel surfaces with stainless-steel cleaner.
4. Re-attach the knobs in the OFF position.

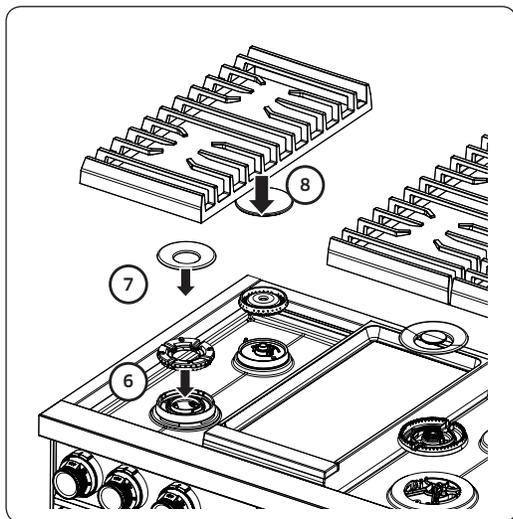
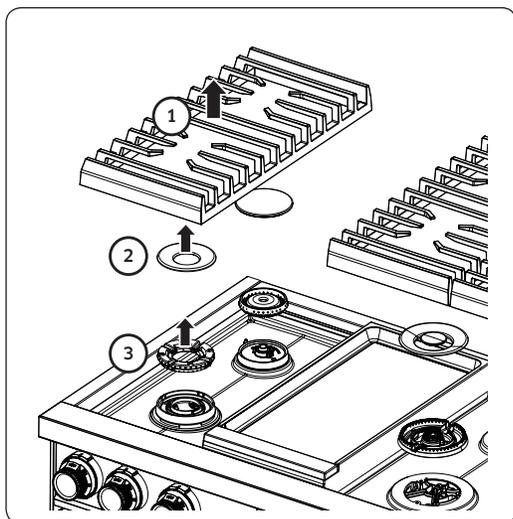
CAUTION

- Do not clean the control knobs in a dishwasher.
- Do not spray cleansers on the control panel. Moisture in the electric circuits is an electric shock hazard and may damage the rangetop.

Care and maintenance

Burner grates and components

Turn off all burners, and wait for them to cool.



1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean the grates and burner components in warm, soapy water. (Do not use steel-wool pads or abrasive cleaners.)
5. Rinse and dry grates and burner components thoroughly.
6. Reassemble the burner heads, making sure to insert a starter electrode through the hole in each head. (See pgs. 43-46 for assembly directions.)
7. Reassemble the other burner parts, laying the caps flat on the heads.
8. Place the burner grates in their respective positions.
9. Light, then turn off each burner to verify proper function.

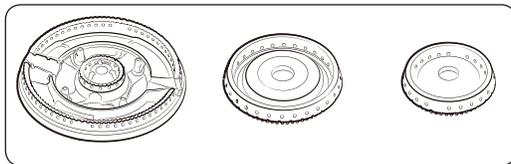
Burner caps and heads

NOTE

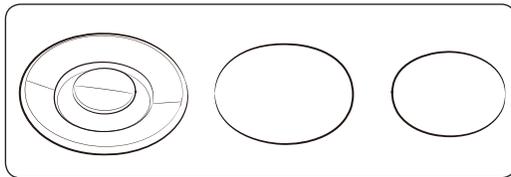
- Before removing the burner caps and heads, note their size and location. Replace them in the same location after cleaning.
- Wash burner caps and heads in hot, soapy water, and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food. Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

CAUTION

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



Brass burner head



Brass burner cap

NOTE

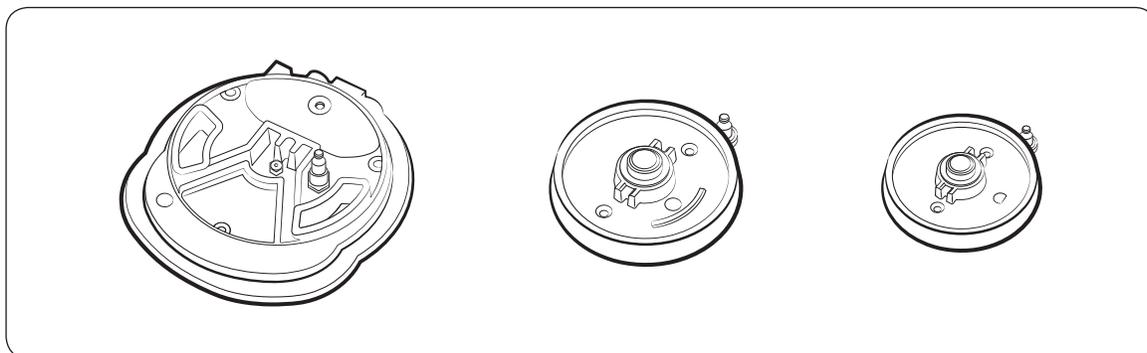
- The brass burner parts will change color. This does not affect performance.
- During cleaning, verify that no burner ports are clogged.
- Swap out the original burner caps for porcelain caps if desired.
- To remove burned-on cooking residue, soak the brass burner cap in 1 cup of water and 1 tablespoon of either white vinegar or lemon juice. Do not clean with a metallic brush, which can damage the brass.

Care and maintenance

Burner bases

⚠ CAUTION

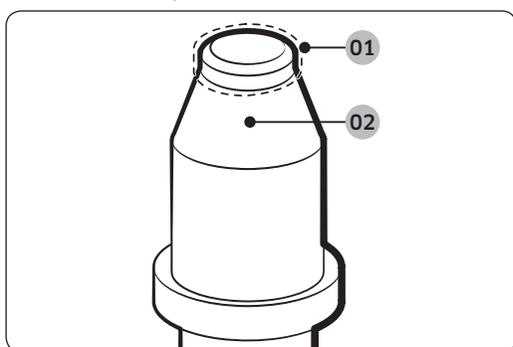
The burner bases are not removable. Ensure no water enters the burner bases and brass gas orifices. Wipe them clean with a damp cloth, taking care not to mar the bases. Dry the bases completely before using the cooktop.



Electrodes

⚠ CAUTION

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



01 Metal part: Clean this metal part

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

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

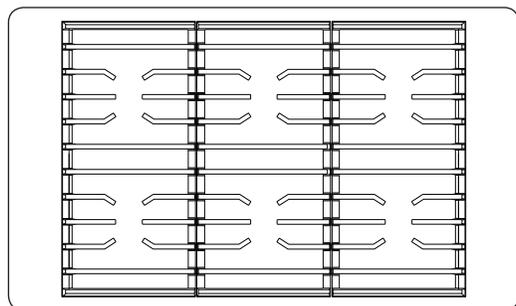
Make sure the white ceramic electrodes are clean and dry. Clean the metal with a soft cloth. Do not clean the igniters with water.

Before reassembling the burners, push down gently on each ceramic electrode to ensure they are seated against the burner bases.

Grates and wok grate

CAUTION

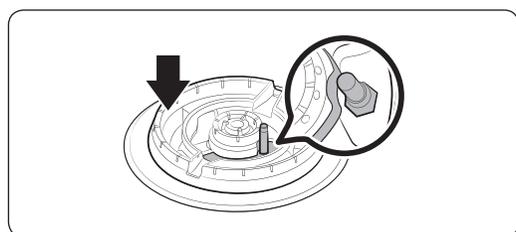
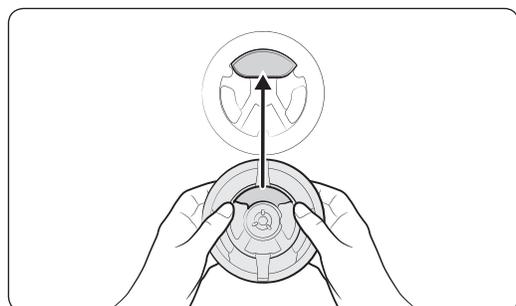
Do not clean the grates or wok grate in a dishwasher. They will be damaged.



Wash the grates regularly and after spillovers. Wait until they are cool to the touch, then remove them from the rangetop, and wash them with hot, soapy water. Rinse the grates with clean, and dry them thoroughly. Place the grates as instructed on pg. 29.

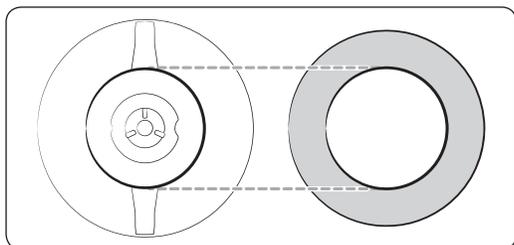
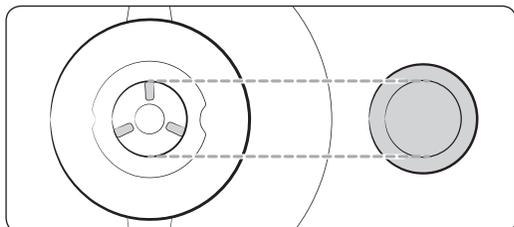
Burner head and cap replacement

Dual Burner head / caps



1. Orient the burner head so the electrode opening aligns with the electrode itself.
2. Install the burner head so the electrode passes through its opening in the head. Verify that the burner head lies flat on the cooktop.

Care and maintenance

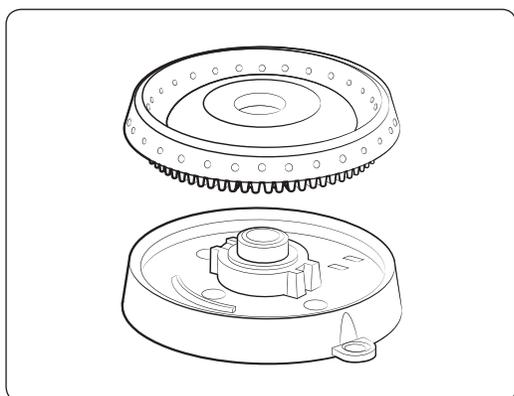


3. Size the burner caps to the burners, then re-install them on the heads.

⚠ CAUTION

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

Round Burner head / caps

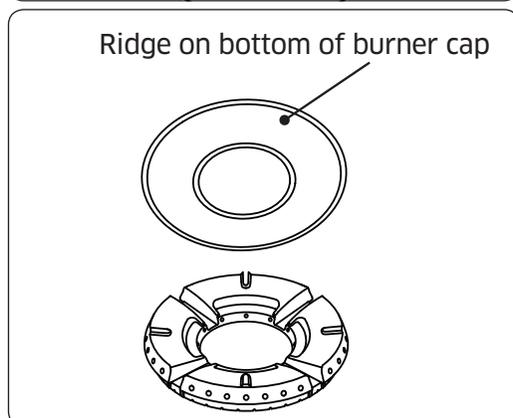
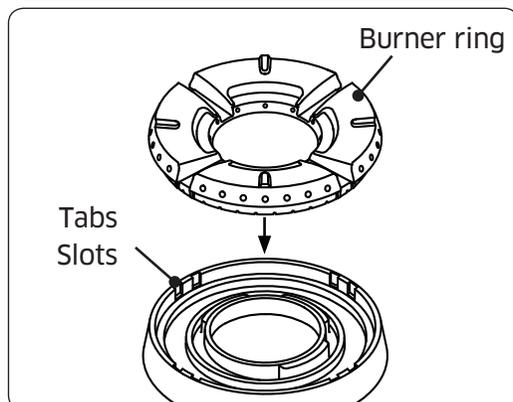
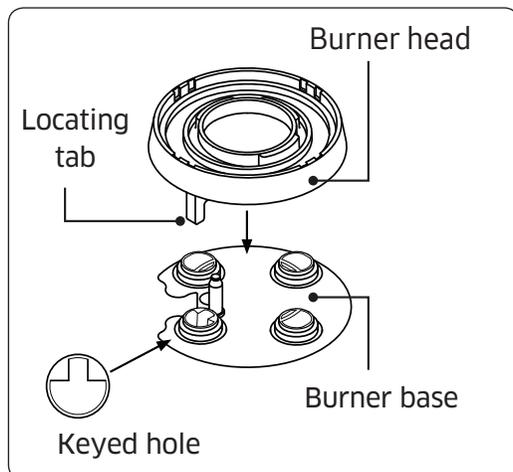


1. Put the burner heads on the burner bases (see left). The bottom of the head fits inside the top of the base.
2. Turn the head until it drops in place, then wiggle it to ensure it is seated properly.
3. Place the burner caps (brass or porcelain) atop the burner rings. The ridge around the bottom of each cap fits around the top of the ring.

⚠ CAUTION

Double-check each burner. If any parts are askew, re-assemble them.

SimmerSear Burner Assembly (18K BTU Burner)



1. Place the burner heads as shown. The locator tab on the head goes in the keyed hole as shown.
2. Put the burner rings on the heads as shown. Match the tabs on the bottom of the ring to the slots on the head. Wiggle each ring to ensure it is properly seated.
3. Put the burner caps on the burner rings. (Use either the brass or the porcelain caps provided.) The ridge around the bottom edge of the cap goes around the top of the ring.

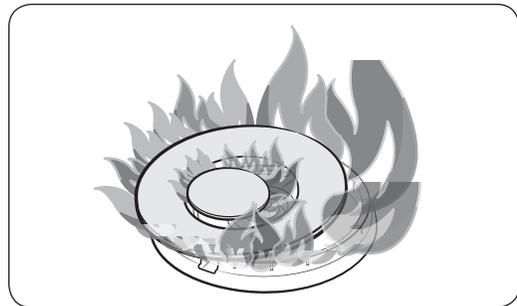
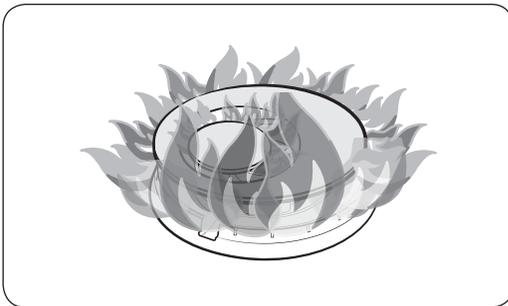
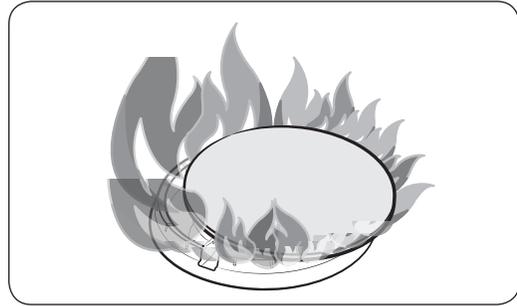
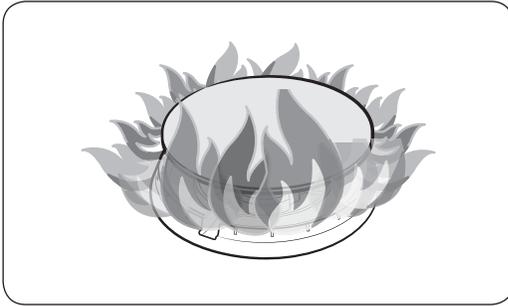
⚠ WARNING

Turn off electrical power and wait for all surfaces to cool before cleaning the rangetop.

Care and maintenance

 **NOTE**

After installing the burners, verify their proper function. Wrongly installed parts result in poor ignition or uneven flames.



Troubleshooting

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

Checkpoints

Gas safety

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

Troubleshooting

Surface burner

Problem	Possible causes	Action
All burners do not light.	Cooktop unplugged	Make sure the power cord is plugged into a live, grounded outlet.
	Blown fuse; tripped circuit breaker	Replace the fuse or reset the circuit breaker.
	Gas supply not properly connected or turned on.	See your cooktop's Installation Instructions.
Surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the Lite position.
	<ul style="list-style-type: none"> • Burner caps not in place • Burner base misaligned 	<ul style="list-style-type: none"> • Clean the electrodes. • Put cap on burner head. • Align the burner base.
A burner clicks during operation.	The control knob has been left in the Lite position.	After burner ignites, turn control knob to desired setting; if burner still clicks, contact service technician.
The burners do not burn evenly.	Burner components are not assembled correctly.	Review pages 43-46 .
	Burners are dirty.	<ul style="list-style-type: none"> • Clean the burner components. • Review pages 40, 41, 43.
Oversized/yellow burner flames.	The wrong burner orifice is installed.	Check burner orifice size; if you have wrong orifice (LP gas instead of natural gas or vice versa), call technician.

Warranty and Service

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR RANGETOPS

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

FULL ONE-YEAR WARRANTY

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

If your Dacor product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, Dacor will remedy it without charge to you. All cosmetic damage (such as scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage. Consumable parts such as filters and light bulbs are not covered and are the responsibility of the purchaser.

LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor. Dealer display and model home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use, which include but are not limited to religious organizations, fire stations, bed & breakfast, and spas carry a one year parts warranty only. All delivery, installation, labor costs, and other service fees are the responsibility of the purchaser.

Warranty will be null and void on product that has altered, defaced, or missing serial numbers and tags.

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

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

Warranty and Service

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

LIMITED FIRST YEAR WARRANTY

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

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

What Is Not Covered

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

Out of Warranty

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

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

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

Appendix

Model name & serial number

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

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

Model Name _____

Serial Number _____

Open Source Announcement

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

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

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





Dear Valued Customer,

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

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

We truly hope you enjoy many years of great cooking with your Dacor. If we can be of service, please contact our team at 800-793-0093, extension 2813.

Sincerely,

The Dacor Customer Service Team



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

WARRANTY INFORMATION



IMPORTANT:

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

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

Owner's Name: _____
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 are the brands of appliances that 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.

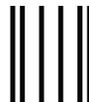
Place Serial Number Label Here

Website: www.Dacor.com

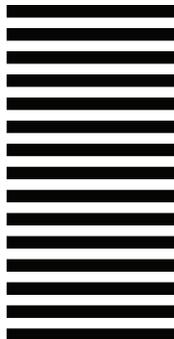
Phone: 1+800+793-0093

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cut here



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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



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DG68-00941A-00

