

dacor

User Manual

Contemporary Gas Cooktop

DTG30M954F*/DTG36M955F*

⚠ WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department.**

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

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.



To Our Valued Customer:

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

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

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

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

Dacor Customer Assurance

- **USA**
Samsung Electronics America, Inc.
85 Challenger Road
Ridgefield Park, NJ 07660
- **Canada**
Samsung Electronics Canada Inc.
2050 Derry Road West, Mississauga,
Ontario L5N 0B9 Canada

Telephone: 833-353-5483(USA), 844-509-4659(Canada)

Hours of Operation: Mon - Fri, 8:00 a.m. to 8:00 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

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Before you begin

About this manual

READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

Important note to the installer

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

Important note to the consumer

Keep these instructions with your user manual for future reference.

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

Important note to the servicer

The electrical diagram is attached inside the burner box.

Important safety instructions

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

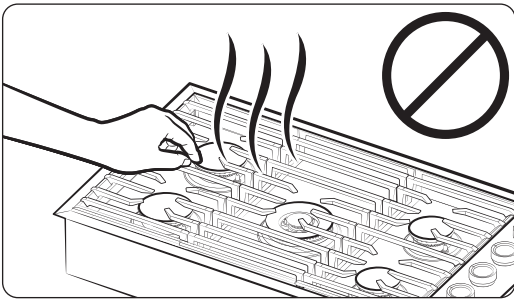
These warning icons and symbols are intended to prevent property damage and personal injury. Follow them explicitly.

Important safety instructions

General safety

⚠ WARNING

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



- **Do not touch** any surface, component, or mechanism of the cooktop during or immediately after cooking.
- **Learn** where and how to shut off the valve that feeds gas to the cooktop.

- **Make sure** the cooktop's hold-down brackets are properly installed. (See the Installation Instructions for details.)
- **Do not let children sit/stand** on the cooktop or play with any of its parts. **Do not** leave children unattended in the kitchen when the cooktop is in use.
- **Remove** all packaging before operating the cooktop to keep this material from catching fire. Keep all packaging away from children. Properly dispose of packaging as soon as the cooktop is unpacked.
- **Do not keep** objects of interest to children on or around the cooktop.
- **Do not operate** the cooktop if it is damaged in any way, if it malfunctions, or is missing parts.
- **Do not use** the cooktop as a space heater. Use the cooktop for cooking only.
- **Use** only dry pot holders.
- **Do not use** the cooktop to heat sealed food containers. **Do not** use the cooktop to heat sealed food containers.
- **Unplug** the cooktop before service/maintenance.
- To avoid fires/explosions if storing combustibles (e.g., dishtowels, paper, cleaning supplies) or packaged/canned food under the cooktop, be sure these items do not contact the bottom of the cooktop.
- To prevent gas leaks or inefficient function, make sure the gas line is not compressed or kinked.
- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with a gas range unless the hood and range have been designed and tested in accordance with the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA1.1, and listed by an independent testing laboratory for combination use.

⚠ WARNING

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

Fire safety

WARNING

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

- **Do not store/place/use** combustible materials (e.g., paper, plastic, pot holders, linens, gasoline, alcohol) near the cooktop.
- **Do not wear** loose fitting or hanging garments while using the cooktop.
- To avoid grease buildup, **regularly clean** the vents.
- **Do not let** pot holders or other flammable material touch a heating element. **Do not use** a towel or other bulky cloth item as a pot holder.
- **Do not douse** a grease fire with water. Instead, turn off the heat source, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher.
- **Do not heat** unopened food containers. The buildup of pressure may cause the container to burst and result in injury.
- Always check if the burners are combusting normally. Overheating may cause a fire, and incomplete combustion may cause carbon-monoxide poisoning.

Gas safety

WARNING

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

Checking for gas leaks

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

If you smell gas:

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

Important safety instructions

Electrical and grounding safety

WARNING

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

- Plug the power cord into a grounded 3-prong outlet.
- **Do not remove** the grounding prong.
- **Do not use** an adapter or an extension cord.
- **Do not use** a damaged power plug, power cord, or loose power outlet.
- **Do not modify** the power plug, cord, or outlet.
- **Do not put** a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 15-amp, AC, fused electrical circuit for this cooktop. A time-delay fuse or circuit breaker is recommended. **Do not** plug more than one appliance into this circuit.
- **Do not connect** the ground wire to plastic plumbing lines, gas lines, or hot water pipes.
- This cooktop **must be grounded**. If the cooktop malfunctions or breaks down, grounding reduces the risk of electric shock by providing a safe path for the current. This cooktop's power cord has a grounding plug, which must be firmly plugged into an outlet that is properly installed and grounded according to local regulations. If you are not sure your electrical outlet is properly grounded, have it checked by a licensed electrician.
- If codes allow for a separate ground wire, you should have a qualified electrician determine this wire's proper path.
- Electrical service to the cooktop must conform to local codes, or in the absence of local codes, to the National Electrical code/NFPA No. 70 - Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 or Latest Revisions.
- The cooktop owner shall ensure that the proper electrical service is provided for the cooktop.

Installation safety

WARNING

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

- The cooktop should be installed and properly grounded by a qualified installer, as specified in the Installation Instructions. Adjustments and service should be performed only by qualified gas cooktop installer or service technician.
- **Do not try** to service/modify/replace the cooktop or any part of it unless specifically recommended in this manual. All other service should be performed by a qualified technician.
- Use only new, flexible connectors when installing the cooktop.
- **Make sure** the cooktop's hold-down brackets are properly installed. (See the Installation Instructions for details.)
- **Remove** all tape and packaging materials.
- After unpacking the cooktop, **remove** all accessories from inside and around it. (Cautiously handle the heavy grates and griddles.)
- **Make sure** no parts came loose during shipping.
- **Make sure** the cooktop is correctly installed/adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use. For the cooktop to use LP gas, the installer must replace the 5 surface burner orifices with the provided LP orifice set, and reverse the GPR adapter. These adjustments must be made by a qualified technician according to manufacturer instructions and local regulations. The qualified agency performing this work shall be responsible for the gas conversion.
- Installation of this cooktop must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas and Propane Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This cooktop has been design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.
- Make sure the middle valve has adequate capacity and is not clogged.

Important safety instructions

Location safety

WARNING

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

- This cooktop is for indoor household use only. **Do not install** the cooktop outdoors or anywhere that it will be exposed to weather/water or wind/strong drafts.
- The cooktop must be installed within easy reach of a grounded, 3-prong outlet.
- **Do not** hang paper blinds on a window near the cooktop; do not hang long curtains that could be blown over/onto the cooktop.
- For proper ventilation, the cooktop needs sufficient space below and all around the chassis. Vents in the chassis exhaust heat and fumes so the cooktop can operate properly.
- **Make sure** the wall coverings around the cooktop can withstand heat up to 194 °F (90 °C).
- **Do not** store items above the cooktop. If cabinet storage above the cooktop is necessary, allow a minimum clearance of 30 in. (76.2 cm) between the cooking surface and the bottom of the cabinets.

Cooktop safety

WARNING

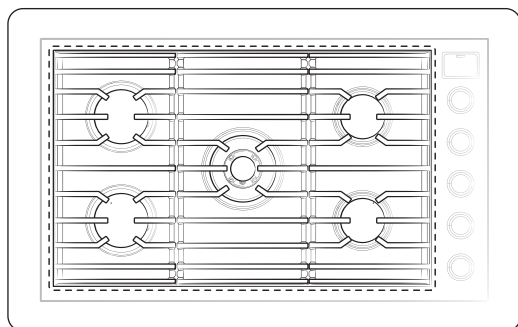
To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:

- Select cookware that is designed for cooktops and that is large enough to cover the grates. Burner flames should not extend beyond the bottom of the cookware.
- **Make sure** all burners are off when not in use.
- **Do not use** aluminium foil to line the grates or any part of the cooktop.
- **Do not leave** burners unattended on medium or high heat settings.
- Before igniting, **make sure** all burner caps are properly in place and all burners are level.
- **Always use** the LITE position to ignite a burner, then make sure the burner has ignited. If ignition fails, turn the knob to OFF, and wait a few minutes for the gas to dissipate.
- When you set a burner to simmer, **do not turn** the knob quickly. Make sure the flame stays on.
- **Do not place** any objects other than cookware on the cooktop.
- Foods should only be flamed under an active ventilation hood.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Make sure all cooktop burners are off and all surfaces have completely cooled before removing the grates and disassembling the burners.
- After cleaning the burner spreader, **make sure** it is completely dry before reassembling it.

- To avoid carbon monoxide poisoning, **do not pour** water or other liquids into the cooktop during cleaning.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, **do not use** cookware that is substantially larger than the grate.
- Turn cookware handles to the side or rear of the cooktop and not over active burners or the front edge of the cooktop.
- Stand at a safe distance while frying to avoid hot spatter.
- When frying, always heat the oil slowly, and monitor the oil as it heats. When frying foods at high heat, monitor the oil throughout the cooking process. If combining fats or oils for frying, mix them together before heating.
- Use a deep-fry thermometer when possible to avoid heating the oil beyond its smoke point. (Know the smoke point of the oil you are using.)
- Always use a minimum amount of oil for any type of frying. Always thaw food before frying, and do not fry food that is overly cold or that has clumps of ice attached to it.
- Always let the oil/fat in the cookware to cool to room temperature before moving the cookware.
- To avoid delayed-eruptive boiling, let hot oil/fat stand at least 20 seconds after turning off the burner so the temperature can stabilize. In the event of scalding, follow these first-aid instructions:
 1. Immerse the scalded area in cool or lukewarm water for at least 10 minutes.
 2. **Do not** apply any creams, oils, or lotions.
 3. Cover the scalded area with a clean, dry cloth.
- During a power failure or if the ignition system malfunctions, do not use matches/lighters to ignite the burners.
- **Do not** place/use appliances such as IH rice cookers or desktop hot plates on the cooktop. Electromagnetic forces from these appliances may cause the cooktop to malfunction.
- Opening a window or turning on a ventilation fan or hood is recommended when using the cooktop.

⚠ CAUTION

If the cooktop is installed above an oven, do not use the cooktop while the oven's self-cleaning function is on.



Pots must be put within the grate

⚠ CAUTION

Make sure you put cookware on the grate so that the overall cookware size does not exceed the grate.

Important safety instructions

Usage in high altitude area (DTG36M955F* models only)

- This appliance has been tested for operation up to an altitude of 7,800 ft elevation above sea level.
- If desired, for altitudes above 2,000 ft elevation above sea level, adjustments can be made to the cooktop burners for low flame settings. If flame performance is satisfactory, adjustment will not be required.
- See the LP conversion instruction for information about adjustment for low flame settings.
- * However the Product listed below must use the conversion kit in high-altitude environments.
Please contact your local dealer or the Dacor service center purchase the required conversion kit.
 - DOP36C86DLM/DA
 - DOP36C86DLS/DA
 - DTT36T960GS/DA
 - DTT36T960GM/DA

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.

1. FCC Notice

FCC STATEMENT:

The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

This equipment has been tested and found to comply with 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:

-
- Reorient or relocate the receiving antenna.
 - Increase the separation between the equipment and receiver.
 - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - Consult the dealer or an experienced radio/TV technician for help.

WARNING

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

FCC RF Exposure Requirements

This device complies with FCC RF radiation exposure limits set forth for an uncontrolled environment. The antenna(s) used for this transmitter must not be co-located or operating in conjunction with any other antenna or transmitter and must be installed to provide a separation distance of at least 20cm from all persons.

2. IC Notice

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

- 1) This device may not cause interference.
 - 2) This device must accept any interference, including interference that may cause undesired operation of the device.
- CAN ICES(B)/NMB(B)

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.

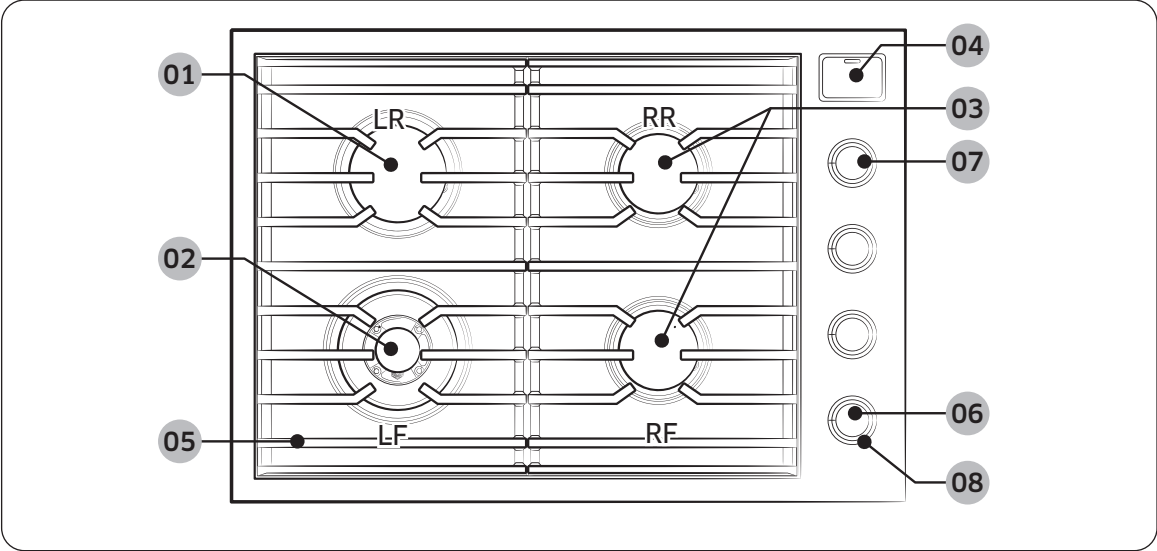
WARNING

Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

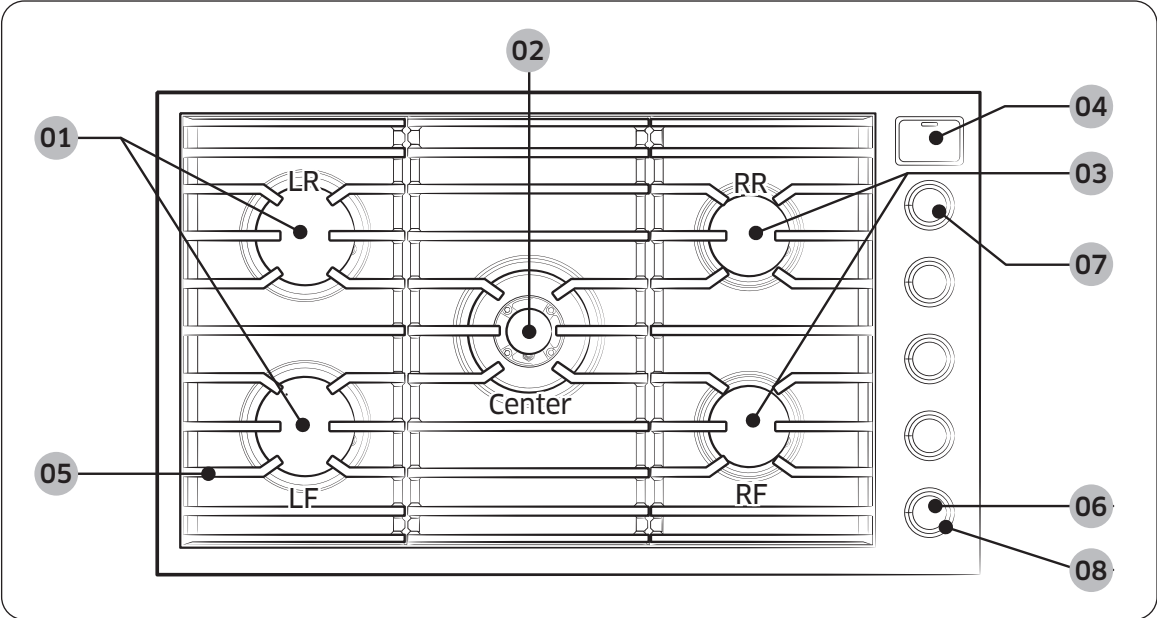
Overview

Layout

30" Model: DTG30M954F*



36" Model: DTG36M955F*



Overview

30" Model: DTG30M954F*

01 Left Rear Rapid burner 13000 BTU	02 Left Front Dual burner 18500 BTU
03 Right Front / Rear Semi rapid burner 9500 BTU	04 iQ Connect module
05 Grate (2 pcs)	06 Surface burner knobs (4 pcs)
07 iQ Connect button (below knob)	08 Bluetooth button (below knob)

36" Model: DTG36M955F*

01 Left Front / Rear Rapid burner 13000 BTU	02 Center Dual burner 18500 BTU
03 Right Front / Rear Semi rapid burner 9500 BTU	04 iQ Connect module
05 Grate (3 pcs)	06 Surface burner knobs (5 pcs)
07 iQ Connect button (below knob)	08 Bluetooth button (below knob)

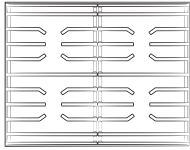
Each burner has a corresponding knob by which you can set the flame level from LO to HI as well as LITE (which setting ignites the corresponding burner.) The burner indicators are above each knob and show which burner the knob controls. See the table for each burner's specific cooking purpose.

Burner			Purpose	Food type	Characteristics
Power	30"	LF	General heating/ Low simmering	Boiling food, tomato sauce	Maximum output
	36"	Center			
Rapid	30"	LR	Quick heating	General	General-purpose cooking
	36"	LF, LR			
Semi rapid	30"	RF, RR	General heating/ Low simmering	General food, casseroles	General-purpose cooking
	36"				
Simmer	30" / 36"		Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for extended cook times

Overview

What's included

30" Model: DTG30M954F*



Surface burner grates (2)*

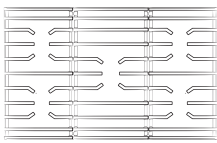


Surface burners and
brass caps (4)



porcelain caps (4)

36" Model: DTG36M955F*



Surface burner grates (3)*



Surface burners and
brass caps (5)



porcelain caps (5)

NOTE

If you need an accessory marked with an asterisk(*), you can buy it from the 833-353-5483(USA), 844-509-4659(Canada)

Using the cooktop burners

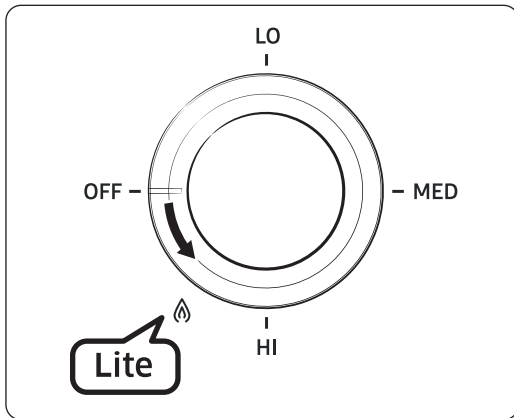
Ignition

CAUTION

The knob LED indicates if a burner knob has been turned on.

It does not indicate if the burner flame is on.

Check for an actual flame, although the knob LED is on or off.



Make sure all cooktop burners are properly installed. To light a burner:

1. Push in the control knob, and then turn it to the Lite position. The knob LED turns on and you will hear a **clicking** sound indicating the electronic ignition system is working properly.
2. After the burner ignites, turn the knob to the desired cooking level.

NOTE

When the inner/outer flame is on HI, the outer flame gets smaller as you turn the knob from HI to LO. To control the inner flame, push and turn the knob again at the point that it starts to control the inner flame.

Using the cooktop burners

Manual ignition

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

1. Hold a long, gas-grill lighter to a burner.
2. Push in, and turn the corresponding control knob to Lite, then click the lighter to ignite the burner.
3. Turn the knob to the desired cooking level.

Automatic re-ignition

If the flame goes out unexpectedly, it will automatically re-ignite.

WARNING

- Flames that extend beyond the bottom of the cookware are fire and personal-injury hazards.
- When setting a burner to Simmer, turn the knob slowly, and make sure the flame stays lit.
- A burner-knob's LED does not indicate that the flame has ignited. After turning on a burner, always verify that the flame has ignited.
- Make a practice of turning off a burner before you remove the cookware. All burners should be off when not in use.
- Always verify that all burners are off before you go to bed or leave the house.
- If you smell gas, turn off the gas to the cooktop and call a qualified service technician. NEVER use an open flame to locate a leak.
- If the burner ignites, but the LED does not illuminate, call a qualified technician.
- If the LED on the control knob doesn't go on when the surface burner has ignited, call a qualified service technician.
- If the knob LED illuminates, but the burner does not ignite, turn off the knob immediately.
- **Do not** leave a burner on for an extended period without cookware over it. With no cookware to absorb the heat, the grate's finish can become damaged by chipping.
- **Do not** touch or set a pot holder, cloth, or other such item on the grate unless you are certain there is no flame and that the grate has cooled sufficiently.

Cookware

Requirements

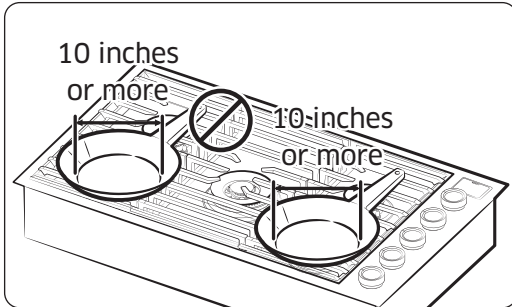
- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced, with the pot/pan having the bulk of the weight.

Material characteristics

Material	Heat conduction	Comment
Aluminum	Excellent	Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
Copper	Excellent	Discolors easily
Stainless steel	Slow	Uneven cooking performance but is durable, easy to clean, and resists staining.
Cast-iron	Poor	Retains heat very well
Enamelware	-	Heating characteristics depend on the base material.
Glass	Slow	Use only glass cookware that is specified for cooktop cooking or oven use.
Heatproof Glass-ceramic	Very slowly	Can be used for either surface or oven cooking. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

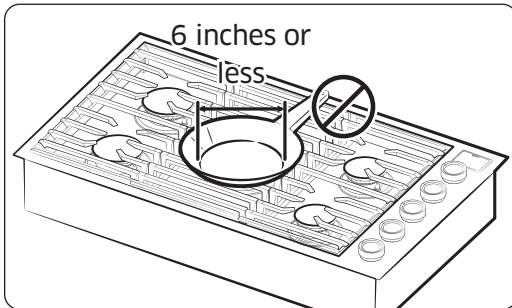
Using the cooktop burners

Size limitations



CAUTION

Do not place a pan or pot with a bottom diameter of about 10 inches or more on the RF or LF burner.



CAUTION

Do not place a pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small-sized cookware. (DTG36M955F* model only.)

- Always turn cookware handles to the side or rear, and not over a burner or front edge of the countertop. This minimizes the risk of burns, spills, and ignition of flammable materials from accidental contact with the cookware.
- If using glass cookware, make sure it is designed for cooktop cooking.
- Never leave plastic items (which can melt or ignite) on the cooktop. Heating a sealed plastic container causes pressure to build, which may lead the container to explode.
- Make sure you hold the handle of a wok or a small one-handled pot while cooking.

Installing the grates

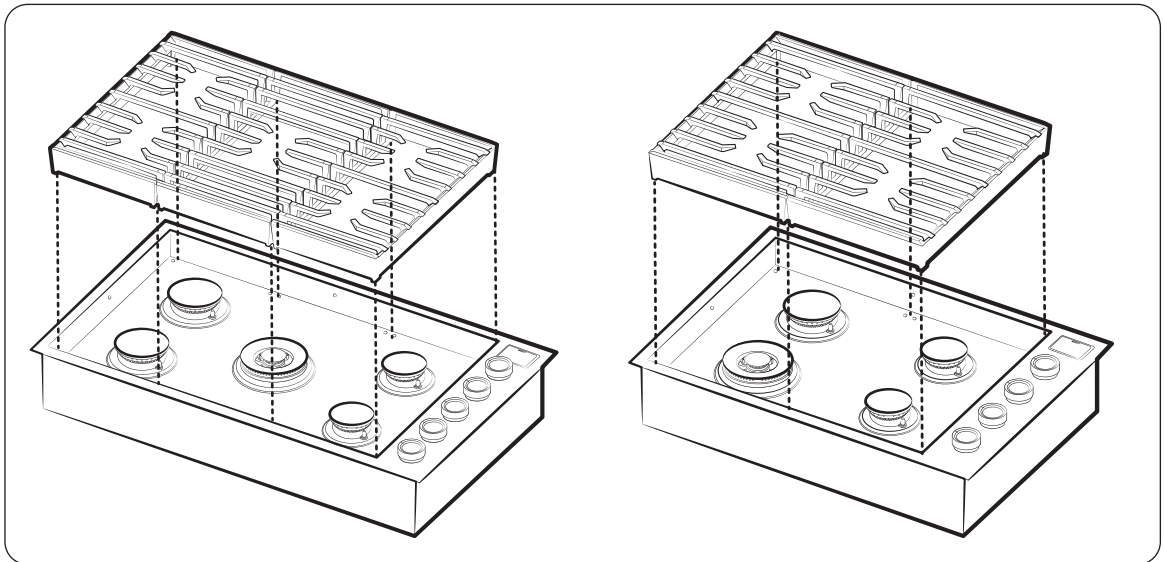
NOTE

The grates are designed for specific placement on the cooktop. For best results, longest life, and maximum stability, install the grates as instructed below. (The openings at the center of each section should be directly over their corresponding burners.)

The back of the right grate is notched to help you orient the grates correctly. See the illustration below.

To correctly place the grates:

1. Carefully lower the legs of the right or left grate into the corresponding dimples on the cooktop. (It does not matter if the left or right is changed, but the blocked part of the grate should face the side.)
2. Carefully lower the legs of the remaining grate(s) into the corresponding dimples. (See the graphic.)



NOTE

Side grates are interchangeable. Characters on the front indicate whether the grate is used on the left or right side. Character L is for left and R is for right.

Using the cooktop burners

Using the iQ Connect feature

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

- Monitor the operating status and the power level settings of the cooktop elements.
- Check and change the timer settings.

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

Connecting the cooktop

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

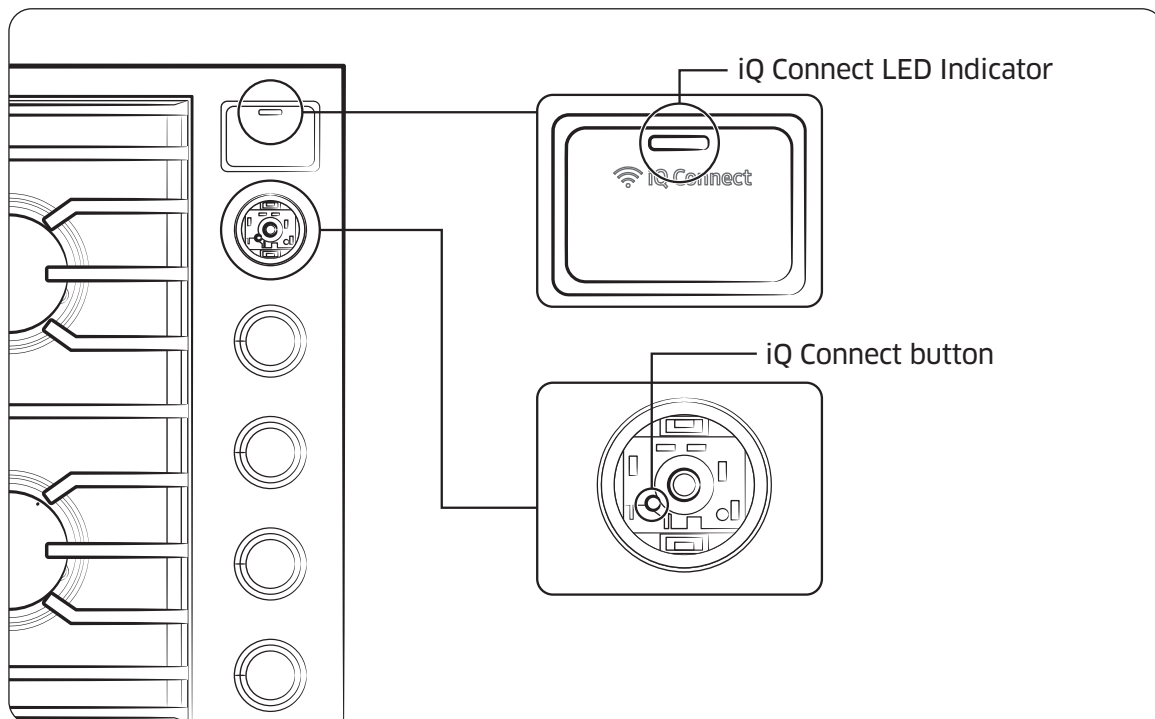
1. Download and open the SmartThings App on your smart device.
2. Follow the app's on-screen instructions, then press-hold the iQ Connect button for 3 seconds.

NOTE

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

NOTE

The cooktop's **iQ Connect** button is under the LR control knob. If you need to press this button, grasp the LR knob, and pull straight up.



To monitor the cooktop remotely

1. Make sure the iQ Connect LED indicator 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 SmartThings app to open the cooktop monitor app.

Using the cooktop burners

iQ Connect on/off

If you set the iQ Connect to Off, mobile devices cannot connect to the cooktop.

To turn on iQ Connect:

1. Pull the LR control knob straight up to remove it from the cooktop.
2. Press the iQ Connect button.

NOTE

The iQ Connect LED indicator appears. The indicator remains as long as iQ Connect is active.

3. Re-insert the LR control knob.

NOTE

- The cooktop continues operating even if the Wi-Fi connection is lost.
- iQ Connect will not work properly if the Wi-Fi Connection is unstable.
- See the SmartThings app's user manual for details. You can also visit www.dacor.com where you can view the iQ Connect web manual.

Using the hood control feature



NOTE

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

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

	Hood-Control Cooktop	Hood
Model	DTG30M954F* DTG36M955F*	DHD30M967W* DHD36M987W* DHD48M987W* DHD36M967I* DHD48M967I*

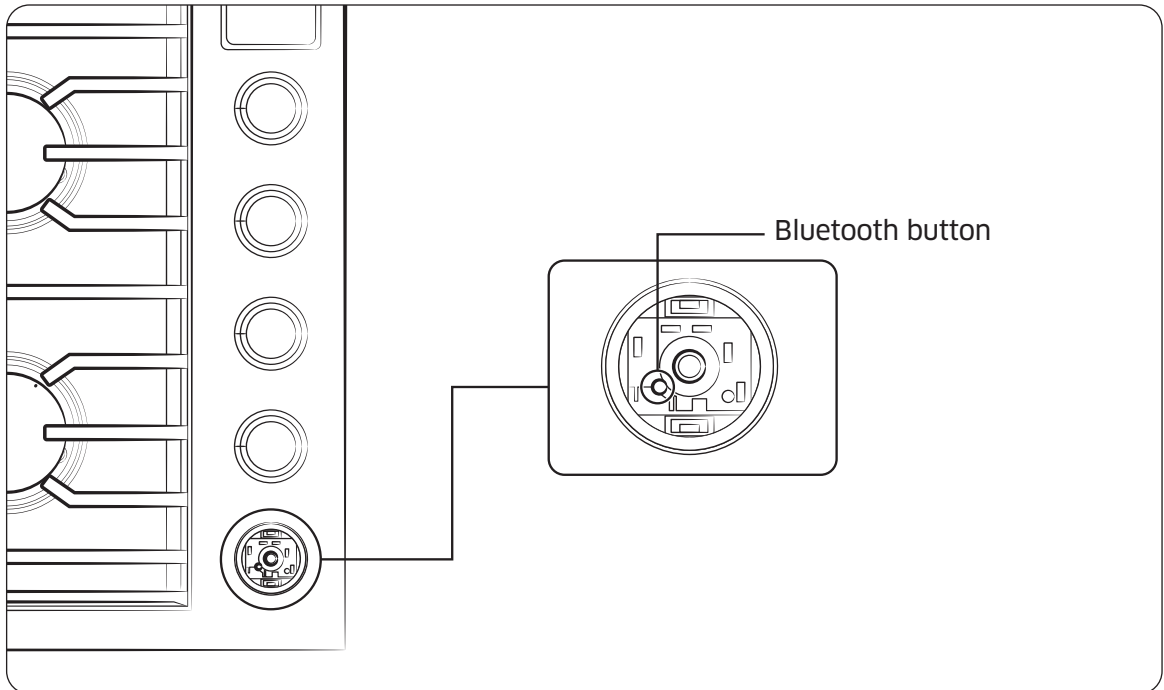
To connect a hood-control cooktop with a hood:

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

Using the cooktop burners

NOTE

The **Bluetooth** button is below the RF control knob. If you need to press the **Bluetooth** button, remove the RF knob by pulling it straight up.



Bluetooth on/off

Press the **Bluetooth** icon  on the hood control panel.

NOTE

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

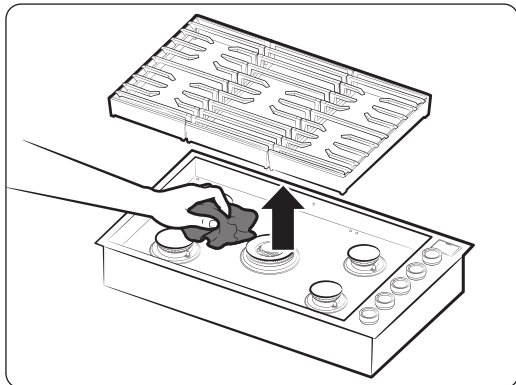
Care and maintenance

⚠ WARNING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

Cleaning the cooktop surface

You should clean up spills immediately.



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

Care and maintenance

Stainless steel surfaces

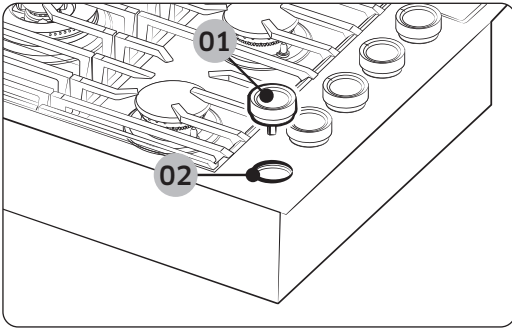
1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. Dry the surface with a soft, dry cloth.
5. Repeat Steps 2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

CAUTION

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

Control knobs

Turn off all burner knobs.



- 01** Grasp each knob and pull straight up to remove.
- 02** Spill protector. Do not remove.

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

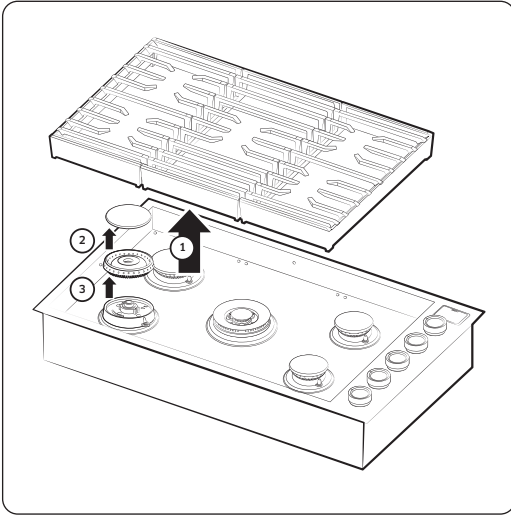
CAUTION

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

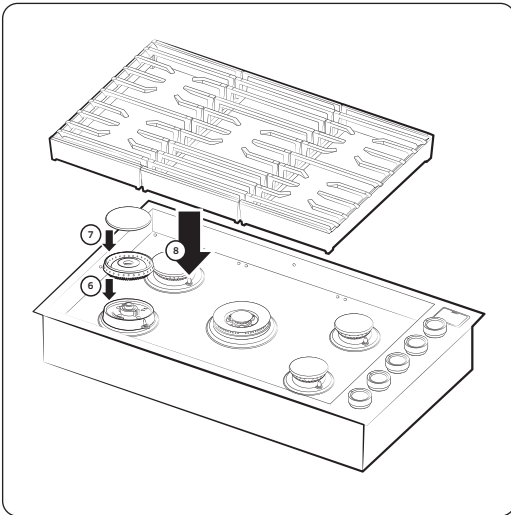
Care and maintenance

Burner grates and components

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



1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean the grates and burner components in warm, soapy water. (**Do not** use steel-wool pads or abrasive cleaners.)
5. Rinse and dry grates and burner components thoroughly.



6. Reassemble the burner heads, making sure to insert a starter electrode through the hole in each head.

NOTE

See Pages **36-38** for details on how to reassemble the burner components.

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

Burner caps and heads

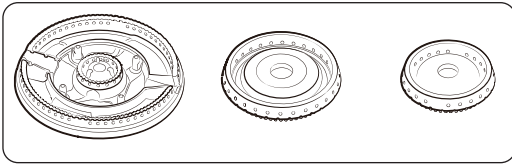
NOTE

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

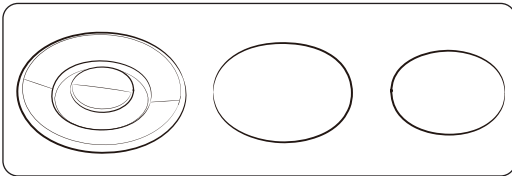
Wash burner caps and burner heads in hot, soapy water and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food particles. Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

CAUTION

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



Brass burner head

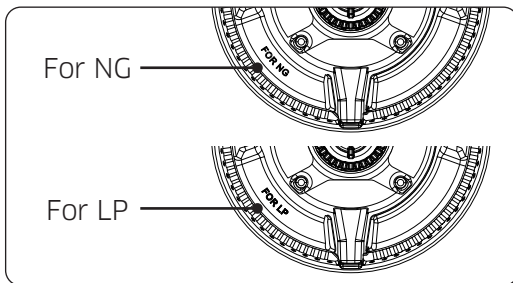
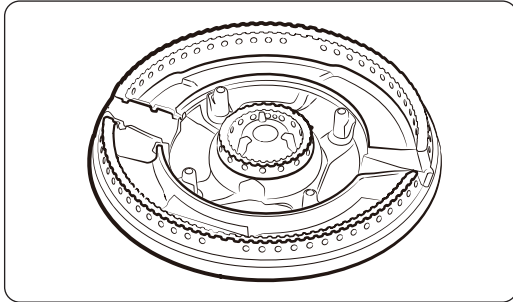


Brass burner cap

NOTE

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

Care and maintenance



NOTE

- The included dual burner head is not a substitute. One is for LP gas and the other is for LN gas. Use appropriate gas type.
 - Dual burner head for LP gas is packed with a plastic bag.
 - The letter **For LP** or **For NG** is engraved on the dual burner head.
- LP burner head also can be found by the number of holes.
 - The burner head with 14 holes in a quadrant is for LP gas use.
 - The burner head with 12 holes in a quadrant is for LN gas use.

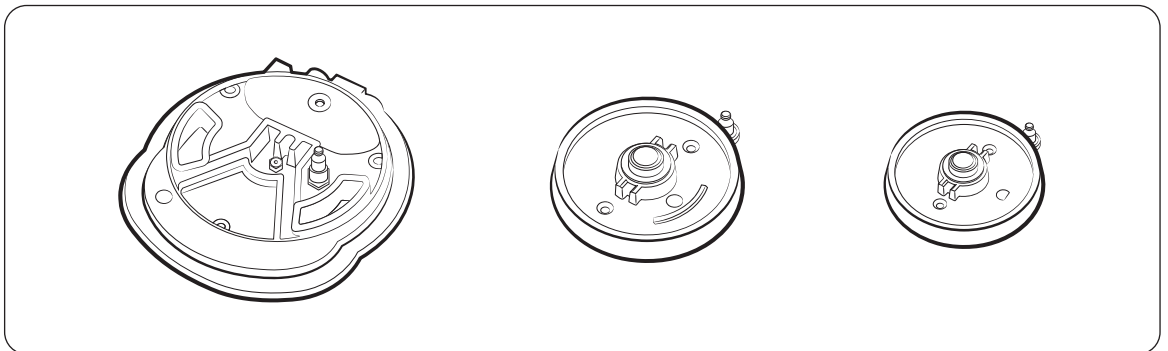
Burner bases

CAUTION

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

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

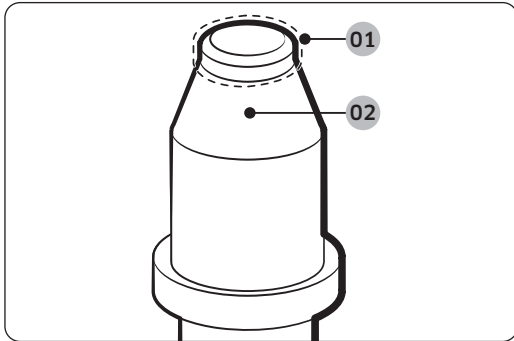
Wipe them clean with a damp cloth, being careful not to mar or deform the bases. Make sure the bases are completely dry before using the cooktop.



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 portion with a soft cloth. **Do not** clean the igniters with water.

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

NOTE

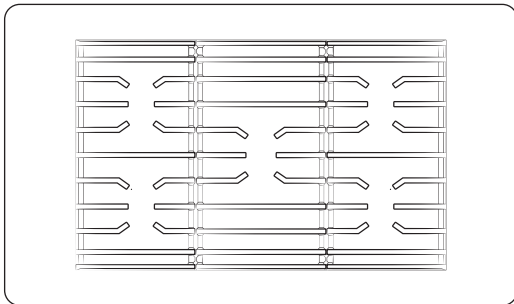
Do not attempt to remove the electrode from the cooktop.

Care and maintenance

Grates

CAUTION

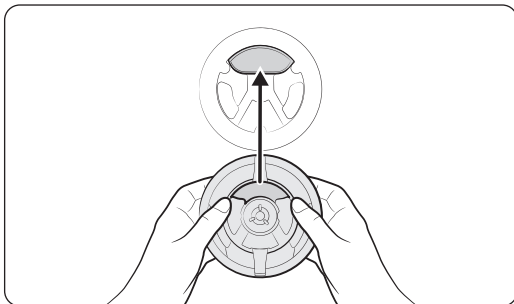
Do not clean the grates in a dishwasher. They will be damaged.



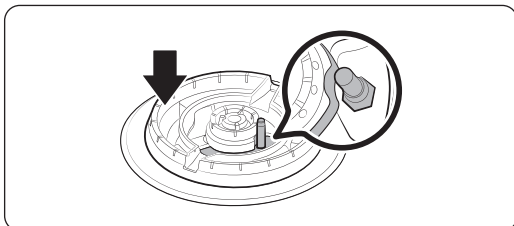
You should wash the grates regularly and after spillovers. They are not dishwasher-safe. To clean the grates, wait until they are cool enough to touch safely, then remove them from the cooktop, and wash them with hot, soapy water. Rinse the grates with clean, and dry them thoroughly. Reposition the grates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

Burner head and cap replacement

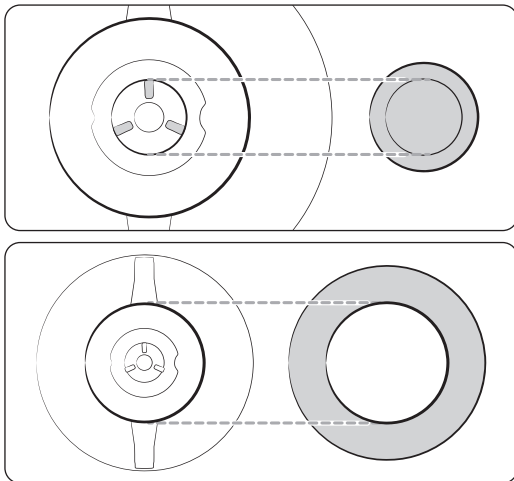
Dual Burner head / caps



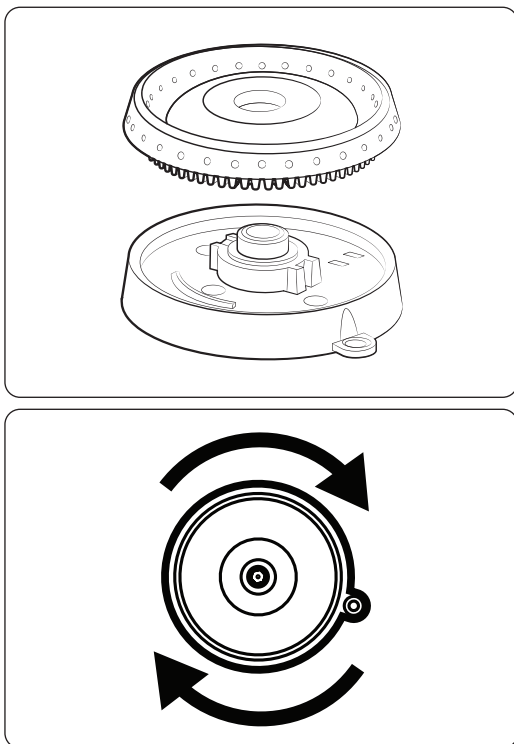
1. Orient the burner head so the electrode opening aligns with the electrode itself.



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



Round Burner head / caps



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

⚠ CAUTION

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

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

⚠ CAUTION

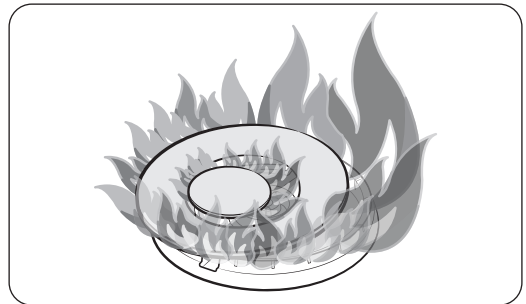
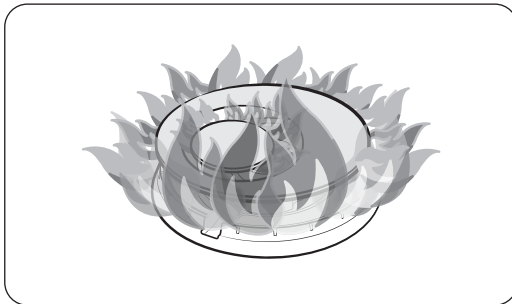
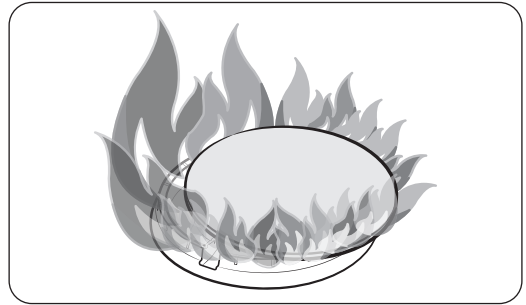
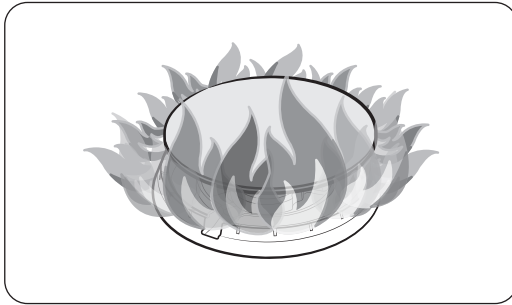
Verify that all burner components rest stably in place. If any components are askew, disassemble them, and redo the installation for any improperly installed components.

Care and maintenance

 **NOTE**

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

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



SmartThings

Installation

Visit the Google Play Store, Galaxy Apps, or Apple App Store and search for “SmartThings”. Download and install the SmartThings app provided by Samsung Electronics to your smart device.

NOTE

- The supporting software version of the SmartThings app is subject to change according to the OS supporting policy the manufacturer provides. In addition, as for the SmartThings app or the functions that the app supports, the new application update policy on the existing OS version can be suspended due to usability or security reasons.
- The SmartThings app is subject to change without notice to improve usability or performance. As the mobile phone OS version is updated every year, the SmartThings is also updated continually according to the latest OS.
- If you have enquiries regarding the items mentioned above, please contact us on st.service@samsung.com
- Recommended encryption systems include WPA/TKIP and WPA2/AES. Any newer or non-standard Wi-Fi authentication protocols are not supported.
- Wireless networks may be affected by the surrounding wireless communication environment.
- If your Internet service provider has registered the MAC address of your PC or modem for identification, your device may fail to connect to the Internet. If this happens, contact your Internet service provider for technical assistance.
- The firewall settings of your network system may prevent your device from accessing the Internet. Contact your Internet service provider for technical assistance. If this symptom continues, contact a local Samsung service center or retailer.
- To configure the wireless access point (AP) settings, see the user manual of the AP (router).
- Device support both Wi-Fi 2.4 GHz with IEEE 802.11 b/g/n and Soft-AP protocols. (IEEE 802.11 n is recommended.)
- Unauthorized Wi-Fi wireless routers may fail to connect to applicable device.

Samsung account

You are required to register your Samsung account to use the app. If you don't have a Samsung account, follow the app's onscreen instructions to create a free Samsung account.

SmartThings

Getting started

Turn on the device (oven, range, cooktop, etc.) you want to connect, open the SmartThings app on your phone, then follow the instructions below.

If a pop-up appears saying that a new device has been found, tap ADD NOW.

If a pop-up doesn't appear, tap the + button, then select the device you want to connect from the list of available devices.

If your device isn't in the list of available devices, add the device manually by selecting the device type, and then selecting the specific device model.

Follow the instructions for setting up your device.

1. Sign in to your Samsung account (if not already signed in).
2. Add the device.
3. Check the connection.
4. Find and connect to a Wi-Fi network.
5. Register the device.
6. Setup is complete. Your device will now appear as a card on the My devices screen.

Oven, Range app

Integrated control

You can monitor and control your oven, range at home and on the go.

- Tap the oven, cooktop, range icon in SmartThings to open the oven, range page.
- Check the operation status or notifications related to your oven, range and then change options or settings if necessary.

NOTE

Some options or settings of the oven, range may not be available for remote control.

Cooktop app

Integrated control

You can monitor your cooktop at home and on the go.

- Tap the Cooktop icon in SmartThings to open the cooktop page.
- Check the operation status or notifications related to your cooktop.

Controlling your oven remotely

Press iQ Control on your oven. The iQ Control On icon appears in the display. The oven can now be controlled remotely using a connected remote device. To control the oven remotely, select the oven icon in the SmartThings app. The Oven Control screen appears. You can perform the following functions through the application:

Oven monitoring

- Check the status of the oven.
- Monitor the status of each oven cavity.

Oven remote control

- Before cooking starts, set oven settings (mode, time, temperature) remotely from your mobile device.
- Start the oven remotely. (Electric model only.)*
- Turn off the oven remotely.
- Once cooking starts, set or change the cooking time or temperature remotely.**

Error code checking

Automatically recognize errors.

Temperature probe status

Monitor the current temperature and change the probe setting remotely.***

NOTE

* Electric oven : After you have configured the cooking settings remotely, you can start the oven by selecting **Start** in the app or on the oven's control panel.

Gas oven : After you have configured the cooking settings remotely, you can only start the oven by selecting **Start** on the oven's control panel.

** To use Remote Start, you must set the iQ Control function of the oven to ON. For safety reasons, you cannot turn on the gas oven remotely.

*** Only available for models that support temperature probe.

SmartThings

Monitoring your microwave oven remotely (Combi Oven Only)

The Microwave oven App supports:

1. Monitoring the status of the microwave oven.
2. Monitoring the power level of the microwave oven.
3. Monitoring the remaining cook time.

NOTE

- The SmartThings app may not run properly in areas where there is wireless interference.
- When the door is open, iQ Control is disabled.
- iQ Control is disabled when cooking is completed.
- The oven will continue to operate even if the Wi-Fi connection is lost.
- If you do not specify the cooking time, you will not be able to start the oven remotely.
- Some remotely controlled functions are restricted for safety reasons.
- On iOS devices, when you enter Eco mode or tap the Home button, the Wi-Fi connection can be lost and you may have to reconnect.
- The image can be different from the actual shape.

Controlling your range remotely

Press iQ Control on your range. The iQ Control On icon appears in the display. The range can now be controlled remotely using a connected remote device. To control the range remotely, select the Range icon in the SmartThings app. The Range Control screen appears. You can perform the following functions through the application:

Range monitoring

- Check the status of the range.
- Monitor the on/off status of each burner.

Range remote control

- Before cooking starts, set range settings (mode, time, temperature) remotely from your mobile device.
- Start the range remotely. (Electric ranges only.)**
- Turn off the range remotely.
- Once cooking starts, set or change the cooking time or temperature remotely.**

Error code checking

Automatically recognize errors.

Temperature probe status

Monitor the current temperature and change the probe setting remotely.**

NOTE

* Electric range : After you have configured the cooking settings remotely, you can start the range by selecting **Start** in the app or on the range's control panel.

Gas range : After you have configured the cooking settings remotely, you can only start the range by selecting **Start** on the range's control panel. Please note that only monitoring is available for models without a display (control panel).

** To use Remote Start, you must set the iQ Control function of the range to ON. For safety reasons, you cannot turn on the gas range remotely.

*** Only available for models that support temperature probe.

NOTE

- The SmartThings app may not run properly in areas where there is wireless interference.
- When the door is open, iQ Control is disabled.
- iQ Control is disabled when cooking is completed.
- The range will continue to operate even if the Wi-Fi connection is lost.
- If you do not specify the cooking time, you will not be able to start the range remotely.
- Some remotely controlled functions are restricted for safety reasons.
- On iOS devices, when you enter Eco mode or tap the Home button, the Wi-Fi connection can be lost and you may have to reconnect.
- The image can be different from the actual shape.

SmartThings

Monitoring your cooktop remotely

The Cooktop App supports:

1. Monitoring the On/Off status of each burner.
2. Monitoring the power level of each burner (electric models only).
3. Setting the kitchen timer with the timeout alarm.

Error code checking

Automatically recognize errors.

Controlling your Hood remotely

The hood is paired to the cooktop via a Bluetooth connection. Once pairing is complete, the hood control screen appears on the SmartThings app.

The Hood App supports:

1. Monitoring and controlling the On/Off status of the hood.
2. Monitoring and controlling the fan speed.
3. Monitoring and controlling the lights.
4. Setting the hood shut-off timer with the timeout alarm.

NOTE

- The SmartThings app may not run properly in areas where there is wireless interference.
- On iOS devices, when you enter Eco mode or tap the Home button, the Wi-Fi connection can be lost and you may have to reconnect.
- The image can be different from the actual shape.

Troubleshooting

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

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	The surface 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 all occupants from the room/building/area.• Immediately call your gas supplier from a neighbor's home; your own phone may cause a spark that ignites the gas; follow the gas supplier's instructions.• If you cannot reach your gas supplier, call the fire department.

Troubleshooting

Surface burner

Problem	Possible causes	Action
All burners do not light.	The cooktop is unplugged.	Make sure the power cord is plugged into a live, grounded outlet.
	A fuse may have blown; the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See your 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"> The burner caps are not in place. The burner base is misaligned. 	<ul style="list-style-type: none"> Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
A surface burner clicks during operation.	The control knob has been left in the Lite position.	After the burner ignites, turn the control knob to the desired setting; if the burner still clicks, contact a service technician.
The burners do not burn evenly.	Burner components are not assembled correctly.	Review pages 36-38 .
	Burners are dirty.	<ul style="list-style-type: none"> Clean the burner components. Review pages 32, 33, 36.
Very large or yellow surface burner flames.	The wrong burner orifice is installed.	Check the burner orifice size, and contact your installer if you have the wrong orifice (LP gas instead of natural gas or vice versa).

Warranty and Service

Getting Help

Before you request service:

1. Review the **Troubleshooting** section of this manual (page 45-46).
2. Familiarize yourself with the cooktop's warranty terms and conditions.
3. If none of the previous suggestions resolves your issue, call Dacor Customer Service. (Contact info is below.)

Warranty

What Is Covered

**CERTIFICATE OF WARRANTIES: DACOR RANGE / RANGETOP / COOKTOP
WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA, AND CANADA:**

FULL TWO-YEARS WARRANTY

The warranty applies only to the Dacor appliance sold to the first use purchaser, starting from the date of delivery to the original consumer purchaser 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 two years of the date of delivery to the original consumer purchaser, 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 from the date of delivery to the original consumer purchaser 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 and breakfast, and spas carry a two years 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 TWO-YEARS WARRANTY

If your Dacor product fails to function within two years from the date of delivery to the original consumer purchaser 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 TWO YEARS FROM THE DATE OF DELIVERY TO THE ORIGINAL CONSUMER PURCHASER. 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 side of the cooktop base. For later use, write down the information 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 833-353-5483(USA), 844-509-4659(Canada), extension 2813.

Sincerely,

The Dacor Customer Service Team

MEMO



DG68-00927A-08

dacor