

dacor

User Manual

Gas Cooktop

DTG30P875N*

DTG36P875N*

⚠ 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.



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.

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

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

Dacor Customer Assurance

- **USA**
 Samsung Electronics America, Inc.
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 Ridgefield Park, NJ 07660
- **Canada**
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 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 Assurance Team

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Important safety information

Read all instructions before using this appliance

- All electrical and gas equipment with moving parts can be dangerous. Please read the important safety instructions for this appliance in this manual. The instructions must be followed to minimize the risk of injury, death, or property damage.
- Save this manual. Please Do Not Discard.

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 here to prevent injury to you and others. Please follow them explicitly. After reading this section, keep it in a safe place for future reference.

General safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- **Do not touch** any part of the cooktop, including but not limited to cooktop burners during or immediately after cooking.
- **Know** the location of the gas shut-off valve and how to shut it off.
- **Make sure** the hold down brackets are properly installed on the cooktop. See the installation instructions for more information.
- **Do not let children near** the cooktop. Do not let children go onto the cooktop. Do not let children play with the cooktop or any part(s) of the cooktop. Do not leave children unattended in an area where the cooktop is in use.
- **Remove** all packaging materials from the cooktop before operating to prevent ignition of these materials. Keep all packaging materials out of children's reach. Properly dispose the packaging materials after the cooktop is unpacked.
- **Do not store** any object of interest to children on the cooktop or backguard of the cooktop. Children climbing on the cooktop to reach items could be killed or seriously injured.
- **Do not operate** the cooktop if the cooktop or any part of the cooktop is damaged, malfunctioning, or 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 unopened food containers.
- **Unplug** or **disconnect** the power cord before servicing.
- Never store combustible materials (dishtowels, paper products, etc.) or packaged or canned food under the cooktop in a way that would let them come in contact with the underside of the cooktop. The combustible material could catch fire and the packaged or canned food could explode.
- Make sure the gas line is not compressed or bent by heavy objects. Otherwise, gas leaks or incomplete combustion may occur.

- Do not lean on the cooktop as you may turn the control knobs inattentively.
- Do not stand on top of the appliance or place objects (such as laundry, an oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.
 - Items, such as a cloth, may get caught in the door.
 - This may result in electric shock, fire, problems with the product, or injury.

Fire safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- **Do not store, place, or use** flammable or combustible materials such as paper, plastic, pot holders, linens, curtains, gasoline or other flammable vapors or liquids 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 materials touch a heating element. Do not use a towel or other bulky items made out of cloth in place of a pot holder.
- **Do not use** water on a grease fire. To put out a grease fire, turn off the heat source and smother the fire with a tight-fitting lid or use a multipurpose dry chemical or foam-type fire 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.

Important safety information

Gas safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

Checking for gas leaks

Leak testing of the appliance must be conducted according to the manufacturer's instructions. **Do not use** a flame to check for gas leaks. Use a brush to spread a soapy water mixture around the area you are checking. If there is a gas leak, you will see small bubbles in the soapy water mixture at the leak point.

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** any electrical switches or plug a power cord into an outlet.
- **Do not use** any phone in your building.
- **Evacuate** the room, building, or area of all occupants.
- **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.

Electrical and grounding safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following 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, power cord, or power outlet in any way.
- **Do not put** a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 20-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 Earth grounded**. In the event of a malfunction or breakdown, grounding will reduce the risk of electrical shock by providing a path for the electric current. This cooktop is equipped with a cord having a grounding plug. The plug must be firmly plugged into an outlet that is properly installed and grounded in accordance with the local codes and ordinances. If you are unsure whether your electrical outlet is properly grounded, have it checked by a licensed electrician.
- The cooktop is supplied with a 3-pronged grounded plug. This cord must be plugged into a matching, grounded 3-prong outlet that meets all local codes and ordinances. If codes permit the use of a separate ground wire, we recommend that a qualified electrician determine the proper path for this ground wire.
- Electrical service to the cooktop must conform to local codes. Barring local codes, 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.
- It is the personal responsibility of the cooktop owner to provide the correct electrical service for this cooktop.

Installation safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- Have your cooktop installed and properly grounded by a **qualified installer**, in accordance with the installation instructions. Any adjustment and service should be performed only by qualified gas cooktop installers or service technicians.
- **Do not attempt** to service, modify, or replace your cooktop or any part of your cooktop unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Always use new flexible connectors when installing a gas appliance. **Do not use** old flexible connectors.
- **Make sure** the hold down brackets are properly installed on the cooktop. See the installation instructions for more information.
- **Remove** all tape and packaging materials.
- **Remove** all accessories from the cooktop. Grates and griddles are heavy. Use caution when handling them.
- **Make sure** no parts came loose during shipping.
- **Make sure** your cooktop is correctly installed and adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use. For your cooktop to utilize 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 service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. The qualified agency performing this work assumes the gas conversion responsibility.
- 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 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.
- This cooktop must be installed by a qualified technician. Otherwise, gas leaks, fire, or defective ignition may occur.

Location safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- This cooktop is for indoor, household use only. **Do not install** the cooktop in areas exposed to the weather and/or water.
- **Do not install** the cooktop in a place which is exposed to a strong draft.
- Select a location where a grounded, 3- prong outlet is easily accessible.
- If the cooktop is located near a window, **do not hang** long curtains or paper blinds on that window.
- For the cooktop to ventilate properly, there must be enough clearance at the top, back and sides of the cooktop, and underneath the cooktop. The vents allow the necessary exhaust for the cooktop to operate properly with correct combustion.
- **Make sure** the wall coverings around the cooktop can withstand heat up to 194 °F (90 °C).
- Cabinet storage above the surface of the cooktop should be avoided. If cabinet storage above the cooktop is necessary: allow a minimum clearance of 30 inches (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 injuries, and/or death, observe the following precautions.

- Select cookware that is designed for range top cooking. Use cookware that is large enough to cover the burner grates. Adjust the burner flames so that the flames do 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 when igniting the burners and make sure the burners have ignited. If ignition fails, turn the knob to OFF and wait until the gas has dissipated.

Important safety information

- 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.
- This cooktop is designed to cook with a wok or wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Before removing any parts of the burner for cleaning, make sure the cooktop is off and completely cool.
- After cleaning the burner spreader, **make sure** it is completely dry before re-assembling.
- To avoid carbon monoxide poisoning, **do not pour** water into the cooktop well while cleaning.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, **do not use** cookware that is substantially larger than the grate.
- **Make sure** cookware handles are turned to the side or rear of the cooktop and not over other surface burners.
- Stand away from the cooktop while frying.
- Always heat frying oils slowly, and watch as they heat. If you are frying foods at high heat, carefully watch during the cooking process. If a combination of fats or oils is to be used during frying, mix them together before heating.
- Use a deep-fryer thermometer whenever possible. This prevents overheating the fryer beyond the smoking point.
- Use a minimum amount of oil when shallow pan-frying or deep-frying. Avoid cooking unfrozen food or food with excessive amounts of ice.
- Before moving cookware full of fats or oils, make sure it has completely cooled.
- To prevent delayed eruptive boiling, always allow heated liquids to stand at least 20 seconds after you have turned off the burner so that the temperature in the liquid 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 with a clean, dry cloth.
- If a power failure occurs or the electric ignition fails to operate, do not use matches or lighters to ignite the burners. This may cause a fire or physical burns.
- **Do not** place and use electric-powered cooking devices such as IH rice cookers or desktop cooking heaters on top of your 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.

Usage in high altitude area (DTG36P875N* 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 of 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.

California Proposition 65 Warning

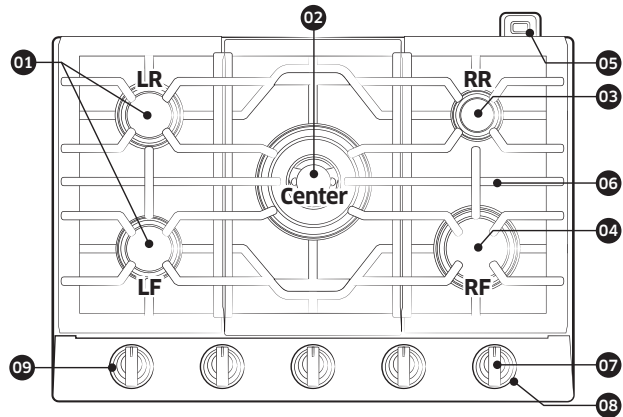
WARNING

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

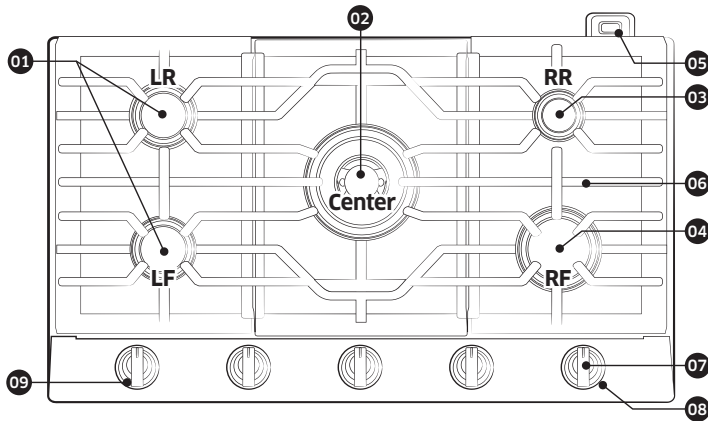
Overview

Layout

30" Model: DTG30P875N+



36" Model: DTG36P875N+

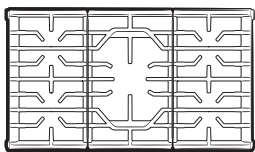


- 01** Left Front/Left Rear Semi rapid burners 9,500BTU
- 02** Center Power burner 19,000 BTU
- 03** Right Rear Simmer burner 5,000 BTU
- 04** Right Front Rapid burner 13,000 BTU
- 05** Wi-Fi module
- 06** Grate (3)
- 07** Surface burner knobs (5 pcs)
- 08** Wi-Fi button (below knob)
- 09** Bluetooth button (below knob)

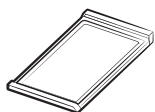
Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a Lite setting. Turning a knob to Lite ignites the corresponding burner. The burner indicators are located above each knob and show which burner the knob controls. Each burner is designed for specific cooking purposes. See the table below.

Burner	Purpose	Food type	Characteristics
Semi rapid (LF, LR)	General heating/ Low simmering	General food, casseroles	General-purpose cooking
Power (Center)	Power heating/ Low simmering	Boiling food, tomato sauce	Maximum output
Simmer (RR)	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Rapid (RF)	Quick heating	General	General-purpose cooking

What's included



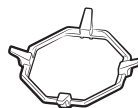
Surface burner grates (3) *



Cast-iron griddle (1) *



Surface burners and caps (5) *



Wok ring (1) *

NOTE

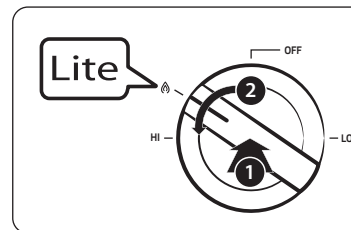
If you need an accessory marked with an asterisk (*), you can buy it from the 833-353-5483(USA), 844-509-4659(Canada).

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, whether 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 cooktop burner lights, turn the control knob to shift it out of the Lite position and turn off the electronic ignition system.
3. Turn the control knob to adjust the flame level.

NOTE

The dual valve located to the center controls the inner/outer flame of the dual burner [Center].

When the inner / outer flame is on the HI position, the flame size gets smaller from the outside when turning the knob from HI to LO. To control the inner flame, push and turn the knob once again at the position where it starts to control inner flame.

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 the cooktop burner you want to light.
2. Push in the control knob for that burner, and then turn it to the Lite position.
Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Using the cooktop burners

Flame level

The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.

⚠ WARNING

- Flames larger than the cookware bottom may result in a fire or physical injury.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.
- After turning on a surface burner, make sure that the burner has ignited even if the knob LED is on. Adjust the level of the flame by turning the burner knob.
- Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when you are not cooking.
- Always turn the burners off before you go to sleep or go out.
- 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 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 surface burner does not ignite, turn off the control knob immediately.
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

Cookware

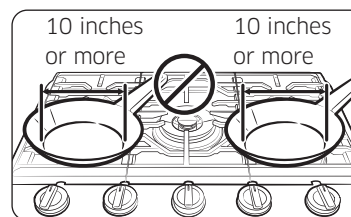
Requirements

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

Material characteristics

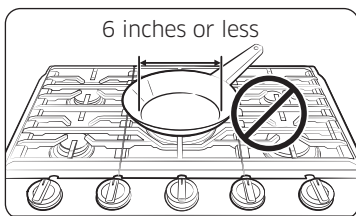
- **Aluminum:** An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- **Copper:** An excellent heat conductor but discolors easily.
- **Stainless steel:** A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- **Cast-Iron:** A poor conductor but retains heat very well.
- **Enamelware:** Heating characteristics depend on the base material.
- **Glass:** A slow heat conductor. Use only glass cookware that is specified for cooktop cooking or oven use.
- **Heatproof Glass-Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

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.

- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, splillovers, and the ignition of flammable materials that can occur if pots or pans are bumped accidentally.
- If using glass cookware, make sure it is designed for cooktop cooking.
- Never leave plastic items on the cooktop. They can melt or ignite. Heating a sealed plastic container can cause a building up of dangerous pressure which can cause the container to explode.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

Install the grates

📖 NOTE

Install the grates as instructed below for longest life. When installed properly, the openings in the grates are centered over the burners.

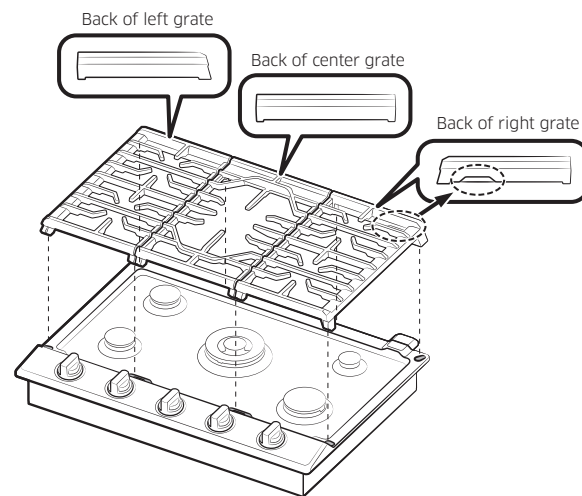
The three cooktop grates are designed to fit in specific positions on the cooktop. For maximum stability, these grates should only be used in their proper positions.

- Please place the grate marked with the letter 'L' on the left side, and the one with the letter 'R' on the right side.
- The middle grate must be installed with the filled-in section, marked 'BACK', oriented towards the back of the cooktop.

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

To replace the grates correctly, follow these steps:

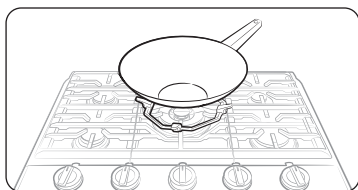
1. Locate the notch on the back of the right grate.
2. Orient the right grate so that it is on the right side of the cooktop with the notch in the back.
3. Gently lower the legs of the right grate into the corresponding dimples on the cooktop.
4. Gently lower the legs of the remaining two grates into the corresponding dimples on the cooktop as shown in the illustration.



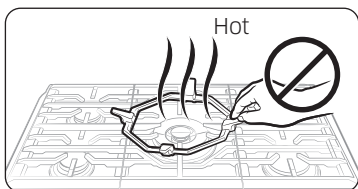
Using the cooktop burners

Wok ring

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

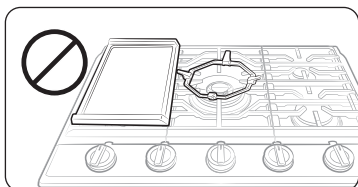


1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok ring on the center or right front grate.
3. Put a wok on the wok ring. Make sure the wok settles on the wok ring.
4. Turn on the burner, and adjust the flame level as appropriate.



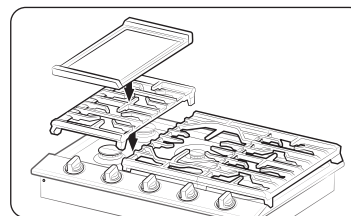
⚠ CAUTION

- Do not remove the wok ring until the cooktop grates, surfaces, and wok ring completely cool down.
- When you use the wok with the cooktop or when the oven is on, the wok ring on the cooktop may become very hot. Use oven gloves when placing or removing the wok ring.
- Do not use pans with a flat bottom or woks with a diameter less than the wok ring diameter. The pan or wok may tip over.
- Do not use an oversized pan. The burner flames may spread out, causing damage nearby.
- Do not use the wok ring and the griddle at the same time.
- This cooktop is not designed to flame foods. If foods are flamed, they should only be flamed under a ventilation hood that is on.



Griddle

The removable coated griddle provides an extra cooking surface. This is useful especially when cooking meat, pancakes, or other foods requiring a large cooking area.



The griddle can be used only with the left rear and front burners on the left grate. Use caution when putting the griddle on the left grate.

In most cases, you should preheat the griddle before cooking. See the table below.

Type of Food	Preheating Time	Preheat setting	Cook setting
Pancakes	5 - 10 min.	MED	MED - LO
Hamburgers	5 - 10 min.	MED	MED
Fried Eggs	5 - 10 min.	MED	MED
Bacon	5 - 10 min.	MED	MED
Breakfast Sausages	5 - 10 min.	MED	MED

⚠ CAUTION

- You must turn on the LF and LR burners when you use the griddle.
- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
- If you leave the griddle on the cooktop, it may become very hot when you use the cooktop. Use oven gloves when placing or removing the griddle.
- Do not set the burners to HI when you use the griddle. This can damage the coating of the griddle and burn the food you are cooking.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes, for example, as a cutting board or a storage shelf.
- Do not cook excessively greasy foods. The grease may spill over.
- The griddle is quite heavy because it is made of cast iron. Use both hands when placing or removing the griddle.

NOTE

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible.
- Do not clean the griddle in a self-cleaning oven.

Using the iQ Connect feature

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

- monitor the operating status and the power level settings of the cooktop elements.
- check and change the timer settings.

Functions that can be operated from the SmartThings app may not work smoothly if communication conditions are poor or the product is installed in a place with a weak Wi-Fi signal.

How to connect the cooktop

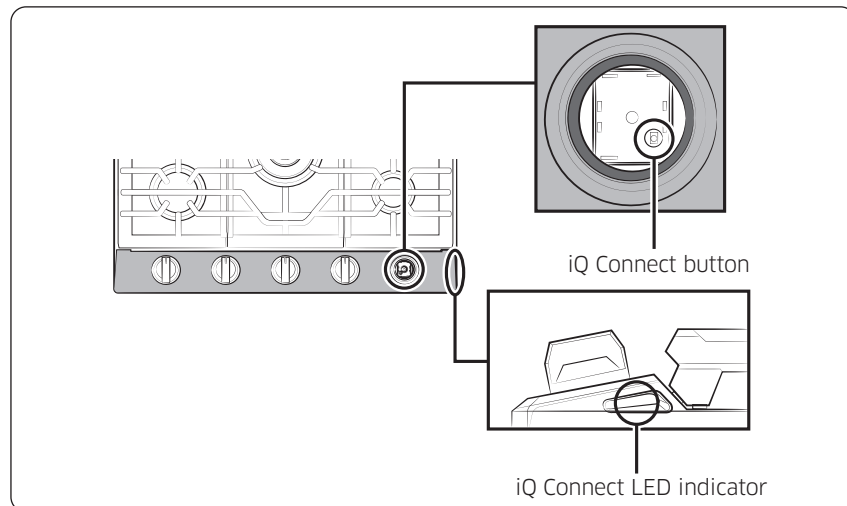
Before you can use the remote features of your DACOR oven or cooktop, you must pair it to the SmartThings App.

- 1.** Download and open the SmartThings app on your smart device.
- 2.** Follow the app's on-screen instructions, and then press the **iQ Connect** button for 3 seconds to connect your cooktop.
- 3.** Once the process is complete, the iQ Connect LED indicator stops blinking and turns solid. The cooktop is connected successfully.
- 4.** If the iQ Connect LED indicator does not turn in, follow the instruction on the app to reconnect.

Using the cooktop burners

NOTE

The **iQ Connect** button is below the RF control knob. If you need to press the **iQ Connect** button, remove the RF control knob by grasping it and then pulling it straight up.



To monitor the cooktop remotely

1. Make sure the iQ Connect LED indicator turns on. If the iQ Connect LED indicator does not turn on, press the **iQ Connect** button. The cooktop can now be monitored remotely with a connected remote device.
2. Select the cooktop icon on the SmartThings app to open the cooktop monitor app.

iQ Connect on/off

If you set the iQ Connect to Off, mobile devices cannot connect to the cooktop. To turn iQ Connect on, follow these steps:

1. Pull the RF control knob straight up to remove it.
2. Press the **iQ Connect** button.

NOTE

The iQ Connect LED indicator is on when iQ Connect is enable. The iQ Connect LED indicator is off when iQ Connect is not enabled.

3. Put in the RF control knob.

NOTE

- The cooktop continues operating even if the Wi-Fi connection is lost.
- **SmartThings Application** will not work properly if the Wi-Fi Connection is unstable.
- See the SmartThings app manual for detailed information.
- For further instructions, refer to the SmartThings app web manual at www.dacor.com

Using the hood control feature


NOTE

This product features a Bluetooth device that you can use to connect the cooktop to Dacor hood control models. Through the Bluetooth connection, you can use the hood control function on the SmartThings app.

For matching hood control-enabled cooktops and hoods, refer to the below table.

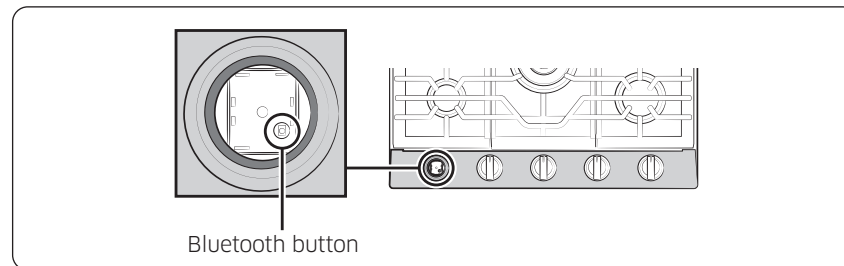
	Gas cooktop	Hood
Model	DTG30P875N* DTG36P875N*	DHD30M967W* DHD36M987W* DHD48M987W* DHD36M967I* DHD48M967I* DHD36M867W* DHD30M867W*

To connect to a hood control model and 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.
5. When Bluetooth pairing is finished, the Bluetooth icon LED stops blinking and glows steadily.
6. Follow the instructions in the user manual of the hood control model and the App guide to use the hood control.

NOTE

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



Bluetooth on/off

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

NOTE

- The Bluetooth icon LED on the hood is on when Bluetooth is enabled. The Bluetooth icon LED on the hood is off when Bluetooth is not enabled.
- If the iQ Connect connection is not successful, you cannot use the SmartThings app to monitor and control the hood.
- Without a iQ Connect connection 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 detailed information.

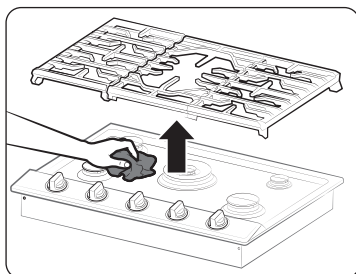
Care and cleaning of the cooktop

⚠ WARNING

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

Cooktop surface

We recommend that you remove food spills immediately after they take place.



1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe up the spills.
4. When you are done cleaning, reinsert the burner components, and then put the burner grates back into position.

Porcelain enamel surfaces (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods with high sugar content (such as fruit, juices, tomatoes, or vinegar) should not be permitted to remain on the finish.

If an acidic food spills on the cooktop while it is hot, turn off all burners, and then use a dry paper towel or cloth to wipe the spill up right away. When the surface has cooled, wash it with an all-purpose cleaner and water. Rinse well. For other spills, such as fat splatterings, wash the cooktop with soap and water or an all-purpose cleaner after the surface has cooled. Rinse well. Polish with a dry cloth.

Stainless steel surfaces (on some models)

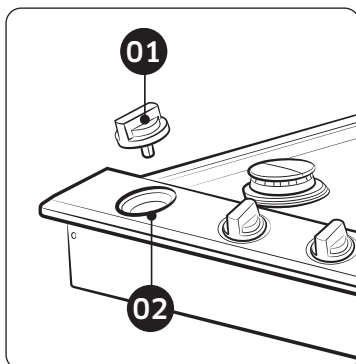
1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. when done, dry the surface using a soft, dry cloth.
5. Repeat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

⚠ CAUTION

- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.
- Do not pour water into the cooktop well while cleaning the cooktop. This could leak down into the cooktop gas and electrical systems creating a risk of electrical shock or high levels of Carbon Monoxide due to corrosion of the gas valves or ports.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture.
- Do not clean the cooktop or stainless steel parts with:
 - Caustic lye (sodium hydroxide) or cleaners containing this chemical
 - Hard or steel wool pads
 - Abrasive materials or chemicals.

Control knobs

Make sure all surface burner knobs are in the **OFF** position.



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

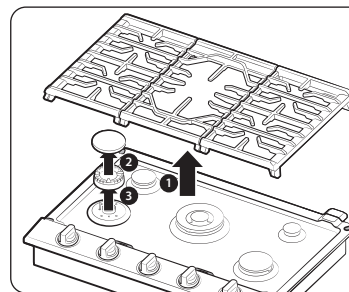
- 1.** Pull knobs off the control valve stems
- 2.** Clean the knobs in warm, soapy water. Then rinse and dry them thoroughly.
- 3.** Clean the stainless steel surfaces using stainless steel cleaner.
- 4.** Re-attach the knobs in the **OFF** position to the control valve stems.

⚠ 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.

Burner grates and components

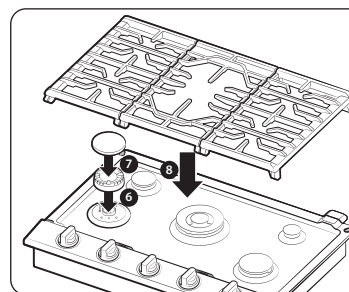
Turn off all surface burners and make sure they have all cooled down.



- 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 all removable 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.** Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.

📖 NOTE

See pages **21**, **22**, and **23** for detailed burner component re-assembly instructions.



- 7.** Return the burner caps to their positions on top of the burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.
- 8.** Re-install the burner grates in their respective positions.
- 9.** Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.

Care and cleaning of the cooktop

Burner caps and heads

NOTE

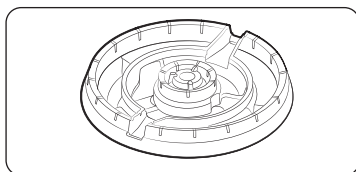
Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

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

NOTE

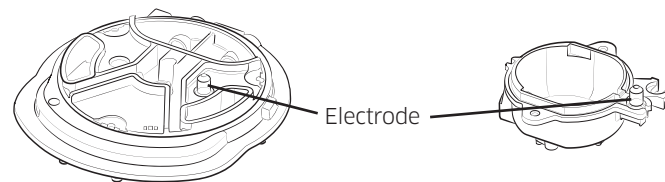
- The brass parts of your burner will change color with use. However, this will not affect performance. You can clean the brass parts with a brass cleaner.
- After cleaning, confirm that the burner port openings aren't plugged.

Burner bases

CAUTION

The burner bases cannot be removed for cleaning.

Make sure that no water gets into the burner bases and the brass gas orifices. Wipe clean with a damp cloth. Be careful not to scratch, deform, or damage the bases. Allow them to dry fully before using.



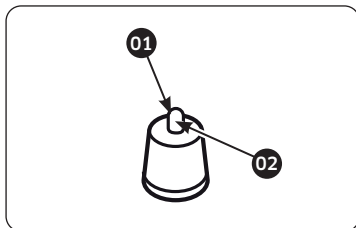
Power burner base

Round burner base

Electrodes

⚠ CAUTION

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



- 01 Clean this metal part
- 02 Do not clean this white ceramic part with an emery board

Be careful not to push in any cooktop controls while cleaning the cooktop. A slight electrical shock might result which could cause you to knock over hot cookware. Make sure that the white ceramic electrodes in the cooktop are clear of soil and dry. Clean the metal part of the electrode with a soft cloth. Do not use water to clean the igniters.

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

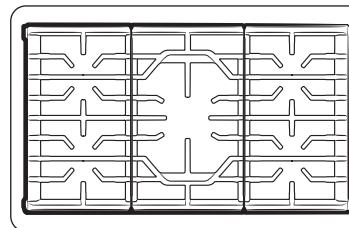
📖 NOTE

Do not attempt to remove the electrode from the cooktop.

Grates and wok ring

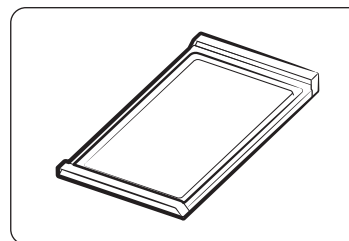
⚠ CAUTION

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



Lift grates out when cool. Grates should be washed regularly and after spillovers. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned securely over the burners.

Cast-iron griddle



- Rinse with hot water (do not use soap), and dry thoroughly.
- Before cooking, prepare the surface with cooking spray or vegetable oil.
- After cooking, clean the griddle with a stiff brush and hot water.
- Using soap is not recommended and harsh detergents should never be used.
- Store in a cool, dry place.

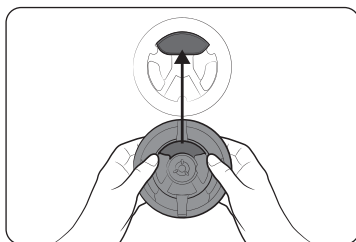
⚠ CAUTION

- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent **baked on** food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle as soon as it is cool with hot soapy water.
- Do not place the griddle in a microwave.
- Do not wash in a dishwasher.
- Always turn off all surface burners before removing the griddle. Use caution when handling a hot griddle.
- Do not clean the griddle in a self-cleaning oven.

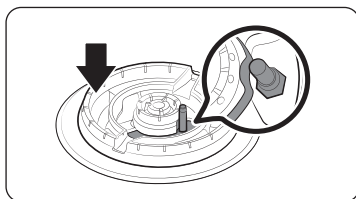
Care and cleaning of the cooktop

Burner head and cap replacement

Dual Burner head

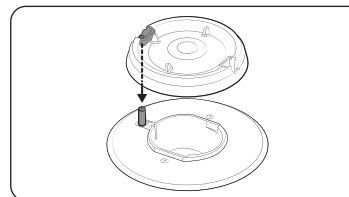


1. Orient the burner head so that the opening for the electrode lines up with the electrode.

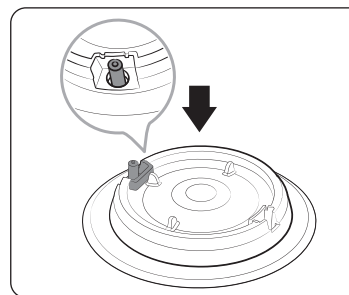


2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

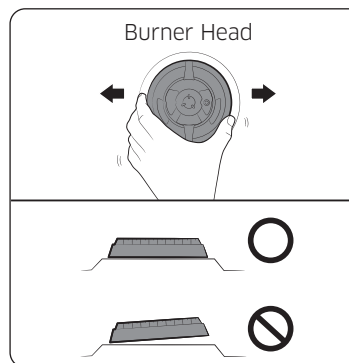
Round Burner head



1. Orient the burner head so that the opening for the electrode lines up with the electrode.



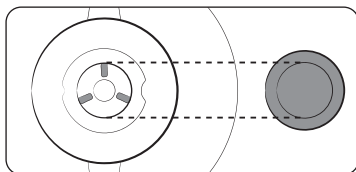
2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.



⚠ CAUTION

Make sure all burner components (heads and caps) are reinstalled properly. They will be stable and rest flat when correctly installed.

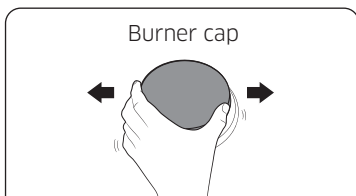
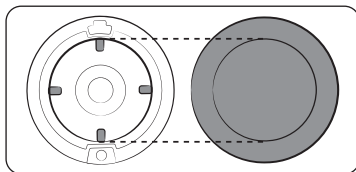
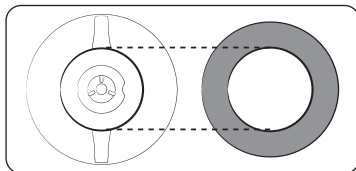
Burner cap



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

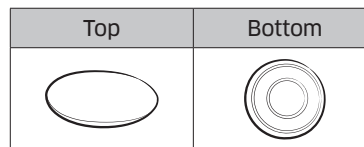
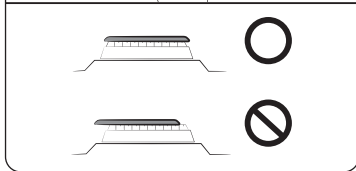
⚠ CAUTION

Make sure each cap is re-installed on the correct burner head, is centered on the burner head, and lies flat.



⚠ CAUTION

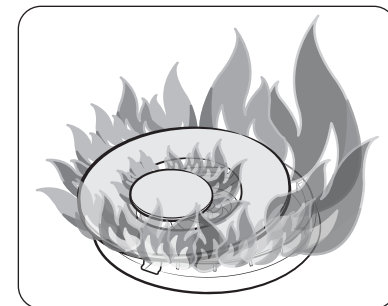
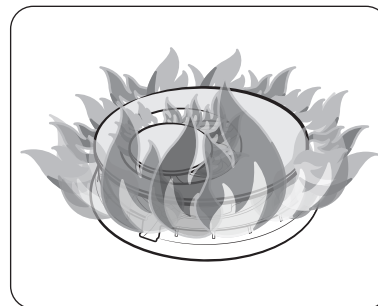
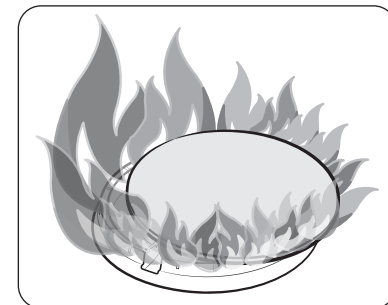
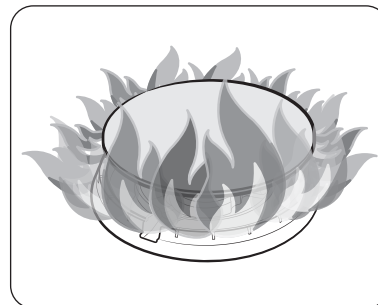
Make sure all burner components (heads and caps) are reinstalled properly. They will be stable and rest flat when correctly installed.



📖 NOTE

The precise simmer burner (RR) cap and the inner Dual burner (Center) cap are interchangeable.

📖 NOTE



After installation of surface burners, check the ignition. Incorrect placement of a burner head or cap will result in poor ignition or uneven flames (as shown in the pictures).

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.

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.

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.

SmartThings

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.

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 you encounter a problem with the cooktop, check the tables starting below, and then try the suggested actions.

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.	Clear the room, building, or area of all occupants. Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department.

Surface burner

Problem	Cause	Action
All burners do not light.	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or 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 the Installation Instructions that came with your cooktop.

Problem	Cause	Action
Surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the Lite position.
	The burner caps are not in place. The burner base is misaligned.	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 lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.
The burners do not burn evenly.	Surface burner components and caps are not assembled correctly and level.	pages 21 , 22 , and 23 .
	The surface burners are dirty.	Clean the surface burner components. (pages 19 , 20 , and 21 .)
Very large or yellow surface burner flames.	The wrong burner orifice is installed.	Check the burner orifice size. Contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).

Warranty and Service

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.

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.

Appendix

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.

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.



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 _____



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

Sincerely,

The Dacor Customer Assurance Team

Memo

dacor



DC68-01285A-08

Dacor • Telephone: 833-353-5483(USA), 844-509-4659(Canada) • www.dacor.com