



FOR IMMEDIATE RELEASE

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DACOR AND 20-20 TECHNOLOGIES RELEASE DESIGN CATALOG UPDATES
Enhanced catalog with wider range of products is one of the many resources Dacor offers to help trade professionals service customers more efficiently

DIAMOND BAR, Calif. – November 12, 2008 – Dacor®, market leader in luxury kitchen appliance design, manufacturing and distribution, jointly with 20-20 Technologies®, today announced the release of updates to the Dacor catalog for the 20-20 Design™ planning software. The new additions to the catalog include the recently introduced Renaissance Wall Ovens and Cooktops, built-in and freestanding counter-depth bottom freezer refrigerators, and innovative ventilation hoods.

The full catalog currently features every product category in the Dacor collection, and represents the company's commitment of providing trade professionals with tools to make designing and presenting kitchen projects faster, easier and more accurate. Now, more than 90 base model SKUs are available, with a host of options to customize appliance finish, size configuration and select optional accessories.

"In this challenging housing and remodeling market, we recognize that we need to provide design professionals with every advantage possible to serve their clients more efficiently," said Steve Joseph, Vice President of Marketing at Dacor. "Our partnership with 20-20 Technologies and the launch of our online training resource, Dacor University, have put our company in a unique position to assist designers with differentiating their business through product and design knowledge.

"20-20 Design simplifies the design process," continued Joseph, "and allows trade professionals to create compelling, photo-realistic 3D renderings that their customers will easily understand, so they can visualize their dream kitchens. And the web-based training portal of Dacor University provides a comprehensive understanding of Dacor products. The interactive training modules are eligible for National Kitchen & Bath Association (NKBA) continuing education requirements and are accessible from anywhere at any time."

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ADVANTAGES OF THE UPDATES

20-20 Design is the design industry's leading kitchen and bath planning software with electronic catalogs that provide trade professionals with manufacturers' information, pricing and other options associated with space planning. The latest updates to the Dacor catalog include recent product introductions including the Renaissance Wall Ovens, Renaissance Gas Cooktops, built-in and freestanding refrigeration and Epicure® and Millennia® Ventilation Hoods.

"The recent update to the Dacor/20-20 Design catalog," said Jean- François Grou, president and COO of 20-20 Technologies, "gives designers more flexibility when creating high-end kitchens for customers looking to integrate luxury appliances into their homes."

The drafting software boasts advanced features that allow designers to work more resourcefully, enabling the space planning and rendering of 3-D images and the drawing of rooms to scale with a complete selection of products from manufacturers' catalogs that will show exactly how cabinets and appliances open and move. This unique capability gives users the opportunity to explore a variety of appliance details that would be otherwise impossible with hand-drafted plans. Customers can experience the style details of Dacor appliances up-close, like the cool blue lighting of the Illumina™ Burner Controls on the Renaissance Gas Cooktop or adjust the color of an appliance to one of the six hues of Preference®.

DETAILS OF THE UPDATES

Designed with both optimum performance and aesthetic appeal in mind, the Renaissance 36" and 30" Gas Cooktops, available in stainless steel or black finishes, set new standards for cooking safety. Illumina™ Burner Controls emit a cool blue glow to indicate when the burners are on and the SimmerSafe™ Indicator light provides an additional reminder that the cooktop is on although the flame may be barely visible during simmer.

Precision SimmerSear™ Burners provide professional-level accuracy and the Extra-Wide Continuous Platform Grates with a contemporary square design, offer generous space for any oversized pot, pan or wok. The sealed gas burners and one-piece spill basin feature an exclusive bead-blast finish for extra protection against abrasive cleansers, making daily clean-up easier than ever.

The Renaissance Wall Ovens combine classic styling with cutting-edge performance to create an appliance that will breathe new life into the kitchen. Available in 36", 30" and 27" for Epicure and 30" and 27" widths for Millennia, the Renaissance Wall Oven operates like six individual ovens, with a host of cooking modes that will release the hidden chef in anyone and make preparing any meal an effortless task.

The exclusive Pure Convection™ technology helps create uniform temperatures on every level of the oven cell and features a unique filter, which allows home chefs to cook multiple items at the same time without the worry of flavor transfer. Dacor's patented RapidHeat™ Bake Element is safely protected from spills and drips, ensures more even baking, faster preheating, and easy clean up.



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Available in 48", 42" and 36" widths, the new Epicure and Integrated, Built-In and Freestanding Cabinet-Depth Bottom Freezer Refrigerators brilliantly merge accessibility and functionality with an innovative modular design system that allows homeowners to customize the refrigerators' appearance to fit their personal style. Homeowners can choose from a variety of handle options and door finishes, including any one of the six Preference colors - Anthracite Gray, Sterling Gray, Titanium Silver, Blue Water, Slate Green and Black - classic stainless steel or the contemporary black glass/stainless steel finish of Millennia.

New stainless steel Epicure and Millennia Ventilation Hoods integrate new technology with a groundbreaking hidden electronic touchpad that provides complete control over the variable speed fans and bright halogen lighting to help quietly and efficiently improve the indoor air quality of the kitchen by removing steam, grease and cooking odors.

When operating in Heat Sensor Mode, the ventilation hoods will automatically start and adjust speed based on ambient temperatures, ideal for cooktops and ranges that provide a high-heat output. In addition, the cleaning indicator light alerts users when it is time for maintenance of the removable, dishwasher-safe mesh filters.

The Dacor catalog is compatible with 20-20 Design software versions 8.1 and higher, and is available for download at www.dacor.com/trade.

About Dacor: *Founded in 1965, Dacor is the innovator of the most stylish, luxury kitchen appliances that provide the optimum ownership experience for people who are passionate about the details of cooking. The company has introduced many industry firsts including an infrared ceramic gas broiler inside an electric Pure Convection™ self-cleaning oven, an outdoor grill with built-in halogen lights, and the world's only 30" dishwasher. Based in California, family-owned Dacor offers a complete line of luxury kitchen appliances that includes wall ovens, ranges, cooktops, dishwashers, warming drawers, microwaves, ventilation hoods, refrigerators, wine storage and outdoor appliances.*

For more information on Dacor, its product line and local dealer locations, visit www.dacor.com, contact Customer Care at (800) 793-0093 or visit the Dacor Design & Culinary Centers in Los Angeles, Atlanta, Chicago or San Francisco.

About 20-20 Technologies Inc: *20-20 Technologies is the world's leading provider of computer-aided design, business and manufacturing software solutions tailored for the interior design and furniture industries. Dealers and retailers use its desktop and Web-based products and solutions for the residential and commercial markets. 20-20 offers a unique proprietary end-to-end solution, integrating the entire breadth of functions in interior design. It provides a bridge for data communication from the point-of-sale to manufacturing and world-leading enterprise resource planning (ERP) systems, including computer-aided engineering and plant floor automation software. Operating in 13 countries with more than 590 employees, 20-20 is a publicly traded company (TWT) on the Toronto Stock Exchange (TSX). For more information, visit www.2020Technologies.com.*

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