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**DACOR® INCREASES APPEAL TO DESIGNERS, BUILDERS AND CONSUMERS
WITH THE INTRODUCTION OF THE EPICURE® 36" GAS RANGE**
*Homeowners can now upgrade their kitchen with the
most innovative professional range in its class*

Diamond Bar, Calif. – August 4, 2009 – [Dacor®](#), market leader in luxury kitchen appliance design, manufacturing and distribution, today introduced the [Epicure® 36" Gas Range](#), expanding the brand's collection of premium cooking appliances for consumers and increasing options for designers and builders who want to offer clients the kitchens of their dreams. Debuted at the 2009 Kitchen & Bath Industry Show (K/BIS), the [Epicure 36" Gas Range](#) provides homeowners, who desire an all gas cooking experience, with the style, performance and innovation they have come to expect from [Dacor](#).

"Everyone should have the opportunity to experience the unbelievable precision and power available in Dacor cooking appliances," said Steve Joseph, vice president of Marketing at [Dacor](#). "With the [Epicure 36" Gas Range](#), home chefs can effortlessly achieve gourmet results with an innovative appliance that radiates a feeling of luxury and gives complete control over every aspect of the cooking experience."

Offering so much more than the intense cooking power culinary enthusiasts demand to create gourmet results, the new [Epicure 36" Gas Range](#) boasts an interior capacity of 5.4 cubic feet, with enough room to fit a full sized commercial cake sheet. And the sleek commercial-inspired stainless steel style gives all the durability and control preferred in professional cooking appliances, including exclusive details that appeal to distinguished cooks and design savvy consumers alike with features that make cooking safer and clean-up easier at an entry level price point.

Additionally, the brilliant design of the [Epicure 36" Gas Range](#) gives specifiers and other trade professionals another opportunity to help their clients get the kitchen they have always imagined, filled with a full suite of stylish appliances that will enhance the culinary experience and appeals to builders who desire a reliable, lower cost appliance with minimal installation requirements.

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SIGNATURE DETAILS

Featuring the remarkable details that make [Dacor](#) ranges works of art, the [Epicure 36" Gas Range](#) has a brilliant appearance that looks cool, even at its highest temperatures. Designed for greater safety, Dacor's exclusive Illumina™ Control Knobs operate each of the burners as well as the oven. It also functions as stylish accents that glow in the brand's signature "flame-blue," visually indicating the range is in the "on" position, even when the burner flame is barely visible at its lowest point.

Designed to accommodate every cook's needs, whether the recipe requires an ultra-low heat or a fast rolling boil, each of the high-performance SimmerSear™ Burners deliver professional-level accuracy over a wide range of cooking temperatures from 800 BTU to 18,500 BTU, for the perfect simmer, sear or sauté. The multiple sealed burner configurations allow cooks to prepare different foods, at different BTUs, and in various sized pots and pans, all at the same time.

With four cooking modes – Convection Bake, Convection Broil, Bake and Broil – chefs can explore a wide range of culinary options, and simple controls including an easily accessible switch, which allows users to toggle between conventional and convection cooking modes. The exclusive Three-Part Convection System™ uses the fan, air baffle, and convection filter to ensure precise oven temperature control, superior cooking performance and zero flavor transfer. The hidden stainless steel bake element, rated at 30,000 BTU and the increased power of the infrared ceramic broil element, rated at 18,000 BTU provide superior baking and broiling power and make easy clean-up possible.

An expanded viewing window, larger than those offered by competing ranges, enhances both aesthetics and visibility, making it easier than ever to monitor dishes inside the oven and one 10-inch and two 12-inch Continuous Platform Grates make maneuvering pots and pans around the burners a simple task, providing an especially spacious cooking surface to fit oversized cookware easily. The heavy-duty cast iron grates sit on four rubber feet so they can be safely transported from cooktop to countertop without damaging surfaces. A one-piece spill basin sits underneath each pair of burners to catch any food or grease that falls through, simplifying clean up.

Other standard features include a six-inch backguard and full side panels for a true freestanding installation or slide-in version with three-inch side panels, low profile backguard and island trim to prevent food crumbs from slipping into the space between the range and the countertop.

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The optional removable searing grill, griddle and wok accessories provide users with the ultimate tools to be completely creative in the kitchen. The flexibility to store the griddle and searing grill away when not in use keeps the cooking surface free and clear of clutter. Dishwasher safe, both the griddle and grill feature a superior nonstick scratch-resistant coating, and the wok ring can accommodate any size wok. Designed to coordinate with the other appliances of Epicure styling, interchangeable trim pieces are available in standard Chrome with optional Brass, Copper and Black Chrome.

Star K certified as Sabbath and holiday compliant, the [Epicure 36" Gas Range](#) begins rolling out to authorized Dacor dealers in August 2009.

About Dacor: Family-owned since its beginning in 1965, California-based [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 [outdoor grill](#) with built-in halogen lights, [Illumina™ Burner Controls](#) with blue LED lights, the patented [RapidHeat™ Bake Element](#), [color-infused glass appliances](#) and the world's only [30" dishwasher](#). Offering a complete line of American-made, luxury kitchen appliances, which includes wall ovens, ranges, cooktops, dishwashers, warming drawers, microwaves, ventilation hoods, refrigerators, wine storage and outdoor appliances, the company is committed to reducing the energy demands of its operations, maximizing the efficiency of its products and implementing sustainable business practices.

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 or San Francisco.

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