



FOR IMMEDIATE RELEASE

Contact:

Keshia Holland
Domus PR for Dacor
215-772-2170

kholland@domusinc.com

**DACOR UNIVERSITY ADDS NEW COOKTOP COURSE TO
E-LEARNING TRAINING MODULE**

Online curriculum now offers courses to satisfy CEU requirements

DIAMOND BAR, Calif. – April 14, 2009 – [Dacor®](#), family-owned market leader in luxury kitchen appliance design, manufacturing and distribution, is excited to announce the addition of a new online course for [Dacor University](#), the company's fully interactive e-learning training module for industry professionals. With the addition of the new course, which provides a broad overview of the key features and benefits of Epicure® Rangetops, [Dacor University](#) now offers designers the required hours to satisfy .2 CEU requirements and dealers the opportunity to become certified product specialists.

National Kitchen & Bath Association (NKBA) approved, the new course will explore all of the technological innovations and brilliant design details of Epicure Rangetops including the Illumina™ Burner Controls that glow blue when a burner is activated and SimmerSear™ Burners that provide professional level accuracy over a wide range of cooking temperatures for perfect searing, sautéing and simmering.

"Our dealer partners and designers are often the consumer's first point of contact when they are inquiring about Dacor products, so ensuring they are equipped with thorough product knowledge is critical," said Steve Joseph, Vice President of Marketing at Dacor. "Dacor University provides industry professionals at all levels with a comprehensive look at our core products that will help not only prepare them to sell Dacor but also provide them with the necessary background to handle consumers' inquiries about cooking products overall."

Trade professionals can register online at [DacorUniversity.com](#), email trade@dacor.com or call (800) 793-0093 ext 3629. Specifiers and dealers currently enrolled in the Dacor Bonus Bucks™ program can register directly for [Dacor University](#) on the Bonus Bucks website using their existing login information.

At [dacor.com/trade](#), industry professionals can also sign up to receive *The Details*, Dacor's monthly eNewsletter, which features the latest in product news, design trends, recipes and culinary tips.

Designers can download the Dacor/20-20 Design™ Catalog, which features 3D photo-realistic visuals to assist with planning luxury Dacor kitchens and opt-in to receive a free Specifier Binder that features Dacor product brochures and Planning Guides.

- more -



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Visitors can also submit photos of their completed Dacor projects for inclusion in the online [Design Gallery](#), a digital showcase of inspirational Dacor kitchens and a resource for researching ideas for future remodeling projects.

***About Dacor:** Family-owned since its beginning 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, 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.

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