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**EXPERIENCE THE VERY BEST OF CULINARY AND DESIGN WITH DACOR AT THE 2009
KITCHEN & BATH INDUSTRY SHOW IN ATLANTA**
*Luxury Appliance Manufacturer Showcases Signature Ranges and Award-Winning
Cooktops and Wall Ovens alongside New Professional Gas Rangetops*

ATLANTA, GA. – May 1, 2009 – [Dacor](#)[®], market leader in luxury kitchen appliance design, manufacturing and distribution, today showcased the latest additions to the Dacor product assortment, which included the new [Epicure](#)[®] [Gas Range](#), [Renaissance](#)[®] [Gas Cooktop](#) and [Wall Ovens](#), the [ENERGY STAR](#)[®] [Freestanding Cabinet-Depth Refrigerators](#) and [Preference](#)[®]-style appliances at the 2009 Kitchen & Bath Industry Show (K/BIS) in Atlanta. Dacor also unveiled the new Distinctive™ Gas Rangetop, a beautifully designed, slide-in gas rangetop that offers consumers professional cooking performance with a control panel designed for easier viewing.

Each new appliance demonstrates Dacor's ongoing commitment to developing products for consumers who are passionate about the details of cooking, as well as those who demand style but know how well a product works is what really matters. The collection features a variety of style options in stunning colors, sleek stainless steel finishes or contemporary black glass and stainless steel combinations to give designers the ultimate freedom to create kitchens that fit their clients' personal style.

"For more than 30 consecutive years, Dacor has used K/BIS as the premiere venue to showcase the best the company has to offer, and this year is no different," said Steve Joseph, Vice President of Marketing at Dacor. "While many of our competitors decided not to exhibit this year, Dacor continues to support our dealer and designer partners with our full participation in this important industry show. We are introducing a number of new products again this year, and our customers can be confident that our long heritage as a trusted quality brand will be inherent in each and every one. In addition to the show, we will be hosting a celebration at our new Design and Culinary Center in the Buckhead section of Atlanta."

DISCOVER THE DETAILS

Dacor will highlight many of the brand's newest products at 2009 K/BIS, including the [Epicure Gas Range](#), which provides passionate cooks all the durability and control preferred in professional cooking appliances with exclusive Illumina™ Burner Controls that glow in the brand's signature flame-blue to indicate that a burner is on.

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The elegant [Renaissance Wall Ovens](#) and [Cooktops](#) exemplify Renaissance thinking with a streamlined design that combines luxurious style and cutting-edge performance details to create appliances that breathe new life into the kitchen.

And with a spacious interior, the new ENERGY STAR qualified [Epicure](#) and [Integrated Freestanding French Door Cabinet-Depth Refrigerators](#), brilliantly merge accessibility and functionality, providing an efficient food storage option that consumes less energy than a 60-watt light bulb.

Additionally, Dacor's stunning [Preference](#) style appliances, feature a full suite of kitchen appliances with color-infused glass front panels in six attractive hues – Anthracite Gray, Sterling Gray, Titanium Silver, Blue Water, Slate Green and Black – offering homeowners the opportunity to introduce color in the kitchen in a subtle, unobtrusive manner.

Also, debuting at 2009 K/BIS and available in 36" and 30" widths, are the Distinctive Gas Rangetops, which feature [Dacor's](#) precision SimmerSear™ Burners that provide professional-level accuracy over a wide range of cooking temperatures, for the perfect sear, sauté or simmer. Indicator lights glow in the brand's signature flame-blue to let users know when a burner is active and the low-profile control panel sits on angle for easy viewing from a comfortable standing position. The contemporary square design on the extra-wide Continuous Platform Grates provide generous space for any oversized pot, pan or wok without overcrowding the cooking surface and allows users to slide pots from one burner to another without lifting. Boasting a high-heat output of up to 18,000 BTU, both models are compatible with Epicure Raised Ventilation systems and are scheduled to roll out to authorized Dacor dealers in June 2009.

BEYOND THE DETAILS

In addition to new products, guests will have the chance to see Dacor appliances in action as Chef Jan D'Atri delights attendees with a selection of her favorite recipes from her cookbook *Momma & Me & You* during a series of cooking demonstrations on Friday, May 1 and Saturday, May 2 at 11:00 AM, 1:00 PM and 3:00 PM.

[Dacor](#) will also celebrate 2009 K/BIS with their dealer and designer partners at a fun-filled event at the company's newly remodeled Design & Culinary Center in Atlanta's historic Buckhead. The 4,000 square foot showroom was recently transformed by a team of interior designers into an inviting, upscale space where guests can relax and designers can comfortably meet with their clients.



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Additionally, visitors to the [Dacor](#) booth will have the opportunity to enroll in [Dacor University](#), the company's e-learning portal designed to assist trade professionals with increasing sales through product knowledge and satisfy continuing education requirements. The web-based training module is an extension of Dacor's commitment to superior service and passion for detail and is an integral part of the company's strategic plan to build stronger relationships with the specifier and design communities.

As a long-time supporter of the National Kitchen & Bath Association (NKBA), Dacor also announces they are the first corporate sponsor of the NKBA Advanced Appliance Course, which will debut at K/BIS.

The Advanced Appliance Course is for the seasoned professional with at least two years of industry experience and uncovers the expanded role of the designer with the consumer. Students will gain a more in-depth understanding of the principles and applications that affect design and consumer satisfaction as it relates to cooking and ventilation, as well as refrigeration and cleaning technology. The course covers installation ramifications with cabinetry and design, ENERGY STAR and LEED standards along with worldwide standards and the 'green' movement's affect on technology.

Dacor's commitment to employing energy saving practices is apparent throughout the company's operations. The company is dedicated to innovating products with consistently high standards in the most environmentally sensitive way possible and continuously works to reduce the energy demands of its manufacturing facility, maximize the efficiency of its products and implement sustainable business practices.

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 or San Francisco.

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