



FOR IMMEDIATE RELEASE

Contact:

Brett Hunt

[Dacor](#)

(800) 793-0093 ext. 3234

bhunt@dacor.com

DACOR INTRODUCES THE DISTINCTIVE 30" DUAL-FUEL RANGE

Dacor's newest range combines professional performance and contemporary design with affordability

COSTA MESA, Calif. – March 4, 2010 – Dacor®, market leader in luxury kitchen appliance design, manufacturing and distribution, today introduced the new [Distinctive™ 30" Dual-Fuel Range](#). Offering the perfect balance of stylish design and premium performance, the Distinctive Dual-Fuel Range gives consumers the benefits of cooking with a luxury appliance but at an affordable price.

Continuing with Dacor's long tradition of developing innovative appliances that enhance the cooking experience, the [Distinctive 30" Dual-Fuel Range](#) provides home chefs with features to rival competitors' models, including angled control graphics that are easy to read from a comfortable standing position and electronic indicator lights for safer cooking.

"The Distinctive Series combines the details and style that has made Dacor an appliance leader for more than 45 years," said Steve Joseph, Vice President of Marketing at Dacor. "The Dual-Fuel Range will give a wide range of new consumers the opportunity to experience luxury for the first time."

The [Distinctive 30" Dual-Fuel Range](#) features six cooking modes – Bake, Broil, Convection Bake, Convection Broil, Convection Roast and Pure Convection™. Dacor's exclusive four-part Pure Convection™ creates uniform temperatures throughout the oven cell using a custom-designed air baffle for channeling hot air in a perfect pattern. The unique convection filter captures grease and flavor particles within the oven cell, allowing users to cook multiple dishes simultaneously without the worry of flavor transfer, making it possible to have dinner and desert ready at the same time.

On the cooktop, SimmerSear™ Burners offer cooks a wide range of cooking temperatures to ensure the perfect simmer, sear or sauté. A one-piece porcelain-enameled spill basin beneath the burners catch any food or grease that may fall through for easier cleanup. Dacor's Continuous Platform Grates make maneuvering pots and pans around burners a simple task and add extra space for oversized cookware. Smart Flame™ Technology reduces the flame output under each grate finger to protect the finish without limiting the temperature.

- more -



DACOR INTRODUCES THE DISTINCTIVE DUAL-FUEL RANGE – Page 2

Keeping safety top of mind, so home chefs can focus on their culinary masterpieces; the [Distinctive Dual-Fuel Range](#) features Dacor's exclusive Illumina™ Indicator Lights, which glow softly in the brand's signature flame-blue to indicate that the cooktop is on. For additional safety, Dacor's Perma-Flame™ Technology forces the automatic re-ignition of any flame that goes out unexpectedly, which keeps your pots simmering right along and eliminates any exposure to escaping gas.

Part of the competitively priced Distinctive Series, which includes the [Distinctive Gas Rangetop](#) and [Wall Ovens](#), the [Distinctive 30" Dual-Fuel Range](#) is available with a Star-K Certified with Sabbath Mode for universal appeal. The new appliance rolls out to authorized Dacor dealers March 2010 with MSRP starting at \$3,799, providing consumers with all of the tools necessary to cook the perfect meal.

About Dacor: *Family-owned since its beginning in 1965, the American Made, 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 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.

###