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## **DACOR INTRODUCES RENAISSANCE® SINGLE AND DOUBLE 30" WALL OVENS WITH THE LARGEST CAPACITY IN THE CLASS**

**With a revolutionary 4.8 cubic feet oven capacity and seven rack positions, Dacor introduces new culinary territories to home chefs.**

**COSTA MESA, Calif. – September 30, 2011** – [Dacor®](#), market leader in the design, manufacture and distribution of luxury kitchen appliances, today introduced the new Renaissance 30" Single and Double Wall Ovens. With a 4.8 cubic feet interior cavity, the Renaissance Wall Ovens provide the largest oven cell capacity available on the market and are equipped with seven rack positions – there's ample room to bake, broil or roast virtually anything. The increased capacity of the Renaissance Wall Ovens is ideal for home chefs who love entertaining. Moreover, these appliances are equipped with Dacor's class-leading cooking features ideal for any home chef.

GreenClean™, a feature exclusive to these Renaissance 30" Wall Ovens, uses steam to break-up baked-on splatters and drips on the oven floor. It saves time and energy; in thirty minutes, GreenClean will remove oven build-up without the use of high heat or harsh chemical cleaners - simple soap and water break up light oven dirt. GreenClean, combined with Dacor's Hidden Bake Element and RapidHeat™ Broil Element make the oven easy to wipe clean. Customers can reserve the 2-hour self-cleaning option for heavier debris and build up.

Dacor's dedication to culinary enthusiasts is demonstrated again in this latest offering. With advanced cooking features like Dacor's exclusive Four-Part Pure Convection™ System, the Renaissance Wall Ovens cook dishes quickly and evenly. The system works by creating uniform temperatures on every level of the oven cell through a custom designed air baffle that channels hot air into an optimal cooking pattern. Designed with a unique convection filter, the system captures grease and flavor particles within the oven cell, allowing users to cook multiple dishes simultaneously without the worry of flavor transfer.

The Renaissance Wall Ovens come equipped with Dacor's GlideRack™, which extends completely out of the oven cell using a smooth gliding ball bearing system. It was designed to move heavier dishes more easily in and out of the oven, and makes baking for large groups effortless. They're also designed with a convenient handle in the front, so even while wearing an oven mitt, the heaviest dishes can be removed with ease.

"Dacor invented the 30" self-cleaning Pure Convection™ wall oven category over twenty years ago, and the new Renaissance marks our 8<sup>th</sup> generation of category leading ovens. It is with great pride that we introduce these new American-made appliances that will push the style and function of the modern oven to new levels." says Steve Joseph, President of Dacor.

### **Additional Features:**

- **Electronic Control Panel** with Glass Touch controls and innovative control functions.
- **6 Cooking Modes** include Convection Bake, Convection Broil, Convection Roast, Pure Convection™, Bake and Broil.
- **Jet Black Porcelain Oven Cell** will not discolor with frequent use.
- **Control Features** include Delay Timed Cooking, Timed Cooking, 10-Key Pad, Clock, and Two Timers.
- **Dehydrate and Proof** settings for more advanced culinary enthusiasts.
- **Automatic Hold** switches oven into a Keep Warm mode for up to 2 hours when desired cook time to prevent overcooking.
- **Reverse Air Flow Cooling System** keeps oven door temperature comfortable to touch.
- **Digital Temperature Probe** connects to controls and switches oven into Automatic Hold when desired internal food temperature is reached.
- **Halogen lighting and Extra Large Window** provide improved visibility during cooking.
- **Sabbath Mode**; Star-K Certified ([www.star-k.com](http://www.star-k.com)).
- **Style options** include refined professional Epicure® or sleek sophisticated Millennia®.
- **American-made:** Designed and manufactured in California.

The Renaissance Single and Double Wall Ovens roll out to authorized [Dacor](#) dealers in October 2011. The Renaissance Single Wall Oven has an UMRP of \$2,999 and the Renaissance Double Wall Oven has an UMRP of \$4,999.

**About Dacor:** *Dacor is the innovator of stylish, American-made kitchen appliances that provide a luxury culinary experience for those who are passionate about the details of gourmet cooking. Since its inception in 1965, Dacor has been owned and run by three generations of the Joseph family. Originally named Distinctive Appliances Incorporated, the company is responsible for many industry firsts, including the 30" self-cleaning Pure Convection™ wall oven, a drop-in cooktop with continuous grates, an outdoor grill with halogen lights and the first professional dual-fuel range with sealed burners. Today, Dacor utilizes the expertise and heritage of a third generation, family-owned company to provide exquisitely designed luxury appliances.*

*Dacor was established on the principles of innovation, style, performance and craftsmanship. The company manufactures three luxury product series – the innovative Discovery Series, the intelligent Renaissance Series and the essential Distinctive Series – to fit the needs of discerning home chefs. Dacor is committed to reducing the energy demands of its operations, maximizing the efficiency of its products and implementing environmentally sustainable business practices.*

*For more information on Dacor, the product series, or local dealer locations, visit <http://www.dacor.com> or contact Customer Care at (800) 793-0093.*