
Heritage[®] Induction Cooktop

HICT305BG, HICT365BG

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To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style, and performance make us a great addition to your home.

To familiarize yourself with the controls, functions, and full potential of your new Dacor induction cooktop, read this manual thoroughly, starting at the **Important Safety Instructions** section (Pg. 1).

Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company values. Should you ever have an issue with your cooktop, first consult the **Troubleshooting** section (Pg. 14), which gives suggestions and remedies that may pre-empt a call for service.

Valuable customer input helps us continually improve our products and services, so feel free to contact our Customer Assurance Team for assistance with all your product-support needs.

Dacor Customer Assurance

14425 Clark Avenue
City of Industry, CA 91745

Telephone: 833-35-ELITE (833-353-5483) USA, Canada
Fax: (626) 403-3130
Hours of Operation: Mon – Fri, 5:00 a.m. to 5:00 p.m. Pacific Time
Website: www.dacor.com/customer-care/contact-us

Thanks for choosing Dacor for your home. We are a company built by families for families, and we are dedicated to serving yours. We are confident that your new Dacor cooktop will deliver a top-level performance and enjoyment for decades to come.

Sincerely,

The Dacor Customer Assurance Team

Important Safety Instructions

Installer

- Leave this manual with the appliance.
- Before installing the unit, write the Model and Serial numbers (see the data plate: chassis, right side) in the spaces below.

Model # _____

Serial # _____

Purchase Date _____

Consumer

- Before using the cooktop, read this manual thoroughly, and save it for personal and professional reference.
- For product Warranty and Service information, see Pg. 15.
- For product details/questions/other information, call:

Dacor Customer Assurance

833-35-ELITE (833-353-5483) USA, Canada

M–F 5:00 a.m. to 5:00 p.m. Pacific Time

Website: www.dacor.com/customer-care/contact-us

Have available the cooktop model and serial numbers, which are on the data plate on the right side of the cooktop chassis.)

Because Dacor regularly improves its products, this cooktop and corresponding literature may change without notice. Download the most current version of this manual at www.dacor.com.

Important Safety Information

Thoroughly review the emergency instructions, and safety alerts and warnings in this section and throughout the manual.

Safety Symbols and Labels

DANGER

Immediate hazards that WILL cause severe injury or death.

WARNING

Hazards/unsafe practices that COULD cause severe injury or death.

CAUTION

Hazards/unsafe practices that COULD cause minor injury or property damage.

The section cannot cover all potential issues and conditions. Be cautious in maintaining/operating this cooktop.

DANGER

TO REDUCE THE RISK OF PERSONAL INJURY IN THE EVENT OF A COOKTOP GREASE FIRE:

- TAKING CARE NOT TO BURN YOURSELF, SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn OFF the cooktop. If the flames do not extinguish immediately, EVACUATE, AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN.
- DO NOT USE WATER (incl. wet dishclothes/towels) TO EXTINGUISH FLAMES—a violent steam explosion may result.
- Use a fire extinguisher ONLY if:
 - you have a Class ABC extinguisher and know how to operate it
 - the fire is small and contained in its area of origin
 - the fire department is being called
 - you can fight the fire with your back to an exit.

WARNING

- Persons with a pacemaker or similar medical device should know that the electromagnetic field generated by an operating induction cooktop may affect these device's operation. Consult your doctor or medical-device manufacturer about your particular situation.
- To avoid risk of explosion/fire, do not store or use combustible/flammable/explosive vapors and liquids on/in/near the cooktop.
- Do not set or store flammable/explosive (e.g., aerosol cans, alcohol) on/near the cooktop.
- NEVER use the cooktop to heat the room.
- NEVER cover any slots/holes/passages in the chassis with foil or other material. Blocking air flow through the cooktop traps heat, which may create a fire hazard.

STATE OF CALIFORNIA PROP 65 WARNINGS

This product contains one or more chemicals known to the State of California to cause cancer and birth defects/other reproductive harm.

READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

General Safety Precautions

For safe operation and best results when using this cooktop, learn and follow these precautions:

WARNING

- **Concerning the cooktop in general:**
 - If you receive a damaged product, immediately contact your dealer/builder. Do not install/use a damaged appliance.
 - Never leave the cooktop unattended when in use at high settings (level 5 and higher); boil-overs cause bursts of steam and spatter hot liquid; greasy spill-overs cause smoke and may ignite.
 - Use the cooktop only as intended by the manufacturer. If you have any questions, contact Dacor Customer Assurance. (See Pg. 1.)
 - Ensure the cooktop is properly installed and grounded by a qualified installer as specified in the installation manual. Have the installer show you your home's circuit-breaker panel or fuse box so you know how to turn off power to the appliance.
 - Install/repair/replace cooktop components only as specifically recommended in the accompanying manuals. A qualified technician must perform all other service.
- **Concerning cooktop handling/operation:**
 - The glass surface is impact-resistant but a pan or other object dropped on it with sufficient force will crack or pit it. Do not operate the appliance if the glass top is broken or severely pitted. Cleaning solutions and spill-overs may penetrate a broken cooktop, creating an electric-shock risk. Contact a qualified technician immediately to replace the damaged/pitted cooktop glass.
 - Do not tamper with the cooktop controls.
 - Do not touch the surface of a cooking element or surrounding areas. (Though dark in color, elements may still be hot. Areas near surface units may be hot enough to cause burns. During/after use, do not touch or let clothing or flammable materials contact cooking elements until you are sure the elements have cooled.)
 - Do not let anyone use the cooktop unless they know how to operate it properly.
 - When a self-cleaning oven is installed below the cooktop, you should not use the cooktop during the oven self-cleaning process.
- **Concerning cooktop service/maintenance:**
 - Before performing any service, verify that power to the cooktop is turned OFF at the circuit-breaker panel or fuse box.
 - Clean/maintain the cooktop regularly and only as instructed in this manual. Dirt and grease left on the cooktop, ventilation filters, and range hood create a possible fire hazard.
- **Concerning children/pets:**
 - To avoid cooktop damage and serious personal injury or death, never let children sit/stand/climb on the cooktop.
 - Do not leave children/pets unattended around an operating cooktop.
 - Do not let children play with any part of the cooktop.
 - Do not store items of interest to children on/above the cooktop.
 - Non-stick coatings, when heated, can harm pet birds. When using non-stick cookware/accessories, move birds to a separate, well-ventilated room.
- **Concerning cooking practices:**
 - Use the cooktop only for cooking tasks consistent with a home appliance as outlined in this manual. This cooktop is not engineered for commercial/industrial use.
 - Do not heat unopened canned/bottled food. (Pressure buildup may burst the container, causing personal injury.)
 - When stirring/turning food, grasp the pan by its handle to prevent accidents due to unexpected movement.
 - Use extreme caution when adding water to food in a hot pan; the resulting steam can cause serious burns.
 - Do not let pans boil dry.
 - Do not turn the cooktop ON with empty cookware on a cooking element. (Doing so can damage the pan/cooktop.)
 - Do not use towels or bulky cloth as potholders.
 - To prevent steam burns, do not remove cookware from the cooktop with wet potholders.
 - Cook meat and poultry to internal temperatures of at least 160°F and 180°F respectively to minimize the possibility of contracting a food-borne illness.
 - Use high heat settings only as needed, and only if you are present; use low to medium settings to heat oil slowly.
 - Use only "ferrous" (magnetic) cookware on this induction cooktop. Never use a steel plate/griddle to heat non-magnetic cookware. Personal injury or appliance damage may result from using improper cookware.
 - Use cookware of the proper size/material/construction for the particular cooking task; cookware must be able to contain the desired quantity of food without boiling/spilling over. Choose pans with handles that are easily held and will stay cool while cooking. Do not use cookware that is awkward/too heavy to lift safely or that has loose handles.
 - To reduce the risk of injury/spillage due to unintentional contact with the cookware, **TURN COOKWARE HANDLES SO THEY DO NOT EXTEND OVER THE COUNTER FRONT EDGE OR ADJACENT COOKING ELEMENTS/COUNTERS.**
- **Concerning deep-fat frying:**
 - Never leave a deep-fat fryer or other cookware used for frying unattended.
 - Do not add so much food that the bubbling oil/fat overflows the pot.
 - Do not fry moist/frozen foods, as these will likely cause the oil/fat to spatter or spill.
 - Stir together combinations of oil and fat before heating; heat the oil/fat slowly. Use a cooking thermometer to avoid heating the oil/fat beyond its flashpoint.
 - Turn on the range hood.

Important Safety Instructions

General Safety Precautions, cont.

For safe operation and best results when using this cooktop, learn and follow these precautions:

WARNING

- **Concerning foreign objects on the cooktop surface:**
 - Do not store cookware or other kitchen items on the cooktop.
 - Do not place plastic items on the hot glass surface; the plastic can melt/burn and damage the glass surface.
 - Keep flammable items (e.g., paper, cardboard, plastic, cloth) away from the hot cooktop.
 - Do not place or cook with aluminum foil directly on the glass; the foil can melt and damage the glass.
 - Do not place/store items that could melt or catch fire on the cooktop, even when it is not in use.
 - Never leave food unattended on an operating cooking element. Boil-overs cause smoke; greasy spill-overs that may ignite.
 - Do not lay decorative covers on the cooktop, as a fire or cooktop damage may result if an element is accidentally turned on.
 - To avoid accidentally activating the cooking elements, do not place objects on/near the cooktop controls.
- **Concerning foreign objects above/around the cooktop:**
 - Do not wear loose/hanging clothing while using the cooktop.
 - Do not let clothing contact cooking elements or surrounding areas during and immediately after use.
 - Do not hang flammable or heat-sensitive objects over the cooktop.
 - If the cooktop is near a window, do not use window treatments that could blow over the cooktop and create a fire hazard.

CAUTION

Concerning scratching or otherwise damaging the cooktop surface:

- Do not set cookware with sharp-edged bottoms, support legs, or lower corners on the cooktop.
- Do not let acidic (citrus, pineapple, tomato sauce, wine, cranberry, etc.) foods/juices or foods made with these items, linger on the cooktop surface; remove cooked-on residue with a razor scraper.
- Do not use the cooktop surface as a cutting board.
- Do not use a sharp or sharp-edged object (e.g., knife or metal spatula) to clean up spills.
- Lift—do not slide—cookware across the cooktop surface.
- Do not place hot cookware on a cold cooktop.

IMPORTANT

Testing has proven this appliance to be within the limits for a Class B digital device, pursuant to Part 18 of FCC rules. These limits are meant to minimize the likelihood of harmful interference to household radio/TV reception from radio-frequency energy, which this appliance uses, generates, and radiates.

If the appliance is not installed/operated according to the accompanying instructions, harmful interference to household radio/TV reception can occur. Prevention of such interference in a given situation is not guaranteed. If this appliance does cause harmful interference to radio/TV reception (which can be determined by turning the appliance off and on), you can try to correct the interference using one or more of these methods:

- Re-orient/relocate the receiving antenna.
- Increase the distance between the appliance and receiver/antenna.
- Connect the receiver to a different circuit.

Consignes de sécurité importantes

Ce qui vous devez savoir consignes de sécurité

Symboles De Sûreté, Mots, Étiquettes

DANGER

Risques immédiats qui auront comme conséquence des blessures ou la mort graves.

ADVERTISSEMENT

Risques ou pratiques peu sûres qui POURRAIENT avoir comme conséquence des blessures ou la mort graves.

MISE EN GARDE

Risques ou pratiques peu sûres qui POURRAIENT avoir comme conséquence des blessures ou des dégâts matériels mineurs.

Instructions de sûreté d'avertissement et importantes apparaître en ce livre ne sont pas censés couvrir toutes les conditions possibles et situations qui peuvent se produire. Le bon sens, l'attention et le soin doivent être employés en installant, en maintenant ou en actionnant un appareil.

Entrez en contact avec toujours le fabricant au sujet des problèmes ou des conditions que vous ne comprenez pas.

Avertissements de la proposition 65 de l'État de Californie:

AVERTISSEMENT:

- Ce produit contient au moins un produit chimique connu par l'État de Californie pour être à l'origine de cancers.
- Ce produit contient au moins un produit chimique connu par l'État de Californie pour être à l'origine de malformations et autres déficiences de naissance.

DANGER

POUR RÉDUIRE LE RISQUE DE BLESSURE EN CAS DE FEU DE GRAISSE SUR LA CUISINIÈRE, RESPECTEZ LES CONSIGNES SUIVANTES :

- ÉTOUFFEZ LES FLAMMES en recouvrant l'ustensile d'un couvercle, d'une plaque à gâteaux ou d'un plateau en métal, puis éteignez le brûleur. FAITES ATTENTION À NE PAS VOUS BRÛLER. Si les flammes ne s'éteignent pas immédiatement, ÉVACUEZ LES LIEUX ET APPELEZ LES POMPIERS.
- N'ESSAYEZ JAMAIS DE SOULEVER UN USTENSILE EN FEU — Vous pourriez vous brûler.
- N'UTILISEZ PAS D'EAU, torchons ou serviettes y compris, une violente explosion de vapeur en résulterait.
- Utilisez un extincteur SEULEMENT si :
 - Vous avez en votre possession un extincteur de classe ABC et vous savez vous en servir.
 - Le feu est petit et contenu dans la zone où il s'est déclaré.
 - Vous avez appelé les pompiers.
 - Vous pouvez combattre le feu en faisant dos à une sortie.

ADVERTISSEMENT

Les personnes possédant un stimulateur cardiaque ou autre dispositif médical semblable doivent porter attention lorsqu'ils se trouvent à proximité d'un appareil à induction en fonction. Le champ électromagnétique créé par l'appareil peut affecter le fonctionnement du stimulateur cardiaque ou autre dispositif médical. Consultez votre médecin ou le fabricant du dispositif médical pour lui parler de votre situation particulière.

ADVERTISSEMENT

N'entreposez et n'utilisez pas d'essence ou autres vapeurs et liquides inflammables à proximité de cet appareil ou de tout autre appareil électroménager. Éloigner les articles qui pourraient exploser, comme les générateurs d'aérosol, des appareils ménagers. Ne pas entreposer de produits inflammables ou explosifs dans des armoires ou zones attenantes (y compris au-dessus et au-dessous).

ADVERTISSEMENT

NE JAMAIS utiliser cet appareil comme dispositif de chauffage de la pièce. Le nonrespect de cette instruction peut entraîner une surchauffe de l'appareil.

ADVERTISSEMENT

NE JAMAIS couvrir les fentes, les trous ou les passages sur l'appareil ménager. Le faire empêche l'air de circuler dans le châssis et peut causer un incendie.

LIRE ET CONSERVER CES DIRECTIVES

Consignes de sécurité importantes

Mesures de sécurité générales

Pour réduire le risque d'incendie, de choc électrique, de blessures ou de dommages lors de l'utilisation de cet appareil, il convient d'observer certaines précautions élémentaires dont les suivantes:

AVERTISSEMENT

- Si le produit reçu est endommagé, contactez immédiatement votre revendeur ou votre constructeur. Ne pas installer ou utiliser un appareil ménager endommagé.
- Cet appareil doit uniquement être utilisé aux fins prévues par son fabricant. Si vous avez des questions, contactez le fabricant.
- Ne pas faire fonctionner l'appareil ménager si le dessus en vitrocéramique est brisé ou sévèrement piqué. Communiquer avec un technicien de service qualifié pour la réparation.
- Assurez-vous que votre appareil est bien installé et mis à la terre par un installateur qualifié, conformément aux directives d'installation fournies. L'installateur doit montrer au client l'emplacement du tableau disjoncteurs/coffret de fusibles afin qu'il sache où débrancher le courant.
- Ne pas réparer ni remplacer toute pièce du table de cuisson si ce n'est pas spécifiquement recommandé dans les instructions. Toute autre opération d'entretien ou de réparation doit être confiée à un technicien qualifié.
- S'assurer que l'alimentation est coupée au niveau du tableau disjoncteurs ou du coffret de fusibles avant de procéder à l'installation ou l'entretien.
- N'utilisez cet appareil que pour l'usage auquel il est destiné, comme expliqué dans le présent manuel. Cet appareil ménager n'est pas destiné à l'utilisation commerciale ou de laboratoire.
- Les éléments et les zones avoisinantes peuvent être chauds, même s'ils sont froids.
- Ne jamais laisser qui que ce soit, y compris les enfants, s'asseoir, se tenir debout ou grimper sur un appareil, qui pourrait entraîner le basculement, des dommages, des blessures graves ou la mort. Ne pas laisser les enfants ou les animaux de compagnie seuls ou sans surveillance autour de la table de cuisson lorsqu'elles sont en marche. Ne pas laisser les enfants jouer avec les commandes ou toucher d'autres parties de l'appareil ménager.
- Ne pas entreposer des articles intéressants pour les enfants sur l'appareil ou au-dessus de ce dernier. Les enfants pourraient se brûler ou se blesser s'ils grimpent sur l'appareil.
- Ne pas chauffer des contenants d'aliments non ouverts, des pots de verre fermés ou des œufs entiers. Ils peuvent exploser et causer des blessures.
- Tenir la poignée de l'ustensile pour empêcher le mouvement lorsque vous retournez ou remuez la nourriture.
- N'interférez pas avec les commandes.
- Essuyer rapidement les liquides renversés pendant la cuisson.
- Ne jamais placer ou entreposer des ustensiles en plastique ou autres ustensiles dont la température de fusion qui pourrait s'enflammer sur la table de cuisson.
- Ne pas couvrir les brûleurs et les grilles de quoi que ce soit à l'exception des ustensiles bien choisis. Les couvercles décoratifs peuvent causer un incendie ou des dommages à l'appareil si un brûleur est accidentellement allumé avec le couvercle en place.
- Nettoyer et entretenir correctement l'appareil ménager régulièrement en suivant les instructions figurant au mode d'emploi. Garder l'appareil ménager en entier, les hottes et les filtres exempts de graisse qui pourrait s'enflammer. Nettoyer l'appareil ménager uniquement de la façon précisée dans le présent manuel.

AVERTISSEMENT

- Ne pas utiliser la table de cuisson comme comptoir pour l'entreposage d'ustensiles ou d'autres articles.
- Ne pas laisser les vêtements, les poignées, les serviettes ou les chiffons entrer en contact avec les surfaces chaudes immédiatement après l'utilisation. Ne pas porter de vêtements amples ou libres pendant l'utilisation de cet appareil ménager.
- Ne pas suspendre des objets inflammables ou sensibles à la chaleur par-dessus la surface de cuisson.
- Si l'appareil est située près d'une fenêtre, ne laissez pas pendre de longs rideaux qui pourraient passer au-dessus des brûleurs et présenter un risque d'incendie.
- Ne jamais laisser une table de cuisson sans surveillance lorsqu'un élément est en marche. Les débordements et les renversements de graisse peuvent créer de la fumée et/ou s'enflammer.
- Garder les articles inflammables, comme le papier, le carton, le plastique et l'étoffe éloignés des brûleurs et des autres surfaces chaudes. Afin d'éviter d'endommager, ne pas utiliser papier d'aluminium directement sur la surface de la table de cuisson.
- Pendant la friture :
 - S'assurer que la poêle est assez grande pour contenir le volume désiré d'aliments sans renversement causé par le bouillonnement de la graisse. Ne jamais laisser une friteuse sans surveillance.
 - Éviter de frire des aliments humides ou recouverts de gelée. Les aliments ayant une teneur en eau élevée peuvent causer des éclaboussures ou le renversement de graisse chaude.
 - Chauffer la graisse lentement et mélanger une combinaison d'huiles et de graisses avant de les chauffer. Utiliser un thermomètre à bain de friture pour éviter de chauffer l'huile à des températures au-delà du point d'éclair.
 - Essuyer rapidement les liquides renversés.
- Il faut être très prudent si on ajoute de l'eau aux aliments chauds. La vapeur peut causer des brûlures graves.
- Ne pas laisser les aliments sur la surface de la table de cuisson. Les débordements et les renversements de graisse peuvent créer de la fumée et/ou s'enflammer.
- Afin d'éviter d'endommager la table de cuisson, ne pas laisser les marmittes se dessécher par ébullition. Ne pas allumer la surface de cuisson si des ustensiles vides se trouvent sur la zone de cuisson.
- Ne pas utiliser de serviettes ou de chiffons encombrants comme poignée.
- Toujours utiliser des poignées pendant l'enlèvement de la batterie de cuisine de la table de cuisson. Des poignées mouillées peuvent causer des brûlures provenant de la vapeur.
- Utiliser un réglage élevé uniquement lorsque c'est nécessaire et lorsque l'ustensile est surveillé. Utiliser un réglage moyen pour réchauffer l'huile lentement. Tenir la poignée de l'ustensile pour l'empêcher de bouger au moment de brasser ou de tourner les aliments.
- Afin d'éviter les brûlures, toujours tourner les poignées de poêle à une position où on ne peut pas les heurter facilement. De plus, les poignées ne devraient pas passer au-dessus des éléments avoisinants.

Consignes de sécurité importantes

AVERTISSEMENT

- Utiliser seulement les types de batteries de cuisine précisés dans le présent manuel. La mauvaise utilisation de la batterie de cuisine peut causer des blessures ou des dommages matériels. Ne pas utiliser d'ustensiles qui n'attirent et ne gardent pas un aimant et ne pas utiliser de plaque à frire en acier pour réchauffer un ustensile non magnétique. Cela peut causer des BLESSURES ou des DOMMAGES aux éléments et aux commandes de la surface de cuisson.
- Utiliser des ustensiles de la bonne taille, du bon matériel et bien construits pour le type de cuisson à effectuer. S'assurer que la poêle est assez grande pour contenir le volume désiré d'aliments sans déversement ou renversement. Sélectionner des poêles avec des poignées faciles à tenir qui demeureront fraîches pendant la cuisson. Ne pas utiliser d'ustensile avec une poignée libre. Éviter d'utiliser des poêles qui sont trop lourdes à soulever de manière sécuritaire.
- Afin d'éviter l'activation accidentelle des commandes de la surface de cuisson, ne pas placer d'objets ou de liquides sur ces commandes ou près d'elles.
- Bien cuire la viande et la volaille. Cuire la viande à une température interne d'au moins 160 °F et la volaille à une température interne d'au moins 180 °F. Cuire à ces températures élimine habituellement les maladies d'origine alimentaire.
- Lorsqu'un four doté d'une fonction d'auto-nettoyage est installé sous la surface de cuisson, il n'est pas recommandé d'utiliser la table de cuisson à induction pendant le processus d'auto-nettoyage du four.
- S'assurer que cet appareil ménager est uniquement utilisé par les personnes qui peuvent s'en servir correctement.

MISE EN GARDE

- Ne pas placer une batterie de cuisine ayant des bords pointus au fond (comme des pieds-support avec des coins pointus) sur la table de cuisson. Cela pourrait endommager la surface de verre.
- Ne pas laisser les acides (jus d'agrumes, sauces tomates, etc.) sur les surfaces de l'appareil ménager. Les finitions peuvent se tacher. Enlever le résidu de la zone chaude à l'aide d'une raclette à lame de rasoir.
- Ne jamais utiliser la surface de la table de cuisson comme planche à découper.
- Ne pas essayer d'enlever les matières renversées importantes avec un objet pointu comme un couteau ou une spatule en métal. Les objets pointus peuvent égratigner les surfaces de l'appareil ménager.
- Ne pas glisser la batterie de cuisine sur la table de cuisson, cela pourrait endommager la finition. Lever les ustensiles pour les repositionner.
- Ne pas placer les grosses marmites, les crêpières ou les grils à travers deux éléments de cuisson. Le pontage à travers deux éléments de cuisson créera du stress sur la table de cuisson, ce qui peut entraîner des fissures.
- Les revêtements antiadhésifs, lorsqu'ils sont chauffés, peuvent nuire aux oiseaux. Déplacer les oiseaux à une salle séparée bien ventilée pendant le fonctionnement de la table de cuisson.
- Afin d'éviter d'endommager la table de cuisson, ne déposez pas d'ustensiles chauds sur une froide de la table de cuisson.

Before Using the Cooktop

About Induction Cooking

The induction cooktop does not use a gas flame or electric heating coil to heat food; rather, it heats food via a magnetic reaction between the metallic cookware and the cooktop heating element. (See the graphic below.)

The resulting heat is confined to the area of contact between the cookware and the cooktop cook zone; thus making the induction format safer and more energy efficient (90% of induction energy is used to cook your food compared to only 55% for gas and 65% for electric cooking) than traditional thermal conduction.

Induction cooking also lets you instantly and precisely change cooking levels. This is especially desirable when heating foods that are ruined if only slightly overheated (ex: chocolate). Also,

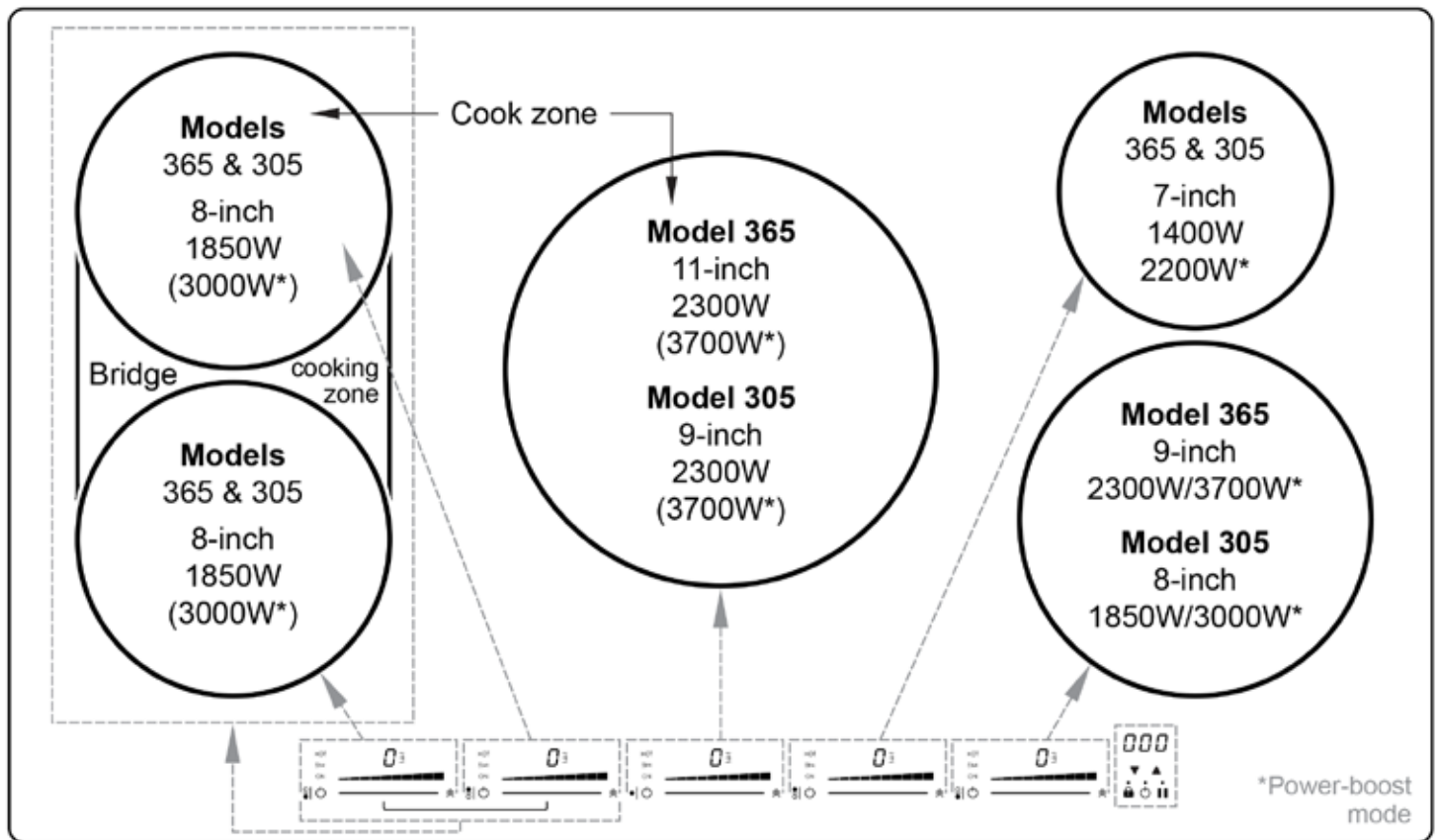
you can keep food at a specific level over time; whereas, gas and electric conduction settings cannot maintain constant heat levels.

To confirm cookware compatibility for induction use, touch any magnet to its base. If the magnet sticks, the cookware is compatible.

These types of cookware may be used on the induction cooktop:

- Stainless steel (for induction)
- Enameled steel
- Cast iron
- Cookware labeled "Induction Compatible."

Incompatible cookware includes: thin, regular steel; copper; aluminum; glass; clay (ceramic).

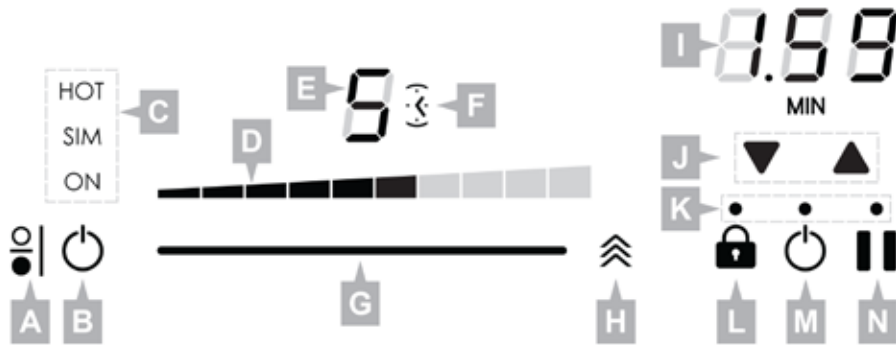


Induction Cooktop Layout

Before Using the Cooktop

Cooktop Control Panels

This section explains the buttons/icons on the cooktop surface. For details about each feature, including instructions on their use, see their respective sections.



Cook-Zone Control Panel (left); Main Control Panel (right)

Feature: Name	Description
Individual Cook-Zone Controls: Each zone operates independently with its own ON/OFF, power-level, and timer controls.	
A: Cook-Zone Icon	Shows which cooking zone (front, middle, rear) pertains to a particular set of controls
B: Cook-Zone ON/OFF Button	Turns ON/OFF power to particular cook zone control
C: Cook-Zone Status Indicators	Appear(s) depending on cook-zone status; HOT: zone is hot enough to burn skin; SIM: zone is set at Simmer (first level on heat-level ramp); ON: cook zone is active
D: Power-Level Ramp	10 heat levels (Simmer; 1-9: low to high heat), and Boost mode
E: Multi-Functional Display	Shows heat-level number or mode status (b: boost; L: child lock; II: pause), or “pot” icon or “error” code
F: Timed-Cooking Indicator	Appears when cook-zone timer is used
G: Power-Level Slide Bar	Sets cook-zone heat level; touch bar, and slide finger left/right to set heat level
H: Boost-Mode Icon	Substantially boosts cook-zone power for rapid heating (no light indicator)
Cooktop Main Controls: Operate main system and override any/all individual cook-zone settings.	
I: Cook-Timer Display	Shows time left on active cook zone (multiple active zones: shows time for zone with least time left)
J: Cook-Time Increase/Decrease Buttons	Press DOWN arrow to shorten cook-time setting; press UP arrow to lengthen cook-time setting
K: Function Indicators	These lights turn on when their respective keys are active
L: Key Lock	Locks all active cook zones at their current statuses/levels; zones/cooktop can only be turned off
L, N: Child Lock	To activate, press Key Lock (L) and Pause (N) simultaneously; once active, only Main control can be turned on
M: Main ON/OFF Button	Turns ON main cooktop control; turns OFF all active cook zones
N: Pause Button	Stops power from reaching cook zones; while active, no heat transfers to cookware

Before Using the Cooktop

About the Cookware

WARNING

Use correct pan sizes. The cooktop features five cook-zone sizes (includes the bridge zone). Cookware diameter should be large enough to cover the cook zone. Undersized cookware exposes part of the heating element, which reduces heating efficiency and may be unsafe.

- Improper cookware will not cook efficiently or evenly, and can be unsafe; thus, you should select ferrous (magnetic) cookware such as cast iron or cookware designed for induction cooking, which typically is marked (on the bottom) with this symbol:



- Non-magnetic cookware will not heat food and may cause vibration or activate the “No Pan Detected” indicator: (See **About Pan Detection**, this page.)
- Use cookware appropriate to the amount of food being prepared.
- Use tight-fitting lids to retain heat and avoid spills.

Do not use:

- cookware with round bottoms or rough bottoms that could scratch the glass cooktop
- griddle plates that cover multiple cook zones (except if bridging)
- greasy/grimy/dusty/damaged cookware.

About Pan Detection

Active cook zones will not heat up unless an induction-compatible pot/pan is within the zone. If you turn ON a cook zone and set a heat level, but—

- no cookware is present
 - the cookware is not fully within the zone
 - you remove the cookware without turning OFF the zone
- a certain symbol (depending on the setting) appears in the digital readout above the heat-level ramp, indicating that no cookware is detected.

Simmer Level

If you set a cook-zone heat level at Simmer but no pan is present, a U-shaped symbol (representing the cross-section of a pan) “bobs” up and down on the digital readout, signalling that no cookware is detected.



Power Level 1 to Boost

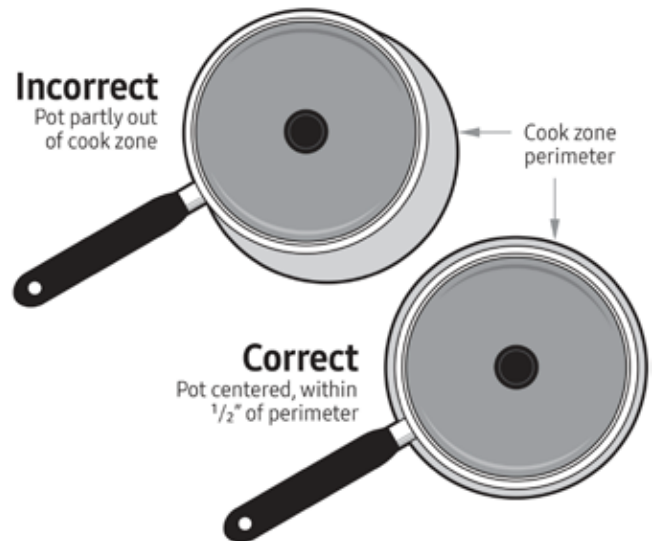
If you set a cook zone power level from 1 to Boost but no pan is present, a U-shaped symbol (representing the cross-section of a pan) alternates with the setting number (or letter “b” when in boost mode) on the readout, signalling that no cookware is detected.



Correctly Sizing/Placing the Cookware

A cook zone shuts itself off after 10 minutes if it cannot detect cookware. To ensure your cookware is detected:

- use a pan that is no larger/smaller than ½” of the zone perimeter. (If the pot is too small, the cooktop may not detect it; if the pot is too large, heating efficiency may suffer.)
- Center the pan within the cook zone.



Using the Cooktop

Getting Started

- Remove all packing material/labels/tape from the cooktop.
- Clean the cooktop with a damp sponge, then dry it with a soft cloth or paper towel.
- A slight burning odor or light smoke may be present initially. This is normal and temporary.

Cooking Tips

- Experiment with power levels to decide the best level for your cooking needs and style; take note of the setting that works best for a particular food/recipe.
- Cookware distributes heat (via electro-magnetic energy) based on material makeup and sturdiness, so cook times for the same recipes may vary slightly between similar cookware made by different manufacturers.
- The bridge feature (combined left-front/-rear cook zones) is for griddles and rectangular/oblong cookware that is too large for one zone. Using oversized cookware on any other combination of zones results in uneven cooking from inefficient power usage.

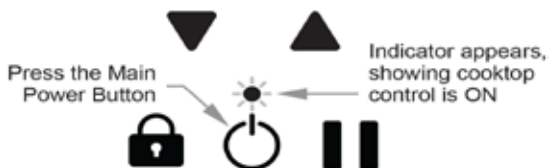
Turning the Cooktop ON/OFF

The cooktop can be turned on safely with or without cookware placed on the cook zone. Power will only be applied after you place cookware on the cook zone.

WARNING

- Metallic foreign objects (ex: utensils, lids, cans) left on the cooktop can heat to unsafe temperatures and may warp.
- The glass around the cook zones cannot be control heated, but it can heat to an unsafe temperature from hot cookware left on it.

- ◆ Tap-hold the main power button (1-2 seconds) to turn ON the cooktop.



- If you turn on the cooktop but do not activate a cook zone within 10 seconds, the cooktop shuts off.
- If you turn on the cooktop and activate a cook zone but do not set a power level within 10 seconds, the cook zone shuts off; if you take no further action within 10 seconds, the cooktop shuts off.
- The main power button overrides all cook zones; tapping this button turns OFF all cook zones and the cooktop.
- In case you accidentally tap the main power button, press it again within five seconds to restore all previous settings.
- If a cook zone is on for an extended period (depending on the power setting) and the control settings are unchanged, the cooktop shuts off. (The HOT indicator remains until the cooktop surface is safe to touch.)

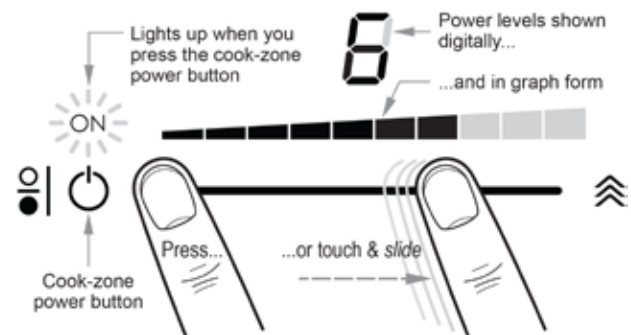
Turning a Cook Zone ON/OFF

This section instructs you how to activate a cook zone. Always clean and dry the cooktop before cooking.

CAUTION

- Foreign substances on a control panel may activate/de-activate a cook zone or change a zone's heating level. If this happens, wipe the area with a dry cloth, then restore the zone's settings.
- Do not touch the cook zone while the HOT indicator is lit.

1. Center your pan on a cook zone. (If needed, see **About Pan Detection**.)
2. Tap the zone's power button. The ON designator appears.



3. Tap the power-level bar or slide your finger along it (right, to increase and left, to decrease power), and remove your finger at the desired power level.

NOTE

- If you do not select a power level within 10 seconds of activating a cook zone, the zone shuts off.
- You can change the power level at any time during cooking.

4. When finished, tap the cook zone power button. The cook zone is off. Instead of turning off the zone, you may remove the pan, and the zone will shut off 10 minutes later. (Meanwhile, the cook zone remains on at the original power level; the HOT indicator remains until the zone is safe to touch.)
- All induction heating elements are equipped with a temperature limiter (under the glass), which keeps the element from overheating.
 - Active heating elements normally emit clicking sounds, that vary in rhythm with the power-level and temperature settings.

About Power Levels

The cooktop cooks based on power levels (Simmer, Levels 1-9, and Boost), similar to gas and electric cooktops..

A power level's effectiveness varies slightly with the type/size of cookware, and its structure and degree of magnetism.

Experimentation helps decide the best level at which to cook a particular food/dish with your own cookware.

Using the Cooktop

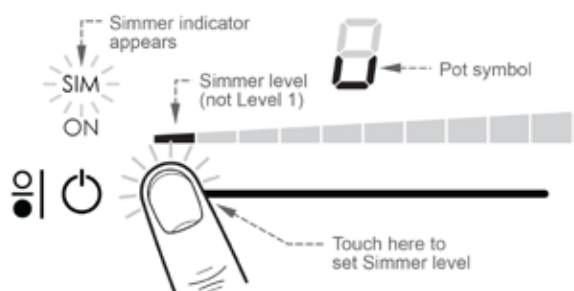
Recommended Settings		
Type of Cooking	Power Level	No. of Light Bars
Rapid heat up/rapid rolling boil	Boost	10
Lower-level rolling boil	4 to 9	5 to 10
Frying	5 and 6	6 or 7
General cooking or searing	3 to 9	4 to 10
Keep warm*	Simmer to 2	1 to 3
Melting chocolate	1	2
Simmer	Simmer	1

*To avoid bacterial growth, keep food temperatures above 140°F (60°C).

Setting Simmer Level

Simmering, which cooks food in hot liquid near but below boiling, is often used for slow-cooking soups, chilis, stews, etc. On the cooktop, Simmer is the first (left-most) level on the heat-level ramp.

1. Tap a cook-zone power button.
2. Touch the left-most end of the cook-zone slider.
The first bar of the heat-level ramp appears; the pot symbol (a U-shaped symbol representing a pot) appears on the display.



Setting Power Levels 1 to 9

These levels represent a gradual increase from low to high heat.

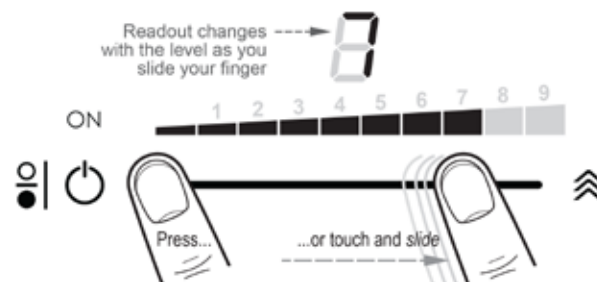
NOTE

Because so many factors (ex: cookware type/quality/thickness, presence of a lid) affect cooking temperatures, temperature equivalents for each power level are not provided.

WARNING

Do not fry foods above Level 6; such high heat levels will likely cause cooking oils to smoke or catch fire.

1. Tap a cook-zone power button.
The zone's ON designator appears.
2. Tap the cook-zone slider, and move to the desired level.
As you move your finger, power levels appear digitally on the readout and as bars on the heat-level ramp.



1. At the desired power level, remove your finger.
A soft clicking signals that the zone is heating the food.

Setting Boost Mode

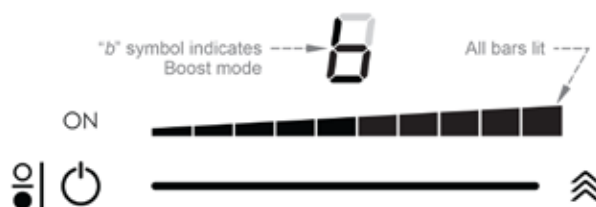
This feature quickly maximizes the cook-zone power level, which is convenient for quickly boiling liquids or rapidly searing meats, among other uses.

You can set Boost mode for three cook zones at a time (one zone on the left, the center zone, and one zone on the right; you cannot set both zones on either side at once).

NOTE

- Always clean and dry the cooktop surface before use.
- Boost mode raises the power about 60% above Level-9 power for 10 min. (You may then restart Boost mode if power conditions allow.)
- The reduction in power level from Boost to "9" (after 10 minutes) is a programmed safety measure that prevents overheating.
- You cannot use Boost mode when bridging (left-side zones).

1. Tap a cook-zone power button.
The zone's ON designator appears.
2. Tap the Boost button (see previous graphic).
The display changes to "b"; the heat-level ramp is fully lit.

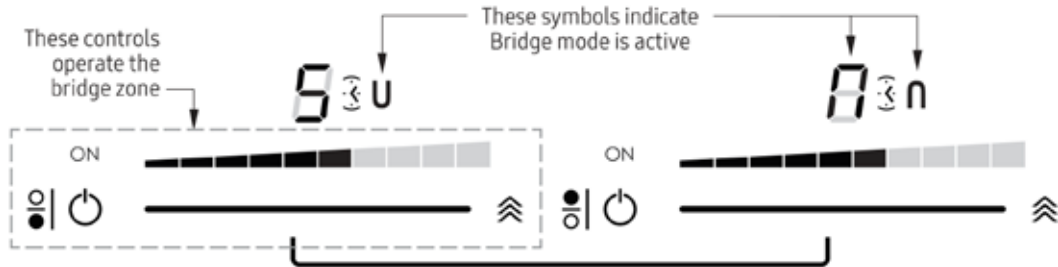


Using the Cooktop

Using Bridge Mode

You can combine (bridge) the left-hand front/rear cook zones into a tandem unit to accommodate a griddle or rectangular cookware. On the cooktop, a horizontal bracket indicates which control panels combine for bridge mode.

In bridge mode, the power level and timer for the two cook zones are shared, and the left-most cook-zone control panel becomes the master control (i.e., the bridge power level is regulated/displayed on the left-most control panel).



1. (Having turned on the cooktop) Tap the left-front and left-rear cook-zone power buttons.
 2. Simultaneously tap-hold the left-front and left-rear slide bars. The two cook zones enter bridge mode; bridge symbols appear on the control panel; the left-front control becomes the master bridge control. (See the above graphic.)
 3. Set the bridge power level by sliding your finger along the master bridge control (left-hand) slide bar.
- Pan detection is on the master control (left-front control).
 - The timer icon appears on both cook zones.
 - If no pan is detected on either zone within 10 minutes, bridge mode de-activates.
 - If only one zone detects a pot, bridge mode de-activates in 10 minutes. (The cook zone with the pot on it stays active at the same power level; the empty zone shuts off.)
 - You cannot use the Boost function while in Bridge mode.

Using the Cooktop Timers

The cooktop has seven alarm timers: one for each cook zone and one independent alarm timer not associated with a cook zone.

WARNING

The alarm timer does not shut off cook-zone power.




- If timers are set for multiple cook zones, the main control panel displays the timer that will go off first, and that zone's timer icon glows brightly. (The other timer indicators are dimmed.) When a cook-zone timer goes off, its timer indicator goes out, and the timer indicator for the next cook zone in line brightens.
- The up-arrow on the main control panel adds time; the down-arrow subtracts time.
- Press the up/down arrows simultaneously to pause the timer display; countdown resumes automatically in 5 seconds.
- When a cook zone reaches its set time, a double-beep alarm sounds until you press the up or down arrow; or the alarm shuts off automatically after 2 minutes.

About the Main Timer Display

This section explains the various types of readouts that appear on the main control-panel timer display.

The "dot" (see the Image column) blinks to show time is counting down. It divides minutes/seconds (Image column, top row) and hours/minutes (Image column, bottom row).

For settings of 10 minutes and higher, seconds do not appear on the timer display, and the MIN designator is lit.

Timer Display Readings		
Image	Time	Description
	1 min to 9 min	Press ▲ 1 to 9 times; each press adds 1 minute
	10 min to 59 min	Press-hold ▲ to set longer times
	1 hr to 1 hr, 59 min	Press-hold ▲ to set time (max. time: 1 hr, 59 min.)

Setting the Cooktop Timers

After the time is set, a 5-second delay precedes the countdown. The "dot" in the timer display starts blinking as the countdown starts and blinks until the display goes out as the alarm sounds. Countdown continues even if the pan is removed. Tap the Pause button to stop/resume timer countdown if needed.

Setting a Cook-Zone Timer

Once you have turned on the cooktop, activated a cook zone, set its power level, and placed a pan of food on the cook zone, you can set the food's cook time.

Using the Cooktop



Cook-Zone Timer		
Feature	Name	Description
A	Timer Indicator	Appears while timer is active
B	Timer Display	Shows time left (in this case, 53 min.)
C	Blinking Dot	Blinks, indicating time is counting down; separates hr from min or min from sec
D	MIN Indicator	Appears for all set times of 10+ min
E, F	Down-/Up-Arrows	Tap-hold together to activate timer; tap either arrow repeatedly to set time

1. Tap the cook zone ON/OFF button. The zone's control panel activates.
2. Set a power level (see **Turning a Cook Zone ON/OFF**).
3. On the main control panel, tap-hold both arrow keys. The timer display activates.
4. Press the up-arrow until the desired cook time appears. Countdown starts 5 seconds after you stop tapping the arrow.

Setting the Independent-Alarm Timer (Main Control)

This timer is for timing general tasks unrelated to cooktop use.



Independent-Alarm Timer		
Feature	Name	Description
A	Timer Display	Shows time left (in this case, 1 hr, 46 min)
B	Blinking Dot	Blinks, indicating time is counting down; separates hr from min or min from sec
C	MIN Indicator	Appears for all set times of 10 minutes and longer
D	Down-/Up-Arrows	Tap-hold together to activate timer; tap either arrow repeatedly to set time
E	Timer Indicator	Appears while timer is active

1. Tap-hold the up-/down-arrows at once. The countdown display appears; the timer icon appears between the up-/down-arrows.
2. Tap the up-arrow repeatedly to set the desired time.

Adjusting the Timer

Once you set a timer (for a cook zone or independent timing task), you can adjust the time as needed.

NOTE

(Main control panel) Tap an arrow repeatedly for small adjustments, or tap-hold for large, rapid adjustments. Holding ▲ raises the setting 1 minute at a time; holding ▼ lowers the setting 10 seconds at a time.

1. (Main control panel) Tap both arrow buttons at once. Countdown pauses.
2. Tap the desired arrow repeatedly to adjust the time. Countdown resumes from the newly set time.

Checking Other Cook Zone Times

If you set time on multiple cook zones, the main control panel shows the time for the zone with the least time left.

1. (Main control panel) Tap both arrows at once. The display shows the most recently set cook-zone time; that zone's timer indicator brightens. (All other indicators dim.)
2. Tap both arrows again to view the time for the next most recently set cook zone. The display shows that zone's time; its timer indicator brightens; all others dim.

Manually Turning OFF the Timer

No button instantly turns off the timer.

1. Tap both arrows at once. The countdown pauses.
2. Tap-hold the down-arrow until the timer display runs to zero. In 5 seconds the countdown display turns off; the cook zone timer indicator goes out.

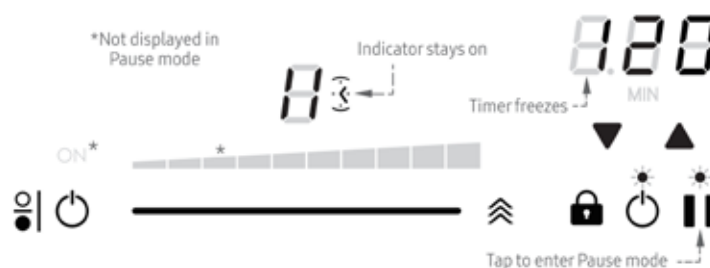
Using Pause Mode

After setting the power level on one or more cook zones, you can interrupt operations via the Pause button (main control panel). This procedure starts after you have set one or more cook zones.

NOTE

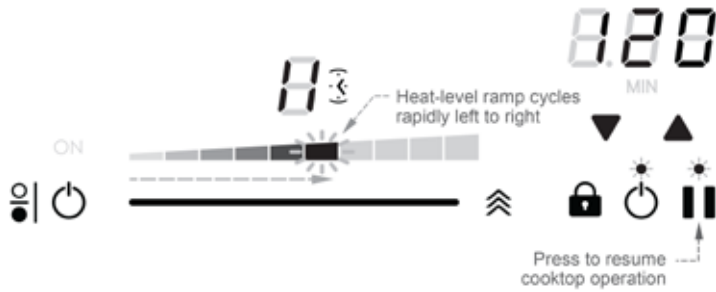
- After 10 minutes in Pause mode, the cooktop shuts off. (Power settings established before entering Pause mode are not retained.)
- All alarm timers stop when you enter Pause mode and resume when you manually leave Pause mode.

1. (Main control panel) Press the Pause button. The control panels of all cook zones (active or not) display a Pause symbol on their digital readouts; power to cook zones is suspended; no heating occurs.

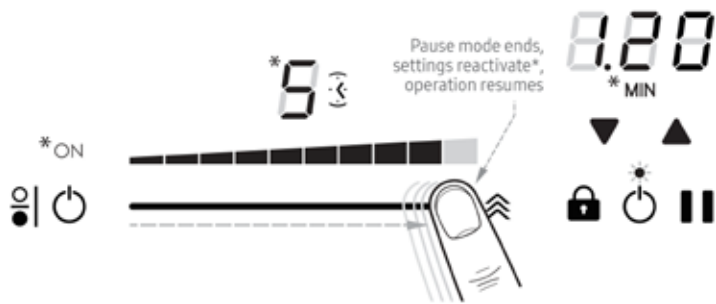


Using the Cooktop

- (Main control panel) Press the Pause button. The heat-level ramp on the right-front cook zone control panel cycles rapidly left to right.

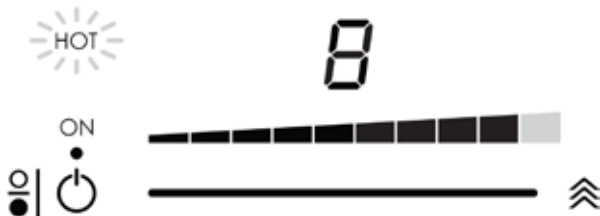


- Move your finger left to right along the slider as prompted by the ramp motion. As your finger reaches the right end of the slider, a click signals the exit from Pause mode. (If you do not perform Step 3 within 10 seconds, Pause mode remains in effect.)



About Hot Zones

Once a cook zone reaches an unsafe temperature, the zone's HOT designator appears and remains as long as the cook zone is too hot to touch safely (even if you turn OFF power to the cook zone)



Using the Cooktop's Locking System

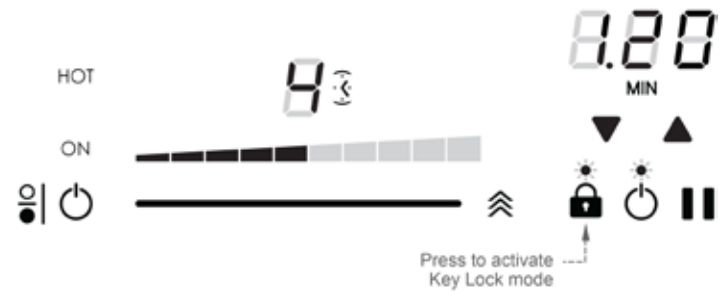
This system consists of Key Lock and Child Lock modes.

Using Key Lock Mode

Key Lock mode prevents unintentional changes to active cook zones. In Key Lock mode, only the cook-zone power (OFF) button and alarm (OFF) function are usable.

NOTE

You can activate any timer before setting Key Lock mode.



- Turn on and set the power levels of one or more cook zones.
- Press the Key Lock button. Key Lock mode is active; you cannot activate any cook zones or change any settings on active zones.
- Press the Key Lock button. Key Lock mode is inactive; you can activate cook zones and change settings on active zones.

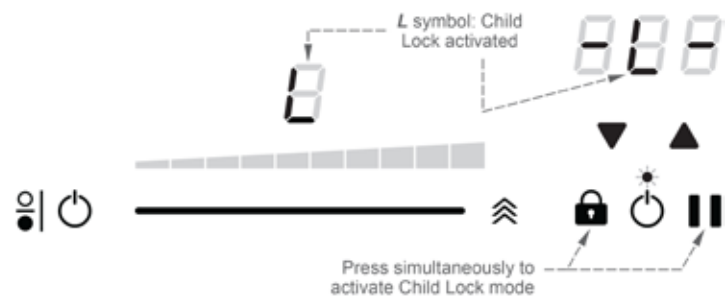
Using Child Lock Mode

Child Lock mode prevents unauthorized users from turning on the cooktop. Activate Child Lock mode after turning on the main control but before activating any cook zones.

NOTE

You must activate the main alarm timer before setting Child Lock mode.

All cook-zone control panels display an L (Locked) symbol for 10 seconds, and cook-zone HOT indicators remain lit until the zones are safe to touch.



- De-activate all cook zones.
- For 4 seconds, simultaneously tap-hold the Lock and Pause buttons. Child Lock mode is active; all cook-zone controls are inactive.
- For 4 seconds, simultaneously tap-hold the Lock and Pause buttons. Child Lock mode is inactive; cook zones can be activated.

Care and Cleaning

Cleaning the Cooktop Surface

WARNING

- Unless specified otherwise) Before cleaning, verify that all cook zones are safe to touch.
- To avoid dangerous fumes and cooktop damage, use only the specified cleaners as instructed. Abrasive cleaners/scrubbers may permanently damage the cooktop.
- When removing cooked-on spills, use only the included scraper or a plastic spatula. Utilizing a knife, metal spatula, or other such tool may damage the cooktop.

Cleaners To Avoid

- Chlorine-/ammonia-based glass cleaners
- Caustic cleaners (ex: oven cleaners)
- Abrasive pads (ex: metal or nylon scouring pads, Scotch Brite and SOS pads, certain sponges)
- Powder/liquid cleansers containing chlorine bleach or abrasive substances
- Flammable liquids (ex: paint thinner, turpentine, acetone, rubbing alcohol; some of these may not harm the glass but may pose health/injury risks).

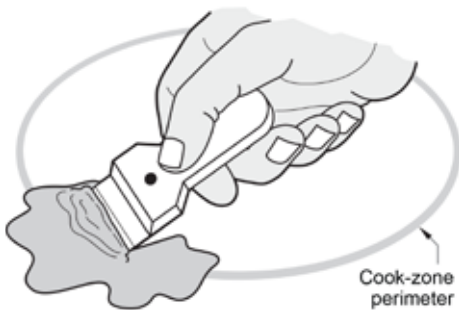
Performing Special Cleaning Tasks

NOTE

Remove sugar, syrup, and tomato spills **WHILE THE COOKTOP SURFACE IS HOT**. Use only a plastic spatula or the included scraper. After scraping, let the cooking surface cool, then wipe up the residue with a dry towel/sponge.

Using the Scraper to Clean Cooktop Spills

1. Remove the cookware, and via the main power button, turn OFF the cooktop.
2. Holding the scraper at a slight angle WITH THE BLADE ABSOLUTELY FLAT AGAINST THE SURFACE, push the spill/residue out of the heated cook zone. (Do not let the corner of the blade scratch/gouge the cooktop surface.)



3. Let the surface cool, and remove any residue.
4. Apply Dacor Cooktop Cleaning Creme per package instructions. (See **Using Dacor Cooktop Cleaning Creme.**)

Removing Burned-On Food

1. Lay a moist cloth or paper towel over the soiled area for ½ hour.
2. Once the char/crust softens, wipe the area clean and dry.
3. Apply Dacor Cooktop Cleaning Creme to the cooktop. (See **Using Dacor Cooktop Cleaning Creme.**)

Treating Metal Marks

Cookware occasionally leaves marks. If the cleaning creme does not remove marks, try a mild cleanser (ex: Bon Ami).

1. Lightly dust the soiled area with cleanser, then gently scrub the area with a wet dishcloth.
2. Once clean, wipe the area with a clean, wet dishcloth.
3. Dry the cooktop, and apply Dacor Cooktop Cleaning Creme. (See **Using Dacor Cooktop Cleaning Creme.**)

NOTE

Magnetic stainless steel and porcelain-coated steel/iron pans are less likely to leave marks than other cookware. Cast-iron pans are more likely to mark the glass. Never slide cookware across the glass.

Removing Water Spots

1. Apply undiluted white vinegar to the affected area.
2. Wipe the area with clean water.
3. Dry the cooktop, and apply Dacor Cooktop Cleaning Creme. (See **Using Dacor Cooktop Cleaning Creme.**)

About Scratches

Surface scratches are unsightly but will not hinder performance. Scratches cannot be removed, so avoid them by using clean, smooth cookware and removing gritty food spills quickly. Keep the cooktop clean, and regularly apply Dacor Cooktop Cleaning Creme. (See **Using Dacor Cooktop Cleaning Creme.**)

Using Dacor Cooktop Cleaning Creme

Regularly applying this creme to the cooktop protects the surface and eases food/stain removal.

1. (When the cooktop is safe to touch) With a damp cloth, apply ±¼ tsp of cleaning creme to the glass.
2. With a clean, damp cloth, remove residual cleaning creme.
3. With a clean, dry cloth, wipe the cooktop completely dry.

Troubleshooting

Before calling for service, review this table to possibly resolve the issue.

Issue	Possible Cause	Solution
Nothing works.	Cooktop not connected to power	Have a licensed electrician connect the cooktop to a working power supply
	Power supply is off	Verify that power is on; check for tripped circuit breaker/blown fuse
	Power failure	Call your power company
	Chassis interior overheating	Verify cooktop vent holes are clear
Unexpected cooktop operation	Residue, fluid, etc on control panel	Spills on control panel can affect cooktop operation; dry area with clean cloth, reset control(s); keep objects away from controls
	Power surge	A power surge from can shut cooktop off; reset controls to resume operation
	Empty cookware may shut off cooktop	Do not put empty cookware on cooktop or let pans boil dry
Cook zone cycles on/off at quicker-than-normal rate	Cookware not centered in cook zone	Reposition cookware
	Cookware has uneven base	Use flat-bottomed cookware
	Cookware too small for cook zone	Use smaller cook zone or larger cookware
	Non-magnetic cookware	Check for "induction" symbol; try different cookware
Cookware/ cooktop vibrates/ buzzes	Non-magnetic cookware	Ensure cookware meets requirements; (see Pg. 9)
	Cooktop/cookware is wet/greasy	Before use, ensure cooktop/cookware is clean/dry
No Pan Detected designator flashes	<ul style="list-style-type: none"> Empty cook zone Non-magnetic cookware Cookware has uneven base 	Use proper cookware; (see Pg. 9)
	Cookware not centered in cook zone	Center cookware on cook zone; (see Pg. 9)
	Cookware too small for cook zone	Move cookware to smaller cook zone
Food does not heat or heats too slowly	No power	In this table, see Problem > Nothing Works
	Non-magnetic cookware	Check pot for "induction" symbol; try other cookware
	<ul style="list-style-type: none"> Cookware on wrong zone Non-magnetic cookware Cookware has uneven base 	Use proper cookware; (see Pg. 9)
	Cookware not centered in cook zone	Center cookware on cook zone; (see Pg. 9)
	Cookware too small for cook zone	Move cookware to smaller cooking zone
	Insufficient voltage	Have a licensed electrician check voltage supply
E2 error code appears	Overheated cook zone element	Turn off cook zone, let element cool; ensure chassis vents are clear and no improper items cover cooktop; if element does not reset and start working after cooling, call for service
	Spills or items on/near controls	Clean up spills; move items away from controls
	Reset cooktop	Turn off power to cooktop, wait 10 sec's, restore power; if error code returns, call for service

Warranty

Review this section to learn the warranty and non-warranty terms and conditions concerning this product. For details/clarifications, contact Dacor.

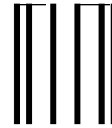
What Is Covered—Certificate of Warranties: Dacor Cooktops	
Within the 50 States of the USA, District of Columbia, and Canada*	
Full 1-Year Warranty	<p>The warranty applies only to the Dacor appliance sold to the first-use purchaser, starting from the date of original retail purchase or closing date for new construction, whichever period is longer. The warranty is valid on products purchased brand new from a Dacor Authorized Dealer or other Dacor authorized seller.</p> <p>If your Dacor product fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will remedy it without charging you.</p> <p>All cosmetic damage (e.g., scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.</p>
Coverage Limitations	<p>Service will be provided by a Dacor-designated service company during regular business hours. (Service providers are independent entities and are not agents of Dacor.)</p> <p>These types of products carry a one-year parts warranty only:</p> <ul style="list-style-type: none"> • Dealer-display and model-home-display products with a production date greater than 5 years • Products sold “As Is” • Products installed for non-residential use (e.g., religious organizations, fire stations, bed and breakfast, spas, etc). <p>All delivery, installation, labor costs, and other service fees are the purchaser’s responsibility.</p> <p>The warranty is null and void if the product’s serial numbers and/or tags are altered/defaced/missing.</p> <p>The owner must provide proof of purchase or a closing statement for new construction upon request.</p> <p>All Dacor products must be accessible for service.</p>
Outside the 50 States of the USA, District of Columbia, and Canada*	
Limited 1st-Year Warranty	<p>If your Dacor product fails to function within 1 year of the original date of purchase due to a defect in material or workmanship, Dacor will furnish a new part, FOB Factory**, to replace the defective part.</p> <p>All delivery, installation, labor costs, and other service fees are the buyer’s responsibility.</p>
<p>*The warranty is null and void if a non-UL-approved product is transported from the US; **(Free On Board at the Factory) Title (responsibility for the product) passes to the buyer when the goods leave Dacor’s loading dock. Dacor pays the freight charges, but the buyer is responsible for claims against the product and for promptly notifying Dacor of product shortages/damage/shipping errors. (For details/clarification on the subject of FOB Factory, contact Dacor Customer Service at the toll-free number provided.)</p>	
What Is Not Covered	
<ul style="list-style-type: none"> • Slight color variations (due to differences in painted parts, kitchen lighting, product placement, etc) • Service calls (to teach the user proper use and care of the product) • Travel fees to islands/remote areas (ferries, toll roads, etc) • Consequential/incidental damage (food/medicine loss, time away from work, restaurant meals, etc) • Product failure (when product is used for commercial, business, rental, or any application other than residential use) • Product failure (caused by improper product installation) • Replacement of house fuses, fuse boxes, or resetting of circuit breakers) • Product damage (caused by accident, fire, flood, power interruption, power surges, or other “acts of God”) • Liability or responsibility for damage to surrounding property (cabinetry, floors, ceilings, and other structures/objects) • Breakage, discoloration, or damage to glass, metal surfaces, plastic parts, trim, paint, or other cosmetic finish from improper use/abuse/care/neglect • Consumable parts (e.g., filters, light bulbs). 	
Out of Warranty	
<p>Contact us if you experience a service issue beyond the standard warranty period. Dacor reviews each issue and customer concern to provide the best possible solution under the circumstances.</p> <p>THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES; THUS, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE 50 STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA, AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. IN THE EVENT DACOR PREVAILS IN ANY LAWSUIT, DACOR SHALL BE ENTITLED TO REIMBURSEMENT OF ALL COSTS AND EXPENSES, INCLUDING ATTORNEY’S FEES, FROM THE DACOR CUSTOMER. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.</p> <p>Some states do not limit the length of an implied warranty, or do not exclude/limit inconsequential damages; thus, the above exclusions/limitations may not apply to you. This warranty gives you specific legal rights. You may have other/additional rights depending on the state in which you reside.</p>	

Notes

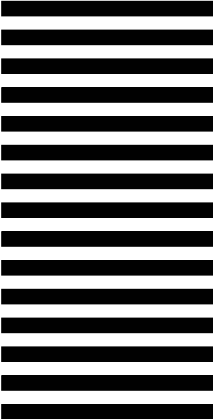
Notes

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NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

**DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907**





Please visit www.dacor.com to activate your warranty online.

WARRANTY INFORMATION

**IMPORTANT:**

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope, or activate the warranty online for each product.

Please be assured that Dacor will never sell your name or any information on this form for mailing-list purposes, as we do not consider it a proper way of expressing our gratitude for your having chosen Dacor products for your kitchen!

Owner Last Name (please print) _____ First _____ Middle Init. _____

Street _____

City _____ State _____ Zip _____

Purchase Date _____ Email _____ Phone _____

Dealer _____

City _____ State _____ Zip _____

Your willingness to take a few seconds to complete the section below will be sincerely appreciated. Thank you.

1. How were you first exposed to Dacor products? (Please check one.)

- A. T.V. Cooking Show
- B. Magazine
- C. Appliance Dealer Showroom
- D. Kitchen Dealer Showroom
- E. Home Show
- F. Builder
- G. Architect/Designer
- H. Another Dacor Owner
- I. Model Home
- J. Other _____

2. Where did you buy your Dacor appliances?

- A. Appliance Dealer
- B. Kitchen Dealer
- C. Builder Supplier
- D. Builder
- E. Other _____

3. For what purpose was the product purchased?

- A. Replacement only
- B. Part of a Remodel
- C. New Home
- D. Other _____

4. What is your household income?

- A. Under \$75,000
- B. \$75,000 – \$100,000
- C. \$100,000 – \$150,000
- D. \$150,000 – \$200,000
- E. \$200,000 – \$250,000
- F. Over \$250,000

5. What other brands of appliances do you have in your kitchen?

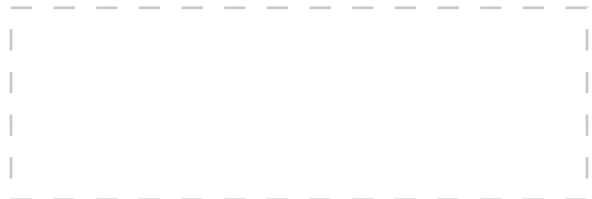
- A. Cooktop _____ C. Dishwasher _____
- B. Oven _____ D. Refrigerator _____

6. Would you buy or recommend another Dacor product?

- Yes
- No

Comments _____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and in giving you the support you deserve.



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