

dacor[®]

User Manual

Modernist Gas Cooktop

DTG30M954/DTG36M955

Contents

Before you begin	5
About this manual	5
Important note to the installer	5
Important note to the consumer	5
Important note to the servicer	5
Regulatory Notice	6
Important safety instructions	8
Read all instructions before using this appliance	8
Symbols used in this manual	8
State of California Proposition 65 warning (US only)	8
Commonwealth of Massachusetts	8
General safety	9
Fire safety	10
Gas safety	10
Electrical and grounding safety	11
Installation safety	12
Location safety	13
Cooktop safety	14
Overview	16
Layout	16
What's included	18
Using the cooktop burners	19
Ignition	19
Cookware	21
Installing the grates	23
Using the iQ Connect feature	24
Using the hood control feature	26

Care and maintenance	28
Cleaning the cooktop surface	28
Stainless steel surfaces	28
Control knobs	29
Burner grates and components	30
Burner caps and heads	31
Burner bases	32
Electrodes	33
Grates	34
Burner head and cap replacement	34
Troubleshooting	37
Checkpoints	37
Warranty and Service	38
Getting Help	38
Warranty	38
Open Source Announcement	41



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 cooktop, read this manual thoroughly, starting at the **Before you begin** section (pg. 5).

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 check the **Troubleshooting** section (pg. 37) for guidance. It 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 Team

14425 Clark Avenue
City of Industry, CA 91745

Telephone: (800) 793-0093

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

Before you begin

About this manual

READ THESE INSTRUCTIONS THOROUGHLY.

Important note to the installer

- Remove all packing materials from the cooktop compartments before connecting the electric and gas supply to the cooktop.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.

Important note to the consumer

Keep these instructions with your user manual for future reference.

- As with any heat-generating appliance, certain safety precautions should be followed.
- Do not service the cooktop, unless as specifically directed in this manual; all other service should be done by a qualified technician.

Important note to the servicer

The electrical diagram is attached inside the burner box.

Regulatory Notice

1. FCC Notice

CAUTION

FCC CAUTION: Any modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. This device complies with Part 15 of FCC Rules. Operation is subject to these two conditions:

- 1) This device may not cause harmful interference, and
- 2) This device must accept any interference received including interference that causes undesired operation.

For products sold in the US and Canada, only channels 1–11 are available. You cannot select any other channels.

FCC STATEMENT:

This equipment has been tested and found to comply within the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio-frequency energy, and, if not installed and used as instructed, may cause harmful interference to radio reception; however, interference still may occur in a particular installation. If this equipment causes harmful interference to radio or television reception (which can be determined by turning the equipment off and on), the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorienting or relocating the receiving antenna
- Increasing the separation between the equipment and receiver
- Connecting the equipment to an outlet that is on a different circuit than the radio or TV
- Consulting the dealer or an experienced radio/TV technician for help.

FCC RADIATION EXPOSURE STATEMENT

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated so there is at least 8 in. (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter.

2. IC Noti

The term "IC" before the radio certification number only signifies that Industry Canada technical specifications were met. Operation is subject to the two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including that which may cause undesired operation of the device.

This Class B digital apparatus complies with Canadian ICES-003. For products sold in the US and Canada, only channels 1–11 are available. You cannot select any other channels.

IC RADIATION EXPOSURE STATEMENT

This equipment complies with IC RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated so there are at least 8 in. (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter.

General safety instructions

This unit has been tested and complies with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses, and can radiate radio frequency energy, and, if not installed and used as instructed, may cause harmful interference to radio communications.

However, interference may still occur in a particular installation. If this unit causes harmful interference to radio/television reception (which can be determined by turning the unit off and on), the user is encouraged to try correcting the interference by one or more of these measures:

- Reorienting or relocating the receiving antennae.
- Increasing the distance between the unit and receiver.
- Connecting the equipment to an outlet that is on a different circuit than the radio/TV.

Important safety instructions

Read all instructions before using this appliance

- All electrical and gas equipment with moving parts can be dangerous. Be sure to read the Important Safety Information in this manual. The instructions must be followed to minimize the risk of property damage, injury, or death.
- Keep this manual in a handy place so you can refer to it as needed.

Symbols used in this manual

WARNING

Hazards or unsafe practices that may result in severe personal injury or death.

CAUTION

Hazards or unsafe practices that may result in electric shock, personal injury, or property damage.

NOTE

Useful tips and instructions

These warning icons and symbols are intended to prevent property damage and personal injury. Follow them explicitly.

State of California Proposition 65 warning (US only)

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

Gas appliances can cause low-level exposure to Proposition 65 listed substances (including benzene, carbon monoxide, formaldehyde, and soot) resulting from the incomplete combustion of LP or natural gas.

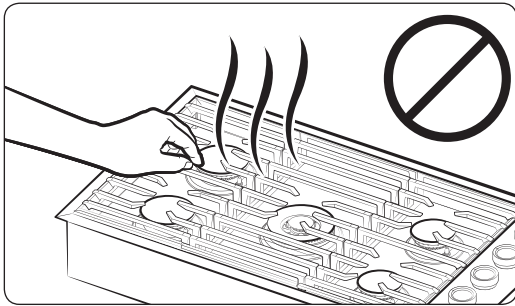
Commonwealth of Massachusetts

This product must be installed by a licensed plumber or gas fitter qualified or licensed by the State of Massachusetts. When using ball-type gas shut-off valves, you must use the T-handle type. Multiple flexible gas lines must not be connected in series.

General safety

⚠ WARNING

To reduce the risk of fire, electric shock, personal injury, or death, observe these precautions:



- **Do not touch** any surface, component, or mechanism of the cooktop during or immediately after cooking.
- **Learn** where and how to shut off the valve that feeds gas to the cooktop.

- Ensure the cooktop's hold-down brackets are installed per the Installation Instructions.
- Do not let children sit/stand on the cooktop or play with any of its parts. Do not leave children unattended in the kitchen when the cooktop is in use.
- Remove all packaging before operating the cooktop to keep this material from catching fire. Keep all packaging away from children. Properly dispose of packaging as soon as the cooktop is unpacked.
- Do not keep objects of interest to children on or around the cooktop.
- Do not operate the cooktop if it is damaged, if it malfunctions, or is missing parts.
- Do not use the cooktop as a space heater.
- Use only dry pot holders.
- Do not use the cooktop to heat sealed food containers.
- Unplug the cooktop before service/maintenance.
- To avoid fires/explosions, ensure no under-counter storage (e.g., dishtowels, paper, cleaning supplies or packaged/canned food) contacts the cooktop chassis.
- To prevent gas leaks or inferior function, take care not to smash or kink the gas line.
- Air curtains or other overhead hoods that blow onto the cooktop shall not be used with a gas cooktop unless both are designed and tested according to the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA1.1, and listed by an independent testing laboratory for combination use.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

Important safety instructions

Fire safety

WARNING

To reduce risk of fire, electric shock, personal injury, or death:

- **Do not store/place/use** combustible materials (e.g., paper, plastic, pot holders, linens, gasoline, alcohol) near the cooktop.
- **Do not wear** loose fitting or hanging garments while using the cooktop.
- To avoid grease buildup, **regularly clean** the vents.
- **Do not let** pot holders or other flammable material touch a heating element. Do not use a towel or other bulky cloth item as a pot holder.
- **Do not douse** a grease fire with water. Instead, turn off the heat source, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher.
- **Do not heat** unopened food containers. The buildup of pressure may cause the container to burst and result in injury.
- Always check if the burners are combusting normally. Overheating may cause a fire, and incomplete combustion may cause carbon-monoxide poisoning.

Gas safety

WARNING

To reduce risk of fire, electric shock, personal injury, or death observe these precautions:

Checking for gas leaks

Leak-test the cooktop per the manufacturer's instructions. Do not use a flame to check for gas leaks. Use a brush to spread a soap-and-water solution around the area you are checking. If there is a gas leak, small bubbles will appear in the solution.

If you smell gas:

- Close the valve and do not use the cooktop.
- Do not light a match, candle, or cigarette.
- Do not turn on any appliances.
- Do not touch an electrical switch or plug in a power cord.
- Do not use any phone in your building.
- Evacuate the building.
- From a neighbor's phone, immediately call your gas supplier, and follow their directions. (If you cannot reach your gas supplier, call the fire department.)

Important safety instructions

Electrical and grounding safety

WARNING

To reduce risk of fire, electric shock, personal injury, or death:

- Plug the power cord into a grounded, 3-prong outlet.
- Do not remove the grounding prong.
- Do not use an adapter or extension cord.
- Do not use a damaged plug, cord, or loose power outlet.
- Do not modify the plug, cord, or outlet.
- Do not put a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 15-amp, AC, fused electrical circuit. A time-delay fuse or circuit breaker is recommended. Plug only the cooktop into this circuit.
- Do not connect the ground wire to plastic plumbing lines, gas lines, or hot-water pipes.
- This cooktop must be grounded. If the cooktop malfunctions, grounding reduces risk of electric shock by providing a safe path for the current. This cooktop's power cord has a grounding plug, which must be firmly plugged into an outlet that is properly installed and grounded per local regulations. If you are unsure the outlet is properly grounded, have it checked by a licensed electrician.
- If codes allow for a separate ground wire, you should have a qualified electrician determine this wire's proper path.
- Electrical service to the cooktop must conform to local codes, or in their absence, to the National Electrical code/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 or Latest Revisions.
- The owner shall ensure that the proper electrical service is provided for the cooktop.

Installation safety

WARNING

To reduce risk of fire, electric shock, personal injury, or death:

- The cooktop should be installed and properly grounded by a qualified installer, per the Installation Instructions.
- Do not service/modify/replace the cooktop or any part of it unless specifically directed in this manual. All other service should be done by a qualified technician.
- Use only new, flexible connectors when installing the cooktop.
- Make sure the cooktop's hold-down brackets are properly installed. (See the Installation Instructions for details.)
- Remove all tape and packaging materials.
- After unpacking the cooktop, remove all accessories from inside and around it. (Cautiously handle the heavy grates and griddles.)
- Ensure no parts came loose during shipping.
- Ensure the cooktop is installed/adjusted according to local regulations by a qualified service technician or installer for the type of gas (natural or LP) you will use. For the cooktop to use LP gas, the installer must replace the 5 surface burner orifices with the provided LP orifice set, and reverse the GPR adapter. The agency performing this work shall be responsible for the gas conversion.
- Installation of this cooktop must conform to local codes or, in their absence, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform to the current Natural Gas and Propane Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes as applicable. This cooktop has been design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.
- Ensure the middle valve has adequate capacity and is unclogged.

Important safety instructions

Location safety

WARNING

To reduce risk of fire, electric shock, personal injury, or death:

- The cooktop is for indoor household use only and should not be exposed to weather/water/wind/drafts.
- The cooktop must be installed within easy reach of a grounded, 3-prong outlet.
- On windows near the cooktop, do not hang blinds or long curtains that could be blown over/onto the cooktop.
- To operate properly, the cooktop needs sufficient space below and all around the chassis for its vents to exhaust heat and fumes.
- Ensure the wall coverings around the cooktop can withstand heat up to 194 °F (90 °C).
- Do not store items above the cooktop. If cabinet storage above the cooktop is needed, allow at least 30 in. (76.2 cm) from the cooking surface to the bottom of the cabinets.

Cooktop safety

WARNING

To reduce risk of fire, electric shock, personal injury, or death:

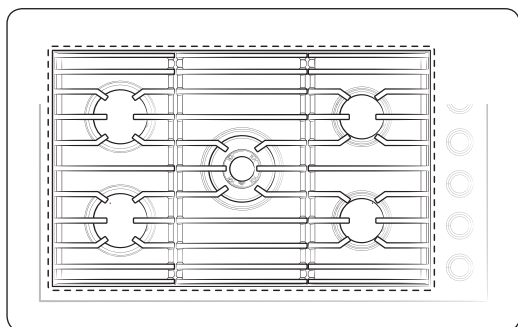
- Select cookware that is designed for cooktops and is large enough to cover the grates. Burner flames should not extend beyond the bottom of the cookware.
- Turn off all burners that are not in use.
- Do not line the grates or any part of the cooktop with aluminum foil.
- Do not leave burners unattended on medium or high heat settings.
- Before igniting, ensure all burner caps are properly seated and all burners are level.
- Use the LITE (flame icon) position to ignite a burner, then verify the burner did ignite. If ignition fails, turn the burner OFF, and wait a few minutes for the gas to dissipate.
- When you set a burner to simmer, turn the knob slowly. Ensure the flame stays on.
- Place only cookware on the cooktop.
- Foods should only be flamed under an active ventilation hood.
- Turn off a burner before removing the cookware.
- Remove cookware immediately after cooking.
- Ensure all cooktop burners are off and all surfaces have cooled before removing the grates and disassembling the burners.
- After cleaning the burner spreader, dry it completely before re-assembling it.
- Do not pour water or other liquids into the cooktop during cleaning.
- Do not use cookware that is substantially larger than the grate.
- Turn cookware handles away from active burners and the cooktop front edge.
- Stand at a safe distance from the cookware when frying.
- Heat frying oil slowly, and monitor the oil as it heats. For high-heat frying, do not leave the oil unattended.
- If combining fats or oils for frying, mix them before heating.
- Use a deep-fry thermometer when possible to avoid heating the oil beyond its smoke point. (Know the smoke point of the oil you use.)
- Use minimal oil when frying. Thaw food before frying, and do not fry food that is overly cold or that is clumped with ice.

Important safety instructions

- Always let oil/fat cool to room temperature before moving the cookware.
- To avoid delayed-eruptive boiling, let hot oil/fat stand at least 20 seconds after turning off the burner so the temperature can stabilize. In case of scalding:
 1. Immerse the scalded area in cool water for at least 10 minutes.
 2. Do not apply any creams, oils, or lotions.
 3. Cover the scalded area with a clean, dry cloth.
- During a power failure or if the ignition system malfunctions, do not use matches/lighters to ignite the burners.
- Do not operate small appliances on the cooktop. Electromagnetic forces from these appliances may cause the cooktop to malfunction.

CAUTION

If the cooktop is installed above an oven, do not use the cooktop while the oven's self-cleaning function is on.



Pots must be put within the grate

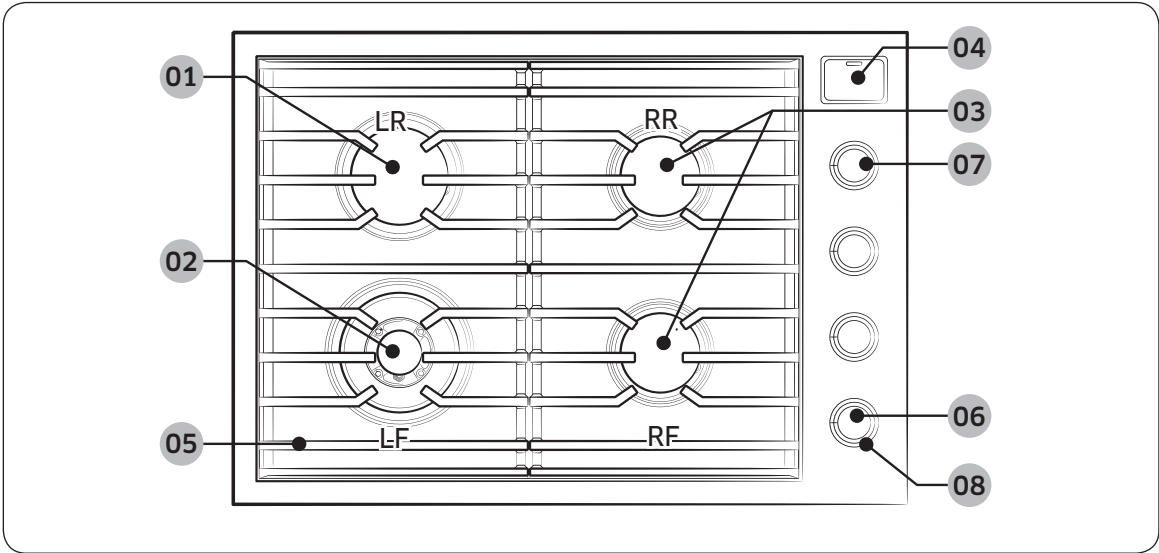
CAUTION

Make sure you put cookware on the grate so that the overall cookware size does not exceed the grate.

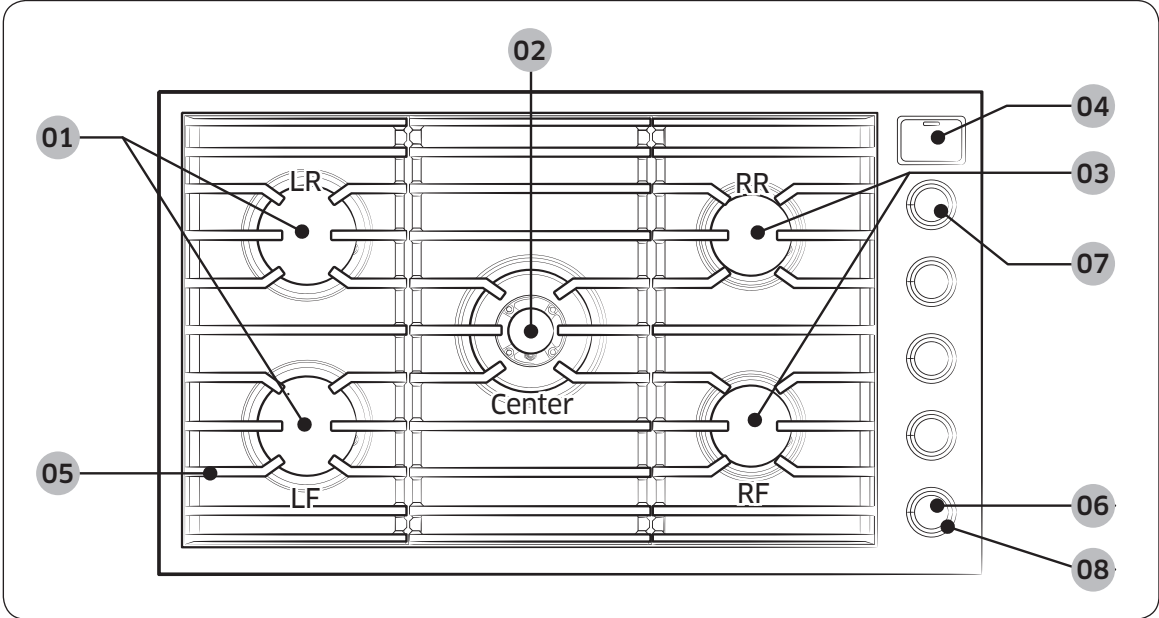
Overview

Layout

30" Model: DTG30M954



36" Model: DTG36M955



Overview

30" Model: DTG30M954

01 Left Rear Rapid burner 13000 BTU	02 Left Front Dual burner 18500 BTU
03 Right Front / Rear Semi rapid burner 9500 BTU	04 iQ Connect module
05 Grate (2 pcs)	06 Surface burner knobs (4 pcs)
07 iQ Connect button (below knob)	08 Bluetooth button (below knob)

36" Model: DTG36M955

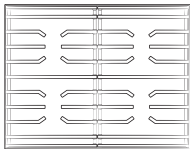
01 Left Front / Rear Rapid burner 13000 BTU	02 Center Dual burner 18500 BTU
03 Right Front / Rear Semi rapid burner 9500 BTU	04 iQ Connect module
05 Grate (3 pcs)	06 Surface burner knobs (5 pcs)
07 iQ Connect button (below knob)	08 Bluetooth button (below knob)

Each burner has a knob by which to ignite the burner (flame icon) and set the flame level from LO to HI. The burner indicators are above each knob and show which burner the knob controls. The table provides each burner's cooking purpose:

Burner		Purpose	Food type	Characteristics
Power	30" LF	General heating/ Low simmering	Boiling food, tomato sauce	Maximum output
	36" Center			
Rapid	30" LR	Quick heating	General	General-purpose cooking
	36" LF, LR			
Semi rapid	30" RF, RR	General heating/ Low simmering	General food, casseroles	General-purpose cooking
	36"			
Simmer	30" / 36"	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for extended cook times

What's included

30" Model: DTG30M954



Surface burner grates (2)*

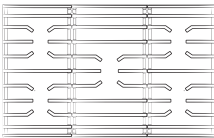


Surface burners and brass caps (4)



porcelain caps(4)

36" Model: DTG36M955



Surface burner grates (3)*



Surface burners and brass caps (5)



porcelain caps(5)

NOTE

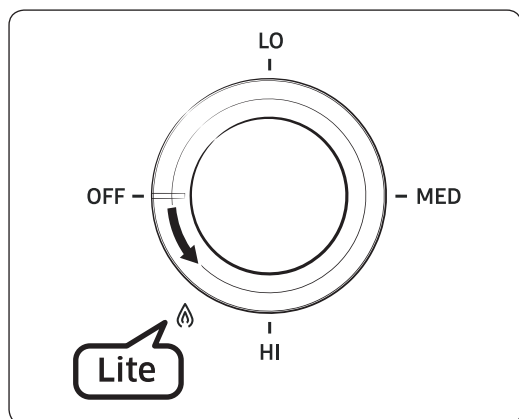
If you need an accessory marked with an asterisk(*), you can buy it from Dacor Customer Assurance (1-800-793-0093)

Using the cooktop burners

Ignition

CAUTION

The knob LED indicates if a burner knob has been turned on. It does not indicate if the burner flame is on. Check for an actual flame, although the knob LED is on or off.



Make sure all cooktop burners are properly installed. To light a burner:

1. Push in the control knob, and turn it to the Lite (flame icon) position. The knob LED turns on and a “click-click-click...” sound indicates the electronic ignition system is working properly.
2. After the burner ignites, turn the knob to the desired cooking level.

NOTE

When the inner/outer flame is on HI, the outer flame gets smaller as you turn the knob from HI to LO. To control the inner flame, push and turn the knob again at the point that it starts to control the inner flame.

Manual ignition

During a power failure, you can ignite burners manually. Use caution when doing this.

1. Hold a long, gas-grill lighter to a burner.
2. Push in, and turn the control knob to Lite, then click the lighter to ignite the burner.
3. Turn the knob to the desired cooking level.

Automatic re-ignition

If the flame goes out unexpectedly, it will automatically re-ignite.

WARNING

- Set the cook level so the flame does not extend beyond the bottom of the cookware.
- When setting a burner to Simmer, turn the knob slowly, and see that the flame stays lit.
- A burner-knob's LED only means the burner is on. After turning on a burner, always verify that the flame ignites.
- Turn off the burner before removing the cookware.
- All burners should be off when not in use.
- Verify that all burners are off before going to bed or leaving the house.
- If the burner ignites, but the LED does not come on, call a qualified technician.
- If the knob LED comes on, but the burner does not ignite, turn off the burner instantly.
- Do not leave a burner on indefinitely without cookware over it. Without cookware to absorb the heat, the grate finish may flake off.
- Do not touch or set a pot holder, cloth, or other such item on the grate unless there is no flame and the grate has cooled sufficiently.

Using the cooktop burners

Cookware

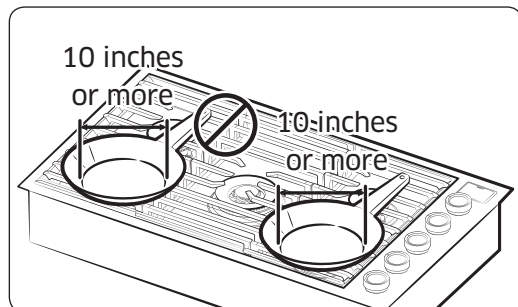
Requirements

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced, with the pot/pan having the bulk of the weight.

Material characteristics

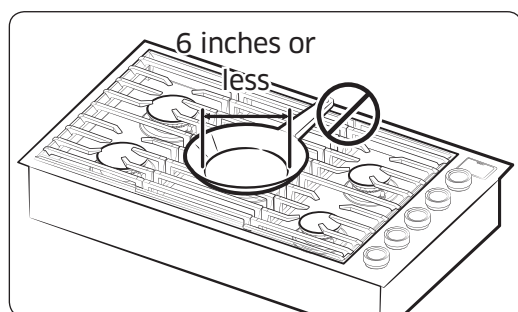
Material	Heat conduction	Comment
Aluminum	Excellent	Some foods may darken the aluminum. However, anodized aluminum resists staining and pitting.
Copper	Excellent	Discolors easily
Stainless steel	Slow	Uneven cooking performance but is durable, easy to clean, and resists staining.
Cast-iron	Poor	Retains heat very well
Enamelware	-	Heating traits depend on the base material.
Glass	Slow	Use only glass cookware that is specified for cooktop cooking or oven use.
Heatproof Glass-ceramic	Very slowly	Can be used for either surface or oven cooking. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

Size limitations



CAUTION

Do not place a pan or pot with a bottom diameter of about 10 inches or more on the RF or LF burner.



CAUTION

To avoid tipping, do not set cookware with a bottom diameter of 6 in. or less on the center grate. Use the rear burners for this small-size cookware. (DTG36M955F model only.)

- Always turn cookware handles to the side or rear, and not over a burner or front edge of the countertop. This minimizes the risk of burns, spills, and ignition of flammable materials from accidental contact with the cookware.
- If using glass cookware, make sure it is designed for cooktop cooking.
- Never leave plastic items (which can melt or ignite) on the cooktop. Heating a sealed plastic container causes pressure to build, which may lead the container to explode.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

Using the cooktop burners

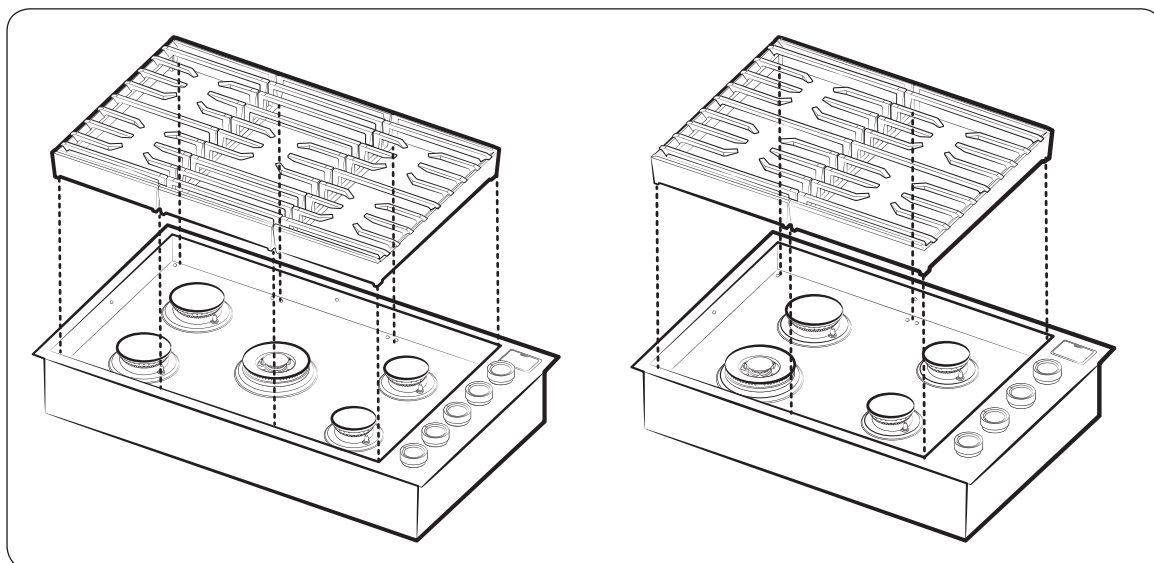
Installing the grates

NOTE

The grates have specific locations. For best results stability, and longevity, place the grates as instructed. (Each center opening goes directly over the corresponding burner.) The back of the right grate is notched to help you orient the grates correctly.

To correctly place the grates:

1. Carefully set the legs of the right or left grate into the corresponding dimples on the cooktop. (It does not matter if the left or right is changed, but the blocked part of the grate should face the side.)
2. Carefully lower the legs of the other grate(s) into the corresponding dimples.



NOTE

Side grates are interchangeable. Characters on the front indicate whether the grate is used on the left or right side. Character L is for left and R is for right.

Using the iQ Connect feature

The cooktop has a built-in Wi-Fi module that you can use to sync the cooktop with the Dacor iQ Kitchen app. This app lets you:

- Monitor the operating status and the power level settings of the cooktop elements.
- Check and change the timer settings.

The Dacor iQ Kitchen app may not work well if Wi-Fi communications are compromised (e.g., blocked by other electronic appliances or outside electrical interference) or if the cooktop is installed where the signal is weak (e.g., far from the Wi-Fi source).

Connecting the cooktop

Before you can remotely control the cooktop, it must be paired with the Dacor iQ Kitchen app.

1. Download and open the Dacor iQ Kitchen App on your smart device.
2. Follow the app's on-screen instructions, then press-hold the iQ Connect button for 3 seconds.

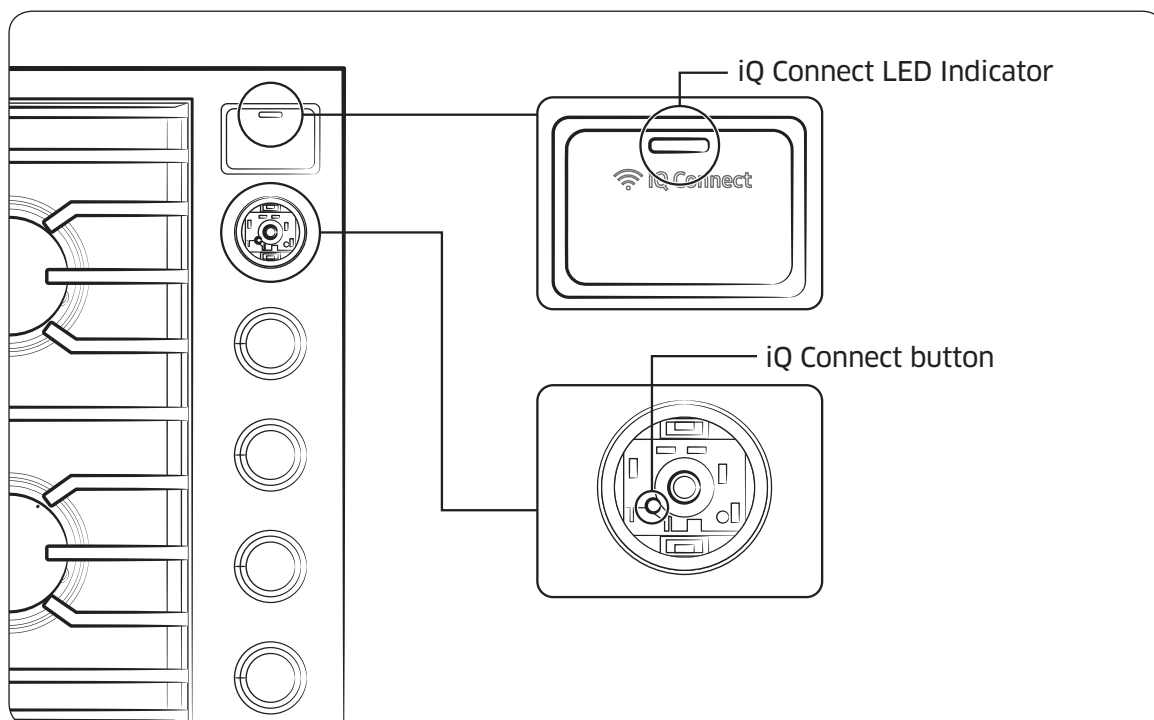
NOTE

- The iQ Connect LED indicator stops blinking but remains on, indicating the connection was successful.
- If the iQ Connect LED does not appear, follow the app's instructions to reconnect with the cooktop.

Using the cooktop burners

NOTE

The cooktop's iQ Connect button is under the LR control knob. To access this button, grasp the LR knob, and pull up.



To monitor the cooktop remotely

1. Make sure the iQ Connect LED indicator appears. If it does not appear, press the **iQ Connect** button, after which the cooktop can be monitored remotely with a connected remote device.
2. Select the cooktop icon on the iQ Connect App to open the cooktop monitor app.

iQ Connect on/off

If you set the iQ Connect to Off, mobile devices cannot connect to the cooktop.

To turn on iQ Connect:

1. Pull the LR control knob straight up to remove it from the cooktop.
2. Press the **iQ Connect** button.

NOTE

The iQ Connect LED indicator appears and remains on as long as iQ Connect is active.

3. Re-insert the LR control knob.

NOTE

- The cooktop continues operating even if the Wi-Fi connection is lost.
- iQ Connect will not work properly if the Wi-Fi Connection is unstable.
- See the iQ Connect app's user manual for details. You can also visit www.dacor.com where you can view the iQ Connect web manual.

Using the hood control feature



NOTE

The cooktop features a Bluetooth device that connects a Dacor hood-control cooktop to certain hood models.

In this table, both cooktops will work with any of the hood models.

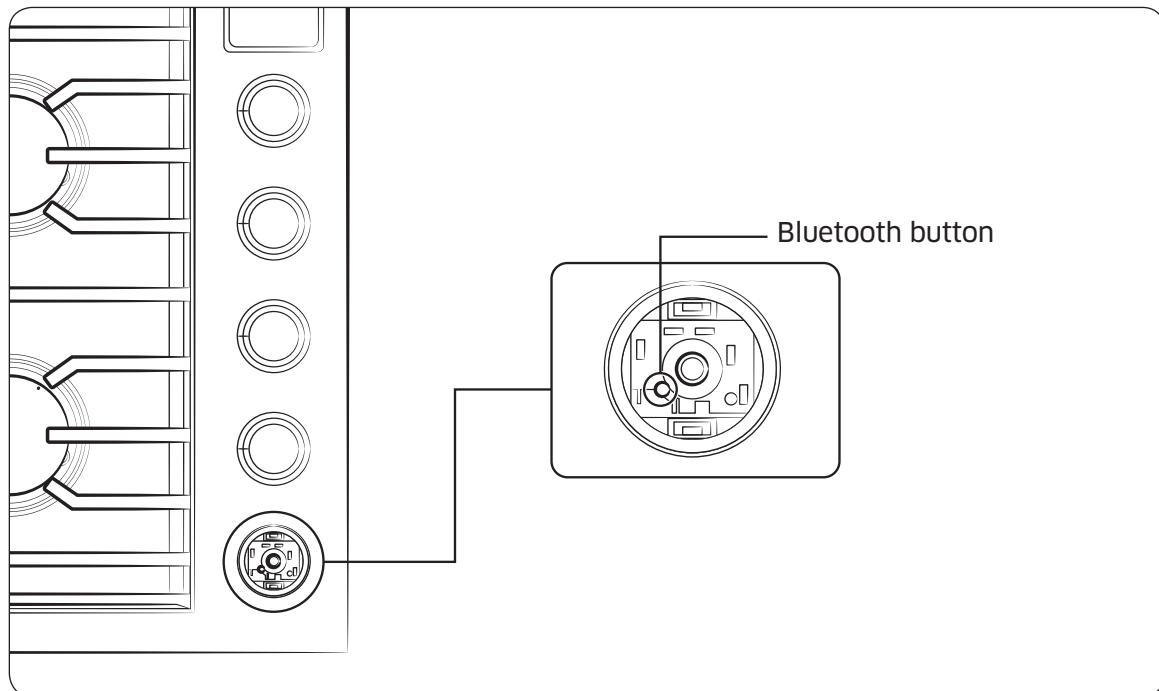
	Hood-Control Cooktop	Hood
Model	DTG30M954 DTG36M955	DHD30M967W* DHD36M987W* DHD48M987W* DHD36M967I* DHD48M967I*

To connect a hood-control cooktop with a hood:

1. Download and run the Dacor iQ Connect app on your smartphone, then complete the iQ Connect procedure to connect to the cooktop.
2. Follow the Bluetooth directions of the hood-control model, and activate the Bluetooth connection.
3. Press the Bluetooth icon  on the hood-control panel. The icon  LED blinks.
4. Press the Bluetooth button on the cooktop. Pairing begins. When finished, the Bluetooth LED indicator glows steadily.
5. Follow the directions in the cooktop user manual and in the app's guide to control the hood.

NOTE

The Bluetooth button is under the RF control knob. To access the button, grasp the RF knob, and pull it up and off.



Bluetooth on/off

Press the **Bluetooth** icon  on the hood control panel.

NOTE

- The hood's Bluetooth LED appears as long as Bluetooth is enabled.
- If the connection fails, the Dacor iQ Kitchen app cannot monitor/control the hood.
- You can use a Bluetooth connection to pair and sync the cooktop and hood. Follow the Bluetooth connection steps on pgs. 24-6.
- Bluetooth will not work properly if the connection is unstable.
- See the Dacor iQ kitchen app manual for details.

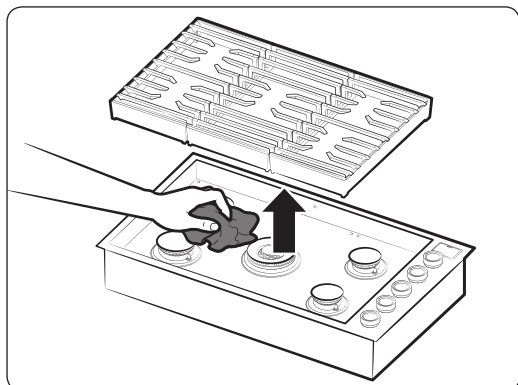
Care and maintenance

⚠ WARNING

Turn off power, and wait for all surfaces to cool before cleaning any part of the cooktop.

Cleaning the cooktop surface

You should clean up spills immediately.



1. Turn off all burners.
2. When the grates cool, remove them.
3. Clean the cooktop with a soft cloth.
4. Check and wipe up any spills under the burner gaps and heads.
5. Reassemble the burners, and reset the grates.

Stainless steel surfaces

1. Remove spills, spots, and grease stains with a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean a small area at a time, rubbing with the grain of the metal.
4. Dry the surface with a soft, dry cloth.

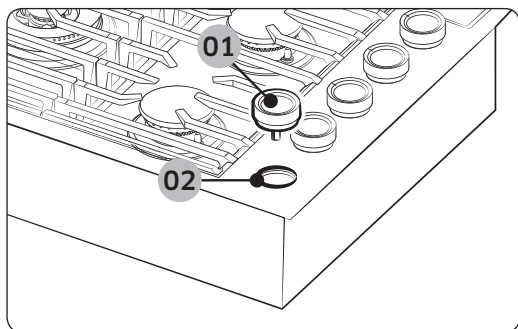
⚠ CAUTION

- Do not use items (e.g., steel-wool pad, sharp scraper, abrasive cleaner, caustic lye/sodium hydroxide) that can mar the steel and damage components.
- Do not remove the cooktop drip tray to clean it. The gas lines leading to the burner manifolds can be damaged, possibly causing a fire or malfunction.
- Do not pour water into the cooktop. The water could drip into the gas and electrical systems, creating an electric shock hazard or high levels of carbon monoxide (CO) from corroded gas valves/ports.
- Do not spray cleanser in the manifold holes. The ignition system must not get wet.

Care and maintenance

Control knobs

Turn off all burner knobs.



01 Grasp a knob and pull up to remove.

02 Spill protector. Do not remove.

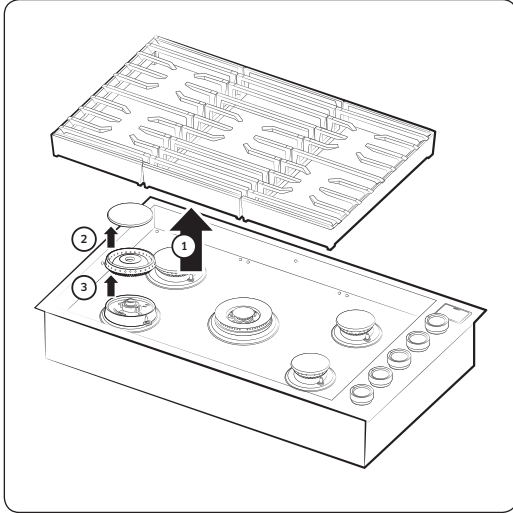
1. Pull the knobs off their valve stems.
2. Clean the knobs in warm, soapy water, then rinse and dry them thoroughly.
3. Clean the stainless-steel surfaces with stainless-steel cleaner.
4. Re-attach the knobs (in the OFF position) on their valve stems.

CAUTION

- Do not clean the knobs in a dishwasher.
- Do not spray cleansers on the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

Burner grates and components

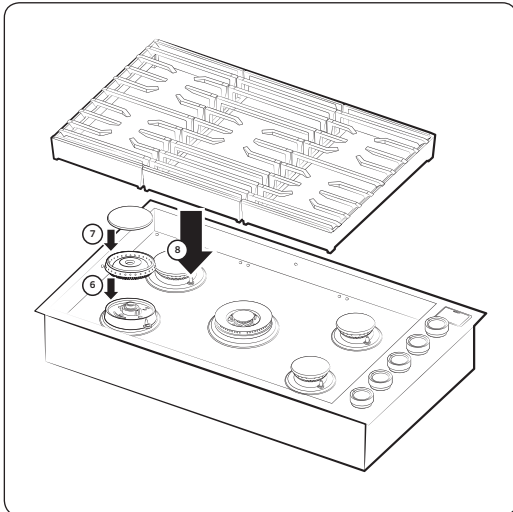
Turn off all surface burners and make sure they have all cooled down.



1. Remove the burner grates.
2. Remove the burner caps.
3. Remove the burner heads from the valve manifolds.
4. Clean the grates and burner parts in warm, soapy water. (Do not use steel-wool or abrasive cleaners.)
5. Rinse and dry grates and burner components thoroughly.
6. Reassemble the burner heads (inserting a starter electrode through the hole in each head).

NOTE

See pgs. 34-5 for reassembly details.



7. Reassemble the other burner parts, ensuring the caps lie flat on the heads.
8. Re-install the grates in their respective positions.
9. Turn on each burner to verify proper function, then turn off the burner.

Care and maintenance

Burner caps and heads

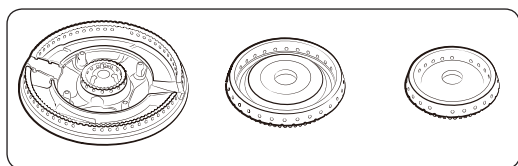
NOTE

Before removing the burner caps and heads, note their size and location, and replace them as before.

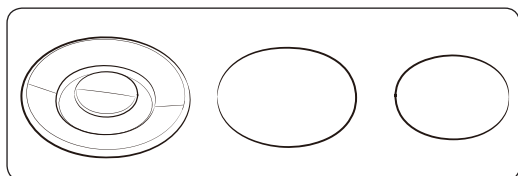
Wash burner caps and burner heads in hot, soapy water, and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on residue. Use a sewing needle or twist tie to unclog the small holes in the burner head, if needed.

CAUTION

- Do not wash any burner parts in a dishwasher.
- Do not use steel wool or scouring powders to clean the burners.



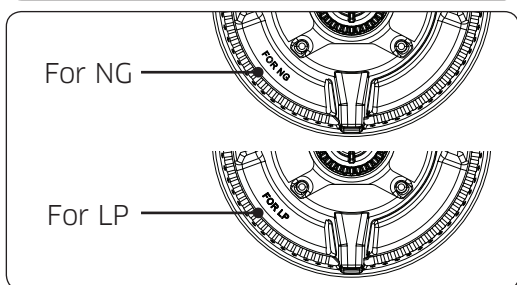
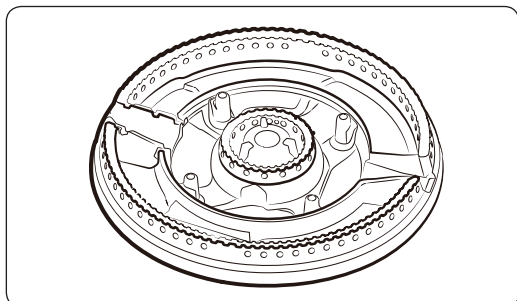
Brass burner head



Brass burner cap

NOTE

- Discoloration of brass burner parts over time does not affect performance.
- After cleaning, check that all burner ports are unclogged.
- You may swap the original burner caps for porcelain caps if desired.
- To remove burned-on grease, soak the brass cap in a solution of 1 cup water and either 1 tablespoon of white vinegar or lemon juice. Do not use a metal brush to clean brass parts.



NOTE

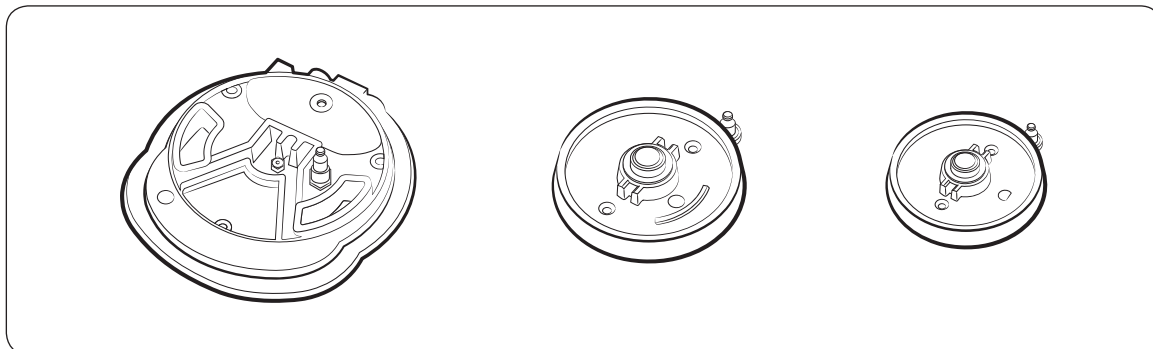
- The included dual burner head is not a substitute. One is for LP gas and the other is for LN gas. Use appropriate gas type.
 - Dual burner head for LP gas is packed with a plastic bag.
 - The letter "For LP" or "For NG" is engraved on the dual burner head.
- LP burner head also can be found by the number of holes.
 - The burner head with 14 holes in a quadrant is for LP gas use.
 - The burner head with 12 holes in a quadrant is for LN gas use.

Burner bases

CAUTION

The burner bases are not removable.

Do not let water into the burner bases and brass gas orifices. Wipe the bases with a damp cloth, being careful not to mar or deform the bases. Dry the bases completely before using the cooktop.

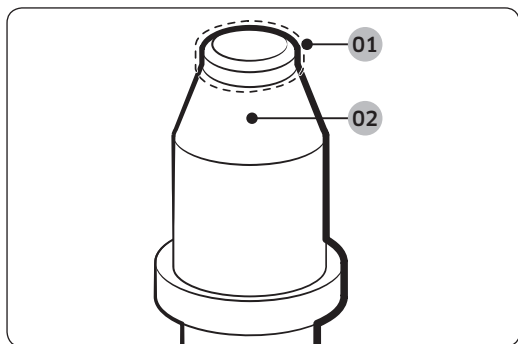


Care and maintenance

Electrodes

CAUTION

Do not attempt to remove the electrode from the cooktop or burner bases.



01 Metal part: Clean this metal part

02 White ceramic part: Do not clean this white ceramic part with an emery board

You should never be cooking while you're cleaning the cooktop.

Make sure the white ceramic electrodes are clean and dry. Clean the metal portion with a soft cloth. Do not clean the igniters with water.

Before reassembling the surface burners, push down gently on each of the white ceramic electrodes to make sure they are pressed against the burner bases.

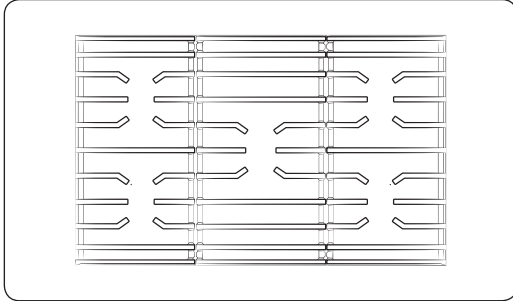
NOTE

Do not attempt to remove the electrode from the cooktop.

Grates

CAUTION

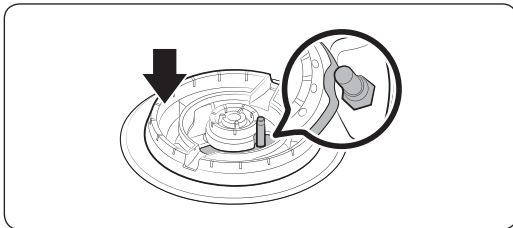
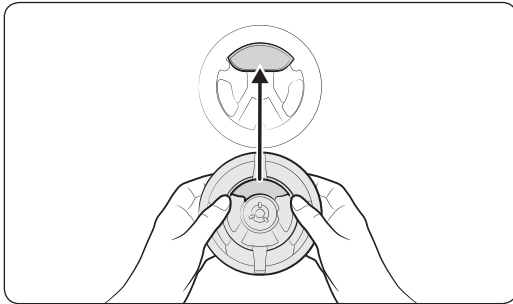
Do not clean the grates in a dishwasher. They will be damaged.



Wash the grates regularly and after spillovers. To clean the grates, wait until they cool sufficiently, then remove and wash them in hot, soapy water. Rinse the grates with clean water, and dry them thoroughly. Reposition the grates securely as instructed on pg. 23.

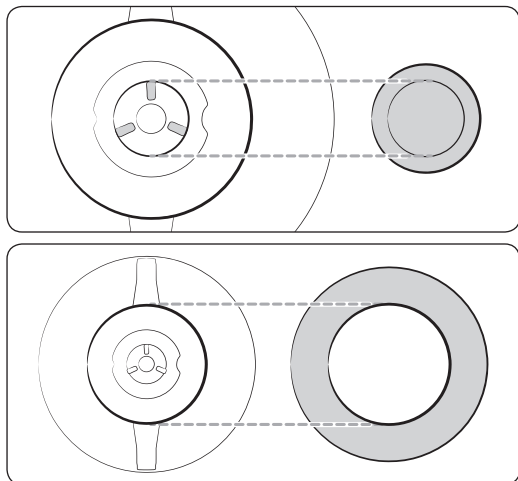
Burner head and cap replacement

Dual Burner head / caps



1. Orient the burner head so the electrode opening aligns with the electrode itself.
2. Install the burner head so the electrode passes through its opening in the head. Verify that the burner head lies flat on the cooktop.

Care and maintenance

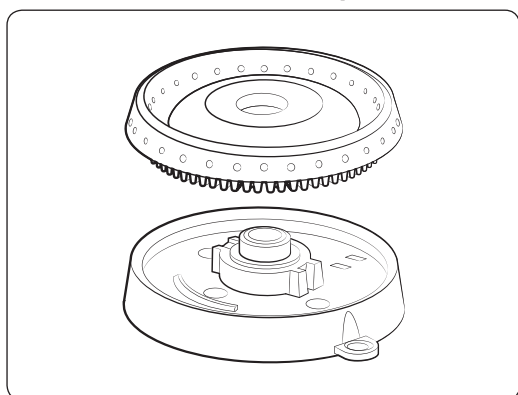


3. Match the burner caps to the burners by size, and then re-install the caps on the burner heads.

CAUTION

Each cap fits on a specific burner head. Verify that each cap is installed and lies flat on the correct head.

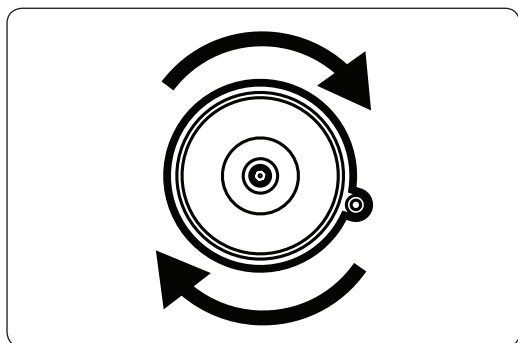
Round Burner head / caps



1. Put the burner heads on the bases as shown at left. The bottom of the burner head fits inside the top of the base.
2. Turn the head until it drops into place. Wiggle each head to verify it is seated properly.
3. Place the burner caps (brass or porcelain) atop the burner rings. The ridge around the bottom of each cap fits around the top of the ring.

CAUTION

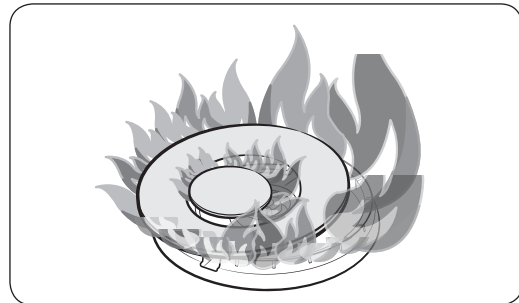
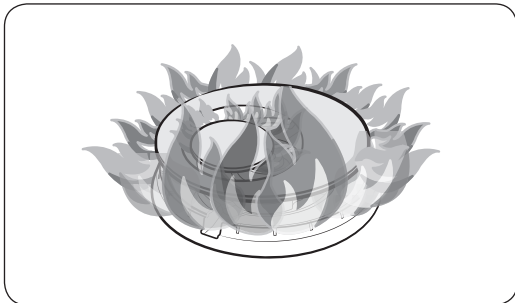
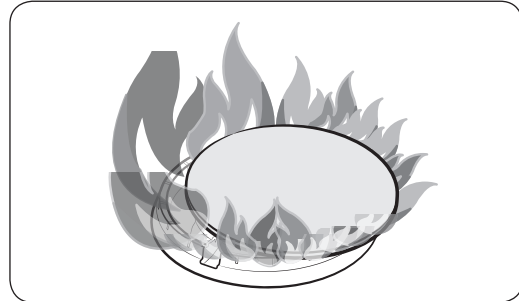
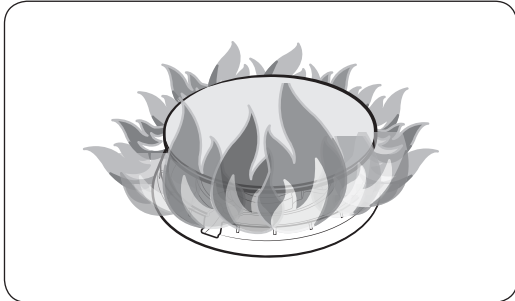
Verify that all burner parts properly seated. If any are askew, disassemble and reassemble them properly.



NOTE

After installing the burners, verify that they will work properly.

Improperly installed components will result in poor ignition or uneven flames.



Troubleshooting

If the cooktop malfunctions, before calling for service, review the tables in this section for a possible resolution of the issue.

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	Burner knob is on, but there is no flame.	Turn the burner knob to OFF.
	There is a gas leak.	<ul style="list-style-type: none"> • Evacuate the room/building/area. • From a neighbor's home, immediately call your gas supplier, and follow their directions. • If you cannot reach your gas supplier, call the fire department.

Surface burner

Problem	Possible causes	Action
All burners do not light.	The cooktop is unplugged.	Make sure the power cord is plugged into a live, grounded outlet.
	Blown fuse; tripped circuit breaker	Replace the fuse or reset the circuit breaker.
	Gas supply not properly connected or turned on	See the Installation Instructions.
Surface burners do not light.	Control knob not set properly.	Push in the control knob and turn it to the Lite position.
	<ul style="list-style-type: none"> • Burner caps not seated. • Burner base misaligned. 	<ul style="list-style-type: none"> • Clean the electrodes. • Put burner cap on burner head. • Align burner base.
A burner clicks during operation.	The control knob has been left in the Lite position.	After burner ignites, turn control knob to desired setting; if issue persists, contact service technician.
The burners do not burn evenly.	Burner components are not assembled correctly.	Review pages 34-36.
	Burners are dirty.	<ul style="list-style-type: none"> • Clean the burner components. • Review pages 30-33.
Very large or yellow burner flames	The wrong burner orifice is installed.	Check burner orifice size; if you have wrong orifice (LP gas instead of natural gas, vice versa) switch to correct orifice (pg. 32).

Warranty and Service

Getting Help

Before you request service:

1. Review the Troubleshooting section of this manual (pg. 37).
2. Familiarize yourself with the cooktop's warranty terms and conditions.
3. If none of the previous suggestions resolves your issue, call Dacor Customer Assurance.

Phone: (800) 793-0093 x2813 (USA, Canada)

Hours of Operation: Mon – Fri, 5:00 am to 5:00 pm Pacific Time

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

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR APPLIANCES

WITHIN THE 50 STATES OF THE USA, THE DISTRICT OF COLUMBIA, AND CANADA*:

FULL 2-YEAR WARRANTY

This warranty applies only to the Dacor Modernist appliance sold to the original purchaser, from the date of the original retail purchase, or the closing date for new construction, whichever period is longer. The warranty is valid on Modernist products purchased new from a Dacor Authorized Dealer or other Dacor-authorized seller.

If, within 2 years of the original purchase date, your Dacor Modernist appliance malfunctions due to material or manufacturing defect, Dacor will restore the appliance to its proper function at no cost to you.

All cosmetic damage (e.g., scratches on stainless steel, paint/porcelain blemishes, etc.) to the appliance or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.

*Warranty is null and void if non-ETL- or non-CUL-approved appliance is transported from the USA.

LIMITATIONS OF COVERAGE

Service is provided by a Dacor-designated service company during regular business hours. These providers are independent entities and are not agents of Dacor.

Dealer displays and model-home display units with a production date greater than 5 years, products sold "As-Is," and units installed for non-residential use (including but not limited to: religious organizations, fire stations, bed and breakfasts, and spas) carry a 1-year parts warranty only. All delivery, installation, labor costs, and other service fees shall be paid by the purchaser.

The warranty is null and void for products that are altered, defaced, or lacking serial numbers and tags.

The owner must provide proof of purchase or closing statement for new construction upon request. All Dacor products must be accessible for service.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

LIMITED FIRST-YEAR WARRANTY

If your Dacor product malfunctions within one year of the original purchase date, due to material or manufacturing defect, Dacor will furnish a new part, FOB factory to replace the defective part.

All delivery, installation, labor costs, and other service fees shall be paid by the purchaser.

What Is Not Covered

- Slight color variations because of differences in painted parts, kitchen lighting, appliance location, etc.
- Service calls to educate the owner on the cooktop's proper use and care.
- Service fees for travel to islands and remote areas (including but not limited to: ferries, toll roads, or other travel expenses).
- Consequential or incidental damage (including but not limited to: food or medicine loss, lost work time, or restaurant meals).
- Appliance malfunction when used for any other than non-commercial, residential operation.
- Consumable parts (e.g., filters, light bulbs).
- Appliance failure due to improper installation.
- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage due to accident, fire, flood, power outages, or other so-called "acts of God."
- Damage to surrounding property (countertops, cabinetry, floors, ceilings, etc.).
- Breakage, discoloration, or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse, or neglect.

Warranty and Service

Out of Warranty

If a service issue occurs beyond the standard warranty period, call anyway. Dacor reviews each issue and customer concern independently to provide the best possible outcome for the customer.

THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE 50 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 TO 1 YEAR FROM THE ORIGINAL PURCHASE DATE. NEVER SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. SHOULD DACOR PREVAIL IN ANY LAWSUIT, DACOR SHALL BE ENTITLED TO REIMBURSEMENT OF ALL COSTS AND EXPENSES (INCLUDING ATTORNEY FEES), FROM THE DACOR CUSTOMER. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not place limitations on the duration of implied warranties, or do not exclude/limit inconsequential damages; therefore, the above exclusions/limitations may not apply to owner. This warranty gives the owner specific legal rights, and the owner may have other rights depending on the state of residence.

Open-Source Announcement

The software included in this product contains open-source software. You may obtain the complete corresponding source code for 3 years after the last shipment of this product by sending emailing: oss.request@samsung.com.

You may also obtain the complete corresponding source code via CD-ROM for a small fee.

The URL, http://opensource.samsung.com/opensource/OVEN_HKM_TZ/seq/0 leads to the download page of the source code made available and open-source license info related to this product. This offer is valid to anyone in receipt of this info.





Dear Valued Customer,

Thank you for purchasing a Dacor Modernist cooktop. We hope it empowers your passion for cooking!

We include a set of brass burner caps to enhance the elegance of your cooktop. Because these caps discolor with use due to the influence of heat on the brass, we also include a set of black porcelain burner caps that you can use instead of the brass if you are concerned about the discoloration, which is not covered by our warranty. You may order new burner caps from us as needed.

We truly hope you enjoy many years of great cooking with your Modernist cooktop. If we can be of service, please contact us at 800-793-0093 x2813.

Sincerely,

The Dacor Customer Assurance Team



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

WARRANTY INFORMATION



IMPORTANT:

Your warranty will not begin 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 for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and we do not consider the sale of such information to be a proper way of expressing our gratitude!

Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ **Email:** _____ **Telephone:** _____

Dealer: _____

City: _____ State: _____ Zip: _____

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

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

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

2. Where did you buy your Dacor appliances?

- | | |
|--|---|
| <input type="checkbox"/> A. Appliance Dealer | <input type="checkbox"/> D. Builder |
| <input type="checkbox"/> B. Kitchen Dealer | <input type="checkbox"/> E. Other _____ |
| <input type="checkbox"/> C. Builder Supplier | |

3. For what purpose was the product purchased?

- | | |
|---|---|
| <input type="checkbox"/> A. Replacement only | <input type="checkbox"/> C. New Home |
| <input type="checkbox"/> B. Part of a Remodel | <input type="checkbox"/> D. Other _____ |

4. What is your household income?

- | | |
|---|---|
| <input type="checkbox"/> A. Under \$75,000 | <input type="checkbox"/> D. \$150,000 - \$200,000 |
| <input type="checkbox"/> B. \$75,000 - \$100,000 | <input type="checkbox"/> E. \$200,000 - \$250,000 |
| <input type="checkbox"/> C. \$100,000 - \$150,000 | <input type="checkbox"/> F. Over \$250,000 |

5. What are the brands of appliances that you have in your kitchen?

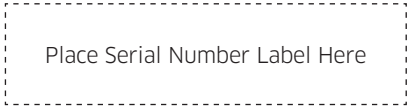
- | | |
|------------------|-----------------------|
| A. Cooktop _____ | C. Dishwasher _____ |
| B. Oven _____ | D. Refrigerator _____ |

6. Would you buy or recommend another Dacor product?

- | | |
|------------------------------|-----------------------------|
| <input type="checkbox"/> Yes | <input type="checkbox"/> 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 giving you the support you deserve.



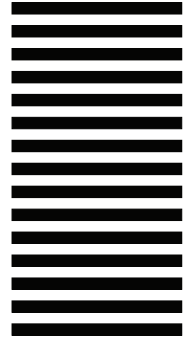
Website: www.Dacor.com
Phone: 1+800+793-0093

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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



fold here



DG68-00927A-01

