

dacor[®]

User Manual

Modernist Pro Range

DOP48M96DL*/DOP36M94DL*

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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 The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Dacor Appliance, read this use and care manual thoroughly, beginning with the **Before you begin** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the Troubleshooting section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
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Hours of Operation: Monday through Friday 6:00 A.M. to 5:00 P.M. Pacific Time

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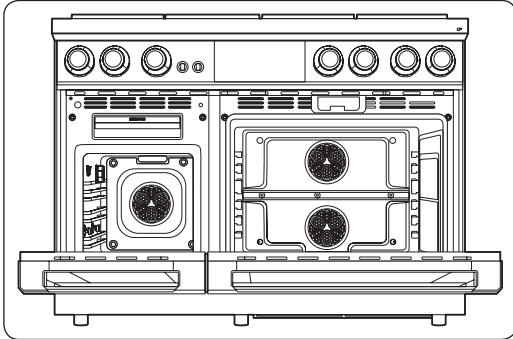
Thank you for choosing Dacor for your home. We are a company built by families for families, and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

Before you begin

Important



- The overall design and/or accessories may differ with the model.

Installer

- To promote safety and minimize problems, read this manual thoroughly before starting the installation. Leave this manual with the user.
- Write the appliance's model/serial numbers in this manual for service/maintenance reference.

User

- Keep this manual for personal reference and for that of inspectors, service personnel, etc.

Clean the oven thoroughly before using it for the first time. Then, remove the accessories, set the oven to Bake, and then run the oven at 400 °F for 1 hour. There will be a distinctive odor. This is normal.

Ensure your kitchen is well ventilated during this conditioning period.

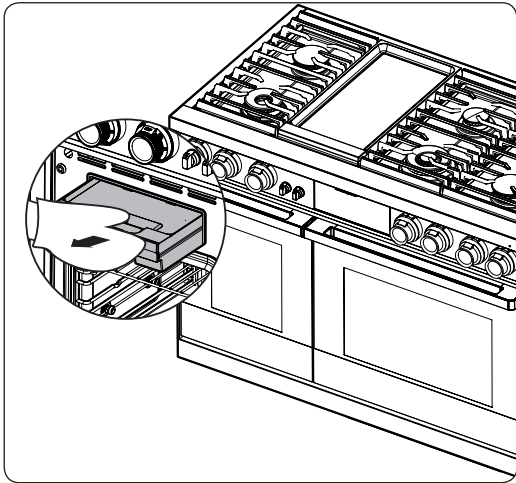
Energy saving tips

- During cooking, the oven door should remain closed except when you turn food over. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, you can switch the oven off 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- To save energy and reduce the time needed for re-heating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.
- Whenever possible, cook more than one item at a time.

Before you begin

Water reservoir

The water reservoir is used for the functions with steam, like Steam Bake, Steam Roast, GreenClean™, Steam, etc. And it is also needed for removing water scale that may form on the oven walls, especially after using functions with steam. Fill it with water in advance of using cooking functions with steam.



1. Pull the water reservoir out.
For 48" Pro range, the water reservoir is located on the left side of the range, just above the oven. It can be pulled out by grasping the handle at the front of the reservoir and just pulling.
For 36" Pro range, the water reservoir is located on the right side of the range, just above the oven. Because the water reservoir for 36" Pro range does not have any handle, press **OPEN/CLOSE RESERVOIR** on the control panel to pull it out. After it comes out, it can be removed by hand.

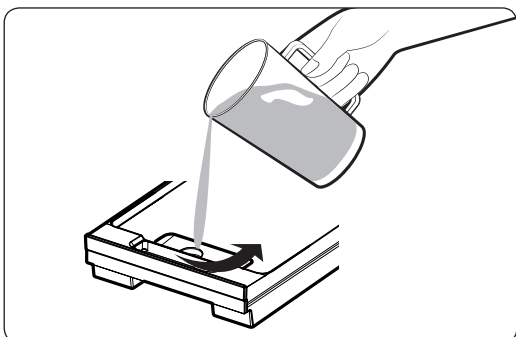
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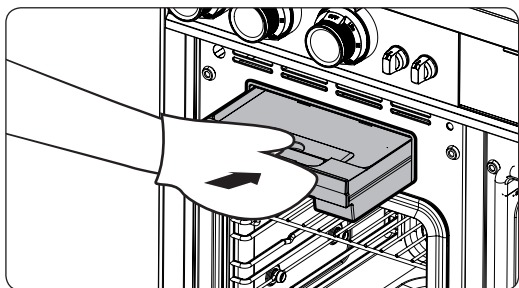
- The water reservoir can be heated by oven operation. Be careful when touching the water reservoir.
- The water reservoir can be completely pulled out from the appliance. It is recommended to check the amount of water filled in. Also, it is possible to fill in the water without pulling out the water reservoir completely.

2. Open the reservoir cap, and then fill the reservoir with tap water.

NOTE

You can open the reservoir by removing the rubber cap or by removing the clear plastic top. To avoid spilling water, filling water through the hole after removing rubber cap is recommended.





3. Replace the cap or the clear plastic.
4. For 48" Pro range, manually push the the water reservoir into the opening. For 36" Pro range, slide the water reservoir into the reservoir slot, and touch **OPEN/CLOSE RESERVOIR**.

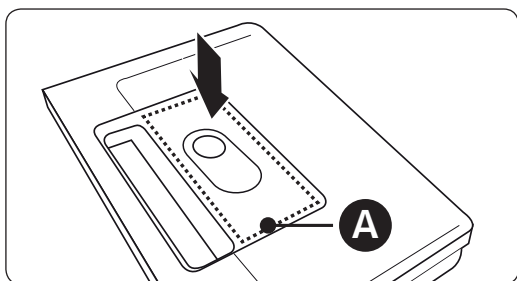
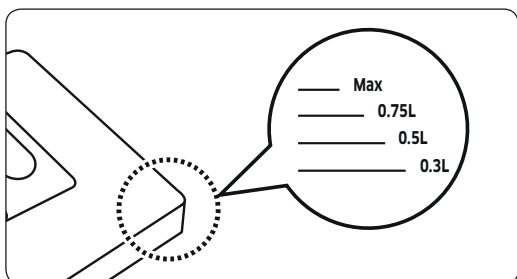
 **NOTE**

- Water reservoir should be pushed enough until the front plate of water reservoir meets the end of reservoir slot.
 - The reservoir slot can be heated with oven operation. Be careful touching water reservoir and reservoir slot.
5. After the water reservoir is pushed back to its original location, close the oven door.

 **NOTE**

Do not exceed the max line. The maximum capacity of water reservoir is as follows.

- DOP48M96DL* : 1500 ml
- DOP36M94DL* : 650 ml



 **NOTE**

Make sure the cap and the upper portion of the water reservoir (**labeled A**) are closed before using the oven.

 **CAUTION**

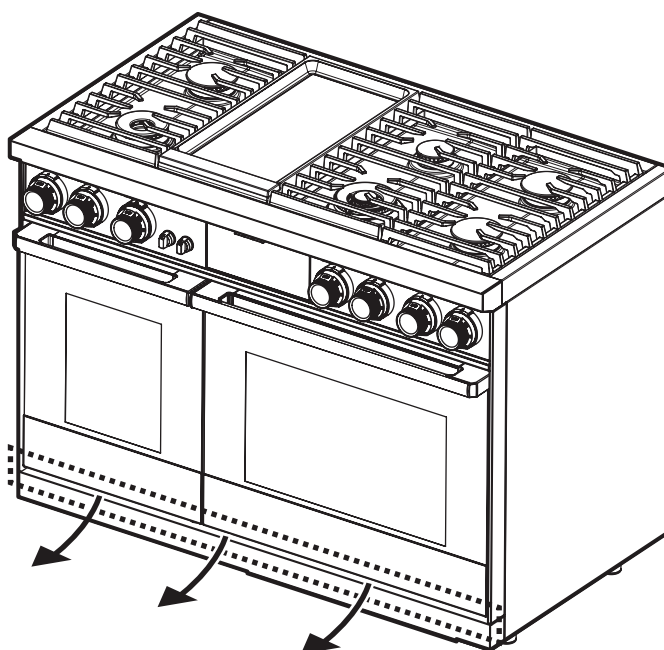
The water reservoir and reservoir slot become hot during cooking. Make sure you wear oven gloves to remove or refill the water reservoir.

Before you begin

Oven vent/cooling vent

The oven vent is located under the oven door. Proper air circulation prevents oven burner combustion problems and ensures good performance.

- Do not block the vent or the area around the vent.
- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt.
- Be careful when operating oven whatever the mode it is. The oven lets very hot air out through the vent.



Regulatory Notice

1. FCC Notice

CAUTION

FCC CAUTION: Any changes or 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 following two conditions:

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

For products available in the US/Canadian markets, 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 in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause 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

Regulatory Notice

- 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 inches (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 Notice

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

This Class B digital apparatus complies with Canadian ICES-003.

For products available in the US/Canadian markets, 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 is at least 8 inches (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 found to comply 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 in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit 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 antennae.
- Increasing the distance between the unit and receiver.
- Connecting the equipment to an outlet that is on a different circuit than the radio or TV.

Important safety instructions

WARNING: Failure to follow the instructions in this manual exactly may cause a fire or explosion, and, consequently, property damage, personal injury, or death.

- **DO NOT** keep or use gasoline or other flammable products near this appliance.
- **IF YOU SMELL GAS:**
 - **DO NOT** light any appliances.
 - **DO NOT** touch any electrical switches.
 - **DO NOT** use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone, and follow the supplier's instructions. (If you cannot reach your gas supplier, call the fire department.)
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

ANTI-TIP DEVICE

WARNING

To reduce the risk of tipping the range, the range must be secured by a properly installed Anti-Tip device. **AFTER THE RANGE HAS BEEN INSTALLED, CONFIRM THAT THE ANTI-TIP DEVICE HAS BEEN PROPERLY INSTALLED AND VERIFY THAT THE ANTI-TIP DEVICE IS PROPERLY ENGAGED.** Refer to the installation manual for instructions.

- a) If the anti-tip device is not installed, a child or adult can tip the range and be killed.
- b) Verify the anti-tip device has been properly installed and engaged at the rear right (or rear left) of the range bottom.

-
- c) If you move the range and then move it back into place, ensure the anti-tip device is re-engaged at the right or left rear of the range bottom.
 - d) Do not operate the range without the anti-tip device in place and engaged.
 - e) Failure to do so can result in death or serious burns to children or adults.

**! WARNING**

Do not step, lean, or sit on the oven door of the range. You can cause the range to tip, resulting in burns or serious injuries.

Confirm that the Anti-Tip device is installed properly. Then, to verify that the Anti-Tip device is engaged, grasp the top rear edge of the range and carefully attempt to tilt it forward. The Anti-Tip device should prevent the range from tilting forward more than a few inches.

If you pull the range out from the wall for any reason, make sure the anti-tip device is properly engaged when you push the range back against the wall. If it is not, there is a risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Never completely remove the leveling legs. If you remove the leveling legs, the range will not be secured to the anti-tip device properly.

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 injuries, and/or death, observe the following precautions.

- **Do not touch** any surface, component, or mechanism of the range during or immediately after cooking.
- **Learn** where and how to shut off the valve that feeds gas to the range.
- **Make sure** the **anti-tip device** is properly installed on the range. See the installation instructions for more information.
- **Do not let children near** the range. Do not let children go into the range or onto the range. Do not let children play with the range or any part(s) of the range. Do not leave children unattended in the kitchen when the range is in use. For children's safety, we recommend utilizing the control/door lockout feature.
- **Remove** all packaging before operating the range to keep this material from catching fire. Keep all packaging away from children. Properly dispose of packaging as soon as the range is unpacked.
- **Do not keep** objects of interest to children on or around the range.
- **Do not operate** the range if it is damaged in any way, if it malfunctions, or is missing parts.
- **Do not use** the range as a space heater. Use the range for cooking only.
- **Do not use** oven cleaners or oven liners in or around any part of the oven.
- **Use** only dry pot holders.
- **Do not use** the range to heat sealed food containers. Do not use the range to heat sealed food containers.

Important safety instructions

- **Do not strike** the oven glass.
- When disposing of the range, **cut off** the power cord and **remove** the door to prevent children and animals from getting trapped.
- **Unplug** the range before service/maintenance.
- **Make sure** all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C). Poultry should always be cooked to an internal temperature of 180 °F (82 °C).
- Do not make any attempt to operate the electric ignition rangetop burners during an electrical power failure.
- Keep the appliance area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.
- **Teach** children not to touch or play with the controls or any part of the range. We recommend you utilize the control / door lockout feature to reduce the risk of misuse by children.
- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with a gas range unless the hood and range have been designed and tested in accordance with 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.

Fire safety

WARNING

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

- **Do not store/place/use** combustible materials (e.g., paper, plastic, pot holders, linens, gasoline, alcohol) near the range.
- **Do not wear** loose fitting or hanging garments while using the range.
- To avoid grease buildup, **regularly clean** the vents.
- **Do not let** pot holders or other flammable materials touch a heating element. Do not use a towel or other bulky cloth in place of 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 containers to burst and result in injury.
 - Do not use the oven for storage. Paper and other flammable items stored in the oven can ignite.
 - **Do not** leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
 - **Do not put** any combustible material or items around the range.

Gas safety

WARNING

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

If you smell gas:

- **Close the valve** and do not use the range.
- **Do not light** a match, candle, or cigarette.
- **Do not turn on** any gas or electric appliances.
- **Do not touch** any electrical switches or plug in a power cord.
- **Do not use** any phone in your building.
- **Evacuate** everyone from the building.
- **Immediately call** your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Checking for gas leaks

- Leak-testing the appliance must be done according to 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. When not sure, call for professional help.

Important safety instructions

Electrical and grounding safety

WARNING

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

- Plug the range into a grounded 3-prong outlet.
- **Do not remove** the ground prong.
- **Do not use** an adapter or an extension cord.
- **Do not use** a damaged power plug, power cord, or loose power outlet.
- **Do not modify** the power plug, cord, or outlet.
- **Do not put** a fuse in a neutral or ground circuit.
- Use a dedicated 240 Vac , 60 Hz, 50 Amp breaker for the **48" Range** and a 40 Amp breaker for the **36" Range**. A time-delay fuse or circuit breaker is recommended. Do not plug more than one appliance into this circuit.
- **Do not connect** the ground wire to plastic plumbing lines, gas lines, or hot water pipes.
- This range **must be Earth grounded**. If the range malfunctions or breaks down, grounding reduces the risk of electric shock by providing a safe path for the current. This range's power cord has a grounding plug, which must be firmly plugged into an outlet that is properly installed and grounded according to local regulations. If you are not sure your electrical outlet is properly grounded, have it checked by a licensed electrician.
- The range is supplied with a 4-pronged grounded plug. This cord must be plugged into a mating, grounded 4-prong outlet that meets all local codes and ordinances. If codes permit the use of a separate ground wire, we recommend that a qualified electrician determine the proper path for this ground wire.
- Electrical service to the range must conform to local codes. Barring local codes, it should meet the latest ANSI/NFPA No. 70 - Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 - Latest Revisions.
- The range owner shall ensure that the proper electrical service is provided for the range.

Installation safety

WARNING

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

- The appliance should be installed and properly grounded by a qualified installer, as specified in the Installation Instructions. Adjustments and service should be performed only by qualified installer or service technician.
- **Do not try** to service/modify/replace the appliance or any part of it unless specifically recommended in this manual. All other service should be performed by a qualified technician.
- Use only new, flexible connectors when installing the appliance.
- **Make sure** the anti-tip device is properly installed on the range. See the installation instructions for more information.
- Due to the size and weight of the range, have **two or more people** move the range.
- **Remove** all tape and packaging materials.
- After unpacking the range, remove all accessories from inside and around it. (Cautiously handle the heavy grates and griddles.)
- **Make sure** no parts came loose during shipping.
- **Make sure** your range is correctly installed / adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use. For your range to utilize LP gas, the installer must replace every surface burner orifice with the provided LP orifice set, and reverse the GPR adapter. These adjustments must be made by a qualified technician according to manufacturer instructions and local regulations. The qualified agency performing this work shall be responsible for the gas conversion.
- Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range 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.

Important safety instructions

Location safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- This range is for indoor, household use only. **Do not install** the range outdoors or anywhere that it will be exposed to weather/water or wind/strong drafts.
- **Do not install** the range in a place which is exposed to a strong draft.
- Select a level, well-constructed floor that can support the range's weight. Synthetic flooring, such as linoleum, must withstand 180 °F (82 °C) temperatures without shrinking, warping, or discoloring. **Do not install** the range directly over interior kitchen carpeting unless a sheet of ¼ inch plywood or a similar insulator is placed between the range and carpeting.
- If the range is located near a window, **do not hang** long curtains or paper blinds on that window.
- For the range to ventilate properly, make sure the range's vents are not blocked, and that there is enough clearance at the top, back, sides, and underneath the range. The vents allow the necessary exhaust for the range to operate properly with correct combustion.
- **Make sure** the wall coverings around the range can withstand heat up to 200 °F (93 °C) generated by the range.
- Cabinet storage above the surface of the range should be avoided. If cabinet storage above the range is necessary, allow a minimum clearance of 30 inches (76.2 cm) between the cooking surface and the bottom of the cabinets or install a range hood that projects horizontally a minimum of 5 inches (12.7 cm) beyond the bottom of the cabinets.
- **Locate** the range out of kitchen traffic paths and drafty locations to prevent poor air circulation.
- If the range is located near a window, **NEVER** hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, causing a fire hazard.

Cooktop safety

WARNING

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

- **Make sure** all burners are off when not in use.
- **Do not use** aluminium foil to line the grates or any part of the cooktop. This can cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. **Do not leave** burners unattended on medium or high heat settings.
- Before igniting, make sure all burner caps are properly in place and all burners are level.
- **Always use** the LITE position when igniting the burners and make sure the burners have ignited. If ignition fails, turn the knob to OFF and wait until the gas has dissipated.
- When you set a burner to simmer, **do not turn** the knob quickly. Make sure the flame stays on.
- **Do not place** any objects other than cookware on the cooktop.
- This appliance is designed for use with a wok or wok ring attachment.
- To flame food, you must have a ventilation hood. When you flame food, the hood must be on.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Before removing any parts of the burner for cleaning, make sure the range is off and completely cool.
- After cleaning the burner spreader, make sure it is completely dry before re-assembling.
- **Make sure** the spark mark on the dual burner spreader is placed beside the electrode when it is assembled.
- To avoid carbon monoxide poisoning, do not pour water into the cooktop well while cleaning.
- Select cookware that is designed for cooktop cooking. Use recommended cookware not larger than the cooktop grates. Adjust the burner flames so that the flames do not extend beyond the bottom of the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, do not use cookware that is substantially larger than the grate.
- Make sure cookware handles are turned to the side or rear of the cooktop, but not over other surface burners.
- Stand away from the range while frying.
- Always heat frying oils slowly, and watch as they heat. If you are frying foods at high heat, carefully watch during the cooking process. If you are going to use a combination of fats or oils when frying, mix them together before heating.

Important safety instructions

- Use a deep-fryer thermometer whenever possible. This prevents overheating the fryer beyond the smoking point.
- Use a minimum amount of oil when shallow pan-frying or deep-frying. Avoid cooking unfrozen food or food with excessive amounts of ice.
- Before moving cookware full of fats or oils, make sure it has completely cooled.
- To prevent delayed eruptive boiling, always allow heated liquids to stand at least 20 seconds after you have turned off the burner so that the temperature in the liquid can stabilize. In the event of scalding, follow these first aid instructions:
 1. Immerse the scalded area in cool or lukewarm water for at least 10 minutes.
 2. Do not apply any creams, oils, or lotions.
 3. Cover with a clean, dry cloth.
- Place pots in the center of the grate. Do not place a pot larger than 9" in diameter on the rear burners. If you place an oversized pot in the wrong position, it might disrupt necessary air circulation and make the flame on the burner sputter and burn inefficiently.
- **Do not wear** loose or hanging garments when using the range. They could ignite and burn you if they touch a surface burner.
- **Never leave** plastic items on the appliance. Hot air from the vent can melt or ignite plastic items or cause a build up of dangerous pressure in closed plastic containers.
- **Do not place** portable appliances, or any other object other than cookware on the cooktop. Damage or fire could occur if the cooktop is hot.
- **Always make sure** foods being fried are thawed and dry. Moisture of any kind can cause hot fat to bubble up and over the sides of the pan.
- **Always make sure** the controls are OFF and the grates are cool before you remove them to prevent any possibility of being burned.
- **Do not put** any combustible material or items around the range.
- **Take care** that your hands do not touch the burners when they are on. Turn off the burners when you change a pan or pot.
- To warm liquid such as sauces, stir it while warming.

Oven safety

WARNING

To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- **Do not use** the oven for non-cooking purposes such as drying clothes or storage. Use the oven for cooking only.
- **Make sure** the oven racks are placed on the same level on each side.
- **Do not damage, move, or clean** the door gasket.
- **Do not spray** water on the oven glass while the oven is on or just after you have turned it off.
- **Do not use** aluminium foil or foil liners anywhere in the oven. Do not use aluminium foil or similar material to cover any holes or passages in the oven bottom or to cover an oven rack. This can cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Stand away from the oven when opening the oven door.
- Keep the oven free from grease buildup.
- When repositioning the oven racks, **make sure** the oven is completely cool.
- **Do not** leave plastic items inside the oven.
- To avoid damaging the burner control knobs or oven control, always bake and/or broil with the oven door closed.
- **Do not broil** meat too close to the broil element. Trim excess fat from meat before cooking.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- **NEVER cover** any slots, holes, or passages in the oven bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

CAUTION

Do not attempt to operate the oven during a power failure.

If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven may begin to operate again. Food left unattended could catch fire or spoil.

Important safety instructions

Self-cleaning oven safety

WARNING

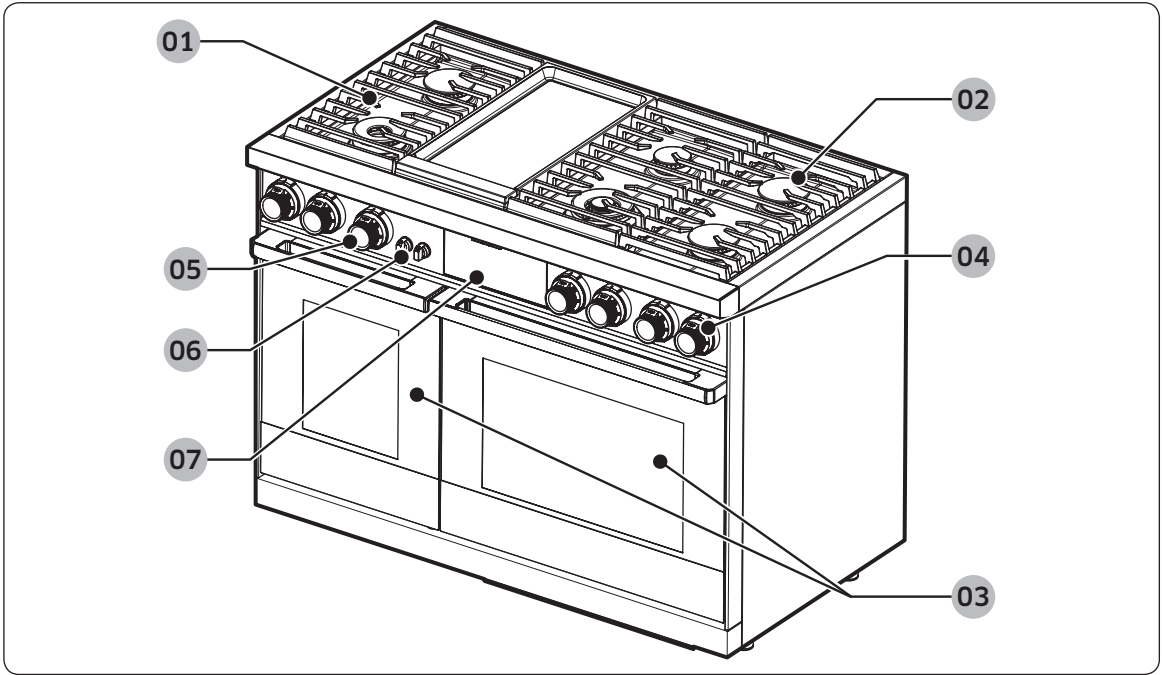
To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.

- The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. The range is extremely hot during a self-cleaning cycle. **Do not touch** any surfaces of the range during a self-cleaning cycle.
- Keep children away from the oven during a self-cleaning cycle.
- Before starting a self-cleaning cycle, **remove** all racks, cookware, and utensils from the oven. Only porcelain-coated oven racks may be left in the oven.
- Before starting a self-cleaning cycle, wipe grease and food soils from the oven.
- When opening the door after a self-cleaning cycle, stand away from the oven.
- If the self-cleaning cycle malfunctions, turn off the oven, turn off the power breaker, and contact a qualified service technician.

Overview

Layout

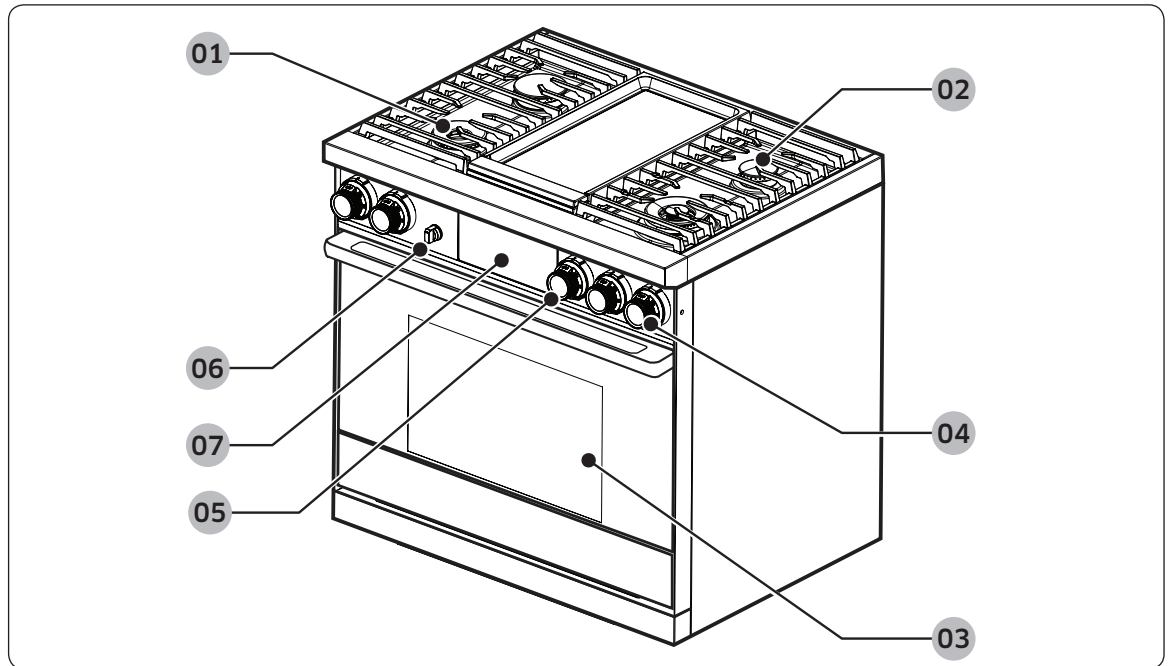
48" Model: DOP48M96DL*



| | |
|-------------------------------|--|
| 01 Spill tray | 02 Surface burners |
| 03 Removable oven door | 04 Surface burner knobs (6 pcs) |
| 05 Griddle knob | 06 Knob (Manual oven lighting) |
| 07 Control panel | |

Overview

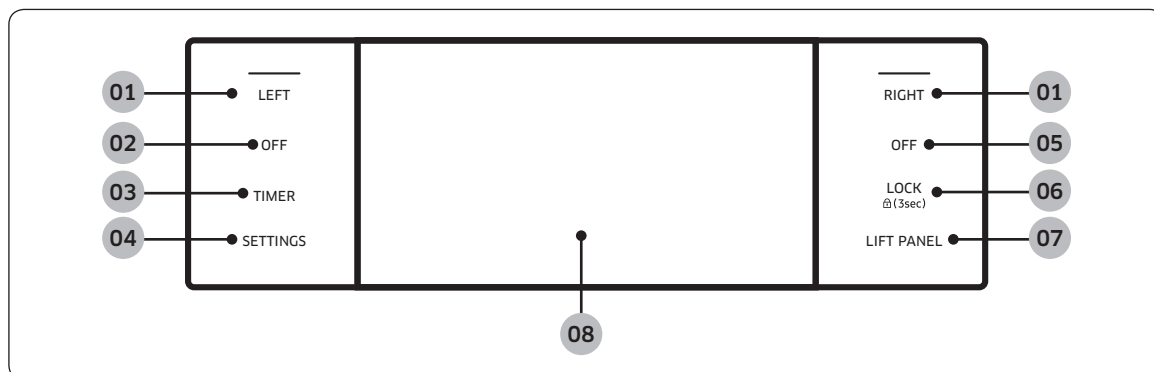
36" Model: DOP36M94DL*



| | |
|-------------------------------|--|
| 01 Spill tray | 02 Surface burners |
| 03 Removable oven door | 04 Surface burner knobs (4 pcs) |
| 05 Griddle knob | 06 Knob (Manual oven lighting) |
| 07 Control panel | |

Overview

Control panel (DOP48M96DL* Only)



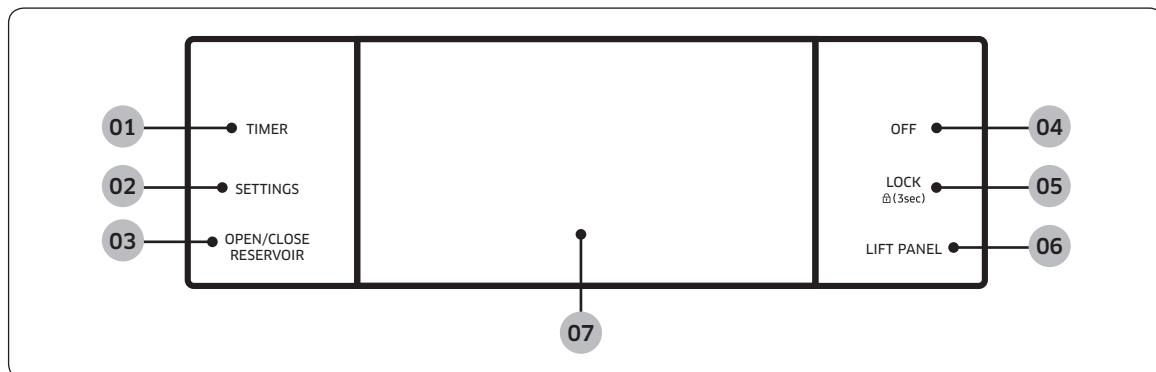
- 01 LEFT, RIGHT:** Use to display the left oven or right oven mode screen on the display. Touching here does not turn the ovens on or off. It only displays their current status.
- 02 OFF:** Use to cancel when left oven is cooking.
- 03 TIMER:** Use to display the set Timer screen.
- 04 SETTINGS:** Use to display the Setting screen.
- 05 OFF:** Use to cancel when right oven is cooking.
- 06 CONTROL LOCKOUT:** If you touch and hold this key for 3 seconds, all oven function will be disabled.
- 07 LIFT PANEL:** Touch to tilt or flatten the panel.
- 08 Display:** Swipe to navigate through the menus and tap to select a desired setting.

NOTE

If you tap or touch the display while wearing plastic or oven gloves, the display will not operate properly. Take the gloves off first, and then tap with a bare finger.

Overview

Control panel (DOP36M94DL* Only)

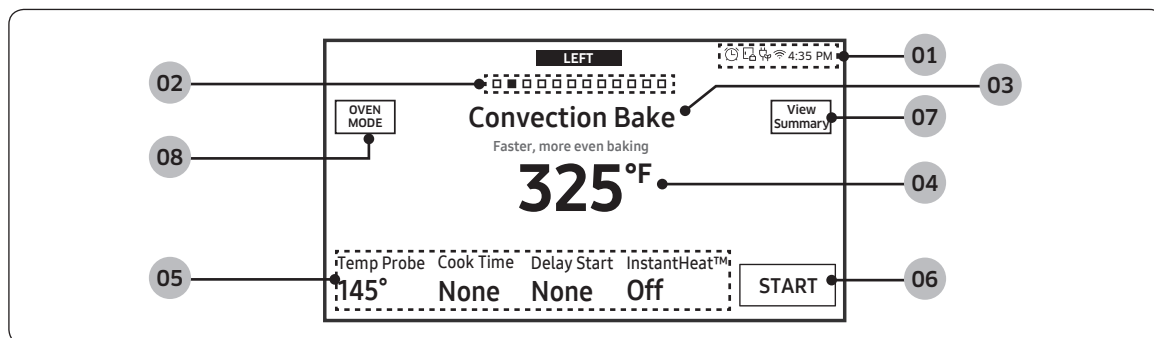


- 01 TIMER:** Use to display the set Timer screen.
- 02 SETTINGS:** Use to display the Setting screen.
- 03 OPEN/CLOSE RESERVOIR:** Touch to open or close the water reservoir.
- 04 OFF:** Use to cancel when oven is in a cooking mode.
- 05 CONTROL LOCKOUT:** Use to lock the appliance.
- 06 LIFT PANEL:** Use to tilt or flatten the display.
- 07 Display:** Swipe to navigate through the menus and tap to select a desired setting.

NOTE

If you tap or touch the display while wearing plastic or oven gloves, the display will not operate properly. Take the gloves off first, and then tap with a bare finger.

Display (DOP48M96DL* Only)



01 Indicator area

- **Timer** (🕒): When the timer is set, the timer indicator is displayed. When more than 2 timers are set, the number of set timer is shown.
- **Door lock** (🔒): Displayed when the oven door is locked.
- **Wi-Fi** (📶): Shows Wi-Fi signal strength in 5 steps. When Wi-Fi is disconnected, 📶 is shown.
- **12 hour energy saving** (🌙): Displayed when 12 hour energy saving is turned on.
- **Current time**: The current time is displayed.

02 Page indicator: Shows location of current mode.

03 Mode: The current or selected menu is displayed with a mode description.

04 Temperature: The current or selected temperature is displayed. When you tap this area, the temperature adjustment screen is displayed.

05 Information area

- **Temp Probe**: The set temperature of the temp probe is displayed. When you tap this area, the Temp Probe screen is displayed.
- **Cook Time**: The cooking time is displayed. When you tap this area, the cooking time screen is displayed.
- **Delay Start**: The delay start time is displayed. When you tap this area, the Delay Start screen is displayed.
- **InstantHeat™**: Indicates if the InstantHeat™ feature is on or off. (Only displayed when you are using the Convection Bake or Convection Roast mode.)
- **Steam**: The steam level is displayed. When you tap this area, the steam level screen is displayed. (Only displayed when you are using the Steam Bake or Steam Roast mode.)

06 START: Tap to start the oven using the displayed settings.

07 View Summary: When you tap this area, cooking modes of left and right oven are displayed.

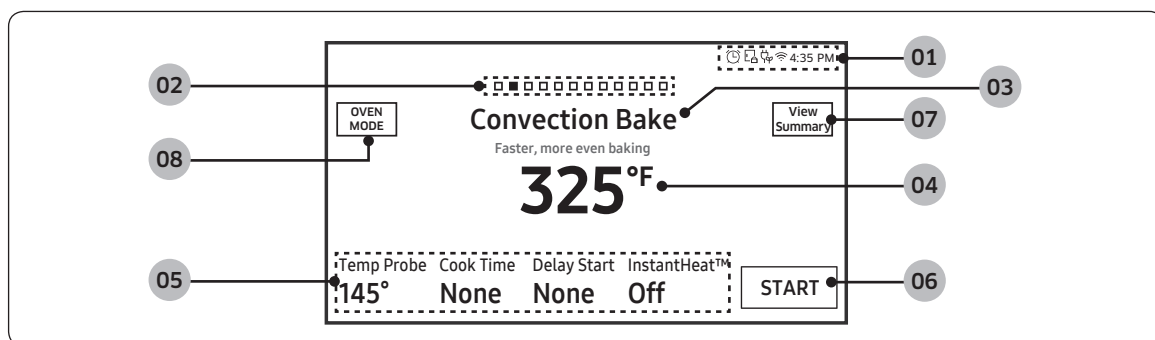
08 OVEN MODE: Tap to display mode select menu.

NOTE

The display in the manual could be different from the actual one.

Overview

Display (DOP36M96DL* Only)



01 Indicator area

- **Timer** (⌚): When the timer is set, the timer indicator is displayed. When more than 2 timers are set, the number of set timer is shown.
- **Door lock** (🔒): Displayed when the oven door is locked.
- **Wi-Fi** (📶): Shows Wi-Fi signal strength in 5 steps. When Wi-Fi is disconnected, 📶 is shown.
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06 START: Tap to start the oven using the displayed settings.

07 View Summary: When you tap this area, cooking modes of left and right oven are displayed.

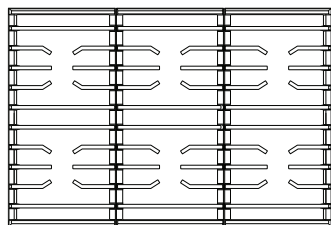
08 OVEN MODE: Tap to display mode select menu.

📖 NOTE

The display in the manual could be different from the actual one.

What's included

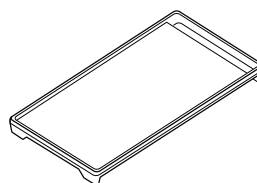
Parts list - DOP48M96DL*



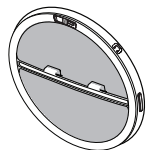
Grates (3)



Burner heads (6) and Burner caps (7)



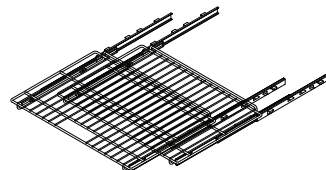
Griddle (1)



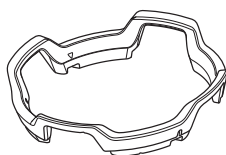
Convection filter (3)



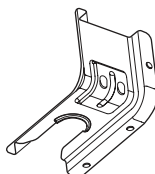
Temp. Probe (2)



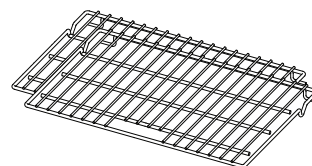
Glide racks (2)



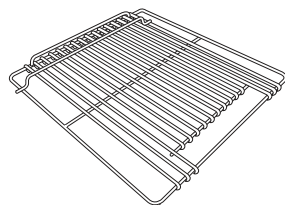
WOK ring (1)



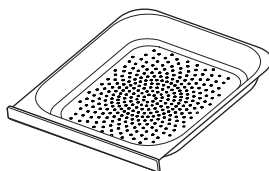
Anti-tip bracket (1)



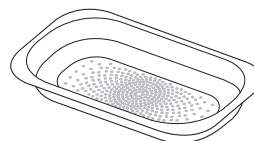
Wire rack (1)



Small rack (1)*



Steam tray (2)*



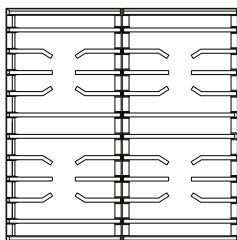
Half steam tray (2)*

NOTE

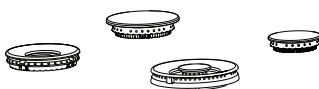
- The range is supplied with two different types of burner caps (brass and porcelain) to suit the customer's preference.
- Parts with asterisk (*) is only for Steam oven.
- Dacor provides 1 (half) steam tray with holes and 1 (half) steam tray without holes.

Overview

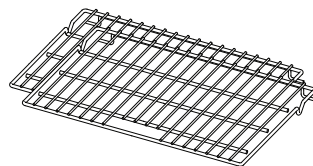
Parts list - DOP36M94DL*



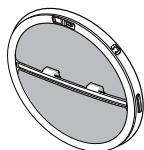
Grates (2)



Burner heads (4) and Burner caps (5)



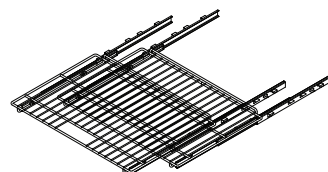
Wire rack (1)



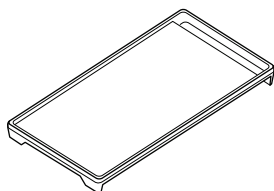
Convection filter (2)



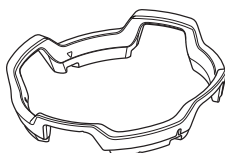
Temp. Probe (1)



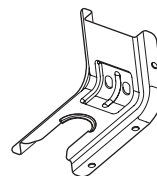
Glide racks (2)



Griddle (1)



WOK ring (1)



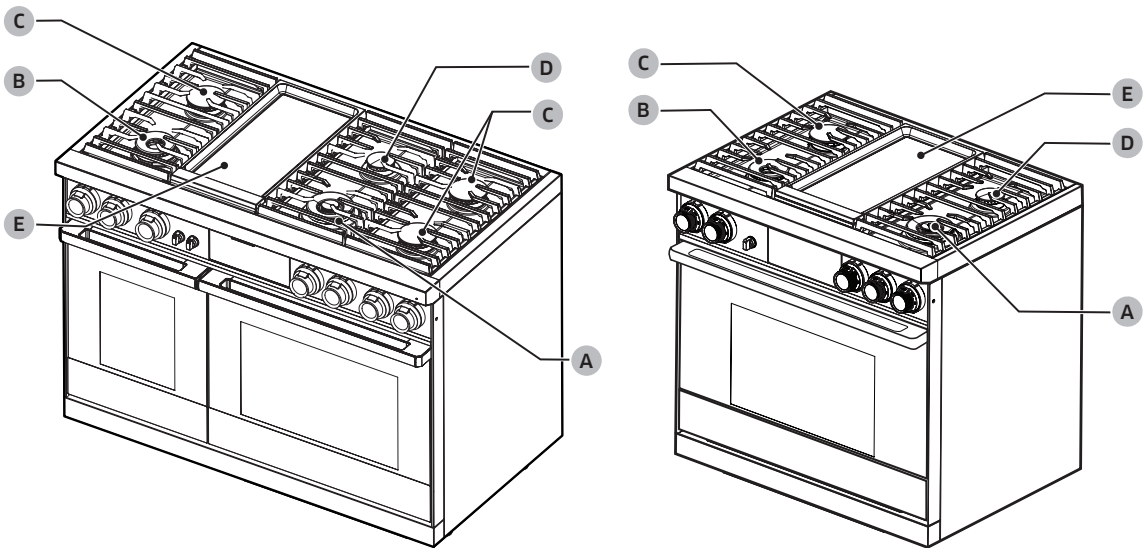
Anti-tip bracket (1)

The range is supplied with two different types of burner caps (brass and porcelain) to suit the customer's preference.

Using the cooktop

Burners

There are four different types of burners on your range. See the diagram below for heat output and location. Each burner generates a spark when the knob is rotated to the "flame symbol" spark position. (do not use the cooktop if the spark is not activated). When the burner lights up, the spark stops automatically. The Gaskets under the burners prevent spilled liquids from leaking into the range's internal parts. The range comes with two sets of burner caps, brass and porcelain (black), to suit your taste.



DOP48M96DL*

DOP36M94DL*

| | |
|---|---------------------------|
| A | 22K BTU Dual burner |
| B | 18K BTU Dual burner |
| C | 16K BTU Stack dual burner |
| D | 9K BTU Stack dual burner |
| E | 1.4 KW Electric griddle |

Using the cooktop

Each burner is designed for specific cooking purpose as below table.

| Burner | Position | Purpose | Food type |
|---------------------------|--------------------------------|-----------------------------------|---------------------------------------|
| Dual burner 22 kBTU | Center Front (CF) ¹ | Power heating/ Low simmering | Boiling food, tomato sauce |
| | Right Front (RF) ² | | |
| Dual burner 18 kBTU | Left Front (LF) | Quick heating/ Low simmering | General purpose cooking |
| Stack dual burner 16 kBTU | Left Rear (LR), | General heating/ Low simmering | General food, casseroles |
| | Right Front (RF) ¹ | | |
| | Right Rear (RR) ¹ | | |
| Stack dual burner 9 kBTU | Center Rear (CR) ¹ | | |
| | Right Rear (RR) ² | | |
| Electric griddle 1.4 kW | Center | Provide extra cooking surface | Meat, pancakes, bacons, fried eggs |

- ¹ Only 48 inch model.
- ² Only 36 inch model.

Special cooktop features

Perma-Flame™

The Perma-Flame instant re-ignition feature automatically re-lights a burner quickly if it goes out. With Perma-Flame, your cooking experience is uninterrupted because the flame is re-ignited at the same level as when it went out.

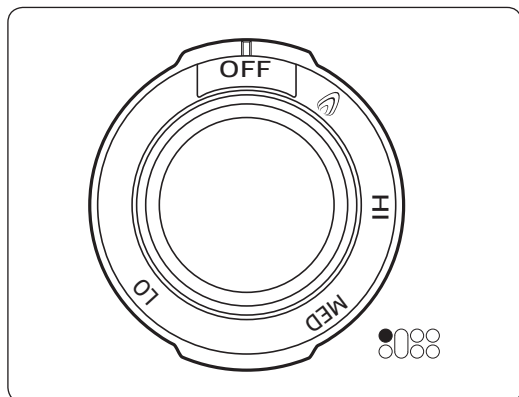
Smart Flame™

Smart Flame technology reduces the temperature under the fingers of the porcelain-coated cast iron grates. Smart-Flame extends grate life and protects the finish.

SimmerSear™

Dacor's exclusive precision burner control system. It allows you to cook with a wide range of heat settings, from simmer to sear.

Ignition



NOTE

Each knob for surface burner has its corresponding burner. The location of corresponding burner is marked next to the knob.

To light a burner, follow below steps.

1. Push in the knob and turn it counter clockwise to the Lite position. The igniter for the burner will Spark repeatedly until it lights. The spark makes a “clicking” sound. The burner should light within four seconds. The flame should burn evenly around the perimeter of the burner, except underneath each grate support finger, where the flame height is reduced by Dacor’s Smart Flame feature. A normal flame is steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial operation. This will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas. If a burner does not ignite, the igniter continues to spark or if the flame is not spread evenly around the burner cap, see the **Troubleshooting** section on page 128.
2. Place the cooking utensil on the grate.
3. Adjust the flame to the level necessary to perform the desired cooking process.

NOTE

- When a burner knob is set to LO, the igniter may continue to spark if the burner is cold. The burner will stop sparking when warm. To reduce cold burner sparking, set the knob to HIGH for about 60 seconds, then right the flame to cook. The igniter will also spark automatically if the flame is distorted by a draft or by the household ventilation system. Eliminate any drafts or reduce the ventilation blower speed to reduce this type of problem.
- Turn off burner immediately if a spark is not produced, check if the electricity is available. If there is a power failure, follow the Manual Ignition instructions.

Using the cooktop

Tips

- Food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. Maintaining a higher boil than necessary wastes energy and cooks moisture, food flavor and nutrients out of the food.
- Use a low or medium flame when cooking with utensils that are poor conductors of heat, such as glass, ceramic or cast iron. Reduce the flame until it covers approximately 1/3 of the utensil diameter. Doing so will ensure even heating and reduce the likelihood of burning or scorching the food.

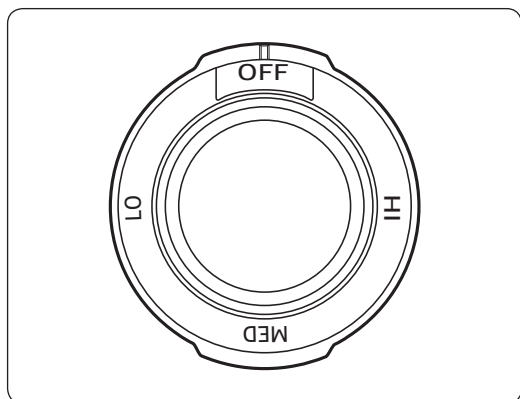
Manual ignition

If there is a power failure, you can ignite the burner manually. Use caution when doing this.

1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in the control knob for that burner, and then turn it to the Lite position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Flame level

The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.



NOTE

The control knob for griddle is different from other knobs. It does not include "flame symbol" and should be turned "clockwise", while other knobs should be turned counter clockwise for ignition.

Before using burner knobs...

To prevent accidental growth or diminishing in flame size, each burner knob only can be operated by push-turn method.

Also, it has stop points so that the user can encounter stop points when turning the knob. When encounter stop points, user should push-turn again to turn the knob. The knob can be turned only if the user intends to change flame size.

Cookware

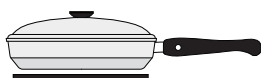
⚠ WARNING

- Cookware with rough bottoms can cause permanent damage to the coated surfaces.
- To avoid burns and scalding, always turn pan handles to a position where they cannot be easily hit. Also, handles should not extend over adjacent burners. Always set utensils gently onto the grates and center them so that they are well-balanced.
- Do not drag cookware across the grates. Sliding may damage the finish. Lift utensils to reposition them. Do not drop them on the grate.
- To avoid burns or fire hazard, reduce the flame level if it extends beyond the bottom of the utensil. A flame that extends up the sides of the utensil is potentially dangerous.
- When using glass cookware, make sure it is designed for cooktop cooking.
- Never leave plastic items on the cooktop nor the front of the range. Hot air from the vent can melt or ignite plastic items or cause a building up of dangerous pressure in closed plastic containers.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

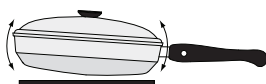
For overall safety and best performance, select the correct cooking utensil for the food being cooked. Improperly selected cooking utensils will not cook evenly or efficiently.

Use cookware that:

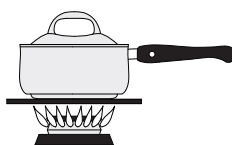
- Has flat, smooth bottoms and is well balanced
- Has tight fitting lids to keep heat, odors and steam in
- Well-balanced with the handle weighing less than the main portion of the pot or pan.



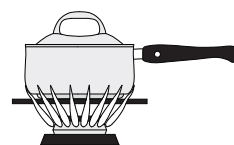
Recommended



Not recommended



Recommended



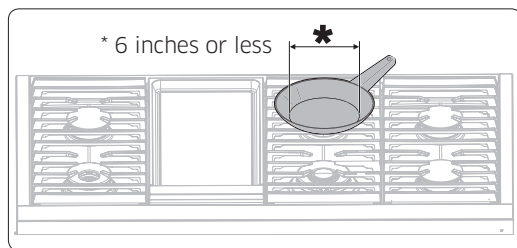
Not recommended

Using the cooktop

Material characteristics

- **Aluminum:** An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- **Copper:** An excellent heat conductor but discolors easily.
- **Stainless steel:** A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- **Cast-Iron:** A poor conductor but retains heat very well.
- **Enamelware:** Heating characteristics depend on the base material.
- **Glass:** A slow heat conductor. Use only glass cookware that is specified for cooktop cooking or oven use.

Size limitations



⚠ WARNING

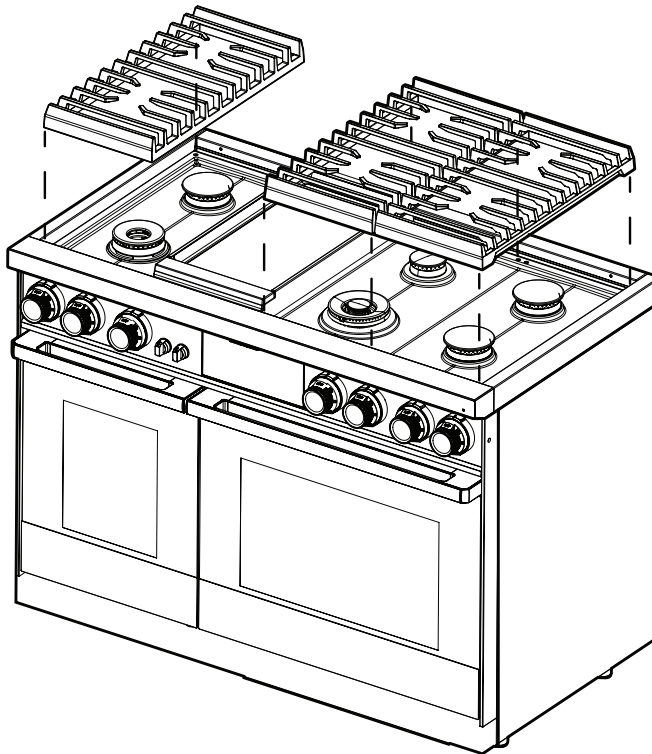
Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the large burner, this size pan may tip over and cause injury. This cookware may tip over. Use the rear burners for this small sized cookware.

Grates

Gently set the grates on the top of the spill tray. Put the legs of each grate into the corresponding dimples.

 **NOTE**

The grates are heavy. Be careful handling the grates.



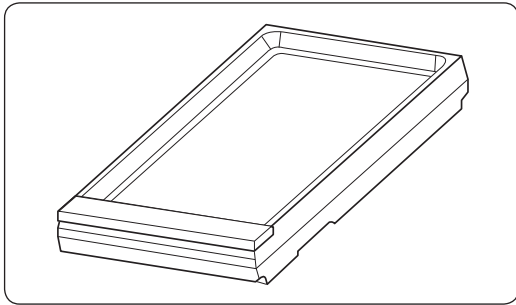
 **NOTE**

Before installing grates, please check the words under the grates. The words inform you where the front side is and the proper position of grate, right, center or left.

Using the cooktop

Griddle

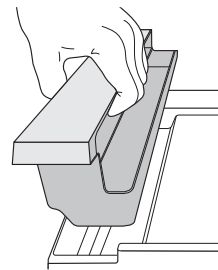
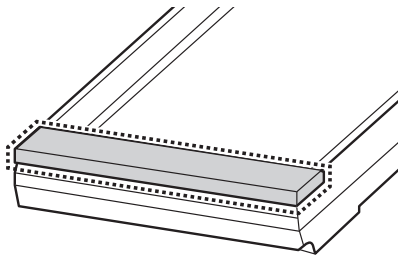
For best results, allow the griddle to preheat on HIGH for about 10 minutes before you start cooking. Turn down to the desired cook setting.



1. Before using the griddle for the first time, wash it in hot, soapy water. Rinse it and allow it to dry thoroughly.
2. With all of the burners off and the range cool to the touch, put the griddle on the second place from the left, which is its original place.

NOTE

The grease trap goes toward the front of the range. The grease trap can be separated by grasping the handle and lifting it. You can empty the grease trap after it is cooled down.



The information for preheating is as below table.

| Type of Food | Preheating time | Preheat setting | Cook setting |
|--------------------|-----------------|-----------------|--------------|
| Pancakes | 8-10 min. | HI | MED-HI |
| Hamburgers | 15-20 min. | HI | HI |
| Fried Eggs | 8-10 min. | HI | MED-HI |
| Bacon | 15-20 min. | HI | HI |
| Breakfast Sausages | 8-10 min. | HI | MED-HI |

 **CAUTION**

- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
- The griddle may become very hot when you use the cooktop or oven. Use oven gloves when placing or removing the griddle.
- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes, for example, as a cutting board or a storage shelf.
- Do not cook excessively greasy foods. The grease may spill over.
- The griddle is quite heavy. Use both hands when placing or removing the griddle.

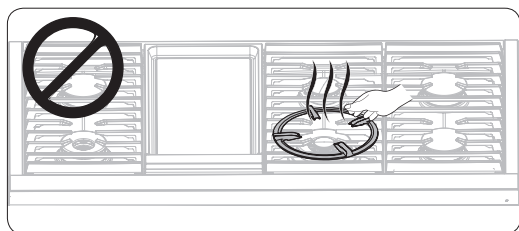
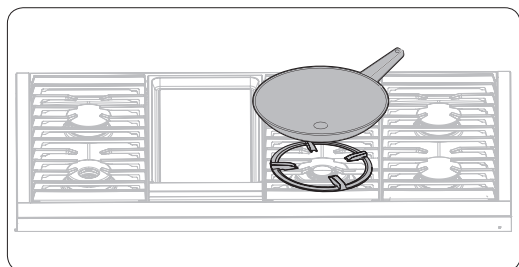
 **NOTE**

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible.

Using the cooktop

Wok grate

Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.



1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok grate on the grate over the 22K BTU Dual burner.
3. Put a wok on the wok grate. Make sure the wok settles on the wok grate.
4. Turn on the burner, and adjust the flame level as appropriate.

CAUTION

- Do not remove the wok grate until the cooktop grates, surfaces, and wok grate completely cool down.
- When you use the wok with the cooktop or oven, the wok grate on the cooktop may become very hot. Use oven gloves when placing or removing the wok grate.
- Do not use cookware with a flat bottom or with a diameter less than the wok ring diameter. The cookware may tip over.
- Do not use an oversized wok. The burner flames may spread out, causing damage nearby.
- Do not use the wok grate and the griddle at the same time.
- This appliance is not designed to flame foods or cook with a wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

Using the oven – Basic oven

Basic settings – Clock, Date&Time, Language

Clock theme

To change clock theme.

1. Tap **SETTINGS** and then tap **Display**.
2. Tap **Clock theme** and select the theme you want to use.
You can see provided clock theme by swiping the display.

Date & Time

To enable automatic date and time

1. Turn on the Wi-Fi connection.
2. Tap **SETTINGS** > **Date & Time**, and then tap **Date & Time** > **Automatic date and time**, and then tap **ON** in the right screen. The date and time are set automatically.

To manually input date and time

1. Tap **SETTINGS** > **Date & Time**, and then tap **Date & Time** > **Automatically date and time**, and then tap **OFF** in the right screen. Time zone, set date, and set time are activated.
2. You can set the time zone, date, and time.

To change the time format

1. Tap **SETTINGS** > **Date & Time** > **Select time format**, and then tap in the right screen.
2. You can select 12-hour clock or 24-hour clock.

Language

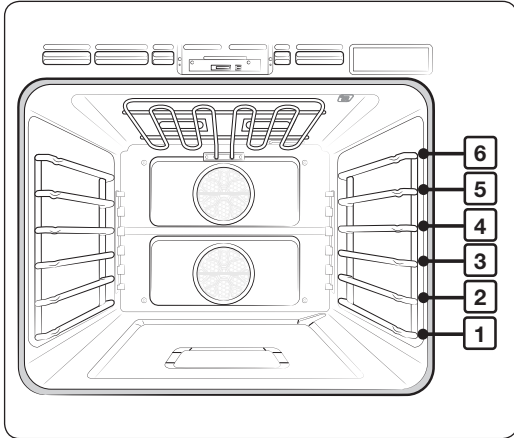
Choose a display language.

1. Tap **SETTINGS** > **Language**, and then tap in the right screen.
2. You can select English, Spanish, or French.

Using the oven – Basic oven

Using the oven racks

DOP36M94DL*, DOP48M96DL* Right oven

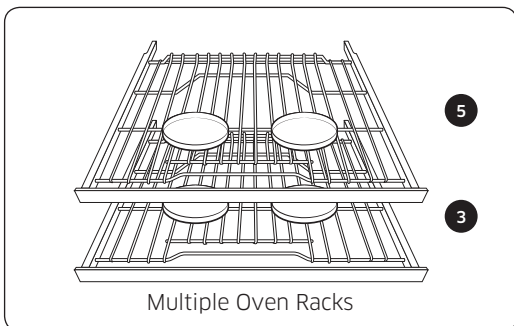
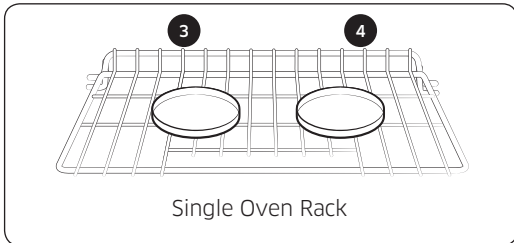


Recommended rack positions for cooking

| Type of Food | Rack Position |
|---|---------------|
| Broiling hamburgers | 6 |
| Broiling meats or small cuts of poultry, fish | 3-5 |
| Bundt cakes, pound cakes, frozen pies, casseroles | 4 or 3 |
| Angel food cakes, small roasts | 2 |
| Turkeys, large roasts, hams, fresh pizza | 1 |

- This table is for reference only.

Rack and pan placement



Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.

When baking on a single oven rack, place the oven rack in **position 3** or **4**. See the figure on the left.

When baking cakes and cookies on multiple racks, place the oven racks in **positions 3 and 5**.

Using multiple oven racks

| Type of Baking | Rack Position |
|-------------------|---------------|
| Cakes and cookies | 3 and 5 |

NOTE

Gliding rack is only available in 36" product and right oven in 48" product.

Before using the racks

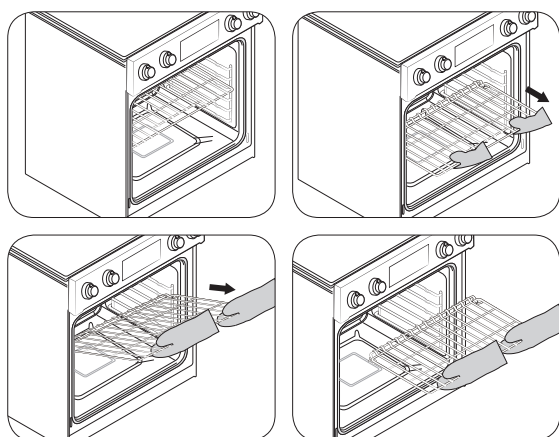
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

Removing the racks

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

Replacing the racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.



CAUTION

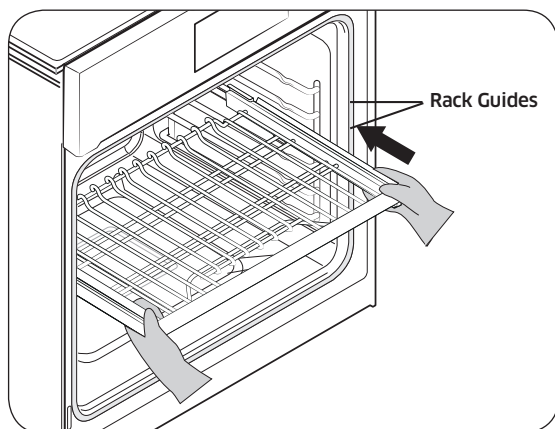
- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

Using the oven – Basic oven

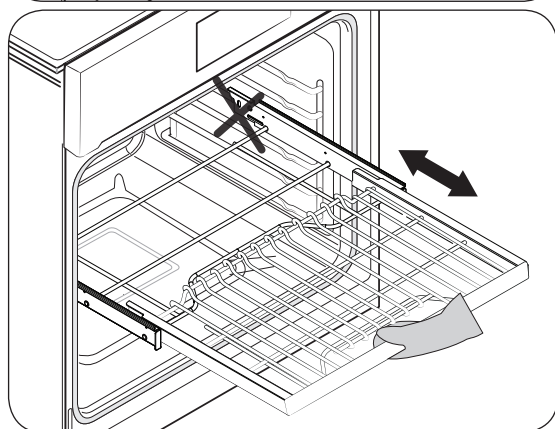
Using the gliding rack

The fully extendable Gliding rack makes food preparation easier, especially when you are preparing heavier dishes. The Gliding rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

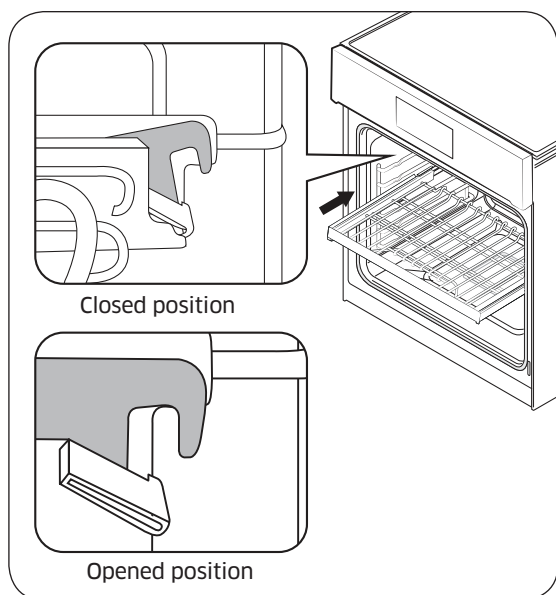
Installing the gliding rack



- With the Gliding rack in the Closed position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back. See picture on the bottom left for closed position.



- When using the Gliding rack in the oven, be sure to pull on the handle in the middle of the rack only to slide the rack in and out. If you grasp the frame while using the rack, the entire Gliding rack will be and harm might occur. Make sure you use oven mitts when handling the Gliding rack during cooking.

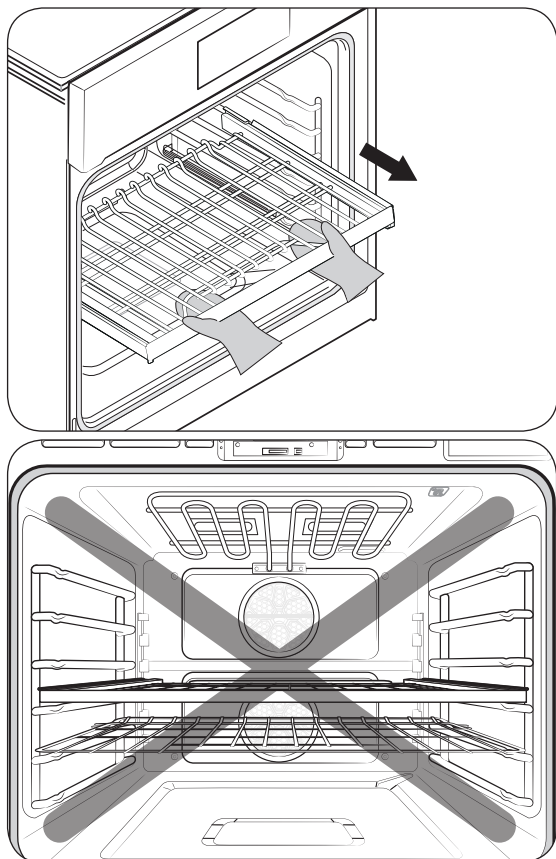
**NOTE**

Make sure to lock the lower part of gliding rack on the cavity while using. If the gliding rack is not locked well, it can cause injury.

The hook on gliding rack can be controlled by the upper part of gliding rack. If it is in closed position, the hook will go up like the picture. If it is not in closed position, the hook will go down like the picture.

Using the oven – Basic oven

Removing the gliding rack



- With the Gliding rack in the Closed position and the oven off and cool, grasp the rack and frame and pull both forward to remove.

⚠ CAUTION

- Do not install the gliding rack just above a wire rack.
- You will not be able to install it properly and the rack could fall.
- Make sure to keep the gap of rack level more than 1 between a gliding rack and a wire rack.

📄 NOTE

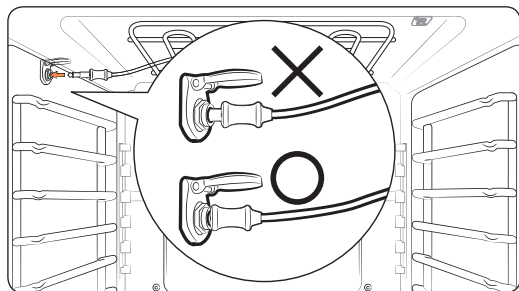
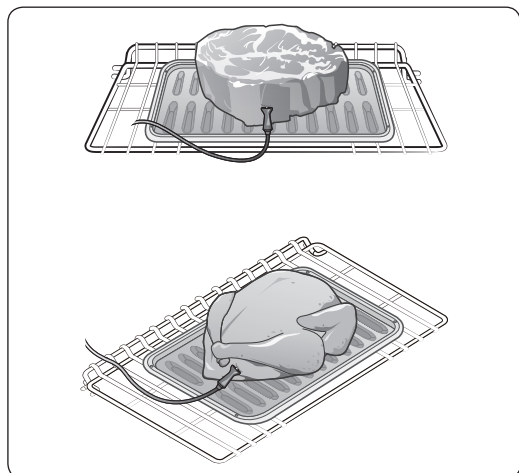
You can install the Gliding rack in any rack positions except the lowest rack position in the oven (available rack level : 2-6).

Using the temp probe

For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked. The Temp probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not. This function can be used with Bake, Convection Bake, Convection Roast, Pure Conv.Sear, or Dual Four Part Pure Convection. After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown in the display.

How to use the temp probe

1. Push the tip of the Temp probe into the meat as fully as possible, so that the tip is in the center of the meat.



NOTE

The location of meat probe socket.

- 48" Range left oven : left oven wall
- 48" Range right oven : right oven wall
- 36" Range : left oven wall

- Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle. If you do not fully insert the probe into the meat, the Temp Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.
- For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
- If you activate the Keep Warm function to keep the meat warm after you have cooked it using the Temp Probe function, the meat's internal temperature might exceed the temperature you want.

Using the oven – Basic oven

2. Insert the temp probe plug into the socket on the top side wall of the oven as far as it will go.
3. For 48" product, tap the **LEFT** or **RIGHT** and then swipe to the cooking operation (Bake, Convection Bake, Convection Roast, Pure Conv.Sear, or Dual Four Part Pure Convection) you want. For 36" product, select cooking mode you want. Set the cooking temperature. (See pages 56.)
4. Tap **Temp Probe** to set the desired internal temperature.
5. Set the desired internal temperature using the numeric pad.

| | |
|------------------------|------------------|
| Available temperatures | 100 °F to 200 °F |
|------------------------|------------------|

6. If you want to use the Cook time or Delay start, set each function.
7. Tap **START**.
8. When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

CAUTION

To protect the Temp probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the thickest part of the meat.

CAUTION

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self-clean or broiling cycle. You can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the Temp probe for Temp Probe function cooking only. Do not use the Temp probe for any other purpose.

NOTE

- If you remove the Temp probe while the Temp Probe function is operating or insert the Temp probe while baking or cooking normally, cooking will stop after 1 minute.
- If you use the probe to cook frozen food, there are times when it cannot be detected. (The probe icon won't appear in the display.)

Temp probe table

| Type of Food | | Internal temperature |
|--------------|-----------|----------------------|
| Beef / Lamb | Rare | 140 °F |
| | Medium | 160 °F |
| | Well done | 170 °F |
| Pork | | 170 °F |
| Poultry | | 180 - 185 °F |

NOTE

If you cover the meat with aluminum foil and allow it to stand for 10 minutes after cooking, the Internal temperature will rise 5-10 degrees.

Removing the temp probe

Remove the temperature probe from the socket first and then remove it from the meat. store the meat probe in a separate place, do not leave it attached to the socket.

CAUTION

After cooking, the Temp probe is hot enough to cause burns. Let it cool sufficiently before attempting to remove it.

Using the oven – Basic oven

Oven functions

| Oven | Oven functions |
|-----------------------|--|
| Basic oven | Bake, Convection Bake, Convection Roast, Broil, Pure Convection Sear, Convection Broil, Dual Four Part Pure Convection, Special Function, Chef Mode, Clean, Steam Bake*, Steam Roast*. |
| Steam oven (48" only) | Bake, Convection Bake, Convection Roast, Broil, Convection Broil, 4 Part Pure Convection, Steam Bake, Steam Roast, Steam, Special Function, Special Steam Cook, Clean. |

NOTE

Oven functions with asterisk(*) is only available on 36" model.

Same functions are available in Steam oven in 48" model.

Steam oven functions can be found in **Using the oven – Steam oven** only page.

Cooking mode


For 48" product, tap **RIGHT** and then swipe to select the cooking mode.

For 36" product, select cooking mode you want. Set the temperature you want.

See **Setting the temperature** on pages 56 and **Basic baking and broiling instructions** starting on page 57.

| Mode | Temperature range | 48" Model | | 36" Model | Temp probe | InstantHeat™ |
|--------------------------------|-----------------------------------|-----------|-------|-----------|------------|--------------|
| | | Left | Right | | | |
| Bake | 175 °F (80 °C) - 550 °F (285 °C) | 0 | 0 | 0 | 0 | - |
| Convection Bake | 175 °F (80 °C) - 550 °F (285 °C) | 0 | 0 | 0 | 0 | 0 |
| Convection Roast | 175 °F (80 °C) - 550 °F (285 °C) | 0 | 0 | 0 | 0 | 0 |
| Broil | LO / HI | 0 | 0 | 0 | - | - |
| Pure Conv.Sear | 175 °F (80 °C) - 475 °F (245 °C) | - | 0 | 0 | 0 | - |
| Convection Broil | 175 °F (80 °C) - 550 °F (285 °C) | 0 | 0 | 0 | - | - |
| Steam Bake | 230 °F (110 °C) - 550 °F (285 °C) | 0 | - | 0 | 0 | - |
| Steam Roast | 230 °F (110 °C) - 550 °F (285 °C) | 0 | - | 0 | 0 | - |
| Dual Four Part Pure Convection | 175°F (80 °C) - 550 °F (285 °C) | 0 | 0 | 0 | 0 | - |

0 = Available / - = Not Available

| Mode | Instruction |
|------------------|--|
| Bake | <ul style="list-style-type: none"> Bake mode is used for baking cakes, cookies, and casseroles. Always preheat the oven first. Baking temperatures and times will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning. <p> NOTE For performance reasons, the convection fan may turn on or off during baking.</p> |
| Convection Bake | <ul style="list-style-type: none"> Convection Bake uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time. Breads and pastries brown more evenly. The oven temperature must be manually reduced by 25 °F while using Convection Bake mode. |
| Convection Roast | <ul style="list-style-type: none"> Convection Roast is good for cooking large tender cuts of meat, uncovered. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden brown exterior. |
| Broil | <ul style="list-style-type: none"> Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1 inch thick. Always preheat the oven for 5 minutes before broiling. See the Broiling recommendation guide section starting on page 55. |
| Pure Conv. Sear | <p>Pure Convection sear uses the convection element and fan. In Pure Convection Sear mode, the oven cooks the meat 75 °F (42 °C) higher than the set temperature for the first 15 minutes. The resulting browning process sears the surface of the meat to keep the natural juices from escaping. This mode is best for game hens, chickens, stuffed and un-stuffed turkeys, turkey breasts, pork tenderloin and pork loins.</p> |

Using the oven – Basic oven

| Mode | Instruction |
|--------------------------------|---|
| Convection Broil | <ul style="list-style-type: none"> • Convection Broil is similar to Broil, but with the additional benefit of air circulation by the motorized fan in the rear of the oven. • During Convection Broil mode, the broil element will cycle on and off in intervals to maintain oven temperature, while the fan circulates the hot air. • Use this mode for thicker cuts of meat, fish, and poultry. Convection Broil gently browns the exterior and seals in the juices. • For optimum browning, preheat the broil element for 5 minutes. |
| Steam Bake | <ul style="list-style-type: none"> • Steam Bake provides excellent baking conditions for breads, pastries, and desserts by increasing moisture content and improving texture and flavor. • See the Steam bake and steam roast recommendation guide section starting on page 55. |
| Steam Roast | <ul style="list-style-type: none"> • Steam Roast provides excellent cooking conditions for roasted meats or poultry by maintaining a crispy surface while sealing in the juices for a moist and tender result. • See the Steam bake and steam roast recommendation guide section starting on page 55. |
| Dual Four Part Pure Convection | <p>Pure Convection uses the convection element and fan. The uniform air circulation provided by Pure Convection allows you to use more oven capacity at once. Use this mode for single rack baking, multiple rack baking, roasting, and preparation of complete meals. Many foods, such as pizzas, cakes, cookies, biscuits, muffins, rolls and frozen convenience foods can be successfully prepared on two or three racks at a time. Pure Convection is also good for whole roasted duck, lamb shoulder and short leg of lamb.</p> |

Broiling recommendation guide

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times. This guide is based on meats at refrigerator temperature. Always use a broiler pan and its grid when broiling. Always preheat the oven for 5 minutes before broiling.

| Food | Doneness | Size | Thickness | Level | Rack position | Cooking time (min) | |
|----------------|-----------|-----------|-----------|-------|---------------|--------------------|-------------|
| | | | | | | 1st side | 2nd side |
| Hamburgers | Medium | 9 patties | ¾" | Hi | 6 | 3:00 | 2:00 |
| | Medium | 9 patties | 1" | Hi | 6 | 3:20 | 2:20 |
| Beef steaks | Rare | - | 1" | Hi | 5 | 5:00 | 4:00 |
| | Medium | - | 1-1½" | Hi | 5 | 6:00-6:30 | 4:30-4:00 |
| | Well done | - | 1-1½" | Lo | 4 | 7:00-8:00 | 4:00-5:00 |
| Chicken pieces | Well done | 4.5 lbs. | ½-¾" | Lo | 3 | 16:00-18:00 | 13:00-15:00 |
| | Well done | 2 lbs. | ½-¾" | Lo | 3 or 4 | 15:00-16:00 | 10:00-12:00 |
| Pork chops | Well done | 1 lbs. | 1" | Lo | 3 | 8:00-10:00 | 6:00-8:00 |
| Fish fillets | Well done | - | ¼-½" | Lo | 3 or 4 | 7:00-8:00 | 4:00-5:00 |

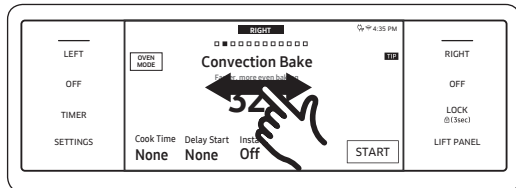
Steam bake and steam roast recommendation guide

| Steam mode | level | Foods |
|-------------|-------|---|
| Steam Bake | High | Rye breads, Desserts (Flan caramel) |
| | Med | Croissants, Pies, Reheats (Pizza, Casseroles) |
| | Low | Pastries |
| Steam Roast | High | - |
| | Med | Meats, Poultry |
| | Low | Turkey, Large meats |

Using the oven – Basic oven

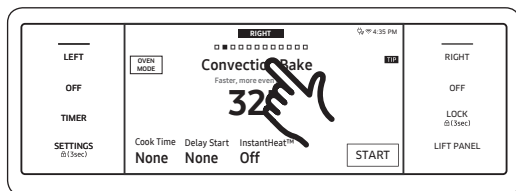
Setting the mode

Swipe the screen

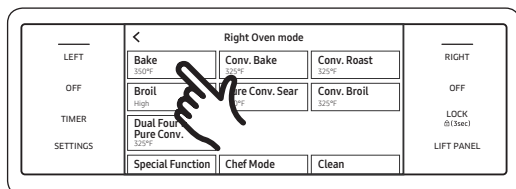


- Swipe the screen to select mode you want. (You can swipe left or right side).

Summarized mode



- Tap the mode area to display the summarized mode.

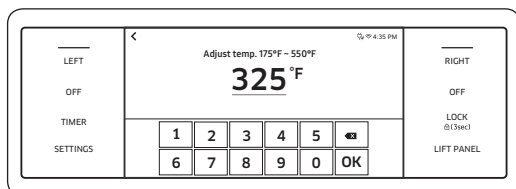


- Tap the mode you want.

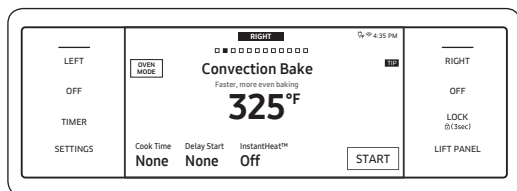
Setting the temperature



- Tap the temperature area to display the numeric pad.
- Tap the numbers in the numeric pad to set the temperature.
- Tap **OK**.

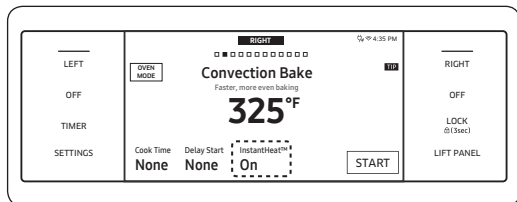
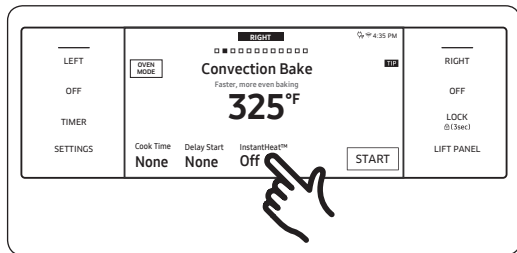


Basic baking and broiling instructions



1. For 48" product, tap **RIGHT** and then swipe to select the desired cooking mode. For 36" product, select cooking mode you want.
2. Set the temperature you want. (See the **Setting the temperature** section on page 56.
 - Broil mode can be set only Hi or Lo.
 - Keep Warm and Bread Proof temperatures are fixed and cannot be changed.

Using the oven – Basic oven



3. Follow the steps below to use the InstantHeat™ feature, Steam Bake, or Steam Roast. If you are not using these features, skip these steps and go to Step 4 in the next column.

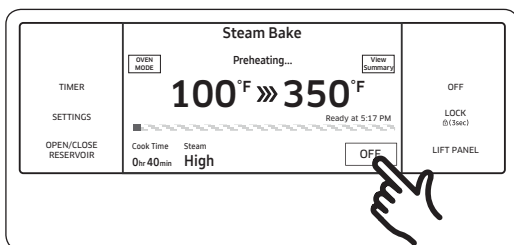
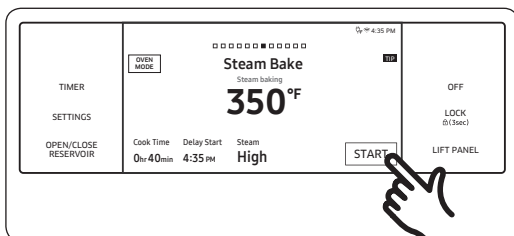
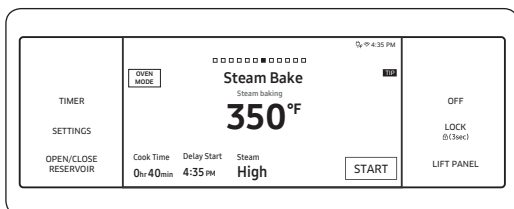
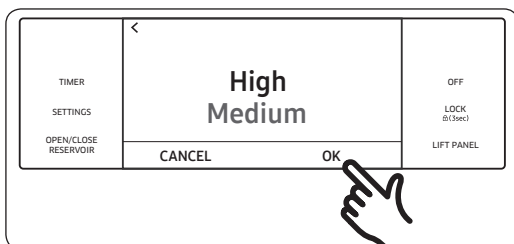
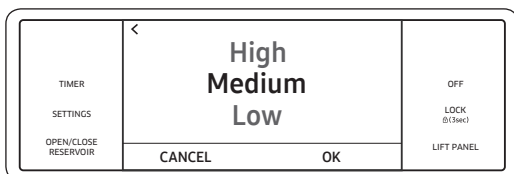
- InstantHeat™
 - a. If you are select Convection Bake or Convection Roast, the display will show the InstantHeat™ information. (The default is OFF).
 - b. Tap the InstantHeat™ area. The InstantHeat™ feature is activated and the display will show ON.

NOTE

- For best performance, we recommend cooking on a single rack.

| Type | Rack Position |
|----------|---------------|
| Baking | 3 or 4 |
| Roasting | 1 or 2 |

- Place food in the oven before you start cooking when using the InstantHeat™ feature.
- For best performance, preheat the oven when baking rising bakery products such as angel food cakes, bundt cakes, or puff pastries.

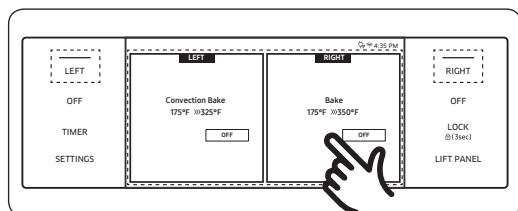


- Steam Bake, Steam Roast (36" product only)
 - a. If you select Steam Bake or Steam Roast, the display will show the steam level information. (The default is Medium).
 - b. Tap the Steam area to adjust the steam level. The steam level adjustment screen appears. You can set the steam level to Low, Medium, or High.
 - c. Tap **OK**. The steam level adjustment screen closes and the steam level information is displayed on the screen.

Important: You must fill the water reservoir before you start steam cooking. See the **Water reservoir** section on page 6.
- 4. If you want to use the Cook Time, or Delay Start function, set each function now. See pages 63 and 65 for instructions.
- 5. Tap **START** to begin cooking.
- 6. Tap **OFF** when cooking is done or if you want to cancel cooking.

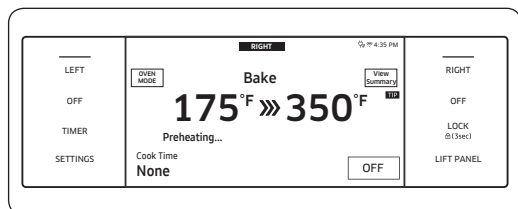
Using the oven – Basic oven

How to adjust the temperature while cooking



If you are using the ovens in single mode, do one of the following:

- Tap **RIGHT** area on the screen or tap **RIGHT**, tap the temperature area, enter the new temperature using the numeric keypad.

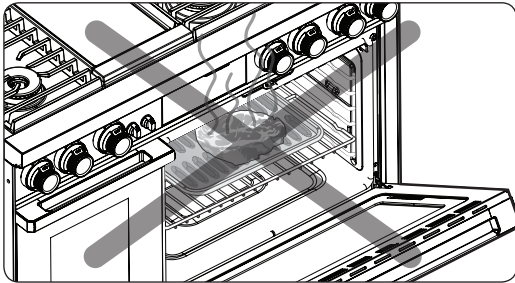


- ★ Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 6 times.
- The convection oven fan shuts off when the oven door is opened.
- DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

NOTE

- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- Make sure to drain the remaining water after using steam cooking. Once the oven starts draining, please wait until the draining cycle is complete.
- When a steam function is complete, you must empty the water reservoir because the remaining water can affect other cooking modes.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may turn on or off while the oven is cooking.
- This oven is designed for CLOSED DOOR broiling. The oven door must be closed during broiling.

CAUTION

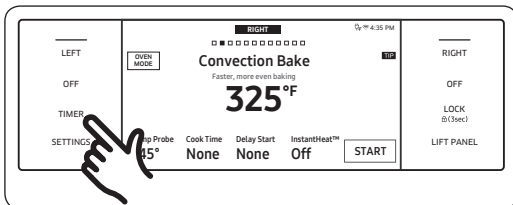


Always broil with the oven door closed. Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.

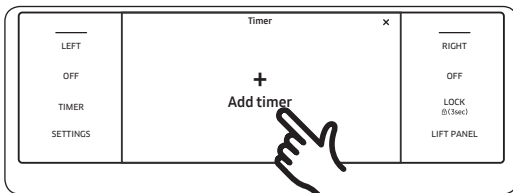
Kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

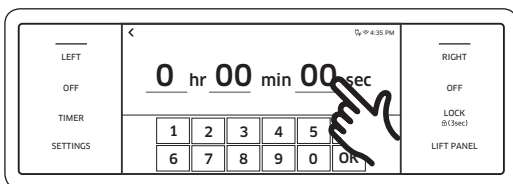
How to set the timer



1. Touch **TIMER**. The display will be change to the timer screen.

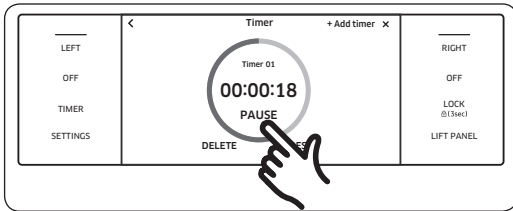
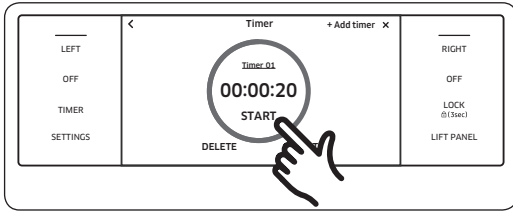


2. Tap + Add timer.



3. Tap the numbers in the numeric pad to set the time. (You can set the timer for any amount of time from 1 sec to 23 hr 59 min 59 sec).

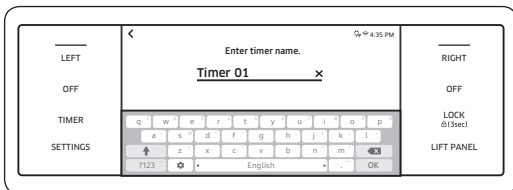
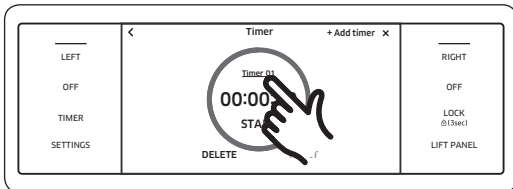
Using the oven – Basic oven



4. Tap **START**. When the set time has elapsed, the oven will beep and the display will show the Timer has finished.

- You can pause, reset, or delete the timer at any time by touching the screen.
- For 48" product, the timer you set in left oven can be also used in right oven, vice versa.

How to change timer name



You can change the timer name to identify what you are timing, for example, a chicken defrosting.

1. Tap the timer name area.
 - The keyboard appears.

2. Tap the the keyboard to set the new timer name.
 - The display shows the changed timer name.

Timed cooking

In timed cooking mode, the oven turns on immediately and cooks for the length of time you select.

At the end of the cooking time, the oven turns off automatically.

- You can use the timed cooking feature only with another cooking operation. (Bake, Convection Bake, Convection Roast, Pure Conv.Sear, Convection Broil, Steam Bake, Steam Roast, Dual Four Part Pure Convection, Proof, Stone Mode, Dehydrate).

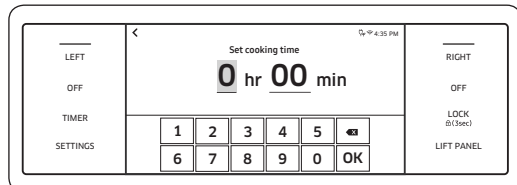
NOTE

Available mode for each oven can be found in page 52.

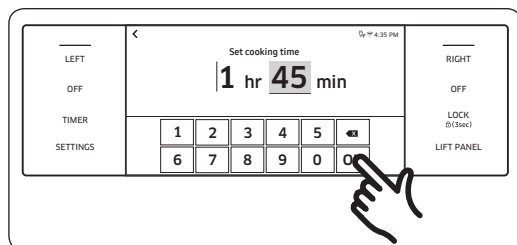
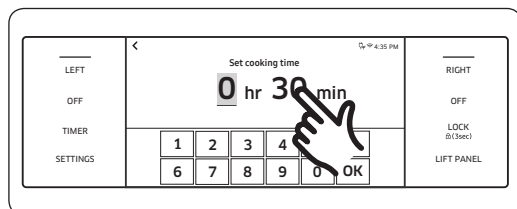
How to set the oven for timed cooking



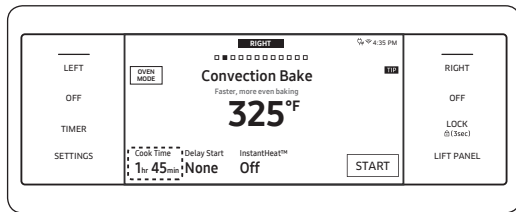
- For 48" product, tap the **LEFT** or **RIGHT** and then swipe to the cooking operation you want. For 36" product, select cooking mode you want.
- Tap **Cook Time**. The display will change to the cooking time screen.



- Tap numbers in the numeric pad to set the cooking time. (You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes).



Using the oven – Basic oven



4. The cooking time is displayed in the Cook Time area on the screen.
5. You can cancel a cook time at any time by setting the Cook Time to 0 minutes.

CAUTION

Use caution with the timed cooking or delay start features. You can use these features to cook cured or frozen meats and most fruits and vegetables.

For food that can easily spoil, such as milk, eggs, and unfrozen or fresh fish, meat, or poultry, chill them in the refrigerator first.

Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

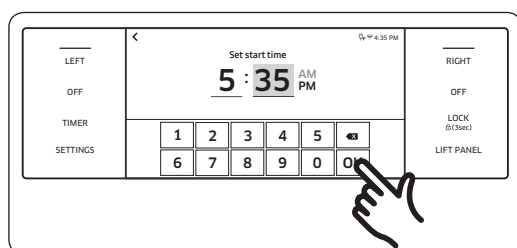
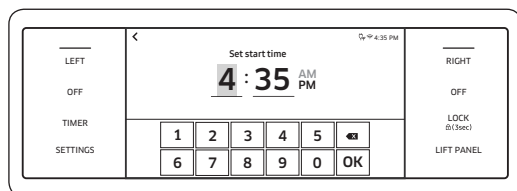
Eating spoiled food can result in sickness from food poisoning.

Delay start

In the delay timed cooking mode, the oven's timer turns the oven on at a time you select in advance. You can have the oven turn off automatically after a set time has elapsed by setting the Timed Cooking function as well.

- You can use the delay start feature only with another cooking operation (Bake, Convection Bake, Convection Roast, Pure Conv.Sear, Steam Bake, Steam Roast, Dual Four Part Pure Convection, Proof, Stone Mode, Dehydrate, Self clean, GreenClean™).
- You can set the oven for a delay start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay timed cooking



1. Position the oven rack(s) and place the food in the oven.
2. For 48" product, tap the **LEFT** or **RIGHT** and then swipe to the cooking operation you want. For 36" product, select cooking mode you want.
3. Set the cooking time if you want the oven to turn off automatically after a set time. (See the **Timed cooking** section on page 63).
4. Tap **Delay Start**. The current time is displayed as the first entry.
5. Tap numbers in the numeric pad to set the time you want the oven to start.
6. The Delay Start screen closes. The start time, and, if you set it, the cooking time, is displayed on the screen.

Using the oven – Basic oven

Using the clean feature

The Clean feature has four selections: Self-Clean, GreenClean™, Descale, and Draining.

| Feature | 48" Pro range | | 36" Pro range |
|-------------|---------------|-------|---------------|
| | Left | Right | |
| Self Clean | - | 0 | 0 |
| GreenClean™ | 0 | 0 | 0 |
| Descale | 0 | - | 0 |
| Draining | 0 | - | 0 |

Self clean (48" Right oven, 36" oven only)

This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

CAUTION

- During the self-cleaning cycle, the outside of the oven will become very hot to touch. **Do not** leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.
- **Do not** line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- The oven door locks during self-cleaning. **Do not** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be **VERY HOT**.

Self clean

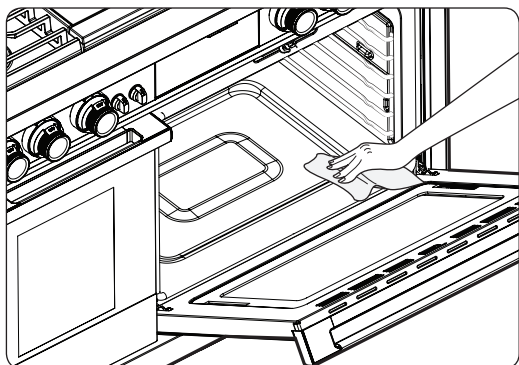


Fig. 1

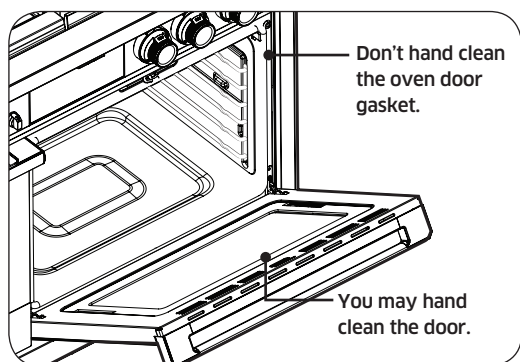
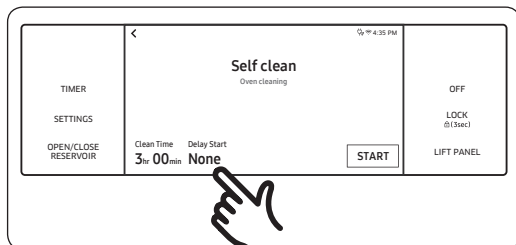
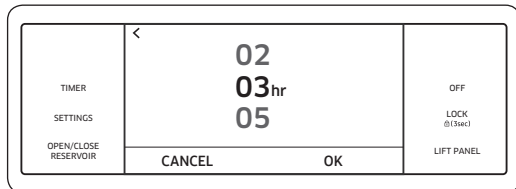
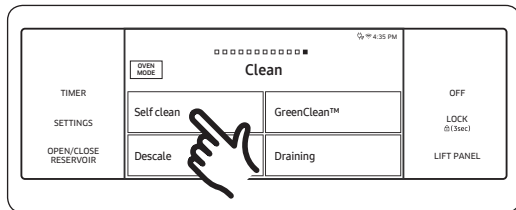
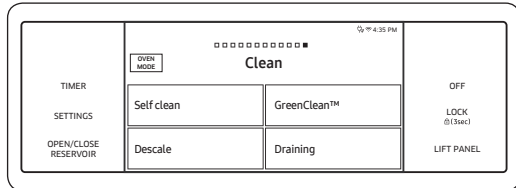


Fig. 2

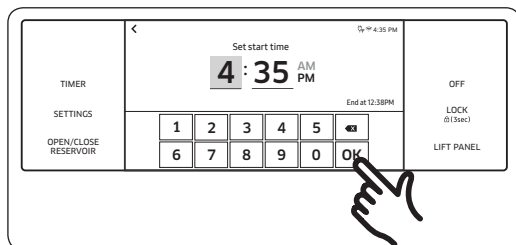
- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the self-cleaning cycle.
- Remove the racks, rack supports, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the oven and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, have it replaced. (Fig. 2)
- Make sure the oven light cover is in place and the oven light is off.

Using the oven – Basic oven

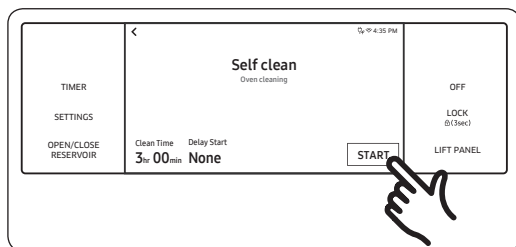
How to run a self cleaning cycle



1. Swipe the screen to Clean.
2. Tap Self clean.
3. Tap Clean Time.
4. Flick the screen to set the clean time. You can choose 2 hours, 3 hours, or 5 hours. (The default is 3h).
5. Tap OK.
6. If you don't want to use the Delay Start feature, go to Step 8. Otherwise, tap Delay Start, and then go to Step 7.

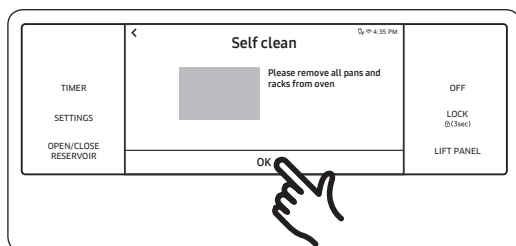


- Set the time you want self-cleaning to start, and then tap **OK**.

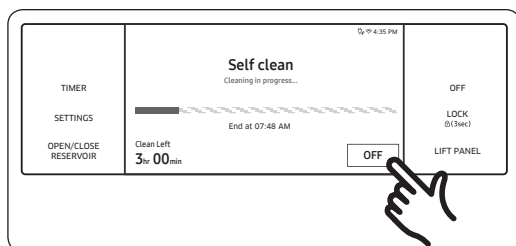


- Tap **START** to begin self-cleaning. The motor-driven door lock will engage automatically.

Important: Both doors lock when you run a self cleaning cycle on either oven.



- Remove all pans, racks and filters from oven.



- If you need to stop or interrupt a self cleaning cycle, tap **OFF**.

NOTE

- You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
- The oven doors lock automatically. The display will show the remaining cleaning time. You cannot open the oven doors until the temperature drops to a safe/cool temperature.
- The self-clean feature can be used in only one oven at a time. While one oven is in self-cleaning mode, you cannot use the other oven for cooking. You should not operate cooktop burners or griddle while self-cleaning mode.

Using the oven – Basic oven

After a self-cleaning cycle

- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

GreenClean™

The GreenClean™ function saves time and energy by removing leftover grease and residue that you can wipe away with a damp cloth.

CAUTION

- **Do not** line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- The oven door locks during GreenClean™. **Do not** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after a GreenClean™ cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

Before a GreenClean™ cycle

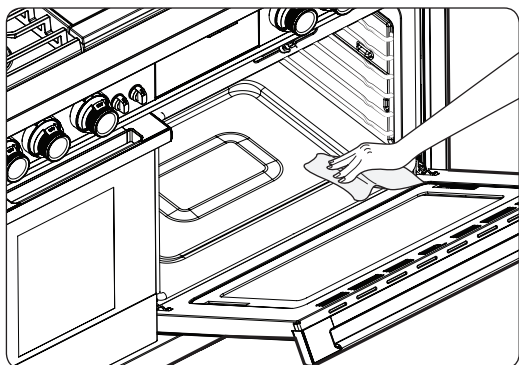


Fig. 1

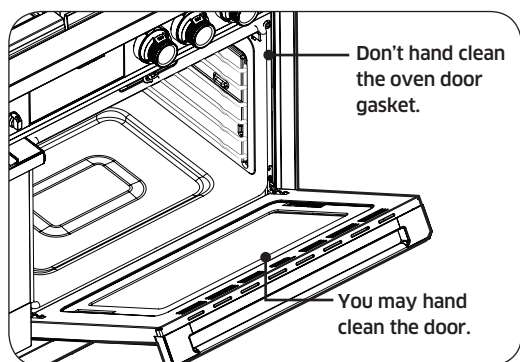


Fig. 2

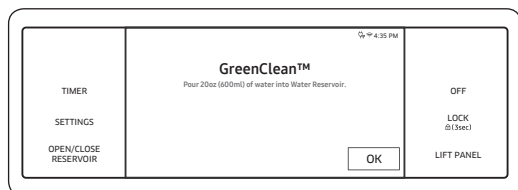
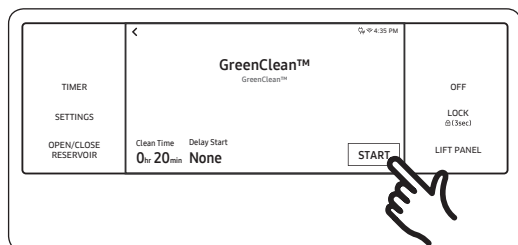
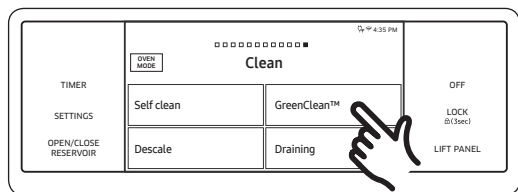
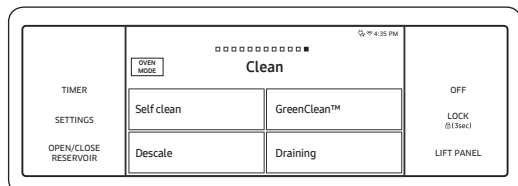
- Remove the racks, rack supports, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be Green cleaned, but they will darken, lose their luster, and become harder to slide.
- Residue on the front frame of the oven and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, have it replaced. (Fig. 2)
- Make sure the oven light cover is in place and the oven light is off.

NOTE

Remove oven racks and accessories before starting the GreenClean™ mode.

Using the oven – Basic oven

How to run a GreenClean™ cycle



1. Swipe the screen to Clean.

2. Tap GreenClean™.

3. Tap START to begin GreenClean™.

4. Follow the on-screen instructions. GreenClean™ will start automatically.

NOTE

Both oven doors are locked during GreenClean™.

5. When GreenClean™ is complete, clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a GreenClean™ cycle. Remove the residual water with a sponge or soft dry cloth.

NOTE

- Required amount of water differs from Basic oven and Steam oven.
- For Basic oven, use exactly 10 oz (300 ml) of water since this produces the best results. Pour water manually on the oven floor.
- For Steam oven, it is operated with steam function. Pour 33.8 oz (1,000 ml) of water into Water Reservoir.

After a GreenClean™ cycle

- Take care when opening the door after a GreenClean™ procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the GreenClean™ function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly.

NOTE

- You will not be able to start a GreenClean™ cycle if the Control Lockout feature is activated or if the oven's temperature is too hot.
- The oven doors lock automatically. The display will show the cleaning time remaining. You cannot open the oven doors until the temperature drops to a safe/cool temperature.
- The GreenClean™ feature can be used in only one oven at a time. While one oven is in GreenClean™ mode, you cannot use the other oven for cooking.
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

Using the oven – Basic oven

Descale (Oven with steam function only)

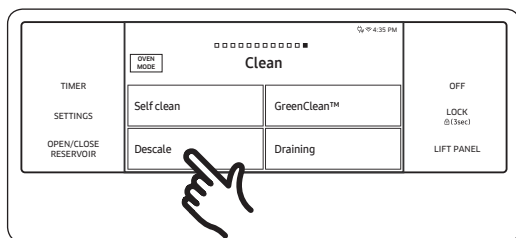
If you use functions with steam frequently, we recommend descaling regularly to remove minerals from the oven that may affect the taste or quality of food cooked. When running a descaling cycle, use only descaling agents that are specific to steam ovens or coffee machines.

NOTE

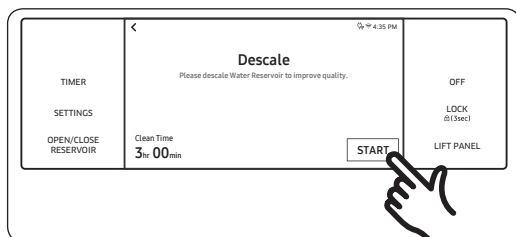
If you use the functions with steam (Steam Bake, Steam Roast and other Steam functions) for specific amount of hours, the Descale indicator turns on. You can still enable the steam functions for the next few hours without descaling. However, after those few hours are up, every functions with steam will be disabled until you run a descaling cycle.

| DOP36M94DL* | Operation hour | | | |
|----------------|----------------|----------------|-------|-------|
| | Pre alert | Cleaning alert | | |
| | 12 | 14 | (+ 2) | |
| DOP48M96DL* | Operation hour | | | |
| | Pre alert | Cleaning alert | | |
| | 39 | 42 | (+ 3) | |
| WATER HARDNESS | Pre alert | Cleaning alert | | |
| | Soft | 39 | 42 | (+ 3) |
| | Medium | 30 | 33 | (+ 3) |
| Hard | 23 | 26 | (+ 3) | |

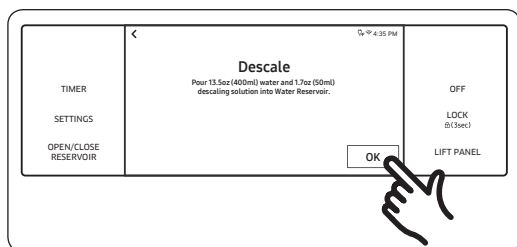
How to run a descale cycle



1. Swipe the screen to Clean.
2. Tap Descale.

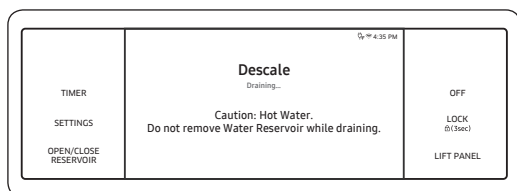


3. Tap START.



4. Follow the on-screen instructions. It takes 3 hours to complete the cycle.
 - Empty and clean the water reservoir, and then pour water and descaling solution into Water Reservoir. The amount of water and descaling solution is as follows.

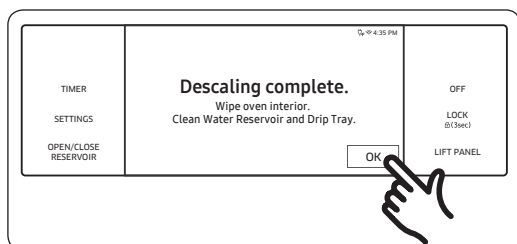
| Required amount | Water | | Descaling solution | | Rinsing water | |
|-----------------|-------|-----|--------------------|-----|---------------|------|
| | OZ | ml | OZ | ml | OZ | ml |
| 36" Basic oven | 13.5 | 400 | 1.7 | 50 | 22.0 | 650 |
| 18" Steam oven | 29.6 | 875 | 4.2 | 125 | 50.7 | 1500 |



5. When descaling is complete, the oven drains water automatically.
6. Use oven gloves to remove and empty the water reservoir, and then refill it with distilled water for rinsing refer to the above table.
7. Follow the on-screen instructions, and then tap **OK** to start rinsing.



8. When rinsing is complete, use oven gloves to empty and clean the water reservoir.



WARNING

Use only descaling agents that are specific to steam ovens or coffee machines.

Using the oven – Basic oven

⚠ CAUTION

- Running the Descaling function disables functions with steam. Do not cancel descaling while it is in process. If you stop it, you must restart the descaling cycle and complete it within the next three hours to re-enable the functions with steam.
- To avoid accidents, keep children away from the oven.
- For the correct ratio of water and the descaling agent, follow the agent manufacturer's instructions. If the ratio of water to descaling agent differs from the instructions here (8 to 1), use the ratio indicated in the instructions for the descaling agent.

📖 NOTE

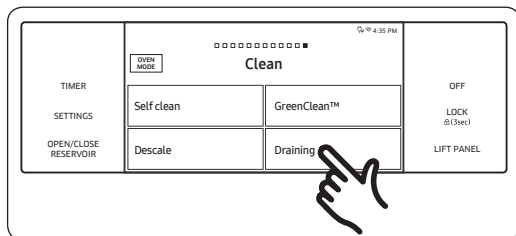
Although the oven automatically starts descaling in 5 seconds without your confirmation, we recommend that you confirm your selection. This is to prevent descaling from starting by mistake.

Draining (Oven with steam function only)

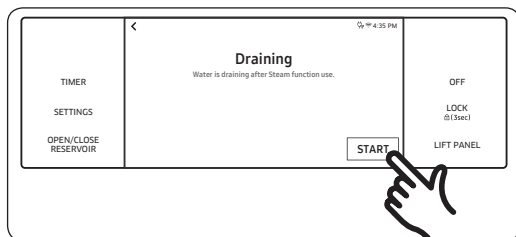
When a steam function is complete, you must drain the remaining water to prevent the water from affecting other cooking modes.

To drain the water, follow these steps:

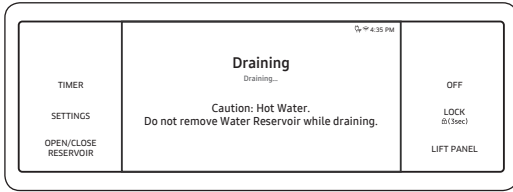
How to run a draining



1. Swipe the screen to **Clean**. The display will show 4 cleaning selections.
2. Tap **Draining**.



3. Tap **START**. The oven drains water from the steam generator to the water reservoir.



4. When draining is complete, use oven gloves to remove and empty the water reservoir.



NOTE

- Once the oven starts draining, please wait until the draining cycle is complete. The drained water comes from the tube and goes back to water reservoir. It can affect your next cooking. Empty the water reservoir after draining is complete.
- Prior to draining, empty the water reservoir to prevent overflow.

Using the oven – Basic oven

Using the sabbath feature

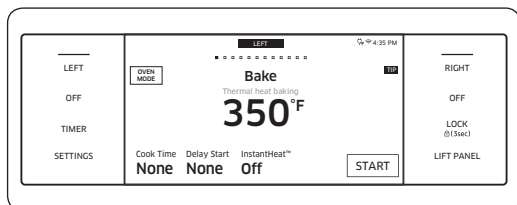
(For use on the Jewish Sabbath & Holidays)



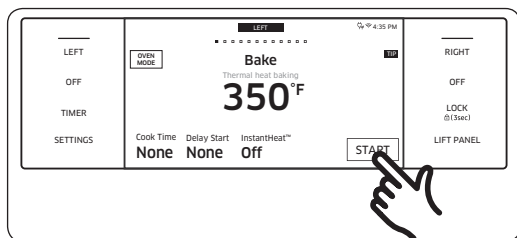
For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after you set the Sabbath feature. (The oven temperature adjustment feature should be used only during Jewish holidays.) The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature active, the oven will remain on continuously until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature. If the oven light is needed during the Sabbath, touch **LIGHT** before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven interior light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

How to use the Sabbath feature

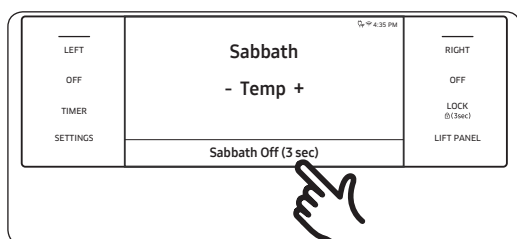
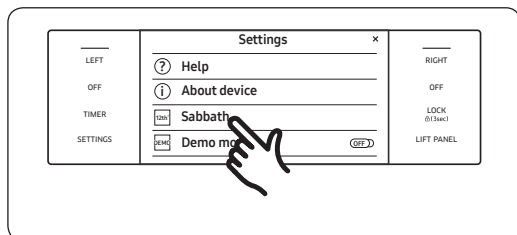


1. Swipe the screen to **Bake** mode.



2. Set the temperature and cook time you want.

3. Tap **START**.



4. Tap **SETTINGS** > **Sabbath**, and then tap **Sabbath** to use the Sabbath feature. The oven will not beep or display any further changes. You may change the oven temperature once baking has started. Remember that the oven will not beep or display any further changes once the Sabbath feature is engaged.
5. You can turn the oven off at any time by touch **OFF**. Note that this does not turn Sabbath mode off.
6. To turn Sabbath mode off, touch and hold **Sabbath Off** for 3 seconds.

- ★ Do not attempt to activate any other program feature except Bake while the Sabbath feature is active.
- 📄 You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (The oven temperature adjustment feature should be used only on Jewish holidays.) After you change the temperature while the unit is in Sabbath mode, there is a 15 second delay before the unit recognizes the change.
- 📄 You can set the Cook Time function before activating the Sabbath feature.
- 📄 Should you experience a power failure or interruption, the oven will shut off. When power is returned, the oven will not turn back on automatically. **Sabbath** will be displayed in the oven control display, but the oven will not operate. Food may be safely removed from the oven while it is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath Holidays. After the Sabbath observance, turn off the Sabbath mode.
Touch and hold **Sabbath Off** for 3 seconds.
- ★ Do not open the oven door or change the oven temperature for about 30 minutes after you have started Sabbath mode to allow the oven to reach the set temperature. Note that for best performance, the oven fan operates only when the oven temperature is rising.

Using the oven – Basic oven

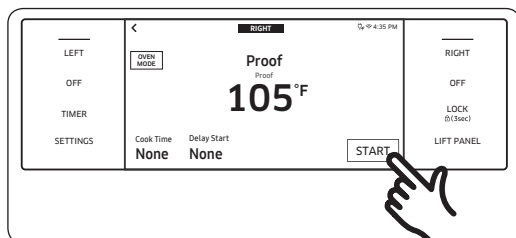
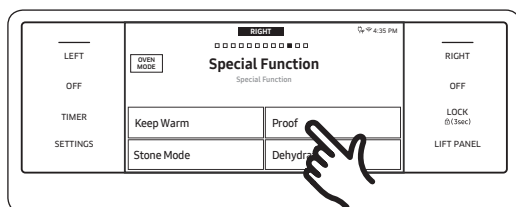
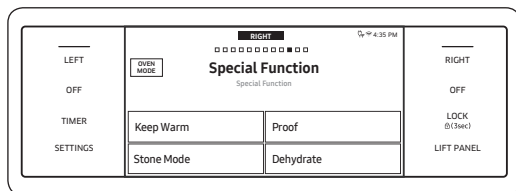
Using the special function feature

Special function provides 4 different specialized cooking options.

| Mode | Temperature range | 48" Pro range Basic oven | 36" Pro range |
|-----------------|----------------------------------|-----------------------------|---------------|
| Keep Warm | **None | 0 | 0 |
| Proof | 95 °F (35 °C) / 105 °F (40 °C) | 0 | 0 |
| Stone Bake Mode | 175 °F (80 °C) - 550 °F (285 °C) | 0 | 0 |
| Dehydrate | 105 °F (40 °C) - 225 °F (105 °C) | 0 | 0 |

** None means that a factory set temperature is applied for the best performance. You cannot adjust this temperature.

| Mode | Instruction | | | | | | | | | |
|---------------------|---|------------------|---------------|------------------|---------------------|--------|---------|------|--------|---------|
| Keep Warm | <ul style="list-style-type: none"> The keep warm mode will keep cooked food warm for serving up to 3 hours after cooking has finished. You can use the keep warm mode without any other cooking operations or you can set it to activate after a timed or delay timed cooking operation. You should not use this mode to reheat cold food. | | | | | | | | | |
| Proof | <ul style="list-style-type: none"> Proof provides an optimal temperature for the bread proofing process. <ul style="list-style-type: none"> 48" product left oven : 85°F / 95°F 48" product right oven : 95°F / 105°F 36" product : 95°F / 105°F For the best results, always start the Proof option with a cool oven. | | | | | | | | | |
| Stone Mode | <ul style="list-style-type: none"> Stone accessory required. Bake on a baking or pizza stone for pizza and bread. Always do preheat with a stone for the best results. | | | | | | | | | |
| Dehydrate | <ul style="list-style-type: none"> Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon or pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness. See the table below for Dehydrate settings. <table border="1" data-bbox="353 1619 1236 1750"> <thead> <tr> <th>Category</th> <th>Rack Position</th> <th>Temperature (°F)</th> </tr> </thead> <tbody> <tr> <td>Vegetables or Fruit</td> <td>3 or 4</td> <td>105-150</td> </tr> <tr> <td>Meat</td> <td>3 or 4</td> <td>145-225</td> </tr> </tbody> </table> | Category | Rack Position | Temperature (°F) | Vegetables or Fruit | 3 or 4 | 105-150 | Meat | 3 or 4 | 145-225 |
| Category | Rack Position | Temperature (°F) | | | | | | | | |
| Vegetables or Fruit | 3 or 4 | 105-150 | | | | | | | | |
| Meat | 3 or 4 | 145-225 | | | | | | | | |



1. Swipe the screen to the **Special function**. The display will show the specialized cooking options.

2. Tap the cooking option you want.

3. Set the temperature you want.

4. Tap **START**.

NOTE

You cannot adjust the temperature of the Keep Warm mode. Keep Warm mode provides only one temperature setting, 175 °F.

CAUTION

- Do not use Proof when the oven temperature is above 125 °F. If temperature is above 125 °F, this mode won't function properly. Wait until the oven cools down.
- Do not use Proof for warming food. The proofing temperature is not hot enough to keep food warm.
- Place the dough in a heat-safe container on rack position 3 or 4 and cover it with a cloth or with plastic wrap. You may need to anchor the plastic wrap underneath the container so that the oven does not blow the plastic wrap off the dough.
- To avoid lowering the temperature and extending proofing time, do not open the oven door.

NOTE

- Preheating is not necessary on special function feature except Stone Mode.
- An error beep sounds if the temperature setting is out of the set range.

Using the oven – Basic oven

Rack position chart for special cooking options

| Mode | Rack Position |
|------------|---------------|
| Keep Warm | 5 |
| Proof | 3 |
| Stone Mode | 1 or 2 |
| Dehydrate | 3 or 4 |

For some common features, please refer to [Using the oven – Basic oven](#) page.

Common features are as follows.

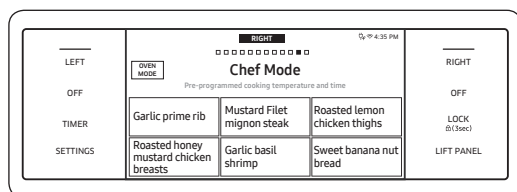
- Basic settings
- Using the temp probe
- Setting the mode
- Setting the temperature
- Kitchen timer
- Delay start
- Using the clean feature
- Using the Sabbath feature
- Using the iQ control feature
- To start the oven remotely
- Control lockout
- Settings

Using the chef mode feature

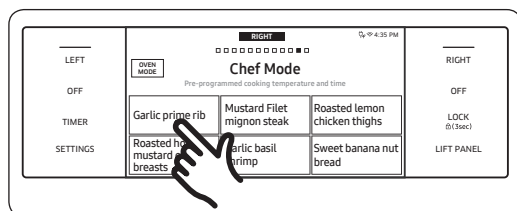
For inexperienced cooks, the oven offers 15 Chef Mode features.

Take advantage of this feature to save time or shorten your learning curve.

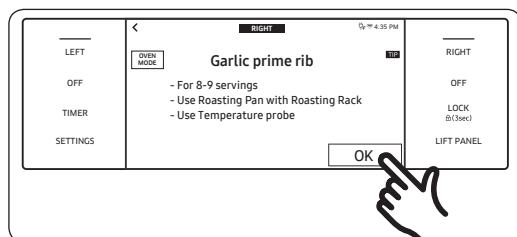
The cooking time and temperature will be adjusted according to the selected recipe. You can download detailed recipes for each feature from the Dacor website.



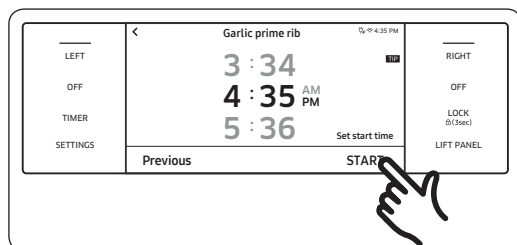
1. Swipe the screen to the **Chef Mode**. The display will show 15 auto cook features. (You can scroll down through the list.)



2. Tap the **Chef Mode** feature you want.



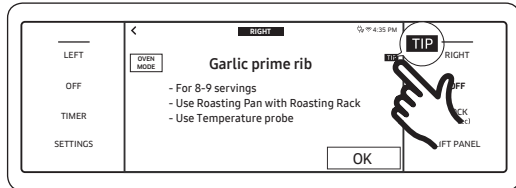
3. Follow the on-screen instructions.



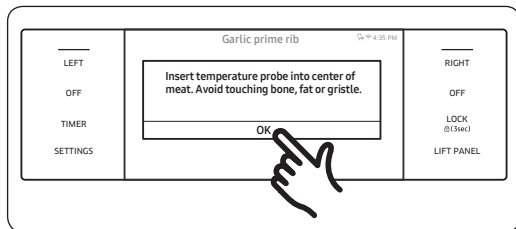
4. Tap **START** to start cooking.

Using the oven – Basic oven

Cooking tips in the chef mode



1. Tap **TIP** on the screen to see a cooking tip.



2. The display will show the cooking tip. You can see the cooking tip before you start cooking or while you are cooking.


Using the iQ Control feature

To use the oven's iQ Control feature, you must download Dacor iQ Kitchen app to a mobile device. Functions that can be operated using Dacor iQ Kitchen app may not work smoothly if communication conditions are poor or the oven is installed in a place with a weak Wi-Fi signal.

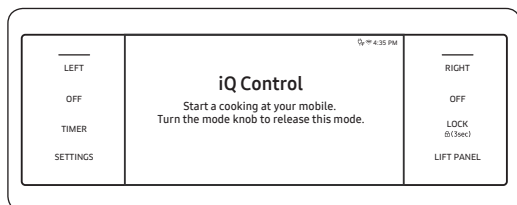
Please refer to the following table for the main functions that can be operated from the app.

| | |
|------------------------------------|---|
| When iQ Control on the oven is off | Monitoring (Oven, Probe), Oven off |
| When iQ Control on the oven is on. | Monitoring (Oven, Probe), Oven start, Oven off, Error check |

How to connect the oven

1. Download and open the Dacor iQ Kitchen app on your smart device.
2. Follow the app's on-screen instructions to connect your oven.
3. Once the process is complete, the connected  icon located on your oven displays and the app will confirm you are connected.
4. If the connection icon does not turn on, follow the instruction in the app to reconnect.

To start the oven remotely



Tap **SETTINGS** > **Connections** > **iQ Control**, and then tap **ON** of **LEFT** oven or **RIGHT** oven.

When iQ Control is on you can:

- Remotely change oven settings (mode, time, temperature) using your mobile device.
- Remotely start the oven.
- Remotely turn off the oven.
- Once cooking starts, you can change the cooking time and temperature remotely.

NOTE

Important: Self clean mode cannot be started remotely.

NOTE

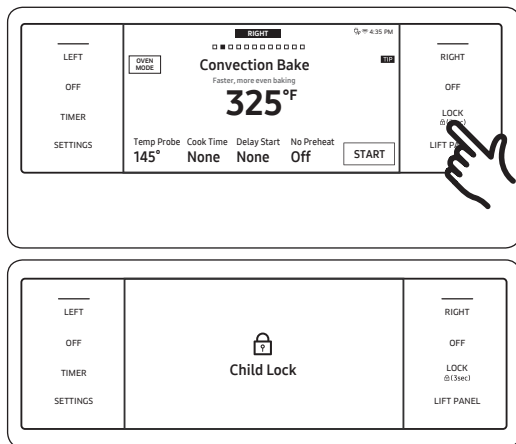
- Opening the oven door will deactivate iQ Control and prevent you from turning the oven on or controlling the oven remotely.
- If iQ Control is deactivated, you can still monitor the oven's status and turn the oven off.
- When oven cooking is finished or cancelled, iQ Control will be deactivated.

Using the oven – Basic oven

Control lockout

Control Lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally. Control Lock also locks both oven doors so they cannot be opened. You can only activate Control Lockout when the oven is in standby mode.

How to activate the Control Lockout feature

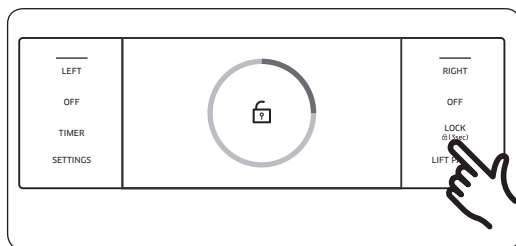


1. Cancel or turn off all functions.
2. Touch **LOCK** for 3 seconds.
3. The display will change to the control lock screen and the control lock confirmation will appear at the bottom of the screen.

NOTE

- Control Lockout is available only when the oven temperature is under 400 °F.
- All other functions must be cancelled before you activate Control Lockout.

How to unlock the controls



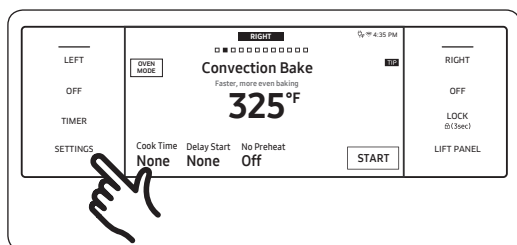
1. Touch **LOCK** for 3 seconds. The control lock confirmation and the lock icon will disappear from the display.

NOTE

It may take up to 10 seconds for the doors to unlock.

Settings

In Settings, you can change the default settings to your preference or diagnose problems with the network connection.



Tap **SETTINGS**. The display will show the Setting item.

Wi-Fi

To enable a Wi-Fi connection

1. Tap **SETTINGS** > **Connections** > **Wi-Fi**, and then tap **ON** in the right screen.
2. Tap **Wi-Fi**, and then tap a Wi-Fi network in the list that appears.
3. You will be prompted to provide a password for a secure network. Enter the password.

To manually input an IP

1. Tap **SETTINGS** > **Connections** > **Wi-Fi**, and then tap **ON** in the right screen.
2. Tap **Wi-Fi**, and then tap **Add Network**.
3. Enter an IP manually, and then tap **CONNECT** to apply your settings.

NOTE

- To disable a Wi-Fi connection, Tap **SETTINGS** > **Wi-Fi**, and then tap **OFF** in the right screen.
- For details about the Wi-Fi connection and using the Dacor iQ Kitchen app, see the Dacor iQ Kitchen user manual.

Using the oven – Basic oven

Display

1. Brightness

You can change the brightness of the display screen.

- Tap **SETTINGS** > **Display** > **Brightness**, and then use the bar next to Brightness to adjust the brightness of the screen.

2. Screen saver

If screen saver is turned off, the Clock theme and Timeout menu are disabled.

- Tap **SETTINGS** > **Display** > **Screen saver**, and then tap **OFF** in the right screen.

3. Clock theme

- Tap **SETTINGS** > **Display** > **Clock theme**, and then tap in the right screen. You can select a theme.

4. Timeout

- Tap **SETTINGS** > **Display** > **Timeout**, and then tap in the right screen. You can select a time from 5 minutes to 60 minutes.

Temp

1. Temp unit

You can program the oven control to display the temperature in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

- Tap **SETTINGS** > **Temp** > **Temp unit**, and then tap in the right screen. You can select °C or °F.

2. Temp adjust

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures.

If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature.

The baking results should help you to decide how much of an adjustment is needed. The oven temperature can be adjusted ± 35 °F (± 19 °C).

- Tap **SETTINGS** > **Temp** > **Temperature Adjust**, and then tap in the right screen. You can increase or decrease the temperature by 35 °F (19 °C).

NOTE

This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

Volume

Adjust the volume level for beeps and melodies.

- Tap **SETTINGS** > **Volume**, and then use the bar next to Volume to adjust the volume.

Lightings

Dacor's Pro range provides two distinctive lighting features, "Shower lighting" and "Welcome lighting".

"Shower lighting" is a feature that shines knobs from LED above them.

"Welcome lighting" is a lighting pattern shown when lifting LCD panel.

- To adjust Shower lighting, tap **SETTINGS** > **Lightings**, and then select **On**, **Automatic** or **Off**.
- To adjust Welcome lighting, tap **SETTINGS** > **Lightings**, and then select **On** or **Off**.

12 hour energy Saving

If you accidentally leave the oven on, this feature will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

1. Tap **SETTINGS** > **12 hour energy Saving**, and then tap **ON** in the right screen.
2. The 12 hour energy saving icon will appear in the indicator area.

Water hardness (DOP48M96DL* Only)

Adjust the hardness of the water you use for Steam oven. Using harder water makes you descale more frequently.

- Tap **SETTINGS** > **Water hardness**, and select **Soft**, **Medium** or **Hard**.

iQ control

To start the oven remotely.

- Tap **SETTINGS** > **Connections** > **iQ Control**, and then tap **ON** of **LEFT** oven or **RIGHT** oven. (See the **Using the iQ Control feature** section on page 84.)

Easy connection

Easy connection enables you to easily configure the network settings including the authentication procedure.

- Tap **SETTINGS** > **Connections** > **Easy connection**, and then tap **CONNECT**.

Using the oven – Basic oven

Hood connectivity

By connecting to the hood, Hood is turned on/off automatically when you use the cooktop.

1. Tap **SETTINGS** > **Connections** > **Hood connectivity**.
2. Turn on Bluetooth on hood.
3. Tap **CONNECT** on LCD display to connect to the hood.

| | Hood-Control Range | Hood |
|-------|----------------------------|---|
| Model | DOP36M94DL* DOP48M96DL* | DHD30M967W* DHD36M967I* DHD36M987W* DHD48M967I* DHD48M987W* |

Help

Help provides useful tips and explanations on a specific item that you select.

1. Troubleshooting
 - Tap a checkpoint directly on the screen, and try the suggestions.
2. Guide for first use
 - Provides simple instructions on the basic use of the oven.

About device

You can see information about the oven and do a software update.

To update the software:

1. Tap **SETTINGS** > **About device** > **SW update**, and then tap **Update** in the right screen.
2. Tap **INSTALL**. The software is updated and the system restarts automatically.

Sabbath

You can set Sabbath mode. See the **Using the sabbath feature** section on page 78.

Demo mode

This option is for use by retail establishments for display purposes only. (The heating element does not operate.)

1. Tap **SETTINGS** > **Demo mode**, and then tap **ON** in the right screen.
2. The Demo mode indicator appears on screen.

Remote Management

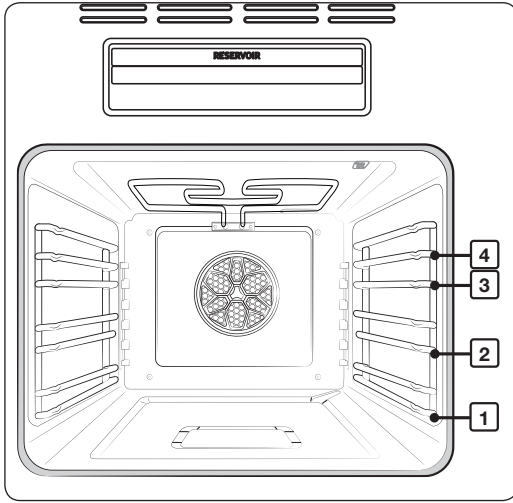
The call center will access your product remotely to check internal when you have some problems.

- Tap **SETTINGS** > **Connections** > **Remote management**, and then tap **ACTIVATE**.

Using the oven – Steam oven

Using the oven racks

DOP48M96DL* Left oven



Recommended rack positions for cooking

| Type of Food | Rack Position |
|---|---------------|
| Broiling hamburgers | 4 |
| Broiling meats or small cuts of poultry, fish | 3-4 |
| Bundt cakes, pound cakes, frozen pies, Angel food cakes, casseroles, small roasts | 1-2 |
| Large roasts, hams, fresh pizza | 1 |

- This table is for reference only.

Before using the racks

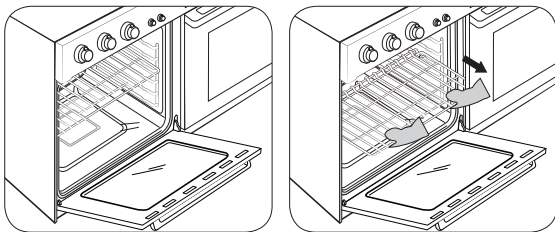
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

Removing the racks

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

Replacing the racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.



⚠ CAUTION

- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

Using the oven – Steam oven

Oven functions

| Oven | Oven functions |
|-----------------------|--|
| Basic oven | Bake, Convection Bake, Convection Roast, Broil, Pure Convection Sear, Convection Broil, Dual Four Part Pure Convection, Special Function, Chef Mode, Clean, Steam Bake*, Steam Roast*. |
| Steam oven (48" only) | Bake, Convection Bake, Convection Roast, Broil, Convection Broil, 4 Part Pure Convection, Steam Bake, Steam Roast, Steam, Special Function, Special Steam Cook, Clean. |

NOTE

Oven functions with asterisk(*) is only available on 36" model.

Same functions are available in Steam oven in 48" model.

Steam oven functions can be found in **Using the oven – Steam oven** page.

Cooking mode

Tap **LEFT** and then swipe to select the cooking mode. Set the temperature you want. See **Setting the temperature** on pages 56 and **Basic baking and broiling instructions** starting on page 97.

| Mode | Temperature range | 48" Model | | 36" Model | Temp probe | InstantHeat™ |
|------------------------|-----------------------------------|-----------|-------|-----------|------------|--------------|
| | | Left | Right | | | |
| Bake | 175 °F (80 °C) - 450 °F (230 °C) | 0 | 0 | 0 | 0 | - |
| Convection Bake | 175 °F (80 °C) - 450 °F (230 °C) | 0 | 0 | 0 | 0 | 0 |
| Convection Roast | 175 °F (80 °C) - 450 °F (230 °C) | 0 | 0 | 0 | 0 | 0 |
| Broil | LO / HI | 0 | 0 | 0 | - | - |
| Pure Conv.Sear | 175 °F (80 °C) - 475 °F (245 °C) | - | 0 | 0 | 0 | - |
| Convection Broil | 175 °F (80 °C) - 450 °F (230 °C) | 0 | 0 | 0 | - | - |
| Steam Bake | 230 °F (110 °C) - 450 °F (230 °C) | 0 | - | 0 | - | - |
| Steam Roast | 230 °F (110 °C) - 450 °F (230 °C) | 0 | - | 0 | - | - |
| 4 Part Pure Convection | 175 °F (80 °C) - 450 °F (230 °C) | 0 | 0 | 0 | 0 | - |

0 = Available / - = Not Available

Cooking mode with Steam function

Distinctive Steam cooking features are provided with Steam oven in 48" Pro range. Tap **LEFT** and select **Steam** or **Special steam cook**. For Steam mode and Fine Steam, the preset temperature cannot be changed (215 °F (100 °C) and 195 °F (90 °C) each). For Guided steam cook and Steam Reheat mode, follow instructions on the display. Ensure that the water reservoir has been filled with water.

| Mode | Instruction |
|--------------------|--|
| Steam | Steaming is a gentle cooking method using steam. Steam vegetables, seafood, grain, eggs and side dishes. Steaming is suitable for all type of food, bottling, juicing and reheating. |
| Special steam cook | Special steam cook contains Fine steam, Guided steam cook and Steam reheat. |
| Fine Steam | Fine steam is a very gentle cooking method using steam. Fine steam is suitable for seafood and chicken breast and taste will be more tender and soft. |
| Guided steam cook | The steam oven offers a total of 20 pre-programmed features in 5 categories such as vegetables, poultry and meat, fish, grain and eggs. The cooking temperature and time will be adjusted according to the selected menu. |
| Steam Reheat | By heating with steam first, then using convection or steam bake mode to finish reheating. The cooking temperature and time will be adjusted according to the selected menu. The steam oven offers 10 pre-programmed features. |

NOTE

For **Steam bake and steam roast recommendation guide**, see page 55.

Using the oven – Steam oven

Recommended cooking time for steam mode

1. Vegetables

Place vegetables in the perforated steam tray at shelf level 2 and place the unperforated steam tray at shelf level 1 to catch any drippings.

| Food | Size | Accessories | Cooking mode | Cooking time |
|---------------------|-------------|-------------------------|--------------|--------------|
| Artichokes | Whole | Perforated+Unperforated | Steam cook | 30-35 min |
| Broccoli | Florets | Perforated+Unperforated | Steam cook | 10-12 min |
| Cauliflower | Florets | Perforated+Unperforated | Steam cook | 12-15 min |
| Cabbage | Shredded | Perforated+Unperforated | Steam cook | 25-35 min |
| Potatoes (unpeeled) | Medium size | Perforated+Unperforated | Steam cook | 30-40 min |
| Potatoes (peeled) | Quatered | Perforated+Unperforated | Steam cook | 20-25 min |
| Peas | - | Perforated+Unperforated | Steam cook | 5-10 min |
| Green beans | - | Perforated+Unperforated | Steam cook | 15-20 min |
| Carrots | Slices | Perforated+Unperforated | Steam cook | 10-20 min |
| Kohlabi | Slices | Perforated+Unperforated | Steam cook | 15-20 min |
| Leeks | Slices | Perforated+Unperforated | Steam cook | 4-6 min |
| Green asparagus | Whole | Perforated+Unperforated | Steam cook | 8-10 min |
| White asparagus | Whole | Perforated+Unperforated | Steam cook | 10-15 min |
| Spinach | - | Perforated+Unperforated | Steam cook | 4-6 min |
| Brussels sprouts | Florets | Perforated+Unperforated | Steam cook | 20-25 min |
| Red beets | Whole | Perforated+Unperforated | Steam cook | 30-35 min |
| Zucchini | Slices | Perforated+Unperforated | Steam cook | 2-3 min |

2. Meat, Poultry, Fish

Place food in the perforated steam tray at shelf level 2 and place the unperforated steam tray at shelf level 1 to catch any drippings.

| Food | Size | Accessories | Cooking mode | Cooking time |
|-----------------|--------------|-------------------------|--------------|--------------|
| Pork chop | Sliced | Perforated+Unperforated | Steam cook | 15-25 min |
| Sausage | Whole | Perforated+Unperforated | Steam cook | 12-15 min |
| Chicken breast | 0.3 lbs each | Perforated+Unperforated | Steam cook | 20-25 min |
| Fish fillet | 0.2 lbs each | Perforated+Unperforated | Steam cook | 10-15 min |
| Salmon fillet | 0.3 lbs each | Perforated+Unperforated | Steam cook | 10-15 min |
| Whole fish | 1 lb | Perforated+Unperforated | Steam cook | 20-25 min |
| Clams or Oyster | - | Perforated+Unperforated | Steam cook | 10-15 min |
| Scallops | - | Perforated+Unperforated | Steam cook | 10-15 min |
| Shrimp | - | Perforated+Unperforated | Steam cook | 8-10 min |

Tips: Fine steam is ideal for steaming all sea food and chicken breast that will be cooked soft and tender. The cooking method is same as steam cook but cooking time will be increased.

3. Grain and side dish

Add the appropriate amount of water. Example- 1:1 = for every 1/2 cup

| Food | Size | Accessories | Cooking mode | Cooking time |
|-----------------------|-------|-------------------------|--------------|--------------|
| Long grain rice | 1:2 | Unperforated steam tray | Steam cook | 20-30 min |
| Brown rice | 1:2 | Unperforated steam tray | Steam cook | 30-40 min |
| Basmati rice | 1:1.5 | Unperforated steam tray | Steam cook | 20-30 min |
| Parboiled rice | 1:1.5 | Unperforated steam tray | Steam cook | 10-20 min |
| Couscous | 1:1 | Unperforated steam tray | Steam cook | 5-10 min |
| Lentils | 1:2 | Unperforated steam tray | Steam cook | 35-45 min |
| Dumplings | - | Perforated+Unperforated | Steam cook | 20-25 min |
| Eggs (soft boiled) | Large | Perforated steam tray | Steam cook | 10-13 min |
| Eggs (hard boiled) | Large | Perforated steam tray | Steam cook | 14-18 min |

Using the oven – Steam oven

4. Dessert and Compotes

Fruit compote: The fruits for compote are various berries, cherry, apple, pear, plum and rhubarb. Weigh out the fruit, add approximately 1/3 of water and add sugar and spices to taste.

| Food | Size | Accessories | Cooking mode | Cooking time |
|-----------------|------|-----------------------|--------------|--------------|
| Yeast dumplings | - | Perforated steam tray | Steam cook | 20-25 min |
| Rice pudding | - | Perforated steam tray | Steam cook | 25-35 min |
| Yogurt | - | Perforated steam tray | Proof 95 °F | 5-6 hrs |
| Fruit compote* | | Perforated steam tray | Steam cook | 10-20 min |

Basic baking and broiling instructions

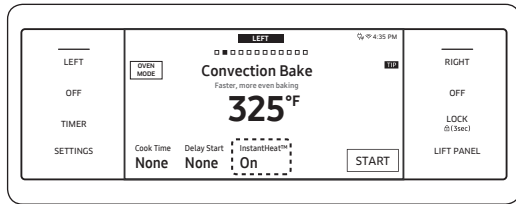


1. Tap **LEFT** and then swipe to select the desired cooking mode.



2. Set the temperature you want. (See the **Setting the temperature** section on this page.
- Broil mode can be set only Hi or Lo.
 - Keep Warm and Bread Proof temperatures are fixed and cannot be changed.

Using the oven – Steam oven



3. Follow the steps below to use the InstantHeat™ feature, Steam Bake, or Steam Roast. If you are not using these features, skip these steps and go to Step 4 in the next column.

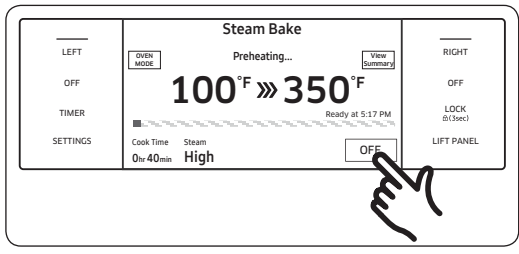
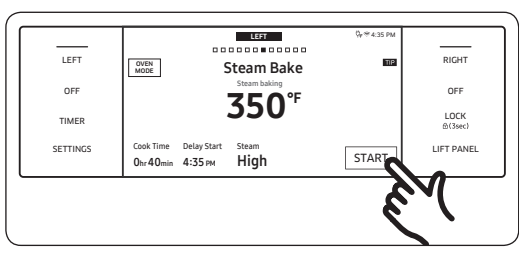
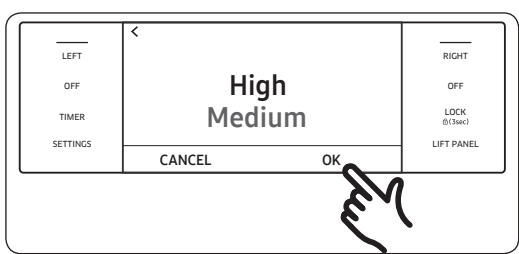
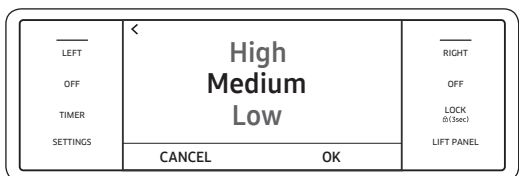
- InstantHeat™
 - a. If you are select Convection Bake or Convection Roast, the display will show the InstantHeat™ information. (The default is OFF).
 - b. Tap the InstantHeat™ area. The InstantHeat™ feature is activated and the display will show ON.

NOTE

- For best performance, we recommend cooking on a single rack.

| Type | Rack Position |
|----------|---------------|
| Baking | 1 or 2 |
| Roasting | 1 or 2 |

- Place food in the oven before you start cooking when using the InstantHeat™ feature.
- For best performance, preheat the oven when baking rising bakery products such as angel food cakes, bundt cakes, or puff pastries.



- Steam Bake, Steam Roast
 - a. If you select Steam Bake or Steam Roast, the display will show the steam level information. (The default is Medium).
 - b. Tap the Steam area to adjust the steam level. The steam level adjustment screen appears. You can set the steam level to Low, Medium, or High.
 - c. Tap **OK**. The steam level adjustment screen closes and the steam level information is displayed on the screen.

Important: You must fill the water reservoir before you start steam cooking. See the **Water reservoir** section on page 6.
- 4. If you want to use the Cook Time, or Delay Start function, set each function now. See pages 63 and 65 for instructions.
- 5. Tap **START** to begin cooking.
- 6. Tap **OFF** when cooking is done or if you want to cancel cooking.

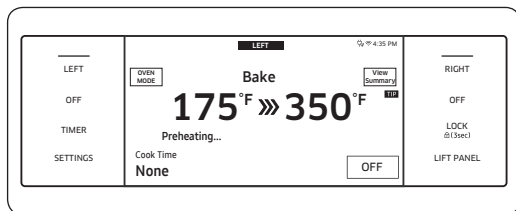
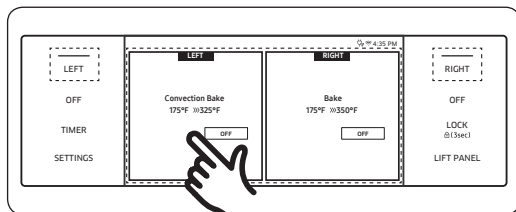
Using the oven – Steam oven

Broiling recommendation guide

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times. This guide is based on meats at refrigerator temperature. Always use a broiler pan and its grid when broiling. Always preheat the oven for 5 minutes before broiling.

| Food | Doneness | Size | Thickness | Level | Rack position | Cooking time (min) | |
|----------------|-----------|-----------|-----------|-------|---------------|--------------------|-------------|
| | | | | | | 1st side | 2nd side |
| Hamburgers | Medium | 6 patties | ¾" | Hi | 4 | 4:00-5:00 | 3:00-4:00 |
| Beef steaks | Rare | - | 1" | Hi | 4 | 5:00-6:00 | 4:00-5:00 |
| | Medium | - | 1-1½" | Hi | 4 | 6:00-7:00 | 5:00-6:00 |
| Chicken pieces | Well done | 2 lbs. | ½-¾" | Lo | 3 | 18:00-20:00 | 15:00-16:00 |
| Pork chops | Well done | 1 lbs. | 1" | Lo | 3 | 10:00-12:00 | 8:00-10:00 |
| Fish fillets | Well done | - | ¼-½" | Lo | 3 | 8:00-9:00 | 5:00-6:00 |

How to adjust the temperature while cooking



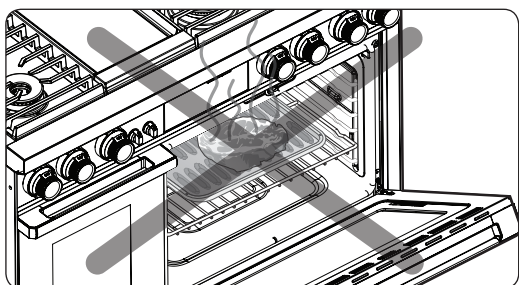
If you are using the ovens in single mode, do one of the following:

- Tap **LEFT** area on the screen or tap **LEFT**, tap the temperature area, enter the new temperature using the numeric keypad.

- ★ Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 6 times.
- The convection oven fan shuts off when the oven door is opened.
- DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

NOTE

- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- Make sure to drain the remaining water after using steam cooking. Once the oven starts draining, please wait until the draining cycle is complete.
- When a steam function is complete, you must empty the water reservoir because the remaining water can affect other cooking modes.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may turn on or off while the oven is cooking.
- This oven is designed for CLOSED DOOR broiling. The oven door must be closed during broiling.

CAUTION

Always broil with the oven door closed. Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.

Using the oven – Steam oven

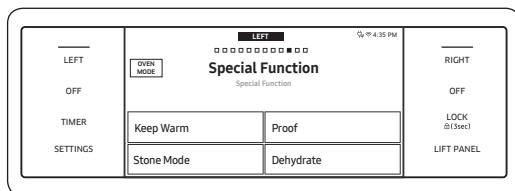
Using the special function feature

Special function provides 2 different specialized cooking options.

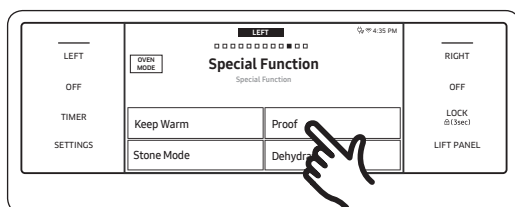
| Mode | Temperature range | 48" Pro range Steam oven |
|-----------|-------------------------------|--------------------------|
| Keep Warm | **None | 0 |
| Proof | 85 °F (29 °C) / 95 °F (35 °C) | 0 |

** None means that a factory set temperature is applied for the best performance. The user can't adjust this temperature setting.

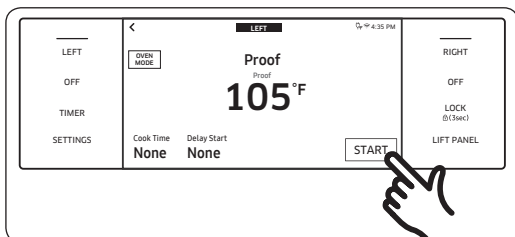
| Mode | Instruction |
|-----------|--|
| Keep Warm | <ul style="list-style-type: none"> The keep warm mode will keep cooked food warm for serving up to 3 hours after cooking has finished. You can use the keep warm mode without any other cooking operations or you can set it to activate after a timed or delay timed cooking operation. You should not use this mode to reheat cold food. |
| Proof | <ul style="list-style-type: none"> Proof provides an optimal temperature for the bread proofing process. <ul style="list-style-type: none"> 48" product left oven : 85°F / 95°F 48" product right oven : 95°F / 105°F 36" product : 95°F / 105°F For the best results, always start the Proof option with a cool oven. |



1. Swipe the screen to the **Special function**. The display will show the specialized cooking options.



2. Tap the cooking option you want.



3. Set the temperature you want.

4. Tap **START**.

NOTE

You cannot adjust the temperature of the Keep Warm mode. Keep Warm mode provides only one temperature setting, 175 °F.

CAUTION

- Do not use Proof when the oven temperature is above 125 °F. If temperature is above 125 °F, this mode won't function properly. Wait until the oven cools down.
- Do not use Proof for warming food. The proofing temperature is not hot enough to keep food warm.
- Place the dough in a heat-safe container on rack position 3 or 4 and cover it with a cloth or with plastic wrap. You may need to anchor the plastic wrap underneath the container so that the oven does not blow the plastic wrap off the dough.
- To avoid lowering the temperature and extending proofing time, do not open the oven door.

NOTE

- Preheating is not necessary on special function feature except Stone Mode.
- An error beep sounds if the temperature setting is out of the set range.

Rack position chart for special cooking options

| Mode | Rack Position |
|-----------|---------------|
| Keep Warm | 1 or 2 |
| Proof | 1 or 2 |

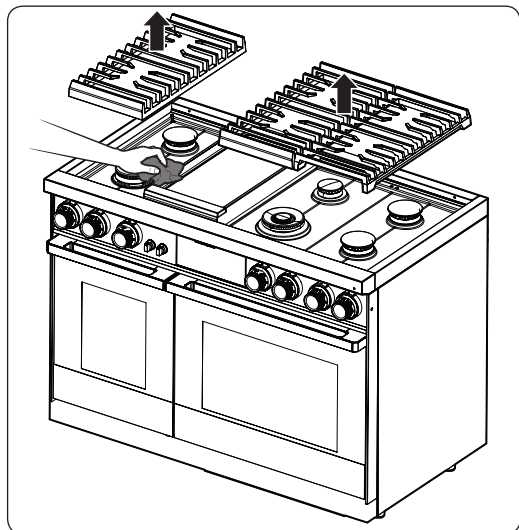
Care and maintenance - Cooktop

⚠ WARNING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop. Wearing gloves is mandatory while cleaning. Some burners and cooktop parts have sharp edges on it. Be careful while cleaning.

Cleaning the cooktop surface

You should clean up spills immediately.



1. Turn off all burners.
2. When the grates have cooled sufficiently, remove them.
3. Clean the cooktop surface with a soft cloth. If spills run into gaps in the burner components, remove the burner gaps and head, and wipe up the spills.
4. When finished cleaning, reassemble the burners, and reposition the grates.

Stainless steel surfaces

1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. Dry the surface with a soft, dry cloth.
5. Repeat Steps 2 - 4 as needed.

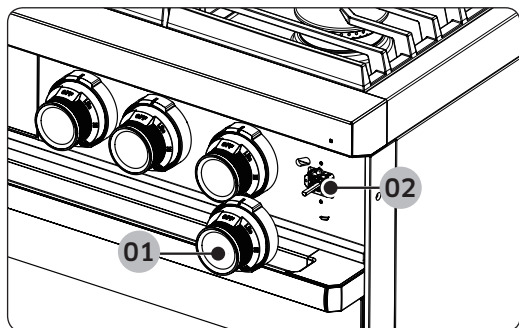
CAUTION

- Do not use items (e.g., steel-wool pad, sharp scraper, abrasive cleaner, caustic lye/sodium hydroxide), which can mar the steel and damage components.
- Do not remove the cooktop surface 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 any type of cleanser into the manifold holes. The ignition system inside them must remain dry.

Care and maintenance - Cooktop

Control knobs

Turn off all burner knobs.



- 01** Grasp each knob and pull backward to remove.
- 02** Spill protector. Do not remove.

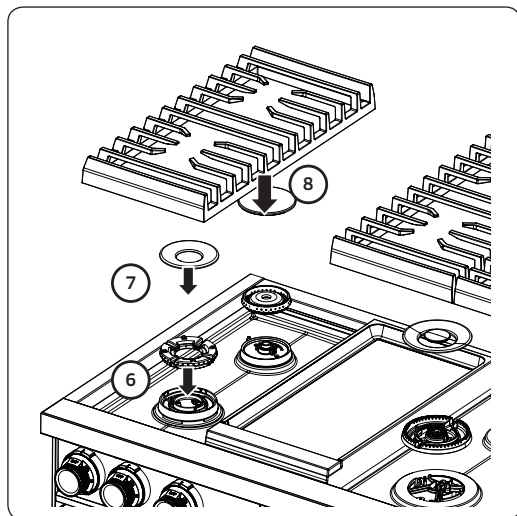
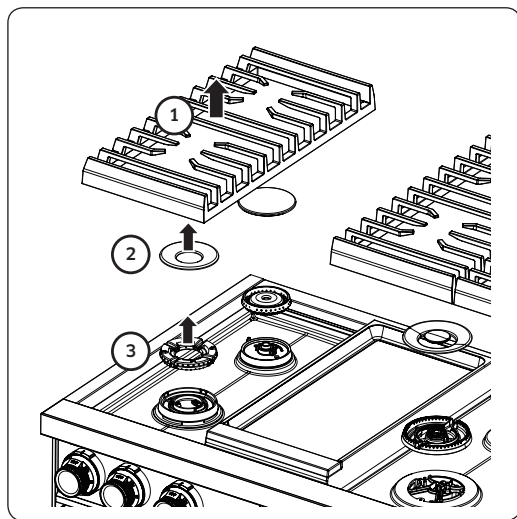
1. Pull the knobs off their valve stems.
2. Clean the knobs in warm, soapy water, then rinse and dry them thoroughly.
3. Clean the stainless-steel surfaces using stainless-steel cleaner.
4. Re-attach the knobs in the **OFF** position to the control valve stems.

CAUTION

- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto 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 from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean the grates and burner components in warm, soapy water. (Do not use steel-wool pads or abrasive cleaners.)
5. Rinse and dry grates and burner components thoroughly. Ensure the burner ports are free of water.
6. Reassemble the burner heads, making sure to insert a starter electrode through the hole in each head.

NOTE

See Pages 111-114 for details on how to reassemble the burner components.

7. Reassemble the remaining burner components, making sure the caps lie flat on top of the heads.
8. Re-install the burner grates in their respective positions.
9. Turn on each burner to verify that it works properly, then turn off the burner.

Care and maintenance - Cooktop

Burner caps and heads

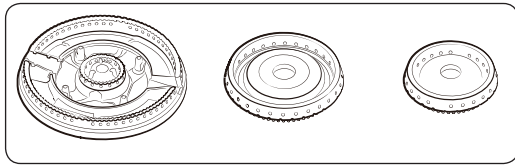
NOTE

Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

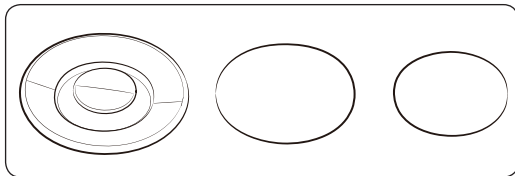
Wash burner caps and burner heads in hot, soapy water and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food particles. Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

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

- The brass parts of your burner will change color. However, this will not affect performance.
- After cleaning, check that all burner ports are unclogged.
- You may swap out the original burner caps for porcelain caps if desired.
- To remove burnt on grease, soak the brass burner cap in 1 cup of water and either 1 table spoon of white vinegar or 1 table spoon of lemon juice. Do not use metallic brush while cleaning it. It can damage the brass parts.

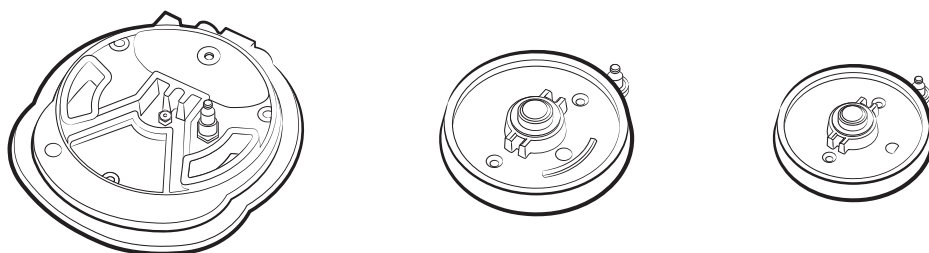
Burner bases

CAUTION

The burner bases are not removable; do not try to disassemble them.

Make sure that no water gets into the burner bases and the brass gas orifices.

Wipe them clean with a damp cloth, being careful not to mar or deform the bases. Make sure the bases are completely dry before using the cooktop.



Care and maintenance - Cooktop

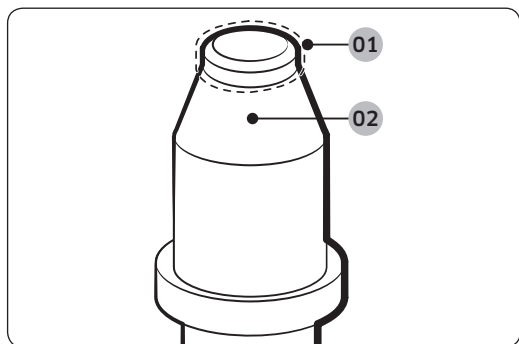
Electrodes

⚠ WARNING

Do not turn on the valve while touching the electrode. Electric shock might occur.

⚠ 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.

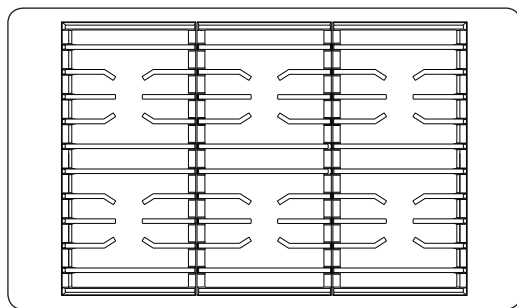
📄 NOTE

Do not attempt to remove the electrode from the cooktop.

Grates and wok grate

CAUTION

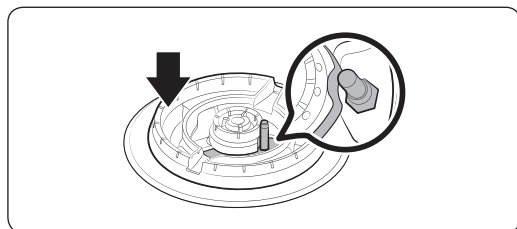
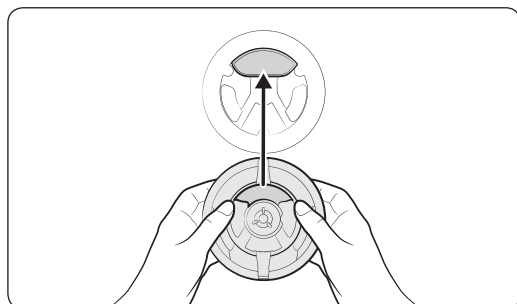
Do not clean the grates or wok grate in a dishwasher. They will be damaged.



You should wash the grates regularly and after spillovers. They are not dishwasher-safe. To clean the grates, wait until they are cool enough to touch safely, then remove them from the cooktop, and wash them with hot, soapy water. Rinse the grates with clean, and dry them thoroughly. Reposition the grates securely as instructed earlier in this manual.

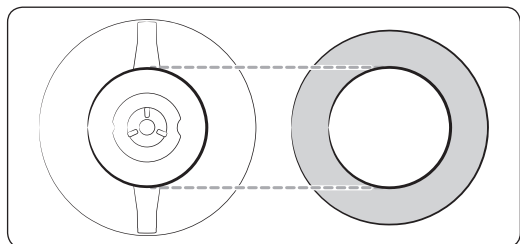
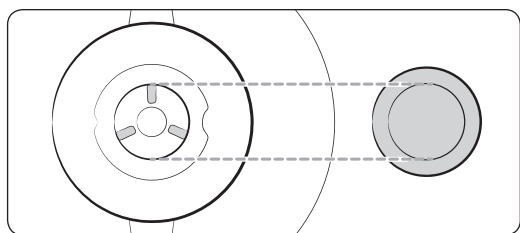
Burner head and cap replacement

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 - Cooktop

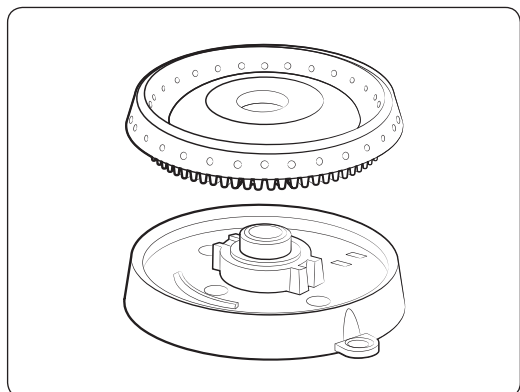


3. Match the burner caps to the burners by size, and then re-install the caps on the burner heads.

CAUTION

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

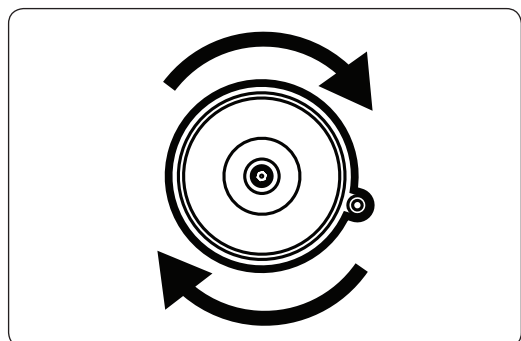
Round Burner head / caps



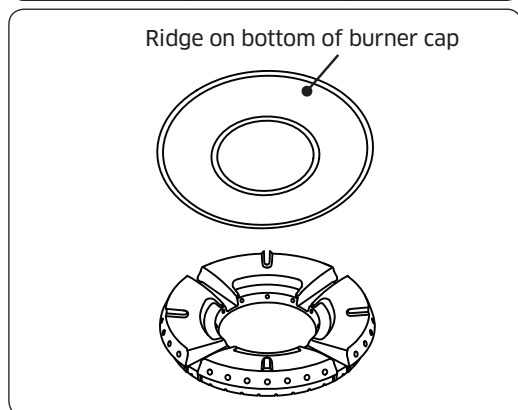
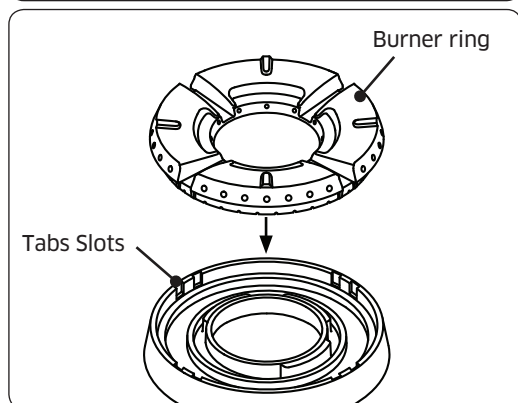
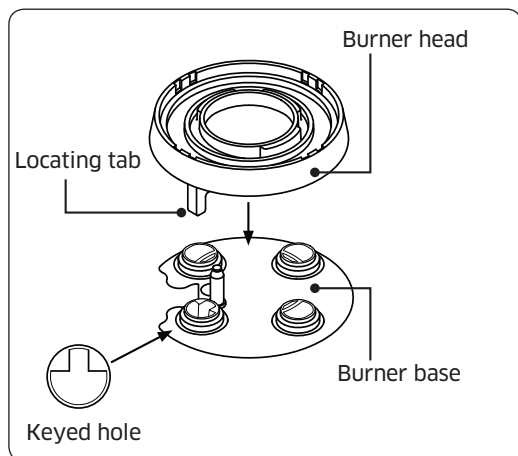
1. Put the burner heads on the burner bases as shown at the left. The bottom of the burner head fits inside the top of the burner base.
2. Turn the head until it drops into place. Twist each head clockwise and counter-clockwise slightly to make sure it is properly seated.
3. Place the burner caps (brass 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 components rest stably in place. If any components are askew, disassemble them, and redo the installation for any improperly installed components.



SimmerSear Burner Assembly (18K BTU Burner)



1. Put the burner heads in place as shown below. The locating tab on the burner head goes in the keyed hole as shown.

2. Put the burner rings on the burner heads as shown below. Match the tabs on the bottom of the ring to the slots on the burner head. Twist each ring back and forth slightly to make sure it is properly seated.

3. Put the burner caps on top of the burner rings. You may use either the supplied brass or porcelain caps. The ridge around the bottom edge of the cap goes around the top of the burner ring.

⚠ WARNING

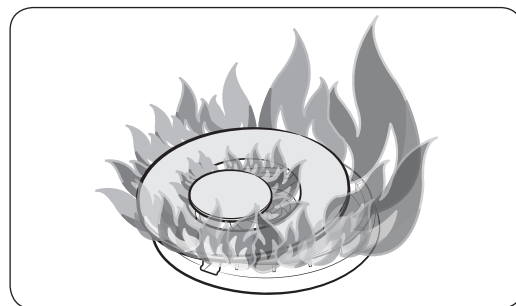
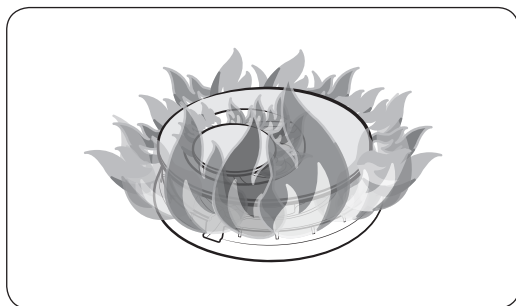
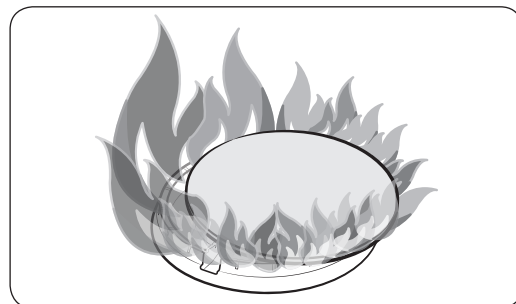
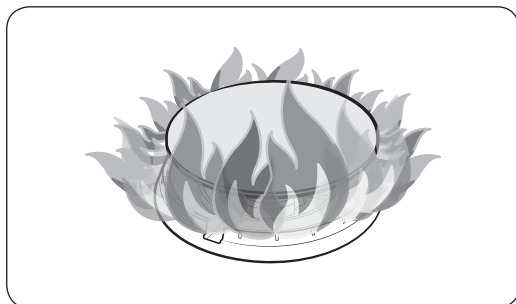
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

Care and maintenance - Cooktop

NOTE

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

Improperly installed components will result in poor ignition or uneven flames as shown in the illustrations below. If the burner shows uneven flame and excessive yellow flame, shut off the burner immediately and let the burner cool down. Readjust the burner caps and try lighting the burner again. A good flame shows all blue and even flame around the burner.



Care and maintenance - Oven

Care and cleaning of the oven

WARNING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the appliance.

Cleaning painted parts and decorative trim

- For general cleaning, use a cloth with hot, soapy water.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any oven surface. They can be scratched.

Cleaning stainless steel surfaces

1. Shake a bottle of Stainless Steel Appliance Cleaner or Polish well.
2. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or damp paper towel.
3. Clean a small area, rubbing along with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.

NOTE

Some paper towels tend to scratch stainless, test on a inconspicuous location before using.

5. Repeat as necessary.

NOTE

- **Do not use a steel-wool pad. It will scratch the surface.**
- If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the Stainless Steel Appliance Cleaner or Polish.

Convection filter

The convection filter is located in the back of each oven chamber.

Clean the filter regularly. If you allow it to become clogged, the oven's convection cooking modes will not work properly.

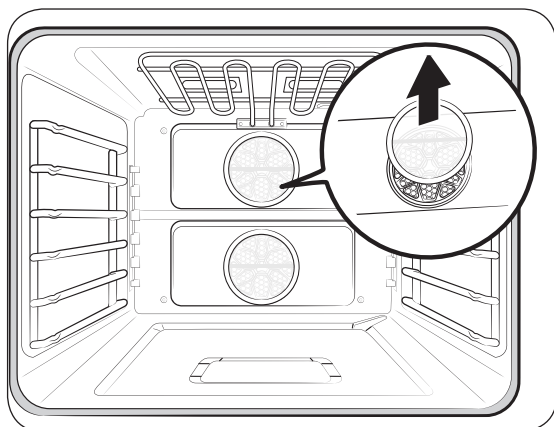
You also need to remove the filter during the self-clean cycle.

NOTE

For your safety and proper oven performance, re-install the convection filter before cooking. Not including the filter will result in damage to the blade, cooking utensils and potential harm to the user.

Care and maintenance - Oven

Removing your oven's convection filter

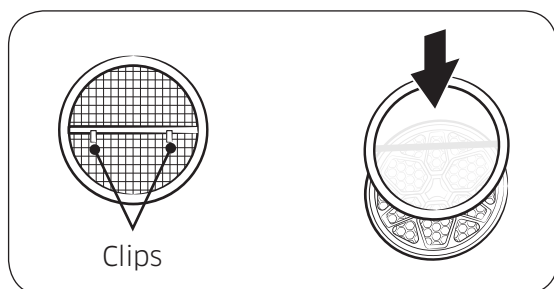


When the oven is cool, put your fingers around the edges of the filter and gently push up.

To clean the filter

Soak it in hot, soapy water. Rinse well. You may also place it in a dishwasher on the top rack. Dry the filter before re-installing it.

Installing your oven's convection filter



Carefully hook the metal clips on the back of the filter over the metal bar across the fan hole. Make sure it is centered over the hole. Be careful not to scratch the porcelain surfaces with the back of the filter

Oven racks

- If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will help the racks glide more easily on their tracks.
- Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool. During cleaning, be careful not to allow water or cleaner to enter the slides on the sides of rack.

NOTE

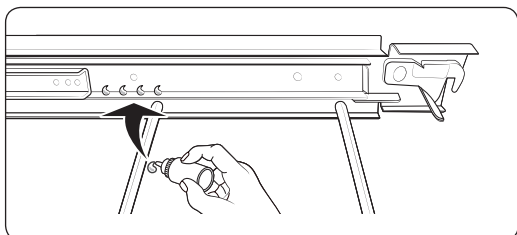
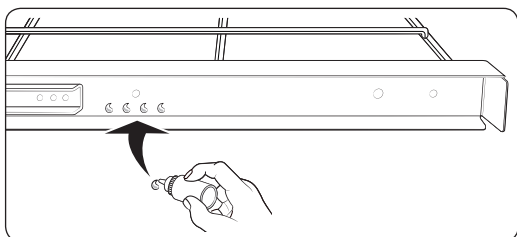
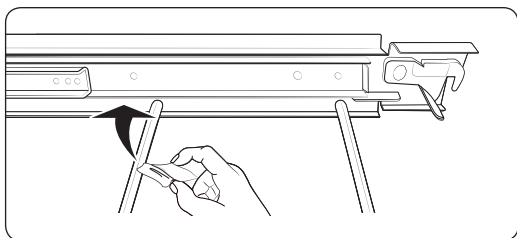
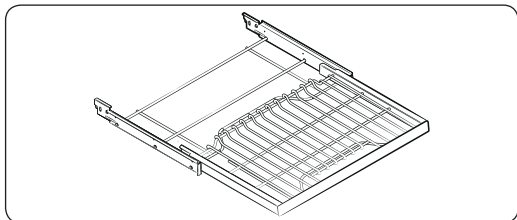
- Do not clean in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using a graphite lubricant.

NOTE

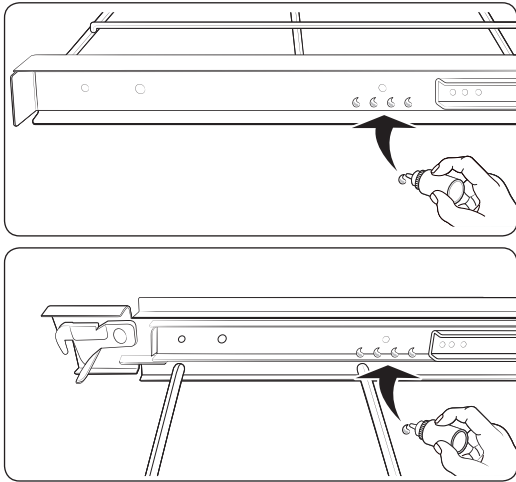
- You can buy and use graphite lubricant from market. Check whether the lubricant obtained FDA approval.

Care and maintenance - Oven

To lubricate the slides of the gliding rack



1. Remove the rack from the oven. See removing the gliding rack in the **Using the gliding rack** section on page 46.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
3. If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.
4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.



5. Repeat for the right (front and back) slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5, and 6.
8. Close the rack, turn the rack right-side-up, and then place in oven. See [Installing the gliding rack on page 46](#).

 **NOTE**

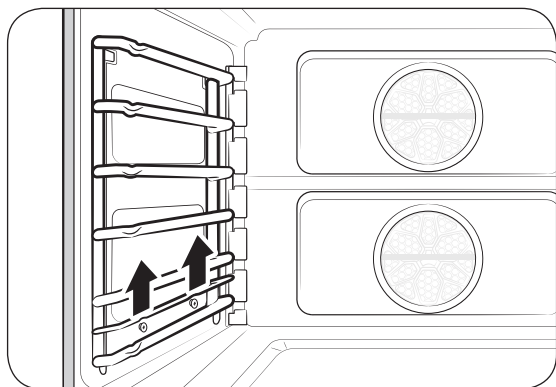
Do not spray the gliding rack with cooking spray or other lubricant sprays.

Care and maintenance - Oven

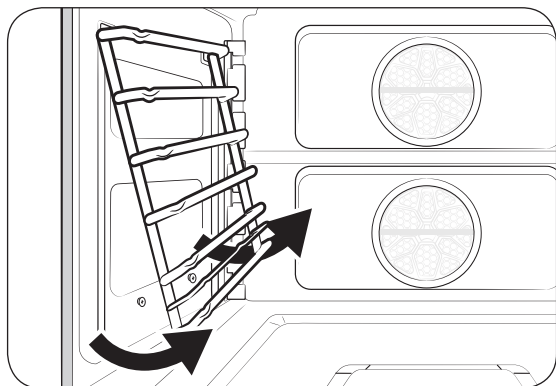
Rack support

Rack supports can be removed for cleaning. (Self clean, GreenClean™ and Manual clean).

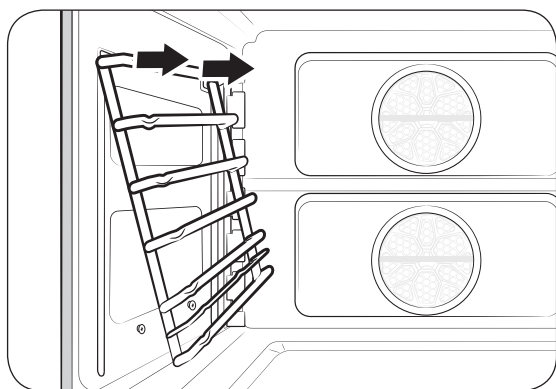
Removing the rack supports



1. Grab the center of the wire, which is on the supporter, and lift it upward.

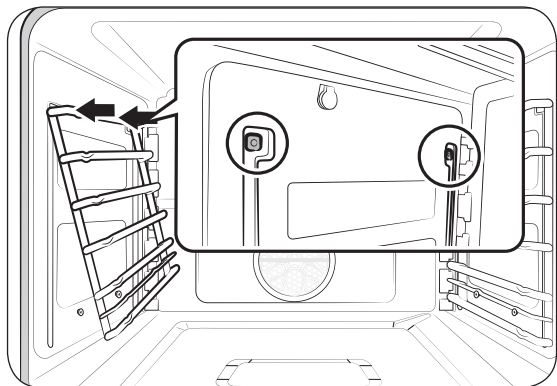


2. Rotate the rack support by approximately 45°.

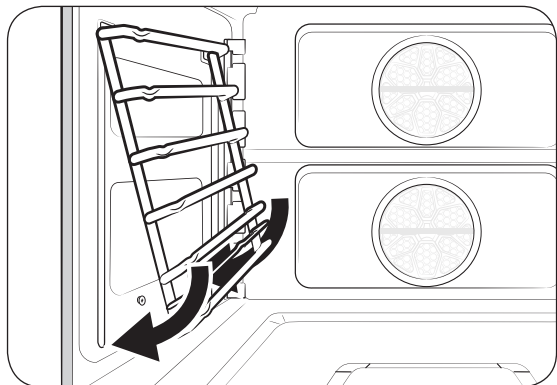


3. Pull and remove the rack support from two holes.

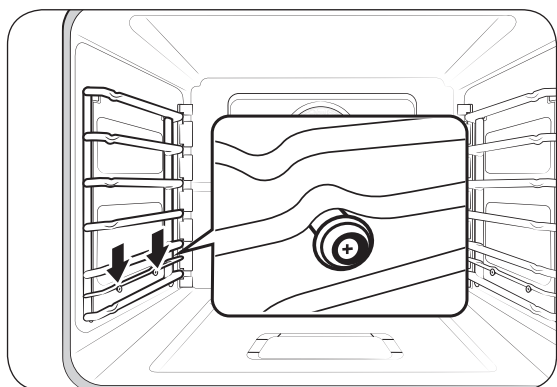
Replacing the rack supports



1. Put in rack support to two holes.



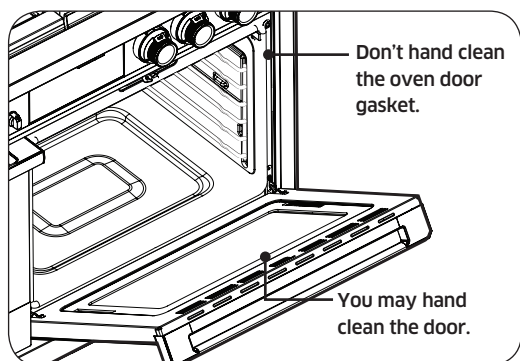
2. Rotate the rack support vertically.



3. Pull the central part of rack support to upward and then, press to side cavity.

Care and maintenance - Oven

Oven door

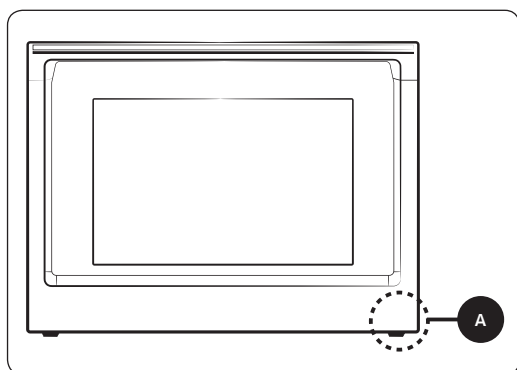


- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.**
- **DO NOT clean the oven door gasket.** The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

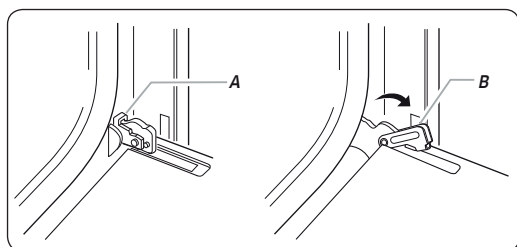
Removing the oven doors

CAUTION

- The door is very heavy. Be careful when removing and lifting the door.
- Do not lift the door by the handle.
Use two hands to remove an oven door. For 48" ovens, repeat the process for each door.



A. Wire Harness

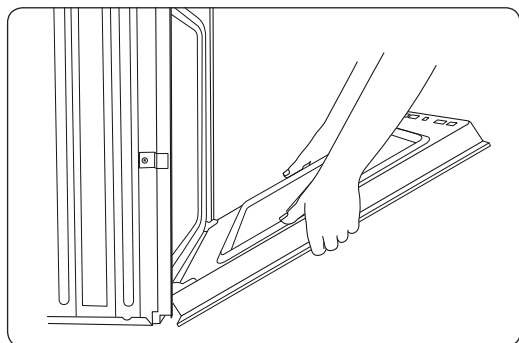


- A. Oven door hinge latch in locked position
- B. Oven door hinge latch in unlocked position

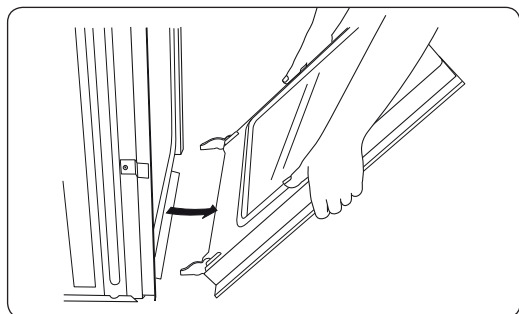
1. Prior to removing the oven door, prepare a surface where you will place it. This surface should be flat and covered with a soft blanket. You can also use the corner posts from your packaging material.

2. Open the oven door.
3. Locate the oven door hinge latch locks in both corners of the oven door, and then rotate the hinge locks toward the oven door to the unlocked position. If the door hinge lock is not rotated fully (see illustration B on the left for an example of full rotation), you will not be able to remove the door properly.

Care and maintenance - Oven



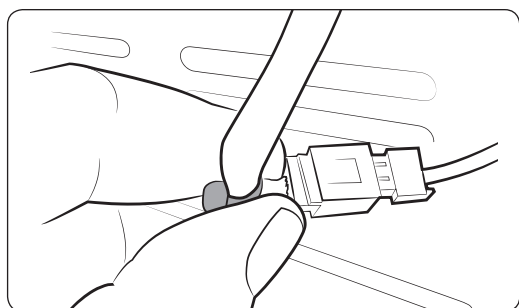
4. Partially close the door to engage the door latch locks. The door will stop at this point.



5. Using two hands, grasp the edges of the oven door. Lift and pull the oven door toward you and remove. You may need to gently shift the door from side to side as you pull. Do not pull door more than 6 inches from the oven before disconnecting the LED light wires from the bottom right of the door, otherwise the wires will get damaged.

NOTE

LED light's Wire Harness should be disconnected. Place the door near the product and be careful not to let the door fall down. The door glass is fragile.

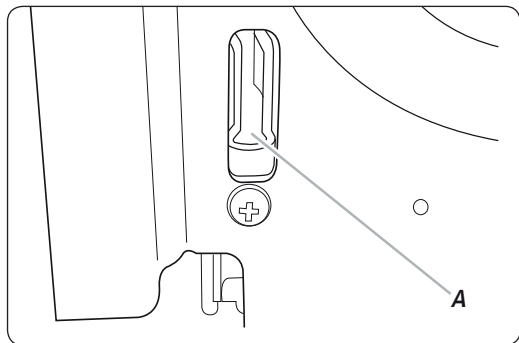


6. Disconnect the LED light's Wire Harness from the bottom right of the door.
7. Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.

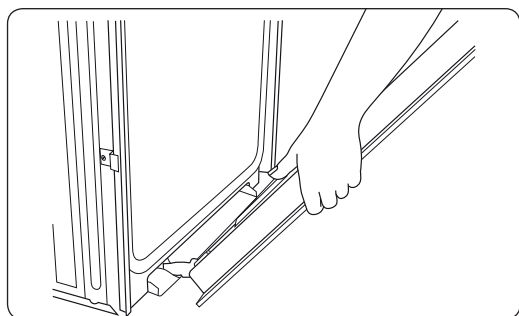
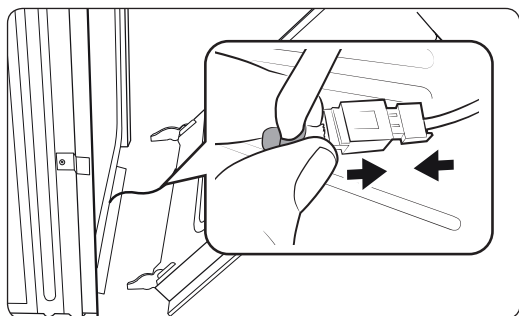
Replacing the oven doors

CAUTION

The door is very heavy. You may need help lifting the door high enough to slide it into the hinge slots. Do not lift the door by the handle.

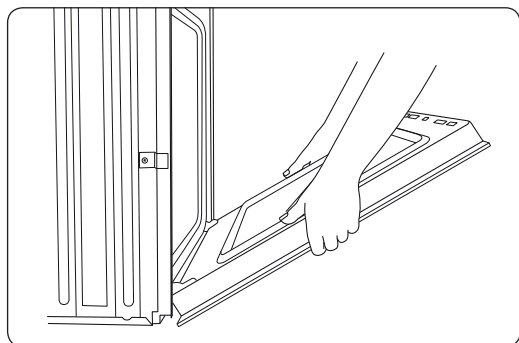


A. Slot in the oven cavity for the door hinge lock



1. Using two hands, grasp the side edges of the door at the midpoint. Face the oven cavity.
2. Place the door near the product. Connect the LED light's Wire Harness.
3. Locate the slots on each side of the oven cavity for the door hinge locks.
4. Hold the door at a 45° angle, and then align the door hinges with the slots in the lower front of the oven cavity. Slowly insert the door, making sure you maintain the 45° angle. You will know the door is engaged in the slot when you feel a slight drop.

Care and maintenance - Oven



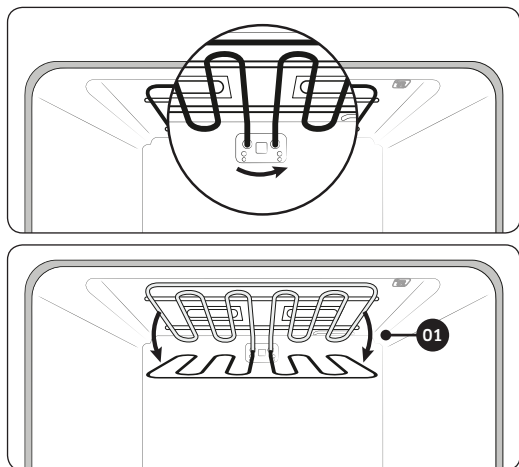
5. Lower the oven door to the fully open position. If the oven door does not open to a full 90°, repeat steps 1 through 3.
6. Locate the oven door hinge locks in the corners of the oven door, and rotate the hinge locks toward the oven cavity to the locked position. See Step 3 (illustration A) in the “Removing the oven doors” section for the proper locked position.
7. Close the oven door.
8. When the hinges are properly installed and the door is closed, there should be an even gap between the door and the control panel. If one side of the oven door is hanging lower than the other, the hinge on that side is not properly installed.
9. Reconnect the LED light’s Wire Harness and re-insert the rubber seal.

CAUTION

After replacing the door, make sure to reconnect the wires. Push them inward to arrange them as they were before you removed the door. Wires that are not connected or arranged correctly can be caught in the door or damaged by heat.

Changing the oven light

The oven light is a standard 40-watt appliance halogen bulb. It comes on when the oven door is open. When the oven door is closed, touch **LIGHT** to turn the light on or off. It will not work during a self-cleaning cycle.



1. To change the halogen bulb, you must tilt the broil heater down. To do this, turn the circular nut on the support counterclockwise while holding the broil heater. The broil heater should loosen and tilt down.

Important: The broil heater is not a removable part. Do not force the broil heater down. Do not let it drop down.

2. Remove the glass cover.
3. Remove the halogen bulb cover.
4. Replace the halogen bulb.

 **NOTE**

Use rubber gloves to handle halogen lamps.

5. When done, replace the glass cover, and then follow Step 1 above in the reverse order to return the broiler to its correct position.

 **CAUTION**

Before changing your oven light, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Make sure the oven and the halogen bulb are cool.

Troubleshooting

Dacor works hard to ensure that you don't have problems with your new electric oven. If you run into unexpected trouble, look first for a solution in the tables below. If you're still having trouble after trying the suggested solution, call (800) 793-0093.

Gas safety

| Problem | Possible cause | Action |
|----------------|--|---|
| You smell gas. | The surface burner knob is not in the OFF position and the burner is not lit. | Turn the burner knob to OFF . |
| | There is a gas leak. | <ul style="list-style-type: none">• Clear all occupants from the room/building/area.• Immediately call your gas supplier from a neighbor's home; your own phone may cause a spark that ignites the gas; follow the gas supplier's instructions.• 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. |
| | A fuse may have blown; the circuit breaker may have tripped. | Replace the fuse or reset the circuit breaker. |
| | The gas supply is not properly connected or turned on. | See your cooktop's Installation Instructions. |
| Surface burners do not light. | The control knob is not set properly. | Push in the control knob and turn it to the Lite position. |
| | <ul style="list-style-type: none"> • The burner caps are not in place. • The burner base is misaligned. | <ul style="list-style-type: none"> • Clean the electrodes. • Put the burner cap on the burner head. • Align the burner base. |
| A surface burner clicks during operation. | The control knob has been left in the Lite position. | After the burner ignites, turn the control knob to the desired setting; if the burner still clicks, contact a service technician. |
| The burners do not burn evenly. | Burner components are not assembled correctly. | Review pages 111-114 . |
| | Burners are dirty. | <ul style="list-style-type: none"> • Clean the burner components. • Review pages 107, 108, 111. |
| Very large or yellow surface burner flames. | The wrong burner orifice is installed. | Check the burner orifice size, and contact your installer if you have the wrong orifice (LP gas instead of natural gas or vice versa). |

Troubleshooting

Control display

| Problem | Possible cause | Solution |
|---|--|---|
| The display goes blank. | A fuse in your home may be blown or the circuit breaker tripped. | Replace the fuse or reset the circuit breaker. |
| The buttons cannot be pressed properly. | <ul style="list-style-type: none"> There is foreign matter caught between the buttons Touch model: There is moisture on the exterior The lock function is set | <ul style="list-style-type: none"> Remove the foreign matter and try again. Remove the moisture and try again. Check whether the lock function is set. |

Oven

| Problem | Possible cause | Solution |
|----------------------------------|---|--|
| The oven will not turn on. | The oven is not completely plugged into the electrical outlet. | Make sure the electrical plug is inserted into a live, properly grounded outlet. |
| | A fuse in your home may be blown or a circuit breaker may have tripped. | Replace the fuse or reset the circuit breaker. |
| | The oven controls have been set improperly. | See the Using the oven - Steam oven section starting on page 91. |
| | The oven is too hot. | Allow the oven to cool. |
| | Incomplete service wiring. | Call for service. |
| | Power outage. | Check to see if the house lights will turn on. If necessary, call your local electric company for service. |
| The oven light will not turn on. | The light is loose or defective. | Tighten or replace the lamp. Call for service if the door light does not turn on. |
| | The switch operating the light is broken. | Call for service. |

| Problem | Possible cause | Solution |
|--|--|--|
| The oven smokes excessively during broiling. | The oven controls have not been set properly. | See the Using the oven - Steam oven section starting on page 91. |
| | The meat has been placed too close to the element. | Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing. |
| | The meat has not been properly prepared. | Remove excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact. |
| | Grease has built up on oven surfaces. | Regular cleaning is necessary when broiling frequently. |
| Food does not bake or roast properly. | The oven controls have not been set correctly. | See the Using the oven - Steam oven section starting on page 91. |
| | The oven rack has been positioned incorrectly or is not level. | See the Using the oven racks section on page 44 or 91. |
| | The oven temperature needs to be adjusted. | See Temp in the Settings section on page 88. |
| Food does not broil properly. | The serving size may not be appropriate. | Refer to the Broiling recommendation guide for serving sizes on page ???, and then try again. |
| | The rack has not been properly positioned. | See the Broiling recommendation guide on page 55 or 97. |
| | The cookware is not suited for broiling. | Use suitable cookware. |
| | In some areas, the power (voltage) may be low. | Preheat the broil element for 10 minutes. See the Broiling recommendation guide on page 55 or 97. |
| The oven temperature is too hot or too cold. | The oven temperature needs to be adjusted. | See Temp in the Settings section on page 88. |

Troubleshooting

| Problem | Possible cause | Solution |
|---|---|---|
| There is water dripping. | You may see water or steam in some cases depending on the food you are cooking. | Let the oven cool and then wipe with a dry dish towel. This is not a product malfunction. |
| There is steam coming through the crack between the oven body and the door. | | |
| Water remains in the oven. | | |
| I can hear water boiling during steam cooking. | Water is being heated by the steam heater. | This is not a product malfunction. |
| The oven will not self-clean. | The oven temperature is too high to start a self-clean operation. | Allow the oven to cool and then reset the controls. |
| | The oven controls have been set incorrectly. | See the Self clean section on page 67. |
| | A self-cleaning cycle cannot be started if the oven lockout feature has been activated. | Deactivate the oven Control lockout (see page 86). |
| Excessive smoking during a self-cleaning cycle. | There is excessive soiling in the oven. | Press OFF . Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again. |
| The oven door will not open after a self-cleaning cycle. | The oven is too hot. | Allow the oven to cool. |
| The oven is not clean after a self-cleaning cycle. | The oven controls were not set correctly. | See the Self clean section on page 67. |
| | The oven was heavily soiled. | Wipe up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to be self-cleaned again or for a longer period of time. |

| Problem | Possible cause | Solution |
|---|--|--|
| Steam is coming out of the vent. | When using the convection feature, it is normal to see steam coming out of the oven vent. | This is normal operation and not a system failure. Use the oven as usual. |
| | As the number of racks or amount of food being cooked increases, the amount of visible steam will increase. | |
| A burning or oily odor is coming from the vent. | This is normal for a new oven and will disappear in time. | To speed the process, set a self-cleaning cycle for a minimum of 3 hours. See the Self clean section on page 67 . |
| Strong odor. | An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used. | Operate the oven empty on the bake setting at 400 °F for 1 hour. |
| Fan noise. | A convection fan may automatically turn on and off. | This is not a system failure but normal operation. |
| The oven racks are difficult to slide. | The shiny, silver-colored racks were cleaned in a self-cleaning cycle. | Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel. |
| The oven door is locked. | The circuit breaker has been tripped or there was a power failure while the oven door was locked. | Activate Control Lockout, and then unlock the control. See the Control lockout section on page 86 . |

Troubleshooting

Information codes

Oven

| Displayed code | Possible cause | Solution |
|----------------|--|---|
| C-d1 | This code occurs if the door lock is mispositioned. | Press OFF , and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service. |
| C-F0 | This code occurs if communication between the Main and Sub PBA is interrupted. | |
| C-F2 | This code occurs if communication between the Main and Touch is interrupted. | |
| C-20 | The oven sensor is open when the oven is operating. | |
| | The oven sensor is short when the oven is operating. | |
| C-21 | This code occurs if the internal temperature rises abnormally high. | Restart the appliance. |
| C-23 | The temp probe sensor is short when the oven is operating. | Press OFF , and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service. |
| C-30 | The PCB sensor is open when the oven is operating. | |
| | The PCB sensor is short when the oven is operating. | |
| C-31 | This code occurs if the PCB temperature rises abnormally high. | Call for service |
| C-70 | The steam sensor is open when the oven is operating | Press OFF , and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If does not solve the problem, call the service. |
| | The steam sensor is short when the oven is operating | |
| C-72 | There are drain system-related problems. | |
| C-A2 | The cooling motor is operating abnormally. | Call for service. |

Warranty and Service

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR RANGES

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

FULL ONE-YEAR WARRANTY

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. Warranty is valid on products purchased brand new from a Dacor Authorized Dealer, or other seller authorized by Dacor.

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 charge to you. All cosmetic damage (such as 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. Consumable parts such as filters and light bulbs are not covered and are the responsibility of the purchaser.

LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor. Dealer display and model home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use, which include but are not limited to religious organizations, fire stations, bed & breakfast, and spas carry a one year parts warranty only. All delivery, installation, labor costs, and other service fees are the responsibility of the purchaser.

Warranty will be null and void on product that has altered, defaced, or missing 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.

Warranty is null and void if non-ETL or non-CUL approved product is transported from the U.S.A.

Warranty and Service

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

LIMITED FIRST YEAR WARRANTY

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 furnish a new part, F.O.B. factory to replace the defective part.

All delivery, installation, labor costs and other service fees are the responsibility of the purchaser.

What Is Not Covered

- Slight color variations may be noticed because of differences in painted parts, kitchen lighting, product placement and other factors; this warranty does not apply to color variation.
- Service calls to educate the customer on proper use and care of the product.
- Service fees for travel to islands and remote areas, which include but are not limited to, ferries, toll roads or other travel expenses.
- Consequential or incidental damage, including but not limited to food or medicine loss, time away from work or restaurant meals.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Failure of the product caused by improper product installation.
- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood, power interruption, power surges or other acts of God.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings and other structures or objects around the product.
- Breakage, discoloration, or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse or neglect.

Out of Warranty

Should you experience a service issue beyond the standard warranty period, please contact us. Dacor reviews each issue and customer concern to provide the best possible solution based on the circumstances.

THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY 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.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, therefore the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Appendix

Model name & serial number

Both the model name and the serial number are labeled on the inner side of door trim.

For later use, write down the information or attach the additional product label (located on the top of the product) onto the current page.

Model Name _____

Serial Number _____

Open Source Announcement

The software included in this product contains open source software. You may obtain the complete corresponding source code for a period of three years after the last shipment of this product by sending an email to <mailto:oss.request@samsung.com>.

It is also possible to obtain the complete corresponding source code in a physical medium such as a CD-ROM; a minimal charge will be required.

The following 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 information as related to this product. This offer is valid to anyone in receipt of this information.





Dear Valued Customer,

Thank you for purchasing Dacor. We hope our products empower your passion for cooking!

Inside this box is a set of brass burner caps. These caps are meant to provide an elegant look to your new Dacor product. These caps may be used for cooking, but please know beforehand that they will discolor when used. This is a natural reaction of brass when it comes in contact with the gas flame. We have also included a set of black porcelain burner caps with this product in case you are concerned about the discoloration. Discoloration of burner caps is not covered under our warranty, but new burner caps may be ordered from us if necessary.

We truly hope you enjoy many years of great cooking with your Dacor. If we can be of service, please contact our team at 800-793-0093, extension 2813.

Sincerely,

The Dacor Customer Service Team

MEMO

MEMO



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"/> E. 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?

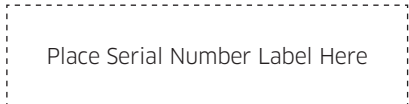
- | | |
|------------------|-----------------------|
| A. Cooktop _____ | C. Dishwasher _____ |
| B. Oven _____ | D. Refrigerator _____ |

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.

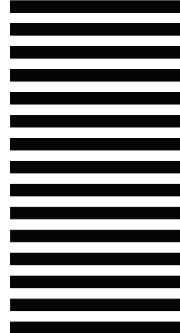


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NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



BUSINESS REPLY MAIL
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