

## DISTINCTIVE™ ELECTRIC COOKTOP

Models DECT304, DECT365

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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 Distinctive Appliance, read this use and care manual thoroughly, beginning with the **Important Safety Instructions** 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 **Before You Call for Service** 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  
600 Anton Blvd. Suite 1000  
Costa Mesa, CA 92626

Telephone: (800) 793-0093  
Fax: (626) 403-3130  
Hours of Operation: Monday through Friday  
6:00 A.M. to 5:00 P.M. Pacific Time  
Web Site: [www.dacor.com](http://www.dacor.com)

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*

**INSTALLER:** PLEASE LEAVE THIS GUIDE WITH THE APPLIANCE.

**CONSUMER:** READ THIS USE AND CARE MANUAL COMPLETELY BEFORE USING THIS APPLIANCE. SAVE IT FOR FUTURE REFERENCE. IT CONTAINS IMPORTANT USE AND CARE INFORMATION. KEEP YOUR SALES RECEIPT OR CANCELED CHECK IN A SAFE PLACE. PROOF OF ORIGINAL PURCHASE DATE IS REQUIRED FOR WARRANTY SERVICE.

For warranty and service information, see page 13.

If you have any questions (other than warranty questions), call:

Dacor Customer Service  
1 (800) 793-0093 (U.S.A. and Canada)  
Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time


Web site: [www.dacor.com](http://www.dacor.com)

Have the complete model and serial number identification for your cooktop ready. These numbers are located on the appliance data label located on the bottom of the chassis. Write these numbers below for easy access.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Date of Purchase \_\_\_\_\_


Pay attention to these symbols present in this manual:

 **WARNING**

- This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.
- You can be killed or seriously injured if you don't follow these instructions.

**READ AND SAVE THESE INSTRUCTIONS.**

**WARNINGS FOR ELECTRIC INSTALLATION**

 **WARNING**

- Installation and service must be performed by a qualified installer or service agency.
- **The DECT series models may be powered at 240V or 208V.**

**CAUTION**

- Always turn off power at the circuit breaker panel or fuse box before servicing this unit.
- For personal safety, this appliance must be properly grounded.

## COOKTOP SAFETY

Please read all instructions before using this appliance.



### WARNING

#### Proper Installation

- Be sure your appliance is properly installed and grounded by a qualified technician. If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance. Do not install or use the appliance if the conduit is damaged.

#### Never Use Your Appliance for Warming or Heating the Room

#### Do Not Leave Children Alone

- Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

#### Wear Proper Apparel

- Loose-fitting or hanging garments should never be worn while using the appliance.

#### User Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

#### Storage in or on Appliance

- Flammable materials should not be stored in an oven or near a cooktop.

#### Do Not Use Water on Grease Fires

- Smother fire or flame or use dry chemical or foam-type extinguisher.

#### Use Only Dry Potholders

- Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

#### Use Proper Pan Size

- This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

#### Never Leave Surface Units Unattended at High Heat Settings

- Boil over causes smoking and greasy spillovers that may ignite.

#### Protective Liners

- Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

#### Glazed Cooking Utensils

- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

#### Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units

- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent elements.

#### Do Not Soak Removable Heating Elements

- Heating elements should never be immersed in water.

#### Do Not Cook on Broken Cook-Top

- If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.

#### Clean Cook-Top With Caution

- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## PERSONAL SAFETY



### WARNING

To reduce the risk of injury to persons, in the event of a grease fire, observe the following:

- Grease is flammable and should be handled carefully.
- Do not use water on grease fires.
- Never pick up a flaming pan. Smother sheet or flat tray.
- Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.
- Let fat cool before attempting to handle it.
- Wipe up spill-overs immediately.
- If you are "flaming" liquors or other spirits under an exhaust, **turn the fan off**. The draft could cause the flames to spread out of control.
- Never leave the surface area unattended at high heat setting. Boil-over cause smoking and greasy spill over, which may ignite.

### CAUTION

Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface. Do not allow pans to boil dry.

- **Be careful to prevent burns.** If the flames do not go out immediately, **evacuate and call the fire department.**
- Always have a working smoke detector near the kitchen.
- Leave the hood ventilator on when flambéing food **only if there is smoke without flames.**

### Use an extinguisher only if

- You know you have a Class ABC extinguisher, and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit.
- **Never** use water on cooking fires.
- In the event that personal clothing catches fire, **drop and roll immediately** to extinguish flames.



### WARNING

To reduce the risk of burn injuries during cooktop use, observe the following:

- Never use the cooktop to warm or heat a room.
- Children or pets should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

### CAUTION

Do not store items of interest to children in cabinets above a cooktop or on the backguard of a cooktop; children climbing on the cooktop to reach items could be seriously injured.

### When using the cooktop

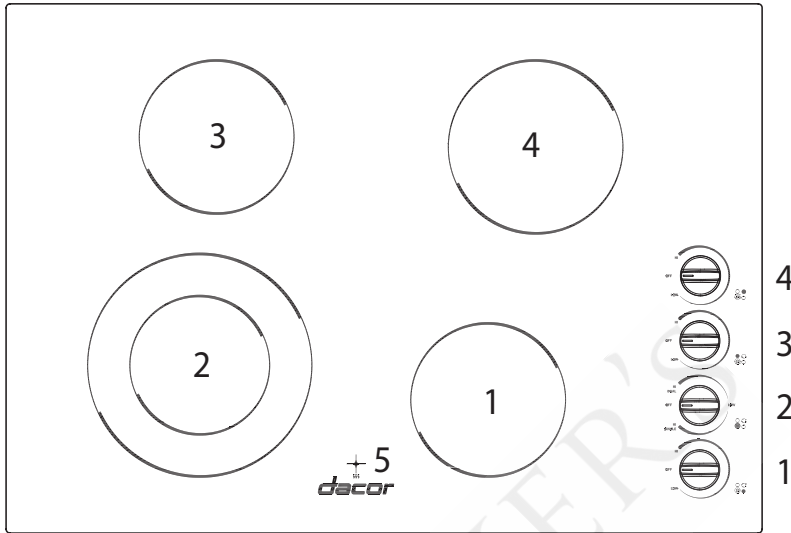
- **Do not touch the cooking surface or the surrounding areas.**  
Surface areas may become hot enough to cause burns. Surface elements may be hot even though they are dark in color. During and after use, do not touch or let flammable materials contact heating elements until they have had time to cool.

### When using the cooktop installed over an oven

- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the cooktop without extending over any nearby surface units.
- Use only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.

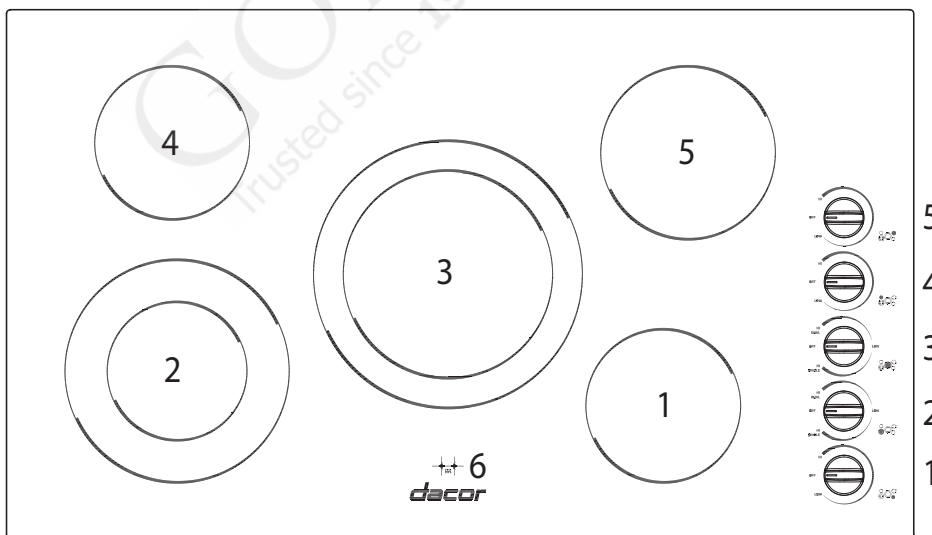
**MODEL AND PART IDENTIFICATION**

**DECT304**



- Position 1-** 1200W 6" single circuit element and control
- Position 2-** 1100W / 2500W 5"/9" dual circuit element and control
- Position 3-** 1200W 6" single circuit element and control
- Position 4-** 1800W 7" single circuit element and control
- Position 5-** "ON" and hot surface indicator lights

**DECT365**



- Position 1-** 1200W 6" single circuit element and control
- Position 2-** 1100W / 2500W 5"/9" dual circuit element and control
- Position 3-** 1800W / 2700W 8"/11" dual circuit element and control
- Position 4-** 1200W 6" single circuit element and control
- Position 5-** 1800W 7" single circuit element and control
- Position 6-** "ON" and hot surface indicator lights

## ELEMENT AND CONTROL SETTINGS

### SINGLE RADIANT ELEMENT

This type of electric element uses a wire ribbon located under the glass surface to provide the heat for cooking. Each element cycles on and off during operation, controlled by its own temperature limiter.

#### Temperature limiters

Each radiant heaters has its own sensor to protect the glass cooking surface from extreme high temperatures. The limiter will operate automatically by cycling the element the cycles as defined by knob setting (HI-LO).

### DUAL RADIANT ELEMENT

The dual element consist of two radiant ribbon elements within the same heating area. Either the small (inner element) or both (inner and outer) elements may be selected for use. There are an infinite number of heat settings between the LO and HI position. The HI and LO settings have fixed positions to define the minimum and maximum heat settings.

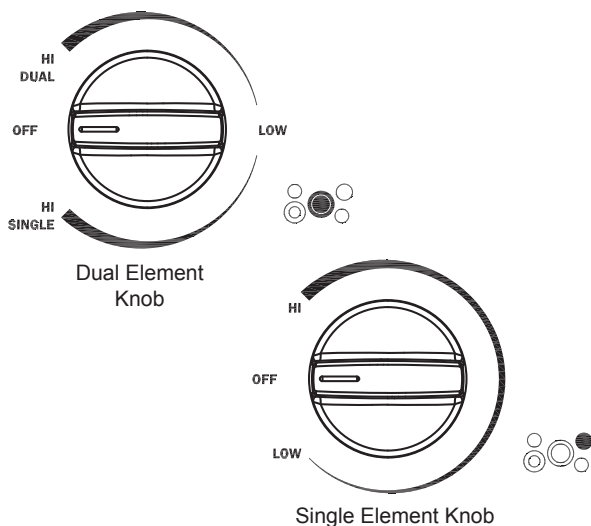
**To turn ON the inner element**, push down on the control knob and turn it counter-clockwise, setting the heat according to the graphic surrounding the knob.

**To turn ON the inner and outer element**, push down on the control knob and turn it clockwise, setting the heat according to the graphic surrounding the knob.

#### Recommended Settings

These are the recommended settings without the element being preheated. A range of heat settings are listed because the actual setting depends on:

- Type and quality of pan
- Type, quantity and temperature of the food
- Element used and cook's preferences



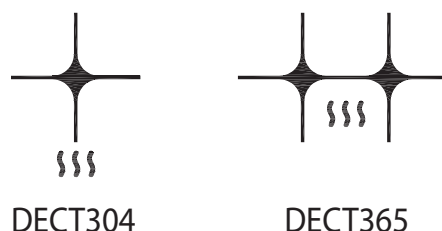
TYPE OF FOOD	HEAT SETTINGS
Melting butter, chocolate	LO
Delicate sauce, rice, simmering sauces with butter <b>and egg yolk</b>	LO to Medium
Cooking vegetables, fish broths, eggs (fried or scrambled), finishing cereals, pasta, milk, pancakes, pudding, simmering meats, steaming vegetables, pop corn, bacon, stewing meet soup, sau-teed vegetables, spaghetti sauces	Medium
Braising meat, pan frying meat, fish, eggs, stir frying, quickly brown or sear meats, holding a rapid boil.	Medium to HI
Boiling water for vegetables, pasta	HI

#### Control knobs (pos. 1 to 4)

The placement of each knob corresponds to the placement of the heating element that it controls. To turn on any element, PUSH DOWN on the knob and TURN in either direction to desired heat setting.

#### Hot surface indicator light

Each element features a hot surface indicator light to show when the corresponding element is ON or hot. The light remains on until the element has cooled to a safe temperature to touch (approximately 150°F). If a hot surface light is ON, use caution when working around the cooktop because it is still hot.





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## COOKTOP OPERATION

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### BEFORE USING THE COOKTOP FOR THE FIRST TIME

- All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may remain from the manufacturing process.
  - If present, remove all packing and literature from the cooktop surface.
  - Clean the glass cooking surface before using it for the first time. A thorough cleaning with a glass cooktop cleaner is recommended. It only takes a minute and it puts a clean, shiny finish on the cooking surface before use.
  - There may be a slight odor during the first several uses. This odor is normal and will disappear over time.
  - Optimal cooking performance depends on proper cookware being selected and used.
- The cooking surface retains heat and remains hot over 20 minutes after the elements have been turned off.
  - The glass ceramic cooking surface is durable and resistant to impact, but not unbreakable. It can crack or break if a pan or other object is dropped on it.
  - Do not use aluminum foil directly on the glass; it will melt and damage the glass surface.
  - Do not allow pans to boil dry. This can damage the pan, element and/or cooktop.
  - Never cook food directly on the glass.
  - Do not slide cookware across cooking surface, it may scratch the glass
  - Using cast iron cookware on the glass cooktop is not recommended. Cast iron retains heat and may result in cooktop damage.

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## COOKWARE

### GENERAL

The choice of pan directly affects the cooking performance (speed and uniformity). For best results, select pans with the following features:

#### Flat base

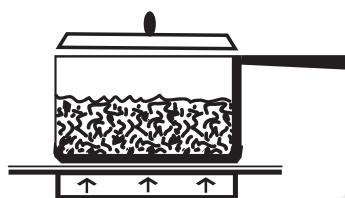
When a pan is hot, the base (pan bottom) should rest evenly on the surface without wobbling (rocking). Ideal cookware should have a flat bottom, straight side, a well fitting lid and the material should be of medium to heavy thickness.

Rough finishes may scratch the cooktop.

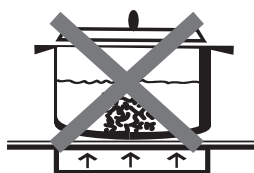
#### Match pan diameter to element size

The base of the pan should cover or match the diameter of the element being used.

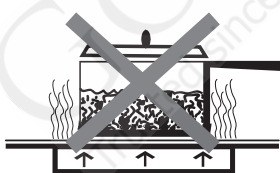
## ! WARNING



BALANCED PAN



UNBALANCED PAN



PAN TOO SMALL

### COOKWARE CHARACTERISTICS

#### Cooking Utensil Guidelines

- **Aluminium:** heats and cools quickly when frying, braising, roasting. May leave metal markings on glass.
- **Cast Iron:** heats and cools quickly Not recommended. Retains excessive heat and may damage cooktop.
- **Copper:** heats and cools quickly. Good for gourmet cooking, lined wine sauces, egg dishes.
- **Enamel ware:** performance depends on material. Not recommended. Metal imperfections in enamel may scratch cooktop.
- **Glass Ceramic:** heats and cools slowly. Not recommended. Heats too slowly. Imperfections in enamel may scratch cooktop.
- **Stainless Steel:** heats and cools at moderate rate. Good for soups, sauces, rate vegetables, general cooking.

#### OBSERVE THE FOLLOWING WHEN CANNING

Pots that extend further than 1 inch beyond the edge of element's outside diameter are not recommended for most cooking applications. However, when canning with water-bath or a pressure canner, larger-diameter pots may be used, because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces.

**However, do not use large diameter canners or other large-diameter pots for frying or boiling foods other than water.**

Most syrup or sauce mixtures, and all fried foods, cook at temperatures much higher than boiling water. Such temperatures could eventually damage the glass cooktop surfaces.

Be sure the canner fits over:

- the center of the element. If the canner cannot be centered on the element for some reason, use smaller diameter pots for good canning results.
- Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make good contact with the cooktop surface and take a long time to boil water.

- When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner, manufacturers of glass jars for canning, and the United States Department of Agriculture Extension Service.
- Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

**CAUTION**

Safe canning requires that harmful micro organisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.

After you have adjusted the controls, it is very important to make sure the boil or pressure levels specified are maintained for the required time.

Since you must make sure to process the canning jars for the specified time, with no interruption in processing time, do not can on any cooktop if your canner is not flat.

**CAUTION**

Food packaged in aluminum foil should not be placed directly on the glass ceramic surface for cooking; aluminum foil can melt and cause permanent damage.

**CAUTION**

Plastic, paper, and cloth can melt or burn when in contact with a hot surface. Do not let these items come in contact with the hot glass.

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## CLEANING THE COOKTOP

### CAUTION

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

Apply a small amount of ceramic cooktop cleaning crème on a daily basis. It provides a protective film that makes it easy to remove water spots or food spatters. The temperature of the cooking surface reduces the protective qualities of this cleaner over time.

It must be reapplied before each use. Use a clean cloth and apply cooktop cleaning crème to remove dust or metal marks that can occur on the counter level surface between uses.

### CONTROL KNOBS

Pull up to remove the knob using a towel for leverage. Wipe with a hot, soapy cloth, rinse and dry. Do not soak!

### FRAME

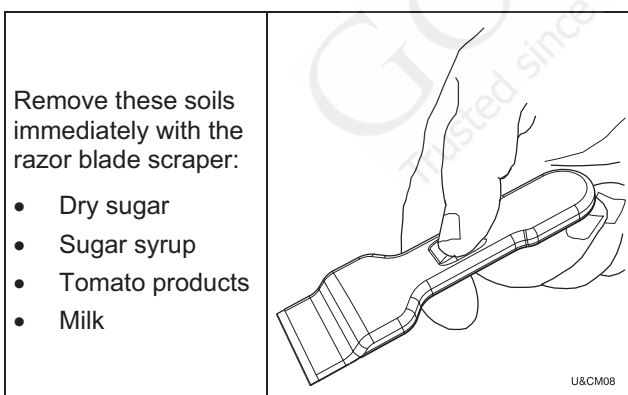
(Stainless steel models)

Always wipe with the grain when cleaning. For moderate/ heavy soil, use BonAmi® or Soft Scrub® (no bleach).

Wipe using a damp sponge or cloth, rinse and dry.

### DAILY CLEANING TECHNIQUES

Clean the surface when it is completely cool with the following exception.



### DAILY CLEANING

Wipe off spatters with a clean, damp cloth. Use white vinegar if smudges remain, then rinse. Apply a small amount of the Dacro Cooktop Cleaning Crème. When dry, buff surface with a clean paper towel or cloth.

### CAUTION

Do not use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

### RECOMMENDED CLEANERS

- **Dacro Cooktop Cleaning Crème (PN A302):**  
Use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.
- **BonAmi®:**  
Rinse and dry.
- **Soft Scrub® (without bleach):**  
Rinse and dry.
- **White vinegar:**  
Rinse and dry.
- **Razor blade scraper**  
Packaged with cooktop.

**Note:** The recommended cleaners indicate a type of cleaner and do not constitute an endorsement.

### AVOID THESE CLEANERS

- **Glass cleaners which contain ammoniac or chlorine bleach**  
These ingredients may permanently etch or stain the cooktop.
- **Caustic cleaners**  
Oven cleaners such as Easy Off® may etch the cooktop surface.
- **Abrasive cleaners**  
Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/or leave metal marks. Soap-filled scouring pads such as SOS® can scratch the surface.
- **Powdery cleaners**  
Containing chlorine bleach can permanently stain the cooktop.
- **Flammable cleaners**  
Such as lighter fluid or WD-40.

## TROUBLESHOOTING

Problem	Cause	Possible Remedy
Nothing works	<p>Cooktop not connected to proper electrical circuit.</p> <p>Fuse is blown or circuit breaker is tripped.</p> <p>No electricity to the cooktop.</p>	<p>Have electrician verify that the proper rated cooktop voltage is being supplied to the cooktop. Have electrician replace fuse or reset circuit breaker.</p> <p>Have electrician check your power supply.</p>
Heating elements do not heat properly	<p>Cooktop is connected to 120 volt power supply.</p> <p>Power supply connection is loose.</p> <p>Improper cookware is being used.</p>	<p>Have electrician connect cooktop to the proper voltage.</p> <p>Have electrician tighten the connections at the junction box.</p> <p>Select proper cookware as outlined in the Cooktop Operation section of this manual.</p>
Heating elements cycle off even when elements are turned to their highest settings	Heating element temperature limiters are temporarily shutting off the elements due to exceeding the maximum allowable temperature.	This is a normal operating condition, especially during rapid heat-up. The element will cycle back on automatically after it has cooled sufficiently.
Glass ceramic surface is see-through or appears to be red in color.	Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions	These are normal properties of black ceramic glass panels.

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## If You Need Service

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Before you obtain service, please review the **Troubleshooting** section on page 12. If you have performed the checks in the **Problem Solution Guide** and the problem has not been remedied, please contact us at one of the numbers below. Prior to requesting service, it is helpful to be familiar with the warranty terms and conditions listed in the **Warranty** section below.

**For warranty repairs, call:**

### Dacor Distinctive Service

Phone: (877) 337-3226 (U.S.A. and Canada)  
Monday — Friday 6:00 A.M. to 4:00 P.M. Pacific Time

**For a list of Dacor service agents for non-warranty repairs:**

### Dacor Customer Service

Phone: (800) 793-0093 (U.S.A. and Canada)  
Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

*At Dacor, we believe that our quality of service equals that of our product. Should your experience with our service network or product be different, please contact our Customer Service Team and share your encounter with us. We will do our utmost to resolve the situation for you and deliver on our Dacor promise.*

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## Warranty

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### What Is Covered

#### CERTIFICATE OF WARRANTIES

#### DACOR ELECTRIC COOKTOPS

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

#### FULL ONE-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 remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase upon request, and have the appliance accessible for service.

\* Warranty is null and void if non-CUL approved product is transported from the U.S.

**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, and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase upon request, and have the appliance accessible for service.

### What Is Not Covered

- Failure of the product caused by faulty installation, improper usage, or neglect of required maintenance.
- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes, or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, or other cosmetic finish, caused by improper usage or care, abuse, or neglect.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESSED WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESSED 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. NO WARRANTIES, EXPRESSED 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 consequential damages, so 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.

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The Life of the Kitchen.<sup>®</sup>