
Discovery[®] Induction Cooktop

DYTT305N and DYTT365N

Table of Contents

Important Safety Instructions	1
Before Using the Cooktop	4
Using the Cooktop	7
Care and Cleaning	13
Before You Call for Service.....	14
Parts and Accessories	14
Warranty and Service	15
Warranty Card	Back Cover





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
14425 Clark Avenue
City of Industry, CA 91745

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

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

Important Safety Instructions

Installer

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

Model # _____

Serial # _____

Purchase Date _____

Consumer

- Before using the cooktop, read this manual completely, and save it for future reference.
- For product **Warranty and Service** info, see Pg. 15.
- For product details/questions/other info, call:

Dacor Customer Service:

(800) 793-0093 (USA, Canada)

M–F 6:00 a.m. to 5:00 p.m. Pacific Time

or visit the Dacor website: www.dacor.com

Have your cooktop's model and serial numbers ready.

(See the numbers written above or the data plate on the right side of the cooktop chassis.)

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

Important Safety Information

Be sure to thoroughly review the emergency instructions, and safety alerts and warnings in this section and throughout the manual.

Safety Symbols and Labels

DANGER

Immediate hazards that **WILL** cause severe personal injury or death.

WARNING

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

CAUTION

Hazards/unsafe practices that **COULD** lead to minor personal injury or property damage.

The section cannot describe all potential problems and conditions. Be vigilant and cautious in maintaining/operating this appliance.

Because Dacor regularly improves its products, this appliance and corresponding literature may change without notice. Visit www.dacor.com to download this manual.

READ AND SAVE THESE INSTRUCTIONS

DANGER

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

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

WARNING

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

State Of California Proposition 65 Warnings:

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

Important Safety Instructions

General Safety Precautions

For safe operation/function and best outcomes concerning the use of this cooktop, learn and follow these precautions:

WARNING

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

Important Safety Instructions

General Safety Precautions, cont.

For safe operation/function and best outcomes concerning the use of this cooktop, learn and follow these precautions:

WARNING

- **Concerning foreign objects on the cooktop surface:**
 - Do not store cookware or other kitchen items on the cooktop.
 - Do not place plastic items on the hot glass surface; the plastic can melt/burn and damage the glass surface.
 - Keep flammable items (e.g., paper, cardboard, plastic, cloth) away from the hot cooktop.
 - Do not place or cook with aluminum foil *directly* on the glass; the foil can melt and damage the glass.
 - Do not place/store items that could melt or catch fire on the cooktop, even when it is not in use.
 - Never leave food unattended on an operating cooking element. Boil-overs cause smoke; greasy spill-overs that may ignite.
 - Do not lay decorative covers on the cooktop, as a fire or cooktop damage may result if an element is accidentally turned on.
 - To avoid accidentally activating the cooking elements, do not place objects on/near the cooktop controls.
- **Concerning foreign objects above/around the cooktop:**
 - Do not wear loose/hanging clothing while using the cooktop.
 - Do not let clothing contact cooking elements or surrounding areas during and immediately after use.
 - Do not hang flammable or heat-sensitive objects over the cooktop.
 - If the cooktop is near a window, do not use window treatments that could blow over the cooktop and create a fire hazard.
- **Concerning deep-fat frying:**
 - *Never leave a deep-fat fryer or other cookware used for frying unattended.*
 - Do not add so much food that the bubbling oil/fat overflows the pot.
 - Do not fry moist/frozen foods, as these will likely cause the oil/fat to spatter or spill.
 - Stir together combinations of oil and fat before heating; heat the oil/fat slowly. Use a cooking thermometer to avoid heating the oil/fat beyond its flashpoint.
 - Turn on the range hood.

CAUTION

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

IMPORTANT

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

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

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

Before Using the Cooktop

About Induction Cooking

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

This electromagnetic heating field is confined to the point of contact between the cookware and the cooktop cook zone; thus making the induction format safer (only the part of the cooktop directly beneath the cookware gets hot) and more energy efficient (90% of induction energy is used to cook your food compared to only 55% for gas and 65% for electric cooking) than traditional thermal conduction.

Another advantage to induction cooking is the ability to instantly and *precisely* change cooking levels. This is especially desirable when heating foods that are ruined if only slightly overheated (e.g., chocolate). Also, you can keep food at a particular level over time; whereas, gas and electric conduction settings cannot maintain constant heating levels.

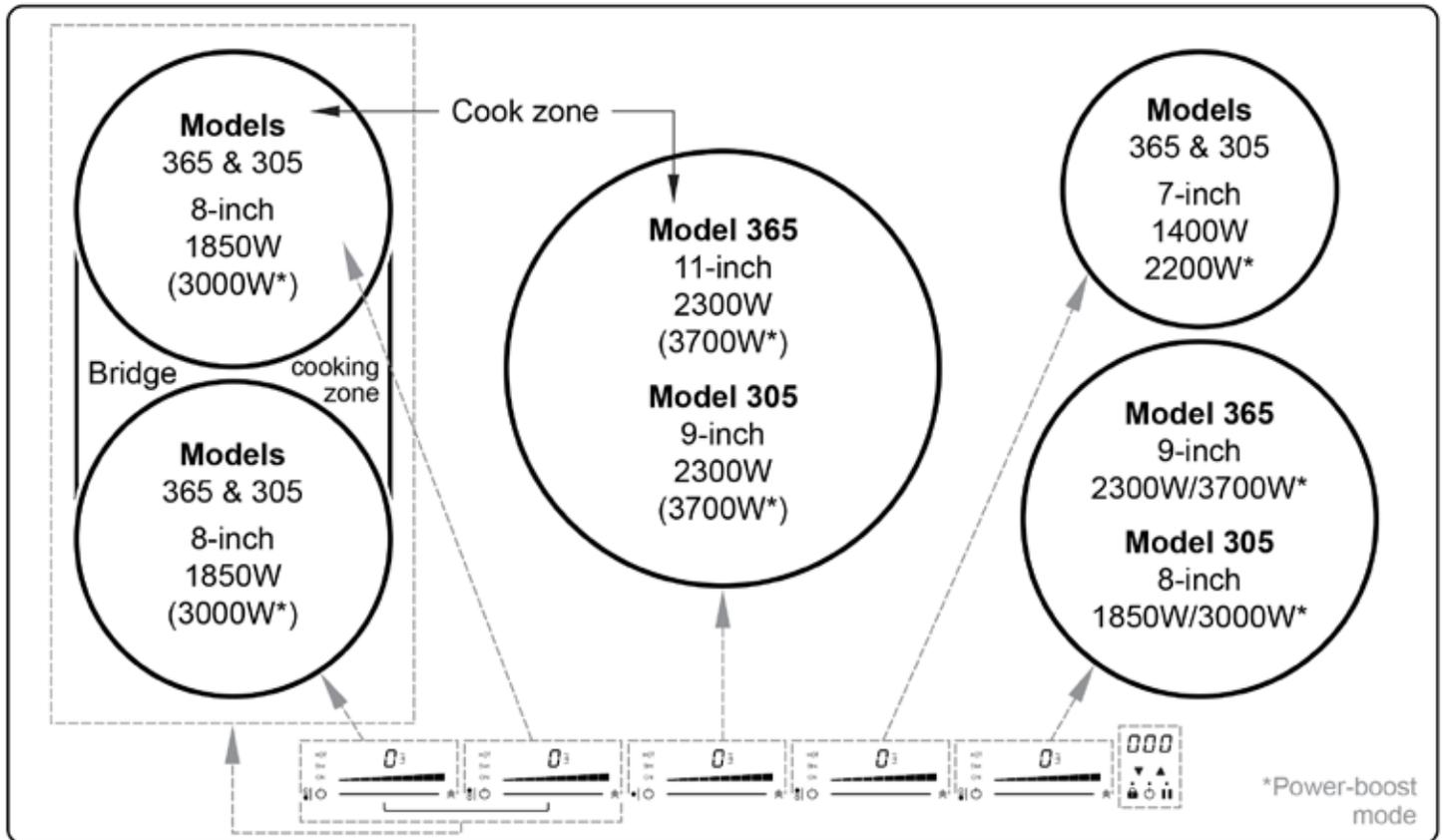
If you are unsure that a piece of cookware is made of induction-compatible material, touch a refrigerator magnet to its base. If the magnet sticks, the cookware is induction-compatible.

Cookware made of these materials may be used with your induction cooktop:

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

Do not use cookware made of:

- thin, regular steel
- copper
- aluminum
- glass
- clay (ceramic).

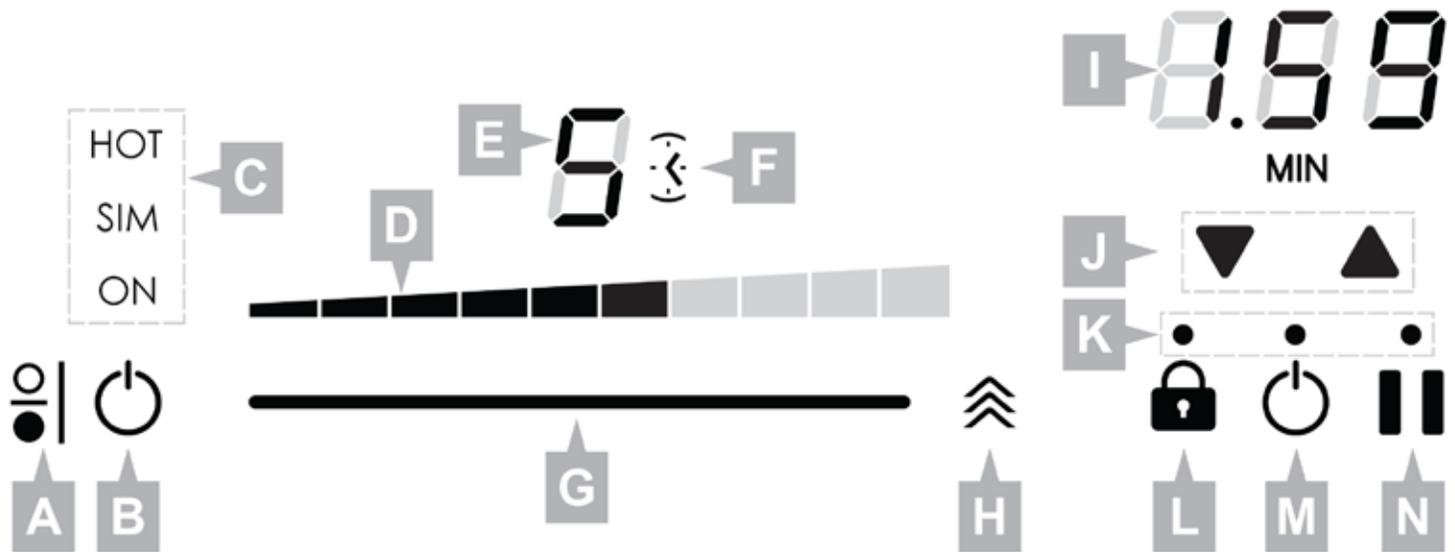


Induction Cooktop Layout

Before Using the Cooktop

Cooktop Control Panels

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



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

Feature	Name	Description
Individual Cook-Zone Controls: Each zone operates independently with its own ON/OFF, power-level, and timer controls.		
A	Cook-Zone Icon	Shows which cooking zone (front, middle, rear) pertains to a particular set of controls
B	Cook-Zone ON/OFF Button	Turns ON/OFF power to particular cook zone control
C	Cook-Zone Status Indicators	Appear(s) depending on conditional/functional status of cook zone; HOT: Zone retains enough heat to cause a burn injury; SIM: Zone is set at Simmer (the first level on the temp-level ramp); ON: The cook zone is active
D	Power-Level Ramp	10 power levels (Simmer; 1-9: low to high power); and Boost mode
E	Multi-Functional Display	Displays power-level number or mode status (<i>b</i> : boost; <i>L</i> : child lock; <i> </i> : pause), or "pot" icon or "error" code
F	Timed-Cooking Indicator	Appears when cook-zone timer is used
G	Power-Level Slide Bar	Sets cook-zone power level; touch bar, and slide finger left/right to set power level
H	Boost-Mode Icon	Substantially boosts cook-zone power for rapid heating (no light indicator)
Cooktop Main Controls: Operate main system and override any/all individual cook-zone settings.		
I	Cook-Timer Display	Shows time remaining on active cook zone, or, for multiple active zones, shows time for zone with least amount of time remaining
J	Cook-Time Increase/Decrease Buttons	To set cook time: Press DOWN arrow to shorten cook-time setting; press UP arrow to lengthen cook-time setting
K	Function Indicators	These lights turn on when their respective keys are active
L	Key Lock	Locks all active cook zones at their current statuses/levels; zones/cooktop can only be turned off
L, N	Child Lock	Activates by pressing Key Lock (L) and Pause (N) buttons simultaneously; once activated, only the Main control can be turned on; cook zones cannot be activated
M	Main ON/OFF Button	Turns ON main cooktop control; turns OFF all active cook zones
N	Pause Button	Stops power from reaching cook zones; while active, no heat transfers to cookware

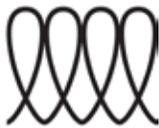
Before Using the Cooktop

About the Cookware

WARNING

Use correct pan sizes. The cooktop features four sizes of cook zones (five, if you count the bridge feature). The cookware diameter should be large enough to cover the cook zone. Using undersized cookware exposes part of the heating element, which reduces heating efficiency and may be a safety hazard.

- Improper cookware will not cook efficiently or evenly, and in some cases is unsafe; therefore, it is important to select cookware constructed of ferrous (i.e., magnetic) material such as cast iron or cookware specifically designed for induction cooking, which typically is marked (on the bottom) with this universal symbol:



- Non-magnetic cookware will not heat food and may cause vibration or activate the “No Pan Detected” indicator: (See pan-detection description, this page.)
- Choose cookware that can accommodate the quantity of food being prepared.
- Use tight-fitting lids to retain heat and avoid spills.

Do not use:

- cookware with round (bowed, convex) bottoms or rough bottoms that could scratch the glass cooktop
- griddle plates that cover multiple cook zones (except when using the bridge feature)
- greasy/grimy/dusty/damaged cookware.

About Pan Detection

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

- no cookware is present
- the cookware is not properly placed within the zone
- you remove the cookware you placed in the cook zone without turning OFF the zone

—a certain symbol (depending on the setting) appears in the digital readout above the heat-level ramp, indicating that no cookware is detected.

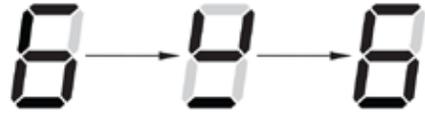
Simmer Level

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



Power Level 1 to Boost

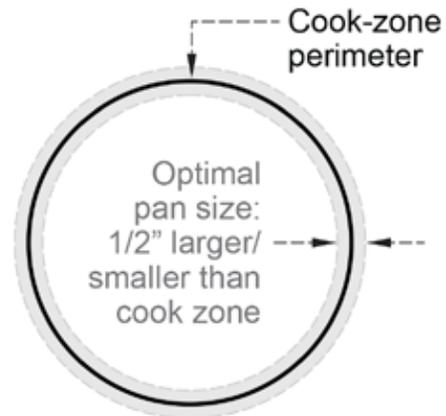
If you set a cook zone power level from 1 to Boost but no pan is present, a U-shaped symbol (representing the cross-section of a pan) alternates with the setting number (or letter “b” when in boost mode) on the readout, signalling that no cookware is detected.



Correctly Sizing/Placing the Cookware

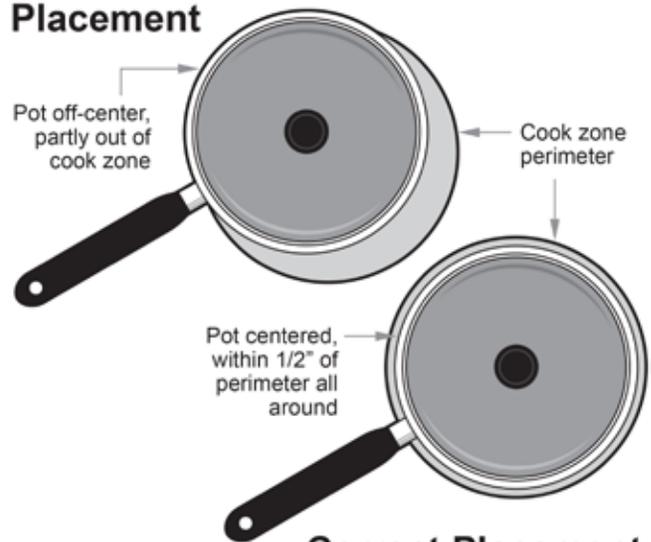
A cook zone will shut itself off after 10 minutes if it cannot detect cookware. To ensure your cookware is detected:

- Use a pan that is no larger/smaller than 1/2” of the cook zone perimeter. (If the cookware is too small, the cooktop might not detect it; if the pan is too large, heating efficiency may be compromised.)



- Center your magnetic pan within the cook zone.

Incorrect Placement



Correct Placement

Using the Cooktop

Getting Started

- Remove all packing material/labels/tape from the cooktop.
- Clean the cooktop with a damp sponge, then wipe it with a soft, dry cloth or paper towel.
- Initially you may notice a slight burning odor or see light smoke. These temporary conditions are normal for a new glass ceramic cooktop.

Cooking Tips

- Experiment with power levels to determine the best level for your cooking needs and style; take note of the setting that works best for a particular food/recipe.
- Cookware distributes heat (via electro-magnetic energy) based on material makeup and sturdiness, so there may be slight variations in the time needed to cook the same food in similar cookware from different manufacturers.
- The bridge feature (combined left-front/-rear cook zones) is for griddles and rectangular/oblong cookware that is too large for one zone. Using oversized cookware on any other combination of zones results in uneven cooking from inefficient power usage. (See Pg. 9 for details.)

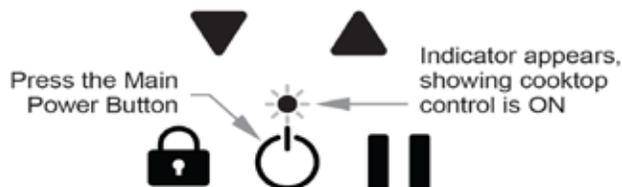
Turning the Cooktop ON/OFF

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

WARNING

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

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



- If you press the main power button but do not activate a cook zone within 10 seconds, the cooktop shuts itself off.
- If you press the main power button and activate a cook zone control but do not set a power level within 10 seconds, the cook zone shuts itself off; if you take no further action within 10 seconds, the cooktop shuts itself off.
- The main power button overrides all cook zones; push this button to turn OFF all cook zones simultaneously.
- In case of accidental shut-off through the main power button, all previous settings can be restored within five

seconds by pressing the main power button again.

- If a cook zone is on for an unusually long time* and the control settings are unchanged, the cooktop shuts itself off; the HOT indicator remains on until the cooktop surface is no longer unsafe to touch.

**Depends on the power setting.*

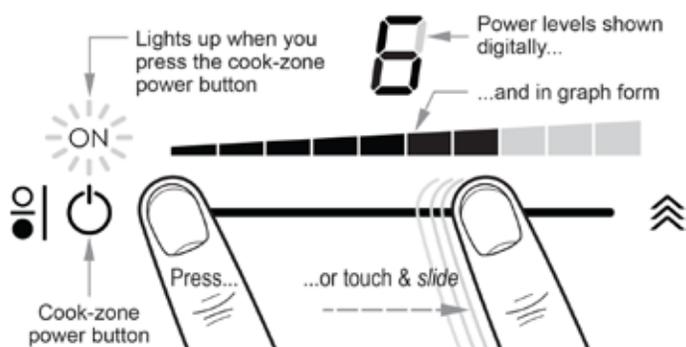
Turning a Cook Zone ON/OFF

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

CAUTION

- Spills or cleaning solutions on a control panel may accidentally activate/de-activate a cook zone or change an active zone's heating level. If this happens, wipe the area with a dry cloth, then restore the cook zone's desired status.
- Do not touch the cook zone while the HOT indicator is lit.

1. Center your pan on a cook zone. (If needed, see **About Pan Detection.**)
2. Press the cook zone power button.
The ON designator appears; remove your finger.



3. Select the desired power level by touching/sliding your finger along the power-level bar (right, to increase and left, to decrease power).

NOTE

- If you do not select a power level within 10 seconds of activating a cook zone control, the zone shuts itself off.
- While cooking, you can change the power level any time to reconfigure the settings..

4. When finished, press the cook zone power button.
The cook zone is de-activated.
Instead of turning off the cook zone, you may *remove the pan*, and the cook zone will shut itself off 10 minutes later. (During this 10-minute span, the cook-zone control remains on at the original power level.)
- After the cook zone shuts off, its HOT indicator remains lit until the cook zone is safe to touch.
- All induction heating elements are equipped with a temperature limiter under the glass. This safety feature

Using the Cooktop

manages cook zone power to prevent overheating.

- It is normal for an active cook-zone power element to emit soft clicking sounds. The rhythm of these clicks varies with the power-level setting and temperature condition.

About Power Levels

Your induction cooktop cooks food based on power levels (Simmer, Levels 1-9, and Boost), similar to gas and electric cooktops. This section explains the various power levels and how they relate to actual cooking temperatures.

The effectiveness of a particular power level varies slightly depending on the brand/type/size of cookware, and even its structure and ferrous content (degree of magnetism).

Experimentation and experience will help you determine the best level at which to cook a particular food/dish with your own cookware.

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

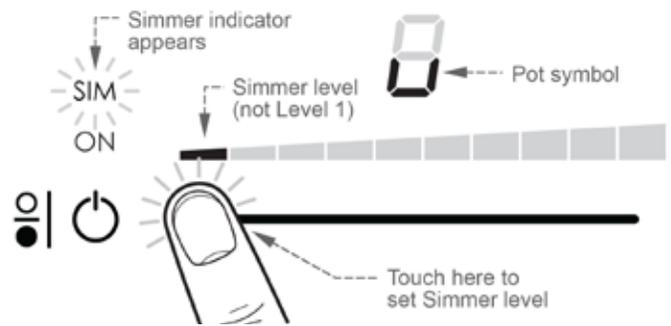
***CAUTION:** To avoid bacterial growth, keep food temperatures above 140°F (60°C).

Using Simmer Level

Simmering is a method by which food is cooked in hot liquid at a level higher than poaching but below boiling. It is often used for slow cooking (cooking over long timespans) dishes such as soups, chilis, and stews.

On your cooktop, Simmer is the first (left-most) level on the power-level ramp. To set Simmer level:

1. Press a cook-zone power button.
The cook zone's control panel powers on.
2. Touch the left-most end of the cook-zone slider.
The first section of the power-level ramp appears; the pot symbol (a U-shaped symbol representing the cross-section of a pot) appears on the digital display.



Using Power Levels 1 to 9

These levels represent a graduated increase in cooking power from “low” to “medium” to “high” heat.

NOTE

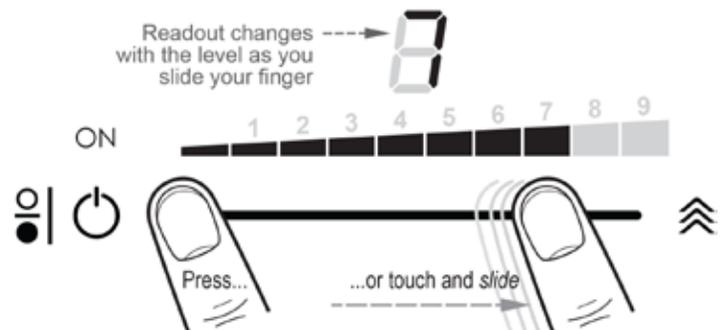
Because so many factors (e.g., cookware type/quality/thickness, presence of a lid) affect cooking temperatures, Dacor does not provide temperature equivalents for each power level.

WARNING

Do not fry foods above Level 6; the temperatures generated at these levels will likely cause cooking oils to smoke or catch fire.

To set a power level:

1. Press a cook-zone power button.
The zone's ON designator lights, indicating power is on.
2. Touch your finger anywhere along the control-panel slider, and slide to the desired level.
Power levels appear digitally on the readout and as bars on the ramp beneath it.



3. At the desired power level, remove your finger.
A soft clicking noise signals that the cook zone has begun heating the food.

Using the Cooktop

Using Boost Mode

This feature quickly maximizes the cook-zone power level, which is convenient for quickly bringing liquids to a boil or applying a rapid sear to meats, among other uses.

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



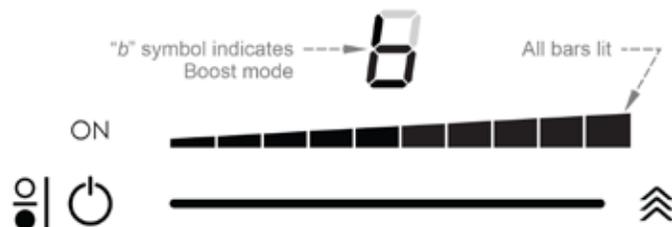
NOTE

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

1. Press a cook-zone power button.
The zone’s ON designator lights, indicating power is on.



2. Press the Power Boost button (previous graphic).
The multi-functional display changes to “b”; all power-level ramp bars are lit.

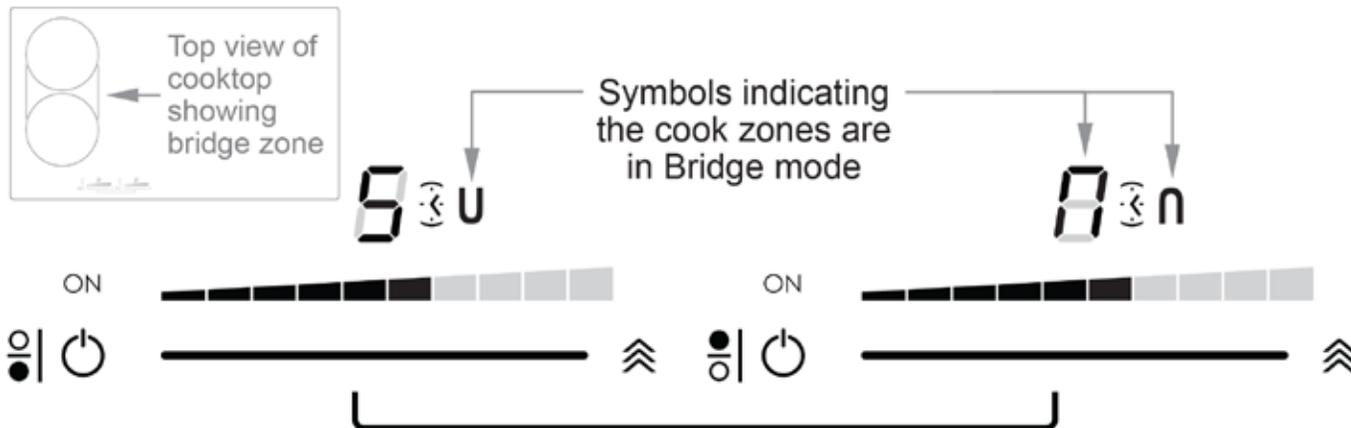


Using the Bridge Feature

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

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

This procedure assumes you have already turned on the cooktop.



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

Using the Cooktop

About the Cooktop Timers

The cooktop has seven alarm timers: one for each of six cook zones (left-front, left-rear, middle, right-front, right-rear, bridge), and one independent countdown alarm timer not associated with a cook zone.

WARNING

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

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

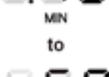
About the Main Timer Display

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

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

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

Timer Display Readings

Image	Time	Description
	1 minute	Press the up-arrow 1 to 9 times; each press adds 1 minute
to 	9 minutes	
	10 minutes	Press-hold to set longer times
to 	59 minutes	
	1 hour	Press-hold the up-arrow to set the time (max. time is 1 hr.-59 min.)
to 	1 hour-59 minutes	

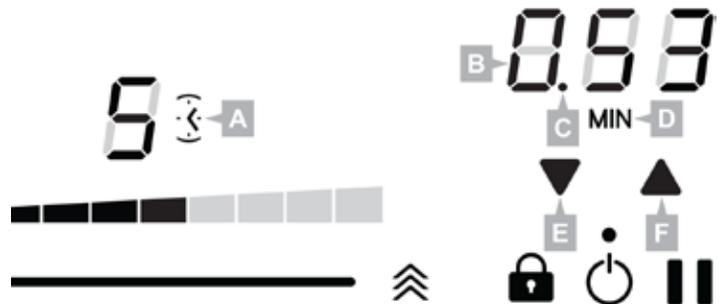
Setting the Cooktop Timers

Once you set the desired time, a 5-second delay precedes the countdown. The "dot" in the timer display starts blinking as the countdown starts and blinks until the display goes out as the alarm sounds.

Countdown continues even if the pan is removed. Press the Pause button to stop/resume timer countdown if needed.

Setting a Cook-Zone Timer

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



Cook-Zone Timer

Feature	Name	Description
A	Timer Indicator	Appears while timer is active
B	Timer Display	Shows time remaining (in this case, 53 min.)
C	Blinking Dot	Blinks to indicate time is counting down; separates hours from minutes or minutes from seconds
D	MIN Indicator	Appears for all set times of 10 minutes and longer
E, F	Down-/Up-Arrows	Press simultaneously to activate timer; press either arrow repeatedly to set time

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

Using the Cooktop

Setting the Independent-Alarm Timer (Main Control)

This timer is for your convenience in timing general kitchen tasks unrelated to cooktop use.



Independent-Alarm Timer		
Feature	Name	Description
A	Timer Display	Shows time remaining (in this case, 1 hr.-46 min.)
B	Blinking Dot	Blinks to indicate time is counting down; separates hours from minutes or minutes from seconds
C	MIN Indicator	Appears for all set times of 10 minutes and longer
D, F	Down-/Up-Arrows	Press simultaneously to activate timer; press either arrow repeatedly to set time
E	Timer Indicator	Appears while timer is active

1. Press the up-/down-arrow buttons simultaneously.
The timer display activates; the timer icon appears between the up-/down-arrows.
2. Press the up-arrow repeatedly to set the desired time.

Adjusting the Timer

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

NOTE

On the main display, you can press an arrow button repeatedly (for small adjustments), or you can hold down an arrow button (for large adjustments) to rapidly adjust the time. When holding down the up-arrow, the numbers increase 1 minute at a time; when holding down the down-arrow, the numbers decrease 10 seconds at a time.

1. On the main control panel, simultaneously press the up-/down-arrow buttons.
The timer-display countdown pauses.
2. Press the desired arrow repeatedly to adjust the time.
Countdown resumes from the newly set time.

Checking the Time On Another Cook Zone

If you have set the cook time on multiple cook zones, the main control panel shows the time for the zone with the least amount of time remaining. This procedure instructs you how to check the time remaining on the other cook zones.

1. On the main control panel, simultaneously press the up-/down-arrows.
The displayed time changes to the cook zone with the most recently set time; that zone's timer indicator brightens. (All other indicators are dimmed.)
2. Simultaneously press the up-/down-arrows again to view the time for the next most recently set cook zone.
The displayed time changes to that zone, and its timer indicator brightens while all others are dimmed.

Manually Turning OFF the Timer

There is no power button that immediately turns off the timer. To turn off the timer before the set time runs out:

1. Simultaneously press the up-/down-arrows.
The timer countdown pauses.
2. Press-hold the down-arrow until the timer display runs down to zero, and remove your finger.
In 5 seconds the timer countdown display turns off; the timer indicator near the cook-zone power-level display disappears.

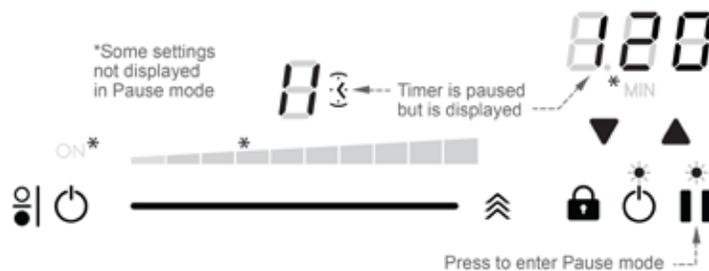
About Pause Mode

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

NOTE

- Pause mode is only active for 10 minutes at a time, after which the cooktop shuts itself off. (Power settings established before entering Pause mode are not retained.)
- All alarm timers stop when you enter Pause mode and resume when you manually leave Pause mode. (See previous paragraph.)

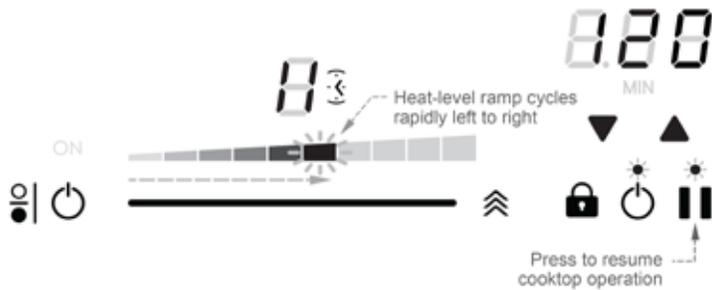
- ◆ On the main control panel, press the Pause button.
The control panels of all cook zones (whether the zones are active or not) display a Pause symbol on their digital readouts; power to cook zones is suspended; no heating occurs.



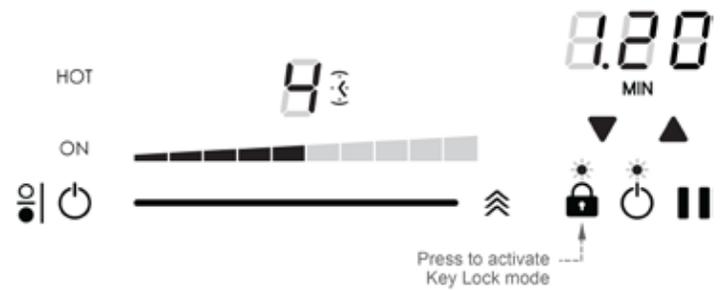
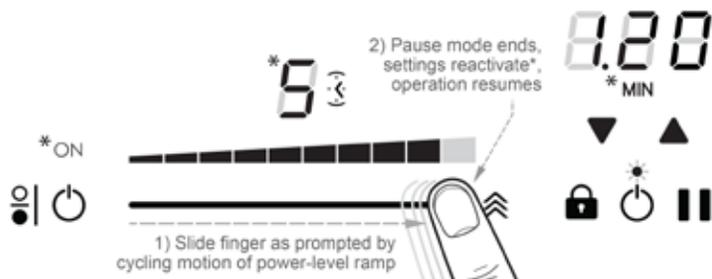
To resume operations after pausing:

1. On the main control panel, press the Pause button.
The power-level ramp on the right-front cook zone control panel cycles rapidly left to right.

Using the Cooktop



2. Within 10 seconds, slide your finger left to right along the control-panel slider as prompted by the ramp. As your finger reaches the right end of the slider, a click signals the exit from Pause mode. (If you do not slide your finger within 10 seconds, Pause mode remains in effect.)



To activate Key-Lock mode:

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

To de-activate Key-Lock mode:

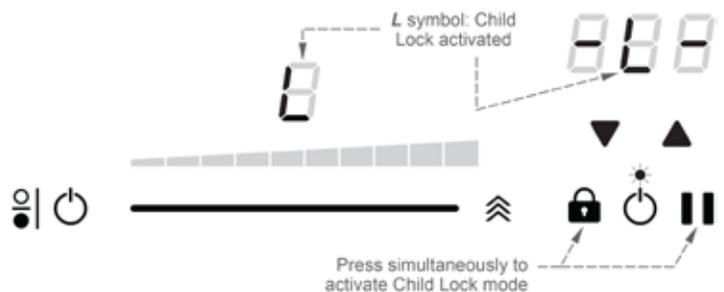
- ◆ Press the Key Lock button. *Key Lock mode is inactive; you can activate cook zones and change settings on active zones.*

About Child Lock Mode

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

 NOTE
You can only activate the main alarm timer before setting Child Lock mode.

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



To activate Child-Lock mode:

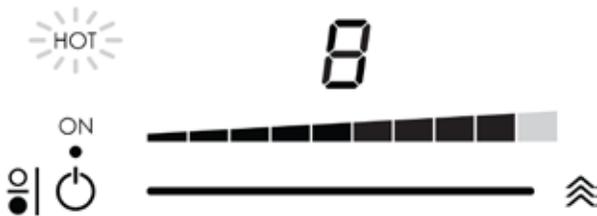
1. De-activate all cook zones.
2. For 4 seconds, simultaneously press-hold the Lock and Pause buttons. *Child Lock mode is active; all cook-zone controls are inactive.*

To de-activate Child-Lock mode:

- ◆ For 4 seconds, simultaneously press-hold the Lock and Pause buttons. *Child Lock mode is inactive; you can activate cook zones.*

About Hot Zones

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



About the Cooktop Lock System

The cooktop lock system consists of Key Lock mode and Child Lock mode.

About Key Lock Mode

Key Lock mode prevents unintentional changes to active cook zones.

In Key Lock mode, only the cook-zone power (OFF) button and alarm (OFF) function are usable.

 NOTE
You can activate any timer before setting Key Lock mode.

Care and Cleaning

Cleaning the Cooktop Surface

WARNING

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

Cleaners To Avoid

These types of cleaners can discolor, scratch, stain, etch, or otherwise mar the cooktop glass or painted trim:

- Chlorine-/ammonia-based glass cleaners
- Caustic cleaners (e.g., oven cleaners)
- Abrasive pads (e.g., metal or nylon scouring pads, Scotch Brite pads, SOS pads, certain sponges)
- Powder/liquid cleaners containing chlorine bleach or abrasives/cleaners
- Flammable liquids (e.g., paint thinner, turpentine, acetone, rubbing alcohol); some of these may not harm the glass but are not wise to use on a cooktop.

Performing Special Cleaning Tasks

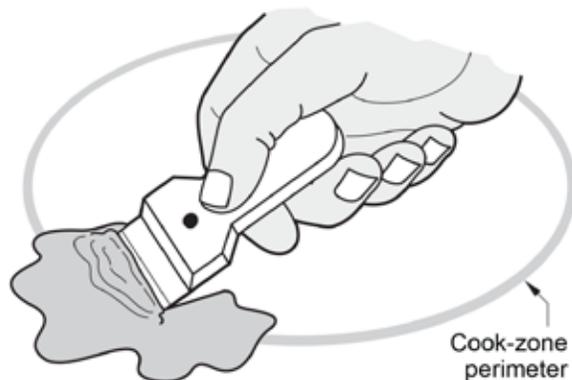
This section applies to the glass surface of the cooktop:

Sugar, syrup, tomato spills

Remove these *WHILE THE COOKTOP SURFACE IS HOT*. Use *only* a plastic spatula or the included razor blade scraper. After scraping, let the cooking surface cool, then use a dry towel/sponge to wipe up the residue.

Using the Scraper to Clean Cooktop Spills

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



3. Let the surface cool, and remove any remnants of residue.
4. Apply Dacor Cooktop Cleaning Creme according to package instructions. (See also *How to Use Dacor Cooktop Cleaning Creme*)

Burned-On Food

1. Lay a moist cloth or paper towel over the soiled area for 20-30 minutes.
2. Once the char/crust has softened sufficiently, wipe the area clean and dry.
3. Apply Dacor Cooktop Cleaning Creme to the cooktop. (See the section below.)

Metal Marks

Cookware/pans will occasionally leave marks. If the cleaning creme does not remove marks, try a mild cleanser (e.g., Bon Ami).

1. Apply a light dusting of cleanser to the soiled area, and gently scrub the area with a wet dishcloth.
2. Once clean, wipe the area with clean water.
3. Dry the cooktop surface, and apply Dacor Cooktop Cleaning Creme.

NOTE

Magnetic stainless steel and porcelain coated steel/iron pans are less likely to leave marks than other types of cookware. Uncoated cast iron pans are more likely to cause marking on the glass. Always avoid sliding cookware across the glass.

Water Spots

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

Scratches

Surface scratches are unsightly but will not hinder the appliance's cooking ability.

Because scratches cannot be removed from the cooktop glass surface, avoid scratches by using clean, smooth cookware and removing gritty food spills quickly.

Keep the cooktop clean, and regularly apply Dacor Cooktop Cleaning Creme.

Using Dacor Cooktop Cleaning Creme

Regularly applying Dacor Cooktop Cleaning Creme to your cooktop protects the surface and eases food/stain removal.

1. (Once the cooktop is at room temperature) With a clean, damp cloth, apply a small amount ($\pm 1/4$ tsp) of cleaning creme* to the glass. (*See *Parts and Accessories* for ordering details.)
2. With a second clean, damp cloth, remove residual cleaner.
3. With a clean, *dry* cloth, wipe the cooktop completely dry.

Before You Call for Service

Problem—Solution Guide

Before calling for service, review the Problems, Possible Causes, and Solutions in this table:

Problem	Possible Cause	Solution
Nothing works.	Cooktop not connected to power source	Have a licensed electrician connect the cooktop to a working power supply
	Power supply is off	Verify that power is on at the circuit breaker/fuse box; check for tripped circuit breaker/blown fuse
	Power failure	Call your power company
	Cooktop chassis interior overheating	Ensure the cooktop vent holes are clear
Unexpected cooktop operation	Residue, fluid, etc on control panel	Spills on control panel can affect cooktop operation; dry area with clean cloth, reset control(s); keep objects away from controls
	Power surge	A power surge from your home's electricity source can shut down cooktop; reset controls to resume operation
	Empty cookware may shut down cooktop	Do not put empty cookware on cooktop or let pans boil dry
Cook zone cycles on/off at quicker-than-normal rate	Cookware not centered in cook zone	Reposition cookware
	Bottom of cookware not flat	Use flat-bottomed cookware
	Cookware too small for cook zone	Use smaller cook zone or larger cookware
	Non-magnetic cookware	Check for "induction" symbol; try different cookware
Cookware/cooktop vibrates/buzzes	Non-magnetic cookware	Ensure cookware meets requirements; (see Pg. 6)
	Cooktop/cookware is wet/greasy	Before use, ensure cooktop/cookware is clean/dry
No Pan Detected designator flashes	<ul style="list-style-type: none"> No cookware on cook zone Non-magnetic cookware Cookware bottom curved/warped 	Use proper cookware; (see Pg. 6)
	Cookware not centered on cook zone	Center cookware on cook zone; (see Pg. 6)
	Cookware too small for cook zone	Move cookware to smaller cook zone
Food does not heat or heats too slowly	No power	In this table, see Problem > Nothing Works
	Non-magnetic cookware	Check pot for "induction" symbol; try other cookware
	<ul style="list-style-type: none"> Cookware on wrong cook zone Non-magnetic cookware Cookware bottom curved/warped 	Use proper cookware; (see Pg. 6)
	Cookware not centered on cook zone	Center cookware on cook zone; (see Pg. 6)
	Cookware too small for cook zone	Move cookware to smaller cooking zone
	Insufficient voltage	Have a licensed electrician check voltage supply
E2 error code appears	Overheated element beneath cook zone	Turn off cook zone, let element cool; ensure chassis vents are clear and no inappropriate items cover cooktop; if element does not reset and start working after cooling, call for service
	Spills or items on/near controls	Clean up spills; move items away from controls
	Reset cooktop	Turn off power to cooktop, wait 10 seconds, restore power; if error code returns, call for service

Parts and Accessories

To order parts and accessories, contact your Dacor dealer or visit www.everythingdacor.com.

Description	Part No.
Dacor Cooktop Cleaning Creme	A300
Razor blade scraper (Ceran scraper)	82499

Warranty and Service

Getting Help

Before seeking assistance:

1. Review the **Before You Call For Service** section (previous page).
2. Learn the cooktop's warranty terms/conditions (next page).

Contact Type	Contact Info
Warranty	Dacor Distinctive Service; US/Canada: (800) 793-0093 x2822; 6:00 a.m. to 5:00 p.m. Pacific Time
Non-warranty	US/Canada (800) 793-0093 x2813; 6:00 a.m. to 5:00 p.m. Pacific Time
Website	www.dacor.com/contact-us

Notes

Warranty and Service

Warranty

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

What Is Covered—Certificate of Warranties: Dacor Cooktops

Within the 50 States of the USA, District of Columbia, and Canada*

Full 1-Year Warranty	<p>The warranty applies only to the Dacor appliance sold to the first-use purchaser, starting from the date of original retail purchase or closing date for new construction, whichever period is longer. The warranty is valid on products purchased brand new from a Dacor Authorized Dealer or other Dacor authorized seller.</p> <p>If your Dacor product fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will remedy it without charging you.</p> <p>All cosmetic damage (e.g., scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.</p>
Coverage Limitations	<p>Service will be provided by a Dacor-designated service company during regular business hours. (Service providers are independent entities and are not agents of Dacor.)</p> <p>These types of products carry a one-year parts warranty only:</p> <ul style="list-style-type: none"> • Dealer-display and model-home-display products with a production date greater than 5 years • Products sold “As Is” • Products installed for non-residential use (e.g., religious organizations, fire stations, bed and breakfast, spas, etc). <p>All delivery, installation, labor costs, and other service fees are the purchaser’s responsibility.</p> <p>The warranty is null and void if the product’s serial numbers and/or tags are altered/defaced/missing.</p> <p>The owner must provide proof of purchase or a closing statement for new construction upon request.</p> <p>All Dacor products must be accessible for service.</p>

Outside the 50 States of the USA, District of Columbia, and Canada*

Limited 1st-Year Warranty	<p>If your Dacor product fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will furnish a new part, FOB Factory**, to replace the defective part.</p> <p>All delivery, installation, labor costs, and other service fees are the buyer’s responsibility.</p>
---------------------------	---

*The warranty is null and void if a non-UL-approved product is transported from the US; ***(Free On Board at the Factory)* Title (responsibility for the product) passes to the buyer when the goods leave Dacor’s loading dock. Dacor pays the freight charges, but the **buyer** is responsible for claims against the product and for promptly notifying Dacor of product shortages/damage/shipping errors. (For details/clarification on the subject of *FOB Factory*, contact Dacor Customer Service at the toll-free number provided.)

What Is Not Covered

- Slight color variations (due to differences in painted parts, kitchen lighting, product placement, etc)
- Service calls (to teach the user proper use and care of the product)
- Travel fees to islands/remote areas (ferries, toll roads, etc)
- Consequential/incidental damage (food/medicine loss, time away from work, restaurant meals, etc)
- Product failure (when product is used for commercial, business, rental, or any application other than residential use)
- Product failure (caused by improper product installation)
- Replacement of house fuses, fuse boxes, or resetting of circuit breakers)
- Product damage (caused by accident, fire, flood, power interruption, power surges, or other “acts of God”)
- Liability or responsibility for damage to surrounding property (cabinetry, floors, ceilings, and other structures/objects)
- Breakage, discoloration, or damage to glass, metal surfaces, plastic parts, trim, paint, or other cosmetic finish from improper use/abuse/care/neglect
- Consumable parts (e.g., filters, light bulbs).

Out of Warranty

Contact us if you experience a service issue beyond the standard warranty period. Dacor reviews each issue and customer concern to provide the best possible solution under the circumstances.

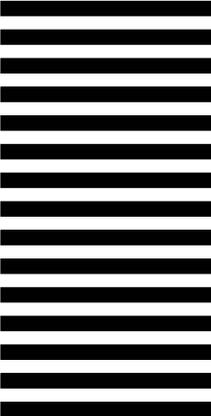
THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES; THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY 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 limit the length of an implied warranty, or do not exclude/limit inconsequential damages; therefore, the above exclusions/limitations may not apply to you. This warranty gives you specific legal rights. You may also have other/additional rights depending on the state in which you reside.

fold here



NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



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

POSTAGE WILL BE PAID BY ADDRESSEE

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





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

WARRANTY INFORMATION



IMPORTANT:

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

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

2. Where did you buy your Dacor appliances?

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

3. For what purpose was the product purchased?

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

4. What is your household income?

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

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

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

6. Would you buy or recommend another Dacor product?

- Yes
- No

Comments: _____

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



cut here

cut here