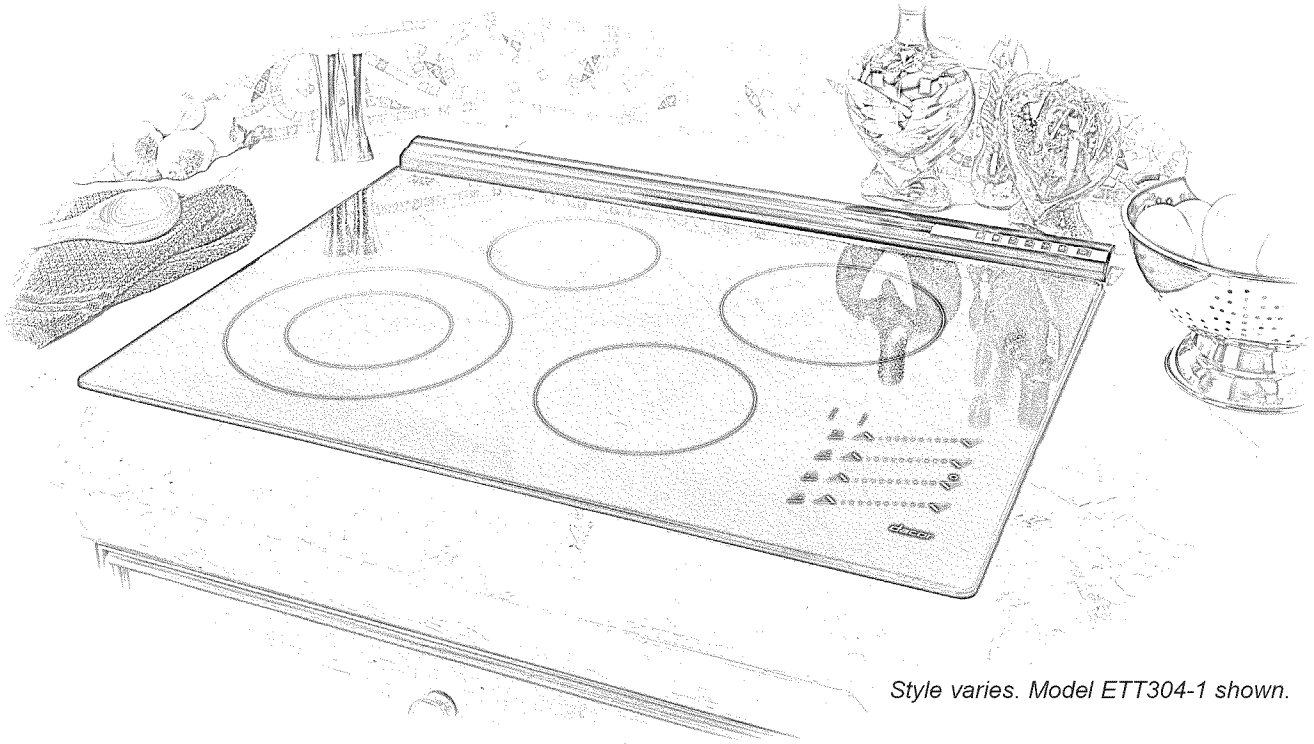


# USE AND CARE MANUAL

## ELECTRIC COOKTOP

Models: ETT304-1, ETT365-2, MET304 and METB365-1



Style varies. Model ETT304-1 shown.

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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*

# Important Safety Instructions

**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 8.**

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 \_\_\_\_\_

## Important Information About Safety Instructions

### Safety Symbols and Labels

#### **DANGER**

**DANGER** – Immediate hazards that **WILL** result in severe personal injury or death.

#### **WARNING**

**WARNING** – Hazards or unsafe practices that **COULD** result in severe personal injury or death.

#### **CAUTION**

**CAUTION** – Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

The **Important Safety Instructions** and warnings in this manual are not meant to cover all possible problems and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Since we continually improve the quality and performance of our products, we may need to make changes to this appliance without updating these instructions. Visit [www.dacor.com](http://www.dacor.com) to download the latest version of this manual.

#### **DANGER**

**DANGER** – TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE:

- SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the cooktop. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **NEVER PICK UP A FLAMING PAN** - you may be burned.
- **DO NOT USE WATER**, including wet dish clothes or towels - a violent steam explosion may result.
- Use a fire extinguisher **ONLY** if:
  - ◇ 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.

#### **DANGER**

**IMPORTANT:** To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) inside or in the vicinity of this or any other appliance. Also keep items that could explode, such as aerosol cans away from the cooktop. Do not store flammable or explosive materials in adjacent cabinets or areas.

#### **WARNING**

**WARNING** – **NEVER** use this appliance as a space heater to heat or warm the room.

#### **WARNING**

**WARNING** – **NEVER** cover any slots, holes or passages in the chassis bottom with materials such as aluminum foil. Doing so blocks air flow through the appliance and may create a fire hazard. Aluminum foil linings may also trap heat, causing a fire hazard.

#### **CAUTION**

Do not store items of interest to children on top of or above the cooktop. Children could be burned or injured while climbing over the appliance.

## READ AND SAVE THESE INSTRUCTIONS

# Important Safety Instructions

## General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your range, follow basic safety precautions, including the following:

### **WARNING**

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Do not operate the cooktop if the ceramic glass top is broken or severely pitted. Call a qualified technician to repair it.
- Make sure that the cooktop has been properly installed and grounded by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the circuit breaker panel or fuse box so that you know where and how to turn off power to the range.
- Do not install, repair or replace any part of the cooktop unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Before performing any type of service, make sure that power to the range is turned off at the circuit breaker or fuse box.
- NEVER block or cover any slots, holes or passages anywhere on the chassis. Doing so blocks airflow through the chassis and may cause a fire hazard.
- Only use the cooktop for cooking tasks expected of a home appliance as outlined in this manual. This appliance is not intended for commercial use.
- DO NOT TOUCH THE SURFACES OF THE COOKTOP, OTHER THAN THE CONTROLS, DURING OR IMMEDIATELY AFTER USE.
- Make sure individuals who use the cooktop are able to operate it properly.
- Never allow anyone, including children to sit, stand or climb on any part of the cooktop. Doing so may cause damage, serious injury or death. Do not leave children or pets alone or unattended in the area around the cooktop. Do not allow children to play with the controls or touch other parts of the cooktop.
- Do not tamper with the controls.
- Do not cover the cooktop with anything except properly selected utensils. Decorative covers may cause a fire hazard or damage to the cooktop if an element is accidentally turned on with the cover in place.
- Do not heat unopened food containers such as baby food jars, cans or eggs. Pressure build up may cause the container to burst and cause injury.
- Clean and maintain the cooktop regularly as instructed in this manual. Keep the cooktop, ventilation filters and range hood free of grease that could catch fire. Clean only the parts specified in this manual. Clean them only in the manner instructed.
- Do not wear loose or hanging apparel while using the cooktop. Do not allow clothing to come into contact with the top of the cooktop or surrounding areas during and immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Do not hang flammable or heat sensitive objects over the cooktop.
- If the cooktop is near a window, do not use long curtains as window treatment. The curtains could blow over the top and create a fire hazard.
- To avoid the possibility of fire, do not leave the cooktop unattended when in use.
- Keep flammable items, such as paper, cardboard, plastic and cloth away from the elements and other hot surfaces. Do not allow pot holders to touch hot surfaces.
- When deep fat frying:
  - ◊ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
  - ◊ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
  - ◊ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- Do not use the cooktop as a counter to store utensils or other items. Doing so may damage the items, the elements and/or the cooktop.
- To avoid a burn hazard, always turn pan handles to the side or to the back of the range. Do not turn handles outward from the range where they may be easily hit, causing hot food to spill.
- Do not allow pans to boil dry.

# Important Safety Instructions

## WARNING

- Use extreme caution if adding water to food on a hot cooktop. The steam can cause serious burns or scalds.
- Always use potholders when removing cookware from the cooktop. Use only dry pot holders. Wet pot holders can cause steam burns.
- Use cookware only for its intended purpose. Check the manufacturer's recommendations before use to determine if a utensil is suitable for use on a cooktop. Certain types of glass, ceramic and earthenware are not suitable for use on a cooktop. Personal injury or damage may result from the improper use of cookware.
- Select cookware carefully. Use utensils of the proper size, material and construction for the particular type of cooking task. Utensils need to be large enough to contain the desired quantity of food without boil-overs or spill-overs. Choose pans with easy to hold handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely.
- Before using glazed cookware, such as glass, ceramic or earthenware, check the manufacturer's temperature and usage recommendations. Glazed cookware that is not designed for high heat use may crack or break, causing a spill or burn hazard.

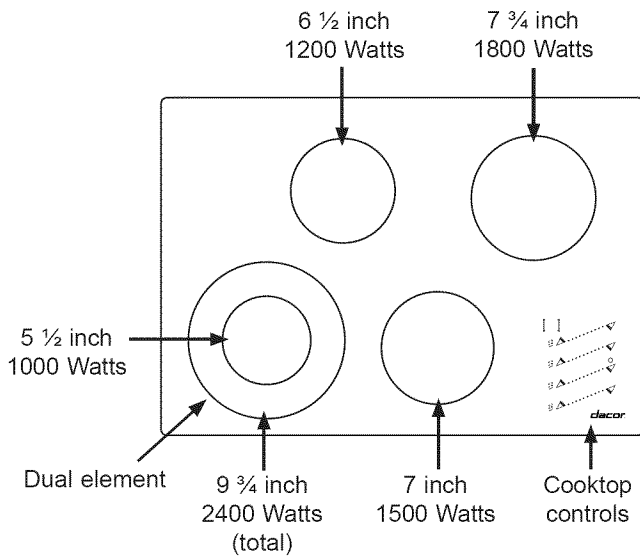
## CAUTION

- Do not set cookware with sharp edges on the bottom (such as support legs with sharp corners) on the cooktop. Damage to the glass surface may occur.
- Do not allow anything that melts easily, such as plastic objects, aluminum foil, sugar and foods with high sugar content, to directly come in contact with the glass surface. In the event that this condition occurs, immediately turn off the cooktop and allow it to cool. Once cool, remove the residue from the hot zone with a razor scraper.
- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the cooktop surface. The porcelain finish may stain.
- To prevent damage to the cooktop, do not place food directly on the cooktop surface when it is warm or hot. Always use cookware.
- Never use the cooktop surface as a cutting board.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the range's surfaces.
- Do not store plastic or other utensils with low melting temperatures in drawers immediately below the cooktop.
- Do not slide cookware across the cooktop. Sliding may damage the finish. Lift utensils to reposition them.
- Do not place large pots, griddles or grill across two elements (except across the bridge element on model METB365-1). Bridging across two elements will create stress on the cooktop which can result in cracking.
- Non-stick coatings, when heated, can be harmful to birds. Remove birds to a separate, well-ventilated room during cooking.

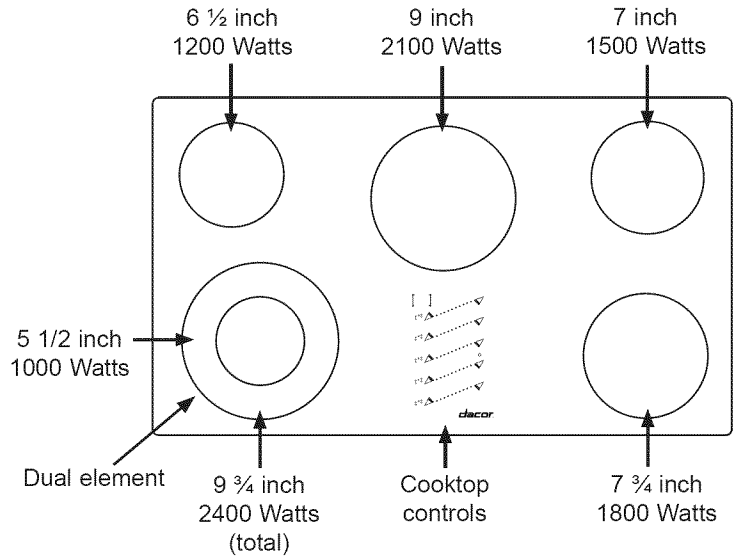
# Cooktop Features

## About the Cooktop

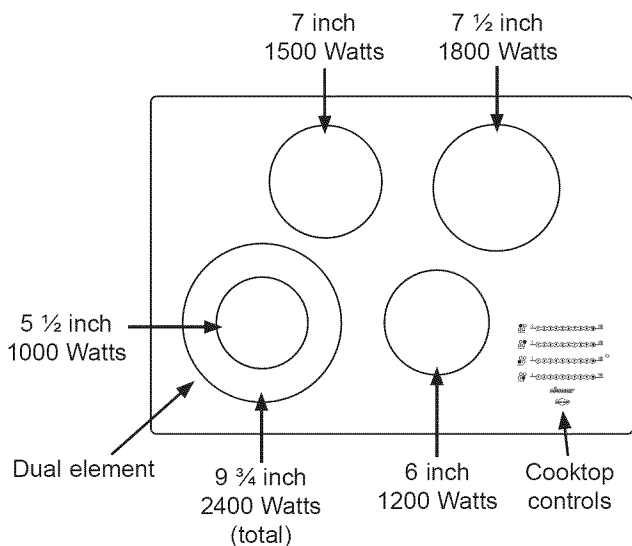
- Each element has a corresponding residual heat indicator light next to the cooktop controls. The indicator light remains lit after the element is turned off until the glass cools to a safe temperature of 140°F.
- Dacor glass ceramic cooktops contain ribbon type radiant heating elements in various sizes and heat outputs to allow the user the greatest cooking flexibility. The ribbon radiant heaters begin to glow a few seconds after activation.
- All of the elements feature temperature limiters to ensure a safe operating temperature for the glass ceramic top. The elements automatically cycle between off and full power. As the numeric setting on the control is increased, the element will stay at full power for longer periods of time.
- The left front element on all models is a dual element. It consists of two elements that you may operate simultaneously for heavy cooking demands. The inner element may be operated alone for improved simmering with smaller utensils.
- Bridge element (model METB365-1 only): The bridge element is a separate element located between the right front and right rear elements. It creates a large three-in-one element along the right side of the cooktop. The bridge element is ideal for providing even heat for a large griddle or grill.



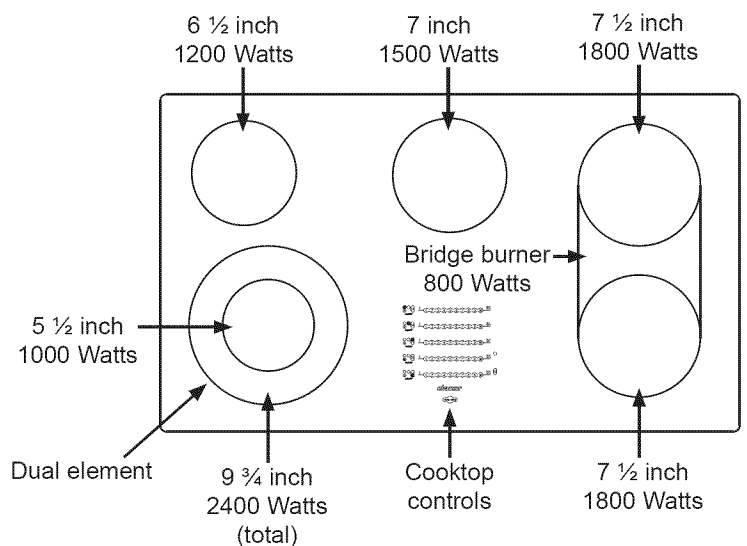
**ETT304-1 Cooktop Layout**



**ETT365-2 Cooktop Layout**



**MET304 Cooktop Element Layout**



**METB365-1 Cooktop Element Layout**

# Cooktop Operation

## Before Using the Cooktop...

- Clean the cooktop thoroughly before operating it for the first time, according to the **Care and Cleaning** section.
- During the first uses of the cooktop, you may smell a slight burning odor or see light smoke. These conditions are normal for new glass ceramic cooktops.
- Be certain that the cookware and glass surfaces are clean and dry before you turn on an element and place a pot or pan on the cooktop.

## Selecting the Proper Cookware

Utensils will affect the overall safety and performance of cooktop cooking, so it is important to select them carefully. An improperly selected utensil will not cook efficiently or evenly.

For best results: use medium to heavy-gauge metal cookware with flat and smooth bottoms for greatest efficiency. Also choose cookware that closely matches the diameter of the element. Use utensils with tight fitting lids to retain heat, odors and steam.

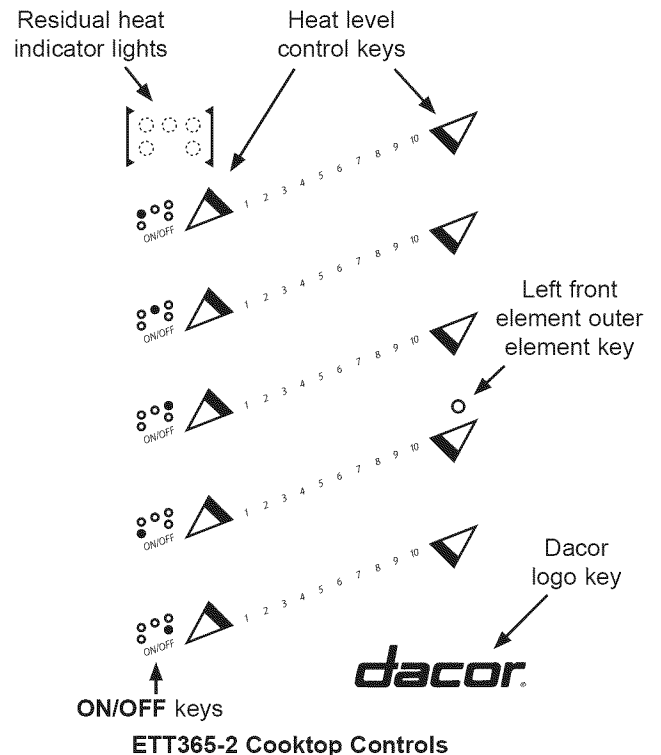
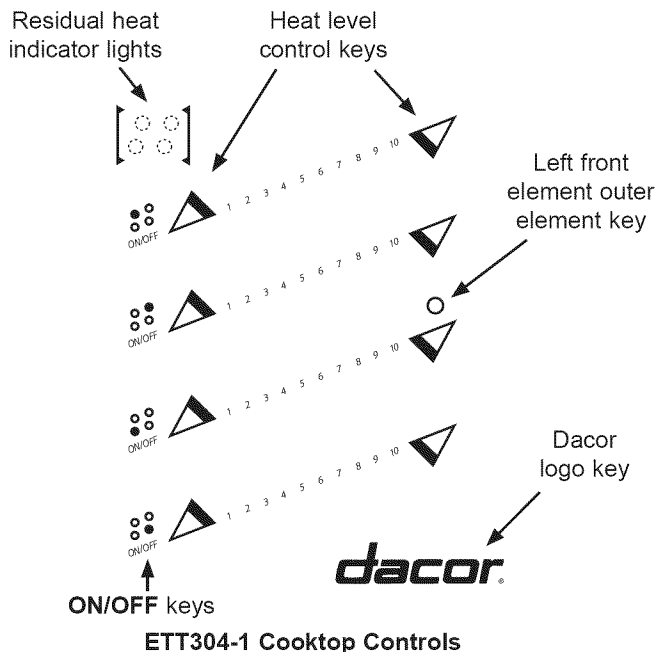
## Operating the Element Controls

### Models ETT304-1 and ETT365-2

**NOTE:** See page 6 for models MET304 and METB365-1.

**IMPORTANT:** When power to the cooktop is turned on after being interrupted, the cooktop controls take a few seconds to come on. For safety, the cooktop controls come on in locked mode. See **Locking and Unlocking the Cooktop Controls** to unlock the controls.

- Each element has its own **ON/OFF** key. The shaded part of the diagram on each **ON/OFF** key indicates the element it controls.
- To turn an element on, press lightly on the **ON/OFF** key for the desired element, then press either the **UP** (▲) or **DOWN** (▼) heat level control key. The element will come on at a setting of "5" as indicated by the lights above the numbers. Press the **UP** (▲) or **DOWN** (▼) key repeatedly to change the heat level.
- To activate the outer element on the dual element, first activate the inner element. Press the **ON/OFF** key for the left front element and the **UP** (▲) or **DOWN** (▼) key. Activate the outer element by pressing the outer element key (the circle) on the right side of the element control. Adjust the heat level for the dual element with the **UP** (▲) and **DOWN** (▼) keys. The outer heating element cannot be operated alone.



- To turn an element off, press the **ON/OFF** key for the that element. To turn off all elements at once press the Dacor logo key at the bottom of the cooktop controls rapidly two times. The residual heat indicator lights will remain lit until the corresponding elements are safe to touch.

### Locking and Unlocking the Cooktop Controls

To avoid accidentally turning on an element or to make it more difficult for children to operate, activate the cooktop lock feature.

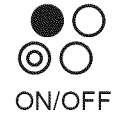

- To make the cooktop controls non-operational, press and hold the Dacor logo key for approximately three seconds. The cooktop will beep three times and the element keys will stop working. The light behind the Dacor logo will come on indicating that the controls are locked.
- To re-activate the controls, push and hold the Dacor logo key again for three seconds. Three beeps will sound and the Dacor logo light will go out when the controls are unlocked.

# Cooktop Operation


## Operating the Element Controls (Continued)

### Models MET304 and METB365-1

**IMPORTANT:** When power to the cooktop is turned on after being interrupted, the cooktop controls take a few seconds to come on. For safety, the cooktop controls come on in locked mode. See **Locking and Unlocking the Cooktop Controls** to unlock the controls.


- Each element has its own **ON/OFF** key. The shaded part of the diagram on each **ON/OFF** key indicates the element it controls. 
- To turn an element on, press lightly on the **ON/OFF** key for the desired element, then press one of the corresponding number keys on the Electric Glide™ control to select the heat level. The element will come on at the setting selected as indicated by the light bar above the Electric Glide control. Slide your finger back and forth along the numbers on the Electric Glide control to change the heat level.
- To activate the outer element on the dual element, first activate the inner element. Press the **ON/OFF** key for the left front element and press a number setting. Activate the outer element by pressing the outer element key (the circle) on the right side of the element controls. Adjust the heat level for the dual element with the Electric Glide control. The outer heating element cannot be operated alone.
- To turn the bridge element on, turn on the right front and right rear elements at the desired heat levels. Press the bridge element key, located on the right side of the bottom element control. The bridge element will come on at the same heat setting as the right front element. The bridge element heat setting is controlled in combination with the right front element using its Electric Glide control. 

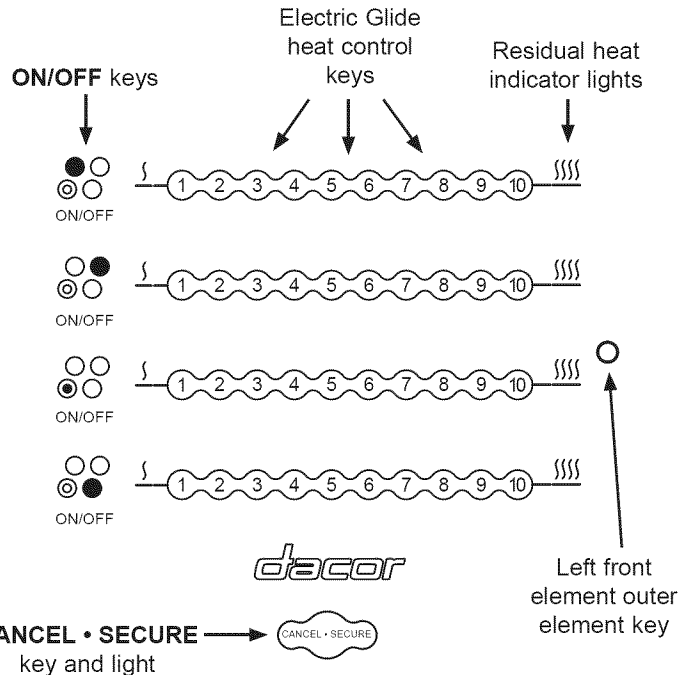
**NOTE:** See the **Accessories** section to order the optional Dacor AMG11 griddle. It fits perfectly across the three elements on the right side of the cooktop.

- To turn an element off, press the **ON/OFF** key for the that element. To turn off all elements at once press the **CANCEL • SECURE** key rapidly two times.
- The residual heat indicators will remain lit until the corresponding elements are safe to touch. 

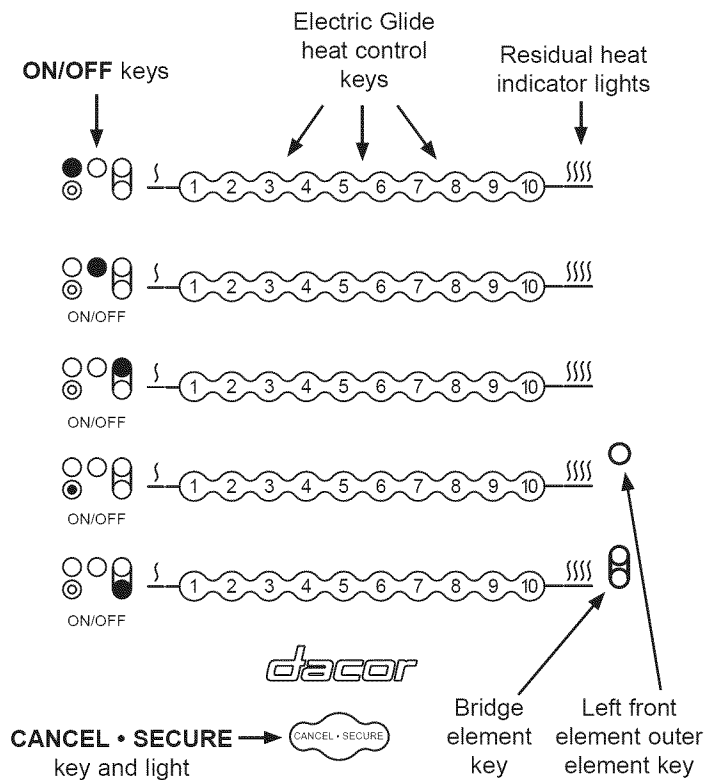
### Locking and Unlocking the Cooktop Controls

To avoid accidentally turning on an element or to make it more difficult for children to operate, activate the cooktop lock feature.

- To make the cooktop controls non-operational, press and hold the **CANCEL • SECURE** key for approximately three seconds. The cooktop will beep three times and the element keys will stop working. The light behind the **CANCEL • SECURE** key will come on indicating that the controls are locked. 
- To re-activate the controls, push and hold the **CANCEL • SECURE** key again for three seconds. Three beeps will sound and the **CANCEL • SECURE** indicator light will go out when the controls are unlocked.



MET304 Cooktop Controls



METB365-1 Cooktop Controls



# Care and Cleaning

## Cleaning the Cooktop Surface

### WARNING

- Before cleaning the cooktop make sure that all cooktop elements are off and cool enough to safely touch.
- Lock the cooktop controls during cleaning to avoid personal injury. See the **Cooktop Operation** section.
- To avoid dangerous fumes and damage to the cooktop, use only the cleaners specified. Use them only as instructed.
- To prevent damage to the glass finish do not use abrasive cleaners or scrubbers. They may cause permanent damage.
- Do not remove heavy spills with a sharp object like a knife or metal spatula. Sharp objects may scratch the surfaces.
- Always clean the cooktop cautiously. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns.

- Proper cleaning is necessary for best cooktop performance and appearance and to ensure safe operation. Clean the surface using the following procedures after each use.
- To clean the cooktop, apply about a ¼ teaspoon of non-abrasive cleaner, such as the supplied Dacor Cooktop Cleaning Creme\*, to the ceramic glass surface with a lightly dampened clean cloth. Use a second clean cloth to remove any remaining cleaner residue. Wipe the cooktop surface with a dry cloth to completely eliminate any remaining moisture.  
\* See the **Parts and Accessories** section below for reorder information.
- To remove heavy or burned-on spills, first allow the cooktop to cool. Using a razor blade scraper held at a 30° angle to the cooktop surface, gently scrape off any burned-on substances. Remove any remaining residue by applying the Dacor Cooktop Cleaning Creme. Be careful not to scratch or gouge the surface.
- Wiping the cooktop with a sponge or dish cloth may leave a film that will discolor during the next heating cycle. Remove any resulting discoloration using the recommended cleaner when the cooktop is cool.

## Before You Call for Service

### Problem Solution Guide

Before you call for service, please review the potential problems, possible causes and remedies shown in the table.

Problem	Possible Cause	Remedy
Nothing works.	Cooktop is not connected to electrical power.	Have cooktop connected to a properly sized electrical power supply by a licensed electrician.
	Power supply is off.	Check to make sure the power is turned on at the circuit breaker or fuse box. Check for tripped circuit breaker or blown fuse.
	Cooktop controls are locked.	See <b>Cooktop Operation</b> section.
	Power failure.	Call power company.
Cooktop heating elements go off and on even on high setting.	The heating element temperature limiters automatically turn the elements off and on to regulate the cooktop temperature.	Normal operation.
Glass ceramic surface is see-through or red in color.	Under direct or bright lighting, you may 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.	Normal properties of black ceramic glass panel on the cooktop.

## Parts and Accessories

Description	Part Number
Dacor Cooktop Cleaning Cream	A300
Cast aluminum griddle, designed to fit perfectly over the bridge element on model METB365-1	AMG11
Dacor Signature Gourmet Cookware Collection	

To order parts and accessories, contact your Dacor dealer or visit [www.everythingdacor.com](http://www.everythingdacor.com).

# Warranty and Service

## If You Need Service

Before you obtain service, please review the **Before You Call for Service** section on page 7. 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.*

## Warranty

### What Is Covered

#### CERTIFICATE OF WARRANTIES

#### DACOR MILLENNIA 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.

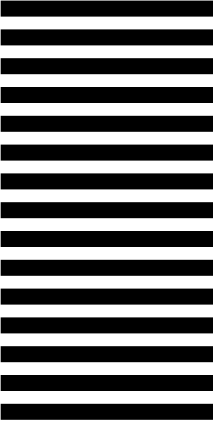
THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESSED WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESSED WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED 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 inconsequential 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.

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](http://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.



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