

DACOR'S NEW EPICURE 30" GAS RANGE

STYLE, LUXURY, AND ADVANCED FEATURES COME TOGETHER BEAUTIFULLY IN THIS HIGH-PERFORMANCE GAS RANGE.

Illumina Burner™ Controls	Stylish and luminous, these knobs glow Dacor signature flame-blue when the burners are on for a stylish and safe cooking experience.
SimmerSear™ Burner	For ultimate precision, the SimmerSear™ Burner delivers a super-specific simmer at 800 BTUs or sear at 18,000 BTUs.
Cooking Flexibility	Dacor is the only premium gas range on the market that allows you to cook different foods, at different BTUs, in various sized pots and pans - all at the same time.
14" Continuous Platform Grates	Provides ample room for oversized pots and pans for an especially spacious cooking surface.
Easy Cleanup	The sealed gas burners and spill basin make daily clean-up easier than ever.
Three-Part Convection System	With fan, air baffle, and convection filter, Dacor's Three-Part Convection System ensures precise oven temperature control, superior heat distribution, and zero flavor transfer.
Hidden Stainless Steel Bake Element	Delivers 30,000 BTUs for ideal, even baking. Features two cooking modes - Bake and Convection Bake.
Infrared Ceramic Broil Element	With 18,000 BTUs of superior broiling power, it delivers precise temperature control. Features two cooking modes - Broil and Convection Broil.
Electronic Hot Surface Igniters	Technologically advanced over standard spark igniters, this eliminates the clicking of the igniter when the oven cycles ensuring ultra-quiet cooking.
Perma-Flame™	Automatically reignites the flame in the event it goes out so cooking may continue uninterrupted.
Smart Flame™ Technology	Reduces flame output under each grate finger to provide long-lasting protection of the finish and grates.

Product Specifications

Dimensions:

Width 29-7/8"

Min. Height 35"-37 1/2"

Depth 26 1/16"

Requirements:

- Electrical: 120 V, 15 A
- Gas Supply: Natural Gas (NG) standard with order.
- Gas Special Orders: , Liquid Propane (LP)

Finishes:

Stainless Steel

Convection Cooking Tips

When to use the different modes:

- Bake (bottom heat only): Top rack baking.
- Convection Bake (bottom heat & convection fan): For single rack baking in a deep pan, such as lasagna or large fruit pies, baking stone items and roasting. Also good for multi-rack baking, such as cookies and cakes.
- Broil (top heat): Good for grilling smaller cuts of meat and toasting breads.
- Convection Broil (top heat & convection fan): For foods that do not need to be flipped, such as thinner cuts of meats, fish and garlic bread.

How to operate in Convection modes

When using the Convection feature in the Bake mode.

- Pre-heat oven.
- Once pre-heated, place the food in the oven.
- Close the oven door and turn the Convection Fan switch on the right side of the control panel to the "ON" position.

When using the convection feature in the Broil mode.

- Position the rack to level 4 or 5 based on the thickness of the food.
- Set the oven to Broil.
- Immediately place food inside the oven and close door completely.
- Turn the Convection Fan switch on the right side of the control panel to the "ON" position.

Refer to the Use and Care Manual for a complete food cooking guide.



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Accessories:

- Broil/Roast Pan with Grill and V-Rack
- Griddle
- Searing Grill
- Broil Pan
- Wok Ring
- Wok Kit
- Signature Gourmet Cookware
- Baking Stone
- Cookie Sheets
- Trim Kits (Brass, Copper, Black Chrome) To change color of knob bezels, bullnose and handle endcaps.

Other Features:

- Optional Grill, Griddle, and Wok Ring Accessories
- Heavy Duty Components
- Free Standing
- Standard model: 6" backguard, full side panels
- Island model: 2" backguard, 3" side panels available January 1, 2009

