

# Celebrate your passion for cooking with a range that celebrates every detail.

## Introducing the new Epicure® 30" Dual-Fuel Range from Dacor®

### Knobs of enlightenment.

Our signature Illumina™ Burner Controls pair easy control of each burner with a modern luminosity that always looks cool—even at ultra-high temperatures.

### Now you see it, now you don't.

The TiltVue™ Control Panel pivots upward for easy viewing from a comfortable standing position and flips down flat when you're done.

### Getting even with baked goods.

The secret behind our patented RapidHeat™ Bake Element is that it hides below glass for greater temperature accuracy, even baking, and easy cleanup.

### The highs and lows of extreme precision.

Steam, sear, sauté, and simmer at ultra-high and ultra-low temperatures just like a pro with our SimmerSear™ Burners.

### You don't make pancakes every day.

Use the griddle and wok ring only when you need them. They're easily removed, cleaned in the dishwasher, and stored in the cupboard in the meantime.



Epicure 30" Dual-Fuel Range

Epicure®  
30" Dual-Fuel Range

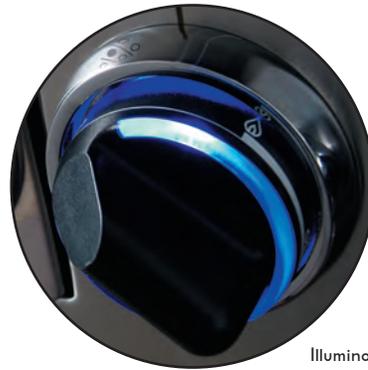
**dacor**  
The Life of the Kitchen.®

# A range of impeccable details that deliver incomparable beauty and performance.

Our new Epicure® 30" Dual-Fuel Range joins our 48" and 36" models in commanding high-level performance as well as double-takes. With a sleek, modern styling that complements today's modern kitchen, the Epicure 30" Range is understated, powerful, and available in chrome, brass, copper, and black chrome trim colors. But the true passion lies in its details, packed with ergonomic, intelligent features that elevate your culinary control at every turn. Bake a perfect soufflé or sear a delicate tilapia filet with precision. Cooking like a pro has never been easier or more attractive.



Epicure 30" Range



Illumina™ Burner Controls



TiltVue™  
Control Panel



Epicure 30" Range

## More Details:

- Illumina Burner Controls
- TiltVue Control Panel
- Dual Timer, Digital Clock, 10-Key Touch Pad
- RapidHeat™ Bake and Broil Elements
- (1) SimmerSear™ Burner with Melting Feature (18,000 BTU)
- (2) Sealed Gas Burners (16,000 BTU)
- (1) Sealed Gas Burner (8,500 BTU)
- Dual Valve Burners
- Perma-Flame™ Automatic Reignition
- Pure Convection™
- (4) Convection Modes
- (2) Conventional Modes
- Meat Probe
- Automatic Hold
- Self-Cleaning Oven
- (2) 14" Wide Continuous Platform Grates
- Sealed Cooktop Spill Basin
- 3" Backguard and Full Side Panels for Free Standing Model
- Pre-Installed Island Trim for Self Rimming Model
- GlideRack™
- Griddle

- Wok Ring
- Broiler Pan with Grill
- Halogen Lights
- Sabbath Mode
- Electrical: 240V, 30A
- Gas Supply: 3/4" Regulator (1/2" adaptor included)
- Gas: Natural Gas Standard. LP and High-Altitude Models Available.

## Optional Accessories:

- Baking Stone
- Wok Kit
- Signature Gourmet (SG) Cookware
- Roasting/Broiling Pan
- Cookie Sheets
- Searing Grill
- Toe Skirt
- 6" or 9" Backguard for Free Standing Model
- Trim Kit for Installation with Epicure 30" Raised Ventilation System
- 3" Side Panels for Self Rimming Model

## Finishes:

Stainless steel with:

- Standard Trim Color: Chrome
- Optional Trim Colors: Brass, Copper, or Black Chrome

## Model Numbers/Measurements:

- Free Standing Model - **ER30D**  
29 7/8" W x 35 3/4" - 37 7/8" H x 28 13/16" D
- Self Rimming Model - **ER30DSR**  
29 7/8" W x 35 3/4" - 37 7/8" H x 28 1/8" D

Call 1.800.793.0093 ext. 3812

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