

# DACOR'S NEW EPICURE 30" GAS RANGE

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

<b>Illumina Burner™ Controls</b>	Stylish and luminous, these knobs glow Dacor signature flame-blue when the burners are on for a stylish and safe cooking experience.
<b>SimmerSear™ Burner</b>	For ultimate precision, the SimmerSear™ Burner delivers a precise simmer at 800 BTUs or sear at 18,000 BTUs.
<b>Cooking Flexibility</b>	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.
<b>14" Continuous Platform Grates</b>	Provides ample room for oversized pots and pans for an especially spacious cooking surface.
<b>Easy Cleanup</b>	The sealed gas burners and spill basin make daily clean-up easier than ever.
<b>Three-Part Convection System</b>	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.
<b>Hidden Stainless Steel Bake Element</b>	Delivers 30,000 BTUs for ideal, even baking. Features two cooking modes - Bake and Convection Bake.
<b>Infrared Ceramic Broil Element</b>	With 18,000 BTUs of superior broiling power, it delivers precise temperature control plus two cooking modes - Broil and Convection Broil.
<b>Electronic Hot Surface Igniters</b>	Technologically advanced over standard spark igniters, this eliminates the clicking of the igniter when the oven cycles ensuring ultra-quiet cooking.
<b>Perma-Flame™</b>	Automatically reignites the flame in the event it goes out so cooking may continue uninterrupted.
<b>Smart Flame™ Technology</b>	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

### Model Numbers

- Freestanding Model with 6" backguard: ER30G
- Island Option with low-profile 2" backguard and 3" side panels: ER30GI

### 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 & Care Manual for a complete food cooking guide.



ER30GSCH



ER30GISCH

### Accessories:

- Broil/Roast Pan with Grill and V-Rack
- Griddle
- Searing Grill
- Wok Ring
- Wok Kit
- Broil Pan
- 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