

dacor
The Life of the Kitchen.®

November 2014

the life of the kitchen

Dacor Partner Newsletter

FOR ALMOST 50 YEARS we've been telling folks how great Dacor products are—but **DON'T TAKE OUR WORD FOR IT...**



Dacor is the first and only appliance brand recommended by Le Cordon Bleu. The seal of approval is backed by a series of tests that the storied culinary school ran

on a number of high-end cooking appliances. The tests measured for accuracy, heat distribution, cooking quality, and ease of use. The school determined that Dacor offered the best combination of cooking performance and premier design.



This Le Cordon Bleu seal comes 3 months after Dacor received a perfect **10 out of 10** for cooking results in an independent test conducted by CNet in March. CNet also commented the Renaissance oven cooked better than any other oven they tested and was preferred oven by all of their testers. Click [Here](#) or visit cnet.com/products/dacor-renaissance-30-double-wall-oven/ to check out the online review

CURRENT PROMOTIONS

IT'S YOUR CHOICE
FREEDOM TO CREATE YOUR DREAM KITCHEN

FOR FREE WARRANTY

FREE COOKWARE



With selected Distinctive products

Dacor this Holiday Season

We're entering the holiday season, and that means family, friends, and... cooking. Your customers rely on you to recommend appliances that will help them shine this holiday season, and for years to come. And let's face it – you've got a lot of brands to choose from. **So why recommend Dacor?** Just think of the 5 C's:

COOKING: Simply put, Dacor has the best ovens on the market. Our award-winning **4-Part Pure Convection™** System turns your customers into gourmet chefs. They can prepare multiple foods at the same time with **NO flavor transfer!** That means they can cook a turkey, Brussels sprouts, and pumpkin pie *in the same oven at the same time* with perfect results. Our unique system also ensures the most even cooking, so the holiday turkey is perfectly browned, and holiday cookies are perfectly baked.

CAPACITY: Dacor wall ovens are some of the largest on the market—with 7 rack positions in every cell! And with the most even heat distribution you can load our ovens completely. No need to keep food 2-3 inches from the front, back, and sides like with our competitors. In fact, our 30" models are 4.8 Cubic feet and can **hold TWO 20lb turkeys** side by side; and our 27" models are 4.5 Cubic feet and can hold **hold TWO 15lb turkeys** side by side. Plenty of leftovers for everybody!



CONVENIENCE: Your customers can cook with confidence using the meat probe and dual timers included with every oven. Running behind? No need to worry. All Dacor ovens come with our unique "Cook and Hold" feature that can automatically drop the temperature and keep food warm for two hours. Step up to the Discovery iQ Wall Oven and you get a **Cooking Guide** that takes the guesswork out of any meal with detailed instructions and the ability to save your setting in the My Cooking Modes feature. The Remote Cooking App even lets your control your oven from your smartphone or tablet.

CLEANING: Clean-up may not be the most popular chore, but Dacor helps ease the pain with two types of self-cleaning. Regular self-clean for those heavy-duty jobs or **GreenClean**, a 30-minute steam clean, for lighter jobs.

CHOICE: Whether new construction or remodeling, your Customers can select the style that's perfect for their new kitchen. *Performance never looked so good!*



COOLEST RANGE ON THE MARKET



DYRP48DS Discovery 48" Dual Fuel Range

JUST IN TIME FOR THE HOLIDAYS. Our new **Discovery iQ** Dual-Fuel Range. Why are we so excited? Because this award-winning range is a game changer. It's the world's first Range featuring an Android Controller. What does that mean to your Customers?

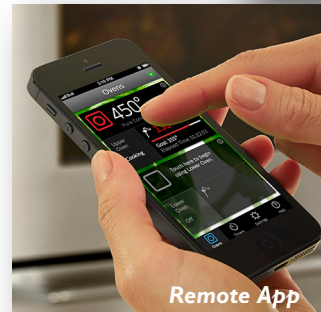
- ◆ **iQ Controller** is an integrated, wirelessly connected tablet
- ◆ **iQ Cooking App** for a rich, intuitive, engaging experience
- ◆ **iQ Remote App** controls the Range from a SmartPhone or Tablet
- ◆ Surf the Web, download recipes, cooking Apps, and videos
- ◆ Monitor the progress of food as it's being cooking
- ◆ Alerts if the door is unexpectedly opened during cooking
- ◆ Automatic texts when your meal is ready

AND IF THAT'S NOT ENOUGH TO GET YOU GOING, HOW ABOUT:

- ◆ Award-winning Four-Part Pure Convection™ in both ovens
- ◆ Giant, 14" Continuous Platform grates—biggest in the industry
- ◆ 5.2 Cubic Feet in the large oven cell—fits a full-sized commercial sheet pan
- ◆ 2.8 Cubic Feet in the companion oven—fits a 1/2-sized commercial sheet pan
- ◆ 2 SimmerSear™ Burners with Melting Feature (800-18,000 BTU)
- ◆ 4 High Performance Sealed Gas Burners with True Simmer (800-15,000 BTU)
- ◆ TiltVue™ Control Panel
- ◆ 14 cook modes
- ◆ Heat Management System
- ◆ Regular self-cleaning AND GreenClean™ Steam Technology
- ◆ SoftShut™ Hinges
- ◆ 3,000W Hidden Bake Element (large oven cell)
- ◆ 3,500W RapidHeat Broil Element (large oven cell)
- ◆ Automatic Hold
- ◆ Digital Temperature Probe
- ◆ One-Piece Porcelain Enameled Spill Basin
- ◆ Perma-Flame™ Instant Re-ignition
- ◆ Exclusive SmartFlame™ Technology
- ◆ Compatible with ERV-ER Downdraft
- ◆ Available in 48" and 36" sizes



DYRP36DS Discovery 36" Dual Fuel Range



Remote App

Control the range from a SmartPhone or Tablet

Ships With

- ◆ Island Trim
- ◆ Griddle, Wok Ring, and Broil Pan with Grill
- ◆ Brass AND Black Burner Caps



"I'm a time-challenged perfectionist so I think a range texting me when it's done cooking my family meal is pure genius. I'm also design-sensitive so I'm equally enthralled that this range is so sharp looking. I wish it had wheels so that I could cruise to the grocery store in it." - **Vern Yip**—Washington Post



New exposed Brass Burner Caps

DID YOU KNOW



When you sell the NEW DYRP48DS 48" range your customers instantly qualify for a **FREE** hood and dishwasher.

