

The Dacor logo is written in a bold, italicized, sans-serif font. The letters are black and have a slight shadow effect. A registered trademark symbol (®) is located at the end of the word.

Family-Owned. American-Made.

The words "PARTS CATALOG" are written in a large, bold, sans-serif font. The text is white with a grey drop shadow, making it stand out against the background image of a kitchen.

## 1999 Field Service Bulletins

99-01 ERSD36/48 Product Operation	99-03 SGM/RV Color Designation
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# Field Service Bulletin



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<b>Issued By:</b> Technical Service	<b>Date Issued:</b> 1-99	<b>Distribution:</b> Service/Parts	<b>Supercedes:</b>
<b>Subject:</b> PERFORMANCE	<b>Product Type:</b> EPICURE RANGES	<b>Model No:</b> ERSD36/48	<b>Bulletin No:</b> 99-01

## PRODUCT OPERATION

Reports have come in from the field that consumers are reporting difficulty with temperatures on the 36" oven and occasionally the 18" oven.

### Preheating the Oven

The operation of the Epicure ranges is completely different from our wall ovens. During the preheat cycle the heat is generated from the IR broiler or the broil element in the 18" cell. There are no other elements that cycle on during preheat. Therefore time must be allowed for the heat to disperse. The preheat cycle must be completed prior to placing food in the oven. Typically, it takes about 10 minutes for the preheat tone to sound when the oven is set at 350F. For better performance in these oven cells -you will need to allow an additional preheat time of 10-15 minutes before placing food into the oven.

\*\* Preheat times can also vary according to installation and voltage

### Delayed Time Baking

If a consumer uses delayed time bake - only the elements needed for the selected cycle will come on. For example - if the consumer chooses the pure convection mode - only the convection element will come on to heat the oven - this could potentially take more time to heat the cell than the usual manner. Allow additional time for cooking when using timed delay cook.



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<b>Issued By:</b> Technical Service	<b>Date Issued:</b> 1-99	<b>Distribution:</b> Service/Parts	<b>Supercedes:</b>
<b>Subject:</b> COLOR DESIGNATIONS	<b>Product Type:</b> COOKTOPS	<b>Model No:</b> SGM	<b>Bulletin No:</b> 99-03

## COLOR DESIGNATIONS

Previously on the SGM and on the RV, the "S" designation referred to satin brushed chrome. This has changed. (for a brief period of time SS referred to stainless steel.)

"S" refers to stainless steel and "C" refers to Satin Brushed Chrome. To avoid confusion in the field, please refer to the revision level on the serial tag.

SGM's changed to Revision E  
RV'S changed to Revision H  
EX: RE8250000

Careful attention should be given when ordering parts, a satin brushed chrome vent must have parts with the "C" designation. A replacement top cap should be ordered in the same composite metal as the unit, for example an RV30C vent would require an 82996C endcap



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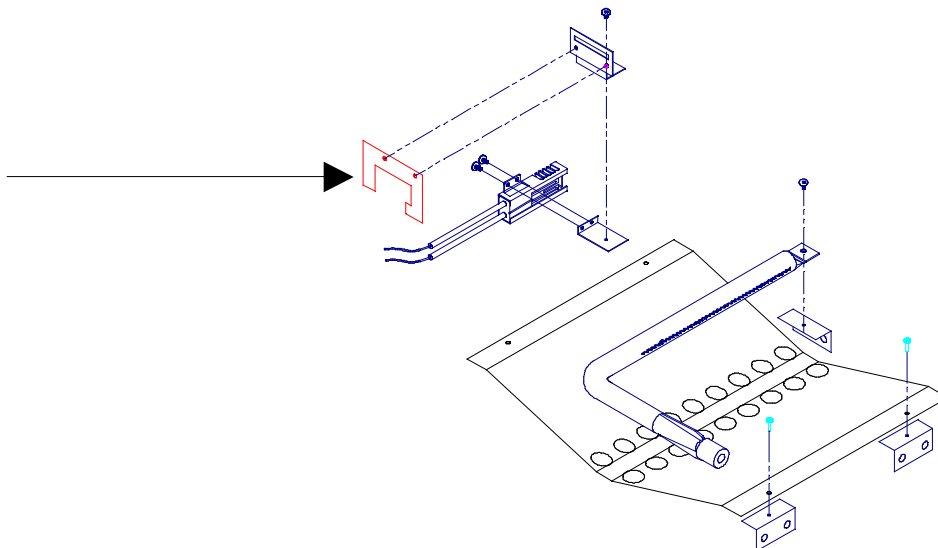
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<b>Issued By:</b> Technical Service	<b>Date Issued:</b> 1-99	<b>Distribution:</b> Service/Parts	<b>Supercedes:</b>
<b>Subject:</b> Reducing Turbulence	<b>Product Type:</b> RANGES	<b>Model No:</b> RSG	<b>Bulletin No:</b> 99-04

## RSG BRACKET

We have added a bracket to the RSG to reduce turbulence at the venturi of the bake burner. This bracket is mounted to the bottom pan at the inlet of the bake burner. The part number for this bracket is 36166.





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<b>Issued By:</b> Technical Service	<b>Date Issued:</b> 1-99	<b>Distribution:</b> Service/Parts	<b>Supercedes:</b>
<b>Subject:</b> CENVERSION	<b>Product Type:</b> OVENS	<b>Model No:</b> WALL OVENS	<b>Bulletin No:</b> 99-05

## CELSIUS TO FAHRENHEIT

Occasionally there may be a need to change the clock from Farenheit to Celsius. This process requires two people to convert the clock. One person should stand at the oven, while one person should be positioned at the circuit breaker. The person located at the circuit breaker turns off the breaker and then the person at the oven presses and holds convection bake with the circuit off. The circuit should then be turned back on. This will activate the convection bake key on the oven display. Adjust the temp to above 500F. Press and hold the convection bake key for about five seconds until the "C" disappears and then hit +/- (slew) key to toggle to "F." This will work in reverse if the temp for "C" is above 260C.



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<b>Issued By:</b> Technical Service	<b>Date Issued:</b> April 1999	<b>Distribution:</b> Service	<b>Supercedes:</b>
<b>Subject:</b> Warranty Claims	<b>Product Type:</b> Gas Products	<b>Model No:</b> All	<b>Bulletin No:</b> 99-07

## **IGNITOR CLEANING**

Due to an increase in the number of NARDA's submitted for payment on *clicking ignitors, won't light etc.*, this bulletin is issued as a reminder that Dacor will not cover, under warranty, a call for a service technician to clean ignitors in a customer's home.

In response to a complaint of excessively clicking ignitors, the customer should be instructed to clean the ignitors with a dry brush. If unable to resolve over the phone, the customer should be cautioned that if no failure is found on the cooktop or range they will be held responsible for the cost of the service call – cleaning ignitors is not covered by Dacor's warranty.

Instructions on ignitor maintenance are found in the Use and Care Manual and are considered normal maintenance.



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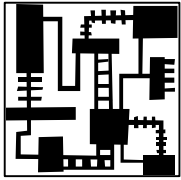
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Issued By: Technical Service	Date Issued: December 1999	Distribution: Parts/Service	Supercedes:
Subject: New Product	Product Type: Range	Model No: ERD30S06	Bulletin No: 99-12

### **NEW PRODUCT**

Dacor is pleased to announce a new member to the Epicure Range family. The ERD30 will replace the ERSD30 in the field. The ERD30 has 4 - 15,000 BTU burners with continuous grates; auto re-ignition and optional colored trim rings. The oven is a single 30" self-cleaning, convection oven and includes an infrared broiler. A wok ring, simmer plate and griddle are shipped with the unit as accessories.



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Issued By: <b>Technical Service</b>	Date Issued: <b>9-99</b>	Distribution: <b>Parts/Service</b>	Supercedes: <b>N/A</b>
Subject: <b>Parts</b>	Product Type: <b>OVENS/RANGES</b>	Model No: RSD/RSE/RSG, ERSD30, 36, 48 CPS/CPD, ECPS/ECPD CPTS/CPTD	Bulletin No: <b>99-11</b>

## ERC PART NUMBERS

Please take notice of the part number change for the ERC's for the ovens and the ranges.

The ERC has been re-programmed to change the fan shut-off temperature from 450 degrees to 300 degrees Fahrenheit. There is also a user programmable option to set the cooling fan *off temperature* to 200, 300, 400 or 450 degrees. To change the temperature:

1. Touch Broil pad - enter temp as 500 degrees or higher
2. Push and hold Broil pad for 5 seconds - COOL will show in the ERC display
3. Adjust fan shut off temp with the +/- pad. (000 = 450 degrees)
4. To exit the mode - press cancel.

MODEL NUMBER	OLD ERC PART NUMBER	NEW ERC PART NUMBER
CPS227/230 ECPS227/230	82381	62681
CPS127/130 ECPS127/130 RSD30	82382	62692
RSE30	82239	62701
RSG30	62512	62696
CPTS127/130	62151	62685
CPTS227/230	62261	62700
ERSD36	62182	62707
ERSD48	62182	62680