



## Installation Instructions

# Renaissance® Touch Control Gas Cooktop

Model RNTT365GB

**THIS APPLIANCE HAS BEEN TESTED IN ACCORDANCE WITH THE LATEST  
EDITION OF ANSI Z21.1 STANDARD FOR HOUSEHOLD GAS APPLIANCES.**

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## Before You Begin...

### Important:

- **Installer:** In the interest of safety and to minimize problems, read these installation instructions completely and carefully before you begin the installation process. Leave these installation instructions with the customer.
- **Customer:** Keep these installation instructions for future reference and the local electrical inspector's use.

**NOTE:** Dacor® is not responsible for service required to correct a faulty installation.

## Customer Service Information

### If You Need Help...

If you have questions or problems with installation, contact your Dacor dealer or the Dacor Customer Service Team.

For repairs to Dacor appliances under warranty call the Dacor Distinctive Service line. Whenever you call, have the **model and serial number** of the appliance ready.

The model and serial number are printed on a label attached the bottom of the cooktop.

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date of Purchase** \_\_\_\_\_

### Dacor Customer Service

Phone: (800) 793-0093 ex. 2813 (U.S.A. and Canada)

Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

Web site: [www.dacor.com](http://www.dacor.com)

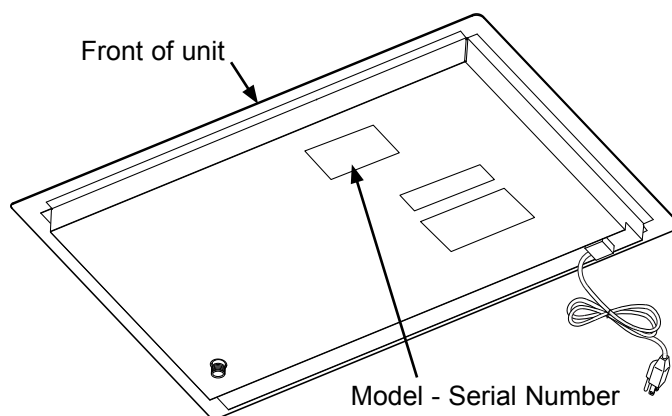
### Dacor Distinctive Service (repairs under warranty only)

Phone: (800) 793-0093, ex. 2822 (U.S.A. and Canada)

Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

### Model/Serial Number Label

The model/serial number label is attached to the bottom of the unit.



**All specifications are subject to change without notice.  
Dacor assumes no liability for changes to specifications.**

# Important Safety Instructions

## Important Information About Safety Instructions

- The **Important Safety Instructions** and warnings in these instructions are not meant to cover all possible problems and conditions that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.
- Always contact the Dacor Customer Service Team about problems and conditions that you don't understand. See **Customer Service Information**.

## Safety Alerts

These two **danger** and **warning** alerts signal the reader to the risk of death or serious injury:

### **DANGER**

Immediate hazards that **WILL** result in severe personal injury or death.

### **WARNING**

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

## Safety Dangers and Warnings

### **WARNING**

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE:

- a. SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn the burner OFF. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b. NEVER PICK UP A FLAMING PAN - you could be burned.
- c. DO NOT USE WATER, including wet dish cloths or towels - a violent steam explosion could result.
- d. Use a fire extinguisher ONLY if:
  - ◇ You have a Class ABC extinguisher, and you already know how to operate it.
  - ◇ The fire is small and contained in the area where it started.
  - ◇ The fire department is being called.
  - ◇ You can fight the fire with your back to an exit.

### **CAUTION**

DURING A PROLONGED POWER FAILURE:

- Never attempt to power, ignite, use, or operate the appliance during a power outage.

### **DANGER**

**WHAT TO DO IF YOU SMELL GAS:**

- Do not use or light any appliance.
- Do not touch any electrical switch or use any electrical devices, including the telephone, in your building.
- From a neighbor's phone, immediately call the gas supplier. Follow the gas supplier's instructions.
- If you cannot contact the gas supplier, call the fire department.

### **WARNING**

- **If the information in this manual is not followed exactly**, a fire or explosion may result, causing property damage, personal injury, or death.
- Installation and service must be performed by a qualified installer; service agency or the gas supplier.

### **DANGER**

**IMPORTANT:** Do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) on or in the vicinity of this or any other appliance. Also keep items that could explode, such as aerosol cans, away from the cooktop. Do not store flammable or explosive materials in adjacent cabinets or areas (including above and below the cooktop).

### **WARNING**

**WARNING – NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

### **WARNING**

**WARNING – NEVER** cover any slots, holes, or passages on the cooktop or cooktop chassis. Doing so blocks air flow through the cooktop and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. Keep all slots, holes, and passages clear of grease and grime.

### **CALIFORNIA PROPOSITION 65 WARNING**

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

# Important Safety Instructions

## General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your appliance, follow basic safety precautions, including the following:

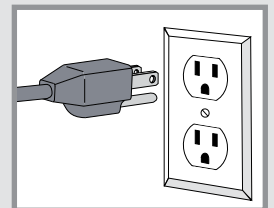
### **WARNING**

- Read the accompanying Use and Care Manual completely before operating this appliance.
- Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- This cooktop must be properly installed and grounded by a qualified installer according to these installation instructions prior to use. The installer should show the customer the location of the gas shut off valve and the power cord so that they know where and how to turn off the gas supply and disconnect power.
- Do not install in a damp environment or expose to moisture.
- This appliance should not be installed with a ventilation system that blows air downward toward the cooktop. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance, resulting in personal injury or unintended operation.
- Do not install, repair or replace any part of the cooktop unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Before servicing or installing this cooktop, make sure that the gas supply is turned off at the gas supply valve and the power plug is disconnected from the electrical outlet.
- Disconnect the power plug from the electrical outlet before cleaning. Clean this appliance only in the manner specified in the use and care manual.
- Only use the cooktop for cooking tasks expected of a home appliance as outlined in the literature accompanying it. This cooktop is not intended for commercial or laboratory use.
- **DO NOT TOUCH THE GRATES OR SURFACES AROUND THE BURNERS DURING OR IMMEDIATELY AFTER USE.** Glass surfaces may be hot, even though they are dark in color. After use, make sure these surfaces have had sufficient time to cool before touching them.
- To avoid a fire hazard, do not hang flammable or heat sensitive objects over the cooktop.
- Do not climb on any part of the appliance.
- Do not leave children alone or unattended in the area around the cooktop. Do not allow children to

### **WARNING**

- play with the controls or touch other parts of the cooktop. Do not store items of interest to children on top of or above the cooktop. Children could be burned or injured while climbing on the appliance.
- Clean the cooktop thoroughly before operating it for the first time. Make sure that all the cooktop parts are dry before lighting a burner.
- Keep flammable items, such as paper, cardboard, plastic and cloth away from the burners and other hot surfaces. Do not place such items on the cooktop. Do not allow pot holders to touch hot surfaces or gas burners.
- Do not wear loose or hanging apparel while using the cooktop. Do not allow clothing to come into contact with the cooktop and surrounding areas during and immediately after use.
- Do not use towels or bulky cloth as pot holders.
- If the cooktop is near a window, do not use long curtains as window treatment. The curtains could blow over the cooktop and create a fire hazard.
- Non-stick coatings, when heated, can be harmful to birds. Remove birds to a separate, well-ventilated room when operating the cooktop.
- Keep the power cord away from hot surfaces.

**IMPORTANT** - This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. Plug it only into a dedicated, grounded three-prong electrical outlet. It is the responsibility of the customer to make sure the proper type of outlet is installed.



#### **Under any circumstances:**

- **DO NOT** cut or remove the third (ground) prong from the power cord.
- **DO NOT** use an adapter plug.
- **DO NOT** use an extension cord.
- **DO NOT** use a power cord that is frayed or damaged.
- **DO NOT** connect to an electrical outlet equipped with a ground fault interrupter (GFI).

# Installation Specifications

**Read and Save these Instructions for Later Reference**

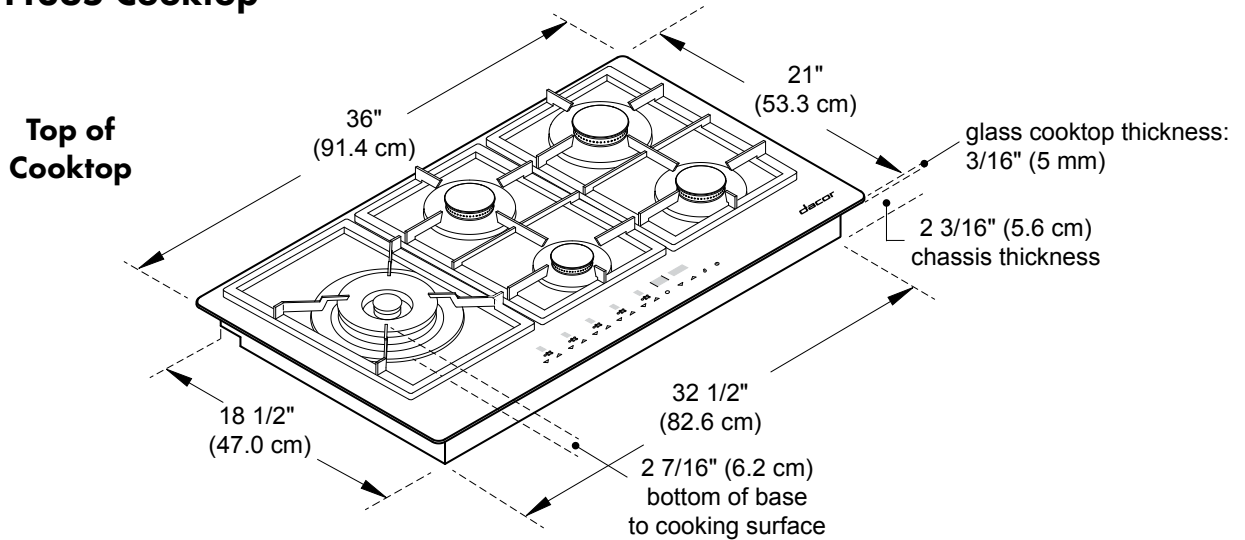
## WARNING

Observe all governing codes and ordinances during planning and installation. Contact your local building department for further information.

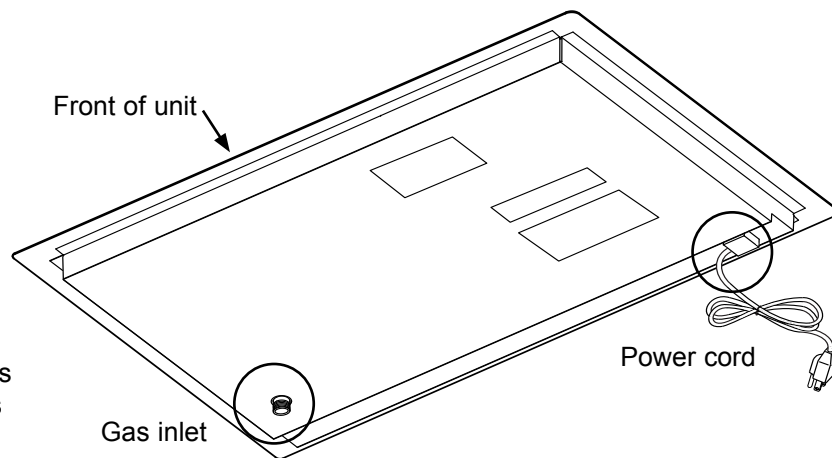
## Product Dimensions

All tolerances:  $\pm 1/16$ " (unless otherwise noted.)

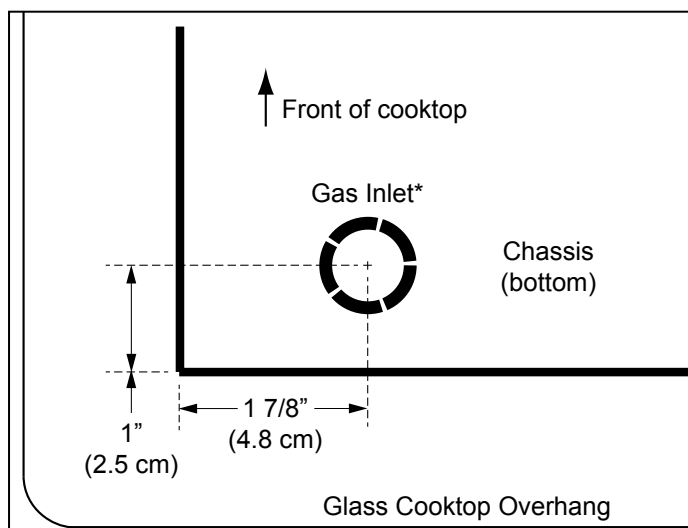
### RNTT365 Cooktop



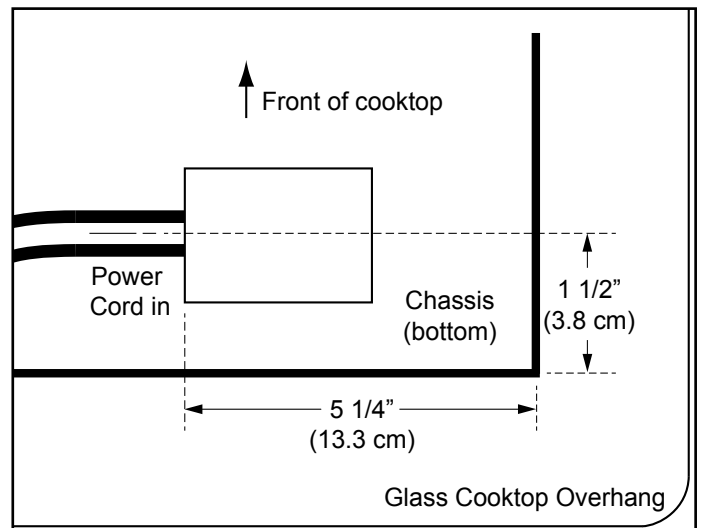
### Bottom of Cooktop



\*Gas inlet plus adapter extends 1 1/2" below bottom of chassis



**Gas Inlet Location and Dimensions**



**Power Cord Location and Dimensions**

# Installation Specifications

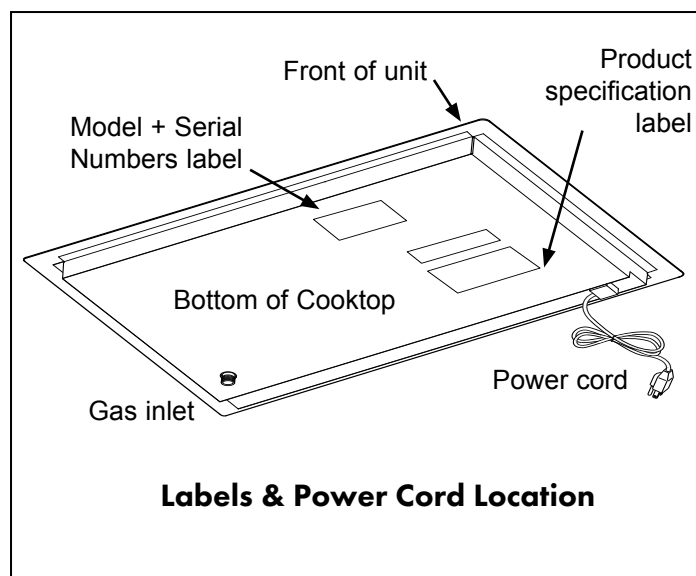
## Electrical Requirements

### **WARNING**

To prevent an electric shock hazard, the power supply must meet the specifications stated below. It is the owner's responsibility to make sure that the electrical service meets the electrical requirements and that the electrical outlet has been properly installed by a licensed electrician.

**Please refer to the Labels & Power Cord diagram to locate items in this Electrical Requirements list.**

- The cooktop is supplied with a factory installed, 72-inch, three-prong, grounded power cord. It is connected to the chassis at the bottom right rear corner (see diagram below). It must be connected to a dedicated, grounded, three-prong electrical outlet installed by a licensed electrician
- The electrical installation, including the supply wires' minimum gauge and grounding requirements, must be done in accordance with National Electric Code ANSI/NFPA 70 and local codes and ordinances. A copy of this standard may be obtained from:  
National Fire Protection Association  
1 Batterymarch Park  
Quincy, MA 02269-9101
- The correct voltage, frequency, and amperage must be supplied to the electrical outlet according to the product specification label located on the bottom of the chassis. See the **Gas and Electrical Requirements** table on this page for reference.
- Be certain to use an electrical outlet so that the power cord may be easily disconnected if the unit needs service.



## Gas Supply Requirements

- Be certain that the cooktop being installed is correct for the gas service being provided (natural gas or LP gas). Units equipped for LP operation have "LP" in the model number listed on the model/serial number label. See the diagram below for label location.
- Check your local building codes for the proper method of installation. In the absence of local codes, this appliance should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54.
- An external manual shut-off valve must be installed between the gas inlet and the cooktop in an easily accessible location for the purpose of controlling the gas supply to the appliance.
- The cooktop comes from the factory with a regulator in the shipping carton. Use only the regulator provided. The regulator must be installed in the gas line that runs from the cooktop gas inlet to the gas shut off valve.
- The regulator inlet accommodates a 1/2" gas line. The inlet to the cooktop itself is equipped with a metric fitting. A brass metric to 1/2" NPT adapter is included for connecting the regulator to the appliance.

The cooktop gas connection is located on the bottom of the cooktop in the back left corner as you face the front of the unit. See page 3 for location.

	<b>RNTT365GB</b>	<b>RNTT365GBLP</b>
Gas Type	Natural Gas	LP Gas
Manifold Pressure	4" water column	11" water column
Min. Gas Supply Pressure **	5" water column	12" water column
Max. Gas Supply Pressure	1/2 psi	1/2 psi
Total Connected Load	0.5 Amp. (0.03 kW)	0.5 Amp. (0.03 kW)
Circuit Requirement	120 Vac, 60 Hz, 15 Amp.	120 Vac, 60 Hz, 15 Amp.

### **Gas and Electrical Requirements\***

\* The electrical and gas data on this page is for reference only. If the above data does not agree with the product specification label, use the data on the product specification label.

\*\* The gas supply pressure for testing the regulator setting shall be at least 1-inch water column (249 Pa) above the specified manifold pressure.

# Installation Specifications

## Cabinet and Countertop Layout



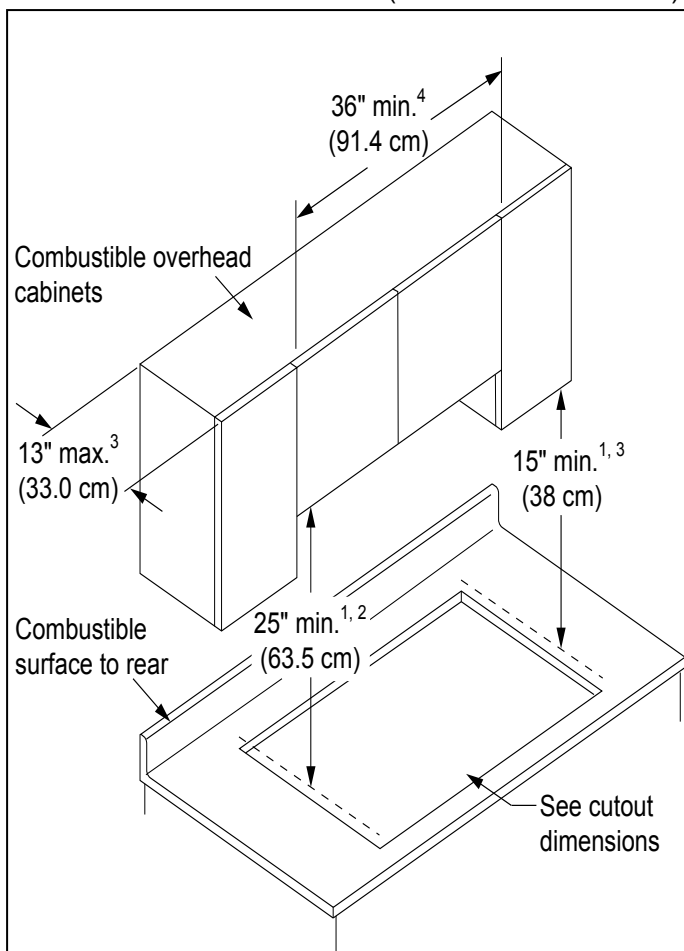
### WARNING

- To reduce the risk of personal injury caused by reaching over a hot appliance, avoid locating cabinet storage space directly above the cooktop.
  - Failure to meet or exceed the maximum and minimum dimensions/clearances stated in these instructions may result in a fire hazard.
  - Follow the countertop manufacturer's instructions regarding the minimum corner radius, use of heat reflective tape, reinforcement of corners, etc.
- Carefully check the location where the cooktop will be installed. For best performance, the cooktop should be placed away from drafts that may be caused by doors, windows, and heating and air conditioning outlets.
  - This appliance must be installed in a well ventilated room. To reduce the risk of personal injury and to reduce accumulated smoke in the room, Dacor strongly recommends installing a range hood. A range hood should project horizontally a minimum of five (5) inches beyond the face of the cabinets.
- To allow clearance for hold-down brackets:**
- The gas supply piping, gas shut-off valve, and the electrical outlet must be positioned so they do not interfere with the cooktop when it is installed.
  - If installing another appliance in the cabinet below, allow for the routing of gas and electrical service behind it.

### The installation must have these access and clearance allowances:

- Access to the gas shut-off valve and regulator after the unit is installed.
- Access to the electrical outlet when the cooktop is in place. The 72-inch (183 cm) power cord must be able to directly reach the electrical outlet.
- Clearance inside the cabinet to allow for proper hold-down bracket installation.

All tolerances +1/16" -0" (unless otherwise noted).



<sup>1</sup> Measured from the cooking surface (top of cooktop grate).

<sup>2</sup> If installing with an overhead vent hood, also check the hood specifications for minimum required clearances.

<sup>3</sup> Not applicable for cabinets more than a horizontal distance of 1 1/8" (2.9 cm) from edge of cooktop. Allow 2 7/8" (7.3 cm) from cutout edge.

<sup>4</sup> 42" (106.7 cm) recommended.

### Minimum Overhead Clearances

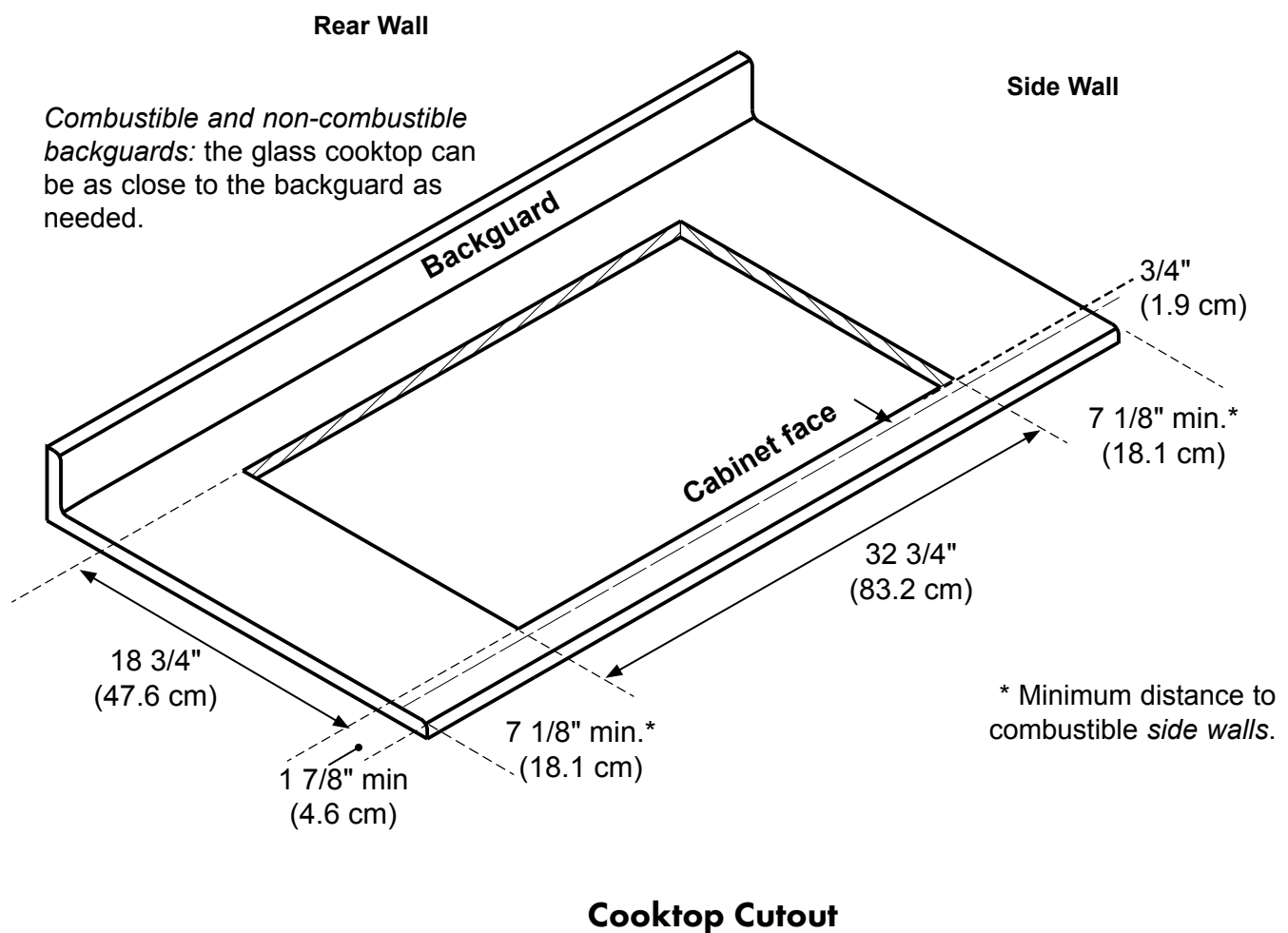
# Installation Specifications

## Cooktop Cutout Dimensions

All tolerances +1/16" -0" (unless otherwise noted.)

### **WARNING**

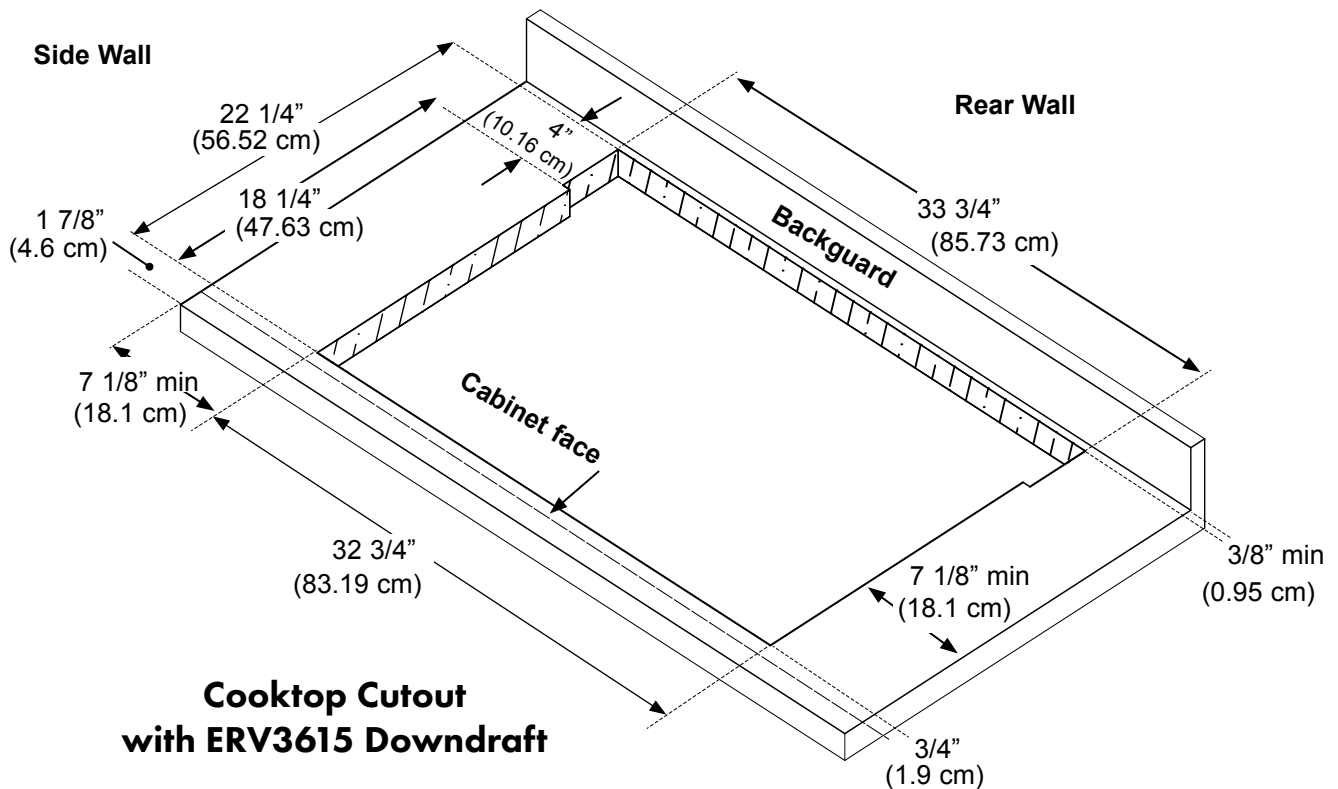
Do not place the cooktop in a cutout larger than specified.  
Lack of support around the frame could damage the glass surface, chassis, or internal parts.



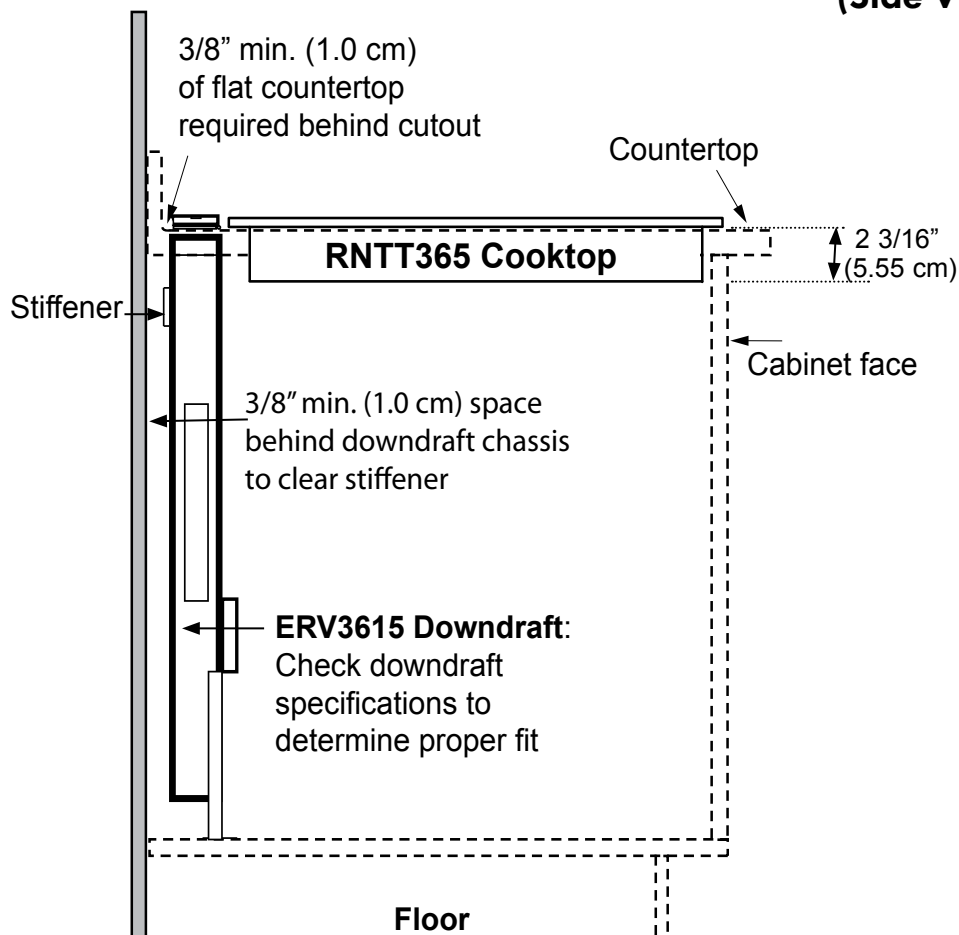
# Installation Specifications

## Downdraft Cutout Dimensions

All tolerances +1/16" -0" (unless otherwise noted.)



## RNTT Cooktop With ERV3615 Downdraft (Side View)



# Installation Instructions

## Package Contents

- Hold-down brackets (6) with screws
- Brass 1/2" NPT adapter (1)
- Fiber gasket (1)
- Gas pressure regulator (1)
- Grates (1 sear, 2 standard)
- Burner rings (5 assorted)
- Burner caps (6 assorted: 2 sear, 4 standard)
- Wok ring (1)
- Foam seal strip, adhesive backed (1)

Verify that all the parts have been provided. If any item is missing or damaged, please immediately contact your dealer. Do not install a damaged or incomplete appliance. Make sure that you have everything necessary to ensure proper installation before proceeding.

## Cooktop Installation

1. Remove the burner rings, burner caps, and grates from the packaging, and set them aside.

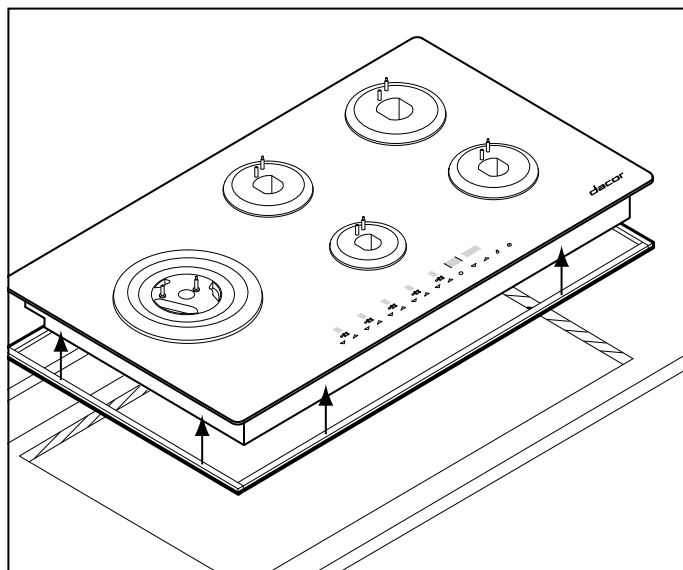
The adhesive backed foam seal strip included with the cooktop is designed to prevent liquid from seeping between the glass and the countertop.

2. Cut the seal into four (4) strips that run the length of the outer edges of the glass. Make sure the seal does not overlap the edge of the glass.
  3. Peel and stick each strip to the outer edges of the glass, creating a frame of the foam seal (Figure Step 2).
  4. Lower the cooktop into the cutout and center it.
  5. Secure the cooktop to the countertop using the hold-down brackets (Figure Step 5).
- To prevent possible damage to the cooktop, do not use power tools to tighten the screws.
6. Check for gas leaks:

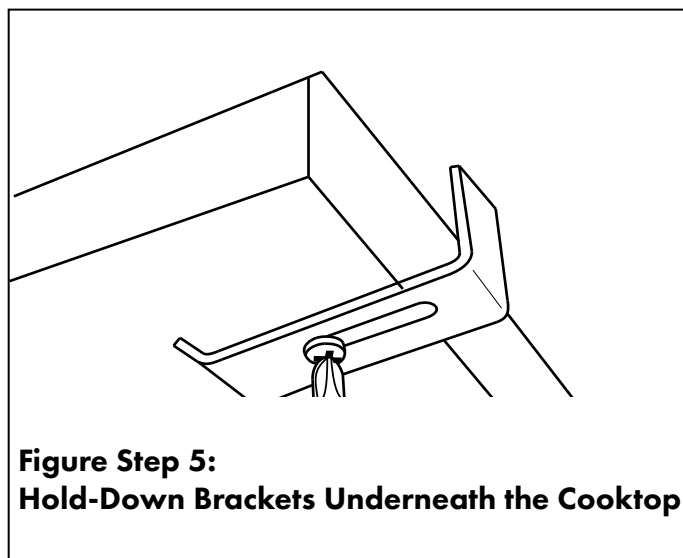
- Turn on the gas supply valve and check all lines and connections for leaks using a soap and water solution or a gas leak detector.
- Turn off the gas supply.

### **WARNING**

- Verify that the power supply meets the specifications on page 4 before proceeding.
- To prevent damage to the gas pressure regulator, install it only after the cooktop is mounted in its permanent position.
- To prevent improper burner operation, do not over-tighten the hold-down bolts.
- Do not use any hardening compounds or caulking to permanently seal the cooktop into place. The cooktop must be readily removable if service is required. Removal of sealant to service the unit will be performed at the customer's expense.



**Figure Step 2:**  
**Foam Seal Strips Framing the Cooktop**



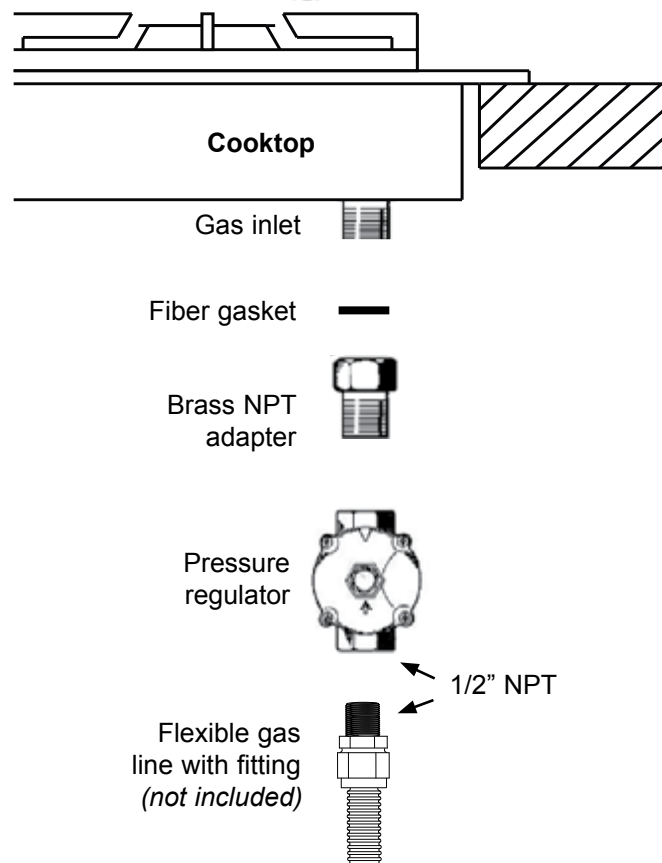
**Figure Step 5:**  
**Hold-Down Brackets Underneath the Cooktop**

# Installation Instructions

## Gas Line Connection

### **WARNING**

- Verify that the gas supply meets specifications before connection. See page 4.
- Do not install or use the cooktop without the included gas regulator installed.
- Make sure that the arrow on the regulator points in the direction of the gas flow, towards the cooktop.
- Do not apply excessive pressure when tightening gas connections and fittings.
- Do not use Teflon tape or plumber's putty on flexible gas line connections.
- Test the gas lines for leaks as instructed before use. Do not use a flame to check for leaks.
- The maximum gas supply pressure to the regulator must never exceed 1/2 pounds per square inch (psi) or 3.5 kPa.
- The cooktop and shut-off valve must be disconnected from the gas supply piping system during any pressure testing exceeding 1/2 psi (3.5 kPa).
- The cooktop must be isolated from the gas supply piping system by closing the shut-off valve to the cooktop during any gas supply piping system pressure testing equal to or less than 1/2 psi (3.5 kPa).
- For LP gas installations, the LP gas tank must have its own high-pressure regulator in addition to the pressure regulator supplied with the cooktop.



### Gas Line Parts Installation

**IMPORTANT:** You must insert the fiber gasket into the female end of the adapter before connecting it. All parts, except for flexible gas line, are included. See diagram before you begin.

1. Place the fiber gasket inside the brass NPT adapter.
2. Attach the brass NPT adapter to the gas inlet on the cooktop. Make sure the gasket is inside the adapter's female end (see picture).
3. Attach the gas pressure regulator to the brass NPT adapter.
  - The gas-flow direction arrow on the pressure regulator must point toward the cooktop.
  - For tight installations: Install the pressure regulator anywhere between the shut-off valve and the cooktop.
  - For best performance: Minimize gas pressure loss by installing the pressure regulator as close as possible to the cooktop's gas inlet.
4. Complete the connection with a 1/2-inch flexible gas line with fitting (not included).

# Installation Instructions

## Burner and Grate Assembly



### WARNING

Never attempt to operate the cooktop with any of the burner parts removed.

### Sear Burner

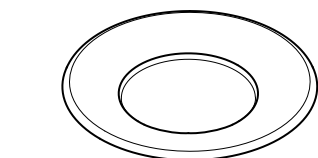
The sear burner gives an intense, hot 16,000 BTU flame that is more than double the BTU of the standard burners next to it.

1. Place the sear burner ring on top of the sear burner base.
2. Gently twist the ring back and forth to make sure it is properly seated.
3. Place the sear burner cap on the sear burner ring. Align it into place.
4. Set the inner sear burner cap on the center of the sear burner ring. Align it into place.

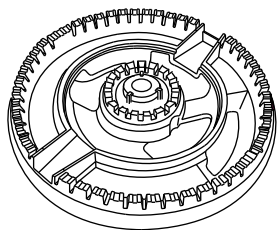
**IMPORTANT:** The burner rings seat only one way. The burners will not operate properly unless all of the burner pieces are properly aligned and seated.

If the burner or other parts do not fit or lay flat, reverse the direction.

Inner sear burner cap

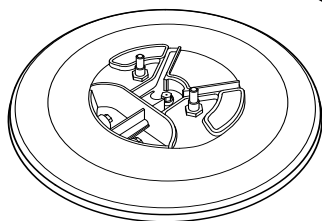


Sear burner cap



Sear burner ring

**Detail:** Sear burner base

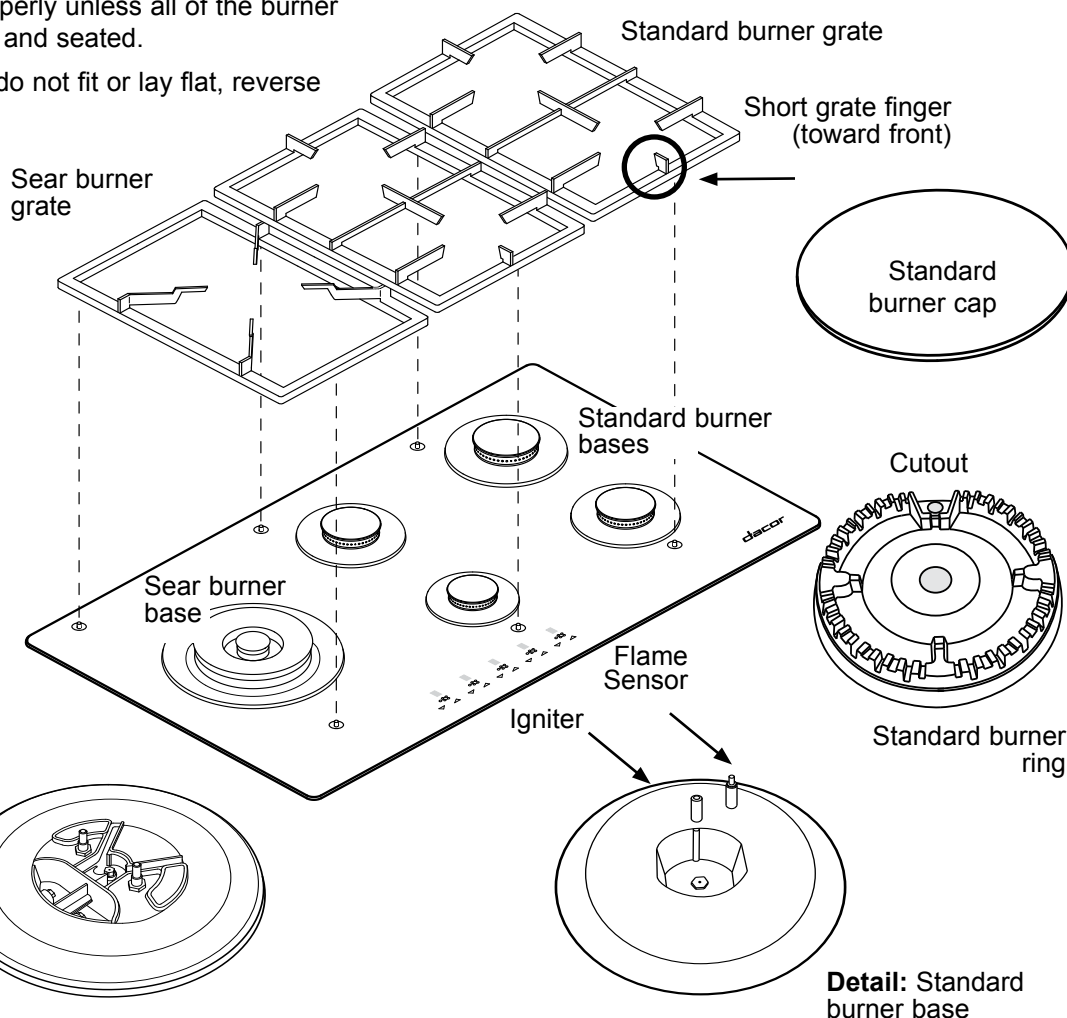


### Standard Burners

1. Gently set the standard burner rings on the standard burner bases. Match sizes. Make sure the cutout is aligned to allow the sensor clearance. See diagram below.
2. Gently twist the rings back and forth to make sure they are properly seated.
3. Place the standard burner caps on top of the burner rings. Make sure they are aligned.

### Grates

1. Gently set the sear burner grate on the left side of the cooktop. Line up the indentations on the bottom of the grate with the pins on top of the cooktop. The grate only fits on one way, so if it does not lay flat, try reversing it.
2. Gently set the standard burner grates on top of the standard burners. The grate fingers on the front of the grate are shorter than the fingers on the back. Line up the indentations on the bottom of the grate with the pins on top of the cooktop.

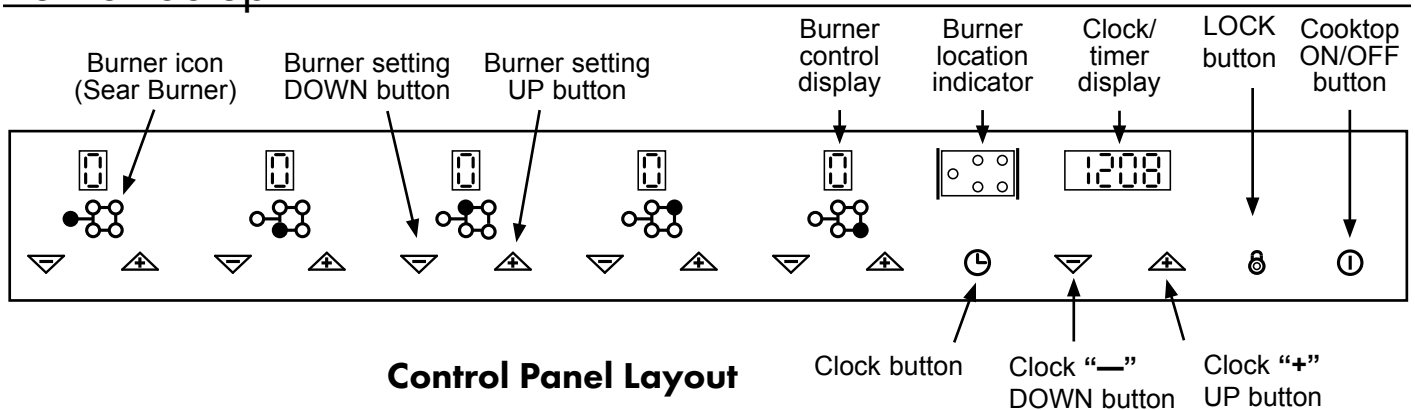


**Sear Burner Assembly (1)**

**Standard Burner Assembly (4)**

# Installation Instructions

## Burner Setup



### WARNING

- Make sure that power to the electrical outlet is turned off at the circuit breaker panel or fuse box and that the gas is turned off at the gas supply valve before proceeding.
- The cooktop must be properly grounded at all times when electrical power is applied.
- Before using the cooktop, carefully read the accompanying Use and Care Manual.

Before finalizing the burner setup, the electricity and gas must be configured.

1. Plug the power cord into a grounded outlet.
2. Send power to the outlet. (Switch on power at the circuit breaker panel or fuse box.)
3. Turn on the gas supply valve.
4. Perform the following **ignition test** for all of the burners:

### IGNITION TEST

- Touch the **ON/OFF** button for approximately two seconds to turn on the cooktop. The lights on the burner displays are lit when it is ON.
- When the burner lights, it will come on at the maximum setting (5). When the unit is installed properly, the flames will be steady. Each will also have a sharp, blue inner cone that will vary in length depending on the burner size.



**Correct Flame Appearance**

## Lighting the Burners

Make sure the power is ON. If not, press the ON / OFF button for 2 seconds to start.

Refer to the below **Burner Controls** image below for instructions on burners.



To Light a Burner:

- Select a burner. Touch and release the “+” button **twice** within 3 seconds.

When first lit, each burner flame begins at the maximum setting of “5.”

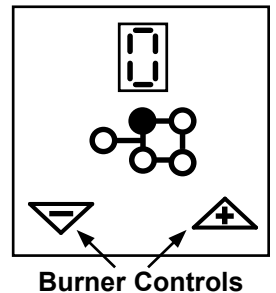
- After the burner is lit, lower the flame by touching the “—” button.
- The burner control system will make a maximum of 3 attempts at 10-second intervals to light the burner.
- Should the burner fail to light after the third attempt and “b” appears on the display:

**1)** Open an outside window and allow the gas to dissipate. After 5 minutes, **2)** reset the burners, and **3)** attempt to light the burner again. (See **Resetting the Burners**, page 11.)

- The burner will shut off automatically after four *continuous* hours, unless the timer for that burner is set to shut off sooner with the auto-shutoff timer.

**NOTE: If the cooktop does not function correctly, follow these possible solutions:**

- Check to make sure that the power cord is connected to the electrical outlet and that power is turned on at the circuit breaker or fuse box.
- Make sure a light switch does not interfere with the power to the unit.
- Verify that gas is being supplied to the cooktop.
- Check to make sure that the burner rings and burner caps are properly seated.
- Repeat the **Ignition Test** in Step 4.
- Read **Adjusting the Low-Burner Setting**, page 11.



# Installation Instructions

## Turning off a Burner

There are three ways to shut off a burner:

- touch the “—” button repeatedly to reduce the burner to level “0”, or
- touch “—” and “+” at the same time, or
- to shut off more than one burner at the same time: touch the **ON/OFF** button to power off all burners at once.

**ALERT:** When a burner is turned off, its display will FLASH “H” warning that the burner is **HOT**.

### IMPORTANT:

- When the cooktop is not being used for more than 60 seconds, the cooktop will auto-shut off.
- When the cooktop is cool, the igniter may continue to spark if the burner setting is too low. However, the burner will stop sparking when warm. The tendency to spark when it is cold can be reduced by using the burner at a high flame for about 60 seconds. After 60 seconds, reduce the flame to cook. The burner will also warm up faster if cookware is placed on the grate. The igniter will also spark automatically if the flame is interfered with by a draft or by the household ventilation system. Eliminate any drafts or reduce the cooktop ventilation’s blower speed. If the flame has a tendency to go out at lower settings when there is little or no draft, see **Adjusting the Low-Burner Setting**.
- To keep the burners operating properly, keep the burner igniters, burner rings, and burner caps clean and dry. See **Care and Cleaning** starting on page 10. Dirty or wet igniters will result in constant sparking, even if there is a flame present.
- The flame should burn evenly around the perimeter of the burner. A normal flame is steady and blue. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial lighting. The orange color will disappear with continued use. Small yellow tips on the ends of the flames are normal effects of LP gas.

## Resetting the Burners

When the power is ON and “b” appears on any burner display, the burners need to be reset.

### To Reset:

Press the far **left burner** “—” button AND the **lock** button at the same time for two seconds.

The control panel will **beep** and all burner displays will reset to “0” indicating the burners are reset.



Lock Button

**IMPORTANT:** if the burner reset procedure is repeated 5 times during a period of 15 minutes, error code “FLT06” will display and will not allow any resets for 15 minutes.

## Adjusting the Low-Burner Setting

If the flame height at the “1” setting is too high, it can be adjusted lower (or higher) than the factory default height.

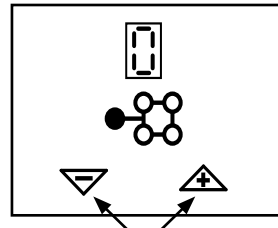
Or if the burner flame gets blown out because it is set too low, it can be increased by following these instructions.

The images below show both burner controls that must be *pressed at the same time*.

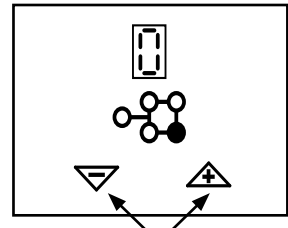


ON/OFF Button

1. If necessary, turn on the cooktop using the **ON/OFF** button.



Sear Burner Control



Right Front Burner Control

2. Press and hold both SEAR burner “—” and “+” buttons at the *same time*.
3. While holding both SEAR burner “—” and “+” buttons, press both RIGHT FRONT burner “—” and “+” buttons. (You will be pressing FOUR buttons.) **Hold** for three seconds.
- After holding all four buttons for three seconds, the word “MIN” will appear on the CLOCK DISPLAY.  
**“MIN” confirms that you are now inside the burner settings and can adjust the flame.**
4. Select the burner you want to adjust by repeatedly touching the **clock** “—” or “+” buttons. Your selected burner is indicated on the burner location indicator.
5. Touch the **clock** button. The selected burner will light and adjust itself to the lowest level.
6. Adjust the low-burner level by pressing the “—” or “+” buttons.



Clock Button

These symbols indicate flame levels:

- Factory default setting = “—”
- Lower than factory default = “U”
- Higher than factory default = “Π”

7. Touch the **clock** button to **save** the setting.

### To Adjust More Burners:

8. Touch the **clock** “—” or “+” buttons repeatedly to select the next burner to adjust (and repeat starting from step 5),

or

9. Touch **clock** or **ON / OFF** to exit the Adjustment menu.



ON/OFF Button

# Installation Instructions

## Installation Checklist

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### **WARNING**

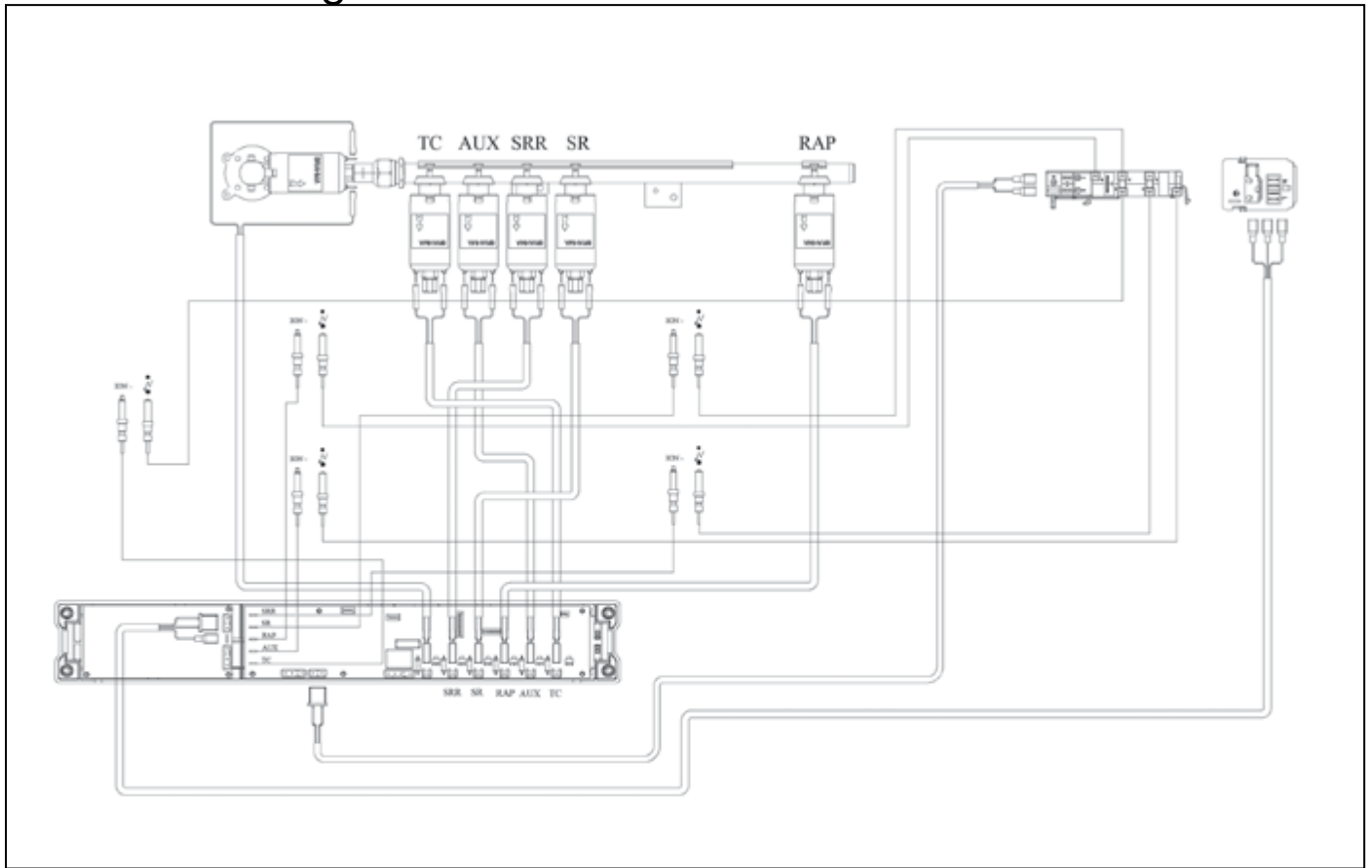
To ensure a safe and proper installation, the following checklist should be completed by the installer to ensure that no part of the installation has been overlooked.

Proper installation is the responsibility of the homeowner. The importance of proper installation of your Dacor cooktop cannot be overemphasized.

- ☐ Is the electrical outlet for the cooktop grounded and located according to these instructions and in accordance with all applicable electrical codes?  
See page 4.
- ☐ Is the gas service for the cooktop located and installed according to these instructions and in accordance with all applicable codes? See page 4.
- ☐ Has the gas supply inlet pressure been measured to ensure that it does not exceed the maximums stated in these instructions? See page 4.
- ☐ Is the cooktop secured using the provided hold-down brackets? See page 7.
- ☐ Is the cooktop connected to the gas supply according to these instructions and in accordance with all applicable codes? Did the installer check the gas supply for leaks? See page 8.
- ☐ Are the burners and grates properly installed according to these instructions? See page 10.
- ☐ Has proper burner setup and operation been verified?
- ☐ Has the warranty been activated on-line or the warranty card filled out completely and mailed?

# Wire Diagram

## RNTT Wire Diagram



# Notes

