

SAVE \$3,150

A PROFESSIONAL KITCHEN SUITE FOR \$7,599

JULY 1, 2020 - DECEMBER 31, 2020



Upgrade to Dual Fuel Range HDPR30S for \$1,487:
A Professional Kitchen Suite for \$9,086

or

Upgrade to Induction Range HIPR3OS for \$2,117:

A Professional Kitchen Suite for \$9,716



NEW YORK | CHICAGO | LOS ANGELES | SEOUL

DACOR.COM



30" GAS RANGE

HGR30PS (NG, LP, NG/H & LP/H)

Superior cooking results achieved with a three-part convection system.

5.2 cu.ft. oven capacity fits commercial sized cookie sheets.

Professional cooking results with up to 18,000 BTU and a low output of 800 BTU.

Easily slide pots and pans across a spacious surface with extra wide 14" continuous grates.

Know when your burners are on even from a distance with LED lit Illumina knobs.



36" REFRIGERATOR

DRF36C000SR

Food and drinks last longer through state of the art technology resulting in unparalleled temperature performance.

FreshZone™ Drawer with four customizable temperatures for Meat/Fish, chilled drinks, dairy and wine.

Easily view every corner within your refrigerator with 3D lighting without any dark spots.

Access filtered and/or infused water with the automatically filled 48 oz. pitcher or easily access ice and water using the external dispenser.

SteelCool Stainless Steel interior helps maintain consistent temperature temperature throughout the refrigerator.



24" DISHWASHER

DDW24M999US

Achieve spotless cleaning with WaterWall™ technology.

Reduce streaks, spots, and improve drying performance with AutoRelease™.

Target heavy-duty cleaning with Zone Booster.

Control your dishwasher from your smart phone using SmartThings.

Seamlessly fit into surrounding cabinetry with a true-flush European design.



30" MICROWAVE

PCOR30S

 $\label{eq:adjust} \mbox{Automatically adjust cook times and power levels using } \mbox{Sensor Technology}.$

Fast cooking time and even distribution of heat through convection cooking.

Up to 300 CFM ventilation to remove smoke and odor from the kitchen.

Ensure food stays warm for up to 30 minutes using Keep Warm.

Turntable with two-level cooking rack increases capacity while also adding versatility.