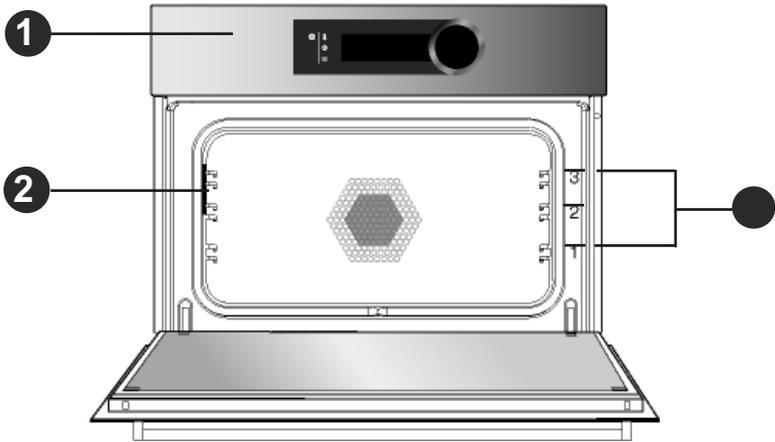


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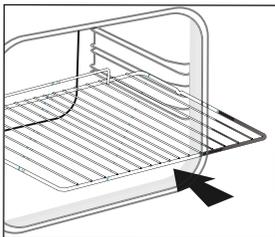
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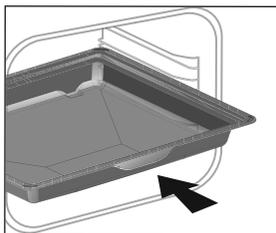


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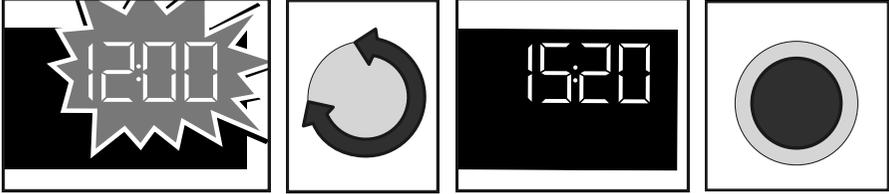


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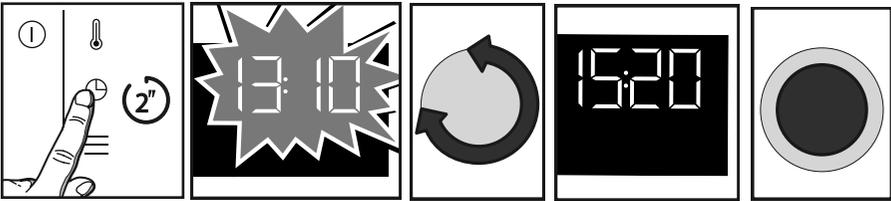




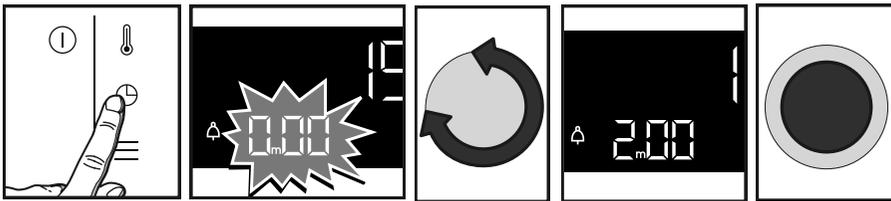
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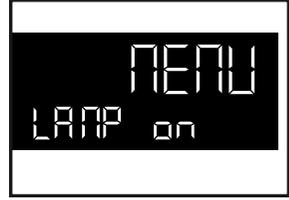
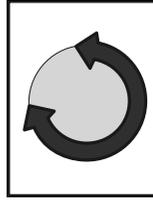
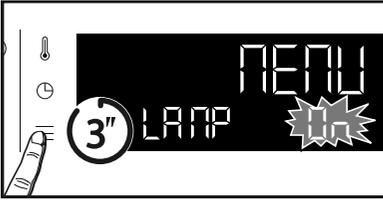
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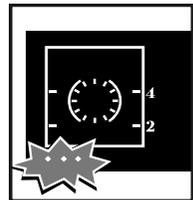
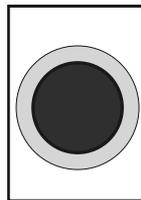
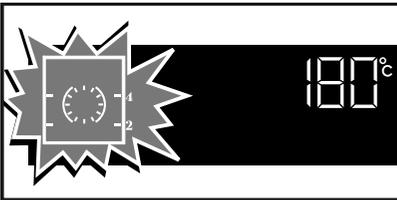
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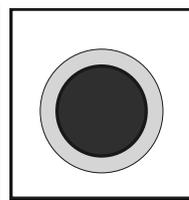
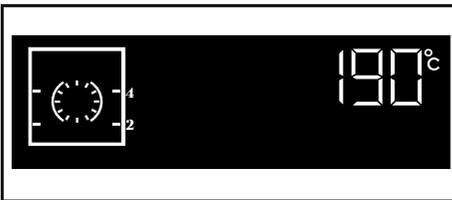
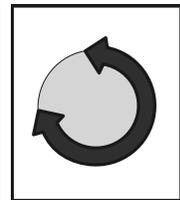
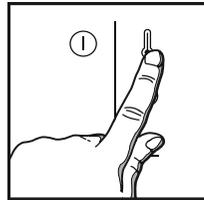
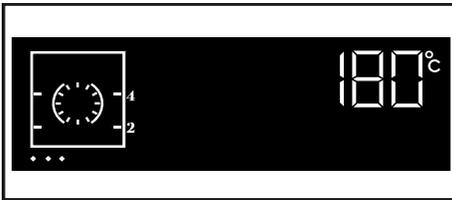
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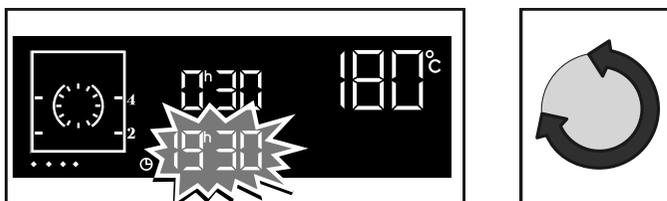




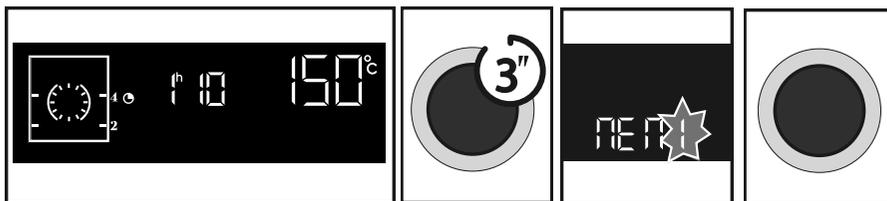
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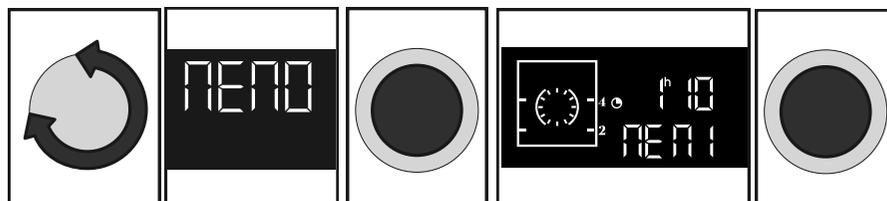
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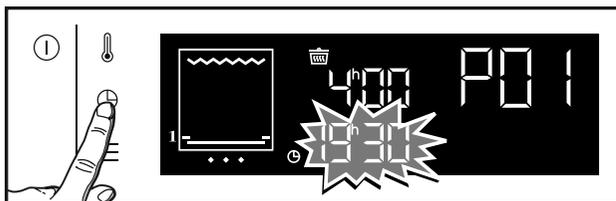


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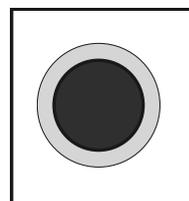
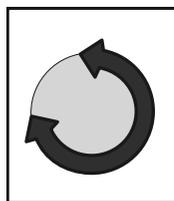
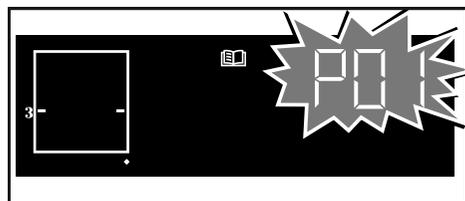
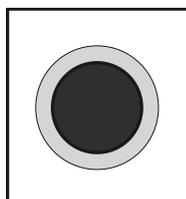
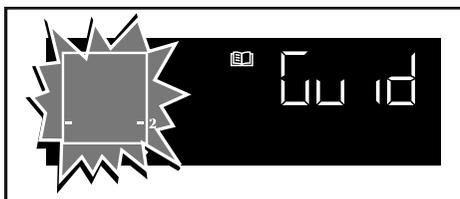
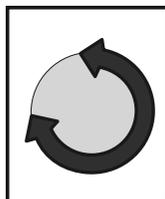




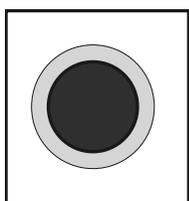
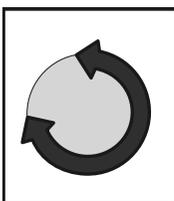
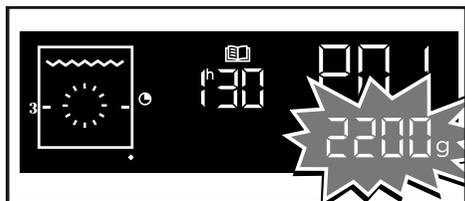
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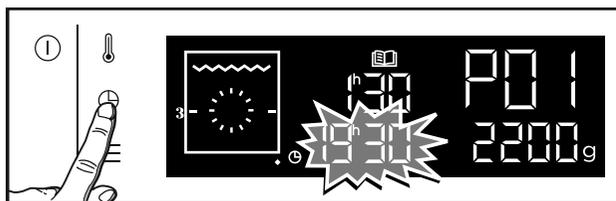
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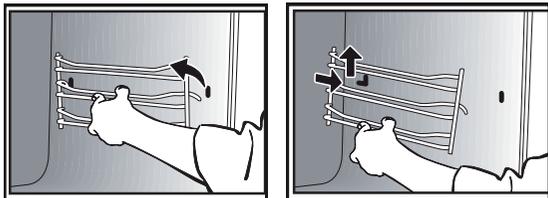


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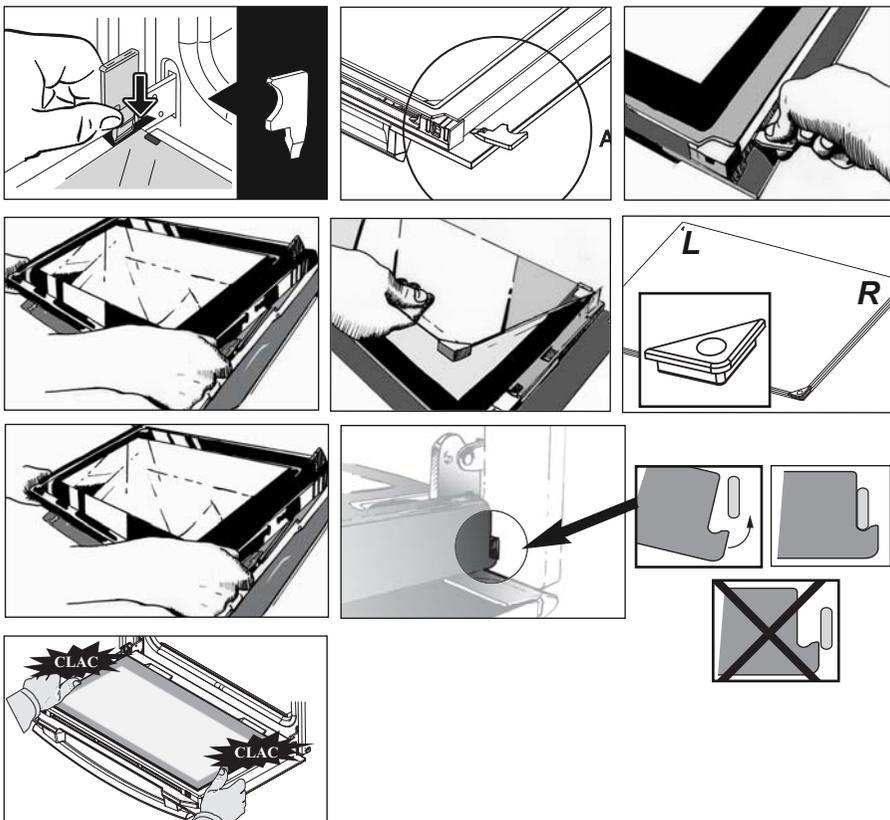




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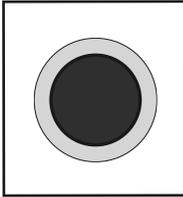
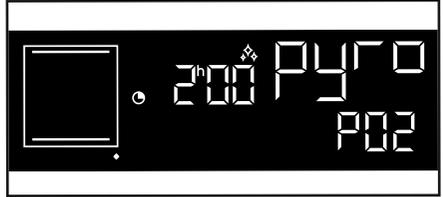
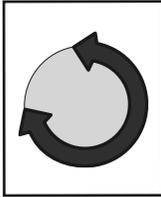
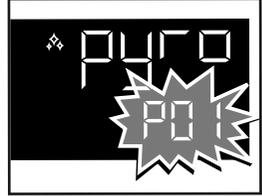
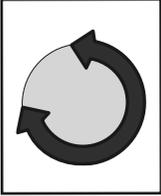


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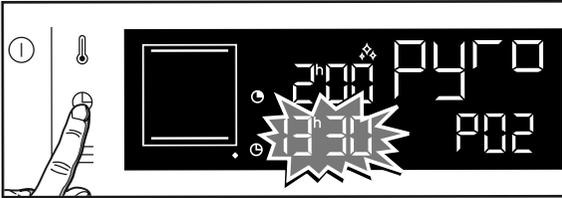




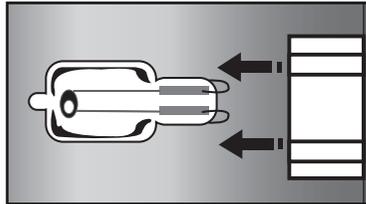
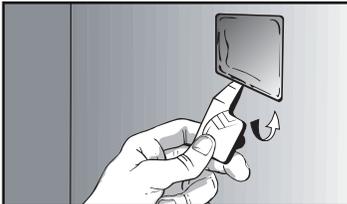
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D



E



EN

DEAR CUSTOMER,

Discovering a De Dietrich product means experiencing the range of unique emotions.

The attraction is immediate, from the moment you set eyes on the product.

The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one

in perfect harmony with the others. Next, comes the irresistible urge to touch it.

De Dietrich design makes extensive use of robust and prestigious materials, where the accent is placed firmly upon authenticity. By combining state-of-the-art technology

with top quality materials, De Dietrich produces beautifully crafted products to help you get the most from the culinary arts, a passion

shared by all lovers of cooking and fine food. We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

CONTENTS

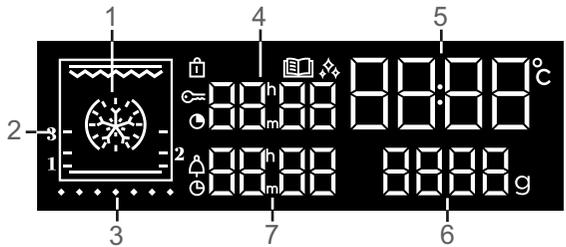
Description of the oven	3
The control panel.....	3
The accessories.....	4
Settings	5
Setting the clock	5
Changing the clock	5
Minute Minder	5
Locking the controls.....	5
Settings menu	5
Cooking	6
«EXPERT» mode	6
- Immediate cooking	6
- Programme the temperature, the time	6
- Delayed start time	7
- Memorise a cooking mode	7
- Cooking functions in «Expert» mode	8
«RECIPES» mode	10
- Hints and Tips.....	11
Function suitability test	12
Care	13
External surface.....	13
Removing the shelf runners.....	13
Cleaning the inner glass	13
Removing and putting back the door.....	13
Pyrolytic self-cleaning	14
Replacing the lamp	14
Anomalies and solutions	15
Customer Service Department	16

• 1 DESCRIPTION OF THE OVEN



1 CONTROL PANEL

• THE DISPLAY



- | | |
|--|-------------------------------------|
| 1 Cooking modes display | Control locking indicator |
| 2 Shelf runner indicator | "Recipes" function indicator |
| 3 Temperature rise indicator | Self-cleaning indicator (pyrolysis) |
| 4 Cooking time display | Door locked indicator |
| 5 Oven temperature and clock display | Cooking time indicator |
| Weight display | Minute minder indicator |
| 6 Minute minder and cooking end time display | Cooking end indicator |
| 7 display | |

• BUTTONS



- 1 On/Off
- 2 Adjusting the temperature
- 3 Adjusting the clock, the time and the end of cooking, the minute minder
- 4 Access the settings MENU

• CONTROL KNOB

This is a rotating «push-pull» knob with central button to choose programmes, increase or reduce values and confirm.

The drawings on the control knob are symbolised as follows:



TURN the knob.



PRESS the centre of the knob to confirm.

• 1 DESCRIPTION OF THE OVEN



2 THE LIGHT

For characteristics and to find out how to remove the light bulb, refer to the «Care» chapter.

3 THE SHELF RUNNERS

This oven has 3 shelf runners to position accessories (grill, dish, etc.) at different heights depending on the cooking mode chosen.

4 ACCESSORIES (depending on model)

Anti-tip safety rack (fig. A).

The rack can be used to support all dishes and moulds containing food for cooking or browning. It can be used for grilling (placed directly on top).

Position the anti-tip stop towards the back of the oven.

Multi-purpose tray, drip tray, 45 mm (fig. B).

When inserted in the shelf runners under the grill with the handle towards the oven door, it collects juice and fat from grilling, and can be used half-filled with water as a double-boiler.



Tip
To avoid fumes when cooking fatty meats, we recommend you add a small amount of water or oil to the bottom of the drip pan.



Remove the accessories before beginning pyrolysis cleaning.



The accessories may warp with the effect of heat, but this will not alter their function. They will return to their original shape once cooled.

• 2 SETTINGS



SETTING THE CLOCK (fig. A)

When switching on, the display flashes at 12:00.

Adjust the time by turning the dial then press to validate.

If there is a power cut, the clock flashes.

CHANGING THE CLOCK (fig. B)

Press the button for a few seconds until the clock flashes. Adjust the clock by turning the knob and then press to confirm.

MINUTE MINDER (fig. C)

This function can only be used when the oven is off.

Press .

00:00 flashes. Set the minute minder by turning the knob and then press to confirm. The timer starts.

Once the time has lapsed, there is a sound signal. To stop it, press any key.

NB: NB: You can modify or cancel the timer at any time.

To cancel, return to the timer's menu and set to 00:00.

CONTROL LOCKING Child safety (fig. D)

Press and at the same time until the symbol appears on the screen. Control locking is accessible during cooking or when the oven has stopped.

N.B.: only the button remains active during cooking.

To unlock the keypad, press and together until the symbol disappears off the screen.

SETTINGS MENU (fig. E)

You can adjust different settings on your oven:

light, contrast, sounds and demo mode. To do this, press for a few seconds to access the settings menu.

See the table below:

To modify the different settings if necessary, turn the control knob and then press to confirm.

<p><i>Default settings</i></p>	<p>Light: Position ON, the light stays on throughout cooking (except in ECO mode). Position AUTO, the oven light turns off after 90 seconds when cooking.</p>
	<p>Sounds - beeps: Position ON, sounds active. Position OFF, no sounds.</p>
	<p>Contrast: The brightness of the display is adjustable from 10 to 100%.</p>
	<p>DEMO mode: Activate/deactivate «DEMO» mode: demonstration mode used in display. Deactivate it to make your oven operational.</p>

To come out of the settings menu at any time, press .

• 3 COOKING



COOKING

This oven gives you access to 2 different types of programming depending on the degree of knowledge you have about the recipe in question:

- For a recipe where you know all the settings (you choose the type of cooking, temperature and cooking time yourself), select «**EXPERT**» mode.

- For a recipe where you need assistance from the oven (simply choose the type of food from a list and the weight; the oven will select the most suitable settings: temperature, cooking time, type of cooking), select «**RECIPES**» mode.

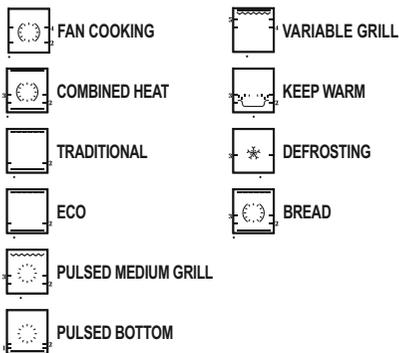
 **Before using your oven for the first time, heat it at maximum temperature while empty for approximately 30 minutes. Make sure that the room is sufficiently ventilated.**

«EXPERT» MODE

The Expert function lets you set the cooking parameters yourself: temperature, cooking type, cooking time.

- Access the “Expert” screen by pressing or turning the knob or by pressing ① or ≡.

- Then select the type of cooking from the following list by turning the control knob and then press to confirm.



IMMEDIATE COOKING (fig. A)

The programmer must only display the time. It should not be flashing.

Turn the control knob until you get to the cooking function of your choice, then confirm.

The temperature starts to increase at once. Your oven recommends one (or two) shelf height(s) and a modifiable temperature.

The oven heats up and the temperature indicator flashes. A series of beeps sounds when the oven has reached the programmed temperature.

CHANGING THE TEMPERATURE (fig. B)

When you are in the cooking mode of your choice, press ↓.

Adjust the temperature by turning the knob and then press to confirm.

PROGRAMMING THE COOKING TIME (fig. C)

Use the immediate cooking programme, then press ⏸; the cooking time ⌚ flashes and it is now possible to set it.

• 3 COOKING



Turn the knob to adjust the cooking time. Press to confirm.

Your oven has the “SMART ASSIST” function which, when programming a cooking time, will suggest a cooking time which can be modified depending on the selected cooking mode.

The cooking time is saved automatically after a few seconds. **The time starts to count down as soon as the cooking temperature is reached.**

COOKING MODE	RECOMMENDATION OF COOKING TIME
 FAN COOKING	30 min
 COMBINED HEAT	30 min
 TRADITIONAL	30 min
 ECO	30 min
 PULSED GRILL	15 min
 PULSED BOTTOM	30 min
 VARIABLE GRILL	7 -10 min.
 KEEP WARM	60 min
 DEFROSTING	60 min
 BREAD	40 min

DELAYED START (fig. D)

Proceed as for programmed cooking. After setting the cooking time, press . The display flashes. Set the cooking end time by turning the knob.

The cooking end time is automatically saved after a few seconds. The cooking end time display stops flashing.

MEMORISE A COOKING MODE

You can memorise 3 cooking programmes of your choice that may be used later.

- Programme a memory (fig. E):

In Expert mode, select a cooking mode, the temperature and time and then press the knob until you get to «MEM 1». Choose one of the 3 memories by turning the control knob and confirm to memorise it. Confirm again to start cooking.

NB: If the 3 memories are saved, any new memorisation will replace the previous one.

A delayed start cannot be programmed for memorisations.

- Select one of the 3 memories already saved (fig. F):

Turn the knob and go to MEMO, then confirm. Scroll through the memories with the knob and confirm the one you want. The cooking starts, but you may perform a delayed start (press  twice, set the cooking end time and confirm).

• 3 COOKING



COOKING FUNCTIONS IN «EXPERT» MODE

 Pre-heat your oven empty before cooking.

Position	T°C recommended mini - maxi	Use
 Fan oven*	190°C 35°C - 250°C	Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.
 Combined heat	180°C 35°C - 230°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.
 Conventional oven	200°C 35°C - 275°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.
 ECO*	190°C 35°C - 275°C	This setting saves energy while maintaining the quality of the cooking. In this setting, pre-heating is not required.
 Pulsed grill	190°C 100°C - 250°C	Roasts and poultry are juicy and crisp all over. Slide the drip tray on to the bottom shelf support. Recommended for all spit-roasted poultry or meat, for sealing and thoroughly cooking a leg or a rib of beef. To retain the moist texture of fish steaks.
 Pulsed bottom	180°C 75°C - 250°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.

• 3 COOKING



Position	T°C recommended mini - maxi	Use
 Full grill	4 1 - 4	Recommended for grilling cutlets, sausages, toasting bread and prawns placed on the grill. Cooking is done by the upper element. The grill covers the entire shelf surface.
 Keep warm	60°C 35°C - 100°C	Recommended for letting dough rise for bread, brioche, kügelhopf. Put the mould on the bottom, not exceeding 40°C (plate-warming, defrosting).
 Defrosting	35°C 35°C - 75°C	Ideal for delicate dishes (fruit tarts, custard pies, etc.). Meat, rolls, etc. are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch the drips).
 Bread	205°C 35°C - 220°C	Recommended cooking sequence for bread making. Pre-heat, then place the ball of dough on a baking sheet - 2nd shelf. Do not forget to place a dish of water in the bottom to obtain a crisp, golden crust.

*Cooking mode as per standard EN 60350-1: 2016 to demonstrate compliance with requirements of the energy label of European regulation UE/65/2014.



Advice on how to save energy

Avoid opening the door during cooking to avoid heat escaping from the oven.



Never place tin foil directly in contact with the oven floor as the build up of heat may damage the enamel.



«RECIPES» MODE

The “Recipes” function selects the appropriate cooking parameters for you based on the food being prepared and its weight.

IMMEDIATE COOKING (fig. H)

Select «Guide» on the screen by turning the knob and then confirm.

The  symbol is displayed and «Guide» shows on the screen.

15 recipes are pre-programmed. See the table opposite.

Use the control knob to scroll through the food choices and press to confirm.

A suggested weight flashes on the screen. Enter the actual weight of your food by turning the knob, then confirm.

The oven automatically calculates the ideal cooking time and displays it. Cooking starts immediately.

DELAYED START (fig. J)

If you wish, you can change the cooking end time by pressing  and displaying the new cooking end time when the oven has started.

Confirm by pressing the knob.

The oven stops and will start later so that cooking ends at the desired time.

 For recipes which require pre-heating, it is not possible to use the delayed start function.

Food	15 Recipes
Duck breast	P01*
Roast chicken	P02
Shoulder of lamb	P03
Roast beef	P04
Veal chops	P05
Roast pork	P06
Salmon steaks	P07*
Trout	P08
Lasagne	P09
Stuffed tomatoes	P10
Pizza	P11*
Quiche	P12
Cakes	P13
Yoghurt cake	P14
Pre-cooked baguettes	P15

** Pre-heating is necessary for these dishes.*

Only put your dish into the oven when pre-heating is complete; the time starts counting down from this point.



HINTS AND TIPS

• Beef, pork, lamb

- Always remove meat from the refrigerator well before cooking: cold-hot temperature shocks toughen meat; this way you will produce a roast beef that is golden outside, red inside and warm in the middle.

Do not salt before cooking: salt absorbs the blood and dries out the meat. Turn the meat over using spatulas; if you pierce it, the blood will run out. Always leave meat to rest for 5 to 10 minutes after cooking. Wrap it in foil and put it at the oven's entrance; the blood attracted outside during cooking will return inside and moisten the meat.

- Use earthenware roasting dishes; glass tends to get splattered in grease.
- Do not cook in the enamelled drip tray.
- Avoid sticking garlic cloves into a leg of lamb, this will cause it to lose its blood; rather slip the garlic between the meat and the bone or cook unpeeled cloves alongside the lamb and crush them when cooking is complete to season the sauce; strain it and serve it very hot in a gravy boat.

• Fish

- When you buy it, it should smell pleasant and not too "fishy".
- The body should be firm and rigid and the scales should be firmly attached to the skin; the eyes should be bright and rounded and gills will appear shiny and moist.

• Tarts, quiches

- Avoid glass or porcelain dishes as they are too thick and extend the cooking time and the bottom of the crust is not crispy.
- With fruits, the bottom of the tart may become soggy: just add a few spoonfuls of fine semolina, crushed biscuit crumbs, almond powder or tapioca, which will absorb the juice during cooking.
- With high-water content or frozen vegetables (leeks, spinach, broccoli or tomatoes) you can sprinkle a tablespoon of cornmeal.

• Pizza

- To prevent cheese or tomato sauce from dripping in the oven, you can place a piece of parchment paper between the shelf and the pizza.



FUNCTIONAL SUITABILITY TESTS IN ACCORDANCE WITH STANDARD EN 60350:

Test	Cooking sequence	T°C	Shelf level	Time	Observations
Cookies (8.4.1)	Fan cooking	165°C	2nd	18/20 min	Pastry tray
	Tradition	200°C	2nd	20/23 min	Lissium pastry tray
	Fan cooking	165°C	3rd/1st	22/25 min	Pre-heated oven: - Pastry tray - Enamel dish
Small cakes (8.4.2)	Fan oven	165°C	2nd	22/25 min	Pastry tray
	Fan oven	160°C	3rd/1st	22 min	Pre-heated oven: - Pastry tray - Enamel dish
Savoie biscuit (8.5.1)	Fan oven	170°C	1st	35/40 min	Pre-heated oven, mould on rack + 5 min in oven off without preheating
	Tradition	175°C	1st	45 min	2 levels N.A
Apple tart (8.5.2)	Combined	180°C	1st	50/55 min	20 cm mould on rack
	Fan cooking	180°C	3rd/1st	50/55 min	Pre-heated oven: - Enamel dish first shelf
Surface grill (9.1)	Full grill	P4	2nd	2/3 min	Preheat 5 minutes Bread on rack Door closed



EXTERNAL SURFACE

Use a window washing product applied to a soft cloth. Do not use abrasive creams or scouring sponges.

REMOVING THE SHELF RUNNERS (fig. A)



Caution:
For any cleaning operation inside the oven cavity, the oven must be switched off.

Before starting to disassemble the appliance, allow it to cool down and ensure that it has been disconnected from the power supply.

Lift the front part of the shelf runner upwards. Press the entire shelf runner and release the front hook from its housing. Then, gently pull the whole of the shelf runner towards you to release the rear hooks from their housing. Pull out the two shelf supports.

CLEANING THE INNER GLASS

To clean the inner glass, remove the door. Before doing this, remove any excess grease with a soft cloth and washing up liquid.



Warning
Do not use scouring products, abrasive sponges or metal scrapers to clean the glass oven door as this could scratch the surface and cause the glass to shatter.

REMOVING AND PUTTING BACK THE DOOR (fig. B)

Open the door completely and block it open using the two red stops.

They are supplied with your machine in the plastic pack.

- To remove the frame and glass assembly, proceed as follows:

Insert the other two red stops in the **A** slots designed for this.

- Lever the assembly to detach the frame and the glass.

- Remove the frame and the glass.

- Remove all the door's interior windows by rotating them.

This assembly comprises 2 glass windows, the 1st of which has 2 rubber stops on the 2 front corners.

- Clean the glass using a soft sponge and washing-up liquid.

Do not soak the glass panel in water.

Do not use abrasive creams or scouring sponges. Rinse with clean water and dry off with a lint-free cloth.

- After cleaning, replace the 1st glass in the door.

Reposition the 2 black rubber stops on the front corners of the 2nd glass, making sure that the it says:

At top left: **L**

At top right: **R**

Then replace the door and the 2nd glass, positioning it on the first.

Place the glass frame assembly back in the door.

Take care to correctly slot the frame under the spigot next to the hinge.

- Attach the frame by tightening it with the door. Do not press on the frame alone.

Your appliance can now be used again.



PYROLYTIC SELF-CLEANING

This oven is equipped with a pyrolytic self-cleaning function:

Pyrolysis is a cycle during which the oven cavity is heated to a very high temperature in order to eliminate soiling from splattering and spills.

Before starting pyrolysis cleaning, remove any large overspills, if any. Remove the excess grease on the door using a damp sponge.

As a safety measure, cleaning only occurs after the door locks automatically; it is impossible to unlock the door.

 **Remove the accessories before beginning pyrolysis cleaning.**

Your oven is equipped with enamelled wire shelf supports : these do not need to be removed before running the pyrolysis cycle

PERFORM A SELF-CLEANING CYCLE

2 pyrolysis cycles are proposed:



ECO pyro in 1 hour 30

2-hour pyrolysis

IMMEDIATE CLEANING (fig. C)

The programmer must only display the time. It should not be flashing.

Turn the function selector to one of the self-cleaning functions.

The pyrolysis cycle begins. The time starts to count down as soon as it is set (press the knob).

During pyrolysis, the  symbol is displayed in the programmer to indicate that the door is locked.

At the end of the pyrolysis cycle, 0:00 flashes.

 **When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean again and ready for further cooking operations.**

DELAYED CLEANING (fig. D)

Follow the instructions in the previous paragraph and then set the end time for the pyrolysis cycle by pressing . The display flashes. Set the end time with + and -. After these steps, the start of pyrolysis is delayed so that it finishes at the programmed time. When the pyrolysis cycle has finished, put the function selector back to 0.

REPLACING THE LAMP (fig. E)

 **Warning**
Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Carry out the operation when the appliance has cooled.

Bulb specification:
25 W, 220-240 V~, 300°C, G9.

You can replace the lamp yourself when it is no longer working. Remove the left hand side shelf runner first.

• 4 CARE



The lamp may be accessed from inside the oven.

Use the red stop as a lever to remove the glass.

Change the bulb (use a rubber glove, which will make it easier to remove the bulb) then clip the glass back in and reconnect your oven.

• 5 ANOMALIES AND SOLUTIONS



- The oven is not heating.

Check that the oven is correctly connected and that your installation's fuse is not out of service. Check that the oven is not set to «DEMO» mode (settings menu).

- The oven light is not working.

Replace the bulb or the fuse.

Check that the oven is correctly connected.

- The cooling fan continues to operate after the oven stops.

This is normal; the fan may continue running until a maximum of 1 hour after cooking to lower the temperature inside and outside the oven. If the fan runs for over an hour, contact the After Sales Department.

- The pyrolysis cleaning cycle does not begin.

Verify that the door is locked. If there is a door locking or temperature sensor fault, contact the Customer Services Department.

- The «door locking» symbol flashes in the display.

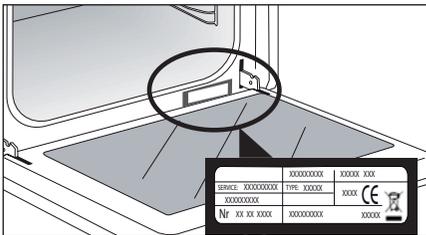
Door locking fault. Contact the Customer Services Department.

• 6 AFTER-SALES SERVICE



SERVICING AND REPAIRS

Any repairs to your appliance must be made by a qualified professional accredited to work on the brand. When calling, please provide the full references of your appliance (commercial reference, service reference, serial number), so that we can handle your call better. This information appears on the manufacturer's nameplate on the equipment.



	A		B
SERVICE :	C	TYPE :	D
	E		F
Nr.	H		

B: Commercial reference

C: Service reference

H: Serial number