

*Dear valued customer,*

*To discover a De Dietrich product is to experience the range of unique emotions which only high-value items can produce.*

*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 appliance an elegant and refined little masterpiece in its own right, each in perfect harmony with the others.*

*Next, comes the irresistible urge to touch it. De Dietrich's design makes extensive use of robust and prestigious materials. 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 and we would love to receive your suggestions and to answer any questions you may have. Please feel free to contact our customer service department via our website.*

*To benefit from the many advantages offered by the brand, we recommend that you register your product at: [www.de-dietrich.com](http://www.de-dietrich.com).*

*Thank you for choosing a De Dietrich product.*

*De Dietrich*

*You can find a full range of information about the brand at [www.de-dietrich.com](http://www.de-dietrich.com)*

*Visit the De Dietrich Gallery, 6 rue de la Pépinière (Paris eighth district)*

*Open from Tuesday to Saturday from 10 am to 7 pm*

*Customer service department: 0892 02 88 04*

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***We are constantly improving our products; for this reason we reserve the right to make all modifications to their technical, functional or aesthetic characteristics, originating from technical developments.***



### **Warning**

***This product is not foreseen for sale in the USA***

***Before installing and using your appliance please read this installation and use the guide carefully - it will help you familiarise yourself very rapidly with its operation.***

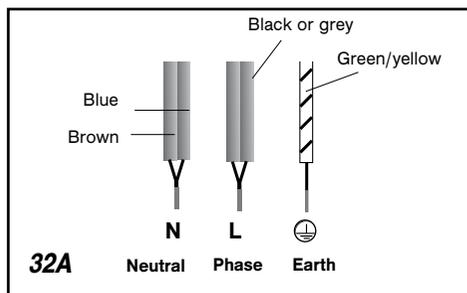


## Connection

These hobs must be connected to the mains using a socket in compliance with publication CEI 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

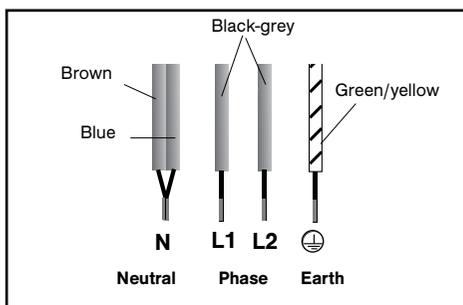
When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. This information will disappear after 30 seconds.

### • Hook-up of 220-240V ~



### • Hook-up of 400V 2N ~ - 16A

Separate the 2 phase wires (L1 and L2) before connection.



With hook-up of 400 V 2N three phase, verify that the neutral wire is properly connected.



### Warning

If the cable is damaged it must be replaced by the manufacturer, its after-sales service or a person with a similar qualification to prevent danger.

We have designed this cooking hob for use by private individuals in their homes.

These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use. Children should be supervised to ensure that they do not play with the appliance.

## **COOKWARE FOR VITROCERAMICS**

### **• Cookware**

It must be designed for electric cooking.

It must have a flat bottom.

Preferably use cookware made of:

- Stainless steel with a thick or "sandwich" three-metal bottom.
- Aluminium with a thick smooth bottom.
- Enamelled steel

### **• Use**

A higher setting is required if:

- there are large quantities
- the cookware has no lid
- a glass or ceramic pan is used.

A lower setting is required if:

- cooking food which has a tendency to burn easily (start with a lower setting - the setting can be increased if necessary).
- a spill occurs (remove the lid or remove the pan, then reduce the setting).

### **• Energy saving:**

To finish the cooking, set at position 0, leaving the cookware in position to use the accumulated heat (this will save energy).

Use a lid as often as possible to reduce heat loss by evaporation.

### **• Automatic regulation of rings**

The rings are regulated automatically; they switch on and off to maintain the selected power level. The temperature thus remains uniform and appropriate for cooking your food.

The regulation frequency varies according to the selected power level.



### **Tip**

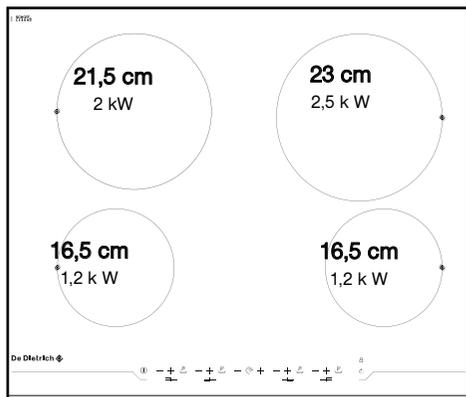
***Use cookware of an appropriate size. The diameter of the bottom of the cookware must be the same as or greater than the printed zone.***

***Do not leave empty cookware on a cooking zone.***

***Do not leave cookware containing hot oil or fat unsupervised on a cooking zone.***

• **Description of your top**

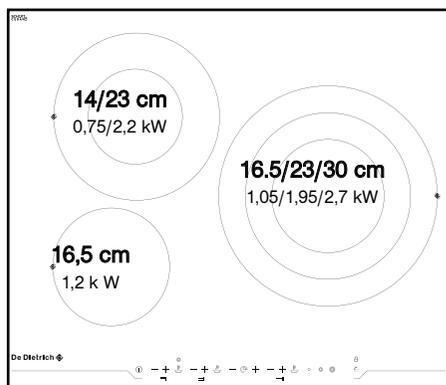
**DTV 1120**



**Total dimensions (L' x l') -**  
DTI1120 X : 65 x 52

**Recess cut-out (L' x l')**  
DTI1120 X : 56 x 49

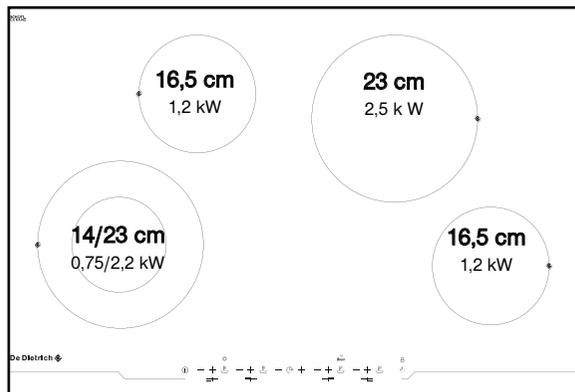
**DTV 1124**



**Total dimensions (L' x l') -**  
DTV1124 X : 65 x 52

**Recess cut-out (L' x l')**  
DTV1124 X : 56 x 49

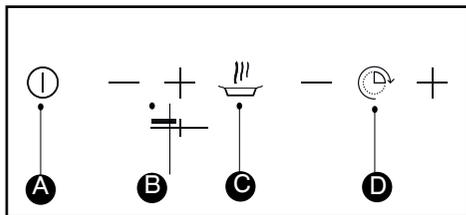
**DTV 1118**



**Total dimensions (L' x l') -**  
DTV1118 X : 78,3 x 52

**Recess cut-out (L' x l')**  
DTV1118 X : 75 x 49

## • DESCRIPTION OF CONTROLS



- A** Hob on/off control.
- B** Power - + touch controls.
- C** Direct access touch control
- D** Timer touch control.

## • TURNING IT ON

Press the hob's start/stop touch control.  
If you do not select a power level, the cooking zone will automatically switch off.

## • ADJUSTING THE POWER LEVEL

17 power levels 1, 1., 2, 2. ...to 9 are available.  
Press the + or - power touch control for the zone you want to use.

Press the touch control ; you will alternately get the direct settings 4 or 9.

## • TURNING OFF A COOKING ZONE

Press the power touch control “-” or simultaneously the touch controls “-” and “+” of the zone you want to turn off; the power display will disappear to confirm the cooking zone has been turned off.

## • COOKING ZONES WITH EXTENSION

The cooling zone(s) with extension can be used only when the main zone is on.

### • In order to use them:

- 1 - Turn on the heating zone
- 2 - Select a power level
- 3 - Press the extension touch control:

#### For double zones

Use the touch control , a beep will confirm your selection, alternatively the power and an “E” will be displayed.

#### For triple zones

Use the touch controls   , for 1, 2, or 3 zones.

Dashes light up corresponding to your request and confirm your choice. You can readjust the power setting whenever you want.

### • To change them

#### Double cooking zones

Press the touch control , a beep confirms your action and the “E” display disappears; only the central zone is on.

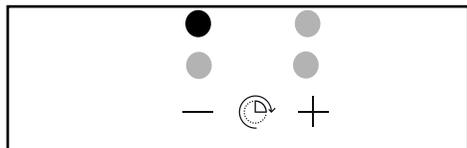
#### Triple cooking zones

Press the touch control   or , corresponding to the number of zones you want to use.

The number of lit dashes changes to confirm your action

## • SETTING THE TIMERS

There is a timer available for each cooking zone to set the cooking time.



By pressing the button  repeatedly you can highlight and select the cooking zone to which you wish to apply the timer.

The LED displays only for the zones that are on.

### • To use the timer: :

- 1 - Turn on the cooking zone
  - 2 - set the power level.
  - 3 - Position the rotating symbol on this cooking zone.
  - 4 - Set the duration by pressing “+” or “-”.
- When the cooking is finished the zone switches off, the timer starts flashing “0” and a **beep** sounds to let you know.
- 5 - Press the touch control “+” pr “-” on the timer to stop the beeping.

### • To change the timer settings:

- 1 - Position the rotating symbol by highlighting the cooking zone you want to change.
- 2 - Press the touch control “+” or “-” of the timer.

### • To stop the timer:

- 1 - Position the rotating symbol by highlighting the cooking zone you want to change.
- 2 - Press for several seconds, simultaneously, the touch controls “+” and “-” of the timer, or the touch control “-” of the timer until 0.

### • To set another timer

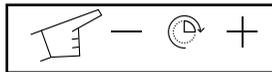
Set the rotating display to another zone. The display will light up, set the duration.

## **Warning**

**When more than one timer is working, the highlight display indicates the zone whose timer can be changed or turned off.**

## • INDEPENDENT TIMER

This function allows you to time an event, without cooking.



- 1 -Stop table only
  - 2 - Keep your finger on the touch control  until you see displayed...”0”..
  - 3 - Set the duration up to 99 minutes
- To stop the timer, press simultaneously the “-” and “+” of the timer.

 **Tip**  
**You cannot use the independent timer if the cooking zones are on.**

### • Elapsed time

Cette fonction permet d’afficher le temps écoulé depuis la dernière modification de puissance sur le foyer.

Pour utiliser cette fonction, faites un appui sur la touche  Le temps écoulé clignote dans l’afficheur minuterie.

Si vous voulez que votre cuisson se termine dans un temps défini, appuyez sur la touche  puis, dans les 5 secondes, appuyez sur « + » de la minuterie pour incrémenter le temps de cuisson que vous voulez obtenir. L’affichage du temps devient fixe pendant 3 secondes puis l’affichage du temps restant apparait. Un bip est émis pour confirmer votre choix.

Cette fonction existe avec ou sans la fonction minuterie.

Remarque : Si un temps est affiché sur la minuterie, il n’est pas possible de changer ce temps dans les 5 secondes après appui sur . Passé ces 5 secondes, il vous sera possible de modifier votre temps de cuisson.

## • USING THE “CHILD SAFETY” FUNCTION



This function allows you to lock your hob when it is shut off or when it is cooking.

To lock:

- Press on the touch control until you hear a beep and the indicator lights up. The indicator will go out automatically after a few moments.

To unlock:

- Press on the touch control  until you hear a double beep and the indicator goes out.

### **Note:**

- In locked mode, any action will produce a key symbol on the display. You must unlock your hob before using it.
- If you activate the lock while cooking, the stop display will be prioritised on the lock.

## • CLEAN LOCK

This function allows you to temporarily lock your hob while cleaning.

To activate Clean lock:

- Your cooking hob must be turned off.
- Press on the touch control briefly  ; you will hear a beep and the indicator will start flashing.
- After a predefined time, the lock will automatically disengage. A double beep sounds and the indicator goes out.



### **Tip**

**Remember to unlock your hob before reusing it (see section “using the child safety function”).**

## ***Safety while using***

### **• Residual heat**

After a long cooking period, the zone used can remain hot for several minutes. An "H" flashes during this period. Do not put your hand on the zone.



### **Warning**

***Do not touch the cooking zones, you will risk getting burned.***

*After a prolonged power cut another indicator display may appear; it will go out after any key is pressed. However, the cooking zones may still remain hot.*

### **• Protection against spills**

In case of spillage, or of a metallic object or wet cloth placed on the touch controls, the hob turns itself off, the displays light up and a beep sounds. Clean the hob or remove the object, then begin cooking again.

### **• Auto-Stop system**

If you forget cooking is in progress, after a predefined time, this safety function will automatically turn off your hob (from 1 to 10 hours depending on the power setting). "A" displays and a beep sounds for about 2 minutes. Press on the main selector to delete this information. A double beep confirms your setting.

**This unit is not intended to be operated using an external timer or a separate remote control system.**



### **Electrical danger**

***Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.***

***If a crack appears in the surface of the glass disconnect your appliance immediately to prevent a risk of electric shock.***

***To do this, remove the fuses or use the circuit breaker.***

***Do not use your hob until you have replaced the glass worktop.***

### **Preserve your appliance**

The vitroceramic glass surface is highly resistant, but not unbreakable. Here are some recommendations for increasing its lifetime:

- Avoid banging or clattering the cookware.
- Avoid putting heating covers on the hob. A suction effect may damage the vitroceramic surface.
- Do not use cookware with bottoms that are rough or dented.
- Do not use your cooking hob as a work surface.
- Never use aluminium foil or paper or aluminium scrubber to clean it. The aluminium melts and damages the top.
- Never use a steam cleaner to clean your hob.

- Never directly reheat a tin can. It will have a risk of exploding.

Aesthetic faults, as a result of mistreatment of your hob and which do not entail a lack of function, are not covered by our guarantee.

And for the safety of your kitchen, do not place cleaning items or inflammable objects or products in the kitchen furniture underneath your cooking hob.

### **Maintaining your appliance**

TYPES OF STAINS/SPOTS	USE	WHAT TO DO?
Light.	Cleaning sponges	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a disinfectant sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metal colourings. Weekly maintenance.	Special vitroceramic glass product.	Apply a cleaning agent for vitroceramic glass (preferable one with silicon for its protective properties) to the surface.



cream



cleaning sponge  
special for delicate crockery



powder



abrasive sponge

**• On first use**

	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
A special lamp appears.	Working normally.	Nothing, the light disappears after 30 seconds.
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical Connection" section.
Only one side works.		

**• On switching on**

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical circuit breaker and fuses.
The hob does not function, the information  is displayed.	The hob is locked	See chapter on using the child safety system

**• While in use**

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob has stopped operating and is beeping approximately every 10 seconds and a  or F7 is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small  or F7 is displayed.	The electronic circuits have overheated.	See "Inserting" section.



**In case of breakage, cracks or even light fissures in the vitroceramic glass, take out the fuses or turn off the circuit breaker for your hob to avoid the risk of electrical shock.**

**Contact the After-Sales Service Department.**

## • COOKING CHART

		FRY BRING TO A BOIL		COOK/BROWN RETURN TO BOILING BOILING LIGHT BROTHS		COOK/SIMMER			KEEP WARM	
		9	8	7	6	5	4	3	2	1
<b>SOUPS</b>	<b>BROTHS</b>						●			
	<b>THICK SOUPS</b>								●	
<b>FISH</b>	<b>COURT BOUILLON</b>				●					
	<b>FROZEN FOODS</b>					●				
<b>SAUCE</b>	<b>THICK, FLOUR-BASED</b>								●	
	<b>BUTTER-BASED WITH EGGS (BEARNAISE, HOLLANDAISE)</b>									●
	<b>PREPARED SAUCES</b>									●
		9	8	7	6	5	4	3	2	1
<b>VEGETABLES</b>	<b>ENDIVES, SPINACH</b>						●			
	<b>DRIED BEANS</b>						●			
	<b>BOILED POTATOES</b>						●			
	<b>GOLDEN BROWN POTATOES</b>					●				
	<b>SAUTEED POTATOES</b>					●				
	<b>DEFROSTING VEGETABLES</b>						●			
<b>MEAT</b>	<b>MEAT, NOT TOO THICK</b>	●								
	<b>STEAKS, IN SKILLET</b>				●					
	<b>GRILLED MEATS (CAST IRON GRILL)</b>	●								
<b>FRYING</b>	<b>FROZEN FRENCH FRIES</b>	●								
	<b>FRESH FRENCH FRIES</b>	●								
		9	8	7	6	5	4	3	2	1
<b>MISCELLANEOUS</b>	<b>PRESSURE COOKER (ONCE IT STARTS WHISTLING)</b>						●			
	<b>COMPOTES</b>								●	
	<b>CRÊPES</b>			●						
	<b>CRÈME ANGLAISE</b>									●
	<b>MELTED CHOCOLATE</b>									●
	<b>JAMS</b>				●					
	<b>MILK</b>						●			
	<b>EGGS, FRIED</b>				●		●			
	<b>PASTA</b>					●				
	<b>JARS OF BABY FOOD (DOUBLE BOILER)</b>									●
	<b>MEAT STEW</b>						●			
	<b>SPANISH RICE</b>					●				
	<b>RICE PUDDING</b>								●	

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**FOR AUSTRALIAN CUSTOMERS ONLY**

## PRODUCT WARRANTY

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

**TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.**

2. The appliance is warranted under normal single family domestic installation and use, as set out in the user manual, against manufacturing defects for the Warranty periods shown above.

3. Should service be required under this Warranty, the purchaser should contact an approved DE DIETRICH Service Provider during their normal business hours.

4. At no time does DE DIETRICH have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.

5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.

6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.

7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.

8. Please complete the details below, which should be retained for future reference along with your proof of purchase:

**Date of Purchase:** .....

**Model No:** .....

**Serial No:** .....

Notice to Victorian Customers from the Victorian Plumbing Industry Commission.

This product must be installed by a licensed person as required by the Victorian Building Act 1993.

Only a licensed person will give you a Compliance Certificate, showing that the work complies with all the relevant standards. Only a licensed person will have insurance protecting their workmanship for 6 years. Make sure you use a licensed person to install this product and ask for your Compliance Certificate.

## STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or **MEA** or from faulty installation, mis-adjustment or tampering by unauthorised persons.

2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by **MEA** or one of its' Service Providers.

3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.

4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.

5. Subject to the provisions of any applicable statute, at no time does **MEA** have liability for freight, transport or travel costs outside normal service areas.

6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.

7. Subject to any Warranties implied by statute, at no time will MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.

8. This Warranty is only valid for **De Dietrich** major appliances imported and distributed by **MEA**, purchased and used in Australia.

**CZ5700997 /00 06/11**