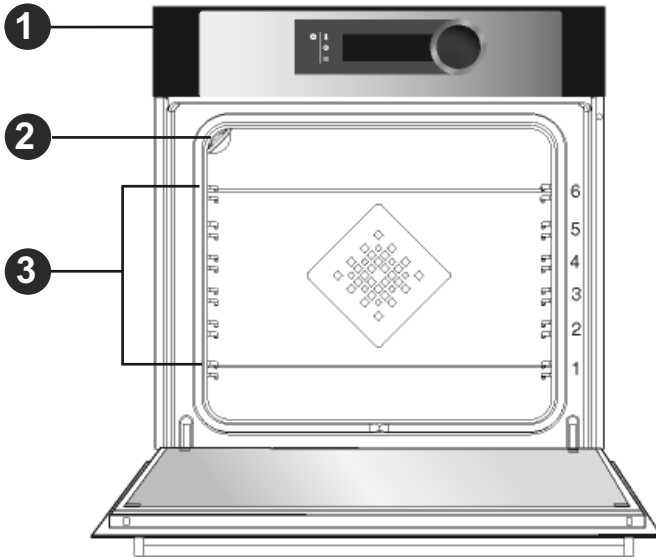


EN USER GUIDE

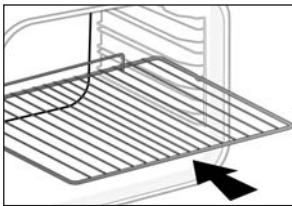
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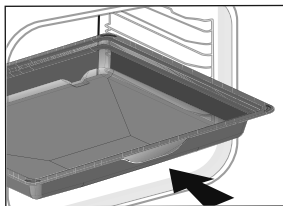


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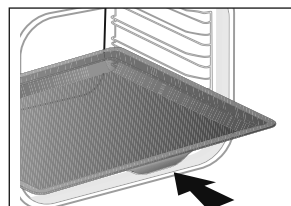
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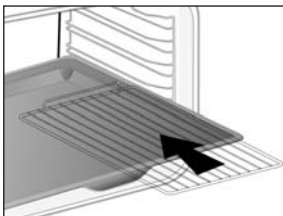
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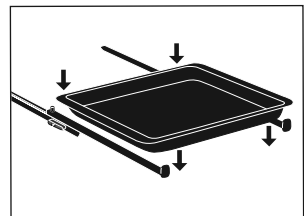
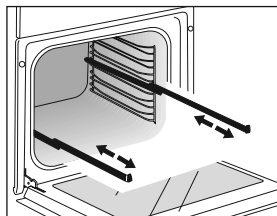
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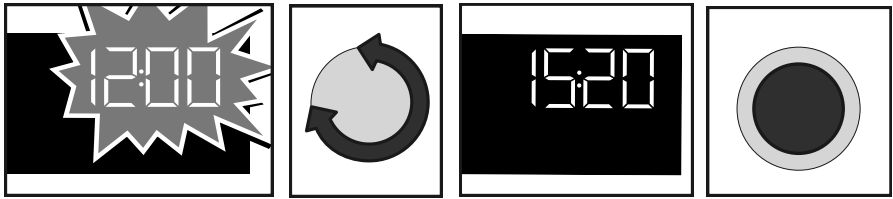


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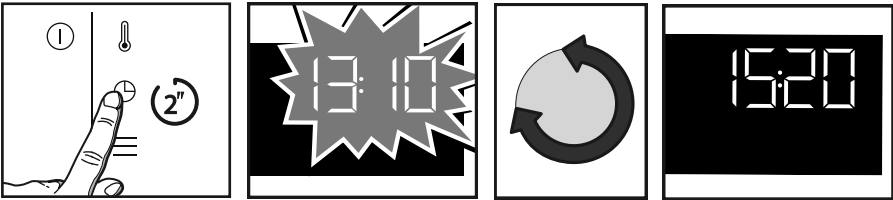




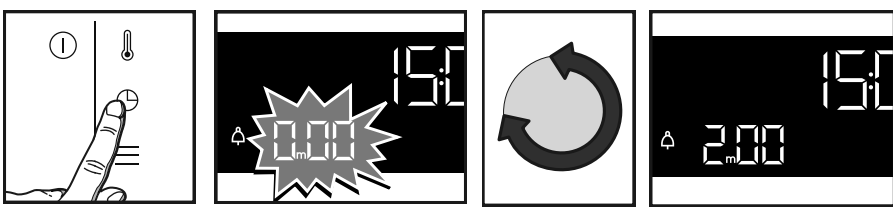
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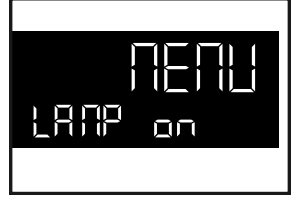
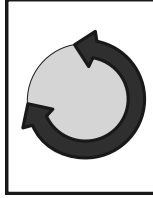
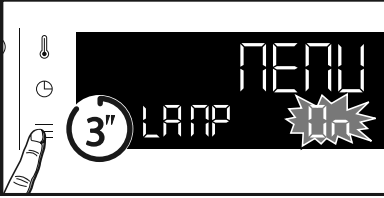
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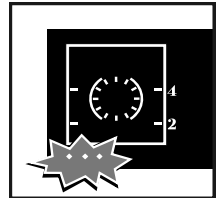
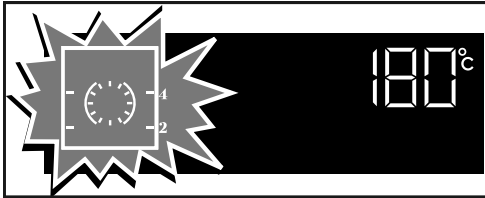
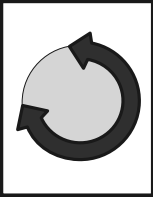
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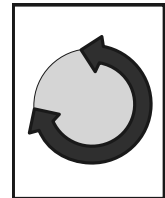
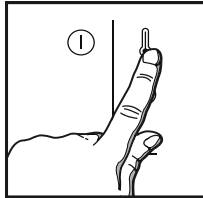
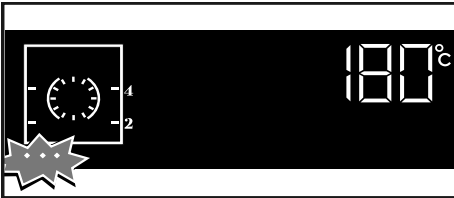
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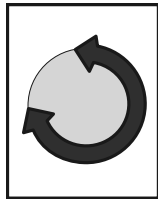
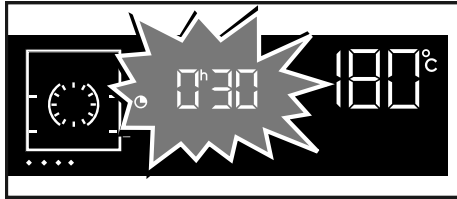
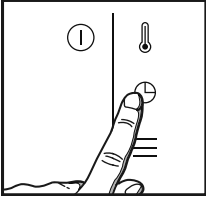


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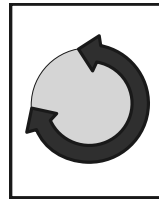
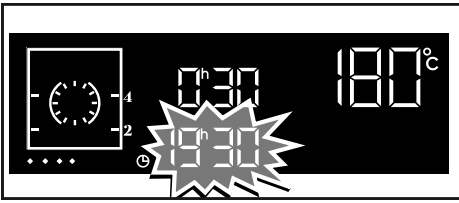




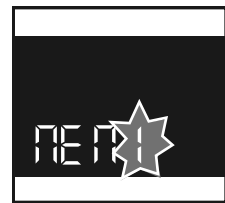
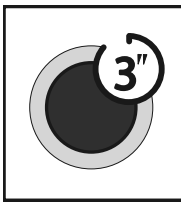
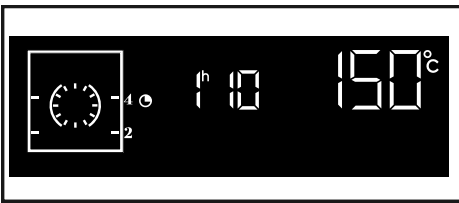
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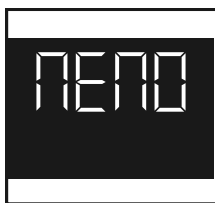
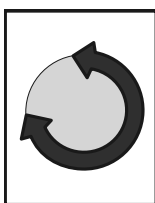
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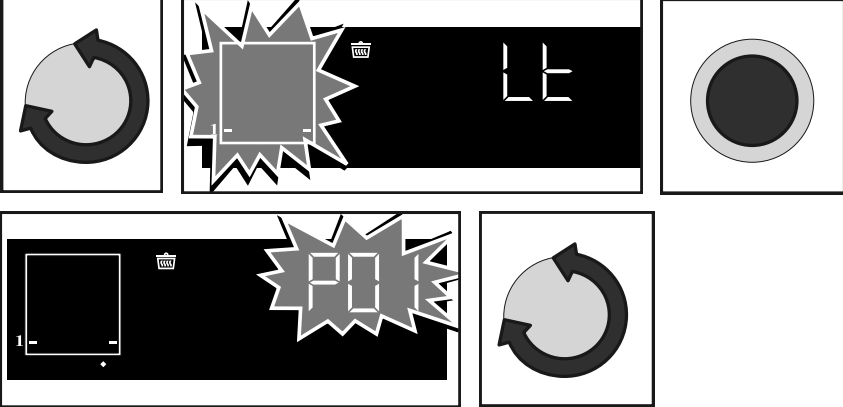


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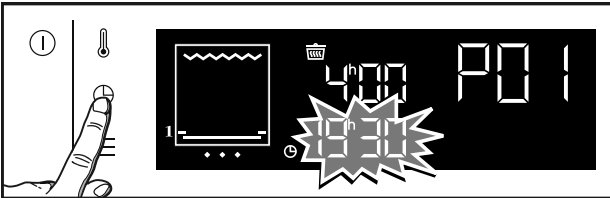




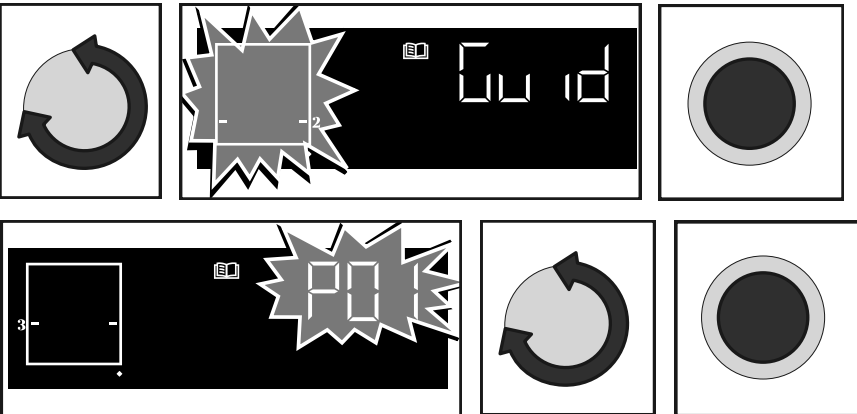
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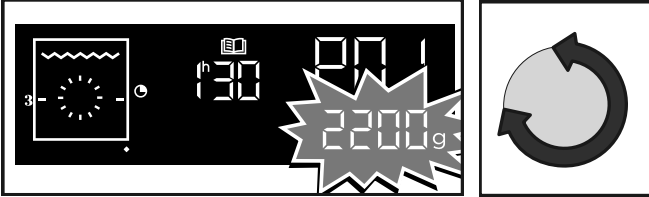
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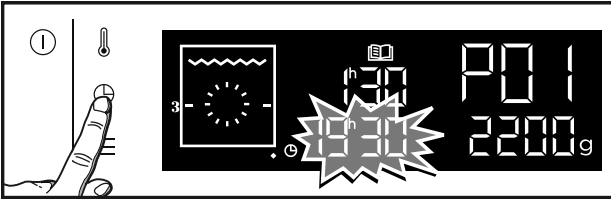
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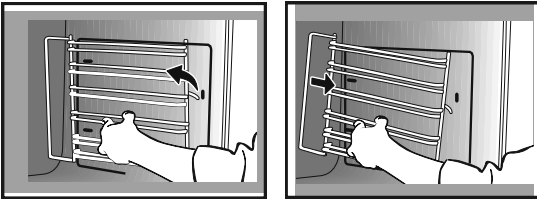
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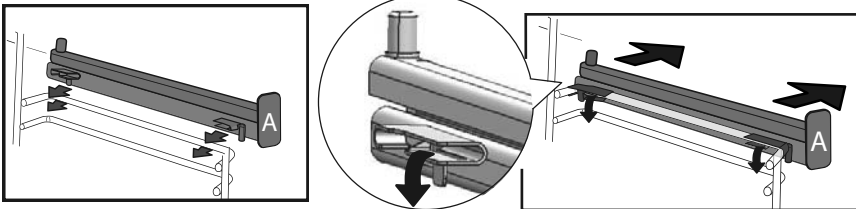
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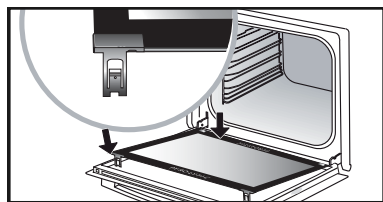
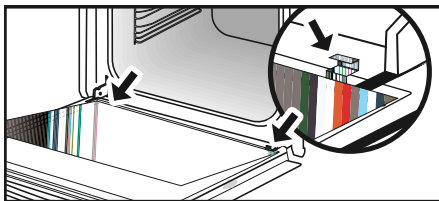
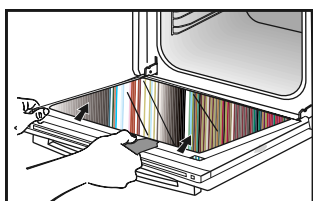
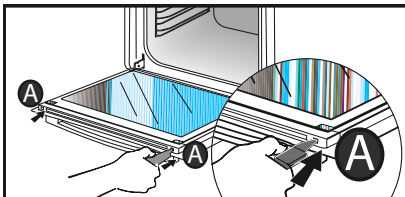
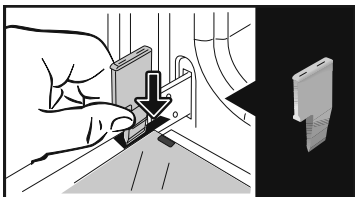


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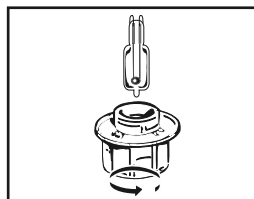




C



D



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.

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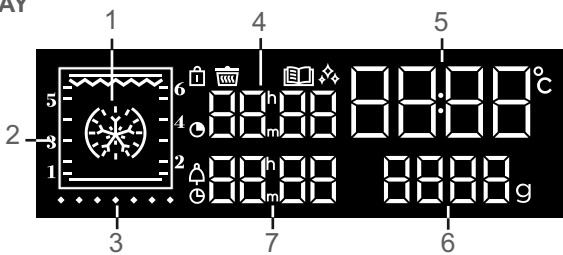
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• 1 DESCRIPTION OF THE OVEN



1 CONTROL PANEL

• THE DISPLAY



- | | | | |
|---|--|--|--------------------------------------|
| 1 | Cooking modes display | | Control locking indicator |
| 2 | Shelf runner indicator | | "Low temperature" function indicator |
| 3 | Temperature rise indicator | | "Recipes" function indicator |
| 4 | Cooking time display | | Cleaning indicator |
| 5 | Oven temperature and clock display | | Cooking time indicator |
| 6 | Weight display | | Minute minder indicator |
| 7 | Minute minder and cooking end time display | | Cooking end time indicator |

• BUTTONS

- | | | | |
|---|--|---|---|
| 1 | | 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 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 SHELF RUNNERS AND LINERS

This oven has 6 shelf runners to position accessories (grill, dish, etc.) at different heights depending on the cooking mode chosen.

Behind these shelf runners there are catalytic liners (depending on model) on each side which recover some of the grease from the cooked food. Refer to the «Care» chapter on how to replace them.

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).

Insert the anti-tip handle 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.

Pastry dish, 20 mm (fig. C).

Insert in the shelf runners with the handle towards the oven door. Ideal for baking cookies, shortbread and cupcakes. The

tilted surface makes it easier for you to put your preparations in a dish. Can also be inserted into the shelf runners under the grill to collect juice and fat from grilling.

«Flavour» grills (fig. D)

These half «flavour» grills are used separately, but only when placed in one of the dishes or drip tray with the anti-tip handle towards the back of the oven.


By using just one grill, it is easy to moisten your food with the cooking juices collected in the dish.

Sliding rail system (fig. E)

The new sliding rail system makes food more practical and easier to handle as the trays can be effortlessly pulled for simpler handling. The trays can be completely removed, providing full access. Their stability ensures that food can be handled safely, reducing the risk of burns. This means that you can take food out of the oven far more easily.

Advice

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.

 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 hour by turning the knob, then press to confirm.

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: You can modify or cancel the minute minder at any time.

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

If you do not confirm, it will be saved automatically after a few seconds.

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.

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.

Default settings	
	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.
	Sounds - beeps: Position ON, sounds active. Position OFF, no sounds.
	Contrast: The brightness of the display is adjustable from 10 to 100%.
	DEMO mode: Position ON, mode active. Position OFF, normal mode.

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



COOKING

This oven gives you access to three 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.

- For a recipe managed entirely by the oven thanks to a specific electronic programme in order to obtain unrivalled tenderness of meat and exceptional flavours, select “**LOW TEMPERATURE**” mode.

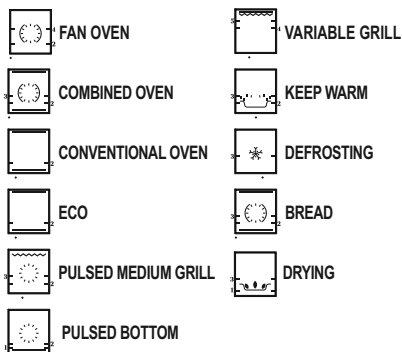
Q Before using your oven for the first time, heat it at maximum temperature while empty for approximately 30 minutes. Make sure that the room is sufficiently ventilated.

«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.

• 3 COOKING



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.

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.

COOKING MODE	RECOMMENDATION OF COOKING TIME
FAN OVEN	30 min
COMBINED OVEN	15 / 30 min
CONVENTIONAL OVEN	30 min
ECO	30 min
PULSED GRILL	15 min
PULSED BOTTOM	30 min
VARIABLE GRILL	7 min
KEEP WARM	60 min
DEFROSTING	60 min
BREAD	40 min
DRYING	5 hours

The cooking time is saved automatically after a few seconds.

The time starts to count down as soon as the cooking temperature is reached.

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.

- 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. Cooking starts, you can now delay your start time.

• 3 COOKING



COOKING FUNCTIONS IN «EXPERT» MODE (depending on model)






 Pre-heat your oven empty before cooking.

Position	T°C recommended mini - maxi	Use
 Combined oven*	180°C 35°C - 250°C	Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.
 Combined oven	205°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*	200°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	200°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.

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

• 3 COOKING



Position	T°C recommended mini - maxi	Use
 Variable 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 30°C - 50°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.
 Drying	80°C 35°C - 80°C	Sequence to dehydrate certain food such as fruits, vegetables, seeds, roots, seasoning plants and herbs. Refer to the specific drying table below.



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.



DRYING FUNCTION

Drying is one of the oldest methods of preserving food. The aim is to remove all or some of the water in the food to preserve foodstuffs and prevent the development of microbes. Drying preserves the nutritional qualities of food (minerals, proteins and other vitamins). It allows food to be stored in optimal conditions thanks to their reduced size and makes food easy to use once re-hydrated.

Only use fresh food.

Wash the food carefully, drain and wipe.

Cover the grill in parchment paper and distribute the cut food evenly on top.

Use shelf level 1 (if you have several grill pans, put them on levels 1 and 3).

Turn the food over several times during drying. The values provided in the table may vary depending on the type of food to dehydrate, its maturity, its thickness and its humidity rate.

Guide table to dehydrate your food



Fruits, vegetables and herbs	Temperature	Time in hours	Accessories
Fruits with seeds (in 3 mm slices, 200 g per grill pan)	80°C	5-9	1 or 2 grill pans
Fruits with stones (plums)	80°C	8-10	1 or 2 grill pans
Edible roots (carrots, parsnips), grated and blanched	80°C	5-8	1 or 2 grill pans
Sliced mushrooms	60°C	8	1 or 2 grill pans
Tomato, mango, orange, banana	60°C	8	1 or 2 grill pans
Sliced red beetroot	60°C	6	1 or 2 grill pans
Herbs	60°C	6	1 or 2 grill pans



«LOW TEMPERATURE» MODE (depending on model)


Cooking absolutely must begin in a “LOW TEMPERATURE” oven.

This cooking mode makes meat fibres tender thanks to slow cooking at low temperature.

Cooking quality is optimal.

IMMEDIATE COOKING (fig. G)

Turn the control knob to the «low temperature» cooking function.

The symbol  and «Lt» are displayed on the screen.

- Confirm the selection by pressing the control knob.

«P01» flashes, you have to choose your dish by turning the knob.

The oven offers a choice of 10 dishes:

- P01 Roast veal (4 hours)
- P02 Roast beef rare (3 hours)
- P03 Roast beef well done (4 hours)
- P04 Roast pork (5 hours)
- P05 Rosé lamb (3 hours)
- P06 Lamb well done (4 hours)
- P07 Chicken (6 hours)
- *P08 Small fish (1 hour 20)
- *P09 Large fish (2 hours 10)
- *P10 Yoghurt (3 hours)

- Select your dish.


- Once the dish has been selected, for example: P01 (roast veal), put your meat on the grill pan in the upper level (level 2) and slide the drip pan below (level 1).

* **N.B.:** Do not use the grill pan for programmes P08-P09-P10. Put them directly on the drip tray on the shelf level shown on the screen.

- Confirm the selection by pressing the control knob. Cooking starts.


When cooking is complete, the oven switches off automatically and rings for 10 minutes.

- Press a button to stop the beeping.


 **Cooking at low temperature requires food to be extremely fresh. For poultry, it is important to rinse the outside and inside with cold water and to dray with absorbent paper before cooking.**

DELAYED START (fig. H)

You can choose a delayed «low temperature» start.

After selecting your programme, 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.

 **If your oven is too hot to start low temperature cooking, the word «Hot» is displayed on the screen. Leave the oven to cool.**




«RECIPES» MODE

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

IMMEDIATE COOKING (fig. I)

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

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

There are 35 (or 15, depending on the model of your oven) pre-programmed recipes. See the 2 tables below.

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	35 Recipes
Chicken	P01
Duck	P02
Duck breast	* P03
Turkey	P04
Rosé shoulder of lamb	P05
Rare beef	P06
Beef medium done	P07
Well-cooked beef	P08
Roast pork	P09
Roast veal	P10
Veal chops	* P11
Salmon	P12
Trout	P13
Fish terrine	P14
Lasagne	P15
Potato gratin	P16
Stuffed tomatoes	P17
Baked potatoes	P18
Puff pastry	P19
Pizza	P20
Quiche	P21
Shortcrust pastry	P22
Leavened dough	P23
Fruit tart	P24
Crumble	P25
Sponge cake	P26
Cupcakes	P27
Crème caramel	P28
Biscuits	* P29
Cake	P30
Yoghurt cake	P31
Meringues	P32
Brioche	P33
Bread	P34
Baguette	P35

**Pre-heat before placing the dish in the oven.*



Food	15 Recipes
Chicken	P01
Duck breast	* P02
Rare beef	P03
Pizza	P04
Roast pork	P05
Potato gratin	P06
Rosé shoulder of lamb	P07
Roast veal	P08
Salmon	P09
Fish terrine	P10
Quiche	P11
Stuffed tomatoes	P12
Biscuits	* P13
Cake	P14
Brioche	P15

***Pre-heat before placing the dish in the oven.**

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.



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) Side liners with shelf runners:

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 side shelf runners.

REPLACEMENT OF THE OVEN CATALYTIC LINERS (depending on model)

This oven has a cavity with removable liners which are slotted into the shelf supports. These liners are covered with a special micro-porous enamel (catalytic enamel) with self-cleaning properties.

Dirt spreads out and is dispersed into the micro-porous holes. It is oxidised on both sides and gradually disappears.


We strongly recommend:

- That you do not scrub these catalytic liners with metallic brushes, pointed or sharp instruments.
- That you do not try to clean them with commercial scouring products.

Replace the liners when they get too dirty with new liners and fix them to the shelf runners before putting the shelf runners back.

IMMEDIATE CLEANING


(depending on model)

After cooking, select the cleaning sequence  which will start at once. If traces of spatter remain, they will be reduced during subsequent cooking operations.

INSTALLING AND REMOVING THE SLIDING RAILS (fig.B)

(depending on model)

After removing the 2 shelf runners, choose the height (2 to 5) at which you want to fit your rails. Snap the left rail against the left shelf runner by applying enough pressure to the front and back of the rail so that the 2 tabs on the side of the rail slot into the shelf runner. Do the same for the right-hand rail.

NOTE: the telescopic sliding part of the rail must unfold towards the front of the oven, with the buffer  opposite you.

Insert your 2 shelf runners and then put your tray on the 2 rails. The system is now ready to use.

To remove the rails, remove the shelf runners again.


Slightly prise apart the bottom of the tabs fixed on each rail to release the shelf runner. Pull the rail towards you.

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.

• 4 CARE



 **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. C)

Open the door fully and block it with one of the plastic wedges provided in your appliance's plastic pouch.

Remove the clipped glass panel:


Using the other wedge (or a screwdriver), press the slots **A** to unclip the glass. Remove the glass panel.

Do not soak the glass panels in water. Rinse with clean water and dry off with a lint-free cloth.

After cleaning, reposition the glass panel and fix it into the metal stops, then clip it in **with the shiny side facing outwards**.

Remove the plastic wedge. Your appliance is now ready for use again.

REPLACING THE LIGHT BULB (fig. D)

 **Warning**
Make sure the appliance is disconnected from the power before replacing the bulb 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 bulb yourself. Unscrew the view port and remove the bulb (use a rubber glove, which will make it easier to remove). Insert the new bulb and replace the view port.

• 5 ANOMALIES AND SOLUTIONS



- «AS» is displayed (Auto Stop system).

This function stops heating the oven if you forget to switch it off. Turn your oven to STOP.

- **Default code starting with «F».** Your oven has detected a problem.

Stop the oven for 30 minutes. If the fault is still there, cut off the power supply for at least one minute. If the fault persists, contact the Customer Service Department.

- **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 (see settings menu).

- **The oven light is not working.** Replace the bulb or the fuse.

Check that the oven is correctly connected.

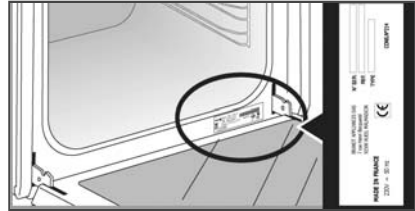
- **The cooling fan continues to operate after the oven stops.** This is normal. It can work for up to one hour after cooking to cool down the oven. If it continues beyond this, contact the Customer Service Department.

• 6 AFTER-SALES SERVICE



SERVICE CALLS

Any repair made to your appliance must be carried out by a qualified professional authorised to work on the brand. When you call, state your appliance's complete reference information (model, type, serial number). This information appears on the manufacturer's nameplate.



ORIGINAL PARTS

During any servicing, ask that only certified genuine replacement parts are used.

