

FR

CS

DA

DE

EL

EN

ES

FI

IT

NL

NO

PL

PT

RU

SK

SV

USER GUIDE

OVEN

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.



BY/CertL6011825

The label "Origine France Garantie" assures the consumer the traceability of a product by giving a clear and objective indication of the source. The DE DIETRICH brand is proud to affix this label on products from our French factories based in Orléans and Vendôme.

www.dedietrich-electromenager.com



De Dietrich

CONTENTS

Safety and Important Precautions	4
1 / Installation	6
2 / Environment	7
3 / Presentation of the oven	8
The controls and display	9
Accessories	10
4 / Settings	12
Time setting	12
Changing the time	12
Timer	12
Control lock	12
Settings menu	12
5 / Cook	13
"EXPERT" mode	13
- Immediate cooking	13
- Program the temperature, duration	13
- Delayed start cooking	14
- Save a cooking	14
- Cooking functions in "Expert" mode	15
"LOW TEMPERATURE" mode	18
"RECIPES" mode	19
"CHEF" mode	21
6 / Maintenance	25
External surface	25
Dismantling the steps	25
Cleaning the door windows	25
Disassembly and reassembly of the "Sensor" plate	26
Self-cleaning by pyrolysis	27
Lamp replacement	28
7 / Anomalies and solutions	29
8 / After-sales service	30
9 / Cooking aid	31
Cooking charts	31
Functional aptitude tests	32
Recipes with yeast	32

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.

This user guide is available for download on the brand's website.

When you receive the appliance, unpack it or have it unpacked immediately. Check its general appearance. Make a note of any reservations on the delivery slip and keep a copy.



Important:

This appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved. Children must not be allowed to play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

— Children must be supervised to prevent them from playing with the appliance.

WARNING:

— The appliance and its accessible parts become hot during use. Be careful not to touch the heating elements inside the oven. Children under 8 years old must not be allowed near it unless they are supervised at all times.

— This appliance is designed to

cook with the door closed.

— Before pyrolytic cleaning of your oven, remove all accessories and any thick deposits.

— During cleaning, the surfaces may become warmer than under normal conditions of use. It is advisable to keep children away from the appliance.

— Do not use a steam cleaner.

— Do not use abrasive cleaning products or hard metal scrapers for cleaning the oven's glass door, as they could scratch the surface and cause the glass to shatter.

WARNING :

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down. To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

IMPORTANT SAFETY INSTRUCTIONS



The electrical plug must remain accessible after installation.

— It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.

— If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.

— This appliance may be installed either under a worktop or in a cabinet column, as indicated on the installation diagram.

— Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material). For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels.

— In order to avoid overheating, the appliance must not be installed behind a decorative door.

— This appliance is designed to be used for domestic and similar applications such as :

Kitchen areas for the staff of shops, offices and other professional premises.

Farms. Use by clients of hotels, motels and other residential type establishments; guest house type environments.

— The oven must be turned off when cleaning inside the oven.

Do not modify the characteristics of this appliance; doing so could be dangerous.

Do not use your oven as a larder or to store any items after use.

• 1 *INSTALLATION*

CHOICE OF LOCATION AND FITTING

The diagrams show the dimensions of a cabinet that will be able to hold your oven. This appliance may be installed either under a column (A) or in a worktop (B). If the cabinet is open, its opening at the back must be 70 mm maximum (C,D).

Install the oven in the furniture. To do this, remove the rubber stops and pre-drill a 2-mm diameter hole in the wall of the furniture to avoid splitting the wood. Attach the oven with the two screws. Re-position the rubber stops.



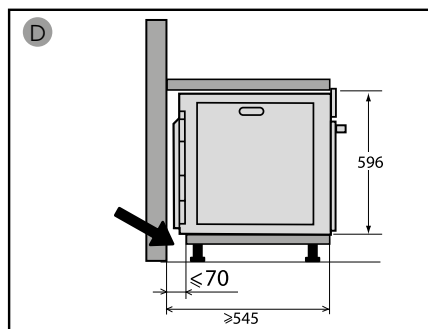
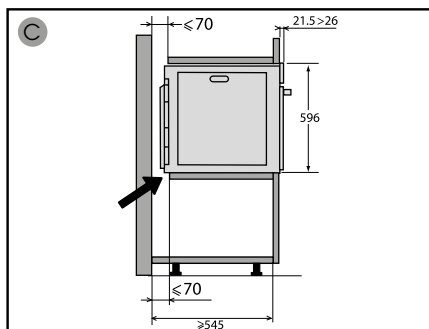
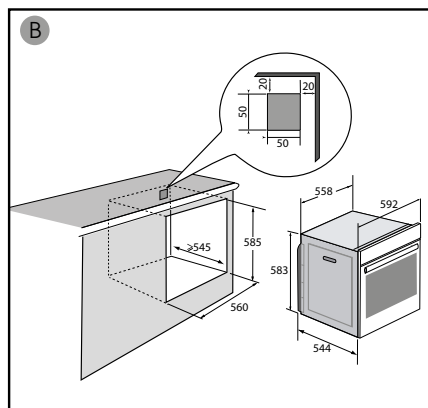
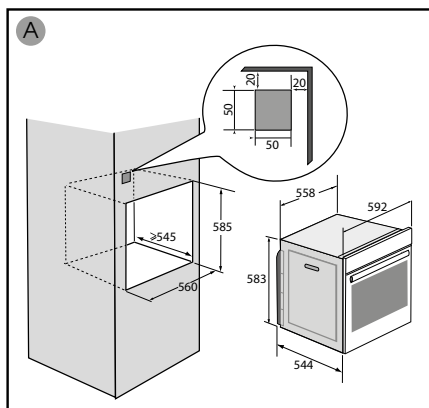
Tip

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.



Warning :

If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician. If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

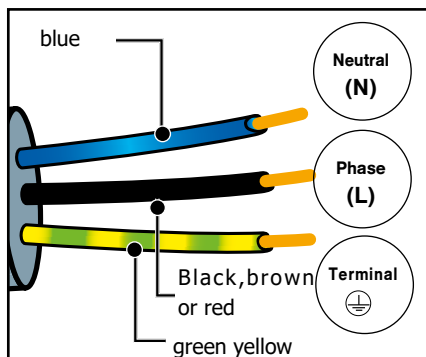


• 1 *INSTALLATION*


ELECTRICAL CONNECTION

Your oven must be connected with a (standard) power cable with 3 conductors of 1.5mm² (1 live + 1 neutral + earth) which must be connected to a 220-240V~ single-phase grid by means of a 1 live + 1 neutral + earth CEI 60083 standard power socket or via an all-poles cut-off device in compliance with the installation rules.

We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing.



Warning

The safety wire (green-yellow) is connected to the appliance's  terminal and must be connected to the earth terminal of the electrical set-up.

The fuse in your set-up must be 16 amperes.

• 2 *ENVIRONMENT*

CARE FOR THE ENVIRONMENT

The packaging of this appliance can be recycled. Help to recycle them and protect the environment by placing them in the municipal containers provided for this purpose.



Your appliance also contains many recyclable materials.

It therefore is marked with this symbol to indicate that

appliances to be disposed of should not be mixed with other waste.

This way, the appliance recycling

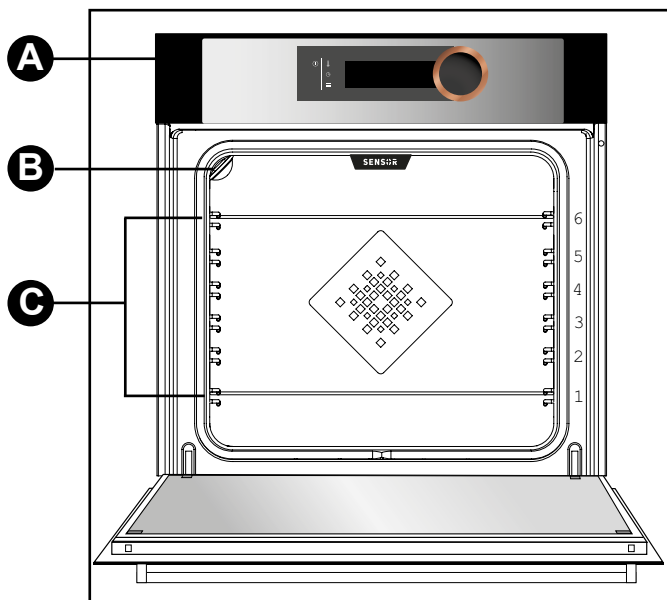
organised by your manufacturer will be done with maximum efficiency, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment.

Contact your local authority or retailer for information on used appliance collection points close to your home.

Thank you for co-operation in protecting the environment.

• 3 *DESCRIPTION OF THE OVEN*

PRESENTATION DU FOUR

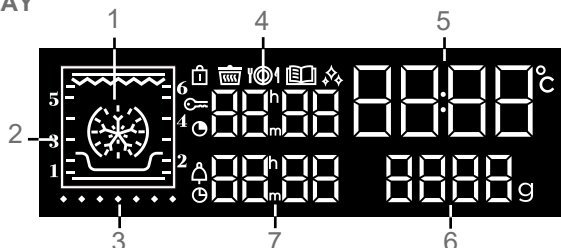


- A** Control panel
- B** Lamp
- C** Shelf runners (6 heights available)

• 3 DESCRIPTION OF THE OVEN

CONTROL PANEL

• THE DISPLAY



- 1 Cooking modes display
- 2 Shelf runner indicator
- 3 Temperature rise indicator
- 4 Cooking time display
- 5 Oven temperature and clock display
- 6 Weight display
- 7 Minute minder and cooking end time display

- Control locking indicator
- «Low temperature» function indicator
- «Chef» function indicator
- «Recipes» function indicator
- Cleaning indicator
- Cooking time indicator
- Minute minder indicator
- Cooking end time indicator

• 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

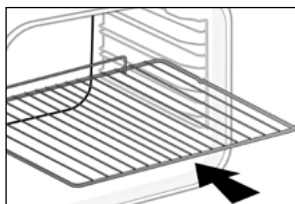
This is a rotating knob with central button to choose programmes, increase or reduce values and confirm.

• 3 DESCRIPTION OF THE OVEN

ACCESSORIES (depending on model)

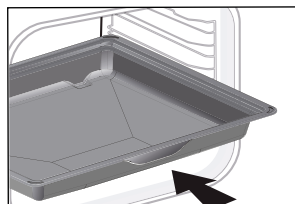
- Anti-tip safety rack

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.



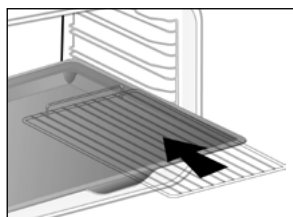
Multi-purpose tray, drip tray 45 mm

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.



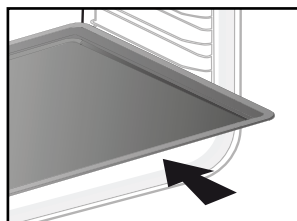
- «Flavour» grills

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.



• 8mm pastry tray

Insert in the shelf runners. Ideal for baking cookies, shortbread and cupcakes. The tilted surface makes it easier for you to place your preparations on a dish. Can also be inserted into the runners under the grid to collect juice and fat from grilling.



• 3 DESCRIPTION OF THE OVEN

- Sliding rail system

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.

INSTALLING AND REMOVING THE SLIDING RAILS

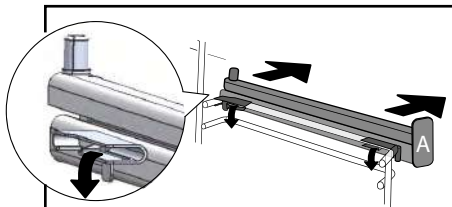
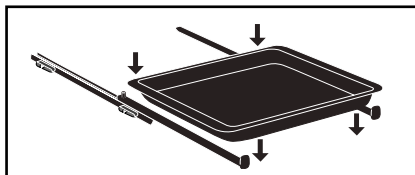
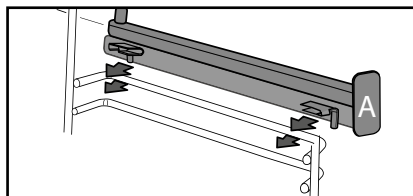
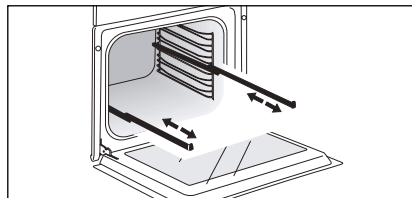
After removing the 2 shelf runners, choose the height (2 to 5) at which you want to fit your rails. Snap the left rail against the left shelf runner by applying enough pressure to the front and back of the rail so that the 2 tabs on the side of the rail slot into the shelf runner. Do the same for the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



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.

• 4 SETTINGS


SETTING THE CLOCK

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

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

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

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


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.

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

Default settings	
	Light: Position ON, la lampe reste allumée durant les cuissons (sauf en fonction ECO). Position AUTO, la lampe du four s'éteint au bout de 90 secondes lors des cuissons.
	Sounds - beeps: Position ON, sounds active. Position OFF, no sounds.
	Contrast: The brightness of the display is adjustable from 10 to 100%.
	DEMO mode: "DEMO" mode; demonstration mode used in exhibition. Turn it off to make your oven up and running.
	Display standby: ON position, display off after 90s. OFF position, reduction, brightness after 90s.

• 5 COOKING

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 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.

- 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.



Select “**CHEF**” mode for a recipe automatically managed by the oven. Choose from a list of the most common dishes you want to cook.



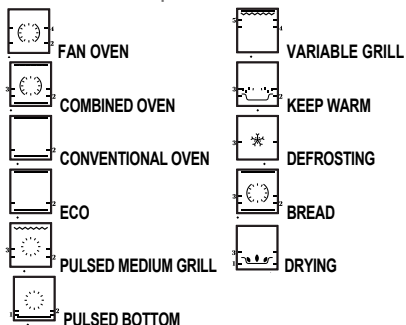
Before using your oven for the first time, heat it at maximum temperature while empty for approximately 30 minutes. Make sure that the room is sufficiently ventilated.

«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  or .

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



IMMEDIATE COOKING

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

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

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

• 5 COOKING

PROGRAMMING THE COOKING TIME


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.

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

DELAYED START

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

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.

COOKING MODE	RECOMMENDATION OF COOKING TIME
 FAN OVEN	30 min
 COMBINED OVEN	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







• 5 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.

• 5 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

• 5 COOKING

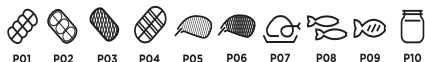
«LOW TEMPERATURE» MODE (depending on model)

Cooking "BASSE TEMPERATURE" must definitely start cold oven.

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

Cooking quality is optimal.

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 Pink 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)

IMMEDIATE COOKING

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.

- 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 dry with absorbent paper before cooking.

• 5 COOKING

DELAYED START

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. Press to confirm. 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

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

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, do not use the delayed start function.

• 5 COOKING

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
Chocolate cake	P32
Brioche	P33
Bread	P34
Baguette	P35


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.***

• 5 COOKING


«CHEF» MODE

This mode will make the task all the easier since the oven will automatically calculate all the cooking parameters according to the selected dish (temperature, cooking time, type of cooking) thanks to electronic sensors placed in the oven that continuously measure the humidity and temperature variation.

 **No preheating is required to use the "CHEF" mode. Cooking must IMPERATIVELY start cold oven.**

IMMEDIATE COOKING

- Turn the knob to the "Chef" cooking function.

The symbol  and "CHEF" are displayed on the screen. Validate by pressing the controller. Chef "1" flashes, you have to choose your dish by turning the controller..


The oven offers a choice of 6 dishes (see the list of dishes below).

- Select your dish and then validate.
- Validate again on the controller to start cooking.

 **ATTENTION:**

This method of cooking takes place in two phases:

1- A first phase of research during which the oven begins to heat up and will determine the ideal cooking time. This phase lasts between 5 and 40 minutes depending on the dish.

 **IMPORTANT: Do not open the door during this phase so as not to disturb the calculation and recording of the data or the cooking will be cancelled.**

This research phase is represented by an animation ♦♦♦♦♦♦♦♦.

2- A second phase of cooking: the oven has adjusted the necessary time, this research phase is represented by an animation ♦♦♦♦♦♦♦♦.


The remaining time taken into account the cooking time of the first phase.

It is now possible for you to open the door, to water or return your meats.

- The oven goes out when the cooking time is over and your screen tells you that the dish is ready.

DEFERRED DEPART COOKING

You can change the end time of cooking before putting your dish in the proposed bleacher.

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

Validate by pressing the controller.

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

• 5 COOKING

LIST OF «CHEF» DISHES



CHEF 1



CHEF 2



CHEF 3



CHEF 4



CHEF 5



CHEF 6



Pizza (CHEF 1)

300gr to 1.2kg

Store-bought pizza - fresh pasta
Ready-to-use pizza dough
Home-made pizza dough

Place it on the grill for a crispy crust (you can place a sheet of parchment paper between the grid and the pizza to protect the oven from cheese drippings).

Place the pizza on the baking tray for a soft crust.



Chicken (CHEF 2)

Chickens (1,4 kg to 2.5 kg)

Duck, guinea fowl

Place the chicken on the grill using the grill + drip tray assembly. Pierce the skin of poultry to avoid splat-tering.



Fish (CHEF 3)

(400 gr to 1kg)

Whole fish (bream, hake, trout, mackerel) Roast fish. Not suitable for flat fish.

Use the multipurpose tray.



Savoury tart (CHEF 4)

Fresh quiches

Frozen quiches

Use a non-stick aluminium mould: the crust will be crispy on the bottom. Remove the tray from frozen quiches before placing them on the grid.



Sweet tarts (CHEF 5)

Fresh tarts

Frozen tarts

Use a non-stick aluminium mould: the crust will be crispier on the bottom.



Small biscuits (CHEF 6)

Small individual cakes : cookies, croissants, buns, fruit bread in a mould, croque-monsieur.

Place the small individual cakes on a pastry tray, itself placed on the grill.

• 5 COOKING

LIST OF «CHEF» DISHES

Pizza

Pizza Base: 1 pizza crust

*with vegetables : 6 tablespoons tomato sauce + 100 g diced courgettes + 50 g diced bell

peppers + 50 g sliced aubergines + 2 small sliced tomatoes + 50 g shredded gruyere + oregano + salt + pepper.

*with roquefort and smoked bacon : 6 tablespoons tomato sauce + 100 g smoked bacon + 100 g roquefort in small chunks + 50 g walnuts + 60 g grated gruyere.

*with sausage and cottage cheese : 200 g drained cottage cheese spread on the crust + 4 sausages, sliced + 150 g ham slivers + 5 olives + 50 g grated gruyere + oregano + salt + pepper.

Quiches:

Base: 1 aluminium mould, diameter 27 to 30 cm

1 ready-to-use short crust pastry
3 beaten eggs + 50 cl heavy cream
salt, pepper, nutmeg.

Various garnishes :

200 g precooked larding bacon
or - 1 kg cooked endives + 200 g grated gouda
or - 200 g broccoli + 100 g larding bacon + 50 g blue cheese
or - 200 g salmon + 100 g spinach, cooked and drained.

Chicken

Stuff it with a good bouquet of fresh tarragon or rub it with a mixture of 6 crushed cloves of garlic with a pinch of coarse salt, and some peppercorns.

Flaky praline apple tart:

1 flaky pastry crust rolled and pricked with a fork.

200 ml cream brought to a boil with a vanilla bean.

2 beaten eggs with 30 g sugar, add the cooled cream.

2 apples cut into cubes rolled in 70 g crushed pralines.

Add cream and apples to crust. Place in the oven.

• 5 COOKING

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.

• 6 CARE

CLEANING AND MAINTENANCE:

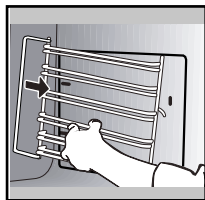
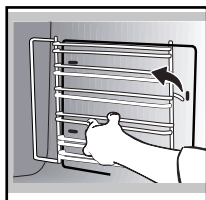
EXTERNAL SURFACE

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

REMOVING THE SHELF RUNNERS

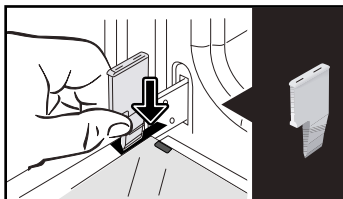
Side liners with shelf runners:

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 shelf supports.

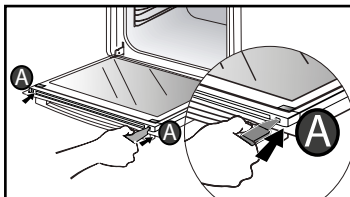


To clean the different inner glass, disassemble them as follows :

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



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



Remove the glass panel.

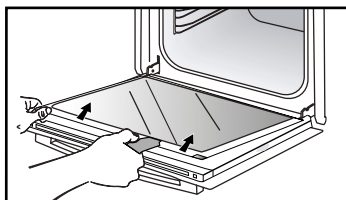
CLEANING THE DOOR GLASS



Warning

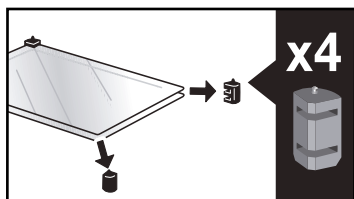
Do not use scouring products, abrasive sponges or metal scrapers to clean the glass oven door as this could scratch the surface and cause the glass to shatter.

First of all remove any excess grease with a soft cloth and washing up liquid.



The door consists of two additional glass panels, with a black rubber spacer at each corner.

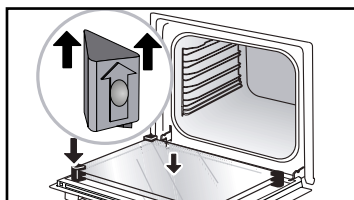
• 6 CARE



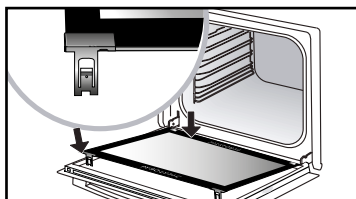
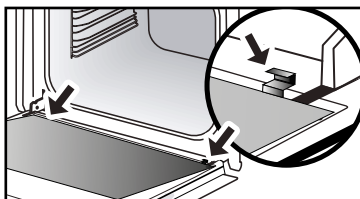
If necessary, remove them to clean them.

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

After cleaning, reposition the four rubber stops with the arrow upwards and reposition all of the glass panels.



Insert the last glass panel into the metal stops, then clip it in with the side with «**PYROLYTIC**» facing you and legible.

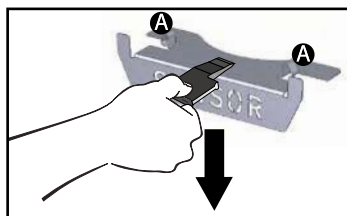


Remove the plastic wedge.

Your appliance is now ready for use again.

DISASSEMBLY AND REASSEMBLY OF THE "SENSOR" PLATE

You can dismantle the "SENSOR" plate indicating the presence of a humidity sensor linked to the CHEF mode as it is not essential for operation. Use the plastic wedge supplied to dismantle the door glass.



Disassembly :

Slide the plastic wedge between the "SENSOR" plate and the top of the oven and make a downward movement to unclip it.

Reassembly :

Grasp the "SENSOR" plate and firmly insert the notches **A** into the corresponding slots upwards.

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 and supports from the oven before beginning pyrolysis cleaning.

PERFORM A SELF-CLEANING CYCLE

Proposed cycles:



PyroExpress in 59 minutes.

This specific function uses the heat built up during a previous cooking cycle to quickly and automatically clean the inside of the oven: it cleans a mildly dirty oven interior in less than an hour.

The electronic oven temperature monitor determines whether the residual heat remaining in the oven interior is sufficient to provide a good cleaning result. If this is not the case, **a 90-minute ECO pyrolysis cycle will automatically begin.**



Pyrolysis 2h00


for more in-depth cleaning of the inside of the oven.

IMMEDIATE CLEANING

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 pyrolysis, a cooling phase takes place and your oven remains unavailable during this time.



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

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.

• 6 CARE

REPLACING THE LIGHT BULB

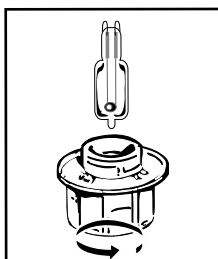


Warning

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.

This product contains a light source of energy efficiency class G.

• 7 *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.

- The pyrolysis cleaning cycle does not begin. Check that the door is locked. Call the Customer Services Department if the problem persists.

- The «door locking» symbol flashes in the display. Door locking fault. Contact the Customer Services Department.

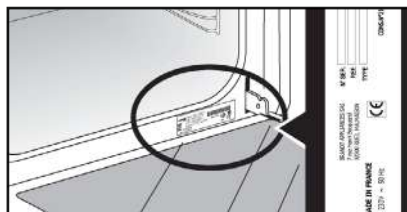
- Vibration noise.

Check that the power cord is not coming in contact with the rear wall. This has no impact on the proper operation of your device but can nevertheless generate a vibration noise during ventilation. Remove your device and move the cord. Replace your oven.

• 8 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.









	A	B	G
SERVICE:	C	TYPE: D	I 
	E	F	
Nr	H	Made in France	

B: Commercial reference

C: Service reference

H: Serial number

DISHES		 *		 *		 *		 *		 *		 *		Cooking time
		°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	
MEAT	Roast pork (1kg)	200	2									190	2	60
	Roast veal (1kg)	200	2									190	2	60-70
	Roast beef	240	2									200	2	30-40
	Lamb (leg, shoulder, 2.5kg)	220	2	220	2			200	2			210	2	60
	Poultry (1kg)	200	3	220	3			210	3			185	3	60
	Chicken thighs			220	3			210	3					20-30
	Pork/veal chops			210	3									20-30
	Beef ribs (1kg)			210	3			210	3					20-30
FISH	Lamb chops			210	3									20-30
	Grilled fish			275	4									15-20
	Cooked fish (bream)	200	3									190	3	30-35
VEGETABLES	Fish in papillote	220	3									200	3	15-20
	Gratins (cooked foods)			275	2									30
	Potato gratin	200	3									180	3	45
	Lasagne	200	3									180	3	45
PASTRIES	Stuffed tomatoes	170	3									170	3	30
	Sponge cake									180	3	180	4	35
	Swiss roll	220	3							180	2	190	3	5-10
	Buns	180	3			200	3			180	3	180	3	35-45
	Brownies	180	2									180	2	20-25
	Cake - Pound cake	180	3							180	3	180	3	45-50
	Clafoutis	200	3									190	3	30-35
	Cookies - Shortbread	175	3									170	3	15-20
	Kugelhupf									180	2			40-45
	Meringues	100	4							100	4	100	4	60-70
	Madeleines	220	3									210	3	5-10
	Choux pastry	200	3							180	3	200	3	30-40
	Flaky pastry hors d'oeuvres	220	3									200	3	5-10
	Savarin cake	180	3							175	3	180	3	30-35
	Shortcrust tart	200	1									200	1	30-40
OTHER	Thin flaky crust tart	215	1									200	1	20-25
	Terrine pâté	200	2									190	2	80-100
	Pizza					240	1							15-18
	Quiches	190	1			180	1					190	1	35-40
	Soufflé									180	2			50
	Pies	200	2									190	2	40-45
	Bread	220	2									220	2	30-40
	Toast bread			275	4-5									2-3

N.B : Allow all joints to sit at room temperature for at least 1 hour before roasting.

* depending on model



All the temperatures and cooking times are given for pre-heated ovens.

RELATIONSHIP OF SETTINGS TO TEMPERATURE → °C / °F									
Setting	1	2	3	4	5	6	7	8	9 max.
° Celsius	30	60	90	120	150	180	210	240	275
° Fahrenheit	85	140	195	250	300	355	410	465	525

PERFORMANCE TESTING ACCORDING TO STANDARD IEC 60350

FOOD	* COOKING MODES	SHELF	ACCESSORIES	°C	TIME min.	PREHEAT
Shortbread (8.4.1)		5	Deep Tray 45mn	150	30-40	yes
Shortbread (8.4.1)		5	Deep Tray 45mn	150	25-35	yes
Shortbread (8.4.1)		2 + 5	Deep Tray 45mn + grill	150	25-45	yes
Shortbread (8.4.1)		3	Deep Tray 45mn	175	25-35	yes
Shortbread (8.4.1)		s	Deep Tray 45mn + grill	160	30-40	yes
Small cakes (8.4.2)		5	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		5	Deep Tray 45mn	170	25-35	
Small cakes (8.4.2)		2 + 5	Deep Tray 45mn + grill	170	20-40	yes
Small cakes (8.4.2)		3	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		2 + 5	Deep Tray 45mn + grill	170	25-35	yes
Fatless sponge cake (8.5.1)		4	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		4	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		2 + 5	Deep Tray 45mn + grill	150	30-40	yes
Fatless sponge cake (8.5.1)		3	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		2 + 5	Deep Tray 45mn + grill	150	30-40	yes
Apple pie (8.5.2)		1	Grill	170	90-120	yes
Apple pie (8.5.2)		1	Grill	170	90-120	yes
Apple pie (8.5.2)		3	Grill	180	90-120	yes
Surface browning (9.2.2)		5	Grill	275	3-6	yes

*Depending on model

N.B. : To cook on 2 levels, dishes can be taken out at different times.

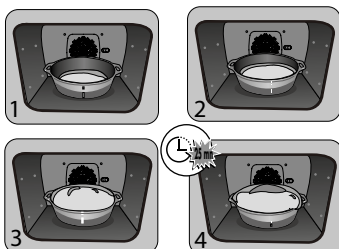
Recipe with yeast dough (depending on model)

Ingredients:

• Flour 2 kg • Water 1240 ml • Salt 40 g • 4 packets of dehydrated baker's yeast
Mix the dough in a mixer and allow to rise in the oven.

Method: For yeast-based pastry recipes. Pour the dough into a heat-resistant dish. Remove the wire shelf supports and put the dish on the bottom.

Pre-heat the oven to 40—50°C with the circulating heat function for five minutes. Stop the oven and allow the dough to rise for 25-30 minutes thanks to the residual heat.



**"Domestic Electric Oven - Product Fiche
As per the Commission Delegated Regulation (EU) N° 65/204"**

Trade Mark	DE DIETRICH
Commercial code	DOP8360*
Energy Efficiency Index (EEI cavity)	81,4
Energy Efficiency Class	A+
Energy consumption per cycle in conventional mode	0,70kWh
Energy consumption per cycle in fan-forced convection mode	1,10kWh
Number of cavities	1
Heat source(s) per cavity	Electric
Volume of the cavity	73l
European Union eco-label	