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USER GUIDE

STEAM-OVEN

EN

DEAR CUSTOMER, 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.



BVCert.6011825

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

IMPORTANT SAFETY ADVICE AND PRECAUTIONS

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

This leaflet is available for download on the website of the brand.



This appliance may be used by children aged 8 years and older, and by persons with impaired physical, sensory 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. The appliance should not be cleaned or maintained by children unless supervised.
— Children should 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.

— Do not use a steam cleaner.

— Do not use abrasive cleaners or hard metal scrapers to clean the oven's glass door; they could scratch the surface and cause the glass to crack.



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.



The plug must be accessible after installation. It must be possible to disconnect the appliance from the power

IMPORTANT SAFETY ADVICE AND PRECAUTIONS

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.

— 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.

This appliance must be installed more than 850 mm up off the ground.

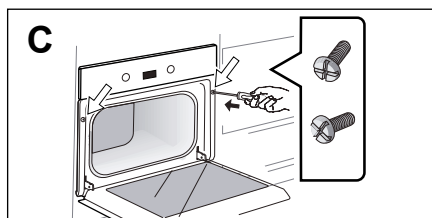
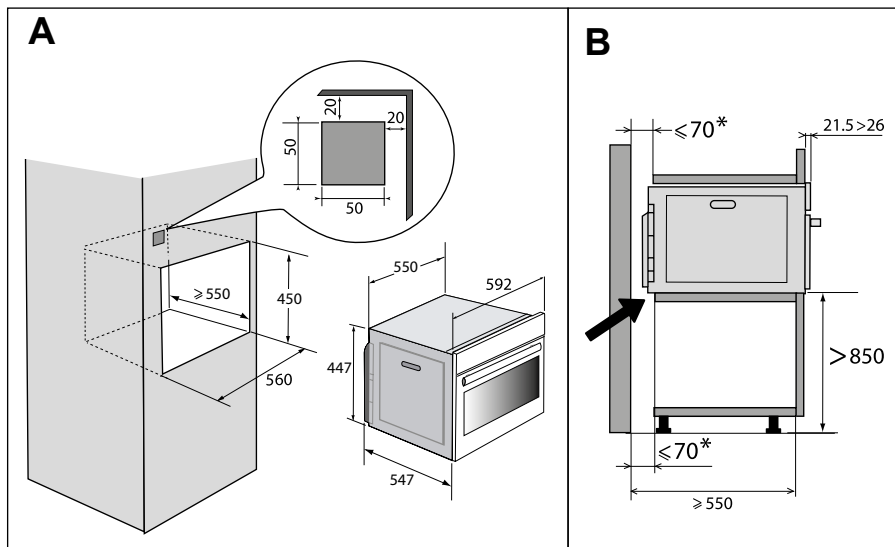
— The appliance must not be installed behind a decorative door to prevent overheating.

escape when you open the door of the appliance. Keep children at a distance.

When in use, the appliance becomes hot. Hot steam will

• 1 INSTALLATION

CHOICE OF LOCATION AND BUILDING IN



This appliance must be installed more than 850 mm up off the ground. This appliance may be installed in a cabinet column, as indicated on the installation diagram (**fig. A**).

Caution: if the back of the cabinet is open, the space between the wall and the surface on which the oven rests must be no more than 70 mm* (**fig. B**).

Do not use your appliance immediately (wait for about 1 to 2 hours) after transferring it from a cold place to a

warm place, as condensation may cause a malfunction.

Centre the oven in the cabinet so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. The material of the cabinet supporting the appliance must be heat resistant (or covered with a heat-resistant material).

Drill a 2 mm diameter hole in the cabinet panel to avoid splitting the wood.

For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels (**fig. C**).

• 1 INSTALLATION

ELECTRICAL CONNECTION



Warning:

Installation should only be performed by installers and qualified technicians.

The appliance must be recess-fitted correctly to ensure electrical safety. The electrical connections should be made before the appliance is installed in its housing.

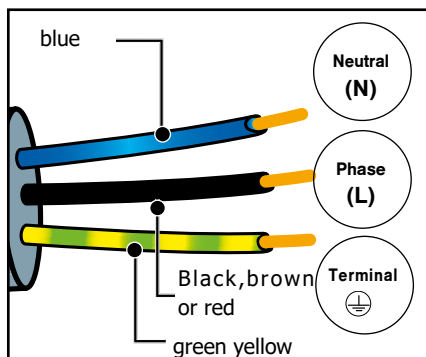
The oven must be connected via a standardised power cable with 3 conductors of 1 mm² (1 live + 1 neutral + earth) which must be connected to the network by means of an IEC 60083 standard power socket or via an all-pole cut-off device in compliance with the installation rules.

Check that:


- the electrical installation has sufficient voltage (220-240 Volts~ 16 Amps).

If the electrical installation in your home requires any changes in order to connect your appliance, contact a professional electrician.

During maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be switched off or removed.



Warning:

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

If the oven malfunctions in any way, unplug it or remove the fuse for the circuit where the oven is installed.



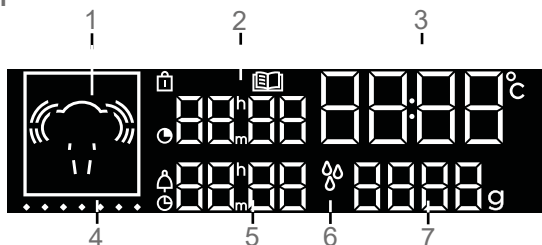
Warning:

We cannot accept liability for any accident or incident resulting from non-existent, defective or incorrect grounding.

• 2 DESCRIPTION OF THE OVEN

THE CONTROL PANEL

• THE DISPLAY

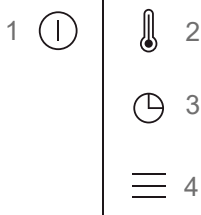


- 1 Cooking modes display
- 2 Cooking time display
- 3 Oven temperature and clock display
- 4 Temperature rise indicator
- 5 Minute minder and cooking end time display
- 6 Water management indicator
- 7 Weight display

- Control locking indicator
- "Recipes" function indicator
- Cooking time indicator
- Minute minder indicator
- End of cooking indicator

Note:
By default, after the time is displayed the display switches off after a few minutes if the user does not do anything. This function may be modified with the "time display" function in the settings menu.

• BUTTONS



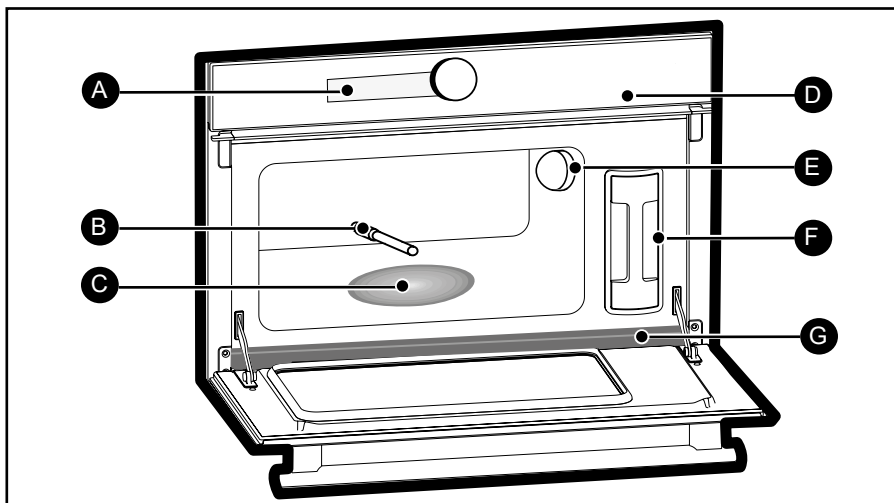
- 1 On/Off
- 2 Adjusting the temperature
- 3 Adjusting the clock, the time and the end of cooking, the minute minder
- 4 Access the settings MENU

• CONTROL KNOB

This is a rotating "push-pull" knob to choose programmes, increase or reduce values and confirm.

• 2 DESCRIPTION OF THE OVEN

DESCRIPTION OF THE OVEN



- A** Display
- B** Water intake tube
- C** Steam generator
- D** Control panel
- E** Lamp
- F** Tank
- G** Gutter

• 2 DESCRIPTION OF THE OVEN

THE ACCESSORIES

Food dish (fig. H).

Perforated stainless steel cooking dish to prevent contact between food and condensation water.

Condensate dish (fig. I)

Stainless steel dish for the recovery of condensation water.



Tip

When cooking, place the dish in fig. H on top of the dish in fig. I the other way round, so that they do not nest inside each other.

For storage, place the fig.H dish on top of the fig.I dish the same way round, so that they nest inside each other.

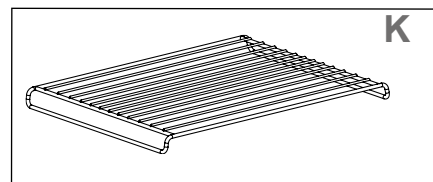
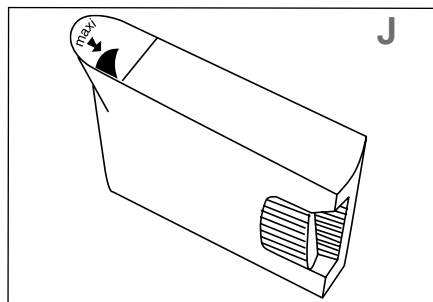
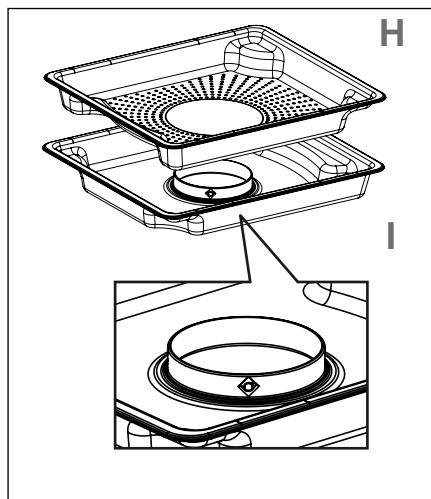
Removable tank (fig.J)

Tank providing an independent water supply to the oven.

Its capacity is approximately 1 litre (maximum level).

Shelf (fig.K)


Stainless steel removable shelf: it must be placed in the oven.



• 3 SETTINGS


SETTING THE CLOCK

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

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

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.

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.


NOTE: only the button  remains active during cooking.

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:

Default settings	
	Sounds - beeps: Position ON, sounds active. Position OFF, no sounds.
	Contrast: The brightness of the display is adjustable from 10 to 100%.
	DEMO mode: Switch on / off the "DEMO" mode; demonstration mode used for show. Switch it off to make your oven work.
	Time display: ON position by default: SLEEP is displayed and the display switches off after a few minutes. OFF position: the display remains on.

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

To exit the settings menu at any time, press .

• 4 COOKING

OPERATING PRINCIPLE

The water contained in the tank arrives in the cavity via a pipe. This water is transformed into steam when it comes into contact with the hot surface of the floor of the cavity: this is the steam generator.

There is no need to add water to the cooking dish. To ensure REAL STEAM COOKING, your oven is supplied with specially designed cookware that will produce perfect cooking.

USING THE OVEN

You MUST fill the water tank to the max. level before cooking. Replace the tank in its housing by firmly pushing it ALL THE WAY until you feel it LOCK INTO POSITION.

WATER MANAGEMENT

In the event of a water circuit-related problem during cooking, the water management indicator appears and a beep is emitted.

This error relates specifically to:

- an empty tank.
- a poorly seated tank.

After these two items have been checked, cooking automatically restarts as soon as the door is closed.



Caution

When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children at a distance.

• 4 COOKING

Your oven has 5 steam cooking modes:

1 - Manual “Expert” mode  :

Min. temperature 55°C, max. 100°C

This mode lets you set the cooking parameters yourself: temperature and cooking time.

3 - Defrost mode  :

Recommended temperature 65°C

This mode lets you set the cooking time yourself (see defrost guide).

2 - Reheating mode  :

Recommended temperature 95°C

This mode lets you set the cooking time yourself.

DEFROST GUIDE

VEGETABLES	In balls (spinach, etc.)	placed in the dish	25 min
	In a block	placed in the dish	40/45 min
FISH	Trout (whole)	placed in the dish	30 min
	Salmon fillets	placed in the dish, turned over mid-way through cooking	25 min
	Fillets (covered with film)	placed in the dish	15/20 min depending on thickness
	Shrimps	placed in the dish	10/12 min
MEAT	Chicken thighs	placed in the dish, turned over mid-way through cooking	40/45 min
	Chicken breasts (covered with film)		25 min
	Sausages	placed in the dish	25 min
	Chops (pork, veal, etc.)	placed in the dish, covered with film, turned over mid-way through cooking	25/30 min
	Liver cubes (for skewers)	separate mid-way through cooking.	55/60 min
FRUITS	Mixed red berries	placed in the dish	15 min
	Compote (apples, etc.)	covered with film	35/40 min
PASTRIES AND CAKES	Doughnuts	kept in their packaging, placed on the rack	15 min
	Pains au chocolat	kept in their packaging, placed on the rack	15 min

• 4 COOKING

4 - A culinary guide mode with 32 recipes: The “Recipes” function selects the appropriate cooking parameters for you based on the food being prepared and its weight.

Food	32 Recipes
Cauliflower	P 01
Broccoli	P 02
Green beans	P 03
Carrots	P 04
Gratin	P 05
Peas	P 06
Leeks	P 07
Asparagus	P 08
Spinach	P 09
Whole fresh fish	P 10
Fresh fillet of fish	P 11 (1)
Shrimps and seafood	P 12
Chicken thighs	P 13 (1)
Smoked pork loin	P 14 (1)
Poultry escalopes	P 15
Whole pork fillet	P 16

Food	32 Recipes
Sausages	P 17
Hard boiled egg	P 18 (1)
Medium boiled egg	P 19 (1)
Soft boiled egg	P 20 (1)
Basmati rice	P 21 (2)
Black rice	P 22 (2)
Couscous	P 23 (2)
Steamed rice	P 24 (2)
Sticky rice	P 25 (2)
Steam-cooked frozen ravioli	P 26 (1)(2)
Steam-cooked fresh ravioli	P 27 (1)
Ravioli	P 28 (1)
Bottle sterilisation	P 29 (1)
Vegetable sterilisation	P 30 (1)
Fruit sterilisation	P 31 (1)
Yoghurt	P 32 (1)(2)

(1) No weight setting possible for these recipes

(2) These positions do not allow for delayed start

5 - One “MEMO” memorisation mode:
You can memorise 3 cooking programmes of your choice, to use later on.

• 4 COOKING



Caution

You **MUST** fill the water tank to the max. level before cooking. Replace the tank in its housing by firmly pushing it **ALL THE WAY** until you feel it **LOCK INTO POSITION**.

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.

Your oven will recommend a temperature and time, which can be altered, depending on the cooking mode.

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



PROGRAMMING THE TEMPERATURE

Only in “EXPERT” mode.

Press .

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

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 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

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.

“CULINARY GUIDE” MODE

The “CULINARY GUIDE” function selects the appropriate cooking parameters according to the food to be prepared and its weight.

IMMEDIATE COOKING

Select “Culinary Guide” on the screen by turning the knob and then confirm.

The  symbol is displayed and “Guide” shows on the screen.

There are 32 pre-programmed recipes. See the table on page 10.

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.

• 4 COOKING

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.

MEMORISE A COOKING PROGRAMME

You can memorise 3 cooking programmes of your choice, to use later on.

- Programme a memory:

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, but you can choose a delayed start (press twice on ⊖, adjust the cooking end time and confirm).



Caution

ALWAYS empty the tank after cooking.

• 5 CARE



Caution

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

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



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.

EXTERNAL SURFACE

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

Accessory maintenance

Dish washer or hand washable, with a small amount of detergent. Soak them if they are very dirty.

Cleaning the cavity (after each use).

Wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air-dry by leaving the door open.

Cleaning the water intake tube (once a month).

Remove the water intake tube by unscrewing it.

Remove any hard-water deposits that may be inside (using a thin, pointed object such as a thin skewer or a knitting needle).

Cleaning the steam generator (once a month).

Pour 1/2 cup of white alcohol vinegar on the generator.

Leave for a few minutes, then clean and rinse with water.

Do not use sponges, abrasive powders or coffee maker descalers.

Cleaning the gutter.

Remove the gutter by pulling it upward. Wipe it and return it to its position using the three notches provided.

REPLACING THE LIGHT BULB

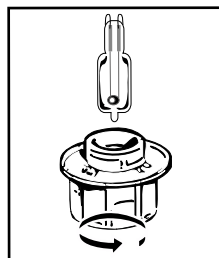


Warning

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.

• 6 *ANOMALIES AND SOLUTIONS*

The display does not light up.

Check the power (fuse OK).

Water or steam leak around the door during cooking.

Check that the oven door is properly closed.

The oven light is not working. Check that the oven is correctly connected.

The oven is not heating. Check that the oven is correctly connected. Check that the oven is not set to "DEMO" mode (see settings menu).

Contact the after-sales service if a problem persists.

GENUINE PARTS

During servicing, ask for only original *spare parts to be used.*



• 7 *ENVIRONMENT*

The oven has been designed with respect for the environment in mind.

Several of the materials used for this appliance, including its packaging, may be recycled. Make sure to recycle them and thus contribute to the protection of the environment by depositing them in the municipal containers provided for this purpose.



It is therefore marked with this logo to indicate that used appliances should not be mixed with other waste.

Appliance recycling organised by your manufacturer is carried out under optimum conditions, in accordance with European Directive 2002/96/EC on the disposal of waste electrical and

electronic equipment. Contact your local council or your dealer for the collection points of used appliances closest to your home.

We thank you for your help in protecting the environment.

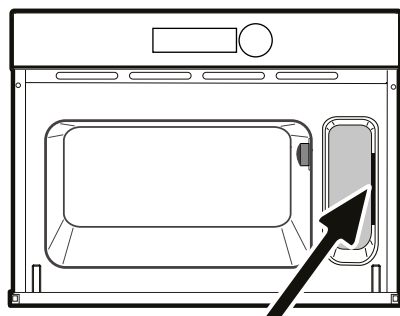
• 8 AFTER-SALES SERVICE



INTERVENTIONS

Any repairs to your appliance must be made by a qualified professional accredited to work on the brand. When you call, in order to facilitate processing your request, make sure to have the following information relating to your appliance in front of you (commercial reference, service reference, serial number). This information can be found on the data plate.

N.B.:

- With a view to constantly improving our products, we reserve the right to make changes to their technical, functional or aesthetic characteristics in line with technological progress.



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

B: Commercial reference

C: Service reference

H: Serial number

STEAM FUNCTION PERFORMANCE TESTS
as per IEC 60350-1 Art. 8

Broccoli	steam 100%	500 g	18 min dish 1 inside dish 2
Frozen peas	steam 100%	1000 g	27 min dish 1 inside dish 2