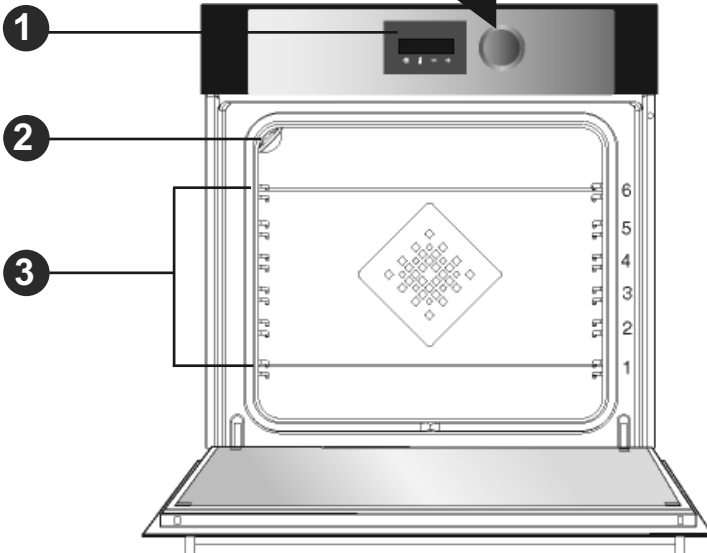
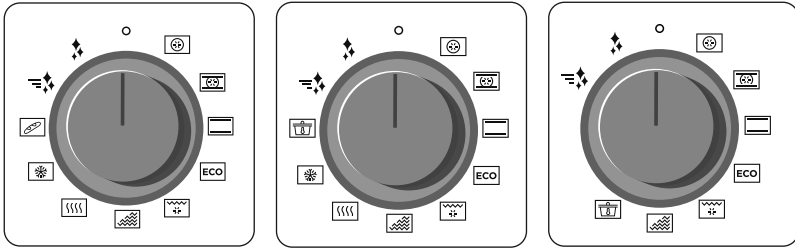


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FOUR

OVEN

De Dietrich 

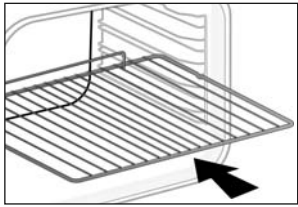


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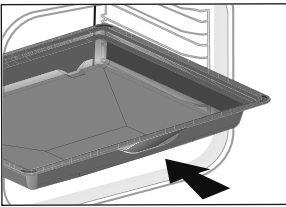


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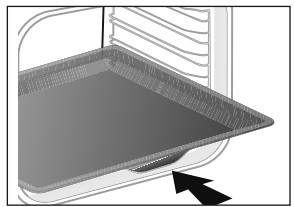
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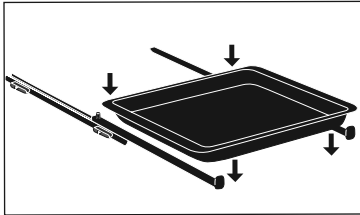
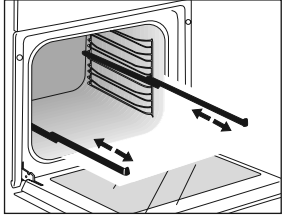
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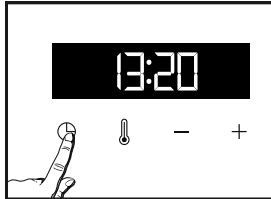
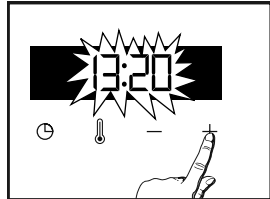
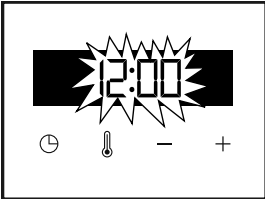
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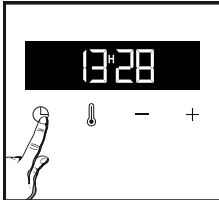
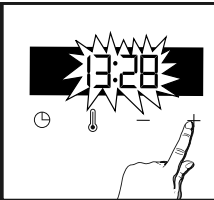
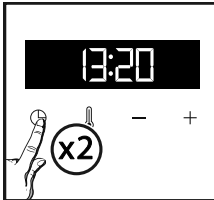
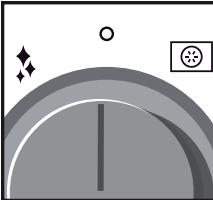
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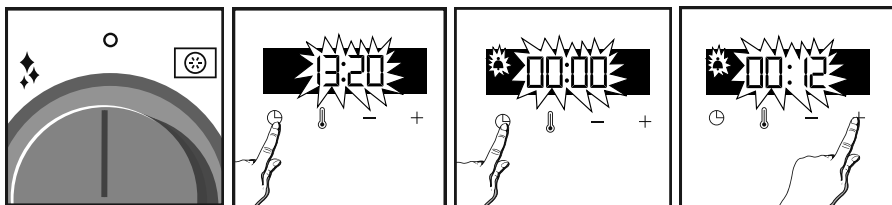
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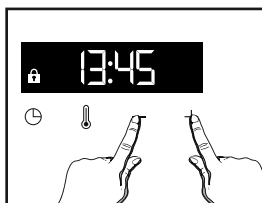
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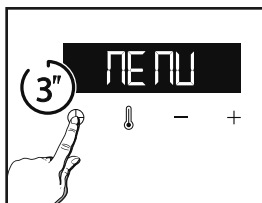
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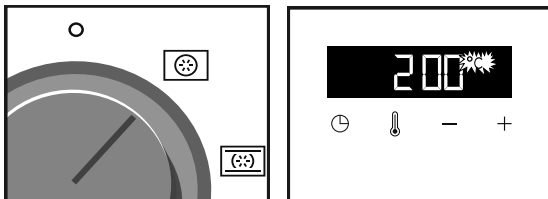
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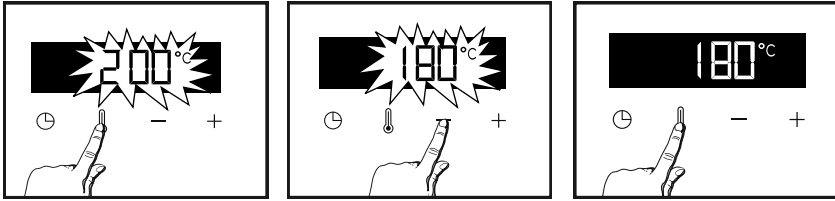


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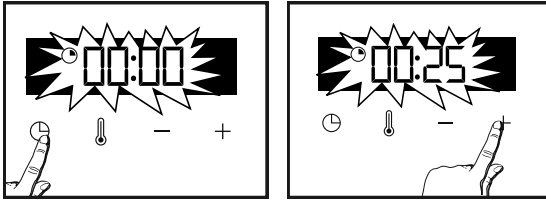




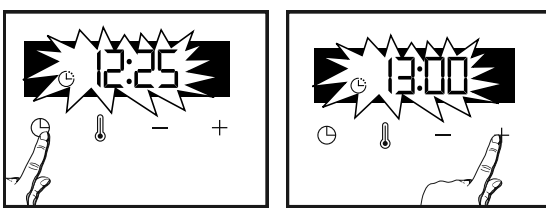
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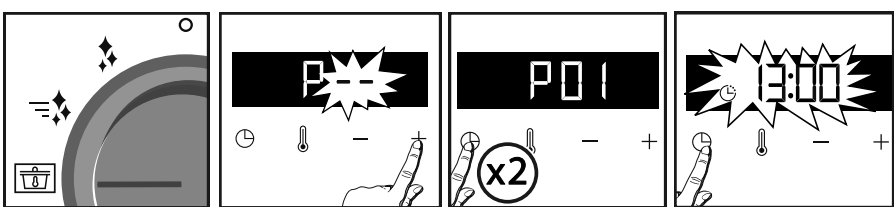
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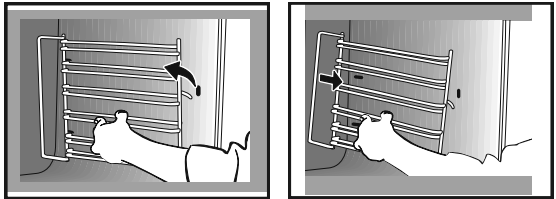
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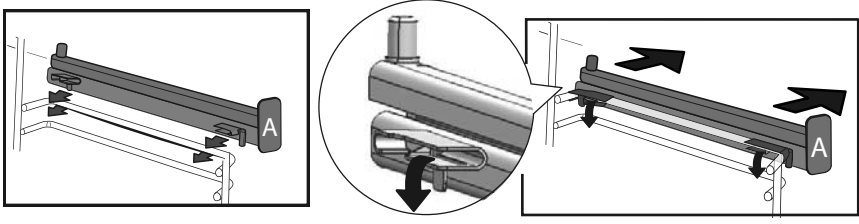
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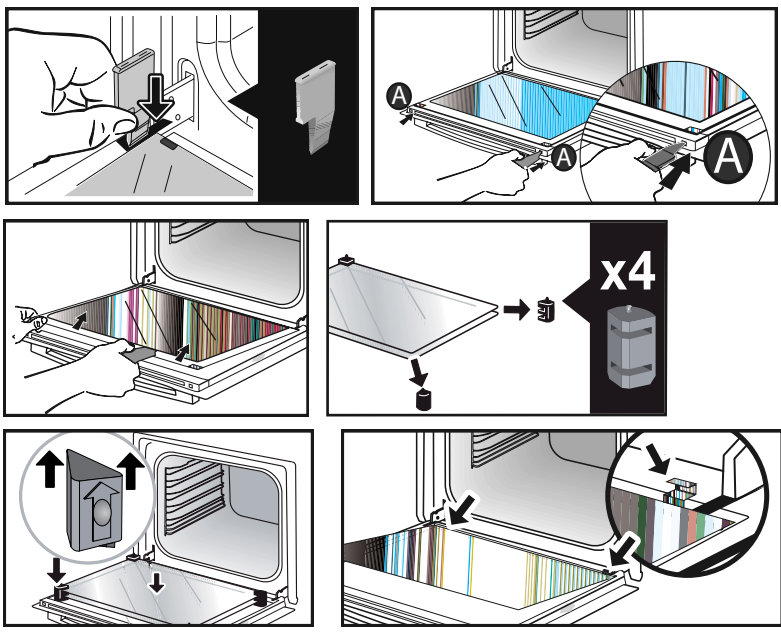
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B



C



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.

De Dietrich 

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• 1 DESCRIPTION OF THE OVEN



1 THE CONTROL PANEL

• THE DISPLAY



- Cooking time
- End of cooking
- Keypad lock
- Minute Minder
- Temperature indicator
- Pre-heating indicator
- Door lock

• BUTTONS



- 1 Setting the clock and cooking time
- 2 Adjusting the temperature
- 3 Reducing the values
- 4 Increasing the values







• THE FUNCTION SELECTION KNOB (depending on model)

Pre-heat your oven empty before cooking.

Position	T°C recommended mini - maxi	Use
Zero position		The oven is switched off.
Fan 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 quiches, pies, tarts with juicy fruits, preferably in an earthenware dish.



• 1 DESCRIPTION OF THE OVEN



Position	T°C recommended mini - maxi	Use
 Conventional	200°C 35°C - 275°C	Recommended for quiches, pies, tarts with juicy fruits, 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.
 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).

• 1 DESCRIPTION OF THE OVEN



Position	T°C recommended mini - maxi	Use
 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.
 Low temperature		This mode is explained in the «Cooking» chapter. It is recommended for slow cooking and works only with a non-preheated oven.

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



Advice on how to save energy:

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



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

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.

• 1 DESCRIPTION OF THE OVEN



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.

Sliding rail system (fig.D)

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.

 Remove the accessories and supports from the oven before beginning pyrolysis cleaning.

 **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.

Set the clock with + or -.

Confirm with ⏻.

If there is a power cut, the clock flashes.

CHANGING THE CLOCK (fig. B)

The function selector switch must be in the zero position.

Press ⏻; the minute minder symbol appears 🕒. Press ⏻ again and set the clock using + or -.

Confirm with ⏻.

MINUTE MINDER (fig. C)

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

Press ⏻.

The minute minder flashes 🕒. Set the minute minder with + or -.

Press ⏻ to confirm. The timer will then start.

Once the time has lapsed, there is a sound signal.

To stop it, press any key.

The time appears again in the display.

NB: You can modify or cancel the minute minder at any time by pressing ⏻. To cancel, set to 00:00.

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

LOCKING THE CONTROLS (fig. D) - Child safety

Press + and - at the same time until the 🔒 symbol appears on the screen. To unlock, press + and - until the 🔒 symbol disappears off the screen.

SETTINGS MENU (fig. E)

You can adjust different settings on your oven. To do so:

Hold ⏻ down until you get to the “MENU” display to access the settings mode.

Press ⏻ again to scroll through the different settings.

Activate or de-activate the different parameters with + and -; see table below:

<i>Default settings</i>	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.
SL Au	
Sb on	Sounds - beeps: Position ON, sounds active. Position OFF, no sounds.
Sc on	Pre-heating: Position ON, active. Position OFF, no pre-heating.
Sd of	DEMO Mode: Position ON, mode active. Position OFF, normal mode.

To exit the “MENU”, press ⏻ again.

• 3 COOKING

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.


IMMEDIATE COOKING (fig. A)

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

Turn the function selector to any position. The temperature starts to increase at once. Your oven suggests a temperature, which can be modified.

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 with + or -.










Confirm by pressing .

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. Press + and - to adjust the cooking time. Confirm by pressing .


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.

See the table below.

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
 VARIABLE GRILL	7 min
 KEEP WARM	60 min
 DEFROSTING	60 min
 BREAD	40 min

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 with + and -.

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

• 3 COOKING



“LOW TEMPERATURE” MODE (depending on model).

The «Low temperature» mode must begin with a non-pre-heated oven.

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

Cooking quality is optimal.



Advice

Before putting in the oven, the meat must be kept at room temperature for at least one hour.

IMMEDIATE COOKING (fig. E)

Use the control knob to select the «Low temperature» cooking mode.

The oven suggests a choice of 10 programmes (see table below).


	Food	Cooking time	Shelf level
P01	Roast veal	4 hours	2
P02	Rare beef	3 hours	2
P03	Well-cooked beef	4 hours	2
P04	Roast pork	5 hours	2
P05	Rosé lamb	3 hours	2
P06	Well-cooked lamb	4 hours	2
P07	Chicken	6 hours	2
P08	Small fish	1 hour 20	3*
P09	Large fish	2 hours 10	3*
P10	Yoghurt	3 hours	1*


Use + or - to scroll through the programmes.

Once the programme has been selected, for example P01 (roast veal), put your meat directly on the grill pan on the shelf

level recommended in the table and put the drip tray on the bottom shelf to catch the drips.

N.B.: Do not use for programmes P08-P09-P10. Put them directly on the drip tray on the shelf level recommended in the table.

Then confirm by pressing  twice. Cooking begins.


When cooking is complete, the oven switches off automatically and rings for 2 minutes. Press  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. F)

You can choose a delayed «low temperature» start.

After selecting your programme, press . The display flashes. Set the cooking end time with + and -.

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.



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) (depending on model)

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.

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 right rail against the right 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 left-hand rail.

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



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 first clipped glass panel:

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

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




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 (fig. D)


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 at once.

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

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

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

DELAYED CLEANING (fig. E)


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.

• 4 CARE



REPLACING THE LIGHT BULB

(fig. F)

 **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.

- **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.

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