

# Oven

**De Dietrich** 



*Dear Customer,*

*When you discover **De Dietrich** products you experience the same feelings that only objects of value can arouse.*

*You are immediately attracted as soon as you see them. The quality of the design is illustrated by its timelessness, degree of refinement and elegance, and high standard of finish, resulting in perfect harmony between different appliances.*

*Then comes the irresistible urge to touch. **De Dietrich** design makes the most of sturdy and noble materials; priority is given to authenticity.*

*By combining the most advanced technologies with the best materials, **De Dietrich** makes products of the highest quality for the benefit of all those who love cooking.*

*We hope you are extremely satisfied with this new appliance and will be happy to receive your suggestions and to answer your questions. Please contact our customer service department or use our Internet site.*

*We invite you to register your product at **[www.de-dietrich.com](http://www.de-dietrich.com)** to take advantage of all the benefits the brand has to offer.*

*Thanking you for your confidence.*

**De Dietrich**

*Find further details on the brand at **[www.de-dietrich.com](http://www.de-dietrich.com)***

*Visit La Galerie De Dietrich, 6 rue de la Pépinière in Paris*

*Open Tuesday to Saturday 10 a.m. to 7 p.m.*

*Customer Service: 0892 02 88 04*

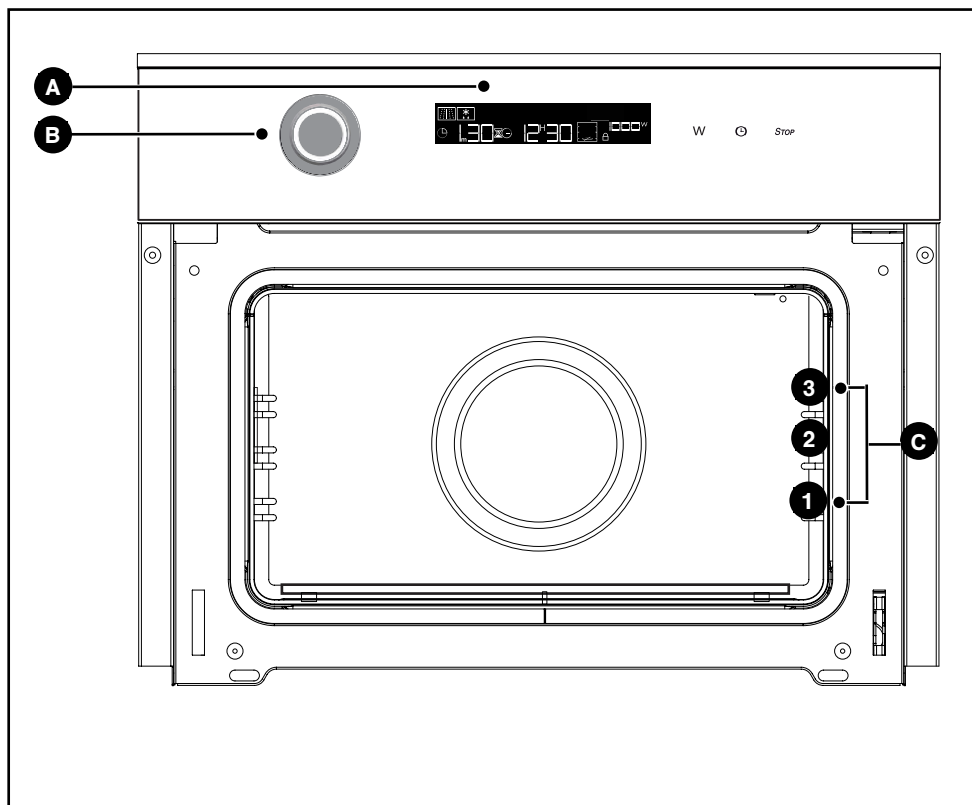


**Warning:**

***Before installing and using your appliance, please read this Installation and Use Guide carefully, which will allow you to quickly familiarise yourself with the appliance's operation.***

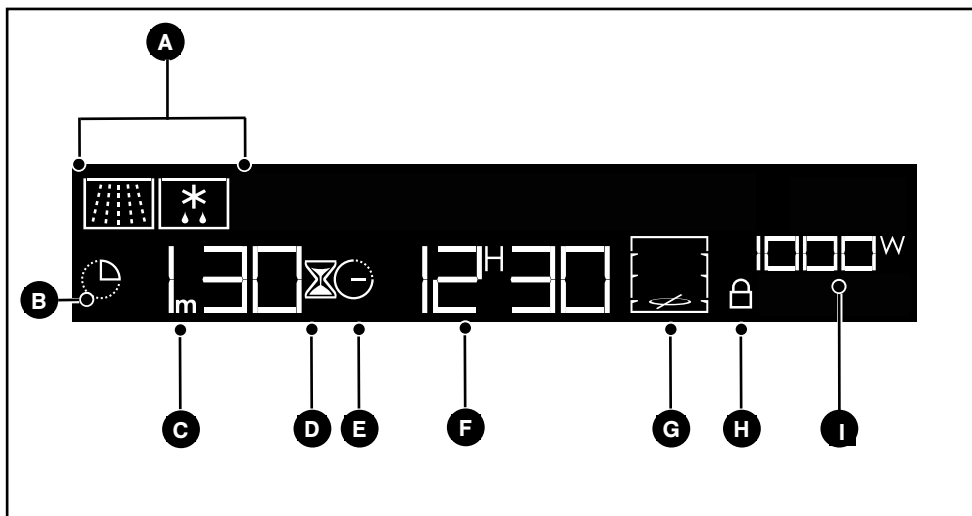
<b>1 / DESCRIPTION OF YOUR APPLIANCE</b>	
• Introduction to your oven _____	4
• Introduction to the programmer _____	5
<b>2 / USING YOUR APPLIANCE</b>	
• Using the programmer	
◦ Resetting the time _____	6
◦ Immediate cooking _____	7
• Programmed cooking	
◦ Immediate start _____	8
◦ Delayed start _____	9
• Using the “minute minder” function _____	10
• Locking the controls _____	11
• Standby mode _____	11
• Adjusting screen contrast _____	12
• Demo mode _____	12
• Starting and stopping the turntable _____	13
• Microwave _____	14
◦ Using the power levels _____	14
◦ Heating on two levels _____	14
◦ Defrosting _____	15
◦ Defrost Guide _____	16
<b>3 / FUNCTION SUITABILITY TESTS _____</b>	<b>17</b>
<b>4 / AFTER-SALES SERVICE</b>	
• Service calls _____	18

- **INTRODUCTION TO YOUR OVEN**

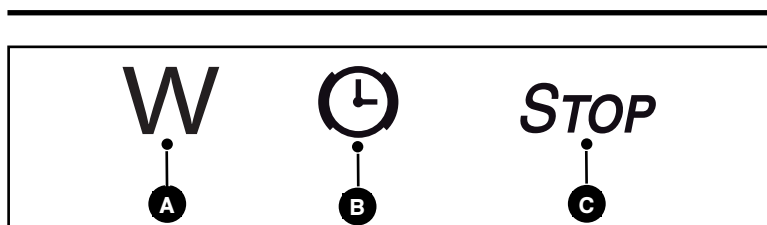


- A** Programmer
- B** Control knob
- C** Wire shelf supports

## • INTRODUCTION TO THE PROGRAMMER



- |   |  |
|---|--|
| <b>A</b> Cooking mode display                 | <b>F</b> Clock display                               |
| <b>B</b> Cooking time symbol                  | <b>G</b> Shelf /Stop turntable symbol                |
| <b>C</b> Cooking time/"minute minder" display | <b>H</b> Keypad locking symbol (child safety device) |
| <b>D</b> "Minute minder" symbol               | <b>I</b> Oven power display                          |
| <b>E</b> End of cooking time symbol           |  |



- |   |
|---|
| <b>A</b> Power setting touch button   |
| <b>B</b> Time, cooking time, end of cooking time and "minute minder" touch button |
| <b>C</b> Stop touch button  |

## • USING THE PROGRAMMER

### •Resetting the time

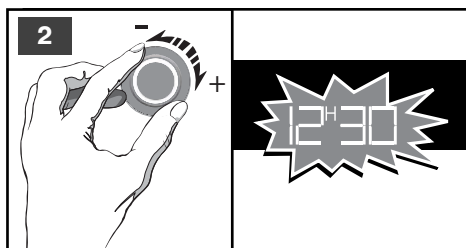
- 1** - When power is switched on

The display flashes 12:00.



- 2** - Set the time using the knob.

Example: 12:30.



- 3** - Press the knob to confirm.

The display stops flashing.



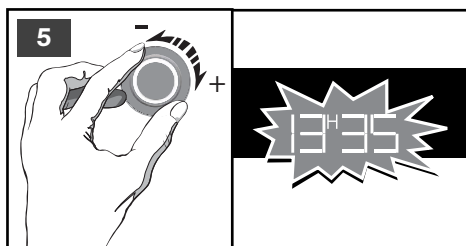
### - To alter the time on the clock

- 4** - Press the ⌚ button for a few seconds until the display flashes and then release it.

A beep indicates that the time may now be set.

- 5** - Adjust the time, using the knob.

Press the knob to confirm.



### Warning


*If the setting is not confirmed, the adjustment will automatically be saved in the appliance's memory after a few seconds.*

## • USING THE PROGRAMMER

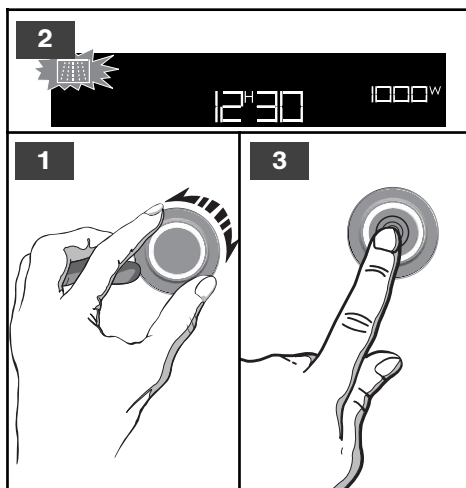
### • Immediate cooking

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

**1** – Use the knob to select the required cooking setting.

**2** – Example:  → Power setting 1000W.

**3** – Confirm by pressing the knob once.




**1** – The cooking time flashes in the display.

**2** – Set the cooking time, using the knob.

**3** – Example: 1mn30s

**4** – Confirm by pressing the knob.  
Cooking starts.

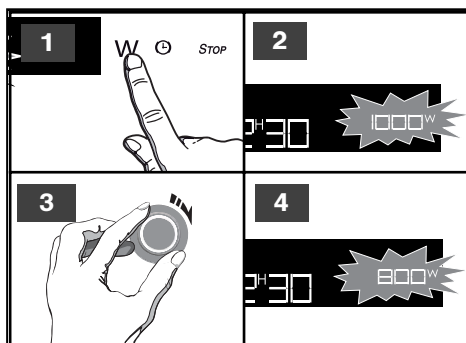
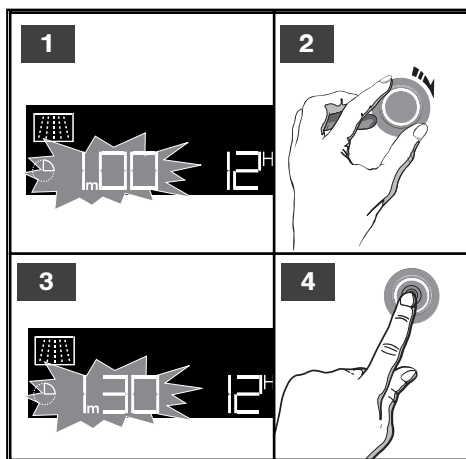
**The power or temperature setting may be changed.**

**1** Press the  touch button until the display flashes and then release it.

**2** – When the (1000W) power setting flashes you may adjust it.

**3** – Set the power, using the knob.

**4** – Example: 800 Watts  
– Confirm by pressing the knob.





To stop cooking, press the **STOP** button for a few seconds.

## • PROGRAMMED COOKING

### - Cooking with immediate start and a set cooking time

- Select the desired cooking mode and adjust the power (see paragraph: "Immediate cooking").

**1** - Press the  button.

**2** - The display flashes   to indicate that a setting may be entered.

**3** - Using the knob, set the cooking time.

**4** - Example: 2 minutes.

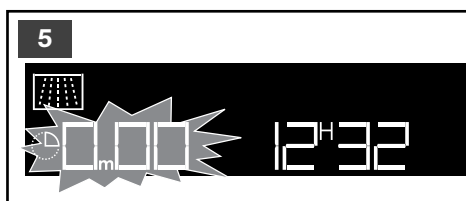
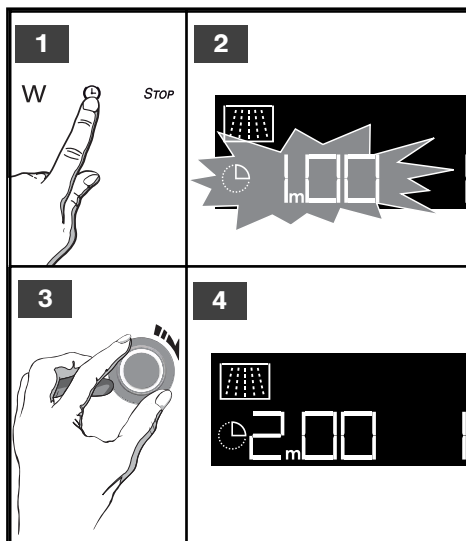
Press the knob to confirm.

**5** - At the end of the (programmed) cooking time:

- the oven stops,

-   flashes,

- a series of beeps are emitted for a few minutes. The beeps can be stopped by pressing any button.



### **Warning**

*All cooking is done with the door closed.*

*After a cooking cycle, the cooling fan continues to run for a time, in order to guarantee optimum oven reliability.*



## • PROGRAMMED COOKING

### *- Cooking with delayed start and selected end of cooking time*

Proceed as for programmed cooking.

**1** - Press the  button until the cooking end time indicator flashes.

**2** - The end of cooking time indicator flashes to indicate that it may now be set.

**3** - Turn the knob to set the end of cooking time.

**4** - Example: end of cooking time 1:30 p.m.

**5** - Press the knob to confirm.

The end of cooking time will automatically be saved in the appliance's memory after a few seconds.

The end of cooking time display stops flashing.

- The display returns to the time of day.

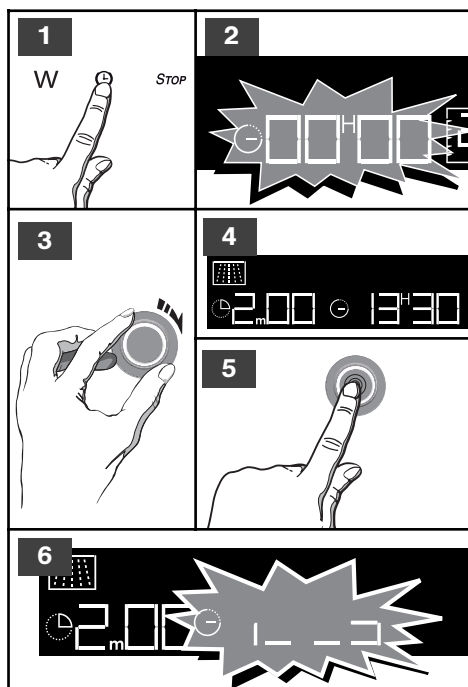
**6** - An animated display indicates that the oven is in delayed cooking mode. The light inside the oven comes on when cooking starts and goes out at the end of cooking.

**Once these 3 steps have been completed, the oven heating start time is delayed so that cooking ends at 13:30.**

At the end of the (programmed) cooking time:

- The oven stops and the cooking time symbol and 0:00 flash.

- A series of beeps are emitted for a few minutes. The beeps can be stopped by pressing any button.




## • USING THE “MINUTE MINDER” FUNCTION

- Your oven's programmer can be used as an independent timer that allows you to count down time without using the oven.

In this case, the “minute minder” display takes priority over the clock display.

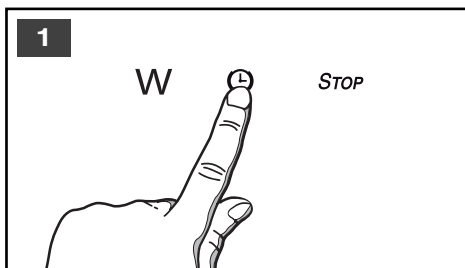
**1** - Press the  touch button three times.

**2** - The “minute minder” symbol  and 0m00s flash.


- Set the time using the knob.

- Press the knob to confirm.

The display stops flashing after a few seconds and the “minute minder” starts to run, counting down the time in seconds. Once the time is up, the minute minder emits a series of beeps to let you know. The beeps can be stopped by pressing any touch button.




### **Warning**

**You can modify or cancel at any time the “minute minder” by pressing the  button and by reducing the time to 0:00.**

## • **LOCKING THE CONTROLS (CHILD SAFETY)**


### **OVEN OFF**

You have the option of preventing access to the oven controls by taking the following steps:

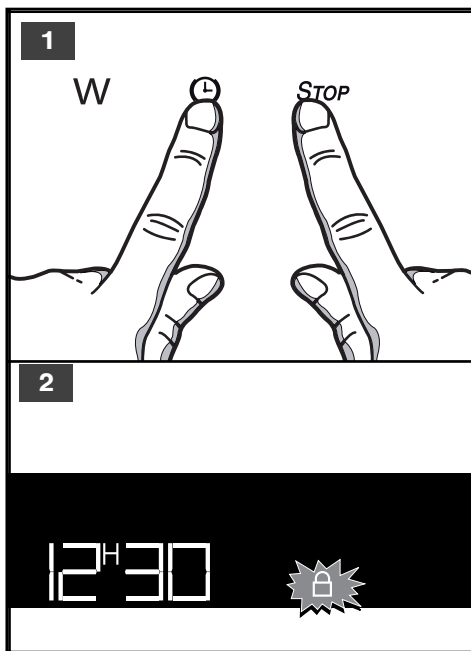
**1** when the oven is off, press the **STOP** and  buttons simultaneously for a few seconds.

**2** A “padlock” will then be displayed in the screen

- Access to the oven controls is blocked.

To unlock them, simultaneously press the **STOP** and  buttons for a few seconds.

The oven controls are once again accessible.



## • **THE “STANDBY MODE” FUNCTION**

- ***Your oven is equipped with a standby function***

- The display shows the time of day.

- After 4 minutes with no action by the user, the oven display switches over to standby mode.

**No key can be activated..**

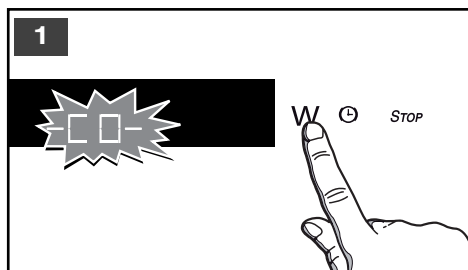
To reactivate the display, use the function selector.

- The oven display is once again operational and you can start cooking again.

## • ADJUSTING THE DISPLAY CONTRAST

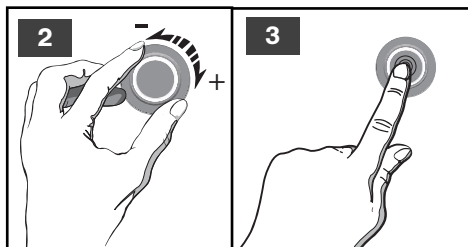
-Set the time to 00:10 (see “Resetting the time” on p.6)

**1** - Press the **W** button until **-□-** is displayed.



**2** - Adjust the contrast, using the knob.

**3** - Press the knob to confirm.



## • DEMO MODE

-Set the time to 00:00 (see “Resetting the time” on p.6)

**1** - Press the **W** ⌚ **STOP** buttons simultaneously for 10 seconds until **DEMO** appears in the display.

- To return to normal mode, set the time to 00:00 and press the **W** ⌚ **STOP** buttons again until **DEMO** disappears from the display.




### **Warning**

*When the oven is in DEMO mode the heating elements are inactive.*


## • STOPPING AND STARTING THE TURNTABLE

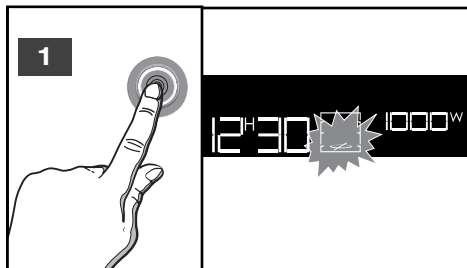
If you think that there is insufficient space for the turntable to rotate freely in the oven, you can stop it before or during the programme.

### 1 **Stopping the turntable**

-To stop the turntable rotating, press and hold the knob. The  (stop) symbol appears in the display.

### • **Restarting the turntable**

- Once again, press and hold the knob until the  symbol disappears from the display.



## • MICROWAVE



### USING THE POWER LEVELS

Power	Use
<b>1000W / 900W</b>	Quickly reheating drinks, water, dishes containing a lot of water. Cooking foods containing a lot of water (soups, sauces, tomatoes, etc.)
<b>800W / 700W</b>	Cooking fresh or frozen vegetables.
<b>600W</b>	Melting chocolate.
<b>500W</b>	Cooking fish and seafood. Heating on 2 levels. Gently simmering dry vegetables. Reheating or cooking delicate egg-based foods.
<b>400W / 300W</b>	Gently simmering dairy products, jams.
<b>200W</b>	Manual defrost. Softening butter and ice cream.
<b>100W</b>	Defrosting cream-based pastries.

**MICROWAVE POWER OUTPUT: 1000W**

## • HEATING ON TWO LEVELS

When using the 500W microwave power function, you can heat two dishes at the same time. In this case, put one plate on the turntable and the other on the shelf on the third level.



Tips:

Cover the plates with special microwave film, a plate cover or another plate placed upside-down on the first:

- To obtain the most even reheating.
- To avoid the food drying out.
- To reduce the reheating time.
- To prevent food spatter in the oven.

The foods keep all their flavour due to the steaming effect.

Type of food	Quantity	Time
Homogeneous foods like mashed potatoes, petits pois, celery, etc.	2 x 200 g plates	4 to 6 min
Heterogeneous foods like cassoulet, bourguignon, ravioli, etc...	2 x 300 g plates	6 to 8 min

## • DEFROSTING



This oven allows you to access two different types of programmes in the defrost mode

- Automatic defrost programme P1 or P2. You simply select the type of programme and enter the weight.

**P1: The automatic defrost mode for meat, poultry and ready-made meals.**

**P2: The automatic defrost mode for bread and pastries.**

## • DEFROST

Using your microwave oven to defrost frozen food will save you a lot of time.

To defrost food, use the **AUTOMATIC DEFROST** function or the **MICROWAVE** function with the power set at **200 W**.

### What you need to know:

Small pieces of meat or fish can be cooked straight after defrosting. Larger pieces such as meat joints or whole fish will still be slightly frozen at the end of the defrost programme.

We recommend that you let the food stand for a period of time at least equal to the defrosting time to ensure an even temperature.

Food covered with ice crystals will take longer to defrost. In this case, you should increase the defrosting time.

### A few tips:

The defrosting time depends on the type of appliance. It also depends on the shape, size, starting temperature and quality of the food.

In most cases, the food must be removed from its packaging. Remember to remove any metal staples from the packaging.

Halfway through defrosting, the pieces of food should be turned over, stirred and separated if they were frozen together.

If you are defrosting large pieces of meat or fish that prevent rotation of the turntable, use the turntable stop function. In this case, turn the food regularly.

Defrost meat or fish by putting it on an upside-down saucer on top of a plate to let the juices run. If they stay in contact with the food, it will overheat.

Never refreeze food before cooking it.

### Defrost programme time:

The defrost programme time is calculated for food frozen at -18°C. This gives you an indication of the time needed for defrosting but the actual time may vary depending on the thickness, shape, size and packaging of the food.

## • DEFROSTING GUIDE

Food	Quantity	Time	Recommendations
Flaky or short crust pastry	400 g	1 - 3 min	Place on absorbent paper and turn over halfway through.

Food	Quantity	Time	Recommendations
Scallops	500 g	5 - 7 min	Place on a plate and mix midway through programme.
Shelled prawns	100 g	1 - 2 min	
Whole pink shrimp	200 g	2 - 4 min	
Prawns (10)	500 g	6 - 8 min	

Food	Quantity	Time
Whole fish/darns/fillets/ steaks	100 g	1 - 2 min
	200 g	3 - 5 min
	400 g	5 - 7 min
	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min
Turkey/Pork/Veal/Beef/Poultry Roasts/slices/cubes/etc.	100 g	1 - 2 min
	200 g	3 - 5 min
	400 g	5 - 7 min
	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min
	1250 g	23 - 25 min
	1500 g	28 - 30 min
	1750 g	34 - 36 min
Cauliflower / broccoli / carrots / mushrooms / diced mixed vegetables / etc...	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min

Food	Quantity	Time
Strawberries	250 g	7 - 9 min
Raspberries/cherries	250 g	6 - 8 min
Gooseberries / blueberries /blackcurrants	250 g	5 - 7 min



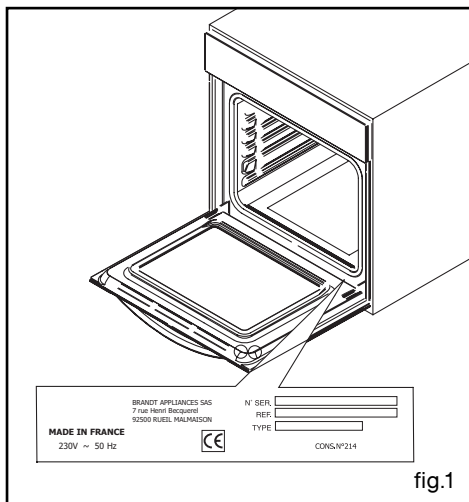
Functional suitability tests in accordance with IEC/EN/NF EN 60705 standards;

The International Electrotechnical Commission, SC.59K, has established a standard for comparative performance tests conducted on various microwave ovens. We recommend the following for this appliance:

Test	Load	Approx. time	Power level selector	Cookware/Tips
Custard (12.3.1)	1000 g 750 g	16 - 18 min 13 - 15 min	500W	Pyrex 227 On the turntable Pyrex 220 On the turntable
Sponge cake (12.3.2)	475 g	6 - 7 min	700W	Pyrex 827 On the turntable
Meatloaf (12.3.3)	900 g	14 min	700W	Pyrex 838 Cover with plastic film On the turntable
Defrosting meat (13.3)	500 g	11 - 12 min	200W	On the turntable
Defrosting raspberries (B.2.1)	250 g	6 - 7 min	200W	On a flat plate On the turntable

## • 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 (Fig.1).



### ORIGINAL PARTS

During maintenance work, request the exclusive use of **certified genuine replacement parts**.



