



User Manual for Your Oven

DOP490*

De Dietrich 

The De Dietrich logo consists of a diamond shape containing a stylized 'D' and 'D' intertwined.

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Throughout the manual,



indicates safety recommendations,

indicates advice and tips

Introduction

Dear Customer,

You have just acquired a DE DIETRICH oven and we would like to thank you.

Our research teams have created a new generation of appliances for you. Their quality, design and technological advances make them exceptional products and reveal our unique know-how.

GB

With modern, refined lines, your new DE DIETRICH oven blends harmoniously into your kitchen and perfectly combines technological expertise, cooking performance and esthetic luxury.

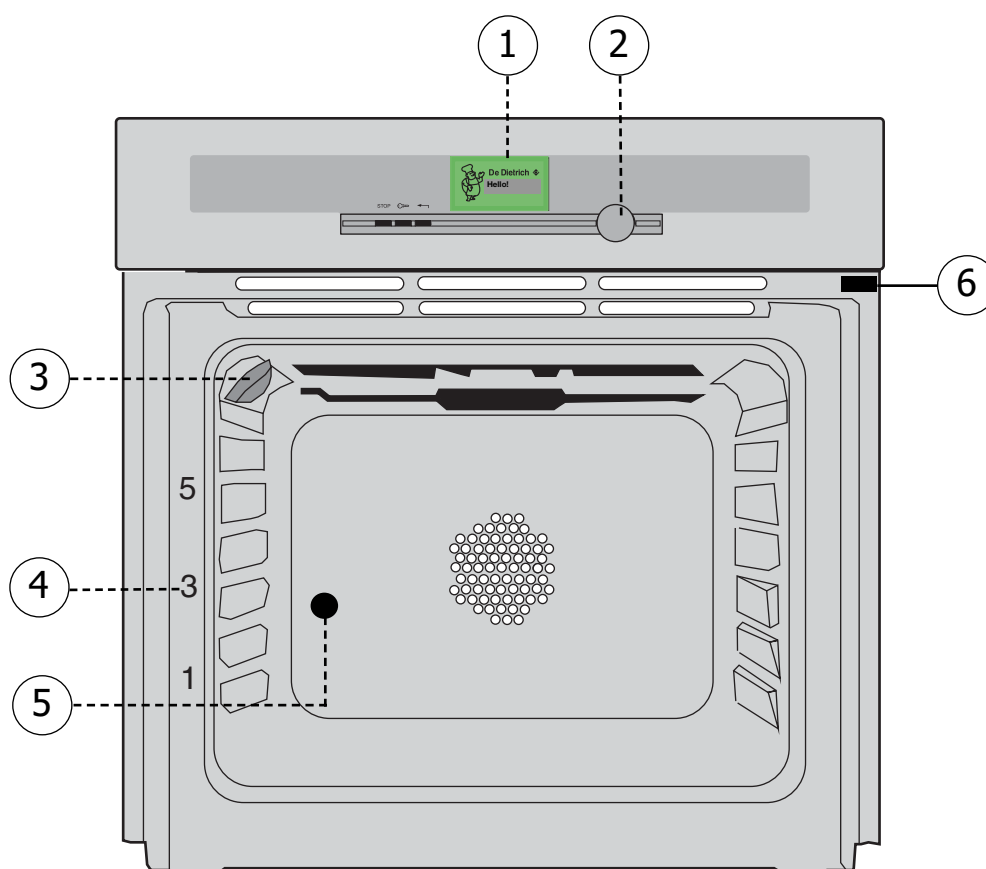
In the line of DE DIETRICH products, you will also find a wide range of hobs, ventilation hoods, dishwashers, microwave ovens and refrigerators, all of which can be built in and all of which can be coordinated with your new DE DIETRICH oven.

Thanks to these "New Items of Value" that serve as guideposts in our everyday lives, DE DIETRICH, the reference of excellence, is truly an invitation to a new art of living.

The DE DIETRICH brand.

What does your oven look like?

DESCRIPTION OF THE APPLIANCE



① Programmer

② Setting button

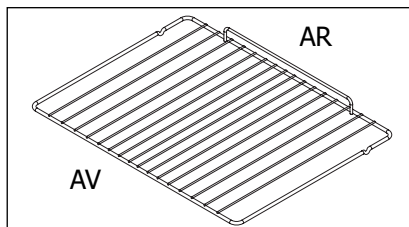
③ Light

④ Shelf support indicator

⑤ Hole for rotisserie

⑥ Contact for open door detector

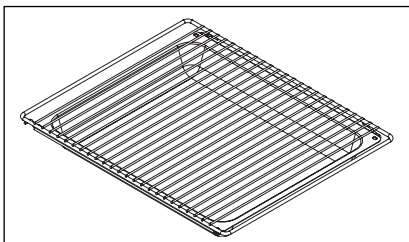
Accessories



Anti-tip safety shelf

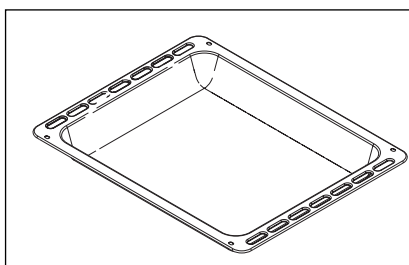
Food can either be placed on the shelf in a dish or cake tin for cooking or browning.

GB



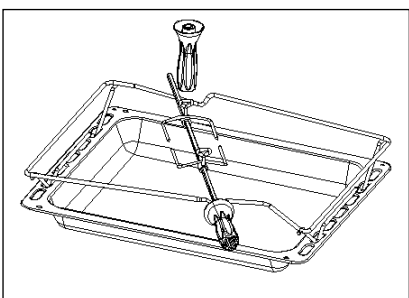
Dish + grid (drip tray)

Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods. Avoid placing roasts or meats directly in the dish because you are certain to have major spattering on the oven walls.



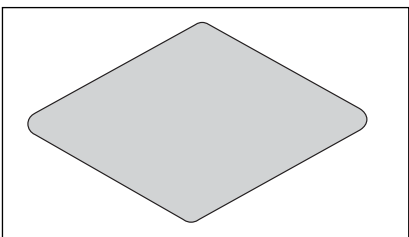
Multi-purpose dish (drip tray)

It is used to collect juices and grease from cooking with the high grill or the pulsed grill. It can be used as a cooking dish when suitable for the size of the item to be cooked (e.g. whole poultry surrounded with vegetables, at moderate temperature). Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods.



Rotisserie

- Position the spit support in the notches of the drip tray dish (see drawing).
- Place the assembly in the oven on the second wire shelf support (from the bottom). After placing the piece of meat to be roasted on the rotisserie, place the spit on the support piece, sliding the whole until the tip of the spit is inside the motor located at the back of the oven. Remove the handle by unscrewing it. After cooking, remove the entire assembly. At the end of the handle, a grip allows you to unscrew the forks.



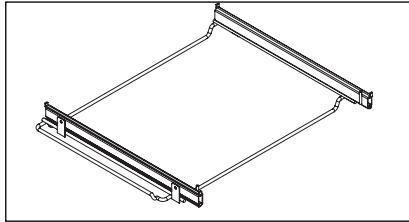
Non-stick baking tray (to be placed on a grid)

Placed on the dish support grid, it can be used for cooking pastries, pies and pizza.

Its non-stick coating ensures easy removal of baked items. Wear oven mitts to protect your hands when removing it from the oven. Let it cool before washing it by hand in the kitchen sink with dish soap. Avoid using scouring sponges.

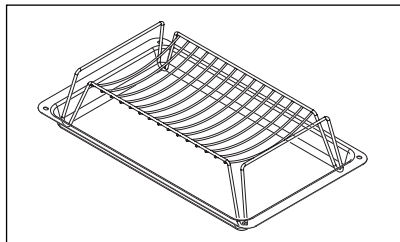
WARNING: Do not cut on it with a knife or a metallic pizza cutter; use plastic or silicone utensils instead.

Do not use the tray at temperatures above 250°C or during the PYROLYSIS mode.



Sliding system

Thanks to this system, you can completely remove your enamelled dish and easily access your preparations while they are cooking.



Pan reserved exclusively for low temperature cooking.

Place meat (except for poultry) directly on the grid with the enamelled dish underneath.
Place yoghurt containers directly in the dish.



Safety Recommendations

Please become familiar with these recommendations before installing and using your oven. This oven was designed for household use only. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

FIRST USE:

Before using your oven for the first time, heat it up while empty with the door closed for approximately 15 minutes using the maximum setting in order to "cure" the appliance. The rock wool that surrounds the oven cavity may initially release a particular odour caused by its composition. Similarly, you may notice the release of some smoke. All of this is normal.

GB

SUBSEQUENT USES:

- Ensure that the door of your oven is completely closed so that the seal can properly do its job.
- Do not let anyone lean against or sit on the oven door when it is open.
- **When using the grill with the door semi-open and during pyrolysis, exposed parts and surfaces may become hot. Keep small children away.**
- When in use, the appliance becomes hot. Be careful not to touch the heating elements located inside the oven.
- After cooking, do not use bare hands to touch the dishes or accessories (grid, rotisserie, drip tray, rotisserie support, etc.); use a potholder or heat-resistant material.
- Do not line your oven with sheets of aluminium. Otherwise, the result could be an accumulation of heat that could have an undesirable effect on cooking and roasting results and could damage the enamel.
- If the appliance has an electrical outlet, it must remain accessible after the appliance has been built in.

The oven must be turned off for all attempts to clean the cavity.

Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue.

FOR AUSTRALIA ONLY (LEGAL INSTRUCTION)

- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended for use by young children or infirm person without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

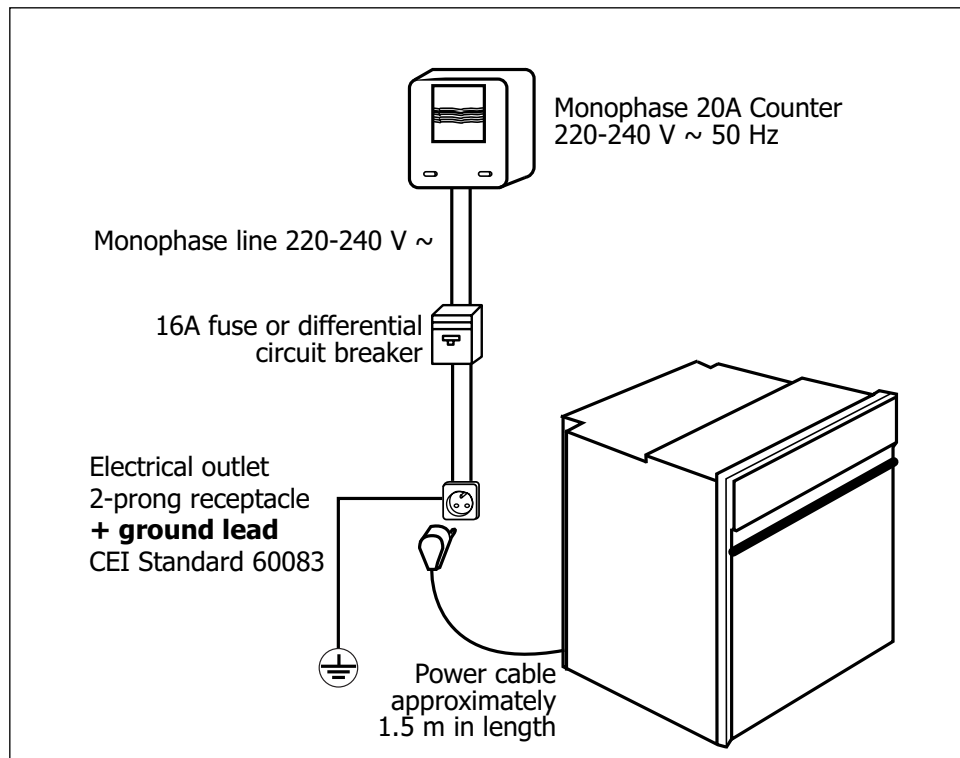
WARNING : Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

WARNING : Accessible parts may become hot when the grill is used. Children should be kept away.

- For service issues, telephone number : 1300
- Do not install the product if you see any damage on it.

How do you install your oven?


ELECTRICAL CONNECTION



Before making the connection, ensure that the wires in your electrical installation have enough cross-sectional area to properly supply electricity to the appliance.

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

The electrical connection should be performed before the appliance is installed in the cabinet.

- The oven must be connected with a power cable (standardised) with three 1.5 mm² conductors (1 ph + 1 N + ground) that must be connected to a monophase 220-240 V network via a CEI 60083 standardised receptacle (1 ph + 1 N + ground lead) or in accordance with installation rules. The safety wire (green-yellow) is connected to the appliance's terminal  and must be connected to the ground lead of the electrical set-up.
- In the case of connections with an electric receptacle, it must remain accessible after installation of the appliance.
- The oven's neutral conductor (blue wire) must be connected to the network's neutral conductor.


How do you install your oven?

CHANGING THE POWER CABLE

- The power cable (H05 RR-F, H05 RN-F or H05 VV-F) must be of sufficient length to be connected to the build-in oven while it sits on the floor in front of the cabinet.

GB

To do this the appliance must be disconnected from the electrical network:

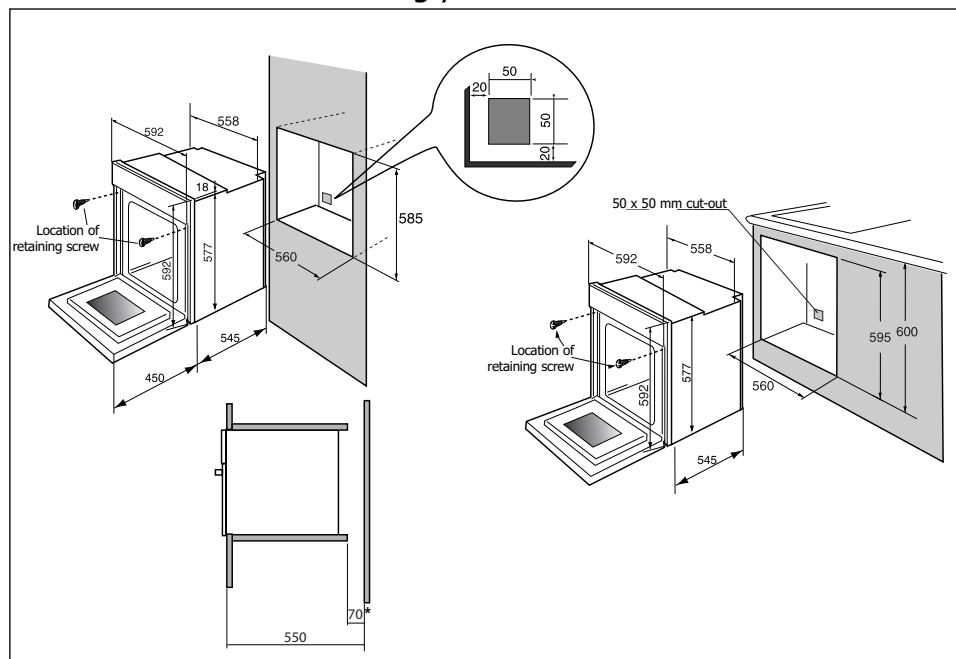
- Open the inspection flap located at the lower right of the back cover by unscrewing the two screws, then pivot the inspection flap.
- Strip 12 mm along each wire of the new power cable.
- Carefully twist together the strands.
- Loosen the screws from the terminal board and remove the power cord to be replaced.
- Introduce the power cable through the side of the cover in the cable clip located to the right of the terminal board.
- Connect the power cord wires in accordance with the written markings on the terminal board.
- All the strands of the electricity wires must be captured under the screws.
- The phase wire on the L terminal.
- The green-yellow coloured ground wire should be connected to the terminal .
- The neutral conductor (blue) on the N terminal.
- Screw down tightly the screws on the terminal board and check the connection by pulling on each wire.
- Attach the cable with the cable clip located to the right of the terminal board.
- Close the inspection flap using the two screws.



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

How do you install your oven?

Useful dimensions for installing your oven



The oven can be installed under a work top or in a column of cabinetry (open* or closed) having the appropriate dimensions for built-in installation (see adjacent diagram).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are respected:

- Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the neighbouring cabinet.
- The material of the built-in cabinetry must be heat resistant (or be covered with such a material).
- For greater stability, attach the oven in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panel (see diagram).

To do this:

- 1) Remove the rubber screw covers to access the mounting holes.
- 2) Drill a Ø 3 mm hole in the cabinet panel to avoid splitting the wood.
- 3) Attach the oven with the two screws.
- 4) Replace the rubber screw covers (they also serve to absorb the shock caused by closing the oven door).

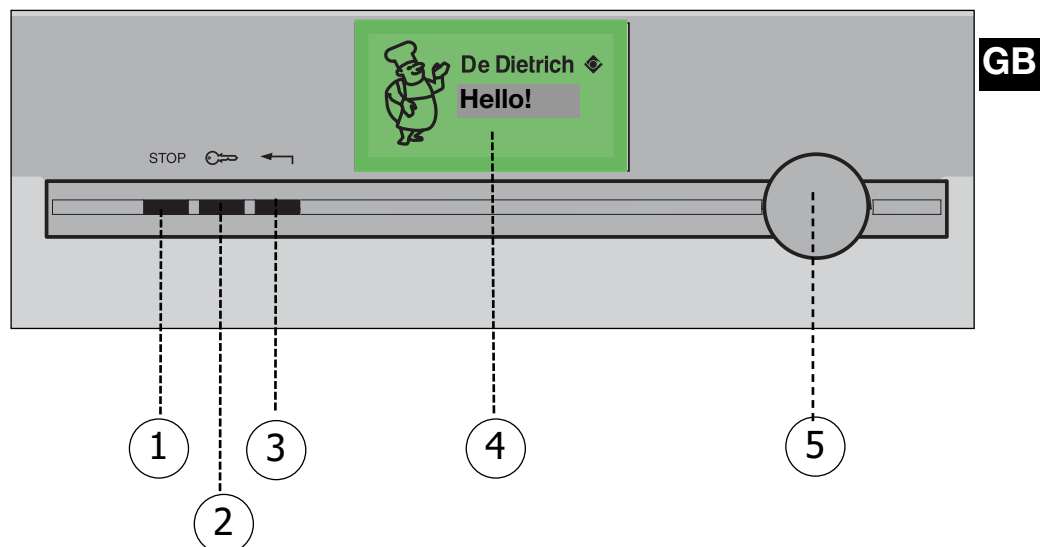
(*) If the cabinet is open, its opening must be 70 mm (maximum).



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

How do you use your oven?

1. Close-up of your programmer



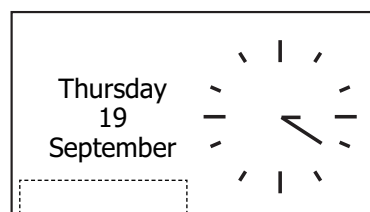
DESCRIPTION OF THE APPLIANCE

- ① Turn off oven or your cooking programme
- ② Control panel lock
- ③ Back to the previous level
- ④ Information display
- ⑤ Selector button

DESCRIPTION OF THE DISPLAY

List of symbols:

- Key
- Pyrolysis
- Programming
- Eolysis
- Locked

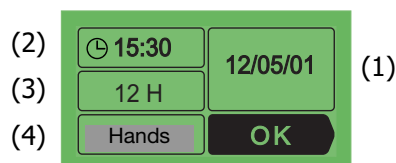


How does your oven work?

2. How do you set the time and date on your oven?

a) When supplied with electricity

The oven automatically displays the following screen. Turn the selector button to the field to be adjusted, press the selector button to enter the desired information, then press again to record the adjustment.

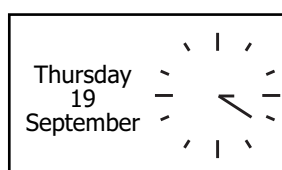


Date display (1).

Time display (2).

Display in 12:00 or 24:00 format (3).

Time display (4) using one of these formats:



Clock with hands

or



Digital display

b) Resetting the date and time

Turn the selector button to the "Settings" field and push the selector button. The "time/date" screen appears. Push again to access the time data screen, then proceed as described for initial programming when the appliance is supplied with power.

How does your oven work?

3. How do you programme a cooking cycle?

This oven allows you to access three different types of programming depending on the amount of knowledge you have about preparing the recipe in question:

a) A recipe for which you know all parameters (you will choose on your own the type of cooking, temperature and cooking time): Choose the **"Chef" function**

GB

b) A recipe for which you need assistance from the oven (you simply choose the type of food from a list and the weight; the oven will take care of choosing the most suitable parameters) temperature, cooking time, type of cooking): Choose the **"Cooking Guide" function**

c) A recipe managed automatically by the oven: from a list of the 12 most popular dishes, you choose the one you wish to cook (temperature, cooking time and type of cooking are defined by the oven): choose the **ICS function (Intelligent Cooking System)**.

4. How do you use the various cooking modes?

a) "Chef" function

The **Chef** function lets you set all the cooking parameters yourself: temperature, type of cooking, cooking time

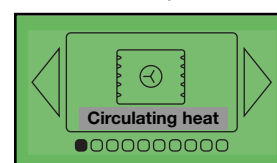
1. Press the selector button. You access the **"Chef" screen**

2. Press again to choose the cooking type from the following list by turning the selector button (to make this selection, refer to the attached cook book):

- **Circulating heat**
- **Combined heat**
- **Traditional Eco**
- **Traditional**
- **Turbo grill**
- **High grill**
- **Medium grill**
- **Low temperature stabilisation**
- **Defrosting**



Example



Enter your selection by pressing the button.

C H E F F U N C T

Symbol Name of cooking mode Description of cooking mode

*



Circulating heat

Cooking controlled by the heating element located at the back of the oven and by the fan.

► Quick temperature increase. Some dishes can be placed in the oven while it is still cold.



Combined heat

Cooking controlled by the upper and lower heating elements and by the fan at the back of the oven.

► Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a bit from the grill.

*



ECO Traditional

Cooking controlled by the upper and lower heating elements with no fan.

► This position allows for energy savings while preserving the quality of the cooking. The ECO position is used for the energy label performance.



Traditional

Cooking controlled by the upper and lower heating elements with no fan.

► Requires preheating before placing the dish in the oven.



Turbo grill

Cooking controlled, alternately, by the upper element and by the fan.

► This mode combines the effects of the fan and the grill; the grill pulses the food with infrared and the air movement generated by the fan attenuates the effect.



High grill

Cooking controlled by the upper element

► The double grill covers the entire grid surface.



Medium grill

Cooking controlled by the upper element.

► As for the simple grill, it is equally effective for smaller quantities.



Hold warm function

Heat dosages from the element at the back of the oven combined with fan.

► Stabilisation at low temperatures.

* Programme(s) used to obtain the results indicated on the energy label in compliance with

IONS GUIDE

Mode	Recommendations	Recomm. Temp.		
GB	<p>Recommended for preserving tenderness in white meats, fish, vegetables</p> <p>For cooking multiple items on up to three levels.</p>	mini	recomm.	maxi
		35	180	235
	<p>Recommended for quiches, potpies and juicy fruit tarts.</p>	mini	recomm.	maxi
		35	205	275
	<p>Note: All cooking is done without preheating.</p> <p>(Sometimes the cooking time may be slightly longer)</p>	mini	recomm.	maxi
		35	200	275
	<p>Recommended for slow, gentle cooking: tender game meat, etc.</p> <p>Sealing red meats</p> <p>To simmer in a covered stew pan dishes that were begun on the hob (coq au vin, stew, etc.)</p>	mini	recomm.	maxi
		35	225°	275
	<p>Recommended for sealing and thoroughly cooking red and white meat.</p> <p>To slowly cook poultry weighing up to 2 kg.</p>	mini	recomm.	maxi
		180	200	230
	<p>Recommended for grilling chops, sausages, toast, prawns</p> <p>placed on the grid.</p>		1 to 4	
	<p>Recommended for letting dough rise for bread, buns, cakes, etc.</p> <p>without exceeding 40°C (plate warming, defrosting).</p>	mini	recomm.	maxi
		35	80	100

with European standard EN 50304 and in accordance with European Directive 2002/40/CE.

How does your oven work?

The oven then asks you to enter the other cooking parameters.

3. Temperature.

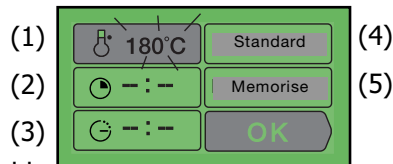
Based on the type of cooking you already selected, the oven will recommend the ideal cooking temperature.

This temperature can be adjusted as follows:

Choose the T° field (1) by turning the button.

Press it: the T° field flashes: select the desired T°

by turning the button. Press to enter. In the grill position (medium or high), select the "grill power" field and use the button to adjust the power to the desired level, then press to enter.



4. & 5. Cooking time and end of cooking time.

You can enter the cooking time for your dish by selecting the ⌚ field.

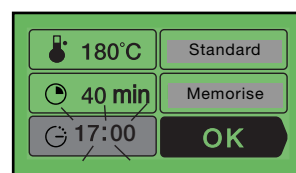
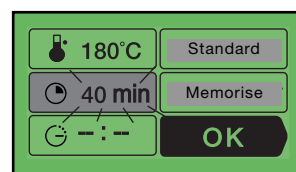
Turn the button then press it so that this field flashes.

Enter the cooking time by turning the button, then enter the time by pressing the button. When you set

the cooking time, the end of cooking time (⌚ field) automatically adjusts. You can change this end of cooking time if you want to delay the programme start. In this case, select the ⌚ field and proceed as described for setting the cooking time. Once you have selected the cooking end time, press the button to enter.

Your oven goes into standby mode (symbol in the display) until cooking begins (cooking end time minus cooking time).

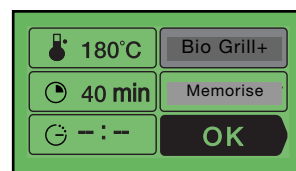
Note: You may opt not to select a cooking time. In this case, leave the cooking time and end of cooking time fields empty and go directly to "OK". Enter to start the cooking programme. To turn the oven off, press the "STOP" touch control (or pressing the "STOP" touch control two times) when you feel the dish has been sufficiently cooked.



6. "Bio Grill+" option

By choosing the "Standard" field and pressing the button, you can access the "Bio Grill+" function. This function lets you finish your cooking programme by browning the dish for the last five minutes of the cooking time. This function is represented by a flashing grill on the screen when it is activated five before the end of cooking.

Note: "Bio Grill+" can be used for all cooking modes except for the grill applications (medium grill, high grill, Turbo Grill), defrosting, low temperature stabilisation and traditional Eco).



How does your oven work?

7. Memorization option

If you would like to memorise the programme you have just defined, access this field and push the button:

The MEMORY function makes it possible to memorise three cooking modes that you have tried with the Chef function. Thus you no longer have to go to the trouble of always entering the same data. With identical dishes and quantities prepared, you will always get the same result.

GB

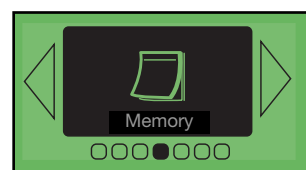
If you would like to memorise the programme you have just defined, access this field and push the button.

The screen then offers a choice between recording the parameters in an empty memory cell or replacing the memorised programme of your choice with the new parameters.

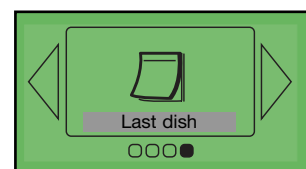
- Upon completion of cooking and before the oven is used again, it is possible to enter into memory the parameters of the last cooking programme. So it is not too late to record the cooking mode used after you have tasted your culinary creation.

How to do it:

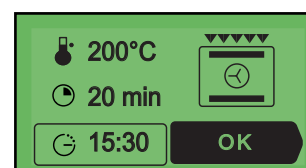
- Select the "Memory" function



- Select "last dish". The screen then displays the last settings related to the most recent cooking programme.



- Press OK to enter these parameters.

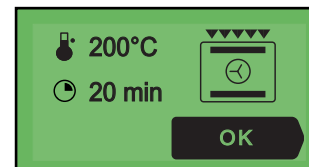


- Select "Memorise".

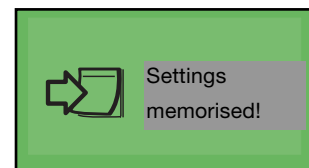
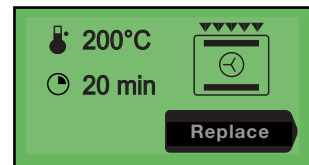


How does your oven work?

- Go to the "Memory" option
- Select the number of the memory cell (1, 2 or 3)
- The screen then indicates:
either an empty memory cell

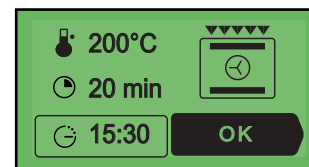


or a memory cell in use



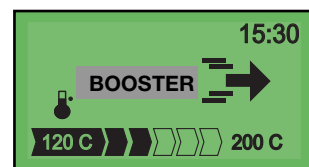
8. Starting a cooking programme

- Press the button to display the memorised parameters, press "OK" to accept and start cooking.



Once you have pressed "OK", your cooking programme starts immediately or goes into standby if you chose to delay the end of cooking time.

When cooking begins, the following screen is displayed, telling you that the oven is in rapid heating mode (Booster). You can monitor the progress of the rising temperature in the oven by watching the shading in the arrow. The current oven temperature is indicated on the left and the recommended temperature is displayed on the right.

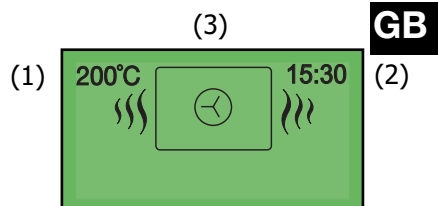


How does your oven work?

Once this temperature has been reached, the oven goes into cooking mode and the following screen is displayed:

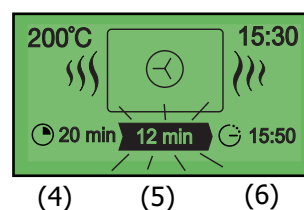
Cooking with no specified duration

- 1) Temperature inside the oven
- 2) Time
- 3) Type of cooking selected (animation)



Cooking with defined duration

- 1) Temperature
- 2) Time
- 3) Type of cooking selected (animation)
- 4) Cooking time
- 5) Cooking time remaining (flashes)
- 6) End of cooking time



AT THE END OF A COOKING PROGRAMME:

Cooking with no specified duration:

Turn off the oven when cooking is complete by pressing on the "STOP" touch control. Confirm the completion of cooking by pressing the button.

Cooking with defined duration:

The oven automatically turns off, beeps for two minutes and tells you that it is ready. Press the selector button to stop the beeps.



The "Chef" hopes you enjoy your meal!



How does your oven work?

b) "Cooking guide" function

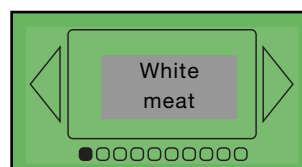
The Cooking Guide function selects for you the appropriate cooking parameters based on the food being prepared and its weight.

1. Press the selector button. Choose "Cooking Guide". Enter by pressing the selector button.



2. The oven then suggests different food categories. Turn the selector button to choose from the suggested food categories:


- White meat
- Red meat
- Fish
- Vegetables
- Cakes
- Pies and quiches




When you have made your selection, enter it by pressing the selector button.

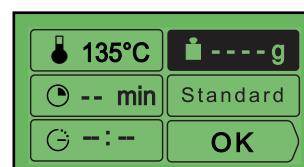
3. Then choose the specific dish you are cooking and enter it by pressing the button.



4. Once the food type has been chosen, the oven asks you to enter its weight ( field) or the type of cooking dish (aluminium, porcelain, etc.) for cakes, quiches, pies and vegetables or the size of the food (buns).

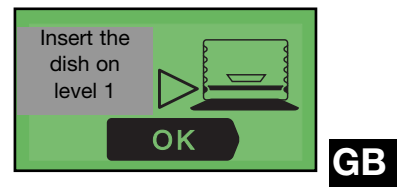
Enter the weight or dish type and the oven will automatically calculate and display the ideal cooking time. If you wish, you can change the end of cooking time by selecting the field () and displaying the new end of cooking time.

Once you have entered by pressing "OK", the oven recommends the shelf support height on which you should place your dish.



How does your oven work?

5. Place your dish in the oven on the recommended shelf support level (from 1 at the bottom to 5 at the top).



6. Enter by pressing the button; the oven begins heating

7. The oven beeps and turns off when the cooking time is over and your screen then indicates that the dish is ready.



Cooking Guide food categories	RECIPE
WHITE MEAT	Duck Turkey leg Pheasant Rabbit Hare - saddle Terrine Goose Guinea fowl Pork - loin Pork - Tenderloin Chicken >1700g Rotisserie Chicken Veal - roast
RED MEAT	Lamb - shoulder Lamb - saddle Lamb - leg Roast beef - medium Roast beef - rare
FISH	Northern pike Sea bream Pollock Salmon Trout Roasted fish Fish terrine
VEGETABLES	Vegetable aspic Potatoes au gratin Lasagne Endives Stuffed peppers Stuffed tomatoes
BAKING	Buns Cake Puff pastry Chocolate cake Yogurt cake Genoese cake/Savoie cake Kouglof Meringue Pound cake Biscuits/cookies
PIES/QUICHES	Short crust Flaky crust Rising crust Quiche Cheese tart Fruit torte Meat pies Soufflé

Additional details for cooking with the Cooking Guide

All the cooking is done WITHOUT preheating the oven.

COOKING PROGRAMME: RED MEAT:

- Lamb - saddle
- Lamb - leg
- Roast beef - medium
- Roast beef - rare

GB

Cooking is done with the TURBO-GRILL element.

You should place the meat on the grid using the grid + drip tray assembly (without a dish). You can turn the meat half-way through cooking.

COOKING PROGRAMME: CAKES/TARTS:

Choosing the type of baking mould:

Aluminium: Coloured anti-stick moulds and flexible silicone moulds are very suitable for moist batters (quiches or fruit tarts).

COOKING PROGRAMME: TERRINES

Place the terrine in a double-boiler configuration (set it in a larger dish that is half-full of boiling water).

REFER TO THE BACK OF THE "COOKING GUIDE" LEAFLET FOR FURTHER RECOMMENDATIONS.

How does your oven work?

c) The "ICS" function

The ICS (Intelligent Cooking System) function will completely simplify cooking for you because the oven will automatically calculate all the cooking parameters (temperature, cooking time, cooking mode) based on the selected dish thanks to its electronic sensors located in the oven that constantly measure the moisture level and temperature variations.

OPERATING THE ICS FUNCTION:

This cooking mode takes place in two phases:

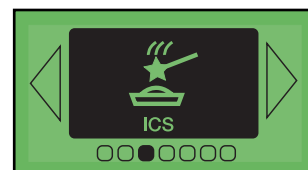
- A data search phase during which the oven begins heating and determines the ideal cooking time. This phase lasts between 5 and 40 minutes depending on the dish.

a. Press the selector button and choose "ICS", then enter.

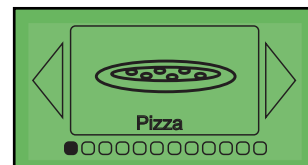
b. The oven suggests a choice of 12 dishes: turn the selector button to see the suggestions.

- **Pizza**
- **Savoury tarts**
- **Roast beef**
- **Pork roast**
- **Chicken**
- **Lamb**
- **Fish**
- **Stuffed vegetables**
- **Pies**
- **Cakes**
- **Soufflés**

(See the guide to different dishes on page 26).



Example: Pizza



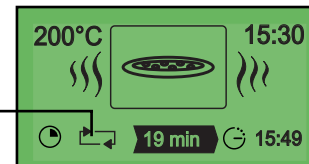
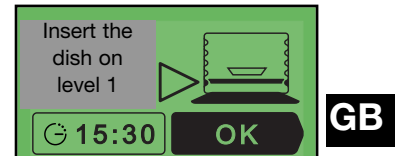
How does your oven work?

- Once you have chosen the dish, enter by pressing the selector button
- Place your dish in the oven on the shelf support level indicated.
- Enter by pressing the button to start cooking.

Note: No preheating is required to use the ICS function. Cooking must ABSOLUTELY begin in a cool oven. You should wait for the oven to cool down completely before beginning a second cooking programme.

IMPORTANT: Do not open the door during this phase or you may disturb the recording of data.

This data search phase is symbolised by rotating arrows.



- A second phase for cooking: The oven has determined the time required and displays it, along with the cooking end time. The remaining cooking time indicated takes into account the cooking time from the first phase. You can now open the door (e.g. to baste a roast).

- The oven beeps and turns off when the cooking time is over and your screen then indicates that the dish is ready.

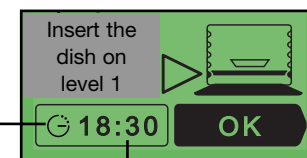


DELAYED START FUNCTION:

To program a delayed start,















select the clock

and change the end of cooking time.



PLEASE NOTE: If you want to programme a subsequent ICS cooking cycle, wait until the oven has cooled completely. However, you can use the Chef function even if the oven is hot.

I C S F U N C T

	Pizza	<ul style="list-style-type: none"> • Fresh store-bought pizza • Ready-to-use pizza dough • Home-made pizza dough • Frozen pizza
	Savoury tarts	<ul style="list-style-type: none"> • Fresh quiches • Frozen quiches • Frozen mini-pastry
	Roast beef	<ul style="list-style-type: none"> • Roast beef (prepared rare) <p> • Place the roast on the grid using the grid + drip tray assembly.</p> <p>You can turn the meat when the rotating arrows have been replaced by a displayed time.</p>
	Pork roast	<ul style="list-style-type: none"> • Pork roasts <ul style="list-style-type: none"> - Loin - Tenderloin
	Chicken	<ul style="list-style-type: none"> • Chickens weighing 1 to 1.7 kg • Duck, guinea fowl, etc.
	Lamb	<ul style="list-style-type: none"> • Leg of lamb weighing 1 to 2.5 kg <p> • Place the leg on the grid using the grid + drip tray assembly.</p> <p>You can turn the meat when the rotating arrows have been replaced by a displayed time.</p>
	Fish	<ul style="list-style-type: none"> • Whole fish (sea bream, pollock, trout, mackerel, etc.) • Roasted fish
	Stuffed vegetables	<ul style="list-style-type: none"> • Stuffed tomatoes, peppers, etc. • Lasagne (fresh or frozen) • Shepherd's pie, brandade, etc.
	Sweet tarts	<ul style="list-style-type: none"> • Fresh tarts • Frozen tarts
	Cakes	<ul style="list-style-type: none"> • Home-style cakes: sweet or savoury loaves, pound cake • Ready-to-mix batters in packets.
	Small biscuits	<ul style="list-style-type: none"> • Small individual pastry: biscuits, wafers, croissants, rolls, raisin breads, toasted sandwiches.
	Soufflé	<ul style="list-style-type: none"> • Use a tall mould with straight edges and a diameter of 21 cm

ION GUIDE

- Place it on the grid for a crispy crust (you can place a sheet of baking paper between the grid and the pizza to protect the oven from cheese drips).
- Place the pizza on the baking tray for a soft crust.

- 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.

GB

- Take the roast out of the refrigerator at least one hour before starting the cooking programme:
- You will get a rare roast beef. If you prefer meat well-done, opt for a traditional cooking function.
- Trim as much fat as possible: it causes smoke.
- At the end of cooking, allow the meat to sit for 7 to 10 minutes wrapped in a sheet of aluminium foil before carving.

- Take the roast out of the refrigerator at least one hour before starting the cooking programme: the colder the meat is going into the oven, the colder it will be at the end of cooking.
- Use an earthenware dish. Add one to two tablespoons of water.
- At the end of cooking, allow the meat to sit for 7 to 10 minutes wrapped in a sheet of aluminium foil before carving. Add salt when cooking is finished.

- Rotisserie cooking: Do not forget to place the drip tray on the first shelf support to catch drippings.
- Cooking in a dish: Opt for earthenware dishes to avoid splattering.
- Pierce the skin of poultry to avoid splattering.

- Take the roast out of the refrigerator at least one hour before starting the cooking programme:
- Select a leg of lamb that is round and plump rather than long and lean
- Wrap the lamb in aluminium and let it sit after cooking.

- Please use this function only for whole fish cooked with herbs and white wine. (grilled fish or papillote preparations require that the oven be preheated).

- Properly adjust the dimensions of the dish to the quantity of food to be cooked to avoid juices spilling over.

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

- Cakes baked in a loaf pan, cake pan or other dish... and always placed on the grid. It is possible to place two cake moulds side by side.

- Small individual cakes made on a pastry tray and placed on the grid.
- ⚠ cream puff pastry must be cooked on "CAKES" to achieve good results.

- Butter the mould and do not touch the inside with your fingers or the soufflé will not rise.

How does your oven work?

Tips and hints

Pizza

To prevent cheese or tomato sauce from dripping in the oven, you can place a piece of baking paper between the grid and the pizza.

Pies / Quiches:

Avoid glass and porcelain dishes: because they are too thick, they extend the cooking time and the bottom of the crust is not crispy. With fruit, the bottom of the tart risks becoming 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.

Fish:

When buying, the odour should be pleasant and not too "fishy". The body should be firm and rigid and the scales should be firmly stuck to the skin; the eye should be bright and rounded and gills will appear shiny and moist.

Beef / Pork / Lamb

It is **imperative that you remove** all meat from the refrigerator well before cooking it: 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. Use spatulas to turn the meat: if you pierce the meat the blood drips out. Always let meat sit after cooking for 5 to 15 minutes: wrap it in a sheet of aluminium and place it just inside a warm oven. This allows the blood drawn toward the outside during cooking to return to the heart and moisten the roast.

Use earthenware roasting dishes: glass promotes grease splattering. Do not cook in the enamelled drip tray.

Avoid sticking garlic cloves into the leg of lamb, or else it will 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 piping hot in a gravy boat.

How does your oven work?

Some ICS recipes

Pizza

Base: 1 pizza crust

GB

*vegetable topping: 6 tablespoons tomato sauce + 100 g diced zucchini + 50 g diced bell peppers + 50 g sliced eggplant + 2 small sliced tomatoes + 50 g shredded gruyere + oregano + salt + pepper.

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

*sausage and fromage blanc topping: 200 g drained farm cheese spread on the crust + 4 sausages, sliced + 150 g ham, slivered + 5 olives + 50 g shredded gruyere + oregano + salt + pepper.

Quiches:

Base: 1 aluminium mould, diameter 27 to 30 cm

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

Various fillings:

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

Roast beef

PARSLEY-SAUTERNES SAUCE WITH ROQUEFORT:

Cook two tablespoons of snipped shallots in butter until translucent. Add 10 cl Sauternes, let it evaporate. Add 100 g Roquefort, let it melt slowly. Add 20 cl liquid cream, salt, pepper. Bring to a boil.

Pork roast

Pork with prunes

Ask the butcher to carve a hole through the length of the roast. Stuff 20 prunes inside. Serve sliced with its juices or cold with an endive salad.

How does your oven work?

Some ICS recipes

Chicken

Stuff it with a generous bouquet of fresh tarragon or rub it with a blend of six crushed garlic cloves with a pinch of coarse salt and a few peppercorns.

Lamb with Anchovy Sauce:

Puree 100 g black olives with 50 g capers and 3 anchovies, 1/2 garlic clove and 10 cl olive oil. Add 10 cl crème fraîche. Serve with sliced leg of lamb.

Fish

Black sea bream with dry cider: 1 black sea bream weighing 1.5 kg.
500 g button mushrooms.
2 sour apples.
2 shallots.
2 tablespoons heavy cream.
100 g butter.
1/2 litre cider. Salt, pepper.

Gut and scale the fish. Place it in a buttered dish on the finely minced shallots and sliced mushrooms. Add the cider, salt and pepper and a few dollops of butter. Place in the oven. Cut the unpeeled apples into quarters and simmer them in the butter. When cooking is complete, transfer the fish to a warm dish, strain the juice and deglaze the dish with the cream. Add the cream to the juice, serve with apples and mushrooms.

Stuffed vegetables

Leftovers from pot roast, leg of lamb, pork roasts, and roasted poultry can be finely chopped for an excellent base.

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.

How does your oven work?

Some ICS recipes

Pound cake with citrus fruits

Caramel icing: 20 lumps of sugar (200 g)

Cake: 4 eggs

200 g granulated sugar

200 g flour

200 g good butter

2 teaspoons yeast

Fruits: 1 small can of citrus fruits in syrup.

Drain the fruit. Prepare a caramel icing. When the colour starts to change, pour it in a layer cake pan; tilt the pan so that the caramel spreads across the bottom. Let cool. In the bowl of an electric blender, mix the softened butter with the sugar. Add the whole eggs one at a time, then the sifted flour. Finish with the yeast. Place the citrus sections in a flower pattern on the caramel icing. Pour in the batter. Place in the oven on the "CAKES" setting. Unmould in a pretty dish and serve cold.

Other fruits can be used, such as apples, pears or apricots.

Individual chocolate cakes

12 individual aluminium ramekins

60 g butter

200 g bitter chocolate (more than 50% cocoa)

100 g powdered sugar

4 eggs

1 package baking powder

70 g sifted flour.

Melt the chocolate with the butter over very low heat. Work the egg yolks into the sugar until the mixture becomes smooth. Add the flour, melted chocolate with butter and finish with the baking powder. Beat the egg whites into stiff peaks and gently fold them into the mixture. Lightly butter and flour the aluminium ramekins and pour the batter into them (without dripping any on the edges). Place the ramekins on the baking tray and choose the "BISCUITS" mode. Unmould and let cool on a grid. Serve with vanilla crème anglaise or coconut ice cream.

Soufflés

Béchamel sauce base: 1/2 litre milk

60 g flour

100 g butter

4 egg yolks + whites beaten into stiff peaks


salt, pepper, nutmeg.

Depending on the type of soufflé, you will add 150 g shredded gruyere or 1 kg cooked, chopped spinach or 1 kg cooked, chopped cauliflower or 150 g shredded leftover cooked fish or 150 g chopped ham.

GB

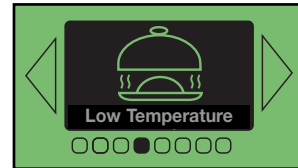
How does your oven work?

d) "Low temperature" function

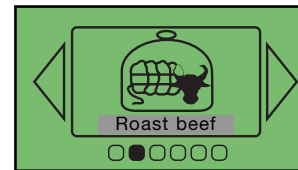
1. Press the selector button. You access the " " screen

2. Press again to choose the cooking type from the following list by turning the selector button (to make this selection, refer to the included cook book):

- Roast veal
- Roast beef
- Pork roast
- Leg of lamb
- Poultry
- Yoghurt



Example: Roast beef

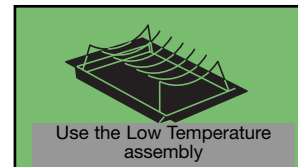


Enter your selection by pressing the button.

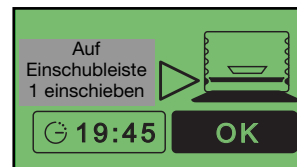
The following are now displayed:

- Low temperature assembly

- | | |
|--------------------|------------------------|
| Veal | -> special dish |
| Beef | -> special dish |
| Pork | -> special dish |
| Leg of lamb | -> special dish |
| Poultry | -> rotisserie |
| Yoghurt | -> tray |



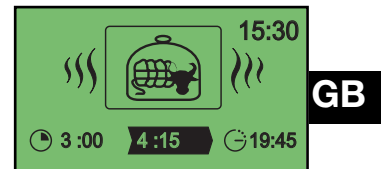
- Recommended shelf support level



How does your oven work?

- Cooking time (non-adjustable)

Veal	-> 4:30
Beef	-> 3:00
Pork	-> 4:30
Leg of lamb	-> 3:00
Poultry	-> 6:00
Yogurt	-> 3:00



- End of cooking time.

You can adjust it by turning the selector button until the desired time is displayed.

- **Enter** the time by pressing the button.

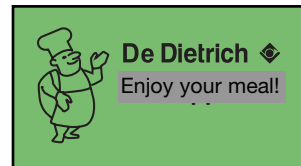
The oven automatically turns off, beeps for two minutes and tells you that it is ready. Press the selector button to stop the beeps.



For meats, there is automatic low temperature stabilisation (duration: one hour)

For yoghurts, there is a "rapid cooling down" phase (duration: one hour). The light and animation stop during this phase.

The "Chef" hopes you enjoy your meal!



How does your oven work?

5. Access to the various oven settings

Press the selector button and turn it until you reach the "Settings" screen

Enter by pressing the selector button again. You will access the following settings:

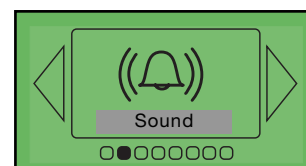
- **Time/Date** (see p. 11)
- **Sound**
- **Display**
- **Eolysis**
- **Consumption**
- **Language**
- **De Dietrich services**



a) Adjusting the sound emitted when the touch controls are used:

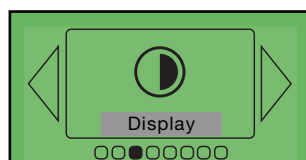
If you wish, you can mute the beeps emitted each time you enter (by pressing the selector button).

To do this, go to this option and select "Beep on" (active) or "Beep off" (silent). Enter by pressing "OK".



b) Adjusting the screen contrast and setting standby mode:

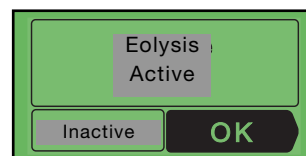
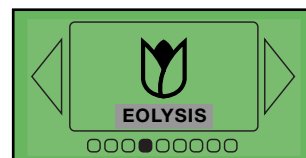
Select this field to put the display on standby (energy savings) when it is not in use and to adjust the contrast of the display screen. Turn the selector button to the right to increase contrast or to the left to reduce contrast.



c) Adjusting eolysis

You can activate or deactivate the Eolysis function (grease and odour filtration during cooking). For example, when preparing pastry, deactivating Eolysis lets you release the cooking aroma into the room.

The symbol appears in the display to indicate that the "Eolysis" function is active.



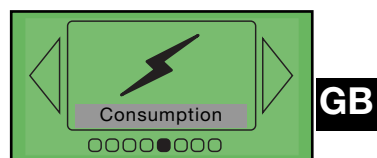
How does your oven work?

d) Adjusting electricity consumption:

By accessing this screen, you will be able to view the energy consumption of your oven since the last time it was reset to zero.

If you have an energy bill arrangement with off-peak hours, you can consult the corresponding time periods and obtain detailed information about your consumption during peak and off-peak hours.

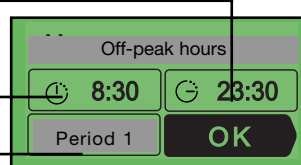
To enter or modify this data, hit "OK" then enter the times for peak and off-peak hours.



End time for "off-peak hours"

Start time for "off-peak hours"

You can enter up to three different periods



If you entered off-peak hours, whenever you program a pyrolysis cycle your oven will automatically suggest that you schedule the cycle to begin cleaning during the next off-peak period.



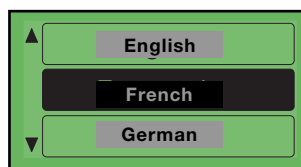
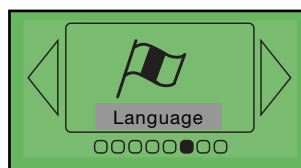
If you want to program an immediate pyrolysis cycle, you will have to cancel the programmed off-peak hours.

e) Changing the language:

By choosing the screen, you can select the language used to communicate with your oven.

7 languages are available:

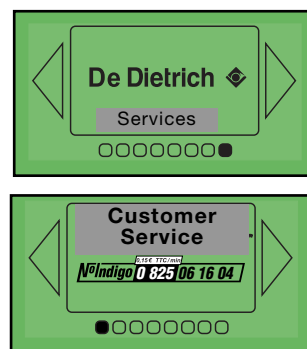
- French
- English
- German
- Dutch
- Danish
- Spanish
- Portuguese



How does your oven work?

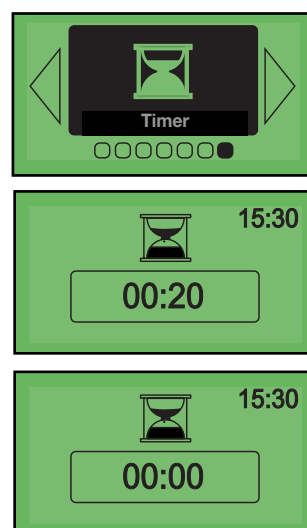
f) De Dietrich services

This option lets you obtain contact information for the Customer Service and After Sales Service departments.



6. Timer function

This option lets you use the timer function. This function is accessible as long as the oven is not in pyrolysis mode.



Enter the desired time

The timer counts down the time as soon as it has been entered by pressing the selector button.

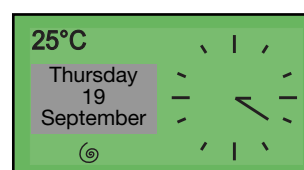
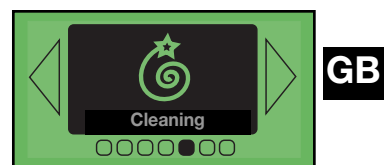
How do you clean the cavity of your oven?

1. Cleaning function

This oven is equipped with a pyrolysis 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. The smoke and odours released are destroyed by catalysis. Pyrolysis is not necessary after each cooking cycle, but simply when the level of dirtiness warrants it, which your oven indicates on the control panel home screen.

As a safety measure, the cleaning operation only begins after the door has automatically locked. Once the temperature inside the oven exceeds cooking temperatures, it is impossible to unlock the door.



2. In what situations should pyrolysis be used?

Your oven displays the  symbol in the home screen.

Your oven is equipped with a dirtiness detection system that you can view under the "Cleaning" option. When this level becomes high, an automatic reminder will be displayed on the screen of your oven.

If your oven emits smoke during preheating or releases large volumes of smoke during cooking.

If your oven releases an unpleasant odour when cooled after various cooking applications (lamb, fish, barbecue, etc.).

RELATIVELY CLEAN COOKING APPLICATIONS	Biscuits, vegetables, pastry, quiches, soufflés	Splatter-free cooking Pyrolysis is not warranted
DIRTY COOKING APPLICATIONS	Meats, fish, (in a dish) stuffed vegetables	Pyrolysis is warranted after three cooking cycles
VERY DIRTY COOKING APPLICATIONS	Large cuts of meat on the spit	Pyrolysis can be performed after one cooking application of this kind if there is a lot of splattering



You should not wait until the oven is coated in grease to initiate a cleaning cycle.

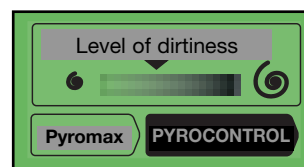
How do you clean the cavity of your oven?

3. How do you program a pyrolysis cycle?

Remove the grids and trays from the oven and clean any major spill residue.

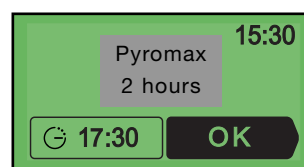
Select "Cleaning" from the main menu. Your oven indicates the dirtiness of the cavity and suggests two cleaning modes: **Pyromax** and **Pyrocontrol**.

Choose the appropriate setting:



a) Pyromax

· Pyromax is a pyrolysis system with a pre-set duration: it lasts two hours and allows for thorough, intensive cleaning of the oven cavity.



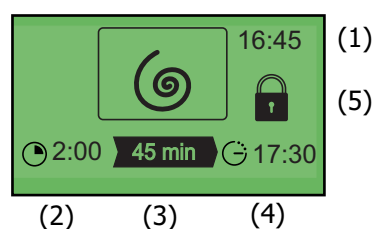
To delay the start time, select the end time and change it by entering the desired end time for the pyrolysis cycle.

Note: If you entered the information on off-peak hours and peak hours (see Settings function), your oven recommends a cleaning cycle during off-peak hours to save energy. However, you can change this recommendation by changing the end of pyrolysis time and starting the cleaning cycle immediately if you choose.

Enter by pressing "OK"

The cleaning cycle begins. Your screen indicates:

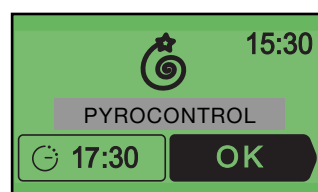
- Time (1)
- Total duration (2)
- Time remaining (3)
- Pyrolysis cycle end time (4)
- Locked door (5)



b) Pyrocontrol

· PYROCONTROL is a system that lets the oven automatically calculate the cleaning time depending on the amount of dirtiness, which makes it possible to save energy by adjusting the pyrolysis time to actual need. If you wish to delay the start time, select the end time and change it by entering the desired end time for the pyrolysis cycle.

Enter by pressing "OK".

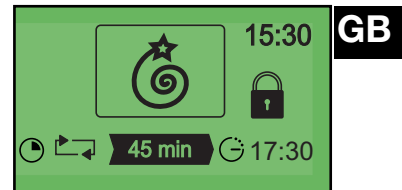


How do you clean the cavity of your oven?

At the beginning of the cycle, the oven calculates the pyrolysis time based on the level of dirtiness. This step lasts a few minutes and is represented by rotating arrow on the screen (1).

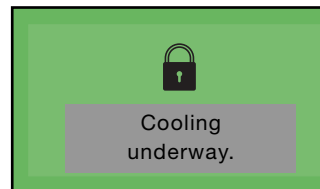
The screen indicates:

- Rotating arrows (1)
- Time remaining (2)
- Planned pyrolysis cycle end time (3)
- Time (4)
- Locked door (5)

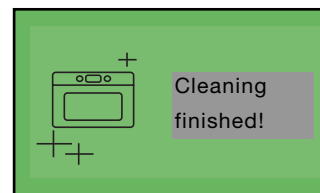


c) End of pyrolysis

Your oven informs you that the pyrolysis cleaning cycle is complete




Once the door has been unlocked, your oven informs you that the cleaning cycle is finished.

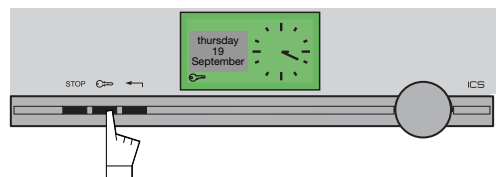


Simply remove the ash residue in the cavity with a damp sponge.

4. Control panel locking (child safety device)

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

When the oven is off, hold down the  touch control for a few seconds; a "key" will then be displayed on the screen -> access to the oven controls is now blocked.



To unlock it, press any touch control, select the "Unlock" field and enter by pressing the selector button.

The oven controls are once again accessible.

 **You cannot lock the oven if you have programmed a cooking cycle.**

How do you change the bulb?

- The bulb is located on the ceiling of your oven's cavity.

⚠ Disconnect your oven before performing any task on the bulb to avoid the risk of electric shock and, if necessary, let the appliance cool down.

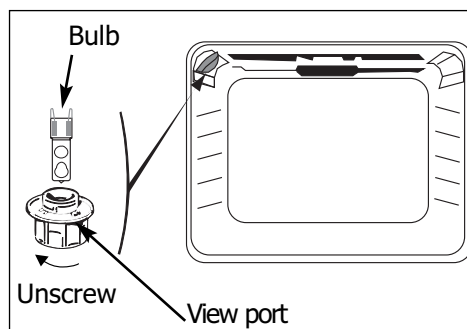
a) Unscrew the view port (see adjacent diagram).

b) Remove the bulb.

Halogen bulb specifications:


- 25 W
- 220-240 V
- 300°C
- G9

c) Replace the bulb then reposition the view port and reconnect your oven.



What do you do in case of operating malfunctions?

If you have a doubt about the functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

You notice that...	Possible causes	What should you do?
The oven is not heating.	<ul style="list-style-type: none"> • The oven is not connected. • The fuse in your electrical set-up is not working. • The selected temperature is too low. 	<ul style="list-style-type: none"> - Connect the oven. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature.
The temperature indicator is flashing.	<ul style="list-style-type: none"> • Problem with the door's locking mechanism. 	<ul style="list-style-type: none"> - Call the After-Sales Service Department.
The oven light is not working.	<ul style="list-style-type: none"> • The light is out of order. • The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> - Replace the light. - Connect the oven or replace the fuse.
The pyrolysis cleaning cycle does not begin.	<ul style="list-style-type: none"> • The door is not properly closed. • The locking system is defective. 	<ul style="list-style-type: none"> - Verify that the door is locked. - Call the After-Sales Service Department.
Your oven starts beeping.	<ul style="list-style-type: none"> • During cooking. • At the end of a cooking programme. 	<ul style="list-style-type: none"> - The recommended temperature of your choice has been reached. - Your programmed cooking cycle is finished.
Your oven displays 	<ul style="list-style-type: none"> • When the touch controls are pressed. • Controls are locked for child safety. 	<ul style="list-style-type: none"> - Working normally. - To eliminate it, press the selector button and select "Unlock".