

De Dietrich

Oven



Product Highlights

CHEF mode Exclusive: In Chef Mode, the oven automatically manages all cooking settings (temperature, mode and cooking time). Select the type of dish, put it in the oven at the recommended level and enjoy it when it is done. That's it!

Low Temperature cooking This exclusive function cooks meat, poultry and fish evenly, evenly and gently below 100°. This perfectly controlled cooking process produces dishes of incomparable tenderness.

Telescopic rails Convenient to use and safe, it lets you remove and insert dishes in the oven without burning yourself thanks to the rail extension.

GENERAL	
Brand	DE DIETRICH
Commercial code	DOP8360G
EAN code	3660767976818
Availability of spare parts (years)	20

Ref.: DOP8360G

FEATURES

Colour	Grey
Other available colours	Black;black & stainless steel;White
Energy efficiency class	A+
Conventional energy consumption (kWh)	0,70
Forced convection energy consumption (kWh)	1.10
Construction type	Built-in
Cooking mode	Multi-function +
Type of cleaning	Pyrolytic
Number of cavities	1
Energy type	Electric
Type of oven	1 cavity

CONTROL PANEL

Control panel colour	Grey gloss
Start and end of cooking time	
Material of the control panel	Stainless steel+glass
Programmer name	
Number of knobs	1
Type of function excluding programmer	Cooking Function

DOOR

Colour of the door	Grey
Door equipment	Cold door
Door Material	Stainless steel+glass
Number of glass panels on door	4
Door opening	Drop-down Soft close

CAVITY 1

Dimensions of the cavity HxWxD (mm)	382X474X405
Name of the cavity	
Removable catalytic liners	00
Temperature control	Electronic
Smoke filtration system	
Cavity capacity (L)	73

LIGHTING

Door opening light	Yes
Number of lights	1
Light position	Front;Lateral;Left
Type of light	Halogen

ACCESSORIES

Accessories supplied	
Number of grids	4
Number of trays	
Telescopic racks	Sliding system partial
Type of spit	No
Type of grids	2 flat safety grids;2 half-grids
Type of plates and trays	1 dish 45 mm

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CONSUMPTION VALUES	
Energy consumption in conventional mode for gas oven (MJ)	
Energy consumption in conventional mode for gas oven (MJ)	
Energy consumption to maintain for 1h at 200°C (kWh)	0.45
Energy consumption for pre-heating (kWh)	0.36
Energy consumption for pyrolysis 80 min (kWh)	2.6
Energy Efficiency Index (EEI) (kWh)	81,4
Pre-heating time (min)	7

SAFETY	
Other safety devices	<FR value not found>
Approval certificates	CB/EEC

COOKING FUNCTIONS OF THE OVEN	
Cooking programme 1	Fan assisted heat
Cooking programme 2	Combined Heat
Cooking programme 3	Half grill + Turn spit
Cooking programme 4	Eco
Cooking programme 5	Fanned Grill
Cooking programme 6	Bottom + Fan
Cooking programme 7	Variable grill
Cooking programme 8	Full grill
Cooking programme 9	Defrosting
Cooking programme 10	Bread
Cooking programme 11	Drying
Cooking programme 12	Low Temperature Cooking 10 recipes
Cooking programme 13	Culinary Guide 35 recipes
Cooking programme 14	ICS 6 recipes
Cooking programme 15	PyroMax
Cooking programme 16	Pyrolysis Eco
Cooking programme 17	Pyrolysis

HEATING ELEMENTS	
Circular heating element (W)	2000
Vault element (W)	00
Single grill (W)	2100
Gas grill (W)	00
Bottom element power (W)	1200
Gas bottom element (W)	00

OTHER ENERGIES	
Alternative gas type	00
Type of gas by default	00
Max. gas power (kW)	
Gas connection	00

CONNECTIONS	
Frequency (Hz)	50/60
Fuse (A)	16
Length of power supply cord (cm)	115
Max. electrical power in kW	3.385
Voltage (V)	220-240
Plug type	Without plug

DIMENSIONS	
Built-in dimensions HxWxD (mm)	585X560X550
Dimensions of the packed product HxWxD (mm)	670X640X660
Dimensions of the unboxed product HxWxD (mm)	592X592X609
Gross weight (kg)	40.4
Net weight (kg)	39.1