

EN USER GUIDE

OVEN

EN

DEAR CUSTOMER, CUSTOMER,

Discovering a De Dietrich product means experiencing the range of unique emotions. The attraction is immediate, from the moment you set eyes on the product. The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others.

Next, comes the irresistible urge to touch it.

De Dietrich design makes extensive use of robust and prestigious materials, where the accent is placed firmly upon authenticity.

By combining state-of-the-art technology with top quality materials, De Dietrich produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food. We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.



The label "Origine France Garantie" assures the consumer the traceability of a product by giving a clear and objective indication of the source. The DE DIETRICH brand is proud to affix this label on products from our French factories based in Orléans and Vendôme.

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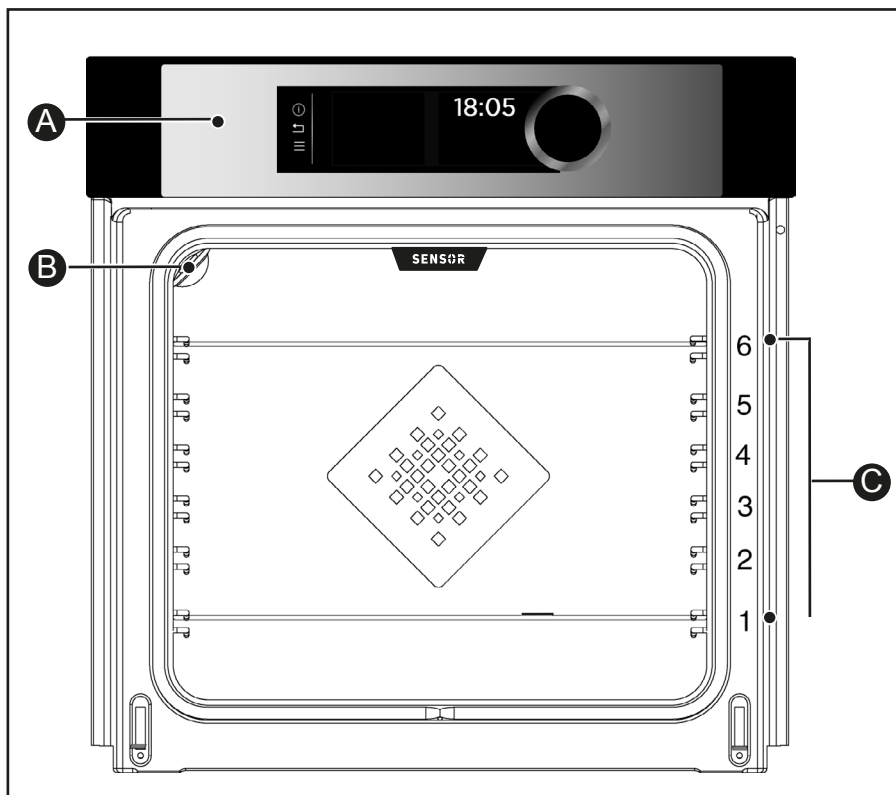
De Dietrich 

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• 1 DESCRIPTION OF THE OVEN

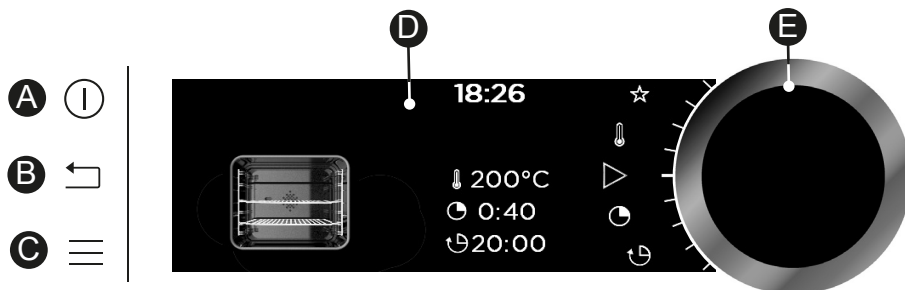
DESCRIPTION OF THE OVEN



- A** Control panel
- B** Lamp
- C** Shelf runners (6 heights available)

• 1 DESCRIPTION OF THE OVEN

THE CONTROLS AND DISPLAY



A Oven off touch control
(press and hold)

B Go back touch control
(active in programming
search, not cooking)

C MENU access touch control
(cooking, settings, minute
minder, cleaning)

D Displays

E Rotating knob with central button
(cannot be removed):

- Choose programmes, increase or reduce values by turning it.
- Validate each action by pressing the centre.


DISPLAY SYMBOLS


 Start a cooking programme

 Stop a cooking programme


 Temperature degrees

 Cooking time

 Cooking end time
(delayed start function)

 Saved cooking
programmes

 Keypad locked indicator

 Door locked
indicator during pyrolysis



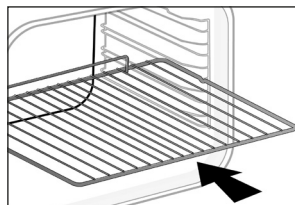
Recommended shelf height indicator for placing dishes

• 1 DESCRIPTION OF THE OVEN

ACCESSORIES (depending on model)

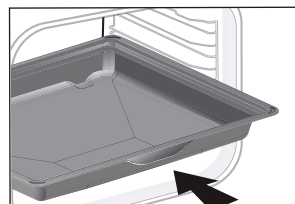
- Anti-tip safety rack

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). Position the anti-tip stop towards the back of the oven.



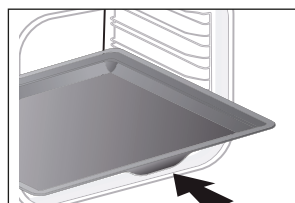
Multi-purpose tray, drip tray 45 mm

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.



- 20 mm pastry dish

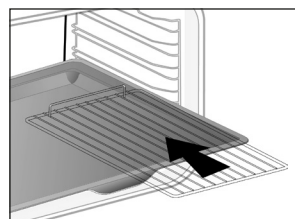
Insert in the shelf runners with the handle towards the oven door. Ideal for baking cookies, shortbread and cupcakes. The tilted surface makes it easier for you to put your preparations in a dish. Can also be inserted into the shelf runners under the grill to collect juice and fat from grilling.



- «Flavour» grills

These half «flavour» grills are used separately, but only when placed in one of the dishes or drip tray with the anti-tip handle towards the back of the oven.

By using just one grill, it is easy to moisten your food with the cooking juices collected in the dish.



• 1 DESCRIPTION OF THE OVEN

- Sliding rail system

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.

INSTALLING AND REMOVING THE SLIDING RAILS

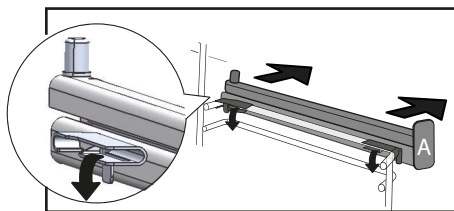
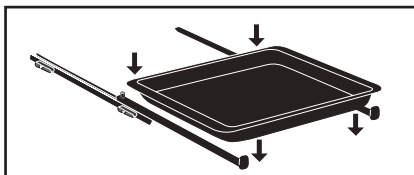
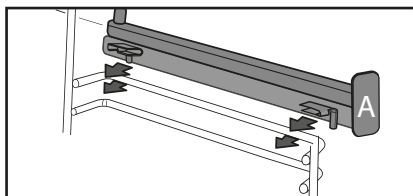
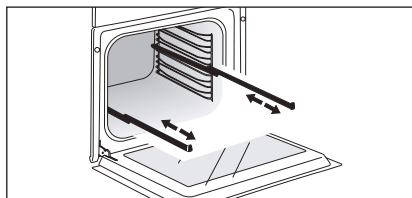
After removing the 2 shelf runners, choose the height (2 to 5) at which you want to fit your rails. Snap the left rail against the left shelf runner by applying enough pressure to the front and back of the rail so that the 2 tabs on the side of the rail slot into the shelf runner. Do the same for the right-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.



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.

• 1 DESCRIPTION OF THE OVEN

INITIAL SETTINGS -

USING THE OVEN FOR THE FIRST TIME

- Select the language

The first time you use your oven or after a power cut, turn the knob to select your language and press to confirm your choice.


- Set the time

The displays flashes 12:00.


Adjust the hours and minutes by turning the knob, then press to confirm.

Your oven displays the time.

Note: To modify the time again, refer to the «Settings» chapter.

 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.

- Starting - General menu



Press the MENU key  key to access the general menu when the oven only displays the time.

You will access the first cooking mode: Expert mode.

Turn the knob to scroll through the different programmes :



To enter the selected mode, validate by pressing the knob.

To go back (except during cooking), press the back key  and to stop the oven, press the stop key  for a few seconds.

• 2 COOKING

THE COOKING MODES

Select one of the following modes according to your experience in cooking your recipe:

1



Select **“EXPERT”** mode for a recipe for which you will select the type of cooking, the temperature and the cooking time yourself.

2



Select **«RECIPES»** mode for a recipe for which you need assistance from the oven. Simply select the type of food proposed and its weight and the oven will select the most suitable parameters.

3



Select **“CHEF”** mode for a recipe managed automatically by the oven. Select the dish you want to cook from a list of the most common dishes.

4



Select **“LOW TEMPERATURE”** mode for a recipe managed completely by the oven using a specific electronic programme (slow cooking).

5




Select **“PASTRY”** mode to produce perfect French culinary specialities with assistance from the oven.



«EXPERT» MODE

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

When the oven is only displaying the time, press the MENU key  to access the general menu then confirm «Expert» mode.

- Turn the control knob until you get to the cooking function of your choose, then confirm:



Fan cooking



Combined heat



Traditional



Eco cooking



Grill ventilated



Bottom heat ventilated



Variable grill



Keep warm



Defrost



Bread



Drying



Shabbat (special function, depending on model)



Favourites (enables 3 cooking programmes to be saved)







• 2 COOKING



COOKING FUNCTIONS (depending on model)



Pre-heat your oven empty before cooking.







Position	T°C recommended mini - maxi	Use
 Fan cooking*	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 heat	205°C 35°C - 230°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.
 Traditional	200°C 35°C - 275°C	Recommended for meat, fish, vegetables, 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.
 Grill ventilated	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.
 Ventilated floor	180°C 75°C - 250°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.

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



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

• 2 COOKING

Position	T°C recommended mini - maxi	Use
 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).
 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.
 Drying	80°C 35°C - 80°C	Sequence to dehydrate certain food such as fruits, vegetables, seeds, roots, seasoning plants and herbs. Refer to the specific drying table below.
 Shabbat	90°C	Special sequence: the oven operates uninterrupted for 25 or 75 hours at 90°C only.



Advice on how to save energy

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

• 2 COOKING



IMMEDIATE COOKING (Expert mode)

When you have selected and validated your cooking function, example: Bottom heat ventilated, the oven recommends one or two shelf heights.


- Place your dish in the oven at the recommended level.
- Press the control knob again to start cooking. The temperature starts to increase at once.

Note: Certain parameters may be modified before cooking starts (temperature, cooking time and delayed start); see the following chapters.


CHANGING THE TEMPERATURE

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

This can be adjusted as follows:

- Select the temperature symbol  then confirm.
- Turn the control knob to change the temperature then confirm your choice.

COOKING TIME

You can enter the cooking time for your dish by selecting the cooking time symbol  and confirming.

Enter the cooking time by turning the control knob then confirm.

Your oven has the “SMART ASSIST” function which, when programming a

cooking time, will suggest a cooking time which can be modified depending on the selected cooking mode.

The time starts to count down as soon as the cooking temperature is reached.

DELAYED START COOKING

When you set the cooking time, the end of cooking time automatically adjusts. You can change the end of cooking time if you want to delay the programme start.

-Select the end of cooking symbol  and confirm.

Once you have set the cooking end time, confirm.

Note: You may start cooking without selecting a duration or end time. In this case, when you feel that you have cooked your dish for long enough, stop cooking (see the «Stopping cooking in progress» chapter).

STOPPING COOKING IN PROGRESS

To stop a cooking programme in progress, press the control knob.

The oven displays a message:

«Do you want to stop the cooking in progress?».

Confirm by selecting «I agree» then validate or select «I refuse» and validate to continue cooking.

• 2 COOKING



DRYING FUNCTION

Drying is one of the oldest methods of preserving food. The aim is to remove all or some of the water in the food to preserve foodstuffs and prevent the development of microbes. Drying preserves the nutritional qualities of food (minerals, proteins and other vitamins). It allows food to be stored in optimal conditions thanks to their reduced size and makes food easy to use once re-hydrated.

Only use fresh food.

Wash the food carefully, drain and wipe.

Cover the grill in parchment paper and distribute the cut food evenly on top.

Use shelf level 1 (if you have several grill pans, put them on levels 1 and 3).

Turn the food over several times during drying. The values provided in the table may vary depending on the type of food to dehydrate, its maturity, its thickness and its humidity rate.

Guide table to dehydrate your food

Fruits, vegetables and herbs	Temperature	Time in hours	Accessories
Fruits with seeds (in 3 mm slices, 200 g per grill pan)	80°C	5-9	1 or 2 grill pans
Fruits with stones (plums)	80°C	8-10	1 or 2 grill pans
Edible roots (carrots, parsnips), grated and blanched	80°C	5-8	1 or 2 grill pans
Sliced mushrooms	60°C	8	1 or 2 grill pans
Tomato, mango, orange, banana	60°C	8	1 or 2 grill pans
Sliced red beetroot	60°C	6	1 or 2 grill pans
Herbs	60°C	6	1 or 2 grill pans

• 2 COOKING



FAVOURITES (in Expert mode)

- Memorise a cooking

The «Favourites» function lets you save 3 recipes in «Expert» mode that you make frequently.

In Expert mode, first of all select a cooking, its temperature and its time. Then select the symbol by turning the control knob to memorise this cooking, then validate.

The screen then suggests saving these parameters in a memory or . Choose one then confirm. Your cooking is then memorised. Confirm again to start cooking.

NB: If the 3 memories are already used, any new memorisation will replace the previous one.

A delayed start cannot be programmed for memorisations.

- Use a memory that is already saved in the «Favourites» function

Go to the «Expert» menu and confirm. Scroll through the functions to the «Favourites » function by turning the control knob.

- Select one of the memories already saved or and press to confirm. The oven starts.



«RECIPES» MODE

This mode selects for you the appropriate cooking parameters based on the food to be prepared.

IMMEDIATE COOKING

- Select «RECIPES» mode when you are in the general menu then confirm.

The oven suggests several categories which contain a range of dishes (35 or 50 depending on the model, see list below):

- Select the category, example «The fishmonger», then confirm.

- Choose the specific dish to be prepared, for example «trout», and confirm.

The weight (or size) must be entered for certain food.

- A weight is then suggested. Enter the weight and confirm; the oven will automatically calculate and display the cooking time and the shelf height.

- Place your dish in the oven and confirm.



For certain recipes the oven must be warmed up before you place your dish in it.

You may open your oven to baste your dish at any time during cooking.

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

• 2 COOKING



LIST OF DISHES

(depending on model)



THE POULTERER

Chicken
Duck
Duck breast *
Turkey leg
Turkey
Goose



THE BUTCHER

Rosé shoulder of lamb
Rare beef
Beef medium done
Well-cooked beef
Roast pork
Pork loin
Pork shank
Roast veal
Veal rib *
Meat terrine



THE FISHMONGER

Salmon
Trout
Lobster
Fish terrine
Bass



THE CATERER

Lasagne
Pizza
Cheese tart
Quiche
Meat pie
Soufflé



THE GREENGROCCER

Potato gratin
Stuffed tomatoes
Moussaka
Vegetable gratin
Jacket potatoes



THE BAKER


Puff pastry
Shortcrust pastry
Leavened dough
Brioche
Bread
Baguettes



THE PASTRY COOK

Fruit pie
Crumble
Pâte à choux
Sponge cake
Cupcakes
Crème caramel
Chocolate cake
Short bread / Cookies *
Cake
Yoghurt cake
Meringues
Kouglof


*** For these dishes, the oven must be warmed up before you place your disk in it.**

 The screen tells you not to insert your dish until the oven has reached its temperature.

A beep sounds to let you know that warm-up is complete; the time starts counting down from this point.

Place your dish in the oven at the shelf level indicated.

DELAYED START COOKING

If you wish, you can change the cooking end time by selecting the end of cooking  symbol and confirming. Once you have set the cooking end time, confirm.



For recipes which require pre-heating, it is not possible to use the delayed start function.

• 2 COOKING



«CHEF» MODE

This mode 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.



No preheating is required when using the «CHEF» mode.
Cooking ABSOLUTELY must begin in a cool oven.

IMMEDIATE COOKING

- In the general menu, select «CHEF» cooking mode with the control knob and confirm.

The oven proposes a choice of dishes (see the list of dishes below).

- Select your dish and confirm.
- Confirm with the control knob again to start cooking.



CAUTION:

This cooking mode takes place in two phases:

1- A first information gathering phase during which the oven starts heating and determines the ideal cooking time. This phase lasts between 5 and 40 minutes depending on the dish.



IMPORTANT: do not open the door during this phase or you may disturb the recording of data and the cooking will be cancelled.

This information gathering phase is represented by an animation ◇◇◇◆◇◇◇.

2- A second cooking phase: the oven has adjusted the time needed and the animation disappears.

The remaining cooking time indicated takes into account the cooking time from the first phase.

You can now open the door, to baste a roast or turn over your meat.

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

DELAYED START COOKING

You can change the cooking finish time before putting your dish into the oven at the recommended shelf level.

To program a delayed start, 

- Select the cooking end symbol , change the cooking end time and confirm.

• 2 COOKING



LIST OF DISHES



Pizza

(300 gr à 1,2 kg)

Store-bought pizza - fresh pasta
Ready-to-use pizza dough
Home-made pizza dough

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



Roast beef (3 cooking modes):

(500 gr to 1,4 kg)

- Beef rare



- Beef medium



- Beef well done



Trim away as much fat as possible: it causes smoke.

Place the roast on the grill using the grill + drip tray assembly.

At the end of cooking, allow the meat to sit for 7 to 10 minutes.



Lamb (2 cooking modes):

Leg of 600 gr to 1,3 kg

- Lamb rare



- Lamb well done



Select a leg that is round and plump rather than long and lean.

Place the roast on the grill using the grill + drip tray assembly.



Roast pork

(700 gr to 1.4 kg)

Loin

Tenderloin

Place the roast on the grill using the grill + drip tray assembly.

At the end of cooking, allow the meat to sit for 7 to 10 minutes before carving. Add salt when cooking is finished.

• 2 COOKING



LIST OF DISHES



Chicken

Chickens (1,4 kg to 2.5 kg)
Duck, guinea fowl

Place the chicken on the grill using the grill + drip tray assembly. Pierce the skin of poultry to avoid splat-tering.



Fish

(300 gr to 1 kg)
Whole fish (bream, hake, trout, mackerel)
Roast fish

Use this function only for whole fish.
Use the Multi-purpose tray.



Stuffed vegetables

Stuffed tomatoes, stuffed peppers
Lasagne (fresh or frozen)
Shepherd's pie, brandade

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



Savoury tart

Fresh quiches
Frozen quiches

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.



Sweet tarts

Fresh tarts
Frozen tarts

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



Cake

(500 gr to 1 kg)
Home-style cakes: cake (savoury, sweet), pound cake
Ready-to-mix batters in packets.

Cakes made in a cake mould, round, square and always placed on the grill. It is possible to place 2 cake moulds side by side.

• 2 COOKING



LIST OF DISHES



Small biscuits

Small individual cakes : cookies, croissants, buns, fruit bread in a mould, croque-monsieur.

Place the small individual cakes on a pastry tray, itself placed on the grill.

Caution: Puff pastry must be cooked on "CAKE" to achieve good results.



Soufflé

Use a tall mould with straight edges and a diameter of 21 cm.

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

TIPS AND HINTS FOR "CHEF" MODE

Pizza

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

Tarts / 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 it, it should smell pleasant and not too "fishy". The body should be firm and rigid and the scales should be firmly attached to the skin; the eyes should be bright and rounded and gills will appear shiny and moist.

Beef / Pork / Lamb

You must take all meat out of 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

• 2 COOKING

dries out the meat. Turn the meat using spatulas: 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 middle and moisten the roast.

Use earthenware roasting dishes: glass promotes grease splattering.

Do not cook in the enamelled drip tray.

Avoid piercing the leg of lamb with cloves of garlic as the lamb will lose its juices; instead, slide the garlic in underneath the skin, or bake the unpeeled garlic beside the leg and crush it when it has finished cooking to flavour the gravy; sieve it and serve very hot in a gravy boat.

SOME "CHEF" MODE RECIPES

Pizza

Base: 1 pizza crust

*with vegetables: 6 tablespoons tomato sauce + 100g diced courgettes + 50g diced bell peppers + 50g sliced aubergine + 2 small sliced tomatoes + 50g grated gruyere + oregano + salt + pepper.

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

*with sausage and cottage cheese: 200g drained cottage cheese spread on the

crust + 4 sausages, sliced + 150g ham slivers + 5 olives + 50g grated gruyere + oregano + salt + pepper.

Quiches:

Base: 1 aluminium mould, diameter 27 to 30 cm

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

Various garnishes:

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

Roast beef

PARSLEY SAUTERNES Sauce with ROQUEFORT:

Cook 2 tablespoons of sliced shallots in butter until translucent. Add 10 cl Sauternes, let it evaporate. Add 100g Roquefort, let it melt slowly. Add 20 cl liquid cream, salt, pepper. Bring to a boil.

Roast pork

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.

• 2 COOKING

Chicken

Stuff it with a good bouquet of fresh tarragon or rub it with a mixture of 6 crushed cloves of garlic with a pinch of coarse salt, and some peppercorns.

Lamb

Anchovy sauce:

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

Stuffed vegetables

Leftovers from pot au feu, 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 pod.

2 beaten eggs with 30g sugar, add the cooled cream.

2 apples cut into cubes rolled in 70g crushed pralines.

Add cream and apples to crust. Place in the oven.

Pound cake with citrus fruits

Caramel: 20 lumps of sugar (200g).

Cake: 4 eggs.

200g granulated sugar.

200g flour.

200g good butter.

2 teaspoons baking powder.

Fruits: 1 small tin of citrus fruits in syrup.

Drain the fruit. Prepare a caramel icing. When it has taken on colour, turn it out into a cake pan; tip it around to distribute the caramel. 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 baking powder. Place the citrus sections in a flower pattern on the caramel icing. Pour in the batter. Place in the oven on the "CAKE" 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.

60g butter.

200g bitter chocolate (more than 50% cocoa).

100g caster sugar.

4 eggs.

1 packet of baking powder.

70g 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

• 2 COOKING

and pour the batter into them (without dripping any on the edges). Place the ramekins on the baking tray and choose the "SMALL 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.

60g flour.

100g butter.

4 egg yolks + whites beaten into stiff peaks.

Salt, pepper, nutmeg.

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



«LOW TEMPERATURE» mode

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

Cooking quality is optimal.



No preheating is required when using LOW TEMPERATURE mode.

Cooking ABSOLUTELY must begin in a cool oven.



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 dry with absorbent paper before cooking.

IMMEDIATE COOKING

- In the general menu, select «Low Temperature» cooking mode with the control knob and confirm your choice.

The oven proposes a choice of dishes (see the list of dishes below).

- Select your dish.

- Once you have selected your dish for example: roast veal, put your meat on the grill pan in the upper level (No. 2) and slide the drip pan onto the shelf below (No. 1).

- Confirm the selection by pressing the control knob. Cooking starts.


• 2 COOKING

When cooking is complete, the oven switches off automatically and a signal sounds.

Press the stop key ①.

DELAYED START COOKING

You can choose a delayed «low temperature» start.

Once you have selected your programme, select the cooking end symbol . The display flashes; set the cooking end time by turning the knob then confirm.

The cooking end time display stops flashing.



LIST OF DISHES



Roast veal (4h00)



Roast beef:



rare (3h00)



well done (4h00)



Roast pork (5h00)



Lamb:



rare (3h00)



well done (4h00)



Chicken (6h00)



Small fish (1h20)



Large fish (2h10)



Yoghurts (3h00)



NOTE: Do not use the grill for the following programmes: small fish - large fish and yoghurts.

Put them directly on the drip tray on the shelf level shown on the screen.

• 2 COOKING



«PASTRY» MODE

This mode selects for you the appropriate cooking parameters based on the pastry selected.

IMMEDIATE COOKING

- Select «PASTRY» mode when you are in the general menu then confirm.
- Select your dish, for example «Tatin Tart» and confirm.

The size must be entered for certain food.

- Choose the corresponding size and confirm; the oven displays the cooking time.

Certain pastries require preheating before placing the dish in the oven.



The screen tells you not to insert your dish until the oven has reached its temperature.

A beep sounds to let you know that warm-up is complete; the time starts counting down from this point.

Place your dish in the oven at the shelf level indicated.

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



LIST OF PASTRIES



Macaroons



Canneles



Chocolate fondant



Tatin tart



Basque cake



Madeleines



Clafoutis



Rum baba



Galette des rois



Kouign Amann



Far Breton



Meringues



Financiers



Crèmes brûlées

• 3 *SETTINGS*



SETTINGS FUNCTIONS

In the general menu, select the «SETTINGS» function by turning the control knob and confirm.

Different settings are proposed:

- The time, the language, the sound, demo mode and lamp management.

Select the function you want by turning the control knob and then confirm. Then set your parameters and confirm them.



Time

Modify the time; validate then modify the minutes and validate again.



Language

Choose your language and confirm.



Sound

Your oven emits sounds when you use the keys. To keep these sounds, select ON, otherwise select OFF to deactivate them and confirm.



DEMO mode

By default, the oven is configured in normal heating mode.

If it is activated in DEMO mode (ON position), the mode for presenting products in stores, your oven will not warm up.

To return it to normal mode, set it to OFF and confirm.



Lamp management

Two setting options are proposed:



Position ON, the light stays on throughout cooking (except in ECO mode).

Position AUTO, the oven light turns off after 90 seconds when cooking.

Choose your position and confirm.



After 90 seconds without any action by the user, the display brightness decreases to limit energy consumption and the oven light goes off (when it is in «AUTO» mode).




Press the back  or menu  keys once to restore the display's brightness and activate the light during cooking if necessary.

• 3 *SETTINGS*






LOCKING THE CONTROLS

Child safety lock

Press the back  and menu  keys at the same time until the padlock symbol  is displayed on the screen.

Control locking is accessible during cooking or when the oven has stopped.

NOTE: only the stopp ① key remains active.

To unlock the keypad, press the back  and menu  keys at the same time until the padlock  symbol disappears from the screen.

• 4 *MINUTE MINDER*



MINUTE MINDER FUNCTION

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

In the general menu, select the «MINUTE MINDER» function by turning the control knob and confirm.

00:00 is displayed on the screen.

Set the minute minder by turning the knob and then press to confirm. The timer starts.

Once the time has lapsed, there is a sound signal. To stop it, press any key.

Note: You can modify or cancel the minute minder at any time.

To cancel, return to the minute minder menu and set to 00:00.

If you press the control knob during the countdown you will stop the minute minder.

• 5 CARE

CLEANING AND MAINTENANCE:

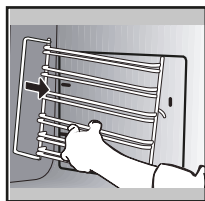
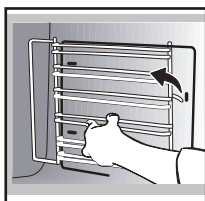
EXTERNAL SURFACE

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

REMOVING THE SHELF RUNNERS

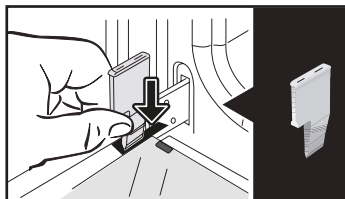
Side liners with shelf runners:

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.

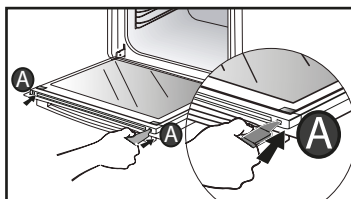


To clean the different inner glass, disassemble them as follows :

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.

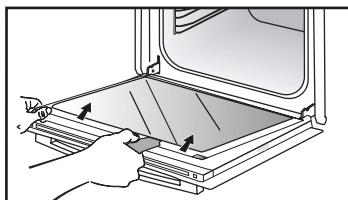
CLEANING THE DOOR GLASS



Warning

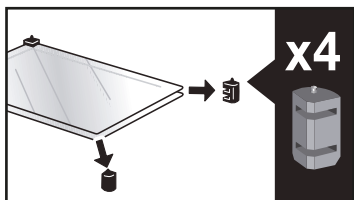
Do not use scouring products, abrasive sponges or metal scrapers to clean the glass oven door as this could scratch the surface and cause the glass to shatter.

First of all remove any excess grease with a soft cloth and washing up liquid.



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

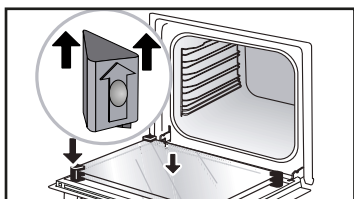
• 5 CARE



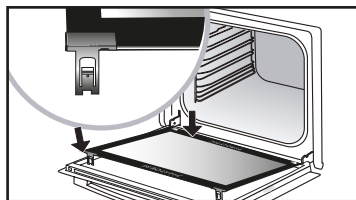
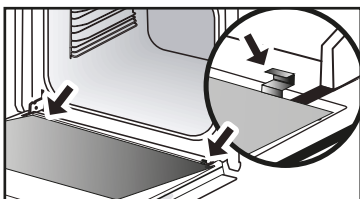
If necessary, remove them to clean them.

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.

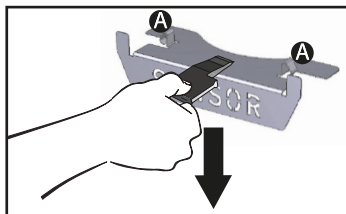


Remove the plastic wedge.

Your appliance is now ready for use again.

DISASSEMBLY AND REASSEMBLY OF THE "SENSOR" PLATE

You can dismantle the "SENSOR" plate indicating the presence of a humidity sensor linked to the CHEF mode as it is not essential for operation. Use the plastic wedge supplied to dismantle the door glass.



Disassembly :

Slide the plastic wedge between the "SENSOR" plate and the top of the oven and make a downward movement to unclip it.

Reassembly :

Grasp the "SENSOR" plate and firmly insert the notches **A** into the corresponding slots upwards.



“CLEANING” FUNCTION (the cavity)



Remove the accessories and supports from the oven before beginning pyrolysis cleaning. Before starting a pyrolysis cleaning cycle, make sure that any accessories that are not pyrolysis safe have been removed from the oven (sliding rails, baking trays, chrome-plated grills, and so on) as well as any cookware.

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.

PERFORM A SELF-CLEANING CYCLE

Three pyrolysis cycles are proposed. The durations are pre-selected and cannot be modified:

Express Pyro: 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 pyrolysis cycle will automatically begin.**



Auto Pyro: between
1:30 and 2:15

for cleaning to save energy.




Turbo Pyro: in 2:00

for more in-depth cleaning of the inside of the oven.

IMMEDIATE SELF CLEANING

- Select the «CLEANING» function when you are in the general menu then confirm.
- Select the most suitable self cleaning cycle, for example Turbo Pyro, and confirm.


The pyrolysis cycle begins. The time starts to count down immediately it is set.

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.


There is a 30 minute cooling phase after each pyrolysis and your oven remains unavailable during this time.

• 5 CARE


 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.

SELF CLEANING WITH DELAYED START

Follow the instructions described in the previous section.

- Select the end time symbol (delayed start)  and confirm.
- Set the pyrolysis end time you want with the control knob and confirm.

After these steps, the oven switches to standby and the start of pyrolysis is delayed so that it finishes at the programmed time.

When your pyrolysis is complete, switch your oven off by pressing the  key.



REPLACING THE LIGHT BULB

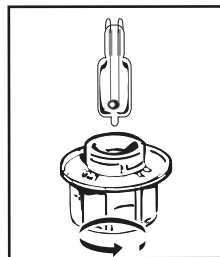


Warning

Make sure the appliance is disconnected from the power before replacing the bulb in order to avoid the risk of electric shock. Carry out the operation when the appliance has cooled.

Bulb specification:

25 W, 220-240 V~, 300°C, G9.



You can replace the bulb yourself. Unscrew the view port and remove the bulb (use a rubber glove, which will make it easier to remove). Insert the new bulb and replace the view port.

• 6 *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. Verify 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.

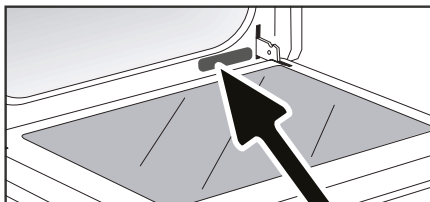
Vibration noise.



Check that the power cord is not coming in contact with the rear wall. This has no impact on the proper operation of your device but can nevertheless generate a vibration noise during ventilation. Remove your device and move the cord. Replace your oven.

• 7 AFTER-SALES SERVICE

SERVICING AND REPAIRS

Any repairs to your appliance must be made by a qualified professional accredited to work on the brand. When calling, please provide the full references of your appliance (commercial reference, service reference, serial number), so that we can handle your call better. This information appears on the manufacturer's nameplate on the equipment.



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

B: Commercial reference

C: Service reference

H: Serial number