

FR GUIDE D'UTILISATION
EN USER GUIDE
ES MANUAL DE UTILIZACIÓN
PT MANUAL DE UTILIZAÇÃO
DE BETRIEBSANLEITUNG

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De Dietrich 



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

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

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We hope you are extremely satisfied with this new appliance and will be happy to receive your suggestions and to answer your questions. Please send them to our customer service department or use our [Internet Site](#).

We invite you to register your product at www.de-dietrich.com to take advantage of all the benefits the brand has to offer.

Thanking you for your confidence.

De Dietrich

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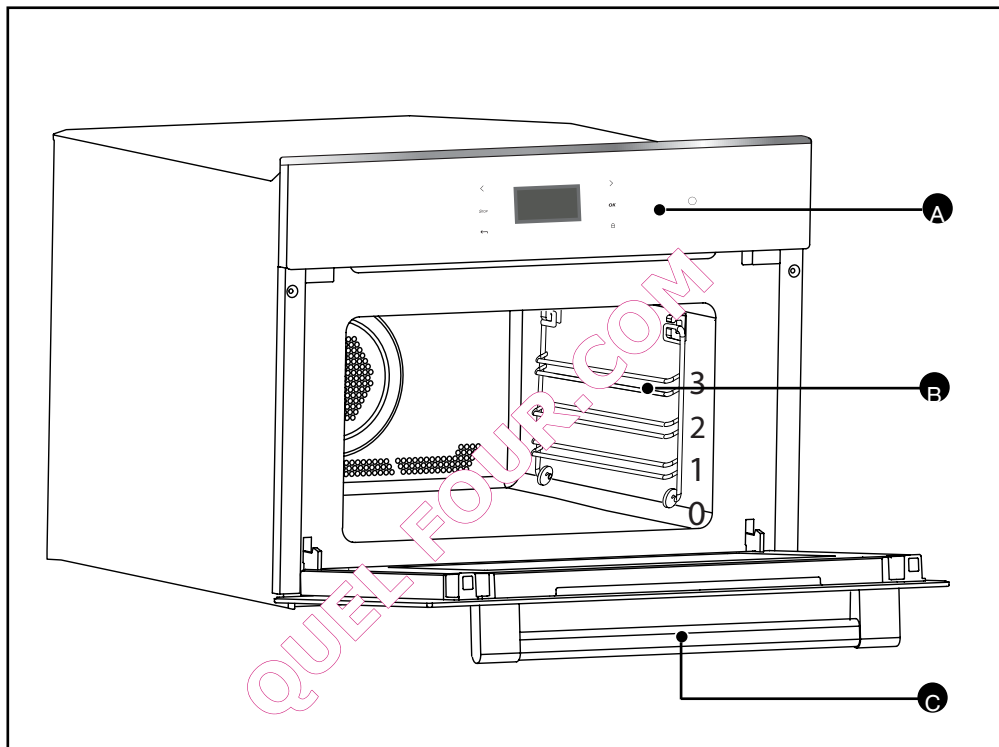
As part of our commitment to constantly improve our products, we reserve the right to alter any technical, functional and/or aesthetic features as part of their ongoing development.



Warning:

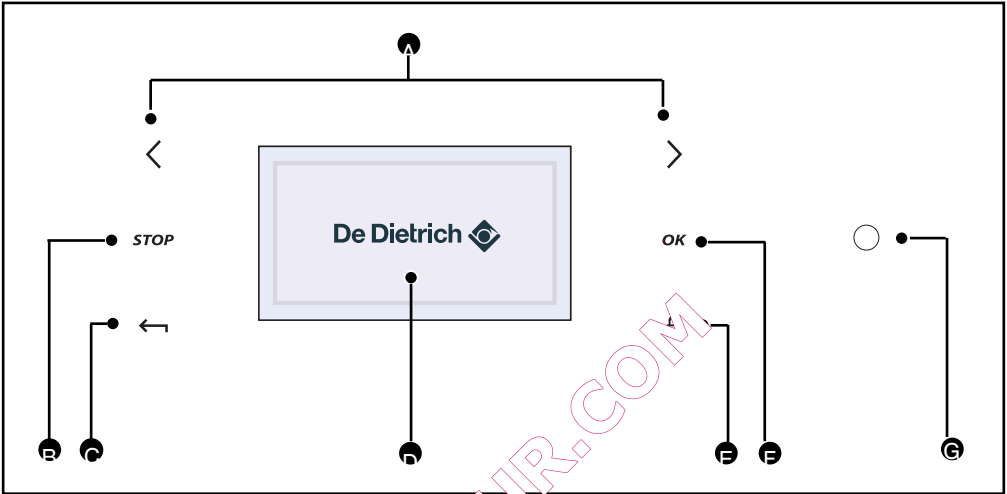
Before installing and using your appliance, please read this Installation and Use Guide carefully, which will allow you to quickly familiarise yourself with the appliance's operation.

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• INTRODUCTION TO YOUR OVEN


- A** Control panel
- B** Cavity
- C** Door handle

• DESCRIPTION OF CONTROLS



- A** Selector buttons
- B** Switch off the oven or cooking programme
- C** Back to the previous level
- D** Information display
- E** Keypad locking
- F** Confirm button
- G** "Wake up" button (emerge from standby)

List of symbols:

 Programming in progress

 Keypad locked



• **COOKING OR DEFROSTING**

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

- For a recipe where you know all the settings (you choose the type of cooking, temperature and cooking time yourself): select the **“EXPERT” function**.

- For a recipe where you need assistance from the oven (simply choose the type of food from a list and the weight; the oven will select the most suitable settings: temperature, cooking time, type of cooking): select the **“RECIPES” function**.

- Automatic defrost. You simply choose the type of food, enter the weight or a time for vegetables: Select the **“AUTO DEFROST” function**.

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• SETTINGS WHEN SWITCHING ON FOR THE FIRST TIME

• Language

The oven automatically displays the following screen.

It allows you to select your language by pressing the < and > buttons.

Confirm by pressing OK.



• Time

A second screen then appears, to allow you to set the time.

Select the time using the < and > buttons then press OK.

The hour display flashes, you can adjust it using the < and > buttons and confirm by pressing OK.

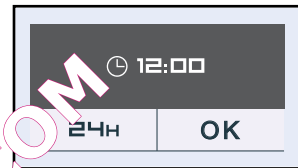
Do the same for the minutes (1).

You can choose a 12-hour (am/pm) or 24-hour display (2).

Select using the < and > buttons and then confirm by pressing OK.

(1)

(2)



Digital display

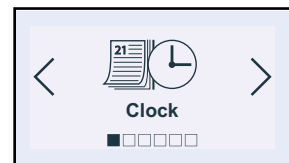
• RESETTING THE TIME

- Press the OK button.


The oven displays the following screen by default ("Expert") function.




- Press the < and > buttons until the "Settings" screen appears, confirm with OK. The "Clock" screen is displayed; press OK again to access the time data screen and then proceed as for switching on for the first time.



• **STANDBY MODE**

After 4 minutes with no action by the user, the display switches off to save energy (except for a delayed start) and the button  starts flashing. The screen is then in standby mode.

To activate the oven and restore the display to full brightness, press few seconds the “wake up” button .

The screen shows the time again.

• **“EXPERT” FUNCTION**

• **The “Expert” function**

The **Expert** function allows you to set the cooking parameters yourself: temperature, microwave power, type of cooking, cooking time.

- Press the OK button. The “Expert” screen is displayed.

- Press OK again to choose the type of cooking from the following list by pressing the < and > buttons (to make a selection, refer to the cooking guide on the next page):

- **Microwave**
- **Defrost**
- **Microwave + Fan**
- **Medium power grill**
- **Full power grill**
- **Conventional Microwave**
- **Keep warm**
- **Conventional**
- **Turbo grill**
- **Full grill**
- **Medium grill**
- **Combined heat**
- **Fan cooking**



Example



Confirm your selection by pressing OK.

• “EXPERT” COOKING GUIDE



MICROWAVE

(recommended power setting **1000 W** min 100 W max 1000 W)



DEFROST

(fixed power setting **200 W**)



MICROWAVE & FAN

(recommended temperature **200°C** min 50°C max 250°C and recommended power setting **500 W** min 100 W max 500 W)



MEDIUM POWER GRILL

(recommended position **2** - min 1 - max 3 and recommended power setting **500 W** min 100 W max 700 W)



FULL POWER GRILL

(recommended position **3** - min 1 - max 3 and recommended power setting **500 W** min 100 W max 700 W)



CONVENTIONAL MICROWAVE

(recommended temperature **200°C** min 50°C max 250°C et recommended power setting **500 W** min 100 W max 700 W)



KEEP WARM

(fixed power setting **100 W**)



CONVENTIONAL

(recommended temperature **200°C** min 35°C max 250°C)

- Cooking is done by the upper and lower elements.
- Preheating recommended for red meats.

• “EXPERT” COOKING GUIDE



TURBO GRILL

(recommended temperature **200°C** min 50°C max 200°C)

- Cooking is done by the upper element and the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crisp all over.
- Slide the drip tray onto the bottom shelf support.
- Recommended for searing and cooking legs of lamb well done, beef ribs. To retain the moist texture of fish steaks.



FULL GRILL

(recommended position **3** - min 1 - max 3)



MEDIUM GRILL

(recommended position **2** - min 1 - max 3)

- Cooking controlled by the upper element with a fan.
- Preheat the oven for five minutes.
- Recommended for browning vegetable dishes, pastry, fruit, etc., placed under the grill.



COMBINED HEAT

(recommended temperature **200°C** min 50°C max 250°C)

- Cooking done by the upper and lower heating elements and by the fan.
- Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a touch from the grill for browning.
- Recommended for tarts, pies, wet fruit tarts, placed in a dish on a baking sheet which is preferably non-stick.



FAN COOKING

(recommended temperature **200°C** min 50°C max 250°C)

- Cooking is controlled by the heating element at the bottom of the oven and by the fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- This is recommended to retain moisture in white meat, fish and vegetables.

For cooking multiple items on up to 2 levels.

• “EXPERT” FUNCTION

The oven asks you to enter the following cooking settings:

Non-microwave cooking:

Temperature
Optional cooking time

Micro-wave cooking

Power
Cooking time.

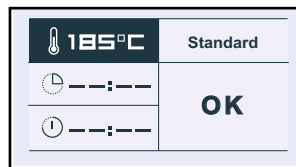
Combined cooking + microwave:

Temperature
Power
Cooking time.

• 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 by pressing < or >. Confirm with the OK button and the “Temperature” symbol flashes. Choose the desired temperature by pressing < or > and then confirm.

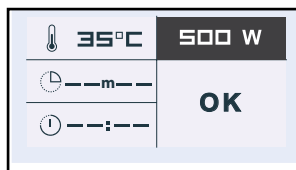


In the grill position (medium or full), select the “grill power” symbol and use the < and > buttons to set the power to the desired level (between 1 and 3) and then confirm.

• Power


Based on the type of cooking already selected, the oven will recommend the ideal power. This can be adjusted as follows:


Select the “Power” symbol by pressing < or >. Confirm with the OK button and the “Power” symbol flashes: choose the desired temperature by pressing < or > and then confirm.




• “EXPERT” FUNCTION

• **Cooking time and end of cooking time.**

Enter the cooking time for your dish by selecting the  symbol.

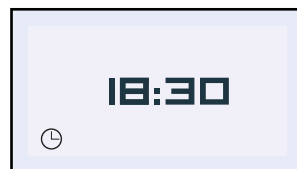
Press < or > and then confirm so that the symbol flashes. Enter the cooking time by pressing < and > and then confirm. When you set the cooking time, the end of cooking time ( field) automatically adjusts.

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

In this case, select the  symbol and proceed as described for setting the cooking time.

Once you have selected the cooking end time, confirm.

Your oven will display the time and the end of cooking time symbol until cooking starts.



• “Grill +”

Select the “Standard” symbol and then confirm by pressing OK. “Standard” starts to flash. You can access the “Grill+” function by pressing the < and > buttons and confirming.

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 minutes before the end of cooking.



Note: The “Grill +” option can be used **only** with the following functions: TURBO GRILL, CIRCULATING HEAT, CONVENTIONAL and COMBINED HEAT.

• “EXPERT” FUNCTION

• Starting a cooking programme

For cooking using circulating heat or turbo grill:

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



Once this temperature has been reached, the oven goes into cooking mode.

• End of cooking:

Cooking with set cooking time:

The oven turns off automatically and beeps for 2 minutes.

Press OK to stop the beeps.

An animated display wishes you “Bon Appétit”!

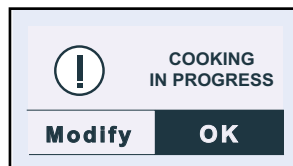


• Cancelling during cooking

To stop cooking in progress, press and hold the **STOP** button.

• Altering cooking in progress

You can change the temperature or cooking time at any time by pressing the ← button. Select the “Modify” field and change the settings by pressing < or > then confirming.



MICROWAVE COOKING

USING THE POWER LEVELS

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

MICROWAVE POWER OUTPUT: 1000 W

HEATING ON TWO LEVELS

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



Tips:

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

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

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

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

DEFROST

Using your micro-wave oven to defrost frozen food saves you a lot of time.

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

What you need to know:

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

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

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

A few tips:

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

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

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

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

Never refreeze food before cooking it.

Defrost programme time:

Defrost programme times are calculated for food frozen at -18°C . This gives you an indication of the required defrosting time, but the actual time may vary based on the thickness, shape, size and packaging of the food.

DEFROST GUIDE

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

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

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

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

MICROWAVE + FAN

The circulating heat + microwave function lets you combine microwave cooking with circulating heat which saves you a lot of time. The microwave power levels available to you are 100-200-300-400-500W.



Tips:

When using mixed microwave and circulating heat cooking, do not use a metal plate.

Cooking on two levels:

To simultaneously cook a 1 kg veal roast and 800 g of potatoes au gratin, 55 mins at 170°C with microwave power set to 300W. We suggest placing the gratin dish on the turntable and putting the veal joint in the drip tray on level 3.



Note:

Never preheat your oven when using the microwave + circulating heat function. It could damage your appliance.

Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish).

It is preferable to choose roasts without barding, to limit grease spatter and smoke.

Season after cooking, let the meat rest, still covered in cooking foil, for about 10 minutes, which allows the fibres to relax and the meat to remain tender.

Food	Weight	Programming MW+ CH	Time (min)	Tips
Shoulder of lamb on the bone	1200 g	200W + 200 °C	32 - 37	In the drip tray, level 2
Sirloin	800 g	200W + 200 °C	23 - 28	In a dish, on the shelf, level 2
Chicken/guinea fowl	1200 g	200W + 200 °C	35 - 40	In a dish, on the shelf, level 1
Turkey roast	800 g	300W + 180 °C	32 - 37	In a dish, on the shelf, level 2
Roast pork	1200 g	300W + 180 °C	47 - 52	In a dish, on the shelf, level 2
Roast veal	1000 g	300W + 180 °C	37 - 42	In a dish, on the shelf, level 2

COMBI GRILL

This function lets you use the grill and the micro-wave simultaneously, which makes cooking very quick.

There are two grill + microwave settings:

Full grill + microwave and low grill + microwave

You can combine them using the following seven power settings: 100 W/200 W/300 W/400 W/500 W/ 600 W/700 W

COMBI GRILL COOKING GUIDE

Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish).

Place the food in a dish placed on the rack at level 1. Turn it half-way through cooking.

It is preferable to choose roasts without barding fat to limit grease, splatter and smoke.

Season after cooking, let the meat rest, still covered in cooking foil, for about 10 minutes, which allows the fibres to relax and the meat to remain tender.

Food	Quantity	Programming	Time
Lamb shoulder (boned and tied)	1300 g	200 W + Full grill	40 - 45 min
Sirloin	800 g	200 W + Full grill	18 - 23 min
Chicken, guinea fowl	1200 g	500 W + Full grill	25 - 27 min
Turkey roast	800 g	300 W + Full grill	27 - 32 min
Roast pork	1000 g	300 W + Full grill	35 - 40 min
Roast veal	1200 g	300 W + Low grill	50 - 55 min

KEEPING WARM

This function keeps the food at the temperature it was when cooking finished.



Note:

The maximum time for a **KEEP WARM** programme is 90 minutes.

You can alter the **KEEP WARM** time at any point.

CONVENTIONAL MICROWAVE

The conventional + microwave function lets you combine microwave cooking with the “conventional” function, which saves a lot of time. The microwave power levels available are 100-200-300-400-500-600-700W.



Tips:

When using the “conventional” cooking + microwave function, do not use a metal plate.



Note:

Never preheat your oven when using the microwave + conventional function. It could damage your appliance.

Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish).

It is preferable to choose roasts without barding fat to limit grease spatter and smoke.

Season after cooking, let the meat rest, still covered in crackle oil, for about 10 minutes, which allows the fibres to relax and the meat to remain tender.

Food	Qty	Programme MW / Temp	Time (min)	Tips
Shoulder of lamb on the bone	1300 g	200W + 200 °C	32 - 37	In the drip tray, level 2
Sirloin	800 g	200W + 200 °C	23 - 28	In a dish, on the shelf, level 2
Chicken/guinea fowl	900 g	200W + 200 °C	35 - 40	In a dish, on the shelf, level 1
Turkey roast	1000 g	300W + 180 °C	32 - 37	In a dish, on the shelf, level 2
Roast pork	1200 g	300W + 180 °C	47 - 52	In a dish, on the shelf, level 2
Roast veal	1000 g	300W + 180 °C	37 - 42	In a dish, on the shelf, level 2
Cheesecake*		200W + 100 °C	42 - 45	In a dish, on the shelf, level 2
Pudding		200W + 200 °C	20	In a dish, on the shelf, level 2
Quiche*		200W + 200 °C	30	In a dish, on the shelf, level 2
Potatoes au gratin		300W + 200 °C	30-35	In a dish, on the shelf, level 1
Yeast-risen cakes		200W + 200 °C	45	In a dish, on the shelf, level 2

* Preheat using the “conventional” sequence, then select the “conventional” + microwave function.

“CONVENTIONAL”

Cooking done using the upper and lower heating elements without the fan.
The cooking temperature is adjustable between 35 and 250°C in increments of 5°C.

TURBO GRILL

Cooking is done by the grill element + the fan, which gives even cooking for thick foods.
The cooking temperature is adjustable between 50 and 200°C in increments of 5°C.

GRILL (FULL AND MEDIUM)

This function lets you cook and brown foods such as gratin dishes and meats.

It can be used before or after cooking, depending on the recipe.

There are two grill settings: **FULL GRILL** and **MEDIUM GRILL**.

As a general rule, use the **FULL GRILL** level for grilling meat and fish, and use the **MEDIUM GRILL** for gratins, and also for browning more delicate foods.

Insert the accessories (grid or drip tray) at level 1, 2 or 3, based on the height of the cookware or the food.

COMBINED HEAT

Cooking is done using the upper and lower heating elements with circulating heat from the fan.
The cooking temperature is adjustable between 50 and 250°C in increments of 5°C.

FAN COOKING

The Fan Cooking function lets you cook and brown foods like in a conventional oven.



Tips:

The cooking temperature is adjustable between 50 and 250°C in increments of 5°C.

Always insert the accessories (shelf or drip tray) at level 1 or 2. This will ensure better heat distribution and optimum cooking results.

Use cookware designed to withstand high temperatures.

If you want to do a defrost after cooking with one of the circulating heat functions, we recommend waiting for about ten minutes to allow the oven to cool down in order to obtain the best results.

Cooking on two levels:

Preheat the oven.

To cook two apple tarts at the same time, 1 hour at 200°C., we recommend preparing the first tart in the glass drip tray inserted on level 1 and the second in a tart dish on the shelf on level 3. Change the position of the two dishes half-way through cooking.

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CONVENTIONAL - TURBO GRILL - MEDIUM AND FULL GRILL GUIDE

Food	Shelf level	Conventional	Turbo grill	Grills	Time in minutes
Meats					
Roast pork (1 Kg)	2		170 °C		90
Roast veal (1 Kg)	2				70-75
Roast beef (1 Kg)	2-1	* 220 °C	190 °C		
Lamb (leg, shoulder, 1.5 Kg)	2-1		210 °C		55-60
Pork, lamb chops	3			* GP3	
Beef rib	1		220 °C	GP2-3	
Poultry (1.2 Kg)	1		210 °C		50-60
Large piece of poultry	1	200 °C			
Rabbit	2				40-45
Fish					
Cooked (bream, salmon, hake)	2				35-45
Vegetables					
Potatoes au gratin	2				55-60
Lasagne	2				40-45
Stuffed tomatoes	2				45-55
Pastries					
Savoy sponge	2				35-45
Sponge cake	2				35-45
Sponge roll	2				8
Cake	1				45-60
Cookies	2				18-22
Biscuits	2				20-25
Cream (in a Bain-Marie)	2				35-40
Madeleines	2	* 170 °C			10-12
Pound cake	2				40-50
Cheesecake	1				65-75
Kouglof	1				45-50
Choux pastry	2				30-40
Shortcrust pastry tart	2				30-40
Thin flaky crust tart	2	* 220 °C			30-40
Other					
Pâté (1 kg)	1	200 °C			80-90
Pie	2				40-65
Quiche	1				30-35
Covered stews (beef casserole, etc.)	1				90-180
Bread (500 g flour)	2	* 205 °C			25-40
Toast	3			GP4	1-2

* Preheat the oven to the temperature indicated before cooking.

COMBINED HEAT - FAN COOKING GUIDE

Food	Shelf level	Combined heat	Fan cooking	Time in minutes
Meats				
Roast pork (1 Kg)	2		160 °C	90
Roast veal (1 Kg)	2		180 °C	70-75
Roast beef (1 Kg)				
Lamb (leg, shoulder, 1.5 Kg)	2-1		180 °C	55-60
Pork, lamb chops				
Beef rib				
Poultry (1.2 Kg)	1		180 °C	50-60
Large piece of poultry				
Rabbit	2		230 °C	40-45
Fish				
Cooked (bream, salmon, hake)	2	200 °C	180 °C	35-45
Vegetables				
Potatoes au gratin	2	180 °C	180 °C	55-60
Lasagne	2		180 °C	40-45
Stuffed tomatoes	2	200 °C	180 °C	45-55
Pastries				
Savoy sponge	2		150 °C	35-45
Sponge cake	1		150 °C	35-45
Sponge roll	2	* 220 °C		8
Cake	1		160 °C	45-60
Cookies	2		180 °C	18-22
Biscuits	2		160 °C	20-25
Cream (in a Bain-Marie)	2	160 °C	160 °C	35-40
Madeleines	2		* 170 °C	10-12
Pound cake	2		170 °C	40-50
Cheesecake	1	170 °C	170 °C	65-75
Kouglof	1		180 °C	45-50
Choux pastry	2		170 °C	30-40
Shortcrust pastry tart	2	200 °C		30-40
Thin flaky crust tart	2	* 220 °C		30-40
Other				
Pâté (1 kg)	1		200 °C	80-90
Pie	2	180 °C	170 °C	40-65
Quiche	1	205 °C		30-35
Covered stews (beef casserole, etc.)	1		160 °C	90-180
Bread (500 g flour)	2		205 °C	25-40
Toast				

* Preheat the oven to the temperature indicated before cooking.

• “RECIPES” FUNCTION

The “Recipes” function selects the appropriate cooking parameters for you based on the food being prepared and its weight.

1. Press the < and > buttons. Select “Recipes” and confirm.

2. The oven gives you the option of choosing from a list of different foods.

Press the < and > buttons to choose from the following list:

- **Pork-Veal-Turkey**
- **Beef**
- **Fish**
- **Poultry**
- **Vegetables**
- **Fibrous vegetables**
- **Fresh meals**
- **Frozen meals**
- **Frozen Pizza**
- **Fresh quiche**
- **Fresh tarts**

When you have made your choice, press OK to confirm.

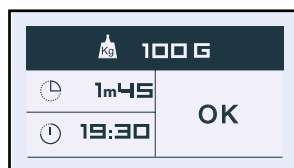
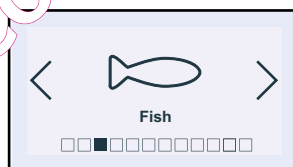
3. When you have selected the food, the oven asks you to enter its weight (Kg field) except for quiches and tarts where the time is fixed. Enter the weight and the oven will automatically calculate and display the ideal cooking time.

If you wish, you can change the cooking finish time by selecting the ⌚ field and selecting the new end of cooking time.

Confirm by pressing OK.



Example



• “RECIPES” FUNCTION

4. Put your dish in the oven.

5. Confirm by pressing OK; the oven switches on.

6. The oven beeps and switches off when the cooking time has finished and an animation wishes you “Bon appetit!”.

BON APPETIT !

GUIDE TO THE “RECIPES” FUNCTION

	Function used	Min weight/time	Max. weight/time
PORK-VEAL-TURKEY	MW & Fan	500g/25 min	2000g/75 min
BEEF	MW & Fan	500g/15 min	2000g/40 min
FISH	Microwave	100g/1 min 45 turn the food over when the beep sounds (half-way through cooking)	1000g/12 min
POULTRY	MW & Fan	500g/20 min	2000g/55 min
VEGETABLES	Microwave	100g/3 min 10 turn the food over when the beep sounds (half-way through cooking)	1000g/18 min
FIBROUS VEGETABLES	Microwave	100g/4 min turn the food over when the beep sounds (half-way through cooking)	1000g/21 min
FRESH MEALS	Grill + MW	500g/12min mini.	2000g/37min maxi.
FROZEN MEALS	Grill + MW	250g/8 min	1000g/25 min
FROZEN PIZZA	Fan	100g/10min mini.	750g/23min30 maxi.
FRESH QUICHE	MW & Fan	35 min fixed	
FRESH TARTS	MW & Fan	35 min fixed	

GUIDE TO THE “RECIPES” FUNCTION

<p>Pork, veal, turkey & Beef</p>	<p>This function is used to cook and brown turkey, pork or veal roasts from 500 g to 2000 g.</p> <p>Cooking is done using the combined microwave + heat circulation function. Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish).</p> <p>It is preferable to choose roasts without barding fat to limit grease spatter and smoke.</p> <p>Remove the meat from the refrigerator and leave for 1 hour before placing in the oven.</p> <p>Place the dish on the rack at level 2.</p> <p>After cooking, leave the roast to rest in aluminium foil for 10 minutes. This allows the fibres to relax and the meat will remain tender.</p> <p>Season when cooking is finished.</p>
<p>Fish</p>	<p>This function allows you to cook fish weighing 100 g to 1000 g. All fish are suitable for microwave cooking. The only thing is to ensure the fish is very fresh.</p> <p>Cooking is done using the microwave function.</p> <p>You can cook fish whole (in this case cut a slash in the thickest part), in slices or filets.</p> <p>Place the fish in a round or oval glass dish suitable for microwave use, add two to three tablespoons of water, lemon juice or white wine and cover with the lid of the dish or stretch film; season after cooking.</p> <p>Place the dish on the level 1.</p>
<p>Poultry</p>	<p>This function allows you to cook and brown a whole chicken or chicken pieces (legs) weighing between 500 and 2000g.</p> <p>Cooking is done using a combination of microwave plus heat circulation and/or grill mode.</p> <p>Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish). Chicken legs may be placed directly on the glass drip tray.</p> <p>Prick the skin to avoid splattering.</p> <p>Add oil, salt and pepper to the poultry and sprinkle with spices of your choice.</p> <p>Whole chicken: place the dish on the shelf on level 1.</p> <p>Chicken thighs: Up to 900 g, put the drip-tray on level 2.</p> <p>When cooking has finished, leave the poultry to rest for 5 mins in the oven before tasting.</p>

GUIDE TO THE “RECIPES” FUNCTION

<p>Vegetables</p>	<p>These functions are used to cook vegetables weighing from 100g to 1000g.</p> <p>Cooking is done using the microwave function.</p> <p>Select very fresh vegetables and cook them with:</p> <ul style="list-style-type: none"> - two tablespoons of water up to 200 g - 50 ml of water up to 500 g - 100 ml of water up to 1000 g <p>Use cookware suited to the volume of food, cover unless cooking mushrooms.</p> <p>Place the dish on the level 1.</p> <p>A beep half-way through cooking warns you it is time to stir the food. Add fat and season if desired.</p> <p>When cooking has finished, leave the vegetables to rest for a few minutes before consuming.</p> <p>Tender vegetables containing more water: Courgettes cut into rounds or cubes, thinly sliced leeks, potatoes whole or cut into regular pieces, tomatoes cut into quarters, chicory cut into 4 and sprinkled with lemon, spinach leaves, thinly sliced mushrooms, etc.</p> <p>Harder and more fibrous vegetables: Brussels sprouts, thinly sliced white cabbage, cauliflower or broccoli cut into small florettes, carrots sliced into rounds, cubed celeriac, etc.</p>
<p>Fresh meals & Frozen meals</p>	<p>This function allows you to reheat and brown prepared frozen dishes (lasagne, gratin dauphinois, cottage pie, fish gratin, etc.) from 250g to 1,000g.</p> <p>Reheating or cooking is carried out using the microwave + grill function.</p> <p>Remove the product from its packaging and place it in a heat-resistant dish suitable for use in a microwave oven. It is preferable to choose a dish with the same dimensions as the preparation. Do not cover.</p> <p>Place the dish on the level 1.</p>
<p>Pizza - frozen</p>	<p>This function lets you reheat and brown frozen pizzas weighing between 100 and 750 g.</p> <p>Defrosting or cooking is carried out using the circulating heat function.</p> <p>Remove the pizza from its packaging and place it on the rack at level 2.</p>

GUIDE TO THE “RECIPES” FUNCTION

Fresh quiche and tarts	<p>This function allows you to cook and brown fresh quiches from 27 to 30cm in diameter.</p> <p>Cooking is done using the combined microwave + heat circulation function. Use a heat-resistant, microwave-safe tart mould (Pyrex, porcelain, etc.).</p> <p>When you use ready-made pastry, do not remove the grease-proof paper. Cut the excess grease-proof to the dimensions of the dish.</p> <p>Place the tart mould on the rack at level 2.</p> <p>Tips: Do not use a metal mould.</p> <p>Begin cooking the quiche as soon as the filling has been poured into the pastry. Never let the pastry soak or it will not cook properly.</p>
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QUEL FOUR.COM

• “AUTO DEFROST” FUNCTION

The “Auto defrost” function selects the appropriate defrost settings based on the food and its weight.

1. Press the < and > buttons. Select “Auto Defrost” and confirm.

2. The oven gives you the option of choosing from a list of different foods.

Press the < and > buttons to choose from the following list:

- Bread
- Pastries
- Vegetables
- Fish
- Pork
- Red meat
- Poultry

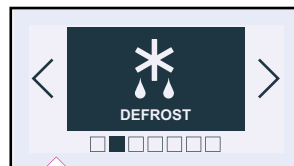
When you have made your choice, press OK to confirm.

3. When you have selected the food, the oven asks you to enter the weight (kg case) except for vegetables where the time is suggested, although this can be changed.

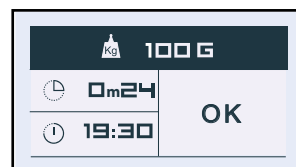
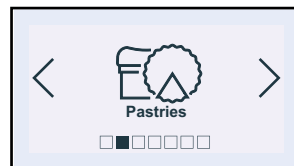
Enter the weight and the oven will automatically calculate and display the ideal cooking time.

If you wish, you can change the cooking finish time by selecting the ⌚ field and selecting the new end of cooking time.

Confirm by pressing OK.



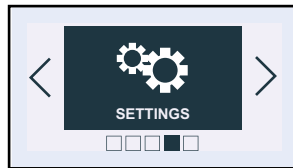
Example



• “SETTINGS” FUNCTION

Press the < and > buttons until you reach the “Settings” screen.

Confirm by pressing OK.



You have access to the following settings:

- **Clock** (see beginning of this section)
- **Sound**
- **Display**
- **Consumption**
- **Language**
- **De Dietrich services**

Sound:

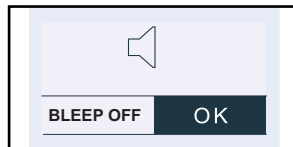
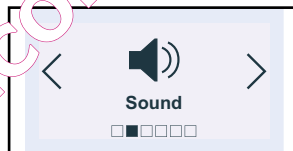
Press the < or > buttons and until you reach the “Sound” screen.

Adjustment of the sound emitted when buttons are pressed:

If you wish, you can mute the beeps emitted each time you press confirm.

To do this, go to this option and select:

Beep on (active) or Beep off (silent). Confirm.



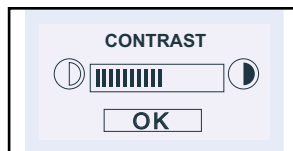
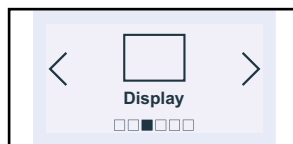
Display:

Adjusting screen contrast:

Press the < or > buttons and until you reach the “Display” screen. Confirm by pressing OK.

Select the contrast bar using the < or > buttons and confirm.

Increase or decrease the contrast using the < and > buttons then confirm by pressing OK.



• “SETTINGS” FUNCTION

Consumption:

- 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 (RESET).



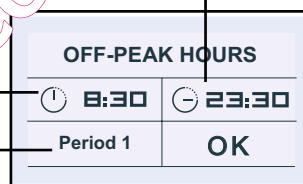
If you have an energy bill arrangement with off-peak hours, you can consult the corresponding time periods and obtain detailed information about your consumption during peak and off-peak hours.

To enter or modify this data, press OK, then enter the times for peak and off-peak periods.

End of
“Off-peak hours”

Start of
“Off-peak hours”

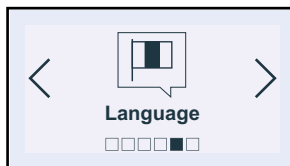
You may enter up to
3 different periods



Language:

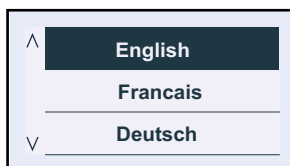
- Setting the language:

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



Various languages are available:

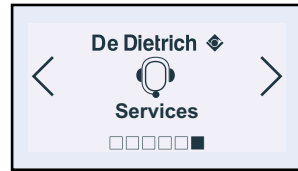
Français	Slovak	Norwegian
English	Hungarian	Swedish
German	Polish	Finnish
Spanish	Italian	Danish
Portuguese	Greek	
Dutch	Russian	
Czech	Hebrew	



• “SETTINGS” FUNCTION

De Dietrich services

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



• “MINUTE MINDER” FUNCTION

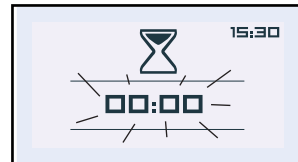
Select this option to access the minute minder function.

This function is **accessible, so long as the oven is not in pyrolysis mode.**



Press the < and > buttons until “Minute minder” is displayed then confirm.

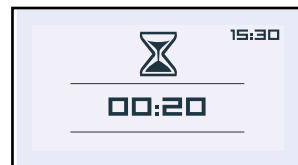
The display flashes 00:00:00.



Enter the desired time using the < and > buttons and confirm by pressing OK.


The minute minder starts to count down when OK is pressed and beeps at the end.


Press the Stop button to cancel the minute minder.



• 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 the  button pressed for a few seconds; a padlock will then be displayed on the screen and access to the oven controls is now blocked.

To unlock it, press the  button again, then select the “Unlock” symbol and confirm. The oven controls are once again accessible.




Warning

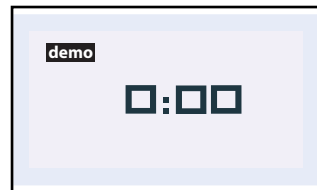
You cannot lock the oven if you have programmed a cooking cycle.

• “DEMO” MODE

To activate DEMO mode:

Set the time to 0:00 (see “etting the time”) then confirm.

Press and hold the < and > buttons simultaneously for 10 seconds until the word “DEMO” appears in the display.



To leave DEMO mode:

Set the time to 0:00. Confirm.

Press and hold the < and > buttons simultaneously for 10 seconds until the word “DEMO” disappears from the display.



Warning

When your oven is in “Demo” mode, the heating elements are not operative.

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

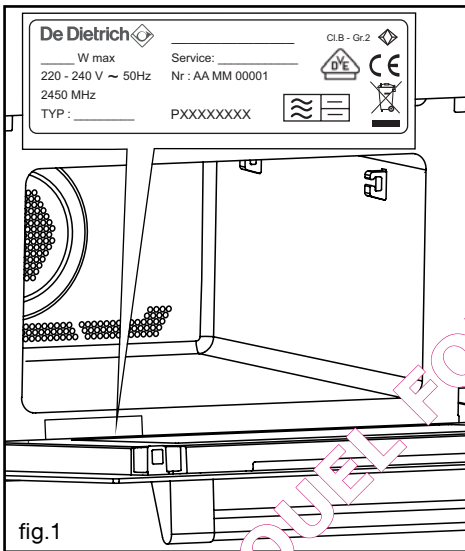
The International Electrotechnical Commission, SC.59K, has established a standard for comparative performance tests conducted on various micro-wave ovens. We recommend the following for this appliance:

Test	Load	Approx. time	Power level selector	Cookware/Tips
Custard (12.3.1)	1000 g	16 - 18 minutes	500W	Pyrex 227 Place in a glass dish at level 2
Savoie cake (12.3.2)	475 g	7 minutes	700W	Pyrex 827 On the rack at level 1
Meatloaf (12.3.3)	900 g	14 min	700W	Pyrex 838 Cover with a plastic film
Defrosting meat (13.3)	500 g	3 min 16	AUTO DEFROST P1	On the rack at level 1
Defrosting raspberries (B.2.1)	250 g	6 - 7 minutes	200W	On a flat plate
Potatoes au gratin (12.3.4)	1100 g	3 - 25 min	Fan cooking 220°C + 400 W	Pyrex 827 On the rack at level 1
Chicken (12.3.6)	1400 g	41 min	AUTO P4	In an enamelled earthenware dish On the rack at level 1
		30 min	Full grill + 500W	Place on the rack at level 1 with a glass dish below. Turn midway through
Cake (12.3.5)	700 g	20 min	Fan cooking 220°C + 200 W	Pyrex 827 On the rack at level 1

QUEL FOUR.COM

• ANY REPAIR

Any repair to your appliance must be made by a qualified professional, authorised to work on the brand. When you call, state your appliance's complete reference information (model, type, serial number). This information appears on the manufacturer's nameplate (*Fig. 1*).



ORIGINAL PARTS

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

