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USER GUIDE

*OVEN*

De Dietrich 

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.

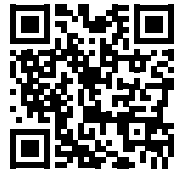
Thank you for choosing a De Dietrich product.



BVCert.6011825

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.

[www.dedietrich-electromenager.com](http://www.dedietrich-electromenager.com)



De Dietrich 

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

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# IMPORTANT SAFETY INSTRUCTIONS

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## IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.

This user guide is available for download on the brand's website.

When you receive the appliance, unpack it or have it unpacked immediately. Check its general appearance. Make a note of any reservations on the delivery slip and keep a copy.



This appliance must be installed more than 850 mm up off the ground.

— In order to avoid overheating, the appliance must not be installed behind a decorative door.

— Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material). For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels.



It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a

switch on the fixed wiring system in accordance with installation rules.

— The electrical plug must remain accessible after installation.

— If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.

— This appliance is designed to cook with the door closed.

— This appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.

— Children must not be allowed to play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

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## *IMPORTANT SAFETY INSTRUCTIONS*

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— Children must be supervised to prevent them from playing with the appliance.



**WARNING:**

The appliance and its accessible parts become hot during use. Be careful not to touch the heating elements located inside the oven. Children under 8 years old must not be allowed near it unless they are supervised at all times.

— Before pyrolytic cleaning of your oven, remove all accessories and any thick deposits.

— During cleaning, the surfaces may become warmer than under normal conditions of use.

It is advisable to keep children away from the appliance.

— The oven must be turned off when cleaning inside the oven.

scrapers for cleaning the oven's glass door, as they could scratch the surface and cause the glass to shatter.

— Do not use a steam cleaner.

Do not modify the characteristics of this appliance; doing so could be dangerous.

Do not use your oven as a ladder or to store any items after use.



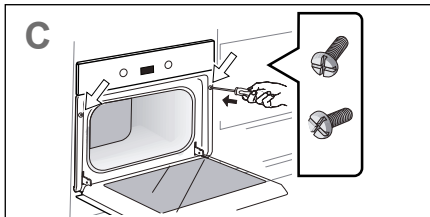
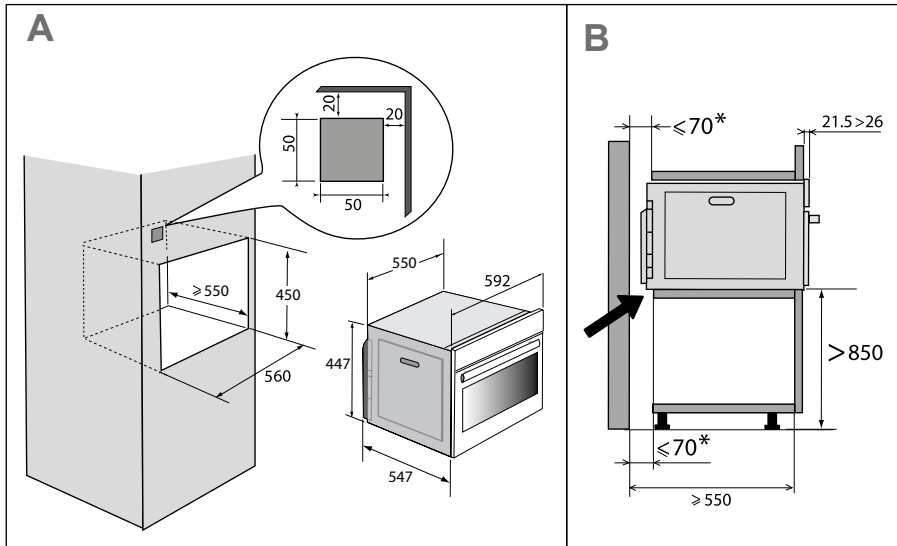
**WARNING :**

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down. To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

— Do not use abrasive cleaning products or hard metal

# • 1 INSTALLATION

## CHOICE OF LOCATION AND BUILDING IN



This appliance must be installed more than 850 mm up off the ground. This appliance may be installed in a cabinet column, as indicated on the installation diagram (fig. A).

Caution: if the back of the cabinet is open, the space between the wall and the surface on which the oven rests must be no more than 70 mm\* (fig. B).

Do not use your appliance immediately (wait approximately 1 to 2 hours) after moving it from a cold location to a hot location, as the condensation may cause a malfunction.

Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material).

Drill a 2 mm diameter hole in the cabinet panel to avoid splitting the wood.

For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels (fig. C).

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# • 1 INSTALLATION

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## ELECTRICAL CONNECTION



### Warning:

Installation should only be performed by installers and qualified technicians.

The appliance must be recess-fitted correctly to ensure electrical safety. The electrical connections should be made before the appliance is installed in its housing.

The oven must be connected via a standardised power cable with 3 conductors of 1.5 mm<sup>2</sup> (1 live + 1 neutral + earth) which must be connected to the network by means of an IEC 60083 standard power socket or via an all-pole cut-off device in compliance with the installation rules.

Check that:

- the electrical installation has sufficient voltage (220-240 Volts~ 16 Amps),

If the electrical installation in your home requires any changes in order to connect your appliance, contact a professional electrician.

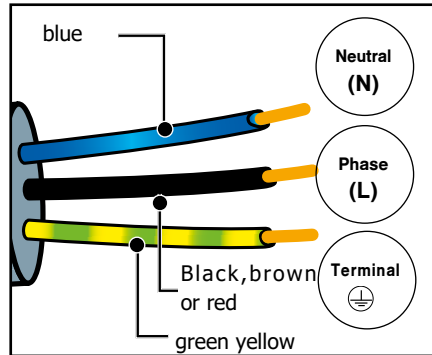
During maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be switched off or removed.



### Caution:

The safety wire (green-yellow) is connected to the appliance's terminal and must be connected to the installation's earth.

If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.



### Caution:

We cannot accept liability for any accident or incident resulting from non-existent, defective or incorrect grounding.

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# • 2 ENVIRONMENT

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## CARE FOR THE ENVIRONMENT

The packaging of this appliance can be recycled. Help to recycle them and protect the environment by placing them in the municipal containers provided for this purpose.



Your appliance also contains many recyclable materials. It therefore is marked with this symbol to indicate that appliances to be disposed of should not be mixed with other waste.

This way, the appliance recycling

organised by your manufacturer will be done with maximum efficiency, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment.

Contact your local authority or retailer for information on used appliance collection points close to your home.

Thank you for co-operation in protecting the environment.

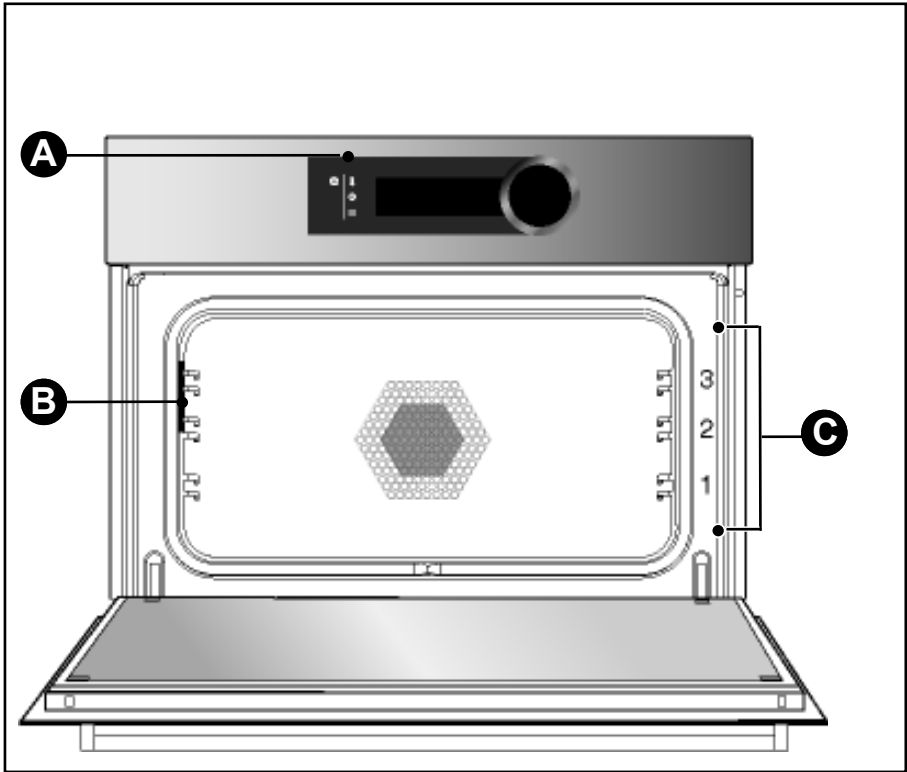


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# • 3 DESCRIPTION OF THE OVEN

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## DESCRIPTION OF THE OVEN

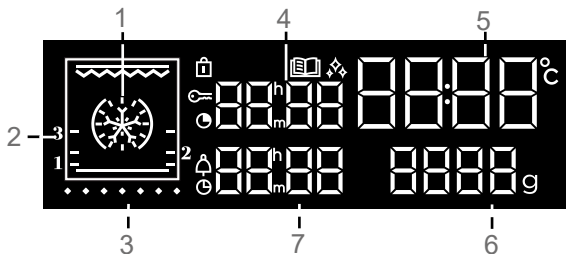


- A** Control panel
- B** Lamp
- C** Shelf runners (3 heights available)

# • 3 DESCRIPTION OF THE OVEN

## CONTROL PANEL

### THE DISPLAY



- 1 Cooking modes display
- 2 Shelf runner indicator
- 3 Temperature rise indicator
- 4 Cooking time display
- 5 Oven temperature and clock display
- 6 Weight display
- 7 Minute minder and cooking end time display

- Control locking indicator
- "Recipes" function indicator
- Self-cleaning indicator (pyrolysis)
- Door locked indicator
- Cooking time indicator
- Minute minder indicator
- Cooking end indicator



### Note:

By default, after the time is displayed the display switches off after a few minutes if the user does not do anything. This function may be modified with the "time display" function in the settings menu.

## BUTTONS

1



2



3



4

- 1 On/Off
- 2 Adjusting the temperature
- 3 Adjusting the clock, the time and the end of cooking, the minute minder
- 4 Access the settings MENU

## CONTROL KNOB

This is a rotating «push-pull» knob with central button to choose programmes, increase or reduce values and confirm.

The drawings on the control knob are symbolised as follows:

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# • 3 DESCRIPTION OF THE OVEN

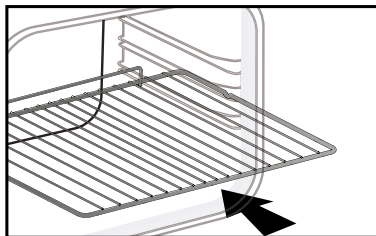
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## ACCESSORIES

### - Anti-tip safety rack

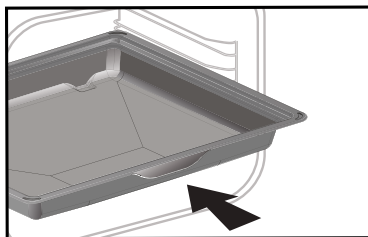
The rack can be used to support all dishes and moulds containing food for cooking or browning. It can be used for grilling (placed directly on top).

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. Place a stainless steel dish over the multi-purpose tray and insert them on the level 1 shelf runner at the bottom.



 Remove the accessories before beginning pyrolysis cleaning.

### Tip

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.

# • 4 SETTINGS

## SETTING THE CLOCK

When switching on, the display flashes at 12:00.

Adjust the time by turning the dial then press to validate.

If there is a power cut, the clock flashes

## CHANGING THE CLOCK

Press the button for a few seconds until the clock flashes. Adjust the clock by turning the knob and then press to confirm.

## MINUTE MINDER

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

Press .




00:00 flashes. 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.



**NB:** NB: You can modify or cancel the timer at any time.

To cancel, return to the timer's menu and set to 00:00.

## CONTROL LOCKING Child safety

Press  and  at the same time until the symbol  appears on the screen. Control locking is accessible during cooking or when the oven has stopped.

**N.B:** only the button  remains active during cooking.

To unlock the keypad, press  and  together until the symbol disappears off the screen.

## SETTINGS MENU






You can adjust different settings on your oven:


light, contrast, sounds and demo mode.

To do this, press  for a few seconds to access the settings menu.

See the table below:

To modify the different settings if necessary, turn the control knob and then press to confirm.

	<b>Light:</b> Position ON, the light stays on throughout cooking (except in ECO mode). Position AUTO, the oven light turns off after 90 seconds when cooking.
	<b>Sounds - beeps:</b> Position ON, sounds active. Position OFF, no sounds.
	<b>Time display:</b> ON position by default: SLEEP is displayed and the display switches off after a few minutes. OFF position: the display remains on.
	<b>Contrast:</b> The brightness of the display is adjustable from 10 to 100%.
	<b>DEMO mode:</b> Activate/deactivate «DEMO» mode: demonstration mode used in display. Deactivate it to make your oven operational.

To come out of the settings menu at any time, press .

# • 5 COOKING

## COOKING

This oven gives you access to 2 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 «**EXPERT**» mode.

- 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 «**RECIPES**» mode.



### Tip

**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.**

## «EXPERT» MODE

The Expert function lets you set the cooking parameters yourself: temperature, cooking type, cooking time.

- Access the “Expert” screen by pressing or turning the knob or by pressing ① or ≡.

- Then select the type of cooking from the following list by turning the control knob and then press to confirm.



FAN COOKING



PULSED BOTTOM



COMBINED HEAT



VARIABLE GRILL



TRADITIONAL



KEEP WARM



ECO



DEFROSTING



PULSED MEDIUM GRILL



BREAD

## IMMEDIATE COOKING


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

Turn the control knob until you get to the cooking function of your choice, then confirm.

The temperature starts to increase at once. Your oven recommends one (or two) shelf height(s) and a modifiable temperature.



The oven heats up and the temperature indicator flashes. A series of beeps sounds when the oven has reached the programmed temperature.

## CHANGING THE TEMPERATURE

When you are in the cooking mode of your choice, press .

Adjust the temperature by turning the knob and then press to confirm.

## PROGRAMMING THE COOKING TIME

Use the immediate cooking programme, then press ; the cooking time  flashes

# • 5 COOKING


and it is now possible to set it.

Turn the knob to adjust the cooking time. Press to 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 cooking time is saved automatically after a few seconds. The time starts to count down as soon as the cooking temperature is reached.

## DELAYED START

Proceed as for programmed cooking. After setting the cooking time, press . The display flashes. Set the cooking end time by turning the knob.

The cooking end time is automatically saved after a few seconds. The cooking end time display stops flashing.

## MEMORISE A COOKING MODE


You can memorise 3 cooking programmes of your choice that may be used later.











- Programme a memory (fig. E):

In Expert mode, select a cooking mode, the temperature and time and then press the knob until you get to «MEM 1». Choose one of the 3 memories by turning the control knob and confirm to memorise it. Confirm again to start cooking.

**NB: If the 3 memories are saved, any new memorisation will replace the previous one. A delayed start cannot be programmed for memorisations.**

- Select one of the 3 memories already saved :

Turn the knob and go to MEMO, then confirm. Scroll through the memories with the knob and confirm the one you want. The cooking starts, but you may perform a delayed start (press  twice, set the cooking end time and confirm).

COOKING MODE	RECOMMENDATION OF COOKING TIME
 FAN COOKING	30 min
 COMBINED HEAT	30 min
 TRADITIONAL	30 min
 ECO	30 min
 PULSED GRILL	15 min
 PULSED BOTTOM	30 min
 VARIABLE GRILL	7-10 min
 MKEEP WARM	60 min
 DEFROSTING	60 min
 BREAD	40 min







# • 5 COOKING

## COOKING FUNCTIONS IN «EXPERT» MODE







Tip

Pre-heat your oven empty before cooking.

Position	T°C recommended mini - maxi	Use
 <b>Fan oven</b>	190°C 35°C - 250°C	Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.
 <b>Chaleur combinée</b>	180°C 35°C - 230°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.
 <b>Traditionnel</b>	200°C 35°C - 275°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.
 <b>ECO*</b>	190°C 35°C - 275°C	This setting saves energy while maintaining the quality of the cooking. In this setting, pre-heating is not required.
 <b>Gril pulsé</b>	190°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.
 <b>Sole pulsée</b>	180°C 75°C - 250°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.

# • 5 COOKING

Position	T°C recommended mini - maxi	Use
 <b>Full grill</b>	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.
 <b>Keep Warm</b>	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).
 <b>Defrost</b>	200°C 35°C - 275°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).
 <b>Braed</b>	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.

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



## Advice on how to save energy

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



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




# • 5 COOKING

## «RECIPES» MODE

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

## IMMEDIATE COOKING

Select «Guide» on the screen by turning the knob and then confirm.

The symbol  is displayed and «Guide» shows on the screen.

15 recipes are pre-programmed. See the table opposite.

Use the control knob to scroll through the food choices and press to confirm.

A suggested weight flashes on the screen. Enter the actual weight of your food by turning the knob, then confirm.

The oven automatically calculates the ideal cooking time and displays it. Cooking starts immediately.

## DELAYED STAR

If you wish, you can change the cooking end time by pressing ⊖ and displaying the new cooking end time when the oven has started. Confirm by pressing the knob.

The oven stops and will start later so that cooking ends at the desired time.

Food	15 Recipes
Duck breast	P01*
Roast chicken	P02
Shoulder of lamb	P03
Roast beef	P04
Veal chops	P05
Roast pork	P06
Salmon steaks	P07*
Trout	P08
Lasagne	P09
Stuffed tomatoes	P10
Pizza	P11
Quiche	P12
Cakes	P13
Yoghurt cake	P14
Pre-cooked baguettes	P15

*\* Pre-heating is necessary for these dishes.*

*Only put your dish into the oven when pre-heating is complete; the time starts counting down from this point.*



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

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# • 5 COOKING

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## HINTS AND TIPS

### • Beef, pork, lamb

- Always remove meat from the refrigerator well before cooking: 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. Turn the meat over using spatulas; if you pierce it, the blood will run out. Always leave meat to rest for 5 to 10 minutes after cooking. Wrap it in foil and put it at the oven's entrance; the blood attracted outside during cooking will return inside and moisten the meat.

- Use earthenware roasting dishes; glass tends to get splattered in grease.

- Do not cook in the enamelled drip tray.

- Avoid sticking garlic cloves into a leg of lamb, this will cause it to 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 very hot in a gravy boat.

### • Fish

- When you buy 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.

### • Tarts, quiches

- Avoid glass or porcelain dishes as they are too thick and extend the cooking time and the bottom of the crust is not crispy.

- With fruits, the bottom of the tart may become 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.

### • Pizza

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

## CLEANING AND MAINTENANCE:

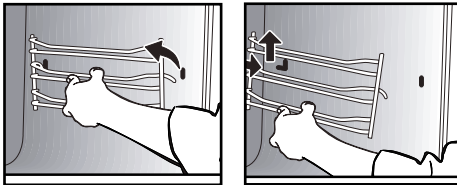
### EXTERNAL SURFACE

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.



### CLEANING THE INNER GLASS

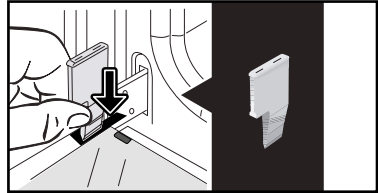
To clean the inner glass, remove the door. Before disassembling the glass, remove any excess grease on the inside glass with a soft cloth and washing up liquid.

**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.

### REMOVING AND PUTTING BACK THE DOOR

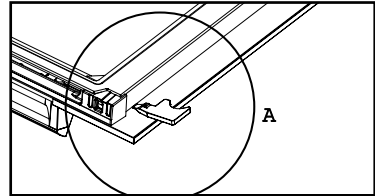
Open the door fully and block it with one

of the plastic wedges provided in your appliance's plastic pouch.

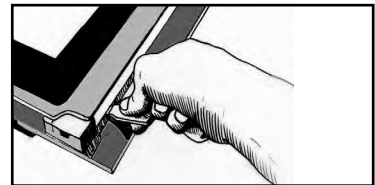


To remove the frame and glass assembly, proceed as follows:

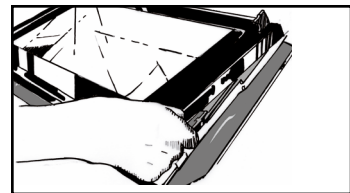
Insert the two other red stops in the **A** slots designed for this.



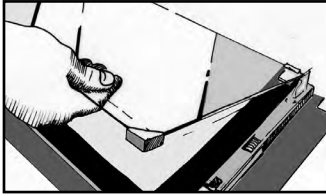
Lever the assembly to detach the frame and the glass.



Remove the frame and the glass. Remove all the door's interior windows by rotating them.



# • 6 CARE



This assembly comprises 2 glass windows, the 1st of which has 2 rubber stops on the 2 front corners.

Clean the glass using a soft sponge and washing-up liquid.

Do not soak the glass panel in water.

Do not use abrasive creams or scouring sponges. Rinse with clean water and dry off with a lint-free cloth.

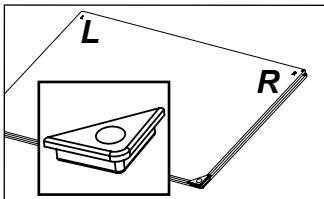
After cleaning, replace the 1st glass pane in the door.

Reposition the 2 black rubber stops on the front corners of the 2nd pane, making sure the following is indicated on the glass:

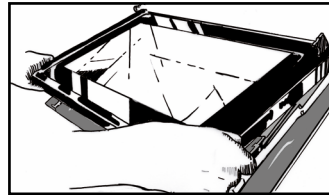
Top left: **L**

Top right: **R**

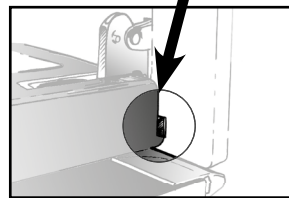
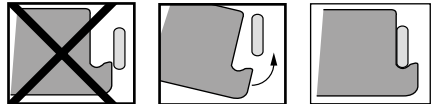
Then replace the door and the 2nd pane, positioning it onto the first.



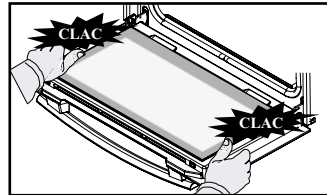
Place the external glass frame assembly back in the door.



Make sure you correctly slot the frame under the spigot next to the hinge.



Attach the frame by tightening it with the door. Do not press on the frame alone.



Your appliance is now ready for use again.

## 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.



**Remove the accessories before beginning pyrolysis cleaning.**

**Your oven is equipped with enamelled wire shelf supports : these do not need to be removed before running the pyrolysis cycle**

## PERFORM A SELF-CLEANING CYCLE

2 pyrolysis cycles are proposed:



ECO pyro in 1 hour 30


2-hour pyrolysis

## IMMEDIATE CLEANING

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

Turn the function selector to one of the self-cleaning functions.

The pyrolysis cycle begins. The time starts to count down as soon as it is set (press the knob).

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.



**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.**

## DELAYED CLEANING

Follow the instructions in the previous paragraph and then set the end time for the pyrolysis cycle by pressing . The display flashes. Set the end time with + and - . After these steps, the start of pyrolysis is delayed so that it finishes at the programmed time. When the pyrolysis cycle has finished, put the function selector back to 0.

## REPLACING THE LIGHT BULB

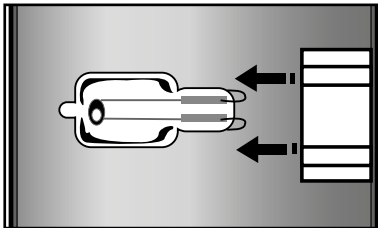
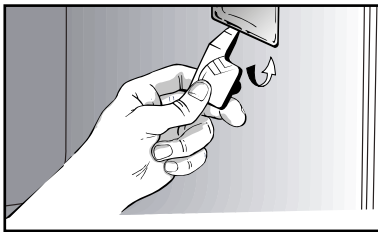


### Warning

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. This product contains a light source of energy efficiency class G.



You can replace the bulb yourself. First disassemble the left-hand side shelf support. The bulb is accessible inside the oven.

Use the plastic stop as a lever to remove the glass.

Change the bulb (use a rubber glove to facilitate its removal) then reattach the glass.

Plug your oven back in.

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# • 7 ANOMALIES AND SOLUTIONS

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**- 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 (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; the fan may continue running until a maximum of 1 hour after cooking to lower the temperature inside and outside the oven. If the fan runs for over an hour, contact the After Sales Department.

**- The pyrolysis cleaning cycle does not begin.**

Verify that the door is locked. If there is a door locking or temperature sensor fault, contact the Customer Services Department.

**- The «door locking» symbol flashes in the display.** Door locking fault. Contact the Customer Services Department.

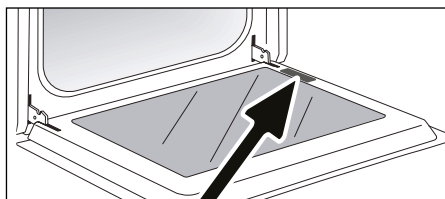
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# • 8 AFTER-SALES SERVICE

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## INTERVENTIONS

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.



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

**NOTE:**

• With a view to constantly improving our products, we reserve the right to make changes to their technical, functional or aesthetic characteristics in line with technological progress.

B: Commercial reference

C: Service reference

H: Serial number

# • 9 FUNCTIONAL SUITABILITY TESTS

## FUNCTIONAL SUITABILITY TESTS IN ACCORDANCE WITH STANDARD EN 60350:

Test	Cooking sequence	T°C	Shelf position	Time	Observations
Cookies (8.4.1)	Convection	165	2	18-20 min	Pastry tray
	Tradition	200	2	20-23 min	Lissium pastry tray
	Convection	165	3 / 1	22-25 min	Preheated oven: -Pastry tray -Enamel plate
Small Pastries (8.4.2)	Convection	165	2	22-25 min	Pastry tray
	Convection	160	3 / 1	22 min	Preheated oven: -Pastry tray -Enamel plate
Savoy sponge (8.5.1)	Convection	170	1	35-40 min	Preheated oven, mould on the grid + 5 min in switched off oven without preheating
	Tradition	175	1	45 min	2 levels, (not applicable)
Apple tart (8.5.2)	Combined	180	1	50-55 min	20 cm mould on the grid
	Convection	180	3 / 1	50-55 min	Preheated oven: -Enamel plate on 1st level
Surface grill (9.1)	High grill	P4	2	2-3 min	Preheat 5 minutes Bread on grid with the door closed