**EN** USER GUIDE

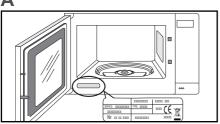
# MICROWAVE OVEN



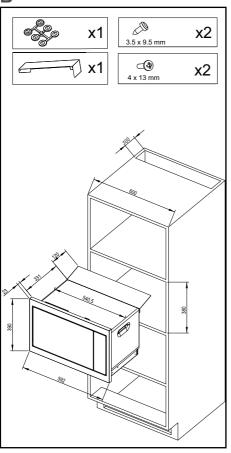
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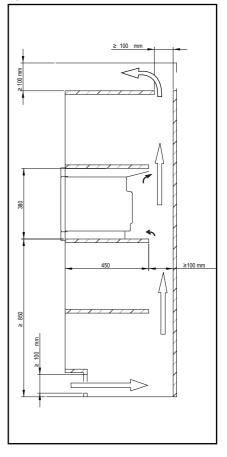




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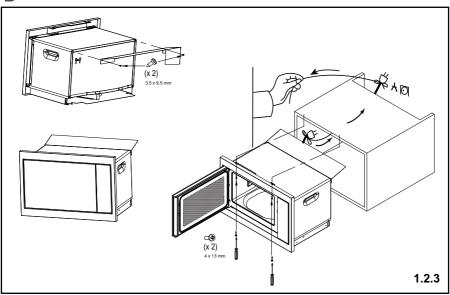
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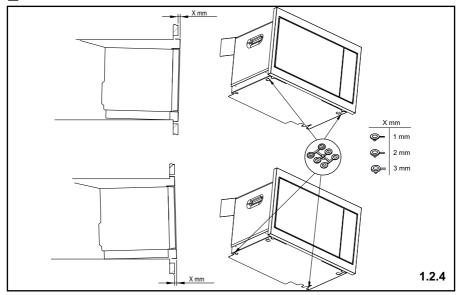
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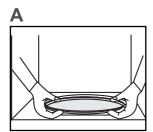


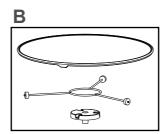




# • 2









## DEAR 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.



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### IMPORTANT SAFETY ADVICE AND PRECAUTIONS

## IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

Important:
Before switching your appliance on, please read this installation guide carefully to familiarise yourself quickly with its operation. Keep this manual with the appliance. If you sell or give the appliance to someone else, make sure that you also give them this

Please read these instructions before installing and using your appliance. They have been written for your safety and the safety of others.

manual.

- This appliance is designed to be used for domestic and similar applications such as: kitchen areas for the staff of shops, offices and other professional premises; farms; use by customers in hotels, motels and other residential environments; guest house type environments.
- This appliance may be used by children aged 8 years and older, and by persons with impaired physical sensory 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. The appliance should not be cleaned or maintained by children unless supervised.

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

### **WARNING:**

Accessible parts of the appliance become hot during use. Be careful not to touch the heating elements inside the oven. Children under 8 years of age should not be allowed near the appliance, unless they are constantly supervised.

It is dangerous for anyone other than a qualified person to perform maintenance or repairs that requires the removal of the cover providing protection against exposure to microwave power.

### IMPORTANT SAFETY ADVICE AND PRECAUTIONS

WARNING: If the appliance is being used in combination mode, it is recommended that children only use the oven under adult supervision, due to the temperatures involved.

- Use only microwave-safe utensils.
- When heating food items in plastic or paper containers, keep an eye on the microwave's contents, since there is a risk of spontaneous combustion.
- If smoke appears, stop or unplug the oven and leave the door closed to smother any flames that may appear.

WARNING: Liquids and other foods must not be heated in sealed containers, as they may explode.

Metal food and beverage containers cannot be used for microwave cooking.

 Heating beverages in a microwave oven can cause the sudden and/or delayed spitting of boiling liquid, so care should be taken when handling their containers.

- The contents of baby bottles and baby food jars must be stirred or shaken and the temperature must be checked before consumption, so as to prevent burns.
- Heating eggs in their shells or whole hard-boiled eggs in a microwave oven is not recommended, since they may explode even after cooking has ended.
- This appliance has been designed for closed door cooking.
- A microwave oven is intended for heating food and drinks.

Drying food products or linen or heating heat pads, slippers, sponges, damp clothes or similar could cause injury or fire.

### **WARNING:**

If the door or door seal is damaged, the oven should not be used until it has been repaired by an authorised person.

It is recommended that the oven is cleaned regularly and

### IMPORTANT SAFETY ADVICE AND PRECAUTIONS

that any food residue is removed.

— If the appliance is not cleaned regularly, its surface could become damaged, permanently affecting the appliance's service life and possibly causing a safety hazard.

Do not use abrasive cleaners or hard metal scrapers to clean the oven's glass door; they could scratch the surface and cause the glass to crack. Do not use a steam cleaner.

The electrical plug must remain accessible after installation.

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.

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.

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

#### WARNING:

Only allow children to use the oven without supervision if adequate instructions have been given so that the child is able to use the oven safely and understands the dangers of incorrect use.

This appliance is not designed to operate above an oven in pyrolysis mode.

This appliance must be installed at a height of 850mm or more above the ground the ground.

This appliance may be installed in a cabinet column, as shown in the installation diagram.

This appliance is not designed to operate under another built-in appliance.

Make sure you do not move the turntable when removing containers from the appliance.

### **ENVIRONMENT**



#### CARE FOR THE ENVIRONMENT



This appliance's packaging can be recycled. Recycle and help protect the environment by disposing of packaging in local waste containers designed for this purpose.

Your appliance also contains a lot of recyclable material. This logo indicates that used appliances must not be mixed with other waste.

Appliance recycling organised by your manufacturer is carried out under optimum

conditions, in accordance with European Directive 2002/96/EC on the disposal of waste electrical and electronic equipment.

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

We thank you for your help to protect the environment.

# • 1 INSTALLATION



#### **UNPACKING**

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. Remove all protective packing. Check the appliance's characteristics on the nameplate and make sure you comply (fig. A).

#### CHOICE OF LOCATION AND BUILDING IN

This appliance must be installed in a cabinet column as shown in the installation diagram (fig. B-C-D-E).

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 cabinet so as to ensure a minimum gap of 10mm between the appliance and the surrounding unit. The unit supporting the appliance must be made of heat-resistant material (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.

#### **ELECTRICAL CONNECTION**

#### Important:

Only qualified installers and technicians should install electrical appliances.

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

#### Ensure that:

- the circuit has sufficient power (16 Amps), If the electrical installation in your home requires a modification to connect the appliance, call a qualified electrician.

During maintenance, the appliance must be disconnected from the mains, the fuses must be cut off or removed.

### **Warning:**

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 it or remove the fuse for the circuit where the oven is installed.

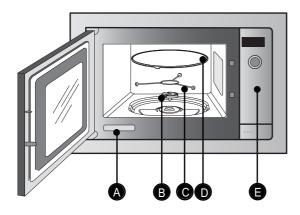
#### Warning:

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

# • 2 DESCRIPTION OF THE OVEN



#### THE APPLIANCE



- A Identification label
- B Drive hub
- C Wheel support
- Turntable
- E Control panel

#### THE ACCESSORIES

• The turntable ensures that food cooks evenly without further attention.

It rotates in both directions. If it does not turn, check that all components are properly positioned.

It may be used as a cooking dish. For easy removal, recesses are provided on both sides (fig.A). Do not try to turn it manually, since you could damage the drive system.

## • Rotation is controlled by the drive hub (fig.B).

If you take out the support with the drive hub, make sure you do not let water get into the motor shaft orifice.

Remember to put back the support, the support wheels and the turntable. Do not try to turn it manually, since you could

damage the drive system.

- The roller support: If the turntable does not turn properly, check that there is nothing underneath it stopping it from turning.
- When the turntable is in the stopped position, large dishes can be used which cover the entire surface of the oven. In this case, it is necessary to turn the container or mix its content half-way through the program.

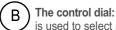
# • 2 description of the oven



#### THE CONTROL PANEL

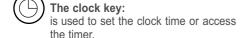


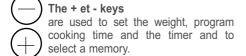
simplifies programming by displaying: the function, cooking time, weight or clock time.



is used to select a cooking function.





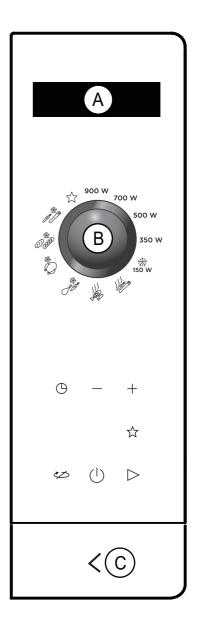




The Cancel key:
a long press on this key stops the cooking or programming in progress.

The Stop turntable key: stops and re-starts the turntable.

The start key: starts any program.



# • 2 DESCRIPTION OF THE OVEN



#### THE DISPLAY



- 1 Micro-wave indicator.
- 2 Programming time and clock indicator.
- 3 Displays the microwave power, the time, weight or cooking time.
- 4 Weight indicator.
- 5 Timer indicator.
- 6 Saved programs indicator.

## • 3 SETTINGS



#### **SETTING THE TIME**

When you switch the oven on or after a power cut, 12:00 flashes.

Set the time using the + and - keys and then press the  $\bigcirc$  key to confirm.

#### **CHANGING THE TIME**

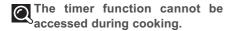
Hold the  $\bigcirc$  key pressed until the time flashes. Adjust the time with the + and - keys and then press the  $\bigcirc$  key to confirm.

Your appliance will now show the right time.

#### **USING THE TIMER**

Press the () key and the timer indicator is displayed; the time set flashes.

Adjust the time setting using the + and - keys and then press the > key to confirm. At the end of the time, an audible signal sounds; press the key to stop it.



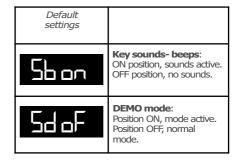
#### **SETTINGS MENU**

You can adjust a number of settings on your oven:

sounds and demonstration mode.

Hold the + and - keys pressed for a few seconds to access the settings menu.

See the table below:



To select the different parameters, if necessary, press the ⊳ key and press the + key to change the selection.

To exit the settings menu at any time, press  $\bigcirc$ .

## LOCKING THE CONTROLS Child safety lock

Press the 😕 key until the 📭 - 🗓 symbol is displayed.

To unlock, hold the 🌣 key pressed until the screen.

# • 4 cooking



#### **OPERATING PRINCIPLE**

Microwaves used for cooking are electromagnetic waves. They are commonly found in our environment in the form of radio waves, light and infrared rays.

Their frequency is in the 2450MHz range. Their behaviour:

- · They are reflected by metals.
- They pass through any other material.
- They are absorbed by water, fat and sugar molecules.

When food is exposed to microwaves, its molecules begin moving rapidly, causing

it to heat up.

The depth of penetration of the waves into the food is about 2.5 cm. If the food is thicker, cooking at its centre occurs by conduction just like traditional cooking. In essence, microwaves are simply causing a thermal change inside the food and are therefore not harmful to health.

# • 4 COOKING



#### **COOKING FUNCTIONS**

Position	Use				
900 W	To cook fresh vegetables and soup. To heat up all liquids.				
700 W	To reheat all fresh or frozen pre-cooked dishes and frozen vegetables. To bring pre-cooked dishes and frozen vegetables up to temperature.				
500 W	To cook fish and poultry. To finish programs begun with the «FAST COOK» setting such as beans, lentils or milk-based dishes.				
350 W	To finish programs begun with the «FAST COOK» setting, which might otherwise overcook on the outside, for instance veal or pork roast.				
<b>※</b> 150 W	To defrost meat, fish, fruit, bread or delicate dishes.				
10/7	To cook fresh vegetables.				
	To cook fish.				
**************************************	To defrost frozen dishes.				
Ď	To defrost meat or poultry.				
West .	For defrosting bread, pastries and cakes.				
**	To defrost vegetables.				
☆	To access the MEMO program.				

#### MICROWAVE FUNCTIONS

Open the door. Place the dish inside and close the door.

If the door is not properly shut, the appliance will not operate.

If the dish is too large to turn freely inside the oven, press the stop turntable key before or during the program.

There are five microwave power levels available:

% 350, 500, 700 and 900 Watts.

#### Setting a cooking program:

- 1. Select the power using the function selector, e.g. 900W - high power).
- 2. Set the cooking time using the + and keys (for example, 5 minutes).
- 3. Press the start key ▷.

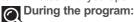
## • 4 *cooking*



The program begins: the turntable revolves, the oven light comes on.

Three beeps announce the end of a program.

The beeps are repeated every minute for ten minutes until you open the door.



- You can change the power by using the selector.

#### Setting a defrost program:

Proceed in a similar fashion but select the defrost function 150w .

- **1.** Set the time using the **+** and **-** keys, e.g. 10 minutes.
- 2. Press the start key >.

In the defrost function (150W), a beep sounds in mid-program and TURN is displayed to tell you to turn the food over to obtain the best results. Close the door and press the  $\triangleright$  key to continue defrosting.

### Ouring the program:

-You may stop or start the turntable by pressing ♥ .

The symbol flashes in the display with the word OFF, telling you to stop the turntable.

Press  $\Leftrightarrow$  to re-start the turntable. The symbol flashes in the display with ON telling you to re-start the turntable.

-If you open the door before the end of the

program, close it and press > to resume the program.

-At the end of a program, the fan may continue to run to ensure proper cooling. It will stop automatically.

#### **AUTOMATIC COOKING FUNCTIONS**

The automatic cooking functions select the appropriate cooking parameters according to the food to be prepared and its weight. Select one of the following two cooking functions:



: Fresh vegetables\*.



· Fish

Select the function.

A suggested weight flashes on the screen.

Adjust the weight of food using the + and - keys and then confirm by pressing 

The oven starts.

\* A beep sounds in mid-program and TURN is displayed to tell you to turn the food over to achieve the best results. Close the door and press the > key to resume cooking.

## • 4 cooking



#### **AUTOMATIC DEFROST FUNCTIONS**

The automatic functions select the appropriate defrost parameters for you based on the food being prepared and its weight. Select a preprogrammed food from the list below:



: Defrosting ready meals.



: Defrosting meat, poultry \*.



Defrosting bread, pastries and



Defrosting vegetables.

Select an automatic defrost function and enter the weight of the food, using the + and - keys (in 50g steps) and then confirm by pressing >. The oven starts.

\* A beep sounds in mid-program and TURN is displayed, advising you to turn the food over to achieve the best results. Close the door and press the key to resume defrosting.

#### THE MEMORY FUNCTION

The Memory functions allow you to store three frequently used programmes which you can then access by selecting the  $\stackrel{\star}{\Omega}$  function with the function selector.

You can save any program you wish. Example:

Program as for an immediate start:

- 1. Select the microwave function of your choice, e.g. FAST COOK (900W).
- 2. Set the cooking time, e.g. 2 minutes.
- 3. Instead of pressing start, give a long press on the memory key ☆. MEM1 is displayed on the screen. Select MEM1, MEM2 or MEM3 with the + and keys.

Press the start key. >

A beep sounds to confirm that your custom program has been saved.

### To start a saved program:

Select MEM1, MEM2 or MEM3 with the + and - keys.

Press the start key  $\triangleright$  to start the program.



### CLEANING THE INNER AND OUTER SURFACES

We recommend that you clean the oven regularly and remove any deposits of food inside and outside the appliance. Use a damp sponge and a little soap. If the appliance is not cleaned regularly, its surface could become damaged, permanently affecting the appliance's lifespan and possibly causing a safety hazard.

if the door or door seal are damaged, the oven should not be used until it has been repaired by a qualified person.

The use of abrasive products, alcohol or thinners is not recommended as they

are likely to damage the appliance.

If the oven smells bad or is dirty, boil a cup of water with lemon juice for 2 minutes and clean the walls with a small amount of washing up liquid.

The turntable can be removed for easy cleaning. To remove it, pick it up using the hand-holds provided for the purpose. If you remove the drive hub, take care not to allow water to enter the motor shaft hole. Remember to put back the support, the support wheels and the turntable.

# • 6 PROBLEMS AND SOLUTIONS



#### The appliance does not start.

Check that it is plugged in properly.

Check that the oven door is properly closed.

### The appliance is noisy.

### The turntable does not rotate properly.

Clean the wheels and the rolling area under the turntable.

Ensure that the wheels are properly positioned.

#### You see steam on the window.

Wipe away the condensation with a cloth

## Food is not heated during a microwave program.

Ensure that the utensils are suitable for microwave ovens and that the power level

is suitable.

Check that the oven is not in «DEMO» mode (see p. 11).

### There are sparks coming from the appliance.

Clean the appliance properly: remove any grease, food deposits, etc.

Remove any metal items from the walls of the oven.

# • 7 PERFORMANCE IN USE

Function performance tests according to IEC/EN/NF EN 60705;

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 temps	Power level selector	Containers / Tips
Custard (12.3.1)	1000g	16 - 18 min	500W	Pyrex 227 On the turntable
Savoie cake (12.3.2)	475g	7 - 8 min	700W	Pyrex 827 On the turntable
Meat loaf (12.3.3)	900g	12 - 15 min	700W	Pyrex 838 Cover with plastic film. On the turntable
Defrosting meat (13.3)	500g	14 - 15 min	150W	On a flat plate On the turntable
Defrosting raspberries (B.2.1)	250g	7 - 8 min	150W	On a flat plate On the turntable

## • 8 AFTER-SALES SERVICE



#### 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.
- Make a note here of the references on your appliance, so that you can readily find them in future.



#### SERVICE CALLS

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 more efficiently. This information appears on the manufacturer's nameplate on the equipment.

