



STEAM OVEN

User Manual



CZ2100156_00

De Dietrich

CRÉATEUR D'ÉMOTIONS DEPUIS 1684



EN

DEAR CUSTOMER,

You have just purchased a De Dietrich product. This choice reflects your high standards and taste for the French way of life.

Resulting from over 300 years' know-how, the De Dietrich creations embody the fusion between design, authenticity and technology at the service of culinary arts. Our appliances are manufactured using noble materials and offer an irreproachable quality of finish.

We are certain this high-quality product will enable cooking enthusiasts to express all their talents.

The De Dietrich Customer Service Department is at your disposal for all your questions and suggestions to always better meet your expectations.

We are honoured to be your new partner in the kitchen and thank you for your trust.



With its factories based in France, in Orléans and Vendôme, De Dietrich cultivates a constant search for excellence, perpetuating exceptional know-how in the design of perfectly finished products. Many of our electrical appliances are certified by the "Origine France Garantie" label, an acknowledgement which certifies they are manufactured in France.

This label both ensures the quality and durability of our appliances, as well as their traceability, thus offering a clear and objective indication of their provenance.

www.de-dietrich.com

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CONTENTS

IMPORTANT SAFETY ADVICE AND PRECAUTIONS	4-5
1 INSTALLATION	6
Choice of location and fitting	6
Electrical connections	7
2 ENVIRONMENT	7
Caring for the environment	7
3 PRESENTATION OF YOUR APPLIANCE	8- 10
The controls and display	8
Control panel locking (child safety lock).....	8
Description of the oven	9
Accessories.....	10
4 FIRST USE AND SETTINGS.....	11-12
Using the oven for the first time	11
Settings menu	11
Operating principles	12
Using the tank	12
Water management.....	12
5 MANUAL COOKING MODE	13-15
Steam cooking mode	13
Immediate cooking.....	13
Programming the temperature	13
Programming the duration	13
Delayed start time	13
Automatic cooking.....	15
Timer function	15
6 CARE.....	16-17
Replacing the light bulb.....	17
7 TROUBLESHOOTING AND SOLUTIONS.....	18
FUNCTIONAL SUITABILITY TESTS	19

IMPORTANT SAFETY ADVICE AND PRECAUTIONS

IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY
AND KEEP FOR FUTURE USE.

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

Once you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make a note of any reservations on the delivery slip and keep a copy.



Important:

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 play with the appliance. The appliance should not be cleaned or maintained by unsupervised children. — Children should 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 inside the oven. Children under 8 years old must be kept away from the hob unless they are supervised at all times.

— Do not use a steam cleaner.
— 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.



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.

IMPORTANT SAFETY ADVICE AND PRECAUTIONS

It must be possible to disconnect the appliance from the power supply 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 cabinet so as to ensure a minimum gap of 10mm 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.

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

— The appliance must not be installed behind a decorative door to prevent overheating.

. 1 INSTALLATION

CHOICE OF LOCATION AND FITTING

The diagrams show the dimensions of a cabinet that will be able to hold your oven.

This appliance may be installed either under a worktop (fig. A) or in a column (fig. B).

Caution: if the bottom of the cabinet is open (Under a worktop or in a column), the space between

the wall and the board on which the oven rests must be of 70 mm maximum* (fig. C).

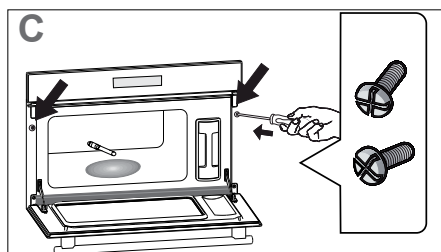
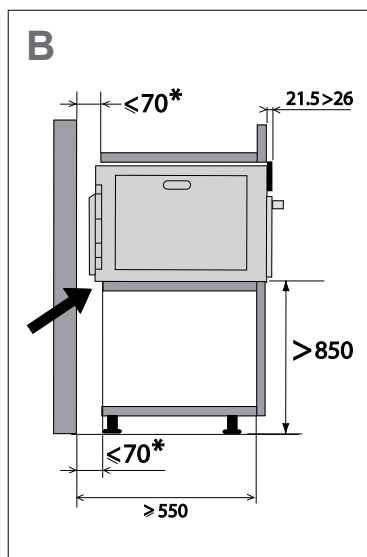
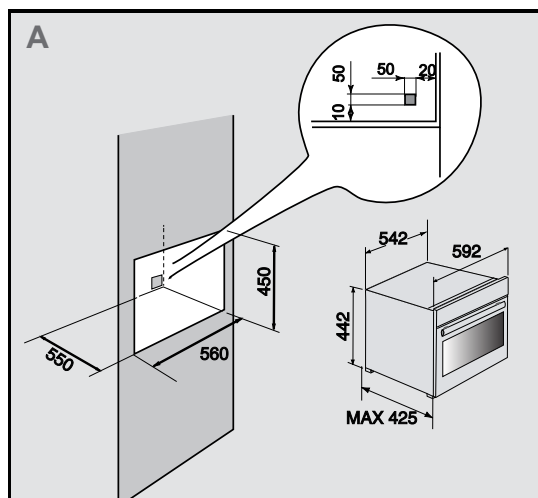
If the furniture is closed at the back, make a 50 x 50 mm opening through which to route the electrical cable.

Install the oven in the cabinet. To do this, remove the rubber stops and pre-drill a 2-mm diameter hole in the wall of the furniture to avoid splitting the wood. Attach the oven with the two screws. Re-position the rubber stops.



Tip

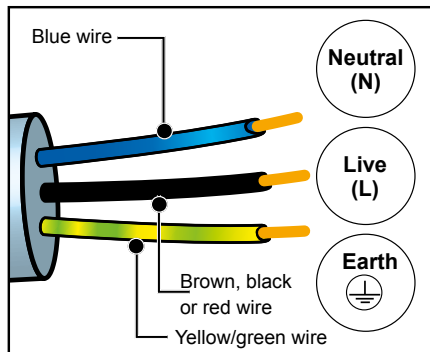
To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.



. 1 INSTALLATION

ELECTRICAL CONNECTION

The oven is supplied with a standardised power cable with 3 conductors of 1.5mm² (1 live + 1 neutral + earth) which must be connected to a 220-240V single-phase grid by means of an IEC 60083 standard power socket or via an all-pole cut-off device in compliance with the installation rules. The safety wire (green-yellow) is connected to the appliance's terminal and must be connected to the installation's earth. The fuse in your set-up must be 16 amperes. We cannot be held responsible for any accident or incident resulting from non-existent, defective or incorrect earthing or non-compliant connection.



Important:

If the electrical installation of your home requires a modification to connect the appliance, call a qualified electrician. If the oven malfunctions in any way, unplug the appliance or remove the fuse for the oven's connection line.

. 2 ENVIRONMENT

CARING FOR THE ENVIRONMENT

The packaging material of this appliance is recyclable. Please recycle it and help protect the environment by depositing it in municipal containers provided for this purpose.



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

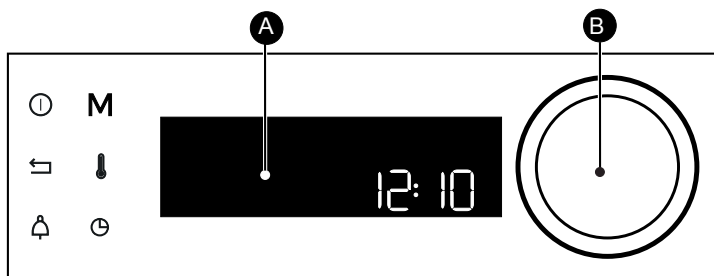
Recycling of appliances organised by your manufacturer is carried out under the best conditions, in accordance with the European regulation on waste disposal of electronic and electrical equipment.

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

We thank you for your help in protecting the environment.

3 PRESENTATION OF YOUR APPLIANCE

THE CONTROLS AND DISPLAY



A Display

B Rotating knob with central button (cannot be removed):
programme selection, and increase or reduce values by turning it.
Validate each action by pressing the centre.

Oven off touch control
(press and hold)

Back key

Timer
button



Quick start key
for the microwave function (1000W +30s)

Adjusting the temperature and
power

Cooking time/
delayed start

- LOCKING THE CONTROLS

Press the back key  and  at the same time until the  symbol appears on the screen.

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

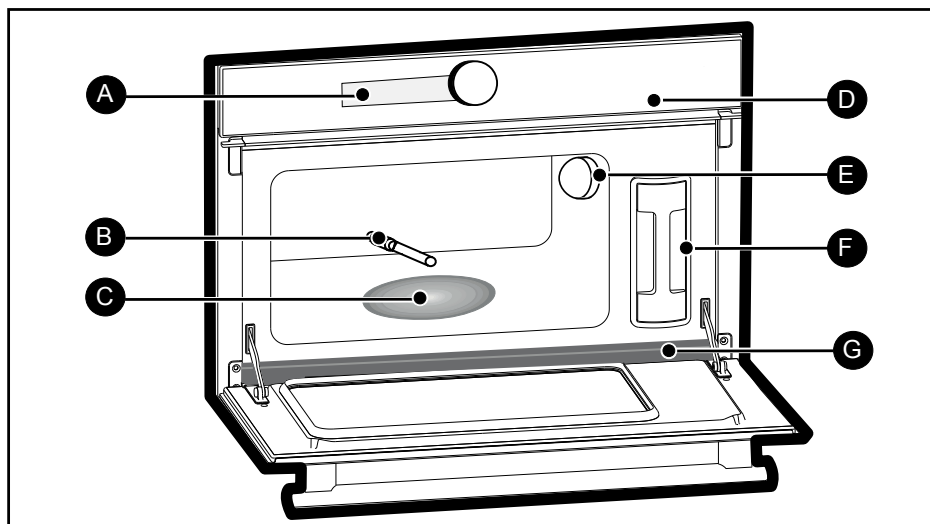
NOTE: only the stop key  remains active.

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



.3 PRESENTATION OF YOUR APPLIANCE

DESCRIPTION OF THE OVEN



- A** Display
- B** Water supply hose
- C** Steam generator
- D** Control panel
- E** Light
- F** Tank
- G** Gutter

3 PRESENTATION OF YOUR APPLIANCE

ACCESSORIES

Food dish (fig. H).

Perforated stainless steel cooking dish to prevent contact between food and condensation water.

Condensate dish (fig. I)

Stainless steel dish for the recovery of condensation water.



Tip

When cooking, place the dish in fig.H on top of the dish in fig.I the other way round, so that they do not nest inside each other.

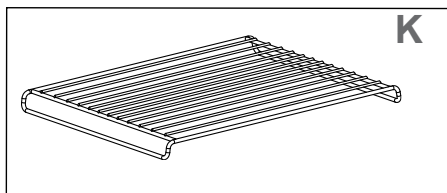
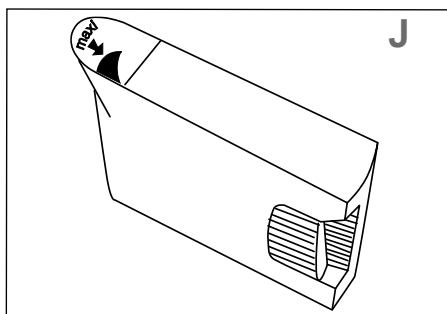
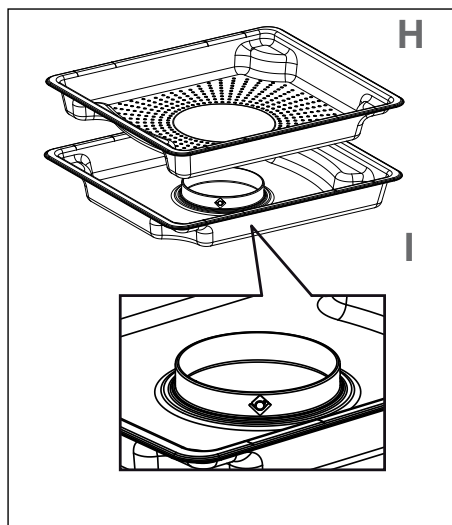
For storage, place the dish in fig.H on top of the dish in fig.I the same way round, so that they nest inside each other.

Removable tank (fig.J)

Tank providing an independent water supply to the oven. Its capacity is approximately 1 litre (maximum level).

Shelf (fig.K)

Stainless steel removable shelf: it must be placed in the oven.



• 4 FIRST USE AND SETTINGS

USING THE OVEN FOR THE FIRST TIME

- Select the language

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

- Set the time

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

Your oven displays the time.

SETTINGS MENU (DEPENDING ON MODEL)

In the general menu, select the "SETTINGS" function by turning the control knob and confirm. Different settings are proposed.

Select the setting you want by turning the control knob then confirm.

Then set your parameters and confirm them.

- Time

Modify the hour, validate, then modify the Minutes and validate again. If you oven is connected the time updates automatically.

- Sound

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

- Brightness

Select the desired brightness level.

- Sleep Mode

You can also put your display on standby:

ON position: the display switches off after a certain amount of time.

OFF position: the brightness diminishes after a certain amount of time.

- Language

Choose your language and confirm.

- DEMO mode

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

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

- Diagnostic

Access the Diagnostic menu if a problem occurs.

If you contact the After-Sales Service, you will be asked to provide the codes displayed in the diagnostic.



• 4 *FIRST USE AND SETTINGS*

OPERATING PRINCIPLE

The water contained in the tank arrives in the cavity via a pipe. This water is transformed into steam when it comes into contact with the hot surface of the floor of the cavity:

this is the steam generator.

There is no need to add water to the cooking dish. To ensure REAL STEAM COOKING, your oven is supplied with specially designed cookware that will produce perfect cooking.



Important:

When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children at a distance.

USING THE TANK

You **MUST** fill the water tank to the max. level before cooking. Replace the tank in its housing by firmly pushing it **ALL THE WAY IN**, until you feel it **LOCK INTO POSITION**.

WATER MANAGEMENT

In the event of a water circuit-related problem during cooking, the water management indicator appears and a beep is emitted.

This error relates specifically to:

- an empty tank.
- a poorly seated tank.

After these two items have been checked, cooking automatically restarts as soon as the door is closed.



• 5 MANUAL COOKING MODE

YOUR OVEN HAS 3 STEAM COOKING MODES:

1 - Manual “Expert” mode



Temperature: **min 55°C max 100°C**, this mode lets you set the cooking parameters yourself: temperature and cooking time.

2 - Reheating Mode



Recommended temperature: **95°C**, this mode lets you set the cooking time yourself.

3 - Defrost mode



Recommended temperature: **65°C**, this mode lets you set the cooking time yourself (see defrost guide).



Important:

You MUST fill the water- to the max. level before cooking. Replace the tank in its housing by firmly pushing it ALL THE WAY IN, until you feel it LOCK INTO POSITION.

IMMEDIATE COOKING

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

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

Your oven will recommend a temperature and time, which can be altered, depending on the cooking mode. Confirm.

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

PROGRAMMING THE TEMPERATURE

Only in “EXPERT” mode.

Press 

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

PROGRAMMING THE DURATION

Use the immediate cooking programme, then press , the cooking time flashes and can be set. 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 COOKING

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.



• 5 AUTO COOKING MODE

In the AUTO mode, you will find many varied recipes sorted into categories, which you can cook in different ways. The AI selects for you the suitable cooking parameters according to the food to be prepared and its weight, to be selected in the navigation interface.

VEGETABLES

CAULIFLOWER

BROCCOLI

GREEN BEANS

CARROTS

POTATOES

PEAS

LEEKs

ASPARAGUS

SPINACH

FISH

WHOLE FRESH FISH

FRESH FISH FILLET

SEAFOOD

MEAT

CHICKEN THIGHS

SMOKED PORK LOIN

POULTRY ESCALOPES

WHOLE PORK FILLET

SAUSAGES

EGGS

HARD-BOILED EGGS

MEDIUM-BOILED EGGS

SOFT-BOILED EGGS

RICE PASTA GRAINS

BASMATI RICE

BLACK RICE

COUSCOUS

STEAMED RICE

STICKY RICE

FROZEN RAVIOLI

FRESH RAVIOLI

RAVIOLI

DESSERTS

YOGHURT

STERILISATION

BABY BOTTLE STERILISATION

VEGETABLE STERILISATION

FRUIT STERILISATION



• 5 *AUTO COOKING MODE*

AUTOMATIC COOKING

Select "AUTO" on the screen by turning the knob and then confirm.

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. If you wish, you can change the cooking end time by pressing the key 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.

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

Press the  key.

Set the minute minder by turning the knob and then press to confirm. The timer starts. Once the time has lapsed, there is a sound signal. To stop it, press any key.

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

Press the  key again and set your time or set it to 0m00s to cancel.

Pressing the control knob during the countdown will also stop the timer.

TIMER FUNCTION

This function can only be used either when the oven is off or during cooking.

- Press the  key again and set your time or set it to 0m00s to cancel.

Pressing the control knob during the countdown will also stop the timer.

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.



EXTERNAL SURFACE

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



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.

ACCESSORY MAINTENANCE

Dish washer or hand washable, with a small amount of detergent. Soak them if they are very dirty.

CLEANING THE CAVITY (AFTER EACH USE)

Wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air-dry by leaving the door open.

CLEANING THE WATER INTAKE TUBE (ONCE A MONTH)

Remove the water intake tube by unscrewing it.

Remove any hard-water deposits that may be inside (using a thin, pointed object such as a thin skewer or a knitting needle).

CLEANING THE GUTTER

Remove the gutter by pulling it upward. Wipe it and return it to its position using the three notches provided.

CLEANING THE STEAM GENERATOR (ONCE A MONTH)

Pour 1/2 cup of white alcohol vinegar on the generator.

Leave for a few minutes, then clean and rinse with water. Do not use sponges, abrasive powders or coffee maker descalers.

REPLACING THE LIGHT BULB



Warning:

Make sure the appliance is disconnected from the power supply before replacing the bulb in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.

Bulb specification:

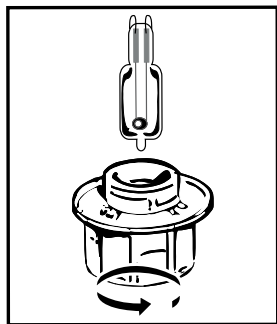
25 W, 220-240 V~, 300°C, G9.

You can replace the bulb yourself.

Unscrew the view port and remove the bulb

(use a rubber glove, which will make it easier to remove).

Insert the new bulb and replace the view port. This product contains a light source with energy rating G.



• 7 TROUBLESHOOTING AND SOLUTIONS

PROBLEMS	SOLUTIONS
The display does not light up.	Check the power (fuse OK).
Water or steam leak around the door during cooking.	Check that the oven door is properly closed.
The oven light is not working.	Check that the oven is correctly connected
The oven is not heating.	Check that the oven is correctly connected. Check that the oven is not set to "DEMO" mode (see settings menu).

Contact the After-Sales Service if a problem persists.

GENUINE PARTS

During servicing, ask for only original spare parts to be used.



FUNCTIONAL SUITABILITY TESTS

STEAM TEST: AS PER IEC 60350-1 -ART. 8

Broccoli	Steam 100%	500 g	18 min, dish 1 inside dish 2
Frozen peas	Steam 100%	1000 g	27 min, dish 1 inside dish 2