

FR GUIDE D'UTILISATION  
DA BRUGERVEJLEDNING  
DE BETRIEBSANLEITUNG  
EN USER GUIDE  
ES MANUAL DE UTILIZACIÓN  
NL GEBRUIKSAANWIJZING  
PT MANUAL DE UTILIZAÇÃO

Micro-ondes  
Mikrobølgeovn  
Mikrowellenherd  
Microwave Oven  
Microondas  
Magnetronoven  
Do Microondas

**De Dietrich** 



*Dear valued customer,*

*To discover a **De Dietrich** product is to experience the range of unique emotions which only high-value items can produce.*

*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 appliance an elegant and refined little masterpiece in its own right, each in perfect harmony with the others.*

*Next, comes the irresistible urge to touch it. **De Dietrich's** design makes extensive use of robust and prestigious materials. 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 and we would love to receive your suggestions and to answer any questions you may have. Please feel free to contact our customer service department via our website.*

*To benefit from the many advantages offered by the brand, we recommend that you register your product at: [www.de-dietrich.com](http://www.de-dietrich.com).*

*Thank you for choosing a De Dietrich product.*

## **De Dietrich**

*You can find a full range of information about the brand at [www.de-dietrich.com](http://www.de-dietrich.com)*

*Visit the De Dietrich Gallery, 6 rue de la Pépinière (Paris eighth district)*

*Open from Tuesday to Saturday from 10 am to 7 pm*

*Customer service department: 0892 02 88 04*

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

*As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.*



### **Important:**

**Before installing and using your appliance, please read this Installation and Usage Guide carefully, as it will allow you to quickly familiarise yourself with its operation.**

<b>1/ NOTICES TO THE USER</b>	
• Safety guidelines	04
• Protecting the environment	05
• How your oven works	05
<b>2/ INSTALLING YOUR APPLIANCE</b>	
• Before connection	06
• Electrical connection	06
• Built in kit	07
<b>3/ DESCRIPTION OF THE OVEN</b>	
• The appliance	12
• Accessories	13
• The control panel	14
• The display & selector knob	15
<b>4/ USING THE OVEN</b>	
• Setting the clock	16
• Microwave power settings	16
• Programming	17
• M memory key	18
• Linked programmes	19
• The trivet	20
• The grill function / Programming the grill	21
• The grill plus microwave function / Programming the grill plus microwave function	22
• The pizza function	23
• The pizza plate	25
• Recommendations	26
<b>5/ MAINTAINING AND CLEANING YOUR APPLIANCE</b>	26
<b>6/ TROUBLESHOOTING</b>	27
<b>7/ AFTER-SALES SERVICE</b>	28

**Important:**

***Important safety instructions - Read carefully and retain for future use. If the appliance is ever sold or given to another person, ensure that the new owner receives the accompanying guide. Please read these guidelines before installing and using your appliance. They were written for your safety and the safety of others.***

**• SAFETY GUIDELINES**

This appliance is not intended for use by individuals (including children) with impaired physical, sensorial or mental abilities, or persons lacking in knowledge or experience, unless they receive prior supervision or instructions on using the appliance from a person responsible for their safety.

Children should be supervised to ensure they do not play with the appliance.

This appliance is designed to cook with the door closed.

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

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

Only use utensils suitable for usage in microwave ovens.

When heating food items in plastic or paper containers, monitor the microwave's contents due to the risk of combustion.

If smoke appears, stop or unplug the oven and leave the door closed to stifle any flames present.

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

The contents of baby bottles and baby food jars must be stirred or rearranged and the temperature must be checked before consumption, so as to prevent burns.

It is not recommended to heat eggs in their shells or whole hardboiled eggs in a microwave oven, as they may explode, even after cooking has ended.

**WARNING:** The accessible parts of the appliance may become hot during use. Be careful not to touch the heating elements inside the oven. It is recommended that you keep young children at a safe distance.

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.

**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.

Your appliance is solely intended for domestic use for cooking, reheating and defrosting food. The manufacturer does not accept any liability in the event of inappropriate use.

To avoid damaging your appliance, never operate it while empty or without the turntable.

Do not interfere with the openings on the lock on the front of the appliance; this could cause damage to your appliance that would require a service callout.

The seal and frame of the door must be regularly examined to ensure that they have not become damaged.

In microwave mode, it is not recommended to use metallic cookware, forks, spoons, knives or metal staples or fasteners for defrosting bags.

Never heat a baby bottle with the teat on, as it may explode.

Always use oven gloves to remove dishes from the oven. Some dishes absorb the heat from food and are therefore very hot.

When heating small quantities (a sausage, a croissant, etc.) place a glass of water next to the food.

Excessive cooking times may dry out food

and burn it. To prevent this occurring, never use the same times recommended for cooking in a conventional oven.

### •PROTECTING THE ENVIRONMENT

This appliance's packaging materials are recyclable. Please recycle them and help protect the environment by depositing them in municipal containers provided for this purpose.



Your appliance also contains various recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste. The appliance recycling organised by your manufacturer will therefore be conducted in optimum conditions, in accordance with European directive 2002/96/EC on electrical and electronic equipment waste. Consult your local authority or your retailer to locate your nearest used appliance drop-off points. Thank you for your help in protecting the environment.

### •HOW YOUR OVEN WORKS

The 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 2450 MHz range.

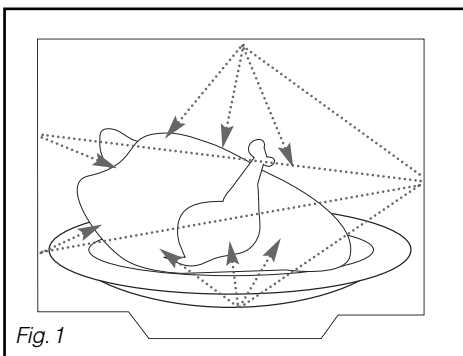
#### Their behaviour:

- They are reflected by metals.
- They travel through all other materials.
- 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 penetration depth of waves into the food is approximately 2.5 cm; if the food is thicker, the centre of the food will be cooked by conduction, as in conventional cooking.

Note that microwaves cause a simple thermal phenomenon within food and are not harmful to health.



## • BEFORE CONNECTION



### **Warning:**

**Ensure that your appliance has not suffered any damage during transport (bent door or seal, etc.). If you notice any kind of damage, contact your retailer before using the appliance.**

***In order to easily locate the make, model number, etc. of your appliance, we recommend that you note this information on the "After-Sales Service Department and Customer Support" page.***



### **Important:**

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

***If the oven malfunctions in any way, unplug the appliance or remove the fuse for the oven's connection line.***

## • ELECTRICAL CONNECTION

Ensure that:

- The electrical installation has sufficient voltage.
- The electrical wires are in good condition.
- The diameter of the wires complies with the installation requirements.
- Your electrical installation is equipped with 16-ampere thermal-sensitive protection.

If in doubt, consult your electrician.

Electrical connections should be completed before the appliance is placed in the wall unit.

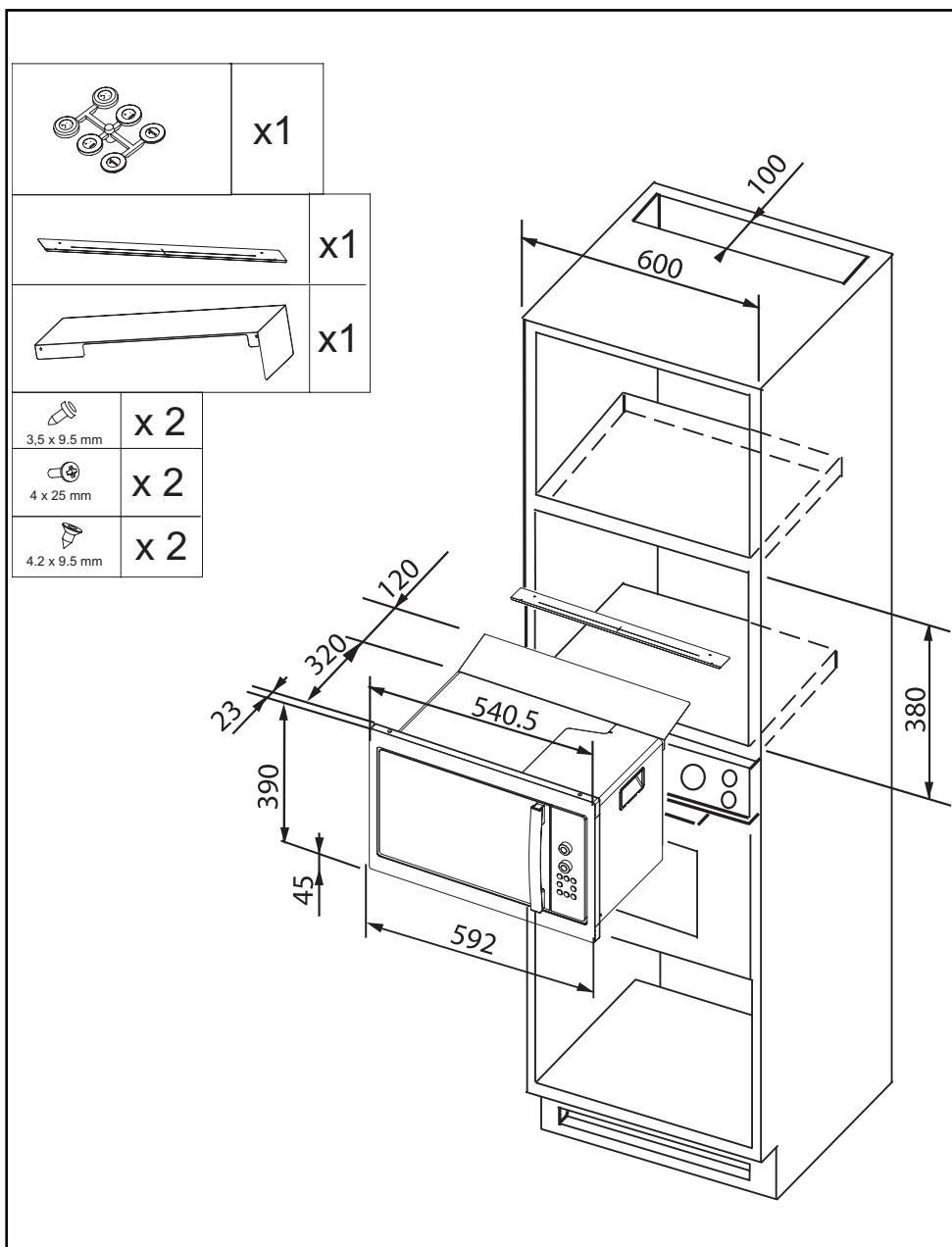
The appliance must be recess-fitted correctly to ensure electrical safety. During recess fitting and maintenance operations, the appliance must be unplugged from the socket; fuses must be cut off or removed.

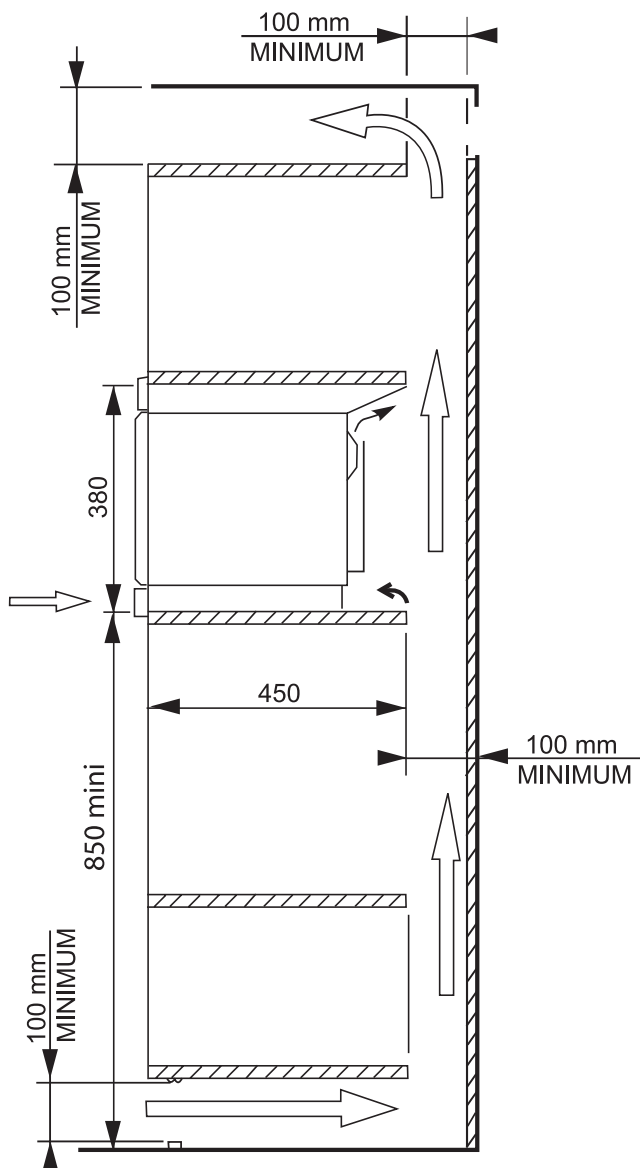
The plug must remain accessible after the appliance is installed.

Your electrical installation should include an accessible feature that allows users to disconnect the power supply.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service or a similarly qualified person so as to prevent a hazard.

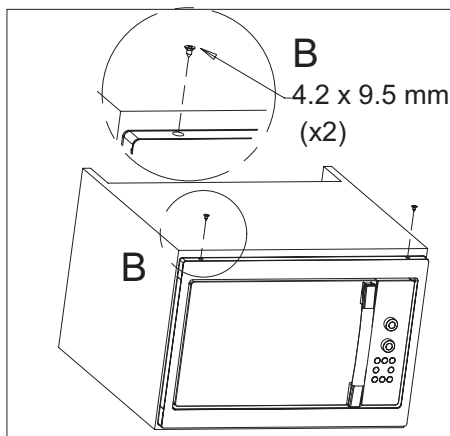
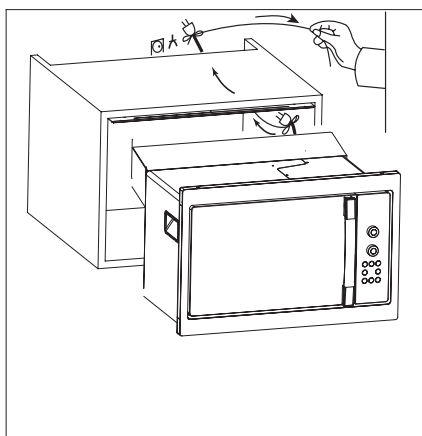
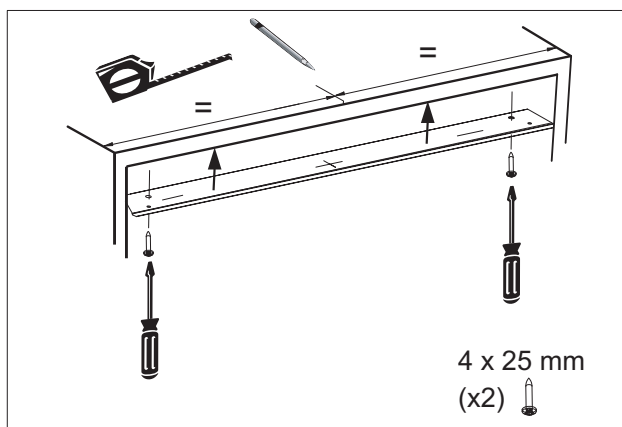
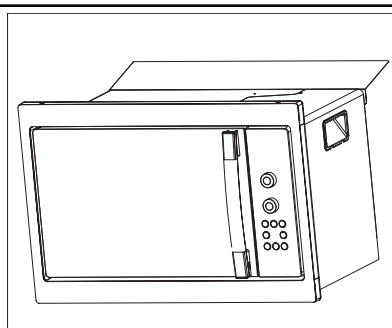
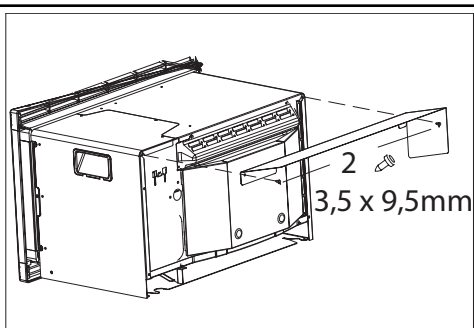
## •BUILT IN KIT

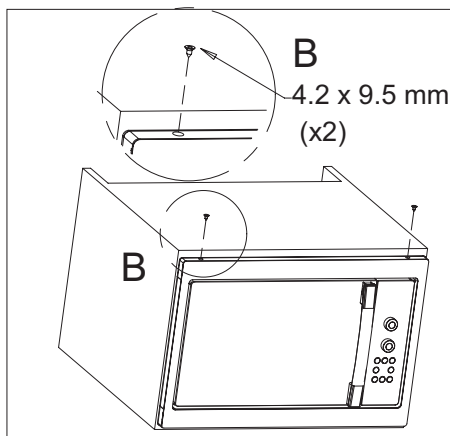
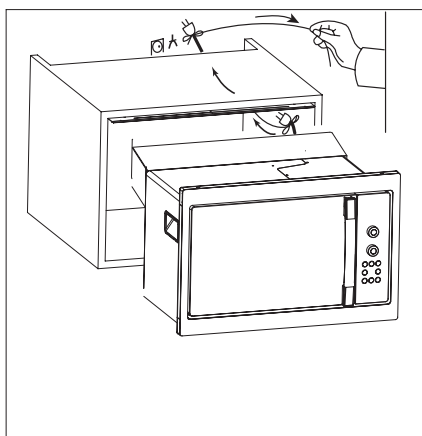
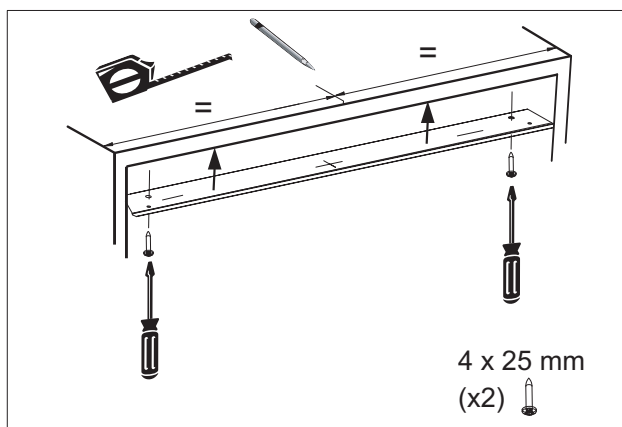
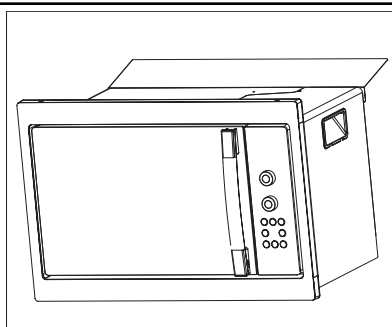
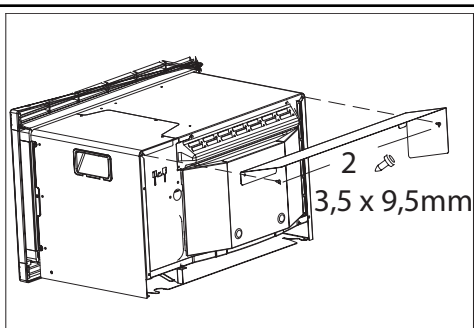


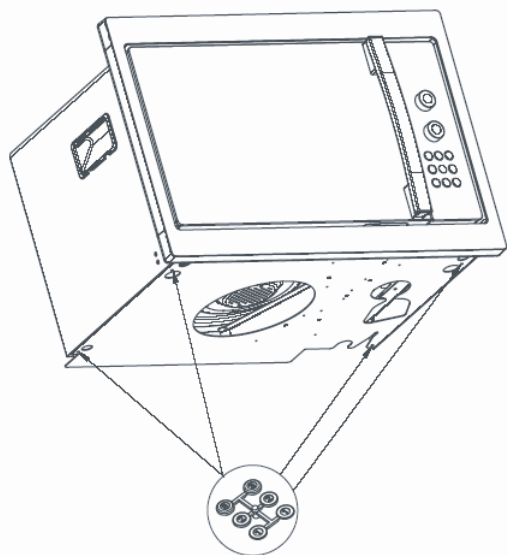
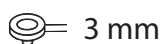
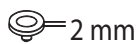
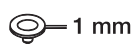
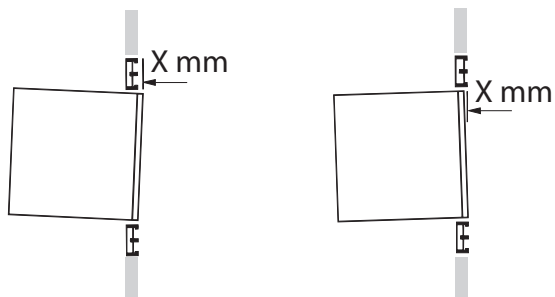
• **BUILT IN KIT**



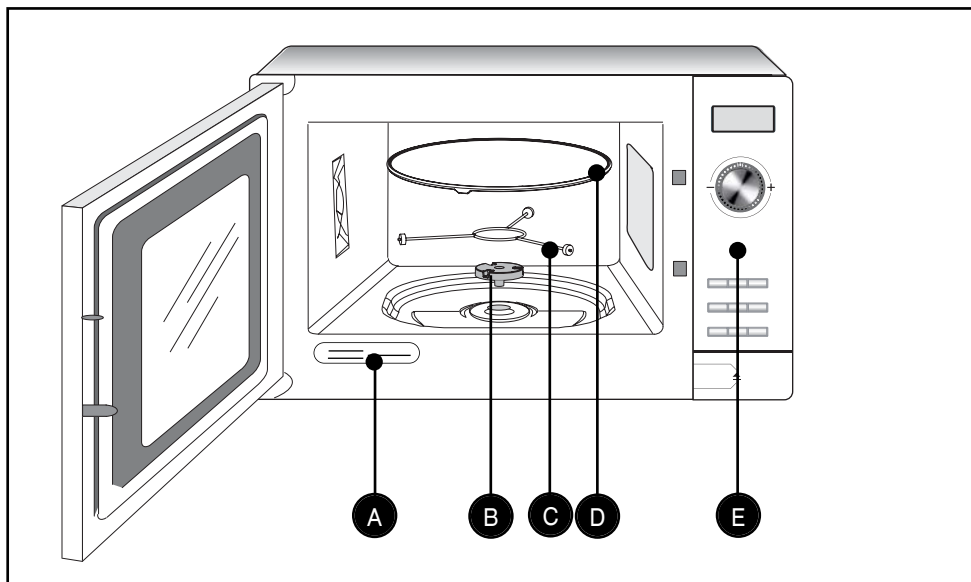
## • BUILT IN KIT



• **BUILT IN KIT**

• **BUILT IN KIT**

- **THE APPLIANCE**



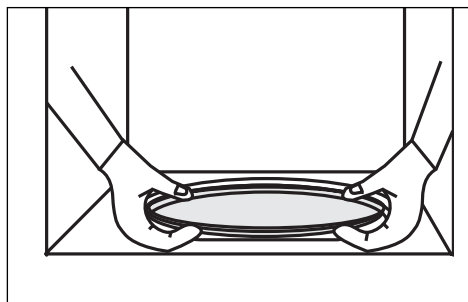
- A** Identification label
- B** Drive shaft
- C** Wheel support
- D** Turntable
- E** Control panel

## • ACCESSORIES

### • THE TURNTABLE :

ensures equal cooking of food throughout with no need to intervene.

- It may be used as a cooking dish.
- Rotation is controlled by the drive shaft and the wheel support.
- The turntable rotates in both directions.
- If it does not turn, verify that all components are properly positioned.
- For easy removal, wells are provided on either side.

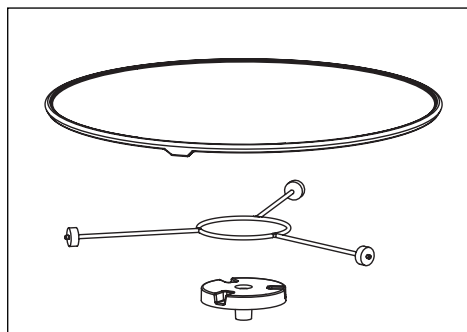


### • TURNTABLE OFF :







stops the turntable from revolving in order to use platters which require the entire oven space. When off, remember to turn the recipient or stir the contents.

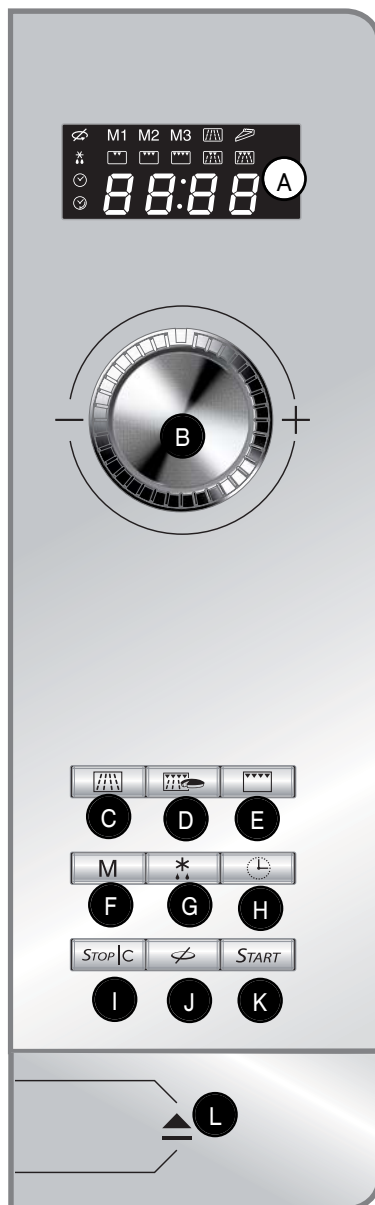
### • THE WHEEL SUPPORT :

Do not try to rotate the roller ring manually, as you could damage the drive system. If it does not turn smoothly, make sure that there is nothing in the well beneath the turntable.

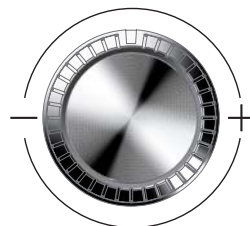
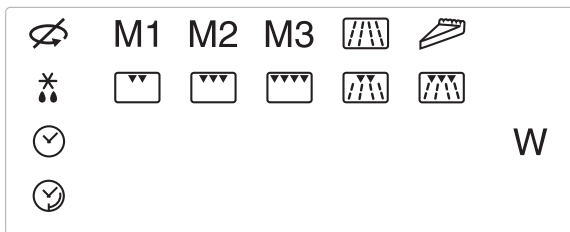


## • THE CONTROL PANEL

- A The display:**  
assists you with programming by displaying:  
the function, cooking time and temperature or the  
clock time.
- B The selector:**  
sets the cooking time, programme end time or the  
clock time.
- C The microwave key**  :  
sets the desired microwave power.
- D The Grill plus microwaves /pizza key**  :  
provides direct access to the grill plus microwave  
or pizza functions.
- E The Grill key**  :  
sets the desired grill intensity
- F The Memory M key**  
provides quick access to the three pre-  
programmed operations.
- G The defrost key**  :  
defrosts any frozen product
- H The clock key**  :  
sets the time on the clock.
- I The Cancel STOP/C key:**  
interrupts (Stop) or deletes (Cancel) a current  
programme. Press once to Stop, press twice to  
Cancel.
- J The turntable stop key**  :  
stops the turntable revolving.
- K The START key:**  
starts any programme.
- L The door open button:**  
opens the appliance door or stops a  
current programme.



## • THE DISPLAY & SELECTOR KNOB



The display and selector guide you when choosing:

the turntable:



TURNTABLE STOP

saved programmes:

M1 M2 M3

functions:

*Microwave power*



DEFROSTING



W

VERY SLOW COOKING / SLOW COOKING / SIMMERING /  
REHEATING / FAST COOKING



LOW GRILL

*Grill intensities*



MEDIUM GRILL



HIGH GRILL



LOW GRILL  
PLUS MICROWAVE




MEDIUM GRILL  
PLUS MICROWAVE

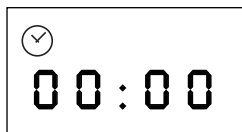
programming time, clock






12:00

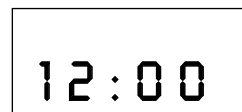
## • **SETTING THE CLOCK**

After first plugging in your microwave oven or after a power outage, the clock  appears in the display and **00:00** flashes, inviting you to set the time.









**To set the clock :**

- Press the **CLOCK key**  for 5 seconds.
- Turn the **time selector knob**  to the correct time  
(ex. 12 o'clock).
- Validate by pressing the **CLOCK key** .



**Your clock is set.**

## • **MICROWAVE POWER SETTINGS**


POWER SETTING		APPLICATION
	DEFROST 150 W	To defrost meat, fish, fruit, bread or delicate dishes.
	VERY LOW COOK 250 W	To top off cooking of delicate dishes or to cook very slowly.
	LOW COOK 350 W	To finish programmes begun with the HIGH COOK power setting which might otherwise over cook on the outside, for instance veal or pork roast.
	SIMMER 500 W	To cook fish and poultry. To finish programmes begun with the HIGH COOK power setting such as beans, lentils or milk-based dishes.
	REHEAT 700 W	To reheat all fresh or frozen pre-cooked dishes and frozen vegetables.
	HIGH COOK 900 W	To cook fresh vegetables and soup. To heat up all liquids.
MICROWAVE OUTPUT POWER : 900 W		



## • **SETTING A MICROWAVE PROGRAMME**

Your microwave oven is now plugged in and the clock is set.

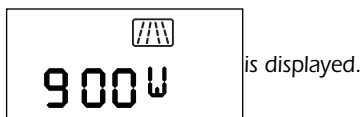
Open the door, set the dish inside, close the door. If the door is not properly shut, the appliance will not operate.

If the dish is too large to turn freely inside the oven, press the **STOP TURNTABLE** key  before or during the programme.

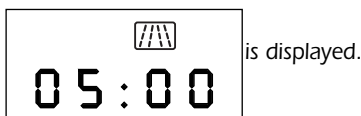
6 microwave power levels are available :  
(150 [defrost] - 250 - 350 - 500 - 700 - 900 W).

**Example :** Set a microwave programme at the **HIGH COOK** power level (900 W).

- ① Press the **MICROWAVE POWER KEY** to select 900 W :




Set the programme time with the selector knob, ex. 5 minutes :



- ③ Press **START**.

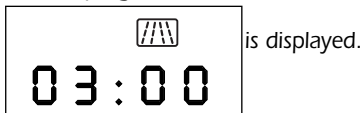
The programme begins : the turntable revolves, the oven light comes on.  
3 beeps announce the end of a programme. The beeps are repeated every minute for 10 minutes until you open the door.

**To defrost**, proceed similarly, using the defrost key  to select the 150W power level.

If there is an error in the programming, press the **STOP/C** key twice.

## • **EXPRESS PROGRAMME**

- ① Set the programme time with the selector knob, ex. three minutes :



Press **START**.

The **HIGH COOK** programme begins automatically :  
the turntable revolves, the oven light comes on.



## • M MEMORY KEY

The Memory function allows you to save three often-used programmes, which you can then access by pressing the M key.

Example:

Use the Memory key to pre-programme the reheating of a dish.

Programme as for an immediate start:

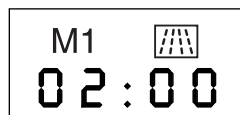
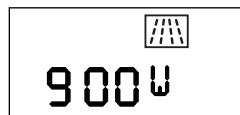
1. Press the microwave key to choose FAST COOKING (900W).



2. Programme the time, e.g. 2 minutes with the selector.



3. Instead of pressing START, press the M memory key.



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

Proceed similarly with the M2 and M3 Memory keys, to save two additional programmes.

To start a saved programme:

Press the associated M1, M2 or M3 memory key and the pre-programmed information is displayed.

Press START to start the programme.




## • LINKED PROGRAMMES

You may link 2 different programmes, combining defrost and microwave .

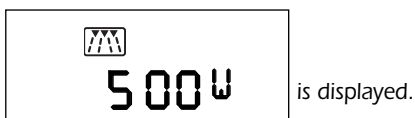
**Example : Using linked programming to defrost ten minutes followed by simmer level microwave.**

① Proceed as if setting only a defrost programme :

- press the defrost key 
- set the programme time (ex. 10 min).



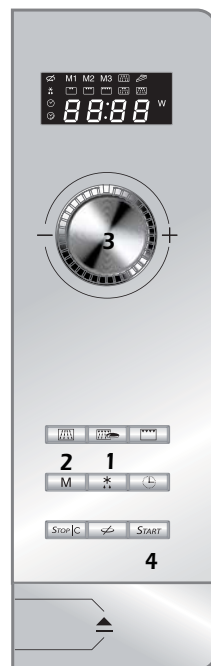
Set the microwave level, ex. SIMMER



- set the programme length (ex. 20 min), adding it to the defrost time.



④ Press START.



The microwave programme will automatically begin at the end of the defrost programme.

## • THE TRIVET (\*)

Make sure that the rack is always well centered on the turntable.

Never use any metal dish with the rack with the microwave, grill + microwave or fan + microwave functions.

Nevertheless you may heat up food in an aluminium tray if you place a plate between the tray and the rack.

### The folding rack :

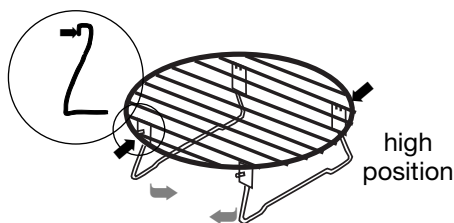
To fold down the rack :  
push in on the protruding hooks and fold in the stands

with the Grill or Grill + Microwave functions :  
choose the rack level according to the dish  
you wish to grill

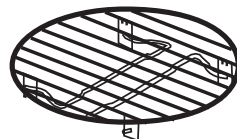
- high position to brown dishes which are rather flat
- low position as required for other dishes.

with the fan\* or fan\* + microwave functions :  
always set your dishes on the rack folded  
down to the low position.

### The 2 level rack



low  
position  
(folded)






(\*) depending on the model.

## • THE GRILL FUNCTION

This function enables foods such as gratins and meats to be browned.

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

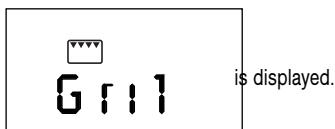
- **WARNING:** Accessible parts may become hot when the grill is used. It is advisable to keep small children at a distance.
- **WARNING:** If the appliance is being used in combined mode, it is recommended that children only use the oven under adult supervision because of the temperatures generated.
- There are three grill intensities available: LOW GRILL  (press the grill key once), MEDIUM GRILL  (press the grill key twice), and HIGH GRILL  (press the grill key three times).

➤ As a general rule, use the HIGH GRILL intensity for meat and fish and use the LOW/MEDIUM/HIGH GRILL intensities for the grill plus microwave function.

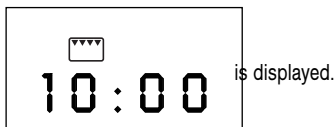
## PROGRAMMING THE GRILL

Example: Use the GRILL  function to programme the high grill

1. Press the GRILL KEY  three times

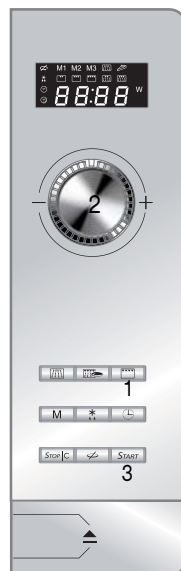


2. Programme the time with the selector, e.g. ten minutes:



3. Press START.

The programme begins the turntable rotates, the interior light is on and the time starts to count down.



## • THE GRILL PLUS MICROWAVE FUNCTION

This function allows you to use the grill and micro-wave functions simultaneously, resulting in quick cooking.


- You can link each grill intensity (LOW - MEDIUM - HIGH) with the desired microwave power (150-250-350-500-700-900 W). Thus, your microwave plus grill programme is perfectly suited to your needs.

➤ *Typical programmes for the best results:*

- beef and lamb: high grill plus 150W microwave
- turkey / pork / veal: high grill plus 350W microwave
- poultry: high grill plus 500W microwave
- fish: medium grill plus 500W microwave
- Potato gratin: medium grill plus 900W microwave
- lasagne: low grill plus 900W microwave


## PROGRAMMING THE GRILL PLUS MICROWAVE FUNCTION

Example: use the grill plus microwave key to programme a MEDIUM GRILL plus GENTLE microwave cooking.

- Press the MICROWAVE PLUS GRILL/PIZZA  KEY twice



is displayed.

- Select the microwave power with the  key, e.g. press twice for GENTLE COOKING, 350W:



is displayed.

- Programme the time, using the selector, e.g. ten minutes:



is displayed.

- Press START.

The programme begins: the turntable rotates, the interior light is on and the time starts to count down.



## • THE PIZZA FUNCTION

With the *Pizza* function, you save time and energy, while retaining the pleasure of traditional recipes (taste, colour and texture).

- The *Pizza* function, with its special plate, allows the simultaneous operation of the grill and microwave.
- The *Pizza* plate, with its special coating, absorbs microwaves from underneath.
- It spreads the heat under the food to cook or re-heat it and so give the desired colour and crispness, while the grill browns the top.

### 2 ways to use it:

- Without preheating, the *Pizza* function cooks and browns most fresh or frozen dough-bases dishes, while giving them the crispness associated with a traditional oven.
- With preheating - the *Pizza* plate may be preheated while empty, using the *Pizza* key for a maximum of 2 minutes. This can be used to seal and cook small pieces of meat or to reheat and brown fresh or frozen prepared dough-based dishes.

### Tips

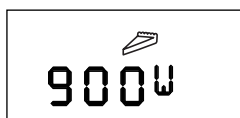
- Remove food from its original packaging (metal, plastic) before cooking or reheating it using the *Pizza* function.
- It is preferable to programme a minimum time and then add to it, if necessary.
- All food with an envelope or skin, such as potatoes or sausages, must be pricked before cooking.
- Once completely defrosted, wipe pieces of meat before sealing them using the *Pizza* function.
- As with traditional cooking, keep an eye on the colour of the food.
- Protect your hands when you remove the dish because it may be very hot.
- Stuffed foods or parcels should not be eaten too soon e.g. sausage rolls), since they may be lukewarm on the outside but very hot in the centre.
- The *Pizza function* is not suitable for cooking or reheating eggs.
- If you wish to cook a succession of dishes, using the *Pizza* function, for the best browning results we recommend that you allow a cooling period of approximately 10 minutes between each operation.

## • THE PIZZA FUNCTION

Example: to cook 1 350 g frozen pizza

Place the frozen pizza directly on the *Pizza* plate, place the *Pizza* plate in the centre of the turntable.

1. Press the MICROWAVE PLUS GRILL / PIZZA KEY  four times.



is displayed.

2. Programme the time, using the selector,  
e.g. six minutes:

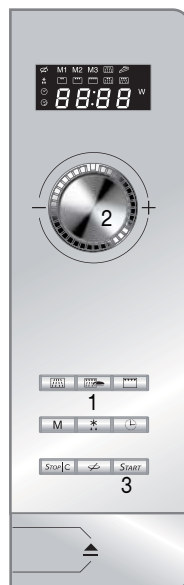


is displayed.

3. Press START.

The turntable rotates and the interior light is on.

➤ At the end of cooking, remove the plate, using a protective glove.





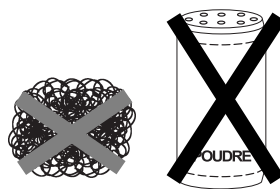
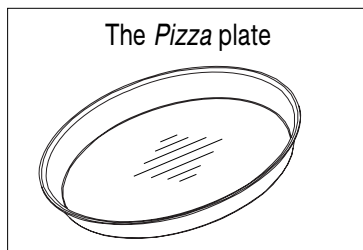
## • THE PIZZA PLATE

### Care of the *Pizza* plate

- The inside is covered with a non-stick coating, so it does not need oiling before use.
- Do not cut food on it, as that could damage the coating.
- To clean the plate, use a sponge, hot water and detergent.

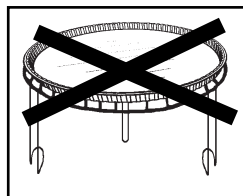
*Do not use a metal scourer or scouring powder.*

The plate may be washed in a dishwasher.







### Notes

- Do not put the *Pizza* plate on the trivet; to do so could damage your appliance beyond repair.
- Do not use the *Pizza* plate in a traditional oven or on cooking surfaces (gas, electric or other), nor on any surface giving off extreme heat.
- Do not leave any utensil on the hot *Pizza* plate; the temperature it reaches could damage it.



## • RECOMMANDATIONS

### WHILE THE OVEN IS OPERATING :

- You may stop or start the turntable revolving during a programme by pressing the **TURNTABLE STOP** key .
- To change the food type or **FUNCTION** selection, press the **CANCEL** key  twice and programme again.
- If you open the door before the end of the programme, shut the door and press the **START** key  to continue the programme.
- If you remove a dish before the end of the programme, press the **CANCEL** key  twice to erase the programme.

We recommend that you clean the oven regularly and remove any deposits of food inside and outside of 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.

Do not clean the appliance with a steam cleaner.

The use of abrasive products, alcohol or thinners is not recommended as they are likely to damage the appliance.

Do not use abrasive maintenance products or hard metal scrapers to clean the oven door as they may scratch the surface or break the glass.

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 access zones provided for this purpose. If you take out the support with the drive spindle, make sure you do not let water get into the motor spindle orifice. Remember to put back the support, the support wheels and the turntable.

If you have doubts about the correct working of your oven, it does not necessarily mean that there is a malfunction. In all cases, check the following:

You notice that...	What should you do?
The time counts down but the appliance does not work (the turntable does not rotate, the light is not on and the food does not get hot).	Press and hold the STOP TURNTABLE and DEFROST keys for 5 seconds.
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.
The turntable does not rotate properly.	Clean the wheels and the rolling area under the turntable.
There are sparks coming from the appliance.	Thoroughly clean the appliance: remove grease, cooking residue, etc. Remove any metal items from the walls of the oven.
The grill gives off smoke at the beginning of a programme.	Remove any cooking residues deposited on the heating element.

## • SERVICE CALLS

Any repairs that are made to your appliance must be performed by a qualified professional certified as a brand agent. When you call, please mention your appliance's "Service" reference, as well as the "Nr" serial number. This information appears on the manufacturer's nameplate (see *Fig. 1*).

### ORIGINAL PARTS

When servicing is performed, ask the engineer to only use **certified original spare parts**.

