

COLLECTION

DE DIETRICH

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1897

Collaboration begins with Ettore Bugatti; culminating in the legendary De Dietrich-Bugatti racing car.



1806

Amélie De Dietrich extends the brand into producing railway equipment, ornamental ironwork and enameling. She becomes the first person to recognise the importance of design and aesthetics in industrial production for the home.

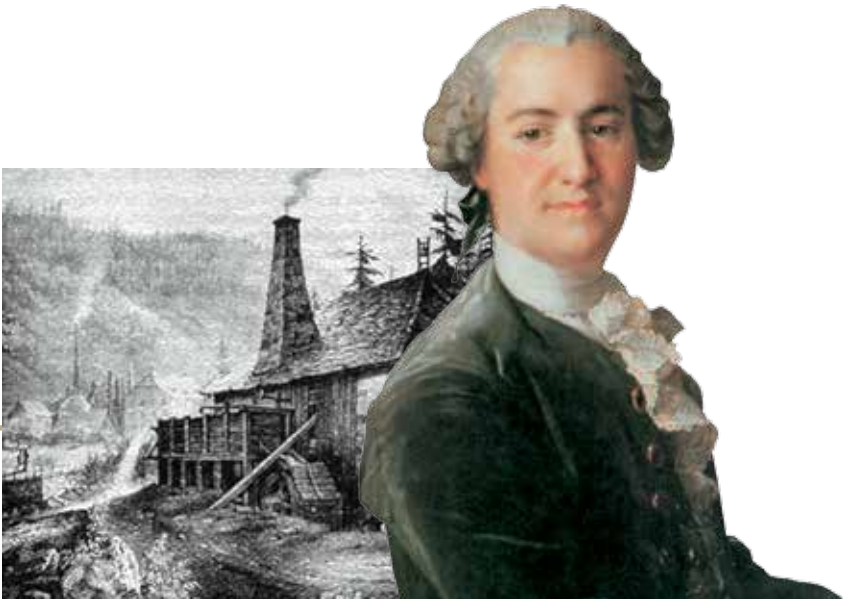


1761

Jean De Dietrich becomes a great industrialist and is nicknamed the “King of Iron”.

1684

Jean De Dietrich son of a rich family of financiers invests in a foundry and ironworks.



1778

The De Dietrich logo is born. King Louis XV confers the hunting horn trademark as a seal of quality and to prevent counterfeits.

1910

De Dietrich launches the world's first domestic oven, the Mertzwiller Cooker.



1968

De Dietrich introduces the world's first pyrolytic oven range.



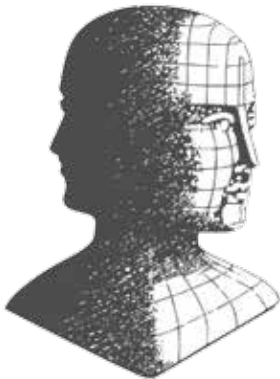
1997

De Dietrich launches the world's first steam oven and invents 'cold door' ovens.



2007

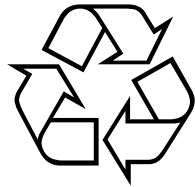
De Dietrich is awarded the Innovation Prize for the Quattro dishwasher and the Janus Prize for Industrial Design for the Colour Matrics oven with pivoting control panel.



2011

De Dietrich unveils the revolutionary Piano: the world's most advanced zoneless induction cooktop.





SUSTAINABLE DEVELOPMENT

Our mantra: to reduce the impact on the environment.

As leading appliance brand, De Dietrich attaches significant importance on reducing the impact of its activity on the environment. De Dietrich applies all possible measures to ensure a responsible use of resources at every stage of a product's life cycle; from the drawing board to recycling the end-of-life appliances.

De Dietrich appliances are produced in the Fagor Electrodomesticos Group's advanced manufacturing facilities in France, who are renowned internationally for their minimal carbon footprint.

For De Dietrich, the concern for sustainability is inherent. We design products that use minimal raw materials and energy to ensure that our impact on the environment is reduced. This policy stems from one of our core principles, which states that the percentage of recyclable elements in each new product must be greater than the appliance it is replacing. Therefore, all De Dietrich appliances are made with parts that are 95% recyclable while the packaging materials are 100% recyclable.

All factories in France producing De Dietrich appliances have achieved ISO 9001 and 14001 certifications. De Dietrich prides itself on providing the world with appliances that are both water and energy efficient. Today, 97% of our appliances have been given the top grading for energy consumption i.e. A or even A-10% (an even better rating than A!)

De Dietrich works in partnership with Eco-Systems to recycle its end-of-life products for an environmentally sustainable world.

When you invest in a De Dietrich appliance, you are making an investment in the long-term sustainability of the world's resources.

The perpetual quest for excellence is at the heart of the De Dietrich philosophy.

The De Dietrich ethos of innovation is exemplified through the unrivalled performance of its appliances. Excellent breakthroughs such as the patented Intelligent Cooking System technology and Low Temperature Cooking Programmes offer unlimited and exciting culinary possibilities for aspiring home chefs to achieve perfect culinary results!

De Dietrich appliances are crafted with passion and a precise attention to detail by skilled artisans to entice the most discerning consumer.

From the inception on the drawing boards, right up to the production and delivery to your doorsteps, De Dietrich appliances undergo the most stringent quality tests to ensure performance and durability performance!

With a dedicated Product Design team in Paris, a department dedicated to ongoing research and development and three factories in France, De Dietrich is committed to quality manufacturing, reducing their carbon footprint, and the preservation and protection of unique French artistry and technological knowledge that has cemented De Dietrich as a world leader in kitchen appliances.

At De Dietrich, we stand for excellence, prestige and quality.



THE COLLECTIONS

De Dietrich have always been on the forefront of in-built kitchen design, most recently renewing their offering of avant-garde appliances with the aptly titled – Jewels in the Kitchen – comprised of the Premium and Corium Collections.

The **Premium Collection** is the epitome of the brand's groundbreaking technologies, state-of-the-art innovations and aesthetic perfection. The Premium Collection incorporates the highest quality materials, the latest technological advancements, combining this with the stunning signature De Dietrich aesthetic, which will undoubtedly delight discerning connoisseurs.

The **Premium Collection** is characterized by elaborate design, clean lines and sophisticated Grey Pearl or White Pearl finishes, accentuated by chrome elements.

Grey Pearl

Unique and sophisticated – a contemporary twist on more traditional finishes!

White Pearl

A colour synonymous with elegance, purity and nobility - designed for those with distinctive tastes.

Both the Grey Pearl and White Pearl ranges are encased in chrome elements for an elegant finish.

The **Corium Collection** is the heart of the De Dietrich range and has been developed around the brand's core values of excellence, prestige and quality. Clean, bold lines characterize the Corium range, which are complimented by a top and bottom stainless steel profile for a modern kitchen look.

The **Corium Collection** is available in Dark Pearl and Platinum, with a classy top and bottom stainless steel profile on the oven collection.

Dark Pearl

Luminous, sexy and brilliant, this range provides a subtle and refined appeal to those with exquisite tastes.

Platinum

Sleek flowing lines, sexy vertical stainless steel refined with cutting-edge technology - suitable for all kitchen settings.

GREY PEARL



WHITE PEARL



DARK PEARL



PLATINIUM



PREMIUM® COLLECTION

PREMIUM COLLECTION

- 11 MULTIFUNCTION PLUS OVEN
- 16 45CM OVEN COLLECTION
- 19 WARMING DRAWER
- 20 INDUCTION HOBS

EXPERIENCE
THE MOST
ADVANCED
COOKING
TECHNOLOGY!

De Dietrich

**CLASS A-10%.
EXCELLENCE IN
ENERGY SAVINGS**

De Dietrich ovens deliver the best performance in terms of energy savings, with Class A-10% ratings in the European energy labeling system. With standards that far surpass European AMK norms, De Dietrich's ovens' excellent insulation and ventilation mean that the exterior surfaces are cooler and suitable for all kitchen installations.



PREMIUM OVENS: LIKE A JEWEL IN ITS VELVET CASE...

The extensive knowledge and excellence that drives the De Dietrich brand is epitomised in the Premium Collection and particularly in the oven, the centerpiece of the kitchen. Its elaborate design, vertical lines and structure are crafted with the highest quality materials and are meticulously finished. De Dietrich's Premium Collection ovens are encased with distinctive chromium trimmings that give an elegant shimmer to the kitchen. Refined details on the oven's handles and frames further enhanced the jewel-like nature of the collection. Premium Collection ovens are available in Grey Pearl, White Pearl or a combination of both.

MULTIFUNCTION PLUS OVEN

NEW BOLD AND INTUITIVE INTERFACE TO ACCESS THE BEST OF COOKING.

De Dietrich's Multifunction Plus Oven integrates the latest cutting-edge oven technology, the new Tactilium Control Screen (on DOP1190) into its design, resonating with the brand's reputation for constantly pushing the boundaries in the kitchen.

With a fully interactive wide screen TFT full colours panel with 16 million colours, the new Tactilium Control Screen offers user-friendly and intuitive navigation through the various menus incorporated in to the Multifunction Plus Oven. The Tactilium Control Screen also allows for navigation both vertically and horizontally!

Watch the various dishes and recipes incorporated into the different cooking modes come alive in full colour as you browse through the various user functions - Expert, Culinary Guide, Intelligent Cooking System or Low Temperature Cooking!

MULTIFUNCTION PLUS OR FAN COOKING - THE ART OF CREATING GASTRONOMIC WONDERS!

Amongst the various cooking modes on the De Dietrich Multifunction Plus oven, fan cooking is the ideal cooking method to showcase multiple culinary talents. The fan uniformly distributes the heat produced by the heating elements; thus allowing different dishes to be cooked simultaneously on various shelf positions without transferring flavours and aromas.

COMBINED HEAT, NATURAL CONVECTION, TURBO-GRILL, OR DEFROSTING...

Multifunction Plus offers a wide range of culinary possibilities to prepare meats, pastries, vegetables in any way that takes your fancy.



New Tactilium Control Screen



Intuitive Controls for ease of use



Multifunction Plus cooking ensures even cooking



Delicate textures & flavours are preserved



New ICS Programmes offer up to 16 dishes



Achieve excellent cooking results with the Cooking Guide



Low Temperature Cooking for tender and juicy roasts!



BioGrill for precise, fast and even brown-ing

ICS PROGRAMME: 16 PRE-PROGRAMMED DISHES IN FULL AUTOMATIC COOKING MODE.

De Dietrich I.C.S (Intelligent Cooking System) on DOP1190 W/GX offers 16 commonly selected recipes. When a recipe is selected, the electronic sensors in the oven will automatically determine the ideal cooking mode, temperature and cooking duration. An exclusive concept developed by De Dietrich to offer you perfect culinary results every time! (Refer to pg. 40 for the full ICS recipes and programme modes)

COOKING GUIDE WITH UP TO 99 DISHES PROPOSALS!

Once you choose the dish that suits you from amongst the 99 preprogrammed dishes and input the weight of your food, the oven will determines the most suitable method of cooking, the ideal temperature, and the necessary cooking time. Now all you have to do is sit back and relax...

LOW TEMPERATURE COOKING: AN EXCLUSIVE INNOVATION BY DE DIETRICH TO OFFER YOU THE TRADITIONAL GOODNESS OF SLOW COOKING!

Masterchefs around the world unanimously agree that Low Temperature Cooking is the key success to achieving gastronomic success, particularly in the preparation of meat and fish. De Dietrich's Low Temperature Cooking feature enables haute cuisine quality results with tender and juicy meats every time.

The special programme (on the fan cooking mode) electronically manages the cooking parameters. It allows the necessary cooking time to be optimised and provides an ideal temperature, between 65°C and 80°C, for cooking food right through to the centre. This avoids the stages during cooking when meat are at most risk of loosing their tenderness. In addition, as the temperature inside the oven is maintained below 100°C most of the time, there is little evaporation allowing to meats retains all their juices, unlike classic cooking methods.

De Dietrich offers up to 10 dishes selection on its Low Temperature Cooking mode including rare, or well done for beef!

BIOGRILL® FUNCTION: TO BROWN ALMONDS, GRILL BACON AND FISHES OR CARAMELISE CRÊME BRULÉES...

There are certain recipes, which appear quite simple but actually really require a lot of dexterity to reach perfection. By modulating the grill power from 1 to 4, BioGrill® helps you to control power and performance perform, enabling you to achieve complex culinary feats. This function also allows you to grill with the door closed on lower power levels.

PYROCLEAN– WHEN DIRT TURNS TO DUST!

De Dietrich ovens are self-cleaning. By heating the oven's cavity to a temperature of around 500°C, the dirt inside the oven is carbonised to a fine debris. The presence of the front heating element and the new Pyro-Turbo system allows a thorough cleaning of even in the most inaccessible areas. As an added safety measure, the oven door locks automatically after a few minutes of pyrocleaning.

Note: Before using pyroclean, we recommend the removal of all shelves, trays in the oven and accessories to prevent damage.

DE DIETRICH PYRO-TURBO, A COMPLETE AUTOMATIC CLEANING CYCLE FOR MAXIMUM CLEANING EFFICIENCY.

De Dietrich's newer pyrolytic ovens are endowed with an even more efficient cleaning system: Pyro-Turbo. Thanks to the addition of a turbine operating during the pyrolysis cycle, the air is perfectly circulated throughout the oven's cavity to ensure optimum cleaning in all parts of the oven, including the corners. An added bonus for ease of cleaning, the oven's glass door can be easily and fully dismantled.

PYROCONTROL®: FOR THE CLEANEST OVEN EVER...

This exclusive system automatically manages the time duration for the pyrolysis cycle, according to the level of dirt detected in the oven.

EOLYSE®. ENJOY THE AROMA, NOT THE FUMES...

The Eolyse is an element that heats a catalyser at the top of the oven, eliminating the smells and fumes associated with cooking.

SMOOTH AND STAIN-RESISTANT INNER CAVITY : ENAMELITE

Designed to offer more comfort in everyday life, the new De Dietrich ovens distinguish themselves with the new "Enamelite" cavity. The new grey enamel, which is smooth and stain-resistant, offers exceptional durability and ease of cleaning. Enamelite has been specially selected for its resistance to pyrolysis at 500°C, and more particularly for the intensive "Pyro-Turbo" cycle.

THE HALOGEN LIGHTING: A POWERFUL AND NATURAL LIGHT...

Halogen lighting is a De Dietrich hallmark, bringing you ideal, natural, powerful and diffused lighting whilst you are cooking.



Pyroclean for brand new looking oven



Eolyse retains the cooking aroma but not the fumes



Enamelite cavity for ease of cleaning after heavy cooking



Strategically placed halogen lighting provides maximum visibility while food is being cooked

A COMPLETE RANGE OF FUNCTIONAL AND INGENUOUS COOKING ACCESSORIES

De Dietrich's **exclusive rotisserie with shelf support** allows you to remove meat with the attached drip tray, eliminating the problem of juices dripping over the oven door (and kitchen floor!) when you remove the roast.



Exclusive Rotisserie with Shelf Support System

This unique system works perfectly with the time-delayed rotisserie system, which continues rotating, even when the oven has switched itself off at the end of the programmed time. This ensures meat is browned evenly.

Extendable sliding rails on selected models allow you to take casseroles out of the oven with minimum effort!

Non-stick Lissium Tray



The new Lissium baking tray offers a smooth and non-stick surface for your pastries. Most baked-on stains can be easily removed with a damp sponge.

The flat **safety anti-tip shelves** in our ovens allow you to check on your dishes without hassle. You can pull them out of the oven up to 3/4 of the way, with no risks of the dishes tipping over.

The anti-tip shelves are equipped with a safety stop on the sides. The new Enamelite drip pan offers a bigger surface drip pan, approximately 40% larger than a traditional drip pan.



Flat anti-tip shelf for easy checking on cooking process

Exceptional levels of safety on De Dietrich ovens

All of our pyroclean ovens have **Cool Door** as a standard feature. Thanks to an exclusive ventilation system and the presence of **four layers of glass**, the temperature on the outer surface of the De Dietrich oven door is always lower than the burning threshold. A ventilation device cools the front, maintaining a temperature at the centre of the door at around 25°C during cooking and not more than 40°C during pyrocleaning.

The **Auto stop** feature on the ovens automatically switches itself off after 10 hours. Added safety in case you accidentally leave the oven on for a prolonged period. As an added safety feature the fan stops automatically when the door is opened.



Pyro- turbo, fully removable glass door for fuss-free cleaning.



Fan stops automatically when the oven door is opened

DOP1190W

**White Pearl Multifunction Plus Pyroclean
Tactilium Color Matrics
Premium Collection**

- Bevelled Chrome Frame
- European Energy Labeling: A-10%
- Enamelite Cavity
- Enamelled Side Racks
- 2 x Halogen Lighting
- Intelligent full color Tactilium display
- Intuitive programming

Multifunction Plus - 16 cooking functions

- Automatic cleaning Pyrocontrol Plus
- BioGrill: 4 power level options
- BioGrill Plus: grill comes on automatically at the end of cooking
- Eolyse: cooking fumes are destroyed, leaving only the pleasant aroma of cooking
- Cool door with 4 panels of fully removable glass
- Child lock
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display
- Boost + Residual heat functions

4 cooking modes:

- Expert (16 cooking functions)
- Cooking Guide (99 recipes)
- I.C.S. (16 pre-programmed dishes)
- Low Temperature (10 pre-programmed dishes)

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 2 x 45mm deep drip tray with grid
- 1 Lissium baking tray
- 1 level telescopic sliding shelf

Extra Large Oven Cavity

Dimensions of product (mm):

Actual: H598 x W594 x D613 (including handle)

Built in: H570-600 x W560 x D555



Julien Bompard
Knight of the Order of Agricultural Merit
Chef & Director of Operations
Gourmet Shop Online / Cuisine by Chef Julien
/ La Fromagerie

"The De Dietrich oven's impressive features such as the Low Temperature Cooking Programme is a real manifestation of an innovative take on a traditional French cooking method. Achieving juicy & tender roasts is now just a touch of the screen; I'm impressed with its perfect culinary results, everytime!"



DOP1190W



Also available in Grey Pearl:
DOP1190GX



THE 45CM OVEN COLLECTION

The new 45cm Oven Collection combines performance & design in modular harmony. The 45cm Oven Collection is comprised of a Poly Oven and a Warming Drawer. All the appliances in this range measure the same 45cm height, meaning they can be both complementary and independently used in your kitchen - truly matching jewels for the trendsetting kitchen!



THE 45CM OVEN COLLECTION

THE NEW POLY OVEN

The new Poly oven can be used for culinary excellence, speed, efficiency and more. In a single oven, the Poly ovens combines all of the functionalities of multifunction oven, including the capabilities of a microwave and combi-microwave oven, as well as a generous 40L capacity. Use the oven and microwave oven functions on their own or combine them to achieve up to 50% savings in cooking time for traditional roasts!

NEW IMPROVED WARMING DRAWER

Ingenious functionality, practicality and design inspired by the Grey Pearl ovens. To complete the culinary jewels collection in your kitchen, this warming drawer is not just aesthetically pleasing but also a pleasure to use. Add a touch of sophistication and warmth to your dining ware before serving and enjoy the delicate aromas that arise. Featuring state of the art technology, the “handle-free” drawer opens and closes effortlessly with a slight push. Also equipped with an adjustable thermostat to offer constant and homogenous heat distribution and temperature of between 30° to 70°C.



Polyoven offers effective & efficient cooking



New improved Warming Drawer



DOM1195W



Also available in Grey Pearl:
DOM1195GX

DOM1195W

**White Pearl Poly Oven
Premium Collection**

- Bevelled chrome Frame
- Drop-down door
- Enamelite Interior Cavity
- Chrome side racks
- White LED back kit Intelligent Touch Matrics black & white programmer

Oven + Microwave, 13 cooking functions

- Circulating heat 1600W
- Bottom heat 1200W
- Microwave 1000W
- 3 combined functions:
Grill + Microwave / Fan + Microwave / Bottom heat + Microwave
- Variable Grill 1750W – 4 grill levels
- Ventilated door with 3 panels of glass
- Independent timer
- Speed defrost

Automatic Cooking Functions

- 11 pre-programmed dishes
- Automatic defrosting by weight

Unique Selector

- Time Programmer
- Food Weight Programmer
- Selection of type of dish
- 60 minutes timer
- Delayed start

Accessories

- 1 Stainless Steel safety grid
- 1 glass tray
- 1 Enamel drip tray

40L

Dimensions of product (mm):
Actual: H456 x W592 x D631 (including handle)
Built in: H450-460 x W560 x D560



Diego Chiarini
Chef de Cuisine
OSO Ristorante

“The new De Dietrich Poly Oven is functional yet aesthetically pleasing! Preparing cuisines on this oven means having the best of traditional cooking with speed!”



DWD1194GX

DWD1194GX

**24 Litre Stainless Steel Warmer Drawer
Premium Collection**

- Bevelled chrome Frame
- For rapid reheating of cups, saucers, bowls, plates etc
- Height 14cm
- Volume: 24 litres, holds 20 large dishes, 30 bowls or 80 small coffee cups
- Fan heating
- Thermostat knob control: Adjustable temperature from 30°C to 70°C
- 90 minute timer
- Door with “Quadro” rail system and automatic closing
- Anti-slide removable felt mat drawer liner
- Loading for up to 20kg's

Dimensions of product (mm):
Actual: H140 x W593 x D545
Built in: H140 x W560 x D550



THE PREMIUM INDUCTION HOBS COLLECTION: SUCH GEMS!

At De Dietrich, we are in a perpetual search for perfection, creativity and innovation and our collection of inductions hobs are a testament to this fact, representing the ultimate in refinement.

With designs inspired by jewels and crafted with the most refined metal and finest glass, in tantalising lusters of Grey Pearl, White Pearl and Dark Pearl and further enhanced with a chrome strip adding a glamorous finish – the Premium Induction Hobs Collection will keep you enraptured for many years to come!

PREMIUM
INDUCTION HOB:
EPITOMES OF
DE DIETRICH'S
AVANT GARDE
TECHNOLOGY

HORIZONE: ANOTHER INNOVATION FROM DE DIETRICH!

De Dietrich has taken induction cooking to the next level with the HoriZone hob, which can now be adapted to suit your unique and varied culinary needs. Having to choose between 3 or 4 zones is a thing of the past. The new hob offers you an adaptable cooking zone, which can be used independently for 2 pieces of cookware, or together for 1 large cookware or 3 small pieces cookware.

Nothing is impossible with the “HoriZone” zone: either one large cooking pot (casserole dish, fish kettle, etc.) or several smaller cookware can be used on this “HoriZone” zone (40cm x 23cm), the most powerful on the market (4.6kW). The easy-to-use and functional control panel features Intelligent Touch Controls with zone markings and includes 4 timers.

There are up to 15 power levels to choose from for each combination and each processor on the dedicated space HoriZone, from the gentlest (50 W) to the most powerful (4600 W), a boost position and three direct access to most frequently used power settings (4, 8 and 15).

INTERACTIVE & INTUITIVE COOKING.

Cooking is a pleasure on De Dietrich's new induction hobs collection, which are all equipped with Intelligent Touch Controls. Offering easy-to-read displays, functions and timer controls dedicated to each individual zones, cooking is a breeze on the induction hobs!

TWIN SLIDER: AT YOUR OWN PACE...

With just a movement of the finger, you can easily adjust the heat settings immediately and precisely to the desired cooking position. Twin Slider (mode 1) and the timer functions (mode 2) allows you to easily select your desired cooking time and directly access preset cooking times (3, 8 or 11 minutes).



HoriZone – as a single large zone



HoriZone – as a flexible zone



HoriZone – as autonomous zones



Twin Slider



For all kinds of cooking



Direct access to heat settings



Boost for fast & intensive cooking



Customised access to heat settings

DE DIETRICH INDUCTION HOB OFFER A TROVE OF CULINARY TREASURES.

The new De Dietrich induction hobs collection are equipped with Intelligent Touch Controls offering easy-to-read displays, functions and timer controls dedicated to each individual zones.

EXTREME PRECISION AND INCOMPARABLE FINE SETTINGS

Certain delicate recipes need very gentle cooking in a bain-marie. Other foods like pasta or gnocchi need bringing to the boil rapidly and then reducing the temperature instantly. The success of De Dietrich induction hobs is down to the hobs, which offer the most flexible temperature control of any hob on the market. As well as finely-tuned temperature controls, all of De Dietrich's hobs have direct access power levels of simmer, boil or fry, allowing you to choose the ideal power level for all types of cuisines.

ZONES OF AN EXCEPTIONAL VIRTUOSITY!

With up to 4.6 kW power for the large cooking zones: the De Dietrich induction cooking zones are also the most powerful on the market! The great chefs are unanimous: while precision determines the success of any recipe, a rapid rise in temperature and power levels, are also important factors. These qualities are exclusive to the De Dietrich induction collection.

“BOOST”: MAXIMUM POWER AT YOUR FINGERTIPS

This function means that maximum power can be accessed instantaneously. A particularly great function when you are preparing a medium rare steak, which needs to be well browned on the outside and deliciously tender on the inside. De Dietrich “Boost” is superior function because the boost level is maintained longer with excessive use of power.

DIRECT ACCESS FUNCTION: INGENIOUS SPEED COOKING...

Each of the induction hob zones has a dedicated Intelligent Touch control and a 99 minutes independent electronic timer. Among the fifteen adjustable power levels, three are preprogrammed on “Maxi”, “Flash Cooking” and “Simmer”, helping you to directly access the required temperature. On certain models, you can even customise the direct access power levels by reprogramming the three power levels to reflect the ones that you most frequently use.

NEW ELAPSED TIME AND POWER TRACKER FUNCTIONS:

On selected models, these new user-friendly features make cooking a breeze. The display will reflect the time that has elapsed since the last power adjustment, so you can effectively monitor your cooking process for recipes that calls for precise temperature controls. The intelligent Power Tracker function means that when you move the cookware from one zone to another, the current power setting and timer set for the current zone will automatically be transferred to the zone the cookware that has been moved.

NEW “BOIL” FUNCTION: PASTA COOKING MADE EASY!

Available on the premium models, this new function allows water to be boiled and kept at boiling point for food like pastas and risottos. After choosing the desired water volume settings (between 0.5 and 6 liters), water will boil and a short beep will announce that is time for you to add in your ingredients to be cooked. The boiling point will be maintained for the next few minutes until your food is ready!

TEN INCOMPARABLE SAFETY FEATURES, FOR TOTAL PEACE OF MIND!

The De Dietrich Induction collection boasts some of the most innovative safety mechanisms. Exclusive to De Dietrich, the “Anti-overheat” safety feature limits the temperature under the cooking zone to 300°C. Oil (which catches fire at 320°C) for example, remains at a constant temperature without risk of igniting. Another safety feature automatically cuts off the power on the zone, in case of liquid overflowing.

The “Automatic-Stop System” cuts off the hob if cooking exceeds the usual duration, to protect the cookware. The residual heat indicators appear when the temperature of the cooking zone surface stay above 60°C. The “Child Lock” function prevents any accidental startups, especially by children. The new ‘Clean’ lock function is an added feature to prevent any accidental startup while cleaning. These are reinforced by the “Automatic pan detection” safety feature, which ensures that the hob only works when it detects magnetic cookware on the cooking zone. The “Small object detection” feature also ensures that small objects such as a fork or spoon is not detected as cookware heats up. The induction will only start when in contact with metal surfaces exceeding 10cm in diameter.

Finally, there are signals that notify you when a case of weak voltage or bad connection is detected. The surge protection also prevents damage to the electronic circuits on your hobs in the event of a power surge.



Power Tracker



Boil function for fast pasta!



Total safety

THE
MASTERPIECE
OF THE BRAND
THAT IS ALWAYS
AHEAD OF ITS
TIME



DE DIETRICH CREATES THE PIANO. YOU COMPOSE YOUR FAVOURITE CULINARY TUNES!

For over twenty years, De Dietrich has been revolutionising the world of cooking through its collection of induction hobs. As a market leader, De Dietrich is again leading the way for innovation with the invention of the Piano, the market's first fully zoneless cooking hob. Combining avant-garde design with distinctive functionality, the Piano offers unlimited cooking possibilities!



LE PIANO ZONELESS INDUCTION HOB

With Le Piano, cooking now comes with freedom of expression in the form of 100% “open space” cooking zone!

This new cutting-edge technology hob allows up to 5 different cooking pots at the same time, with any size or shape.

Place the cooking pots and pans anywhere on the hob and Le Piano takes over, determining where the pot sits on the hob and adjusting the temperature accordingly. Le Piano hob has a great number of inductors, which guarantees precision, ultimate power, unwavering reliability and a greater freedom with how you use the hob.

Another revolutionary function of Le Piano allows new home cooks and experienced home chefs alike to choose from pre-set cooking modes:

• “Solo” Mode

The entire cooking area is set at a uniform temperature to cook several dishes at the same time with the same setting.

• “Piano” Mode

Obtain 3 separate and independent cooking zones, each with its own adjustable setting. In this setting, you can keep a dish warm on one zone, simmer another dish on the second and boil on the third.

• “Expert” Function

The “Expert” function recognises the cooking pans and memorises chosen settings. The pans can be moved anywhere on the hob surface and the settings remain programmed (up to 5 different saucepans at the same time).

FEATURING THE NEW TACTILIUM SCREEN

Intuitive, interactive and easy-to-use, Le Piano also comes with a stylish control panel which allows the user to cook, create, or change recipes with ease and precision every time. The piano features a large TFT screen of 115.2mm x 86.4mm touch screen interface to offer 250,000 colors brightness and contrast that provide clear legibility and reading functions. Fully interactive, the Tactilium Screen always shows the positions of the cookware on the hob and the level of available power by direct access or slider.



Easy one touch control of all cooking zones



Smart Tactilium touch-screen control panel



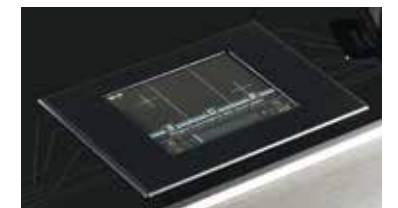
Solo Mode



Piano Mode



Expert Mode



Control panel tracks the location of your cookware!



DTIM1000C



Expert Mode

DTIM1000C

**Dark Pearl 93cm HoriZone Le Piano Induction Hob
Premium Collection**

- Top and bottom bevelled chrome trimmings
- Tactilium Color Matrics control
- 3 cooking modes available: Solo / Piano / Expert
- 15 Power levels per placement
- Total Power: 10800W
- Boosters for each zone
- Elapsed timer
- Power Tracker
- Independent 99mins timer
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):
Actual: H90 x W930 x D520
Built in: H90 x W900 x D490



DTI1199GE



DTI1199GE

**Grey Pearl 93cm 4 Zones with HoriZone Duo
Induction Hob
Premium Collection**

- Bevelled edges
- Intelligent touch control
- 4 independent zones with Double HoriZone
 - Left: 40cm x 23cm 4600W
 - Right: 40cm x 23cm 4600W
 - Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Elapsed timer
- Power tracker
- Boil function
- 4 x 99 mins independent timers
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):
Actual: H59 x W930 x D440
Built in: H59 x W900 x D410

DTI1047GC

**Grey Pearl 65cm 4 Zones Slider Control With HoriZone
Induction Hob
Premium Collection**

- Top and Bottom bevelled edges with chrome trimmings
- Intelligent touch slider control
- 4 independent zones with a HoriZone
 - Left: 40cm x 23cm 4600W
 - Front right: 16cm 2200W
 - Rear right: 23cm 3100W
 - Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Elapsed timer
- Power tracker
- Boil function
- 4 x 99 mins independent timers
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):
Actual: H59 x W650 x D520
Built in: H59 x W560 x D490



DTI1047GC

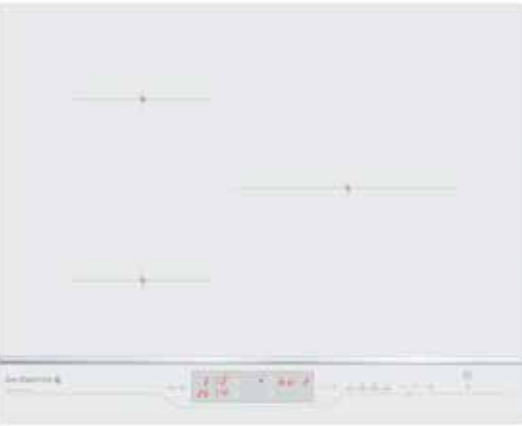


DTI1116W

**White Pearl 65cm 3 Zones Induction Hob
Premium Collection**

- Bevelled edges with chrome trimmings on control panel
- Intelligent touch control
- 3 independent zones
 - Front left: 23cm 3200W
 - Rear left: 16cm 2200W
 - Rear right: 28cm 4600W
 - Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 3 Boosters
- Elapsed timer
- Power tracker
- Boil function
- 3 x 99 mins independent timers
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):
Actual: H64 x W650 x D520
Built in: H64 x W560 x D490



DTI1116W





CORIUM® COLLECTION

OVEN COLLECTION

- 33 MULTIFUNCTION PLUS OVEN
- 36 OVEN ACCESSORIES
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- 40 OVEN ICS MATRICS TECHNOLOGY
- 42 MULTIFUNCTION PLUS PYROCLEAN OVEN
- 43 90CM CONVECTION OVEN
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- 46 45CM OVEN COLLECTION
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- 54 ESPRESSO COFFEE MACHINE

COMBINING
TRADITIONAL
FRENCH
COOKING WITH
AVANT GARDE
TECHNOLOGIES

CORIUM OVEN: DE DIETRICH'S HALLMARK OF EXCELLENCE

The Corium Collection, De Dietrich's latest oven range has been designed with the utmost refinement and attention to detail, combining all the nobility of glass and stainless steel and built with the latest patented technologies and innovations. Sleek vertical lines and meticulous finish accented with horizontal stainless steel that frames the sublimated black glass or platinum control panels characterize the Corium Collection. Be enthralled by these gems in your kitchen...



CLASS A-10% EXCELLENCE IN ENERGY SAVINGS

De Dietrich ovens deliver the best performance in terms of energy savings, with Class A-10% ratings in the European energy labeling. With standards surpassing the European AMK norms, the ovens' excellent insulation and ventilation mean that the exterior surfaces stay cool and are suitable for all kitchens installations.



DESIGN

• Black on White Matrics screen

The interface of the basic Corium ovens feature a matrix screen with six touch-sensitive backlit white buttons in order to facilitate an ease in the navigation of the control panel menu. Each cooking parameter is displayed in black on white LCD screen, adding to the easy visibility of the screen.

• Backlit Twin Stereo Encoder Display

On the entry model of the Corium oven, you will find a "Turn & Press" HIFI single encoder that provides a simple access to all cooking parameters. Just make your selections and press to confirm your choice in a single touch!

MULTIFUNCTION PLUS OVEN

NEW BOLD AND INTUITIVE INTERFACE

The new De Dietrich Corium ovens are equipped with cutting-edge programming capabilities and the latest technological advantages Easy to use and accessible, cooking is a joy with these gems.

Color Matrics Screen

When switched on, the screen lights up a 260 000 colors matrix screen making the selection of dishes and recipes to be prepared an easy and accessible task. A clear, colourful and well-illustrated illuminated screen shows images for to make use straightforward and accessible. Soufflés and tarts appear mouth-watering; no other screens offer the same level of ease of use and graphic sophistication.

There are 3 different cooking modes to suit different levels of cooking expertise. For the masterchef who requires no help there is 'Expert Mode', the home-chef in training who requires some guidance 'Cooking Guide' Mode is the best selection and for the more amateur chefs there is 'ICS' Mode, as well as the 'Low Temperature' Cooking mode. De Dietrich caters to all skill sets, enabling perfect results and an opportunity to expose express your culinary talents!

MULTIFUNCTION PLUS OR FAN COOKING - THE ART OF CREATING GASTRONOMIC WONDERS!

Amongst the various cooking modes on the De Dietrich Multifunction Plus oven, fan cooking is the ideal cooking method to showcase multiple culinary talents. The fan uniformly distributes the heat produced by the heating elements; thus allowing different dishes to be cooked simultaneously on various shelf positions without transferring flavours and aromas.

The delicate texture of white meat is preserved; while the aroma and flavour of crème brûlée are maintained when both are prepared at the same time.

Besides being energy efficient, the new Corium ovens also do not need any warm up time, as the temperature heats up quickly; saving you on time and effort!



Color Matrics. The first oven to venture into colours.



Black on White Matrics screen



Backlit Twin Stereo Encoder



Multifunction Plus or Fan Cooking - the art of creating gastronomic wonders!



Bake your own Bread with De Dietrich ovens



ICS for intelligent cooking



Low Temperature Programme



Cooking Guide Programme



Delectable cuisines at your fingertips

COMBINED HEAT, NATURAL CONVECTION, TURBO-GRILL, OR DEFROSTING...

Multifunction Plus offers you a spectrum of culinary possibilities to prepare meats, pastries, vegetables, any way you like them.

SPECIAL BREAD PROGRAMME: UNRAVEL THE SECRETS OF THE BAKERS!

A specific programme developed by De Dietrich is incorporated in to the new ovens, enabling you to create fresh homemade bread, soft and fluffy inside, crispy and crusty on the outside!

ICS PROGRAMME: 16 PRE-PROGRAMMED DISHES IN FULL AUTOMATIC COOKING MODE.

De Dietrich I.C.S (Intelligent Cooking System) ovens offer preset selections for the 16 most commonly selected recipes. When a recipe is selected, the electronic sensors in the oven will automatically determine the ideal cooking mode, temperature and cooking duration. An exclusive and patented concept developed by De Dietrich to offer you perfect culinary results every time!

LOW TEMPERATURE COOKING: AN EXCLUSIVE INNOVATION BY DE DIETRICH TO OFFER YOU THE TRADITIONAL GOODNESS OF SLOW COOKING!

Masterchefs around the world unanimously agree that Low Temperature Cooking is the key success to achieving gastronomic success, particularly in the preparation of meat and fish. De Dietrich's Low Temperature Cooking feature enables haute cuisine quality results with tender and juicy meats every time.

The special programme (on the fan cooking mode) electronically manages the cooking parameters. It allows the necessary cooking time to be optimised and provides an ideal temperature, between 65°C and 80°C, for cooking food right through to the centre. This avoids the stages during cooking when meat are at most risk of losing their tenderness. In addition, as the temperature inside the oven is maintained below 100°C most of the time, there is little evaporation allowing meats to retain all their juices, unlike classic cooking methods.

De Dietrich offers up to 10 dishes selection on its Low Temperature Cooking feature (depending on the model), including rare, or well done for beef!

EXPERT MODE: 9 COOKING FUNCTIONS.

As an expert cook, you know all your recipes like the back of your hand, and you know exactly how to make them a success. In Expert Mode, you select the cooking method from the 9 available functions. If necessary, you can also adapt the recommended temperature, and then determine the desired cooking time. Your oven does the rest. Furthermore, there are 3 Memory programmes, which will register the selected parameters of your three favorite recipes and then reproduce them identically each time you prepare the same dishes!

COOKING GUIDE WITH UP TO 50 DISHES PROPOSED!

With the Cooking Guide you choose the dish that suits you from amongst the 50 pre-programmed dishes and then input the weight of your food. The oven then determines the most suitable method of cooking, the ideal temperature and the necessary cooking time. Now all you have to do is sit back and relax...

BIOGRILL® FUNCTION: TO BROWN ALMONDS, GRILL BACON AND FISHES OR CARAMELISE CRÈME BRULÉES...

There are certain recipes, which appear quite simple but actually requires a lot of dexterity to reach perfection. By modulating the grill power from 1 to 4, BioGrill® helps you to control power and performance, enabling you to achieve complex culinary feats.

PYROCLEAN – WHEN DIRT TURNS TO DUST!

De Dietrich ovens are self-cleaning. By heating the oven's cavity to a temperature of around 500°C, the dirt inside the oven is carbonised to a fine debris. The presence of the front heating element and the new Pyro-Turbo system allows a thorough cleaning of even in the most inaccessible areas. As an added safety measure, the oven door locks automatically after a few minutes of pyrocleaning.

Note: Before using pyroclean, we recommend the removal of all shelves, trays in the oven and accessories to prevent damage.

DE DIETRICH PYRO-TURBO, A COMPLETE AUTOMATIC CLEANING CYCLE FOR MAXIMUM CLEANING EFFICIENCY .

De Dietrich's newer pyrolytic ovens are endowed with an even more efficient cleaning system: Pyro-Turbo. Thanks to the addition of a turbine operating during the pyrolysis cycle, the air is perfectly circulated throughout the oven's cavity to ensure optimum cleaning in all parts of the oven, including the corners. An added bonus for ease of cleaning, the oven's glass door can be easily and fully dismantled.

PYROCONTROL®: FOR THE CLEANEST OVEN EVER...

This exclusive system automatically manages the time duration for the pyrolysis cycle, according to the level of dirt detected in the oven.

EOLYSE®. ENJOY THE AROMA, NOT THE FUMES...

The Eolyse is an element that heats a catalyser at the top of the oven, eliminating the smells and fumes associated with cooking.

THE HALOGEN LIGHTING: A POWERFUL AND NATURAL LIGHT...

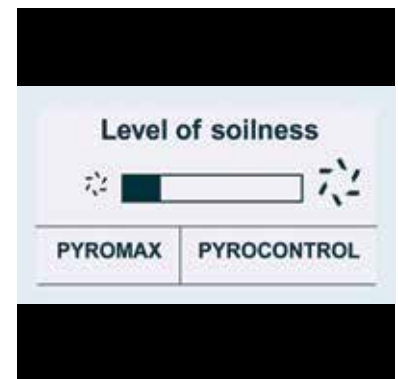
Halogen lighting is a De Dietrich hallmark, bringing you ideal, natural, powerful and diffused lighting whilst you are cooking.

NEW 60 LITRES CAVITY

The new De Dietrich ovens now come equipped with a 60L cavity volume and new interior coating – Enamelite, which is highly stain and thermo-shock resistant, ensuring your oven's interior looks new even after years of use!



BioGrill® for auto-browning



Pyrocontrol® automatically manages the time of cleaning



Eolyse® eliminates cooking smells



New 60L cavity with Enamelite coating



Lissium Baking Tray

THOUGHTFUL ACCESSORIES...

The new **Enamelite drip pan** offers a bigger surface drip pan, approximately 40% larger than a traditional drip pan. The **new Lissium baking tray** offers a smooth and non-stick surface for your pastries. Most baked-on stains can be easily removed with just a damp sponge.

De Dietrich's **exclusive rotisserie with shelf support** allows you to remove meat with the attached drip tray, eliminating the problem of juices dripping over the oven door (and kitchen floor!) when you remove the roast.

This unique system works perfectly with the time-delayed rotisserie system, which continues rotating, even when the oven has switched itself off at the end of the programmed time. This ensures meat is browned evenly.

Extendable sliding rails on selected models allow you to take casseroles out of the oven with minimum effort!



The **flat safety anti-tip shelves** in our ovens allow you to check on your dishes without hassle. You can pull them out of the oven up to 3/4 of the way, with no risks of the dishes tipping over.

The anti-tip shelves are equipped with a safety stop on the sides.



EXCEPTIONAL LEVELS OF SAFETY ON DE DIETRICH OVENS

All of our pyroclean ovens have **Cool Door** as a standard feature. Thanks to an exclusive ventilation system and the presence of **four layers of glass**, the temperature on the outer surface of the De Dietrich oven door is always lower than the burning threshold. A ventilation device cools the front, maintaining a temperature at the centre of the door at around 25°C during cooking and not more than 40°C during pyrocleaning.

The **Auto stop** feature on the ovens automatically switches itself off after 10 hours. Added safety in case you accidentally leave the oven on for a prolonged period. As an added safety feature the fan stops automatically when the door is opened.



ROTISSERIE WITH SHELF SUPPORT

Exclusive stainless steel rotisserie allows you to remove the roast with the attached drip tray, eliminating the problem of juices dripping.



45MM DEEP DRIP TRAY AND GRID

User friendly grid for easy serving of dishes. Drip tray collects more juices.



NEW LISSIUM BAKING TRAY

A smooth non-stick and stain resistant baking tray for pastries.



Low Temperature Cooking GRILL SET WITH TRIVET

Deep sided oven tray with stainless steel trivet. Perfect for use during the Low Temperature Cooking process for perfect even cooking.



FLAT SAFETY ANTI-TIP SHELVES

You can pull the trays out of the oven up to 3/4 of the way with no risk of the dishes tipping over. Equipped with a safety stop on the sides and a front handle to facilitate easy checking of cooking process.

Note: Not all accessories listed here are available on every oven model, please refer to the respective model's specifications.

OVEN COOKING FUNCTIONS



CIRCULATING HEAT

Circulating heat offers even cooking as the heat generated by the element at the back of the oven is circulated throughout the oven cavity by the fan. This function also allows simultaneous cooking on three levels or more, without having to rotate the shelves or concern about mixing of flavours.



COMBINED HEAT

It offers a clever combination of the three multifunction oven elements: the back element behind the fan, the lower element and the top element are on simultaneously. Since most of the heat is coming from the lower part of the oven, this system is ideal for cooking dishes with a pastry base, i.e., Fruit pies, quiches, tarts and pizzas. The result will be a dry, crisp pastry base, an evenly cooked filling (thanks to the fan) and a perfectly browned top.



ECO HEAT

This is an energy saving programme that can save up to 20% on electricity compared to conventional cooking. The energy saving is achieved by the oven not requiring preheating so cooking times may be slightly longer and the temperature may fluctuate slightly. Ideal for foods that are non-heat sensitive such as stews, casseroles, pot roasting etc. Heat is produced by the grill and base elements.



TRADITIONAL

Heat is produced by the grill and bottom elements. The top of the oven will be hotter, ideal for slow cooking of stews, casseroles and baked puddings.



TURBO GRILL

The turbo grill is ideal for sealing and grilling meat at the same time, resulting in crisp yet tender meat. The heat of the double grill is drawn in by the fan, which recirculates it around the food. This function is recommended for use with the rotisserie.

OVEN COOKING FUNCTIONS



HIGH GRILL

High grill is recommended for grilling large numbers of items since it covers the whole surface of the grill evenly. Perfect for browning pastas or lasagnas.



MEDIUM GRILL

Medium grill provides the same cooking results over a smaller surface, whilst also being energy efficient. Recommended for keeping fish steaks moist.



KEEP WARM

The base element fan and top element operate intermittently to keep dishes warm.



DEFROST

This function accelerates defrosting and gives more even results than a microwave. Depending on the model the fan either circulates ambient air or warm air around the food. On multifunction plus ovens, the defrost temperature ranges from 30°C - 50°C.

Note: Not all ovens have all the cooking functions. Please refer to the respective model's specifications for more details.

COLOR MATRICES – 4 COOKING MODES

The Color Matrics oven offers four cooking modes, depending on your level of expertise. On any of the four options, you can rest assured that the culinary results will be superb!

EXPERT
9 functions



COOKING GUIDE
50 recipes



I.C.S.
12 dishes



LOW TEMPERATURE
10 dishes



16 pre-programmed dishes

- Pizza
- Savoury tarts
- Roast beef (rare, medium or well done)
- Roast pork
- Chicken
- Lamb (pink, rare or well done)
- Fish
- Vegetables
- Sweet tarts
- Cakes
- Cookies
- Souffle

10 pre-programmed dishes

• Roast veal	4h 30
• Roast beef rare	3h 00
• Roast beef well done	4h 00
• Roast pork	4h 30
• Lamb pink	3h 00
• Lamb well done	4h 00
• Chicken	6h 00
• Small fish	1h 20
• Large fish	2h 10
• Yoghurt	3h 00

9 functions	Types of food	Number of recipes
<ul style="list-style-type: none">• Circulating Heat• Combined Heat• Eco Heat• Traditional• Turbo-grill• High Grill• Medium Grill• Keep Warm• Defrosting	Cooking Guide	
	Cooking Mode	
	• White Meat	11
	• Red Meat	7
	• Fish	7
	• Vegetables	6
	• Tarts / Quiches	9
	• Cakes	10

DOP1180X
60cm Multifunction Plus Pyroclean
Color Matrics
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- European Energy Labeling: A-10%
- Enamelite Cavity
- Enamelled Wire Side Racks
- Halogen lighting
- White back-lit Intelligent Touch Color Matrics programmer

Multifunction Plus - 9 cooking functions

- Automatic cleaning Pyrocontrol Plus
- BioGrill: 4 power level options
- BioGrill Plus: grill comes on automatically at the end of cooking
- Eolyse: cooking fumes are destroyed, leaving only the pleasant aroma of cooking
- Cool door with 4 panels of fully removable glass
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

4 cooking modes:

- Expert (9 cooking functions)
- Cooking Guide (50 recipes)
- I.C.S. (16 pre-programmed dishes)
- Low Temperature (10 pre-programmed dishes)

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

Extra Large Oven Cavity

Dimensions of product (mm):

Actual: H598 x W594 x D613 (including handle)

Built in: H570-600 x W560 x D555



DOP1180X



Also available in Dark Pearl:
DOP1180B

MULTIFUNCTION PLUS PYROCLEAN OVEN



DOP1140X

DOP1140X

**60cm Multifunction Plus Pyroclean
Corium Collection**

- Top and Bottom bevelled edges with Stainless Steel trimmings
- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- White LED back-lit Twin Encoder programmer

Multifunction Plus - 9 cooking functions

- Circulating heat / Combined heat / Traditional / Fan grill with Rotisserie / High grill / Medium grill / Keep Warm / Defrost / Bread program

8 Low Temperature Cooking Guides

- Veal / Lamb / Beef / Pork / Poultry / Fish / Casseroles / Yogurts

- Automatic cleaning Pyrocontrol Plus
- BioGrill: 4 power level options
- Cool door with 4 panels of fully removable glass
- Child lock
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

Extra Large Oven Cavity

Dimensions of product (mm):

Actual: H598 x W594 x D613 (including handle)

Built in: H590-600 x W560 x D555

MULTIFUNCTION PLUS CATALYTIC OVEN



DOC1110X

DOC1110X

**60cm Multifunction Plus Catalytic
Corium Collection**

- Top and Bottom bevelled edges with Stainless Steel trimmings
- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- White LED back-lit Electronic Encoder programmer

Multifunction Plus - 9 cooking functions

- Circulating heat / Combined heat / Eco / Fan grill with Rotisserie / High grill / Low grill / Keep Warm / Bread program
- Super clean catalytic function
- Electronic temperature control to the nearest degree
- Catalytic cleaning with catalytic liners
- 3 ventilated glass panels
- Electronic LCD digits display

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

Extra Large Oven Cavity

Dimensions of product (mm):

Actual: H598 x W594 x D613 (including handle)

Built in: H570-600 x W560 x D555

MULTIFUNCTION PLUS CONVECTION OVEN



DOE3910X



DOE3910X
90cm Multifunction Enamel Oven
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- European Energy Labelling: A
- Enamelite Cavity
- Chrome Wire Side Racks

Multifunction - 9 cooking functions

- Circulating heat / ECO / Medium grill / Fan Grill / High grill / Bread / Keep warm / Combined heat / Pulsed defrost
- Electronic temperature control to the nearest degree
- Dial selector
- Glass door with 3 panels of removable glass
- Ventilated door

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 Baking tray (20mm)

Extra Large Oven Cavity

- Dimensions of product (mm):
- Actual: H596 x W896 x D565 (without handle)
 - Built in: H580 x H865 x D560

DWD1129X
60 Litres Stainless Steel Warming Drawer
Corium Collection

- Top and Bottom bevelled Stainless Steel trim trimmings
- For rapid reheating of cups, saucers, bowls, plates etc
- Height 29cm
- Volume: 60 litres, holds 40 large dishes, 60 bowls or 120 small coffee cups
- Fan heating
- Temperature can be adjusted from 30°C to 70°C
- 90 minute timer
- Door with “Quadro” rail system and automatic closing
- Possible loading up to 20kg
- Anti-slide removable felt mat drawer liner

Dimensions of product (mm):
Actual: H285 x W592 x D545 (including handle)
Built in: H295 x W560 x D550

DWD1114X
29 Litres Stainless Steel Warming Drawer
Corium Collection

- Top and Bottom bevelled Stainless Steel trim trimmings
- For rapid reheating of cups, saucers, bowls, plates etc
- Height 14cm
- Volume: 24 litres, holds 20 large dishes, 30 bowls or 80 small coffee cups
- Fan heating
- Temperature can be adjusted from 30°C to 70°C
- 90 minute timer
- Door with “Quadro” rail system and automatic closing
- Possible loading up to 20kg
- Anti-slide removable felt mat drawer liner

Dimensions of product (mm):
Actual: H130 x W592 x D545 (including handle)
Built in: H140 x W560 x D550

WARMING DRAWER



DWD1129X



DWD1114X



Also available in Dark Pearl:
DWD1114B

THE 45CM OVEN COLLECTION - MATCHING JEWELS FOR YOUR KITCHEN

The new 45cm Oven Collection combines performance & design in modular harmony. The 45cm Oven Collection is comprised of a Steam Assisted Oven, Combi-Microwave, Multifunction Plus Oven, Steam Oven, Microwave or Espresso Coffee Machine. All the appliances in this range measure the same 45cm height, meaning they can be both complementary and independently used in your kitchen – creations designed to meet all culinary and aesthetical requirements!



THE 45CM OVEN COLLECTION

NEW COMBINED MULTIFUNCTION PLUS STEAM: CONCENTRATED FLAVORS WITHIN...

Combining in a single appliance all the expertise of the brand's traditional and superheated steam cooking, this new object of value - the DOS1180 - introduces pure elegance and extreme simplicity in your kitchen. To create the richest culinary variations, its electronic control panel offers a choice between Multifunction Plus and 7 other functions. Inspired by professional baking technique, steam combined with the oven technology does not require any additional and cumbersome mechanism. Simply fill the water tray located on the front, which is lit with a subtle blue, and then choose your program. Combined Steam cooking offers two functions: an Expert Mode and a Cooking Guide. In Expert Mode, the oven operates all settings electronically. With the Cooking Guide, just make your selection from the top 15 manual and 11 automatic programs, then indicate the weight of your dish. Your oven determines and automatically manages all the cooking parameters, paving the way to healthy cooking and nutrition.

MULTIFUNCTION PLUS PYROLYSIS OVEN: DE DIETRICH CULINARY EXCELLENCE...

With a capacity of 40 litres, DOP1145 reveals the same talents as its large 60 litre counterparts. Of the 8 functions offered by the Multifunction Plus Oven, with the new «Bread» programme, you can expect soft, golden brown and crispy bread brought fresh from the oven to your table daily.

STEAM OVEN: THE ENSEMBLE OF AROMAS FROM THE KITCHEN...

By preserving vitamins and minerals, flavor, texture and color of food, steam cooking creates a new way of cooking. Steam Oven DOV1145 offers a unique cooking experience in which healthy and light dishes are unanimously appreciated.

INTEGRATED MICROWAVES: REAL MINIATURE OVENS.

In solo or combined, they are designed to thaw food in record time, reheat or cook two large dishes simultaneously. Microwave DME1145 is equipped with a 1750W powerful grill, convection cooking and an ingenious cooking system with eleven different pre-programmed dish selections.



Microwave Oven DME1135



Multifunction Plus Steam Assisted Oven DOS1180



Multifunction Plus Pyroclean Oven DOP1145



Steam Oven DOV1145



DOP1145X



Also available in Dark Pearl:
DOP1145B

DOP1145X

Multifunction Plus Pyroclean Oven
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Drop down door
- European Energy Labeling: A-20%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- White LED back-lit Twin Encoder programmer

Multifunction Plus - 9 cooking functions

- Circulating heat / Combined heat / Eco / Fan grill / High grill / Medium grill / Keep Warm / Defrost / Bread program
- Automatic cleaning Pyrocontrol Plus
- BioGrill: 4 power level options
- Cool door with 4 glass panels
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 flat safety anti-tip shelf
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

40L

Dimensions of product (mm):

Actual: H455 x W593 x D620 (including handle)

Built in: H455-460 x W560 x D560

DME1140X

Combination Microwave Oven
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Drop-down door
- Enamelite Interior Cavity
- 2 level cooking
- *Patented Quattro technology*
- Halogen lighting
- White LED back-lit Twin Encoder programmer

Combination Microwave, 7 cooking functions

- Circulating heat 1600W
- Microwave 1000W – 10 levels
- 3 combined functions:
High Grill + Microwave / Fan + Microwave / Medium grill + Microwave
- Foldable Grill 1750W – 4 grill levels
- Microwave reheat – 2 levels
- Traditional cooking and combination
- Speed defrost
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Automatic Cooking by weight

- 11 pre-programmed dishes
White meat / Red meat / Fish / Poultry / Vegetable gratin / Fresh ready made dish / Frozen ready made dish / Pizza / Quiche / Tart

Automatic Defrosting by weight

- 2 programmes

Unique Selector

- Time Programmer
- Food Weight Programmer
- Selection of type of dish
- 60 minutes timer
- Delayed start

Accessories

- 1 integrated turntable: 36cm diameter (removable)
- 1 wire side rack
- 1 metal rack
- 1 glass tray (36cm Turntable)

40L

Dimensions of product (mm):

Actual: H456 x W593 x D620 (including handle)

Built in: H455-465 x W560 x D560



DME1140X



Also available in Dark Pearl:
DME1140B



Steam is evacuated before end of cooking.



Healthy cooking with no fats or seasonings.



Stainless steel interior with removable water reservoir.

STEAM OVEN

ONE APPLIANCE, MANY USES

De Dietrich first introduced the steam oven in the market in 1997. More than a decade later, the steam oven remains one of the best selling appliances due to the immense nutritional benefits it can offer. If you are seeking to bring healthy cuisines in to your home then look no further!

MINIMUM EFFORTS, MAXIMUM FLAVOURS...

As the food in the steam oven is enveloped in a “steam bath” instead of being immersed in water, the essential vitamins and minerals are retained. Compared to traditional cooking for vegetables, fish and meat, steam cooking is the ideal cooking method, as it can retain much more delicate nutrients, minerals and trace elements. Steam cooking is also the most ideal method for cooking fish, as it fully retains the fatty acids or omega 3.

As steam cooking requires no oil or seasoning, you can savour fat-free food in its most fresh and natural taste!

PREPARE DIFFERENT CUISINES AT THE SAME TIME.

With the gentle steaming flavours and aromas of food are sealed in, meaning you can prepare sweet and savoury cuisines at the same time, without a cross-transfer of taste and aromas. Food requiring different cooking times can also be prepared together without over-cooking!

ADDITIONAL ACCESSORIES FOR 2 LEVEL STEAMING

The new optional stacking kit (KITVAPIX) which comprises of a metallic grid, stainless steel steaming tray and juice collector allow you to simultaneously cook 2 levels of food at the same time.



Optional stacking kit for 2 levels cooking!

DOV1145X

45cm Steam Oven
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Steam cooking
- Stainless steel interior with removable water reservoir
- Halogen lighting
- 1L Water reservoir
- White LED back-lit Twin Encoder programmer

Steam functions - 8 cooking temperatures

- 55°C - 100°C
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 x Stainless steel steaming steam cooking tray and juice collector
- 1 x metallic grid
- **Optional:** 2nd tier metallic grid with stainless steel steam tray and juice collector (Ref: KITVAPIX)

29L

Dimensions of product (mm):

Actual: H465 x W592 x D480 (including handle)

Built in: H455-470 x W560 x D550

ONE APPLIANCE, MANY USES...



Cooking



Defrosting



Reheating



Blanching



Keep Warm



Rehydrating



DOV1145X

Also available in Dark Pearl:
DOV1145B

PREPARE DIFFERENT CUISINES AT THE SAME TIME..

The De Dietrich steam oven is the ideal kitchen appliance as it allows you to do steam cooking of meat, fish, vegetables and gentle preparation of soup (without double-boiling), casseroles and desserts.

It is ideal for gentle defrosting of meat and vegetables (without cooking), as well as reheating of food (food will not harden or dries up). The steam oven is also great for rehydrating dried fruits as well as to blanching fresh vegetables without losing essential vitamins and minerals.

STEAM ASSISTED OVEN



Combi-steam cooking for tender and moist meats!



Expert Program offers perfect cooking results



Homemade bread made easy

AN EXCLUSIVE CONCEPT

De Dietrich successfully brings you the best of both worlds by offering the benefits of steam cooking with traditional baking methods in the same multifunction oven to produce great tasting cuisines!

With a user-friendly electronic control panel that offers up to seven different cooking functions, you will be spoilt for choice as you plan your next meal!

For fast and even cooking results, activate the Multifunction Plus function, which will switch on the 3 heating elements (top, lower and fan) at the same time. Combine it with the Steam function, which is inspired by professional cooking, for a diverse choice of cuisines!

STEAM COOKING TO BRING OUT THE BEST IN YOUR DISHES

The De Dietrich Steam Assisted Oven features 2 types of programs: the Expert and the Culinary Guide, both of which guarantee perfect control and constant steam flow during cooking.

The Expert Program is for the experienced home chefs who prefer to control the various cooking parameters: traditional heat + steam, grill + steam, or fan cooking + steam.

The Culinary Guide is the ideal choice for budding home chefs who have limited time available. With a choice of 15 recipes (apple tart, mushroom risotto etc.) and 11 automatic programmes (poultry, meat, bread etc.) all that is required for perfect cooking results is just an indication of the weight of the food to be cooked. The oven will then automatically select the ideal cooking parameters (cooking temperature, cooking function, cooking duration and steam flow)! The new Steam Assisted oven also eliminates the need for a tray of water in the oven to cook your cuisine in "bain-marie" style.

HOMEMADE BREAD

For great tasting homemade bread, just select the bread program in the Culinary Guide (traditional loaf or baguette) and indicate the weight of the dough. The ideal cooking duration and temperature are calculated automatically. You can even heat up bread, which has already been baked to reinstate the crispy crust and soft interior texture!

AN EVER-MODERN DESIGN WHICH WILL NOT DATE

Glass and stainless steel combines to give the De Dietrich Steam Assisted Oven an elegant, sleek aesthetic, which would work into any kitchen. The water level indicator and the digital touch controls with a blue backlit add a modern touch to this innovative De Dietrich appliance.

DOS1180X

Multifunction Plus Steam Assisted Oven
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- 1L Water reservoir
- De-scaling indicator
- White LED back-lit Intelligent Touch Black & White matrices programmer

Multifunction Plus - 7 cooking functions

- Automatic cleaning Pyrocontrol Plus
- Circulating heat / Traditional heat / Eco / Fan grill / High grill / Low grill / Keep Warm / Defrost
- Pyroclean with Pyro-Turbo
- BioGrill: 4 power level options
- Moisture selection from: 20% - 80%
- Cool door with 4 panels
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Steam Assisted – 4 cooking functions

- Circulating heat + Steam
- Combined heat + Steam
- Fan grill + Steam
- Culinary guide: 12 recipes / 13 Automatic programs

Accessories

- 1 Flat safety anti-tip shelf
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray
- 1 x Grid with handle

40L

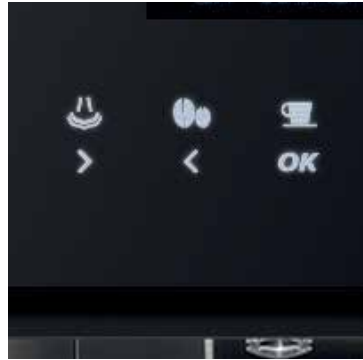
Dimensions of product (mm):

Actual: H455 x W592 x D620 (including handle)

Built in: H455-460 x W560 x D555



DOS1180X



Adjustable coffee fineness for the perfect brew



User friendly electronic display



The frothing system precisely mixes steam and air to quickly froth milk for cappuccinos or lattes

ESPRESSO COFFEE MACHINE

NEW ART OF LIVING, ELEGANTLY CRAFTED

There is nothing like a fine cup of coffee. A coffee connoisseur knows what makes the perfect brew: De Dietrich's fully automatic espresso machine is the answer, for those who appreciate and want the perfect cup of coffee at home.

"Perfect" can be a subjective quality, which is why the De Dietrich coffee machine allows you to have that freedom to decide on the fineness of the grinding, the quantity of coffee and the temperature of water and the final coffee. Making the best tasting coffee to your individual preference, whether its espresso, café latte or cappuccino will involve starting with freshly ground coffee beans, using clean water with the correct water temperature and finding the right balance between them.

ABSOLUTE PERFECTION EVERY SINGLE TIME

White backlit intelligent touch LED controls with complete automatic function enable smooth and efficient operation in brewing the perfect cup of coffee. At the touch of your fingertips, you can set the strength and quantity of your coffee. You can also adjust the fineness of your coffee grind and temperature of the water.

The new De Dietrich espresso machine comes equipped with a 15-bar pump system, which provides optimal temperature and pressure for extracting a great-tasting espresso. And together with its frothing system, the unit's steam nozzle precisely mixes steam and air to quickly froth milk for cappuccinos or lattes.



DED1140X

Built-In Coffee Machine
Corium Collection

- White backlit Intelligent touch LED controls
- Fully automatic
- Clear text display
- Pump pressure: 15 bars
- Automatic cappuccino and automatic coffee with milk
- 7 programming modes
- Coffee temperature
- Water quantity depending on cup size
- Fineness of coffee grind
- Watertank capacity: 1.8L
- Coffee tank capacity: 200g
- Automatic rinsing and descaling options



DED1140X

Dimensions of product (mm):
Actual: H456 x W595 x D412
Built in: H450 x W560 x D550

Consider the following for a perfect brew:

1) GOOD QUALITY & FRESH COFFEE BEANS

- **Select the freshest, best quality beans available** - Beans that have been sitting in the chutes waiting for sale may be exposed to air so always ensure you purchase fresh beans from coffee specialists.
- **Purchase enough for your lifestyle** - Coffee beans are a perishable item, which begins to lose flavors if not stored properly or used quickly after roasting. Do not stock up on coffee beans.
- **Freshness** - To maintain their rich flavour, store your coffee at room temperature in an opaque, airtight container.

2) WATER & WATER QUANTITY

- **Water Quantity** - Measure 10g of coffee beans to 180ml of water. To adjust the strength of your coffee, add water after brewing.
- **Water** - Fresh, good-tasting water is an essential component in brewing a great cup. If your local tap water tastes fresh and pure, then it's likely to make a good cup of coffee. Otherwise, consider using filtered or bottled water.
- **Water Temperature** - Espresso should be made with water temperature of between 80°C to 85°C if the temperature is too hot for quality espresso brewing, the result can be a "scaled" coffee, a bitter tasting drink and the absence of fine crema. De Dietrich Espresso Machine provides a selection of water and steam temperature settings.

3) GRIND

For a fresher cup, grind your beans just before brewing. Your brewing method will determine how your coffee should be ground; coarse for a press, medium for brewed coffee, fine for espresso. De Dietrich Espresso Machine offers you an adjustable grinding level to achieve these different results.

4) PUMP PRESSURE

Pressure produced by the pump is given a value, which is called a 'bar'. In order for good espresso to be produced, the pump must be able to produce at least 9-bar of pressure.

Espresso made with pump machines (commonly used in all coffee joints) tend to be more intense in flavour and aroma. However, pump pressure has no effect on how well your espresso machine will produce steamed milk or foam.

De Dietrich Espresso Machine has a 15-bar pump pressure for intense coffee flavour and aromas!



HOB COLLECTION

- 58 INDUCTION HOBS
- 63 93CM INDUCTION HOBS
- 64 80CM INDUCTION HOB
- 64 65CM INDUCTION HOBS
- 66 VITROCERAMIC HOBS
- 68 GAS HOB
- 70 DOMINO HOBS



INDUCTION: A
PERSONIFICATION
OF DE DIETRICH'S
AVANT GARDE
TECHNOLOGY



INDUCTION HOBS

DE DIETRICH INDUCTION: DESIGN, INNOVATION AND PERFECTION.

De Dietrich offers a complete collection of induction hobs, available in widths of 93, 80, 65, 38 and 30cm that feature an exclusive design composed of sleek black glass, outlined by a new stainless steel beveled frame at the front and back. Be enthralled by this new avant-garde design and technology from the brand that first introduces induction cooking technology to the culinary world in the early 80s...

FREEDOM OF EXPRESSION!

De Dietrich has taken induction cooking to the next level, making full use of our vast knowledge and expertise: its hobs can now be adapted to each user's needs. Having to choose between 3 or 4 zones is a thing of the past! The "HoriZone" hob offers the user an adaptable cooking zone, which can be used independently for 2 pieces of cookware, together for 1 large piece of cookware or 3 small pieces of cookware.

HoriZone: LIMITLESS COOKING POSSIBILITIES!

Nothing is impossible with the "HoriZone" Hob: either one large cooking pot (casserole dish, fish kettle, etc.) or several smaller cookware can be used on this "HoriZone" Hob (40cm x 23cm), the most powerful on the market (4.6kW). It's up to you: a single setting for the entire zone or two different settings to control 2 autonomous zones. The easy-to-use and functional control panel features Intelligent Touch Controls with zone markings and includes 4 timers.

NEW USER-FRIENDLY INTERFACE

The new De Dietrich induction hobs collection are equipped with Intelligent Touch Controls offering easy-to-read displays, functions and timer controls dedicated to each individual zones.

EXTREME PRECISION AND INCOMPARABLE FINE SETTINGS

Certain delicate recipes need very gentle cooking in a bain-marie. Other foods like pasta or gnocchi need bringing to the boil rapidly and then reducing the temperature instantly. The success of De Dietrich induction hobs is down to the hobs, which offer the most flexible temperature control of any hob on the market. As well as finely-tuned temperature controls, all of De Dietrich's hobs have direct access power levels of simmer, boil or fry, allowing you to choose the ideal power level for all types of cuisines.



Design, Innovation & Perfection



Freedom of Expression



Limitless cooking possibilities



HoriZone Inductors Layout



The Twin Slider



Zone of an Exceptional Virtuosity



Boost



De Dietrich 'HoriZone' technology

THE TWIN SLIDER: A NEW INTERFACE TO ACCESS FOR EASE OF COOKING

The end product of a revolutionary technology, the De Dietrich induction hobs with slider controls allow a one touch access to the heat settings and programming functions.

- **Twin Slider Mode 1 allows you to select cooking functions:** a simple lateral sliding the finger on the interface provides immediate to the desired heat settings (from 1 to 15) and three direct access and boost function.
- **Twin Slider Mode 2 is dedicated to the time setting functions:** -the same way, to quickly select the cooking time and 3 direct access to pre-programmed cooking time (3'-8'-11 ').

ZONES OF AN EXCEPTIONAL VIRTUOSITY!

With up to 4.6kW power for the large cooking zones: the De Dietrich induction cooking zones are the most powerful on the market! The great chefs are unanimous: while precision determines the success of any recipe, a rapid rise in temperature and power levels are also important factors. These qualities are exclusive to the De Dietrich induction collection.

“BOOST”: MAXIMUM POWER AT YOUR FINGERTIPS

This function means that maximum power can be accessed instantaneously, a real bonus when it comes to cooking medium rare steak which is well browned on the outside and deliciously tender on the inside. De Dietrich “Boost” is far superior, as the boost level is maintained longer with no loss of power.

NEW “BOIL” FUNCTION: PASTA COOKING MADE EASY!

This new function allows water to be boiled and kept at boiling point for food like pastas and risottos. Simply select the water volume settings between 0.5 and 0.6 litres. Once the water boils, a short beep will sound and you can add in your ingredients to be cooked; a boiling point will be maintained for the next few minutes until your food is ready!

DIRECT ACCESS FUNCTION: INGENIOUS SPEED COOKING...

Each of the induction hob zones has a dedicated intelligent Touch control and a 99 minutes independent electronic timer. Among the fifteen adjustable power levels, three are pre-programmed on “Maxi”, “Flash Cooking” and “Simmer” to directly access the required temperature. On selected models, you can even personalise these direct accesses by reprogramming the three power levels that you most frequently use. A new “Memo” function allows you to record, from the start to finish, your selected power level and cooking duration: which you could then replicate each time you repeat the same recipe – a much appreciated feature for the preparation of pastas or the delicate preparation of a sauce or caramel.

NEW ELAPSED TIME AND POWER TRACKER FUNCTIONS: CONVENIENCE AT YOUR FINGERTIPS

On selected models, these new user-friendly features made cooking a breeze. The display will reflect the elapsed time since the last power adjustment, so you can effectively monitor your cooking process for recipes that calls for precise temperature controls. The intelligent Power Tracker function means that when you move the cookware from one zone to another, the current power setting and timer set for the current zone will automatically be transferred to the zone the cookware has been moved to.

USER FRIENDLINESS

A 'clean lock' allows you to lock the control panel for cleaning or wiping off stains without affecting the cooking parameters.



Power Tracker



Memo function



Clean lock



Fits sleekly into any kitchen!



Minimal cleaning efforts



Cool cooking surface



Easy Clean

UNEQUALLED CULINARY PERFORMANCES, UNPARALLELED MINIMAL CLEANING!

Only induction is capable of giving you instant power with perfectly homogeneous heat distribution, at the touch of a finger. This technology is based on the simple principle of magnetism, where an inductor underneath the glass surface creates a magnetic field when a suitable pan is placed on the zone. This starts the production of heat, without energy loss and with maximum output. Twice as fast as any other cooking methods, it is also the most economical and energy efficient.

And for maintenance, a simple wipe with a sponge is sufficient to clean the cooking area. As heat is only produced at the point of contact between the saucepan and the cooking zone, any spills do not burn or stick on to the glass surface.

To heat 2 litres of water from 20°C to 95°C

	Output power	Achieved power	Energy efficiency	Time to boil	Energy consumption	Time for surface to cool down to 60°C
Gas	3.5 kW	1.75 kW	50 %	8min 18s	390 W	13min 20s
Solid plate	2 kW	1.10 kW	55 %	9min 50s	320 W	49min
Vitroc ceramic	2.2 kW	1.32 kW	60 %	9min	270 W	24min
Induction	2.8 kW	2.52 kW	90 %	4min 46s	225 W	6min 10s
De Dietrich Induction	The most powerful			The fastest	The most economical	The safest

TEN INCOMPARABLE SAFETY FEATURES, FOR TOTAL PEACE OF MIND!

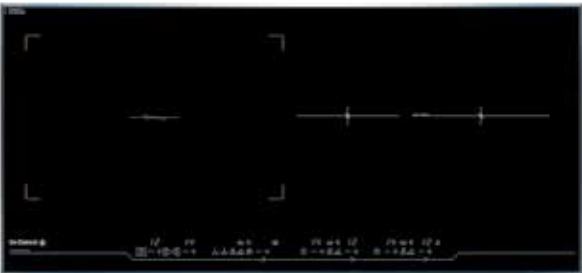
The De Dietrich Induction collection boasts some of the most innovative safety mechanisms. Exclusive to De Dietrich, the “Anti-overheat” safety feature limits the temperature under the cooking zone to 300°C. Oil (which catches fire at 320°C) for example, remains at a constant temperature without risk of igniting. Another safety feature automatically cuts off the power on the zone, in case of liquid overflowing.

The “Automatic-Stop System” cuts off the hob if cooking exceeds the usual duration, to protect the cookware. The residual heat indicators appear when the temperature of the cooking zone surface stay above 60°C. The “Child Lock” function prevents any accidental startups, especially by children. The new ‘Clean’ lock function is an added feature to prevent any accidental startup while cleaning. These are reinforced by the “Automatic pan detection” safety feature, which ensures that the hob only works when it detects magnetic cookware on the cooking zone. The “Small object detection” feature also ensures that small objects such as a fork or spoon is not detected as cookware heats up. The induction will only start when in contact with metal surfaces exceeding 10cm in diameter.

DTI1089V
93cm 4 Zones With HoriZone Induction Hob
Corium Collection

- Beveled edges
- Intelligent touch control
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 independent zones with HoriZone
 - HoriZone left: 40cm x 23cm 4600W
 - Right Centre: 16cm 2200W
 - Right: 23cm 3200W
 - Total hob power: 7200W
- 4 Boosters
- Start control
- Elapsed timer
- Power tracker
- Boil function
- 4 x 99 minutes independent timer
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):
Actual: H64 x W930 x D440
Built in (min): H64 x W900 x D410



DTI1089V

DTI1049X
93cm 5 Zones With HoriZone Induction Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Intelligent touch control
- 5 independent zones with HoriZone
 - HoriZone left: 40cm x 23cm 4600W
 - Centre: 28cm 4600W
 - Rear right: 16cm 2200W
 - Front right: 23cm 3200W
 - Total hob power: 11800W
- 3 adjustable direct access levels per zone: 4 – 8 – 15
- 5 boosters
- Start control
- 5 x 99 minutes independent timer
- Elapsed time
- Power tracker
- Boil function
- 15 power levels per zone
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):
• Actual: H64 x W931 x D520
• Built in: H64 x W900 x D490



DTI1049X

80CM INDUCTION **HOB**



DTI1008X

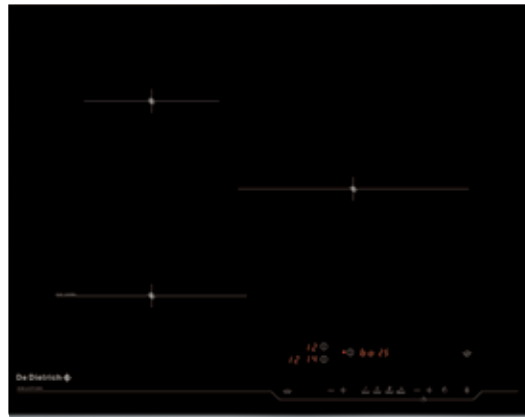
DTI1008X
80cm 4 Zones Induction Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Intelligent touch control
- 4 independent zones
 - Left: 23cm 3200W
 - Rear Centre: 18cm 2800W
 - Front Centre: 16cm 2200W
 - Right: 23cm 3200W
- Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Elapsed timer
- Power Tracker and Boil Function
- 4 x 99 minutes independent timer
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):

- Actual: H64 x W783 x D520
- Built in: H64 x W750 x D490

65CM INDUCTION **HOBS**



DTI1116X

DTI1116X
65cm 3 Zones With HoriZone Induction Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Intelligent touch control
- 3 independent zones
 - Front left: 23cm 3200W
 - Rear left: 16cm 2200W
 - Center right: 28cm 4600W
- Total hob power: 7200W
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- Direct access to Boost
- 3 boosters
- 3 x 99 minutes independent timer
- 3 levels of adjustable quick access functions
- Power tracker
- Elapsed time function
- Boil function
- 15 power levels per zone
- Dedicated locking touch
- 10 safety features

Dimensions of product (mm):

- Actual: H64 x W650 x D520
- Built in: H64 x W560 x D490

65CM INDUCTION **HOBS**



DTI1053X

DTI1053X
65cm 4 Zones With HoriZone DUO Induction Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Power Tracker
- Intelligent Touch control
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 independent boosters
- 4 independent zones with HoriZone DUO
 - Left: 40cm x 23cm 4600W
 - Right: 40cm x 23cm 4600W
- Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- Start control
- Power Tracker and Boil Function
- Elapsed timer
- 4 x 99 minutes independent timer
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):

Actual: H64 x W650 x D520

Built in: H64 x W560 x D490

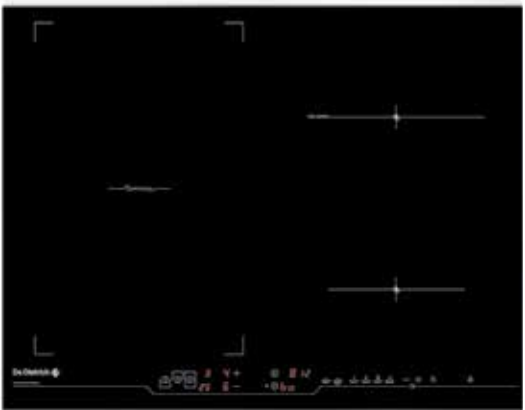
DTI1043X
65cm 4 Zones With HoriZone Induction Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- Intelligent touch control
- 4 independent zones with HoriZone
 - Left: 40cm x 23cm 4600W
 - Front right: 16cm 2200W
 - Rear right: 23cm 3200W
- Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- 4 x 99 minutes independent timer
- Power Tracker
- Elapsed timer
- Boil function
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):

Actual: H64 x W650 x D520

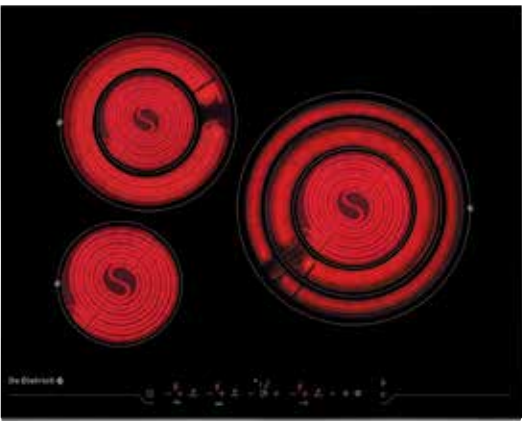
Built in: H64 x W560 x D490



DTI1043X



DTV1124X			
65cm Vitroc ceramic Black Surface			
Corium Collection			
• Top and Bottom bevelled edges with Stainless Steel trimmings			
• 3 Radiant zones			
Front left:	16.5cm	1200W	
Rear left:	23cm	2200W	
	14 / 23cm	750W / 2200W	
Centre right:	16.5 / 23 / 30cm	1050W / 1950W / 2700W	
Total power:		6100W	



DTV1124X

- Front touch controls
- 17 Power levels
- 2 Safety features
- On/off light
- 3 residual heat indicators

Dimensions of product (mm):
Actual: W650 x D520
Built in: H59 x W560 x D490

VITROCERAMIC HOB

SPEEDRING COOKING ZONES

When you want to gently simmer or boil large amounts of liquid, the radiant cooking zones show all their talents in providing the precise temperature for your cooking pleasure.

EVERY COMFORT AND FLEXIBILITY FOR LARGE SCALE COOKING

With 12 cooking positions per zone, the temperature is expressed to the nearest degree to enable you to cook all your recipes to perfection. For cooking requiring precision, you have direct access to boil, fry or simmering power levels.

Beyond these performances, De Dietrich products also feature strong security features. An unequalled safety device equips its whole collection with the most innovative automatic stop feature, which automatically cuts the electrical supply if the hob abnormally overheats. This removes the risk of oil igniting. The residual heat indicator lights remain visible for as long as the surface temperature remains above 60°C. And a “child lock” safety feature prevents accidental start-up, especially by children or when you want to clean the hob.



Speed ring cooking zone



Radiant zone for even cooking

DESIGN ELEGANCE MEETS FUNCTIONALITY: DE DIETRICH OFFERS A NEW COLLECTION OF GAS HOBS TO OFFER YOU THE BEST OF BOTH WORLDS:

The new collection of gas hobs enable strong, powerful cooking on elegant French-inspired designs that use bold, black glass, coupling it with strong stainless control panels to add a new statement to your kitchen.

GAS HOB

COOKING WITH GAS IN ABSOLUTE SAFETY

De Dietrich's incomparable safety features are provided to ensure a total peace of mind. In the event of the flame accidentally extinguishing, the thermocouple, located by the burner, automatically cuts the gas supply to prevent any leak. This gas safety cut-off happens within one second of the flame being extinguished.

DIFFERENT SIZES OF COOKING ZONE TO EXERCISE YOUR CULINARY TALENTS.

The power of the burners varies from 1000W auxiliary cooking burner, ideal for simmering a stew, to the 3800W triple-crown wok burner, which enables you to experiment with recipes from around the world.

COMFORT TAKES ON A WHOLE NEW DIMENSION

At 65cm, our toughened glass hobs gives you 8% more workspace, but still fits a standard 60cm cut out. Sitting on exclusive stainless steel beveled edged frame, the hobs are beautifully stylish and bring a contemporary look to a traditional hob.

AN ERGONOMIC COOKING SPACE, WITH SIMPLE MAINTAINENCE

Redesigned to guarantee maximum stability, the individual pan supports on the glass hobs or multi-pan supports on the enamel hobs are made of cast iron finish for durability. Special design work holders are also available for the wok burner zone.



Thermo couple safety



DTG796XA

90cm 5 Burner Black Glass Gas Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel trimmings
- 5 gas Burners
- Ceramic Glass
- Burner power
 - Left (wok) : Double ring 5000W
 - Front right (auxiliary): 1000W
 - Rear right (rapid): 3000W
 - Rear centre (semi rapid): 1750W
 - Front centre (semi rapid): 1750W
- Total power : 12500W
- Gas safety cut-off
- Cast iron wok support and burner caps
- Integrated ignition
- Front Control knobs

Technical Specifications:

Voltage (V): 220 - 240

Amperage (A): 10

Dimensions of product (mm):

Actual (mm): H106 x W900 x D510

Built In (mm): H47 x W860 x D480



DTG796XA



FOR EVERY DIVERSE CULINARY NEED!

CUSTOMISED COOKING FOR ALL TYPES OF DISHES

Your imagination will know no limits with the De Dietrich domino hobs, which are small cooking units (38cm & 30cm wide) for a “mix and match” style of cooking. There is an ideal hob combination for all your culinary creations.

A REMARKABLE CHOICE

The De Dietrich domino collection is made up of 4 domino hobs. Each hob is made of black glass ceramic set in a stainless steel frame. You can choose either intelligent touch controls for a modern look, or control knobs for a professional look.

The De Dietrich domino hob collection consists of 2 induction hobs, 1 vitroceramic hob (30cm), 1 “world cuisine” hob: Teppan-yaki; offering you the best features for your culinary explorations.

DOMINO HOB

“HoriZone” INDUCTION (DTI1041X): OFFERING YOU THE BEST OF BOTH WORLDS!

This hob gives the option of using either a single zone (40cm x 23cm) at its most powerful (4600W) for fish kettles or large cooking pots, or two independent zones with two different cookware and settings, thanks to the two groups of autonomous induction units. The “Continuum” Induction offers the choice of using the induction hob singularly (can accommodate a single big fish pot or 3 small pots) or with 2 different zones.

INDUCTION DOMINO (DTI1041X).

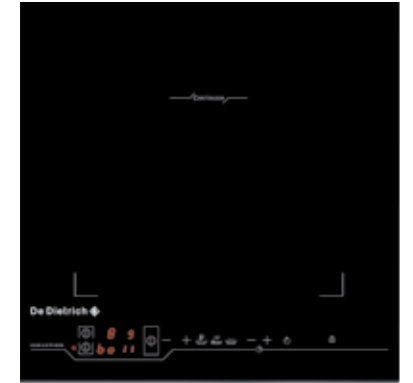
With its distinctive features the De Dietrich 38cm Induction Domino will leave you impressed by its exceptional cooking performances. Heat is evenly spread; allowing you to achieve the most effective cooking results!

TEPPAN YAKI (DTE1168X): SHOWCASE YOUR CULINARY TALENTS...

Cook like the Japanese chefs: grill shrimps, meats, stir fry vegetables on the Teppan-yaki with ease and without fats! The ideal non-stick surface is also evenly heated to allow you to prepare a variety of cuisines at the same time. The cast iron plate on the plancha can heat up to 270°C, for fast searing of meats (browned on the outside, juicy on the inside) and seafood!

DEEP FRYER (DTE1158X): CRISPY BITES IN NO TIME!

Equipped with a double thermostat with electronic temperature regulation, the new deep fryer allows you to enjoy fresh crispy dishes in an instant. The oil residues are prevented from oxidation, hence you will only produce fresh tasting food. The monoblock tub that comes with the Deep Fryer is also easy to clean and remove.



Induction Domino



HoriZone: Use as a single or double zone!



Induction Domino and Teppan Yaki:
For authentic Asian cuisines.

38CM DOMINO **HOB**



DTI1041X

DTI1041X
38cm Domino HoriZone Induction Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel Trimmings
- Intelligent touch control
- HoriZone: 40 x 23cm
- Hob power: 4600W
- 15 Power levels
- Direct access to Boost
- 2 x 99 minutes independent timer
- Elapsed timer
- Boil function
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):
Actual: H61 x W380 x D520
Built in: H61 x W340 x D490



DTE1168X

DTE1168X
38cm Professional Domino Stainless Steel Teppan Yaki
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel Trimmings
- Stainless steel front knob control
- Juice and gutter on perimeter
- Temperature Indicator
- Total power: 2500W
- Temperature control – up to 250°C
- Power on indicator
- Residual heat Indicator

Dimensions of product (mm):
Actual: H82 x W380 x D520
Built in: H82 x W340 x D490

DTE1158X
38cm Professional Domino Deep Fryer
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel Trimmings
- Stainless steel front knob controls
- Total power: 2200W
- Temperature control – up to 200°C
- 15 minutes mechanical timer
- Power on indicator
- Safety thermostat
- Delivered with stainless steel cover

Dimensions of product (mm):
Actual: H202 x W380 x D520
Built in: H202 x W340 x D490



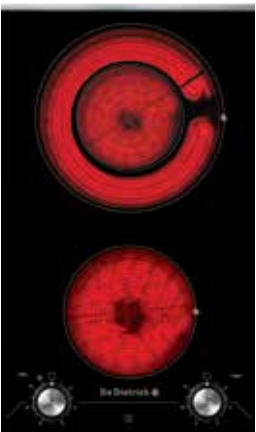
DTE1158X

30CM DOMINO **VITROCERAMIC HOB**

DTV1101X
30cm Vitroceramic Domino Hob
Corium Collection

- Top and Bottom bevelled edges with Stainless Steel Trimmings
- Stainless steel front control knobs
- 2 Radiant zones
 - Front radiant: 16.5cm 1200W
 - Rear radiant: 14 / 23cm 750W / 2200W
 - Total hob power: 3400W
- 2 residual heat indicators
- Front knob controls
- 12 Power levels
- Power 'On' Indicator with 2 Safety features

Dimensions of product (mm):
Actual: H53 x W308 x D518
Built in: H53 x W265 X D490



DTV1101X



HOOD COLLECTION

- 76 HOODS
- 78 DOWNDRAFT HOODS
- 80 CONCEALED HOODS
- 81 CANOPY HOODS

HOODS

THE ASPIRATION - FROM EXPERTISE TO INNOVATION

De Dietrich's new Hoods collection are a testament to the brands forward-thinking technologies, striking a perfect balance between avant-garde design, over a lifetime of experience, expertise and pioneering innovations. The result is Hoods that are more intuitive, more intelligent and completely silent.

The new Hoods are design excellence at its finest, having been produced with the highest quality materials, which includes a perfect balance of glass, stainless steel and aluminium, intended to harmoniously blend in with the Hobs and Oven collection.

HIGH SUCTION POWER

During cooking, the volume of air in the kitchen must be renewed, on average between 10 to 12 times per hour. The power of the new De Dietrich Hood collection, ranges from 730m³/h to 880m³/h, meaning there is a hood to suit every kitchen requirement.

With a simple calculation it is possible to estimate the necessary airflow and thus power required from your rangehood to suit your kitchen. To estimate, you must establish the volume of the room and multiply that number by 10. For example, a room with a volume of 30m³ (12m² of surface and 2.5m height) requires a minimum 300m³/h hood.

SILENCE INSIDE

The De Dietrich Hood collection features ultra quiet mechanisms. Sound levels vary with the design, installation and airflow of the hood – generally the longer the ducting, the noisier the hood will be.

EXTRACTION OR RECYCLING

The most effective way to use a hood is in 'Extraction' mode, with the hood connected to an external wall, so that all steam and cooking fumes are extracted and moved outside through the ducting.

De Dietrich hoods can be made to operate in 'Recycling' mode for those kitchens where outside extraction is not an option.

FILTERS

• **METAL GREASE FILTER:** All De Dietrich grease filters are stainless steel and contain a special mesh, which traps the grease from cooking fumes. Once completely saturated, the metal filters can be easily removed and cleaned in a dishwasher.

• **CARBON FILTER:** Carbon filters are used in recycling mode ONLY. The Carbon filters work by drawing cooking fumes and odours through the carbon filter, neutralising the air through carbon particles before sending recycled clean air back into the kitchen.

• **BAFFLE FILTERS:** Baffle Filters have special openings to effectively trap grease and prevent build-up. They are equipped in all of De Dietrich's Professional Hoods range.

• **SATURATION INDICATOR:** All of De Dietrich's Hoods are equipped with a warning light, which indicates when the filter is saturated and in need of cleaning.

BOOST FUNCTION.

Once selected, it provides instant access to the maximum speed suction to immediately increase its performance to effectively remove all cooking smells and fumes.

EOLYSE® FUNCTION

Many find pleasure in using this function even when they are not cooking. By activating this touch sensitive control, Eolyse® filters renew the ambient air of your kitchen for an hour in silence. It can also be programmed to work and stop automatically up to 9 hours.

DELAY STOP FUNCTION.

This system is designed to effectively clean the air in your kitchen from any residual smells or fumes after cooking. When activated, the hood will continue to operate for another ten minutes in the existing speed and stops automatically when the time is up. This feature is automatically activated on hoods equipped with the ICS technology.

AUTO-STOP SAFETY.

In the event the hood or lighting is kept on continuously for more than 9 hours without any operation, the hood will be switched off automatically.

SATURATION INDICATOR GREASE FILTER AND CHARCOAL FILTER.

To ensure the most efficient extraction, it is recommended to clean the grease filters regularly and change the carbon filter. The indicator light will be activated when the filters need to be cleaned.

ADJUSTABLE SOFT LIGHTING

The decorative hoods feature lighting which allows adjustment of the intensity of brightness; from powerful light source for cooking preparations to soft ambience lighting for a conducive atmosphere for home entertaining! Made in France, 80% of Dietrich hoods are designed and manufactured in Vendome, France. This collection meets the highest standards of quality. Each element is assembled with the utmost care and attention to details.

To facilitate and complete the installation in your kitchen area, each De Dietrich hood is equipped with a simplified mounting system, a deflector and filter carbon models for recycling or a check valve for those in evacuation mode.

And once installed, the interior finish has been designed to ensure longevity of the machine and easy cleaning.

De Dietrich supports the initiatives to provide true and accurate product information to consumers.

De Dietrich, in collaboration with the best European home appliances brands, supports the Code of Conduct promoted by CECED. All brands supporting the Code of Conduct commit to providing true and accurate performance output on their cooker hoods, measured according to a common standard. In particular, all information regarding the airflow rates and sound levels stated in this catalogue comply to the standards set by European norms (EN 60704-2-13 EN 60704-3, EN 61591). For more details, visit www.cecled.org



Silent operation



Touch Control



Baffle Filters



Aluminium Filters



Boost Function



Eolyse® Function



LED lights



Halogen lights



DHD1102X
120cm Downdraft Hood
Corium Collection

- 1 twin fan motor
- Motor power: 200W
- Maximum airflow: 730m³/h
- 30dBA at level one
- Intelligent touch electronics controls
- 4 power levels
- 2 dishwasher safe aluminum filters
- Supplied in recycling with carbon filters
- 10 min Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Ducting diameter: 125 / 150mm

Carbon filters: AK912AE1



DHD1102X



DHD1100X
90cm Downdraft Hood
Corium Collection

- 1 twin fan motor
- Motor power: 200W
- Maximum airflow: 715m³/h
- 30dBA at level one
- Intelligent touch electronics controls with backlit white LED
- 4 power levels
- 2 dishwasher safe aluminum filters
- Supplied in recycling with carbon filters
- 10 min Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Ducting diameter: 125 / 150mm

Carbon filters: AK700AE1



DHD1100X

DHD1101X
52cm Downdraft Hood
Corium Collection

- 1 twin fan motor
- Motor power: 200W
- Maximum airflow: 715m³/h
- 30dBA at level one
- Intelligent touch electronics controls with backlit white LED
- 4 power levels
- 2 dishwasher safe aluminum filters
- Supplied in recycling with carbon filters
- 10 min Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Ducting diameter: 125 / 150mm

Carbon filters: AK901AE1



DHD1101X

CONCEALED HOOD

DHG1167X

72cm Stainless Steel Concealed Hood Corium Collection

- Two double turbine fan motors
- Motor power: 315W
- Maximum airflow: 834m³/h
- 30.5dBA at level two
- Automatic operation sensors
- Soft button electronics controls
- Automatic motor switch off function
- 4 power levels
- Halogen lighting 2 x 20W
- 2 dishwasher safe stainless steel filters
- Filter saturation indicator
- Ducting diameter: 150mm
- Can be recirculated



DHG1167X

DHG1166X

52cm Stainless Steel Concealed Hood Corium Collection

- Two double turbine fan motors
- Motor power: 315W
- Maximum airflow: 834m³/h
- 30.5dBA at level two
- Automatic operation sensors
- Soft button electronics controls
- Automatic motor switch off function
- 4 power levels
- Halogen lighting 2 x 20W
- 1 dishwasher safe stainless steel filter
- Filter saturation indicator
- Ducting diameter: 150mm
- Can be recirculated



DHG1166X

DHD1129W

White Pearl 90cm Glass and Stainless Steel Designer Hood Premium Collection

- Beveled edges with chrome trimmings on control panel
- Automatic ICS technology
- 1 Single fan motor
- Motor power: 370W
- Maximum airflow: 875m³/h
- 49dBA at level one
- Intelligent Touch Electronics controls
- 4 Power levels
- 2 x LED lighting
- 3 x Dishwasher safe stainless steel filters
- Eolsye function
- Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Ducting diameter: 120 / 150mm

Carbon filters: AFC-90

DHD1109X

90cm Stainless Steel Canopy Hood Corium Collection

- 1 single fan motor
- Motor power: 370W
- Maximum airflow: 850m³/h
- 56dBA at level one
- 4 power levels
- 10 min Delayed stop
- Electronic controls
- LED digit display
- Valve to prevent backflow
- 3 dishwasher safe aluminium filters
- Filter saturation indicator
- Halogen lighting 2 x 20W
- Ducting diameter: 120mm / 150mm

Carbon filters: AFC-90

CANOPY HOOD



DHD1129W



Also available in Black Pearl (DHD1129B) or Grey Pearl (DHD1129G)



DHD1109X



DISHWASHER COLLECTION

- 84 DISHWASHERS
- 87 FREESTANDING DISHWASHER
- 88 SEMI-INTEGRATED DISHWASHER
- 90 FULLY INTEGRATED DISHWASHER



DISHWASHERS: A SHOWCASE OF FORM AND FUNCTIONALITY....

The new dishwasher collection offers a choice of three types of dishwashers: Freestanding, Fully-Integrated and the newest Semi-Integrated model.

Combining fully-integrated and semi-integrated features into one unified appliance, the new hybrid-integrated dishwasher model is sure to amaze users. Featuring a stylish and compact display panel on the front of the model (a feature usually associated with semi-integrated models), but with the actual LCD touch control display positioned discreetly along the top edge of the door (a feature traditionally found in fully integrated models). The hybrid-integrated dishwasher offers a streamlined look and feel, which beautifully complements the other appliances in De Dietrich's collections.

THE MASTERPIECE
OF A BRAND THAT
IS ALWAYS AHEAD
OF ITS TIME

AAA CLASS: AN ENVIRONMENTALLY FRIENDLY JEWEL IN YOUR KITCHEN

The new collection of De Dietrich dishwashers are considered amongst the best of their generation in terms of washing performance, sound discretion and energy efficiency. All of the dishwashers in the new collection offer remarkable washing and drying functionalities, which have very minimal energy and water consumption (less than 12 litres) whilst operating in Silent mode (42dB(A) only).

ICS (INTELLIGENT CONTROL SYSTEM) TECHNOLOGY: AN INTUITIVE DISHWASHER

The De Dietrich exclusive ICS technology uses sensors to assess how dirty dishes are, as well as to analyze the quantity of dishes and then automatically adjusts the settings to suit the load. The new dishwashers intelligently discern these elements to ensure an ideal water quantity, the right washing temperature and optimum washing duration are used for each load, offering you the best possible washing results, using the least water and energy!

DISHWASHER

A LARGER JEWEL BOX TO HOLD MORE PRECIOUS GEMS...

The interior of De Dietrich dishwashers are designed like its exterior – sleek and functional. The new “Espace” upper basket can accommodate an additional 20% of space for your fine crystal glasses, while the new anti-slide holders protect and provide extra stability for fragile tableware and long stemmed glasses.

De Dietrich's new dishwashers offer flexibility to accommodate larger diningware, with the adjustable upper basket, which can accommodate an extra 5cm height (even when fully loaded). Additional gems come in the form of the satellite cutlery baskets, which are fully mobile and can be placed on any part of the upper basket – total flexibility for intelligent loading!

NEW PROGRAMS FOR EVEN BETTER WASHING EFFICIENCY.

Silence 42 dB (A): a program specifically designed to provide a silent wash in the day or night. Offering an extended 45°C wash programme, it the ultimate silent and effective dirt busting wash program!

1 hour program: a short program wash performed at 60°C for 60 minutes. Designed to wash and dry a daily load of dishes with European A Class efficiency.

Cocktail: a short 30 minutes wash performed at 40°C for a small load of dishes or few glasses.

ProWash: With a pre-wash and washing carried out at high temperature, this is the ideal programme for getting rid of all bacteria. Perfect for frequently used items such as cutting boards, carving knives, etc.

WASHNIGHT PROGRAMME: LEAVE IT FOR THE NIGHT...

A special programme with a low washing temperature that runs for a longer duration, ideal for areas with night energy savings. This program is convenient for cleaning dishes overnight, so that you can have freshly cleaned dishes for breakfast in the morning!

INTENSIVE, QUICK AND ECO PROGRAMMES: ENTERTAIN WITH EASE...

Whether you are entertaining a large group, or just enjoying a candlelit dinner for two, De Dietrich's dishwashers enable you to select the optimum wash programme in order to achieve the best washing and energy saving results. Select the Intensive programme with a high temperature (70°C) for very soiled diningware with stubborn food residue, or the ECO programme for a lower temperature wash with longer duration for dishes that are only slightly soiled. For a small load, select the Quick wash programme, which will complete the cycle in only 30 minutes. Guaranteed perfect washing results everytime!



Espace



Adjustable upper basket



Flexible wash programmes



SYNCHRONISATION
Night Wash



Intelligent Electronic controls



Air Drying System



Boost programme

INTELLIGENT AND INTUITIVE ELECTRONIC CONTROLS

Plan ahead with our delayed start function - your dishwasher will automatically start operating at a time that has been pre-designated by you (between 1 to 24hr later).

The intuitive LCD display will remind you of the remaining wash time and when the program is complete (also on digital display model) – information at a glance!

AIR DRYING SYSTEM, EOLYSE®: WAKE UP TO FRESHLY CLEAN, WARM AND SPARKLING DISHES!

The Turbo-ventilation technology actively reduces the drying time of your dishes, leaving your dishes extra dry and removing the last trace of humidity inside the tub or on your dishes The unique plasma coating (a technology founded by NASA) on the top of the dishwashers further ensures that no water droplets are formed. The Eolyse function compliments the drying process by introducing fresh air into the tub for five minutes per hour or until the door is opened.

BOOST PROGRAMME: FOR A POWERFUL WASH

The exclusive Boost function offers the most powerful cleaning results, meaning you will have no troubles when cleaning very soiled dining ware. The AQUAJET spray arm features an off-centre nozzle, with crossed rotational jets that deliver a constant and powerful wash to effectively remove the most stubborn residue; whilst ensuring optimum water coverage inside the dishwasher for unrivalled washing efficiency.

AQUABLOCK SAFETY: FOR TOTAL PEACE OF MIND...

As well as the anti-overflow and anti-leak safety systems that are equipped on every De Dietrich dishwasher, the new models are also equipped with the Aquasafe & a safety mechanical water in-flow cut-off function, as well as anti-pipe leak. The safety protection is complete with Aquablock safety (DVF125XA, DVH1150XA & DVH118GJA), which in the event of a leak automatically cuts off the in-flow of water.

DVF125XA
ICS 60cm Freestanding Dishwasher
Corium Collection

- 14 place settings
- A++AA Class
- Silence inside: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS
 - Normal
 - ECO
 - Night Wash
 - Delicate
 - Intensive
 - Rapid (Quick wash 30 mins)
 - Rinsing
- Temperature range: 40°C - 70°C
- Intelligent touch control on door ledge with backlit white LED
- 10 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Aquajet Triple spray system with 6 spraying levels
- Spot light indicator to advise the end of cleaning cycle
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable Mezzanine cutlery drawer
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5.5 Star Water Efficiency

Dimensions of product (mm):
Actual: H818 x W596 x D572



DVF125XA



SEMI INTEGRATED DISHWASHER



DVH1150XA

DVH1150XA
ICS 60cm Semi Integrated Dishwasher
Corium Collection

- 14 place settings
- A++AA Class
- Silence inside: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS
 - Normal
 - ECO
 - Night Wash
 - Delicate
 - Intensive
 - Rapid (Quick wash 30 mins)
 - Rinsing
 - Temperature range: 40°C - 70°C
- Intelligent touch control on door ledge with backlit white LED
- 9.3 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Aquajet Triple spray system with 6 spraying levels
- Spot light indicator to advise the end of cleaning cycle
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable Mezzanine cutlery drawer
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5.5 Star Water Efficiency

Dimensions of product (mm):
Actual: H818 x W596 x D572
Built in: H820 – 890 x W600 x D550



SEMI INTEGRATED DISHWASHER

FULLY-INTEGRATED DISHWASHER



DVH118GJA



DVH118GJA
ICS 60cm Fully-integrated Dishwasher
Corium Collection

- 14 place settings
- A++AA Class
- Silence inside: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS
 - Normal
 - ECO
 - Night Wash
 - Delicate
 - Intensive
 - Rapid (Quick wash 30 mins)
 - Rinsing
- Temperature range: 40°C - 70°C
- Intelligent touch control on inside door with backlit white LED
- 9 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Integrated removable mezzanine cutlery tray drawer
 - 1 x 2/3 and 1 x 1/3 size
- Aquajet Triple spray system with 6 spraying levels
- Spot light indicator to advise the end of cleaning cycle
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable Mezzanine cutlery drawer
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5.5 Star Water Efficiency

Dimensions of product (mm):
Actual: H818 x W596 x D572
Built in: H820 – 890 x W600 x D550

FULLY-INTEGRATED DISHWASHER

Optional Accessories

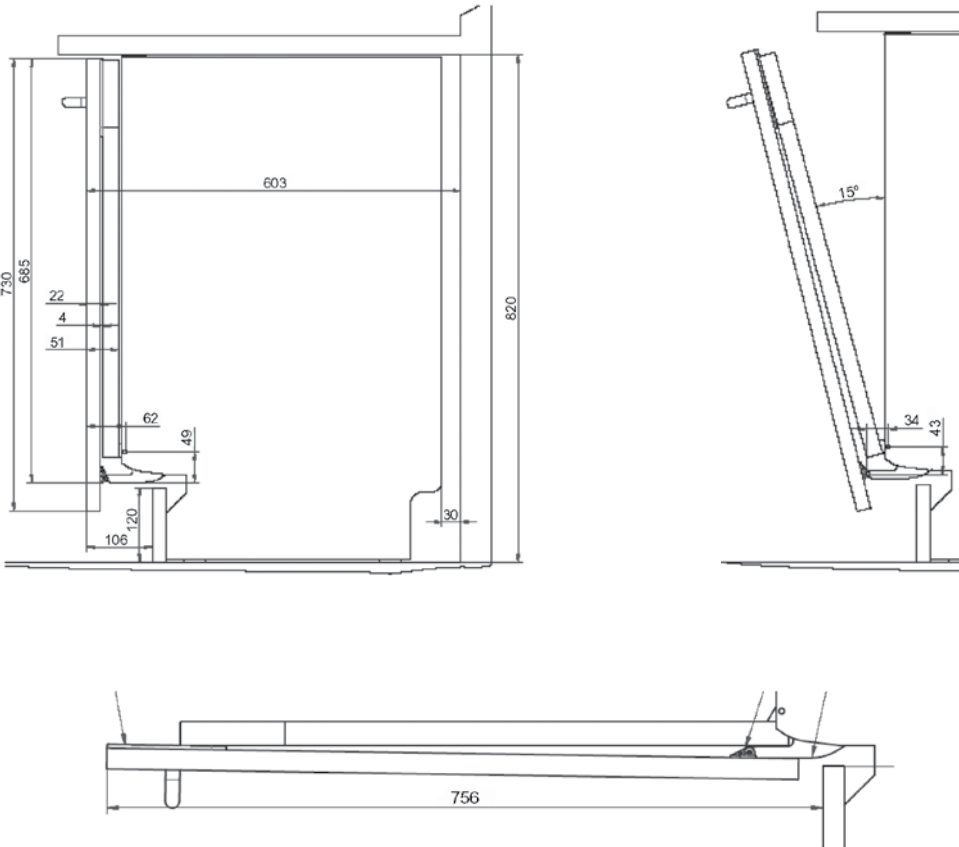
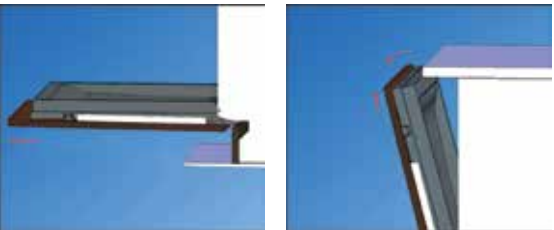
Door panels for fully-integrated dishwasher
DVH118GJA



Available in 3 styles:
DKJ811B / DKJ811W / DKJ811X

Sliding Kit for Door Panel
DVK01J

By installing the sliding kit at the door panel, it avoids contact between the door and the plinth by sliding the door panel upwards. Therefore there is no need to cut the plinth to suit the opening of the dishwasher door.



INSTALLATION GUIDE

- 94** OVEN
- 96** COLLECTION 45 / STEAM OVEN / MICROWAVE OVEN
- 99** ESPRESSO COFFEE MACHINE / WARMING DRAWER
- 100** HOB
- 104** INDUCTION HOB
- 106** GAS HOB
- 107** VITROCERAMIC HOB
- 108** PROFESSIONAL DOMINO HOB
- 110** HOOD
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TECHNICAL SPECIFICATIONS

- 116** OVEN
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IMPORTANT: PLEASE ENSURE THAT THE REQUIREMENTS OF LOCAL GAS, ELECTRICAL AND BUILDING AUTHORITIES ARE ADHEARED TO, INCLUDING BUT NOT LIMITED TO ASNZ5601 AND AS WIRING RULES

OVEN: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION OF OVENS IN THE FITTING RECESS

De Dietrich ovens are designed for integration into a kitchen unit. The dimensions of the fitting recess are given for each appliance. The surrounding cabinetry must be able to withstand an ambient temperature of 80°C to prevent any heat damage.

It is essential that the installation instructions for the ovens are complied with. The ovens must be fixed into the fitting recess using the screws provided. The fixing holes located on the lateral mountings are accessible when the oven door is open.

Any of the ovens can be installed either in a column unit, or under a work surface without special ventilation, unless the oven is fitted above a refrigerator. In this case, a wooden shelf, with an opening of at least 150mm at the back behind the unit providing ventilation for the refrigerator, must separate both appliances.

IMPORTANT REMINDERS

ELECTRICAL CONNECTION

Please supply adequate electrical supply to the ovens for optimal performance. Refer to the chart below for the amperage (amps) requirements for each appliance. There should be strictly no sharing of power supply with other appliances. The electrical connection must be carried out according to the socket plate attached to the back of the appliance by an electrician; who must ensure that the appliance has been connected in compliance with the assembly instructions and local standards.

When the appliance is not connected to the ring main through an adaptor plug, an omnipolar disconnecting device (with a contact opening of 3mm minimum) must be installed on the supply side to comply with safety regulations.

The feeder cable (not supplied) must be long enough to be attached to the oven, to be fitted when placed on the floor in front of the unit.

Please provide minimum 15amps power supply for all ovens to prevent electrical tripping.

AMPERAGE REQUIREMENTS

Oven Model	Amperage Required
DOP1190 / 1140 / 1180 / 1145 / DOE3910X	16amps
DOC1110	16amps
DME1140	16amps
DME1135 / 1129	13amps
DOV1145	13amps
DOS1180	16amps
DOM1195	16amps

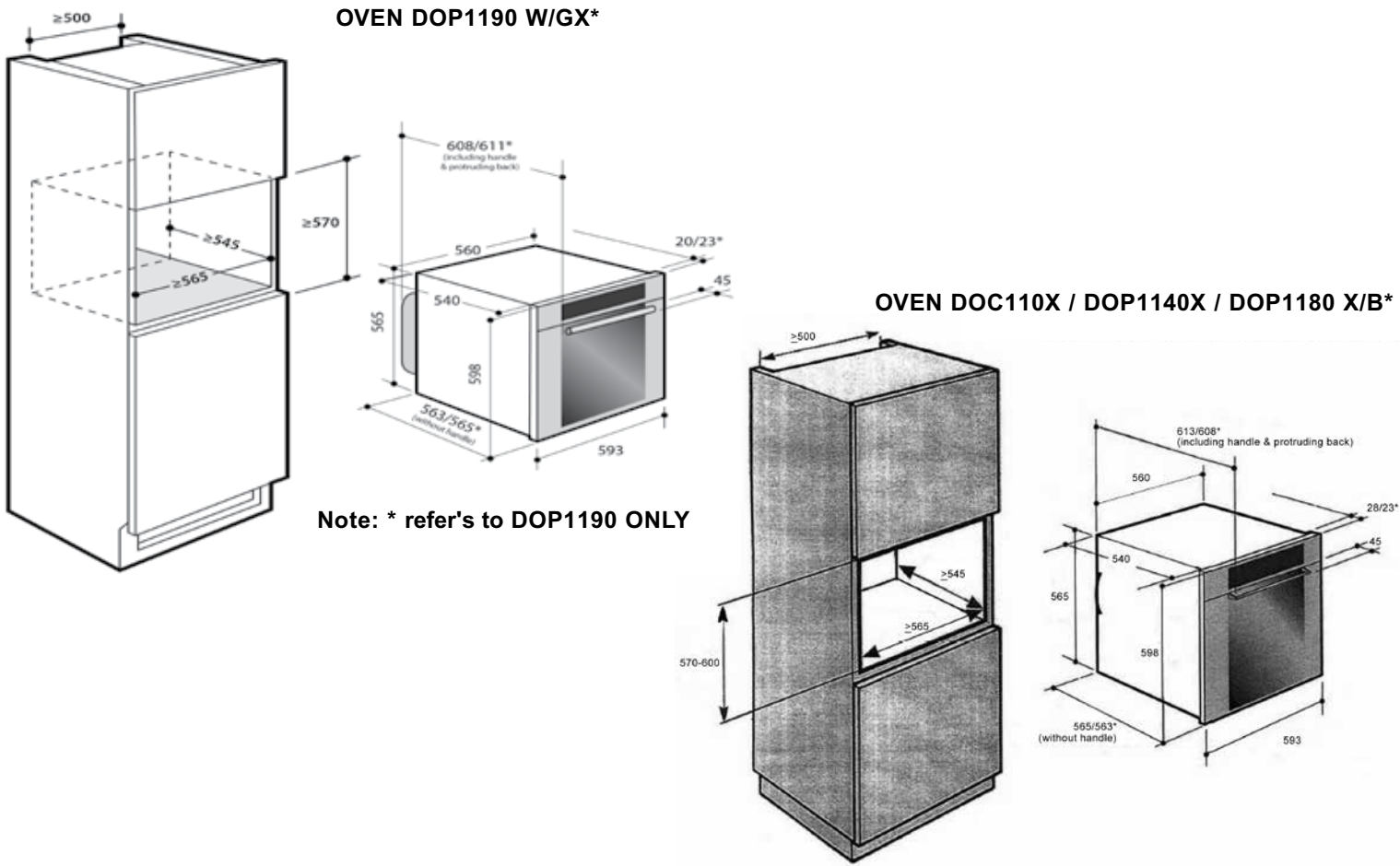
CABLE LENGTH REFERENCE

Oven Model	Cable Length
DOV1145 / DOP1145	1.5m
DME1135	1.6m
DME1140 / 1129	1.25m
DOP1190 / DOP1180 / DOP1150 / DOC1110	1.2m
DOS1180	1.3m
DOM1195	1.2m
DOE3910X	1.1m

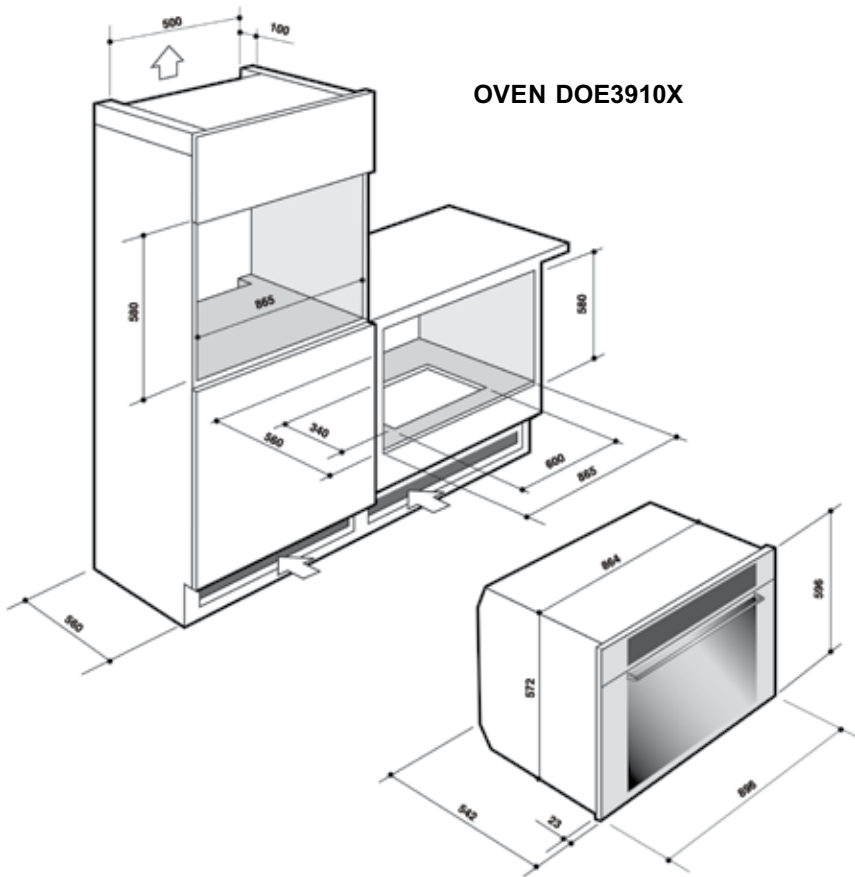
IMPORTANT NOTES:

In humid conditions, electrical appliances such as ovens may experience condensation on the built-in heating elements. If ovens are not used regularly or have not been used for more than 1 month, we recommend that you preheat the oven at the lowest temperature and progressively increase to desired temperature after every 15 minutes to prevent tripping of electrical circuit.

OVEN: INSTALLATION DIAGRAMS



Note: * refer's to DOP1190 ONLY



OVEN: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION GUIDELINES FOR STEAM AND MICROWAVE OVENS

INSTALLATION

Please provide sufficient space at the back for connection and airflow outlet.

ELECTRICAL CONNECTION

Steam Oven: Supplied in 13amp

Microwave Oven: Supplied in 13amp

Combi Microwave Oven: Supplied in 16amp

Combi Steam Oven: Supplied in 16amp

STEAM OVENS DOV1145 (45CM)

The oven has a high performance airflow system which will provide optimal performance as long as the following are observed:

- The oven may be fitted either underneath a work top or in a suitable sized column unit.
- Cut a hole measuring 50mm x 50mm in the back wall of the insert space for the electric cable to cross through (see shaded area in diagram)
- Centre the oven in the unit, and make sure that it is at least 2mm from any other unit beside it.
- For greater stability, fix the oven in the unit with 2 screws (provided) in the holes on the side of the cabinetry.
- **Do NOT switch on the steam oven's electrical supply until it is fully installed in the housing unit.**

MICROWAVE OVENS

These appliances may be installed beneath a work surface or in a column housing (open or closed) which has the required built-in dimensions.

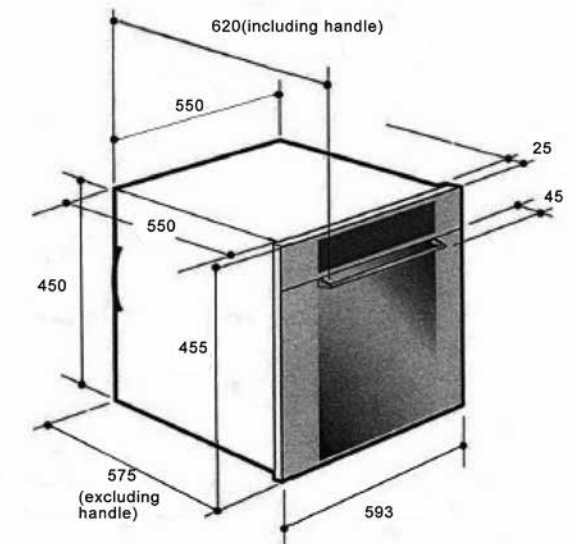
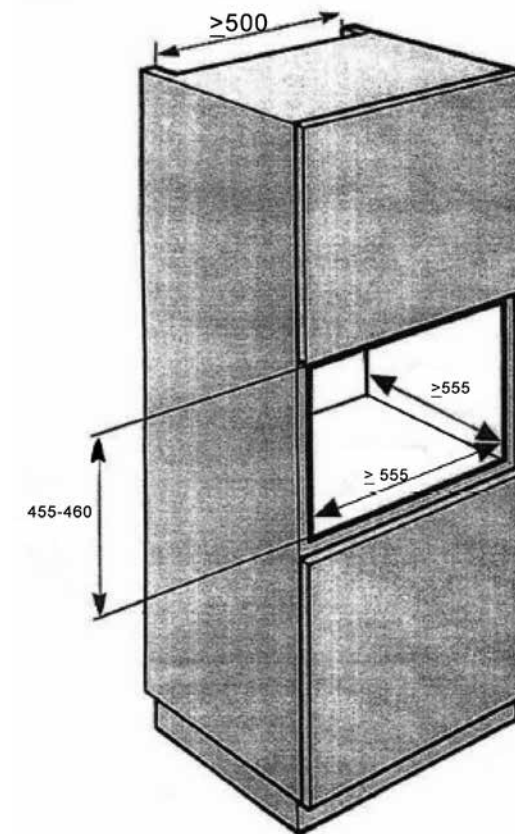
For optimum operations, air ventilation is necessary and therefore important for the following to be observed:

- The oven can be installed in a kitchen column and under an open or closed counter with the given cut-out dimensions.
- The material of the housing unit must be heat resistant.
- For added safety, it is important to fix the oven in the column housing with the 2 screws provided.
- **DO NOT switch on the Microwave oven's electrical supply until it is fully installed in the housing unit.**

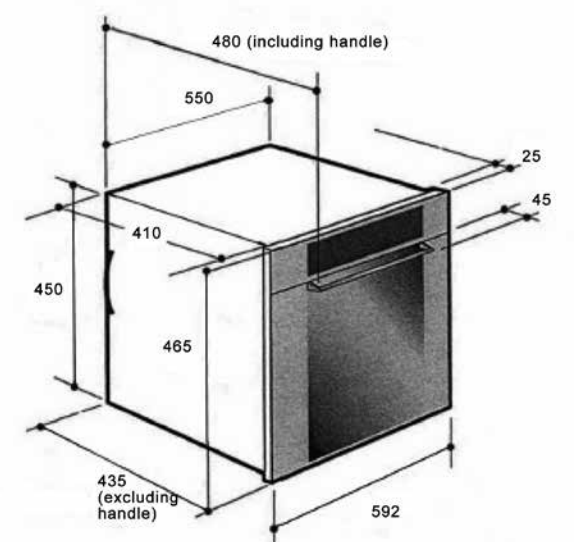
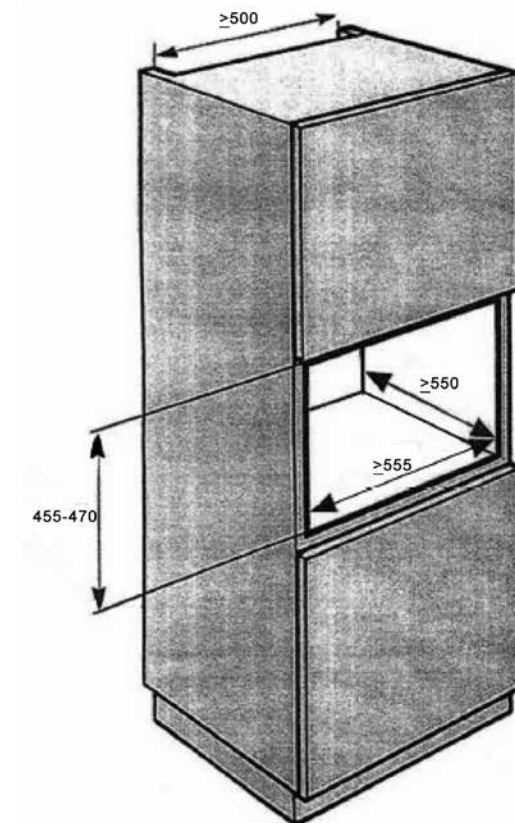
COLLECTION 45 / STEAM OVEN: INSTALLATION DIAGRAMS

MULTIFUNCTION PLUS OVEN / STEAM ASSISTED OVEN

DOP1145X/B / DOS1180X

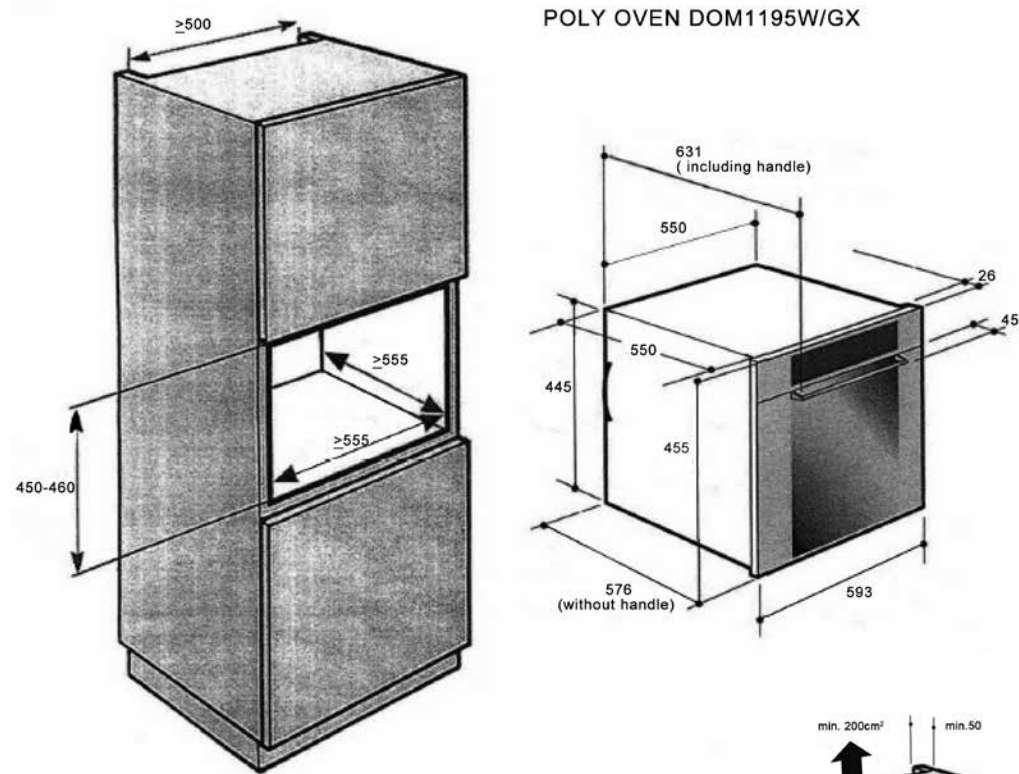


STEAM OVEN DOV1145X/B

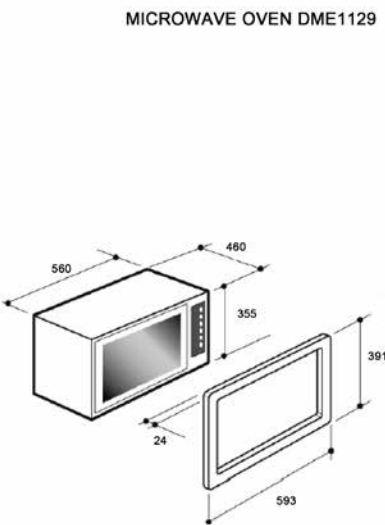


* Dimensions are only given as an indication, see models for accurate measures

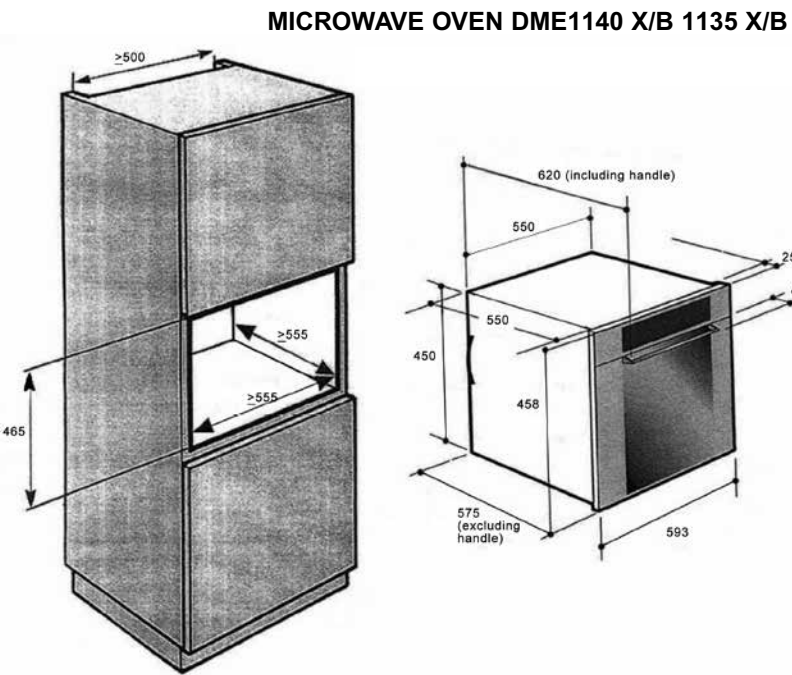
COLLECTION 45 / MICROWAVE OVEN: INSTALLATION DIAGRAMS



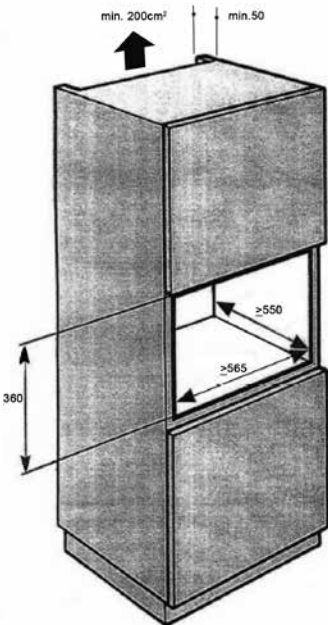
POLY OVEN DOM1195W/GX



MICROWAVE OVEN DME1129



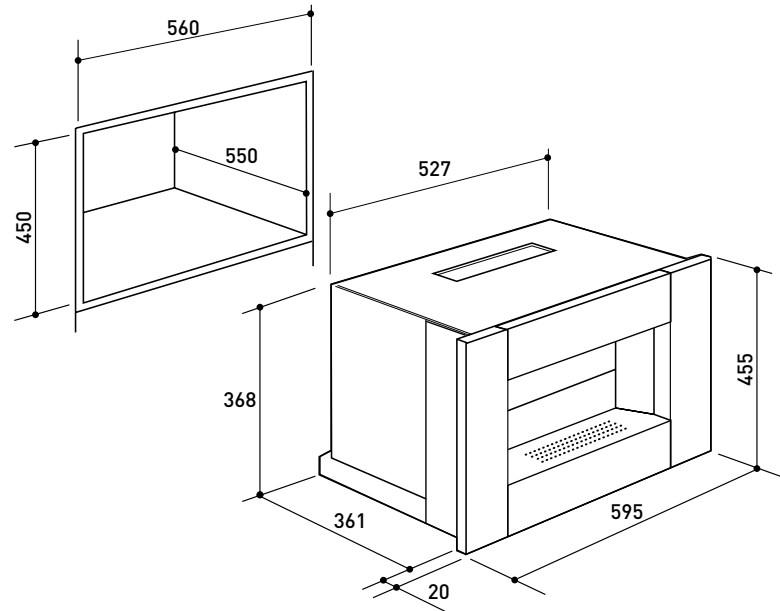
MICROWAVE OVEN DME1140 X/B 1135 X/B



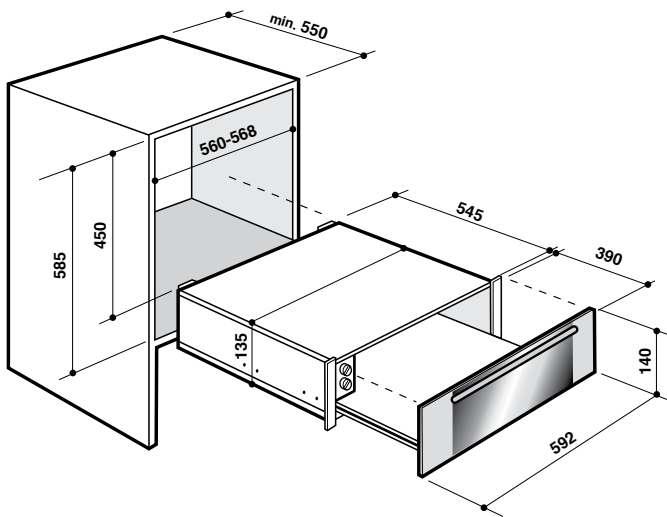
* Dimensions are only given as an indication, see models for accurate measures

ESPRESSO COFFEE MACHINE / WARMING DRAWER:
INSTALLATION DIAGRAMS

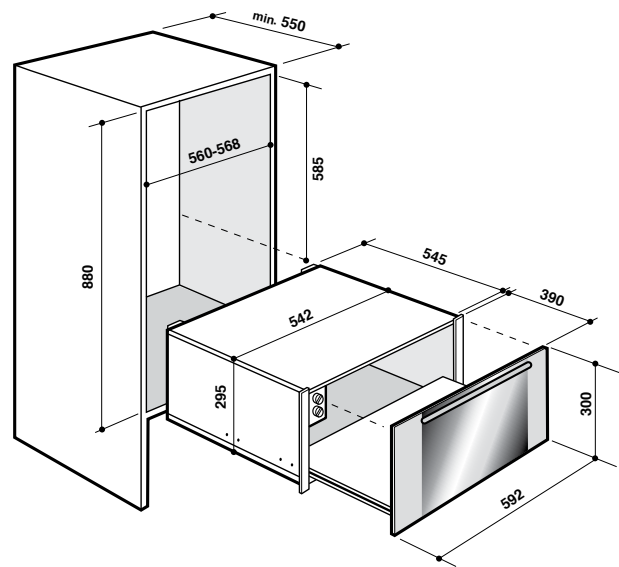
ESPRESSO COFFEE MACHINE DED1140



WARMING DRAWER DWD1194 / 1114



WARMING DRAWER DWD1129



HOB: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION GUIDELINES FOR INDUCTION HOBS

Your appliance can be easily integrated above a cabinet, an oven or a built-in household appliance. Simply ensure that the air intakes and outlets are well cleared.

Stick the foam gasket to the bottom of your hob. This will allow you to achieve an airtight seal with the worktop (Diagram A).

You may attach the clips to the hob (optional). (See diagram B & C)

Please refer to the respective model's user manual for electrical connection before installation.

Your appliance should be positioned so that the mains switch is accessible. The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least 4cm.

INSTALLATION

The joint foam comes with the product. This ensures joint sealing between the cabinet and your induction hob. Place the induction hob in the cut-off opening of the cabinet and connect the cable according to the electrical installation.

Reference of joint foam: 74X3670 (for stainless steel frame) 75X5552 (part beveled table and gas hob)
Clip: 76X5411

Note: For installation on tiled worktop, double the thickness of the seal to improve the sealing.

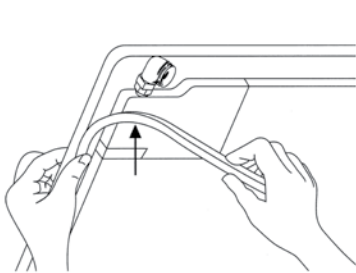


Diagram A
Joint foams for all the induction hobs (except levelled)

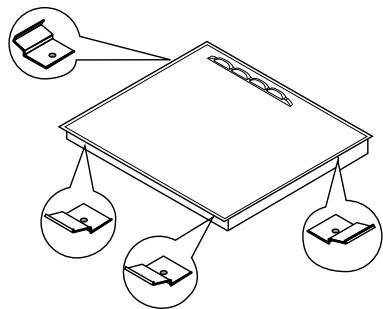


Diagram B
Fixing clips according to models (optional)

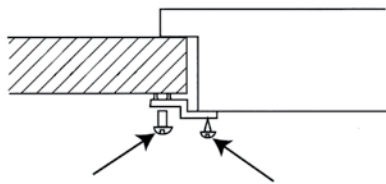
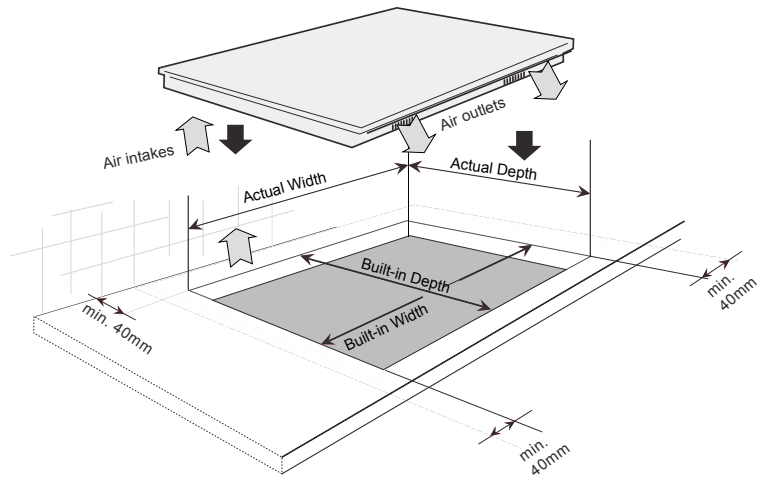


Diagram C
Fixing induction hobs (optional)



HOB: IMPORTANT NOTES FOR INSTALLATION

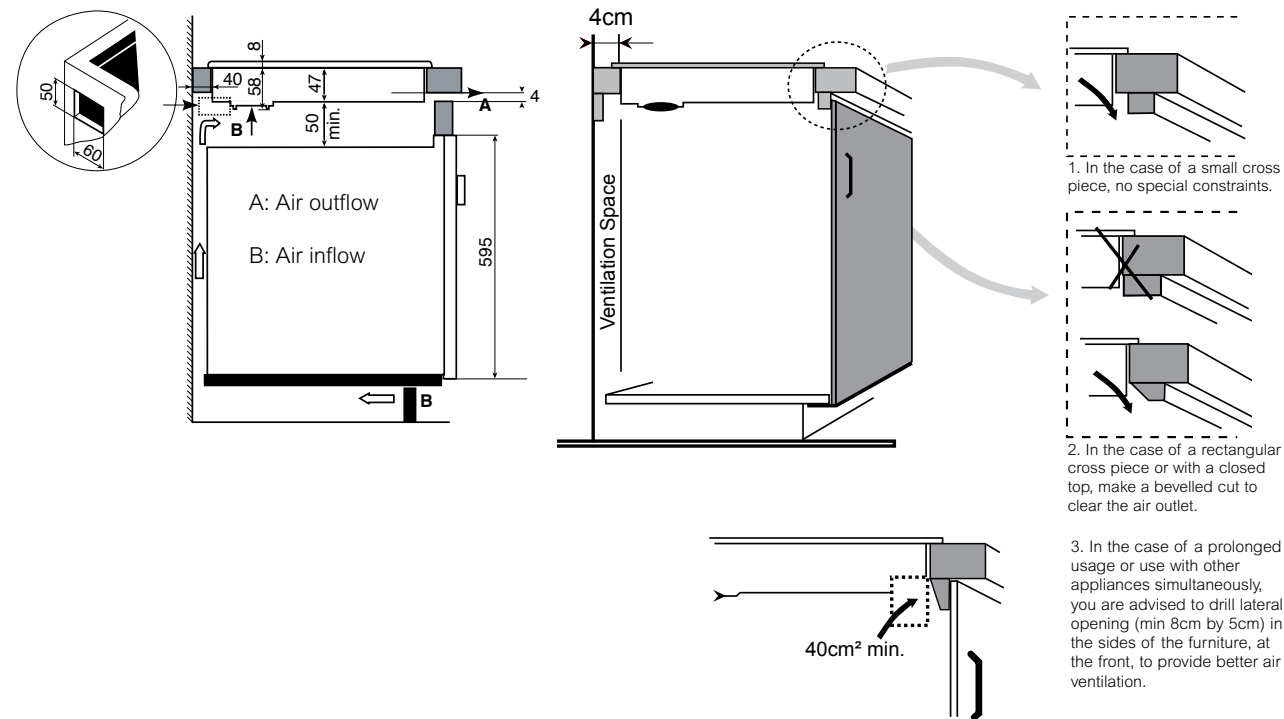
INSTALLATION POSITIONS

The induction hob is fitted with a cooling fan that sucks the air through the rear and discharges it to the front. Depending on the kitchen layout, the hob can be installed:

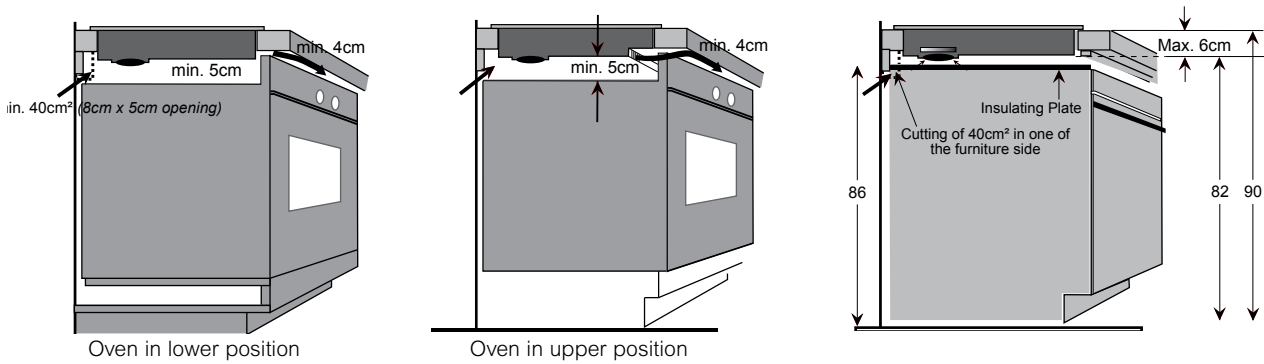
- A) Cabinetry with door or with drawer
- B) Over an oven of same brand
- C) Over an oven of other brand
- D) Over a dishwasher

It SHOULD NOT be fitted over a washing machine, refrigerator or a freezer.

A) INSTALLATION FOR CABINETRY WITH A DOOR OR WITH DRAWER



INSTALLATION UNDER A WORK SURFACE



B) OVER AN OVEN OF SAME BRAND:

The installation should guarantee fresh-air inlet at the rear and outlet at the front.

C) OVER AN OVEN OF OTHER BRAND:

The installation should guarantee fresh-air inlet at the rear and outlet at the front, and the oven shall be isolated from the hob.

Thermal insulation kit reference 75X1652 must be installed between the oven and the induction hob.

D) OVER A DISHWASHER:

It is necessary to cover the dishwasher top with an insulating plate supplied together with the hob. A minimum fresh-air inlet of 40cm² must be provided. The height of the underside of the table top must be at least 86cm. In this case, you must adjust the height of the dishwasher to 82cm. Place a panel of waterproof timber (insulating plate) of 1.5cm or Propyflex panel between the countertop and the dishwasher (reference 31X7208) to act as a vapour shield to protect your induction hob.

HOB: IMPORTANT NOTES FOR INSTALLATION



TIP

IF YOUR HOB IS LOCATED ABOVE YOUR OVEN, THE HOB’S THERMAL SAFETY MEASURES FORBID THE SIMULTANEOUS USE OF THE HOB AND YOUR OVEN’S PYROLYSIS PROGRAM (SELF-CLEANING BY EXTREME HEAT).

THIS SAFETY FEATURE CAN BE ACTIVATED, FOR EXAMPLE, WHEN THE HOB IS INSTALLED OVER AN OVEN THAT IS NOT SUFFICIENTLY INSULATED. IF THIS OCCURS, A SERIES OF SMALL LINES APPEAR IN THE CONTROL PANEL. IN THIS CASE, WE RECOMMEND THAT YOU INCREASE THE VENTILATION OF YOUR HOB BY CREATING AN OPENING IN THE SIDE OF YOUR CABINET (8CM X 5CM) AND/OR THAT YOU INSTALL THE OVEN INSULATION KIT (REFERENCE 75X1652) THAT IS AVAILABLE FROM THE AFTER-SALES SERVICE DEPARTMENT AT TEL: 1300 694 583

SPECIFIC INSTALLATION GUIDE FOR DTI1089V

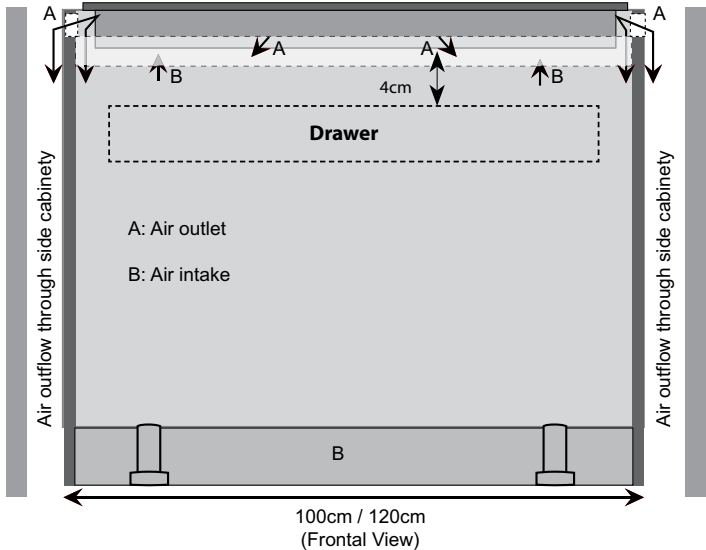
This model is recommended to be installed on countertops with a minimum width of 120cm.

The air ventilation for this model is via the sides of the hob, unlike other models.

For optimum performance, please create a bevel on both sides of the supporting cabinetry for air outflow through the sides of the cabinetry.

If installing over a drawer, the minimum distance between the hob’s underside and the top of the drawer should be at least 4cm. Leave a minimum gap of 4cm between the back of the drawer and the back cabinetry for better air ventilation.

For island kitchen configuration, we recommend a grid at the base of the cabinetry for better air ventilation.

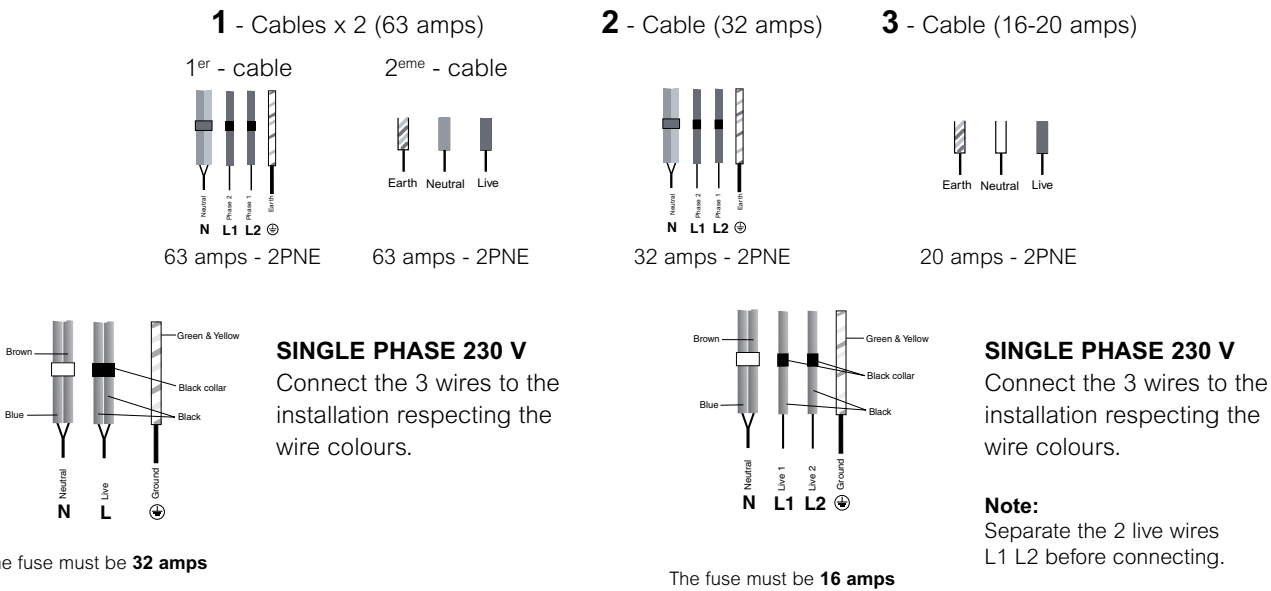


ELECTRICAL CONNECTION: INDUCTION AND VITROCERAMIC HOBS

Please supply sufficient electrical supply for each induction hob for optimal performance (refer to the amperage (amps) for each respective model; strictly no sharing of power supply with other appliance(s)).

ELECTRICAL CONNECTIONS FOR ALL HOBS

Energy / References	Figure 1	Figure 2			Figure 3
Induction	DTI1049 DTIM1000	DTI1089 DTI1043 DTI1053	DTI1008 DTI1116 DTI1041	DTI1047 DTI1199	DTI1041 DTI1101
Vitroc ceramic		DTV1124			



Hobs with three or more sources have the particularity of including five wires to be connected. Wires other than the yellow/green shall be connected in pairs to a 32 Amp connector (connector specific for cooking).

Hobs loosely fitted, with connecting block or combined with gas can be connected to a 16 Amp connector (conventional connector).

If the user has three phase power supply, the connection can be distributed over two phases by separating the black wires of the 5-way cord.

The advantage is to only work with a 16A protection.

FOR USERS WITH HEART PACEMAKERS AND ACTIVE IMPLANTS

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/336/EEC directives).

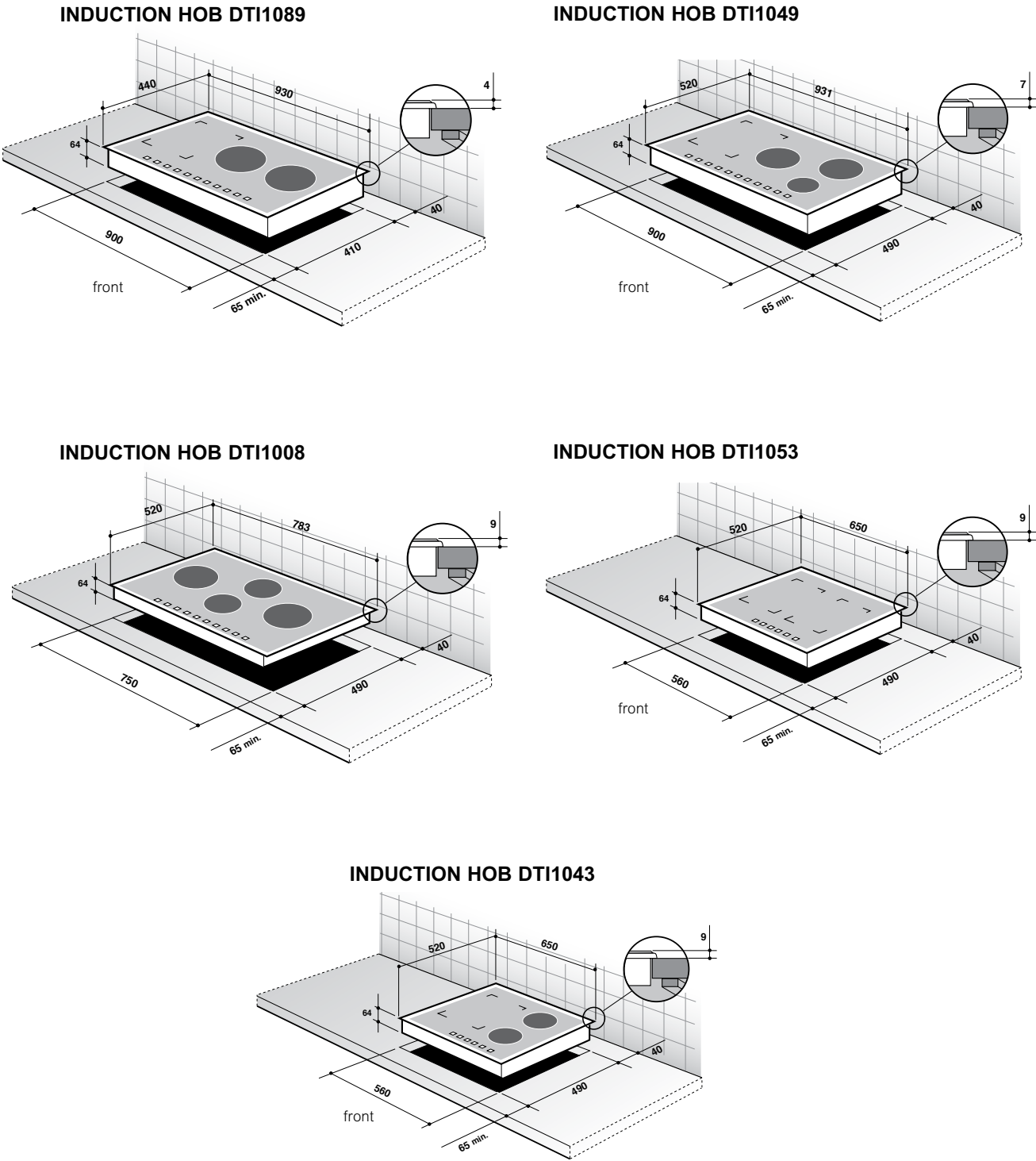
In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.

As we can only guarantee the compliance of our own products, we strongly recommend that you consult the manufacturer of your device or your doctor to avoid possible incompatibilities.

CARE AND MAINTAINENCE OF INDUCTION HOBS

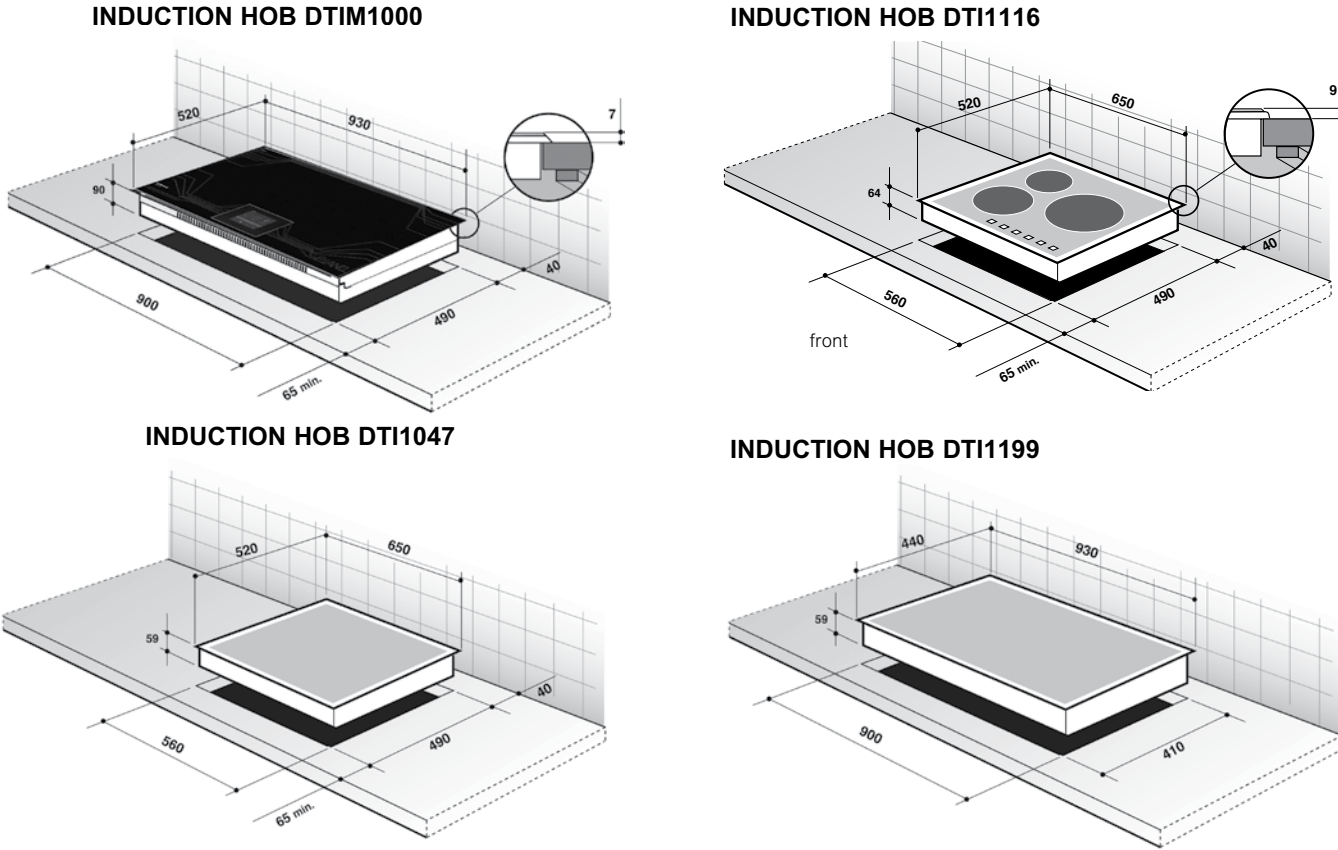
To clean grease splashes or spillages, all you have to do is use a soft sponge and a ceramic hob cleaner. Any sugary spillages must be removed immediately with a ceramic hob scraper.

INDUCTION HOB: INSTALLATION DIAGRAMS



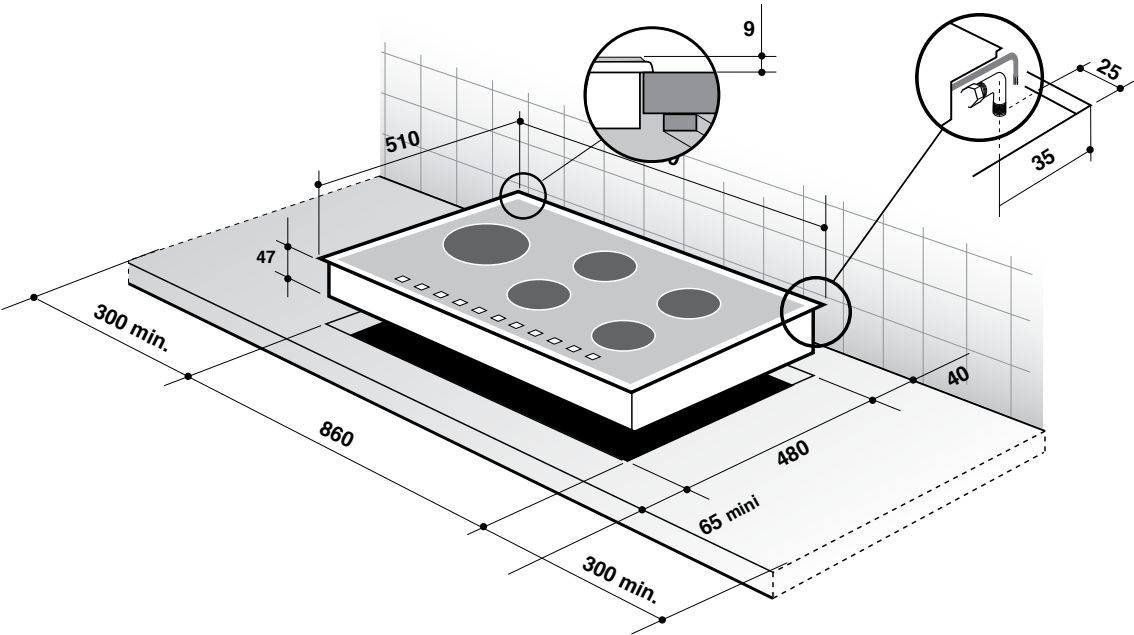
IMPORTANT NOTE:
Most hobs malfunctioning issues are related to poor ventilation / wrong installation.
For optimum operation, it is important to provide sufficient air ventilation in cabinetry. The induction hob is fitted with a cooling fan that sucks the air through the rear and discharges it to the front. It is necessary, during the installation, to strictly adhere to the recommendations provided in the user manual.
Minimum distance from hob to back wall is subject to the type of materials for the back splash/ back wall and the size of the cookware.

INDUCTION HOB: INSTALLATION DIAGRAMS

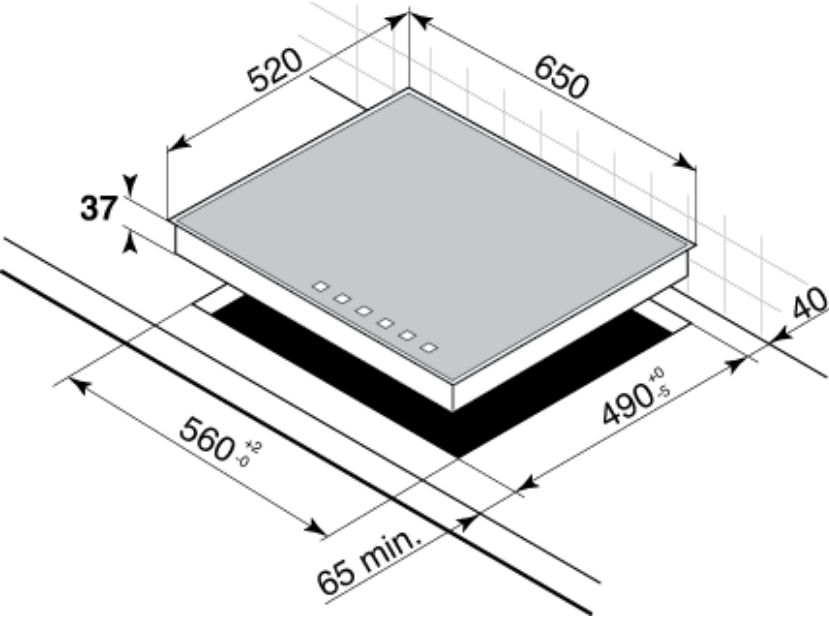


IMPORTANT NOTE:
Most hobs malfunctioning issues are related to poor ventilation / wrong installation.
For optimum operation, it is important to provide sufficient air ventilation in cabinetry. The induction hob is fitted with a cooling fan that sucks the air through the rear and discharges it to the front. It is necessary, during the installation, to strictly adhere to the recommendations provided in the user manual.
Minimum distance from hob to back wall is subject to the type of materials for the back splash/ back wall and the size of the cookware.

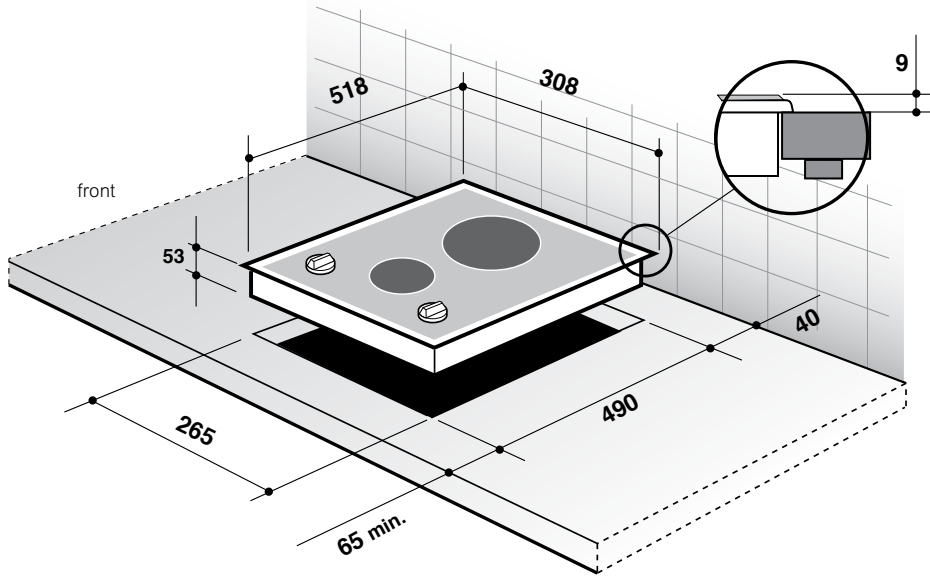
TABLE DTG796



VITROCERAMIC HOB DTV1124



VITROCERAMIC HOB DTV1101

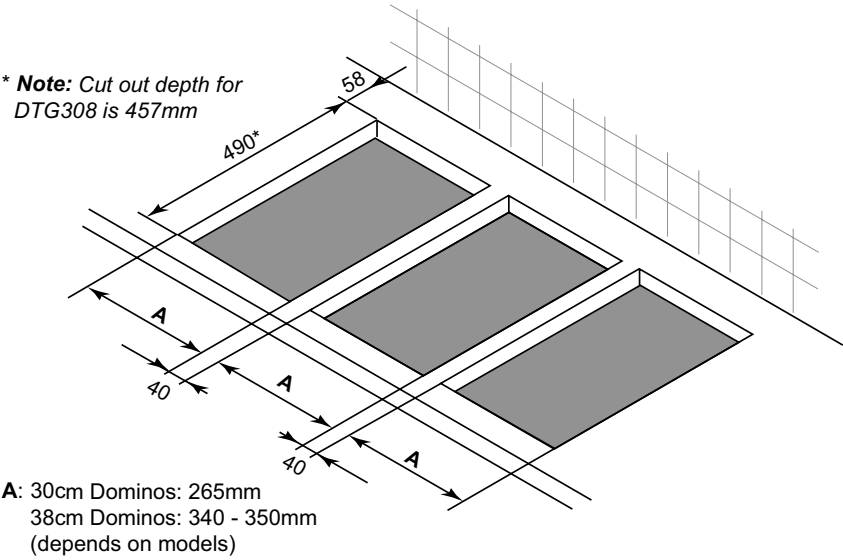


IMPORTANT NOTE:
Minimum distance from hob to back wall is subjected to the type of materials for the back splash / back wall and the size of the cookware. Leave a bigger distance if large cookware will be used. Refer to local regulations, ASNZ5601 and wiring rules as appropriate

HOB: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION GUIDELINES FOR MODULAR DOMINO HOBS

Install domino hobs with a minimum clearance of at least 53mm from the backwall; and at least 35mm between each hob for better support.

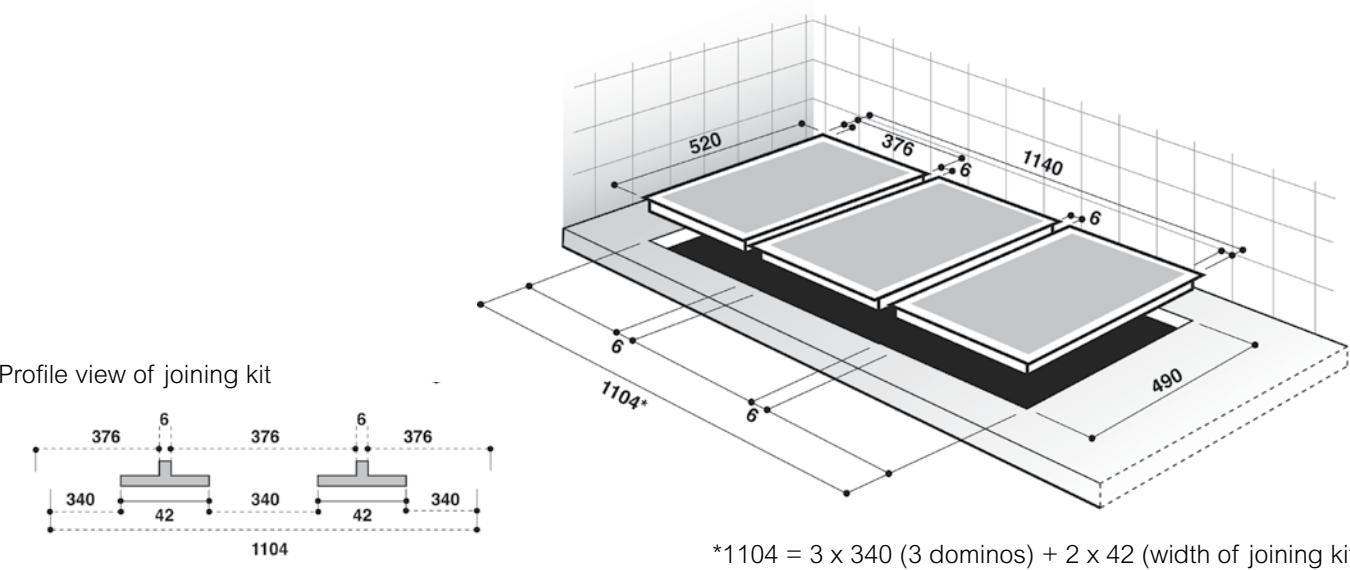


FLUSH DOMINOS (30CM AND 38CM)

Leave a minimum distance of 35/40mm between each cut-outs so as not to weaken the support beams and facilitates cleaning.

INSTALLING 38CM DOMINOS

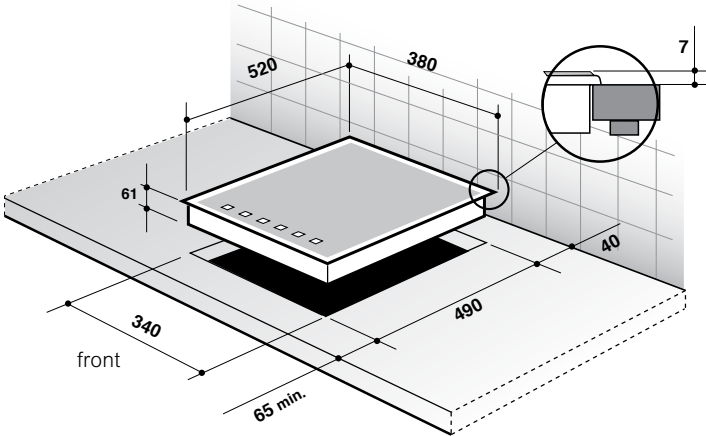
To install 2 or more 38cm domino hobs together, you can also make use of the accessory kit DBJ1000X. Use 1 kit for installing 2 dominos together, use 2 kits when installing 3 dominos together.



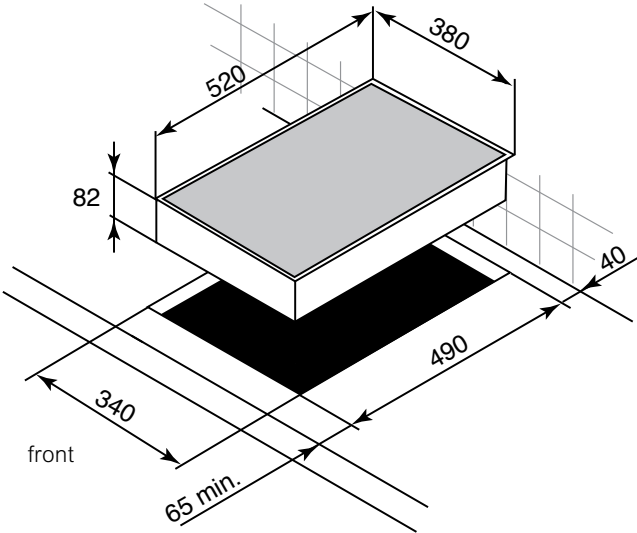
* Based on 340mm cut out dimensions of each hob. Please refer to installation manual of DBJ1000X before installation.

PROFESSIONAL DOMINO SERIES 38CM HOB: INSTALLATION DIAGRAMS

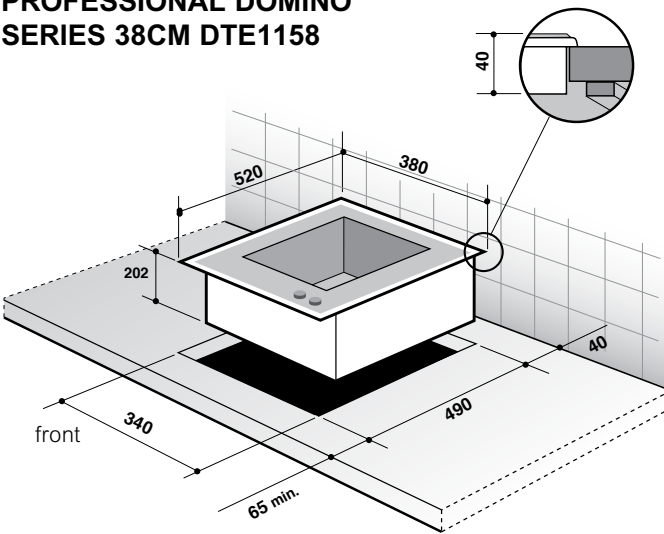
PROFESSIONAL DOMINO SERIES 38CM DTI1041



PROFESSIONAL DOMINO SERIES 38CM DTE1168



PROFESSIONAL DOMINO SERIES 38CM DTE1158



IMPORTANT NOTE:

Take into consideration the size of the cookware, which will be used on the hob when deciding on the minimum distance between each dominos and the distance between domino to backwall. If a big cookware is used, the distance between the hob and the wall should be greater.

HOOD: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION GUIDELINES FOR HOOD

A minimum distance is required between the cooktop and the underside of the hood (grease filter).

If the hob is an induction or vitroceramic hob, the minimum distance should be 65cm; and a minimum distance of 70cm is required for a gas hob (Diagram A).

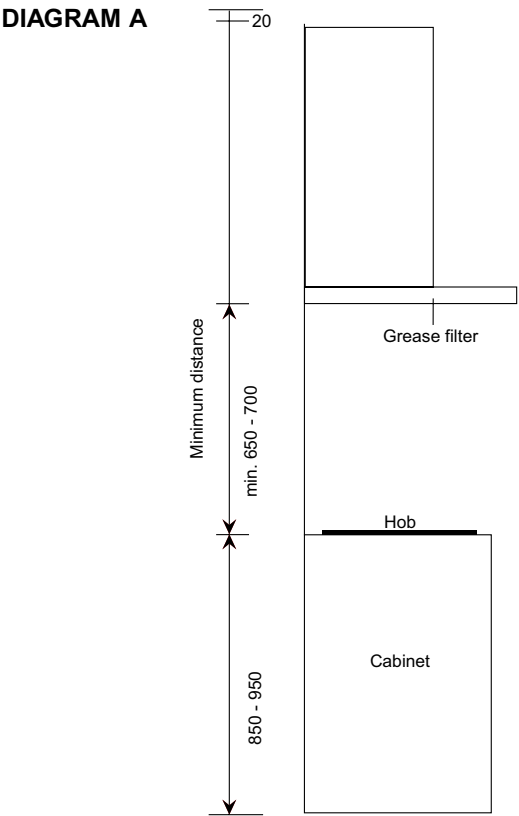
The evacuation of the airflow should be as direct as possible as the use of elbows / extensions (not supplied) will reduce the suction power (1 elbow reduces the suction efficiency by 15%). We also recommend the use of a smooth tube over a flexible tube to avoid disruption of the airflow and creation of noises. Do not use more than 2 bends of 45° or 1 bend of 90°. In the case of a direct-vent through a wall, the prevailing wind direction is important to be taken into account (going against the windflow will reduce the effectiveness of the hood).

Recommended pipe diameter: For Evacuation, use pipe with 150mm
For Recycling, use pipe with 125mm

Note: Do not silicone the hood to the wall; this is to facilitate access to the electronic parts for maintenance and servicing.

Electrical connections

The hoods are supplied in 13 amps.



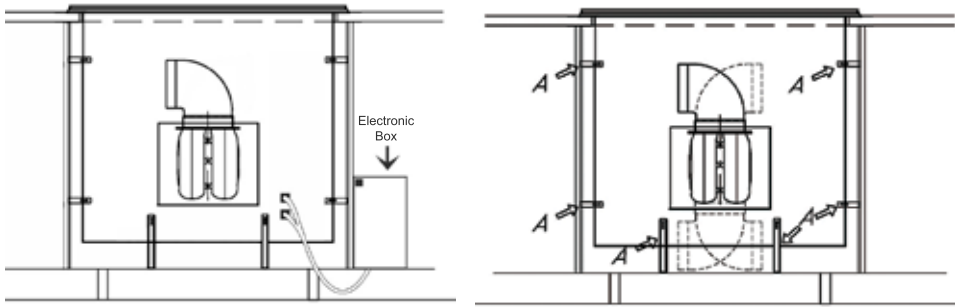
HOOD: IMPORTANT NOTES FOR INSTALLATION

IMPORTANT NOTES FOR DHD1100 / DHD1101 / DHD1102 / DHD1103

DHD1100 is delivered in recycling version. Evacuation is possible with a flue pipe and fixing flang (not supplied), please refer to the user manual for more information.

The motor (see circled) of the hood is on the rear side of the body. Please ensure that the space under the worktop and the cabinetry housing the motor is clear of obstruction for optimal airflow. The electronic box can be housed in the same or adjacent cabinetry, and must be easily accessible for servicing and maintenance.

A ducting pipe (not supplied) can be used to direct the airflow out of the cabinetry. Alternatively, bevels or openings (A) may be made at the base and / or sides of the cabinetry (depending on the air outflow directions) for air evacuation out of the housing cabinetry.



IMPORTANT NOTES FOR DOWNDRAFT CALIBRATION

After the downdraft has been installed, the aspiration panel must be calibrated. This operation is necessary to regulate the power extraction of the aspiration panel.

Connect the product to the power line, making sure it is conformed to the supply voltage indicated on the technical data tag.

Push the ON / 1 button and the aspiration panel rises.

After it has reached a height of 180mm from the cooktop: press the OFF button => the TIMER => and after 2 seconds, the OFF button.

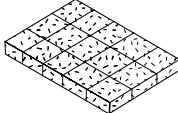

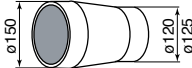
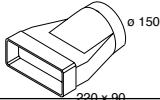
The downdraft will carry out the calibration of its aspiration panel rising and retracting for some centimeters.

During this phase, the buttons on the pushbutton control panel blink. At the end of the calibration, the aspiration panel goes back to the previous position and the button stops blinking.

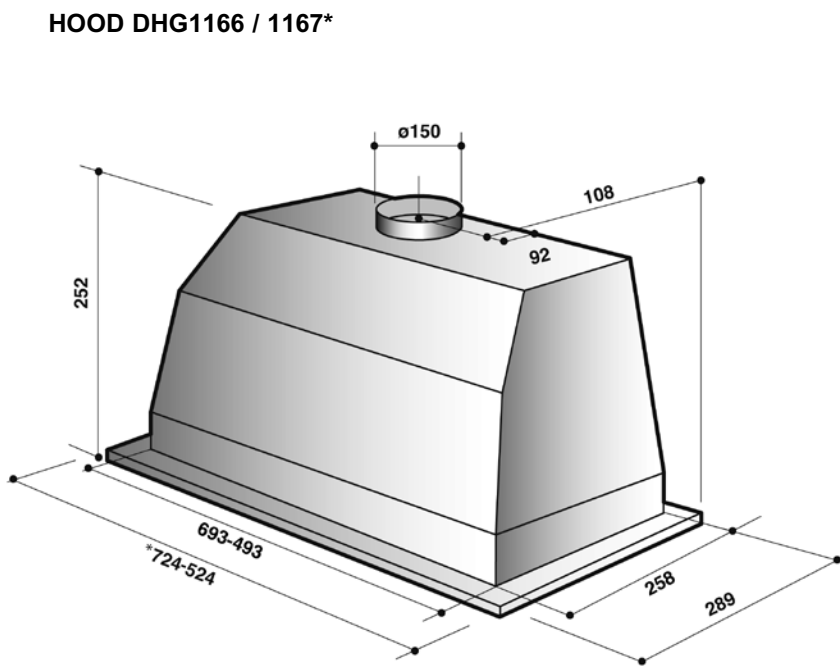
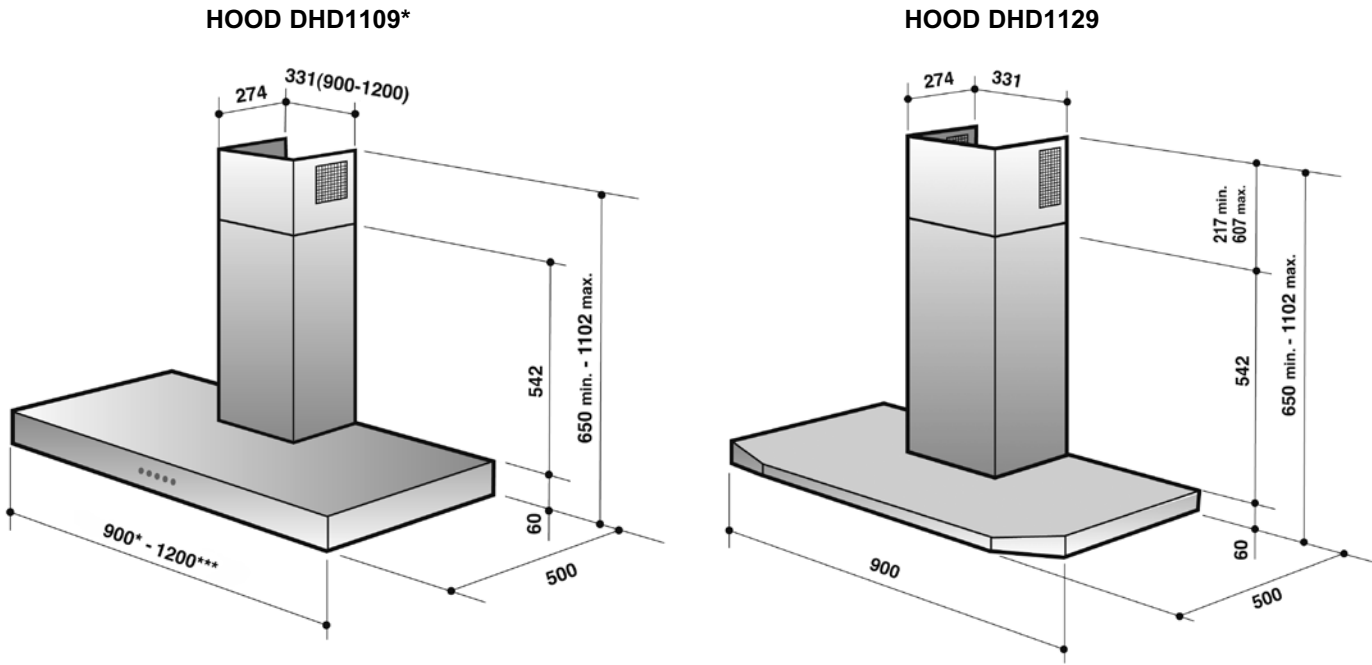
Wait until the aspiration panel stops moving before re-activating the extraction.



Please order through our authorised De Dietrich retailer and please quote the reference for purchase (indent orders only).

DESIGNATION	FITLER REFERENCE	PRODUCT REFERENCE NO.
Recycling filter kit 	AFC – 90	DHD1129
		DHD1109
	AFC-200	DHG1166
		DHG1167
	AK700AE1	DHD1100
	AK901AE1	DHD1101
	AK912AE1	DHD1102
Flue extension for chimney hoods 	RHD112X	DHD1129
	ATC649X	DHD1112
		DHD1109
Pipe reducer 	79X1403	Ø 120 / 125 / 150
	For all hoods to concentrate airflow.	
Pipe adaptor 	92X8555	Ø 150 / 90X220

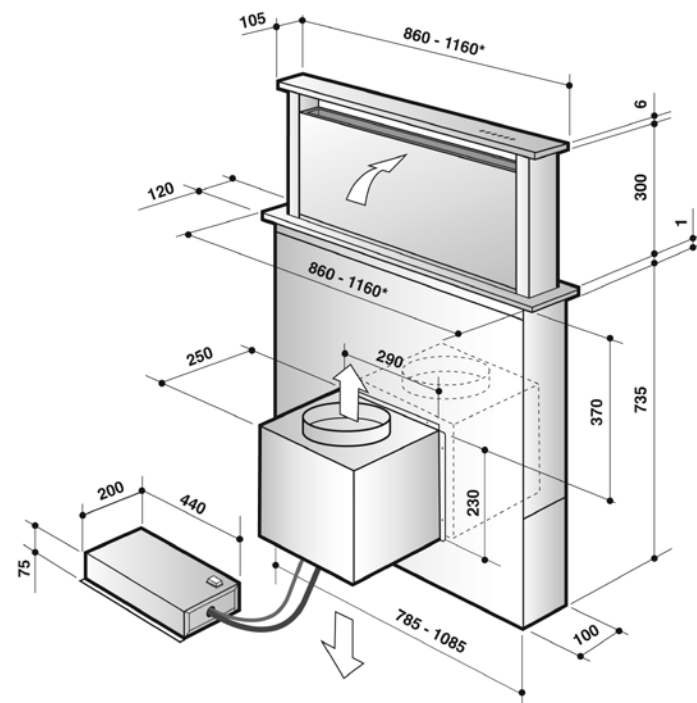
Accessories available from Spare Parts Department Tel: 6508 4647 (Strictly by appointment only)



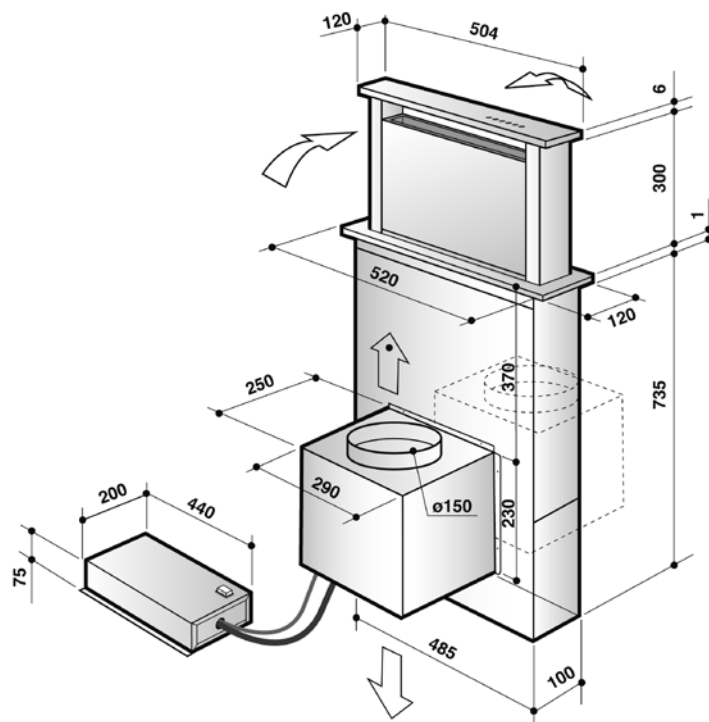
Note: * refer's to DHG1167

HOOD: INSTALLATION DIAGRAMS

HOOD DHD1102* / DHD1100

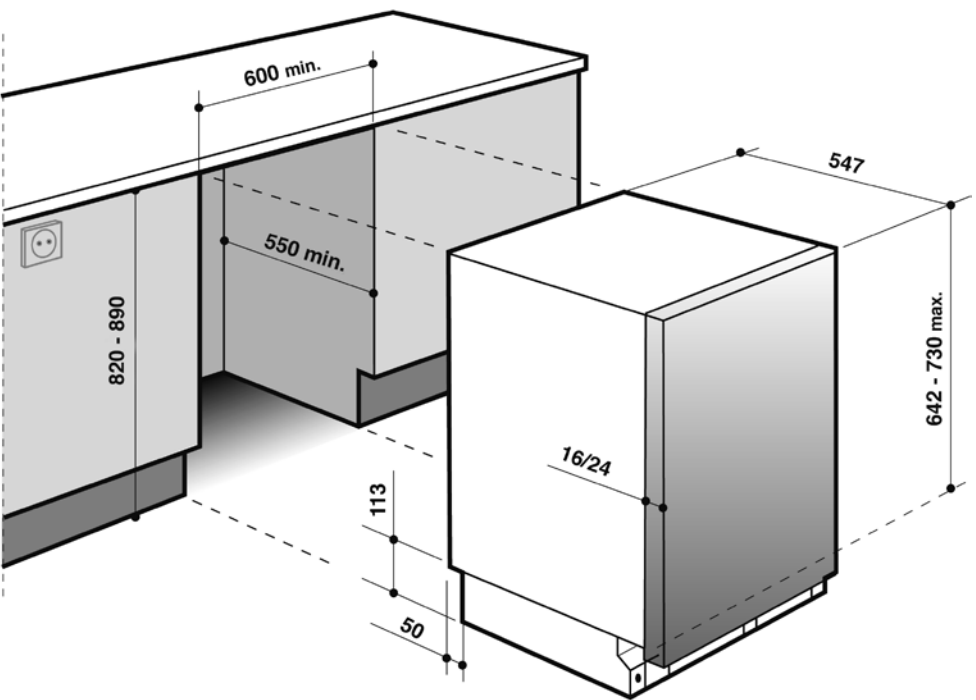


HOOD DHD1101

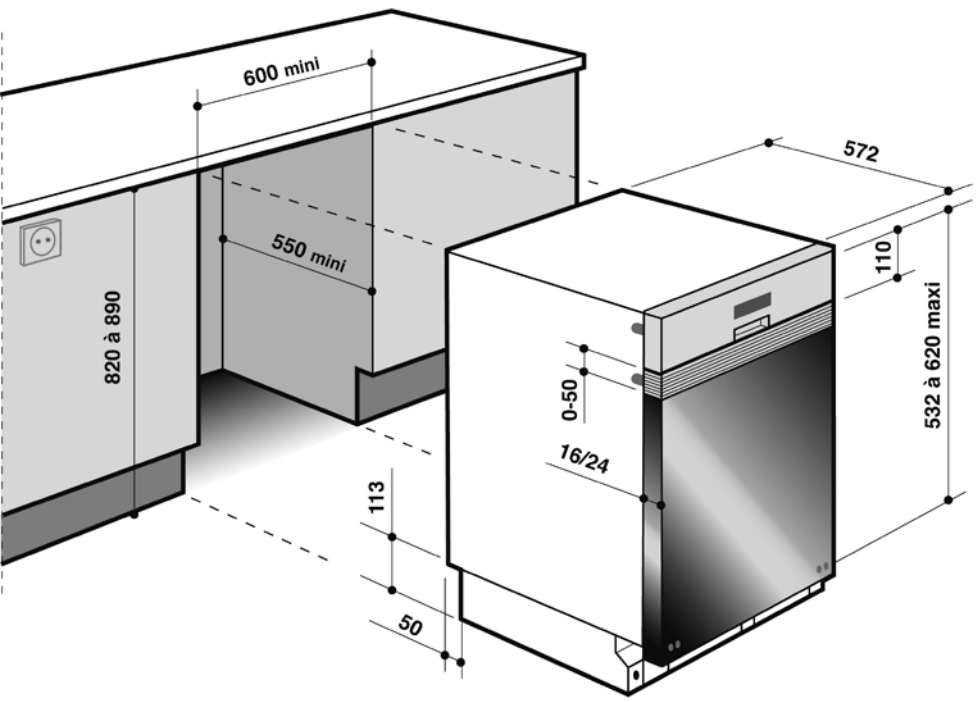


DISHWASHER: INSTALLATION DIAGRAMS

DISHWASHER DVH118GJA



DISHWASHER DVH1150XA



OVENS

REFERENCES	PREMIUMCORIUM	
White Pearl	DOP1190W	
Grey Pearl	DOP1190GX	
Black Pearl	DOP1180B	
Platinum	DOP1180X	
FEATURES		
Type of cleaning / programs	Pyrolytic	Pyrolytic
Pyrocontrol	•	•
Type of cooking	Multifunction Plus	Multifunction Plus
Cooking functions	16	9
CONTROL PANEL		
Type of controls	Intuitive programming	Intelligent touch controls with white backlit LED
Type of display	Tactillium display	Color Matrics
Recommendation for height of the dish	•	•
Expert Mode	16	9
Culinary Guide	99 recipes	49 recipes
ICS Program	15 programs	16 programs
Low Temperature Cooking	10 programs	10 programs
Eolyse	•	•
BioGrill Plus / BioGrill	• / •	• / •
SAFETY FEATURES		
Auto Stop System	•	•
Access lock to control panel	•	•
Door	Cool door	Cool door
OVEN		
Door	Removable	Removable
No. of Glass Panels / Removable	4 / Removable	4 / Removable
Interior light	Halogen lighting x 2	Halogen lighting x 1
Enamelite	Grey Enamelite	Grey Enamelite
Volume	59L	60L
Grill	3000W	3000W
CONSUMPTION		
Energy class (European Energy Labelling)	A	A
Conventional Energy Consumption (kWh)	0.79	0.79
Air-forced Conventional Energy Consumption (kWh)	0.70	0.70
Electrical Connection rating (kWh)	3.570	3.570
Powerclean 80 mins (kWh)	3	3
ACCESSORIES		
Racks	Enamel telescopic	Enamel telescopic
Safety anti- tip shelves	2	2
Maxi drip pan 45mm	2	1
Lissium baking tray	1	1
Rotisserie with shelf support	1	1
Trivet	-	-
Telescopic shelf system	1	-
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	570-600 x 560 x 555	570-600 x 560 x 555
Actual (H x W x D)	598 x 594 x 595	598 x 594 x 613
Packed (H x W x D)	654 x 610 x 660	654 x 610 x 660
Net weight (kg)	36	36
Gross weight (kg)	39	39
Cable length (without plug)	120	120
Connections	220 - 240V / 50 - 60Hz / 16amps	220 - 240V / 50 - 60Hz / 16amps

REFERENCES	CORIUM	
White Pearl		
Grey Pearl		
Black Pearl	DOP1145B / DOP1140B	
Platinum	DOC1110X / DOE3910X	DOP1145X / DOP1140X
FEATURES		
Type of cleaning / programs	Catalytic Panels	Pyro-Turbo / 3
Pyrocontrol		•
Type of cooking	Multifunction Plus	Multifunction Plus
Cooking functions	8	9
CONTROL PANEL		
Type of controls	Electronic twin encoder with white backlit LED	Electronic twin encoder with white backlit LED
Type of display	LCD Digital Display	Animated LED Display
Recommendation for height of the dish	•	•
Expert Mode	8	9
Culinary Guide	-	-
ICS Program	-	-
Low Temperature Cooking	-	-
Eolyse	-	-
BioGrill Plus / BioGrill	- / •	- / •
SAFETY FEATURES		
Auto Stop System	•	•
Access lock to control panel	-	•
Door	Ventilated door	Cool door
OVEN		
Door	Removable	Removable
No. of Glass Panels / Removable	3 / •	4 / •
Interior light	Halogen lighting x 1	Halogen lighting x 1
Enamelite	Grey Enamelite	Grey Enamelite
Volume	60L	40L
Grill	3000W	1750W
CONSUMPTION		
Energy class (European Energy Labelling)	A-10%	A-20%
Conventional Energy Consumption (kWh)	0.79	0.63
Air-forced Conventional Energy Consumption (kWh)	0.70	0.97
Electrical Connection rating (kWh)	3.570	3.135
Powerclean 80 mins (kWh)	-	2.93
ACCESSORIES		
Racks	Enamelled wired	Enamelled wired
Safety anti- tip shelves	2	1
Maxi drip pan 45mm / 20mm	1 / -	1 / -
Lissium baking tray	1	1
Rotisserie with shelf support	1	
Trivet		1
Telescopic shelf system		
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	570-600 x 560 x 555	455-460 x 560 x 550
Actual (H x W x D)	598 x 594 x 613	455 x 593 x 620
Packed (H x W x D)	654 x 610 x 660	700 x 550 x 660
Net weight (kg)	36	35
Gross weight (kg)	38	38
Cable length (without plug)	120	150
Connections	220 - 240V / 50 - 60Hz / 16amps	220 - 240V / 50 - 60Hz / 16amps

STEAM OVEN

REFERENCES	CORIUM
White Pearl	
Grey Pearl	
Black Pearl	DOV1145B
Platinum	DOV1145X
FEATURES	
Type of cooking	Steam cooking
Type of cleaning / programs	-
CONTROL PANEL	
Type of controls	Electronic twin encoder with white LED
Type of display	LCD Animated Display
Recommendation of the temperature	•
SAFETY FEATURES	
Auto Stop System	•
OVEN	
Type of cavity	Stainless steel
Volume	29L
Interior light	Halogen Lighting
Steam generator	1600W
CONSUMPTION	
Maintain at 200°C (kWh)	0.71
ACCESSORIES	
Racks	1
Peforated dish	1
Drip dish	1
DIMENSIONS - WEIGHT	
Built-in (H x W x D)mm	455-470 x 560 x 550
Actual (H x W x D)	465 x 592 x 480
Packed (H x W x D)	558 x 673 x 571
Net weight (kg)	25
Gross weight (kg)	27
Cable length (without plug)	150
Connections	220 - 240V / 50 Hz / 10amps

COMBI STEAM OVEN

REFERENCES	CORIUM
White Pearl	
Grey Pearl	
Black Pearl	
Platinum	DOS1180X
FEATURES	
Type of cleaning / programs	Pyrplytic
Pyrocontrol	•
Type of cooking	Multifunction Plus
Cooking functions	7
CONTROL PANEL	
Type of controls	Electronic twin encoder with white LED
Type of display	LCD Animated Display
Recommendation for height of the dish	•
Auto cooking program	6 (25 recipes)
Steam Assisted	3
BioGrill Plus / BioGrill	- / •
SAFETY FEATURES	
Auto Stop System	•
Access lock to control panel	•
Door	Cool door
OVEN	
Door	Removable
No. of Glass Panels / Removable	4 / -
Interior light	Halogen lighting x 1
Enamelite	Grey Enamelite
Volume	40L
CONSUMPTION	
Energy class (European Energy Labelling)	A
Conventional Energy Consumption (kWh)	0.71
Air-forced Conventional Energy Consumption (kWh)	0.97
Electrical Connection rating	3.135
Powerclean 80 mins (kWh)	2.93
ACCESSORIES	
Racks	Enamelled wired
Safety anti- tip shelves	1
Maxi drip pan 45mm / 20mm	1 / -
Lissium baking try	1
DIMENSIONS - WEIGHT	
Built-in (H x W x D)mm	455-460 x 560 x 555
Actual (H x W x D)	455 x 592 x 620
Packed (H x W x D)	550 x 660 x 700
Net weight (kg)	36
Gross weight (kg)	39
Cable length (without plug)	150
Connections	220 - 240V / 50 - 60Hz / 16amps

MICROWAVE OVEN

REFERENCES	PREMIUM		CORIUM
White Pearl	DOM1195W		
Grey Pearl	DOM1195GX	DME1195GX	
Black Pearl			DME1140B
Platinum			DME1140X
FEATURES			
Type of cooking	Combination Microwaves	Combination Microwaves	Combination Microwaves
Cooking functions	13	11	7
CONTROL PANEL			
Type of controls	Intelligent touch controls with white LED	Intelligent touch controls with white backlit LED	Electronic twin encoder with white backlit LED
Type of display	Black and White Matrics	Black and White Matrics	LCD Multi Start
Automatic programmes	11	11	11
Independent timer	•	•	•
SAFETY FEATURES			
Auto Stop System	•	•	•
Access lock to control panel	•	•	•
Door	Ventilated	Ventilated	Ventilated
OVEN			
Door	Removable	Removable	Removable
Interior light	Halogen Lighting x 1	Halogen Lighting x 1	Halogen Lighting x 1
Enamelite / Stainless steel cavity	• / -	• / -	• / -
Volume	40L	40L	40L
Microwave output	1000W	1000W	1000W
Fan output	1600W	1600W	1600W
Grill output	1750W	1750W	1750W
Bottom output	1200W	-	-
CONSUMPTION			
Energy class (European Energy Labelling)	A-10%	A-10%	A-10%
Conventional Energy Consumption (kWh)	0.713	0.713	0.713
Air-forced Conventional Energy Consumption (kWh)	0.97	0.97	0.97
Electrical Connection rating (kWh)	3.43	3.43	3.43
ACCESSORIES			
Racks	Chrome wired	Chrome wired	Chrome wired
Safety grids	1	1	1
Glass tray	1	1	1
Pizza plate			
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	450-460 x 560 x 550	455-460 x 560 x 560	455-465 x 560 x 560
Actual (H x W x D)	456 x 593 x 631	455 x 593 x 631	458 x 592 x 620
Packed (H x W x D)	553 x 673 x 571	550 x 670 x 700	550 x 670 x 700
Net weight (kg)	39	39	40
Gross weight (kg)	43	43	43
Cable length (without plug)	120	125	125
Connections	220 - 240V / 50Hz / 16amps	220 - 240V / 50 / 16amps	220 - 240V / 50 / 16amps

REFERENCES	CORIUM	CORIUM
White Pearl		
Grey Pearl		
Black Pearl		
Platinum	DME1129X	DME1135 X/B
FEATURES		
Type of cooking	Microwaves with Grill	Microwaves with Grill
Cooking functions	2	2
CONTROL PANEL		
Type of controls	Electronic buttons with knob control	Electronic twin encoder with white backlit LED
Type of display	Digital LCD with LED digit display	LCD Multi Start
Automatic programmes	6	10
Independent timer	•	•
SAFETY FEATURES		
Auto Stop System	•	•
Access lock to control panel	-	•
Door	Ventilated	Ventilated
OVEN		
Door	Non-Removable	Removable
Interior light	•	Halogen Lighting x 1
Enamelite / Stainless steel cavity	- / •	- / •
Volume	26L	40L
Microwave output	900W	1000W
Fan output	-	1600W
Grill output	1250W	1750W
Bottom output	-	-
CONSUMPTION		
Energy class (European Energy Labelling)	A	A-10%
Conventional Energy Consumption (kWh)	-	0.713
Air-forced Conventional Energy Consumption (kWh)	-	0.97
Electrical Connection rating (kWh)	2.75	3.43
ACCESSORIES		
Racks	-	Chrome wired
Safety grids	1	1
Glass tray	-	1
Pizza plate	1	-
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	360 x 565 x 550	455-465 x 560 x 560
Actual (H x W x D)	391 x 592 x 484	458 x 592 x 620
Packed (H x W x D)	552 x 660 x 620	550 x 670 x 700
Net weight (kg)	24	40
Gross weight (kg)	26	43
Cable length (without plug)	160	125
Connections	220 - 240V / 50Hz / 16amps	220 - 240V / 50 / 16amps

ESPRESSO COFFEE MACHINE

REFERENCES	CORIUM
Platinum	DED1140X
FUNCTIONS	
On / Off touch	•
One of two cups selection touch	•
Touch control for coffee grinder	•
Touch control for coffee gorunds	•
Water or steam distribution touch	•
Automatic Cappuccino touch	•
Automatic Coffee with milk touch	•
Touch for hot milk (max. 1L)	•
Alarm indicator for coffee level	•
Alarm indicator for water level	•
Descaling indicator	•
PROGRAMMING	
Adjusting the does of coffee (short, medium, long)	•
Adjusting the quantity of coffee per cup	•
Adjusting the quantity of water dependang on the cup size	•
Adjusting the temperature of water	•
Adjusting the temperature of steam	•
Adjusting the grinding coffee fineness control	•
GENERAL FEATURES	
Lighting	•
Cleaning mode: rinsing	Automatic
Cleaning mode: descaling	•
Pump power (W)	50
Coffee heating system power (W)	1200
Steam heating system power (W)	1000
Coffee grinder power (W)	40
Pump pressure (bar)	15
Water tank capacity (L)	1.8
Coffee tank capacity (G)	200
Heating time	1'40
CONNECTION	
Voltage / Frequency	220 - 240 / 50Hz / 13amps
Total power for linking (W)	1350
Delivered with cable	•
DIMENSIONS - WEIGHT	
Overall H x W x D (mm)	455 x 595 x 412
Built in H x W x D (mm)	450 x 560 x 550
With packaging H x W x D (mm)	650 x 535 x 510
Net / Gross weight (kg)	23 / 27.6

WARMING DRAWER

REFERENCES	PREMIUM	CORIUM
White Pearl		
Grey Pearl	DWD1194GX	
Black Pearl		DWD1114B
Platinum		DWD1114X DWD1129X
FEATURES		
Height	14cm	14cm 30cm
Knobs control	•	•
Heating mode	Circulating heat	Circulating heat Circulating heat
Temperature selection (30 - 70°C)	•	•
90 mins minute minder	•	•
Auto cut off	•	•
TECHNICAL SPECIFICATIONS		
Delicate touch opening	•	-
Runners with soft self closing	•	•
Removable sliding mat	•	•
Visible light	•	•
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	135 x 542 x 550	140 x 560 x 550 295 x 560 x 550
Actual (H x W x D)	150 x 592 x 545	130 x 592 x 545 285 x 592 x 545
Packed (H x W x D)	175 x 618 x 643	175 x 618 x 643 335 x 618 x 643
Net weight (kg)	16.3	16 22
Gross weight (kg)	17.5	17 23
Connections	220 - 240V / 50 / 13amps	220 - 240V / 50 / 13amps 220 - 240V / 50 / 13amps
Length of electrical cord (cm) without plug	15	14 15

INDUCTION HOB

REFERENCES	PREMIUM		
White Pearl	DTI1053W		
Grey Pearl	DTI1199GE		
Black Pearl	DTIM1000C		
Platinum			
TRIMMING			
Bevelled stainless steel trimming	•	-	-
Frameless	-	•	-
Bevelled edges	-	-	-
NUMBER OF ZONES			
Induction	Zoneless	4	4
HoriZone 40 x 23cm		•	•
FEATURES			
Width	93cm	93cm	65cm
Vitroc ceramic glass surface	•	•	•
Touch control / slider	• / -	• / -	• / -
POWER / DIAMETER OF ZONES			
Front right	•		
Front left	•		
Left	•	HoriZone 4600W	HoriZone 4600W
Right	•	HoriZone 4600W	HoriZone 4600W
Rear right	•		
Rear left	•		
Rear center	•		
Front center	•		
Central	•		
Central right	•		
Central left	•		
FUNCTIONS			
Power levels per zone	15	15	15
Direct access level		3	3
BOOST function	•	•	•
Minute minders	•	4 x 99 mins	4 x 99 mins
Start control function	•	•	•
Elapsed timer	•	•	•
Power tracker	•	•	•
Boil function		•	•
TOTAL SECURITY			
Pack 10 safeties	•	•	•
INSTALLATION			
Electric power	10800W	7200W	7200W
Supplied with cable	•	•	•
Connection (amps)	220-240V / 50 / 60Hz (63A)	220-240V / 50Hz (32A)	220-240V / 50Hz (32A)
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	90 x 900 x 490	59 x 900 x 410	59 x 560 x 490
Actual (W x D)	90 x 930 x 520	59 x 930 x 440	59 x 650 x 520
Packed (H x W x D)	300 x 1080 x 630	135 x 1075 x 595	140 x 750 x 600
Gross weight (kg)	30	18	14
Net weight (kg)	34	20	15

REFERENCES	PREMIUM	
White Pearl	DTI1116W	
Grey Pearl	DTI1047GC	
Black Pearl		
Platinum		
TRIMMING		
Bevelled stainless steel trimming	•	-
Frameless	-	•
Bevelled edges	-	-
NUMBER OF ZONES		
Induction	4	3
HoriZone 40 x 23cm	•	
FEATURES		
Width	65cm	65cm
Vitroc ceramic glass surface	•	•
Touch control / slider	- / •	• / -
POWER / DIAMETER OF ZONES		
Front right		
Front left	2200W - 16cm	3200W - 23cm
Left		
Right	HoriZone 4600W	
Rear right		
Rear left	3100W - 23cm	2200W - 16cm
Rear center		
Front center		
Central		
Central right		4600W - 28cm
Central left		
FUNCTIONS		
Power levels per zone	15	15
Direct access level	3	3
BOOST function	•	•
Minute minders	4 x 99 mins	3 x 99 mins
Start control function	•	•
Elapsed timer	•	•
Power tracker	•	•
Boil function	•	•
TOTAL SECURITY		
Pack 10 safeties	•	•
INSTALLATION		
Electric power	7200W	7200W
Supplied with cable	•	•
Connection (amps)	220-240V / 50Hz (32A)	220-240V / 50 / 60Hz (32A)
Single / Triple phase connection	• / -	• / -
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	64 x 560 x 490	64 x 560 x 490
Actual (W x D)	64 x 650 x 520	64 x 650 x 520
Packed (H x W x D)	140 x 750 x 600	135 x 770 x 600
Gross weight (kg)	14	14
Net weight (kg)	15	15

INDUCTION HOB

REFERENCES	CORIUM		
White Pearl			
Grey Pearl			
Black Pearl	DTI1089V		
Platinum	DTI1049X	DTI1008X	
TRIMMING			
Bevelled stainless steel trimming	-	•	•
Frameless	-	-	-
Bevelled edges	•	-	-
NUMBER OF ZONES			
Induction	4	5	4
Continum 40 x 23cm	•	•	-
FEATURES			
Width	93cm	93cm	80cm
Vitroceraic glass surface	•	•	•
Touch control	•	•	•
POWER / DIAMETER OF ZONES			
Front right	-	3100W - 23cm	-
Front left	-	-	-
Left	HoriZone 4600W	HoriZone 4600W	3200W - 23cm
Right	3100W - 23cm	3200W - 23cm	
Rear right	-	2200W - 16cm	-
Rear left	-	-	-
Rear center	-	-	2800W - 18cm
Front center	-		2200W - 16cm
Central	2200W - 16cm	4600W - 28cm	-
Central right	-	-	-
Central left	-	-	-
FUNCTIONS			
Power levels per zone	15	15	15
Direct access level	3	3	3
BOOST function	•	•	•
Minute minders	4 x 99 mins	5 x 99 mins	4 x 99 mins
Start control function	•	•	•
Elapsed timer	•	•	•
Power tracker	•	•	•
Boil function	•	•	•
TOTAL SECURITY			
Pack 10 safeties	•	•	•
INSTALLATION			
Electric power	7200W	11800W	7200W
Supplied with cable	•	•	•
Connection (amps)	220-240V / 50Hz (32A)	220-240V / 50Hz (63A)	220-240V / 50Hz (32A)
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	64 x 900 x 410	64 x 900 x 490	64 x 750 x 490
Actual (W x D)	64 x 930 x 440	64 x 931 x 520	64 x 782 x 520
Packed (H x W x D)	140 x 1150 x 620	135 x 1075 x 595	160 x 945 x 600
Gross weight (kg)	18	18	15
Net weight (kg)	20	20	16

REFERENCES
White Pearl
Grey Pearl
Black Pearl
Platinum
TRIMMING
Bevelled stainless steel trimming
Frameless
Bevelled edges
NUMBER OF ZONES
Induction
Continum 40 x 23cm
FEATURES
Width
Vitroceraic glass surface
Touch control
POWER / DIAMETER OF ZONES
Front right
Front left
Left
Right
Rear right
Rear left
Rear center
Front center
Central
Central right
Central left
FUNCTIONS
Power levels per zone
Direct access level
BOOST function
Minute minders
Start control function
Elapsed timer
Power tracker
Boil function
TOTAL SECURITY
Pack 10 safeties
INSTALLATION
Electric power
Supplied with cable
Connection (amps)
Single / Triple phase connection
DIMENSIONS - WEIGHT
Built-in (H x W x D)mm
Actual (W x D)
Packed (H x W x D)
Gross weight (kg)
Net weight (kg)

CORIUM		
DTI1053X	DTI1043X	DTI1101X
•	•	•
4	4	2
•	•	
65cm	65cm	30cm
•	•	•
•	•	•
2200W - 16cm		
HoriZone 4600W	HoriZone 4600W	
HoriZone 4600W		
3100W - 23cm		
3100W - 21cm		
2000W - 16cm		
15	15	15
3	3	3
•	•	•
4 x 99 mins	4 x 99 mins	2 x 99 mins
•	•	
•	•	
•	•	
•	•	
•	•	•
7200W	7200W	3100W
•	•	•
220-240V / 50Hz (32A)	220-240V / 50 / 60Hz (32A)	220-240V / 50 / 60Hz (16A)
• / -	• / -	• / -
64 x 560 x 490	64 x 560 x 490	64 x 265 x 490
64 x 650 x 520	64 x 650 x 520	64 x 308 x 518
140 x 750 x 600	140 x 600 x 750	175 x 595 x 395
14	14	6
15	15	8

GAS HOB

REFERENCES	
Platinum	DTG7946XA
TRIMMING	
Bevelled stainless steel trimming	
Stainless steel trimming	
Bevelled edges	
NUMBER OF ZONES	
Gas	5
Wok Burner	•
FEATURES	
Width	90cm
Stainless steel surface	•
Black glass surface	
Knobs control	•
POWER / DIAMETER OF ZONES	
Front right	Semi rapid - 1750W
Front left	Auxiliary - 1000W
Left	
Right	
Rear right	Rapid - 2800W
Rear left	Semi rapid - 1750W
Back center	
Front center	
Central	Triple crown wok burner - 3300W
Central right	
Central left	
FUNCTIONS	
Cast iron pan supports	•
Work support	•
Integrated ignition	•
Thermocouple security	•
TOTAL SECURITY	
Gas safety cut off	•
INSTALLATION	
Gas power (W)	12650
Equipped with natural gas	•
Butane / Propane injector included	•
Supplied with cable	•
Connection (amps)	230 - 240 / 50Hz / 13amps
Single / Triple phase connection	• / -
DIMENSIONS - WEIGHT	
Built-in (H x W x D)mm	60 x 833 x 475
Actual (W x D)	860 x 500
Packed (H x W x D)	135 x 940 x 590
Gross weight (kg)	15
Net weight (kg)	13

VITROCERAMIC HOB

REFERENCES		CORIUM	
Platinum	DTV1101X		DTV1124X
TRIMMING			
Bevelled stainless steel trimming	•		•
Stainless steel trimming			
Bevelled edges			
NUMBER OF ZONES			
Speed ring	2		4
FEATURES			
Width	30cm		65cm
Vitrocermic glass surface	•		•
Knob control	•		•
POWER / DIAMETER OF ZONES			
Front right			Radient: 16.5cm - 1200W
Front left			
Left			
Right			
Rear right			Radient: 23cm - 2500W
Rear left			Radient: 1200W
Back center			Radient: 14 / 23cm - 750 / 2200W
Front center			Radient: 16.5cm - 1200W
Central			
Central right			
Central left			
FUNCTIONS			
Power levels per zone	12		12
TOTAL SECURITY			
Residue heat indicator	• (2)		• (4)
Pack 2 safeties	•		•
INSTALLATION			
Electric power (W)	3400		7100
Supplied with cable	•		•
Connection (amps)	220 - 240 / 50Hz / 16amps		230 / 50Hz / 32amps
Single / Triple phase connection	Mono		Mono
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	53 x 265 x 490		53 x 560 x 490
Actual (W x D)	53 x 308 x 518		650 x 520
Packed (H x W x D)	176 x 590 x 395		135 x 750 x 600
Gross weight (kg)	8		10
Net weight (kg)	6		9

PROFESSIONAL / DOMINO HOB

REFERENCES	CORIUM		CORIUM
	HoriZone Induction	Deepfryer	TeppanYaki
Platinum	DTI1041X	DTE1158X	DTE1168X
TRIMMING			
Bevelled stainless steel trimming	•	•	•
Stainless steel trimming			
Bevelled edges			
FEATURES			
Width	38cm	38cm	38cm
Stainless steel surface			•
Vitroc ceramic glass surface	•	•	•
Type of control	Touch control	2 x Knob controls	Knob control
Supplied with wok			
Supplied with cover		•	
NUMBER OF ZONES			
Induction / HoriZone (40cm x 23cm)	• / •	-	-
POWER / DIAMETER OF ZONES			
Center	•	•	•
Grill support			
Lava stones			
FUNCTIONS			
Power levels per zone	15	Up to 200°C	Up to 250°C
Direct access level	•	•	
BOOST function	•	•	
Minute minders	2 x 99 mins	1 x 15 mins	
TOTAL SECURITY			
Pack 7 safeties			
Pack 10 safeties	•		
INSTALLATION			
Electric power (W)	4600	2200	2500
Supplied with cable	•	•	•
Connection (amps)	220 - 240 / 50Hz / 20amps	230 / 50Hz / 16amps	230 / 50Hz / 16amps
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	61 x 340 x 490	202 x 340 x 490	82 x 340 x 490
Actual (W x D)	61 x 380 x 520	202 x 380 x 520	82 x 376 x 520
Packed (H x W x D)	210 x 480 x 600	300 x 400 x 545	235 x 400 x 545
Gross weight (kg)	8	9.1	12.6
Net weight (kg)	6	8	11.6

DISHWASHER

REFERENCES	CORIUM		CORIUM
PLATINUM	DVH1150XA	DVH118GJA	DVF125XA
TRIMMING			
Fully Integrated	•		
Freestanding			•
Hybrid Integrated	•		
PERFORMANCE			
Sound level (dBA)	45 dB (A)	45 dB (A)	45 dB (A)
EUROPEAN ENERGY RATING			
Energy Efficiency	4 Star	4 Star	4 Star
WELS Water Rating	5.5 Star	5.5 Star	5.5 Star
EQUIPMENT			
Number of place setting	14	14	14
Number of programmes	8	8	8
Number of wash temperatures	7	7	7
ICS 50 - 65°C	•	•	•
Programme "Boost" 70°C	•	•	•
Silence 38 dB(A) 45°C	•	•	•
Eco 50°C	•	•	•
Cocktail 40°C	•	•	•
Quick 30 min 45°C	•	•	•
Normal 65°C	•	•	•
Programme Soak	•	•	•
Autoclean Function	•	•	•
Type of drying	Thermodynamic drying system	Thermodynamic drying system	Thermodynamic drying system
Eolyse function	•	•	•
COMFORT			
Control panel / localisation	Touch control / Front	Touch control / Edge	Touch control / Front
Type of display	LCD / Edge + Front	LCD / Edge	LCD / Edge + Front
Delayed start	Up to 24h	Up to 24h	Up to 24h
Programme progress indicator	LCD	Spotlight	LCD
Time clock / time remaining	• / •	- / •	• / •
4-in-1 function	•	•	•
Salt / rinse aid indicator	•	•	•
Dispenser for tablet / power / liquid	•	•	•
Interior light	•	•	•
FACILITIES			
Basket "Espace"	•	•	•
Adjustable upper basket / when loaded	•	•	•
Small SATELLITE cutlery basket / multiplace	•	•	•
Modular lower basket	•	•	•
Basket has covered multi-position	•	•	•
Colors baskets	Grey	Grey	Grey
Maximum diameter of the lower basket bases (in mm)	330	330	330
Maximum diameter of the basket top plates (in mm)	190	190	190
Filter bottom of tub	stainless steel	stainless steel	stainless steel
SECURITIES			
AquaSafe (Anti overflow + Anti leak)	•	•	•
Aquablock (AquaSafe + Anti pipe burst + electrical water intake cut-off)	•	•	•
CONSUMPTION (NORMAL CYCLE)			
DURATION OF PROGRAMME (ECO 50°C)	0.94kWh / 9 L / 205min	0.94kWh / 9 L / 205min	0.94kWh / 9 L / 205min
INSTALLATION			
Adjustable back feet	•	•	•
Adjustable facade door tension	•	•	•
Hot water inlet hose	•	•	•
Actual H/W/D (mm)	818 x 596 x 572	818 x 596 x 572	818 x 596 x 572
Built-in H/W/D (mm)	820 - 890 x 600 x 550	820 - 890 x 600 x 550	
Packed H/W/D (mm)	890 x 675 x 660	890 x 675 x 660	890 x 675 x 660
Net weight (kg)	43	44	43
Gross weight (kg)	46	47	46
Optional sliding kit DVK01J		•	
Optional door panels DKJ811B / W / X for the fully integrated model		•	

REFERENCES	PREMIUM			
White Pearl	DHD1193W	DHD1129W		
Grey Pearl	DHD1193G	DHD1129G		
Black Pearl	DHD1193B	DHD1129B	DHD1190B	
Platinum	DHD1103X			
TYPE OF HOODS				
Type	Wall mount / Peripheral	Wall mount	Crescendo Updraft	Downdraft hood
Width	90cm	90cm	90cm	86cm
TECHNICAL SPECIFICATIONS				
Eylose / ICS technology	• / -	• / -		
Type of controls	Intelligent touch	Intelligent touch	Wireless remote control	Intelligent Touch + Wireless remote control
Number of motors / fans	1 / 1	1 / 2	1 / 1	1 / 2
Number of extraction speeds	4	4 with Booster	4	4
Maximum extraction	730	875	875	715
Decibel level (speed 1)	54	44	44	30
Lighting	LED x 2	LED x 2	LED x 1	LED x 1
Lighting power	2 x 3W	2 x 3W	1 x 14W	1 x 14W
Stainless steel / Aluminum filters	- / •	• / -	- / •	• / -
Filter saturation light	•	•	•	•
Delayed stop	•	•	•	•
Ducting diameter (Ø mm)	150	120 / 150	150	123 - 150
INSTALLATION				
Extraction/Recycling	• / •	• / •	• / •	• / •
Version on delivery	Recycling	Extraction	Recycling	Recycling
Total power	315W	370W	80W	200W
Connection (Amps)	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
ACCESSORIES (OPTIONAL)				
Crescendo casing				
Charcoal filters references	AFC90	AFC90	AK990AE1	AK700AE1
DIMENSIONS - WEIGHT				
Actual (W x D)	370 x 900 x 370	650 - 1002 x 900 x 500	448 x 872 x 218	1042 x 860 x 370
Packed (H x W x D)	700 x 980 x 400	600 x 980 x 530	440 x 965 x 660	440 x 1010 x 880
Net weight (kg)	26	22	18.6	35
Gross weight (kg)	28	24	20	43.5

CORIUM		
DHD1101X	DHD1100X	DHD1102X
Downdraft hood	Downdraft hood	Downdraft hood
52cm	90cm	120cm
Intelligent touch	Intelligent touch	Intelligent touch
1 / 2	1 / 1	1 / 1
4	4	4
715	730	730
30	30	30
• / -	• / -	• / -
•	•	•
•	•	•
120 - 150	120 - 150	120 - 150
• / •	• / •	• / •
Recycling	Recycling	Recycling
335W	335W	335W
220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
AK901AE1	AK912AE1	AK912AE1
DHK900	DHK900	DHK900
773 x 485 x 100	773 x 900 x 100	773 x 1085 x 100
430 x 870 x 720	440 x 1000 x 890	440 x 1085 x 890
29	35	42
33	37	49.5

REFERENCES	CORIUM		
White Pearl			
Grey Pearl			
Black Pearl			
Platinum	DHG577XP1	DHG690XP1	DHD1109X
TYPE OF HOODS			
Type	Canopy	Canopy	Wall mount
Width	70cm	52cm	90cm
TECHNICAL SPECIFICATIONS			
Eylose / ICS technology	-	-	- / -
Type of controls	Electronic	Electronic	Electronic
Number of motors / fans	1 / 1	1 / 1	1 / 1
Number of extraction speeds	4	4	4
Maximum extraction	670	690	850
Decibel level (speed 1)	48	52	55
Lighting	Halogen x 2	Halogen x 2	Halogen x 2
Lighting power	2 x 20W	2 x 20W	2 x 20W
Stainless steel / Aluminum filters	- / •	- / •	- / •
Filter saturation light	•	•	•
Delayed stop	•	•	•
Ducting diameter (Ø mm)	150	150	120 / 150
INSTALLATION			
Extraction/Recycling	• / •	• / •	• / •
Version on delivery	Recycling	Recycling	Extraction
Total power	290W	390W	410W
Connection (Amps)	220V / 50Hz / 13amps	220V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
ACCESSORIES (OPTIONAL)			
Chimney Extension Stainless Steel			
Crescendo casing			
Charcoal filters references	AH4063U1	AH4063U1	AFC90
DIMENSIONS - WEIGHT			
Actual (W x D)	332 x 683 x 536	332 x 490 x 344	650 - 1002 x 900 x 500
Packed (H x W x D)	342 x 795.5 x 370	342 x 529.5 x 370	600 x 980 x 530
Net weight (kg)	10	10	21
Gross weight (kg)	13.5	13	23



Agreement

- a.
- An agreement is made between the Client and Eurolinx for the purchase of products once a Pro Forma order is raised.

Price

- a.
- The price payable by the Client to Eurolinx is the price as listed on the official Eurolinx Price List at the time of order placement.

Payment

- a.
- Deposit – A deposit of 30% is payable on order placement
- b.
- All orders with delivery dates of less than 7 days must be paid in full at time of order placement.
- c.
- All orders must be paid in full within 90 days of order placement.
- d.
- Full payment of outstanding payment balances are due not less than 3 days prior to scheduled delivery.
- e.
- Display Stock purchases are to be paid in full at time of order placement.
- f.
- Multiple deliveries will be subject to additional delivery charges.

Cancellation/Re-Stocking Fee

- a.
- A cancellation fee of \$250 will be charged on all cancelled orders, any payment balance beyond that will be refunded within 7 working days of the cancellation date.
- b.
- A restocking fee of 25% of the purchase price will be charged for the restocking of any Eurolinx products.
- c.
- The restocking fee is payable prior to the return or collection of the nominated goods.
- d.
- All goods to be restocked will only be deemed acceptable for restocking should they be in the original packaging and be as new.
- e.
- The Client acknowledges that the restocking fee represents the costs incurred by Eurolinx in accepting and restocking the returned products.
- f.
- Eurolinx will not impose a restocking fee where the Client is not at fault.
- g.
- No Display or Factory Approved 2nd line will be considered for restocking and is deemed to be purchased in “as is “condition at the time of sale.

Delivery

- a.
- All orders must be finalised within 180 days of order placement.
- b.
- Orders not settled and delivered within this time will incur a storage charge of \$50 per pallet space per month.
- c.
- Eurolinx will provide the Client 14 days from delivery to advice of damage to any items.
- d.
- Eurolinx will remedy the damage providing the items are not installed.
- e.
- Eurolinx agree to deliver FOC to any area within 100 kilometres of a capital city, areas beyond that will be subject to additional charges.
- f.
- Eurolinx will use reasonable commercial endeavours to deliver the products on or about the delivery date agreed by both parties.
- g.
- If the selected products (s) are discontinued or not available Eurolinx will contact the Client at time of order to arrange a suitable replacement and advise the client of his options.

Privacy

- a.
- Eurolinx will collect and deal with Clients details only in accordance with Eurolinx Privacy Charter and the Privacy Act 1988 (Cth)

Governing Law

- a.
- This agreement is subject to the laws of the State of New South Wales, Australia and the parties submit to the exclusive jurisdiction of the Courts of that State.

THE DE DIETRICH **DIFFERENCE**



THE DE DIETRICH DIFFERENCE!

You can be assured that the strictest quality, the most sophisticated technology and the best after-sales services are offered on each De Dietrich appliance, from its inception and production in France, right up to its delivery at your doorstep.

De Dietrich offers a full back up after-sales service that includes French-trained technicians and full workshop facilities, backed by a comprehensive range of spare parts & accessories here in Australia.

PRODUCTS DEMONSTRATIONS AT LA GALERIE DE DIETRICH

For total assurance before you commit on your De Dietrich appliances, you are invited to La Galerie De Dietrich which showcases the full range of live, plugged in kitchen and home appliances whereby you can try the appliances or request for a demonstration on the appliances to discover their full features and benefits. Our friendly Gallery Executives will also be on hand to answer your product & sales queries. Please call to make an appointment.

CULINARY CLASSES AND EVENTS

Classes are conducted by our Home Economists on De Dietrich appliances for our valued customers. Contact La Galerie De Dietrich at Tel: 1300 649 583 or visit our website for more details.

De Dietrich Head Office:

48-50 Moore Street, Leichhardt N.S.W 2040

Tel: 1300 649 583

Fax: 02 8569 4699

Email: dedietrich@eurolinx.com.au

Opening hours:

Mon - Fri: 8.30am - 5.00pm Sat: 10.00am - 4.00pm

Closed on Sun and public holidays

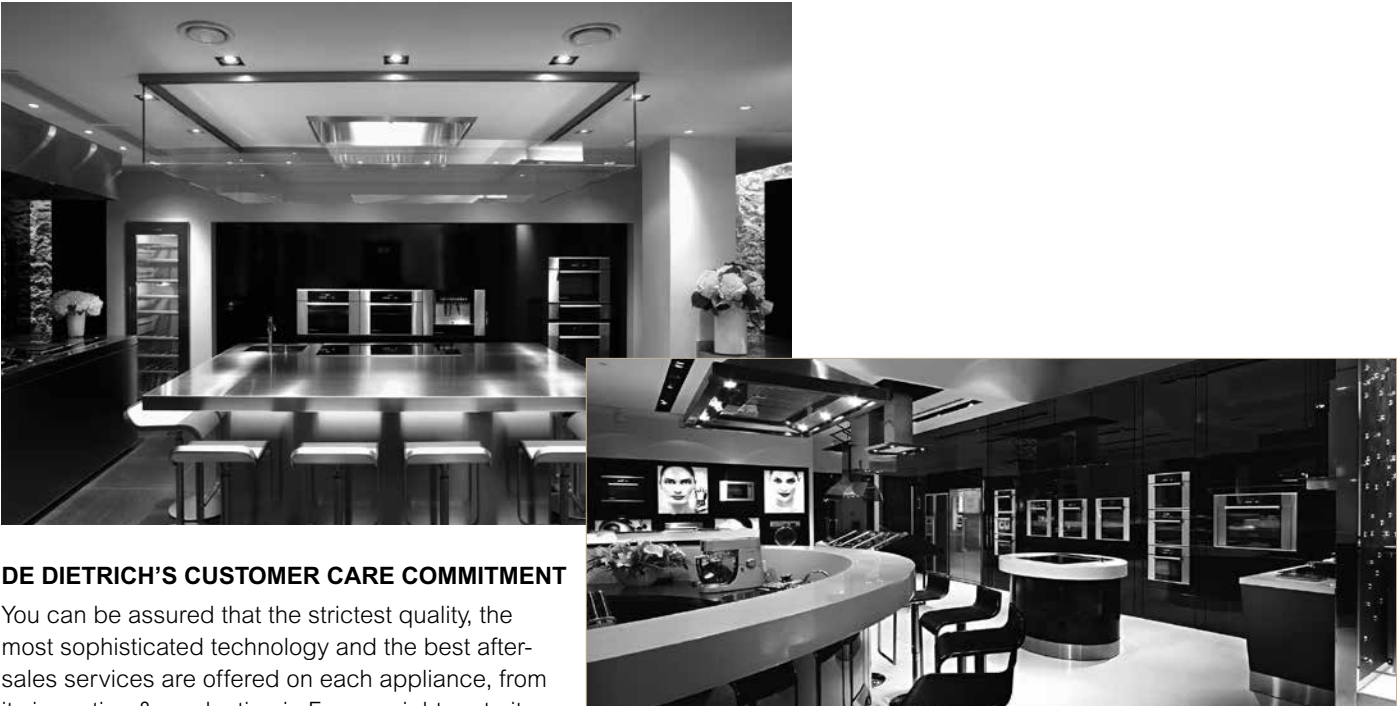
www.dedietrich.net.au

DE DIETRICH **AFTERSALES SERVICES**

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DE DIETRICH'S CUSTOMER CARE COMMITMENT

You can be assured that the strictest quality, the most sophisticated technology and the best after-sales services are offered on each appliance, from its inception & production in France, right up to its delivery at your doorsteps.

De Dietrich offers a full back-up service that includes experienced technicians and full workshop facilities, backed by comprehensive range of spare parts here in Australia – for total peace of mind!

All De Dietrich appliances are covered under warranty against manufacturer's defects for 12 months from date of purchase. For servicing appointments and purchase of spare parts and accessories, please contact:

CUSTOMER CARE CENTRE:

48-50 Moore Street, Leichhardt N.S.W 2040
Customer Care Hotline: 1300 649 583
Email: dedietrich@eurolinx.com.au
Online warranty registration:
www.support.eurolinx.com.au

Customer Care Opening Hours:
Monday - Friday: 7.30am - 4:00pm
Closed Saturday, Sunday and Public Holidays



De Dietrich reserves the right to change specifications without notice in the interest of technological progress. While every effort has been made to ensure that all specifications and descriptions are correct at the time of printing, this catalogue and the technical installation booklet should not be regarded as an infallible guide nor an offer of sale for particular product. Please refer to the product's installation guide and user manual before installation. Due to variables in the photographic and printing processes, colours of actual products may vary slightly from the illustrations. Data correct as at Jan 2014. E&OE.

