# **De Dietrich**

#### **Oven**

### Ref.: DOP4756W

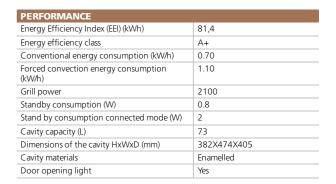


also synonymous with energy saving. The temperature rise is ultra rapid, thus eliminating the preheating phase.

| GENERAL         |               |
|-----------------|---------------|
| Brand           | DE DIETRICH   |
| Commercial code | DOP4756W      |
| EAN code        | 3660767000551 |
| Customs code    | 85166080      |

| FEATURES                 |                      |
|--------------------------|----------------------|
| Construction type        | Built-in             |
| Energy type              | Electric             |
| Cooking mode             | Multi-function +     |
| Type of cavity cleaning  | Pyrolysis            |
| Colour                   | Eternal white        |
| Programmer name          | Colour TFT screen    |
| Number of knobs          | 1                    |
| Inner door type          | Sliding full glass   |
| Door opening             | Drop-down Soft close |
| Volume of water tank (L) |                      |

| CONNECTIVITY      |      |
|-------------------|------|
| Connectivity      | Yes  |
| Connectivity type | Wifi |
| Features          |      |





# **Product highlights**

**Drying** The function allows you to dry fruits, vegetables and aromatic herbs at a controlled temperature. Dehydration is a process that allows water to evaporate slowly and thus preserve nutritional qualities.

**Crispy** For lovers of gratin dishes, the "Crispy" function which can be configured at any time allows you to finalize the cooking of your favorite recipes with a golden crust.

**Combined heat** Exclusive to De Dietrich: this function is ideal when it comes to successful cooking wet dough. It is

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| COOKING FUNCTIONS<br>Number of cooking functions | 17                                    |
|--|---------------------------------------|
| Cooking programme 1                              | Combined Heat                         |
| Cooking programme 2                              | Fan assisted heat                     |
| Cooking programme 3                              | Conventional                          |
| Cooking programme 4                              | Eco                                   |
| 51 5   |                                       |
| Cooking programme 5                              | Fanned Grill                          |
| Cooking programme 6                              | Bottom + fan                          |
| Cooking programme 7                              | Variable grill                        |
| Cooking programme 8                              | Air Fry                               |
| Cooking programme 9                              | Warm keeping                          |
| Cooking programme 10                             | Defrosting                            |
| Cooking programme 11                             | Dough raising                         |
| Cooking programme 12                             | Drying                                |
| Cooking programme 13                             |                                       |
| Cooking programme 14                             | Chef                                  |
| Cooking programme 15                             | Culinary Guide                        |
| Cooking programme 16                             | Low temperature cooking               |
| Cooking programme 17                             | French desserts                       |
| Cooking programme 18                             | World recipes                         |
| Cooking programme 19                             | Pyro Express + Pyro Auto + Pyro<br>2H |
| Cooking programme 20                             |                                       |
| Cooking programme 21                             |                                       |
| Cooking programme 22                             |                                       |
| Cooking programme 23                             |                                       |
| Cooking programme 24                             |                                       |
| Cooking programme 25                             |                                       |
| Cooking programme 26                             |                                       |

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| ACCESSORIES AND EQUIPEMENT      |  |  |
|---------------------------------|--|--|
| Type of side racks              | 6 level chrome wire                                    |  |
| Number of telescopic side racks | 1  |  |
| Telescopic racks                | Sliding system total                                   |  |
| Number of grids                 | 4  |  |
| Type of grids                   | 2 flat safety grids;2 half-grids                       |  |
| Number of plates and trays      | 3  |  |
| Type of plates and trays        | 1 dish 45 mm;Perforated dish<br>tray 20 mm;1 dish 8 mm |  |
| Spit                            | No   |  |

| SAFETY                 |                     |
|------------------------|---------------------|
| Type of safety devices | Lock command access |
| Type of the door       | Cold door           |

| INSTALLATION                                    |             |
|---|-------------|
| Max. electrical power in kW                     | 3.385       |
| Fuse (A)  | 16          |
| Voltage (V)                                     | 220-240     |
| Frequency (Hz)                                  | 50/60       |
| Dimensions of the unboxed product HxWxD<br>(mm) | 592X592X609 |
| Dimensions of the packed product HxWxD<br>(mm)  | 670X640X660 |
| Built-in dimensions HxWxD (mm)                  | 585X560X550 |
| Length of power supply cord (cm)                | 115         |
| Plug type                                       | Without     |
| Net weight (kg)                                 | 39.1        |
| Gross weight (kg)                               | 40.4        |

| MANUFACTURING                       |        |  |
|-------------------------------------|--------|--|
| Country of origin                   | France |  |
| Availability of spare parts (years) | 20     |  |
| Repair index                        |        |  |