

De Dietrich

Oven

Ref.: **DOP4335H**



Telescopic rails Comfort of use and safety, the telescopic rails allow dishes to be taken in and out smoothly and conveniently.

GENERAL

| | |
|-----------------|---------------|
| Brand | DE DIETRICH |
| Commercial code | DOP4335H |
| EAN code | 3660767993068 |
| Customs code | 85166080 |

FEATURES

| | |
|--------------------------|---------------------------|
| Construction type | Built-in |
| Energy type | Electric |
| Cooking mode | Multi-function + |
| Type of cavity cleaning | Pyrolysis |
| Colour | Heritage black and copper |
| Programmer name | White LED screen |
| Number of knobs | 2 |
| Inner door type | Removable full glass |
| Door opening | Drop-down Soft close |
| Volume of water tank (L) | |

CONNECTIVITY

| | |
|-------------------|----|
| Connectivity | No |
| Connectivity type | |
| Features | |

PERFORMANCE

| | |
|--|-------------|
| Energy Efficiency Index (EEI) (kWh) | 81,4 |
| Energy efficiency class | A+ |
| Conventional energy consumption (kWh) | 0.70 |
| Forced convection energy consumption (kWh) | 1.10 |
| Grill power | 2100 |
| Standby consumption (W) | 0.8 |
| Stand by consumption connected mode (W) | |
| Cavity capacity (L) | 73 |
| Dimensions of the cavity HxWxD (mm) | 382X474X405 |
| Cavity materials | Enamelled |
| Door opening light | Yes |

Product highlights

Steaming poultry/fish/white meat Steaming allows you to cook your food at a lower temperature, thus preserving its nutrients and your health, while making your food even crispier.

Soft close door This system allows for smooth and quiet closing. Softclose closure helps to ensure that your oven is protected for a long time.

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| COOKING FUNCTIONS | |
|-----------------------------|----------------------------|
| Number of cooking functions | 10 |
| Cooking programme 1 | Fan assisted heat |
| Cooking programme 2 | Conventional |
| Cooking programme 3 | Bottom + fan |
| Cooking programme 4 | Eco |
| Cooking programme 5 | Grill / 4 levels |
| Cooking programme 6 | Fanned Grill |
| Cooking programme 7 | Bread |
| Cooking programme 8 | Steam cooking "Fish" |
| Cooking programme 9 | Steam cooking "Poultry" |
| Cooking programme 10 | Steam cooking "White meat" |
| Cooking programme 11 | Pyrolysis |
| Cooking programme 12 | |
| Cooking programme 13 | |
| Cooking programme 14 | |
| Cooking programme 15 | |
| Cooking programme 16 | |
| Cooking programme 17 | |
| Cooking programme 18 | |
| Cooking programme 19 | |
| Cooking programme 20 | |
| Cooking programme 21 | |
| Cooking programme 22 | |
| Cooking programme 23 | |
| Cooking programme 24 | |
| Cooking programme 25 | |
| Cooking programme 26 | |

| ACCESSORIES AND EQUIPEMENT | |
|---------------------------------|---------------------------|
| Type of side racks | 6 level chrome wire |
| Number of telescopic side racks | 1 |
| Telescopic racks | Sliding system partial |
| Number of grids | 1 |
| Type of grids | 1 flat safety grid |
| Number of plates and trays | 2 |
| Type of plates and trays | 1 dish 45 mm; 1 dish 8 mm |
| Spit | No |

| SAFETY | |
|------------------------|---------------------------------------|
| Type of safety devices | Auto stop system; 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 (mm) | 592X592X609 |
| Dimensions of the packed product HxWxD (mm) | 670X640X660 |
| Built-in dimensions HxWxD (mm) | 585X560X550 |
| Length of power supply cord (cm) | 115 |
| Plug type | Without plug |
| Net weight (kg) | 36.6 |
| Gross weight (kg) | 38.0 |

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