

De Dietrich

Oven

Ref.: DOP7231A



Product Highlights

Combined Heat The top and bottom heating elements combined with the circular heating element and the fan provide a perfect heat distribution to ensure a homogeneous cooking as well as energy savings, since the preheating phase is no longer necessary

Low temperature cooking With its finetuned temperature management set below 100°C, this exclusive program is ideal for cooking meat poultry and fish in an homogeneous regular and soft manner. It gives cooking results of an incomparable tenderness

Soft close door The SoftClose system closes the oven door progressively and without noise. It therefore contributes to durably maintaining the appliance.

GENERAL	
Brand	DE DIETRICH
Commercial code	DOP7231A
Availability of spare parts (years)	20

PRODUCT DETAILS	
Alternative colors available	
Energy efficiency class (1st cavity)	A+
Colour	Semi gloss graphite black
Ean code	3660767982161
Conventional energy consumption (kWh) 1st cavity)	0.70
Fan forced energy consumption (kWh)	1.10
Construction type	Built-in
Cooking mode	Multi-function +
Type of cleaning	Pyrolytic
Nombre de cavités	1
Energy input	Electricity
Type of oven	Simple

CONTROL PANEL	
Colour of the panel	Semi gloss graphite black
Start and end of cooking time	
Material of the control panel	Metal + glass
Name of the Display	
Number of knobs	1
Type of functions without timer	Cooking Method

DOOR	
Door colour	Black
Type of door	Cool door
Door Material	Metal + glass
Number of glass panel on door	4
Door opening	Drop down,Soft Close

CAVITY 1	
Dimensions of the cavity HxWxD (mm)	382X474X405
Name of the cavity	
Temperature control	
Smoke filtration system	00
Cavity capacity (L)	73

LIGHTING	
Door opening light	Yes
Number of bulb	1
Light position	Front;Lateral;Left
Type of bulb	Halogen

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ACCESSORIES	
Accessories	00
Number of grids	4
Number of trays	2
Telescopic racks and shelves	Sliding system partial
Turnspit	00
Type of grid	2 Flat grids security;2 mid-grids spéciales arrosage
Type of dishes and trays	Dish tray 45 mm;Dish tray 20 mm

CONSUMPTION VALUES	
Energy consumption in forced convection mode for gas oven (MJ)	
Energy consumption in conventional mode for gas oven (MJ)	
Energy consumption for 1hr at 175°/200°C (kWh)	0.45
Energy consumption for pre-heating (kWh)	0.36
80 minutes Pyro cycle Consumption (kWh)	2.6
Indice d'Efficacité Énergétique (EEI) (kWh)	81,4
Pre-heating time (min)	7

SAFETY	
Safety devices	
Certificates of approval	CB/EEC;GOST;MS (Malaysia)

COOKING FUNCTIONS OF THE OVEN	
Cooking functions	Stop
Cooking functions	Chaleur tournante
Cooking functions	Combined Heat
Cooking functions	Conventional
Cooking functions	Eco
Cooking functions	Fanned Grill
Cooking functions	Variable grill
Cooking functions	Warm keeping
Cooking functions	Defrosting
Cooking functions	Low Temperature Cooking 10 recipes
Cooking functions	Pyro Eco + Pyro Express
Cooking functions	Pyrolysis 2H
Cooking functions	
Cooking functions	
Cooking functions	
Cooking functions	

HEATING ELEMENTS	
Circular heating element (W)	2000
Vault cavity (W)	00
Grill element (W)	2100
Gas grill(W)	00
Bottom element power (W)	1200
Gas heating element (W)	00

OTHER ENERGIES	
Alternative gas type	00
Type of gas by default	00
Gas connection rating (kW)	
Gas connection Norme EN30	00

CONNECTIONS	
Frequency (Hz)	50/60
Current (Amp)	16
Lenght of electrical supply cord (cm)	115
Electrical connection rating (KW)	3.385
Voltage (V)	220-240
Type of plug	Without

DIMENSIONS	
Built in dimensions HxWxD(mm)	585X560X550
Dimensions of the packed product HxWxD (mm)	670X640X660
Dimensions of the product HxWxD (mm)	592X592X609
Gross weight (kg)	38.0
Net weight (kg)	36.6