

# De Dietrich

## Oven

Ref.: DOR7586BB



## Product Highlights

### Combisteamer Steam assisted cooking mode

Combined with steam assisted cooking mode, Meat and fish cooking are crispy outside and moistured inside . Perfectly suited for bread, Brioche, cakes etc..

### Steam cooking (poultry/fish/white

**meat/vegetable/fruit)** Steam cooking allows you to cookin very healthy way and preserve the nutriments without any additionnal fat.

**Pyro Express** Thanks to residual heat of previous cooking process,this function cleans the cavity in only 59 min,saves 50% energy versus a normal cleaning process.We obtain very efficient cleaning in very short time.

### GENERAL

Brand	DE DIETRICH
Commercial code	DOR7586BB
Availability of spare parts (years)	20

### PRODUCT DETAILS

Alternative colors available	
Energy efficiency class (1st cavity)	A+
Colour	Coal Black
Ean code	3660767983458
Conventional energy consumption (kWh) 1st cavity)	0.70
Fan forced energy consumption (kWh)	1.10
Construction type	Built-in
Cooking mode	
Type of cleaning	Pyrolytic
Nombre de cavités	1
Energy input	Electricity
Type of oven	Simple

### CONTROL PANEL

Colour of the panel	Coal 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	Setting

### 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)	00
Name of the cavity	
	00
Temperature control	Electronic
Smoke filtration system	
Cavity capacity (L)	73

### LIGHTING

Door opening light	Yes
Number of bulb	1
Light position	Left
Type of bulb	Halogen

# De Dietrich

## Oven

Ref.: DOR7586BB

### ACCESSORIES

Accessories	00
Number of grids	4
Number of trays	3
Telescopic racks and shelves	Wire shelves;
Turnspit	00
Type of grid	;2 mid-grids spéciales arrosage
Type of dishes and trays	1 big size 20 mm tray;1 big size 45mm tray;1 perforated steam try

### 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)	0.42
Energy consumption for pre-heating (kWh)	0.29
80 minutes Pyro cycle Consumption (kWh)	2.93
Indice d'Efficacité Energétique (EEI) (kWh)	81,4
Pre-heating time (min)	15

### SAFETY

Safety devices	
Certificates of approval	EEC;CB Report;ROSTEST

### COOKING FUNCTIONS OF THE OVEN

Cooking functions	Chaleur tournante
Cooking functions	Combined Heat
Cooking functions	Conventional
Cooking functions	Eco
Cooking functions	Fanned Grill
Cooking functions	Bottom+fan
Cooking functions	Full variable grill
Cooking functions	Warm keeping
Cooking functions	Defrosting
Cooking functions	Bread
Cooking functions	Drying
Cooking functions	Shabbat
Cooking functions	Fan Tradi+Steam
Cooking functions	Fanned Grill + Vapor
Cooking functions	Fan cooking+Steam
Cooking functions	Cooking guide ( trad 35 Guide 37 Steam 25)
Cooking functions	Low Temperature Cooking 10 recipes

### HEATING ELEMENTS

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

### OTHER ENERGIES

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

### CONNECTIONS

Frequency (Hz)	50
Current (Amp)	16
Lenght of electrical supply cord (cm)	115
Electrical connection rating (KW)	3.135
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)	45.6
Net weight (kg)	44.1