

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