

De Dietrich

Oven

Ref.: DOR7586BB



Product highlights

Combined steam function Combined with (assisted) steaming, the cooking of meat and fish is perfect and your dishes are crispy on the outside and moist on the inside. Also ideal for baking bread, buns, cakes etc.

100% steam cooking of poultry/fish/white meat/vegetables and fruit Steaming allows you to cook your food in a healthy way, without adding fat, thus preserving its nutrients and your health.

Pyro express function Using the residual heat from previous cooking, this function cleans the cavity in 59 minutes and saves up to 50% energy. Designed for efficient cleaning in record time.

FEATURES

Construction type	Built-in
Energy type	Electric
Cooking mode	Steam combination
Type of cavity cleaning	Pyrolysis
Colour	Coal Black
Programmer name	
Number of knobs	1
Inner door type	Sliding full glass
Door opening	Drop-down Soft close
Volume of water tank (L)	1L

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)	0.99
Stand by consumption connected mode (W)	
Cavity capacity (L)	73
Dimensions of the cavity HxWxD (mm)	382X474X405
Cavity materials	Enamelled
Door opening light	Yes

GENERAL

Brand	DE DIETRICH
Commercial code	DOR7586BB
EAN code	3660767983458
Customs code	85166080

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COOKING FUNCTIONS	
Number of cooking functions	21
Cooking programme 1	Fan assisted heat
Cooking programme 2	Combined Heat
Cooking programme 3	Conventional
Cooking programme 4	Eco
Cooking programme 5	Fanned Grill
Cooking programme 6	Bottom + fan
Cooking programme 7	Full variable grill
Cooking programme 8	Warm keeping
Cooking programme 9	Defrosting
Cooking programme 10	Bread
Cooking programme 11	Drying
Cooking programme 12	Shabbat
Cooking programme 13	Fan Conventional + Steam
Cooking programme 14	Grill + Steam
Cooking programme 15	Fan assisted heat + Steam
Cooking programme 16	Regeneration Function
Cooking programme 17	Steam
Cooking programme 18	Culinary Guide 35 recipes
Cooking programme 19	Steam Guide 25 recipes
Cooking programme 20	Combined Steam Guide 37 recipes
Cooking programme 21	Low Temperature Cooking 10 recipes
Cooking programme 22	PyroExpress (59 min)
Cooking programme 23	Pyrolysis Auto
Cooking programme 24	Pyrolysis 2H
Cooking programme 25	
Cooking programme 26	

ACCESSORIES AND EQUIPEMENT	
Type of side racks	Wire
Number of telescopic side racks	
Telescopic racks	Sliding system partial
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;1 dish 20 mm;1 steam stainless steel dish
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
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
Net weight (kg)	44.1
Gross weight (kg)	45.6

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