

De Dietrich

Oven

Ref.: **DOR4546X**



Product highlights

OV-DD24 - Ai Talent Combi Steam A prodigy of healthy and soft cooking, the Ai Talent Combisteam oven shares its know-how. Have at your disposal the best tools of traditional cooking and current cooking: combined or 100% steaming, sous-vide cooking.

Diamond Selector The navigation selector, delicate, tactile and ergonomic, of exclusive design provides unparalleled fluidity of movement for ultimate precision adjustments, thus sublimating excellence.

Auto Mode CS Auto Mode is capable of programming more than 100 predefined recipes. It automatically sets all the parameters: from the traditional cooking mode or combining steam, to the temperature and cooking time, thanks to on-board sensors.

GENERAL

Brand	DE DIETRICH
Commercial code	DOR4546X
EAN code	3660767997226
Customs code	85166080

FEATURES

Construction type	Built-in
Energy type	Electric
Cooking mode	Steam combination
Type of cavity cleaning	Pyrolysis
Colour	Stellar steel
Programmer name	White LCD screen
Number of knobs	1
Inner door type	Removable 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)	0.8
Stand by consumption connected mode (W)	
Cavity capacity (L)	73
Dimensions of the cavity HxWxD (mm)	382X474X405
Cavity materials	Enamelled
Door opening light	Yes

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COOKING FUNCTIONS	
Number of cooking functions	23
Cooking programme 1	Combined Heat
Cooking programme 2	Fan assisted heat
Cooking programme 3	Conventional
Cooking programme 4	Eco
Cooking programme 5	Fanned Grill
Cooking programme 6	Bottom + fan
Cooking programme 7	Variable grill
Cooking programme 8	Air Fry
Cooking programme 9	Warm keeping
Cooking programme 10	Defrosting
Cooking programme 11	Dough raising
Cooking programme 12	Drying
Cooking programme 13	Shabbat
Cooking programme 14	Vacuum cooking
Cooking programme 15	Steam
Cooking programme 16	Fan assisted heat + Steam
Cooking programme 17	Fan Conventional + Steam
Cooking programme 18	Ventilated steam grill
Cooking programme 19	Regeneration Function
Cooking programme 20	Culinary Guide
Cooking programme 21	Low temperature cooking
Cooking programme 22	Steam Guide
Cooking programme 23	Vacuum packing guide
Cooking programme 24	Pyro Express + Pyro Auto + Pyro 2H
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	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 steam stainless steel dish;Perforated dish tray 20 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
Dimensions of the unboxed product HxWxD (mm)	592X592X608
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)	44.1
Gross weight (kg)	45.6

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