De'Longhi EO32852

De'Longhi EO32852 Electric Oven User Manual

Model: EO32852

1. Introduction

This manual provides essential information for the safe and efficient operation of your De'Longhi EO32852 Electric Oven. This 32-liter electric oven features heat convection, rotisserie functionality, a total flat enamelled Durastone II cavity, and "Thermoshield" thermoinsulation with a double-glazed door. Please read these instructions thoroughly before first use and retain them for future reference.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.

- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar items.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

3. Product Components

Familiarize yourself with the main parts of your De'Longhi EO32852 Electric Oven.

- **Control Panel:** Features knobs for temperature, timer, and cooking functions.
- **Oven Cavity:** The interior cooking space with Durastone II enamel.
- **Heating Elements:** Upper and lower heating elements for various cooking modes.
- **Rotisserie Spit:** For roasting poultry or meat.
- **Wire Rack:** For supporting baking pans and dishes.
- **Baking Pan:** For general baking and roasting.
- **Crumb Tray:** Removable tray at the bottom for easy cleaning.
- **Double Glazed Door:** Provides enhanced insulation and safety.



Image: Close-up view of the oven's control panel, showing the temperature, timer, and function selection knobs.

4. Setup and First Use

4.1 Unpacking and Placement

- Remove all packaging materials and accessories from the oven.
- Place the oven on a stable, heat-resistant, and level surface. Ensure adequate clearance (at least 10 cm) on all sides for proper ventilation.
- Do not place the oven near flammable materials or directly under a wall cabinet.

4.2 Before First Use

- Wipe the interior of the oven and all accessories with a damp cloth. Dry thoroughly.
- Plug the oven into a grounded electrical outlet.
- To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at the maximum temperature (220°C) using the Bake function. Ensure the room is well-ventilated during this process.

5. Operating Instructions

The De'Longhi EO32852 offers multiple cooking functions for versatile meal preparation.

5.1 General Operation

1. Place food on the wire rack or baking pan, then insert into the desired rack position inside the oven.
2. Select the desired cooking function using the function knob.
3. Set the desired temperature using the temperature knob.
4. Set the cooking time using the timer knob. The oven will begin heating.
5. The oven will automatically turn off and signal with a bell when the set time has elapsed.

5.2 Cooking Functions

- **Bake Function:** Ideal for roasting meats and baking dishes. Heat is provided by both upper and lower heating elements, ensuring consistent results. Adjust time and temperature based on food weight and type.
- **Gratin Function:** Perfect for browning dishes topped with breadcrumbs or cheese. This function typically uses the upper heating element for intense top heat.
- **Heat Convection Function:** Allows the oven to heat rapidly, often requiring little to no pre-heating. A fan circulates heat for even cooking. This is suitable for dishes that need to be tender or rare on the inside and well-done on the outside, such as lamb, roast beef, and whole fish.
- **Rotisserie Function:** Designed for grilling up to 4kg of meat, such as whole chickens. The rotisserie spit rotates the food for even cooking and browning.
- **Defrost Function:** Gently thaws frozen food.
- **Keep Warm Function:** Maintains food at a serving temperature without further cooking.



Image: A whole chicken rotating on the rotisserie spit inside the De'Longhi EO32852 oven, illustrating the rotisserie function.



Image: A roast with vegetables cooking in a dish inside the oven, with red arrows indicating the circulation of hot air for convection cooking.



Image: A freshly baked pizza with tomatoes, mozzarella, and basil on a wire rack inside the De'Longhi EO32852 oven.

6. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the life of your oven.

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- **Interior Cleaning:** The Durastone II enamelled cavity is designed for easy cleaning. Wipe the interior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the enamel.
- **Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- **Crumb Tray:** Remove the crumb tray and discard any accumulated crumbs. Wash the tray with warm, soapy water, rinse, and dry thoroughly before replacing.
- **Accessories:** Wash the wire rack, baking pan, and rotisserie spit in warm, soapy water. Rinse and dry completely.
- Do not immerse the oven body, cord, or plug in water or any other liquid.



Image: A hand wiping the interior surface of the De'Longhi EO32852 oven with a yellow cloth, demonstrating the cleaning process.

7. Troubleshooting

If you encounter issues with your oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure plug is securely in outlet; check household circuit breaker; set the timer knob.
Food not cooking evenly.	Incorrect rack position; oven overloaded; temperature too low.	Adjust rack position; avoid overcrowding the oven; increase temperature or cooking time. Use convection function for more even heat distribution.
Excessive smoke during cooking.	Food residue or grease buildup; high fat content food.	Clean the oven interior and crumb tray thoroughly. Use a drip pan for fatty foods.
Rotisserie spit not rotating.	Spit not properly installed; food too heavy or unbalanced.	Ensure the spit is correctly seated in its drive socket. Balance the food on the spit; ensure weight does not exceed 4kg.

If the problem persists after attempting these solutions, please contact customer support.

8. Technical Specifications

Detailed specifications for the De'Longhi EO32852 Electric Oven.

Feature	Specification
Brand	De'Longhi
Model	EO32852
Capacity	32 Liters
Wattage	2200 Watts
Voltage	230 Volts
Frequency	60 Hz
Product Dimensions (D x W x H)	46.5 x 53.5 x 34.5 cm
Item Weight	16.2 kg
Material	Glass (door), Enamelled (cavity)
Control Type	Knob
Special Features	Temperature Control, Heat Convection, Rotisserie
Timer	Yes

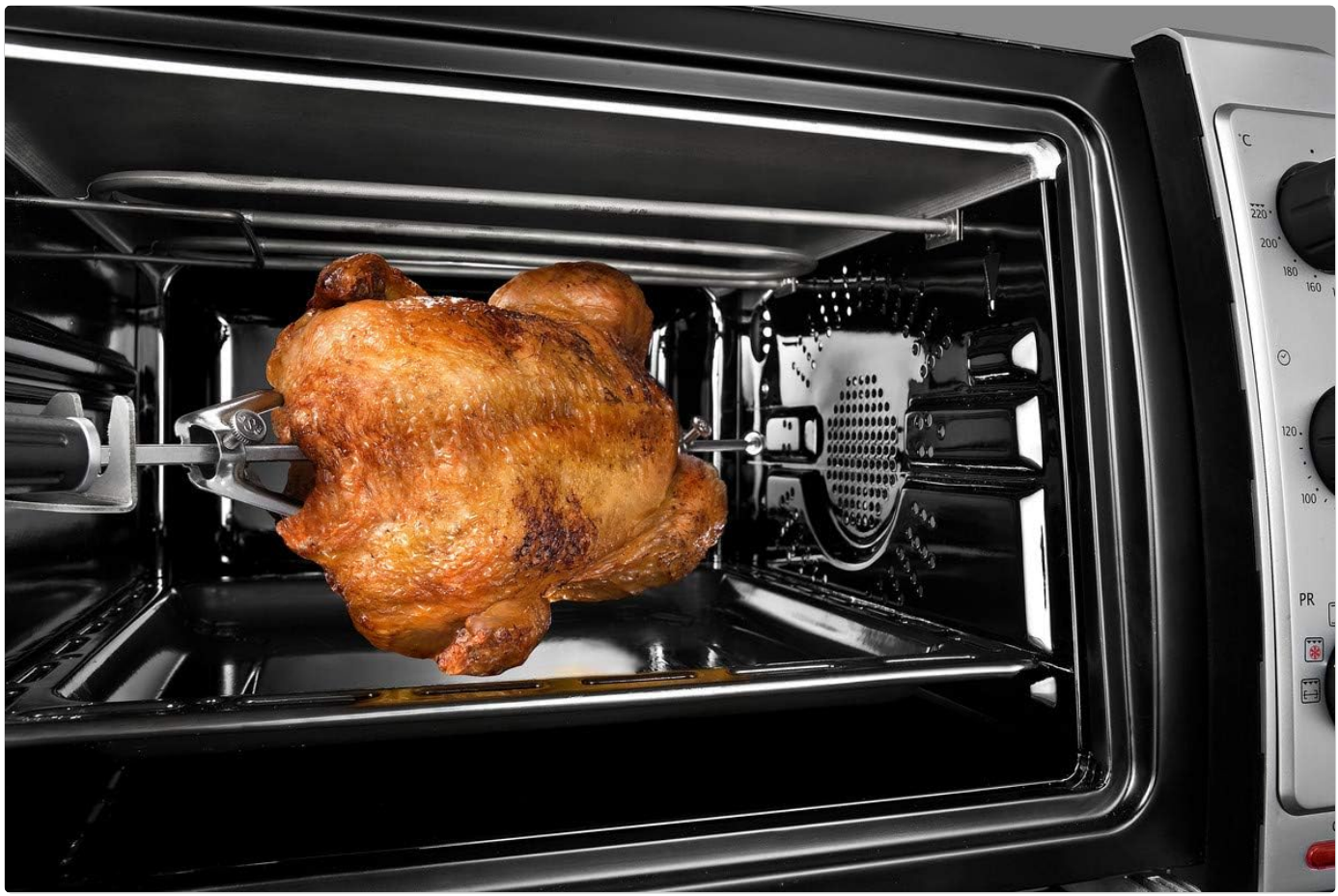


Image: The De'Longhi EO32852 Electric Oven shown with its external dimensions: 53.5 cm width, 46.5 cm depth, and 34.5 cm height.

9. Warranty and Support

For warranty information and customer support, please refer to the warranty card included with your product or visit the official De'Longhi website. Keep your proof of purchase for any warranty claims.

For service or technical assistance, contact De'Longhi customer service in your region. Contact details can typically be found on the manufacturer's website or in the product packaging.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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