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De'Longhi EO24752

De'Longhi EO24752 Midi 24-Liter Electric Oven User Manual

Model: EO24752

1. 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, including the following:

- 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.
- Oversize 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 the like.
- 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.

2. Product Overview

The De'Longhi EO24752 Midi Electric Oven is a versatile 24-liter appliance designed for various cooking needs. It features a powerful 2000W heating element and an adjustable thermostat ranging from 100 to 220 °C, ensuring precise temperature control for diverse recipes. The oven includes 7 distinct cooking functions to accommodate different culinary requirements.



Figure 1: Front view of the De'Longhi EO24752 Midi Electric Oven, showcasing its compact design and control panel.

Key Features:

- **Capacity:** 24 Liters
- **Power:** 2000 Watts
- **Adjustable Thermostat:** 100 to 220 °C
- **7 Cooking Functions:** Thermal Convection, Traditional Cooking, Grill, Gratin, Defrost, Keep Warm, Bottom Cooking
- **Timer:** 120-minute timer with automatic shut-off and end-of-cooking sound signal
- **Door:** Double-glazed door for improved insulation
- **Interior:** Durastone II interior for easy cleaning
- **Lighting:** Interior light for visibility

Package Contents:

- 1 x De'Longhi EO24752 Midi Electric Oven
- 2 x Stainless Steel Grids
- 1 x Teflon Drip Tray
- 1 x Crumb Tray

3. Setup

3.1 Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any packing materials, stickers, or protective films from the oven and accessories.
3. Retain the packaging for future storage or transportation.

3.2 Placement

- Place the oven on a stable, flat, and heat-resistant surface.
- Ensure there is adequate ventilation around the oven (at least 10 cm clearance on all sides and above) to allow for proper heat dissipation.
- Do not place the oven near flammable materials such as curtains or walls.
- Ensure the power cord is easily accessible and not obstructed.

3.3 Initial Cleaning

Before first use, clean the interior and accessories.

1. Wipe the interior of the oven with a damp cloth and mild detergent.
2. Wash the stainless steel grids, Teflon drip tray, and crumb tray in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the oven with a damp cloth.

3.4 First Use (Burn-Off)

It is recommended to perform a 'burn-off' cycle before cooking food to eliminate any manufacturing odors.

1. Ensure the oven is empty.
2. Plug the oven into a suitable electrical outlet.
3. Set the function selector to 'Traditional Cooking' or 'Convection'.
4. Set the temperature to maximum (220 °C).
5. Set the timer for approximately 15-20 minutes.
6. Operate the oven in a well-ventilated area. A slight odor or smoke may be present; this is normal.
7. Once the cycle is complete, allow the oven to cool down completely before opening the door.

4. Operating Instructions

4.1 Control Panel



Figure 2: Close-up of the control panel with three multifunctional knobs and indicator lights.

- **Top Knob:** Temperature Selector (100-220 °C)
- **Middle Knob:** Function Selector (7 cooking functions)
- **Bottom Knob:** Timer (0-120 minutes) and ON/OFF switch
- **Indicator Lights:** Power ON (red), Temperature Ready (green)

4.2 Cooking Functions

The oven offers 7 cooking functions, each suited for different types of food preparation:

- **Thermal Convection:** Uses a fan to circulate hot air, ensuring even cooking and faster results. Ideal for roasting meats, baking pastries, and cooking multiple dishes simultaneously.
- **Traditional Cooking:** Heats from both top and bottom elements. Suitable for baking cakes, bread, and general roasting.
- **Grill:** Uses the top heating element for grilling and browning. Perfect for steaks, sausages, and toasting.
- **Gratin:** Combines top heat with convection for browning and crisping the top layer of dishes like casseroles and gratins.
- **Defrost:** Uses the fan without heat to gently circulate air, speeding up the defrosting process.
- **Keep Warm:** Maintains a low temperature to keep cooked food warm without further cooking.
- **Bottom Cooking:** Uses only the bottom heating element. Ideal for dishes that require more heat from below, such as pizzas or pies with a crisp crust.



Figure 3: Illustration of hot air circulation during convection cooking, showing even heat distribution around food.

4.3 Basic Operation Steps

1. **Prepare Food:** Place your food in an oven-safe dish or directly on one of the stainless steel grids.
2. **Insert Food:** Open the oven door and carefully slide the grid or drip tray with food into the desired rack position.
3. **Select Function:** Turn the middle knob (Function Selector) to the desired cooking function.
4. **Set Temperature:** Turn the top knob (Temperature Selector) to the required temperature. The green indicator light will illuminate when the oven reaches the set temperature.
5. **Set Timer:** Turn the bottom knob (Timer) to the desired cooking time. The red 'ON' indicator light will illuminate. The oven will start heating.
6. **Monitor Cooking:** Use the interior light to check on your food without opening the door frequently.

7. **Finish Cooking:** Once the timer reaches zero, the oven will automatically shut off and emit an audible signal.
8. **Remove Food:** Carefully open the oven door and use oven mitts to remove the hot food.



Figure 4: Food cooking inside the De'Longhi EO24752 oven, demonstrating the use of the internal rack.

5. Maintenance and Cleaning

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

5.1 Safety Precautions

- Always unplug the oven from the power outlet before cleaning.
- Allow the oven to cool down completely before cleaning any part of it.
- Do not immerse the oven body, cord, or plug in water or any other liquid.
- Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage the surfaces.

5.2 Cleaning the Interior



Figure 5: A hand wiping the interior surface of the oven with a soft cloth.

The Durastone II interior is designed for easy cleaning.

1. After each use, once the oven has cooled, wipe the interior surfaces with a damp cloth and a mild, non-abrasive detergent.
2. For stubborn stains, a paste of baking soda and water can be applied, left for a few minutes, then wiped away.
3. Ensure all detergent residue is removed with a clean, damp cloth.
4. Dry the interior thoroughly.

5.3 Cleaning Accessories

The stainless steel grids, Teflon drip tray, and crumb tray can be washed in warm, soapy water. Rinse thoroughly and dry completely before returning them to the oven.

5.4 Cleaning the Exterior

Wipe the exterior surfaces of the oven with a soft, damp cloth. Do not use abrasive cleaners or polishes.

6. Troubleshooting

If you encounter issues with your De'Longhi EO24752 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 the oven is securely plugged into a working outlet. Check your household's circuit breaker. Turn the timer knob past the 'OFF' position to set a cooking time.

Problem	Possible Cause	Solution
Oven not heating to desired temperature.	Temperature knob set too low; oven door not closed properly; insufficient preheating time.	Adjust the temperature knob to a higher setting. Ensure the oven door is fully closed. Allow sufficient time for the oven to preheat (green light indicates readiness).
Food cooking unevenly.	Incorrect rack position; overcrowding the oven; fan not operating (if using convection).	Adjust rack position for optimal heat distribution. Avoid overcrowding the oven; cook in batches if necessary. Ensure the convection function is selected if desired.
Smoke or odor during operation.	Residue from manufacturing (first use); food spills; excessive grease.	For first use, this is normal (see 'First Use' section). For subsequent uses, clean the oven interior and accessories thoroughly to remove food spills or grease.
Timer not working.	Timer knob not set correctly.	Ensure the timer knob is turned past the 'OFF' position to the desired cooking duration.

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

7. Specifications

Feature	Specification
Brand	De'Longhi
Model Number	EO24752
Color	Silver Black
Product Dimensions (L x W x H)	30.5 x 49.5 x 45 cm
Weight	11.6 Kilograms
Capacity	24 Liters
Power	2000 Watts
Material	Teflon, Glass
Special Features	7 cooking functions (Heat Convection, Traditional, Grill, Gratin, Defrost, Keep Warm, Bottom Cooking), 120" timer with auto shut-off and sound signal, Double-glazed door, Teflon cavity
Control Type	Knob
Door Style	Drop-down door
Spare Parts Availability	10 Years

8. Warranty and Support

De'Longhi products are manufactured to high-quality standards and are covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions.

For technical assistance, spare parts, or warranty claims, please visit the official De'Longhi website or contact their customer support directly. Spare parts for this model are available for up to 10 years from the date of purchase.

You can find more information and support resources at:www.delonghi.com

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