

DUALMASTER DGS679

600 GE 3B 1S ELECTRIC OVEN



Believe in better

Customer Care Line
(after sales service)

086 100 3339

Part number: 073302

Cooking
Instruction manual

Dear Customer,

Your new Defy appliance was manufactured in a state of the art facility and has passed the strictest quality control procedures.

Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

This User Manual may also be applicable for several other models. Differences between models are explicitly identified in the manual. This manual will provide you with information on how to operate and care for your appliance to gain the maximum benefit from it.

We trust you will enjoy years of trouble free use.

EXPLANATION OF SYMBOLS

Throughout this User Manual the following symbols are used:



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for risk of fire.



Warning for hot surfaces.



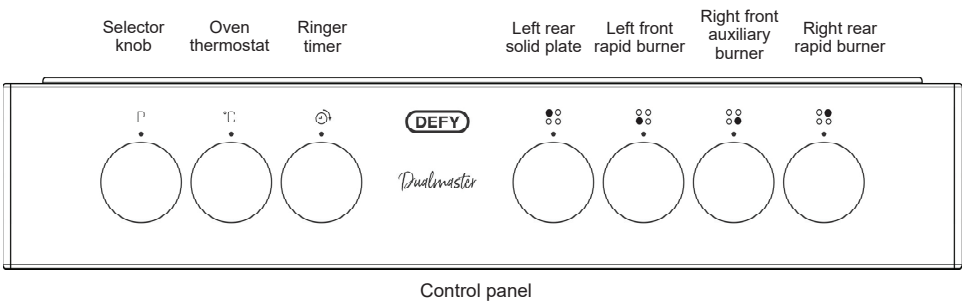
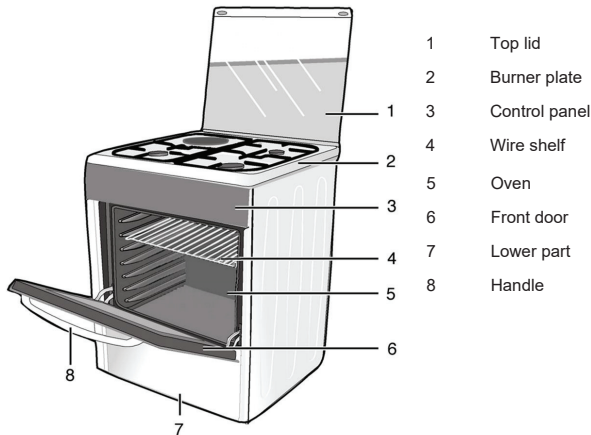
PERMIT NUMBERS
1037-56/1-RSA-12-A

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1 General Information

Overview



Technical specifications

GENERAL	
External dimensions (height / width / depth)	960 mm / 600 mm / 660 mm
Gas type / pressure	LPG - G 30/2.8-3.0 kPa
Total gas consumption	6.0 kW
HOB	
Burners	
Rear left	Solid plate
Power	1500 W
Front left	Rapid burner
Power	3000 W
Front right	Auxiliary burner
Power	1000 W
Rear right	Normal burner
Power	2000 W
OVEN	
Main oven	Static oven
Grill power consumption	2.45 kW

Identification table

Position hob zone	1500 W Rear left (RL)	3000 W Front left (FL)	1000 W Front right (FR)	2000 W Rear right (RR)
Gas type / Gas pressure				
NG - G 20/2.0 kPa	-	R 115	72	103
LPG - G 30/2.8-3.0 kPa	-	87	50	72

Rear left (RL)

Rear right (RR)

Front left (FL)

Front right (FR)

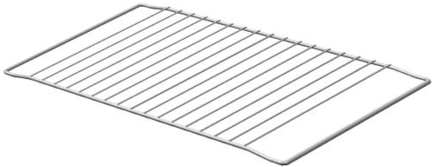


Important cooking information table

Burner Type	Wattage	Recommended Cooking Vessel Size
Auxilliary Burner (FR)	1000	12 – 14 cm
Normal Burner (RR)	2000	18 – 20 cm
Normal Burner (RL)	2000	18 – 20 cm
Rapid Burner (FL)	3000	20 – 22 cm

Accessories supplied may vary depending on the model. Not all accessories in the user manual may be included with your appliance. Accessories may be purchased from Defy spares.

Wire Shelf
Used for roasting and for placing food to be baked, roasted or cooked in casserole dishes on to the desired rack.



Technical specifications may be changed without prior notice to improve the quality of the appliance.

Figures in this manual are schematic and may not match your appliance exactly.

Values stated on the appliance labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the appliance, these values may vary.

The manufacturer strives for continuous improvement. For this reason, technical specifications, text and illustrations in this manual are subject to change without notice.

2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if instructions are not followed.

General safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, some issues may be remedied that do not require any repairs or modifications. See *Troubleshooting*.
- Never use the appliance when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Keep all ventilation slots clear of obstructions.
- Do not use the appliance with the front door glass removed or cracked.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause a fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the appliance as the sides may become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- The appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters etc.
- Always use heat resistant oven gloves when putting in or removing dishes from the hot oven.
- Make sure that the function knobs are switched off after every use.
- Always keep children and infirm persons away from the appliance when it is in use.
- Do not use or store inflammable products (alcohol, petrol, benzene etc.) near the appliance as these pose a fire risk.

- The rear surface of the oven gets hot when it is in use. Make sure that the gas connection does not come into contact with the rear surface as connections may get damaged.
- When using Gas, ensure that the room is well ventilated.
- Ventilation is vital for the efficient performance of all appliances and for the safety of the occupants of the room in which the appliance is installed.
- Use a deep pan, large enough to cover the appropriate burner.
- Always dry food properly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Electrical and/or gas products are dangerous to children. Keep children away from the appliance when it is operating and do not allow them to play with the appliance.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children must be kept away until the appliance has cooled down.
- "CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away."
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or the door hinges may be damaged.
- The packaging materials are a danger for children. Keep the packaging materials away from children. Please ensure that the packaging material is disposed of in a responsible manner.


Safety for children

- Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.
- Do not place any items above the appliance that children may reach for.


Safety when working with gas

- Any work carried out on gas equipment and systems may only be done by authorised qualified persons who are registered LPG Gas installers.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Installation and connection must be in accordance with current installation regulations.

- Particular attention must be given to relevant requirements regarding ventilation; See Before installation.

	<p>IMPORTANT: If the gas type of the appliance is changed, then the rating plate that shows the gas type of the unit must also be changed.</p>
	<p>IMPORTANT: If the gas type of the appliance is changed, then the sticker that is currently on the rear of the appliance that reads “Factory adjusted for LPG gas” must be replaced by the sticker “Adjusted for natural gas”. The new sticker is in the gas jet kit supplied with the appliance.</p>

CAUTION: The use of gas cooking appliances results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

	<p>DANGER. Risk of explosion and poisoning! Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition. Do not operate any electric switches (e.g. light switch, TV, computer, cooker or door bell). Do not use a telephone or mobile phone.</p>
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- Gas appliances and systems must be regularly checked for proper functioning. The regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures from your local gas provider in case of a gas smell .

In the event of a pan fire

- Switch off the Gas supply.
- Smother the flames with a blanket or damp cloth.
- Burns and injuries are usually caused by picking up the burning pan and rushing outside with it.
- Do NOT use water to extinguish an oil or fat fire.

If you smell gas

- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Extinguish all naked flames.
- Do not operate any electrical appliances.
- Ventilate the area. Open doors and windows.
- Check for leaks. Check all tubes and connections for tightness.
- If odour persists contact your nearest Defy Service Centre for assistance.
- If you still smell gas leave the property.
- Warn the neighbors.
- Call the fire-brigade. Use a telephone outside the house.
- If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
- Do not re-enter the property until you are told it is safe to do so.

Action to be taken in the event of a burn back

- In the event of a burn back (where the flame burns back into the jet) immediately turn off the control to the affected burner.
- Wait a few minutes and relight the burner in the normal manner.
- If the burn back occurs again, turn off the control knob to the affected burner, and consult the nearest Defy service technician, who will advise you.

Ventilation

- Room ventilation is vital for the efficient performance of the appliance and for the safety of the occupants in the room in which the appliance is installed.

Intended use

This appliance is designed for domestic use. Commercial use will void the warrantee.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes. This appliance must not be used for warming plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes. The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Electrical safety

- If the appliance has a failure, it should not be operated unless it is repaired by an authorized service agent. There is a risk of an electric shock!
- Connect the appliance to an earthed outlet/line protected by a fuse of suitable capacity. Have the earth installation made by a qualified electrician. This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation according to construction regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- The rear surface of the stove gets hot when it is in use. Ensure that the electrical connection does not come into contact with the rear surface so as not to damage connections.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces as the cable insulation may melt and cause a fire as a result of a short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- Never wash down the appliance with water! There is the risk of electric shock!

SAVE THESE INSTRUCTIONS

Anti-tilt mechanism

All stoves can tilt if you or a child sit or lean on an open oven door.



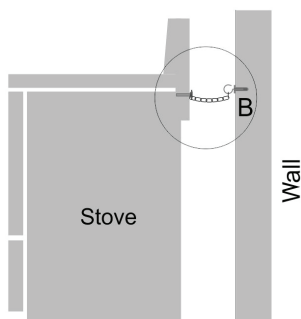
WARNING



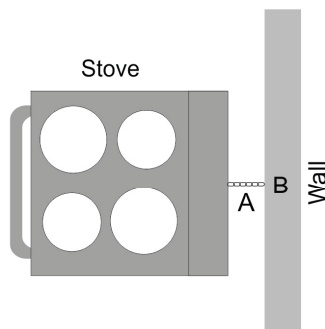
	WARNING: in order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instruction for installation.
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- “A” 1 x Stability chain
- “B” 1 x Stability hook with anchor sleeve
- “A” is factory fitted at the rear of the stove in the centre. (See overleaf for instructions if the removable splashback is to be fitted)
- Position the stove and move “A” to touch the wall behind the stove.
- Mark the hole where “A” touches the wall behind the stove.
- Move the stove away from the wall to allow for an area to work in.
- Using a 8.0 mm concrete bit, drill a hole at the marked position.

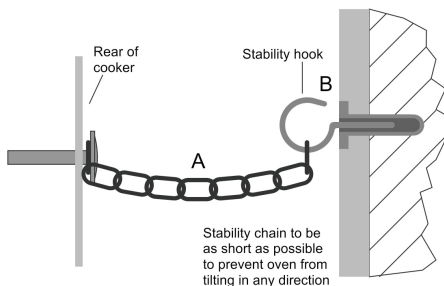
- Using the Stability hook and anchor sleeve “B”, firmly secure “B” to the wall.
- Slide the stove back in position and engage the stability chain “A” onto stability hook “B”.
- The stove is then secured and will not accidentally tilt if downward pressure is applied to the open oven door.



Anti-tilt installation side view



Anti-tilt installation top view





3 Installation

Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take as a result of an erroneous installation will not be covered by the warranty.

The necessary installation, including gas and electrical connections, must be carried out by qualified personnel in accordance with current and local regulations. An installation by an unqualified person may constitute a hazard.

Installations carried out by unauthorized persons will void the warranty.

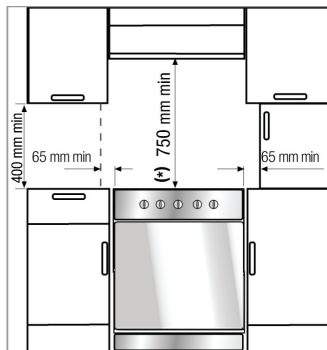
The manufacturer shall not be held responsible for injury to persons or damages arising from procedures carried out by unauthorized persons or due to non compliance with these provisions.

	Preparation of location, electrical and gas installation for the appliance falls under the customer's responsibility.
	DANGER The appliance must be installed in accordance with all local gas and/or electrical regulations.
	DANGER Prior to installation, visually check if the appliance has any defects on it. If so, do not have it installed. Damaged appliances are a safety risk.


Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware, bakeware and food.



- The appliance can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- The appliance can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer instructions regarding installation height (min 650 mm).
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and one side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the other side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

	LPG Gas Only: Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. Failure to install appliances correctly is dangerous and could lead to prosecution.
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This appliance uses LPG (Liquid petroleum or bottle gas).

This appliance requires an operating pressure of 2.8-3.0 kPa. A suitable LPG regulator that complies with the requirements of SANS 1237 must be used.

The manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or gas connection.

Gas bottles should be located outdoors in a suitable ventilated lock-up.

The connecting hose should not exceed 200 cm in length.

Room ventilation

All rooms require a window that can be opened, or equivalent, and some rooms will require a permanent vent in addition.

Air for combustion is drawn from the room and the exhaust gases are emitted directly into the room, therefore good room ventilation is essential for the safe operation of your appliance. If there is no window or door available for room ventilation, extra ventilation must be installed.

The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed sitting room of less than 20m³. Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Electrical installation

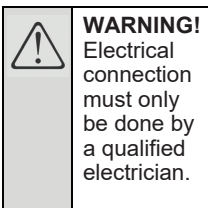
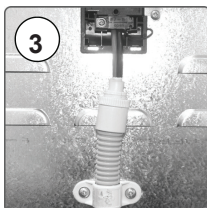
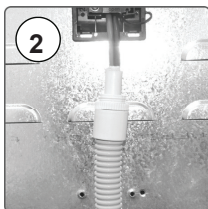
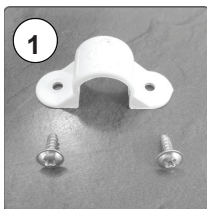
This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection. This appliance should not be connected through an earth leakage system. Refer to S.A.N.S. 10142

Connection to the power supply

This appliance has a 'Y' type supply cord connection and must be installed by a licensed electrician, who will ensure that the stove is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the stove upper back panel. The appliance must be connected to the mains through an All pole isolating switch which has a minimum clearance between the contacts of 3 mm. in All poles. A means for disconnection must be provided in the fixed wiring.

Connecting the sprague to the oven

- 1.) Purchase a standard plastic/metal saddle type bracket, capable of going around the 20 mm diameter sprague and with a hole pitch of 38 mm (Plastic) 45 mm (Metal), from your local hardware and 2 off 4.2 mm x 12 mm self tapping screws.
- 2.) Feed the cables through the Sprague and connect to the mains terminal block of the appliance.
- 3.) Place the plastic/metal saddle around the sprague and fasten via the 2 self tapping screws onto the factory pre punched holes adjacent to the mains terminal block of the appliance.



Caring for solid plates

- To prevent blotchy discolouration and corrosion, moisture from splatters and spills should be cleaned off immediately.
- To clean the plate, wipe it with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plate.
- After cleaning, dry the plate by switching it on for a short while.
- To prevent rust, periodically apply some, sewing machine oil or electrical hotplate polish - available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.

Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

Note

- The warranty does not cover the replacement or repair of rusted or corroded solid plates. It is therefore the owners responsibility to care for them as described above.

Cleaning: Do not use a steam cleaner.

Cleaning the Exterior

- Switch off the electrical supply to the stove before cleaning any part of it
- Use a damp soapy cloth and avoid the use of abrasive powders and scouring pads.

	Switch off the power at the mains in the event of a fault or when cleaning the appliance.
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Cleaning the Oven

- Use a hot, soapy damp cloth to clean any part of the oven. Stubborn stains may require the use of a nylon scrubbing brush and a liquid cleaner. Do not use metal scouring pads or abrasive cleaners.

Room size	Ventilation opening
Smaller than 5 m ³	min. 100 cm ²
5 m ³ to 10 m ³	min. 50 cm ²
Greater than 10 m ³	not required
In the cellar or basement	min. 65 cm ²

Important information

Upon completion of the installation ensure that you are familiar with the following:

- The position of the isolation or shut-off valve in the gas supply line to the appliance.
- The requirements for safe operation of the appliance

Note. This appliance is supplied ex-factory with jets and air settings for use with LPG gas only.

Safety compliance with local requirements: Installation

A stove without a flame failure device may only be used with a free standing cylinder placed adjacent to but not closer to 300 mm to the stove.

Ensure that pipe clamps are tightened correctly and are of a good quality.

• Flexible hose

Any hose that is used to connect the stove to the gas system shall comply with SANS 1156-2 or BS 3212.

• Gas cylinder - Not supplied.

For best results we recommend that gas cylinders with a minimum capacity of 9kg be used.

• Regulator - Not supplied.

A 2.8-3.0 kPa LPG gas regulator which complies with SANS 1237 must be used.

Failure to comply with the above will render the warranty invalid.


Note:

Your invoice is required in the event of you wishing to make a warranty claim.


Where the appliance is intended to be permanently installed, the installation shall only be carried out by a registered installer and that such installations shall comply with the requirements of SANS 10087-1 or SANS827 as applicable.


Gas installation and connection

This appliance can only be installed and connected in accordance with the statutory installation rules.



	Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.
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Carry the appliance with at least two persons. The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

	Material damage! The door and/or handle must not be used for lifting or moving the appliance.
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	DANGER Risk of explosion or poisoning by unprofessional installation. The appliance may be connected to the gas distribution system only by a registered LPG installer.
	DANGER Risk of explosion! Before starting any work on the gas installation, please shut off the gas supply.

- Gas adjustment conditions and values are stated on labels (or on type label).

	Your appliance is adjusted for LPG gas.
	A stove without a flame failure device may only be used with a free standing cylinder placed adjacent to but not closer to 300 mm to the stove.

Gas regulator - Not supplied.

Range – 2.8 KPA SA5 regulator with a 2 meter hose and 2 hose clamps.

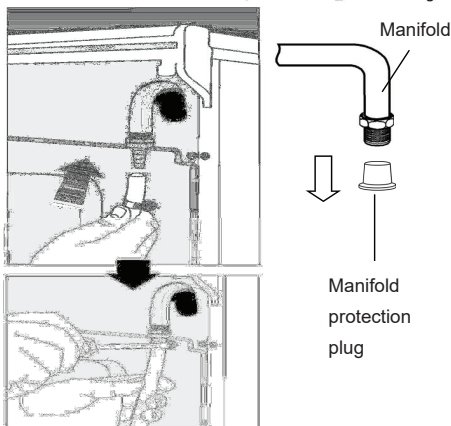


Connecting the gas hose

- Have your appliance connected so that it will be close to the gas connection. Ensure that there is no gas leakage.
- Gas bottles should be located outdoors in a suitable ventilated lock-up.
- The connecting hose to be used must not be longer than 200 cm in length.
- Fit the clamp to the hose. Soak one end of the hose (15 mm inner diameter) into hot water for 60 seconds to soften, then slip the softened end of the hose completely onto the sharp hose tip of the appliance.

- Secure the hose by tightening the hose clamp.
- Repeat the same procedure for the other end of the hose by securing it to the regulator on the gas bottle to complete the gas cylinder connection.
- Always check for gas leaks after installation and whenever a new or refilled gas bottle is used for the first time.

1. Hose tip-LPG
2. Hose tip-NG
3. Safety hose
4. O-ring (gasket)
5. Clamp



Manifold protector plug removal:

The manifold protection plug is inserted into the manifold at factory level in order to protect the manifold from being contaminated with debris. The manifold protection plug must be removed when the product is installed by the gas installer.

The red manifold protection plug can be removed from the manifold by grabbing it with your fingers or if necessary with the aid of a small pair of pliers.

Leakage control at the connection point

- Ensure that the control knobs on the control panel are in the OFF position.
- Open the valve on the Gas bottle.
- Using a small paint brush, apply some soapy water to all the connections.
- If there is a leak, bubbles will appear.
- If this occurs, close the gas bottle valve .
- Check and tighten the connections immediately.
- Repeat the procedure to ensure that there are no further leaks.

	DANGER Risk of explosion and suffocation! LPG bottles must not be stored in the house.
	Caution: Never use a naked flame to check for gas leaks.
	DANGER Risk of explosion by damage of the safety tube! The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

- Push the appliance towards the kitchen wall.

Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

	The flames should be blue and burn smoothly. If the flames appear yellowish, check that the burner cap is seated correctly or clean the burner. Switch off the gas and let burner cool before touching it.
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Gas conversion

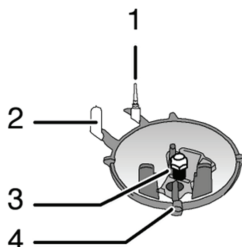
	DANGER Risk of explosion or poisoning by unprofessional installation. Gas conversion must only be carried out by a registered installer.
	DANGER Risk of explosion! Before starting any work on the gas installation, shut off the gas supply.


In order to have the appliance's gas type changed, all the injectors must be changed and the flame adjustment for all valves must be set at the reduced flow rate position.

Changing the injectors

1. Take off burner cap and burner body.
2. Unscrew injectors by turning them counterclockwise.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

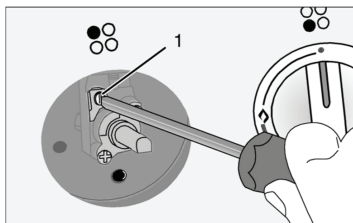
- 1 Flame failure device (model dependent)
- 2 Spark plug
- 3 Injector
- 4 Burner




	<p>Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an authorised service agent if it is necessary to change the taps.</p>
	<p>New injectors have their position marked on their packing or refer to the Injector table.</p>


Reduced gas flow rate setting for taps


1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw. For LPG (Butane - Propane) turn the screw clockwise. For natural gas, you should turn the screw **counter-clockwise** once. The normal length of a straight flame in the reduced position should be 6-7 mm
4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner to both the high-flame and reduced positions and check whether the flame is on or off. Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



1 Flow rate adjustment screw

	<p>If the gas type of the appliance is changed, then the rating plate that shows the gas type of the unit must also be changed.</p>
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	<p>Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.</p>
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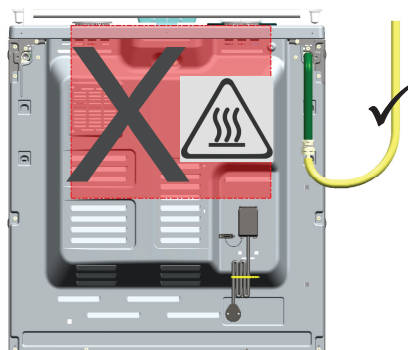
Danger of fire: Do not store items on the cooking surface.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

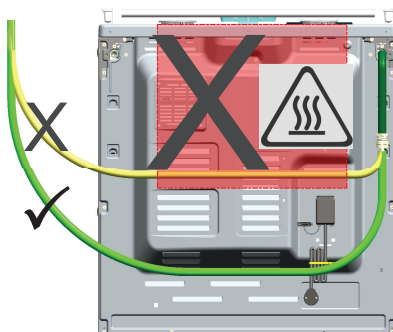
WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

Routing of the gas hose

Before connecting the gas hose, make sure that the gas hose outlet behind the product is in the same direction as the hose outlet



If the gas hose is not in the same direction as the hose outlet, mount it so that it does not pass through the hot zone when connecting the hose.




Package information

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.
Packaging materials of the appliance are manufactured from recyclable materials.
Do not dispose of the packaging materials together with domestic or other wastes. Dispose of them in a responsible manner.

Future Transportation

Keep the appliances original carton and transport the appliance in it. Follow the instructions on the carton. If you do not have the original carton, pack the appliance in bubble wrap or thick cardboard and tape it securely.
To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
Secure the caps and pan supports with adhesive tape.
Do not use the door or handle to lift or move the appliance.

	Check the general appearance of your appliance for any damages that might have occurred during transportation.
	Do not place other items on the top of the appliance. The appliance must be transported upright.

Disposing of the old appliance

Dispose of the old appliance in an environmentally friendly and safe manner.
Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.
Before disposing of the product, make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation


Tips for energy saving

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven for better heat transmission.
- Before cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. Two cooking vessels can be placed onto the wire shelf.

- Cook more than one dish one after another. The oven will already be hot.
- Save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots and pans with covers for cooking. If there is no cover, energy consumption may increase by 4 times.
- Select the burner which is suitable for the bottom size of the pot that is to be used. Always select the correct pot size for your dishes. Larger pots require more energy.



First cleaning of the appliance


	The surface of the appliance may be damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder, cream or any sharp objects.
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1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the appliance for about 30 minutes and then switch it off. This will ensure that any production residues or layers will be burnt off and removed.

 	WARNING Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
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	Smell and smoke may emit during the first heating. This is not a fault and is quite normal and is due to any production residues or layers being burnt off and removed. Ensure that the room is well ventilated.
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	Wrong centralizing of the burner caps may result in a flash back and cause burners to melt and deform. (After cleaning the burner cap ensure the cap is properly located on to the flame spreaders. See fitting burner caps).
	Wrong control of the gas valves: Gas valves must be controlled from 90° to 210° (or 160° according to the gas valve model) If flame is set from 0° to 90° the burner will be below the minimum output and may result in a flash back and cause burners to melt and deform.
	The above user faults are not covered by the warranty.

5 Using the hob

General information about cooking



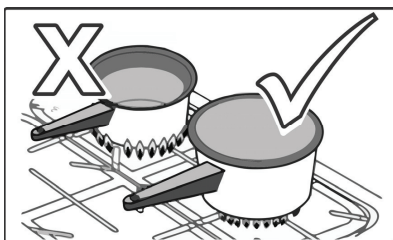
DANGER Risk of fire by overheated oil! When heating oil, do not leave it unattended.

Never try to extinguish a fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the pot or pan being used when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting cooking vessels on the hob.
- Do not place empty pots or saucepans on cooking zones that are switched on to prevent damage.
- Operating a cooking zone without a pot, pan or saucepan on it may damage the appliance. Turn off the cooking zones after cooking is complete.
- As the surface of the appliance can be hot, do not place plastic and aluminum vessels on it.
- Plastic and aluminum vessels should not be used to keep foods in.
- Use flat bottomed saucepans or cooking vessels.
- Place only the appropriate amount of food in saucepans and pans. Doing so will assist with not having to do any unnecessary cleaning as this will help prevent the dishes from overflowing.
- Do not put covers of saucepans or pans on the cooking zones.
- Place saucepans so that they are centered on the cooking zone. When moving the saucepan onto another cooking zone, lift and place it onto the other cooking zone instead of sliding it.

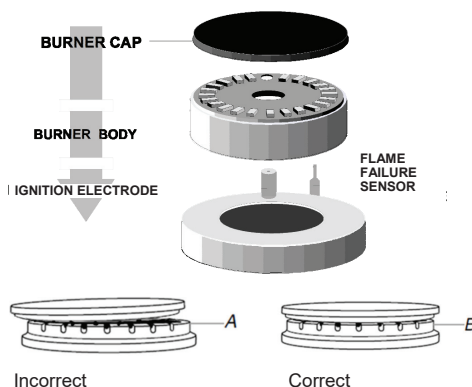
Gas cooking

- The size of the cooking vessel and the flame must be suited to each other. Adjust the gas flames so that they do not extend past the bottom of the cooking vessel and ensure that the cooking vessel is centered on the saucepan carrier.



Fitting the burner caps

- Carefully align the hole in the burner body with the flame failure sensor.
- Gently lower the burner body into position.
- Centralise and level the burner cap onto the burner body. (The burner cap must be positioned so that it rests centrally on the burner body). Ensure that it is correctly seated. Refit the pot stands.



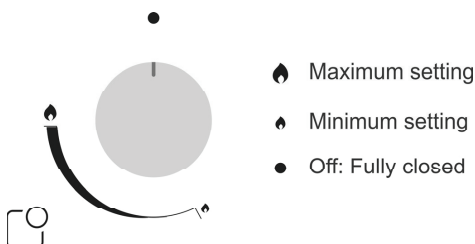
Using the hobs

Important! See cooking information table on page 4 for cooking vessel sizes. The large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In the turned off position (top), gas is not supplied to the burners.

Igniting the gas burners

Burner is equipped with automatic ignition.

1. Keep the burner knob pressed in.
2. Turn it counter clockwise to the large flame symbol.
3. Ignite the hob by pressing the automatic ignition.
4. Adjust it to the desired cooking power.





Turning off the gas burners

Turn the knob to off (upper) position.

6 How to operate the oven

General information on baking & roasting

	WARNING: Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.
	DANGER: Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting






- Treating whole chicken, turkey and large pieces of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for cooking vegetables

If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray.

Closed vessels will preserve the juice of the dish. If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

Selector switch

0	Off	Switches the Oven off
	Lamp	Switches the Oven lamp on
	Conventional Bake Heat is evenly distributed from the top and bottom element.	Baking is recommended on one level only. This mode is recommended for cakes, pastries and casseroles.
	Static Bake Heat is given off from the bottom element.	This mode is recommended for dishes that are cooked and require further cooking at the center or the base.
	Grill Heat is given off from the top element.	The thermostat must be on the maximum position. The oven door must be closed
	Steam Assisted Clean	Refer to Maintenance & Care section

Using the oven

Baking

- **This product is supplied with one chromed oven shelf and a roast pan. If required, additional shelves, roast pans and a broiler may be purchased from any Defy Service Centre.**
- Set the selector knob to the desired baking mode. Top and Bottom elements or Bottom element only or Top element only.
- Set the oven thermostat to the required temperature.
- The thermostat indicator light will glow and remain on until the oven has reached the selected temperature. The light will then switch off.
- Thereafter place the food in the oven.
- During the baking cycle, the indicator light will switch on and off as the thermostat maintains the selected temperature.
- **After baking is completed, the thermostat and the selector knob must be turned to the "0" position in an anti clockwise direction.**
- **Note: The oven thermostat is marked down to 70°C. When set to this position, the oven may be used as a warmer.**

Baking Guide:

- Where possible, bake on the middle shelf position of the oven.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has lapsed.
- **The roast pan must not be used for baking purposes.**

- **For best baking results use an aluminium bake tray (380mm x 260mm x 30mm). These are available from all Defy Parts Centres. Part number 067610.**
- **Teflon coated baking trays are not recommended.**









Grilling

- **Grilling must be done with the oven door closed.**
- Both the wire shelf and roast pan may be used for grilling.
- The roast pan may also be used as a drip tray under the wire shelf.
- Position the shelf in the desired position below the grill element.
- Set the **selector switch** and **oven thermostat** to their respective **Grill** positions.
- The thermostat indicator light will glow.
- Pre-heat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the food in the centre of the shelf.
- Slide the shelf back into position and partially close the door.
- Monitor the grilling to avoid burning the food.
- After grilling is completed, the oven thermostat and the selector switch must be returned to the "0" position in an anti-clockwise direction.


Warning

Accessible parts may become hot when grilling. Always use oven gloves when handling food in the oven and keep children well away from the stove when it is in use.

Cooking times table

Dish	Acc.	pos.	P	°C	Time
Cup-cakes	Muffin/cupcake tin	2		180°C	20 Min
Biscuits	Bake tray	2		180°C	22 Min
Scones	Bake tray	2		210°C	11 Min
Roast chicken (1.3 kg)	Roast pan	1		180°C	65 Min
Chicken breasts (150 g)	Roast pan	4		Max	20 Min
Pizza	Wire shelf	2		190°C	9-10 Min
Sponge cake	Cake tin	2		180°C	19 Min
Cheese puff	Bake tray	3		200°C	20 Min

* Timings in this table are meant as a guide. Timings may vary due to temperature.

	1st rack of the oven is the bottom rack.
	Maximum load capacity of oven tray: 4 kg (8.8 lb).
	The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.

Steam assisted cleaning Important!

Any food residue must be removed from the bottom of the cavity before you start steam assisted cleaning. Remove all oven accessories.

1. Pour 100 ml water into the emboss on oven floor.
2. Select the steam assisted cleaning function.
3. Turn the oven on to Run this cycle for 5 minutes.
4. At the end of the cycle, wait 5 minutes before opening the door.
5. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
6. Use warm water with washing liquid, a soft cloth or sponge to clean persistent dirt and wipe it with a dry cloth.

Important!

- Ensure all water has been wiped away after steam assisted cleaning as this may damage oven. Steam assisted cleaning must be performed in a cold oven.
- If you have grease or any other difficult to remove substance you may need to traditionally clean your oven (as per instructions in general information) after completing the steam assisted cleaning cycle.
- Use the steam assisted cleaning feature as soon as possible after spills occur. The longer a spill sits and dries in the oven, the more difficult it may be to remove.



Maintenance and care

General information

The service life of the appliance will extend and problems will decrease if cleaned at regular intervals.

Service intervals


- Every twelve months the appliance should be serviced by a Defy Service agent to ensure continued efficient and safe operation.
- If required, the cleaning of the valves should only be carried out by a qualified Defy technician. i.e. Burner not functioning correctly.
- Wash removable burner parts weekly with hot water and detergent.
- Remove any encrustations and ensure that the burner holes are clear.
- The condition of the gas hose and valve must be inspected for leaks when the gas bottle is re-filled.

	DANGER Risk of electric shock! Switch off the electricity before cleaning the appliance to avoid an electric shock.
	DANGER Hot surfaces may cause burns! Allow the appliance to cool down before you clean it.

- Clean the appliance thoroughly after each use. This enables cooking residues to be removed more easily and prevents these from burning when the appliance is used.
- No special cleaning agents are required for cleaning the appliance. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Never use high-pressure steam equipment or a water jet for cleaning.
- Do not use cleaning agents that contain acid or chloride.
- Never use cleaning products containing abrasive materials as these could damage the decorative and informative paint applications.
- Remove the burners and wipe them with a thin damp cloth or non-abrasive sponge. Use a neutral detergent. Dry afterward with a soft cloth and blow away any residual water in the gas outlet holes.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.

	Damage of the control panel! Do not remove the control knobs for control panel cleaning.
	The surface may be damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.
	Do not use steam cleaners for cleaning.

Cleaning the Exterior

- Use a damp soapy cloth and avoid the use of abrasive powders and scouring pads.

Cleaning the hob: Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

Cleaning the Oven

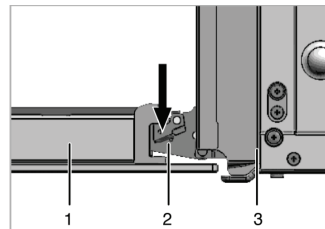
- Use a hot, soapy damp cloth to clean any part of the oven. Stubborn stains may require the use of a nylon scrubbing brush and a liquid cleaner. Do not use metal scouring pads or abrasive cleaners.

Removing the oven door

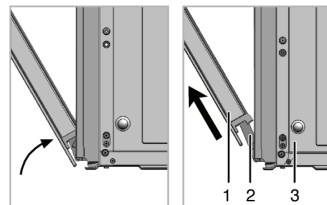
Lift-off oven door

The oven door may be removed to improve oven access during cleaning.


1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven




3. Move the front door to half way.
4. Remove the front door by pulling it upwards to release it from the left and right hinges.

	Steps carried out during the removal process should be carried out in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.
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Cleaning the oven door

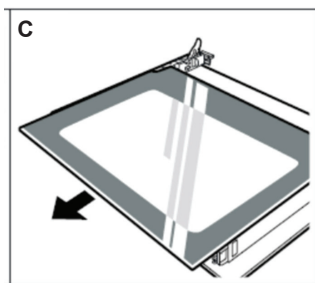
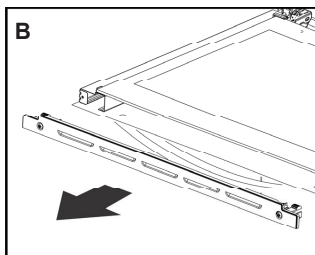
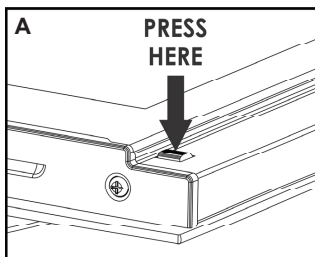
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and then wipe it with a dry cloth.

	<p>Do not use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They may scratch the surface and destroy the glass.</p> <p>The front door inner glass is coated with an easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean the front door inner glass as they may scratch the surface and destroy the coating material.</p>
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Removing the Oven Door Glass

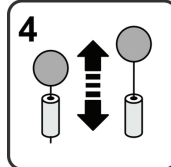
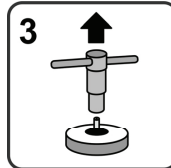
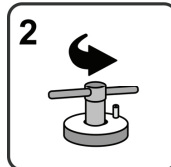
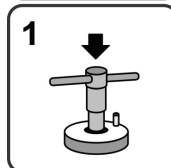
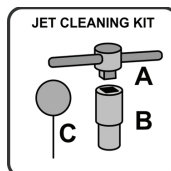
Inner glass can be removed for cleaning.

- Press clips on both ends of the top décor.
- Lift the top décor & remove from door.
- Lift the glass to a 45 degree position and pull towards yourself. Clean the glass as per the instructions.



Gas Jet Cleaning Procedure

- Every six months the gas jets on your hob should be cleaned to ensure continued efficient and safe operation.
 - This may be done using a Gas Jet Cleaning Kit which may be purchased from your nearest Defy Service Centre.
 - The kit comprises of a sliding T-bar (A) a socket (B) and a 'Classic pin' (C).
 - Fit the T-bar to the socket and remove the pot stands, burner caps and burner bodies.**
- Insert the socket into the central tube of the burner so that it locates over the brass gas jet at the bottom of the tube.
 - Gently loosen the brass gas jet by turning the socket in an anti-clockwise direction.
 - Carefully lift the socket and loosened brass gas jet from the central burner tube.
 - Insert the Classic pin into central hole of the jet and slide it up and down until the jet is free of accumulated dirt.
 - Re-assemble in reverse order.
 - Clean all the burner jets in the manner described above.



8 Troubleshooting

Problem solving guide—before calling for technical support

Oven emits steam when it is in use:	
<i>It is normal that steam escapes during operation. This is not a fault.</i>	
Water drops occur during cooking:	
<i>Steam that arises during cooking can condense and form water droplets when it comes into contact with cold surfaces of the appliance. This is not a fault.</i>	
Oven does not heat:	
Function and/or Temperature are not set.	Set the function and the temperature with the Function and/or Temperature knob/key.
There is no gas:	
Main gas valve is closed.	Open the gas valve.
Gas pipe is bent.	Ensure the gas pipe has been properly fitted.
Burners are not burning properly or at all:	
Burners are dirty.	Clean burner components.
Burners are wet.	Dry the burner components.
Burner cap is not mounted safely.	Mount the burner cap properly.
Gas valve is closed.	Open gas valve.
Gas cylinder is empty (when using LPG).	Replace the gas cylinder.
The burners will not light:	
The gas pipe is twisted, bent or kinked.	Ensure the gas pipe has been properly fitted.
The burners are dirty or wet.	Clean / dry the burner components.
The gas cylinder is empty.	Replace the gas cylinder.
The burner caps are not fitted correctly.	Fit the burner caps correctly.
The gas pressure regulator is closed.	Check to see if the regulator is open.
Lighting procedure not been correctly followed.	Follow the correct lighting procedure.
The flame is yellow, pots and pans are stained:	
The burners are dirty or wet.	Clean / dry the burner components.
The gas is running out.	Replace the gas cylinder.
The burner caps are not fitted properly.	Fit the burner caps properly.
The gas pipe is twisted, bent or kinked.	Ensure the gas pipe has been properly fitted.
Smell of leaking gas:	
Are all the control knobs in the off position?	Check to see the knobs are in the off position.
The gas pipe is fitted incorrectly.	Ensure the gas pipe has been properly fitted.
The hose clamps require tightening or replacing.	Have hose clamps tightened or replaced.
The regulator is faulty and needs to be replaced.	Have regulator checked and replaced.



If the problem cannot be remedied after following the troubleshooting problem solving guide, please consult with an authorised service agent or the dealer where you purchased the appliance. Never attempt to repair a defective appliance yourself.

**PLEASE REGISTER YOUR
PRODUCT AT**
www.defy.co.za
 DEFY APPLIANCES (PTY) LTD
 P.O.BOX 12004
 JACOBS
 DURBAN
 4026
 SOUTH AFRICA

9 Branches

If you have followed the instructions and still have a problem, contact the customer care line on 086 100 3339. They will be able to advise you on any aspect of the appliance.

South African Branches:

BLOEMFONTEIN

Unit Number 5
Monument Business Park
50 Monument Road
Oranjesig
Bloemfontein
Bloemfontein.Service@defy.co.za

CAPE TOWN

5A Marconi Rd. Montague Gardens, 7441
CapeTown.Service@defy.co.za

DURBAN

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Durban, 4052
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East London, 5201
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Polokwane.Service@defy.co.za

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Fax: +260 0211 242933
sgiservicecentre@microlink.zm

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P.O. Box 21158, Windhoek, Namibia
Tel: (061) 216162
Fax: (061) 216134
atlantic@mweb.com.na

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Trade Com Africa, 183 Loreley Crescent
Msasa, Harare, Zimbabwe
Tel: +263 4 486165/6
Cell: +263 772 469010
Cell: +263 772 469011

BOTSWANA: RAY MORGAN AGENCIES

RMA Service Centre, Plot 48, East Gate
Gaborone International Commerce Park
Kgale View, Gaborone
Botswana
Tel: +267 390 3996 / 390 3912
Fax: +267 318 7376
Cell: +267 7134 6539
service@rma.co.bw; raja@rma.co.bw

SWAZILAND: LYND'S DISTRIBUTORS

P.O Box 716, Mbabane, Swaziland, H100
Tel: (00268) 2515 4310/8
Fax: (00268) 2518 4318

MOZAMBIQUE: COOL WORLD. LDA

Rua da Resistencia No. 97B R/C
Cell: +258 84 44 61 234
coolworldlda@hotmail.com
Nosso Show Room
Av: da Industrias, Parcela No.735 * 735A
Machava, Maputo

10 Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LTD manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of THREE YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.
CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units must be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.
2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance. The Company shall not be responsible for damages caused by insect and/or animal infestation.
5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
6. **For warranties in the Republic of South Africa and Sub-Saharan Africa, please contact the customer care line. Please refer to the previous page for respective South African branches and Sub-Saharan Africa branches.**
7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.