



DBO462
DBO463

You can rely on Defy. To simplify.

OVEN DEFY SLIMLINE 600MSU / 600MSE

Users Manual

Record in the space below the listed information for future reference. The rated current is printed on the serial number label attached to the oven side trim.

SERIAL NUMBER.....

DATE OF PURCHASE.....

PURCHASED FROM.....

.....

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

Part Number: 068686

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Dear Customer,

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

Please read this manual carefully before using your oven for the first time and then store it within easy reach for future reference.

This manual will provide you with information on how to operate and care for your oven to gain the maximum benefit from it.

We trust you will enjoy years of trouble free use.

EXPLANATION OF SYMBOLS



Important information



Warning—Hazardous situations



Warning—Electric shock



Caution; Warning for fire hazard



Caution; Warning for hot surfaces

**PLEASE REGISTER YOUR PRODUCT AT
www.defy.co.za**

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1. Important safety instructions

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

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 must be supervised to prevent them from tampering with the appliance.**
- Installation and repair procedures must always be performed by authorized service agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation read the instructions carefully.
- Do not operate the appliance if it is defective or has any visible damage.
- Make sure that the appliance function controls are switched off after every use.

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.**
- Never wash down the appliance with water! There is the risk of electric shock!
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.

- 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 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.
- The rear surface of the oven 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.
- In case of any damage, switch off the appliance and disconnect it from the mains. To do this, switch off the circuit breaker at the wall.
- Ensure that the fuse rating is compatible with the appliance.

Appliance safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Children must be kept away unless continually supervised.
- Never use the appliance when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the appliance as the sides may become hot during use.

- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause the tin/jar to burst.
- **Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation may damage the bottom of the oven.**
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as these may scratch the glass surface.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Use the shelves as described in “How to operate the electric oven”
- Do not use the appliance if the front door glass has been removed or is cracked.
- Always use heat resistant oven gloves when putting in or removing dishes into/ from the hot oven.
- Ensure the appliance is switched off before replacing the lamp to avoid the possibility of an electric shock.
- Do not carry out any repairs or modifications on the appliance.

To prevent a fire hazard

- Ensure the plug fits into the socket well so as not to cause a spark.
- Do not extend or cut the power cable. Use only an original power cable. Do not use a damaged power cable.
- Ensure that there is no liquid or moisture on the socket where the appliance is plugged in.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires

Any work on electrical equipment and systems should only be carried out by authorized and qualified persons. If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Make sure that the fuse rating is compatible with the appliance.

Intended use

The appliance must only be used for domestic use and for the purposes for which it was designed. Commercial use will void the guarantee. This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Do not use the appliance for warming plates under the grill, drying towels, dish cloths or similar textile products by hanging them on the oven door handle.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

Electrical appliances 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 should be kept away until the appliance has cooled down.

Do not place any items above the appliance that children may reach for.

Please ensure that packaging material is disposed of in a responsible manner. Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.

When the oven door is open do not load any heavy objects on it and do not allow children to sit on it. The appliance may overturn or the door hinges may be damaged.

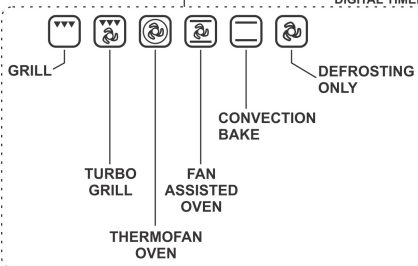
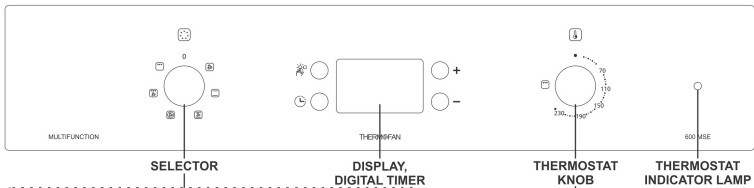
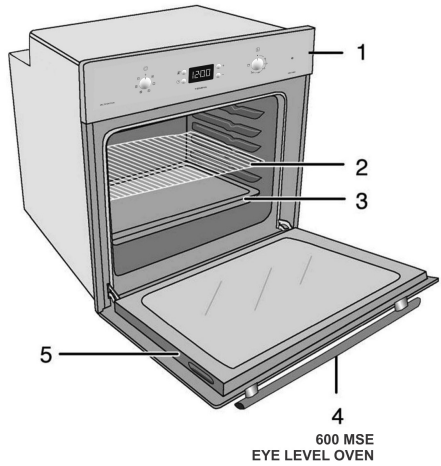
Some models feature a protective film over stainless steel trim. This film must be carefully removed before using the appliance.

SAVE THESE INSTRUCTIONS

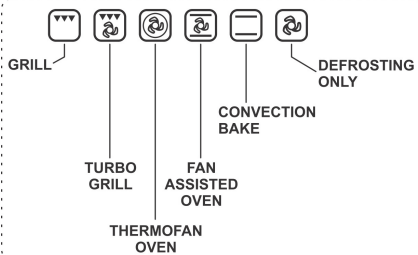
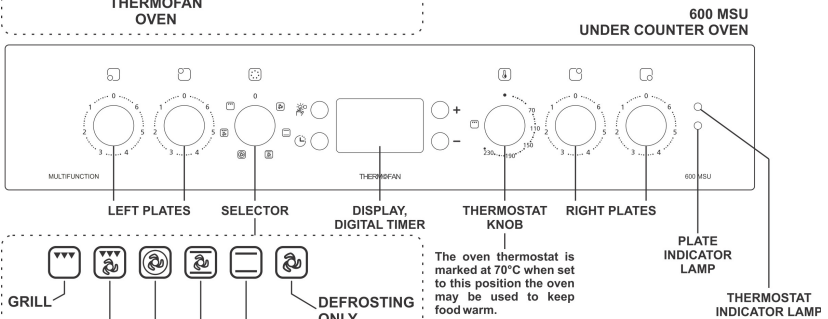
2. General Information

Overview

- 1 Control panel
- 2 Wire shelf
- 3 Tray
- 4 Handle
- 5 Door



The oven thermostat is marked at 70°C when set to this position the oven may be used to keep food warm.



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Technical Specifications	
Voltage / frequency	220-240V~ 50 Hz
Maximum power consumption	2.1 kW
Amperage	9 A
External dimensions (height / width / depth)	605 mm x 595 mm x 565 mm
Installation dimensions (height / width / depth)	Refer to page 8**
Main oven	Multifunction oven
Energy efficiency class*	A
Inner lamp	25 W
Grill power consumption	1.8 kW

* Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

The energy efficiency class is determined according to function: Cooking with eco-fan

** See Installation.

Package contents

	Accessories supplied can vary depending on the appliance model. Not all accessories in the user manual may be in your appliance.
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Oven tray

Used for pastries, frozen foods and large roasts.



Wire Shelf




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





Placing the wire shelf and tray onto the shelf runners properly



It is important to place the wire shelf and/or tray onto the runner properly.

Slide the wire shelf or tray between the runners and make sure that it is properly fitted before placing any food on it.

	<p>DANGER Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.</p>
	




	<p>WARNING Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.</p>
	<p>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.</p>
	

	<p>WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element. Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.</p>	
		

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

3. Installation

The appliance must be installed by a qualified person in accordance with the regulations in force. 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.





	Preparation of location and electrical installation for the appliance is the customer's responsibility.
	DANGER: The appliance must be installed in accordance with all local 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 cause risks for your safety.

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figures on following page: "Built in oven cut outs" (values in mm).

Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of these characteristics.

- Surfaces, surrounding edges, synthetic laminates and adhesives immediately adjacent to the appliance should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between the oven and drawer.
- Carry the appliance with at least two persons.

	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 products.
	The door and/or handle must not be used for lifting or moving the appliance.
	Do not place any objects onto the appliance and move it in upright position.
	Check the general appearance of your appliance for any damages that might have occurred during transportation.

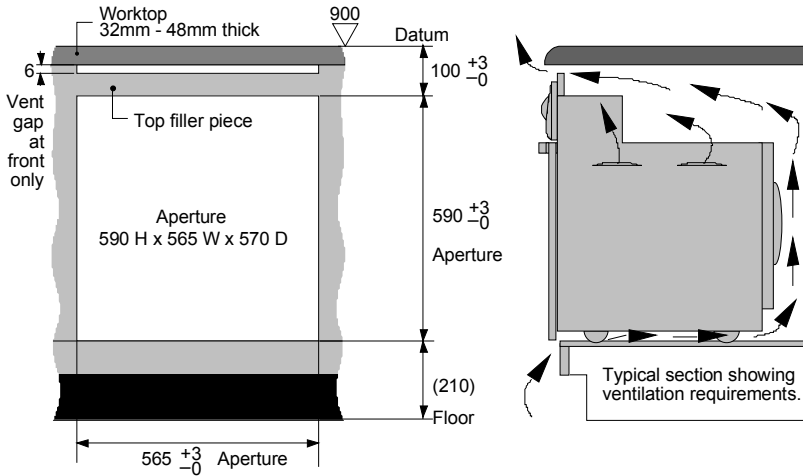
Under-counter oven installation

- **Note: The oven cavity must vent through the front only.** Avoid gaps between the cavity sides and the underside of the worktop.
- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).
- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop .
- Secure the hob using the fixing brackets provided.

Note: Hob installation for under-counter oven

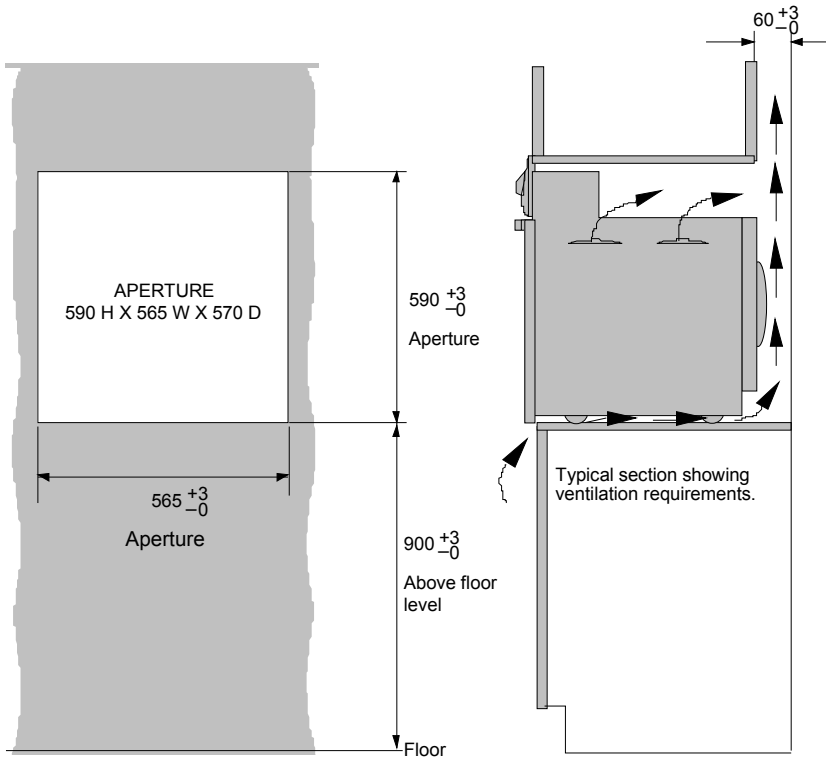
- Hobs have their own dedicated owner's manual, detailing installation and operating instructions.
- Do not discard the hob packaging before first retrieving this manual.
- Defy Slimline under-counter ovens may be installed at eye level if so desired.
- A wiring extension kit is available from the nearest Defy Service Centre.

Built in oven cut outs. Cupboard aperture for model 600MSU



Eye-level oven installation for model 600 MSE

- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).



Installation and connection

The appliance must be installed in accordance with all electrical regulations.

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



Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

Connection to the power supply

The connection must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.

The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.

A means for disconnection must be provided in the fixed wiring.





	DANGER: Risk of electric shock! Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.
	

Final check

1. Connect the oven and switch on the power.
2. Check the functions.

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 shelf 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.
- Do not use the door or handle to lift or move the appliance.

 	DANGER: The appliance must be connected to the mains supply only by authorised and qualified persons. The appliances warranty period starts only after correct installation. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
 	DANGER: Risk of electric shock, short circuit or fire by damage of the mains lead! The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the oven. If the mains lead is damaged, it must be replaced by a qualified electrician.


Tips for saving energy


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 since the heat transmission will be better.
- While 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. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can 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.

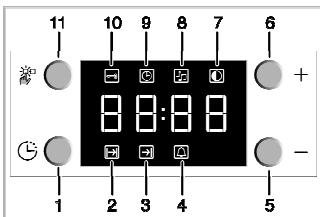
Initial use

Time setting

 Before you can use the oven, the time must be set. If the time is not set, oven will not operate.


 While making any adjustment, related symbols on the clock will flash.


Press “-” or “+” (5/6) keys to set the time after the oven is energized for the first time.



- 1 Programme key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm symbol
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

After setting the time, you can start and end the cooking by selecting the desired position with temperature button and function button.

 If the current time is not set, time setting will start increasing/moving up from 12:00. Clock symbol '9' will be displayed to indicate that the current time has not been set. This symbol will disappear once the time is set.

 Current time settings are cancelled in case of a power failure. It needs to be readjusted.

To change the time of the day you have previously set:

1. Press (11) key twice to activate current time symbol '9'.
2. Press “-” or “+” (5/6) keys to set the current time.

Changing screen brightness adjustment

1. Press (11) key to activate screen brightness symbol '7' for screen brightness adjustment.
 2. Press ‘-’ or ‘+’ (5/6) keys to set the desired brightness.
- » Selected brightness level will appear as d-01, d-02 or d-03 on the display.

First cleaning of the appliance



Surfaces might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.

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. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!
The appliance may be hot when it is in use. Never touch the inner sections of the oven, heaters etc. Keep children away. Always use heat resistant oven gloves when placing or removing dishes into/ from the hot oven.

3. Select the highest grill power; (See section on how to operate the grill).
4. Operate the grill for about 30 minutes.
5. Turn off your grill.



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

Electric oven

1. Take all baking trays and the wire shelves out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest bake power; (See section on how to operate the electric oven).
5. Operate the oven for about 30 minutes.
6. Turn off your oven.

Grill oven

1. Take all baking trays and the wire shelves out of the oven.
2. The door must remain partially open.

4. How to use the oven

General information on baking, roasting and grilling

**DANGER:**

Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes

Tips for baking

Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.

Make best use of the embossed shelf runners.

Place the baking mould in the middle of the shelf.

Select the correct embossed shelf runner position before turning the oven or grill on. Do not change the shelf 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.

Leave meat 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 shelf in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly brown, develop a crust and do not dry out quickly. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

Distribute the pieces to be grilled on the wire shelf or in the baking tray on the wire shelf so that the space covered does not exceed the size of the grill element.

Slide the wire shelf or baking tray into the desired level of the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect any fats. Add some water in the tray for easy cleaning.



Foods that are not suitable for grilling create a fire risk. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in towards the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

1 Function knob

2 Thermostat knob

1. Set the Temperature knob to the desired temperature.
2. Set the Function knob to the desired operating mode.












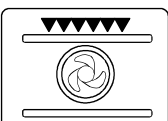
» Oven heats up to the adjusted temperature and maintains it. During heating, the temperature indicator light cycles.

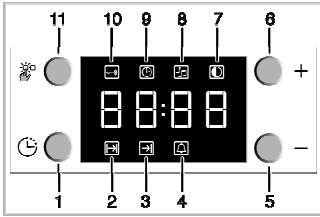
Switching off the electric oven

Turn the function knob and temperature knob to the off position.

Multifunction oven

The Defy multifunction oven features 6 distinct cooking functions. (described below) These functions may be selected by turning the multifunction selector knob until the required function symbol is displayed at the top of the knob bezel.

Symbol	Function	Element selection
	<p>1 Defrosting Only the fan is used. No heat is generated.</p> <ul style="list-style-type: none"> In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food. 	
	<p>2 Static Oven The bottom and top heat elements are used</p> <ul style="list-style-type: none"> Use the static oven mode for traditional baking and roasting. Pre-heating of the oven is recommended 	
	<p>3 Fan Assisted Oven The fan plus the bottom and top heat elements are used</p> <ul style="list-style-type: none"> Use the fan assisted oven mode for traditional baking and roasting where a more even heat distribution is required. Pre-heating of the oven is not necessary. 	
	<p>4 Thermofan Oven The fan plus the element surrounding the fan is used</p> <ul style="list-style-type: none"> Registered by Defy in 1978, Thermofan cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are: Both baking trays may be used at the same time. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time. The oven door may be opened any time for inspection purposes without risk. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie. Cooking is done at slightly lower temperatures, reducing splatter and electricity consumption. 	
	<p>5 Turbo Grill The fan plus the grill element are used</p> <ul style="list-style-type: none"> This mode is recommended to reduce shrinkage when grilling meat or fish. 	
	<p>6 Grill Only the grill element is used</p> <ul style="list-style-type: none"> This mode is recommended for convection grilling such as toasted cheese sandwiches. 	



- 1 Programme key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm symbol
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

	The maximum adjustable cooking time in modes (except warming) is limited to 5 hours 59 minutes for safety reasons. The programme will be cancelled in case of power failure, if so reprogramme the oven.
	While making any adjustment, related symbols on the display will flash. Wait for a short period of time for the settings to take effect.
	The current time cannot be set while the oven is operating in any of the functions, or if semi-automatic or full automatic programming is made on the oven

Cooking by specifying the cooking time:

You can set the oven so that it will stop at the end of the specified time by setting the cooking time on the clock.

1. To adjust the cooking time, Press Programme key (1) and activate the Cooking Time symbol (2).

2. Press '-' / '+' (5/6) keys to set the cooking time.

» Once the Cooking Time is set, Cooking symbol will be displayed continuously.

If you want to set the end of cooking time to a later time:

After setting the cooking time on the clock, you can set the end of cooking time to a later time.

1. To adjust the cooking time, press Program key (1) and activate the Cooking Time symbol (2).

2. Adjust the cooking time with Minus (5) and Plus (6) keys.

» Cooking Time symbol remains lit (displayed continuously) after setting the cooking time.

3. To set the End of Cooking Time, Press Program key (1) twice and activate the Cooking Time symbol (3).

4. Press - (5) and + (6) keys to set the end of cooking time.

» Once the End of Cooking Time is set, End of Cooking symbol and Cooking symbol will be displayed continuously. The End of Cooking Time symbol (3) will disappear as soon as the cooking starts.

5. Put your dish into the oven.

6. Select operation mode and temperature.

» Oven timer automatically calculates the startup time for cooking by using the end of cooking time and the cooking period you have set. Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time.

7. After the cooking process is completed, "End" appears on the displayed and the alarm will sound.

8. Alarm signal will sound for 2 minutes. To stop the alarm signal, just press any key. Alarm will be silenced and current time will be displayed.



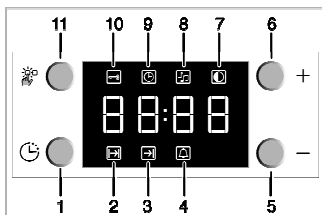
If you mute the alarm by pressing any key, the oven will restart operating.
If you press any button at the end of the alarm period, the oven will restart operating.

9. Turn off the oven with the Temperature knob and Function knob.

Using the keylock

Activating the keylock

You can prevent oven from being used by activating the Keylock function.



- 1 Programme key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm symbol
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

1. Press the key (11) to activate Keylock symbol (10).
» "OFF" will appear on the display.
2. Press '+' key (6) to activate the keylock.
» Once the keylock is activated, "On" appears on the display and the Keylock symbol (10) remains lit.



When the Keylock function is activated, control panel buttons except for the key (11) cannot be used.

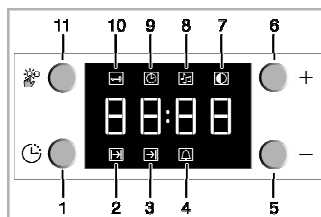
Deactivating the keylock

1. Press Adjustment key (11) to activate Keylock symbol (10).
» "On" will appear on the display.
2. Press '-' (5) to deactivate the keylock.
» "OFF" will be displayed once the keylock is deactivated.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



- 1 Programme key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm symbol
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

Setting the alarm clock

1. Press Program key (1) twice to activate the alarm time symbol (4).



Maximum alarm time can be 23 hours and 59 minutes.

2. Adjust the alarm time using „+“ / „-“ (5/6) keys.

» Alarm symbol will remain lit and the alarm time will appear on the display once the alarm time is set.

3. At the end of the alarm time, Alarm Time symbol (4) will start flashing and the alarm signal is heard.

Turning off the alarm


1. To stop the alarm, just press any key.

» Alarm will be silenced and current time will be displayed.

If you want to cancel the alarm:

1. To reset the alarm time, press Program key (1) to activate the alarm time symbol (4).

2. Press and hold the '-' (5) key until "00:00" is displayed.

	Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.
--	---

Changing alarm tone

1. Press Setting key (11) to activate the Alarm Tone symbol (8).

2. Adjust the desired tone using „+“ / „-“ (5/6) keys.

» Selected alarm tone will appear as "b-01", "b-02" or "b-03" on the display.

Multifunction oven - Operation

1 Fan only Used for defrosting

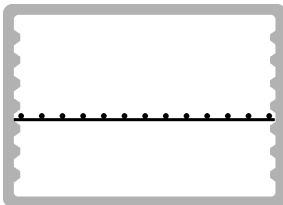
- Set the **multifunction** knob to **fan only**. In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food.

2 Static Oven Used for traditional baking

- **Use the wire shelf only.** Remove the baking trays during baking in static mode as they are to be used for Thermofan baking only.
- Set the **multifunction selector** to **static oven** and the **oven thermostat** to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- When the indicator light switches off, the food should be placed in the oven.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti-clockwise direction.

Baking guide

- Bake on a wire shelf only. The recommended position is shown below.
- 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 elapsed.

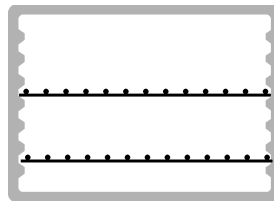


3 Fan assisted oven For traditional baking & even heat distribution

- **Use the wire shelves only.** Remove the baking trays during fan assisted mode as they are to be used for Thermofan baking only.
- Set the **multifunction selector** to **fan assisted oven** and the **oven thermostat** to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- No preheating is necessary and the food can be placed in the oven immediately.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anticlockwise direction.

Baking guide

- Cooking / baking is done at slightly lower temperatures than in the static mode.
- Baking may be done on two wire shelves simultaneously.
- The recommended shelf positions are shown below.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least half of the baking time has elapsed.



4 Thermofan oven

Registered by Defy in 1978, **Thermofan** cooking differs from convection cooking in that it uses the principle of forced convection within the oven. The advantages are:

1. All the trays may be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened any time for inspection purposes without risking a flop.
4. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures, saving electricity and reducing splatter.

Baking

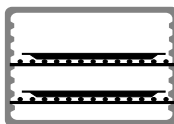
- **Thermofan** ovens are supplied with two baking trays and two wire shelves to support the trays. The position of the shelves will be determined by the size of the items to be baked. Ideally, unused trays and shelves should be left in position to optimise airflow in the oven. If desired, an additional tray and shelf may be purchased from the nearest Defy Parts Centre so that baking may be done on three trays simultaneously.
- Set the **multifunction selector** to **Thermofan oven** and the **oven thermostat** to the required temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature. When the indicator light switches off, the food should be placed in the oven. During baking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti-clockwise direction.

Recommended shelf positions

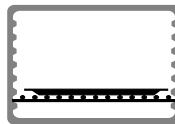
Baking guide

- **Thermofan** baking may be done on one or two baking trays depending on volume.
- **Large items:** One or two cake tins may be placed as shown and as close to the door as possible. If one tin is used, it should be placed centrally left to right.
- **Small items:** The entire area of each tray may be utilised. Avoid any time delays between positioning the two trays.
- All ovens extract a certain amount of moisture from the food being cooked. The greater capacity of the **Thermofan oven** allows more food to be cooked and thus more moisture may be released. This is normal and is not detrimental to the food or the oven.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.



THERMOFAN
BAKING



THERMOFAN
BAKING





THERMOFAN
ROASTING



TURBO &
NORMAL
GRILLING






5 Turbo grilling. For meat and fish

- **The oven door must remain closed when Turbo grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking trays.
- Turbo grilling is most suitable for meat as drying out and shrinkage will be reduced.
- Set the **multifunction knob to turbo grill.**
- Set the **oven thermostat to the grill position.**
- Pre-heat the grill element for about 5 minutes
- Place the food on the grid/roast pan and place this on the wire shelf near to the grill element.
- Monitor the grilling process to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven. If necessary, partially withdraw the shelf to improve access.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anticlockwise direction.

	WARNING: Close oven door during turbo grilling. Hot surfaces may cause burns!
	WARNING: Accessible parts become hot when grilling. Always use oven gloves when handling food in the oven and keep children away from the product when it is in use.

6 Conventional grilling.

- **The oven door must remain partially open when grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking tray.
- Set the **multifunction knob to convection grill.**
- Set the **oven thermostat to the grill position.**
- Operating instructions are otherwise the same as those for turbo grilling mentioned previously.

	Note: The oven door should remain closed when turbo grilling and remain partially open when using convection grill.
	Note: The control panel cooling fan protects the controls from excessive heat while the oven is working and will continue to operate for about 20 to 30 minutes after the oven is switched off.
	Before you can use the oven, the time must be set. If the time is not set, oven will not operate.
	Grill performance will decrease if the wire shelf rests against the rear part of the oven. Slide the wire shelf to the front section of the rack and position it with the help of the door in order to obtain the best possible grill performance.
	Foods that are not suitable for grilling create a fire risk. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.





5. Maintenance and care

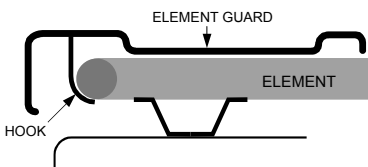
General information

- Clean the appliance thoroughly after each use, making it easier to remove cooking residues and helps prevent these from burning on the next use of the appliance.
- Wipe down the cabinet, door, control panel, trims and handles with a damp, hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.

Cleaning the oven

- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. Remove the soil the following morning by washing normally.
- Always ensure that any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe these parts clean, paying attention to sweep in one direction.
- For your convenience, the shelves and the bake element guard may be removed to improve access. After cleaning fit the bake element guard into the guard clips. (see diagram)
- **Note: For both safety and performance reasons the oven should not be operated without the oven element guard in place.**

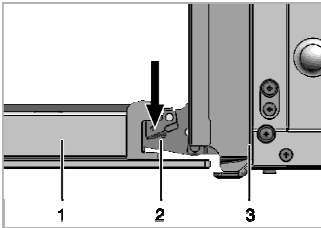
	Do not use steam cleaners for cleaning, there is a risk of an electric shock.
	DANGER Risk of electric shock! Switch off the electricity before cleaning the appliance to avoid an electric shock.
	DANGER Hot surfaces may cause burns! Allow the appliance to cool down before you clean it.
	The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects. Do not use any harsh abrasive cleaners or sharp metal scrapers to clean the oven door and glass since they can scratch the surface, destroy the glass and could result in the glass shattering.



Removing the oven door

Lift-off oven door

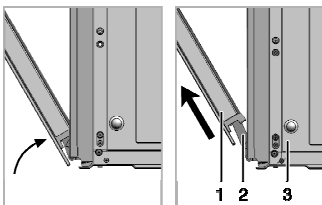
The oven door may be removed to improve oven access during cleaning.



- 1 Front door
- 2 Hinge
- 3 Oven

Removing the oven door

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 lifting them up. Hold the door on both sides and then close the door and lift the door up to remove it. Refitting is the reversal of removing.



i 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.

Oven light

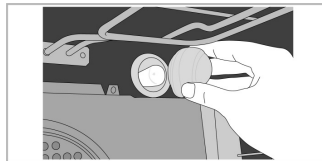
The oven light is switched on by the **multifunction selector** switch and switches off when the knob is returned to 0.

Replacing the oven light bulb

	DANGER: Before replacing the oven lamp, ensure that the appliance is disconnected from mains and cooled down to avoid the risk of an electrical shock. Hot surfaces may cause burns!
	The oven lamp is a special electric light bulb that can resist up to 300°C. See Technical specifications for details. Oven lamps can be obtained from Authorised Service Agents.
	Position of lamp might vary from the figure.

To replace a faulty light bulb, proceed as follows:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.



6. Troubleshooting

Oven emits steam when it is in use.	
It is normal that steam escapes during operation	>>> This is not a fault.
The appliance emits metal noises while heating and cooling.	
When the metal parts are heated, they may expand and cause noise.	>>> This is not a fault.
The appliance does not operate.	
The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
The appliance is not plugged into the wall socket.	>>> Check the plug connection.
Oven light does not work.	
Oven lamp is defective.	>>> Replace oven lamp.
Power is cut.	>>> Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
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.

Owner's responsibility

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.

	If you have followed the instructions and still have a problem, contact the nearest Defy Technical Support Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it. Never attempt to repair a defective appliance yourself.
	Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

7. Service Centres

South African Service Agents:

BLOEMFONTEIN

160 Long Street, Hilton, Bloemfontein 9301
Tel: 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN

5A Marconi Rd. Montague Gardens, 7441
Tel: 021 526 3000
CapeTown.Service@defy.co.za

DURBAN

35 Intersite Avenue, Umgeni Business Park,
Durban, 4051
Tel: 031 268 3300
Durban.Service@defy.co.za

EAST LONDON

16 Bowls Rd. Arcadia, East London, 5201
Tel: 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG

Cnr. Mimetes & Kruger Sts. Denver ext.12
Johannesburg, 2094
Tel: 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE

87 Nelson Mandela Drive, Superbia 0699
Tel: 0152 92 1166 / 7 / 8 / 9
Polokwane.Service@defy.co.za

PORT ELIZABETH

112 Patterson Road, North End, Port Elizabeth
6001
Tel: 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA

Block A1 Old Mutual Industrial Park,
Cnr. D.F.Malan Drive & Moot Str. Hermanstad,
0082
Tel: 012 377 8300
Pretoria.Service@defy.co.za

Sub-Saharan Africa Service Agents:

ZAMBIA: SOUTHGATE INVESTMENTS LTD

Plot 1606, Sheki Sheki Road
P.O. Box 33681
Lusaka, 10101, Zambia
Tel: +260 0211 242332/3
Fax: +260 0211 242933
sgjservicecentre@microlink.zm

NAMIBIA: ATLANTIC DISTRIBUTORS (PTY) LTD

10 Tienie Louw Street, Northern Industrial Area
P.O. Box 21158, Windhoek, Namibia
Tel: (061) 216162
Fax: (061) 216134
atlantic@mweb.com.na

ZIMBABWE: TRADECOMAFRICA

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

OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS. PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS.

8. 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 TWO 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.

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 your nearest Defy office. Please refer to page 23 for respective South African service agents and Sub-Saharan Africa service agents.

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.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

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<http://auto.somanuals.com>

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<http://tv.somanuals.com>