

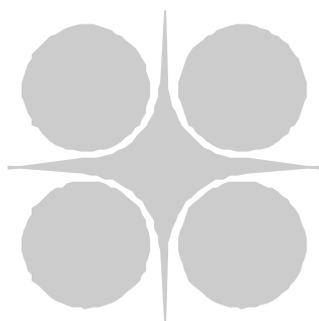
OWNER'S MANUAL



You can rely on Defy

SLIMLINE STAINLESS STEEL BUILT-IN OVEN AND HOB

600STS
600SSU



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www.defy.co.za

Introduction

Congratulations on the purchase of this quality product.

We trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the oven and hob. This manual will provide you with information on how to operate and care for your product in order that you gain the maximum benefit from it.

Unpacking

- 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.
- Remove all packing from the oven cavity and position the accessories.
- 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.

Cupboard design

- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100 °C without delaminating or discolouring.
- Because the oven vents through the handle, overhanging doors and worktops above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

Electrical installation

**“This appliance must be
and the manufacturer and the
do not accept
for any
due to incorrect
or electrical**

- This appliance should not be connected through an earth leakage system. Refer to S.A.B.S. 0142.
- Place the oven on the floor 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 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.

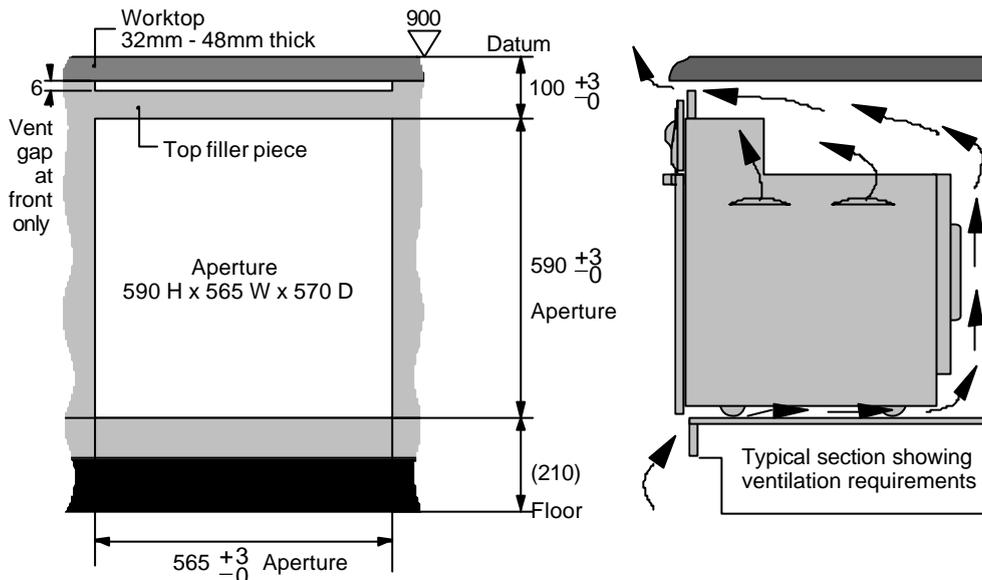
A means for disconnection must be provided in the fixed wiring.

Hob to oven connection—Two 6 pin electrical plugs are used. (Refer to label on oven)

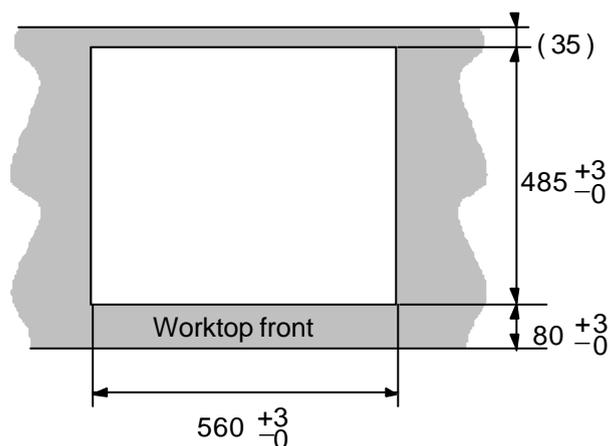
Installation

- Note: The oven cavity must vent through the front only. Avoid gaps between cupboard 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.

Under-counter installation



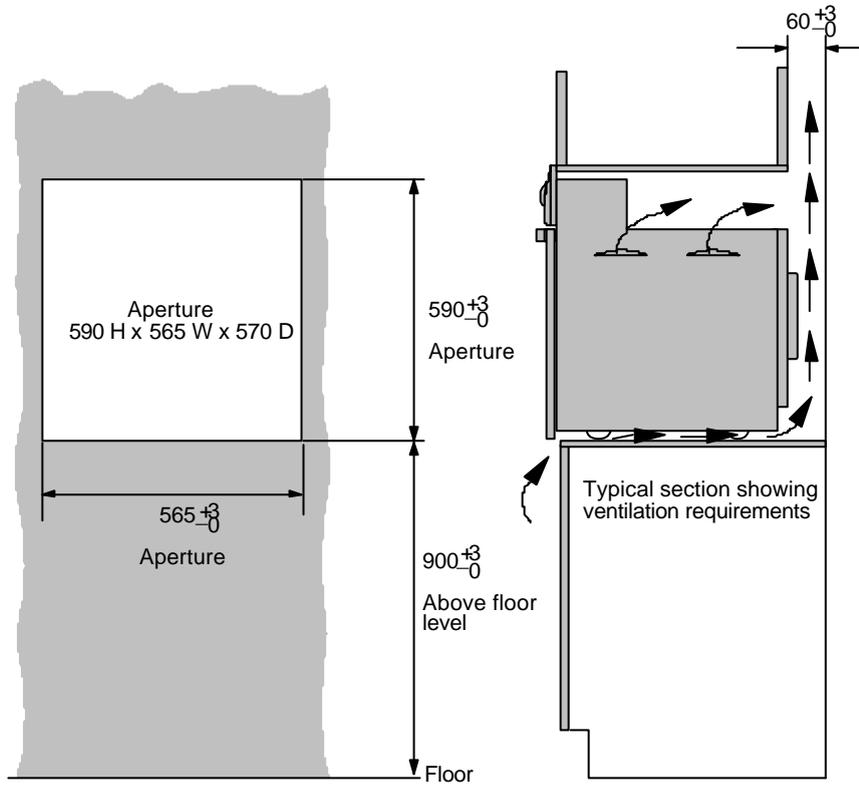
Hob installation



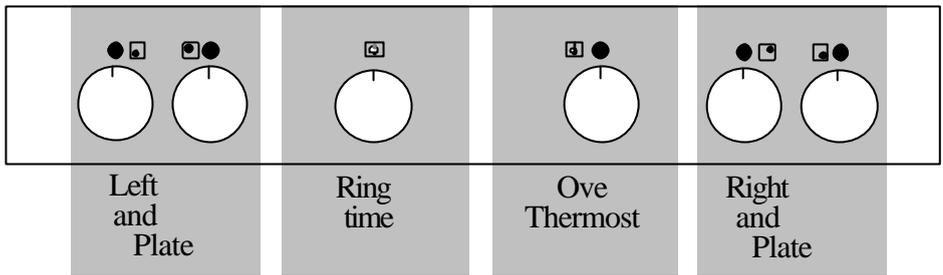
NOTE

Defy Slimline undercounter ovens may be installed at eye level if so
This will require the purchase of a wiring extension kit (part No. 061120) from
nearest Defy Service

Eye-level installation (optional)



The control panel



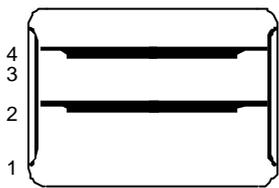
Thermofan oven (model 600STS)

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:

1. Both 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.

Cooking

- Set 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, the thermostat must be returned to **0**.



Position 4 and 2 = T/fan baking (small items)

Position 3 = Grill

Position 2 = T/Fan baking (large items—single tray usage).

Position 1 = T/Fan roasting (large)

Baking guide

- *Thermofan* baking may be done on both trays simultaneously (small items) or on a single tray for larger items (see shelf positions). When using a single tray, the other tray should be removed from the oven.
- For small items the entire area of each tray may be utilised. Larger items should be placed towards the front of the tray.
- All ovens extract a certain amount of moisture from the food being cooked. The much greater capacity of the *Thermofan* oven allows more food to be cooked and thus more moisture may be released. This is normal and not detrimental to the food or the oven.
- For professional results and perfect browning, open the oven door when half the baking time has lapsed. Then turn the baking tins around so that the sides previously facing the back of the oven now face the front.

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.

Conventional oven (Model 600SSU)

Baking

- 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 must be turned to the "0" position in an anti clockwise direction.**

Note

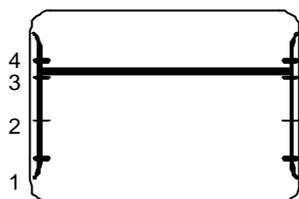
- The oven thermostat is marked down to 70 °C.
- When set to this position, the oven may be used as a warmer.
- All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

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**

Grilling Models 600STS and 600SSU

- **The oven door must remain closed during grilling.**
- Position the wire shelf in the desired position below the grill element
- Set the oven thermostat to the GRILL position.
- The thermostat indicator light will glow.
- Pre-heat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the broiler / roast pan with the food on it in the centre of the shelf. Slide the shelf back into position. Close the door.
- Monitor the grilling to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven.
- **After grilling is completed , the thermostat must be returned to the "0" position in an anticlockwise direction.**
- **NB The broiler / roast pan may also be pre -heated at the same time as the grill**



Position 3
is recommended
for grilling

WARNING:
ACCESSIBLE PARTS MAY BE-
COME HOT WHEN GRILLING.

ALWAYS USE OVEN GLOVES
WHEN HANDLING FOOD IN THE
OVEN.

KEEP CHILDREN WELL AWAY
FROM THE PRODUCT WHEN IT IS
IN USE.

Safety advice

- Only use the oven and hob for preparing food.
- Always keep children away from the product when it is in use.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the power at the wall switch in the event of a fault or when cleaning the appliance.
- Do not store flammable items in the oven. If the oven is inadvertently switched on, these could catch fire.
- Never cover the bottom oven element with aluminium foil. Cooking times will be affected and the oven enamel could be damaged.
- Avoid spilling fruit juice, particularly citrus, on the oven as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

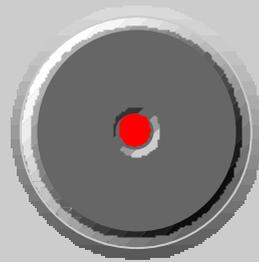
Ringer timer

- The ringer timer may be used for timing the cooking period. It does not switch off the oven or the plates but gives an audible ring when the selected time period has elapsed.
- Turn the control knob to 60 minutes to wind up the mechanism.
- Return the knob to the desired period.
- When the time has elapsed, the timer will ring for a few seconds.

Solid plates

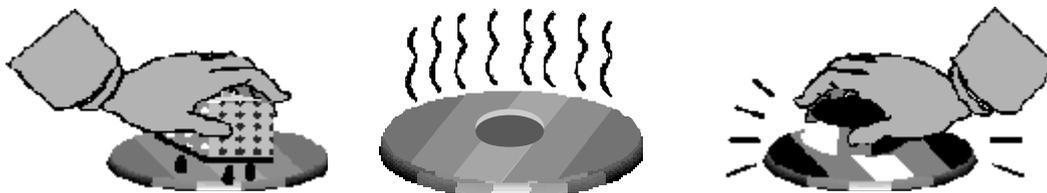
Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.



Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from spatters and spills should be cleaned off immediately.
- To clean the plates, wipe them 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 plates.
- After cleaning, dry the plates by switching them 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.



NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

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.

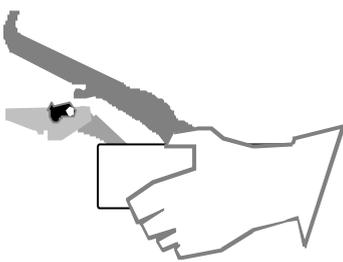
Plate controls

- Select the heat level by turning the relevant plate control knob to the required setting.
- The higher the number selected, the hotter the temperature of the plate will be.
- The plate indicator light will glow when a plate is switched on.

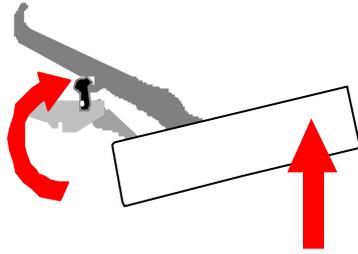
Maintenance

Lift-off oven door

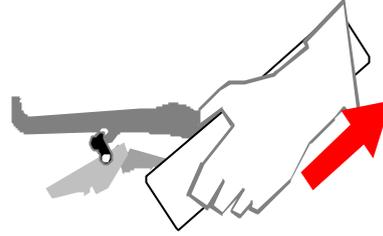
The oven door may be removed to improve oven access during cleaning



Grasp the open door on both sides near the hinges



Flip the retainer clasps up and over the hook on the upper hinge arm .
Maintain upward pressure on the door to prevent the clasps from disengaging

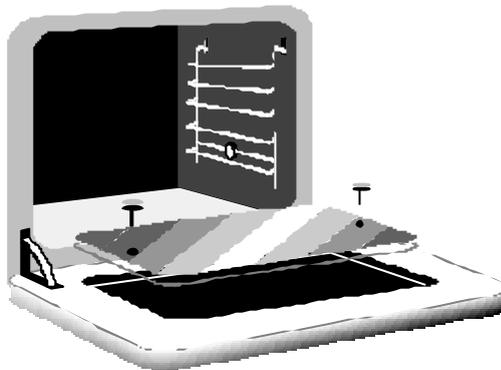


Lift the door upwards and outwards until it is free of the hinge housing

After cleaning ,refit the door in reverse order.

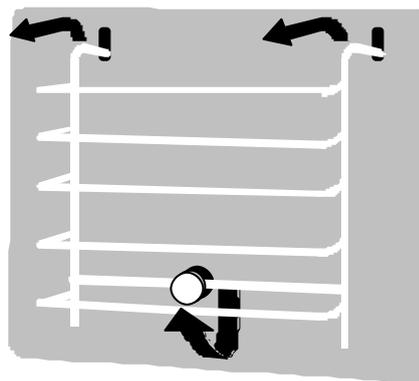
Removing the inner door glass.

- The glass may be removed for cleaning purposes by removing the two screws which hold it in place.
- It is now possible to clean the inside of the outer glass if required.
- Wash the glass in hot soapy water, rinse and dry.
- Re-assemble by carefully locating the rubber seal in the embossed groove before fitting the glass. The glass is marked “THIS SIDE TOWARDS OVEN”.
- Re-fit the two securing screws.



Removing the side racks and shelves

- The side racks and shelves may be removed for cleaning purposes.
- Remove the bottom bake element guard.
- Slide the shelf out fully against the shelf stop.
- Lift the shelf slightly and slide it out
- The side racks may be removed by pulling the bottom stay slightly downwards thereby dislodging it from the retainer at the bottom centre. Lift the racks free of the retaining slots in the oven wall.
- Replace in reverse order of disassembly.



Maintenance

Oven light

The oven light is switched on by the oven thermostat and switches off the thermostat knob is returned to **0**.

To replace a faulty light bulb, proceed as

- Switch off the power at the wall switch to avoid the possibility of shock.
 - Remove the light cover by unscrewing it in an -clockwise direction
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for °C
- Refit the light cover.

Cleaning

Cleaning the oven

- Switch off the electrical power supply before cleaning any part of the
- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy
- Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them scrubbing them with a nylon brush or scouring
- Heavy soils on the bottom of the oven may require overnight soaking under a liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing
- Do not use metal objects or steel wool to clean the
- For your convenience, the shelves and side racks may be removed to improve

General cleaning

- Switch off the electrical power supply before cleaning any part of the
- Wipe down glass panels, cabinet, door, control knobs, trims and handles with a soapy cloth.
- Do not use a steam cleaner.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean

Cleaning and maintaining stainless steel



Stainless steel is not adversely affected by normal household use but because of its reputation for durability, it is sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal use'.

Cleaning materials

DO USE

- A soft cloth or synthetic sponge.
- Soap, or mild household detergent (Handy Andy)
- Diluted ammonia in warm water.
- A nylon bristle brush.
- Cleaners labelled "Suitable for stainless steel"

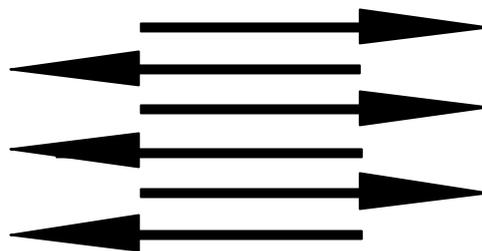
DO NOT USE

- Acids
- Coarse abrasive cleaning powders.
- Metallic scourers, steel wool or metal scrapers.
- Wire brushes or emery paper.
- So called 'silver cleaners'.
- Kitchen scourer/foam pads

Cleaning procedure

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (ie. when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.

**ALWAYS WIPE
IN THE DIRECTION OF THE
BRUSHED TEXTURE
ON THE STAINLESS STEEL**



CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning Wipe with a little baby oil and a soft lint free cloth. Buff to shine	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface Apply whenever necessary
Stubborn stains and discolouration	Use a little Ceran cleaning paste. (available from Defy Service Centres) Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid).Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

**It must be appreciated that some of the above suggested procedures will alter the surface appearance of the treated area.
They should therefore only be applied with due consideration and care.**

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Service centres

BLOEMFONTEIN

P.O.Box 1691 Bloemfontein. 9300. 160 Long Street, Hilton. Bloemfontein 9301.
Tel. 051 400 3900

CAPE TOWN

P.O.Box 953 Milnerton. 7435 5A Marconi Rd. Montague
Gardens, Milnerton 7441.
Tel. 021 551 8314

DURBAN

P.O.Box 12004 Jacobs 4026. 135 Teakwood Rd. Jacobs 4052.
Tel. 031 460 9712

EAST LONDON

P.O.Box 7006 East London 5200. 16 Bowls Rd. Arcadia East London 5201.
Tel. 043 743 7100

JOHANNESBURG

P.O.Box 27150 Benrose 2011. Cnr. Mimetes & Kruger Sts. Denver ext.12 JHB. 2094.
Tel. 011 621 0200
Tel. Sales, Administration, Distribution, Commercial Head Office,
National Groups, Contracts and Credit.

PIETERSBURG

P.O.Box 1719 Pietersburg 0700. 87 Hoof Str. Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.

PORT ELIZABETH

P.O.Box 2971 North End 6056. 204 Kempston Rd. Port Elizabeth.6001.
Tel. 041 401 6400

PRETORIA

P.O.Box 19768 Pretoria West 0117. Block A3 Old Mutual
Park.
Cnr. D.F.Malan Rd. & Moot Str. Hermanstad. 0082.
Tel. 012 377 0061

Warranty

This certificate is issued by DEFY APPLIANCES LIMITED manufacturers of Defy products, hereinafter the Company, to the original purchaser only, of the appliance certificate and shall constitute the only warranty given in respect of this

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

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 repairs 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 further than 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 accepted for service at our service centres and are not collected from the customer's home. Faulty units should be returned to the purchasing dealer or to the nearest Company Service Centre for repair.
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 the instructions, connection to incorrect voltages and subjection to commercial use shall void the warranty from its date of issue.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or repairs to the appliance are effected by any persons not duly authorised by the Company, or if unapproved parts not approved by the Company are used in the appliance, or if the serial number of the appliance is altered.
4. The Company shall not be responsible for damages resulting from fire, flood, civil unrest or any Act of God. The Company shall not, in terms of these warranties be responsible nor liable for any consequential loss or damage of any kind caused by or due to the failure or non-performance of the appliance.
5. The Company shall not be responsible for transportation or other costs other than those specified within the provisions of Point 1 of this warranty.
6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.
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 benefit.
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 charges.

**KEEP THIS CERTIFICATE AND SALES INVOICE AS
PURCHASE FOR WARRANTY**

Defy Slimline Oven and hob

	600STS	600SSU
Under counter	*	*
Stainless steel cosmetics	*	*
Conventional bake oven		*
Thermofan oven	*	
Grill element	*	*
Ringer timer	*	*
Air vented "cool door"	*	*
Full glass door	*	*
Removable door	*	*
Removable inner door glass	*	*
Roast pan and broiler	*	*
Baking trays	*	
Chromed wire shelf	*	*
Stainless steel hob with controls on oven	*	*
2 Red dot high speed plates and 2 standard plates	*	*



You can rely on Defy

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Part Number 063 486