

**COMPACT
SOLID PLATES STOVE DSS553/554**



Believe in better



Customer Care Line
(after sales service)

086 100 3339

Part number: 074843D

Cooking
Instruction manual

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Introduction

Dear Customer,

Your new Defy stove 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 stove 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 stove 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

DEFY APPLIANCES (PTY) LTD

P.O.BOX 12004

JACOBS

DURBAN

4026

SOUTH AFRICA

1. General information

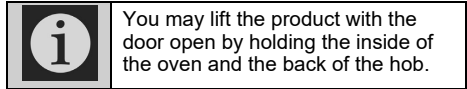
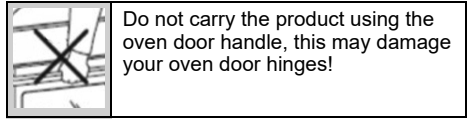
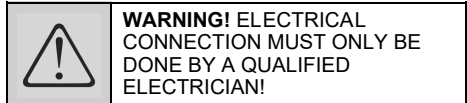
Unpacking

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.



Electrical installation

The manufacturer and 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.

Electrical installation (Model DSS553 ONLY)

Push the electric plug into a 230V, 16A earthed wall socket. The stove is a plug-in model with a 16A power supply cord.

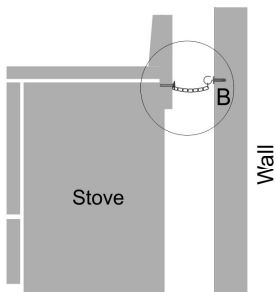
It is therefore not possible to use all the heating components (plates and oven elements) at the same time. Refer to the selector switch table under operating instructions on page 6 for more info.

Anti-tilt mechanism

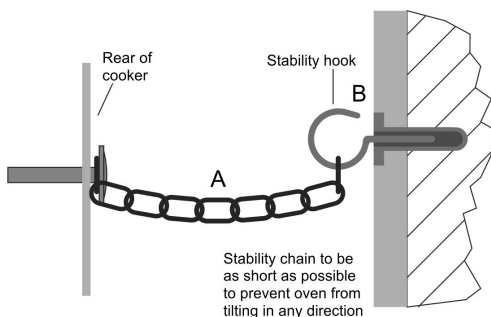


All stoves can tilt if you or a child sit or lean on an open oven door. Safety regulations stipulate that the ANTI-TILT mechanism supplied with the stove, must be fitted as shown.

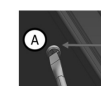
- “A” 1 x Stability chain
- “B” 1 x Stability hook with anchor sleeve
- “A” is factory fitted at the rear of the stove in the centre. (See overleaf for instructions if the removable splashback is to be fitted)
- Position the stove and move “A” to touch the wall behind the stove.
- Mark the hole where “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 the Stability hook “B”. It is recommended to secure the chain on the third link from the rear of the cooker.
- The stove is then secured and will not accidentally tilt if downward pressure is applied to the open oven door.



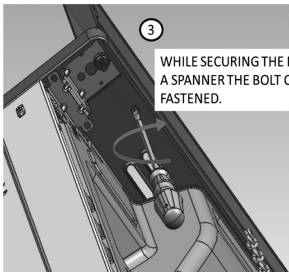
Anti-tilt installation side view



Fitting the removable splash panel

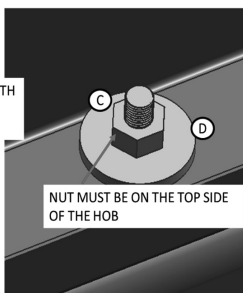


① INSERT BOLT FROM UNDER SIDE OF HOB AND SUPPORT IT WITH A SCREWDRIVER



②

INSERT WASHER & NUT ON THE TOP SIDE OF SPLASH PANEL & HOLD NUT WITH A SPANNER.



Items Supplied:

- A – M4 Bolts x2
- B – Splash Panel x1
- C – Nut x2
- D – Washer x2



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.

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 you do not follow these instructions.

General safety

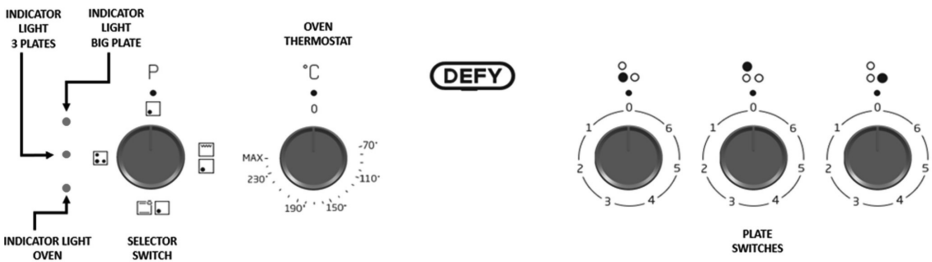
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Connect the appliance to an earthed outlet/line protected by a fuse of suitable capacity.
- The earth installation should be completed by a qualified electrician. Our company shall not be liable for any problems arising due to the appliance not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- 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.
- Never wash down the appliance with water! There is a risk of electric shock!
- Never use the appliance when your judgment or coordination is impaired by alcohol and/or drugs.
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may ignite and cause a fire.
- 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 baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- The appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters etc.
- Never touch the metal surfaces of the hob and control panel during use.
- Always use heat resistant oven gloves when putting in or removing dishes from the hot oven.
- Do not use the appliance with the front door glass removed or cracked.
- 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.
- Make sure that the function knobs are switched off after every use.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food will splatter if added too quickly.
- Only use the appliance for preparing food.
- Never heat fat or fry with a lid on the pan.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Do not store flammable items in the oven.
- Always keep the oven door gasket clean.

Technical Specifications			
Voltage / frequency	220-240V~ 50 Hz	Oven	Static oven
Max power	3500W (553) / 6900W (554)	Energy efficiency class*	A
Amperage	16A (553) / 30A (554)	Inner lamp	N/A
External dimensions (height / width / depth)	1005 mm x 512 mm x 655 mm	Energy consumption	0.73 kWh
Total conventional bake power consumption	1900W	Total grill power consumption	800W

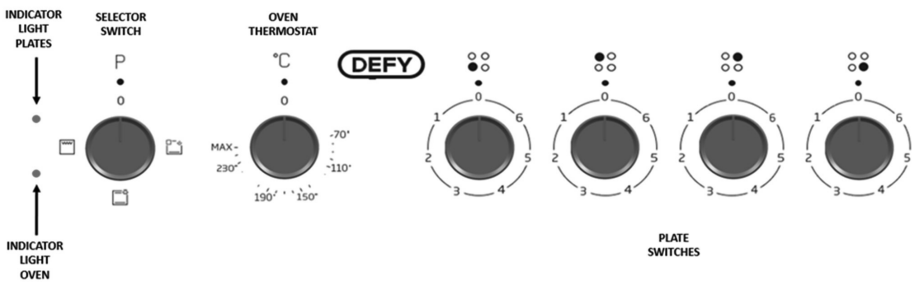
* Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater functions. The energy efficiency class is determined according to function: Conventional bake mode.








3. Operating instructions

Control panel DSS553



Control panel DSS554



Selector switch DSS553			Selector switch DSS554		
	Off/Big Plate Only	Oven is switched off and only the Big Plate (left front plate) can be used in this mode	0	Off	Switches the Oven off
	Grill: Heat is given off from the top element. + Big Plate	Only grill mode and big plate can be used		Bottom Bake / Bread Bake Mode & Steam Assisted Clean	Refer to baking guide on page 7 & Maintenance & Care section on page 9 for Steam Assisted Clean
	Conventional Bake: Heat is evenly distributed from the top and bottom element. +Big Plate	This mode is recommended for cakes, pastries and casseroles. The big plate can be used with this oven mode as well		Conventional Bake: Heat is evenly distributed from the top and bottom element Top Crust: For browning various foods	This mode is recommended for cakes, pastries and casseroles. Refer to baking guide on page 7 for options
	Hob Only	Only the 3 plates on the hob can be used in this mode. The oven will not come on in this mode		Grill: Heat is given off from the top element	The thermostat must be on the maximum position. The oven door must be closed

Oven operation

Set the selector switch to the desired operating mode. See above table for functions

Set the temperature knob to the desired temperature. The thermostat oven indicator light will glow and remain on until the oven has reached the selected temperature.

The indicator light will then cycle between off and on as the thermostat maintains the selected temperature.

Note:

When the oven thermostat is set to the 70°C position, the oven may be used as a warmer.

Baking / Roasting

Set the selector knob to the desired mode. Set the oven thermostat to the desired temperature.

Once the thermostat indicator light turns off, preheating is complete.

Thereafter place the food in the oven on the respective shelf (refer to baking guide on the next page).


Grilling



Both the wire shelf and roast pan may be used for grilling. If you are grilling on the wire shelf, use a baking tray** on the lower rack as a drip tray.




***baking tray not included with your product*

Position the wire shelf in the desired position below the grill element (refer to the guide on the next page for recommendations). Set the selector switch and oven thermostat to their respective grill positions.

Preheat the grill element for about 5 minutes. Place the food in the center of the shelf and monitor the grilling to avoid burning the food.

	Foods that are not suitable for grilling create a fire risk. Only grill food which is suitable for intensive grilling heat.
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	DANGER Risk of scalding by hot steam! Take care when opening the oven door as steam may escape. IMPORTANT: Grilling must be done with the oven door closed!
	





Oven mode	Icon	Food item	Shelf position	Temp setting (°C)	Duration (min)
Conventional bake		Sponge cake	2 bake/3 top crust	180	20
		Vanilla cup cake	2 bake/3 top crust	180	20
		Scones	2 bake/3 top crust	200	15
		Roast chicken	2 bake/3 top crust	180	65
		Puff pastry pies	2 bake/3 top crust	200	12-15
		Pizza	3	220	12-15
		Frozen oven potato chips	3	200	12-15
Grill		Chicken fillets	4	MAX	15
		Sausages	4	MAX	20
		Lamb/mutton chops	4	MAX	20
		Frozen fish fillets	4	MAX	15
Bottom bake + steam (75 ml water in cavity base emboss)		Bread bake mode	2	200	30-45

Note:

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

Solid plates

- You may select any setting between 1=low, 3=medium and 6=high.
- It is recommended that you start by selecting the 6=high position until the content comes to a boil/reaches desired temperature, and thereafter reduce to the ± 3 position to a gentle boil.
- Experience will then determine the optimal setting between 1-6 for the respective cooking purpose.
- The relevant plate indicator light will glow when the plate is switched on.
- Remember to turn off hot plates after every use.

	Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
	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.
	CAUTION! Using the plate on the "6=high" position for prolonged periods is not recommended. It is suggested that you switch to a lower position once desired heat is reached.

4. Maintenance and Care

General cleaning


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

Cleaning the oven cavity

- Open the oven door and allow the oven to cool down.
- For improved access, the oven door may be removed. See page 9 for directions.
- 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. The soil can then be removed the following morning by washing normally


Steam assisted cleaning

- Pour 75 ml of water into the emboss on the oven floor.
- Select the Steam Assisted cleaning function.
- Turn the oven on to run this cycle for 5 minutes.
- At the end of the cycle, wait 5 minutes before opening the door.
- Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
- Use warm water with washing liquid, a soft cloth or sponge to clean persistent dirt and wipe it with a dry cloth.

	Important! Any food residue must be removed from the bottom of the cavity before you start steam assisted cleaning. Remove all oven accessories.
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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 clean the plates, wipe them with a damp cloth or nylon pad with a little liquid detergent. 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 Centers.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

	The warranty does not cover the replacement or repair of rusted or corroded plates.
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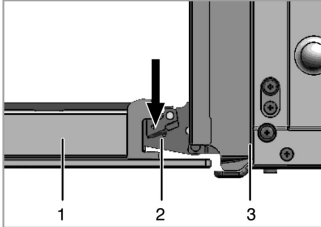
Troubleshooting

<i>Oven emits steam when it is in use.</i>	
It is normal that steam escapes during operation	>>> This is not a fault operation
<i>The appliance emits metal noises while heating and cooling.</i>	
When the metal parts are heated, they may expand and cause noise	>>> This is not a fault
<i>The appliance does not operate.</i>	
The mains fuse is defective or has tripped	>>> Check fuses in the fuse box. If necessary, replace or reset them
Appliance is not plugged into the wall socket	>>> Check the plug connection
<i>Oven does not heat.</i>	
Function and/or Temperature are not set	>>> Set the function and the temperature with the Function and/or Temperature knob/key

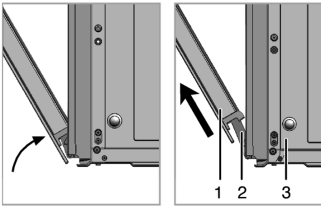
Removing the oven door

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

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



3. Open the door to halfway.
4. Remove the door by pulling it upwards to release it from the 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.

Cleaning the oven door

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



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.

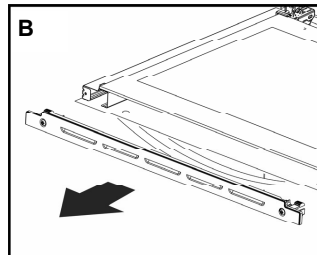
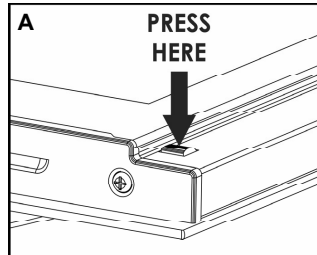


The front door inner glass is coated with an easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean the front door inner glass as they may scratch the surface and destroy the coating material.

Removing the Oven Door Glass

Inner glass can be removed for cleaning.

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



5. Important Notes




OVER THE YEARS, DEFY'S SERVICE CENTRES HAVE IDENTIFIED THIS LIST OF DO'S AND DON'TS AS BEING IMPORTANT FOR CUSTOMER SATISFACTION AND SAFETY. PLEASE READ IT AND FAMILIARISE YOURSELF WITH ITS CONTENTS.



Do


- Clean your appliance regularly.
- Use flat-bottomed pots and pans when cooking on the hotplates. This will maximize efficiency and reduce electricity costs.
- Leave about a 40 mm. air gap between baking tins and the oven walls. Adequate air circulation is important for good baking results.
- Get into the habit of wearing oven gloves when handling utensils in a hot oven. This will help to avoid accidental burns.
- Partly slide out the oven shelf before removing hot dishes from the oven. This will prevent accidental contact with the hot oven sides.

Don't

- Use pots which are smaller than the hotplate diameter. This wastes electricity and allows the pot handles to overheat.
- Place anything on the open oven door. The glass is not a work surface and could get scratched.
- Use the appliance to heat the home. Neither the hotplates nor the oven was designed for this purpose and damage could occur.
- Allow pot handles to overhang the front of the appliance. Children might be tempted to grab them with harmful consequences.

	<p>The oven may emit steam during use. This is normal and is not a fault. When metal parts are heated, they may expand and cause noise. This is not a fault.</p>
	<p>Figures in this manual are schematic and may not match your appliance exactly.</p>
 	<p>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>
	

	<p>WARNING! Hot surfaces may cause burns! Do not touch the hob panel and any other hot surfaces of the appliance.</p>
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Problem check

Do not attempt any repairs yourself.

Before calling a service technician to assist with a problem, please check:

- The mains distribution board for tripped circuit breakers.
- The wall switch is on.

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.

6. Defy customer care call centre

If you have followed the instructions and still have a problem or have any service or spares queries, please contact the customer care line by sending an email to service@defy.co.za or by calling 0861 00 3339. They will be able to advise you on any aspect of the appliance.

Defy Sub-Saharan Africa Branch contact details

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
defyservicecenter@outlook.com

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: TRADE COM AFRICA

Trade Com Africa, 183 Loreley Crescent
Msasa, Harare, Zimbabwe
Tel: +00263 773 438001
servicecentre@tradecomafrika.com

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

SWAZILAND: LYNDS DISTRIBUTORS

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

MOZAMBIQUE: COOL WORLD. LDA

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

7. Warranty

This certificate is issued by DEFY APPLIANCES LIMITED 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 should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Cracked, rusted or corroded solid plates, vitreous enamelware, rust, cosmetic wear or cosmetic/external damage to products/components/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 South African and Sub-Saharan African contact details.

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.

For future reference, record the listed information in the space below. The Serial number may be found on the label located at the upper back panel.

SERIAL No.....

DATE OF PURCHASE.....

PURCHASED FROM.....