

501-520-521
COMPACT STOVES



Believe in better



Customer Care Line
(after sales service)

086 100 3339

Part number: 069182



Cooking
Instruction manual

Introduction

Congratulations on the purchase of this quality appliance. We trust that you will enjoy many years of trouble free use.

Please read these instructions carefully before using the appliance.

This manual will provide you with information on how to operate and care for your appliance 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.

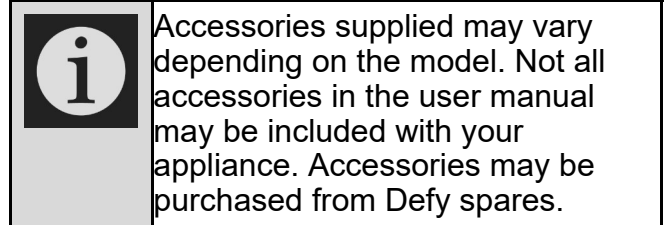
Installation

- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.

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.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.



Electrical installation


This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.


This appliance should not be connected through an earth leakage system.

Refer to S.A.N.S. 10142.


Connection to the power supply

- This appliance has a 'Y' type supply cord connection and must be installed by a licensed electrician, who will ensure that the stove is correctly connected and safely earthed.
- The rated current is printed on the serial number label attached to the stove upper back panel.
- The appliance must be connected to the mains through an all pole isolating switch which has a minimum clearance between the contacts of 3 mm in all poles.
- A means for disconnection must be provided in the fixed wiring.
- Push the electric plug into a 230V 15A earthed wall socket.
- The stove is a plug in model with a 15A power supply. It is therefore not possible to use all the elements at the same time.
- Set the selector to the required position.
- **Do not set the knob to the unmarked position.**

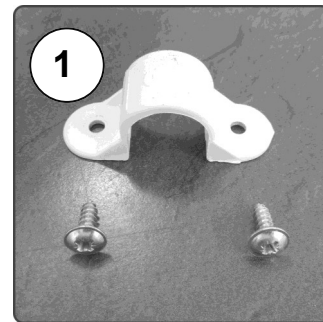
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|  | DANGER Prior to installation, visually check if the appliance has any defects on it. If so, do not have it installed. Damaged appliances are a safety risk. |
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|   | DANGER: Risk of electric shock! Before starting any work on the electrical installation, please disconnect the appliance from the mains supply. |
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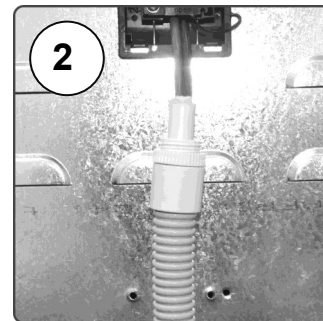
Connecting the sprague to the oven

| | |
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|  | WARNING! ELECTRICAL CONNECTION MUST ONLY BE DONE BY A QUALIFIED ELECTRICIAN! |
|---|---|

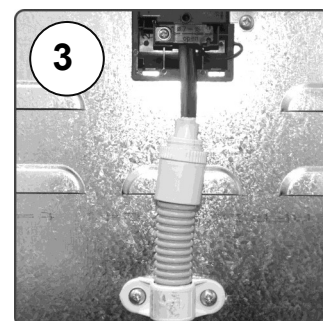
Purchase a standard plastic/metal saddle type bracket, capable of going around the 20 mm diameter sprague and with a hole pitch of 38 mm (Plastic) 45 mm (Metal), from your local hardware and 2 off 4.2 mm x 12 mm self tapping screws.



Feed the cables through the Sprague and connect to the mains terminal block of the appliance.



Place the plastic/metal saddle around the sprague and fasten via the 2 self tapping screws onto the factory pre punched holes adjacent to the mains terminal block of the appliance.



Anti-tilt mechanism

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

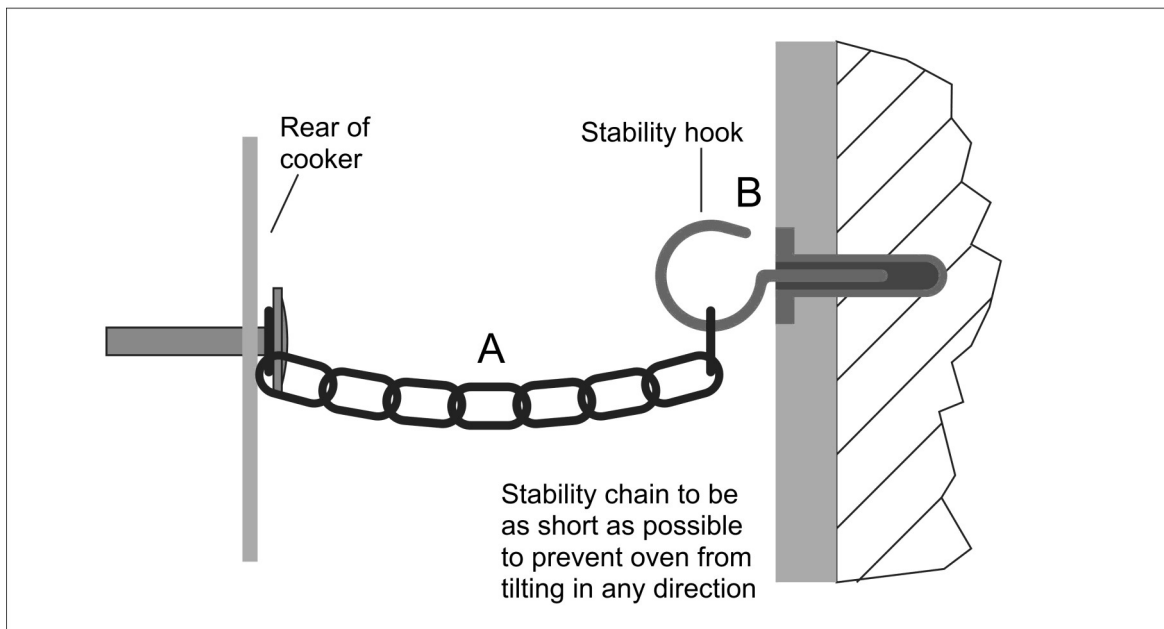
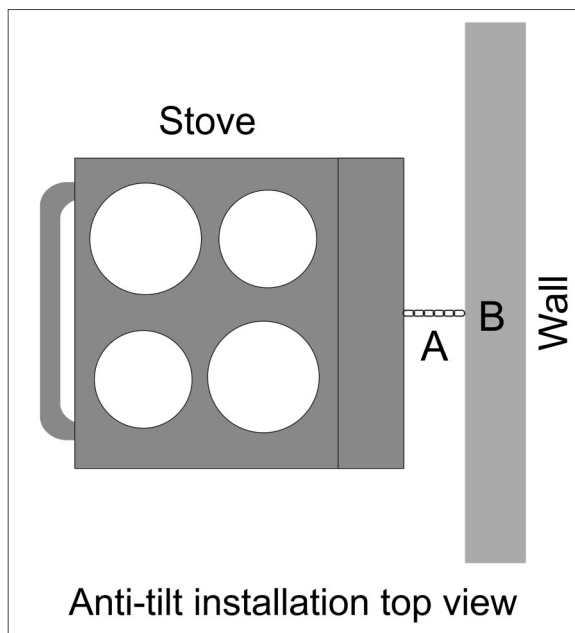
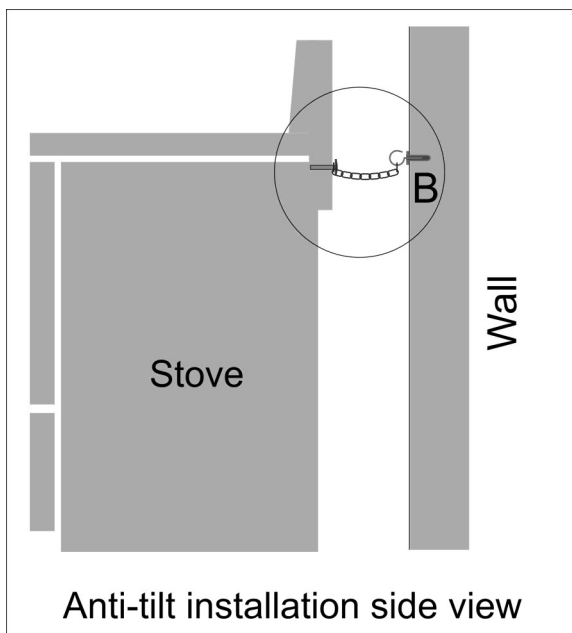


- Safety regulations stipulate that the ANTI-TILT mechanism supplied with the stove must be fitted as shown on the following page.

| | |
|--|---|
| | The manufacturer strives for continuous improvement. For this reason, technical specifications, text and illustrations in this manual are subject to change without notice. |
| | Figures in this manual are schematic and may not match your appliance exactly. |
| | Safety regulations stipulate that the ANTI-TILT mechanism supplied with the stove, must be fitted as shown. The mechanism will be supplied with your model. |

Anti-Tilt mechanism

- “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.
- 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”.
- The stove is then secured and will not accidentally tilt if downward pressure is applied to the open oven door.

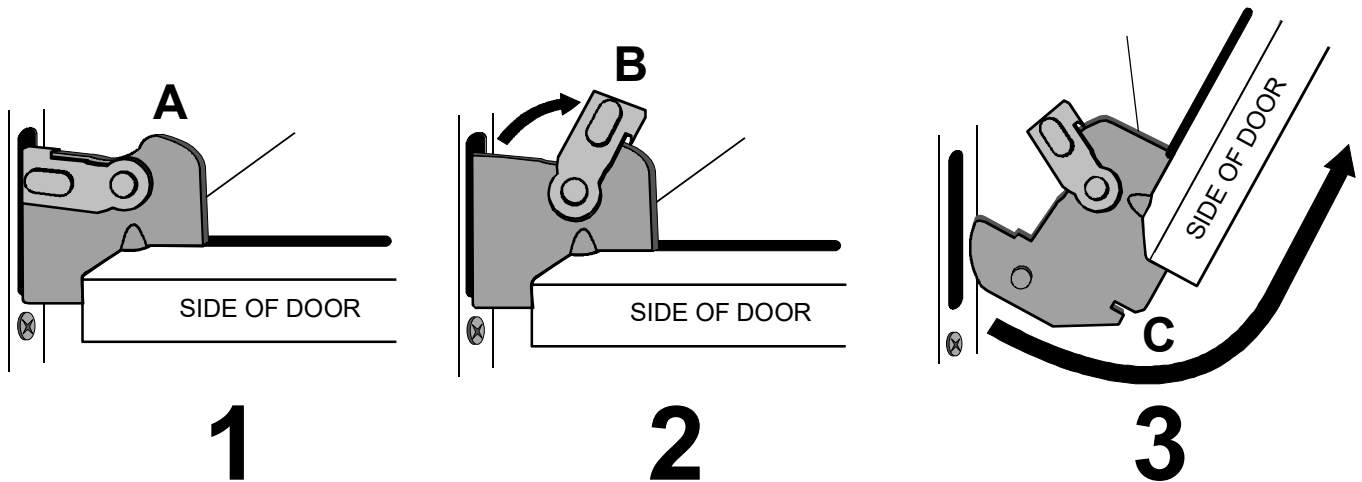


Oven door

(Only applies to models with removable oven door)

The oven door may be removed to improve access to the oven for cleaning purposes.

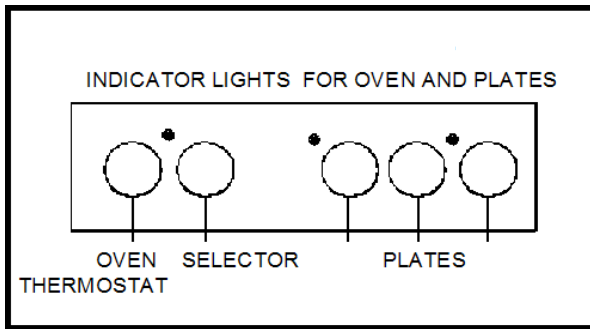
1. Open the door fully to expose the hinges (A) on either side.
2. Flip the hinge locking levers (B) to the upright position.
3. Partially close the oven door and lift it free of the side panel retaining slots.
4. After cleaning, re-fit the oven door in reverse order making sure that the bottom hinge notches © locate properly onto the bottom edges of the side panel retaining slots.



| | | |
|------|--|------|
| | <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.</p> <p>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>Figures in this manual are schematic and may not match your appliance exactly.</p> |
| | <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> |

The Control Panel (501 Model Only)



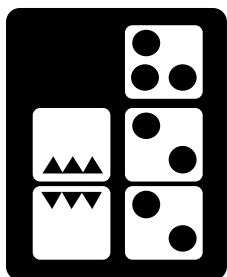
Electrical Installation

Position the stove on a solid level surface near an accessible plug point.

- The stove is a plug-in model with a 15Amp. Power supply.
- Push the electric plug into a 230V. 15A. earthed wall socket.

Selector Knob

- It is not possible to use all the elements at the same time.
- Set the selector to the required position.
- **Do not set the knob to the unmarked position.**



3 Plates

Bake and 2 small plates

Grill and 2 small plates



Baking (501 Model Only)

For best baking results, use an aluminium bake tray (300 x 230 x 30mm.) These are available from all Defy Parts Centres

Part number 067609.

Teflon coated baking trays are not recommended.

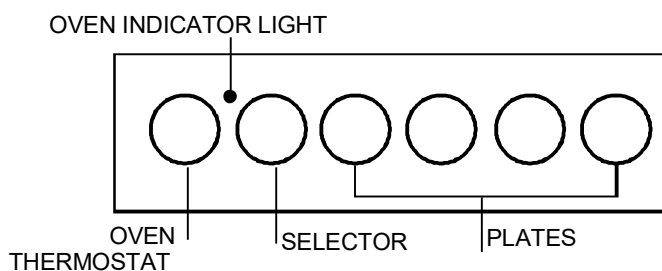
- Set the selector to - Bake and 2 small plates
- Set the oven control to the desired temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature.
- When the indicator light switches off, the food should be placed in the oven.
- During baking the indicator light will regularly cycle on and off as the oven thermostat maintains the selected temperature.
- The door may be opened, for inspection purposes, after about half the cooking time has elapsed.

Grilling (501 Model Only)

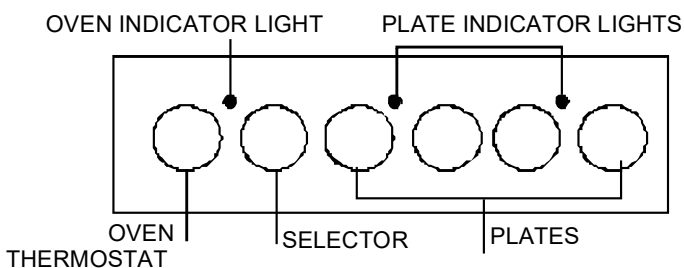
Keep the oven door closed during grilling.

- Place the oven shelf on the top shelf position.
- Set the selector to - Grill and 2 small plates.
- Set the oven control to the Grill symbol on the knob.
- Place the item to be grilled in a roast pan on the shelf under the pre-heated grill element.
- The oven door may be opened to check on the grilling process which should be done every 5 to 10 minutes to avoid burning the food.
- The oven control must be turned to the OFF position when grilling is complete.

The Control Panel (520 Model only)



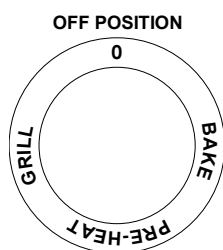
The Control Panel (521 Model only)



Four Position Selector

- The selector is used to select one of four oven operating modes.

1. 0 or OFF
2. Bake
3. Pre-Heat
4. Grill



- BAKE is used for baking and roasting.
- PRE-HEAT utilises all the oven elements to quickly bring the oven up to the selected temperature. The oven indicator light will remain on until the selected temperature is reached. Thereafter the selector must be set to BAKE. You may use the oven without PRE-HEAT, it just takes a little longer to warm up.
- GRILL is used for conventional grilling.

Grilling

- **Keep the oven door closed during grilling.**
- Set the selector to grill and the oven thermostat to the grill position.
- Place the oven shelf on the top shelf position.
- Place the item to be grilled in a roast pan on the shelf under the pre-heated grill element.

- The oven door may be opened to check on the grilling process every 5 to 10 minutes to avoid burning the food.
- The oven control must be turned to the OFF position when grilling is complete.

Baking

For best baking results, use an aluminium bake tray (300x230x30mm). These are available from all Defy Parts Centres Part number 067609. Teflon coated baking trays are not recommended.

- Set the selector to pre-heat and set the oven thermostat to the desired 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.
- Set the selector to bake.
- During baking the indicator light will regularly cycle on and off as the oven thermostat maintains the selected temperature.
- The door may be opened, for inspection purposes, after about half the cooking time has elapsed.

Storage Compartment

- This compartment may be used to store pots, pans and dishes.

Spiral Plates

- The plate will operate at any setting between minimum and maximum as depicted on the control knob. With experience you will soon find the ideal position for:
 - Gentle simmer to simmer.
 - Fast simmer to medium heat.
 - Hot to maximum heat.

Note: To switch plate “ON” rotate the dial knob in a clockwise direction to the required setting. To switch plate “OFF” rotate the dial knob in a counter clockwise direction to the “0” position.

Cleaning spiral plates

- Switch off the electrical supply to the stove.
- When the plates are cold, lift the swivel plate up.

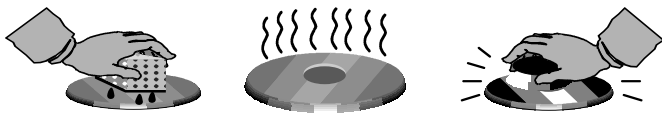
- Use hot soapy water to clean the plates. If necessary, use a nylon bristle brush to remove stubborn dirt.
- Wipe dry and re-set the plates.

Solid plates

- Before using the plates for the first time, switch them on for four minutes at the highest setting so that the factory applied protective coating can burn in.
- The markings around the plate control knobs represent the following heat settings:
 - 1 = Warming.
 - 2 = Slow simmer.
 - 3 = Simmer.
 - 4 = Medium heat.
 - 5 = High heat
 - 6 = Boiling and frying.

Caring for solid plates

- To prevent discolouration and corrosion, moisture from splatters 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.
- 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 solid plates. It is the owners responsibility to care for them as described above.

- Some plates are fitted with stainless steel trim rings. Over time and when exposed to heat, these may discolour.
- Regular use of a cleaner labelled “Suitable for Stainless Steel” will restore the original sparkle.

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.

Cleaning

Do not use a steam cleaner.

Cleaning the Exterior

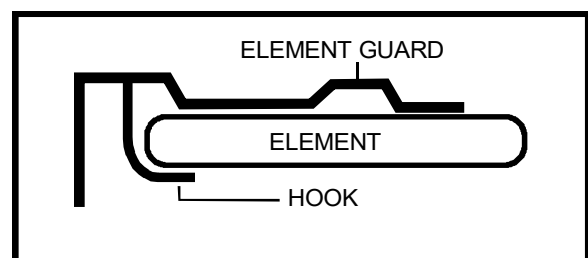
- Switch off the electrical supply to the stove before cleaning any part of it
- Use a damp soapy cloth and avoid the use of abrasive powders and scouring pads.

Cleaning the Oven

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

Element and guard

- After cleaning the oven, ensure that the oven element is securely clipped into the hook of the element guard. Failure to observe this will allow the element to rest on and damage the oven enamel.



Safety advice

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. Have the earth installation made 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 the risk of electric shock!
- Never use the appliance when your judgment or coordination is impaired by the use of 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 cause a fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build up in the tin/jar may cause it to burst.
- Do not place 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.
- 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.
- The rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not come into contact with the rear surface as connections may get damaged.
- 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.
- When using Gas, ensure that the room is well ventilated.
- Always keep children and infirm persons away from the appliance when it is in use.
- Only use the appliance for preparing food.
- Use a deep pan, large enough to cover the appropriate burner.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Do not store flammable items in the oven.
- Always keep the oven door gasket clean.
- The lamp(s) used in this appliance is not suitable for household room illumination.

Branches

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

South African Branches:

BLOEMFONTEIN

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

CAPE TOWN

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

DURBAN

135 Teakwood Road, Jacobs,
Durban, 4052
Durban.Service@defy.co.za

EAST LONDON

Robbie de Lange Road, Wilsonia,
East London, 5201
EastLondon.Service@defy.co.za

GAUTENG, MIDRAND

127 15th Road, Cnr Pharmaceutical & 15th Rd,
Midrand, Gauteng
Gauteng.Service@defy.co.za

POLOKWANE

87 Nelson Mandela Drive, Superbia 0699
Polokwane.Service@defy.co.za

PORT ELIZABETH

112 Patterson Road, North End, Port Elizabeth 6001
PortElizabeth.Service@defy.co.za

Sub-Saharan Africa Branches:

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
sgiservicecentre@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: LYNDS 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

SERIAL No.....

DATE OF PURCHASE.....

PURCHASED FROM.....

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

Warranty

This certificate is issued by DEFY APPLIANCES (PTY) 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. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance. The Company shall not be responsible for damages caused by insect and/or animal infestation.
5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
6. **For warranties in the Republic of South Africa and Sub-Saharan Africa, please contact the customer care line. Please refer to the previous page for respective South African branches and Sub-Saharan Africa branches.**
7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

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