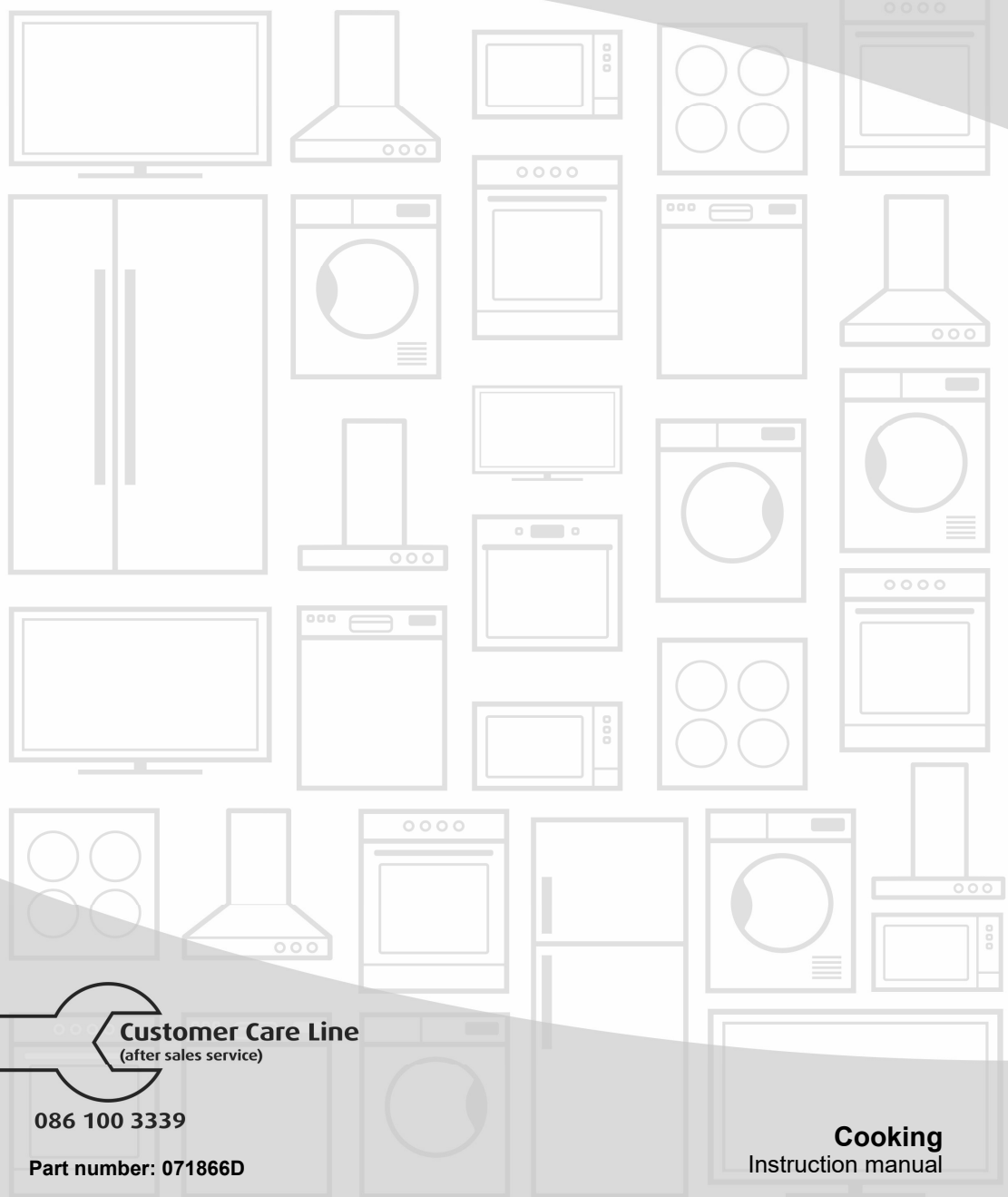


DHD417
HOB GEMINI 770 TC BV



Believe in better



Customer Care Line
(after sales service)

086 100 3339

Part number: 071866D

Cooking
Instruction manual

Dear Customer,

Your new Defy hob was manufactured in a state of the art facility and has passed strict quality control procedures. Please read this manual carefully before using your hob 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 hob 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



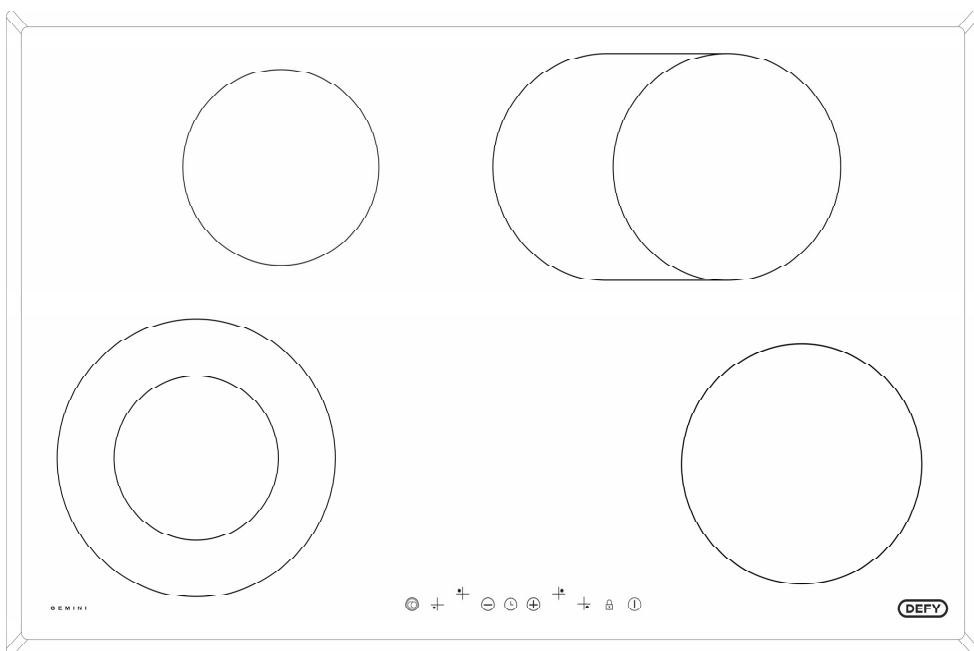
Warning—Electric shock



Caution; Warning for fire hazard



Caution; Warning for hot surfaces



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1 Technical Specifications

Model	DHD 417 “770 TC”
Volts	220V –240V 50/60Hz~
Amperes	33
Plate power rating (ø, mm/ W)	
Front cooking zone left	210/120, 2200/750
Front cooking zone right	180, 1800
Rear cooking zone right	170 x265, 2400/1500
Rear cooking zone left	140, 1200
Total power (W)	7600
Type of switch	Electronic sensors
Width	770 mm
Depth	510 mm



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

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

Values stated on the product 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 product, these values may vary.

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.
- Young children should be supervised to ensure that they do not play 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 product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Defy shall not be liable for any problems arising due to the product not being earthed in accordance with local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected from the mains supply during installation, maintenance, cleaning and repairing procedures.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the regulations.

- If the power connection cable for the product 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.
- 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 product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.
- Never use the product 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 product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Do not use or store flammable products (alcohol, petrol, benzene etc.) near the appliance as these pose a fire risk.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Danger of fire: Do not store items on the cooking surfaces.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.

- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance
- Where this appliance is installed in a marine craft or in caravans, it shall not be used as a space heater.
- Do not use the appliance for heating closed tins and glass jars. The pressure that would build up in the tin/jar may cause it to burst.
- Always keep children and infirm persons away from the appliance when it is in use.
- Use a deep pan, large enough to cover the appropriate cooking zones.
- 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 modify this appliance

- This appliance is not intended to be operated by means of external timer or separate remote control system

Intended use

- This product is designed for domestic use. 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.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

Package information

- Packaging materials of the hob are manufactured from recyclable materials in accordance with Environmental Regulations.
- Do not dispose of the packaging materials together with domestic or other wastes. Take them to collection points designated by the local authorities.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



DANGER Broken glass!

Do not let any objects fall onto the hob. Even small objects may damage the hob. Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit. If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.



Only use clean pots with an even flat base to prevent cracking on glass due to hot spots.



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.

3 Installation

The hob must be installed by a qualified electrician in accordance with national regulations. 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 and gas installation for the appliance is the customer's responsibility.
	DANGER The product must be installed in accordance with all local electrical regulations.
	DANGER Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation


The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure overleaf (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (min 650 mm)
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.

Cupboard design

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

Surfaces and surrounding edges immediately adjacent to the hob should be able to withstand temperatures of up to 100° C without delaminating or discolouring.


	Risk of broken glass! Do not put the ceramic hob down on a corner or edge.
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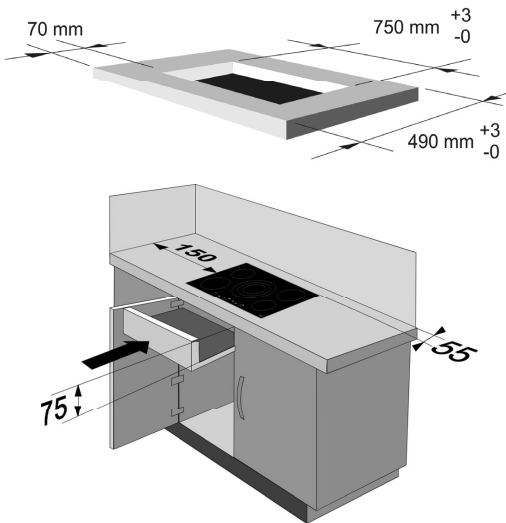
Installation and connection

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

Connection to the power supply must be carried out by a qualified electrician, who will ensure that the hob is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the base cover.

The hob 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.

	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.
	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 hob. If the mains lead is damaged, it must be replaced by a qualified electrician.



Risk of broken glass!

Do not put the ceramic hob down on a corner or edge.

Electrical connection

Connect the appliance to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician. The manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.



DANGER Risk of electric shock!

Before working on the electrical installation, disconnect the appliance from the mains supply.



DANGER Risk of electric shock, short circuit or fire by unprofessional installation!

The appliance may be connected to the mains supply only by a qualified electrician and the hob is only guaranteed after correct installation.

The connection must comply with national regulations. The mains supply data must correspond to the data specified on the type label of the appliance.

Earth leakage

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

Refer to S.A.N.S. 10142

Connection to the power supply must be carried out by a qualified electrician, who will ensure that the hob is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the base cover.

The hob 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.

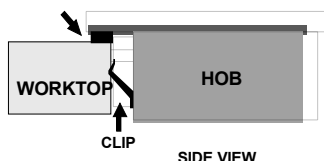
Safety installation

- A removable horizontal board must be fitted below the hob and 75mm away from the worktop bottom face.
- Space between this board and the appliance must be empty and no objects may be stored or kept there.
- This board will effectively shield the user from the base of the hob which gets hot during use. The board needs to be removable for service purposes as the hob, once installed, can only be loosened from below.
- If the appliance is installed with a side adjacent to a vertical kitchen cabinet, the distance between the edge of the appliance and that of the cabinet side must be at least 150mm. The distance between the back wall and the rear edge of the hob must be at least 55mm.
- The hob is supplied with securing clips.
- These fit into dedicated slots around the hob base. (see picture A)
- Insert the clips (as shown in picture B)
- Lift the clips up until they click into place. (as shown in picture C)
- To avoid liquid spills penetrating between the hob and the worktop, apply the supplied self-adhesive seal to the perimeter of the aperture. Do not use a silicone sealer.
- Invert the hob on the worktop adjacent to the aperture before making the electrical connection. This will ensure sufficient cable length for subsequent servicing.



- Position the hob into the aperture so that the securing clips are compressed between the hob base and the worktop. (see Sketch below).

SELF ADHESIVE SEAL



SIDE VIEW

4 Preparation

Tips for energy saving

The following information will help you to save energy:

- Defrost frozen dishes before cooking.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pots with a thick base will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Pots must be compatible with the cooking zones. Bottom of the pots must not be smaller than the hotplate.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.

Initial use

First cleaning of the appliance

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.



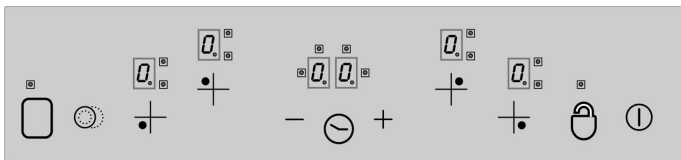
The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

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.

5 Controls

Control panel



Specifications

- | | |
|--|--|
|  | Main key - ON/OFF key |
|  | Keylock |
|  | Temperature setting/Increasing timer |
|  | Temperature setting/Decreasing timer |
|  | ** Dual/Triple cooking zone selection key |
|  | * Enable/disable timer |
|  | ** Enable/disable cooking zone |
| <hr/> | |
|  | |
|  | |
|  | |
|  | |
|  | |
|  | Cooking zone display (temperature setting 0 ... 9) |
|  | Dual/triple cooking zone operation LED (Cooking zone display) |
|  | * Timer display (there are 4 LEDs for 4 different cooking zones) |

Cooking zone selection controls

Cooking zone display (temperature setting 0 ... 9)

Dual/triple cooking zone operation
LED (Cooking zone display)

* Timer display (there are 4 LEDs for 4 different cooking zones)

This unit is controlled over the touch control unit. Each operation you make on your touch control will be confirmed by an audible signal if your touch control unit is equipped with a timer.

Always keep the control panels clean and dry. Humidity and dirt can cause problems in functions.

(*) If your hob is equipped with a timer.


If your hob is equipped with these functions

In models with a clock

Graphics and figures are for informational purposes only. Actual appearance or functions may vary.

Turning on the hob

Touch the "ⓘ" key on control panel for 1 second. Cooking zone displays illuminate. The hob is ready for use now. You can select different cooking zones within the following 10 seconds. Other controls are not allowed to function when main key "ⓘ" is being operated.

"  " and all the relevant decimal points will flash in all cooking zone displays.

If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.

If you press main key "①" for longer than 2 seconds, the hob will turn off and return to Standby mode.



Selecting the cooking zones

1. Turn on the hob.
2. Touch one of the cooking zone selection controls to turn on the desired cooking cooking zone. After selecting the cooking zone of

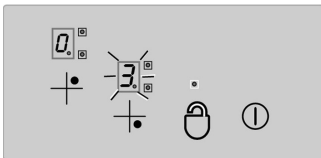
the hob, "0." decimal point will flash on the relevant cooking zone display.

If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.

3. Touch "+" or "-" keys to set the temperature level to a value between "1" and "9" or between "9" and "1".

"+" and "-" keys are equipped with repeat function. If you touch any of these keys for a long time, temperature level will continuously increase or decrease at every 0,4 seconds.

If you start with "+" key, "1" appears on display. If you start with "-" key, set value appears on display (e.g., half second "A" and half second "9"). This indicates that Booster is activated.



When your hob gets overheated;

- If the active cooking zones are set to a higher than the 7th level, hob reduces the level of active cooking zones to level 7 and the cooking zones can not be selected higher than this level.
- If overheating persists; if the active cooking zones are set to a higher than the 5th level, hob reduces the level of active cooking zones to level 5 and the cooking zones can not be selected higher than this level.

If hob temperature rises excessively, it can turn itself off for protection and the cooking zones can not be operated.

Booster

This function facilitates cooking. When Booster is activated, the cooking will operate at maximum power for a certain period of time (see, Table-1). Booster time depends on the selected temperature level. This is indicated with an "A" and the set temperature value which flash alternately on cooking zone display (e.g., half second "A", half second "9"). Once the Booster time is over, power of cooking zone will be reduced and the temperature value will be displayed continuously.

All cooking zones are equipped with Booster function.

Enabling the Booster function:

1. Turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.
3. Use "-" key to set the cooking zone temperature value to "9". Once the temperature setting is made, "9" and "A" will appear on the display alternately. This indicates that temperature value is set to "9" and Booster function is activated.



If your hob gets overheated, booster function cannot be set for protection.

4. Then, use "-" key within 10 seconds to select the temperature setting you want to be activated for the remainder of cooking process after the Booster time is over. Use "+" or "-" keys to set the cooking zone to a value between "1" or "9" (it is supposed that level 6 is selected for the example).
5. "A" and "6" appears alternately on the display during Booster function (at the end of Booster period, "6" will be displayed continuously).

Turning off the Booster function:

Touch "—" key until temperature level decreases "0" to disable the Booster function earlier.

If "9" will be selected as temperature level that will be activated after Booster period and no other lower level is selected, then flashing of the screen will cease in 10 seconds. Booster is now deactivated.

Turn off the hob.

If you press main key "⏻" for longer than 2 seconds, the hob will turn off and return to Standby mode.

If there is residual temperature that can be used after the hob is turned off, this will be

indicated with "H" symbol that appears on the relevant cooking zone display continuously.

Turning off cooking zones individually:

A cooking zone can be turned off in 3 different ways:

1. By touching "+" and "—" keys simultaneously.
2. By decreasing the temperature level to "0" with "—" key.
3. By using the timer function (if any) for the relevant cooking zone

1.Touching "+" and "—" keys simultaneously

Select the desired cooking zone with cooking zone selection key "⏻". Decimal point appears on "Q" cooking zone display. Touch "+" and "—" keys simultaneously to turn off the cooking zone.

2. Decreasing the temperature level of the desired cooking zone to "0" with "—" key

Furthermore, cooking zone can also be turned off by decreasing the temperature level to "0".

3. Using the timer off function (if any) for the relevant cooking zone

When the time is over, the timer will turn off the cooking zone assigned to it. "0" and "00" will appear

on all displays. Dual/triplet cooking zone and the LEDs connected to the timer will be deactivated. Furthermore, when the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm.

Turning on Dual/Triplet cooking zones**

Turning on the dual cooking zone:

Select the desired cooking zone equipped with dual zone. Decimal point of the relevant cooking zone must start to flash.

Set the temperature level to a value between

1 and 9 and touch "⊙" key to activate the dual zone of the cooking zone.

"Q" LED of the relevant dual zone will also

flash continuously. "⊙" Status of the dual cooking zone will change when you touch the key for a second time: dual cooking zone will switch between on and off status.

Expansion zone will only be activated if the main zone of the cooking zone is set to a temperature level between "1" and "9".

Turning on the triplet cooking zone:

Select the desired cooking zone equipped with triplet zone. Decimal point of the relevant cooking zone must start to flash.

Set the temperature level to a value between

1 and 9 and touch "⊙" key to activate the dual zone of the cooking zone.

"Q" LED of the relevant dual zone will also

light up continuously. If you touch "⊙" key

again, "Q" LED of the triplet zone flashes and triplet cooking zone is activated.

When you touch "⊙" key once again triplet zone of the cooking zone turns off again. Above operation will always change the status of the double/triplet cooking zones.

Enabling the double and triplet zones by

touching the "⊙" key of the selected cooking zone.

Keylock * (in models with clock)

Touch the "⏻" key for longer than 2 seconds to lock the touch control. Operation will be confirmed with an audible signal.



Then, "🔒" LED will flash and all cooking zones will be locked.

Cooking zones, can only be locked in the operation mode. If the cooking zones are locked: only the main key "⌚" can be

operated. "🔒" LED will flash and indicate a key lock module. If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. Key lock must be deactivated in order to be able to operate the hob.



"🔒" key will allow you to lock or unlock the touch control in operation mode.

Touch "🔒" key for 2 seconds to unlock the cooking zones. Operation will be confirmed with an audible signal.

Then, "🔒" LED turns off. Now the touch control is unlocked and can be operated normally.

Child Lock

You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock function contains a few complex steps to lock the touch control unit. Child Lock can only be activated and deactivated in Standby mode.

Locking the module:

1. Touch main key "⌚" to turn on the hob.
2. Touch "+" and "-" keys simultaneously for at least 2 seconds.
3. Then, touch "+" key once again.

» Child Lock function is activated and "🔒" appears on all cooking zone displays.

Disabling the Child Lock:

You can disable the child lock as you have activated it.

1. Touch main key "⌚" to turn on the hob.
2. Touch "+" and "-" keys simultaneously for at least 2 seconds.
3. Then, touch "-" key once again.

» "🔒" appears on all cooking zone displays

as long as the Child lock is activated. "🔒" will disappear when the lock is deactivated successfully.

Timer function * (in models with clock)

This feature facilitates cooking for you. You will not have to attend the hob continuously during the cooking process and the cooking zone will turn off automatically at the end of the time you have selected.

Timer provides following features: Touch control can command to maximum 4 cooking zone timers and one alarm cooking timer assigned at the same time. All timers can only be used in operation mode.

Timer as an alarm

Alarm timer operates independently from other cooking zones. Therefore, it is not important whether a cooking zone is selected or not.

1. Touch "⌚" key to enable the alarm timer.

"00" and "🔒" will appear on the timer display and a dot will appear on the lower right side. Thus, alarm timer is activated.

2. Then, set the desired time value by touching "+" and "-" keys.
3. Timer will start to countdown after you have made the time setting.



» When the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm.

Cooking zone timer:

The cooking zone timers can only be set for the cooking zones that are activated.

1. First turn on the hob and then enable the desired cooking zone. (cooking zone must be set to a value between **1** and **9**)
2. As in the alarm timer, enable the cooking zone timer by touching "⌚"
key. "**00**" and "⌚" will appear on the timer display and a dot will appear on the lower right side. Thus, cooking zone timer is activated.
3. You must touch "⌚" key for a second time in order to enable cooking zone timer. Now you can assign the timer.
4. Set the desired time value by touching "+" and "-" keys.

To set the hob timers:

1. After enabling the first cooking zone timer, touch the "⌚" key again. The control will turn clockwise towards the next active cooking zone assigned to the timer. Assignment proposal will be shown with a flashing "⌚" LED.
2. Set the desired time value by touching "+" and "-" keys.
3. Timer activated for the cooking zone which was set first is indicated with a continuously flashing "⌚" LED.
 - More timers can be assigned for other active cooking zones by touching the "⌚" key once again.
 - After 10 seconds, timer display reverts back to the timer that will end first.

"⌚" LEDs that illuminate continuously on the timer display indicate the timer that is currently counting down.

You can display the values set for cooking zone timers and egg timer by changing the position of "⌚" key. A flashing front right "⌚" LED always shows an assignment.

If no LED is flashing, value of the egg timer will be displayed on the timer screen.

Disabling the timers:

First you must display the timer by changing the position of the "⌚" key until the timer appears. This value can later be cancelled in 2 different ways:

By decreasing the value step by step to "**00**" by touching "-" key.

By touching "+" and "-" keys simultaneously for half second until "**00**" appears on timer display.

When the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm.

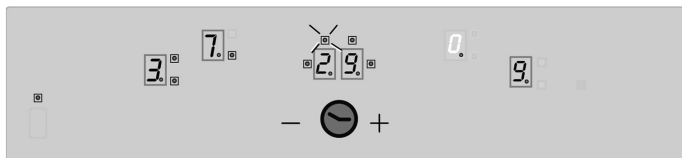
Display the remaining time value of the cooking zone timer 3 (indicator LED flashes) to the timer display (the indicator LEDs of the active timers of the cooking zones 1 and 4 in fact will not be visible on the timer display).

Keep warm function (if any)

Keep Warm function of the cooking zone helps to keep the food warm by selecting an additional temperature level between 0 and

1. Touch "⌚" key to activate the Keep Warm function.

Then, "⌚" LED flashes. Touch "⌚" key again to disable the cooking zone.



Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on unintentionally, the cooking zone will automatically be deactivated after a certain period of time. (see, Table-1).

Operation time limit depends on the selected temperature setting. If there is a timer assigned for the cooking zone, "00" appears on the timer display for 10 seconds (10 seconds later, residual heat indicator turns on). Then, timer display is turned off. After disabling the cooking zone automatically as described above, it becomes operational again and maximum operation time is applied for this temperature setting.


Table-1: Temperature setting parameters; Cycle time 47.0 seconds

Temp setting	OFF Time - seconds	ON Time - seconds	Operation time limit - hour	Booster time - seconds
0	0	0	0	-
1	45,6	1,4	6	60
2	43,6	3,4	6	180
3	41,3	5,7	5	288
4	38,4	8,6	5	390
5	35,9	11,1	4	510
6	33,1	13,9	1,5	150
7	26,2	20,8	1,5	210
8	19,2	27,8	1,5	270
9	0	47,0	1,5	-

Residual Heat Functions

For a deactivated cooking zone whose surface temperature is sensed to be above 60°C or whose display indicates a value

above 60°C, a "H" (residual heat) symbol appears on the display. When residual heat falls below 60°C, "0" appears on the display.

	When power restores after a power failure or your Hob is switched off if the residual heat of the relevant cooking zone was above 60°C before the failure, residual heat display flashes. Display continues to flash until the maximum residual heat time is over or the cooking zone is selected and enabled
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Sensor Calibration and Error Messages

When the supply power is applied, hob control system performs calibration depending on the sensor, glass and ambient conditions. Do not cover the glass part of the sensor with anything during calibration.

Hob control system should also not be exposed to strong light sources such as sun light, strong halogen lamps and etc.

Table 2: Error codes and error sources

Error Code	Description	Recommended Action
AF10	Communication error with Touch Processor.	Call a service center.
AF20	Error on touch keys.	Call a service center.
AF30	Faulty relays.	Call a service center.
F-F-F-F	Pressing the same sensor for more than 12 seconds.	Wait for 10 seconds then press the button again. If error continues call a service center.
t-t-t-t	Touch control overheated	Wait for the unit to cool down and restart hob. If error continues call a service center.


Sample application:

Following lightning conditions will allow a smooth calibration:

Illumination with a bulb without a reflector (100W, dull) 70 cm above the hob. After successful calibration, it is warranted that the hob will operate as intended even under strong illumination such as halogen spot lamp with reflector (50 W).

If an error occurs, calibration is repeated until the ambient conditions allow for a successful calibration. Hob control system can only be operated when the calibration of all sensors are successful.

Remove all substances on the hob during calibration. The ambient illumination should not be too strong during calibration. If an error messages is obtained, turn off all light sources or close the window during the calibration process. When the calibration is completed successfully, the control system can tolerate high amount of ambient light. The control system adopts and recalibrates itself according to the changes in ambient conditions while in use.

	Touch control has a sensor that protects from overheating. The cooking zone will be deactivated when reacting to the sensor. Refer to table 2 about error messages. If a key is activated repeatedly, control system is deactivated and audio signal is given.
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6 Maintenance and care

Caring for the hob

- Vitroceramic is a tough, durable material, which provides a beautiful and long lasting cooking surface. To keep it looking good, it needs to be cleaned regularly.
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Remaining residues may cause damage on the glass ceramic surface when using the hob for the next time.
- If the surface is heavily soiled, apply a suitable smooth top cleaning solution (available from Defy Service Centres) on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.
- Wipe the hob surround with a damp hot soapy cloth and dry.
- Remove calcium stains (yellow stains) by applying a small amount of lime remover such as vinegar or lemon juice. Other suitable commercially available products can also be used.
- Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.
- If necessary stubborn spills may be removed using an approved blade scraper.
- Always ensure 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 stainless or inox surfaces. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.
- Only use clean pots with an even flat base to prevent cracking on glass due to hot spots.



WARNING: In the unlikely event of the Vitroceramic sustaining accidental damage or cracks, switch off the appliance at the mains to avoid an electric shock and have the panel replaced before further use.

Recommendations

- Use only pots with a solid level base. An uneven base will prolong cooking time and waste energy.
- Use pots with a base diameter slightly larger than that of the thermal area. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot zone.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- Save energy by switching the plate off 5 to 10 minutes before the end of a lengthy cooking period. The Vitroceramic hob will retain sufficient residual heat to complete the cooking process.
- A pot with rough edges could scratch the Vitroceramic surface if it were dragged across the surface of the hob.
- Any spillage of sugar solution such as jam, must be removed immediately. If allowed to cool on the Vitroceramic surface it could pit and damage the surface.
- Do not cover the Vitroceramic surface with aluminium foil and do not use poor quality aluminium pots. These will leave unsightly deposits which in time, could adhere to the Vitroceramic surface.

Problem check

Before calling a service technician to assist with a problem

PROBLEM

The plates do not work / *Check there is power to the wall switch.*

The timer on Gemini hobs make a clicking noise / *This is normal. Timers do make a clicking noise.*

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 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

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 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.