

## Defy Stoves User Manual

### OWNER'S MANUAL



You can rely on Defy. To simplify.

MODEL 501  
SOLID PLATE  
PLUG IN  
STOVE



Available in  
White only

MODEL 520  
SPIRAL PLATE  
STOVE



Available in  
White & Black

MODEL 521  
SOLID PLATE  
STOVE



Available in  
White & Black

PART NUMBER 068 517  
www.defy.co.za

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## Book Descriptions:

# Defy Stoves User Manual



Spiral platesSolid platesUnpacking. Installation. Electrical installation. Antitilt mechanism. Antitilt mechanism assembly. Safety advice. Control panelUsing the oven. Solid plates. Spiral plates. Warming drawer. Maintenance. Cleaning the oven. Replacing the oven lamp. Removable oven door. Do and Don't guide. Problem check. Owners responsibility. Service centres. Warranty. Purchase details. Part Number 068 364To simplify. Kitchenaire. Stove. The ManufacturerFor this reason, the textPlease register yourIntroduction. Congratulations on the purchase of this quality product. We trust that you will enjoy many years of trouble free use. Please read these instructionsThis manual will provide you with information on howUnpackingReport the damage to your dealer,InstallationElectrical installation. This appliance must be earthed and the manufacturer and the seller do not acceptThis appliance should not be connected through an earth leakage system. Refer to S.A.N.S. 10142. Connection to the power supplyA means for disconnection must be provided in the fixed wiring. Antitilt mechanismSafety regulations stipulate that the ANTITILT mechanism supplied with the stove,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.<http://au-coeur-du-temps.com/userfiles/crouse-hinds-manual-motor-starter.xml>

- **defy stove instruction manual, defy 425 stove user manual, defy stoves user manual, defy stoves user manual pdf, defy stoves user manual download, defy stoves user manual 2017, defy stoves user manual 2016.**

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PART NUMBER 068 517  
[www.defy.co.za](http://www.defy.co.za)

Slide the stove back in position and engage the stability chain "A" onto the StabilityThe stove is then secured and will not accidentally tilt if downward pressure is appliedSafety regulations stipulate that the ANTITILT mechanism supplied with the stove,This section contains safety instructions thatGeneral safetyOur companyKeep all ventilation slots clear ofThe appliance may be hot when it is inAlways use heat resistant oven glovesDo not use the appliance with the frontThe rear surface of the oven gets hot whenDo not trap the mains cable between theMake sure that the function knobs areWhen using Gas, ensure that the room isAlways keep children and infirm personsOnly use the appliance for preparing food. Use a deep pan, large enough to cover theAlways dry food thoroughly beforeFrozen food inNever fill the pan more than one third fullNever heat fat or fry with a lid on the pan. Do not fry too much food at once. ThisDo not leave hot fat or oil unattended. IfDo not store flammable items in the oven. Always keep the oven door gasket clean. The control panelNote Model 620 has energy regulators controlling the spiral plates and as a result, does not feature plateTop and Bottom elements Conventional. Bake Both the bottom bake element andSelects the TopSelects both the TopSelects the Bottom element only. Bottom element only Selecting only the bottom element and setting the thermostat at the lowestTop element only Selecting only the top element assists in gentle defrost. Grill Select the grill function for conventional grilling. Note All ovens extract moisture from the food being cooked, especially so during the winter months. ThisBaking. This product is supplied with one chromed oven shelf and an extra large roastSet the selector knob to the desired baking mode. See descriptions on page 5. Top and. Bottom elements or Bottom element only or Top element only. Set the oven thermostat to the required temperature.<http://er-cardiff.com/eurostyl/photos/crouzet-counter-4541-manual.xml>

## OWNER'S MANUAL

4 BURNER GAS STOVE  
DGS 129

5 BURNER GAS STOVE  
DGS 130



Picture shows 4 burner model



PERMIT NUMBER 4 burner  
1037/26/RSA-08/A

PERMIT NUMBER 5 burner  
1037/28/RSA - 08/A

Part Number 067 860



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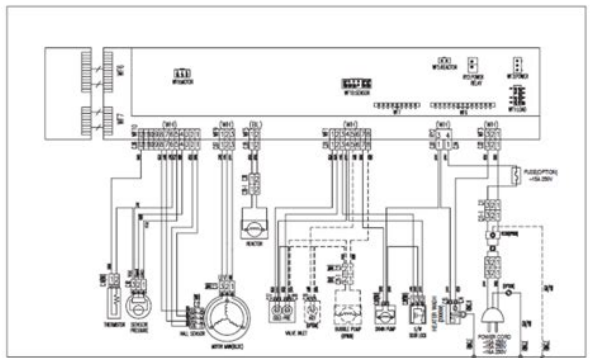
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The thermostat indicator light will glow and remain on until the oven has reached the temperature. The light will then switch off. Thereafter place the food in the oven. During the baking cycle, the indicator light will switch on and off as the thermostat cycles. After baking is completed, the thermostat and the selector knob must be turned to Baking Guide. Where possible, bake on the middle shelf position of the oven. Place the food halfway between the back of the oven and the door. Do not open the oven door until at least two thirds of the baking time has lapsed. The roast pan must not be used for baking purposes. For best baking results use an aluminium bake tray 380mm x 260mm x 30mm. These are available from all Defy Parts Centres. Part number 067610. Teflon coated baking trays are not recommended. Grilling. The oven door must remain partially open approx. 80 mm during grilling. The roast pan may also be used as a drip tray under the wire shelf. Position the shelf in the desired position below the grill element. Set the selector switch and oven thermostat to their respective Grill positions. The thermostat indicator light will glow. Preheat the grill element for about 5 minutes. Partially withdraw the shelf and place the food in the centre of the shelf. Slide the shelf back into position and partially close the door. Monitor the grilling to avoid burning the food. Always use oven gloves when handling hot plates. Should a plate be accidentally broken, a little liquid detergent extra attention is required in areas of spillage. An uneven base can prolong cooking times and this will ensure even heat. This will conserve energy and minimise spillage. Do not put cold pots on very hot plates. Plate controls—variable spiral plate control knobs. Spiral plate care. This will ensure even heat. Cleaning spiral plates. Warming drawer. The warming drawer has a rotary on off switch control.

On models 620 and 621 only, an indicator light will glow when the drawer has been closed. Food left for too long in the warmer drawer could dry out and spoil. As a precaution food in the drawer can be removed for cleaning purposes. Pull the drawer out to the bump stop, then lift the front slightly and continue pulling till the drawer is free by lifting the rear of the drawer over the bumpstop and then sliding it back. Maintenance. General cleaning. Do not use a steam cleaner. The soil can then be removed the following way. Oven light. The oven light is switched on by the oven thermostat and switches off when the

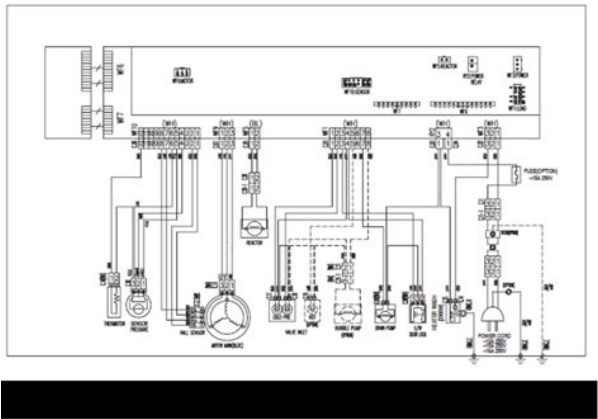
thermostatTo replace a faulty light bulb, proceed as follows. Removable oven door. The oven door may be removed to improve access to the oven for cleaning purposes.Don't. Clean your appliance regularly ThisUse pots which are smaller than theUse flat bottomed pots and pansLeave the appliance unattendedKeep children well away from thePlace anything on the open ovenSupervise the cooking process. Overcooked or spoiled food isUse abrasive cleaning materials. They will scratch surfaces and faciaAllow fat splashes to dry and bakeGet into the habit of wearing ovenPut baking tins on the floor of thePartly slide out the oven shelf beforeThis will prevent accidental contactUse the appliance to heat the home. Neither the hotplates nor the ovenAllow pot handles to overhang theLeave about a 40mm. air gapDo 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 warrantyOwner's responsibility. Since the following are not factory faults, they are the owner's responsibility. WARNING Under no circumstances should the bake element beNor should a pan or tray be positionedDoing so would reflect the heat from the bake element downwards. HeatService CentresBloemfontein 9301. Tel. 051 400 3900East London 5201. Tel.

<http://gbb.global/blog/ed-x12-manual>

043 743 7100Montague Gardens, 7441. Tel. 021526 3000Superbia 0699.Umgeni Business Park, DurbanNorth End, Port Elizabeth 6001. Tel. 041 401 6400Administration, Distribution. National Groups, Tel. Sales. Contracts and Credit. Denver ext.12. Johannesburg. 2094. Tel. 011 621 0200 or 011 621Park. Hermanstad. 0082. Tel. 012 377 8300The Company warrants to the original purchaser that for a period of TWO YEARS from date ofThe Company reserves the right to effect such service throughThe cost of such service shall be borneCompany Service Centre or an Authorised Service Dealer. Where the appliance is locatedCARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired inFaulty units should beIt is an express condition of these warranties that the purchaser takes dueAbuse, misuse in conflict withFor the purpose ofFailure to do so, will

render theThe Serial number may be found onSERIAL NoEEEEEEEEEEEEEEEEEEEEEEEEEEEEEEEEEE.  
ManualInstallation. Electrical Installation. Baking. Grilling. Solid plates. Cleaning. Storage  
Compartment. Element and Guard. Controls. Features. WarningThe appliance must be connected by  
means of wires having an appropriateA disconnection terminal block must be provided in the fixed  
wiring. It is essential that a licensed electrician connects the stove to the electricity supplyThe rated  
current is printed on the serial sticker located on the rear panel of the stove. IMPORTANT This  
appliance must be earthed and the manufacturer and theOVEN CONTROL Baking. Set the oven  
control to the desired temperature. The indicator light will glow and remain on until the oven has  
reached the selectedWhen 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 ovenThe door may be opened,  
for inspection purposes, after about half the cooking timeOVEN CONTROL GrillingThe markings  
around the plate control knobs represent the following heat settings.

DEFY

The plate indicator light will glow when a plate is switched on.This will prevent any spillage fromUse  
a hot, soapy damp cloth to clean any part of the oven or the exterior of the stove. Stubborn stains  
may require the use of a nylon scrubbing brush and a liquid cleaner. Avoid using abrasive powders  
or caustic cleaners. Do not use metal scouring pads or sharp metal objects to clean any part of the  
stove.Failure to observe this precaution will allow the elementWind up the timer by turning the knob  
fully clockwise and return the knob to the setting. To simplify. Page 2 Introduction. Congratulations  
on the purchase of this quality Defy gas stove. We trust that you will enjoy many years of. Page 3  
Safety advice. This appliance is not intended for use by persons including children with reduced  
physical,Page 4 Installation. Good ventilation is essential for the safe operation of the stove. Do not  
install the stove in a room. Page 5 Gas installation. The necessary installation including gas and  
electrical connections must be carried out byPage 6 Safety compliance with local requirements.  
Installer's details are to be filled in on page 16 of this book. Permanent installation. Page 7 Lighting  
the burners on the hobPage 8 Cleaning and maintenance. Gas Jet Cleaning Procedure. Page 9

Cleaning and Maintenance. Switch off the gas supply before cleaning any part of the stove. Condition Action Notes and comments. Requires routine cleaning Mild detergent solution applied If possible use. Page 11 Specifications HEIGHT 900 mm 900 mm. DEPTH 650 mm. Page 12 Problem solving guide—before calling for technical support. Problem Possible cause. Page 13 Defy Service Centres. If you have followed the instructions and still have a problem, contact the nearest. Defy Service Centre. Page 14 Warranty. This certificate is issued by DEFY APPLIANCES LIMITED manufacturers of Defy and Ocean products, Page 15 Notes. We trust that you will enjoy many years of trouble free use.



EN-MANUAL

**DEFY**

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OWNER'S MANUAL

MODELS  
DGS 125 AND DGS 126

Gas Stove



Part No. 067796

Please register your product  
at  
[www.defy.co.za](http://www.defy.co.za)

Please read these instructions carefully before using the stove. This manual will provide you with information on how to operate and care for your product in order that you gain the maximum benefit from it. First boil the water Press and hold button 1. The display will show 00.00 Press button 6 until the display shows 00.05 Release the buttons and place the egg in the boiling water. To cancel the tone, press any of the buttons. Page 5 Example Suppose the time of day is now 13h00. This allows the correct setting for the application. An indicator light will glow when the drawer has been switched on. If food is to be kept warm for a lengthy period it is best to select a lower temperature. Food left for too long in the warmer drawer could dry out and spoil. As a precaution food should always be covered, to minimise the drying effect. The drawer can be removed for cleaning purposes. Page 7 2. THERMOFAN COOKING Thermofan cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are 1. Both trays can be used at the same time. 2. Different dishes can be cooked simultaneously without flavour or aroma transfer. 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. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire. Page 10 CERAN SMOOTH TOP WARNING In the unlikely event of sustaining accidental damage and cracking, switch off the



appliance at the mains to avoid electric shock and have the panel replaced before further use. Always keep children away from the product when it is in use. Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire. Switch off the power at the wall switch in the event of a fault or when cleaning the appliance.

Do not store flammable items in the oven. If the oven is inadvertently switched on, these could catch fire. Never cover the bottom oven element with aluminium foil. To simplify Please register y our product at [www.defy.co.za](http://www.defy.co.za) The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in thi s book are subject to change without notice. Kitchenaire Stove OWNER'S MANUAL FOR MODELS 620 Kitchenaire Spiral plates 621 Kitchenaire Solid plates Ask your question here. Provide a clear and comprehensive description of the issue and your question. The more detail you provide for your issue and question, the easier it will be for other Defy DSS494 owners to properly answer your question. Ask a question This manual comes under the category Stoves and has been rated by 1 people with an average of a 5.9. This manual is available in the following languages English. Do you have a question about the Defy DSS494 or do you need help. Ask your question here Defy DSS494 specifications You can easily test whether your old pans can also be used on induction by holding a magnet against the bottom of the pan. If the magnet stays on the pan, your old pan is suitable for induction.You will then have to wait at least 60 minutes.This connection has five holes instead of two and is often used for induction hobs.ManualSearcher.com ensures that you will find the manual you are looking for in no time. Our database contains more than 1 million PDF manuals from more than 10,000 brands. Every day we add the latest manuals so that you will always find the product you are looking for. Its very simple just type the brand name and the type of product in the search bar and you can instantly view the manual of your choice online for free. ManualSearcher. com If you continue to use this site we will assume that you are happy with it. Read more Ok. Page Count 12 Keep these instructions for future reference. Do not use the stove if it is damaged.

<https://www.sparkprototypes.com/wp-content/plugins/formcraft/file-upload/server/content/files/1628ff8d3f0995---Case-621-loader-manual.pdf>

Report the damage to your dealer, who will take the necessary corrective ac tion. Please keep your sales invoice in a safe place. You may need it at a future date as proof of purchase for warranty purposes. IMPORTANT INFORMATION COMPLIANCE WITH LOCAL REQUIREME NTS 2 FLEXIBLE HOSE Not supplied. Any hose that is used to connect the stove to the gas system shall comply with SANS 1156 2 or BS 3212.Ensure that pipe clamps are tightened correctly and are of good quali ty. GAS CYLINDER Not supplied. For best results we recommend that gas cylin ders with a minimum capac ity of 19kg be used. REGULATOR Not supplied. A 2,8 kPa LPG gas regulator whic h complies with SANS 1237 must be use d. PERMANENT INSTALLATION. The appliance may only be installed by a Qualified Gas Fitter who is regis tered with the LPGSASA. All registered Gas F itters are issued with an identity card which carries their registration number. Make a note of this in th e box provided on page 3 The Gas Fitter should also provide you with a written certificate after completion of the work. Failure to comply with the above wil l render the Warranty invalid. 1 The manufacturer of this produc t constantly strives for further improvement. For this reason the specificati ons and design of the stove are subject to change without notice. Adhesive residue may be c leaned off using benzine or alcohol and then rin sed with water. Please ensure that you disp ose of the packaging in a responsibl e manner. Plastic bags should be cut up to prevent chi ldren playing with them and accid entally suffocating. Stand the stove on a solid flat and level floor capable of supporting its weight without flexing. The stove should be located away from draught, direct sunlight, cooling applianc es and any combustible materials suc h as curtains and plastic containers. The stove should have an ai r gap of at least 50mm.The gas pressure regulator should b e accessible and located near the stove.

Before the installer hands over the appliance be sure that you fully underst and a The position of the



isolation or shutoff valve in the gas supply line to the appliance. NOTE This appliance is supplied exfactory with jets and air settings for use with Liquid Petroleum Gas LPG only. Note A stove without a flame failure device may only be used with a free standing cylinder placed adjacent to but not closer than 300 mm to the stove. RECORD INSTALLERS DETAILS HERE INSTALLATION BEFORE USE 3 850mm 50mm 50mm 50mm Connecting hardware, gas bottles, regulators and hoses are not supplied with the stove. These must be purchased and must comply with local bylaws. GAS CONNECTION Connect the gas hose, ensuring that no part of the gas hose touches the back of the stove. The formation of bubbles will indicate a gas leak. Leaking gas may also be identified by a characteristic smell. If a leak is detected, do not attempt to light a burner. Check and tighten all the connections once more. If a leak is still evident, turn the gas off and call the nearest Defy Service Centre for assistance. Connecting the Gas bottle to the stove using a plastic hose Fit the hose over the inlet coupling Tighten the hose clamp Fit the other end of the hose to the pressure regulator and tighten the hose clamp 2 1 3 1 2 3 Connecting the Gas bottle to the stove using a flexible pipe Removable and easy to clean. 3. Double pot stands. Removable for easy cleaning. 4. Stainless steel hob. 5. Oven control knob Five temperature levels 6. Burner control knobs. Gently lower the burner body into position. 3. Centralise and level the burner cap onto the burner body. The burner cap must be positioned so that it rests centrally on the burner body. Ensure that it is correctly seated. 4. Refit the pot stands.

LIGHTING THE OVEN FOR ROASTING OR BAKING 7 5 Ensure that the oven flame is burning Push the oven control knob in 2 3 4 Turn the oven control knob anti clockwise until gas flow is detected Light the gas at the bottom burner port in the oven Set the oven control to the desired level 7 TO TURN THE GAS OFF, TURN THE CONTROL KNOB TO THE OFF POSITION. IMPORTANT WHEN THE OVEN IS IN USE, THE HOB LID MUST BE IN THE OPEN POSITION 1 Close the oven door 6 Open the oven door and hob lid See guide below if temperature levels are not displayed on the control panel. ROASTING Roasting takes place in the lower part of the oven. It is recommended to preheat the oven for about 10 minutes before placing a roast in the oven. Remember that moderate temperatures will 1. Ensure that meat cooks evenly. 2. Reduce weight loss and shrinkage. 3. Require less attention. 4. Reduce the amount of splatter and smoke release. If a crispy texture is required, then it is best to increase the temperature towards the end of the roasting process. Selecting the correct shelf position can also affect cooking. The closer to the heat source, the higher the temperature. With a little experience, excellent results may be obtained. Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners. Never use vinegar or lemon juice to remove blemishes. Wipe down glass panels, cabinet, door, control knobs, trims and handles with a damp soapy cloth. Rinse and dry with a clean, lint free cloth. Keep the dispersers, burners and gas injectors clean by removing spills as soon as possible. CLEANING THE OVEN Use a hot, soapy, damp cloth to clean the oven. Stubborn stains may require the use of a nylon pad or scrubbing brush and a liquid household cleaner. The shelves may be removed to improve access. Do not lower the hob lid while the stove is still hot. 12. Use oven gloves when removing hot dishes from the oven 13.

Wait a few minutes and light the burner in the normal manner. If burnback occurs again, turn off the control valve to the affected burner and call a Service Technician. Do not use the appliance again until a service technician has declared it safe to do so. TROUBLE SHOOTING 12 BEFORE CALLING A SERVICE TECHNICIAN TO ASSIST WITH A PROBLEM, PLEASE CHECK THE FOLLOWING 1. Is there a gas supply to the stove 2. Are the burners free from dirt 3. Is the oven door open or has the flame blown out 4. Have the burners been assembled properly after cleaning. 5. Is the gas flow impeded 6. Is contamination in the burner assembly causing an obstruction or yellow flame. If you have followed the instructions and still have a problem please contact the nearest DEFY SERVICE CENTRE. They are as close as your telephone and can help with the operation of your stove or send a qualified technician to repair it. Service Centres are located in Bloemfontein, Cape Town, Durban,

East London, Johannesburg, Polokwane, Port Elizabeth and Pretoria. Other areas are serviced by over 200 authorised Service Agents. Consult your telephone directory for the nearest regional Defy Service Centre. NOTES 14 The company warrants to the original purchaser that for a period of TWO YEARS from the 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 the appliance is located no further than 50km. from a Company Service centre or an Authorised Service Dealer. Where the appliance is located beyond the 50km.

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 Vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is the express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with the operating instructions, connection to incorrect voltages and subjecting 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 authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number has been removed. 4 The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance. 5 The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this certificate. 6 These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho. 7 Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's 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.

<https://skazkina.com/ru/ed56-dryer-manual>