

Owner's Manual

520 / 521 SPIRAL & SOLID PLATE STOVES

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INSTALLATION

- Remove all packing material and place the stove on a flat level surface.

ELECTRICAL INSTALLATION

- The stove should be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in all poles.
- The appliance must be connected by means of wires having an appropriate temperature marking.
- A disconnection (terminal block) must be provided in the fixed wiring.
- It is essential that a licensed electrician connects the stove to the electricity supply point in the kitchen.
- The 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 the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

OVEN CONTROL (Baking)

- 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.

OVEN CONTROL (Grilling)

THE OVEN DOOR MUST BE KEPT CLOSED DURING GRILLING

- Set the oven control 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 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.

SPIRAL PLATES

- The markings around the plate control knobs represent the following heat settings:
- Position 1-4 = Gentle simmer to simmer. Position 4-6 = Fast simmer to medium heat
Position 6-8 = Hot to maximum heat
- The relevant plate indicator light will glow when a plate is switched on..

SPIRAL PLATE CARE

- 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 plate.
- Always cover the pot with a lid as this will conserve energy and minimise spillage.

CLEANING SPIRAL PLATES

- Switch off the electrical supply point to the stove.
- When the plates are cold, lift the hinged spiral plate up and remove the supports and trims.
- Slide the drip tray out from under the hob.
- Use hot soapy water to clean the plates, plate supports, trims and drip tray. Use a nylon brush on badly soiled items.
- Wipe dry after cleaning and replace items.

SOLID PLATES

Before using the plates for the first time, switch them on for four minutes at the highest setting. This allows the factory applied protective coating to burn in.

The markings around the plate control knobs represent the following heat settings:

Position 1 = Warming. 2 = Slow simmer. 3 = Simmer. 4 = Medium heat. 5 = High heat 6 = Boiling and frying.

The plate indicator light will glow when a plate is switched on.

SOLID PLATE CARE

- Use only good quality flat bottomed pots and ensure that the pot diameter is the same as or slightly larger than the plate diameter. This will prevent any spillage from dripping onto the plate itself.
- Any spillage should be wiped off as soon as possible with a damp cloth.
- A nylon brush may be used to clean badly soiled plates
- Periodically wipe the plate with sewing machine oil or electrical hotplate polish (available from Defy Service Centres) to prevent them from corroding.
- Do not leave plates wet after cleaning them, but switch them on briefly to dry them.
- NOTE: The warranty does not cover the replacement or repair of rusted or corroded solid plates. It is therefore the owners responsibility to care for them as described above.

STORAGE COMPARTMENT (SPIRAL)

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

CLEANING (SPIRAL)

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.

OVEN

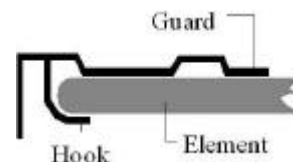
- Switch off the electrical supply to the stove before cleaning any part of it.
- Use a hot, soapy damp cloth to clean any part of the oven. Stubborn stains may require the use of a nylon scrubbing brush and a liquid cleaner. Do not use metal scouring pads or abrasive cleaners.

CLEANING (SOLID)

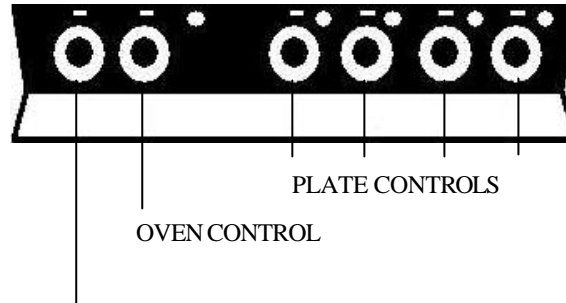
- Switch off the electrical supply to the stove before cleaning any part of it.
- Use a hot, soapy damp cloth to clean any part of the oven or the exterior of the stove.
- Stubborn stains may require the use of a nylon scrubbing brush and a liquid cleaner.
- Avoid using abrasive powders or caustic cleaners.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

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 precaution will allow the element to rest on and damage the oven enamel.



CONTROLS



The Ringer timer may be used for timing the cooking process for up to one hour. Wind up the timer by turning the knob fully clockwise and return the knob to the setting required. At the end of the time period the bell will ring.

FEATURES



WARNING

SURFACE AREAS OF HEATING AND COOKING APPLIANCES AS WELL AS ELEMENTS AND OVEN INTERIORS GET HOT

ALWAYS KEEP CHILDREN WELL AWAY WHEN THE UNIT IS IN USE