



You can rely on Defy

Touch Control Vitroc ceramic Hob.

OWNER'S MANUAL

**MODELS
DHD350
DHD351**

www.defy.co.za

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The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Introduction.

You are now the proud owner of one of the finest and most modern appliances that today's technology can produce. You and your new hob are going to make a great team together. But first you should get to know the product. This book contains information on how to install, operate and care for your hob so that you may gain the maximum benefit from it. Please read all the instructions carefully before operating the hob and store this book in a safe place for future reference .

Installation.

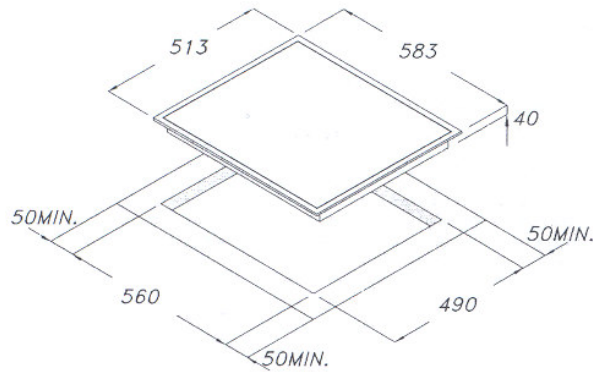
Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take as a result of an erroneous installation will not be covered by the warranty.

The hob is designed for installation in various work tops, providing the material can withstand a temperature of 100°C and is between 30mm and 40mm thick.

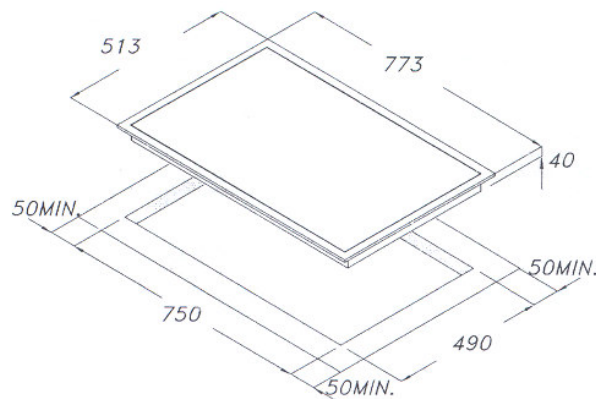
If the hob is installed with a side adjacent to a vertical kitchen cabinet, the distance between the edge of the hob and that of the cabinet side must be at least 150mm. The distance between the back wall and the rear edge of the hob must be at least 55mm.

A partition of insulation material (wood or the like) must be fitted between the hob and the cupboard space below. This partition must be at least 25mm from the underside of the hob.

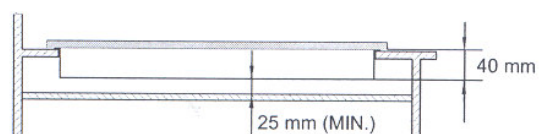
Aperture dimensions DHD350.



Aperture dimensions DHD351.

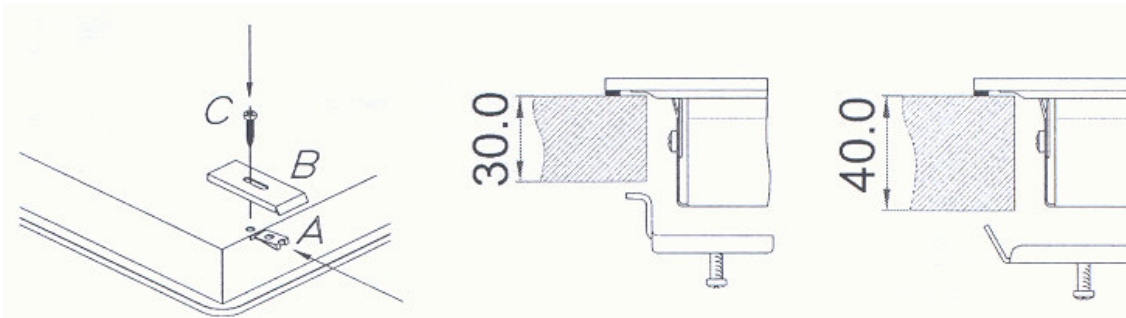


Partition.



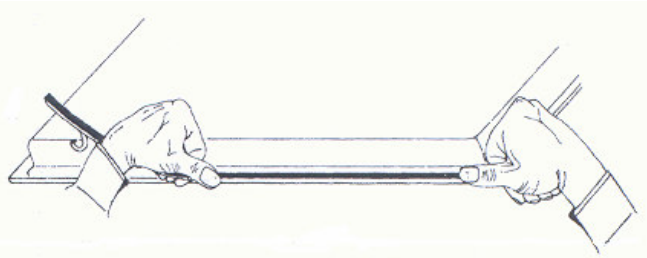
Securing the hob.

The hob is secured to the work top by means of the brackets and accessories provided. Insert the fastener clips (A) over the holes in the undertray. Use screws (C) to secure brackets (B). See sketch below.



Applying the seal.

The sealing strip (supplied) must be stuck beneath the outer rim of the hob as shown to prevent moisture from getting underneath the hob.



Electrical connections.

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.

Connection to the power supply must be carried out by a licensed electrician, who will ensure that the hob is correctly connected and safely earthed.

The rated current is printed on the label attached to the base cover.

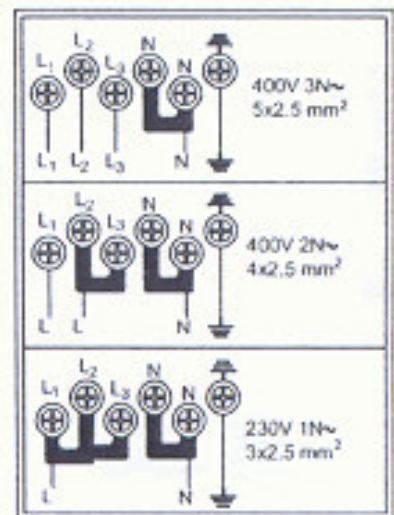
The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.

A means for disconnection must be provided in the fixed wiring.

The hob is fitted with a 850mm long power cable (HO5RR-F) suitable for single phase connection.

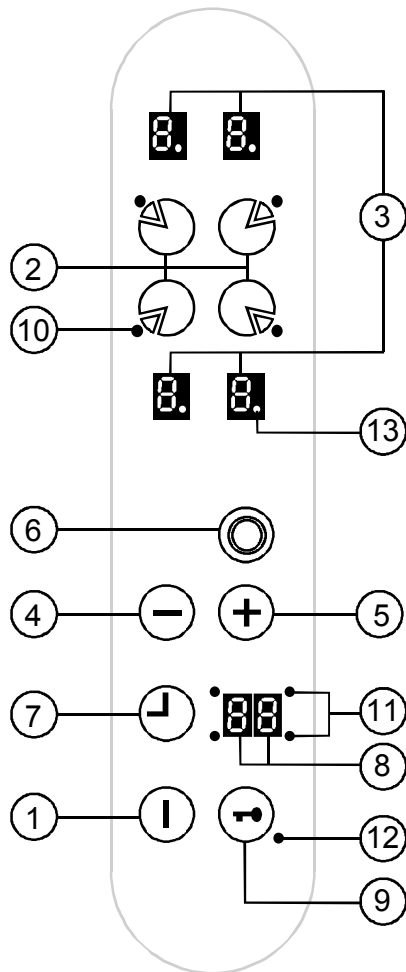
NOTE: If the hob is to be connected either 2 or 3 phase. Proceed as follows:

- Loosen and remove the cover on the terminal block to access the terminals inside (remove the cover fixing screw and with the aid of a blade screwdriver, prise the cover off as directed on the cover).
- Remove the fitted cable and make the required connections as shown.
- Lock the power cable in place using the integrated clamp.
- Replace the terminal block cover.
- Should you need to replace the fitted cord, the earth wire (yellow and green) should always be 10 mm longer than the live and neutral wires.
- Use only rubber type cable type HO5RR-F.



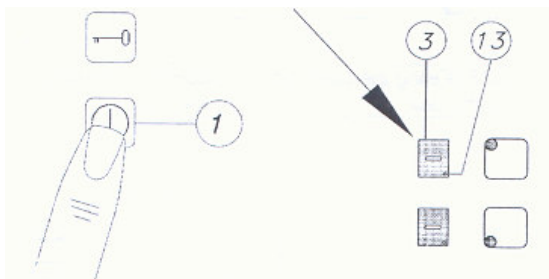
Description of the controls.

All operations are performed by means of touch controls situated at the side of the hob panel. Each function pad has an associated display and an audible signal when activated.



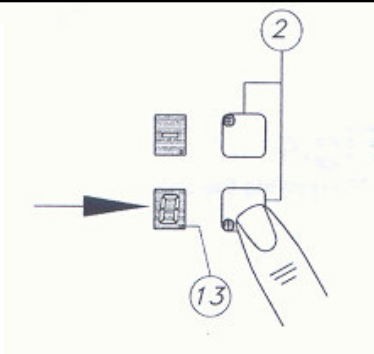
- 1 On/off pad (ON/OFF).
- 2 Cooking zone selection pad (ON/OFF).
- 3 Heat level and residual heat (H) indicators.
- 4 "Less" pad.
- 5 "More" pad.
- 6 Dual cooking zone pad (ON/OFF).
- 7 Timer programme pad.
- 8 Timer programme display.
- 9 Safety lock pad.
- 10 Dual element indicator light.
- 11 Timed cooking zone indicator light.
- 12 Safety lock indicator light.
- 13 Cooking zone indicator light.
On = the heat can be adjusted.
Off = the cooking zone is disabled.

Operation



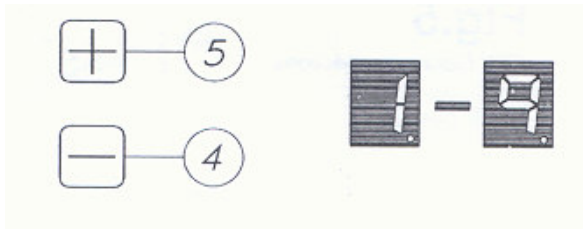
SWITCHING ON THE HOB .

Press the ON/OFF pad (1).
The controls are enabled.
The heat level indicators (3) read "0".
The decimal points (13) flash on and off.
The next step must be carried out within 10 seconds otherwise the hob switches off automatically.



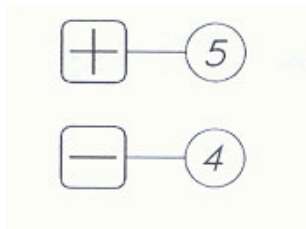
SWITCHING ON A COOKING ZONE.

Press the relevant cooking zone pad (2).
A "0" appears in the corresponding display.
The decimal point (13) lights up.
Set the heat level from 1 to 9 by pressing the "+" or "-" pads (5 or 4).
Holding the "+" or "-" pad will increase or decrease the heat level every 0.3 seconds.
Only one cooking zone can be enabled at a time so only one decimal point will light up.



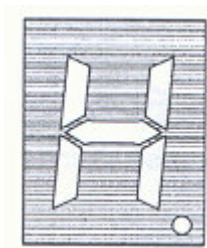
SWITCHING OFF A COOKING ZONE.

The cooking zone and the relevant decimal point must be on. Lower the heat setting to “0” by pressing the “-” pad (4). After 3 seconds the cooking zone will automatically switch off.



SWITCHING OFF A COOKING ZONE INSTANTLY.

The cooking zone and the relevant decimal point must be on. Press the “+” and “-” pads simultaneously. The cooking zone will immediately switch off.



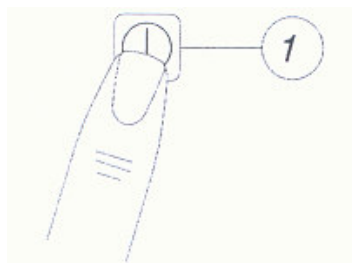
RESIDUAL HEAT INDICATOR.

As long as the temperature of a cooking zone remains high enough to cause injury when touched, the corresponding display shows an “H” symbol.

The “H” will switch off and revert to a “0” when the temperature reaches approximately 60°C .

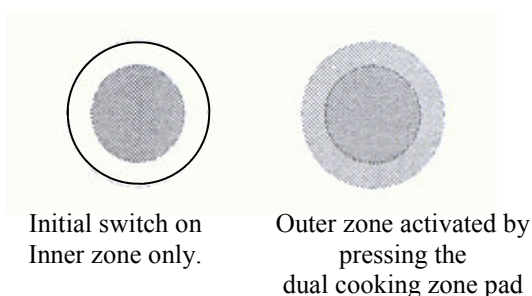
To save energy, switch off the cooking zone in advance and exploit the residual heat remaining to complete the cooking process.

Caution: A power cut of longer than 3 seconds will switch off the residual heat indicators and they will not automatically switch on when power is restored.



SWITCHING OFF THE HOB.

The hob may be switched off at any time by pressing the ON/OFF pad.

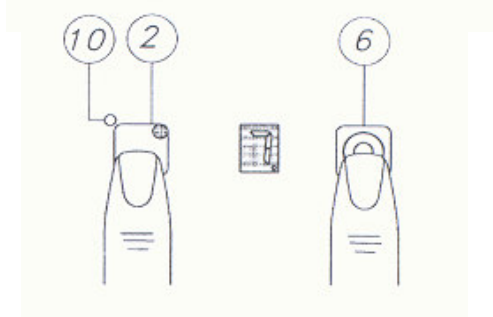


DUAL COOKING ZONES.

Some cooking zones are equipped with a second cooking area. For example the zone has an inner and outer ring or is circular with an extension zone.

The inner zone only may be switched or both the inner and outer zones may be switched on simultaneously.

This enables the adaptation of the cooking zone to the size of cooking utensil being used.

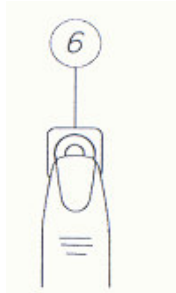


SWITCHING ON AN OUTER DUAL COOKING ZONE.

When switching on, only the inner cooking zone is activated. The cooking zone and the relevant decimal point must be on. Set the required heat level (from 1 to 9).

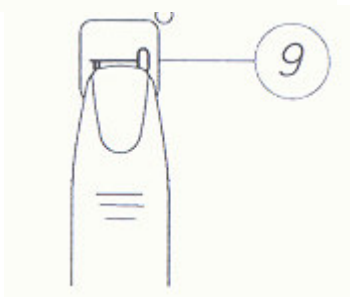
Switch on the second zone by pressing the dual zone pad (6). The dual zone indicator light (10) lights up.

Both zones are now operational and will be regulated simultaneously.



SWITCHING OFF AN OUTER COOKING ZONE.

The dual cooking zone and the relevant decimal point must be on.
 Press the dual cooking zone pad (6).
 The dual zone indicator light and second cooking zone switch off. Simultaneously.



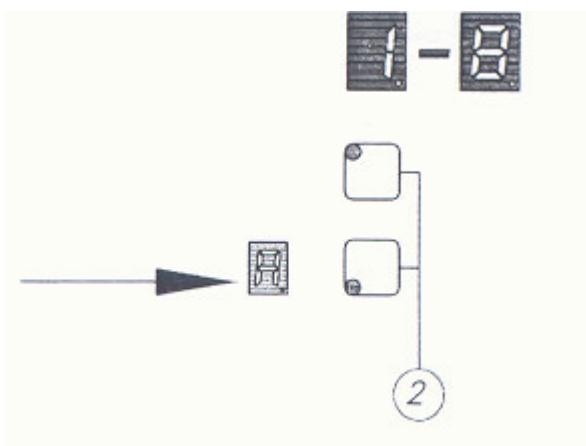
LOCKING THE CONTROL PANEL.

The hob controls may be locked by pressing the safety lock pad (9) so as to prevent unintentional use.
 This function also serves as a child safety device.
 An indicator light shows that the lock function has been enabled.
 If the lock function is not disabled before the hob is switched off, it will still be enabled the next time the hob is switched on.
 As long as the safety lock is enabled, pressing any of the function pads has no effect.
 To disengage the lock function, press the safety lock pad once more.

HEAT LEVEL	TIME LIMIT (hrs)
1-2	6
3-4	5
5	4
6-9	1.5

SAFETY CUT-OUT.

If one or more cooking zones are accidentally left on, the safety cut-out automatically switches them off after a predetermined time period has elapsed. The table to the left indicates the time interval which is dependent on the heat level setting.



AUTOMATIC PRE-HEATING.

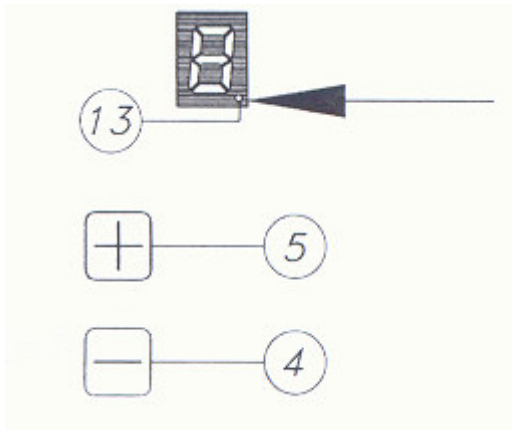
This function pre-heats the cooking zone at maximum power in order to reach the required temperature quickly. After a given time interval* it adjusts automatically to the required heat setting.

Select a cooking zone by pressing the relevant pad (2)
 Set heat level 9 first using the “-” and then using the “+” pads.
 Finally select the required heat level (example 6) using the “-” pad.

In automatic pre-heating mode, the display will alternately show the required setting (level 6) and then the symbol ”A”.

***Time interval before returning to the required level.**

Level	Time limit	Level	Time limit
1	1 minute	5	8 minutes 30 seconds
2	3 minutes	6	2 minutes 30 seconds
3	4 minutes 48 seconds	7	3 minutes 30 seconds
4	6 minutes 30 seconds	8	4 minutes 30 seconds



CHANGING THE HEAT LEVEL IN THE AUTOMATIC PRE-HEATING PHASE.

The cooking zone and the relevant decimal point must be on. Press the relevant zone and change the heat level by pressing the “+” or “-” pads.

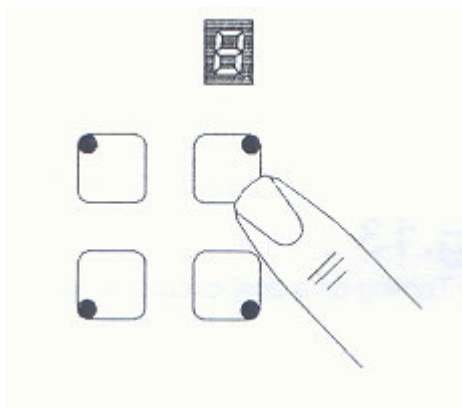
If the setting is increased, the new pre-heating time is recalculated taking the time that has elapsed into account.

DISABLING THE PRE-HEATING FUNCTION.

The cooking zone, the relevant decimal point and the symbol “A” must be on.

Press the “-” pad (4) for at least 10 seconds to disable the pre-heat function.

All heat level indicators flash and the hob has to be switched off manually.



TIMER / MINUTE MINDER

The controls feature a timer which may be assigned to the four cooking zones.

Pressing the timer pad (7) will activate the timing function and the selected time will be displayed (8).

The time may be selected or adjusted using the “+” and “-” pads. Countdown will start immediately.

The time can be adjusted during the countdown period.

If no cooking zone has been selected, the timer can function as a simple timer with an audible tone at the end of the expired time period.

ENABLING THE TIMER. (AUTO SWITCH-OFF)

Select a cooking zone (2) and the required heat setting.

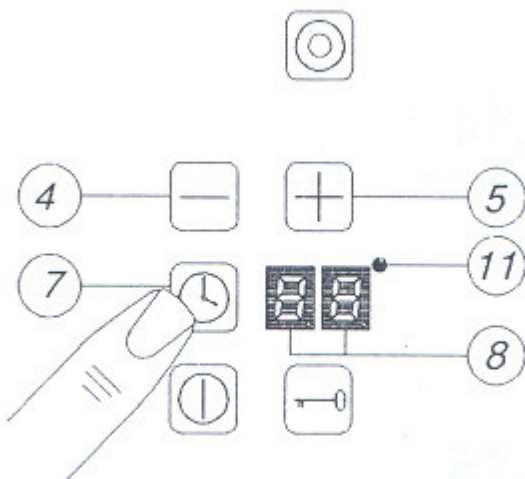
The corresponding indicator light (11) starts to blink.

Press the timer pad (7).

Set the time (from 1 to 99 minutes) using the “+” and “-” pads.

Press the relevant cooking zone pad (2) once more to assign the timing operation to that zone.

Once countdown is completed, an audible signal will sound (for approximately 10 seconds) and the cooking zone will switch off automatically.



MULTIPLE TIMER PROGRAMMING.

Assume a cooking zone is on and a timing programme has been assigned to this zone. The Indicator light (11) and the timer display (8) are on.

Select a second heating zone.

The timer display starts flashing slowly.

Press the timer pad.

The corresponding indicator light (11) switches on.

Set the new time using the “+” and “-” pads.

Press the pad for the second cooking zone (2) once more to assign the timing operation to that zone.

The timer indicator light for the second cooking zone flashes slowly and then remains lit.

Safety notes.

- This appliance is not intended for use by young children or the infirm without supervision. Always keep children away from the appliance when it is in use.
- Only use the hob for cooking and not as a work surface.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch the power off at the mains in the event of a fault or when cleaning the hob.
- In the unlikely event of the panel sustaining accidental damage and cracking, switch off the appliance at the mains to avoid electric shock and have the panel replaced before further use.
- After use the plate may retain residual heat from the pan for some time. The letter 'H' will appear in the display until such time as it is safe to touch the surface.

Glass vitroceramic smooth top.

WARNING: In the unlikely event of the panel sustaining accidental damage and cracking, switch off the hob at the mains to avoid electric shock and have the panel replaced before further use.

CARING FOR THE HOB.

- Glass ceramic is a tough, durable material, which provides a beautiful, functional and long lasting cooking surface. To keep it looking good, it needs to be treated with care and cleaned regularly.
- Spillage should be wiped off as soon as possible with a damp cloth, preferably while the hob is still warm.
- Clean the hob with a nylon pad and a recommended glass ceramic hob cleaner such as **Vitro clean** or **Cerapol**.
- **Cerapol** is available from all Defy Service Centres.
- If necessary stubborn spills may be removed using a metal blade scraper or a spatula (not plastic as this may melt).
- Do not use metal scourers or coarse abrasive powders as these may scratch the surface.
- Regular cleaning after use will prevent dirt build up and ensure that the hob remains bright and attractive.
- Wipe the hob surround with a damp hot soapy cloth and dry.
- **Do not use a steam cleaner.**

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 cooking zone. This will ensure even heat distribution and prevent spillage from dripping onto the hob surface
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- A pot with rough edges could scratch the surface if it were dragged across the hob. A lift and place down method is recommended.
- Any spillage of a hot sugar solution such as jam, must be removed immediately. If allowed to cool it could pit and damage the glass ceramic surface.
- Do not cover the hob with aluminium foil. The hob will not function if anything obstructs the pan to hob surface contact.

Owner's responsibility.

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of the glass ceramic panel and other components.
- Damage through improper installation or use of the hob.
- Damage caused by moving the hob.

TECHNICAL SPECIFICATIONS	DHD 350	DHD 351
VOLTAGE	230 V	230 V
CURRENT	28A	33 A
HI-LITE PLATE 2200/750W	1	1
RADIANT PLATE 1200W	2	1
HI-LITE PLATE 2400 / 1500W	-	1
RADIANT PLATE 1700W	1	1
MAX POWER (W)	6.3 kW	7.5 kW
ELECTRIC CABLE	3 x 2.5mm ²	3 x 4.0mm ²

Service Centres

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

BLOEMFONTEIN 160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN 5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021 551 8314
CapeTown.Service@defy.co.za

DURBAN 35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON 16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG Cnr. Mimetes & Kruger Sts. Denver ext.12
Commercial Head Office,
Administration, Distribution, National Groups,
Tel. Sales, Contracts and Credit.
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE 87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH 112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA. Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 0061
Pretoria.Service@defy.co.za

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS.**

Warranty.

This certificate is issued by DEFY APPLIANCES (PTY) LIMITED, manufacturers and distributors of Defy, Ocean and Franke 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. 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.

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.

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