

OWNER'S MANUAL



With or without splash panel



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You can rely on Defy

Kitchenmaster Slide-In

Models SBW and SB

THE FREE STANDING STOVE WITH THE BUILT-IN LOOK

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Introduction.

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

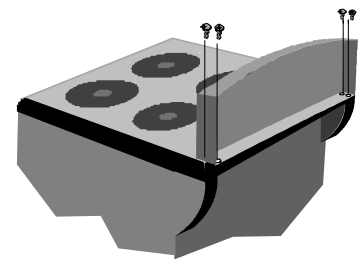
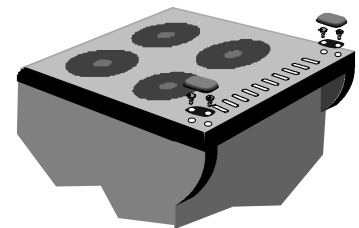


Unpacking.

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Installation.

- Levelling feet are provided at each corner. Adjustments may be made by tilting the stove and turning the feet in or out until the stove stands firm and level.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Use of the splash panel is optional. The splash panel is packed separately and may be fitted as shown. First carefully prise off the dome shaped plastic covers at the rear end of the hob. Remove the screws and dispose of the domes and retainer pieces. Hold the splash panel in position, insert the screws and finger tighten (to avoid cross threading) before final tightening with a screw driver.



Electrical installation.

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

- This appliance should not be connected through an earth leakage system. Refer to S.A.B.S. 0142.

Connection to the power supply must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the back of the stove.

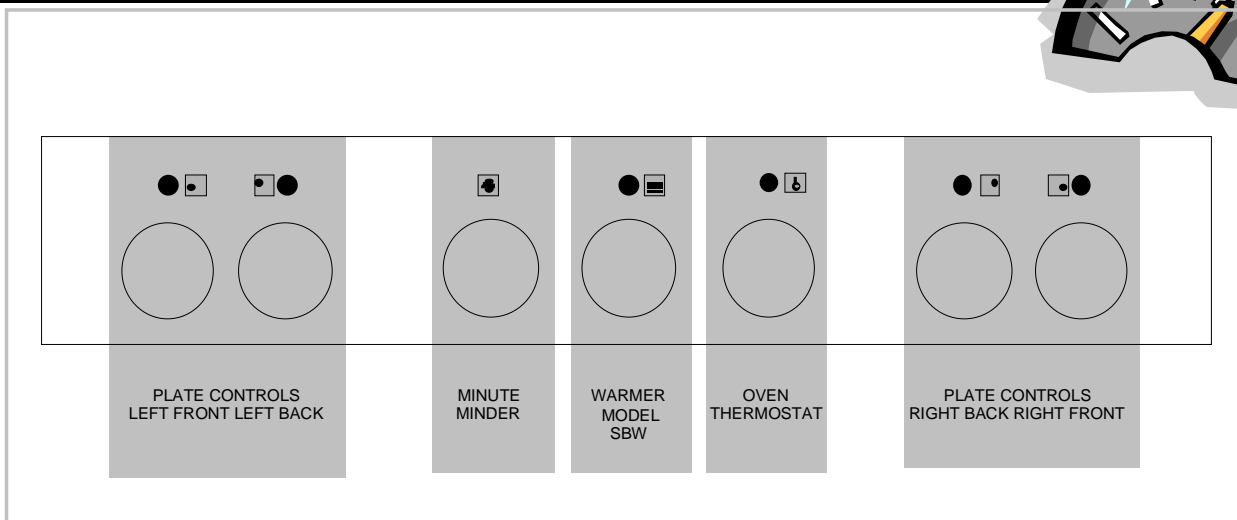
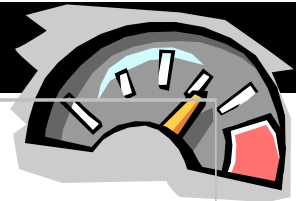
The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles. A means for disconnection must be provided in the fixed wiring.

Safety advice.



- This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure they do not play with the appliance.
- Only use the oven and hob for preparing food.
- 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.
- Avoid spilling fruit juice, particularly citrus, on the oven as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

The control panel.



Warmer drawer (model SBW).

- The warmer drawer has an on/off control. An indicator light will glow when the drawer has been switched on. If food is to be kept warm for a lengthy period of time it is best to use the low temperature oven. (see page4).
- Cover the food to minimise the drying out effect.
- To remove the drawer for cleaning purposes, pull to the bump stop, lift slightly and pull free. Re-fit by lifting the rear of the drawer over the bump stop and sliding it back.

Utility storage compartment (model SB).

- The utility storage compartment is situated below the oven and may be used for the storage of pots, pans and general cookware.
- Pull and hold the door down to gain access to the compartment. If access is no longer required, reduce downward pressure and allow the tensioning springs to gently close the door.

The oven.

Baking.

- Set the oven thermostat to the required temperature.
- The thermostat indicator light will glow and remain on until the oven has reached the selected 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 maintains the selected temperature.
- **After baking is completed, the thermostat must be turned to the "0" position in an anticlockwise direction.**

Note.

- The oven thermostat is marked down to 70 °C. When set to this position, the oven may be used as a warmer.
- All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

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.**

Grilling.

- **The oven door must remain closed during grilling.**
- Position the wire shelf in the desired position below the grill element.
- Set the oven thermostat to the GRILL position.
- The thermostat indicator light will glow.
- Pre-heat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the roast pan and grill rack with the food on it in the centre of the shelf. Slide the shelf back into position. Close the door.
- Monitor the grilling to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven.
- **After grilling is completed , the thermostat must be returned to the "0" position in an anticlockwise direction.**
- **Warning: accessible parts may become hot when grilling. Always use oven gloves when handling food in the oven and keep children away from the product when it is in use.**

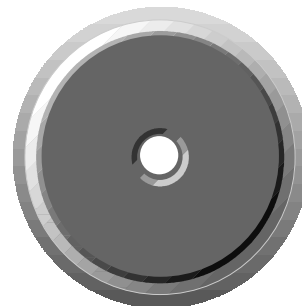
WARNING

UNDER NO CIRCUMSTANCES SHOULD THE OVEN FLOOR (OR THE BOTTOM OVEN ELEMENT) BE COVERED WITH ALUMINIUM FOIL. Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the foil would result in damage to the oven enamel and surrounding cupboards.

Solid plates.

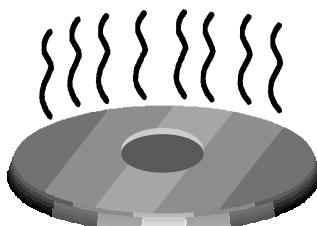
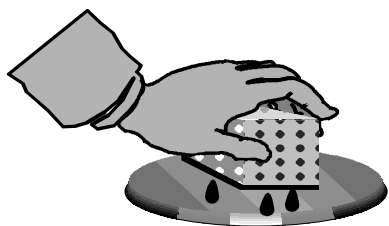
Red dot plate.

- The plate featuring a red dot in the centre is a high speed, high wattage plate for increased performance.
- For your safety this plate is fitted with thermal limiter. Should the 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.



Caring for Solid Plates.

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from splatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plates.
- After cleaning, dry the plates by switching them on for a short while.
- To prevent rust, periodically apply some sewing machine oil or electrical hotplate polish - available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.



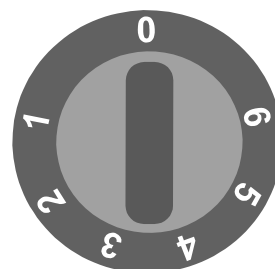
NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

Recommendations.

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

Plate controls—variable.

- Select the heat level by turning the knob to the required setting.
- You may select any setting.
- 1= low , 3 = medium and 6 = high.
- The indicator light will glow, when the plate is switched on.



Ringer timer.

- The ringer timer may be used for timing the cooking period. It does not switch off the oven or the plates but gives an audible ring when the selected time period has elapsed.
- Turn the control knob to 60 minutes to wind up the mechanism.
- Return the knob to the desired period.
- When the time has elapsed, the timer will ring for a few seconds.

Maintenance.

Cleaning the oven.

- Switch off the electrical power supply before cleaning any part of the appliance.
- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven.
- For your convenience, the shelves and side racks may be removed to improve access.

General cleaning.

- Switch off the electrical power supply before cleaning any part of the appliance.
- Wipe down glass panels, cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners. Do not use a steam cleaner.
- Rinse and wipe down with a clean cloth.

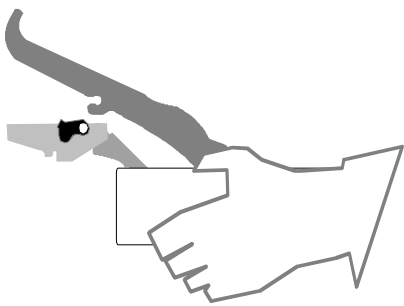
Oven light.

- The oven light is switched on by the oven thermostat and switches off when the thermostat knob is returned to **0**.
- To replace a faulty light bulb, proceed as follows.
- Switch off the power at the wall switch to avoid the possibility of electric shock.
- Remove the light cover by unscrewing it in an anti-clockwise direction.
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for 300°C.
- Refit the light cover.

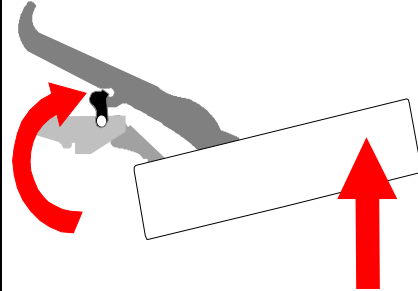
Maintenance.

Lift-off oven door.

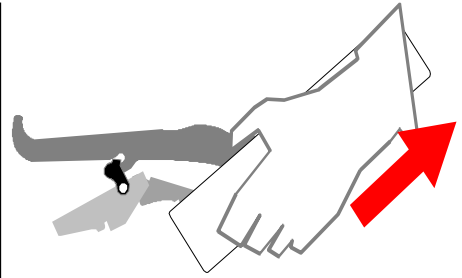
The oven door may be removed to improve oven access during cleaning.



Grasp the open door on both sides near the hinges.



Flip the retainer clasps up and over the hook on the upper hinge arm .
Maintain upward pressure on the door to prevent the clasps from disengaging.

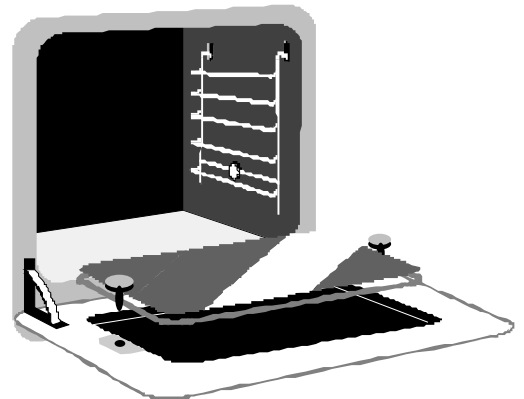


Lift the door upwards and outwards until it is free of the hinge housing.

After cleaning, refit the door in reverse order.

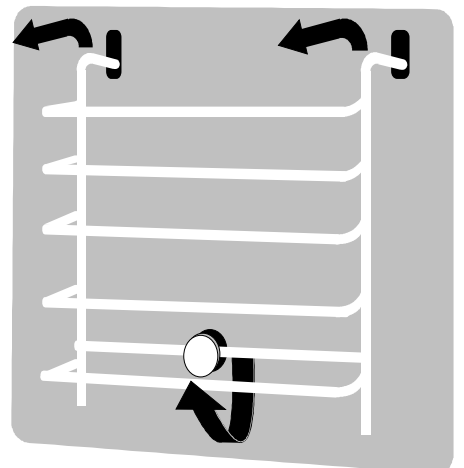
Removing the inner door glass.

- The glass may be removed for cleaning purposes by removing the two screws which hold it in place.
- It is now possible to clean the inside of the outer glass if required.
- Wash the glass in hot soapy water, rinse and dry.
- Re-assemble by carefully locating the rubber seal in the embossed groove before fitting the glass. The glass is marked “THIS SIDE TOWARDS OVEN”.
- Re-fit the two securing screws.



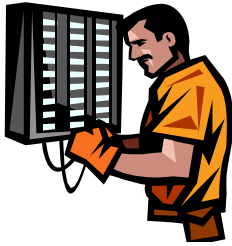
Removing the side racks and shelf

- The side racks and shelf may be removed for cleaning purposes.
- Slide the shelf out fully against the shelf stop.
- Lift the front slightly and slide it out.
- The side racks may be removed by pulling the retainer rod slightly downwards thereby dislodging it from the retainer lug at the bottom centre. Lift the racks free of the retaining slots in the oven wall.
- Replace in reverse order .

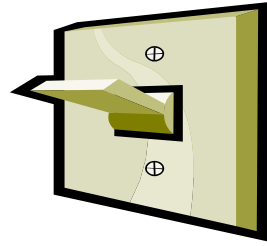


Problem check.

Before calling a service technician to assist with a problem,
PLEASE CHECK



THE MAINS
DISTRIBUTION BOARD



THE
WALL SWITCH

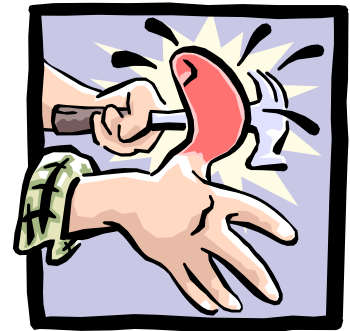
Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

DO NOT ATTEMPT REPAIRS YOURSELF

Owner's responsibility.

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

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper installation or use of the appliance.
- Damage caused by moving the appliance.
- Rusted or corroded solid plates.



Service.

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.



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 LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of 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.



Defy Kitchenmaster stove



SPLASH PANEL FITMENT IS OPTIONAL



You can rely on Defy

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

Part Number 065553