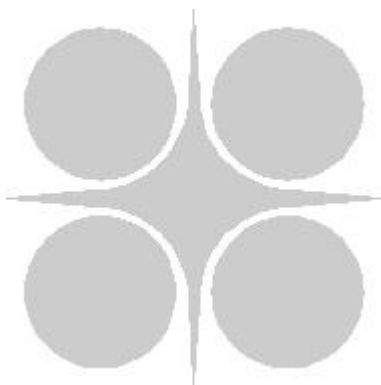


OWNER'S MANUAL

Part No. 064 452

SLIMLINE
MULTIFUNCTION
BUILT-IN OVENS

EYE LEVEL
600 EMSG
600 EMSS



www.defy.co.za



YOU CAN RELY ON DEFY



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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 oven. 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.

Cupboard design

- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Because the oven vents through the handle, overhanging doors above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

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.
- Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

Connection to the power supply

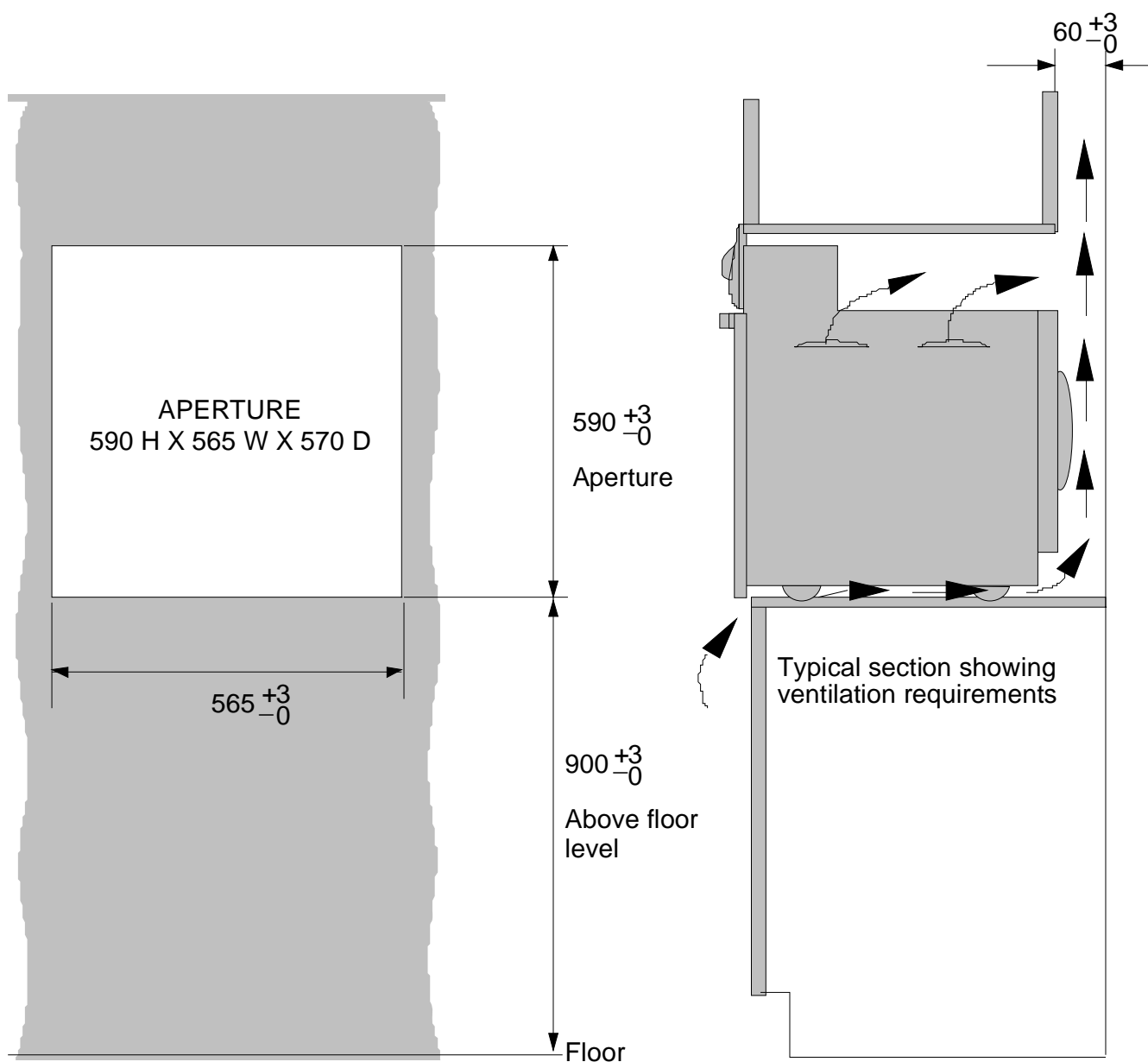
The connection must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.

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.

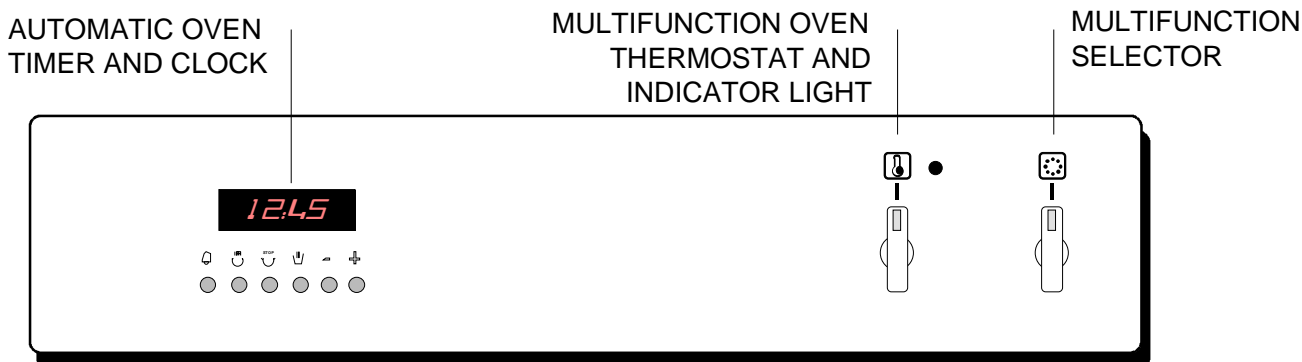
A means for disconnection must be provided in the fixed wiring.

Installation

- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).



The control panel

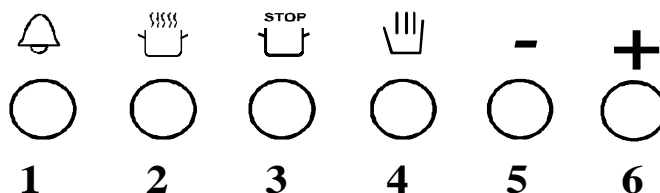


THE OVEN THERMOSTAT IS MARKED TO 70°C.
WHEN SET TO THIS POSITION, THE OVEN MAY BE USED AS A WARMER

Automatic oven timer / clock

BUTTON FUNCTIONS

- 1 = MINUTE MINDER
- 2 = COOKING PERIOD
- 3 = STOP TIME
- 4 = MANUAL CONTROL
- 5 = SUBTRACT
- 6 = ADD



Setting the time of day

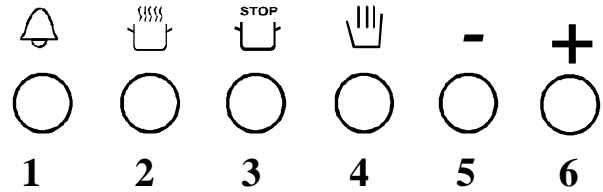
- When the power is first connected (or after a power failure), the clock display will flash **00.00**.
- To set the clock, press buttons **1** and **2** and hold them down.
- Press button **5** or **6** until the correct time of day is displayed.
- Release the buttons. The clock is now set.
- Please note that the clock has a 24 hour display.
- For example 3.00 PM will be displayed as 15.00.

Minute minder

- Suppose that you wish to time the boiling of a 5 minute egg.
- 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. The display will again show the time of day.
- After 5 minutes the timer will emit an electronic tone which lasts for about one minute (2 beeps every 2 seconds). To cancel the tone, press any of the buttons.

Note:


- During the operation of the minute minder, the remaining time may be displayed by pushing button 1
- The minute minder can be used simultaneously and independent of any automatic control program
- The display will always revert to the time of day after any program has been set.



Switching the oven on and off automatically (Autobake)

Autobake is intended for dishes such as roasts and casseroles. These are not affected by a waiting period in a cold oven.

- Prepare your meal and place it in the oven.
- Set the cooking period required by pressing buttons **2** and **6** until the desired period is displayed.
- Set the stop time by pushing buttons **3** and **6** until the desired stop time is displayed.
- Release the buttons and the clock will again display the time of day.
- The word **AUTO** will light up on the clock display.
- Set the **multi function selector** where applicable to the desired function..
- Now set the relevant **oven thermostat** to the desired temperature setting




The automatic control will automatically switch the oven on and the  symbol will light up in the clock display.

Cooking will commence at the selected temperature and for the selected cooking period. The oven will automatically switch off at the selected stop time and emit an electronic tone for about one minute (4 beeps every 2 seconds).To cancel the tone, press any of the buttons.

- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- Return the **multi function** selector to the **OFF** position
- The oven **thermostat** must be turned to the **OFF** position in an anticlockwise direction.

Example:

Suppose the time of day is now 13h00. The food needs cooking for 2 hours at 180°C and it should be ready to serve at 18h00. Here's what to do.


- Ensure the clock is set to the correct time of day, **13.00**.
- Press buttons **2** and **6** until **02.00** is displayed
- Press buttons **3** and **6** until **18.00** is displayed.
- Set the oven thermostat to **180°C** and the multi function selector to ,  OR 

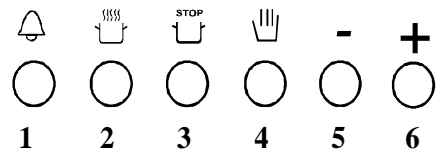
Hint:

It is not advisable to use the Autobake function for cooking periods that are less than 60 minutes.

Switching the oven off automatically

Suppose you have to go out and you will not be back in time to switch off a meal already cooking in the oven and requiring another 40 minutes before it is done. Proceed as follows:

- Press and hold button **2**. The clock will display **00.00**.
- Press button **6** until the clock displays **00.40**.
- Release the buttons and the clock will again display the time of day .
- The word **AUTO** and  will light up in the display.
- After 40 minutes the oven will switch off automatically and emit an electronic tone for about one minute. (4 beeps every 3 seconds)
- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- Return the **multi function** selector to **OFF**
- The oven **thermostat** must be turned to the **OFF** position in an anticlockwise direction.



Important

- If the Automatic start and or stop functions are not required, the clock must be set to manual mode. Unless this is done, the oven will not work. Press button 4

Special feature -Key lock

When activated, the ‘Key Lock’ prevents unauthorised persons or children operating the oven.

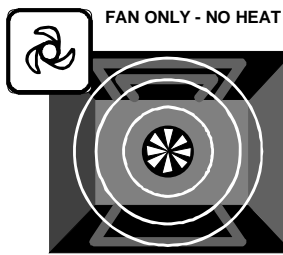
To Activate the key lock:

1. Ensure that the timer is in manual mode. (Cancel any active programmes)
2. Press buttons 1 and 2 simultaneously and hold them down for approximately 8 seconds. The display will then read “ON”
3. Press button 6 and the display will read “OF” and a key symbol will appear.
4. After approximately 5 seconds, the clock will revert to the time of day but the key symbol will remain
5. In this mode the clock will function normally but the elements will not come on and the oven elements are thus disabled.

De-activating the Key lock

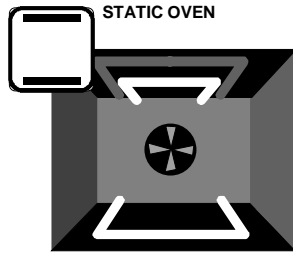
1. Ensure that the timer is in manual mode. (Cancel any active programmes)
2. Press buttons 1 and 2 simultaneously and hold them down for approximately 8 seconds. The display will then read “OF”
3. Press button 6 and the display will read “ON” and a key symbol will disappear.
4. After approximately 5 seconds, the clock will revert to the time of day.
5. In this mode the clock and oven will again function normally.

Multifunction oven



FAN ONLY - NO HEAT

1 The fan blows ambient air over the frozen food to defrost it.



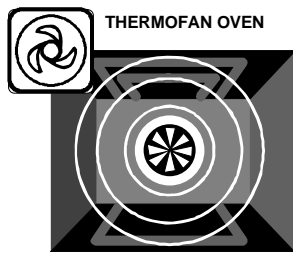
STATIC OVEN

2 Top heat and bottom bake elements are used.



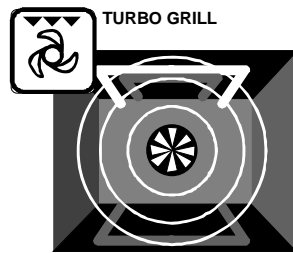
FAN ASSISTED OVEN

3 Top heat and bottom bake elements are used in conjunction with the fan.



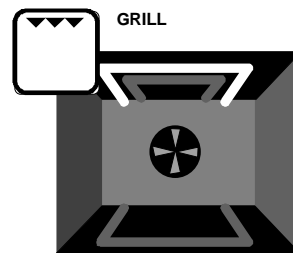
THERMOFAN OVEN

4 The rear bake element is used in conjunction with the fan.



TURBO GRILL

5 The top grill element is used in conjunction with the fan.



GRILL

6 The top grill element only is used.

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.

1 Fan only (DEFROSTING)

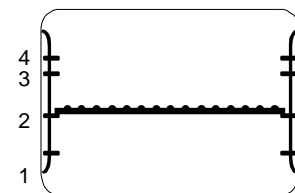
- Set the multi function knob to **fan only**. In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food.

2 Conventional oven

- Set the multi function selector to **conventional oven** and the oven thermostat to the required 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 cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Baking guide

- Where possible, bake on the middle shelf position (2) in the oven.
- Do not use the baking trays as these are exclusively used for Thermofan baking.
- 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 elapsed.



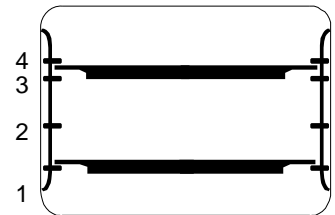
3 Conventional oven (fan assisted)

- Set the multifunction selector to **conventional oven fan assisted** and the oven thermostat to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- No preheating is necessary and the food can be placed in the oven immediately.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.

After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Baking guide

- Cooking / baking is done at slightly lower temperatures than in the conventional mode.
- Baking may be done on two shelves simultaneously. The recommended shelf positions are 1 and 3.
- Do not use the baking trays as these are exclusively used for Thermofan baking.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least half of the baking time has elapsed.



4 Thermofan oven

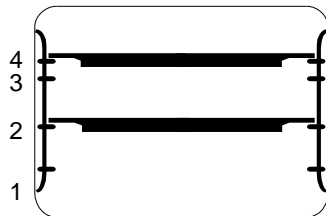
Registered by Defy in 1978, **Thermofan** cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are:

1. Both trays may be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened any time for inspection purposes without risking a flop.
4. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures, saving electricity and reducing splatter.

Cooking

- Set the multifunction selector to Thermofan oven and the oven thermostat to the required 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 cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Recommended shelf positions



- Position 4 = T/fan baking
- Position 2 = T/Fan roasting / baking
- Position 1 = T/Fan roasting (large)

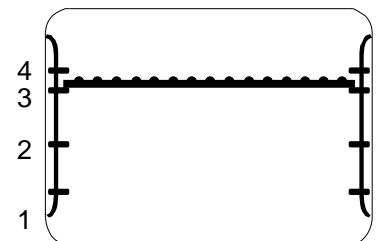
Baking guide

- **Thermofan** baking is done with the oven trays in position.
- For small items the entire area of each tray may be utilised. Larger items should be placed towards the front of each tray.
- All ovens extract a certain amount of moisture from the food being cooked. The much greater capacity of the **Thermofan** oven allows more food to be cooked and thus more moisture may be released. This is normal and not detrimental to the food or the oven.
- For professional results and perfect browning, open the oven door when half the baking time has lapsed. Then turn the baking tins around so that the sides previously facing the back of the oven now face the front.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.

5 Turbo grilling

- **The oven door must remain closed when turbo grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking trays.
- Turbo grilling is most suitable for meat as drying out and shrinkage will be reduced.
- Set the multi function knob to **turbo grill**.
- Set the oven thermostat to the **grill position**.
- Pre-heat the Grill element for about 5 minutes
- Place the food on the Grid/Roast pan and place this on the wire shelf near to the grill element.(position 3)
- Monitor the grilling process to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven. Withdraw the shelf to improve access.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.



WARNING:

ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

6 Conventional grilling

- **The oven door must remain closed when grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking tray.
- Set the **multifunction knob to conventional grill.**
- Set the oven thermostat to the **grill position.**
- Operating instructions are otherwise the same as those for turbo grilling mentioned previously.

Precautions

- Only use the appliance for preparing food.
- The 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.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the power at the mains in the event of a fault or when cleaning the oven.
- 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 appliance as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

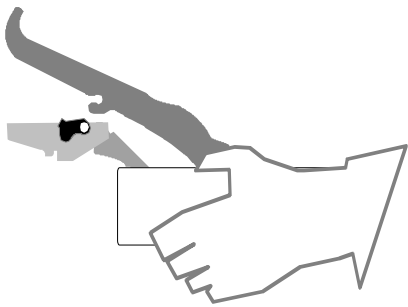
Note:

The control panel cooling fan protects the controls from excessive heat while the oven is working and will continue to operate for about 10 minutes after the oven is switched off

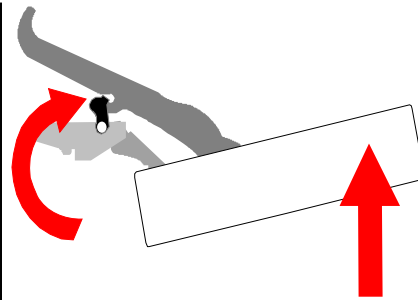
Maintenance

Lift-off oven door

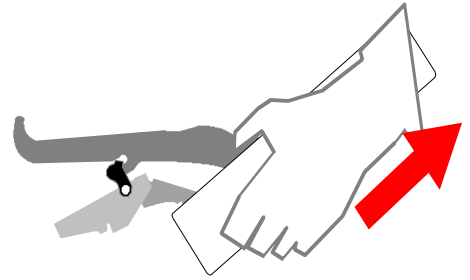
The oven door may be removed to improve oven access during cleaning



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

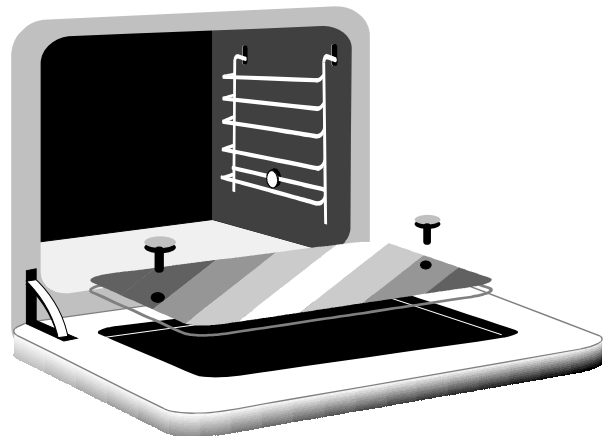


Lift the door upwards and outwards until it is free of the hinge housing

After cleaning ,refit the door in reverse order.

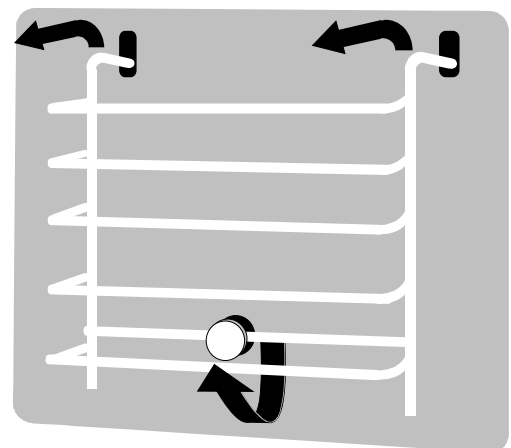
Removing the inner door glass. (Where fitted)

- 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 shelves

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



Maintenance

Oven light

The oven light is switched on by the **multifunction selector** switch and switches off when the 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.

Cleaning

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.
- For your convenience, the shelves, bake trays, the element guard and side racks may be removed to improve access.
- 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.

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 handle with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.
- Do not use a steam cleaner.

Care guide for stainless steel

Stainless steel is not adversely affected by normal household use but because of its reputation for durability, it is sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal use'.

Cleaning materials

DO USE

- A soft cloth or synthetic sponge.
- Soap, or a mild household detergent.
- Diluted ammonia in warm water.
- A nylon bristle brush.
- Cleaners labelled "Suitable for stainless steel".

DO NOT USE

- Acids.
- Coarse abrasive cleaning powders.
- Metallic scourers, steel wool or metal scrapers.
- Wire brushes or emery paper.
- So called 'silver cleaners'.
- Kitchen scourers/foam pads.

Cleaning procedure

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (i.e. when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.

**ALWAYS WIPE
IN THE DIRECTION OF THE
BRUSHED TEXTURE
ON THE STAINLESS STEEL**



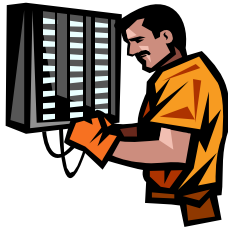
CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning.	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface.
	Wipe with a little baby oil and a soft lint free cloth. Buff to shine.	Apply whenever necessary.
Stubborn stains and discolouration	Use a little Ceran cleaning paste. (available from Defy Service Centres). Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method.
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid).Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

It must be appreciated that some of the above suggested procedures will alter the surface appearance of the treated area.

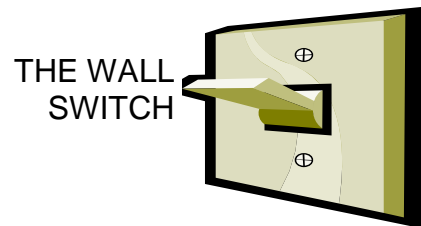
They should therefore only be applied with due consideration and care.

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.

Owner's responsibility

UNDER NO CIRCUMSTANCES SHOULD THE FLOOR OF THE OVEN (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

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, consult your telephone directory for the nearest Regional Defy Service Centre.**
- They will be able to advise you on any aspect of the product or send a qualified technician to repair it.
- Regional 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.
- Further details may be obtained from our Web Site: www.defy.co.za

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 Slimline 600 EMSG and 600 EMSS Multifunction Eye level Oven

Multifunction.	A choice of six cooking modes.
Defrost.	Speeds up defrosting.
Conventional cooking.	Traditional top and bottom elements.
Fan assisted cooking.	Allows traditional baking on two shelves.
Thermofan cooking.	Excellent for bulk baking. No flavour transfer and saves electricity.
Conventional cooking and grilling.	Traditional baking and grilling at its best.
Turbo grill.	Superior grilling. Reduces splatter.
Stainless steel cosmetics.	Modern and hard wearing.
Removable door.	Allows improved access for cleaning purposes.
Removable inner door glass.	For easier cleaning.
Automatic oven timer.	Start time, cooking time, minute minder and time of day.
Illuminated displays.	Easy to read and comprehend.
Roast pan and wire rack.	Accessories for cooking convenience.



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.

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