

OWNER'S MANUAL

5 BURNER GAS HOB

MODEL: DHG 121 BLACK
MODEL: DHG 122 STAINLESS STEEL

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Part Number 067 721



You can rely on Defy. To simplify

DHG 121 AND DHG 122

Gas HOB



GAS PERMIT NUMBERS:

DHG 121: 1037/27/RSA - 08/A
DHG 122: 1037/29/RSA - 08/A

Introduction

Congratulations on the purchase of this quality appliance.

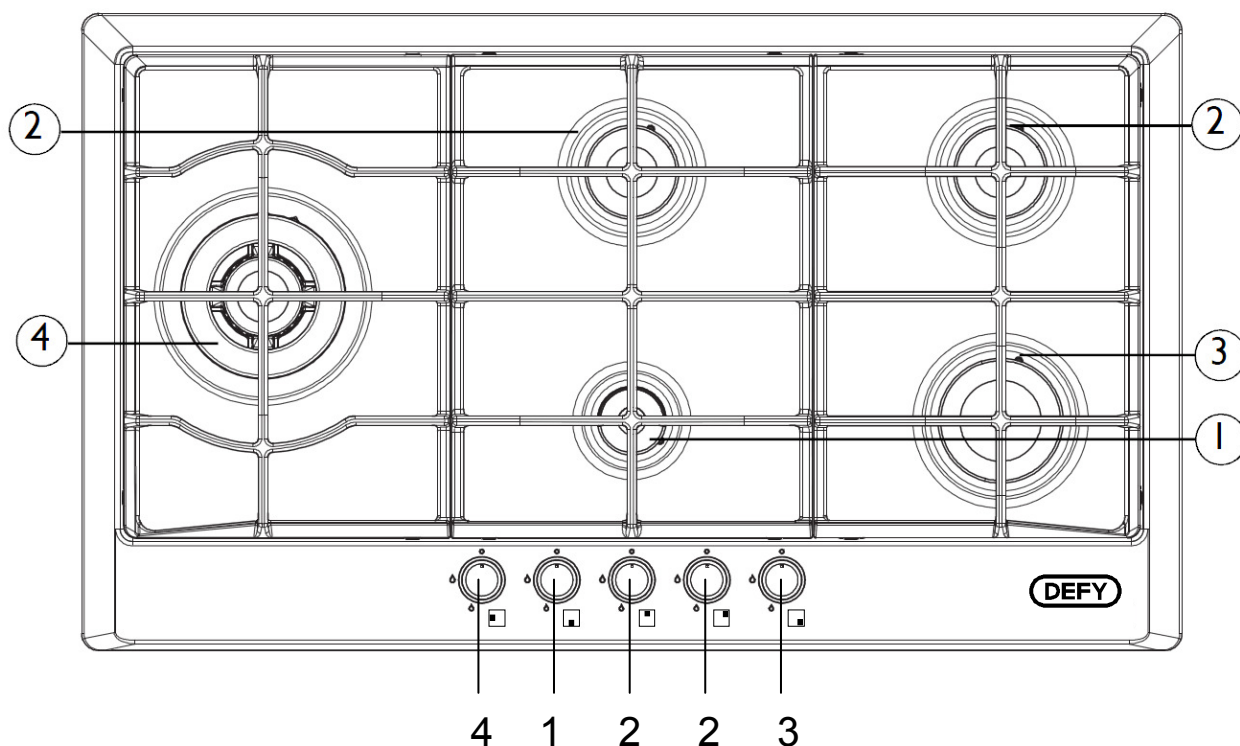
We trust that you will enjoy many years of trouble free use. **Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.** This book will provide you with information on how to operate and care for your HOB in order that you gain the maximum benefit from it.

Unpacking

- Remove all packaging material and ensure that it is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- 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.

To avoid accidental injury, care should be taken when handling the hob prior to installation as the exposed edges are sharp.

Know your product



CONTROL KNOBS FOR RELEVANT BURNERS

1. AUXILIARY BURNER
2. SEMI-RAPID BURNERS
3. RAPID BURNER
4. TRIPLE CROWN BURNER

Permanent installation. Important information for the user.

The appliance may only be installed by a registered LP Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown this card before allowing the installation to commence and make a note of the installer QCC number below. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance when the installation is completed to your satisfaction..

(SEE PAGE 16)

Failure to comply with the above will render the warranty invalid.

Note: Your invoice is required in the event of you wishing to make a warranty claim.

Important information for the installer.

This appliance may only be installed by a LP Gas installer registered with the LPGSASA. (Liquid Petroleum Gas Association of Southern Africa) . The appliance must be installed in accordance with the requirements of SANS 10087-1 and any fire department regulations and/or local by-laws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and installation including:

- a) The position of the isolation or shut-off valve in the gas supply line to the appliance.
- b) The requirements for safe operation of the appliance.

Note. This appliance is supplied ex-factory with jets and air settings for use with LP gas only.

Installation

The necessary installation instructions, including gas and electrical connections are described below. They must be carried out by qualified personnel in accordance with current and local regulations, since an installation by an unqualified person may constitute a hazard.

The manufacturer declines liability for injury to persons or damage caused due to non compliance with these provisions.

Preparing the cabinet

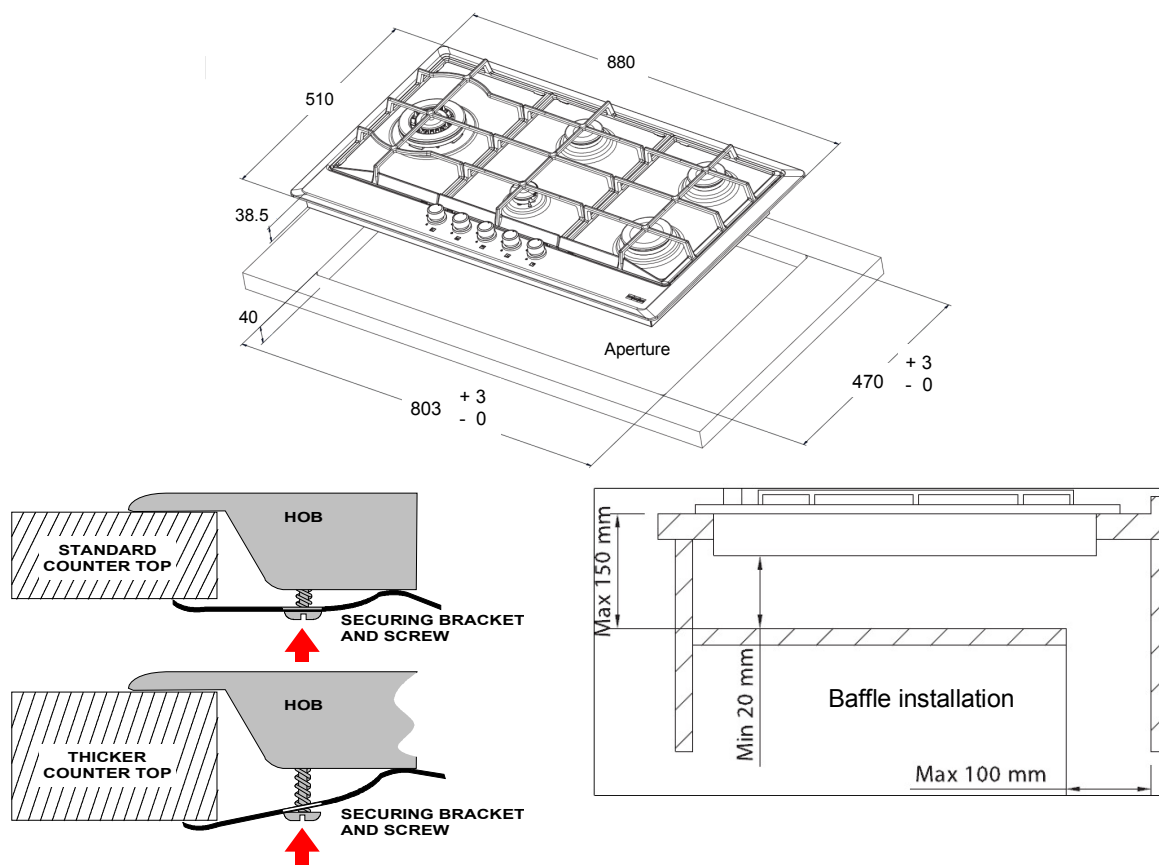
- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop.
- Surfaces, adhesives and laminates must be heat resistant and be able to withstand 100°C.
- Prepare the aperture (hole) in the counter-top as per the measurements given below. Ensure a safe distance is left between the hob, kitchen walls and furniture, bearing in mind that the gas pipe must not come into contact with the sides of any oven installed underneath the hob.

Fitting the hob

- After carrying out the necessary connections, apply the sealing strip around the aperture and position the hob.
- Carefully tighten the fixing hooks.
- Remove any excess sealing strip.

Note

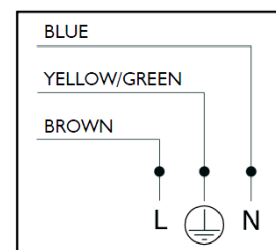
If the hob is not installed above an oven, a separator baffle must be installed.



Electrical connection

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.

The mains supply must correspond with the data specified on the rating plate located on the base of the hob.



- The Gas hob requires an electrical connection for the flame ignition system and is fitted with a 15 Amp 3 pin plug.
- Insert the plug into an earthed 15 Amp wall socket which is easily accessible but not located directly above the hob.
- The mains lead must not be clamped, bent or trapped. Nor should it come into contact with hot parts of the hob. If the mains lead is damaged it should be replaced by a qualified electrician. The mains lead is a type 3x0.5mm² H05VV-F.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Gas connection

This appliance uses LPG (Liquid petroleum or bottle gas)

This appliance requires an operating pressure of 2.8 –3.0 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be used. The manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or gas connection.

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 quality.

Gas cylinder - Not supplied.. For best results we recommend that gas cylinders with a minimum capacity of 19kg be used.

Regulator - Not supplied. A 2,8 kPa LPG gas regulator which complies with SANS 1237 must be used.

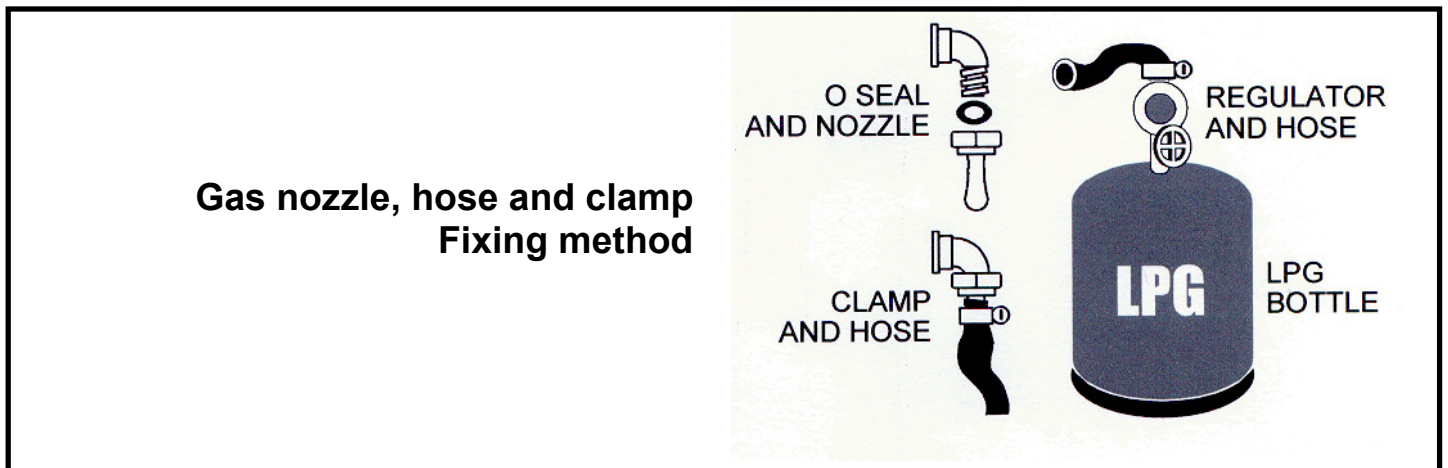
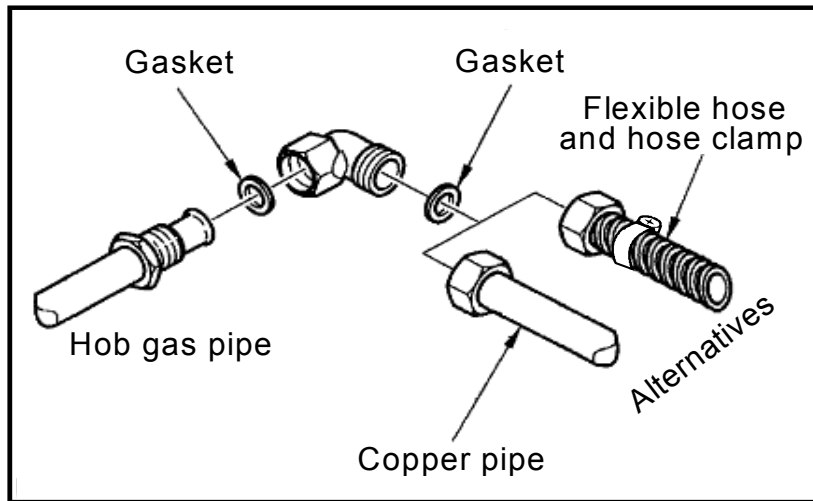
Temporary installation.

A flexible hose connection from the gas appliance to the cylinder can be made.

Ensure that pipe clamps are tightened correctly and are of good quality.

- Gas bottles should be located outdoors in a suitable ventilated lock-up.
- The connecting hose should not exceed 125 cm in length.
- Soak the end of the flexible hose in hot water to soften it and then push the hose end fully over the hose nozzle
- Secure the hose by tightening the hose clamp.
- In a similar fashion, secure the other end of the hose to the regulator on the gas cylinder.

See sketch on next page.



Check for gas leaks

- Check for gas leaks after installation and whenever a new or re-filled gas cylinder is used for the first time.
- **Never use a naked flame to check for gas leaks**
- Ensure that the control knobs on the hob are in the OFF position.
- Open the valve on the Gas bottle.
- Using a small paint brush, apply some soapy water to all the connections.
- If there is a leak, bubbles will appear.
- If this happens, close the valve on the gas bottle.
- Check and tighten the connections immediately.
- Repeat the procedure to ensure that there are no further leaks.

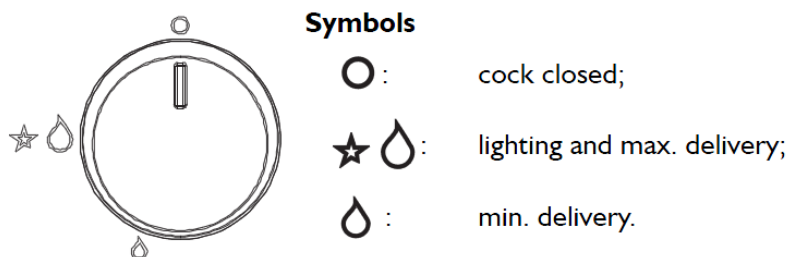
If you smell gas:

- Turn off the gas supply at the bottle.
- Extinguish all naked flames.
- Do not operate any electrical appliances.
- Ventilate the area.
- Check for leaks as detailed above.
- If odour persists contact your nearest Defy Service Centre for assistance.

Using the hob

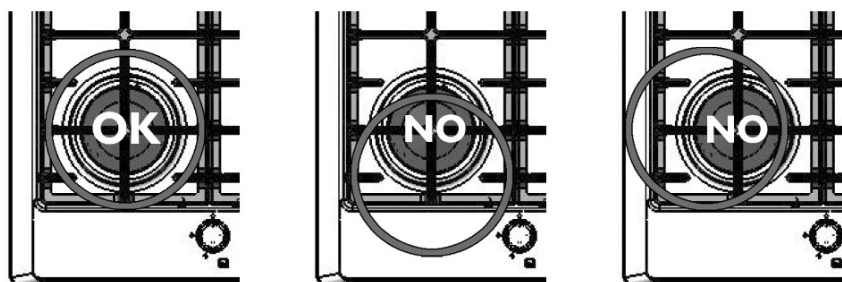
Operating the gas burners

- To switch the burner on, push down on the relevant control knob and then turn it to the left. (counter clockwise) to the large flame symbol
- A spark is created and the gas ignites.
- Keep the knob depressed for an additional 3 to 5 seconds to engage the safety system.
- If the flame fails to continue burning, please repeat the sequence.
- Adjust the flame to the desired level
- The large flame symbol on the knob indicates the maximum and the small flame the lowest setting.



Burner use

For lower gas consumption and better efficiency, it is advisable to use pots that are slightly wider than the burner to ensure that the flame does not spread beyond the edge.



Flame failure –safety cut out.

In the unlikely event of a flame blow out, caused by an overflow of fluid at the burners, a safety mechanism will automatically shut off the gas approximately 30 seconds after the flame extinguishes.

Action to be taken in the event of a burn-back

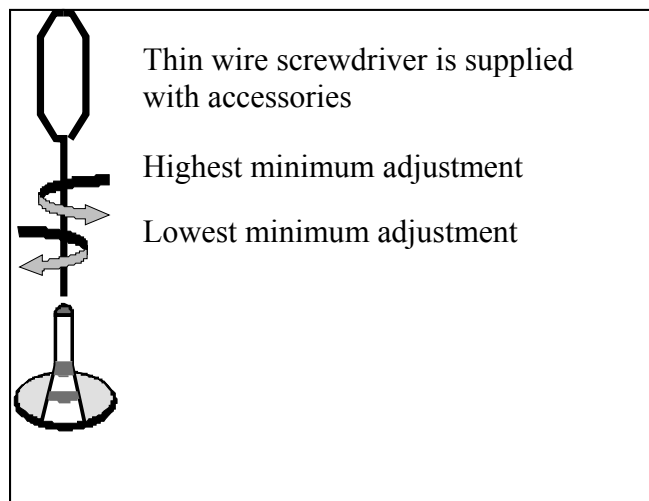
- In the event of a burn-back (where the flame burns back into the jet) immediately turn off the control valve to the affected burner.
- After ensuring the flame is extinguished, wait for 1 minute and re-light the burner in the normal manner.
- If the burn-back occurs again, turn off the control valve to the affected burner, and consult the nearest Defy Service Centre for assistance .
- Do not use the appliance again until a service technician has declared it safe to do so.

Flame adjustment

Should you find it necessary, the flame may be adjusted as follows:

- Remove the burner knobs (push on type)
- Light the burners and adjust the minimum flame by turning the adjustment screw clockwise to decrease and anti-clockwise to increase it.
- The adjustment screw driver is supplied with the accessories.

Switch the product off at the wall and shut off the gas supply before cleaning any part of the appliance



Cleaning

Cleaning removable parts.

Remove and clean the pan supports, flame spreaders and burner caps with hot soapy water.

Cleaning the hob (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 abuse. Care should be taken to avoid such 'abnormal' use.

Do Use

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

Do Not Use

- Acids.
- A steam cleaner.
- 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

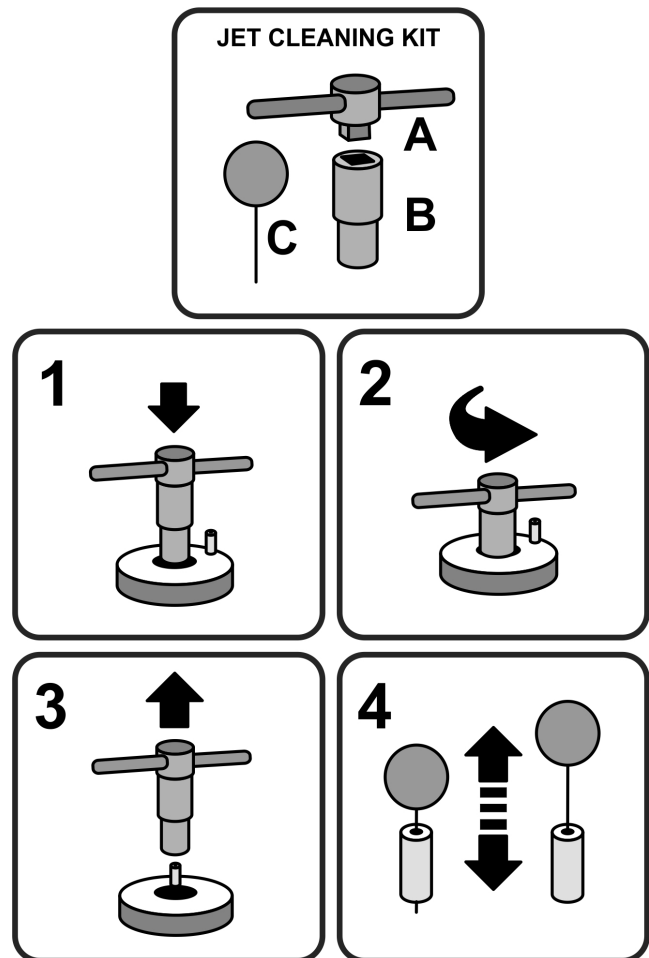
- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (ie. when noticeably dull or dirty) and use the simplest cleaning 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.**

Cleaning continued

Gas Jet Cleaning Procedure

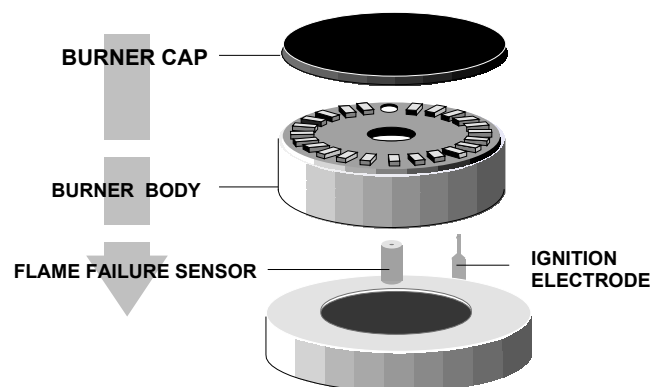
- Every six months the gas jets on your hob should be cleaned to ensure continued efficient and safe operation.
- This may be done using a Gas Jet Cleaning Kit which may be purchased from your nearest Defy Service Centre.
- The kit comprises of a sliding T-bar (A) a socket (B) and a 'Classic pin' (C).
- **Fit the T-bar to the socket and remove the pot stands, burner caps and burner bodies.**

1. Insert the socket into the central tube of the burner so that it locates over the brass gas jet at the bottom of the tube.
2. Gently loosen the brass gas jet by turning the socket in an anti-clockwise direction.
3. Carefully lift the socket and loosened brass gas jet from the central burner tube.
4. Insert the Classic pin into central hole of the jet and slide it up and down until the jet is free of accumulated dirt.
5. Re-assemble in reverse order.
6. Clean all the burner jets in the manner described above.



Fitting the burner caps.

- Carefully align the hole in the burner body with the flame failure sensor.
- Gently lower the burner body into position.
- 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. Refit the pot stands.



Care guide for 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.

Safety notes

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- Always keep children and infirm persons away from the product when it is in use.
- Only use the hob for preparing food.
- Use a deep pan, large enough to cover the appropriate burner
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.

In the event of a pan fire

- Switch off the Gas supply.
- Smother the flames with a blanket or damp cloth.
- Burns and injuries are usually caused by picking up the burning pan and rushing outside with it.
- **Do NOT use water to extinguish an oil or fat fire.**

If you smell gas:

- Turn off the gas supply at the bottle.
- Extinguish all naked flames.
- Do not operate any electrical appliances.
- Ventilate the area.
- Check for leaks as detailed on page 6 of this manual.
- If odour persists contact your nearest Defy Service Centre for assistance.

Room ventilation

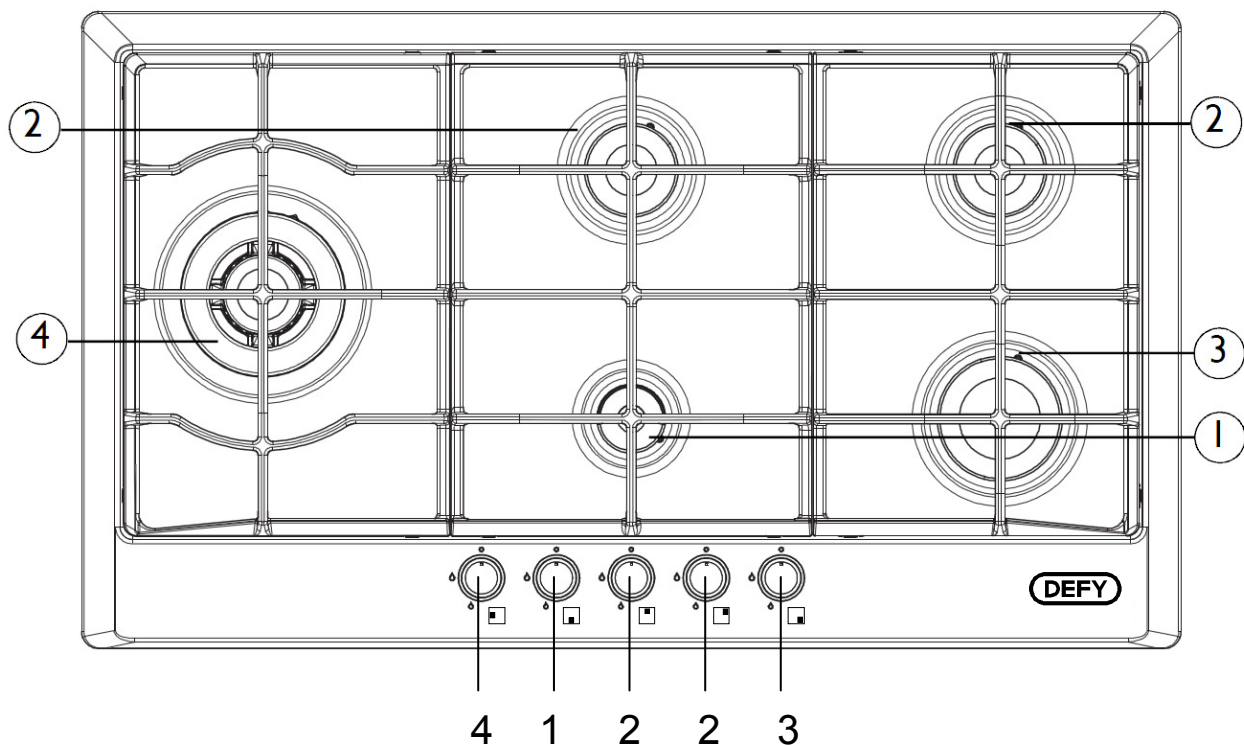
- When using Gas, ensure that the room is well ventilated.

Good ventilation is essential for the safe operation of the hob. Do not install the hob in a room below ground level unless it is open to ground level on at least one side. Prolonged extensive use of the hob may call for additional ventilation, for example an open window or dedicated extraction fan that exhausts to the outside.

Technical specifications

Appliance category:		II 2H3 + (G20= 2.0 kPa ..G30=2.8—3.0/3.7 kPa)					
BURNERS	RATED POWER (kW)	REDUCED POWER (kW)	RATED CAPACITY G20 (m ³ /h)	G20 INJECTORS 2.0 kPa (100/mm)	RATED CAPACITY G30/G31 (g/h)	INJECTORS G30/G31 2.8-3.0/3.7 kPa (100/mm)	MAX RECOMMENDED POT Ø (mm)
Auxiliary	1.00	0.65	0.095	72	73	50	140
Semi-rapid	1.75	0.70	0.167	97	127	65	220
Rapid	3.00	1.30	0.286	115	218	85	240
Triple crown	3.80	2.10	0.362	133	277	97	260
TOTAL INSTALLED GAS RATED POWER (kW)					11.30		
TOTAL RATED CAPACITY - GAS G20 (m ³ /h)					1.077		
TOTAL RATED CAPACITY - GAS G30/G31 (g/h)					822		
POWER / VOLTAGE / CURRENT / FREQUENCY					0.6 W / 220-240 V / 16 A / 50-60 Hz		
AIR NECESSARY FOR COMBUSTION (2 m ³ /h per kW of installed gas rated power)							22.60

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



CONTROL KNOBS FOR RELEVANT BURNERS

1. AUXILIARY BURNER
2. SEMI-RAPID BURNERS
3. RAPID BURNER
4. TRIPLE CROWN BURNER

Owner's responsibility

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

- Damage to exterior finish.
- Breakage of components.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.

Trouble shooting

Problem	Possible cause	Advice / Remedy
No ignition spark	No electrical supply	Check the supply
No gas flow is evident	Regulator is closed	Open regulator
	Gas hose is bent	Install hose without bends
Burners do not burn well	Burners are dirty	Clean burner parts
	Burners are wet	Dry burner parts
	Burner cap is skew	Re-position burner caps
	Regulator is partially closed	Open the regulator fully
	Gas cylinder is empty	Replace with full cylinder

- Check house fuses or trip switches.
- Check the wall plug by plugging another small appliance into the wall socket.
- Check that there is gas in the cylinder and that the valve is open.
- Smoke and smell may be emitted for the first few hours of use. This is normal and is no cause for concern.
- When metals heat up they expand and may cause ticking noises. This is normal and is no cause for concern.

Be advised 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 to repair the appliance yourself.

Defy 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. 021-526 3000
CapeTown.Service@defy.co.za

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Durban.Service@defy.co.za

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Polokwane.Service@defy.co.za

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

JOHANNESBURG

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

PRETORIA.

Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 8300
Pretoria.Service@defy.co.za

Other areas are serviced by over 200 authorised agents.
Consult the nearest regional Service Centre for details.

Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LTD 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.

Installer's details to be recorded below

INSTALLER'S NAME AND COMPANY:

.....
.....

INSTALLER'S REGISTRATION NUMBER:

.....
.....

HAVE YOU RECEIVED A WRITTEN COMPLETION CERTIFICATE?

.....
.....

HAS THE INSTALLER EXPLAINED THE OPERATIONAL DETAILS OF YOUR HOB TO YOU?

.....
.....

For future reference, record the listed information in the space below.

The Serial number may be found at the base of the hob

SERIAL NUMBER:.....

DATE OF PURCHASE:.....

PURCHASED FROM:.....

.....
.....

**Please register your product at
www.defy.co.za**



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