

OWNER'S MANUAL

**4 BURNER GAS STOVE
DGS 129**

**5 BURNER GAS STOVE
DGS 130**



Picture shows 4 burner model



PERMIT NUMBER 4 burner
1037/26/RSA-08/A

PERMIT NUMBER 5 burner
1037/28/RSA - 08/A

Part Number 067 860



You can rely on Defy. To simplify

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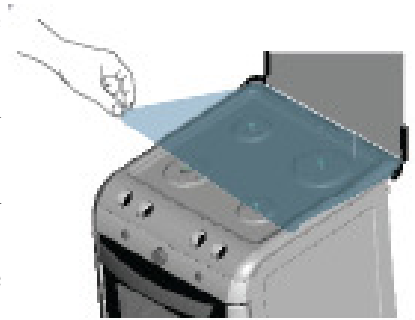
Introduction

Congratulations on the purchase of this quality Defy gas stove.

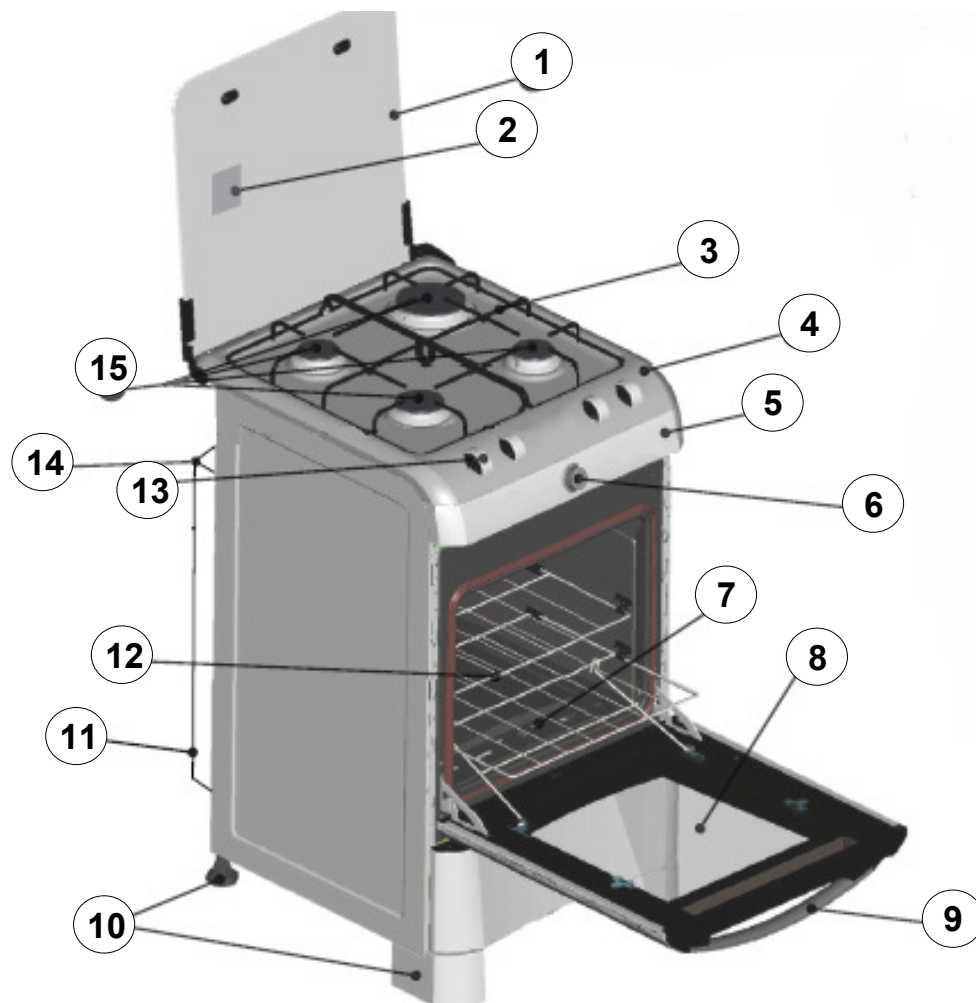
We trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the stove. This book will provide you with information on how to operate and care for your stove in order that you gain the maximum benefit from it.

Unpacking

- Remove all packaging material including the thin blue protective film and ensure that it is disposed of in a responsible manner.
- Remove all labels and clean off any residual adhesive with warm soapy water and a soft cloth.
- 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.



Know your stove (picture shows 4 burner model)



1. Tempered glass lid
2. Energy label
3. Pot stands
4. Stainless hob
5. Control panel
6. Oven thermostat knob
7. Manual lighting Aperture
8. Oven door glass
9. Oven door handle
10. Feet
11. Rear panel
12. Oven racks
13. Control knobs
14. Product label
15. Burners



16. Burner cap
17. Oven lighting aperture

Safety advice

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.

- When using Gas, ensure that the room is well ventilated.
- Always keep children and infirm persons away from the product when it is in use.
- Only use the stove for preparing food.
- Never use the hob burners with the glass lid in the down position.
- Do not close the glass lid until the hob has cooled down.
- Wear oven gloves to open the oven door and also to handle food in the oven.
- 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.
- Do not use or store inflammable products (alcohol, petrol, benzene etc.) near the stove as these pose a fire risk.
- **Do not hang a dishtowel on the open glass lid as it may slide off and catch fire.**
- **Do not close the tempered glass lid while the burners are on, while the hob is still hot or when the oven is being used. Allow the product to cool down before lowering the glass lid.**
- **Do not place heavy object on the glass lid.**
- **A stove without a flame failure device may only be used with a free standing cylinder placed adjacent to but not closer than 300 mm to the stove.**

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.

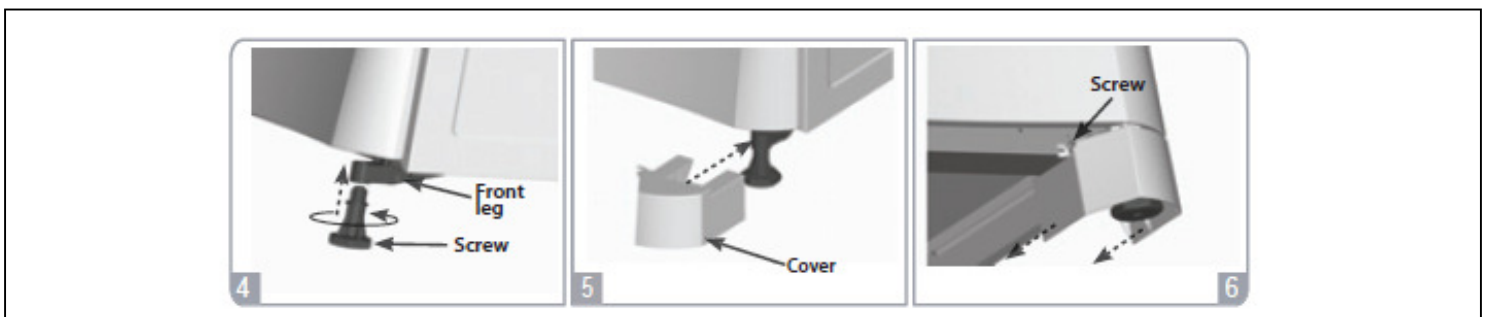
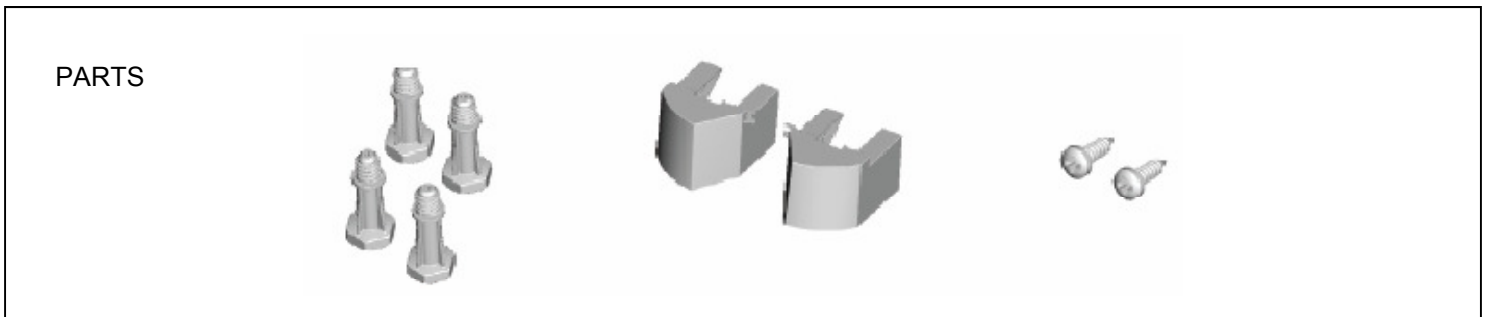
Installation

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

Do not stand the stove on a carpet..

To fit the levelling feet, proceed as follows:

- Remove any loose burner components and oven shelves.
- Secure the glass lid and oven door to prevent accidental opening.
- With the help of an assistant, incline the stove forwards (fig 1)
- Screw the rear levelling feet in place (fig 2)
- Thereafter incline the stove to the rear (fig 3)
- Screw in the front levelling feet (fig 4)
- Fit the front left and front right leg covers as shown and attach them using a Philips screw driver and screws. (fig 5 and fig 6)
- Avoid dragging the stove on an irregular floor as this could damage the feet.
- Position the stove and adjust the levelling feet as required to ensure a stable and level stance.

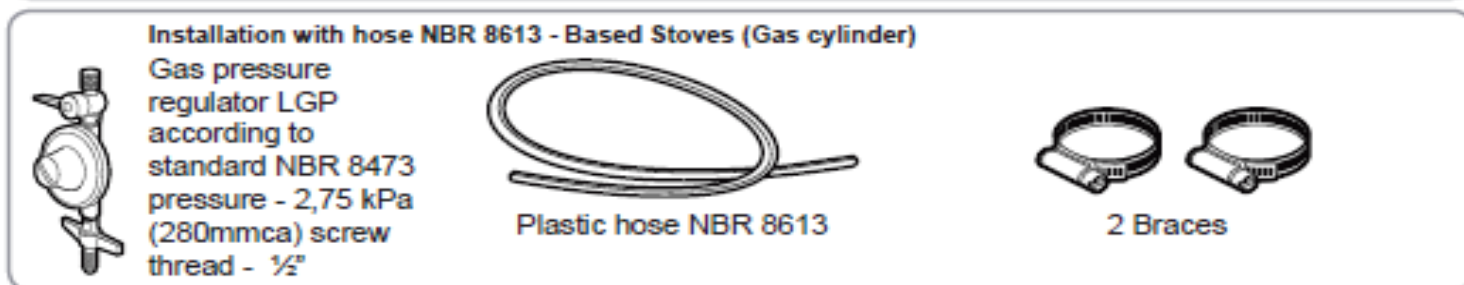
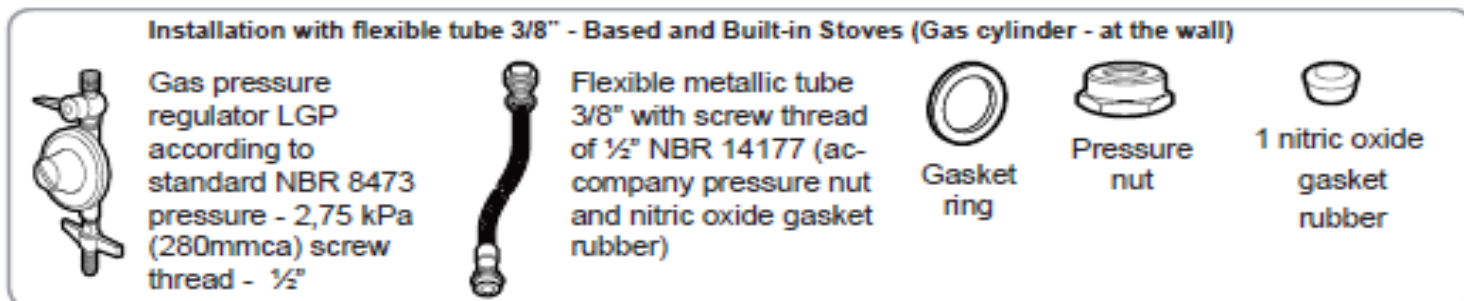


Gas installation

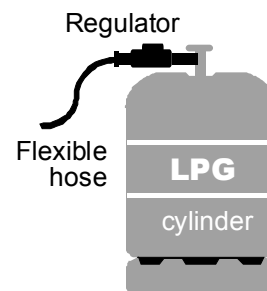
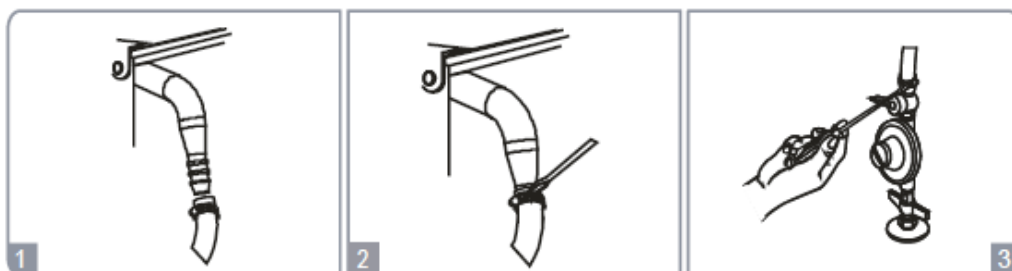
The necessary installation including gas and electrical connections must be carried out by qualified personnel in accordance with current and local regulations, since an installation by an unqualified person may constitute a hazard.

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

The accessories shown below are not supplied and must be acquired by the consumer.



LPG cylinder with plastic hose



This appliance uses LPG (Liquid petroleum or bottle gas)

This appliance requires an operating pressure of 2.75 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.

- 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 plastic hose in hot water to soften it and then push the hose end fully over the hose nozzle. (see sketch 1 above)
- Secure the hose by tightening the hose clamp. (See sketch 2 above)
- In a similar fashion, secure the other end of the hose to the regulator on the gas bottle. (See sketch 3 above)

Safety compliance with local requirements.

Installer's details are to be filled in on page 16 of this book

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 on page 16 of this book. 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.

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 bylaws 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.

Note: A stove without a flame failure device may only be used with a free standing cylinder placed adjacent to but not closer than 300 mm to the stove.

Check for gas leaks

- Check for gas leaks after installation and whenever a new or re-filled gas bottle 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.

Lighting the burners on the hob

1. Lift the tempered glass lid.
2. Press the relevant burner knob, turning it to the left and to the high flame position, Light a match (or use an electronic spark igniter) and hold it close to the burner outlets.
3. Once lit, adjust the burner flame to suit.
4. If the flame fails to continue burning, please repeat the sequence.
5. The large flame symbol on the knob indicates the maximum and the small flame the lowest setting.

Action to be taken in the event of a burn back

1. 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.
2. After ensuring the flame is extinguished, wait for 1 minute and relight the burner in the normal manner.
3. If the burn back occurs again, turn off the control valve to the affected burner, and consult the nearest Defy Service Centre for assistance .
4. Do not use the appliance again until a service technician has declared it safe to do so.

Maintenance

- Removable burner parts should be washed weekly with hot water and detergent.
- Take care to remove any encrustations and ensure that the burner holes are clear.
- The condition of the gas hose and valve should be inspected for leaks every time the gas bottle is re-filled.

Lighting the oven

1. Lift the tempered glass lid and open the oven door.
2. Expose the central lighting aperture by pivoting the cover to the left.
3. Press and turn the oven thermostat knob to the maximum temperature setting.
4. Continue to press the oven thermostat knob while applying a lighted match (or spark igniter) to the central lighting aperture.
5. Once the flame ignites, continue pressing the oven thermostat knob for another 5 seconds.
6. Thereafter close the cover over the lighting aperture.
7. Now set the oven thermostat knob to the desired temperature.
8. If the flame should extinguish, wait 1 minute and repeat the operation as described above.
9. Slowly close the oven door to avoid a sudden rush of air from extinguishing the flame.
10. When you judge the oven to be pre-heated sufficiently, place the food to be cooked in the oven and close the door once more.



NOTE: The oven is suitable for roasting. The temperature settings are approximate and not accurate enough for baking cakes. With practice however satisfying results may be obtained.

Cleaning and maintenance

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.

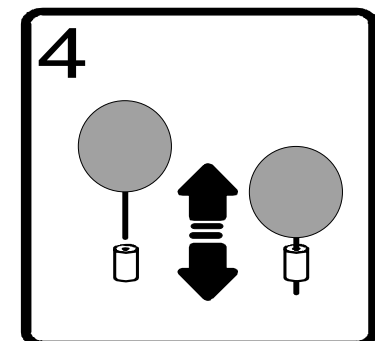
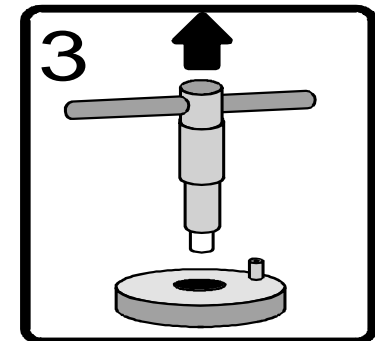
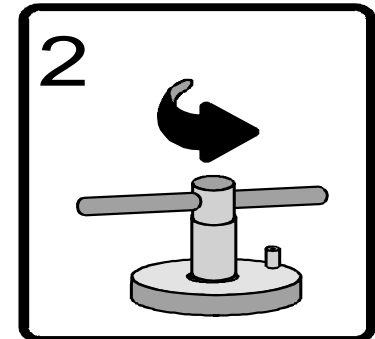
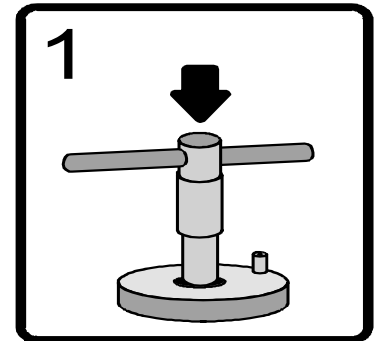
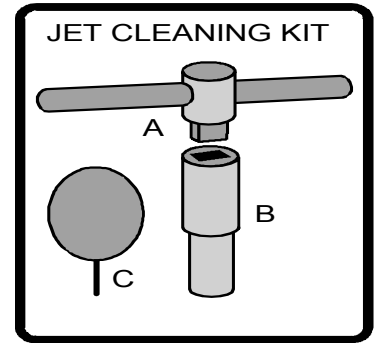
2. Gently loosen the brass gas jet by turning the socket in a anti-clockwise direction.

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.



Cleaning and Maintenance

Switch off the gas supply before cleaning any part of the stove.

1. Allow the stove to cool down before cleaning
2. Never use steel wool or similar, sharp objects, vinegar or lemon to clean any part of the stove.
3. Never use cleaning products containing abrasive materials as these could damage the decorative and informative paint applications.
4. Never remove the oven gasket for cleaning purposes as the product could be damaged.
5. Never use high-pressure steam equipment or a water jet to clean the stove.
6. Remove the burners and wipe them with a thin damp cloth or a non-abrasive sponge. Use a neutral detergent. Dry afterward with a soft cloth and blow away any residual water in the gas outlet holes.
7. For cleaning the painted and enameled parts, wipe with a thin damp cloth or non-abrasive sponge and some neutral detergent.
8. Dry afterwards paying particular attention to the areas at floor level

The stainless steel hob

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.

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.
 - Abrasive scourers, steel wool, metal scrapers, wire brushes, emery paper or foam scouring pads.
 - So called 'silver cleaners'.
-
- 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.

Burners

- Removable burner parts should be washed weekly with hot water and detergent.
- Take care to remove any encrustations and ensure that the burner holes are clear.
- The condition of the gas hose and valve should be inspected for leaks every time the gas bottle is re-filled.

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.

Specifications

	4 BURNER MODEL	5 BURNER MODEL
WIDTH	510 mm	760 mm
HEIGHT	900 mm	900 mm
DEPTH	650 mm	650 mm
WEIGHT	28.87 Kg	35.68 Kg
OVEN CAPACITY	62.3 L	97 L
ENERGY RATING	A/A	A/A
SMALL BURNER	1.7 kW	1.7 kW
MEDIUM BURNER	2.0 kW	2.0 kW
LARGE BURNER	2.4 kW	3.0 kW
OVEN BURNER	3.2 kW	3.2 kW
MINIMUM PAN DIAM. FOR ALL BURNERS	140 mm	140 mm
GAS	LPG	LPG

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

Problem solving guide—before calling for technical support

Problem	Possible cause
The burners or oven will not light	<ul style="list-style-type: none">• The gas hose is twisted, bent or kinked.• The burners are dirty or wet.• The gas cylinder is empty.• The burner caps are not fitted properly.• The gas pressure regulator is closed.• The lighting procedure has not been followed correctly (page 7)
The flame is yellow Pots and pans are stained	<ul style="list-style-type: none">• The burners are dirty or wet.• The gas is running out.• The burner caps are not fitted properly.• The gas hose is twisted, bent or kinked.
Smell of leaking gas	<ul style="list-style-type: none">• Are all the control knobs in the off position?• The gas hose is fitted incorrectly• The hose clamps require tightening or replacing .• The regulator is faulty and needs to be replaced.

- 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.

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.

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

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

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

JOHANNESBURG

Commercial Head Office,
Administration, Distribution,
National Groups, Tel. Sales,
Contracts and Credit.
Cnr. Mimetes & Kruger Sts.
Denver ext.12
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 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 customer's home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded solid 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 STOVE TO YOU?.....

.....

For future reference, record the listed information in the space below.
The Serial number may be found at the back of the stove

SERIAL No......

DATE OF PURCHASE.....

PURCHASED FROM.....

.....

.....

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

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