

Defy DBO767

Defy Gemini Thermofan+ DBO767 Double Oven User Manual

Model: DBO767

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Defy Gemini Thermofan+ DBO767 Mirror Glass Gourmet Multifunction Double Oven with Airfire Technology. Please read these instructions thoroughly before using the appliance and retain them for future reference.

The Defy Gemini Thermofan+ DBO767 is designed to offer versatile cooking options with its double oven configuration, Thermofan+ technology for even heat distribution, and Airfire Technology for enhanced cooking results. Its mirror glass finish provides a modern aesthetic.



Image 1.1: Front view of the Defy Gemini Thermofan+ DBO767 Double Oven.

2. SAFETY INFORMATION

Always adhere to the following safety precautions to prevent personal injury or damage to the appliance.

- **Electrical Safety:** Ensure the oven is correctly installed by a qualified electrician and connected to a suitable power supply. Do not use adapter plugs or extension cords.
- **Hot Surfaces:** The oven and its accessible parts become hot during use. Exercise caution to avoid touching heating elements. Keep children away from the appliance.
- **Supervision:** Never leave the oven unattended during operation, especially when using high-temperature functions or grilling.
- **Flammable Materials:** Do not store flammable materials in or near the oven.
- **Cleaning:** Always switch off the appliance and allow it to cool before cleaning. Use appropriate cleaning agents as recommended in this manual.
- **Ventilation:** Ensure adequate ventilation around the appliance as specified in the installation instructions.

3. INSTALLATION AND SETUP

Proper installation is crucial for the safe and efficient operation of your oven. It is strongly recommended that installation be performed by a qualified technician.

3.1 Unpacking

Carefully remove all packaging materials. Inspect the oven for any signs of damage. Report any damage to your retailer immediately.

3.2 Positioning

The oven must be installed in a suitable cabinet opening, ensuring proper ventilation as per the installation diagram provided with the appliance. Ensure the oven is level.

3.3 Electrical Connection

Connect the oven to the mains power supply according to local wiring regulations. The appliance must be earthed. Refer to the wiring diagram provided with the oven.

3.4 First Use Burn-Off

Before cooking food, operate the empty oven for approximately 30-60 minutes at its maximum temperature setting (e.g., 230°C) using the conventional or fan-assisted function. This process helps to burn off any manufacturing residues and odors. Ensure the kitchen is well-ventilated during this period.



Image 3.1: The Defy Gemini Thermofan+ DBO767 Double Oven with both doors open, revealing the interior racks and trays of both oven cavities.

4. OPERATING INSTRUCTIONS

Your Defy Gemini Thermofan+ DBO767 oven features intuitive controls for various cooking functions.



Image 4.1: Close-up view of the control panel for the Defy Gemini Thermofan+ DBO767 Double Oven, showing knobs and digital display.

4.1 Control Panel Overview

The control panel typically consists of:

- **Function Selector Knobs:** Used to select the desired cooking function for each oven cavity.
- **Temperature Selector Knobs:** Used to set the cooking temperature.
- **Digital Display/Timer:** Shows the time, cooking duration, and other settings.
- **Control Buttons:** For setting the timer, adjusting settings, and other specific functions.

4.2 Setting the Time

Upon first connection or after a power outage, the clock will flash. Use the control buttons (refer to your specific model's button layout) to set the current time. Confirm the setting to stop the flashing.

4.3 Selecting a Cooking Function and Temperature

1. Turn the Function Selector knob for the desired oven cavity to the required cooking function (e.g., Thermofan+, Grill, Conventional, Airfire).
2. Turn the Temperature Selector knob to set the desired cooking temperature.
3. The oven will begin to heat up. The indicator light will typically turn off once the set temperature is reached.

4.4 Understanding Key Technologies

- **Thermofan+ Technology:** This feature utilizes a redesigned fan and improved venting system to ensure consistent heat distribution throughout the oven cavity. This is ideal for multi-level cooking and achieving even results for dishes like roasts and cakes.
- **Airfire Technology:** This combines the power of circulating hot air with grilling elements. It is suitable for achieving crispy textures, similar to air frying, for a wide variety of dishes, from snacks to main meals.

4.5 Using the Double Oven

The double oven allows for simultaneous cooking of different dishes at varying temperatures or using different functions. Each oven cavity has its own set of controls. Ensure you select the correct function and temperature

for each cavity independently.



Image 4.2: Interior view of the upper oven cavity, showing the heating elements and a wire rack.

5. COOKING GUIDE

This section provides general guidance for using the various cooking functions. Specific cooking times and temperatures may vary based on food type, quantity, and personal preference.

- **Conventional Baking:** Ideal for single-shelf baking of cakes, pastries, and bread. Preheat the oven to the recommended temperature.
- **Thermofan+ (Fan-Assisted):** Excellent for multi-level cooking, roasting meats, and baking dishes that require even browning. Temperatures may need to be slightly lower than conventional settings.
- **Grill:** Use for browning, toasting, or cooking thin cuts of meat. Always preheat the grill for a few minutes. Place food on the top rack for best results.
- **Airfire Technology:** Suitable for achieving crispy results on items like chips, chicken pieces, or vegetables. Follow recipe guidelines for optimal results.
- **Steam Cooking:** Refer to specific instructions for using the steam function, which typically involves a water reservoir. This function is ideal for retaining moisture in food.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your oven and ensure optimal performance.

6.1 General Cleaning

- Always ensure the oven is cool before cleaning.
- Use a soft cloth and mild detergent for general cleaning of the exterior and interior surfaces.
- Avoid abrasive cleaners, scourers, or harsh chemicals, as these can damage the surfaces.

6.2 Mirror Glass Cleaning

For the mirror glass surfaces, use a glass cleaner specifically designed for kitchen appliances and a soft, lint-free cloth to avoid streaks and scratches.

6.3 Oven Interior

For stubborn food residues, use a specialized oven cleaner, following the manufacturer's instructions carefully. Ensure adequate ventilation during and after use. Remove oven racks and trays for easier cleaning.

6.4 Replacing the Oven Lamp

Ensure the oven is disconnected from the power supply. Unscrew the protective glass cover, replace the bulb with a new one of the same type (heat-resistant, typically 25W), and reattach the cover.

7. TROUBLESHOOTING

Before contacting customer service, review the following common issues and their potential solutions.

| Problem | Possible Cause | Solution |
|---------------------------------------|--|--|
| Oven does not heat | No power supply; Timer not set; Function/temperature not selected. | Check circuit breaker; Set the clock; Ensure function and temperature knobs are correctly set. |
| Uneven cooking | Incorrect rack position; Overcrowding; Door opened too frequently. | Use recommended rack positions; Avoid overcrowding; Minimize door opening. Utilize Thermofan+ for even heat. |
| Oven light not working | Bulb faulty or loose. | Replace the oven lamp (refer to Section 6.4). |
| Excessive smoke/odor during first use | Manufacturing residues burning off. | This is normal. Ensure good ventilation. It will subside after initial use. |

8. SPECIFICATIONS

| Feature | Detail |
|---------|--------|
| Brand | Defy |

| Feature | Detail |
|--------------------|--------------------------------|
| Model Number | DBO767 |
| Colour | Black |
| Package Dimensions | 74 x 68 x 56 cm |
| Item Weight | 46.5 kg |
| Oven Type | Double Oven, Multifunction |
| Technology | Thermofan+, Airfire Technology |
| Control Type | Knobs, Digital Display |


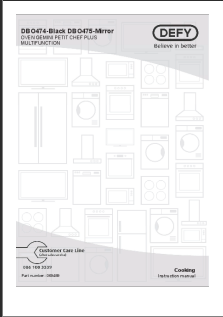
9. WARRANTY AND SUPPORT





For warranty information, please refer to the warranty card supplied with your appliance or contact Defy customer service directly. Keep your proof of purchase for any warranty claims.

For technical assistance, spare parts, or service requests, please contact Defy customer support. Contact details can typically be found on the Defy official website or in the documentation provided with your oven.

Note: Spare part availability duration information was not available or provided at the time of this manual's creation.

Related Documents - DBO767

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|---|--|
|  | <p>Defy DBO767/DBO768 Gemini Gourmet Multifunction Double Oven Instruction Manual</p> <p>This manual provides comprehensive instructions for operating and maintaining the Defy DBO767 and DBO768 Gemini Gourmet Multifunction Double Oven, including safety guidelines, installation procedures, usage tips, troubleshooting, and warranty information.</p> |
|  | <p>Defy Gemini Petit Chef Plus Multifunction Oven DBO474/DBO475 Instruction Manual</p> <p>Comprehensive instruction manual for the Defy Gemini Petit Chef Plus Multifunction Oven (models DBO474-Black, DBO475-Mirror). Covers installation, operation, safety, maintenance, and troubleshooting.</p> |

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|---|---|
|  | <p>Defy 600 EMSG Slimline Multifunction Built-In Oven Owner's Manual</p> <p>Comprehensive owner's manual for the Defy 600 EMSG Slimline Multifunction Built-In Oven. Covers installation, operation of various cooking modes, maintenance, cleaning, and troubleshooting.</p> |
|  | <p>Defy Slimline Multifunction Built-In Ovens Owner's Manual</p> <p>This comprehensive owner's manual provides detailed instructions for the Defy Slimline Multifunction Built-In Ovens, covering installation, operation of various cooking modes (Defrost, Conventional, Fan Assisted, Thermofan, Turbo Grill, Conventional Grill), maintenance, cleaning, and troubleshooting for models 600 UMS, 600 EMBW, 600 SMW, and 600STE.</p> |
|  | <p>Defy Slimline 600 MSE & 600 MSU Multifunction Built-in Oven Owner's Manual</p> <p>Comprehensive owner's manual for Defy Slimline 600 MSE and 600 MSU multifunction built-in ovens. Covers installation, operation, safety, maintenance, and warranty.</p> |
|  | <p>Defy Flamemaster DGS606 600 GE 4B Multifunction Oven Instruction Manual Safety, Operation, Maintenance</p> <p>Comprehensive instruction manual for the Defy Flamemaster DGS606 600 GE 4B Multifunction Oven, covering setup, operation, safety, maintenance, and troubleshooting. Includes warranty information and support contacts.</p> |



[Defy DBO767/DBO768 Gemini Gourmet Multifunction Double Oven Instruction Manual](#)

This manual provides comprehensive instructions for operating and maintaining the Defy DBO767 and DBO768 Gemini Gourmet Multifunction Double Oven, including safety guidelines, installation procedures, usage tips, troubleshooting, and warranty information.

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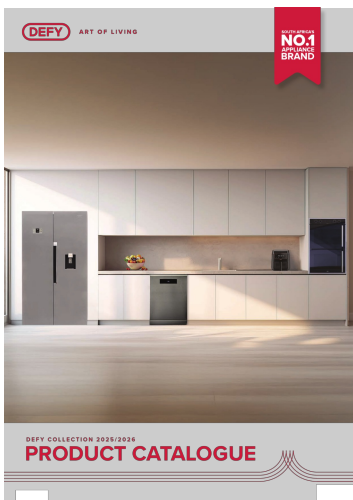


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