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Defy DSS693

Defy 600 Series 4 Solid Plate Stove DSS693 User Manual

Model: DSS693

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Defy 600 Series 4 Solid Plate Stove with Electric Oven and Warmer Drawer, Model DSS693. Please read these instructions carefully before using the appliance and retain them for future reference. Proper use and care will ensure optimal performance and extend the lifespan of your stove.

2. SAFETY INSTRUCTIONS

Your safety and the safety of others are paramount. Always adhere to the following safety precautions:

- **Electrical Safety:** Ensure the appliance is correctly installed by a qualified electrician and connected to a properly earthed power supply. Do not use extension cords or adapters.
- **Burn Hazard:** Cooking surfaces and oven interior become hot during use. Always use oven mitts and exercise caution. Keep children away from the appliance.
- **Fire Hazard:** Never leave cooking unattended. Do not store flammable materials in or near the oven or warmer drawer. Clean grease build-up regularly.
- Ventilation: Ensure adequate ventilation in the kitchen area during operation.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning. Allow surfaces to cool completely.
- Damage: Do not operate the appliance if it is damaged. Contact Defy service for repairs.

3. PRODUCT OVERVIEW

The Defy 600 Series 4 Solid Plate Stove DSS693 features four solid electric cooking plates, a spacious electric oven, and a convenient warmer drawer. The control panel is located at the rear of the cooktop for easy access.





gure 3.1: Front view of the Def	y 600 Series 4 Solid Pla	te Stove, showing the	e cooktop, oven door	and warmer draw



Figure 3.2: Angled view of the stove, highlighting its compact design and integrated control panel.

3.1 Control Panel

The control panel consists of heat switches for each solid plate and a function selector for the electric oven, along with plate indicator lights.



Figure 3.3: Close-up of the control panel, showing the heat switches for the solid plates and the oven function selector.

3.2 Cooktop

The cooktop features four solid electric plates, each controlled by a dedicated heat switch. Plate indicator lights illuminate when a plate is active.



Figure 3.4: Top view of the cooktop with four solid electric plates.

3.3 Electric Oven

The electric oven includes multiple rack positions, a roast pan, and a chrome shelf for versatile cooking. The inner glass is removable for easy cleaning.



Figure 3.5: Interior view of the electric oven, showing the roast pan and chrome shelf on adjustable racks.



Figure 3.6: The oven with its door open, providing a clear view of the interior and rack supports.

3.4 Warmer Drawer

Located beneath the oven, the warmer drawer is designed to keep cooked food warm before serving.

4. SETUP AND INSTALLATION

For safety and optimal performance, the installation of your Defy stove must be carried out by a qualified and authorized technician in accordance with local electrical codes and regulations.

- **Unpacking:** Carefully remove all packaging materials. Inspect the appliance for any damage incurred during transit.
- **Positioning:** Place the stove on a level, stable surface. Ensure adequate clearance from adjacent cabinets and walls as specified in the installation guide provided with the appliance.
- **Electrical Connection:** The stove requires a dedicated electrical circuit. The technician will connect the appliance to the mains power supply, ensuring proper earthing.

• **First Use:** Before first use, wipe down all surfaces with a damp cloth. Run the oven empty at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. This may produce a slight odor. Ensure the kitchen is well-ventilated during this process.

5. OPERATING INSTRUCTIONS

5.1 Using the Solid Plates

Each solid plate is controlled by a dedicated heat switch on the control panel. The plate indicator light will illuminate when the plate is active.

- **Selecting Heat:** Turn the corresponding heat switch clockwise to select the desired heat level (typically from 1 to 6, or a similar scale).
- **Cookware:** Use flat-bottomed pots and pans that match the size of the solid plate for efficient heat transfer.
- After Use: Turn the heat switch back to the '0' position after cooking. The plate will remain hot for some time.



Figure 5.1: Example of appropriate cookware on the solid electric plates.

5.2 Using the Electric Oven

The electric oven offers various cooking functions and temperature control.

- Function Selector: Turn the oven function selector to choose the desired cooking mode (e.g., Bake, Grill, Fan Assist).
- **Temperature Control:** Turn the temperature knob to set the desired oven temperature. The oven indicator light will illuminate when the oven is heating and turn off when the set temperature is reached.
- Preheating: For best results, preheat the oven to the desired temperature before placing food inside.
- Rack Positions: Utilize the multiple rack positions to optimize cooking for different dishes.

5.3 Using the Warmer Drawer

The warmer drawer is designed to keep cooked food warm at a serving temperature. It is not intended for cooking or reheating cold food.

- **Activation:** The warmer drawer typically operates when the oven is in use or has a separate control. Refer to the specific markings on your appliance's control panel.
- Placement: Place heat-safe dishes with cooked food into the drawer.
- Caution: Do not place plastic containers or flammable items in the warmer drawer.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will keep your stove in excellent condition.

- Before Cleaning: Always ensure the appliance is switched off at the mains power supply and has
 cooled down completely.
- Exterior Surfaces: Wipe with a soft cloth dampened with warm soapy water. Avoid abrasive cleaners or scouring pads.
- **Solid Plates:** Clean spills immediately after the plate has cooled. Use a damp cloth and mild detergent. For stubborn stains, specialized solid plate cleaners can be used.
- Oven Interior: For light soiling, wipe with warm soapy water. For heavier grease, use an oven cleaner suitable for electric ovens, following the product instructions carefully.
- Removable Inner Glass: The oven's inner glass can be removed for thorough cleaning. Consult the detailed instructions in the full product manual for the specific removal procedure. Clean with glass cleaner or soapy water.
- Roast Pan and Chrome Shelf: These can be washed in warm soapy water or in a dishwasher.

7. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Stove not turning on	No power supply; circuit breaker tripped	Check power connection; reset circuit breaker.
Oven not heating	Incorrect function/temperature setting; faulty element	Verify settings; if problem persists, contact service.
Solid plate not heating	Incorrect heat switch setting; faulty element	Ensure switch is turned on; if problem persists, contact service.
Excessive smoke during first use	Manufacturing residues burning off	Normal for first use. Ensure good ventilation.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact Defy customer service or an authorized service agent.

8. Specifications

Key specifications for the Defy 600 Series 4 Solid Plate Stove DSS693:

Feature	Detail	
Brand	Defy	
Model Number	DSS693	
Colour	White	
Туре	4 Solid Plate Electric Stove with Electric Oven and Warmer Drawer	
Package Dimensions	92.5 x 67 x 55 cm	
Item Weight	40.1 kg	
Oven Features	Removable inner glass, Roast pan, Chrome shelf	
Safety Features	Plate indicator lights, 1 Thermal protection plate	

9. WARRANTY AND SUPPORT

Your Defy appliance is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details. Keep your proof of purchase for warranty claims.

For technical assistance, spare parts, or to schedule a service appointment, please contact Defy customer support. Contact information can typically be found on the Defy website or in the documentation provided with your appliance.

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Related Documents - DSS693



Defy Slimline 600 MSE & 600 MSU Multifunction Built-in Oven Owner's Manual

Comprehensive owner's manual for Defy Slimline 600 MSE and 600 MSU multifunction built-in ovens. Covers installation, operation, safety, maintenance, and warranty.



Defy KITCHENAIRE SOLID PLATES STOVE DSS694X Instruction Manual

Comprehensive instruction manual for the Defy KITCHENAIRE SOLID PLATES STOVE DSS694X, covering installation, operation, safety, maintenance, troubleshooting, and warranty information.



Defy Flame Master DGS670 600 Stove Full Gas Instruction Manual

This instruction manual provides detailed information on the setup, operation, safety, maintenance, and troubleshooting for the Defy Flame Master DGS670 600 Stove Full Gas.



Defy KITCHENMASTER SOLID PLATES STOVE DSS612 Instruction Manual

Comprehensive instruction manual for the Defy KITCHENMASTER SOLID PLATES STOVE DSS612, covering installation, operation, safety, maintenance, troubleshooting, and warranty information.



Defy Slimline 600 EMSG/EMSS Multifunction Built-in Oven Owner's Manual

This owner's manual provides detailed instructions for the Defy Slimline 600 EMSG and 600 EMSS multifunction eye-level built-in ovens. It covers installation, operation of various cooking modes (defrost, conventional, fan-assisted, thermofan, grilling), control panel functions, automatic timer, maintenance, cleaning, stainless steel care, troubleshooting, and warranty information.



Defy DUALMASTER DGS679 Electric Oven: Instruction Manual

Comprehensive instruction manual for the Defy DUALMASTER DGS679 600 GE 3B 1S Electric Oven, covering safe operation, installation, maintenance, and troubleshooting.