

# 90cm 11-Function Convection Oven

HWO90S11EB3

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# **A** WARNING!

# **Electric Shock Hazard**



Turn the oven off at the wall before replacing the oven lamp or before carrying out any work or maintenance on it.

Failure to follow this advice may result in electrical shock or death.

# **A** WARNING!

# **Fire Hazard**

Failure to follow this advice may result in serious burns or death.

Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil or single use protection available from stores may cause fire.



Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.

Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.

Failure to follow this advice may result in overheating, burning, and injury.

# **A** WARNING!

# \*

# **Cut Hazard**

Take care during installation of the oven - some edges are sharp.

Failure to use caution could result in injury or cuts.

# **A** WARNING!

# **Hot Surface Hazard**

Accessible parts may become hot when in use. To avoid burns and scalds, be careful not to touch any hot part and keep children away.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour.



During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.

Failure to follow this advice could result in burns and scalds.



#### **READ AND SAVE THIS GUIDE**

#### IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below. Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.

#### General

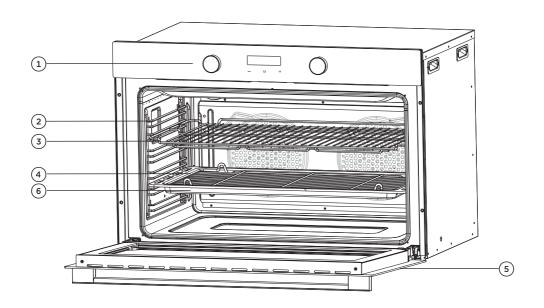
- Be sure your appliance is properly installed and earthed by a qualified technician.
- Isolating switch: make sure this oven is connected to a circuit which incorporates an
  isolating switch providing full disconnection from the power supply in accordance with
  the wiring rules.
- The yellow-green earth cable should not be interrupted by the device and must be easily accessible
  when the appliance is installed.
- · Household appliances are not intended to be played with by children.
- IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITHOUT THE PLUG, THE APPLIANCE MUST NOT BE CONNECTED TO THE POWER SOURCE USING PLUG OR SOCKETS, BUT MUST BE DIRECTLY CONNECTED TO THE SUPPLY MAINS.
- •Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved.
- Cleaning and user maintenance shall not be done by children without supervision.
- · Do not place heavy objects on the oven door.
- Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They
  could ignite or melt if they touch an element or hot surface and you could be burned.
- User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder as it could catch fire.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Safe food handling: leave food in the oven for as short a time as possible before and after cooking.
   This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.
- · Always keep oven vents unobstructed.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Caution: Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.
- Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- When you place the shelf inside, make sure that the stop is directed upwards and in the back of the cavity. The shelf must be inserted completely into the cavity.
- Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal,

#### SAFETY AND WARNINGS

which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.

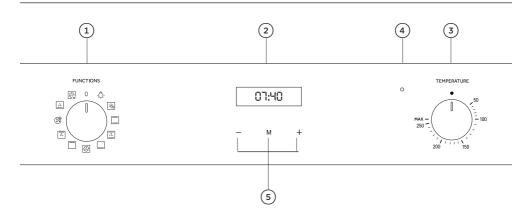
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven.
- Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- · Clean only the parts listed in this manual.
- Do not use a steam cleaner to clean any part of the oven.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.
- No additional operation/setting is required in order to operate the appliance at the rated frequencies.
- If the power cable is damaged, it should be substituted with a cable or special bundle available from the manufacturer or by contacting the customer service department. The type of power cable must be H05VV-F 3G 2.5mm². This operation should be carried out by a suitably qualified professional. The earth conductor (yellowgreen) must be approximately 10 mm longer than the other conductors. For any repairs, refer only to the Customer Care Department and request the use of original spare parts. Failure to comply with the above can compromise the safety of the appliance and invalidate the quarantee.
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- WARNING: Never remove the oven door seal.
- When inserting the grid tray pay attention that the anti-slide edge is positioned rearwards and upwards
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven can be located high in a column or under a worktop. Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting. Always fix the oven to the furniture with the screws provided with the appliance.

# **OVERVIEW**



FEATURES AND ACCESSORIES			
1	Control panel	4	Grill rack
2	Side rack	5	Oven door
3	Wire shelf	6	Baking tray

# **CONTROL PANEL**



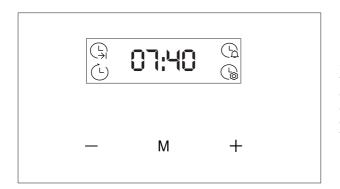
COI	CONTROL PANEL		
1	Function selector	Turn dial to select the desired cooking function.	
2	Display	Displays clock, timer and temperature.	
3	Temperature selector	Turn dial to select the desired cooking temperature.	
4	Preheating indicator	Lights up while preheating. Turns off when oven reaches cooking temperature.	
5	Display adjustment controls	Use to access and set clock and timer.	

#### **USING THE OVEN**

#### Preparing your oven

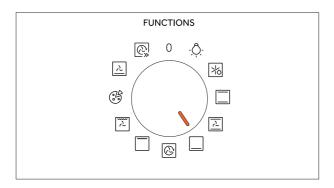
Before using your oven for the first time, remove and wash all accessories, and clean the inside of the oven with a damp, soft cloth and mild detergent. Wipe the outside with a damp, soft cloth. Dry with a clean cloth.

Run the empty oven at maximum temperature for 60 minutes to remove the newness smell. The oven may smoke slightly during this process. This is normal.



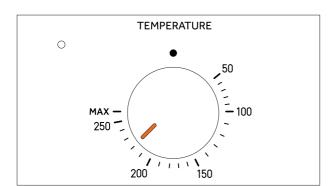
# Setting the clock

The oven will only operate if the clock is set. Following installation or a power reset, the display will flash and show 12:00. Press — or + to set the time.



#### Setting a function

Turn the function selector to the desired function. See 'Cooking functions' for details.



#### Setting the temperature

Turn the temperature selector to the desired temperature. The oven will start once the time, function and temperature are set.

# **USING THE OVEN**



# Setting cook duration

Press M to select (\$\,\), then press — or + to set the cook duration.

The cooking function will turn off automatically when the set time has elapsed, and an alarm will sound. Press any key to stop the alarm.



# Setting delay cook

Delay cook allows you to schedule a cook up to 24 hours in advance by setting a function, cooking duration and desired cooking end time.

Press M to select (b), then press — or + to set the cooking end time.



# Setting the timer

Press M to select  $(\frac{1}{12})$ , then press — or + to set the timer. Press any key to stop the alarm.



# Changing the clock

Press M to select (a), then press — or + to set the clock.

# **COOKING FUNCTIONS**

	TUNICTION	DECORPTION
	FUNCTION	DESCRIPTION
-\\display-	LIGHT	Turns the oven light ON/OFF.
10	DEFROST	Fan circulates air at room temperature around the frozen food to speed up the defrosting process.
	BAKE	Ideal for cakes, breads, biscuits and quiches on one level. Uses both upper and lower heating elements.
2	FAN BAKE	Ideal for roasts, casseroles, vegetables and pies on one level and for achieving surface browning.
	TRADITIONAL BAKE	Ideal for traditional recipes and foods that have a pastry base and require delicate baking or minimal surface browning.
(3)	FAN FORCED	Ideal for multilevel cooking. Uses the rear element in conjunction with the fan. Recommended for most applications, including poultry, pastries and vegetables.
[*****]	MAXI GRILL	Ideal for sausages, steaks and toast. The entire area below the grill element becomes hot. Use with the door closed. Turn food halfway through cooking (if necessary).
[Z]	MAXI GRILL+ FAN	Ideal for larger cuts of meat that require longer cooking with surface browning. Use with the door closed. Slide a tray under the shelf to collect juices. Turn food halfway through cooking (If necessary).
3	PIZZA	Ideal for achieving a crispy base on all kinds of pizzas without preheating the oven. We recommend using lower shelf positions and a pizza stone. Set a cook duration or end cook time manually.
7	PASTRY	Ideal for fruit flans, tarts, quiches and pastries. Prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food.
(E)»	RAPID HEAT	ldeal for preparing frozen foods or crumbed par-cooked foods which are usually fried.

#### CARE AND CLEANING

The life of your product can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. Never use abrasive detergents, steel wool or sharp objects for cleaning as these may damage enamelled parts. Use only water, soap, or bleach-based detergents (ammonia).

#### Oven window seal

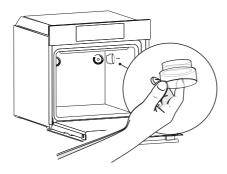
Clean the seals with a slightly damp sponge. Abrasive detergents should not be used for these parts.

#### **Baking tray**

Allow to cool, then wash the tray in hot, soapy water or in the dishwasher.

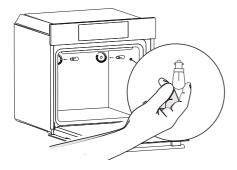
#### Racks

The wire racks can be cleaned in the dishwasher or using a wet sponge, ensuring that they are dried afterwards. Remove the wire racks by pulling them away from the oven walls.



# Changing the light bulbs

1. Disconnect the oven from the power supply, then remove the glass light cover.

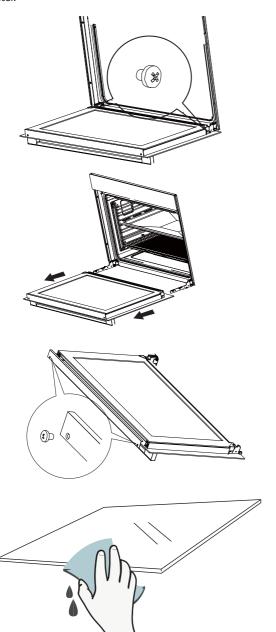


2. Unscrew the light bulb and replace with a new bulb of the same type. Refit the glass cover.

#### CLEANING THE OVEN DOOR

### **Everyday cleaning**

It is advisable to clean the glass window with an absorbent kitchen towel after every use of the oven. To remove more stubborn stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.



# Removal and cleaning of the door glass

1. Open the oven door fully, then remove the screws that secure the hinges to the body of the oven.

2. Pull the door out towards you and place it on a flat, protected surface.

3. Remove the screws at the top corners of the door, then lift the edge of the inner pane and carefully slide it out.

4. Remove the screws at the top corners of the door, then lift the edge of the inner pane and carefully slide it out.

# **TROUBLESHOOTING**

POSSIBLE CAUSES	WHAT TO DO
No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
No function has been set.	Ensure a function has been selected and temperature set.
The oven lights have blown.	Replace the lights. See 'Replacing the lights.'
The door is not fully closed.	Make sure the door is properly closed.
The door has been opened too often during cooking.	Avoid opening the door too often during cooking.
The glass has been knocked or cleaned incorrectly.	You must NOT use the oven. Call your Authorised Repairer or Customer Service.
The cooling fan is running.	This is normal. You do not need to do anything.
The fan starts automatically while preheating.	This is normal. The fan will turn off when the oven reaches temperature.
The oven was disconnected from the mains or there was a power cut.	The clock needs to be reset. See 'Setting the clock.'
	No power.  No function has been set.  The oven lights have blown.  The door is not fully closed.  The door has been opened too often during cooking.  The glass has been knocked or cleaned incorrectly.  The cooling fan is running.  The fan starts automatically while preheating.  The oven was disconnected from the mains or there was a

#### MANUFACTURER'S WARRANTY

Please read this warranty card carefully. Attach your purchase receipt to this warranty card and keep in a safe place. You must produce both warranty card and proof of purchase in the event of a warranty repair being required.

When you purchase any new Haier Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing.

#### The Manufacturer undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS from the date of purchase.

# This warranty DOES NOT cover:

- Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product related fault. For example:
  - Correct the installation of the product.
  - 2 Provide Instruction on use of the product or change the setup of the product.
  - (3) Replace house fuses or correct house wiring.
  - 4 Correcting fault(s) caused by the user.
  - (5) Noise or vibration that is considered normal.
  - 6 Water on the floor due to incorrect loading or excessive suds.
  - ② Blocked pumps, removal of foreign objects/substances from the machine, including the pump and inlet house filters.
  - 8 Correcting damage caused by pests, eg. rats, cockroaches etc.
  - (9) Correct corrosion or discolouration due to chemical attack.
  - 10 Power outages or surges.
- B Defects caused by factors other than:
  - Normal domestic use or
  - (2) Use in accordance with the Product's User Guide.
- © Defects to the Product caused by accident, neglect, misuse or 'Act of God'.
- The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.
- © Normal recommended maintenance as set out in the Product's User Guide.
- Repairs when the appliance has been dismantled, repaired or serviced by other than an AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.
- © Pick up and delivery.
- (H) Transportation or travelling costs involved in the repair when the product is installed outside the AUTHORISED CUSTOMER SERVICE CENTRE'S normal service area.

This product has been designed for use in a normal domestic environment. It is not intended for commercial use. Doing so may affect product warranty.

Service under this warranty must be provided by an Authorised Service Repairer (refer to the Customer Care section for contact details). Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

#### MANUFACTURER'S WARRANTY

#### Note:

This Warranty is an extra benefit and does not affect your legal rights and applies only to product purchased in New Zealand and Australia. Please keep this Warranty Card in a safe place.

#### For Australian customers:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

# **CUSTOMER SERVICE**

If you have a problem with your appliance you can contact:

- Your local dealer.
- Service & Support

From New Zealand	Online	www.haier.co.nz
	Toll free phone	0800 242 437
	Fax	(09) 273 0656
	Email	customer.care@haier.co.nz
	Postal address	P.O. Box 58732, Botany, Manukau 2163
From Australia	Online	www.haier.com.au
	Toll free phone	1300 729 948
	Fax	(07) 3826 9298
	Email	customer.care@haierlife.com.au
	Postal address	P.O. Box 798, Cleveland QLD 4163

When calling or writing, please provide your name, address, the model number of your appliance, the serial number, the date of purchase and a description of the problem.

# Complete and keep for safe reference:

Model	
Serial No.	
Purchase Date	
Purchaser	
Dealer	
Suburb	
Town	
Country	

# Haier

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