

The Haier logo is displayed in white text on a dark gray rectangular background in the top right corner of the page.

Haier

90cm 17-Function Convection Oven

HWO90S17TPB3, HWO90S17TPG3

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⚠ 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.

⚠ 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.

⚠ WARNING!



Cut Hazard

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

Failure to use caution could result in injury or cuts.

⚠ 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.

Interior surfaces of an oven become hot enough to cause burns.

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.

WARNING! READ AND SAVE THIS GUIDE

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

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.
- Household appliances are not intended to be played with by children.
- Do not leave children alone. 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.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 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.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- Cleaning and user maintenance shall not be done by children without supervision.
- 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.
- Do not place heavy objects on the oven door.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Do not operate microwave oven while empty.
- The cooking chamber must only be cooled with the door closed. Check that nothing is stuck on the door of the appliance. Even if the door is only ajar, nearby cabinets can be damaged over time.
- Do not rest or lean on the open door of the appliance and do not put dishware or accessories on it.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.
- Always keep oven vents unobstructed.
- Do not use the oven if the door or the seals of the door are damaged. The oven may not be used until it is repaired by a qualified service technician.
- 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 base of the oven as part of the oven's cooling system.

SAFETY AND WARNINGS

Installation

- Ensure your appliance is properly installed and earthed by a qualified technician.
- Ensure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- 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.
- Please make this information available to the person installing the appliance—doing so could reduce your installation costs.
- This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- 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 oven must be earthed.
- Do not use adaptors, reducers or branching devices to connect the oven to the mains electricity supply, as they can cause overheating and burning.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Please take extra care not to damage the lower trim of the oven during installation. The trim is important for correct air circulation and allows the door to open and close without obstruction. The manufacturer does not accept any responsibility for damage resulting from incorrect installation.

Food safety

- 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.

Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.

Fire Hazard

- 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. 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.

Cleaning

- Do not clean the oven seal or use any oven-cleaning products on it. This will preserve the seal and ensure that the oven operates efficiently. Care should be taken not to rub, damage or move the oven seal.

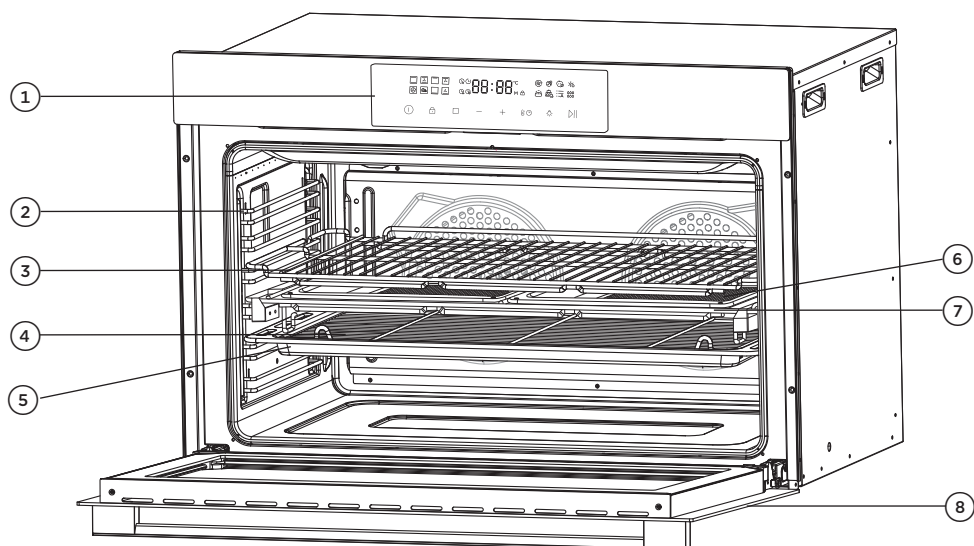
SAFETY AND WARNINGS

- Do not use oven cleaners, harsh or 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 or 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 user guide.
- Do not use a steam cleaner to clean any part of the oven

Self cleaning

- Spillages must be removed before starting a self-clean cycle.
- Before starting a self-clean cycle, remove oven shelves and all other cookware and/or utensils, and wipe up large food spills or grease deposits.
- Before starting a self-clean cycle, ensure you move any pet birds to another, closed and well-ventilated room. Some pet birds are extremely sensitive to the fumes given off during a self-clean cycle and may die if left in the same room as the oven during such a cycle.
- During a self-clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual. Children should be kept away.
- If a hob has been fitted above the oven, never use the hob while the pyrolizer is working. This will prevent the hob from overheating.

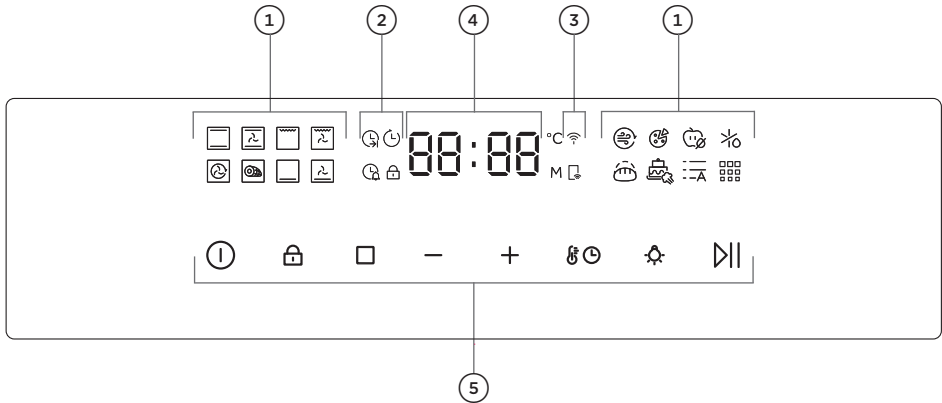
OVERVIEW



Features and accessories

1	Control panel	5	Baking tray
2	Side rack	6	Air frying baking tray
3	Wire shelf	7	Air frying baking tray rack
4	Grill rack	8	Oven door

CONTROL PANEL



Control panel

1	Cooking functions	Displays ovens different cooking functions. Refer to 'Cooking functions' for functions.	
2	Timer functions		Cook duration
			Delayed start
			Timer
			Child lock
3	Wi-Fi and remote mode		Wi-Fi
			Remote mode
4	Time/ Temperature display	Displays clock, cook duration, delay start, timer and temperature.	
5	Selector buttons		Press to turn oven on/off and to cancel a cook.
			Press to turn lock on/off.
			Press to select cook function.
			Press to increase or decrease temperature, time, or select auto menu number.
			Press to select time or temperature setting.
			Press to turn light on/off
			Press to start/pause cooking

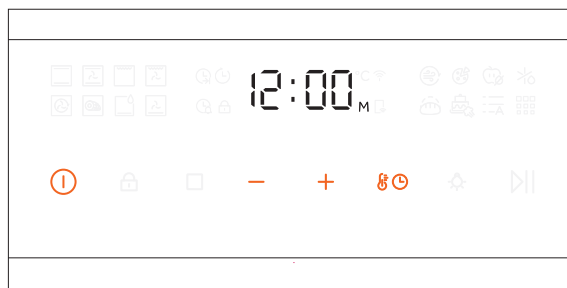
USING THE OVEN

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.

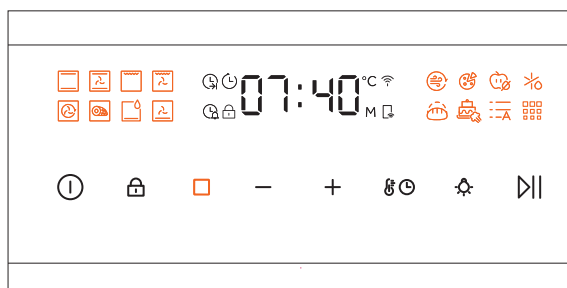
Run the empty oven at maximum temperature for 60 minutes to remove the newness smell. The oven may smoke slightly during this process. This is normal. Opening a window is recommended to allow air flow during the prep burn.

Turn the oven on/off by holding the power button.



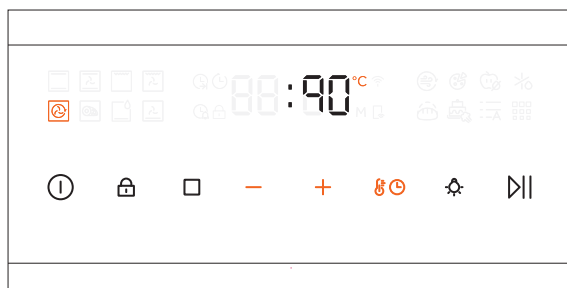
Setting the clock

Following installation or a power reset, the display will flash and show 12:00 for 5 sec for setting. If the time is not set during this time, press the power button for 3 seconds while on this stand-by screen. The plus +/- and temperature/time icons will be visible. Press plus + or minus - to set time, and press the temperature/timer button to confirm the clock.



Setting a function

Select  to scroll through cooking functions. See 'Cooking functions' for details. Display will illuminate chosen function.



Setting the temperature

Select  to scroll through, timer functions, or temperature. Once temperature is selected, press plus + or minus - to increase or decrease temperature.

USING THE OVEN



Setting cook duration

Press then select , then press plus + or minus - to set the cook duration.

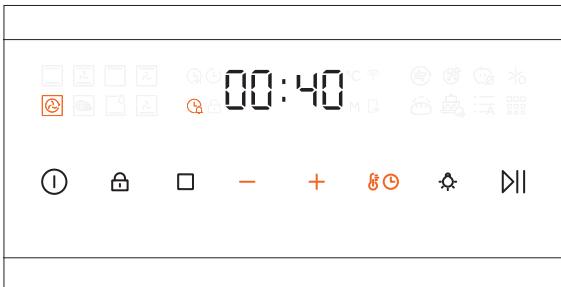
The cooking function will turn off automatically when the set time has elapsed, and an alarm will sound. Press any key to stop the alarm.



Setting delay start

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

Press then select , then press plus + or minus - to set the cooking end time.



Setting the timer

Press to select , then press plus + or minus - to set the timer.

Press any key to stop the alarm.



Changing the displayed time

Press the power button for 3 seconds. The plus + and minus - and temperature/time icons will be visible. Press plus + or minus - to set time, and press the temperature/timer button to confirm the clock.

COOKING FUNCTIONS

FUNCTION	DESCRIPTION
 LIGHT	Turns the oven light ON/OFF.
 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.
 FAN BAKE	Ideal for roasts, casseroles, vegetables and pies on one level and for achieving surface browning.
 TRADITIONAL BAKE + HYDRO CLEAN	Ideal for traditional recipes and foods that have a pastry base and require delicate baking or minimal surface browning.
 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).
 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).
 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 time manually.
 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.
 ROAST	Ideal for meats, poultry and vegetables. Provides even cooking and develops a desirable, crispy exterior while remaining juicy on the inside.

COOKING FUNCTIONS



PROOF

Ideal for Proofing dough. Provides the optimal environment for dough to rise evenly and efficiently. Please note that in order to select the proof function, the oven temperature must be lower than the proof set temperature. Otherwise, the function will not start.



AIR FRY

Ideal for healthier cooking, the Air Fry function allows you to achieve the crispiness and texture of fried foods using significantly less oil than traditional frying methods.



DEHYDRATE

Ideal for making dried fruits, vegetable chips and jerky. Dehydrate function removes moisture in the food to preserve and enhance the flavour of it.



BAKERY + STEAM

Ideal for bread, pastries, cakes it combines traditional baking with steam to deliver professional bakery results at home.



PYROLYTIC CLEANING

The pyrolytic cleaning cycle rapidly heats the oven to 420°C, reducing the food residue to dust. Once the oven has cooled, wipe the interior clean with a damp cloth and mild detergent.

COOKING FUNCTIONS

Function list and set values.

Function name	Temperature default (°C)	Temperature range (°C)	Temperature step size (°C)	Time range (min)	Time default (min)
Bake	180	50-250	+/-5	0-10 hours	0
Fan bake	180	50-250	+/-5	0-10 hours	0
Maxi grill	180	50-250	+/-5	0-10 hours	0
Maxi grill fan	180	50-250	+/-5	0-10 hours	0
Fan forced	180	50-250	+/-5	0-10 hours	0
Roast	180	50-250	+/-5	0-10 hours	0
Traditional Bake + Hydro clean	180	50-250	+/-5	0-10 hours	0
Pastry	180	50-250	+/-5	0-10 hours	0
Air-fry	200	100-250	+/-5	0-10 hours	0
Pizza	250	180-250 (300)	+/-5	0-10 hours	0
Dehydrate	50	50-130	+/-5	0-24 hours	0
Defrost	-	0	-	0-10 hours	0
Proof	35	30-40	+/-5	0-10 hours	0
Bakery + Steam	180	50-250	+/-5	0-10 hours	0
Pyrolytic clean	420	-	-	75, 90, 120 mins	120min

AUTO MENU

-  The Auto Menu is designed to make cooking easier by offering pre-set programs tailored to
-  specific types of dishes. These programs automatically adjust the cooking time and temperature,
-  **A** delivering optimal results without the need for manual settings.

Press  to select  then press plus + or minus - to cycle through the menu options. Once desired setting is selected press play . Auto menu options are below.

NUMBER	AUTO MENU	MODE	TEMPERATURE	COOKING TIME	WEIGHT
1	Roast Chicken	Roast	180°C	75 min	1.5kg
2	Roast potato	Fan bake	200°C	45 min	2kg
3	Cupcakes	Bake	180°C	25 min	24pcs
4	Cookies	Fan bake	180°C	15 min	24pcs
5	Bread	Fan forced	190°C	30 min	1 dish
6	Lasagne	Fan bake	175°C	45 min	1 dish
7	Chicken wings and fried chips	Air fry	200°C	20 min	1.2kg

WI-FI AND REMOTE MODE

Wi-Fi Connection

Download the SmartHQ app from the Apple App Store or Google Play. Open the app on your phone.

- Turn the oven on.
- Press and hold the power button  for 5 seconds to enter pairing mode. The Wi-Fi icon  will start blinking.
- Follow instructions on SmartHQ to pair.
- When the phone has been successfully paired with the oven, the Wi-Fi icon  will stop blinking and remain illuminated.

To unpair the oven from your phone, press and hold the power button for 5 seconds or follow the instructions in SmartHQ.

Remote Mode

To enable remote operation of the oven via the app, after successful Wi-Fi connection, press and hold the   time/temperature setting button for 2 seconds.

When remote operation has successfully been enabled, the Remote mode icon  will illuminate. Now the oven can be controlled remotely via your phone.

If Remote mode is not active, the oven cannot be remotely controlled from the App. This mode will turn off when mains power is cycled off and on.

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

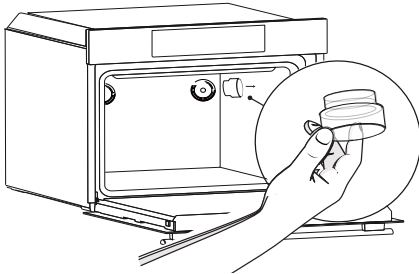
Clean the seals with a slightly damp sponge. Abrasive detergents should not be used for these parts.

Baking tray

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

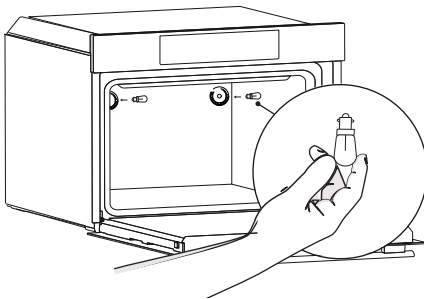
Racks

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.

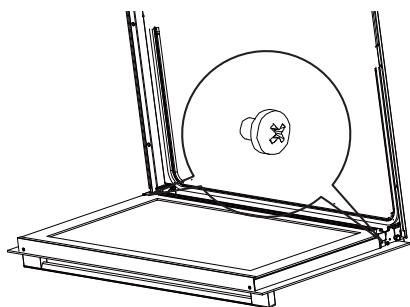


2. Unscrew the light bulb and replace with a new bulb of the same type. Refit the glass cover.

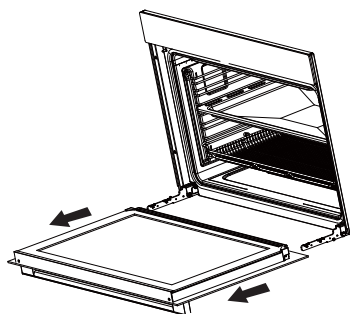
CLEANING THE OVEN DOOR

Everyday cleaning

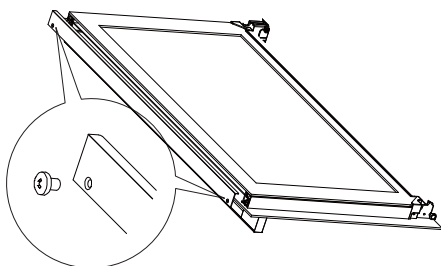
It is advisable to clean the glass window with an absorbent kitchen towel after every use of the oven. To remove more stubborn stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.



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.

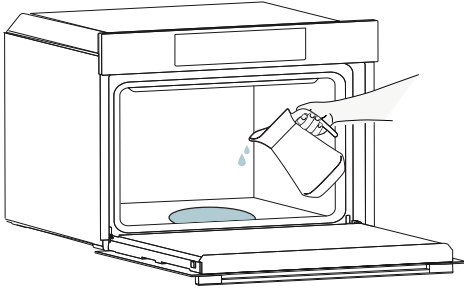


4. Remove the screws at the top corners of the door, then lift the edge of the inner pane and carefully slide it out.

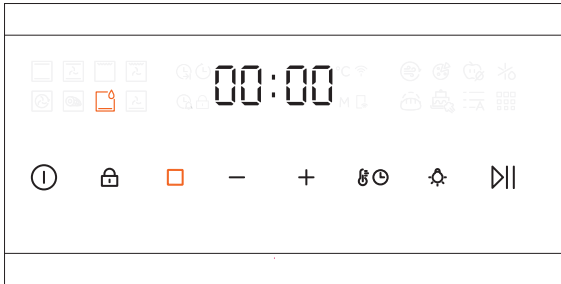
HYDRO CLEAN

Hydro clean

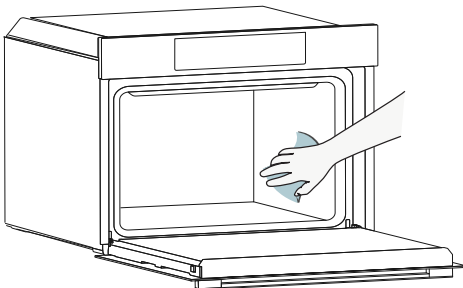
This function uses steam to clean light levels of residue from the oven interior in a quick and eco-friendly way. Always use distilled or drinkable water and for the best performance begin the function when oven is cool.



1. Remove all racks, trays and side racks from the oven. Wipe away as much dirt as possible then pour 400ml of water into the base of the oven.



2. Press  to cycle through cooking functions and select . Press play to start the cleaning process.

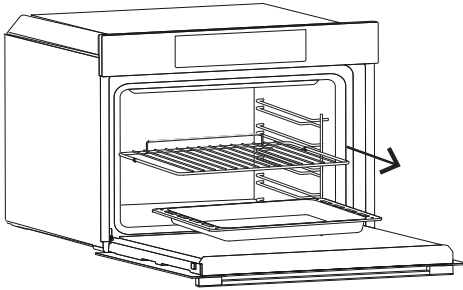


3. Allow the function to operate for the pre-set duration. Wait for the oven to cool completely before wiping the interior clean with soft, damp cloth.

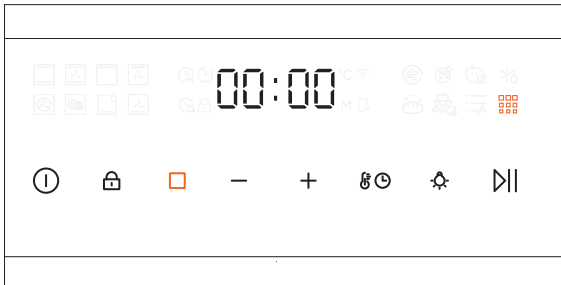
USING SELF CLEAN

Pyrolytic cleaning

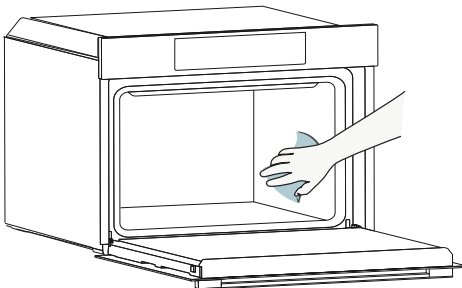
The pyrolytic cleaning cycle rapidly heats the oven to 420°C to clean the interior by turning food residue to dust. Once the oven has cooled, wipe the interior clean with a damp cloth and mild detergent. The oven door will remain locked until the cleaning cycle and cooling phase are complete.



1. Remove all racks, trays and side racks from the oven.



2. Press  to cycle through cooking functions and select . Press play to start the cleaning process.



3. Allow the function to operate for the pre-set duration. Wait for the oven to cool completely before wiping the interior clean with soft, damp cloth.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven does not work	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 lights are not operating when I open the oven door	The oven lights have blown.	Replace the lights. See 'Changing the lightbulbs'.
The oven is not heating	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.
A glass pane in the door has cracked, chipped or shattered	The glass has been knocked or cleaned incorrectly.	You must NOT use the oven. Call your Authorised Repairer or Customer Service.
Hot air is coming out of the vents when the oven is off	The cooling fan is running.	This is normal. You do not need to do anything.
The fan comes on when I select a function that does not use a fan	The fan starts automatically while preheating.	This is normal. The fan will turn off when the oven reaches temperature.
00:00 is flashing on the display	The oven was disconnected from the mains or there was a power cut.	The clock needs to be reset. See 'Setting the clock'.

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:

- (A) 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:
 - ① 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.
 - ⑦ 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:
 - ① Normal domestic use or
 - ② Use in accordance with the Product's User Guide.
- (C) Defects to the Product caused by accident, neglect, misuse or 'Act of God'.
- (D) The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorised repairs.
- (E) Normal recommended maintenance as set out in the Product's User Guide.
- (F) Repairs when the appliance has been dismantled, repaired or serviced by other than an AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.
- (G) 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

WWW.HAIER.COM.AU
WWW.HAIER.CO.NZ

条形码尺寸40*8mm,由厂家生成。

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