

Haier

Built-in Oven

HWO60S14TPB2

60cm

INSTALLATION AND USER GUIDE

NZ AU

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SAFETY INSTRUCTIONS

- Mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never put pans weighing over 15kg on the opened door of the oven.
- Do not use the oven in the event of a technical fault. If a technical fault occurs, disconnect the power and report the fault to the service centre for repair.
- Never clean the oven with the high-pressure steam cleaning device, as it may cause short a circuit.
- Do not use harsh abrasive cleaners, scourers or sharp metal scrapers to clean the door glass as they can scratch the surface which may result in glass shattering.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack experience and knowledge, unless they have been given supervision for their safety.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of ELECTRIC shock.
- Only use the temperature sensing probe recommended for use with this oven.
- When the input voltage exceeds 270V, the oven will automatically shutdown. The user will need to manually restart the oven.
- During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.
- Do not place aluminium foil, dishes or trays, water or ice on the oven floor during cooking, as going so will irreversibly damage the enamel. Lining the oven with aluminium foil may even cause fire.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **Warning:** Accessible parts may become hot during use. Young children should be kept away.
- Excess spillage must be removed before cleaning.
Specify which utensils can be left in the oven during cleaning.
- Under pyrolytic self-cleansuch mode the surfaces may be get hotter than usual, children should be kept away.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Children should be supervised to ensure that they do not play with the appliance.
- The fixed wiring installation must be incorporated with an all poles disconnection device in accordance with the wiring rules that provide full disconnection under overvoltage category III conditions.

HOW TO SAVE ENERGY

Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:
 Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. When using the timer, set appropriately shorter cooking times according to the dish being prepared where possible.

Make sure the oven door is closed properly. Cooking residues/spillages left on the door seal can cause the door not to close with a tight seal, which can cause heat to escape from the oven. Clean up any spillages immediately.

PACKAGING



During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause harm to the environment.

DISPOSAL OF THE APPLIANCE

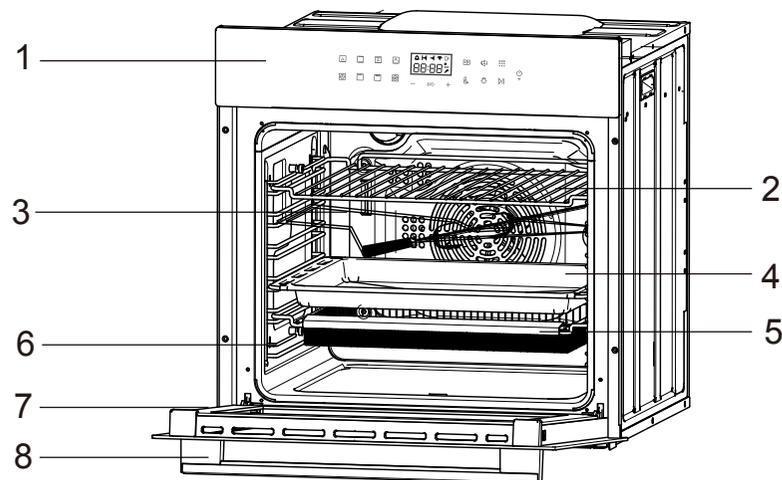


Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric/electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Some materials used inside the appliance are recyclable. Recycling materials or other parts from used devices that will make a significant contribution to the protection of our environment if recycled appropriately. Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE



Number	Parts	Quantity
1	Control panel	1
2	<u>Grill shelves</u>	2
3	Rotisserie	1
4	Baking tray	1
5	Air fry basket	1
6	Rack	2
7	Oven door	1
8	Oven door handle	1

Shelf

INSTALLATION

Electrical connection

Warning!

All electrical work must be carried out by a qualified and authorized electrician.

Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.

Mains lead should be a minimum of 1.5m long.

The earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

The mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.

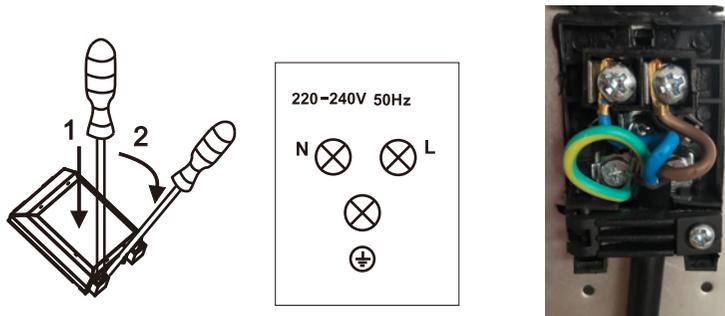
The cable of correct size rating must be used. Cable type H05VV-F 3×1.5 m2 or equivalent can be used. The grounding wire should be longer than the other wires.

Wiring connection

Using the screwdriver open the connector cover at the rear of the appliance. Release the two locks located at either side of the connector bottom.

The mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.

Tighten the relief device securely and close the connector cover.



The wires in the mains lead are coloured in accordance with the following code:

L = LIVE, coloured brown or black.

N = NEUTRAL, coloured blue or white.

Beware of the correct N-connection!

 EARTH = coloured green and yellow .

Installing the oven

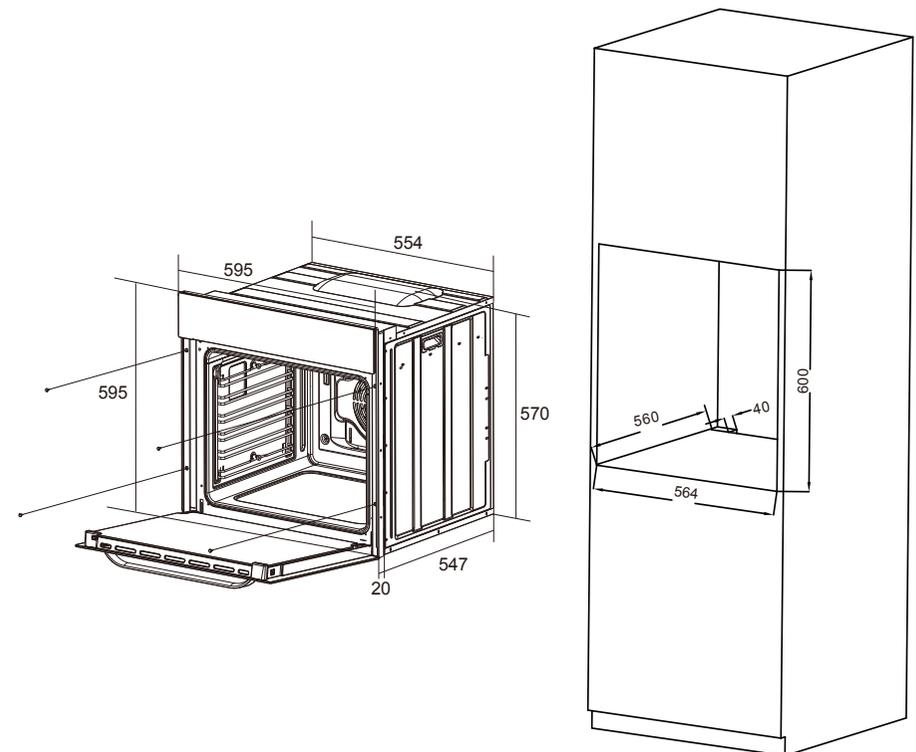
The kitchen should be dry and have effective ventilation according to the existing technical provisions.

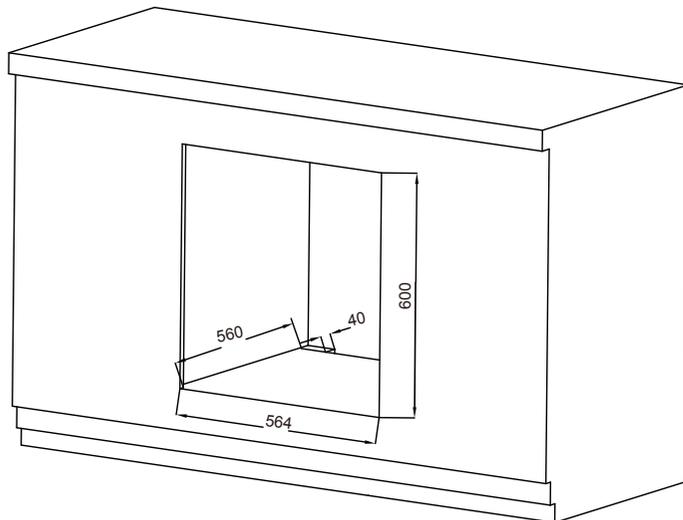
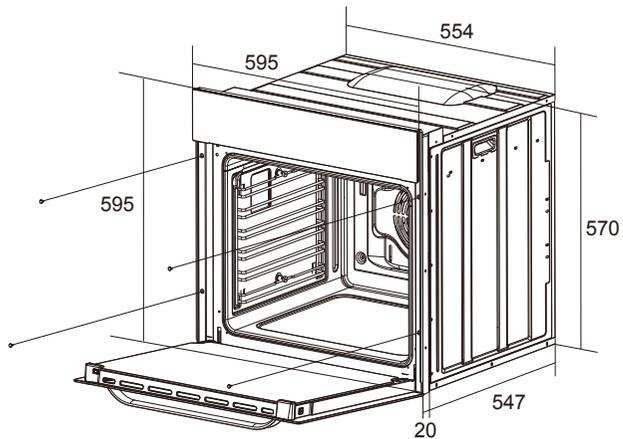
Remove any packaging materials (foils, artificial foam, plastics nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils, plastics etc.

This is a built-in oven, which means that coating or veneer used on fitted cabinetry must be heat resistant in accordance with the relevant local standards. This prevents surface deformation for cabinetry. If you are unsure of your cabinetry's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, the back of the oven can heat up to around 50 C above the ambient temperature.

Make an opening with the dimensions given in the diagram for the oven to be fitted.

Fully insert the oven into the opening, remove the four screws in the Accessories bag, and use the screws to secure the oven to the cabinet in the positions shown.





OPERATION

Before first use

Remove packaging, clean the interior of the oven with soft damp cloth and warm water and allow to dry.

Take out and wash the oven accessories with warm water and a little washing-up liquid and dry thoroughly.

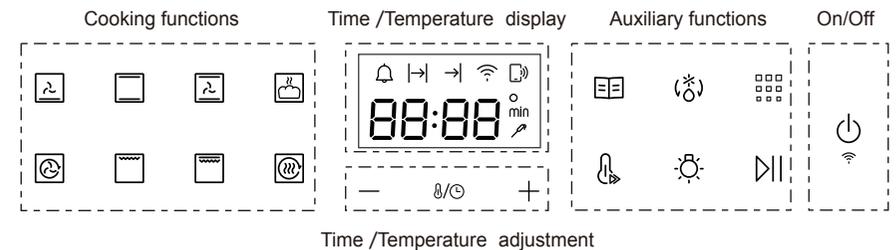
Switch on the ventilation in the room or open a window.

Heat the oven (to a temperature of 250 °C, for approx. 30 minutes. Once oven has cooled wipe the inside of the oven with a soft damp cloth and allow to dry.

Caution!

When heating the oven for the first time, it is a normal phenomenon to see smoke and peculiar smells. These should disappear in about 30 minutes. Hence the importance of ventilation in the room during the process.

Control Panel



	On/Off		WiFi connection
Cooking functions			
	Pastry Plus		Bake
	Fan Bake		Proof
	Fan forced		Grill
	Maxi Grill		Air Fry
Auxiliary functions			
	Program cooking menu		Defrost Plus
	Pyrolytic Self-clean		Rapid heat & Remote mode enable
	Oven Light		Play/Pause

Time/Temperature Display			
	Timer		Cook Time
	End of cooking time		WIFI connection Status
	Remote mode		Probe connection
Time/Temperature Adjustment			
	Clock Function		Selector Buttons



On/Off

- Press and hold for 3 seconds to power on the oven.
- Press to exit a function & power off the oven.
- Press and hold for 5 seconds to start WIFI connection mode. The WIFI symbol will start flashing.

Setting the clock

After initial connection to mains power, or re-connection after a power outage, the display will show '00:00'. Note if WIFI is connected the clock may be set automatically.

- Press the clock function  twice until only the digits flash.
- Use the + and – buttons to set the current time.
- Wait for 3 seconds. The clock digits will stop flashing.

Timer

The timer function can be used at any time when the oven is switched on. It can be set anywhere from 1 minute to 23hours and 59 minutes.

- Press the clock function  once. The Timer symbol  will illuminate and the digits will flash.
- Set the desired duration of the timer using the + and – buttons. The initial setting is 30mins.
- After 3 seconds the time will be set, the Timer symbol  will stay illuminated. The Timer symbol will flash in the final minute.
- To edit the Timer duration press the clock function button  then use the + and – buttons.
- When the time has elapsed the oven will beep.
- Press any key to stop the beeping. The oven will then revert to showing the current time.
- When the time has elapsed the Timer will not switch off the oven. Remember to turn the oven off manually.
- To cancel the timer, press the clock function button  until the Timer symbol  appears and the digits flash. Use the + and – buttons to reduce the time to "00:00".

Cook function operation

- Select the cooking function.
- Set the temperature.
- Set the cooking time (if desired).
- Press Play/pause to start  .

The oven will display the current temperature as it heats up.

Cooking functions



Bake

This function uses the upper and lower heating elements, creating a natural convection oven. Bake creates a perfect cooking zone in the centre of the oven, ideal for dry pastry, bread and teacakes.



Maxi Grill

This function uses the grill element and the top element. This function allows a higher temperature at the top of the cooking area which is ideal for grilling large portions.

The rotisserie will work with this function.



Grill

Use this function to grill or brown small amounts of food. Locate the grill pan in the 4th or 5th shelf positions. Pre-heat the grill for 5 minutes before use.

The rotisserie will work with this function.



Fan Bake

This function uses the top and bottom elements and the fan. The heat is evenly distributed throughout the oven cavity.



Pastry Plus

The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for fruit flans, tarts, quiches and pastries. It prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food. Place the shelf in position 1.



Fan Forced

Using the circular element and the fan, this cooking function blows the air into and around the oven cavity. Temperatures are achieved quicker, reducing or even removing the need for preheating. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking program.

Please note: When this function is selected and the temperature is set to 0, it will act as a cooling program, allowing you to cool the dish and/or the oven cavity.



Air fry

Use this function with the supplied tray to air fry your food. The rear high-speed convection fan heats the oven up faster and more evenly. Suitable for oil-free or oil-less cooking in large areas on the 2nd and 3rd shelf positions.



Proof

This function can be used for making bread that needs to be proofed/fermented. The temperature can be adjusted between 30-35°C.

If the cavity temperature is greater than the proof set temperature, two beeps warn that proof cannot be started. The function can only be activated after the cavity temper has dropped to the set temperature.

Setting the cooking time

The oven can be set to switch off automatically at a pre-set time up to a maximum of 23 hours and 59 minutes.

To set the cook time:

- Select a function (the display will start flashing).
- Press the clock function button twice, until the symbol is illuminated.
- Use the + and – keys to adjust the cooking duration.
- When the time has elapsed the oven will switch the function off, beep, and display ‘End’. Press any key to stop the beeping. Press the power button to return to standby.

Program cooking

After the cooking time has been set, the finish time can also be set so the cooking starts and finishes automatically.

- Select the function and temperature.
- Set the required cooking duration by following the instructions in “Setting the cooking time” above.
- While the display is still flashing, press the clock function button until the symbol lights up.
- While the symbol is still flashing, use the + and – buttons to set the required finish time.
- Press the button to start the program. The oven will start cooking based on the required finish time minus the duration.
- When the program has finished, the oven will switch off and beep. Press any key in order to stop the beeping.

General notes

- When the oven is working, touch the play/pause button to pause the function.
- Press the clock function button to adjust the set temperature, timer, cooking time and end of cooking time using the + and – keys. Press the play/pause button to resume the function.
- You can cancel any function by pressing the power button.

Note: Opening the oven door at any point during normal cooking operation will pause the active function. The function will automatically restart when you close the door.

Auxiliary Functions



Oven Lights

Press to turn the oven light on and off.



Rapid Preheat

The Rapid Preheat function is used to heat up to operating temperature as fast as possible.

After starting the cooking function when play/pause is pressed, press the rapid preheat button.

The Rapid Preheat function works with all cooking functions, but is not required with the proof, defrost plus, pyrolytic functions.

The Rapid Preheat will continue until the oven reaches its set temperature, then the oven will automatically return to normal heating.

Important: Do not put any food in the Oven while the Rapid Preheat is operating, wait until the oven has reached temperature then insert the food carefully.



Defrost Plus

This function circulates the air around the oven cavity, speeding up the defrost process. This function is fixed at 60°C.



Program Cooking Menu

This function sets the oven into a preset cooking program. There are 8 different programs that can be selected. Press the button multiple times to cycle through the different options, starting at P1.

Menu	Auto	Default temperature	Adjustable temperature range	Default time	Adjustable time range	Recommended food weight
P1	Chiffon cake	160 C	150-180 C	35min	0-60min	500g
P2	Fillet	180 C	150-230 C	25min	0-40min	500g
P3	Chicken wings	200 C	150-230 C	43min	0-60min	1200g
P4	Ribs	220 C	150-230 C	20min	0-40min	670g
P5	Small cake	200 C	150-200 C	20min	0-40min	560g
P6	Fries	200 C	150-220 C	16min	0-30min	500g

Pyrolytic Self-clean

Use this mode to break down food residue for an easy clean.

The duration of this function can be set to 75, 90 or 120 minutes depending on the level of cleaning needed.

- Remove all shelves, trays and other accessories from the oven. Clean up any major spills to avoid excessive smoke.
- Select Pyrolytic Self Clean . The default duration of 01:30 is displayed.
- Use the + and – buttons to adjust the running time. The running time can be set to 01:15 or 02:00.
- Press and hold the Play/pause  button for 3 seconds to confirm. This additional press is to prevent the feature from being selected accidentally.
- The door will lock and remain locked until the appliance is cool. The cooling fan will be on throughout this program, starting at a slow setting and increasing to its maximum speed when the oven heats up.

The oven cleans itself by a process known as pyrolysis, heating the cavity to a temperature of approximately 420°C, which takes about 35 minutes. This will burn off the residue from spattering and spillages caused by cooking.

Other features

Food probe

Connect the probe to the port located inside the oven at the top left by lifting the metal cap and inserting the probe connector end. After inserting the probe, the display screen will show the probe temperature and the probe symbol will light up. Press the clock function  to cycle through the different display options. The probe symbol will flash when the probe temp is being displayed. When the probe is unplugged, the display will return to show the current state of the oven.

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 wifi connection, press and hold the Rapid heat button  for 2 seconds.

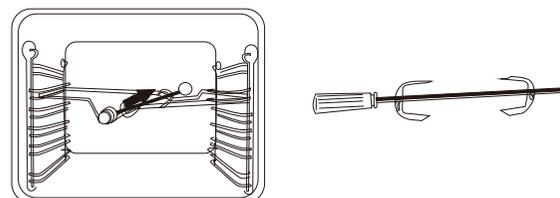
When remote operation has successfully been enabled, the Remote mode icon  will illuminate. Now the oven can be controlled remotely via your phone.

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.

Rotisserie

The Rotisserie function uses the supplied rotating fork and compatible functions to cook.

- Make sure the plastic handle of the rotisserie fork is unscrewed before heating.
- Plug in the rotisserie fork into the socket at the rear of the oven and place it in the groove of the annular grill shelf.



- Start the compatible cooking function (Grill, Maxi Grill). The rotisserie fork will start rotating.
- After the function is stopped, the rotisserie fork will stop rotating.
- Install the plastic handle on the rotisserie fork first before you get the food, when the heating is completed.

Perforated roast may produce spurting hot grease. Use long grill tongs to protect skin. Do not let children stay in the vicinity of the grill.

Auto Cut- Off Feature

There is an auto cut-off feature on all cooking functions for added safety. Whenever the oven is running it will automatically switch off after a set time, depending on the temperature setting.

Selected Temperature	Time to Cut-Off(hours)
30-120°C	24 h
121-200°C	6 h
201-250°C	4 h

Key Lock

The oven is equipped with a safety key lock function to lock the controls when the oven is operating.

To switch the lock on:

When a function is activated has been pressed. Press and hold both the + and – buttons for 3 seconds until “LOC” appears on the Time/temperature display and the oven beeps to confirm the lock has been activated.

To switch the lock off:

Press and hold both the + and – buttons for 3 seconds, until the “LOC” symbol goes out and the oven beeps to confirm the lock has been deactivated.

Please note: The light key will still operate when the lock has been set.

Key lock after power outage:

Key lock automatically deactivates after the power has been reinstated.

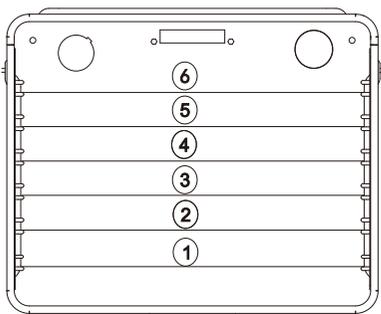
Oven shelf guide levels

There are 6 different guide levels that can be used for the oven shelves and baking trays (see illustration).

These levels are referred to in the cooking tables at the end of the manual.

Always count the levels from the bottom upwards.

When placing the grill, place the grill as shown below to avoid the danger of sliding off the grill.



BAKING IN THE OVEN

Please note:

The cooking advice given in the following tables is approximate and can be adjusted based on your previous experience and cooking preferences.

If the required cake type is not listed, refer to the one most similar to it.

Baking

Use the bake or fan bake functions for best results.

We would recommend the use of dark baking dishes as light ones reflect heat and pastry may not be adequately browned.

Always place the baking dishes onto the grill shelves. Only remove the shelf if baking in the flat biscuit tray supplied with the oven.

Do not put the cake in the oven until it has reached the required temperature.

Baking tips

Is the cake cooked all the way through?

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is cooked all the way through.

Cake has collapsed

Check the recipe. You may need to use smaller quantity of liquid components next time.

Ensure mixing times are followed, especially when using electric mixers, to ensure the right consistency is achieved.

Cake is too light on the bottom

We recommend using darker oven dishes for better results. You can also try baking one level lower next time or use the pastry plus function to finish off the cooking process.

Cheesecake is undercooked

Next time reduce the temperature and extend the baking time.

Please note:

The temperature ranges and baking times given in the tables are indicative. We recommend selecting the lower temperature to begin with and increasing it in the later stages of cooking if required.

Pastry Baking Table

Type of pastry	Guide level (see "Oven shelf guide levels")	Temp(°C) 	Guide level (see "Oven shelf guide levels")	Temp(°C) 	Baking time (in min.)
Sweet pastry					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	
Tree cake (tart form)	2	160-170	2	150-160	60-70
Cheesecake (tart form)	2	180-190	3	160-170	60-80
Fruit cake	2	190-200	3	170-180	50-70
Fruit cake with icing	2	180-190	3	160-170	60-70
Sponge cake	2	180-190	2	160-170	30-40
Flake cake	3	190-200	3	170-180	25-35
Fruit cake mix dough	3	180-190	3	160-170	50-70
Cherry cake	3	190-210	3	170-200	30-50
Jelly roll	3	190-200	3	170-180	15-25
Fruit fan	3	160-170	3	150-160	25-35
Plait bun	2	190-210	3	180-210	35-50
Christmas cake	2	180-190	3	170-200	45-70
Apple pie	2	190-210	3	170-200	40-60
Puff pastry	2	180-190	3	160-170	40-60
Savoury pastry					
Bacon roll	2	190-200	3	170-180	45-60
Pizza	2	220-240	3	210-230	30-45
Bread	2	200-220	3	180-210	50-60
Rolls	2	210-230	3	200-220	30-40
Cookies					
Caraway roll	3	180-190	3	160-170	15-25
Biscuits	3	180-190	3	160-170	20-30
Danish pastry	3	190-210	3	170-200	20-35
Flaky pastry	3	200-210	3	180-200	20-30
Profiterole	3	190-210	3	170-200	25-45
Frozen pastry					
Apple pie	2	190-210	3	170-200	50-70
Cheesecake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Oven chips	2	210-230	3	200-220	20-35
Oven fries	2	210-230	3	200-220	20-35

Roasting

Use the bake or fan bake oven function for best results.

Roasting tips

For best results, use light enamel trays, oven proof glassware, clay or cast-iron cookware. Covering your roast or wrapping it in foil will preserve the juices as well as keep the oven clean.

Leaving the roast uncovered will result in shorter cooking time. Large roasts can be placed directly on to the grill grid within the oven tray.

Please note:

The temperature ranges and roasting times given in the tables are indicative and will vary depending on the type, size and quality of the meat.

Roasting large pieces of meat can produce excessive steaming and condensation on the oven door. This is normal and does not affect the operation of the oven. Once you have finished cooking, a roast, ensure you wipe the oven door and glass thoroughly.

The roast should be checked regularly and turned half-way through cooking.

When roasting on the grill grid, ensure the grid sits properly within the oven tray to catch the dripping juices and fat.

Never leave the roast to cool in the oven as it might produce condensation which in turn can cause corrosion of the oven.

Roasting Table

Type of meat	Weight (in grams)	Guide level (see "Oven shelf guide levels")	Temp (°C) 	Guide level (see "Oven shelf guide")	Temp (°C) 	Roasting time (in min.)
Beef						
Beef loin	1000	2	210-230	2	200-220	100-120
Beef loin	1500	2	210-230	2	200-220	120-150
Roast beef rare	1000	2	230-240	2	220-230	30-40
Roast beef well done	1000	2	230-240	2	220-230	40-50
Pork						
Pork roast with skin	1500	2	190-200	2	170-180	140-160
Flank	1500	2	200-210	2	180-190	120-150
Flank	2000	2	190-210	2	170-200	150-180
Pork loin	1500	2	210-230	2	200-220	120-140
Meat roll	1500	2	210-230	2	200-220	120-140
Pork cutlet	1500	2	190-210	2	170-200	100-120
Minced meat roast	1500	2	220-230	2	210-220	60-70
Veal						
Veal roll	1500	2	190-210	2	170-200	90-120
Veal knuckle	1700	2	190-210	2	170-200	120-130
Lamb						
Lamb ribs	1500	2	200-210	2	180-200	100-120
Mutton blade bone	1500	2	200-210	2	180-200	120-130
Venison						
Hare ribs	1500	2	200-220	2	180-210	100-120
Hare blade bone	1500	2	200-220	2	180-210	100-120
Boar ham	1500	2	200-220	2	180-210	100-120
Poultry						
Whole chicken	1200	2	210-220	2	200-210	60-70
Whole chicken	1500	2	210-220	2	200-210	70-90
Duck	1700	2	190-210	2	170-200	120-150
Goose	4000	2	170-180	2	150-160	180-200
Turkey	5000	2	160-170	2	140-150	180-240
Fish						
Whole fish	1000	2	210-220	2	200-210	50-60
Fish souffle	1500	2	190-210	2	170-200	50-70

Grilling

Intensive heat from the infrared element makes the oven and its accessories extremely hot. Use oven gloves and appropriate grilling utensils.

To avoid coming into contact with hot grease which could cause injuries, use long grill tongs when handling the grilled foods.

The grill must be supervised at all times. Excessive heat can quickly burn your food which poses a fire risk.

Do not allow children in the vicinity of the grill when it's in operation.

Grilling is ideal for low-fat sausages, meat, fish fillets and steaks as well as for browning or crisping dishes.

Grilling tips

Please note:

The temperature and grilling times given in the tables are indicative and will vary depending on the type, size and quality of the meat.

Grilling must be carried out with the oven door closed.

Grill element should be preheated for 3 minutes. Oil the grill grid tray before placing food on it to avoid food sticking to the grid. Place the grid into the oven tray which will catch the dripping fat and juices.

Turn the meat half-way through cooking. Smaller pieces of meat will require just one turn whereas larger pieces of meat may need turning more. Always use appropriate tongs for handling the meat.

Clean the oven and its accessories thoroughly after each use to ensure longevity of your appliance.

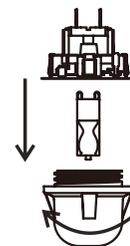
Grilling Table

Type of meat	Weight (in grams)	Guide level (see "Oven shelf guide levels")	Temp (°C) 	Roasting time (in min.)
Meat and sausages				
2 beefsteaks,rare	400	5	240	14-16
2 beefsteaks,medium	400	5	240	16-20
2 beefsteaks,well done	400	5	240	20-23
2 pork scrag fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal steaks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
1 chicken,halved	1400	3	240-250	28-33(one side) 23-28(other side)
Fish				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1.5-3
2 slices of wholemeal bread	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat/poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Poast beef	1500	3	190-200	40-80

CLEANING AND MAINTENANCE

Replacing the oven light bulb

- Unscrew the glass protective cover. Once removed, we recommend washing and drying the cover before replacing it.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V/50Hz,25W,G9 fitting.
- Replace the protective cover.



Keeping your oven clean and well maintained helps to prolong its lifespan. It is important that before any cleaning or maintenance is performed, the oven is switched off at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.

IMPORTANT!

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

PLEASE NOTE:

The bulb replacement is not covered by the guarantee.

Cleaning the oven

- The oven should be cleaned after each use.
- Allow the oven to cool completely before carrying out any cleaning or maintenance.
- Steam cleaners must not be used when cleaning this appliance.
- The oven cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.
- Abrasive cleaning agents or scouring pads/cloths should not be used as they can damage the oven.
- Steam cleaning:
 - Pour 250ml of water into a bowl placed in the oven on the first level.
 - Close the oven door.
 - Use the unction  and set the temperature to 100°C. Heat the oven for approximately 30 minutes.
 - Open the oven door and wipe the cavity with a clean cloth or sponge and wash with a solution of mild detergent and warm water. Dry thoroughly.

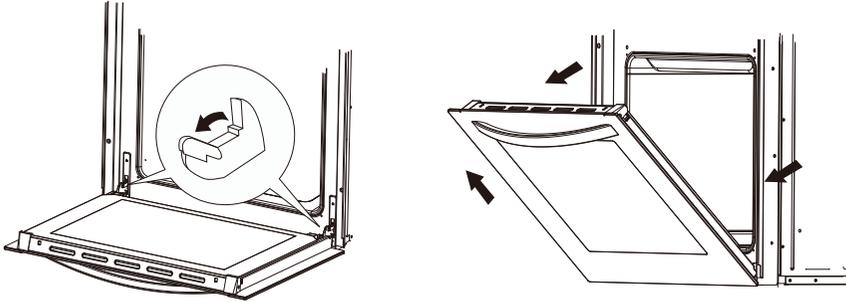
Door removal

In order to gain easier access to the oven cavity for cleaning and maintenance purposes, the door can be removed.

To remove the door, first tilt the safety catch part of the hinge upwards. Gently close the door approximately halfway, lift the door and pull it out towards you.

Follow these steps in reverse to replace the door.

When replacing the door, ensure that the notch of the hinge (see illustration) inserts into the hinge slot in the cavity frame. Once the door has been re-fitted, remember to lower down the safety catch. Failure to do this may damage the hinge when closing the door.



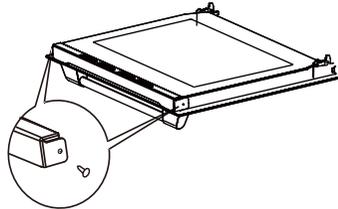
Tilting the hinge safety catches

Door removal

Inner glass panel removal

Remove the screw from either side of the metal top trim (see illustration). Slide the trim towards you to remove it.

Lift the edge of the inner glass slightly and then slide it from its lower clips. The middle glass panel can then also be removed. Follow these steps in reverse to replace the glass.



Removal of the internal glass panel

Troubleshooting

In the event of an emergency, you should:

- Switch off the power to the oven from the mains.
- Please refer to the troubleshooting guide below to see if the issue can be resolved before requesting a service.

PROBLEM	POSSIBLE CAUSE(S)	ACTION(S) TO TAKE
The oven doesn't work.	No power.	Check the fuse, replace if blown. Check the mains supply is switched on.
	No function has been set.	Ensure a function has been selected and temperature set.
The display flashes "00:00".	The oven was disconnected from the mains or there was a power cut.	Set the current time (see "Setting the clock").
The oven lighting doesn't work.	The bulb is loose, damaged or defective.	Replace the bulb (see "Replacing the oven light bulb").

When a fault, conflict or other fault occurs, some error codes are displayed in the time display area. The meanings are as follows:

DISPLAY	ERROR	POSSIBLE CAUSE(S)
E01	No temperature sensor/open circuit	The control board detects that there is no temperature sensor, the oven will stop heating . The temperature is below -15°C.
E02	Temperature sensor short circuit	A short circuit of the sensor is detected and the oven stops heating.
E04	Abnormal communication	The communication between the power module and the display module is abnormal

If the suggestions above do not resolve your issue, please contact Customer Care to arrange a repair.

Important: All repairs must be carried out by qualified personnel.

TECHNICAL INFORMATION

Model	HWO60S14TPB2
Rated voltage	AC220-240V
Rated frequency	50Hz
Rated power	2800W
Top element	800W
Grill element	1000W
Bottom element	1000W
Circular element	1600W
Fan	45W
Volume	76L
Product Dimensions (DXWXH)	567x595x595

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.

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 CARE

Check the things you can do yourself.

Refer to your User Guide and check:

- 1 Your appliance is correctly installed.
- 2 You are familiar with its normal operation.
- 3 You have read the problem solving section in your User Guide.

If after checking these points you still need assistance, please refer to your nearest Haier Authorised Repairer.

In New Zealand, if you need assistance...*

Call your retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre:

Toll Free: 0800 372 273 Fax: (09) 273 0656
Email: customer.care@haier.co.nz
Postal address: P.O. Box 58732, Botany, Manukau 2163

If you need service...*

We have a network of independent Fisher & Paykel Authorised Repairers whose fully trained technicians can carry out any service necessary on your appliance. Your dealer or our Customer Care Centre can recommend a Fisher & Paykel Authorised Repairer in your area.

In Australia, if you need assistance...*

Call the Customer Care Centre and talk to one of our Customer Care Consultants.

Toll Free: 1300 729 948 Fax: (07) 3826 9298
Email: customer.care@haierlife.com.au
Postal Address: PO Box 798, Cleveland QLD 4163

If you need service...*

We have a network of qualified Authorised Repairers whose fully trained technicians can carry out any service necessary on your appliance. Our Customer Care Centre can recommend an Authorised Repairer in your area.

*If you call or write, please provide: name, address, model number, serial number, date of purchase and a description of the problem. This information is needed in order to better respond to your request for assistance.

Product Details

Model ----- Serial No. -----
Date of Purchase----- Purchaser-----
Dealer----- Suburb-----
Town----- Country-----

Thank you for choosing Haier. We are confident that you will enjoy many years of good service from your appliance.