

Haier

Full User Manual

www.haier-europe.com

Candy Hoover Group S.r.l.

WELCOME

Thank you for choosing our product. To ensure your safety and get the best results, please read this manual carefully, including the safety instructions, and keep it for future reference.

Before installing the oven note the serial number, which you might need for repairs. Check for any damage during transportation and consult a technician if you're unsure before using it. Keep packaging materials away from children.

NOTE: Please note that the oven's features and accessories may vary depending on the model you purchased.

SUMMARY

1. SAFETY INFORMATION

2. PRODUCT INTRODUCTION
2.1. Overview of the product
2.2. Accessories
2.3. Control panel

3. BEFORE STARTING
3.1. Information to start
3.2. First usage
3.3. Preliminary cleaning

4. OPERATION OF PRODUCT
4.1. How the product works
4.2. Cooking functions
4.2.1. Standard functions

5. COOKING GUIDELINES
5.1. General Cooking tables

6. CARE & CLEANING
6.1. General recommendations
6.2. Cleaning the oven
6.2.1. Inside the oven: cleaning functions
6.2.2. Outside the oven: removal and cleaning the glass door
6.3. Cleaning of accessories
6.4. Maintenance

7. TROUBLESHOOTING

8. ENVIRONMENTAL PROTECTION & DISPOSAL
8.1. Appliance disposal
8.2. Saving and respecting the environment

9. INSTALLATION

1. SAFETY INFORMATION

GENERAL WARNINGS

- Do not use a steam cleaner for cleaning operations.
- During use the appliance become hot. Care should be taken to avoid touching heating elements inside the oven.

Use in accordance with attendend use

- Only use the oven for its intended purpose, that is only for the cooking of foods: any other use, for example as a heat source, is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage resulting from improper, incorrect or unreasonable usage.

Use limitations

- The 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 use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.
- This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- ⚠**WARNING**: the appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements Children less than 8 years of age shall be kept at away unless continuously supervised.
- ⚠ **WARNING**: Accessible parts may become hot during use. Young children should be kept away.

INSTALLATION WARNINGS

- 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 the illustrations according to the type of fitting. Always fix the oven to the furniture with screws provided with the appliance.
- No additional operation/setting is required in order to operate the appliance at the rated frequencies.
- The appliance must not be installed behind a decorative door in order to

avoid overheating.
- During installation the oven should be disconnected from the mains to avoid overheating.
- If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed.
- Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.
- Installation must be carried on by a qualified technician who must know and respect the laws in force in the country of installation and the manufacturer's instruction.
- After unboxing the appliance, always check it is not damaged, in case of issue contact the customer service before installing and do not connect to the power supply.
- Remove the packaging material before operating the appliance.
- During installation do not use the oven door's handle to lift and move the oven.
- The installation furniture and the adjacent ones must with stand temperatures of 95°C.
- It is recommended to wear protective gloves during installation to avoid cut injuries.
- Do not install the product in open environments exposed to atmospheric agents.
- This appliance is designed to be used at altitude lower than 2000m.
- To remove protective films and advertisement stickers on front surface of the oven before first usage.

ELECTRICAL WARNINGS

- The socket must be suitable for the load indicated on the tag and must have ground contact connected and in operation. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional.
- Connection to the power source can be made by plug or by fixed wiring placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation.
- In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type.

The plug and the socket must be conformed to the current norms of the installation country.

- The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.
- 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. For any repairs, refer only to the Customer Care Department and request the use of original spare parts.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- ⚠ **WARNING**: ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- The use of any electrical appliance implies the observance of some fundamental rules:
  - do not pull on the power cable to disconnect the appliance from the power source;
  - do not touch the appliance with wet or damp hands or feet;
  - in general the use of adaptors, multiple sockets and extension cables is not recommended;
  - in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.
- ⓘ **NOTE**: as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed.
- Any repair, installation and maintenance not carried out correctly can seriously endanger the user.
- The manufacturing company hereby states that it does not assume any responsibility for direct or indirect damages caused by incorrect installation, maintenance, or repair work. Furthermore, it is not liable for damages caused by the absence or interruption of the grounding system (e.g., electric shock).
- ⚠ **CAUTION**: in order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplier through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The appliance is not designed to be activated by an external timer or separate remote control system.

USE & MAINTENANCE

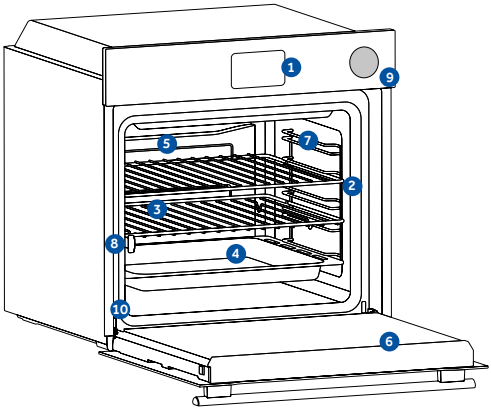
- The dripping pan collects the residues that drip during cooking.
- When you place the Airfry tray or the grid on the side racks, make sure that the shorter section of the side (between the stop and the extremity) is directed towards the interior of the oven. If the grid has a decorative metal bar, pay attention to position it on the exterior of the oven so that the brand logo can be visible and readable. For the correct positioning refer also to the image in the Accessories section of this user manual.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glasses, since they can scratch the surface, which may result in shattering of the glass.
- Only use the temperature probe recommended for this oven.
- During cooking, moisture may condense inside the oven cavity or on the glass of the door. This is a normal condition. To reduce this effect, wait 10-15 minutes after turning on the power before putting food inside the oven. In any case, the condensation disappears when the oven reaches the cooking temperature.
- Cook the vegetables in a container with a lid instead of an open tray.
- Avoid leaving food inside the oven after cooking for more than 15/20 minutes.
- A long power supply failure during an occurring cooking phase may cause a malfunction of the monitor. In this case contact customer service.
- ⚠ **WARNING**: Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risk melting and deteriorating the enamel of the insides.
- ⚠ **WARNING**: Never remove the oven door seal.
- ⚠ **CAUTION**: Do not refill the cavity bottom with water during cooking or when the oven is hot.
- ⚠ **WARNING**: Do not place food directly on the oven racks. Always use parchment paper and/or suitable baking trays or pans.
- Wash all accessories before first use with a solution of hot water and washing up liquid.

WARNINGS (FOR FRESH FLAVOUR)

- ⚠ **WARNING**: When filling the Steam Tank, the level of the water must not exceed the maximum level indicated on the tank.
- Use only drinking water to fill in the tank.
- When filling the Steam Tank, the level of the water must not exceed the maximum level indicated on the tank.

2. PRODUCT INTRODUCTION

2.1. OVERVIEW OF THE PRODUCT

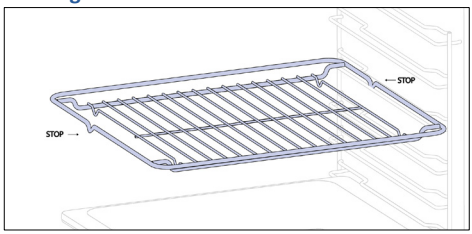


1. **Control panel**
2. **Shelf positions numbers**
3. **Grids**
4. **Trays**
5. **Fan cover**
6. **Oven door**
7. **Lateral wire grids** (if present: only for flat cavity)
8. **Telescopic Guides**
9. **Steam Fresh Water Tank**
10. **Serial number & QRcode**

Write here your serial number for future reference.

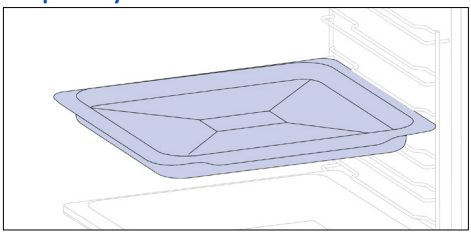
2.2. ACCESSORIES

Metal grid



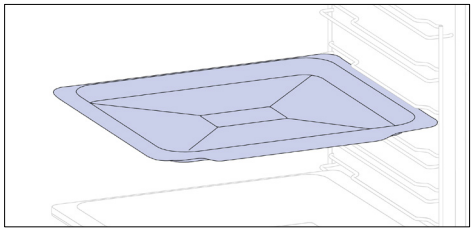
A wire rack in an oven is a removable and adjustable shelf that supports cooking utensils and can be adjusted to different heights for different cooking needs. Do not place food directly on it; instead, use parchment paper or suitable baking sheets.

Deeper Tray



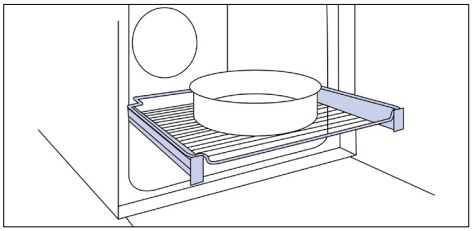
The deeper tray is ideal for recipes with added liquids or layers, such as casseroles or roasts. Its depth is specifically designed to ensure the desired consistency of the food prepared in it.

Baking tray (only if present*)



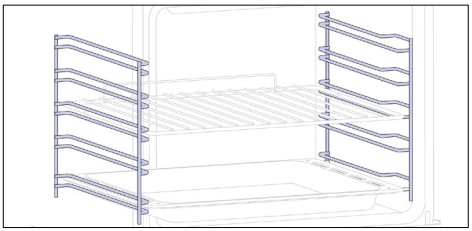
A baking tray is ideal for achieving even bottom browning, making it perfect for cookies and pastries due to its shallow, flat design. Additionally, placing it under a cooking grid can help collect drips and prevent messes in the oven.

Telescopic Guides (only if present*)



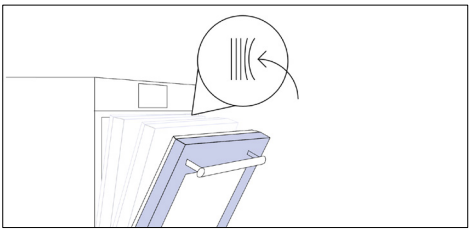
Telescopic oven rails are shelves that can be extended, making it easier to place or remove items, without the need to reach deep inside a hot oven. They improve safety, stability, and can be adjusted at different level positions.

Lateral wire grids (only if present*)



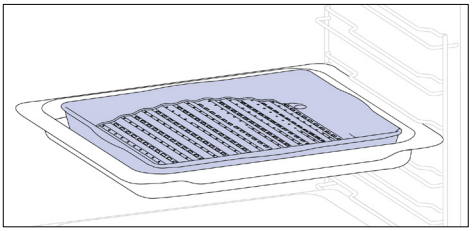
Located on both sides of the oven cavity, the side racks are designed for placing baking tray and grids during the cooking.

Softclose/Soft open hinges (only if present*)



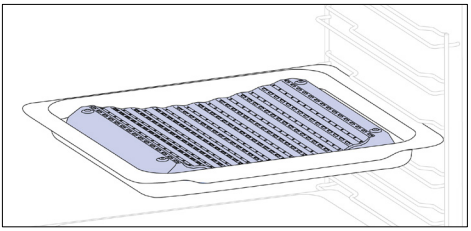
Soft close and open hinges control the door's motion, ensuring smooth movement and preventing slamming.

H-LAB Tray – BBQ mode (only if present*)



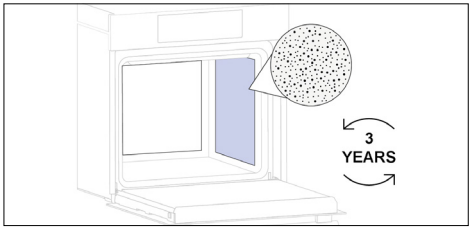
The convex shape is suitable for grilling in the oven at high temperature (220°) allowing a BBQ result even at home with little smoke thanks to the drainage action of the fats on the bottom of the tray.

H-LAB Tray – STEAM mode (only if present*)

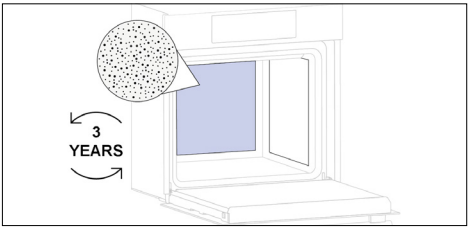


The concave shape allows a correct circulation of humidity generated in cooking, keeping the food humidity rate high. According to the quantity of water inserted in the tray, a drier or more "wet" cooking will be obtained.

Catalytic Panels (only if present*)

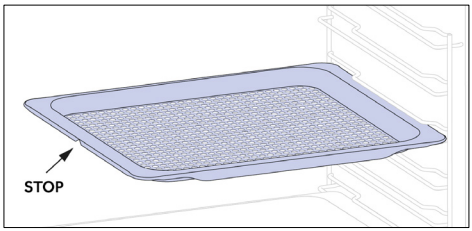


Catalytic Fan Cover (only if present*)



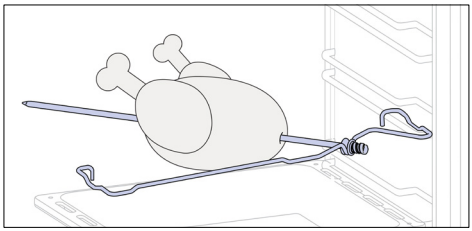
Special panels coated with enamel, made with a microporous structure to turn fat into gaseous elements that are easy to remove. Replace after 3 years of use (at 2/3 cooking cycles per week).

Airfry tray (only if present*)



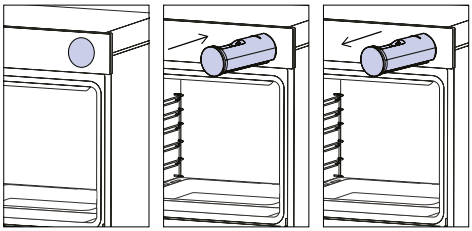
The airfry tray ensures that hot air reaches the food evenly and tridimensionally, resulting in a crispier exterior while maintaining tenderness inside. A baking tray can be optionally placed at L1 to collect juices or breadings.

Turnspit (only if present*)



The turnspit works together with the top heating element, by rotating the food can be cooked homogeniusly. It is best used for medium-sized food. Ideal for rediscovering the taste of traditional roast.

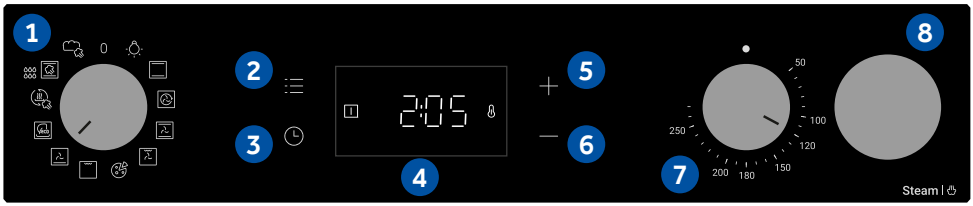
Steam Tank



The Steam Tank is a drawer that can be filled with the water needed to carry out steam-assisted cooking and cleaning programs.

EN: Do not place food directly on the oven racks. Always use parchment paper and/or suitable baking trays or pans.

2.3. CONTROL PANEL



Low Power Consumption Data According To Commission Regulation (EU) 2023/826
Power consumption of the product in standby mode condition with information or status display: 0,8 W
Period after which the equipment reaches automatically standby mode condition with information or status display: 20 min

Functions and function ranking can be changed depending on the model.

1. Function selector knob
2. Main menu
3. Timer
4. LED display
5. Plus button (+)
6. Minus button (-)
7. Temperature selector knob
8. Steam Tank

MAIN FUNCTIONS

The display has 3 main functions:

Symbol	Function	Description
	Main menu	Press once to activate Child Lock, twice to access to Time of the day, three times for alarm volume, and four times for brightness adjustment mode.
	Timer menu	Press once for cooking duration, twice for the minute minder
+ −	**+/-**	Press these buttons to increase/decrease the values or to activate/deactivate a function in the adjustment modes. Hold + for 5 sec to activate the Time of the day in the display.

3. BEFORE STARTING

3.1. INFORMATION TO START

When you first turn on the oven, you might notice some smoke. Don't worry, just wait for the smoke to clear before using the oven.

How illumination works

The oven cavity is illuminated by one or more light bulbs, typically activated each time a cooking function begins.

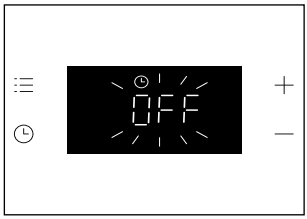
How cooling fan works

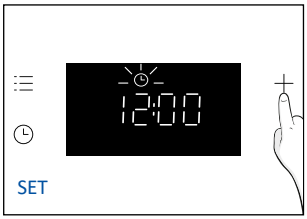
The cooling fan is responsible for dissipating the heat, keeping the oven and its surroundings from getting too hot, as well as protecting kitchen appliances from the effects of high temperatures. It operates during and after cooking cycle in relation to the internal temperature of the oven.
When the cooling fan is operational, it usually generates a gentle humming or whirring noise. You may also notice a warm airflow emanating from the gap between the oven door and the control panel.

3.2. FIRST USAGE

When the appliance is switched On for the first time, the initial step is to set time of day.

- **SET THE TIME:** The display will show "OFF". Press "+" to adjust the current hour. Wait 5 secs for confirmation.

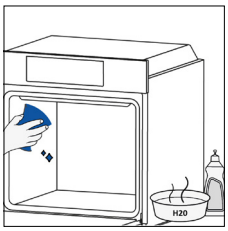


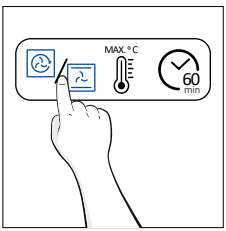




3.3. PRELIMINARY CLEANING

Clean the oven before using for the first time. Wipe over external surfaces with a damp soft cloth. Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid. Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness.





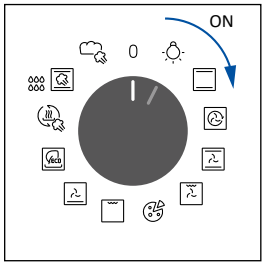


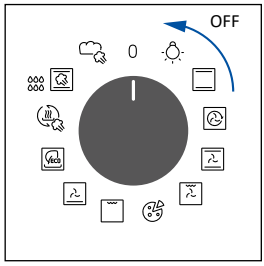
4. OPERATION OF PRODUCT

4.1. HOW THE PRODUCT WORKS

SWITCHING ON/OFF THE OVEN

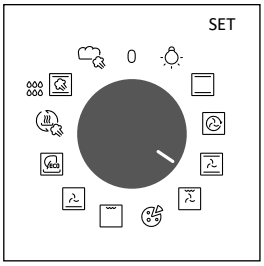
To turn ON the oven rotate the function knob (clockwise/counterclockwise) and select a program. To turn it OFF, set the function knob to the '0' position.

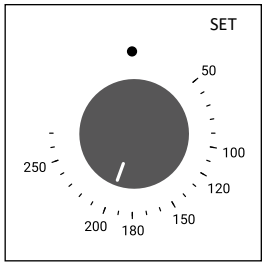




SET COOKING PROGRAM

Turn the function knob to select the desired program and turn the temperature selector knob to set the temperature.





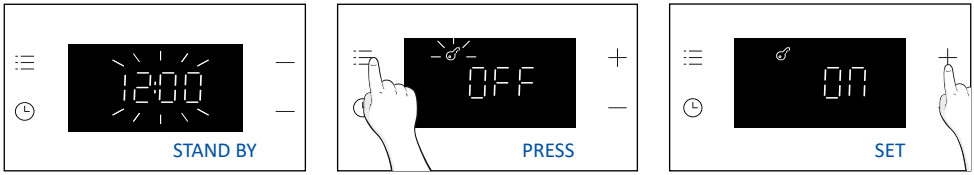
MAIN MENU

Access the Main menu by pressing . To navigate into tap as many times as is needed to enter in the following settings:

CHILD LOCK

This function allows you to lock the screen to prevent any unwanted use by minors.
To activate the screen lock, press “Main menu” once, then press “+” to confirm the function.
To deactivate the lock, press “Main menu”, then press “-“.

Activate



Deactivate

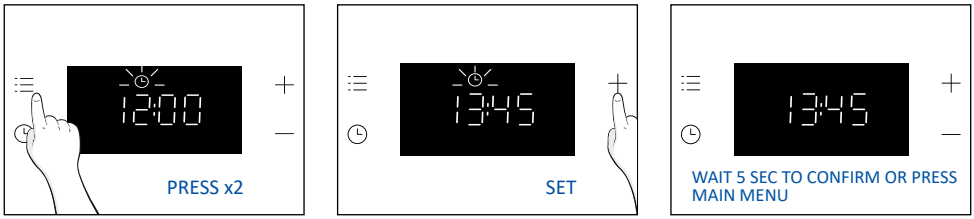


NOTE:

Child Lock Mode: If the lock is active, when the function selector knob is on ‘0’, the display buttons will not work until the lock is deactivated. Even if the function selector knob switches position at this time, the heaters and the turbo fan will not work.
Key Lock Mode: If the lock is active, when the function selector knob is on a position different than ‘0’, only the display buttons will not work until the lock is deactivated. If the function selector knob switches position, the product will work in accordance with the selected program.

CLOCK SET

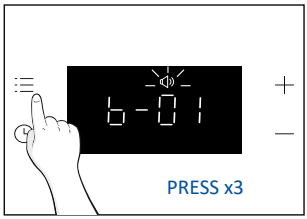
Allows to change the time of the day.
Press to enter in the Main menu. Tap as many times (x2) as you need to select “Time of day”. Then use “+/-“ to regulate the value. To confirm wait 5 secs or press Main menu once.

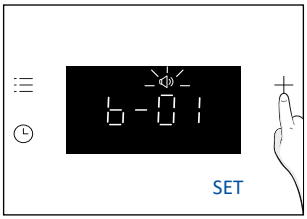


NOTE: the oven is default set on “24h” mode. To switch to “12h” mode hold “+” for 5 secs while stand by. Do the same to switch back to “24h” mode.

ALARM VOLUME

Allows to change the volume of the warning tone.
Press ☰ to enter in the Main menu. Tap as many times (x3) as you need to select “Alarm volume”. On the display will appears “b-01”. The numbers represent the level of sound intensity, editable using “+/-“. To confirm wait 5 secs or press menu ☰ once.

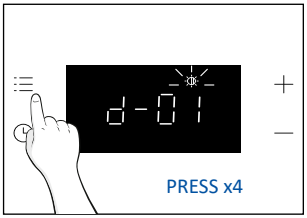


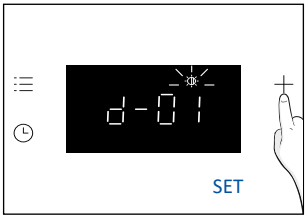


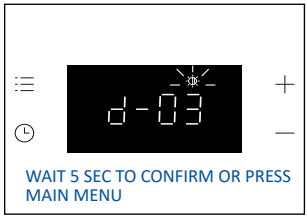


DISPLAY BRIGHTNESS

Allows to change the brightness of the oven display tone.
Press ☰ to enter in the Main menu. Tap as many times (x4) as you need to select “Display brightness”. On the display will appears “d-01”. The numbers represent the level of brightness intensity, editable using “+/-“. To confirm wait 5 secs or press menu ☰ once.





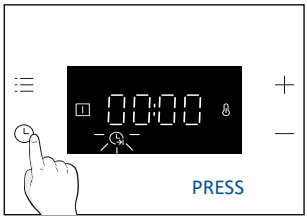


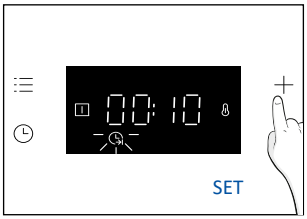
TIMER MENU

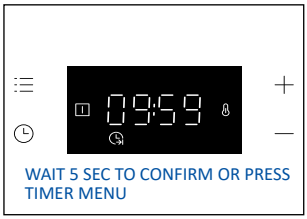
Access the Timer menu by pressing . To navigate into tap as many times as is needed to enter in the following settings:

COOKING DURATION

Allows to preset the cooking time required for the recipe chosen.
ACTIVATION: press to enter in the Timer menu. Then use "+/-" to regulate the value. To confirm wait 5 secs or press "Timer menu".







The countdown starts when the timer is set. During cooking phase is possible to change the duration value by entering in "Cooking duration" mode and by using "+/-". When duration is elapsed, the display will show "End".
To stop the Cooking Duration hold Timer button for 3 secs or reset the timer value using "-".

When Cooking is Finished:

1. "End" appears on the display, a warning tone will be produced for 30 sec. if not cancelled.
2. Press the "Timer" button to cancel the warning tone. "End" will disappear from the display the current time of day will be shown instead.

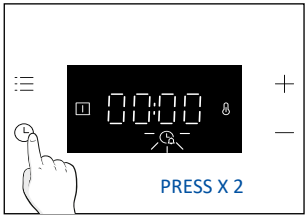
WARNING: The oven is now in manual mode, oven function and thermostat commutator should be turned off as well, if not, the oven will go on heating.

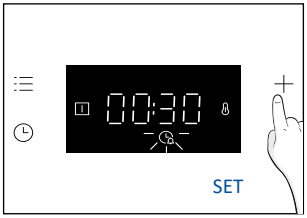
NOTE: The warning tone will be muted by any button press other than the Timer button, with the "End" remaining on the display and the oven remaining inoperative.

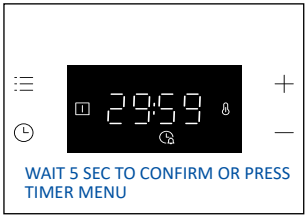
MINUTE MINDER

Allows to use the oven as alarm clock.

ACTIVATION: press to enter in the Timer menu. Tap as many times (x2) as you need to select “Minute minder” . Then use “+/-“ to regulate the value. To confirm wait 5 secs or press “Timer menu”.







When the countdown is completed:

1. The Alarm icon flashes on the display and a buzzer tone is produced lasting for 30 sec. if not cancelled.
2. Press any key to cancel the alarm tone. The current time of day will be shown on the display. Oven will go on operating until the left knob is turned in 0 position.

To stop the Minute Minder hold Timer button for 3 secs or reset the value using “-“.

OVEN COMMUTATOR STATUS INDICATION

Cooking Function Selector:

When the cooking function selector of the oven is turned to anyone of "ON" positions, the (Cooking Function ON) icon appears on the display.

Temperature Selector:

Whenever the oven temperature is lower than the set temperature, the (Thermostat ON) icon appears on the display.

4.2. COOKING FUNCTIONS

4.2.1. STANDARD FUNCTIONS

NOTE: for functions that require preheating, ensure all accessories are removed during this phase. Follow instructions in the table below for what regards preheating.
"YES" means that preheating is required; "NO" means that preheat is not suggested and foods must be inserted with cold oven.

Symbol	Function	Suggested shelf position	Preheat	Suggestions
	Lamp			
	*Conventional	L2/L3	YES	IDEAL FOR: cakes, breads, biscuits, quiches on one level using both upper and lower heating.
	Multi-Level	L4 (one tray) L2+L5 (two trays) L2+L4+L6 (three trays)	YES	IDEAL FOR: cakes, biscuits and pizzas on one or more levels. Ideal to cook different foods.
	Fan Assisted	L2/L3/L4	YES	IDEAL FOR: whole chicken, chicken pieces, vegetables, and pastries on one level using the combination of the fan with upper and lower heating elements.
	Gril+Fan			
	Pizza	L2/L3	YES	IDEAL FOR: all kind of pizzas with or without preheating the oven.
	**Grill	L6 for thin foods L4 for thicker foods	NO	IDEAL FOR: big quantities of sausages, steaks and toast bread. The entire area below the grill element becomes hot. Use with the door closed. Turn food two thirds of the way through cooking (If necessary).
	Bottom+Fan	L3/L4	NO	IDEAL FOR: tarts, quiches and thin pizzas using fan and lower heating. it helps cook the top part with indirectly radiated heat.
	*ECO	L3/L4	NO	IDEAL FOR: cooking chicken pieces, whole pieces of meat, fish or gratin. Slide the drip tray under the shelf to collect juices. Turn food over halfway through cooking if needed. This function allows to save energy during cooking keeping the food moist and tender. NOTE: Once desired temperature set, temperature adjustment shouldn't be decreased in this function until pre-heat completed.

	Regeneration	L3/L4	NO	This function is designed to reheat previously prepared plated meals and baked items, ensuring they are refreshed for serving without any loss of quality. The steam-assisted regeneration function prevents surface drying. Heat is distributed gently and uniformly, preserving the food's original taste and aroma as if freshly prepared.
	Steam°	L3/L4	NO	IDEAL FOR: vegetables, cakes, biscuits, rice, meats, fish, and poultry on one level using both upper and lower heating with assisted steam. The combination of steam and heat delivers a tender texture with a crusty surface. This function is also ideal for low temperature cooking ensuring tender, succulent, and evenly cooked roasts.
	Bread	L3/L4	NO	IDEAL FOR: preparing different types of bread such as whole bread, ciabatta, and baguettes. Thanks to the special combination of steam and heat, the bread achieves professional-quality results, with excellent crispness, rich colour, and a glossy crust.

* Tested in accordance with the EN 60350-1 for the purpose of energy consumption declaration and energy class.
**Use with the door closed.

5. COOKING GUIDELINES

5.1. GENERAL COOKING TABLE

NOTE: For cooking cakes, quiches and other recipes that require a mold or a container on 2 levels, place them staggered: the upper tray on the left side and the lower tray on the right side.

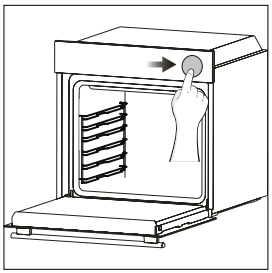
Category	Recipe	N° of levels	Cooking program	T°C	Preheat	Cooking accessory	Shelf position	Cooking time after preheating *(min)
Sweet bakery	Small cakes / Muffins	1	Conventional Multilevel Fan assisted	170°C 155°C 140°C	Y	Deeper tray	L3 L4 L4	20-30 30-40 25-35
		2	Multilevel	150°C		Deeper + baking trays	L2+L5	35-45
		3	Multilevel	145°C		Baking trays	L2+L4+L6	40-50
	Sponge cakes (26 cm Ø)	1	Conventional Multilevel Fan assisted	160°C 160°C 150°C	Y	Metal grid + Cake tin	L2 L3 L2	30-40 30-40 20-30
		2	Multilevel	150°C		Metal grids + Cake tin	L1+L4	40-50
	Biscuits/ Shortbreads	1	Conventional Multilevel Fan assisted	150°C 150°C 130°C	Y	Deeper tray	L3 L3 L4	30-40 25-35 15-25
		2	Multilevel	140°C		Deeper + baking trays	L2+L5	50-60
	Choquettes	1	Conventional	190°C	Y	Deeper tray	L3	25-35
		2	Multilevel	170°C		Deeper tray	L2+L5	35-45
	Yorkshire pudding	1	Conventional	200°C	Y	Deeper tray	L3	20-30
	Meringues	1	Multilevel	90°C	Y	Deeper tray	L4	80-100
	Macaron	1	Conventional	150°C	Y	Deeper tray	L3	15-20
	Apple pie	1	Conventional	170°C	Y	Metal grid + Cake tin	L2	70-80
		1	Fan assisted	150°C	Y	Metal grid + Cake tin	L2	50-70
	Tarte tatin	1	Conventional	170°C	Y	Metal grid + Cake tin	L4	60-70
	Tarts	2	Bottom+fan	180°C	N	Metal grid + Cake tin	L3	30-40
	Chocolate souffle	1	Conventional	200°C	Y	Deeper tray + molds	L3	10-15
	Cheesecake	1	Conventional	150°C	Y	Metal grid + Cake tin	L2	50-65
	Frozen croissants	1	Conventional	180°C	Y	Deeper tray	L3	20-25
		2	Multilevel	180°C		Deeper tray	L2+L5	25-35
		3	Multilevel	160°C		Deeper tray	L2+L4+L6	30-40
	Strudel, frozen	1	Conventional	200°C	Y	Deeper tray	L3	30-45

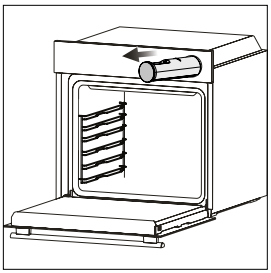
Category	Recipe	N° of levels	Cooking program	T°C	Preheat	Cooking accessory	Shelf position	Cooking time after preheating *(min)
Breads and Flatbread	Toast bread	1	Grill	max	N	Metal grid	L6	8-10
	Focaccia	1	Conventional	200°C	Y	Deeper tray	L3	25-35
	Bread, whole	1	Conventional	200°C	Y	Deeper tray	L3	30-50
Savory pies and casseroles	Salty cakes / Quiches (26 cm Ø)	1	Conventional	200°C	Y	Metal grid + Quiche tin	L1 or L2	30-50
		2	Multilevel	180°C		Metal grid + Quiche tin	L1+L4	50-70
	Cheese souffle	1	Conventional	200°C	Y	Deeper tray	L3	20-30
	Lasagna, fresh	1	Conventional	200°C	Y	Metal grid + ovenproof dish	L3	30-45
	Lasagna, frozen	1	Conventional	180°C	Y	Metal grid + ovenproof dish	L3	35-50
	Cannelloni, fresh	1	Conventional	200°C	Y	Metal grid + ovenproof dish	L3	35-50
	Baked pasta	1	ECO	200°C	N	Metal grid + ovenproof dish	L4	25-35
Pizza	Pizza, fresh (Tray)	1	Conventional	230°C	Y	Deeper tray	L2 or L3	15-25
		1	Pizza	230°C	N	Deeper tray	L2 or L3	25-35
		2	Multilevel	180°C	Y	Deeper + Baking trays	L2+L5	30-40
	Pizza, fresh (Round)	1	Conventional	max	Y	Baking tray	L2 or L3	8-15
		1	Pizza	max	N	Baking tray	L2 or L3	10-25
		2	Multilevel	180°C	Y	Deeper + Baking trays	L2+L5	30-40
	Frozen pizza	1	Multilevel	220°C	N	Airfry tray***	L4	15-25
		2	Multilevel	200°C	Y	Metal grids	L2+L5	15-20
		3	Multilevel	180°C		Metal grids	L2+L4+L6	15-25
Meat & Poultry	Roasted whole chicken** (1-1.5kg)	1	ECO	220°C	N	Metal grid Place deeper tray at L1	L3	50-70
		1	Fan assisted	200°C	Y	Deeper tray	L2	45-60
	Chicken thighs	1	Multilevel	220°C	N	Airfry tray***	L4	35-45
		1	Fan assisted	190°C	Y	Deeper tray	L3	30-50
	Roasted Duck**	1	ECO	220°C	N	Metal grid Place deeper tray at L1	L3	50-70
	Frozen Nuggets (600-800)	1	Multilevel	190°C	N	Airfry tray***	L4	20-30

Category	Recipe	N° of levels	Cooking program	T°C	Preheat	Cooking accessory	Shelf position	Cooking time after preheating *(min)
Meat & Poultry	Roasted Turkey**	1	ECO	220°C	N	Metal grid + Ovenproof dish	L3	50-70
		1	Fan assisted	200°C	Y	Deeper tray	L2	45-60
	Pork ribs (1000-1200g)	1	Conventional	200°C	Y	Metal grid + Ovenproof dish	L3	80-100
	Sausages**	1	Grill	230°C	N	Metal grid Place deeper tray at L1	L4	30-40
	Roast beef (500g)	1	Conventional	220°C	Y	Baking tray	L3	20-40
	Meatloaf (1000-1500g)	1	Conventional	180°C	Y	Baking tray	L3	40-50
	Roasted chicken with potatoes	1	ECO	220°C	N	Deeper tray	L4	55-75
		1	Fan assisted	200°C	Y	Deeper tray	L2 or L3	50-60
Fish and Seafood	Grilled seafood	1	Grill	220°C	N	Metal grid	L4	15-30
	Frozen fish sticks	1	Multilevel	200°C	N	Airfry tray***	L4	20-25
	Fish fillet	1	Conventional	170°C	Y	Deeper tray	L3	10-25
	Baked fish	1	ECO	200°C	N	Metal grid Place baking tray at L1	L4	20-30
Vegetables	Vegetable gratin	1	ECO	200°C	N	Metal grid + Ovenproof dish	L4	25-35
	Frozen French Fries (300-500g)	1	Multilevel	200°C	N	Airfry tray***	L4	30-40
	Frozen potato wedges (400-600g)	1	Multilevel	200°C	N	Airfry tray***	L4	25-35
	Potato gratin	1	ECO	200°C	N	Metal grid + Ovenproof dish	L4	25-35
	Roasted potatoes	1	Conventional	200°C	Y	Deeper tray	L4	50-60
		1	Fan assisted	180°C	Y	Deeper tray	L4	20-30
Complete menu	Chicken pieces + apple pie + baked pasta	3	Multilevel	180°C	N	Deeper tray+ (Metal grid + Cake tin) + (Metal grid + ovenproof dish)	L1+L3+L5	50-60 45-55 35-45

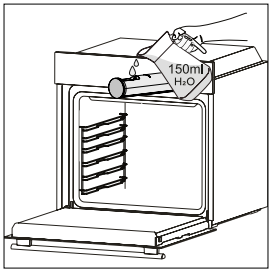
Cooking times may vary according to consumer's recipe and ingredients.
*if preheating required
** Depending on the oven model.
*** it depends on oven model

How to use the Steam Tank for steam cooking programs

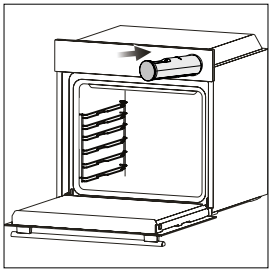


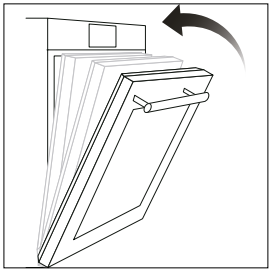


1. Slightly press the Steam Tank to open it.

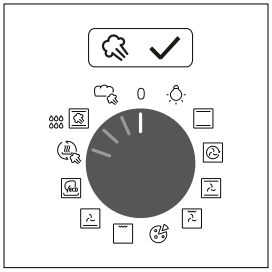


2. Add drinking water (150 ml) to the Steam Tank through a jug or directly from the sink. Do not exceed the maximum level of water indicated inside the tank.





3. Push the Steam Tank to close it and place your food inside the oven, and then close the oven door.



4. Select the steam function and set the temperature to start cooking. After select the steam programs, the user interface will remind you to add water to the Steam Tank, even if this step was previously indicated.

NOTE: if too much water is loaded, the excess may remain in the steam tank; empty the tank at the end of cooking.

NOTE: when cooking with steam, some residual water or condensation may be observable on the cavity bottom at the end of cooking.

6. CARE & CLEANING

6.1. GENERAL RECOMMENDATIONS

Regular cleaning can extend the lifecycle of your appliance. Wait for the oven to cool before carrying out manual cleaning.

- After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.
- Do not line the oven walls with aluminum foil or single-use protection available from stores. Aluminum foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
- In order to prevent excessive dirt of your oven and the resulting strong smokey smells, we recommend not using the oven at very high temperature. It is better to extend the cooking time and lower the temperature a little.
- In addition to the accessories supplied with the oven, we advise you only use dishes and baking molds resistant to very high temperatures.

6.2. CLEANING THE OVEN

6.2.1. INSIDE THE OVEN: cleaning functions

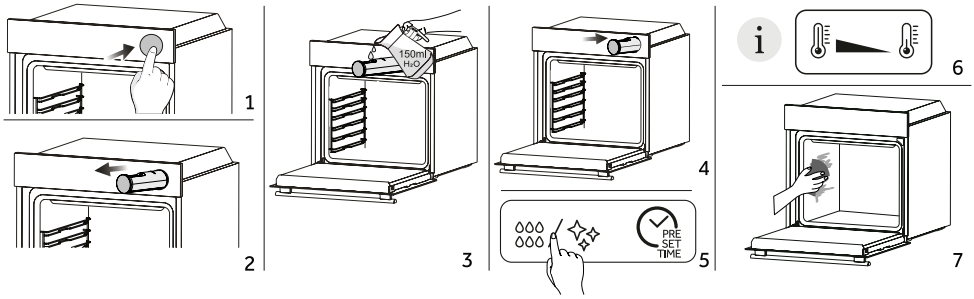
H2O cleaning

The H2O cleaning function is designed to effortlessly tackle light dirt and provide a quick and eco-friendly solution for cleaning your oven cavity using the power of steam.

How does it work:

1. Pour 150 ml of water to the Steam Tank through a jug or directly from the sink. Do not exceed the maximum level of water indicated inside the tank.
2. After activating the function, the UI will remind to add 150 ml of water to the Steam Tank.
3. Turn the temperature knob on “100 °C” and allow the function to operate for 20 min.
4. At the end of the cleaning process, allow the oven to cool down.
5. When the appliance is cool, clean the inner surfaces of the oven with a cloth. Side racks can be removed if needed.

⚠ **WARNING**: Make sure that the appliance is cool before you touch it. Care must be taken with all hot surfaces as there is a risk of burns. Use distilled or drinkable water. Wipe the cooking compartment and allow it to dry completely to avoid possible corrosions.



Catalytic cleaning (depending on the oven model)

The Catalytic panels line the oven cavity and grant you the luxury of never having to contend with a dirty oven.

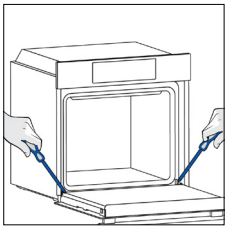
The panels are coated with a specialized enamel that boasts a microporous structure, adept at absorbing absorbs grease from splashes.

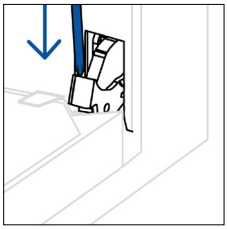
Through a catalytic chemical reaction, they efficiently convert the absorbed grease into gaseous elements when exposed to high temperatures.

Recommendation: Consider replacing the catalytic panels after approximately three years of use, especially if you use your oven for two to three cooking cycles per week. This ensures optimal performance and cleanliness.

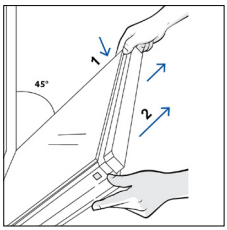
6.2.2. OUTSIDE THE OVEN: removal and cleaning the glass door

1. Position the door at 90°. Rotate the hinge locking tabs outward from the oven.

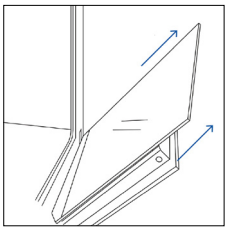




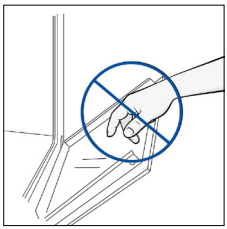
2. Position the door at 45°. Simultaneously press the two buttons on both the sides of the door's lateral shoulders and pull towards yourself to remove the upper glasses' door cover.



3. Very carefully remove the oven glass, starting with the inner one. During the procedure, firmly hold the glass with both hands and place them on a cushioned flat surface (e.g., on a fabric).



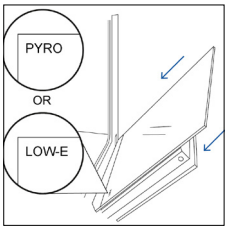
4. ⚠ **WARNING**: The outer glass is not removable.



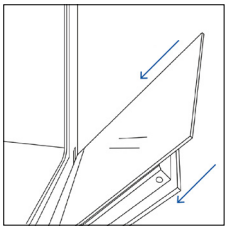
5. Clean the glass using a soft cloth and suitable cleaning products.



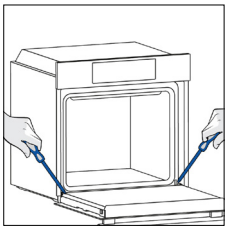
6. Insert the glass panels, making sure that the “LOW-E / PYRO ” label is correctly readable and positioned on the lower left side of the door, near the left-side hinge. This way, the printed label on the first glass will remain on the inside of the door.

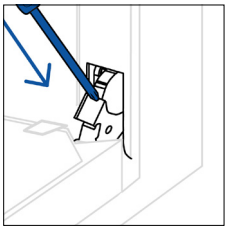


7. Reattach the upper glasses’ door cover by pushing it inwards until you hear a click from the two side buttons.



8. Then, bring the door back to 90° and rotate the hinge locking tabs inward towards the inside of the oven.





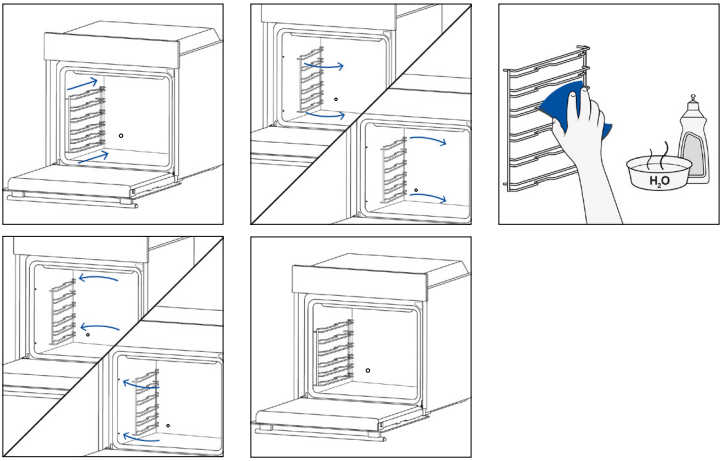
6.3. CLEANING OF ACCESSORIES

Ensure that you clean the accessories thoroughly after every use and dry them using a towel. For persistent residues, consider soaking the accessories in a mixture of water and soap for approximately 30 minutes before giving them a second wash.

⚠ **WARNING**: Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).

CLEANING OF SIDE RACKS:

1. Remove the side racks by pulling them in the direction of the arrows.
2. To clean the side racks either put them in the dishwasher or use a wet sponge, ensuring that they are dried afterwards.
3. After the cleaning process install the side racks in reverse order.



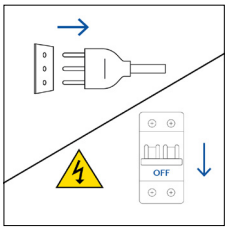
6.4. MAINTENANCE

COMPONENTS REPLACEMENT

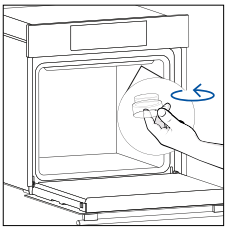
Changing the bulb on top:

1. Disconnect the oven from mains supply.
2. Remove the lamp's glass cover.
3. Disassemble the bulb.
4. Replace the bulb with a new one of the same type.
5. Relocate the lamp's glass cover.
6. Reconnect the oven from mains supply.

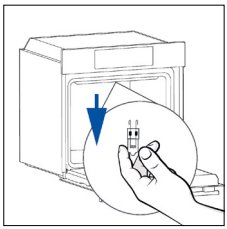
Step 1



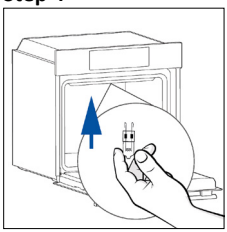
Step 2



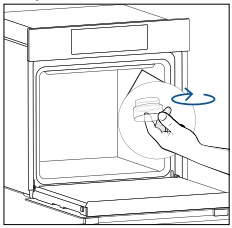
Step 3



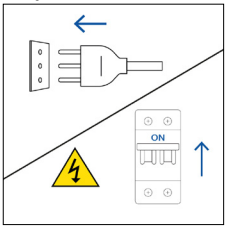
Step 4

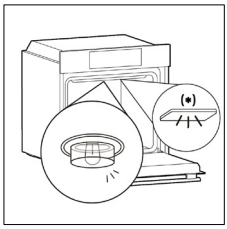


Step 5



Step 6





This product contains one or more light sources of energy efficiency class G (Lamp)
* In case of issues with this lamp, contact the customer service.

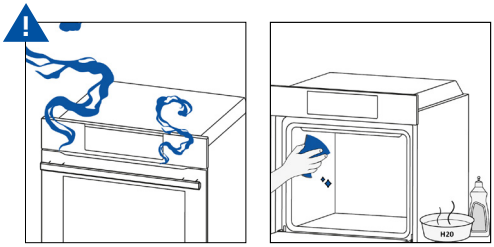
7. TROUBLESHOOTING

If, during oven use, an error occurs, the display will show the code “ER” followed by two digits, which will identify the error.
Proceed by turn off the oven and un-plug it, wait for a few minutes, and then reconnect it.
If the error disappears, you can resume using the oven. If it doesn’t, call customer service and communicate the code (ERXX) you see on the display.

Error



Smoke



8. ENVIRONMENTAL PROTECTION & DISPOSAL

8.1. APPLIANCE DISPOSAL



This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be re-used). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials.
Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

– the WEEE should not be treated as domestic waste;
– the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

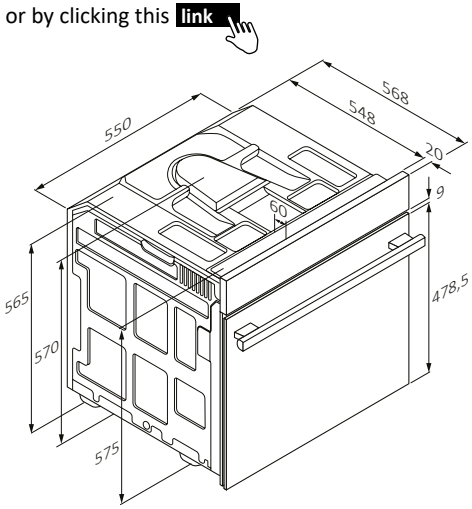
8.2. SAVING AND RESPECTING THE ENVIRONMENT

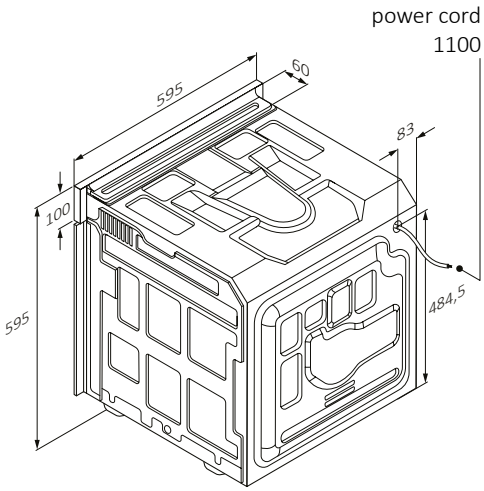
Where possible, avoid pre-heating the oven and always try to fill it.
Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate.
Keep the seals clean and in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the “delayed cooking” programme makes energy saving simpler, moving the cooking process to start at the reduced tariff time slot.

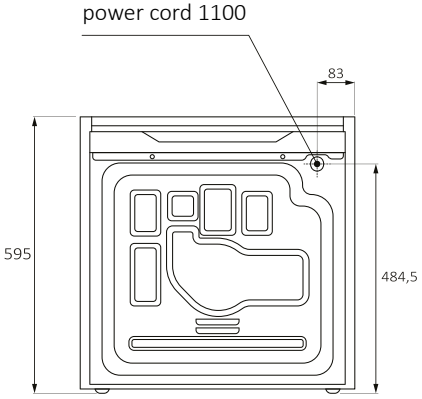
9. INSTALLATION

You can view the product installation video
by scanning the Qr Code

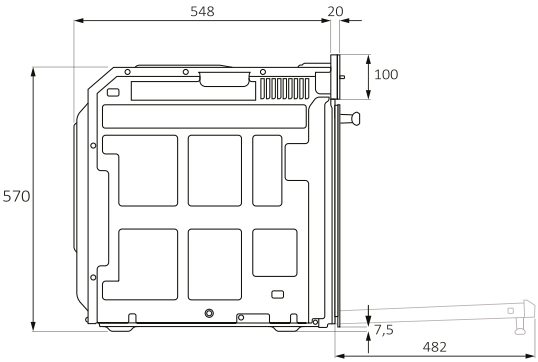
or by clicking this **link**





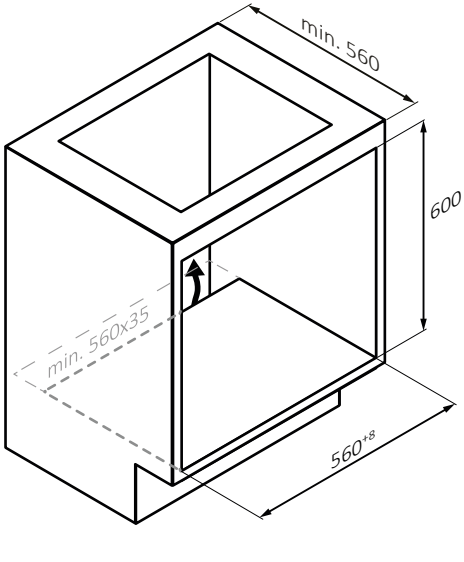


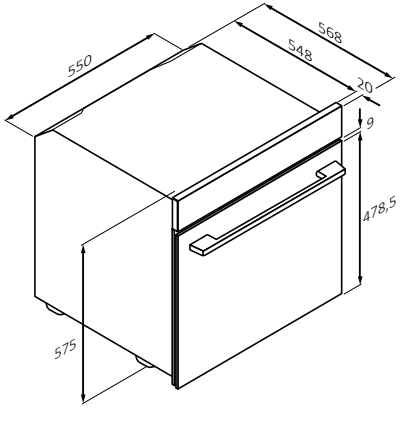
Back view

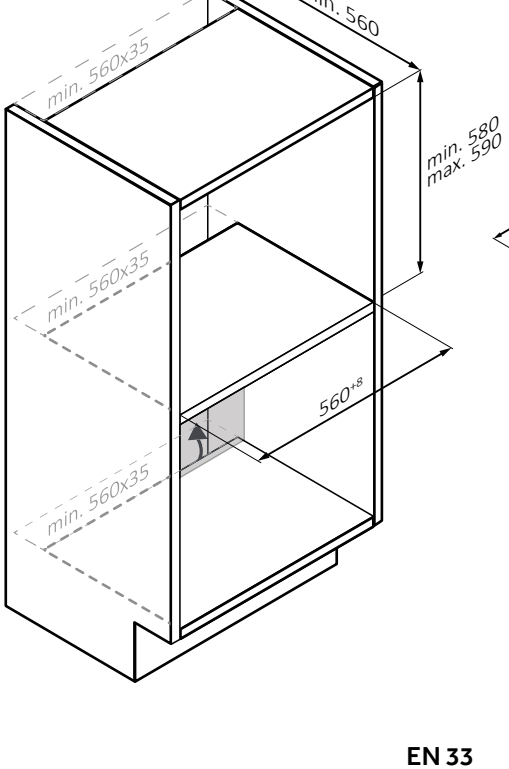


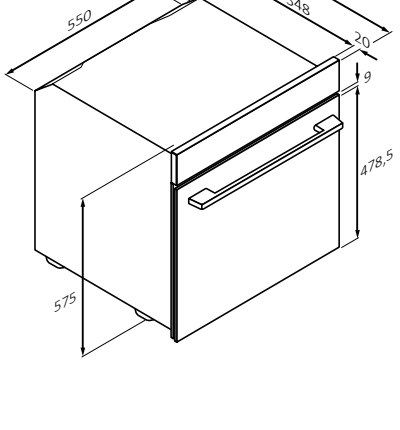
Side view

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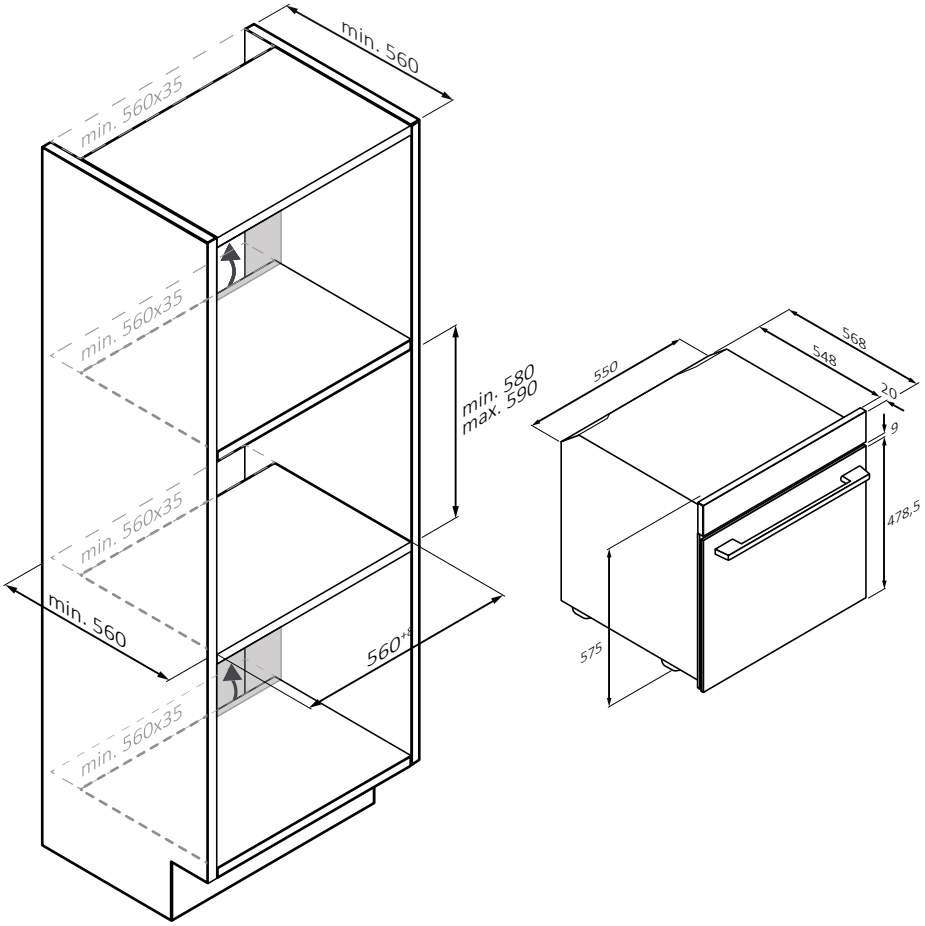

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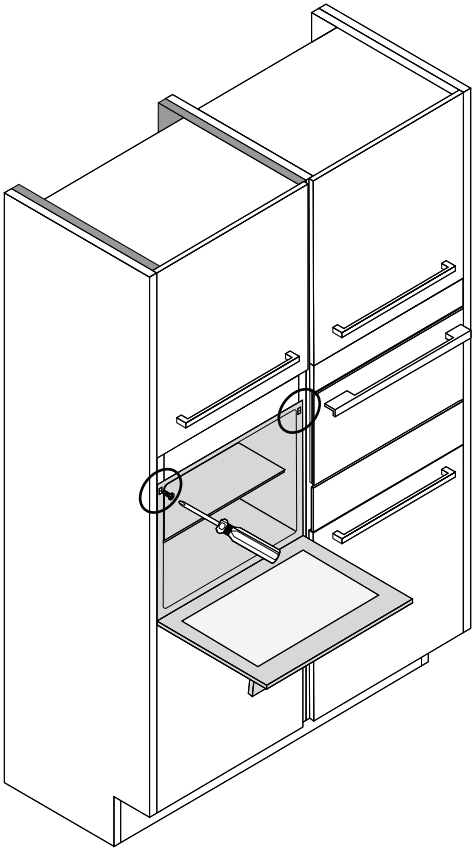

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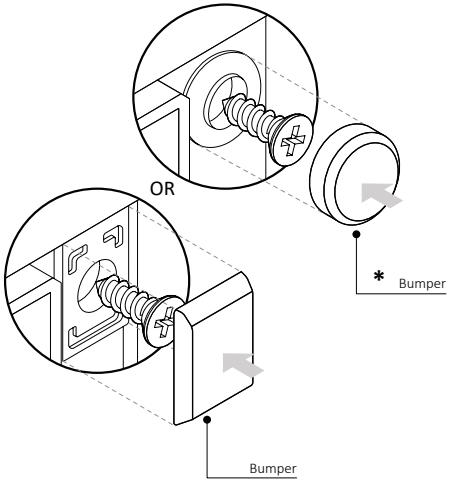

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