

Haier

FREESTANDING RANGE

HOR60S9MSX1

60 cm model

INSTALLATION AND USER GUIDE

NZ AU

WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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⚠ WARNING!**Explosion Hazard**

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

- Do not store flammable materials such as gasoline near the cooktop.
- Do not use or store flammable materials in the appliance drawer or near this appliance
- Do not spray aerosols on the vicinity of this appliance while it is in operation.

⚠ WARNING!**Electrical Shock Hazard**

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

- Switch the cooker off at the wall before replacing fuses or the oven lamp.

⚠ WARNING!**Poisoning Hazard**

Failure to follow this advice may result in poisoning or death.

- Do not use this appliance as a space heater. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ WARNING!**Cut Hazard**

Failure to use caution could result in injury or cuts.

- Take care - some edges are sharp.

⚠ WARNING!**Fire Hazard**

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

- Never leave the cooktop unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.
- Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.
- Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.

⚠ WARNING!

Hot Surface Hazard

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

- Accessible parts may become hot when this cooker is in use.
- To avoid burns and scalds keep children away.
- Do not touch hot surfaces inside the oven.
- Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.
- Take care when opening the oven door.
- Let hot air or steam escape before removing or replacing food.
- Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.
- Before cleaning, turn the cooker off and make sure it is cool.



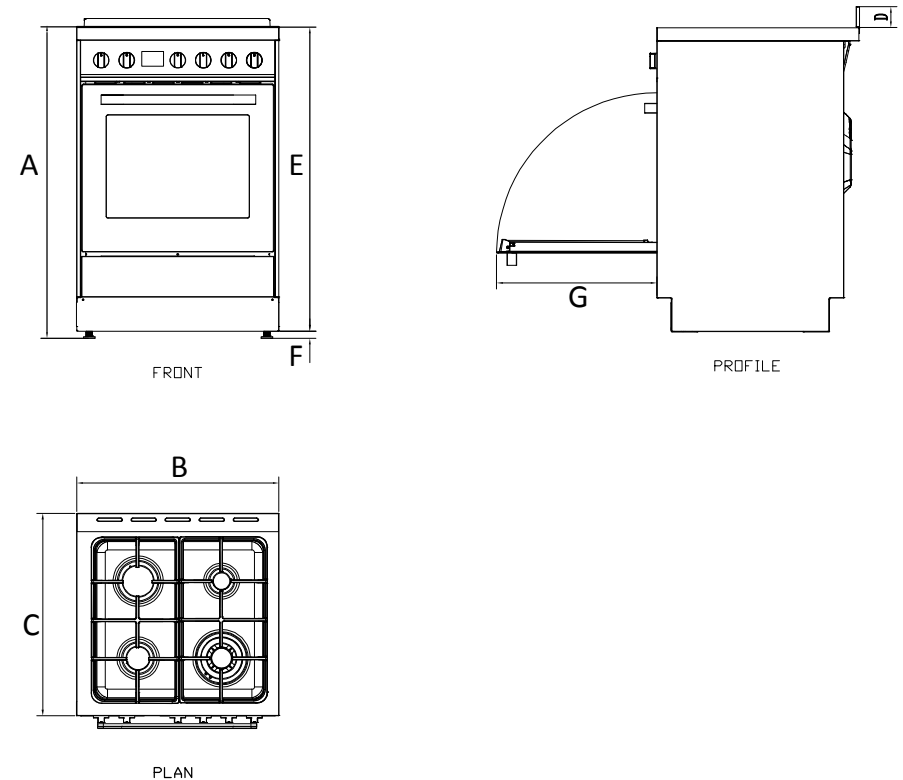
IMPORTANT SAFETY INSTRUCTIONS!

- Read these instructions carefully before installing this product.
- Save these instructions for the local electrical inspector's use.
- Installation must comply with your local building and local electricity regulations.
- The manufacturer's electrical installation instructions for product MUST be followed when installing the cooker.
- This appliance is to be installed and serviced only by trained and supported service technician or qualified person.
- The manufacturer accepts no responsibility for the incorrect installation of appliances.

- Incorrect installation may result in personal injury, damage to property and may invalidate any warranty or liability claims.
- The fixed wiring to the cooker must be provided with a switch operating in all active conductors, mounted near the appliance in a visible and readily accessible position in accordance with AS/NZS 3000. The switch shall provide full disconnection under overvoltage category III in accordance with the wiring rules. In New Zealand only, a freestanding cooking appliance shall be connected to the electrical installation wiring by a socket-outlet or an installation coupler. The cooker lead shall have a minimum current rating of 32 A and a minimum temperature rating of 50 °C
- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- The appliance must be installed in line with the minimum clearances stated in this manual in order to avoid overheating & damage to adjacent cabinetry.
- Do not place the cooker on a base raised above floor level
- Do not install the cooker behind a decorative door in order to avoid overheating
- **WARNING! In order to prevent accidental tipping of the cooker, for example by a child climbing onto the open door, the stabilizing means must be installed.**
- The cooker becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Always keep children away from the cooker. Children should be supervised to ensure that they do not play with the cooker. While in operation direct contact with the cooker may cause burns!
- Ensure that other household equipment's power cords, etc. do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Always keep oven vents unobstructed.
- Do not place aluminium foil or plastic dishes on the cooktop surface.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.
- Placement of oven shelves: always position shelves in the desired location while the oven is cold (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- When the shelf is placed inside the oven, make sure that the stop is directing upwards, positioned in the back of the cavity and inserted completely.

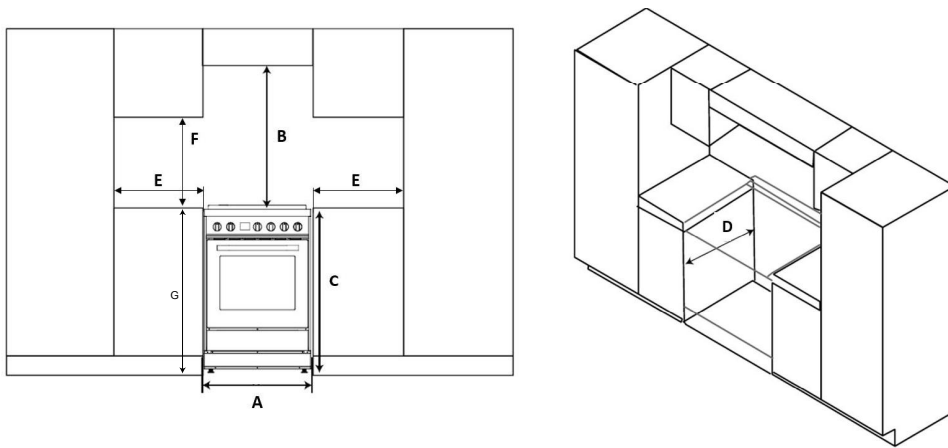
- Do not allow the cooktop to get soiled and prevent liquids from boiling over onto the surface of the cooktop. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irremovable stains to the cooktop.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the cook top.
- Do not use harsh/abrasive cleaning agents or sharp metal objects to clean the cooker. Doing so may damage the enamel coating of oven inner surface, scratch the glass surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre and book a qualified and authorized person to repair the product.
- 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 cooker.
- The cooker should not be cleaned using steam equipment.
- **WARNING! In order to prevent accidental tipping of the cooker, for example by a child climbing onto the open door, the stabilizing means must be installed.**
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- Ensure that the cooker is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING! Accessible parts will become hot when the grill is in use .Children should be kept away.**
- The cooker is not intended to be operated by means of an external timer or separate remote-control system.
- This cooker is not intended for use 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 cooker by a person responsible for their safety.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **WARNING! Never remove the oven door seal.**
- Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.
- Use pans that are specified by the manufacturer as designed for use with a ceramic hob.
- If the cooktop surface is cracked, switch off the cooker to avoid the possibility of electric shock.
- Do not use pans with sharp edges or drag pans across the cooktop glass which may scratch or cause damage to the ceramic hob.
- **WARNING! Take care not to drop any heavy or sharp objects on the cooktop. The glass is tough, but sharp or heavy objects falling on it (e.g. pepper mill, heavy-based frying pan) may crack or chip it.**
- **This appliance complies with electromagnetic safety standards.**

PRODUCT DIMENSIONS



PRODUCT DIMENSIONS		HOR60S9MSX1
		mm
A	Overall height (from floor to top of cooktop, excluding splashback)	min 900 max 910
B	Overall width	595
C	Overall depth (from front of cooker to rear of splashback, excl. handles and dials)	600
D	Height of splashback	60
E	Height of chassis (excluding adjustable feet)	895
F	Adjustable feet height	min 5 max 15
G	Depth of open door to front of cooker	471

CUTOUT & CLEARANCE DIMENSIONS



CUTOUT & CLEARANCE DIMENSIONS

	mm
A Minimum width of cabinetry opening	600
B Minimum clearance from cooking surface to: - Overhead cabinet centred above the cooktop - Ventilation hood centred above the cooktop	600
C Maximum height of cabinetry immediately adjacent to the cooker (from floor to countertop)*	910
D Maximum depth from wall to cabinetry face	600
E Minimum clearance from left and right edge of cooker to nearest vertical combustible surface	50
F Minimum vertical distance between benchtop and cabinet extending above counter	450
G Maximum height of burner surface*	930

* Depending on the height of the feet adjustment. The cooking surface must sit flush or above benchtop level.

**Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AS/NZS5601.1 (latest edition) Gas Installations code. The standards above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature.

IMPORTANT! The cabinetry surrounding the cooker must be heat resistant and capable of withstanding temperatures of 75°C above room temperature.

UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging appropriately and in a way that will not cause damage to the environment. All materials are marked with the related symbol to guide you around recommended disposal method.

IMPORTANT! Packing elements (plastic bags, polystyrene foam, staples, packing straps, etc.) should not be left around during and after installation, especially if they are within easy reach of children, as these may cause serious injuries.

INSTALLATION INSTRUCTIONS

Before you start

- The Installation, the adjustments, conversions and maintenance listed in this part must only be carried out by qualified persons.
- Do not place the cooker on a base raised above floor level.
- Do not install the cooker behind a decorative door in order to avoid overheating.
- Please read all information covered in "Cutout & Clearance Dimensions" section.
- Do not install the cooker near flammable materials (eg curtains).
- The cooker should stand on a hard & even floor.
- Peel off the protective film on side panels

Cabinetry requirements

IMPORTANT! The cabinetry surrounding the cooker must be heat resistant and capable of withstanding temperatures of 75°C above room temperature.

This prevents surface deformation or detachment of the coating. If you are unsure of your cabinet's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.

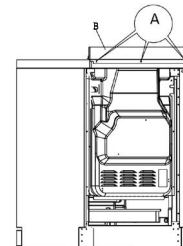
Ventilation requirements

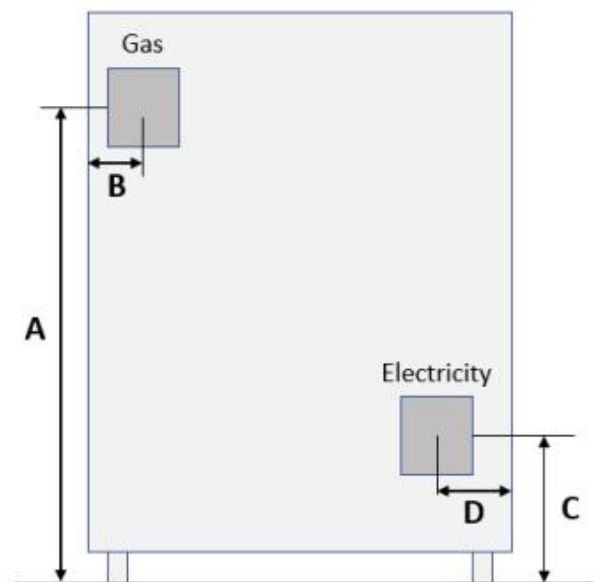
A suitable ventilation grid or hood may be installed above the cooker. Hoods should be installed according to the manufacturer's instructions.

Fitting the splashback

Before installing the cooker, assemble the splashback "B". The splashback "B" can be found as packed at the rear of the cooker.

1. Before assembling, remove & dispose packaging items.
2. Pick up the three screws "A" from the plastic bag.
3. Assemble the splashback as shown and fix it at 3 points by using the screws "A".





Product View from Backside

LOCATION OF GAS AND ELECTRICITY CONNECTIONS	MM
A Height gas connection above floor*	690
B Distance gas connection from product side	50
C Height electrical connection above floor*	320
D Distance electrical connection from product side	150

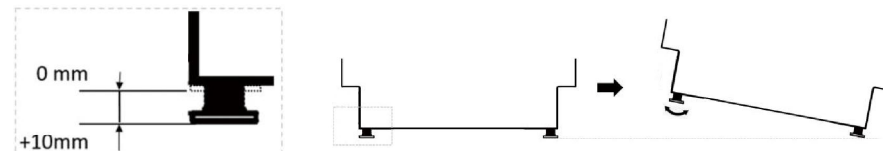
* Depending on adjustment of feet

Levelling the cooker

Before starting to use the cooker it should be levelled, which is particularly important for even oil distribution in a frying pan. To this purpose, adjustable feet are provided with the product.

1. Tilt the cooker slightly to have access to the feet from the bottom
2. Adjust the screws as necessary
3. Tilt the cooker back to its upright position
4. Follow the same steps above for adjusting the feet on the opposite side

Adjustment range is 10 mm.



IMPORTANT! Cooker needs to be supported properly when tilted to avoid any possible hazard.

Moving the cooker

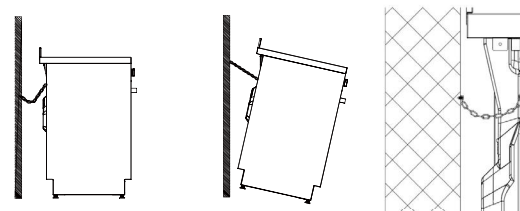
Do not lift the cooker by the oven door handle, the hob rail or by lifting the cooktop trim as this may damage the appliance.

When moving cooker to its final position DO NOT DRAG, lift feet clear of floor.

Installing the anti-tip device

Anti-tip chains are located at the rear of the cooker and must be secured to the wall behind the cooker to prevent accidental tipping/tilting. The chain length must be as short as practicable to avoid cooker tilting forward and also diagonal to avoid cooker moving sideways.

1. Position the cooker in the cabinetry and mark the chain attachment points on the rear wall.
2. Drill holes in the wall & attach the plastic anchors
3. Attach the chains and re-position the cooker



Electrical connection

IMPORTANT! All electrical work should be carried out by a suitably qualified and authorized electrician.

- If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the electrical system is suitable for the electricity drawn by the cooker.
- The appliance must be connected to the mains electricity supply, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75°C at any point.
- Replacements should only be made by a qualified electrician.

The fixed wiring to the cooker must be provided with a switch operating in all active conductors, mounted near the appliance in a visible and readily accessible position in accordance with AS/NZS 3000. The switch shall provide full disconnection under overvoltage category III in accordance with the wiring rules.

Connection – New Zealand Only

In New Zealand only, a freestanding cooking appliance shall be connected to the electrical installation wiring by a socket-outlet or an installation coupler.

The cooker lead shall have a minimum current rating of 32 A and a minimum temperature rating of 50 °C

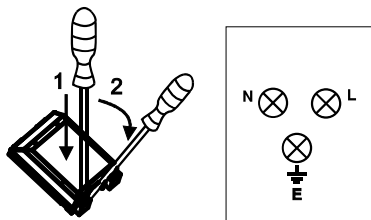
Before first use

- Remove packaging elements,
- Gently (slowly) remove labels from the over door, trying not to break the glue tape. If any visible trace is left on the glass, warm up the oven (see below), spray the warmed-up glass with a glass cleaner, and wipe off with a soft cloth.
- Empty the utility drawer, and clean off factory preservatives from the oven chamber with warm soapy water
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window,
- Heat the oven (to a temperature of 250 °C, for approximately 30 min.), remove any stains and wash carefully.
- When handling the cooker, follow the safety instructions carefully.
- When heating the oven for the first time, it is normal for it to give off smoke and a peculiar smell. This will disappear about 30 minutes later.


The oven should only be washed with water and a small amount of washing-up liquid.

Connection (by authorised electrician)

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



Colour code
L = exterior live wires, usually coloured black, brown.
N=neutral
The colour is usually blue, white.
Beware of the correct N-connection!

 E = earth wire, the colour is green/yellow or green.

Recommended use H05VV-F 3G1.5mm² power cord connection.

Gas connection

Caution!

The cooker should only be connected to a gas supply of the particular type that the appliance is manufactured to function with. Information about the type of gas that the cooker has been adapted to by the factory is shown on the rear panel.

This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame, the appliance test point is located on the regulator.

LPG: the supplied test point adaptor must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 2.75 kPa, the appliance test point is located on the test point adaptor.

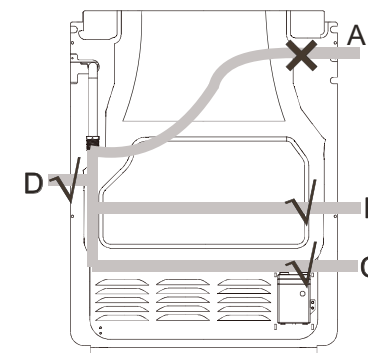
Suitable for connection with a flexible hose assembly. The flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check all burner flames are blue in colour, stable and completely ignite at both high low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination.

For minor adjustment and fault finding refer to page 25. If this appliance cannot be adjusted to perform correctly. Refer to the warranty card for service & parts contact information. Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

Flexible hose connection

In case the appliance is connected by means of a flexible hose, the position A of the hose is not permissible. In case the connection hose is made of metal, position A is permissible.



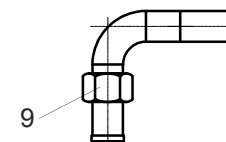
Beginning of operation

Start using the appliance in accordance with the instructions for use.

Lit up all burners and check the stability of the flame with high and low setting. Adjust air intake if necessary. After that, take time and explain the operation and control of the appliance to the user and read with him the instructions for use.

Liquefied gas connection

9 Connection R 1/2



▷ Adapting the cooker to another type of gas

This operation may only be carried out by an appropriately authorised fitter.

The cooker is supplied with natural gas (NG 1.0kpa). If the cooker is to be supplied with differs from the gas provided for the cooker by the manufacturer, burner nozzles must be exchanged and the flame needs to be adjusted.

In order to adapt the cooker to burn a different type of gas, you should:

- Exchange nozzles (see tables below),
- Adjust the “economical” flame.
- If you need to replace the natural gas (NG 1.0kpa) , please contact the service center.

According to NG install instruction:

Use M7 sleeve to replace LPG nozzle to be NG nozzle, adjust NG pressure, ignite to check burner minimum flame status, adjusting damping hole till flame is stable.

▶ Adapting the cooker another type of gas

This operation may only be carried out by an appropriately authorised person.

To adapt the cooker to be another type of gas, the burner nozzles must be exchanged and the flame adjusted.

Injector Table

In order to adapt the cooker to burn a different type of gas, you should:

- Exchange nozzles (see tables below),
- Adjust the flame intensity.

Caution!

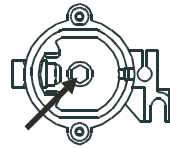
When leaving the factory, burners are adapted to use the gas specified on their data plates and guarantee cards.

Upright	Burner	Gas type	Injector Size(mm)	TPP (kPa)	NGC (MJ/h)
600mm	Auxiliary	Natural gas	0.88	1.0	3.6
	Semi-rapid		1.17		6.3
	Rapid		1.57		10.8
	Wok		1.30		14.4
	Auxiliary	Universal LPG	0.52	2.75	3.6
	Semi-rapid		0.68		6.3
	Rapid		0.88		10.8
	Wok		0.73		14.4

Total Gas Consumption 600mm

Natural gas 35.1MJ/h - Universal LPG 35.1MJ/h

Burner turndown flame must also be adjusted to 25% of the high flame, refer to page 13 for adjustment screw location.



Replacement of a burner nozzle: Unscrew the nozzle with special socket spanner No 7 and replace with a new one according to the type of gas (see tables)

In cookers with a safety device, a knob with a surface burner safety valve is used, (Fig. B). Knobs should be adjusted with the burner switched on and set to the economical flame position, using an adjustment screwdriver of the 2.5mm size.

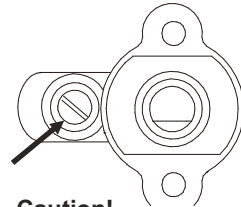


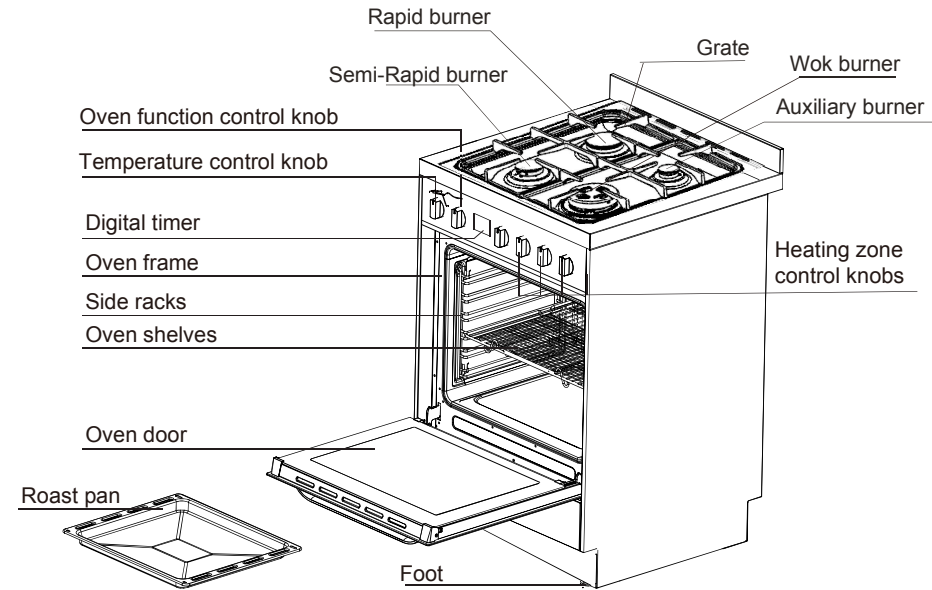
Fig. B
A knob with a surface burner safety valve

Caution!

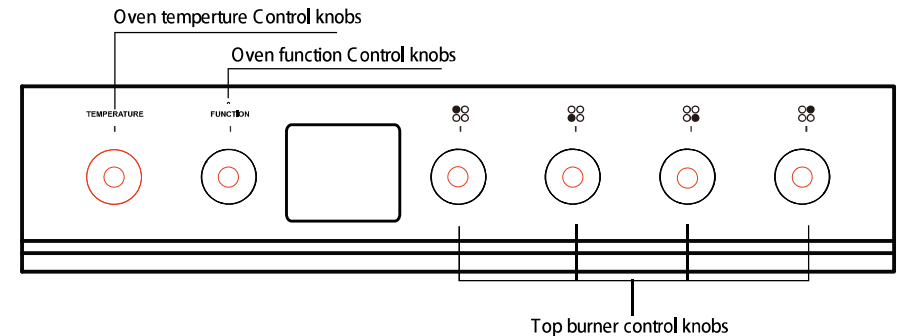
- Adapting the appliance to a different type of gas than that indicated by the manufacturer of the cooker on the data plate, or purchasing a cooker for a different type of gas than supplied to the house, is exclusively the responsibility of the user and the fitter.
- After adjustment is completed, affix a label to the cooker indicating the type of gas to which the cooker is now adapted.

PRODUCT OVERVIEW

Thank you for purchasing a Haier Freestanding Cooker.



Control panel

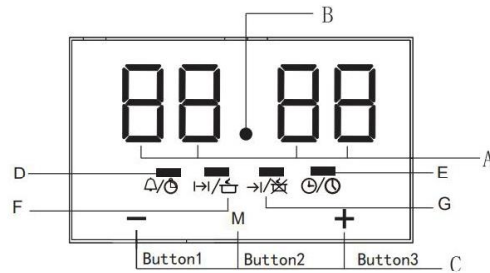


USING YOUR COOKER

Before using the cooker for the first time

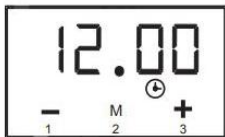
- Read this user guide, taking special notice of the 'Safety and Warnings' section.
- Remove all accessories and packaging from the oven and cooktop. If any adhesive residue is left on surfaces, remove this using dishwashing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
- **Conditioning the oven**
 - Wipe out the interior of the oven & the cooktop using a damp cloth with warm soapy water, then wipe it dry.
 - Ensure the power supply to the cooktop is turned on.
 - Select the Bake function, set the temperature to 200°C for 30 minutes. Then;
 - Select the Fan Forced function, run it at 200°C for 20 minutes. Then;
 - Select the Fan Grill function, run it at 200°C for 10 minutes and then turn off the product.
 - There will be a distinctive smell which is normal, make sure your kitchen is ventilated during this process.
 - Once cooled, wipe out the interior of the oven using a damp cloth with warm soapy water, then wipe it dry.

Clock display & controls



- | | |
|-------------------|--|
| A - Display field | F - Cooking time |
| B - Seconds Icon | G - End of cooking time |
| C - Buttons | M - Function |
| D - Timer | - - To decrease the numbers on the digital display |
| E - Current time | + - To increase the numbers on the digital display |

Setting the clock



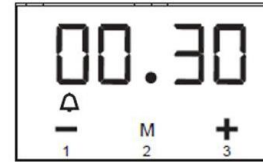
1. When product is turned on, the clock displays 12.00 and ☰ flashes.
2. Using - & + adjust the time.
3. Wait for 5 seconds, clock will be set.

IMPORTANT! Oven won't start functioning unless the time is set.

Setting the timer (as a minute minder)

The timer can be activated at any time and any function. The timer can be set starting from 1 minute to 23 hours and 59 minutes.

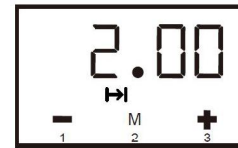
To set the timer you should:



1. Touch M till 🔔 flashes.
2. Set the timer using - & +.
3. Wait for 5 seconds, or touch M, then 🔔 will be on, setting is saved.
4. When the set time is up, the alarm signal will be activated and 🔔 starts flashing again.
5. Touch any button to stop the alarm. If not touched, it will turn off automatically after 2 minutes.

Setting the oven for automatic cooking – Duration I->I

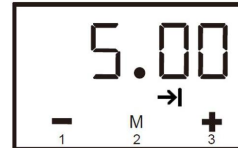
If the oven is to be switched off after a certain period, then you should:



1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate, the oven will begin to work.
2. Touch M till I->I flashes.
3. Adjust the cooking time, within a range from 1 minute to 10 hours using - & +.
4. Wait for 5 seconds, the cooking duration will be set.
5. When the set time passes, the oven will switch off automatically, the alarm will be activated.
6. Touch any button to stop the alarm. If not touched, it will turn off automatically after 2 minutes.

Setting the oven for automatic cooking – End time ->I

If the oven is to be switched off at an exact time, then you should:



1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate, the oven will begin to work.
2. Touch M till ->I flashes.
3. Set the end time of cooking by using - & +.
4. Wait for 5 seconds, the cooking end time will be set.
5. When the set end time is reached, the oven will switch off automatically, the alarm will be activated.
6. Touch any button to stop the alarm. If not touched, it will turn off automatically after 2 minutes.

IMPORTANT!

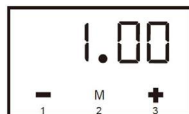
Once automatic cooking is complete, the oven will stop operating. Please ensure that the function and temperature knobs are set back to 0 position.

- The range of cooking duration is up to 10 hours max.
- End of cooking time can only be set up to 24 hours past current time.
- If the cooking time is set to 0 minutes or set the end of cooking time to the current time, then the oven will turn off.

Setting the oven for automatic cooking – Delayed start & stop **I→I** & **→I**

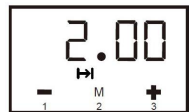
If the oven is to start at a delayed time and to stop at a desired time, then you should basically use the combination of above programmes: Set duration & end time respectively

Current time

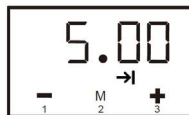


1. Touch **M** till **I→I** flashes.
2. Adjust the cooking time, within a range from 1 minute to 10 hours using **-** & **+**.
3. Wait for 5 seconds, the cooking duration will be set.
4. Touch **M** once and **→I** flashes.
5. Set the end time of cooking by using **-** & **+**.
6. Wait for 5 seconds, the cooking end time will be set.
7. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
8. The oven will start working automatically after the programmed start time is reached.
9. When the end time is reached, the oven will switch off automatically, the alarm will be activated.
10. Touch any button to stop the alarm. If not touched, it will turn off automatically after 2 minutes.

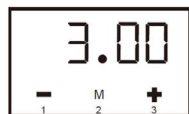
Set the duration



Set the end of cooking



The oven will start at:



IMPORTANT!

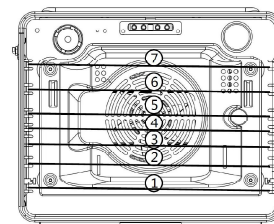
- Start time = End of cooking time – cooking duration
- End of cooking to be set to a later time than current time.
- The range of cooking duration is from 1 minute up to 10 hours max.
- If the cooking time set to be 0 or the end of cooking time set to be the current time, then the oven will turn off.

Positioning the shelves & tray

- Baking pans and accessories (oven rack, baking tray, etc) to be inserted into the oven in 7 guiding levels as shown in the table below.
- Shelf positions are numbered from the bottom.

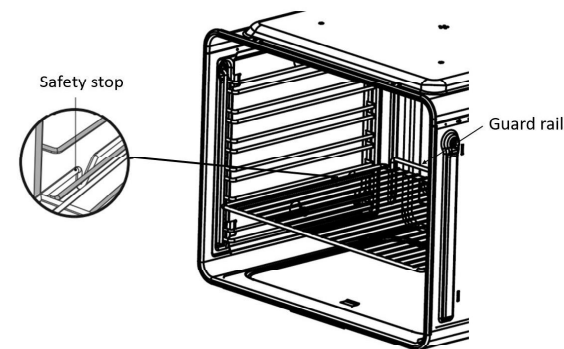
IMPORTANT!

- Always position the oven shelves before turning the oven on. Remove any unused shelves and baking utensils from the oven.
- Accessible cooker components might be extremely hot after the use of grill. Prevent little children from approaching the cooker.



Inserting & removing the shelves & tray

- Make sure the guard rail is at the back, facing up.
- Position the shelf so that it rests on the side rack wire as shown.
- Tilt the front up slightly to help the safety stops clear the side rack wires.
- Lower the shelf back onto the side rack wires and slide all the way into the oven.
- Invert the process above for removing the shelf



OVEN FUNCTIONS

Oven is controlled by the function & temperature knobs.

IMPORTANT!

When selecting any heating function, the oven will be switched on only after the temperature has been set by the temperature control knob.

0

This is the initial position of the knob where the oven is not functional and won't warm up even if the thermostat turned on.



Bake

This is the traditional method of cooking. It is most suitable for food that requires long cooking such as rich fruit cakes and traditional roasts. Heat comes from the top and bottom elements in the oven. The bottom element is concealed beneath the oven floor. You will achieve a better result with baking if the oven is preheated first. Cooking one shelf of food at a time is preferable. Use FAN FORCED for multi-shelf baking.



Fan Bake

A fan at the rear of the oven circulates hot air from the top and bottom elements around the oven. The fan tends to dry the surface of the food being cooked, which makes it suitable for crisping foods, egg slices, pastries and oven-roasted vegetables. FAN BAKE can be used at a low temperature (50°C) for drying fruit, vegetables and herbs.



Fan Forced

Fan forced cooking circulates heat from the element around the fan throughout the oven. This function is particularly good for multi-shelf cooking, batch baking or cooking several dishes together. Use also for casseroles and baked vegetables, as you can place them anywhere in the oven except on the oven floor.



Classic Bake

CLASSIC BAKE uses heat from the bottom element only. It is particularly suitable for quiches, pies and slices that require more cooking on the bottom. We recommend that you preheat the oven on BAKE or FAN BAKE then switch to CLASSIC BAKE once the oven is at the desired temperature.



Pastry Plus

A fan at the rear of the oven circulates hot air from the bottom element of the oven. The fan tends to dry the surface of the food being cooked which is useful for baking low pastry and preparation of preserved fruit and vegetables.



Defrost - this is not a cooking function

DEFROST allows you to defrost food using the oven fan without any heat. This prevents food from drying out or starting to cook. Leave the temperature setting at the 0 (OFF) position as no heat is required. Defrosting this way is particularly good for delicate foods. Remove food from the oven as soon as it is thawed.



Grill

GRILL is suitable for single servings or small pieces of food where heat is focussed on the central zone of the tray/wire shelf. By using it you can save energy. Do not set the temperature higher than 225°C in this function.



Maxi Grill

MAXI GRILL cooks a large area of food by using heat from both the upper element and grill element. It is suitable for family meals or larger amounts of food. Do not set the temperature higher than 225°C in this function. We recommend you use 225°C to grill meats. This function allows a higher temperature at the top of the cooking area, which cause more intense browning of the dish and permits larger portions to be grilled.



Fan Grill

The fan circulates heat from the grill element around the oven. FAN GRILL is suitable for foods you would normally fry, eg sausages and meatballs. It also cooks larger cuts of meat and whole chickens well, giving a result that is similar to a rotisserie. Fan grilling is carried out with the door closed, and the oven does not need to be preheated. Do not set the temperature higher than 200°C in this function.

IMPORTANT! - While using Grill, Maxi Grill, Fan Grill functions

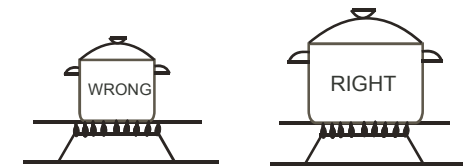
- When using function grill it is recommended that the oven door is closed.
- When the grill is in use accessible parts can become hot.
- It is best to keep children away from the oven.

▷ How to use gas burners

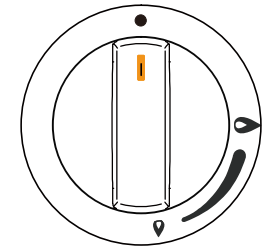
Choice of cookware

Mind that the diameter of a pan base is always larger than the burner flame crown, and that the pan itself is covered. The recommended pan diameter is around 2.5 to 3 times larger than the burner diameter, that is, for:



- An auxiliary burner- a pan with a diameter of 90 to 150 mm,
- An medium burner- a pan with a diameter of 160 to 220 mm,
- A large burner - a pan with a diameter of 200 to 240 mm, and the pan height should not be greater than its diameter.




Gas burner control knobs



Ignition without an ignitor

- Light a match.
- Press in the knob to the end and turn it left to the “”
- Ignite gas with a match.
- Set required flame size (e.g. “”)
- Switch off the burner after finishing cooking, turning the knob right (to the off position).

Knob ignition

- Press in the knob to the end and turn it left to the “” ,
- Hold until gas is lit.
- After the flame is lighted release the pressure on the knob and set a required flame size.

Caution !

In cooker models equipped with a surface burner safety valve, hold the knob pressed down to the end when igniting for 10 seconds at the “large flame” position to activate the safety device.

If the ignition device is out of order, either due to power failure or humid ignition device, use a match or a lighter to ignite the gas.

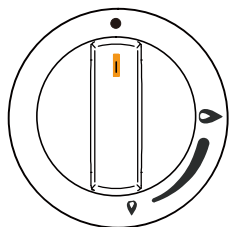
- Keep the button pressed for approximately 10 second after ignition to stabilize the flame.
- If you failed to ignite the burner after 15 seconds. Shut the burner off and wait for at least one minute before the next attempt.

Do not place anything, e.g. flame tamer or griddle plate between pan and pan support. Do not remove the pan support and enclose the burner with a work stand, only use the wok support supplied. Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate. Locate pan centrally over the burner so that it is stable and does not overhang the appliance.


Selection of the appropriate flame

A correctly adjusted burner has a light blue flame with a clearly visible internal cone. Flame size depends on the position of the burner knob which has been set.

Depending on requirements, flame size can be set in a continuous manner.



Caution !

- Button positions between ● and  are not recommended. In these positions, the flame is not stabilized and may be extinguished.
- If the flame goes out repeat the procedure.
- If the burner flame extinguishes, shut the burner off and wait for at least one minute before next attempt.
- Before igniting the burners cover them with appropriate cookware.

Operation of the burner protection valve

Some models are equipped with an automatic system that cuts off gas supply to a burner when the flame has disappeared.

This system protects the cooker against gas leakage when the flame on a burner goes out e.g. in case of spillage. The user's intervention is needed to re-ignite the burner.

COOKING GUIDELINES & CHARTS - OVEN

Baking

- We recommend using the baking trays which were provided with your cooker and to be placed on the racks.
- Always position the oven shelves before turning the oven on.
- Before the cake is taken out of the oven, check if it is ready using a wooden skewer (if the cake is ready the skewer should come out dry and clean after being inserted into the cake).
- After switching off the oven it is advisable to leave the cake in the oven for about 5 min.
- Use only a single guide level.
- Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the racks. Remove the rack when using a flat biscuit tray.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.



PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Baking too brown on top	Oven not preheated	Always preheat the oven until the temperature indicator light goes out.
	Baking tins too large for the recipe.	Use correctly sized baking tins.
	Baking tins not evenly spaced on the shelves.	Stagger baking tins so that there's at least 3 cm between the tin and the oven wall.
	Baking not evenly sized on trays eg scones and biscuits.	Make items in a batch the same size and shape and space them evenly over the trays.
	Shelf position too high	Lower shelf position by one level.
Baking too brown on bottom	Baking at too high a temperature.	Lower the temperature.
	Baking tins too large for the recipe	Use correctly sized tins
	Position of shelf too low in the oven.	Cook one shelf higher
Cakes have cracked thick crust	Opening the oven door frequently during baking.	Do not open the door until at least 3/4 of the cooking time has passed.
	Baking temperature too high.	Lower the temperature.
	Baking temperature too high	Lower the temperature.
Cake has fallen in the centre	Position of shelf too high in oven	Cook one shelf lower
	Cake batter overmixed.	Mix just long enough to combine ingredients.
	Pan too deep.	Check size of pan and use recommended size.
Baking temperature too high	Incorrect function eg Grill/Fan Grill.	Change to a function using top & bottom element: Bake/Fan bake/Fan Forced
	Baking temperature too low	Raise the temperature.
	Opening the door too early in baking.	Do not open the door until at least 3/4 of the cooking time has passed: a sudden burst of cold air can make cakes sink in the middle
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect.	Check recipe

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Baking pale, flat and undercooked	Aluminium foil in oven.	Remove foil. It reflects the heat back down in the oven which will damage the enamel.
	Shiny tins/trays being used	Use baking utensils with dark, dull surfaces shortens the cooking period in concealed lower element ovens.
	Baking temperature too low	Raise the temperature
	Shelf position too low in the oven	Cook one shelf higher
	Baking time too short.	Increase cooking times
	Incorrect tin size	Use correctly sized tin
	Incorrect function eg CLASSIC BAKE.	Change to a function using top & bottom element: Bake/Fan bake/Fan Forced
Baking taking too long to cook	Shelf position too low	Move shelf position up by one.
	Temperature too low.	Raise the temperature.
	Shiny trays/tins being used	Use dark, dull baking tins and pans
	Baking tin too large	Use the tin size stated in the recipe
	Incorrect function eg Classic Bake.	Change to a function using top & bottom element: Bake/Fan bake/Fan Forced

Baking chart:

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only. They may vary in dependence of individual characteristics.
- The baking parameters given in tables are approximate and can be corrected based on your own experience and cooking preferences.
- If information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

CAKE TYPE	TEMPERATURE °C WARMED UP	TEMPERATURE °C	BAKING (minutes)	SHELF LEVEL
Fruit cake	170	160	60-70	2
Victoria sponge	170	150-160	20-40	2-3
Sponge layer cake	170	150-160	20-30	2-3
Buns	180	170	30-50	3
Teacake	180	180	40-50	3
Cake (crispy base)	200	180	40-60	3
Puff pastry	230-250	200-220	15-20	3



TYPE OF PASTRY	SHELF LEVEL	TEMPERATURE °C 	SHELF LEVEL	TEMPERATURE °C 	BAKING (minutes)
Cakes & Pies					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (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
Plate 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 paste	2	180-190	3	160-170	40-60
Bread & Savoury					
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
Cream puff	3	190-210	3	170-200	25-45
Frozen pastry					
Apple pie, cheese pie	2	190-210	3	170-200	50-70
Cheese cake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Chips & fries	2	210-230	3	200-220	20-35




Roasting

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered the roast will be cooked sooner.
- Roast large chunks of meat directly on the rack, with roasting pan underneath to capture dripping fat.
- Roasting of large chunks of meat may produce excessive steaming and moisture formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting, wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is recommended if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be checked at all times and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast, especially if you use the deep roast dish.
- Never leave roast to cool in the oven, as it might produce moisture and corrosion of the oven.

Roasting chart:

- Roasting tables indicate suggested temperatures, guide levels and roasting times.
- Roast time largely depends upon the type of meat, its size and quality, so you may expect some variations.

TYPE OF MEAT	WEIGHT (gr)	SHELF LEVEL	TEMP°C 	ROASTING (min)	TEMP°C  or 	ROASTING (min)
Beef						
Beef loin	1000	2	210-230	100-120	200-220	100-120
Beef loin	1500	2	210-230	120-150	200-220	120-150
Roast beef, rare	1000	2	230-240	30-40	220-230	30-40
Roast beef, well done	1000	2	230-240	40-50	220-230	40-50
Pork						
Pork roast with skin	1500	2	190-200	140-160	170-180	140-160
Flank	1500	2	200-210	120-150	180-190	120-150
Flank	2000	2	190-210	150-180	170-200	150-180
Pork loin	1500	2	210-230	120-140	200-220	120-140
Meat roll	1500	2	210-230	120-140	200-220	120-140
Pork cutlet	1500	2	190-210	100-120	170-200	100-120
Minced meat roast	1500	2	220-230	60-70	210-220	60-70
Ham	1500	2	200-220	100-120	180-210	100-120
Veal						
Veal roll	1500	2	190-210	90-120	170-200	90-120
Veal knuckle	1700	2	190-210	120-130	170-200	120-130
Lamb						
Lamb prime Ribs	1500	2	200-210	100-120	180-200	100-120
Mutton blade bone	1500	2	200-210	120-130	180-200	120-130

TYPE OF MEAT	WEIGHT (gr)	SHELF LEVEL	TEMP°C 	ROASTING (min)	TEMP°C  or 	ROASTING (min)
Poultry						
Whole chicken	1200	2	210-220	60-70	200-210	60-70
Hen	1500	2	210-220	70-90	200-210	70-90
Duck	1700	2	190-210	120-150	170-200	120-150
Goose	4000	2	170-180	180-200	150-160	180-200
Turkey	5000	2	160-170	180-240	140-150	180-240
Fish						
Whole fish	1000	2	210-220	50-60	200-210	50-60
Fish soufflé	1500	2	190-210	50-70	170-200	50-70


Grilling


Grilling is especially suitable for the preparation of low-fat sausages, meat, fish fillets steaks, for browning and crisping the roast skin.

- Take extra precautions when grilling. Intensive heat from elements heater makes the oven and the accessories extremely hot. Use protective gloves and appropriate utensils!
- Check the grill at all time. Excessive heat may quickly burn your food and cause fire!
- Do not let the children in the vicinity of the grill.
- Grilling should be carried out with the oven door closed.
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill rack before placing the food, otherwise food might stick to the rack.
- Place the meat upon the rack, then place the rack upon the grease roasting pan. Insert both trays into the oven guides.
- Turn the meat after half of the grilling time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure.
- Always use tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.

Grilling chart:

- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.

TYPE OF MEAT	WEIGHT (gr)	SHELF LEVEL	TEMP°C 	GRILL (min)
Meat sliced				
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
2 slices of meat cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33 (1 st side) 23-28 (2 nd side)

TYPE OF MEAT	WEIGHT (gr)	SHELF LEVEL	TEMP°C 	GRILL (min)
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 whole meal	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat whole				
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
Roast beef/ beef fillet	1500	3	190-200	40-80

Outside of cooker – Door, drawer front, handles, control panel, knobs

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

IMPORTANT!

- Do not use abrasive cleaners, cloths or pads on the outside surfaces.
- Take particular care when cleaning the control panel. Make sure that all the knobs are turned **0** (OFF) and that the cloth is not too wet.

Rubber door seal

- Wipe very gently with a damp cloth and mild detergent.
- Take care not to displace the rubber seal while cleaning it.

Oven wire shelves

- Clean with a solution of mild detergent and hot water.
- Pre-soak burnt-on stains in a solution of laundry powder and hot water, then remove with a dishwashing brush.

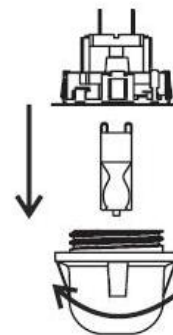
Replacement of the oven light bulb

IMPORTANT!

Before any maintenance is started involving electrical parts, the cooker must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Changing the bulb:

- Unscrew the protective cover by rotating it anti-clockwise. We recommend that you wash and dry the glass cover at this point.
- 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.
- Refit the protective cover.



IMPORTANT!

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.

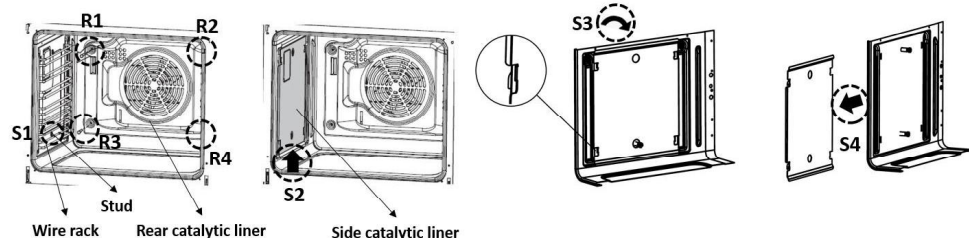
IMPORTANT!

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

Note: Oven bulb replacement is not covered under warranty.

Catalytic liners

These models contain 2 catalytic side liners and a rear liner.



Fitment & removal – Rear Catalytic panel:

Screw or unscrew from the 4 points (R1, R2, R3, R4) as shown above in order to attach or remove the catalytic liners.

Fitment & removal – Side Catalytic panels:

- Step 1 – S1: Remove side racks as shown by pressing down the wire to release it from the stud.
- Step 2 – S2: Push the catalytic panel up from its bottom edge.
- Step 3 – S3: Tilt the catalytic panel to release the hook features from the slots on cavity.
- Step 4 – S4: Detach the bottom hook features and remove the panel.
- Step 5 – S5: Reverse the steps above for fitment.

Operation:

The catalytic liners are coated with a specially formulated enamel coating over a base of regular enamel. This enamel coating has a rough surface which is also porous. During normal cooking, fats and other food spatter is partially absorbed into the surface and then oxidised away. This oxidisation of the fat works best if the oven is set at high temperatures. If you do a lot of lower temperature baking, say around the normal 180°C, then the cleaning process may not be complete. Every now and then you should turn the oven on to 250°C for around one hour to completely remove the soil.

Cleaning:

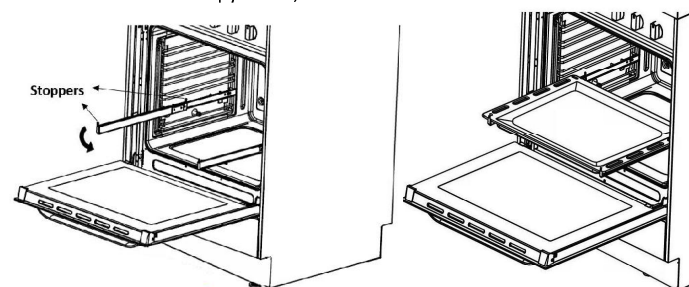
Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then rinsed with clean water. As a last step wiped dry clean with a soft cloth.

IMPORTANT!

Solid cleaning powders, creamy cleaners, caustic oven cleaners, steel wool or other scourers will ruin the catalytic surface and must NEVER BE USED.

Telescopic runners

- The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays.
- They stop when they are pulled out to the maximum position.
- They could be installed to any shelf position/level is between # 2 & #7.
- Wipe the supports with a damp cloth and a mild detergent only. Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.



Fitment & removal:

- To remove the telescopic runners, pull along the bottom edge in the direction shown while pivoting on top edge.
- Reverse the process above for fitment, **ensure that all of the retention brackets on telescopic runner are engaged with the wire rack.**

IMPORTANT!

- Ensure the slides run out towards the oven door.
- Make sure you fit both sides at the same level.
- The tray/wire shelf should sit between stoppers at the back & front when placed on the runners, see image above on the right.

Grill element

The grill element itself will self-clean during use.

Side racks

Fitment & removal as shown in “Catalytic liners” section. Clean with a solution of mild detergent and hot water.

Storage drawer

Storage drawer runs on telescopic rails, pull from bottom in order to access the compartment. For cleaning the interior enamel surface, wipe out with a soft cloth using a mixture of warm water and mild detergent.

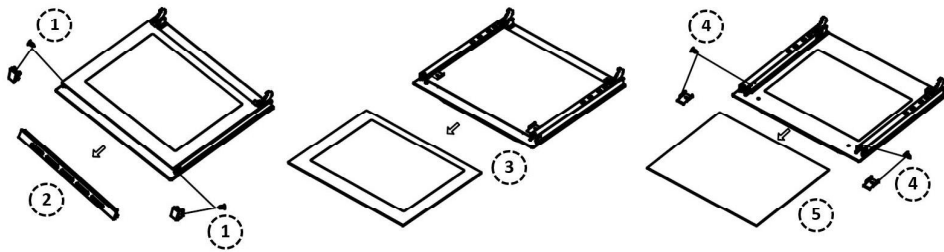
Removing and cleaning the oven door glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

The oven door has three panes of glass. To clean these, you need to remove the inner and middle panes as described below:

- Step 1: Unscrew and detach the plastic end caps that are located at the top corners of the door.
- Step 2: Remove the door top profile.
- Step 3: Gently slide the inner glass out.
- Step 4: Unscrew the retaining brackets on both sides of the middle pane.

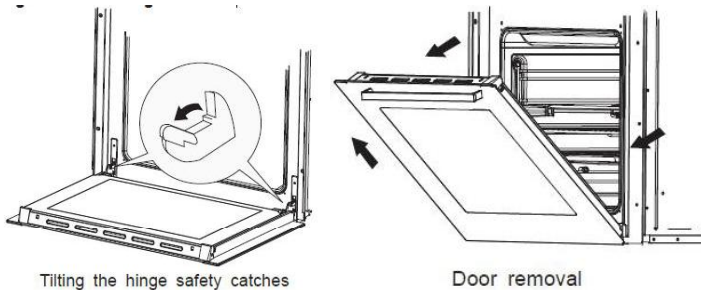
- Step 5: Gently slide the middle pane out.
- Step 6: Clean the glasses with an appropriate cleaner, dry thoroughly. Place on a soft surface if required.
- Step 7: After cleaning, invert the process above for assembly.



Removing the oven door

In order to obtain easier access to the oven cavity for cleaning, it is possible to remove the door.

- To do this, tilt the safety catch (part of the hinge) upwards.
- Close the door lightly, lift and pull it out towards you.
- In order to fit the door back on to the cooker, do the reverse.
- When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder.
- After the door is fitted to the oven, **the safety catch should be carefully lowered down again.**
- If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

Door removal

IMPORTANT!

Do not place your hands near the hinges while removing or replacing the door. The hinges are spring-loaded and could cause an injury when they snap back.

Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out by a serviceman at least once every two years.
- Get any operational faults fixed by an authorized & qualified person.

IMPORTANT!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized technician.

TROUBLESHOOTING

	REASON	ACTION
Burner flame is not steady.	Wrong setting of gas.	Expert should set the gas escape properly!
Burner flame suddenly changes	Incorrect assembly of burner components.	Assemble the burner components correctly!
The flame goes off after ignition.	Early release of control button. Control button is not pushed in firmly.	Keep the button pressed longer. Before releasing the button, give it one final solid push.
The color of the cooking zone	Normal situation, caused by the high temperature.	Clean the grid with metal cleaning agents.
Electric operations are generally	Fuse is burned.	Check the fuse in the fuse box, and replace if required.
Electric ignition of burners does	Food residues or detergent block the contact between the ignition device and the burner.	Open and clean carefully the opening between the ignition device and the burner.
Burner crown caps look ugly.	Usual staining.	Clean the crown cap with metal cleaning agents.
Dew forms at oven door glass	Normal situation, caused by the temperature difference.	No remedy; it does not impede normal operation.
...if you detect smoke during	Roasting temperature too high	Reduce roasting temperature.
	Thermostat failure.	Experts should replace the thermostat.
Oven is excessively stained	Roasting temperature is too high. Grid rack and grease tray are incorrectly placed.	Reduce the roasting temperature, Place the grid above the grease tray and insert them both in the guide.
Liquid or pastry dough is lifted to	The appliance is not leveled.	Level the appliance into horizontal position by setting the adjustable legs.
Baking results are disappointing.	Wrong oven setting.	Select correct oven setting according to the instructions from the baking tables.
Flat cake is too light from below.	Baking pan was placed in top of roasting pan.	Place the baking tray upon the grid rack.
Pastry is slippery, smeary and mellow. Meat is rare in the	Temperature is too low. Baking time too long.	Set higher oven temperature duce baking time.
	Baking temperature is too high. Roasting time is too short. Excessive quantity of liquid in dough.	Reduce the temperature - baking time may not be reduce d by setting higher temperature (roasted from the outside, raw from the inside) select longer baking time, let the dough rise longer. Add less liquid to the dough.

ENERGY SAVING

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:

- Use proper pans for cooking. Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- Match the size of the saucepan to the surface of the heating plates. A saucepan should never be smaller than a heating plate.
- Ensure heating plates and pan bases are clean. Soils can prevent heat transfer and repeatedly burnt-on spillages can often be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!). Do not open the door unnecessarily.
- Only use the oven when cooking larger dishes. Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.
- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.
- Only grill with fan function after closing the oven door.
- Make sure the oven door is properly closed.
- Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

IMPORTANT!

When using the timer set appropriately shorter cooking times according to the dish being prepared.

TECHNICAL SPECS

HOR60S9MSX1

Dimensions (HxWxD) mm	900x595x595
Oven elements	
Top element (kW)	0.85
Bottom element (kW)	1.15
Grill element (kW)	1.1
Rear heater (kW)	1.6
Oven lamp (W)	25
Function modes	
Lower + Upper (kW)	2.0
Lower + Upper + Fan (kW)	2.0
Rear + Fan (kW)	1.6
Lower (kW)	1.15
Lower + Fan (kW)	1.15
Fan (W)	30
Grill (kW) – Grill element only	1.1
Maxi Grill (kW) – Grill & top elements	1.95
Maxi Grill + Fan (kW)	1.95
Shelf levels	7
Temperature	50-250 °C
Frequency (Hz)	50
Electrical Input (V)	220-240
Oven power (kW)	2.0

Injector Table

Upright	Burner	Gas type	Injector Size(mm)	TPP (kPa)	NGC (MJ/h)
600mm	Auxiliary	Natural gas	0.88	1.0	3.6
	Semi-rapid		1.17		6.3
	Rapid		1.57		10.8
	Wok		1.30*2		14.4
	Auxiliary	Universal LPG	0.52	2.75	3.6
	Semi-rapid		0.68		6.3
	Rapid		0.88		10.8
	Wok		0.73*2		14.4

Total Gas Consumption

600mm
Natural gas 35.1MJ/h - Universal LPG 35.1MJ/h

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.