

## Customer Service

We recommend our Haier Customer Service and the use of original spare parts.

If you have a problem with your appliance, please first check section TROUBLESHOOTING.

If you cannot find a solution there, please contact

- ▶ your local dealer or
- ▶ the Service & Support area at [www.haier.com.au](http://www.haier.com.au)  
or at [www.haier.co.nz](http://www.haier.co.nz)

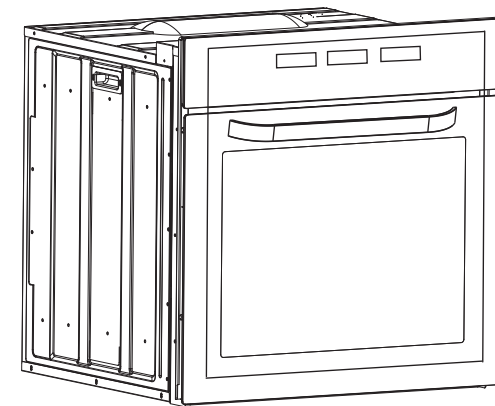
where you can activate the service claim and also find FAQs.

To contact our Service, ensure that you have the following data available.  
The information can be found on the rating plate at the door.

Model \_\_\_\_\_

Serial No. \_\_\_\_\_

## User Manual Built-in Electric Oven



HWO60S11TPX1

# DEAR CUSTOMER

Congratulations on your purchase. Our products are exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the cooker was thoroughly checked with regard to safety and functionality.

These instructions have been compiled in order to help you learn how to handle the appliance. So please read them carefully before you use the appliance for the first time in order to avoid possible accidents.

Please keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

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## SAFETY INSTRUCTIONS

- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never put pans weighing over 15Kg on the opened door of the oven.
- Do not use the oven in the event of a technical fault, once a technical fault caused, disconnect the power and report the fault to the service centre to be repaired.
- Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass as they can scratch the surface, which could then result in the glass shattering.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack 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:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **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 away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Accessible parts may become hot during use.
- Young children should be kept away
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven

## HOW TO SAVE ENERGY

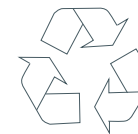


Using energy in a responsible way not only saves money but also helps the environment.

So let's save energy! And this is how you can do it:

- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.
- 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 oven in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

## UNPACKING



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

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

### Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

## DISPOSAL OF THE APPLIANCE



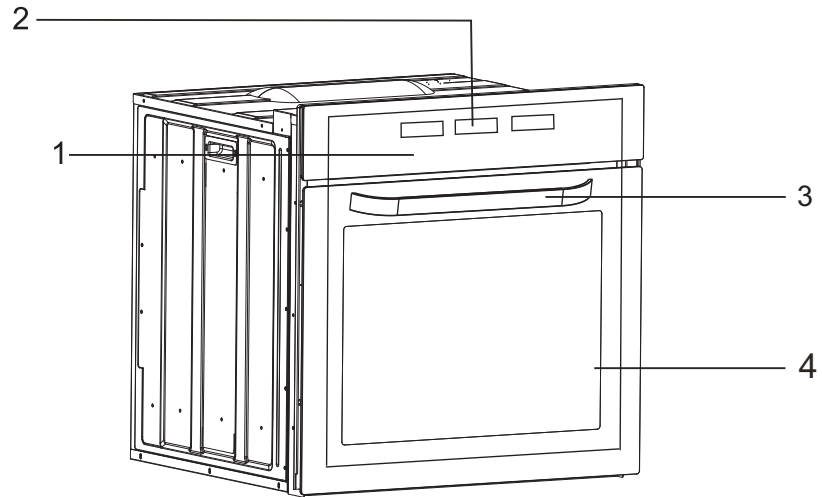
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

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

Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

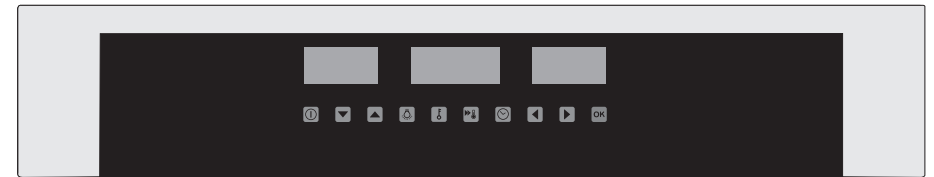
Information on appropriate disposal centers for used devices can be provided by your local authority.

## DESCRIPTION OF THE APPLIANCE



- 1. Oven operation buttons
- 2. Display
- 3. Oven door handle
- 4. Oven door

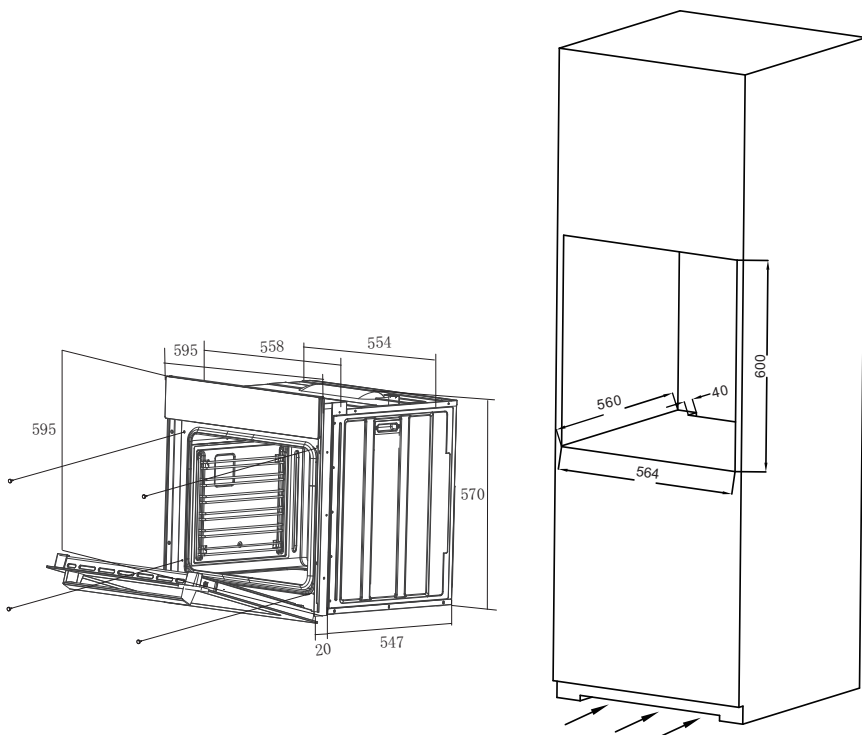
## DESCRIPTION OF THE APPLIANCE



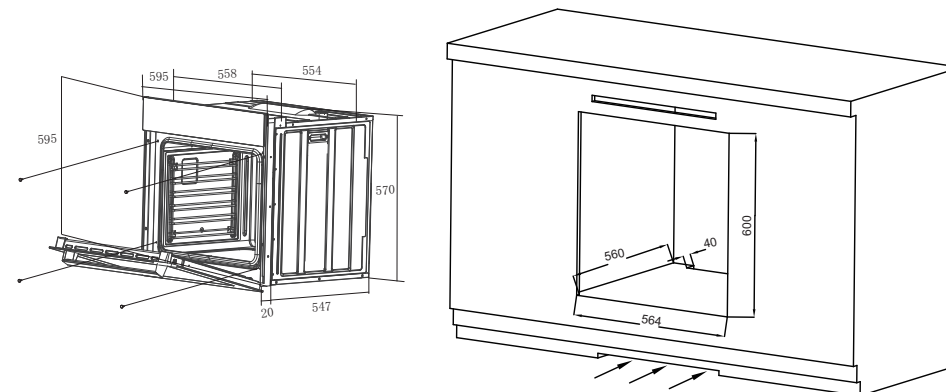
## INSTALLATION

### ► Installing the oven

- The kitchen should be dry and have effective ventilation according to the existing technical provisions.
- Main lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.
- This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- The appliance must be earthed.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



## INSTALLATION



### ► Electrical connection

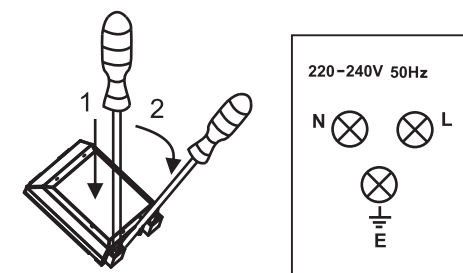
#### Warning!

All electrical work must be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- The cable of correct size rating must be used cable type HO5VV-F 3 × 1.5mm<sup>2</sup>. the grounding wire shall be longer than the other wires.
- The means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under over voltage category iii shall be provided in the fixed wiring in accordance with the wiring rules.

#### 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.  
Beware of the correct N-connection!  
E = earthing wire, the colour is green/yellow.

OPERATION

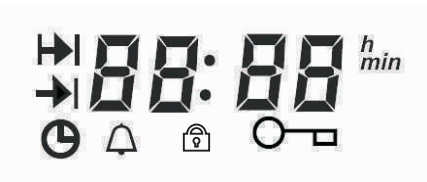
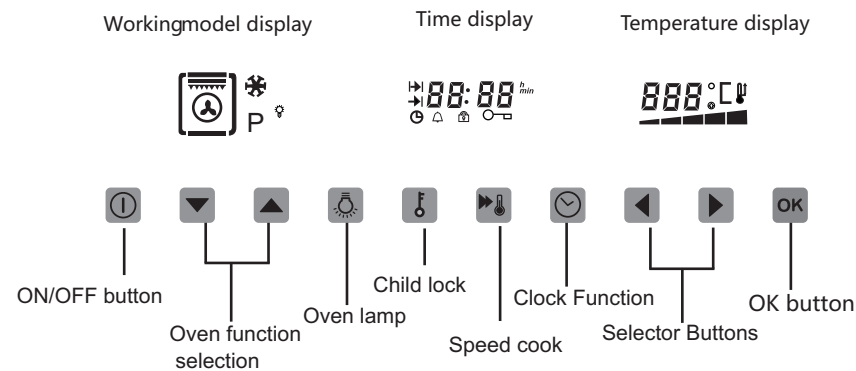
Prior first use

- Remove packaging, clean the interior of the oven.
- 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 approx. 30 min. ), remove any stains and wash carefully.

Caution!

When heat the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 min later.

Electronic programmer



- HI - Cooking time
- - End of cooking time
- 🔔 - Timer
- 🕒 - Current time
- 🔒 - Door lock
- 🔑 - Child Safety Device
- P - Pyrolytic Oven

OPERATION

Button	Explanation
ON/OFF button	For on / off the oven.
Oven function selection	For upward downward selection of functional.
Oven lamp	For on / off oven lamp; Select a function, the light will turn on.
Clock Function	Used to set the clock, alarm, cooking time, end of cooking time.
OK button	Heating process used to confirm the selection.
Selector Buttons	After set a functions, touch this type you can set different temperatures. When set the clock, alarm, cooking time, end of cooking time, touch this key time of addition and subtraction can be realized
Speedcook	To enable rapid heating. After setting the function and temperature, touch this button allows the oven temperature reaches the set temperature quickly
Child lock button	As soon as the child safety device is engaged, the appliance can no longer be switched on.



**Remark:**  
Use the function and temperature selector at the same time can turn on/off the oven. Above is the control panel diagram, actual function please refer to product. Select or set a function, must press button "OK".

**Heating Indicator**  
When the "🔥" is on, that the oven is heating. Also will show the heating status "▬▬▬▬", total 5 sections, each present 20% of the setting temperature.

**Residual Heat Indicator**  
After oven stop working, temperature display "▬▬▬▬" show the residue heat information. 5 sections each stand for 20% of setting temperature.

- Speedcook**  
Speedcook function is mainly used for preheating the oven. And preheating function is not yet complete, you can by pressing the speedcook button "▶" any time to execute. do the following:
1. Setting the function and temperature (See steps on page 12 "Function Selection / temperature regulation").
  2. Touch the rapid cooking button "▶" the temperature display will show "🔥". the rapid cooking function is activated.

## OPERATION

3. This time Top element+Grill+Bottom element+Fan simultaneously work, rapid increase in internal temperature oven.
4. After rapid heating to reach the set temperature, Icon “ ” disappears. the “ ” is full grid logo.
5. Oven in step 1 settings continued heating.





### Caution

Setting temperature lower than 100℃ , no Speedcook .

### Child Safety Device

To avoid mal-operation while the oven is working, the child lock function has been added to this oven series.



Operate the oven when time display or normal heating function as below:

1. Touch “ ” button and hold for 5 seconds.  
Time display area shows key icon “ ”, the appliance is locked.
2. All the buttons are disabled after the child lock active, and the key icon “ ”, keeps blinking, to show that machine is locked.
3. Touch and hold “ ” button for 5 seconds to unlock.

### Caution

Child Safety Device can be used when the ON/OFF button in any position .

### Lighting function

- Press “ ” to turn on/off the light when power on.
- Light will be automatically turn on while heating, touch “ ” key to turn off and re-turn on the light.

### Caution

When select 20 ℃ defrost function, the oven light used as a heating element and can not turn off.

Lighting function can not be turn off while child safety device on .

### Automatic shut-off feature





Each mode has a maximum working time, auto shut off function noted in the following criteria:

Temperature	Working Hours
20-120 ℃	24 h
121-200 ℃	6 h
201-250 ℃	4 h

When select oven cook time, its prior to the auto shut off function (assume that set shut off temperature to 201℃-250℃, set cook time to 5 hours, so oven will not auto shut off when working for 4hours, and keep working when reach 5 hours).

## OPERATION

### When functions conflicts






- Use ON/OFF switch “ ” turn off the oven, the cooking time (“ ”) and the end of cooking time (“ ”) will be cancelled.
- Change the temperature setting during working, time count down stop, press “ ”, it will continue.
- Press several keys at the same time, functions will not operate.
- Change the function during working, time count down will stop.

### Caution!








When use touch control, to get the best result, remove your finger swift and soft after touch, unless the manual have other directions.

Tips: Make sure your finger and buttons both dry and cool.



### Opened the oven

1. Touch and hold the button “ ” 2S turn on the oven.
2. Touch button “ ” or “ ” to select function.
3. Touch button “ ” or “ ” to set temperature.
4. Touch ON/OFF button “ ” to switch off the oven.

### Function selection / Temperature regulation

1. Touch ON/OFF button “ ” to switch on the oven.
2. Heat program display empty “ ”.
3. Touch button “ ” or “ ” to select function.
4. A suggested temperature will appear on display and blinking when function selected.
5. Touch button “ ” or “ ” to set the temperature.
6. Touch “ ” to confirm the selected temperature.
7. Oven start working.

### Caution

- Never put food or tray on bottom of the oven.
- Keep children away.
- Set time before use.
- The temperature scope is 50℃ - 250 ℃ (defrost is 20℃ – 60℃) .
- Long press “ ” and “ ” can speed up temperature setting.

### Setting the time

This is a 24 hour clock, make sure to set the right time before first use.

The clock can be set when the ON/OFF button “ ” in OFF position.



## OPERATION

1. At power on, displayed "12:00", and "⌚" keep flashing.
2. Touch "◀" or "▶" to set time.
3. Touch button "OK" or button "⌚" to confirm, or will auto confirm after 20 seconds.

### Timer

To set the timer you should:

1. Touch the "Clock" key ⌚ once so the "Timer" symbol ⏰, and time display "0:00".
2. Touch "◀" or "▶" to set alarm.
3. Touch button "OK" to confirm.
4. The "⏰" stop flashing, time count down begin.
5. Alarm sounds when time count down finished, alarm icon "⏰" flashing
6. Touch button "OK" or "⌚", the alarm signal will go off. or it will be turned off automatically after 90 seconds.
7. If you want to cancel the timer, you can set the time to "0:00".

### Caution

- Always keep the control panel clean, or the grease may damage the touch panel.
- Touch panel need to be regular cleaned by soft cloth.
- The alarm function prior to cooking time and clock display (if all 3 functions are set up, the display will show the alarm count down).
- The alarm time range is 1 second to 23 hours 55 minutes. Alarm is just to remind.

### Semi-automatic operation

This mode to set the oven cooking time, when time run out, oven stop working and alarm sound to remind customer.

Set the cooking time when ON/OFF button "⏻" is on, and the oven is working:

1. Touch button "⌚" twice, cooking time "⌚" flashing, display shows "0:00".
2. Touch "◀" or "▶" to set the cooking time.
3. Touch "OK" to confirm, the cooking time "⌚" lights on, time set saved.
4. Set cook time run out, oven stop heating, alarm sounds, the cooking time icon "⌚" and temperature icon both flashing.
5. Touch button "OK" or "⌚", the alarm signal will go off. or it will be turned off automatically after period of time.

### For example

Current time is "2:00", set cook time to 1 hour, so oven stop heating when "3:00".

Alarm sounds, the cooking time icon "⌚" and temperature icon both flashing.

Touch button "OK" or "⌚", the alarm signal will go off. or it will be turned off automatically after period of time.

6. If you want to cancel the cooking time, you can set the cooking time to "0:00".

## OPERATION

### Automatic operation

Touch button "⌚" to set end time only after set cook time.

Set end time when the ON/OFF button "⏻" is on, oven is working, and cook time already set:

1. Touch button "⌚" for 3 times, the end of cooking time icon "⌚" flashing.
2. Touch "◀" or "▶" to set the end of cooking time.
3. Touch "OK" to confirm, the end of cooking time "⌚" light on, setting is saved.
4. Oven stop heating when reach setting end time, alarm sounds, the cooking time "⌚" and temperature icon both flashing.
5. Touch button "OK" or "⌚", the alarm signal will go off. or alarm signal will be turned off automatically after period of time.

### For example

The current time is 2:00, set the cooking time to 1 hour, and set the end of cooking time to "3:00", if not adjust end of cooking time by "▶", but touch "OK" to save, then the oven will stop heating by "3:00".

If you touch button "▶" to adjust the end of cooking time to "3:30", and touch button "OK" to save, then the oven start working at "2:30".

### Caution!

The cooking time and end of cooking time range:

Cooking time range:  $0 < t < 24$  hours

End of cooking time range:  $\text{current time} < \text{end of cooking time} \leq \text{current time} + 24 \text{ hours}$

End of cooking time = current time + cooking time

End of the work time priority display than the current time

We suggest that you supervise the first few cooks to make sure time and temperature are right.

Then you can make adjustment to avoid over or insufficient cook.



## OPERATION

### Caution!

When selecting any heating function (switching a heater on etc.) the oven will be switched on only after the temperature has been set by the temperature control knob.

### Possible settings of the oven function knob



**Bottom and top element on**

Setting the knob to this position allows the oven to be heated conventionally.



**Full Grill**  
(Grill and the top element)

When the “combined grill” is active it enables grilling with the grill and with the top heater switched on at the same time.

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



**Economy Grill (variable) (1100w)**

Use the economy grill to grill or brown small amounts of food. Locate the grill pan in the 4th or 5th shelf position . pre-heat the grill for 5 minutes before use .

### Warning!

When the grill is in use accessible parts can become hot. It is best to keep children away from the Oven.



**Bottom element**

At this oven function knob position, the oven activates the bottom element .



**Fan, bottom and top element on**

At this knob position the oven executes the cook function. Conventional oven with a fan.



**Defrost**

At this function, the fan only works. You can cool the dish or the oven chamber or defrost food.



**Fan, grill element**

the oven activates the grill top heater and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish , you should only use the grill with the oven door shut.



**Circular element Fan**




At this function , allows the oven to be heated up in a forced way with the thermofan , which is in the central part of the oven chamber. Heating the oven up in this way permits even heat circulation around the dish that is in the oven. The advantage of this heating method is:

- reduction of oven heating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes , which results in an improvement in taste.

## OPERATION



**Circular heater Fan with Bottom Element**

This operates the fan oven with the convection element and the bottom element allowing for cooking with increased temperature from the bottom of the dish when using shelf position 3 or 4 . set the oven operation knob to  . the default temperature of 180 °C is displayed and can be adjusted  and  button.




**Fan and bottom heater on**

At this oven function , the oven activates the bottom heater and fan function.

The mode is useful for baking low pastry and preparation of preserved fruit and vegetables.



**Pyrolytic Oven - No Shelves**  
- Default 430°C

NOTE: This function has an added safety feature to prevent it from being selected accidentally. To run the pyrolytic function, select “Pyrolytic” on the “Function Selector Display”, then touch the “  ” key to confirm the selection.

This oven can clean itself by a process known as pyrolysis, heating the cavity to a temperature of approximately 430°C. This will burn off the residue from spattering and spillages caused by cooking. Pyrolytic programmes should be used when the oven smokes during preheating or cooking or if the oven smells even when cold. It is not necessary to run a pyrolytic programme after every use of the oven.

Do not wait until the oven is coated in grease to run a pyrolytic programme. The smoke produced by pyrolysis is broken down by passing through a catalyser.

Please note: Before any pyrolytic programme, remove all shelves, trays and other accessories from the oven and clean up any major spills to avoid the risk of fire or excessive smoke. Do not hang towels or cloths on the oven handle during pyrolysis.

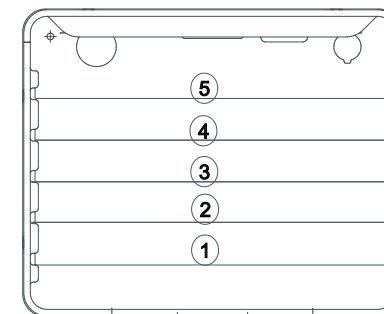
The programme immediately locks the door and starts the cooling fan at a slow setting; the cooling fan speed increases to its maximum when the oven heat builds up.

### Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!



## CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

### ▷ Oven cleaning

- The oven should be cleaned after every time use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaned.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **Steam cleaning**
  - pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom.
  - Close the oven door.
  - Set the temperature knob to 100°C, and the function knob to the bottom heater position.
  - Heat the oven chamber for approximately 30 minutes.
  - Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber wipe it dry.

### Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

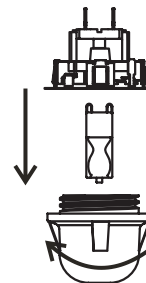
## CLEANING AND MAINTENANCE

### ▷ Replacement of the oven light Bulb

**Before any maintenance is started involving electrical parts, the appliance 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. 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 lampholder. 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.

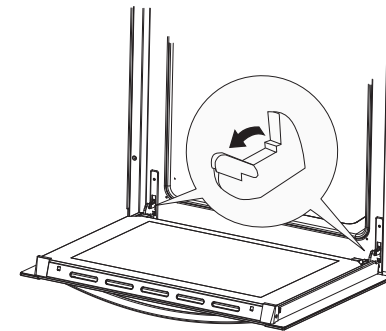
#### Please note:

The bulb replacement is not covered by your guarantee

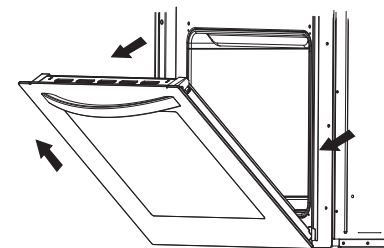
### ▷ Door removal

In order to obtain easier access to the oven chamber 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

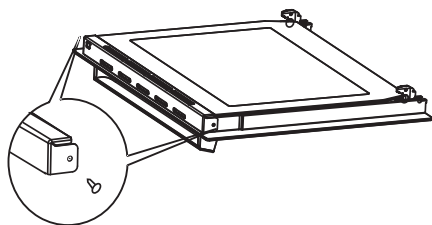


Door removal

## CLEANING AND MAINTENANCE

### ► Removal of the internal glass panel

Unscrew and unfasten the screw that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

## OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
2. The programmer display is flashing "0.00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see Use of the programmer )
3. The oven light does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance )

## BAKING IN THE OVEN

### ► Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

#### Warning!

- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences;
- 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.

#### Baking with upper and lower heaters

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only of baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

#### Baking tips

##### Is pastry baked?

Pierce the cake with a wooden peg at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

##### Pastry has fallen

Check the recipe. Use less fluid next time. Follow the mixing times, especially when using powered kitchen mixers.

##### Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.

##### Cheese cake is undercooked




Next time reduce the baking temperature and extend the baking time.

#### Warnings regarding the baking tables

- 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 asterisk indicates that the oven requires preheating.

## BAKING IN THE OVEN

### Baking Table

Type of pastry	Guide level from down upwards)	Temp (°C) 	Guide level from down upwards)	Temp (°C) 	Guide level from down upwards)	Temp (°C) 	Baking time (in min.)
Sponge cake/marble cake	2	170-180	2	160-170	2	150-170	60-80
Victoria sponge	2	160-180			2	150-170	65-80
Base for a layer cake	2-3	170-180			2-3	150-170	20-30
Sponge layer cake	2	170-180					30-40
Fruit cake (crispy base)			3	160-170	2-3	160-180	60-70
Cheesecake (shortcrust)			3	160-170	2	140-150	60-90
Teacake	2	160-180			2	150-170	40-60
Bread (e.g. wholegrain bread)	2	210-220	3	180-210	2	150-170	50-60
Fruit cake (crispy base)	3	170-180	3	160-170	2	160-200	35-60
Fruit cake (with yeast)					2	160-170	30-50
Crumble cake	3	160-170				150-170	30-40
Sponge roll	2	180-200					10-15
Pizza (thin base)	3	220-240	3	200-220			10-15
Pizza (thick base)	2	180-210	3	210-230			30-50
Puff pastry	3	180-190	3	160-170	2	170-190	18-25
Meringues	3	90-110					80-90
Choux buns					2	170-190	35-45

## BAKING IN THE OVEN

### Roasting

Best results are obtained with the engagement of both upper and lower. Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

#### Tips regarding roasting pans

- 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 grid, with intercepting pan underneath.




#### Attention when roasting!

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

- Roasting of large chunks of meat may produce excessive steaming and dew 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 rational 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 surveyed at all times. And liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

## BAKING IN THE OVEN

### Roasting table

Type of meat	Guide level (from bottom up)	Temp (°C) 	Guide level (from bottom up)	temp (°C) 	Guide level (from bottom up)	temp (°C) 	Roasting time (in min.)
<b>Beef</b>							per 1 cm
Roast beef or fille rare			2	220-230	3	250	12 -15
oven warmed up juicy("medium")					3	250	15 -25
oven warmed up "well done"					3	210-230	25-30
oven warmed up Roast joint	2	200-220			2	160-180	120-140
<b>Pork</b>							
Roast joint	2	200-210	2	170-180	2	160-180	90-140
Ham	2	200-210			2	160-180	60 -90
Fillet		210-230			3		25 -30
<b>VEAL</b>	2	200-210	2	180-200	2	160-170	90 -120
<b>LAMB</b>	2	200-220			2	160-180	100-120
<b>VENISON</b>	2	200-220	2	180-200	2	175-180	100-120
<b>POULTRY</b>							
Chicken	2	220-250			2	170-180	50 - 80
Goose(approx.2kg)	2	190-200	2	150-160	2	160-180	150-180
<b>FISH</b>	2	210-220	2	170-200	2	175-180	50 - 80

## BAKING IN THE OVEN

### Grilling

- Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease(sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your roast and provoke fire!
- Do not let the children in the vicinity of the grill.



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

### Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

## BAKING IN THE OVEN

### Grill table

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp(°C) 	Temp (°C) 	Grill time (in min.)
<b>Meat and sausages</b>					
2 beefsteaks, rare	400	5	240	240	14-16
2 beefsteaks, medium	400	5	240	240	16-20
2 beefsteaks, well done	400	5	240	240	20-23
2 pork scrag fillets	350	5	240	240	19-23
2 pork chops	400	5	240	240	20-23
2 veal steaks	700	5	240	240	19-22
4 lamb cutlets	700	5	240	240	15-18
4 grill sausages	400	5	240	240	9-14
2 slices of meat cheese	400	5	240	240	9-13
1 chicken, halved	1400	3	220-230	240-250	28-33(1.side) 23-28(2.side.)
<b>Fish</b>					
Salmon fillets	400	4	240	240	19-22
Fish in aluminium foil	500	4	230	230	10-13
<b>Toast</b>					
4 slices of white bread	200	5	240	240	1,5-3
2 slices of whole meal	200	5	240	240	2-3
Toast sandwich	600	5	240	240	4-7
<b>Meat/poultry</b>					
Chicken	1000	3	170-180	180-200	60-70
Pork roast	1500	3	150-170	160-180	90-120
Pork scrag	1500	3	150-170	160-180	100-180
Pork knuckle	1000	3	150-170	160-180	120-160
Roast beef/ beef fillet	1500	3	180-190	190-200	40-80

## TECHNICAL INFORMATION

Model	HWO60S11TPX1
Voltage ratly	220-240V 50Hz
Total power	2800W
Upper heater	800W
Gill heater	1000W
Lower heater	1000W
Circular heater	1800W
Full Grill	1800W
Fan	●