

Haier

- HWO60S14EPB4
- HWO60S14EPX4

USER INSTRUCTIONS

OVENS _____

EN **02**

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SAFETY AND WARNINGS

Your oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following safety instructions in mind when you are using it:

⚠ WARNING!

Electrical Shock Hazard



Turn the oven off at the wall before replacing the oven lamp or before carrying out any work or maintenance on it. Failure to follow this advice may result in electrical shock or death.

⚠ WARNING!

Fire Hazard



Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil or single use protection available from stores may 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. Failure to follow this advice may result in overheating, burning, and injury.

⚠ WARNING!

Cut Hazard



Take care during installation of the oven - some edges are sharp. Failure to use caution could result in injury or cuts.

WARNING!

Hot Surface Hazard

Accessible parts may become hot when in use. To avoid burns and scalds, be careful not to touch any hot part and keep children away.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour.



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

During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.

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

SAFETY AND WARNINGS

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below:

- Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.
- Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.
- Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing omnipolar disconnection from the power supply the device must have contact separation compliant to the requirements for overvoltage category III, must bear the maximum connected load and in must be in line with current legislation. The switch must be incorporated in the fixed wiring in accordance to the wiring rules.

The yellow-green earth cable should not be interrupted by the device and must be easily accessible when the appliance is installed.

- Household appliances are not intended to be played with by children.

IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITHOUT PLUG THE APPLIANCE MUST NOT BE CONNECTED TO THE POWER SOURCE USING PLUG OR SOCKETS, BUT MUST BE DIRECTLY CONNECTED TO THE SUPPLY MAINS.

- Do not leave children alone.

Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be

SAFETY AND WARNINGS

used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved.

Cleaning and user maintenance shall not be done by children without supervision.

- Do not place heavy objects on the oven door.
- Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.
- User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders.

Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.

- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.
- Always keep oven vents unobstructed.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Caution: Hot air can blow from the vent at the top of the oven as

part of the oven's cooling system.

- Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- When you place the shelf inside, make sure that the stop is directed upwards and in the back of the cavity. The shelf must be inserted completely into the cavity.
- 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.
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Clean only the parts listed in this manual.
- Do not use a steam cleaner to clean any part of the oven.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- 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.
- Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.
- No additional operation/setting is required in order to operate the appliance at the rated frequencies.
- If the power cable is damaged, it should be substituted with a

cable or special bundle available from the manufacturer or by contacting the customer service department. The type of power cable must be H05V2V2-F. This operation should be carried out by a suitably qualified professional. The earth conductor (yellow-green) must be approximately 10 mm longer than the other conductors. For any repairs, refer only to the Customer Care Department and request the use of original spare parts. Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.

- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according to the instructions.
- **WARNING:** Never remove the oven door seal.
- When inserting the grid tray pay attention that the anti-slide edge is positioned rearwards and upwards
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven can be located high in a column or under a worktop. Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting. Always fix the oven to the furniture with screw provided with the appliance.
- excess spilled material must be removed before cleaning using a self-clean cycle.
- Before starting a self-clean cycle, remove oven shelves and all other cookware and/or utensils and accessories, and wipe up large food spills or grease deposits, using a damp sponge. Do not use detergent.
- Do not place towels on the oven during the cleaning cycle
- Before starting a self-clean cycle, ensure you move any pet birds to another, closed and well-ventilated room. Some pet

birds are extremely sensitive to the fumes given off during a self-clean cycle and may die if left in the same room as the oven during such a cycle

- During a self-clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual. Children therefore should be kept at a safe distance.
- In ovens with meat probe it is necessary, before making the cleaning cycle, close the hole with the nut provided. Always close the hole with the nut when the meat probe is not used.
- Only use the temperature probe recommended for this oven.
- If a hob has been fitted above the oven, never use the hob while the self-clean cycle is working, this will prevent the hob from overheating.

General Instructions

We thank you for choosing one of our products. For the best results with your oven, you should read this manual carefully and retain it for future reference. Before installing the oven, take note of the serial number so that you can give it to customer service staff if any repairs are required. Having removed the oven from its packaging, check that it has not been damaged during transportation. If you have doubts, do not use the oven and refer to a qualified technician for advice. Keep all of the packaging material (plastic bags, polystyrene, nails) out of the reach of children. When the oven is switched on for the first time, strong smelling smoke can develop, which is caused by the glue on the insulation panels surrounding the oven heating for the first time. This is absolutely normal and, if it occurs, you should wait for the smoke to dissipate before putting food in the oven. The manufacturer accepts no responsibility in cases where the instructions contained in this document are not observed.

NOTE: the oven functions, properties and accessories cited in this manual will vary, depending on the model you have purchased.

Safety Indications

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

The use of any electrical appliance implies the observance of some fundamental rules:

- do not pull on the power cable to disconnect the oven from the socket;
- do not touch the appliance with wet or damp hands or feet;
- in general the use of adaptors, multiple sockets and extension cables is not recommended;
- in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.

Electrical Safety

ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTIONS. The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by the failure to observe these instructions. The oven must be connected to an electrical supply with an earthed wall outlet or a disconnector with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used must have a transverse section that can ensure correct supply to the oven.

CONNECTION

The oven is supplied with a power cable that should only be connected to an electrical supply with 220-240 Vac power between the phases or between the phase and neutral. Before the oven is connected to the electrical supply, it is important to check:

- power voltage indicated on the gauge;
- the setting of the disconnector.

The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply. See detailed information at page 28.

WARNING

Before connecting the oven to the power supply, ask a qualified electrician to check the continuity of the power supply's earth terminal. The manufacturer accepts no responsibility for any accidents or other problems caused by failure to connect the oven to the earth terminal or by an earth connection that has defective continuity.

NOTE: as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed. The power cable must only be substituted by technical service staff or by technicians with equivalent qualifications.

A low light around the central main switch could be present when the oven is off. This is a normal behavior. It can be removed just turning the plug upside down or swapping the supply terminals.

Recommendations

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

Waste management and environmental protection

Requirements of EEC Directive 93/68.

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

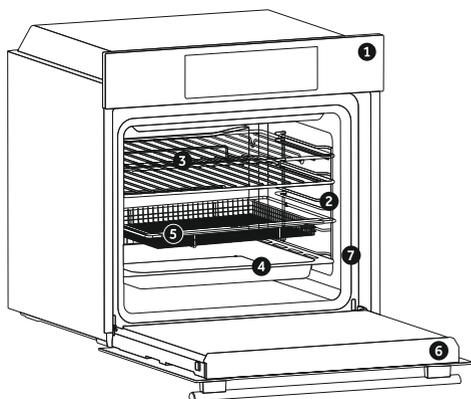
First Use

PRELIMINARY CLEANING

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

Product Description

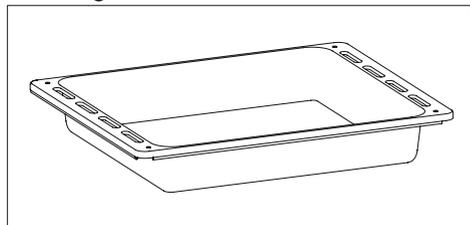
Overview



1. Control Panel
2. Side racks
3. Wire Shelves (x2)
4. Roasting Dish
5. Air Fry Tray
6. Oven Door
7. Serial Number

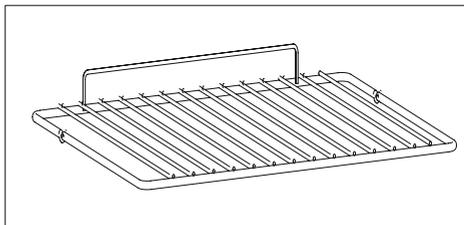
Accessories

Roasting dish



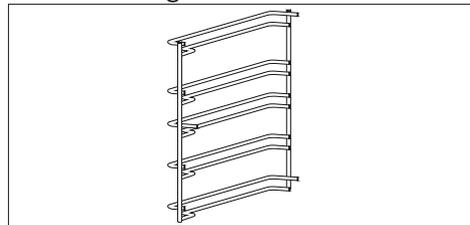
For roasting and grilling. Can be placed on a lower shelf to collect any food drips.

Wire Shelves



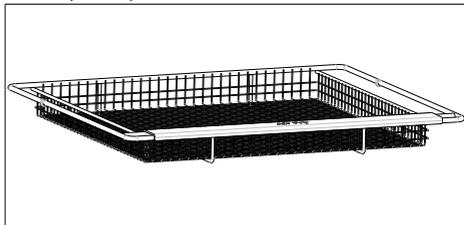
Holds baking trays and plates.

Lateral wire grids



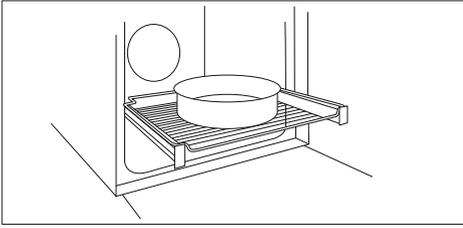
Located on both sides of the oven cavity, holds wire shelves and dish.

Air Fry Tray



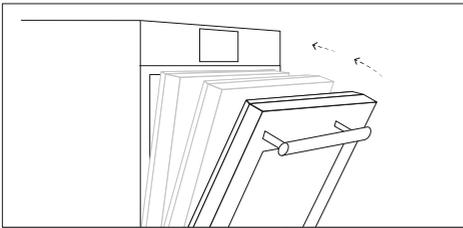
Used for air frying in conjunction with the air fry function on your oven.

Telescopic guides



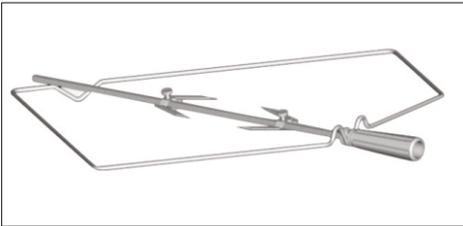
Two guide rails which facilitate the cooking status check as they allow easily the extraction and repositioning of trays and grids inside the oven cavity.

Softclose



Hinges which ensure an automatic soft and smooth movement during the closing phase of the oven door.

Turnspit

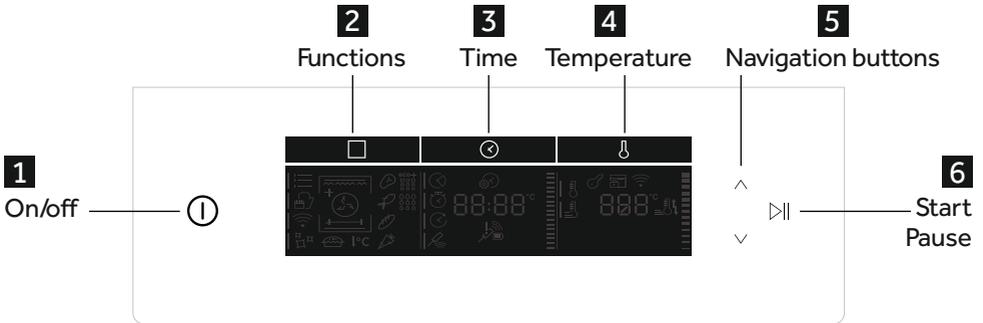


No pre-heating is required for rotisserie cooking.

Cooking with the door closed.

- Unscrew the hooks
- Insert the spit into the meat to be cooked
- Secure the meat with the hooks
- Tighten the screws
- Insert the spindle into the hole where the motor is located.
- Remove the handle and use it at the end of cooking to avoid burn when taking the food out of the oven

Control panel



Please refer to next pages for detailed information on the display areas

	Symbol	Function	Description
1		On/off	Turning the oven on and off. The first time you turn on the oven, you must set the time, using the navigations buttons (5) to select hours and minutes and the Time button (3) to confirm.
2		Functions	Accessing manual functions (a) and food cooking categories (b), Tailor bake (a2) and Gentle cooking function (a3), WiFi menu (e) and cleaning options (which differ depending on model). To save a favourite function and display it first when your oven is turned on, hold down the (2) key for 5 seconds.
3		Time	Accessing settings for cooking time (e), kitchen timer (f) and start delay (g). Start delay and end of cooking can only be set after entering cooking time. With the oven on standby, press Time (3) normally to turn on the Minute Minder timer ; hold it down for 3 seconds to set the time of day (i).
4		Temperature	Accessing temperature setting (r), preheating (j) and fast preheating (k) options. To activate/deactivate the screen lock (m) hold the (4) key down for 5 seconds. During pyrolysis, the oven door will automatically be locked and feedback will be displayed (d4). Automatic rapid heating is available for a number of manual functions (p2).
5		Navigation Buttons	Navigation buttons for setting functions and parameters.
6		Start/Pause	Start/Pause of the cooking or confirm the functions.

Display

The display is divided into three areas, accessed by pressing the (2), (3) and (4) keys. The same keys may be used to select the submenu (signalled by the indicator), using the navigation buttons to set functions and parameters

FUNCTIONS AREA

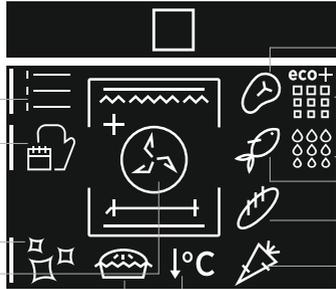
a. Manual functions

b. Food cooking categories

c. Cleaning functions

a1. Function symbols

a2. Master bake



b1. Meat

d1. Pyrolysis Eco

d2. Pyrolysis +

d3. Hydroeasyclean

b2. Seafood

b3. Baking

b4. Vegetables

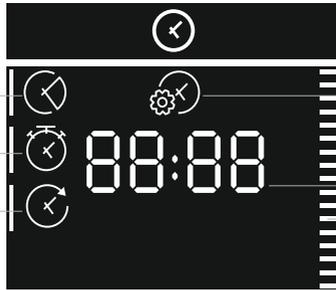
a3. Low Temperature

TIME AREA

d. Duration

e. Kitchen timer

f. Delay start



g. Set time of day

Time value

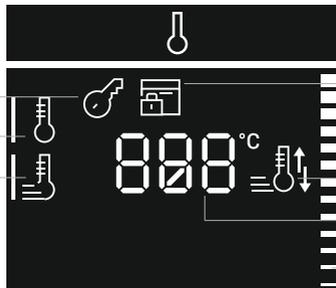
Time indicator

TEMPERATURE AREA

h. Key Lock

i. Preheating

l. Fast preheating



Door Lock

j. Preheat and cool down feedback

Temperature value

Temperature indicator

The menus in overview

MAIN MENU – FUNCTIONS AREA **2**

	Symbol	Function	Description
a		Manual functions	This function allows to choose cooking functions, temperature and duration.
b		Food categories	In this menu you can access a 4 food cooking categories already integrated on your oven.
c		Cleaning functions	This function allows to choose a cleaning system available on your oven.

MAIN MENU – TIME AREA **3**

	Symbol	Function	Description
d		Duration	Press  to set the cooking duration, use the  keys to regulate the time.
e		Kitchen timer	Press twice  to set the kitchen timer, use the  keys to regulate the time.
f		Delay start	Press three times  to set the delay start, use the  keys to regulate the time.
g		Set time of day	With the oven on standby, press and hold  down for 3 seconds to  .

MAIN MENU – TEMPERATURE AREA **4**

	Symbol	Function	Description
I		Preheating	Press  to set the preheating temperature, use the  keys to regulate the value.
I		Fast preheating	Press twice  to set the fast temperature.

Manual functions (a1)

COOKING MODES

Symbol	Description	Suggestions
	Bake 150-200°C **  2nd /3rd level	Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This function is ideal for all traditional roasting and baking; for searing red meats, roast beef, leg of lamb, game, bread, foil wrapped food and flaky pastry. Place the food and its dish on a shelf in mid position.
	Fan Bake 180-200°C **  2nd /3rd level	This function gives better heat distribution thanks to the combination of the fan with top and bottom heating elements. Ideal for baking such as bread, pizza and focaccia, ensuring a homogeneous cooking result due to assisted heat distribution.
	Fan Forced 150-230°C **  3rd for single level 1st+3rd for double level	Uses the rear element in conjunction with fan and recommended for most applications, including poultry, pastries, fish and vegetables. Heat penetrates into the food more evenly and both the cooking and preheating times are reduced. You can cook different foods at the same time one or more positions. Allow about ten minutes extra when cooking foods at the same time. The fan will pulse during operation.
	Grill L3 (power) **  5th level for thin food 3rd / 4th level for thick food	Grill element is used; the power level can be adjusted and the oven should be allowed to preheat for 5 minutes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will cook without drying out. Place food on the wire shelf with the roasting dish underneath to catch any drips. Turn food 2/3 of the way through cooking if required. Use the grill with door closed.
	Air Fry 200°C **  2nd / 3rd /4th level	Grill element is used in conjunction with the fan to circulate hot air inside the oven. Can be used in conjunction with the air fry tray to fry chips, hashbrowns and chicken pieces without turning. Place the roasting tray beneath food to collect any drips. Use the grill with door closed.

** Ideal temperature for suggested foods.

Symbol	Description	Suggestions
	Traditional Bake 160-180°C **  1 st /2 nd level	<p>Only the bottom bake element is used. Suitable for crème caramel, puddings and bain marie on one level.</p>
	Pastry Plus 170-210°C **  1 st / 2 nd level	<p>The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for fruit flans, tarts, quiches and pizza. It prevents the top of food from drying. Place the shelf in the bottom position.</p>
	Maxi Grill L3 (power) **  4 th / 5 th level	<p>Both upper elements are used; the oven should be allowed to preheat for 5 mins. Place food on the wire shelf with the roasting dish underneath to collect any drips. Turn food 2/3 of the way through cooking if required. Use the grill with door closed. Use L5 (power) without preheating when grilling toasts.</p>
	Fan Bake+ 150-200°C  2 nd /3 rd level	<p>For cakes and bread on a single level. Uses the upper and lower elements initially. The fan, with the fan pulsing during the cooking process after the oven has reached temperature.</p>
	Rotisserie + Grill L5 power	<p>Recommended for chicken breast, quails or fish fillets. The top grill element is used with the turnspit rotating the food to be cooked. Place a baking tray underneath the food at level 1 to collect drips and juices. Use the grill with door closed.</p>
	Rotisserie + Fan Grill 200°C	<p>Recommended for large items such as chicken or turkey. The top grill element is used in conjunction with fan with the turnspit rotating the food to be cooked. Place a baking tray underneath the food at level 1 to collect drips and juices. Use the grill with door closed.</p>
	Rotisserie + Bake 200-240°C	<p>Recommended for beef or pork roasts. The top and bottom elements are used with the turnspit rotating the food to be cooked. Place a baking tray underneath the food at level 1 to collect drips and juices.</p>

** Ideal temperature for suggested foods.

SPECIAL FUNCTIONS

	Symbol	Description	Suggestions
a2		Master bake 180-200°C**  2° level	The top heating element is used in conjunction with pulsing of the fan to keep food soft inside and crunchy outside.
a3		Low Temperature	This function ensures the food remains tender and succulent with minimal surface browning. A low temperature of 90°C is used in conjunction with the upper and lower bake elements.

FOOD COOKING CATEGORIES

	Symbol	Description	Pre-heat	Cooking position	Heat Feel temperatures (°C)	Description
b1		Meat	Y	2-3	58-62-65°C for beef	For roasts and cuts of beef, veal and pork.
b2		Seafood	Y	2-3	65°C	For whole fish and fillets.
b3		Baking	Y	1-2	95° for bread and pasta baked	For breads, lasagne and pastries.
b4		Vegetables	Y	3-4	70°C	For roasted vegetables and potatoes.

Perfect cooking results guaranteed thanks to the pre-set parameters by category. The default values of time and temperature refer to quantities for 4 servings. Use the table below to set the cooking time correctly.

** Ideal temperature for suggested foods.

Food Category	Serving size/grams (in bold, default setting)	Cooking time (min)* ** after preheat
Meat	4/800 ; 6/1200; 8/1600	50 ; 52; 55
Fish	4/600 ; 6/900; 8/1200	36 ; 38; 40
Bakery	4/600 ; 6/900; 8/1000	42 ; 50; 56
Vegetables	4/800 ; 6/1200; 8/1600	57 ; 60; 65

ADDITIONAL FUNCTIONS

	Sym- bol	Description	Suggestions
h		Key lock	This function enables to lock the screen in order to prevent any unwanted use by minors. Press and hold down Temperature (4) for 5 seconds to activate the screen lock. Do the same to deactivate it.
		Favourite function	To save a favourite function and display it first when your oven is turned on, hold down the (2) key for 5 seconds.

CLEANING FUNCTIONS

	Symbol	Function	Description
d1		Pyrolytic Self Clean Eco	For regular cleaning of the oven cavity. Will operate for 90 minutes, during which the door will be locked.
d2		Pyrolytic Self Clean	For heavy cleaning of the oven cavity. Will operate for 120 minutes, during which the door will be locked.
d3		Hydroeasyclean	For simple, efficient cleaning of the oven.

** Ideal temperature for suggested foods.

Oven cleaning and maintenance

General notes on cleaning

The lifecycle of the appliance can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).

GLASS PARTS

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

OVEN WINDOW SEAL

If dirty, the seal can be cleaned with a slightly damp sponge.

ACCESSORIES

Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.

ROASTING DISH

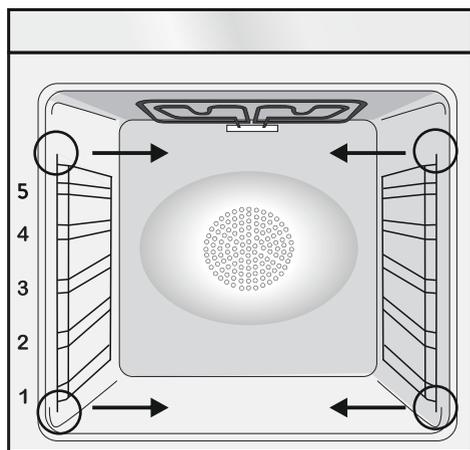
After using the roasting dish, remove the pan from the oven. Pour the hot fat into a container and wash the roasting dish in hot water, using a sponge and washing-up liquid.

If greasy residues remain, immerse the roasting dish in water and detergent. Alternatively, you can wash the roasting dish in the dishwasher or use a commercial oven detergent. Never put a dirty roasting dish back into the oven.

Maintenance

INSTRUCTION FOR REMOVAL AND CLEANING OF THE SIDE RACKS

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



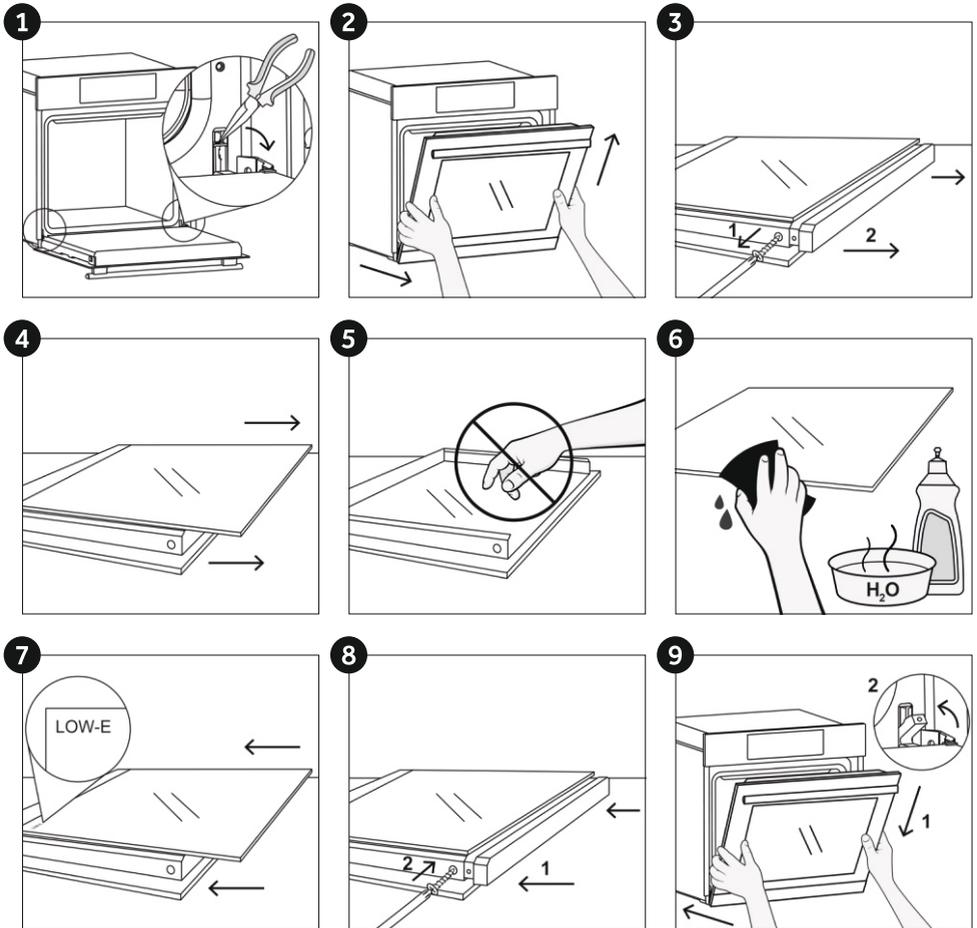
CHANGING THE BULB

1. Disconnect the oven from the mains supply.
2. Undo the glass cover, unscrew the bulb and replace it with a new bulb of the same type.
3. Once the defective bulb is replaced, replace the glass cover.

This product contains one or more light sources of energy efficiency class G (Lamp) / F (10 Led).

REMOVAL AND CLEANING OF THE GLASS DOOR

1. Open the door 90° and pull the hinge fixing tabs toward the outside of the oven.
 2. Put the door at a 45° angle, then pull the door forwards and upwards at the same time to release it. Remove the oven door and place it on a cushioned surface (e.g. on top of a piece of fabric) with the handle facing down.
 3. Unscrew the two screws on the left and right and pull the upper door cover towards you to remove it.
 4. Carefully remove the glass inside the oven, holding it firmly with two hands and placing it on a soft, flat surface.
 5. If there are glass panels in between, remove them and place them on a soft surface.
- ATTENTION: the outer panel of glass is not removable
6. Clean the glass with a soft cloth using an appropriate cleaning product.
 7. After cleaning, reassemble the parts in the opposite order to removal. On all glass panels, the "Low-E" indication must be correctly legible and positioned on the left side of the door, near the left side hinge. This ensures that the printed label on the first glass panel remains inside the door.
 8. To attach, push the top cover forward and tighten the two screws on the left and right.
 9. Holding the door at 45°, simultaneously insert the right and left male parts of the hinge into the holes of the hinges released, until you hear them click in place. Bring the door to an angle of 90° and lock the fixing tabs in place by pushing them towards the inside of the oven.



Hydro Easy Clean

The Hydro Easy Clean procedure uses steam to help remove remaining fat and food particles from the oven.

1. Pour 300 ml of water into the Hydro Easy Clean container at the bottom of the oven.
2. Select the dedicated function (d1).
4. Allow the program to operate.
5. After the cycle, allow the oven to cool down.
6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.

Warning: Make sure that the appliance is cool before you touch it.

Care must be taken with all hot surfaces as there is a risk of burns. Use distilled or drinkable water.



Pyrolysis

The oven is equipped with a pyrolyser cleaning system, which destroys food residues at high temperature. The operation is carried out automatically by means of the programmer. The resulting fumes are rendered "clean" by passing over a Pyrolyser wick starts as soon as cooking begins. As very high temperatures are required by the Pyrolyser, the oven door is fitted with a safety lock. The pyrolyser can be stopped at any time. The door cannot be opened until the safety lock is displayed.

NOTE : If a hob has been fitted above the oven, never use the gas burners or the electric hot-plates while the Pyrolyser is working, this will prevent the hob from overheating.

TWO PYROLYTIC CYCLE are pre-set:

Pyrolytic Self Clean Eco: Cleans a moderately stained oven. Operates for a period of 90 minutes.

Pyrolytic Self Clean : Cleans a heavily stained oven. Operates for a period of 120 minutes.

Never use commercially available cleaning products on a Pyrolytic oven!

Tip : Carrying out Pyrolytic cleaning immediately after cooking allows you to take advantage of residual heat, thus saving energy.

Before executing a pyrolytic cycle:

- Remove all the accessories from the oven because they are not able to tolerate the high temperatures used during the pyrolytic cleaning cycle ; in particular removing grids, side racks and the telescopic guides

(refer to the chapter REMOVING GRIDS AND SIDE RACKS).

- Remove any large spillages or stains as it would take too long to destroy them. Also excessively large amounts of grease could ignite when subject to the very high temperatures of the Pyrolytic cycle.

- Close the oven door.

- Excess spillage must be removed before cleaning.

- Clean the oven door;

- Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;

- Remove all accessories and the sliding rack kit (where present);

- Do not place tea towels.

Using the pyrolytic cycle:

1- Tap icon to select the cleaning functions (d) and, using the navigation buttons, choose the preferred pyrolytic cycle.

2- It is possible to defer the start time of the pyroclean cycle by changing the END time via the programmer.

3- After few minutes, when the oven reaches a high temperature, the door locks automatically. The pyroclean cycle can be stopped at any time by pushing On/Off button.

4- Once the pyroclean cycle is finished, the pyrolysis will switch off automatically.

Waste management and environmental protection



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

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

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

SAVING AND RESPECTING THE ENVIRONMENT

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

Troubleshooting

Problem	Possible cause	Solution
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	A cooking function and temperature has not been set	Ensure that the necessary settings are correct
No reaction of the touch user interface	Steam and condensation on the user interface panel	Clean with a microfiber cloth the user interface panel to remove the condensation layer

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 242 437 **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

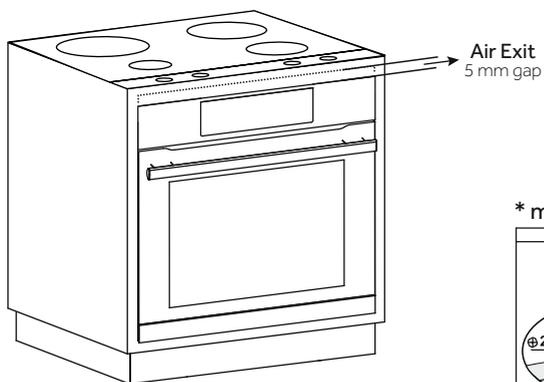
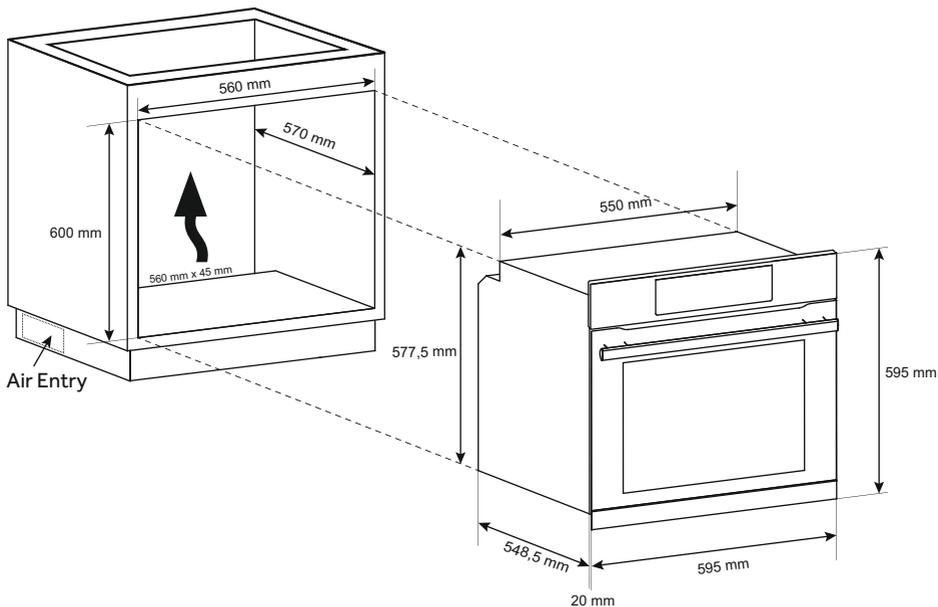
Model -----	Serial No. -----
Date of Purchase -----	Purchaser -----
Dealer -----	Suburb -----
Town -----	Country -----

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

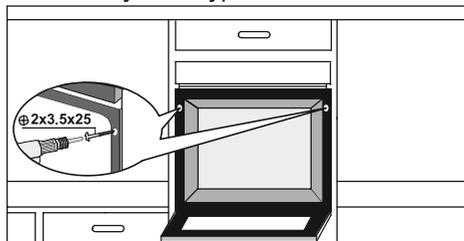
Installation

Mounting Under Cooktop

The cabinetry should follow the dimensions shown. This allows for sufficient airflow behind the oven and between the oven and cooktop for cooling. If the cabinetry base is fully sealed, an opening(s) should be provided to allow cool air to enter.



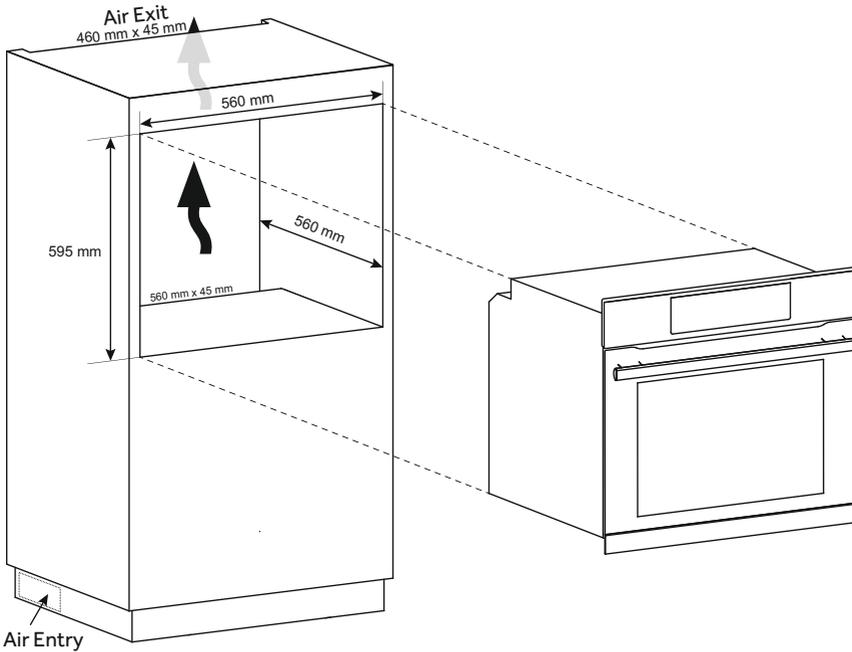
* mandatory for all types of installations



Note: be sure to consult the cooktop manufacturer's installation guide to ensure adequate clearances.

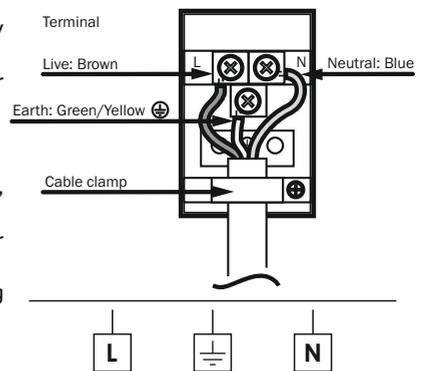
Standalone Installation

If the oven is mounted without cooktop, the cabinet depth and height can be reduced. An opening should be provided at the top of the cabinetry to allow hot air to exit. If the bottom of the cabinetry is sealed, opening(s) should be provided to allow cool air to enter.



Electrical Connections

- The appliance may be connected to the mains supply only by a competent person.
 - The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.
 - This oven must be earthed.
- Before connecting the oven to the mains power supply, check that:
- The domestic wiring system is suitable for the power drawn by the oven (as specified on the rating plate)
 - The voltage corresponds to the value given on the rating plate.



Model	Max Power (W)	Frequency (Hz)	Voltage (V)	Amps (A)
HWO60S14EPB4	2400 W	50 / 60 Hz	220 - 240 ~	10 - 10.9
HWO60S14EPX4	2400 W	50 / 60 Hz	220 - 240 ~	10 - 10.9



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