

Haier

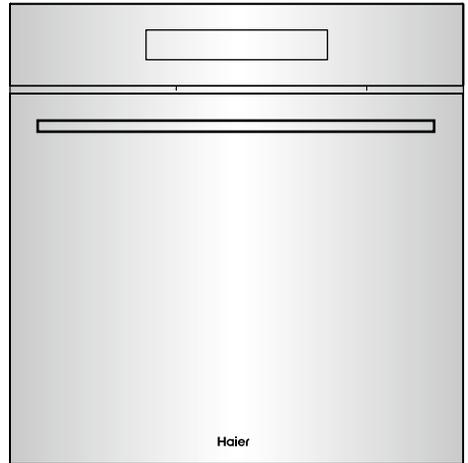
Built-in Electric Oven

USER GUIDE

Model:

HOQ-F5AAGB

HOQ-F5AABX



Please read this instruction before using your Haier appliance.

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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.

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

WARNING!



Cut Hazard

Take care - some edges are sharp.

Failure to use caution could result in injury or cuts.

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 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!

Hot Surface Hazard

Accessible parts may become hot when in use.

To avoid burns and scalds, 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.



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 full disconnection from the power supply.
- ▶ Household appliances are not intended to be played with by children.

- ▶ 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 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.
- ▶ 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 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.
- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ 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.
- ▶ Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.
- ▶ Ensure the plastic transit nuts have been removed from the side racks and replaced with the supplied metal fixing nuts.
- ▶ Only use the temperature probe recommended for this oven.

INSTALLATION INSTRUCTIONS

SAFETY AND WARNINGS



Electrical Shock Hazard

Always disconnect the appliance from the mains power supply before carrying out any maintenance or repairs. Connection to a good earth wiring system is essential and mandatory. Alterations to the domestic wiring system must only be made by a qualified electrician. Failure to follow this advice may result in electrical shock or death.



Fire Hazard

Do not use adapters, reducers, or branching devices to connect this appliance to the mains power supply. Failure to follow this advice may result in overheating, burning, or fire.

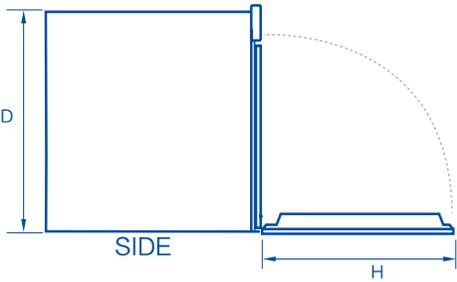
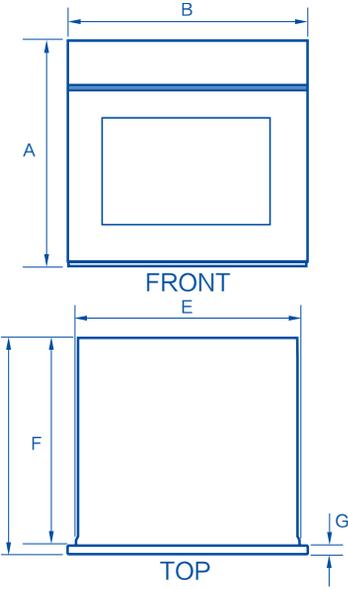


Hot Surface Hazard Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.

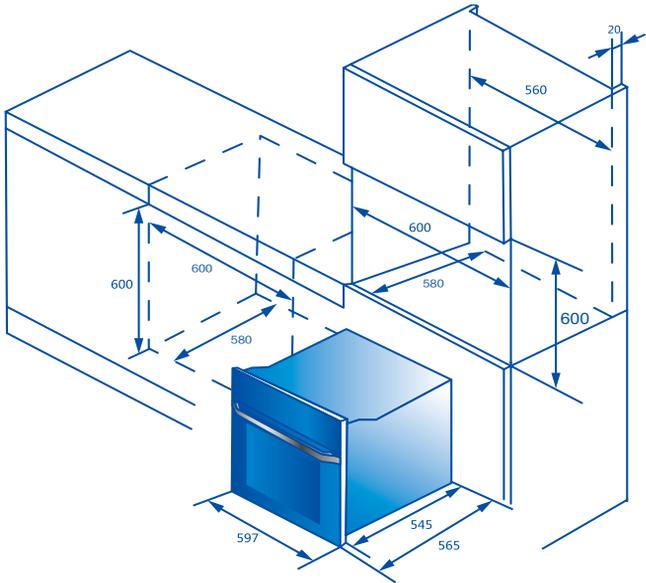
IMPORTANT SAFETY INSTRUCTIONS

- ▶ To avoid hazard, follow these instructions carefully before installing or using this appliance.
- ▶ Please make this information available to the person installing the appliance - doing so could reduce your installation costs.
- ▶ This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations.
- ▶ Failure to install the appliance correctly could invalidate any warranty or liability claims.
- ▶ If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard. Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply in accordance with the local wiring rules. The oven must be earthed.
- ▶ Dispose of packaging properly.
- ▶ To reduce impact on the environment recycle packaging materials where possible.

PRODUCT DIMENSIONS



PRODUCT DIMENSIONS		MM
A	Overall height of product	595
B	Overall width of product	597
C	Overall depth of product	565
D	Height of chassis	575
E	Width of chassis	552
F	Depth of chassis	545
G	Depth of oven frame and control panel	20
H	Depth of oven door when fully open	450

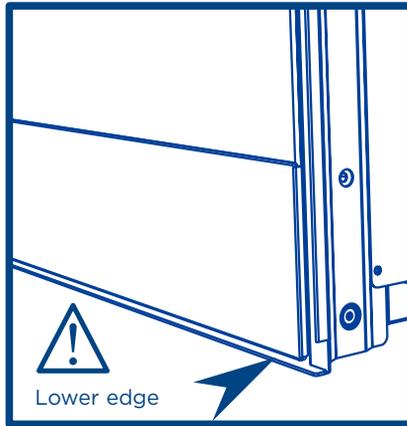


UNPACKING THE OVEN

IMPORTANT!

LIFTING: Do not lift the oven by the door handle. Use the handles on the side of the chassis (if present).

- ▶ Remove all packaging and dispose of it responsibly. Recycle items that you can.
- ▶ Place the unpacked oven onto wooden blocks or similar supports to prevent damaging the lower edge of the oven.



IMPORTANT!

When you remove the oven from the carton be careful not to damage the lower edge which is important for both ventilation and excess condensation.

Accessories list	Deep Roast Tray	Flat Roast Tray	Grill Rack	Slide Rails	Screws
Qty.	1	1	1	2 pairs	2

IMPORTANT!

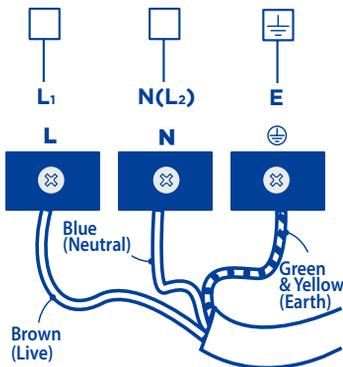
The roast trays may be deformed when cooking , this is a normal phenomenon, cooling will restore their original shape.

ELECTRICAL CONNECTION

IMPORTANT!

- ▶ **T**his oven must be connected to the mains power supply only by a suitably qualified person.
- ▶ 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.

Mode code	Volume	Rated Power	Rated Voltage	Rated Frequency
HOQ-F5AAGB HOQ-F5AABX	72L	3480W	220-240V~	50/60Hz



Connect the power wire to a terminal block of your home. Ensure cable clamp is tightened with screw.

SECURING THE OVEN TO THE CABINETRY

1. Position the oven in the prepared cavity.

IMPORTANT!

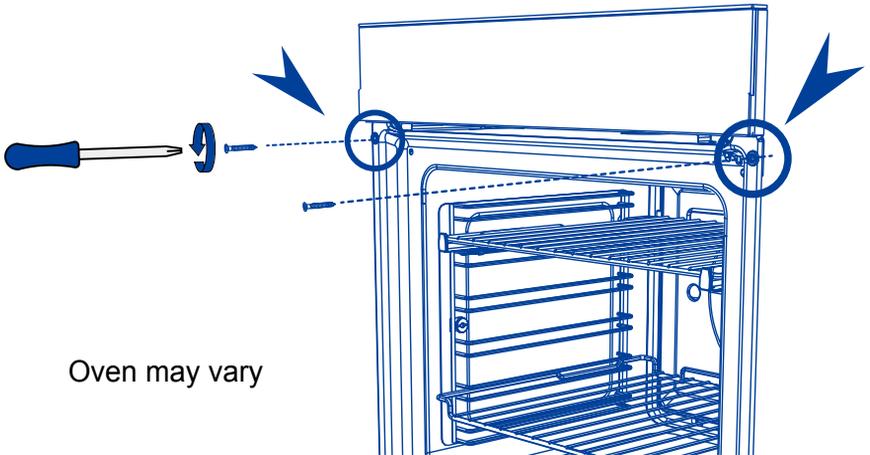
Do not lift the oven by the door handle.

2. Open the oven door fully.

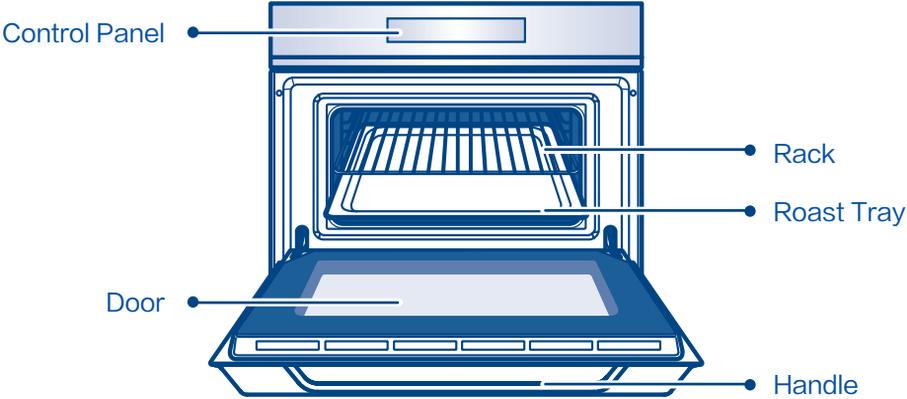
3. Use the supplied screws to secure the oven to the cabinetry.

IMPORTANT!

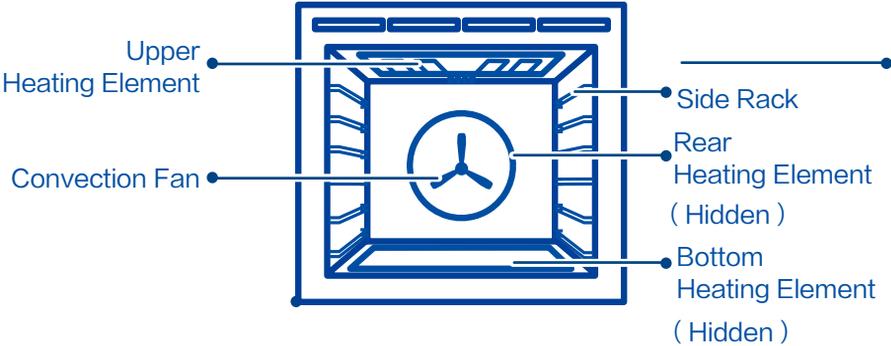
- ▶ **Do not** over-tighten the screws.
- ▶ **Do not** seal the oven into the cabinetry with silicone or glue. This makes future servicing difficult. Haier will not cover the costs of removing the oven, or of damage caused by this removal.



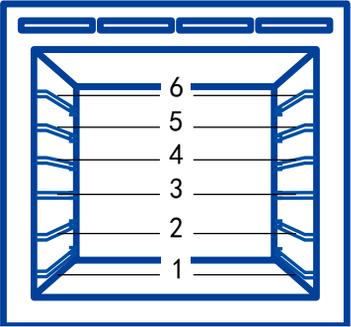
Product Intro



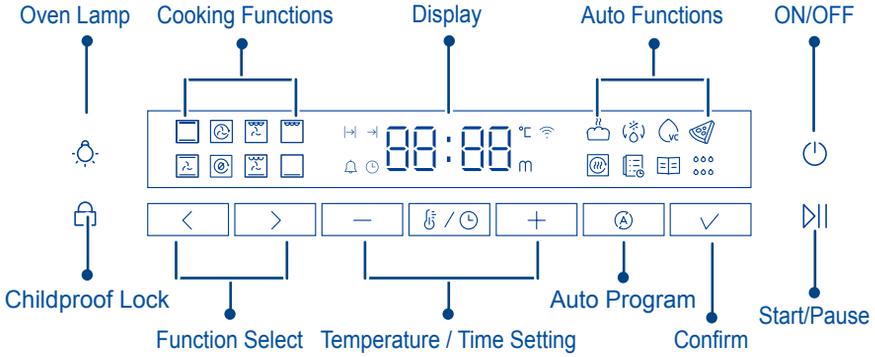
Heating System



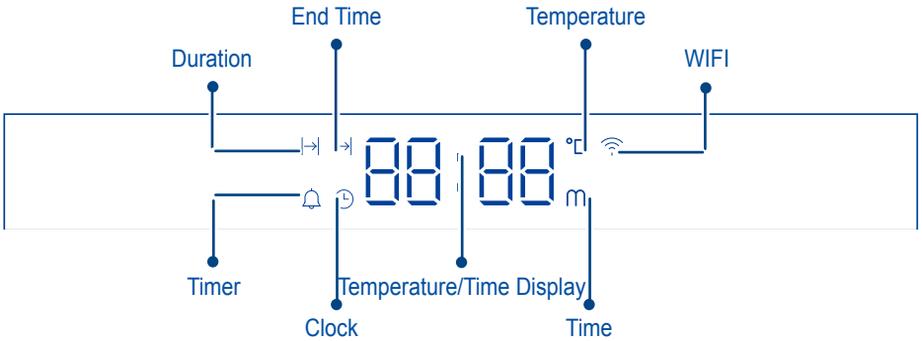
shelf positions



CONTROL PANEL



Display Indicator



IMPORTANT!

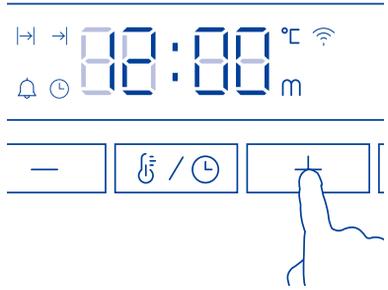
WIFI is only available for some models.

FIRST USE

When your oven is first turned on, or after a power cut, you will need to set the clock in order to use the oven.

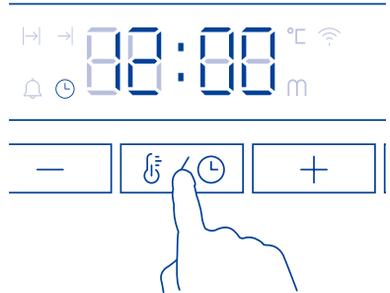
1. Setting the Clock

1. The display will flash 12:00
2. Touch  and  to set the time.
3. Touch  to confirm.



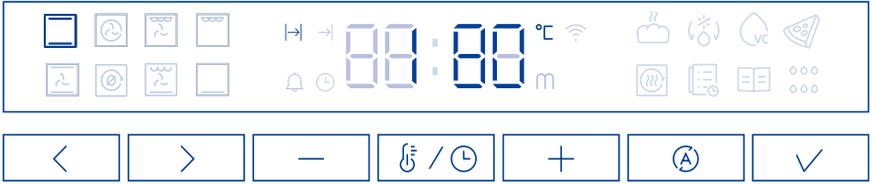
2. Change the time

1. You can choose one of the 4 functions in cycles by touching  continuously. Stop touching when the  indicator appear.
2. Touch  and  to set the time.
The time will be confirmed automatically in 2S after your finger leave the panel.



3. Condition the oven

It is important to condition your oven before using it for the first time for cooking or baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results from the start.



1. Touch  or  to select the Bake function.

Each function has a preset temperature and so the oven will start heating at the Bake preset temperature of 180°C.

2. Touch  to set the temperature to 200°C.

- ▶ While the oven is heating up the temperature indicator will alternately show the actual and set temperatures.
- ▶ When the oven has reached the preset temperature a tone will sound.

The indicator begin to show preset temperature and remaining time alternately.

3. After 30 minutes select the Fan Grill function . Leave the temperature at 200°C for 5 mins.

4. After 5 minutes select the Fan Forced function . Leave the temperature at 200°C for 20 minutes.

5. After 20 minutes turn the oven off.

- ▶ There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated during the conditioning.
- ▶ Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

FUNCTION APPLICATION ---

Clock function Application ---

You can change the time settings by touching  at any time. Touch  repeatedly to set the Cooking duration, Ending time, Timer and Up time in circles.

- ▶ The timer counts down in minutes (hr:min) until the last hour of cooking when it will countdown in seconds (min:sec).
- ▶ You can set the timer for up to 23 hours 59 minutes

1. Set Cooking Duration

- 1.Touch , The cooking duration indicator  will appear.
 - 2.Set the time by touching  and .
- ▶ Holding the controls down will speed up the scrolling.
- 3.The cooking time will be set in 2S after your finger leave the panel.
- ▶ The timer will then begin to count down.
 - ▶ If you want to check the time of day, touch  to choose  . This doesn't cancel the timer.

To modify the cooking time setting

- 1.Touch  to choose remaining time .
- 2.Touch  and  to set a new time.
- 3.Leave the panel and the time will be confirmed.

When the set time is up

- ▶The display will show "END" and a tone will sound every few seconds.
- ▶The display will revert to showing "The Duration of last use".

IMPORTANT:

- ▶If you start your cooking without setting a cooking duration, the oven will work continuously until you stop the cooking manually, and the display will count on the time from 00:00.
- ▶If the display is counting on the time , you set a duration, the display will count down the remaining time until the setting time is up.
- ▶If you set a cooking duration , the oven will stop working when the time is up.
- ▶ You can not set a duration for last use, Auto-recipes and Aqua clean functions.

2. Set end time

To set the switch-off time for a heating function. This option is available only when the Duration is set. You can use the functions Duration and End Time at the same time to automatically turns on and off the appliance on a given time later.

1. Select the cooking ending time by touching , stop touching when the  indicator appears.
 2. Set the ending time by touching  and .
 3. The cooking time will be set in 2S after your finger leave the panel.
- ▶ The timer will then begin to count down.

IMPORTANT:

- ▶ Fan Grill and Grill functions can not set end time.

3. Set timer

To set a countdown.

This function has no effect on the operation of the appliance. Choose and set the time. When the time ends, an acoustic signal sounds. The Timer can be also used when the appliance is turned off.

Set a timer to remind you to start or finish a work.

1. Scroll the  and stop touching it when the  indicator appears.
2. Set your timer by touching  and .
3. The timer will be set in 2S after your finger leave the panel.
4. The display will show the remaining time counting down.
5. When the time is up , a tone will sound few seconds.

To cancel the timer setting

1. Scroll the  and stop touching it when the  indicator appears.
2. Touch  to change the time to 00:00, touch  to cancel timer.

COOKING FUNCTIONS

General guidelines

IMPORTANT!

- ▶ Depending on your model, you may only have some of these functions.
- ▶ Use all the functions with the oven door closed.

1. Bake

upper outer and lower elements

- ▶ Heat comes from both the upper and lower elements. The fan is not used in this function.
- ▶ Ideal for cakes and foods that require baking for a long time or at low temperatures.
- ▶ This function is not suitable for multi- shelf cooking.

Ideal for moist foods that take a longer time to cook eg rich fruit cake.

2. Fan Forced

fan and rear element

- ▶ By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- ▶ Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- ▶ Meat and poultry are deliciously browned and sizzling while remaining juicy and tender.
- ▶ Casseroles are cooked to perfection and reheating is quick and efficient.
- ▶ When multi-shelf cooking it is important to leave a gap between trays (eg use shelves 3 & 5) to allow the air to move freely. This enables the browning of foods on the lower tray.
- ▶ If converting a recipe from Bake to Fan Forced, we recommend that you decrease the bake time or decrease the temperature by approximately 20°C.
- ▶ For items with longer bake times (eg over an hour) it may be necessary to decrease both time and temperature.

Ideal for cooking biscuits, cookies, scones, muffins and cupcakes.

3. Fan Grill

fan plus upper inner and outer elements

- ▶ This function uses the intense heat from the upper elements for top browning and the fan to ensure even cooking of foods.
- ▶ Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

Ideal for whole chicken, tenderloin of beef or grilling your favourite chicken, fish and steak.

4. Grill

upper inner and outer elements

- ▶ Intense radiant heat is delivered from both top elements. There are 11 steps between 'Lo' and 'Hi' (100% power).
- ▶ Preheating is not essential although some people prefer to allow the element to heat for a few minutes before they place food under the grill.
- ▶ The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.

Ideal for toasting bread or for top browning to 'finish off dishes'.

5. Fan Bake

fan plus upper outer and lower elements

- ▶ The oven fan circulates hot air from the top outer and the lower elements and distributes it around the oven cavity.
- ▶ Food cooked tends to brown more quickly than foods cooked on the traditional Bake function.
- ▶ You may need to decrease the time from that recommended in traditional recipes.
- ▶ Use Fan Bake at a low temperature eg 50°C for drying fruit, vegetables and herbs.

Ideal for single shelf baking that takes less than an hour to cook – foods such as muffins, scones and cupcakes or things like enchiladas.

6. Drying

fan and rear element

This function is mainly considered to save energy consumption during cooking.

Drying are intelligent heating functions that allow you to gently cook baked items, such as casseroles, stews and braises.

The appliance optimally controls the supply of energy to the cooking compartment. The food is cooked in phases using residual heat. This means that it remains more succulent and browns less. This function has low energy consumption.

Ideal for oven meal & Casseroles.

7. Roast

fan plus upper and lower elements

- ▶ **Searing:**
an initial 20-minute stage that crisps and browns the roast, and caramelises the outside of the meat.
- ▶ **Cooking at preset temperature:**
after searing, the temperature will decrease to your preset level for the remainder of the cook time, producing a tender and juicy roast.
- ▶ The oven does not need preheating. The food must be put into the oven before starting the function.
- ▶ If desired, use the grill rack or grid, or place vegetables under the roast to allow the juices to drain away from your meat. This will allow the hot air to circulate under the meat as well.

Ideal for:

roasting meat and vegetables. Big chunk of meat is recommended. You may use meat probe for better result.

8. Classic Bake

lower element only

- ▶ Heat comes from the lower element only, the fan is not used.
- ▶ This is the traditional baking function, suitable for recipes that were developed in older ovens.

- ▶ Bake on only one shelf at a time.
- ▶ The oven will be hotter at the top.

Ideal for foods that require delicate baking and have a pastry base, like custard tarts, pies, quiches and cheesecake or anything that does not require direct heat and browning on the top.

- ▶ For best cooking experience , we recommend you below table for reference. Each function has a preset temperature, you can reset them depending on food types and weight

Icon	Function	Preset Temperature (C)	Temperature range(C)	Duration Range	Preheat
	Bake	180	30-250	0:01-23:59	√
	Fan Forced	160	30-250		√
	Fan Grill	180	30-250		×
	Grill	HI	LO,1-9,HI		×
	Fan Bake	200	30-250		√
	Drying	160	30-200		×
	Roast	165	30-250		×
	Classic Bake	160	30-220		√

AUTO PROGRAM FOR COOKING

Intelligent program can help you cook food more efficient and delicious, also can help to clean your appliance easily.



You can select intelligent program by touching  to scroll all functions.

1. Using Dough Proof

Use this function to proof dough before baking it. You may proof the dough multiple times if required.

IMPORTANT!

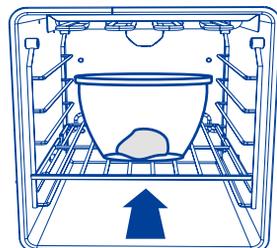
- ▶ **Low temperatures are required for dough proofing.**
The oven operates automatically at a preset temperature.
- ▶ This function will only work if the cavity is cool.

1. Touch  to scroll to Dough Proof. The Display will show the preset temperature 35 °C.

Note: if the cavity is too hot:

- ▶ A tone will sound, the  will flash and the fan may come on.
- ▶ Open the door to allow the oven to cool down.

Place the dough in a heatproof bowl and cover with a plastic wrap and/or a clean damp cloth, then put the bowl in the centre of the oven.



2. Depending on your cooking experience , you can set a dough proof duration .

3. Touch  to start proof.

If you set a duration, the display will count down the remaining time.

IMPORTANT!

Do not put dough in before the oven has cooled down.

4.

▶ If you set a duration for dough proof, when the dough proof function is finished.

A tone will sound and you can take the bowl out of oven. Check dough to see if it is sufficiently risen (your dough should look much larger in size). To check if your dough has proofed, gently press with one finger. The indent should slowly fill back in.

▶ If you don't set a duration, you must monitor the proof status of dough and stop the proof by holding  when the dough proof is completed.

If you want to proof the dough again :

- ▶ Touch  to scroll back to the Dough Proof function .
- ▶ Follow the steps on the previous page to reset the Dough Proof function.

5. To Cancel Dough Proof

Touch and hold  or scroll to another function.

2. Using Defrost function

Use this function to defrost your food before cooking it.

IMPORTANT!

Low temperatures are required for defrost.

The oven operates automatically at a preset temperature.

1. Touch  to scroll to Defrost .

Note: The Display will show the preset temperature 40°C.

2. Remove the food packaging and put the food on a plate. Do not cover the food with a bowl or a plate, as this can extend the defrost time. Use the first shelf position from the bottom.

3. Touch  to start defrost.

If you need, you can set a duration before starting defrost, the display will count down the remaining time.

3. Vacuum Cooking

1. Use this function to cook food in lower temperature than normal cooking. You can cook meat , vegetables or fruit to make them tender and juicy. Handle the food with special care for better quality.

IMPORTANT FOR FOOD SAFETY:

- ▶ Use high quality raw materials that is as fresh as possible
- ▶ Always keep raw materials in correct conditions before you cook them.
- ▶ Always clean the materials before you cook them.
- ▶ For good and safe cooking results, always cook the food as the values showing in the cooking tables.
- ▶ To avoid safety problems, food should not be kept at a temperature below 60 °C for a longer time.
- ▶ Only the food what can be eaten raw and only for a short time can be used low temperatures to cook.
- ▶ Food fresh out of oven under VC function taste best, eat right after cooking is recommended. You can:
 - decrease temperature quickly(You can put the food in ice bath and put it in the fridge), you can keep the food for 2-3 days in the fridge.
- ▶ Do not use Vacuum Cooking function for reheating food leftovers.
- ▶ Always keep the raw food and cooked food separately to avoid them contacting with each other.
- ▶ Do not use the same tools for meat and vegetables. If you do that , please wash the tools carefully.
- ▶ For recipes with raw eggs, prevent egg whites or yolks from contacting with the external part of the egg shells.

IMPORTANT FOR VACUUM COOKING FUNCTION:

- ▶ Necessary equipments for Vacuum Cooking function are a vacuum sealer and vacuum bags.
- ▶ If you want to vacuum pack liquids, please use a chamber vacuum sealer. Only this type of sealer can do that.
- ▶ Use vacuum bags correct for Vacuum cooking function.
- ▶ Do not reuse vacuum bags.
- ▶ Put the food in the center of the third layer to get an even cooking result.

- ▶ Set the vacuum degree to the highest possible to make the cook faster and more even.
- ▶ To guarantee a safe closing of the vacuum bag, make sure that the area subject to the seal is clean.

2. General Guidance for Vacuum Cooking:

- ▶ You can add some oil and spices to the food depending on your taste.
- ▶ Season the food moderately in the beginning of vacuum cooking.
- ▶ Using garlic powder to replace raw garlic.
- ▶ You can use a neutral kind of oil instead of olive oil
- ▶ Keep the vacuum degree as high as possible (99.9%) to help you cook food faster and more even.

2.1 Vacuum Cooking: Meat

- ▶ Do not use meat portions of a larger thickness than the tables show to prevent undercooking.
- ▶ The cooking times in the tables are the minimum necessary times. The cooking time can be increased in accordance to personal preferences.
- ▶ Use only boneless meat to avoid damages to the vacuum bags.
- ▶ For the poultry fillets to taste better, fry them on the skin side before and after vacuum packing.
- ▶ Fry the meat surface with butter after the vacuum cooking finish, the taste will be much better.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Beef					
Beef fillet medium	4cm	400	63	120	3
Beef fillet medium well	4cm	400	66	120	3
Beef fillet well done	4cm	400	70	120	3
Veal fillet medium	4cm	400	60	120	3
Veal fillet well done	4cm	400	65	120	3

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Lamb/Game					
Lamb medium	3cm	400	65	105-115	3
Boar	3cm	400	90	120	3
Rabbit boneless	1.5cm	400	75	120	3
Poultry					
Chicken breast boneless	3cm	500	70	120	3
Duck breast boneless	2cm	500	65	140-160	3
Turkey breast boneless	2cm	500	70	75-85	3
Low Temperature eggs					
Perfect to put on toast	Regular size	/	60	90	3
Yolk malleable, shapeable, still soft, and glossy	Regular size	/	65	90	3
Yolk developing, granulaity but still soft	Regular size	/	71	60	3
Yolk granular-crumibly and starting to develop green color	Regular size	/	80	60	3

2.2 Vacuum Cooking: Fish and seafood

- ▶ Do not use fish portions of a larger thickness than the tables show to prevent undercooking.
- ▶ Dry the fish fillets with a paper towel before you put them in a vacuum bag
- ▶ Add some water in the vacuum bag when you cook the mussels.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Fish and Seafood					
Sea bream fillet	4 fillets 1 cm	500	70	25	3
Sea bass fillet	4 fillets 1 cm	500	70	25	3
Cod fish	2 fillets 2 cm	500	65	90	3
Scallops	big size	500	60	100-110	3
Prawns without shell	big size	500	75	26-30	3

2.3 Vacuum Cooking: Vegetables

- ▶ Peel the vegetables where necessary.
- ▶ Some vegetables can change their colour when you peel them and cook in a vacuum bag.
- ▶ To keep the colour of the artichokes, put them in water with lemon juice after you clean and cut them.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Vegetables					
Asparagus green	whole	500	68	90	3
Asparagus white	whole	500	68	90	3
Courgette	slices of 1 cm	500	90	90	3
Leek	stripes or rings	500	95	90	3
Eggplant	slices of 1 cm	500	90	90	3
Pumpkin	pieces with thickness of 2 cm	500	90	90	3
Pepper	stripes or quarter	500	95	90	3
Celery	rings of 1 cm	500	95	90	3
Carrots	slices of 0.5 cm	500	95	90	3
Celery root	slices of 1 cm	500	95	90	3
Fennel	slices of 1 cm	500	95	90	3

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Vegetables					
Potatoes	slices of 1 cm	500	95	90	3
Artichoke hearts	cut in quarter	500	95	90	3
Artichoke hearts	cut in quarter	500	95	90	3

2.4 Vacuum Cooking: Fruits and sweets

- ▶ Peel the fruits, remove the seeds and cores where necessary
- ▶ To keep the colour of the apples and pears, put them in water with lemon juice after you clean and cut them.
- ▶ For better results , cook the food immediately after preparing it.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Fruits					
Peach	cut in halves	2 fruits	90	60	3
Plum	cut in halves	500	90	60	3
Mango	cut in cubes of about 2 x 2 cm	1 fruits	90	60	3
Nectarine	stripes or rings	1 fruits	90	60	3
Pineapple	slices of 1 cm	500	90	60	3
Apple	cut in quarters	2 fruits	95	60	3
Pear	cut in halves	2 fruits	95	60	3
Vanilla creme	350 g in each bag	500	85	60	3

4. Pizza Mode

This function will PREHEAT for around 10 minutes to 250°C.

- ▶ The fan circulates heat from the lower element throughout the entire oven.
- ▶ Excellent for cooking pizza as it crisps the base beautifully without overcooking the topping.
- ▶ For best results, pre-heat a pizza stone for at least 1 hour and bake on oven shelf position 1 or 2.

Pizza	type	Accessories/ cookware	Shelf position	Temperature in °C	Cooking time in mins.
Frozen	Thin base	Wire rack	2	190~210	15~20
	Thick base	Wire rack	2	180~200	20~25
Homemade	Thin base	Baking tray	2	230-250	10~15
	Thin base	Pizza tray	2	230-250	8~12
	Thick base	baking tray	2	210-220	15~20
	Thick base	Pizza tray	2	210-220	15~20

IMPORTANT!

If you don't set a duration for Pizza mode, the oven will continuously work until you stop the oven manually. You should pay more attention to observe the status of food to avoid the food overcooked.

5. AIR FRY

Ideal for:

food cooked from frozen, or battered and crumbed food that would usually be deep fried.

- ▶ Spread the food in a baking pan or air frying basket to get an better cooking result.

- ▶ Replicates the conditions used in an air fryer.
- ▶ A healthier way of frying which crisps food while using less oil. For best results, coat food with 1—2 tablespoons of oil.
- ▶ For pre-packaged food: if the manufacturer's cooking advice suggests using a function that isn't fan-based, decrease temperature by 20°C (70°F).
- ▶ Single shelf cooking: cook in the upper part of the oven, but not at the highest shelf position.

Food	Shelves	Temperature (°C)	Time (min)	Shelf position
Chips	Roast tray	205	15~20	4
Chips	Airfry basket	205	15~20	3
Hash browns	Rack	200	20~25	3
Chicken nuggets	Roast tray	200	18~23	4
Chicken nuggets	Airfry basket	205	18~23	3
Chicken wings	Rack	180	20~25	3

6. Last Used Recipes

Your Haier Oven can memory recipes you used in past 5 times automatically . Then you can cook easily by selecting the past 5 recipes.

1. Touch  to scroll the functions to , the display will show "LU01" if there are recipes be stored in your appliance. If there is no Last Used Recipes stored, the display will show "----"
2. Touch  and  to select a recipe, the display will show a corresponding Lu number.
3. Touch  to confirm your selection , the display will show a temperature of the recipe. You can set temperature and cooking duration.

If you want to quit Last Used Recipes now , touch .

4. Touch  to start cooking. The display will show preset temperature and current temperature alternately.

7. Smart Recipes

For better experience of cooking , there are some programs for meat recipes you can select .

1. Touch  to select  the display will show P1.
2. 10 recipes are set in the oven , you can Touch  and  to select P1~P10.
3. Touch  to confirm current recipe, if there are second level in the first level recipe ,the display will show second level recipe, eg. P1-1,P1-2...
4. Refer to below chart , Touch  and  to select a recipe which you need.
5. Touch , the display will show temperature , you can set a new temperature as well.
6. Press  to start cooking.

You can touch  back to previous menu.

The time showed in the table is only for reference. For smart recipes function, no need to preheat oven.

First Level Code	Second Level Code	Food	Status	Shelves	Shelf Position	Funcation	Temperature in °C	Time in mins
P1	P1-1	Beef (Boneless)	Rare	Single Wire Rack	3	Roast	165	20/450g
	P1-2		Medium		3			25/450g
	P1-3		Well Done		3			35/450g
P2	P2-1	Prime RIB Roast	Rare	Single Wire Rack	3	Roast	165	30/450g
	P2-2		Medium		3			35/450g
	P2-3		Well Done		3			40/450g
P3	P3-1	Lamb leg (Bone in)	Medium	Single Wire Rack	3	Roast	165	28/450g
	P3-2		Well done		3			33/450g
P4	P4-1	Lamb leg (Boneless)	Medium	Single Wire Rack	3	Roast	165	35/450g
	P4-2		Well done		3			45/450g
P5	P5-1	Veal	Medium	Single Wire Rack	3	Roast	165	40/450g
	P5-2		Well done		3			45/450g
P6	P6-1	Turkey (Whole)	With stuffing	Single Wire Rack	1	Bake	170	22/450g
	P6-2		Without stuffing		1		160	20/450g

First Level Code	Second Level Code	Food	Status	Shelves	Shelf Position	Funcation	Temperature in °C	Time in mins
P7	P7-1	Pork (Boneless)	Medium	Single Wire Rack	3	Roast	170	40/450g
	P7-2		Well done		3			45/450g
P8	P8-1	Venison	Rare	Single Wire Rack	4	Fan Grill	225	7/450g
	p8-2		Medium		4			9/450g
P9		Chicken (Whole)	Well done	Single Wire Rack	3	Fan Grill	185	45/450g
P10		Pork Cracking	Crisp		3	Vent Bake	250	20

8. Aqua Cleaning

Remove as much dirt as possible manually. Remove the accessories and the shelf support to clean the side walls. The Aqua cleaning functions support the steam cavity cleaning of the appliance. For a better performance you should start the function when the appliance is cool. The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by user.

When the Aqua cleaning function is active, you cannot set temperature and time.

1. Pour 200ml water to the bottom of oven
2. Choose the Aqua cleaning function .
3. Press  to start the function, the display will show 00:20 and the remaining time will count down.
4. An acoustic signal sounds when the program is completed.
5. Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water or oven detergents to clean the cavity.

After cleaning keep the oven door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

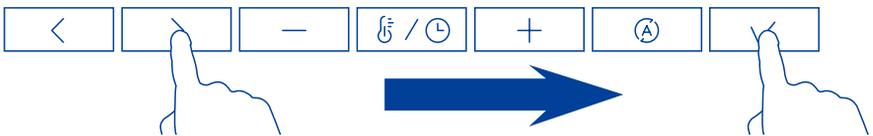
WARNING:

Do not open the door when the oven is working , be careful hot steam.

When you clean the cavity surface with sponge, wear a Hot-Insulating glove to protect hands.

9. Multi-step cooking

You can set multi-programes at one time by using this function.



1. Touch or to select a cooking function , set the duration and temperature , then press to confirm , this is the first step,the display will show C1.
2. Touch or to select the following function, set the duration and temperature, then press to confirm the second step, the display will show C2.
3. If you need , to set the third step by repeating step 3,the display will show C3.
4. Press to start preheating, the display will show C1.
5. When the preheating finishes, a tone will sound, put your dish in the oven and close the door immediately, the display will show the setting temperature ,remaining time and C1 alternately.
6. When the C1 step finish , the oven will change to C2 step , and the display will show the settings of C2. If you set C3 step, the oven will change to C3 step.
7. When the cooking finish, a tone will sound and the display show “END”.

WARNING!

1. **You can set no more than 3 steps for multi-step cooking.**
2. Not all functions can add to multi-step cooking. You cannot set last used recipes , smart recipes , pizza mode and aqua clean function to multi-step cooking.

How to set Sabbath setting

1. Touch and hold  and  together for 3 seconds, the display will show .
2. Press  to set Sabbath mode. You can only use bake function, the other functions cannot be chosen.
3. Set temperature and working period , You may set the time up to 99 hours . If the time is not set , the oven will bake until you quit Sabbath setting.
4. Press  to start Sabbath working.

The oven will heat to the set temperature, and the lights and display will turn off.

Reminding:

Sabbath setting cannot be quit when the oven is powered off .
When the oven is repowered on, Sabbath is working directly as previous working status.

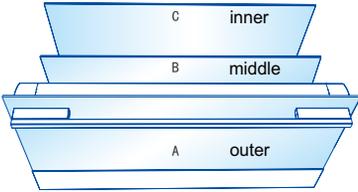
To quit Sabbath setting

Touch and hold  for 3S until the time of day appears in the display and the oven turns off.

CARE AND CLEANING

Manual cleaning

ALWAYS	NEVER
<ul style="list-style-type: none"> • Before any manual cleaning or maintenance, first wait for the oven to cool down to a safe temperature to touch, then turn its power supply off at the wall. • Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your oven. • To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the oven cavity enamel after each use. 	<ul style="list-style-type: none"> • Never use a steam cleaner. • Never store flammable substances in the oven. • Never use abrasive or harsh cleaners, cloths, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label first. • Never use oven cleaner on catalytic panels. • Never leave alkaline (salty spills) or acidic substances (such as lemon juice or vinegar) on the oven surfaces. • Never use cleaning products with a chlorine or acidic base.

WHAT?	HOW?	IMPORTANT!
<p>Glass surfaces</p> <p>(oven door panes, control panel)</p>	<p>Door comprises a total of 3 glass panes</p>  <p>To clean glass pane B, you will first need to remove the door and the inner pane. For instructions, see section 'Removing and replacing the door glass panes for cleaning'.</p> <ol style="list-style-type: none"> 1. Clean with a solution of mild detergent or baking soda and hot water, then wipe dry. 2. Wipe with a glass cleaner and dry with a soft, lint-free cloth. 	<ul style="list-style-type: none"> • Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering. • Even if you only clean the inner pane (C), remove the door and the pane first. Cleaning the glass with the pane in the door may result in cleaning liquid running down the gaps and drying onto internal components. • Take particular care when cleaning the control panel glass. Only use a damp cloth with detergent.

WHAT?	HOW?	IMPORTANT!
Stainless steel strip/handle on the front of the oven door	<ul style="list-style-type: none"> ● Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth. ● If necessary, use a suitable stainless steel cleaner and polish. 	<ul style="list-style-type: none"> ● Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. ● Always rub the stainless steel in the direction of the grain.
Aluminium framing of oven door and plastic corner clips	Clean with a solution of mild detergent and hot water, then wipe dry.	/
Telescopic sliding shelf supports	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	Do not wash these in the dishwasher, immerse in soapy water, use oven cleaner on them as doing so will remove the white lubricating grease and prevent the slides from running smoothly.
Oven cavity	<p>Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels.</p> <ol style="list-style-type: none"> 1. Remove the oven door (see instructions on following pages). 2. Wipe the inside of the oven using a household detergents or an ammonia-based cleaner. 3. Wipe clean with a damp cloth and allow to dry completely. 	<ul style="list-style-type: none"> ● To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the enamelled surfaces after each use. ● To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions. ● To make cleaning the oven ceiling easier, the grill element can be lowered. See following pages for instructions.

WHAT?	HOW?	IMPORTANT!
Grill tray Grill rack Side racks Oven shelves Baking tray	<ul style="list-style-type: none"> ● Clean with a solution of mild detergent and hot water. ● Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water. ● Except for the baking tray these parts are also dishwasher safe. 	
Oven seal	Clean with a solution of mild detergent and hot water	
Drip channel	Use a sponge to soak up any moisture that has collected in the drip channel, below the door.	

Removing the side racks

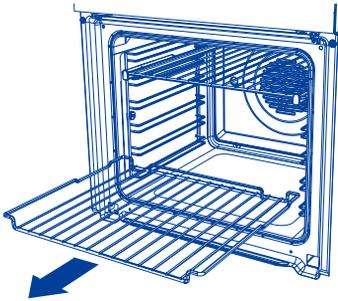
IMPORTANT!

Always turn off the oven at the wall first. Ensure the oven has cooled down completely before starting.

Remove all shelves:

Slide out all shelves and remove.

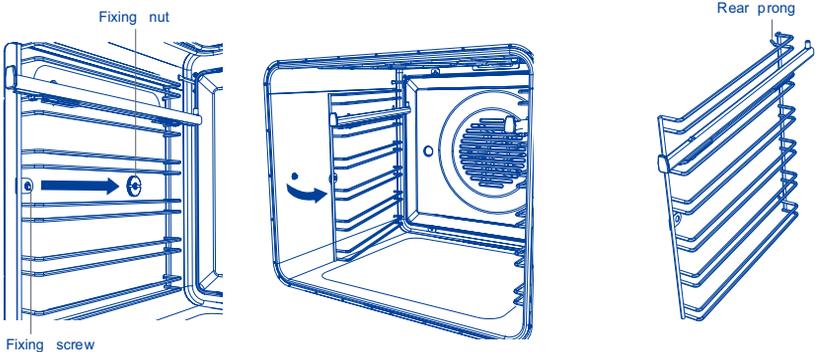
For easier access we recommend removing the oven door. See 'Removing and refitting the oven door.'



Remove both side racks:

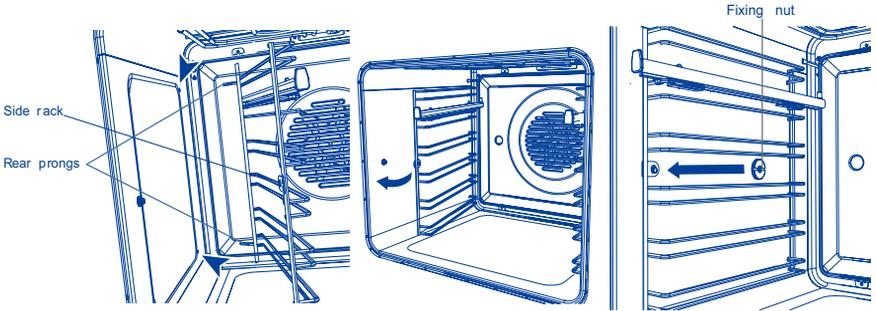
Unscrew and remove the fixing nut at the front of the side rack. Use a coin to loosen the screw if necessary.

1. Pull the side rack toward the center of the oven until the front tab is clear of the fixing screw.
2. Slide the side rack forward until the rear prongs are clear of the holes.



Replace the side rack:

1. Slide the rear prongs of the side rack into the holes at the rear of the oven.
2. Fit the side rack front tab over the fixing screw.
3. Replace the fixing nut. You may use a coin to tighten the nut.



Removing and refitting the sliding shelf supports (purchased separately)

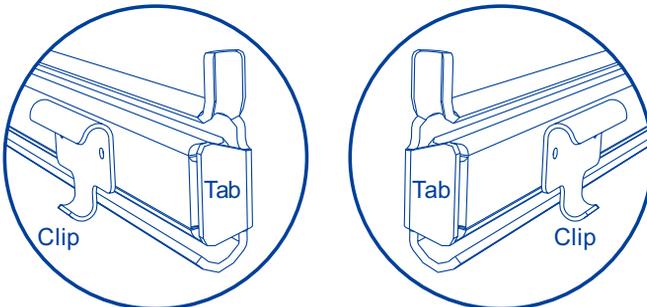
IMPORTANT!

Compact ovens only:

The sliding shelf supports cannot be used on shelf positions 3 and 4.

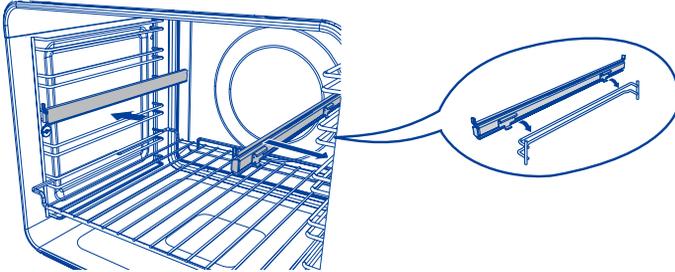
To fit

1. Ensure the slides are the correct way around (the front of the slide has the triangular shaped tab as shown).
2. Fit the top of the clips over the side rack, the front clip should be fitted as close to the front of the side rack as possible. Make sure the rear clip has engaged.
3. Rotate the slide down and 'click' the bottom of the clips into place.



To remove

Grasp the slide and rotate the bottom up to release the the clips and remove.

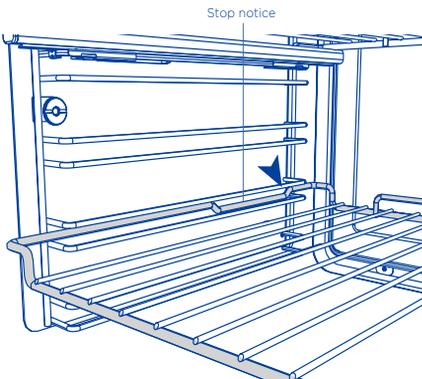


When refitting the sliding shelf supports, make sure that you fit:

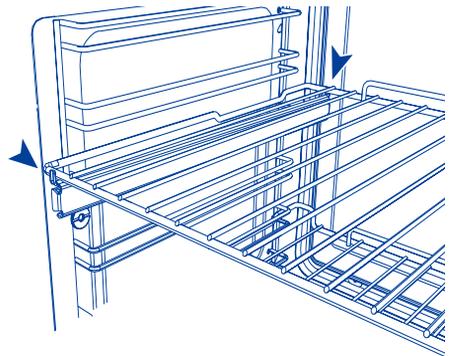
- ▶ the side racks first
- ▶ the slides to the top wire of a shelf position (shelf positions 1 & 2 only in compact ovens)
- ▶ both sides of each pair of slides

Refit the oven trays and grill pan

- ▶ Slide in the shelves you need, making sure that:
- ▶ They slide between the two wires of a shelf position (unless a sliding shelf support is being use)
- ▶ The stop notices point down
- ▶ The guard rail is to the rear.



Refitting the shelf between two wires



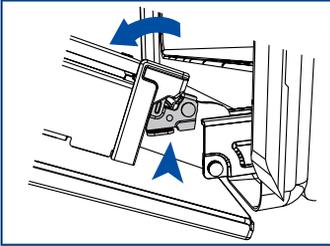
Refitting the shelf onto a sliding shelf support

Removing and refitting the oven door.

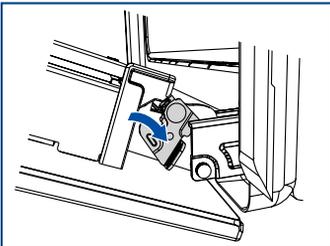
IMPORTANT!

Take care, the oven door is heavy.

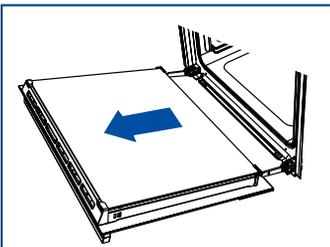
To remove the door:



1. Open the door fully. Locate the two small metal locking levers on both door hinges either side.

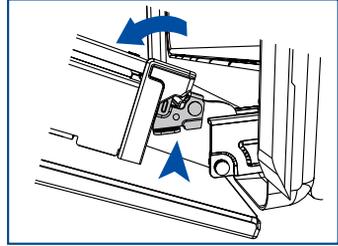


2. Push each locking lever down fully to release the door from the hinge.

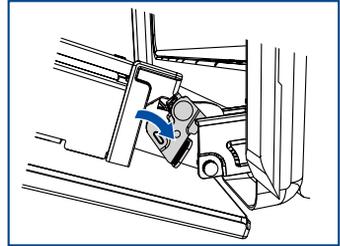


3. Holding the door on both sides, carefully pull the door out and away from the hinges.

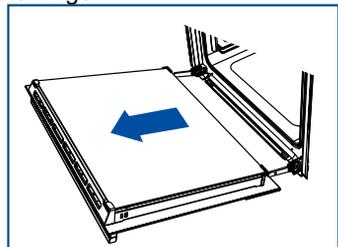
To refit the door:



1. Holding the door on both sides, line up the holes in the base of the door with the hinges and slide the door on.



2. Once the door is fully located on the hinges, push each locking lever up fully to lock the door onto the hinge.



3. IMPORTANT!

Ensure the levers are both fully locked before trying to shut the door.

Removing the door glass panes for cleaning

IMPORTANT!

Always turn off the oven at the wall before lowering the upper element. Make sure the oven has cooled down completely before starting.

- ▶ Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.
- ▶ Take care, the oven door is heavy (11 kg). If you have any doubts, do not attempt to remove the door.
- ▶ Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- ▶ Take extreme care when handling the glass panes. Avoid the corners and edges of the glass bumping against any surface. This may result in the glass shattering.
- ▶ Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.
- ▶ If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.
- ▶ Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.
- ▶ If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.

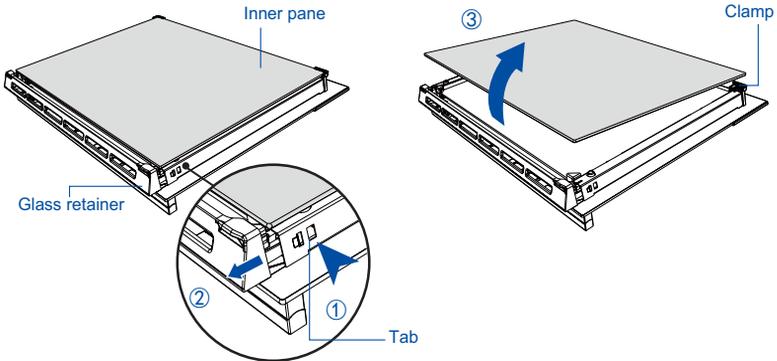
Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

We recommend removing the door to make cleaning the glass easier. See 'Removing and refitting the oven door' for instructions. Once the door is removed, lay it down on a soft, clean, flat surface.

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

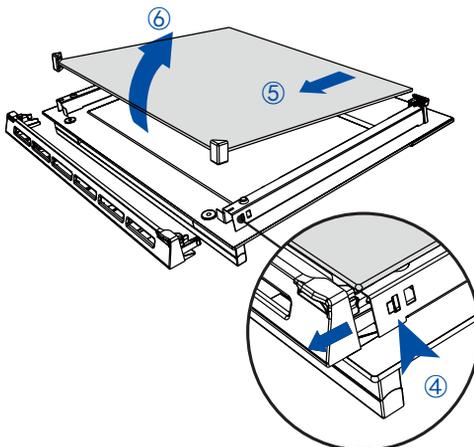
To remove the inner pane

1. Touch the glass retainer tabs in on both sides of the door.
2. Pull the glass retainer up until the tabs relocate in the topmost hole.
3. Holding the top of the inner pane, gently pull the pane toward the top of the door until the pane is clear of the clamp at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.



To remove the middle pane

4. Touch the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.
5. Gently pull the middle pane toward the top of the door until the pane is clear of the clamp at the bottom of the door.
6. Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.



After cleaning replace the door glass panes.

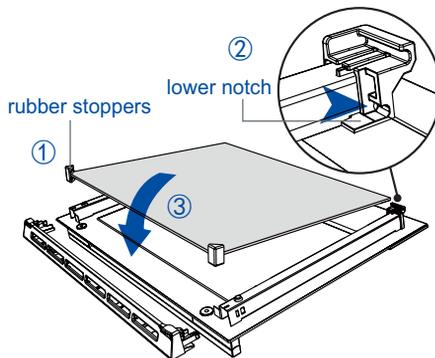
When replacing the glass panes make sure that

- ▶ you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- ▶ you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane

Ensure the pane is the right way up (the warning should be readable at the bottom of the door)

1. Ensure the rubber stoppers are still attached at the top to the pane.
2. Slot the bottom of the pane into the lower notch at the bottom of the door.
3. Lower the pane into the door, the rubber stoppers rest on the outer pane of glass.



Replace the inner pane

Ensure the pane is the right way up

(ie the logo should be readable at the bottom of the door)

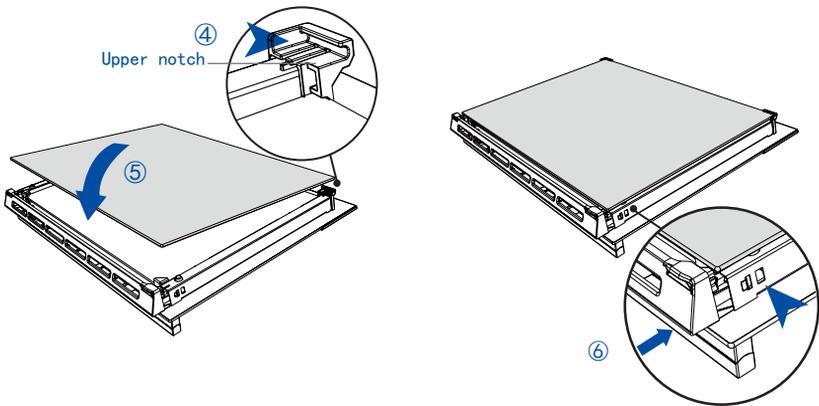
4. Slide the pane into the notch at the bottom of the door.

5. Lower the pane onto the clamp at the top of the door.

6. Slide the glass retainers back into place and ensure they are clipped securely in place.

IMPORTANT!

Make sure the glass retainers are correctly and firmly in place and the glass pane is secure .



Replacing the oven light bulbs

Note: Oven bulb replacement is not covered by your warranty.

The light is located in the ceiling of the oven, center front.

Some models use G9 halogen bulbs with the specifications 220-240V, 50Hz and 25W.

Always hold the replacement bulb in a soft cloth. Touching the bulb will reduce its lifespan.

Changing the bulb

1. Let the oven cavity and grill element cool down before changing the bulb.

IMPORTANT!

Turn the oven off at the wall before continuing.

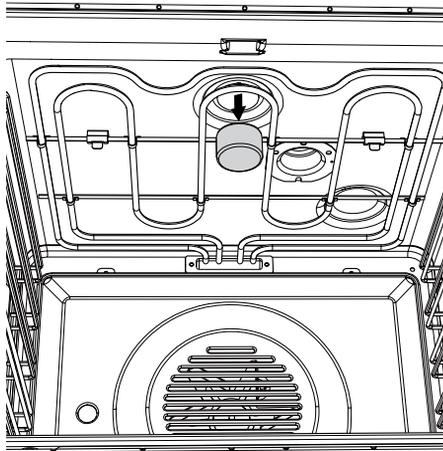
2. Turning anti-clockwise unscrew the glass cover.

3. Carefully pull out the faulty halogen bulb.

4. Carefully pull in the new light bulb.

5. Turning clockwise screw the glass cover.

6. Turn the oven back on and set the clock (see 'First use' for instructions).



TROUBLE SHOOTING

Troubleshooting chart

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
General		
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
The oven does not work but the display is lit.	The oven is set for automatic cooking.	See 'Automatic cooking' for instructions.
The lights do not come on when I open the oven door.	The oven light bulb(s) have blown. The door is not correctly fitted. The oven is in Sabbath setting and the 'Light off' option has been saved.	Replace the light bulb(s). See 'Care and cleaning' for instructions. See 'Care and cleaning' for instructions on fitting the door correctly. To quit Sabbath setting, touch and hold the cancel button. See 'User preference settings' for instructions on changing the 'Light off' option.
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
General		
I can feel hot air blowing out of the vents after I have turned the oven off.	This is normal.	For safety reasons the cooling fans will continue to run even when you have turned the oven off. The fans will switch off automatically when the oven has cooled.
The oven fan comes on when I select a function that does not use a fan (eg bake or classic bake)	This is normal. The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.	Wait until a long tone sounds and the all the heating indicators are lit: the oven will then be ready to use.
The oven is heating but the display is dark.	The oven is set to 'Display off' option. The oven is in Sabbath setting.	To quit the 'Display off' option, touch and hold the ON/OFF button  until the display shows the time of day. To quit Sabbath setting, touch and hold the ON/OFF button  until the display shows the time of day
The oven cancels automatic cooking when I try to adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking.

ALERT CODES

If there is a problem, the oven will:

- ▶ automatically suspend all oven functions
- ▶ beep five times
- ▶ display an alert code.

IMPORTANT!

Do not turn off the mains power supply to the oven (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the oven which are needed to cool the oven's components. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

What to do if an alert code is displayed

1. If the beeping hasn't stopped already, touch any button to stop it.
2. Make a note of the alert code displayed. You may need this information.
3. Check the chart following to see if you can fix the problem yourself and follow the instructions.
4. If you can fix the problem and the alert code does not reappear, you can keep using your oven.

OR

If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the oven off at the wall and call your Authorised Repairer or Customer Care with the alert code information.

ALERT CODE	POSSIBLE CAUSES	WHAT TO DO
Er+number	Technical fault.	<ol style="list-style-type: none">1. Note down the alert code.2. Wait until the cooling fans have stopped and the oven has completely cooled down.3. Turn the power to the oven off at the wall.4. Call your Authorised Repairer or Customer Care with the alert code information.

WARRANTY AND SERVICE

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

1. Your product is correctly installed.
2. You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to

