

# Haier

Built-in Oven

Model:HCO-T10U1

INSTALLATION GUIDE/USER GUIDE

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## Dear Customer,

Congratulations on your purchase. We aim to make our products exceptionally easy to use and extremely efficient. After reading the instruction manual, we hope operating the oven will be easy.

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

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

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

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

## SAFETY INSTRUCTIONS

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- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
- **WARNING** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never put pans weighing over 15Kg on the opened door of the oven.
- Do not use the oven in the event of a technical fault, once a technical fault caused, disconnect the power and report the fault to the service centre to be repaired.
- Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.
- Do not use harsh abrasive cleaners or sharp metal scrapels to clean the door glass as they can scratch the surface, which could then result in the glass shattering.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING** Accessible parts may become hot during use.
- Young children should be kept away
- During use the appliance becomes hot. Care should be taken touching heating elements inside the oven to avoid burns.
- Use the temperature sensing probe recommended by the oven.
- When the input voltage exceeds 270V, the oven will automatically shutdown. User need to manually restart the oven.

## HOW TO SAVE ENERGY



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

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

- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the oven in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

## UNPACKING



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

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

### Caution!

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

## DISPOSAL OF THE APPLIANCE



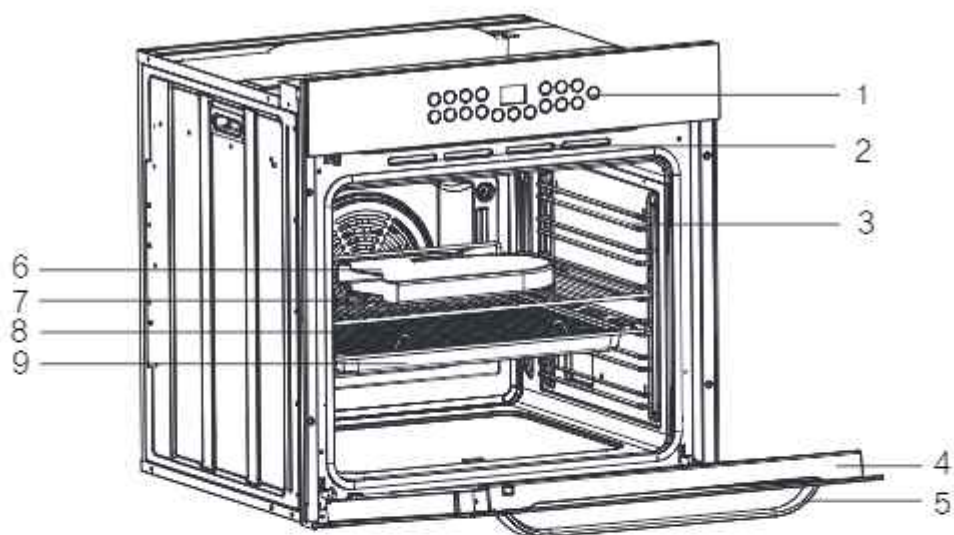
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

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

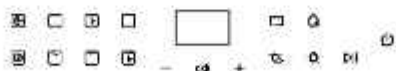
Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

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

## DESCRIPTION OF THE APPLIANCE



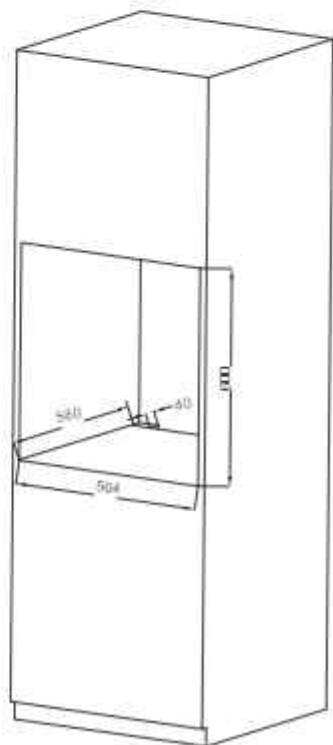
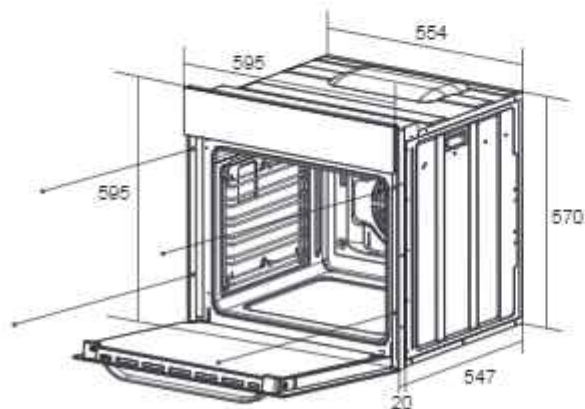
- |                     |               |
|---------------------|---------------|
| 1. Control panel    | 6. Glove      |
| 2. Outlet           | 7. Grill rack |
| 3. Side rack        | 8. Small rack |
| 4. Oven door        | 9. Grill tray |
| 5. Oven door handle |               |



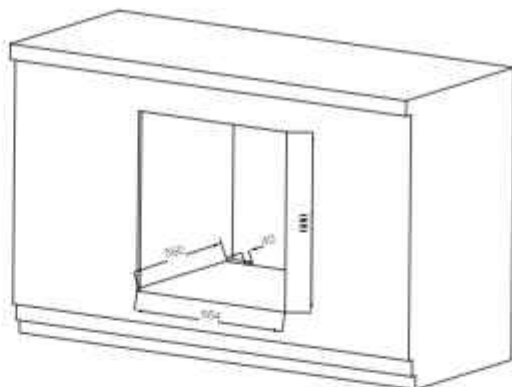
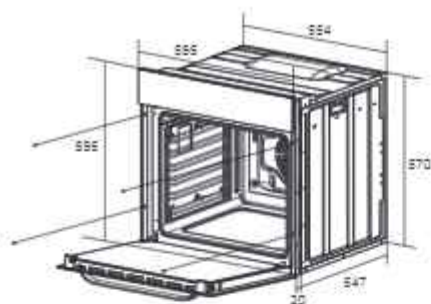
# INSTALLATION

## ► Installing the oven

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







## ▶ Electrical connection

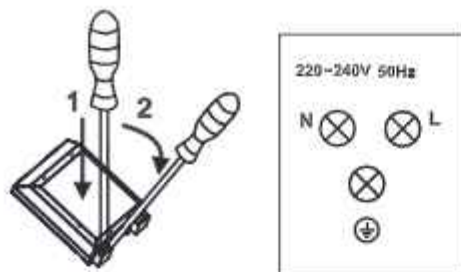
### Warning!

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

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- The cable of correct size rating must be used cable type HO5RR-F  $3 \times 1.0 \text{ mm}^2$ . the grounding wire shall be longer than the other wires.
- The means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under over voltage fixed wiring in accordance with the wiring rules.

### Connection (by authorised electrician)

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.




Colour code

L = exterior live wires, usually coloured black, brown.

N=neutral

The colour is usually blue.

Beware of the correct N-connection!

 = earthing wire, the colour is green/yellow.

# OPERATION

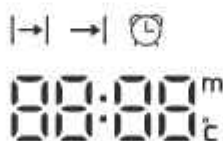
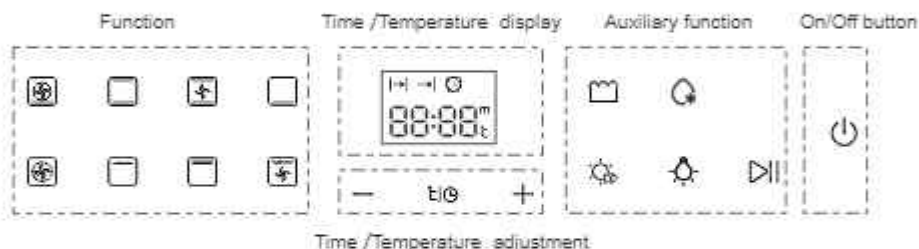
## ▷ Prior to first use

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min. ), remove any stains and wash carefully.

## Caution!






When heating the oven for the first time, it is normal to give off smoke and a peculiar smell. This will disappear after about 30 minutes.

## ▷ Electronic programmer



|→| - Cooking time      ⌚ - Timer


→| - End of cooking time

Button		Explanation
	ON/OFF button	Touch the button 3 seconds to turn on / off the oven.
Baking mode		For selection of functional.
	Oven lamp	For on /off oven lamp; touch the button, the light will turn on or turn off.
	Clock Function	Used to set the clock, alarm, cooking time, end of cooking time.
—	Selector Buttons	After set a functions, touch this type you can set different temperatures. When set the clock, alarm, cooking time, end of cooking time, touch this key time of addition and subtraction can be realized
+		
	Speedcook	You can start heating without selecting any function. After the start, press this button for rapid heating.
	Start / pause key	After set the temperature and function, touch the button, you can Start or Pause the oven.

## Setting the clock

The clock is preset to "00:00", and will revert to this after a power failure.





To change the clock time

- Ensure the oven is in standby mode.
- Touch button " — " or " + " to set the clock.
- Touch button "  " to confirm, or it will auto confirm after 5 seconds.

## The minute minder

The minute minder can be used when the oven is switched on. It can be set for up to 23 hours and 59 minutes.

To set the minute minder

- Touch the button "  " until the "Minute Minder" symbol "  " appear.
- While the "Minute Minder" symbol is still flashing, use the "+" or "-" keys to scroll the display to the required countdown time.
- When the time has elapsed, the oven will beep for 30 seconds. The beep can be turned off by touching the any keys.
- At the end of the countdown, the minute minder will not switch off the oven. Remember to turn off the oven manually.
- Cancel the minute minder, you must be pause the oven, then touch the button "  " until the "Minute Minder" symbol "  " appear, touch the "-" key set the minder to "00:00".

## Setting the cooking time

The oven can be set to switch off automatically at a preset time up to a maximum of 23 hours and 59 minutes from when you set it.

To set a cooking time:

- Select the oven function and temperature.
- While the display is still flashing, touch the key "t⊙" repeatedly until the Cooking Time symbol " |→| " lights up.
- While the Cooking Time symbol " |→| " is still flashing, use the "+" or "-" keys to scroll the display to the required cooking time.
- Touch the key "▷||" to start the cooking.
- When the time has elapsed, the oven will turn off and beep.  
The beep can be turned off by touching the any keys

Please note:

At the end of the cooking programme, remember to turn off the oven manually.

## Automatic cooking

After the cooking time has been set, the finish time can also be set so the cooking starts and finishes automatically.

To set an automatic cooking programme:

- Select the oven function and temperature.
- Set the cooking time required by following the instructions in "Setting the cooking time" above.
- While the display is still flashing, touch the key "t⊙" repeatedly until the "Finish Time" symbol lights up.
- While the "Finish Time" symbol " →| " is still flashing, use the "+" or "-" keys to scroll the display to the required finish time.
- Touch the key "▷||" to start the cooking.
- When the time has elapsed, the oven will turn off and beep.  
The beep can be turned off by touching the any keys

### **Please note:**

At the end of the cooking programme, remember to turn off the oven manually.

### **Caution!**


After setting the function, temperature and the time, close the door, touch the key "▷||", then the cooking starts.

When the oven is working, touch the key "▷||" to pause the oven, touch the key "t⊙" to adjust the temperature, timer, cooking time and the end of cooking time by touch "+" or "-" key, touch the key "▷||" to start the oven.

You can cancel the working by touching the key "⏻".

## Booster Function

The oven is equipped with a booster function to heat it up to operating temperature as fast as possible.

After selecting the oven function and setting the temperature, as above, touch the key "  " briefly.

The booster function works with all cooking functions, but is not required with the pyrolytic function.

When the booster is operating, all three sections of the "Thermometer" symbol flash together.

The booster will continue until the oven reaches its set temperature, then the oven will automatically return to normal heating.

**Important** Do not put any food in the oven while the booster is operating, wait until the oven has reached temperature then insert the food containers carefully.

## Auto Cut-Off Feature

There is an auto cut-off feature on all cooking functions for added safety. Whenever the oven is running it will automatically switch off after a set time, depending on the temperature setting.

Selected Temperature	Time to Cut-Off (hours)
20-120°C	24 h
121-200°C	6 h
201-250°C	3 h

## Key Lock

The oven is equipped with a key lock to lock the controls. This can be used when the oven is cooking.

### To switch on the key lock

Touch key " + " or " - " for approximately 3 seconds, until the "Lock" symbol illuminates and the oven beeps to confirm the key lock is switched on.

### To switch off the key lock

Touch key " + " or " - " for approximately 3 seconds, until the "Lock" symbol goes out and the oven beeps to confirm the key lock is switched off.

When the key lock is on, any key is not touched except ON/OFF button and lamp button.

### **Key lock after power outage.**

The key lock can be set to do one of two things after the power to the oven is cut then re-instated:

Key lock automatically unlocks after power outage.

### **Possible settings of the oven function knob**

For each cooking function please note:

- After selecting a cooking function and temperature the display flashes for 5 seconds, then when it stops flashing the function starts to run
- The slowly raising animation of the "Thermometer" symbol means that the oven is heating up.



#### **Bottom and top element on**

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



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

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

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



#### **Economy grill (variable)**

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

### **Warning!**

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



#### **Bottom element**

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



#### **Fan, bottom and top element on**

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



#### **Fan, grill element**

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



### Circular heater fan with bottom element

This operates the fan oven with the convection element and the bottom element allowing for cooking with increased temperature from the bottom of the dish when using shelf position 3 or 4. touch the function the default temperature of 220°C is displayed and can be adjusted – and + button.



### Circular element fan

At this function, allows the oven to be heated up in a forced way with the thermofan, which is in the central part of the oven chamber.

Heating the oven up in this way permits even heat circulation around the dish that is in the oven. The advantage of this heating method is:

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

#### Caution!

When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on.

With this function you can cool the dish or the oven chamber.



### Defrost

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



### Ferment

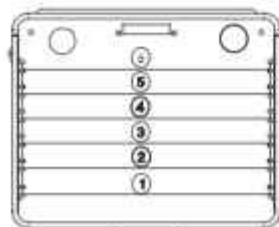
At this function is ferment mode.

#### Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 6 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!





## CLEANING AND MAINTENANCE

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

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

### ▷ Oven

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

### Caution!

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

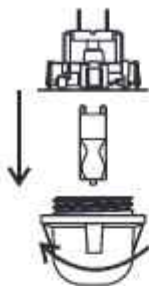
### ▷ Replacement of the oven light Bulb

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply .

If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

#### Changing the bulb

- Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover.



**IMPORTANT**

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

**IMPORTANT**

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

Please note:

The bulb replacement is not covered by your guarantee.

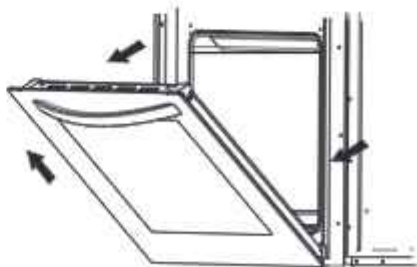
**▷ Door removal**

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

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



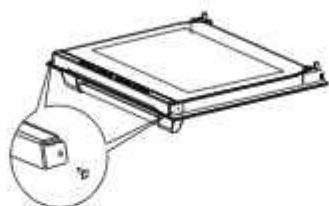
Tilting the hinge safety catches



Door removal

## ▷ Removal of the internal glass panel

Press the symbol "↑" and outward the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and insert in the blocking mechanism.



Removal of the internal glass panel

## OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

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

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

## BAKING IN THE OVEN

### ▷ Baking pastry

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

#### **Warning!**

- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences;
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

#### **Baking with upper and lower elements**

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

#### **Baking tips**

##### **Is cake baked?**

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

##### **Cake has fallen**

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

##### **Cake is too light on the bottom**

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



##### **Cheese cake is undercooked**

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

##### **Warnings regarding the baking tables**

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only.
- The asterix indicates that the oven requires preheating.

## Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp (°C) 	Guide level (from down upwards)	Temp (°C) 	Baking time (in min.)
<b>Sweet pastry</b>					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	180-190	3	160-170	60-80
Fruit cake	2	190-200	3	170-180	50-70
Fruit cake with icing	2	180-190	3	160-170	60-70
Sponge cake	2	180-190	2	160-170	30-40
Flake cake	3	190-200	3	170-180	25-35
Fruit cake mix dough	3	180-190	3	160-170	50-70
Cherry cake	3	190-210	3	170-200	30-50
Jelly roll	3	190-200	3	170-180	15-25
Fruit fan	3	160-170	3	150-160	25-35
Plait bun	2	190-210	3	180-210	35-50
Christmas cake	2	180-190	3	170-200	45-70
Apple pie	2	190-210	3	170-200	40-60
Puff paste	2	180-190	3	160-170	40-60
<b>Salted pastry</b>					
Bacon roll	2	190-200	3	170-180	45-60
Pizza	2	220-240	3	210-230	30-45
Bread	2	200-220	3	180-210	50-60
Rolls	2	210-230	3	200-220	30-40
<b>Cookies</b>					
Caraway roll	3	180-190	3	160-170	15-25
Biscuits	3	180-190	3	160-170	20-30
Danish pastry	3	190-210	3	170-200	20-35
Flaky pastry	3	200-210	3	180-200	20-30
Cream puff	3	190-210	3	170-200	25-45
<b>Deep frozen pastry</b>					
Apple pie, cheese pie	2	190-210	3	170-200	50-70
Cheese cake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Chips for oven	2	210-230	3	200-220	20-35
Potato fries for	2	210-230	3	200-220	20-35

## ▷ Roasting

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

### Tips regarding roasting pans



- For best results, use light enamel pans, temperature resistant glass pans, clay dishes or cast iron dishes.
- As stainless steel dishes reflect the heat, they are not recommended.
- If you cover your roast or wrap it in foil, it will preserve its juices and the oven will remain clean.
- The roast will be cooked quicker if it is left uncovered. Large roasts can be placed directly on the grid with the oven tray below for catching the juices and melted fat.

### Attention when roasting!

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

- Roasting of large chunks of meat may produce excessive steaming and condensation on the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be checked regularly and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce condensation and corrosion of the oven.

## Roasting table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp (°C) 	Roasting time (in min.)	temp (°C) 	Roasting time (in min.)
Beef						
Beef loin	1000	2	210-230	2	200-220	100-120
Beef loin	1500	2	210-230	2	200-220	120-150
Roast beef rare	1000	2 <sup>1</sup>	230-240	2	220-230	30-40
Roast beef, well done	1000	2	230-240	2	220-230	40-50
Pork						
Pork roast with skin	1500	2 <sup>1</sup>	190-200	2	170-180	140-160
Flank	1500	2	200-210	2	180-190	120-150
Flank	2000	2	190-210	2	170-200	150-180
Pork loin	1500	2	210-230	2	200-220	120-140
Meat roll	1500	2 <sup>1</sup>	210-230	2	200-220	120-140
Pork cutlet	1500	2 <sup>1</sup>	190-210	2	170-200	100-120
Minced meat roast	1500	2	220-230	2	210-220	60-70
Veal						
Veal roll	1500	2 <sup>1</sup>	190-210	2	170-200	90-120
Veal knuckle	1700	2	190-210	2	170-200	120-130
Lamb						
Lamb prime ribs	1500	2	200-210	2	180-200	100-120
Mutton blade bone	1500	2 <sup>1</sup>	200-210	2	180-200	120-130
Venison						
Hare ribs	1500	2	200-220	2	180-210	100-120
Hare blade bone	1500	2 <sup>1</sup>	200-220	2	180-210	100-120
Boar ham	1500	2	200-220	2	180-210	100-120
Poultry						
Chicken entire	1200	2	210-220	2	200-210	60-70
Hen	1500	2	210-220	2	200-210	70-90
Duck	1700	2	190-210	2	170-200	120-150
Goose	4000	2	170-180	2	150-160	180-200
Turkey	5000	2	160-170	2	140-150	180-240
Fish						
Fish, entire	1000	2	210-220	2	200-210	50-60
Fish soufflé	1500	2	190-210	2	170-200	50-70



## ▷ Grilling


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

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

### Tips for grilling

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

## Grill table

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

## TECHNICAL INFORMATION

Model	HCO-T10U1
Rated voltage	AC220-240V
Rated frequency	50Hz
Rated power	3150W
Top element	850W
Grill element	1100W
Bottom element	1150W
Circular element	2000W
Fan	●
Temperature Sensor	●
Volume	76L
Product Dimensions (DXWXH)	567x595x595

Customer Name :- \_\_\_\_\_ Address :- \_\_\_\_\_

Serial Number :- \_\_\_\_\_ Date of Purchase :- \_\_\_\_\_ Model No. :- \_\_\_\_\_

Dealer Seal :- \_\_\_\_\_

**HAIER WARRANTY**

HAIER APPLIANCES (INDIA) PVT. LTD. (hereinafter referred to as 'the Company') hereby offers the following warranty to the original domestic purchaser commencing from the Date of the Purchase (DOP). The Company at its sole discretion, will free of charge repair or replace any defective part or parts which prove to be defective in construction and/or materials and not due to accidental or improper usage.

**CONDITIONS OF WARRANTY**

- 1) This warranty will be automatically terminated on the expiry of the warranty period from the Date of Purchase (DOP).
- 2) The Company is not liable for any delay in servicing due to reasons beyond the control of the Company or any of its authorized service center.
- 3) Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
- 4) It is entirely left to the Company's discretion to repair/replace parts at the site of installation or at the authorized service center.
- 5) This warranty shall be strictly limited to the repairs or replacement of the defective part specified in warranty. This warranty shall not cover any consequential or resulting liability.
- 6) This warranty shall not, in any case, extend towards payment of any monetary consideration whatsoever or replacement or return of the product.
- 7) The Company may repair/supply parts free of cost during the warranty period. This warranty does not cover any, Excise Duty, Central or Sales tax, Octroi and other local taxes or levies on the components/parts.
- 8) The parts shall be replaced by functionally equivalent material only and not with brand new ones and are likely to be different from the one originally fitted. The parts thus replaced shall be taken back by the Company.
- 9) The Company reserves the right to retain any part or component repaired at its sole discretion during the warranty period.
- 10) In no event the Company or its authorized service center, be liable for any consequential damages or resulting liability, damage or loss arising directly or indirectly out of any defect in the product.
- 11) This warranty is not valid in case of the following events:
  - a) if the Product has been installed/serviced/repaired/Opened or Tampered by any unauthorized personnel.
  - b) if defects arise/caused by accidents, alterations, misuse, neglect, substitution of original components with spurious/non-genuine components, attacked by household pest / rodents, fire, flood, earthquakes, lightning and/or any other act of God/natural calamities.
  - c) The product is shifted outside India.
- 12) (a) For any service under this warranty (beyond city/town/municipal limits) from the Company/authorized service center, a fixed charge of Rs. 100 will be collected from the customer in addition to the actual to and for charges by the shortest route.  
 (b) Service charges applicable after expiry of comprehensive warranty.
- 13) Any change of location or change in the ownership during the warranty period must be intimated in writing to the Company.
- 14) The Company's employees or its authorized representatives have no authority to vary the terms of this warranty.
- 15) Glass burners valve carry warranty against any manufacturing defect for 60 months. Warranty is not applicable for De-coloration of the burners.
- 16) The warranty does not cover rust, oxidation, discoloration, scratches, and wear & tear, plastic, rubber, aesthetic, Filters, Consumable parts.
- 17) HOB Tempered glass top has 24 Month warranty for any manufacturing defect. The warranty of glass becomes null & void in following conditions:
  - a) Glass breakage due to improper use or accidental damage;
  - b) Use of gas (and/or) / Gas Cylinders / Gas Tanks;
  - c) Sprinkling of water on hot Glass surface;
  - d) Other safety norms / precaution not followed.
- 18) This warranty is affected in New Delhi and claims, if any, shall be made only before the courts having jurisdiction in New Delhi and no claim shall be made against the Company outside New Delhi not withstanding that the Appliance may have been sold or delivered elsewhere.

Segment	Period	Warranty	Parts not Covered
BUILT - IN - HOE	1 Year Comprehensive (1 + 1 Yr. on Glass) & (1 + 4 Yrs. On Burner & Valve)		Fan Support, Leg, Drip Tray & Knob, Mixing tube, Plastic Parts, accidents or damage, etc.
HYBID - HOE			
TABLET - HOE			
HOOD	1 Year Comprehensive		Glass, Dust Cover, Body, Filters, Oil Collector & Cleaning, Bulbs, Switches, Knobs, Plastic Parts, accidents or damage, etc.
BUILT - INWO	1 Year Comprehensive		Outer Body, Cavity, Door, Glass, Handle, Knob/ Touch Panel, Bulbs, Plastic Parts, accidents or damage, etc.
BUILT - IN - OVEF6	1 Year Comprehensive		
BUILT - STERILIZER	1 Year Comprehensive		

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Customer Name :- \_\_\_\_\_ Address :- \_\_\_\_\_

Serial Number :- \_\_\_\_\_ Date of Purchase :- \_\_\_\_\_ Model No. :- \_\_\_\_\_

Dealer Seal :- \_\_\_\_\_