

CANDY HOOVER GROUP Via Comolli 16 Brugherio – Italy





# Summary

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## Important safety indications

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- During cooking, moisture may condense inside the oven cavity or on the glass of the door. This is a normal condition. To reduce this effect, wait 10-15 minutes after turning on the power before putting food inside the oven. In any case, the condensation disappears when the oven reaches the cooking temperature.
- Cook the vegetables in a container with a lid instead of an open tray.
- Avoid leaving food inside the oven after cooking for more than 15/20 minutes.
- WARNING: the appliance and accessible parts become hot during use. Be careful not to touch any hot parts.
- WARNING: the accessible parts can become hot when the grill is in use. Children should be kept at a safe distance.
- WARNING: the accessible parts may become hot when the oven is in use. Young children should be kept away.
- WARNING: ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- WARNING: in order to avoid any danger caused by the accidental resetting of the thermal interruption device, the appliance should not be powered by an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off.
- Children under 8 should be kept at a safe distance from the appliance if not continuously supervised.
- Children should not play with the appliance.
- The appliance can be used by those aged 8 or over and by those with limited physical, sensorial or mental capacities, without experience or knowledge of the product, only if supervised or provided with instruction as to the operation of the appliance, in a safe way with awareness of the possible risks.

- Cleaning and maintenance should not be carried out by unsupervised children.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glasses, as they can scratch the surface and cause the glass to shatter.
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Only use the meat probe recommended for this oven.
- Do not use a steam cleaner or high pressure spray for cleaning operations
- IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITHOUT PLUG:

THE APPLIANCE MUST NOT BE CONNECTED TO THE POWER SOURCE USING PLUG OR SOCKETS, BUT MUST BE DIRECTLY CONNECTED TO THE SUPPLY MAINS. The connection to the power source must be carried out by a suitably qualified professional. In order to have an installation compliant to the current safety legislation the oven must be connected only placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source. The omnipolar breaker must bear the maximum connected load and must be in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The omnipolar breaker used for the connection must be easily accessible when the appliance is installed. The connection to the power source must be carried out by a suitably qualified professional considering the polarity of the oven and of the power source. The disconnection must be achieved incorporating a switch in the fixed wiring in accord-

ance with the wiring rules

IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITH POLARIZED PLUG IT IS INTENDED FOR CONNECTION TO POLARIZED SOCKET OUTLETS ONLY

- IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITH PLUG:

The socket must be suitable for the load indicated on the tag and must have ground contact connected and in operation. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

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

- Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.
- Any excess of spilled material should be removed before cleaning.
- A long power supply failure during an occurring cooking phase may cause a malfunction of the monitor. In this case contact customer service.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- When you place the shelf inside, make sure that the stop is directed upwards and in the back of the cavity. The shelf must be inserted completely into the cavity.
- WARNING: Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risk melting and deteriorating the enamel of the insides.
- WARNING: Never remove the oven door seal.
- CAUTION: Do not refill the cavity bottom with water during cooking or when the oven is hot.
- No additional operation/setting is required in order to operate the appliance at the rated frequencies.
- When inserting the grid tray pay attention that the anti-slide edge is positioned rearwards and upwards.
- Oven trays and grids are not suitable for direct contact with food. Please use suitable cookware or baking paper.



# General Instructions

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

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

## Safety Indications

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

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

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

## Electrical Safety

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

### CONNECTION

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

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

The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply.

### **WARNING**

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

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

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

## **Recommendations**

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

## **Installation**

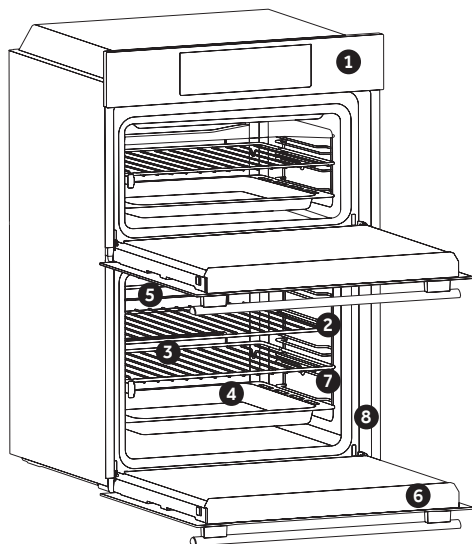
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The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.

The oven can be located high in a column or under a worktop. Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

Always fix the oven to the furniture with screw provided with the appliance.

# Product description



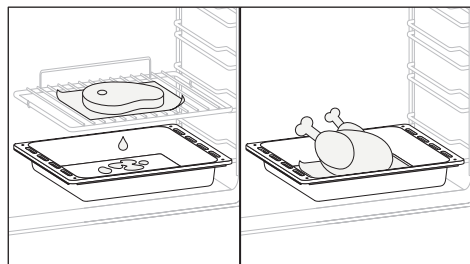
1. Control panel
2. Shelf positions (lateral wire grid if included)
3. Grids
4. Trays
5. Fan (if present)
6. Oven door
7. Lateral wire grids (if present: only for flat cavity)
8. **Serial number**



Write here your serial number for future reference.

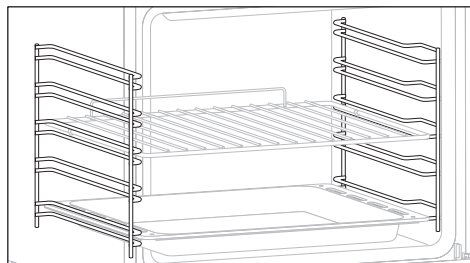
## ACCESSORIES

### Drip tray



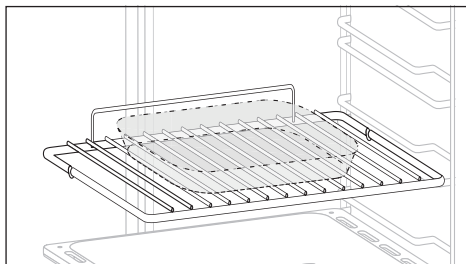
Collects residues that drip when cooking food on the grills.

### Lateral wire grids (only if present)



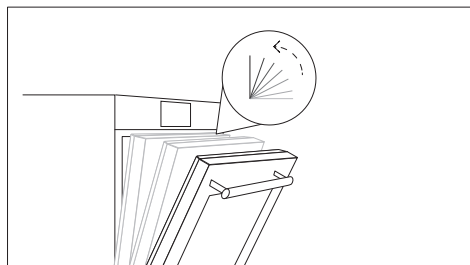
Located on both sides of the oven cavity, holds metal grills and drip pans.

### Metal grid



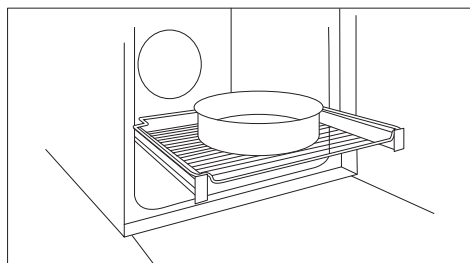
Holds baking trays and plates.

### Softclose (only if present)



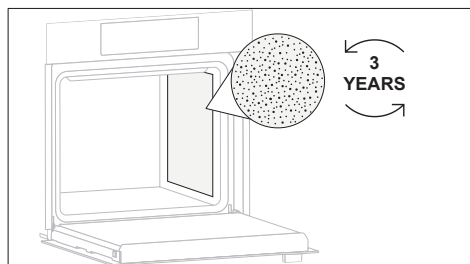
Hinges which ensure an automatic soft and smooth movement during the closing phase of the oven door.

### Telescopic guides (only if present)



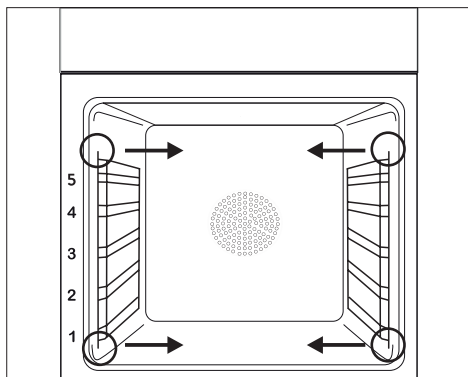
Two guide rails which facilitate the cooking status check as they allow easily the extraction and repositioning of trays and grids inside the oven cavity.

### Catalytic panels (only if present)



Special panels coated with enamel, made with a microporous structure to turn fat into gaseous elements that are easy to remove. Replace after 3 years of use (at 2/3 cooking cycles per week).

### Removal and cleaning of the side racks












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

**NOTE:** Oven trays and grids are not suitable for direct contact with food. Please use suitable cookware or baking paper.

# Use of the appliance

## COOKING MODES \*

Symbol	T °C de-fault	T °C range	Function
			LAMP: Turns on the oven light.
			DEFROST: When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.
	210	50 ÷ MAX	MULTI-LEVEL: We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.
	190	50 ÷ MAX	*** MASTER BAKE: This function allows to cook in a healthier way, by reducing the amount of fat or oil required. The combination of heating elements with a pulsating cycle of air ensures a perfect baking result.
	210	50 ÷ MAX	BOTTOM HEATING + FAN: The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy fruit flans, tarts, quiches and pâté. It prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food. Place the shelf in the bottom position.
	220	50 ÷ MAX	*** CONVENTIONAL: Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For seizing red meats, roast beef, leg of lamb, game, bread, foil wrapped food (papillotes), flaky pastry. Place the food and its dish on a shelf in mid position.
	210	50 ÷ MAX	BOTTOM HEATING: Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pate and any cooking that needs more heat from below.
	200	50 ÷ MAX	GRILL : use the grill with the door closed. The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath.
	220	50 ÷ MAX	PIZZA - With this function hot air circulated in the oven to ensure perfect result for dishes such as pizza or cake.

\* Depending on the oven model.

\*\* Ideal temperature for suggested foods.

\*\*\* Tested in accordance with the EN 60350-1 for the purpose of energy consumption declaration and energy class.

## General notes on cleaning

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

### GLASS PARTS

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

### OVEN WINDOW SEAL

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

### ACCESSORIES

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

### DRIP PAN

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

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

## Waste management and environmental protection

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This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative ef-

fect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

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

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

### SAVING AND RESPECTING THE ENVIRONMENT

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

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

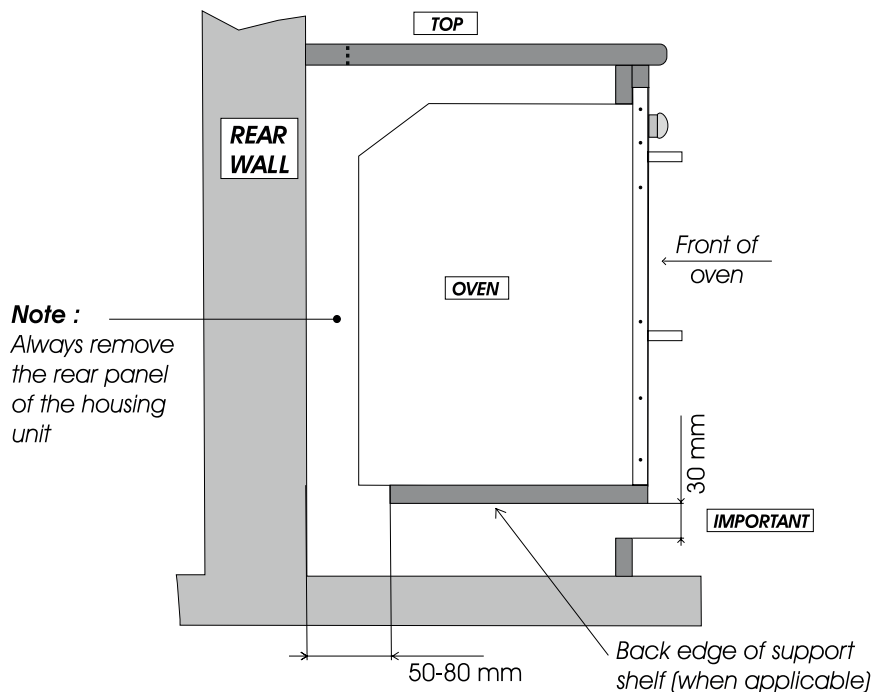
# Troubleshooting

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

# Installation

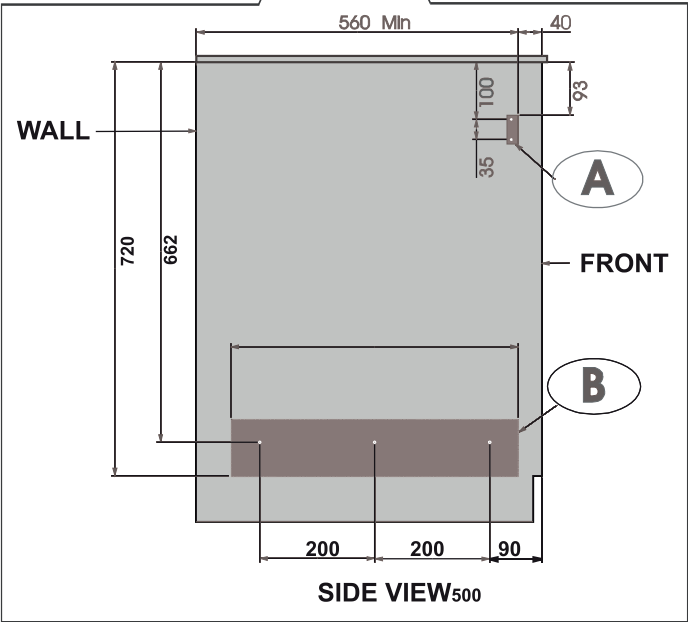
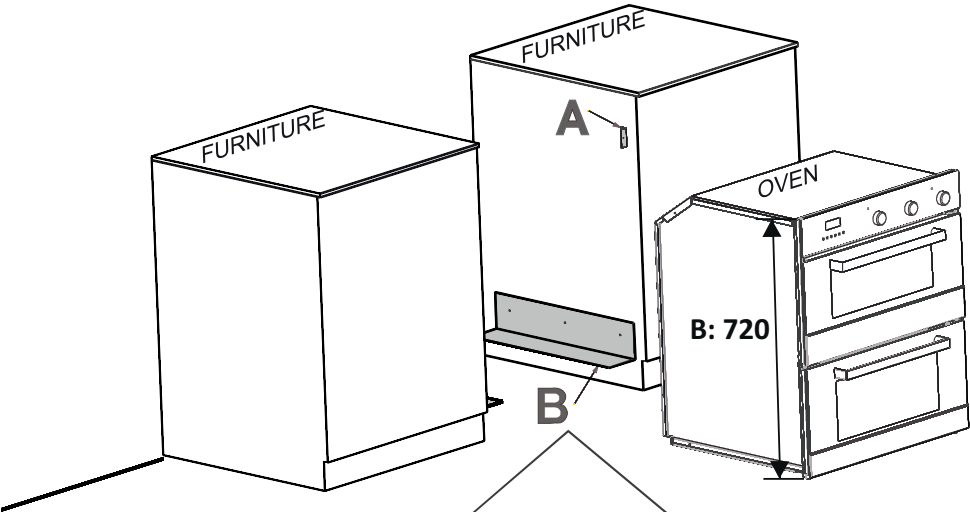
## OVEN FITTED UNDER WORKTOP

- VENTILATION REQUIREMENTS MUST BE AS SPECIFIED BY THE DRAWING BELOW



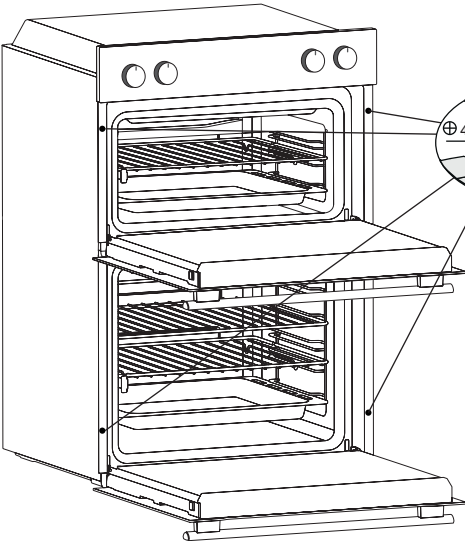
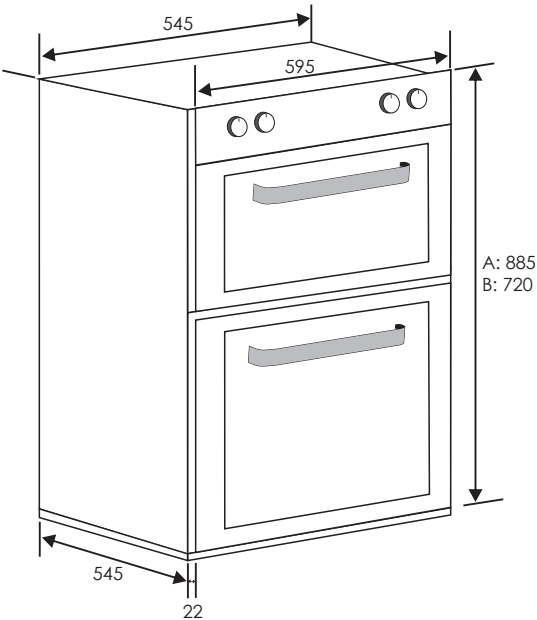
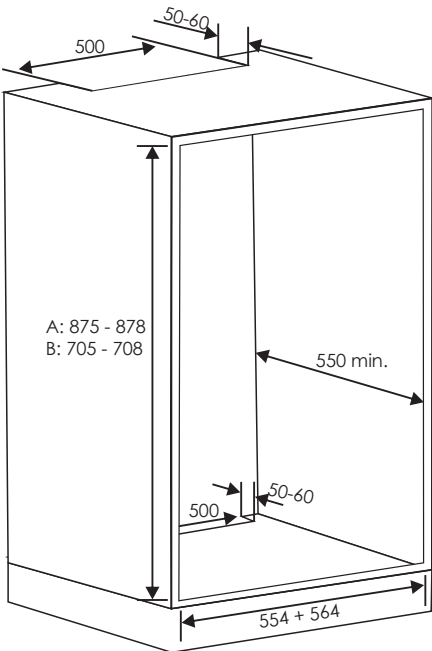
# For Equepped With Fixing Squares B: 720

## OVEN FITTED BETWEEN FURNITURES





# Installation



\* mandatory for all types of installations

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

# Haier

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