Haier

Freestanding Oven with Induction Cooktop

60cm
HOR60S11ISX2, HOR60S11IBX2

90cm
HOR90S11ISX2, HOR90S11IBX2

USER GUIDE | NZ AU

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⚠ WARNING!



Explosion Hazard

Failure to follow this advice may result in death or serious injury.

- Do not store flammable materials such as gasoline near the cooktop.
- Do not use or store flammable materials in the appliance drawer or near this appliance
- Do not spray aerosols on the vicinity of this appliance while it is in operation.

⚠ WARNING!



Electrical Shock Hazard

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

- Switch the cooker off at the wall before replacing fuses or the oven lamp.

⚠ WARNING!



Poisoning Hazard

Failure to follow this advice may result in poisoning or death.

- Do not use this appliance as a space heater. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ WARNING!	
	**Cut Hazard** Failure to use caution could result in injury or cuts. • Take care - some edges are sharp.

⚠ WARNING!	
	**Fire Hazard** Failure to follow this advice may result in overheating, burning, and injury. • Never leave the cooktop unattended when in use. Boilover causes smoking and greasy spillovers that may ignite. • 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.

⚠ WARNING!	
	**Hot Surface Hazard** Failure to follow this advice could result in burns and scalds. • Accessible parts may become hot when this cooker is in use. • To avoid burns and scalds keep children away. • Do not touch hot surfaces inside the oven. • Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes. • Take care when opening the oven door. • Let hot air or steam escape before removing or replacing food. • Do not touch the cooktop components, burners, trivets/pan supports or the base when hot. • Before cleaning, turn the cooker off and make sure it is cool.

READ AND SAVE THIS GUIDE
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.

General

- 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.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 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.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- Cleaning and user maintenance shall not be done by children without supervision.
- Clean only the parts of parts listed in this manual.
- Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.
- Do not modify this appliance.
- 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 place heavy objects on the oven door.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- The cooking chamber must only be cooled with the door closed. Check that nothing is stuck on the door of the appliance. Even if the door is only ajar, nearby cabinets can be damaged over time.
- Do not rest or lean on the open door of the appliance and do not put dishware or accessories on it.

- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential environments;
  - Bed and breakfast type environments.
- Always keep oven vents unobstructed.
- Do not use the oven if the door or the seals of the door are damaged. The oven may not be used until it is repaired by a qualified service technician.
- Do not operate your appliance by means of an external timer or separate remote control system.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- CAUTION: Hot air can blow from the vent at the base of the oven as part of the oven's cooling system.

Installation

- Ensure your appliance is properly installed and earthed by a qualified technician.
- Ensure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- 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.
- 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 wiring rules.
- The oven must be earthed.
- Do not use adaptors, reducers or branching devices to connect the oven to the mains electricity supply, as they can cause overheating and burning.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Please take extra care not to damage the lower trim of the oven during installation. The trim is important for correct air circulation and allows the door to open and close without obstruction. The manufacturer does not accept any responsibility for damage resulting from incorrect installation.

Food safety

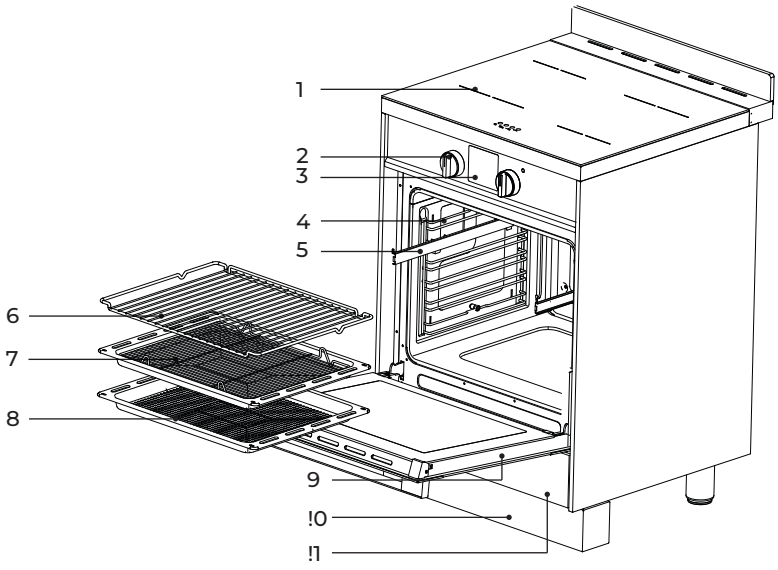
- Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.

Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.

Fire Hazard

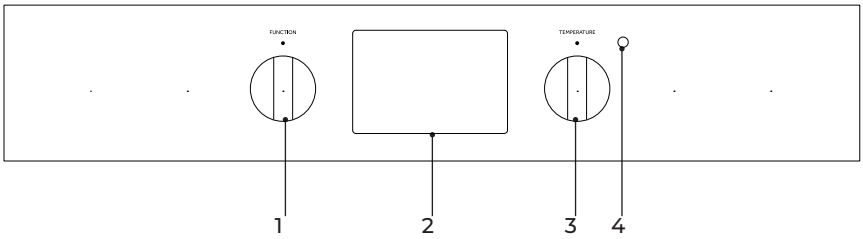
- Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel 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.



Features and accessories

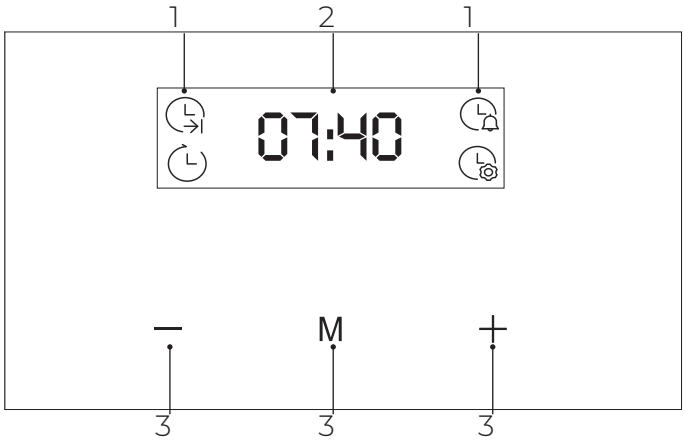
1	Elements	7	Roasting dish + Grill insert
2	Control dials	8	Air fry trays
3	Control panel	9	Oven door
4	Side racks	10	Toe kick cover
5	Telescopic sliders	11	Storage drawer
6	Wire rack		

PRODUCT OVERVIEW



1	Function control dial	3	Temperature control dial
2	Control display	4	Oven heating light*

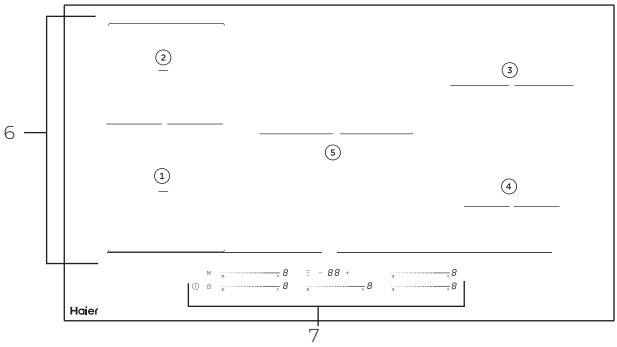
*Illuminated only when oven is heating up, light will turn off once set temperature is reached. May turn off and on as the oven regulates temperature during cooking.



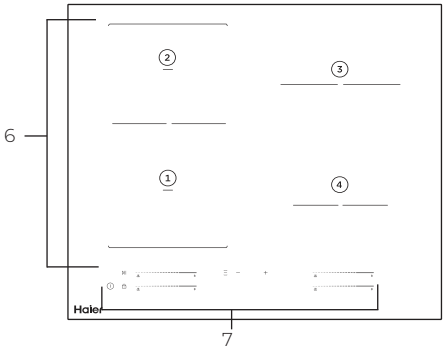
Control display

1	Timer functions		Cook duration
			Delay start
			Timer
			Clock settings
2	Time/ Temperature display	Displays clock, cook duration, delay start, timer and temperature.	
3	Selector buttons	M	Press to cycle through functions.
		— +	Press to increase or decrease time.

90cm



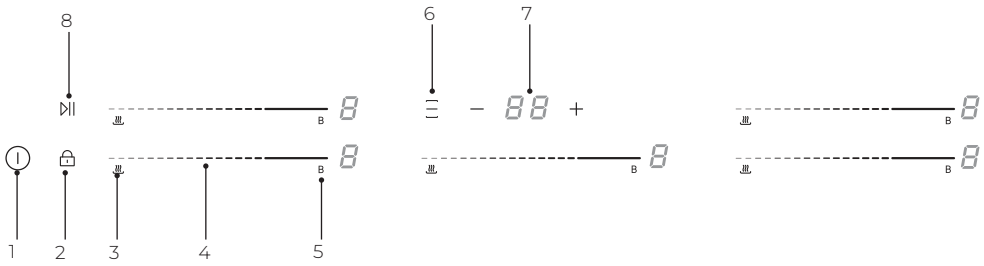
60cm



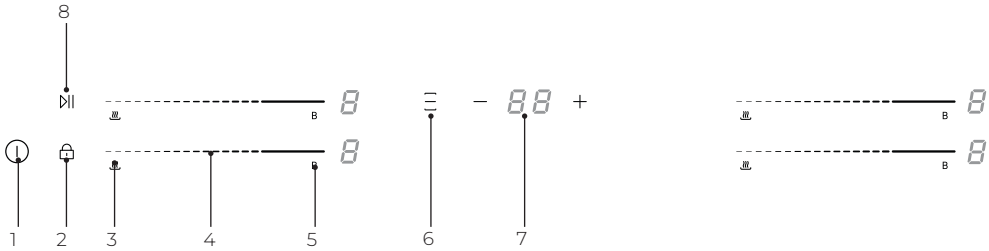
Features and accessories

1	Cook zone 2000W to 2600W (boost)	5	MaxZone 2300W to 3500W (boost)
2	Cook zone 1500W to 2000W (boost)	6	FlexiZone
3	Cook zone 2000W to 2600W (boost)	7	Control panel
4	Cook zone 1500W to 1800W (boost)		

90cm control panel



60cm control panel



Features and accessories

1	Power on/off	5	POWERBOOST
2	Key lock	6	FlexiZone
3	Warm	7	Timer
4	Cook zone power slider	8	Start/pause all cooking

Preparing your oven

The quality of your cookware can affect cooking performance. Choose a pan with a diameter that is at least as large as the heating zone. Do not use pans with a concave and convex base. Always remember or put a proper cover on the pan. We recommend the use of pans with thick even bases.

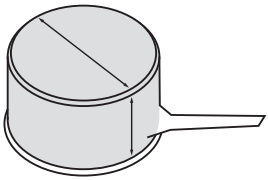
If the zones and pans are soiled it is impossible to make full use of the heat.



*For the HOR60 model, it is recommended to use a pot with a diameter of 180mm.
*For the HOR90 model, it is recommended to use a pot with a diameter of 230mm in the middle area and 180mm in other areas.

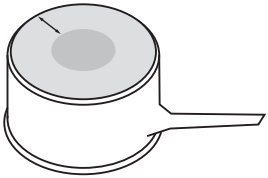
Suitable cookware materials

- Stainless steel
- Aluminium and copper with magnetic base
- Carbon steel
- Cast iron
- Enamelled cast iron
- Enamelled steel



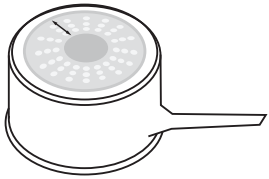
Quickest heating performance

High magnetic content provides a consistent heating area across the base and up the sides of pan.



Average heating performance

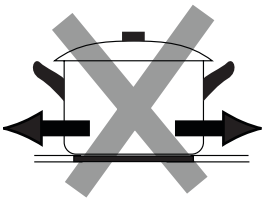
Medium magnetic content reduces the heating zone and results in slower heating.

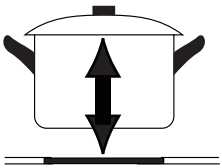


Slow heating performance

Limited magnetic content results in very slow heating performance.

Always lift cookware off the cooktop – do not slide, or they may scratch the glass.





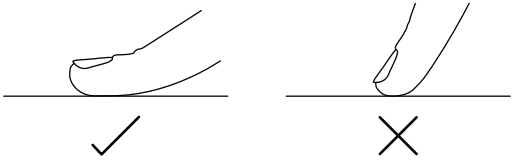
USING YOUR INDUCTION COOKTOP

The cooktop will display different numbers and icons when cooktop functions have been selected.

ZONE DISPLAY		DESCRIPTION
8		Cooktop off (not activated)
-		Cooking zone on (activated but not operating)
1	9	Power levels
H		Hot surface indicator
U		Pan not detected indicator
		Pan not suitable for induction
		Control Panel Spill Detection
A		Warm indicator
Lo		Lock indicator
II		Pause function indicator
P		POWERBOOST indicator

Using the touch controls

The controls respond to touch, ensure you are using the ball of your finger instead of the tip when selecting operations.

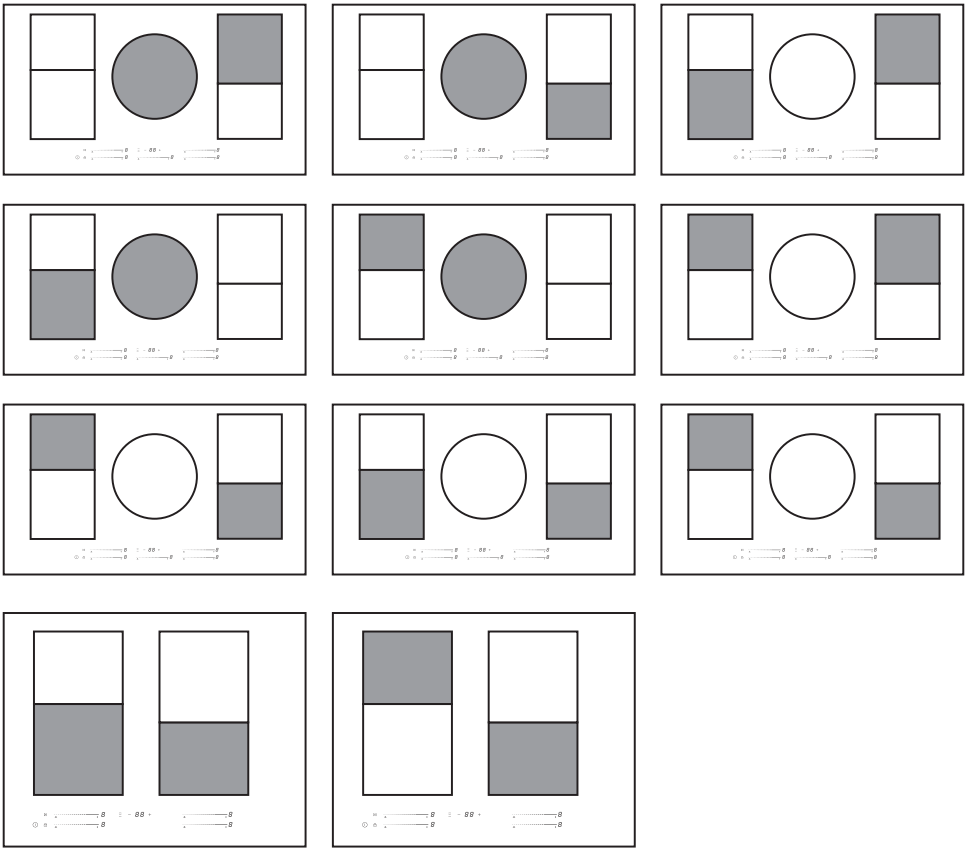


Power management for low current models.

Low current models are unable to maintain high power output (boost) across all cooking areas at the same time. If the power limit is reached on the selected zone, turn down one or more other zones to allow you to further increase power on the selected zone.

POWERBOOST

You can set two cooking zones for POWERBOOST, as long as one is not behind the other. The following are examples of zones that can operate in POWERBOOST mode simultaneously without reduced power level. Other combinations not shown below will result in reduced power.



Auto turn off.

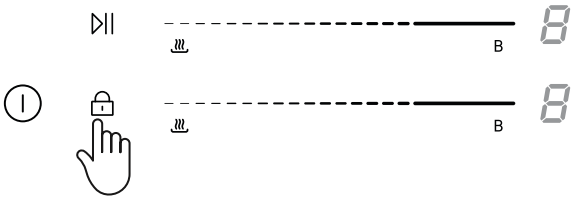
If the cooktop is powered on but a cook zone has not been selected for 1 minute the cooktop will automatically power off.

Select cooking zone.

To use zone specific features such as POWERBOOST and timer, press anywhere on the corresponding control slider. The display to the right of the slider will flash to indicate the zone has been selected. While the display is flashing, select the feature you wish to use.

Key lock.

When the cooktop is locked any zones in use will remain on and the power levels can't change.



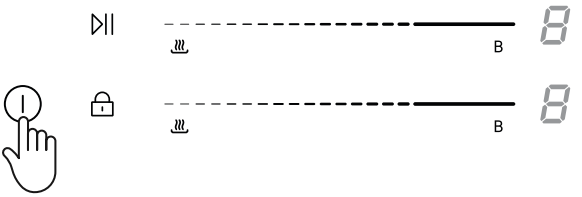
Locking the cooktop.

Press and hold lock to lock the cooktop. Controls will be unavailable to sue. Press and hold lock to unlock.

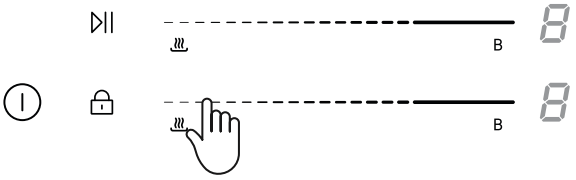
To begin cooking

Always place pans in the centre of the cooking zone. If the pan is not correctly placed ⊔ will flash.

If the pan is too small or not suitable ⊔ will flash.



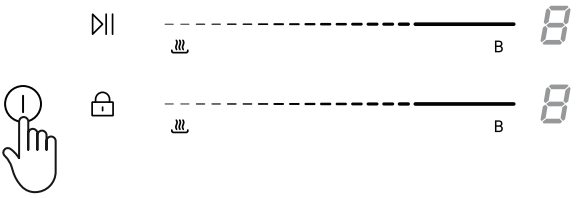
1. Place a suitable pan on the desired cooking zone. Press ⏻ to switch the cooktop on. The cooktop will beep once and all displays show – or – –



2. Select a cook zone heat setting by pressing or sliding the zone power control.

⊔ May flash for a moment as the cooktop is detecting your pan.

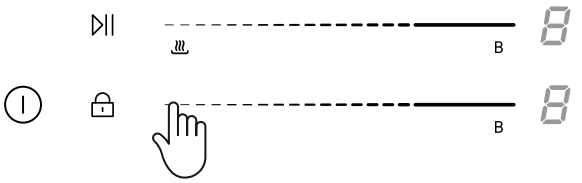
If you don't select a heat setting within 1 minute, the cooktop will automatically turn off.



To pause cooking.

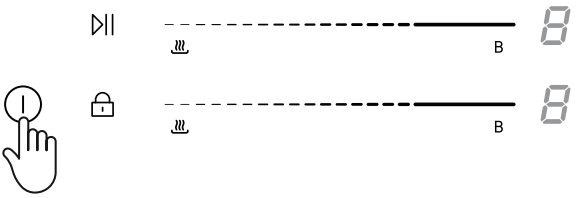
1. Hold start/pause for 3 seconds to pause all cooking functions, ⏯ will illuminate in all cooking zones.

To re-start, hold ⏯ for 3 seconds.



To stop cooking

1. To turn the cooking zone off, press the left end of the power control until the display shows 0



2. To turn the product off: Tap the power control.

WARM FUNCTION

Use the warm function to maintain a gentle heat.



When the selected induction zone has heated, hold the end of the slider bar for 3 seconds until the display cycles through to 0 and then A.

To exit WARM, select any power level using the cook zone control.

POWERBOOST

Use POWERBOOST to heat or boil quickly.



To heat or boil quickly, hold the end of the slider bar for 3 seconds or until P is displayed. POWERBOOST will run for 5 minutes.

To exit POWERBOOST select any power level in the cook zone control.

FLEXIZONES

The FlexiZone function allows you to use two zones together for a larger cooking area.

- There may be a cooler area in the centre of the cooktop between the cooking zones.
- You may need to move food around the pan to ensure even cooking.
- When using FlexiZone it is not possible to use the POWERBOOST function.

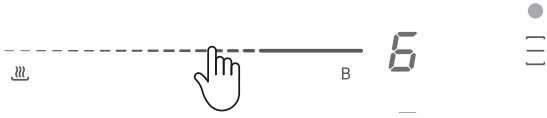
IMPORTANT!
When a FlexiZone is activated, the entire zone will heat up. To avoid burns, ensure cutlery and magnetic items are never left on the cooktop.



1. Place the pan over the two zones you wish to flex. Choose either the front or back zone and select a power level.



2. While the power level display is blinking, hold ☰ for 3 seconds until the indicator is on.



3. Adjust the power level pressing or sliding the front or back slider control.

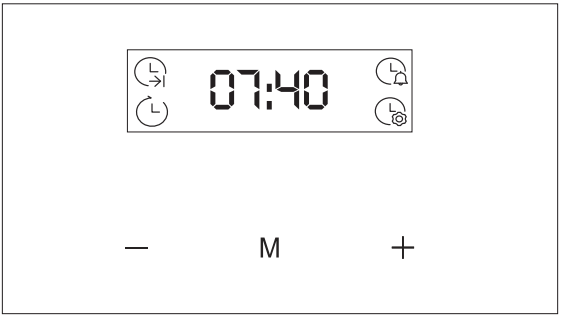


4. To cancel Flexizone, select one of the cook zones. While the power level display is blinking, hold ☰ for 3 seconds until ● is no longer illuminated.

Preparing your oven

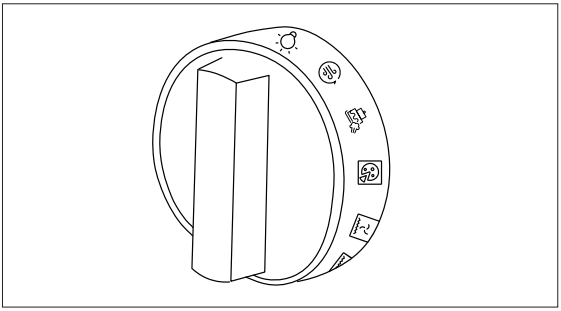
Before using your oven for the first time, remove and wash all accessories, and clean the inside of the oven with a damp, soft cloth and mild detergent. Remove any transport packaging tape then wipe the outside with a damp, soft cloth. Dry with a clean cloth.

Run the empty oven at maximum temperature for 60 minutes to remove the newness smell. The oven may smoke slightly during this process. This is normal. Opening a window is recommended to allow air flow during the prep burn.



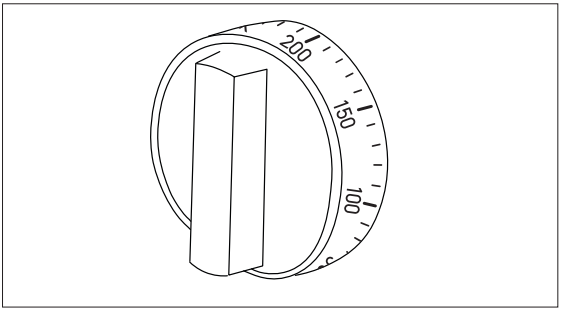
Setting the clock

Following installation or a power reset, the display will flash and show 12:00. Press increase + or decrease - to set time.



Setting a function

Turn the function selector to the desired function. See 'Cooking functions' for details.



Setting the temperature

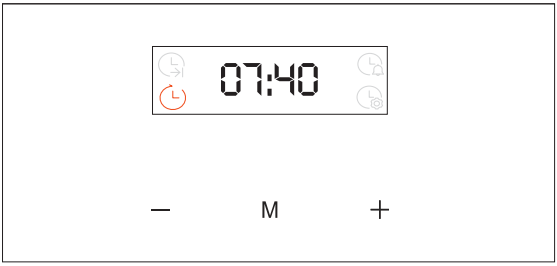
Turn the temperature selector to the desired temperature. The oven will start once the time, function and temperature are set. The oven heating light will turn on to indicate that the oven is warming up. It will switch off once the oven has reached the set temperature.



Setting cook duration

Press M to select , then press increase + or decrease - to set the cook duration.

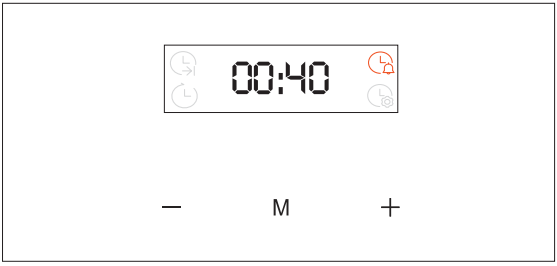
The cooking function will turn off automatically when the set time has elapsed, and an alarm will sound.
Press any key to stop the alarm.



Setting delay cook

Delay cook allows you to schedule a cook up to 24 hours in advance by setting a function, cooking duration and desired cooking start time.

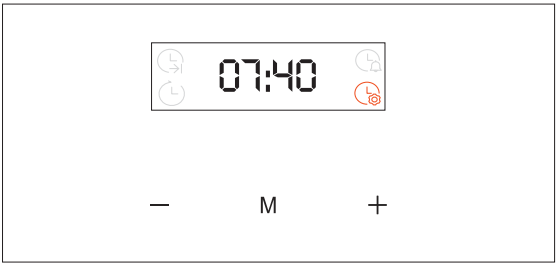
Press M then select , then press increase + or decrease - to set the cooking end time.



Setting the timer

Press M to select then press increase + or decrease - to set the timer.

Press any key to stop the alarm.



Changing the displayed time

Press M to select then press increase + or decrease - to set clock.

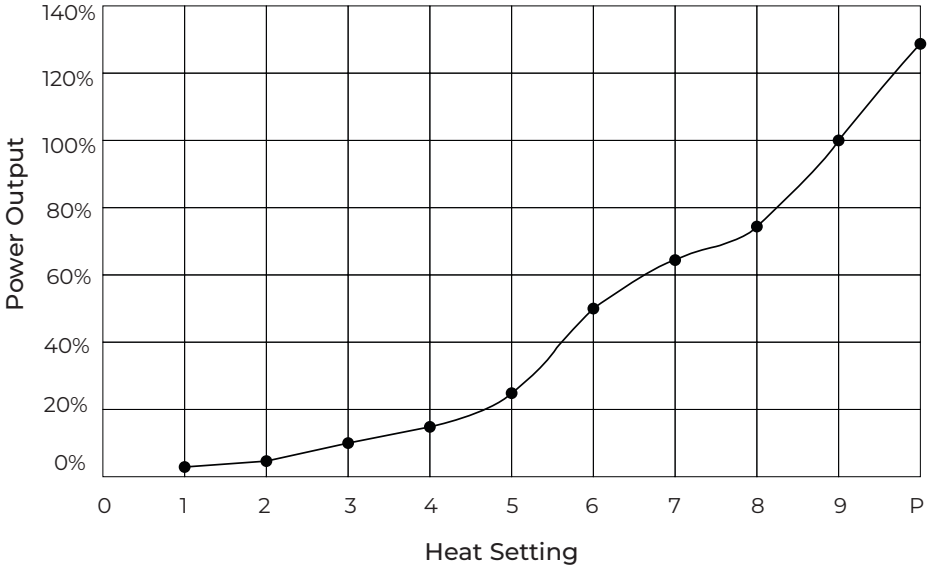
COOKING FUNCTIONS

FUNCTION	DESCRIPTION
 LIGHT	Turns the oven light ON/OFF.
 DEFROST	Fan circulates air at room temperature around the frozen food to speed up the defrosting process.
 BAKE	Ideal for cakes, breads, biscuits and quiches on one level. Uses both upper and lower heating elements.
 FAN BAKE	Ideal for roasts, casseroles, vegetables and pies on one level and for achieving surface browning.
 TRADITIONAL BAKE	Ideal for traditional recipes and foods that have a pastry base and require delicate baking or minimal surface browning.
 FAN FORCED	Ideal for multilevel cooking. Uses the rear element in conjunction with the fan. Recommended for most applications, including poultry, pastries and vegetables.
 MAXI GRILL	Ideal for sausages, steaks and toast. The entire area below the grill element becomes hot. Use with the door closed. Turn food halfway through cooking (If necessary).
 MAXI GRILL+ FAN	Ideal for larger cuts of meat that require longer cooking with surface browning. Use with the door closed. Slide a tray under the shelf to collect juices. Turn food halfway through cooking (If necessary).
 PIZZA	Ideal for achieving a crispy base on all kinds of pizzas without preheating the oven. We recommend using lower shelf positions and a pizza stone. Set a cook duration time manually.
 BAKERY + STEAM	Ideal for bread, pastries, and cakes, it combines traditional baking with steam to deliver professional bakery results at home. Pour 300ml for 90cm oven and 150ml for 60cm oven of water into the base of the oven cavity when the oven is cold, then preheat oven.
 AIR FRY	Ideal for preparing frozen foods or crumbed par-cooked foods which are usually fried.

Induction heat settings

HEAT SETTING	SUITABILITY
	• Warm
1 - 2	• Gentle simmering • Slow warming
3 - 4	• Reheating • Rapid simmering • Cooking rice
5 - 6	• Pancakes
7 - 8	• Pan-frying • Cooking pasta
9	• Stir-frying • Searing • Bringing soup to the boil
P	• Boiling water

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.



The life of your product 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 as these may damage enamelled parts. Use only water, soap, or bleach-based detergents (ammonia).

Oven door seal/gasket

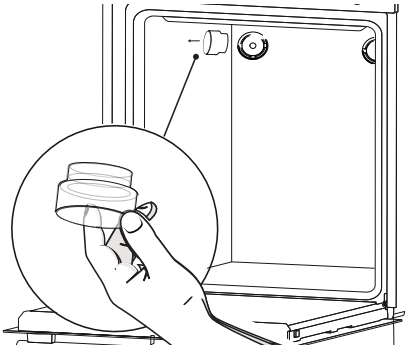
Clean the seals with a slightly damp sponge. Abrasive detergents should not be used for these parts.

Baking tray

Allow to cool, then wash the tray in hot, soapy water or in the dishwasher.

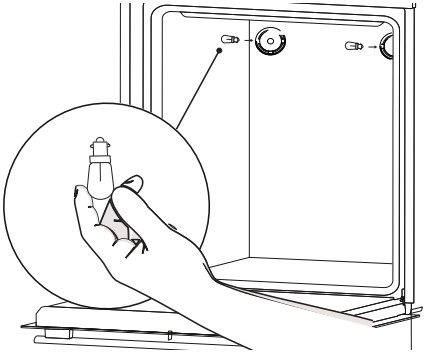
Racks

The wire racks can be cleaned in the dishwasher or using a wet sponge, ensuring that they are dried afterwards. Remove the wire racks by pulling them away from the oven walls.



Changing the light bulbs

1. Disconnect the oven from the power supply, then remove the glass light cover.



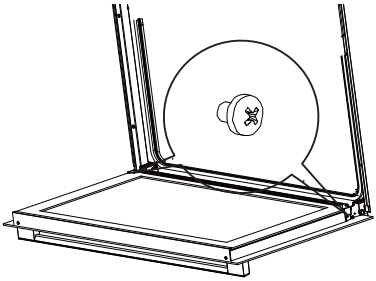
2. Unscrew the light bulb and replace with a new bulb of the same type. Refit the glass cover.

CLEANING THE OVEN DOOR

Everyday cleaning

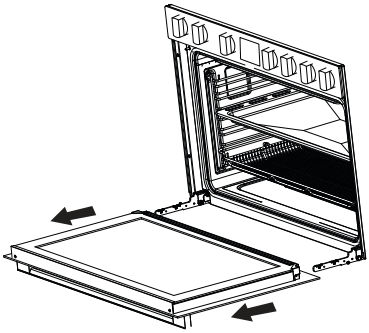
It is advisable to clean the glass window with an absorbent kitchen towel after every use of the oven. To remove more stubborn stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.

90cm oven.

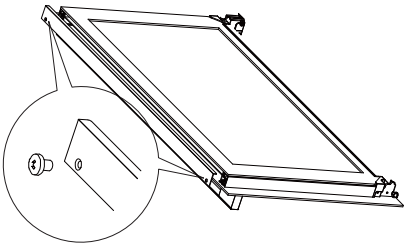


Removal and cleaning of the door glass.

1. Open the oven door fully, then remove the screws that secure the hinges to the body of the oven.



2. Pull the door out towards you and place it on a flat, protected surface.

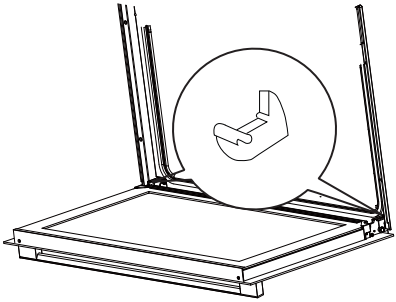


3. Remove the screws at the top corners of the door, then lift the edge of the inner pane and carefully slide it out.



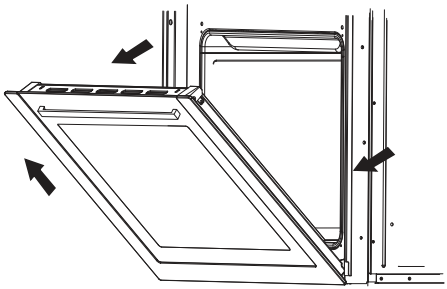
4. Remove the screws at the top corners of the door, then lift the edge of the inner pane and carefully slide it out.

60cm oven.

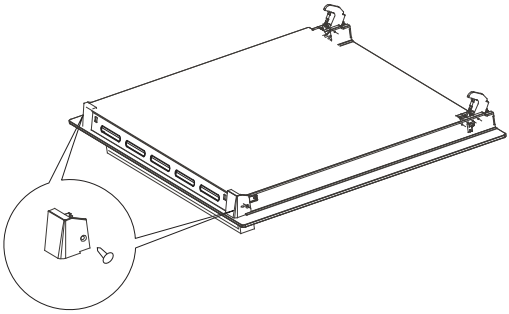


Removal and cleaning of the door glass.

1. Open the oven door fully, then tilt the safety catch on the hinge upwards.



2. Close the door halfway, lift and pull it towards you and place it on a flat, protected surface.



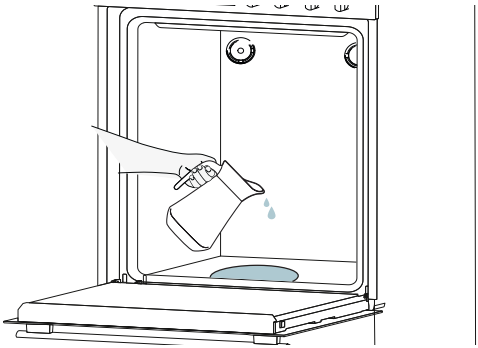
3. Unscrew and detach the plastic end caps that are located at the top corners of the door. Then lift the edge of the inner pane and carefully slide it out.



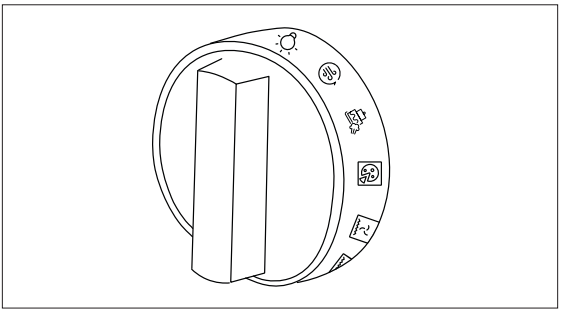
4. Unscrew the remaining brackets on both sides of the middle panel, then lift the edge of the inner pane and carefully slide it out.

Hydro clean

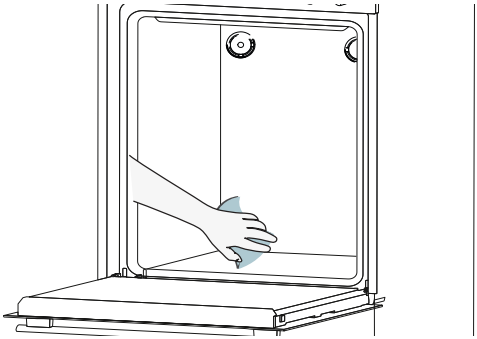
This function uses steam to clean light levels of residue from the oven interior in a quick and eco-friendly way. Always use distilled or drinkable water and for the best performance begin the function when oven is cool.



1. Remove all racks, trays and side racks from the oven. Wipe away as much dirt as possible then pour 300ml of water for 90cm oven and 150ml for 60cm oven of water into the base of the oven.



2. Press the traditional bake function and preheat the oven to 100°C. Then set the cook duration to 20 minutes.



3. Wait for the oven to cool completely before wiping the interior clean with a soft, damp cloth.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
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.
	No function has been set.	Ensure a function has been selected and temperature set.
The lights are not operating when I open the oven door	The oven lights have blown.	Replace the lights. See 'Changing the light bulbs'.
Oven heating light turning on throughout cooking.	Fluctuating temperature of internal oven.	This is normal. You do not need to do anything.
The oven is not heating	The door is not fully closed.	Make sure the door is properly closed.
	The door has been opened too often during cooking.	Avoid opening the door too often during cooking.
A glass pane in the door has cracked, chipped or shattered	The glass has been knocked or cleaned incorrectly.	You must NOT use the oven. Call your Authorised Repairer or Customer Service.
Hot air is coming out of the vents when the oven is off	The cooling fan is running.	This is normal. You do not need to do anything.
The fan comes on when I select a function that does not use a fan	The fan starts automatically while preheating.	This is normal. The fan will turn off when the oven reaches temperature.
00:00 is flashing on the display	The oven was disconnected from the mains or there was a power cut.	The clock needs to be reset. See 'Setting the clock'.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The induction cooktop cannot be turned on.	No power.	Make sure the induction cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot when no pans detected icon appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Check the alert codes section in this guide. If a solution can't be found in the alert codes section, switch the power to the induction hob off at the wall, and contact a qualified technician.
Cooktop is beeping.	Too many cook zones are at high power.	Turn down one or more cook zones until the beeping stops.
	An object has been detected on the cooktop.	Remove the object from the cooktop.
Cooktop stopped operating during cooking.	Excessive temperature.	The hob will automatically shut down if there is excessive temperature. The fan will keep cooling down the induction hob for a further minute. When the hob has cooled, re-start cooking.
	An unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob.	The cooktop will automatically go on standby for 1 minute. Remove items from cooktop.
The power level of the selected zone cannot be increased.	Cooktop is maximum power.	Reduce heat settings on other zones .
	POWERBOOST is unavailable with paired cookzones.	Select other available zones for POWERBOOST.
Cooktop has reduced power to prevent overheating.	Cooktop is maximum power.	Allow to cool.

ALERT CODES

If an abnormality comes up, the induction cooktop will enter a protective state automatically and display corresponding fault codes:

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
F3	Temperature sensor of the induction coil failure	Please contact customer care.
F4	Temperature sensor of the induction coil failure	Please contact customer care.
F9	Temperature sensor of the IGBT failure.	Please contact customer care.
FA	Temperature sensor of the IGBT failure.	Please contact customer care.
E1	Abnormal supply voltage	Please check whether the power supply is normal. Power on after the power supply has been checked and is operating normally
E2	Abnormal supply voltage	Please check whether the power supply is normal. Power on after the power supply has been checked and is operating normally
E3	High temperature of the induction coil temperature sensor	Please contact customer care.
E4	High temperature of the IGBT temperature sensor	Please restart after the hob cools down.
E5	IGBT high temperature, blocked air inlet and outlet. After inspection and cleaning, restart the machine, if the problem persists it may be due to the fan not being properly plugged in, damaged, or faulty fan drive circuit.	Please contact customer care.

MANUFACTURER'S WARRANTY

Please read this warranty card carefully. Attach your purchase receipt to this warranty card and keep in a safe place. You must produce both warranty card and proof of purchase in the event of a warranty repair being required.

When you purchase any new Haier Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing.

The Manufacturer undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS from the date of purchase.

This warranty DOES NOT cover:

A ervice calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product related fault. For example:
   1 orrect the installation of the product.
   2 rovide Instruction on use of the product or change the setup of the product.
   3 eplace house fuses or correct house wiring.
   4 orrecting faults) caused by the user.
   5 oise or vibration that is considered normal.
   6 ater on the floor due to incorrect loading or excessive suds.
   7 locked pumps, removal of foreign objects/substances from the machine, including the pump and inlet house filters.
   8 orrecting damage caused by pests, e.g.. rats, cockroaches etc.
   9 orrect corrosion or discolouration due to chemical attack.
   !0 ower outages or surges.

B efects caused by factors other than:
   1 ormal domestic use or
   2 se in accordance with the Product's User Guide.

C efects to the Product caused by accident, neglect, misuse or 'Act of God'.

D he cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.

E ormal recommended maintenance as set out in the Product's User Guide.

F epairs when the appliance has been dismantled, repaired or serviced by other than an AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.

G ick up and delivery.

H ransportation or travelling costs involved in the repair when the product is installed outside the AUTHORISED CUSTOMER SERVICE CENTRE'S normal service area.

This product has been designed for use in a normal domestic environment. It is not intended for commercial use. Doing so may affect product warranty.

Service under this warranty must be provided by an Authorised Service Repairer (refer to the Customer Care section for contact details). Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

MANUFACTURER'S WARRANTY

Note:

This Warranty is an extra benefit and does not affect your legal rights and applies only to product purchased in New Zealand and Australia. Please keep this Warranty Card in a safe place.

For Australian customers:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

CUSTOMER SERVICE

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

If you have a problem with your appliance, please first check TROUBLESHOOTING. If you cannot find a solution there, please contact:

- Your local dealer
- The Service & Support area at
  www.haier.com.au or
  www.haier.co.nz

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

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

Model _____

Serial No._____

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____



HOR60S11ISX2



HOR60S11IBX2



HOR90S11ISX2



HOR90S11IBX2

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