

# Haier

## 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 section TROUBLESHOOTING.

If you cannot find a solution there, please contact

- ▶ your local dealer or
- ▶ the Service & Support area at [www.haier.com.au](http://www.haier.com.au)  
or at [www.haier.co.nz](http://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. \_\_\_\_\_

## User Manual Free Standing Cooker



HOR54B5MGW1

# DEAR CUSTOMER

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This appliance has been designed to be efficient and easy to use. The following instructions will show you how to best operate your appliance to enjoy years of hassle-free use.

It is important to keep this instruction manual and store it in a safe place so that it can be consulted at any time.

For your peace of mind, this appliance has been thoroughly tested with regard to safety and functionality before leaving the factory.

## Caution!

Do not use this appliance until you have read this instruction manual.

This appliance is intended for household use only.

**WARNING: 240 VOLTS. DISCONNECT POWER BEFORE SERVICING UNIT.**

# TABLE OF CONTENTS

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Safety instructions.....	3
How to save energy.....	5
Unpacking.....	5
Disposal of the appliance.....	5
Description of the appliance.....	6
Installation .....	7
Operation .....	12
Before first use.....	12
How to use surface burners .....	12
Oven.....	14
Baking in the oven .....	17
Baking .....	17
Roasting meat .....	18
Cleaning and maintenance.....	19
Operation in case of emergency.....	23
Technical information.....	24
Electrical connection.....	24

## SAFETY INSTRUCTIONS

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- To avoid any possible hazard, the appliance must be installed by qualified/authorised personnel only. Installation should be carried out in accordance with the legal regulations and technical requirements of the local gas supplier. Important instructions in this regard may be found in the section "Installation".
- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Please pay attention to children in the vicinity of the appliance. In particular, hot surface burners, the oven chamber, grates, the door pane, and pans containing hot liquids standing on the hob may cause burns to children.
- Mind that electrical connection leads from other home appliances (e.g. of a food mixer) do not touch hot parts of the cooker.
- Do not place flammable material into the utility drawer
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- At the point of boiling, mind to avoid spills on the burner.
- If the cooker is damaged, it may be used again only after the fault has been fixed by an authorised person.
- Do not open the tap on the gas connection or cylinder valve before checking that all burner knobs are closed.
- Do not allow the burners to be soiled or liquids to spill on the burners. If soiled, clean and dry burners immediately after they have cooled down.
- Do not put pans directly onto burners.
- Never use the burners or the oven for heating of the room. Never place empty dishes upon the cooking zones.
- Do not place pans with a weight greater than 10kg onto the grate over one burner, or pans with a total weight of over 40 kg on the whole grate.
- Do not open the cooker knobs before already having a lighted match or a gas lighter in your hand.
- Do not put out a burner flame by blowing .
- Do not make your own alterations to the cooker in order to adapt it to a different type of gas, move the cooker to another place or make changes to the power supply. These operations may only be carried out by an authorised electrician or gas fitter.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- In the event of any incident caused by a technical fault, disconnect the power (applying the above rule) and report the fault to the service centre to be repaired.
- Do not attach any antenna cords (e.g. radio) to the gas supply.

## SAFETY INSTRUCTIONS

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- **IN CASE OF ANY SUSPICION OF GAS LEAKAGE YOU MUST NOT:**  
Light matches, smoke cigarettes, switch electrical switches (eg. door bell or light switch) on and off, or use other electric or mechanical devices that create electrical or percussive sparks. In such a case, immediately close the cylinder valve or tap cutting off gas supply, air the room, and then call a person authorized to repair the source of the leakage.
- In a case of gas escaping from leaky piping and catching fire, close gas supply immediately using a cutting-off valve.
- In a case of gas escaping from a leaky cylinder and catching fire: throw a wet blanket over the cylinder to cool it down and turn off the cylinder valve. Do not use the damaged cylinder.
- When the cooker is not to be used for several days, close the main valve on the gas piping.
- The cooker should not be cleaned using steam equipment.
- Do not subject the knobs and burners to sharp forces.
- Alterations and repairs carried out by an unqualified person are not allowed.
- Do not put pans weighing over 15kg on the opened door of the oven.
- During the operation of gas burners the room may be filled with extra heat and humidity, so it is necessary to assure adequate ventilation. Occasional opening of the window or door should provide enough exchange of air. During the prolonged use of the appliance, or during a very intense use, more ventilation will be required, and it will probably be necessary to engage the extractor hood.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- 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 cooker.
- Never put aluminum foil on the bottom of the oven, and do not place any crockery upon the bottom of the oven.
- Must not be installed in a marine craft, caravan or mobile home, unless each burner is fitted with a flame safeguard.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER**
- **DO NOT MODIFY THIS APPLIANCE**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**
- Not suitable for use with aftermarket lids or covers.

## 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:

- Use proper pans for cooking. A saucepan should never be smaller than a burner crown.
- Ensure burners, the grate the hob are clean. Soils can prevent heat transfer-and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment. In particular, ensure that flame opening in the rings under caps, and opening of burner nozzles are clean.
- Do not uncover the pan too often(a watched pot never boils!). Do not open the cover door unnecessarily often.
- Only use the oven when cooking larger dishes. Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.
- Make use of residual heat from the oven. If the cooking time is greater than 40minutes it is recommended to switch off the oven 10 minutes before the end time.
- 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 cooker 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



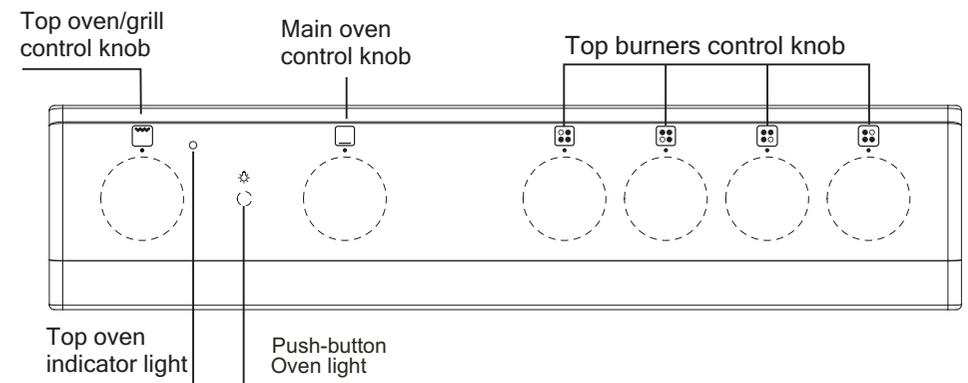
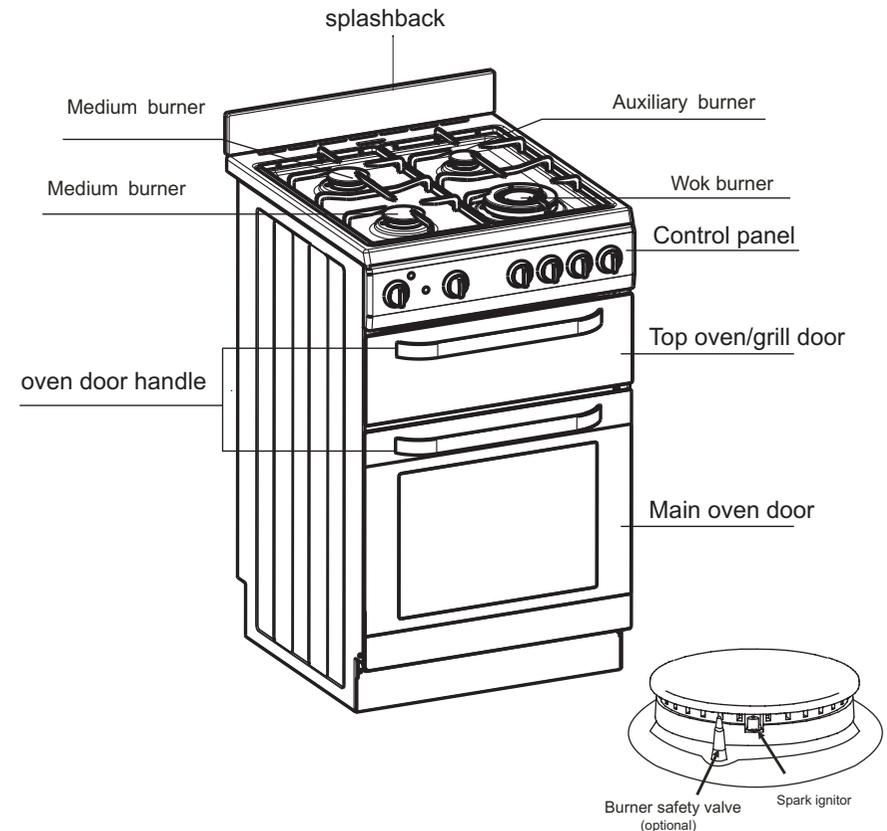
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

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



## INSTALLATION

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1-Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, Building Code of Australia and any other government authority.

### Overhead clearances-(Measurement A) Range

hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750mm

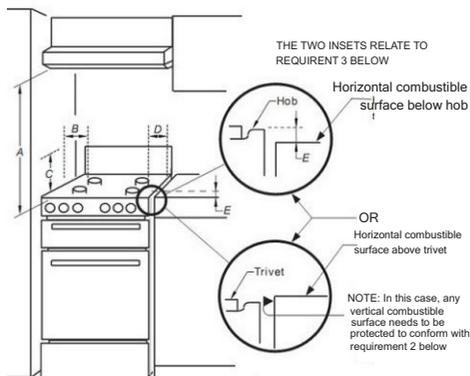
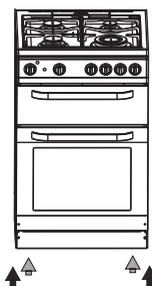
### Side clearances-(Measurements B,&C) Where B

measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200mm, the surface shall be protected to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a splashback, protection of the rear wall is not required.

### Additional requirements for freestanding and elevated gas cooking appliances-(Measurements D &E).

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet.

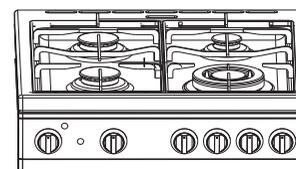
- The cooker should stand on a hard, even floor (do not put it on a base).
- Before you start using the cooker, it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet can be found upon removing the utility drawer. The adjustment range is +/-5mm.



- If the appliance is used for extended periods, it may be necessary to open a window in order to boost ventilation.
- The kitchen where the appliance is to be installed must be dry and well ventilated.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.

## INSTALLATION

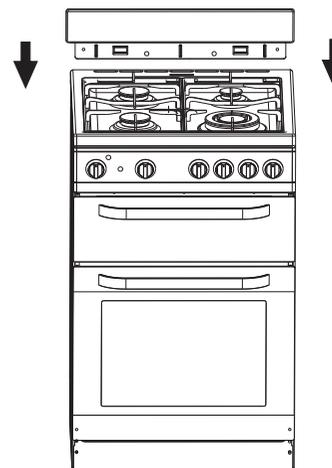
- Install the cooktop  
Remove the crown caps and burner crowns from the oven, and arrange them on the cooktop as per the earlier diagram entitled. Description of the appliance! These components will fit together neatly when correctly installed.



### Caution!

The crown cap and burner cap must be tightly installed to ensure that the gas flame burns as intended. If the flame fails to ignite, it may be because these components have been incorrectly installed.

- To fit the rear panel/splashback, slide the lugs on the bottom of the panel into the matching slots on rear of stove and fix with screws provided.



### Gas connection

#### Caution!

The cooker should only be connected to a gas supply of the particular type that the appliance is manufactured to function with. Information about the type of gas that the cooker has been adapted to by the factory is shown on the rear panel.

This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame, the appliance test point is located on the regulator.

LPG: the supplied test point adaptor must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 2.75 kPa, the appliance test point is located on the test point adaptor.

Suitable for connection with a flexible hose assembly. The flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check all burner flames are blue in colour, stable and completely ignite at both high low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination.

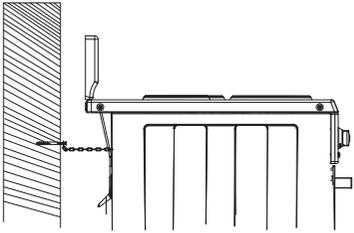
For minor adjustment and fault finding refer to page 25. If this appliance cannot be adjusted to perform correctly. Refer to the warranty card for service & parts contact information. Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

# INSTALLATION

## Caution!

On completion of the cooker installation, the tightness of all connections should be checked, e.g. applying water with soap. Do not use fire to check tightness.

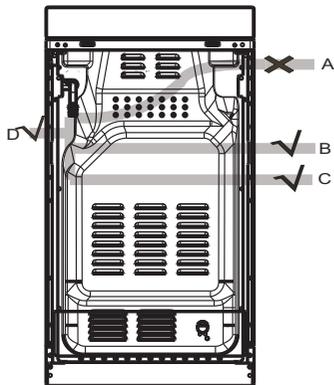
### Fix the cooker to the back wall with 2 chains



Anti tilt chains are located at the rear of the appliance and must be secured to the wall behind the appliance to prevent accidental tipping/tilting. The chain length must be as short as practicable to avoid appliance tilting forward and also diagonal to avoid appliance moving sideways.

### Flexible hose connection

In case the appliance is connected by means of a flexible hose, the position A of the hose is not permissible. In case the connection hose is made of metal, position A is permissible.



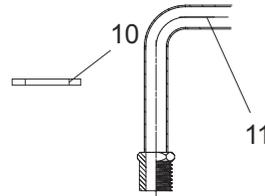
## Beginning of operation

Start using the appliance in accordance with the instructions for use.

Lit up all burners and check the stability of the flame with high and low setting. Adjust air intake if necessary. After that, take time and explain the operation and control of the appliance to the user and read with him the instructions for use.

Liquefied gas connection

- 10 Gasket
- 11 Connection R 1/2



### Adapting the cooker to another type of gas

This operation may only be carried out by an appropriately authorised fitter.

The cooker is supplied with natural gas (NG 1.0kpa). If the cooker is to be supplied with differs from the gas provided for the cooker by the manufacturer, burner nozzles must be exchanged and the flame needs to be adjusted.

In order to adapt the cooker to burn a different type of gas, you should:

- Exchange nozzles (see tables below),
- Adjust the “economical” flame.
- If you need to replace the natural gas (NG 1.0kpa), please contact the service center.

According to NG install instruction:  
Use M7 sleeve to replace LPG nozzle to be NG nozzle  
Adjust NG pressure, ignite to check burner minimum flame status, adjusting damping hole till flame is stable.

# INSTALLATION

## Caution!

The cookers provided by the manufacturer have burners which are factory-adapted to use the gas specified on their data plates and guarantee cards.

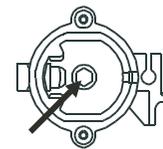
### Burner

Upright	Burner	Gas type	Injector Size(mm)	TPP (kPa)	NGC (MJ/h)
540mm	Auxiliary	Natural gas	0.87	1.0	3.6
	Semi-rapid		1.10		6.3
	Wok		1.65		12.6
	Oven		1.39		10.8
	Auxiliary	Universal LPG	0.53	2.75	3.6
Semi-rapid	0.68		6.3		
Wok	0.95		12.6		
Oven	0.89		10.8		

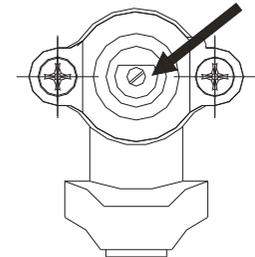
Burner flame	Re-arming from liquid gas to natural gas	Re-arming from natural gas to liquid gas
Full	1. Exchange a burner nozzle for the appropriate type according to the nozzle table	1. Exchange a burner nozzle for the appropriate type according to the nozzle table.
Economical	2. Unscrew an adjusting bolt slightly and adjust the flame size.	2. Screw in an adjusting bolt slightly to the end and check the flame size.

In order to perform adjusting operations, take off the knobs. Adjusting elements of the oven burner are accessible after drawing out the oven chamber floor.

Surface burners applied do not require adjustment of primary air. A correct flame has distinct internal cones of blue and green colour. A short, humming flame or long, yellow and smoking one, without clearly outlined cones, shows improper quality of gas in the household piping or a damaged or soiled burner. In order to check a flame, heat a burner for around 10 minutes with a full flame, and next turn the valve knob to the economical flame position. The flame should not go out or jump onto the nozzles.



Exchange of a burner nozzle : unscrew the nozzle with special socket spanner No 7 and replace with a new one according to a type of gas (see tables)



Knobs should be adjusted with the burner switched on and set to the economical flame position, using an adjustment screwdriver of the 2.5mm size.

## INSTALLATION

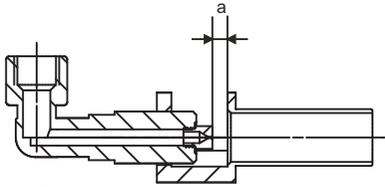


Fig.C  
Adjust the air flow of the oven burner

### ⚠ Caution!

- Adapting the appliance to a different type of gas than that indicated by the manufacturer of the cooker on the data plate, or purchasing a cooker for

a different type of gas than supplied to the house, is exclusively the responsibility of the user and the fitter.

- After adjustment is completed, place a label indicating the type of gas to which the cooker is now adapted.

### ▷ Electrical connections

Electric connection may be carried out by qualified service personnel only!

Wrong connection may permanently damage parts of the appliance and render your warranty void! Mains voltage of the user (240V) must be verified with the measuring device! Three separating switches should be placed in accordance with the mains connection.

- Mains lead behind the cooker must be placed in such manner to avoid touching the back panel of the cooker because of the heat it develops during operation.

- The mains lead extension may be made by qualified personnel only.
- Repairs of electrical parts may be carried out only by qualified electrician. In case of malfunction call the service center.

### Connection

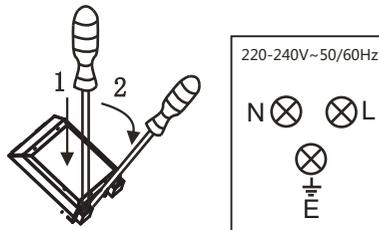
- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close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

### Colour code

L=exterior live wires, usually coloured black.  
The colour is usually white.  
Beware of the correct N-connection!

 E=earthing wire.

The colour is green.



## OPERATION

### ▷ Before first use

- Remove packaging elements,
- Gently (slowly) remove labels from the oven door, trying not to break the glue tape. If any visible trace is left on the glass, warm up the oven chamber (see below), spray the warmed-up glass with a glass cleaner, and wipe off with a soft cloth.
- Empty the drawer, clean off factory preservatives from the oven chamber,
- 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 approximately 30 min.), remove any stains and wash carefully.
- When handling the cooker, follow the safety instructions carefully.

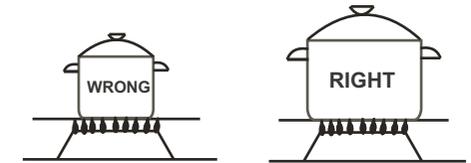
The oven chamber should only be washed with water and a small amount of washing-up liquid.

### ▷ How to use surface burners

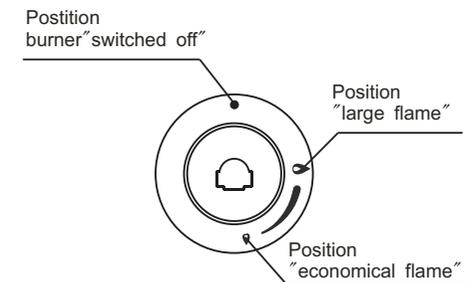
#### Choice of cookware

Mind that the diameter of a pan base is always larger than the burner flame crown, and that the pan itself is covered. The recommended pan diameter is around 2.5 to 3 times larger than the burner diameter, that is, for:

- An auxiliary burner - a pan with a diameter of 90 to 150 mm,
- A medium burner - a pan with a diameter of 160 to 220 mm,
- A large burner - a pan with a diameter of 200 to 240 mm, and the pan height should not be greater than its diameter.



#### Gas burner control knobs



## OPERATION

### Ignition without an ignitor

- Light a match.
- Press in the knob to the end and turn it left to the “large flame” position 🔥.
- Ignite gas with a match.
- Set required flame size (e.g. “economical” 🔥),
- Switch off the burner after finishing cooking, turning the knob right (to the off position ●).

### Knob ignition

- Press in the knob to the end and turn it left to the “large flame” position 🔥,
- Hold until gas is lit,
- After the flame is lighted release the pressure on the knob and set a required flame size.

### ⚠ Caution!

In cooker models equipped with a surface burner safety valve, hold the knob pressed down to the end when igniting for 10 seconds at the “large flame” position to activate the safety device.

If the ignition device is out of order, either due to power failure or humid ignition device, use a match or a lighter to ignite the gas.

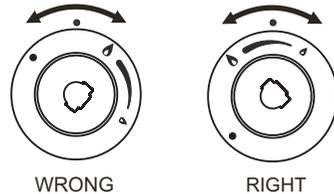
- Keep the button pressed for approximately 10 second after ignition to stabilize the flame.
- If you failed to ignite the burner after 15 seconds. Shut the burner off and wait for at least one minute before the next attempt.

### Selection of the appropriate flame

A correctly adjusted burner has a light blue flame with a clearly visible internal cone. Selection of flame size depends on the position of the burner knob which has been set:

- 🔥 Large flame
- 🔥 Small flame (“economical flame”)
- Burner switched off (gas supply is cut off)

Depending on requirements, flame size can be set in a continuous manner.



### ⚠ Caution!

- Button positions between ● in 🔥 are not recommended. In these positions the flame is not stabilized and may be extinguished.
- If the flame goes out repeat the procedure.
- If the burner flame goes out (for whatever reason), shut the burner off and wait for at least one minute before next attempt.
- Before igniting the burners cover them with appropriate cookware.

## OPERATION

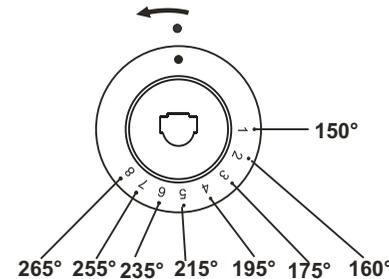
### Operation of the burner protection valve

Some models are equipped with an automatic system that cuts off gas supply to a burner when the flame has disappeared.

This system protects the cooker against gas leakage when the flame on a burner goes out e.g. in case of spillage. The user's intervention is needed to re-ignite the burner.

### ▷ Oven

#### Oven functions and operation



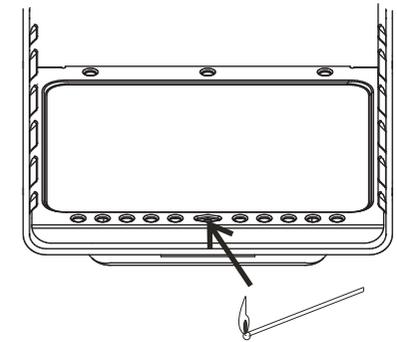
Oven is equipped with gas valve with temperature regulator and anti-outflow protection. To ignite the oven, as in the description below, keep down the pressed knob during about 3 s, this is the time necessary to warm the sensor and to make the protection function. If the flame goes out, repeat ignition operations after a lapse of 3 sec. if the flame does not start burning within 10 sec., repeat the ignition operation after lapse of about 1 min, i.e. after the oven ventilation.

### ⚠ Caution!

Open or close the oven door slowly when using the oven. Before leaving the working oven, check that the flame is stable.

### To ignite the bottom burner

- Strike a match,
- Press down the knob to the stop and turn left to the position corresponding to the temperature chosen,
- Put the match to the ignition opening (see the figure below) and keep the knob pressed down about 3 sec. from the gas ignition moment. If the flame has gone out, repeat the ignition operation after lapse of 3 sec.



### ⚠ Caution!

The temperature control is possible at closed oven door only.

Turn the knob right to the stop in order to turn the oven off.

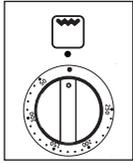
Turn the knob to the large flame position “8”, when ignite the oven. Turn the knob to the selected position after the stable condition is formed.

## OPERATION

### Operating the grill/top oven

**Caution!**  
Do not touch the heating elements or other parts that may become hot when the grill/top oven is in use, children must be kept away.

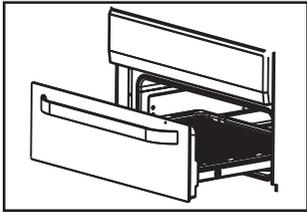
A switch operated by the knob. Turn the knob to the temperature position you want, the grill element is activated.



### Using as a grill

When the door is full open, it remains tilted slightly, so that any spillage will be directly away from you.

1. Opened the drawer.



2. Turn the grill on by turning the control knob to maximum temperature position and allow to preheat for around 5 minutes.

3. The indicator light will glow to show that the grill has been switched on.

4. Then choose the desired setting.

- Do not line the grill pan with aluminium foil.
- Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.
- Do not switch on the grill when using the compartment for storage.

### Using as an oven

1. Turn on the oven by rotating the top oven control knob clockwise.

2. Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.

3. The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.

4. Once the temperature has been reached, the amber light will go off and cycle on and off to maintain the pre-set temperature.

Take care when opening the door. Let steam and hot air escape before removing the food.

## OPERATION

### Top oven temperature chart

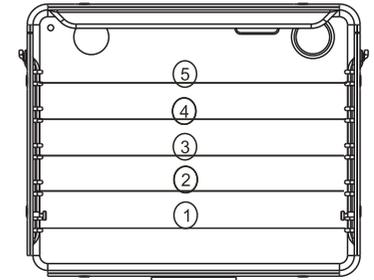
This chart is for guidance only. Follow food manufacturer's recommendations whenever available.

There is a temperature conversion chart in the oven section.

Food	Cooking temperature °C	Time
Beef	170-180	30 mins per 450g+30 mins
Lamb	180-190	30 mins per 450g+30 mins
Pork	170-190	30 mins per 450g+30 mins
Poultry	170-190	25-30 mins per 450g+25 mins
Fruit cake	140-160	Time dependent on size
Small cakes	160-180	20-25mins
Victoria sandwich	160-180	20-25mins

### Bottom main Oven guide levels

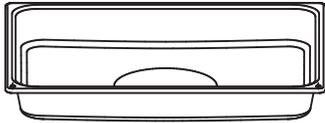
Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels. Appropriate levels are indicated in the tables that follow. Always count levels from the bottom upwards!



## BAKING IN THE OVEN

### ▷ Baking

- We recommend using the baking trays which were provided with your cooker which should be put on the drying rack;



- Before the cake is taken out of the oven, check if it is ready using a wooden stick (if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- After switching off the oven it is advisable to leave the cake inside for about 5 min.;
- The baking parameters given in tables are approximate and can be corrected based on your own experience and cooking preferences;
- If information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

CAKE TYPE	TEMPERATURE (°C) WARMED UP	TEMPERATURE (°C)	BAKING TIME IN MINUTES	LEVEL FROM THE BOTTON
Fruit cake	170	160	60-70	2
Victoria sponge	170	150-160	20-40	2-3
Sponge layer cake	170	150-160	20-30	2-3
Buns	180	170	30-50	3
Teacake	180	180	40-50	3
Cake (crispy base)	200	180	40-60	3
Puff pastry	230-250	200-220	15-20	3

## BAKING IN THE OVEN

### ▷ Roasting meat

- Cooking meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- Use heatproof ovenware for roasting, with handles that are also resistant to high temperatures;
- When roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- It is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water - do not pour cold water over the meat.

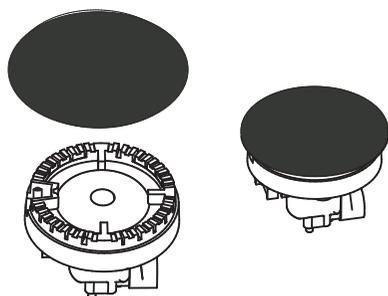
TYPE OF MEAT	LEVEL FROM THE BOTTON	TEMPERATURE(°C)	TIME* IN MINUTES
BEEF			Per 1 cm
Roast beef or fillet rare	3	250	12-15
Oven warmed up juicy ("medium")	3	250	15-25
Oven warmed up "well done"	3	210-230	25-30
Oven warmed up roast joint	2	200-220	120-140
PORK			
Roast joint	2	200-210	90-140
Ham	2	200-210	60-90
Fillet	3	210-230	25-30
VEAL	2	200-210	90-120
LAMB	2	200-220	100-120
VENISON	2	200-220	100-120
POULTRY			
Chicken	2	220-250	50-80
Goose (approx. 2 kg)	2	190-200	150-180
FISH	2	210-220	40-55

- The figures presented in the table refer to a portion of 1kg, if the portion is larger than that an additional 30-40 minutes should be added for each additional kilogram.

## CLEANING AND MAINTENANCE

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

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



### Front side of the casting

For cleaning of frontal part of the cooker use the usual cleaning agents and follow the manufacturer's instructions. Never use any aggressive cleaning agents or dish cleaning accessories which might cause scratches.

### Enamel coated and plastic surface

Clean the knobs and handles with soft cloth and liquid cleaners, intended for use of smooth enamel surfaces.

### Cooktop

Gas grid, cooking area and burner components should be cleaned with warm water and mild detergent for manual washing of dishes.

Thermal element and ignition device should be cleaned with soft brush. To ensure perfect operation, these elements must always be thoroughly clean. Clean the crown and the crown cap. Always keep the gas outlets nozzles on the burner crown free of dirt.

Upon completion of cleaning wipe all components dry and replace them carefully to their respective slots. Oblique position of components may cause troubled ignition of burners.



**Caution!**

Crown caps are coated with black enamel. Discoloration of caps, due to high temperatures, is inevitable, but it has no adversary effect on normal operation of burners.

### Oven

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of 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.

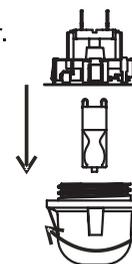
## CLEANING AND MAINTENANCE

### 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

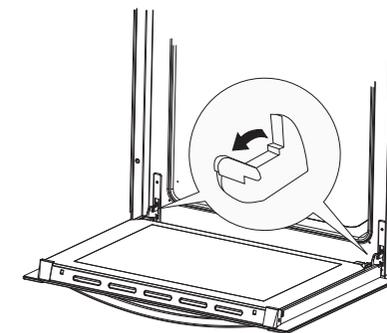
Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

#### Please note:

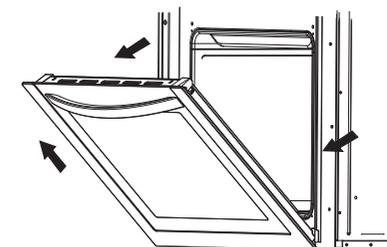
The bulb replacement is not covered by your guarantee

### 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 inverse. 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.



Door removal

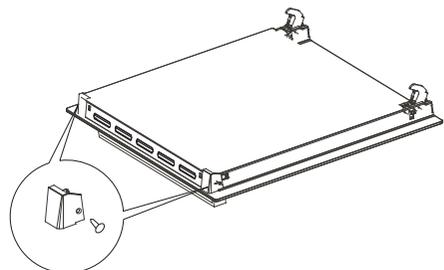


Door removal

## CLEANING AND MAINTENANCE

### ▷ Removal of the internal glass panel

Unscrew and unfasten 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 screw in the blocking mechanism.



Removal of the internal glass panel

### ▷ Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

#### **Caution!**

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

## CLEANING AND MAINTENANCE

### Turn off at the mains before cleaning.

Before switching on again ensure that all controls are in the off position.

**Make sure that the oven grill and hobs are sufficiently cool before you start cleaning.**

Never mix different cleaning products as different active ingredients may react with unforeseen results.

### Exterior

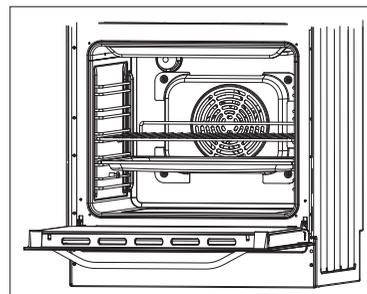
Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

### Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

### Grill interior

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.



### Oven interior

Remove the rod shelves for washing in the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven.

## OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

Switch off all working units of the cooker

Disconnect the mains plug

Call the service centre

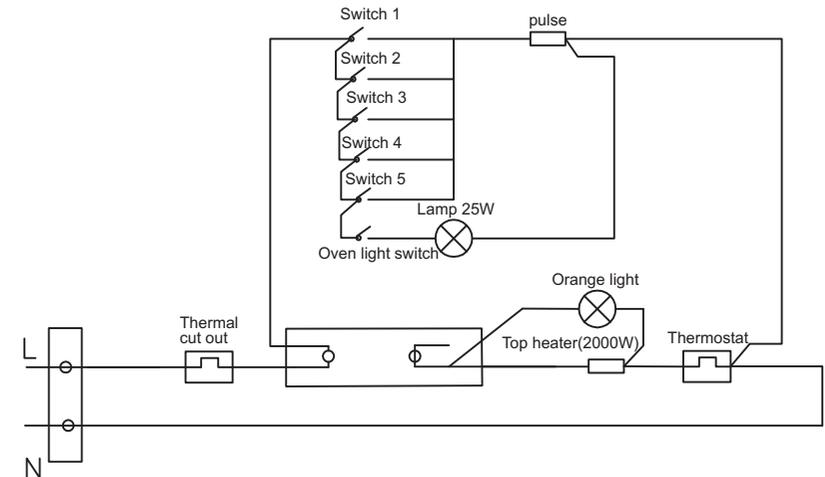
Some minor faults can be fixed by referring to the instructions given in the table below.

Before calling the customer support centre or the service centre check the following points that are presented in the table.

	REASON	ACTION
Burner flame is not steady.	Wrong setting of gas.	Expert should set the gas escape properly!
Burner flame suddenly changes	Incorrect assembly of burner components.	Assemble the burner components correctly!
The flame goes off after ignition.	Early release of control button. Control button is not pushed in firmly.	Keep the button pressed longer. Before releasing the button, give it one final solid push.
The color of the cooking zone	Normal situation, caused by the high temperature.	Clean the grid with metal cleaning agents.
Electric operations are generally	Fuse is burned.	Check the fuse in the fuse box, and replace if required.
Electric ignition of burners does	Food residues or detergent block the contact between the ignition device and the burner.	Open and clean carefully the opening between the ignition device and the burner.
Burner crown caps look ugly.	Usual staining.	Clean the crown cap with metal cleaning agents.
Dew forms at oven door glass	Normal situation, caused by the temperature difference.	No remedy; it does not impede normal operation.
...if you detect smoke during	Roasting temperature too high	Reduce roasting temperature.
	Thermostat failure.	Experts should replace the thermostat.
Oven is excessively stained	Roasting temperature is too high. Grid rack and grease tray are incorrectly placed.	Reduce the roasting temperature, Place the grid above the grease tray and insert them both in the guide.
Liquid or pastry dough is lifted to	The appliance is not leveled.	Level the appliance into horizontal position by setting the adjustable legs.
Baking results are disappointing.	Wrong oven setting.	Select correct oven setting according to the instructions from the baking tables.
Flat cake is too light from below.	Baking pan was placed in top of roasting pan.	Place the baking tray upon the grid rack.
	Temperature is too low. Baking time too long.	Set higher oven temperature reduce baking time.
Pastry is slippery, smeary and mellow. Meat is rare in the	Baking temperature is too high. Roasting time is too short. Excessive quantity of liquid in dough.	Reduce the temperature - baking time may not be reduced by setting higher temperature (roasted from the outside, raw from the inside) select longer baking time, let the dough rise longer. Add less liquid to the dough.

## TECHNICAL INFORMATION

Type	HOR54B5MGW1
<b>Dimensions:</b> height/width/depth (cm)	90/54/60
Oven gas burner (MJ/h)	10.8
<b>Cooking zone burners</b>	
Rear left	6.3
Front left	6.3
Front right	12.6
Rear right	3.6
<b>Total burners (MJ/h)</b>	39.6
<b>Total mains power (kW)</b>	2
<b>Nominal voltage</b>	220-240V~50/60Hz



Service Address: Fisher & Paykel Appliance Ltd  
78 Springs Road, East Tamaki, Auckland 2013  
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Telephone: Australia 1300650590  
New Zealand 0800372273

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