

Haier

Electric Radiant Ranges

Quick Guide

Thank You! ...for your purchase of a Haier brand appliance.

Register Your Appliance: Register your new appliance online at your convenience!

Haierappliances.ca

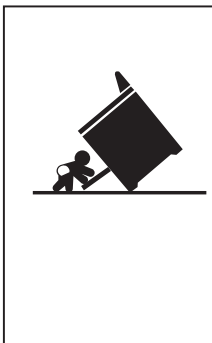
Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

For a full manual in English and Spanish visit
(Para un manual completo en inglés y español)
Haierappliances.ca

IMPORTANT SAFETY INFORMATION

⚠ WARNING Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

ANTI-TIP DEVICE



⚠ WARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.

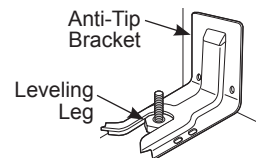
drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage



READ AND SAVE THESE INSTRUCTIONS

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IMPORTANT SAFETY INFORMATION

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- **FIRE HAZARD:** Never leave the range unattended with the cooktop ON. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **⚠ CAUTION** Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at a1s1tDoneYet.gov and fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

⚠ WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

▲WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

▲WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Always be present at the range when cooking with oil or grease. Surface cooking is an "attended" activity.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

▲WARNING RADIANT COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite.
- Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use CERAMA BRYTE®ceramic Cooktop Cleaner and CERAMA BRYTE®Cleaning Pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. NOTE: Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.
- Read and follow all instructions and warnings on the cleaning cream label.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

⚠ WARNING OVEN SAFETY INSTRUCTIONS

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

READ AND SAVE THESE INSTRUCTIONS

USING YOUR NEW APPLIANCE

NOTE: Remove all protective packing before operating the oven.

The full owner's manual for your product includes additional information and cooking guides. Access the manual by searching for your appliance model number at Haierappliances.com.

USING THE COOKTOP

⚠ CAUTION **FIRE HAZARD** Never leave the range unattended with the cooktop ON. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

Throughout this manual, features and appearance may vary from your model.

How to Set

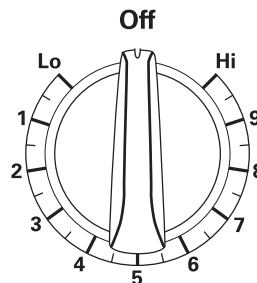
Push the knob in and turn in either direction to the setting you want.

A surface ON indicator light will glow when any surface unit is on

For glass cooktop surfaces:

A **HOT COOKTOP** indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.



At both OFF and HI the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting.

Be sure you turn the control knob to OFF when you finish cooking.

USING THE COOKTOP (Cont.)

Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

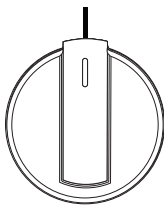
Cookware for Radiant Glass Cooktops

For recommended cookware to use on a radiant glass cooktop please see full Owner's Manual at Haierappliances.ca

OVEN CONTROLS

Oven Mode Selector Knob

Turn the Oven Mode Selector knob to the mode you want. Your oven has the following cooking modes: Warm, Bake and Broil. See Cooking Modes section and Steam Clean for more information. The illuminated oven knob flashes orange during preheat and turns solid orange when the oven is preheated. The oven temperature calibration is controlled through the SmartHQ app. To adjust the oven temperature, download the app from the app store to access this feature.



Oven Mode Selector Knob

Illuminated Color
Blue
White
Red
Orange
Yellow
Green

Oven Mode
APP
Steam Clean
Fault
Bake/Broil
Warm
Sabbath

SABBATH MODE

Certain models comply with the Star-K Jewish Sabbath requirements for use during the Sabbath and holidays. For the latest list of models, see www.star-k.org. For more information about Sabbath Mode please see full Owner's Manual at Haierappliances.ca. To place the oven in Sabbath Mode, the oven must be connected to the SmartHQ app.

ALUMINUM FOIL AND OVEN LINERS

⚠ CAUTION

Do not use any type of foil or oven liner to cover the oven bottom. These items can melt, trap heat, or block airflow, resulting in damage to the product and risk of carbon monoxide poisoning, shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation. Never put foil on the oven bottom/floor or lower drawer. Foil can melt and permanently damage the drawer bottom.

COOKING MODES

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing. For more cooking modes, download the SmartHQ app from the app store.

Bake

Place food in approximately the center of the oven. When baking on a single rack use position 3 or 4. When baking on multiple racks use positions 3 and 5. If baking on multiple racks in traditional bake mode, switch food location partially through cooking for more even results. When baking multiple items, ensure there is space between items.

Broil

Always broil with the door closed. For better searing use the rack position that places food closest to the broil heater. Move food down for more doneness/less searing.

NOTE: Remove unused racks from oven for faster preheat, improved efficiency, and optimal performance.

CLEANING THE RANGE

Be sure all controls are off and all surfaces are cool before cleaning any part of the range. For more information about cleaning, see the full owner's manual at Haierappliances.ca

⚠ WARNING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Be sure all controls are off and all surfaces are cool before cleaning any part of the oven.

Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean feature.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use abrasive cleaners, strong liquid cleansers, steel wool, scouring pads or cleaning powders on the interior of the oven. Clean with mild soap and water or 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

Steam Clean

The Steam Clean feature is for cleaning light soil from your oven.

To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven.
3. Pour 1/2 cup of water onto the bottom of the oven.
4. Close the door.
5. Turn your Oven Mode Knob to Steam Clean setting. The illuminated Oven Knob will turn white at the Steam Clean position.

Do not open the door during the 30 minute Steam Clean cycle. Turn the Oven Mode Knob to Off when the Steam Clean cycle is complete and you hear the continuous tone. Soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

ACCESSORIES

Looking For Something More?

Haier offers a variety of accessories to improve your cooking and maintenance experiences!

To place an order visit us online at:

Haierappliances.ca

Or by calling 1-877-561-3344 during regular business hours.

The following products and more are available at extra cost: Broiler Pan, Oven Racks and Cleaning Supplies

TROUBLESHOOTING

For additional troubleshooting tips, see the full owner's manual at Haierappliances.com.

Problem	Possible Cause	What To Do
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. NOTE: This adjustment affects Bake temperatures; it will not affect Broil.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Oven Controls section or adjust the thermostat.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	The oven light is controlled through the SmartHQ app.	To manually use the oven light, download the SmartHQ app from the app store.

LIMITED WARRANTY

Haierappliances.ca

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at Haierappliances.ca, or call Haier at 1-877-337-3639. Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a Haier factory service technician the ability to quickly diagnose any issues with your appliance and helps Haier improve its products by providing Haier with information on your appliance. If you do not want your appliance data to be sent to Haier, please advise your technician not to submit the data to Haier at the time of service.

For the period of	Haier will replace
One year From the date of the original purchase	Any part of the range which fails due to a defect in materials or workmanship. During this limited one-year warranty, Haier will provide free of charge, all labor and in-home service to replace the defective part.

What Haier will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery, or maintenance.
- Failure of the product if it is abused, misused, modified, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods, or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is offered to the original purchaser and to any subsequent owner for products purchased in Canada for home use. In-home warranty service will be provided in areas where it is available and deemed reasonable by MC Commercial INC.

Some provinces do not allow the exclusion or limitation of incidental or consequential damages, the above exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from one province to another. To find out about your legal rights in your province, consult your local consumer affairs office or provincial.

Warrantor: MC Commercial
Burlington, ON, LR7 5B6