

# CONVECTION / ROTISSERIE OVEN

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## LA CONVECCIÓN / HORNO DE ROTISSERIE



User Manual  
RTC1700RBSS

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Manual del Usuario Modelo  
RTC1700RBSS

**Haier**

Quality · Innovation · Style

# IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. **Read all instructions carefully.**
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. Do not let the cord hang over edge of the table or counter, or touch hot surfaces.
6. Do not operate an appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest Authorized Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
9. When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
10. Unplug the unit from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover the CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
14. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

16. Oversized foods or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
17. A fire may occur if the oven is covered or touching flammable material including curtains, draperies, walls and the like when in operation. Do not store any item on the oven during operation.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
20. Do not store any materials other than the manufacturer's recommended accessories in this oven when not in use.
21. This appliance has a tempered safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free consumer relations line before using the oven.
22. Do not use outdoors.
23. Do not use appliance for other than its intended use.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

Staple your receipt to your manual.

**You will need it to obtain warranty service.**

## Power Cord

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

## Polarized Plug

Your oven is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug must fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

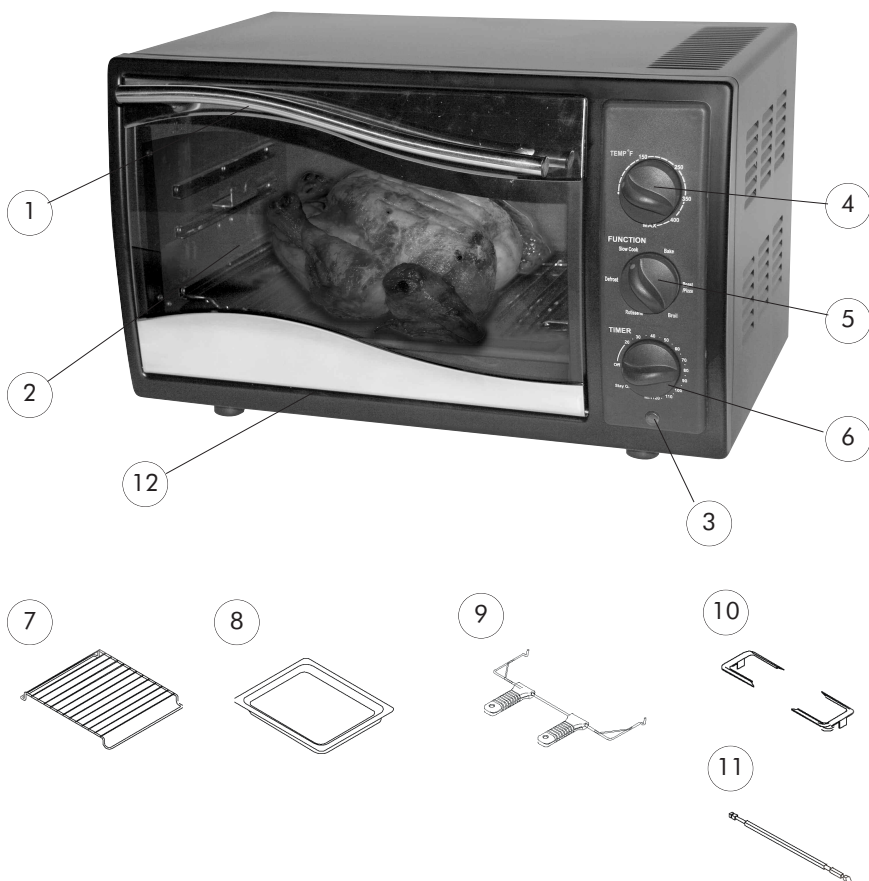
- If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other appliances.

# TABLE OF CONTENTS

	<b>PAGE</b>
<b>Important Safeguards</b> .....	<b>1-2</b>
<b>Power Cord</b> .....	<b>3</b>
<b>Parts and Accessories</b> .....	<b>4-5</b>
<b>Before Using Your Oven</b> .....	<b>5</b>
<b>Using Your Oven</b> .....	<b>5-7</b>
Time Control .....	<b>5</b>
Temperature Control .....	<b>6</b>
Function Control .....	<b>6</b>
Roasting .....	<b>7</b>
Rotisserie .....	<b>7</b>
<b>Cleaning and Maintenance</b> .....	<b>8</b>
<b>Trouble Shooting</b> .....	<b>8</b>
<b>Limited Warranty</b> .....	<b>9</b>

# PARTS AND ACCESSORIES

Please take time to familiarize yourself with the control, parts & accessories before using the oven. This will save time later.



- |                       |                            |
|-----------------------|----------------------------|
| 1. Handle             | 7. Wire Rack               |
| 2. Glass door         | 8. Drip/Baking Pan         |
| 3. Indicator Light    | 9. Hand Grip               |
| 4. Thermostat Control | 10. Rotisserie Spit Forks  |
| 5. Function Control   | 11. Rotisserie Spit        |
| 6. Timer Control      | 12. Crumb Tray (not shown) |

### Wire Rack

This rack supports food during broiling, roasting and baking.

### Drip/Baking Pan

Use this as a baking tray, broiling pan, or as a cookie sheet. It can also be used to catch drips from food baking or roasting on the wire rack.

### Handgrip

Use this to remove food cooked on the rotisserie spit.

### Rotisserie Spit and Forks

Use these for roasting larger items such as chicken or large pieces of meat, etc. First, insert the rotisserie spit into the food. Place the left and right fork onto the spit, then fork the food to be cooked. Insert the forks at different angles to hold the food more firmly. Install the fixing screws to fix the rotisserie spit and forks into place.

## BEFORE USING FOR THE FIRST TIME

**Before using your oven for the first time, be sure to do the following:**

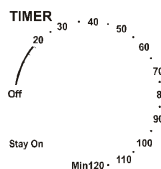
- Wash the handle, handgrip, wire rack, drip pan, rotisserie spit and forks with warm soapy water. Rinse thoroughly.
- Use a damp cloth with a small amount of dish detergent to lightly wipe the inner walls of the oven. Do not use a spray or abrasive polishing agent. Do not touch the electric heating elements and do not soak the inside of the oven with water.
- Place the wire rack, drip pan, rotisserie spit and forks inside the oven and close the oven door. Do not place the handgrip inside the oven.
- Preheat the oven at the highest temperature for 5 minutes. Afterwards, preheating will not be necessary.
- Turn off the oven. Open the door to let out any smoke residue inside the oven. Let the wire rack, drip pan, rotisserie and forks to cool before handling.

## USING YOUR OVEN

**Caution!** During the baking process, be sure that no metallic accessory comes into contact with the heating elements.

### Timer Control

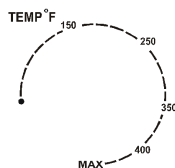
- The range of the timer is 0-120 minutes. When turned to the "Off" position, the power will be shut off and the oven will stop operating. The timer can be adjusted to the required setting in accordance with the temperature setting. When you adjust the knob to "Stay On", the oven will continue to work until the knob is turned to the "Off" position manually.



- If the baking time is less than 20 minutes, first turn the timer clockwise past the 20 minute mark and then turn it back to the desired time. If a longer baking time is required, turn the timer directly to the desired time.
- During the baking process, the timer can be turned to a new position in order to reset the time.
- When the set time is reached, a chime will be heard and the heating elements will shut off automatically.

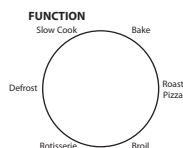
## Temperature Control

The thermostat knob controls the temperature inside the oven. You can set the temperature according to the size and quantity of the food. Turn the knob clockwise to the desired temperature.



## Function Control

The Function knob offers six choices. Look for the symbols around the knob.



Function	Temperature Setting	Operation	Food	Accessory Setup
<b>Defrost</b>	N/A	Fan Motor (ON) Heater (OFF)	Defrosted Food	Drip Pan Wire Rack
<b>Slow cook</b>	250°~300°	Lower Heater Fan Motor (ON)	Heating Food, Meat, Soup	Wire Rack
<b>Bake</b>	325°~425°	Upper Heater (Half- Power) Lower Heater Fan motor (ON)	Bread, Cakes, Pies and Cookies	Wire rack Drip/Baking Pan
<b>Roast/Pizza</b>	400°~450°	Upper Heater Lower Heater (ON)	Steak, Bread, Pizza, Pork Chop	Wire Rack Drip Pan
<b>Broil</b>	450°	Upper Heater (ON)	Meat and Fish	Wire Rack Drip Pan
<b>Rotisserie</b>	400°~450°	Upper Heater Rotisserie Motor (ON)	Chicken, Pork, Beef, Meat	Drip pan Handgrip Rotisserie Spit and Forks

**Roasting**

- Place the wire rack on the highest shelf position. If there is insufficient space, move the rack down to the next level.
- Place the drip pan one level below the wire rack to catch drips. The tray and the rack should be set at different levels to allow heat to circulate properly.
- Set the temperature to the desired level.
- Set the cooking time.
- When a glass-roasting pan is used, the heat will be reflected and a longer cooking time will be required.
- Always use a potholder or oven mitt when removing hot food from the oven.

**Rotisserie**

- Trim any loose hangings on the poultry or meat before placing on the rotisserie. Wings and legs on poultry should be tied together with wet string or butchers twine to prevent them from touching the heating elements as it rotates. They should be secured close to the body. Cut off any excess string.
- Then insert the rotisserie spit into the food. Loosen the screws on the forks and place one onto the spit on either side of the food. Center the food on the spit, insert the forks at different angles to hold the food more firmly. Tighten the fixing screws to fix the rotisserie forks into place.
- Insert the pointed end of the spit into the hole on the right inner wall of the oven and lower the left side into the cradle on the left inner wall of the oven.
- Place the drip pan at the lowest level.
- Set the temperature to the desired level.
- Set the required cooking time.

## CLEANING AND MAINTENANCE

First, remove the plug of the power cord from the wall outlet.

- After the oven cools, use a damp cloth or sponge to clean the unit. Do not soak the inside of the oven or wash it under running water, as this will cause serious damage to the appliance.
- Do not use sharp or hard kitchen utensils on the oven since this could damage the surface of the appliance.
- Covering the food to be cooked with aluminum foil before cooking will make cleanup easier.
- The wire rack, drip pan, rotisserie spit and forks can be removed and washed with running water or in a dishwasher.
- To replace the oven light, make sure that the oven is completely shut off and has completely cooled. Loosen the screw on the light bulb cover on the upper rear corner of the right interior wall. Remove the cover. Turn the bulb counter-clockwise to remove. Replace the new bulb in the socket and turn the bulb clockwise to tighten. Replace the light bulb cover and tighten the screw.
- If the oven has not been used for a long time, be sure to remove dust and moisture before operating.

## TROUBLESHOOTING

1. The oven does not become hot after being turned on.
  - Make sure that the cooking time has been set.
  - Make sure that the temperature dial has been set.
2. There is a metallic sound when the oven is in use.
  - Shut the unit off. Do not attempt to disassemble the oven. Send it to an authorized service agent right away for an examination of the fan.
3. Food is often overcooked or burned, even when cooked according to the recipe.
  - Have an authorized service agent check the temperature dial.
  - Check that the fan motor is operating normally.

**Note: If the power supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent or a similarly qualified person in order to avoid a hazard.**

# LIMITED WARRANTY

## Full One Year

This warranty covers all defects in workmanship or materials for a period of 12 months from the date of purchase, provided you are able to present a valid proof-of-purchase (the original receipt)

Exceptions: Commercial or Rental Use Warranty is 90 days from date of original purchase.

This warranty covers appliances within the Continental United States, Puerto Rico and Canada.

### What is not covered by this warranty:

Damage from other than normal use or improper installation.

Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance.

Failure caused by build-up of food matter or water deposits.

Product, whose rating label has been removed or altered.

Product serviced by other than authorized service center.

Replacement or repair of household fuses, circuit breakers or wiring.

Labor, shipping charges and replacement of defective parts beyond the initial 12-month period.

Do not return this product to the store. If you need assistance with this product, please contact "Haier Customer Satisfaction Service at 1-877-337-3639 between 9:00 AM and 5:00 PM (EST) Monday to Friday.

### Before calling, please have the following information available:

Model number of your appliance. The name and address of the store you purchased the unit from and the date of purchase. A clear description of the problem.

Haier will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship, or replace with a comparable model.

### **THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.**

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

This warranty gives you specific legal rights, and you may have other rights, which vary, from state to state.

Haier America  
New York, NY 10018

# **IMPORTANT**

## **Do Not Return This Product To The Store**

If you have a problem with this product, please contact the "Haier Customer Satisfaction Center" at 1-877-337-3639.

**DATED PROOF OF PURCHASE REQUIRED FOR WARRANTY SERVICE**

# **IMPORTANTE**

## **No regrese este producto a la tienda**

Si tiene algún problema con este producto, por favor contacte el "Centro de Servicio al Consumidor de Haier" al 1-877-337-3639 (Válido solo en E.U.A).

**NECESITA UNA PRUEBA DE COMPRA FECHADA PARA EL SERVICIO DE LA GARANTIA**

115V, 60 Hz

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Hecho en China

# **Haier**

**Haier America**  
**New York, NY 10018**

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