

Convection / Rotisserie Oven

Mini Four Rotissoire/Convection Naturelle

La Convección / Horno de Rotisserie



User Manual
RTC1700EBSS

Guide de l'Utilisateur
RTC1700EBSS

Manual del Usuario Modelo
RTC1700EBSS

Haier

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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 a toaster 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 any material 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.

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Power Cord

A short cord is provided in accordance with Underwriters' Laboratories Safety Standards to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the rating is equal to or greater than the rating of this appliance and if care is taken to arrange the extension cord so that it cannot be pulled or tripped over accidentally.

Polarized Plug

Warning! This appliance is equipped with a polarized alternating current line plug (one blade is wider than the other). This plug fits into a polarized power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug still fails to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to modify the plug in any way. Do not defeat the safety purpose of the polarized plug.

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.

PARTS AND ACCESSORIES

Please take some time to familiarize yourself with the controls, parts and accessories before using the oven. This will save time later.



1. Handle
2. Glass Door
3. LCD Display
4. Control Panel
5. Wire Rack

6. Drip/Baking Pan
7. Hand Grip
8. Rotisserie Spit Forks
9. Rotisserie Spit

Wire Rack

This rack supports food during broiling, roasting and toasting.

Drip Pan

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

Handgrip

Use this to remove food roasted 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 forks onto the spit, then skewer 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 YOUR OVEN

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

- Read all instructions carefully.
- Remove all packing materials from the oven.
- Peel off the static label from the LED.
- 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.

NOTE: Do not use a spray or any 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 skewers inside the oven and close the oven door.
- Plug the oven into a properly wired outlet.
- 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 skewers cool before handling.

USING YOUR OVEN

Caution! During the baking process, be sure that no metallic accessory comes into contact with the heating elements. Always wear an oven mitt or use a handgrip or tongs to remove food from the oven.

FUNCTION CONTROL

This control button has eight functions. When you press the FUNCTION button, one of the eight functions (DEFROST, KEEP WARM, BAKE1, BAKE2, SLOWCOOK, BROIL, ROAST, ROTISSERIE) will be selected, with an arrow indicating the selection. Continue pressing the function button until the desired setting has been selected. Press the ON/OFF button to begin cooking.

The toaster oven has a child lock feature. Press and hold the FUNCTION button, and then press the ON/OFF button once to lock the settings so that they cannot be changed. To deactivate the child lock feature, press and hold the function button and press the ON/OFF button again.

DEFROST

When this function is selected, only the fan is operating. The temperature is not displayed. The time is set at 2 hours.

1. Set the function to DEFROST.
2. Put the frozen food on the wire rack and place the rack in the middle shelf position. Place the drip pan at the lowest level.
3. Set the time according to the size and quantity of food to be defrosted.
4. Check the progress of the defrosting frequently.

KEEP WARM

When this function is selected, the lower heating elements (half the power) are operating with the fan. The temperature is set at 150° F. The cooking time is 1.5 hours. The temperature cannot be changed.

1. Set the function to KEEP WARM.
2. Select the time according to the size and quantity of food.
3. The temperature is automatically set at 150° F and cannot be changed.

BAKE1

When this function is selected, the upper heating elements (half the power), the lower heating elements and the fan are operating. The temperature is set at 350° F. The cooking time is 40 minutes. The temperature is adjustable, with a range from 150° F to 450° F.

1. Place the wire rack or drip pan at the desired rack level. The top and center positions in the oven will provide the best results.
2. Set the function to BAKE1.
3. Set the temperature to the desired level.
4. Set the required cooking time.

BAKE2

This function is identical to BAKE1, except that the fan is NOT operating.

1. Place the wire rack or drip pan at the desired rack level. The top and center positions in the oven will provide the best results.
2. Set the function to BAKE2.
3. Set the temperature to the desired level.
4. Set the required cooking time.

SLOW COOK

When this function is selected, the upper and lower heating elements (half the power) are operating with the fan. The temperature is set at 250° F. The working time is 2 hours. The temperature is adjustable, with a range from 150° F to 350° F.

1. Position the drip pan on the lowest rack level.
2. Set the function to SLOW COOK.
3. Set the required cooking time.

NOTE: This setting is ideal for re-heating already cooked foods such as pies, pastries or bread.

ROASTING

When this function is selected, the upper and lower heating elements are operating with the fan. The temperature is set at 450° F. The working time is 30 minutes. The temperature is adjustable, with a range from 300° F to 450° F.

1. Place the wire rack at the highest level. If there is insufficient space, move the rack down to the next level. The drip pan should be placed at the lowest level. The wire rack and drip pan should be kept apart at different levels for proper air circulation.
2. Set the temperature to the desired level.
3. Set the required cooking time.

NOTE: When a glass roasting pan is used, the heat will be reflected off the pan so a longer cooking time is required.

BROIL

When this function is selected, the upper heating element is operating with the fan. The temperature is set at 350° F. The working time is 1 hour. The temperature is adjustable, with a range from 150° F to 400° F.

1. Place the wire rack or drip pan at the highest level. If there is insufficient space, move the rack or tray down to the next level.
2. Set the cooking time and the temperature to the desired position.
3. You can also use this function to roast meat, poultry and fish. The wire rack and drip pan should be kept apart at different levels for proper air circulation.

ROTISSERIE

When this function is selected, the upper heating element is operating with the fan and the rotisserie motor. The temperature is set at 400° F. The working time is 45 minutes. The temperature is adjustable, with a range from 300° F to 400° F.

1. 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 butcher's 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.
2. 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 and then skewer the food to be cooked. Insert the forks at different angles to hold the food more firmly in place. Tighten the fixing screws to fix the rotisserie forks into place.
3. 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.
4. Place the drip pan at the lowest level.
5. Set the temperature to the desired level.
6. Set the required cooking time.

NOTE: When cooking at half the power, the oven alternates between working for 1 minute and shutting off for 1 minute.

TIME / TEMPERATURE CONTROL

Press the "+" and "-" buttons to change the baking time and temperature. The "+" button increases the length of time or temperature. The "-" button decreases the length of time or temperature.

NOTE: The maximum operation time is 10 hours. You can add or decrease cooking time in increments of 1 minute. The temperature range is 150° F to 450° F. When adjusting the temperature, it increases or decreases in 25° F increments.

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 in running water, as this will cause serious damage to the appliance.
- Do not use a sharp or hard kitchen utensil on the oven since this could damage the surface of the appliance.
- The wire rack, drip pan, rotisserie spit and forks can be removed and washed with running water or in a dishwasher. If food particles are hard to remove, soak them in hot soapy water before rinsing.
- To replace the oven light, make sure that the oven is 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 counterclockwise 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 wipe off any dust and moisture before operating.

TROUBLESHOOTING

1. The oven does not become hot after being turned on.
 - Check that the unit is plugged in.
 - Make sure that the cooking time has been set.
 - Make sure that the temperature has been set.
2. There is a metallic sound when the oven is in use.
 - Shut the unit off. Do not dismantle 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 settings.
 - Check that the fan motor is operating normally.

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

FUNCTION SYMBOL	Temperature Setting	FUNCTION	FOOD	Accessory Setup
DEFROST	N/A	Fan motor (ON)	Defrosted food	Drip pan
SLOW COOK	320°F ~ 420°F	Lower heater Fan motor (ON)	Heating food	Wire rack Baking tray
BAKE	400°F ~ 450°F	Upper heater (half- power) Lower heater Fan motor (ON)	Chicken, Pork, Beef, Bread, Cookies	Wire rack Drip pan
ROAST / PIZZA	400°F ~ 450°F	Upper heater Lower heater (ON)	Steak, Pizza, Pork Chops	Wire rack Drip pan
BROIL	320°F ~ 420°F	Upper heater (ON)	Cooking	Wire rack Drip pan
ROTISSERIE	320°F ~ 420°F	Upper heater Rotisserie motor (ON)	Chicken, Pork, Beef, Meat	Drip pan Handgrip Rotisserie pit and skewers

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

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter le service des consommateurs 'Haier Customer Satisfaction Center' au 1-877-337-3639.
UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

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

Made in China
Fabriqué en Chine
Hecho en China

Haier

**Haier America
New York, NY 10018**