HAUSWIRT C45

HAUSWIRT C45 Smart Convection Oven User Manual

Model: C45

1. INTRODUCTION

Thank you for choosing the HAUSWIRT C45 Smart Convection Oven. This 42QT XL large capacity countertop oven is designed for versatile cooking, featuring 8 menu modes, precise temperature control, and efficient baking capabilities. Please read this manual thoroughly before operation to ensure safe and optimal use of your appliance.

Image: The HAUSWIRT C45 Smart Convection Oven, showcasing its design and the included thermometer, alongside examples of food that can be prepared, such as a roasted chicken, cookies, and french fries.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Do not use aluminum foil inside the oven unless specifically instructed for a recipe, and only with oven-safe dishes.
- Ensure proper ventilation around the appliance during operation.

3. PRODUCT OVERVIEW

3.1 Components and Features

- **42QT XL Capacity:** Accommodates a 12-inch pizza, 2x9 slices of bread, 20 chicken wings, or a 10-pound whole chicken.
- **Dual NTC Temperature Sensors & PID Intelligent Chip:** For precise temperature control and uniform cooking.
- **360° Hot Air Circulation Technology:** Enhances baking efficiency and ensures even heat distribution.
- **Split-screen Control & Color LED Display:** Intuitive interface with dual-control infinite knobs for easy operation.
- **Built-in Temperature Probe:** Monitors food doneness and automatically stops heating when the set temperature is reached.
- **1800W High Power:** Rapid heating, reaching 500°F in approximately 380 seconds.
- **Non-Stick Interior:** Easy to clean.

3.2 Included Accessories

- **Baking Tray:** Ideal for cookies, pizza, and other baked goods. Features a gold non-stick coating.
- **Baking Net:** Suitable for toasting bread, bagels, and similar items.
- **Frying Basket:** Used for air frying items such as french fries and chicken nuggets.
- **Grill Net:** For grilling whole chicken, barbecue, and similar items.
- **Thermometer:** External probe for precise internal food temperature monitoring.
- **Drip Tray:** Placed beneath heating elements to collect food debris and drippings.

Image: The HAUSWIRT C45 oven displayed with its full set of practical accessories, including various trays, baskets, and the external thermometer.

4. SETUP

4.1 Initial Preparation

1. Unpack the oven and all accessories. Remove any packaging materials, stickers, or protective films.
2. Wipe down the exterior of the oven with a damp cloth.
3. Wash all accessories (baking tray, nets, basket, drip tray) with warm, soapy water. Rinse thoroughly and dry completely.
4. Place the oven on a stable, heat-resistant, and level surface, ensuring adequate clearance (at least 4 inches) from walls and other appliances for proper ventilation.

4.2 First Use (Pre-Baking)

New ovens must be pre-baked before first use. Smoke, odor, or minor noise during this process is normal and will

dissipate.

1. Remove all items from the oven, including all accessories.

2. Turn on the oven without any functions selected. Set the temperature to 450°F (232°C) and the timer for 30 minutes. Close the oven door.

3. After the pre-baking cycle is complete and the oven has cooled down, wipe the interior with a damp cloth. Leave the oven door open for 30 minutes to air out.

Image: Visual guide for the initial pre-baking process, detailing the three steps to prepare the oven for first use.

5. Operating Instructions

5.1 Control Panel Overview

Image: Detailed view of the control panel, illustrating the split-screen display, color screen, menu selection, temperature adjustment knob, and time adjustment knob.

- **Split-screen Display:** Shows both set temperature/time and internal temperature/remaining time.
- **Menu Knob:** Rotate to select from 8 major menu modes.
- **Temperature Knob:** Adjusts temperature from 80°F to 500°F.
- **Time Knob:** Adjusts cooking time from 0 to 12 hours.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

5.2 Menu Modes

The HAUSWIRT C45 offers 8 pre-set menu modes for various cooking needs:

- **Air Fry:** For crispy results with minimal oil, ideal for fries, chicken wings, etc.
- **Toast:** For toasting bread and bagels.
- **Broil:** For grilling and browning food from the top.
- **Bagel:** Optimized for toasting bagels.
- **Whole Roast:** For roasting larger items like whole chickens.
- **Defrozen:** For thawing frozen foods.
- **Bake:** General baking function for cakes, cookies, casseroles.
- **Pizza:** Optimized setting for baking pizzas.

Image: Visual representation of the eight main menu modes available on the HAUSWIRT C45 oven.

5.3 Using the Temperature Probe

The built-in temperature probe ensures precise cooking by monitoring the internal temperature of your food.

1. Insert the probe into the thickest part of the food, avoiding bones.
2. Connect the probe to the designated port on the oven.
3. Set your desired internal food temperature using the controls. The oven will automatically stop heating once the food reaches this temperature.

Built-In Temperature Probe Monitor Food Doneness

Insert the probe into the center of the food, and the oven will automatically stop heating when the food's internal temperature reaches the set level.

Temperature Probe

Image: Demonstration of the temperature probe in use, inserted into a whole roasted chicken, ensuring accurate internal temperature monitoring.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your HAUSWIRT C45 oven.

- Always unplug the oven and allow it to cool completely before cleaning.
- **Interior:** The non-stick interior can be wiped clean with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Do not use abrasive pads or metal utensils, as these can damage the non-stick coating.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Accessories:** All included accessories (baking tray, nets, basket, drip tray) should be washed with warm, soapy water. They are not dishwasher safe.
- **Crumb Tray:** Regularly remove and clean the crumb tray to prevent grease buildup and potential fire hazards.
- Do not immerse the oven body, cord, or plug in water or any other liquid.

7. TROUBLESHOOTING

If you encounter any issues with your HAUSWIRT C45 oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; power switch off.	Ensure the power cord is securely plugged into a working outlet. Check the power switch on the back of the unit.
Smoke or odor during first use.	Residual manufacturing oils or protective coatings burning off.	This is normal. Ensure proper ventilation and perform the initial pre-baking steps as described in Section 4.2.
Food not cooking evenly.	Incorrect rack position; overcrowding the oven; improper temperature/time settings.	Refer to recipe guidelines for rack placement. Avoid overcrowding to allow for proper air circulation. Adjust temperature and time as needed.

Problem	Possible Cause	Solution
Temperature probe not working.	Probe not fully inserted into food or oven port; probe malfunction.	Ensure the probe is correctly inserted into both the food and the oven's designated port. If issues persist, contact customer service.
Display not functioning correctly.	Temporary electronic glitch.	Unplug the oven for a few minutes, then plug it back in to reset the system.

If the problem persists after attempting these solutions, please contact HAUSWIRT customer service for assistance.

8. SPECIFICATIONS

Brand	HAUSWIRT
Model Name	Air Fryer Oven C45
Capacity	42 Quarts (XL Large)
Product Dimensions	18.7"D x 21.2"W x 14.4"H
Color	Cream White
Material	Aluminum, Plastic, Stainless Steel (Non-stick interior)
Output Wattage	1800 Watts
Temperature Range	80°F - 500°F
Control Method	Touch / Knob
Item Weight	29 Pounds
Manufacture Year	2024

9. WARRANTY AND SUPPORT

HAUSWIRT is committed to providing excellent customer service and product quality.

- **Warranty Period:** Your HAUSWIRT C45 Smart Convection Oven comes with a 1-year warranty period from the date of purchase.
- During this period, HAUSWIRT will provide free repair or replacement services for any issues related to equipment malfunction or manufacturing defects.
- **Customer Service:** For any questions, concerns, or support needs, please contact HAUSWIRT customer service. We offer 24-hour customer service to assist you.
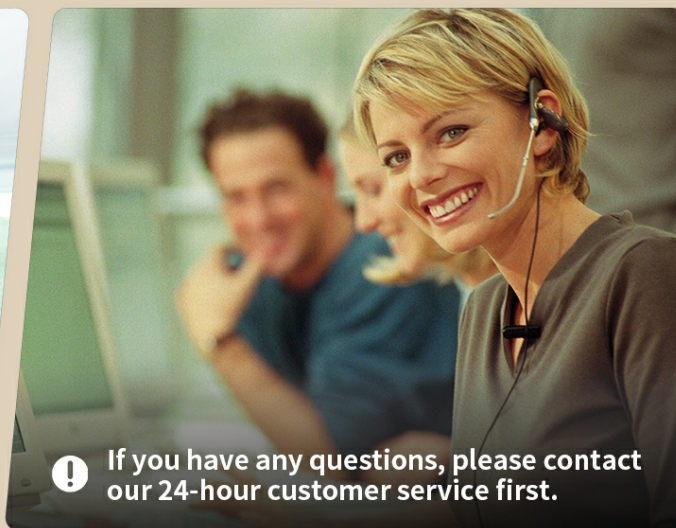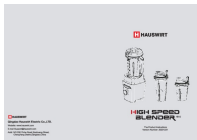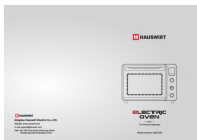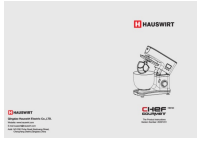
Image: A reminder to read the instructions and to contact customer service for any inquiries.

Related Documents - C45

	[Hauswirt HB12 High Speed Blender User Manual and Instructions](#) Comprehensive user manual for the Hauswirt HB12 High Speed Blender, covering safety instructions, operation, cleaning, maintenance, technical specifications, and troubleshooting.
	[Hauswirt K5 Pro Air Fryer Oven User Manual](#) Comprehensive user manual for the Hauswirt K5 Pro Air Fryer Oven, covering important safeguards, operating instructions, maintenance, and troubleshooting.
	[Hauswirt C40 Electric Oven: Product Instruction Manual](#) Comprehensive guide for the Hauswirt C40 electric oven, detailing specifications, safety, usage, cleaning, and troubleshooting. Learn how to operate your premium kitchen appliance effectively.
	[Hauswirt HM740 Stand Mixer User Manual](#) Comprehensive user manual for the Hauswirt HM740 Stand Mixer, detailing safety instructions, operation, troubleshooting, care, and environmental disposal.
	[Hauswirt K5 Air Fryer Oven User Manual](#) Comprehensive user manual for the Hauswirt K5 Air Fryer Oven, covering setup, operation, cooking settings, recipes, troubleshooting, and care instructions.
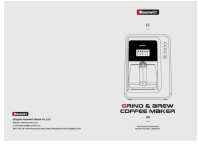
[Hauswirt K6 Coffee Maker User Manual and Operation Guide](#)
Comprehensive user manual for the Hauswirt K6 Coffee Maker, covering important safeguards, product description, control panel functions, operation guide for brewing coffee and tea, cleaning and maintenance, and troubleshooting.