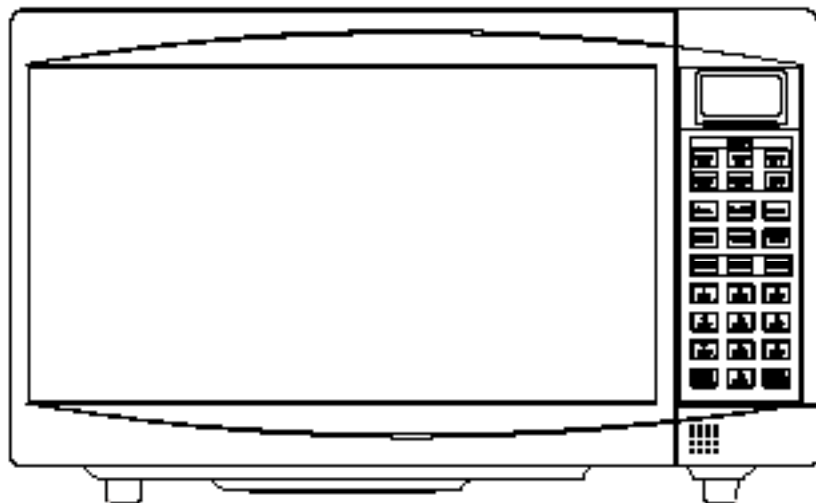


# Convection Microwave Oven with Grill Four Microwave de Convection avec le Gril Horno Microondas Convector con Parrilla



User Manual  
Model # MWG10081TW

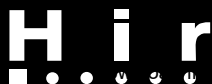
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Guide de l'Utilisateur  
Modèle # MWG10081TW

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Manual del Usuario  
Para Modelo de # MWG10081TW

Before operating this oven, please read these instructions completely.



Quality ■ Innovation ■ Style

# Safety Precautions

## **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

1. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the
  - Door (bent),
  - Hinges and latches (broken or loosened),
  - Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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# Important Safety Instructions

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

**WARNING:** To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. **Read all instructions before using the appliance.**
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS " on page 5.
4. To protect against electric shock, do not immerse cord, plug, in water or other liquids. Do not let cord hang over edge of table or counter, or touch hot surfaces.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. Do not operate the oven when empty.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
9. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
10. To reduce the risk of fire in the oven cavity:
  - a. When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition;
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

11. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
12. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
13. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
14. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
15. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
16. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
17. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
18. Utensils should be checked to ensure that they are suitable for use in microwave oven.
19. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
20. Do not use outdoors.
21. This appliance is for **household use only**.

## SAVE THESE INSTRUCTIONS

Thank you for using our Haier product. This easy-to-use manual will guide you in getting the best use of your refrigerator. Remember to record the model and serial number. They are on a label in back of the refrigerator.

---

Model number

---

Serial number

---

Date of purchase

Staple your receipt to your manual. You will need it to obtain warranty service.

# Installation

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING:** Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 7.9" of space above the oven, 3.9" at back and 2" at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.

## GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

**WARNING:** Improper use of the grounding plug can result in a risk of electric shock.

### Electrical Requirements

The oven must be plugged into at least 15 amp, 120 volts, 60 Hz grounded outlet. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

### Extension Cord

We do not recommend to use an extension cord. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3 blade grounding plug and a 3-slot receptacle that will accept the plug on the microwave oven. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

- Notes:**
1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
  2. Neither Haier nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

# Utensils Guide

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food. Only use a temperature probe recommended for this oven.
2. Microwave can not penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

The list below is a general guide to help you select the correct utensils.

Cookware	Microwave	Grill	Convection	Combination
Heat-ResistantGlass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-ResistantCeramics	Yes	Yes	Yes	Yes
Microwave-SafePlastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Baking Tray *	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil& Foil Container	No	Yes	Yes	No

Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

\* The purpose of the Metal Baking Tray is for use in the grill and convection modes only for example, we could use it when we bake cake, meat, pizza, and the oil could be kept in the plate.



# Cooking Techniques

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

## **Stirring**

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

## **Arrangement**

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable.

## **Shielding**

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

## **Turning**

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.

## **Standing**

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

## **Adding moisture**

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperse evenly. Add a small amount of water to dry food to help it cook.

# Specification

<b>Power Consumption</b>	<b>120V, 60Hz, 1450W (Microwave)</b>
	1400W (Convection)
	1000W (Grill)
Microwave Output:	1000W
Microwave Frequency:	2450MHz
Outside Dimensions:	H 12 x W 20.7 x D 19.7
Oven Cavity Dimensions:	H 8.6 x W 13.8 x D 15.1
Oven Capacity:	1.0 cu.ft.
Cooking Uniformity:	Turntable System{12.3 inches}
Net Weight:	Approx. 48.5 lbs.

## BEFORE YOU CALL FOR SERVICE

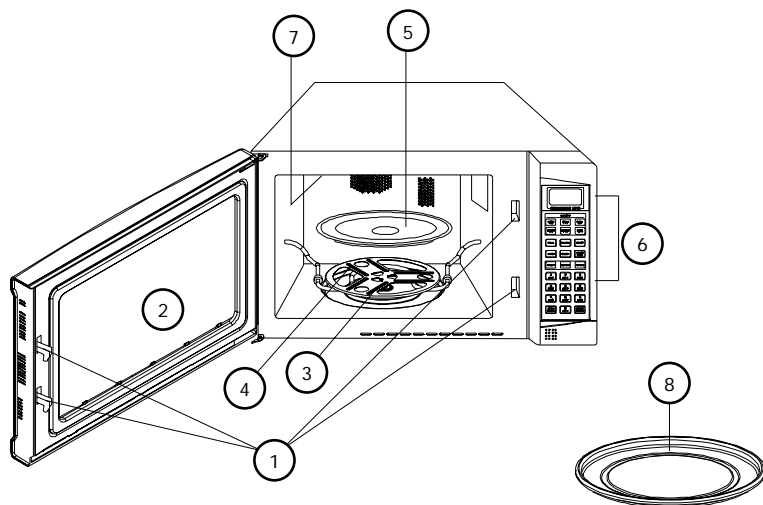
If the oven fails to operate:

1. Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven.

**IF NONE OF THE ABOVE RECTIFY THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.**

# Features Diagram

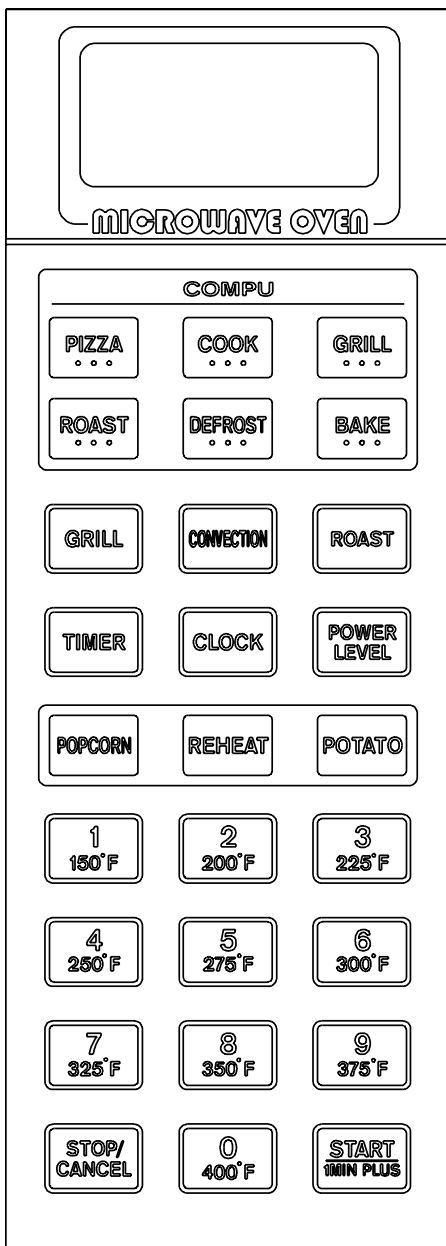
## PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Shaft
4. Roller Ring

5. Glass Tray
6. Control Panel
7. Grill Heater
8. Baking plate

## CONTROL PANEL



- **DISPLAY SCREEN**  
Cooking time, power, indicators and present time are displayed.
- **COMPU COOKING**  
Easy settings to cook/defrost popular food.
- **POWER LEVEL**  
Touch POWER LEVEL and then use number pads to set cooking power level.
- **GRILL**  
Press to set a grill-cooking program.
- **CONVECTION**  
Press to program convection cooking.
- **ROAST**  
Touch to roast food
- **CLOCK**  
Use to set the clock
- **TIMER**  
Use to set the oven timer
- **QUICK COOK BUTTONS:**  
POPCORN REHEAT POTATO
- **START/1MIN PLUS**  
Press to start cooking or add to cooking time.
- **STOP/CANCEL**  
Touch to stop cooking program or clear all previous settings before cooking starts
- **NUMBER PADS/CONVECTION TEMPERATURE ENTRY**  
Touch to set cooking time, enter weight or number of servings, or program convection temperature.

(Please also see the following pages for more detail)

# How to Set the Oven Controls

## BEEPS DURING OVEN SETTINGS

- ONE BEEP: Oven accepts the entry.
- TWO BEEPS: Oven does not accept the entry. Please check and try again.

## SETTING THE CLOCK

The clock works in 12-hour cycle. When the oven is first plugged in, the display will briefly show "ENTER CLOCK TIME", you can set the clock time now or later. To set the clock time.

1. Press CLOCK button.
2. Use the numeric pads (in the natural sequence of time) to enter clock time
3. Press CLOCK to confirm.

## MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time.

First, you select a power level by pressing the POWER LEVEL button a number of times (see the table below). Then you set the cooking time (maximum 99 min. plus 99 sec. ) using the numeric pads, before pushing the START button.

Suppose you want to cook for 5 minute at 60% power level.

Press POWER button to select cooking power		
Press	Power	Description
once	100%(PHI)	High
twice	90%(P-90)	
3 times	80%(P-80)	Medium High
4 times	70%(P-70)	
5 times	60%(P-60)	Medium
6 times	50%(P-50)	
7 times	40%(P-40)	Med.Low/Defrost
8 times	30%(P-30)	
9 times	20%(P-20)	
10 times	10%(P-10)	Low
11 times	0%(P-00)	

1. Press POWER LEVEL button 5 times

2. Press number pads to enter cooking time until the correct cooking time (5:00) is displayed.
3. Press START button.

## NOTE:

1. If you want to temporarily stop a cooking session, press the STOP/CANCEL pad once and then you can start the cooking again by press START; or press the STOP/CANCEL twice to cancel the cooking program altogether.
2. After the cooking time ends, the system will beep four times and END is displayed. Before starting another cooking session, press STOP/CANCEL pad to clear the display and reset the system.

## GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Suppose you want to program grill cooking for 12 minutes.

1. Make sure the system is reset by pressing the STOP/CANCEL pad once.
2. Press GRILL button.
3. Use the number pads to enter cooking time.
4. Press START button.

## NOTE:

Grill cooking power is set at full power level by the system. Maximum cooking time for grill is 99:99

## CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures.

### To Cook with Convection

To cook with convection, press CONVECTION button once and then press the number pads to enter the desired convection temperature.

Suppose you want to cook at 325° for 40 minutes.

1. Press CONVECTION button
2. Press number pad 7
3. Press number pads 4,0,0,0 to enter cooking time.
4. Press START button.

### NOTE:

1. The maximum convection cooking time is 99 min. 99 sec. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function.
2. You can check the convection temperature while cooking is in progress by pressing the CONVECTION button.

### To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking operations.

Program	Press number pad	Temp. (°)
COMB1	1	300°
COMB2	2	350°
COMB3	3	400°
COMB4	4	450°

Suppose you want to preheat to 200° and then cook 35 minutes.

1. Press CONVECTION.
2. Press number pad 2 to indicate convection temperature 200°
3. Press START button. Beeps will sound when the designated temperature is reached.
4. Open the door and place container of food at the center of the turntable.
5. Use the number pads to enter cooking time.
6. Press START button.

## ROAST

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave whereby meats can be made juicy and tender with just the right amount of browning and crispness.

Press ROAST button and then use the number pads 1-4 to program convection temperature:

Suppose you want to roast for 24 minutes on COMB3.

1. Press ROAST button
2. Use the number pads 1-4 to enter convection temperature. In this case, press number pad 3.
3. Use the number pads to enter cooking time. In this case, press number pads 2,4,0,0.
4. Press START button to start.

### NOTE:

The maximum cooking time is 99 min., 99 sec. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function. You can check

## Special Features

In this special feature section, you can find easy settings to cooking popular food.

### POPCORN

This feature allows a regular sized bag of popcorn to be popped.

1. Press POPCORN once, the display will show code and cooking time
2. Press START button.

#### NOTE:

To reset POPCORN time: Press POPCORN twice, and use the number pads to enter the new popcorn time, and then press START button to verify. The new popcorn time will remain whenever you use the POPCORN function until you reset it.

### REHEAT

Touch the reheat pad will allow the reheating of a chilled dinner plate.

1. Press REHEAT pad once, the display will show code and cooking time.
2. Press START button.

### POTATO

1. Touch POTATO pad once or twice for potato 4-6 oz or 5-7 oz per serving.
2. Use the number pads 1-4 to select the number of servings.
3. Press START button.

Please refer to the following charts for cooking guide:

1. Press POTATO pad once and use the number pads 1-4 to select number of servings (4-6 oz)

Press Potato	Press number pad	Cooking time
1	1	3 min 50 sec
1	2	7 min 10 sec.
1	3	11 min
1	4	14 min

2. Press POTATO pad twice and use the number pads 1-4 to select number of servings (5-7 oz)

Press Potato	Press number pad	Cooking time
2	1	5 min 40 sec
2	2	10 min.
2	3	15 min.
2	4	19 min

#### NOTE:

After the cooking program have finished, let food stand in the oven for 5-10 minutes. The cooking time quoted here is for reference only. Please always take the cooking timings actually show on the screen of your oven as the correct setting.

### COMPU DEFROST

Compu defrost automatically defrost foods to the weight you entered.

To defrost 2.0 pound of chicken pieces, do the following:

1. Touch DEFROST pad up to 5 times to select the type of food to be defrosted, in this case, touch it 3 times.
2. Use the number pads to enter weight, in this case, touch 2,0.
3. Touch START pad.

Press DEFROST	Food	Amount
Once	1. Ground meat	0.5-3.0lb
Twice	2. Steaks, chops, fish	0.5-4.0lb
3 times	3. Chicken pieces	0.5-3.0lb
4 times	4. Roast	2.0-4.0lb
5 times	5. Casserole	2-6 cups

1. If you happen to enter weight above or below the weights allowed, the screen will clear to 0.0 allowing you reenter.
2. To defrost other food, use 30% power and program defrosting time.

## COMPU COOK

Compu cook and the following Compu settings leave you no more to do with cooking than selecting the food to be cooked and entering its weight or number of servings, before pushing the START button.

For example, to cook 1.5 lb of fish

1. Indicating the type of food placed into the oven by pressing COOK pad 5 times.
2. Use the number pads to enter weight within the range indicated in the charts below, in this case, touch 1 and 5.
3. Push START button

Press COOK Amount	SETTING	Food
Once	1. baked potato	1-4 medium
Twice	2. fresh vegetable	1-4 cups
3 times	3. frozen vegetables	1-4 cups
4 times	4. ground meat	0.3-1.5 lb
5 times	5. seafood, fish	0.3-1.5 lb

## COMPU PIZZA

1. Press compu pizza 1-4 times depending on item. (see chart)
2. Press Start.
3. For casserole press compu pizza 5 times.
4. Press number of slices.
5. Press Star

Press Pizza	Setting Food	Quantity
Once	1. bake frozen pizza regular crust	1
Twice	2. bake frozen pizza rising crust	1
3 times	3. bake refrig pizza	1
4 times	4. Microwave pizza	1
5 times	5. Casserole	1-6 slices

## COMPU GRILL

1. Press compu grill once for hamburgers.
2. Press 1-7 for number of hamburgers.

3. Press start.
4. For all others.
5. Press compu grill 2,3,4,5 times depending on item. (see chart)
6. Enter weight
7. Press start.

Press Grill	SETTING	FoodQuantity
Once	1. hamburgers	1-7 (0.25lb each)
Twice	2. steaks	0.5-2 lb
3 times	3. fish steaks	0.5-2 lb
4 times	4. boneless poultry	0.5-2 lb
5 times	5. chicken pieces	0.5-3 lb

## COMPU ROAST

1. Press compu roast 1-5 times depending on item. (see chart)
2. Enter weight.
3. Press start.

Press ROAST	SETTING Food	Quantity
Once	1. Chicken, turkey (whole)	2.5-7 lb
Twice	2. Pork loin	2-3.5 lb
3 times	3. turkey breast	3-6 lb
4 times	4. beef eye of round	2-4 lb
5 times	5. Cornish hens	1-6.5 lb

## COMPU BAKE

1. Press compu bake once or twice. (see chart)
2. Enter wieght.
3. Press start
4. For all others
5. Press compu bake 3,4,5 times depending on item. (see chart)
6. Press start.

Press BAKE	SETTING Food	Quantity
Once	1. French fries	0.3-1 lb
Twice	2. Frozen snack	2-3.5 lb
3 times	3. Brownies	8"x8"x2"
4 times	4. Snack cake	8"x8"x2"
5 times	5. biscuits	8-10 (1 package of convenience biscuits)



## Other Convenient Features

### MINUTE TIMER

The timer works independently as a reminder and the time countdown ends in beeps sounding.

1. Press TIMER
2. Use the numeric pads to enter the time to be counted down.
3. Press START.

### CHILD PROOF LOCK

The child proof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/CANCEL button for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press STOP/CANCEL button for three seconds, then a beep will sound and the indicator light will come off.

### TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Press STOP/CANCEL button.

You can restart the oven by pressing START pad.

Touch STOP/CANCEL to erase all instructions.

2. Open the door.

You can restart the oven by closing the door and pressing START pad.

#### NOTE:

Oven stops operating when door is opened.

# Food Facts in Microwave Cooking

- Quality of the food:** Poor quality ingredients are rarely improved by any method of cooking and this applies particularly to microwave cooking, as the process is so fast.
- Temperature:** The colder the food before cooking, the longer it will take to cook.
- Quantity:** The cooking time relates to the amount of food in the microwave oven. Do not overload the microwave. For very large quantities, it is better and may be quicker to cook in two or more batches.
- Density:** The more porous the food, the faster it will cook. A light airy cake mixture will cook faster than jacket potatoes. **Size and Shape:** Uniform shapes cook more evenly. In an irregular shape, such as a leg of lamb, the thinner parts will cook faster than the thick part. The smaller the individual piece of food is (such as the vegetables in a soup) the quicker the cooking.
- Moisture:** There is very little evaporation in microwave cooking so foods can be cooked in the minimum water. Casseroles need about half the usual amount of stock; vegetables need only two or three tablespoons of water.
- Bones:** Meat and poultry bones conduct heat, therefore the areas around them will cook faster than the rest of the meat. Insert a microwave meat thermometer into the thickest part of the flesh away from any bone for an accurate grading.

# Troubleshooting

## Questions and Answers:

- Q. Accidentally running of microwave oven without any food in it. Is it damaged?**
- A. We do not recommend operating the microwave oven without any food, however, running the oven empty for a short time will not damage the oven.
- Q. What if oven does not turn on?**
- A. Check the following:
- 1) Is the oven plugged in securely? Remove plug from the outlet, wait 10 seconds and reinsert.
  - 2) Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.
- Q. Can the oven be used with the glass tray removed?**
- A. No. The glass tray must be positioned correctly in the oven before cooking for microwave cooking only.
- Q. Why does warm air come from the oven vents and steam accumulates on the oven door?**
- A. This is due to heat being given off from food cooking in the oven cavity. The warm air is carried out of the oven by the airflow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking. During cooking time, steam is given off from the food. Most of the steam is removed from the oven by the air; which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.
- Q. My microwave causes interference on my TV. Is this Normal?**
- A. Some Radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
- Q. Can TV dinner trays be placed in the oven?**
- A. Only TV dinners labeled microwave safe are recommended for this oven. Make sure foil covers are removed from top of container.

# Cleaning and Care

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

# Limited Warranty

## What is covered and for how long?

This warranty covers the original retail purchaser, all defects in workmanship or materials for a period of:

### Carry-In Service

**12 Months (labor)**

**24 Months (parts)**

**10 Years Magnetron Tube (part only)**

### What is covered.

1. The mechanical and electrical parts, which serve as a functional purpose of this appliance for a period of 24 months. This includes all parts except glass, finish, and trim.
2. If the magnetron tube fails due to poor workmanship or material, the part will be replaced.

### What will be done and how to obtain service?

1. We will repair or replace, at our discretion any mechanical or electrical part which proves to be defective in normal usage during the warranty period so specified.
2. There will be no charge to the purchaser for labor on any covered items during the initial 12 month period, and no charge for parts on any covered items during the initial 24 month period. The magnetron tube is covered for a period of ten years.
3. To obtain service, bring the unit to your nearest authorized Service depot. For name of the nearest authorized service center please call: 1-877-337-3639.

## THIS WARRANTY COVERS APPLIANCES WITHIN THE CONTINENTAL UNITED STATES, CANADA AND PUERTO RICO. IT DOES NOT COVER THE FOLLOWING:

Damages from improper installation.  
 Damages in shipping.  
 Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance, incorrect current or voltage or acts of God.  
 Damage from other than normal household use.  
 Damage from service by other than an authorized dealer or service center.  
 Decorative trims, glass or light bulbs.  
 Transportation and shipping costs.

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, MODEL # AND SERIAL # REQUIRED FOR WARRANTY SERVICE

# IMPORTANT

## Ne pas retourner cet article au magasin

En cas de problème avec cet article, veuillez contacter le « Centre satisfaction client » de Haier au 1-877-337-3639.

UNE PREUVE D'ACHAT DATÉE, LE NUMÉRO DU MODÈLE ET LE NUMÉRO DE SÉRIE SONT OBLIGATOIRES POUR BÉNÉFICIER DE LA COUVERTURE OFFERTE PAR LA GARANTIE.

# IMPORTANTE

## No Devuelva Este Producto al Establecimiento Compra.

Si tiene problemas con este producto, por favor póngase en contacto con el "Centro Haier de Atención al Cliente" en el 1-877-337-3639.

PARA EL SERVICIO DE GARANTÍA SE REQUIERE PRUEBA DE COMPRA, FECHADA, No. DE MODELO Y No. DE SERIE

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