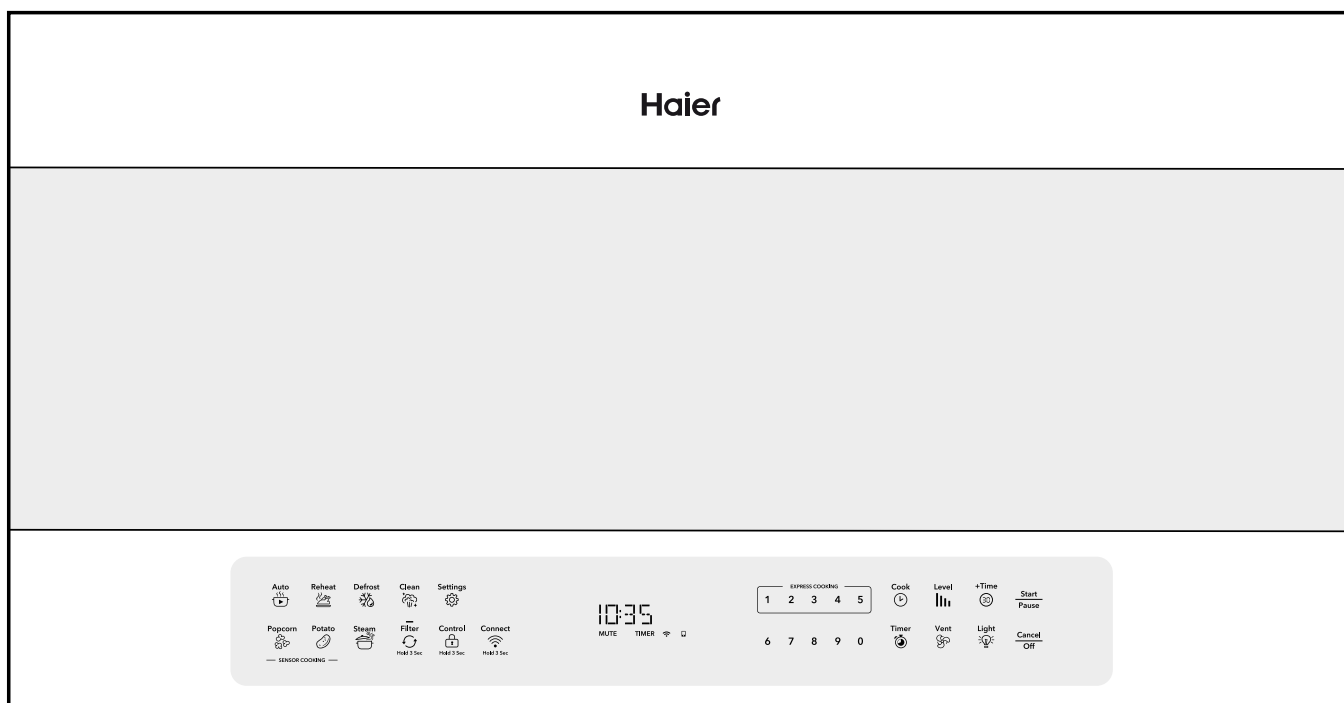


Microwave Oven Horno Microondas



Design may vary by model number.

Some models may have an additional letter after the model number

El diseño puede variar según el número de modelo

Algunos modelos pueden tener una letra adicional después del número del modelo

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RECORD KEEPING

Thank you for purchasing this Haier product. This user manual will help you get the best performance from your new microwave oven.

For future reference, record the model and serial number located on the your microwave and the date of purchase.

Staple your proof of purchase to this manual to aid in obtaining warranty service if needed.

Model number

Serial number

Date of purchase

HAIER WEBSITE

Have a question or need assistance with your appliance? Try the Haier Website 24 hours a day, any day of the year! You can also shop for more great Haier products and take advantage of all our on-line support services designed for your convenience. In the US: Haierappliances.com

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING

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

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

- Read all instructions before using this appliance.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 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 microwave oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

INSTALLATION

- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the "GROUNDING INSTRUCTIONS" found on page 6.
- This microwave oven is UL listed for installation over both gas and electric ranges.
- This unit is suitable for use above gas or electric cooking equipment, 36" or less wide.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Keep power cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- Do not immerse power cord or plug in water.
- Do not cover or block any opening on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, in a wet basement, near a swimming pool, or in a similar location.
- Do not mount over a sink.

TO REDUCE THE RISK OF FIRE IN THE CAVITY:

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven while cooking.
- Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
- If materials inside the oven ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- Do not store any materials in the oven when not in use. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Do not operate the microwave feature without food in the oven.

TO REDUCE THE RISK OF BURNS

- Be careful when opening containers of hot food. Use pot holders and direct steam away from face and hands.
- Vent, pierce, or slit containers, pouches or plastic bags to prevent build-up of pressure.
- Be careful when touching the turntable, door, or walls of the oven which may become hot during use.
- Liquids and certain foods heated in the microwave oven can present a risk of burn when removing them from the microwave. The potential for a burn is greater in young children, who should not be allowed to remove hot items from the microwave.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

OPERATING

- As with any appliance, close supervision is necessary when used by children.
- Do not operate the oven without the turntable in place. The turntable must be unrestricted so it can turn.
- Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used in compliance with cookware manufacturers' recommendations.
- Do not store anything directly on top of the microwave surface when the microwave is in operation.
- Some products such as whole eggs and sealed containers - for example, closed jars - are able to explode and should not be heated in the microwave oven.
- Do not overcook potatoes. They could dehydrate and catch fire.
- Do not cover any other part of the oven with metal foil. This will cause overheating of the oven.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- This oven is not approved or tested for marine use.

CLEANING

- Keep the oven free from grease buildup.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving risk of electric shock.
- When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a clean sponge or soft cloth. Rinse well.

SUPER HEATED WATER

- Liquids, such as water, coffee, or tea, are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
- To reduce the risk of injury to persons:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

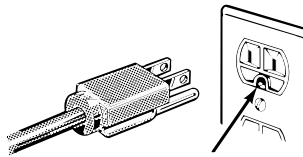
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **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.
- (b) **Do Not Place** any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **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:
- (1) door (bent),
 - (2) hinges and latches (broken or loosened),
 - (3) door seals and sealing surfaces.
- (d) **The Oven Should Not** be adjusted or repaired by anyone except properly qualified service personnel.

GROUNDING INSTRUCTIONS

⚠ WARNING



Ensure proper ground exists before use.

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

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

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or service technician if the **GROUNDING INSTRUCTIONS** are not completely understood, or if doubt exists as to whether the appliance

is properly grounded.

If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

Do not under any circumstances cut or remove the third (ground) prong from the power cord.

Do not use an extension cord. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.

NOTICE: PACEMAKERS

Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

VENT FAN

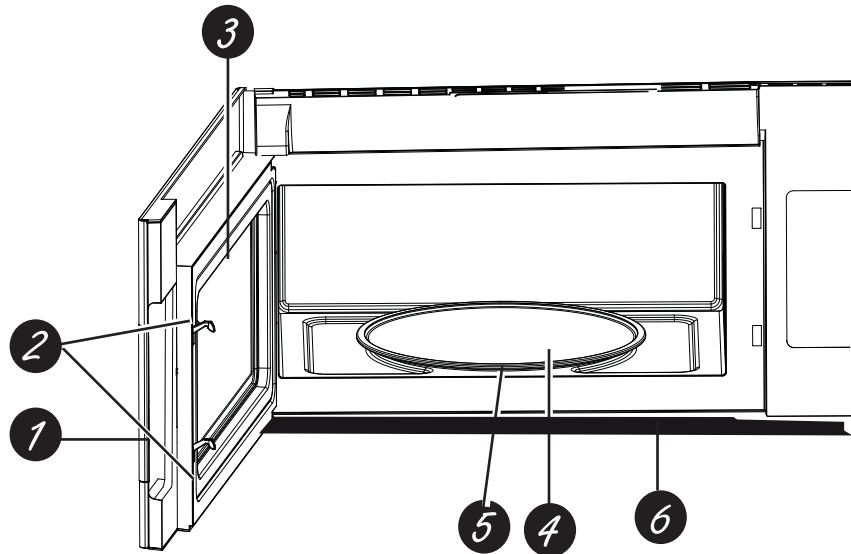
⚠ WARNING The fan will operate automatically under certain conditions. Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the microwave often. Do not allow grease to build up on the microwave or the fan filters.
- In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.
- Use care when cleaning the vent fan filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filters.
- When preparing flaming foods under the microwave, turn the fan on.
- Never leave surface units beneath your microwave oven unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if the microwave vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

READ AND SAVE THESE INSTRUCTIONS

FEATURES

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



1. Door Handle

2. Door Latches

3. Window with Metal Shield

Screen allows cooking to be viewed while keeping microwaves confined in the oven.

4. Removable Turntable

Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.

5. Removable Turntable Support

Do not operate the oven in the microwave mode without the turntable and turntable support seated and in place.

6. Deflector. Provides robustness from cooktop heat.

ACCESSORIES

15" Cabinet Installation Kit

For use with cabinets deeper than 13 inches. Brings microwave further out from the wall for improved ventilation, access, and appearance.

Bump-Out Kit

JX15BUMPBB

ABOUT THE FEATURES

Cooking Controls

1

EXPRESS COOKING

1 2 3 4 5

6 7 8 9 0

Cook

Level

+Time

Start/Pause

Timer

Vent

Light

Cancel/Off

Auto

Reheat

Defrost

Clean

Settings

Popcorn

Potato

Steam

Filter

Control

Connect

Hold 3 Sec

Hold 3 Sec

Hold 3 Sec

— SENSOR COOKING —

Check the Convenience Guide before you begin.

1 Time Features

Press	Icon	Enter
COOK TIME		Amount of cooking time
DEFROST		Weight or time
TIMER		
POWER LEVEL		Power level 1 to 10
ADD #) SEC		Starts immediately
EXPRESS COOK		Starts immediately

2 Sensor/Convenience Features

Press	Icon	Enter
AUTO COOK		Press pad to select food
POPCORN		Start immediately
REHEAT		Press pad to select food
POTATO		Start immediately
STEAM COOK		Press pad to select food

ABOUT THE FEATURES

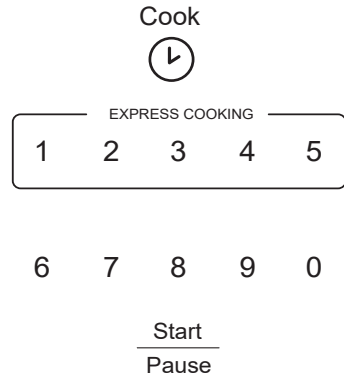
Cook Time

Allows you to microwave for any time up to 99 minutes and 99 seconds.

Power level 10 (HIGH) is automatically set, but you may change it for more flexibility.

1. Press **Cook Time**.
2. Enter cooking time.
3. Press **START**.

Cooking will start when the countdown begins in the display. You may open the door during **Cook Time** to check the food. Close the door and press **START** to resume cooking.



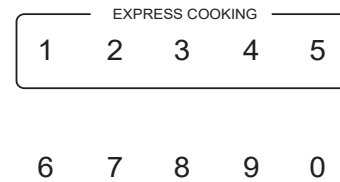
Express Cook

This is a quick way to set cooking time for 1-5 minutes.

1. Press one of the **Express Cook** pads (from 1-5) for 1-5 minutes of cooking at **power level 10**.
For example, press the **2** pad for 2 minutes of cooking time.

The power level can be changed as time is counting down. Press **POWER LEVEL** and enter 1-10.

NOTE: Express Cook function pertains to pads 1-5 only.



Add 30 Sec

This will add 30 seconds to the time counting down each time the pad is pressed. Each touch will add 30 seconds, up to 99 minutes and 99 seconds.

Add 30 sec can also be used like an express 30 seconds button. The microwave oven will start immediately when pressed.



Weight Defrost

Use **Weight Defrost** for meat, poultry and fish. Use **Time Defrost** for most other frozen foods. (Time Defrost is explained on page 13.)

1. Press **DEFROST** once for **Weight Defrost**.
2. Enter the weight in pounds.
3. Press **START**.

Cooking will start when the countdown begins in the display.



Defrosting Tips

- Remove meat from package and place on microwave-safe dish.
- When the oven signals, turn the food over. Remove defrosted meat or shield warm areas with small pieces of foil.
- After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

Conversion Guide

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Ounces	Pounds
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

ABOUT THE FEATURES

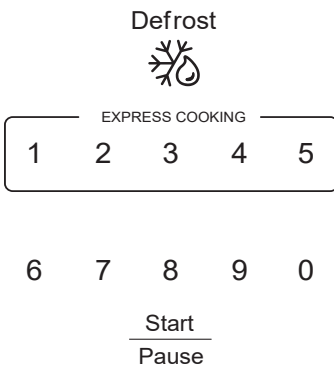
Time Defrost

Allows you to defrost for a selected length of time. See the Defrosting Guide on page 11 for suggested times (**Weight Defrost** is explained on page 9).

1. Press **DEFROST** twice for **Time Defrost**.
2. Enter defrosting time in minutes and seconds.
3. Press **START**.
Cooking will start when the countdown begins in the display.

At one half of selected defrosting time, turn food over and break apart or rearrange pieces for more even defrosting. Shield any warm areas with small pieces of foil. The oven will continue to defrost if you don't open the door and turn the food.

Noises may be heard during defrosting. This is normal when oven is not operating at **High** power.



Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package. Closed packages should be slit, pierced or vented **AFTER** food has partially defrosted. Plastic storage containers should be partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Foods that spoil easily should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- For more even defrosting of larger foods, such as roasts, use **Time Defrost**. Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand a few minutes.

ABOUT THE FEATURES

Defrosting Guide

Food	Time	Comments
Breads, Cakes Bread, buns or rolls (1 piece) Sweet rolls (approx. 12 oz.)	1/4 min. 2 to 4 min.	Rearrange after half of time.
Fish and Seafood Fillets, frozen (1 lb.) Shellfish, small pieces (1 lb.)	6 to 9 min. 3 to 7 min.	Place block in casserole. Turn over and break up after first half of time.
Fruit Plastic pouch—1 or 2 (10-oz. package)	1 to 5 min.	
Meat Bacon (1 lb.) Franks (1 lb.) Ground meat (1 lb.) Roast: beef, lamb, veal, pork Steaks, chops and cutlets	2 to 5 min. 2 to 5 min. 4 to 6 min. 9 to 12 min. per lb. 4 to 8 min. per lb.	Place unopened package in oven. Let stand 5 minutes after defrosting. Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting. Turn meat over after first half of time. Use power level Warm (1). Place unwrapped meat in cooking dish. Turn over after first half of time and shield warm areas with foil. After second half of time, separate pieces with table knife. Let stand to complete defrosting.
Poultry Chicken, broiler-fryer, cut up (2 ¹ / ₂ to 3 lbs.) Chicken, whole (2 ¹ / ₂ to 3 lbs.) Cornish hen Turkey breast (4 to 6 lbs.)	14 to 19 min. 20 to 24 min. 7 to 12 min. per lb. 3 to 8 min. per lb.	Place wrapped chicken in dish. Unwrap and turn over after first half of time. After second half of time, separate pieces and place in cooking dish. Microwave 2 to 4 minutes more, if necessary. Let stand a few minutes to finish defrosting. Place wrapped chicken in dish. After first half of time, unwrap and turn chicken over. Shield warm areas with foil. To complete defrosting, run cool water in cavity until giblets can be removed. Place unwrapped hen in oven breast-side-up. Turn over after first half of time. Run cool water in cavity until giblets can be removed. Place unwrapped breast in microwave-safe dish breast-side-down. After first half of time, turn breast-side-up and shield warm areas with foil. Defrost for second half of time. Let stand 1 to 2 hours in refrigerator to complete defrosting.

ABOUT THE FEATURES

The Sensor Features detect the increasing humidity released during cooking. The oven automatically adjust the cooking time to various types and amounts of food.

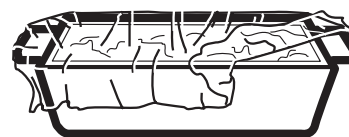
Do not use the Sensor Features twice in succession on the same food portion - It may result in severely overcooked or burnt food. Be sure to let the oven cool down for 5 - 10 minutes before starting the next sensor cook.

If food is undercooked after the countdown, use Cook Time for additional cooking time

- The proper containers and covers are essential for best sensor cooking.
- **Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight-sealing plastic covers** - they can prevent steam from escaping and cause food to overcook.
- **Be sure the outside of the cooking container and the inside of the microwave oven are dry** before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.



Covered



Vented



Dry off dishes so they don't mislead the sensor.

How to Change the Automatic Settings

To reduce time by 10%:

Press 1 after the feature pad.

To add 10% to cooking time:

Press 9 after the feature pad.

Auto Cook

Allows you to microwave food choices with sensor.

1. Press **AUTO COOK** button.
2. Enter the food type code. See Cooking Guide for AUTO COOK below for codes or check the display for food types..
2. Press **START**.

The oven signals when steam is sensed and the time remaining begins counting down.

Do not open the oven door until time is counting down. If the door is opened before time is counting down 4 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR " until **CANCEL** is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press **START** immediately.



Cooking Guide for Auto Cook Feature

CODE ENTRY	FOOD	COMMENTS
1	Chicken	
2	Fish	
3	Ground Meat	
4	Veggies	Enter Veggie Type 1. Fresh Veggies 2. Frozen Veggies 3. Canned Veggies

ABOUT THE FEATURES

Popcorn

To use the **Popcorn** feature:

1. Place the package of popcorn in the center of the microwave.
2. Press **POPCORN**. The oven starts immediately.
Your popcorn bag may get stuck and stop rotating, but this will not affect the cooking performance. Do not open the door even if the bag is not rotating.
Using the vent function in combination with the popcorn sensor feature may lead to over cooking.

Popcorn



How to Change the Automatic Settings

To reduce time by 10%:

Press 1 after the feature pad.

To add 10% to cooking time:

Press 9 after the feature pad.

If food is undercooked after the countdown, use **Cook Time** for additional cooking time. We recommend 30 seconds and watch carefully.

Reheat

The **Reheat** feature reheats servings of previously cooked foods or a plate of leftovers.

1. Press **REHEAT**.
2. Using the cooking guide below, enter food code. For example, **1** for Pasta.
3. Press **START/PAUSE**. The oven signals when steam is sensed and the time remaining begins counting down.

Do not open the oven door until time is counting down. If the door is opened before time is counting down 4 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR" until **CANCEL** is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press **START** immediately.

Reheat



After removing food from the oven, stir, if possible, to even out the temperature. If the food is not hot enough, use Cook Time to reheat for more time. Reheated foods may have wide variations in temperature. Some areas may be extremely hot.

It is best to use **Cook Time** for these foods:

- Bread products.
- Foods that must be reheated covered.
- Foods that need to be stirred or rotated during reheating.
- Foods calling for a dry look or crisp surface after reheating.

How to Change the Automatic Settings

To reduce time by 10%:

Press 1 after the feature pad.

To add 10% to cooking time:

Press 9 after the feature pad.

Cooking Guide for Reheat Feature:

Code Entry	Food
1	Pasta
2	Pizza
3	Plate
4	Soup

Potato

To use the **Potato** feature:

1. Place the potato in the center of the microwave.
2. Press **POTATO**.

The oven starts immediately.

Do not open the oven door until time is counting down. If the door is opened before time is counting down 4 beeps are emitted while the display will Scroll & Cycle "SENSOR ERROR" until **CANCEL** is pressed. The sensor cook will be cancelled as well. If the Door is opened during the counting down, close it and press **START** immediately.

Potato



How to Change the Automatic Settings

To reduce time by 10%:

Press 1 after the feature pad.

To add 10% to cooking time:

Press 9 after the feature pad.

ABOUT THE FEATURES

Microwave Terms

Term	Definition
Arcing	Arcing is the microwave term for sparks in the oven. Arcing is caused by: <ul style="list-style-type: none"> • metal or foil touching the side of the oven. • foil that is not molded to food (upturned edges act like antennas). • metal such as twist-ties, poultry pins, gold-rimmed dishes. • recycled paper towels containing small metal pieces.
Covering	Covers hold in moisture, allow for more even heating and reduce cooking time. Venting plastic wrap or covering with wax paper allows excess steam to escape.
Shielding	In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.
Standing Time	When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.
Venting	After covering a dish with plastic wrap, vent the plastic wrap by turning back one corner so excess steam can escape.

Steam Cook

Use the **Steam Cook** feature to steam certain preprogrammed foods.

1. Press **Steam Cook** button.
2. Enter the food type code you wish to Steam Cook. See Cooking Guide for Steam Cook below for codes or check the display for food types.
3. Place steamer bowl with water, salt (if necessary), and food in the microwave with the steam vents on the steamer bowl in the OPEN position.
4. Press **START** button to begin cooking.

NOTE: The NordicWare Rice Cooker/Steamer Bowl should be used for best cooking results.



6 7 8 9 0

Start
Pause

Cooking Guide for Steam Cook Feature

Code Entry	Food	Amount Entry
1	Rice	1 - 1 cup white 2 - 1 cup brown
2	Asparagus	1 - 1 cup 2 - 2 cups
3	Broccoli	1 - 1 cup 2 - 2 cups
4	Brussel Sprouts	1 - 1 cup 2 - 2 cups
5	Carrots	1 - 1 cup 2 - 2 cups
6	Cauliflower	1 - 1 cup 2 - 2 cups
7	Zucchini	1 - 1 cup 2 - 2 cups

ABOUT THE FEATURES

Changing the Power Level

The power level may be entered or changed before or during cooking. **Power Level** is set for Level 10 (High) unless it is changed.

1. Press **Power Level** button.
2. Enter new power level by using the number pads or press the **Power Level** button multiple times until you find the level you want.
3. After you have selected the power level, wait five seconds. The display will go back to the **Cook Time** screen.
4. Enter cooking time and press **START**.

OR

1. Press **Cook Time** button.
2. Enter your cooking time.
3. Press **Power Level** button.
4. Enter new power level by using the number pads or press the **Power Level** button multiple times until you find the level you want.
5. After you have selected the power level, wait five seconds. The display will go back to the **Cook Time (Enter Time)** screen.
6. Press **START**.

Variable power levels add flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. Each power level gives you microwave energy a certain percent of the time. **Power level 7** is microwave energy 70% of the time. **Power level 3** is energy 30% of the time. Most cooking will be done on High (power level 10) which gives you 100% power. **Power level 10** will cook faster but food may need more frequent stirring, rotating or turning over. A lower setting will cook more evenly and need less stirring or rotating of the food. Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes and some casseroles.

Rest periods (when the microwave energy cycles off) give time for the food to "equalize" or transfer heat to the inside

of the food. An example of this is shown with **Power level 3**—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

High 10 (100%): Fish, bacon, vegetables, boiling liquids.

Med-High 7 (70%): Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 5 (50%): Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 2 or 3 (20 or 30%): Defrosting; simmering; delicate sauces.

Warm 1 (10%): Keeping food warm; softening butter.

NOTE: You can also change the power level during many cooking modes by pressing the power level button entering a valid power level.



OTHER FEATURES

Start/Pause

In addition to starting many functions, **START/PAUSE** allows you to stop cooking without opening the door or clearing the display and resume cooking later.

Start
Pause

Cancel/Off

Press the **CANCEL/OFF** button to stop and cancel cooking at any time.

Cancel
Off

Control Lock-Out

You may lock the control panel to prevent the oven from being accidentally started during cleaning or being used by children.

To lock or unlock the controls, press and hold the **LOCK CONTROL** button for three seconds. When the control panel is locked, LOCKED will be displayed anytime a button or dial is pressed. "CONTOL LOCK IS ON" will show in the display.

Control

Hold 3 Sec

Surface Light

Press **SURFACE LIGHT** once for high light, twice for low light or a third time to turn the light off.

Light


Timer

NOTE: The **Timer** indicator will be lit while the timer is operating.

The **Timer** operates as a minute timer and can be used at any time, even when the oven is operating.

1. Press the **Timer** button.
2. Enter a time.
3. Press the **Timer** button to start.

To cancel, press the **Timer** button.

When time is up, the oven will signal.

To turn off the timer signal, press **Timer**.

Timer


OTHER FEATURES

Steam Clean

1. Press the **Steam Clean** button.
2. Put steam bowl with 1/4 cup of water.
3. Press the dial or **Start/Pause** to start.

Once the cycle is terminated, wipe oven cavity with paper towel or cloth.

Clean



Display

If you have the Timer counting down and you are using the Cook Time at the same time, you can change the display to show either the timer or the cook time countdown.

If the display shows the time for the Timer and you would like to view the Cook Time, press the **COOK TIME** button.



If the display shows the time for the

Cook Time and you would like to view the Timer, press the **TIMER** button



Vent Fan

The vent fan removes steam and other vapors from surface cooking.

Press **Vent Fan** once for high fan speed, twice for low fan speed, three times to turn the fan off

Automatic Fan

An automatic fan feature protects the microwave from too much heat rising from the cooktop below it. It automatically turns on if it senses too much heat.

If you have turned the fan on you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

Vent



Insert Food Reminder

A reminder will show on the display if the user tries to start the cooking cycle without placing food inside the microwave oven within 5 minutes prior to starting the cooking cycle.

Cooking Complete Reminder

To remind you that you have food in the oven, the oven will display "Food is ready" and beep once a minute until you either open the oven door or press the **CANCEL/OFF** button.

OTHER FEATURES

Settings

Settings allow to change the default settings of your OTR.

1. Press the Settings pad. "SELECT SETTING ITEM

- 3- BEEPER VOLUME
- 2- CLOCK MODE
- 1- CLOCK SETTING
- 5- DISPLAY ON/OFF
- 4- TURN TABLE
- 6- REMOTE ENABLE
- 7- EXIT

2. Select the item to change the settings. See below tables for detail Guide

Settings



Code Entry	Items for setting	Level Entry
3	Beeper Volume	0 - Mute 1 - Low 2 - Normal 3 - Loud Default is normal
2	Clock Mode	0 - 12 hours 1 - 24 hours Default is 12 hours
1	CLOCK Setting	Entry valid number for setting clock time
5	Display On/Off	0 - OFF 1 - ON default setting is ON
4	Turntable On/Off	0 - OFF 1 - ON default setting is ON
6	Remote Enable: Remote Enable On/Off feature could enable you to start the microwave from a remote source or avoid you unintendedly to control your microwave remotely. For turn on/off this feature please press "Settings" button on the control panel then press "9" to select this feature then press "1" for On and "0" for Off function.	0-OFF 1-ON Default is off
7	Setting Exit	

OTHER FEATURES

Reset Filter

The red LED indicator will light every 6 months as a reminder to replace the charcoal filter.

After replacing the charcoal filters, Hold the **Reset Filter** for 3 seconds to turn off the Red LED indicator.

Filter



Hold 3 Sec

Charcoal Filter

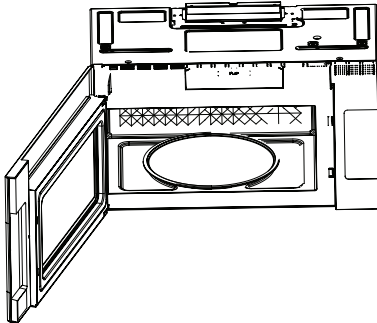
The charcoal filter cannot be cleaned. It must be replaced. Order Part from your Haier supplier.

If the model is not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when the red LED indicator lights under the **Reset Filter** pad. See "Optional Kits," page 8, for more information.

To Remove The Charcoal Filter

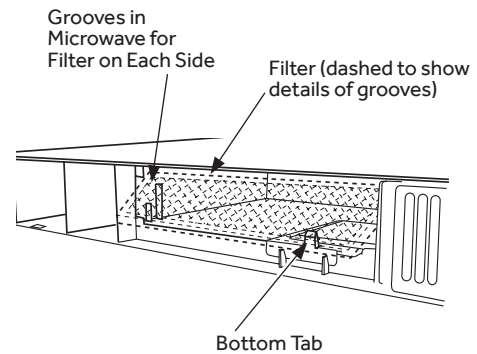
To remove the charcoal filter, first disconnect power at the main fuse or circuit breaker, or pull the plug. Open the microwave oven door and remove the grille. Press back on the top of the filter with both hands until the filter lays down almost horizontal. Lift the filter at the bottom until it comes free of the tabs. Slide the filter down and out.



To Install the Charcoal Filter

To install a new charcoal filter, remove plastic and other outer wrapping from the new filter.

Insert the top of the filter up and into the grooves on both sides of the inside of the top opening. Once you have cleared the bottom tab, push the bottom of the filter in until it rests in place vertically behind the tab.



WiFi CONNECT

Connecting your WiFi Connect enabled microwave oven (on some models)

Your Haier Appliances microwave oven is designed to provide you with two-way communication between your appliance and smart device. By using the Haier Appliances WiFi Connect features, you will be able to control essential operations such as turning on and off your microwave, convenience features, cook time, timers using your smartphone, tablet or voice control device.

What you will need:

1. Know the password of your home WiFi router.
2. Download the Haier Appliances Kitchen App to your smart device.

3. Follow the app on-screen instructions to connect your Haier microwave.

For further instructions, visit:
Haierappliances.com/connect

Connect



Hold 3 Sec

REMOTE ENABLE ON/OFF FEATURE

Remote Enable is a feature that allows you to start the microwave from a remote source such as the Haier Appliances Kitchen App or Voice Commands from Amazon Alexa or Google Assistant.

When the Remote Enable feature is off, you will still receive messages from your microwave, you can turn off the microwave, or you can use the timer and clock from your smart device.

When the Remote Enable feature is on, you need to have opened the microwave door within the last 5 minutes. The 5 minute restriction is to help ensure food is in the microwave before starting the cooking cycle.

To turn this feature on/off select the Settings button on the control panel and then press "6" to select this feature. Press "1" for Remote Enable On and "0" for Remote Enable Off.

Settings



REMOTE ENABLE EQUIPMENT

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

The wireless communication equipment installed on this microwave has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to:

(a) provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

(b) accept any interference received, including interference that may cause undesired operation of the device.

NOTE: Any changes or modifications to the wireless communication device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

RF Exposure - This device is only authorized for use in a mobile application. At least 20 cm of separation distance between the transmitting antenna device and the user's body must be maintained at all times.

CARE AND CLEANING

Helpful Hints

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

Be certain the oven control is turned off before cleaning any part of this oven.



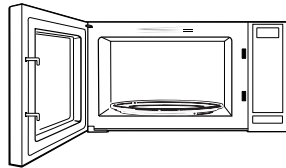
How to Clean the Inside

Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel; others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

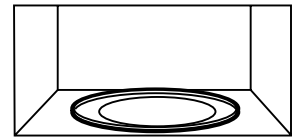
To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, nonabrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

Never use a commercial oven cleaner on any part of your microwave.



Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven in the microwave mode without the turntable and support seated and in place.



How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth.

Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door Surface

It is important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

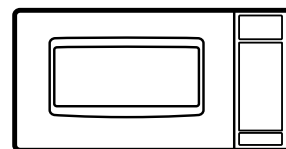
Power Cord

If the cord becomes soiled, unplug and wash with a damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Stainless Steel (on some models)

Do not use a steel-wood pad; it will scratch the surface.

To clean the stainless steel surface, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.



CARE AND CLEANING

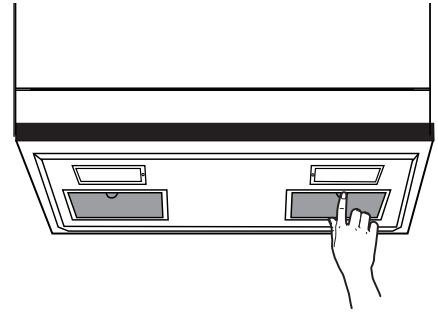
Removing and Cleaning the Filters

To remove, slide them to the rear using the tabs. Pull down and out.

To clean the vent filters, soak them and then swish around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt.

Rinse, shake and let dry before replacing.

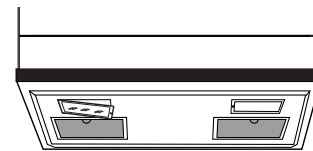
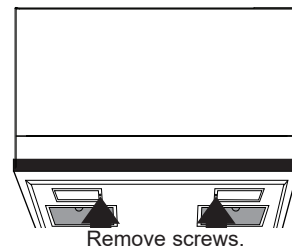
To replace, slide the filters into the frame slots on the back of each opening. Press up and to the front to lock into place.



Cooktop Lights/Nite Lights

Replace with DC12 volt, 1.2 watt LED lights. Order WB25X33469 from your Haier supplier.

1. To replace the cooktop lights/nite lights, first disconnect the power at the main fuse or circuit breaker panel, or pull the plug.
2. One side at a time, remove the screw from the side of the light compartment cover and lower the cover until it stops.
3. Be sure the LED light is cool before removing. Gently remove the LED wiring connector from LED board.
4. Replace with the new LED board and insert the wiring plug, then raise the light cover and replace the screw. Repeat for the other light. Connect electrical power to the oven.



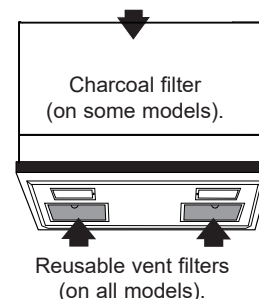
Replacing the Oven Cavity Lamp

1. Disconnect power at the main fuse or circuit breaker panel.
2. Press the charcoal access door at the top to open.
3. Remove charcoal filter if present. **NOTE:** Charcoal filter is an optional kit, you may not have one.
4. Press the retainer holding the lamp shield in place.
5. Pull the lamp shield out. Unscrew the LED light out and replace with the new LED board. Order WB25X33469 from your Haier supplier.
6. Return the lamp and lamp shield to original position and replace charcoal filter.
7. Reconnect power to the oven.

Vent Fan

The vent fan has two metal reusable vent filters.

Models that recirculate air back into the room also use a charcoal filter.



Reusable Vent Filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the oven.

For this reason, the filters must always be in place when the hood is used. The vent filters should be cleaned once a month, or as needed.