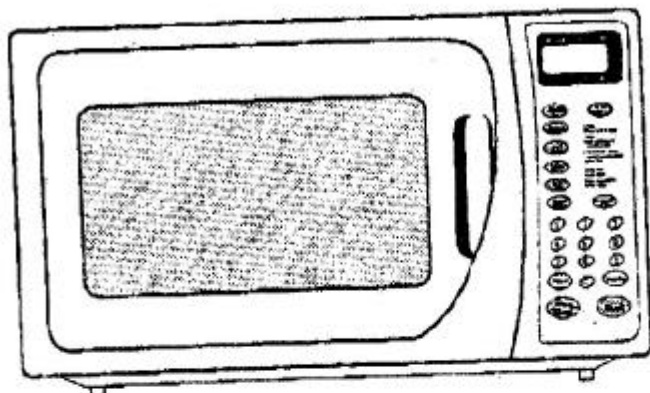


Haier®
What The World Comes Home To™

 0.008 

Electronic Control Microwave Oven

User Manual

Model #

the 1990s, the U.S. military has been able to maintain a relatively high level of readiness and combat effectiveness. This is due to a combination of factors, including the U.S. military's strong technological and industrial base, its ability to adapt to changing threats, and its strong leadership and training. The U.S. military has also been able to maintain a high level of morale and loyalty among its personnel, which is a key factor in its success. The U.S. military's success in the 1990s is a testament to its strength and resilience, and it is a source of pride for the American people.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, 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 this appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY."
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "GROUNDING INSTRUCTIONS."
4. Install this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (e.g. closed glass jars) may explode and should not be heated in this oven.
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 foods. It is not designed for industrial or laboratory use.
7. 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.
8. Only qualified service personnel should service this appliance. Contact the nearest authorized service center for repair or adjustment.
9. Do not cover or block any air vents on this appliance.
10. Do not store or use this appliance outdoors. Do not use this product near water. (e. g. near a kitchen sink, in a wet basement, or near a swimming pool).
11. Do not immerse cord or plug in water.
12. Keep cord away from heated surfaces.
13. Do not let cord hang over edge of a table or counter.
14. When cleaning surfaces of door and oven that come together when closing the door, use only mild, non-abrasive soaps or detergents apply with a sponge or soft cloth.
15. To reduce the risk of fire in the oven cavity:
 - (A) Do not overcook food. When cooking with paper, plastic, or combustible materials, do not leave the oven unattended.
 - (B) Remove wire twist ties from paper or plastic bags before placing bag in oven.

- (C) If materials inside the oven should ignite keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - (D) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the oven cavity when not in use.
16. Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapors from such corrosive chemicals may interact with the circuitry and affect the operation of the oven.

SAVE THESE INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (A) Do Not attempt to operate this oven when the door is open because exposure to microwave energy can be harmful.
- (B) Do Not place any object between the oven front face and the door. Do not allow soil or cleaner residue to accumulate on sealing surfaces.
- (C) Do Not operate this oven if it is damaged. The oven door must be closed properly when operating the oven. There should be no damage on the door at all. You must check the following when operating: 1) Check if the door is not bent. 2) Check if the hinges and latches are not broken or loosened. 3) Check if the door seals or sealing surfaces are not damaged.

Note: You should not adjust or repair the oven under any circumstances. Adjustments or repairs must be done by an authorized service technician.

Thank you for using our Microfridge product. This easy-to-use manual will guide you in getting the best use of your microwave oven.

Remember to record the model and serial number. They are on a label in back of the microwave oven.

Model number

Serial number

Date of purchase

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

WARNINGS



Arcing

Arcing is the microwave term that is defined as "Sparks in the Oven."

Arcing is caused:

- If metal, such as twist ties, poultry pins or gold-rimmed dishes are being used in the microwave when microwave oven is in use.
- If recycled paper towels containing small metal pieces being used in the microwave.
- If foil paper is in the oven while oven is in use.

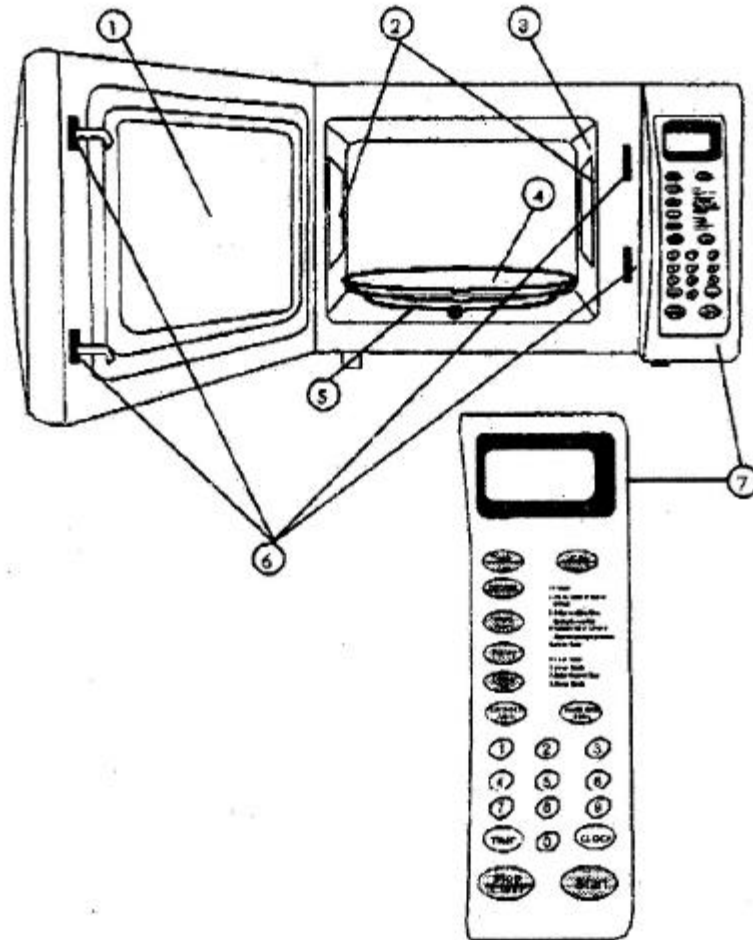
Food

- Cooking Times given in the cooking guide are approximate. Factors that may affect cooking are starting temperature, altitude, volume, size and shape of food and container used. As you become familiar with the oven, you will be able to adjust for these factors.
- Do not boil eggs in their shell. Pressure may build up and the eggs will explode.
- Potatoes, apples, egg yolks and whole acorn squash are examples of food with "NONPOROUS SKINS." These must be pierced before cooking to prevent bursting.
- Popcorn must be popped in a microwave corn popper. Microwave popped corn produces a lower yield than conventional popping. Do not use oven for popcorn unless popped in a microwave approved popcorn container or unless it is commercially packaged and recommended for microwave ovens. Do not use oil unless specified by the manufacturer.
- Do not attempt to deep fry in your oven.
- DO NOT heat liquids in your microwave oven without first stirring.

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Features of Microwave Oven



1. Safety Screen Window
2. Air Vents
3. Oven Light
4. Glass Tray

5. Roller Guide Ring
6. Door Safety Lock System
7. Touch Pad Control Panel

English

Installing Microwave Oven

Unpacking Microwave Oven

1. Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify the dealer immediately if the unit is damaged. Do Not install if the unit is damaged.
2. Inspect and remove any remains of packing, tape or printed materials before powering on the microwave oven.

Placement Of Microwave Oven

- The oven must be placed on a flat, stable surface.
- The oven may possibly cause reception interference on radios and/or televisions. In order to eliminate or minimize interference to radios and televisions from this microwave oven, the oven should be plugged into a separate electrical socket. In addition, the oven should be physically as far away from a radio or television as possible.

Proper Air Circulation

- For proper operation, the oven must have sufficient airflow. The following are recommended clearances around the oven:
Sides.....2" (50mm)
Top.....1" (25mm)
Back.....1" (25mm)

Electrical Requirement

- Make sure there is a suitable power outlet (115-Volt, 15 Amps Outlet) with proper grounding to power the microwave oven.
- Avoid the use of three plug adapters or cutting off the third grounding prong in order to accommodate a two-plug outlet. This is a dangerous practice since it provides no effective grounding for the microwave and may result in shock hazard.
- The electrical power cord must be kept dry and must not be pinched and or crushed in any way.

English

Grounding Instructions

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 cord having a grounding wire with a grounded plug. The plug must be inserted into an outlet that is properly installed and grounded.

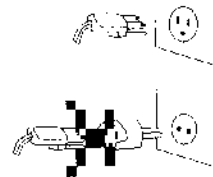


- Improper use of the plug can result in a risk of electric shock.
- Consult a qualified electrician or service person if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

Wiring Requirements:

- The oven must be plugged into at least 15 AMP 115-120 VOLT, 60 HZ GROUNDED OUTLET.

Note: Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.



Extension Cords:

We do not recommend that you use an extension cord.

English

Operating Your Microwave Oven

Please read and fully understand the instructions before operating the oven.

Setting the Clock

1. Make sure that oven is plugged in and door is closed.
2. You will see the oven display light flashing on.
3. Touch CLOCK pad, to set clock.
4. To enter the correct time of the day. For example, if you want to set 12:00 A.M. or P.M., please follow the below.

Procedure:

1. Select CLOCK by touching the keypad.
2. Enter the correct time of day by touching the numbers keypads in sequence.
3. Touch the CLOCK keypad again. This will set the time for you.

CLOCK

12:00

CLOCK

Note: This is a 12-hour clock. If you attempt to enter an incorrect clock time, "Err" will appear in the display. Touch the Stop/Clear keypad and re-enter the time.

STOP/CLEAR Pad

This keypad allows you to do the following:

- Cancel if you make any programming mistake.
- Cancel cooking time.
- Stop the oven for a short time during cooking or re-heating.
- Return to the time of the day display.
- Cancel any program/selection you do not want during cooking by touching the keypad twice.

English

Time Cooking Setting

You can set up your cooking time up to 99 minutes and 99 seconds (99:99). You must always enter the seconds after the minutes, even if they are both zero.

Procedure: For Example, If you want to cook for 5 minutes

1. Enter the cooking time by selecting number "5" "0" "0".

5:00

2. Touch "Start" keypad. This will set the cooking time.

Start

POWER LEVEL Keypad

For your convenience, there are ten preset power levels programmed for different types of cooking.

Note: Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Please refer to cooking guides and recipes for specific recommendations.

Procedure:

1. Touch the "POWER LEVEL" keypad once.
(COOK)
2. Select desired power level that you need for cooking by touching "POWER LEVEL" keypad again.
(COOK)

Please see the chart below for power levels.

POWER LEVEL	APPROXIMATE % of POWER	DISPLAY FOR POWER LEVELS
1	100%	P10
2	90%	P9
3	80%	P8
4	70%	P7
5	60%	P6
6	50%	P5
7	40%	P4
8	30%	P3
9	20%	P2
10	10%	P1

English

Procedure: For Example: Suppose you want defrost for 5 minutes at 30% power level.

1. Enter the power level by touching the "POWER LEVEL" keypad 8 times.
2. Enter defrost time by touching "5" "0" "0" from numbers keypad.
3. Now touch "Start" keypad. This turns microwave "ON" and defrosting will begin.

POWER LEVEL
(30%)

5:00

Start

EXPRESS DEFROST Keypad

Procedure: For Example: If you want to defrost a 3 pounds (lbs.) steak.

1. Touch the "DEFROST" keypad.
(MED)
2. Enter the weight. Enter the weight by touching the number pads "3" and "0".
(Ex. 3.0 lbs. steak)
3. Touch "Start" keypad. This turns microwave "ON" and express defrost process begins.

DEFROST
(MED)

3.0

Start

Note: • If the steak is not defrosted within that time period, just repeat the same process by entering the proper timing. After defrosting cycle is finished, cover and let it stand for at least 10-20 minutes.

- You can only use weight amount range between (1 lbs. to 4.0 lbs.) for defrosting. This is preset in the microwave. If you attempt to enter (below, 1 lbs or over 4.0 lbs.) weight range then the microwave will not be able to let you enter.

English

INSTANT START Keypad

Instant start keypad allows you to cook or reheat many of your favorite foods by just touching the pad. For your convenience, the microwave is programmed with 6 one touch selections.

Instant Start Type	Instant food Keypad Selection
Snacks	Popcorn, Beverage
Cooking	Baked Potato, Dinner Plate
Other	Hold warm, Quick on

Procedure: For Example: If you want to cook a baked potato.

1. Put the potato in the proper container and place it in the oven.
2. Touch POTATO on the keypad.
This starts the oven automatically and sets the proper timing.



Note: Please refer to setting chart on the following page.

English

INSTANT START KEYPAD SETTING CHART	
Setting /Amount	Pro ced ure
SNACKS POPCORN 3.5 oz bag 8.0 or 8.5 oz bag (light)	This setting works well with most brands of microwave popcorn. Try several brands to decide which is most acceptable for your taste. Place bag with only one fold slightly off center and place bag with two folds in the center of the turntable. You may fold down the corners of the bag so it turns freely. Touch POPCORN pad once for regular.
BEVERAGE 5-1 mug	This is a good setting for re-heating cooled beverages such as coffee, tea or hot chocolate to a better drinking temperature. Stir after heating.
COOKING POTATO 1-2 med.	Pierce with fork in several places. Place on paper towel on turntable. After Cooking, remove from oven, wrap it in foil and let it stand for at least 5 to 10 minutes.
Dinner Plate	Place meaty portions and bulky vegetables to outside of plate. Cut large items like baked potatoes into smaller pieces. Flatten foods such as mashed potatoes and other dense foods. Cover with wax paper. After cooking, check if the food is very hot throughout and that the bottom center of the plate is very hot. If not, continue heating using time and power level. Let it stand and be covered for at least 1-2 minutes.
Other Hold Warm	Touch "Hold Warm" for several times. (It appears "10.00" "20.00" "30.00" in turn. Then Towith "Start" pad.
45 Sec Quick on	Touch <u>45 sec</u> , it will work in full power for 45 second. you can Quick on put it twice for 90 second and put it three for 135 second.

English

Other Convenient Features

Multiple Sequence Cooking:

The oven can be programmed for up to 3 automatic cooking sequences, switching from one power level setting to another automatically. Sometimes cooking directions tell you to start on one power level and then change to a different power level. The microwave can do this for you automatically.

Procedure: For Example: If you want to cook roast pork for 4 minutes at 100% and then continue to cook for

20 minutes at 50%

1. Touch POWER LEVEL keypad once for 100%.
(Cook)

POWER LEVEL
(100%)

2. Then, enter cooking time 4:00 minutes.

4:00

3. Then, touch POWER LEVEL keypad 5 times for 50%.
(Cook)

POWER LEVEL
(50%)

4. Then, enter cooking time 20:00 minutes.

20:00

5. Touch START keypad. This starts oven ON and cooking process begins.

Start

Timer:

This is a convenient feature in your microwave which works like a kitchen timer in your kitchen.

Note: This has nothing to do with oven cooking time. Rather it is just a timer to simply remind you of how much time is left on the timer.

Procedure: For Example: If you want to time your cooking for 4 minutes.

1. Touch Timer keypad.

TIME

2. Enter time "4" "0" "0".

4:00

3. Touch Start keypad.

Start

Note: You will see in the display that the timer countdown has started.

When the countdown is finished, it will beep.

English

Proper Microwave Oven Care and Cleaning

Cleaning and Maintenance

Warning: To avoid electric shock always unplug your microwave oven before cleaning. Ignoring this warning may result in death or injury.

Caution: Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

- General:**
- Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your microwave oven.
 - Rinse with clean warm water and dry with a soft cloth.
 - Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal scouring pads. SOME of these chemicals may dissolve, damage and/or discolor your microwave oven.
 - Keep the inside of the oven clean. When food splatters or liquid spills, wipe with a damp cloth.
 - To prevent damage to the operating parts inside the oven, care should be taken so water does not sweep into the ventilation openings.
 - Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch Stop/Clean.
 - If steam accumulates inside or around the outside the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
 - The turntable and oven cavity floor should be cleaned regularly. Simply wipe the bottom surface of the oven and dry. The turntable may be washed in mild sudsy water or in the dishwasher.

English

Food Facts in Microwave Cooking

The 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.

English

English

Language of Microwave Cooking

Timings: As a rough guide most foods will require approximately a quarter to one third of the conventional cooking time. If unsure, always underestimate the time needed, check the result and continue cooking if needed. When doubling a recipe, increase the cooking time by half and check the result.

Covering: Cover foods for the same reasons as in conventional cooking. This retains moisture, speeds up cooking and helps to tender the foods such as vegetables, casseroles and fish. Use a vented lid for foods with a high liquid content, such as soups. This allows steam to escape and prevent the liquid boiling over. Roasting bags may be used to prevent splattering on the oven walls.

Standing time: Due to the heat penetration it is important to let cooked food wait a few minutes before serving.

Stirring: Food nearest the sides of the dish, cook faster than that at the center. Stirring will speed up its cooking time and ensure even cooking. Particularly sensitive foods, such as scrambled eggs and sauces, need frequent stirring during cooking.

Turning: When thawing, heating or cooking large items, start off by placing the food upside down. Turn it over half way through the required time.

Arranging & Rearranging: the food at the outer edges of the turntable or dish generally receives more microwave energy than that at the center, so place thicker or large portions of the food to the outer edge. Rearranging, like stirring, moves the food and encourages even cooking.

English

Cooking Reference

Meats/Poultry/Seafood (Allow Standing Time after Cooking)		
Food	Power Level	Time
Bacon	High	3 1/4 to 1 1/4 min./slice
Hot Dog in Bun	70%	1 to 2 min.
Ground Beef for Casseroles (1lb.)	High	4 to 6 min.
Hamburger Patties	High	first side 2 min. second side 1 1/2 to 2 1/2 min.
Ham Slice (1lb.)	50%	6 to 9 min.
Meatloaf (1 1/2 lbs.)	High	13 to 19 min.
Boneless Chicken Breasts	High	first side 3 min. second side 2 to 4 min.
Chicken Pieces	High	6 to 9 min./lb.
Fish Fillets (1lb.)	High	5 to 6 min.
Fish Steaks	70%	7 to 9 min.
Scallops & Shrimp (1lb.)	High	3 1/2 to 5 1/2 min.

English

Re-heating		
(Allow Standing Time after Re-heating)		
Food	Power Level	Time
Meat Slices	50%	1 to 3 min./slice
Non-Stirrable Casseroles	50%	1 serving 5 to 8 min. 2 servings 9 to 12 min.
Pie (1 slice)	High	20 to 40 min.
Soup	High	1 serving 2 1/2 to 3 1/2 min. 2 servings 4 1/2 to 5 1/2 min.
Vegetables	High	1 serving 3/4 to 1 1/2 min. 2 servings 1 1/2 to 2 1/2 min.
Applesauce (4)	High	7 to 10 min.
Baked Apples (4)	High	4 to 6 minutes
Chocolate (melt one square)	50%	1 to 2 min.
Eggs Scrambled	High	1 1/2 to 1 3/4 min.
Hot Cereal	High	1 serving 1 1/2 to 5 min.
Nachos (large plate)	50%	1 1/2 to 2 1/2 min.

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.
- 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 the 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.

English

English

Limited Warranty

What is covered and for how long?

This warranty covers all defects in workmanship or materials for a period of

12 months parts

7 years Magnetron Tube (parts only)

The warranty commences on the date the item was purchased and the original purchase receipt must be presented to the authorized service center before warranty repairs are rendered.

What is covered.

1. The mechanical and electrical parts, which serve as a functional purpose of this appliance for a period of 12 months. This includes all parts except finish, and trim.
2. If the magnetron tube fails because of defective workmanship or material, the part will be replaced. Labor and in home service costs are not covered.

What will be done?

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 parts on any covered items during the initial 12 month period.
3. Contact your nearest authorized service center. For the name of the nearest service center please call

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

Damages from improper installation.
 Damages in shipping.
 Defects other than manufacturing.
 Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage.
 Damage from other than household use.
 Damage from service by other than an authorized dealer or service center.
 Decorative trim or replaceable light bulbs.
 Transportation and shipping.

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.