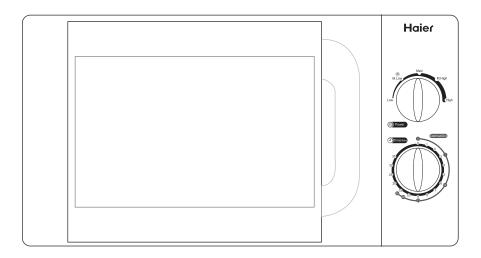
0.6 CU. FT. / 600 WATT MICROWAVE OVEN

HORNO MICROONDAS DE 0.6 PIES CUBICOS Y 600 VATIOS



User Manual Model # MWM6600RW

Manual del Usuario Para Modelo de # MWM6600RW



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.

Addendum

• If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus, leading to a dangerous situation.

Before you call for service

If the oven fails to operate:

- a) 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.
- b) 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.
- c) Ensure that the control panel is programmed correctly and the timer is set.
- d) 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 RECTIFIES THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE MICROWAVE OVEN YOURSELF.



PAGE

Specifications

Power Consumption:	120V~60Hz, 950W
Microwave Output:	600W
Frequency:	2450MHz
Outside Dimensions (HxWxD):	10-3/16 x 17 x 12-3/8 inches
Oven Capacity:	0.6 cu.ft.
Cooking Uniformity:	Turntable System (9-5/8")
Net Weight:	Approx. 26.9 lbs.

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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, and injury to persons or exposure to excessive microwave energy:

- 1. Read all instructions before using the appliance.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 4.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTION" on page 8.
- 4. Install or locate this appliance only in accordance with the provided installation instructions on page 11.
- Some products such as whole eggs and sealed containers -for example, closed glass jars- are able to 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 food. It is not designed for industrial or laboratory use.
- 7. As with any appliance, close supervision is necessary when used by children.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - 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.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- 9. Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. 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 A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to person:

- 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.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
- 11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
- 12. 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.
- 13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
- 14. Do not cover or block any openings on the appliance.
- 15. Do not store or use this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- 16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- 17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
- 18. Use only thermometers, which are specifically designed for use in microwave ovens.
- 19. Be certain the glass tray and roller rings are in place when you operate the oven.
- 20. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.
- 21. This appliance should be serviced only by qualified service personnel contact nearest authorized service facility for examination, repair, or adjustment.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

GROUNDING INSTRUCTION

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



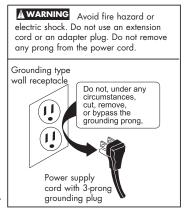
WARNING! Improper use of the grounding plug can result in a risk of electric shock.

Electrical Requirements:

The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. 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.

Power Supply Cord

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 2. Extension cords are available and may be used if care is exercised in their use.
 - a) 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 appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.
 - b) The extension cord must be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.



NOTE:

- 1. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
- 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.

Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocated the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

UTENSILS

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.

Recommended

- Microwave browning dish Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- Microwaveable plastic wrap Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- Paper towels and napkins Use for short-term heating and covering; These absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and could ignite.
- Glass and glass-ceramic bowls and dishes Use for heating or cooking.
- Paper plates and cups Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and could ignite.
- Wax paper Use as a cover to prevent spattering.
- Thermometers Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

Limited Use

- Aluminum foil Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- Ceramic, porcelain, and stoneware Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely.
- Plastic Use only if labeled "Microwave Safe". Other plastics can melt.
- Straw, wicker, and wood Use only for short-term heating, such as warming dinner rolls for a few seconds; baskets and bowls may be flammable.



Not Recommended

- Glass jars and bottles Regular glass is too thin to be used in a microwave.
 It can shatter and cause damage and injury.
- Paper bags These are a fire hazard, except for popcorn bags that are designed for microwave use.
- Styrofoam plates and cups These can melt and leave an unhealthy residue on food.
- Plastic storage and food containers Containers such as margarine tubs can melt in the microwave.
- Metal utensils These can damage your oven. Remove all metal before cooking.

NOTE: Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

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 disperses evenly. Add a small amount of water to dry food to help it cook.

SETTING UP YOUR OVEN

Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:

Glass tray 1 Turntable ring assembly 1

A.Control panel

B.Turntable shaft

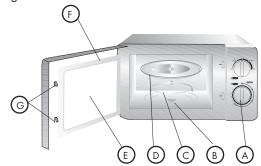
C.Turntable ring assembly

D.Glass tray

E.Observation window

F.Door assembly

G.Safety interlock system



Turntable Installation

- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food are always placed on the glass tray for cooking.
- d. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.



Hub (underside)

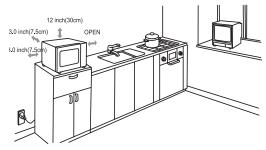
Countertop Installation

Remove all packing material and accessories. Examine the oven for any damagesuch as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surfaceDo not remove the light brown Mica cover that is attached to the oven cavity to protect themagnetron.

Installation

- 1. Select a level surface that provide enough open space for the intake and/or outlet vents. A minimum clearance of 3.0 inches (7.5cm) is required between the oven and any adjacent walls. One side must be open.
 - (1) Leave a minimum clearance of 12 inches (30cm) above the oven.
 - (2) Do not remove the legs from the bottom of the oven.
 - (3) Blocking the intake and/or outlet openings can damage the oven.
 - (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.



Plug your oven into a standard household outlet. Be sure thevoltage and the frequency is the same as the voltage and thefrequency on the rating label.

WARNING: Do not install oven over a range cooktop or otherheat-producing appliance. If installed near or overa heat source, the oven could be damaged and the warranty would be void.

OPERATION

CONTROL PANEL AND FEATURES

The control panel consists of two function operators. One is a timer knob, and another a power knob.

Power/Action Selector

You use this operator knob to choose a cooking power level. It is the first step to start a cooking session.

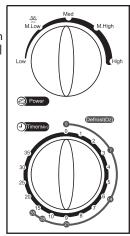
Timer Knob

Offers visual timing settings at an easy turn of the thumb to select a desired cooking time, up to 35 minutes per cooking session.

Microwave Cooking

For pure microwave cooking, there are five power levels from which to choose as best fit to do the job at hand. Power level increases as the knob turns clockwise. The power levels can be classified as the following:

	Power output	Description
1	100%	HIGH
2	77%	M. HIGH
3	55%	MED
4	33%	M. LOW
5	33%	DEFROST
6	17%	LOW



Operating Instructions

For settings always follow recommendation from the package and use cooking guide table for guidance only.

To start cooking:

- 1. Place Container with food in the oven on the turntable.
- 2. Set the desired cooking Power Level.
- Set Timer to desired setting. This will turn on microwave oven to Start Cooking.
 NOTE: When setting Timer for less than 2 minutes, turn knob pass 2 minutes and then return to correct time.
- 4. When time has elapsed and cooking is complete, a bell will ring and unit will turn off. Interior light will go off too. Note: If door is opened while cooking, microwave oven will stop. To restart, simply close the door.

Defrosting the Food

Defrost – Med. Low setting enables thawing frozen foods. Microwave energy heats up outside surface of the food and this heat moves slowly into center. This thaws the food evenly throughout.

In addition to defrosting, this setting also used for slower and gentler cooking, such as soups stews or sauces. Food with high-milk, cheese or egg content may also be cooked on this setting to prevent curdling or toughness.

To start defrosting:

- 1. Place food in microwave oven on turntable and close the door.
- 2. Set Power level at Med. Low Defrost position.
- 3. Set Timer for the time suggested in the cooking guide or as desired. This will turn on microwave oven to star defrosting.
- 4. A bell will ring, when cycle is completed.



CAUTION: ALWAYS RETURN TIMER BACK TO ZERO, if food is removed from the oven before cooking time is completed or when oven is not in use.

CLEANING AND CARE

- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soups, or detergents applied with a sponge or soft cloth.
- 2. Turn off the oven and remove the power plug from the wall socket before cleaning.
- 3. 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.
- 4. 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.
- Wipe the window on both sides with a damp cloth to remove any spills or spatters.
- 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.
- 7. 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 conditions, this is normal.
- 8. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- 9. 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.
- 10. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

TROUBLESHOOTING

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact Haier customer service center or the nearest authorized service center.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven will not start	a. Electrical cord for oven is not plugged in.b. Door is open.c. Wrong operation is set.	a. Plug into the outlet.b. Close the door and try again.c. Check instructions.
Arcing or sparkling	a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity.	a. Use microwave-safe cookware only. b. Do not operate with oven empty. c. Clean cavity with wet towel.
Unevenly cooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time, power level is not suitable. d. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Use correct cooking time,power level. d. Turn or stir food.
Overcooked foods	Cooking time, power level is not suitable. Use correct cooking time, power level.	Use correct cooking time and power level.
Undercooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Check to see that oven ventilation ports are not restricted. d. Use correct cooking time and power level.
Improper defrosting	a. Materials to be avoided in microwave oven were used. b. Cooking time, power level is not suitable. c. Food is not turned or stirred.	a. Use microwave-safe cookware only.b. Use correct cooking time and power level.c. Turn or stir food.

LIMITED WARRANTY

What is covered and for how long?

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

12 months for labor 12 months for parts (Functional Parts Only)

2 years Magnetron Tube for Microwave (part only)

The warranty commences on the date of item purchase. Customer shall provide Haier with proof of the date of purchase and the original receipt along with; brand, model and serial number for verification prior to any warranty service being provided.

Carry-In Service is available for selected products at the discretion of Haier America.

EXCEPTIONS: Commercial or Rental Use warranty

90 days for labor 90 days for parts No other warranty applies.

What is covered.

- The mechanical and electrical parts of the appliance which serve the functional purpose of this appliance are covered for a period of 12 months or as stated above. This includes all parts except finish, trim and glass.
- The limited warranty does not cover any credit or refund for any loss or injury caused by the product or defects to the product including but not limited to incidental or consequential damages.
- If the magnetron tube fails (for Microwave) due to poor workmanship or material, the part will be replaced.

What will be done?

 Any mechanical or electrical part that proves to be defective in normal usage during the specified warranty period will be repaired or replaced at Haier's discretion.

ALL WARRANTY SERVICE MUST BE PROVIDED BY ONLY OUR FACTORY SERVICE CENTERS, OR BY AN AUTHORIZED HAIER CUSTOMER TECHNICIAN.

If it is determined that repair is not appropriate or replacement parts are unavailable for repair, Haier will exchange the product with a refurbished or new product the same or similar to the original at its discretion.

- 2. There will be no charge to the purchaser for functional replacement parts and labor on any covered items during the initial 12- month period or as stated above.
- 3. THIS WARRANTY COVERS
 APPLIANCES WITHIN THE
 CONTINENTAL UNITED STATES,
 PUERTO RICO AND CANADA. IT
 DOES NOT COVER THE FOLLOWING:

Damages from improper installation. Damages incurred during shipping. Defects other than manufacturing. Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage or acts of God. Damage from other than household use. Damage from service by other than an authorized dealer or service center. Decorative trims, glass or replaceable light bulbs. Transportation and shipping costs. Labor (after the initial 12 months). Credit or Refund for products over 30 days past date of purchase Food loss for food spoiled as a direct result of mechanical failure of the product or of any delay in providing service, repair, replacement. This limited warranty doesn't apply to refurbished product or unit purchased as/like new or second-hand. 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

To have your product serviced, please contact Haier America Customer Service Hot Line 24 hours a day, 7 days a week. In the U.S.A., call 1-877-337-3639.

Download from Www.Somanuals.com. All Manuals Search And Download.

PRODUCT REGISTRATION

Keep for your records to obtain Warranty Service

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

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

Model number:
Microwave Serial number:
Date of purchase:
Staple your receipt to your manual. You will need it to obtain warranty service. Please register online at www.prodregister.com/Haier



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 877.337.3639. DATED PROOF OF PURCHASE REQUIRED FOR WARRANTY SERVICE

IMPORTANTE

No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el "Centro de Servicio al Consumidor de Haier" al 1-877-337-3639 (Válido solo en E.U.A). NECESITA UNA PRUEBA DE COMPRA FECHADA PARA EL SERVICIO DE LA GARANTIA



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Haier America New York, NY 10018

Printed in China

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