

The Haier logo is displayed in white text on a dark grey rectangular background in the top right corner of the page.

Haier

Microwave Oven

HMO60S11EB1

CONTENTS

Safety and warnings	5
Product overview	10
Control panel	11
First use	12
Using the oven	13
Using the grill	19
Cooking functions	20
Extra functions	22
Settings	26
Cookware	28
Care and cleaning	30
Troubleshooting	33
Manufacturer's warranty	34
Customer service	35

SAFETY AND WARNINGS

⚠ WARNING!



Electrical Shock Hazard

Failure to follow this advice may result in electrical shock or death.

- Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.
- Connection to a good ground wiring system must only be made by a qualified electrician.

⚠ WARNING!



Fire Hazard

Failure to follow this advice may result in overheating, burning or fire.

- Do not use adapters, reducers or branching devices to connect this appliance to the mains power supply.

⚠ WARNING!



Cut Hazard

Failure to use caution could result in injury or cuts.

- Take care - some edges are sharp.

⚠ WARNING!



Electric Shock Hazard

Failure to follow this advice may result in electrical shock or death.

- Turn the oven off at the wall before replacing the oven lamp.

SAFETY AND WARNINGS

READ AND SAVE THIS GUIDE

IMPORTANT SAFETY INSTRUCTIONS!

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below. Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.

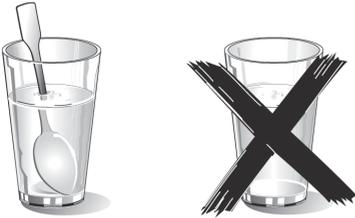
General

- Be sure your appliance is properly installed and earthed by a qualified technician.
- Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Household appliances are not intended to be played with by children.
- Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Children of less than 8 years old must be kept away from the appliance unless continuously supervised.
- This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- Cleaning and user maintenance shall not be done by children without supervision.
- Always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- Do not place heavy objects on the oven door.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Do not operate microwave oven while empty.
- The cooking chamber must only be cooled with the door closed. Check that nothing is stuck on the door of the appliance. Even if the door is only ajar, nearby cabinets can be damaged over time.
- Do not rest or lean on the open door of the appliance and do not put dishware or accessories on it.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential environments;
 - bed and breakfast type environments.
- Always keep oven vents unobstructed.
- Do not use the oven if the door or the seals of the door are damaged. The oven may not be used until it is repaired by a qualified service technician.
- Do not operate your appliance by means of an external timer or separate remote control system.
- CAUTION: Hot air can blow from the vent at the base of the oven as part of the oven's cooling system.

SAFETY AND WARNINGS

Food and liquids

- Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.
- Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- 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 A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
- To avoid delayed boiling when heating liquids, **ALWAYS PUT A SPOON IN THE CONTAINER.**



- **WARNING!** Beverages containing spoons should be placed in the centre of the glass turntable. Metal components must stay at least 2 cm from the walls of the oven and the inside of the door. Sparks could damage the inside of the glass door.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

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. Use a wide-mouthed container.
- After heating, allow the container to stand in the microwave oven for at least 20 seconds before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

Dishware

- Use only dishware approved for oven use. Follow the dishware manufacturer's instructions.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- Never use enamelled baking dishes in the microwave because it could cause a technical breakdown.
- The flat grill must be removed when using the microwave and combined modes. Use it only with traditional oven functions.
- Testing dishware: never turn on the microwave oven before you have put in the food. The only exception allowed is testing dishware.
- Pots and pans: use plates and crockery that are microwave safe.
- Packaging: never heat food covered in tin foil.

SAFETY AND WARNINGS

Fire

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- To reduce the risk of fire in the microwave oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the microwave oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bag in microwave oven.
 - If materials inside the microwave oven should ignite, keep microwave oven door closed, turn microwave 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.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.
- Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.

Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminium foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to centre of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of foods such as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the centre of the dish to the outside.
- Add standing time. Remove food from microwave oven and stir, if possible.
- Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
- Doneness signs include:
 - Food steams throughout, not just at edge.
 - Centre bottom of dish is very hot to the touch.
 - Poultry thigh joints move easily.
 - Meat and poultry show no pinkness.
 - Fish is opaque and flakes easily with a fork

SAFETY AND WARNINGS

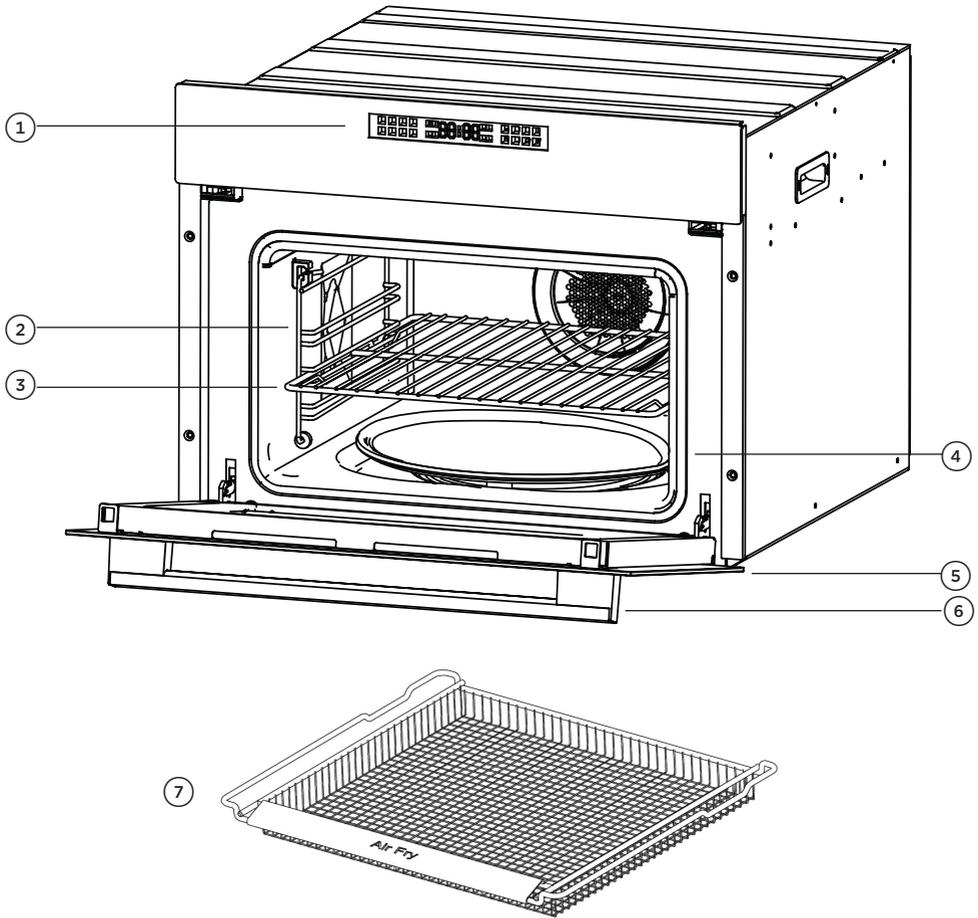
Maintenance

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- If the microwave oven is installed as a built-in, observe the following instructions:
 - Do not mount over a sink.
 - Do not store anything directly on top of the appliance surface when the appliance is in operation.
- If the microwave oven light fails, consult a Haier authorised servicer.

Cleaning

- The oven must be cleaned regularly and all food residues must be removed.
- Failure to keep the oven clean could cause deterioration of the surfaces that could reduce the life of the appliance and cause dangerous conditions. Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven.
- Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Do not use steam cleaners to clean the appliance.
- In addition, avoid using acid or alkaline substances (such as lemon, vinegar, salt, tomatoes, etc.). Avoid using products containing chlorine, acids or abrasives, especially for cleaning painted parts.
- Clean only the parts listed in this manual.

PRODUCT OVERVIEW



FEATURES AND ACCESSORIES

1 Control panel

2 Rack

3 Grill shelf

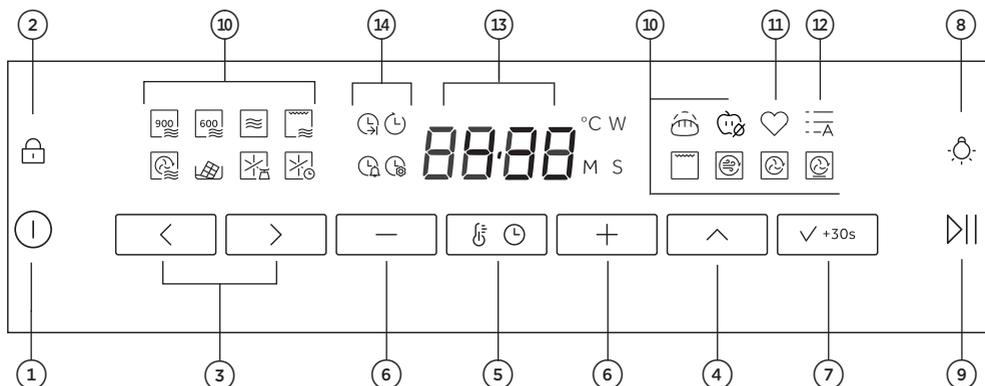
4 Glass turntable

5 Oven door

6 Oven door handle

7 Air fry tray

CONTROL PANEL



1	POWER	Press to turn oven ON/OFF and to cancel a cook. Icon illuminates when power is on. Turns off after 2 minutes without use.
2	LOCK	Press to turn child lock ON/OFF . Icon illuminates when child lock is on.
3	Select Microwave functions	Press to select microwave cooking functions.
4	Select Convection functions	Press to select Convection cooking functions, Favourites or Menu. See 'Cooking functions' and 'Extra functions' for details.
5	TIME/TEMPERATURE SELECT	Press to select time, power level or temperature mode.
6	TIME/TEMPERATURE ADJUST	Press to increase or decrease time, power level or temperature settings.
7	CONFIRM / ✓ +30S	Press to confirm settings or increase cooking time in 30-second increments.
8	LIGHT	Press to turn light ON/OFF . Icon illuminates when light is on.
9	START/PAUSE	Press to START/PAUSE cooking.
10	Cooking functions	Select desired cooking function. Icons illuminate when selected. See 'Cooking functions' for details.
11	Favourite	Save favourite cook setting for quick access. Icon illuminates when selected.
12	Recipe menu	Access programmed recipes. Icon illuminates when selected.
13	Time/temperature display	Displays clock, cook duration, power level and temperature.
14	Timer functions	Select COOK DURATION , DELAYED COOK , TIMER and TIME SETTINGS .

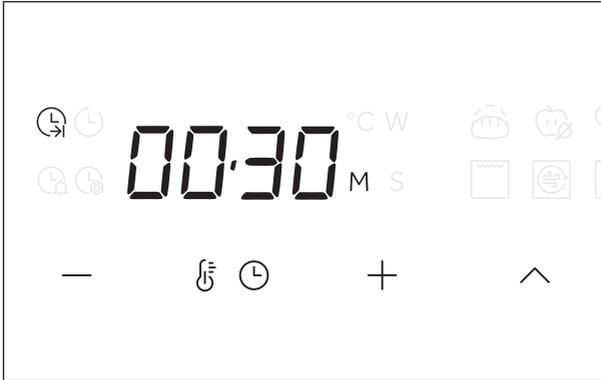
FIRST USE

Preparing your microwave oven

Before you connect the oven to a power source, remove any accessories and clean the inside of the oven with a damp cloth and mild detergent. Wipe it dry with a clean cloth.

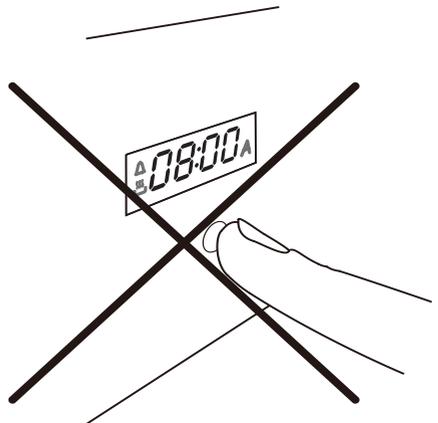
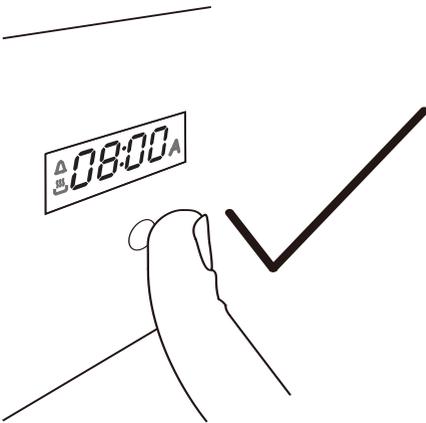
1. Once cleaned, turn oven ON.
2. Set to GRILL  and heat on 230°C for 30 minutes. See 'Using the grill' for details.

The cooling fan will start when the oven is switched on and may run for up to 1 hour after cooking to cool the product. The oven may produce an odour that will soon fade.



Using the touch controls

Use the flat of your finger to press the controls.



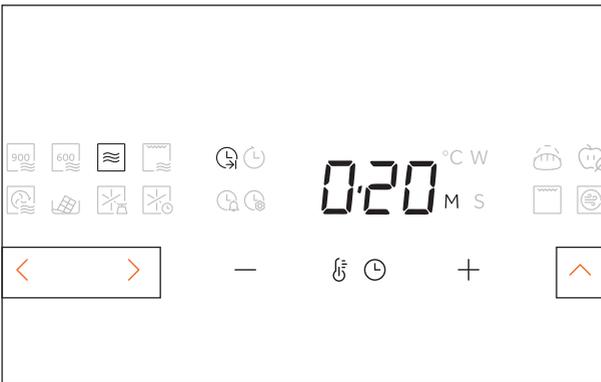
USING THE OVEN

Selecting a cooking function

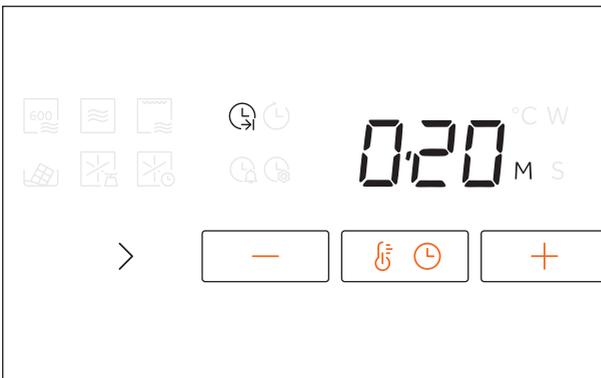
The oven displays the default settings for a function when you select it. These can be adjusted on most functions. See 'Cooking functions' for details.



1. Press  to turn the oven ON.



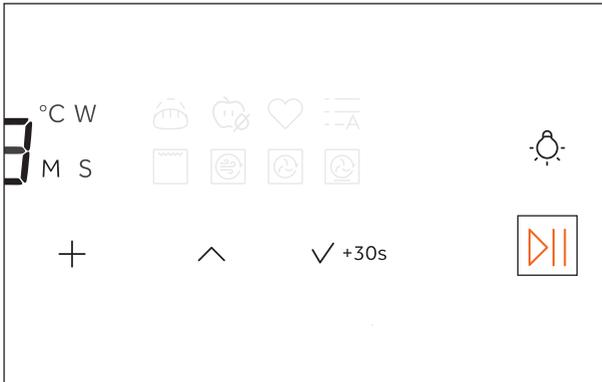
2. Press  or  or  to select desired function.



3. To adjust the default settings, press   to cycle through power level, duration or temperature.

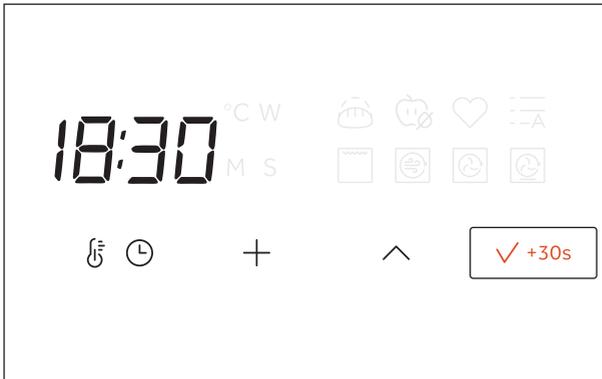
Press  or  to adjust.

USING THE OVEN



3. Press ▶▶ to start cooking.

When cooking ends, the oven will make a beeping sound for 2 minutes. Press any key to stop the beeping.



✓ +30s

Press ✓ +30s to increase cooking time in 30-second increments. Not available for defrosting and convection functions once cook has started.

Maximum operating times

Cooking time can be set between 0-10 hours. To prevent damage, the oven will switch off once it reaches the maximum time at the following temperatures:

TEMPERATURE	MAXIMUM COOKING TIME AT TEMPERATURE
50–120°C	24 hours
121–200°C	6 hours
01–230°C	4 hours

USING THE OVEN



4. When cooking ends, *End* will show on the display and the oven will beep continuously until you press .



5. Press  to cancel DELAYED COOK or set timer to .



Defrost by weight

Press < or > to select DEFROST BY WEIGHT .

Press — or + to set the weight from 100–2000 grams.

Press  to start defrosting.



Defrost by time

Press < or > to select DEFROST BY TIME .

Press — or + to set the power level and defrosting duration from 0–90 minutes.

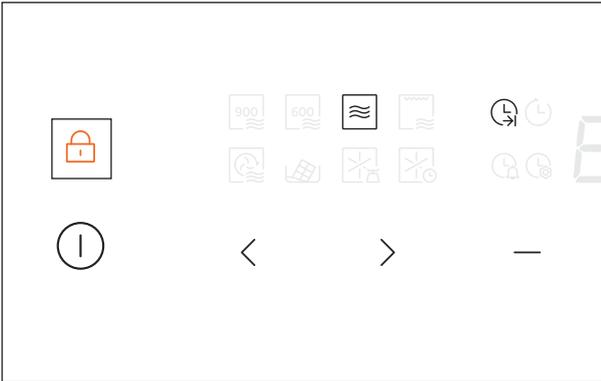
Press  to start defrosting.

USING THE OVEN

Using child lock

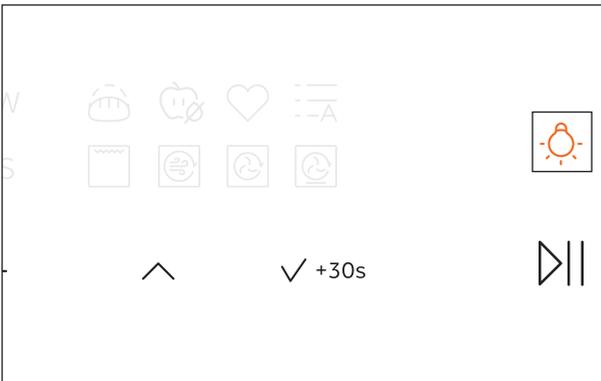
Child lock allows you to lock the controls while cooking or using another function such as a timer. It deactivates if the oven is in standby mode.

 and  buttons can still be used in Lock mode. An alert will sound if you press another button, and  will flash.



Press and hold  until an alert sounds and  lights up.

To cancel, press and hold  until an alert sounds and  goes dim.



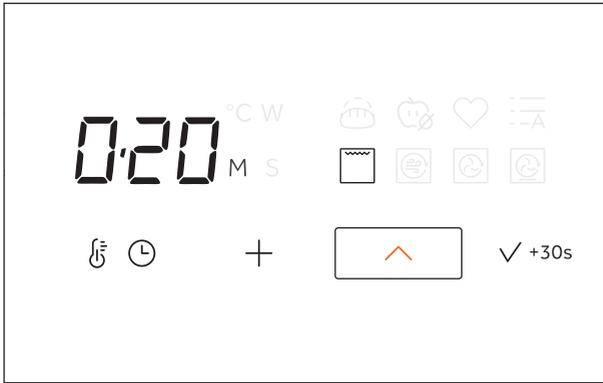
Turning the light on and off

Press  to turn the light ON/OFF.

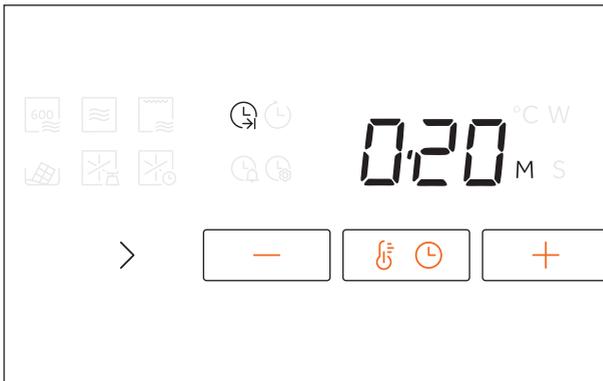
The light turns on automatically when you open the oven door and when you start cooking. It turns off after 1 minute.

USING THE GRILL

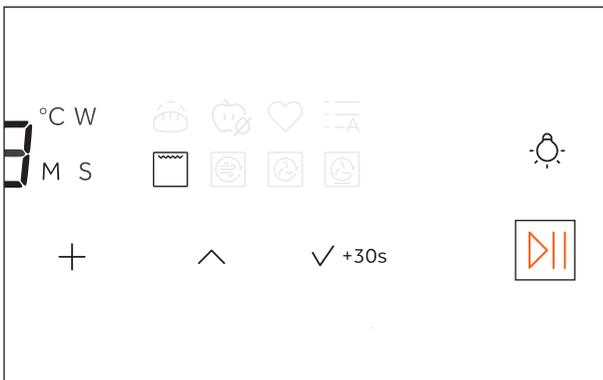
For best results, preheat the oven for 5 minutes before grilling. The actual temperature will show on the display until it reaches target temperature. Delayed cook is not available for grill.



1. Press  to select GRILL .



2. Press  to cycle through duration, temperature and timer, and press  or  to adjust.



3. Press  to start cooking. Press  to display clock while grilling.

COOKING FUNCTIONS

Microwave functions

MODE		DEFAULT POWER/ TEMP	POWER/ TEMP/ WEIGHT RANGE	SET STEP	DEFAULT TIME	TIME RANGE
1	 Microwave 900W	900W	900W	-	1 min	0–90 mins
2	 Microwave 600W	600W	600W	-	1 min	0–90 mins
3	 Microwave	900W	100–900W	100W	1 min	0–90 mins
4	 Microwave + Grill	400W 180°C	200–600W 110–200°C	+/-5°C 200W	10 mins	0–90 mins
5	 Microwave + Fan forced	400W 180°C	200–600W 110–200°C	+/-5°C 200W	10 mins	0–90 mins
6	 Melt	600W	600W	-	1 min	0–90 mins
7	 Defrost by weight	-	100–2000g	-	-	-
8	 Defrost by time	200W	200W	-	1 min	0–90 mins

COOKING FUNCTIONS

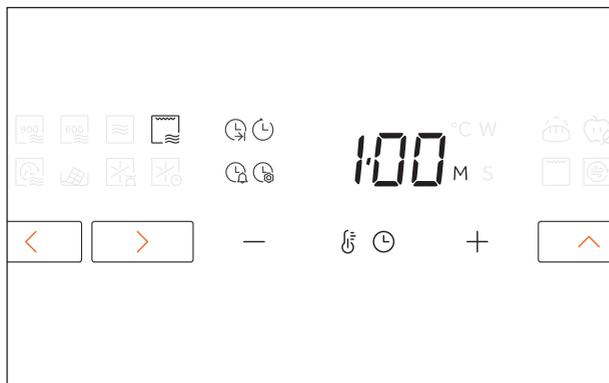
Convection functions

MODE		DEFAULT POWER/TEMP	POWER/TEMP RANGE	SET STEP	DEFAULT TIME	TIME RANGE
1	 Grill	180°C	50–230°C	+/-5°C	Default clock	0–10 hours
2	 Air Fry	180°C	50–230°C	+/-5°C	Default clock	0–10 hours
3	 Fan forced	180°C	50–200°C	+/-5°C	Default clock	0–10 hours
4	 Fan forced + turntable	180°C	50–200°C	+/-5°C	Default clock	0–10 hours
5	 Prove	35°C	35–40°C	+/-5°C	Default clock	0–10 hours
6	 Dehydrate	50°C	50–130°C	+/-5°C	Default clock	0–24 hours

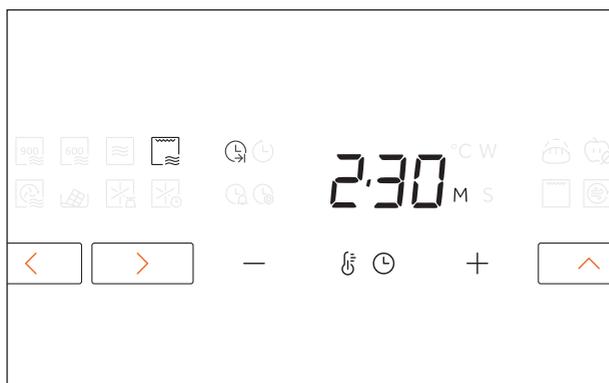
EXTRA FUNCTIONS

Favourite

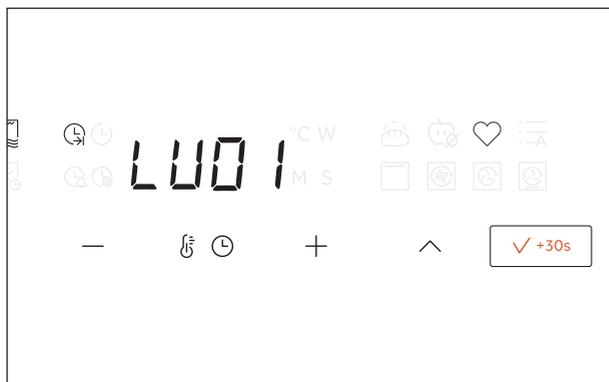
Set and save your favourite cooking function and custom settings for quick access.



1. Press < or > or ^ to select a function.



2. Press ⌚ to set the desired power level, temperature and time. Press — or + to adjust the settings.



3. Press and hold ✓ +30s until a tone sounds and LUD 1 is displayed.

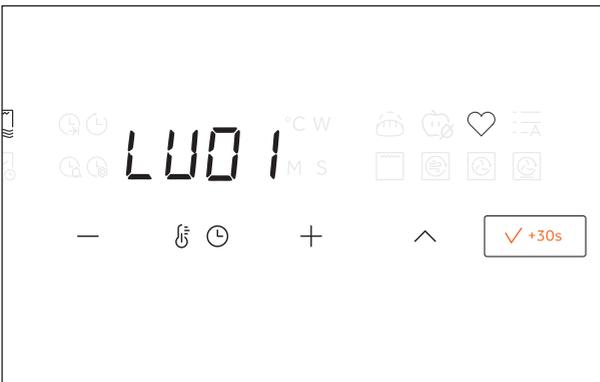
Press ✓ +30s to view saved settings.

EXTRA FUNCTIONS

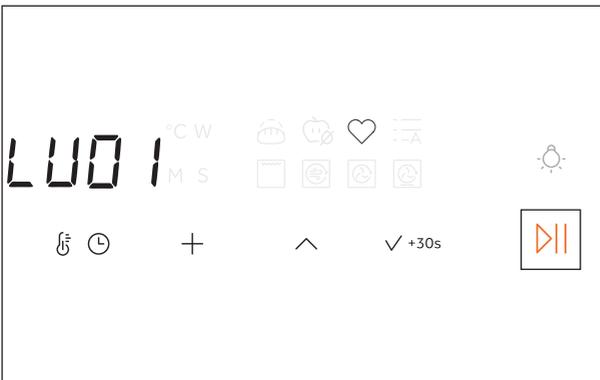
Using saved favourite



1. Press  to select .



2. Press  to select the saved favourite.



3. Press  to start cooking.

RECIPE MENU

Select from 7 programmed recipes. The recipes are programmed with the function, power level, temperature, preheat stages and cooking duration for each dish. See 'Menu' for details.



1. Press \wedge to select the menu

 ---A .

P01 will display on the screen.



2. Press \langle or \rangle to select a programme from the menu.



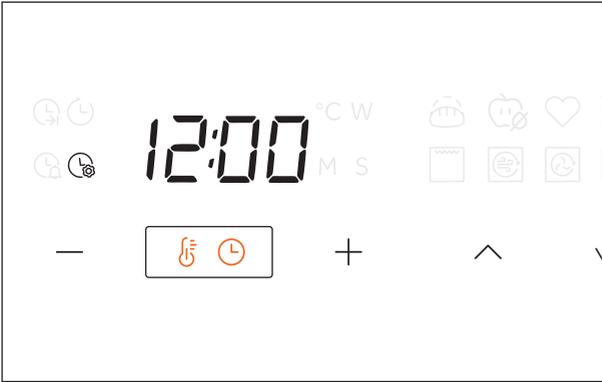
3. Press $\triangleright\|$ to start.

MENU

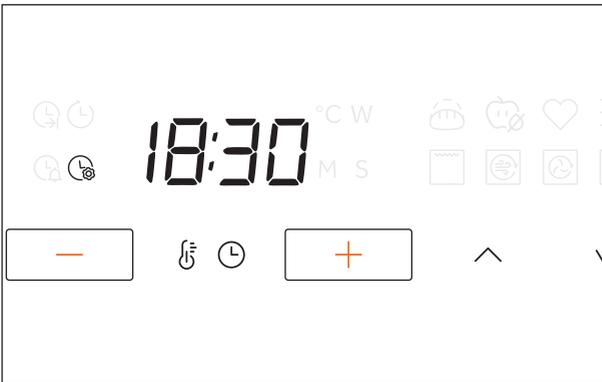
PROGRAMME NUMBER	RECIPE	COOKING FUNCTION	TEMP	COOKING DURATION	DETAILS
P01	Pizza (frozen)	 Air Fry	220°C	Preheat + 12 mins	400–450 grams. Use bottom shelf.
P02	Potatoes (roasted)	 Microwave + Fan forced	200°C (600W)	30 mins	500–700 grams. Use middle shelf.
P03	Chicken (roasted)	 Microwave + Fan forced	180°C (400W)	45 mins	1.2–1.5 kilos whole chicken
P04	Vegetables (refrigerated)	 Microwave 600W		2 mins	200 grams
P05	Popcorn	 Microwave 900W		4 mins	100 grams packet unpopped corn
P06	Bacon	 Microwave 900W		7 mins	200 grams
P07	Oats	 Microwave 900W		3 mins	

SETTINGS

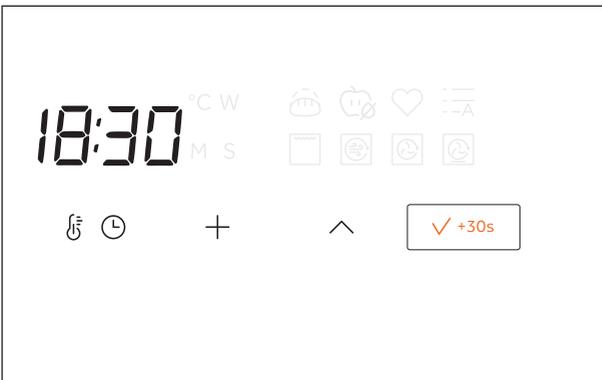
Setting the clock



1. Press and hold or press 4 times to select time settings.



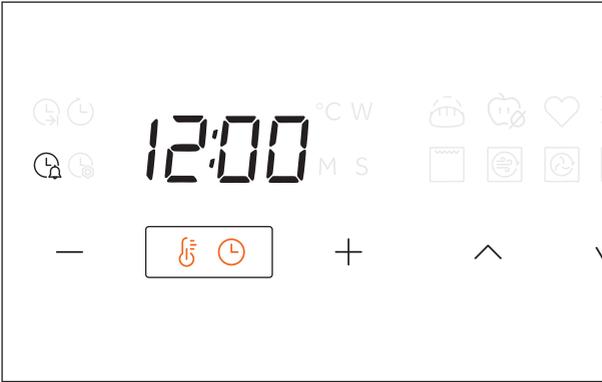
2. Press or to set the time.



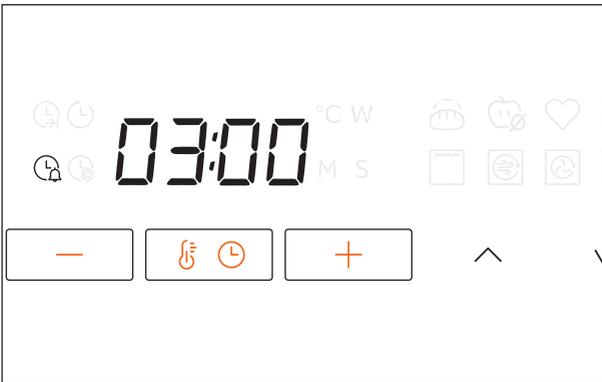
3. Press +30s to confirm.

SETTINGS

Setting the timer



1. Select a function, then press and hold  .  will start to flash.



2. Press  or  to set the timer from 1 minute to 24 hours.

Press   to start the timer.

A buzzer will sound for 90 seconds when the timer finishes. Press any button to stop the buzzer.



Cancelling the timer

Press  to set timer to 00:00.

When the timer ends

COOKWARE

COOKWARE AND COVERINGS	MICROWAVE ONLY	CONVECTION GRILL, SLOW COOK	HIGH MIX/ROAST LOW MIX/BAKE
Aluminium foil	Yes. You can place small, flat pieces of aluminium foil on food to shield areas from cooking or defrosting too quickly. Keep foil at least 2.5cm from the walls of the microwave.	No	No
Aluminium containers	Yes. Must be at least 3/4 full of food.	Yes. Grill with no cover.	Yes. Must be at least 3/4 full of food. Keep at least 2.5cm from the walls. Do not cover with foil.
Browning dish	Yes. Do not exceed recommended preheating time. Follow manufacturer's instructions.	No	No
Glass ceramic (Pyroceram*)	Yes	Yes	Yes
Glass, heat-resistant	Yes	Yes	Yes
Glass, non-heat-resistant	No	No	No
Lids, glass	Yes	Yes. Grill with no cover.	Yes
Lids, metal	No	Yes. Grill with no cover.	No
Metal cookware	No	Yes. Grill with no cover.	Yes. Do not use metal cover.
Metal dishes with metallic trim, screws, bands, handles etc. Metal twist ties	No	No	No
Oven cooking bags	Yes. Good for large meats or foods that need tendering. Do not use metal twist ties.	Yes. Grill with no cover.	Yes. Do not use metal twist ties.
Paper plates	Yes. For reheating.	No	No

COOKWARE

COOKWARE AND COVERINGS	MICROWAVE ONLY	CONVECTION GRILL, SLOW COOK	HIGH MIX/ROAST LOW MIX/BAKE
Paper towels	Yes. To cover for reheating and cooking. Do not use recycled paper towels which may contain metal filings	No	No
Paper, oven-safe	Yes	Yes. For temperatures up to 205°C. Do not use for grilling.	Yes. For temperatures up to 205°C.
Microwave safe plastic containers	Yes. Use for reheating and defrosting. Some microwave-safe plastics are not suitable for cooking foods with high fat and sugar content. Follow manufacturer's directions.	No	No
Plastic, thermoset*	Yes	Yes. Heat resistant up to 218°C. Do not use for grilling.	Yes
Plastic wrap	Yes. Use brands specially marked for microwave use. Do not allow plastic wrap to touch food. Vent so steam can escape.	No	No
Pottery, porcelain stoneware	Yes. Check manufacturer's recommendation for being microwave safe.	Yes	Yes. Must be microwave safe and oven safe.
Styrofoam	Yes. For reheating.	No	No
Wax paper	Yes. Good covering for cooking and reheating.	No	No
Wicker, wood, straw	Yes. May be used for short periods of time. Do not use for foods with high fat or high sugar content.	No	No

CARE AND CLEANING

Surfaces

Wipe clean with a damp cloth and mild detergent. Dry with a clean, lint-free cloth. We recommend locking the controls if you're cleaning near them.

Clean spills immediately, especially if they are alkaline or acidic substances such as lemon juice or vinegar.

We do not recommend using the following cleaning products as they may cause damage:

- Plastic or stainless steel scouring pads.
- Abrasive, solvent, household cleaners.
- Acid or alkaline cleaners.
- Hand washing liquids or soap.
- Stainless steel cleaners or polishes.
- Laundry detergents or disinfectants.

Stainless steel

Wipe clean with a damp cloth and mild detergent. Dry with a clean, lint-free cloth.

Inside the oven

Wipe clean with a damp cloth and mild detergent. Dry with a clean, lint-free cloth. We recommend cleaning the interior after every use. The ceiling of the oven may need regular cleaning.

The shelves can be removed and washed by hand or in the dishwasher.

Grill

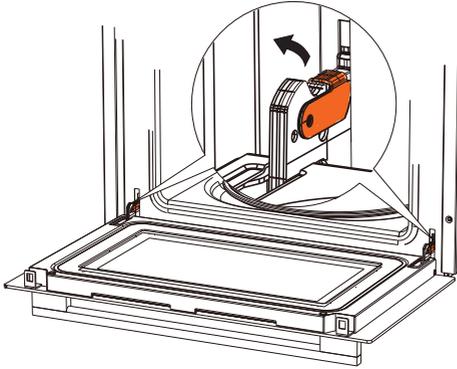
When used regularly, the grill element does not need to be cleaned as the intense heat burns off any food residue. If required, run the grill for 10 minutes once a month to clean. This reduces the risk of fire.

- Do not use steam cleaners to clean this product.
- Do not allow grease or food particles to build up around the door.

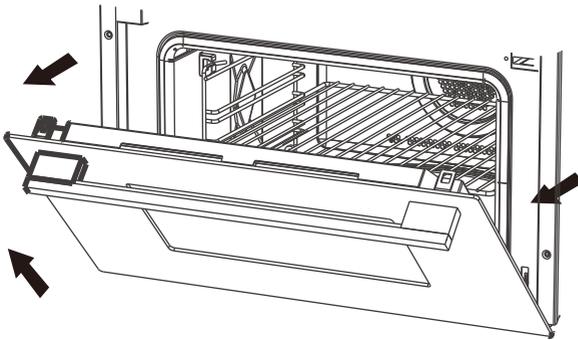
CARE AND CLEANING

Removing the door

You can remove the oven door to gain easier access for cleaning and maintenance.



1. Lift up the safety catches on the door hinges.



2. Gently close the door halfway, then lift the door and pull it towards you to remove.

Refitting the door

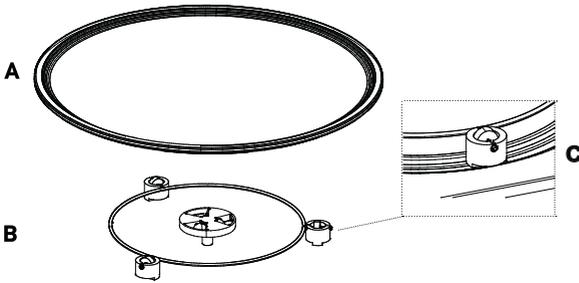


1. Insert the door hinge notches into the slots in the frame of the oven. Push the safety catches down on the hinges before you close the door.

CARE AND CLEANING

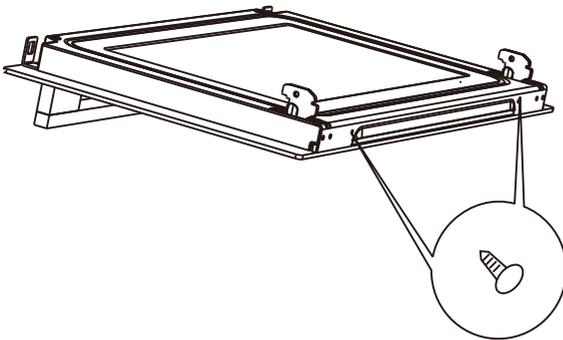
Turntable

The turntable rotates to allow food to cook evenly. Do not rotate the turntable by hand as this can damage the drive mechanism (B) and may invalidate your warranty.



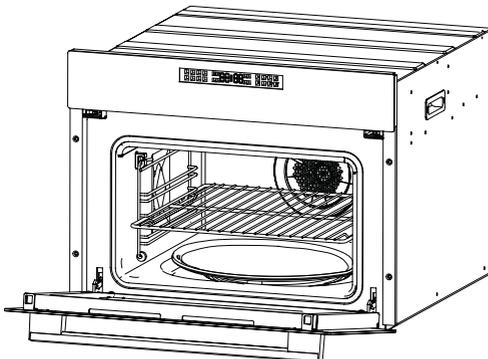
Removing the turntable

1. Carefully lift the turntable (A) out of the oven to clean it.
2. Make sure nothing is obstructing the wheel guides (C).
3. To refit it, carefully place the turntable back onto the mechanism (B). If the turntable does not turn, check that all parts are in the correct positions.



Removing inner glass panel

Unfasten the screw at the bottom of the door. Carefully remove the glass pane to clean it.



Oven shelf guide levels

There are 3 different guide levels that can be used for the oven shelves and baking trays.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Food has not heated	Door is not fully closed.	Check the door is closed. If the problem persists, contact Customer Care.
	Controls not set correctly.	Check settings.
Turntable makes noise when microwave is operating	Turntable not correctly in place.	Reposition the turntable.
	Roller rest and bottom of microwave need to be cleaned.	Clean the roller rest and microwave. See 'Cleaning' for details.
Microwave will not start	Power cord is not fully plugged in.	Unplug for 10 seconds, then plug in again.
	Fuse has blown or circuit breaker has tripped.	Replace the fuse. If the problem persists, contact Customer Care.
Microwave is affecting television and radio reception	This is normal.	
Light is dim	Microwave is on a low power cooking function. This is normal.	
Light is not working	Bulb is loose or burnt out.	Contact Customer Care.
Steam is coming from vent and accumulating on the door	This is normal. Food can produce steam when cooked.	Wait for food to finish cooking, and wipe excess moisture from inside of microwave.
Controls are not working	Controls are locked.	Press and hold  until beep sounds.

MANUFACTURER'S WARRANTY

Please read this warranty card carefully. Attach your purchase receipt to this warranty card and keep in a safe place. You must produce both warranty and proof of purchase in the event of a warranty repair being required.

When you purchase any new Haier Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing.

The Manufacturer undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS from the date of purchase.

This warranty DOES NOT cover:

- Ⓐ Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product related fault. For example:
 - ① Correcting the installation of the product.
 - ② Provide Instruction on use of the product or change the setup of the product.
 - ③ Replace house fuses or correct house wiring.
 - ④ Correcting fault(s) caused by the user.
 - ⑤ Noise or vibration that is considered normal.
 - ⑥ Water on the floor due to incorrect loading or excessive suds.
 - ⑦ Blocked pumps, removal of foreign objects/substances from the machine, including the pump and inlet house filters.
 - ⑧ Correcting damage caused by pests, eg. rats, cockroaches etc.
 - ⑨ Correcting corrosion or discolouration due to chemical attack.
- Ⓐ Power outages or surges.
- Ⓑ Defects caused by factors other than:
 - ① Normal domestic use or
 - ② Use in accordance with the Product's User Guide.
- Ⓒ Defects to the Product caused by accident, neglect, misuse or 'Act of God'.
- Ⓓ The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorised repairs.
- Ⓔ Normal recommended maintenance as set out in the Product's User Guide.
- Ⓕ Repairs when the appliance has been dismantled, repaired or serviced by other than an AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.
- Ⓖ Pick up and delivery.
- Ⓗ Transportation or travelling costs involved in the repair when the product is installed outside the AUTHORISED CUSTOMER SERVICE CENTRE's normal service area.

This product has been designed for use in a normal domestic environment. It is not intended for commercial use. Doing so may affect product warranty. Service under this warranty must be provided by an Authorised Service Repairer (refer to the Customer Care section for contact details). Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

Note:

This Warranty is an extra benefit and does not affect your legal rights and applies only to product purchased in New Zealand and Australia. Please keep this Warranty Card in a safe place.

For Australian customers:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

CUSTOMER SERVICE

We recommend our Haier Customer Service and the use of original spare parts.

If you have a problem with your appliance, please first check TROUBLESHOOTING. If you cannot find a solution there, please contact:

- Your local dealer.
- The Service & Support area at **www.haier.com.au** or **www.haier.co.nz**

where you can activate the service claim and also find FAQs.

To contact our Service, ensure that you have the following data available.
The information can be found on the rating plate at the door.

Model _____

Serial No. _____

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____

Haier

WWW.HAIER.COM.AU
WWW.HAIER.CO.NZ

条形码尺寸40*8mm, 由厂家生成。

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