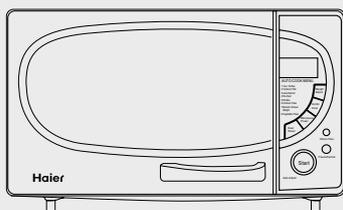


**HR-7857A**  
**Household Microwave Oven**  
**Double Grill**

**Haier**



**Contents**

<b>Before Use</b>	
Features of the Product - - - - -	2
Names of the Parts - - - - -	3
Safety Precautions - - - - -	4-5
Installation Environment - - - - -	6
Open the Package Carton * Installation- - -	6
<b>Usage</b>	
Instructions of the Control Panel Functions—	7
Usage - - - - -	8-12
Recipes - - - - -	13-15
Selection of the Cooking Dishware- - - -	16
Cooking Tips - - - - -	17
<b>Maintenance * Repair</b>	
Maintenance * Repair- - - - -	18
Answers to Questions- - - - -	19
<b>HAIER WARRANTY</b>	

## Before use

**Dear users,**

Thank you for your selection and usage of Haier products.

Haier products integrate hi-tech, precision and advanced science, and possess high quality and excellent performance among similar products. To facilitate you to use the product, please read the user's manual carefully and operate according to the steps stated in the manual. Please retain the manual for future reference.

You can be rest assured that the international star-level services of Haier will always accompany you. No matter what kind of problems you meet in usage, please contact us according to the telephone and address stated in the warranty certificate. We are at your service all the time. Thanks again for your choosing Haier product. Due to the improvement of the product, the Haier microwave oven you have may be different from the figure in the user's manual on some part. We apologize for any inconvenience occurred therefrom.

## Features of the Product

### ★ Safe to use

- The door adopts unique anti-choke structure and integrated punch forming, and thus effectively prevents the microwave from leaking.
- It is controlled by two-step interlock switch. The power will be switched off automatically when the door is open, therefore it is much safer to use.

### ★ Beautiful in appearance

- The streamline appearance makes it elegant and graceful; the hand door design makes it easy and simple and convenient in use.

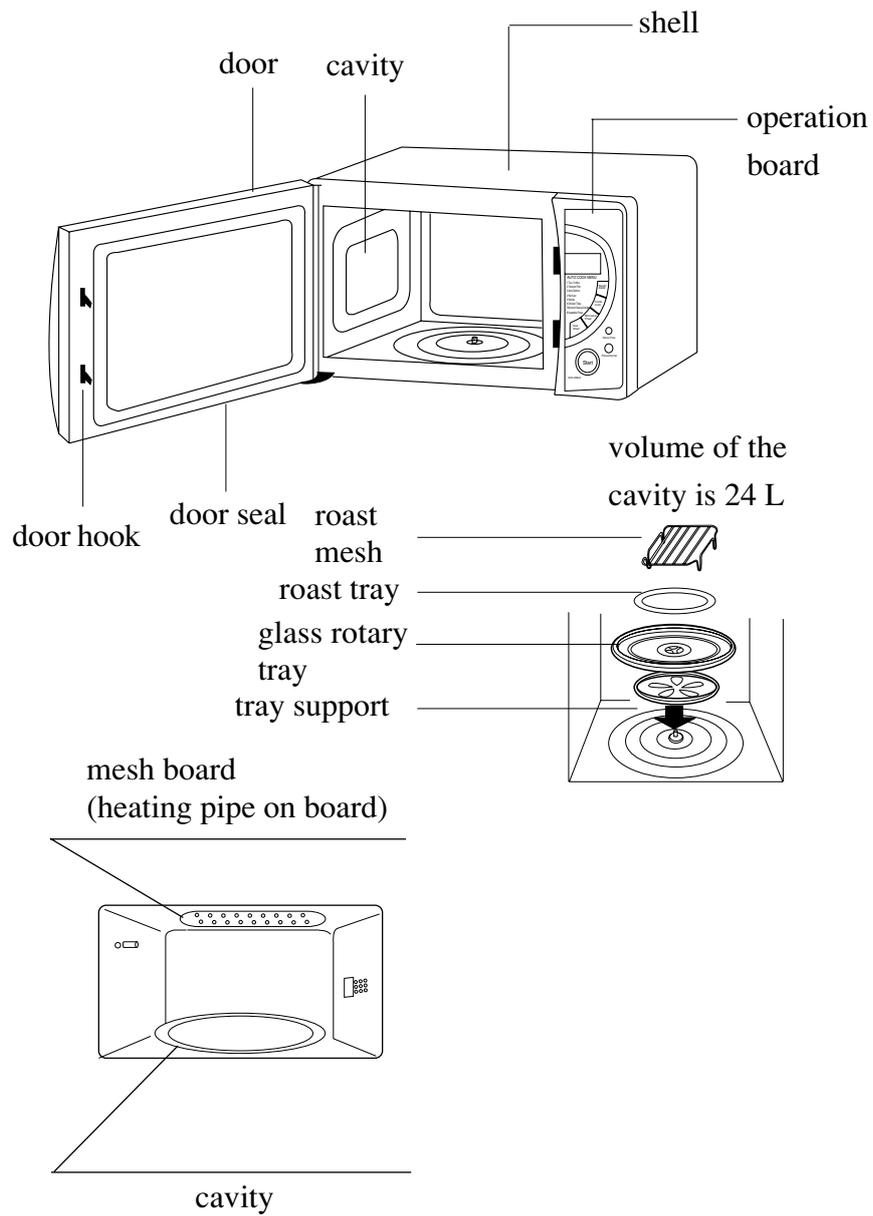
### ★ Healthy and germicidal

- It is produced with antiseptic materials, and can suppress the reproduction of the bacteria effectively.
- The special function of the microwave oven can eliminate the germ in the food quickly and completely.

### ★ Cubic roast

- It is the patent technology of Haier. Besides the conventional top heating pipe roast, it also adopts heating pipe at the bottom of cavity to make auxiliary heating during roast, to confirm even roasting of the food from every direction. The result is better taste.
- It adopts temperature sensor to monitor the roast for the full procedure to guarantee stable roast temperature.

# Names of the Parts

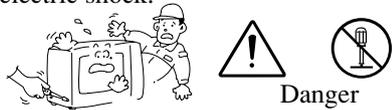


## Safety Precautions

\* Please read the safety precautions carefully to guarantee safe and convenient use of Haier microwave oven.



No one except the professional technicians is permitted to disassemble the microwave oven, or it may result in electric shock.



Do not use metal rod to enter the interlock switch hole on the front side of the cavity. It may cause hazard.



Do not add excess strength to the direction opposite to the door. It may cause transformation of the door and result in microwave leakage.



Do not use enclosed container. For those foods with skin, please prick holes on the skin.



Do not cook eggs with shell to avoid splashing.



Remember to clear the grease remained inside the cavity. Otherwise it may cause smoke or fire during heating.



Do not use the microwave oven for purposes other than cooking.



Be sure to ground the oven in installation and usage.



## Safety Precautions

In roast, pay attention not to touch the door screen and upside of the shell to avoid scalding.



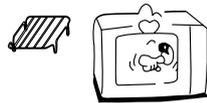
 Warning

Do not use it with the cavity empty. It will damage the microwave oven.



 Warning

Do not use metallic dishware to cook. Otherwise it will strike arc.



 Warning

When the cavity is in high-temperature (e.g. when the roast-cooking is just finished), do not use it to cook until it is cooled down completely.



 Warning



### Warning

1. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person;
2. 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.
3. Liquids and other foods must be heated in sealed containers since they are liable to explode.
4. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use;
5. Only use utensils that are suitable for use in microwave ovens;
6. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
7. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
8. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handing the container;
9. 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;
10. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
11. Do not cook popcorn except in a microwave approved popcorn bag or in a commercial package.

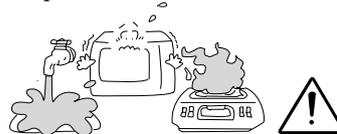
Do not use the product for any industrial and commercial purpose.

## Installation Environment

Radiating space is required in installation of the microwave oven.

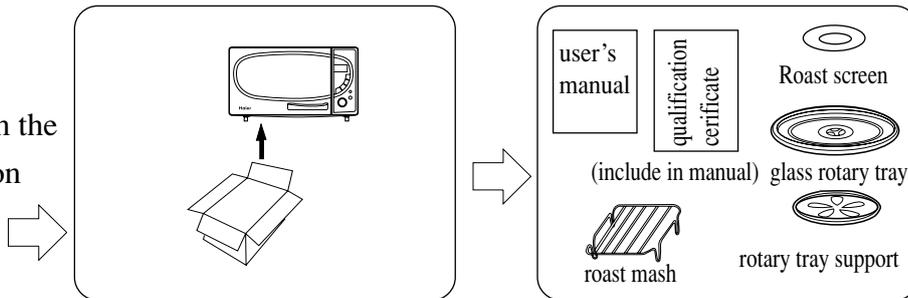


Do not install the microwave oven in environment that is humid or with high temperature.



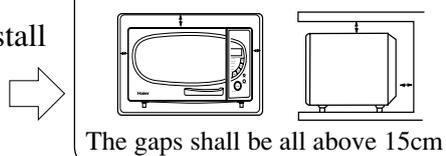
## Open the Package Carton Installation

Open the carton

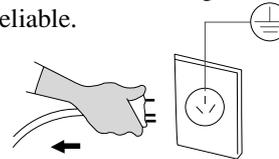


Install

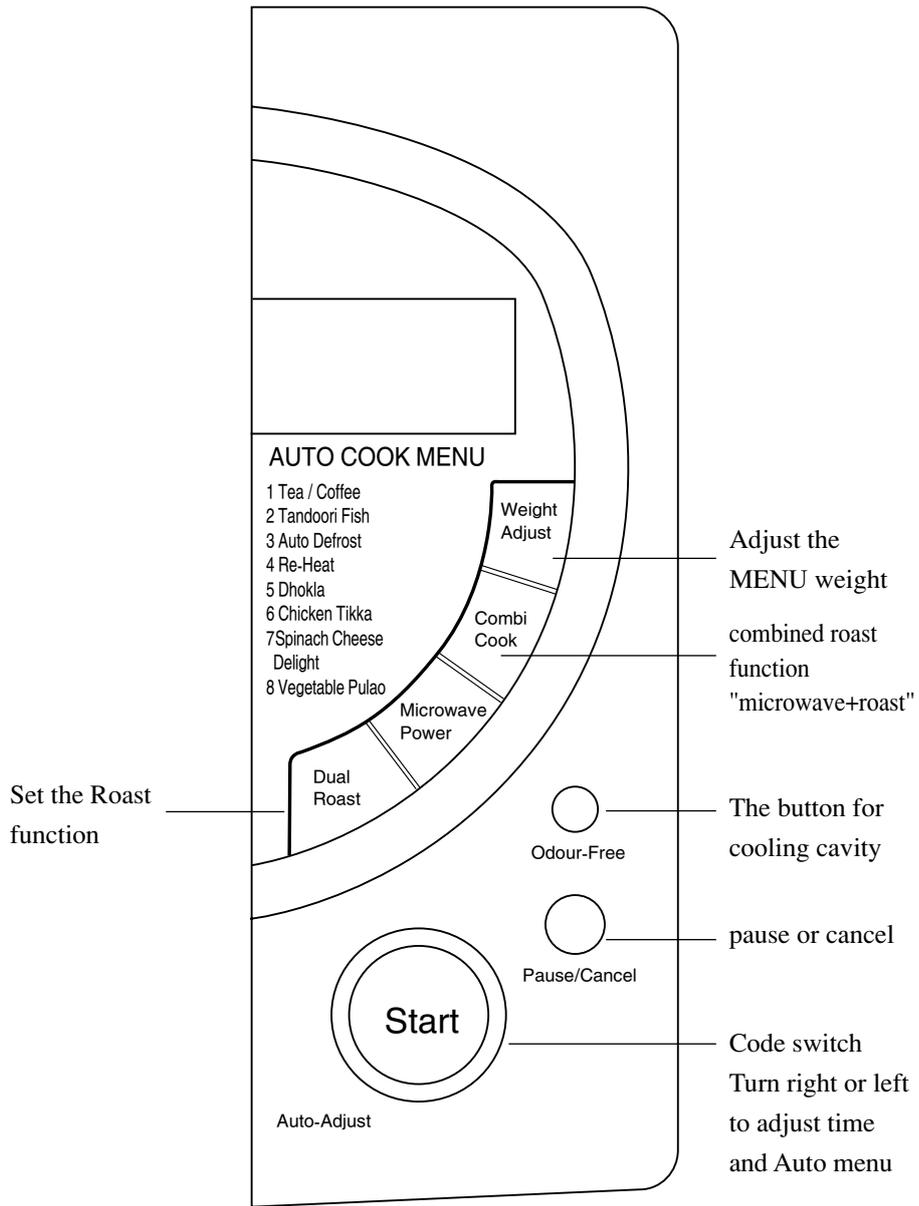
Put the microwave oven levelly at the positio you choose. Keep good ventilation.



Select independent special socket, with current at least 10A. Be sure to ground it reliable.



# Instructions of the Control Panel Functions



## Usage

This model of microwave oven offers four different design of usage according to the demand of the users: I. Microwave only; II. Double-side roast; III. Combination of the microwave and double-side roast; IV. Auto-menu. Details as per following:

### I Use the microwave only.

#### Set the power level of microwave

For example: Cook for 10 minute with P70.

The power level of the microwave is divided into five types: P100, P70, P50, P30, P10. You can set the power level first, and then set the cooking time to do cooking.

1. Push the "microwave power" button once. The LED displays



2. Push the "microwave power" button again. The LED displays



3. Turn the coding switch to 10:00. The indicator light starts flashing

The LED displays



4. Push the "start" button.

The LED displays



Description: The microwave oven starts counting down.

### II Use the double-side roast only.

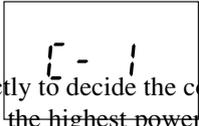
#### Set the roast function

For example: To do roasting for 3 minute and 50 second.

You can use the roast function to color up the food, or do thin-block roasting.

1. Push the "Dual roast" button.

The LED displays



Description: In daily usage, you can use the coding switch directly to decide the cooking time, without setting the power level (the microwave will have the highest power level: P100)

## Usage

2. Turn the coding switch. The cooking indicator light starts flashing.

The LED displays



---

3. Push the "start" button.

The LED displays



Description: In cooking, it's better to do microwave cooking before roasting. It can save time and electricity, and maintain the color, fragrant smell and taste.

**Remarks:** The stepping of the coding switch in adjusting the cooking time:

0-1 minute: stepping for 5 second

1-5 minute: stepping for 10 second

5-20 minute: stepping for 30 second

20-90 minute: stepping for 1 minute, the longest cooking time is 90 minute

### III Use the microwave and double-side roast in combination.

#### Set the combination roast

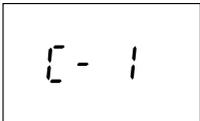
For example: Make 5 minute cooking with the combination roast.

By combination roast, you can complete the function of microwave and roast in one operation and avoid repeating setting.

---

1. Push the "combi cook" button.

The LED displays



---

2. Turn the coding switch to set the time to 5 minute.

The LED displays



## Usage

3. Push the "start" button to start working.



The LED displays



Description: Combination roast is the function combination of microwave and roast. In detail setting, each 1 minute and 30 second is one cycle. In one cycle, the microwave works for 30 second, and the roast works for 1 minute.

### IV Set the auto-menu

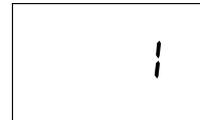
For example: To cook 300g vegetables

By the auto-menu function, you only need to set the type and weight of the food to start cooking with the microwave oven. You do not need to set the cooking time.

---

1. Turn the coding switch to the left.

The LED displays



---

2. Turn the coding switch continuously till it displays "7". Push the "weight Adjust" button.

The LED displays



---

3. Turn the coding switch to 0.3.

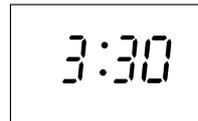
The LED displays

The digital "0.3" refers to 0.3kg. You can adjust it according to different weight.



## Usage

4. Push the "start" button to start working. The LED displays



Description: The microwave oven will set the cooking time automatically according to the weight, and start counting down. The setting of the other kinds of auto-menu is the same as above.

### 1、 Tea / Coffee

Weight	Time
0.2kg	3' 00''
0.4kg	3' 40''
0.6kg	4' 20''
0.8kg	5' 00''

### 2、 Tandoori Fish

Weight	Time
0.2kg	3' 50''
0.4kg	6' 00''
0.6kg	7' 30''
0.8kg	9' 00''
1.0kg	10' 30''

### 3、 Auto-Defrost

Number	Weight (kg)	Total timer (minute · second)	Number	Weight (kg)	Total timer (minute · second)
1	0.1	2' 30''	16	1.6	42' 36''
2	0.2	5'	17	1.7	46' 12''
3	0.3	7' 30''	18	1.8	49' 48''
4	0.4	10'	19	1.9	53' 24''
5	0.5	12' 30''	20	2.0	57'
6	0.6	15'	21	2.1	60'
7	0.7	17' 30''	22	2.2	1:04'
8	0.8	20'	23	2.3	1:07'
9	0.9	22' 30''	24	2.4	1:11'
10	1.0	21'	25	2.5	1:15'
11	1.1	24' 36''	26	2.6	1:18'
12	1.2	28' 12''	27	2.7	1:22'
13	1.3	31' 48''	28	2.8	1:25'
14	1.4	35' 24''	29	2.9	1:29'
15	1.5	39'	30	3.0	1:33'

## Usage

### 4、 Re-Heat

Weight	Total time
0.1kg	0' 30''
0.2kg	1' 00''
0.3kg	1' 30''
0.4kg	2' 00''
0.5kg	2' 30''

### 5、 Dhokla

Weight	Time
100kg	4' 00''
200kg	5' 30''
300kg	7' 00''

### 6、 Chicken Tikka

Weight	Time
0.1kg	12' 00''
0.2kg	15' 00''
0.3kg	17' 00''
0.4kg	18' 00''

### 7、 Spinach Cheese Delight

Weight	Time
0.2kg	3' 00''
0.3kg	3' 30''
0.4kg	4' 30''
0.5kg	5' 40''

### 8、 Vegetable Pulao

Weight	Power level 1	Time 1	Power level 2	Time 2	Total time
0.1kg	100%	5' 00''	50%	13' 00''	18' 00''
0.2kg	100%	6' 30''	50%	13' 30''	20' 00''
0.3kg	100%	7' 00''	50%	17' 00''	24' 00''
0.4kg	100%	8' 00''	50%	19' 00''	27' 00''

### Voice reminder:

All of the valid button operation will be accompanied with one beep of the buzzer. If there's no beep, the operation is invalid. When the cooking is finished, the buzzer will make 5 beeps.

### Odor-removing function:

After usage, the microwave may produce strange odor. Use this function to remove the odor.

Under "standby" mode, push the "odour-free" button directly. The fan and rotary tray will work for 1 minute. Each push of the button will add one minute. The max value is 5 minute.

### One-button microwave cooking:

Under "standby" mode, push the "start" button directly. The microwave oven will make cooking instantly with one minute and 100% power level. Each push of the "start" button will add one minute on cooking time. The max value is 30 minute.

## Recipes

### Tandoori Fish

#### Ingredients

Fish	200gms
Onion	1 (cut into Slices)

#### For marination

Lemon Juice	2Table spoon
Ginger -garlic paste	2Tea spoon
Green Chillies	2 crushed
Salt	to taste

#### Method:

- \* Put all the marinate ingredients in a bowl & mix well.
- \* Wash and cut the fish into pieces. Marinate the fish for an hour in this marinade.
- \* Place the fish pieces on the metal rack, which is kept on the turntable.
- \* Press auto cook menu at 2 and set weight to 200gms. Press start.
- \* Serve hot with sliced onions and green chutney.

### Dhokla

#### Ingredients

Besan	80gms
Suji	20gms
Curd	3Table spoon
Baking Soda	1/2Tea spoon
Oil	1Tea spoon
Salt	1/2Tea spoon
Sugar	1Tea spoon

#### Method:

- \* In a bowl mix besan, suji, salt, sugar and curd. Make a batter in the form of pakora consistency. If necessary add little water. Mix well
- \* Add baking powder and oil into the batter, mix well to a homogeneous consistency.
- \* Pour the batter into a microwave safe dish. Put the dish on the turntable .Select 5 on auto cook menu and set weight at 100gms.
- \* Push start button.

#### For Garnishing

- \* In a pan heat 1tea spoon of oil add mustard seeds, green chillies and curry leaves.  
Pour it over the Dhokla.  
Serve it.

## Recipes

### Chicken Tikka

#### Ingredients

Chicken boneless	200gms
Garlic	5 cloves
Ginger	2 cm piece
Green chilies	2
Curd	3- 4Table spoon
(Curd hung in a muslin cloth so that the whey separates)	
Salt	to taste
Red Chilies	1/2Tea spoon
Yellow Colour	a pinch

#### Method:

- \* Make the paste of the ginger, garlic & green chilies. Mix them into the curd together in a bowl.
- \* Add red chilies, salt, & colour and marinate the chicken pieces into this mixture for 2 hours.
- \* Place the chicken pieces on the metal rack, which is kept on the turntable and press auto cook menu at 6 and set the weight to 200gms. Press start.
- \* After 7 minutes press pause. Turn the chicken pieces and press start again.
- \* Serve hot with green chutney & onion slices.

#### Method:

- \* Chop & wash spinach leaves. Put in a microwave safe dish & cover.

## Recipes

### Spinach Cheese Delight

#### Ingredients

Spinach (chopped)	200gms
Paneer (crumbled)	100gms
Onion	1 small
Tomato	1 small
Salt	to taste
Red chilli	1/2Tea spoon
Butter	20gms

#### Method:

- \* Chop & wash spinach leaves. Put in a microwave safe dish & cover.
- \* Cook for 3min at P- 100. Take it out and mash in the form of a puree.
- \* Add 100 gms paneer, chopped onion, tomato, two chopped green chilli, salt, red chilli and mix well.
- \* Pour butter on it. Select 7 at auto cook menu and set weight at 300gms. Push start.
- \* Serve it hot.

#### Variation:

Instead of Paneer you can use boiled corn or sauted mushroom.

### Vegetable Pulao

#### Ingredients

Rice	100gms
Peas	100gms
Carrot	1 small
Oil	2Table spoon
Cumin Seeds	1Tea spoon
Cinnamon stick	1 small
Cloves	5
Water	2 cups
Salt	to taste

#### Method:

- \* Wash & Soak the rice for half an hour.
- \* Chop the carrot finely into small pieces.
- \* Put oil in a microwave safe dish & set microwave power at 100 for 2 min. Add cumin seeds, cinnamon stick, cloves and cook again for at same power for 2 min.
- \* After 2 min add the peas, carrot, rice, salt and 2 cups water. Press auto cook menu at 8 and set weight to 200gms.
- \* Press start.
- \* Serve hot.

## Selection of the Cooking Dishware

### Selection of the microwave cooking dishware

Please select suitable cooking dishware for the microwave oven.

Microwave characters

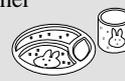
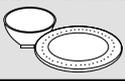
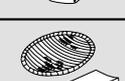


absorbed by the food



penetrate the glass reflected by the metal



Cooking dishware	Microwave cooking	Roast-cooking	Combined cooking
Heatproof glass container 	Yes	Yes	Yes
Non heatproof glass container 	No	No	No
Heatproof plastic container 	Yes * Please use containers labeled with “apply for microwave oven” mark	No	No
Non heatproof plastic container 	No * Materials deteriorated by microwave can not be used. * The foam tray can be used in single defrosting the fresh food.	No	No
Ceramic container 	Yes * Containers with color pattern or golden/silver decoration can not be used.	Yes * Containers with color pattern at inner side may cause color drops. Please avoid using such containers.	Yes
Lacquer container 	No * It may cause paint drops, breaking etc.	No	No
Metal containers such as aluminum 	No * The metal screen may also cause arc, and thus can not be used. * The coloring plate special for microwave oven (metal product) can not be used either	Yes * If the container has resin handle, do not use it.	No
Wooden, bamboo, paper container 	No * It may cause combustion	No * Those paper containers treated with heatproof processing can be used.	No
Film 	Yes * Do not use it in cooking with much oil because it will produce high temperature	No * It will melt under high temperature	No
Aluminum foil 	No * It can be used for suitable extent in defrosting food	Yes * Wrap the food with aluminum foil to do roasting	No

## Cooking Tips

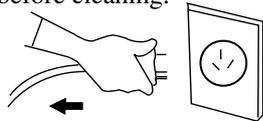
### Cooking tips for microwave oven

Food temperature	Lower temperature requires longer cooking time. Frozen food needs longer heating time than common food.
Food moisture	As the microwave is easy to be absorbed by humid food, larger humidity results in shorter cooking time.
Food shape	As the microwave can only penetrate 2-4cm into the food, the thickness of the food will influence the cooking time.
Food density	Heating times are different between close food and loose food. The former requires longer time.
Food quantity	The energy of the microwave is a certain value, and will not change along with the quantity of the food. Therefore larger quantity of food requires longer cooking time.
Bone and fat	Bones have quicker heat transmission, and fats absorb more energy. Therefore please pay attention to the over-heat possibility in cooking the meat with bones and fats.
Add cover	It can reduce the radiation of heat and vapor to put the food into container with cover, and thus shorten the cooking time.
Settle	Please settle the food in circular shape during cooking, and avoid piling up as far as possible. It can improve the evenness.
Stir	When cooking liquid food like the soap, juice or beverage etc., stir it slightly before and during cooking. It can avoid splashing effectively.
Seal	Seal the food with freshness-preserve film to avoid splashing and contaminating the cavity. It can also preserve the moisture and nutrition.
Lay aside	When the food is taken out of the microwave oven, the inside of the food is still heating. Lay it aside for some time. Take the factor of duration into consideration.

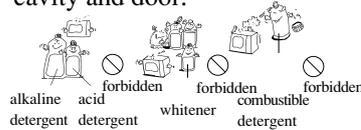
## Maintenance \* Repair

Maintenance: Frequently cleaning and maintenance can guarantee normal performance of the microwave oven.

Be sure to switch off the power before cleaning.



Do not use detergent and materials containing metal to clean the cavity and door.



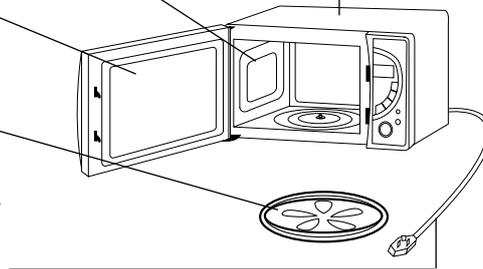
Use neutral soapy water to clean the shell, and wipe it with soft cloth.

Use wet cloth to clean the food scrap on the door, door seal and inside the cavity. Use wet cloth soaked with soap water to clean the oily dirt.

Keep the inner side of the door clean. Keep it free from food scrap.

Take it out at least once per week, put into water to clean, to prevent the oily dirt from corroding the rotary wheel.

Note that the power supply cable shall not be damaged or broken. If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



Remarks: If the microwave oven is idle for a long time, please clean the water stain and oily dirt that may remain on each part of the oven to avoid rusting.



### Warning

If the microwave oven appears abnormal or is damaged, do not use it any more before it is repaired by professional technicians.

## Answers to Questions

### Answers to questions

Why is the lamp not on?

1. The lamp is bad.
2. The timer is not set.

Why is the vapor emitted from the air discharge outlet? Why is there water overflowing below the door?

It is normal that the vapor may emit during cooking. Sometimes as the vapor is too thick and gathered inside the oven, finally condensed into water and flows out. It is normal phenomenon.

Can the microwave leak from the view window of the door?

No. The metal shelter can reflect the energy back into the oven. The view window only allows harmless light to pass through. The microwave can not pass through.

If start the microwave oven without load of food, will it damage the oven?

Yes. NEVER do that.

Why does the food need to be laid aside after cooking?

It is important to lay the food aside for several minutes. Cooking by microwave oven makes the food gathering heat inside. After you take out the food from the oven, the inside of the food will continue heating for 2-3 minutes. It can cook the jointer of the food, big block of vegetables or cookies completely outside the oven by laying aside.

Why is it not so quick as stated in the manual to cook with my microwave oven?

Check the user's manual. Confirm that you follow the instruction completely. Find out the reason for setting different times. The setting of cooking time is only for reference. To avoid excess cooking, you shall learn the technology of cooking with microwave. The volume, weight and shape of the food can all influence the cooking. Take the instruction as reference, and learn it independently.

Why is there lightening or cracking sound during cooking sometimes?

It may be owing to following:

1. Dishware with metal part is used (including gold and silver);
2. Fork or other metal dishware are left in the oven;
3. Too many metallic foil are used;
4. **Metallic thread is used to bind the food.**

### In maintenance, the technicians shall pay attention that:

Components that are easy to dismantled and likely to touch voltage above 250V:

1. Magnetron
2. High-voltage transformer
3. High-voltage capacitor
4. High-voltage diode
5. AK rectifier

Components that may cause excess microwave leakage:

1. Improper installation of the magnetron on the wave guide
  2. Improper adjusting of the door hook, door body and up/down hinges
  3. Door body and shell are damaged
- The above problems can cause excess microwave leakage

Microwave radiation

Do not expose yourself inside the radiation of the microwave generator or other components that transfer the microwave energy.



**Haier**

Technology

Customer Name .....  
Address .....  
.....Serial No .....  
Date of purchase .....Model.....  
Dealer Seal .....

**HAIER WARRANTY**

HAIER Appliances (India) P.Ltd (hereinafter referred to as "the company") hereby offers the following warranty to the original domestic purchaser commencing from the date of the purchase. The company will, free of charge repair or replace any defective part or parts which prove to be defective in workmanship and / or materials and not due to abnormal or improper usage at its sole discretion.

Product	Warranty	
	Period	Parts not covered
Colour TV	12 Months	Remote, Cabinet
Refrigerator	Comprehensive: 12 Months Compressor: 60 Months	Plastic, Glassware, light Bulb
Washing Machine	Comprehensive: 24 Months Motor: 60 Months	Top Lid Outer Steel Gasing
Airconditioner	Comprehensive: 12 Months Compressor: 60 Months	Air Filter, Front Grill
Microwave	12Months	Glass, Plate, Bulb
Dishwasher	24 Months	
Cloth Dryer	12Months	
DVD	12Months	

**TERMS AND CONDITIONS**

- 1) This warranty will automatically terminate on the expiry of the warranty period from the date of delivery.
- 2) The Company is not liable for any delay in servicing due to reasons beyond the control of the Company or any of its authorized service centers.
- 3) Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
- 4) It is entirely left to Company's discretion to repair/replace parts at the site of installation or at the authorized service center of the Company.
- 5) This warranty shall be strictly limited to the repairs or replacement of defective parts specified in the warranty. This warranty shall not cover any consequential or resulting liability.
- 6) This warranty shall not in any case extend towards payment of any monetary consideration whatsoever or replacement or return of the Product.
- 7) The Company may repair/supply parts free of cost during the warranty period. This warranty does not cover any Excise duty, Central or Sales tax, octroi and Other local taxes or levies on the components/part.
- 8) The parts shall be replaced by functionally operating equivalent material only and not with brand new ones and are likely to be different from the one originally fitted. The parts thus removed shall be taken back by the company.
- 9) The Company reserves the right to retain any part or component replaced at its sole discretion during the warranty period.
- 10) In no event the Company or its authorized service center be liable for any consequential damages or resulting liability, damage or loss arising directly or indirectly out of any defect in the Appliance.
- 11) This warranty is not valid in case of the following events:
  - a) If the Product has been installed/Service/Repaired/Opened or tampered by any unauthorized personnel.
  - b) If defects arise/caused by accidents, alteration, misuse, neglect, substitution of original components with spurious/non-genuine components, attacked by household pest/rodents, fire, flood, earthquake, lightning and/or any other act of God/natural calamities.
  - c) The product is shifted outside India.
- 12) For any service under this warranty beyond city/town/municipal limits from the Company/authorized service center, a fixed charge of Rs.50 will be collected from the customer in addition to the actual to and fro charges by the shortest route.
- 13) Any change of location or change in the ownership during the warranty period must be intimated in writing to the Company.
- 14) The Company's employees or its authorized representatives have no authority to vary the terms of this warranty.
- 15) This Warranty is effected in New Delhi and claims, if any, shall be made only before the courts having jurisdiction in New Delhi and no claim shall be made against the Company outside New Delhi notwithstanding that the Appliance may have been sold or delivered elsewhere.

**HAIER APPLIANCES (INDIA) PVT LTD. B-1/A-14 Mohan Co-operative Industrial Estate, New Delhi-44**  
**Ph: 26952470/71/72/73. Fax: 011-26971562**

**Haier**

Technology

Customer Name .....  
Address .....  
.....Serial No .....  
Date of purchase .....Model.....  
Dealer Seal .....

0050500613