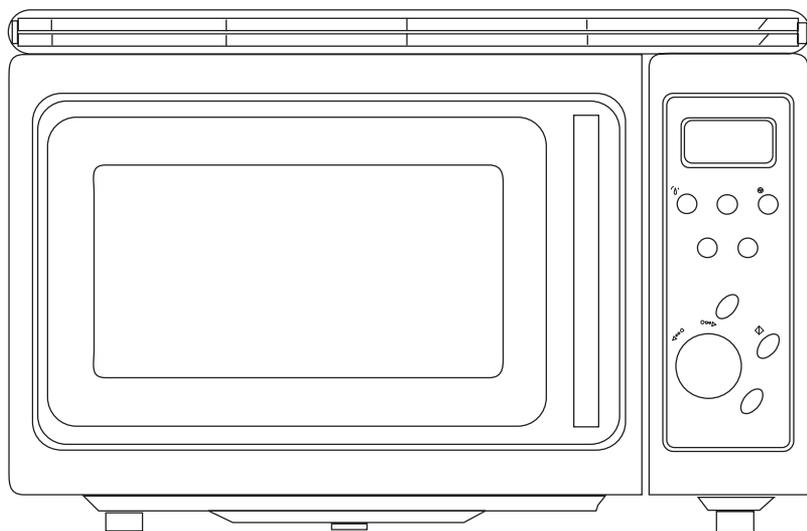


# Microwave Oven with Grill

## Four de Microwave

## Horno Microondas Con Grill



**User Manual**  
**Model # MWG9077ESS**

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**Guide de l'Utilisateur**  
**Modèle # MWG9077ESS**

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**Manual del Usuario**  
**Para Modelo de # MWG9077ESS**

Before operating this oven, please read these instructions completely.

Antes de operar este horno por favor lea las siguientes instrucciones

Avant d'opérer ce four , vous êtes priés de lire ces instructions  
complètement.

# Safety Precautions

## **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

1. 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.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. 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
  - Door (bent),
  - Hinges and latches (broken or loosened),
  - Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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# Important Safety Instructions

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

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

1. **Read all instructions before using the appliance.**
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS " on page 5.
4. To protect against electric shock, do not immerse cord, plug, in water or other liquids. Do not let cord hang over edge of table or counter, or touch hot surfaces.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
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. Do not operate the oven when empty.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
9. **WARNING:** 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.
10. To reduce the risk of fire in the oven cavity:
  - a. When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition;
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

11. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
12. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
13. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
14. 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.
15. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
16. 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.
17. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
18. Utensils should be checked to ensure that they are suitable for use in microwave oven.
19. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
20. Do not use outdoors.
21. This appliance is for **household use only**.

## SAVE THESE INSTRUCTIONS

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

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

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Model number

---

Serial number

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Date of purchase

Staple your receipt to your manual.

**You will need it to obtain warranty service.**

# Installation

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING:** Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 7.9" of space above the oven, 3.9" at back and 2" at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.

## GROUNDING INSTRUCTIONS

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.

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

### Electrical Requirements

The oven must be plugged into at least 15 amp, 120 volts, 60 Hz grounded outlet. 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.

## Extension Cord

We do not recommend to use an extension cord. 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 microwave oven. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

- Notes:**
1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
  2. 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.

## Utensils Guide

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food. Only use a temperature probe recommended for this oven.
2. Microwave can not penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

The list below is a general guide to help you select the correct utensils.

Cookware	Microwave	Grill	Combination*
Heat-Resistant Glass	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes
Microwave-Safe			
Plastic Dish	Yes	No	No
Kitchen Paper	Yes	No	No
Metal Tray	No	Yes	No
Metal Rack	No	Yes	No
Aluminum Foil & Foil Container	No	Yes	No

Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

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

# Specification

<b>POWER SUPPLY</b>	<b>120V AC 60Hz</b>
<b>POWER CONSUMPTION</b>	<b>1350W</b>
Microwave Output	1050W
Grill Heater	900W
Microwave Frequency	2450MHz
Outside Dimensions (HxWxD)	13 x 20 11/16 x 18 13/16 in.
Oven Cavity Dimensions (HxWxD)	8 5/8 x 13 x 13 in.
Oven Capacity	1.0 cu.ft
Cooking Uniformity	Turntable System (12 3/8" )
Net Weight	Approx. 41.9lbs.

## BEFORE YOU CALL FOR SERVICE

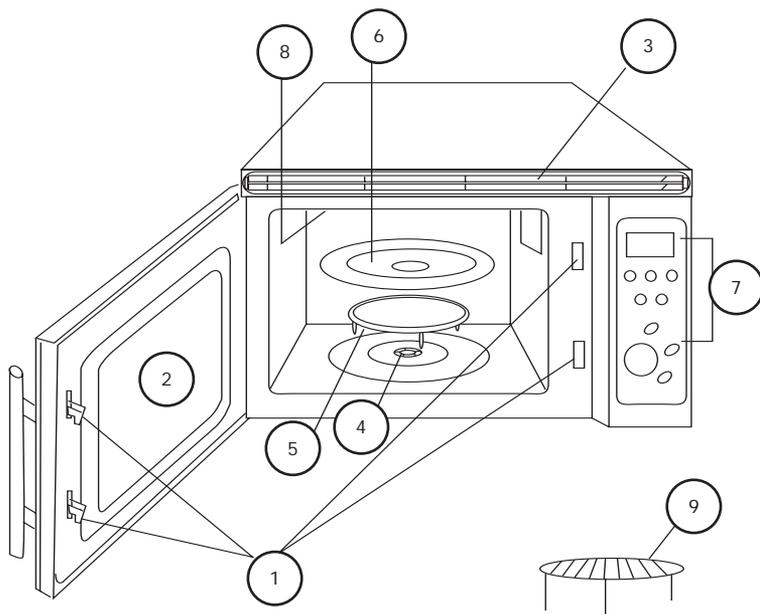
If the oven fails to operate:

1. Check to 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.
2. 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.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to 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 RECTIFY THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.**

# Features Diagram

## PART NAMES



1. Door Safety Lock System

2. Oven Window

3. Oven Air Vent

4. Shaft

5. Roller ring

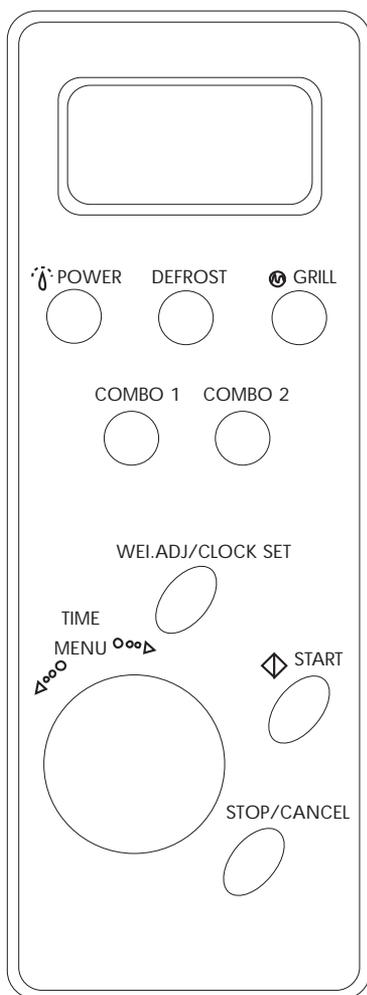
6. Glass Tray

7. Control Panel

8. Grill Heater

9. Metal Rack

## CONTROL PANEL



(Please also see the following pages for more detail)

### • MENU ACTION SCREEN

Cooking time, power, action indicators, and clock time are displayed.

### • POWER

Touch this button a number of times to set microwave cooking power level.

### • GRILL

Press this button to set a grill-cooking program up to 60 minutes.

### • COMB1/COMB2

Cooking with combined microwave and grill power.

### • TIME/MENU

Turn the dial to set the oven clock time and input cooking time.

Turn the timer/menu dial to select an auto-cooking menu including auto defrost.

### • WEI. ADJ./CLOCK SET

After choosing an auto-cooking menu, use it to specify food weights or number of servings.

### • DEFROST

Press to start defrosting according to weight entered.

### • START

Touch to start a cooking program.

Simply touch it a number of times to set cooking time and cook immediately at full power level.

### • STOP/CANCEL

Press to cancel setting or reset the oven before setting a cooking program.

Press once to temporarily stop cooking, or twice to cancel cooking altogether.

It is also used for setting child lock.

# How to Set the Oven Controls

Each time a button is touched, a beep will sound to acknowledge the touch.

## SETTING CLOCK TIME

When the oven is first plugged in, the display shows "1:01", this is a 12-hour clock. To check the time while the oven is operating, press the CLOCK button, then the time will be displayed for 5 seconds in the display.

FOR EXAMPLE: Suppose you want to set the oven clock time to 8:30 (A.M. or P.M.).

1. Press and hold down WEI. ADJ./CLOCK SET button up to 3 seconds
2. Turn TIME/MENU to set 8 o'clock.
3. Press WEI. ADJ./CLOCK SET button.
4. Turn TIME/MENU to set 30 min.
5. Press WEI. ADJ./CLOCK SET to confirm the setting.

## MICROWAVE COOKING

For microwave cooking, just press the POWER button a number of times to select a cooking power level, and then use the TIME/MENU dial to set a desired cooking time. The longest cooking time is 60 minutes.

Select power level by pressing the POWER button.

PRESS POWER BUTTON	DISPLAY	COOKING POWER
once	100	100%
twice	80	80%
3 times	60	60%
4 times	40	40%
5 times	20	20%
6 times (setting timer)	0	0

For example, suppose you want to cook for 1 minute at 60% of microwave power.

1. Press STOP/CANCEL button to reset the oven.
2. Press POWER button 3 times.
3. Turn TIME/MENU to right to 1:00.
4. Press START button.

## GRILL

The longest cooking time is 60 minutes. The grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages of piece of chicken. It is also suitable for hot sandwiches and au gratin dishes.

For example, suppose you want to grill for 12 minutes.

1. Press GRILL button.
2. Turn the TIME/MENU to 12:00.
3. Press START button.

## COMBINATION 1

The longest cooking time is 60 minutes.

30% time for microwave cooking, 70% for grill cooking. Use for fish, potatoes or au gratin.

FOR EXAMPLE: Suppose you want to set combination 1 cooking for 25 minutes.

1. Press COM1 button.
2. Turn TIME/MENU to 25:00.
3. Press START button.

## AUTO COOK

For food or the following cooking mode, it is not necessary to program the duration and the cooking power. It is sufficient to indicate the type of food that you wish to cook as well as the weight of this food. In order to do this, turn the TIME/MENU dial to select a category of food/cooking mode. then press the WEI.ADJ./CLOCK SET button a number of times to indicate the number of servings or weight of food to be cooked. The oven begins cooking once the START button is engaged.

For example, to cook 2 LB 00 OZ of fish.

1. Rotate TIME/MENU to left until the display shows Auto Cook Code 6.
2. Press the WEI.ADJ./CLOCK SET pad 4 times to indicate weight 2 LB 00 OZ. or press WEI./ADJ. once then rotate TIME/MENU knob to desired weight
3. Press START button.

## COMBINATION 2

The longest cooking time is 60 minutes.

55% time for microwave cooking, 45% for grill cooking. Use for puddings omelettes, baked potatoes and poultry.

FOR EXAMPLE: Suppose you want to set combination 2 cooking for 12 minutes.

1. Press COM 2 button.
2. Turn TIME/MENU to 12:00.
3. Press START button.

Another example, to warm two cups of milk

1. Rotate TIME/MENU until the display shows Auto Cook Code 1.
2. Press the WEI.ADJ./CLOCK SET pad two times to indicate number of cups or press the WEI.ADJ./CLOCKSET once and then rotate TIME/MENU knob to the right serving
3. Press START button.

### AUTO COOK CODE/MENU

Code	Food/cooking mode	Press WEI.ADJ./CLOCK SET button or rotate TIME/MENU knob
1	Milk	Weight parameters are used to determine the time needed to do the job. As you press the WEI.ADJ./CLOCK SET or button, rotate TIME/MENU knob a number of pre-set weight parameters display, when it comes up of the right figure which matches the weight of the food (or number of servings) you have placed into the oven, push the START button.
2	Popcorn	
3	Pizza	
4	Potato	
5	Reheat	
6	Fish	
7	Chicken	
8	Beef	
9	Hot dog	

Please note: The result of Auto Cook depends on a number of factors such as the shape of food, and personal taste as to the doneness of food.

For some food, at the middle of cooking time, you may need to open the door and check its doneness or turn food over to obtain uniform cooking; But be careful to handle with care of very hot food in the oven. To resume cooking, just close the door, the oven will cook for the remaining time.

## DEFROST

The oven can defrost meat(d1), poultry (d2), and seafood (d3) according to weight entered.

FOR EXAMPLE: Suppose you want to defrost 6 OZ of shrimp.

1. Press Defrost 3 times.
2. Turn TIME/MENU knob to left, to desired weight.
3. Press START button.

Note: in the middle of defrosting, the oven will stop to let you open the door and turn food over, and then close the door, press start pad to defrost for the remaining time.

## EXPRESS COOKING

The oven will operate at HIGH power (100% power output) for EXPRESS cooking program.

Press the start button a number of times to add to cooking time

TIME	PRESS START BUTTON
0:30	once
1:00	twice
1:30	thrice
...	...
12:00	Maximum cooking time

For example, to set the oven to cook for 2 minutes using this feature:

1. If needed, press STOP/CANCEL button to reset the oven.
2. Press START button 4 times, the oven starts working immediately at full power.

## CHILD LOCK

Use to prevent unsupervised operation of the oven by little children. The CHILD LOCK indicator will show up on display screen, and the oven can not be operated while the CHILD LOCK is set.

To set the CHILD LOCK: Press and hold STOP/CANCEL button for 3 seconds, a beep sounds and LOCK indicator lights.

To cancel the CHILD LOCK: Press and hold the STOP/CANCEL button for 3 seconds until lock indicator on display goes off.

## SPECIAL FEATURE

### AUTO REMINDER

After a cooking or defrosting program has completed, the oven will automatically continue to sound three beeps every two minutes until the oven door is opened or the CANCEL button is pressed.

# Food Facts in Microwave Cooking

- Quality of the food:** Poor quality ingredients are rarely improved by any method of cooking and this applies particularly to microwave cooking, as the process is so fast.
- Temperature:** The colder the food before cooking, the longer it will take to cook.
- Quantity:** The cooking time relates to the amount of food in the microwave oven. Do not overload the microwave. For very large quantities, it is better and may be quicker to cook in two or more batches.
- Density:** The more porous the food, the faster it will cook. A light airy cake mixture will cook faster than jacket potatoes. Size and Shape: Uniform shapes cook more evenly. In an irregular shape, such as a leg of lamb, the thinner parts will cook faster than the thick part. The smaller the individual piece of food is (such as the vegetables in a soup) the quicker the cooking.
- Moisture:** There is very little evaporation in microwave cooking so foods can be cooked in the minimum water. Casseroles need about half the usual amount of stock; vegetables need only two or three tablespoons of water.
- Bones:** Meat and poultry bones conduct heat, therefore the areas around them will cook faster than the rest of the meat. Insert a microwave meat thermometer into the thickest part of the flesh away from any bone for an accurate grading.

# Troubleshooting

Questions and Answers:

**Q. Accidentally running of microwave oven without any food in it. Is it damaged?**

A. We do not recommend operating the microwave oven without any food, however, running the oven empty for a short time will not damage the oven.

**Q. What if oven does not turn on?**

A. Check the following:

- 1) Is the oven plugged in securely? Remove plug from the outlet, wait 10 seconds and reinsert.
- 2) Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.

**Q. Can the oven be used with the glass tray removed?**

A. No. The glass tray must be positioned correctly in the oven before cooking.

**Q. Why does warm air come from the oven vents and steam accumulates on the oven door?**

A. This is due to heat being given off from food cooking in the oven cavity. The warm air is carried out of the oven by the airflow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking. During cooking time, steam is given off from the food. Most of the steam is removed from the oven by the air; which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.

**Q. My microwave causes interference on my TV. Is this Normal?**

A. Some Radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

**Q. Can TV dinner trays be placed in the oven?**

A. Only TV dinners labeled microwave safe are recommended for this oven. Make sure foil covers are removed from top of container.

## Cleaning and Care

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. 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.
3. 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.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. 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.
6. 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 condition. And it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. 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.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

# Limited Warranty

## What is covered and for how long?

This warranty covers the original retail purchaser, all defects in workmanship or materials for a period of:

### Carry-In Service

**12 Months (labor)**

**24 Months (parts)**

**10 Years Magnetron Tube (part only)**

### What is covered.

1. The mechanical and electrical parts, which serve as a functional purpose of this appliance for a period of 24 months. This includes all parts except glass, finish, and trim.
2. If the magnetron tube fails due to poor workmanship or material, the part will be replaced.

### What will be done and how to obtain service?

1. We will repair or replace, at our discretion any mechanical or electrical part which proves to be defective in normal usage during the warranty period so specified.
2. There will be no charge to the purchaser for labor on any covered items during the initial 12 month period, and no charge for parts on any covered items during the initial 24 month period. The magnetron tube is covered for a period of ten years.
3. To obtain service, bring the unit to your nearest authorized Service depot. For name of the nearest authorized service center please call: 1-877-337-3639.

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

Damages from improper installation.

Damages in shipping.

Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance, incorrect current or voltage or acts of God.

Damage from other than normal household use.

Damage from service by other than an authorized dealer or service center.

Decorative trims, glass or light bulbs.

Transportation and shipping costs.

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

# **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 1-877-337-3639.

**DATED PROOF OF PURCHASE, MODEL # AND SERIAL # REQUIRED FOR WARRANTY SERVICE**

# **IMPORTANT**

## **Ne pas retourner cet article au magasin**

En cas de problème avec cet article, veuillez contacter le « Centre satisfaction client » de Haier au 1-877-337-3639.

**UNE PREUVE D'ACHAT DATÉE, LE NUMÉRO DU MODÈLE ET LE NUMÉRO DE SÉRIE SONT OBLIGATOIRES POUR BÉNÉFICIER DE LA COUVERTURE OFFERTE PAR LA GARANTIE.**

# **IMPORTANTE**

## **No Devuelva Este Producto al Establecimiento Compra.**

Si tiene problemas con este producto, por favor póngase en contacto con el "Centro Haier de Atención al Cliente" en el 1-877-337-3639.

**PARA EL SERVICIO DE GARANTÍA SE REQUIERE PRUEBA DE COMPRA, FECHADA, No. DE MODELO Y No. DE SERIE**

Made in China



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New York, NY 10018