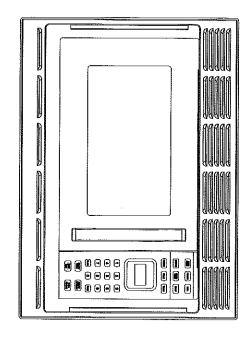


Model: P90D23AL-G1-FR04(MW912B)



Microwave Oven

User's manual

this information for future reference. Please read these instructions carefully before installing and operating the oven. Record in the space below the SERIAL NO. found on the nameplate on your oven and retain

SERIAL NO.

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- <u>-</u>with the safety interlocks 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
- Ņ cleaner residue to accumulate on sealing surfaces. Do not place any object between the oven front face and the door or allow soil or
- ယ close properly and that there is no damage to the: Do not operate the oven if it is damaged. It is particularly important that the oven door
- a. Door (bent),
- b. Hinges and latches (broken or loosened),
- Door seals and sealing surfaces.
- service personnel The oven should not be adjusted or repaired by anyone except properly qualified

### CONTENT

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# IMPORTANT SAFETY INSTRUCTIONS

excessive microwave energy: When using electrical appliances, basic safety precautions should be followed, including the following: To reduce the risk of burns, electric shock, fire, and injury to persons or exposure to

- 1. Read all instructions before using the appliance.
- EXCESSIVE MICROWAVE ENERGY" on page 1. follow the specific "PRECAUTIONS TO AVOID POSSIBLE **EXPOSURE** OT
- INSTRUCTIONS" on page 4. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING
- Install or locate this appliance only in accordance with the provided installation instructions
- able to explode and should not be heated in this oven. Some products such as whole eggs and sealed containers -for example, closed glass jars- are
- 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. Use this appliance only for its intended use as described in this manual. Do not use corrosive
- As with any appliance, close supervision is necessary when used by children.
- To reduce the risk of fire in the oven cavity:
- materials are placed inside the oven to facilitate cooking. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- the power cord or shut off power at the fuse or circuit breaker panel. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect
- food in the cavity when not in use. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or
- appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the INSERTED INTO THE LIQUID. To reduce the risk of injury to person: VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS container is removed from the microwave oven is not always present. THEIS COULD RESULT IN Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without
- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it
- Do not use straight-sided containers with narrow necks
- After heating, allow the container to stand in the microwave oven for a short time before
- removing the container. Use extreme care when inserting a spoon or other utensil into the container.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave
- Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before

- should be checked before serving in order to avoid burns. 12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature
- may be needed to handle the utensil. Cooking utensils may become hot because of heat transferred from the heated food. Potholders
- 14. Do not cover or block any openings on the appliance.
- near a kitchen sink, in a wet basement, near a swimming pool, or similar locations. Do not store or use this appliance outdoors. Do not use this product near water, for example,
- it has been damaged or dropped. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if
- over edge of table or counter. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang
- Use only thermometers, which are specifically designed for use in microwave ovens
- Do not operate any heating or cooking appliance beneath this appliance.
- Be certain the glass tray and roller rings are in place when you operate the oven
- service facility for examination, repair, or adjustment. 21. This appliance should be serviced only by qualified service personnel, contact nearest authorized
- nonabrasive soaps, or detergents applied with a sponge or soft cloth 22. When cleaning surfaces of door and oven that comes together on closing the door, use only mild

# **INSTALLATION GUIDE**

 Make sure that all the packing materials are removed from the inside of the door. 

- 2. 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 but contact qualified service personnel.
- 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.
- Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.

- For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands.
- 6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
- Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
- The socket must be readily accessible so that it can be easily unplugged in an emergency.

# GROUNDING INSTRUCTIONS

electric shock by providing an escape wire for the electric current. This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of

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

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

the extension cord shall be equal to or greater than the electrical rating of the appliance, or 2) Do not grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of 1) If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance

# ELECTRICAL REQUIREMENTS

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 The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate

Power Supply Cord



- or tripping over a longer cord. A short power supply cord is provided to reduce the risks resulting from becoming entangled in
- use. N Longer cord sets or extension cords are available and may be used if care is exercised in their
- 3. If long cord or extension cord is used:
- electrical rating of the appliance <u>a</u> The marked electrical rating of the cord set or extension cord should be at least as great as the
- children or tripped over unintentionally. arranged so that it will not drape over the counter top or table top where <u>5</u> extension cord must be a grounding-type 3-wire cord, and The it can be pulled on by longer cord should be

#### Notes:

or service person. If you have any questions about the grounding or electrical instructions, consult a qualified electrician

injury resulting from failure to observe the electrical connection procedures Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal

### Radio or TV Interference

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

## **UTENSILS GUIDE**

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

# RECOMMENDED

pancakes. Follow the directions provided with your browning dish. Microwave browning dish Use to brown the exterior of small items such as steaks, chops, 으

escape and avoid placing it directly on the food Microwaveable plastic wrap - Use to retain steam. Leave a small opening for some steam to

could ignite moisture and prevent spattering. Do not use recycled paper and Use for short-term heating towels, which may contain metal and and covering; these absorb excess

Glass and glass-ceramic bowls and dishes — Use for heating or cooking

which may contain metal and could ignite. Paper plates and cups -Use for short-term heating at low temperatures. Do not use recycled paper,

Wax paper — Use as a cover to prevent spattering.

in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven. Thermometers – Use only those labeled "Microwave Safe" and follow all directions. Check the food

## LIMITED USE

Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54cm) between aluminum foil and cavity.

not labeled, test them to make sure they can be used safely. Ceramic, porcelain, and stoneware— Use these if they are labeled "Microwave Safe". If they are

--- Use only if labeled "Microwave Safe". Other plastics can melt

# NOT RECOMMENDED

Glass jars and bottles — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

Paper bags - These are a fire hazard, except for popcorn bags that are designed for microwave

Styrofoam plates and cups --- These can melt and leave an unhealthy residue on food

Plastic storage and food containers Containers such as margarine tubs can melt in the

Metal utensils — These can damage your oven. Remove all metal before cooking

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

### COOKING **TECHNIQUES**

considerations in mind: Your microwave makes cooking easier than conventional cooking, provided you keep

#### STIRRING

outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. The oven will turn off when you open the door to stir your food. Food at the

#### ARRANGEMENT

overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable toward Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts the outside of the turntable where they receive more microwave energy. prevent

#### SHIELDING

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding

small amounts of aluminum foil. Larger amounts can damage your oven. include poultry wing tips, the ends of poultry legs, and corners of square baking dishes. Use only

important with large foods such as roasts Turn foods over midway through cooking to expose all parts to microwave energy. This is especially

#### STANDING

complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is and test the temperature before serving. vegetables. Roasts need this time to complete cooking in the center without overcooking the outer heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after

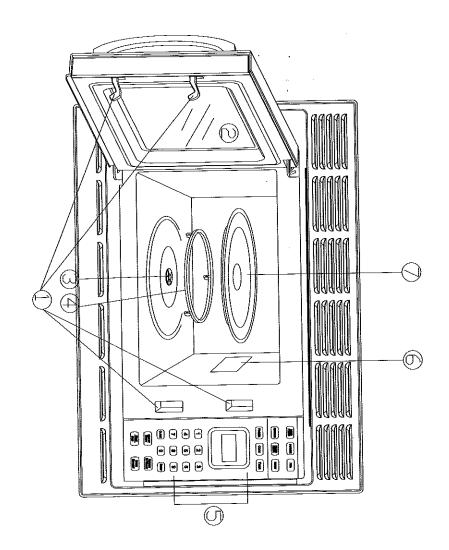
### ADDING MOISTURE

food to help it cook. covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be

# **SPECIFICATIONS**

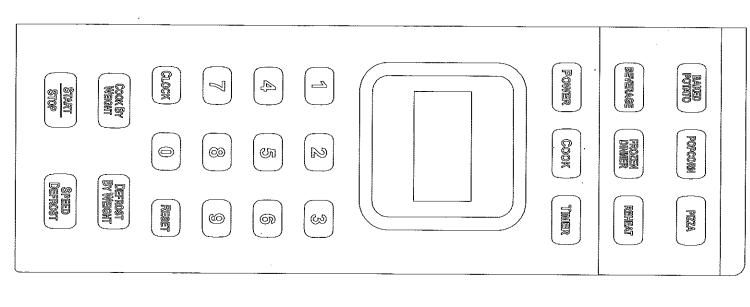
Approx. 32.6 lb.	Net Weight:
Turntable System	Cooking Uniformity:
0.9cu.ft	Oven Capacity:
8 11/16×13 3/8×12 5/8 in.	Oven Cavity Dimensions(H×W×D):
13 7/16×19×15 5/16 in.	Outside Dimensions(H×W×D):
2450MHz	Operation Frequency:
W006	Output:
120V~60Hz, 1350W (MICROWAVE)	Power Consumption:

### PART NAMES



- Door Safety Lock System
- . Oven Window
- 3. Shaft
- , Roller Ring
- Control Panel
- Wave Guide (Please do not remove the mica plate covering the wave guide)
- . Glass Tray

# **CONTROL PANEL**



# MENU ACTION SCREEN

Cooking time, power, indicators and present time are displayed.

# QUICK COOK BUTTONS

Instant settings to cook popular foods

#### POWER

Use to set power levels other than high.

#### COOK

Use for multi-stage cooking. It enables cooking at multiple power and time settings automatically.

#### TIMER

Timer functions independently, even while a cooking program is in process.

## NUMBER PADS(0-9)

Touch to set time or amount.

#### CLOCK

Use to set current time

#### RESET

Use to clear all previous settings.

### COOK BY WEIGHT

Programmed cooking based on weight of foods cooked.

## DEFROST BY WEIGHT

Programmed defrosting based on the weight of the foods to be defrosted.

### START/STOP

Touch to start or stop cooking

### SPEED DEFROST

Quick defrost function that alternates defrost and stand times to quickly and effectively defrost foods.

# OPERATION INSTRUCTIONS

# SIGNALS DURING OVEN SETTINGS

ONE SIGNAL: Oven accepts the entry

TWO SIGNALS: Oven does not accept the entry, check and try again.

### SETTING THE CLOCK

- -Touch CLOCK pad.
- Ņ Use the number pads to enter the correct time.
- Touch CLOCK pad again.

#### NOTE:

- interruption, the display will show ENTER CLOCK TIME. If you prefer to not have the clock displayed, touch • This is a 12 hour clock. When the oven is first plugged in or when power resumes after a power
- You can check the clock time while cooking is in progress by touching the CLOCK pad

# SETTING THE OVER TIMER

- Touch TIMER
- Ņ Enter the amount of time by touching the number pads
- Touch START/STOP,

#### NOTE:

- Time countdown can be seen in display for 5 seconds before clock or cooking time is returned to display.
- The maximum time you can set is 99 minutes and 99 seconds
- Touch TIMER and then touch RESET to cancel TIMER during timing process

# SETTING A COOKING PROGRAM

### A. One-stage Cooking

- <u>.~</u> Use the number pads to set a cooking time. You can set a cooking time from one second to 99 minutes and 99 seconds
- Ŋ enter the power level. You can set the power level from 1 to 9. If you want to set a power level other than 100% power, touch POWER, then use the number pads to
- ယ Touch START/STOP to start cooking

Use single digits to set a cooking power level:

Number pad	Cooking power
1,0	100%
9	%06
8	80%
7	70%
6	60%
5	50%
4	40%
သ	30%
2	20%
_	10%
0	0%

### B. Two-stage Cooking

Some recipes require different stages of cooking at different temperatures

1. SET STAGE 1:

Follow steps 1 and 2 in "One-stage Cooking". DO NOT TOUCH START/STOP

2. SET STAGE 2:

power for second stage.) Touch COOK then enter proper cooking time and (lower) power level. (Most 2-stage recipes use lower

Touch START/STOP.

NOTE:

During cooking, you can check power level by pressing POWER pad

### SPEED DEFROST

- Touch SPEED DEFROST.
- Enter desired defrosting time by touching correct number pads
- 3. Touch START/STOP.

NOTE:

- After setting SPEED DEFROST, oven can be programmed to automatically switch to one or two-stage
- enter time and power level. Then touch START/STOP •For speed defrost and one stage cooking, follow steps above. Before touching START/STOP, touch COOK
- two-stage cooking programs. For speed defrost and two stage cooking, follow steps above. Before touching START/STOP, enter

### COOK BY WEIGHT

- Touch COOK BY WEIGHT.
- Ņ Enter the one digit code by touching the correct number pad.

- Enter weight.
- Touch START/STOP.

# **Cook By Weight Code Description**

5 lb. 4 oz.	Pork	ပ
5 lb. 16 oz.	Mutton	2
5 lb. 16 oz.	Beef	
MAX WEIGHT	TYPE	CODE

Note

- Meat must be defrosted at refrigerated temperature.
- Weight must be in pounds and ounces.
- fraction of a pound to ounces using the following chart. · Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the

# **Converting Fractions of a Pound to Ounces**

 above .97	.91 to .97	.85 to .90	.79 to .84	.72 to .78	.66 to .71	.60 to .65	.54 to 59	.47 to .53	.41 to .46	.35 to .40	.28 to .34	.22 to .27	.16 to .21	.10 to .15	.03 to .09	Less than .03	Fractions of a pound
go to next	15	14	13	12	<u> </u>	10	9	8	7	6	5	4	3	2	1	0	Ounces

- During cooking, the system will pause automatically and sound to remind user to turn food over. After that, touch START/STOP pad to resume cooking.
- Leave the meat a few minutes before carving.

### DEFROST BY WEIGHT

- . Touch DEFROST BY WEIGHT pad.
- Enter weight.
- 3. Touch START/STOP pad.

#### NOTE:

- gives weight in pounds only, change the fraction of a pound to ounces using the chart given above Weight must be in pounds and ounces. Ounce weights less than 10 must be preceded by a 0. If label
- During cooking, you may need to turn food over.
- The maximum weight you can set is 5 lb 16 oz.

### SETTING CHILD LOCK

The safety lock prevents unsupervised operation by children.

To set, press and hold RESET for 3 seconds. LOCK is indicated on the display.

To cancel, press and hold RESET for 3 seconds. LOCK indication disappears

### **AUTO REMINDER**

before starting another cooking function. After cooking, beeps sound and END appears in display. Touch any pad or open oven door to clear END

# QUICK COOK SETTINGS

The QUICK COOK settings allow you to cook or reheat food automatically without entering power level or

Simply FROZEN DINNER, BAKED POTATO and BEVERAGE allow you to cook multiple amounts of the same food For smaller portions, simply touch the applicable pad and start. touch pad once, and ENTER AMT appears In the display. For larger portions, push the pad twice Enter the amount of servings and

#### **POPCORN**

- 1. Touch POPCORN.
- POPCORN automatically sets the cooking time for a 3 1/2 oz. bag of microwave popcorn
- Touch START/STOP.

#### NOTE:

is 99 minutes and 99 seconds. This new cooking time will be set as the default one unless you reset it or number pads to enter minutes and seconds. Touch START/STOP. The maximum cooking time you can set next power on. To change the preset POPCORN time: Touch POPCORN twice. ENTER TIME appears in display. Touch

### **BAKED POTATO**

### For 4 to 6 oz. potatoes:

- Touch BAKED POTATO once.
- Ņ Enter number of potatoes by touching number pads from 1 to 4.

Touch START/STOP.

# For the large 8 to 10 oz. potatoes:

- 1. Touch BAKED POTATO twice.
- Enter number of potatoes by touching number pads from 1 to 4.
- 3. Touch START/STOP.

#### PIZZA

## Reheating a slice of pizza:

- Touch PIZZA once.
- Touch START/STOP.

## Heating a whole frozen pizza:

- Touch PIZZA twice.
- 2. Touch START/STOP.

#### BEVERAGE

### For 5 to 7 oz. cups:

- 1. Touch BEVERAGE once.
- Enter number of cups by touching number pads from 1 to 4.
- Touch START/STOP.

## For the larger 9 to 11 oz. cups:

- Touch BEVERAGE twice.
- Enter number of mugs by touching number pads from 1 to 4.
- Touch START/STOP.

### **FROZEN DINNER**

# For one or two small (7-9 oz.) frozen dinners:

- 1. Touch FROZEN DINNER once.
- For 1 entree or 2 entrees, touch the number pad "1" or "2"
- 3. Touch START/STOP pad.

# Microwaving one large (10-12 oz.) frozen dinner:

- Touch FROZEN DINNER twice.
- For 1 entree or 2 entrees, touch the number pad "1" or "2":
- Touch START/STOP.

#### REHEAT

- Touch REHEAT pad.
- Touch START/STOP

# **CLEANING AND CARE**

- -Turn off the oven and remove the power plug from the wall socket before cleaning
- 2 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. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls,
- ယ parts inside the oven, water should not be allowed to seep into the ventilation openings The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating
- 4 Wipe the window on both sides with a damp cloth to remove any spills or spatters.
- Οī control panel, leave oven door open to prevent oven from accidentally turning on. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the
- 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 conditions. In such case, it
- .7 water or in a dishwasher. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy
- $\infty$ water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe replace in the proper position.
- 9 in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft Remove odors from your oven by combining a cup of water with the juice and skin of one lemon
- <u></u> When it becomes necessary to replace the oven light, please consult a dealer to have it
- <u>:</u> oven in a clean condition could lead to deterioration of the surface that could adversely affect the The oven should be cleaned regularly and any food deposits removed. Failure to maintain the life of the appliance and possibly result in a hazardous situation.
- 12. Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities

# ASA ELECTRONICS 12 MONTH LIMITED WARRANTY

will be repaired or replaced (at ASA's option) without charge for parts and repair labor. any part thereof, under normal use and conditions, be proven defective in material or workmanship within 12 months from the date of original purchase, such defect(s) ASA Electronics (ASA) warrants to the original purchaser that should this product or

of return authorization. address, transportation prepaid to ASA at the address shown provided at the time (dated bill of sale), specification of defect(s) with purchaser's name and return To obtain repair or replacement within the terms of this warranty, contact ASA at (888) 283-7374. The product is to be delivered with proof of warranty coverage

damaged through alteration, improper installation, mishandling, misuse, neglect, to any other products, accessories, or electrical system(s). This warranty does not apply to any product or part thereof which, in the opinion of the company, has been incurred for removal or reinstallation of the product, or to damage allegedly caused or accident. This warranty does not extend to the effects of this device on other devices, to costs

PRODUCT. THE EXTENT OF ASA'S LIABILITY UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT PROVIDED ABOVE, AND, IN NO EVENT, SHALL ASA'S LIABILITY EXCEED THE PURCHASE PRICE PAID BY THE PURCHASER FOR THE

This warranty is in lieu of all other express warranties or liabilities. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY, SHALL BE LIMITED TOTHE DURATION OF THIS WARRANTY. ANY ACTION FOR BREACH OF ANY WARRANTY HEREUNDER INCLUDING WARRANTY OF MERCHANTABILITY MUST BE BROUGHT WITHIN A PERIOD OF 12 MONTHS FROM THE DATE OF ORIGINAL PURCHASE. IN NO CASE SHALL ASA BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR BREACH OF THIS OR ANY OTHER WARRANTY, EXPRES OR IMPLIED, WHATSOEVER. No person or representative is authorized to assume for the company any liability other than expressed herein in connection with the sale of this product.

ASA Electronics (888) 283-7374

# IMPORTANT WARRANTY INFORMATION

DO NOT RETURN DEFECTIVE PRODUCT TO YOUR PLACE OF PURCHASE CONTACT ASA ELECTRONICS @ 1-888-283-7374

Please place this Warranty Agreement and a copy of your sales receipt in a safe and secure location, along with your other valuable documents