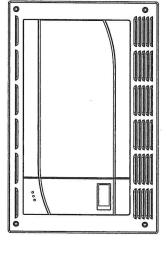


## Model: CL-MW90-1-SS



# Microwave Oven User's manual

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 this information for future reference.

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

- 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.
- cleaner residue to accumulate on sealing surfaces Do not place any object between the oven front face and the door or allow soil or
- 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:
- **=**

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- Hinges and latches (broken or loosened).
- Door seals and sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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| 1               | CLEANING AND CARE  |
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| CROWAVE ENERGY1 | PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY |
|                 |  |

# IMPORTANT SAFETY INSTRUCTIONS

9.

When using electrical appliances, basic safety precautions should be followed, including the

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

- Read all instructions before using the appliance.
- ,2 "PRECAUTIONS TO AVOID POSSIBLE MICROWAVE ENERGY" on page 1. 5 EXCESSIVE
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page
- Install or locate this appliance only in accordance with the provided installation instructions.
- 5 glass jars- are able to explode and should not be hearted in this ..... Some products such as whole eggs and not be heated in this oven.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this designed for industrial or laboratory use. appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not
- As with any appliance, close supervision is necessary when used by children.
- a) Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside To reduce the risk of fire in the oven cavity: the oven to facilitate cooking.
- b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c) If materials inside the oven should ignite keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel
- d) Do not use the cavity for storage purposes Do not leave paper products, cooking utensils or food in the cavity when not in

- 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 Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling To reduce the risk of injury to person: UTENSIL IS INSERTED INTO THE LIQUID. surface tension of point without appearing to be boiling due to the
- b) Stir the liquid both before and halfway a) Do not overheat the liquid.
- through heating it.

c) Do not use straight-sided containers with

- in the microwave oven for a short time narrow necks.
- d) After heating, allow the container to stand before removing the container.
- 10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in or other utensil into the container.

e) Use extreme care when inserting a spoon

- 11. Pierce foods with heavy skins such as potatoes, whole squash, apples and
- 12. The contents of feeding bottles and baby serving in order to avoid burns. jars should be stirred or shaken and the temperature should be checked before chestnuts before cooking.
- Cooking utensils may become hot because Potholders may be needed to handle the of heat transferred from the heated tood.
- Do not cover or block any openings on the appliance.
- 15. Do not use this product near water, for example, near a kitchen sink, in a wet Do not store or use this appliance outdoors locations. basement, near a swimming pool, or similar
- 16. Do not operate this appliance if it has damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
- 17. Do not immerse cord or plug in water. Keep

SAVE THESE INSTRUCTIONS
2

- cord hang over edge of table or counter. cord away from heated surface. Do not let
- 18. specifically designed for use in microwave Use only thermometers,
- 19. appliance beneath this appliance. Do not operate any heating or cooking
- 20. 21. qualified service personnel, contact nearest authorized service facility for examination, This appliance should be serviced only by in place when you operate the oven. Be certain the glass tray and roller rings are
- 22. When cleaning surfaces of door and oven detergents applied with a sponge or use only mild, that comes together on closing the door, repair, or adjustment nonabrasive soaps, soft
- 23. radiate radio frequency energy and, if not installed and used in accordance with the This equipment generates, uses and can may cause
- However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference by one or more of the following harmful interference to radio or television reception, which can be determined by interference turning the equipment off and on, the user encouraged to try to correct the radio communications
- Reorient or relocate the receivingantenna
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on receiver is connected. a circuit different from that to which the
- Consult the dealer or an experienced radio/TV technician for help.

## SAVE THESE INSTRUCTIONS

## **INSTALLATION GUIDE**

- 1. Make sure that all the packing materials are removed from the inside of the door. It there is any damage, do not operate the oven where heat, and dents inside the cavily or on the door. If there is any damage, do not operate the 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

## **GROUNDING INSTRUCTIONS**

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

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

be run with the circuit conductors and or an equipment grounding conductor should grounded, metallic, permanent wiring system

the grounding instructions are not completely outlet near the appliance. a qualified electrician or serviceman install an cord. If the power supply cord is too short, have the appliance, or 2) Do not use an extension equal to or greater than the electrical rating of that will accept the plug on the appliance. The 3-blade grounding plug and a 3-slot receptacle use only a 3-wire extension cord that has a If it is necessary to use an extension cord. understood, or if doubt exists as to whether the marked rating of the extension cord shall be appliance is properly grounded, and either:

## **ELECTRICAL REQUIREMENTS**

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 Hz, AC only, 20 amp. It is recommended that a grounded. receptacle The electrical requirements are a 120 volt 60 that is properly installed

wire for the electric current.

or lead on the appliance. This appliance must be connected to connected to the equipment grounding termina

Consult a qualified electrician or serviceman if

### Power Supply Cord

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

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

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

## Radio or TV Interference

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

## **UTENSILS GUIDE**

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

## RECOMMENDED

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

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

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

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

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

spattering. Wax paper — Use as a cover to prevent

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

### LIMITED USE

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

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

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

## Not Recommended

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

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

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

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

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

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

## **COOKING TECHNIQUES**

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

TURNING

#### 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

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

shielding include poultry wing tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need foil. Larger amounts can damage your oven.

roasts.

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

is to

### STANDING

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

### ADDING MOISTURE

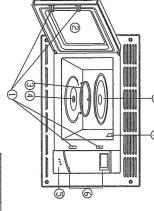
amount of water to dry food to help it cook so that the heat disperses evenly. Add a small content should be covered or allowed to stand molecules. Food that is uneven Microwave energy is 3 ō moisture water

## SPECIFICATIONS

| ower Consumption:              | 120V~60Hz, 1350W (MICROWAVE) |
|--------------------------------|------------------------------|
| Output:                        | W006                         |
| Operation Frequency:           | 2450MHz                      |
| Outside Dimensions(H×W×D):     | 14.9×23.4×14.1 inches.       |
| Oven Cavity Dimensions(H×W×D): | 8.7×13.4× 12.6 inches.       |
| Oven Capacity:                 | 0.9 cu.ft                    |
| Cooking Uniformity:            | Turntable System             |
| Vet Weight:                    | Approx. 30 lbs               |

ZOOOOO

## **PART NAMES**



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

## CONTROL PANEL

Cooking time, power, indicators and present time are displayed. MENU ACTION SCREEN

## POWER LEVEL

Instant settings to cook popular foods QUICK COOK BUTTONS

### Use to set power levels other than high COOK

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

#### TIMER

Pizz

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

COOK BY WEIGHT
 Programmed cooking based on weight of foods cooked

DEFROST BY WEIGHT

### SPEED DEFROST

ි w

Timer

Cook Level

and effectively defrost foods Quick defrost function that alternates defrost and stand times to quickly Programmed defrosting based on the weight of the foods to be defrosted

## NUMBER PADS(0-9)

Touch to set time or amount

#### CLOCK

Use to set current time.

### RESET

Use to clear all previous settings. Hold down to set child lock.

PAUSE/CANCEL

Start +30sec

Clock

(0) Reset

00

Press to cancel setting or reset the oven before setting a cooking program. Press once to temporarily stop cooking, or twice to cancel cooking allogether.

### START/+30SEC.

Touch to start or add to cooking time. During cooking, press once increase 30S, the most time can be set is 99min.59sec.



## **OPERATION INSTRUCTIONS**

## SIGNALS DURING OVEN SETTINGS

If you want to set a power level other than 100% power, touch POWER LEVEL, then

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

## SETTING THE CLOCK

Use single digits to set a cooking power level:

Touch START/+30SEC, to start cooking. use the number pads to enter the power

- Touch CLOCK pad.
- Use the number pads to enter the correct to set the clock (one for hour and two for time. You must touch at least three numbers
- Touch CLOCK pad again

#### NOTE:

have the clock displayed, touch RESET show ENTER CLOCK TIME. If you prefer to not resumes after a power interruption, the display will When the oven is first plugged in or when power

progress by touching the CLOCK pad. · You can check the clock time while cooking is in

## SETTING THE OVER TIMER

- Touch TIMER.
- 24 minutes, 5 seconds) 5 for 5 seconds) or up to four digits (2405 for Enter the amount of time by touching the seconds and set left to right. Set one digit (a number pads. Digit time is in minutes and
- Touch START/+30SEC

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

## SETTING A COOKING PROGRAM

### A. One-stage Cooking

Use the number pads to set a cooking time to 99 minutes and 99 seconds. You can set a cooking time from one seconds

8

| 0  | 1   | 2   | 3   | 4   | 5   | 6   | 7   | 8   | 9   | 1, 0 | Number pad    |
|----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|---------------|
| 0% | 10% | 20% | 30% | 40% | 50% | 60% | 70% | 80% | 90% | 100% | Cooking power |

### B. Two-stage Cooking

cooking at different temperatures. Some recipes require different stages of

- SET STAGE 1:
- Follow steps 1 and 2 in "One-stage Cooking". DO NOT TOUCH START/+30SEC. SET STAGE 2:

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

Touch START/+30SEC.

#### NOTE:

 After total time elapsed, the system will sound beeps with END in display. And the beeps will pad is touched. automatically until the door is opened or any continue to sound every two

### SPEED DEFROST

- Touch SPEED DEFROST.
- Enter desired defrosting time by touching correct number pads.

Digital timer sets minutes and seconds from left to right so a single digit can be set (5 for 5 seconds ) or up to 4 digits (2405 for 24 minutes 5 seconds).

Touch START/+30SEC.

#### NOTE:

- After setting SPEED DEFROST, oven can be programmed to automatically switch to one or two-stage cooking.
- For speed defrost and one stage cooking, follow steps above. Before touching START/+30SEC., touch COOK, enter time and power level. Then touch START/+30SEC.
- For speed defrost and two stage cooking, follow steps above. Before touching START/+30SEC., enter two-stage cooking programs. Then touch START/+30SEC.

### COOK BY WEIGHT

- . Touch COOK BY WEIGHT.
- . Enter the one digit code by touching the correct number pad.
- Enter weight.
- I. Touch START/+30SEC.

## Cook By Weight Code Description

|      |        | ,            |
|------|--------|--------------|
| CODE | TYPE   | MAX WEIGHT   |
| _    | Beef   | 5 lb. 16 oz. |
| 2    | Mutton | 5 lb. 16 oz. |
| ω    | Pork   | 5 lb. 4 oz.  |

#### Note

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

9

## 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 |
|-----------|------------|------------|------------|------------|------------|------------|-----------|------------|------------|------------|------------|------------|------------|------------|------------|---------------|----------------------|
| 16        | 15         | 14         | 13         | 12         | 11         | 10         | 9         | 8          | 7          | 6          | 5          | 4          | 3          | 2          | -          | 0             | Ounces               |

 During cooking program, the system will pause and sound beeps to remind user to turn food over, and then press STARTT+30SEC. to resume the defrosting.

Let meat stand few minutes before carving

## DEFROST BY WEIGHT

- Touch DEFROST BY WEIGHT pad.
- Enter weight.
- . Touch START/+30SEC. pad
- NOTE:
- Weight must be in pounds and ounces. Ounce weights less than 10 must be preceded by a 0. If label gives weight in pounds only, change the fraction of a pound to ounces using the chart given above.
- You may need to turn food over at the middle of cooking time to obtain uniform cooking.

## 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.

## QUICK COOK SETTINGS

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

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

### POPCORN

- Touch POPCORN.
- CODE and cooking time appears in the display. POPCORN automatically sets the cooking time for a 3.5 oz. bag of microwave popcorn.
- Touch START/+30SEC.

#### NOTE:

 To change the preset POPCORN time: Touch POPCORN twice. ENTER TIME appears in display. Touch number pads to enter minutes and seconds. Touch START/+30SEC. This new cooking time will remain whenever you use the POPCORN setting.

### BAKED POTATO

## For 4 - 6 oz. /each share of potatoes:

- Touch BAKED POTATO once.
- Enter number of potatoes by touching number pads from 1 to 4.
- Touch START/+30SEC.

## For the large 8-10 oz. / each share of potatoes:

- Touch BAKED POTATO twice.
- Enter number of potatoes by touching number pads from 1 to 4.
- . Touch START/+30SEC.

10

#### PIZZA

## Reheating a slice of pizza:

- Touch PIZZA once. CODE and cooking time appears.
- Touch START/+30SEC.

## Heating a whole frozen pizza:

- Touch PIZZA twice. CODE and cooking time appears.
- Touch START/+30SEC.

### BEVERAGE

## For 5-7 oz. /each cup:

- Touch BEVERAGE once.
- Enter number of cups by touching number pads from 1 to 4.
- Touch START/+30SEC.

## For 9-11 oz. /each cup:

- Touch BEVERAGE twice.
- Enter number of mugs by touching number pads from 1 to 4.
- Touch START/+30SEC.

### FROZEN DINNER

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

- Touch FROZEN DINNER once.
- For 1 entree, touch the number pad "1". For 2 entrees, touch the number pad "2".
- Touch START/+30SEC. pad.

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

Touch FROZEN DINNER twice.

For 1 entree, touch the number pad "1". For 2 entrees, touch the number pad "2".

Touch START/+30SEC.

ω 2

### REMEAT

To reheat a plate of leftover:

۲.

- Touch REHEAT pad. CODE and cooking time
- Touch START/+30SEC.

- plug from the wall socket before cleaning Turn off the oven and remove the power
- ω 12 oven walls, wipe with a damp cloth. Mild streak or dull the door surface. other harsh cleaners as they may stain, very dirty. Avoid the use of spray and detergent may be used if the oven gets
- the operating parts inside the oven, water should not be allowed to seep into the ventilation openings. The outside surfaces should be cleaned
- damp cloth to remove any spills or spatters.
- 5 accidentally turning on. door open to prevent oven from cleaning the control panel, leave oven wet. Clean with a soft, damp cloth. When
- 6 cloth. This may occur when the If steam accumulates inside or around the normal. humidity conditions. In such case, it is microwave oven is operated under high outside of the oven door, wipe with a soft
- It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in

- **CLEANING AND CARE**
- Keep the inside of the oven clean. When

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- with a damp cloth. To prevent damage to tood splatters or spilled liquids adhere to
- Wipe the window on both sides with a
- Do not allow the control panel to become

#

7

12

- cleaned regularly to avoid excessive the oven with mild detergent. The roller noise. Simply wipe the bottom surface of The roller ring and oven floor should be warm sudsy water or in a dishwasher.
- microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a and skin of one lemon in a deep combining a cup of water with the juice Remove odors from your oven by to replace in the proper position.

ring from cavity floor for cleaning, be sure or dishwasher. When removing the roller ring may be washed in mild sudsy water

9

When it becomes necessary to replace have it replaced. the oven light, please consult a dealer to soft cloth.

**1**0.

- The oven should be cleaned regularly and that could adversely affect the life of the could lead to deterioration of the surface maintain the oven in a clean condition any food deposits removed. Failure to hazardous situation. appliance and possibly result in a
- Please do not dispose this appliance into provided by the municipalities. disposed to the particular disposal center the domestic rubbish bin, it should be