PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open. Service personnel must observe proper safety precautions.
2. Do not place any object between the oven front face and the door or allow soil or grease deposits to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door seal be in good condition.
4. Do not modify or adjust any part of the oven unless specifically recommended in this manual.
5. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Operation Instructions
9. Control Panel
8. Part Names
7. Specifications
6. Cooking Techniques
5. Utensils Guide
4. Installation Guide
3. Important Safety Instructions
2. Precautions To Avoid Possible Exposure To Excessive Microwave Energy
1. CONTENT
SAVE THESE INSTRUCTIONS

cooking.

1. Pierce foods with heavy skins such as potatoes, whole squash, apples and chocolates before
oven.

10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave
Use extreme care when inserting a spoon or other utensil into the container.

Removing the container

5. After heating, allow the container to stand in the microwave oven for a short time before
Do not use straight-sided containers with narrow necks.

4) Stir the liquid both before and halfway through heating the

3) Do not overheat the liquid.

2) Do not insert into the liquid. To reduce the risk of injury to persons.

INSERTED INTO THE LIQUID. WHEN A SPoon OR OTHER UTENSIL IS
Never use liquids subject to boiling over. The container is removed from the microwave oven is not always present. This could result in
Container may be hot and could cause burns.

9. Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without
food in the cavity when not in use.

8. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or
c. If materials inside the oven should ignite, keep oven door closed turn oven off and disconnect
Remove off the plug from the wall socket before plugging bag in oven.

7. As with any appliance, close supervision is necessary when used by children.

6. Use this appliance only for its intended use as described in this manual. Do not use corrosive

5. Some products such as whole eggs and sealed containers - for example, closed glass jars - are
able to explode and should not be heated in this oven.

4. Install or locate this appliance only in accordance with the provided installation instructions.

3. This appliance must be grounded. Connect only to properly grounded outlets. See GROUNDING

2. Read all instructions before using the appliance.

1. Read the entire manual before using. EXCESSIVE MICROWAVE ENERGY.

WARNINGS - TO REDUCE THE RISK OF BURNS, ELECTRIC SHOCK, FIRE AND INJURY TO PERSONS OR EXPOSURE TO

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

IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS

1. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustmen.

2. Service facility for examination, repair, or adjustment.

3. Do not operate any heating or cooking appliance beneath this appliance.

4. Use only thermometers, which are specifically designed for use in microwave ovens.

5. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.

6. 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.

7. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.

8. Do not use this appliance outdoors.

9. Do not store or use this appliance outdoors.

10. Do not cover or block any openings on the appliance.

11. Cookware 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 monitored.

13. Cooking utensils may become hot because of heat transferred from the heated food. Polholders should be checked before serving to avoid burns.

14. May be needed to handle the utensil.

15. Do not store or use this appliance outdoors.

16. 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.

17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.

18. Use only thermometers, which are specifically designed for use in microwave ovens.

19. Do not operate any heating or cooking appliance beneath this appliance.

20. Be certain the glass tray and roller guides are in place when you operate the oven.

21. When cleaning surfaces of door and oven, let them cool together on closing the door; use only mild, non abrasive soaps or detergents applied with a sponge or soft cloth.
Power Supply Cord

be plugged into a wall receptacle that is properly insulated and grounded.

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

electric circuit be used for this appliance.

ELECTRICAL REQUIREMENTS

Install an outlet near the appliance, if the power supply cord is too short, have a qualified electrician or serviceman

use an extension cord. If the extension cord is used, it must be grounded. The extension cord shall be equal to or greater than the electrical rating of the appliance. The marked rating of

Grounding plug and a 3-socket receptacle that will accept the plug on the appliance. The marked rating of

the extension cord shall be equal to or greater than the electrical rating of the appliance. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-prong

Grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of

Grounding plug and a 3-socket receptacle that will accept the plug on the appliance. The marked rating of

Grounding plug and a 3-socket receptacle that will accept the plug on the appliance. The marked rating of

Armoring, Improper use of the appliance is potentially dangerous and futile.

WARNING Improper use of the appliance is potentially dangerous and futile.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of


grounding instructions are not completely

understood, or if doubt exists as to whether the appliance is properly grounded, consult a qualified electrician or servicereman.

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Wax paper — Use as a cover to prevent spattering.

Paper plates and cups — Use for short-term heating at low temperatures. Do not use recycled paper.

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

Moisture and prevent spattering. Do not use recycled paper bowls, which may contain metal and escape and avoid placing it directly on the food.

Paper towels and napkins — Use for short-term heating and covering. These absorb excess

Microwaveable plastic wrap — Use to retain steam. Leave a small opening for some steam to

Microwave browning dish — Use to brown the exterior of small items such as steaks, chops, or

Recommended

This section lists which utensils can be used in the microwave. Which ones have limited use for short

UTENSILS GUIDE

Radio or TV interference

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

Note:

childhood or hopped over unattended.

arranged so that it will not drip over the counter top or table top where it can be pulled on by
 benefitted as great as the

The extension cord must be a grounding-type 3-wire cord, and the longer cord should be

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in

2. Longer cords or extension cords are available and may be used if care is exercised in their

3. If long cord or extension cord is used:

b) The extension cord must be a grounding-type 3-wire cord, and the longer cord should be

a) The mating electrical rating of the cord set or extension cord should be at least as great as the

b) The extension cord must be a grounding-type 3-wire cord, and the longer cord should be

a) The mating electrical rating of the cord set or extension cord should be at least as great as the
Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding:

**Shielding**

Overcooking will change the texture of foods, such as asparagus tips, toward the center of the dish. To prevent:
- Place delicate areas, such as asparagus tips, toward the outside of the dish or away from the center.
- Arrange unevenly shaped foods, such as chicken pieces or chops, with the thickest, meatier parts toward the outside of the dish.

**Arrangement**

The heat waves will hit or when you open the door to stir your food:
- Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the center of the dish can become overheated, and food on the outside of the dish can become undercooked.

**Stirring**

Considerations in mind:

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

- A shorter microwave on HIGH for 30 seconds. A dish will become very hot should not be used.

**Cooking Techniques**

**Note:**
- Metal utensils—These can damage your oven. Remove all metal before cooking.
- Plastic, storage, and food containers—Containers such as margarine tubs can melt in the microwave.
- Styrofoam plates and cups—These can melt and leave an unhealthy residue on food.
- Paper bags—These are the hazard, except for popcorn bags that are designed for microwave use.
- Glass jars and bottles—Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

**NOT RECOMMENDED**
- Plastic—Use only if labeled "Microwave Safe." Other plastics can melt.
- Ceramic, porcelain, and stoneware—Use these if they are labeled "Microwave Safe." If they are not labeled, test them to make sure they can be used safely.
- Aluminum foil—Use narrow strips of foil to prevent overcooking of exposed areas. Using too much can damage your oven. So be careful. You should keep distance of 1 inch (2.54 cm) between foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54 cm) between foil can damage your oven. Keep a minimum distance of 1 inch (2.54 cm) between aluminum foil and food.

**Limited Use**

- Thermometers—Use only those labeled "Microwave Safe" and follow all directions. Check the food has been removed from the oven.
- In several pieces: Conventional thermometers may be used on microwave food once the food has been removed from the oven.
### Specifications

<table>
<thead>
<tr>
<th>Approx. 32.6 lb.</th>
<th>Net Weight:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turntable System:</td>
<td>0.9 cu. ft.</td>
</tr>
<tr>
<td>Cooking Uniformity:</td>
<td>2-1/16 x 13 3/8 x 12 5/8 in.</td>
</tr>
<tr>
<td>Oven Capacity:</td>
<td>13 7/8 x 19 x 15 5/16 in.</td>
</tr>
<tr>
<td>Oven Capacity Dimension (H x W x D):</td>
<td>13 7/16 x 19 x 15 5/16 in.</td>
</tr>
<tr>
<td>Outside Dimension (H x W x D):</td>
<td>2450 MHz</td>
</tr>
<tr>
<td>Operation Frequency:</td>
<td>900W</td>
</tr>
<tr>
<td>Output:</td>
<td>120V-60Hz, 1350W (Microwave)</td>
</tr>
</tbody>
</table>

---

**Adding Moisture**

Food to help it cook.

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 disperses evenly and a small amount of water is dry.

---

**Standing**

Standing temperature before serving.

and let the temperature before serving. When heating baby food, stir well at removal.

---

**Turning**

Important with large foods such as roasts.

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially 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
1. Door Safety Lock System
2. Oven Window
3. Shelf
4. Roller Ring
5. Control Panel
6. Wave Guide (Please do not remove the mica plate covering the wave guide)
7. Glass Tray

**PART NAMES**
Stand times to quickly and effectively defrost foods.

**Quick Defrost**
- Touch to start or stop cooking.

**Start/Stop**
- Foods to be defrosted. Programmed defrosting based on the weight of the food cooked.

**Defrost by Weight**
- Programmed cooking based on weight of foods.

**Cook by Weight**
- Use to clear all previous settings.

**Reset**
- Use to set current time.

**Clock**
- Touch to set time or amount.

**Number Pads (0-9)**
- Program is in process. Timer functions independently, even while cooking.

**Timer**
- Use for multi-stage cooking. If enabled, cooking at multiple power and time settings simultaneously.

**Cook**
- Use to set power levels other than high.

**Power**
- Instant settings to cook popular foods.

**Quick Cook Buttons**
- Displayed. Cooking time, power, indicators and present time are

**Menu Action Screen**
- Control Panel
SETUP

3. Touch START/STOP to start cooking.

2. If you want to set a power level other than 100% power, touch POWER, then use the number pads to enter the power level. You can set the power level from 1 to 9.

1. Use the number pads to enter a cooking time. You can set a cooking time from one second to 99 minutes.

A. One-stage Cooking

SETTING A COOKING PROGRAM

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

NOTE:

3. Touch START/STOP.
2. Enter the amount of time by touching the number pads.
1. Touch TIMER.

SETTING THE OVEN TIMER

- You can check the clock time while cooking is in progress by touching the CLOCK pad.
- If you prefer to not have the clock displayed, touch RESET. Instructions will show ENTER CLOCK TIME. If you press it, the display will show ENTER CLOCK TIME. If you press it, the display will show ENTER CLOCK TIME.

NOTE:

3. Touch CLOCK pad again.
2. Use the number pads to enter the correct time.
1. Touch CLOCK pad.

SETTING THE CLOCK

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

OPERATION INSTRUCTIONS
Cook By Weight

Two-stage cooking programs:
- For speed defrost and two-stage cooking, follow steps above. Before touching START/STOP, enter
  desired time and power level. Then touch START/STOP.
- For speed defrost and one-stage cooking, follow steps above. Before touching START/STOP, touch COOK.

After setting SPEED DEFROST, oven can be programmed to automatically switch to one of two-stage

Note:
3. Touch START/STOP.
2. Enter desired defrosting time by touching correct number pads.
1. Touch SPEED DEFROST

Speed Defrost

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

Note:
3. Touch START/STOP.
2. Set STAGE 2: Follow steps 1 and 2 in "One-stage Cooking." Do not TOUCH START/STOP.
1. Set STAGE 1: Some recipes require different stages of cooking at different temperatures.

<table>
<thead>
<tr>
<th>%</th>
<th>0</th>
</tr>
</thead>
<tbody>
<tr>
<td>1%</td>
<td>1</td>
</tr>
<tr>
<td>2%</td>
<td>2</td>
</tr>
<tr>
<td>3%</td>
<td>3</td>
</tr>
<tr>
<td>4%</td>
<td>4</td>
</tr>
<tr>
<td>5%</td>
<td>5</td>
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<td>6%</td>
<td>6</td>
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<td>7%</td>
<td>7</td>
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<tr>
<td>8%</td>
<td>8</td>
</tr>
<tr>
<td>9%</td>
<td>9</td>
</tr>
<tr>
<td>100%</td>
<td>0</td>
</tr>
</tbody>
</table>

Number pad Cooking power
3. Touch START/STOP pad.
2. Enter weight.
1. Touch DEFROST BY WEIGHT pad.

DEFROST BY WEIGHT

Leave the meat a few minutes before carving.

During cooking, the system will pause automatically and sound to remind user to turn food over. After that...

<table>
<thead>
<tr>
<th>even go to next</th>
<th>above 9°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>.91 to .97</td>
</tr>
<tr>
<td>14</td>
<td>.85 to .90</td>
</tr>
<tr>
<td>13</td>
<td>.79 to .84</td>
</tr>
<tr>
<td>12</td>
<td>.72 to .78</td>
</tr>
<tr>
<td>11</td>
<td>.66 to .74</td>
</tr>
<tr>
<td>10</td>
<td>.60 to .66</td>
</tr>
<tr>
<td>9</td>
<td>.54 to .60</td>
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<tr>
<td>8</td>
<td>.47 to .53</td>
</tr>
<tr>
<td>7</td>
<td>.41 to .46</td>
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<tr>
<td>6</td>
<td>.35 to .40</td>
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<tr>
<td>5</td>
<td>.28 to .34</td>
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<tr>
<td>4</td>
<td>.22 to .27</td>
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<tr>
<td>3</td>
<td>.16 to .21</td>
</tr>
<tr>
<td>2</td>
<td>.10 to .15</td>
</tr>
<tr>
<td>1</td>
<td>.04 to .09</td>
</tr>
<tr>
<td>Less than .03</td>
<td></td>
</tr>
</tbody>
</table>

Converting Fractions of a Pound to Ounces

Fraction of a pound to ounces using the following chart:
- Once weight is less than 10 must be proceeded by a 0. If label gives weight in pounds only, change the weight to be in pounds and ounces.
- Meat must be defrosted at refregerated temperature.
- Weight must be entered at count.

Note:

<table>
<thead>
<tr>
<th>Code</th>
<th>Type</th>
<th>MAX WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Pork</td>
<td>5 lb. 4 oz.</td>
</tr>
<tr>
<td>2</td>
<td>Mutton</td>
<td>5 lb. 16 oz.</td>
</tr>
<tr>
<td>1</td>
<td>Beef</td>
<td>5 lb. 16 oz.</td>
</tr>
</tbody>
</table>

Cook by Weight Code Description

4. Touch START/STOP.
3. Enter weight.
1. Touch BAKED POTATO once.


For 4 to 6 oz. potatoes:

BAKED POTATO

next power on.
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
NOTE:

2. Touch START/STOP.
POTCORN automatically sets the cooking time for a 3/4 lb. bag of microwave popcorn.
1. Touch POTCORN.

POP CORN

start.

Simply touch pad once, and ENTER AMT appears in the display. Enter the amount of servings and
FROZEN DINNER, BAKED POTATO and EGGFACIL allow you to cook multiple amounts of the same food.
For smaller portions, simply touch the applicable pad and start. For larger portions, push the pad twice.
For the QUICK COOK SETTINGS allow you to cook or reheat food automatically without entering power level or

QUICK COOK SETTINGS

before starting another cooking function.

After cooking, keeps sound and END appears in display. Touch any pad or open oven door to clear END

AUTO REMINDER

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

The safety lock prevents unsupervised operation by children.

SETTING CHILD LOCK

• The maximum weight you can set is 5 lb. 16 oz.
• During cooking, you may need to turn food over.
• Give 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 proceeded by a 0. If label

NOTE:
2. Touch START/STOP.
1. Touch REHEAT pad.

REHEAT

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

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

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

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

FROZEN DINNER

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

For the larger 9 to 11 oz cups:

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

For 5 to 7 oz cups:

BEVERAGE

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

Heating a whole frozen pizza:

2. Touch START/STOP.
1. Touch PIZZA once.

Reheating a slice of pizza:

PIZZA

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

For the large 8 to 10 oz potatoes:

3. Touch START/STOP.
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. Wipe off splatters or spilled liquids before the oven walls.

3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts, do not allow any liquids to seep into the ventilation openings.

4. Wipe the window on both sides with a damp cloth to remove any spills or splatters.

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. Steam accumulates inside or around the outside of the oven door. Wipe with a soft cloth. This is normal.

7. If steam accidentally gets on your clothes, wipe with a soft, damp cloth. This may occur when the microwave oven is operated under high humidity conditions. In such case, it is advisable to operate the oven under normal conditions.

8. 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 the cavity, 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. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven will result in a hazardous situation.

11. Please do not dispose of this appliance into the domestic rubbish bin. It should be disposed of in the municipal facilities.

12. Please refer to the manual provided by the manufacturer.
secure location, along with your other valuable documents.

Please place this warranty agreement and a copy of your sales receipt in a safe and

CONTACT ASA ELECTRONICS @ 1-888-823-7374
TO YOUR PLACE OF PURCHASE
DO NOT RETURN DEFECTIVE PRODUCT

IMPORTANT WARRANTY INFORMATION

(888) 283-7374
ASA Electronics

this product,
the company any liability other than that expressed herein in connection with the sale of
OR IMPLIED, WHATSOEVER. NO PERSON OR REPRESENTATIVE IS AUTHORIZED TO ASSUME FOR
INFRINGEMENT DAMAGES FOR BREACH OF THIS OR ANY OTHER WARRANTIES EXPRESSED
PURCHASED IN NO CASE SHALL ASA BE LIABLE FOR ANY CONSEQUENTIAL OR
ANY WARRANTY HEREBY INCLUDING WARRANTIES OF MERCHANTABILITY OR
BE LIMITED TO THE PURCHASER PAY THE PURCHASER FOR THE
REPAIR OR REPLACEMENT PROVIDED ABOVE. AND IN NO EVENT SHALL
THE EXCEPT AS A'S LIABILITY UNDER THIS WARRANTY IS LIMITED TO THE

PRODUCT.

OR ACCIDENT.

This warranty is either in lieu of all other express warranties or liabilities, any implied

Our warranty does not extend to the effects of this device on other device, to costs

of return authorization.

To obtain repair or replacement within the terms of this warranty, contact ASA at

will be repaired or replaced (at ASA's option) without charge for parts and labor.

Any part thereof, under normal use and conditions, be proven defective in material

and workmanship within 12 months from the date of original purchase, such defects

or warranty coverage

specification of defects(s) with purchase's name and return (dated bill of sale). Transportation prepaid to ASA at the address shown provided at the time

address, transportation prepaid to ASA at the address shown provided at the time

(888) 283-7374. The product is to be delivered with proof of warranty coverage

(888) 283-7374. The product is to be delivered with proof of warranty coverage

asa electronics (asa) warranties to the original purchaser that should this product or

12 MONTH LIMITED WARRANTY

ASA ELECTRONICS