

SHARP | SUPERSTEAM

Superheated Steam Countertop Oven

SSC0586DS

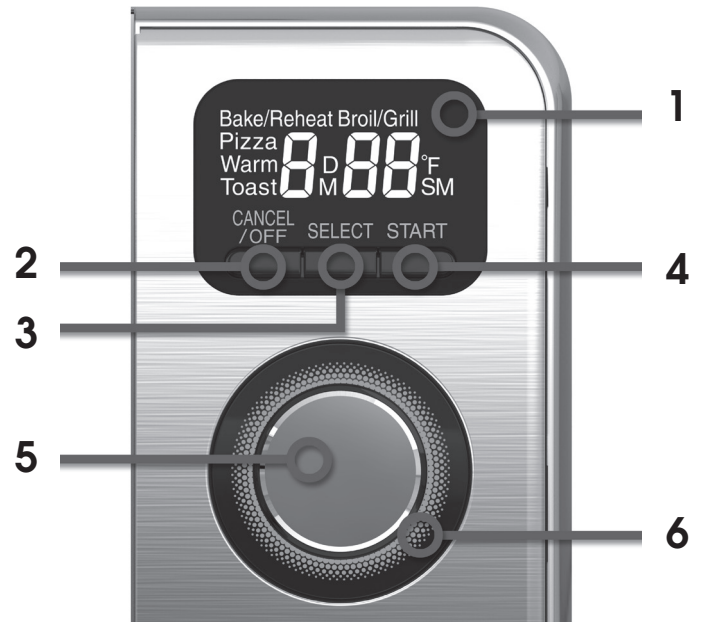
QUICK START GUIDE



For more complete information and safety precautions, refer to your operation manual.

CONTROL PANEL PARTS AND FUNCTIONS

- 1. LCD Display**
Shows cooking mode and cooking time
- 2. Cancel/Off Button**
Press if you make a mistake during programming.
Press to stop the cooking function.
- 3. Select Button**
Press to set the cooking mode, temperature & time
- 4. Start Button**
Press to start the cooking operation
- 5. Dial**
Turn to select cooking mode, toast color, cooking temperature, and cooking time
- 6. Red LED Light**
Lights up during operation and blinks with various intensity with less than 10 seconds left of cooking time



HOW TO OPERATE YOUR OVEN

- 1. Plug in the appliance**
- 2. Insert drip tray and fill water tank with cold, filtered tap water. Insert water tank.**
- 3. The following steps will vary depending on cooking mode selected. To operate oven:**



Step 1. Turn dial to desired cooking mode (Toast, Warm, Pizza, Bake/Reheat, or Broil/Grill). Press **SELECT** button.



Step 2. Turn dial to increase or decrease the temperature if necessary. Press **SELECT** button.



Step 3. Turn dial to add or reduce the time if necessary. Press **START** to begin cooking.

SHARP | SUPERSTEAM

Superheated Steam Countertop Oven

SSC0586DS

QUICK START GUIDE



For more complete information and safety precautions, refer to your operation manual.

COOKING MODES

No preheating is necessary for all cooking modes.

Fill water tank with cold, filtered tap water prior to cooking.

PIZZA

Fill water tank with cold, filtered tap water

- Default temp: 400°F
- Temperature Range: 325°F - 485°F
- Default time: 20 minutes
- Place food on Crisper Tray
- Upper Rack Position
- Ideal for: Frozen Pizza

TOAST

Fill water tank with cold, filtered tap water

- Time determined by shade selected. Seven shade settings are available.
- Place food on Crisper Tray
- Upper Rack Position
- Ideal for: Toast, Bagels, Grilled Cheese, English Muffins

BAKE/REHEAT

Fill water tank with cold, filtered tap water

- Default temp: 375°F
- Temperature Range: 300°F - 485°F
- Default time: 20 minutes
- Place food on Broiling Pan or Crisper Tray
- Upper Rack Position
- Ideal for: Chicken, Biscuits (Frozen), Reheating leftover foods

WARM

Fill water tank with cold, filtered tap water

- Default temp: 160°F
- Temperature Range: 160°F - 485°F
- Default time: 30 minutes
- Place food on Broiling Pan
- Upper Rack Position
- Ideal for: Keeping food warm

BROIL/GRILL

Fill water tank with cold, filtered tap water

- Default temp: 485°F
- Temperature: Full Power 485°F
- Default time: 15 minutes
- Place food on Broiling Pan
- Upper Rack Position
- Ideal for: Chicken Wings, Beef Patties, Salmon, Seafood

CLEANING THE OVEN BEFORE FIRST USE

When first using the oven, operate the appliance without food and accessories for 20 minutes. You may detect smoke or a burning smell when using the appliance for the first time. This is normal and not a sign that it is a defective unit. Please see [page 9](#) in the Operation Manual on how to properly clean oven before first use.

CLEANING THE OVEN INTERIOR AFTER COOKING

- After every use, once the oven has cooled down and is safe to touch, wipe the oven walls with a soft cloth and warm water (or mild soapy water). Repeated use of the oven without cleaning may lead to permanent blemishes.
- Do not use harsh cleaners (acidic/alkaline), spray type cleaners, abrasives or scouring pads as it may damage the surface of oven walls.
- Do not touch the upper heaters.
- Drain water from the water tank once a day after cooking.

NOTE: This oven generates steam during cooking and minor steam leakage through the front door panel is normal and should not be considered a defective unit.

- The oven will become very hot during and after cooking.
- Do not open the door with your face close to the oven as steam from the oven may cause burns.
- Wait until the oven has cooled before emptying the drip tray.
- Do not add any liquid other than cold, filtered tap water into the water tank.
- An insufficient amount of water in the water tank may cause an undesired result.
- Its recommended that you empty the water tank every time after cooking. Do not leave it filled with water in the oven for over a day.