

SHARP®

SUPERHEATED STEAM OVEN OPERATION MANUAL

MODEL

AX-700

followed by letter indicating color
S= silver R= red

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READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

FOR CUSTOMER ASSISTANCE

To aid in reporting this Superheated Steam Oven in case of loss or theft, please record below the model number and serial number located on the unit. We also suggest you record all the information listed and retain for future reference.

Please provide the following information when you write or call: model number, serial number, date of purchase, your complete mailing address (including zip code), your daytime telephone number (including area code) and description of the problem.

MODEL NUMBER _____	SERIAL NUMBER _____
DATE OF PURCHASE _____	
DEALER _____	TELEPHONE _____
SERVICER _____	TELEPHONE _____

TO PHONE:

DIAL 1-800- BE-SHARP (237-4277) for :
SERVICE (for your nearest Sharp Authorized Servicer)
PARTS (for your authorized parts distributor)
ADDITIONAL CUSTOMER INFORMATION

DIAL 1-800-642-2122 for :
REPLACEMENT ACCESSORIES

TO WRITE:

Sharp Electronics Corporation
Customer Assistance Center
1300 Naperville Drive
Romeoville, IL 60446-1091

TO ACCESS INTERNET: www.sharppusa.com

CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION warrants to the first consumer purchaser that this Sharp brand product (the "Product"), when shipped in its original container, will be free from defective workmanship and materials, and agrees that it will, at its option, either repair the defect or replace the defective Product or part thereof with a new or remanufactured equivalent at no charge to the purchaser for parts or labor for the period(s) set forth below.

This warranty does not apply to any appearance items of the Product nor to the additional excluded item(s) set forth below nor to any Product the exterior of which has been damaged or defaced, which has been subjected to improper voltage or other misuse, abnormal service or handling, or which has been altered or modified in design or construction.

In order to enforce the rights under this limited warranty, the purchaser should follow the steps set forth below and provide proof of purchase to the servicer.

The limited warranty described herein is in addition to whatever implied warranties may be granted to purchasers by law. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE LIMITED TO THE PERIOD(S) FROM THE DATE OF PURCHASE SET FORTH BELOW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Neither the sales personnel of the seller nor any other person is authorized to make any warranties other than those described herein, or to extend the duration of any warranties beyond the time period described herein on behalf of Sharp.

The warranties described herein shall be the sole and exclusive warranties granted by Sharp and shall be the sole and exclusive remedy available to the purchaser. Correction of defects, in the manner and for the period of time described herein, shall constitute complete fulfillment of all liabilities and responsibilities of Sharp to the purchaser with respect to the Product, and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event shall Sharp be liable, or in any way responsible, for any damages or defects in the Product which were caused by repairs or attempted repairs performed by anyone other than an authorized servicer. Nor shall Sharp be liable or in any way responsible for any incidental or consequential economic or property damage. Some states do not allow the exclusion of incidental or consequential damages, so the above exclusion may not apply to you.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

Your Product Model Number & Description: AX-700 Home Use Superheated Steam Oven. (Be sure to have this information available when you need service for your Product.)

Warranty Period for this Product: One (1) year parts and labor carry-in service.

Additional Item(s) Excluded from Warranty Coverage (if any): Non-functional accessories, reservoir, drip tray, base tray, rack, baking tray, perforated tray and light bulb.

Where to Obtain Service: From a Sharp Authorized Servicer located In the United States. To find the location of the nearest Sharp Authorized Servicer, call Sharp toll free at 1-800-BE-SHARP (1-800-237-4277).

What to do to Obtain Service: Ship prepaid or carry in your Product to a Sharp Authorized Servicer. Be sure to have **Proof of Purchase** available. If you ship the Product, be sure it is insured and packaged securely.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL
1-800-BE-SHARP OR VISIT www.sharpsusa.com.

Save the proof of purchase as it is needed should your oven ever require warranty service.

PRODUCT INFORMATION CARD

The product information card, which is inside of the superheated steam oven carton, should be completed within ten days of purchase and returned. We will keep it on file and help you access the information in case of loss, damage or theft. This will also enable us to contact you in the unlikely event that any adjustments or modifications are ever required for your oven.

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before using the appliance.**
2. **CAUTION:** To ensure continued protection against risk of electric shock, connect to a properly grounded outlet only. See “**GROUNDING INSTRUCTIONS**” on page 4.
3. Install or locate this appliance only in accordance with the provided installation instructions.
4. Use tap water in the reservoir, except when descaling.
5. Do not touch hot surfaces.
6. To protect against electrical shock do not immerse this appliance, cord or plug in water or other liquid.
7. Close supervision is necessary when any appliance is used by or near children.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
9. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment.
10. Do not operate this appliance if it has a damaged door or door gasket. Contact nearest Sharp Authorized Servicer.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter.
14. Do not place on or near hot gas burner or electric element or in a heated oven.
15. Do not move the oven during operation. Drain water using the DRAIN WATER function before moving.
16. Do not use appliance for other than intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
17. Keep cord away from heated surfaces.
18. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
19. This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment. Disconnect power plug before servicing.
20. Do not cover or block any openings on the appliance.
21. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the appliance when in operation.
22. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food.
 - b. **If materials inside the oven ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.**
 - c. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
 - d. The oven should not be left unattended during operation. Oven temperatures that are too high or cooking times that are too long may overheat foods resulting in a fire.
 - e. There is a risk that vapors released by alcohol, used in roasting or baking, may ignite if they come in contact with the electrical heating element. Watch the cooking carefully if using any kind of alcohol.
 - f. **Plastic containers must not be used with SUPER GRILL, SUPER ROAST, SUPER BAKE or THERMAL modes unless the container manufacturer claims they are for high temperatures.**
23. If the oven light fails, consult a SHARP AUTHORIZED SERVICER.
24. Do not operate the oven with the door open. It is important not to force or tamper with the door projection or door projection opening. Never operate the oven while any object is caught or jammed between the door and the oven.

IMPORTANT SAFEGUARDS

25. Do not insert fingers or objects in the the steam inlets, the drain hole or air vent openings, as this may damage the oven and cause an electric shock or a hazard. If any objects drop inside the air vent openings or ventilation cover, turn off the oven immediately, unplug and consult a Sharp Authorized Servicer.
26. Do not touch the plug with wet hands when inserting into or removing from the outlet. Plug securely into the electric wall receptacle and remove by gripping on the plug end. Never pull using just the cord.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

Note:

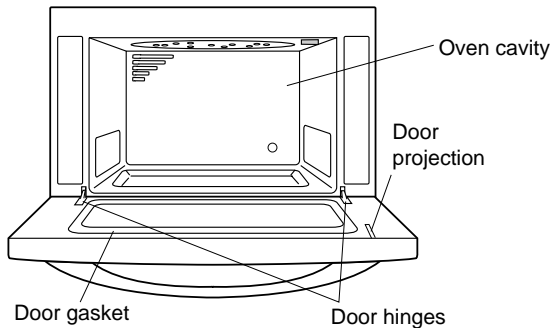
- Any unauthorized changes or modifications to this equipment not expressly approved by the manufacturer could void the user's authority to operate this equipment.

UNPACKING AND INSTALLATION INSTRUCTIONS

Unpacking and Examining Your Oven

Remove:

All packing materials from inside the oven cavity. Read enclosures and SAVE the Operation Manual and Cookbook.



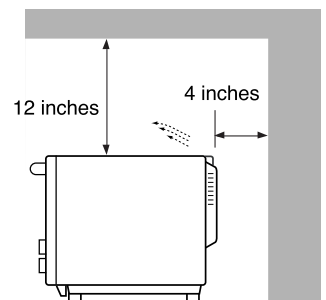
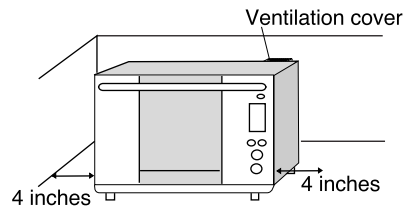
Check the oven for any damage, such as misaligned or bent door, damaged door gasket, broken or loose door hinges, loose or damaged door projection or dents inside the oven cavity. If there is any damage, do not operate the oven and contact your dealer or SHARP AUTHORIZED SERVICER.

Choosing a Location for Your Oven

You will use your oven frequently so plan its location for ease of use. Place the oven on a flat, level surface strong enough to support the oven's weight (44 lb) plus the heaviest item likely to be cooked. The oven must be placed on a countertop that is a minimum of 36 inches from the floor. Allow 4 inches on the sides and at the rear of the oven for air circulation. Allow 12 inches on the top. Allow 8 inches from the back of the oven to any window. Be sure to position oven so that the rear cannot be touched inadvertently.

CAUTION: Steam can escape from the rear of the oven during cooking. Pay careful attention to nearby areas. Protect, if necessary, as the steam condenses into water droplets.

This oven is not designed to be built into a wall or cabinet.



GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

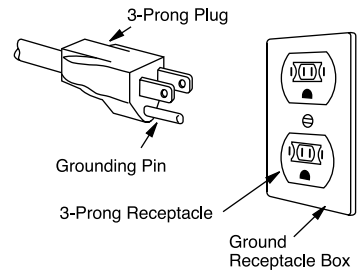
WARNING – Improper use of the grounding plug can result in a risk of electric shock.

Electrical Requirements

The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. or more protected electrical supply. It is recommended that a separate circuit serving only this appliance 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. Should you only have a 2-prong outlet, have a qualified electrician install a correct wall receptacle.

Permanent and Correct Installation



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 oven. The marked rating of the extension cord should be AC 115-120 volt, 15 amp. or more.

Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.

- Notes:**
1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
 2. Neither Sharp nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.
 3. Steam is ventilated from the top rear of the oven. Make sure the escaping steam from the oven does not dampen electric outlets and other electrical appliances. Do not place the electric outlet under the oven. Always wipe the dust off the plug. The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.
 4. Do not allow the power supply cord to run over any hot or sharp surfaces, such as the hot air vent area at the top rear of the oven.

INFORMATION YOU NEED TO KNOW

Your oven can be used in a variety of ways. It not only steam cooks food, but by using superheated steam it can roast, bake and grill food.

STEAM COOKING

Steam cooking is suitable for foods that need gentle cooking, while retaining their shape, color and typical aroma, ie : foods such as fish and vegetables. Steam cooking is easy with this oven. Steam is also used for proofing and defrosting.

SUPERHEATED STEAM COOKING

Steam is heated to above 550°F to create superheated steam. SUPER GRILL, SUPER ROAST and SUPER BAKE cooking modes use this technology to give traditional brown and crispy results.

When using these modes, you will not be able to see the superheated steam. Ordinary steam generates mist so it will be visible inside the oven. However, superheated steam is not visible due to the high temperatures; this is normal and does not mean the oven is faulty.

When using any of the superheated steam settings, the time in traditional recipes will not apply to the oven. Please follow the instructions given in the separate cookbook.

THERMAL COOKING

The oven can be used as a conventional oven by using the THERMAL option. Use package directions for oven use and standard cookbooks and favorite recipes. No adjustments will be necessary.

INFORMATION YOU NEED TO KNOW

ABOUT STEAM USE

There are certain techniques for cooking with steam. It is essential that these techniques are followed for good results. Many of them are similar to those used in conventional cooking so may require little change. Note information in all of the charts in the cookbook for all cooking modes that use STEAM, SUPER GRILL, SUPER ROAST, SUPER BAKE, DEFROST, REHEAT and PROOF.

- Always attend the oven when in use.
- Use utensils/cookware suitable for the cooking mode as described on page 8.
- Ventilate the room to allow the steam to dissipate.
- Refer to the charts in the Superheated Steam Oven Cookbook for recommended cooking times and modes.
- After cooking, clean the base tray and dry any liquid residue in the oven with a soft cloth. Follow directions to drain water from the system.

For STEAM and REHEAT modes

Cooking Techniques	
Rack/Container	Place food on the rack to allow steam to reach all sides so cooking is even. Foods crowded together will take longer to cook, so position with enough space between items to allow the steam to circulate. Use shallow, less dense containers, if desired. Dense containers increase cooking time. To reduce the most salt and fat, cook using only the rack.
Covering	Covering is not necessary in most cases. If a cover is required, aluminum foil is recommended to keep food from becoming wet.
Door	For accurate cooking times, keep the door closed.
Stir	Sometimes soups or casseroles reheated without covering look watery after cooking. Appearance will be better by stirring well.
Stand	Standing time is recommended after cooking to allow heat to disperse equally throughout the food. Do not allow to stand for a long time; food may be overcooked or wet from the residual steam.

Cooking Hints	
Blanching	STEAM mode can be used to blanch vegetables to prepare them for freezing. Place the prepared vegetables in the perforated tray and cook with STEAM mode for 4 - 5 minutes. After that, put in cold water to cool quickly. Drain and then freeze.
Removing Salt	To reduce salt in foods, such as smoked sausage or bacon, steam before completing the cooking. Place food on rack. STEAM for 4 to 5 minutes and then complete cooking with desired method.

INFORMATION YOU NEED TO KNOW

For STEAM, SUPER GRILL, SUPER ROAST, SUPER BAKE and REHEAT modes

Food Characteristics	
Density	Food density will affect the amount of cooking time. Cut the food into thinner parts, if possible, and arrange in single layer.
Quantity	The cooking time must be increased as the amount increases.
Size	Small foods and small pieces cook faster than large ones, as heat can penetrate from all sides to the center. For even cooking make all the pieces the same size.
Shape	Foods which are irregular in shape, such as chicken breasts or drumsticks, may take longer to cook in the thicker parts. Check that these parts are cooked thoroughly before serving.
Temperature of Food	The initial temperature of food affects the cooking time. Chilled foods will take longer to cook than foods at room temperature. The temperature of the container is not the actual temperature of the food or drink.
Seasoning and Flavoring	Seasoning or flavoring are best added after cooking. If added as marinades or rubs, the taste may become less pronounced when cooking with steam. Add seasoning or flavoring again after cooking if necessary.

- Check that food is thoroughly cooked/reheated before serving.
- Cooking time will be affected by the shape, depth, quantity and temperature of food together with the size, shape and material of the container.
- Never heat oil or fat for deep frying as this may lead to overheating and fire.

CAUTION:

Always use dry pot holders or oven mitts to remove food or utensils from the oven. Be careful when opening the oven door to allow steam to dissipate.

For DEFROST mode

Arrange	Remove all packing and wrapping before defrosting. Arrange food in a single even layer either directly on the rack or on a flat dish on the rack.
Separate	Separate any foods that are frozen together as quickly as possible to ensure even defrosting.
Stand	Standing time is necessary to ensure food is thoroughly defrosted. Food must stand, covered, for a length of time to ensure the center has completely defrosted.

INFORMATION YOU NEED TO KNOW

ABOUT UTENSILS AND COVERINGS

To cook / defrost food in this oven, it is important to choose suitable utensils/cookware. The chart below will help you decide what utensils and coverings should be used in each mode.

CAUTION: Extreme caution should be exercised when using containers constructed of other than metal or glass.

Utensils/Coverings	STEAM, REHEAT, DEFROST, PROOF	SUPER ROAST, SUPER GRILL, SUPER BAKE	THERMAL	Comments
Aluminium foil Foil containers	YES	YES	YES	
Metal	YES	YES	YES	
China and ceramics	YES	YES	YES	Oven-proof porcelain, pottery, glazed earthenware and bone china are usually suitable. Do not use the container if it has a flaw.
Heat-resistant glassware e.g. Pyrex ®	YES	YES	YES	Care should be taken if using fine glassware as it can break or crack if heated suddenly. Do not use non-heat-resistant glassware.
Plastic/Polystyrene heat-resistant temp. up to 285°F	YES	NO	NO	Care must be taken as some containers warp, melt or discolor at high temperatures. Do not use the container if the heat-resistant temperature is less than 285°F.
Plastic wrap heat-resistant temp. up to 285°F	YES	NO	NO	No need to cover for steaming most foods. Plastic wrap should not touch the food and must be pierced to let the steam escape. Keep away from the oven wall. Check that the heat-resistant temperature is up to 285°F.
Baking parchment	YES	YES	YES	Do not touch the oven wall as the parchment may be burned.
Paper towel	NO	NO	NO	
Rack Baking tray Perforated tray	YES	YES	YES	Rack and trays supplied have been specially designed for all cooking modes and will not damage the oven. Avoid cutting on baking tray or perforated tray to avoid damage.

- Do not use roasting bags.
- Do not use silver dishes.
- Do not use cooking utensils or containers that might rust inside the oven.
- A thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures.
- Sharp is not responsible for any damage to the oven when accessories other than those supplied with the oven are used.
- For AUTO cooking, use the recommended container in the cooking chart in this operation manual or the cookbook.

ABOUT CHILDREN

Children below the age of 7 should use the oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.

The child must be able to reach the oven comfortably; if not, he/she should stand on a sturdy stool.

At no time should anyone be allowed to lean or swing on the oven door.

Children should be taught all safety precautions.

Don't assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to learn that the oven is not a toy. Young children should be supervised to ensure that they do not play with the oven.

ABOUT SAFETY

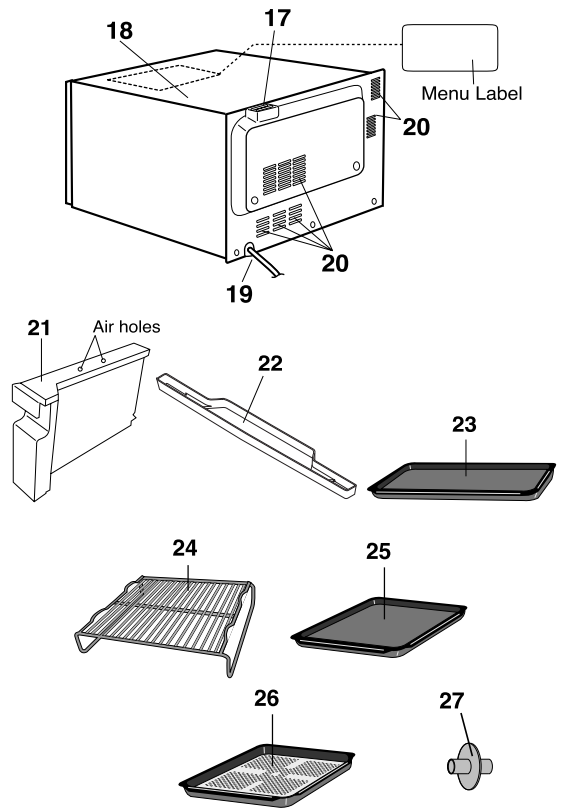
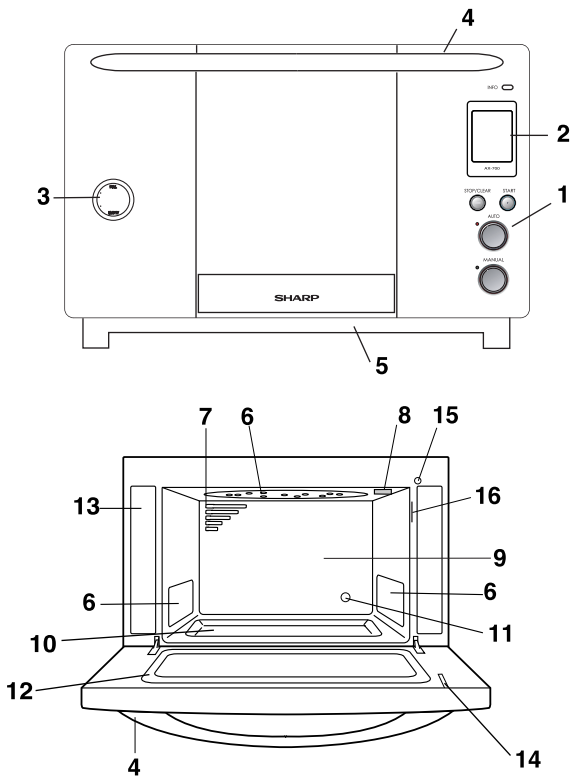
- Do not operate the oven if it is damaged. It is particularly important that the oven door close properly.
- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

TEMP	FOOD
160°F	... for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F	... for leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food.
170°F	... white meat of poultry.
180°F	... dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone.

- Accessible parts (e.g. oven door, oven cavity, dishes and accessories) may become hot during use. Use dry pot holders or oven mitts when removing container, food and oven accessories from the oven and be careful not to touch the oven cavity to prevent burns.
- Use care when opening door. Avoid steam burns by directing steam away from the face and hands. Always stand back from the oven when opening it.
- Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the door projection.
- Do not touch around the oven light directly. This part will become hot when the oven light is on.
- To avoid burns, always be careful of splashing grease from the tray when removing roasted or grilled meats from the oven.
- To avoid burns, always test food and container temperature and stir before serving. Pay special attention to the temperature of containers, foods and drinks. Do not drink beverage or soup without checking the container's temperature.
- Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, ventilation openings, accessories, dishes and the escaping steam from the ventilation cover during operation because they will become hot.
- Do not operate the oven if reservoir cracks and water leaks. Call 1-800-BE-SHARP to purchase a replacement part.
- After use, condensed water may be inside oven cavity, especially under the base tray. Dry any liquid residue with a soft cloth and wipe out to keep the oven clean.
- Do not place anything on the outer cabinet during operation.
- Do not put anything weighing more than 8 pounds on the door to prevent damage to the door or door hinges and to prevent tilting/falling of the oven. Do not hang anything heavy from the handle nor lean on it.
- If the oven needs to be moved, always drain all water inside the oven using the DRAIN WATER function (See page 13). After draining, empty the base tray.
- To prevent condensation, which could corrode the appliance, do not leave cooked food in the oven for an extended period.
- Clean the oven at regular intervals and remove any food deposits in the oven or on the door.
- Do not heat oil or fat for deep frying.

PART NAMES



- 1** Control panel
- 2** LCD display
- 3** Water level / cooking indicator
- 4** Handle
- 5** Drip tray location
- 6** Steam inlets
- 7** Air circulation vent
- 8** Oven light
- 9** Oven cavity
- 10** Oven floor
- 11** Drain hole
- 12** Door gasket
- 13** Reservoir location
- 14** Door projection
- 15** Door projection opening
- 16** Cooling air vent

- 17** Ventilation cover **DO NOT REMOVE**
- 18** Outer cabinet
- 19** Power cord
- 20** Air vent openings

ACCESSORIES included with your oven:

Check to make sure the following accessories are supplied:

- 21** Reservoir and removable top
- 22** Drip tray
- 23** Base tray
- 24** Rack
- 25** Baking tray
- 26** Perforated tray
- 27** Drain tube

PRINTED MATERIALS included:

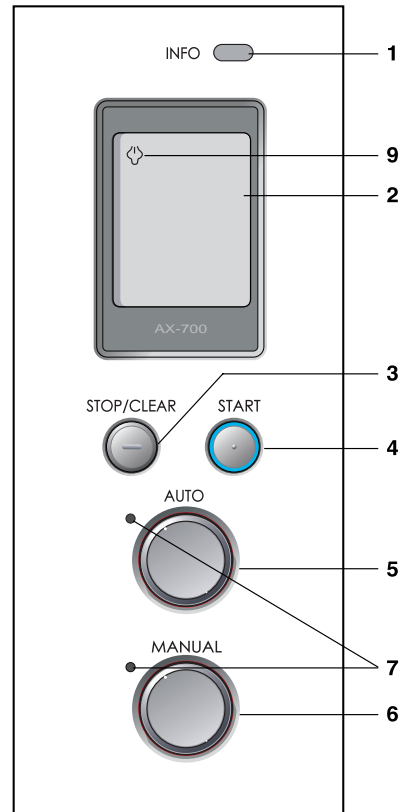
Menu Label

Remove the backing and place on the outside of the oven or on a cardboard to be placed near the oven for easy reference.

Operation Manual

Superheated Steam Oven Cookbook

CONTROL PANEL



Operating pads:

1 INFO pad

Press to select the following functions:

- Maintenance
- 1: DRAIN WATER
- 2: DESCALE
- 3: OVEN CLEANING
- Settings
- 1: CLOCK
- 2: LCD CONTRAST
- 3: SOUND
- 4: DEMO MODE

2 LCD display

3 STOP/CLEAR pad

Press to clear during programming.
Press once to stop operation of oven during cooking. Press twice to cancel cooking program.

4 START pad

Press to start cooking after setting. START light flashes when program can be started. It remains on during the cooking time.

5 AUTO dial

Use this dial for selecting food to be cooked and amount/weight. Turn to select and press to enter your choice of food and amount/weight.

6 MANUAL dial

Use this dial for selecting cooking mode and time. Turn to select and press to enter desired cooking mode and time. Refer to the cookbook.

Basic operation for dials

TURN: Select menu mode, temperature, time, etc.

PRESS: Confirm the selected items.

Indicators:

7 AUTO / MANUAL indicators

When either is turned, the indicator flashes.

8 Water level / Cooking indicators

Water level indicator (blue):

When the filled reservoir is in place correctly, the indicator will turn on. Within 5 seconds, four lights will illuminate indicating that it is full. During cooking as the water is used, the lights decrease. If EMPTY remains after the reservoir is removed, then use INFO for DRAIN WATER. If EMPTY is shown and more cooking is desired, refill the reservoir. Check the display for other messages.

Cooking indicator (red):

This indicates the oven is working for cooking / preheating.

9 Steam indicator

The steam symbol will appear in the display whenever steam is used. Be sure the reservoir is filled and in position whenever you see this symbol.

HOW TO USE THE RESERVOIR

IMPORTANT INSTRUCTIONS: READ CAREFULLY BEFORE USING THE OVEN

HOW TO USE THE RESERVOIR

Wash the reservoir before using the first time. Fill the reservoir to the MAX mark except when using THERMAL, which does not use steam. The maximum amount of water that the reservoir holds is 3¹/₂ cups.

Use only fresh cold tap water. There is no need to use distilled water (see page 34 for additional information). Do not use demineralized water or any other liquid. Always use fresh cold water at the beginning of each cooking session. Place the lid on to the reservoir firmly.

Open the door and position the reservoir as shown in Figure A. The reservoir must be pushed in firmly as far back as it will go. The water level indicator will turn on and pumping will start automatically.

If "Check reservoir position" is displayed, remove the reservoir and insert it again firmly.

Some noise will be heard while the oven is pumping the water from the reservoir to the steam generator just before cooking starts. This is normal.

Whenever you have finished using the oven, always empty the reservoir and wash the reservoir and lid.

Notes:

1. When the **START** pad is pressed, the oven will detect the amount of water in the reservoir. If the amount of water is not sufficient, the oven will stop and "Fill reservoir" will be displayed. Open the door, fill the reservoir to the MAX mark and place in the oven. If you press the **START** pad without filling the reservoir, there will not be enough water for optimum results and EMPTY may flash during cooking. The reservoir must contain water or the final cooking results will change.
2. When removing the reservoir, lift the handle up slightly and then pull out toward you.
3. Do not drop or damage the reservoir. Heat may cause the reservoir to change shape. Do not use a damaged reservoir. Call 1-800-BE-SHARP to purchase a replacement.
4. There may be a few water drops when removing the reservoir. Wipe dry with a soft cloth.
5. Do not fill water over the MAX mark.
6. Do not block the air holes on the lid of the reservoir. It will cause trouble during pumping.
7. Short cooking times or cooking programs using a small amount of steam will not use much water from the reservoir.
8. Do not leave water in reservoir for over a day. Always empty the reservoir when you have finished cooking.
9. Always have the reservoir in place when cooking with steam.

RESERVOIR FILTER

The reservoir filter is permanently attached within the reservoir. It prevents dust and/or residue from entering the steam generator. If the filter is clogged, water cannot pump properly. See CLEANING AND CARE on page 33.

HOW TO USE DRIP TRAY

The oven comes with the drip tray already in place under the oven cavity or bottom. This drip tray collects the condensation from the oven door. To remove the drip tray, pull it towards you with both hands. To insert the drip tray, place it onto the right and left hooks under the oven and push it in firmly, as shown in Figure B. Always place the drip tray in the correct position.

We recommend emptying the drip tray after every cooking session. Empty, rinse thoroughly, dry and place in correct position. Failure to empty may cause it to overflow. The capacity of the drip tray is sufficient for one cooking session. If cooking is repeated without emptying the drip tray, it may overflow.

Figure A

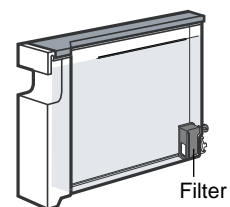
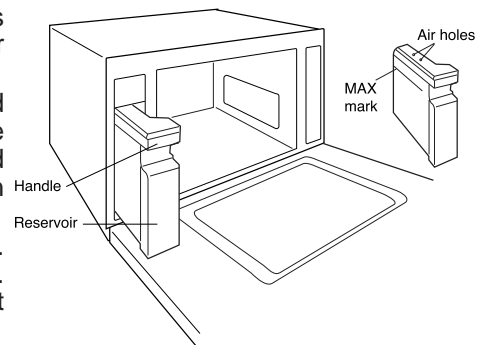
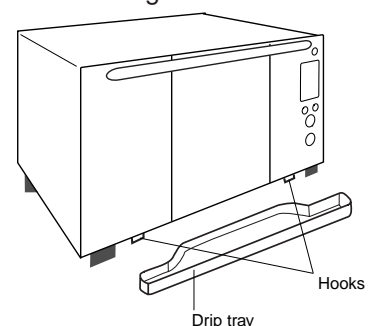


Figure B



DRAIN WATER

IMPORTANT INSTRUCTIONS: READ CAREFULLY BEFORE USING THE OVEN

We recommend that you drain the water remaining inside the steam generator after each cooking session by using the DRAIN WATER function. The DRAIN WATER function will automatically appear after the end of each cooking session or when the water has been left inside the steam generator for over 15 hours. The DRAIN WATER function can also be operated manually by using the **INFO** pad.

Operating DRAIN WATER function when it appears automatically

1. The display for DRAIN WATER function will appear automatically.
2. Check that the base tray and drip tray are in place. Remove the reservoir.
3. Press **START** pad. If the temperature of water is optimum for draining, "NOW DRAINING" will display and draining will start.
"NOW COOLING" will display if the water needs to cool.
The water will automatically drain when it reaches its optimum temperature.
4. "End of draining" will display when draining has finished.
5. Carefully empty the water in the base tray and drip tray.

Operating DRAIN WATER function by using **INFO** pad

1. Press **INFO** pad.
2. Turn AUTO dial to select DRAIN WATER and press dial to confirm.
3. Follow instructions 2 - 5 above.

Notes:

1. The reservoir **MUST** be removed for draining. If the reservoir is not removed, **START** pad cannot be pressed.
2. Should you wish to cook several things sequentially, cancel DRAIN WATER by pressing **STOP/CLEAR**. It is possible to continue cooking without draining. The water should be drained at the end of every cooking session to prevent scale build-up and the use of stale water.
3. Should you notice white or gray grains in the drain water, descale the oven. See page 31.
4. Some noise may be heard when the reservoir is removed; it is normal. It will stop in approximately 15 seconds.
5. Drain the water inside the steam generator before disconnecting the power cord.

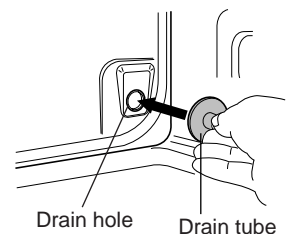
HOW TO POSITION THE DRAIN TUBE

The drain tube will guide the water into the base tray. Slide the tube firmly into the drain hole as shown in Figure C. Either side of the drain tube can be inserted.

Notes:

1. Only remove the drain tube for cleaning. Clean after every cooking session after draining the water.
2. Remove the drain tube and wash with tap water. Replace.

Figure C



- DRAIN EXCESS WATER INSIDE THE STEAM GENERATOR AFTER EACH COOKING SESSION.
 - DESCALE IF YOU FIND WHITE OR GRAY GRAINS IN THE DRAIN WATER.
- FAILURE TO DRAIN WATER AND DESCALE PERIODICALLY MAY AFFECT THE PERFORMANCE OF THIS APPLIANCE.**

BEFORE OPERATING

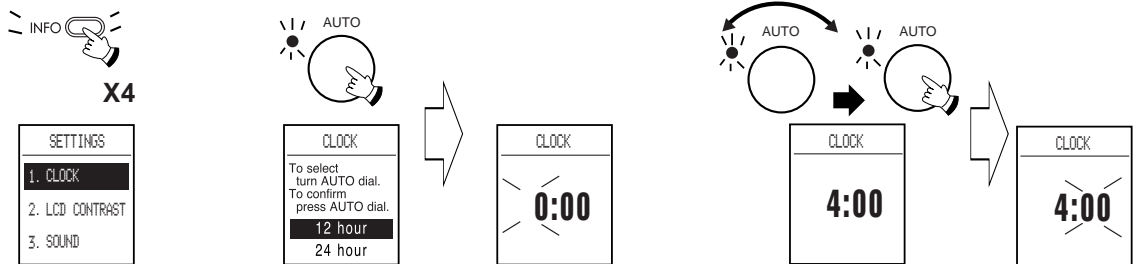
- Before the oven can be used, follow these procedures:
 1. Slide the drain tube firmly in the drain hole. See page 13.
 2. Place the base tray on the oven floor.
 3. Close the door. Plug in the oven. Check that the display lights.
Some noise may occur, but it will stop in approximately 15 seconds.
 4. See below for how to set the clock.
 5. Read pages 12 - 13 for important information necessary for correct operation.
 6. Follow directions on page 15 for cleaning the oven before the first use.

TO SET THE CLOCK

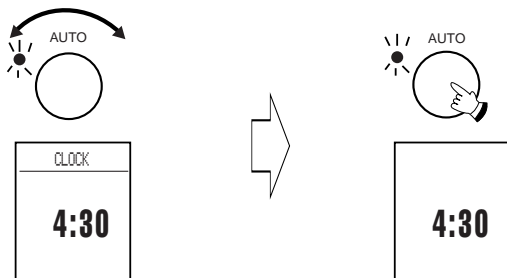
The clock can be set for either 12 or 24 hour mode. In the United States, 12 hour is used more often.

For example, follow the steps below to set the clock for 12 hour mode for 4:30.

1. Press the **INFO** pad 4 times and press the **AUTO** dial.
2. Press **AUTO** to confirm 12 hour mode.
3. Turn the **AUTO** dial to select 4. Press **AUTO** to confirm.



4. Turn the **AUTO** dial to select 30 minutes.
5. Press **AUTO** to confirm.



Notes:

1. Press the **STOP/CLEAR** pad if you make a mistake during programming.
2. If the electrical power to your oven is interrupted, the time of day will be erased.
3. To reset the time, follow steps above.

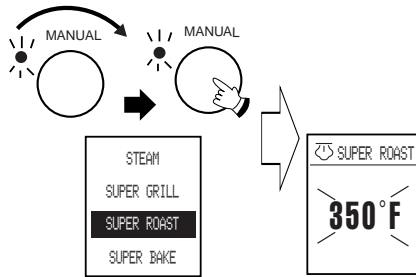
BEFORE OPERATING

CLEAN THE OVEN BEFORE FIRST USE

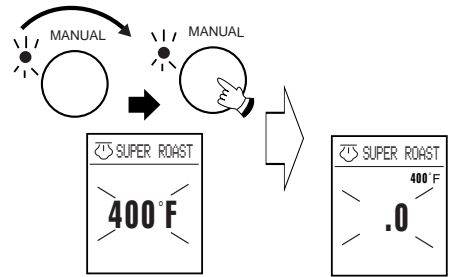
The steam generator heats the water which is used for the cooking process. It must be rinsed before the first use. To rinse, set the oven for 20 minutes using SUPER ROAST 400°F and touch **START** without any food in the oven. Follow instructions below. There may be smoke or a burning smell, which is normal. Ventilate the room.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place. Do not put any food in the oven.

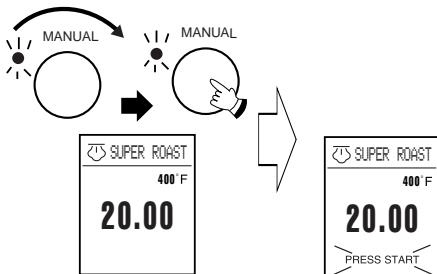
2. Turn the **MANUAL** dial to select **SUPER ROAST**. Press **MANUAL** to confirm.



3. Turn the **MANUAL** dial to select 400 °F. Press **MANUAL** to confirm.



4. Turn the **MANUAL** dial to select 20 minutes. Press **MANUAL** to confirm.



5. Press **START** to begin cooking.



6. At the end of 20 minutes, "END of COOKING" is displayed with the option to **EXTEND** the cooking time. Simply press **STOP/CLEAR** pad to display "DRAIN WATER". Remove the reservoir and check that the base tray is in place. Press **START**. The excess water in the steam generator will be drained in the base tray. If it is too hot to drain, "NOW COOLING" will appear in the display and the water will drain when it has cooled. It will take a maximum of 30 minutes to complete draining. After draining, empty the base tray and drip tray.

IMPORTANT:

After heating, the oven will automatically cool and the display will show "HOT".

AUTOMATIC COOKING

Your oven has 4 categories in the AUTO function. The 20 foods are preprogrammed. You can select by turning the **AUTO** dial. All categories are for cooking with steam. The steam amount is controlled for each food to achieve optimum results.

ROAST	5 foods
GRILL	5 foods
STEAM	5 foods
CONVENIENCE FOODS	5 foods

Notes:

1. Enter the weight of the food only. Do not include the weight of the container.
2. For foods weighing more or less than weights given in the cooking charts, cook manually.
3. "PREPARING STEAM" may be displayed after pressing **START** for maximum of 1 minute. Count down will start when "PREPARING STEAM" is no longer displayed.
4. The programmed cooking times are average times. To extend cooking times preprogrammed in the automatic operations, see **EXTENDING COOKING TIME AT THE END OF COOKING** on page 30.
5. Keep the door closed. If opened during cooking, steam will escape and a longer cooking time will be required.
6. The amount of water in the reservoir is sufficient for one cooking session. Water does not need to be added during cooking.
7. During and after cooking, much condensed water will be collected on the door and oven walls, especially under the base tray. Dry any liquid residue with a soft cloth.
8. After cooking, the oven will automatically cool and the display may show "HOT".
9. When **START** is pressed for draining after cooking, "NOW COOLING" may be displayed. The water will be drained automatically after it has cooled down. It will take a maximum of 30 minutes. Draining can be cancelled by pressing **STOP/CLEAR**.
10. Always place the base tray on the oven floor.

AUTOMATIC COOKING

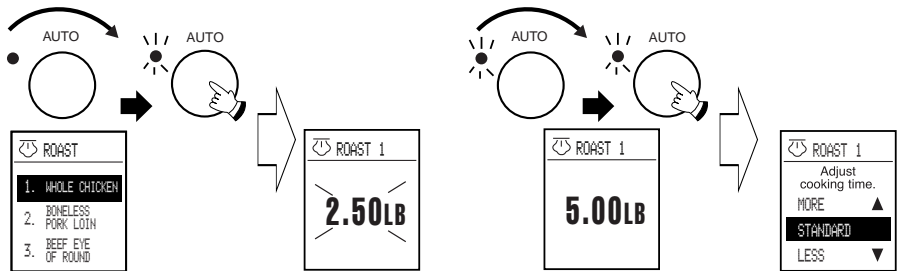
ROAST

Food		Time selection	Amount	Rack	Perforated tray
1 Whole Chicken		-	2.5 - 5 lb	Yes	No
2 Boneless Pork Loin		-	2 - 3 lb	Yes	No
3 Meat Loaf		-	1 - 1.5 lb	Yes	Yes
1 lb. ground beef	8" x 3" shape	STANDARD	1 lb	Yes	Yes
1.5 lb. ground beef	9" x 5" shape	STANDARD	1.5 lb	Yes	Yes
4 Beef Eye of Round	medium rare	-	2 - 3 lb	Yes	No
5 Baked Potatoes			1 - 6	Yes	No
Baked white potatoes	6 - 8 oz.	STANDARD	1 - 6	Yes	No
Baked sweet potatoes	9 - 10 oz.	LESS	1 - 6	Yes	No

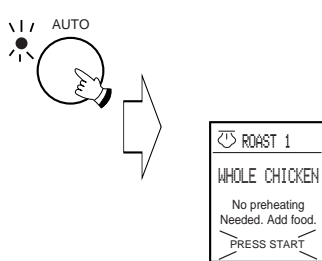
- Preheat is not required.

Example: To cook a 5 pound whole chicken.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **AUTO** dial to select **WHOLE CHICKEN** and then press the **AUTO** dial to confirm.
3. Turn the **AUTO** dial to select 5 pounds and then press the **AUTO** dial to confirm.



4. Turn **AUTO** dial to choose time selection, if desired, and then press the **AUTO** dial to confirm
5. Press **START** to begin roasting.
6. When cooking time has elapsed and the display counts down to zero, **EXTEND** will appear. If you wish to extend cooking time, turn the **AUTO** dial to add time and press **START**. If not, press **STOP/CLEAR**. When **EXTEND** disappears, "DRAIN WATER" will be displayed. Remove the reservoir, check that the base tray is on the oven floor and press **START** to drain the water. Refer to page 13 for further instructions.



AUTOMATIC COOKING

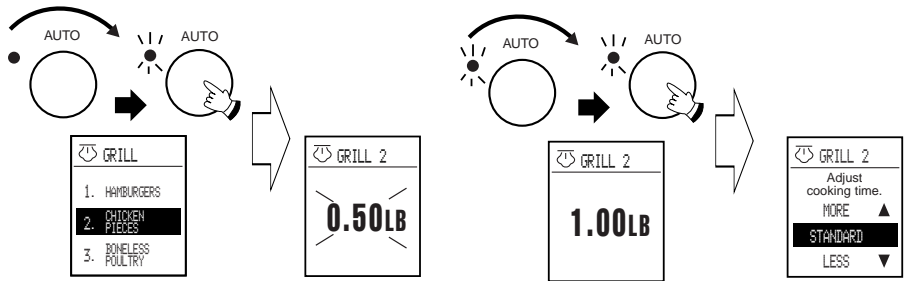
GRILL

Food	Amount	Rack	Perforated tray
1 Hamburgers	0.25 lb, 1/2" thick	Yes	No
2 Chicken Pieces		Yes	No
3 Boneless Poultry	3/4" thick	Yes	No
4 Boneless Pork Loin Chops	1/2" thick	Yes	No
5 Fish Steaks	3/4" thick	Yes	No

Preheating is necessary when using **AUTO GRILL**. It is automatically preset. If the oven door is not opened after the audible signal indicates the preheat is over, the oven will remain preheated for 20 minutes. After 20 minutes, the program will be cancelled.

Example: To grill 1 pound of chicken pieces.

- Fill the reservoir to the **MAX** mark. Position correctly and push firmly into place.
- Turn the **AUTO** dial to select **CHICKEN PIECES** and then press the **AUTO** dial to confirm.
- Turn the **AUTO** dial to choose 1 pound and then press the **AUTO** dial to confirm.

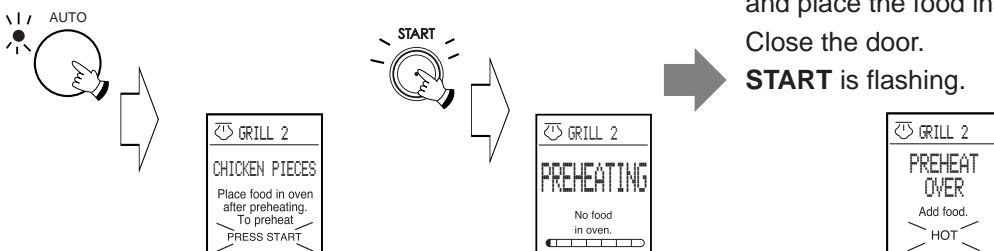


- Turn **AUTO** dial to choose time selection, if desired, and then press the **AUTO** dial to confirm.
- Press **START** to begin preheating. The bar at the bottom of the display indicates the preheating progress.

When the preheated temperature has been reached, the audible signal sounds, and the display will show "PREHEAT OVER". Open the door and place the food inside the oven.

Close the door.

START is flashing.



- Press **START** to begin grilling.
- When cooking time has elapsed and the display counts down to zero, **EXTEND** will appear. If you wish to extend cooking time, turn the **AUTO** dial to add time and press **START**. If not, press **STOP/CLEAR**. When **EXTEND** disappears, "DRAIN WATER" will be displayed. Remove the reservoir, check that the base tray is on the oven floor and press **START** to drain the water. Refer to page 13 for further instructions.



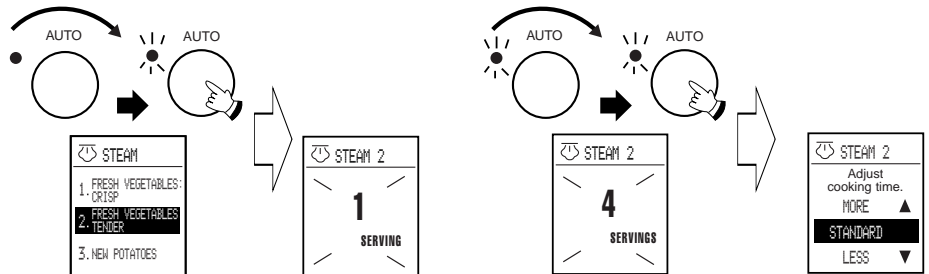
AUTOMATIC COOKING

STEAM

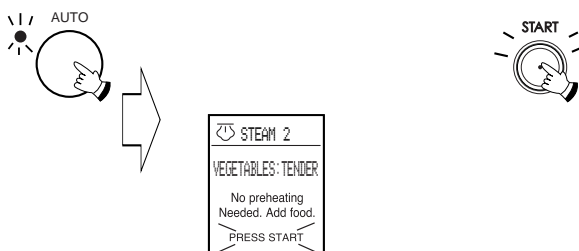
Food	Time selection	Amount	Rack	Perforated tray
1 Fresh vegetables: crisp		1 - 4 servings		
Asparagus medium thick, 7 1/2" long	STANDARD	6 - 24 spears	Yes	Yes
Broccoli florets	STANDARD	1 - 4 cups	Yes	Yes
Cauliflower florets	STANDARD	1 - 4 cups	Yes	Yes
Zucchini sliced 1/4" thick	STANDARD	1 - 4 small	Yes	Yes
2 Fresh vegetables: tender		1 - 4 servings		
Carrots sliced 1/4" thick	STANDARD	1 - 4 cups	Yes	Yes
Baby carrots	STANDARD	1 - 4 cups	Yes	Yes
Green beans cut 2" pieces	STANDARD	1 - 4 cups	Yes	Yes
Corn on cob	MORE	1 - 4 ears	Yes	Yes
Acorn squash cut into halves	MORE	1 - 4 small halves	Yes	Yes
3 New Potatoes		0.5 - 2 lb		
Whole 1 1/2" - 1 3/4" diameter	STANDARD	0.5 - 2 lb	Yes	Yes
Cut 1 1/2" wedge	LESS	0.5 - 2 lb	Yes	Yes
4 Fish Fillets		0.25 - 1.5 lb		
Thick fillet 1/2" thick	STANDARD	0.25 - 1.5 lb	Yes	Yes
Thin fillet 1/4" thick	LESS	0.25 - 1.5 lb	Yes	Yes
5 Shellfish		0.25 - 2 lb		
Medium shrimp	STANDARD	0.25 - 2 lb	Yes	Yes
Clams	STANDARD	0.5 - 2 lb	Yes	Yes
Mussels	STANDARD	0.5 - 2 lb	Yes	Yes

Example: To steam 4 servings of carrots.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **AUTO** dial to select FRESH VEGETABLES: TENDER and then press the **AUTO** dial to confirm.
3. Turn the **AUTO** dial to choose 4 servings and then press the **AUTO** dial to confirm.



4. Turn **AUTO** dial to choose time selection, if desired, and then press the **AUTO** dial to confirm.
5. Press **START** to begin steaming.
6. When cooking time has elapsed and the display counts down to zero, **EXTEND** will appear. If you wish to extend cooking time, turn the **AUTO** dial to add time and press **START**. If not, press **STOP/CLEAR**. When **EXTEND** disappears, "DRAIN WATER" will be displayed. Remove the reservoir, check that the base tray is on the oven floor and press **START** to drain the water. Refer to page 13 for further instructions.



AUTOMATIC COOKING

CONVENIENCE FOODS

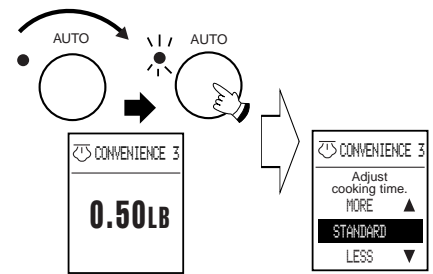
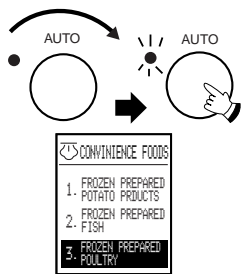
Food	Time selection	Amount	Rack	Perforated tray
1 Frozen Prepared Potatoes		0.25 - 1.25 lb		
French fries *	STANDARD	0.25 - 1 lb	Yes	Yes
Hash brown patties	LESS	0.25 - 1.25 lb	Yes	No
2 Frozen Prepared Fish		0.25 - 1.25 lb		
Fish pieces	STANDARD	0.25 - 1.25 lb	Yes	No
Fish sticks	LESS	0.25 - 1.25 lb	Yes	No
3 Frozen Prepared Poultry		0.25 - 1.25 lb		
Tenderloin, Cutlets	STANDARD	0.25 - 1.25 lb	Yes	No
Nuggets, Tenders	LESS	0.25 - 1.25 lb	Yes	No
4 Refrigerated Prepared Poultry		0.25 - 1.25 lb		
Tenderloin, Cutlets	STANDARD	0.25 - 1.25 lb	Yes	No
Nuggets, Tenders	LESS	0.25 - 1.25 lb	Yes	No
5 Frozen Pizza		1		
Large original crust pizza approx. 10-inch in diameter	STANDARD	1	Yes	No
Individual pizza	LESS	1	Yes	No
Individual deep dish pizza	MORE	1	Yes	No

* When oven stops and audible signal sounds, stir the French fries. To continue cooking, press **START**.

- Preheating is necessary with **CONVENIENCE FOODS**. It is automatically preset. If the oven door is not opened after the audible signal indicates the preheat is over, the oven will remain preheated for 20 minutes. After 20 minutes, the program will be cancelled.

Example: To cook .5 pound of frozen chicken cutlets.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **AUTO** dial to select FROZEN PREPARED POULTRY and then press **AUTO** dial to confirm.
3. Turn the **AUTO** dial to choose .5 pound and then press the **AUTOMATIC** dial to confirm.

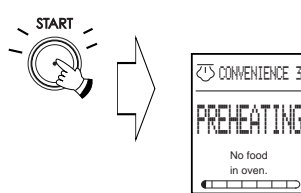
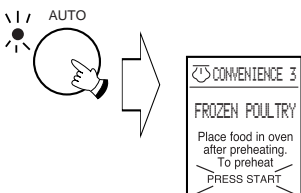


4. Turn **AUTO** dial to choose pre-time selection, if desired, and then press the **AUTO** dial to confirm.
5. Press **START** to begin preheating. The bar at the bottom of the display indicates the preheating progress.

When the preheated temperature has been reached, the audible signal sounds and the display will show "PREHEAT OVER". Open the door and place the food inside the oven.

Close the door.

START is flashing.



6. Press **START** to begin cooking.



7. When cooking time has elapsed and the display counts down to zero, **EXTEND** will appear. If you wish to extend cooking time, turn the **AUTO** dial to add time and press **START**. If not, press **STOP/CLEAR**. When **EXTEND** disappears, "DRAIN WATER" will be displayed. Remove the reservoir, check that the base tray is on the oven floor and press **START** to drain the water. Refer to page 13 for further instructions.

MANUAL COOKING

MANUAL COOKING

Your oven has 8 different cooking modes, which can be selected by turning the **MANUAL** dial.

The chart below gives information on each manual setting.

COOKING MODE	OVEN TEMPERATURE	STEAM	PRESET PREHEAT	MAXIMUM COOKING TIME	SUITABLE FOR
STEAM	Automatically preset	YES	NO	40 min.	steaming vegetables, fish, chicken
SUPER GRILL	Automatically preset	YES	YES	2 hour 30 min.	grilling meat, poultry, fish
SUPER ROAST	200 - 450°F (Initial setting: 350°F)	YES	NO	2 hour 30 min.	roasting beef, pork, chicken
SUPER BAKE 1: GENERAL 2: CONVENIENCE FOODS	200 - 450°F (Initial setting: 350°F)	YES	YES	2 hour 30 min.	1: GENERAL: cakes, breads, biscuits* 2: CONVENIENCE FOODS: lasagna, pizza, fried chicken* * This baking function is special. Follow suggestions in the separate cookbook charts and recipes.
THERMAL	200 - 450°F, BROIL (Initial setting: 350°F)	NO	YES	2 hour 30 min.	all food for conventional oven
PROOF	Automatically preset Approx. 100°F	YES	NO	2 hour 30 min.	proofing yeast products
DEFROST	Automatically preset	YES	NO	2 hour 30 min.	defrosting meat, poultry, bread
REHEAT	Automatically preset	YES	NO	40 min.	reheating food without browning

Notes:

1. All cooking modes except THERMAL use steam. The steam amount is controlled for each mode to achieve optimum results.
2. Always check the charts and recipes in the separate SUPERHEATED STEAM OVEN COOKBOOK for recommended cooking times, correct cooking option, hints and techniques.

COOKING TIME INPUT

Your oven can be programmed for up to 40 minutes or 2 hours 30 minutes depending on the cooking mode. See above chart for details. The input unit increment varies from 30 seconds to 5 minutes, depending on the total length of time as shown in the table.

Cooking time :	Increasing unit :
0 - 15 min.	30 sec.
15 min. - 1 hour	1 min.
1 hour ~	5 min.

Notes:

1. "PREPARING STEAM" will be displayed after pressing **START** for maximum of 1 minute. Count down will start when "PREPARING STEAM" is no longer displayed.
2. If the door is not opened after preheating is over, the oven stays preheated for 20 minutes. After 20 minutes, the program will be cancelled.
3. The results will vary according to the initial temperature, etc. Check that food is piping hot after cooking. If necessary, you can extend the cooking time. See EXTENDING COOKING TIME AT THE END OF COOKING on page 30.
4. Keep the door closed. If opened during cooking, steam will escape, and a longer cooking time will be required.
5. During and after cooking, much condensed water will be collected on the door and oven walls, especially under the base tray. Dry any liquid residue with a soft cloth.
6. After cooking, the oven will automatically cool, and the display may show "HOT".
7. When **START** is pressed for draining after cooking, "NOW COOLING" may be displayed. The water will be drained automatically after it has cooled down. It will take a maximum of 30 minutes. Draining can be cancelled by pressing **STOP/CLEAR**.
8. The oven regulates the oven temperature by turning the top heater on and off. Though the actual oven temperature may differ from the set temperature, simply set the desired oven temperature. Follow the cookbook, recipes and package suggestions carefully.
9. Always place the base tray on the oven floor.

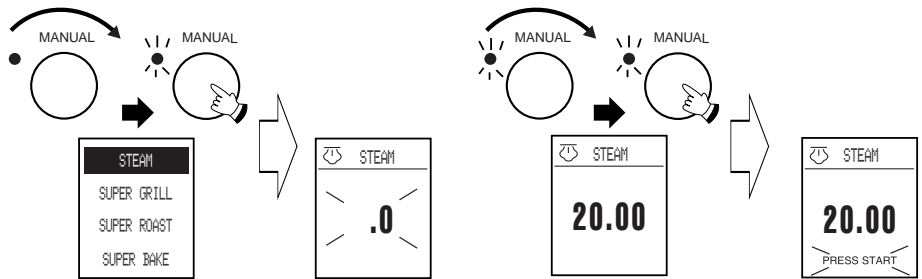
MANUAL COOKING

STEAM

Use **STEAM** to steam foods such as fish, chicken or vegetables. Steam cooks food gently without destroying shape, color or aroma. The **STEAM** mode can be programmed for a maximum of 40 minutes.

Example: To steam chicken for 20 minutes.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **STEAM** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select 20 minutes and then press the **MANUAL** dial to confirm.



4. Press **START** to begin steaming.



Note:

Place the food in the perforated tray on the rack. For food in liquid, use a shallow glass dish and place on the rack. Cooking foods without a cover is recommended. Place food in the oven before Step 4.

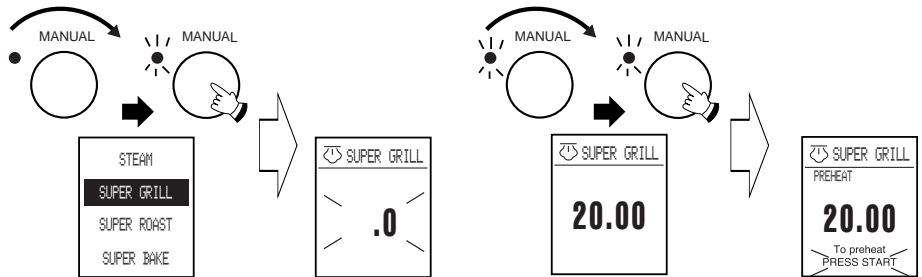
MANUAL COOKING

SUPER GRILL

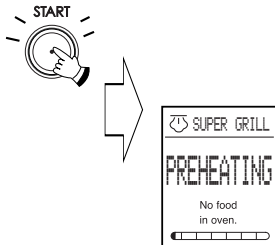
Use **SUPER GRILL** for grilling meat, poultry or fish with superheated steam. By automatically controlling the superheated steam, food will retain its moisture but have a crisp, brown outside. **SUPER GRILL** can be programmed for up to 2 hours 30 minutes.

Example: To grill London broil for 20 minutes using **SUPER GRILL**.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **SUPER GRILL** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select 20 minutes and then press the **MANUAL** dial to confirm.



4. Press **START** to begin preheating.



When the preheated temperature has been reached, the audible signal sounds and the display will show "PREHEAT OVER". Open the door and place the food inside the oven. Close the door.

START is flashing.

5. Press **START** to begin grilling.



Notes:

1. Place food directly on the rack.
2. It is necessary to preheat the oven before use, which is automatically preset. Place food into the oven when the audible signal sounds indicating preheating has finished.

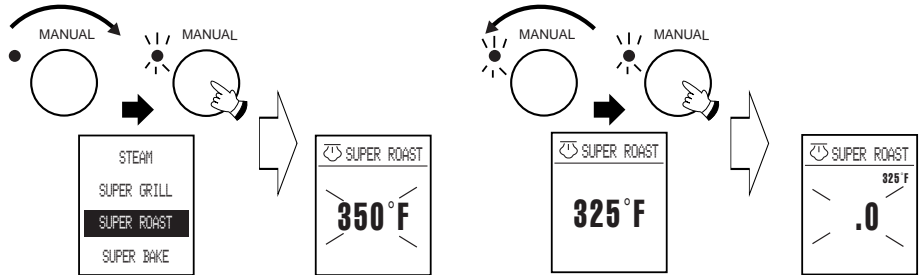
MANUAL COOKING

SUPER ROAST

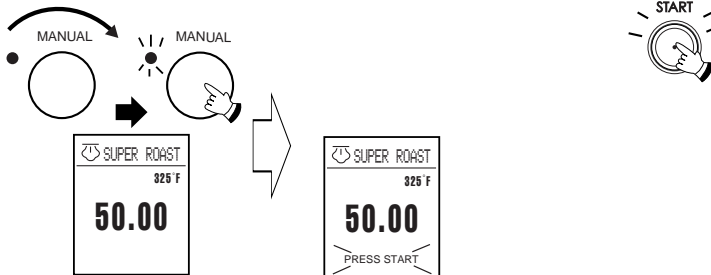
Use **SUPER ROAST** for roasting meat or poultry with superheated steam. By automatically controlling the superheated steam, food will retain its moisture but have a crisp brown outside. **SUPER ROAST** can be programmed for up to 2 hours 30 minutes. Oven temperature can be set between 200°F and 450°F in 25°F increments.

Example: To roast chicken for 50 minutes using **SUPER ROAST** 325°F.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **SUPER ROAST** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select 325 °F and then press the **MANUAL** dial to confirm.



4. Turn the **MANUAL** dial to select 50 minutes and press the **MANUAL** dial to confirm.
5. Press **START** to begin roasting.



Note:

Place the meat or poultry directly on the rack. Place in the oven before Step 5.

MANUAL COOKING

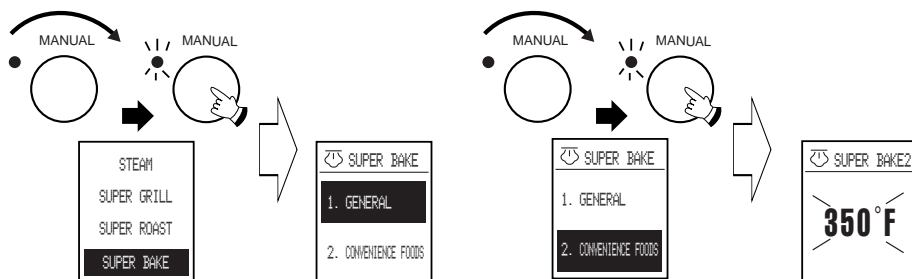
SUPER BAKE

SUPER BAKE uses superheated steam for special baking. Consult the SUPERHEATED STEAM COOKBOOK for more information. There are 2 options within the **SUPER BAKE** mode.

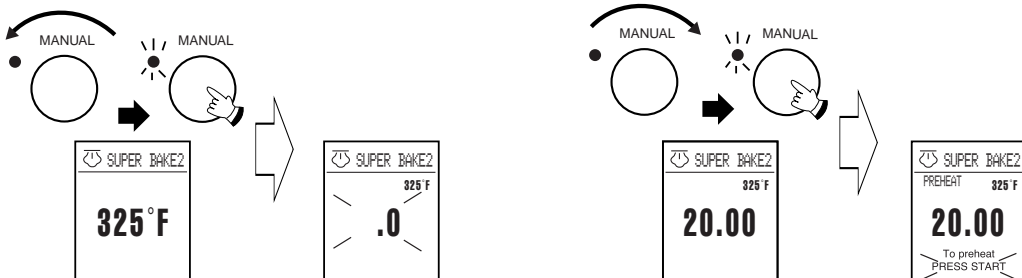
1: GENERAL is suitable for cakes, breads, etc. 2: CONVENIENCE FOODS is suitable for lasagna, pizza, fried chicken, etc. They are cooked without drying. **SUPER BAKE** mode can be programmed for up to 2 hours 30 minutes. Oven temperature can be set between 200°F and 450°F in 25°F increments. Baking with steam is a very special cooking mode. Refer to the separate cookbook for foods suitable for baking with steam. Cooking time can be reduced slightly for most foods. To ensure good results when baking something for the first time, begin to check the cooking progress after approximately three-fourths of the usual baking time. If not done, continue until desired doneness is achieved. Note final baking time for future use.

Example: To bake fried chicken for 20 minutes using **SUPER BAKE CONVENIENCE FOODS** at 325°F.

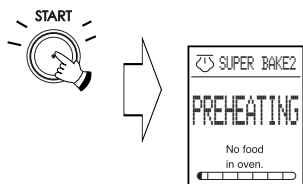
1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **SUPER BAKE** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select **CONVENIENCE FOODS** and then press the **MANUAL** dial to confirm.



4. Turn the **MANUAL** dial to select 325°F and then press the **MANUAL** dial to confirm.
5. Turn the **MANUAL** dial to select 20 minutes and then press the **MANUAL** dial to confirm.



6. Press **START** to begin preheating.



When the preheated temperature has been reached, the audible signal sounds and the display will show "PREHEAT OVER". Open the door and place the food inside the oven. Close the door.

START is flashing.

7. Press **START** to begin cooking.



Notes:

1. Place food directly on the rack.
2. It is necessary to preheat the oven before use, which is automatically preset. Place food in the oven when the audible signal sounds indicating preheating has finished.

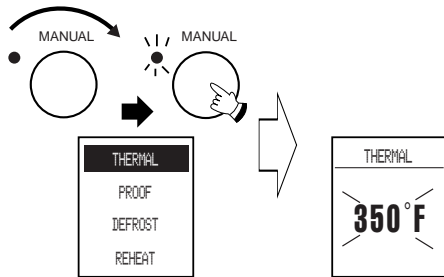
MANUAL COOKING

THERMAL

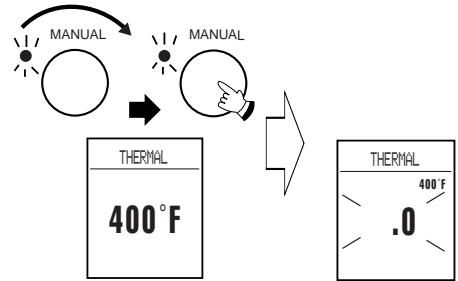
Use **THERMAL** as a conventional oven. There is no need to change traditional cooking times. This mode does not use steam. **THERMAL** can be programmed for up to 2 hours 30 minutes. Oven temperature can be set between 200°F and 450°F in 25°F increments and **BROIL**.

Example: To bake muffins for 20 minutes using **THERMAL** on 400°F.

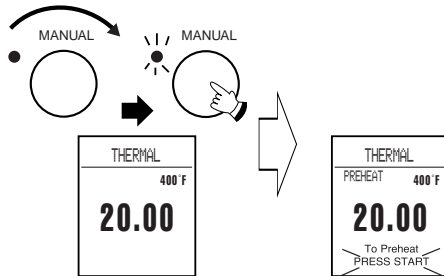
1. Turn the **MANUAL** dial to select **THERMAL** and then press the **MANUAL** dial to confirm.



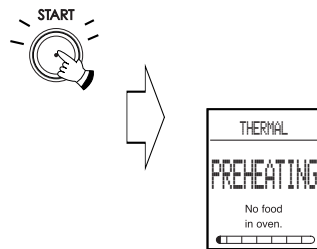
2. Turn the **MANUAL** dial to select 400°F and then press the **MANUAL** dial to confirm.



3. Turn the **MANUAL** dial to select 20 minutes and then press the **MANUAL** dial to confirm.



4. Press **START** to begin preheating.



When the preheated temperature has been reached, the audible signal sounds and the display will show "PREHEAT OVER". Open the door and place the food inside the oven. Close the door.

START is flashing.

5. Press **START** to begin baking.



Notes:

1. Place food directly on the rack or on the baking tray and then on the rack.
2. To select **MANUAL BROIL**, turn **MANUAL** dial until **BROIL** appears.
3. It is necessary to preheat oven before use, which is automatically preset. Place food into the oven when the audible signal sounds indicating preheating has finished.

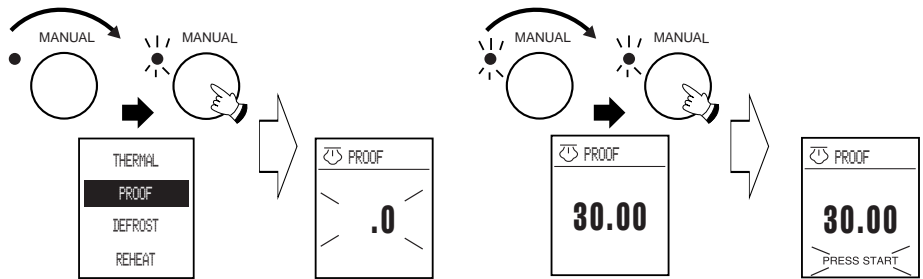
MANUAL COOKING

PROOF

Use **PROOF** to aid dough rising when making regular or sweet yeast breads. **PROOF** can be programmed for up to 2 hours 30 minutes.

Example: To proof bread dough for 20 minutes using **PROOF**.

1. Fill the reservoir to the MAX mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **PROOF** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select 30 minutes and then press the **MANUAL** dial to confirm.



4. Press **START** to begin proofing.



Notes:

1. To prevent drying the surface of dough during the proofing process, the oven light is turned off automatically.
2. Put the food in a suitable container on the rack.

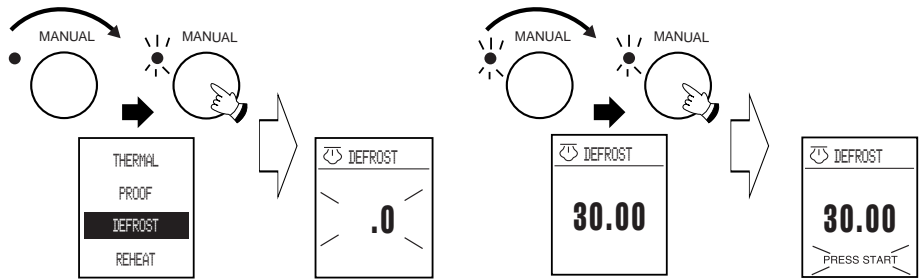
MANUAL COOKING

DEFROST

This **DEFROST** setting uses steam. Steam surrounds the frozen food and defrosts it gently. **DEFROST** can be programmed for up to 2 hours 30 minutes.

Example: To defrost lasagna for 30 minutes using **DEFROST**.

1. Fill the reservoir to the **MAX** mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **DEFROST** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select 30 minutes and then press the **MANUAL** dial to confirm.



4. Press **START** to begin defrosting.



Note:

Place in a suitable container and place on the rack.

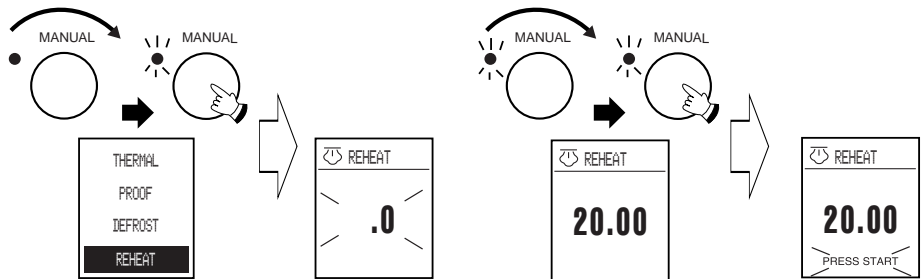
MANUAL COOKING

REHEAT

The **REHEAT** setting uses steam. Food will be reheated gently without drying. **REHEAT** can be programmed for up to 40 minutes.

Example: To reheat rice for 20 minutes using **REHEAT**.

1. Fill the reservoir to the **MAX** mark. Position correctly and push firmly into place.
2. Turn the **MANUAL** dial to select **REHEAT** and then press the **MANUAL** dial to confirm.
3. Turn the **MANUAL** dial to select 20 minutes and then press the **MANUAL** dial to confirm.



4. Press **START** to begin reheating.



Notes:

1. Place food in a suitable container and place on the rack. Heating food without a cover is recommended. To prevent food from getting wet on top, cover with aluminium foil. If a container is small or unstable, place it on base tray.
2. Preheating is not necessary.

OTHER CONVENIENT FEATURES

EXTENDING COOKING TIME AT THE END OF COOKING

Cooking results may vary depending on room temperature, initial food temperature and other factors. You can adjust cooking results by adding more cooking time at the end of cooking.

When cooking is finished, the display will show "EXTEND". It is only possible to add extra time during the 3 minutes when "EXTEND" is in the display. The time can be extended up to 10 minutes. Turn the **AUTO** dial for the desired time and then press **START**. The same cooking mode will be continued. Carefully check the cooking process.

Notes:

1. If "Fill reservoir" is displayed when **START** is pressed, fill the reservoir to the MAX mark. Position and push firmly into place.
2. "EXTEND" is displayed for 3 minutes before opening the door and for 1 minute after opening the door.

TEMPERATURE ADJUSTMENT

To change the oven temperature during cooking with SUPER ROAST, SUPER BAKE or THERMAL, simply turn the **MANUAL** dial to increase or decrease in 25°F increments.

INFO PAD

The **INFO** provides 7 features that make using your oven easy and provide step-by-step instructions for special functions.

MAINTENANCE

1. DRAIN WATER
2. DESCALE
3. OVEN CLEANING

SETTINGS

1. CLOCK
2. LCD CONTRAST
3. SOUND
4. DEMO MODE

These features can be selected by pressing **INFO** repeatedly or by pressing **INFO** once and then turning the **AUTO** dial.

MAINTENANCE

1. DRAIN WATER

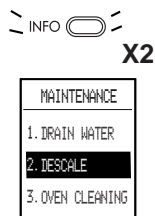
The water remaining inside of the steam generator can be drained by using the DRAIN WATER function. When draining is necessary, the oven will automatically begin the DRAIN WATER function. If you happen to cancel the DRAIN WATER function when it is displayed, select DRAIN WATER function by press **INFO**. Please refer to page 13 for instructions for draining.

OTHER CONVENIENT FEATURES

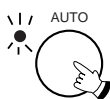
2. DESCALE

When the drained water in the base tray has white or gray grains in it, the oven needs descaling. These white or gray grains, also called scale, form in the water circuit inside the oven during steam generation, which could cause the oven to malfunction. The frequency of descaling will depend on the hardness of the water that you use; the harder the water the more often descaling will be necessary. Either when the white or gray grains are seen or when "Descaling necessary" appears in the display, it is strongly recommended that descaling be done immediately. The descaling process takes about 1 hour and 30 minutes.

1. Press **INFO** twice.



2. Press the **AUTO** dial to confirm.



3. If there is water in the steam generator, it must be removed before the descaling process can begin. Follow directions in the display. After the water draining process has been completed, continue by following the descaling instructions in the display.

4. Citric acid, available at some drugstores, or bottled lemon juice with no pulp are used for descaling. Choose one to use. Prepare the descaling solution.

To use citric acid, dissolve 1 tablespoon of citric acid crystals in $2\frac{3}{4}$ cups of water in a non-porous container. Stir well and pour into the reservoir.

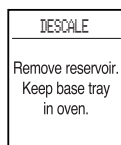
To use 100% bottled lemon juice, check that there is absolutely no pulp in it. If there is pulp or you are not sure, strain through a fine strainer.

Measure $\frac{1}{3}$ cup of the strained lemon juice and add it to $2\frac{3}{4}$ cups of water. Stir well and pour into the reservoir.

5. Place the reservoir in the oven correctly and push firmly into place. Do not place any food in the oven. Place base tray in the oven and press **START** to begin descaling.



6. When the oven stops with the audible signal, the message below will be displayed. Remove the reservoir. Press **START** to drain the descaled water. Empty the base tray and return it to the oven floor. Wash the reservoir well. Fill with cold tap water up to the MAX mark.



7. Place the reservoir in the oven correctly and push firmly into place.

8. When reservoir is in position, rinsing will start automatically. When rinsing has ended, remove the reservoir and press **START** to drain the water. Water drains into the base tray. When draining is complete, remove the base tray and drip tray, wash, rinse, dry and reposition.

Note:

If the electrical power supply is interrupted during descaling, the process is cancelled. Follow the above example again.

CAUTION:

THE SUPERHEATED STEAM OVEN'S PERFORMANCE MAY BE AFFECTED SHOULD SCALE BE ALLOWED TO BUILD-UP. DESCALE REGULARLY.

OTHER CONVENIENT FEATURES

3. OVEN CLEANING

The OVEN CLEANING function helps to loosen any grease, oil or food residue. The steam will make the oven easy to clean; however, it is not a self-cleaning function. Check to be sure that the base tray is on the oven floor. Fill the reservoir with water to the MAX mark, place in the oven and push firmly into place. Press **INFO** three times and then press the **AUTO** dial to confirm. Finally, press **START** to begin cleaning.

It will take approximately 7 minutes for the cleaning cycle. When the oven stops, open the door and remove any residue carefully with a soft, dry cloth. Use dry, heavy oven mitts to prevent burns. Remove the base tray and drip tray, wash, rinse and dry before replacing. Remove the reservoir. When "DRAIN WATER" is in the display and the base tray is in place, press **START** to begin draining. At end, empty the base tray and dry with a soft cloth.

EXERCISE CAUTION AT EVERY STEP OF CLEANING SINCE THE OVEN AND ITS PARTS CAN BE EXCEEDINGLY HOT. Use dry, thick oven mitts for protection.

Notes:

1. If "NOW COOLING" is displayed, allow oven to cool before cleaning.
2. If the oven will not be used for some time, turn the oven to THERMAL 450°F for 10 minutes after the oven is drained and wiped dry.

SETTINGS

1. CLOCK

See page 14.

2. LCD CONTRAST

It is possible to adjust the contrast of the display. To adjust the contrast, press **INFO** 5 times and then press the **AUTO** dial to confirm. Select display contrast by turning **AUTO** dial. Press the **AUTO** dial to confirm.

3. SOUND

It is possible to have sound or no sound. To set the sound, press **INFO** 6 times and then press **AUTO** dial. Select desired sound setting by turning the **AUTO** dial. Press the **AUTO** dial to confirm the chosen setting.

4. DEMO MODE

The oven can be set in DEMO MODE so that no function, except the display, operates. To set DEMO MODE, press **INFO** 7 times and then press the **AUTO** dial to confirm. Select ON by turning **AUTO** dial. Press the **AUTO** dial to confirm "on". Note that DEMO is in the lower right corner of the display. To return the oven to normal operation, follow same steps except press the **AUTO** dial to confirm "off". DEMO will disappear from the display.

CLEANING AND CARE

CLEAN THE OVEN REGULARLY. Spatters and residue remaining from prolonged use, especially at high temperatures, are hard to clean and may interfere with good oven operation as well as decrease the useful life of the oven.

IMPORTANT CAUTIONS:

- DISCONNECT THE POWER CORD OR LEAVE THE DOOR OPEN TO INACTIVATE THE OVEN DURING CLEANING.
- ALLOW THE OVEN TO COOL BEFORE CLEANING EXCEPT WHEN USING THE OVEN CLEANING FUNCTION on page 32.
- DO NOT USE OVEN CLEANERS OR HARSH SCOURING PADS ON ANY PART OF THE OVEN.
- DO NOT USE A STEAM CLEANER.

Oven cleaning - exterior

Prepare a solution of mild soap and water, immerse a soft cloth or sponge into the solution and wring dry. Wipe exterior. Rinse cloth or sponge in warm water and wring dry. Wipe exterior again and polish dry.

Oven cleaning - interior

1. After every use while the oven is still warm, wipe spatters or spills with a soft damp cloth or sponge. See page 32 for directions on the OVEN CLEANING function. Use this function to clean thoroughly.
2. The cleaning cloth or sponge must be wrung dry to prevent moisture or residue from entering the oven vents.
3. Do not use spray type cleaners on the oven interior.
4. Any remaining food or fat could cause smoke or an unpleasant smell. It is a good idea to heat the oven using THERMAL 400°F for 20 minutes to remove any fat or residue from the interior ducts and heaters.

Door / door gasket / control panel

To remove all traces of dirt, regularly clean both sides of the door, with a soft, damp cloth. Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The door gasket is essential for a good seal. Always keep the gasket clean to prevent any damage. If water condenses inside the door gasket, wipe dry with a soft cloth. Care should be taken not to rub, damage, pull or move the gasket. Before cooking, always check that door gasket is lying smooth and flat. If not, steam will leak from the door. Do not use the superheated steam oven if it has a damaged door gasket as steam would not be contained in the oven. Consult a Sharp Authorized Servicer.

Gently wipe the front of the door, control panel and display with a soft cloth slightly dampened only with water. Polish with another soft cloth. Never use a chemical or abrasive cleaner on these surfaces.

Reservoir cavity

Clean often to ensure that no residue is inside. Wrap a soft cloth around a long, narrow spatula and carefully wipe all areas of the cavity.

Drain tube

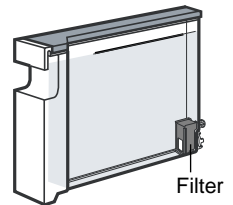
After each cooking session, remove the drain tube and wash thoroughly with hot, soapy water, including the center of the tube. Rinse and dry before replacing in the oven.

Base tray / rack / baking tray / perforated tray

Keep clean by washing after every use in a mild soap or detergent solution, rinsing and polishing dry. Do not use harsh cleaners, sharp metal scrapers or stiff brushes to prevent damage to the easy-clean surface. All the accessories can be washed in the dishwasher. Place on the top rack.

Reservoir

After each use, empty reservoir and rinse with clean tap water. Do not place in the dishwasher. Frequently, wash in a mild soap or detergent solution, rinse and polish dry. It may be necessary to wrap a soft cloth around a long spatula to wipe the inside of



the reservoir thoroughly. Note the filter in the rear bottom of the reservoir. Use a very soft brush to remove any build-up in the filter. The filter cannot be removed nor replaced so special care should be used when cleaning it. Do not use harsh cleaners, sharp metal scrapers or stiff brushes on the reservoir or reservoir filter.

Drip tray

Empty drip tray after each use, wash in a mild soap or detergent solution, rinse, polish dry and replace below the oven front. Do not clean in dishwasher.

Descaling the water circuit

During steam production, scale may form in the water circuit inside of the oven. To remove scale, complete the DESCAL function when indicated. See page 31 for complete instructions.

SERVICE CALL CHECK / TROUBLESHOOTING CHART

SERVICE CALL CHECK

If EE is displayed or you think the oven is not working properly, check the chart below before consulting a Sharp Authorized Servicer. This will help to prevent unnecessary service calls.

TROUBLESHOOTING CHART

ERROR MESSAGE / INFORMATION MESSAGE

MESSAGE ON DISPLAY		ACTION
ERROR MESSAGE	EE05	Press STOP/CLEAR and check that installation is correct. Check page 3. Be sure there is sufficient space surrounding the oven for proper performance. If there is sufficient space, descale by following the instructions on page 31.
	EE12	Press STOP/CLEAR and drain the water using DRAIN WATER instructions on page 13.
	EE15	Press STOP/CLEAR and descale using DESCALING instructions on page 31. Should these steps not restore the oven performance or should there be other error numbers in the display, disconnect the oven from the wall outlet, call or carry-in the oven to a Sharp Authorized Servicer.
INFORMATION MESSAGE	Fill reservoir.	<ul style="list-style-type: none"> * There is not enough water in the reservoir for the chosen cooking operation. Remove reservoir and fill with water to the MAX mark. Place in the reservoir cavity correctly and push firmly into place. Press START. * If START pad is pressed while the oven is checking the water amount, this message may be displayed. Press START pad again.
	Check reservoir position.	Remove the reservoir. Place in the reservoir cavity correctly and push firmly into place. Press START again.
	Wait until oven is cool.	The oven is too hot to use either DEFROST or PROOF. Remove the food from the oven and allow oven to cool until display clears.
	Descaling necessary	Follow step-by-step instructions for descaling on page 31. When the drained water in the base tray has white or gray grains in it, the oven needs descaling. The frequency of descaling will depend on the hardness of your water; the harder the water the more often descaling will be needed. If "Descaling necessary" appears frequently, you may use distilled water instead of tap water. This will reduce, but not eliminate, the need to descale.
	Water cannot be pumped.	<ul style="list-style-type: none"> * Remove the reservoir and check that it is filled, the air holes are not clogged, the reservoir filter is not clogged and that there is no damage to the reservoir. When filled to the MAX mark, position the reservoir correctly and push firmly into place. Reprogram and touch START. * If message is still in the display, follow step-by-step instructions for descaling on page 31. * If message is still in the display, call or carry-in the oven to a Sharp Authorized Servicer.

TROUBLESHOOTING CHART

MESSAGE ON DISPLAY		ACTION
INFORMATION MESSAGE	DRAIN WATER	After cooking or if water has been left in the steam generator for more than 15 hours, this message will be displayed. Remove the reservoir. Check that the base tray is on the oven floor. Press START . If "NOW COOLING" is displayed, see next section.
	NOW COOLING	Wait until the water has cooled in the steam generator. When "NOW COOLING" disappears, the water will be drained automatically. It takes a maximum of 30 minutes to cool and then drain after cooking.
	PREPARING STEAM	When START is pressed, this message may appear. Count down begins when the message disappears.

The following situations are normal and are not signs that the oven is malfunctioning.

QUESTION / SITUATION	ANSWER
Control panel / power supply	<ul style="list-style-type: none"> * Check that power plug is connected to a suitable wall outlet. See page 4. * Check that fuse or circuit breaker is functioning properly. If not, correct. * Disconnect the oven from the power source, wait one minute and then plug into the wall outlet. If the problem exists, consult a Sharp Authorized Servicer.
The display is black / blank.	<ul style="list-style-type: none"> * Open the door and close. Is the oven light off? Press START again. * If the display says, "Wait until oven is cool.", be sure to wait until it disappears and then press START.
The display is fine but START will not function when pressed.	
Electrical power supply is interrupted during cooking.	The cooking program will be cancelled. Continue to cook using the manual settings. Check food carefully as it cooks.
Oven light is off during PROOF.	Normal operation to prevent bread dough from drying on the surface.
Oven light is off when door is opened.	Oven light lights for maximum 5 minutes when door is opened.
When either dial is turned, "DRAIN WATER" is displayed.	Follow step-by-step instructions for draining the water on page 13.
STOP/CLEAR pad cannot be entered during draining.	During draining, STOP/CLEAR pad is locked. Wait for 15 seconds and try again.

TROUBLESHOOTING CHART

The followings situations are normal and are not signs that the oven is malfunctioning.

QUESTION / SITUATION		ANSWER
Steam	Water is found inside the oven when the door is opened.	Steam has condensed inside the oven. Wipe dry with a soft cloth.
	Water collects under the base tray after cooking.	Steam has condensed on the oven floor. Wipe dry with a soft cloth.
	Steam comes out of the ventilation cover at the back of the oven.	It is normal for used steam to come from the ventilation cover on the back of the oven. Approximately 1 minute before cooking ends, steam will also come from the ventilation cover.
	Condensed water can be seen coming from the drain hole in the oven cavity.	This operation is normal.
	When the door is opened after cooking, air is gently blown from the side of the control panel.	Cooling air passes from the side of the control panel to reduce steam coming from the open door.
	Steam comes from the door during cooking.	Check the door gasket to make sure it is lying smooth and flat.
Noise / Sound	The oven is sometimes noisy.	You may hear water being pumped to the steam generator. This is normal.
	Noise after cooking.	* The cooling fan will operate until the oven is cool. * From the cooling air vent, air will blow for approximately 1 minute after cooking to prevent steam from escaping all at once.
	Noise before end of draining.	You may hear the drain valve closing, which is a normal function.
	Noise when cooking with high temperature.	High temperatures may cause expansion of the oven's components. This is normal.
	No sound when the pads are touched.	Sound is turned OFF. See page 32 to cancel "sound off".
	Noise for 1 minute before cooking is completed.	Steam is being expelled from the ventilation cover. This is normal.
Smoke / Aroma	When using the oven for the first time, it may smoke or smell.	See page 15 for step-by-step instructions for cleaning the oven before the first use.
	The oven cavity smells after cooking.	See page 33 for step-by-step instructions for removing the aroma.
Others	White and/or gray grains are in the drained water.	See page 31 for step-by-step instructions for descaling.

SPECIFICATIONS

AC Line Voltage:	Single phase 120V, 60Hz, AC only
AC Power Required:	1400W 11.7 A
Output Power:	
Top Heater	1300W (1000W + 300W)
Steam Heater	1000W (700W + 300W)
Outside Dimensions:	20 ¹ / ₂ "(W) x 13 ⁵ / ₈ "(H) x 18 ¹ / ₄ "(D)
Cavity Dimensions*:	13 ³ / ₈ "(W) x 9 ¹ / ₄ "(H) x 12 ¹ / ₄ "(D)
Oven Capacity*:	0.9 Cu. Ft.
Weight:	Approx. 44 lb

★ Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.

In compliance with standards set by:



– This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc.

QUICK PROGRAMMING GUIDE





AUTOMATIC CHART

CATEGORY		FOOD	AMOUNT
ROAST	1	WHOLE CHICKEN	2.5-5.0 LB
	2	BONELESS PORK LOIN	2.0-3.0 LB
	3	MEAT LOAF	1.0-1.5 LB
	4	BEEF EYE OF ROUND	2.0-3.0 LB
	5	BAKED POTATOES	1-6
GRILL	1	HAMBURGERS	0.25-1.5 LB
	2	CHICKEN PIECES	0.5-2.5 LB
	3	BONELESS POULTRY	0.25-1.5 LB
	4	BONELESS PORK LOIN CHOPS	0.25-1.5 LB
	5	FISH STEAKS	0.5-2.0 LB
STEAM	1	FRESH VEGETABLES: CRISP	1-4 servings
	2	FRESH VEGETABLES: TENDER	1-4 servings
	3	NEW POTATOES	0.5-2.0 LB
	4	FISH FILLETS	0.25-1.5 LB
	5	SHELLFISH	0.25-2.0 LB
CONVENIENCE FOODS	1	FROZEN PREPARED POTATOES	0.25-1.25 LB
	2	FROZEN PREPARED FISH	0.25-1.25 LB
	3	FROZEN PREPARED POULTRY	0.25-1.25 LB
	4	REFRIGERATED PREPARED POULTRY	0.25-1.25 LB
	5	FROZEN PIZZA	1





QUICK PROGRAMMING GUIDE

For more complete information and safety precautions, refer to your Operation Manual.





SET CLOCK

- 1 Press **INFO** pad 4 times and press **AUTO** dial.  x 4
- 2 Press **AUTO** dial to confirm 12 hour or turn **AUTO** dial to select 24 hour and then press **AUTO** dial to confirm. 
- 3 Turn **AUTO** dial to select the hour. Press **AUTO** dial to confirm. 
- 4 Turn **AUTO** dial to select minutes. Press **AUTO** dial to confirm. 

AUTOMATIC COOKING


- 1 Turn **AUTO** dial to select the desired food. Press **AUTO** dial to confirm. 
- 2 Turn **AUTO** dial to enter the weight/number. Press **AUTO** dial to confirm. 
- 3 Turn **AUTO** dial to select the time: LESS, STANDARD or MORE. Press **AUTO** dial to confirm. 
- 4 Press **START** to begin cooking. Check the display to see if oven needs to preheat. 

MANUAL COOKING

- 1 Turn **MANUAL** dial to select mode. Press the **MANUAL** dial to confirm. 
- 2 Turn **MANUAL** dial to select temperature, if necessary. Press the **MANUAL** dial to confirm. 
- 3 Turn **MANUAL** dial to select time. Press **MANUAL** dial to confirm. 
- 4 Press **START** to begin cooking. Check the display to see if oven needs to preheat. 

INFO

Press **INFO** pad for options. Press **AUTO** dial to confirm.

- | | |
|---|---------------|
|  x 1 | DRAIN WATER |
| x 2 | DESCALE |
| x 3 | OVEN CLEANING |
| x 4 | CLOCK |
| x 5 | LCD CONTRAST |
| x 6 | SOUND |
| x 7 | DEMO MODE |

MANUAL CHART

COOKING MODE	OVEN TEMPERATURE	STEAM	PRESET PREHEAT	MAXIMUM COOKING TIME
STEAM	Automatically preset	YES	NO	40 minutes
SUPER GRILL	Automatically preset	YES	YES	2 hours, 30 minutes
SUPER ROAST	200 - 450°F	YES	NO	2 hours, 30 minutes
SUPER BAKE	200 - 450°F	YES	YES	2 hours, 30 minutes
1. GENERAL 2. CONVENIENCE FOODS				
THERMAL	200 - 450°F, BROIL	NO	YES	2 hours, 30 minutes
PROOF	Automatically preset	YES	NO	2 hours, 30 minutes
DEFROST	Automatically preset	YES	NO	2 hours, 30 minutes
REHEAT	Automatically preset	YES	NO	40 minutes

SHARP®

SHARP ELECTRONICS CORPORATION
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