

Superheated Steam Countertop Oven

MODEL
SSC0586DS



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CUSTOMER ASSISTANCE

**IMPORTANT! Register within 10 days of purchase.
Register ONLINE at www.sharppusa.com/productregistration**

To aid in reporting this appliance, 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.

MODEL NUMBER _____ **SERIAL NUMBER** _____

DATE OF PURCHASE _____ / _____ / _____

DEALER _____ **TELEPHONE** _____

SERVICER _____ **TELEPHONE** _____

FOR US

TO PHONE:

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

TO WRITE:

Sharp Electronics Corporation
Customer Assistance Center
Sharp Plaza Blvd
Memphis, Tennessee 38193

TO ACCESS INTERNET: www.sharppusa.com

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

SHARP®

CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION (“Sharp”) warrants to the first consumer purchaser (“Purchaser”) that this SHARP brand product (“Product”), when shipped in its original container and sold or distributed in the United States by Sharp or an authorized Sharp dealer or reseller, 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 limited 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 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 above 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 incident 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 LIMITED WARRANTY IS VALID ONLY IN THE FIFTY (50) UNITED STATES, THE DISTRICT OF COLUMBIA AND PUERTO RICO.

Your product model number & description SSC0586DS Home Use Superheated Steam Countertop Oven.
(Be sure to have this information when you call for service.)

Warranty period for this product: One (1) year parts and labor.

Additional item(s) excluded from warranty coverage (if any): Non-functional accessories 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.sharppusa.com.
SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR OVEN EVER REQUIRE WARRANTY SERVICE.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest SHARP AUTHORIZED SERVICER for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use this appliance for other than intended use.
13. Use extreme caution when removing tray/pan or disposing of hot grease.
14. Oversize foods, metal foil packages, or utensils must not be inserted in the appliance as they may involve a risk of fire or electric shock.
15. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. The appliance should not be left unattended during operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
20. Do not place any of the following materials in the appliance: that is paper, cardboard, plastic, and the like.
21. Do not cover any part of the appliance except the broiling pan with metal foil. This will cause overheating of the appliance.
22. See cleaning instructions on page 13.
23. Press the CANCEL/OFF button to turn off the appliance.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

INFORMATION YOU NEED TO KNOW

Please make reading this Operation Manual your first step prior to using the appliance. This important booklet explains exactly how the appliance works and what you need to know to operate it successfully.

ADDITIONAL IMPORTANT SAFEGUARDS

1. Do not put cooking utensils or baking dishes on the opened door.
2. Do not touch the plug with wet hands when inserting or removing from the outlet. Plug securely into the electric wall socket and remove by gripping the plug. Never pull on just the cord when unplugging from the wall.
3. Put cold, filtered tap water in the tank. Do not put hot water or any other liquids, in the water tank. See page 8.
4. Do not place sealed or airtight containers in the appliance.
5. Do not operate the appliance if the water tank is cracked and/or leaking water. Contact a SHARP AUTHORIZED SERVICER.
6. Do not try to adjust or repair the appliance yourself.
7. Do not place or use the appliance anywhere that water may splash onto it.
8. Do not insert any objects in the steam outlets or ventilation openings.
9. If the oven light fails, consult a SHARP AUTHORIZED SERVICER.

INSTALLATION INSTRUCTIONS

UNPACK & EXAMINE THE APPLIANCE

Carefully unpack the appliance, and remove all packing materials, and the feature sticker from the outside of the door, if there is one. Remove the protective film (blue film) from the outer cabinet.

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

CHOOSING A LOCATION

Place the appliance on a flat and sturdy countertop. Allow at least 3 inches on the sides, 6 inches above the top, and 1/2 inch at the rear of the appliance for air circulation.

GROUNDING INSTRUCTIONS

This appliance must be grounded. It 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 the risk of electric shock by providing an escape wire for the electric current.

ELECTRICAL REQUIREMENTS

The electrical power input requirement should be a protected 15amp 120Vac 60 Hz electrical outlet. It is recommended that a separate circuit serving only this appliance be provided.

The appliance 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.

A 3-prong adapter may be purchased and used temporarily if local codes allow. Follow package directions.

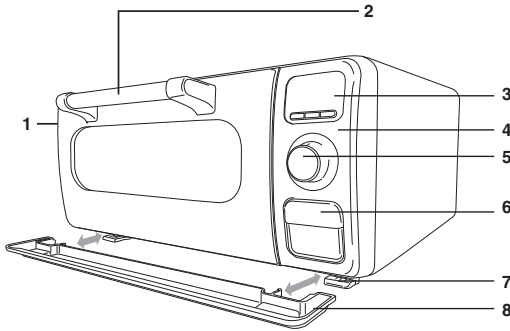
EXTENSION CORD

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised.

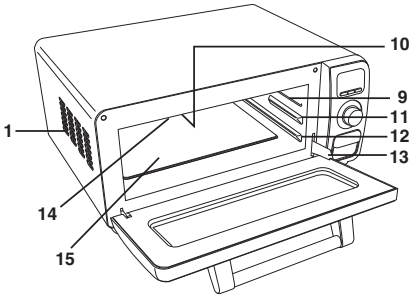
If a long extension cord is used, its designated electrical rating must be at least as great as the electrical rating of the appliance. The extension cord should also be positioned so that it does not hang over a countertop or tabletop where it can be pulled on by children or tripped over.

The extension cord should be a grounding-type 3-wire cord.

PART NAMES

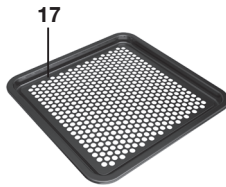


1. Ventilation openings
Be aware that hot steam or air comes out during cooking, and keep children away from the appliance.
2. Door open handle
3. LCD display
4. Control panel
5. Dial
6. Water tank (See page 8)
7. Legs
8. Drip tray (See page 8)
9. Oven light
It will light during cooking.
10. Steam outlets
11. Upper position
12. Lower position
13. Door hinge
14. Upper heating element
(at the oven cavity ceiling)
15. Lower heating element
(under the floor)



ACCESSORIES

16. Broiling pan
For Warm, Bake/Reheat and Broil/Grill modes.
17. Crisper tray
For Toast, Pizza and Bake/Reheat modes.



OTHERS

Operation Manual
Quick Start Guide
Cook Book

WARNING

The oven door, outer cabinet, oven cavity, accessory and especially the heating elements will become hot. Use thick dry pot holders when removing the foods or accessory from the oven to prevent burns.

CONTROL PANEL



DISPLAY INFORMATION

The display shows information including cooking time and cooking mode.

Toast: Toast mode is selected or in use.

Warm: Warm mode is selected or in use.

Pizza: Pizza mode is selected or in use.

Bake/Reheat: This mode is selected or in use.

Broil/Grill: This mode is selected or in use.

°F: Fahrenheit.

M: Minute.

S: Second.

D: Demonstration mode is set. To release the demo mode, see page 14.

1. CANCEL/OFF button:

- Press if you make a mistake during programming.
- Press to stop the cooking function.

2. START button:

- Press to begin the operation.

3. SELECT button:

- Press to set toast color.
- Press to set cooking temperature.
- Press to set cooking time.

4. Dial:

- Turn to select cooking mode.
- Turn to select toast color.
- Turn to select cooking temperature.
- Turn the dial left or right to decrease or increase cooking time.

5. Red LED light:

- The red LED light will light up during the operation. It will blink with the various intensity when the remaining cooking time is less than 10 seconds.
- The red LED light will blink when the water tank is set after plugging the appliance into an outlet.
- The red LED light will blink when plugging the appliance into an outlet while the water tank is set.

IMPORTANT INSTRUCTIONS

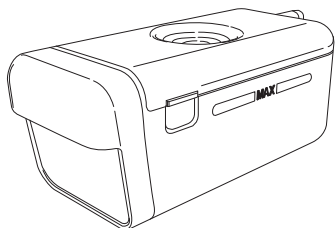
READ CAREFULLY BEFORE COOKING

WATER TANK

Filling the water tank with cold, filtered tap water is necessary for all functions.

Follow the directions below before cooking.

1. Pull the water tank toward you to remove.
2. Wash the water tank and lid before first time use.
3. Open the lid and fill the water tank with cold, filtered tap water to the MAX mark each time you begin to cook. Do not fill the water tank over the MAX mark. See figure below.
4. Close the lid tightly.
5. Reinstall the water tank, pushing it firmly into place.
6. After cooking, empty and rinse the water tank and the lid.



NOTES:

1. Do not add any liquid other than cold, filtered tap water into the water tank.
2. An insufficient amount of water in the water tank may cause an undesired result.
3. We recommend that you empty the water tank every time after cooking. Do not leave it filled with water in the oven for over a day.
4. Do not drop or damage the water tank. Heat may cause the water tank to change shape. Do not use a damaged water tank. Call 1-800-BE-SHARP to purchase a replacement part.
5. Do not block the air holes on the lid of the water tank. It will cause trouble during cooking.

DRIP TRAY

The drip tray must be in the correct position while cooking. For proper operation, follow the directions below.

The drip tray is packed with the oven. Attach the drip tray under the oven door as shown on page 6. This drip tray collects the condensation from the oven door.

To remove the drip tray: Pull the drip tray toward you with both hands. Water should not be dripping before removing the drip tray.

To replace the drip tray: Insert the drip tray under the oven aligning its depressed parts and the legs, and push firmly.

Insert the drip tray horizontally to attach.

⚠ WARNING

1. The oven will become very hot after cooking.
2. Do not open the door with your face close to the oven. Steam from the oven may cause burns.
3. Wait until the oven has cooled before emptying the drip tray. Once cooled, wipe the oven cavity.
4. Do not touch the water directly as water in the drip tray may be hot.

BEFORE OPERATING

Before operating the appliance, read and understand this operation manual completely.

Before the appliance can be used, follow these steps:

1. Place the drip tray correctly. See page 8.
2. Plug in the appliance. A beep will sound and the display will show “Toast”.*
3. Fill the water tank with cold, filtered tap water and install. Check that an audible signal sounds and the red LED lights blinks.
4. Follow directions below to clean the oven before first use.

* Default mode is “Toast”. Once you use the appliance, it will show the cooking mode you set last.

CLEAN THE OVEN BEFORE FIRST USE

You may detect smoke or a burning smell when using the appliance for the first time, this is normal and not a sign that the appliance is out of order. To avoid this problem, when first using the oven, operate the appliance without food for 20 minutes.

PREPARATION

1. Ventilate the room.
2. Install the drip tray.
3. Fill the water tank with cold, filtered tap water and install.
4. Make sure nothing is in the appliance.

TO CLEAN THE OVEN BEFORE USE, FOLLOW THESE STEPS.

1. Turn the dial until Bake/Reheat appears in the display.
2. Press SELECT.
3. Turn the dial to set the temperature (485°F).
4. Press SELECT.
5. Turn the dial to set the heating time (20 M).
6. Press START.

WARNING

The oven door, outer cabinet, oven cavity and especially the heating elements will become hot.

COOKING

- No preheat is required.

There are five cooking modes. Refer to the “COOKING CHART”. The chart gives information on each setting.

The appliance has seven color settings for Toast, and one temperature setting for Broil/Grill. Warm, Pizza and Bake/Reheat modes each have appropriate temperature ranges from 14 preset temperatures (160, 200, 225, 250, 275, 300, 325, 350, 375, 400, 425, 450, 475 and 485°F) Preheating is not necessary.

For details, refer to the provided Cookbook.

COOKING CHART

Cooking Mode	Toast Color Setting/Temp	Time	Default Setting	Accessories		Example
				Pan/ Tray	Position	
Toast	1~7 (1:lightest 7:darkest)	No need to set the time.*	4	Crisper Tray	Upper**	Toast, Bagels, Grilled Cheese, English Muffins
Warm	160 - 485 °F	0 - 60 min.	160 °F	Broiling Pan	Upper**	Keeping food warm
Pizza	325 - 485 °F	0 - 60 min.	400 °F	Crisper Tray	Upper**	Frozen Pizza
Bake/Reheat	300 - 485 °F	0 - 60 min.	375 °F	Broiling Pan or Crisper Tray	Upper**	Chicken, Biscuits (Frozen), Reheating leftover foods
Broil/Grill	485 °F	0 - 60 min.	485 °F	Broiling Pan	Upper**	Chicken Wings, Beef Patties, Salmon, Seafood

* In toast mode, there is no need to set cooking time. Toast mode comes with default cooking times for each color setting.

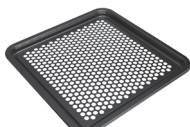
** See NOTE 1 below.

NOTE: BROILING PAN & CRISPER TRAY:

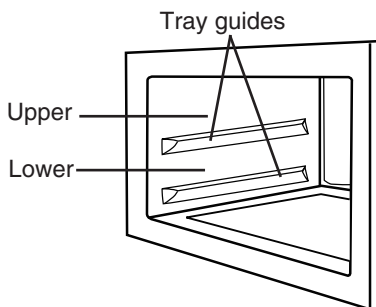
Broiling Pan



Crisper Tray



1. Select desired position depending on the food size. Upper position is recommended for most recipes. Smoke will occur during the cooking if the food touches the upper heaters.
2. Do not use upper and lower positions at the same time.
3. Do not stack broiling pan and crisper tray.



COOKING

- No preheat is required.

TIPS FOR COOKING

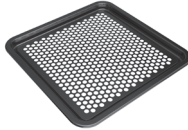
TO SET ACCESSORIES

Use the suitable accessory for each cooking mode.

Broiling Pan

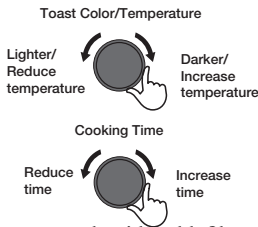


Crisper Tray



TO SET TOAST COLOR, TEMPERATURE OR COOKING TIME

Turn the dial clockwise or counterclockwise.



TOAST

1. Fill the water tank with cold, filtered tap water to the MAX mark and install.
2. Place food on attached tray, and place in oven.
3. Close the door. Turn the dial to “Toast” and Press SELECT.
4. The display will show “4” as the default toast color setting. Turn the dial right or left to change the toast color.
5. Press START. Cooking time will count down.
6. When the cooking time reaches zero, the oven will beep and stop.

WARM, PIZZA, BAKE/REHEAT

1. Fill the water tank with cold, filtered tap water to the MAX mark and install.
2. Place food on pan or tray, and place in oven.
3. Close door. Turn dial to the desired cooking mode.
4. Press SELECT to set the temperature. The display will show the default temperature.
5. Turn the dial to change the temperature.
6. Press SELECT to set the cooking time. The display will show the default time depending on the temperature.
7. Turn the dial to set desired cooking time.
8. Press START. The cooking time will begin counting down.
9. When the cooking time reaches zero, the oven will beep and stop.

BROIL/GRILL

1. Fill the water tank with cold, filtered tap water to the MAX mark and install.
2. Place food on pan, and place in the oven.
3. Close the door. Turn the dial to “Broil/Grill”.
4. Press SELECT. The display will show “485°F”. Broil/Grill has one temperature setting.
5. Press SELECT to set the cooking time. The display will show the default time.
6. Turn the dial to set desired cooking time.
7. Press START. The cooking time will begin counting down.
8. When the cooking time reaches zero, the oven will beep and stop.

WARNING

The oven door, outer cabinet, oven cavity, accessory and especially the heating elements will become hot.

Use thick dry pot holders when removing foods or accessories from the oven to prevent burns and injury.

NOTES:

1. To extend cooking time, see EXTENDING COOKING TIME AT THE END OF COOKING on page 12.
2. The amount of water in the water tank is sufficient for one cooking operation. Water does not need to be added during cooking.
3. At the end of cooking time, the display will show “cooking mode” and “0s” for 3 minutes until CANCEL/OFF is pressed. After 3 minutes or when you press CANCEL/OFF, the display will show only cooking mode. Moreover, if the appliance is left for 5 minutes, the oven will go into standby mode and nothing will be shown on the display.
4. After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 5 minutes depending on the oven temperature.

OTHER 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. When cooking is finished, the display will show “0s” for up to 3 minutes. It is only possible to add extra cooking time within these 3 minutes. Extra cooking time can be extended up to 30 minutes for all cooking modes except Toast mode (10 minutes).

Turn the dial to enter the desired time then press START. The same cooking mode will be continued.

Carefully check the cooking process.

NOTES:

1. Extending Cooking Time function is canceled when CANCEL/OFF is pressed.
2. The Extending Cooking Time function can be repeated until the food is cooked to your desired result.

MONITOR

You can check the toast color setting or temperature that is set while cooking.

Press SELECT and the toast color setting or temperature that was set will show on the display for 2 seconds.

SOUND ON/OFF

You can mute the appliance.

Sound ON/OFF function is available when the display shows any cooking mode indicator only.

To mute the appliance, press and hold SELECT until it beeps.

To unmute, press and hold SELECT until the appliance beeps.

NOTES:

1. After setting the sound on/off, press CANCEL/OFF.
2. Error sounds will sound even if setting the sound off.
3. The setting will be stored in memory even if AC power is interrupted or disconnected.

DRAIN WATER

After cooking, conducted water will remain on the internal water tube. After the last use of the day, we recommend to operate the appliance with Bake/Reheat, 485°F for 20 minutes without food for drying the residue water off.

Remove the water tank before carrying out the drain water function.

CLEANING AND CARE

Before cleaning, turn the appliance off. Unplug and allow it to cool completely.

An authorized service representative should perform any other servicing, except for specific cases detailed in the operation manual.

CAUTION: DO NOT USE COMMERCIAL OVEN CLEANERS, STEAM CLEANERS, ABRASIVE, HARSH CLEANERS, ANY THAT CONTAIN SODIUM HYDROXIDE OR SCOURING PADS ON ANY PART OF THE APPLIANCE.

EXTERIOR

The outside of the appliance can be cleaned with a soft damp cloth. Mild soap and water can be used.

Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel.

CONTROL PANEL

Care should be taken when cleaning the control panel. Using a cloth dampened with water only, gently wipe the panel until it becomes clean.

Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner.

DOOR

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

INTERIOR

IMPORTANT INFORMATION:

- 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 caustic cleaners (acidic/alkaline), spray type cleaners, abrasive or harsh cleaners or scouring pads as it may damage the surface of oven walls.

DO NOT TOUCH THE UPPER HEATERS.

BROILING PAN / CRISPER TRAY

Wash broiling pan and crisper tray after cooking, using mild soap or detergent solution, rinse and dry.

Do not use harsh cleaners, sharp metal scrapers or stiff brushes. Broiling Pan and Crisper Tray are dishwasher safe.

WATER TANK & WATER TANK LID

After cooking, wash using mild soap or detergent solution with a soft damp cloth or sponge, rinse and dry. Do not wash in the dishwasher. Do not use harsh cleaners, sharp metal scrapers or stiff brushes on the water tank and water tank lid.

DRIP TRAY

Empty drip tray after cooking, wash using mild soap or detergent solution with a soft damp cloth or sponge, rinse, dry and place below the oven front.

Do not wash in the dishwasher.

TROUBLESHOOTING

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

QUESTION / SITUATION		ANSWER
1. Display	Nothing appears on the display.	<ul style="list-style-type: none"> * Turn the dial or install the water tank. * Check that power plug is connected to a suitable wall outlet. See page 5. * Check that fuse or circuit breaker is functioning properly. If not, correct.
	<ul style="list-style-type: none"> * Cooking time in the display is counting down very rapidly. * The display shows “D”. 	The appliance is in demonstration mode. This feature is mainly for use by retail outlets. To cancel, press and hold CANCEL/OFF until it beeps and then press it 4 times.
2. Noise / Sound	Noise during cooking.	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. The fan may continue to operate up to 5 minutes depending on the oven and parts temperatures.
	No sound when buttons are pressed. No beeps when operations are completed etc.	Sound is turned OFF. See page 12 to turn sound back on.
3. Smoke / Aroma	When using the oven for the first time, it may smoke or smell.	See page 9 for step-by-step instructions for cleaning the oven before first use.
4. Cooking result	Food in oven is not heated.	<ul style="list-style-type: none"> * Check that power plug is connected to a suitable wall outlet. See page 5. * Does the display show “D”? If so, the oven is in demonstration mode. To cancel it, see ANSWER for QUESTION/SITUATION 1.
	The menu does not have a good result.	<ul style="list-style-type: none"> * Did you set the water tank with water before cooking? * Did you fill the water tank with cold, filtered tap water to the MAX mark before cooking? * Did you take the water tank off from the oven during the cooking? Do not remove the water tank during the cooking. * Did you use the suitable accessory? Refer to the provided Cookbook. * Did you set the broiling pan/crisper tray on the suitable position? Upper position is recommended for most recipes. Refer to the provided Cookbook.

If you still require service, disconnect the plug from the outlet and CONTACT YOUR NEAREST SHARP AUTHORIZED SERVICER.

ERROR MODE

Any time “C with any number” appears, the servicer should be called.

SPECIFICATIONS

AC Line Voltage:	Single phase 120V, 60Hz, AC only
AC Power Required:	1750 W
Outside Dimensions:	19.7"(W) x 9.3"(H) x 19.3"(D)
Cavity Dimensions:	13.8"(W) x 4.6"(H) x 14.0"(D)
Cavity Volume:	0.5 Cu. Ft.
Net Weight:	Approx. 24.5 lb.(without accessories)

SHARP[®]

SHARP ELECTRONICS CORPORATION
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