

# SHARP®

## MICROWAVE OVEN OPERATION MANUAL

Carousel®

MODEL

R-630D

followed by letter indicating color  
K=black, S=silver, W=white

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READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

# FOR CUSTOMER ASSISTANCE

To aid in reporting this microwave 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 :**  
ACCESSORIES and COOKBOOK

**DIAL (201)529-8703 for :**  
COOKING ASSISTANCE

TO WRITE:

**For service problems, warranty information, missing items and other assistance:**

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

**For cooking and operation questions:**

Susan Edwards/Test Kitchen  
Sharp Electronics Corporation  
Sharp Plaza, Box 650  
Mahwah, NJ 07430-2135

TO ACCESS INTERNET: [www.sharp-usa.com](http://www.sharp-usa.com)

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

# 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:**

R-630D Home Use Carousel Microwave 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. The warranty period continues for an additional four (4) years, for a total of five (5) years, with respect to the magnetron tube in the Product for parts only; labor and service are not provided free of charge for this additional period.

**Additional Item(s) Excluded from Warranty Coverage (if any):**

Non-functional accessories, turntable 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.Sharp-usa.com](http://www.Sharp-usa.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 on the inside of the microwave 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 SAFETY INSTRUCTIONS

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

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

1. **Read all instructions before using the appliance.**
2. Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY”** on inside front cover.
3. This appliance must be grounded. Connect only to properly grounded outlet. See **“GROUNDING INSTRUCTIONS”** on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement or near a swimming pool, and the like.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. See door surface cleaning instructions on page 24.
16. To reduce the risk of fire in the oven cavity:
  - a. Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If materials inside the oven should ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.**
  - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. If the oven light fails, consult a SHARP AUTHORIZED SERVICER.

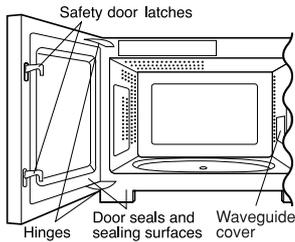
## SAVE THESE INSTRUCTIONS

# UNPACKING AND INSTALLATION INSTRUCTIONS

## Unpacking and Examining Your Oven

Remove:

1. all packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the right cavity wall. Read enclosures and **SAVE** the Operation Manual.
2. the feature sticker, if there is one, from the outside of the door.



Check the oven for any damage, such as misaligned or bent door, damaged door seals

and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the

door. 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 the oven frequently so plan its location for ease of use. It's wise, if possible, to have counter space on at least one side of the oven. Allow at least 2 inches on the sides, top and at the rear of the oven for air circulation. Do not place or install the oven in any area where heat and steam are generated; for example, next to or above a conventional gas or electric range or above a conventional wall oven. Heat and steam may damage the electronics or the mechanical parts of the oven.

# 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.

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

A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.

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

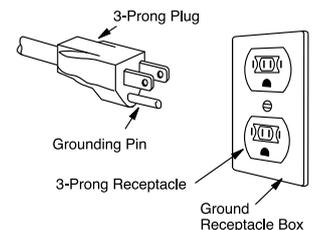
Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.

- 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.

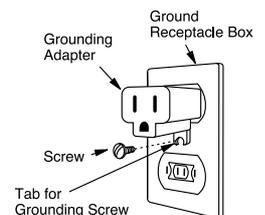
## Radio or TV Interference

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

### Permanent and Correct Installation



### Temporary Use



# INFORMATION YOU NEED TO KNOW

## ABOUT YOUR OVEN

This Operation Manual is valuable: read it carefully and always save it for reference.

A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints and recipes. See pages 25 and 26 for ordering the Ultimate Accessory, the SHARP CAROUSEL MICROWAVE COOKBOOK.

**NEVER** use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and counterclockwise.

**ALWAYS** have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you

may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Vents on the oven back must not be blocked.

The oven is for food preparation only. It should not be used to dry clothes or newspapers.

Your oven is rated 1100 watts by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

## ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, nuts, seeds, fruits & vegetables	<ul style="list-style-type: none"> <li>• Puncture egg yolks before cooking to prevent "explosion".</li> <li>• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.</li> </ul>	<ul style="list-style-type: none"> <li>• Cook eggs in shells.</li> <li>• Reheat whole eggs.</li> <li>• Dry nuts or seeds in shells.</li> </ul>
Popcorn	<ul style="list-style-type: none"> <li>• Use specially bagged popcorn for the microwave oven.</li> <li>• Listen while popping corn for the popping to slow to 1 or 2 seconds or use special <b>Popcorn</b>.</li> </ul>	<ul style="list-style-type: none"> <li>• Pop popcorn in regular brown bags or glass bowls.</li> <li>• Exceed maximum time on popcorn package.</li> </ul>
Baby food	<ul style="list-style-type: none"> <li>• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving.</li> <li>• Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.</li> </ul>	<ul style="list-style-type: none"> <li>• Heat baby food in original jars.</li> <li>• Heat disposable bottles.</li> <li>• Heat bottles with nipples on.</li> </ul>
General	<ul style="list-style-type: none"> <li>• Cut baked goods with filling after heating to release steam and avoid burns.</li> <li>• Stir liquids briskly before and after heating to avoid "eruption".</li> <li>• Use deep bowl, when cooking liquids or cereals, to prevent boilovers.</li> </ul>	<ul style="list-style-type: none"> <li>• Heat or cook in closed glass jars or air tight containers.</li> <li>• Can in the microwave as harmful bacteria may not be destroyed.</li> <li>• Deep fat fry.</li> <li>• Dry wood, gourds, herbs or wet papers.</li> </ul>

## ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

### Use these utensils for safe microwave cooking and reheating:

- glass ceramic (Pyroceram®), such as Corningware®.
- heat-resistant glass (Pyrex®)
- microwave-safe plastics
- paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

### These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

### DO NOT USE

- metal pans and bakeware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-ties

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

## ABOUT CHILDREN AND THE MICROWAVE

Children below the age of 7 should use the microwave 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.

### The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

### How to use aluminum foil in your microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

**ACCESSORIES** There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe 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 are used.

Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.

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

Children need to learn that the microwave oven is not a toy. See page 23 for Child Lock feature.

## ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cook-book for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
  - Doneness signs include:**
    - Food steams throughout, not just at edge.
    - Center bottom of dish is very hot to the touch.
    - Poultry thigh joints move easily.
    - Meat and poultry show no pinkness.
    - Fish is opaque and flakes easily with a fork.

## ABOUT SAFETY

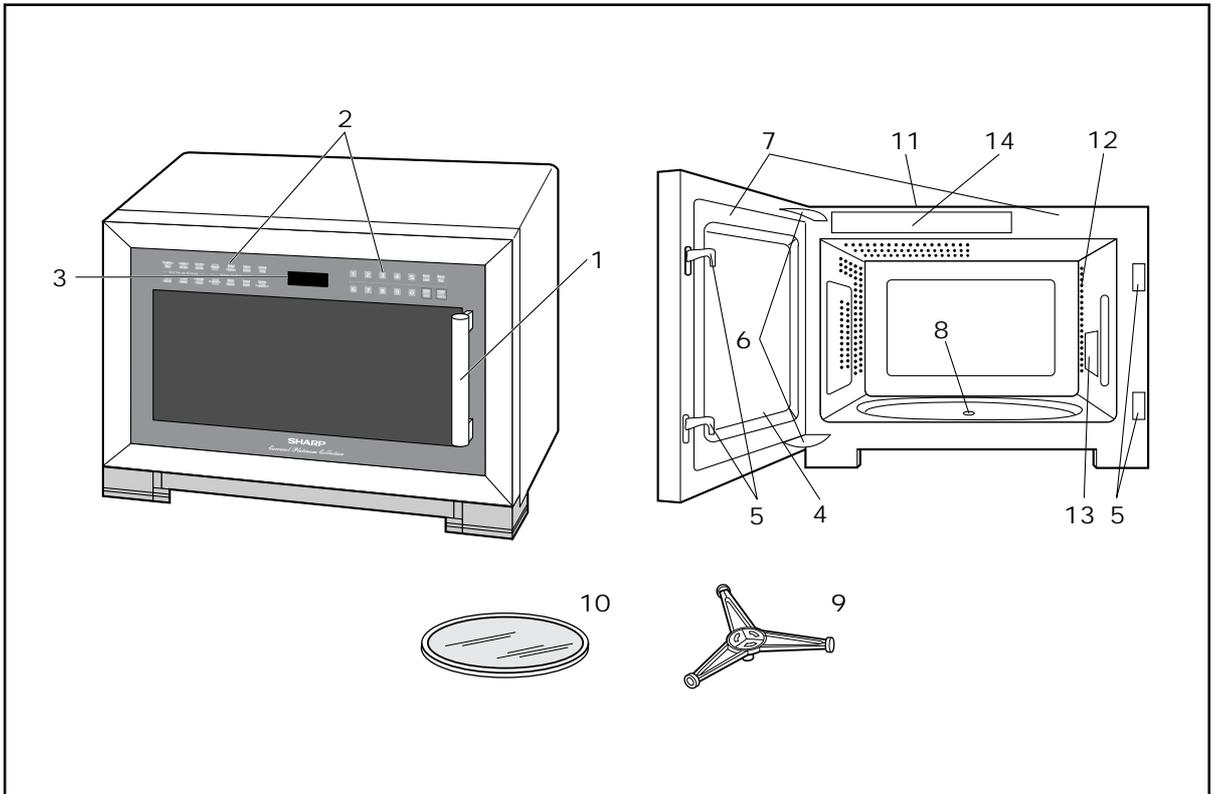
- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.
- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- 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.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.

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. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

# PART NAMES

## MICROWAVE OVEN PARTS

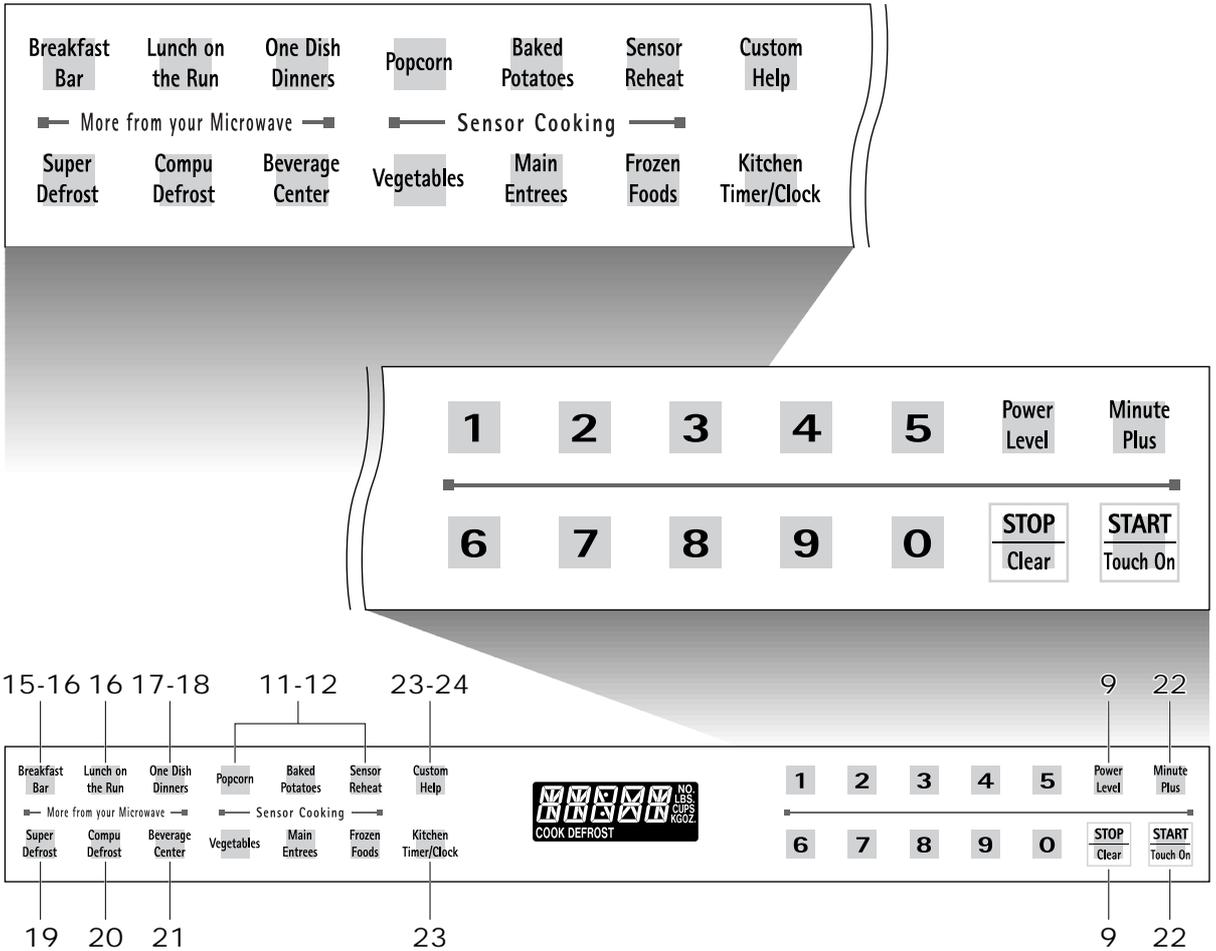


- 1 Door handle  
Pull to open door.
- 2 Auto-Touch control panel
- 3 2-line 16 digit display Maximum time: 99 minutes, 99 seconds
- 4 Oven door with see-through window
- 5 Safety door latches  
The oven will not operate unless the door is securely closed.
- 6 Door hinges
- 7 Door seals and sealing surfaces
- 8 Turntable motor shaft
- 9 Removable turntable support  
Carefully place the turntable support in

- the center of the oven floor.
- 10 Removable turntable  
Place the turntable on the turntable support securely. The turntable will rotate clockwise or counterclockwise. Only remove for cleaning.
- 11 Ventilation openings (Rear)
- 12 Oven light  
It will light when oven is operating or door is open.
- 13 Waveguide cover: DO NOT REMOVE.
- 14 Menu label

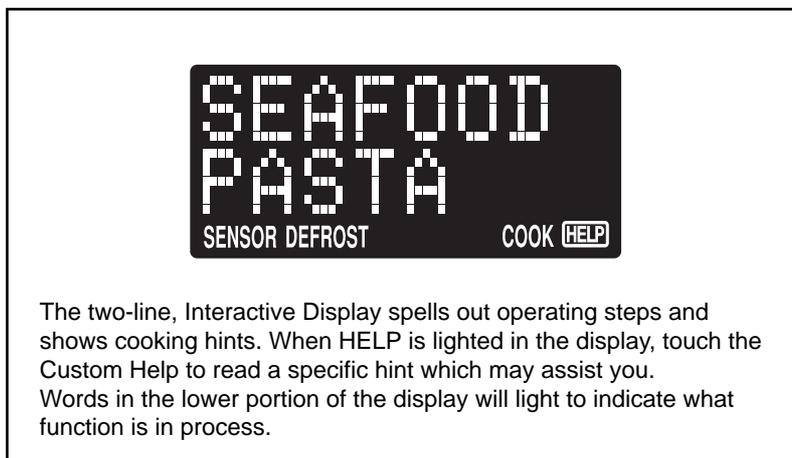
# PART NAMES

## TOUCH CONTROL PANEL



Number next to the control panel illustration indicates page on which there are a feature description and usage information.

## DISPLAY



# BEFORE OPERATING

- Before operating your new microwave oven make sure you read and understand this operation manual completely.
- Before the oven can be used, follow these procedures:
  1. Plug in the oven. Close the door. The oven display will show **SHARP** **SIMPLY** **THE** **BEST** **PRESS** **CLEAR** **AND** **PRESS** **CLOCK**.
  2. Touch the **STOP/Clear**. **:** will appear.
  3. Set clock.

## LANGUAGE / WEIGHT SELECTION

The oven comes set for English and U.S. Customary Unit-pounds. To change, touch Custom Help and the number **4**. Continue to touch the number **4** until your choice is selected. Then, touch **START/Touch On**. See page 24.

## TO SET THE CLOCK

- Suppose you want to enter the correct time of day 12:30 (A.M. or P.M.).

PROCEDURE	DISPLAY
1 <b>Kitchen Timer/Clock</b> <b>2</b> Touch <b>Kitchen Timer Clock</b> and number <b>2</b> .	<b>ENTER</b> <b>TIME OF DAY</b>
2 <b>1 2 3 0</b> Enter the correct time of day by touching the numbers in sequence.	<b>12:30</b>
3 <b>Kitchen Timer/Clock</b> Touch <b>Kitchen Timer/Clock</b> again.	<b>12:30</b>

This is a 12 hour clock. If you attempt to enter an incorrect clock time, **ERROR** will appear in the display. Touch **STOP/Clear** and re-enter the time.

- If the electrical power supply to your microwave oven should be interrupted, the display will intermittently show **SHARP** **SIMPLY** **THE** **BEST** **PRESS** **CLEAR** **AND** **PRESS** **CLOCK** after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch **STOP/Clear** and reset the clock for the correct time of day.

NOTE: Your oven can be programmed with the door open except for Baked Potatoes, Sensor Reheat, **START/Touch On** and Minute Plus.

## STOP/CLEAR

Touch **STOP/Clear** to:

1. Erase if you make a mistake during programming.
2. Cancel kitchen timer.
3. Stop the oven temporarily during cooking.
4. Return the time of day to the display.
5. Cancel a program during cooking, touch twice.

# MANUAL OPERATION

## TIME COOKING

Your oven can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.

PROCEDURE	DISPLAY
1 <b>5 0 0</b> Enter cooking time.	<b>5.00</b>
2 <b>START Touch On</b> Touch <b>START/Touch On</b> .	<b>5.00</b> <small>COOK</small>

## TO SET POWER LEVEL

There are eleven preset power levels.

Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult cookbook or recipes for specific recommendations.

TOUCH Power Level PAD ONCE THEN TOUCH	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
Power Level	100%	High
9	90%	
8	80%	
7	70%	Medium High
6	60%	
5	50%	Medium
4	40%	
3	30%	Med Low/Defrost
2	20%	
1	10%	Low
0	0%	

- Suppose you want to defrost for 5 minutes at 30%.

PROCEDURE	DISPLAY
1 <b>5 0 0</b> Enter defrosting time.	<b>5.00</b>
2 <b>Power Level</b> <b>3</b> Touch <b>Power Level</b> . Enter power level.	<b>30 PERCENT</b>
3 <b>START Touch On</b> Touch <b>START/Touch On</b> .	<b>5.00</b> <small>COOK</small>

# SPECIAL FEATURES

## SENSOR COOKING

Sharp's Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities.

### Using Sensor Settings:

1. After oven is plugged in, wait 2 minutes before using Sensor Cooking.
2. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The oven works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. Any Sensor Cooking selection can be programmed with More or Less Time Adjustment. See page 23.
5. More or less food than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook.
6. During the first part of Sensor Cooking, food name will appear on the display. Do not open the oven door or touch **STOP/Clear** during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch **STOP/Clear** and cook manually.

When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. Door may be opened when remaining cooking time appears on the display. At this time, you may stir or season food, as desired.

7. If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the correct time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, **ERROR** will be displayed, and the oven will turn off.
8. Check food for temperature after cooking. If additional time is needed, continue to cook manually.
9. Each food has a cooking hint. Touch **Custom Help** when the HELP indicator is lighted in the display.

### Covering Foods:

Some foods work best when covered. Use the cover recommended in the chart for these foods.

1. Casserole lid.
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

**Example 1:** For Baked Potatoes or Sensor Reheat.

- Suppose you want to reheat canned chili.

### PROCEDURE

- 1 Touch **Sensor Reheat**.

**Sensor  
Reheat**

When sensor detects the vapor emitted from the food, remainder of cooking time will appear.

**NOTE:** Baked Potatoes and Sensor Reheat can only be entered within 3 minutes after cooking, opening and closing the door or touching **STOP/Clear**.

**Example 2:** For menus except Baked Potatoes and Sensor Reheat.

- Suppose you want to pop a regular size (3.5 oz) bag of Popcorn.

### PROCEDURE

- 1 Touch **Popcorn**.

**Popcorn**

- 2 Touch number **1** to select a regular size bag.

**1**

- 3 Touch **START/Touch On**.

**START  
Touch On**

When sensor detects the vapor emitted from the food, remainder of cooking time will appear.

**NOTE:** The Popcorn, Vegetables, Main Entrees and Frozen Foods settings have several choices. Follow directions in the Interactive Display to choose desired food.

# SPECIAL FEATURES

## SENSOR COOKING CHART

FOOD	AMOUNT	PROCEDURE
<b>Popcorn</b>	1 package 3.0 - 3.5 oz (Regular) 1.5 - 1.75 oz (Snack)	Use only popcorn packaged for microwave oven use. Try several brands to decide which you like the best. Do not try to pop unpopped kernels. Touch <b>Popcorn</b> and press 1 for Regular size. Press <b>START</b> . Touch <b>Popcorn</b> and press 2 for Snack size. Press <b>START</b> .
<b>Baked potatoes</b>	1 - 6 med.	Pierce. Place on paper-towel-lined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.
<b>Sensor reheat</b>	4 - 36 oz	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, re-cover and allow to stand 2 to 3 minutes.
<b>Vegetables:</b>		
1. Fresh Soft		
Broccoli	.25 - 2.0 lb	Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Touch <b>Vegetables</b> , number [1] and <b>START</b> . After cooking, stir, if possible, let stand, covered, for 2 to 5 minutes.
Brussels sprouts	.25 - 2.0 lb	
Cabbage	.25 - 2.0 lb	
Caulif. (flowerets)	.25 - 2.0 lb	
Cauliflower (whole)	1 med.	
Spinach	.25 - 1.0 lb	
Zucchini	.25 - 2.0 lb	
Baked apples	2 - 4 med.	
2. Fresh Hard		
Carrots, sliced	.25 - 1.5 lb	Place in casserole. Add 1-4 tbsp water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Touch <b>Vegetables</b> , number [2] and <b>START</b> . After cooking, stir, if possible, let stand, covered, for 2 to 5 minutes.
Corn on the cob	2 - 4	
Green beans	.25 - 1.5 lb	
Winter squash:		
diced	.25 - 1.5 lb	
halves	1 - 2	
3. Frozen	.25 - 1.25 lb	Add no water. Cover with lid or plastic wrap. Touch <b>Vegetables</b> , number [3] and <b>START</b> . After cooking, stir and let stand, covered, for 3 minutes.
<b>Main Entrees:</b>		
1. Ground Meat	.25 - 2.0 lb	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. Touch <b>Main Entrees</b> , number [1] and <b>START</b> . When oven stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch <b>START</b> . After cooking, let stand, covered for 2 to 3 minutes.
2. Boneless Chicken Breast	.5 - 2.0 lb	Use boneless breast of chicken. Cover with vented plastic wrap. Touch <b>Main Entrees</b> , number [2] and <b>START</b> . When oven stops, rearrange. Re-cover and touch <b>START</b> . After cooking, let stand, covered, 3-5 minutes. Poultry should be 160°F.
3. Bone-in Chicken Pieces	.5 - 3.0 lb	Arrange pieces with meatiest portions toward outside of glass dish or microwave safe rack. Cover with vented plastic wrap. Touch <b>Main Entrees</b> , number [3] and <b>START</b> . After cooking, let stand, covered, 3-5 minutes. Dark meat should be 180°F and white meat should be 170°F.

# SPECIAL FEATURES

## SENSOR COOKING CHART (continued)

FOOD	AMOUNT	PROCEDURE															
4. Fish or seafood	.25 - 2.0 lb	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. Touch <b>Main Entrees</b> , number <b>[4]</b> and <b>START</b> . After cooking, let stand, covered for 3 minutes.															
5. Rice	.5 - 2.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. Touch <b>Main Entrees</b> , number <b>[5]</b> and <b>START</b> . After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.															
		<table border="1"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Size of casserole</th> </tr> </thead> <tbody> <tr> <td>.5 cup</td> <td>1 cup</td> <td>1.5 quart</td> </tr> <tr> <td>1 cup</td> <td>2 cups</td> <td>2 quart</td> </tr> <tr> <td>1.5 cups</td> <td>3 cups</td> <td>2.5 or 3 quart</td> </tr> <tr> <td>2 cups</td> <td>4 cups</td> <td>3 quart or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	.5 cup	1 cup	1.5 quart	1 cup	2 cups	2 quart	1.5 cups	3 cups	2.5 or 3 quart	2 cups	4 cups	3 quart or larger
Rice	Water	Size of casserole															
.5 cup	1 cup	1.5 quart															
1 cup	2 cups	2 quart															
1.5 cups	3 cups	2.5 or 3 quart															
2 cups	4 cups	3 quart or larger															
<b>Frozen Foods:</b>																	
1. Breakfast foods	1 (3 - 6 oz)	This setting works well for frozen breakfast entrees, pancakes, waffles burritos etc. Follow manufacturer's directions for how to prepare for microwaving. Touch <b>Frozen Foods</b> , number <b>[1]</b> and <b>START</b> . Allow to stand 1 or 2 minutes after cooking.															
2. Entrees	6 - 17 oz	Use this pad for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. Touch <b>Frozen Foods</b> , number <b>[2]</b> and <b>START</b> . After cooking, let stand, covered, for 1 - 3 minutes.															
3. Main Dishes	24 - 40 oz	Use this setting for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. Touch <b>Frozen Foods</b> , number <b>[3]</b> and <b>START</b> . After cooking, let stand, covered, for 1 - 3 minutes.															
4. Snacks	3 - 8 oz	Use for frozen French fries, cheese sticks, appetizers etc. Remove from outer package. Follow package directions for how to wrap or cover. Touch <b>Frozen Foods</b> , number <b>[4]</b> and <b>START</b> . Be careful when removing from the oven as snack may be very hot.															
5. Microwave Pizza	1 (6 - 8 oz)	Use for frozen microwave pizza. Remove from package and unwrap. Follow package directions for use of package and/or silver crisping disk. Touch <b>Frozen Foods</b> , number <b>[5]</b> and <b>START</b> .															

## SENSOR COOKING RECIPES

### Cranberry Fluff

Makes 6 to 8 servings

- |   |   |
|---|---|
| 2 cups fresh cranberries                    | 1/2 pint whipping cream, whipped or           |
| 1 cup water                                 | 1 carton (8 ounces) non-dairy whipped topping |
| 3/4 cup sugar                               |   |
| 1 carton (3 ounces) orange flavored gelatin |   |

- Combine cranberries, water and sugar in a 2-quart casserole. Cover with wax paper. Microwave using **Sensor Reheat Less**. Drain cranberries and reserve liquid.
- Add enough hot water to reserved liquid to make 2 cups. Stir the gelatin into hot liquid until it dissolves. Cover with wax paper. Microwave using **Sensor Reheat Less**.
- Add berries and cool. Refrigerate until thickened. Fold whipped cream into cooled cranberry mixture. Spoon into serving dishes and garnish with extra whipped cream. Refrigerate until ready to serve.

# SPECIAL FEATURES

## SENSOR COOKING RECIPES (continued)

### Shrimp Pasta Sauce

Makes 4 servings

- |  |   |
|--|---|
| 1 pound of shrimp, peeled and deveined   | 1 cup thinly sliced scallions (about 2 bunches) |
| 2 cups canned tomato puree               | 1 clove of garlic, minced                       |
| 1 tablespoon tomato paste                | salt and pepper to taste                        |
| 1/2 cup thinly sliced fresh basil leaves | Parmesan cheese                                 |
| 1/2 teaspoon oregano                     |   |

- 1 Place shrimp in 2-quart, covered casserole.
- 2 Microwave using **Main Entrees**: Fish or seafood. Drain and set aside.
- 3 Combine tomato puree, tomato paste, basil, oregano, scallions, garlic, salt and pepper in 2-quart casserole.
- 4 Microwave using **Sensor Reheat**.
- 5 Combine sauce with cooked shrimp.
- 6 Serve sauce over cooked pasta. Garnish with Parmesan cheese.

### Glazed Apple Slices

Makes 6 to 8 servings

- |                                   |  |
|-----------------------------------|--|
| 1/4 cup brown sugar               | 3/4 cup orange juice   |
| 3 tablespoons margarine or butter | 1 tablespoon cornstarch  |
| 2 tablespoons apricot preserves   | 4 baking apples (about 1 1/2 pounds), peeled and sliced into 8 pieces each |
| 1/2 teaspoon ground nutmeg        | 3 tablespoons chopped green pistachios                                     |
| 1/4 teaspoon salt                 |  |
| 1/2 cup sugar                     |  |

- 1 Combine brown sugar, margarine and apricot preserves in a small bowl. Microwave at HIGH (100%) until margarine melts and preserves soften, 45 seconds to 1 minute. Stir in nutmeg, salt, sugar, orange juice and cornstarch. Microwave at HIGH (100%) until thickened, 4 to 6 minutes, stirring several times.
- 2 Arrange apple slices in a large microwave serving dish. Spread hot sauce over apples. Cover well with vented plastic wrap. Microwave using **Vegetables**: Fresh Soft. Allow to cool 5 minutes before serving.
- 3 Sprinkle with pistachios. Serve alone or over vanilla ice cream or sponge cake.

### Herb-and-Cheese Chicken Breasts

Makes 8 servings

- |  |  |
|--|--|
| 1 8-ounce package cream cheese, softened | 1 garlic clove, minced                     |
| 2 tablespoons milk                       | 4 whole chicken breasts with skin and bone |
| 2 green onions, minced                   | 1/2 cup dried bread crumbs                 |
| 1 tablespoon minced parsley              | 1 teaspoon paprika                         |
| 1/2 teaspoon thyme leaves                | 3 tablespoons butter or margarine, melted  |

- 1 In a small bowl, combine cream cheese, milk, green onions, parsley, thyme, and garlic.
- 2 Push fingers between skin and meat of each chicken breast to form a pocket. Spread an equal amount of cream cheese mixture in each pocket.
- 3 On waxed paper, combine bread crumbs and paprika. Dip chicken breasts into melted butter, then roll in seasoned bread crumbs to coat.
- 4 In 8-inch x 8-inch, baking dish, place chicken and cover with plastic wrap. Microwave using **Main Entrees**: Bone-in Chicken Pieces.
- 5 Serve chicken with rice.

# SPECIAL FEATURES

## SENSOR COOKING RECIPES (continued)

### Mexican Seasoned Potatoes

Makes 6 to 8 servings

- |  |                             |
|--|-----------------------------|
| 4 medium baking potatoes (8 ounces each) | 1/2 teaspoon oregano leaves |
| 1/4 cup olive oil                        | 1/4 teaspoon ground cumin   |
| 1 tablespoon instant minced onion        | 1/2 teaspoon salt           |
| 1/2 teaspoon chili powder                |                             |

- 1 Cut each potato lengthwise into 4 equal wedges. Place potato wedges into 10-inch square casserole. Toss potatoes with oil to coat well.
- 2 In small bowl, combine remaining ingredients. Sprinkle over potatoes.
- 3 Cover potatoes with wax paper. Microwave using **Baked Potatoes** setting. Rearrange potatoes when time appears on display. Let stand, covered, 5 minutes.

### Hearty Turkey Chili

Makes 6 servings

- |                            |  |
|----------------------------|--|
| 1 pound ground turkey      | 1 medium zucchini, cut into 1 inch cubes           |
| 1 large onion, chopped     | 1 28 ounce can of tomatoes                         |
| 2 garlic cloves, minced    | 1/3 cup tomato paste                               |
| 2 tablespoons chili powder | 1 15 1/4 to 19 ounce can red kidney beans, drained |
| 1 tablespoon cumin         | 8 ounces frozen corn, thawed                       |

- 1 In 3-quart casserole, place ground turkey, onion, garlic, chili powder and cumin. Mix thoroughly.
- 2 Cover and microwave using **Main Entrees: Ground Meat**. Stir and drain.
- 3 To meat mixture, add zucchini, tomatoes with their liquid, tomato paste, beans and corn. Microwave, covered, using **Sensor Reheat**.

### Creole Corn

Makes 6 servings

- |   |                                   |
|---|-----------------------------------|
| 2 teaspoons oil                               | 1 teaspoon brown sugar            |
| 1/2 cup chopped celery                        | 1/2 teaspoon onion powder         |
| 1/2 cup chopped green pepper                  | 1/4 teaspoon garlic powder        |
| 16 ounce can tomatoes                         | salt and pepper to taste          |
| 4 ounce can mushroom stem and pieces, drained | 1 package (16 ounces) frozen corn |

- 1 In 2-quart casserole, combine oil, celery, green pepper, tomatoes, mushrooms, sugar, onion powder, garlic powder, salt and pepper.
- 2 Microwave using **Sensor Reheat**. Set aside.
- 3 In covered, 1-quart casserole, microwave corn using **Vegetables: Frozen Vegetables**. Drain.
- 4 Combine corn and vegetable-seasoning mixture. Stir and serve immediately.

### Savory Flounder Fillets

Makes 4 servings

- |                               |                          |
|-------------------------------|--------------------------|
| 3/4 cup of corn flake crumbs  | 1/2 teaspoon paprika     |
| 3 tablespoons chopped parsley | 1 pound flounder fillets |
| 2 teaspoons grated lemon peel | 1 egg, slightly beaten   |

- 1 On waxed paper, combine corn flake crumbs, parsley, lemon peel and paprika. Dip fillets in beaten egg, then coat with crumb mixture.
- 2 Place fish in a covered, microwave-safe, baking dish. Microwave using **Main Entrees: Fish or seafood**.
- 3 Serve with tartar or cocktail sauce or melted cheese.

# SPECIAL FEATURES

## MORE FROM YOUR MICROWAVE

Your oven has 6 convenience selections to assist with meal preparation.

### 1. Breakfast Bar

Breakfast Bar is for preparing popular breakfast foods.

- Suppose you want to use Breakfast Bar to cook 2 servings of hot cereal.

PROCEDURE	DISPLAY
<p>1 <b>Breakfast Bar</b></p> <p>Touch <b>Breakfast Bar</b>.</p>	<p>SEE LABEL      SELECT FOOD</p> <p>NUMBER</p>
<p>2 <b>3</b></p> <p>Touch number <b>3</b> to select hot cereal.</p> <p><b>2</b></p> <p>If you want to cook 2 servings, touch 2.</p>	<p>HOT CEREAL</p> <p>ENTER NUMBER      OF SERVINGS</p> <p>2 SERVINGS      PRESS START</p>
<p>3 <b>START Touch On</b></p> <p>Touch <b>START/Touch On</b>.</p>	

- 4 After cooking, follow the directions in display.

#### NOTE:

1. Breakfast Bar can be programmed with More or Less Time Adjustment. Touch **Power Level** once or twice before touching **START/Touch On**. See page 23.
2. Each food has a cooking hint. Touch **Custom Help** when the HELP indicator is lighted in the display.
3. Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.  
More or less than the quantity listed in the chart should be cooked following the guidelines in any microwave book.
4. The final cooking result will vary according to the food condition (e.g. initial temperature, shape, quality). Check food for temperature after cooking. If additional time is needed, continue to cook manually.

## BREAKFAST BAR CHART

FOOD	AMOUNT	PROCEDURE
1. Scrambled Eggs	1 - 9 eggs	For each egg, use 1 teaspoon of butter or margarine and 1 tablespoon of milk. Place butter or margarine in dish, measuring cup or casserole large enough for the egg to expand. Mix egg and milk together. Pour onto butter or margarine in dish. Place in oven and program. When audible signals are heard, stir egg mixture moving the cooked portion to the center of the dish and uncooked portion to the outside. After cooking, stir and let stand, covered, until set. Note that eggs will be slightly undercooked when removed from the oven.
2. Bacon	2 - 6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over the rim of plate. Cover with another paper towel. Allow bacon to stand a few minutes after removing from the oven to complete the cooking.
3. Hot Cereal	1 - 6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena. Follow package directions for the correct amount of water or milk. To prevent boil overs, it is very important to choose a large container because microwave cooking of cereal causes high boiling. When oven stops, stir. After cooking, stir and let stand, covered, for 2 minutes.
4. Fresh Rolls & Muffins	1 - 10 pieces	Use this setting to warm fresh rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate: cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin.
5. Frozen Rolls & Muffins	1 - 10 pieces	Use this setting to warm frozen rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate: cover with paper towel.

# SPECIAL FEATURES

## 2. Lunch on the Run

Lunch on the Run is for cooking/heating foods that take a short amount of time!

- Suppose you want to use Lunch on the Run to heat 2 cups of soup.

PROCEDURE	DISPLAY
1 <b>Lunch on the Run</b> Touch <b>Lunch on the Run</b> .	<b>SEE LABEL</b> <b>SELECT FOOD</b> <b>NUMBER</b>
2 <b>3</b> Touch number <b>3</b> to select soup.	<b>SOUP</b> <b>PRESS START</b>
3 <b>START Touch On</b> Touch <b>START/Touch On</b> .	
4 After cooking, follow the directions in the display.	

NOTE:

1. Lunch on the Run use the sensor. Before cooking, see the sensor cooking information on page 10.
2. Lunch on the Run can be programmed with More or Less Time Adjustment. Touch Power Level once or twice before touching **START/Touch On**. See page 23.
3. Each food has a cooking hint. Touch **Custom Help** when the HELP indicator is lighted in the display.
4. Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.  
  
More or less than the quantity listed in the chart should be cooked following the guidelines in any microwave book.
5. The final cooking result will vary according to the food condition (e.g. initial temperature, shape, quality). Check food for temperature after cooking. If additional time is needed, continue to cook manually.

## LUNCH ON THE RUN CHART

FOOD	AMOUNT	PROCEDURE
1. Meal in a Cup	1 (6 - 8 oz)	This setting is ideal for individual portions of canned food packed in a small microwaveable container, usually 6 to 8 ounces. Remove inner metal lid and replace outer microwaveable lid. After cooking, stir food and allow to stand 1 or 2 minutes.
2. Hot Dogs in Buns	1 - 4	Place hot dog in bun. Wrap each with paper towel or napkin.
3. Soup	1 - 6 cups	Place in bowl or casserole. Cover with lid or plastic wrap. At end, stir, re-cover and let stand 1 to 3 minutes.
4. Frozen Sandwich	1 (3 - 6 oz)	Use for frozen microwaveable sandwiches. Remove from package and follow directions for placing in the oven.
5. Reheat Pizza	1- 6 slices	Use this pad to reheat refrigerated leftover pizza. 1 slice is approximately 1/8th of a 12 inch pizza or 1/12th of a 16 inch pizza. Place on paper towel.

# SPECIAL FEATURES

## 3. One Dish Dinners

One Dish Dinners will cook any of the dinners listed in the chart by simply following the directions in the Interactive Display and on the Recipe Card. There are 5 recipes. Choose one and follow Recipe Card for ingredients and instructions.

- Suppose you want to use One Dish Dinners to cook Spicy Couscous.

PROCEDURE	DISPLAY
1	<div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid black; padding: 2px; width: 150px; text-align: center;">One Dish Dinners</div> <div style="border: 1px solid black; padding: 2px; width: 60px; text-align: center;">SEE LABEL</div> <div style="border: 1px solid black; padding: 2px; width: 60px; text-align: center;">SELECT RECIPE</div> </div> <p>Touch One Dish Dinners.</p> <div style="border: 1px solid black; padding: 2px; width: 60px; margin-left: auto; text-align: center;">NUMBER</div>
2	<div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid black; padding: 2px; width: 40px; text-align: center;">1</div> <div style="border: 1px solid black; padding: 2px; width: 60px; text-align: center;">SPICY COUSCOUS</div> </div> <p>Touch number <span style="border: 1px solid black; padding: 0 2px;">1</span> Spicy Couscous to select Spicy Couscous .</p>

SEE RECIPE

CARD

PRESS START

3

**START**  
Touch On

Touch **START/Touch On**.

**NOTE:**

1. One Dish Dinners can be programmed with More or Less Time Adjustment. Touch the **Power Level** once or twice before touching **START/Touch On**. See page 23.
2. Each food has a cooking hint. Touch **Custom Help** when the HELP indicator is lighted in the display.

## ONE DISH DINNERS RECIPES (Recipes serve 6)

### 1. SPICY COUSCOUS

Place in a 2 1/2 quart casserole:

- 1 pound lean ground beef (85% lean or better)
- 1 can (14.5 ounces) diced tomatoes
- 1 can (8 ounces) tomato sauce
- 1 medium onion, chopped
- 1/4 cup chopped green pepper
- 1/2 cup couscous
- 1 clove garlic, minced
- 1 tablespoon chili powder

1 teaspoon ground cumin

1 teaspoon dried oregano leaves

Stir well and cover. Touch **One Dish Dinners**, number 1 and **START**.

At pause, stir well and add: 3/4 cup raisins

Recover. Touch **START**.

Serve spooned into pita pockets.

### 2. BEEF BURGUNDY

### 3. SALSA CHICKEN

### 4. SEAFOOD PASTA

Place in a 3 quart casserole:

- 8 - 9 ounces fresh tortellini
- 2 cups water

Stir well and cover. Touch **One Dish Dinners** , number 4 and **START**.

At pause, stir well and add:

- 1 1/2 cups creamy Alfredo sauce or 1 1/2 cups of medium, white cheese sauce

- 1 pound combination raw shellfish, fresh or thawed (shrimp, bay scallops, crabmeat)
- 2 cups mixed, fresh vegetables (sliced mushrooms, thinly julienned carrots, green beans)

Recover. Touch **START**.

At end, garnish with:

- 1/4 cup grated Parmesan cheese

### 5. VEGETARIAN ORZO

Place in a 2 1/2 quart casserole:

- 3/4 cup orzo or other tiny shaped pasta
- 2 1/2 cups vegetable or chicken broth
- 2 tablespoons pesto sauce (fresh or reconstituted from dry)
- 1/3 cup small pieces of sundried tomatoes
- 2 teaspoons minced garlic
- 2 teaspoons Italian seasoning

Stir well and cover. Touch **One Dish Dinners** 6 times and touch **START**.

At pause, stir well and add:

- 2 cups chopped green, red, orange or yellow peppers
- 1 medium onion, thinly sliced
- 1 can (14 ounces) artichoke hearts, drained and quartered
- 1 can (3 ounces) pitted, ripe olives, drained and halved

Recover. Touch **START**.

At end, stir and garnish top with:

- 1/3 cup freshly shredded Parmesan cheese
- 2 tablespoons pine nuts

# SPECIAL FEATURES

## 4. SuperDefrost

SuperDefrost rapidly defrosts specific foods and weights found in the SuperDefrost Chart below.

- Suppose you want to defrost 1.0 pound boneless chicken breast.

PROCEDURE	DISPLAY
<p>1 <b>Super Defrost</b></p> <p>Touch <b>SuperDefrost</b> once.</p>	<p>SEE LABEL    SELECT FOOD</p> <p>NUMBER</p>
<p>2 <b>2</b></p> <p>Touch number <b>2</b> to select boneless chicken breast.</p>	<p>1.0 POUND</p> <p>BONELESS CHICKEN    PRESS START</p>
<p>3 <b>START Touch On</b></p> <p>Touch <b>START/Touch On</b>.</p> <p>The oven will stop so the food can be checked. The display will show</p> <p>Close the door. Touch <b>START/Touch On</b>.</p>	<p>TURN OVER</p> <p>SEPARATE INTO    PIECES</p> <p>START Touch On</p>

4 After defrost cycle ends, follow the directions. **LET STAND** **3-5 MINUTES**

### NOTE:

1. To defrost foods above or below the weights allowed on the SuperDefrost Chart, use CompuDefrost or Manual Defrost. See CompuDefrost on page 20 and Manual Defrost on page 22.
2. SuperDefrost can be programmed with More or Less Time Adjustment. Touch **Power Level** once or twice before touching **START/Touch On**.
3. Touch **Custom Help** when the HELP indicator is lighted in the display for a helpful hint.

## SUPER DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground Meat	1.0 lb	At pause, turn over, removed any thawed pieces and break remainder apart. At end, let stand, covered, for 3 to 5 minutes.
2. Boneless Chicken	1.0 lb	At pause, turn over and separate into pieces. At end, let stand, covered, for 3 to 5 minutes.
3. Bone-in Chicken Pieces	2.0 lb	At pause, turn over and separate into pieces. At end, let stand, covered, for 3 to 5 minutes.

NOTE: Super Defrost provides just enough defrosting that the foods can be used in recipes or for cooking. There will be some ice crystals remaining.

# SPECIAL FEATURES

## 5. CompuDefrost

CompuDefrost automatically defrosts all the foods found in the CompuDefrost Chart below.

- Suppose you want to defrost a 2.0 pound steak.

PROCEDURE	DISPLAY
<b>1</b> <b>Compu Defrost</b> Touch <b>Compu Defrost</b> once.	SEE LABEL    SELECT FOOD NUMBER
<b>2</b> <b>2</b> Touch number <b>2</b> to select steak.	STEAKS CHOPS    OR FISH ENTER WEIGHT    IN POUNDS
<b>3</b> <b>2 0</b> Enter weight by touching the number <b>2</b> and <b>0</b> . (Ex: 2.0 lb steak.)	2.0 POUNDS    PRESS START
<b>4</b> <b>START Touch On</b> Touch <b>START/Touch On</b> .  The oven will stop so the food can be checked.	TURN FOOD    OVER COVER EDGES

<b>5</b> After the 1st stage, open the door. Turn steak over and shield any warm portions. Close the door. Touch <b>START/Touch On</b> .	<b>START Touch On</b>
<b>6</b> After the 2nd stage, open the door. Shield any warm portions. Close the door. Touch <b>START/Touch On</b> .	CHECK FOOD    COVER EDGES <b>START Touch On</b>
<b>7</b> After defrost cycle ends, follow the directions.	LET STAND    COVERED

### NOTE:

1. To defrost other food or foods above or below the weights allowed on the CompuDefrost Chart, use time and 30% power. See Manual Defrost on page 22.
2. CompuDefrost can be programmed with More or Less Time Adjustment. Touch **Power Level** once or twice before touching **START/Touch On**.
3. Touch **Custom Help** when the HELP indicator is lighted in the display for a helpful hint.
4. If you attempt to enter more or less than the amount as indicated in the chart below, an error message will appear in the display.

## COMPU DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground Meat	.5 - 3.0 lb	Remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes.
2. Steaks, Chops or Fish	.5 - 4.0 lb	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10 to 20 minutes.
3. Chicken Pieces	.5 - 3.0 lb	After each stage, rearrange pieces or remove portions should they become warm or thawed. Let stand, covered, for 10 to 20 minutes.
4. Roast	2.0 - 4.0 lb	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let stand, covered, for 30 to 60 minutes.
5. Casserole	2 - 6 cups	This setting can also be used when defrosting soup from 2 to 6 cups. After audible signal, stir if possible. At end, stir well and let stand, covered, for 5 to 10 minutes.

NOTE: Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed. Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

# SPECIAL FEATURES

## 6. Beverage Center

Beverage Center enables you to reheat coffee or tea to a more suitable drinking temperature or to make instant coffee or tea.

- Suppose you want to reheat 2 cups of coffee.

PROCEDURE	DISPLAY
<p>1 <b>Beverage Center</b></p> <p>Touch <b>Beverage Center</b>.</p>	<p>SEE LABEL      SELECT FOOD</p> <p>NUMBER</p>
<p>2 <b>2</b></p> <p>Touch number <b>2</b> to select reheat.</p> <p><b>2</b> x 4</p> <p>Touch number <b>2</b> 4 more times.</p>	<p>REHEAT      CONTINUE</p> <p>PRESSING 2      FOR CUPS</p> <p>2.0 CUPS      PRESS START</p>
<p>3 <b>START Touch On</b></p> <p>Touch <b>START/Touch On</b>.</p>	

### NOTE:

1. Beverage Center can be programmed with More or Less Time Adjustment. Touch the **Power Level** once or twice after selecting the amount. See page 23.
2. Touch **Custom Help** when the HELP indicator is lighted in the display, for a helpful hint.
3. Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.

More or less than the quantity listed in the chart should be made following the guidelines in any microwave book.

## BEVERAGE CENTER CHART

FOOD	AMOUNT	PROCEDURE
1. Prepare Coffee or Tea	1 - 4 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number <b>1</b> for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid "eruption".
2. Reheat	.5 - 2.0 cups	This setting is good for restoring cooled beverage to a better drinking temperature. Touch number <b>2</b> for a 0.5 cup increase per touch. Stir after heating.

# OTHER CONVENIENT FEATURES

## MANUAL DEFROST

If the food that you wish to defrost is not listed on the SuperDefrost or CompuDefrost Chart or is above or below the limits in the "Amount" column on the SuperDefrost or CompuDefrost Charts, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using Power Level 3. See page 9. Estimate defrosting time and press 3 for 30% when you select the power level.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on Power Level 3 until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

## MULTIPLE SEQUENCE COOKING

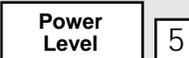
Your oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your oven can do this automatically.

- Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

### PROCEDURE

1 First enter cooking time.   
Then touch **Power Level** twice for 100% power. 

2 Then enter second cooking time.   
Touch **Power Level**.  
Touch number  for 50% power. 

3 Touch **START/Touch On**. 

### NOTE:

1. If **Power Level** is touched twice,  will be displayed.
2. If 100% is selected as the final sequence, it is not necessary to touch **Power Level**.
3. If you wish to know power level, simply touch the **Power Level**. As long as your finger is touching **Power Level**, the power level will be displayed.

## MINUTE PLUS

Minute Plus allows you to cook for a minute at 100% by simply touching the **Minute Plus**. You can also extend cooking time in multiples of 1 minute by repeatedly touching **Minute Plus** during manual cooking.

- Suppose you want to heat a cup of soup for one minute.

### PROCEDURE

1 Touch **Minute Plus**. 

### NOTE:

1. To use Minute Plus, touch it within 3 minutes after cooking, closing the door, touching **STOP/Clear** or during cooking.
2. Minute Plus cannot be used with Special Features.

## TOUCH ON

Touch On allows you to cook at 100% power by touching **START/Touch On** continuously. Touch On is ideal for melting cheese, bringing milk to just below boiling etc. The maximum cooking time is 3 minutes.

- Suppose you want to melt cheese on a piece of toast.

### PROCEDURE

1 Continuously touch **START/Touch On**. The cooking time will begin counting up. 

2 When the cheese is melted to desired degree, remove finger from **START/Touch On**. Oven stops immediately.

### NOTE:

1. Note time it takes for frequently used foods and program that time in the future.
2. Touch **START/Touch On** within 3 minutes after cooking, opening and closing the door or touching the **STOP/Clear**.
3. Touch On can only be used 3 times in a row. If more times are needed, open and close door or touch **STOP/Clear**.

# OTHER CONVENIENT FEATURES

## KITCHEN TIMER

You can set the Kitchen Timer even when food is cooking.

- Suppose you want to time a 3 minutes long distance phone call.

PROCEDURE	DISPLAY
1 Touch <b>Kitchen Timer/Clock</b> and number <b>1</b> .	 <b>1</b> 
2 Enter time.	   
3 Touch <b>Kitchen Timer/Clock</b> . The Kitchen Timer will count down.	
4 After the Kitchen Timer cycle ends, the display will indicate the following message.	

## MORE OR LESS TIME ADJUSTMENT

Should you discover that you like any of the Sensor Cooking or More from your Microwave settings slightly **more** done, touch **Power Level once** before touching **START/Touch On**.

The display will show .

Should you discover that you like any of the Sensor Cooking or More from your Microwave settings slightly **less** done, touch **Power Level twice** before touching **START/Touch On**.

The display will show .

**NOTE:** For Baked Potatoes and Sensor Reheat, touch **Power Level** once or twice just after selecting the setting.

## DEMONSTRATION MODE

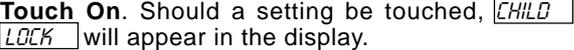
To demonstrate, touch **Kitchen Timer/Clock**, the number **0** and then touch **START** and hold for 3 seconds.  will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, touch **Minute Plus** and the display will show  and count down quickly to .

To cancel, touch **Kitchen Timer/Clock**, then the number **0** and **STOP/Clear**. If easier, unplug the oven from the electrical outlet and replug.

## CUSTOM HELP

Custom Help provides 4 features which make using your oven easy because specific instructions are provided in the Interactive Display.

### 1. CHILD LOCK

The Child Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, touch **Custom Help**, the number **1** and **START/Touch On**. Should a setting be touched,  will appear in the display.

To cancel, touch **Custom Help** and **STOP/Clear**.

### 2. AUDIBLE SIGNAL ELIMINATION

If you wish to have the oven operate with no audible signals, touch **Custom Help**, the number **2** and **STOP/Clear**.

To cancel and restore the audible signal, touch **Custom Help**, the number **2** and **START/Touch On**.

### 3. AUTO START

If you wish to program your oven to begin cooking automatically at a designated time of day, follow this procedure:

- Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30. Before setting, check to make sure the clock is showing the correct time of day.

PROCEDURE	DISPLAY
1 Touch <b>Custom Help</b> .	
2 Touch number <b>3</b> .	
3 Enter the start time.	
4 Touch <b>Kitchen Timer/Clock</b> .	
5 Enter cooking program.	  
6 Touch <b>START/Touch On</b> .	

**NOTE:**

1. Auto Start can be used for manual cooking if clock is set.
2. If the oven door is opened after programming Auto Start, it is necessary to touch **START** for Auto Start time to appear in the readout so that the oven will automatically begin programmed cooking at the chosen Auto Start time.
3. Be sure to choose foods that can be left in the oven safely until the Auto Start time. Acorn or butternut squash are often a good choice.
4. If you wish to know the time of day, simply touch the **Kitchen Timer/Clock**. As long as your finger is touching **Kitchen Timer/Clock**, the time of day will be displayed.

# OTHER CONVENIENT FEATURES

## 4. LANGUAGE / WEIGHT SELECTION

The oven comes set for English and U.S. Customary Unit-pounds. To change, touch **Custom Help** and the number **4**. Continue to touch number **4** until your choice is selected from the table. Then, touch **START/Touch On**.

Touch number **4** for language and standard of weight.

NUMBER	LANGUAGE	STANDARD OF WEIGHT	DISPLAY
Once	English	LBS	ENGLISH LB
Twice	English	KG	ENGLISH KG

3 times	Spanish	LBS	ESPAÑOL LB
4 times	Spanish	KG	ESPAÑOL KG
5 times	French	LBS	FRANÇAIS LB
6 times	French	KG	FRANÇAIS KG

## HELP

Each setting of Sensor Cooking and More from your Microwave has a cooking hint. If you wish to check, touch **Custom Help** whenever HELP is lighted in the Interactive Display for these hints.

# CLEANING AND CARE

## Exterior

The outside surface is painted. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

## Door/Touch Control Panel

Care should be taken in cleaning the door/touch control panel. If the door/touch control panel becomes soiled, open the oven door before cleaning.

Wipe the window on both sides with a damp cloth to remove any spills or splatters. Wipe the front side of the door (including the touch control panel) with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface. Close door and touch **STOP/Clear**.

## Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **NEVER SPRAY OVEN**

**CLEANERS DIRECTLY ONTO ANY PART OF THE OVEN.**

## Waveguide Cover

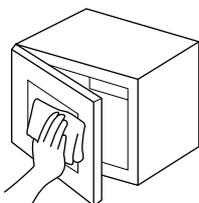
The waveguide cover is made from mica so requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

## Odor Removal

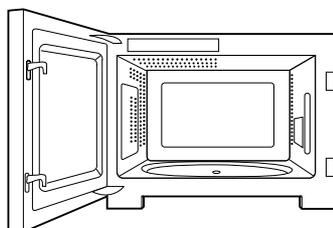
Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

## Turntable/Turntable Support

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.



Exterior



Interior



Turntable



Turntable Support

# SERVICE CALL CHECK

Please check the following before calling for service:

Place one cup of water in a glass measuring cup in the oven and close the door securely.

Operate the oven for one minute at HIGH 100%.

- A Does the oven light come on? YES \_\_\_\_\_ NO \_\_\_\_\_
- B Does the cooling fan work?  
(Put your hand over the rear ventilating openings.) YES \_\_\_\_\_ NO \_\_\_\_\_
- C Does the turntable rotate?  
(It is normal for the turntable to turn in either direction.) YES \_\_\_\_\_ NO \_\_\_\_\_
- D Is the water in the oven warm? YES \_\_\_\_\_ NO \_\_\_\_\_

If "NO" is the answer to any of the above questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, CONTACT YOUR NEAREST SHARP AUTHORIZED SERVICER. A microwave oven should never be serviced by a "do-it-yourself" repair person.

NOTE: If time appearing in the display is counting down very rapidly, check Demonstration Mode on page 23 and cancel.

## THE ULTIMATE ACCESSORY

Great recipes

~ Reliable microwave  
reference guide

~ Many color photos

~ Step-by-step  
instructions

~ Nutritional  
information for  
each recipe

~ Durable wipe-clean  
soft cover with 128

8 1/2 x 11 pages

~ Helpful tips and  
special techniques

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Simply call this toll-free number : **1-800-642-2122**.  
Please have your credit card ready.

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You must be completely satisfied with the Sharp Carousel Microwave Cookbook. If, within 14 days, you are dissatisfied for any reason, simply return the book and we'll gladly refund your \$6.00 plus tax.

(SOLAMENTE ESCRITO EN INGLES!)

# SPECIFICATIONS

AC Line Voltage:	Single phase 120V, 60Hz, AC only
AC Power Required:	1650W 14 amps.
Output Power:	
Microwave	1100W* (IEC Test Procedure)
Frequency:	2450 MHz
Outside Dimensions:	19 <sup>1</sup> / <sub>2</sub> "(W) x 14"(H) x 20 <sup>1</sup> / <sub>2</sub> "(D)
Cavity Dimensions:	17 <sup>3</sup> / <sub>4</sub> "(W) x 8 <sup>1</sup> / <sub>4</sub> "(H) x 17"(D)
Oven Capacity:	1.4 Cu.Ft.
Cooking Uniformity:	Turntable system
Weight:	Approx. 44 lb

★ The International Electrotechnical Commission's standardized method for measuring output wattage. This test method is widely recognized.

In compliance with standards set by:

**FCC** – Federal Communications Commission Authorized.

**DHHS** – Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J.



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

----- Cut along this line. -----

## COOKBOOK ORDER FORM

Please send me \_\_\_\_\_ cookbooks at \$10.25 each \$ \_\_\_\_\_

Illinois sales tax, (if applicable) per book \$.44 no. of books \_\_\_\_\_ \$ \_\_\_\_\_

**TOTAL ORDER AMOUNT \$ \_\_\_\_\_**

I have enclosed a check made payable to Sharp Accessories & Supplies Center.

Please bill my  VISA  MASTERCARD  AMERICAN EXPRESS

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Signature \_\_\_\_\_

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Mail to: SHARP Accessories & Supplies Center  
2130 Townline Road  
Peoria, Illinois 61615-1560

Price is subject to change without notice.

# GUÍA AUTO-TOUCH®

## SUPER DEFROST

- 1 Toque el botón **Super Defrost**. 
- 2 Seleccione la comida deseada.  
(Ej: toque el botón **Super Defrost** 2 veces más para descongelar 1.0 libra de pollo sin huesos.)  x 2
- 3 Toque el botón **START/Touch On**. Durante la descongelación, el horno se parará; siga las indicaciones. Toque el botón **START/Touch On** para continuar descongelando. 

## TABLA DE SUPER DEFROST

ALIMENTO	CANTIDAD
1. Carne molida	1.0 lb
2. Pollo sin hueso	1.0 lb
3. Pollo con hueso	2.0 lb

## BREAKFAST BAR

- 1 Toque el botón **Breakfast Bar**. 
- 2 Seleccione la comida deseada.  
(Ej: toque el botón **Breakfast Bar** 3 veces más para cereales calientes.)  x 3
- 3 Toque el botón número **2** para dos raciones. 
- 4 Toque el botón **START/Touch On**. 

## TABLA BREAKFAST BAR

ALIMENTO	CANTIDAD
1. Huevos revueltos	1 - 9 huevos
2. Toino	2 - 6 rebanadas
3. Cereal caliente	1 - 4 porciones
4. Calentar pan fresco	1 - 6 piezas
5. Alimentos congelados de desayuno	1 (3 - 6 oz)

## ONE DISH DINNERS

- 1 Toque el botón **One Dish Dinners**. 
- 2 Seleccione la comida deseada.  
(Ej: toque el botón **One Dish Dinners** una vez más para carne picada.) 
- 3 Toque el botón **START/Touch On**. 

## BEVERAGE CENTER

- 1 Toque el botón **Beverage Center**. 
- 2 Seleccione el ajuste Beverage Center deseado. (Ej: toque el botón **Beverage Center** 2 veces más para volver a calentar café.)  x 2
- 3 Toque el botón número **2** 4 veces para 2 tazas.  x 4
- 4 Toque el botón **START/Touch On**. 

## TABLA BEVERAGE CENTER

ALIMENTO	CANTIDAD
1. Hacer café o té	1 - 4 tazas
2. Recalentar	.5 - 2.0 tazas

## LUNCH ON THE RUN

- 1 Toque el botón **Lunch on the Run**. 
- 2 Seleccione la comida deseada.  
(Ej: toque el botón **Lunch on the Run** 3 veces más para sopa.)  x 3
- 3 Toque el botón **START/Touch On**. 

## TABLA LUNCH ON THE RUN

ALIMENTO	CANTIDAD
1. Comida en una taza	1 (6 - 8 oz)
2. Hot dog en su pan	1 - 4
3. Sopa	1 - 4 tazas
4. Pizza de microondas	1 (6 - 8 oz)
5. Emparedado	1 (3 - 6 oz)

## GUÍA DE MENÚ PARA ONE DISH DINNERS

ALIMENTO	RECETA (Todos menús para 4 raciones)
1. Cena de carne	"Cuscus" condimentado con pan Carne picada y verduras cubiertas con puré
2. Cena de pollo	Arroz amarillo con pollo Pollo con relleno de frutas
3. Cena de cerdo o res	Puerco agridulce con arroz Carne de vaca con brécol y arroz
4. Cena de mariscos	Pasta cremosa con mariscos "Fusilli" griego con berenjenas y camarones
5. Cena de vegetales	Verduras gratinadas Orzo con tomates secados al sol y alcachofas

**CONSULTE LA TARJETA DE RECETAS PARA CONOCER DETALLES.**

# GUÍA AUTO-TOUCH®

Si desea leer información más completa y precauciones de seguridad para el manejo del horno, consulte el manual de operaciones.

## COCCIÓN CON SENSOR

Toque el botón **Baked Potatoes**; luego oprima el que dice **START/Touch On**.

**Baked Potatoes**

**START Touch On**

## TABLA DE COCCIÓN CON SENSOR

ALIMENTO	CANTIDAD
Palomitas de maíz	1.5 a 3.5 onzas
Sensor de recalentar	4 a 36 onzas
Verdura:	
Suave	.25 a 2.0 libras
Firme	.25 a 1.5 libras
Arroz	.5 a 2.0 tazas
Papa asada	1 a 4 med.
Carne molida	.25 a 1.5 libras
Aves: Sin hueso	.5 a 1.5 libras
Con hueso	.5 a 3.0 libras
Pescado/mariscos	.25 a 1.5 libras
Plato fuerte congelado	6 a 17 onzas
Bocadillo congelado	3 a 6 onzas
Vedura congelada	.25 a 1.0 libras

## COMPU DEFROST

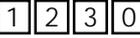
- Toque el botón **Compu Defrost**. 
- Seleccione la comida deseada. (Ej: toque el botón **Compu Defrost 2** veces más para descongelar un filete de carne.)  x 2
- Toque los botones número  y  para 2.0 libras. (Ej: filete de 2.0 libras.)
- Toque el botón **START/Touch On**. Durante la descongelación, el horno se parará; siga las indicaciones. Toque el botón **START/Touch On** para continuar descongelando. 

## TABLA DE COMPU DEFROST

ALIMENTO	CANTIDAD
1. Carne molida	.5 - 3.0 libras
2. Bistec, chuleta o pescado	.5 - 4.0 libras
3. Piezas de pollo	.5 - 3.0 libras
4. Asado	2.0 - 4.0 libras
5. Caserola	2 - 6 tazas
6. Sopa	1 - 4 tazas

## PARA FIJAR LA HORA

Si el indicador dice *SHARP SIMPLY THE BEST PRESS CLEAR AND PRESS CLOCK*, toque primero el botón **STOP/Clear**.

- Toque el botón **Kitchen Timer/Clock**. 
- Marque la hora correcta en el reloj tocando los botones numéricos en el orden respectivo. (Ej: 12:30) 
- Toque nuevamente el botón **Kitchen Timer/Clock**. 

## TOUCH ON

Toque sin interrupción el botón que dice **START/Touch On** para cocinar con un 100% de potencia. En cuanto quite el dedo el horno se detendrá instantáneamente. 

## OPERACIÓN MANUAL

### Cocción de Alta Potencia

- Toque los botones numéricos para asignar el tiempo de cocción. (Ej: 1 min. 30 seg.) 
- Toque el botón **START/Touch On**. 

### Cocción de Potencia Variable

- Después de realizar la operación 1 descrita arriba, toque el botón **Power Level**. 
- Seleccione un nivel de potencia. (Ej: 50%.) 
- Toque el botón **START/Touch On**. 

## MINUTO EXTRA

Toque el botón **Minute Plus** durante un minuto al 100% de potencia para aumentar un minuto en el tiempo de cocción manual. Continúe tocándolo si necesita aumentar más minutos. 

# AUTO-TOUCH® GUIDE

## SUPER DEFROST

- 1 Touch **Super Defrost**. Super Defrost
- 2 Select desired food. (Ex: touch number 2 to defrost 1.0 lb boneless chicken breast.) 2
- 3 Touch **START/Touch On**. During defrosting, the oven will stop; follow the directions. Touch **START/Touch On** to continue defrosting. START  
Touch On

## SUPER DEFROST CHART

FOOD	AMOUNT
1. Ground Meat	1.0 lb
2. Boneless Chicken	1.0 lb
3. Bone-in Chicken Pieces	2.0 lb

## BREAKFAST BAR

- 1 Touch **Breakfast Bar**. Breakfast Bar
- 2 Select desired food. (Ex: touch number 3 for hot cereal.) 3
- 3 Touch number 2 for 2 servings. 2
- 4 Touch **START/Touch On**. START  
Touch On

## BREAKFAST BAR CHART

FOOD	AMOUNT
1. Scrambled Eggs	1 - 9 eggs
2. Bacon	2 - 6 slices
3. Hot Cereal	1 - 6 servings
4. Fresh Rolls & Muffins	1 - 10 pieces
5. Frozen Rolls & Muffins	1 - 10 pieces

## ONE DISH DINNERS

- 1 Touch **One Dish Dinners**. One Dish Dinners
- 2 Select desired food. (Ex: touch number 1 for Spicy couscous.) 1
- 3 Touch **START/Touch On**. START  
Touch On

## BEVERAGE CENTER

- 1 Touch **Beverage Center**. Beverage Center
- 2 Select desired Beverage Center setting. (Ex: touch 2 to reheat coffee.) 2
- 3 Touch number 2 4 times for 2 cups. 2 x 4
- 4 Touch **START/Touch On**. START  
Touch On

## BEVERAGE CENTER CHART

FOOD	AMOUNT
1. Prepare Coffee or Tea	1 - 4 cups
2. Reheat	.5 - 2.0 cups

## LUNCH ON THE RUN

- 1 Touch **Lunch on the Run**. Lunch on the Run
- 2 Select desired food. (Ex: touch number 3 for soup.) 3
- 3 Touch **START/Touch On**. START  
Touch On

## LUNCH ON THE RUN CHART

FOOD	AMOUNT
1. Meal in a Cup	1 (6 - 8 oz)
2. Hot Dogs in Buns	1 - 4
3. Soup	1 - 6 cups
4. Frozen Sandwich	1 (3 - 6 oz)
5. Reheat Pizza	1 - 6 slices

## ONE DISH DINNERS CHART

### RECIPES (All are for 6 servings)

1. Spicy Couscous
2. Beef Burgundy
3. Salsa Chicken
4. Seafood Pasta
5. Vegetarian Orzo

**SEE RECIPE CARD FOR DETAILS.**

# AUTO-TOUCH® GUIDE

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

## SENSOR COOKING

For Baked Potatoes/Sensor Reheat

1 Touch **Baked Potatoes**.

**Baked Potatoes**

2 Touch **Popcorn**.

**Popcorn**

3 Touch number **1** for a regular bag.

**1**

4 Press **START/Touch On**.

**START  
Touch On**

## SENSOR COOKING CHART

FOOD	AMOUNT
Popcorn	1 package
1. Regular size	3.0 - 3.5 oz
2. Snack size	1.5 - 1.75 oz
Baked Potatoes	1 - 6 med.
Sensor Reheat	4 - 36 oz
Vegetables:	
1. Fresh Soft	.25 - 2.0 lb
2. Fresh Hard	.25 - 1.5 lb
3. Frozen	.25 - 1.25 lb
Main Entrees:	
1. Ground Meat	.25 - 2.0 lb
2. Boneless Chicken Breast	.5 - 2.0 lb
3. Bone-in Chicken Pieces	.5 - 3.0 lb
4. Fish or seafood	.25 - 2.0 lb
5. Rice	.5 - 2.0 cups
Frozen Foods:	
1. Breakfast Foods	1 (3 - 6 oz)
2. Entrees	6 - 17 oz
3. Main Dishes	24 - 40 oz
4. Snacks	3 - 8 oz
5. Microwave Pizza	1 (6 - 8 oz)

## COMPU DEFROST

1 Touch **CompuDefrost**.

**Compu Defrost**

2 Select desired food. (Ex: touch number **2** to defrost Steak.)

**2**

3 Touch number **2** and **0** for 2.0 lb. (Ex: 2.0 lb steak.)

**2 0**

4 Touch **START/Touch On**. During defrosting, the oven will stop; follow the directions. Touch **START/Touch On** to continue defrosting.

**START  
Touch On**

## COMPU DEFROST CHART

FOOD	AMOUNT
1. Ground Meat	.5 - 3.0 lb
2. Steaks, Chops or Fish	.5 - 4.0 lb
3. Chicken Pieces	.5 - 3.0 lb
4. Roast	2.0 - 4.0 lb
5. Casserole	2 - 6 cups

## SET CLOCK

If **SHARP SIMPLY THE BEST PRESS CLEAR AND PRESS CLOCK** is in the display, first touch **STOP/Clear**.

1 Touch **Kitchen Timer/Clock** and number **2**.

**Kitchen Timer/Clock** **2**

2 Enter correct time of the day by touching numbers in sequence. (Ex: 12:30)

**1 2 3 0**

3 Touch **Kitchen Timer/Clock** again.

**Kitchen Timer/Clock**

## Touch On

Continuously touch **START/Touch On** for 100% power cooking. Remove finger and oven will stop instantly.

**START  
Touch On**

## MANUAL OPERATION

### High Power Cooking

1 Enter cooking time by touching number. (Ex: 1 min. 30 sec.)

**1 3 0**

2 Touch **START/Touch On**.

**START  
Touch On**

### Variable Power Cooking

1 After Step 1 above, touch **Power Level**.

**Power Level**

2 Select power level. (Ex: 50%.)

**5**

3 Touch **START/Touch On**.

**START  
Touch On**

## Minute Plus

Touch **Minute Plus** for one minute at 100% power or to add a minute during manual cooking. Continue to touch for additional minutes.

**Minute Plus**

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# SHARP®

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