

HIGH SPEED OVEN

MODEL : SWA3099MS

High Speed Oven: Model SWA3099MS

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 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.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the microwave 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.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

REGISTER YOUR PRODUCT

Registering your new product is easy and offers benefits that help you get the most out of your Sharp product including:

- ✓ **Convenience:** If you ever need warranty support, your product information is already on file.
- ✓ **Communication:** Stay up to date with important notifications and special offers from SHARP.
- ✓ **Support:** Quickly access support content including Owner's Manuals, FAQ's, How-to Videos, and much more.

3 EASY WAYS TO REGISTER TODAY!

 SCAN Use the camera or QR code scanning application on your mobile device	 ONLINE Visit our sites to learn more about your product at sharpusa.com and sbl.sharpusa.com	 CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST
Scan this QR Code on your mobile device	Visit http://www.sharpusa.com/register	Contact a Sharp Advisor on the phone

PRODUCT SUPPORT

If you have questions about the setup or operation of your product, please refer to the corresponding section within this manual.

Additionally, visit www.sharpusa.com/support to access exclusive content about your product including:

- FAQ's and How-To Videos
- Find or Request Service
- Extended Warranty Options
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:

 EMAIL Available 24/7 US: sharpusa.com	 CHAT ONLINE Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST	 CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST
See the Contact Us section on our sites	U.S. www.sharpusa.com/support	Contact a Sharp Advisor on the phone

CUSTOMER ASSISTANCE

CANADA ONLY

To aid in answering questions if you call for service or for reporting loss or theft, please use the space below to record the model and serial number located on the back side of the unit.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Dealer Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Telephone: _____

PRODUCT SUPPORT

If you have questions about the setup or operation of your product, please refer to the corresponding section within this manual.

Additionally, visit www.sharp.ca to access exclusive content about your product including:

- Find a Dealer
- Find Service Locations
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:



EMAIL

Available 24/7

See the Contact Us section on our site.

<https://sharp.ca/contact-sharp>



SUPPORT SITE

Product Downloads, Service Locator, Where to Buy, Toner Recycling Program and more.

CA | www.sharp.ca



CALL US

CA 877-278-6709
Mon-Fri: 8am-5pm EST
(except statutory holidays)

Contact a Sharp Advisor on the phone

SHARP®

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.

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.

~~The warranties described in~~

FOR POSITION ONLY, WARRANTY

...constitute
...respect to the Product, and shall constitute
...negligence, strict liability or otherwise. In no event shall Sharp be liable,
...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.

Model # SWB3085HS Smart Convection Wall Oven with Microwave Drawer™ Oven.
(Be sure to have this information available when you need service for your Product.)

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.

Non-functional accessories, service calls to your home to instruct how to use your convection wall oven appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by delivery, accident modifications, fire, floods or acts of God.

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 1-800-237-4277 (1-800-BE-SHARP).

In-home service is provided for one year from date of purchase. In-home service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase available.

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LIMITED WARRANTY

Consumer Electronics Products Congratulations on your purchase!

Sharp Electronics of Canada Ltd. ("Sharp") warrants to the first purchaser for this Sharp brand product ("Product"), when shipped in its original container and sold or distributed in Canada by Sharp or by an authorized Sharp dealer, and Product was not sold "as is" or "sales final" that the Product will during the applicable warranty period, be free from defects in material and workmanship, and will within the applicable warranty period, either repair the defective Product or provide the first purchaser a replacement of the defective Product.

Conditions: This limited warranty shall not apply to:

- (a) Any defects caused or repairs required as a result of abusive operation, negligence, accident, improper installation or inappropriate use as outlined in the owner's manual or other applicable Product documentation.
- (b) Any defects caused or repairs required as a result of any Product that has been tampered with, modified, adjusted or repaired by any person other than Sharp, a Sharp authorized service centre or a Sharp authorized servicing dealer.
- (c) Any defects caused or repairs required as a result of the use of the Product with items not specified or approved by Sharp, including but not limited to chemical cleaning agents.
- (d) Any replacement of accessories required through normal use of the Product, including but not limited to, remote controls, AC adapters, batteries, temperature probe, trays, filters, belts, ribbons, cables and paper.
- (e) Any cosmetic damage to the Product surface or exterior that has been defaced or caused by normal wear and tear.
- (f) Any defects caused or repairs required as a result of damage caused by any external or environmental conditions, including but not limited to, transmission line/power line voltage or liquid spillage or acts of God.
- (g) If the serial number or model number affixed to Product has been removed, defaced, changed or altered.
- (h) This limited warranty will not apply if the Product has been used for non-commercial, household use.
- (i) Any installation not in accordance with the installation instructions included with Product.

FOR POSITION ONLY, WARRANTY NOT FINAL

Upon delivery of the Product, together with proof of purchase (including date of purchase) and a copy of this limited warranty statement, to an authorized Sharp service centre or an authorized Sharp servicing dealer. In home warranty service will be carried out to locations accessible by on-road service vehicle and within 50 km of an authorized Sharp service centre on any Over-The-Range Microwave Oven, Microwave Drawer Oven or Steam Oven. The servicer may if necessary take the unit for repair at the servicer's facility. No other person (including any Sharp dealer or service centre) is authorized to extend, enlarge or transfer this warranty on behalf of Sharp. The purchaser will be responsible for any and all removal, reinstallation, transportation and insurance costs incurred with exception for Over-The-Range Microwave Oven, Microwave Drawer Oven or Steam Oven whereby Sharp will be responsible for the removal and reinstallation.

The express warranties in this limited warranty are, except for consumer purchasers domiciled in Quebec, in lieu of and, except to the extent prohibited by applicable law, Sharp disclaims all other warranties and conditions, express or implied, whether arising by law, statute, by course of dealing or usage of trade, including, without limitation, implied warranties or conditions of merchantability and/or quality, fitness for a particular use or purpose, and/or non-infringement. **Limitations** (not applicable to consumer purchasers domiciled in Quebec to the extent prohibited under Quebec law): (a) Sharp shall not be liable for any incidental, special, consequential, economic, exemplary or indirect damages of any kind or nature (including lost profits or damages for loss of time or loss of use or loss of data) arising from or in any connection with the use or performance of a Product or a failure of a Product, even if Sharp is aware of or has been advised of the possibility of such damages; (b) the remedies described in this limited warranty constitute complete fulfillment of all obligations 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. Some provinces may not allow the exclusion or limitation of certain damages, or limits on the duration or voiding of implied warranties or conditions; in such provinces, the exclusions and limits herein may not apply. This limited warranty is, except for consumer purchasers domiciled in Quebec, governed by the laws of the Province in Canada in which the purchaser has purchased the Product. For consumer purchasers domiciled in Quebec this limited warranty is governed by the laws of Quebec.

WARRANTY PERIODS (calculated from the date of original purchase): Parts & Labour (exceptions noted)

Microwave Oven	1 year	(magnetron - 4 additional years)
Wall Oven + Microwave Drawer	1 year	(magnetron - 4 additional years)
Steam Oven	1 year	
Small Kitchen Appliances	1 year	
Air Purifiers	1 year	

To obtain the name and address of the nearest Authorized Sharp Service Centre or Dealer, or for more information on this Limited Warranty, Sharp Extended Warranty Offers, Sharp Canada Products or Accessory Sales, please contact Sharp:

- By writing to Sharp Electronics Of Canada Ltd. at 335 Britannia Road East Mississauga, Ontario L4Z 1W9
- Calling: at 905-568-7140
- Visiting our Web site: www.sharp.ca

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and one of the following words: DANGER, WARNING or CAUTION.

DANGER

An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.

WARNING

A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.

CAUTION

A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

WARNINGS FOR ELECTRIC INSTALLATION

WARNING

ELECTRICAL SHOCK HAZARD



- Installation and service must be performed by a qualified installer or service agency.
- The model is powered at 240V.
- Always disconnect the power before servicing this unit.
- This appliance must be properly grounded.
- Failure to do so could result in death or serious injury.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION FOR WIRELESS LAN

CAUTION FOR USAGE ABOUT WI-FI

- Operation cannot be guaranteed near Bluetooth® wireless communications devices using the same frequency (2.4 GHz) as this product or specified low power wireless devices. There may also be issues in locations with devices that emit a magnetic field, such as microwave ovens, as well as locations with static electricity or radio disturbance, all of which can interfere with the Wi-Fi signal.
- Wireless connection and performance cannot be guaranteed for all routers or housing environments. In the following places, it is possible the Wi-Fi cannot reach or is disconnected: inside of a building made with concrete, reinforced metal, near an obstruction (e.g., a wall) or near a wireless communications device using the same frequency.
- Wireless LAN of this product corresponds to channels 1-13. It is not available to communicate with routers set up to other channels.

CAUTION FOR PERSONAL INFORMATION (RELATED TO SECURITY)

- Using a wireless LAN device has the possibility of interception when using Wi-Fi, regardless of password setting.
- Depending on the location where you are connecting your oven, ensure you have the right/authority to connect the appliance to the available Wi-Fi network.
- If disposing of, giving away or selling the unit, be sure to Reset Wi-Fi Settings as described in this manual. The wireless LAN function of the unit should be initialized (reset) in case of handover to a third party to avoid illegal access from unauthorized parties.

MINIMUM REQUIREMENTS FOR WI-FI/ROUTER SPECIFICATIONS:

- IEEE 802.11 b/g/n compatible WLAN
- 72.2Mbps receive and transmit PHY rate using 20MHz bandwidth
- 150Mbps receive and transmit PHY rate using 40MHz bandwidth
- 802.11i (WPA, WPA2). Open, shared key, and pair-wise key authentication services
- Wi-Fi WPS support

IMPORTANT REGULATORY INFORMATION

⚠ CAUTION Any changes or modifications to the appliance not expressly approved by the party responsible for compliance could void the user's authority to operate the appliance.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

HIGH SPEED OVEN: MODEL # SWA3099MS

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This device complies with Part 18 of the FCC Rules.

- Contains FCC: RX3-BZ02

RESPONSIBLE PARTY:

- Sharp Electronics Corporation
100 Paragon Drive, Montvale, NJ 07645
TEL: 1-800-BE-SHARP • www.sharpusa.com
- Sharp Electronics of Canada Ltd.
335 Britannia Road East Mississauga, Ontario L4Z 1W9
TEL: 877-278-6709 • www.sharp.ca

INFORMATION REGARDING EXPOSURE TO RADIO FREQUENCY ENERGY

The output power of the radio technology used in the appliance is below the radio frequency exposure limits set by the FCC. This appliance should be installed and operated with a minimum distance of 20 cm between the radiator and your body.

The appliance and the cord meet the FCC Radio Frequency Emission Guidelines and are certified with the FCC. Information on these products is on file with the FCC and can be found by inputting such product's FCC ID (which can be found on the regulatory label of the appliance) into the FCC ID Search from available at transition.fcc.gov/oet/ea/fccid.

Please follow all applicable e-waste laws for the disposal of your microwave oven.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

When using the appliance, 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 page 4.
- 3 This appliance must be properly grounded. See page 8 for GROUNDING INSTRUCTIONS.
- 4 Install or locate this appliance only in accordance with the provided Installation Manual.
- 5 Some products such as whole eggs in shell and sealed containers (for example, closed glass jars) are able to rupture and should not be heated in the appliance.
- 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 appliance is specifically designed to heat, cook or dry food. It is not designed for use in industrial, laboratory or marine environments.
- 7 **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE OVEN.** Use caution when removing hot items.
- 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, such as near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
- 12 Do not immerse cord or plug in water.
- 13 Keep cord away from heated surfaces.
- 14 Do not climb or sit on the appliance.
- 15 Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
- 16 Do not let cord hang over edge of table or counter.
- 17 Do not put fingers or clothes around the drawer guides when the appliance is opened or closed. They could be caught in the guides when the appliance is closed.
- 18 Be sure that the food and container are shorter than the drawer before closing it. You can refer to the height of the side walls of the drawer.
- 19 When cleaning appliance sealing surfaces that come together on closing the drawer, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 35.
- 20 To reduce the risk of fire in the appliance cavity:
 - a Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the appliance to facilitate cooking.
 - b Remove wire twist-ties from paper or plastic bags before placing bag in appliance.
 - c If materials inside the appliance ignite, keep appliance door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
 - d Do not use the appliance for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance when not in use.
- 21 Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the appliance is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

To reduce the risk of injury to persons:

 - a Do not overheat the liquid.
 - b Stir the liquid both before and halfway through heating it.
 - c Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
 - d After heating, allow the container to stand in the appliance at least for 20 seconds before removing the container.
 - e Use extreme care when inserting a spoon or other utensil into the container.

IMPORTANT SAFETY INSTRUCTIONS

- 22** If Arcing (sparks inside the oven cavity) occurs, touch STOP/CLEAR.

Check the following:

- Ensure that all cookware is microwave-safe if using MICROWAVE or SPEED COOK functions.
- If using the top or bottom racks (for Convection and Speed Cook functions), ensure they are properly placed inside of the oven cavity and not touching the walls of the oven interior.
- If using aluminum foil (safe for Convection cooking modes only), ensure foil is properly molded on top of the food item with no edges turned up.
- No metal twist-ties, poultry pins or cookware with metal decorative trim are used inside the oven.
- No recycled paper towels (may contain bits of metal particles) are used to cover food or clean the oven.

- 23** When using Speed Cook functions, the exterior of the appliance may also become hot.

- 24** If the appliance light fails, consult a SHARP AUTHORIZED SERVICER.

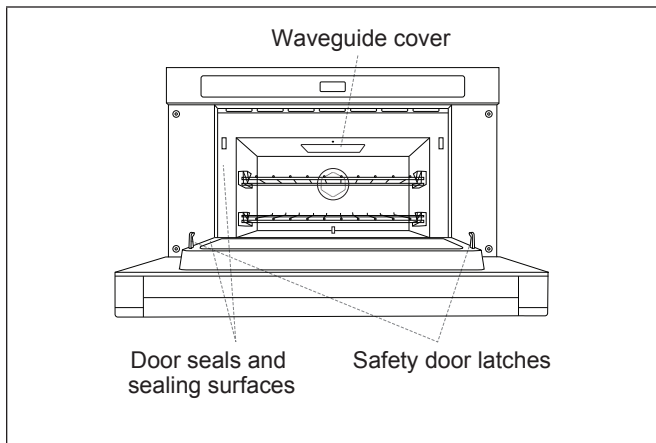
SAVE THESE INSTRUCTIONS

IMPORTANT INFORMATION

UNPACK THE APPLIANCE

Remove all packing materials from inside the appliance. 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 a Sharp Authorized Servicer.

IMPORTANT: DO NOT REMOVE THE WAVEGUIDE COVER LOCATED ON THE INSIDE OF THE OVEN CAVITY.



BEFORE OPERATING

- Read and understand all instructions in this Operation Manual.
- Ensure the appliance is properly installed and connected to power according to all instructions in the included Installation Manual.
- Ensure all protective packaging materials and tape have been completely and correctly removed.

CONDITION OF UNIT

Do not operate any appliance with a damaged cord or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.

SERVICE AND REPAIR WARNING

Do not repair or replace any part of this appliance. If the oven, display, or touch controls fail, consult a Sharp Authorized Servicer.

RADIO OR TV INTERFERENCE

Should there be any interference caused by the oven to your radio or TV, ensure the 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.

TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK

If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorized service agent.

CHOOSING A LOCATION

Your oven can be built into a cabinet or wall by itself, above any electric or gas built-in oven, above a warming drawer, or below a cooktop or counter. If installing above an oven or warming drawer, please allow 2" (50.8 mm) of space between the products.

ELECTRICAL REQUIREMENTS

Locate the electrical supply as shown in the illustrations on the following pages. The receptacle may also be located in an adjacent cabinet within reach of the power cord. A separate circuit, servicing only the appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

<i>Electrical Supply</i>	<i>220-240 V AC, 60 Hz, 30 Amp</i>
<i>Output Power</i>	<i>950W (Microwave). 1700W (Top Element) 500W (Bottom Element) 2200W (Convection Element)</i>
<i>Power Cord</i>	<i>82⁵/₈" (2.1 m)</i>

NOTE:

If you have any questions about the grounding or electrical instructions, consult a qualified electrician or servicer.

Can also be installed using an electrical outlet in an adjacent cabinet within the area where the provided electrical cord can reach.

Always check electrical codes for requirements.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate and wire gauge is in accordance with local codes.

IN U.S.A.

Be sure the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/ NFPA No. 70-latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

National Fire Protection Association
nfpa.org/Codes-and-Standards

IN CANADA

Be sure the electrical connection and wire size are adequate and in conformance with CSA standard C22.1, Canadian Electrical Code, Part 1 - latest edition, and all local codes and ordinances.

A copy of the above code standards can be obtained from:

Canadian Standards Association
csagroup.org/standards

IMPORTANT INFORMATION

ELECTRICAL REQUIREMENTS

This unit must be supplied with the proper voltage and frequency and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as noted on the rating plate.

ELECTRICAL CONNECTIONS

BREAKER OR FUSE SIZE	
240V	40 Amps
208V	40 Amps

Note: Check local codes for required breaker size.

All electrical wiring and hookup for this unit must be done by a qualified electrician. Make note of the location of the main appliance disconnect.

POWER CONNECTIONS

This unit is manufactured with a neutral (white) power supply wire and a cabinet-connected (green) grounding wire.

Connect the unit cable to the junction box through the UL-listed conduit connector. Complete electrical connection according to local codes and ordinances. See page 3 for junction box or electrical outlet locations.

NOTE TO ELECTRICIAN: The armored cable leads supplied with this unit are UL recognized for connection to larger gauge household wiring. The installation of the leads is rated at temperatures much higher than the temperature rating of household wiring. The current carrying capacity of the conductor is governed by the temperature rating of the installation around the wire, rather than the wire gauge alone.

NOTE:

The proper size wire nut shall be placed over the stripped leads and the wire nut twisted until the wire nut can not be pulled from the leads. No conductor shall be exposed in the connection.

Do not shorten the flexible conduit. The conduit strain relief clamp (supplied by installer) must be securely attached to the junction box, and the flexible conduit must be securely attached to the clamp. If the flexible conduit will not fit with the junction box, do not install the unit until a clamp of proper size has been obtained.

⚠ WARNING



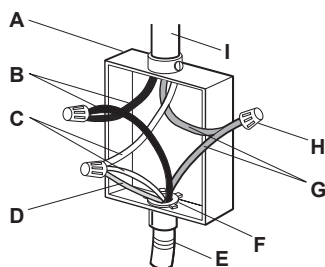
ELECTRICAL SHOCK HAZARD

- Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC), mobile homes and recreational vehicles, or in areas where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited, see the Ungrounded Neutral graphic.
- Use grounding terminal or lead to ground unit.
- Connect neutral terminal or lead to branch circuit neutral in usual manner. Failure to do so could result in death, fire or electric shock.
- The electrical power to the oven branch circuit must be shut off while line connections are being made. Do not use an extension cord with this unit.
- Electrical ground is required on this unit. The free end of the green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.
- If cold water pipe is interrupted by plastic, non metallic gaskets, union connections or other insulating materials, DO NOT use for grounding.
- DO NOT ground to a gas pipe.
- DO NOT have a fuse in the NEUTRAL or GROUNDING circuit. A fuse in the NEUTRAL or GROUNDING circuit could result in an electrical shock.
- If in doubt, have a qualified electrician verify the unit is properly grounded.
- Failure to properly ground the unit could result in death, fire or electric shock.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow manufacturer's recommended procedure closely.

3-WIRE CABLE FROM HOME POWER SUPPLY - U.S. ONLY

IMPORTANT: Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.

GROUNDING NEUTRAL



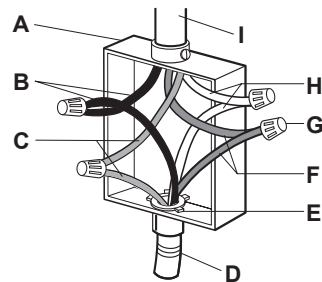
- | | |
|--------------------------------------|--------------------------------------|
| A Junction Box | E Cable from Oven |
| B Black Wires | F UL Listed Conduit Connector |
| C Neutral (White) Wires | G Red Wires |
| D Ground (Green or Bare) Wire | H UL Listed Wire Connectors |
| | I House Electrical Supply |

1. Disconnect power before servicing.
2. Connect the 2 black wires **B** together using a UL listed wire connector.
3. Connect the 2 neutral (white) wires **C** and the ground (green or bare) wire **D** (of the oven cable) using a UL listed wire connector.
4. Connect the 2 red wires **G** together using a UL listed wire connector.
5. Install junction box cover.

4-WIRE CABLE FROM HOME POWER SUPPLY

IMPORTANT: Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, New Branch circuit installations (1996 NEC), mobile homes and recreational vehicles, new construction and in Canada.

UNGROUNDING NEUTRAL



- | | |
|--|---------------------------------------|
| A Junction Box | F Ground (Green or Bare) Wires |
| B Black Wires | G UL Listed Wire Connectors |
| C Red Wires | H Neutral (White) Wires |
| D Cable from Oven | I House Electrical Supply |
| E UL listed or CSA Approved Conduit Connector | |

1. Disconnect power before servicing.
2. Connect the 2 black wires **B** together using a UL listed wire connector.
3. Connect the 2 red wires **C** together using a UL listed wire connector.
4. Connect the 2 neutral (white) wires **H** together using a UL listed wire connector.
5. Connect the ground (green or bare) wire **F** from the oven cable to the ground (green or bare) wire (in the junction box) using a

IMPORTANT INFORMATION

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 Sharp High Speed Oven. The chart below will help you decide what utensils and coverings should be used in each mode.

UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION BAKE, ROAST, GRILL	SPEED COOK, BAKE, ROAST	AIR FRY
Aluminum foil	NO	YES, for shielding	NO	
Aluminum containers	NO	YES (no cover during GRILL)	NO	
Browning dish	NO	NO	NO	
Glass ceramic (Pyroceram®)	YES, preferred	YES, preferred	YES, preferred	
Glass, heat-resistant	YES, preferred	YES, preferred	YES, preferred	
Glass, non-heat-resistant	NO	NO	NO	
Lids, glass	YES	YES (no cover during GRILL)	YES	
Lids, metal	NO	YES (no cover during GRILL)	NO	
Metal cookware	NO	YES	NO	
Silicone cookware	YES	YES	YES, preferred	
Metal (metal twist ties or dishes with metallic trim, screws, bands or handles)	NO	NO	NO	
Oven cooking bags	YES (no metal twist ties)	YES (no cover during GRILL)	YES (no metal twist ties)	
Paper plates	YES	NO	NO	
Paper towels	YES (no recycled paper towels, which may contain metal fillings)	NO	NO	
Paper, ovenable	YES	YES (up to 400°F/204°C; do not use during GRILL)	YES (up to 400°F/ 204°C)	
Microwave-safe plastic containers	YES	NO	NO	
Plastic, Thermoset®	YES	YES (up to 425°F/218°C; do not use during GRILL)	YES	
Microwave-safe plastic wrap	YES	NO	NO	
Pottery, porcelain stoneware	YES (if marked microwave-safe)	YES	YES (if marked both microwave-safe and oven-safe)	
Styrofoam	YES	NO	NO	
Wax paper	YES	NO	NO	
Wicker, wood, straw	YES (only foods with low fat and sugar content)	NO	NO	

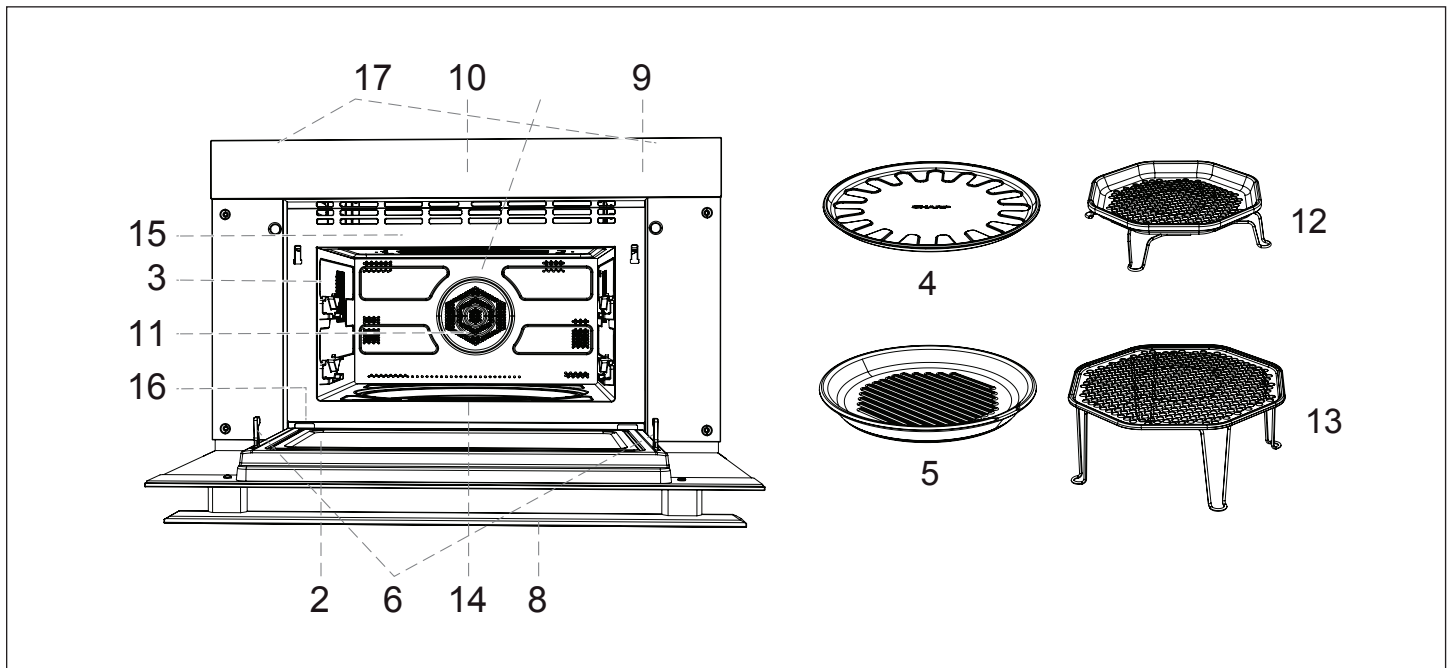
ACCESSORIES

There are many microwave accessories available for purchase. Evaluate carefully before you purchase so they meet your needs. When selecting microwave accessories, ensure they are marked or are verified as microwave-safe. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures when using microwave-only cooking. Sharp is not responsible for any damage to the oven when accessories are used.

FOOD IN THE MICROWAVE

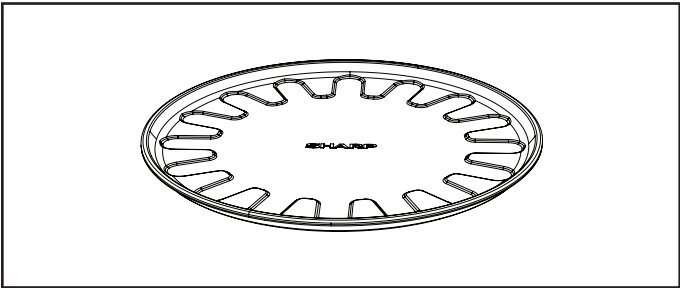
FOOD	DO	DON'T
Eggs, sausages, nuts, seeds, fruits & vegetables	- Puncture egg yolks before cooking to prevent bursting. - Pierce skins of potatoes, apples, squash, hot dogs and sausages so steam escapes.	- DO NOT cook eggs in shells. - DO NOT reheat whole eggs. - DO NOT dry nuts or seeds in shells.
Popcorn	- Use popcorn specially packaged for microwave cooking. - Listen for the popping of corn to slow to 1 or 2 seconds between pops to avoid overcooking.	- DO NOT pop corn in regular brown paper bags or glass bowls. - DO NOT exceed the maximum cooking time listed in the package instructions.
Baby food	- Transfer baby food to a small dish and heat carefully, stirring often. - Check temperature before serving. Test temperature of bottles on your wrist before serving. - Attach nipples to bottles AFTER heating. Shake well before serving.	- DO NOT heat disposable bottles. - DO NOT heat bottles with nipples attached. - DO NOT heat baby food in original jars.
General	- Cut filled baked goods after heating to release steam. - Stir liquids briskly before and after heating to avoid eruption. - Use a deep bowl when cooking liquids and cereals to prevent boil-overs. Refer to the height of the side walls of the oven.	- DO NOT heat or cook in closed glass jars or airtight containers. - DO NOT use the microwave for canning, as harmful bacteria may not be destroyed. - DO NOT deep-fat fry in the microwave. - DO NOT dry wood, gourds, herbs or wet papers.

PARTS AND FEATURES

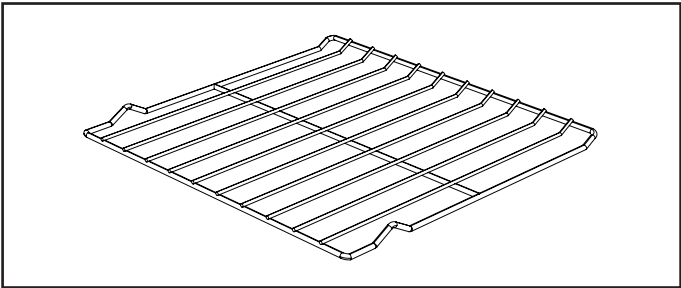


- | | |
|---|--|
| 1 Ventilation openings (rear side) | 11 Convection air openings |
| 2 Oven door with see-through window | 12 Removable low rack (grilling rack) |
| 3 Oven light (illuminates when the door is open or the oven is in operation) | 13 Removable high rack (baking rack) |
| 4 Turntable support | 14 Turntable motor shaft |
| 5 Removable turntable (rotates clockwise or counterclockwise) | 15 Menu Label |
| 6 Safety door latches (door must be closed for oven to operate) | 16 Serial plate |
| 7 Waveguide cover DO NOT REMOVE | |
| 8 Handle | |
| 9 Glass control panel | |
| 10 Lighted digital display | |

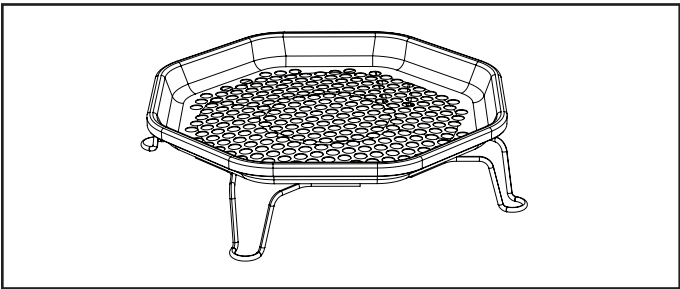
INCLUDED ACCESSORIES



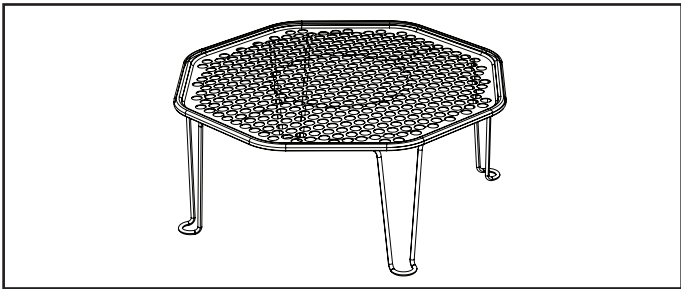
Carousel (1)



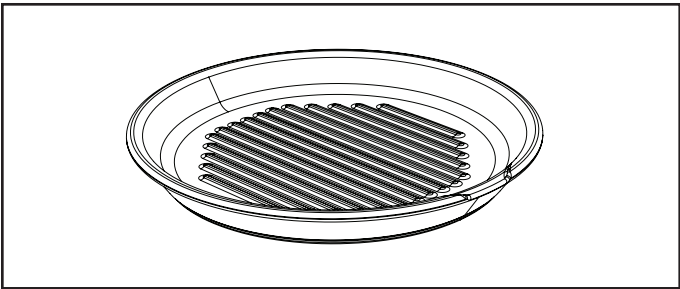
Wire Racks (2)



Basket (1)



Rack (1)



Dish (1)

TOUCH SCREEN CONTROL

HOME PAGE

1

2

3

4

5

6

10

8

9

7

8

9

1 Network Connectivity

2 Time And Date

3 Oven Light

4 Settings

5 Favorites

6 Kitchen Time

7 Manual Cook

8 Convection Smart Cook

9 Microwave Smart Cook

BEFORE OPERATING

- Before the oven can be used, follow these procedures:
- 1 Plug in the oven. Close the door. The oven display will show **WELCOME TOUCH CLEAR**.
 - 2 Touch the **STOP/CLEAR** pad. : will appear.
 - 3 Set the clock.

TO SET THE CLOCK

- 1 Touch **SETTINGS**, then **DISPLAY**.
 - 2 Scroll down and touch **DATE & TIME**.
 - 3 Switch the **24-HOUR CLOCK** setting on (24-hour time) or off (12-hour time).
 - 4 Scroll down and touch **SET TIME**.
 - 5 Scroll through and set **TIME OF DAY** and **AM/PM**. When finished, touch **SET**.
- If the electrical power supply to your oven should be interrupted, the display will intermittently show **WELCOME TOUCH CLEAR** 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 the **STOP/CLEAR** pad and reset the clock for the correct time of day.

HOME

The Home screen displays the states of cooking. This screen displays:

- Progress information for the active appliance(s)
- Manual Cook Mode or Smart Cook Menu Item
- Power level and temperature

SETTINGS

The Settings screen has six options to select from:

TEMPERATURE

The temperature unit can be changed between Fahrenheit and Celsius. The default oven calibration is 0° for all cooking modes. Select individual cooking modes to adjust the calibration.

DISPLAY

View this menu to set Control Lock, Standby Mode, Screen Brightness, Date & Time, and Demo Mode.

SOUND

View this menu to adjust sound, volume, beeps at the end of timed cook, cooking reminders, and ring tone.

WI-FI

View this setting to enable and reset Wi-Fi, update firmware, and view Wi-Fi information. You can also view this setting to pair oven to the Amazon Alexa app on a mobile device. Follow instructions on the screen.

STEAM CLEAN

View this setting to activate steam clean. Follow instructions on the screen. The cleaning cycle will last for 5 minutes. During a cleaning cycle, the oven door is locked. If the cycle is canceled before cleaning is completed, the door will remain locked until the oven has cooled to a safe temperature.

SYSTEM INFO

View this setting for the option to reset factory settings.

TIPS

Every menu item has cooking tips that will display when cooking ends.

OVEN LIGHT

Touch the light bulb icon to turn the oven light on/off.

FAVORITES

Touch the heart icon to save frequently used cook settings or menu items. Touch **FAVORITES** on the home screen to view your saved items.

KITCHEN TIMER

The timer can be set in hours, minutes and seconds for up to 12 hours. Scroll to set the time and touch **START**. To add or subtract time while the timer is in progress, touch **+1 MIN** or **-1 MIN**. To pause the timer touch **STOP**, and to resume touch **START**. To cancel the timer touch **CLEAR**. When the timer reaches 00:00 an audible tone will sound.

CONTROL LOCK

The Control Lock prevents unwanted operation such as by small children. The Touch Screen Control can be set so the control panel is locked.

PREHEAT AND ACTIVE COOKING

When preheating starts, the screen displays **LOW** until the minimum temperature of 170°F is reached. During preheating, the screen displays the current and target temperature. Once the target temperature is reached, follow instructions displayed on the screen. Once preheating is complete, the Active Cooking Screen will display the current temperature, cooking mode, and timer.

TO PAUSE COOKING

To pause a cooking program, open and close the oven door slightly. **PAUSE** will display. Touch **START** to resume.

CLEAR

To cancel a cooking operation, touch **CLEAR**. Cooking will end and you will be taken back to the home screen.

BACK

To erase a mistake or to go back to the previous screen, touch **BACK**.

SMART COOK FEATURES

MICROWAVE SMART COOK

Use Smart Cook presets to cook any food items listed. Select from 12 food categories:

- Potatoes
- Fish/Seafood
- Rice
- Vegetables
- Ground Meat
- Frozen Entree
- Popcorn
- Reheat
- Melt
- Soften/Warm
- Beverage/Hot Cereal
- Defrost

Each food category has subcategories of different food items. For example, the subcategories of the Vegetables section are: Quick Fresh Vegetables, Longer Fresh Vegetables, Steamer Bags, and Frozen Vegetables.

After selecting **MICROWAVE SMART COOK**, select a food category and subcategory. If prompted, enter a weight/amount. A detailed instruction page will display. Touch **START** to begin cooking.

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 the oven is plugged in, wait 2 minutes before using sensor settings.
- 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 During the first part of sensor cooking, the food name will appear on the display. Do not open the oven door or touch the **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 the **STOP/CLEAR** pad and select cooking time and variable power.

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

- 4 Check the temperature of the food after cooking. If additional time is needed, continue to cook with variable power and time.

SELECTING FOODS:

- 1 The sensor operates best with foods at normal storage temperature. For example, dinner leftovers should be at refrigerator temperature and popcorn should be at room temperature.
- 2 Foods weighing less than 3 ounces should be reheated by time and variable power.

DEFROST

This setting automatically defrosts a set menu of foods. Part way through defrosting, the oven will pause and display a new set of instructions. Follow instructions and touch **START** to continue. After defrost ends, cover and let stand as indicated on the display.

Note: To defrost foods not listed as a subcategory or foods above/below the weight range, see **MANUAL DEFROST** on page 14.

REHEAT

This setting use sensor cooking to reheat foods without calculating reheating time and power level. When the sensor detects the vapor emitted from the food, the remainder of reheating time will appear.

CONVECTION SMART COOK

Use Smart Cook presets to cook any food items listed. Select from 13 food categories:

- Beef
- Breads
- Casseroles
- Desserts
- Fish/Seafood
- Hamburgers
- Pie
- Pizza
- Pork
- Potatoes
- Poultry
- Snacks
- Vegetables

Each food category has subcategories of different food items. For example, the subcategories of the Desserts section are: Bread Pudding, Brownies, Bundt Cake, Cookies, Cupcakes, Layered Cake.

After selecting **CONVECTION SMART COOK**, select a food category and subcategory. If prompted, enter a weight/amount. A detailed instruction page will display. Touch **START** to begin cooking.

MANUAL COOK MODES

Select from 8 manual cook modes:

- Microwave
- Convection Roast
- Convection Bake
- Air Fry
- Grill
- Proof/Warm
- Speed Cook
- High Speed Pro

Depending on which mode is selected, there will be options to set preheat, temperature, cook time, delay cook, and power level. Once all selections have been made, tap **START**.

CONVECTION BAKE, ROAST, AND GRILL

During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly.

POWER LEVEL

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

POWER LEVEL	RECOMMENDED USE
100%	brown foods, boil liquids or cook fish, ground meats, bacon and vegetables
90%	
80%	
70%	cook meats and poultry gently, bake casseroles and convenience foods, sauté or reheat foods
60%	
50%	slow-cook or braise foods
40%	
30%	
20%	defrost foods, simmer liquids or cook delicate sauces
10%	
0%	heat breads or soften butter, cheese or chocolate

TIME COOK

To set timed cooking, after which the oven will shut off, touch **TIME COOK**. This will confirm the selected temperature and allow for time input.

DELAY COOK

The "Convection Bake" cook mode includes an option to delay the start of cooking. If needed, after setting temperature and cook time, touch **DELAY COOK**. Set the time of day you want cooking to start, and touch **SET** to accept settings.

⚠ WARNING Do not let food sit in oven for more than one hour before or after cooking. Doing so can result in risk of food poisoning or sickness.

MANUAL DEFROST

If the food you wish to defrost is not listed on the Microwave Smart Cook Defrost menu or is above or below the amount limit, defrost manually. With **MANUAL DEFROST**, you can defrost any frozen food, either raw or previously cooked.

- 1 Touch **MANUAL**, then **MICROWAVE**.
- 2 Set **POWER LEVEL** to **30**.
- 3 Set **TIME** according to weight (typically 5 minutes per pound).
- 4 Touch **START** to begin defrosting.

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 30% power level until completely defrosted.

SPEED BAKE AND ROAST

⚠ WARNING Do not use aluminum foil to cover or shield food when using Speed Bake or Speed Roast. The microwave is active during these cooking cycles. The use of any metal other than the provided oven racks and high and low turntable racks increases the risk of arcing and possibly fire inside the oven cavity.

SPEED BAKE

This cook function provides superior results for baked goods that require more than 20 minutes baking time. The **SPEED BAKE** cooking function cycles the oven's power between 90% convection oven and 10% microwave power to create golden brown exteriors and perfectly moist interiors for foods such as Bundt cakes, quick breads and muffins.

SPEED ROAST

This is ideal for larger, dense cuts of meat and whole poultry. The **SPEED ROAST** cooking function cycles the oven's power between 70% convection oven and 30% microwave power. This allows for reduced cooking time as the microwaves directly and rapidly heat the food internally while convection function circulates dry, heated air throughout the oven cavity to provide even cooking with browning for crispy exteriors while the inside retains its juicy texture.

SPEED FUNCTIONS COOKING

- 1 Meats are best when roasted directly on the low rack. A dish can be placed below the meat if gravy is to be made from the drippings.
- 2 Less tender cuts of meat can be roasted and tenderized using oven cooking bags.
- 3 When baking, check for doneness after time has elapsed. If the food is not completely done, let it stand in the oven a few minutes to complete cooking.

OVEN USE

BEFORE USING THE OVEN

- 1 Select Bake cooking mode.
- 2 Set temperature to 500°F.
- 3 Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.

NOTE: Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

- 4 Turn off the oven and allow it to cool.

GENERAL

IMPORTANT: Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel.

- Place bakeware with food on the oven rack(s) provided with the oven.
- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

UTENSILS

- Glass baking dishes absorb heat. Reduce oven temperature by 25°F when baking in glass.
- Use pans that produce the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.

Shiny, smooth metal or light non stick/anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.

Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.

- Do not cook with the empty broiler pan in the oven, as this could affect cooking performance. Store the broil pan outside of the oven.

OVEN RACKS

IMPORTANT: To avoid permanent damage to the porcelain finish, place food or bakeware on an oven rack. Do not place food or bakeware directly onto the oven door or oven bottom.

- The oven racks can be placed in any of the six height positions with the oven.
- Position racks before turning on the oven.
- Make sure the oven racks are level.
- Oven racks have a stop to keep them from being unintentionally withdrawn fully.

TO REMOVE OVEN RACKS:

- Pull rack out to the stop position, raise the front edge, and then lift out.

TO REPLACE OVEN RACKS:

- Place oven rack on the wire supports along the sides of the oven. Tilt the front edge up slightly, and slide rack to the rear until it clears the stop position. Lower the front and slide the rack into the oven.

NOTE: The glide rack that comes with the oven is also available for individual sale. Please reference model #SKWR30A0FC in order to purchase additional glide racks.

COMPONENT COOLING FAN

The cooling fan activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently. The cooling fan operates at double speed (or RPM's) in self-clean and whenever the internal components temperature becomes high.

OVEN DOOR

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

OVEN VENTS

Blocking or covering the oven vents will cause poor air circulation, affecting cooking, cleaning and cooling results.

- Both the upper and lower oven vent(s) allow fresh air to enter the cooling system.
- The lower oven vent also allows hot air to be expelled from the cooling system.

OVEN CONDENSATION AND TEMPERATURE

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food.
- The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor to help maintain an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

Disconnect the power cord or leave the door open to inactivate the oven during cleaning.

EXTERIOR

The outside surface is precoated metal and plastic. Clean the outside with mild soap and water, then rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

DOOR

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

TOUCH CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch the **STOP/CLEAR** pad.

INTERIOR - AFTER MICROWAVE COOKING

Cleaning is easy because little heat is generated to the interior surfaces, so 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, then rinse thoroughly with hot water. **NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF THE OVEN.**

INTERIOR - AFTER CONVECTION, SPEED BAKE OR SPEED ROAST

Spatters may occur because of moisture and grease. Wash immediately after use with hot, soapy water. Rinse and polish dry. Harder to remove spatters may occur if oven is not thoroughly cleaned or if there is long time/high temperature cooking. If so, you may wish to purchase an oven cleaner pad with liquid cleaner within it—not a soap filled steel pad—for use on stainless or porcelain surfaces. Follow manufacturer's directions carefully and be especially cautious not to get any of the liquid cleaner in the perforations on the wall or ceiling or any door surfaces. Rinse thoroughly and polish dry.

After cleaning the interior thoroughly, residual grease may be removed from the interior ducts and heater by simply operating the oven on 450°F (232°C) for 20 minutes without food. Ventilate the room if necessary.

WAVEGUIDE COVER

The waveguide cover is made from mica so it requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters 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, turntable support and racks 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. The turntable, turntable support and racks are also dishwasher-safe. Use top rack of dishwasher for turntable support.

Foods with high acidity, such as tomatoes or lemons, will cause the porcelain enamel turntable to discolor. Do not cook highly acidic foods directly on the turntable. If spills occur, wipe up immediately.

The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

TROUBLE SHOOTING

BEFORE YOU CALL

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:



EMAIL

Available 24/7
US: sharpusa.com



CHAT ONLINE



CALL US

US **800-BE-SHARP**
800-237-4277

See the Contact Us section on our sites

U.S. | www.sharpusa.com/support

Contact a Sharp Advisor on the phone

SHARP®

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