

# SHARP SMART CONVECTION WALL OVEN WITH MICROWAVE DRAWER™ OVEN

MODEL SWB3085HS

**PRELIMINARY**  
May 31, 2023 @ 2 PM



### IMPORTANT SAFETY INSTRUCTIONS

Carefully read the important information regarding installation, safety and maintenance.  
Keep these instructions for future reference.

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## 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.

## 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!

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

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



## US CONSUMER LIMITED WARRANTY

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

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

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

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

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

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

THIS LIMITED WARRANTY IS VALID ONLY IN THE FIFTY (50) UNITED STATES, THE DISTRICT OF COLUMBIA AND PUERTO RICO.

<b>Your product model number &amp; description</b>	Model # SWB3085HS Smart Convection Wall Oven with Microwave Drawer™ Oven. (Be sure to have this information available when you need service for your Product.)
<b>Warranty period for this product:</b>	One (1) year parts and labor including in-home service. Product must be accessible to provide service. 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.
<b>Additional item(s) excluded from warranty coverage (if any):</b>	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.
<b>Where to obtain service:</b>	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).
<b>What to do to obtain service:</b>	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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TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP or visit [www.sharppusa.com](http://www.sharppusa.com). SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR APPLIANCE EVER REQUIRE WARRANTY SERVICE.

## 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.



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



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



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.

### SMART CONVECTION WALL OVEN WITH MICROWAVE DRAWER™ OVEN: MODEL # SWB3085HS

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.

- Contains FCC: 2BABF-S21

Responsible Party:

Sharp Electronics Corporation

100 Paragon Drive, Montvale, NJ 07645

TEL: 1-800-BE-SHARP

[www.sharpusa.com](http://www.sharpusa.com)

# IMPORTANT SAFETY INSTRUCTIONS

## READ ALL INSTRUCTIONS BEFORE USING

**IMPORTANT** Read all instructions carefully before installation and operation. Keep this Operation Manual for future use. This appliance is manufactured in compliance with the relevant safety standard.

**⚠ WARNING** Failure to follow these warnings could result in a fire or explosion causing property damage, personal injury or death. To reduce the risk of fire, electric shock, exposure to excessive microwave energy or injury, use only as intended and take the following precautions.

### PROPER INSTALLATION:

- 1 This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to properly grounded outlet. See **GROUNDING INSTRUCTIONS** on page 9.
- 2 This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- 3 Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- 4 Do not operate this appliance if it is not working properly or if it has been damaged.
- 5 Install or locate this appliance only in accordance with the Installation Instructions.
- 6 Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- 7 Do not cover or block any openings on this appliance.
- 8 Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.

### TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY:

- 1 Do not immerse the cord in water. Keep the cord away from heated surfaces.
- 2 To prevent accidents and achieve optimal ventilation, ensure sufficient space around the cooking area.
- 3 Do not store or use flammable or combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this appliance.
- 4 Have the installer identify the location of the circuit breaker or fuse. Mark it for easy reference.

- 5 Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- 6 It is highly recommended that a fire extinguisher be readily available and highly visible near any cooking appliance.
- 7 Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
- 8 Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- 9 If materials inside the oven should ignite, keep the oven door closed. Turn off the oven and disconnect the circuit at the circuit breaker box.
- 10 Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
- 11 Never use the oven to warm or heat a room.
- 12 Remove wire twist-ties from paper or plastic bags before placing a bag in the oven cavity.

### PERSONAL SAFETY:

- 1 Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
- 2 Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.
- 3 For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.
- 4 Tie long hair so that it doesn't hang loose.
- 5 Do not touch heating elements or interior surfaces of oven.
- 6 The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- 7 During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- 8 The trim on the top and sides of the oven door may become hot enough to cause burns.

# IMPORTANT SAFETY INSTRUCTIONS

- 9 Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- 10 Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- 11 Always place oven racks in desired location while oven is cool. If a rack must be moved while the oven is hot, do not let potholders contact the hot heating elements.
- 12 Use only dry potholders. Moist or damp potholders on hot surfaces may result steam that can cause burns. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- 13 Liquids, such as water, coffee or tea, can be overheated beyond the boiling point without appearing to boil, due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the oven cavity 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 when heating liquids:

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

## SAFETY FOR THE SELF-CLEANING OVEN:

- 1 Before using the Oven Self-Clean feature, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.
- 2 Confirm the door locks and will not open once both Self-Clean is initiated and the door lock icon appears. If the door does not lock, tap **CANCEL** and do not run Self-Clean. Call an authorized servicer.
- 3 Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.

- 4 Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- 5 Clean only oven parts listed in this manual.
- 6 Other surfaces of the appliance may become hot enough to cause burns, for example: oven vent openings and surfaces near these openings, oven doors and windows of oven doors.

## FOOD SAFETY

Cook foods to safe temperatures recommended by the United States Department of Agriculture (USDA). To check internal temperature of foods to determine doneness, insert a meat thermometer in a thick or dense area away from fat or bone.

**⚠ WARNING** NEVER leave a thermometer in the food during microwave cooking unless the thermometer is approved for microwave use.

## USDA RECOMMENDED TEMPERATURES

fish	145°F
pork, ground beef/veal/lamb, egg dishes	160°F
whole, pieces and ground turkey/chicken/duck, leftover, ready-to-reheat refrigerated, deli and carry-out food	165°F

## NOTE:

- ALWAYS use potholders to prevent burns when handling utensils in contact with hot food. 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 covering and carefully open cooking bags and popcorn bags away from the face.
- Stay near the appliance when it is in use and check progress frequently to avoid overcooking food.
- NEVER use the appliance 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 the waveguide cover clean, as food residue can cause arcing and fires. See WAVEGUIDE COVER on page 23.

# READ AND SAVE THESE INSTRUCTIONS

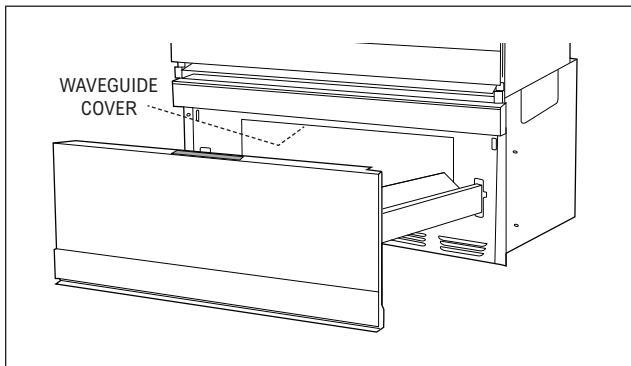


# IMPORTANT INFORMATION

## UNPACK THE APPLIANCE

Remove all packing materials from inside the appliance. Remove the feature sticker, if there is one, from the outside of the appliance. Check the appliance for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the appliance. If there is any damage, do not operate the appliance and contact your dealer or a Sharp Authorized Servicer.

**IMPORTANT: DO NOT REMOVE THE WAVEGUIDE COVER LOCATED ON THE TOP OF THE SHARP MICROWAVE DRAWER™.**



## 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

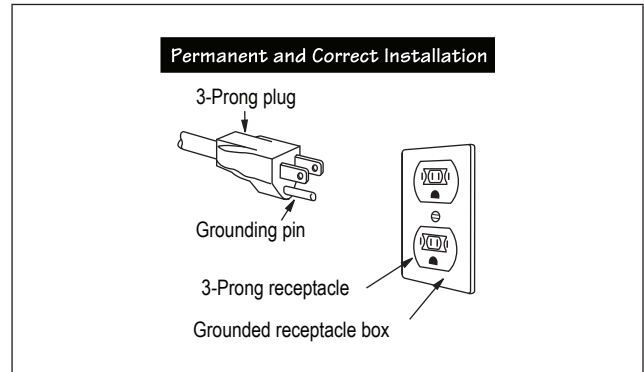
Do not repair or replace any part of this appliance. If the display, oven or touch controls fail, consult a Sharp Authorized Servicer.

## RADIO OR TV INTERFERENCE

If any interference to your radio or TV is caused by the Sharp appliance, check if the appliance is on a different electrical circuit, relocate the radio or TV as far away from the appliance as feasible or check position and signal of receiving antenna.

## GROUNDING INSTRUCTIONS

This appliance must be grounded. The Sharp Smart Convection Wall Oven with Sharp Microwave Drawer™ 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. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

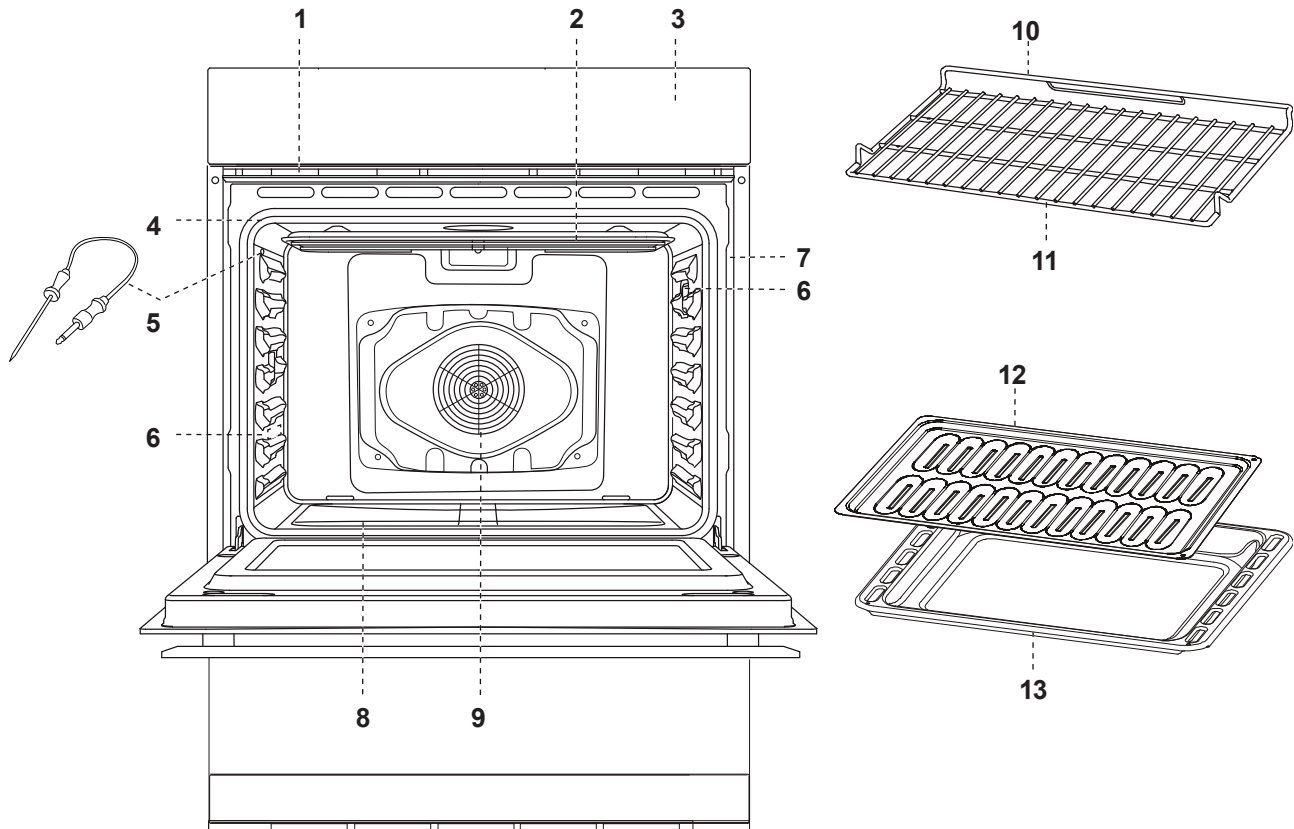
If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.

## PRODUCT DISPOSAL

This product may not be treated as household waste. To dispose of the appliance, deliver it to an applicable collection point for the recycling of electrical and electronic equipment. Dispose of this product correctly to prevent negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

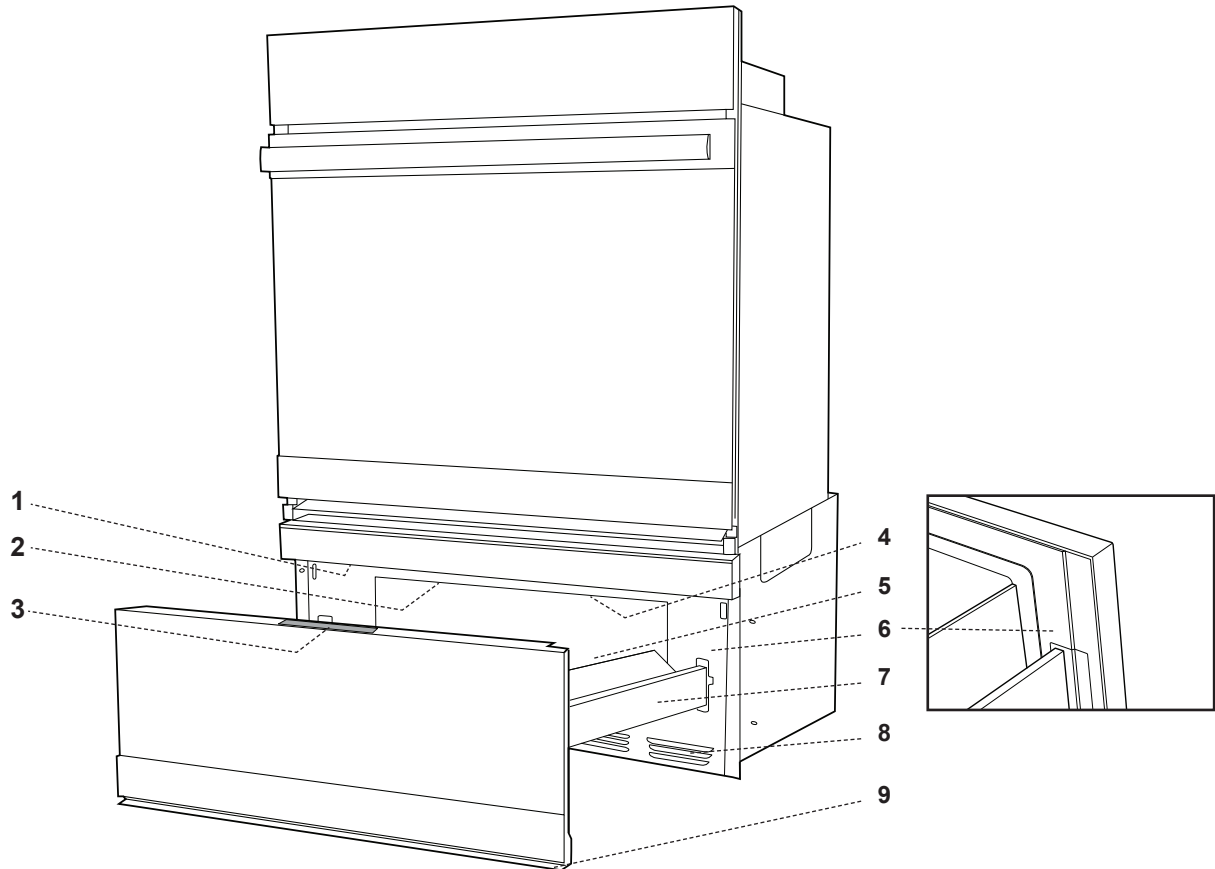
# PARTS AND FEATURES

## WALL OVEN



- 1 Oven Vent
- 2 Broil Element
- 3 Control Panel
- 4 Door Gasket
- 5 Meat Probe
- 6 Halogen Light
- 7 Model and Serial # Plate
- 8 Bottom Element (not visible)
- 9 Convection Fan and Element
- 10 Oven Rack Back (2 standard racks, 1 glide rack)
- 11 Oven Rack Front
- 12 Broiler Pan Rack
- 13 Broiler Pan

## SHARP MICROWAVE DRAWER™ OVEN



**1** Easy Wave Open Sensor

**2** Waveguide Cover DO NOT REMOVE

**3** Menu Label

**4** Drawer Light

**5** Nameplate

To view, open the drawer fully.

The label is beyond the back wall of the microwave cavity facing up from the flat surface.

**6** Drawer Sealing Surfaces

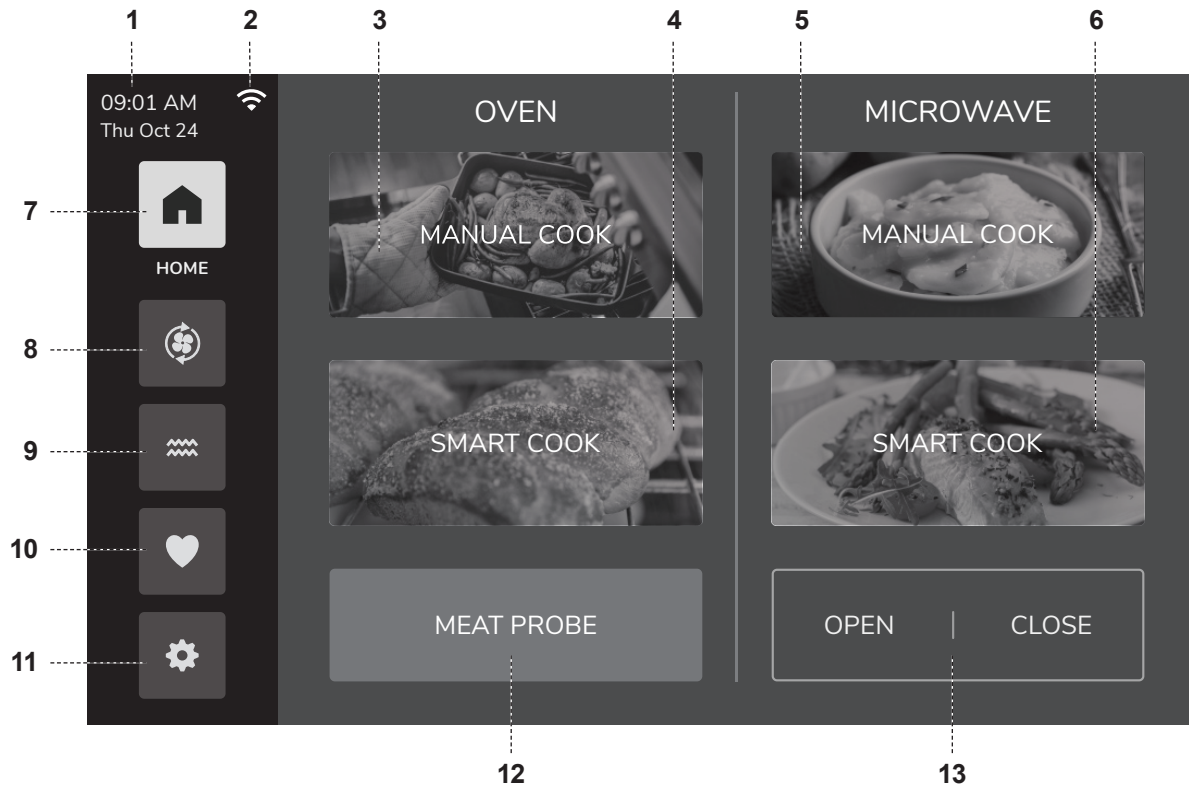
**7** Microwave Drawer Guides

**8** Vent

**9** Built-In Flush Mount

# TOUCH SCREEN CONTROL

## HOME PAGE



- 1 Time & Date
- 2 Network Connectivity
- 3 UPPER OVEN MANUAL COOK
- 4 UPPER OVEN SMART COOK
- 5 LOWER MICROWAVE MANUAL COOK
- 6 LOWER MICROWAVE SMART COOK
- 7 HOME
- 8 UPPER OVEN
- 9 LOWER MICROWAVE OVEN
- 10 FAVORITES
- 11 SETTINGS
- 12 MEAT PROBE
- 13 OPEN/CLOSE LOWER MICROWAVE OVEN

## HOME

The Home screen displays the States of Cooking for single or dual appliance cooking. This screen displays:

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

## UPPER OVEN

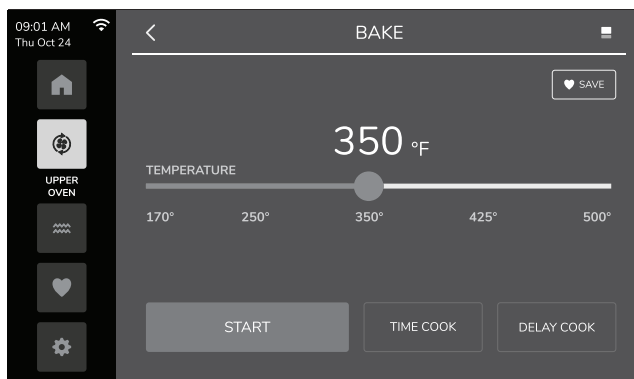
### UPPER OVEN MANUAL COOK


Select from seven manual cook modes:

- Bake
- Grill
- Warm
- Air Fry
- Convection Bake
- Convection Grill
- Convection Roast

**NOTE:** Color coding of each mode indicates the temperature level of the mode. For example, modes indicated in red use higher temperatures.

After selecting an oven mode, a slider appears on the display for temperature selection. Once the temperature is selected, tap **START** to begin preheating immediately or tap **TIME COOK** or **DELAY COOK**.



**TIP:** You can save frequently used temperatures to your Favorites list by tapping .

### UPPER OVEN TIME COOK

To set timed cooking, after which the oven will shut off, tap **TIME COOK**. This screen confirms the selected temperature and allows for time input.

You can set Delay Cook and access the Convection Convert from the Time Cook screen.

### UPPER OVEN DELAY COOK

To delay start of cooking, tap **DELAY COOK** and set the time of day you want cooking to start. Tap **CONTINUE** 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.

### PREHEAT AND ACTIVE COOKING

During preheating, the screen displays the current temperature until preheat is complete. For Time Cook settings, once preheat is complete, instructions to place food in the oven and tap **START** appear on the display.

The Active Cooking Screen displays the current temperature, cooking mode and timer.

### MEAT PROBE

The Meat Probe is available in 3 cooking modes: Bake, Convection Bake and Convection Roast.

To use the meat probe, tap **MEAT PROBE**, set the desired internal food temperature and the oven interior temperature.

To view the internal temperature of the food during cooking, tap **MEAT PROBE** on the Home screen.

When the set internal temperature is reached, an audible alert will sound, a notification will appear on the display and the oven will stop heating.

### UPPER OVEN SMART COOK

Use Smart Cook presets to cook any food items listed. Refer to the quantities for each food item.

Select from 12 food categories:

- Beef
- Breads
- Casseroles
- Desserts
- Fish/Seafood
- 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: Brownies, Bundt Cake, Cookies and Layered Cake.

Select a food category and subcategory to start Smart Cooking. A detailed instruction page will appear, including a weight/amount slider for some food items.

# TOUCH SCREEN CONTROL

## LOWER MICROWAVE OVEN

### LOWER MICROWAVE MANUAL COOK

To microwave cook manually, input cooking time and power level, then tap **START** to start cooking.

Tap **+30 SEC** for quick start or to add to timed cooking.

### LOWER MICROWAVE SMART COOK

Use Smart Cook presets to cook any food items listed. Refer to the quantities for each food item.

Select from 12 food categories:

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

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.

Select a food category and subcategory to start Smart Cooking. A detailed instruction page will appear, including a weight/amount slider for some food times.

## SETTINGS

The Settings screen has eight options to select from:

### KITCHEN TIMER

The timer can be set in hours or minutes up to 12 hours. Scroll to set the time, then tap **START**. The timer will start. Tap **STOP** to pause the timer or **CANCEL** to return to the Kitchen Timer screen. When the timer reaches 00:00, an audible tone will sound. Tap **CLEAR** to return to the Kitchen Timer screen.

### 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. Tap **SAVE** to keep the settings.

### OVEN SELF-CLEAN

To run a self-clean cycle in the Upper Oven, tap **OVEN SELF-CLEAN** and follow the instructions on the screen. A self-clean cycle can be 2, 3 or 3.5 hours, and the start of the cycle can be delayed to a scheduled time. During a self-clean cycle, the oven door is locked. If the self-clean cycle is canceled before the cycle is complete, the door will remain locked until the oven has cooled to a safe temperature.

### CONTROL SETTINGS

#### MICROWAVE EASY-WAVE OPEN

The Easy Wave Open feature is OFF by default when the unit is first plugged in. When Control Lock is activated, Easy Wave Open is disabled.

#### CONTROL LOCK

The Control Lock prevents unwanted operation such as by small children. The Touch Screen Control can be set so the control panel and the automatic drawer mechanism are deactivated or locked.

#### DISPLAY SETTINGS

View this menu to set Standby Mode, adjust Screen Brightness, set the Date & Time or turn on Demo Mode.

#### SABBATH MODE

When in Sabbath mode, the oven operation may be controlled, however audible signals will not sound, the clock is disabled, oven lights are disabled and changes to the display may be delayed from 30 to 60 seconds. There is no need to remove oven light bulbs during Sabbath mode. The oven will be allowed to operate indefinitely until Sabbath mode is exited, overriding the factory 12-hour default maximum continuous oven operation.

#### SOUND

Select **SOUND** to adjust sound settings, including disabling sounds, adjusting volume, disabling beeps at the end of timed cook, disabling end of cooking reminders and choosing a sound set.

#### WI-FI

Select **WI-FI** to enable Wi-Fi functionality for one or both ovens and pair one or both ovens to the Amazon Alexa app on a mobile device. Follow the instructions on the screen. Tap **Upper Oven Wi-Fi** or **Lower Microwave Wi-Fi** to enable remote control, view Wi-Fi information or reset the Wi-Fi.

#### SYSTEM INFO

Select **System Info** for the option to reset factory settings.

## 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 one or both of the shelves 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.

## MEAT PROBE

**⚠ WARNING**

**BURN HAZARD**



- Use an oven mitt to remove meat probe.
- Do not touch broil element.
- Failure to take precautions can result in burns.

The meat probe monitors the internal food temperature, which is frequently used as an indicator of doneness, especially for meats and poultry, and turns off the oven when the internal food temperature reaches the programmed temperature.

The meat probe will work with all oven modes except for the Warm/Proof, Sabbath and Self-Clean modes.

**IMPORTANT:** Always unplug and remove the meat probe from the oven when removing the food.

## TO USE THE MEAT PROBE:

- 1 Insert the probe into the food.

**NOTE:** For meats, the probe tip should be inserted into the center of the thickest part of the meat. Make sure that the probe tip is not in fat or touching bone.
- 2 Place the food into the oven. Keeping the meat probe as far away from a heat source as possible, plug the meat probe into the oven outlet. Close the oven door.
- 3 Tap **MEAT PROBE**. Select the oven mode, enter the desired temperature and tap **START**.

## 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.

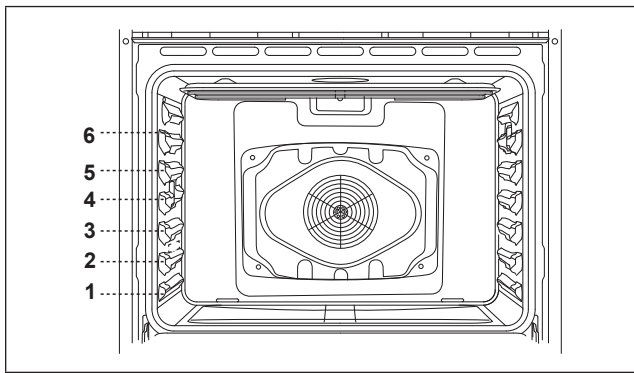
# OVEN USE

## 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.

## RACK POSITIONS

For best performance, adjust racks so food is positioned at the center of the oven. For most foods, the best rack position is the center position, the fourth from the bottom. For larger foods, such as roasts or turkeys, use a lower position. When broiling, food should be close to the broil burner in one of the top two rack positions. When using multiple racks simultaneously, space out the food around the oven center.



## 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.



# MICROWAVE DRAWER USE

## GENERAL

### ABSORB MICROWAVE ENERGY

When the microwave oven is in use, ALWAYS have food in the cavity to absorb the microwave energy. The microwave oven is for food preparation only. It should not be used to dry clothes or newspapers.

### OPEN AND CLOSE CAREFULLY

When opening or closing the Sharp Microwave Drawer™ quickly, food in the oven may be spilled. See CLEANING AND CARE on page 23.

### WARM EXTERIOR IS NORMAL

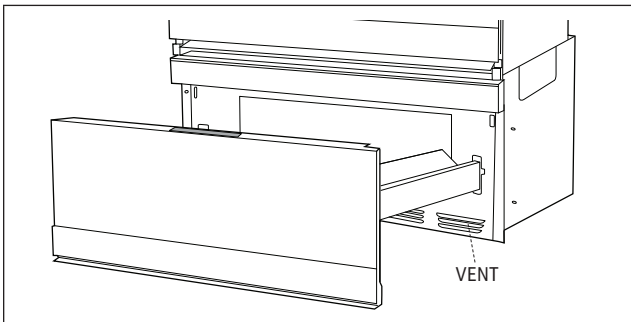
It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.

### CONDENSATION IS NORMAL

It is normal for microwave use to produce condensation, the amount of which is related to food moisture content and room humidity.

### DO NOT BLOCK VENT

NEVER cover or obstruct the vent over and under the appliance. During microwave use, steam may come from the left side lower vent. Check the vent area after each use and wipe it down if needed.



### MAGNETRON CYCLING IS NORMAL

The magnetron can be heard cycling on and off during microwave use with power levels below 100%.

### 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 CHART

POWER LEVEL	TOUCH POWER LEVEL PAD	RECOMMENDED USE
100%	1 time	brown foods, boil liquids or cook fish, ground meats, bacon and vegetables
90%	2 times	
80%	3 times	
70%	4 times	cook meats and poultry gently, bake casseroles and convenience foods, sauté or reheat foods
60%	5 times	
50%	6 times	slow-cook or braise foods
40%	7 times	
30%	8 times	defrost foods, simmer liquids or cook delicate sauces
20%	9 times	
10%	10 times	heat breads or soften butter, cheese or chocolate
0%	11 times	

## MICROWAVE COOKING

### ARRANGE FOOD CAREFULLY

Place the thickest parts of the food toward the outside of the dish.

### WATCH COOKING TIME

When following recipes or package instructions, check food for doneness a minute or two before the minimum time and add time as needed.

### COVER FOODS WHILE COOKING

Covers prevent spattering and help foods cook evenly. Check cookbooks and recipes for cover suggestions, such as paper towels, wax paper, microwave-safe plastic wrap or lids. See MICROWAVE UTENSILS on page 18.

### STIR FOODS REGULARLY

Stir foods once or twice during cooking. Whenever possible, stir from the outside to the center of the dish.

### TURN OVER FOODS

Turn over foods such as chicken and hamburgers at least once during cooking to speed cooking. Large items like roasts must be turned over at least once.

### REARRANGE FOODS

Rearrange foods such as meatballs halfway through cooking by moving pieces from top to bottom and from left to right.

### ADD STANDING TIME

Standing time allows cooking to finish without overcooking food. After microwave cooking, remove food, stir if possible and cover for standing time.

# MICROWAVE DRAWER USE

## CHECK FOR DONENESS

Look for signs indicating the cooking temperature has been reached. Doneness signs include:

- food steams throughout, not just at edges
- center of the dish's underside 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

Use a meat thermometer to check if foods are cooked to the safe temperature. See FOOD SAFETY on page 8.

## MICROWAVE SAFETY

**⚠ WARNING** HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE OVEN. Use caution when removing hot items. To avoid spills and burns, anyone using the appliance must be able to reach it comfortably. Anyone using the microwave oven can do so safely if they understand and take safety precautions, including the following.

### ALWAYS USE POTHOLDERS

Use potholders to prevent burns when handling utensils in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.

### AVOID STEAM BURNS

Direct steam away from the face and hands. Slowly lift the farthest edge of a dish covering and carefully open cooking bags and popcorn bags away from the face.

### MONITOR COOKING

Stay near the appliance when it is in use and check progress frequently to avoid overcooking food.

### HANDLE FOOD CAREFULLY

Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.

### NOT FOR STORAGE

NEVER use any oven or microwave oven for storing cookbooks or other items.

## MICROWAVE UTENSILS

### UTENSILS

It is not necessary to buy all new cookware for microwave cooking. Many pieces already in your kitchen can be used successfully in the Sharp Microwave Drawer™ Oven.

To check if a dish is safe for microwave use, place the empty dish in the Sharp Microwave Drawer™ Oven and microwave on HIGH for 30 seconds. A dish that becomes very hot is not suitable for microwave cooking.

SAFE UTENSILS	DO NOT USE
<ul style="list-style-type: none"><li>• glass-ceramic</li><li>• heat-resistant glass</li><li>• microwave-safe plastics</li><li>• microwave-safe paper plates</li><li>• microwave-safe pottery, stoneware and porcelain</li><li>• browning dish*</li><li>• wood, straw and wicker†</li></ul>	<ul style="list-style-type: none"><li>• metal pans and bakeware</li><li>• dishes with metallic trim</li><li>• non-heat-resistant glass</li><li>• non-microwave-safe plastics</li><li>• recycled paper products</li><li>• brown paper bags</li><li>• food storage bags</li><li>• metal twist-ties</li><li>• aluminum foil</li></ul>
* <b>IMPORTANT</b> Do not exceed recommended preheating time for browning dish.	
† <b>IMPORTANT</b> Cook only foods with low fat and sugar contents in wood, straw and wicker.	

## MICROWAVE COVERINGS

Use covers to prevent spattering and help foods cook evenly. There are several different coverings to suit unique needs. Microwave-safe lids keep heat close to the food, hastening cooking. Oven cooking bags can be used for tenderizing large meats. Check cookbooks and recipes for more covering suggestions.

SAFE COVERINGS	DO NOT USE
<ul style="list-style-type: none"><li>• paper towels</li><li>• wax paper</li><li>• microwave-safe plastic wrap*</li><li>• microwave-safe lids</li><li>• oven cooking bags</li></ul>	<ul style="list-style-type: none"><li>• recycled paper towels</li><li>• non-microwave-safe plastic wrap</li><li>• metal lids or lids with metal trim</li><li>• twist-ties on oven bags</li></ul>
* <b>IMPORTANT</b> Vent plastic wrap and oven cooking bags so steam can escape. Do not allow plastic wrap to touch food.	

## ACCESSORIES

There are many microwave accessories available for purchase. Before buying accessories, evaluate carefully if they suit your needs. A microwave-safe thermometer indicates whether foods have been cooked to safe temperatures. Sharp is not responsible for any damage to the appliance when accessories are used.

## FOR MORE RECOMMENDATIONS

A good microwave cookbook can provide microwave cooking principles, techniques, hints and recipes.

# MICROWAVE DRAWER USE

## FOOD IN THE MICROWAVE

FOODS	DO	DO NOT
eggs, sausages, fruits and vegetables	<ul style="list-style-type: none"> <li>• Puncture egg yolks before cooking to prevent bursting.</li> <li>• Pierce skins of potatoes, apples, squash, hot dogs and sausages so steam escapes.</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT cook eggs in shells.</li> <li>• DO NOT reheat whole eggs.</li> <li>• DO NOT dry nuts or seeds in shells.</li> </ul>
popcorn	<ul style="list-style-type: none"> <li>• Use popcorn specially packaged for microwave cooking.</li> <li>• Listen for the popping of corn to slow to 1 or 2 seconds between pops to avoid overcooking.</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT pop corn in regular brown paper bags or glass bowls.</li> <li>• DO NOT exceed the maximum cooking time listed in the package instructions.</li> </ul>
baby food	<ul style="list-style-type: none"> <li>• Transfer baby food to a small dish and heat carefully, stirring often.</li> <li>• Check temperature before serving. Test temperature of bottles on your wrist before serving.</li> <li>• Attach nipples to bottles AFTER heating. Shake well before serving.</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT heat disposable bottles.</li> <li>• DO NOT heat bottles with nipples attached.</li> <li>• DO NOT heat baby food in original jars.</li> </ul>
general	<ul style="list-style-type: none"> <li>• Cut filled baked goods after heating to release steam.</li> <li>• Stir liquids briskly before and after heating to avoid eruption.</li> <li>• Use a deep bowl when cooking liquids and cereals to prevent boil-overs. Refer to the height of the side walls of the Sharp Microwave Drawer™ Oven.</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT heat or cook in closed glass jars or airtight containers.</li> <li>• DO NOT use the microwave for canning, as harmful bacteria may not be destroyed.</li> <li>• DO NOT deep-fat fry in the microwave.</li> <li>• DO NOT dry wood, gourds, herbs or wet papers.</li> </ul>

# CLEANING AND CARE

## OVEN GENERAL CLEANING

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven is cool. Always follow the instructions printed on the label of the cleaning products.

### CLEANING METHODS

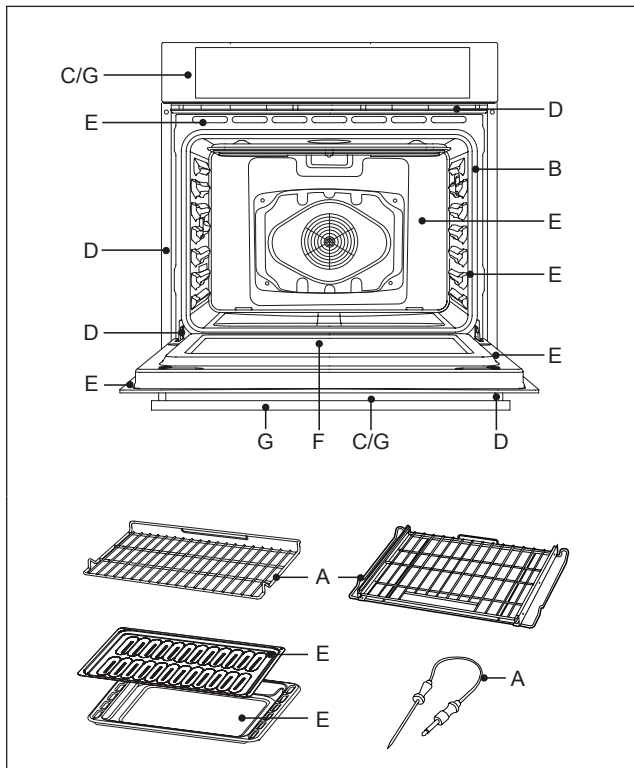
The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

Always lock the Touch Screen Controls before cleaning the control panel. Turn on Control Lock from the Settings menu. The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

### OVEN PARTS

The OVEN PARTS chart below indicates which cleaning method to use. Refer to the CLEANING METHODS chart.



## CLEANING METHODS

MATERIAL	CLEANING METHOD
<b>A</b> Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration.
<b>B</b> Fiberglass Knit	DO NOT HAND CLEAN GASKET.
<b>C</b> Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
<b>D</b> Painted	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
<b>E</b> Porcelain	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
<b>F</b> Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
<b>G</b> Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner® to remove heat discoloration.

## AUTOMATIC SELF-CLEANING

### ⚠ WARNING

#### BURN HAZARD

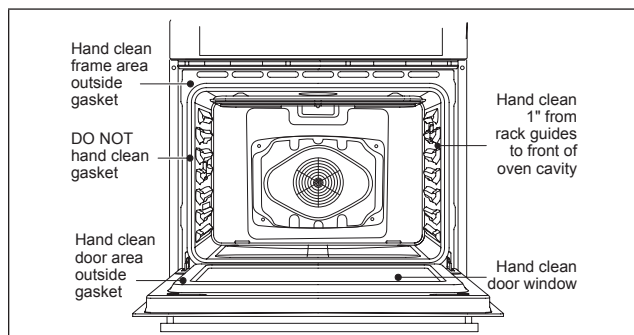


- Do not touch the oven during the Self-Clean cycle.
- Keep children away from oven during Self-Clean cycle.
- Failure to take precautions can result in burns.

This oven features a self-cleaning function that eliminates the need to manually scrub the oven interior. During a Self-Clean cycle, the oven uses very high temperatures, burning soil to a powdery ash.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Clean cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

- Keep the kitchen well ventilated during the Self-Clean cycle to help get rid of heat, odors and smoke.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- Do not block the oven vent(s) during the Self-Clean cycle. Air must be able to move freely.
- Do not clean, rub, damage or move the oven door gasket.
- The door latch is automatically activated after selecting the Self-Clean cycle. This ensures the oven door cannot be opened while the oven interior is at clean temperatures.
- Suggested clean times are 2 hours for light soil and between 3.0 hours and 3.5 hours for average to heavy soil.
- The Self-Clean cycle stops automatically at the end of the set cleaning time.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.
- The oven light does not operate during a Self-Clean cycle.
- Remove racks before running a Self-Clean cycle. Racks left in during a Self-Clean cycle will lose their shiny finish and permanently change to a metallic gray.



## SELF-CLEAN CYCLE

A minimum 24-hour wait is recommended between cleaning cycles.

### TO SELF-CLEAN:

Open the **SETTINGS** menu and tap **Oven Self-Clean**. Follow the instructions on the screen.

## OVEN DOOR REMOVAL

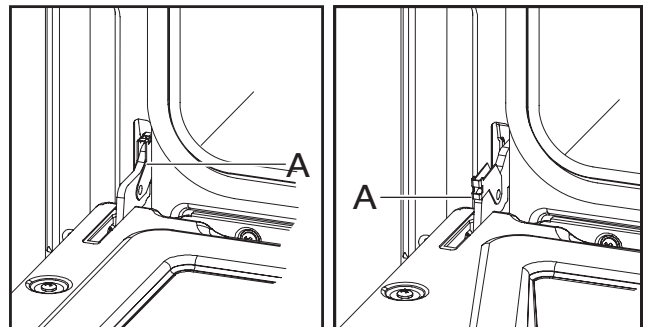
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

### IMPORTANT:

- Make sure oven is cool and that power to the oven has been turned off before removing the door.
- The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove. Do not grasp the handle.
- Be sure both levers are securely in place before removing the door.
- Do not force the door open or closed.

### TO REMOVE THE OVEN DOOR:

- 1 Open the door completely.
- 2 Flip up the hinge latch on each side.



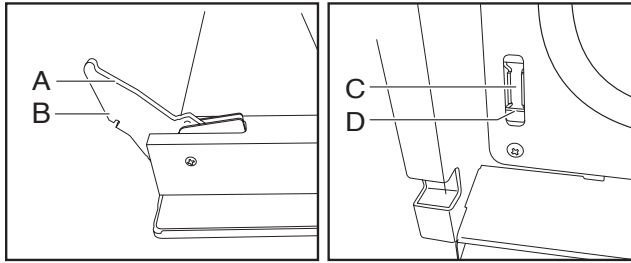
A - Hinge Bracket

- 3 Holding the door firmly, close the oven door completely.
- 4 Grasping both sides, lift up on the oven door while pushing it closed, and then pull it away from the door frame.
- 5 Place the door in a protected location.

# CLEANING AND CARE

## TO REPLACE THE OVEN DOOR:

- 1 Holding the door firmly, insert the upper arms of both hinges into the slots. The recesses must hook on the lips.



A - Upper Arm  
B - Recess

C - Slots  
D - Lip

- 2 Open the oven door.

**NOTE:** You should hear a “click” sound when the door is correctly in place.

- 3 Move the hinge latch on each side back into the locked position.
- 4 Open and close the door to test that it operates freely. If it does not, repeat the door removal and replacement process.
- 5 Close and open the door slowly to assure that it is correctly and securely in place.

## REPLACING AN OVEN LIGHT

### ⚠ WARNING



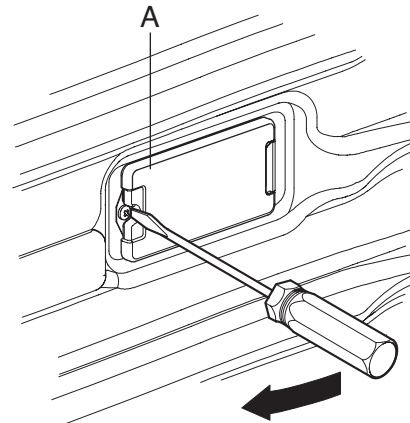
#### ELECTRICAL SHOCK HAZARD

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).
- The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage.
- Failure to do so could result in death, electric shock, cuts or burns.

The oven light is a standard 25 watt (G9) appliance bulb.

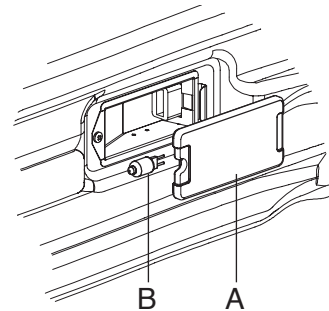
- 1 Disconnect power at the main power supply (fuse or breaker box).

- 2 Using a Phillips-head screwdriver, remove the screw and remove the cover.



A - Light Cover

- 3 Remove the burned out bulb from the socket.



A - Light Cover  
B - Light Bulb

**NOTE:** To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers. Wear cotton gloves or use a tissue when replacing the light bulb.

- 4 Replace the bulb and replace the bulb cover.
- 5 Reconnect power at the main power supply (fuse or breaker box).

## MICROWAVE OVEN CARE

### 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.

### STAINLESS STEEL SURFACE

The exterior should be wiped often with a damp soft cloth and polished with a dry soft cloth to maintain its beauty. There is also a variety of products designed especially for cleaning and shining the stainless exterior of the oven. We recommend the cleaner be applied to a soft cloth and then carefully used on the stainless exterior rather than sprayed directly on to it. Follow package directions carefully.

### FRONT SIDE OF THE DRAWER

Wipe the window on both sides with a damp soft cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp soft cloth. Avoid the use of spray and other harsh cleaners, as they may stain, streak or dull the drawer surface.

### TOUCH SCREEN CONTROL

Wipe the panel with a soft cloth slightly dampened with water only, then wipe dry with a dry soft cloth. Do not scrub or use any sort of chemical cleaners.

### INTERIOR

Cleaning the interior is easy because no heat is generated to interior surfaces, thus there is no baking and setting of spills or spattering. To prevent the drawer closing and opening during cleaning, lock the control panel.

To clean interior surfaces, including drawer sealing surfaces, wipe with a damp soft cloth. For heavier soil, use mild soap and wipe clean with a damp soft cloth.

**IMPORTANT: DO NOT USE ABRASIVE OR HARSH CLEANERS, CHEMICAL OVEN CLEANERS OR SCOURING PADS.**

## DRAWER GUIDES

Remove the food crumbs from the drawer guides. Wipe with a dry soft cloth keep the Sharp Microwave Drawer™ Oven opening and closing smoothly.

## WAVEGUIDE COVER

**ATTENTION:** The waveguide cover, located on the inside top of the Sharp Microwave Drawer™ Oven area, is made from mica, so it requires special care. Keep the waveguide cover clean to assure good microwave performance. Use a damp soft cloth to carefully wipe any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or catch fire. Do not remove the waveguide cover.

## ODOR REMOVAL

Occasionally, a cooking odor may remain in the oven drawer. To remove odor, combine 1 cup water, grated peel and juice of one lemon and several whole cloves in a 2-cup glass microwave-safe measuring cup. Boil for several minutes using 100% power. Leave in the Microwave Drawer™ Oven until water cools. Wipe interior with a soft cloth.

# TROUBLESHOOTING

## OPERATION

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven display does not illuminate		Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	The oven components have not cooled sufficiently	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven door is locked and will not release, even after cooling		Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	No power going to the oven	Turn on power at the main power supply (fuse or circuit breaker box). If condition persists, call a qualified electrician.
	Oven Mode or Temperature not selected	Press cooking option on keypad to select the oven mode and temperature.
Oven is not cooking evenly	Oven rack is not in correct position	Refer to cook charts starting on page 20 for recommended rack position.
	Convection Bake Mode	Always reduce recipe temperature by 25°F when baking with Convection Bake mode.
Oven light is not working properly	Light bulb is loose or burned out	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Oven door does not close completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch is broken.
Cannot remove lens cover on light	Lens cover is dirty	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self-Clean properly	Oven was still warm when Cleaning mode was selected	Allow the oven to cool before running Self-Clean cycle.
	Oven is heavily soiled	Always wipe out loose soils or heavy spillover before running Self-Clean cycle. See OVEN FINISHES/CLEAN METHODS on page 20.
		If oven is badly soiled, set oven for a 4-hour Self-Clean cycle.
Clock and timer are not working properly	No power going to the oven	Turn on power at the main power supply. If the problem persists, call an authorized service center.
	Clock or Timer not set correctly	See KITCHEN TIMER or DISPLAY SETTINGS on page 14.
Excessive moisture	Oven was not properly preheated	When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (one of the advantages of convection).
Porcelain chips	Oven racks removed and replaced incorrectly	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.



# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Part of all of the appliance does not operate.	Power cord is not completely connected to the electrical outlet.	Make sure the power cord is tightly connected to the outlet.
	Power outage.	Check house lights to be sure. Call your local electric company for service.
	Fuse/circuit breaker at home doesn't work.	Replace the fuse or reset the circuit breaker.
	Oven is in Demo Mode.	Turn off Demo Mode from the Settings menu.
Food is not heated.	No power to the appliance.	Check for power connection/outage.
	Drawer controls improperly set.	Check if the controls have been properly set.
	Oven is in Demo Mode.	Turn off Demo Mode from the Settings menu.
Oven light does not work.	Light bulb is loose or burned out.	Call for service.
Touch controls will not operate.	Control Lock is on.	Turn off Control Lock from the Settings menu.
Steam from the vent	During microwaving, steam may come from the right side of the vent.	This is normal.

# SHARP®

**SHARP ELECTRONICS CORPORATION**

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