

Smart Combi Steam Oven

MODEL
SSC2489GS



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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>SCAN Use the camera or QR code scanning application on your mobile device</p> <p>Scan this QR Code on your mobile device</p>	 <p>ONLINE Visit our sites to learn more about your product at sharpusa.com and sbl.sharpusa.com</p> <p>Visit http://www.sharpusa.com/register</p>	 <p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p> <p>Contact a Sharp Advisor on the phone</p>
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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
- Purchase an Extended Warranty
- 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>EMAIL Available 24/7 US: sharpusa.com</p> <p>See the Contact Us section on our sites</p>	 <p>CHAT ONLINE Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p> <p>U.S. www.sharpusa.com/support</p>	 <p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p> <p>Contact a Sharp Advisor on the phone</p>
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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:

 <p>EMAIL Available 24/7 See the Contact Us section on our site.</p> <p>https://sharp.ca/contact-sharp</p>	 <p>SUPPORT SITE Product Downloads, Service Locator, Where to Buy, Toner Recycling Program and more.</p> <p>CA www.sharp.ca</p>	 <p>CALL US CA 877-278-6709 Mon-Fri: 8am-5pm EST (except statutory holidays)</p> <p>Contact a Sharp Advisor on the phone</p>
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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 GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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

Your product model number & description: Model # SSC2489GS or Home Use Smart Combi Steam Oven. (Be sure to have this information available when you need service for your Product.)

Warranty period for this product: One (1) year parts and labor including in-home service.

Additional item(s) excluded from warranty coverage (if any): Non-functional accessories and light bulbs.

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

What to do to obtain service: 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.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP or visit www.sharppusa.com. SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR OVEN EVER REQUIRE WARRANTY SERVICE.



CANADA CONSUMER LIMITED WARRANTY

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.

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

How to get service: Should this Sharp product fail to operate during the warranty period, warranty service is provided by 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. 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 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.

Your product model number & description:	Model # SSC2489GS Home Use Smart Combi Steam Oven. (Be sure to have this information available when you need service for your product.)
Warranty period for this product:	One (1) year parts and labor including in-home service.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories, reservoir, drip tray, base tray, rack, baking tray, perforated tray and light bulb.

To obtain the name and address of the nearest Authorized Sharp Service Centre or Dealer, please contact:

SHARP ELECTRONICS OF CANADA LTD
335 Britannia Road East
Mississauga, Ontario
L4Z 1W9
(905) 568-7140
Website: www.sharp.ca

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

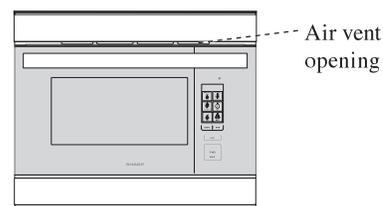
When using the appliance, basic safety precautions should be followed, including the items stated in this section.

WARNING To reduce the risk of burns, electric shock, fire or injury to persons:

- 1 Read all instructions before using the appliance.
- 2 Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation Manual. Have installer note which fuse/circuit supplies power to the oven in the fuse/circuit breaker panel.
- 3 Never use your appliance for warming or heating the room.
- 4 Children should not be left alone or unattended in area where appliance is in use. No one should ever be allow to sit or stand on any part of the appliance.
- 5 Wear proper apparel. Loose-fitting or hanging garments (necklaces, sleeves, scarves or ties) should never be worn while using the appliance. Secure long hair so that it does not risk contact with the oven.
- 6 Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- 7 Never store flammable materials in an oven or near surface units.
- 8 **DO NOT USE WATER ON GREASE FIRES!** Smother fire or flame or use dry chemical or foam-type extinguisher.
- 9 Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
- 10 Use care when opening door. Let hot air or steam escape before removing or replacing food.
- 11 Do not heat unopened food containers. Buildup of pressure may cause container to burst and result in injury.
- 12 Keep oven vent ducts and all other openings on the appliance unobstructed.
- 13 Always place oven rack in desired location while oven is cool. If rack must be moved while oven is hot, use caution in order to prevent burns.
- 14 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 industrial or laboratory use.
- 15 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.
- 16 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 other similar locations.
- 17 Do not immerse cord or plug in water.
- 18 Keep cord away from heated surfaces.
- 19 Do not climb or sit on the appliance.
- 20 Keep fingers and other objects and materials away from the door of the appliance when closing.
- 21 When cleaning appliance, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on pages 21–22.
- 22 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 Do not use the appliance for storage purposes. Do not leave paper products, cooking utensils or food in the appliance when not in use.
 - c Do not use the oven to prepare foods with a large amount of high alcohol content. Foods containing a large amount of high alcohol content may ignite the steam in the oven cavity during cooking as the alcohol evaporates into the steam. Use caution when opening door after cooking.
- 23 If the appliance light fails, consult a SHARP AUTHORIZED SERVICER.

WARNING As a safety precaution, the oven will periodically exhaust steam during use in various cooking modes to reduce the amount of steam buildup in the cavity. The steam will exhaust from the air vent above the door, as pictured.

CAUTION Stand clear and do not block vent during steam exhaustion. Steam will be hot.



SAVE THESE INSTRUCTIONS

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.

SHARP Home Use Smart Combi Steam Oven Model # SSC2489GS

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.

Responsible Party:

Sharp Electronics Corporation

100 Paragon Drive, Montvale, NJ 07645

TEL: 1-800-BE-SHARP (or www.sharpusa.com)

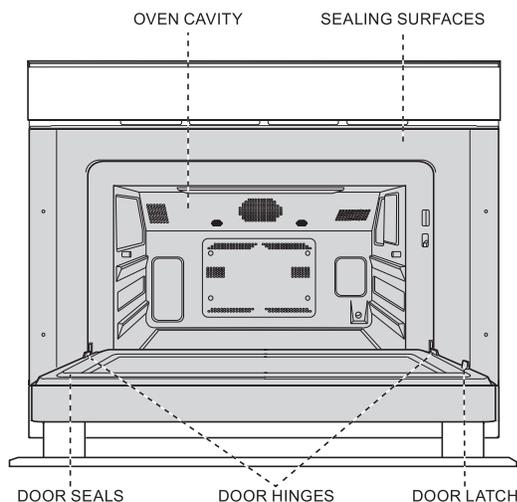
This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

- Contains/Content FCC: RX3-B01
- Contains/Content IC: 2878F-B01

INFORMATION YOU NEED TO KNOW

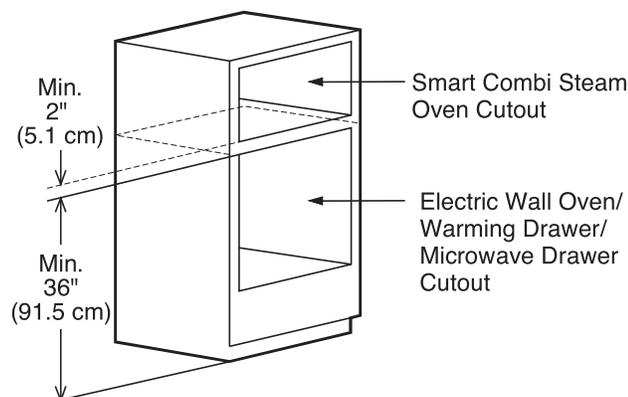
ABOUT UNPACKING AND EXAMINING YOUR OVEN

- 1 Remove all packing materials from inside the oven.
- 2 Remove the feature sticker, if there is one. Check the appliance for any damage, such as misaligned or bent oven, damaged oven seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the front side of the oven. If there is any damage, do not operate the oven. Contact your dealer or a SHARP AUTHORIZED SERVICER.
- 3 Install or locate this appliance only in accordance with the provided Installation Manual.



CHOOSING A LOCATION FOR YOUR OVEN

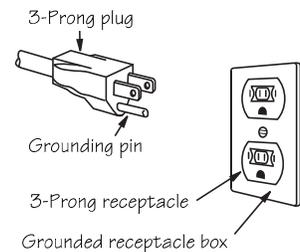
You will use your oven frequently, so plan its location for ease of use. Your oven can be built into a cabinet or wall by itself or above any electric wall oven or other Microwave Drawer models that specify the combination of this oven. Alternatively, your oven may be mounted below a 36" countertop, including a cooktop or island. It cannot be built in above any gas wall oven.



GROUNDING INSTRUCTIONS

This appliance must be grounded. The 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.

Permanent and Correct Installation



⚠ 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 servicetech install an outlet near the appliance.**

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

FOOD SAFETY

- Test foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

160°F / 71°C - For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food

165°F / 74°C - For leftover, ready-to-reheat refrigerated, deli and carry-out fresh food

170°F / 77°C - White meat of poultry

180°F / 82°C - Dark meat of poultry

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

- Accessible parts (e.g., oven door, oven cavity, dishes and accessories) may become hot during use. Use dry potholders or oven mitts when removing containers, food and oven accessories from the oven, being careful not to touch the oven cavity to prevent burns.
- Use care when opening door. Avoid steam burns by directing steam away from the face and hands. Always stand back from the oven when opening it.
- Slowly lift the farthest edge of dish coverings and oven cooking bags away from the face.
- Stay near the oven while it is in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.

INFORMATION YOU NEED TO KNOW

- Use care when removing items from the oven so that the utensils, your clothes or accessories do not touch the door projection.
- Do not touch around the oven light. This area will become hot when the oven light is on.
- To avoid burns, always be careful of splashing grease from the baking tray when removing roasted or grilled meats from the oven.
- To avoid burns, always test food and container temperature and stir before serving. Pay special attention to the temperature of containers, foods and drinks. Do not drink beverage or soup without checking the container's temperature.
- Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, ventilation openings, accessories, dishes and the escaping steam from the air vent openings during operation because they will become hot.
- Do not operate the oven if reservoir cracks and water leaks. Call a Sharp Authorized Service Center to purchase a replacement part.
- After use, condensed water may be inside oven cavity, especially on the oven floor. Dry any liquid residue with a sponge and wipe out to keep the oven clean.
- Do not move the oven during its operation. If the oven needs to be moved, always drain all water inside the oven using the DRAIN WATER function (see page 22). After draining, empty the drip tray.
- To prevent condensation, which could corrode the appliance, do not leave cooked food in the oven for an extended period.
- Clean the oven at regular intervals and remove any food deposits in the oven or on the door.
- Do not use for deep frying.
- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns. When using the Supersteam, Steam and Convection modes, the cabinet, interior and door may be too hot to touch.
- Do not pour cold water on the tempered glass oven floor after cooking, as it might break. Do not use water to try to cool down the oven interior after use.
- Do not pour cold water on the door, as it might break.
- Do not touch hot surfaces.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- The oven should not be left unattended during operation. Oven temperatures that are too high or cooking times that are too long may overheat foods resulting in a fire.
- Do not insert fingers or objects in the steam outlets or air vent openings. This may damage the oven and cause an electric shock or a hazard.
- If any objects drop inside the air vent openings, turn off the oven immediately, unplug and consult a Sharp Authorized Servicer.
- Do not touch the plug with wet hands when inserting or removing from the outlet. Plug securely into the electric wall receptacle. Unplug by gripping the plug end and removing. Never unplug by pulling on the cord.
- During steaming, steam may come from the right side of the vent.
- In the case of a grease fire, DO NOT USE WATER. Smother fire or flame or use dry chemical or foam-type extinguisher.
- Never use your appliance for warming or heating the room.
- Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not heat unopened food containers. Buildup of pressure may cause container to burst and result in injury.
- Always place oven rack in desired location while oven is cool. If rack must be moved while oven is hot, use caution in order to prevent burns.

CHILDREN AND APPLIANCE SAFETY

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

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

Do not allow anyone to lean or swing on the oven door.

Children should be taught all safety precautions.

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

Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Do not store items of interest to children near the oven, as children may risk injury trying to reach items.

INFORMATION YOU NEED TO KNOW

UTENSILS AND DISH COVERINGS

The chart will help you decide which utensils and coverings should be used in each mode.

UTENSILS - COVERINGS	COOKING MODE	
	SUPERHEATED STEAM (STEAM ROAST & STEAM GRILL) / CONVECTION	STEAM/STEAM BAKE
Aluminum Foil, Foil Containers	YES	YES
Metal	YES	YES
China, Ceramics, Porcelain, Pottery, Stoneware	YES	YES
Heat-resistant Glassware e.g., Pyrex®	YES	YES
	Care should be taken if using fine glassware, as it can break or crack if heated suddenly.	
Non-heat-resistant Glassware	NO	NO
Heat-resistant Plastic/Polystyrene	NO	YES
	Check manufacturer's temperature range.	Care must be taken, as some containers warp, melt or discolor at high temperatures.
Plastic, Thermoset®	NO	YES
Microwave Plastic Wrap	NO	NO
Paper Towels, Paper Plates	NO	NO
Parchment Paper	NO	YES
Wax Paper	NO	NO
Roasting Rack	YES	NO
Roasting Bags	YES	NO
	Roasting bags should only be used with Convection Bake or Steam Roast.	
Silver Dishes and Cooking Utensils or Containers that might rust inside the oven	NO	NO
Low Rack, High Rack, Baking Tray, Steam Basket	YES	YES
Silicone-based Cookware	NO	NO

ACCESSORIES

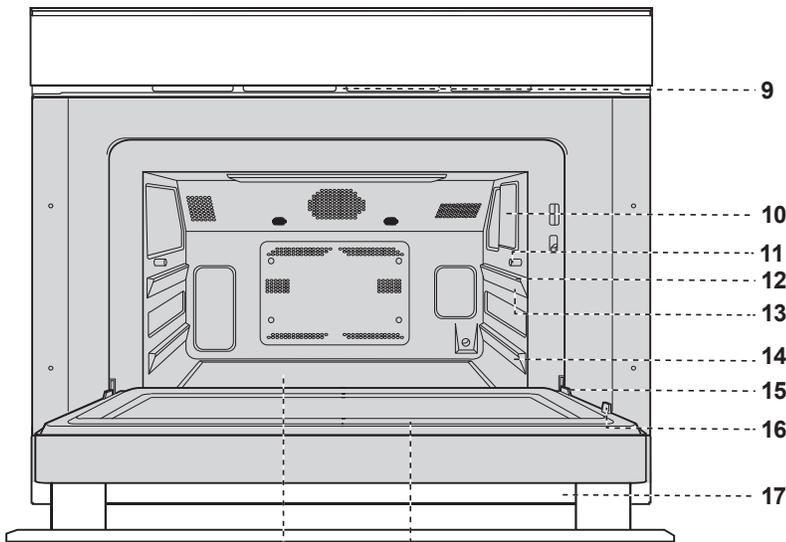
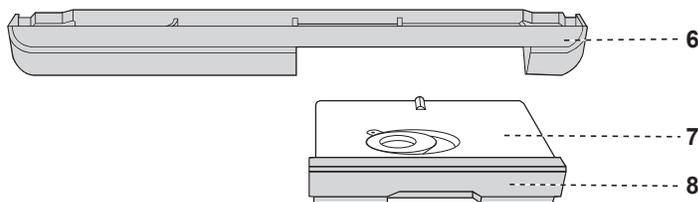
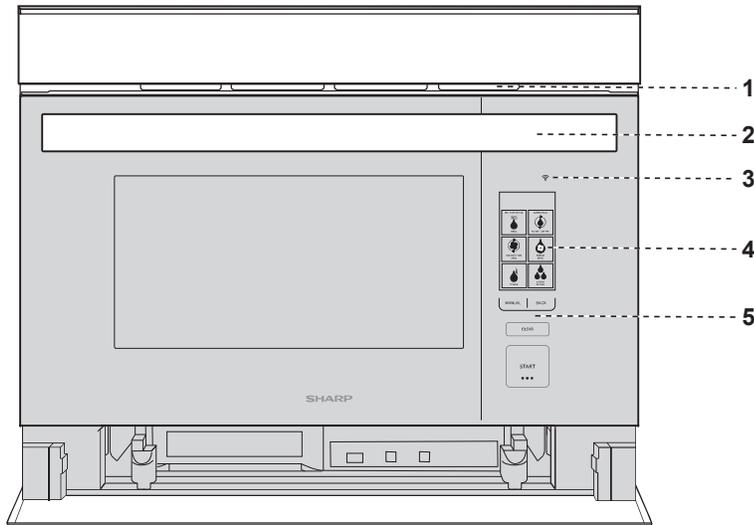
There are many heat-resistant accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. Sharp is not responsible for any damage to the oven when accessories are used.

For automatic cooking, use the recommended container in the cooking chart in this operation manual (see Smart Cook on page 18).

PRODUCT OVERVIEW

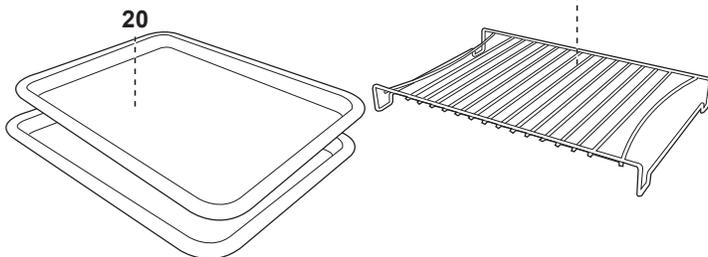
PARTS

- 1 Air vent opening
- 2 Handle
- 3 Wi-Fi Icon
(Wi-Fi connectivity is not available on all models)
- 4 LCD display
- 5 Control panel
- 6 Drip tray (see page 13)
- 7 Reservoir lid (see page 13)
- 8 Reservoir (see page 13)
- 9 Stage light
- 10 Oven light
- 11 Anti-tip stubs
- 12 Tray guide
- 13 Upper level
- 14 Lower level
- 15 Door hinges
- 16 Latches
- 17 Air deflector
- 18 Glass oven floor
- 19 Door gasket



18 19

21



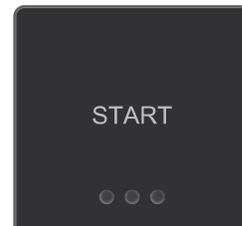
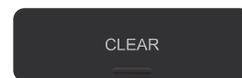
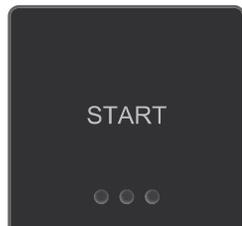
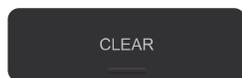
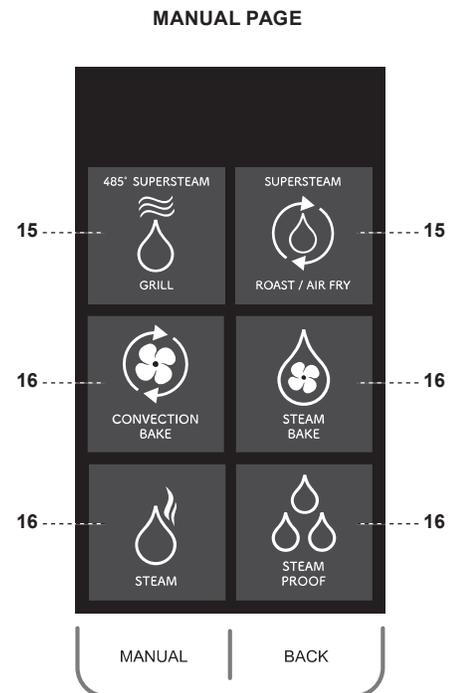
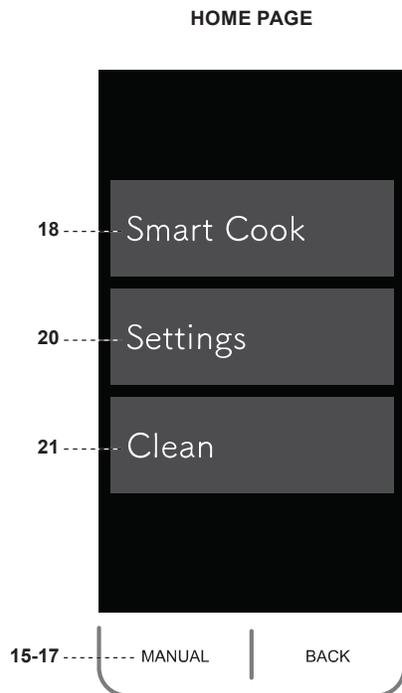
ACCESSORIES

- 20 2 Trays
- 21 1 Rack

PRODUCT OVERVIEW

CONTROL PANEL

Numbers next to the control functions indicate pages on which there are feature descriptions and usage information.



STAGE LIGHT

The oven has an LED light that shines down to beautifully illuminate your food. This light is useful for checking doneness after cooking to determine if more time is needed or for taking a photograph to share with your friends.

FOR BEST USE:

CAUTION Always use caution when opening the oven door. The oven door, oven interior, rack, trays, cooking dishes and steam are extremely hot and will cause injury if you touch any of the interior or stand with your face directly in front of the exiting steam. Use dry oven mitts or potholders to handle the trays.

1 Open the door completely and let it lie flat after cooking cycle has completed.

2 Carefully slide the cooking tray to rest in the bottom position on the door. This is the optimal position to take advantage of the stage light.

3 Slowly lift the farthest edge of dish coverings and oven safe cooking bags away from the face.

4 Test food for doneness according to the United States Department of Agriculture's recommended temperatures.

5 If food requires additional cooking time, carefully slide the tray back into the oven and follow the instructions on the keypad to add additional cooking time.

6 Photograph food and share with your friends on social media, if desired.

7 When finished, remove the food and carefully slide the tray back into position inside of the oven.

READ CAREFULLY BEFORE COOKING

Before operating your new oven, read and understand this operation manual completely.

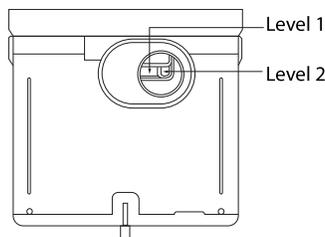
Before the oven can be used, follow these steps:

- 1 Place the drip tray correctly. See Drip Tray section on this page.
- 2 Close the door. Plug in the oven. Check that the display lights.
- 3 Follow directions in the NEW OVEN CLEAN section on page 14 to clean the oven before first use.

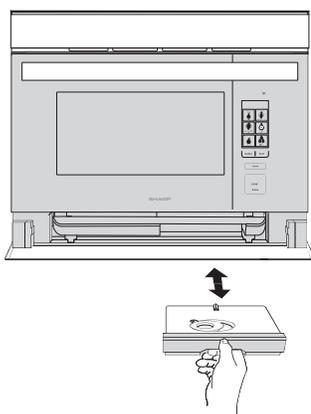
WATER RESERVOIR

Filling the reservoir with fresh, cold tap water is necessary for all Steam functions in both Smart and Manual Cooking. Follow the directions below before cooking.

- 1 Pull the reservoir toward you to remove.
- 2 Wash the reservoir and lid for first time use.
- 3 Fill the reservoir with fresh, cold tap water through the lid to the 2 mark each time you begin to cook. Do not fill the reservoir over the 2 mark.



- 4 Close the lid tightly.
- 5 Reinstall the reservoir, pushing it firmly into place.
- 6 After cooking, empty the reservoir and wash the reservoir and the lid.



NOTES:

- 1 Do not use distilled water or any other liquid.
- 2 An insufficient amount of water in the reservoir may cause an undesired result.
- 3 Empty the reservoir after cooking after every use. Do not leave water in the reservoir in the oven for longer than a day.

- 4 If any messages regarding low levels of water in the water reservoir (e.g., "Fill water reservoir") show on the display during cooking, remove reservoir and refill water.
- 5 Do not drop or damage the reservoir. Heat may cause the reservoir to change shape. Do not use a damaged reservoir. Call a Sharp Authorized Service Center to purchase a replacement part.
- 6 There may be a few water drops when removing the reservoir. Wipe the oven dry with a soft cloth.
- 7 Do not block the air holes on the lid of the reservoir, as it will cause trouble during cooking.
- 8 A small amount of water will drain into the drip tray when the reservoir is removed. Empty after cooking.

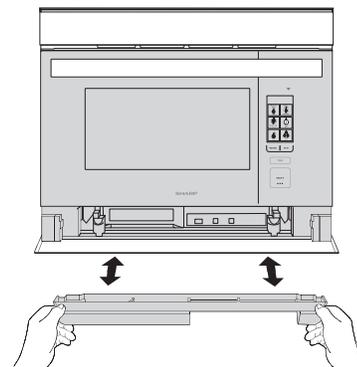
DRIP TRAY

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

The drip tray is packed with the oven. Place the drip tray under the oven door as shown below. This drip tray collects the condensation from the oven door.

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

To replace the drip tray: Place the drip tray onto the right and left hooks under the oven and push firmly as shown below.



If "Replace drip tray" or "Empty drip tray and replace" is shown on the display, remove and replace the drip tray correctly.

Empty the drip tray each time after cooking. Empty, rinse thoroughly, dry and replace. Cooking repeatedly without emptying the drip tray may cause it to overflow.

WARNING

- 1 The oven will become very hot after cooking and draining water functions.
- 2 Do not open the oven with your face close to the oven. Steam from the oven may cause burns.
- 3 Wait until the oven has cooled before emptying the reservoir and the drip tray, then wipe the oven cavity with a soft cloth or sponge.
- 4 Do not touch the water directly, as water in the drip tray may be hot.

BEFORE FIRST USE

CLEAR

Touch CLEAR to:

- 1 Return to Home Screen.
- 2 Cancel a program during cooking.

BACK

Touch BACK if you want to go back to the previous page during programming before touching START. After touching START, it is not possible to return to a previous page.

NEW OVEN CLEAN

The steam generator heats the water that is used for cooking. It should be cleaned before the first use to get rid of any odor in the oven cavity. Clean the oven with New Oven Clean in manual operation for 20 minutes without preheat and food. You may notice some smoke and odor during this process. This is normal, and the oven does not require servicing.

PREPARATION

- 1 Ventilate the room.
- 2 Fill the reservoir with fresh, cold tap water and install.
- 3 Install the empty drip tray.

TO CLEAN THE OVEN BEFORE USE, FOLLOW THESE STEPS:

- 1 Select CLEAN from the Home Screen.
- 2 Select NEW OVEN CLEAN from the list provided.
- 3 Insert all accessories (i.e., two trays, one rack) into the oven.
- 4 Fill the reservoir with fresh, cold water. Replace reservoir and press START.
- 5 Once NEW OVEN CLEAN is complete, use caution in opening the oven.

WARNING

- 1 The oven door, outer cabinet and oven cavity will become hot.
- 2 Do not open the oven with your face close to the oven. Steam from the oven may cause burns.

COOKING OPERATION

The Smart Combi Steam Oven encompasses multiple cooking functions to allow for flexibility and high performance for the best results.

The array of functions ranges from traditional dry heat convection cooking to steam and superheated steam that provides moisture and browning in tandem. Please see below for the categories and capabilities of this unique oven.

- Cooking modes include manual cooking and Smart Cook.
- Manual mode allows you to fully create your own culinary experience.
- Smart Cook guides you through quick and convenient preset cooking options for commonly prepared snacks, meals and desserts.

MANUAL COOKING MODE

The manual cooking option allows you the freedom to choose and explore the full range of cooking features the Smart Combi Steam Oven has to offer. Each manual cooking option is equipped with its specialized function to ensure optimum cooking performance.

IMPORTANT: Speed Cooking and the 25-25 Rule

Food cooked in a Convection Bake and Superheated Steam cook mode is usually done about 25% faster than it is in a conventional oven.

Simple Estimation—given a time and temperature from a recipe instruction, reduce the temperature by 25° and the time by 25%. Example: Instruction given is 400°F and 20 minutes. Convert to 375°F and 15 minutes.

All foods vary and may cook faster or slower than indicated. Check for doneness and adjust accordingly. Refer to guidelines for meat doneness.

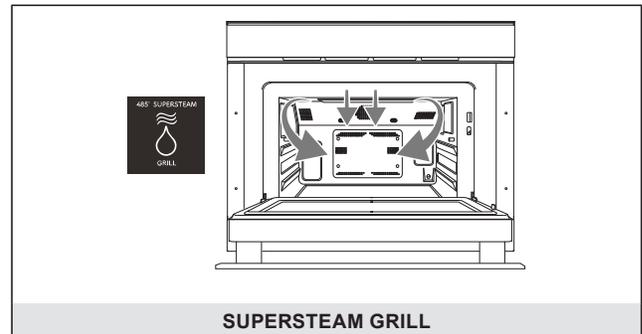
The Sharp Smart Combi Steam Oven also has several Smart Cook settings (preloaded settings, temperatures and times for a number of select foods) to help you become familiar with the oven's cooking performance. See page 18 for Smart Cook operation.

COOKING FUNCTIONS IN MANUAL COOK:

1. SUPERSTEAM GRILL – SUPERCHARGED STEAM

SuperSteam Grill is used to grill and sauté items such as fish, vegetables, onions and steak. This setting works like the broil function in traditional ovens for cooking with high temperature and short cooking times. Dishes cooked with SuperSteam will benefit from the steam for moisture and targeted superheated steam for browning. Supersteam Grill can be used with preheating or with no preheating.

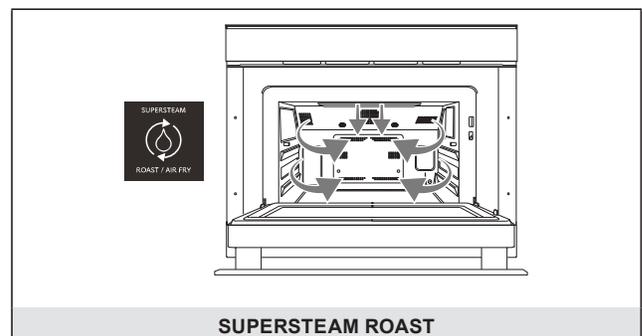
Temperature: 485°F



2. SUPERSTEAM ROAST/AIRFRY – SUPERHEATED STEAM

SuperSteam Roast is used to roast items such as whole chicken, sweet potato and beef or pork roast. By incorporating steam when cooking foods requiring longer cooking times, foods will be brown on the outside while maintaining a moist and tender texture inside. SuperSteam Roast/Air Fry can be used with preheating or with no preheating and can be used with one or two trays.

Temperature: 212°F - 485°F

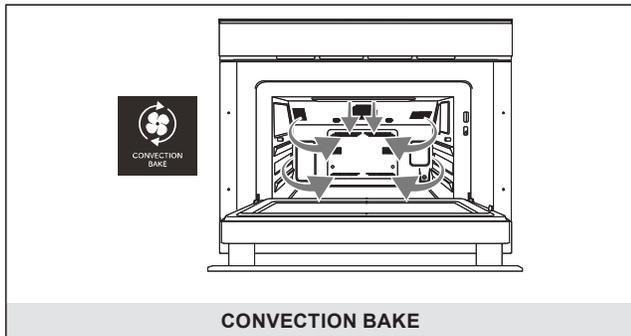


COOKING OPERATION

3. CONVECTION BAKE – DRY HEAT

Convection Bake is used to bake traditional and convenience food items, such as cookies, cakes, biscuits and pizzas. This setting cooks food by circulating dry heated air throughout the oven. Convection Bake can be used with preheating or with no preheating and can be used with one or two trays.

Temperature: 212°F - 485°F



4. STEAM BAKE – COMBINATION OF CONVECTION HEAT AND STEAM

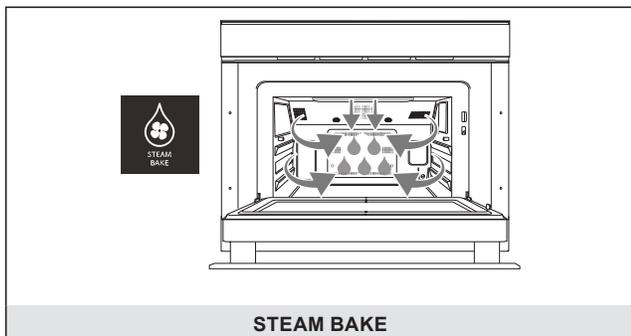
Steam Bake has two setting options: **Breads** and **Water Bath**.

Steam Bake: Breads injects steam into the oven during the preheat cycle to promote even rising without the need for spritzing or handling hot pans of water. This oven automatically switches to dry convection heat to produce bread with a light, airy interior and golden, crispy crust.

Temperature: 400°F - 425°F

Steam Bake: Water Bath is used for creamy desserts, such as cheesecake, pudding and custard, that normally require a water bath method, without the need to handle hot pans of water.

Temperature: 275°F - 300°F



5. STEAM COOK – PURE STEAM

Steam Cook has three setting options: **Steam Cook**, **Keep Warm** and **Refresh**.

Steam Cook is used to steam vegetables and delicate fish and meats. Pure steam retains nutrients and moisture of foods such as broccoli, salmon, cod and chicken, and can be used to boil eggs or cook tamales.

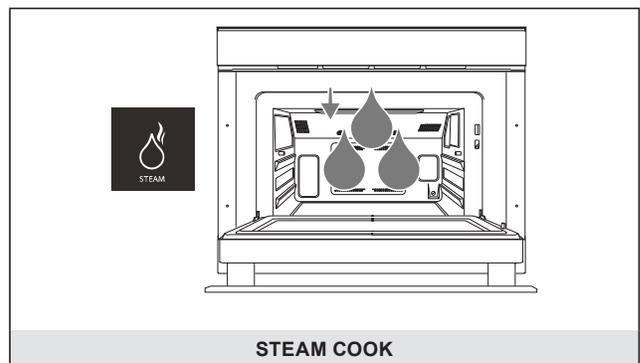
Temperature: 212°F

Steam: Keep Warm uses steam to control the oven temperature to keep items such as casseroles, vegetables and quiches warm while retaining moisture.

Temperature: 175°F

Steam: Refresh uses steam to control a lower oven temperature to restore leftover dishes to original freshness.

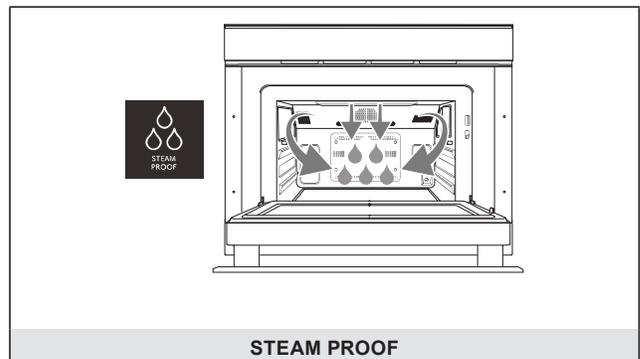
Temperature: 130°F



6. STEAM PROOF

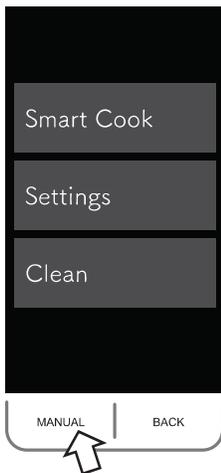
Steam Proof is used to proof bread doughs, encouraging fermentation of dough by yeast with warm temperature and controlled humidity.

Temperature: 100°F

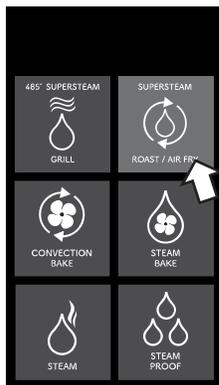


COOKING OPERATION

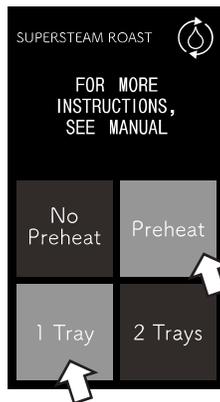
- To cook using SUPERSTEAM ROAST manually:



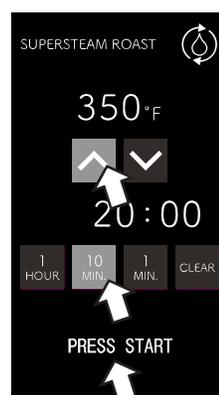
1. Touch MANUAL.



2. Touch SUPERSTEAM ROAST.



3. Select preheat preference and number of trays.



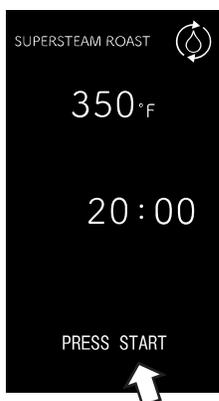
4. Select temperature and time, then PRESS START.



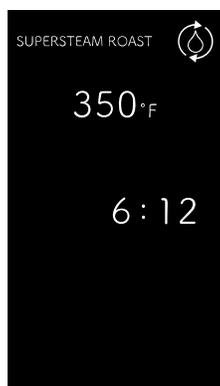
5. Preheating.



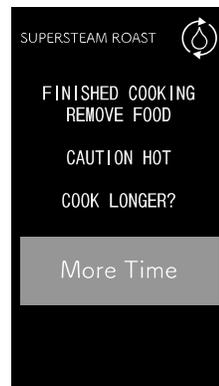
6. Place food in the oven.



7. PRESS START.

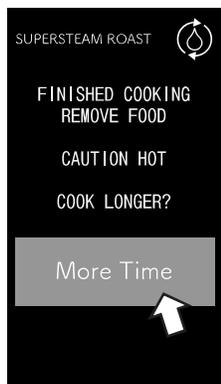


8. Cooking time counts down.

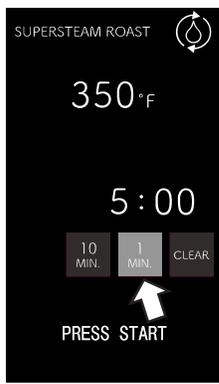


9. Finished cooking.

To add more cooking time:



10. Touch MORE TIME.



11. Touch numbers to add more time, then PRESS START.

COOKING OPERATION

SMART COOK

Smart Cook guides you through quick and convenient preset cooking options for weight, cooking time and temperature for commonly prepared items. Your Smart Combi Steam Oven comes preloaded with many food presets.

NOTE: The menus included in the automatic cooking options include suggested amounts and average cooking times. Please note that different brands of food items can vary in shape, size, quantity and weight. Please be sure to monitor the food items during cooking to ensure satisfactory completion of the selected automatic menu item.

SMART COOK CHART

FOOD CATEGORY	FOOD ITEM	QTY / WEIGHT	COOKING MODE	TOTAL COOK TIME (MINUTES)
Bread	Biscuits - frozen	6 to 12 biscuits	Convection Bake	22
	Crescent Rolls	8 rolls	Convection Bake	14
	Dinner Rolls - frozen	6 to 8 rolls	Convection Bake	20
Desserts	Cookies	10 to 12 cookies	Convection Bake	12
	Brownies	8" x 8" pan	Convection Bake	40
	Sheet Cake	9" x 13" pan	Convection Bake	26
Snacks	Fried Breaded Shrimp - frozen	16 pieces	SuperSteam Roast	10
	Tator Tots - frozen	1/2 bag	SuperSteam Roast	20
	Jalepeno Poppers - frozen	16 poppers	SuperSteam Roast	12
Pizza	Thin Crust - frozen	10"	Convection Bake	15
	Classic Crust - frozen	10"	Convection Bake	18
	Rising Crust - frozen	10"	Convection Bake	20
Beef	Flank Steak	2 lb	SuperSteam Grill	12
	Beef Tenderloin	2 lb	SuperSteam Roast	25
	Hamburger	4 1/4 lb patties	SuperSteam Grill	14
Poultry	Drummies/Wingette Pieces	1 lb	SuperSteam Grill	25
	Chicken Breast Boneless	1 lb	SuperSteam Grill	20
	Chicken Tenders (Breaded) - frozen	6 tenders	SuperSteam Roast	16
Pork	Bacon	6 slices	SuperSteam Grill	10
	Pork Chop	1 lb	SuperSteam Grill	16
	Pork Tenderloin	1-1 1/4 lb	SuperSteam Roast	25
Fish	White Fish	2 filets 6 oz	Steam	12
	Salmon	2 filets 6 oz	Steam	14
	Tilapia	2 filets 6 oz	SuperSteam Grill	7
	Red Snapper	1 lb	SuperSteam Grill	10
Shell Fish	Clam in Shell	10 pieces	Steam	12
	Lobster Tail	3 tails	Steam	8
	Sea Scallops	8 pieces	Steam	8
	Shrimp	20-30 pieces	Steam	5
Fresh Vegetables	Asparagus	1 lb	Steam	8
	Cauliflower/Broccoli	3 servings	Steam	8
	Zucchini/Squash	3 servings	Steam	10
	Green Beans	4 servings	Steam	8

SMART COOK CHART

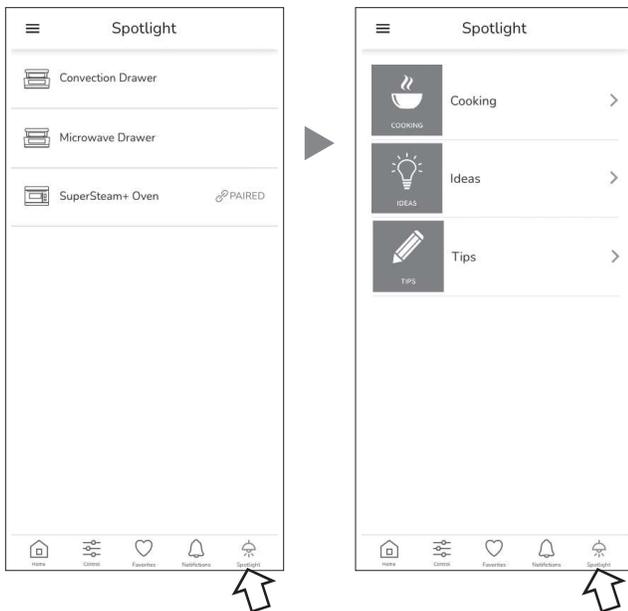
FOOD CATEGORY	FOOD ITEM	QTY / WEIGHT	COOKING MODE	TOTAL COOK TIME (MINUTES)
Potatoes	Sweet Potatoes	4 medium	SuperSteam Roast	40
	Yams	2 medium	SuperSteam Roast	40
	Baked Potatoes	2 medium	SuperSteam Roast	50
	New Potatoes	10 potatoes, quartered	SuperSteam Roast	25
Eggs	Poached Eggs	4 large eggs	Steam	8
	Hard Boiled Eggs	12 large eggs	Steam	15

PAIRING AND SPOTLIGHT ACCESS

The Spotlight feature of the Sharp Kitchen App includes additional steam oven recipes, tips and tricks.

STEAM OVEN RECIPES, TIPS AND TRICKS

Download and pair your oven with the Sharp Kitchen App to access additional steam oven recipes tips and tricks available in the Spotlight section of the app.



PAIR WITH THE SHARP KITCHEN APP

Scan the QR code below and search SSC2489GS to find the Sharp Kitchen Pairing Guide or visit our website at <http://www.sharppusa.com/support.aspx>.



The Sharp Kitchen App is available for iOS and Android™ devices.

REMOTE START

Before you can operate the appliance using Alexa voice commands, the Remote Start feature must be enabled. The Remote Start feature is OFF by default when the appliance is first plugged in and must be turned ON to utilize.

To turn ON Remote Start, touch **Settings**, touch **Remote Start**, touch **ON** and press **CLEAR**.

SETTINGS AND DEMO MODES

SETTINGS

In the event that the electrical power supply to your oven should be interrupted, your current input settings will be erased. Simply reset the settings once power is reinstated to the oven.

SOUND

Beeeps will sound if the display is touched and at the end of timed cook. The sound can be turned off if you prefer quiet operation. Sound is on by default.

TO TURN SOUND OFF

- 1 Touch SETTINGS.
- 2 Touch SOUND.
- 3 Touch OFF.
- 4 Touch CLEAR to exit.

TO RESTORE SOUND

- 1 Touch SETTINGS.
- 2 Touch SOUND.
- 3 Touch ON.
- 4 Touch CLEAR to exit.

CONTROL LOCK

The Control Lock prevents unwanted oven operation, such as by small children. The oven can be set so that the control panel is deactivated or locked.

TO LOCK

- 1 Touch SETTINGS.
- 2 Touch CONTROL LOCK.
- 3 Hold BACK pad for 3 seconds.
- 4 Display shows CONTROL LOCK IS ON.

TO UNLOCK

- 1 Hold BACK pad for 3 seconds.
- 2 Display shows CONTROL LOCK IS OFF.
- 3 Touch CLEAR to exit.

TEMP

The oven is preset to °F. To change, touch SETTINGS then TEMP. Once selection is made, touch CLEAR to exit.

DEMO MODE

There are two demonstration options available within the Settings menu for learning more about the Smart Combi Steam Oven: Video Demo and Working Demo.

VIDEO DEMO

Video Demo mode takes you on a guided tour of the Smart Cook function to cook Chicken Drumsticks. The video demonstration will continue in a loop until you touch CLEAR to exit.

To enter Video Demo

- 1 Touch SETTINGS.
- 2 Touch DEMO.
- 3 Touch VIDEO DEMO.
- 4 Touch CLEAR to exit.

WORKING DEMO

Working Demo mode allows you to explore and learn the oven's different functions and cooking modes while the oven is not operational in a cooking capacity. Working Demo mode must be started on the Control Panel. (In Working Demo, the fan motor will still run, but the oven will not produce heat.) The DEMO icon will appear on the display panel until the steps are taken to turn OFF Working Demo mode.

To enter Working Demo Mode

- 1 At Home Page hold CLEAR until it beeps.
- 2 Touch CLEAR 4 times rapidly.
- 3 The DEMO icon will appear on the screen.
- 4 Proceed in DEMO MODE.

To exit Working Demo Mode

- 1 Repeat steps 1 and 2.
- 2 The DEMO icon will disappear.

Note:

- Oven does not heat in Demo Mode.
- Display counts down quickly.

The Sharp Smart Combi Steam Oven offers many options to keep the oven clean. From initial cleaning of your new oven to periodic cleaning, the CLEAN menu helps keep the oven in peak operational condition and maintain a sparkling and fresh appearance.

WARNING

- 1 In all cleaning functions, the oven door, outer cabinet and oven cavity will become hot.
- 2 Do not open the oven with your face close to the oven. Steam from the oven may cause burns.

NEW OVEN CLEAN

This is to be used initially to clean the cavity and the accessories that come with this oven before actual cooking. It is recommended to use New Oven Clean before cooking in the oven in order to ensure starting with fresh, clean cooking instruments.

- 1 Select CLEAN from the home page.
- 2 Select NEW OVEN CLEAN from the list provided.
- 3 Insert all accessories (two trays and one rack) into the oven. Fill the reservoir with fresh, cold water. Replace reservoir and press START.
- 4 Once NEW OVEN CLEAN is complete, use caution in opening the oven.

STERILE CLEANSE

The Sterile Cleanse function assists in cleaning specific items that require extra care in cleanliness. The chart below lists the items that can be used during this function.

- 1 Select CLEAN from the home page.
- 2 Select STERILE CLEANSE from the list provided.
- 3 Select upper or lower level. See chart below for suggestions.
- 4 Fill the reservoir with fresh, cold water. Replace reservoir and press START.

LEVEL SELECT	SUGGESTED ITEMS FOR CLEANSING
Upper Level (Rack & Tray)	Canning (Jars and Lids)
Lower Level (Tray)	Blanching Small Cutting Boards

DESCALE

White or gray grains called scale may form in the water circuit inside the oven during steam generation, which could cause the oven to malfunction. The Descal function helps break down this scale and keep the oven clean and looking like new.

- 1 Select CLEAN from the home page.
- 2 Select DESCAL from the list provided.
- 3 Fill the reservoir with a mixture of water and either citric acid or lemon juice.
- 4 Once oven has completed the cycle, allow the oven to cool down. Once cool, wipe away any residue remaining with a damp cloth.
- 5 Remove the reservoir, empty, rinse and refill with tap water. Replace reservoir and press START.
- 6 Once the DESCAL function is complete, allow the oven to cool down.
- 7 Once cool, wipe oven cavity to dry. Empty the reservoir.

MIXTURE	AMOUNT
Water and Citric Acid	2 ¹ / ₄ cups water and 1 tablespoon citric acid crystals. Dissolve crystals into water and pour into reservoir.
Water and Lemon Juice	2 ¹ / ₄ cups water and ¹ / ₃ cup 100% lemon juice (no pulp). If the lemon juice contains pulp, please strain. Stir well and pour into the reservoir.

Please do not fill the reservoir with alternative cleaning agents not specified in the chart above. Other cleaning agents may damage your Smart Combi Steam Oven.

OVEN STEAM CLEANING

The Oven Steam Clean function helps loosen any grease, oil or food residue. The steam will make the oven easy to clean, but it is not a self-cleaning function.

- 1 Select CLEAN from the home page.
- 2 Select OVEN CLEANING – STEAM from the list provided.
- 3 Fill the reservoir with fresh, cold water. Press START.
- 4 Once the OVEN CLEANING – STEAM function is complete, allow the oven to cool down.
- 5 Once cool, wipe any residue remaining with a damp soft cloth.

EXTERIOR

CLEANING

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

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 are also a variety of products designed especially for cleaning and shining the stainless exterior of the oven. We recommend that the cleaner be applied to a soft cloth then carefully used on the stainless exterior, rather than sprayed directly on to it. Follow package directions carefully.

FRONT SIDE OF THE OVEN

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 oven surface.

TOUCH CONTROL PANEL

If desired, the touch pads may be deactivated before cleaning. See the Control Lock information on page 20 of this manual. Wipe the panel with a soft cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close oven and follow directions on page 20 for turning Control Lock off. Touch CLEAR.

INTERIOR

Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, including oven sealing surfaces, wipe with a damp soft cloth. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use mild soap and wipe clean with a damp soft cloth. Do not use any chemical oven cleaners.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the oven. To remove odor, combine 1 cup water with $\frac{1}{3}$ cup lemon juice in a 2-cup glass. Boil in the oven for several minutes. Leave in the oven until water cools. Wipe interior with a soft cloth.

WATER DRAINING

In the event of excess water being in the Smart Combi Steam Oven engine or a steam function that is interrupted during operation, your oven may need to drain to reset itself.

An ATTENTION message will display, alerting the need for the oven to drain the water.

Ensure the reservoir is empty. If not, empty the reservoir and replace.

Draining water into the reservoir will take approximately 1 minute.

Once complete, detach the reservoir and discard the water.

BEFORE YOU CALL FOR SERVICE

Please check the following before calling for service. It may save you time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1 Part or all of oven does not operate.	<ul style="list-style-type: none">• Power cord of oven is not completely connected to the electrical outlet.• Power outage.• Fuse/circuit breaker at home doesn't work.• Oven is in Demo Mode.	<ul style="list-style-type: none">• Make sure the power cord is tightly connected to the outlet.• Check house lights to be sure. Call your local electric company for service.• Replace the fuse or reset the circuit breaker.• See page 20 to cancel Demo Mode.
2 Food in oven is not heated.	<ul style="list-style-type: none">• No power to the appliance.• Oven controls improperly set.• Oven is in Demo Mode.	<ul style="list-style-type: none">• See SOLUTION for PROBLEM 1.• Check if the controls have been properly set.• See page 20.
3 Oven light does not work.	<ul style="list-style-type: none">• Light bulb is loose or burned out.	<ul style="list-style-type: none">• Call for service.
4 Touch controls will not operate.	<ul style="list-style-type: none">• Control Lock is on.	<ul style="list-style-type: none">• See page 20 to unlock.
5 Display flashes.	<ul style="list-style-type: none">• Power failure.	<ul style="list-style-type: none">• Touch CLEAR pad and reset the clock. If the oven was in use, reset the cooking function.

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