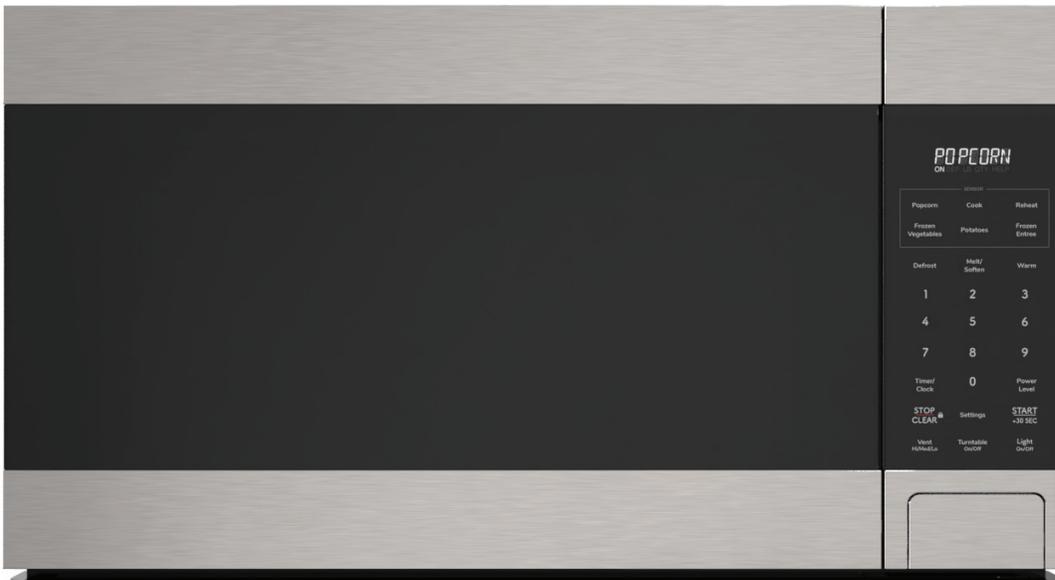


30" OVER-THE-RANGE MICROWAVE OVEN

MODEL: SMO1961KSC



CUSTOMER ASSISTANCE (CANADA ONLY).....	2	PART NAMES	9-10
CANADA CONSUMER LIMITED WARRANTY	3	MICROWAVE COOKING	11-13
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY	4	OTHER FEATURES.....	14
IMPORTANT SAFETY INSTRUCTIONS	4-5	CLEANING AND CARE	15-16
INFORMATION YOU NEED TO KNOW	6-8	BEFORE YOU CALL FOR SERVICE	17

CUSTOMER ASSISTANCE

CANADA ONLY

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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Dealer Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Telephone: _____

PRODUCT SUPPORT

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

Additionally, visit <http://sharp.ca/support-home.aspx> 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>http://sharp.ca/contact-emailus.aspx</p>	 <p>SUPPORT SITE Product Downloads, Service Locator, Where to Buy, Toner Recycling Program and more.</p> <p>CA sharp.ca/support-home.aspx</p>	 <p>CALL US CA 877-278-6709 Mon-Fri: 7am-7pm CST</p> <p>Contact a Sharp Advisor on the phone</p>
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LIMITED WARRANTY

Consumer Electronics Products Congratulations on your purchase!

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

Conditions: This limited warranty shall not apply to:

- (a) Any defects caused or repairs required as a result of abusive operation, negligence, accident, improper installation or inappropriate use as outlined in the owner's manual or other applicable Product documentation.
- (b) Any defects caused or repairs required as a result of any Product that has been tampered with, modified, adjusted or repaired by any person other than Sharp, a Sharp authorized service centre or a Sharp authorized servicing dealer.
- (c) Any defects caused or repairs required as a result of the use of the Product with items not specified or approved by Sharp, including but not limited to chemical cleaning agents.
- (d) Any replacement of accessories required through normal use of the Product, including but not limited to, remote controls, AC adapters, batteries, temperature probe, trays, filters, belts, ribbons, cables and paper.
- (e) Any cosmetic damage to the Product surface or exterior that has been defaced or caused by normal wear and tear.
- (f) Any defects caused or repairs required as a result of damage caused by any external or environmental conditions, including but not limited to, transmission line/power line voltage or liquid spillage or acts of God.
- (g) If the serial number or model number affixed to Product has been removed, defaced, changed, altered or tampered with.
- (h) This limited warranty will not apply if the Product has been used or is being used in a commercial setting or application; this warranty is meant solely for the non-commercial, household use of the Product by consumers in their home or residence.
- (i) Any installation, delivery, setup and/or programming charges
- (j) The removal and reinstallation of Over-The-Range Microwave, Microwave Drawer or Steam Oven if it is installed in an inaccessible location or requiring removal of cupboards, handles or other cosmetic parts, or is not installed in accordance with installation instructions included with Product.

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

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

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

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

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

- By writing to Sharp Electronics Of Canada Ltd. at 5995 Avebury Road, Suite 900 Mississauga, Ontario L5R 3P9
- Calling: at 905-568-7140
- Visiting our Web site: www.sharp.ca

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

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 disable 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.

⚠ WARNING When using electrical appliances, basic safety precautions should be followed. To reduce the risk of burns, electric shock, fire, and injury to persons or exposure to excessive microwave energy, take the following precautions.

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" above.
3. This appliance must be properly grounded. See page 6 for GROUNDING INSTRUCTIONS.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (for example, closed glass jars) are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE OVEN.** Use caution when removing hot items.
8. To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in the oven.
 - If materials inside the oven should ignite, keep the oven door closed, turn the oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
9. Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling, due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven 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 person:
 - Do not overheat the liquids.
 - Stir liquids both before and halfway through heating.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow containers to stand in the microwave oven for a short time before removing.
 - Use extreme care when inserting a spoon or other utensils into containers.
10. Do not heat oil or fat for deep-frying in the microwave. It is difficult to control the temperature of oil and may lead to overheating and fire.
11. Pierce foods with thick skins such as potatoes, whole squash, apples and chestnuts before cooking.
12. The contents of feeding bottles and baby jars should be stirred or shaken, and the temperature should be checked before serving in order to avoid burns.
13. Cooking utensils may become hot because of heat transferred from heated food. Potholders may be needed to handle utensils.
14. Do not cover or block any openings on the appliance.
15. Do not store or use this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
17. Do not immerse the cord or plug in water. Keep the cord away from heated surfaces. Do not let the cord hang over the edge of the table or counter.

IMPORTANT SAFETY INSTRUCTIONS

18. Use only thermometers, which are specifically designed for use in microwave ovens.
19. Do not operate any heating or cooking appliance beneath this appliance.
20. Be certain the glass tray and roller rings are in place when you operate the oven.
21. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
22. When cleaning appliance sealing surfaces that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. See **CLEANING AND CARE** on page 15.
23. Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. When flaming foods under the hood, turn the fan on.
24. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
25. This equipment generates, uses, and can radiate radio frequency energy. If not installed and used in accordance with the instructions, the appliance 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 into 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.

SAVE THESE INSTRUCTIONS

INFORMATION YOU NEED TO KNOW

UNPACKING INSTRUCTIONS

Unpacking and Examining Your Oven

Carefully remove oven from carton. **SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.** Remove:

1. All packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the right side in the oven cavity. Check to see that there is an Installation Manual, Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and save the Operation Manual.
2. The feature sticker from the outside of the door, if there is one. See the Installation Manual for more details.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

⚠ WARNING Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceperson if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

ELECTRICAL REQUIREMENTS

The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

Power Supply Cord:

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
 - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b. The extension cord must be a grounding-type 3-wire cord, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

NOTE:

- If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
- Neither Sharp nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

RADIO OR TV INTERFERENCE

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

SPECIFICATIONS

Power Supply	120V AC, 60Hz, 15A Single phase	
Microwave	Power Consumption	1550W
	Output Power	950W
	Frequency	2450MHz
Outside Dimensions	16 ⁵⁶ / ₆₄ " (H) x 29 ⁵⁶ / ₆₄ " (W) x 15 ⁵ / ₈ " (D) 429mm (H) x 759mm (W) x 397mm (D)	
Cavity Dimensions	10 ⁴⁵ / ₆₄ " (H) x 22 ⁴ / ₂₅ " (W) x 14 ¹ / ₆₄ " (D) 272mm (H) x 563mm (W) x 356mm (D)	
Oven Capacity	1.9 Cu. Ft.	
Cooking Uniformity	Turntable	
Weight	Approx. (net) 59 lbs (26.8 kg) / (gross) 68.3 lbs (31 kg)	

ABOUT YOUR OVEN

Do not use the oven without the turntable and support, and do not remove the turntable so that a large dish can be placed in the oven. The turntable will turn both clockwise and counterclockwise.

Always have food in the oven when it is on to absorb the microwave energy. When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.

Condensation is a normal part of microwave cooking. Room

INFORMATION YOU NEED TO KNOW

humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.

When using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

The shelf gives you the option to reheat more than one dish of food at the same time. To reheat on 2 levels:

- Switch places after ½ the time.
- Make sure the shelf is positioned properly inside the microwave to prevent damage to the oven from arcing.
- Do not use a microwave browning dish on the shelf. The shelf could overheat.
- Do not use the oven with the shelf on the microwave floor. This could damage the microwave.
- Use pot holders when handling the shelf, as it may be hot.
- Do not use the shelf when cooking popcorn.

ABOUT MICROWAVE COOKING

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

ABOUT SENSOR COOKING

- The proper containers and covers are essential for the best sensor cooking.
- Only use microwave-safe containers and cover them with lids or vented plastic wrap. Do not use tight sealing plastic containers, as they can prevent steam from escaping and cause food to overcook.

- Be sure the outside of cooking containers and the inside of the microwave oven are dry before placing food in the oven. Excess moisture can mislead the sensor.
- Do not use this feature twice in succession on the same food portion, as it may result in severely overcooked or burnt food.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used with your new microwave oven. Make sure that utensils do not touch the interior walls during cooking. Use these utensils for safe microwave cooking and reheating:

UTENSILS

- Glass ceramic
- Heat-resistant glass
- Microwave-safe plastics
- Paper plates
- Microwave-safe pottery, stoneware and porcelain
- Browning dish

Wood, straw and wicker utensils can be used with short cook times when reheating foods with little to no fat or sugar content.

DO NOT USE

- Metal pans and bake ware
- Dishes with metallic trim
- Non-heat-resistant glass
- Non-microwave-safe plastic
- Recycled paper bags
- Food storage bags
- Metal twist-ties

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

COVERINGS

The following coverings are ideal:

- Paper towels are good for covering reheated foods and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bags so that steam can escape.
- Small, flat pieces of aluminum foil placed smoothly on food can be used to shield areas that are either defrosting or cooking too quickly. Foil should not come closer than one inch to any surface of the oven.

INFORMATION YOU NEED TO KNOW

ACCESSORIES

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

ABOUT CHILDREN AND THE MICROWAVE

The microwave oven is not a toy. See page 14 for the CONTROL LOCK feature.

ABOUT SAFETY

Check foods to see that they are cooked to the following recommended temperatures.

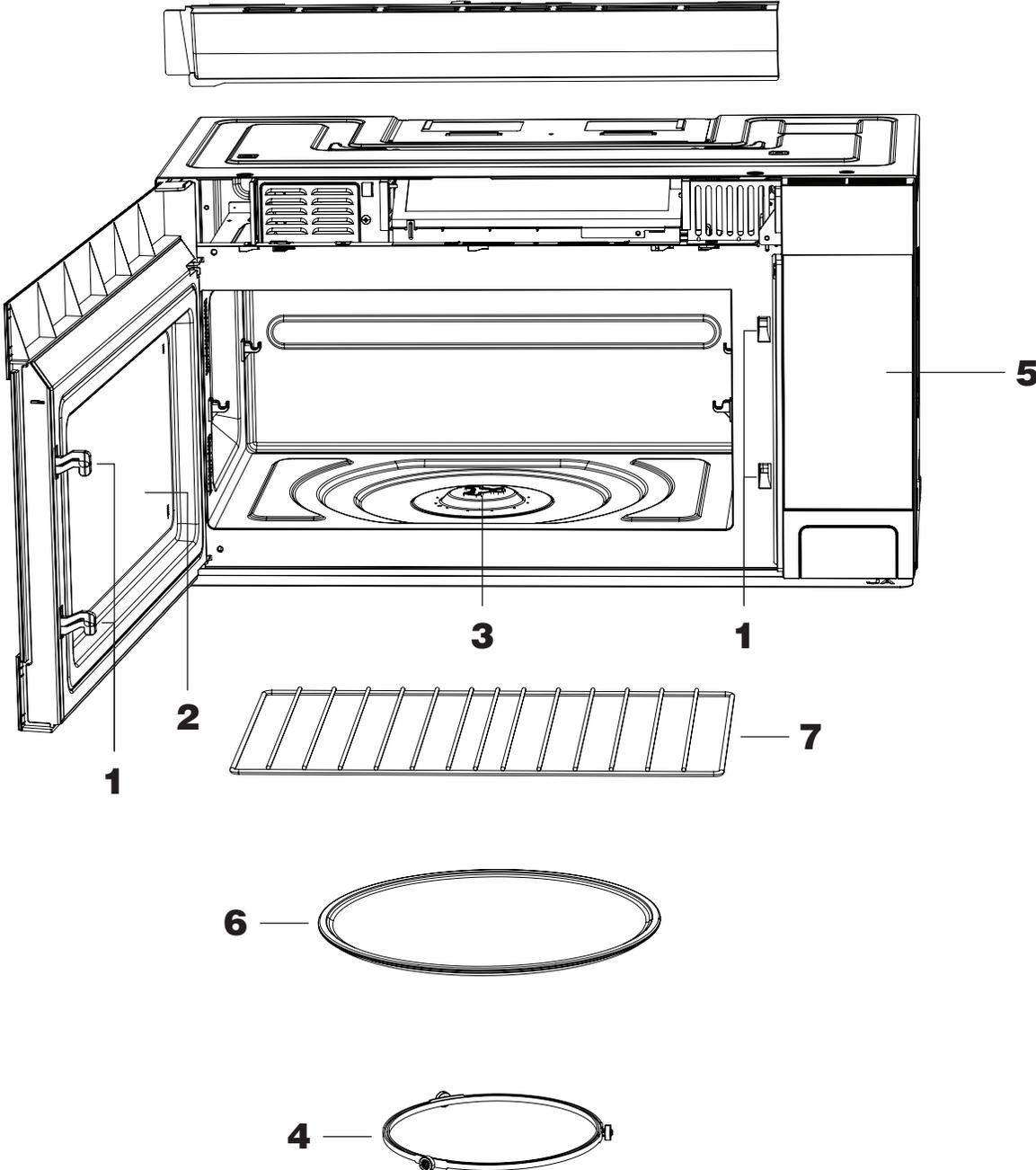
TEMP	FOOD
160°F	...for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food
165°F	...for leftover, ready-to-reheat refrigerated, deli and carry-out “fresh” food
170°F	...white meat of poultry
180°F	...dark meat of poultry

- To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. Do not leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish’s covering, and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while in use and check cooking progress frequently so that there is no chance of overcooking food.
- Do not 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 food borne bacteria.
- Keep the waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that utensils, clothes or accessories do not touch the safety door latches.

ABOUT FOOD

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

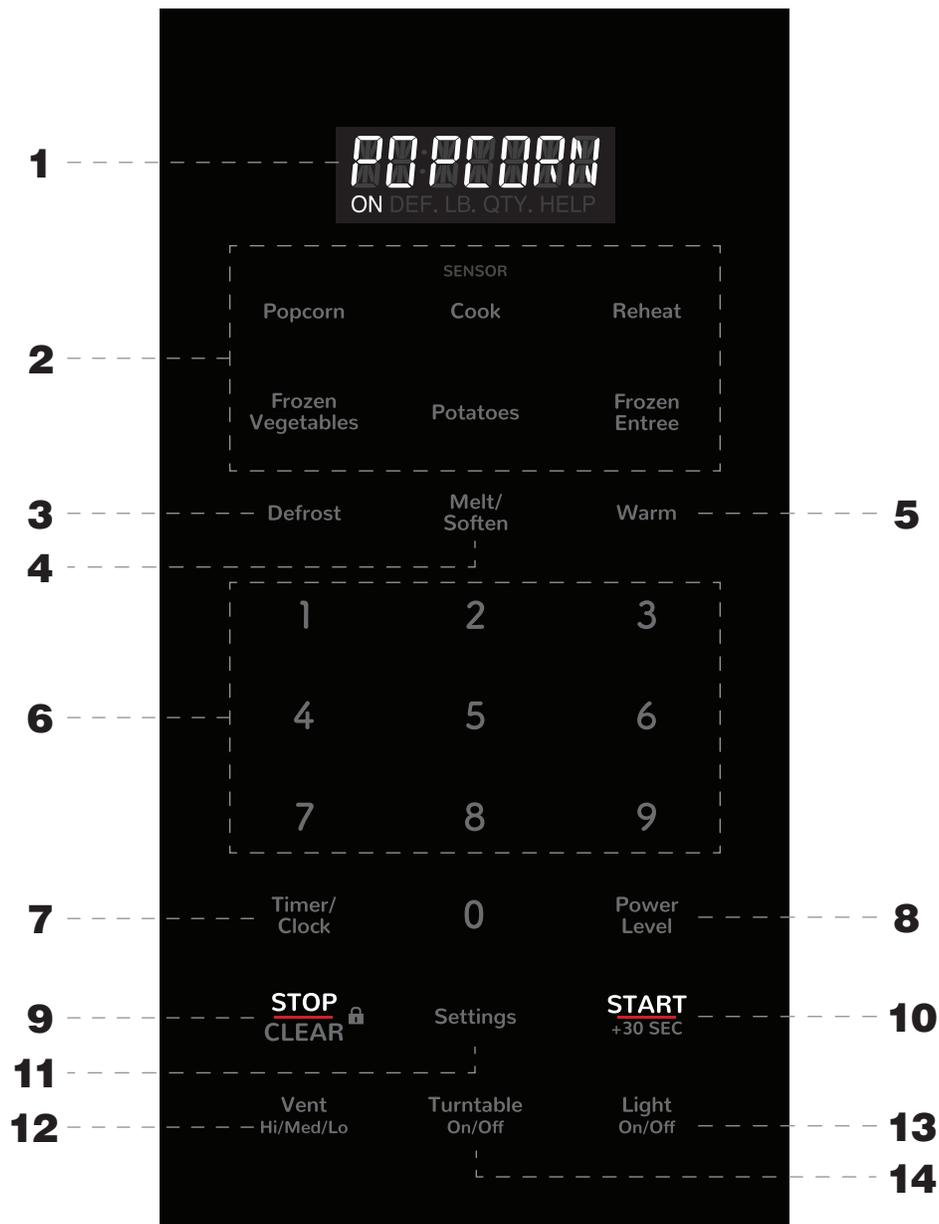
MICROWAVE OVEN



- 1 Door Control Lock System
- 2 Oven Window
- 3 Shaft
- 4 Roller Ring
- 5 Control Panel
- 6 Glass Tray
- 7 Wire Rack

PART NAMES

CONTROL PANEL FEATURES



- 1 Display.** The display includes a clock and indicators to tell you the time of day, cooking time, settings, and cooking functions selected.
- 2 Sensor Cook Menu.** Use to set a sensor cooking program.
- 3 Defrost.** Use to defrost food based on weight.
- 4 Melt/Soften.** Use to melt or soften food based on quantity.
- 5 Warm.** Use to warm food based on quantity.
- 6 Numbers.** Use number pads to enter cooking time, power level, weight, etc.
- 7 Timer/Clock.** Use to set the kitchen timer or enter the time of day.

- 8 Power Level.** Use to set cooking power level.
- 9 STOP/CLEAR.** Press once to stop oven or hold for 3 seconds to set control lock.
- 10 START/+30 SEC.** Use to start the oven or add cooking time.
- 11 Settings.** Use to adjust default settings (sound on/off, end of cooking reminders, and demo mode).
- 12 Vent Hi/Med/Lo.** Use to control vent speed.
- 13 Light On/Off.** Use to switch light on or off.
- 14 Turntable On/Off.** Use to switch turntable on or off.

MICROWAVE COOKING

BEFORE OPERATING

⚠ CAUTION To avoid risk of personal injury or property damage, do not operate the microwave oven without a food or beverage in the cavity.

Before operating your new microwave oven, make sure you read and understand this operation manual completely. Follow these steps:

1. Plug in the microwave oven. "ENJOY YOUR MICROWAVE TOUCH CLEAR" will display.
2. Press **STOP/CLEAR**. : will display.
3. Set the clock.

TO SET THE CLOCK

Suppose you want to set the clock for 5:00 pm.

1. In standby mode, press **Timer/Clock** twice. "TO SET CLOCK ENTER TIME" will display.
2. Press number pads **5, 0, 0** consecutively to enter 5:00. "5:00" will display.
3. Press **START/+ 30 SEC** to confirm.

NOTE: This is a clock in 12 hour cycle. During cooking, you can press the **START/+ 30 SEC** pad to check the current clock.

FUNCTION DESCRIPTION

- During cooking, if you press the **STOP/CLEAR** pad once or open the door, the program will be paused. (Press the **START/+30 SEC** pad to resume.) If you press the **STOP/CLEAR** pad twice, the program will be canceled.
- If a cooking program is interrupted for 1 minute, the system will go into standby mode automatically.
- After cooking ends, "END" will display, and the system will sound reminder beeps until the **STOP/CLEAR** pad is pressed or the door is opened.

STOP/CLEAR

Use the **STOP/CLEAR** pad to:

- Erase if you make a mistake during programming.
- Cancel the timer.
- Stop the microwave oven temporarily during timed cooking. You can restart the oven by closing the door and pressing **START/+30 SEC**.
- Return the time of day to the display.
- Cancel a program during cooking. Press twice for timed cooking.

TIME COOKING

In standby mode, press the number pads to enter cooking time. Then, press **START/+ 30 SEC** to confirm. The system will start cooking automatically at 100% power level.

TO SET POWER LEVEL

There are eleven preset power levels.

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

Suppose you want to cook at 80% power level for 10 minutes.

1. Press number pads **1, 0, 0, 0** consecutively to enter a cook time of 10 minutes.
2. Press **Power Level** 3 times repeatedly to select 80% microwave power.
3. Press **START/+30 SEC**.

USE THE NUMBER PADS TO CHOOSE COOKING POWER LEVEL

Press Power Level	Power level (Display)
Once	100%(P-HIGH)
Twice	90%(P-90)
3 Times	80%(P-80)
4 Times	70%(P-70)
5 Times	60%(P-60)
6 Times	50%(P-50)
7 Times	40%(P-40)
8 Times	30%(P-30)
9 Times	20%(P-20)
10 Times	10%(P-10)
11 Times	0%(P-0)

NOTE: During cooking, you can press **Power Level** to check the power level.

POWER DOWN FUNCTION

The maximum time that the microwave will cook at 80%, 90%, and/or 100% power is 30 minutes. After 30 minutes, microwave power reduces to 70% for the remaining cooking time.

For example, suppose you set the microwave to cook at 100% for 45 minutes. The microwave will cook at 100% for the first 30 minutes. Then, it will automatically power down to 70% for the remaining 15 minutes.

MICROWAVE COOKING

SENSOR COOK

The sensor features detect the increasing moisture and humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food. Popcorn, Potatoes, Frozen Vegetables, Frozen Entree, Cook, and Reheat all utilize the sensor.

- After cooking for a period of time, the system will detect whether there is an error. If there is an error, the system will stop automatically. Read the error message displayed. If there is a help message available, press **Settings** to view. Press **STOP/CLEAR** to return to standby mode.
- If there is no error, the system will judge corresponding cooking time based on the steam generated by the food.
- Check food temperature after cooking. If more time is needed, continue to cook manually.

POPCORN

There are 2 size options: Regular and Mini/Snack. Press **Popcorn** once for regular or twice for mini/snack.

Suppose you want to cook a regular bag of microwave popcorn.

1. Place the bag into the oven and close the door.
2. Press **Popcorn** once.
3. Press **Start/+30 SEC** to start.

NOTE: The weight range is 3.0~3.5 oz (86~99 gr) and the maximum cook time is 2:50.

POTATOES

There are 2 options: Baked Potatoes and Sweet Potatoes. Press **Potatoes** once, then number pad **1** for baked potatoes or **2** for sweet potatoes.

Suppose you want to cook baked potatoes.

1. Place potatoes into the oven and close the door.
2. Press **Potatoes** once.
3. Press number pad **1**.
4. Press **Start/+ 30 SEC** to start.

NOTE:

- The quantity range is 1 to 3 potatoes. The weight range per potato is 6~8 oz (170~226 gr) and the maximum cook time is 15:00.
- For best results, slice potatoes and place on the plate before heating.

FROZEN VEGETABLES

Suppose you want to cook a bag of frozen vegetables.

1. Place bag into the oven and close the door.
2. Press **Frozen Vegetables** once.
3. Press **START/+ 30 SEC** to start.

NOTE: Once cooking has ended, "STIR" and "LET STAND COVERED" will cycle display. Use caution as vegetables and vegetable bags may be hot.

FROZEN ENTREE

Suppose you want to cook a pre-packaged frozen meal.

1. Place entree into the oven and close the door.
2. Press **Frozen Entree** once.
3. Press **START/+ 30 SEC** to start.

NOTE: Once cooking has ended, "LET STAND COVERED" will cycle display. Use caution as food and food containers may be hot.

REHEAT

Suppose you want to reheat pasta.

1. Place pasta into the oven and close the door.
2. Press **Reheat** once.
3. Press **START/+ 30 SEC** to start.

NOTE:

- The weight range is 5~24 oz (140~680 gr), and the maximum cook time is 8:45.
- Once cooking has ended, "LET STAND COVERED" will display. Use caution as food and food containers may be hot.
- "ERROR" will display if the weight is too large or small. If this happens, press the **STOP/CLEAR** pad and adjust the weight.

COOK

Auto Cook allows you to heat a set menu of foods without needing to program cooking time and power level.

For Ground Meat:

1. Press **Cook** once.
2. Press number pad **4**.
3. Press **START/+30 SEC** to start.
4. The oven will pause part way through cooking, and the display will cycle a reminder "TURN MEAT OVER OR STIR". If desired, follow the reminder.
5. Press **START/+30 SEC** to resume cooking.

USE THE NUMBER PADS TO CHOOSE THE MENU ITEM

Menu Item	Press Number Pad
Fish/Seafood	1
Brown Rice	2
White Rice	3
Ground Meat	4
Fresh Vegetables (Quick)	5
Fresh Vegetables (Longer)	6

MICROWAVE COOKING

DEFROST

This feature allows you to defrost a set menu of foods based on weight. The defrosting time and power level are automatically set once the food menu item and the weight are programmed. The frozen food weight range is 1~96 oz (28~2721 gr).

Suppose you want to defrost 2 Lbs of ground meat.

1. Press **Defrost** once.
2. Press number pad **1** to select ground meat (according to the table below).
3. Press number pads **2, 0** consecutively to enter 2 pounds. "2.0 Lb" will display.
4. Press **START/+30 SEC** to start.
5. The oven will pause part way through cooking, and the display will cycle a reminder "PULL APART REMOVE". If desired, follow the reminder.
6. Close the door and press **START/+30 SEC** to resume cooking.

NOTE:

- During defrost, the oven will sound a beep and pause. The display will cycle a reminder specific to the selected food menu item. When a reminder is displayed, open the door and follow, if desired. Close the door and press **START/+30 SEC** to resume.
- After the last stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
- Use small, smooth strips of aluminum foil to cover edges and thinner sections of food.
- "ERROR" will display if the selected weight is too big or small. If this happens, press **STOP/CLEAR** and adjust the weight.

USE THE NUMBER PADS TO CHOOSE THE MENU ITEM

Menu Item	Press Number Pad
Ground Meat	1
Steaks/Chops	2
Boneless Poultry	3
Bone-In Poultry	4
Roast	5
Casserole/Soup	6

MELT/SOFTEN

This feature allows you to melt or soften a select menu of foods based on quantity.

Suppose you want to melt 2 TBSP of butter.

1. Press **Melt/Soften** once.
2. Press number pad **1** (according to the table below).
3. Use the same number pad (**1** in this case) to enter quantity of cups. Do this by pressing number pad (**1**) repeatedly until the correct quantity is displayed.
4. Press **START/+30 SEC** to start.

USE THE NUMBER PADS TO CHOOSE THE MENU ITEM

Menu Item	Press Number Pad
Butter	1
Chocolate	2
Ice Cream	3
Cream Cheese	4

WARM

This feature allows you to warm a select menu of foods based on quantity.

Suppose you want to warm 2 cups of hot water.

1. Press **Warm** once.
2. Press number pad **4** (according to the table below).
3. Use the same number pad (**4** in this case) to enter quantity of cups. Do this by pressing number pad (**4**) repeatedly until the correct quantity is displayed.
4. Press **START/+30 SEC** to start.

USE THE NUMBER PADS TO CHOOSE THE MENU ITEM

Menu Item	Press Number Pad
Syrup	1
Dessert Topping	2
Beverage Reheat	3
Beverage Hot Water	4
Hot Cereal (up to 6 servings)	5

OTHER FEATURES

TIMER

Suppose you want to set a timer for 3 minutes.

1. In standby mode, press **Timer/Clock** once. "TO SET TIMER ENTER TIME" will display.
2. Press number pads **3, 0, 0** consecutively to enter 3 minutes. "3.00" will display.
3. Press **START/+30 SEC** to start.

NOTE:

- The maximum cook time is 99:99.
- During the cooking process, you cannot set the timer.
- When the timer countdown ends, "END" will display and a beep will sound. Press the **STOP/CLEAR** pad to cancel.

SETTINGS

Settings provides access to 3 features: Sound On/Off, End of Cooking Reminder, and Demo Mode.

SOUND ON/OFF

Sound is automatically on by default. During sound off, all sounds are muted.

1. In standby, press **Settings** once. If sound is currently on, "SOUND OFF?" will display.
2. Press **START/+30 SEC** to confirm your choice.
3. If you want to turn sound back on, press **Settings** once. "SOUND ON?" will display.
4. Press **START/+30 SEC** to confirm your choice.

END OF COOKING REMINDER

Cooking reminders are automatically on by default.

1. In standby, press **Settings** twice. If reminders are currently on, "REMIND SIGNAL OFF?" will display.
2. Press **START/+30 SEC** to confirm your choice.
3. To turn reminders back on, press **Settings** twice. "REMIND SIGNAL ON?" will display.
4. Press **START/+30 SEC** to confirm your choice.

DEMO MODE

Demo Mode is automatically off by default.

1. In standby, press **Settings** 3 times. If demo mode is currently off, "DEMO ON?" will display.
2. Hold **START/+30 SEC** for 3 seconds to confirm your choice. "DEMO" will display.
3. Press **STOP/CLEAR** to display the time of day.
4. If you want to turn demo mode back off, press **Settings** 3 times "DEMO OFF?" will display.
5. Press **START/+30 SEC** to confirm your choice.

HELP

If a cooking help message is available while cooking, the "HELP" indicator (bottom of display) will light. To view a cooking help message, press **Settings**.

+30 SEC

In standby mode, simply press the **START/+30 SEC** pad repeatedly to add cooking time. The oven will start cooking immediately at 100% power level.

You can also extend active cooking time by 30 second increments, for up to 99 minutes and 99 seconds, by pressing **START/+30 SEC** continuously.

NOTE: **START/+30 SEC** cannot be used with Sensor Cook, Auto Cook, or Defrost.

CONTROL LOCK

This feature prevents accidental or unsupervised operation. When on, all control panel pads (except **STOP/CLEAR**) are unavailable.

1. In standby, press and hold **STOP/CLEAR** for 3 seconds. "LOCK ON" will display.
2. To cancel, press **STOP/CLEAR**, then hold for 3 seconds. "LOCK OFF" will display.

VENT

Your oven can be used as a range hood. When it is turned on, the fan motor starts filtering out smoke, odours, and grease generated from cooking.

In standby mode, the vent fan is manual control. Repeatedly press **Vent Hi/Med/Lo** to cycle through four gears:

Press Vent Hi/Med/Lo	Working Mode
Once	HIGH
Twice	MED
3 times	LOW
4 times	OFF

LIGHT

This feature is designed for the convenience of doing things outside of the oven. To turn on the light at the bottom of the oven, press **Light On/Off**:

Press Light On/Off	Working Mode
Once	LIGHT ON
Twice	LIGHT OFF

TURNTABLE

For most cooking, the turntable should be on; however, the turntable can be turned off so that it does not rotate for extra large dishes. Press **Turntable On/Off** to turn the turntable on or off.

NOTE:

- Use caution when handling, as sometimes the turntable may become too hot to touch.
- During Sensor Cook and Auto Cook, the turntable cannot be off.

CLEANING AND CARE

EXTERIOR

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

DOOR

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

CONTROL PANEL

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

INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap, and rinse thoroughly with hot water.

WAVEGUIDE COVER

The waveguide cover is located on the right side in the oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to ensure good oven performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. **DO NOT REMOVE THE WAVEGUIDE COVER.**

ODOUR REMOVAL

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

TURNTABLE/TURNTABLE SUPPORT

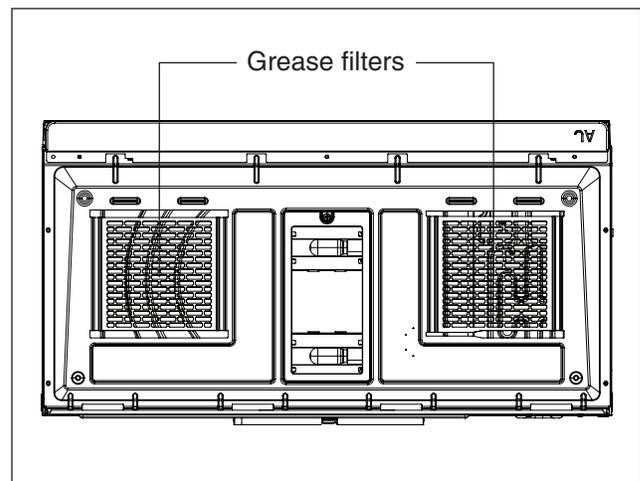
The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water. For stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. The turntable and turntable support are also dishwasher-safe. Use the upper rack of the dishwasher.

NOTE: The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

GREASE FILTERS

Filters should be cleaned at least once a month. Do not operate the fan or oven without the filters in place.

1. Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter.
2. Soak the filter in a sink or dish pan filled with hot water and detergent. **DO NOT** use ammonia or other alkali; they will react with the filter material and darken it.
3. Agitate and scrub with a brush to remove embedded dirt.
4. Rinse thoroughly and shake dry.
5. Replace by fitting the filter back into the opening.

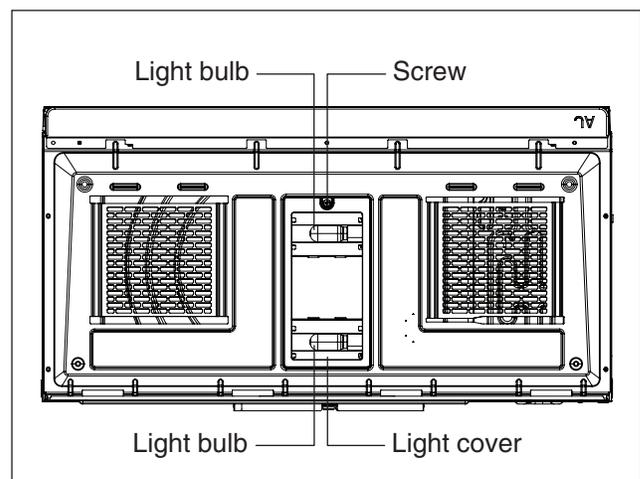


COOKTOP LIGHTS

⚠ CAUTION The light cover may become very hot. Do not touch glass when the light is on.

To replace cooktop light bulbs:

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Carefully unscrew the bulb and replace. **DO NOT USE A BULB LARGER THAN 30 WATTS.**
3. Release the cover by removing the screw. (see illustration)
4. Close the light cover and secure with screw removed in step 3.

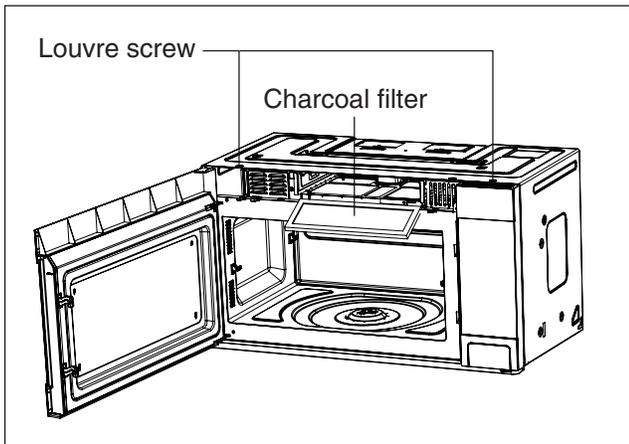


CLEANING AND CARE

CHARCOAL FILTER

The charcoal filter is used for non-vented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove the louvre mounting screw from the top center of the louvre and push down carefully on the tab at each end of the louver to disengage it. (see illustration)
3. Pull the louvre away from the unit.
4. Change the charcoal filter.
5. Carefully push the louvre back into place and replace the screw removed in step 2.

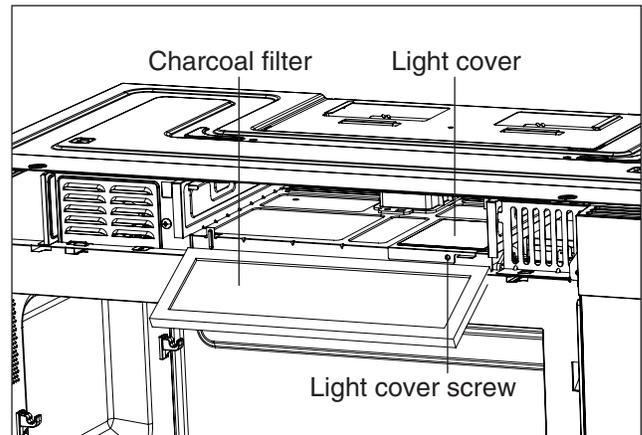


OVEN LIGHT

To remove and replace the oven light, steps 1-3 to remove the charcoal filter must be completed first.

To replace oven light bulbs:

1. Open the light cover located behind the filter mounting by carefully pulling up on the front edge.
2. Carefully unscrew the bulb and replace. **DO NOT USE A BULB LARGER THAN 30 WATTS.**
3. Replace the oven light cover by carefully pushing into place.
4. Replace the charcoal filter, if used.
5. Push the louvre back into place and replace the louvre mounting screw.



BEFORE YOU CALL FOR SERVICE

CHECK THE FOLLOWING TO BE SURE A SERVICE CALL IS NECESSARY:

If nothing on the oven operates:

- Check for a blown circuit fuse or a tripped main circuit breaker.
- Check if oven is properly connected to electric circuit in house.
- Check that controls are set properly.
- Check that the cooking time is set.

If the oven interior light does not work:

- The LED light may be loose or defective. See page 16 or call 1-877-278-6709.

If oven will not cook:

- Check that control panel was programmed correctly.
- Check that door is firmly closed.
- Check that **START/+30 SEC** pad was pressed.
- The **Control Lock** may have been set.
- Check the area between the door and seal for obstructions.

If oven takes longer than normal to cook or cooks too rapidly:

- Be sure the **Power Level** is programmed properly.
- Check instructions on food density, etc.
- Verify that voltage to the microwave oven is not low.

If the time-of-day clock does not always keep correct time:

- Check that the power cord is fully inserted into the outlet receptacle.
- Check that the oven is properly grounded.
- Try plugging the oven into an outlet on a separate electrical circuit.

If oven floor or glass tray are hot:

- This is normal. The floor is absorbing heat from the food.

If the interior of oven collects moisture:

- This is normal. Food gives off moisture when cooking and the steam collects on the door and the oven surface. Wipe off excess moisture from oven after each use.

If food cooks unevenly:

- Refer to your recipe for proper cooking procedures.
- Be sure food is evenly shaped.
- Be sure food is completely defrosted before cooking.
- Check placement of aluminum strips used to prevent overcooking.

If food is undercooked:

- Check recipe to be sure all directions (amount, time, and power levels) were correctly followed.
- Check household voltage.
- Try plugging the oven into an outlet on a separate electrical circuit.
- Be sure food was completely defrosted before cooking.

If food is overcooked:

- Check recipe to be sure all directions (amount, time, and power levels) were correctly followed.
- The initial temperature of food may have been higher than normal.

If arcing (sparks) occur:

- Be sure microwave-safe dishes were used.
- Be sure wire twist ties were not used.
- Be sure oven was not operated when empty.

If the display shows a time counting down but the oven is not cooking:

- Check that door is firmly closed.

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