SHARP

COMMERCIAL MICROWAVE OVEN

J

MODEL R-2398

OPERATION MANUAL AND COOKING GUIDE
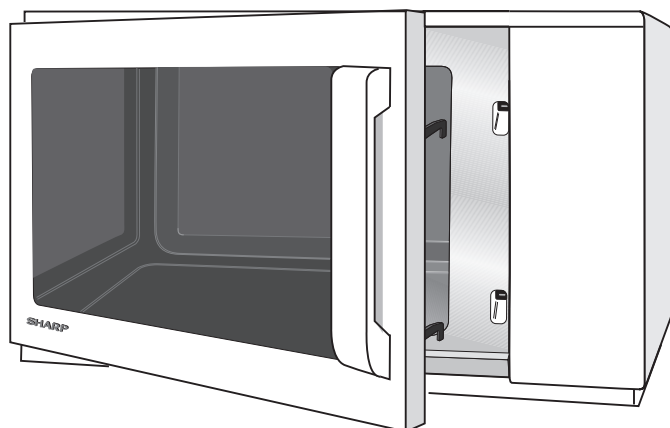
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This Microwave oven is designed only for Commercial use and not to be used in a domestic residential environment.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS : READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

1. This oven is designed to be used on a benchtop. It is not designed for built-in installation. See page 4 for the installation.
2. Ensure there is a minimum of free space above the oven of 25 cm. See page 4 for the other necessary spaces.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by an authorised SHARP service agent or microwave technician.
6. **WARNING:** It is hazardous for anyone other than an authorised SHARP service agent or microwave technician to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy. Never adjust, repair or modify the oven yourself.
7. If the power supply cord of this appliance is damaged, it must be replaced by a service centre approved by SHARP in order to avoid a hazard.
8. **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
9. **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
10. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.
11. Only use utensils that are suitable for use in microwave ovens. See page 17.
12. **WARNING:** The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
13. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
14. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
15. The oven should be cleaned regularly and any food deposits removed.
16. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
17. See instructions for cleaning door seals, cavities and adjacent parts on page 15.
18. The appliance should not be cleaned with a water jet.
19. The appliance must not be cleaned with a steam cleaner.

Other warnings

1. To reduce the risk of fire in the oven cavity:
    a. Do not overcook food.
    b. Remove wire twist-ties from paper or plastic bags before placing bag in the oven.
    c. Do not heat oil or fat for deep frying. The temperature of the oil cannot be controlled.
    d. Do not store food or any other items inside the oven.

2. To reduce the risk of an explosion or delayed eruptive boiling, care should be taken when handling the container. Your oven is capable of heating food and beverages very quickly with microwave, therefore it is very important that you select the appropriate cooking time and power level for the type and quantity of food to be heated. If you are unsure of the cooking time and power level required, begin with low cooking times and power levels until the food is sufficiently heated evenly throughout.
   Additionally:
   a. Do not place sealed containers in the oven. Babies bottles fitted with a screw cap or teat are considered to be sealed containers.
   b. Do not use excessive amount of time.
   c. When boiling liquids in the oven, use a wide-mouthed container.
   d. Stand at least for 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.
   e. Stir the liquid before and during cooking. Use extreme care when handling the container or inserting a spoon or other utensil into the container.
3. This oven is for food preparation only and should only be used for heating, cooking and defrosting food and beverage. It is not suitable for industrial, laboratory use, or heating therapeutic devices eg. Wheat bags.
4. Never operate the oven whilst any object is caught or jammed between the door and the oven.
5. Handle with care when removing items from the oven so that the utensil, your clothes or accessories do not touch the latches.
6. Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
7. Never tamper with or deactivate the door safety latches.
8. Always use oven gloves 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. Unplug the oven before replacing the oven lamp.
9. Avoid steam burns by directing steam away from the face and hands. Slowly lift the furthest edge of a dish's cover including microwave plastic wrap etc., and carefully open popcorn and oven cooking bags away from the face.
10. Make sure that the power supply cord is undamaged, and that it does not run under the oven or over any hot surfaces or sharp edges.
11. Use care when opening door. To avoid burns from escaping heat and steam, let hot air or steam escape before removing or replacing food.
12. Do not place anything on the outer cabinet.
13. To avoid burns, always test the food and container temperature and stir before serving. Pay special attention to the temperature of food and drink given to babies, children and the elderly.
14. Make sure the utensil does not touch the interior walls during cooking.
15. Do not insert fingers or objects in the holes (e.g. ventilation openings) as this may damage the oven and cause an electric shock or a hazard.
16. Do not touch the electric plug with wet hands and plug into the electric wall socket securely. When removing the plug from the socket always grip the plug, never pull the power supply cord as this may damage the power supply cord and the connections inside the plug.
17. Do not use the oven near the steamer and fryer.
18. Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

SPECIAL NOTES AND WARNING

|	DO	DON'T
Eggs, fruits, nuts, seeds, vegetables, sausages and oysters	* Puncture egg yolks and whites and oysters before cooking to prevent "explosion". * Pierce skins of potatoes, apples, squash, hot dogs, sausages and oysters so that steam escapes.	* Cook eggs in shells. This can cause the egg to "explode", which may damage the oven or cause injury to yourself. * Cook hard/soft boiled eggs. * Overcook oysters. * Dry nuts or seeds in shells.
Popcorn	* Use specially bagged popcorn for the microwave oven. * Listen while popping corn for the popping to slow to 1-2 seconds.	* Pop popcorn in regular brown bags or microwave safe glass bowls. * Exceed maximum time on popcorn package.
Baby food	* Transfer baby food to small dish and heat carefully, stirring often. Check for suitable temperature to prevent burns. * Remove the screw cap and teat before warming baby bottles. After warming shake thoroughly. Check for suitable temperature.	* Heat disposable bottles. * Overheat baby bottles. Only heat until warm. * Heat bottles with nipples on. * Heat baby food in original jars.
General	* Food with filling should be cut after heating, to release steam and avoid burns. * Use a deep microwave safe glass bowl when cooking liquids or cereals to prevent boiling over.	* Heat or cook in closed glass jars or air tight containers. * Deep fat fry. * Heat or dry wood, herbs, wet papers, clothes or flowers. * Operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity.
Liquids (Beverages)	* For boiling or cooking liquids see INPORTANT SAFETY INSTRUCTIONS on page 1-2 to prevent explosion and delayed eruptive boiling.	* Heat for longer than recommended time.
Canned foods	* Remove food from can.	* Heat or cook food while in cans.
Sausage rolls, Pies, Christmas pudding	* Cook for the recommended time. (These foods have high sugar and/or fat contents.)	* Overcook as they may catch fire.
Meats	* Use a microwave proof roasting rack to collect drained juices.	* Place meat directly on the ceramic shelf for cooking.
Utensils	* Check the utensils are suitable for MICROWAVE cooking before you use them.	* Use metal utensils for MICROWAVE cooking. Metal reflects microwave energy and may cause an electrical discharge known as arcing.
Aluminium foil	* Use to shield food to prevent over cooking. * Watch for sparking. Reduce foil or keep clear of cavity walls.	* Use too much. * Shield food close to cavity walls. Sparking can damage the cavity.
Browning dish	* Place a suitable insulator such as a microwave and heat proof dinner plate between the ceramic shelf and the browning dish.	* Exceed the preheating time recommended by the manufacturer. Excessive preheating can cause the glass turntable to shatter and/or damage internal parts of the oven.

INSTALLATION INSTRUCTIONS

1. Remove all packing materials from the oven cavity. Remove the protective film(blue film) from the outer case cabinet. Check the unit for any damage, such as a misaligned door, damaged door seals around the door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven until it has been checked by a SERVICE CENTRE APPROVED BY SHARP and repaired, if necessary.

2. Accessories provided
   1) Operation manual and cooking guide
   2) Menu sticker
      Enter cooking times or dish menus in this sticker and attach to the control panel.
   3) Caution sheet (SPECIAL INSTRUCTIONS AND WARNINGS)

3. The oven should not be installed in any area where excessive heat and steam are generated, for example, next to a conventional oven unit. The oven should be installed so as not to block ventilation openings. Allow at least 25 cm on the top, 5 cm on the both sides and at the rear of the oven for free air space. This oven is not designed for built-in installation.
   WARNING: The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.

4. Neither the manufacturer nor the distributors can accept any liability for damage to the machine or personal injury for failure to observe the correct electrical connecting procedure.
   The A.C. voltage must be single phase 230-240V, 50Hz.

5. It is recommended that a separate circuit serving only this appliance be provided.

6. This appliance must be earthed.

7. Operate the oven from a general purpose outlet.
   If a generator is used, do not operate the oven with non-sinusoidal outputs.

OVER DIAGRAM
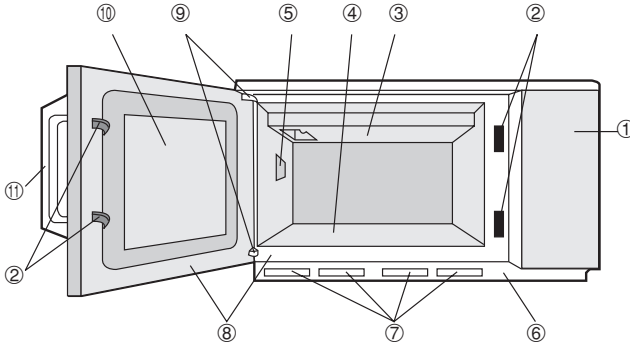
1. Touch control panel
2. Door safety latches
3. Splash cover
4. Ceramic shelf
5. Oven lamp
6. Air intake filter
7. Air intake openings
8. Door seals and sealing surfaces
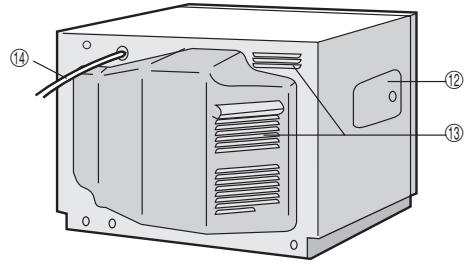
9. Door hinges
10. See through door
11. Door handle
12. Access cover for oven lamp replacement
13. Ventilation openings
14. Power supply cord
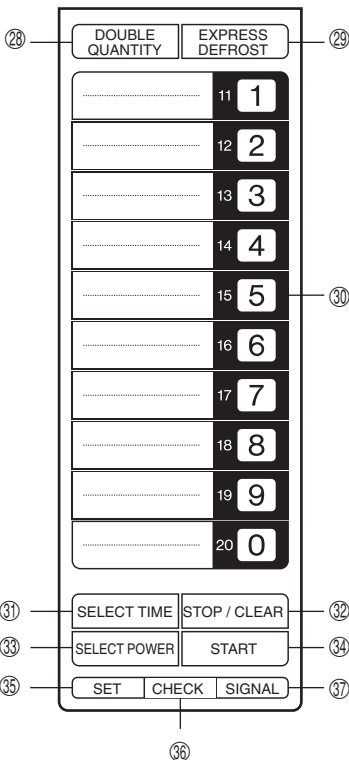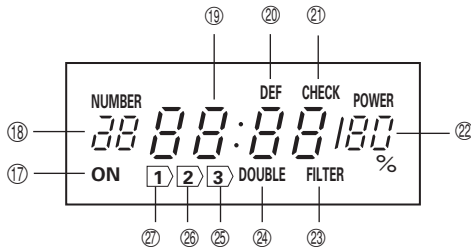
17. Heating indicator:
    This indicator shows heating in progress
18. Memory number indicator
19. TIME display: Lighted digital display
20. EXPRESS DEFROST indicator
21. Check mode indicator
22. POWER LEVEL display:
    Percentage of microwave power is indicated
23. Filter indicator
24. Double quantity mode indicator
25. 3rd sequence indicator
26. 2nd sequence indicator
27. 1st sequence indicator
28. DOUBLE QUANTITY pad
29. EXPRESS DEFROST pad
30. Ten NUMBER pads for time and memory programming
31. SELECT TIME pad
32. STOP/CLEAR pad; press to stop operation of oven and clear remaining heating time
33. SELECT POWER pad for setting variable power level
34. START pad; press to operate oven after door is closed and time is set
35. SET pad for setting memory
36. CHECK pad for checking memory
37. SIGNAL pad for setting sound level

OPERATION OF TOUCH CONTROL PANEL

The operation of the oven is controlled by pressing the appropriate pads arranged on the surface of the control panel.

An entry signal tone should be heard each time you press the control panel to make a correct entry.

Before Operating

- When you first connect the microwave oven to an electrical socket, the digital display will show ___ . ___ .
- Key pad entries can only be made when the door is shut.
- The oven lamp and cooling fan will continue to operate for 1 minute after cooking or when the door is opened or shut.
- The programme or check mode is cancelled when any pads are not pressed for more than 3 minutes.
- ___ End ___ will appear on the display after the time reaches zero. It will disappear when the oven door is opened or the STOP/CLEAR pad is pressed.

Volume and Sound Setting

- There are three sellectable volume settings for the "beeps" made by the control panel, also you can change the setup to make a series of short "beeps" to signify the end of cooking, quite distinct from normal key entry beeps.
  To change the volume setting, press the SET pad twice within 2 seconds. Then hold your finger on the SIGNAL pad, you will hear the three volume settings, stop on the one you want.
  If you hold your finger on the SIGNAL pad, the sound will change from a steady "beep" to a series of short "beeps", again three volume settings will be heard, stopping on one of these volume settings will change the setup so that the short "beeps" will be heard at the end of cooking. To turn off the short "beeping" feature, repeat the process but stop on one of the first three steady volume settings.
- Any audible signals will not sound when the SET pad is pressed first and then an audible signal will sound when the SET pad is pressed second.

Stop/Clear

- If you want to stop the oven during cooking:
  1. Press the STOP/CLEAR pad once.
  2. Open the door (except memory cooking).
  To start the oven again, close the door and press the START pad within 1 minute.
- If you open the door during memory cooking, the programme is cancelled.
- If you want to cancel a programme during cooking, press the STOP/CLEAR pad twice.
- If you want to clear a mistake during programming, press the STOP/CLEAR pad once.

MEMORY OPERATION

- This oven has 20 memory banks (1-20) which can store cooking programmes.
- The memory banks 1-0 have been programmed previously as shown in the table. These preprogrammed memory banks can be changed individually if required.
- In addition for all memory banks a time constant 1.8 for the double quantity is stored. The stored time constant can also be changed individually if required.
- Information in these memory banks is not lost due to power interruptions. If the power goes off, the oven does not need to be reprogrammed. No batteries are necessary for this type of memory.
- If you want to memorise or check the programme or cook using memory 11-20, press the desired NUMBER pad twice within 1 second.

Memory No.	Cook Time	Output Power
1	10 sec.	100%
2	20 sec.	100%
3	30 sec.	100%
4	45 sec.	100%
5	1 min.	100%
6	1 min. 15 sec.	100%
7	1 min. 30 sec.	100%
8	2 min.	100%
9	2 min. 30 sec.	100%
0	3 min.	100%

To check the stored programmes please refer to "Memory check" on page 10.

To change the stored programmes please refer to "Memory programme entry" on pages 7-8.

Memory Programme Entry

You can change memory programmes for 20 memory banks.
Your oven can be programmed for up to 3 cooking sequences and has 11 preset microwave power levels.

COOKING TIME

Cooking Sequence	Microwave power level that can be used.	Cooking time that can be used.
1 Stage only	0-100%	Max. 30 minutes
2 or 3 Stages	0-40% all stages	Max. 30 minutes any stage Max. 60 minutes for two stages Max. 90 minutes for three stages
	50-100%	Max. 30 minutes all stages

Note: If the oven is used with the power level above 40% on any stage, the maximum cooking time is 30 minutes in total.

COOKING GUIDE AND POWER LEVEL

Use the correct NUMBER pad after pressing the SELECT POWER pad.
The following chart gives examples of foods typically cooked on microwave power levels.

Number Pads	Microwave Power Levels	Examples of Foods
NONE	100%	Beverage, Fruit, Vegetables, Rice/Pasta
9	90%	
8	80%	
7	70%	Seafood, Cakes, Muffins, Slices, Casseroles, Lasagne
6	60%	
5	50%	
4	40%	
3	30%	Defrosting, Softening butter
2	20%	
1	10%	Keeping food warm
0	0%	No microwave power

TO PROGRAMME TIME AND POWER LEVEL INTO A MEMORY

* Suppose you want to set 4 minutes at 60% at the 1st sequence and 2 minutes at 30% at the 2nd sequence for 1 serving in the memory 1.

Step	Procedure	Pad Order	Display
1	Press the SET pad twice within 2 seconds.	SET X 2	NUMBER .
2	Press the NUMBER pad (1).	(1)	NUMBER 1 .
3	Press the SELECT TIME pad.	SELECT TIME	NUMBER 1 . 0 ①
4	Enter desired cooking time for the 1st sequence. (4 minutes)	(4)(0)(0)	NUMBER 1 4·00 ①
5	Press the SELECT POWER pad.	SELECT POWER	NUMBER POWER 1 4·00 100% ①
6	Enter desired power level for the 1st sequence. (60%)	(6)	NUMBER POWER 1 4·00 60% ①
7	Press the SELECT TIME pad.	SELECT TIME	NUMBER 1 . 0 ②
8	Enter desired cooking time for the 2nd sequence. (2 minutes)	(2)(0)(0)	NUMBER 1 2·00 ②
9	Press the SELECT POWER pad.	SELECT POWER	NUMBER POWER 1 2·00 100% ②
10	Enter desired power level for the 2nd sequence. (30%)	(3)	NUMBER POWER 1 2·00 30% ②
11	Press the SET pad twice to complete the setting.	SET X 2	.

Note: 1. If the cooking time is over the max. time, the display will show "EE9". See page 15.
2. If your programmed time is over max. time at Double Quantity, you cannot use Double Quantity for the memory. You can cook only 1 serving.
3. It is not necessary to press the SELECT POWER pad for 100%.
4. At step 1, any audible signals will not sound when the SET pad is pressed first and then an audible signal will sound when the SET pad is pressed second.

Cooking with Memory

* Suppose you want to cook by using memory 2, which was programmed for 10 seconds at 100%.

Step	Procedure	Pad Order	Display
1	Press the NUMBER pad ②.	②	NUMBER 2 .10 POWER 100% ON ①

Cooking Double Quantity with Memory

* Suppose you want to cook a double quantity using memory 2.

Step	Procedure	Pad Order	Display
1	Press the DOUBLE QUANTITY pad.	DOUBLE QUANTITY	NUMBER . DOUBLE
2	Press the NUMBER pad ②.	②	NUMBER 2 .18 POWER 100% ON ① DOUBLE

Note: 1. If the cooking time of double quantity is over the max. time, the display will show "EE9". See page 15.
2. Double quantity means best time for cooking double quantity; it is not double the time.
3. The "MEMORY" cooking system does not require the use of the START pad. MEMORY cannot be used to start the oven if any programme is on display.

TO CHANGE THE TIME CONSTANT FOR DOUBLE QUANTITY

The time constant for double quantity is preset 1.8 times the single quantity cooking time, but you can alter this constant to suit your needs.

* Suppose you want to change the time constant to 1.67 in memory 1.

Step	Procedure	Pad Order	Display
1	Press the SET pad twice within 2 seconds.	SET X 2	NUMBER .
2	Press the DOUBLE QUANTITY pad.	DOUBLE QUANTITY	NUMBER . DOUBLE
3	Press the NUMBER pad ①.	①	NUMBER 1 . DOUBLE
4	Press the SELECT TIME pad.	SELECT TIME	NUMBER 1 0.00 DOUBLE
5	Set the time constant (1.67).	① ⑥ ⑦	NUMBER 1 1.67 DOUBLE
6	Press the SET pad twice to complete the setting.	SET X 2	.
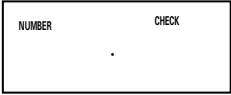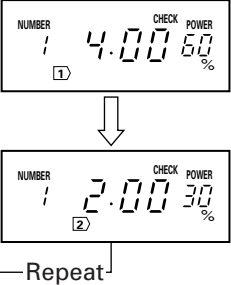
Note: 1. In case you want to change the time constant it must be set for each key separately.
2. The time constant can be set from 0.00 to 9.99.
3. At step 1, any audible signals will not sound when the SET pad is pressed first and then an audible signal will sound when the SET pad is pressed second.

Memory Check

You can check the information programmed into the memory.

CHECKING TIME AND POWER LEVEL

* Suppose you want to know the information programmed into the memory 1, programmed for 4 minutes at 60% at the 1st sequence and 2 minutes at 30% at the 2nd sequence.

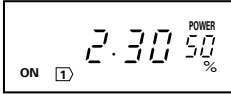| Step	Procedure	Pad Order	Display
1	Press the CHECK pad.	CHECK	NUMBER CHECK .
2	Press the NUMBER pad (1).	(1)	NUMBER CHECK POWER 1 4·00 60 % ① NUMBER CHECK POWER 1 2·00 30 % ② —Repeat—
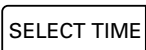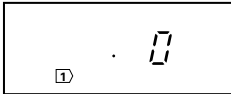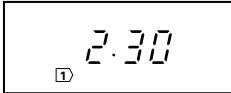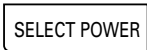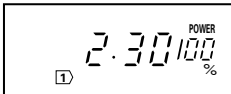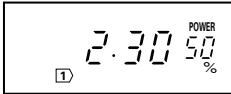
Note: 1. To cancel MEMORY CHECK, press the CHECK pad.
2. When [_____ · 0] is displayed at Step 1, the memory is not set.
3. To check the time constant for double quantity, press the DOUBLE QUANTITY pad and the desired NUMBER pad in step 2.

MANUAL OPERATION

Your oven can be programmed for up to 3 cooking sequences and has 11 preset microwave power levels. See page 7.
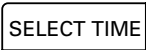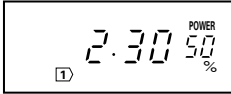
Time Cooking

* Suppose you want to cook for 2 minutes and 30 seconds at 50%.

Step	Procedure	Pad Order	Display
1	Press the SELECT TIME pad.	SELECT TIME	The oven will display. `· 0` After using the oven the display will show the last programme.
2	Enter desired cooking time. (2 minutes 30 seconds)	② ③ ⓪	`2·30`
3	Press the SELECT POWER pad.	SELECT POWER	`2·30 100%` POWER
4	Enter desired power level. (50%)	⑤	`2·30 50%` POWER
5	Press the START pad.	START	`2·30 50%` POWER ON

Repeat Cooking

Your oven can remember the last manual programme.
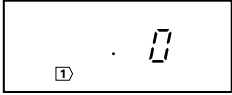
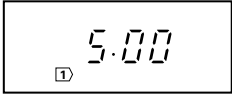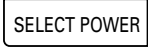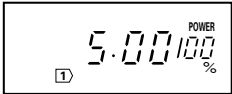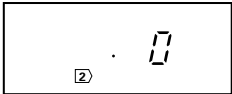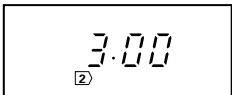* Suppose you want to cook with the last programme, which was programmed for 2 minutes and 30 seconds at 50%.

Step	Procedure	Pad Order	Display
1	Press the SELECT TIME pad.	SELECT TIME	`2·30 50%` POWER
2	Press the START pad.	START	`2·30 50%` POWER ON

Note: 1. It is not necessary to press the SELECT POWER pad for 100%.
2. If the cooking time is over the max. time, the display will show "EE9". See page 15.
3. During cooking mode, the oven stops when the door is opened, and the programme is cancelled if the START pad is not pressed within 1 minute after the door is closed.

Multiple Sequence Cooking

* Suppose you want to cook for 5 minutes at 70% followed by 3 minutes at 100%

Step	Procedure	Pad Order	Display
1	Press the SELECT TIME pad.	SELECT TIME	The oven will display. · 0 ① After using the oven the display will show the last programme.
2	Enter desired cooking time for the 1st sequence.(5 minutes)	5 0 0	5·00 ①
3	Press the SELECT POWER pad.	SELECT POWER	5·00 100 POWER % ①
4	Enter desired power level for the 1st sequence.(70%)	7	5·00 70 POWER % ①
5	Press the SELECT TIME pad.	SELECT TIME	· 0 ②
6	Enter desired cooking time for the 2nd sequence.(3 minutes)	3 0 0	3·00 ②
7	Press the START pad.	START	8·00 70 POWER % ON ①
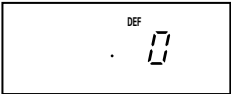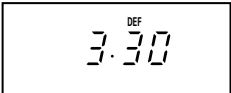
Note: If you want to programme 3 cooking sequences, repeat step 1-4 after step 6.

OTHER CONVENIENT FEATURES

Express Defrost

Use Express Defrost to defrost meat and poultry faster and better. Enter desired defrost time, refering to defrost chart.

* Suppose you want to defrost for 3 minutes and 30 seconds.

Step	Procedure	Pad Order	Display
1	Press the EXPRESS DEFROST pad.	EXPRESS DEFROST	DEF `. 0`
2	Enter desired defrost time.	③ ③ ⓪	DEF `3.30`
3	Press the START pad.	START	DEF POWER `3.30 40%` ON
4	Halfway through defrost time CHECK will flash and the oven will "beep". Open the door. Turn food over and shield any warm portions. Close the door.		DEF CHECK POWER `1.45 30%` ON
5	Press the START pad.	START	DEF POWER `1.45 30%` ON

Express Defrost Chart

The following chart gives approx times per 500g for defrosting meat.

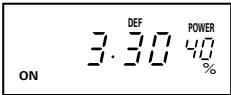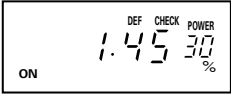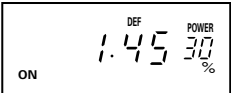| Food	Time(min./500g)	Procedure
Steak/Chops See Note below	4-5 min./500g	* Shield thin end of chops or steaks with foil. * Position the food with thinner parts in the centre in a single layer. If pieces are stuck together, try to separate as soon as possible. * Turn food over and rearrange after the oven beeps. * After defrost time, stand covered with foil for 10-15 minutes.
Poultry	5-7 min./500g	* Remove from original wrapper. Shield wing and leg tips with foil. * Place breast side down. Turn food over after the oven beeps. * After defrost time, stand covered with foil for 15-50 minutes. N.B. After standing rinse under cold water to remove giblets if necessary.
Minced Beef See Note below	5-7 min./500g	* Place frozen minced beef on a defrost rack. Remove defrosted portion of mince, turn food over and shield edges with foil strips after the oven beeps. * After defrost time, stand covered with foil for 10-15 minutes.
Chicken Pieces See Note below	4-5 min./500g	* Shield the exposed bone with foil. * Turn food over, rearrange and shield the warm portions after the oven beeps. * After defrost time, stand covered with foil for 10-15 minutes.
Roast Beef Pork Lamb	6-8 min./500g	* Shield the edge with foil strips about 2.5 cm wide. * Place joint with lean side face upwards (if possible). * Turn food over and shield the warm portions after the oven beeps. * After defrost time, stand covered with foil for 10-50 minutes.

Check food after standing. If additional time is needed, continue to defrost with 20% power and additional time.
Food not listed in the Chart can be defrosted using 20% setting.
Note: When freezing minced beef, shape it into flat even sizes. For chicken pieces, steaks and chops, freeze separately in single flat layers and if necessary interleave with freezer plastic to separate layers. This will ensure even defrosting. It is also a good idea to label the packs with the correct weights.
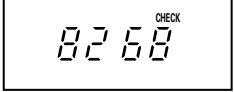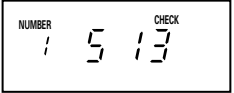
Counter Check

Set the counters to "0" before using your new oven (see COUNTER CLEAR below) to keep a record of the oven use.

COUNTER CHECK

* Suppose you want to know the total times the oven was used, and the number of times each programme was used. In the following example, the total time was 8268 and memory 1 was 513.
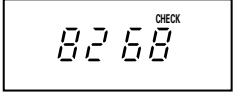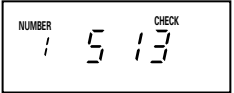
Step	Procedure	Pad Order	Display
1	Press the CHECK pad twice.	CHECK X 2	*8268* CHECK (Total times used)
2	To check memory 1 usage, press the NUMBER pad (1).	1	NUMBER *1 513* CHECK (Times memory 1 was used)

Note: 1. To cancel Counter Check mode, press the CHECK pad.
Each counter can count the times up to 9999, and it will return to 0 if it is over 9999.
2. To check the times of manual cooking, press the SELECT TIME pad at Step 2 instead of the NUMBER pad.
To check the times of EXPRESS DEFROST cooking, press the EXPRESS DEFROST pad at Step 2 instead of the NUMBER pad.

COUNTER CLEAR

Each number of times can be cleared.

* Suppose you want to clear the times of memory 1.

Step	Procedure	Pad Order	Display
1	Press the CHECK pad twice.	CHECK X 2	*8268* CHECK (Total times used)
2	Press the NUMBER pad (1).	1	NUMBER *1 513* CHECK (Times memory 1 was used)
3	Press the SET pad.	SET	NUMBER *1 0* CHECK

Note: 1. To cancel Counter clear mode, press the CHECK pad.
2. To clear the times of manual cooking, press the SELECT TIME pad at Step 2 instead of the NUMBER pad.
To clear the times of EXPRESS DEFROST cooking, press the EXPRESS DEFROST pad at Step 2 instead of the NUMBER pad.
3. To clear total using times, skip Step 2.

Error Mode

If ERROR messages are displayed, follow the below instructions.

ERROR MESSAGES	
EE1 EE2 EE3 EE6 EE8 EE0 EE10 EE16	Please contact your dealer or an authorized service agent because the oven is malfunctioning.
EE7	Exhaust air temperature is too high. Check that nothing is blocking the ventilation openings and air intake openings or that room temperature is too hot or that oven cavity is empty during operation. Correct, press the STOP/CLEAR pad and try again after a few minutes.
EE9	Cooking time exceeds the max. time. Press the STOP/CLEAR pad and programme again.
EE17	Magnetron temperature is too high. Press the STOP/CLEAR pad and try again after a few minutes.

Information for Filter Indicator

1. Clean the air intake filter when the FILTER indicator lights up. See CARE AND CLEANING below. The FILTER indicator will light up when the oven has been operated for about 200 hours in total.

2. To cancel FILTER indicator press the START pad. The oven will start to count the operation time automatically again when the FILTER indicator is cancelled.

CARE AND CLEANING
CLEAN THE OVEN AT REGULAR INTERVALS

IMPORTANT
- The oven should be cleaned regularly and any food deposits removed.
- DO NOT OPERATE the oven without the splash cover in place.
- DO NOT REMOVE the splash cover UNLESS THE POWER CORD IS REMOVED FROM THE OUTLET because the rotary antenna, which is located on the ceiling, operates for 1 minute after the door is opened and injury could occur.
- Do not use commercial oven cleaners, abrasive or harsh cleaners or scouring pads on any part of your microwave oven.
- Do not sprinkle water onto the oven directly. It may cause electric shock, leakage of electricity or damage of the oven.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The oven should not be cleaned with a water jet.

Exterior:
The outside may be cleaned with mild soap and warm water, wipe clean with a damp cloth. Avoid the use of harsh abrasive cleaners.

NOTE: Please ensure the oven is not splashed with excessive water at all times as it could lead to an electrical failure.

Door:
Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.

Touch Control Panel
Care should be taken in cleaning the touch control panel. Open the oven door before cleaning to inactivate the control panel. Wipe the panel with a cloth dampened slightly with water only.
Do not scrub or use any sort of chemical cleaners. Avoid the use of excess water.

Interior walls:
To clean the interior surfaces, wipe with a soft cloth and warm water at the end of each day for hygienic reasons. DO NOT USE A COMMERCIAL OVEN CLEANER, ABRASIVE OR HARSH CLEANERS AND SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN. NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF YOUR OVEN.
Avoid using excess water. After cleaning the oven, ensure any water is removed with a soft cloth.
For heavier soil, use mild soap; rinse thoroughly with hot water. Make sure that mild soap or water does not penetrate through the small vents in the walls which may cause damage to the oven.

Ceramic shelf:
The ceramic shelf should be kept clean at all times. Minor spills may be wiped with a damp cloth.
DO NOT REMOVE THE CERAMIC SHELF FROM OVEN.

Splash cover:

AT LEAST ONCE A WEEK, REMOVE THE SPLASH COVER AND WASH BOTH SIDES OF IT IN A MILD DETERGENT SOLUTION. A BUILD UP OF GREASE MAY OVERHEAT AND BEGIN TO SMOKE AND MAY BURN THE SPLASH COVER. THE SPLASH COVER IS LOCATED IN THE TOP OF THE OVEN AND MAY EASILY BE REMOVED. REMEMBER TO UNPLUG THE POWER CORD.
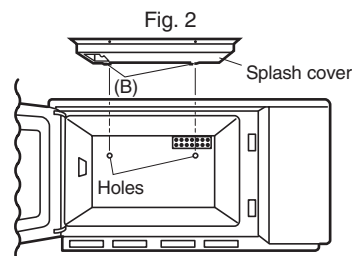
Removal:
1. Remove two thumb screws (A) as shown in Fig.1.
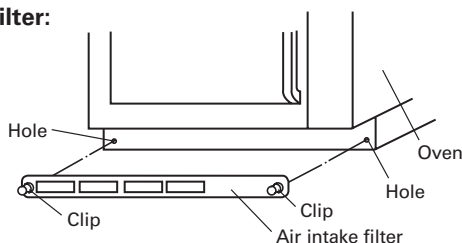2. Remove the splash cover from the oven.
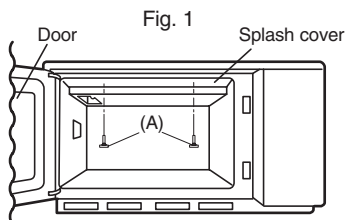
Reinstall:
1. Insert two projections of the cover (B) into the holes of the oven cavity backplate as shown in Fig. 2.
2. Secure the cover to the oven ceiling with two thumb screws (A) as shown in Fig. 1.

Fig. 1

Fig. 2

Air intake filter:

Keep the air intake filter clean. Clean the air intake filter once every two weeks.

Remove the air intake filter by pulling the two (2) clips on the sides of the filter.

Wash the air intake filter in mild soapy water, rinse and dry with a soft cloth.

After cleaning re-install the air intake filter.

DO NOT OPERATE THE OVEN WITHOUT THE AIR INTAKE FILTER IN PLACE.

SERVICE CALL CHECK

Please check the following before calling for service:
1. When the door is opened, does the oven lamp and cooling fan come on for one minute? YES _____ NO _____
2. Place one cup of water (approx. 250 ml) in a glass measure in the oven and close the door securely. Programme the oven for 1 minute at 100%.

SELECT TIME → (1)(0)(0) → START

A. Does the oven lamp light?   YES _____ NO _____
B. Does the cooling fan work?   YES _____ NO _____
   (Put your hand over the rear ventilation openings.)
C. After one minute, did an audible signal sound and heating
   indicator "ON" go off?   YES _____ NO _____
D. Is the water inside the oven hot?   YES _____ NO _____

If "NO" is the answer to any of the above questions, please check your wall socket and the fuse in your meter box. If both the wall socket and the fuse are functioning properly, CONTACT YOUR NEAREST SERVICE CENTRE APPROVED BY SHARP.

SPECIFICATIONS

AC Line Voltage: Single phase 230-240 V, 50 Hz
AC Power Required: 2.35 kW
Output Power: 1500 W *(IEC test procedure)
Microwave Frequency: 2450 MHz **(Class B/Group2)
Outside Dimensions: 510mm(W) x 335mm(H) x 470mm(D)
Depth with the door open: 855mm
Cooking Uniformity: Stirrer fan system
Weight: Approx. 35 kg

*   When tested in accordance with AS/NZS 2895.1:2007
** This is the classification of ISM(Industrial, Scientific and Medical) equipment described in the International Standard CISPR 11.

HELPFUL HINTS

1. THE ARRANGEMENT
   Arrange foods carefully. Place thickest areas toward outside of dish.
2. TURNING
   Foods such as poultry and joints of meat should be turned over after half the cooking time.
3. COVERING
   Cover foods in the microwave if you would normally cover the food in your ordinary oven, or to retain moisture. Cover foods such as Vegetables, Casseroles, or when Reheating.
4. PIERCING
   Pierce potatoes, eggs, tomatoes or any foods with a skin or membrane to allow steam to escape.
5. SHIELDING
   Shield using small pieces of aluminium foil to shield thin areas of meat, fish and poultry or edges of cakes to prevent overcooking.
6. STANDING TIME
   Standing time is important. After cooking or defrosting ensure adequate standing time. This allows the food to continue cooking or heating.
7. STIRRING
   Stir foods from the outside to the centre of the dish, once or twice during cooking if possible.
   Eg. Casseroles and Sauces.
8. SIZE
   Small pieces cook faster than large ones. To speed cooking, cut pieces smaller than 5 cm so microwaves can penetrate to the centre from all sides. For even cooking, make all the pieces the same size.
9. DENSITY
   The depth to which microwaves penetrate food varies depending on the food's density. Porous foods like minced beef or mashed potatoes microwave faster than dense ones like steak or whole potatoes.
10. FAT AND BONE
    Marbling within meat, or a thin, even layer of fat on a roast, speeds cooking. Large fatty areas or excess drippings in dish attract energy away from meat, and slows cooking. Centre bones do not affect cooking, but bone on the side of meat conducts heat to the areas next to it.
11. STARTING TEMPERATURE
    Frozen or refrigerated foods take longer to heat than food at room temperature. Cooking times in this book are based on normal storage temperatures. Since rooms, refrigerators and freezers differ in temperature, check cooking result at the minimum time.
12. QUANTITY
    Microwave cooking times are directly related to the amount of food in the oven. Because energy is absorbed by the food itself, one potato or a single piece of chicken cooks rapidly. When the energy is divided among several items, cooking takes more time.
13. CONDENSATION
    Condensation is a normal part of microwave cooking. The humidity and moisture in food will influence the amount of condensation in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Ensure that the ventilation openings are not blocked.

COOKWARE AND UTENSIL GUIDE

Utensil	Use	Advice
GLASSWARE/ CERAMIC (HEAT RESISTANT)	YES	GLASSWARE • Ordinary glass is not suitable for cooking but may be used for short periods for heating foods. CERAMIC • Most ovenproof china, and ceramics, are suited. • Avoid dishes that are decorated with gold or silver leaf. • Avoid using antique pottery. • If unsure, check with the manufacturer.
METAL COOKWARE	NO	• Metal cookware should be avoided when cooking in the microwave oven. • Microwave energy is reflected by metal.
PLASTIC WRAP OVEN BAGS	YES	• Plastic wrap can be used to cover food. • Some shrinkage of the wrap may occur, over an extended cooking time. • When removing wrap, lift it in such a way to avoid steam burns. • Do not tie oven bags with metal twist ties, substitute with string.
ALUMINIUM FOIL	FOR SHIELDING	• Small amounts may be used to shield certain parts of meat and fish when cooking or defrosting. • Remove food in foil trays, if possible, and place in a microwave safe dish. • If not possible, place the foil tray onto a heat proof plate allowing 2.5 cm room between the walls of the oven.
STRAW AND WOOD	NO	• Excessive over heating of these materials may cause a fire in the microwave oven.
PAPER	YES	• Paper towels and waxed paper are suitable to use to prevent splatters. • Ideal for low heat cooking, such as reheating or very short cooking times and for foods with low fat, sugar or water content. Pay special attention as over-heating may cause a fire in your oven.
PLASTIC COOKWARE MICROWAVE SAFE	YES	• Ideal for cooking, reheating and defrosting.
THERMOMETERS •MICROWAVE SAFE •CONVENTIONAL	YES NO	

SHARP

WARRANTY
Consumer Electronic Products
Congratulations on Your Purchase!

This Sharp product is warranted against faults in material and manufacture for the period as stated in the table below.

If service is required during the warranty period, please contact your nearest Sharp Approved Service Centre. These repairs would be carried out at no charge to the owner, subject to the conditions specified herein.

This warranty does not extend to defects or injuries caused by or resulting from causes not attributable to faulty parts or the manufacture of the product, including but not limited to, defect or injury caused by or resulting from misuse, abuse, neglect, lack of maintenance, accidental damage, improper voltage, liquid spillage, vermin infestation, software, or any alterations made to the product which are not authorised by Sharp.

Please retain your sales documentation, as this should be produced to validate a warranty claim. This warranty is in addition to and in no way limits, varies or excludes any implied rights and remedies under any relevant legislation in the country of sale.

This warranty does not cover transportation to and from the Sharp Approved Service Centre. Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. The repair of your goods may result in the loss of user generated data, please ensure that you have saved this data elsewhere prior to repair.

Australian customers: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The criteria of a major failure is defined in the Australian Consumer Law. Should you require any assistance with a major failure please contact Sharp Customer Care.

WARRANTY PERIODS

Home Theatre Projector	12 months (excluding lamps and air filters)
Audio/Home Theatre	12 months
Microwave Oven	12 months
Steam Oven	12 months
Refrigerator	24 months
DVD/Blu-ray	12 months
Air Conditioner	60 months
Portable Air Conditioner	12 months
LCD Television	36 months
Air Purifier	12 months

SHARP

SHARP CORPORATION OF AUSTRALIA PTY. LIMITED
2 Julius Avenue, North Ryde, NSW 2113

SHARP CORPORATION OF NEW ZEALAND LIMITED
59 Hugo Johnston Drive Penrose, Auckland

IMPORTANT NOTICE: This warranty applies only to products sold in Australia & New Zealand

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FOR LOCATION ENQUIRIES WITHIN
AUSTRALIA
REGARDING YOUR LOCAL

SHARP APPROVED SERVICE CENTRE

VISIT OUR WEBSITE AT
www.sharp.net.au
OR CALL SHARP CUSTOMER CARE
1300 135 022
(LOCAL CALL COST APPLY WITHIN AUSTRALIA)

SHARP CORPORATION OF AUSTRALIA PTY LTD

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TELEPHONE: 09 573 0111
FACSIMILE: 09 573 0113

SHARP CORPORATION OF NEW ZEALAND LIMITED

QUICK REFERENCE GUIDE

FEATURE	QUICK OPERATION GUIDE
Cooking with memory.	Memory Number (1) – Just one touch
Cooking double quantity with memory.	Memory Number [DOUBLE QUANTITY] → (1)
Memory programme entry.	To enter 4 minutes 60% for 1 serving in the memory 1. Memory Number Cooking Time [SET] → (1) → [SELECT TIME] → (4)(0)(0) → x 2 Within 2 sec. Power Level [SELECT POWER] → (6) → [SET] x 2
Variable cooking control	To cook for 2 minutes 30 seconds at 50%. Cooking Time Power Level [SELECT TIME] → (2)(3)(0) → [SELECT POWER] → (5) → [START]
Express Defrost	To defrost 500g of steak for 3 minutes 30 seconds. Defrost Time [EXPRESS DEFROST] → (3)(3)(0) → [START]
Memory check	To check the programme memorised in memory 1. Memory Number To cancel memory check mode. [CHECK] → (1) → [CHECK]
Counter check	To check the total times used and the times memory 1 was used. Memory Number To cancel counter check mode. [CHECK] → (1) → [CHECK] x 2 (Total times used) (Times memory 1 was used)
Counter clear	To clear the times of memory 1. Memory Number To cancel counter clear mode. [CHECK] → (1) → [SET] → [CHECK] x 2

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SHARP CORPORATION Osaka Japan