

# SHARP

Important



## R-9320G-BS 1100W (IEC 60705)

### MICROWAVE OVEN WITH GRILL AND CONVECTION OPERATION MANUAL

This operation manual contains important information which you should read carefully before using your microwave oven.

**IMPORTANT:** There may be a serious risk to health if this operation manual is not followed or if the oven is modified so that it operates with the door open.

ENGLISH



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## Operation manual

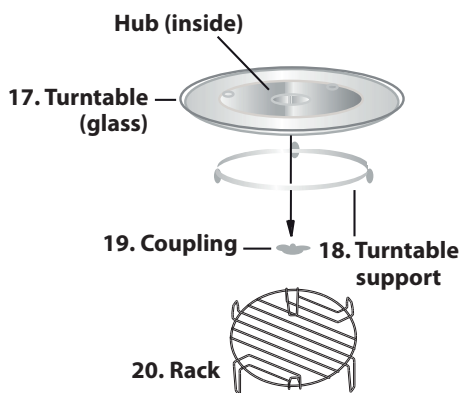
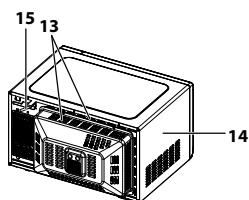
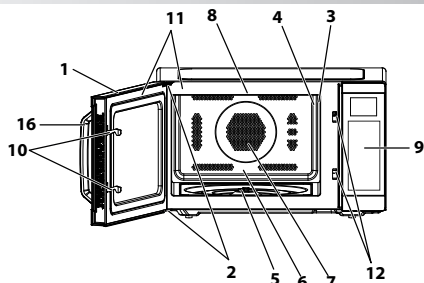
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# SPECIFICATIONS

<b>Model name:</b>	<b>R-9320G-BS</b>
AC Line Voltage	: 220-230V~, 50Hz single phase
Distribution line fuse/circuit breaker	: 10A
AC Power required: Microwave	: 1800W
Output power: Microwave	: 1100W
Top Grill (Infrared)	: 1100W
Convection	: 2500W
Off Mode (Energy Save Mode)	: less than 1.0W
Microwave Frequency	: 2450MHz
Outside Dimensions (W) x (H) x (D) mm	: 520 x 315 x 510
Cavity Dimensions (W) x (H) x (D) mm	: 351 x 249 x 361
Oven Capacity	: 32 litres
Turntable (glass)	: ø 315mm
Weight	: approx. 15.0kg

AS PART OF A POLICY OF CONTINUOUS IMPROVEMENT, WE RESERVE THE RIGHT TO ALTER DESIGN AND SPECIFICATIONS WITHOUT NOTICE.



## OVEN

1. Door
2. Door hinges
3. Oven lamp
4. Waveguide cover (DO NOT REMOVE)
5. Coupling
6. Oven cavity
7. Convection fan (covered)
8. Grill heating element (under the ceiling)
9. Control panel
10. Door latches
11. Door seals and sealing surfaces
12. Door safety latches
13. Ventilation openings
14. Outer cabinet
15. Power supply cord
16. Door handle

## ACCESSORIES:

Check to make sure the following accessories are provided:

(17) Turntable (18) Turntable support (19) Coupling (20) Rack

- Place the coupling into the turntable motor shaft and then place the turntable support in the centre of the oven floor so that it can freely rotate around the coupling. Place the turntable onto the turntable support so that it locates firmly into the coupling.
- To avoid turntable damage, ensure dishes and containers are lifted clear of the turntable rim when removing them from the oven.
- For use of the rack, refer to the grilling sections on page GB-16-17.

**Never touch the grill when it is hot.**

**NOTE:** When you order accessories, please mention two items: part name and model name to your dealer or SHARP authorised service agent.

## NOTES:

- The waveguide cover is fragile. Care should be taken when cleaning inside the oven to ensure that it is not damaged.
- After cooking fatty foods without a cover, always clean the cavity and especially the grill heating element thoroughly, these must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
- Always operate the oven with the turntable and turntable support fitted correctly. This promotes thorough, even cooking. A badly fitted turntable may rattle, may not rotate properly and could cause damage to the oven.
- All food and containers of food are always placed on the turntable for cooking.
- The turntable rotates clockwise or anti-clockwise. The rotary direction may change each time you start the oven. This does not affect cooking performance.

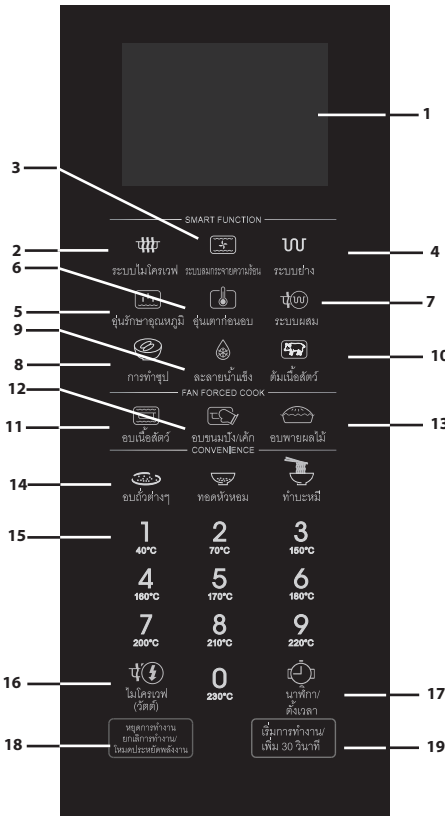


### WARNING:

**The door, outer cabinet, oven cavity, accessories and dishes will become very hot during operation. To prevent burns, always use thick oven gloves.**



# CONTROL PANEL



1. **DIGITAL DISPLAY**
2. **MICROWAVE key**  
Press to select 1100W microwave power level.
3. **FAN FORCED CONVECTION key**
4. **GRILL key**
5. **KEEP WARM key**
6. **PREHEAT key**
7. **COMBI. key**
8. **BITTER MELON SOUP key**
9. **DEFROST key**
10. **BOIL MEAT key**
11. **ROAST key**
12. **BAKE key**
13. **FRUIT PIE key**
14. **CONVENIENCE MENU key**  
  - Roast Peanuts
  - Fried Onion
  - Instant Noodles
15. **NUMBER OR TEMPERATURE keys**  
Press to select time/weight/temperature.
16. **MICROWAVE WATTAGE key**
17. **CLOCK/KITCHEN TIMER key**  
Press to set clock or use as a minute timer.
18. **STOP/CLEAR/ECO key**
19. **START/ + 30 SEC. key**



## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

1. This oven is designed to be used on a countertop only. It is not designed to be built into a kitchen unit. Do not place the oven in a cabinet.
2. The oven door may become hot during cooking. Place or mount the oven so that the bottom of the oven is 85 cm or more above the floor. Keep children away from the door to prevent them burning themselves.
3. Ensure there is a minimum of free space above the oven of 30 cm.
4. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised
5. Keep the appliance and its cord out of reach of children less than 8 years.
6. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
7. **WARNING:** When the appliance is operated in the GRILL/COMBI modes, children should only use the oven under adult supervision due to the temperature generated.
8. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
9. **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
10. **WARNING:** Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
11. If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorised SHARP service centre.
12. **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
13. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
14. Do not cook eggs in their shells, and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking 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.
15. Utensils should be checked to ensure that they are suitable for use in the oven. See page GB-21. Use only microwave safe containers and utensils on microwave modes.
16. 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.
17. The door, outer cabinet, oven cavity, dishes, accessories and especially the grill heating elements will become very hot during operation.
18. Care should be taken to avoid touching these areas. To prevent burns, always use thick oven gloves. Before cleaning make sure they are not hot. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
19. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.



## IMPORTANT SAFETY INSTRUCTIONS

20. Clean the oven at regular intervals and remove any food deposits.
21. 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.
22. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass on the oven door since they can scratch the surface, which may result in shattering of the glass.
23. Steam cleaner is not to be used.
24. See instructions for cleaning door seals, cavities and adjacent parts on page GB-21.
25. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - by clients in hotels, motels and other residential type environments;
  - farm houses;
  - bed and breakfast type environments.
26. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
27. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
28. Accessible parts may become hot during use. Young children should be kept away.

### To avoid the danger of fire.

1. **The microwave oven should not be left unattended during operation. Power levels that are too high, or cooking times that are too long, may overheat foods resulting in a fire.**
  2. The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.
  3. The AC power supply must be 220-230 V~, 50Hz, with a 20A distribution line fuse, or a 10A distribution circuit breaker.
  4. A separate circuit serving only this appliance should be provided.
5. Do not place the oven in areas where heat is generated. For example, close to a conventional oven.
  6. Do not install the oven in an area of high humidity or where moisture may collect.
  7. Do not store or use the oven outdoors.
  8. Clean the waveguide cover, the oven cavity, the turntable and turntable support after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
  9. Do not place flammable materials near the oven or ventilation openings.
  10. Do not block the ventilation openings.
  11. Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.
  12. Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire.
  13. To make popcorn, use only special microwave popcorn makers.
  14. Do not store food or any other items inside the oven.
  15. Check the settings after you start the oven to ensure the oven is operating as desired.
  16. To avoid overheating and fire, special care must be taken when cooking or reheating foods with a high sugar or fat content, for example, sausage rolls, pies or Christmas pudding.
  17. See the corresponding hints in the operation manual.

### To avoid the possibility of injury

#### 1. **WARNING:**

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

- a) The door; make sure the door closes properly and ensure it is not misaligned or warped.
- b) The hinges and safety door latches; check to make sure they are not broken or loose.
- c) The door seals and sealing surfaces; ensure that they have not been damaged.



- d) Inside the oven cavity or on the door; make sure there are no dents.
- e) The power supply cord and plug; ensure that they are not damaged.
- 2. Do not operate the oven with the door open or alter the door safety latches in any way.
- 3. Do not operate the oven if there is an object between the door seals and sealing surfaces.
- 4. Do not allow grease or dirt to build up on the door seals and adjacent parts. Clean the oven at regular intervals and remove any food deposits. Follow the instructions for "Care and Cleaning" on page GB-21.
- 5. Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

### To avoid the possibility of electric shock

1. Under no circumstances should you remove the outer cabinet.
2. Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call an authorised SHARP service centre.
3. Do not immerse the power supply cord or plug in water or any other liquid.
4. Do not let the power supply cord hang over the edge of a table or work surface.
5. Keep the power supply cord away from heated surfaces, including the rear of the oven.
6. Do not attempt to replace the oven lamp yourself or allow anyone who is not an electrician authorised by SHARP to do so. If the oven lamp fails, please consult your dealer or an authorised SHARP service centre.

### To avoid the possibility of explosion and sudden boiling:

1. Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off.
2. Take care when microwaving liquids. Use a wide mouthed container to allow bubbles to escape.

### Never heat liquids in narrow necked containers such as baby bottles, as this may result in the contents erupting from the container when heated and cause burns.

To prevent sudden eruption of boiling liquid and possible scalding:

1. Do not use excessive amount of time.
2. Stir liquid prior to heating/reheating.
3. It is advisable to insert a glass rod or similar utensil (not metal) into the liquid whilst reheating.
4. Let liquid stand for at least 20 seconds in the oven at the end of cooking time to prevent delayed eruptive boiling.
3. Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

### To avoid the possibility of burns

1. Use pot holders or oven gloves when removing food from the oven to prevent burns.
2. Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns and eruption of boiling.
3. **To avoid burns, always test food temperature and stir before serving and pay special attention to the temperature of food and drink given to babies, children or the elderly. Temperature of the container is not a true indication of the temperature of the food or drink; always check the food temperature.**
4. Always stand back from the oven door when opening it to avoid burns from escaping steam and heat.
5. Slice stuffed baked foods after heating to release steam and avoid burns.

### To avoid misuse by children

1. Do not lean or swing on the oven door.
2. Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.



## IMPORTANT SAFETY INSTRUCTIONS

### Other warnings

1. Never modify the oven in any way.
2. Do not move the oven while it is in operation.
3. This oven is for home food preparation only and may only be used for cooking food. It is not suitable for commercial or laboratory use.

### To promote trouble free use of your oven and avoid damage.

1. Never operate the oven when it is empty except where recommended in the operation manual. Doing so may damage the oven.
2. When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable and turntable support due to heat stress. The preheating time specified in the dish's instructions must not be exceeded.
3. Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Use only the turntable and the turntable support designed for this oven. Do not operate the oven without the turntable.
4. Do not place anything on the outer cabinet during operation.

### NOTE:

If you are unsure how to connect your oven, please consult an authorised, qualified electrician. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure. Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction.

### BUILT-IN KIT

No built-in kit is available for this oven. This oven is designed to be used on a countertop only.



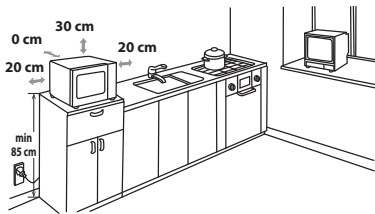


1. Remove all packing materials from the inside of the oven cavity and remove any protective film found on the microwave oven cabinet surface. Check the oven carefully for any signs of damage.
2. Place the oven on a secure, level surface, strong enough to take the oven weight, plus the heaviest item likely to be cooked in the oven. Do not place the oven in a cabinet.
3. Select a level surface that provides enough open space for the intake and/or outlet vents. The rear surface of appliance shall be placed against a wall.
  - A minimum space of 20cm is required between the oven and any adjacent walls.
  - Leave a minimum space of 30cm above the oven.
  - Do not remove the feet from the bottom of the oven.
  - Blocking the intake and/or outlet openings can damage the oven.
  - Place the oven as far away from radios and TV as possible. Operation of the microwave oven may cause interference to your radio or TV reception.

**WARNING:** Do not place the oven where heat, moisture or high humidity are generated, (for example, near or above a conventional oven) or near combustible materials (for example, curtains). Do not block or obstruct air vent openings. Do not place objects on top of the oven.

## ELECTRICAL CONNECTION

- Do not allow water to come into contact with the power supply cord or plug.
- Insert the plug properly into the socket.
- Do not connect other appliances to the same socket using an adaptor plug.
- If the power supply cord is damaged, it must be replaced by a Sharp approved service centre or a similarly qualified person to avoid a hazard.
- When removing the plug from the socket always grip the plug, never the cord as this may damage the power supply cord and the connections inside the plug.



4. The oven door may become hot during cooking. Place or mount the oven so that the bottom of the oven is 85cm or more above the floor. Keep children away from the door to prevent them burning themselves.

5. Securely connect the plug of the oven to a standard earthed (grounded) household electrical outlet.



## BEFORE OPERATION




Plug in the oven. The oven display will display: "MICROWAVE OVEN", an audible signal will sound once.

This model has a clock function and the oven uses less than 1.0 W in stand by mode. **To set the clock, see below.**



## SETTING THE CLOCK

Your oven has a 12 hour clock mode.


1. Press the **CLOCK/SET TIMER** key  once and "SET CLOCK PRESS START" will flash.
2. Press the **START/+30 SEC.**  key to confirm and "ENTER TIME PRESS START TO SET" flash.
3. Press the number keys and enter the current time.
4. Press the **START/+30 SEC.** key  to finish clock setting.

### NOTES:

- If the clock is set, when cooking is complete, the display will show the correct time of day. If the clock has not been set, the display will only show "0:00" when cooking is complete.
- To check the time of day during a cooking process, press **CLOCK/SET TIMER** key and the LED will display the time of day for 2-3 seconds. This does not affect the cooking process.
- In the process of clock setting, if the **STOP/CLEAR** key is pressed or if there is no operation within 1 minute, the oven will go back to the former setting.
- If the electrical power supply to your microwave oven is interrupted, the display will intermittently show "0:00" after the power is reinstated. If this occurs during cooking, the programme will be erased. The time of day will also be erased.



## MICROWAVE POWER LEVEL

Power Level	Press the <b>MICROWAVE WATTAGE</b> key 	Display (Wattage)
HIGH	x1	1100W
	x2	990W
MEDIUM HIGH	x3	880W
	x4	770W
MEDIUM	x5	660W
	x6	550W
MEDIUM LOW (DEFROST)	x7	440W
	x8	330W
LOW	x9	220W
	x10	100W
	x11	0W

- Your oven has 11 power levels, as shown.
- To change the power level for cooking, press the **MICROWAVE WATTAGE** key until the display indicates the desired level. Press the **START** key to start the oven.
- To check the power level during cooking, press the **MICROWAVE** key. As long as your finger is pressing the **MICROWAVE** key the power level will be displayed. The oven continues to count down although the display will show the power level.
- If "0W" is selected, the oven will work with the fan but no power. You can use this level to remove odour.

Generally the following recommendations apply:

**1100W/ 990W** -(HIGH) used for fast cooking or reheating e.g. for casseroles, hot beverages, vegetables etc.

**880W/ 770W** -(MEDIUM HIGH) used for longer cooking of dense foods such as roast joints, meat loaf and plated meals, also for sensitive dishes such as sponge cakes.

At this reduced setting, the food will cook evenly without over cooking at the sides.

**660W/ 550W** -(MEDIUM) for dense foods which require a long cooking time when cooked conventionally, e.g. beef casserole,

it is advisable to use this power setting to ensure the meat will be tender.

**440W/ 330W** -(MEDIUM LOW) to defrost, select this power setting, to ensure that the dish defrosts evenly. This setting is also ideal for simmering rice, pasta, dumplings and cooking egg custard.

**220W/ 100W** -(LOW) For gentle defrosting, e.g. cream gateaux or pastry.

## MANUAL OPERATION



### Opening the door:

To open the oven door, pull the door opening handle.

### Starting the oven:

Prepare and place food in a suitable container onto the turntable or place directly onto the turntable. Close the door and press the **START/+30 SEC.** key after selecting the desired cooking mode. Once the cooking programme has been set and the **START/+30 SEC.** key is not pressed in 1 minute, the setting will be cancelled.

The **START/+30 SEC.** key must be pressed to continue cooking if the door is opened during cooking. The audible signal sounds once by efficient press, inefficient press will be no response.

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

1. Erase a mistake during programming.
2. Stop the oven temporarily during cooking.
3. Cancel a programme during cooking, press the **STOP/CLEAR** key twice.
4. To set and to cancel the child lock (refer to page GB-12).

เริ่มการทำงาน/  
เพิ่ม 30 วินาที

หยุดทำงาน  
ยกเลิกการทำงาน  
โดยกดปุ่มหยุดล้างงาน

## MICROWAVE COOKING



Your oven can be programmed for up 99 minutes 99 seconds (99.99).

### MANUAL COOKING/ MANUAL DEFROSTING

- Use microwave power levels 1100W to 100W and enter the cooking time to cook or defrost (refer to page GB-9).
- Stir or turn the food, where possible, 2 - 3 times during cooking.
- After cooking, cover the food and leave to stand, where recommended.
- After defrosting, cover the food in foil and leave to stand until thoroughly defrosted.

### Example:

To cook 10 minutes on 990W microwave power.

1. Input the power level by pressing the **MICROWAVE WATTAGE** key twice for 990W.
2. Press the **START/+30 SEC.** key to confirm the power.
3. Enter the cooking time by pressing the number keys.



10:00

4. Press the **START/+30 SEC.** key to start cooking.  
(The display will count down through the set cooking time.)



### NOTE:

- When the oven starts, the oven lamp will light and the turntable will rotate clockwise or anticlockwise.
- If the door is opened during cooking/defrosting to stir or to turn over food, the cooking time on the display stops automatically. The cooking/ defrosting time starts to count down again when the door is closed and the **START** key is pressed.
- When cooking/defrosting is complete, open the door or press **STOP/CLEAR** key and the time of day will re-appear on the display, if the clock has been set.
- If you wish to know the power level during cooking, press the **MICROWAVE WATTAGE** key. As long as your finger is touching the **MICROWAVE WATTAGE** key, the power level will be displayed.

### IMPORTANT:

- Close the door after cooking / defrosting. Please note that the light will remain on when the door is open, this is for safety reasons to remind you to close the door.
- If you cook food for more than the standard time (see chart below) using the same cooking mode, the oven's safety mechanisms will automatically activate. The microwave power level will be reduced or the grill heating element will turn on and off.

Cooking Mode	Standard time
Microwave 1100W	99 minutes 99seconds
Grill cooking	Intermittent operation, temperature.
Mix grill cooking	99 mins 99 sec



## MICROWAVE SPEEDY COOKING

You can directly start cooking on 1100W microwave power level for the cooking time you desired. Maximum cooking time is 99 minutes and 99 seconds.

### a . Example:

To cook 10 minutes on 1100W microwave power.

1. Press the **MICROWAVE** key.



2. Enter the cooking time by pressing the number keys.

10:00

3. Press the **START/+30 SEC.** key to confirm with full power.  
OR  
press the **MICROWAVE WATTAGE** key to set other power levels.

4. Press the **START/+30 SEC.** key to start cooking.  
(The display will count down.)



## KITCHEN TIMER FUNCTION

You can use the kitchen timer for timing where microwave cooking is not involved for example to time boiled eggs cooked on conventional hob or to monitor the standing time for cooked/defrosted food.

### Example:

To set the timer for 5 minutes.

1. Press the **CLOCK/SET TIMER** key twice.



2. Press the **START/+30 SEC.** key to confirm.



3. Enter the desired time by pressing the number keys.

4. Press the **START/+30 SEC.** key to start the timer.



When the timer time arrives, the audible signal will sound 5 times and the LED will display End.

You can enter any time up to 99 minutes, 99 seconds. To cancel the KITCHEN TIMER whilst counting down, simply press the **STOP/CLEAR** key.

**NOTE:** The KITCHEN TIMER function cannot be used whilst cooking.

# GRILL COOKING/COMBI COOKING



## 1. GRILL ONLY COOKING

The grill at the top of the oven cavity has one power setting only. The grill is assisted by the turntable which rotates simultaneously to ensure even browning. Use the rack for grilling small items of food such as bacon, gammon and teacakes. Food can be placed either directly onto the rack, or into a flan dish/heat-resistant plate on the rack.

**Example:** To grill for 20 minutes, using **GRILL** key.

1. Press **GRILL** key once.



x1

2. Enter the required heating time by pressing the number keys.

20:00

3. Press the **START/+30 SEC.** key to start the grilling.

(The display will count down through the set grilling time.)



20:00

### Note:

Halfway through the grilling time an audible signal will sound twice this will remind you to turn the food over to ensure even browning. Please be aware that the oven will not stop automatically during grilling.

Turnover the food halfway through, close the door and then press the **START/+30sec.** button to continue grilling.

## 2. COMBI. COOKING

The **COMBI. COOKING** feature enables a combination microwave power with grill or/and convection as well as the combination of grill and convection. **COMBI.** means to cook by microwave power, grill power and/or convection power alternately. The combination cooking reduces cooking time and provides a crisp, brown finish giving you the convenience of fast cooking with a traditional appetising appearance.

There are 4 choices for the combination as shown in the chart below:

Press <b>COMBI.</b> button	Display	Microwave	Grill	Convection
once	C-1	•		•
twice	C-2	•	•	
3 times	C-3		•	•
4 times	C-4	•	•	•

• = available

### Example for Microwave and Grill:

To cook for 20 minutes using the combination of microwave and grill (C-2).

1. Press **COMBI.** key twice.



x2

2. Press the **START/+30 SEC.** key to confirm the power.



20:00

3. Enter the required heating time by pressing the number keys.

4. Press the **START/+30 SEC.** key to start the cooking.

(The display will count down through the set combi. time.)



20:00

### NOTES for GRILL and COMBI COOKING:

- It is not necessary to preheat the grill.
- When browning food place it either on the low or high rack or in a deep container on the turntable.
- You may detect smoke or a burning smell when using the grill for the first time. This is normal and not a sign that the oven has malfunctioned. To avoid this problem, when first using the oven, heat the oven without food for 20 minutes on grill and then convection at 230°C.



## GRILL COOKING/COMBI COOKING

**IMPORTANT:** During operation, to allow smoke or smells to disperse open a window.



**WARNING:**

**The door, outer cabinet, oven cavity and accessories will become very hot during operation. To prevent burns, always use thick oven gloves.**



## CONVECTION COOKING

Your oven can be used as a conventional oven using the convection facility, there are 10 pre-set oven temperatures. Preheating is recommended for better results. The temperature can be chosen from 40° C to 230°C.

Press NUMBER button	1	2	3	4	5	6	7	8	9	10
Oven Temp (°C)	40	70	150	160	170	180	200	210	220	230

### Example 1: To cook with preheating

To preheat to 200°C and cook for 25 minutes at 200°C.

1. Press the **FAN FORCED CONVEC.** button once and the convection indicator will illuminate.
2. Enter the desired preheat temperature by pressing the **NUMBER** button and the display shows 200.
3. Press the **START/+30sec.** button to confirm the temperature.



4. Press the **START/+30sec.** button once more to start preheating. When the preheated temperature has been reached an audible signal will sound twice to remind you to put the food into the oven. The current temperature will flash in the display.
5. Open the door, place the food inside the oven and close the door. Use the **number** keys to input the cooking time (25 minutes).
6. Press the **START/+30sec.** button to start cooking. The display will count down through the programmed cooking time. The convection indicator will flash.

25:00

### Example 2: To cook without preheating

To cook at 230°C for 20 minutes.

1. Open the door, place the food inside the oven and close the door. Press the **FAN FORCED CONVEC.** button once and the convection indicator will illuminate.
2. Enter the desired temperature by pressing the **NUMBER** buttons and the display shows 230.
3. Press the **START/+30sec.** button to confirm the temperature.
4. Use the **NUMBER** keys to input the cooking time (20 minutes).
5. Press the **START/+30sec.** button to start cooking.



## CONVECTION COOKING



### Notes :

1. The cooking time cannot be input until the preheating temperature arrives. When the oven arrives at desired temperature, the door must be opened to input the cooking time.
2. The convection heater will stop automatically; if there is no input of the cooking time within 5 minutes. An audible signal will sound five times to remind you and the LED will display the time of day, if the clock has been set. If the clock has not been set, the display will only show "0:00".
3. When the oven is preheating, the turntable should remain in the oven. During preheating and convection cooking, you will hear the cooling fan cycling on and off. This is completely normal and does not affect the cooking.
4. Food manufacturers instructions are only a guideline, so cooking times may need to be adjusted
5. After cooking is complete the cooling fan will continue working for a short time to lower the temperature of the electrical and mechanical parts.
6. You may detect smoke or a burning smell when using convection for the first time. This is normal and is not a sign that the oven has malfunctioned. To avoid this problem, when first using the oven, heat the oven without food for 20 minutes on grill and then convection at 230°C.

**IMPORTANT:** During operation, to allow smoke or smells to disperse open a window.



### WARNING:

**The door, outer cabinet, oven cavity and accessories will become very hot during operation. To prevent burns, always use thick oven gloves.**

## OTHER CONVENIENT FUNCTIONS



### 1. SEQUENCE COOKING

This function quickly defrosts food while enabling you to choose a suitable defrost period, depending on the food type. Follow the example below for details on how to operate this function. The time range is 0:05-99:99. This function allows you to cook using up to 4 different stages which can include manual cooking time or time defrost as well as weight defrost function. Once programmed there is no need to interfere with the cooking operation as the oven will automatically move onto the next stage. An audible signal will sound once after the first stage. If one chosen stage is defrosting, this should be the first stage of sequence cooking.

**Note:** **AUTO MENU** cannot be set as one of the multiple sequences.

**Example:** If you want to defrost meat for 0.1kg, then to cook with 880W microwave power for 7 minutes. The steps are as follows:

- 1. Press the **DEFROST** button once, in the LED display DEFROST MINCE PRESS START will flash.
- 2. Press the **START/+30sec.** button to confirm the menu.
- 3. Enter the defrosting weight by pressing the **NUMBER** keys to choose 0.1kg.
- 4. Press the **MICROWAVE WATTAGE** button once.
- 5. Input the power level by pressing the **MICROWAVE WATTAGE** button three times for 880W.
- 6. Press the **START/+30sec.** button to confirm the power.
- 7. Enter the cooking time by pressing the **NUMBER** keys and the display shows "7:00" minutes.
- 8. Press the **START/+30sec.** button to start cooking.

### 2. +30sec FUNCTION (Direct start)

The **START/+30sec.** button allows you to operate the following function:



## OTHER CONVENIENT FUNCTIONS

### a. Direct start

You can directly start cooking on 1100W microwave power level for 30 seconds by pressing the **START/+30sec.** button. The cooking process will start immediately and each time the button is pressed this will increase the cooking time by 30 seconds.

### b. Extend the cooking time

You can extend the cooking time during manual, grill, convection, combi cooking and time defrost in multiples of 30 seconds if the **START/+30sec.** button is pressed while the oven is in operation. During weight defrost and auto menu function and sequence cooking, the cooking time cannot be increased by pressing **START/+30sec.** button.

**NOTE:** The cooking time may be extended to a maximum of 99 minutes 99 seconds.

### 3. CHILD LOCK:

Use to prevent unsupervised operation of the oven by children.

#### a. To set the CHILD LOCK:

In the stand-by mode, press **0** button for 3 seconds. There will be a long beep denoting entering the children-lock state and CHILD LOCK will display.

Press **START/+30sec.** to confirm the child lock.

#### b. To cancel the CHILD LOCK:

In the stand-by mode, press **0** button for 3 seconds. There will be a long beep denoting entering the children-lock state and LOCK OFF will display.



## DEFROST OPERATION

The microwave oven is pre-programmed with a time and power level so that the following food is defrosted easily: pork, chicken and fish. The weight range for this food is from 0.1kg – 1.5kg. Follow the example below for details on how to operate these functions.

**Example:** To defrost the steak for 0.5kg.

1. Select the menu required by pressing the **DEFROST** key twice.
2. Press the **START/+30 SEC.** key to confirm defrost menu.
3. Enter the defrosting time by pressing the number keys.



x2

0.5

4. Press the **START/+30 SEC.** key to start defrosting.

Times	Menu	Weight(kg)
1	MINCE	0.1-1.5
2	STEAK/CHOPS	0.5-1.5
3	PORK	0.5-1.5
4	WHOLE CHICKEN	0.8-1.5
5	CHICKEN FILLET	0.5-1.0
6	FISH FILLET	0.5-1.0



# FAN FORCED COOK MENU



## Roast Menu

1. Open the door, place the food inside the oven and close the door. Press the **ROAST** button repeatedly to choose roast chicken, roast beef, lamb and pork.
2. Press the **START/+30sec.** button to confirm the desired menu.
 

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3. Press the **NUMBER** key to input the desired cooking weight.
4. Press the **START/+30sec.** button to start cooking.
 

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Menu	Weight(kg)	Power
Roast chicken	0.8	Preheat at 230°C, lower rack
	1.0	
	1.2	
	1.4	
Roast beef	0.5	Preheat at 220°C, lower rack
	1.0	
	1.5	
Roast lamb	0.5	Preheat at 220°C, lower rack
	1.0	
	1.5	
Roast pork	0.5	Preheat at 220°C, lower rack
	1.0	
	1.5	



## FAN FORCED COOK MENU

### Bake Menu

1. Open the door, place the food inside the oven and close the door. Press the **BAKE** button repeatedly to choose the desired menu.
2. Press the **START/+30sec.** button to confirm the desired menu.
3. Press the **NUMBER** key to input the desired cooking weight.
4. Press the **START/+30sec.** button to start cooking.



Menu	Weight(kg)	Power
Frozen Pizza	0.25	220°C
	0.35	
	0.45	
Sponge Cake	0.4	Preheat at 180°C

### Fruit Pie Menu

1. Open the door, place the food inside the oven and close the door. Press the **FRUIT PIE** button repeatedly to choose the desired menu.
2. Press the **START/+30sec.** button to start cooking.



Menu	Weight(kg)	Power
Apple Pie	0.7	Preheat at 180°C
Pineapple Pie		
Mango Pie		



The **AUTO MENU** keys automatically work out the correct cooking mode and cooking of the foods. Follow the example below for details on how to operate this function. The weight of the food is pre-programmed.

## 1. BITTER MELON SOUP

**Example:** To cook bitter melon soup (0.4kg) by using the AUTO MENU function.

1. Select the required menu by pressing the **Bitter Melon Soup** key once.
2. Press the **START/+30 SEC.** key to start cooking. (The display will count down through cooking time)



## 2. ROAST PEANUTS

**Example:** To cook roast peanuts (0.1kg) by using the AUTO MENU function.

1. Select the required menu by pressing the **Roast Peanuts** key once.
2. Press the **START/+30 SEC.** key to start cooking. (The display will count down through cooking time)



## 3. FRIED ONION

**Example:** To cook fried onion (0.1kg) by using the AUTO MENU function.

1. Select the required menu by pressing the **FRIED ONION** key once.
2. Press the **START/+30 SEC.** key to start cooking. (The display will count down through cooking time)



## 4. INSTANT NOODLES

**Example:** To cook instant noodles(0.08kg) by using the AUTO MENU function.

1. Select the required menu by pressing the **INSTANT NOODLES** key once.
2. Press the **START/+30 SEC.** key to start cooking. (The display will count down through cooking time)



## 5. BOIL MEAT

**Example:** To cook boil meat (0.5kg) by using the AUTO MENU function.

1. Select the required menu by pressing the **BOIL MEAT** key once.
2. Press the **START/+30 SEC.** key to start cooking. (The display will count down through cooking time)





## KEEP WARM FUNCTION

**Example:** To keep the food warm.

1. Select the keep warm function by pressing the **Keep Warm** key once.



4. Enter the desired cooking time by pressing the **NUMBER** keys and the display shows:

10:00

2. Enter the desired cooking temperature by pressing the **NUMBER** keys.  
(40 degrees and 70 degrees)

3. Press the **START/+30 SEC.** key to confirm temp.

5. Press the **START/+30SEC.** key to start cooking.  
(The display will count down through cooking time)



## PREHEAT FUNCTION

1. Press the **PREHEAT** button once and the convection indicator will illuminate.



4. When preheating temperature arrives, the buzzer will sound twice.  
Place the food into the oven.

2. Enter the desired preheat temperature by pressing the **NUMBER** button and the display shows 200.



5. Enter the desired cooking time by pressing the **NUMBER** button.

3. Press the **START/+30sec.** button to start preheating.  
When temperature arrives, the oven beeps twice.

6. Press the **START/+30sec.** button to start cooking.

## SUITABLE OVENWARE



To cook/defrost food in a microwave oven, the microwave energy must be able to pass through the container to penetrate the food. Therefore it is important to choose suitable cookware.

Round/oval dishes are preferable to square/oblong ones, as the food in the corners tends to overcook. A variety of cookware can be used as listed below.

Cookware	Microwave Safe	Comments
Aluminium foil Foil containers	✓ / ✗	Small pieces of aluminium foil can be used to shield food from overheating. Keep foil at least 2cm from the oven walls, as arcing may occur. Foil containers are not recommended unless specified by the manufacturer, e.g. Microfoil <sup>®</sup> , follow instructions carefully.
Browning dishes	✓	Always follow the manufacturers instructions. Do not exceed the heating time given. Be very careful as these dishes become very hot.
China and ceramics	✓ / ✗	Porcelain, pottery, glazed earthenware and bone china are usually suitable, except for those with metallic decoration.
Glassware e.g. Pyrex <sup>®</sup>	✓	Care should be taken if using fine glassware as it can break or crack if heated suddenly.
Metal	✗	It is not recommended to use metal cookware as it will arc, which can lead to fire.
Plastic/Polystyrene e.g fast food containers	✓	Care must be taken as some containers warp, melt or discolour at high temperatures.
Cling film	✓	It should not touch the food and must be pierced to let the steam escape.
Freezer/Roasting bags	✓	Must be pierced to let steam escape. Ensure bags are suitable for microwave use. Do not use plastic or metal ties, as they may melt or catch fire due to the metal 'arcing'.
Paper - plates, cups and kitchen paper	✓	Only use for warming or to absorb moisture. Care must be taken as overheating may cause fire.
Straw and wooden con- tainers	✓	Always monitor the oven when using these materials as overheating may cause fire.
Recycled paper and newspaper	✗	May contain extracts of metal which will cause 'arcing' and may lead to fire.



### WARNING:

**When heating food in plastic or paper containers, monitor the oven due to the possibility of ignition.**



## CARE AND CLEANING

**CAUTION: DO NOT USE COMMERCIAL OVEN CLEANERS, STEAM CLEANERS, ABRASIVE, HARSH CLEANERS, ANY THAT CONTAIN SODIUM HYDROXIDE OR SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN.**

**CLEAN THE OVEN AT REGULAR INTERVALS AND REMOVE ANY FOOD DEPOSITS - Keep the oven clean, or the oven could lead to a deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.**

### Oven exterior

The outside of your oven can be cleaned easily with mild soap and water. Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel.

### Control panel

Open the door before cleaning to deactivate the control panel. Care should be taken in cleaning the control panel. Use a cloth damp with water only, gently wipe the panel until it becomes clean.

Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner.

### Oven Interior

1. For cleaning, wipe any splatters or spills with a soft damp cloth or sponge after each use while the oven is still warm. For heavier spills, use a mild soap and wipe several times with a damp cloth until all residues are removed. Do not remove the waveguide cover.

2. Make sure that mild soap or water does not penetrate the small vents in the walls which may cause damage to the oven.

3. Do not use spray cleaners on the oven interior.

Keep the waveguide cover clean at all times.

The waveguide cover is constructed from a fragile material and should be cleaned with care (follow the cleaning instructions above).

**NOTE:** Excessive soaking may cause disintegration of the waveguide cover.

The waveguide cover is a consumable part and without regular cleaning, will need to be replaced.

### Turntable and Turntable support

Remove the turntable and turntable support from the oven.

Wash the turntable and turntable support in mild soapy water. Dry with a soft cloth. Both the turntable and the turntable support are dishwasher safe.

### Door

To remove all traces of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass oven door since they can scratch the surface, which may result in shattering of the glass.

**NOTE:** A steam cleaner should not be used.

### Cleaning tip - For easier cleaning of your oven:

Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% for 10 -12 minutes. Wipe the oven clean using a soft, dry cloth.

### IMPORTANT:

- If you cook food for more than the standard time (see chart below) using the same cooking mode, the oven's safety mechanisms automatically activate. The microwave power level will be reduced or the grill heating element will turn on and off.

Cooking Mode	Standard time
Microwave 100 P	30 minutes
Grill/ Convection/ Combi cooking mode	Intermittent operation, temperature and time controlled



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แขวงทุ่งมหาเมฆ เขตสาทร กรุงเทพฯ 10120

โทรศัพท์ 0 2855 8899 โทรสาร 0 2855 8500

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