

MODEL

SMD2443JSC

STAINLESS STEEL



CUSTOMER ASSISTANCE	2
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY	3
CONSUMER LIMITED WARRANTY.....	4
IMPORTANT SAFETY INSTRUCTIONS.....	5



IMPORTANT INFORMATION.....	6-9
PART NAMES.....	10
BEFORE OPERATING.....	11
MICROWAVE COOKING.....	12-18
OTHER FEATURES	19-20
CLEANING AND CARE	21
BEFORE YOU CALL FOR SERVICE	22
AUTO-TOUCH GUIDE	23-24

CUSTOMER ASSISTANCE

CANADA ONLY

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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Dealer Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Telephone: _____

PRODUCT SUPPORT

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

Additionally, visit www.sharp.ca to access exclusive content about your product including:

- Find a Dealer
- Find Service Locations
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:



EMAIL

Available 24/7
See the Contact Us
section on our site.

<https://sharp.ca/contact-sharp>



SUPPORT SITE

Product Downloads,
Service Locator, Where
to Buy, Toner Recycling
Program and more.

CA | www.sharp.ca



CALL US

CA 877-278-6709
Mon-Fri: 8am-5pm EST
(except statutory holidays)

Contact a Sharp Advisor on the phone

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a)** Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b)** Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c)** Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d)** The oven should not be adjusted or repaired by anyone except properly qualified service personnel.



LIMITED WARRANTY

Consumer Electronics Products

Congratulations on your purchase!

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

Conditions: This limited warranty shall not apply to:

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

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

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

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

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

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

- By writing to Sharp Electronics Of Canada Ltd. at 335 Britannia Road East Mississauga, Ontario L4Z 1W9
- Calling: at 905-568-7140
- Visiting our Web site: www.sharp.ca

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT Read all instructions carefully before installation and operation. Keep this Operation Manual for future use. Sharp Microwave Drawer™ Oven is manufactured in compliance with the relevant safety standard.

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

SAFETY PRECAUTIONS

⚠WARNING When using electrical appliances, take safety precautions, including the following:

- 1 Install or locate this unit only in accordance with the provided installation instructions.
- 2 Read all instructions before using Sharp Microwave Drawer™ Oven.
- 3 Read and follow specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY on page 2.
- 4 Do not store or use this appliance outdoors or in areas near water, such as near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
- 5 Do not immerse the cord in water. Keep the cord away from heated surfaces.
- 6 To prevent accidents and achieve optimal ventilation, ensure sufficient space around the cooking area.
- 7 Do not block or cover any openings on this appliance.
- 8 Use the Sharp Microwave Drawer™ Oven only for its intended purpose as described in this manual. This appliance is designed for built-in household use only. Do not use outdoors. Do not use to heat a room. Do not use corrosive chemicals or vapors in this appliance. This appliance is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- 9 Do not store or use flammable or combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this appliance.
- 10 Use caution when removing hot items.
- 11 Teach children to not play with the appliance, its controls or any other part of the appliance. Hot contents can cause severe burns. Do not allow children to use the microwave oven.
- 12 Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot surfaces or radiant surface units. Do not use towels or other bulky cloth.
- 13 Keep fingers and clothes clear of drawer guides when the drawer is opened or closed. Fingers or clothes could be caught in the guides when the drawer is closed.
- 14 Have the installer identify the location of the circuit breaker or fuse. Mark it for easy reference.
- 15 Before performing any service, disconnect the appliance power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- 16 Do not repair or replace any part of Sharp Microwave Drawer™ Oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- 17 Some products in sealed containers, such as whole eggs and closed glass jars, can explode and should not be heated in the Sharp Microwave Drawer™ Oven.
- 18 To reduce risk of fire in the oven cavity, take the following precautions:
 - Do not overcook food. Carefully attend the appliance when paper, plastic or other combustible materials are used to facilitate cooking in the Sharp Microwave Drawer™ Oven.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven cavity.
 - If materials inside the Sharp Microwave Drawer™ Oven ignite, keep the drawer closed, turn off the appliance and shut off power at the fuse or circuit breaker panel.
 - Do not use Sharp Microwave Drawer™ Oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven cavity when not in use.
- 19 Food and containers must be shorter in height than the drawer. Refer to the height of the side walls of the drawer.
- 20 Use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth when cleaning the sealing surfaces that come together on closing the drawer. See CLEANING AND CARE on page 21.
- 21 Liquids, such as water, coffee or tea, can be overheated beyond the boiling point without appearing to boil, due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the Sharp Microwave Drawer™ Oven is not always present. This could result in VERY HOT LIQUIDS suddenly boiling over when a spoon or other utensil is inserted into the liquid.

To reduce the risk of injury to persons when heating liquids:

 - Do not overheat liquids.
 - Stir liquids both before and halfway through heating.
 - Do not use straight-sided containers with narrow necks. Use wide-mouthed containers.
 - After heating allow the container to stand in the Sharp Microwave Drawer™ Oven for at least 20 seconds before removing.
 - Use extreme care when inserting a spoon or other utensil into liquids after heating.
- 22 If the Sharp Microwave Drawer™ Oven light fails, consult a Sharp Authorized Servicer. Only qualified service personnel should service Sharp Microwave Drawer™ Oven. Contact 877-278-6709 for the nearest Sharp Authorized Servicer for evaluation, repair and/or adjustment.

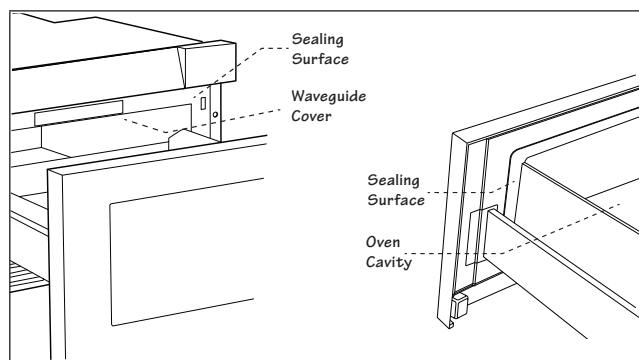
SAVE THESE INSTRUCTIONS

IMPORTANT INFORMATION

UNPACK THE APPLIANCE

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

IMPORTANT: DO NOT REMOVE THE WAVEGUIDE COVER LOCATED ON THE TOP OF THE OVEN CAVITY.



BEFORE OPERATING

- Read and understand all instructions in this Operation Manual.
- Ensure the appliance is properly installed and connected to power according to all instructions in the included Installation Manual.
- Ensure all protective packaging materials and tape have been completely and correctly removed.

CONDITION OF UNIT

Do not operate any appliance with a damaged cord or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.

SERVICE AND REPAIR WARNING

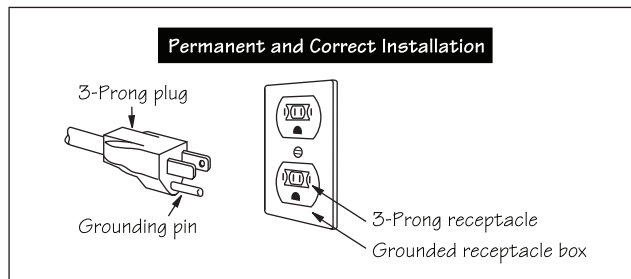
Do not repair or replace any part of the Sharp Microwave Drawer™ Oven. If the display, oven or touch controls fail, consult a Sharp Authorized Servicer.

RADIO OR TV INTERFERENCE

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

GROUNDING INSTRUCTIONS

This appliance must be grounded. The Sharp Microwave Drawer™ Oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.



WARNING Improper use of the grounding plug can result in a risk of electric shock. **Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.**

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

PRODUCT DISPOSAL

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

ABOUT THE MICROWAVE OVEN

ABSORB MICROWAVE ENERGY

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

OPEN AND CLOSE CAREFULLY

When opening or closing the Sharp Microwave Drawer™ Oven quickly, food in the oven may be spilled. See CLEANING AND CARE on page 21.

WARM EXTERIOR IS NORMAL

It is normal for the exterior of the Sharp Microwave Drawer™ Oven to be warm to the touch when cooking or reheating.

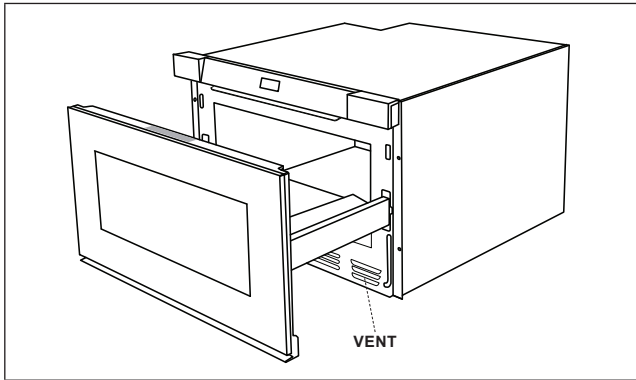
IMPORTANT INFORMATION

CONDENSATION IS NORMAL

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

DO NOT BLOCK VENT

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



MAGNETRON CYCLING IS NORMAL

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

ABOUT MICROWAVE COOKING

ARRANGE FOOD CAREFULLY

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

WATCH COOKING TIME

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

COVER FOODS WHILE COOKING

Covers prevent spattering and help foods cook evenly. Check cookbooks and recipes for cover suggestions, such as paper towels, wax paper, microwave-safe plastic wrap or lids. See ABOUT MICROWAVE UTENSILS on page 8.

STIR FOODS REGULARLY

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

TURN OVER FOODS

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

REARRANGE FOODS

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

ADD STANDING TIME

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

CHECK FOR DONENESS

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

- food steams throughout, not just at edges
- center of the dish's underside is very hot to the touch
- poultry thigh joints move easily
- meat and poultry show no pinkness
- fish is opaque and flakes easily with a fork

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

ABOUT MICROWAVE SAFETY

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

ALWAYS USE POTHOLDERS

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

AVOID STEAM BURNS

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

MONITOR COOKING

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

HANDLE FOOD CAREFULLY

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

NOT FOR STORAGE

NEVER use the Sharp Microwave Drawer™ Oven for storing cookbooks or other items.

IMPORTANT INFORMATION

ABOUT MICROWAVE UTENSILS

UTENSILS

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

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

SAFE UTENSILS	DO NOT USE
• glass-ceramic • heat-resistant glass • microwave-safe plastics • microwave-safe paper plates • microwave-safe pottery, stoneware and porcelain • browning dish* • wood, straw and wicker†	• metal pans and bakeware • dishes with metallic trim • non-heat-resistant glass • non-microwave-safe plastics • recycled paper products • brown paper bags • food storage bags • metal twist-ties • aluminum foil
* IMPORTANT Do not exceed recommended preheating time for browning dish.	
† IMPORTANT Cook only foods with low fat and sugar contents in wood, straw and wicker.	

MICROWAVE COVERINGS

Use covers to prevent spattering and help foods cook evenly. There are several different coverings to suit unique needs.

Microwave-safe lids keep heat close to the food, hastening cooking, and oven cooking bags can be used for tenderizing large meats. Check cookbooks and recipes for more covering suggestions.

SAFE COVERINGS	DO NOT USE
• paper towels • wax paper • microwave-safe plastic wrap* • microwave-safe lids • oven cooking bags	• recycled paper towels • non-microwave-safe plastic wrap • metal lids or lids with metal trim • twist-ties on oven bags
* IMPORTANT Vent plastic wrap and oven cooking bags so steam can escape. Do not allow plastic wrap to touch food.	

ACCESSORIES

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

FOR MORE RECOMMENDATIONS

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

ABOUT FOOD SAFETY

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

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

USDA RECOMMENDED TEMPERATURES

fish	145°F (63°C)
pork, ground beef/veal/lamb, egg dishes	160°F (71°C)
whole, pieces and ground turkey/chicken/duck, leftover, ready-to-reheat refrigerated, deli and carry-out food	165°F (74°C)

NOTE:

- ALWAYS use potholders to prevent burns when handling utensils in contact with hot food. Heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish covering and carefully open cooking bags and popcorn bags away from the face.
- Stay near the appliance when it is in use and check progress frequently to avoid overcooking food.
- NEVER use the appliance for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep the waveguide cover clean, as food residue can cause arcing and fires. See WAVEGUIDE COVER on page 21.

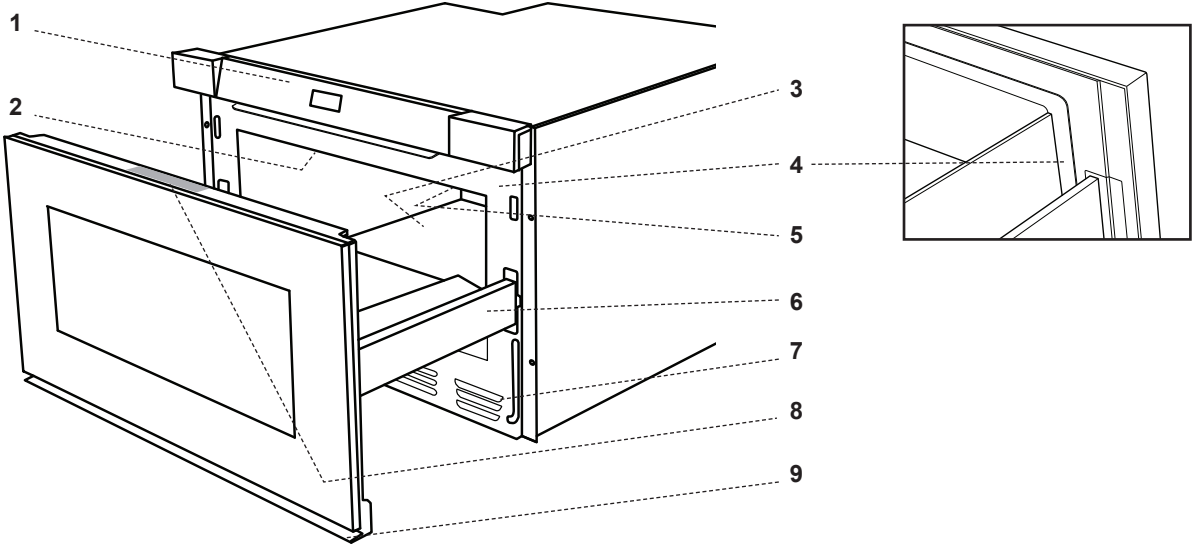
IMPORTANT INFORMATION

ABOUT FOOD IN THE MICROWAVE

FOODS	DO	DO NOT
eggs, sausages, fruits and vegetables	• Puncture egg yolks before cooking to prevent bursting. • Pierce skins of potatoes, apples, squash, hot dogs and sausages so steam escapes.	• DO NOT cook eggs in shells. • DO NOT reheat whole eggs. • DO NOT dry nuts or seeds in shells.
popcorn	• Use popcorn specially packaged for microwave cooking. • Listen for the popping of corn to slow to 1 or 2 seconds between pops to avoid overcooking. • Use the special Popcorn feature by touching the POPCORN pad.	• DO NOT pop corn in regular brown paper bags or glass bowls. • DO NOT exceed the maximum cooking time listed in the package instructions.
baby food	• Transfer baby food to a small dish and heat carefully, stirring often. • Check temperature before serving. Test temperature of bottles on your wrist before serving. • Attach nipples to bottles AFTER heating. Shake well before serving.	• DO NOT heat disposable bottles. • DO NOT heat bottles with nipples attached. • DO NOT heat baby food in original jars.
general	• Cut filled baked goods after heating to release steam. • Stir liquids briskly before and after heating to avoid eruption. • Use a deep bowl when cooking liquids and cereals to prevent boil-overs. Refer to the height of the side walls of the Sharp Microwave Drawer™ Oven.	• DO NOT heat or cook in closed glass jars or airtight containers. • DO NOT use the microwave for canning, as harmful bacteria may not be destroyed. • DO NOT deep-fat fry in the microwave. • DO NOT dry wood, gourds, herbs or wet papers.

PART NAMES

SHARP MICROWAVE DRAWER™ OVEN



- 1 Control panel & keysheet

2 Waveguide cover DO NOT REMOVE

3 Name plate: open the drawer fully. The label is beyond the back wall of the microwave cavity facing up from the flat surface.

4 Drawer sealing surfaces
- 5 Drawer light

6 Drawer guides

7 Vent

8 Menu label

9 Built-in flush mount

KEYSHEET



Numbers next to the keysheet illustration indicate pages containing feature descriptions and usage information.

MENU LABEL

SENSOR COOK		DEFROST	ROLLS/MUFFINS	BEVERAGE	MELT/SOFTEN	
1 Fresh Vegetables: Quick	5 Ground Meat	1 Ground Meat	1 Fresh Rolls/Muffins	1 Beverage Reheat	Melt	1 Butter
2 Fresh Vegetables: Longer	6 Fish/Seafood	2 Steaks/Chops	2 Frozen Rolls/Muffins	2 Hot Water		2 Chocolate
3 Frozen Vegetables	7 White Rice	3 Boneless Poultry		3 Hot Cereal	Soften	3 Ice Cream
4 Sweet Potatoes	8 Brown Rice	4 Bone-in Poultry				4 Cream Cheese
		5 Roast			Warm	5 Syrup
		6 Casserole or Soup				6 Dessert Toppings

TLAB-B147MRRO

BEFORE USE

- 1 Plug in the Sharp Microwave Drawer™ Oven. *ENJOY YOUR MICROWAVE TOUCH CLEAR AND TOUCH CLOCK* appears on the display.
- 2 Touch **STOP/CLEAR** pad. : appears on the display.

SET THE CLOCK

- 1 Touch **Timer/Clock** pad. *TO SET TIMER TOUCH 1 TO SET CLOCK TOUCH 2* appears on the display.
- 2 Touch **2** pad to set clock. *ENTER TIME* appears on the display.
- 3 Use **number** pads to enter time of day. *TOUCH CLOCK* appears on the display.
- 4 Touch **Timer/Clock** pad to accept entered time of day.

TIMER

To set the timer:

- 1 Touch **Timer/Clock** pad. *TO SET TIMER TOUCH 1 TO SET CLOCK TOUCH 2* appears on the display.
- 2 Touch **1** pad to set the timer. *ENTER TIME* appears on the display.
- 3 Use **number** pads to enter time. *TOUCH TIMER* appears on the display. The time counts down.
- 4 Touch **STOP/CLEAR** pad to cancel the timer. An audible signal will sound when the countdown completes.

STOP/CLEAR

Touch **STOP/CLEAR** pad to:

- erase a mistake
- cancel the timer
- pause heating
- return the time of day to the display
- cancel a program
- cancel timed cooking

OPEN/CLOSE

IMPORTANT Do not pull the drawer open by hand except in the case of emergency such as power failure. If necessary, push or pull the drawer gently and slowly.

TO OPEN MICROWAVE DRAWER

- Touch **OPEN/CLOSE** pad on the glass touch control.

TO CLOSE MICROWAVE DRAWER

- Touch **OPEN/CLOSE** pad on the glass touch control OR gently push on the drawer.

CONTROL LOCK

The Control Lock prevents unwanted operation such as by small children. The Sharp Microwave Drawer™ Oven can be set so the control panel and the automatic drawer mechanism are deactivated or locked.

TO LOCK CONTROL PANEL

- Touch and hold  pad for 3 seconds. *LOCK ON* appears on the display.

TO UNLOCK CONTROL PANEL

- Touch and hold  pad for 3 seconds. *LOCK OFF* appears on the display.

NOTE: If the electrical power to the appliance or home is interrupted, the Control Lock is NOT activated when power is restored.

When power to the oven is restored, re-lock the control panel.

POWER OUTAGE

If the electrical power supply to the appliance is interrupted, after power is reinstated, *ENJOY YOUR MICROWAVE TOUCH CLEAR AND TOUCH CLOCK* intermittently appears on the display. If power is lost during cooking, the programing and the time of day are erased. Touch **STOP/CLEAR** pad, reset the clock and re-program the appliance.

MICROWAVE COOKING

TIME COOKING

The Sharp Microwave Drawer™ Oven can be programmed for cooking times up to 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes; if there are no seconds in the cooking time, enter two zeros (for three minutes, touch **number** pads to enter 3-0-0).

TO MICROWAVE COOK

- Suppose you want to cook for 5 minutes at 100% power.
- 1 Touch **number** pads to enter cooking time 5-0-0. *5.00 TOUCH START OR TOUCH POWER LEVEL* appears on the display.
- 2 Touch **START/+30 SEC** pad for 100% power. The timer on the display counts down.

NOTE: For best cooking results and to avoid spatters, some foods should be covered. See MICROWAVE COVERINGS on page 8 and refer to hints by touching the **Help/Settings** pad for recommendations. Always allow steam to escape away from face and hands when removing any covering.

POWER LEVEL

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

TO SET POWER LEVEL

- Suppose you want to heat for 8 minutes at 30% power.
- 1 Touch **number** pads to enter time 8-0-0. *8.00 TOUCH START OR TOUCH POWER LEVEL* appears on the display.
- 2 Touch **POWER LEVEL** pad eight times. *P - 30* appears on the display for 30% microwave power.
- 3 Touch **START/+30 SEC** pad.

POWER LEVEL CHART

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

SENSOR SETTINGS

 The Sensor Cook center includes many Smart & Easy™ settings to cook the most popular microwaved foods without the need to calculate cooking time or power level. Sharp's Sensor is a semi-conductor device that detects vapor (moisture and humidity) emitted from food as it heats.

ABOUT SENSOR COOKING

- Wait two minutes after initially plugging in the appliance before using a Sensor setting.
- Wipe off any moisture from the exterior of the food container and the interior of the microwave cavity before using a Sensor setting.
- The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
- Foods of different quantities than listed on the menu label can be cooked manually according to instructions found in any microwave cookbook.
- During the first part of sensor use, the food name appears on the display. Do not open the Sharp Microwave Drawer™ Oven or touch **STOP/CLEAR** during this part of the cycle, as the measurement of vapor will be interrupted. If the cycle is interrupted, *ERROR* appears on the display. To continue cooking, touch **STOP/CLEAR** pad and cook manually.
- When the sensor detects vapor emitted from food, the remaining cooking/reheating time appears on the display. At this time, the Sharp Microwave Drawer™ Oven may be opened to allow for stirring or seasoning of food.
- If the sensor does not detect vapor properly when cooking foods (except popcorn), *ERROR* appears on the display. To continue cooking, touch **STOP/CLEAR** pad and cook manually.
- Check food temperature after cooking. If more time is needed, continue to cook manually.

COOKING HINT

Each Smart & Easy™ menu item has a cooking hint. To view the hint, touch **Help/Settings** pad when *HELP* appears on the display. Cooking hints include recommended coverings and quantity/weight ranges.

For example, the cooking hint for Sweet Potatoes is:

- *PIERCE SKIN*
- *PLACE ON PAPER TOWEL*
- *QTY RANGE 1 - 6 PIECES*

SENSOR COOK

See ABOUT SENSOR COOKING on page 12 for more information.

- 1 Touch **Cook** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2 Touch a **number** pad to select food item. The name of the food item and *TOUCH START* appear on the display.
- 3 Touch **START/+30 SEC** pad. The name of the food item and *SENSOR COOK* appear on the display during vapor measurement. Once the vapor has been measured, the cook time appears on the display and counts down.
- 4 Once cooking is complete, instructions such as *STIR LET STAND COVERED* appear on the screen, depending on the food item. See the chart below for more information.

SMART & EASY™ SMART & EASY™ CHART

FOOD	AMOUNT	PROCEDURE
1 Fresh Vegetables: Quick • broccoli 0.25–2 lb • brussels sprouts 0.25–2 lb • cabbage 0.25–2 lb • cauliflower (florets) 0.25–2 lb • cauliflower (whole) 1 med • spinach 0.25–2 lb • zucchini 0.25–2 lb • baked apples 2–4 med		Wash fresh vegetables and place in casserole dish. Add no water to freshly washed quick vegetables. For tender vegetables, cover with lid. For tender-crisp vegetables, cover with plastic wrap. • Touch COOK pad. • Touch 1 pad for Fresh Vegetables: Quick. • Touch START/+30 SEC. After cooking, stir, if possible, recover and let stand for 2 to 5 minutes.
2 Fresh Vegetables: Longer • carrots (sliced) 0.25–1.5 lb • corn (on cob) 2–4 pieces • green beans 0.25–1.5 lb • winter squash (diced) 0.25–1.5 lb • winter squash (halves) 1–2 halves		Wash fresh vegetables and place in casserole dish. Add 1–4 tablespoons water. For tender vegetables, cover with lid. For tender-crisp vegetables, cover with plastic wrap. • Touch COOK pad. • Touch 2 pad for Fresh Vegetables: Longer. • Touch START/+30 SEC. After cooking, stir, if possible, recover and let stand for 2 to 5 minutes.
3 Frozen Vegetables	0.25–1.25 lb	Place frozen vegetables in casserole dish. Add no water to frozen vegetables. Cover with lid or plastic wrap. • Touch COOK pad. • Touch 3 pad for Frozen Vegetables. • Touch START/+30 SEC. After cooking, stir, if possible, recover and let stand for 3 minutes.
4 Sweet Potatoes	1–6 med	Pierce potatoes at least three times each on the top, bottom and sides to allow steam to escape. Place potatoes on paper towel. • Touch COOK pad. • Touch 4 pad for Sweet Potatoes. • Touch START/+30 SEC. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.
5 Ground Meat • patties 0.25–2 lb • bulk 0.25–2 lb		To cook ground meat patties, place patties on a microwave safe dish and cover with wax paper. To cook bulk ground meat to be added to dishes, place ground meat in casserole dish and cover with wax paper or plastic wrap. • Touch COOK pad. • Touch 5 pad for Ground Meat. • Touch START/+30 SEC. • When microwave pauses, turn over patties or stir bulk meat to break up large pieces. • Recover and touch START/+30 SEC. After cooking, leave meat covered and let stand for 2 to 3 minutes.

MICROWAVE COOKING



FOOD	AMOUNT	PROCEDURE
6 Fish/Seafood	0.25–2 lb	Arrange fish or seafood in a ring in a shallow glass dish (roll fillet edges underneath). Cover with vented plastic wrap. • Touch COOK pad. • Touch 6 pad for Fish/Seafood. • Touch START/+30 SEC. After cooking, leave covered and let stand for 3 minutes.
7 White Rice	0.5–2 cups	Place rice in a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. • Touch COOK pad. • Touch 7 pad for White Rice. • Touch START/+30 SEC. After cooking, stir, recover and let stand 3 to 5 minutes or until all liquid has been absorbed.
8 Brown Rice	0.5–2 cups	Place rice in a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. • Touch COOK pad. • Touch 8 pad for Brown Rice. • Touch START/+30 SEC. After cooking, stir, recover and let stand 3 to 5 minutes or until all liquid has been absorbed.

OTHER SENSOR FEATURES

FOOD	AMOUNT	PROCEDURE
Reheat	4–36 oz	Use microwave-safe cookware and cover with a lid, plastic wrap or wax paper. • Touch Reheat pad. • Touch START/+30 SEC pad. After heating, stir well, if possible, recover and let stand 2 to 3 minutes.
Popcorn	2.85–3.5 oz (regular/regular-light) 1.2–1.75 oz (mini/snack)	Cook only one package of microwave popcorn at a time and always with the right side facing up. • Touch Popcorn pad once for regular size or twice for mini/snack size. • Touch START/+30 SEC pad. After cooking, remove and open carefully to allow steam to escape.
Frozen Entrée	6–17 oz	Remove entrée from outer packaging and cover according to package directions. • Touch Frozen Entrée pad. • Touch START/+30 SEC pad. After cooking, leave covered and let stand for 2 to 3 minutes.
Baked Potatoes	1–6 med	Pierce potatoes at least three times each on the top, bottom and sides to allow steam to escape. Place potatoes on paper towel. • Touch Baked Potatoes pad. • Touch START/+30 SEC pad. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.
Steamer Bags	6–17 oz	Place bag with the right side facing up. • Touch Steamer Bags pad. • Touch START/+30 SEC pad. After cooking, remove and carefully open to allow steam to escape.

MELT/SOFTEN

The Melt/Soften feature automatically sets the correct heating time and microwave power level for melting, softening and warming foods shown in the chart below.

There are two quantity options for each food item. To select between the two quantities, touch the same **number** pad as used to select the food number one time for the smaller quantity or two times for the larger quantity.

To melt, soften or warm other quantities or other foods, heat manually.

- 1 Touch **Melt/Soften** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2 Touch a **number** pad to select food item. Instructions to select quantity appear on the display.
- 3 Repeat touching the same **number** pad to select quantity.
- 4 Touch **START/+30 SEC** pad.

MELT, SOFTEN, WARM CHART

FOOD	QUANTITY	PROCEDURE
Melt		
1 Butter	2 tbsp 0.5 cup	• Touch Melt/Soften pad. • Touch 1 pad to select Butter. • Touch 1 pad once more to select quantity of 2 tablespoons. • Touch 1 pad twice to select quantity of 0.5 cup.
2 Chocolate	1 cup chips 1 oz square	• Touch Melt/Soften pad. • Touch 2 pad to select Chocolate. • Touch 2 pad once more to select quantity of 1 cup chips. • Touch 2 pad twice to select quantity of 1 oz square.
Soften		
3 Ice Cream	1 pint 1.5 quart	• Touch Melt/Soften pad. • Touch 3 pad to select Ice Cream. • Touch 3 pad once more to select quantity of 1 pint. • Touch 3 pad twice to select quantity of 1.5 quart.
4 Cream Cheese	3 oz 8 oz	• Touch Melt/Soften pad. • Touch 4 pad to select Cream Cheese. • Touch 4 pad once more to select quantity of 3 oz. • Touch 4 pad twice to select quantity of 8 oz.
Warm		
5 Syrup	0.25 cup 0.5 cup	• Touch Melt/Soften pad. • Touch 5 pad to select Syrup. • Touch 5 pad once more to select quantity of 0.25 cup. • Touch 5 pad twice to select quantity of 0.5 cup.
6 Dessert Topping	0.25 cup 0.5 cup	• Touch Melt/Soften pad. • Touch 6 pad to select Dessert Topping. • Touch 6 pad once more to select quantity of 0.25 cup. • Touch 6 pad twice to select quantity of 0.5 cup.

MICROWAVE COOKING

DEFROST

The Defrost feature uses lower power level to gently defrost foods shown in the chart below.

- 1 Touch **Defrost** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2 Touch **number** pads to select food number. The name of the food item and *ENTER WEIGHT* appears on the display.
- 3 Touch **number** pads to enter weight. The entered weight and *TOUCH START* appears on the display.
- 4 Touch **START/+30 SEC** pad.
- 5 The oven will pause so the food can be checked. Open the Sharp Microwave Drawer™ Oven and follow instructions on the display, such as *PULL APART* and *REARRANGE*.

- 6 Touch **START/+30 SEC** pad.

- 7 After each audible signal, turn the food over and touch **START/+30 SEC** pad again.

- 8 At the end of the defrost cycle, *LET STAND COVERED* appears on the display. See chart below for recommended standing time.

NOTES:

- To defrost other foods or quantities of foods than the ones listed on the menu label, defrost manually. See **MANUAL DEFROST** on page 17.
- At the end of Defrost cycle, small sections of food may still be icy. Let food stand to continue thawing. Do not cook until all ice crystals are thawed.

DEFROST CHART

FOOD	QUANTITY	PROCEDURE
1 Ground Meat	0.5–2 lb	Place food on a microwave-safe dish and cover loosely. • Touch Defrost pad. • Touch 1 pad for Ground Meat. • Touch number pads to enter weight of food. • Touch START/+30 SEC. • After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 5 to 10 minutes.
2 Steaks/Chops	0.5–3 lb	Place food on a microwave-safe dish and cover loosely. • Touch Defrost pad. • Touch 2 pad for Steaks/Chops. • Touch number pads to enter weight of food. • Touch START/+30 SEC. • After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 10 to 20 minutes.
3 Boneless Poultry	0.5–2 lb	Place food on a microwave-safe dish and cover loosely. • Touch Defrost pad. • Touch 3 pad for Boneless Poultry. • Touch number pads to enter weight of food. • Touch START/+30 SEC. • After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 10 to 20 minutes.
4 Bone-in Poultry	0.5–3 lb	Place food on a microwave-safe dish and cover loosely. • Touch Defrost pad. • Touch 4 pad for Bone-in Poultry. • Touch number pads to enter weight of food. • Touch START/+30 SEC. • After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 10 to 20 minutes.
5 Roast	2–4 lb	Place food on a microwave-safe dish and cover loosely. • Touch Defrost pad. • Touch 5 pad for Roast. • Touch number pads to enter weight of food. • Touch START/+30 SEC. • After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 30 to 60 minutes.

DEFROST CHART

FOOD	QUANTITY	PROCEDURE
6 Casserole or Soup	1–6 cup	Place food on a microwave-safe dish and cover loosely. • Touch Defrost pad. • Touch 6 pad for Casserole or Soup. • Touch number pads to enter weight of food. • Touch START/+30 SEC. • After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 5 to 10 minutes.

MANUAL DEFROST

To defrost other foods or quantities of foods than the ones listed on the Defrost Chart, defrost manually. Use power level 30% to defrost any frozen food, whether raw or previously cooked.

Most frozen foods, whether raw or previously cooked, defrost in approximately 4 minutes per pound of food. For example, to defrost 1 pound of spaghetti sauce, defrost for 4 minutes; to defrost 3 pounds of cookie batter, defrost for 12 minutes.

Periodically pause the microwave oven to remove or separate the defrosted portions.

If food is still frozen at the end of the estimated time, set the power level to 30% again and defrost in 1-minute increments until totally defrosted. If frozen food is in plastic containers, defrost only long enough to remove food from plastic and place it in a microwave-safe dish.

DEFROST MANUALLY

Estimate defrosting time based on the weight of the food (approximately 4 minutes per pound).

- 1 Touch **number** pads to enter cooking time.
- 2 Touch **Power Level** pad repeatedly until *P - 30* appears on the display.
- 3 Touch **START/+30 SEC**.
- 4 To pause defrosting, touch **STOP/CLEAR** pad to pause defrosting, open the drawer and remove thawed portions or flip over food, then close the drawer and touch **START/+30 SEC** pad to resume defrosting.

ROLLS/MUFFINS

The Rolls/Muffins feature can be used to warm rolls, muffins, biscuits or bagels from room temperature, refrigerated or frozen.

NOTES:

- Larger items, such as oversized muffins, should be counted as 2 pieces.
 - For refrigerated items, double the entered quantity to ensure proper serving temperature. For example, for three refrigerated muffins, enter the quantity as 6 pieces.
- 1 Arrange rolls on a plate and cover with a paper towel.
 - 2 Touch **Rolls/Muffins** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
 - 3 Touch **number** pads to select food number. The food name and *ENTER NUMBER* appear on the display.
 - 4 Touch **number** pads to enter quantity.
 - 5 Touch **START/+30 SEC**.

ROLLS/MUFFINS CHART

FOOD	QUANTITY	PROCEDURE
1 Fresh Rolls/Muffins	1–8	• Touch Rolls/Muffins pad. • Touch 1 pad for Fresh Rolls/Muffins. • Touch number pads to enter quantity of pieces. • Touch START/+30 SEC.
2 Frozen Rolls/Muffins	1–8	• Touch Rolls/Muffins pad. • Touch 2 pad for Frozen Rolls/Muffins. • Touch number pads to enter quantity of pieces. • Touch START/+30 SEC.

MICROWAVE COOKING

BEVERAGE

Use the Beverage feature to reheat coffee or tea to a suitable drinking temperature or make instant coffee, tea or hot cereal. Liquids, such as water, coffee or tea, can be overheated beyond the boiling point without appearing to boil, due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the Sharp Microwave Drawer™ Oven is not always present. This could result in VERY HOT LIQUIDS suddenly boiling over when a spoon or other utensil is inserted into the liquid.

To reduce the risk of injury to persons when heating liquids:

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

BEVERAGE CHART

FOOD	QUANTITY	PROCEDURE
Beverage Reheat	0.5–2 cups	To restore a cooled drink to a hot drinking temperature, stir the beverage and place it in the Sharp Microwave Drawer™ Oven. • Touch Beverage pad • Touch 1 pad for Beverage Reheat. • Touch 1 pad repeatedly to increase quantity by 0.5 cup. • Touch START/+30 SEC. After heating, stir beverage again.
Hot Water	1–6 cups	To heat cold tap water to a temperature just below boiling for coffee or tea, stir the water and place it in the Sharp Microwave Drawer™ Oven. • Touch Beverage pad. • Touch 2 pad for Hot Water. • Touch 2 pad repeatedly to increase the quantity by 1 cup. • Touch START/+30 SEC. After heating, stir water again.
Hot Cereal	1–6 cups	To heat oatmeal, oat bran, cream of wheat, farina or wheatena from bulk or individual packets, follow package directions for the correct amount of water or milk. To prevent boil overs, use a large container. Stir the cereal and liquid and place it in the Sharp Microwave Drawer™ Oven. • Touch Beverage pad. • Touch 3 pad for Hot Cereal. • Touch 3 pad repeatedly to increase the quantity by 1 serving. • Touch START/+30 SEC. After heating, stir and let stand, covered, for 2 minutes.

KEEP WARM

Use the Keep Warm feature to keep food warm for up to 30 minutes. The feature can be used directly or in sequence with timed cooking. Keep Warm uses a very low power level to keep food warm without cooking.

DIRECT USE

- 1 Touch **Keep Warm** pad.
- 2 Touch **number** pads to enter desired warming time in minutes and seconds. To warm for 30 minutes, touch **3-0-0-0**.
- 3 Touch **START/+30 SEC** pad. The oven will start, and the display will show the timer counting down with **KEEP WARM** appearing intermittently during count down.

KEEP WARM AFTER TIMED COOK

- 1 Touch **number** pads to enter cook time in minutes and seconds.
- 2 If necessary, set the power level by touching **Power Level** pad repeatedly until the correct level is displayed.
- 3 Touch **Keep Warm** pad.
- 4 Touch **number** pads to enter desired warming time in minutes and seconds.
- 5 Touch **START/+30 SEC** pad. The timed cooking will start. When cooking is complete, a long tone will sound and the Keep Warm feature will start. The display will show the timer counting down with **KEEP WARM** appearing intermittently during count down.

NOTE:

Keep Warm cannot be programmed with any Sensor function.

HELP/SETTINGS

If the electrical power supply to the Sharp Microwave Drawer™ Oven should be interrupted, after power is reinstated, *ENJOY YOUR MICROWAVE TOUCH CLEAR AND TOUCH CLOCK* flashes intermittently on the display, and any settings previously programmed are erased. To reprogram settings, touch **STOP/CLEAR** pad and reset.

AUDIBLE SIGNAL ELIMINATION

At the end of timed cook, beeps will sound. The audible signal can be turned off if you prefer quiet operation.

TO TURN OFF SOUND

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad. *SOUND OFF? TOUCH START* appears on the display.
- 3 Touch **START/+30 SEC** pad. *SOUND OFF* appears on the display.

TO RESTORE SOUND

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad. *SOUND ON? TOUCH START* appears on the display.
- 3 Touch **START/+30 SEC** pad. *SOUND ON* appears on the display.

END OF COOKING REMINDER

At end of timed cooking, the microwave will signal every 10 seconds for the first minute, then every 3 minutes for up to an hour or until **STOP/CLEAR** pad is touched.

TO TURN OFF REMINDER

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad two times. *REMIND SIGNAL OFF? TOUCH START* appears on the display.
- 3 Touch **START/+30 SEC** pad. *REMIND SIGNAL OFF* appears on the display.

TO TURN REMINDER SIGNAL BACK ON

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad two times. *REMIND SIGNAL ON? TOUCH START* appears on the display.
- 3 Touch **START/+30 SEC** pad. *REMIND SIGNAL ON* appears on the display.

AUTO START

To delay the start of cooking, use Auto Start to set the time of day you want cooking to start.

⚠ WARNING Do not let food sit in oven for more than one hour before or after cooking. Doing so can result in risk of food poisoning or sickness.

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad three times. *AUTO START TOUCH START* appears on the display.
- 3 Touch **START/+30 SEC** pad. *ENTER START TIME* appears on the display.
- 4 Touch **number** pads to enter start time. *TOUCH CLOCK* appears on the display.
- 5 Touch **Timer/Clock** pad. *ENTER COOKING TIME* appears on the display.
- 6 Touch **number** pads to enter cooking time. *TOUCH START OR TOUCH POWER LEVEL* appears on the display.
- 7 Touch **Power Level** pad to adjust power level, if necessary. *TOUCH START* appears on the display.
- 8 Touch **START/+30 SEC** pad. *AUTO START*, followed by the entered start time and *ON* appear on the display.

To cancel Auto Start, simply touch **STOP/CLEAR** pad.

DEMONSTRATION MODE

In Demo Mode, the magnetron tube does not function and the display counts down quickly. This mode is used during sales or to explore the unit without heating. All displays operate and light normally, and the drawer opens and closes by use of the **OPEN/CLOSE** keypad.

TO SET DEMO MODE

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad four times. *DEMO ON? HOLD START 3 SEC* appears on the display.
- 3 Touch and hold **START/+30 SEC** pad for three seconds. *DEMO ON* appears on the display.
- 4 Until Demo Mode is turned off, *DEMO* appears on the display.

TO TURN OFF DEMO MODE

- 1 Touch **Help/Settings** pad. *TOUCH AGAIN* appears on the display.
- 2 Touch **Help/Settings** pad four times. *DEMO OFF? TOUCH START* appears on the display.
- 3 Touch **START/+30 SEC** pad. *DEMO OFF* appears on the display.

OTHER FEATURES

STANDBY MODE

The Sharp Microwave Drawer™ Oven will go into standby mode after a period of inactivity. The backlight of the display will automatically dim after 3 minutes if the unit has not been in operation. If the display is in standby mode, simply touch the control panel or open/close the door to return the backlight to maximum brightness.

CONTROL LOCK

The Control Lock prevents unwanted drawer operation such as by small children. The Sharp Microwave Drawer™ Oven can be set so the control panel and the automatic door mechanism are deactivated or locked.

TO LOCK

Touch and hold  pad for 3 seconds. *LOCK ON* appears on the display.

TO UNLOCK

Touch and hold  pad for 3 seconds. *LOCK OFF* appears on the display.

NOTE: If the electrical power to the appliance or home is interrupted, the Control Lock is NOT activated when power is restored.

When power to the oven is restored, re-lock the control panel.

HELP

Each Smart & Easy™ menu item has a cooking hint. To view the hint, touch **Help/Settings** pad when *HELP* appears on the display. Cooking hints include recommended coverings and quantity/weight ranges.

+30 SEC

+30 SEC allows you to cook for 30 seconds at HIGH power by touching the **START/+30 SEC** pad. You can also extend cooking time in multiples of 30 seconds by repeatedly touching the **START/+30 SEC** pad during manual cooking.

NOTES:

- To use **+30 SEC**, touch pad within 3 minutes after cooking, closing the drawer or touching the **STOP/CLEAR** pad.
- **+30 SEC** cannot be used with Sensor settings or Reheat and Defrost modes.

EXTERIOR

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

STAINLESS STEEL SURFACE

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

FRONT SIDE OF THE DRAWER

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

TOUCH CONTROL PANEL

The touch-pads may be deactivated before cleaning the control panel. To lock the control panel, touch and hold  pad for 3 seconds. **LOCK ON** appears on the display.

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

To unlock the control panel, Touch and hold  pad for 3 seconds. **LOCK OFF** appears on the display. Touch **STOP/CLEAR** pad.

INTERIOR

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

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

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

DRAWER GUIDES

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

WAVEGUIDE COVER

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

ODOR REMOVAL

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

BEFORE YOU CALL FOR SERVICE

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

PROBLEM	POSSIBLE CAUSE	SOLUTION
1 Part or all of Sharp Microwave Drawer™ Oven does not operate.	• Power cord is not completely connected to the electrical outlet.	• Make sure the power cord is tightly connected to the outlet.
	• Power outage.	• Check house lights to be sure. Call your local electric company for service.
	• Fuse/circuit breaker at home doesn't work.	• Replace the fuse or reset the circuit breaker.
	• Oven is in Demo Mode.	• See page 19.
2 Food in Sharp Microwave Drawer™ Oven is not heated.	• No power to the appliance.	• See SOLUTION for PROBLEM 1.
	• Drawer controls improperly set.	• Check if the controls have been properly set.
	• Drawer is in Demo Mode.	• See page 19.
3 Sharp Microwave Drawer™ Oven light does not work.	• Light bulb is loose or burned out.	• Call for service.
4 Touch controls will not operate.	• Control Lock is on.	• See page 20.
5 Display flashes.	• Power failure.	• Touch STOP/CLEAR pad and reset the clock. If the oven was in use, you must reset the cooking function.
6 Steam from the vent	• During microwaving, steam may come from the right side of the vent.	• This is normal.

For more complete information and safety precautions, refer to your Operation Manual.

SET THE CLOCK

- 1 Touch **Timer/Clock** pad.
- 2 Touch **2** pad to set clock.
- 3 Use **number** pads to enter time of day.
- 4 Touch **Timer/Clock** pad to accept entered time of day.

KEEP WARM

Use the Keep Warm feature to keep food warm for up to 30 minutes. The feature can be used directly or in sequence with timed cooking.

DIRECT USE

- 1 Touch **Keep Warm** pad.
- 2 Touch **number** pads to enter desired warming time in minutes and seconds. To warm for 30 minutes, touch **3-0-0-0**.
- 3 Touch **START/+30 SEC** pad. The oven will start, and the display will show the timer counting down with *KEEP WARM* appearing intermittently during count down.

KEEP WARM AFTER TIMED COOK

- 1 Touch **number** pads to enter cook time in minutes and seconds.
- 2 If necessary, set the power level by touching **Power Level** pad repeatedly until the correct level is displayed.
- 3 Touch **Keep Warm** pad.
- 4 Touch **number** pads to enter desired warming time in minutes and seconds.
- 5 Touch **START/+30 SEC** pad. The timed cooking will start. When cooking is complete, a long tone will sound and the Keep Warm feature will start. The display will show the timer counting down with *KEEP WARM* appearing intermittently during count down.

TIMER

To set the timer:

- 1 Touch **Timer/Clock** pad.
- 2 Touch **1** pad to set the timer.
- 3 Use **number** pads to enter time. The time counts down.
- 4 Touch **STOP/CLEAR** pad to cancel the timer. An audible signal will sound when the countdown completes.

CONTROL LOCK

The Control Lock prevents unwanted drawer operation such as by small children. The Sharp Microwave Drawer™ Oven can be set so the control panel and the automatic door mechanism are deactivated or locked.

TO LOCK

Touch and hold  pad for 3 seconds.

TO UNLOCK

Touch and hold  pad for 3 seconds.

HELP/SETTINGS

Check operation manual for specific details.

Touch **Help/Settings** pad:

- 2 times for Sound Off/On.
- 3 times for End of Cooking Reminder.
- 4 times for Auto Start.
- 5 times for Demonstration Mode.

AUTO-TOUCH GUIDE

For more complete information and safety precautions, refer to your Operation Manual.

TIME COOKING

HIGH POWER COOKING

- 1 Touch **number** pads to enter cooking time.
- 2 Touch **START/+30 SEC** pad for 100% power. The timer on the display counts down.

VARIABLE POWER COOKING

- 1 Touch **number** pads to enter time.
- 2 Touch **POWER LEVEL** pad repeatedly to select power level.
- 3 Touch **START/+30 SEC** pad.

SENSOR COOK

See ABOUT SENSOR COOKING on page 13 for more information.

- 1 Touch **Cook** pad.
- 2 Touch a **number** pad to select food item.
- 3 Touch **START/+30 SEC** pad.
- 4 Once cooking is complete, instructions such as *STIR LET STAND COVERED* appear on the screen, depending on the food item.

MELT/SOFTEN

- 1 Touch **Melt/Soft** pad.
- 2 Touch a **number** pad to select food item.
- 3 Repeat touching the same **number** pad to select quantity.
- 4 Touch **START/+30 SEC** pad.

DEFROST

The Defrost feature uses lower power level to gently defrost foods shown on the menu label.

- 1 Touch **Defrost** pad.
- 2 Touch **number** pads to select food number.
- 3 Touch **number** pads to enter weight.
- 4 Touch **START/+30 SEC** pad.
- 5 The oven will pause so the food can be checked. Open the Sharp Microwave Drawer™ Oven and follow instructions on the display.
- 6 Touch **START/+30 SEC** pad.
- 7 After each audible signal, turn the food over and touch **START/+30 SEC** pad again.

BEVERAGE

Use the Beverage feature to reheat coffee or tea to a suitable drinking temperature or make instant coffee, tea or hot cereal.

- 1 Touch **Beverage** pad.
- 2 Touch a **number** pad to select food item.
- 3 Touch the same **number** pad repeatedly to increase quantity by 0.5 cup.
- 4 Touch **START/+30 SEC** pad.

After heating, stir beverage again.

ROLLS/MUFFINS

The Rolls/Muffins feature can be used to warm rolls, muffins, biscuits or bagels from room temperature, refrigerated or frozen.

- 1 Arrange rolls on a plate and cover with a paper towel.
- 2 Touch **Rolls/Muffins** pad.
- 3 Touch **number** pads to select food number.
- 4 Touch **number** pads to enter quantity.
- 5 Touch **START/+30 SEC**.

SHARP®

SHARP ELECTRONICS OF CANADA LTD.

335 Britannia Road East Mississauga • Ontario L4Z 1W9 • 877-278-6709