

24" SINGLE CONVECTION WALL OVEN

MODEL : SWA2450GS



24" Single Convection Wall Oven: Model SWA2450GS

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IMPORTANT SAFETY INSTRUCTIONS

Carefully read the important information regarding installation, safety and maintenance.
Keep these instructions for future reference.

REGISTER YOUR PRODUCT

Registering your new product is easy and offers benefits that help you get the most out of your Sharp product including:

- ✓ **Convenience:** If you ever need warranty support, your product information is already on file.
- ✓ **Communication:** Stay up to date with important notifications and special offers from SHARP.
- ✓ **Support:** Quickly access support content including Owner's Manuals, FAQ's, How-to Videos, and much more.

3 EASY WAYS TO REGISTER TODAY!



SCAN

Use the camera or QR code scanning application on your mobile device



ONLINE

Visit our sites to learn more about your product at sharpusa.com and sbl.sharpusa.com



CALL US

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800-237-4277
Mon-Fri: 7am-7pm CST
Sat-Sun: 9am-7pm CST

Scan this QR Code on your mobile device

Visit <http://www.sharpusa.com/register>

Contact a Sharp Advisor on the phone

PRODUCT SUPPORT

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

Additionally, visit www.sharpusa.com/support to access exclusive content about your product including:

- FAQ's and How-To Videos
- Find or Request Service
- Purchase an Extended Warranty
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

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



EMAIL

Available 24/7
US: sharpusa.com



CHAT ONLINE

Mon-Fri: 7am-7pm CST
Sat-Sun: 9am-7pm CST



CALL US

US **800-BE-SHARP**
800-237-4277
Mon-Fri: 7am-7pm CST
Sat-Sun: 9am-7pm CST

See the Contact Us section on our sites

U.S. | www.sharpusa.com/support

Contact a Sharp Advisor on the phone

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.

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SUPPORT SITE

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

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CALL US

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

Contact a Sharp Advisor on the phone



US CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION ("Sharp") warrants to the first consumer purchaser ("Purchaser") that this Sharp brand product ("Product"), when shipped in its original container and sold or distributed in the United States by Sharp or an authorized Sharp dealer or reseller, will be free from defective workmanship and materials, and agrees that it will, at its option, either repair the defect or replace the defective Product or part thereof with a new or remanufactured equivalent at no charge to the Purchaser for parts or labor for the period(s) set forth below.

This limited warranty does not apply to any appearance items of the Product nor to the additional excluded item(s) set forth below nor to any Product the exterior of which has been damaged or defaced, which has been subjected to misuse, abnormal service or handling, or which has been altered or modified in design or construction.

In order to enforce the rights under this limited warranty, the Purchaser should follow the steps set forth below and provide proof of purchase to the servicer.

The limited warranty described herein is in addition to whatever implied warranties may be granted to Purchasers by law. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE LIMITED TO THE PERIOD(S) FROM THE DATE OF PURCHASE SET FORTH BELOW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Neither the sales personnel of the seller nor any other person is authorized to make any warranties other than those described herein, or to extend the duration of any warranties beyond the time period described above on behalf of Sharp.

The warranties described herein shall be the sole and exclusive warranties granted by Sharp and shall be the sole and exclusive remedy available to the Purchaser. Correction of defects, in the manner and for the period of time described herein, shall constitute complete fulfillment of all liabilities and responsibilities of Sharp to the Purchaser with respect to the Product, and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event shall Sharp be liable, or in any way responsible, for any damages or defects in the Product which were caused by repairs or attempted repairs performed by anyone other than an authorized servicer. Nor shall Sharp be liable or in any way responsible for any incident or consequential economic or property damage. Some states do not allow the exclusion of incidental or consequential damages, so the above exclusion may not apply to you.

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

Your product model number & description	Model # SWA2450GS Home Use Wall Oven. (Be sure to have this information available when you need service for your Product.)
Warranty period for this product:	One (1) year parts and labor including in-home service. Product must be accessible to provide service.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories, service calls to your home to instruct how to use your Wall Oven appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by lack or improper cleaning, delivery, accident, modifications, fire, floods or acts of God.
Where to obtain service:	From a Sharp Authorized Servicer located in the United States. To find the location of the nearest Sharp Authorized Servicer, call Sharp toll free at 1-800-237-4277 (1-800-BE-SHARP).
What to do to obtain service:	In-home service is provided for one year from date of purchase. In-home service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase available.

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



CANADA CONSUMER LIMITED WARRANTY

Congratulations on your purchase!

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

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

How to get service: Should this Sharp product fail to operate during the warranty period, warranty service is provided by an Authorized Sharp Service Centre or an Authorized Sharp Servicing Dealer. In home warranty service will be carried out to locations accessible by on-road service vehicle and within 50 km of an authorized Sharp service centre. The servicer may if necessary take the unit for repair at the servicer's facility. No other person (including any Sharp dealer or service centre) is authorized to extend, enlarge or transfer this warranty on behalf of Sharp.

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

Your product model number & description	Model # SWA2450GS Home Use Wall Oven. (Be sure to have this information available when you need service for your Product.)
Warranty period for this product:	One (1) year parts and labor including in-home service. Product must be accessible to provide service.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories, light bulb, service calls to your home to instruct how to use your Wall Oven appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by delivery, accident, modifications, fire, floods or acts of God.

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

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

SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR OVEN EVER REQUIRE WARRANTY SERVICE.

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

OVEN SAFETY

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER," "WARNING" or "CAUTION."

⚠ DANGER

An immediately hazardous situation, which, if not avoided, may result in death or serious bodily injury.

⚠ WARNING

A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.

⚠ CAUTION

A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

All safety messages will tell you what the potential hazard is, how to reduce the chance of injury and what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

⚠ WARNING This product contains one or more chemicals known to the State of California to cause cancer.

⚠ WARNING This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

WARNINGS FOR ELECTRIC INSTALLATION

⚠ WARNING



ELECTRICAL SHOCK HAZARD

Installation and service must be performed by a qualified installer or service agency. The model is powered at 208/240V. Always disconnect the power before servicing this unit. This appliance must be properly grounded. Failure to do so could result in death or serious injury.

240V VS. 208V CONNECTION

Most oven installations will have a 240 V connection. If your oven is installed with 208 V, the preheat time may be slightly longer than with 240 V. The oven is designed to assure the same clean time at 208 V.

⚠ WARNING

Remove all packing and foreign materials from the oven. Any material of this sort left inside may melt or burn when the appliance is used. Failure to do so could result in death or fire.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

⚠ WARNING *To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow basic precautions, including the following:*

PROPER INSTALLATION:

- 1 This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to properly grounded outlet. See Grounding Instructions in the Installation Instructions.
- 2 This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- 3 Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- 4 Do not operate this appliance if it is not working properly or has been damaged until an authorized servicer has examined and repaired it.
- 5 Install or locate this appliance only in accordance with the Installation Instructions.
- 6 Do not cover or block any openings on this appliance.
- 7 Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.

TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY:

- 1 Do not store flammable materials in or near the oven.
- 2 Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- 3 Keep a fire extinguisher readily available and highly visible next to any cooking appliance.
- 4 Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
- 5 Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- 6 If materials inside the oven ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
- 7 Do not let grease accumulate in or near the oven, as it could ignite.
- 8 Ensure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
- 9 Never use the oven to warm or heat a room.

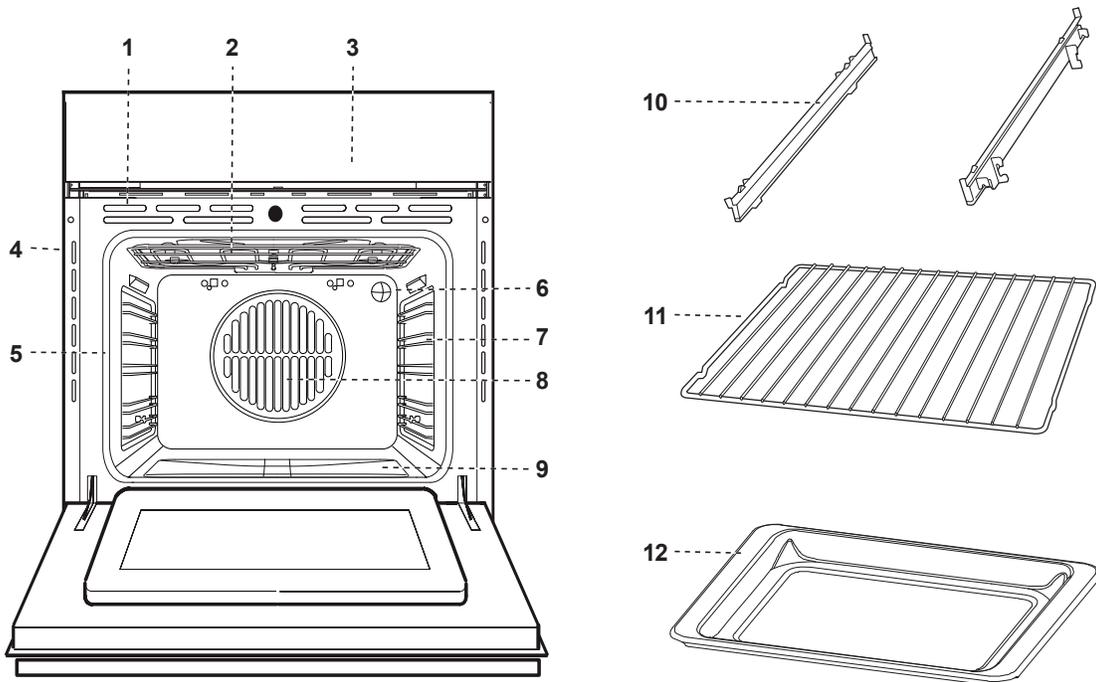
IMPORTANT SAFETY INSTRUCTIONS

PERSONAL SAFETY:

- 1 Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
- 2 Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.
- 3 For personal safety, wear proper clothing. Loose fitting clothing or garments with hanging sleeves should never be worn while using this appliance.
- 4 Tie long hair so it doesn't hang loose.
- 5 Do not touch heating elements or interior surfaces of oven.
- 6 The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- 7 During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- 8 The trim on the top and sides of the oven door may become hot enough to cause burns.
- 9 Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- 10 Do not heat unopened food containers. Buildup of pressure may cause the container to burst and cause injury.
- 11 Always place oven racks in desired position while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.
- 12 Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- 13 Do not set any weight on the open oven door.
- 14 Do not impact or scratch glass on oven door or control panel. Do not use oven if any glass surface is broken. Doing so may result in personal injury, electrical shock or fire.

READ AND SAVE THESE INSTRUCTIONS

PARTS AND FEATURES



1 Oven Vents

2 Broil Element

3 Control Panel

4 Model and Serial # Plate

5 Door Gasket

6 Halogen Light

7 Ladder Rack

8 Convection Fan and Element

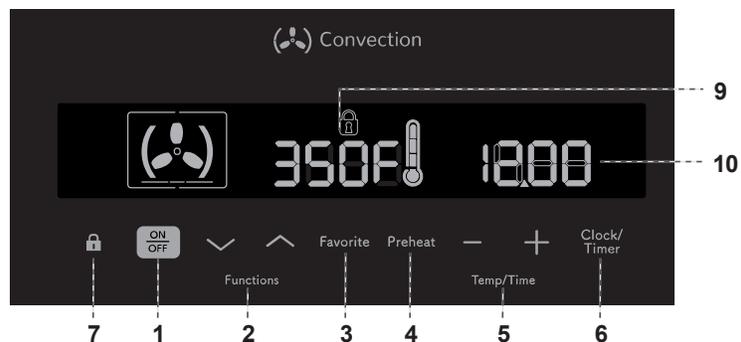
9 Bottom Element (not visible)

10 Glide Rails (can be used on any shelf level)

11 Oven Rack (2 wire racks for baking, roasting and broiling included)

12 Drip Pan (can be used for broiling)

CONTROL PANEL



- | | |
|--|--|
| 1 Power ON/OFF | 6 Clock, Timer and Delay Start Selection |
| 2 Oven Mode Controls | 7 Control Lock |
| 3 Favorite Setting | 8 Oven Mode |
| 4 Quick Preheat | 9 Temperature Display |
| 5 Temperature, Time and Clock Adjustment | 10 Clock and Timer Display |

GENERAL USE INSTRUCTIONS

- The clock time must be set in order to operate the oven.
- Turn the oven on by touching the ON/OFF pad.
- When the selected function is illuminated, the oven begins heating or the set time begins counting down.
- Turn the oven off by touching the ON/OFF pad.
- Cancel a cooking cycle by touching the ON/OFF pad. Select a new cooking mode by touching the ∇ and \blacktriangle pads, or turn the oven off by touching the ON/OFF pad again.

OVEN MODE CONTROLS

Select from Bake, Convection Bake, Heated Convection, High Broil, Low Broil, Convection Broil, Convection Roast, Pizza, Defrost and Multiple Mode Cooking.

SETTING CLOCK TIME

The clock must be set to operate the appliance. The oven does not have to be turned on to set the clock time. Time is set in increments of minutes. Hold the $-$ or $+$ pads to increase rate during scrolling.

TO SET FOR THE FIRST TIME:

- 1 Plug oven power cord into wall socket as instructed in the Installation Manual.
- 2 The clock indicator light \odot and 12:00 will blink on the display.
- 3 Touch the $-$ or $+$ pads to set the current time.
- 4 After 5 seconds, the clock indicator light \odot will stop blinking, indicating the current clock time is accepted.

The oven is now ready to use. If oven is not about to be used, turn the oven off.

TO CHANGE CLOCK TIME:

- 1 Turn oven on.
- 2 Touch Clock/Timer pad twice until the clock indicator light \odot blinks.
- 3 Touch the $-$ and $+$ pads to enter new time.
- 4 After 5 seconds, the clock indicator light \odot will stop blinking, indicating the current clock time is accepted.
- 5 Unless oven is about to be used, turn oven off.

SETTING TIMER

- 1 Turn the appliance on by touching the ON/OFF pad.
- 2 Touch Clock/Timer pad and hold it until the timer indication light blinks and 0:00 shows on display. 
- 3 Touch the $-$ and $+$ pads to enter time in increments of minutes.
- 4 When the time has elapsed, an audible signal will sound for 1 minute. Touch any pad to turn the audible signal off.

Note: The timer functions independently of the oven and can be set while a cooking cycle is active or inactive. Setting the timer does not initiate heat in the oven. The timer can be set during an active cooking cycle and will not affect the cycle, however if the ON/OFF pad is touched to cancel the timer, an active cooking cycle will also be canceled. To cancel the timer without canceling an active cooking cycle, touch any other pad.

TOUCHPAD SOUND

TO TURN OFF TOUCHPAD SOUND:

- 1 Turn the appliance off by touching the ON/OFF pad.
- 2 Touch and hold the $-$ pad first, then the $+$ pad for 2 seconds simultaneously until a tone sounds. The touchpad sound is now off.

TO TURN ON TOUCHPAD SOUND:

- 1 Turn the appliance off by touching the ON/OFF pad.
- 2 Touch and hold the – pad first, then the + pad for 2 seconds simultaneously until a tone sounds. The touchpad sound is now on.

SELECTING AN OVEN FUNCTION

- 1 Turn the oven on by touching the ON/OFF pad. The symbol to the right indicates the oven is now on and the function may be selected. 
- 2 Touch the ∨ and ∧ pads to scroll through available cooking modes and make selection.
- 3 The selected mode's default temperature 8888 will display. The oven will accept the default temperature after 5 seconds if no modification is made.
- 4 Touch the – or + pads to decrease or increase the temperature if desired.

The oven will begin preheating after temperature is selected. Temperature may be adjusted once preheating has started by using the – or + pads.

See Oven Modes section on pages 15–16 for more information on available cooking modes.

CHANGING THE OVEN TEMPERATURE

The oven temperature is measured and displayed in degrees Fahrenheit.

The cooking temperature may be changed before or during preheating and cooking cycles.

Touch and hold the – and + pads to decrease or increase temperature in increments of 25°F. Once new temperature is selected, the display will momentarily turn off while temperature is being adjusted and will illuminate again in 10 seconds with new temperature displayed.

LIGHT

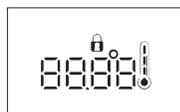
The oven light will remain on once an oven function has started.

The oven light will automatically turn off 10 minutes after the end of a cooking cycle.

THERMOMETER SYMBOL

REGULAR PREHEAT:

During regular preheat, the thermometer symbol will indicate the oven's heating progress as the bottom segment illuminates until the top segment is illuminated.

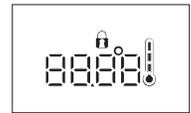


When all three segments are lit, the preheating cycle has completed. Place food inside of the oven.

Note: There is no audible tone signaling the end of the preheating cycle.

QUICK PREHEAT:

During Quick Preheat, the three segments of the thermometer will flash in sequential order. When the Quick Preheating cycle has completed, the 3 segments will stop flashing and remain lit.



QUICK PREHEAT

Quick Preheat can be used to reduce the amount of time the oven needs to preheat by approximately 40%.

IMPORTANT: Do not place food inside of the oven until Quick Preheat has completed and the oven countdown begins.

- 1 Turn the oven on by touching the ON/OFF pad.
- 2 Touch the ∨ and ∧ pads to scroll through available cooking modes and make selection.
- 3 The selected mode's default temperature will display. The oven will accept the default temperature after 5 seconds if no modification is made.
- 4 Touch the – or + pads to decrease or increase the temperature if desired.
- 5 Touch the Preheat pad to start Quick Preheat.

DELAY START

TO SET DELAY START

- 1 Select an oven function and touch the – or + pad to select a temperature.
- 2 Touch the Clock/Timer pad and hold until the Cook Time symbol **⌚** flashes.
- 3 Touch the – or + pad to set the desired cooking time.
- 4 Touch the Clock/Timer pad again until the End Cooking Time symbol **⌚** flashes.
- 5 Touch the – or + pad to set the time the cooking sequence should end.
- 6 The oven will be on standby until the calculated time is met. The symbols for End Time **⌚** and Cook Time **⌚** will illuminate once the Delay Start has started.
- 7 When the time has elapsed, an audible signal will sound for 2 minutes. **⌚** is displayed and the End Time **⌚** and Cook Time **⌚** symbols blink.
- 8 Touch any pad on the control panel to turn the audible signal off.

Note: Once Delay Start is set, Cook Time cannot be adjusted. To change Cook Time, cancel Delay Start by touching the ON/OFF pad and reset.

CONTROL PANEL

FAVORITE

Use the Favorite function to save a frequently used cooking setting.

SAVING A NEW FAVORITE SETTING:

- 1 Set the oven cook function and temperature as previously instructed and, if necessary, set the Delay Start function.
- 2 Immediately touch and hold the Favorite pad for 2 seconds until a tone sounds. The settings are now saved as a Favorite.

Note: A Favorite must be saved immediately after setting the countdown parameters, as the Favorite will be saved with the time displayed, regardless of original setting.

A new Favorite may be saved at any time by following steps 1–2 above.

STARTING A COOK CYCLE WITH SAVED FAVORITE SETTING:

- 1 Turn oven on as previously instructed.
- 2 Touch the Favorite pad to display the saved settings.
- 3 A tone will sound and saved settings will begin automatically.

DEGREES FAHRENHEIT

The oven temperature is measured and displayed in degrees Fahrenheit.

LANGUAGE

The default language for the oven is English.

LOCK FUNCTION

If the Lock is engaged, the appliance can no longer be turned on.

ACTIVATING THE LOCK

- 1 Turn the oven on by touching the ON/OFF pad. Do not select and oven function.

- 2 Touch and hold  until the Lock symbol  displays.

The Lock is now activated.

DEACTIVATING THE LOCK

- 1 Turn the oven on by touching the ON/OFF pad.

- 2 Touch and hold  until the Lock symbol  disappears.

The Lock is now deactivated, and the oven is ready for use.

DISPLAY BACKLIGHT

TURN DISPLAY BACKLIGHT ON

Touch the Favorite pad to turn the display backlight on and illuminate the clock. The clock will remain illuminated until the display backlight is turned off.

OVEN USE

BEFORE USING THE OVEN

- 1 Turn oven on and select Bake mode.
- 2 Set temperature to 500°F.
- 3 Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.

Note: Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

- 4 Turn the oven off and allow the oven to cool.

GENERAL

IMPORTANT: Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the porcelain. Never set cookware directly on the bottom of the oven cavity.

PREHEATING THE OVEN

- Preheat the oven when using the Bake mode or Convection Bake mode.
- Selecting a higher temperature for preheating does not shorten the preheating time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- The selected cooking temperature is displayed during preheating.
- The thermometer symbol  will indicate the oven's heating progress.

OPERATIONAL SUGGESTIONS

- Use the cooking charts in this manual as a guide.
- Do not set pans on the open oven door.

UTENSILS

- Glass baking dishes absorb heat. Reduce oven temperature by 25°F (15°C) when using glass.
- Use pans that produce the desired browning. The type of finish on the pan will affect the amount of browning that will occur.
 - Shiny, smooth metal or light non-stick/anodized pans reflect heat, resulting in lighter, more delicate browning. Use this type for cakes and cookies.
 - Dark, rough or dull pans will absorb heat, resulting in a browner, crisper crust. Use this type for pies.
- Do not cook with the empty broil pan in the oven, as this could affect cooking performance. Store the broil pan outside of the oven.
- Insulated baking pans may increase cooking time.

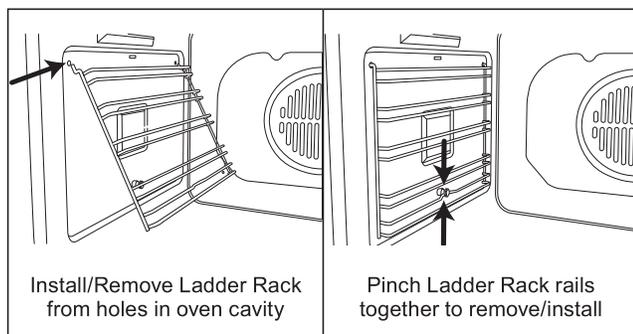
HIGH ALTITUDE BAKING

When cooking at high altitude, extend cooking times.

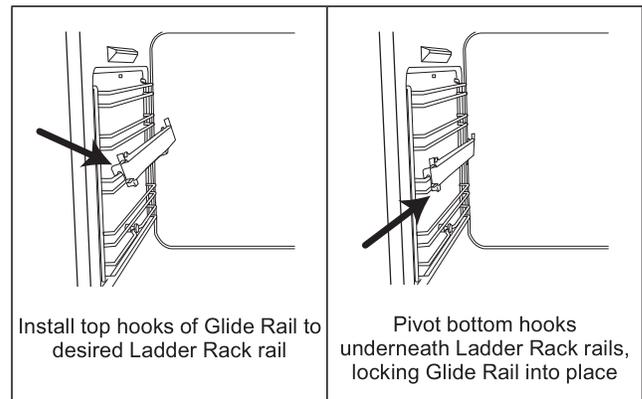
OVEN RACKS

IMPORTANT: To avoid permanent damage to the porcelain finish, place food or bakeware on an oven rack. Do not place food or bakeware directly onto the oven door or oven bottom.

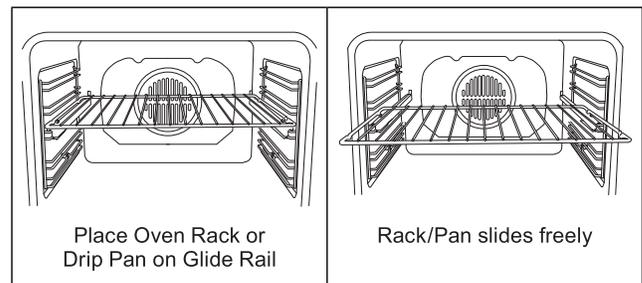
- The Ladder Rack should be secured to the left and right sides of the oven walls before turning the oven on.
 - If using the Glide Rails, ensure they are secured into place before turning the oven on.
 - Ensure the oven racks are level.
 - Oven racks have a stop to keep them from being unintentionally withdrawn fully.
- 1** Insert the tips of the Ladder Rack into the two small holes found on the oven wall. Push the Ladder Rack gently into place and pinch the bottommost rails together to safely secure it into position.



- 2** Place the Glide Rail onto one of the five shelf positions by gripping the top hooks onto the desired Ladder Rack rail. Pivot the bottom hooks underneath the rail to lock the Glide Rail into place.



- 3** Ensure the Glide Rails are level on each side of the wall. Place the oven rack or drip pan onto the Glide Rail. The rack should now slide freely.



IMPORTANT: Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

Do not force racks into place, as it could damage the porcelain.

COMPONENT COOLING FAN

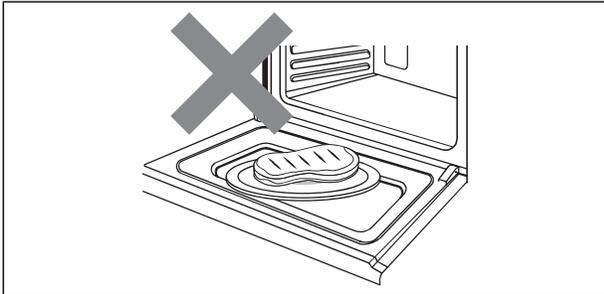
The cooling fan activates during any cooking mode to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently. The cooling fan operates at double speed (or RPM's) whenever the inner components' temperature becomes too high.

OVEN USE

OVEN DOOR

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.



- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

OVEN VENTS

Blocking or covering the oven vents will cause poor air circulation, affecting cooking, cleaning and cooling results.

- Both the upper and lower oven vents allow fresh air to enter the cooling system.
- The lower oven vent also allows hot air to be expelled from the cooling system.

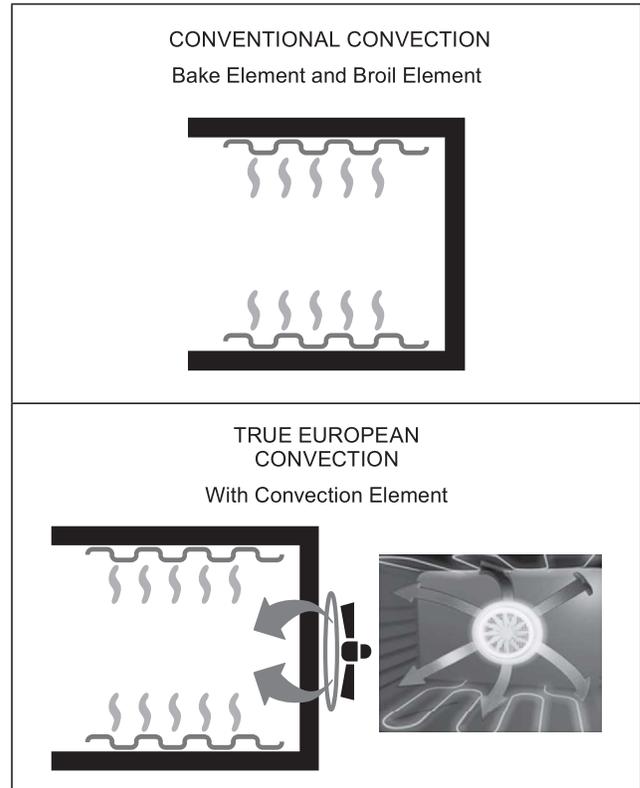
OVEN CONDENSATION AND TEMPERATURE

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount of moisture depends on the moisture content of the food.
- The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor to help maintain an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually to a higher temperature. You may need to adjust your favorite recipes when cooking in a new oven.

COOKING WITH THE CONVECTION OVEN

In a conventional oven, the heat sources cycle on and off to maintain an average temperature in the oven cavity.

As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow.



In this True Euro Convection system, the heat is conveyed by a fan that provides continuous circulation of hot air. The system provides state-of-the-art engineering and advanced design to create the finest convection oven. An additional heating element is located around the convection fan that distributes heated air through a venting panel in three dimensions: along the sides, the top and the full depth of the oven cavity. This True Euro Convection system aids in maintaining a more even oven temperature throughout the cavity. A standard convection oven has a single fan, without an additional heating element, that circulates the hot air around the food within the cavity.

The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy outside yet moist inside. Convection cooking works best for breads and pastries. Airleavened foods like angel food cakes, souffles and cream puffs rise higher than in a conventional oven. Meats and poultry stay juicy and tender while the outside is flavorful and crisp.

Using True Euro Convection, foods can be cooked at lower temperatures and with shorter cooking times.

When using Convection Bake mode, the standard oven temperature should be lowered by 25°F (15°C). Foods should be checked for doneness slightly earlier than normal. For best results, foods should be cooked uncovered in low-sided pans to take advantage of the forced air circulation.

ADVANTAGES OF CONVECTION COOKING

- Baking on multiple racks saves time and provides even cooking results in food
- Prepares whole meals at once with no flavor transfer
- Requires no specialized bakeware
- Dehydrates herbs, fruits and vegetables
- Saves time and energy
- Convection broiling allows for extraordinary grilling with thicker cuts of food

OVEN MODES

Select the oven mode. Each mode listed below works best within the indicated temperature range.

BAKE MODE: 350°F-500°F



The top and bottom heating elements will illuminate. Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air, but no fan is used to circulate the

heat. Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the bakeware. When cooking in Bake mode, only use one drip pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, balance the amount of heat between the top and the bottom of the oven.

HIGH BROIL: 500°F



The top central heating elements will illuminate. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to

keep meat tender. High Broil is also highly recommended for dishes that require a high temperature on the surface, such as beef steaks, veal, rib steak, filets, hamburgers etc.

Cook food in High Broil mode with the oven door ajar.

LOW BROIL: 450°F



The top heating elements will illuminate. The lower direct temperature makes it possible to cook foods until done without drying out or charring. Low Broil is recommended for thicker

cuts of meat, chicken breasts or vegetables that may dry out or char in high heat. This mode can be used at the end of cooking to brown foods, such as casserole with gratin finish or nachos.

CONVECTION BROIL: 170°F-500°F



The top central heating elements and the fan will illuminate. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through

forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate the food. Convection Broil is recommended for meat and vegetable kebabs, sausages, ribs, lamb chops, chicken, quail, pork chops and fish steaks, like swordfish.

Cook food in Convection Broil mode with the oven door closed.

CONVECTION BAKE: 170°F-500°F



The bottom and rear heating elements and the fan will illuminate. This combination rapidly heats the oven with large amounts of power, resulting in considerable heat coming prevalently from the

bottom of the oven.

The Convection Bake mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven tray or rack at a time.

HEATED CONVECTION: 170°F-500°F



The rear heating element and the fan will illuminate. Delicate heat is distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate food, especially cakes that need to rise, and for the preparation of certain tartlets on 3 shelves at the same time, such as cream puffs, sweet and savory biscuits, savory puffs, Swiss rolls and small portions of vegetables au gratin, etc.

CONVECTION ROAST: 170°F-500°F



The top and bottom heating elements and the fan will illuminate. This combination rapidly heats the oven with large amounts of power, and the fan distributes heat uniformly throughout the oven.

This mode is especially recommended for cooking prepacked food quickly (as preheating is not necessary).

For best results in Convection Roast mode, place cookware on the second rack from the bottom. When using the Convection Roast mode, the standard oven temperature does not need to be reduced.

PIZZA: 450°F



The bottom heating element and the fan will illuminate. Pizza mode can have excellent results in any cooking that primarily requires heat from the bottom. This mode suitable for pastries, cakes and non-dry sweets in baking tins or moulds.

For best results in Pizza mode, place cookware on a low rack level.

OVEN USE

MULTI-COOKING: 170°F-500°F



The top, bottom and rear heating elements and the fan will illuminate. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time.

Multi-Cooking mode is very versatile and excellent for many kinds of dishes and cooking. The uniform heat distribution makes this mode particularly useful for dishes requiring prolonged cooking times, such as lasagna, baked pasta, roast chicken and potatoes, and for dishes requiring lower temperatures, such as roasts. Slow cooking meat at low heat helps keep the entire roast moist and reduces shrinkage, resulting in a more tender, succulent meat. Multi-Cooking mode can have excellent results cooking dishes requiring gentle, even heat, such as fish and vegetable dishes, like zucchini, squash, eggplant and peppers.

Multi-Cooking mode can also be used to quickly thaw meat and bread by setting the temperature to 176°F (80°C). To thaw more delicate foods, set the temperature to 140°F (60°C) or use only the cold air circulation feature by setting the temperature to 32°F (0°C).

DEFROST: 160°F



The fan symbol will illuminate. The fan located on the bottom of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as ice cream cakes, cream or custard desserts and fruit cakes. The use of the fan decreases defrost time approximately by half. In the case of meat, fish and bread, it is possible to accelerate the process using the Multi-Cooking mode and setting the temperature to 176°F (80°C).

BAKE TIPS

- For best results, bake food on a single rack with at least 1"–1½" (2.5–3 cm) space between utensils and oven walls.
- Use one rack in Bake Mode.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning.
- Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Do not rest pans on the opened door. This may damage the oven.
- See Troubleshooting for tips for Baking and Roasting problems.

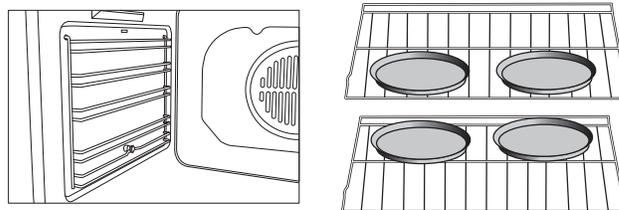
BAKE CHART

	FOOD ITEM	RACK POSITION	TEMP. °F (°C) AFTER PREHEATING	MINUTES
Cake	• Cupcake	2	350 (177)	19–22
	• Bundt	1	350 (177)	40–45
	• Angel Food	1	350 (177)	35–39
Pie	• 2 crust, fresh fruit, 9"	2	375–400 (190–205)	45–50
	• 2 crust, frozen fruit, 9"	2	375 (190)	68–78
Cookies	• Sugar	2	350–375 (177–190)	8–10
	• Chocolate Chip	2	350–375 (177–190)	8–13
	• Brownies	2	350 (177)	29–36
Breads	• Yeast loaf, 9"x5"	2	375 (190)	18–22
	• Yeast rolls	2	375–400 (190–205)	12–15
	• Biscuits	2	375–400 (190–205)	7–9
	• Muffins	2	425 (220)	15–19
Pizza	• Frozen	2	400–450 (205–232)	23–26
	• Fresh	2	475 (246)	15–18

CONVECTION BAKE TIPS

Reduce recipe baking temperatures by 25°F (15°C) and check for doneness 25% sooner than the recipe states.

- Always preheat oven for Convection Baking.
- For best results, foods should be cooked uncovered in low-sided pans to take advantage of the forced air circulation.
- Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- For best results, use shiny aluminum pans unless otherwise specified. Dark metal pans can be used, but note that foods may brown faster in dark metal bakeware.
- Most baked items cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pies or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- All five rack positions can be used when cooking on multiple racks, such as when cooking Oven Meals, cookies, biscuits and appetizers. When using two racks in baking, use positions 1 and 3.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (see graphic on the right). Allow 1"–1½" (2.5–3 cm) air space around pans.



CONVECTION CONVERSION

Generally, food cooked in Convection mode will be done 25% faster and should be cooked at 25°F lower than conventional cooking. Most recipes are written for conventional cooking, so estimate the correct temperature and cooking time for Convection by reducing the temperature by 25°F and the cooking time by 25%.

For example, a recipe calling for 400°F for 20 minutes is converted to 375°F for 15 minutes.

It is easy to convert your favorite recipes to convection. The general conversion is 25°F lower and 25% faster, but this is just a guideline, and some recipes may require trial and error to achieve a perfect result. Keep track of your technique as you experiment.

Try recipes for these kinds of dishes:

- Biscuits, cookies and one-bite appetizers
- Coffee cakes and yeast breads
- Cream puffs and popovers
- Casseroles and one-dish meals
- Oven meals, using multiple dishes and racks
- Air-leavened foods, like souffles, meringue, angel food and chiffon cakes

CONVECTION BAKE CHART

Note: Temperatures in this chart are already converted for Convection Bake. See Convection Conversion for guidelines.

	FOOD ITEM	RACK POSITION	CONVERTED TEMP. °F (°C) AFTER PREHEATING	MINUTES
Cake	• Cupcake	2	325 (163)	20–22
	• Bundt	1	325 (163)	43–50
	• Angel Food	1	325 (163)	43–47
Pie	• 2 crust, fresh fruit, 9"	2	350–400 (177–205)	40–52
	• 2 crust, frozen fruit, 9"	2	350 (177)	68–78
Cookies	• Sugar	2	325–350 (163–177)	8–10
	• Chocolate Chip	2	325–350 (163–177)	8–13
	• Brownies	2	325 (163)	29–36
Breads	• Yeast loaf, 9"x5"	2	350 (177)	18–22
	• Yeast rolls	2	350–375 (177–190)	12–15
	• Biscuits	2	375 (190)	8–10
	• Muffins	2	400 (205)	17–21
Pizza	• Frozen	2	375–425 (190–220)	23–26
	• Fresh	2	450 (232)	15–18

OVEN USE

DEHYDRATING WITH CONVECTION BAKE

At lower temperatures, the circulated heated air of Convection Bake slowly removes moisture and can preserve hearty fruits, vegetables and meats.

Note: Convection Bake is not recommended for drying fresh herbs.

- Dehydrate foods using temperatures between 150°F (65°C) to 160°F (71°C).
- Multiple racks can be used simultaneously.

- Some foods require as much as 16–23 hours to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- Drying screens can be purchased at specialty kitchen shops.
- Pat foods dry with paper towels to absorb food moisture before dehydrating.

DEHYDRATE CHART

FOOD	PREPARATION	HOURS	TEST FOR DONENESS
Fruit			
• Apples	Dip 1/4" slices in 2 cups water with 1/4 cup lemon juice	11–15	Slightly pliable
• Bananas	Dip 1/4" slices in 2 cups water with 1/4 cup lemon juice	11–15	Slightly pliable
• Cherries	Remove pits	10–15	Pliable, leathery, chewy
• Oranges peels	Slice only orange colored part of the skin	2–4	Dry and brittle
• Oranges slices	1/4" round slices	12–16	Dry and brittle skin, slightly moist fruit
• Pineapple rings	1/4" rings, peeled and cored	Canned: 9–13 Fresh: 8–12	Soft and pliable
• Strawberries	1/2" slices, skin side down on rack	12–17	Dry and brittle
Vegetables			
• Peppers	1" pieces, inner membrane removed	16–20	Leathery and dry
• Mushrooms	1/8" slices, trimmed	7–12	Tough, leathery and dry
• Tomatoes	1/8" slices	16–23	Dry, brick red color

CONVECTION ROAST TIPS

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chicken or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use a meat thermometer to determine the internal temperature.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (74°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final internal temperature by 5° to 10°F (3° to 6°C).

⚠ WARNING



BURN HAZARD

Use an oven mitt when inserting or removing a meat thermometer.

Do not touch broil element.

Failure to wear proper oven mitts can result in burns.

CONVECTION ROAST CHART

MEAT	LB	OVEN TEMP. °F (°C)	RACK POSITION	MINUTES PER LB	INTERNAL TEMP. °F (°C)
Beef					
• Rib Roast	4–6	325 (163)	2	16–20 18–22	145 (63) medium rare 160 (71) medium
• Rib Eye Roast, boneless	4–6	325 (163)	2	16–20 18–22	145 (63) medium rare 160 (71) medium
• Rump, Eye, Tip, Sirloin, boneless	3–6	325 (163)	2	16–20 18–22	145 (63) medium rare 160 (71) medium
• Tenderloin Roast	2–3	400 (205)	2	15–20	145 (63) medium rare
Pork					
• Loin Roast, boneless or bone-in	5–8	350 (177)	2	16–20	160 (71) medium
• Shoulder	3–6	350 (177)	2	20–25	160 (71) medium
Poultry					
• Chicken, whole	3–4	375 (190)	2	18–21	180 (82)
• Turkey, small	12–15	325 (163)	1	10–14	180 (82)
• Turkey, medium	16–20	325 (163)	1	9–11	180 (82)
• Turkey, large	21–25	325 (163)	1	6–10	180 (82)
• Turkey Breast	3–8	325 (163)	1	15–20	170 (77)
• Cornish Hen	1–1½	350 (177)	2	45–75	180 (82)
Lamb					
• Half Leg	3–4	325 (163)	2	22–27 28–33	160 (71) medium 170 (77) well
• Whole Leg	6–8	325 (163)	1	22–27 28–33	160 (71) medium 170 (77) well

OVEN USE

CONVECTION BROIL TIPS

- Place rack in the required position before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven for Convection Broil.
- Use the 2-piece broil pan.
- Turn meats halfway through the cooking time (see Convection Broil chart).

CONVECTION BROIL CHART

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	SIDE 1 MINUTES*	SIDE 2 MINUTES*
Beef					
• Steak (1½" or more)					
- Medium rare	4	450 (232)	145 (63)	9–12	8–10
- Medium	4	450 (232)	160 (71)	11–13	10–12
- Well	4	450 (232)	170 (77)	18–20	16–17
• Hamburgers (more than 1")					
- Medium	4	550 (288)	160 (71)	8–11	5–7
- Well	4	550 (288)	170 (77)	11–13	8–10
Poultry					
• Chicken Quarters	4	450 (232)	180 (82)	16–18	10–13
• Chicken Halves	3	450 (232)	180 (82)	25–27	15–18
• Chicken Breasts	4	450 (232)	170 (77)	13–15	9–13
Pork					
• Pork Chops (1¼" or more)	4	450 (232)	160 (71)	12–14	11–13
• Sausage, fresh	4	450 (232)	160 (71)	4–6	3–5

* Broiling and convection broiling times are approximate and may vary slightly. Cooking times depend on the thickness and the starting temperature of the meat.

BROIL TIPS

- Place rack in the required position before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before Broil.
- Use the 2-piece broil pan.
- Turn meats halfway through the cooking time (see Broil chart).

BROIL CHART

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	MINUTES SIDE 1*	MINUTES SIDE 2*
Beef					
• Steak (3/4"-1")					
- Medium rare	5	500 (260)	145 (63)	5-7	4-6
- Medium	5	500 (260)	160 (71)	6-8	5-7
- Well	5	500 (260)	170 (77)	8-10	7-9
• Hamburgers (3/4"-1")					
- Medium	4	500 (260)	160 (71)	8-11	6-9
- Well	4	500 (260)	170 (77)	10-13	8-10
Poultry					
• Breast, bone-in	4	475 (246)	170 (77)	10-12	8-10
• Thigh	4	450 (232)	180 (82)	28-30	13-15
Pork					
• Pork Chops (1")	5	500 (260)	160 (71)	7-9	5-7
• Sausage, fresh	5	500 (260)	160 (71)	5-7	3-5
• Ham Slice (1/2")	5	500 (260)	160 (71)	4-6	3-5
Seafood					
• Fish Fillets, buttered (1")	4	475 (246)	145 (63)	10-14	Do not turn
Lamb					
• Chops (1")					
- Medium rare	5	500 (260)	145 (63)	5-7	4-6
- Medium	5	500 (260)	160 (71)	6-8	4-6
- Well	5	500 (260)	170 (77)	7-9	5-7
Bread					
• Garlic Bread, slices (1")	4	500 (260)		2-2:30	
• Garlic Bread, whole loaf	3	500 (260)		4-6	

* Broiling and convection broiling times are approximate and may vary slight. Cooking times depend on the thickness and the starting temperature of the meat.

OVEN USE

FOOD SERVICE TEMPERATURE GUIDELINES FROM FSIS (USDA FOOD SAFETY & INSPECTION SERVICE)

FOOD	USDA SAFE TEMPERATURE
Precooked Ham (to reheat)	140°F (60°C)
Fresh Beef, Veal, Lamb (medium rare)	145°F (63°C)
Ground Meat & Meat mixtures (Beef, Pork, Veal, Lamb)	160°F (71°C)
Fresh beef, Veal, Lamb (medium)	
Fresh Pork (medium)	
Fresh Ham (to cook from raw)	
Egg Dishes	
Ground Meat & Meat mixtures (Turkey, Chicken)	
Stuffing (cooked alone or in bird)	165°F (74°C)
Leftovers & Casseroles	
Fresh Beef, Veal, Lamb (well done)	170°F (77°C)
Poultry Breasts	
Fresh Pork (well done)	
Whole Chicken & Turkey	180°F (82°C)
Poultry Thighs & Wings	
Duck & Goose	

Note: When cooking eggs alone rather than in a recipe, cook until yolks and whites are firm.

Meat Thermometer

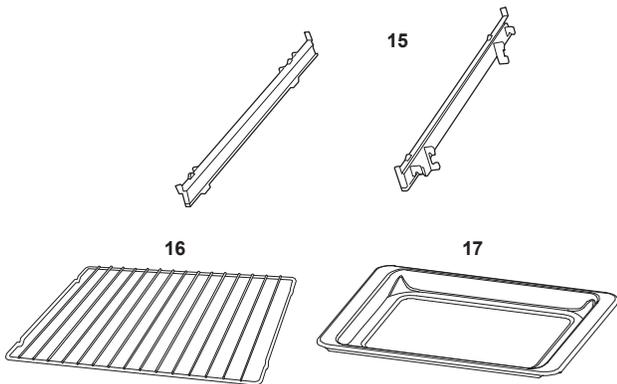
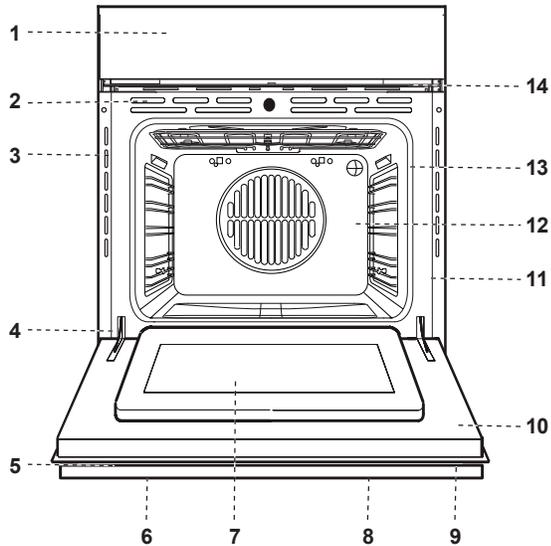
Use a meat thermometer to determine whether meat, poultry and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness.

GENERAL CLEANING

IMPORTANT: Before cleaning, ensure all controls are off and the oven is cool. Always follow the instructions printed on the label of the cleaning products.

USING THE CLEANING CHART

- 1 Locate the number of the part to be cleaned in the following illustration.
- 2 Find the part name in the chart.
- 3 Match the letter with the cleaning method on following chart.



Please refer to the following chart for Cleaning Method.

PART	CLEANING METHOD
1 Control Panel	C-G
2 Door Cooling Vent	E
3 Side Trim	D
4 Bottom Trim	D
5 Door Frame	E
6 Door Handle	G
7 Interior Door Window	F
8 Door Front	C & G
9 End Caps	D
10 Interior Oven Door	E
11 Oven Front Frame	E
12 Oven Cavity	E
13 Door Gasket	B
14 Oven Cooling Vents	D
15 Glide Rails	A
16 Oven Rack	A
17 Drip Pan	E

OVEN CARE

OVEN FINISHES/CLEANING METHODS

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum amount of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

PART	CLEANING METHOD
A Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Alternatively, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration.
B Fiberglass Knit	DO NOT HAND CLEAN GASKET.
C Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease splatters.
D Painted	Clean with hot, sudsy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
E Porcelain	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot, sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine cracking of the glaze) with age due to exposure from heat and food soil.
F Reflective Glass	Clean with hot, sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G Stainless Steel	Always wipe or rub with grain. Clean with a soapy sponge then rinse dry, or apply Fantastik® or Formula 409® to a clean paper towel and wipe clean. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner® to remove heat discoloration.

OVEN DOOR REMOVAL

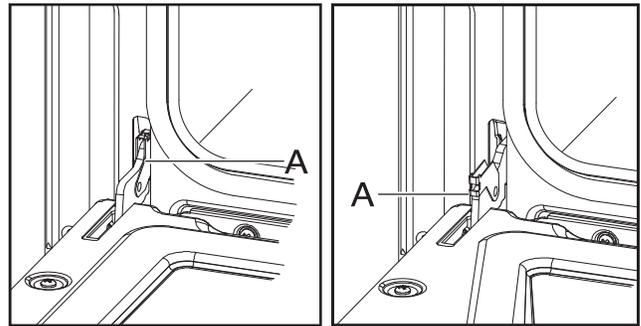
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

IMPORTANT:

- Make sure oven is cool and that power to the oven has been turned off before removing the door.
- The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands and grasp only the sides of the oven door to remove. Do not lift by the handle.
- Ensure both levers are securely in place before removing the door.
- Do not force door open or closed.

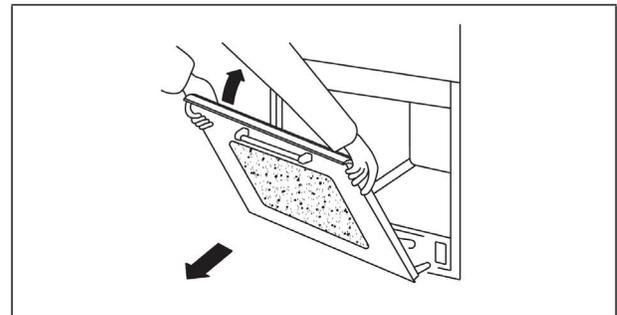
TO REMOVE THE OVEN DOOR:

- 1 Open the door completely.
- 2 Lift up and turn the small levers situated on the two hinges.



A - Hinge Bracket

- 3 Grasp the door by its two outer edges, then shut it slowly but not completely.
- 4 Pull the door upward first, then toward you, pulling it out of its seat.



- 5 Place the door in a protected location.
Replace the door by reversing the above steps.

REPLACING AN OVEN LIGHT

⚠ WARNING



ELECTRICAL SHOCK HAZARD

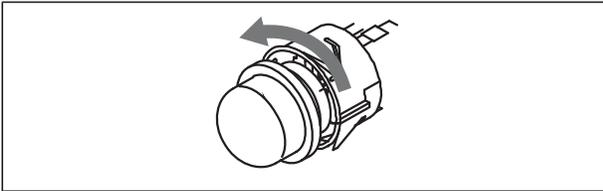
Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).

The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breakage.

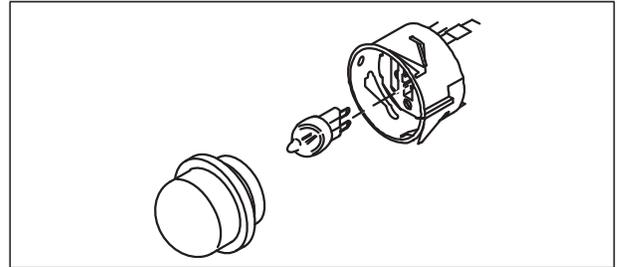
Failure to do so could result in death, electric shock, cuts or burns.

- 1** Disconnect power at the main power supply (fuse or breaker box).
- 2** Remove the light bulb glass cover by turning it counter clockwise.



- 3** Remove the bulb and replace with a bulb resistant to high temperatures with the following specifications:

- Halogen Bulb
- Voltage: 208–240V
- Wattage: 25W
- Type: E 14



- 4** Replace the glass cover.
- 5** Turn power back on at the main power supply (fuse or breaker box).

TROUBLESHOOTING

If you're having trouble, first troubleshoot with these solutions to avoid an unnecessary service call.

When baking or roasting, poor results may be caused by many reasons besides appliance malfunction. The best solution to many baking or roasting problems may be replacing old baking

utensils that have darkened or warped with age and use. See the chart below for causes to common baking problems.

See Bake Chart on page 16 and Convection Bake Chart on page 17 for oven temperatures and cooking times.

BAKING AND ROASTING TROUBLESHOOTING

BAKING PROBLEM	CAUSE
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated • Aluminum foil on oven rack or oven bottom (See Oven Racks on page 13) • Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated • Using glass bakeware (See Utensils on page 13) • Using dark, dull metal pans (See Utensils on page 13) • Incorrect rack position • Pans touching each other or oven walls
Food is dry or shrunken	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Dish tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none"> • Oven temperature is too low • Baking time not long enough • Using shiny steel pans (See Utensils on page 13) • Incorrect rack position
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

OVEN OPERATION TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
ERROR		In the event of an error, the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.
Oven display does not illuminate		Turn power off at the main power supply (fuse or breaker box). Turn power back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	Oven components have not cooled sufficiently	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven is not heating	No power going to oven	Turn power on at the main power supply (fuse or circuit breaker box). If condition persists, call a qualified electrician.
	Oven Mode or Temperature not selected	Touch Functions pad to select the oven mode and temperature.
Oven is not cooking evenly	Oven rack in incorrect position	Refer to cook charts on pages 16–21 for recommended rack position.
	Temperature not converted for Convection Bake mode	Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Oven light is not working properly	Loose or defective light bulb	Tighten the loose bulb or replace it if it is defective. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Oven door not closed completely	Check for obstruction in oven door. Check for a bent hinge.
Cannot remove lens cover on light	Dirty lens cover	There may be soil built up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Clock and Timer are not working properly	No power going to oven	Turn power on at the main power supply (fuse or circuit breaker box). If condition persists, call an authorized service center.
	Clock or Timer not set correctly	See Clock Time and Timer on page 10.
Excessive moisture	Oven not properly preheated	When using Bake Mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven.

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