

**MICROWAVE DRAWER™ OVEN**

**MODELS**

**SMD2489ES, SMD2479JS**

**STAINLESS STEEL**



SMD2489ES

**MICROWAVE DRAWER™ OVEN: SMD2489ES, SMD2479JS**

|                                               |              |                                          |                   |
|-----------------------------------------------|--------------|------------------------------------------|-------------------|
| <b>CUSTOMER ASSISTANCE .....</b>              | <b>2</b>     | <b>BEFORE OPERATING .....</b>            | <b>13</b>         |
| <b>CONSUMER LIMITED WARRANTY .....</b>        | <b>3</b>     | <b>CONNECTING YOUR APPLIANCE.....</b>    | <b>14</b>         |
| <b>PRECAUTIONS TO AVOID POSSIBLE EXPOSURE</b> |              | <b>MICROWAVE COOKING.....</b>            | <b>15-21</b>      |
| <b>TO EXCESSIVE MICROWAVE ENERGY .....</b>    | <b>4</b>     | <b>OTHER FEATURES .....</b>              | <b>22-23</b>      |
| <b>IMPORTANT SAFETY INSTRUCTIONS.....</b>     | <b>5-6</b>   | <b>CLEANING AND CARE .....</b>           | <b>24</b>         |
| <b>INFORMATION YOU NEED TO KNOW.....</b>      | <b>7-10</b>  | <b>BEFORE YOU CALL FOR SERVICE .....</b> | <b>25</b>         |
| <b>PART NAMES.....</b>                        | <b>11-12</b> | <b>AUTO-TOUCH GUIDE.....</b>             | <b>BACK COVER</b> |

# 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](http://sharpusa.com) and [sbl.sharpusa.com](http://sbl.sharpusa.com)



### CALL US

**US** **800-BE-SHARP**  
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](http://www.sharpusa.com/support) to access exclusive content about your product including:

- FAQ's and How-To Videos
- Find or Request Service
- Extended Warranty Options
- 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](mailto:sharpusa.com)



### CHAT ONLINE

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



### CALL US

**US** **800-BE-SHARP**  
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See the Contact Us section on our sites

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Contact a Sharp Advisor on the phone

# SHARP®

## CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION ("Sharp") warrants to the first consumer purchaser that this Sharp brand product (the "Product"), when shipped in its original container, 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 warranty does not apply to any cosmetic or 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 should be the sole and exclusive warranties granted by Sharp and should be the sole and exclusive remedy available to the purchaser. Correction of defects, in the manner and for the period of time described herein, should constitute complete fulfillment of all liabilities and responsibilities of Sharp to the purchaser with respect to the Product, and should constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event should 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 a Sharp authorized servicer. Nor should Sharp be liable or in any way responsible for any incidental 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.

**Product model number & description:**

SMD2479JS & SMD2489ES Home Use Microwave Drawer™ 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. The warranty period continues for an additional four (4) years, for a total of five (5) years, with respect to the magnetron tube in the Product for parts only; labor and service are not provided free of charge for this additional period.

**Additional item(s) excluded from warranty coverage:**

Commercial, non-residential, or use inconsistent with published installation and product operational instructions.

Non-functional accessories, light bulb, service calls to your home to instruct how to use your microwave 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.

**What to do to obtain service:**

In-home service is provided for one (1) year from date of purchase. Service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase, Model, and Serial Number available.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP or visit [www.sharppusa.com](http://www.sharppusa.com). SAVE THE PROOF OF PURCHASE AS IT IS NEEDED YOUR REFRIGERATOR/FREEZER EVER REQUIRE WARRANTY SERVICE.

## **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.

# IMPORTANT SAFETY INSTRUCTIONS

## CAUTION FOR WIRELESS LAN

### CAUTION FOR USAGE ABOUT WI-FI

- Operation cannot be guaranteed near Bluetooth® wireless communications devices using the same frequency (2.4 GHz) as this product or specified low power wireless devices. There may also be issues in locations with devices that emit a magnetic field, such as microwave ovens, as well as locations with static electricity or radio disturbance, all of which can interfere with the Wi-Fi signal.
- Wireless connection and performance cannot be guaranteed for all routers or housing environments. In the following places, it is possible the Wi-Fi cannot reach or is disconnected: inside of a building made with concrete, reinforced metal, near an obstruction (e.g., a wall) or near a wireless communications device using the same frequency.
- Wireless LAN of this product corresponds to channels 1-13. It is not available to communicate with routers set up to other channels.

### CAUTION FOR PERSONAL INFORMATION (RELATED TO SECURITY)

- Using a wireless LAN device has the possibility of interception when using Wi-Fi, regardless of password setting.
- Depending on the location where you are connecting your oven, ensure you have the right/authority to connect the appliance to the available Wi-Fi network.
- If disposing of, giving away or selling the unit, be sure to Reset Wi-Fi Settings as described in this manual. The wireless LAN function of the unit should be initialized (reset) in case of handover to a third party to avoid illegal access from unauthorized parties.

### MINIMUM REQUIREMENTS FOR WI-FI/ROUTER SPECIFICATIONS:

- IEEE 802.11 b/g/n compatible WLAN
- 72.2Mbps receive and transmit PHY rate using 20MHz bandwidth
- 150Mbps receive and transmit PHY rate using 40MHz bandwidth
- 802.11i (WPA, WPA2). Open, shared key, and pair-wise key authentication services
- Wi-Fi WPS support

## IMPORTANT REGULATORY INFORMATION

**⚠ CAUTION** Any changes or modifications to the appliance not expressly approved by the party responsible for compliance could void the user's authority to operate the appliance.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

### SHARP HOME USE MICROWAVE DRAWER MODELS # SMD2489ES, SMD2479JS

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

- Contains FCC: RX3-B01
- Contains IC: 2878F-B01

Responsible Party:

Sharp Electronics Corporation

100 Paragon Drive, Montvale, NJ 07645

TEL: 1-800-BE-SHARP

[www.sharppusa.com](http://www.sharppusa.com)

# 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.

- 1 Read all instructions before using Sharp Microwave Drawer™ Oven.
- 2 Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY on page 4.
- 3 This appliance must be properly grounded. See GROUNDING INSTRUCTIONS on page 7.
- 4 Install or locate this appliance only in accordance with the provided Installation Manual.
- 5 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.
- 6 Use this appliance only for its intended use as described in this manual. 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.
- 7 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.
- 8 Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- 9 Do not cover or block any openings on the appliance.
- 10 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.
- 11 Do not immerse the cord or plug in water.
- 12 Keep the cord away from heated surfaces.
- 13 Do not climb or sit on the appliance.
- 14 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.
- 16 Food and containers must be shorter in height than the drawer. Refer to the height of the side walls of the drawer.
- 17 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 24.
- 18 To reduce the risk of fire in the appliance cavity:
  - Do not overcook food. Carefully attend the appliance when paper, plastic or other combustible materials are placed inside the appliance to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing the bag in the 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 the appliance for storage purposes. Do not leave paper products, cooking utensils or food in the appliance when not in use.
- 19 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.
- 20 If the Sharp Microwave Drawer™ Oven light fails, consult a Sharp Authorized Servicer. Only qualified service personnel should service Sharp Microwave Drawer™ Oven. Contact 1-800-BE-SHARP for the nearest Sharp Authorized Servicer for evaluation, repair and/or adjustment.
- 21 This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment.

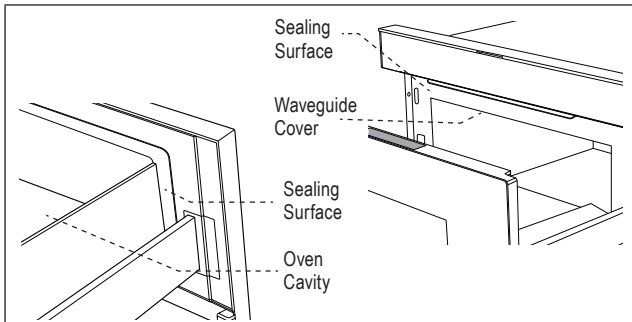
## SAVE THESE INSTRUCTIONS

# INFORMATION YOU NEED TO KNOW

## UNPACK THE APPLIANCE

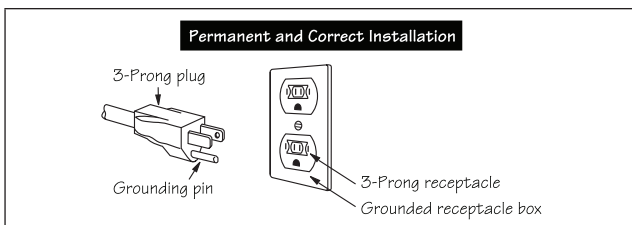
Remove all packing materials from inside the appliance. Remove the feature sticker, if there is one, from the outside of the Sharp Microwave Drawer™ Oven. Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents 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.



## 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 serviceperson install an outlet near the appliance.**

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

## 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.

## 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.

# INFORMATION YOU NEED TO KNOW

## 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 24.

### 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.

### MAGNETRON CYCLING IS NORMAL

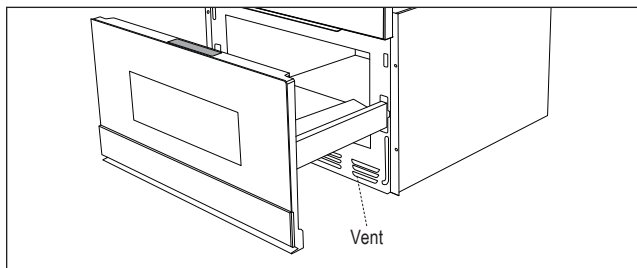
The magnetron can be heard cycling on and off during microwave use with power levels below 100%.

### 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.



## 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) |

## 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.

## 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 9.

### 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.

# INFORMATION YOU NEED TO KNOW

## 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 the left column.

## ABOUT 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                                                                                                                                                                                                                                                                                                                         |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"><li>• glass-ceramic</li><li>• heat-resistant glass</li><li>• microwave-safe plastics</li><li>• microwave-safe paper plates</li><li>• microwave-safe pottery, stoneware and porcelain</li><li>• browning dish*</li><li>• wood, straw and wicker†</li></ul> | <ul style="list-style-type: none"><li>• metal pans and bakeware</li><li>• dishes with metallic trim</li><li>• non-heat-resistant glass</li><li>• non-microwave-safe plastics</li><li>• recycled paper products</li><li>• brown paper bags</li><li>• food storage bags</li><li>• metal twist-ties</li><li>• aluminum foil</li></ul> |
| * <b>IMPORTANT</b> Do not exceed recommended preheating time for browning dish.                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                    |
| † <b>IMPORTANT</b> 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                                                                                                                                                                                       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"><li>• paper towels</li><li>• wax paper</li><li>• microwave-safe plastic wrap*</li><li>• microwave-safe lids</li><li>• oven cooking bags</li></ul> | <ul style="list-style-type: none"><li>• recycled paper towels</li><li>• non-microwave-safe plastic wrap</li><li>• metal lids or lids with metal trim</li><li>• twist-ties on oven bags</li></ul> |
| * <b>IMPORTANT</b> 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

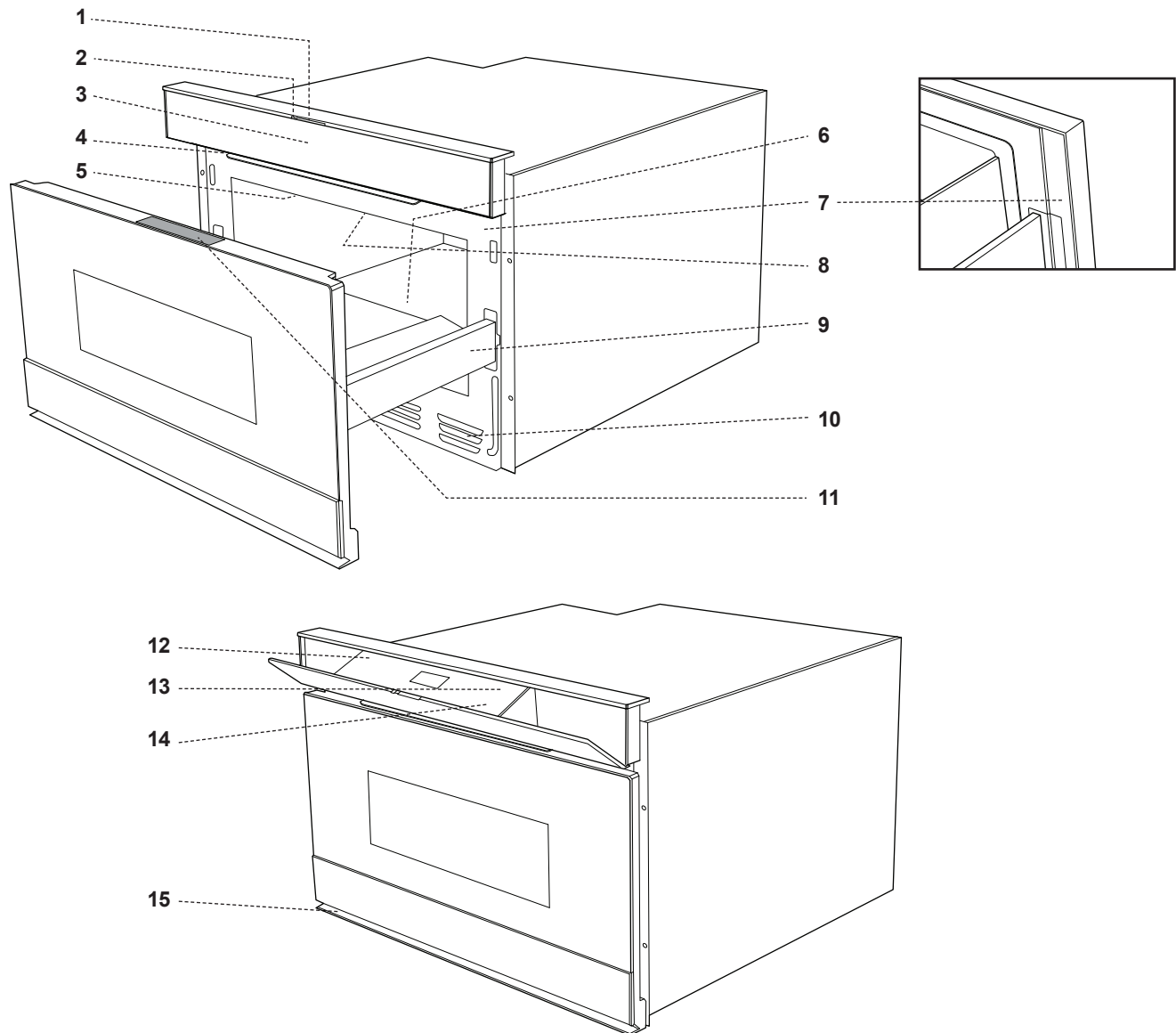
A good microwave cookbook can provide microwave cooking principles, techniques, hints and recipes.

# INFORMATION YOU NEED TO KNOW

## ABOUT FOOD IN THE MICROWAVE

| FOODS                                 | DO                                                                                                                                                                                                                                                                                                                                             | DO NOT                                                                                                                                                                                                                                                                                                            |
|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| eggs, sausages, fruits and vegetables | <ul style="list-style-type: none"> <li>Puncture egg yolks before cooking to prevent bursting.</li> <li>Pierce skins of potatoes, apples, squash, hot dogs and sausages so steam escapes.</li> </ul>                                                                                                                                            | <ul style="list-style-type: none"> <li>DO NOT cook eggs in shells.</li> <li>DO NOT reheat whole eggs.</li> <li>DO NOT dry nuts or seeds in shells.</li> </ul>                                                                                                                                                     |
| popcorn                               | <ul style="list-style-type: none"> <li>Use popcorn specially packaged for microwave cooking.</li> <li>Listen for the popping of corn to slow to 1 or 2 seconds between pops to avoid overcooking.</li> <li>Use the special Popcorn feature by touching the <b>POPCORN</b> pad.</li> </ul>                                                      | <ul style="list-style-type: none"> <li>DO NOT pop corn in regular brown paper bags or glass bowls.</li> <li>DO NOT exceed the maximum cooking time listed in the package instructions.</li> </ul>                                                                                                                 |
| baby food                             | <ul style="list-style-type: none"> <li>Transfer baby food to a small dish and heat carefully, stirring often.</li> <li>Check temperature before serving. Test temperature of bottles on your wrist before serving.</li> <li>Attach nipples to bottles AFTER heating. Shake well before serving.</li> </ul>                                     | <ul style="list-style-type: none"> <li>DO NOT heat disposable bottles.</li> <li>DO NOT heat bottles with nipples attached.</li> <li>DO NOT heat baby food in original jars.</li> </ul>                                                                                                                            |
| general                               | <ul style="list-style-type: none"> <li>Cut filled baked goods after heating to release steam.</li> <li>Stir liquids briskly before and after heating to avoid eruption.</li> <li>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.</li> </ul> | <ul style="list-style-type: none"> <li>DO NOT heat or cook in closed glass jars or airtight containers.</li> <li>DO NOT use the microwave for canning, as harmful bacteria may not be destroyed.</li> <li>DO NOT deep-fat fry in the microwave.</li> <li>DO NOT dry wood, gourds, herbs or wet papers.</li> </ul> |

## MICROWAVE DRAWER



- |                                                                                                                                                    |                                   |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|
| <b>1</b> Easy Wave Open indicator                                                                                                                  | <b>9</b> Microwave Drawer™ guides |
| <b>2</b> Wi-Fi indicator                                                                                                                           | <b>10</b> Vent                    |
| <b>3</b> Hidden control panel door                                                                                                                 | <b>11</b> Menu label              |
| <b>4</b> Easy Wave Open sensor                                                                                                                     | <b>12</b> Glass touch control     |
| <b>5</b> Waveguide cover <b>DO NOT REMOVE</b>                                                                                                      | <b>13</b> Easy Wave Open pad      |
| <b>6</b> Nameplate: Open the Microwave Drawer fully.<br>The label is beyond the back wall of the microwave cavity facing up from the flat surface. | <b>14</b> Wi-Fi Connect pad       |
| <b>7</b> Drawer sealing surfaces                                                                                                                   | <b>15</b> Built-in flush mount    |
| <b>8</b> Drawer light                                                                                                                              |                                   |

The glass touch control is hidden behind the control panel door on the top front face of the unit. To open, push in on the control panel. The panel will release and gently float to open. To close, push the panel upward to the closed position. The panel will be secured by magnetic latches in both open and closed positions.

# PART NAMES

## GLASS TOUCH CONTROL



Numbers next to the glass touch control illustration indicate pages on which there are feature descriptions and usage information.

## MENU LABEL

| DEFROST |                   | SENSOR COOK |                         | MORE MENUS |                   |
|---------|-------------------|-------------|-------------------------|------------|-------------------|
| 1       | Ground Meat       | 1           | Baked Potatoes          | Melt       | 1 Butter          |
| 2       | Steaks/Chops      | 2           | Sweet Potatoes          |            | 2 Chocolate       |
| 3       | Boneless Poultry  | 3           | Fish/Seafood            |            | 3 Ice Cream       |
| 4       | Bone-in Poultry   | 4           | Brown Rice              | Soften     | 4 Cream Cheese    |
| 5       | Roast             | 5           | White Rice              |            | 5 Syrup           |
| 6       | Casserole or Soup | 6           | Quick Fresh Vegetables  | Warm       | 6 Dessert Topping |
|         |                   | 7           | Longer Fresh Vegetables |            | 7 Beverage Reheat |
|         |                   | 8           | Steamer Bag             |            | 8 Hot Water       |
|         |                   | 9           | Frozen Vegetables       |            | 9 Hot Cereal      |
|         |                   | 10          | Ground Meat             |            |                   |
|         |                   | 11          | Frozen Entrees          |            |                   |



## BEFORE USE

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

## SET THE CLOCK

- 1 Touch the **Timer/Settings** pad once. The display shows *TO SET CLOCK ENTER TIME*.
- 2 Touch the number pads for correct time of day then touch the **START/+30 SEC** pad.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, *ERROR* will appear in the display. Touch the **STOP/CLEAR** pad and re-enter the time.

## STOP/CLEAR

Touch the **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 OR CLOSE MICROWAVE DRAWER

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

### TO CLOSE MICROWAVE DRAWER

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

## EASY WAVE OPEN ON/OFF

When the unit is plugged in, the default setting of Easy Wave Open is OFF. The white light on the center of the panel will illuminate once Easy Wave Open has been activated. When Control Lock is activated, the Easy Wave Open function is off.

To use the Easy Wave Open function, simply wave your hand in front of the sensor twice in consecutive motions. This can be either up and down or side to side motions.

### EASY WAVE OPEN ON/OFF

- Hold the number **5** pad on the glass touch control for 3 seconds.

## POWER OUTAGE

If the electrical power supply to the Sharp Microwave Drawer™ Oven should be interrupted, the display will intermittently show *ENJOY YOUR MICROWAVE TOUCH CLEAR* after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch the **STOP/CLEAR** pad and reset the clock for the correct time of day.

# CONNECTING YOUR APPLIANCE

## SMART HOME CONNECTIVITY

The Sharp Microwave Drawer™ Oven combines the technological enhancements of smart home connectivity with Sharp's innovative Microwave Drawer design:

- Wi-Fi Connectivity
- Mobile App and Voice Control

Your Microwave Drawer may be operated remotely through a mobile device using the Sharp Kitchen app in addition to conventional operation in a non-connected capacity using the Glass Touch Control on the oven door. To use the app, the appliance must be connected to your home network.

## WI-FI CONNECT

The Sharp Microwave Drawer™ Oven is equipped with Wi-Fi connectivity. The oven's Wi-Fi will need to be turned ON in order to complete the Pairing process.

### TURN OVEN'S WI-FI ON/OFF

- Touch the number **0** pad and hold for 3 seconds.

### FAVORITES:

The Sharp Kitchen app lets you select and store your Favorite Smart Cook items in your FAVORITES section. Click on the heart icon to add your most frequently prepared dishes.

## REMOTE START SAFETY INFORMATION

In order to operate the Sharp Microwave Drawer™ Oven with the Sharp Kitchen app, you must enable the Remote Start feature. When the unit is plugged in, the default setting of Remote Start is OFF. Remote Start must be turned ON before operating the appliance with the Sharp Kitchen app.

- Touch the **Timer/Settings** pad 3 times to access the Remote Start function.

When using mobile device operation to control the appliance remotely, be sure to follow all safety procedures and guidelines as instructed in this operation manual. Failure to do so may result in personal injury, death or damage to property.

## PAIRING

Pairing may be used to pair a new mobile device to the oven after the oven has already been connected to your home network.

- Touch the **Timer/Settings** pad 4 times to access the Pairing function.

## REMOTE OPERATION

There is a 3-minute window after opening and closing the drawer in which you may operate the oven remotely with the app. After 3 minutes of inactivity, you must operate the oven manually at the control panel or open and close the drawer again to operate remotely.

- If you activate the appliance remotely, your oven will remain ON and in cooking mode even if your mobile device or home Wi-Fi become disabled.

ALWAYS ensure the oven cavity is prepared for cooking when operating the oven remotely with the app. Risk of oven damage or fire could occur. NEVER use the oven interior as a storage device for unrelated items or cook using the app remotely if the cavity is not properly prepared. ALWAYS have food in the Microwave Drawer™ when it is on to absorb the microwave energy.

## WI-FI INFORMATION

Wi-Fi Information provides your oven's MAC address on your home network. This information may be requested if you contact SHARP Customer Assistance.

- Touch the **Timer/Settings** pad 5 times to access the Wi-Fi Information function.

## WI-FI FIRMWARE UPDATES

From time to time, updates to the oven's software will be released. Notifications will be sent via the Sharp Kitchen app for these updates. The firmware updates will be available on the product support page. Please visit: [www.sharpusa.com/support](http://www.sharpusa.com/support) for more information.

- Touch the **Timer/Settings** pad 6 times to access the Wi-Fi Firmware Update function.

## WI-FI RESET

Your oven's Wi-Fi settings may be cleared by using the Wi-Fi Reset function. Clearing of settings may need to be performed when a new router or Wireless LAN is installed in the home or if transferring ownership of the oven. See also CAUTION FOR PERSONAL INFORMATION (RELATED TO SECURITY) on page 5 for further information.

- Touch the **Timer/Settings** pad 7 times to access the Wi-Fi Reset function.

**FOR INSTRUCTIONS AND HOW-TO-PAIR VIDEO PLEASE VISIT:  
[WWW.SHARPUSA.COM/SUPPORT](http://WWW.SHARPUSA.COM/SUPPORT)**

## TIME COOKING

The Sharp Microwave Drawer™ Oven can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

### TO COOK:

- 1 Touch the **number** pads to enter cooking time.
- 2 Touch the **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 9 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.

- 1 Touch the **number** pads to enter cooking time.
- 2 Touch the **Power Level** pad repeatedly until the correct level appears on the display. (For example, to defrost at 30% power, touch the **Power Level** pad eight times, and P - 30 will appear on the display.)
- 3 Touch the **START/+30 SEC** pad.

| 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              | no heat                                                                                     |

## 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 the **STOP/CLEAR** pad 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 the **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 the **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 the **Timer/Settings** pad when **HELP** appears on the display. Cooking hints include recommended coverings and quantity/weight ranges.

# MICROWAVE COOKING

## SENSOR

### POPCORN, REHEAT, COOK

You can cook or reheat many foods and don't need to calculate cooking time or power level.

- 1 Touch the **Cook** pad.
- 2 See the Menu Label and touch a **number** pad to select food item.
- 3 Touch the **START/+30 SEC** pad. 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.

#### Note:

- To heat or cook other foods or foods above or below the quantity allowed on the chart, cook manually.

### POPCORN AND REHEAT CHART

| FOOD    | AMOUNT                                                                | PROCEDURE                                                                                                                                                                                                                                                                       |
|---------|-----------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Popcorn | 2.85–3.5 oz<br>(regular/regular-light)<br>1.2–1.75 oz<br>(mini/snack) | Cook only one package of microwave popcorn at a time and always with the appropriate side facing up. <ul style="list-style-type: none"><li>• Touch the <b>Popcorn</b> pad once for regular size or twice for mini/snack size then touch the <b>START/+30 SEC</b> pad.</li></ul> |
| Reheat  | 4–36 oz                                                               | Use microwave-safe cookware and cover with a lid, plastic wrap or wax paper. <ul style="list-style-type: none"><li>• Touch <b>Reheat</b> pad then touch the <b>START/+30 SEC</b> pad.</li></ul> After heating, stir well, if possible, recover and let stand 2 to 3 minutes.    |

### COOK CHART

| FOOD             | AMOUNT       | PROCEDURE                                                                                                                                                                                                                                                                                                                                                                                                                                |
|------------------|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 Baked Potatoes | 1–6 medium   | Pierce potatoes at least three times each on the top, bottom and sides to allow steam to escape. Place potatoes on a paper towel. <ul style="list-style-type: none"><li>• Touch the <b>Cook</b> pad, touch the number <b>1</b> pad for Baked Potatoes or the number <b>2</b> pad for Sweet Potatoes then touch <b>START/+30 SEC</b> pad.</li></ul> After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes. |
| 2 Sweet Potatoes | 1–6 medium   |                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| 3 Fish/Seafood   | 0.25–2.0 lb  | Arrange fish or seafood in a ring in a shallow glass dish (roll fillet edges underneath). Cover with vented plastic wrap. <ul style="list-style-type: none"><li>• Touch the <b>Cook</b> pad, touch the number <b>3</b> pad for Fish/Seafood then touch the <b>START/+30 SEC</b> pad.</li></ul> After cooking, leave covered and let stand for 3 minutes.                                                                                 |
| 4 Brown Rice     | 0.5–2.0 cups | Place rice in a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. <ul style="list-style-type: none"><li>• Touch the <b>Cook</b> pad, touch the number <b>4</b> pad for White Rice or the number <b>5</b> pad for Brown Rice then touch the <b>START/+30 SEC</b> pad.</li></ul> After cooking, stir, recover and let stand 3 to 5 minutes or until all liquid has been absorbed.                      |
| 5 White Rice     | 0.5–2.0 cups |                                                                                                                                                                                                                                                                                                                                                                                                                                          |

## COOK CHART

| FOOD                             | AMOUNT       | PROCEDURE                                                                                                                                                                                                                                                                                                                                                                                              |
|----------------------------------|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>6</b> Quick Fresh Vegetables  |              | Wash fresh vegetables and place them in a casserole dish. Add no water to freshly washed quick vegetables. For tender vegetables, cover with a lid. For tender-crisp vegetables, cover with plastic wrap.                                                                                                                                                                                              |
| Broccoli                         | 0.25–2.0 lb  | <ul style="list-style-type: none"> <li>• Touch the <b>Cook</b> pad, touch the number <b>6</b> pad for Quick Fresh Vegetables then touch the <b>START/+30 SEC</b> pad.</li> </ul> After cooking, stir, if possible, recover and let stand for 2 to 5 minutes.                                                                                                                                           |
| Brussels sprouts                 | 0.25–2.0 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Cabbage                          | 0.25–2.0 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Cauliflower (flowerets)          | 0.25–2.0 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Cauliflower (whole)              | 1 medium     |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Spinach                          | 0.25–1.0 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Zucchini                         | 0.25–2.0 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Baked apples                     | 2–4 medium   |                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>7</b> Longer Fresh Vegetables |              | Wash fresh vegetables and place them in casserole dish. Add 1–4 tablespoons water. For tender vegetables, cover with a lid. For tender-crisp vegetables, cover with plastic wrap.                                                                                                                                                                                                                      |
| Carrots, sliced                  | 0.25–1.5 lb  | <ul style="list-style-type: none"> <li>• Touch the <b>Cook</b> pad, touch the number <b>7</b> pad for Longer Fresh Vegetables then touch the <b>START/+30 SEC</b> pad.</li> </ul> After cooking, stir, if possible, recover and let stand for 2 to 5 minutes.                                                                                                                                          |
| Corn on the cob                  | 2–4 pieces   |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Green beans                      | 0.25–1.5 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| Winter squash:                   |              |                                                                                                                                                                                                                                                                                                                                                                                                        |
| diced                            | 0.25–1.5 lb  |                                                                                                                                                                                                                                                                                                                                                                                                        |
| halves                           | 1–2 halves   |                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>8</b> Steamer Bag             | 6–17 oz      | Place the bag with the right side facing up.                                                                                                                                                                                                                                                                                                                                                           |
|                                  |              | <ul style="list-style-type: none"> <li>• Touch the <b>Cook</b> pad, touch the number <b>8</b> pad for Steamer Bag then touch the <b>START/+30 SEC</b> pad.</li> </ul> After cooking, remove and carefully open to allow steam to escape.                                                                                                                                                               |
| <b>9</b> Frozen Vegetables       | 0.25–1.25 lb | Place frozen vegetables in a casserole dish. Add no water to frozen vegetables. Cover with a lid or plastic wrap.                                                                                                                                                                                                                                                                                      |
|                                  |              | <ul style="list-style-type: none"> <li>• Touch the <b>Cook</b> pad, touch the number <b>9</b> pad for Frozen Vegetables then touch the <b>START/+30 SEC</b> pad.</li> </ul> After cooking, stir, if possible, recover and let stand for 3 minutes.                                                                                                                                                     |
| <b>10</b> Ground Meat            | 0.25–2.0 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 a casserole dish and cover with wax paper or plastic wrap.                                                                                                                                                                          |
|                                  |              | <ul style="list-style-type: none"> <li>• Touch the <b>Cook</b> pad, touch the number <b>1+0</b> pads for Ground Meat then touch the <b>START/+30 SEC</b> pad.</li> <li>• When the microwave oven pauses, turn over patties or stir bulk meat to break up large pieces, recover then touch the <b>START/+30 SEC</b> pad.</li> </ul> After cooking, leave meat covered and let stand for 2 to 3 minutes. |
| <b>11</b> Frozen Entrées         | 6–17 oz      | Remove the entrée from outer packaging and cover according to package directions.                                                                                                                                                                                                                                                                                                                      |
|                                  |              | <ul style="list-style-type: none"> <li>• Touch the <b>Cook</b> pad, touch the number <b>1+1</b> pads for Frozen Entrée the touch the <b>START/+30 SEC</b> pad.</li> </ul> After cooking, leave covered and let stand for 2 to 3 minutes.                                                                                                                                                               |

# MICROWAVE COOKING

## DEFROST

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

- 1 Touch the **Defrost** pad.
- 2 See the Menu Label. Touch the **number** pads to select food number.
- 3 Touch the **number** pads to enter weight.
- 4 Touch the **START/+30 SEC** pad.
- 5 The oven will pause so the food can be checked. After each audible signal, turn the food over and touch the **START/+30 SEC** pad again.

- 6 At the end of the defrost cycle, let the food stand covered. 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 below.
- 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               | AMOUNT               | PROCEDURE                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|--------------------|----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 Ground Meat      | 0.5–2.0 lb           | Place food on a microwave-safe dish and cover loosely. <ul style="list-style-type: none"><li>• Touch the <b>Defrost</b> pad, touch the number <b>1</b> pad for Ground Meat, touch the <b>number</b> pads to enter the weight of the food then touch the <b>START/+30 SEC</b> pad.</li></ul> After each audible signal, remove any thawed pieces and touch the <b>START/+30 SEC</b> pad again. After defrosting, leave covered and let stand for 5 to 10 minutes.       |
| 2 Steaks/Chops     | 0.5–3.0 lb           | Place food on a microwave-safe dish and cover loosely. <ul style="list-style-type: none"><li>• Touch the <b>Defrost</b> pad, touch the number <b>2</b> pad for Steaks/Chops, touch the <b>number</b> pads to enter the weight of the food then touch the <b>START/+30 SEC</b> pad.</li></ul> After each audible signal, remove any thawed pieces and touch the <b>START/+30 SEC</b> pad again. After defrosting, leave covered and let stand for 10 to 20 minutes.     |
| 3 Boneless Poultry | 0.5–2.0 lb           | Place food on a microwave-safe dish and cover loosely. <ul style="list-style-type: none"><li>• Touch the <b>Defrost</b> pad, touch the number <b>3</b> pad for Boneless Poultry, touch the <b>number</b> pads to enter the weight of the food then touch the <b>START/+30 SEC</b> pad.</li></ul> After each audible signal, remove any thawed pieces and touch the <b>START/+30 SEC</b> pad again. After defrosting, leave covered and let stand for 10 to 20 minutes. |
| 4 Bone-in Poultry  | 0.5–3.0 lb           | Place food on a microwave-safe dish and cover loosely. <ul style="list-style-type: none"><li>• Touch the <b>Defrost</b> pad, touch the number <b>4</b> pad for Bone-in Poultry, touch the <b>number</b> pads to enter the weight of the food then touch the <b>START/+30 SEC</b> pad.</li></ul> After each audible signal, remove any thawed pieces and touch the <b>START/+30 SEC</b> pad again. After defrosting, leave covered and let stand for 10 to 20 minutes.  |
| 5 Roast            | 2.0–4.0 lb           | Place food on a microwave-safe dish and cover loosely. <ul style="list-style-type: none"><li>• Touch the <b>Defrost</b> pad, touch the number <b>5</b> pad for Roast, touch the <b>number</b> pads to enter the weight of the food then touch the <b>START/+30 SEC</b> pad.</li></ul> After each audible signal, remove any thawed pieces and touch the <b>START/+30 SEC</b> pad again. After defrosting, leave covered and let stand for 30 to 60 minutes.            |
| 6 Casserole Soup   | 2–6 cups<br>1–6 cups | Place food on a microwave-safe dish and cover loosely. <ul style="list-style-type: none"><li>• Touch the <b>Defrost</b> pad, touch the number <b>6</b> pad for Casserole/Soup, touch the <b>number</b> pads to enter the weight of the food then touch the <b>START/+30 SEC</b> pad.</li></ul> After each audible signal, remove any thawed pieces and touch the <b>START/+30 SEC</b> pad again. After defrosting, stir well, cover 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) and microwave at 30% power.

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

# MICROWAVE COOKING

## MORE MENUS

### MELT/SOFTEN/WARM

The Melt/Soften/Warm 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 the **More Menus** pad.
- 2 See the Menu Label. Select the desired food by touching the **number** pad.
- 3 Touch the same **number** pad one more time for the smaller quantity or two more times for the larger quantity.
- 4 Touch the **START/+30 SEC** pad.

### MELT/SOFTEN/WARM CHART

| FOOD                                                                   | AMOUNT                  | PROCEDURE                                                                                                                                                                                                                |
|------------------------------------------------------------------------|-------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Melt</b>                                                            |                         |                                                                                                                                                                                                                          |
| Place food in a microwave-safe glass dish and cover with plastic wrap. |                         |                                                                                                                                                                                                                          |
| <b>1</b> Butter                                                        | 2 tbsp<br>1/2 cup       | • Touch the <b>More Menus</b> pad then touch the number <b>1</b> pad for Butter. To select quantity, touch the number <b>1</b> pad once for 2 tablespoons or twice for 1/2 cup. Touch the <b>START/+30 SEC</b> pad.      |
| <b>2</b> Chocolate                                                     | 1 cup chips<br>1 square | • Touch the <b>More Menus</b> pad then touch the number <b>2</b> pad for Chocolate. To select quantity, touch the number <b>2</b> pad once for 1 cup chips or twice for 1 square. Touch the <b>START/+30 SEC</b> pad.    |
| <b>Soften</b>                                                          |                         |                                                                                                                                                                                                                          |
| Place food in a microwave-safe dish and DO NOT COVER.                  |                         |                                                                                                                                                                                                                          |
| <b>3</b> Ice cream                                                     | 1 pint<br>1.5 qt        | • Touch the <b>More Menus</b> pad then touch the number <b>3</b> pad for Ice Cream. To select quantity, touch the number <b>3</b> pad once for 1 pint or twice for 1.5 quart. Touch the <b>START/+30 SEC</b> pad.        |
| <b>4</b> Cream cheese                                                  | 3 oz<br>8 oz            | • Touch the <b>More Menus</b> pad then touch the number <b>4</b> pad for Cream Cheese. To select quantity, touch the number <b>4</b> pad once for 3 oz or twice for 8 oz. Touch the <b>START/+30 SEC</b> pad.            |
| <b>Warm</b>                                                            |                         |                                                                                                                                                                                                                          |
| Place food in a microwave-safe glass dish and DO NOT COVER.            |                         |                                                                                                                                                                                                                          |
| <b>5</b> Syrup                                                         | 0.25 cup<br>0.5 cup     | • Touch the <b>More Menus</b> pad then touch the number <b>5</b> pad for Syrup. To select quantity, touch the number <b>5</b> pad once for 0.25 cup or twice for 0.5 cup. Touch the <b>START/+30 SEC</b> pad.            |
| <b>6</b> Dessert Toppings                                              | 0.25 cup<br>0.5 cup     | • Touch the <b>More Menus</b> pad then touch the number <b>6</b> pad for Dessert Toppings. To select quantity, touch the number <b>6</b> pad once for 0.25 cup or twice for 0.5 cup. Touch the <b>START/+30 SEC</b> pad. |

# MICROWAVE COOKING

## BEVERAGE REHEAT/HOT WATER/HOT CEREAL

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

- 1 Touch the **More Menus** pad.
- 2 See the Menu Label. Select the desired item by touching the **number** pad.

- 3 Touch the same **number** pad repeatedly to select the quantity.
- 4 Touch the **START/+30 SEC** pad.

## BEVERAGE REHEAT / HOT WATER / HOT CEREAL

|   | FOOD            | AMOUNT       | PROCEDURE                                                                                                                                                                                                                                                                                                                                                                                       |
|---|-----------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 7 | 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. <ul style="list-style-type: none"><li>• Touch the <b>More Menus</b> pad then touch the number <b>7</b> pad for Beverage Reheat. Touch the number <b>7</b> pad repeatedly to select quantity then touch the <b>START/+30 SEC</b> pad.</li></ul> Stir after heating. |
| 8 | Hot Water       | 1–6 cups     | To heat cold tap water to just below boiling for coffee or tea, stir the water and place it in the Sharp Microwave Drawer™ Oven. <ul style="list-style-type: none"><li>• Touch the <b>More Menus</b> pad then touch the number <b>8</b> pad for Hot Water. Touch the number <b>8</b> pad repeatedly to select quantity then touch the <b>START/+30 SEC</b> pad.</li></ul> Stir after heating.   |
| 9 | Hot Cereal      | 1–6 servings | To heat cold tap water to just below boiling for coffee or tea, stir the water and place it in the Sharp Microwave Drawer™ Oven. <ul style="list-style-type: none"><li>• Touch the <b>More Menus</b> pad then touch the number <b>9</b> pad for Hot Cereal. Touch the number <b>9</b> pad repeatedly to set the quantity then touch the <b>START/+30 SEC</b> pad.</li></ul> Stir after heating. |

# OTHER FEATURES

## TIMER/SETTINGS

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

### KITCHEN TIMER

Use the kitchen timer to keep track of timing in minutes and seconds.

- 1 Touch the **Timer/Settings** pad 2 times.
- 2 Touch the **number** pads to enter the time.
- 3 Touch the **START/+30 SEC** pad to start the countdown.

### REMOTE START ON/OFF

To operate the Sharp Microwave Drawer™ Oven with the Sharp Kitchen app, enable Remote Start.

- 1 Touch the **Timer/Settings** pad 3 times.
- 2 Touch the **START/+30 SEC** pad to turn Remote Start ON.

To disable Remote Start, follow the same process.

### SOUND ON/OFF

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

- 1 Touch the **Timer/Settings** pad 8 times.
- 2 Touch the **START/+30 SEC** pad to turn Sound OFF.

To turn Sound back on, follow the same process.

### REMINDER SIGNAL ON/OFF

At the end of timed cooking, an audible reminder signal will sound every 10 seconds for the first minute and every 3 minutes for up to an hour until the **STOP/CLEAR** pad is touched or the microwave oven is opened. The reminder signal can be turned off.

- 1 Touch the **Timer/Settings** pad 9 times.
- 2 Touch the **START/+30 SEC** pad to turn the reminder OFF.

To turn the reminder back on, follow the same process.

### AUTO-START

To set the Sharp Microwave Drawer™ Oven to cook at a designated time of day, set Auto-Start.

- 1 Touch the **Timer/Settings** pad 10 times.
- 2 Touch the **START/+30 SEC** pad to select Auto-Start.
- 3 Touch the **number** pads to enter the start time.
- 4 Touch the **Timer/Settings** pad.
- 5 Touch the **number** pads to enter the cooking time.
- 6 Touch the **Power Level** pad repeatedly to set the power level. If the desired power level is 100% (HIGH), proceed to the next step.
- 7 Touch the **START/+30 SEC** pad to set Auto-Start.

## DEMONSTRATION MODE

In Demo Mode, the magnetron does not function, and the timer counts down quickly. This mode is used during sales or to explore the unit without heating.

- 1 Touch the **Timer/Settings** pad 11 times.
- 2 Touch the **START/+30 SEC** pad and hold for 3 seconds to turn on Demo Mode.

To turn Demo Mode off, follow the same process.

## HELP

Each setting of the Cook and Sensor features has a cooking hint. To view the hint, touch the **Timer/Settings** pad whenever *HELP* is illuminated in the display.

## +30 SEC

To cook for 30 seconds at 100% power or extend cooking times during manual cooking in multiples of 30 seconds by touching the **START/+30 SEC** pad within 3 minutes after cooking completion, after closing the drawer or after touching the **STOP/CLEAR** pad once.

### Notes:

- If the **STOP/CLEAR** pad is touched 2 times prior to the end of cooking, +30 SEC cannot be used until the drawer has been opened and closed again.
- +30 SEC cannot be used with Sensor, Reheat or Defrost settings.

## 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 drawer mechanism are deactivated or locked.

### TO LOCK

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

To unlock controls, follow the same process again.

The Control Lock is canceled when the electrical power supply to your oven is interrupted. Set the Control Lock again when power to the oven is restored.

## MULTIPLE SEQUENCE COOKING

The Sharp Microwave Drawer™ Oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. The Sharp Microwave Drawer™ Oven can do this automatically.

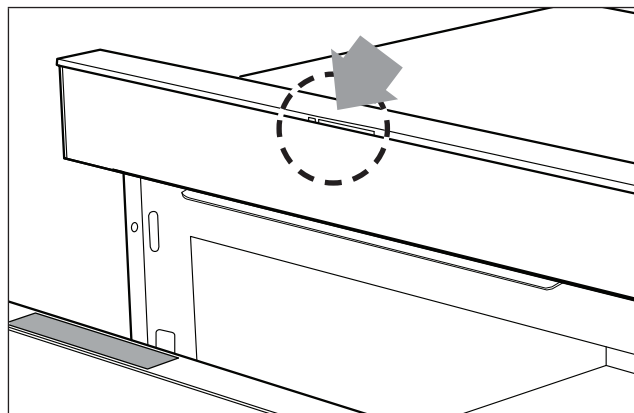
- 1 Touch the **number** pads to enter the cooking time.
- 2 Touch the **Power Level** pad to set 100% power or repeatedly to set a lower power.
- 3 Touch the **number** pads to enter the second cooking time.
- 4 Touch the **Power Level** pad to set 100% power or repeatedly to set a lower power.
- 5 Repeat this procedure up to 4 times total for up to 4 cooking sequences then touch the **START/+30 SEC** pad.

## MORE OR LESS TIME ADJUSTMENT

Should you discover that you like any of the Reheat or Defrost settings slightly more done, touch the **Power Level** pad once after touching your selection. The display will show **MORE**.

For slightly less done, touch the **Power Level** pad twice after touching your selection. The display will show **LESS**.

## INDICATORS LENS AND COLOR LEGEND



| WI-FI STATUS          | OVEN STATUS                       | COMMENTS                                                                                                 |
|-----------------------|-----------------------------------|----------------------------------------------------------------------------------------------------------|
| Wi-Fi Off             | Wave Open Off                     | Oven on Standby (out of the box)                                                                         |
| Wi-Fi On - blue light | Wave Open Off                     | Oven on Standby - Not Cooking                                                                            |
| Wi-Fi Off             | Wave Open On - white light        | Oven on Standby - Not Cooking                                                                            |
| Wi-Fi On - blue light | Wave Open On - white light        | Oven on Standby - Not Cooking                                                                            |
| Wi-Fi On - blue light | Cooking - green light             | Slow Flash (1 second ON, 1 second OFF)- Sensor/On Full - Countdown                                       |
| Wi-Fi On - blue light | Cooking - red light               | Slow Flash (1 second ON, 1 second OFF) - Stopped, Ready to Open                                          |
| Wi-Fi On - blue light | Cooking - yellow light            | Slow Flash (1 second ON, 1 second OFF) - Time is Paused                                                  |
| Wi-Fi On - blue light | Remote Start Active - white light | Flash every 5 second (5 seconds ON, 1 second OFF) - Drawer opened, 3 minute window to remote operate App |

# CLEANING AND CARE

## EXTERIOR

The outside surface is precoated metal and glass. Clean the outside with mild soap and water; 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 soft damp cloth and polished with a soft dry cloth to maintain its beauty. There are also a variety of products designed especially for cleaning and shining the stainless exterior of the oven. We recommend that 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 soft damp cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a soft damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the drawer surface.

### TOUCH CONTROL PANEL

If desired, the touch pads may be deactivated before cleaning. See the Control Lock information on page 22 of this manual. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close drawer and follow directions on page 22 for turning Control Lock off. Touch the **STOP/CLEAR** pad.

## INTERIOR

Before cleaning the Microwave Drawer, touch and hold the **STOP/CLEAR** pad for 3 seconds to lock the control pad and the automatic door mechanism. The drawer can be locked in either the open or closed position. The display will show *LOCK ON*. This will prevent the drawer from accidentally opening or closing during cleaning. After cleaning, touch and hold the **STOP/CLEAR** pad for 3 seconds to turn the lock off. The display will show *LOCK OFF*.

Cleaning is easy because no heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering.

To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft damp cloth.

**IMPORTANT: DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use mild soap; wipe clean with a soft damp cloth. Do not use any chemical oven cleaners.

## MICROWAVE DRAWER GUIDES

Remove the food crumbs from the drawer guides. Wipe with a soft dry cloth in order to 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. Carefully wipe with a soft damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

### 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                                                                                                            |
|------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| <b>1</b> 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 22.                                                                                                      |
| <b>2</b> 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 22.                                                                                                      |
| <b>3</b> Sharp Microwave Drawer™ Oven light does not work.             | • Light bulb is loose or burned out.                                                             | • Call for service.                                                                                                 |
| <b>4</b> Touch controls will not operate.                              | • Control Lock is on.                                                                            | • See page 22.                                                                                                      |
| <b>5</b> Display flashes.                                              | • Power failure.                                                                                 | • Touch the <b>STOP/CLEAR</b> pad and reset the clock. If the oven was in use, you must reset the cooking function. |
| <b>6</b> Steam from the vent                                           | • During microwaving, steam may come from the left side of the vent (when facing the microwave). | • This is normal.                                                                                                   |

NOTES



# AUTO-TOUCH GUIDE

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

## SET THE CLOCK

- 1 Touch the **TIMER/CLOCK** pad.
- 2 Touch the **number** pads to enter time of day then touch the **START/+30 SEC** pad.

## TIME COOKING

### HIGH POWER COOKING

- To cook with 100% power, touch the **number** pads to enter cooking time then touch the **START/+30 SEC** pad.

### VARIABLE POWER COOKING

- To cook with variable power, touch the **number** pads to enter cooking time, touch the **Power Level** pad repeatedly to select the microwave power level then touch the **START/+30 SEC** pad.

## SENSOR

- Touch the **Cook** pad. Refer to the Menu Label and touch the appropriate **number** pad to select the food item. Touch the **START/+30 SEC** pad.

## +30 SEC

Touch the **START/+30 SEC** pad for 30 seconds at 100% microwave power or to add 30 seconds during manual cooking. Continue to touch for additional 30 seconds.

## DEFROST

- Touch the **Defrost** pad. Refer to the Menu Label and touch the appropriate **number** pad to select the food item. Touch the **number** pads to enter the quantity then touch the **START/+30 SEC** pad.
- The oven will pause so the food can be checked. Follow instructions on the display then touch **START/+30 SEC** pad again.

## MORE MENUS

- Touch the **More Menus** pad. Refer to the Menu Label and touch the appropriate **number** pad to select the food item. Touch the same **number** pad repeatedly to select the food quantity then touch **START/+30 SEC** pad.

## TIMER/SETTINGS

Check operation manual for specific details.

Touch **Timer/Settings** pad.

- 1 time for **Clock**.
- 2 times for **Timer**.
- 3 times for **Remote Start**.
- 4 times for **Pairing**.
- 5 times for **Wi-Fi Information**.
- 6 times for **Wi-Fi Firmware Update**.
- 7 times for **Wi-Fi Reset**.
- 8 times for **Sound On/Off**.
- 9 times for **End of Cooking Reminder On/Off**.
- 10 times for **Auto Start**.
- 11 times for **Demo Mode On/Off**.

## STANDBY MODE

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## 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/UNLOCK

Touch the **STOP/CLEAR** pad and hold for 3 seconds.

# SHARP®

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