SHARP®

OPERATION MANUAL

SHARP CELERITY™ HIGH-SPEED OVEN

MODEL : SWA3099MS



SHARP CELERITY™ HIGH-SPEED OVEN: MODEL SWA3099MS

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 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.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the microwave 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.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

CUSTOMER ASSISTANCE

UNITED STATES ONLY

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

Scan this QR Code on your mobile device

ONLINE

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

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

CALL US

US **800-BE-SHARP**
800-237-4277

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 https://support.sharpusa.com/s/ 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

See the Contact Us section on our sites

CHAT ONLINE

U.S. | https://support.sharpusa.com/s/

CALL US

US **800-BE-SHARP**
800-237-4277

Contact a Sharp Advisor on the phone

CUSTOMER ASSISTANCE

CANADA ONLY

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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Dealer Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Telephone: _____

PRODUCT SUPPORT

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

Additionally, visit http://sharp.ca/support-home.aspx to access exclusive content about your product including:

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

CONTACT US

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



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

http://sharp.ca/contact-emailus.aspx



SUPPORT SITE
Product Downloads, Service Locater, Where to Buy, Toner Recycling Program and more.

CA | sharp.ca/support-home.aspx



CALL US

CA **877-278-6709**
Mon-Fri: 7am-7pm CST

Contact a Sharp Advisor on the phone

SHARP®

US CONSUMER LIMITED WARRANTY

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

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

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

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

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

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

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

Your product model number & description	Model # SWA3099MS Sharp Celerity™ High Speed 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 from date of purchase or delivery. 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 (if any):	Non-functional accessories, service calls to your home to instruct how to use your convection wall oven appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by delivery, accident modifications, fire, floods or acts of God.
Where to obtain service:	From a Sharp Authorized Servicer located in the United States. To find the location of the nearest Sharp Authorized Servicer, call Sharp toll free at 1-800-237-4277 (1-800-BE-SHARP).
What to do to obtain service:	In-home service is provided for one year from date of purchase or delivery. In-home service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase and Delivery Date available.

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

LIMITED WARRANTY

Consumer Electronics Products

Congratulations on your purchase!

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

Conditions: This limited warranty shall not apply to:

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

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

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

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

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

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

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

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

Revision: 03/21/2016

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

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



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and one of the following words: DANGER, WARNING or CAUTION.

⚠ DANGER An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.

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

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

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

State of California Proposition 65 Warnings:

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

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

WARNINGS FOR ELECTRIC INSTALLATION

⚠ WARNING

ELECTRICAL SHOCK HAZARD



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

IMPORTANT INFORMATION

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 CELERITY™ HIGH-SPEED OVEN: MODEL # SWA3099MS

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. This device complies with Part 18 of the FCC Rules.

- Contains FCC: RX3-BZ02

RESPONSIBLE PARTY:

- Sharp Electronics Corporation
  100 Paragon Drive, Montvale, NJ 07645
  TEL: 1-800-BE-SHARP • www.sharpusa.com
- Sharp Electronics of Canada Ltd.
  335 Britannia Road East Mississauga, Ontario L4Z 1W9
  TEL: 877-278-6709 • www.sharp.ca

INFORMATION REGARDING EXPOSURE TO RADIO FREQUENCY ENERGY

The output power of the radio technology used in the appliance is below the radio frequency exposure limits set by the FCC. This appliance should be installed and operated with a minimum distance of 20 cm between the radiator and your body.

The appliance and the cord meet the FCC Radio Frequency Emission Guidelines and are certified with the FCC. Information on these products is on file with the FCC and can be found by inputting such product's FCC ID (which can be found on the regulatory label of the appliance) into the FCC ID Search from available at transition.fcc.gov/oet/ea/fccid.

Please follow all applicable e-waste laws for the disposal of your microwave oven.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

When using the appliance, basic safety precautions should be followed, including the following:

⚠ WARNING To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1 Read all instructions before using the appliance.

2 Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY on page 2.

3 This appliance must be properly grounded. See INSTALLATION INFORMATION on pages 11-13.

4 Install or locate this appliance only in accordance with the provided Installation Manual.

5 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 use in industrial, laboratory or marine environments.

6 This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment.

7 If the appliance light fails, consult a Sharp Authorized Servicer.

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 store or use this appliance outdoors. Do not use this product near water, such as near a kitchen sink, in a wet basement, near a swimming pool or similar locations.

10 Do not immerse cord or plug in water.

11 Keep cord away from heated surfaces.

12 Do not climb or sit on the appliance.

13 Do not let cord hang over edge of table or counter.

14 Be sure not to get fingers or clothes caught in the oven door when closing.

15 Be sure that fingers and other objects or materials are not around the oven door opening when closed.

16 When cleaning appliance sealing surfaces that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a soft cloth. See cleaning instructions on page 24.

17 Do not cover or block any openings on the appliance.

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

19 To reduce the risk of fire in the appliance cavity:

- Do not overcook food. Carefully attend 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 in appliance.
- If materials inside the appliance ignite, keep appliance door closed, cancel the active cooking program 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.

20 Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.

21 HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE OVEN. Use caution when removing hot items.

22 Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the appliance 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:

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

23 Use care when opening the oven door. Open the door slightly, allowing hot air or steam to escape, before removing or replacing food.

24 Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish covering and carefully open cooking bags and popcorn bags away from the face.

25 Use only dry potholders. Moist or damp potholders on hot surfaces may result in steam that can cause burns. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.

26 ALWAYS use potholders to prevent burns when handling utensils in contact with hot food. Heat from the food can transfer through utensils to cause skin burns.

27 If arcing (sparks inside the oven cavity) occurs, touch the ⊗ icon. Check the following:

- If using Microwave or Speed Cook functions, ensure that all cookware is microwave-safe.
- If using the top or bottom racks (for Convection and Speed Cook functions), ensure they are properly placed inside of the oven cavity and not touching the walls of the oven interior.
- If using aluminum foil (safe for Convection cook modes only), ensure foil is properly molded on top of the food item with no edges turned up.
- No metal twist-ties, poultry pins or cookware with metal decorative trim are used inside the oven.
- No recycled paper towels (may contain bits of metal particles) are used to cover food or clean the oven.

28 When using Speed Cook functions, the exterior of the appliance may also become hot.

29 Some products such as whole eggs in shell and sealed containers (for example, closed glass jars) are able to rupture and should not be heated in the appliance.

30 The door glass can become hot to touch during cooking and can remain hot for some time after cooking is complete. Use caution when touching the door during and after use.

31 Heat will exhaust from the ventilation located at the bottom side of the door. Please avoid close proximity to the vents during and after cooking to avoid exposure to the heated elements.

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 temperature probe in a thick or dense area away from fat or bone.

Do not let food sit in the oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

USDA RECOMMENDED TEMPERATURE

FOOD	MINIMUM INTERNAL TEMPERATURE
beef, pork, veal and lamb steaks, chops and roasts	145 °F and allow to rest for at least 3 minutes
ground meats	160 °F
ground poultry	165 °F
ham, fresh or smoked (uncooked)	145 °F and allow to rest for at least 3 minutes
ham (fully cooked, to reheat)	165 °F
poultry breasts, whole bird, legs, thighs, wings, giblets and stuffing	165 °F
eggs	160 °F
fish and shellfish	145 °F
leftovers	165 °F
casseroles	165 °F

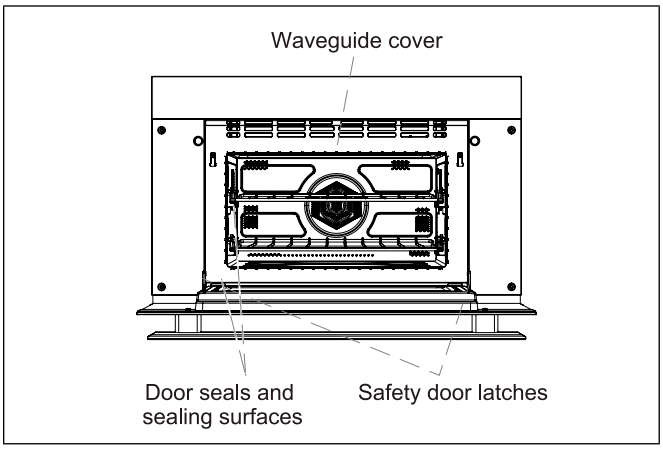
NOTE: Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.

READ AND SAVE THESE INSTRUCTIONS

UNPACK THE APPLIANCE

Remove all packing materials from inside the appliance. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer or a Sharp Authorized Servicer.

IMPORTANT: Do not remove the waveguide cover located on the inside of the oven cavity.



BEFORE OPERATING

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

CONDITION OF UNIT

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

SERVICE AND REPAIR WARNING

Do not repair or replace any part of this appliance. If the oven, display, or touch controls fail, consult a Sharp Authorized Servicer.

RADIO OR TV INTERFERENCE

Should there be any interference caused by the oven to your radio or TV, ensure the oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK

If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorized service agent.

CHOOSING A LOCATION

Your oven can be built into a cabinet or wall by itself, above any electric or gas built-in oven, above a warming drawer, or below a cooktop or counter. If installing above an oven or warming drawer, please allow 2" (50.8 mm) of space between the products.

ELECTRICAL REQUIREMENTS

Locate the electrical supply as shown in the illustrations on the following pages. The receptacle may also be located in an adjacent cabinet within reach of the power cord. A separate circuit, servicing only the appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Electrical Supply	*208-240 V AC, 60 Hz, 30 Amp*
Output Power	*950W (Microwave).* *1700W (Top Element)* *500W (Bottom Element)* *2200W (Convection Element)*
Power Cord	*55" (1397 mm)*

NOTE:

- If you have any questions about the grounding or electrical instructions, consult a qualified electrician or servicer.
- The unit can also be installed using an electrical outlet in an adjacent cabinet within the area where the provided electrical cord can reach.
- Always check electrical codes for requirements.
- If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate and wire gauge is in accordance with local codes.

IN U.S.A.

Be sure the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/ NFPA No. 70-latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

National Fire Protection Association

nfpa.org/Codes-and-Standards

IN CANADA

Be sure the electrical connection and wire size are adequate and in conformance with CSA standard C22.1, Canadian Electrical Code, Part 1 - latest edition, and all local codes and ordinances.

A copy of the above code standards can be obtained from:

Canadian Standards Association

csagroup.org/standards

INSTALLATION INFORMATION

ELECTRICAL REQUIREMENTS

This unit must be supplied with the proper voltage and frequency and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as noted on the rating plate.

ELECTRICAL CONNECTIONS

BREAKER OR FUSE SIZE	
240V	30 Amps
208V	30 Amps

NOTE:

- Check local codes for required breaker size.
- All electrical wiring and hookup for this unit must be done by a qualified electrician. Make note of the location of the main appliance disconnect.

POWER CONNECTIONS

This unit is manufactured with a neutral (white) power supply wire and a cabinet-connected (green) grounding wire.

Connect the unit cable to the junction box through the UL-listed conduit connector. Complete electrical connection according to local codes and ordinances. See page 3 for junction box or electrical outlet locations.

NOTE TO ELECTRICIAN: The armored cable leads supplied with this unit are UL recognized for connection to larger gauge household wiring. The installation of the leads is rated at temperatures much higher than the temperature rating of household wiring. The current carrying capacity of the conductor is governed by the temperature rating of the installation around the wire, rather than the wire gauge alone.

NOTE:

- The proper size wire nut shall be placed over the stripped leads and the wire nut twisted until the wire nut cannot be pulled from the leads. No conductor shall be exposed in the connection.
- Do not shorten the flexible conduit. The conduit strain relief clamp (supplied by installer) must be securely attached to the junction box, and the flexible conduit must be securely attached to the clamp. If the flexible conduit will not fit with the junction box, do not install the unit until a clamp of proper size has been obtained.

⚠ WARNING



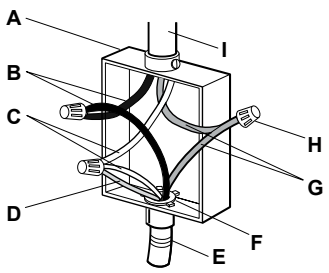
ELECTRICAL SHOCK HAZARD

- Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC), mobile homes and recreational vehicles, or in areas where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited, see the Ungrounded Neutral graphic.
- Use grounding terminal or lead to ground unit.
- Connect neutral terminal or lead to branch circuit neutral in usual manner. Failure to do so could result in death, fire or electric shock.
- The electrical power to the oven branch circuit must be shut off while line connections are being made. Do not use an extension cord with this unit.
- Electrical ground is required on this unit. The free end of the green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.
- If cold water pipe is interrupted by plastic, non-metallic gaskets, union connections or other insulating materials, DO NOT use for grounding.
- DO NOT ground to a gas pipe.
- DO NOT have a fuse in the NEUTRAL or GROUNDING circuit. A fuse in the NEUTRAL or GROUNDING circuit could result in an electric shock.
- If in doubt, have a qualified electrician verify the unit is properly grounded.
- Failure to properly ground the unit could result in death, fire or electric shock.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow manufacturer's recommended procedure closely.

3-WIRE CABLE FROM HOME POWER SUPPLY - U.S. ONLY

IMPORTANT: Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.

GROUNDED NEUTRAL



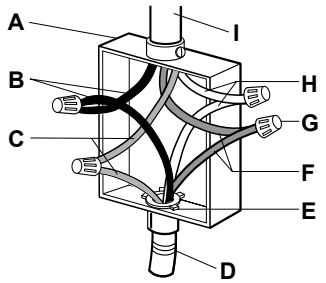
A Junction Box
B Black Wires
C Neutral (White) Wires
D Ground (Green or Bare) Wire
E Cable from Oven
F UL Listed Conduit Connector
G Red Wires
H UL Listed Wire Connectors
I House Electrical Supply

1. Disconnect power before servicing.
2. Connect the 2 black wires **B** together using a UL listed wire connector.
3. Connect the 2 neutral (white) wires **C** and the ground (green or bare) wire **D** (of the oven cable) using a UL listed wire connector.
4. Connect the 2 red wires **G** together using a UL listed wire connector.
5. Install junction box cover.

4-WIRE CABLE FROM HOME POWER SUPPLY

IMPORTANT: Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, New Branch circuit installations (1996 NEC), mobile homes and recreational vehicles, new construction, and in Canada.

UNGROUNDED NEUTRAL



A Junction Box
B Black Wires
C Red Wires
D Cable from Oven
E UL listed or CSA Approved Conduit Connector
F Ground (Green or Bare) Wires
G UL Listed Wire Connectors
H Neutral (White) Wires
I House Electrical Supply

1. Disconnect power before servicing.
2. Connect the 2 black wires **B** together using a UL listed wire connector.
3. Connect the 2 red wires **C** together using a UL listed wire connector.
4. Connect the 2 neutral (white) wires **H** together using a UL listed wire connector.
5. Connect the ground (green or bare) wire **F** from the oven cable to the ground (green or bare) wire (in the junction box) using a UL listed wire connector.
6. Install junction box cover.

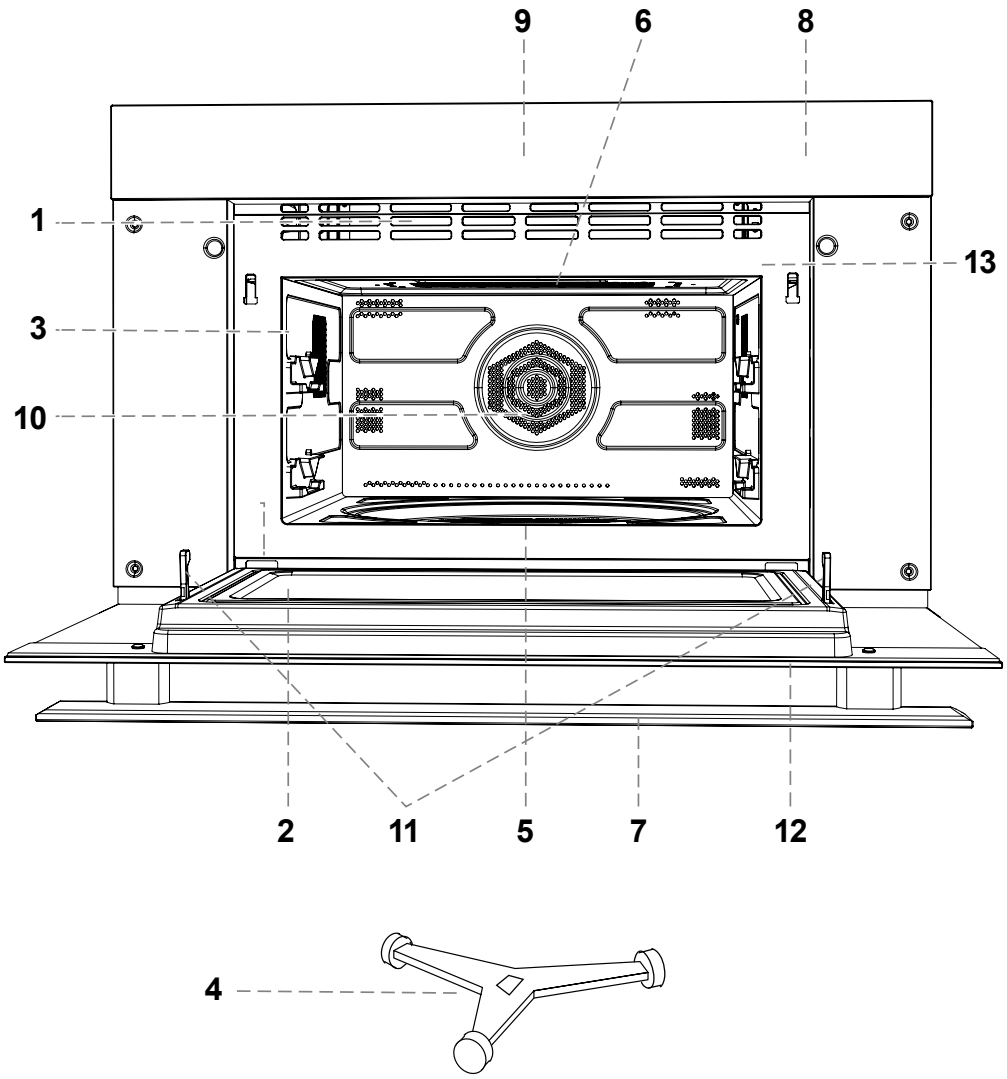
UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces in your kitchen can be used in your new Sharp Celerity™ High-Speed Oven. The chart below will help you decide what utensils and coverings should be used with each mode.

UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION BAKE, ROAST, GRILL	SPEED BAKE SPEED ROAST	AIR FRY
Aluminum foil	NO	YES, for shielding	NO	YES
Aluminum containers	NO	YES (no cover during GRILL)	NO	YES
Browning dish	NO	NO	NO	NO
Glass ceramic (Pyroceram®)	YES, preferred	YES, preferred	YES, preferred	YES
Glass (heat-resistant)	YES, preferred	YES, preferred	YES, preferred	YES
Glass (non-heat-resistant)	NO	NO	NO	NO
Lids (glass)	YES	YES (no cover during GRILL)	YES	NO
Lids (metal)	NO	YES (no cover during GRILL)	NO	NO
Metal cookware	NO	YES	NO	YES
Silicone cookware	YES	YES	YES, preferred	NO
Metal (metal twist ties or dishes with metallic trim, screws, bands or handles)	NO	NO	NO	NO
Oven cooking bags	YES (no metal twist ties)	YES (no cover during GRILL)	YES (no metal twist ties)	NO
Paper plates	YES	NO	NO	NO
Paper towels	YES (no recycled paper towels, which may contain metal fillings)	NO	NO	NO
Paper (ovenable)	YES	YES (up to 400˚F/204˚C; do not use during GRILL)	YES (up to 400˚F/ 204˚C)	NO
Microwave-safe plastic containers	YES	NO	NO	NO
Plastic (Thermoset®)	YES	YES (up to 425˚F/218˚C; do not use during GRILL)	YES	NO
Microwave-safe plastic wrap	YES	NO	NO	NO
Pottery (porcelain stoneware)	YES (if marked microwave-safe)	YES	YES (if marked both microwave-safe and oven-safe)	YES (if marked oven-safe)
Styrofoam	YES	NO	NO	NO
Wax paper	YES	NO	NO	NO
Wicker, Wood, Straw	YES (only foods with low fat and sugar content)	NO	NO	NO

ACCESSORIES

There are many microwave accessories available for purchase. Evaluate carefully before you purchase so they meet your needs. When selecting microwave accessories, ensure they are marked or are verified as microwave-safe. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures when using microwave-only cooking. Sharp is not responsible for any damage to the oven when accessories are used.



1 Oven vents (upper)

2 Oven door (with see-through window)

3 Oven light (illuminates when the door is open or the oven is in operation)

4 Turntable support

5 Turntable motor shaft

6 Waveguide cover (DO NOT REMOVE)

7 Handle

8 Glass control panel

9 Touch screen display

10 Convection air openings

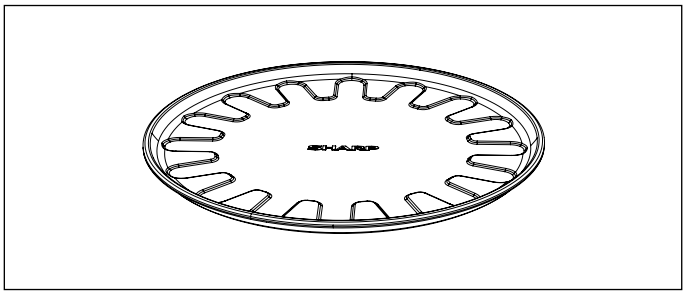
11 Safety door latches (door must be closed for oven to operate)

12 Oven vents (lower)

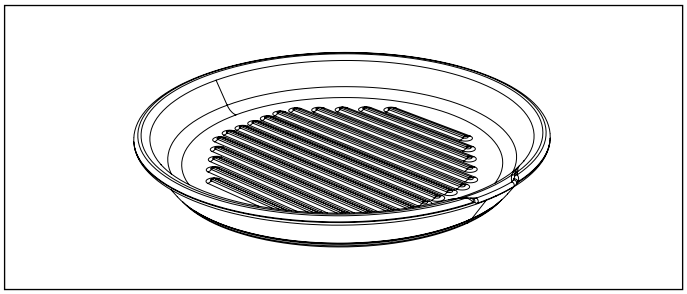
13 Serial plate

PARTS AND FEATURES

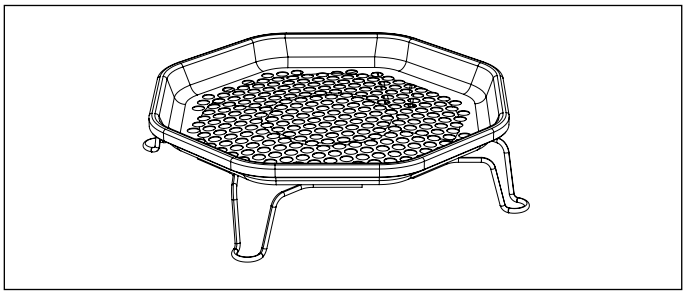
INCLUDED ACCESSORIES



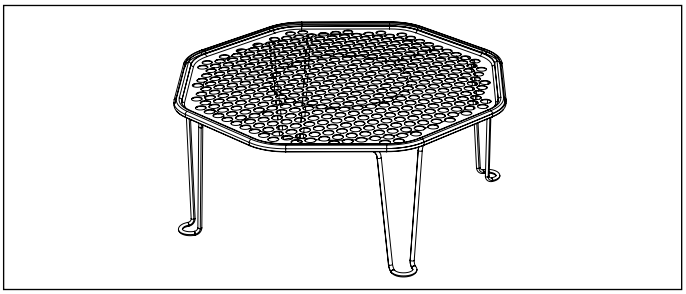
Carousel (1)



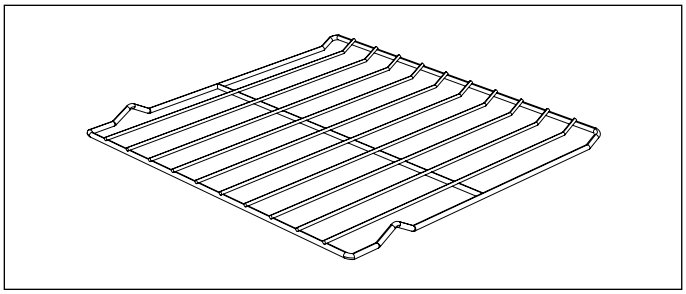
Dish (1)



Basket (1)

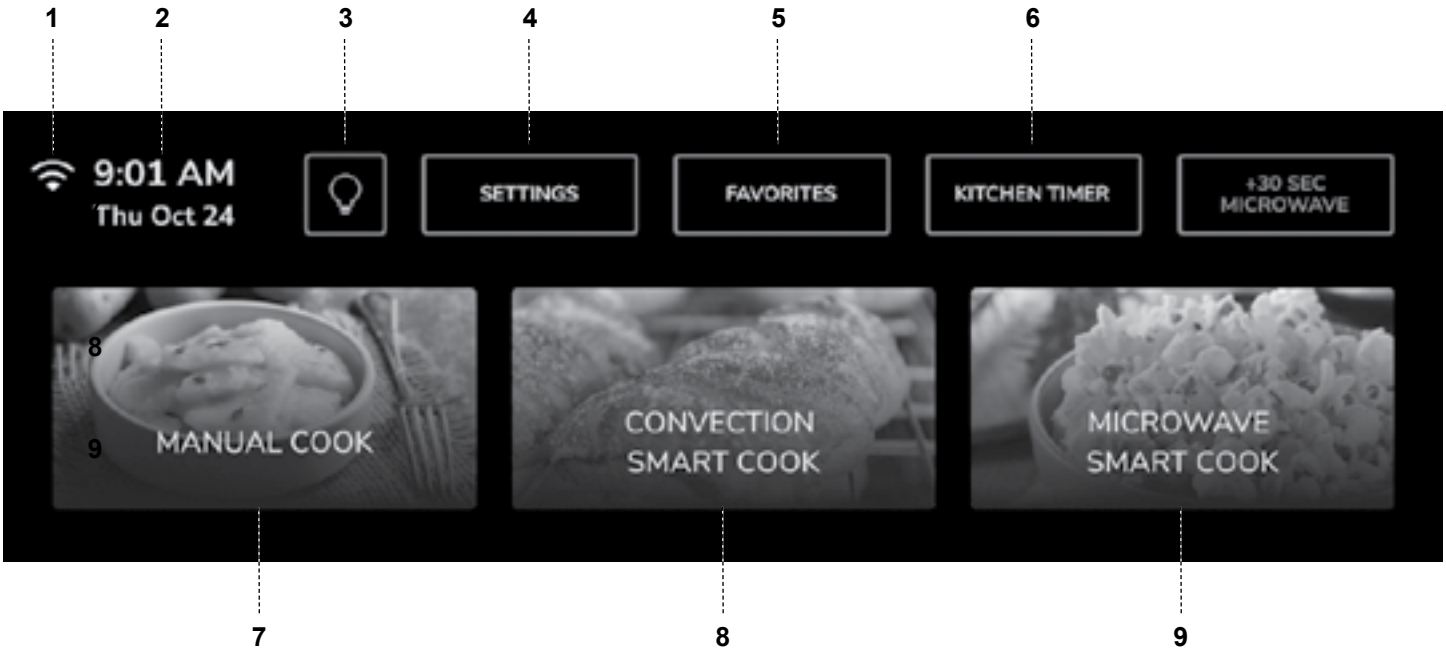


Rack (1)



Wire Racks (2)

HOME SCREEN



1 Network Connectivity
2 Time and Date
3 Oven Light
4 Settings
5 Favorites
6 Kitchen Timer
7 Manual Cook
8 Convection Smart Cook
9 Microwave Smart Cook

TOUCH SCREEN CONTROL

BEFORE OPERATING

Before the oven can be used, follow these procedures:

1 Plug in the oven. Close the door. A loading screen, then the Home Screen will display.

2 Set the clock.

TO SET THE CLOCK

1 Touch **SETTINGS**, then **DISPLAY**.

2 Scroll down and touch **DATE & TIME**.

3 Switch the **24-HOUR CLOCK** setting ON (24-hour time) or leave OFF (12-hour time).

4 Scroll down and touch **SET TIME**.

5 Scroll through and set **TIME OF DAY** and **AM/PM**. When finished, touch **SET**.

NOTE: If the electrical power supply to your oven should be interrupted, a loading screen, then the Home Screen will display once the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased, and you will need to reset the clock.

HOME

The Home Screen displays:

- Settings, Oven Light, Favorites, and Kitchen Timer
- Progress information for active cooking program
- Manual and Smart Cook cooking modes

SETTINGS

The Settings Screen has six options to select from:

TEMPERATURE

The unit of temperature can be switched between Fahrenheit and Celsius. The default oven calibration is 0˚ for all cook modes. Select individual cook modes to adjust the calibration.

DISPLAY

View this menu to set Control Lock, Standby Mode, Screen Brightness, Date & Time, and Demo Mode.

SOUND

View this menu to adjust sound, volume, beeps at the end of timed cook, cooking reminders, and ring tone.

NOTE: If Sound is set to OFF, End of Cooking Reminders will also be set to OFF.

WI-FI

View this setting to enable and reset Wi-Fi, update firmware, and view Wi-Fi information. You can also view this setting to pair your oven with the SHARP HOME™ and Amazon Alexa apps on a mobile device. Follow instructions on the screen.

SYSTEM INFO

View this setting for the option to reset factory settings.

STEAM CLEAN

The Steam Clean function provides cleaning for light, fresh messes. This option can be used as a maintenance task between deep cleans. Follow instructions on the screen. The cleaning cycle will last for 5 minutes. During a cleaning cycle, the oven door is locked. If the cycle is canceled before cleaning is completed, the door will remain locked until the oven has cooled to a safe temperature.

CONTROL LOCK

The Control Lock prevents unwanted operation such as by small children. The touch screen can be set so that the display panel is locked. To view Control Lock, go to **SETTINGS**, then **DISPLAY**.

OVEN LIGHT

Touch the light bulb icon to turn the oven light ON/OFF.

FAVORITES

Touch the ♡ icon to save frequently used cook settings or menu items. Touch **FAVORITES** on the Home Screen to view your saved items.

KITCHEN TIMER

The timer can be set in hours, minutes and seconds for up to 12 hours. Scroll to set the time and touch **START**. To add or subtract time while the timer is in progress, touch **+1 MIN** or **-1 MIN**. To pause the timer touch **STOP**, and to resume touch **START**. To cancel the timer touch **STOP**, then the ⊗ icon. When the timer reaches 00:00 an audible tone will sound.

PREHEAT AND ACTIVE COOKING

When preheating starts, the screen displays "LOW" until the minimum temperature of 90°F is reached. During preheating, the screen displays the current and target temperature. Once the target temperature is reached, follow instructions displayed on the screen. Once preheating is complete, the Active Cooking Screen will display the current temperature, menu item, and timer.

TO PAUSE COOKING

To pause a timed convection cooking program, open and close the oven door slightly. "PAUSE" will display. Touch **START** to resume. For non-timed convection cooking programs (temperature only), cooking will automatically resume once the oven door is closed.

For Manual Microwave and Microwave Smart Cook, touch the ⊗ icon once to pause.

TO CANCEL COOKING

To cancel a convection cooking operation, touch the ⊗ icon. Cooking will end, and you will be taken back to the Home Screen.

For Manual Microwave and Microwave Smart Cook, touch the ⊗ icon twice to cancel.

TO GO BACK

To erase a mistake or go back to the previous screen, touch the ⟲ icon.

MICROWAVE SMART COOK

Use Smart Cook presets to cook any food items listed. Select from 13 food categories:

- Beverage / Hot Cereal
- Defrost
- Fish / Seafood*
- Frozen Entrée*
- Ground Meat*
- Melt
- Popcorn*
- Potatoes*
- Reheat*
- Rice*
- Soften
- Vegetables*
- Warm

Each food category has subcategories of different food items. For example, the subcategories for Vegetables are: Frozen Vegetables, Longer Fresh Vegetables, Quick Fresh Vegetables, and Steamer Bags.

After selecting **MICROWAVE SMART COOK**, select a food category and subcategory. If prompted, use the slider to enter a weight/amount. A detailed instruction screen will display. Touch **START** to begin cooking.

NOTE: Food categories listed with *, utilize sensor cooking.

SENSOR COOKING

Sharp's sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from food as it heats.

The sensor adjusts the cooking times and power level for various foods and quantities.

USING SENSOR SETTINGS:

1. After the oven is plugged in, wait 2 minutes before using sensor settings.
2. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. During the first part of sensor cooking, "SENSOR COOK" will display. Do not open the oven door or touch the ⊗ icon during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will display, and you will have to restart or *continue manually. When the sensor detects the vapor emitted from the food, the remainder of cooking time will display. At this time, the door can be opened, and you may stir or season food as desired.

   *To continue manually, touch the ⊗ icon. This will take you back to the Home Screen. From there, touch **MANUAL COOK**, then **MICROWAVE**. Select cooking time and variable power.
4. Check the temperature of food after cooking. If additional time is needed, continue to cook with variable power and time.

SELECTING FOODS:

1. The sensor operates best with foods at normal storage temperature. For example, dinner leftovers should be at refrigerator temperature, and popcorn should be at room temperature.
2. Foods weighing less than 3 ounces should be reheated by time and variable power.

REHEAT

This setting utilizes sensor cooking to reheat foods. When the sensor detects the vapor emitted from the food, the remainder of reheating time will display.

DEFROST

This setting automatically defrosts a set menu of foods. Part way through defrosting, the oven will pause and display a new set of instructions. Follow instructions and touch **START** to continue. After defrosting ends, cover and let stand as indicated on the display.

NOTE: To defrost foods not listed as a subcategory or foods above/below the weight range, see MANUAL DEFROST on page 20.

CONVECTION SMART COOK

Use Smart Cook presets to cook any food items listed. Select from 13 food categories:

- Beef
- Breads
- Burgers
- Casseroles
- Desserts
- Fish / Seafood
- Pies
- Pizza
- Pork
- Potatoes
- Poultry
- Snacks
- Vegetables

Each food category has subcategories of different food items. For example, the subcategories for Desserts are: Brownies, Bundt Cake, Cake, Cinnamon Rolls, Cookies, and Cupcakes.

After selecting **CONVECTION SMART COOK**, select a food category and subcategory. If prompted, use the slider to enter a weight/amount. A detailed instruction screen will display. Touch **START** to begin cooking.

TIPS

Every Microwave and Convection Smart Cook menu item has cooking tips that will display (below the instructions) before cooking begins.

MANUAL COOK FEATURES

MANUAL COOK MODES

Select from 9 manual cook modes:

- Microwave
- Convection Bake
- Convection Roast
- Grill
- Air Fry
- Speed Cook (Speed Bake)
- Speed Cook (Speed Roast)
- High-Speed Pro
- Proof / Warm

Depending on which mode is selected, there will be options to set preheat, temperature, cook time, delay cook, and power level. Once all selections have been made, touch **START**.

TIME COOK

To set timed cooking, after which the oven will shut off, touch **TIME COOK**. This will confirm the selected temperature and allow for time input.

DELAY COOK

The Convection Bake cook mode includes an option to delay the start of cooking. If needed, after setting temperature and cook time, touch **DELAY COOK**. Set the time of day you want cooking to start, and touch **SET** to accept settings.

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

POWER LEVEL

There are 11 preset power levels. Using lower power levels increases the required cooking time, which is recommended for foods such as cheese, milk, and slow cooking meats. Consult a microwave cookbook or recipes for specific recommendations.

POWER LEVEL	RECOMMENDED USE
100%	brown foods, boil liquids, cook fish, ground meats, bacon, and vegetables
90%	
80%	
70%	cook meats and poultry gently, bake casseroles and convenience foods, sauté or reheat foods
60%	
50%	slow-cook or braise foods
40%	
30%	defrost foods, simmer liquids, or cook delicate sauces
20%	
10%	heat breads or soften butter, cheese, and chocolate
0%	

MANUAL DEFROST

If the food you wish to defrost is not listed on the Microwave Smart Cook Defrost menu or is above/below the weight range, defrost manually. With this method, you can defrost any frozen food (either raw or previously cooked).

1. Touch **MANUAL COOK**, then **MICROWAVE**.
2. Set **POWER LEVEL** to **30%**.
3. Set **COOK TIME** according to weight (typically 5 minutes per pound).
4. Touch **START** to begin defrosting.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on 30% power level until completely defrosted.

SPEED BAKE AND ROAST

⚠ WARNING Do not use aluminum foil to cover or shield food when using Speed Bake or Speed Roast. The microwave is active during these cooking cycles. The use of any metal, other than the provided wire racks and accessories, increases the risk of arcing and possibly fire inside the oven cavity.

SPEED BAKE

The Speed Bake cook mode provides superior results for baked goods that require more than 20 minutes baking time. This cook mode cycles the oven's power between 90% convection and 10% microwave power to create golden brown exteriors and perfectly moist interiors for foods such as Bundt cakes, quick breads and muffins.

NOTE: When baking, check for doneness after time has elapsed. If food is not completely done, let stand in the oven for a few minutes to complete cooking.

SPEED ROAST

The Speed Roast cook mode is ideal for larger, dense cuts of meat and whole poultry. This cook mode cycles the oven's power between 70% convection and 30% microwave power. This reduces cooking time as the convection circulates dry, heated air throughout the oven cavity while the microwave directly and rapidly heats food internally to create crispy brown exteriors and juicy interiors.

NOTE:

- Meats are best when roasted directly on the lower rack. A dish can be placed below the meat if gravy is to be made from the drippings.
- Less tender cuts of meat can be roasted and tenderized using oven cooking bags.

HIGH-SPEED PRO

The High-Speed Pro cook mode can be customized to utilize any percentage of the Top, Bottom, Convection, and Microwave heating elements. Depending on the customization, this mode can cook food up to 3x faster than an average oven.

⚠ WARNING If using any percentage of the Microwave heating element, do not use aluminum foil to cover or shield food. The use of any metal, other than the provided wire racks and accessories, increases the risk of arcing and possibly fire inside the oven cavity.

NOTE: It is recommended to use similar Smart Cook menu items as a guide for setting cook time and heating elements. For example, to cook a chicken casserole with a rice base, see Baked Ziti or Lasagna in Convection Smart Cook.

MICROWAVE SAFETY

- Use potholders to prevent burns when handling utensils in contact with hot food. Enough heat from food can transfer through utensils to cause skin burns.
- Direct steam away from the face and hands. Slowly lift the farthest edge of a dish covering. Carefully open cooking bags and popcorn bags away from the face.
- Stay near the appliance when it is in use and check progress frequently to avoid overcooking food.

ABSORB MICROWAVE ENERGY

When the Microwave cook mode is in use, ALWAYS have food or drink in the cavity to absorb microwave energy.

CONDENSATION AND TEMPERATURE

- It is normal for a certain amount of moisture to evaporate from food during any cooking process. The amount depends on the moisture content of the food.
- The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.

OVEN VENTS

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

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

OVEN DOOR

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

WIRE RACKS

Though not generally recommended, the provided wire racks may be used for some microwave cooking such as warming a one-quart casserole or larger. When using wire racks during microwave cooking:

- Ensure racks and carousel are properly set before cooking. Racks must be secured in the middle of the black mounts.
- Only microwave large amounts of food on the wire racks. A small amount, with low moisture, may cause arcing.
- Rotate dishes in the middle of cooking to avoid uneven heating.
- When cooking simultaneously on two wire racks, swap the top and bottom dishes.

NOTE: See WIRE RACKS on page 23 for instructions on removing/replacing wire racks.

MICROWAVE COOKING

STIR LIQUIDS

Liquids are able to reach the boiling point without appearing to boil. To avoid eruption, stir liquids both before and halfway through heating. Allow to cool slightly before removing.

ARRANGE FOODS 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. See UTENSILS AND COVERINGS on page 14.

STIR FOODS REGULARLY

Stir foods once or twice during cooking. 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 cooking. Large items like roasts must be turned over at least once.

REARRANGE FOODS

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

ADD STANDING TIME

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

CHECK FOR DONENESS

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

- Food steams throughout, not just at edges
- Center of the dish's underside is very hot to the touch
- Poultry thigh joints move easily
- Meat and poultry show no pinkness
- Fish is opaque and flakes easily with a fork

NOTE: Use a meat thermometer to check if foods are cooked to the safe temperature. See FOOD SAFETY and USDA RECOMMENDED TEMPERATURE on page 10.

MICROWAVE USE

FOOD IN THE MICROWAVE

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

BEFORE USING THE OVEN

1 Select the **CONVECTION BAKE** cook mode.

2 Set **TEMPERATURE** to **450˚F**.

3 Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.

NOTE: Any odor detected during initial use is due to evaporating substances used to protect the oven during storage.

4 Turn off the oven and allow it to cool.

COMPONENT COOLING FAN

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

CONDENSATION AND TEMPERATURE

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

OVEN VENTS

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

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

OVEN DOOR

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

WIRE RACKS

IMPORTANT: To avoid permanent damage to the stainless steel finish, place food or bakeware on a wire rack (or other provided accessories). Do not place food or bakeware directly onto the oven door or oven bottom.

Sharp's Celerity™ High-Speed Oven comes with two wire racks that can be used for traditional baking or warming. The racks slide into the black mounts along the sides of the oven. When using wire racks during convection cooking:

- Position racks before turning on the oven.
- Ensure racks are properly set and level before use.

TO REMOVE WIRE RACKS:

Wire racks have a stop to keep them from being fully withdrawn unintentionally.

- Pull rack out to the stop position, raise the front edge, and then lift out.

TO REPLACE WIRE RACKS:

- Place wire rack on the black mounts along the sides of the oven. Tilt the front edge up slightly, and slide rack to the rear until it clears the stop position. Lower the front and slide the rack into the oven.

CONVECTION COOKING

IMPORTANT: To avoid damaging the stainless steel, do not place anything (including dishes, foil, and oven trays) on the bottom of the oven when it is in operation.

- Place bakeware with food on the provided wire racks and other accessories.
- Place wire racks and other accessories in their proper position before preheating.
- Preheating is necessary for good results when baking cakes, cookies, pastries and breads.
- Preheat the oven when using the Convection Bake and Convection Roast cook modes.
- Preheating will help to sear roasts and seal in meat juices.
- Selecting a higher temperature does not shorten preheat time.
- Use the interior oven lights to view food through the oven door window rather than opening the door frequently.

UTENSILS

- Glass baking dishes absorb heat. Reduce oven temperature by 25°F when baking in glass.
- Use pans that produce the desired browning. The type of finish on the pan will help determine the amount of browning.

  Shiny smooth metal or light non-stick/anodized pans reflect heat, resulting in a lighter and more delicate browning. Use this type for cakes and cookies.

  Dark, rough, or dull pans absorb heat, resulting in a more brown and crispy crust. Use this type for pies.
- Do not cook with the empty broiler pan in the oven, as this could affect cooking performance. Store outside of the oven.

CLEANING AND CARE

Disconnect the power cord or leave the door open to inactivate the oven during cleaning.

EXTERIOR

The outside surface is precoated metal and plastic. Clean the outside with liquid stainless steel cleaner. Rinse and polish dry. Do not use any type of household or abrasive cleaner.

DOOR

Clean both sides with hot, soapy water on a sponge or cloth. Rinse and polish dry. Metal parts will be easier to maintain if cleaned frequently. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

TOUCH CONTROL PANEL

Open the oven door before cleaning. 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 door and touch the ⊗ icon.

INTERIOR - AFTER MICROWAVE COOKING

Use hot, soapy water on a sponge or cloth. Rinse and polish dry. Do not use abrasive or harsh cleaners or scouring pads. For heavier soil, use an oven cleaner pad with mild, liquid cleaner. Rinse and polish dry. Never spray oven cleaners directly onto any part of the oven.

INTERIOR - AFTER HIGH-SPEED PRO, SPEED COOK, OR CONVECTION COOKING

Wash immediately after use with hot, soapy water. Rinse and polish dry. For stainless surfaces, use liquid stainless steel cleaner that is approved for interior use. Follow manufacturer's directions and be careful not to get liquid cleaner in the wall and ceiling perforations or any door surfaces. Rinse thoroughly and polish dry.

After cleaning, residual grease may be removed from the interior ducts and heater by operating the oven on 450˚F (232˚C) for 20 minutes without food. Ventilate the room if necessary.

WAVEGUIDE COVER

The waveguide cover is made from mica, so it requires special care. Keep clean to ensure good oven performance. With a damp cloth, carefully wipe any food spatters from the surface of the cover immediately. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

ODOR REMOVAL

To remove lingering odors, combine 1 cup water, grated peel and juice of 1 lemon, and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to sit in oven until cool. Wipe interior with a soft cloth.

CLEANING SUGGESTIONS

IMPORTANT: The oven needs to be diligently cleaned. After the oven cools, wash immediately with hot, soapy water on a sponge or cloth. Rinse and polish dry with a dry microfiber cloth or dish towel. Harder to remove spatters may occur if the oven is not thoroughly cleaned or if there is long time/high temperature cooking.

Do not use appliance wax, polish, steel wool, abrasives, ammonia, acids, or commercial oven cleaner on the cavity or exterior surfaces.

CLEANING SUGGESTIONS CHART

OVEN CAVITY	
• General	Use hot, soapy water on a sponge/cloth. Rinse and polish dry with a dry microfiber cloth or dish towel.
• Heavy Soil	Use an oven cleaner pad with mild, liquid cleaner. Rinse and polish dry using a dry microfiber cloth or dish towel. As an additional option, a paste of baking soda and water can be applied evenly to the interior of a cool, empty oven cavity. Do not apply to areas that have perforated holes or are close to heating elements. Allow the paste to sit for at least 12 hours or overnight. Wipe away the paste with a soft, damp cloth followed by thoroughly rinsing the cavity with hot, soapy water on a sponge/cloth.
• Stainless Steel	Ensure the appliance is cool to touch before cleaning. Use liquid stainless steel cleaner (for interior and exterior) to address yellowing, tarnishing, or blemishes. For interior stainless steel cleaning, ensure the cleaner being used is approved for interior oven use. Spray or pour the stainless steel cleaner directly onto a soft cloth and apply in the direction of the brush lines. After application and before your next use, it is recommended to heat your oven to at least 300° F for 15-30 minutes to "burn off" any remaining fumes or residue.
• Inside Door Glass	Use hot, soapy water on a sponge/cloth. Rinse and polish dry with a dry microfiber cloth or dish towel. For heavy build up, a paste of baking soda and water can be applied evenly to the cool door glass. Let the paste sit for at least 15 minutes. Scrub with a non-abrasive sponge, then wipe away the paste with a soft, damp cloth.
BASKET & RACK	Use hot, soapy water or place in the dishwasher.
CAROUSEL & DISH	Use hot, soapy water or place in the dishwasher. If tough stains persist, soak with oven cleaner overnight. Thoroughly clean with hot, soapy water, ensuring to wipe off any remaining residue.
WIRE RACKS (2)	Use hot, soapy water or place in the dishwasher.
TURNTABLE SUPPORT	Use hot, soapy water or place in the dishwasher.

BEFORE YOU CALL

OPERATION

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven display does not illuminate		Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	The oven components have not cooled sufficiently	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven is not heating	No power going to the oven	Turn on power at the main power supply (fuse or circuit breaker box). If condition persists, call a qualified electrician.
	Oven Mode or Temperature not selected	Press cooking option on keypad to select the oven mode and temperature.
Oven is not cooking evenly	Oven rack is not in correct position or wrong accessories are being used	Refer to the instructions on the oven display for food placement and accessories.
	Convection Bake Mode	Always reduce recipe temperature by 25°F when baking with Convection Bake mode.
Oven light stays on	Oven door is not closed completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch is broken.
Clock and Timer are not working properly	No power going to the oven	Turn on power at the main power supply. If the problem persists, call an authorized service center.
	Clock or Timer not set correctly	See KITCHEN TIMER or DISPLAY SETTINGS on page 18.
Excessive moisture	Oven was not properly preheated	When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (one of the advantages of convection cooking).
Part or all of the appliance 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	From the oven's Home Screen, go to SETTINGS, DISPLAY, then DEMO MODE. Switch Demo off.
Food is not heated	No power to the appliance	Check for power connection/outage.
	Controls improperly set	Check if the controls have been properly set.
Oven light does not work	Light has loose connection or is burned out	Call for service.
Touch controls will not operate	Control Lock is on	From the oven's Home Screen, go to SETTINGS, then DISPLAY. Switch Control Lock off.
Steam from the vent	During microwaving, steam may come from the vent	This is normal.

TROUBLE SHOOTING

ERROR DISPLAY AND CONDITIONS

HIGH-SPEED OVEN				
ERROR NO.	**ERROR**	**CIRCLE**	**SOUND**	**CONDITIONS**
EC-002	Communication error	Red + No Blink	BUZZER (beep ×10)	Hardware error (DISP<=>Control).
EC-003 (Required to check the log data on the cloud.)	Oven TH short	–	–	When the temperature inside the OVEN is too high, the heater turns off. This error can also occur when the thermistor has failed and misidentification that the temperature is high when it is not. The heater stays OFF all the time, so the food is not heated.
EC-004	Oven TH open	Red + No Blink	BUZZER (beep ×10)	The oven may mistakenly judge that the temperature is low, and the heater turns on all the time.
EC-005	Meat Probe short	Red + No Blink		Occurs when the temperature of the meat probe becomes too hot. (Possible reason: The probe was preheated without inserting into food or the probe is broken, etc.) You can see that the meat probe is broken or not inserted well into the food.
EC-006	Meat Probe open	Red + No Blink		Occurs when the meat probe is not set in the oven or if the meat probe detaches from the OVEN during heating.
EC-007	Door lock error (during locking and unlocking)	Red + No Blink		Occurs when self-clean is started and the door is unable to lock. The oven keeps waiting until the door is locked. (The heating will not start until it is locked.)
EC-008	Power Board Failure	Red + No Blink		The oven is out of order. (Power board failure)
EC-009	Communication error	Red + No Blink		Hardware error (OVEN). Errors can be displayed during heating.
EC-010	Wi-Fi error	Red + No Blink	BUZZER (beep ×10)	Hardware error. Error judgment is performed when Wi-Fi is turned on.
EC-011	ACK hardware error (Oven)	Red + No Blink		Hardware error (ACK of Oven). Error judgment is performed when Wi-Fi is turned on. If there is a hardware error, this error message is shown.
-	Catch fire error (US error)			A fire was detected due to a rise in temperature of the OVEN TH.
EC-013	Damper error			DAMPER is not functioning.
EC-014	Inverter error (Decreased output)			Inverter is not functioning due to decreased output.
EC-015	Inverter error (IGBT TH open)			Inverter is not functioning due to IGBT temperature abnormality.
EC-016	Inverter error (Communication error)			Inverter is not functioning due to communication error.
EC-017	Magnetron error (Surge)			Magnetron is not functioning due to deterioration or abnormality.
EC-018	Inverter error (Short circuit detection)			Inverter is not functioning due to short circuit detection.
-	Sensor error (open door)			The door opened upon detecting humidity.
-	Sensor error (stop/clear)			The Stop or Clear button was pressed while sensing humidity.
-	Sensor error (T1 max error)			The oven stopped its sensing cycle because there isn't enough moisture or liquid inside.
EC-022	Sensor error (hard error)			Some wires didn't plug properly.
-	-			The firmware update of the appliance failed due to a network problem.

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

See the Contact Us section on our sites



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