SHARP SUPERSTEAM

Superheated Steam Countertop Oven

SSC0586DS

QUICK START GUIDE



For more complete information and safety precautions, refer to your operation manual.

CONTROL PANEL PARTS AND FUNCTIONS

1. LCD Display

Shows cooking mode and cooking time

2. Cancel/Off Button

Press if you make a mistake during programming. Press to stop the cooking function.

3. Select Button

Press to set the cooking mode, temperature & time

4. Start Button

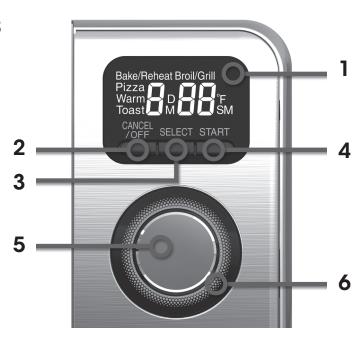
Press to start the cooking operation

5. Dial

Turn to select cooking mode, toast color, cooking temperature, and cooking time

6. Red LED Light

Lights up during operation and blinks with various intensity with less than 10 seconds left of cooking time



HOW TO OPERATE YOUR OVEN

- 1. Plug in the appliance
- 2. Insert drip tray and fill water tank with cold, filtered tap water. Insert water tank.
- 3. The following steps will vary depending on cooking mode selected. To operate oven:



Step 1. Turn dial to desired cooking mode (Toast, Warm, Pizza, Bake/Reheat, or Broil/Grill).

Press **SELECT** button.



Step 2. Default temperature will be displayed. Turn dial to add or reduce temperature if necessary.

Press **SELECT** button.



Step 3. Default cooking time will be displayed. Turn dial to add or reduce time if necessary.

Press START to begin cooking.

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COOKING MODES

No preheating is necessary for all cooking modes.

Fill water tank with cold, filtered tap water prior to cooking.

TOAST

Fill water tank with cold, filtered tap water

- Time determined by shade selected.
- Place food on Crisper Tray
- Upper Rack Position
- Ideal for: Toast, Bagels, Grilled Cheese, English Muffins

WARM

Fill water tank with cold, filtered tap water

- Default temp: 160°F
- Temperature Range: 160°F 485°F
- Default time: 30 minutes
- Place food on Broiling Pan
- Upper Rack Position
- Ideal for: Keeping food warm

PIZZA

Fill water tank with cold, filtered tap water

- Default temp: 400°F
- Temperature Range: 325°F 485°F
- Default time: 20 minutes
- Place food on Crisper Tray
- Upper Rack Position
- Ideal for: Frozen Pizza

BAKE/REHEAT

Fill water tank with cold, filtered tap water

- Default temp: 375°F
- Temperature Range: 300°F 485°F
- Default time: 20 minutes
- Place food on Broiling Pan or Crisper Tray
- Upper Rack Position
- Ideal for: Chicken, Biscuits (Frozen), Reheating leftover foods

BROIL/GRILL

Fill water tank with cold, filtered tap water

- Default temp: 485°F
- Temperature Range: Fixed at 485°F
- Default time: 15 minutes
- Place food on Broiling Pan
- Upper Rack Position
- Ideal for: Chicken Wings, Beef Patties, Salmon, Seafood

CLEANING THE OVEN INTERIOR

- After every use, once the oven has cooled down and is safe to touch, wipe the oven walls with a soft cloth and warm water (or mild soapy water). Repeated use of the oven without cleaning may lead to permanent blemishes.
- Do not use harsh cleaners (acidic/alkaline), spray type cleaners, abrasives or scouring pads as it may damage the surface of oven walls.
- Do not touch the upper heaters.
- Drain water from the water tank once a day after cooking.