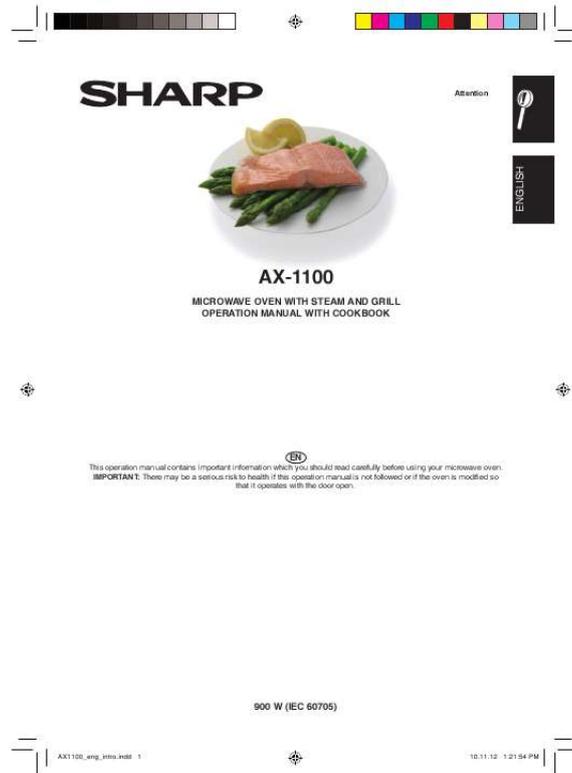




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SHARP AX-1100. You'll find the answers to all your questions on the SHARP AX-1100 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SHARP AX-1100
User guide SHARP AX-1100
Operating instructions SHARP AX-1100
Instructions for use SHARP AX-1100
Instruction manual SHARP AX-1100



[You're reading an excerpt. Click here to read official SHARP AX-1100 user guide](http://yourpdfguides.com/dref/3625218)
<http://yourpdfguides.com/dref/3625218>

Manual abstract:

Enjoy the convenience of cooking a complete meal all at once. In our test kitchen our team has gathered together a selection of the most delicious international recipes which are quick and simple to prepare. Be inspired by the recipes we have included and prepare your favourite dishes in your oven. We advise you to read the operation manual with cookbook carefully. You will then easily understand how to use your oven. Enjoy using your microwave oven with steam and grill and trying out the delicious recipes. @@EN-17-19 CLEANING AND CARE

.....
.....

.....
.....
EN-20 TROUBLESHOOTING CHART

.....
.....
.. EN-21-23 SERVICE CALL CHECK ...

.....
.....
.... EN-24 SPECIFICATIONS .

.....
.....
.....
.....
..... @@EN-26-31 AUTOMATIC COOKING CHART

.....
.....
EN-32-40 TABLES FOR MANUAL COOKING.....

.....
.....
. @@EN-46-54 SERVICE ADDRESSES

.....
.....
..... @ I RECYCLING INFORMATION.

.....
.....
..... I IMPORTANT SAFETY INSTRUCTIONS .

.....
.....
.. EN-1-3 INSTALLATION ...

.....
.....
.....
.....
... EN-4 OVEN DIAGRAM.....

.....
.....
.....
.....
.....

Utensils should be checked to ensure that they are suitable for use in the oven. See Page EN-27. Use only microwave safe containers and utensils on microwave modes. The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns. The door, outer cabinet, oven cavity, dishes, accessories and especially the grill heating elements will become very hot during operation. Care should be taken to avoid touching these areas. To prevent burns, always use thick oven gloves. Before cleaning make sure they are not hot. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. If smoke is observed, switch off or unplug the oven and keep the door closed in order to stifle any flames.

Clean the oven at regular intervals and remove any food deposits. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. Steam cleaner is not to be used. See instructions for cleaning door seals, cavities and adjacent parts on page EN-20.

To avoid the danger of fire. No other liquid than room temperature water suitable for drinking (filtered) can be poured into the water tank. The microwave oven should not be left unattended during operation. Power levels that are too high, or cooking times that are too long, may overheat foods resulting in a fire. The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.



[You're reading an excerpt. Click here to read official SHARP](#)

[AX-1100 user guide](#)

<http://yourpdfguides.com/dref/3625218>

The AC power supply must be 230V, 50Hz, with a minimum 16A distribution line fuse, or a minimum 16A distribution circuit breaker. A separate circuit serving only this appliance should be provided. EN 1 ENGLISH IMPORTANT SAFETY INSTRUCTIONS Do not place the oven in areas where heat is generated. For example, close to a conventional oven. Do not install the oven in an area of high humidity or where moisture may collect. Do not store or use the oven outdoors. Clean the oven cavity and the oven floor after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire. Do not place flammable materials near the oven or ventilation openings.

Do not block the ventilation openings. Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.

Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire. To make popcorn, use only special microwave popcorn makers. Do not store food or any other items inside the oven. Check the settings after you start the oven to ensure the oven is operating as desired. To avoid overheating and fire, special care must be taken when cooking or reheating foods with a high sugar or fat content, for example, Sausage rolls, Pies or Christmas pudding.

See the corresponding hints in operation manual and the cookery book section. When alcoholic beverage are added when roasting or cooking cakes and sweets, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element. Attend the oven closely during cooking. To avoid the possibility of injury WARNING: Do not operate the oven if it is damaged or malfunctioning. Check the following before use: a) The door; make sure the door closes properly and ensure it is not misaligned or warped.

b) The hinges and safety door latches; check to make sure they are not broken or loose. c) The door seals and sealing surfaces; ensure that they have not been damaged. d) Inside the oven cavity or on the door; make sure there are no dents. e) The power supply cord and plug; ensure that they are not damaged. Do not operate the oven with the door open or alter the door safety latches in any way.

Do not operate the oven if there is an object between the door seals and sealing surfaces. Do not allow grease or dirt to build up on the door seals and adjacent parts. Clean the oven at regular intervals and remove any food deposits. Follow the instructions for "Cleaning and Care" on page EN-20.

Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens. To avoid the possibility of electric shock Under no circumstances should you remove the outer cabinet. Never spill or insert any objects into the door lock openings steam outlets or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call an authorised SHARP service agent. Do not immerse the power supply cord or plug in water or any other liquid. Do not let the power supply cord hang over the edge of a table or work surface.

Keep the power supply cord away from heated surfaces, including the rear of the oven. Do not attempt to replace the oven lamp yourself or allow anyone who is not an electrician authorised by SHARP to do so. If the oven lamp fails, please consult your dealer or an authorised SHARP service agent. To avoid the possibility of explosion and sudden boiling: Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off. Take care when microwaving liquids. Use a widemouthed container to allow bubbles to escape. Never heat liquids in narrow necked containers such as baby bottles, as this may result in the contents erupting from the container when heated and cause burns. To prevent sudden eruption ofe consult an authorised, qualified electrician.

Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure. Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction. EN 3 ENGLISH INSTALLATION 1. Remove all packing materials from the inside of the oven cavity.

Discard the loose polythene sheet from between the door and cavity. Remove the feature sticker, if attached, from the outside of the door. 2. Check the oven carefully for any signs of damage. 3.

Place the oven on a flat, level surftteam. 5 6 7 8 9 10 11 12 13 14 15 EN 6 IMPORTANT INSTRUCTIONS Read Carefully Before Cooking with Steam WATER TANK To fill the water tank with room temperature water suitable for drinking (filtered) is a must for cooking with steam. Be sure to follow the directions below. 1. Pull the water tank toward you to remove. (Figure 1) 2. Wash the water tank and lid for the first time. 3. Fill the water tank with room temperature water suitable for drinking (filtered) through the lid to the MAX mark each time you begin to cook. (Figure 2) Do not fill the water tank over the MAX mark.

4. Make sure the lid is closed firmly. 5. Install the water tank by pushing firmly. (Figure 3) 6. After cooking, empty the water tank and wash the water tank and the lid. NOTES: 1. Do not use any other liquids like distilled water, R.O water, mineral water and etc. 2.

An insufficient amount of water in the water tank may cause an undesired result. 3. We recommend that you empty the water tank every time after cooking. Do not leave the water tank filled with water in the oven over a day. 4.

If "Err, WATER (flashing)" is shown in the display during Steam cooking, refer to Troubleshooting Chart on page EN-21. The message will not appear in Descale function. 5. Do not drop or damage the water tank. Heat may cause the water tank to change shape.

Do not use a damaged water tank. Consult your dealer or an authorised SHARP service agent. 6. There may be a few water drops when removing the water tank. Wipe the oven dry with a soft cloth. 7. Do not block the air holes on the lid of the water tank. It will cause trouble during cooking. Figure 1 Figure 2 Figure 3 DRIP TRAY Be sure to cook with drip tray in position and follow the directions below. The drip tray is packed with the oven.

Place the drip tray under the oven door as shown in Figure 4. This drip tray collects the condensation from the oven door. To remove the drip tray: Pull the drip tray toward you with both hands. * Make sure water is not dripping down before removing the drip tray. To replace the drip tray: Place the drip tray onto the right and left hooks under the oven and push firmly as shown in Figure 4. Insert the drip tray horizontally when you attach it. Improper use may cause the damage to the hooks.



[You're reading an excerpt. Click here to read official SHARP](http://yourpdfguides.com/dref/3625218)

[AX-1100 user guide](http://yourpdfguides.com/dref/3625218)

<http://yourpdfguides.com/dref/3625218>

Empty the drip tray after each time you cook. Empty, rinse thoroughly, dry and replace. Failure to empty may cause the drip tray to overflow. Cooking repeatedly without emptying the drip tray may cause it to overflow. Hooks Drip tray Figure 4 WARNINGS: 1. The oven will become very hot after cooking and draining water function. 2. Do not open the oven with your face close to the oven. Steam from the oven may cause burns. 3. Make sure that the oven has cooled before emptying the water tank and the drip tray and then wipe the oven cavity. 4. Do not touch the water directly as water in the drip tray may be hot.

EN 7 ENGLISH IMPORTANT INSTRUCTIONS Steam in Automatic and Manual Cooking Before cooking 1. Make sure the water tank is filled with room temperature water suitable for drinking (filtered) and is installed. (See page EN-7.) 2. Make sure the empty drip tray is installed. (See page EN-7.) 3. Place food in the oven. Make sure to place the glass tray in lower position (position 2) for cooking with steam mode. After Cooking 1.

After the oven has cooled, remove and empty the water tank, wipe oven cavity. Be aware that the grill heating element and steam outlets may be still hot, so take care when wiping the ceiling and cavity back plate. (The grill heating element will turn on for a very short time before the end of the cooking.) Empty the drip tray. 2. Perform the Drain Water function at least once a day after using Steam Menus, Steam High or Steam Low. 3. Check that water is not dripping down before removing the drip tray, as a small amount of water drains into the drip tray when the water tank is removed. 4. During and after cooking, condensed water may be on the door, oven walls and oven floor.

Dry any liquid residue with a soft cloth. After the last use of the day, we recommend to operate the oven with Grill for 3 minutes without food and accessories for drying the water off around grill heating element. **WARNING:** Do not open the oven with your face close to the oven. Steam from the oven may cause burns. **NOTE:** Keep the door closed.

If opened during cooking, steam will escape and a longer cooking time will be required. **EN 8 IMPORTANT INSTRUCTIONS Drain Water Function Perform the Drain Water function at least once a day after cooking with steam. It takes up to 7 minutes. Drain Water function is very useful to prevent scale build up and the use of stale water. It causes evaporation of the internal steam system.**

2 Press **INFO/KITCHEN TIMER** twice to select "In F2". x2 **PROCEDURE 1** Remove the water tank. Ensure that no food is in the oven. Press **INFO/KITCHEN TIMER** once to select "In F1". Press **START /+1min**. "In F1" will flash on and off in the display during the Drain Water function. When the drain function has ended and the oven is cool, wipe oven cavity. Empty the drip tray. 4 x1 Do not place any food in the oven. Close the door firmly.

Press **START /+1min** to begin descaling. (about 30 min.) x1 2 5 x1 3 **NOTES:** 1. The water tank must be removed before starting this procedure. 2. If Drain Water Function is set, Energy Save Mode will be cancelled temporary. When the oven has stopped and is cool, remove water tank, empty, rinse and refill with room temperature water suitable for drinking (filtered) to the MAX mark. Replace the water tank. Empty the drip tray and replace it. Remove glass tray, empty, rinse and dry.

Follow step 3 to replace glass tray. Close the door firmly. Press **START /+1min**. x1 Rinsing will start. (about 30 min.)
) When rinsing has ended and the oven is cool, remove water tank and empty. Remove glass tray and empty. Wipe oven cavity to dry. Empty the drip tray. 6
Descal Function White or gray grains, also called scale, may form in the water circuit inside the oven during steam generation, which could cause the oven to malfunction.

When "DESCALE (flashing)" is shown in the display, be sure to carry out Descal function immediately. It takes about 1 hour. (The descaling using citric acid or lemon juice is for about 30 minutes, and then rinsing with fresh water is for about 30 minutes.) **NOTE:** If Descal Function is set, Energy Save Mode will be cancelled temporary. **PROCEDURE 1** Pure citric acid, available at some drugstores, or bottled 100% lemon juice with no pulp are used for descaling. Choose one and prepare the descaling solution. To use pure citric acid, dissolve 1 tablespoon of pure citric acid crystals in 500ml of water in a non-porous container. Stir well and pour into the water tank to the MAX mark. To use 100% bottled lemon juice, check that there is absolutely no pulp in it. If there is pulp or you are not sure, strain through a fine strainer.

Measure 70ml of the strained lemon juice and add it to 500ml of water. Stir well and pour into the water tank to the MAX mark. Place the water tank in the oven correctly and push firmly into place. **EN 9 ENGLISH 3** Place the glass tray in lower position (position 2) closely to attach to the back side of the oven wall. **BEFORE OPERATING** · Before operating your oven, make sure you read and understand this operation manual completely. · Before the oven can be used, follow these procedures: 1. Place the drip tray correctly. See page EN-7. 2. See below for getting started.

3. Follow directions on the right side for clean the oven before first use. **CLEAN THE OVEN BEFORE FIRST USE** You may detect smoke or a burning smell when using the grill for the first time, this is normal and not a sign that the oven is out of order. To avoid this problem, when first using the oven, operate the grill without food for 20 minutes. **PREPARATION** Ventilate the room.

Getting Started Your oven has an Energy Save Mode. This facility saves electricity when the oven is not in use. **PROCEDURE 1** Ensure that no food is in the oven. Enter the time by pressing **TIME (20.00)**.

x2 **PROCEDURE 1 2 3** Plug the oven into a power point. Nothing will appear on the display at this time. Open the door. The display will show ".0". 2 Press **GRILL** and **START /+1min**. x1 x1 Close the door. Now you can ready to use the oven. **WARNING:** The oven door, outer cabinet, oven cavity and especially the grill heating element will become hot. **CAUTION:** In Energy Save Mode, if you do not operate the oven for 3 minutes or more (i.

e. after closing the door, or pressing **STOP/CLEAR**, or at the end of cooking), you will not be able to operate the oven until you open and close the oven door. **NOTE:** When you set Child Lock or Demonstration Mode, Energy Save Mode will be cancelled temporary. **STOP/CLEAR** 1. Press **STOP/CLEAR** if you make a mistake during programming. 2. Stop the oven temporarily during cooking. 3. Cancel a programme during cooking, press twice. **EN 10 AUTOMATIC COOKING** Automatic Operation is cooked with steam, grill and microwave function.

Refer to each function for the details. Steam Menus Steam Menus has 6 categories and 18 menus. Always cook food using steam tray and glass tray.



[You're reading an excerpt. Click here to read official SHARP](http://yourpdfguides.com/dref/3625218)

[AX-1100 user guide](http://yourpdfguides.com/dref/3625218)

<http://yourpdfguides.com/dref/3625218>

Ensure the glass tray is on the lower position (position 2.) And see the important instructions on page EN-7-8.

St11 - St14: Rice/Pasta/Egg St21 - St25: Vegetable 1 layer St31 - St32: Fish/Chicken St41 - St42: Balanced Menus St51 - St52: Vegetable 2 layers (vegetable + potato) Sd1 - Sd3: Steam Defrost Refer to the Steam Menu Guide for details on page EN-32-37. * Suppose you want to cook 0.3 kg of Chicken Fillets.

PROCEDURE 1 Make sure the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered) and is installed. Press FISH/CHICKEN until desired menu number is displayed (St32).

Enter the weight or quantity by pressing WEIGHT until the desired weight or quantity is displayed (0.3 kg). x2 2 or x6 x2 3 Place food in oven by following the directions in the cooking guide on page EN-33. Close the door. Press START /+1min. After cooking, EXTEND will appear. If you wish to extend cooking time, enter the desired time by pressing TIME. Press START /+1min. If not, press STOP/CLEAR. After the oven has cooled, remove and empty the water tank, wipe oven cavity.

Empty the drip tray. x1 4 WARNING for stacking the steam tray and glass tray: After cooking, take out the steam tray first. See Figure 2 on page EN-5. Be aware of excess water from the steam tray, we recommend you place it directly on a flat dish or tray to avoid spillages. Before taking out the glass tray, make sure that it is cool. Be aware that there may be water on the glass tray, so take care when removing it. NOTES: 1. Enter the weight or amount of the food only.

Do not include the weight of the container. 2.

For foods weighing more or less than weights given in the cooking charts, cook manually. 3. The programmed cooking times are average times. To extend cooking times preprogrammed in the automatic cooking, see EXTENDING COOKING TIME AT THE END OF STEAM COOKING on page EN-17. Before extending the cooking time, make sure the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered) and is installed.

4. Any Steam selection can be programmed with More or Less Time Adjustment. See page EN-17. 5. Keep the door closed.

If opened during cooking, steam will escape and a longer cooking time will be required. 6. The amount of water in the water tank is sufficient for one cooking operation. Water does not need to be added during cooking. 7. During and after cooking, condensed water may be on the door, oven walls and oven floor.

Dry any liquid residue with a soft cloth. After the last use of the day, we recommend to operate the oven with Grill for 3 minutes without food for drying the water off around grill heating element. 8. After cooking, the oven will automatically cool and you will hear the sound of the cooling fan.

The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. WARNINGS: 1. The oven door, outer cabinet, oven cavity, accessories, dishes and especially the grill heating element will become hot. Use thick oven gloves when adding or removing foods to prevent burns. 2. Do not open the oven with your face close to the oven. Steam from the oven may cause burns. NOTE for St13, St14 and Sd3: It is not necessary to enter amount. Skip the step2. NOTE for Steam Defrost (Sd1-Sd3): They are defrosted with Steam and Microwave.

Do not use the glass tray, steam tray and metal rack. EN 11 ENGLISH AUTOMATIC COOKING Auto Grill Menus Auto Grill Menus has 4 menus. AG1: Chicken Legs AG2: Grill Chicken AG3 : Fish Gratin AG4 : Grill Skewers Auto Defrost Menu Auto Defrost Menu has 4 menus. Do not use the glass tray, steam tray and metal rack. dE1: Steak/Chops dE2: Minced Meat dE3: Poultry dE4: Bread Refer to the Auto Defrost Menu Guide for details on page EN-40. * Suppose you want to defrost a 0.5 kg steak. Refer to the Auto Grill Menu Guide for details on page EN-38-39. * Suppose you want to cook 0.4kg of Chicken Legs.

PROCEDURE 1 Press AUTO GRILL MENUS until desired menu number is displayed (AG1). x1 PROCEDURE 1 2 Enter the weight by pressing WEIGHT until the desired weight is displayed (0.4kg). Place food in the oven by following the directions in the cooking guide on page EN-38. Close the door. Press START /+1min. Press AUTO DEFROST MENUS until desired menu number is displayed (dE1). x1 or x7 x3 2 3 Enter the weight by pressing WEIGHT until the desired weight is displayed (0.5 kg). or x6 x4 x1 3 4 The oven will stop and CHECK will flash on and off.

Open the door. Turn over the chicken legs. Close the door. Press START /+1min. Place food in oven by following the directions in the cooking guide on page EN-40. Close the door. Press START /+1min. The oven will stop and CHECK will flash on and off. Open the door. Turn over the steak and shield the defrosted portions.

Close the door. Press START /+1min. x1 x1 4 NOTES: 1. Enter the weight of the food only. Do not include the weight of the container.

2. For foods weighing more or less than weights given in the cooking charts, cook manually. 3. Always follow the instructions in the cooking guide. 4. All selections can be programmed with More or Less Time Adjustment. See page EN-17. 5. After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. WARNING: The oven door, outer cabinet, oven cavity, accessories, dishes and especially the grill heating element will become hot. Use thick oven gloves when adding or removing foods to prevent burns. x1 NOTES: 1. Enter the weight of the food only. Do not include the weight of the container.

2. Any defrost selection can be programmed with More or Less Time Adjustment. See page EN-17. 3. To defrost other foods or foods above or below the weights allowed on Auto Defrost Menu Guide, use time and 30% microwave power. See Microwave on page EN-16. 4. Do not use the glass tray, steam tray and metal rack. 5. After cooking, the oven will automatically cool and you will hear the sound of the cooling fan.

The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. EN 12 MANUAL COOKING Manual Cooking is an option in Steam, Grill, Combi and Microwave. Refer to the "Manual Cooking Chart" and "Food and Utensil Position Chart". The charts give information on each setting. Manual Cooking Chart High Low 100 °C 70 - 95°C * Grill: 100% power Microwave: 10 - 70% power Grill: 50% power Microwave: 10 - 70% power 0 - 100% power 0 - 35 min.

0 - 60 min. 0 - 99 min. 50 sec. 0 - 99 min. 50 sec.

0 - 99 min. 50 sec. 0 - 99 min. 50 sec. YES YES NO NO NO NO Steam Grill High Combi Low Microwave * You can set the temperature from 70°C to 95°C in multiples of 5°C. (Initial setting: 90°C) Food and Utensil Position Chart Cooking mode 2 layer cooking Food and utensil position (Refer to Figure 1.



[You're reading an excerpt. Click here to read official SHARP](#)

[AX-1100 user guide](#)

<http://yourpdfguides.com/dref/3625218>

) 3: Upper Food Food Steam tray Food Rack or dish Glass tray See NOTE 1. Food 2: Lower Steam tray 1: Oven floor 1 layer Steam High YES 2 layers Low Grill Combi High Low NO NO NO NO NO NO Glass tray Glass tray (No food) Food Microwave safe container Microwave Glass tray See NOTE 2. Microwave safe container NOTES: 1. Select desired position depending on the food size.

Position 2 or position 3 is recommended for most recipes. Place the food and glass tray on position 1 when roasting big portions to prevent touching the food to the oven ceiling. Smoke will occur during the cooking if the food touches the grill heating element. 2. For cooking cake or meatloaf. 3. Do not leave the steam tray and rack wet after use. WARNING for stacking the steam tray and glass tray: After cooking, take out the steam tray first. See Figure 2. Be aware of excess water from the steam tray, we recommend you place it directly on a flat dish or tray to avoid spillages.

Before taking out the glass tray, make sure that it is cool. Be aware that there may be water on the glass tray, so take care when removing it. Shelf runners Figure 1 3 2 Oven glove Steam tray Glass tray Figure 2 1 EN 13 ENGLISH Cooking mode Temp/power range Time range Water tank MANUAL COOKING Steam Manual Steam has 2 options, Steam High and Steam Low. Always cook food using steam tray and glass tray. See page EN-13 for the details. And see the important instructions on page EN-7-8. Temperature Cooking mode Steam High 100°C STEAM LOW * Suppose you want to cook for 20 minutes on Steam Low (80°C). PROCEDURE 1 Make sure the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered) and is installed. Enter the desired cooking time by pressing TIME (20.00).

Press STEAM LOW until the desired temperature is displayed (80°C). x2 Steam Low 70 - 95°C 2 3 4 Use Steam High to steam foods such as chicken or vegetables. Use Steam Low to steam fish or egg custard gently. With Steam Low mode, cooking time is a little longer than Steam High mode. Steam cooks food gently without destroying shape, colour or aroma. The Steam High can be programmed for up to 35 minutes (35.00). The Steam Low can be programmed for up to 60 minutes (60.00). On Steam Low, the temperature can be set between 70°C and 95°C by 5°C step.

2 layers cooking is available for Steam High. 1 layer cooking only is available for Steam Low. x3 Press START /+1min. x1 STEAM HIGH * Suppose you want to cook for 20 minutes on Steam High with 2 layers. After cooking, EXTEND will appear. If you wish to extend cooking time, enter the desired time by pressing TIME and press START /+1min. If not, press STOP/CLEAR. After the oven has cooled, remove and empty the water tank, wipe oven cavity. Empty the drip tray. PROCEDURE 1 Make sure the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered) and is installed.

Enter the desired cooking time by pressing TIME (20.00). Press STEAM HIGH until the desired tray position indicators are displayed (2 and 3). x2 2 x2 3 4 Press START /+1min. x1 After cooking, EXTEND will appear.

If you wish to extend cooking time, enter the desired time by pressing TIME and press START /+1min. If not, press STOP/CLEAR. After the oven has cooled, remove and empty the water tank, wipe oven cavity. Empty the drip tray. NOTES: 1.

"Err" will be displayed at step 2 if the longer time than the maximum time for each Steam cooking mode is entered. To clear, press STOP/CLEAR and re-programme. 2. To extend steaming times, see EXTENDING COOKING TIME AT THE END OF STEAM COOKING on page EN-17. Before extending the cooking time, make sure the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered) and is installed. 3. Keep the door closed. If opened during cooking, steam will escape and a longer cooking time will be required. 4. The amount of water in the water tank is sufficient for one cooking operation.

Water does not need to be added during cooking. 5. During and after cooking, condensed water may be on the door, oven walls and oven floor. Dry any liquid residue with a soft cloth. After the last use of the day, we recommend to operate the oven with Grill for 3 minutes without food for drying the water off around grill heating element. 6. After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. WARNINGS: 1. The oven door, outer cabinet, oven cavity, accessories, dishes and especially the grill heating element will become hot.

Use thick oven gloves when adding or removing foods to prevent burns. 2. Do not open the oven with your face close to the oven. Steam from the oven may cause burns. EN 14 MANUAL COOKING Grill The grill heating element at the top of the oven cavity has one power setting only.

This mode does not use steam. This mode can be programmed for up to 99 minutes 50 seconds. 1 layer cooking only. Place the food onto the rack on glass tray and select desired position depending on the food size. * Suppose you want to cook for 10 minutes on Grill.

Combi Combi combines microwave power with grill. Combi has 2 options; Combi High and Combi Low. This mode does not use steam. This mode can be programmed for up to 99 minutes 50 seconds. 1 layer cooking only. Cooking method Microwave Display Cooking (Initial setting) Power Range mode H30P 10 - 70% Combi High Grill 100% Microwave 30% PROCEDURE 1 Enter the desired cooking time by pressing TIME (10.00). x1 Combi Low Grill 50% Microwave 30% 10 - 70% L30P 2 Press GRILL. x1 The display (H30P or L30P) is initial settings. "30P" means the microwave power level, and it will change depending on your setting.

* Suppose you want to cook for 20 minutes on Combi High using 50% microwave power. 3 Press START /+1min. x1 PROCEDURE 1 2 3 Enter the desired cooking time by pressing TIME (20.00). x2 WARNING: The oven door, outer cabinet, oven cavity, accessories, dishes and especially the grill heating element will become hot. Use thick oven gloves when adding or removing foods to prevent burns. NOTES: 1. Keep the door closed. If opened during cooking, heat will escape and a longer cooking time will be required. 2.

After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. Select the cooking mode by pressing COMBI HIGH once. x1 Change the microwave power level by pressing the selected Combi mode key (COMBI HIGH) or MICROWAVE POWER LEVEL 3 times. or x3 x3 4 Press START /+1min.

x1 WARNING: The oven door, outer cabinet, oven cavity, accessories, dishes and especially the grill heating element will become hot.



[You're reading an excerpt. Click here to read official SHARP](#)

[AX-1100 user guide](#)

<http://yourpdfguides.com/dref/3625218>

Use thick oven gloves when adding or removing foods to prevent burns. NOTES: 1. Keep the door closed. If opened during cooking, heat will escape and a longer cooking time will be required.

2. After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. 3. When you cook large quantity of food, the water contained in food may be drained into the drip tray. Remove and empty the drip tray after cooking. EN 15 ENGLISH MANUAL COOKING Microwave Microwave is fast and convenient for cooking, reheating and defrosting. First enter the cooking time then the power level. This mode does not use steam. This mode can be programmed for up to 99 minutes 50 seconds.

There are 6 different power levels. Examples Display Power level 100% Raw meat, vegetables, rice 100P (900 W) or pasta 70% Roast joints, meat loaf and 70P plated meals (630 W) 50% Delicate foods such as eggs 50P or seafood. (450 W) Defrost, softening butter 30% 30P or simmering dumplings (270 W) and cooking egg custard. Keep food warm or gentle 10% 10P defrosting, such as cream (90 W) gateaux or pastry. 0P 0% (0 W) This variable cooking control allows you to select the rate of microwave cooking. If a power level is not selected, then 100% is automatically used. 1 layer cooking only. * Suppose you want to cook for 5 minutes on 100%. To change the microwave power level, press MICROWAVE POWER LEVEL until the desired power level is displayed. * Suppose you want to defrost for 5 minutes on 30%.

PROCEDURE 1 Enter the desired cooking time by pressing TIME (5.00). x5 2 Change the power level by pressing MICROWAVE POWER LEVEL until the desired microwave power level is displayed (30P). Press START /+1min. x4 3 x1 PROCEDURE NOTES: 1.

After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. 2. Do not use the steam tray and metal rack. 3.

When you cook large quantity of food, the water contained in food may be drained into the drip tray. Remove and empty the drip tray after cooking. HINT: For cooking cake or meatloaf, place the container on the glass tray in lower position (position 2) . 1 Enter the desired cooking time by pressing TIME (5.00). x5 2 Press START /+1min. x1 EN 16 OTHER CONVENIENT FEATURES More or Less Time Adjustment (LESS () / MORE () keys) a) To use with automatic cooking: You can adjust cooking results as you like. Should you discover that you like any automatic settings slightly more done, press MORE () after entering weight and before pressing START /+1min. Should you discover that you like any automatic settings slightly less done, press LESS () after entering weight and before pressing START /+1min. Multiple Sequence Cooking This function allows you to cook using up to 3 manual cooking programmes; combinations of Microwave, Grill and Combi.

* Suppose you want to cook in Sequence Cooking for: 5 minutes on 70 % microwave power (Stage 1) 3 minutes on Grill (Stage 2) 3 minutes on Combi High using 50% microwave power (Stage 3) b) To use with manual cooking: During the manual cooking process, the cooking time can be decreased or increased in 1 minute steps each time the LESS () and MORE () are pressed. NOTE: You can not use this function for Steam cooking. PROCEDURE 1 For 1st stage, enter the desired cooking time by pressing TIME (5.00) and press MICROWAVE POWER LEVEL until the desired microwave power level is displayed (70P).

For 2nd stage, enter the desired cooking time by pressing TIME (3.00) and press GRILL. For 3rd stage, enter the desired cooking time by pressing TIME (3.00) and press COMBI HIGH until the desired microwave power level is displayed (H50P). Press START /+1min. x5 x2 Extending Cooking Time at the End of Steam Cooking This function is for Steam Menus (except Steam Defrost), Steam High and Steam Low only.

Cooking results may vary depending on room temperature, initial food temperature and other factors. You can adjust cooking results by adding more cooking time at the end. When cooking is finished, the display will show "EXTEND". It is only possible to add extra time during the 5 minutes when "EXTEND" is in the display. The time can be extended up to 10 minutes.

Enter the desired time by pressing TIME and then press START /+1min. The same cooking mode will be continued. Carefully check the cooking process. NOTES: 1. Before extending Steam mode, make sure the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered) and is installed.

If "Err, WATER (flashing)" is displayed during cooking, fill the water tank to the MAX mark. Position and push firmly into place, then press STOP/CLEAR to clear the error message. To continue the cooking, cook manually. Check for doneness from time to time. 2. Extend mode is cancelled when STOP/CLEAR is pressed. 3. The Extending Cooking Time function can be repeated until the food is cooked as you desire. 4. While the display shows "EXTEND", Energy Save Mode will be cancelled temporary.

2 x3 x1 3 x3 x4 4 x1 NOTE: After cooking, the oven will automatically cool and you will hear the sound of the cooling fan. The fan may continue to operate up to 10 minutes depending on the oven and parts temperature. WARNING: The oven door, outer cabinet, oven cavity, accessories, dishes and especially the grill heating element will become hot. Use thick oven gloves when adding or removing foods to prevent burns. EN 17 ENGLISH OTHER

CONVENIENT FEATURES Kitchen Timer Use the Kitchen Timer as a minute timer or to monitor the standing time for cooked/defrosted food. . Suppose you want to set the kitchen timer for 5 minutes. Info Info provides 5 features. In F1: Drain In F2: Descale In F3: Water Hardness In F4: Demo Mode In F5: Child Lock PROCEDURE These features can be selected by pressing INFO/KITCHEN TIMER until the desired function is displayed and pressing START /+1min.

1 2 Open and close the door to activate Kitchen Timer function. Enter the desired time by pressing TIME (5.00). x5 DRAIN The remaining water inside the steam generator can be evaporated by using the DRAIN function. See page EN-9. DESCALE See page EN-9. 3 Press INFO/KITCHEN TIMER once.

x1 WATER HARDNESS Your oven is set at the factory to water hardness setting 3 (Very hard). You can set the oven for the water hardness level. You can use a test strip available at some drug stores, to check the water hardness level. In some areas, it is possible to ask the water supply company for the water hardness. When you use test strips, follow the instructions of them.

Hardness level 1 Hardness range <120 ppm <120 mg/l <6.7 °dH 120 - 250 ppm 120 - 250 mg/l 6.7 - 14.0 °dH >250 ppm >250 mg/l >14.



[You're reading an excerpt. Click here to read official SHARP](#)

[AX-1100 user guide](#)

<http://yourpdfguides.com/dref/3625218>

0 °dH Setting Soft Minute Plus Function START /+1min allows you to operate the two following functions: a) Direct start You can directly start cooking on 100% microwave power for 1 minute by pressing START /+1min. NOTE: To avoid the misuse by children START /+1min can be used only within 3 minutes after preceding operation, i.e., closing the door, pressing the STOP/CLEAR key or cooking completion. 2 Hard b) Extend the manual cooking time You can extend the manual cooking time for multiples of 1 minute if START /+1min is pressed while the oven is in operation. NOTE: You can not use this function for Steam cooking.

The cooking time can be extended up to 99 minutes. 3 Very hard PROCEDURE 1 2 Press INFO/KITCHEN TIMER 3 times (In F3). Press WEIGHT until the desired hardness level is displayed and press START /+1min. The water hardness setting will be held in the memory even if the oven power is off. EN 18 OTHER CONVENIENT FEATURES Demonstration Mode This feature is mainly for use by retail outlets, and also allows you to practice the key operation. To demonstrate, press INFO/KITCHEN TIMER 4 times (In F4). And then press START /+1min. "dISP" will appear in the display. Cooking operations can now be demonstrated with no power in the oven. The display will count down to zero at ten times the speed faster than normal.

To cancel, press INFO/KITCHEN TIMER 4 times (In F4). And then press START /+1min. The display will show "dISP OFF". Or unplug the oven from the electrical outlet and re-plug to cancel Demo Mode. NOTES: 1.

"dISP" will change to ". 0" when pressing STOP/CLEAR. 2. If you set Demo Mode, Energy Save Mode will be cancelled. Child Lock Child Lock prevents unwanted oven operation such as by small children.

The oven can be set so that the control panel is deactivated and locked. To set the Child Lock, press INFO/KITCHEN TIMER 5 times (In F5). And then press START /+1min. "SAFE" will appear in the display. The control panel is now locked, each time a key is pressed, the display will show "SAFE". To unlock the control panel, press INFO/KITCHEN TIMER 5 times and START /+1min quickly. The display will show "SAFE OFF" and the oven is ready to use. NOTES: 1. If you set Child Lock, Energy Save Mode will be cancelled. 2.

When the oven power is off, the setting returns to OFF. EN 19 ENGLISH CLEANING AND CARE Key Point for Cleaning - Immediately and frequently! The food splashes and oily meat juice, remaining on the oven interior walls will get stuck and hard to remove if it is not cleaned immediately and after each use.

The usage of the steam function will assist in this cleaning process. They will be also perishable by the influence of steam. CAUTION: DO NOT USE COMMERCIAL OVEN CLEANERS, STEAM CLEANERS, ABRASIVE, HARSH CLEANERS, ANY THAT CONTAIN SODIUM HYDROXIDE OR SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN. Before cleaning, make sure the oven cavity, door, oven cabinet, accessories and especially the grill heating element are completely cool. CLEAN THE OVEN AT REGULAR INTERVALS AND REMOVE ANY FOOD DEPOSITS - Keep the oven clean, or the oven could lead to a deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation. Oven interior IMPORTANT INFORMATION: · After every use: Wipe the oven walls with a soft cloth and warm water (or mild soapy water) while the oven is still warm. Using the oven without cleaning may lead splatters to get stuck.

· Do not use caustic cleaners (acidic/alkaline), spray type cleaners, abrasive or harsh cleaners or scouring pads as it may damage the surface of oven walls. For removal of OIL AND FOOD SPLASHES on oven walls: 1. Fill the water tank with room temperature water suitable for drinking (filtered) through the lid to the MAX mark. 2. Operate the oven with Steam High for 10 minutes without food.

See page EN-14. 3. After the steaming, wipe the dirt in the oven interior with a dry soft cloth while the oven is still warm. Be aware that the grill heating element and steam outlets may be still hot, so take care when wiping the ceiling and cavity back plate. (The grill heating element will turn on for a very short time before at the end of the operation.

) And then, we recommend to operate the oven with Grill for 3 minutes without food and accessories for drying the water off around grill heating element.

Oven exterior The outside of your oven can be cleaned easily with mild soap and water. Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel. Oven controls Open the door before cleaning to de-activate the oven controls. Care should be taken when cleaning the oven control.

Using a cloth dampened with water only, gently wipe the panel until it becomes clean. Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner. Steam Tray / Glass Tray / Rack Wash steam tray, glass tray and rack after cooking with a mild soap or detergent solution, rinsing and polishing dry. Do not use harsh cleaners, sharp metal scrapers or stiff brushes to prevent damage to the easy clean surface.

All the accessories can be washed in the dishwasher. Do not leave the steam tray and rack wet. Door To remove all trace of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. Water Tank and Water Tank Lid After cooking, wash in a mild soap or detergent solution with a soft damp cloth or sponge, rinse and polish dry. Do not wash in the dishwasher. Do not use harsh cleaners, sharp metal scrapers or stiff brushes on the water tank and water tank lid. Door Seals Always keep the door seals clean to prevent any damage. If water condenses inside the door seals, wipe dry with a soft cloth. Polish with another soft cloth.

Do not use a chemical or abrasive cleaner on these surfaces. Care should be taken not to rub, damage, pull or move the seals. Before cooking, always check that door seals is lying smooth and flat. If not, steam will leak from the door. Do not use the oven if it has a damaged door seals.

Consult your dealer or an authorised SHARP service agent. Drip Tray Empty drip tray after cooking, wash in a mild soap or detergent solution with a soft damp cloth or sponge, rinse, polish dry and replace below the oven front. Do not wash in the dishwasher. Descaling within the Oven's Steam Parts During steam production, scale may form in the steam generator. To remove scale, carry out descale function when "DESCALE" flashes on and off in the display.

See page EN-9 for complete instructions. EN 20 TROUBLESHOOTING CHART If EE is displayed or you think the oven is not working properly, check the chart below before consulting an authorised SHARP Service Agent.



[You're reading an excerpt. Click here to read official SHARP](http://yourpdfguides.com/dref/3625218)

[AX-1100 user guide](http://yourpdfguides.com/dref/3625218)

<http://yourpdfguides.com/dref/3625218>

This will help to prevent unnecessary service calls. **WARNING:** Never adjust, repair or modify the oven by yourself. It is hazardous for anyone other than a qualified service technician trained by SHARP to carry out any service or repair operation. This is important as it may involve the removal of covers that provide protection against electrical parts. · Repairs and Modifications: Do not attempt to operate the oven if it is not working properly. · Outer cabinet: Never remove the outer cabinet to avoid the possibility of electric shock or burns. Troubleshooting Chart **TECHNICAL ERROR MESSAGE / INFORMATION MESSAGE MESSAGE ON DISPLAY TECHNICAL EE ERROR MESSAGE INFORMATION MESSAGE Err** (when pressing START /+ 1min) **ACTION** Due to technical error, call your dealer or an authorised SHARP Service Agent. The water in the internal steam system is frozen.

Operate the oven with Grill without food for 10 minutes. See page EN-15. The time you set is over the maximum time for Steam High or Steam Low. Press STOP/CLEAR and re-programme. The oven is too hot to use for Steam Defrost, Auto Defrost Menus or Steam Low. Remove food from oven and allow to cool until the message clears. Remove water tank and fill with water to the MAX mark. Replace and push firmly into place, then press STOP/ CLEAR to clear the error message. Make sure that the water tank is filled to the MAX mark with room temperature water suitable for drinking (filtered). To continue the cooking, cook manually.

Check for doneness from time to time. **NOTES:** 1. Ensure you do not use any other liquids like distilled water, R.O water, mineral water and etc. 2. When this error message appears again and again even if you fill the water tank with water, the internal steam system may be out of order. Call your dealer or an authorised SHARP Service Agent. You can use the oven for the cooking modes which do not use steam. Follow step-by-step instructions for descaling. See page EN-9.

The oven cabinet and oven cavity are very hot. Pay extra attention not to burn yourself. Err (when pressing STEAM HIGH or STEAM LOW) Err, HOT (flashing) Err, WATER (flashing) DESCAL (flashing) HOT (flashing) EN 21 ENGLISH TROUBLESHOOTING CHART The following situations are normal and are not signs that the oven is malfunctioning. **QUESTION / SITUATION** Control panel / power supply The display is black / blank. **ANSWER** * Open the door and close. * Check the power plug is properly connected to a suitable wall outlet. * Check the wall socket and fuse are functioning properly. * Disconnect the power cord, wait for a minute. Then reconnect, open and close the door. * Open the door and close.

Is the oven light off? Press START /+1min again. * If the message "Err, HOT (flashing)" is displayed, wait until the message has disappeared. The display is fine but START /+1min will not function when pressed. **E l e c t r i c a l p o w e r s u p p l y i s** The programmed cooking time and mode will be interrupted during cooking. cancelled. Continue to cook with manual mode. Energy save mode The display does not change In the following cases, Energy Save Mode to blank. will be cancelled temporary: - When the door is opening. - Pause of the automatic cooking. - When the cooking fan is working after cooking. - Demonstration mode - Child lock - Extend mode - Drain mode - Descaling mode - Kitchen timer mode - When the display shows "Err, WATER (flashing)". Leakage water from the bottom * Check the drip tray is installed correctly. Remove and front of the oven. replace the drip tray correctly. See page EN-7. * Did you empty the drip tray before the cooking? You must empty the drip tray and replace it before Steam Cooking will start. See page EN-7. **Water EN 22 TROUBLESHOOTING CHART** The following situations are normal and are not signs that the oven is malfunctioning. **QUESTION / SITUATION** Steam **ANSWER** Steam comes out from the The air ventilation openings are at the oven bottom (left side). It is normal for used steam to come from the air bottom of the oven.

ventilation openings. Be aware that hot steam comes out during steam cooking, and keep children away from the oven. Condensed water can be seen This operation is normal. in the oven cavity. Steam has condensed on the oven floor. Wipe dry with a soft cloth or a sponge after cooling. Steam comes from the door Check the door sealings to make sure it is lying smoothly during cooking. and flat. **Noise / Sound N o i s e d u r i n g m i c r o w a v e** When microwaving, you may hear the magnetron cycling cooking. on and off depending on the power level.

Noise after cooking. The cooling fan will operate until the oven is cool. The fan may continue to operate up to 10 minutes depending on the oven and parts temperatures. Noise when cooking with high High temperatures may cause expansion of the oven's temperature. components. This is normal. Smoke / Aroma When using the oven for the See page EN-10 for step-by-step instructions for first time, it may smoke or cleaning the oven before the first use. smell. The menu using the water * Did you fill the water tank with water to the MAX mark does not have a good result. before cooking? * Did you take the water tank off from the oven during the cooking? Do not remove the water tank during the cooking except for the case instructed in the cookbook or the operation manual. * Did you use the glass tray? See the important instructions on page EN-7-8. It is difficult to remove food See "For removal of OIL AND FOOD SPLASHES on spatters stuck on the oven oven walls:" on page EN-20. walls. It is important to clean the oven interior after every use. Time appearing in the display Check Demonstration Mode on page EN-19 and cancel.

is counting down very rapidly. Hot air comes out from the The air ventilation openings are at the oven bottom (left bottom of the oven. side). This is normal. Be aware that hot air comes out during combi cooking, and keep children away from the oven.

Cooking result Food spatters Others EN 23 ENGLISH Water is found inside the oven Steam has condensed inside the oven. Wipe dry with a soft cloth or a sponge after cooling. when the door is opened. **SERVICE CALL CHECK** Please check the following before calling for service. 1. Power supply Check the power plug is properly connected to a suitable wall outlet. Check the line fuse/circuit breaker is functioning properly. 2. When the door is opened, does the oven lamp light? Yes _____. 3. Place a cup of water (approx.

150 ml) in the oven and close the door securely. Programme the oven for one minute on 100% power and start the oven. Does the oven lamp come on? Yes _____. Does the ventilation work? (You will hear the fan sound.) Yes _____. Does the Microwave indicator appear in the display? Yes _____. After 1 minute does the signal sound? Yes _____. Is the cup with water warm after the above operation? Yes _____. 4. Take the cup of water out of the oven and close the door. Programme the grill for 5 minutes and start the oven.



[You're reading an excerpt. Click here to read official SHARP](#)

[AX-1100 user guide](#)

<http://yourpdfguides.com/dref/3625218>

Does the Grill indicator appear in the display? Yes _____ After 5 minutes is the inside of the oven hot? Yes _____ 5. Fill the water tank with water and replace. Operate the oven for 3 minutes on Steam High. After the oven stops, is the inside of the oven filled with steam? Yes _____ No _____ No _____ No _____ No _____ No _____ No _____ If "NO" is the answer to any of the above questions, call your dealer or an authorised SHARP Service Agent and report the results of your check.

IMPORTANT: If the display shows nothing even if the power supply plug is properly connected, the energy save mode may be in operation. Open and close the oven door to operate the oven. See EN-10. NOTES: 1. If time in the display is counting down very rapidly, check Demonstration Mode. (Please see page EN-19 for detail.) 2. If you cook the food over the standard time with only the same Cooking Mode Standard time cooking mode, the power of the oven will lower automatically to Microwave 100% 20 minutes avoid overheating. (The microwave power level will be reduced or Grill 10 minutes the grill heating element will begin to turn on and off, though it is Combi High Grill - 10 minutes hardly visible). EN 24 SPECIFICATIONS AC Line Voltage Distribution line fuse/circuit breaker AC Power required: Microwave Grill Micro/Grill Steam Off Mode (Energy Save Mode) Output Power: Microwave Grill Steam Microwave Frequency Outside Dimensions Cavity Dimensions Oven Capacity Weight Oven lamp : 230 V, 50 Hz, single phase : Minimum 16 A : 1.51 kW : 1.1 kW : 2.53 kW : 0.91 kW : less than 0.5 W : 900 W (IEC 60705) : 1.05 kW : 0.86 kW : 2450 MHz (Group 2/Class B)* : 520 mm(W) x 331 mm(H) x 500 mm(D)** : 343 mm(W) x 210 mm(H) x 381 mm(D)*** : 27 litres*** : approx. 18.1 kg : 25 W/240 V * This Product fulfils the requirement of the European standard EN55011. In conformity with this standard, this product is classified as group 2 class B equipment.

Group 2 means that the equipment intentionally generates radio-frequency energy in the form of electromagnetic radiation for the heat treatment of food. Class B equipment means that the equipment is suitable to be used in domestic establishments. The depth includes the door opening handle. Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less. As part of a policy of continuous improvement, we reserve the right to alter design and specifications without notice. ** *** EN 25 ENGLISH COOKING GUIDES Points To Remember · Please make reading the Operation Manual your very first step in working with your new oven. This important booklet explains exactly how the oven works and what you need to know to operate it successfully. · Use the information in the charts and recipes to help adapt your own favorite recipes or convenience foods for preparation in the oven. · The stated cooking times in the charts and recipes are guidelines and are based on standard conditions.

Cooking results will vary according to the conditions of food, utensils and the oven. Please check the cooking result and if necessary, adjust cooking times accordingly. · Prepare the food and use accessories as instructed. · When placing food in the oven, turning, stirring or adding something to the food, please ensure the door does not remain open long so as to avoid loss of heat. · Please refer to Food and Utensil Position Chart on page EN-13 before setting food in the oven.

· Always distribute the ingredients evenly inside a piece of ovenware or steam tray to achieve even cooking results. · There is no need to fill the water tank for Microwave, Grill, Combi High or Combi Low cooking. · If you would like to adapt your favorite recipes for the microwave, you should take note of the following: Shorten cooking times by a third to a half. Follow the example of the recipes in this cookery book. Cooking Techniques - Determining Cooking Time with a Food Thermometer Every drink and every food has a specific internal temperature at the end of the cooking process, at which the cooking process can be ended and the result is good.

You can determine the internal temperature with a food thermometer. The most important temperatures are given in the temperature table. TABLES FOR SETTING THE COOKING TIME WITH THE FOOD THERMOMETER Drinks/food Internal temperature up temperature to 10 to 15 of at the of minutes standing time 65-75°C Heating drinks (coffee, water, tea, etc.) Heating milk Heating soups Heating stews Poultry Lamb Rare cooked Well cooked Beef Rare roast Medium cooked well done Pork, Veal 60-65°C 75-80°C 75-80°C 80-85°C 70°C 75-80°C 50-55°C 60-65°C 75-80°C 80-85°C 85-90°C 70-75°C 80-85°C 55-60°C 65-70°C 80-85°C 80-85°C EN 26 COOKING GUIDES About Utensils and Coverings The chart below will help you decide what utensils and coverings should be used in each mode. Utensils Coverings Cooking Mode Steam YES Grill YES Combi YES Microwave YES Aluminium Foil Small flat pieces of aluminium foil placed smoothly on food can be used to shield areas from cooking or defrosting too quickly. Keep foil at least 2 cm from walls of oven. YES YES YES YES NO YES NO YES Metal, Foil Containers China, Ceramics, Oven-proof porcelain, pottery, glazed earthenware and bone china are usually suitable. @@@@Check manufacturer's recommendation for being microwave safe. Do not use the container if it has a flaw. YES YES Heat-resistant Glassware e.

g. Pyrex® Plastic/Polystyrene heat-resistant temp. @@@@Follow manufacturer's directions. NO NO NO NO YES YES Only use for warming or to absorb moisture. Care must be taken, as overheating may cause fire. Do not use recycled paper towels which may contain metal filings. NO They could melt at high temperature. YES NO NO NO NO NO NO Plastic Wrap heat-resistant temp. @@@@Do not place anything hot on a cold glass tray. @@@@Never heat the plastic containers at over their melting temperature.

@@ACCESSORIES There are many microwave or heat-resistant accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. 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. @@@@NOTE: · Always attend the oven when in use.

@@@@For the container, a shallow dish is suitable. @@Covering is not necessary in most cases. @@Covered food will take longer to cook. For accurate cooking times, keep the door closed. @@Appearance will be better by stirring well. @@@@For even cooking make all the pieces the same size. @@Check these parts are cooked thoroughly before serving.



[You're reading an excerpt. Click here to read official SHARP](#)

[AX-1100 user guide](#)

<http://yourpdfguides.com/dref/3625218>