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You can read the recommendations in the user guide, the technical guide or the installation guide for SHARP R-240. You'll find the answers to all your questions on the SHARP R-240 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SHARP R-240
User guide SHARP R-240
Operating instructions SHARP R-240
Instructions for use SHARP R-240
Instruction manual SHARP R-240

SHARP

Important

R-240

MICROWAVE OVEN

OPERATION MANUAL

800 W (IEC 60705)

ENGLISH

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Manual abstract:

Shorter cooking times and the use of little water and fat ensure that many vitamins, minerals and characteristic flavours are preserved. We advise you to read the operating instructions carefully. You will then easily understand how to use your oven. Enjoy using your microwave oven and prepare your own favourite dishes in your microwave oven. 1 GB A. Information on Disposal for Users (private households) 1. In the European Union Attention: If you want to dispose of this equipment, please do not use the ordinary dust bin! @@@@@@) Please contact your local authority for further details. @@By disposing of this product correctly you will help ensure that the waste undergoes the necessary treatment, recovery and recycling and thus prevent potential negative effects on the environment and human health which could otherwise arise due to inappropriate waste handling. 2. In other Countries outside the EU If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.*

For Switzerland: Used electrical or electronic equipment can be returned free of charge to the dealer, even if you don't purchase a new product. Further collection facilities are listed on the homepage of www.swico.ch or www.sens.

ch. Attention: Your product is marked with this symbol. It means that used electrical and electronic products should not be mixed with general household waste. There is a separate collection system for these products. B.

Information on Disposal for Business Users 1. In the European Union If the product is used for business purposes and you want to discard it: Please contact your SHARP dealer who will inform you about the take-back of the product. You might be charged for the costs arising from take-back and recycling. Small products (and small amounts) might be taken back by your local collection facilities. For Spain: Please contact the established collection system or your local authority for take-back of your used products. 2. In other Countries outside the EU If you wish to discard of this product, please contact your local authorities and ask for the correct method of disposal. 2 CONTENTS Operation manual DEAR CUSTOMER...

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

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

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

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

1 INFORMATION ON PROPER DISPOSAL .....
.....
.....
.....

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

.....
.....
.....
..... 2 OVEN AND ACCESSORIES .

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

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

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

.....

.....
.....
. 4 CONTROL PANEL ....
.....

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

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

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

.....
.....
... 5 IMPORTANT SAFETY INSTRUCTIONS ..
.....

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

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

.....
.....
... 6-8 INSTALLATION ..
.....

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

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

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

.....
.....
.....
..... 8 BEFORE OPERATION .....

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

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

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

.....
.....
.....
.. 9 MICROWAVE POWER LEVEL .....

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

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

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

..... 9 MANUAL OPERATION ..
.....
.....
.....

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

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

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

.. 10 MICROWAVE COOKING .....
.....
.....
.....

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

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

.....
.....

.....
.. 10 DEFROSTING .....

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

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

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

.....
.....
.....
..... 11 OTHER CONVENIENT FUNCTIONS.

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

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

.....
.....
.....
..... 12-14 AUTOMATIC OPERATION ...

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

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

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

.....
.....
. 15 AUTO WEIGHT COOK NOTES ....
.....

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

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

.....
.....
.....
..... 16 AUTO WEIGHT COOK CHART ..

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

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

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

.....
16 SPEED DEFROST OPERATION .....
.....
.....

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

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

.....
.....
.....
.... 17 AUTO COOK OPERATION .....

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

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

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

..... 17-18 CARE AND CLEANING ...
.....
.....
.....

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

.....

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

.....
.....
.....
..... 19 SERVICE CALL CHECK.

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

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

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

.....
.....
.....
... 19 WHAT ARE MICROWAVES.....

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

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

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

.....
20 SUITABLE OVENWARE .....
.....
.....

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

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

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

... 21 TIPS AND ADVICE.....
.....
.....

.....

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

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

.....
.....
.....
..... 22-24 SERVICE ADDRESSES ..

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

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

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

.....
.....
... 25-31 SPECIFICATIONS ..
.....

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

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

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

.....
.....
.... 32 3 OVEN AND ACCESSORIES 9 1 8 2 3 7 10 11 65 47 OVEN 1.
Oven lamp 2. Control panel 3. Door opening button 4. Waveguide cover (DO NOT REMOVE) 5. Oven cavity 6. Coupling 7. Door latches 8. Door hinges 9. Door seals and sealing surfaces 10. Power cord 11.

Ventilation openings 12. Outer cabinet 12 13 14 ACCESSORIES: Check to make sure the following accessories are provided: (13) Turntable (14) Roller stay Place the roller stay in the coupling on the floor of the cavity. Then place the turntable on the roller stay. To avoid turntable damage, ensure dishes or containers are lifted clear of the turntable rim when removing them from the oven. NOTE: When you order accessories, please mention two items: part name and model name to your dealer or SHARP authorised service agent. 4 ENGLISH NOTES: · The waveguide cover is fragile. Care should be taken when cleaning inside the oven to ensure that it is not damaged. · Always operate the oven with the turntable and roller stay fitted correctly. This promotes thorough, even cooking. A badly fitted turntable may rattle, may not rotate properly and could cause damage to the oven.
· The turntable rotates clockwise or anti-clockwise. The rotary direction may change each time you start the oven. This does not affect cooking performance.
CONTROL PANEL 1. 2.
3. DIGITAL DISPLAY TIME keys DEFROST & COOK keys SPEED DEFROST 1 AUTO WEIGHT DEFROST AUTO WEIGHT COOK 2 10 3 4. 5. 6. 7.

8. 9. LESS/MORE TIME keys POWER LEVEL key START/+1min key STOP key KITCHEN TIMER key WEIGHT keys 10. AUTO COOK keys Jacket Potato Reheat tea/ Coffee Rice, Pasta 9 8 7 4 Popcorn 5 6 Frozen Vegetables Pizza Fresh Vegetables Frozen Meal 5 IMPORTANT SAFETY INSTRUCTIONS IMPORTANT SAFETY INSTRUCTIONS: READ CAREFULLY AND KEEP FOR FUTURE REFERENCE To avoid the danger of fire. 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. This oven is designed to be used on a countertop only. It is not designed to be built into a kitchen unit. Do not place the oven in a cabinet. The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.

The AC power supply must be 230V, 50Hz, with a minimum 10A distribution line fuse, or a minimum 10A distribution circuit breaker. A separate circuit serving only this appliance should be provided. 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. If smoke is obser ved, switch off or unplug the oven and keep the door closed in order to stifle any flames. Use only microwave-safe containers and utensils. See Page GB-21. Utensils should be checked to ensure that they are suitable for use in microwave ovens.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. Clean the waveguide cover, the oven cavity, the turntable and roller stay 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. 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.

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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. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person. Never adjust , repair or modify the oven yourself. It is hazardous for anyone other than a competent person to carry out any ser vice or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy. 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 "Care and Cleaning" on page GB-19.
Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation. 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 or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call an authorised SHARP service agentctions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.
g. self-heating materials) designed to make food crisp, as they may be extra hot. Other warnings Never modify the oven in any way. Do not move the oven while it is in operation. This oven is for home food preparation only and may only be used for cooking food.
It is not suitable for commercial or laboratory use. 7 IMPORTANT SAFETY INSTRUCTIONS To promote trouble-free use of your oven and avoid damage. Never operate the oven when it is empty When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to preventimmering rice, pasta, dumplings and cooking egg custard. P20/10 - (LOW output = 160/80W) For gentle defrosting, e.g. cream gateaux or pastry. Generally the following recommendations apply: P100/90 - (HIGH output = 800/720W) used for fast cooking or reheating e.g. for casseroles, hot beverages, vegetables etc. P80/70 - (MEDIUM HIGH output = 640/560W) used for longer cooking of dense foods such as roast joints, meat loaf and plated meals, also for sensitive dishes such as sponge cakes.

At this reduced setting, the food will cook evenly without over cooking at the sides. 9 MANUAL OPERATION Opening the door: To open the oven door, push the door opening button. Starting the oven: Prepare and place food in a suitable container onto the turntable or place directly onto the turntable. Close the door and press the START/+1min key after selecting the desired cooking mode. Use the STOP key to: 1. 2. 3. 4. Erase a mistake during programming. Stop the oven temporarily during cooking.
Cancel a programme during cooking, press the STOP key twice. To set and to cancel the child lock (refer to page GB-14). MICROWAVE COOKING Your oven can be programmed for up 99 minutes 50 seconds (99.50). MANUAL COOKING · Enter the cooking time and use microwave power levels P10 to P100 to cook (refer to page GB-9).
· Stir or turn the food, where possible, 2 - 3 times during cooking. · After cooking, cover the food and leave to stand, where recommended. Example: To cook 2 minutes and 30 seconds on P70 microwave power. 1. Input the power level by pressing the POWER LEVEL key 4 times for P70.
2. Enter the cooking time by pressing the 1 MIN key twice and then the 10 SEC key 3 times. (START)/ 3. Press the +1min key to start the timer. x4 x2 x3 x1 The display will count down through the set cooking time. 10 ENGLISH DEFROSTING MANUAL DEFROSTING · Enter the defrosting time and use microwave power levels P10 or P30 to defrost (refer to page GB-9). · Stir or turn the food, where possible, 2 - 3 times during defrosting. · After defrosting, cover the food in foil and leave to stand until thoroughly defrosted. Example: To defrost for 10 minutes on P30 microwave power. 1.

Input the power level by pressing the POWER LEVEL key 8 times. 2. Enter the defrosting time by pressing the 10 MIN key once. 3. Press the (START)/ +1min key to start the timer. x8 x1 x1 The display will count down through the set cooking time. NOTES: When the oven starts, the oven lamp will light and the turntable will rotate clockwise or anti-clockwise. When the door is opened during the cooking process, the cooking time on the digital display stops automatically. The cooking time starts to count down again when the door is closed and the START/ +1min key is pressed. If you wish to know the power level during cooking, press the MICROWAVE POWER LEVEL key.
As long as your finger is touching the MICROWAVE POWER LEVEL key, the power level will be displayed. 11 OTHER CONVENIENT FUNCTIONS 1. MULTIPLE SEQUENCE COOKING A maximum of 2 sequences can be input, consisting of manual cooking time and mode. Example: To cook: 5 minutes on P100 power (Stage 1) 16 minutes on P30 power (Stage 2) STAGE 1 1. Input the power level by pressing the POWER LEVEL key once.
2. Enter the cooking time by pressing the 1 MIN key 5 times. x1 x5 STAGE 2 3. Input the power level by pressing the POWER LEVEL key 8 times. 4. Enter the cooking time by pressing the 10 MIN key once and then the 1 MIN key 6 times. 5. Press the (START)/ +1min button once to begin cooking. x8 x1 x6 x1 The oven will begin to cook for 5 minutes on P100 and then for 16 minutes on P30. 2. MINUTE PLUS FUNCTION The START/+1min key allows you to operate the two following functions: a. Direct start You can directly start cooking on P100 microwave power level for 1 minute by pressing the START/+1min key. NOTE: To avoid the misuse by children the START/+1min key can be used only within 3 minutes after preceding operation, i.e., closing the door, pressing the STOP key or cooking completion.

b. Extend the cooking timeß You can extend the cooking time during manual cooking for multiples of 1 minute if the START/ +1min key is pressed while the oven is in operation. NOTE: The cooking time may be extended to a maximum of 99 minutes. 12 ENGLISH OTHER CONVENIENT FUNCTIONS 3. LESS () and MORE () TIME: The LESS () TIME and MORE () TIME keys enable you to: · Decrease or increase cooking/defrosting time whilst the oven is in use (manual cooking only). TO USE LESS AND MORE WITH MANUAL COOKING Press the LESS () or MORE () TIME key to decrease or increase the cooking or defrosting time in multiples of 1 minute whilst the oven is in use.

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The overall cooking time can be increased to a maximum of 99 minutes. Example: To cook on P50 for 10 minutes and then decrease the cooking time by 2 minutes: 1. Input the power level by pressing the POWER LEVEL key 6 times. 2.
Enter the cooking time by pressing the 10 MIN key once. 3. Press the (START)/ +1min key to start the timer. x6 x1 x1 4. Reduce the cooking time by pressing the LESS TIME key twice.
Cooking time is reduced by 2 minutes and continues to count down, for example: x2 13 OTHER CONVENIENT FUNCTIONS 4. KITCHEN TIMER FUNCTION : You can use the kitchen timer for timing where microwave cooking is not involved for example to time boiled eggs cooked on conventional hob or to monitor the standing time for cooked/defrosted food. Example: To set the timer for 5 minutes. 1. Press the KITCHEN TIMER key once.
2. Enter the desired time by pressing the 1 MIN key 5 times. 3. Press the (START)/ +1min key to start the timer. Check the display x1 x5 x1 The display will count down. When the display reaches zero, the audible signal will sound. You can enter any time up to 99 minutes, 50 seconds. To cancel the KITCHEN TIMER whilst counting down, simply press the STOP key. NOTE: The KITCHEN TIMER function cannot be used whilst cooking. 5.

CHILD LOCK: Use to prevent unsupervised operation of the oven by little children. The CHILD LOCK indicator will show up on display screen, and the oven can not be operated while the CHILD LOCK is set. a. To set the CHILD LOCK: Press and hold the STOP key for 3 seconds, a beep sounds and lock indicator lights. b. To cancel the CHILD LOCK: Press and hold the STOP key for 3 seconds until Lock indicator on display goes off. 14 ENGLISH AUTOMATIC OPERATION Automatic cooking and defrosting allows you to cook and defrost using preset programmes where the timing have been preset for you, for example AUTO COOK or DEFROST & COOK menus (AUTO WEIGHT COOK, AUTO WEIGHT DEFROST and SPEED DEFROST). AUTO WEIGHT COOK / DEFROST enables you to cook or defrost pre-programmed meals listed. Follow the example below for details on how to operate these functions. AUTO WEIGHT COOK allows you to cook 3 popular menus.
When cooking beef, press the AUTO WEIGHT COOK key x1 When cooking lamb, press the AUTO WEIGHT COOK key x2 When cooking pork, press the AUTO WEIGHT COOK key x3 Example 1: To cook beef weighing 1.2kg from chilled using AUTO WEIGHT COOK. 1. Press the AUTO WEIGHT COOK key once. 2.
Enter the weight by pressing the WEIGHT keys until the desired weight is displayed. 3. Press the (START)/ +1min key to start cooking. will appear on the display. will appear on the display.
will appear on the display. x1 x12 x1 G The display will count down through the cooking time. Example 2: To defrost a Meat joint weighing 1.2kg using AUTO WEIGHT DEFROST. 1. Select the menu required by pressing the AUTO WEIGHT DEFROST key once. 2. Enter the weight by pressing the WEIGHT keys until the desired weight is displayed. 3. Press the (START)/ +1min key to start cooking.

x1 x12 x1 G The display will count down through the defrosting time. 15 AUTO WEIGHT COOK NOTES WEIGHT RANGE: · Food weight should be rounded up or down to the nearest 0.1kg, for example, 0.65kg to 0.7kg or 0.34Kg to 0.3kg. · You are restricted to enter a weight within the range (see the following charts). NOTES: When action is required (example, to turn food over), the oven stops, the audible signals sound, the remaining cooking time and an indicator will flash on the display. To continue cooking, press the START/ +1min key.
The final temperature will vary according to the initial temperature, i.e. whether it was chilled or at room temperature. Check food is piping hot after cooking. If necessary, you can extend the cooking time manually.
AUTO WEIGHT COOK CHART MENU Roast Beef WEIGHT RANGE 0.1kg - 2.0kg Roast Lamb 0.1kg - 2.0kg Roast Pork 0.
1kg - 2.0kg COOKING PROCEDURE · Place meat in a flan dish on the turntable. · Turn meat over when the audible signal sounds. · After cooking, leave meat to stand wrapped in aluminium foil for 10 minutes. · Place meat in a flan dish on the turntable. · Turn meat over when the audible signal sounds. · After cooking, leave meat to stand wrapped in aluminium foil for 10 minutes. · Place meat in a flan dish on the turntable. · Turn meat over when the audible signal sounds. · After cooking, leave meat to stand wrapped in aluminium foil for 10 minutes.

16 ENGLISH SPEED DEFROST OPERATION This function quickly defrosts food while enabling you to choose a suitable defrost period, depending on the food type. Follow the example below for details on how to operate this function. Example: To defrost the food for 10 minutes. 1. Select the menu required by pressing the SPEED DEFROST key once. 2. Enter the cooking time by pressing the 10 MIN key once. 3. Press the (START)/ +1min key to start cooking. x1 x1 x1 NOTE: During the defrosting process the system will pause and bleep to remind you to turn the food over to ensure even defrosting.
When this is complete, press the START/+1min key to resume defrosting. AUTO COOK OPERATION AUTO COOK enables you to cook foods listed on the control panel and the chart on page GB-18. Follow the example below for details 1 on how to operate this function. 3 5 7 2 4 6 8 Example: To cook 0.3kg Rice using Auto Cook RICE PASTA.
1. Select the menu required by pressing the RICE PASTA key once. 2. Enter the weight by pressing the WEIGHT keys until the desired weight is displayed. 3. Press the (START)/ +1min key to start cooking. x1 x2 x1 G G 17 SELECTING MENU: You can select the Menu directly on the Key Sheet by pressing the relevant key. Auto cook menus: No 1 2 3 4 5 6 7 8 Food Jaked Potato (each 230g) Reheat tea/Coffee (200ml/cup) Rice Pasta (g) Popcorn (default, 100g) Frozen Vegetable (g) Pizza (g) Fresh Vegetable (g) Frozen Meal (g) Weight range 1 - 3 pieces 1 - 3 cups 0.1 - 0.3kg 1 0.2 - 0.6kg 0.15 - 0.45kg 0.2 - 0.

7kg 0.2 - 0.6kg NOTES: 1. For beverage and potatoes, parameters on display are not weight but number of servings. 2. For Popcorn, press the POPCORN key once to cook 100g popcorn, press the START/+1min key to start; if the default cooking time for 100g popcorn is not suitable, just press the POPCORN key twice, and touch number pads to enter a suitable cooking time, press the START/+1min key to start: 3. For Rice Pasta and Frozen Meal, during cooking, the system will pause and sound beeps to remind user to take operation, then press the START/+1min key to resume cooking. WEIGHT RANGE: · Food weight should be rounded up or down to the nearest 0.1kg, for example, 0.65kg to 0.
7kg or 0.34kg to 0.3kg. NOTES: · If there is a requirement to stir the food during the auto cook process the oven will stop and the audio signal will sound, at the same time the remaining cook time will show on the display. To continue cooking once the food has been stirred press the START/+1min key.

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· The final temperature will vary according to the initial food temperature. Check food is piping hot after cooking. If necessary, you can extend the cooking manually. · The results when using auto cook depend on variances such as the shape and size of the food and your personal preference as regards cooking results. If you are not satisfied with the programmed result, please adjust the cooking time to match your requirement.
18 ENGLISH CARE AND CLEANING 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. 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 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. Control panel Open the door before cleaning to de-activate the control panel. Care should be taken in cleaning the control panel. 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.

Oven Interior 1. For cleaning, wipe any splatters or spills with a soft damp cloth or sponge after each use while the oven is still warm. For heavier spills, use a mild soap and wipe several times with a damp cloth until all residues are removed. Do not remove the waveguide cover. 2. Make sure that mild soap or water does not penetrate the small vents in the walls which may cause damage to the oven. 3. Do not use spray type cleaners on the oven interior. Keep the waveguide cover clean at all times. The waveguide cover is constructed from a fragile material and should be cleaned with care (follow the cleaning instructions above).
NOTE: Excessive soaking may cause disintegration of the waveguide cover. The waveguide cover is a consumable part and without regular cleaning, will need to be replaced. Turntable and Roller stay Remove the turntable and roller stay from the oven. Wash the turntable and roller stay in mild soapy water. Dry with a soft cloth.
Both the turntable and the roller stay are dishwasher safe. 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 abrasive cleaner. NOTE: A steam cleaner should not be used. 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. Place a cup of water (approx. 150 ml) in the oven and close the door securely. Programme the oven for one minute on 100 P power and start the oven. Does the oven lamp come on? YES Does the turntable rotate? YES NOTE: The turntable turns in either direction. Does the ventilation work? (Place your hand over the ventilation openings and check for air flow.) YES After 1 minute does the signal sound? YES Does cooking in progress indicator go off? YES Is the cup with water warm after the above operation? @@See inside back cover for details of address.

@@(The microwave power level will be reduced). @@@@@@@@@@@@(See "Suitable Cookware" on page GB-21). @@@@@@@@@@@@The cooking process can be observed from all sides. They must not, however, contain any metal (e.g. lead crystal), nor have a metallic overlay (e.g. @@@@chicken wings). Small metal skewers and aluminium containers (e.g.
of ready cooked meals) can be used. They must, however, be small in relation to the food, e.g. aluminium containers must be at least 2/3 to 3/4 filled with food. @@@@@@@@Moisture causes the material to heat up and may make it shatter.
@@@@Follow the manufacturer's recommendations. @@@@@@Switch on the oven at 800 W power for 1 to 2 minutes. If the utensil stays cool or just warm to the touch, it is suitable. Do not use this test on a plastic utensil. @@@@@@@@@@When using the browning dish a suitable insulator, e.
g. @@@@@@For this reason you should adhere to the recommended times given in this cookery book. It is better to set the times too short, rather than too long. Test the food after it has been cooked. It is better to have to cook something for a little longer than to overcook it. DEEP AND SHALLOW CONTAINERS Both containers have the same capacity, but the cooking time is longer for the deeper one. You should therefore choose as flat a container as possible with a large surface area. Only use deep containers for dishes where there is a danger of overcooking, e.g. for noodles, rice, milk etc.

. ROUND AND OVAL CONTAINERS Food cooks more evenly in round or oval containers than in containers with corners, since the microwave energy concentrates in the corners and the food in these areas could become overcooked. INITIAL TEMPERATURES Thawing, heating and cooking times are dependent upon the initial temperature of the food. Deep-frozen food and food stored in a refrigerator, for example, requires longer than food which has been stored at room temperature. For heating and cooking, normal storage temperatures are assumed (refrigerator temperature approx. 5°C, room temperature approx. 20°C). For thawing the temperature of the deep freeze is assumed to be - 18°C. COVERING Covering the food retains the moisture within it and shortens the cooking time. Use a lid, microwave foil or a cover.
Foods which are to be crispy, e.g. roasts or chickens, should not be covered. As a general rule, whatever would be covered in a conventional oven should also be covered in a microwave oven. Whatever would be uncovered in an ordinary oven can also be left uncovered in a microwave oven.
COOKING TIMES All the times given in this cooker y book are guidelines, which can be varied according to the initial temperature, weight and condition of the food (water or fat content etc.). SALT, SPICES AND HERBS TURNING Medium-sized items, such as hamburgers and steaks, should be turned over once during cooking, in order to shorten the cooking process. Large items, such as roasts and chickens, must be turned, since the upper side receives more microwave energy and could dry out if not turned. Food cooked in your microwave retains its individual flavour better than it does when conventional preparation methods are used.
For this reason you should use salt very sparingly and normally add it only after cooking. Salt absorbs liquid and dries out the outer layer of the food. Herbs and spices can be used as normal. STANDING TIME Keeping to the standing time is one of the most important rules with microwaves. Almost all foods, which are thawed, heated or cooked in the microwave, require a certain amount of time to stand, during which temperature equalisation takes place and the moisture in the food is evenly distributed.

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ADDITION OF WATER Vegetables and other foods with a high water content can be cooked in their own juice or with the addition of a little water. This ensures that many vitamins and minerals are preserved. FOOD IN SKINS OR SHELLS Food such as sausages, chickens, chicken legs, baked potatoes, tomatoes, apples, egg yolks or such like should be pricked or pierced with a fork or small wooden skewer. This will enable the steam which forms to dissipate without splitting the skin or shell. Microwave times are directly dependent upon the amount of food which you would like to thaw, heat or cook.

This means that small portions cook more quickly than larger ones. As a rule of thumb: TWICE THE AMOUNT = ALMOST TWICE THE TIME HALF THE AMOUNT = HALF THE TIME 22 ENGLISH LARGE AND SMALL QUANTITIES TIPS AND ADVICE BROWNING AGENTS After more than 15 minutes cooking time food acquires a brownness, although this is not comparable to the deep brownness and crispness obtained through conventional cooking. In order to obtain an appetising brown colour you can use browning agents. For the most part they simultaneously act as seasoning agents. In the following table you will find some suggestions for substances you might use for browning and some of the uses to which you might put them. BROWNING AGENT Melted butter and dried paprika Dried paprika Soya sauce Barbecue and Worcester sauce, Gravy Rendered down bacon fat or dried onions Cocoa, chocolate flakes, brown icing, honey and marmalade Poultry DISH METHOD Coat the poultry with the butter/paprika mixture Dust with paprika Coat with the sauce Coat with the sauce Sprinkle pieces of bacon or dried onions on top Sprinkle pieces on top of cakes and desserts or use to glaze Oven baked dishes "Cheese toasties" Meat and poultry Roasts, Rissoles, Small roasted items Oven baked dishes, toasted items, soups, stews Cakes and desserts HEATING Ready-prepared meals in aluminium containers BOXES AND CONTAINERS Boxes and containers suitable for microwaves are particularly good for thawing and heating food, since they can withstand temperatures in a deep freeze (down to approx. 40°C) as well as being heat-resistant (up to approx. 220°C). You can therefore use the same container to thaw, heat and even cook the food, without having to transfer it. should be removed from the aluminium container and heated on a plate or in a dish.

Remove the lids from firmly closed containers. Food should be covered with microwave foil, a plate or cover (obtainable from stores), so that the surface does not dry out. Drinks need not be covered. @@@@The times are for food at a room temperature of 20°C. @@@@@@@@@By so doing you will ensure that the food thaws evenly.

@@@@Here are a few tips. @@@@We recommend that you freeze portions which are as small as possible. By so doing you will be able to prepare whole menus quickly and easily. depend upon the weight, initial temperature and condition of the type of vegetable in question. The fresher the vegetables, the shorter the cooking times.

COOKING MEAT, FISH AND POULTRY When buying food items, try to ensure that, as FOODS REQUIRING CAREFUL HANDLING Foods such as gateaux, cream, cheese and bread should only be partially thawed and then left to thaw completely at room temperature. By so doing you will avoid the outer areas becoming too hot while the inside is still frozen. STANDING TIME This is particularly important after thawing food, as the thawing process continues during this period. In the thawing table you will find the standing times for various foods. Thick, dense foods require a longer standing time than thinner foods or food of a porous nature. If the food has not thawed sufficiently, you may continue thawing it in the microwave oven or lengthen the standing time accordingly. At the end of the standing time you should process the food as soon as possible and not re-freeze it. COOKING FRESH VEGETABLES When buying vegetables try to ensure that, as 24 ENGLISH far as possible, they are of similar size. This is particularly important when you want to cook the vegetables whole (e.g.

boiled potatoes). Wash the vegetables before preparing them, clean them and only then weigh the required quantity for the recipe and chop them up. Season them as you would normally, but as a rule only add salt after cooking. Add about 5 tbsps of water for 500g of vegetables. Vegetables which are high in fibre require a little more water. You will find information about this in the table. Vegetables are usually cooked in a dish with a lid. Those with a high moisture content, e.g. onions or boiled potatoes, can be cooked in microwave foil without adding water.

After half the cooking time has elapsed vegetables should be stirred or turned over. After cooking allow the vegetables to stand for approx. 2 minutes, so that the temperature disperses evenly (standing time). far as possible, they are of similar size. This will ensure that they are cooked properly.

Before preparation wash meat, fish and poultry thoroughly under cold running water and pat them dry with kitchen paper. Then continue as normal. Beef should be well hung and have little gristle. Even though the pieces may be of a similar size, cooking results may vary. This is due, amongst other things, to the kind of food, variations in the fat and moisture content as well as the temperature before cooking.

After the food has been cooking for 15 minutes it acquires a natural brownness, which may be enhanced by the use of a browning agent. If, in addition, you would like the surface to be crisp you should either use the browning dish or sear the food on your cooker and finish cooking it in your microwave. By doing this you will simultaneously obtain a brown base for making a sauce. Turn large pieces of meat, fish or poultry half way through the cooking time, so that they are cooked evenly from all sides. After cooking cover roasts with aluminium foil and allow them to stand for approx. 10 minutes (standing time). During this period the roast carries on cooking and the liquid is evenly distributed, so that when it is carved a minimum amount of juice is lost. THAWING AND COOKING Deep-frozen dishes can be thawed and cooked at the same time in one process in your microwave. You will find some examples in the table. Do take note, however, of the general advice given on "heating" and "thawing" food.

Please refer to the manufacturer's instructions on the packaging when preparing deep frozen dishes. These usually contain precise cooking times and offer advice on preparation. · SEULEMENT VALIDE POUR L'ALLEMAGNE ET L'AUTRICHE · SLECHTS GELDIG VOOR DUITSLAND EN OOSTENRUK · · SOLTANTO VALIDO PER LA GERMANIA E L'AUSTRIA · SOLAMENTE VÁLIDO PARA ALEMANIA Y AUSTRIA · ONLY VALID FOR GERMANY AND AUSTRIA · Vorgehensweise bei Vorliegen eines Produktmangels: · Wurde Ihr Gerät durch einen Fachbetrieb mit einem von Sharp genehmigten Einbaurahmen oder rahmenlos ein-/untergebaut, können Sie die unter Ziffer 1.

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*: 0820 / 240 496 **(0,145/Min) eingehen, ab dem darauffolgenden Werktag gerechnet, im Regelfall innerhalb 48 Stunden bei Ihnen im Vor-Ort-Service repariert. Geltendmachung der Garantie: Der Mangel des Gerätes muss innerhalb der Garantiefrist unter Angabe des Kaufdatums, der Modellbezeichnung und der Seriennummer des Gerätes unter den oben aufgeführten Telefonnummern geltend gemacht werden. Bei der Vor-Ort-Reparatur ist dann der Kaufbeleg, aus dem sich das Kaufdatum, die Modellbezeichnung und die Seriennummer des Gerätes ergibt, vorzulegen. Achtung: Wird dieser Service für von Ihnen selbst ein-/untergebaute Geräte in Anspruch genommen, sind für Aus-/und Einbau, Fahrzeit und Km die entstehenden Kosten von Ihnen zu tragen! Bitte erkundigen Sie sich vor Anforderung des Kundendienstes bei diesem über die anfallenden Kosten. Den für Sie nächstgelegenen Kundendienst nennt Ihnen gern unsere o.g. Hotline. Als Nachweis für Sachmängel-/ Garantiearbeiten dient Ihr Kaufbeleg / Rechnung. Selbstverständlich können Sie unseren QUICK 48 Vor-Ort-Service für Mikrowellengeräte auch nach Ablauf der Verjährungsfristen für Sachmängel-/Garantiefristen in Anspruch nehmen, dann jedoch gegen Aufwandsberechnung des jeweiligen Kundendienstes. Garantiegeber: SHARP Electronics (Europe) GmbH, Sonninstraße 3, 20097 Hamburg www.*

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Das Auftreten von Fehlern ist aber nie auszuschließen. Sollte Ihr Gerät innerhalb der gesetzlichen oder mit Ihrem Verkäufer vereinbarten Verjährungsfristen für Sachmängel-/ Garantiefristen einen Mangel aufweisen und das Gerät wurde nicht von Ihrem Handelspartner ein-/unter-gebaut, so wenden Sie sich bitte an den Verkäufer, bei dem Sie das Gerät erworben haben und geben Sie das defekte Gerät dort ab, denn dieser ist Ihr Ansprechpartner für Sachmängel.

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