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You can read the recommendations in the user guide, the technical guide or the installation guide for SHARP R342. You'll find the answers to all your questions on the SHARP R342 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SHARP R342
User guide SHARP R342
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Manual abstract:

□ Livsmedelsvikt bör rundas upp till närmaste 100 g, till exempel, 650 g till 700 g. For at undgå risiko for skader ADVARSEL: Anvend ikke ovnen, hvis den er skadet eller ikke fungerer rigtigt. For at undgå risiko for elektrisk stød Yderkappen må under ingen omstændigheder fjernes. For at undgå risiko for forbrændingsskader ADVARSEL: Kontroller altid temperaturen i sutteflasker og babymadglas. For at modvirke, at børn anvender ovnen forkert ADVARSEL: Børn må kun anvende ovnen under opsyn af en voksen, og de skal have specielle anvisninger, så de kan anvende ovnen på en sikker måde og forstår risiciene, hvis den anvendes forkert. Ovnene er kun beregnet for madtilberedning i husholdningen og må kun anvendes for at tilberede madvarer. Ovnene er ikke beregnet til kommerciel anvendelse eller laboratoriebrug. For at sikre problemfri anvendelse og eliminere risiko for skader. □ Hvis du tilbereder mad i længere end standardtiden ved hjælp af samme tilberedningsprogram 100P, mikrobølgeeffektniveauet reduceres for at undgå risiko for overophedning. KØKKENTIMER-FUNKTION: Du kan bruge køkkentimeren som minutur, når mikrobølgetilberedning ikke anvendes, for eksempel til at tage tid på kogte æg, der koges på almindeligt komfur, eller til at overvåge hviletiden for tilberedt/optøet mad.

Betjeningspanel Åbn ovenlågen for rengøring for at deaktivere betjeningspanelet. Group 2 betyr at utstyret med hensikt generer radiofrekvensenergi i form av elektromagnetisk stråling for varmebehandling av mat. Class B-utstyr betyr at utstyret egner seg for bruk i en husholdning. DIGITALT DISPLAY Tast for TINUING I HENHOLD TIL VEKT Tast for TINUING PÅ TID AUTO MENT-taster Popcorn 1 Ovnstekt potet Pizza 3 2 4 Middagstallerken 5. 6.

5 6 7 8 9 TIDSUR-taster Tast for MIKROBØLGEEFFEKTIVÅ Trykk for å velge mikrobølgeeffektivå. KJØKKENTIDSUR-tast Trykk for å bruke som et minutt-tidsur, eller for å programmere stående tid. Effektnivåer som er for høye, eller tilberedningstider som er for lange kan overopphete maten og føre til brann. Kjøkkenredskaper må kontrolleres for å påse at de passer for bruk i mikrobølgeovn. For å unngå muligheten for skader ADVARSEL: Ikke bruk ovnen dersom den er skadet eller har en funksjonsfeil.

For å unngå muligheten for elektrisk støt Under ingen omstendighet må det ytre kabinettet fjernes. For å unngå fare for eksplosjon eller brå overkoking: ADVARSEL: Væsker og annen mat må ikke varmes opp i lukkede beholdere idet de kan eksplodere. Bruk en beholder med vid åpning for å sørge for at eventuelle bobler slipper ut. For å koke eller varme opp egg som ikke er gjort om til eggerøre eller eggblandinger, må det stikkes hull på plomme og eggehvite for å hindre at egget eksploderer. For å unngå fare for brannskader Advarsel: Innholdet på tåteflasker og babymatglass må røres og ristes og temperaturen kontrolleres før innholdet serveres barnet for å unngå skolding. For å sørge for problemfri bruk av ovnen og unngå skader. HØY MIDDELS HØY MIDDELS

MIDDELS LAV (TINUING) LAV x1 x2 x3 x4 x5 x6 X7 x8 x9 X10 x11 100P 90P 80P 70P 60P 50P 40P 30P 20P 10P 0P Generelt sett gjelder følgende anbefalinger: 100P/90P - (HØY) brukes for hurtig tilberedning eller oppvarming, for eks. for gryteretter, varme drikker, grønnsaker, etc. 80P/70P - (MIDDELS HØY effekt = 640/560 W) brukt for lengre tilberedning av tettere mat, som steker, kjøttpuddinger og mat lagt ut på tallerken, også for mer ømfintlige retter som sukkerbrød. 40P/30P - (MIDDELS LAV) for å tine, velg denne effektinnstillingen for å sikre at retten tines jevnt.

For å innstille og for å oppheve barnesikringen, (se side GB-10). KJØKKENTIDSUR-FUNKSJON: Du kan bruke kjøkkentidsuret til å ta tiden når det ikke brukes mikrobølgetilberedning, for eksempel til å ta tiden ved koking av egg eller for å overvåke ståtiden for tilberedt eller opptint mat. Trykk START/ + I min tastene eller fortsett å trykke Ovnstekt -tasten for å starte Potet-tasten for å velge ønsket antall tilberedning. Hvis/Når popcornposen ekspanderer og ikke lenger roterer korrekt, trykk STOP-tasten en gang og åpne ovnen for å justere plasseringen av posen for å sikre jevn tilberedning. Tallerkener for brunning □

Porselen og keramikk Glasstøy for eks. Pyrex ® Metall Plast/Polystyren, for eksempel beholdere for gatekjøkkenmat Plastfolie Poser for frysing/steking Papirtallerkener/ kopper og kjøkkenpapir Strå- og trebeholdere Resirkulert papir og avisepapir □/□ □ □ □ □ □ □ Bør ikke berøre maten og må stikke hull for å slippe ut damp. Bruk bare for oppvarming eller for å absorbere fuktighet. I SPECIFICATIONS Model name: AC Line Voltage Distribution line fuse/circuit breaker AC Power required: Microwave Output power: Microwave Off Mode (Energy Save Mode) Microwave Frequency Outside Dimensions (W) x (H) x (D) mm Cavity Dimensions (W) x (H) x (D)** mm Oven Capacity Turntable Weight Oven lamp R-242 : 230 V, 50 Hz single phase : 10 A : 1270 W : 800 W : less than 1. 0 W : 2450 MHz* : 439,5 x 257,8 x 358,5 : 306,0 x 208,2 x 306,6 : 20 litres** : ø 255 mm : approx. 10,90 kg : 25 W/240 V R-342 : 230 V, 50 Hz single phase : 10 A : 1450 W : 900 W : less than 1.

0 W : 2450 MHz* : 513,0 x 306,2 x 429,5 : 330,0 x 208,0 x 369,0 : 25 litres** : ø 315 mm : approx. 14,85 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.

** Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less. Turntable support ACCESSORIES: Check to make sure the following accessories are provided: (15) Turntable (16) Turntable support (17) Coupling Place the turntable support in the centre of the oven floor so that it can freely rotate around the coupling. Then place the turntable on to the turntable support so that it locates firmly into the coupling. To avoid turntable damage, ensure dishes and containers are lifted clear of the turntable rim when removing them from the oven.



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NOTE: When you order accessories, please mention two items: part name and model name to your dealer or SHARP authorised service agent. 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 turntable support fitted correctly. this promotes thorough , even cooking. A badly fitted turntable may rattle, may not rotate properly and could cause damage to the oven. □ All food and containers of food are always placed on the turntable for cooking. • The turntable rotates clockwise or anti-clockwise. The rotary direction may change each time you start the oven. This does not affect cooking performance.

DIGITAL DISPLAY Weight Defrost key TIME DEFROST key AUTO MENU keys Popcorn 1 Jacket Potato Pizza 3 2 4 Dinner Plate 5. 6. 5 6 7 8 9 TIME keys MICROWAVE POWER LEVEL key: Press to select microwave power level. KITCHEN TIMER key Press to use as a minute timer, or to programme standing time. STOP key Frozen Vegetables Beverage 11 10 GB-4 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 observed, switch off or unplug the oven and keep the door closed in order to stifle any flames. 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. 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. 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 service 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-14. 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 should be taught all important safety instructions: 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. 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 prevent damage to the turntable and turntable support due to heat stress.

The preheating time specified in the dishes instructions must not be exceeded. GB-6 IMPORTANT SAFETY INSTRUCTIONS Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven. Use only the turntable and the turntable support designed for this oven. Do not operate the oven without the turntable. To prevent the turntable from breaking: (a) Before cleaning the turntable with water, leave the turntable to cool. (b) Do not put hot foods or hot utensils on a cold turntable. (c) Do not put cold foods or cold utensils on a hot turntable. Do not place anything on the outer cabinet during operation. NOTE: If you are unsure how to connect your oven, please 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. iINSTALLATION 1. Remove all packing materials from the inside of the oven cavity.

2. Check the oven carefully for any signs of damage. 3. Place oven on a secure, level surface, strong enough to take the oven weight, plus the heaviest item likely to be cooked in the oven.



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Do not place the oven in a cabinet.

4. Select a level surface that provide enough open space for the intake and/or outlet vents. The rear surface of appliance shall be placed against a wall. @@ one side must be open. □ Leave a minimum space of 30 cm above the oven. □ Do not remove the feet from the bottom of the oven. □ Blocking the intake and/or outlet openings can damage the oven. □ Place the oven as far away from radios and TV as possible. @@ 30 cm Open space 7,5 cm 5. @@@@ do not block or obstruct air vent openings.

Do not place objects on top of the oven. bEFORE OPERATION Plug in the oven. @@This model has a clock function and the oven uses less than 1.0 W in stand by mode. To set the clock, see next page. Press the CLOCK SET key once and "00:00" will flash. 2. Press the time keys and enter the current time. @@ 3. Press the CLOCK SET key to finish clock setting.

@@@@@This does not affect the cooking process. @@@@If this occurs during cooking, the programme will be erased. The time of day will also be erased. @@@@Press the START key to start the oven. @@@@You can use this level to remove 40P the odour. @@@@ g. @@40P/30P - (MEDIUM LOW) to defrost, select this power setting, to ensure that the dish defrosts evenly. This setting is also ideal for simmering rice, pasta, dumplings and cooking egg custard. GB-8 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. Once the cooking programme has been set and the START/ +1min key is not pressed in 1 minute, the setting will be cancelled. The START/ +1min key must be pressed to continue cooking if the door is opened during cooking. The audible signal sounds once by efficient press, inefficient press will be no response. Use the STOP key to: 1. Stop the oven temporarily during cooking. 3. Cancel a programme during cooking, press the STOP key twice. 4. To set and to cancel the child lock (refer to page GB-10).

MICROWAVE COOKING Your oven can be programmed for up 99 minutes 50 seconds (99.50). MANUAL COOKING/ MANUAL DEFROSTING •Enter the cooking time and use microwave power levels 100P to 10P to cook or defrost (refer to page GB-8). □ Stir or turn the food, where possible, 2 - 3 times during cooking. □ After cooking, cover the food and leave to stand, where recommended. □ After defrosting, cover the food in foil and leave to stand until thoroughly defrosted. Example: To cook 2 minutes and 30 seconds on 70% microwave power. 1. Input the power level by pressing 2. Enter the cooking time by 3.

Press the START/ +1min key to start the MICROWAVE POWER LEVEL pressing the 1 MIN key the timer. Key 4 times for 70 P. Twice and then the 10 S key (The display will count down through 3 times. the set cooking/defrosting time.) x4 NOTE: •When the oven starts, the oven lamp will light and the turntable will rotate clockwise or anticlockwise.

□ If the door is opened during cooking/defrosting to stir or turn over food, the cooking time on the display stops automatically. The cooking/ defrosting time starts to count down again when the door is closed and the START/ +1min key is pressed. □ When cooking/defrosting is complete, open the door or press STOP key and the time of day will reappear on the display, if the clock has been set. □ 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.

IMPORTANT: •Close the door after cooking / defrosting. Please note that the light will remain on when the door is open, this is for safety reason to remind you to close the door. □ If you cook the food over the standard time with only 100P , the power of the oven will lower automatically to avoid overheating.

SEQUENCE COOKING This function allows you to cook using up to 2 different stages which can include manual cooking time and mode and /or time defrost as well as weight defrost function. Once programmed there is no need to interfere with the cooking operation as the oven will automatically move onto the next stage. The audible signal will sound once after the first stage. If one stage is defrosting, it should be in the first stage. Note: Auto menu cannot be set as one of the multiple sequences. Example: If you want to defrost the food for 5 minutes, then to cook with 80P microwave power for 7 minutes. The steps are as follows: 1.

Press the TIME DEFROST key once, in the LED display will appear dEF2. 2. Enter the cooking time by pressing the 1 MIN key 5 times. 3. Input the power level (80P) by pressing the MICROWAVE POWER LEVEL key 3 times. 4. Enter the cooking time by pressing the 1 MIN key 7 times. 5. Press the START/ +1min key once to start cooking. 2.

+1min FUNCTION (Auto minute) The START/ +1min key allows you to operate the two following functions: a. Direct start You can directly start cooking on 100 P microwave power level for 1 minute by pressing the +1min key. b. Extend the cooking time You can extend the cooking time during manual cooking, time defrost and auto menu operation for multiples of 1 minute if the START/ +1min key is pressed while the oven is in operation. During the weight defrost, the cooking time cannot be increased by pressing START/ +1min key.

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 3. Press the START/ by pressing the 1 MIN +1min key to start key 5 times. (The display will count down through the set cooking/ defrosting time.) When the timer time arrives, the audible signal will sound 5 times and the LED will display then time of day. 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. 4. CHILD LOCK: Use to prevent unsupervised operation of the oven by little children. a.

To set the CHILD LOCK: Press and hold the STOP key for 3 seconds until a long a beep sound. the display will show: b. To cancel the CHILD LOCK: Press and hold the STOP key for 3 seconds until a long beep sound. gB-10 TIME DEFROST AND WEIGHT DEFROST OPERATION 1. TIME DEFROST 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. the time range is 0:10 – 99:50. Example: To defrost the food for 10 minutes. 1. Select the menu required by pressing the TIME 2. Enter the cooking time by 3. Press the START/ pressing the 10 MIN key once. X1, the display will show: dEF2 Notes for Time Defrost: •After cooking the audible signal will sounds five times and the LED will display then time of day, if the clock has been set.



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@@ □ The preset microwave power level is 30P and can not be changed. 2.

WEIGHT DEFROST The microwave oven is pre-programmed with a time and power level so that the following food is defrosted easily: Pork, beef and chicken. The weight range for this food is from 100g – 2000g in 100g steps. Follow the example below for details on how to operate these functions. Place the meat in a flan dish or microwave oven defrost rack on the turntable. Enter the weight by pressing the 3.

Press the **START/** the **WEIGHT DEFROST** key once. **WEIGHT/PORTION** keys until the desired +1min key to start weight is displayed. cooking. X1, (The display will x12, display: 1 2 0 0 count down through the display will show: dEF1 defrosting time) Frozen foods are defrosted from -18°C. **NOTES FOR WEIGHT DEFROST:** • Before freezing foods, ensure food is fresh and of good quality. □ Food weight should be rounded up to the nearest 100g, for example, 650g to 700g. □ If necessary, shield small areas of meat or poultry with flat pieces of aluminium foil. This will prevent the areas from becoming warm during defrosting. Ensure the foil does not touch the oven walls. **AUTO MENU OPERATION** The **AUTO MENU** keys automatically work out the correct cooking mode and cooking of the foods (details on page GB-4 and GB-12).

Follow the example below for details on how to operate this function. Example: To cook two jacket potatoes (460g) by using the **AUTO MENU** function. Press **WEIGHT/PORTION UP/DOWN** the **Jacket Potato** key once. Keys or continue to press the **Jacket Potato** key to choose the required x1, number of potatoes (up to 3). the display will show: 3. Press the **START/ +1min** key to start cooking. (The display will count down through cooking time) 1 x1, display: 2 **NOTES:** • The weight or quantity of the food can be input by pressing the **WEIGHT/PORTION UP/DOWN** keys until the desired weight/quantity is displayed. Enter the weight of the food only. Do not include the weight of the container. □ For food weighing more or less than the weights/quantities given in the **AUTO MENU** chart on page GB-12 cook by manual operation.

GB-11 ENGLISH AUTO MENU CHART Auto Menu Popcorn WEIGHT/ PORTION / UTENSILS Procedure 50g, 100g Place the popcorn bag directly on the turntable (Please see the note below: 'Important Information About Microwave Popcorn Feature') Please use potatoes with a similar size of approx. 230g. Pierce each potato in several places and place towards the edge of the turntable. Turn over and re-arrange halfway through cooking. Stand for 3 - 5 minutes before serving.

Place the Pizza on a plate in the centre of the turntable. Add 1tbsp of water per 100g of vegetables, cover the dish and place on the turntable. Stir halfway through cooking and after cooking. Place the cup(s) on the turntable and stir after heating. 5° C) Plate Place the plate in the centre of the turntable. **Notes:** • 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. **important Information about Microwave Popcorn Feature:** 1. When selecting 100 grams of popcorn, it is suggested that you fold down a triangle on each corner of the bag before cooking. If/When the popcorn bag expands and no longer rotates properly, please press **STOP** key once and open the oven door and adjust the bag position to ensure even cooking. **GB-12 SUITABLE OVENWARE** To cook/defrost food in a microwave oven, the microwave energy must be able to pass through the container to penetrate the food. Therefore it is important to choose suitable cookware.

Round/oval dishes are preferable to square/oblong ones, as the food in the corners tends to overcook. A variety of cookware can be used as listed below. **Cookware Microwave Comments Safe Aluminium foil Foil Containers** □/□ Small pieces of aluminium foil can be used to shield food from overheating. Keep foil at least 2cm from the oven walls, as arcing may occur. Foil containers are not recommended unless specified by the manufacturer, e. Always follow the manufacturers instructions. Do not exceed heating times given. Be very careful as these dishes become very hot. Porcelain, pottery, glazed earthenware and bone china are usually suitable, except for those with metallic decoration. @@@@ must be pierced to let steam escape.

Ensure bags are suitable for microwave use. Do not use plastic or metal ties, as they may melt or catch fire due to the metal 'arcing'. Only use for warming or to absorb moisture. Care must be taken as overheating may cause fire. Always attend the oven when using these materials as overheating may cause fire.

May contain extracts of metal which will cause 'arcing' and may lead to fire. G fast food containers Cling film Freezer/Roasting bags Paper - Plates, cups and kitchen paper Straw and wooden Containers Recycled paper and newspaper □/□ □ □ □ □ □ □ □ **WARNING:** When heating food in plastic or paper containers, monitor the oven due to the possibility of ignition. **gB-13 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.



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Turntable and Turntable support Remove the turntable and turntable support from the oven.

Wash the turntable and turntable support in mild soapy water. Dry with a soft cloth. Both the turntable and the turntable support 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. Cleaning tip - For easier cleaning of your oven: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% for 10 -12 minutes.

Wipe the oven clean using a soft, dry cloth. .



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