

SHARP | SUPERSTEAM

Superheated Steam Countertop Oven

SSC0586DS

QUICK START GUIDE



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

CONTROL PANEL PARTS AND FUNCTIONS

- 1. LCD Display**
Shows cooking mode and cooking time
- 2. Cancel/Off Button**
Press if you make a mistake during programming.
Press to stop the cooking function.
- 3. Select Button**
Press to set the cooking mode, temperature & time
- 4. Start Button**
Press to start the cooking operation
- 5. Dial**
Turn to select cooking mode, toast color, cooking temperature, and cooking time
- 6. Red LED Light**
Lights up during operation and blinks with various intensity with less than 10 seconds left of cooking time



HOW TO OPERATE YOUR OVEN

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



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



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



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

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COOKING MODES

No preheating is necessary for all cooking modes.

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

PIZZA

Fill water tank with cold, filtered tap water

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

TOAST

Fill water tank with cold, filtered tap water

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

BAKE/REHEAT

Fill water tank with cold, filtered tap water

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

WARM

Fill water tank with cold, filtered tap water

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

BROIL/GRILL

Fill water tank with cold, filtered tap water

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

CLEANING THE OVEN INTERIOR

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