# 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

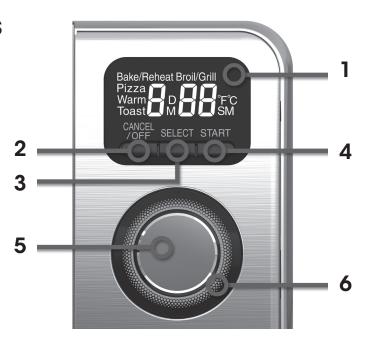
Press to start the cooking operation

#### Dial

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

#### 6. Red LED Light

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



#### **HOW TO OPERATE YOUR OVEN**

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



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

Press **SELECT** button.



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

Press **SELECT** button.



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

Press START to begin cooking.

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### **COOKING MODES**

No preheating is necessary for all cooking modes.

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

#### **TOAST**

Fill water tank with cold, filtered tap water

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

#### **WARM**

Fill water tank with cold, filtered tap water

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

#### **PIZZA**

Fill water tank with cold, filtered tap water

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

#### BAKE/REHEAT

Fill water tank with cold, filtered tap water

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

#### **BROIL/GRILL**

Fill water tank with cold, filtered tap water

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

#### CLEANING THE OVEN INTERIOR

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