

CONVECTION MICROWAVE DRAWER

MODEL: SMD2499FS



CONVECTION MICROWAVE DRAWER SMD2499FS

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REGISTER YOUR PRODUCT

Registering your new product is easy and offers benefits that help you get the most out of your Sharp product including:

- ✓ **Convenience:** If you ever need warranty support, your product information is already on file.
- ✓ **Communication:** Stay up to date with important notifications and special offers from SHARP.
- ✓ **Support:** Quickly access support content including Owner's Manuals, FAQ's, How-to Videos, and much more.

3 EASY WAYS TO REGISTER TODAY!



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Use the camera or QR code scanning application on your mobile device



ONLINE

Visit our sites to learn more about your product at sharpusa.com and sbl.sharpusa.com



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US **800-BE-SHARP**
800-237-4277
Mon-Fri: 7am-7pm CST
Sat-Sun: 9am-7pm CST

Scan this QR Code on your mobile device

Visit <http://www.sharpusa.com/register>

Contact a Sharp Advisor on the phone

PRODUCT SUPPORT

If you have questions about the setup or operation of your product, please refer to the corresponding section within this manual.

Additionally, visit www.sharpusa.com/support to access exclusive content about your product including:

- FAQ's and How-To Videos
- Find or Request Service
- Purchase an Extended Warranty
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:



EMAIL

Available 24/7
US: sharpusa.com



CHAT ONLINE

Mon-Fri: 7am-7pm CST
Sat-Sun: 9am-7pm CST



CALL US

US **800-BE-SHARP**
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See the Contact Us section on our sites

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Contact a Sharp Advisor on the phone

CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION warrants to the first consumer purchaser that this Sharp brand product (the "Product"), when shipped in its original container, will be free from defective workmanship and materials, and agrees that it will, at its option, either repair the defect or replace the defective Product or part thereof with a new or remanufactured equivalent at no charge to the purchaser for parts or labor for the period(s) set forth below.

This warranty does not apply to any appearance items of the Product nor to the additional excluded item(s) set forth below nor to any Product the exterior of which has been damaged or defaced, which has been subjected to misuse, abnormal service or handling, or which has been altered or modified in design or construction.

In order to enforce the rights under this limited warranty, the purchaser should follow the steps set forth below and provide proof of purchase to the servicer.

The limited warranty described herein is in addition to whatever implied warranties may be granted to purchasers by law. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE LIMITED TO THE PERIOD(S) FROM THE DATE OF PURCHASE SET FORTH BELOW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Neither the sales personnel of the seller nor any other person is authorized to make any warranties other than those described herein, or to extend the duration of any warranties beyond the time period described above on behalf of Sharp.

The warranties described herein shall be the sole and exclusive warranties granted by Sharp and shall be the sole and exclusive remedy available to the purchaser. Correction of defects, in the manner and for the period of time described herein, shall constitute complete fulfillment of all liabilities and responsibilities of Sharp to the purchaser with respect to the Product, and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event shall Sharp be liable, or in any way responsible, for any damages or defects in the Product which were caused by repairs or attempted repairs performed by anyone other than an authorized servicer. Nor shall Sharp be liable or in any way responsible for any incident or consequential economic or property damage. Some states do not allow the exclusion of incidental or consequential damages, so the above exclusion may not apply to you.

THIS LIMITED WARRANTY IS VALID ONLY IN THE FIFTY (50) UNITED STATES, THE DISTRICT OF COLUMBIA AND PUERTO RICO.

Your product model number & description:	SMD2499FS or Home Use Convection Microwave Drawer. (Be sure to have this information available when you need service for your Product.)
Warranty period for this product:	One (1) year parts and labor including in-home service. The warranty period continues for an additional four (4) years, for a total of five (5) years, with respect to the magnetron tube in the Product for parts only; labor and service are not provided free of charge for this additional period.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories and light bulbs.
Where to obtain service:	From a Sharp Authorized Servicer located in the United States. To find the location of the nearest Sharp Authorized Servicer, call Sharp toll free at 1-800-BE-SHARP (1-800-237-4277).
What to do to obtain service:	In-home service is provided for one year from date of purchase. In-home service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase available.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP or visit www.sharpusa.com. SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR OVEN EVER REQUIRE WARRANTY SERVICE.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a)** Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b)** Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c)** Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d)** The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION FOR WIRELESS LAN

CAUTION FOR USAGE ABOUT WI-FI

- If you are using in the following areas, the operation cannot be guaranteed: near Bluetooth® wireless communications devices using the same frequency (2.4 GHz) as this product or specified low power wireless devices. There may also be issues in locations with devices, such as microwave ovens, that emit a magnetic field; as well as in areas with static electricity or radio disturbance, all of which can interfere with the Wi-Fi signal.
- Wireless connection and performance cannot be guaranteed for all routers or housing environments. In the following places, it is possible the Wi-Fi cannot reach or is disconnected: inside of a building made with concrete, reinforced metal, near an obstruction (e.g., a wall) or near a wireless communications device using the same frequency.
- Wireless LAN of this product corresponds to channels 1-13. It is not available to communicate with routers set up to other channels.

CAUTION FOR PERSONAL INFORMATION (RELATED TO SECURITY)

- Using a wireless LAN device has the possibility of interception when using Wi-Fi, regardless of password setting.
- Depending on the location where you are connecting your oven, ensure you have the right/authority to connect the appliance to the available Wi-Fi network.
- If disposing of unit, giving or selling to a third party, be sure to Reset Wi-Fi Settings as described in this manual. The wireless LAN function of the unit should be initialized (reset) in case of handover to a third party to avoid illegal access from unauthorized parties.

MINIMUM REQUIREMENTS FOR WI-FI/ROUTER SPECIFICATIONS:

- IEEE 802.11 b/g/n compatible WLAN
- 72.2Mbps receive and transmit PHY rate using 20MHz bandwidth
- 150Mbps receive and transmit PHY rate using 40MHz bandwidth
- 802.11i (WPA, WPA2). Open, shared key, and pair-wise key authentication services

- Wi-Fi WPS support

IMPORTANT REGULATORY INFORMATION

CAUTION Any changes or modifications to the appliance not expressly approved by the party responsible for compliance could void the user's authority to operate the appliance.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

SHARP HOME USE CONVECTION MICROWAVE DRAWER MODEL # SMD2499FS

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

- Contains FCC: RX3-B01
- Contains IC: 2878F-B01

Responsible Party:

Sharp Electronics Corporation
100 Paragon Drive, Montvale, NJ 07645
TEL: 1-800-BE-SHARP
www.sharppusa.com

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

When using the appliance, basic safety precautions should be followed, including the following:

WARNING *To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:*

- 1 Read all instructions before using the appliance.
- 2 Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” on page 4.
- 3 This appliance must be properly grounded. See page 7 for grounding instructions.
- 4 Install or locate this appliance only in accordance with the provided Installation Manual.
- 5 Some products such as whole eggs in shell and sealed containers—for example, closed glass jars—are able to rupture and should not be heated in the appliance.
- 6 Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This appliance is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- 7 As with any appliance, close supervision is necessary when used by children.
- 8 Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- 9 This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment.
- 10 Do not cover or block any openings on the appliance.
- 11 Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
- 12 Do not immerse cord or plug in water.
- 13 Keep cord away from heated surfaces.
- 14 Do not climb or sit on the appliance.
- 15 Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
- 16 Do not put fingers or clothes around the drawer guides when the appliance is opened or closed. They could be caught in the guides when the appliance is closed.
- 17 Be sure that the food and container are shorter than the drawer before closing it. You can refer to the height of the side walls of the drawer.
- 18 When cleaning appliance sealing surfaces that come together on closing the drawer, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 22.
- 19 To reduce the risk of fire in the appliance cavity:
 - a Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the appliance to facilitate cooking.
 - b Remove wire twist-ties from paper or plastic bags before placing bag in appliance.
 - c If materials inside the appliance ignite, keep appliance door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
 - d Do not use the appliance for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance when not in use.
- 20 Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the appliance is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

To reduce the risk of injury to persons:

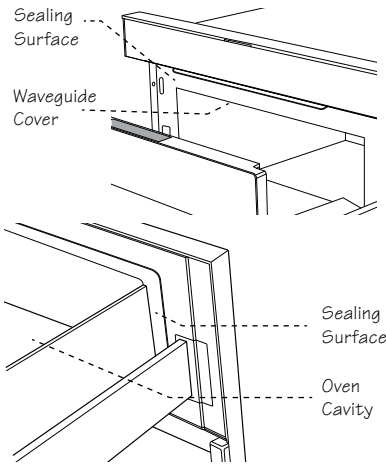
 - a Do not overheat the liquid.
 - b Stir the liquid both before and halfway through heating it.
 - c Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
 - d After heating, allow the container to stand in the appliance at least for 20 seconds before removing the container.
 - e Use extreme care when inserting a spoon or other utensil into the container.
- 21 If the appliance light fails, consult a SHARP AUTHORIZED SERVICER.

SAVE THESE INSTRUCTIONS

ABOUT UNPACKING AND EXAMINING YOUR CONVECTION MICROWAVE DRAWER

1 Remove all packing materials from inside the Convection Microwave Drawer. DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the top of the Convection Microwave Drawer.

2 Remove the feature sticker, if there is one. Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the Convection Microwave Drawer and contact your dealer or a SHARP AUTHORIZED SERVICER.



RADIO OR TV INTERFERENCE

Should there be any interference caused by the Convection Microwave Drawer to your radio or TV, check that the Convection Microwave Drawer is on a different electrical circuit, relocate the radio or TV as far away from the drawer as feasible or check position and signal of receiving antenna.

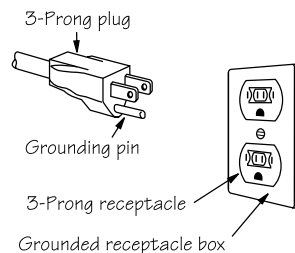
GROUNDING INSTRUCTIONS

This appliance must be grounded. The Convection Microwave Drawer is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING – Improper use of the grounding plug can result in a risk of electric shock. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceworker install an outlet near the appliance.

If you have any questions about the grounding or electrical instructions, consult a qualified electrician or serviceworker.

Permanent and Correct Installation



ABOUT YOUR CONVECTION MICROWAVE DRAWER

ALWAYS have food in the Convection Microwave Drawer when it is on to absorb the microwave energy.

The vent under the Convection Microwave Drawer must not be blocked. During microwaving, steam may come from the left side lower vent (when facing the product).

When using the Convection Microwave Drawer at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the Convection Microwave Drawer to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking and the amount being vented is directly related to the moisture content of the food and room humidity. A cooler room will produce more condensation. Attention should be paid to the vented area after each use of the product and wiped down if needed.

After using convection, automatic mix or broil, you will hear the sound of the cooling fan. The fan may continue to operate as long as 5 minutes, depending on the oven temperature. Be aware that, unlike microwave-only ovens, convection microwave ovens have a tendency to become hot during convection, automatic mix and broil cooking. The oven is for food preparation only. It should not be used to dry clothes or newspapers.

In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

When opening or closing the Convection Microwave Drawer quickly, food in the Convection Microwave Drawer may be spilled. To clean, please refer to the Cleaning and Care section on page ##.

A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints and recipes.

ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas toward outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from Convection Microwave Drawer and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.

INFORMATION YOU NEED TO KNOW

- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

Doneness signs include:

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

ABOUT SAFETY

- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

145°F - Fish.

160°F - Pork, ground beef/veal/lamb, egg dishes

165°F - For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food. Whole, pieces and ground turkey/chicken/duck.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.

- Stay near the Convection Microwave Drawer while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the Convection Microwave Drawer for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires. See page ##.

ABOUT CHILDREN AND THE MICROWAVE

Children below the age of 7 should use the Convection Microwave Drawer with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room. The child must be able to reach the Convection Microwave Drawer comfortably.

At no time should anyone be allowed to lean or swing on the Convection Microwave Drawer.

Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.

Don't assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to learn that the Convection Microwave Drawer is not a toy. See page 21 for Control Lock feature.

INFORMATION YOU NEED TO KNOW

ABOUT FOODS

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetables	<ul style="list-style-type: none"> • Puncture egg yolks before cooking to prevent bursting. • Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes. 	<ul style="list-style-type: none"> • Cook eggs in shells. • REHEAT whole eggs. • Dry nuts or seeds in shells.
Popcorn	<ul style="list-style-type: none"> • Use specially bagged popcorn for the microwave. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use special POPCORN pad. 	<ul style="list-style-type: none"> • Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby food	<ul style="list-style-type: none"> • Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding. 	<ul style="list-style-type: none"> • Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	<ul style="list-style-type: none"> • Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid "eruption". • Use deep bowl, when cooking liquids or cereals, to prevent boilovers. • Food should be shorter than the Convection Microwave Drawer. Please refer to the height of side walls of the drawer. 	<ul style="list-style-type: none"> • Heat or cook in closed glass jars or airtight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new convection microwave oven. The chart below will help you decide what utensils and coverings should be used in each mode.

UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION BROIL, SLOW COOK	HIGH MIX/ ROAST LOW MIX/BAKE
Aluminum foil	YES. Small flat pieces of aluminum foil placed smoothly on food can be used to shield areas from cooking or defrosting too quickly. Keep foil at least 1 inch from walls of oven.	YES. For shielding	YES. For shielding
Aluminum containers	YES. Can be used if 3/4 filled with food. Keep 1 inch away from walls and do not cover with foil.	YES. Broil-No cover	YES. Can be used if 3/4 filled with food. Keep 1 inch away from walls and do not cover with foil.
Browning dish	YES. Do not exceed recommended preheating time. Follow manufacturer's directions.	NO	NO
Glass ceramic (Pyroceram®)	YES. Excellent	YES. Excellent	YES. Excellent
Glass, heat-resistant	YES. Excellent.	YES. Excellent	YES. Excellent
Glass, non-heat-resistant	NO	NO	NO
Lids, glass	YES	YES. Broil-No cover	YES
Lids, metal	NO	YES. Broil-No cover	NO
Metal cookware	NO	YES	YES. Do not use metal covering.

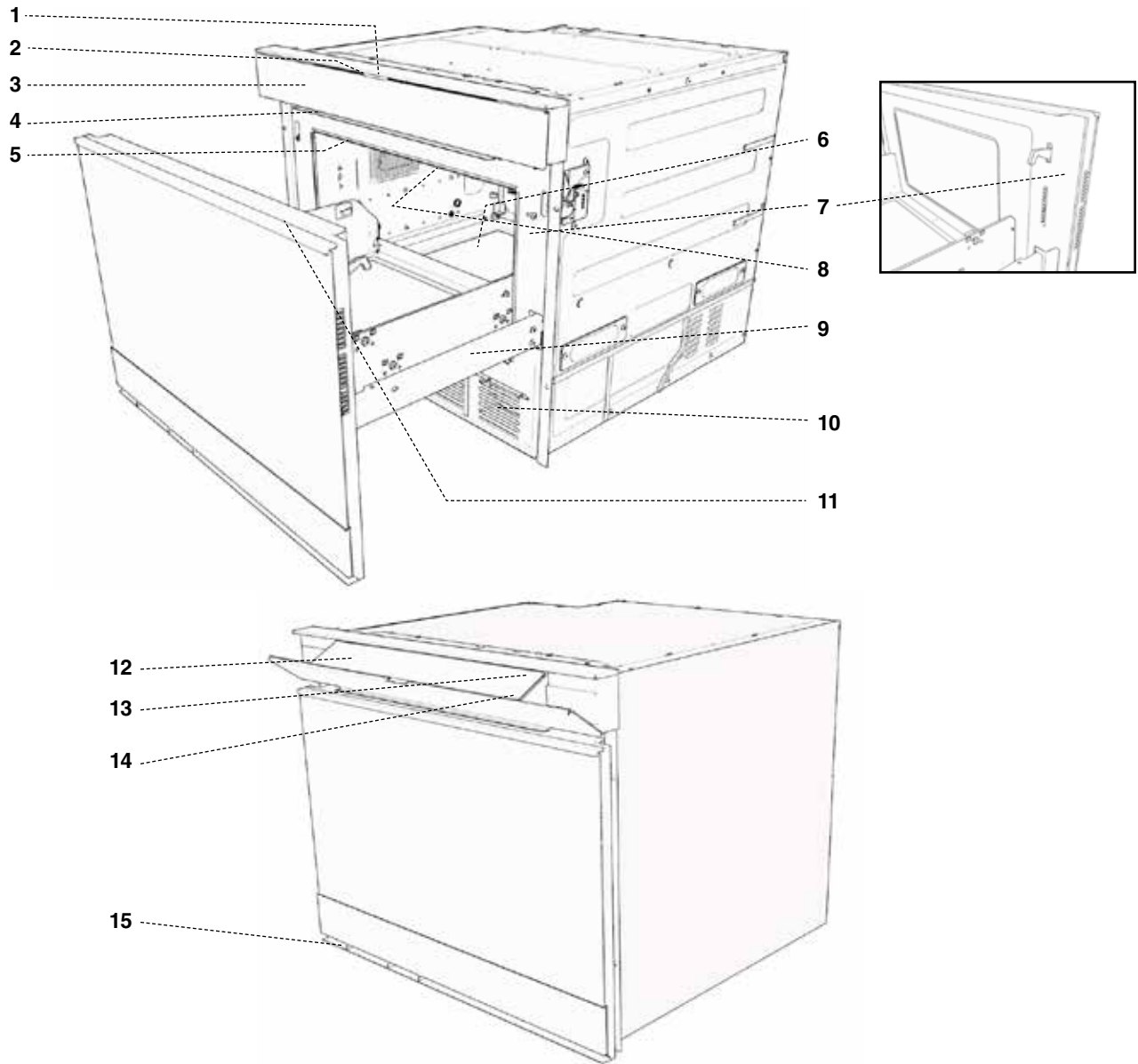
INFORMATION YOU NEED TO KNOW

UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION BROIL, SLOW COOK	HIGH MIX/ ROAST LOW MIX/BAKE
Metal, misc: dishes with metallic trim, screws, bands, handles. Metal twist ties	NO	NO	NO
Oven cooking bags	YES. Good for large meats or foods that need tenderizing. DO NOT use metal twist ties.	YES. Broil-No cover	YES. Do not use metal twist ties.
Paper plates	YES. For reheating.	NO	NO
Paper towels	YES. To cover for reheating and cooking. Do not use recycled paper towels which may contain metal fillings.	NO	NO
Paper, ovenable	YES	YES. For temperatures up to 400°F. Do not use for broiling.	YES. For temperatures up to 400°F.
Microwave-safe plastic containers	YES. Use for reheating and defrosting. Some microwave-safe plastics are not suitable for cooking foods with high fat and sugar content. Follow manufacturer's directions.	NO	NO
Plastic, ThermoSet®	YES	YES. Are heat resistant up to 425°F. Do not use for broiling.	YES
Plastic wrap	YES. Use brands specially marked for microwave use. DO NOT allow plastic wrap to touch food. Vent so steam can escape.	NO	NO
Pottery, porcelain stoneware	YES. Check manufacturer's recommendation for being microwave safe.	YES	YES. Must be microwave safe AND ovenable.
Styrofoam	YES. For reheating.	NO	NO
Wax paper	YES. Good covering for cooking and reheating.	NO	NO
Wicker, wood, straw	YES. May be used for short periods of time. Do not use with high fat or high sugar content foods. Could char.	NO	NO

DISH CHECK: If you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. If the dish becomes very hot, do NOT use it for microwaving.

ACCESSORIES: There are many microwave 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.

CONVECTION MICROWAVE DRAWER



- | | |
|---|---|
| 1 Easy Wave Open indicator | 8 Drawer light |
| 2 Wi-Fi indicator | 9 Convection Microwave Drawer guides |
| 3 Hidden control panel door | 10 Vent |
| 4 Easy Wave Open sensor | 11 Menu label |
| 5 Waveguide cover DO NOT REMOVE | 12 Glass touch control |
| 6 Nameplate: open the Convection Microwave Drawer fully.
The label is beyond the back wall of the microwave cavity facing up from the flat surface. | 13 Easy Wave Open button |
| 7 Drawer sealing surfaces | 14 Wi-Fi Connect button |
| | 15 Built-In flush mount |

The glass touch control is hidden behind the control panel door on the top front face of the unit. To open, push in on the control panel. The panel will release and gently float to open. To close, push the panel upward to the closed position. The panel will be secured by magnetic latches in both open and closed positions.

PART NAMES

GLASS TOUCH CONTROL



Numbers next to the glass touch control illustration indicate pages on which there are feature descriptions and usage information.

MENU LABELS

WARNING! HOT SURFACES	CONVECTION											
	MORE MENU						SPEED COOK		AIR FRY		WARM	TOAST
	1. Biscuits	5. Brownies	9. Beef Burger	13. Frozen Classic Pizza	17. Flank Steak	21. Chicken Drumsticks	1. Speed Bake	1. Chicken Tenders	1. 90°F	1. Light	4. Medium	
	2. Dinner Rolls	6. Layered Cake	10. Turkey Burger	14. Frozen Rising Pizza	18. Pork Tenderloin	22. Boneless Chicken Breast	2. Speed Roast	2. French Fries	2. 150°F	2. Medium	4. Dark	
	3. Crescent Rolls	7. Fish Fillet	11. Veggie Burger	15. Fresh on Pizza Stone	19. Pork Chop	23. Whole Chicken	3. Speed Grill	3. Mozzarella Sticks	3. 200°F	3. Light	5. Dark	
	4. Cookies	8. Breaded Shrimp	12. Frozen Thin Pizza	16. Beef Roast	20. Bacon	24. Turkey Breast		4. Tater Tots		3. Medium		

MICROWAVE												AVERTISSEMENT! CHAUD SURFACES
COOK			MORE MENU			DEFROST						
1. Baked Potato	5. White Rice	9. Frozen Vegetables	Melt	Soften	Warm	1. Ground Meat	4. Bone-in Poultry					
2. Sweet Potato	6. Quick Fresh Vegetables	10. Ground Meat	1. Butter	3. Ice Cream	5. Syrup	2. Steaks/Chops	5. Roast					
3. Fish/Seafood	7. Longer Fresh Vegetables	11. Frozen Entrée	2. Chocolate	4. Cream Cheese	6. Dessert Toppings	3. Boneless Poultry	6. Casserole and Soup					
4. Brown Rice	8. Steamer Bag											

ACCESSORIES

The following accessories are designed especially for use in this oven only for Convection, Speed Bake, Speed Roast and Speed Grill cooking.

High rack (Baking rack)—for convection and low mix.

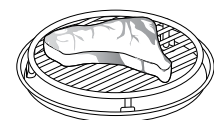
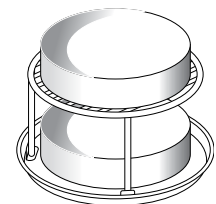
1 • This rack is placed on the turntable for two-level cooking, such as layer cakes, muffins, etc.

Low rack (Broiling rack)—for convection, broiling or high mix.

2 • Place on the turntable and use for roasting or broiling to allow juices to drain away from food.

For US: please visit www.sharppusa.com and search for the model number to download Sharp's CONVECTION MICROWAVE COOKBOOK.

For Canada: please visit relevant product's page on www.sharp.ca to download Sharp's CONVECTION MICROWAVE COOKBOOK.



Before operating your new Convection Microwave Drawer, make sure you read and understand this operation manual completely.

- Before the Convection Microwave Drawer can be used, follow these steps:
 - 1 Plug in the Convection Microwave Drawer. ENJOY YOUR MICROWAVE TOUCH CLEAR will appear.
 - 2 Touch the STOP/CLEAR pad. : will appear.
 - 3 Set clock.

TO SET THE CLOCK

- 1 Touch TIMER/SETTINGS pad once. The display shows TO SET CLOCK ENTER TIME.
- 2 Touch number pads for correct time of day, press START/+30 SEC.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, ERROR will appear in the display. Touch the STOP/CLEAR pad and re-enter the time.

- If the electrical power supply to your Convection Microwave Drawer should be interrupted, the display will intermittently show ENJOY YOUR MICROWAVE TOUCH CLEAR after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch STOP/CLEAR pad and reset the clock for the correct time of day.

Note:

- The Convection Microwave Drawer can be programmed with the drawer open except for START/+30 SEC.

STOP/CLEAR

Touch the STOP/CLEAR pad to:

- 1 Erase if you make a mistake during programming.
- 2 Cancel timer.
- 3 Stop the Convection Microwave Drawer temporarily during timed cooking.
- 4 Return the time of day to the display.
- 5 Cancel a program during cooking, touch twice for timed cooking.

OPEN OR CLOSE CONVECTION MICROWAVE DRAWER

Press the OPEN/CLOSE pad on the glass touch control or wave twice on top left side of the drawer to open the microwave. The Easy Wave Open only works to open the microwave, not close. The Convection Microwave Drawer also can be closed by gently pushing on the drawer. Do not pull the drawer by hand, except in the case of emergency, such as a power failure. If necessary, push or pull slowly.

EASY WAVE OPEN ON/OFF

Easy Wave Open's default setting is OFF when plugged in. The white light on the center of the panel will illuminate once Easy Wave Open has been activated. When Control Lock is activated, the Easy Wave Open function is off.

To use the Easy Wave Open function, simply wave your hand in front of the sensor twice in consecutive motions. This can be either up and down or side to side motions.

EASY WAVE OPEN ON

- Hold Number 5 on the glass touch control for 3 seconds. The display shows EASY WAVE OPEN ON.

EASY WAVE OPEN OFF

- Hold Number 5 on the glass touch control for 3 seconds. The display shows EASY WAVE OPEN OFF.

CONNECTING YOUR APPLIANCE

The Convection Microwave Drawer combines the technological enhancements of smart home connectivity with Sharp's innovative Convection Microwave Drawer design:

- Wi-Fi Connectivity
- Mobile App and Voice Control

Your Convection Microwave Drawer may be operated remotely through a mobile device using the Sharp Kitchen app in addition to conventional operation in a non-connected capacity using the Glass Touch Control on the oven door. To use the app, the appliance must be connected to your home network.

WI-FI CONNECT

Your Convection Microwave Drawer is equipped with Wi-Fi connectivity. For instructions and how-to-pair video please visit: <http://www.sharpusa.com/support>. The oven's Wi-Fi will need to be turned ON in order to complete the Pairing process.

TURN OVEN'S WI-FI ON

- Press the Number 0 pad and hold for 3 seconds.

TURN OVEN'S WI-FI OFF

- Press the Number 0 pad and hold for 3 seconds.

FAVORITES:

The Sharp Kitchen app lets you select and store your Favorite Smart Cook items in your FAVORITES section. Click on the heart icon to add your most frequently prepared dishes.

REMOTE START SAFETY INFORMATION

In order to operate the Convection Microwave Drawer with the Sharp Kitchen app, you must enable the Remote Start feature. The oven is preset to Remote Start OFF. It must be turned ON to utilize.

- Press the TIMER/SETTINGS pad 3 times to access the Remote Start function.

When using mobile device operation to control the appliance remotely, be sure to follow all safety procedures and guidelines as instructed in the Operation Manual. Failure to do so may result in personal injury, death or damage to property.

IMPORTANT NOTE:

There is a 3-minute window, after opening and closing the drawer, in which you may operate the oven remotely with the app. After 3 minutes of inactivity, you must operate the oven manually at the control panel or open and close the drawer again to operate remotely.

- If you activate the appliance remotely, your oven will remain ON and in cooking mode even if your mobile device or home Wi-Fi become disabled.

ALWAYS ensure the oven cavity is prepared for cooking when operating the oven remotely with the app. Risk of oven damage or fire could occur. NEVER use the oven interior as a storage device for unrelated items or cook using the app remotely if the cavity is not properly prepared. ALWAYS have food in the Convection Microwave Drawer when it is on to absorb the microwave energy.

PAIRING

Pairing may be used to pair a new mobile device to the oven after the oven has already been connected to your home network.

For instructions and how-to-pair video please visit: <http://www.sharpusa.com/support>.

- Press the TIMER/SETTINGS pad 4 times to access the Pairing function.

WI-FI INFORMATION

Wi-Fi Information provides your oven's MAC address on your home network. This information may be requested if you contact SHARP Customer Assistance.

- Press the TIMER/SETTINGS pad 5 times to access the Wi-Fi Information function.

WI-FI FIRMWARE UPDATES

From time to time, updates to the oven's software will be released. Notifications will be sent via the Sharp Kitchen app for these updates. The firmware updates will be available on the product support page. Please visit: www.sharpusa.com/support for more information.

- Press the TIMER/SETTINGS pad 6 times to access the Wi-Fi Firmware Update function.

WI-FI RESET

Your oven's Wi-Fi settings may be cleared by using the Wi-Fi Reset function. Clearing of settings may need to be performed when a new router or Wireless LAN is installed in the home or if transferring ownership of the oven. See also CAUTION FOR PERSONAL INFORMATION (RELATED TO SECURITY) on page 5 for further information.

- Press the TIMER/SETTINGS pad 7 times to access the Wi-Fi Reset function.

TIME COOKING

Your Convection Microwave Drawer can be programmed for 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.
 - 1 Enter cooking time 500.
 - 2 To cook at 100% power (High), touch START/+30 SEC pad.

TO SET POWER LEVEL

There are eleven preset power levels.

Using lower power levels increases the cooking time, which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult a microwave cookbook or recipes for specific recommendations.

- Suppose you want to defrost for 5 minutes at 30%.
 - 1 Enter defrost time 500.
 - 2 Touch POWER LEVEL pad 8 times.
 - 3 Touch START/+30 SEC pad.

TOUCH POWER LEVEL PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
POWER LEVEL x 1	100%	High
POWER LEVEL x 2	90%	
POWER LEVEL x 3	80%	
POWER LEVEL x 4	70%	Medium High
POWER LEVEL x 5	60%	
POWER LEVEL x 6	50%	Medium
POWER LEVEL x 7	40%	
POWER LEVEL x 8	30%	Med Low/Defrost
POWER LEVEL x 9	20%	
POWER LEVEL x 10	10%	Low
POWER LEVEL x 11	0%	

SENSOR SETTINGS

Sharp's Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power levels for various foods and quantities.

USING SENSOR SETTINGS:

- 1 After the Convection Microwave Drawer is plugged in, wait 2 minutes before using any sensor setting.
- 2 Be sure the exterior of the cooking container and the interior of the Convection Microwave Drawer are dry. Wipe off any moisture with a dry cloth or paper towel.
- 3 The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.

- 4 Any sensor selection can be programmed with More or Less Time Adjustment. See page ##.
- 5 More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
- 6 During the first part of sensor use, the food name will appear on the display. Do not open the Convection Microwave Drawer or touch STOP/CLEAR during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the STOP/CLEAR pad and cook manually.

When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The Convection Microwave Drawer may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired.
- 7 Except for Popcorn, if the sensor does not detect vapor properly when cooking other foods, ERROR will be displayed, and the microwave will turn off.
- 8 Check food temperature after cooking. If additional time is needed, continue to cook manually.
- 9 Each food has a cooking hint. Touch the TIMER/ SETTINGS pad when the HELP indicator is lighted in the display.

COVERING FOODS:

Some foods work best when covered. Use the cover recommended in the charts for these foods. See charts beginning at the bottom of this page and continuing on the following pages. You may refer to the hints by touching the TIMER/SETTINGS pad.

- 1 Casserole lid.
- 2 Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- 3 Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

MICROWAVE OVEN COOKING

SENSOR

POPCORN, REHEAT, COOK

You can cook or reheat many foods and don't need to calculate cooking time or power level.

- Suppose you want to cook baked potatoes.

1 Touch Cook pad once.

2 See Menu Label. Select desired food by touching number pad. Ex: Touch 1 for baked potatoes.

3 Touch START/+30 SEC pad.

Note:

- To heat or cook other foods or foods above or below the quantity allowed on the chart, cook manually.

POPCORN, REHEAT CHART

FOOD	AMOUNT	PROCEDURE
Popcorn	Only 1 package at a time	Only cook one microwave popcorn package at a time with the appropriate side facing up. After cooking, remove and open carefully to allow steam to escape.
	2.85 - 3.5 oz. (Regular / Regular light)	Touch POPCORN pad once.
	1.2 - 1.75 oz. (Mini / Snack)	Touch POPCORN pad twice.
Reheat	4 - 36 oz.	Use microwave safe cookware and cover with lid, plastic wrap or wax paper. NOTE: The tighter the cover, the hotter the food will be; however, it is necessary to leave a small vent for the steam/moisture to escape from the food as it heats. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes.

MICROWAVE OVEN COOKING

COOK CHART

FOOD	AMOUNT	PROCEDURE															
1 Baked Potatoes	1 - 6 med	Pierce the potatoes at least 3 times each on the top, bottom and sides. Piercing allows steam to escape. Place on paper towel in Convection Microwave Drawer. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.															
2 Sweet Potatoes	1 - 6 med																
3 Fish/Seafood	0.25 - 2.0 lb.	Arrange fish or seafood in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered, for 3 minutes.															
4 Brown Rice	0.5 - 2.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.															
5 White Rice	0.5 - 2.0 cups																
		<table border="0"> <thead> <tr> <th style="text-align: left;">Rice</th> <th style="text-align: left;">Water</th> <th style="text-align: left;">Size of casserole</th> </tr> </thead> <tbody> <tr> <td>.5 cup</td> <td>1 cup</td> <td>1.5 quarts</td> </tr> <tr> <td>1 cup</td> <td>2 cups</td> <td>2 quarts</td> </tr> <tr> <td>1.5 cups</td> <td>3 cups</td> <td>2.5 or 3 quarts</td> </tr> <tr> <td>2 cups</td> <td>4 cups</td> <td>3 quarts or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	.5 cup	1 cup	1.5 quarts	1 cup	2 cups	2 quarts	1.5 cups	3 cups	2.5 or 3 quarts	2 cups	4 cups	3 quarts or larger
Rice	Water	Size of casserole															
.5 cup	1 cup	1.5 quarts															
1 cup	2 cups	2 quarts															
1.5 cups	3 cups	2.5 or 3 quarts															
2 cups	4 cups	3 quarts or larger															
6 Quick Fresh Vegetables		Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.															
Broccoli	0.25 - 2.0 lb.																
Brussels sprouts	0.25 - 2.0 lb.																
Cabbage	0.25 - 2.0 lb.																
Cauliflower (flowerets)	0.25 - 2.0 lb.																
Cauliflower (whole)	1 med.																
Spinach	0.25 - 1.0 lb.																
Zucchini	0.25 - 2.0 lb.																
Baked apples	2 - 4 med.																
7 Longer Fresh Vegetables		Place in casserole. Add 1 - 4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.															
Carrots, sliced	0.25 - 1.5 lb.																
Corn on the cob	2 - 4																
Green beans	0.25 - 1.5 lb.																
Winter squash:																	
diced	0.25 - 1.5 lb.																
halves	1 - 2																
8 Steamer Bag	6 - 17 oz.	Place bag in the microwave drawer with the appropriate side facing up. Follow instructions on the bag. After cooking, remove and open carefully to allow steam to escape.															
9 Frozen Vegetables	0.25 - 1.25 lb.	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.															
10 Ground Meat	0.25 - 2.0 lb.	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave safe dish and cover with wax paper. Place ground meat in a casserole dish and cover with wax paper or plastic wrap. When microwave pauses, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch START/+30 SEC. After cooking, let stand, covered, for 2 to 3 minutes.															
11 Frozen Entrées	6 - 17 oz.	Remove entrée from outer packaging and follow package directions for covering. After cooking, let stand, covered, for 1-3 minutes.															

MICROWAVE OVEN COOKING

DEFROST

Use this feature to defrost the foods shown in the DEFROST CHART below.

- 1 Touch DEFROST pad.
- 2 See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops.
- 3 Enter weight by touching number pads.
- 4 Touch START/+30 SEC pad.
The oven will stop so that the food can be checked.
- 5 After the first stage, open the Convection Microwave Drawer to turn steak over. Close the Convection Microwave Drawer. Touch START/+30 SEC pad.
- 6 After each audible signal, turn food over and select START/+30 SEC again.
- 7 After defrost cycle ends, cover and let stand as indicated in the chart below.

Note:

- Defrost can be programmed with More or Less Time Adjustment. See page ##.
- To defrost other foods or foods above or below the weights allowed on the DEFROST CHART, see MANUAL DEFROST below.
- Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not cook until all ice crystals are thawed.

DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1 Ground Meat	0.5 - 2.0 lb	After each audible signal, remove any thawed pieces and select START/+30 SEC again. After cooking, let stand, covered, for 5 to 10 minutes.
2 Steaks/Chops	0.5 - 3.0 lb	After each audible signal, turn food over and select START/+30 SEC again. After cooking, let stand, covered, for 10 to 20 minutes.
3 Boneless Poultry	0.5 - 2.0 lb	After each audible signal, turn food over and select START/+30 SEC again. After cooking, let stand, covered, for 10 to 20 minutes.
4 Bone-in Poultry	0.5 - 3.0 lb	After each audible signal, turn food over and select START/+30 SEC again. After cooking, let stand, covered, for 10 to 20 minutes.
5 Roast	2.0 - 4.0 lb	After each audible signal, turn food over and select START/+30 SEC again. After cooking, let stand, covered, for 30 to 60 minutes.
6 Casserole Soup	2 - 6 cups 1 - 6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand, covered, for 5 to 10 minutes.

MANUAL DEFROST

If the food that you wish to defrost is not listed on the DEFROST CHART or is above or below the limits in the AMOUNT column on the DEFROST CHART, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using POWER LEVEL at 30%. Follow the exact 3-step procedure found under TO SET POWER LEVEL on page 14. Estimate defrosting time and touch POWER LEVEL pad eight times for 30% power.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on POWER LEVEL 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave safe dish.

MORE MENUS (MICROWAVE)

MELT/SOFTEN/WARM

These features automatically compute the correct heating time and microwave power level for melting, softening and warming foods shown in the chart below.

- 1 Touch MORE MENUS pad once.
- 2 See Menu Label. Select desired food by touching number pad. Ex: Touch 2 for chocolate.
- 3 Repeat touching same number pad to select quantity.
Ex: Touch 2 two more times for 1 square.
- 4 Touch START/+30 SEC pad.

Note:

- Melt/Soften/Warm can be programmed with More or Less Time Adjustment. See page ##.
- To melt, soften or warm other food or foods above or below the quantity allowed on the MELT/SOFTEN/WARM CHART, use manual operation.

MELT/SOFTEN/WARM CHART

FOOD	AMOUNT	PROCEDURE
Melt		
Use a Pyrex measuring cup. Cover with plastic wrap.		
1 Butter	2 tbsp	After touching MORE MENUS, touch 1 two times for 2 tbsp.
	8 tbsp	After touching MORE MENUS, touch 1 three times for 8 tbsp.
2 Chocolate	1 cup chips	After touching MORE MENUS, touch 2 two times for 1 cup chips.
	1 square	After touching MORE MENUS, touch 2 three times for 1 square.
Soften		
DO NOT COVER.		
3 Ice cream	1 pint	After touching MORE MENUS, touch 3 two times for 1 pint.
	1.5 qt.	After touching MORE MENUS, touch 3 three times for 1.5 quarts.
4 Cream cheese	3 oz.	After touching MORE MENUS, touch 4 two times for 3 oz.
	8 oz.	After touching MORE MENUS, touch 4 three times for 8 oz.
Warm		
Use a Pyrex measuring cup. DO NOT COVER.		
5 Syrup	0.25 cup	After touching MORE MENUS, touch 5 two times for 0.25 cup.
	0.5 cup	After touching MORE MENUS, touch 5 three times for 0.5 cup.
6 Dessert Toppings	0.25 cup	After touching MORE MENUS, touch 6 two times for 0.25 cup.
	0.5 cup	After touching MORE MENUS, touch 6 three times for 0.5 cup.

MICROWAVE OVEN COOKING

BEVERAGE REHEAT/HOT WATER/HOT CEREAL

These features enable you to reheat coffee or tea to restore to a more suitable drinking temperature or to make instant coffee, tea or hot cereal.

- Suppose you want to make 2 cups of coffee.
- 1** Touch MORE MENUS pad once.
- 2** See Menu Label. Select desired selection by touching number pad. Ex: Touch 8 to make coffee.
- 3** Repeating touching same number pad to select quantity. Ex: Touch 8 two more times for 2 cups of coffee.
- 4** Touch START/+30 SEC pad.

Note:

- BEVERAGE REHEAT/HOT WATER/HOT CEREAL can be programmed with More or Less Time Adjustment. See page ##.
- Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.

BEVERAGE REHEAT/HOT WATER/HOT CEREAL CHART

FOOD	AMOUNT	PROCEDURE
7 Beverage Reheat	0.5 - 2 cups	This setting is good for restoring a cooled beverage to a better drinking temperature. Touch number 7 pad for a 0.5 cup increase per touch. Stir after heating.
8 Hot Water	1 - 6 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number 8 pad for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid "eruption".
9 Hot Cereal	1 - 6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena. Follow the package directions for the correct amount of water or milk. To prevent boilovers, it is very important to choose a large container because microwave cooking of cereal causes high boiling. Touch number 9 pad for 1 serving increase per touch. If the oven stops, stir and touch START/+30 SEC. After cooking, stir and let stand, covered, for 2 minutes.

CONVECTION AUTOMATIC OPERATION

MORE MENUS (CONVECTION)

The following pages provide instructions for using the Convection cooking modes available in More Menus to Bake, Grill and Roast foods with preset temperature and cooking times.

Press **TIMER/SETTINGS** pad anytime **HELP** is illuminated on the oven display for details on food selection quantity.

CAUTION The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To **PREVENT BURNS**, use thick oven gloves when removing the food or turntable from the oven.

CONVECTION BAKE

Convection Bake automatically bakes breads, desserts, seafood, pizza and air fry foods.

- For example, to bake biscuits:

- 1 Touch the **MORE MENUS** pad.
- 2 See Menu Label. Select desired selection by touching number pad. Example, touch 1 for biscuits.
- 3 Touch **START/+30 SEC** pad to begin preheating.

After the preheat cycle ends, an audible signal will sound 4 beeps to indicate the preheat cycle is complete.

- 4 Place food inside the oven and press the **START/+30 SEC** pad to begin cooking.

Note:

- Auto Bake can be programmed with the More Or Less Time Adjustment. See page ##.
- To bake other foods, see the Combination Baking Chart on page ##.

MORE MENUS CONVECTION CHART

SETTING/FOOD	AMOUNT	RACK	PROCEDURE
1 Bundt cake	1 cake	No rack	Ideal for packaged cake mix or your own recipe. Prepare according to package or recipe directions and place in a greased and floured bundt pan. Place pan in oven. Cool before frosting and serving.
2 Cookies	1 or 2 pizza pans	1 pizza pan No rack 2 pizza pans High	Ideal for refrigerated cookie dough. Prepare according to package or recipe directions and place on a greased and floured 12" pizza pan. Cookies should be approximately 1/3 inch thick and 2 inches in diameter for best results. After the preheat is over, place pan in oven. Cool before serving
3 Muffins	6 - 12 muffins 1 or 2 muffin pans	1 pan No rack 2 pans High	Ideal for packaged muffin mix or your own recipe for 6-12 medium size muffins. Prepare according to package or recipe directions and place in muffin pan. After the preheat is over, place pan in oven.
4 French fries	3 - 24 oz. 1 or 2 pizza pans For more than 12 oz. use 2 pans	1 pizza pan No rack 2 pizza pans High	Use frozen prepared french fries. No preheat is required for the french fries baking procedure. Place french fries on pizza pan. For shoestring potatoes, touch POWER LEVEL pad twice to enter less time before touching START/TOUCH ON pad.

CONVECTION OVEN COOKING

CONVECTION OVEN COOKING
