

SMART RADIANT RANGETOP WITH MICROWAVE DRAWER™ OVEN

MODEL : STR3065HS



Smart Radiant Rangetop with Microwave Drawer™ Oven: Model STR3065HS

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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.

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!

 <p>SCAN Use the camera or QR code scanning application on your mobile device</p>	 <p>ONLINE Visit our sites to learn more about your product at sharpusa.com and sbl.sharpusa.com</p>	 <p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p>
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:

 <p>EMAIL Available 24/7 US: sharpusa.com</p>	 <p>CHAT ONLINE Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p>	 <p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p>
See the Contact Us section on our sites	U.S. www.sharpusa.com/support	Contact a Sharp Advisor on the phone

CUSTOMER ASSISTANCE

CANADA ONLY

To aid in answering questions if you call for service or for reporting loss or theft, please use the space below to record the model and serial number located on the back side of the unit.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Dealer Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Telephone: _____

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.sharp.ca to access exclusive content about your product including:

- Find a Dealer
- Find Service Locations
- 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

See the Contact Us section on our site.

<https://sharp.ca/contact-sharp>



SUPPORT SITE

Product Downloads, Service Locator, Where to Buy, Toner Recycling Program and more.

CA | www.sharp.ca



CALL US

CA 877-278-6709
Mon-Fri: 8am-5pm EST
(except statutory holidays)

Contact a Sharp Advisor on the phone



US CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION (“Sharp”) warrants to the first consumer purchaser (“Purchaser”) that this SHARP brand product (“Product”), when shipped in its original container and sold or distributed in the United States by Sharp or an authorized Sharp dealer or reseller, 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 limited 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	Model # STR3065HS Smart Radiant Rangetop with Microwave Drawer™ Oven. (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. Product must be accessible to provide 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, service calls to your home to instruct how to use your radiant rangetop appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by delivery, accident, modifications, fire, floods or acts of God.
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 1-800-237-4277 (1-800-BE-SHARP).
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.sharppusa.com. SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR APPLIANCE EVER REQUIRE WARRANTY SERVICE.



CANADA CONSUMER LIMITED WARRANTY

Congratulations on your purchase!

Sharp Electronics of Canada Ltd. ("Sharp") warrants to the first purchaser for this Sharp brand product ("Product"), when shipped in its original container and sold or distributed in Canada by Sharp or by an authorized Sharp dealer, and Product was not sold "as is" or "sales final" that the Product will during the applicable warranty period, be free from defects in material and workmanship, and will within the applicable warranty period, either repair the defective Product or provide the first purchaser a replacement of the defective Product.

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 improper voltage or other misuse, abnormal service or handling, which has been altered or modified in design or construction, or if the serial number or model number affixed to Product has been removed, defaced, changed, altered or tampered with.

How to get service: Should this Sharp product fail to operate during the warranty period, warranty service is provided by an Authorized Sharp Service Centre or an Authorized Sharp Servicing Dealer. In home warranty service will be carried out to locations accessible by on-road service vehicle and within 50 km of an authorized Sharp service centre. The servicer may if necessary take the unit for repair at the servicer's facility. No other person (including any Sharp dealer or service centre) is authorized to extend, enlarge or transfer this warranty on behalf of Sharp.

The express warranties in this limited warranty are, except for consumer purchasers domiciled in Quebec, in lieu of and, except to the extent prohibited by applicable law, Sharp disclaims all other warranties and conditions, express or implied, whether arising by law, statute, by course of dealing or usage of trade, including, without limitation, implied warranties or conditions of merchantability and/or quality, fitness for a particular use or purpose, and/or non-infringement. Limitations (not applicable to consumer purchasers domiciled in Quebec to the extent prohibited under Quebec law): (a) Sharp shall not be liable for any incidental, special, consequential, economic, exemplary or indirect damages of any kind or nature (including lost profits or damages for loss of time or loss of use or loss of data) arising from or in any connection with the use or performance of a Product or a failure of a Product, even if Sharp is aware of or has been advised of the possibility of such damages; (b) the remedies described in this limited warranty constitute complete fulfillment of all obligations 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. Some provinces may not allow the exclusion or limitation of certain damages, or limits on the duration or voiding of implied warranties or conditions; in such provinces, the exclusions and limits herein may not apply. This limited warranty is, except for consumer purchasers domiciled in Quebec, governed by the laws of the Province in Canada in which the purchaser has purchased the Product. For consumer purchasers domiciled in Quebec this limited warranty is governed by the laws of Quebec.

Your product model number & description Model # STR3065HS or Smart Radiant Rangetop with Microwave Drawer™ Oven.
(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.
Product must be accessible to provide 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, service calls to your home to instruct how to use your radiant rangetop appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by delivery, accident, modifications, fire, floods or acts of God.

To obtain the name and address of the nearest Authorized Sharp Service Centre or Dealer, please contact:

SHARP ELECTRONICS OF CANADA LTD 335 Britannia Road East
Mississauga, Ontario
L4Z 1W9
(905) 568-7140
Website: www.sharp.ca

SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR APPLIANCE EVER REQUIRE WARRANTY SERVICE.

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT Read all instructions carefully before installation and operation. Keep this Operation Manual for future use. Smart Radiant Rangetop with Microwave Drawer™ Oven is manufactured in compliance with the relevant safety standard.

⚠WARNING Failure to follow these warnings could result in a fire or explosion causing property damage, personal injury or death. To reduce the risk of fire, electric shock or injury, use only as intended and take the following precautions.

ANTI-TIP DEVICE



⚠WARNING To reduce the risk of tipping of this appliance from abnormal usage by excessive loading of the Microwave Drawer™ Oven, the appliance must be secured by installing the Anti-Tip device supplied. If it is not, there is a risk of the product tipping and causing injury if someone stands, sits or leans on the open drawer. Please refer to the Anti-Tip device information in the Installation Manual.

To check if the device is installed and engaged properly, open the Microwave Drawer™ Oven fully and gently apply medium force in the center of the handle until movement of the appliance is detected. Continue pressing until the Anti-Tip bracket is engaged and movement stops. A small amount of movement is acceptable at the back of the appliance top, but it should be stable and not tip once the Anti-Tip bracket is engaged. Stop pressing on the handle and close the Drawer.

To check if the unit will not slide out, open the Microwave Drawer™ Oven fully and apply gentle outward pressure. The unit should not slide toward you. If it does, refer to the provided Installation Manual.

SAFETY PRECAUTIONS

⚠WARNING When using electrical appliances, take safety precautions, including the following:

- 1 Install or locate this unit only in accordance with the provided installation instructions.
- 2 Read all instructions before using Smart Radiant Rangetop with Microwave Drawer™ Oven.
- 3 Do not store or use this appliance outdoors or in areas near water, such as near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
- 4 To prevent accidents and achieve optimal ventilation, ensure sufficient space around the cooking area.
- 5 Use Smart Radiant Rangetop with Microwave Drawer™ Oven only for its intended purpose as described in this manual. This appliance is designed for built-in household use only. Do not use outdoors. Do not use to heat a room. 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.
- 6 Do not store or use flammable or combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this appliance.
- 7 Do not leave metal objects such as lids, knives, forks or spoons on the cooktop. If the cooktop is turned on, these objects can heat up quickly and may cause burns. Always keep wooden and plastic utensils and canned food a safe distance from your appliance.
- 8 Always keep combustible wall coverings, curtains or drapes a safe distance from the appliance.
- 9 Do not store items of interest to children in cabinets above the rangetop. Children climbing on the rangetop to reach items could be seriously injured.
- 10 Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 11 Do not allow anyone to climb, stand or hang on any part of the appliance. This could damage the appliance and tip it over, causing severe personal injury.
- 12 Close supervision is necessary when children are near the Smart Radiant Rangetop with Microwave Drawer™ Oven. Teach children not to play with the knobs, controls or any other part of the appliance. **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
- 13 Never wear loose-fitting or hanging garments while using the rangetop. Be careful when reaching for items stored over the rangetop. Flammable material could be ignited if brought in contact with hot surface units and may cause severe burns.
- 14 Do not use water on grease fires. Smother flame or use a dry chemical or foam-type extinguisher. Flaming grease outside of cookware can be extinguished by covering it with baking soda or by a multi-purpose dry chemical or foam-type fire extinguisher.
- 15 Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot surfaces or radiant surface units. Do not use towels or other bulky cloth.
- 16 Do not touch the surface units. Surface units may be hot even if they are dark in color. Surface units become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units until they have had sufficient time to cool. Other potentially hot surfaces include the cooktop and areas facing the cooktop.
- 17 Do not store hard or pointed objects over the rangetop, as they can damage the unit if they fall on the glass-ceramic cooktop.
- 18 Have the installer identify the location of the circuit breaker or fuse. Mark it for easy reference.
- 19 Before performing any service, disconnect the appliance power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- 20 Do not repair or replace any part of Smart Radiant Rangetop with Microwave Drawer™ Oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

IMPORTANT SAFETY INSTRUCTIONS

RADIANT SURFACE UNITS

▲WARNING When using electrical appliances, take safety precautions to reduce the risk of burns, electric shock, fire, injury to persons, property damage or exposure to excessive microwave energy, including the following:

- 1 Use proper pan size. This cooktop has surface units of varied sizes. Select utensils with flat bottoms large enough to cover the surface unit's heating element. Undersized utensils expose a portion of heating element to direct contact and may result in risk of burns or ignition of clothing. Proper relationship of utensils to heating element also improves efficiency.
- 2 Never leave surface units unattended at high heat settings. Boil-overs cause smoking and greasy spills that may ignite.
- 3 Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop use. Unsuitable materials may break due to sudden change in temperature.
- 4 Position utensils with handles turned inward and not extended over adjacent surface units to reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with utensils.
- 5 Do not use the appliance if the cooktop is broken. If the cooktop breaks, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- 6 Clean the cooktop with caution. Be careful to avoid steam burns if cleaning the cooktop with a wet sponge or cloth. Some cleaners can produce noxious fumes if applied to a hot surface. See the COOKTOP section in CLEANING AND CARE on page 30.
- 7 Clean ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter.
- 8 Turn on the fan when flambéing foods under the hood.
- 9 Carefully monitor foods being fried at high or medium-high heat settings. Use extreme caution when moving a grease kettle or disposing of hot grease when deep-fat frying.
- 10 Food for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- 11 Use little fat for effective shallow or deep fat frying. Overfilling a pan with fat can cause spillovers when food is added.
- 12 Always heat fat slowly and monitor as it heats. If a combination of oils or fats will be used in frying, stir them slowly before heating or as fats melt.
- 13 Use a deep fat thermometer whenever possible to prevent heating fat beyond the smoking point.
- 14 Avoid scratching the glass-ceramic cooktop. The cooktop can be scratched by items such as sharp instruments, rings or other jewelry and rivets on clothing. Large scratches or impacts to glass door or rangetop can lead to broken or shattered glass.

- 15 Never use the glass-ceramic cooktop surface as cutting board.
- 16 Do not place or store items that can melt or catch fire on the cooktop, even when it is not being used.
- 17 Spoons or other stirring utensils placed on cooktop surface when in use may become hot and could cause burns. Place utensils on the Spoon Rest attachment.
- 18 Always turn off the surface units before removing cookware.
- 19 Control Lock does not disable the rangetop. When Control Lock is activated, operation of the Microwave Drawer™ is disabled, but the cooktop is still operational.

MICROWAVE DRAWER

- 1 Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE ENERGY on page 2.
- 2 Do not operate this appliance if it has a damaged cord, is not working properly or has been damaged or dropped.
- 3 Do not immerse the cord in water. Keep the cord away from heated surfaces.
- 4 Keep fingers and clothes clear of drawer guides when the Drawer is opened or closed. Fingers or clothes could be caught in the guides when the Drawer is closed.
- 5 Do not block or cover any openings on the appliance.
- 6 Some products in sealed containers, such as whole eggs and closed glass jars, can explode and should not be heated in the Microwave Drawer™ Oven.
- 7 To reduce the risk of fire in the microwave cavity:
 - Do not overcook food. Carefully attend the appliance when paper, plastic or other combustible materials are used to facilitate cooking in the Microwave Drawer™ Oven.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven cavity.
 - If materials inside the Microwave Drawer™ Oven ignite, keep the drawer closed, turn off the appliance and shut off power at the fuse or circuit breaker panel.
 - Do not use the Microwave Drawer™ Oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven cavity when not in use.
- 8 Food and containers must be shorter in height than the drawer. Refer to the height of the side walls of the drawer.
- 9 Use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth when cleaning the sealing surfaces that come together on closing the drawer. See the MICROWAVE DRAWER section in CLEANING AND CARE on page 31.
- 10 Liquids, such as water, coffee or tea, can be overheated beyond the boiling point without appearing to boil, due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the Microwave Drawer™ Oven 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.

IMPORTANT SAFETY INSTRUCTIONS

11 To reduce the risk of injury to persons when heating liquids:

- Do not overheat liquids.
- Stir liquids both before and halfway through heating.
- Do not use straight-sided containers with narrow necks. Use wide-mouthed containers.
- After heating, allow the container to stand in in the Microwave Drawer™ Oven for at least 20 seconds before removing.
- Use extreme care when inserting a spoon or other utensil into liquids after heating.

12 If the Microwave Drawer™ Oven light fails, consult a Sharp Authorized Servicer. Only qualified service personnel should service Smart Radiant Rangetop with Microwave Drawer™ Oven. Contact 1-800-BE-SHARP for the nearest Sharp Authorized Servicer for evaluation, repair and/or adjustment.

READ AND SAVE THESE INSTRUCTIONS

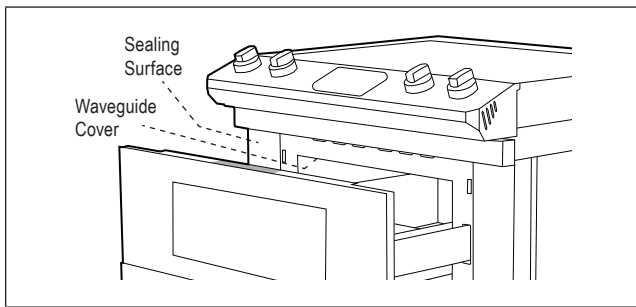
UNPACK AND EXAMINE

UNPACK THE APPLIANCE

Remove all packing materials from inside the appliance. Remove the feature sticker, if there is one, from the outside of the Microwave Drawer™ Oven. 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 Smart Radiant Rangetop with Microwave Drawer™ Oven and contact your dealer or a Sharp Authorized Servicer.s

Unpack the Magnetic Side Accessory Kit, check for any damage and set aside until appliance installation is complete.

IMPORTANT: DO NOT REMOVE THE WAVEGUIDE COVER LOCATED ON THE TOP OF THE MICROWAVE DRAWER.



CONDITION OF UNIT

Do not operate any appliance with a damaged cord or after the appliance malfunctions or has been damaged in any manner. Do not cook on broken cooktop. If the cooktop has broken, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.

SERVICE AND REPAIR WARNING

Do not repair or replace any part of the Smart Radiant Rangetop with Microwave Drawer™ Oven. If the rangetop display, heaters or touch controls fail, consult a Sharp Authorized Servicer.

RADIO OR TV INTERFERENCE

If any interference to your radio or TV is caused by the Smart Radiant Rangetop with Microwave Drawer™ Oven, check if the appliance is on a different electrical circuit, relocate the radio or TV as far away from the appliance as feasible or check position and signal of receiving antenna.

BEFORE OPERATING

- Read and understand all instructions in this Operation Manual.
- Ensure the appliance is properly installed and connected to power according to all instructions in the included Installation Manual.
- Ensure all protective packaging materials and tape have been completely and correctly removed.

PRODUCT DISPOSAL

This product may not be treated as household waste. To dispose of the appliance, deliver it to an applicable collection point for the recycling of electrical and electronic equipment. Dispose of this product correctly to prevent negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

IMPORTANT INFORMATION

ABOUT THE RANGETOP

GLASS-CERAMIC SURFACE

Make sure the cooktop surface and the pan bottom are clean before heating. Do not use the cooktop if the surface is broken or if metal has melted on it.

RADIANT HEATERS

The radiant heaters are below the smooth glass-ceramic cooktop. The design on the cooktop outlines the area of the heater unit below. The cooktop surface may be hot even if the cooktop unit does not appear to glow red.

▲WARNING The areas surrounding around the heaters may become hot enough to cause burns.

INDICATOR LIGHTS

There are two indicator lights on the rangetop:

- The Hot Surface Indicator illuminates when any unit heater is on or still hot.
- The Cooktop Warmer Indicator illuminates when the Cooktop Warmer is on.

▲WARNING In the event of a power failure to the home or to the appliance, COOKTOP SURFACE IS HOT even though the Hot Surface Indicator light is off. Indicators do NOT automatically illuminate once power has been restored.

COOKTOP WARMER INDICATOR

When the Cooktop Warmer is turned ON, the Cooktop Warmer Indicator on the control panel illuminates. When the Cooktop Warmer is turned OFF, the indicator is off. See COOKTOP WARMER on page 21.

TEMPERATURE LIMITER

To protect the glass-ceramic cooktop from damage, the radiant heaters have a Temperature Limiter that allows the unit to cycle on and off, even at high settings. Cycling can occur at the high settings when improper cookware is used on the cooktop.

▲WARNING The hot surface of the cooktop may ignite flammable items, melt or soften plastics or cause risk of eruption of closed containers due to increased pressure. Never leave any items on the cooktop surface.

NOTE:

- Never store heavy items above the rangetop, as they can cause damage if dropped onto the surface.
- Never cook food directly on the cooktop. Always use proper cookware.
- Never touch hot cookware directly with your hands. Always use oven mitts or potholders when handling hot cookware to protect hands and arms from burns.

IMPORTANT: Improper use of cookware can cause damage to the cooktop surface not covered under warranty.

- Do not slide cookware across the cooktop surface, as it can scratch the glass and may leave marks that need to be removed promptly.

- Never allow a pan to boil dry, as it could damage the pan and the cooktop.
- Do not use aluminum foil on the cooktop surface.
- Do not use the cooktop as a cutting board.

ABOUT COOKTOP UTENSILS

BOTTOM OF PAN

Use pans with flat bottoms that make good contact with the entire surface of the heater. Use a straight edge to check pan's flatness. Pans with curved or warped bottoms are not recommended.

SIZE OF PAN

Use pans of the correct size for the quantity of food and for the size of the heater in use. Do not use canners or pans that exceed the width of the radiant heaters.

MATERIAL OF PAN

Always use a utensil for its intended purpose. Some utensils are not made to be used on the glass-ceramic cooktop. Follow manufacturer's recommendations. See ACCEPTABLE COOKTOP UTENSILS chart on page 12.

POSITION OF PAN

Always place the pan in the center of the heater in use.

WOK COOKING

Use only flat-bottom woks that make good contact with the entire surface of the heater. Do not use round-bottom woks or woks with a support ring.

IMPORTANT:

- Always follow cookware manufacturer recommendations for use.
- Cookware with heavier bottoms distribute heat effectively and deliver consistent cooking results.
- Grease and residue buildup on the bottom of pots and pans affects heating. Always use cookware that can be easily cleaned after each use.

ABOUT COOKWARE PLACEMENT

INCORRECT

- Cookware not centered on heater surface
- Curved or warped pan bottoms or sides
- Pan does not meet the minimum size required for the heater in use
- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface
- Heavy handle tilts pan

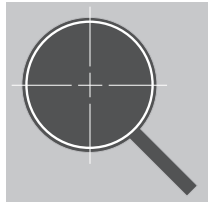


▲WARNING Use of undersized cookware exposes a portion of the hot surface, resulting in a risk of contact with skin or clothing that may cause burns.

IMPORTANT INFORMATION

CORRECT

- Cookware centered correctly on heater surface
- Pan has a flat bottom and straight sides
- Pan rests completely on the cooktop surface
- Pan is properly balanced
- Pan does not extend more than 1/2" (13 mm) beyond the surface of the heater



ACCEPTABLE COOKTOP UTENSILS

The quality and material of the cookware affects how rapidly and evenly heat is distributed, which affects cooking results.

COOKWARE MATERIALS	
aluminum	<ul style="list-style-type: none"> • conducts heat quickly and evenly • works for most cooking • use medium to heavy weight cookware
stainless steel	<ul style="list-style-type: none"> • heats quickly but with uneven heat distribution • steel cookware with an aluminum or copper core or base has improved heat distribution
copper	<ul style="list-style-type: none"> • conducts heat quickly and evenly
porcelain enamel coated cast iron or stainless steel	<ul style="list-style-type: none"> • conducts heat slowly and evenly • ideal for frying and browning foods <p>NOTE: Do not use bare cast iron on the glass-ceramic cooktop, as it can scratch and damage the surface. Enameled cast iron cookware is recommended, as the smooth porcelain coating will not scratch the cooktop.</p>
glass-ceramic or ceramic	<ul style="list-style-type: none"> • heats slowly but with uneven heat distribution • best results when cooking with low to medium heat

ABOUT THE MICROWAVE

ABSORB MICROWAVE ENERGY

When the Microwave Drawer™ Oven is in use, ALWAYS have food in the cavity to absorb the microwave energy. The Microwave Drawer™ Oven is for food preparation only. It should not be used to dry clothes or newspapers.

OPEN AND CLOSE CAREFULLY

When opening or closing the Microwave Drawer™ quickly, food in the oven may be spilled. See CLEANING AND CARE on page 31.

WARM EXTERIOR IS NORMAL

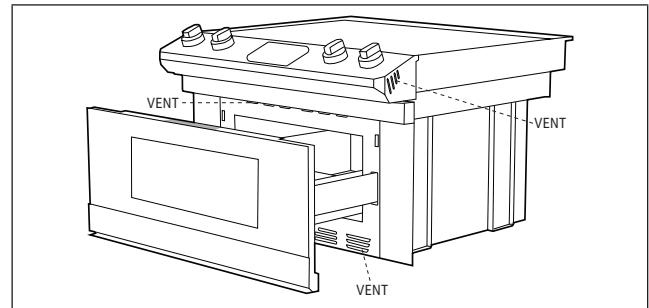
It is normal for the exterior of the Microwave Drawer™ to be warm to the touch when cooking or reheating.

CONDENSATION IS NORMAL

It is normal for microwave use to produce condensation, the amount of which is related to food moisture content and room humidity.

DO NOT BLOCK VENT

NEVER cover or obstruct the vent over and under the Microwave Drawer™. During microwave use, steam may come from the left side lower vent. Check the vent area after each use and wipe it down if needed.



MAGNETRON

The magnetron can be heard cycling on and off during microwave use with power levels below 100%.

ABOUT MICROWAVE COOKING

ARRANGE FOOD CAREFULLY

Place the thickest parts of the food toward the outside of the dish.

WATCH COOKING TIME

When following recipes or package instructions, check food for doneness a minute or two before the minimum time and add time if needed.

COVER FOODS WHILE COOKING

Covers prevent splattering and help foods cook evenly. Check cookbooks and recipes for cover suggestions, such as paper towels, wax paper, microwave-safe plastic wrap or lids. See ABOUT MICROWAVE UTENSILS on page 13.

STIR FOODS REGULARLY

Stir foods once or twice during microwaving. Whenever possible, stir from the outside to the center of the dish.

TURN OVER FOODS

Turn over foods such as chicken and hamburgers at least once during microwaving to speed cooking. Large items like roasts must be turned over at least once.

REARRANGE FOODS

Rearrange foods such as meatballs halfway through microwaving by moving pieces from top to bottom and from left to right.

IMPORTANT INFORMATION

ADD STANDING TIME

Standing time allows cooking to finish without overcooking food. After microwave cooking, remove food, stir if possible and cover for standing time.

CHECK FOR DONENESS

Look for signs indicating the cooking temperature has been reached. Doneness signs include:

- food steams throughout, not just at edges
- center of bottom of the 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

Use a meat thermometer to check if foods are cooked to the safe temperature. See ABOUT FOOD SAFETY on page 14.

ABOUT MICROWAVE SAFETY

HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.

To avoid spills and burns, anyone using the Microwave Drawer Oven™ must be able to reach it comfortably. Anyone using the Microwave Drawer Oven™ can do so safely if they understand and take safety precautions, including the following:

ALWAYS USE POTHOLDERS

Use potholders to prevent burns when handling utensils in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.

AVOID STEAM BURNS

Direct steam away from the face and hands. Slowly lift the farthest edge of a dish covering and carefully open cooking bags and popcorn bags away from the face.

MONITER COOKING

Stay near the appliance when it is in use and check progress frequently to avoid overcooking food.

HANDLE FOOD CAREFULLY

Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.

NOT FOR STORAGE

NEVER use the Microwave Drawer™ Oven for storing cookbooks or other items.

ABOUT MICROWAVE UTENSILS

UTENSILS

It is not necessary to buy all new cookware for microwave cooking. Many pieces already in your kitchen can be used successfully in the Microwave Drawer™ Oven.

To check if a dish is safe for microwave use, place the empty dish in the Microwave Drawer™ Oven and microwave on HIGH for 30 seconds. A dish that becomes very hot is not suitable for microwave cooking.

SAFE UTENSILS	DO NOT USE
<ul style="list-style-type: none">• glass-ceramic• heat-resistant glass• microwave-safe plastics• microwave-safe paper plates• microwave-safe pottery, stoneware and porcelain• browning dish*• wood, straw and wicker†	<ul style="list-style-type: none">• metal pans and bakeware• dishes with metallic trim• non-heat-resistant glass• non-microwave-safe plastics• recycled paper products• brown paper bags• food storage bags• metal twist-ties• aluminum foil
* IMPORTANT Do not exceed recommended preheating time for browning dish.	
† IMPORTANT Cook only foods with low fat and sugar contents in wood, straw and wicker.	

COVERINGS

Use covers to prevent spattering and help foods cook evenly. There are several different coverings to suit unique needs. Microwave-safe lids keep heat close to the food, hastening cooking, and oven cooking bags can be used for tenderizing large meats. Check cookbooks and recipes for more covering suggestions.

SAFE COVERINGS	DO NOT USE
<ul style="list-style-type: none">• paper towels• wax paper• microwave-safe plastic wrap*• microwave-safe lids• oven cooking bags	<ul style="list-style-type: none">• recycled paper towels• non-microwave-safe plastic wrap• metal lids or lids with metal trim• twist-ties on oven bags
* IMPORTANT Vent plastic wrap and oven cooking bags so steam can escape. Do not allow plastic wrap to touch food.	

ACCESSORIES

There are many microwave accessories available for purchase. Before buying accessories, evaluate carefully if they suit your needs. A microwave-safe thermometer indicates whether foods have been cooked to safe temperatures. Sharp is not responsible for any damage to the Smart Radiant Rangetop with Microwave Drawer™ Oven when accessories are used.

FOR MORE RECOMMENDATIONS

A good microwave cookbook can provide microwave cooking principles, techniques, hints and recipes.

IMPORTANT INFORMATION

ABOUT FOOD SAFETY

Cook foods to safe temperatures recommended by the United States Department of Agriculture (USDA). To check internal temperature of foods to determine doneness, insert a meat thermometer in a thick or dense area away from fat or bone.

⚠WARNING NEVER leave a thermometer in the food during microwave cooking, unless the thermometer is approved for microwave use.

USDA RECOMMENDED TEMPERATURES

fish	145°F (63°C)
pork, ground beef/veal/lamb, egg dishes	160°F (71°C)
whole, pieces and ground turkey/chicken/duck, leftover, ready-to-reheat refrigerated, deli and carry-out food	165°F (74°C)

NOTE:

- ALWAYS use potholders to prevent burns when handling utensils in contact with hot food. 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 covering and carefully open cooking bags and popcorn bags away from the face.
- Stay near the appliance when it is in use and check progress frequently to avoid overcooking food.
- NEVER use the appliance 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 the waveguide cover clean, as food residue can cause arcing and fires. See WAVEGUIDE COVER on page 31.

ABOUT FOOD IN THE MICROWAVE

FOODS	DO	DO NOT
eggs, sausages, fruits and 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 steam escapes. 	<ul style="list-style-type: none"> • DO NOT cook eggs in shells. • DO NOT reheat whole eggs. • DO NOT dry nuts or seeds in shells.
popcorn	<ul style="list-style-type: none"> • Use popcorn specially packaged for microwave cooking. • Listen for the popping of corn to slow to 1 or 2 seconds between pops to avoid overcooking. • Use the special Popcorn feature by touching the POPCORN pad. 	<ul style="list-style-type: none"> • DO NOT pop corn in regular brown paper bags or glass bowls. • DO NOT exceed the maximum cooking time listed in the package instructions.
baby food	<ul style="list-style-type: none"> • Transfer baby food to a small dish and heat carefully, stirring often. • Check temperature before serving. Test temperature of bottles on your wrist before serving. • Attach nipples to bottles AFTER heating. Shake well before serving. 	<ul style="list-style-type: none"> • DO NOT heat disposable bottles. • DO NOT heat bottles with nipples attached. • DO NOT heat baby food in original jars.
general	<ul style="list-style-type: none"> • Cut filled baked goods after heating to release steam. • Stir liquids briskly before and after heating to avoid eruption. • Use a deep bowl when cooking liquids and cereals to prevent boil-overs. Refer to the height of the side walls of the Microwave Drawer™ Oven. 	<ul style="list-style-type: none"> • DO NOT heat or cook in closed glass jars or airtight containers. • DO NOT use the microwave for canning, as harmful bacteria may not be destroyed. • DO NOT deep-fat fry in the microwave. • DO NOT dry wood, gourds, herbs or wet papers.

WIRELESS LAN INFORMATION

WIFI USAGE

Remote operation cannot be guaranteed in the following areas due to the possibility of WiFi signal interference:

- near Bluetooth® wireless communication devices using the same frequency (2.4 GHz)
- near specified low power wireless devices
- near devices that emit a magnetic field, such as microwave ovens
- near static electricity or radio disturbance

Wireless connection and performance cannot be guaranteed for all routers or housing environments. It is possible the WiFi cannot reach or can be disconnected in the following areas:

- inside a building made of concrete or reinforced metal
- near an obstruction such as a wall
- near a wireless communications device using the same frequency (2.4 GHz)

Wireless LAN of this appliance corresponds to channels 1–13. the Smart Radiant Rangetop with Microwave Drawer™ Oven is not available to communicate with routers set to other channels.

SECURE PERSONAL INFORMATION

- A wireless LAN device has the possibility of interception when using WiFi regardless of password setting.
- Depending on the location of your new Smart Radiant Rangetop with Microwave Drawer™ Oven, ensure you have the authority to connect the appliance to the available WiFi network.
- Before transferring ownership or disposing of this appliance, reset the WiFi settings. The wireless LAN function should be initialized in the case of handover to a third party to avoid illegal access from unauthorized parties. See WIFI RESET on page 19.

MINIMUM REQUIREMENTS FOR WIFI AND 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
- WiFi WPS support

REGULATORY INFORMATION

IMPORTANT Any changes or modifications to the Smart Radiant Rangetop with Microwave Drawer™ Oven not expressly approved by the party responsible for compliance could void the user's authority to operate the appliance.

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 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 SMART RADIANT RANGETOP WITH MICROWAVE DRAWER™ OVEN MODEL # STR3065HS

This device follows 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.

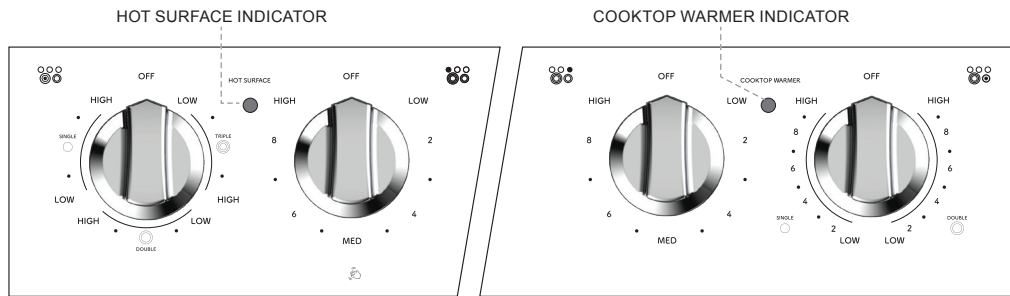
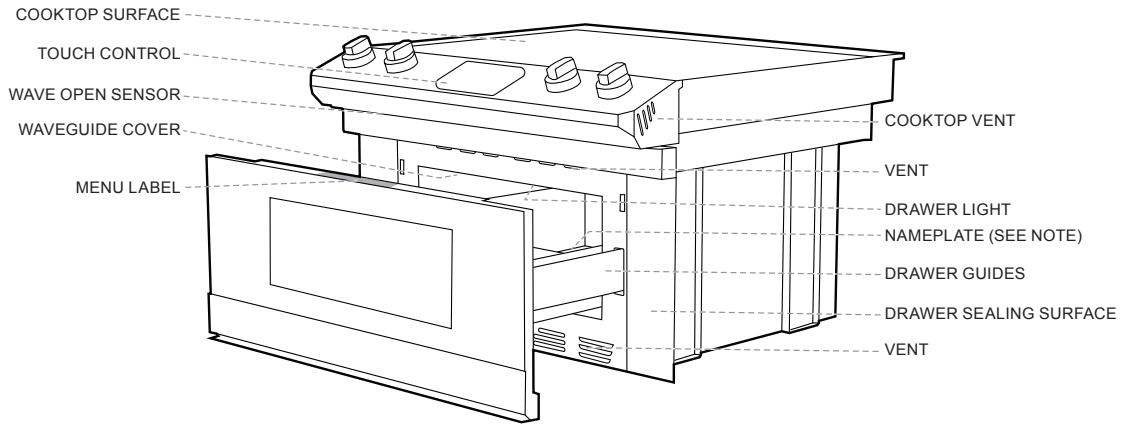
- contains FCC: FX3-B01
- contains IC: 2878F-B01

RESPONSIBLE PARTY

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

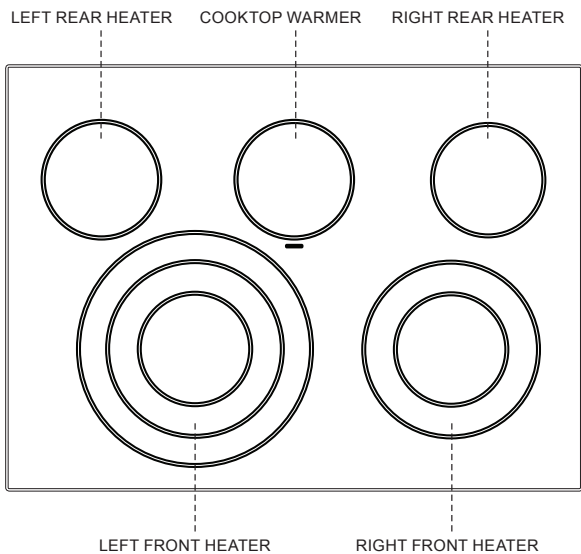
PART NAMES

SMART RADIANT RANGETOP WITH MICROWAVE DRAWER™ OVEN



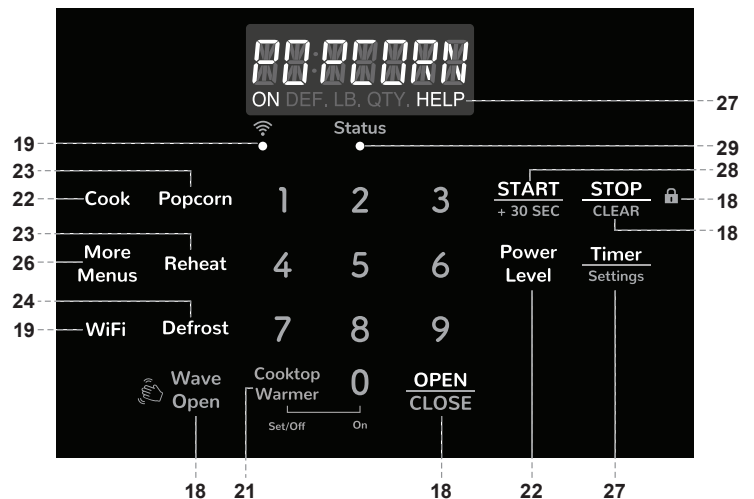
NOTE: Open the Microwave Drawer™ fully. The label is beyond the back wall of the microwave cavity facing up from the flat surface.

GLASS-CERAMIC COOKTOP SURFACE



GLASS TOUCH CONTROL

NUMBERS NEXT TO THE GLASS TOUCH CONTROL ILLUSTRATION INDICATE PAGES ON WHICH THERE ARE FEATURE DESCRIPTIONS AND USAGE INFORMATION.



MENU LABEL

DEFROST	SENSOR COOK			MORE MENUS		
1 Ground Meat	1 Baked Potatoes	7 Longer Fresh Vegetables	Melt	1 Butter	7 Beverage Reheat	
2 Steaks/Chops	2 Sweet Potatoes	8 Steamer Bag	Soften	2 Chocolate	8 Hot Water	
3 Boneless Poultry	3 Fish/Seafood	9 Frozen Vegetables		3 Ice Cream	9 Hot Cereal	
4 Bone-in Poultry	4 Brown Rice	10 Ground Meat	Warm	4 Cream Cheese		
5 Roast	5 White Rice	11 Frozen Entrees		5 Syrup		
6 Casserole or Soup	6 Quick Fresh Vegetables		6 Dessert Topping			

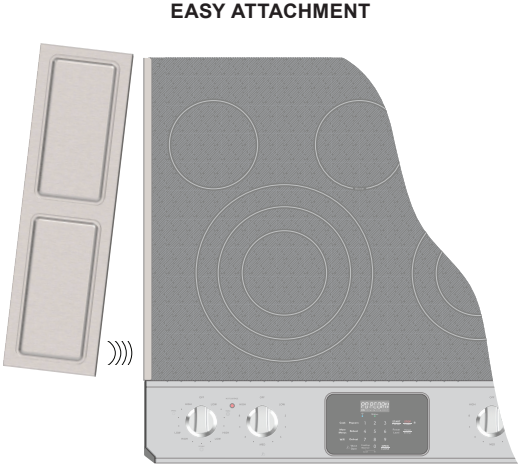
TLAB-B166MRRO

RANGETOP ACCESSORIES (MODEL: SKRS00A7FS)

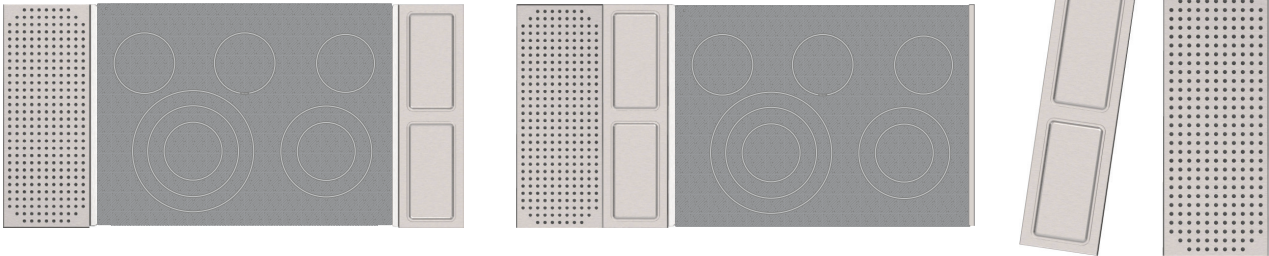
Transform your rangetop into a full workstation with the addition of the Magnetic Side Accessory Kit!

- Includes a Stainless Steel Cooling Rack and Spoon Rest
- Easy-to-Attach Magnetic Sides
- Magnetic Feet to Keep Accessories In Place
- Dishwasher Safe

The Magnetic Side Accessories attach to either edge of the rangetop or to each other. Use the Cooling Surface to safely rest hot cookware and use the Spoon Rest to protect your counters from stains and drips.



MULTIPLE ARRANGEMENT CONFIGURATIONS



BEFORE OPERATING

BEFORE USE

- 1 Plug in the Smart Radiant Rangetop with Microwave Drawer™ Oven. *WELCOME TO SHARP KITCHEN* appears on the display.
- 2 Touch **STOP/CLEAR** pad. appears on the display.
- 3 Set the clock.

CLOCK

This is a 12-hour clock. If an incorrect clock time is entered, *ERROR* appears on the display. Touch **STOP/CLEAR** pad and enter the correct time.

TO SET THE CLOCK

- 1 Touch **TIMER/SETTINGS** pad two times.
- 2 Touch **number pads** to enter the correct time of day.
- 3 Touch **START/+30 SEC.**

NOTE: If the electrical power supply to the appliance is interrupted, after power is reinstated, *WELCOME TO SHARP KITCHEN* intermittently appears on the display. If power is lost during cooking, the programming and the time of day are erased. Touch **STOP/CLEAR** pad, reset the clock and re-program the appliance.

STOP/CLEAR

TOUCH STOP/CLEAR PAD TO:

- Erase a mistake made during programming.
- Cancel the timer.
- Pause the Microwave Drawer™ Oven during timed cooking.
- Return the time of day to the display.
- Cancel a program during cooking.
- Cancel timed cooking by touching **STOP/CLEAR** two times.

OPEN/CLOSE

IMPORTANT Do not pull the drawer open by hand except in the case of emergency such as power failure. If necessary, push or pull the drawer gently and slowly.

TO OPEN MICROWAVE DRAWER

- Touch **OPEN/CLOSE** pad on the glass touch control.
- To open the Microwave Drawer™ with Easy Wave Open, follow instructions below to activate.

TO CLOSE MICROWAVE DRAWER

- Touch **OPEN/CLOSE** pad on the glass touch control OR gently push on the drawer.

EASY WAVE OPEN

The Easy Wave Open feature is OFF by default when the Smart Radiant Rangetop with Microwave Drawer™ Oven is first plugged in. When Easy Wave Open is enabled, the Oven Status Indicator is white. When Control Lock is activated, Easy Wave Open is disabled.

The Easy Wave Open sensor is located at the top of the Microwave Drawer™, under the WAVE OPEN icon on the control panel.



To use the Easy Wave Open feature, simply wave your hand in front of the sensor in two consecutive motions, either up and down or side to side.

TO TURN ON EASY WAVE OPEN

- 1 Touch **WAVE OPEN** pad. *EASY WAVE OPEN ON? TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *EASY WAVE OPEN ON* appears on the display.

TO TURN OFF EASY WAVE OPEN

- 1 Touch **WAVE OPEN** pad. *EASY WAVE OPEN OFF? TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *EASY WAVE OPEN OFF* appears on the display.

CONTROL LOCK

The Control Lock prevents unwanted operation such as by small children. The Microwave Drawer™ Oven can be set so that the control panel and the automatic drawer mechanism are deactivated or locked.

TO LOCK CONTROL PANEL

- Touch and hold **STOP/CLEAR** pad for 3 seconds. *LOCK ON* appears on the display.

TO UNLOCK CONTROL PANEL

- Touch and hold **STOP/CLEAR** pad for 3 seconds. *LOCK OFF* appears on the display.

If the electrical power to the appliance or home is interrupted, the Control Lock is NOT activated when power is restored. When power to the oven is restored, re-lock the control panel.

POWER OUTAGE

If the electrical power supply to the appliance is interrupted, after power is reinstated, *WELCOME TO SHARP KITCHEN* intermittently appears on the display. If power is lost during cooking, the programming and the time of day are erased. Touch **STOP/CLEAR** pad, reset the clock and re-program the Smart Radiant Rangetop with Microwave Drawer™ Oven.

For helpful videos and instructions on how to download the Sharp Kitchen app and pair devices, please search STR3065HS on our support website: sharpusa.com/support

The Smart Radiant Rangetop with Microwave Drawer™ Oven combines the technological enhancements of smart home connectivity with Sharp's innovative design, offering WiFi Connectivity and Mobile App and Voice Control.

The Microwave Drawer™ Oven can be operated remotely with a mobile device using the Sharp Kitchen app. The rangetop can only be operated conventionally.

Before you can operate the Microwave Drawer™ Oven with the Sharp Kitchen app, the Remote Start feature must be enabled. The Remote Start feature is OFF by default.

TO ENABLE REMOTE START

- Touch **TIMER/SETTINGS** pad three times to turn on Remote Start.

WIFI CONNECTION

To use the app, the Smart Radiant Rangetop with Microwave Drawer™ Oven must be connected to your home network. Mobile App and Voice Control use your home WiFi network to pair a mobile device to the Smart Radiant Rangetop with Microwave Drawer™ Oven. The appliance is equipped with WiFi connectivity that must be turned on before the pairing process.

TO CONNECT TO WIFI

- Touch and hold **WIFI** pad for 3 seconds. **ENABLING WIFI** followed by **WIFI ON** appear on the display.
- **NOW IN AP MODE** appears on the display, indicating the appliance can pair to a mobile device.

TO DISCONNECT FROM WIFI

- Touch and hold **WIFI** pad for 3 seconds. **WIFI OFF** appears on the display.

TO PAIR TO A MOBILE DEVICE

- Open the Sharp Kitchen app on your mobile device and follow instructions for pairing your appliance.

ABOUT REMOTE START

The appliance may be operated remotely only within 3 minutes after the Microwave Drawer™ is opened and closed. After 3 minutes of inactivity, open and close the Drawer again to operate remotely. Otherwise, operate the appliance manually.

⚠WARNING Follow all safety procedures and guidelines as instructed in this manual when using mobile device operation of the appliance remotely. Failure to do so may result in personal injury, death or damage to property.

- If the appliance is activated remotely, it remains ON and in cooking mode, even if the mobile device or home WiFi is disabled.
- ALWAYS ensure the oven cavity is prepared for cooking when operating the appliance remotely. Risk of oven damage or fire could occur.
- ALWAYS have food in the microwave cavity when it is on to absorb the microwave energy.
- NEVER use the oven interior for storage of unrelated items.
- NEVER operate the appliance remotely if the oven cavity is not properly prepared.

WIFI INFORMATION

The Media Access Control (MAC) address of your appliance is available in the WiFi Information function or can be requested by contacting Sharp Customer Assistance.

- Touch **TIMER/SETTINGS** pad five times to view WiFi Information.

WIFI FIRMWARE UPDATES

Occasionally, updates to the Smart Radiant Rangetop with Microwave Drawer™ Oven software will be released. Notifications are sent via the Sharp Kitchen app when updates are released. The firmware updates are available on the product support page, available at www.sharpusa.com/support.

- Touch **TIMER/SETTINGS** pad six times to access the WiFi Firmware Update function.

WIFI RESET

WiFi settings on the Smart Radiant Rangetop with Microwave Drawer™ Oven may need to be reset if a new router or Wireless LAN is installed in the home or if ownership of the appliance is transferred. Clear WiFi settings on the appliance with the WiFi Reset function. See **SECURITY PERSONAL INFORMATION** on page 15.

- Touch **TIMER/SETTINGS** pad seven times to reset WiFi connection.

USING THE RANGETOP

RADIANT SURFACE UNITS

Surface units of the radiant cooktop are turned on and adjusted using the control knobs at the front of the rangetop.

Total Cooktop Wattage 8500W

TO SET RADIANT UNIT

- 1 Place cookware of the proper size on the radiant surface unit.
- 2 Push in the corresponding knob on the unit control panel and turn in either direction to the desired heat setting.

When cooking is complete, turn the knob to OFF and remove the pan from the hot surface.

HOT SURFACE INDICATOR

When a surface unit of the cooktop is turned ON, the Hot Surface Indicator on the control panel illuminates. After the unit heater is turned OFF, the indicator remains lit to indicate hot surface temperature. The indicator automatically turns off when the surface is sufficiently cool.

⚠ WARNING In the event of a power failure to the home or to the appliance, COOKTOP SURFACE IS HOT even though the Hot Surface Indicator light is off. Indicators do NOT automatically illuminate once power has been restored.

COOKTOP WARMER INDICATOR

When the Cooktop Warmer is turned ON, the Cooktop Warmer Indicator on the control panel illuminates. When the Cooktop Warmer is turned OFF, the indicator is off. See COOKTOP WARMER on page 21.

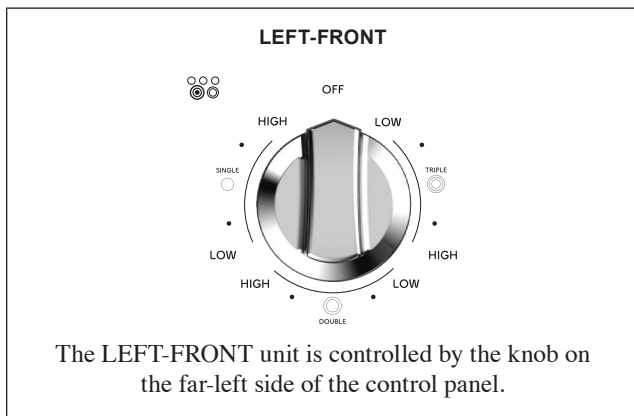
SINGLE, DOUBLE AND TRIPLE HEATERS

The two front radiant units both have added heater capabilities to cook with larger cookware and large quantities of food.

LEFT-FRONT UNIT

The left-front unit has Single, Double and Triple heater capabilities.

Single Heater	6"	1050W
Double Heater	9"	1950W
Triple Heater	12"	3000W



TO SET LEFT-FRONT SINGLE HEATER

- 1 Push in the far-left knob and turn LEFT, counter-clockwise.
- 2 Select from HIGH heat to LOW heat in the options shown in the Single heater section.

TO SET LEFT-FRONT DOUBLE HEATER

- 1 Push in the far-left knob and turn LEFT and DOWN.
- 2 Select from HIGH heat to LOW heat in the options shown in the Double heater section.

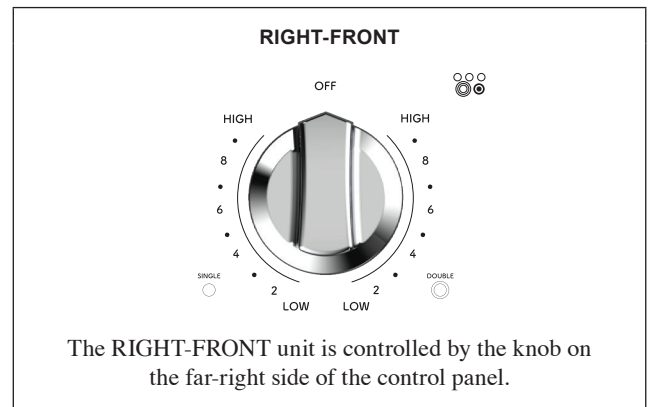
TO SET LEFT-FRONT TRIPLE HEATER

- 1 Push in the far-left knob and turn RIGHT, clockwise.
- 2 Select from LOW heat to HIGH heat in the options shown in the Triple heater section.

RIGHT-FRONT UNIT

The right-front unit has Single and Double heater capabilities.

Single Heater	6"	1400W
Double Heater	9"	3000W



TO SET RIGHT-FRONT SINGLE HEATER

- 1 Push in the far-right knob and turn LEFT, counter-clockwise.
- 2 Select from HIGH heat to LOW heat in the options shown in the Single section.

TO SET RIGHT-FRONT DOUBLE HEATER

- 1 Push in the far-right knob and turn RIGHT, clockwise.
- 2 Select from HIGH heat to LOW heat in the options shown in the Double section.

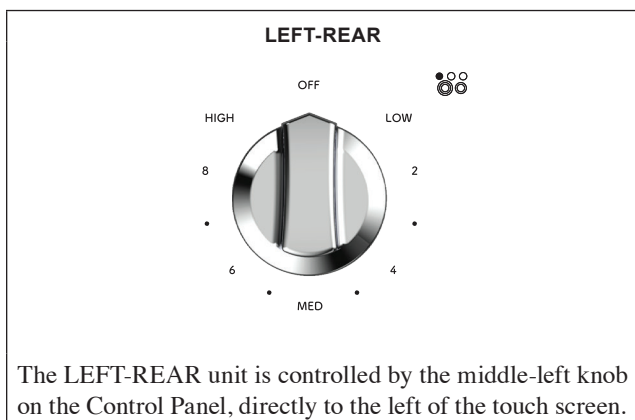
REAR UNITS

The left-rear and right-rear surface units have Single heater capability.

Single Heater 6" 1200W

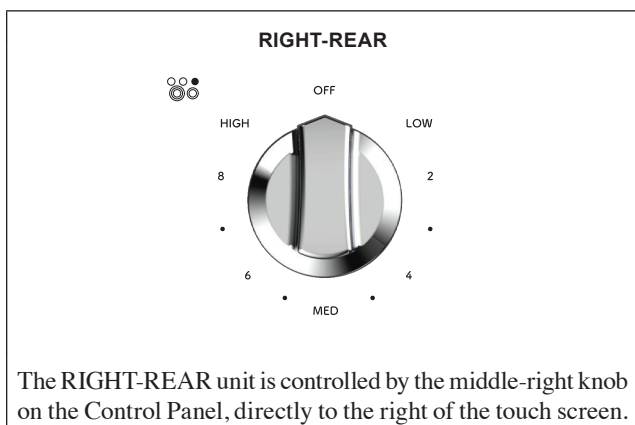
TO SET LEFT-REAR SINGLE HEATER

- 1 Push in the middle-left knob and turn RIGHT, clockwise.
- 2 Select from LOW heat to HIGH heat in the options shown around the knob.



TO SET RIGHT-REAR SINGLE HEATER

- 1 Push in the middle-right knob and turn RIGHT, clockwise.
- 2 Select from LOW heat to HIGH heat in the options shown around the knob.



HEAT SETTINGS

SETTING	RECOMMENDED USE
HIGH	Bring liquid to a boil
MED-HI	Brown meat, heat oil for deep fat frying or maintain a rapid boil
MED	Maintain a slow boil or thicken sauces and gravies
MED-LOW	Continue cooking covered foods or steam foods
LOW	Melt or simmer

NOTE:

- When using HIGH heat settings, always reduce heat setting when liquids begin to boil or foods begin to cook.
- The size and type of cookware in use influences the needed heat setting.

COOKTOP WARMER

Use the Cooktop Warmer to keep hot cooked food warm before serving.

Warmer 6" 100W

- Touch **COOKTOP WARMER** pad, then touch **0** pad within 3 seconds to turn on Cooktop Warmer. The Cooktop Warmer Indicator illuminates.
- Touch **COOKTOP WARMER** pad again to turn off the Cooktop Warmer.

NOTE:

- There is no variation of heat setting on the Cooktop Warmer: the only settings are on and off.
- To maintain food quality, never warm food for longer than an hour.
- Always use oven mitts or potholders when handling hot cookware.
- Use only cookware recommended for cooktop cooking.
- Do not use plastic wrap to cover foods on the cooktop, as plastic may melt onto the surface and be difficult to remove.

CAUTION The Cooktop Warmer does NOT turn off automatically. Always turn off the Cooktop Warmer within two hours. The Hot Surface Indicator is not lit when the only heat to the surface is the Cooktop Warmer.

CAUTION The Cooktop Warmer becomes hot enough to cause of burns if touched. Cookware and plates on the Cooktop Warmer are hot. Always use oven mitts or potholders when handling hot cookware.

USING THE MICROWAVE DRAWER

TIME COOKING

The Microwave Drawer™ Oven can be programmed for cooking times up to 99 minutes 99 seconds (99.99). Always enter the seconds after the minutes; if there are no seconds in the cooking time, enter two zeros (for three minutes, touch **number pads** to enter 3 0 0).

TO MICROWAVE COOK

- Suppose you want to cook for 5 minutes at 100% power.
- 1 Touch **number pads** to enter cooking time 5 0 0.
5.00 TOUCH START OR TOUCH POWER LEVEL appears on the display.
- 2 Touch **START/+30 SEC** pad for 100% power.

COVERING FOODS

For best cooking results and to avoid splatters, some foods should be covered. See the cooking charts in this manual and refer to hints by touching the **TIMER/SETTINGS** pad for cover recommendations. See MICROWAVE COVERINGS on page 14.

Always allow steam to escape away from face and hands when removing any covering.

NOTE: The tighter the cover, the hotter the food will become. It is necessary to leave a small vent for steam and moisture to escape from the food as it heats.

POWER LEVEL

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

TO SET POWER LEVEL

- Suppose you want to defrost for 8 minutes at 30% power.
- 1 Touch **number pads** to enter defrost time 8 0 0.
8.00 TOUCH START OR TOUCH POWER LEVEL appears on the display.
- 2 Touch **POWER LEVEL** pad eight times for 30% power.
- 3 Touch **START/+30 SEC** pad.

POWER LEVEL CHART

POWER LEVEL	TO SET - TOUCH POWER LEVEL PAD	RECOMMENDED USE
100%	1 time	brown foods, boil liquids or cook fish, ground meats, bacon and vegetables
90%	2 times	
80%	3 times	
70%	4 times	cook meats and poultry gently, bake casseroles and convenience foods, sauté or reheat foods
60%	5 times	
50%	6 times	slow-cook or braise foods
40%	7 times	
30%	8 times	defrost foods, simmer liquids or cook delicate sauces
20%	9 times	
10%	10 times	heat breads or soften butter, cheese or chocolate
0%	11 times	

SENSOR SETTINGS

The Sensor settings allow you to cook or reheat many different foods without the need to calculate cooking time or power level. Sharp's Sensor is a semi-conductor device that detects vapor (moisture and humidity) emitted from food as it heats.

ABOUT SENSOR COOKING

- 1 Wait two minutes after initially plugging in the appliance before using a Sensor setting.
- 2 Make sure the exterior of the cooking container and the interior of the Microwave Drawer™ Oven 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 menu item can be programmed with More or Less Time Adjustment. See OTHER FEATURES on page 29.
- 5 Foods of different quantities than listed on the menu label can be cooked manually according to instructions found in any microwave cookbook.
- 6 During the first part of sensor use, the food name appears on the display. Do not open the Microwave Drawer™ Oven or touch **STOP/CLEAR** during this part of the cycle, as the measurement of vapor will be interrupted. If the cycle is interrupted, *ERROR* appears on the display. To continue cooking, touch **STOP/CLEAR** pad and cook manually.
- 7 When the sensor detects vapor emitted from food, the remaining cooking/reheating time appears on the display. At this time, the Microwave Drawer™ Oven may be opened to allow for stirring or seasoning of food.
- 8 If the sensor does not detect vapor properly when cooking foods (except popcorn), *ERROR* appears on the display. To continue cooking, touch **STOP/CLEAR** pad and cook manually.
- 9 Check food temperature after cooking. If more time is needed, continue to cook manually.
- 10 Each menu item has a cooking hint. Touch **TIMER/SETTINGS** pad when *HELP* illuminates on the display to view.

TO COOK AUTOMATICALLY

See **POPCORN AND REHEAT** and **COOK** charts on page 23.

- Suppose you want to cook baked potatoes.
- 1 Touch **COOK** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2 Touch **number pads** to select food number. Touch **1** pad for baked potatoes.
- 3 Touch **START/+30 SEC** pad.

NOTE: To heat or cook other foods or quantities of foods than the ones listed on the menu label, cook manually.

USING THE MICROWAVE DRAWER

POPCORN AND REHEAT CHART

FOOD	QUANTITY	PROCEDURE
POPCORN	2.85–3.5 oz (regular/regular light)	Touch POPCORN pad once. Touch START/+30 SEC pad.
	1.2–1.75 oz (mini/snack)	Touch POPCORN pad two times. Touch START/+30 SEC pad.
NOTE: Cook only one package of microwave popcorn at a time and always with the right side facing up. After cooking, remove and open carefully to allow steam to escape.		
REHEAT	4–36 oz	Touch REHEAT pad. <i>SENSOR REHEAT TOUCH START</i> appears on the display. Touch START/+30 SEC pad.
	NOTE: Use microwave-safe cookware and cover with a lid, plastic wrap or wax paper. After heating, stir well, if possible, recover and allow to stand 2 to 3 minutes.	

COOK CHART

FOOD	QUANTITY	PROCEDURE
1. Baked Potatoes 2. Sweet Potatoes	1–6 med	Pierce potatoes at least three times each on the top, bottom and sides to allow steam to escape. Place potatoes on paper towel. Touch COOK pad, then touch 1 pad for Baked Potato or 2 for Sweet Potato. Touch START/+30 SEC . After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.
3. Fish/Seafood	0.25–2 lbs	Arrange fish or seafood in a ring in a shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. Touch COOK pad, then touch 3 pad for Fish/Seafood. Touch START/+30 SEC . After cooking, leave covered and let stand for 3 minutes.
4. Brown Rice 5. White Rice	0.5–2 cups	Place rice into a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. Touch COOK pad, then touch 4 pad for Brown Rice or 5 pad for White Rice. Touch START/+30 SEC . After cooking, stir, recover and let stand 3 to 5 minutes or until all liquid has been absorbed.
6. Quick Fresh Vegetables		
<ul style="list-style-type: none"> • broccoli • brussels sprouts • cabbage • cauliflower (florets) • cauliflower (whole) • spinach • zucchini • baked apples 	0.25–2 lb 0.25–2 lb 0.25–2 lb 0.25–2 lb 1 med 0.25–2 lb 0.25–2 lb 2–4 med	Wash fresh vegetables and place in casserole dish. Add no water to freshly washed quick vegetables. For tender vegetables, cover with lid, or for tender-crisp vegetables, cover with plastic wrap. Touch COOK pad, then touch 6 pad for Quick Fresh Vegetables. Touch START/+30 SEC . After cooking, stir, if possible, recover and let stand for 2 to 5 minutes.
7. Longer Fresh Vegetables		
<ul style="list-style-type: none"> • carrots (sliced) • corn (on cob) • green beans • winter squash (diced) • winter squash (halves) 	0.25–1.5 lb 2–4 pieces 0.25–1.5 lb 0.25–1.5 lb 1–2 halves	Wash fresh vegetables and place in casserole dish. Add 1–4 tablespoons water. For tender vegetables, cover with lid, or for tender-crisp vegetables, cover with plastic wrap. Touch COOK pad, then touch 7 pad for Longer Fresh Vegetables. Touch START/+30 SEC . After cooking, stir, if possible, recover and let stand for 2 to 5 minutes.
8. Steamer Bag	6–17 oz	Place bag in the Microwave Drawer™ Oven with the right side facing up. Touch COOK pad, then touch 8 pad for Steamer Bag. Touch START/+30 SEC . After cooking, remove and carefully open to allow steam to escape.
9. Frozen Vegetables	0.25–1.25 lb	Place frozen vegetables in casserole dish. Add no water to frozen vegetables. Cover with lid or plastic wrap. Touch COOK pad, then touch 9 pad for Frozen Vegetables. Touch START/+30 SEC . After cooking, stir, if possible, recover and let stand for 3 minutes.

USING THE MICROWAVE DRAWER

COOK CHART

FOOD	QUANTITY	PROCEDURE
10. Ground Meat <ul style="list-style-type: none"> • patties • bulk 	0.25–2 lb 0.25–2 lb	To cook patties of ground meat, place patties on a microwave safe dish and cover with wax paper. To cook bulk ground meat to be added to dishes, place ground meat in casserole dish and cover with wax paper or plastic wrap. Touch COOK pad, then touch 1 pad and 0 pad for Ground Meat. Touch START/+30 SEC . When microwave pauses, turn patties over or stir bulk meat to break up large pieces. Recover and touch START/+30 SEC . After cooking, leave meat covered and let stand for 2 to 3 minutes.
11. Frozen Entrees	6–17 oz	Remove entrée from outer packaging and cover according to package directions. Touch COOK pad, then touch 1 pad two times for Frozen Entrees. Touch START/+30 SEC . After cooking, leave covered and let stand for 2 to 3 minutes.

DEFROST

The Defrost feature uses lower power level to gently defrost foods listed in the DEFROST CHART on page 26.

TO DEFROST AUTOMATICALLY

- Suppose you want to defrost 1 lb of steaks.
- 1** Touch **DEFROST** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2** Touch **number pads** to select food number. Touch **2** pad for steaks/chops. *STEAKS CHOPS ENTER WEIGHT* appears on the display.
- 3** Touch **number pads** to enter weight. Touch **1** pad for 1 lb.
- 4** Touch **START/+30 SEC** pad.
- 5** The oven will pause so the food can be checked. Open the Microwave Drawer™ Oven, turn over the steak and close the oven.
- 6** Touch **START/+30 SEC** pad.
- 7** After each audible signal, turn the food over and touch **START/+30 SEC** pad again.

At the end of Defrost cycle, cover food and let stand as shown in the chart below.

NOTE:

- To program Defrost with More or Less Time Adjustment, see OTHER FEATURES on page 29. To defrost other foods or quantities of foods than the ones listed on the menu label, see MANUAL DEFROST on the next column.
- At the end of Defrost cycle, small sections of food may still be icy. Let food stand to continue thawing. Do not cook until all ice crystals are thawed.

MANUAL DEFROST

To defrost other foods or quantities of foods than the ones listed on the Defrost Chart, defrost manually. Use **POWER LEVEL 30%** to defrost any frozen food, whether raw or previously cooked.

Most frozen foods, whether raw or previously cooked, defrost in approximately 4 minutes per pound of food. For example, to defrost 1 pound of spaghetti sauce, defrost for 4 minutes.

Always stop the oven periodically to remove or separate the defrosted portions. If food is still frozen at the end of the estimated time, set the power level to 30% again and defrost in 1-minute increments until totally defrosted.

If frozen food is in plastic containers, defrost only long enough to remove food from plastic and place it in a microwave-safe dish.

TO DEFROST MANUALLY

- Suppose you want to defrost 2 lbs of frozen cookie dough.
- 1** Estimate defrosting time (4 minutes per pound) of 8 minutes and touch **number pads** to enter defrost time 8 0 0.
8.00 TOUCH START OR TOUCH POWER LEVEL appears on the display.
- 2** Touch **POWER LEVEL** pad eight times for 30% power.
- 3** Touch **START/+30 SEC** pad.
- 4** Stop the microwave periodically to separate and remove defrosted portions, then touch **START/+30 SEC** pad again.

USING THE MICROWAVE DRAWER

DEFROST CHART

FOOD	QUANTITY	PROCEDURE
1. Ground Meat	0.5–2 lb	Place meat on a microwave-safe dish. Touch DEFROST pad, then touch 1 pad for Ground Meat. Touch number pads to enter weight of food. Touch START/+30 SEC. After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 5 to 10 minutes.
2. Steaks/Chops	0.5–3 lb	Place steaks or chops on a microwave-safe dish. Touch DEFROST pad, then touch 2 pad for Steaks/Chops. Touch number pads to enter weight of food. Touch START/+30 SEC. After each audible signal, turn food over and touch START/+30 SEC again. After defrosting, leave covered and let stand for 10 to 20 minutes.
3. Boneless Poultry	0.5–2 lb	Place poultry on a microwave-safe dish. Touch DEFROST pad, then touch 3 pad for Boneless Poultry. Touch number pads to enter weight of food. Touch START/+30 SEC. After each audible signal, turn food over and touch START/+30 SEC again. After defrosting, leave covered and let stand for 10 to 20 minutes.
4. Bone-in Poultry	0.5–3 lb	Place poultry on a microwave-safe dish. Touch DEFROST pad, then touch 4 pad for Bone-in Poultry. Touch number pads to enter weight of food. Touch START/+30 SEC. After each audible signal, turn food over and touch START/+30 SEC again. After defrosting, leave covered and let stand for 10 to 20 minutes.
5. Roast	2–4 lb	Place roast on a microwave-safe dish. Touch DEFROST pad, then touch 5 pad for Roast. Touch number pads to enter weight of food. Touch START/+30 SEC. After each audible signal, turn food over and touch START/+30 SEC again. After defrosting, leave covered and let stand for 30 to 60 minutes.
6. Casserole Soup	2–6 cups 1–6 cups	Place food in a microwave-safe casserole dish. Touch DEFROST pad, then touch 6 pad for Casserole/Soup. Touch number pads to enter quantity of food. Touch START/+30 SEC. After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After defrosting, leave covered and let stand for 5 to 10 minutes.

USING THE MICROWAVE DRAWER

MORE MENUS

The Smart Radiant Rangetop with Microwave Drawer™ Oven can automatically compute the correct heating time and power level for melting, softening and warming many different foods in specific quantities, as well as the correct heating time and power level for reheating coffee or tea to a more suitable drinking temperature or heating water for instant coffee, tea or hot cereal. See the chart below.

NOTE: To program any item in More Menus with More or Less Time Adjustment, see OTHER FEATURES on page 29. If more or less than the allowed amount is entered as quantity, an error message appears on the display. To heat other foods or quantities of foods than the ones listed on the menu label, operate manually.

TO MELT, SOFTEN OR WARM

- Suppose you want to melt 1 cup of chocolate chips.
- 1** Touch **MORE MENUS** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2** Touch **number pads** to select food number. Touch **2** pad for Chocolate.
- 3** Touch **START/+30 SEC** pad.

TO HEAT BEVERAGE

- Suppose you want to make 2 cups of tea.
- 1** Touch **MORE MENUS** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
- 2** Touch **number pads** to select food number. Touch **8** pad for Hot Water.
- 3** Touch **START/+30 SEC** pad.

MELT, SOFTEN, WARM AND HOT BEVERAGE CHART

FOOD	QUANTITY	PROCEDURE
MELT		
Place food in a microwave-safe glass measuring cup and cover with plastic wrap.		
1. Butter	2 tbsp 8 tbsp (0.5 cup)	Touch MORE MENUS pad, then touch 1 pad two times. Touch MORE MENUS pad, then touch 1 pad three times.
2. Chocolate	1 cup chips 1 square (1 oz)	Touch MORE MENUS pad, then touch 2 pad two times. Touch MORE MENUS pad, then touch 2 pad three times.
SOFTEN		
DO NOT COVER.		
3. Ice Cream	1 pint 1.5 qt	Touch MORE MENUS pad, then touch 3 pad two times. Touch MORE MENUS pad, then touch 3 pad three times.
4. Cream Cheese	3 oz 8 oz	Touch MORE MENUS pad, then touch 4 pad two times. Touch MORE MENUS pad, then touch 4 pad three times.
WARM		
Place food in a microwave-safe glass measuring cup and cover with plastic wrap.		
5. Syrup	0.25 cup 0.5 cup	Touch MORE MENUS pad, then touch 5 pad two times. Touch MORE MENUS pad, then touch 5 pad three times.
6. Dessert Toppings	0.25 cup 0.5 cup	Touch MORE MENUS pad, then touch 6 pad two times. Touch MORE MENUS pad, then touch 6 pad three times.
BEVERAGE		
STIR LIQUIDS BEFORE AND AFTER MICROWAVING TO AVOID ERUPTION.		
7. Beverage Reheat	0.5–2 cups	Touch MORE MENUS pad, then touch 7 pad. Touch 7 pad again to increase quantity by 0.5 cup.
8. Hot Water	1–6 cups	Touch MORE MENUS pad, then touch 8 pad. Touch 8 pad again to increase quantity by 1 cup.
9. Hot Cereal	1–6 servings	Touch MORE MENUS pad, then touch 9 pad. Touch 9 pad again to increase quantity by 1 serving.

TIMER/SETTINGS

If the electrical power supply to the Smart Radiant Rangetop with Microwave Drawer™ Oven should be interrupted, after power is reinstated, *WELCOME TO SHARP KITCHEN* flashes intermittently on the display, and any settings previously programmed are erased. To reprogram settings, touch **STOP/CLEAR** pad and reset.

The timer or cooking time can be set up to 99 minutes 99 seconds. Always enter the seconds after the minutes; if there are no seconds in the cooking time, enter two zeros (for three minutes, touch **number pads** to enter 3 0 0).

TO SET TIMER

- 1 Touch **TIMER/SETTINGS** pad one time.
- 2 Touch **number pads** to set the time frame.
- 3 Touch **START/+30 SEC** pad. The timer begins to count down.

To cancel Timer, touch **STOP/CLEAR** pad.

TO VIEW SETTINGS

Scroll through the Settings menu to view the eleven programmable settings.

- Touch **TIMER/SETTINGS** pad
 - 1x for Timer
 - 2x for Clock
 - 3x for Remote Start
 - 4x for Pairing
 - 5x for WiFi Information
 - 6x for WiFi Firmware Update
 - 7x for Reset WiFi
 - 8x for Sound
 - 9x for Reminder Signal
 - 10x for Auto-Start
 - 11x for Demo Mode

AUDIBLE SIGNAL

At the end of timed cooking, the microwave audibly signals with beeps. The audible signal can be turned off if you prefer quiet operation.

TO TURN SOUND OFF

- 1 Touch **TIMER/SETTINGS** pad eight times. *SOUND OFF? TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *SOUND OFF* appears on the display.

TO RESTORE SOUND

- 1 Touch **TIMER/SETTINGS** pad eight times. *SOUND ON? TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *SOUND ON* appears on the display.

END OF COOKING REMINDER

At end of timed cooking, the microwave audibly signals every 10 seconds for one minute, then every 3 minutes for up to one hour unless **STOP/CLEAR** pad is touched. The audible signal can be turned off if you prefer quiet operation.

TO TURN OFF REMINDER

- 1 Touch **TIMER/SETTINGS** pad nine times. *REMIND SIGNAL OFF? TOUCH START* appears on the display
- 2 Touch **START/+30 SEC** pad. *REMIND SIGNAL OFF* appears on the display.

TO RESTORE REMINDER SIGNAL

- 1 Touch **TIMER/SETTINGS** pad nine times. *REMIND SIGNAL ON? TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *REMIND SIGNAL ON* appears on the display.

AUTO-START

The Microwave Drawer™ Oven can be programmed to automatically begin cooking at a designated time of day.

TO PROGRAM AUTO-START

- 1 Touch **TIMER/SETTINGS** pad ten times. *AUTO START TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *ENTER START TIME* appears on the display.
- 3 Touch **number pads** to enter start time. The entered start time and *TOUCH SETTINGS* appear on the display.
- 4 Touch **TIMER/SETTINGS** pad. *ENTER COOKING TIME* appears on the display.
- 5 Touch **number pads** to enter cooking time. The entered cooking time and *TOUCH START OR TOUCH POWER LEVEL* appear on the display.
- 6 Touch **POWER LEVEL** pad repeatedly until the desired power level is reached. *TOUCH START* appears on the display.
- 7 Touch **START/+30 SEC** pad.

COOKING HINT

Each menu item of Popcorn, Reheat, Cook, Defrost and Beverage options has a simple cooking hint. When a selected menu item has a cooking hint, *HELP* illuminates on the display.

TO VIEW COOKING HINT

- Suppose you want to cook brown rice.
 - 1 Touch **COOK** pad. *SEE LABEL SELECT FOOD NUMBER* appears on the display.
 - 2 Touch **4** pad for Brown Rice. *HELP* illuminates on the display.
 - 3 Touch **TIMER/SETTINGS** pad to view the cooking hint. *USE LARGE BOWL. COVER. QTY RANGE 0.5–2 CUPS* appears on the display.
 - 4 Place food in the Microwave Drawer™ Oven and touch **START/ +30 SEC** pad to cook.

OTHER FEATURES

DEMO MODE

Demo Mode on the Microwave Drawer™ enables you to experiment with programming the various settings available without using microwave power. Use this feature to familiarize yourself with the many features and settings the Microwave Drawer™ has to offer.

NOTE:

- The appliance does not produce heat in Demo Mode.
- The display Timer counts down quickly in Demo Mode.

TO START DEMO MODE

- 1 Touch **TIMER/SETTINGS** pad eleven times. *DEMO ON? HOLD START 3 SEC* appears on the display.
- 2 Hold **START/+30 SEC** pad for 3 seconds. *DEMO ON* appears on the display.

TO CANCEL DEMO MODE

- 1 Touch **TIMER/SETTINGS** pad eleven times. *DEMO OFF? TOUCH START* appears on the display.
- 2 Touch **START/+30 SEC** pad. *DEMO OFF* appears on the display.

+30 SECONDS

To cook with 100% power for 30 seconds or extend cooking time in increments of 30 seconds during manual cooking, use +30 Seconds feature.

TO USE +30 SECONDS

- Touch **START/+30 SEC** pad within 3 minutes after completion of manual cooking, after closing the drawer or after touching **STOP/CLEAR** pad one time prior to end of cooking time.
- If timed cooking is cancelled by touching **STOP/CLEAR** pad two times, +30 Seconds cannot be used. Open the drawer and close it again to use +30 Seconds.

NOTE: +30 Seconds cannot be used with Sensor settings, Reheat or Defrost.

MULTIPLE SEQUENCE COOKING

The Microwave Drawer™ Oven can be programmed for up to 4 automatic cooking sequences that will switch from one designated power level setting to another automatically. The Multiple Sequence Cooking feature is useful for recipes instructing to start on one power level and then change to a different power level at another point. This feature changes input power level settings automatically.

TO PROGRAM MULTIPLE SEQUENCES

- Suppose you want to cook a frittata, and the recipe instructs to cook the vegetables at High power for 5 minutes, then add beaten eggs, cheese and herbs and cook at Medium power for 7 minutes.
- 1 Touch **number pads 5 0 0** to enter cooking time of five minutes for the vegetables.

- 2 Touch **POWER LEVEL** pad once for High power (100%) in the first cooking sequence.
- 3 Touch **number pads 7 0 0** to enter the second cooking time of seven minutes for the vegetable, egg and cheese mixture.
- 4 Touch **POWER LEVEL** pad six times for Medium power (50%) in the second cooking sequence.
- 5 With the vegetables in a large microwave-safe dish placed inside the Microwave Drawer™ Oven, touch **START/+30 SEC**. The first cooking sequence starts cooking at High power.
- 6 At the end of the first cooking sequence, pause cooking, open the drawer and add the remaining ingredients to the vegetables. Touch **START/+30 SEC** to resume cooking. The second cooking sequence starts cooking at Medium power.

NOTE:

- If **POWER LEVEL** pad is touched only once, *HIGH* appears on the display.
- The power level is not automatically shown on the display during cooking. To show the power level during cooking, touch **POWER LEVEL** pad. The power level remains on the display as long as the **POWER LEVEL** pad is touched.
- There is no signal when one sequence ends and another begins. The next sequence automatically starts and does not require action to start. Monitor the timer if you want to add or remove something from the Microwave Drawer™ Oven between sequences. At the end of the last sequence, the Microwave Drawer™ Oven signals as usual.

STANDBY MODE

The Microwave Drawer™ Oven goes into standby mode after a period of inactivity. The backlight of the display automatically dims after 3 minutes. To cancel Standby Mode, touch any pad on the Control Panel or open and close the drawer, and the display backlight returns to maximum brightness.

CONTROL LOCK - MICROWAVE DRAWER ONLY

The Control Lock prevents unwanted drawer operation such as by small children. The Microwave Drawer™ Oven can be set so the control panel and the automatic drawer mechanism are deactivated or locked. The Control Lock only affects the Microwave Drawer™. The rangetop is still operational when Control Lock is active.

TO LOCK CONTROL PANEL

- Touch and hold **STOP/CLEAR** pad for 3 seconds. *LOCK ON* appears on the display.

TO UNLOCK CONTROL PANEL

- Touch and hold **STOP/CLEAR** pad for 3 seconds. *LOCK OFF* appears on the display.

NOTE: If the electrical power to the appliance or home is interrupted, the Control Lock is NOT activated when power is restored. When power to the oven is restored, re-lock the control panel.

OTHER FEATURES

POWER DOWN

If the Microwave Drawer™ Oven is programmed to cook longer than 30 minutes at 80%, 90% or 100% power level, then it will heat at the set power level for the first 30 minutes, then reduce to 70% power for the remaining cook time.

MORE OR LESS TIME ADJUSTMENT

Any setting in the Reheat or Defrost features can be adjusted to heat for more or less time than what is automatically programmed.

TO ADD MORE TIME

- 1 Program the setting like normal by touching either the **REHEAT** or **DEFROST** pad, selecting a menu item and entering weight or quantity, if necessary.
- 2 Touch **POWER LEVEL** pad. *MORE* appears on the display.
- 3 Touch **START/+30 SEC.**

TO REDUCE TIME

- 1 Program the setting like normal by touching either the **REHEAT** or **DEFROST** pad, selecting a menu item and entering weight or quantity, if necessary.
- 2 Touch **POWER LEVEL** pad two times. *LESS* appears on the display.
- 3 Touch **START/+30 SEC.**

WIFI AND OVEN STATUS INDICATOR



WIFI STATUS INDICATOR

LIGHT	INDICATES
blue light ON	WiFi CONNECTED
blue light OFF	WiFi DISCONNECTED

OVEN STATUS INDICATOR

LIGHT	INDICATES
white light ON	Easy Wave Open ENABLED
green light FLASHING	Sensor Cooking IN PROGRESS
yellow light FLASHING	Cooking Time PAUSED
red light FLASHING	Cooking Time COMPLETE
white light FLASHING	Remote Start ACTIVATED

NOTE: When Remote Start is activated, the Oven Status Indicator is white and flashes in a pattern of ON for five seconds and OFF for one second, repeating until Remote Start is deactivated.

CLEANING AND CARE

CLEANING THE RANGETOP

⚠CAUTION Before cleaning any part of the rangetop, ensure the following:

- Cooktop surface units are all turned OFF.
- Cooktop surface is cool and Hot Surface Indicator is OFF.
- Controls are LOCKED. See CONTROL LOCK on page 28.

DAILY USE CLEANING

Use only products specifically designed for glass-ceramic cooktops. A sample set of CERAMA BRYTE® Cooktop Cleaner and CERAMA BRYTE® Scraper+Pad for ceramic cooktops is supplied with your appliance. Read and follow all instructions and warnings on the cleaning cream label.

Before using the rangetop, clean the cooktop with the cleaner cream. To avoid damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot. Do not wipe any heater areas until the Hot Surface Indicator is off and the heater is cool.

TO CLEAN RANGETOP

- 1 Apply a few drops of CERAMA BRYTE® Cooktop Cleaner to the cool cooktop.
- 2 Dampen a paper towel and wipe the cooktop surface.
- 3 Wipe off cream with another dampened paper towel.
- 4 Wipe dry with a dry paper towel.

NOTE:

- Sugary spills and other products can damage the ceramic glass surface and must be removed at once while the surface is still hot. See BAD SPILLS below.
- Cookware bottoms and cooktop must be clean before the cooktop is turned on.
- Wipe up food spills and spatters before they burn on the surface.
- Do not mix cleaning products. Mixtures may interact and damage the surface.

BAD SPILLS

If spills of dry sugar, sugar syrup, tomato products or milk occur or other residue is heavily burned-on during heating, clean the glass surface at once. These spills and residue can cause pitting of the surface of your cooktop unless the spill is removed while the cooktop is hot.

⚠WARNING USE SPECIAL CARE WHEN REMOVING BAD SPILLS WHILE COOKTOP SURFACE IS HOT.

TO REMOVE BAD SPILLS

IMPORTANT It is necessary to begin cleaning bad spills (sugary spills, milk or tomato-based product spills, melted plastics or heavily burned-on residue) while the cooktop is HOT.

- 1 Turn off all heaters and remove all pans at once.
- 2 Wearing an oven mitt, use a scraper at a 30° angle to the glass-ceramic surface and scrape spill or residue from hot surface to a cooler area.
- 3 Remove the soil with paper towels.

NOTE:

- Do not use the scraper for daily cleaning, as it may wear the pattern on the glass.
- If the glass-ceramic surface of the cooktop is damaged due to pitting, it should be replaced. Damage from pitting is not covered by warranty.

METAL MARKS

Metal marks should be removed directly after the cooktop has cooled. Metal marks can become permanent if not removed at once.

TO REMOVE METAL MARKS

- 1 Dampen a CERAMA BRYTE® cleaning pad. A dry or soiled pad or a pad not specifically designed for glass-ceramic cooktops can damage the glass-ceramic surface.
- 2 Scrub the area of the marks to remove as much soil as possible.
- 3 Apply a few drops CERAMA BRYTE® Cooktop Cleaner over the soil, cover with a damp paper towel and let stand 30 minutes to 1 hour. Cover with plastic wrap to keep moist.
- 4 Scrub again and wipe off with a clean, damp paper towel.
- 5 Wipe dry with a dry paper towel.

DO NOT USE ON RANGETOP

- glass cleaners containing ammonia or chlorine bleach
- caustic cleaners that may etch the surface
- abrasive cleaners
- metal scouring pads, scrub sponges or steel wool
- powdery cleaners containing chlorine bleach
- flammable cleaners, such as lighter fluid or WD-40

DAMAGED COOKTOP

DO NOT TRY TO CLEAN A CRACKED OR BROKEN COOKTOP.

Call 1-800-BE-SHARP for an authorized servicer.

MAINTAINING STAINLESS-STEEL

The stainless-steel drawer exterior and rangetop control panel should be wiped often with a damp, soft cloth and polished to maintain its beauty. There are many products designed specifically for cleaning and shining the stainless exterior. Cleaner should be applied to a soft cloth rather than sprayed directly on the appliance. Follow all cleaning product package instructions carefully.

TO POLISH STAINLESS STEEL

- 1 Dampen a clean, soft cloth with water or cider vinegar. For heavy staining, use undiluted vinegar. For light staining, dilute 2 tablespoons cider vinegar in 1 cup warm water.
- 2 Wipe the exterior stainless-steel in the direction of the grain.
- 3 Buff with a clean, dry, soft cloth until dry.

CLEANING THE MICROWAVE DRAWER

DRAWER FRONT

The window should be wiped often with a damp, soft cloth to remove any spills or splatters. Cleaner should be applied to a soft cloth rather than sprayed directly on the appliance. Follow all cleaning product package instructions carefully.

TOUCH CONTROL PANEL

Before cleaning the Control Panel, lock the Control Panel. See CONTROL LOCK on page 28.

The Control Panel and Touch Control Screen should be wiped often with a soft cloth dampened slightly with water only and wiped dry with a clean, soft cloth. Do not scrub or use any chemical cleaners.

INTERIOR

Before cleaning the Microwave Drawer™ Oven interior, open the drawer and lock the Control Panel.

Cleaning the Microwave Drawer™ Oven is easy. No heat is generated to the interior surfaces, therefore, spills and spattering do not set or bake in.

To clean the interior surfaces, including drawer sealing surfaces, wipe with a damp, soft cloth. For heavier soil, use mild soap and wipe clean with a damp, soft cloth.

IMPORTANT: DO NOT USE ABRASIVE OR HARSH CLEANERS, CHEMICAL OVEN CLEANERS OR SCOURING PADS.

MICROWAVE DRAWER GUIDES

The Microwave Drawer™ guides should be wiped often with a dry, soft cloth to remove food crumbs and keep the drawer opening and closing smoothly.

WAVEGUIDE COVER

IMPORTANT: DO NOT REMOVE WAVEGUIDE COVER

ATTENTION The Waveguide Cover on the top of the Microwave Drawer™ Oven interior is made from mica, which requires special care. Keep the waveguide cover clean to assure good microwave performance. When food splatters occur, immediately wipe the surface of the waveguide cover with a damp, soft cloth. Built-up residue may overheat and cause smoke and risk of fire.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the Microwave Drawer™ Oven.

TO DEODORIZE DRAWER INTERIOR

- 1 Combine 1 cup water, grated peel and juice of one lemon and several whole cloves in a 2-cup glass microwave-safe measuring cup.
- 2 Place cup in Microwave Drawer™ Oven and heat using 100% power for 2–5 minutes.
- 3 Leave cup in the Microwave Drawer™ Oven until water cools, at least 30 minutes.
- 4 Wipe interior with a soft cloth.

BEFORE YOU CALL FOR SERVICE

Please check the following before calling for service to potentially save yourself time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
Part of all of the appliance does not operate	• No power to the appliance due to power outage.	• Check houselights to confirm power outage and call the local electric company for service.
	• Fuse/circuit breaker in home failure.	• Replace fuse or reset circuit breaker.
	• Microwave Drawer™ Oven is in Demo Mode.	• Cancel Demo Mode. See DEMO MODE on page 28.
Rangetop and/or Microwave does not heat	• No power to the appliance due to power outage.	• Check houselights to confirm power outage and call the local electric company for service.
	• Surface controls improperly set.	• Properly set cooktop surface controls. See USING THE RANGETOP on page 20. • Properly set microwave controls. See USING THE MICROWAVE DRAWER on page 22.
Radiant Cooktop heaters too hot or not hot enough	• Improper cookware in use.	• Use flat-bottomed pans of appropriate size for the selected surface unit. See ABOUT COOKWARE PLACEMENT on page 11.
Radiant Cooktop heater stops glowing	• It is normal for surface heaters to stop glowing when set to low heat settings.	
Scratches on cooktop surface	• Improper cookware in use.	• Use smooth, flat-bottomed cookware. See ABOUT COOKTOP UTENSILS on page 11.
	• Cookware slid on cooktop surface.	• Do not slide cookware on the cooktop surface.
	• Improper cleaning methods used.	• Clean with appropriate utensils. See CLEANING THE RANGETOP on page 30.
Areas of discoloration on cooktop surface	• Food spills not removed before next use.	• Remove spills and clean the cooktop surface before next use. See CLEANING THE RANGETOP on page 30.
Metal marks on cooktop surface	• Metal cookware slid or scraped on cooktop surface.	• Do not slide metal cookware on the cooktop surface. • Remove metal marks with CERAMA BRYTE® Cooktop Cleaner. See METAL MARKS on page 30.
Brown streaks or specks on cooktop surface	• Liquid boil-overs not removed before next use.	• Remove spills and clean the cooktop surface before next use. See CLEANING THE RANGETOP on page 30.
Radiant cooktop produces strong odor or light smoke when turned on	• A new rangetop may produce an odor or light smoke during first few uses.	• Ventilate the room to remove odors. This occurrence will cease after a few initial uses.
Microwave Drawer™ Oven light does not work	• Light bulb is loose or burned-out.	• Call for service.
Touch controls do not operate	• Control Lock is activated.	• Unlock controls. See CONTROL LOCK on page 28.
WELCOME TO SHARP KITCHEN flashes on the display	• Appliance has restarted due to a power failure, and cooking programs and time of day are erased.	• Touch STOP/CLEAR pad, reset the clock and re-program the appliance. See BEFORE OPERATING on page 18.
Microwave Drawer™ Oven vent emits steam	• It is normal during microwave cooking or heating for the vent to emit water vapor.	
F and another letter or a number flash on the display	• Error code is displayed.	• Turn off the appliance and call for customer assistance.

BEFORE YOU CALL FOR SERVICE

ERROR MESSAGE MEANINGS

FUNCTION	ERROR MESSAGE	PROCEDURE
CLOCK	<i>ERROR ENTER CORRECT TIME TOUCH CLEAR</i>	Incorrect time entered. This is a 12-hour clock. Touch STOP/CLEAR pad and re-enter the correct time. See CLOCK on page 18.
AUTO-START	<i>ERROR SET CLOCK TOUCH CLEAR</i>	Clock must be set to use Auto-Start. Touch STOP/CLEAR pad and set the clock. See CLOCK on page 18.
REHEAT	<i>ERROR WEIGHT TOO LARGE TOUCH CLEAR</i>	Weight of food entered higher than allowed quantity. See REHEAT CHART on page 23. Touch STOP/CLEAR pad and heat manually.
DEFROST	<i>ERROR WEIGHT TOO SMALL TOUCH CLEAR</i>	Weight of food entered lower than allowed quantity. See DEFROST CHART on page 25. Touch STOP/CLEAR pad and heat manually.
	<i>ERROR CHECK FOOD FINISH COOKING BY TIME IF NEEDED</i>	Microwave Drawer™ opened before count-down complete. Touch STOP/CLEAR pad and cook manually.
SENSOR	<i>ERROR</i>	Measurement of vapor content interrupted because Microwave Drawer™ Oven opened or STOP/CLEAR pad touched while the food name appears on the display. Touch STOP/CLEAR pad and cook manually.

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:

	<p>EMAIL Available 24/7 US: sharpusa.com</p>		<p>CHAT ONLINE Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p>		<p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p>
<p>See the Contact Us section on our sites</p>		<p>U.S. www.sharpusa.com/support</p>		<p>Contact a Sharp Advisor on the phone</p>	

QUICK AUTO-TOUCH GUIDE

TO SET THE CLOCK

- 1 Touch **TIMER/SETTINGS** pad two times.
- 2 Touch **number pads** to enter the correct time of day.
- 3 Touch **START/+30 SEC.**

TO COOK WITH HIGH POWER

- 1 Touch **number pads** to enter cooking time.
- 2 Touch **START/+30 SEC** pad.

TO COOK WITH VARIABLE POWER

- 1 Touch **number pads** to enter cooking time.
- 2 Touch **POWER LEVEL** pad repeatedly to select power level.
- 3 Touch **START/+30 SEC.**

COOK

- 1 For Sensor Cooking, touch **COOK** pad.
- 2 See menu label and touch **number pads** to select food number.
- 3 Touch **START/+30 SEC.**

POPCORN

- Touch **POPCORN** pad once for regular sized package of microwave popcorn. Touch **START/+30 SEC** pad.
- Touch **POPCORN** pad two times for mini package of microwave popcorn. Touch **START/+30 SEC** pad.

MORE MENUS

- 1 To melt, soften or warm or to heat beverages, touch **MORE MENUS** pad.
- 2 See menu label and touch **number pads** to select food number.
- 3 Touch **START/+30 SEC.**

REHEAT

- 1 To reheat with Sensor, touch **REHEAT** pad.
- 2 Touch **START/+30 SEC** pad.

DEFROST

- 1 Touch **DEFROST** pad.
- 2 See menu label and touch **number pads** to select food number.
- 3 Touch **START/+30 SEC.**

+30 SECONDS

- Touch **START/+30 SEC** to cook with High power for 30 seconds or to add 30 seconds to cook time already in progress.

CONTROL LOCK

- To lock/unlock controls, touch and hold **STOP/CLEAR** pad for 3 seconds.

POWER LEVEL

- 1 Touch **number pads** to enter cooking time.
- 2 Touch **POWER LEVEL** pad repeatedly to select power level.
- 3 Touch **START/+30 SEC.**

MORE OR LESS TIME

- Set Reheat or Defrost cooking program according to instructions.
- Before touching **START/+30 SEC**, touch **POWER LEVEL** once to increase cooking time or touch **POWER LEVEL** two times to decrease cooking time.

KITCHEN TIMER

- 1 To set Timer, touch **TIMER/SETTINGS** pad one time.
- 2 Touch **number pads** to enter time frame.
- 3 Touch **START/+30 SEC.**

SETTINGS

- Touch **TIMER/SETTINGS** pad
 - 1x for Timer
 - 2x for Clock
 - 3x for Remote Start
 - 4x for Pairing
 - 5x for WiFi Information
 - 6x for WiFi Firmware Update
 - 7x for Reset WiFi
 - 8x for Sound ON/OFF
 - 9x for Reminder ON/OFF
 - 10x for Auto-Start
 - 11x for Demo Mode

WIFI

- To connect the appliance to WiFi, touch and hold **WiFi** pad for 3 seconds

EASY WAVE OPEN

- To enable Easy Wave Open, touch **WAVE OPEN** pad, then touch **START/+30 SEC.**

COOKTOP WARMER

- To turn on Cooktop Warmer, touch **COOKTOP WARMER**, then touch **0** pad.

OPEN/CLOSE

- To open and close the Microwave Drawer™, touch **OPEN/CLOSE** pad or wave two times in front of the Easy Wave Open sensor.