

SHARP

5合1蒸氣焗爐使用手冊



AX-2800C(B)



保養登記
Warranty
Registration

請在安裝和使用此微波爐前詳細閱讀本使用手冊，並保存好以備日後參考。

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環保要求按《技術協議》執行避免微波能量外泄的安全措施

1. 切勿在爐門開啟的情況下操作，以避免有害微波能量外泄。切勿擅自改動或安裝安全鎖裝置。
2. 切勿在爐前或爐門放置任何物件，或讓沙土或洗潔劑殘餘物累積在封條表層。
3. 如果微波爐已損壞，則不可再使用。尤為重要的是，爐門必須關緊，並確保下列各部分皆無損壞：
 - a. 門（彎曲）；
 - b. 鉸鏈和門門（破裂或松脫）；
 - c. 門封和封條表層。
4. 本微波爐只可由合格專業服務人員修理或調整。

安全使用要點

使用電器時必須遵守基本安全規則，包括下列事項：

警告：為了降低個人燒傷、觸電、火患、受傷或微波能量外泄，用戶必須：

1. 使用前請詳閱“使用手冊”全部內容。
2. 根據此手冊所述用途使用本微波爐。不可在本微波爐內使用腐蝕性化學物質或蒸氣。本微波爐專為家庭加熱及烹調食物而設計，故不適用於其它工商或實驗室用途。
3. 爐內無食物時，切勿操作本微波爐，以免空載運行損壞機器。
4. 電線或插座損壞、無法操作正常或已損壞或曾跌落，切勿使用本微波爐。如果電線已損壞，則必須由廠商、其維修部或類似的專業人員更換，以避免危險。
5. **警告：只有在已經提供充分的指導，並確保兒童能夠採用安全的方法使用本微波爐，同時明白不正確的使用方法會造成危險時，才能允許兒童在無人監督的情況下使用微波爐。**
6. 為降低爐腔著火的風險：

- a. 當食物在塑膠、紙或其它可燃材料製成的容器中加熱或烹調時，應時時注意，防止起火。
 - b. 把袋子放入爐內之前，先除去紙袋或塑膠袋的扭線環。
 - c. 烹調中發生冒煙或起火現象時，請不要立刻打開爐門，否則遇空氣會加大火勢，應立即切斷電源。
 - d. 切勿在微波爐內儲存任何物品。無使用的紙製品、烹調器皿或食物切勿存在爐腔內。
7. **警告：不要直接加熱裝在密封容器內的液體或其他食物，此情況有可能引致爆炸。**
 8. 使用微波爐加熱飲料時，須擱置片刻，以避免液體延遲沸騰而被燙傷，因此在處理容器時必須格外小心。
 9. 切勿使用微波爐煎炸食物。因為熱油會損壞微波爐零件和烹調器皿，甚至燙傷皮膚。
 10. 切勿使用微波爐烹煮或加熱帶殼或硬蛋，因為壓力會導致雞蛋爆裂，爆破可能發生在微波加熱完畢後。
 11. 皮厚且硬的食物，如馬鈴薯、整個南瓜、蘋果和栗子，烹煮前需刺幾個小孔。
 12. 奶瓶和嬰兒食品罐內的食物應經過攪拌或搖動，餵食前應檢查瓶內食物的溫度，以避免燙傷。
 13. 加熱食品可能將熱量傳送至烹調器皿。因此，從微波爐內提取食物和器皿時，應使用鍋夾或戴上隔熱手套，以免高溫燙傷。
 14. 用微波爐之前，應檢查所用器皿是否適用於微波爐。
 15. **警告：除了受過訓練的維修人員之外，任何人都不可進行檢查各在，以避免危險，包括拆下防止微波能量洩漏的防護蓋等工作。**
 16. 本電器並不是為體質、感覺、或智力有障礙人士（包括小孩）、或缺乏經驗及知識者使用而設，除非他們曾經接受負責安全人士的監督或指示。
 17. 請小心看管小孩，以確保他們不會把本電器當作玩具。
 18. 本微波爐只能在單獨的線路上使用。
 19. **警告：微波爐不要安裝在離爐灶面或其它發熱設備很近的區域，否則可能會損壞電器，保修服務將會失效。**

20. 本電器工作時可觸及的表面可能會變熱。
21. 本微波爐不要放置在櫥櫃裡。
22. 本電器工作時爐門或外表面可能會變熱。
23. 本電器工作時可觸及的表面的溫度可能會高。
24. 本電器放置時不能距離牆壁太近。
25. **警告：如果微波爐門或閘封已損壞，則不得再使用，直到經有資格的維修人員修好為止。**
26. 器具不能再外接計時器或獨立的遙控控制系統的方式下運行。
27. 不要減少本電器兩側和背部的空間，因為要確保與牆壁的最小距離，以便空氣流通。
28. 移動本電器時要保護好裡面的玻璃盤，以免摔壞。
29. **警告：除有資格的維修人員外，其他人來執行檢修操作都是危險的，因為拆下防止微波洩露的防護蓋後會發生微波輻射。如果要更換電源線或爐燈，請將電器送到我們的維修中心。**
30. 本微波爐只能用於解凍、烹調和蒸食物。
31. **警告：打開器皿的蓋子或食物的包裹物時小心蒸氣會溢出。**
32. 只有在已經提供充分的指導，並確保能夠採用安全的方法使用本微波爐，同時明白不正確的使用方法會造成危險時，才能允許 8 歲以上的兒童和體質、感覺、或智力有障礙人士、或缺乏經驗及知識者使用本微波爐。
33. 微波爐的清潔和保養工作可由 8 歲以上的兒童進行，其他兒童要在大人的監督下進行。
34. 如果發生冒煙或起火現象時，請立刻切斷電源並拔掉本電器的電源線，不要打開爐門以便火自動熄滅。

安裝

1. 請把爐內的包裝物一一取出。
2. 仔細檢查微波爐是否損壞，如爐門不穩或彎曲、門封或封條表層損壞、鉸鏈和門門破裂或松脫，以及爐腔或爐門不陷。如有損壞，請勿使用並立刻聯絡合格的服務人員。
3. 本微波爐應放置於具有足夠承托其重量及最高食物重量的平穩檯面。
4. 本微波爐應不可放置於高溫、潮濕或靠近易燃物體之處。
5. 為確保正確操作，本微波爐應放置於空氣流通之處。爐上方 20 釐米、左右

兩旁 5 釐米的空間不可放置任何物件，爐後板必須緊靠牆壁，不可覆蓋或堵塞本微波爐的任何開口處。不可拆除爐腳。

6. 勿在無玻璃轉盤、轉盤支承和轉軸各在正確位置的情況下操作本微波爐。
7. 確保電線無損壞，或穿過爐底或任何高溫或尖銳的表面。
8. 插座所在位置必須容易進出，以在緊急時能輕易拔除。
9. 本微波爐不可在戶外使用。

無線電干擾

本微波爐在操作時可能會對您的收音機、電視機及類似的電器造成干擾。一旦發生干擾情況，可進行下列步驟以減少或消除有關干擾：

1. 清潔爐門和封條表層。
2. 重新調整收音機或電視機的接收天線。
3. 根據接收器重新擺放微波爐的位置。
4. 將微波爐搬至遠離接收器之處。
5. 將微波爐插頭插至不同的插座，以使微波爐和接收器處於不同的電路線。

微波爐烹調規則

1. 請監督好小孩，勿讓小孩玩微波爐。
2. 請將食物小心排列，較厚部分應朝盤外擺放。
3. 注意烹調時間。儘量選擇最短的烹調時間，若不足可延長時間。食物嚴重過度烹調會造成冒煙或燃燒等危險。
4. 烹調食物時應蓋著。加蓋可防止食物噴濺，而且食物更均勻熟透。
5. 在進行微波烹調時翻轉食物，能使食物更快煮熟，如雞肉和漢堡包。體積較大的烤肉則須至少翻轉一次。
6. 魚丸等食物在烹調至一半時，宜重新對換位置，如上下對調，中間部分則與旁邊對換。

接地指示

本電器必須接地。本微波爐備有一條接地線的接地插頭。它必須插在良好和正確

接地的插座上。一旦發生電流短路，接地裝置將為外泄電流提供排電電線，即以減低發出觸電的風險。建議必須為本微波爐提供各別的電路。使用高電壓是非常危險的事，而且可能導致火患或其他破壞微波爐的意外。

警告：錯誤使用接地插頭會導致發出觸電的風險。

備註：

1. 若您對接地或電器指示有任何疑問，請諮詢合格的電器技術工或服務人員。
2. 對於因為無遵守電路銜接查詢所造成的微波爐損壞或個人受傷，廠商或代理無需負任何責任。

本電纜中的電線是以下列顏色區分：

青和黃=地線

藍=中線/零線

褐=火線

拔電尋求援助服務之前應做事項

如果微波爐無法操作，應檢查：

1. 微波爐的插頭是否插妥。若未插好，先把插頭拔離插座，待 10 秒鐘後再穩定插妥。
2. 檢查電路保險絲是否燒毀，或主要電路保險斷路是否有跳制，若這些看起來都操作正常，則需使用其他工具檢查插座。
3. 控制台的程式控制是否正確。
4. 爐門是否關好，並啟動童鎖功能。否則微波能量將無法流入爐內。

若上述所有行動皆無法修正有關情況，則必須聯絡合格專業技術人員。切勿擅自調整或修理。

器皿指南

1. 最理想的微波爐器皿必須能透射微波，使能量穿透容器，加熱容器中的食物。
2. 微波無法穿透金屬，因此不宜使用金屬器皿或金屬飾邊的餐具。
3. 切勿使用再迴圈紙製品進行微波烹調，因為它們含細微的金屬碎片，可能引致火花和/或著火燃燒。

4. 比之四方形/長方形，圓形/橢圓形餐具更適合微波爐使用，因為在角落的食物通常會過熟。
 5. 可用寬度較小的鋁箔鋪蓋食物，以防止外露的食物過熟。但必須注意，不可使用過量，同時在鋁箔和爐腔之間保持至少 1 寸 (2.54 釐米) 的距離。
- 根據不同的烹調方式，選用合適的器皿十分重要。如果選擇不當，不僅會影響烹調效果，而且還會造成損害器皿或微波爐的後果。

選擇適當器皿的普通指南				
器 皿	微波烹調	燒烤	熱風	組合烹調
耐熱玻璃	可	可	可	可
不耐熱玻璃	不可	不可	不可	不可
耐熱陶瓷器	可	可	可	可
微波爐安全使用塑膠餐具	可	不可	不可	不可
保鮮膜	可	不可	不可	不可
金屬烤盤	不可	可	可	不可
金屬架子	不可	可	可	不可
鋁箔及箔紙容器	不可	可	可	不可

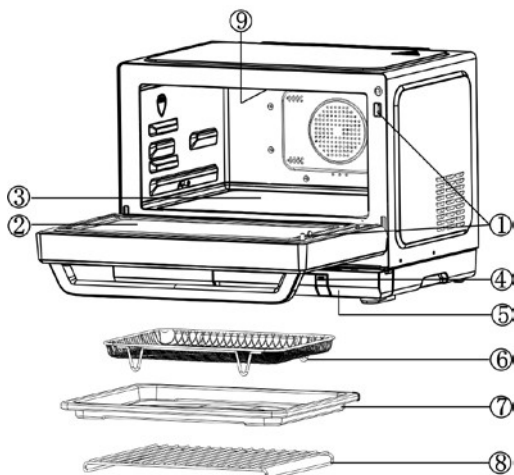
規格

電壓及頻率	220-230V~ 50Hz
功率消耗(微波)	1500W
功率消耗(燒烤)	2100W
功率消耗(热风)	2100W
功率消耗(蒸汽氣)	2100W
額定微波輸出功率	1000W
操作頻率	2450MHz
外形尺寸 (高×寬×深)	373mm(H)×490mm(W)×503mm(D)
內腔尺寸 (高×寬×深)	220mm(H)×405mm(W)×310mm(D)
內腔容積	28L
淨重	Approx.21.2kg
待機模式	<0.8W

注意：產品進入自動待機狀態的最長時間為 20 分鐘。

組件名稱

- ① 爐門安全聯鎖系統
- ② 視屏幕
- ③ 腔體底板（平板高溫警告：
在使用完後，請勿觸摸
平板）
- ④ 水箱
- ⑤ 滴水盤
- ⑥ 烤架（僅限於空氣炸
功能，請配合烤盤使用，
請勿用於微波功能）
- ⑦ 烤盤（可用於空氣炸，
熱風，燒烤功能，請勿
用於微波功能）
- ⑧ 蒸架（可用於蒸氣功能，
請勿用於微波功能）
- ⑨ 發熱線



控制台說明



顯示幕

顯示時間、火力和符號。

蒸氣+熱風/蒸氣+燒烤

用氣炸和燒烤功能烹調。

微波烹調

用於設置微波烹調程序。

手動烹調

用於選擇烹調模式。

停止/清除

用於暫停或取消所設程序。

用於設置童鎖功能。

預設食譜•選擇

用於設置重量、時間、溫度，選擇菜單類型。

啟動/確認

用於啟動烹調程序和確認操作。

顯示屏說明



- : 預熱
- : 過溫警告
- : 缺水
- : 微波功能
- : 飲料翻熱
- : 高溫蒸氣(105°C)
- : 蒸氣(40~100°C)
- : 氣炸
- : 燒烤
- : 熱風對流
- : 解凍
- : 清潔(A-25:爐腔清潔/A-28:除垢)
- : 發酵
- : 消毒(A-23:爐腔消毒)
- : 自動菜單
- : 時鐘
- : 組合功能(蒸氣+熱風 / 蒸氣+燒烤)
- : 童鎖
- : 克，食物重量
- : 溫度
- : 焗爐燈

操作方法

- 通電後蜂鳴器發出“嘀”的1聲提示音，按鍵背光和所有圖標點亮2秒，2秒後顯示“12：00”和圖標並開始時鐘計時。
- 烹調運行時按【停止/清除】鍵1次或開關門1次烹調暫停，接著按【啟動/確認】1次繼續烹調，烹調運行時連續按【停止/清除】鍵2次，即可取消烹調返回待機狀態。
- 操作設置中斷30秒則系統自動返回待機狀態。
- 烹調完畢後，顯示屏顯示“End”，系統每隔2分鐘發出一段提示音，按下【停止/清除】鍵1次或打開爐門，系統結束提示且返回待機狀態。
- 在任何模式下累計工作2分鐘以上，風扇延時工作3分鐘。
- 在待機狀態下按【停止/清除】鍵1次可以進入省電模式，按任意鍵1次或開關門退出省電。
- 待機狀態下2分鐘自動進入省電狀態，顯示關閉，按鍵背光關閉，按任意鍵1次或開關門取消省電模式進入待機。
- 微波、飲品翻熱、高溫蒸氣、蒸氣、燒烤、熱風對流、氣炸、蒸氣+熱風、蒸氣+燒烤與其他預設食譜)在烹調過程中，可以旋轉【預設食譜•選擇】旋鈕修改烹調時間。

時鐘設置

本系統時鐘為 24 小時制。

1. 在待機狀態下，按【預設食譜•選擇】鍵 9 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入小時位(輸入範圍 0 ~ 23)
3. 按【啟動/確認】鍵 1 次確認小時位。
4. 旋轉【預設食譜•選擇】旋鈕輸入分鐘位(輸入範圍 00 ~ 59)
5. 按【啟動/確認】鍵 1 次，即可完成時鐘設置。

蒸氣熱風功能

1. 在待機狀態下，按【蒸氣+熱風/蒸氣+燒烤】鍵 1 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入溫度(輸入範圍 110 ~ 230°C/10°C)。
3. 按【啟動/確認】鍵 1 次確認溫度。
4. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
5. 按【啟動/確認】鍵 1 次，烹調啟動。

蒸氣烘烤功能

1. 在待機狀態下，按【蒸氣+熱風/蒸氣+燒烤】鍵 2 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)
3. 按【啟動/確認】鍵 1 次，烹調啟動。

變頻微波功能

- 1. 在待機狀態下，按【微波烹調】鍵 1 次。
- 2. 旋轉【預設食譜•選擇】旋鈕輸入火力(輸入範圍 P100 ~ P-80 ~ P-60 ~ P-40 ~ P-20 ~ P-00)。

描述	輸出火力
P100	1000W
P-80	800W
P-60	600W
P-40	400W
P-20	200W
P-00	0W

- 3. 按【啟動/確認】鍵 1 次確認火力。
- 4. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
- 5. 按【啟動/確認】鍵 1 次，烹調啟動。

飲料翻熱功能

- 1. 在待機狀態下，按【手動烹調】鍵 1 次。
- 2. 旋轉【預設食譜•選擇】旋鈕選擇飲料菜單代碼 BE-1 或 BE-2 (BE-1/牛奶、BE-2/咖啡)。
- 3. 按【啟動/確認】鍵 1 次確定飲料菜單。
- 4. 旋轉【預設食譜•選擇】旋鈕輸入份量(輸入範圍 1 ~ 4 杯)。

5. 按【啟動/確認】鍵 1 次，烹調啟動。

高溫蒸氣功能 (105°C蒸氣)

1. 在待機狀態下，按【手動烹調】鍵 2 次，烹調時間開始閃爍，顯示圖標 。
2. 旋轉【預設食譜•選擇】旋鈕輸入時間 (輸入範圍 10 秒 ~ 99 分 59 秒)。
3. 按【啟動/確認】鍵 1 次，烹調啟動。

蒸氣功能

1. 在待機狀態下，按【手動烹調】鍵 3 次，烹調溫度開始閃爍，顯示圖標。
2. 旋轉【預設食譜•選擇】旋鈕輸入溫度 (輸入範圍 40 ~ 100°C/5°C)。
3. 按【啟動/確認】鍵 1 次確認火力。
4. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
5. 按【啟動/確認】鍵 1 次，烹調啟動。

備註：

- 蒸氣工作過程中如果水盒缺水或未安裝到位，烹調將自動暫停，圖標  閃爍，蜂鳴器發出提示聲，此時需要給水盒注入適量純淨水並把水盒安裝到位，再啟動即可。

氣炸功能

1. 在待機狀態下，按【手動烹調】鍵 4 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入溫度(輸入範圍 180 ~ 230°C/10°C)。
3. 按【啟動/確認】鍵 1 次確認溫度。
4. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
5. 按【啟動/確認】鍵 1 次，烹調啟動。

燒烤功能

1. 在待機狀態下，按【手動烹調】鍵 5 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
3. 按【啟動/確認】鍵 1 次，烹調啟動。

熱風功能

1. 在待機狀態下，按【手動烹調】鍵 6 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入溫度(輸入範圍 110 ~ 230°C/10°C)。
3. 按【啟動/確認】鍵 1 次確認溫度，烹調時間開始閃爍。
4. 旋轉【預設食譜•選擇】旋鈕輸入時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
5. 按【啟動/確認】鍵 1 次，烹調啟動。

預熱功能

1. 在待機狀態下，按【手動烹調】鍵 7 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入溫度(輸入範圍 110 ~ 230°C/10°C)。
3. 按【啟動/確認】鍵 1 次，預熱啟動。
4. 到達溫度打開爐門→放入食物→關門。
5. 按【蒸氣+熱風/蒸氣+燒烤】鍵 1 次選擇蒸氣熱風功能,不按【蒸氣+熱風/蒸氣+燒烤】鍵默認選擇熱風功能烹調。
6. 旋轉【預設食譜•選擇】旋鈕輸入烹調時間(輸入範圍 10 秒 ~ 99 分 59 秒)。
7. 按【啟動/確認】鍵 1 次，烹調啟動。

備註：預熱時間最長為 30 分鐘，如果 30 分鐘沒有到溫度，則預熱結束；預熱到達溫度後，最長保溫時間為 30 分鐘，如果保溫時間內沒有操作，則預熱結束。

解凍功能

1. 在待機狀態下，按【手動烹調】鍵 8 次。
2. 旋轉【預設食譜•選擇】旋鈕輸入溫度(輸入範圍-1 ~ 0 ~ 3°C共 3 檔)。
3. 按【啟動/確認】鍵 1 次確認解凍溫度，解凍重量開始閃爍。
4. 旋轉【預設食譜•選擇】旋鈕輸入重量。
5. 按【啟動/確認】鍵 1 次，解凍啟動。

備註：解凍到 1/2 時間，系統自動暫停，提示翻面，打開門→翻轉食物→關門，

按【啟動/確認】鍵 1 次，解凍啟動。

自動菜單功能

對於以下菜單或者烹調模式，無需對烹調時間和火力進行調整。

- 1. 在待機狀態下，順時針旋轉【預設食譜•選擇】旋鈕依次選擇菜單代碼。
- 2. 按【啟動/確認】鍵 1 次按菜單默認份量或重量啟動烹調。

備註：

- 空氣炸菜單 AF-1 至 AF-6 選擇菜單後需按【啟動/確認】鍵 1 次確定菜單，再旋轉【預設食譜•選擇】旋鈕選擇菜單重量。
- 自動菜單 SO-1~SO-2、SG-2、AF-1~AF-6 和 A-1~A-20 可在烹調過程中旋轉【預設食譜•選擇】旋鈕修改烹調時間(輸入範圍 10 秒~99 分 59 秒)，菜單 SG-1、A-21~A-28 不可修改烹調時間。

菜單類型、烹調時間及火力一覽表

菜單代碼	菜單	份量或重量	默認時間	默認火力	實物位置	附件
SO-1	炸雞	500g	20:00	蒸氣熱風 230℃	實物放空 氣炸籃，空	烤盤+空氣 炸籃

					氣炸籃放 烤盤上，烤 盤置於爐 腔下層	
SO-2	烤番薯	450~600g	40:00	蒸氣熱風 230°C	實物放烤 盤，烤盤置 於爐腔下 層	烤盤
SG-1	烤雞	800~1200 g	55:00	蒸氣燒烤 1/2 時間暫 停翻面	實物放烤 盤，烤盤置 於爐腔下 層	烤盤
SG-2	烤魚	400~500g	30:00	蒸氣燒烤	實物放烤 盤，烤盤置 於爐腔下 層	烤盤
AF-1	氣炸薯	200g	19:00	空氣炸 230	實物放空	烤盤+空氣

	條			℃	氣炸籃，空 氣炸籃放 烤盤上，烤 盤置於爐 腔下層	炸籃
AF-2	氣炸豬 肋骨	200g	15:00	空氣炸 200 ℃	實物放空 氣炸籃，空 氣炸籃放 烤盤上，烤 盤置於爐 腔下層	烤盤+空氣 炸籃
		400g	16:00			
		600g	18:00			
AF-3	氣炸雞 腿	200g	22:00	空氣炸 200 ℃	實物放空 氣炸籃，空 氣炸籃放 烤盤上，烤 盤置於爐	烤盤+空氣 炸籃

					腔下層	
		400g	24:00			
		600g	26:00			
AF-4	氣炸雞 翼	200g	16:00	空氣炸 200 ℃	實物放空 氣炸籃，空 氣炸籃放 烤盤上，烤 盤置於爐 腔下層	烤盤+空氣 炸籃
		400g	17:00			
		600g	18:00			
AF-5	氣炸雞 塊	300g	18:00	空氣炸 230 ℃	實物放空 氣炸籃，空 氣炸籃放 烤盤上，烤 盤置於爐 腔下層	烤盤+空氣 炸籃
AF-6	氣炸牛 排	200g	19:00	空氣炸 200 ℃	實物放空 氣炸籃，空	烤盤+空氣 炸籃

					氣炸籃放 烤盤上，烤 盤置於爐 腔下層	
		300g	20:00			
		400g	22:00			
A-1	蒸魚	400~500g	20:00	蒸氣 100℃	實物置於 蒸架上，蒸 架置於爐 腔底板	蒸架
A-2	蒸飯	300g 米、 420g 水	40:00	蒸氣 100℃	實物置於 蒸架上，蒸 架置於爐 腔底板	蒸架
A-3	蒸排骨	500g	20:00	蒸氣 100℃	實物置於 蒸架上，蒸 架置於爐 腔底板	蒸架

A-4	蒸雞	500g	18:00	蒸氣 100℃	實物置於 蒸架上，蒸 架置於爐 腔底板	蒸架
A-5	蒸小餐 包	200g-600g	18:00	蒸氣 100℃	實物置於 蒸架上，蒸 架置於爐 腔底板	蒸架
A-6	蒸麵包	200g-600g	30:00	蒸氣 100℃	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-7	蒸水蛋	2 個雞 蛋、200 水、適量鹽	14:00	蒸氣 90℃	實物置於 蒸架上，蒸 架置於爐 腔底板	蒸架
A-8	烤雞塊	300-600g	15:00	熱風 230℃	實物置於	烤盤

					烤盤上，烤 盤置於爐 腔下層	
A-9	烤豬肋 骨	300-600g	22:00	熱風 230°C	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-10	烤魚	400-800g	15:00	熱風 230°C	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-11	烤肉串	500g	15:00	熱風 230°C	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-12	烤番薯	450-600g	40:00	熱風 200°C	實物置於 烤盤上，烤	烤盤

					盤置於爐 腔下層	
A-13	烤香腸	300-500g	10:00	燒烤 180℃	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-14	薄餅	整個 8~12 寸	10:00	預熱燒烤 200℃	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-15	蛋糕	475g	45:00	燒烤 140℃	實物置於 烤盤上，烤 盤置於爐 腔下層	烤盤
A-16	蛋撻	鋪滿 12 個	30:00	燒烤 190℃	實物置於 烤盤上，烤 盤置於爐	烤盤

					腔下層	
A-17	曲奇	鋪滿 (24 個)	16:00	燒烤 170℃	實物置於 烤盤上, 烤 盤置於爐 腔下層	烤盤
A-18	麵包	鋪滿 (12 個*40g)	18:00	燒烤 160℃	實物置於 烤盤上, 烤 盤置於爐 腔下層	烤盤
A-19	雙皮奶	1 份	30:00	蒸氣 100℃	實物置於 蒸架上, 蒸 架置於爐 腔底板	蒸架
A-20	焦糖布 丁	1 份	20:00	蒸氣 90℃	實物置於 蒸架上, 蒸 架置於爐 腔底板	蒸架

A-21	冬陰公 湯	1 份	9:00	6:00 P100 暫停加料 3:00 P100	實物置於 爐腔底板	微波耐高 溫器皿
A-22	奶瓶消 毒	/	2:00	P100	奶瓶置於 爐腔底板	/
A-23	爐腔消 毒	/	10:00	蒸氣 100°C	/	/
A-24	爐腔除 味	/	12:00	2:00 蒸氣 100°C 10:00 燒烤 200°C	/	/
A-25	爐腔清 潔	/	10:00	蒸氣 100°C	/	/
A-26	乳酪發 酵	1 份	8:00: 00	P-40	實物置於 爐腔底板	微波耐熱 器皿
A-27	面糰發 酵	765g	45:00	蒸氣 40°C	實物置於 蒸架上，蒸 架置於爐	蒸架

					腔底板	
A-28	除垢	適量水垢 清潔劑	25:00	時間走到 3:00 自動 暫停，提示 用戶換水。	/	/

注意：

1. 對於 SG-1 菜單，在烹調過程中，產品會自動暫停且提示您翻面，翻面完成後請按【啟動/確認】鍵

2. 對於 SO-1,SO-2,SG-1,SG-2,AF-1,AF-6 和 A-1 至 A-21 菜單，您可旋轉【自動菜單•設置】旋鈕選擇烹調時間，烹調時間可選範圍為 10 秒至 99 分鐘 59 秒。

A-22 至 A-28 則不可以調節烹調時間

3. 蒸發器累計工作 ≥ 12 小時，系統會自動提示用戶進行水垢清潔，待機界面圖標閃爍，此時啟動 A-28 水垢清潔至結束後，提示會自動消失；否則，提示會一直存在。程序啟動前，需要在水箱放入水垢清潔劑並加滿水攪拌直至完全溶解，待啟動工作 22 分鐘後，系統自動暫停，提示用戶取出水箱更換一盒清水，再按【啟動/確認】鍵啟動直至結束，暫停時剩下的 3 分鐘時間是用於清洗水管和蒸發器中的除垢劑。

童鎖功能

童鎖可以防止兒童在無人監督情況下操作

設置方法：在待機狀態下長按【停止/清除】鍵 3 秒,系統鎖定，此時各按鍵均無效，點亮圖標。

解除方法：在童鎖狀態下長按【停止/清除】鍵 3 秒，各按鍵恢復正常操作，圖標消失。

系統保護

在使用中，如果系統頻繁出現以下錯誤報警，請按【停止/清除】鍵 1 次，返回待機狀態，然後聯繫售後即可：

提示錯誤	可能原因
E-1	微波變頻故障
E-3	爐腔傳感器高溫保護
E-4	爐腔傳感器低溫保護
E-5	爐腔傳感器開路保護
E-6	爐腔傳感器短路保護
E-7	蒸發器傳感器高溫保護
E-8	蒸發器傳感器低溫保護

E-9	蒸發器傳感器開路保護
E-10	蒸發器傳感器短路保護
E-20/21	通訊故障

hot:當在烹調中屏幕顯示“hot”與提示,當前爐腔溫度對於新設置的烹調來說其溫度起點較高,不適合繼續烹調,系統自動取消烹調設定,直接回到待機狀態,打開爐門,等待經過一段時間,讓爐腔冷卻下來,重新設置烹調即可。

按鍵黏著保護

在任意狀態下,若【啟動/確認】鍵持續 60 秒閉合,則程序立刻停止工作,並顯示“FAIL”,蜂鳴器發出“DE-”一聲長響(持續 1 秒),如果按鍵一直被粘連則每隔一分鐘發出一聲“DE”一聲響(持續 1 秒),在按鍵粘連的情況下按其他任意按鍵無效,直到故障排除後,系統自動返回待機。

清潔與保養

1. 清洗爐腔之前,須關閉微波爐,並從插座上拔去電源線插頭。
2. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時,可用濕布擦去。如爐內壁很骯髒則可使用軟性洗潔劑擦洗。切勿使用粗糙、磨損性的洗潔劑,它可能導致爐門表層被染色、刮花或變得無光澤。
3. 微波爐外表面應用濕布拭擦。注意不要讓水滲入爐縫或通風口,以免損壞爐內零件。
4. 爐門和爐窗內外兩側、門封和附件部分必須經常使用濕布拭擦乾淨,不可用腐蝕性洗潔劑。
5. 請勿使用蒸氣清潔器。

6. 切勿弄濕控制台。若控制板被弄濕，可用軟的幹布抹擦。在擦控制台時，請將爐門打開，以免意外啟動微波爐。
7. 爐內外如有蒸汽凝聚成的水滴，可用軟布擦淨。這是因為微波爐在高溫潮濕的情況下操作所致，屬正常情況。
8. 爐腔底板應定期清潔，避免噪音过大，只需用溫和的洗涤剂擦拭烘箱底面即可。
9. 必須經常擦洗轉盤支承和爐腔底面，以減低吵雜音。請用軟性洗潔劑清洗爐腔底面，而轉盤支承則可用溫熱的肥皂水或洗碗機清洗，清洗後抹幹放回原位。
10. 爐內如有異味，可用一杯水加一粒檸檬汁和皮煮 5 分鐘即可消除。過後需用軟布抹幹。
11. 若必須更換爐燈，務必諮詢本廠代理以進行更換。
12. 微波爐必須經常保持乾淨，去除任何食物殘餘。若無良好保持乾淨，其表層易變壞，進而縮短其壽命，甚至造成危險。
13. 請勿將此電器隨意丟置在垃圾桶，應將之丟棄在有關當局指定的垃圾處理中心。
14. 帶燒烤功能的微波爐在第一次使用時可能會產生輕微的煙霧並且有異味。因為微波爐在製造時，使用的鋼板上面塗有潤滑用油，所以新微波爐在剛使用時會產生油煙和潤滑油因燒烤產生的異味，這屬於正常現象，使用一段時間後這一現象就會消失。
15. 請用濕布清潔配件（烤盤，空氣炸籃，蒸架）。不要使用含有清潔的洗涤剂。使用前請讓所有配件干燥。不要使涂层表面或连接处受到冲击，因为这可能导致涂层剥离或因划痕而导致生锈或损伤。
16. 在室溫下，一定要用饮用水填满水箱。不要使用蒸馏水、反渗透水、矿泉水或任何其他液体。水箱内的水不足可能会导致烹饪性能不理想。建议每次使用后将水箱清空。不要把水留在水箱里超過一天時間

SHARP

5 in 1 steam oven Operation Manual



AX-2800C(B)



保養登記
Warranty
Registration

Please read these instructions carefully before installing and operating the oven.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. 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.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is very important that the oven door close properly and that there is no damage to the
 - a) Door (including any bent),
 - b) Hinges and latches (broken or loosened),
 - c) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance and keep for future reference.
2. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING!**--Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

6. **WARNING!**--When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated
7. To reduce the risk of fire in the oven cavity:
 - When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
 - The steam oven is intended for heating food and beverages. Drying of clothing and heating of warming buttons, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
8. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in steam oven.
16. **WARNING!**--It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This Microwave complies with EN 55011/CISPR 11, in this standard it belongs to Class B Group 2 classification. Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400 GHz is intentionally generated and used or only used locally, in the form of electromagnetic radiation, inductive and/or capacitive coupling, for the treatment of material, for inspection/analysis purposes, or for transfer of electromagnetic energy. Class B equipment is equipment suitable for use in locations in residential environments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. The steam oven is only used in freestanding.
21. **WARNING!**--Do not install oven over a range cooktop or other heat producing appliance. if installed it could be damaged and the warranty would be avoided.
22. The steam oven must not be placed in the cabinet.
23. The door or the outer surface may get hot when the appliance is operating.
24. **WARNING!**--Accessible parts may become hot during use. Young children should be kept away.
25. During use the appliances becomes hot. Care should be taken to avoid pressing heating elements inside the oven, for cooking ranged and ovens.
26. The temperature of accessible surfaces may be high when the appliance is operating.
27. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
28. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
29. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
30. The steam oven is for household use only and not for commercial use.
31. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
32. **CAUTION!**--It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service center.
33. The steam oven is intended for defrosting, cooking and steaming of food only.
34. Use gloves if you remove any heated food.
35. **Caution!** Steam will escape, when opening lids or wrapping foil.
36. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
37. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

INSTALLATION GUIDE

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING!**--Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This steam oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow minimum 20cm of free space necessary above the top surface of the oven and 5cm at both sides. The steam oven rear plate must be placed close to the wall. Do not cover or block any openings on the appliance. Do not remove feet.
6. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
7. The socket must be readily accessible so that it can be easily unplugged in an emergency.
8. Do not use the oven outdoors.

GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accidents causing oven damage.

WARNING!--Improper use of the grounding plug can result in a risk of electric shock.

Note:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this cable main are colored in accordance with the following code:

Green and Yellow = EARTH

Blue = NEUTRAL

Brown = LIVE

RADIO INTERFERENCE

Operation of the microwave function can cause interference to your radio, TV, or similar equipment. When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or television.
3. Relocate the oven with respect to the receiver.
4. Move the oven away from the receiver.
5. Plug the oven into a different outlet so that oven and receiver are on different branch circuits.

BEFORE CALLING FOR SERVICE

Before asking for service, please check each item below:

- Check to ensure the oven is plugged in securely. If not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
- Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
- Check to ensure the control panel is programmed correctly and the timer is set.
- Check to ensure the door is securely closed, engaging the door lock system. If the door is not properly closed, the microwave energy will not flow inside.

IF NONE OF THE ABOVE RECTIFIES THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

COOKING TECHNIQUES

1. Arrange food carefully. Place thickest areas towards outside of dish.
2. Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
3. Cover foods while cooking. Covers prevent spattering and help foods to cook evenly.
4. Turn foods over once during microwave cooking to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
5. Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.

COOKING UTENSILS GUIDE

1. Microwave cannot penetrate metal. Only use utensils that are suitable for use in microwave function. Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommended, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

The list below is a general guide to help you select the correct utensils.

Cookware	Microwave	Grill	Convection	Combination
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

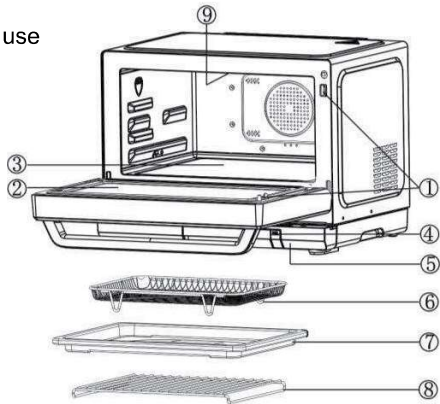
SPECIFICATIONS

Power Supply	220-230 V/50 Hz
Power Consumption (Microwave)	1500 W
Power Consumption (Grill)	2100 W
Power Consumption (Convection)	2100 W
Power Consumption (Steam)	2100 W
Rated Microwave Power Output	1000 W
Operation Frequency	2450 MHz
Outside Dimensions	373 mm(H)×490 mm(W)×503 mm(D)
Oven Cavity Dimensions	220 mm(H)×405 mm(W)×310 mm(D)
Oven Capacity	28 Litres
Net Weight	Approx.21.2 kg
Standby mode	< 0.8 W

NOTE: The max period after which the equipment reaches automatically standby mode is 20 minutes.

PRODUCT DIAGRAM

1. Door Safety Lock System
2. Oven Window
3. Oven Floor (Flatbed: Caution — Hot surface. Do not touch after using the Steam, Airfry, Convection, Grill functions.)
4. Water Tank
5. Drip Tray
6. Airfry Basket (For Airfry function. Do not use when microwave cooking. Always place on baking tray.)
7. Baking Tray
(For Airfry, Convection, Grill function. Do not use when microwave cooking.)
8. Steaming Rack
(For Steaming function. Place on Flatbed. Do not use when microwave cooking.)
9. Grill Heater



CONTROL PANEL



⌘ STEAM+OVEN/STEAM+GRILL

Press to set steam + convection combination cooking program. Press to set steam + grill combination cooking program.

⌘ MANUAL MICRO

Press to set microwave cooking program.

⌘ MANUAL MENU

Press to select cooking mode.

⌘ STOP/CLEAR

Press once to temporarily stop cooking or twice to cancel cooking altogether. It is also used to set child lock.

⌘ AUTO MENU·SETTING (Dial)

In standby mode, Turn right to select auto cooking menus. Turn to set time, temperature, food weight or servings.

⌘ START/ENTER (Dial)

Press the dial to start cooking and confirm your operation

⌘ DISPLAY SCREEN INFORMATION

Time, power and indicators are displayed.



- : Preheat function
- : The oven is too hot, needs time to cool down for using
- : Water tank is out of water
- : Microwave function
- : Beverage reheat by microwave function
- : Steam High function(105°C)
- : Steam Low function(40–100°C)
- : Airfry function
- : Grill function
- : Convection Oven function
- : Defrost function
- : Clean function(A-25:Oven Clean/A-28:Boiler Scale Clean)
- : Fermentation function
- : Sterilization function(A-23:Oven Sterilization)
- : Auto Menu function
- : Clock
- : Combi function (Steam + Oven/Steam + Grill mode)
- : Child Lock
- : Gram, foods weight
- : Temperature
- : Oven lamp

OPERATION INSTRUCTIONS

- When the oven is plugged in, a “DE” will sound and the button backlight and all icons light up for 2 seconds, after 2 seconds, the display screen will show “12:00” and “”, and the clock will start counting.
- During setting, the system will return to standby mode if there is not any operation within 30 seconds.
- During cooking, if press STOP/CLEAR button once or open the oven door, the program will be paused, then press START/ENTER button to resume. But if press STOP/CLEAR button twice, the program will be cancelled.
- After cooking ends, the display screen will show End and beep will sound every two minutes until user press STOP/CLEAR button or open the door.
- Ø The electronically controlling system of the steam oven has the feature of cooling.
- As for any cooking mode which cooking time above 2 minutes, after cooking ends, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.
- In standby mode, press STOP/CLEAR button once, the system will enter power saving mode.
- In standby mode, if you have no operation for 2 minutes, the system will automatically enter power saving mode, the screen will go off, the buttons backlight will go off. Pressing any button once or opening or closing the door can cancel power saving and the system will return to standby mode.
- During cooking (microwave, steam high, steam low, grill, convection, air fry, combination function and some auto cook menus), you can adjust cooking time by turning AUTO MENU • SETTING dial.

SETTING THE CLOCK

This is a 24- hour clock.

1. In standby mode, press MANUAL MENU button 9 times.
2. Turn dial to set hour digit.
3. Press START/ENTER button once.
4. Turn dial to set minute digit.
5. Press START/ENTER button to confirm.

STEAM + OVEN

1. In standby mode, press STEAM + OVEN/STEAM + GRILL button once.
2. Turn AUTO MENU•SETTING dial to select temperature (110–230°C).
3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
5. Press START/ENTER button to start.

STEAM + GRILL

1. In standby mode, press STEAM + OVEN / STEAM + GRILL button twice.
2. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
3. Press START/ENTER button to start.

MICROWAVE COOKING

1. In standby mode, press MANUAL MICRO button once.
2. Turn AUTO MENU•SETTING dial to select power level (P100, P-80, P-60, P-40, P-20, P-00).

Description	Power Output
P100	1000W
P-80	800W
P-60	600W
P-40	400W
P-20	200W
P-00	0W

3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
5. Press START/ENTER button to start.

MICRO BEVERAGE

1. In standby mode, press MANUAL MENU button once.
2. Turn AUTO MENU•SETTING dial to select type code BE-1 or BE-2 (BE-1/ Milk, BE-2/Coffee).
3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to select cups (1–4 cups).
5. Press START/ENTER button to start.

STEAM HIGH

1. In standby mode, press MANUAL MENU button twice.
2. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
3. Press START/ENTER button to start.

NOTE: The cooking temperature is 105°C.

STEAM LOW

1. In standby mode, press MANUAL MENU button 3 times.
2. Turn AUTO MENU•SETTING dial to select temperature (40–100°C).
3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
5. Press START/ENTER button to start.

NOTE: If the water box is short of water or not installed properly during cooking, the cooking program will pause automatically, the “” will flash, and beep will sound. At this time, it is necessary to inject an appropriate amount of pure water into the water box and install it in place before starting again.

AIRFRY

1. In standby mode, press MANUAL MENU button 4 times.
2. Turn AUTO MENU•SETTING dial to select temperature (180–230°C).
3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
5. Press START/ENTER button to start.

GRILL

1. In standby mode, press MANUAL MENU button 5 times.
2. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
3. Press START/ENTER button to start.

CONVECTION OVEN

1. In standby mode, press MANUAL MENU button 6 times.
2. Turn AUTO MENU•SETTING dial to select temperature (110–230°C).
3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
5. Press START/ENTER button to start.

PREHEAT

1. In standby mode, press MANUAL MENU button 7 times.
2. Turn AUTO MENU•SETTING dial to select temperature (110–230°C).
3. Press START/ENTER button once to start preheating.
4. After the designated temperature is reached. Open the oven door and put in food, close the door.
5. Press STEAM + OVEN/STEAM + GRILL button once to select steam + oven mode (Not pressing STEAM + OVEN/STEAM + GRILL button defaults to convection oven cooking).
6. Turn AUTO MENU•SETTING dial to set cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds.
7. Press START/ENTER button to start.

NOTE: The maximum preheating time is 30 minutes, and preheating will end if it exceeds 30 minutes. When the oven reaches preheat temperature, if you don't have any operation in 30 minutes, preheating will end.

DEFROST

1. In standby mode, press MANUAL MENU button 8 times.
2. Turn AUTO MENU•SETTING dial to select defrosting mode (-1°C/0°C/3°C).
3. Press START/ENTER button once.
4. Turn AUTO MENU•SETTING dial to select food weight.
5. Press START/ENTER button to start.

Mode	Weight
-1°C	100 - 2000 g
0°C	100 - 1000 g
3°C	100 - 2000 g

NOTE: During defrosting, the system will pause to remind user to turn food over, and then press START/ENTER button to resume the defrosting.

AUTO MENU

For the following food or cooking mode, it is not necessary to program the cooking time and power.

1. In standby mode, turn AUTO MENU•SETTING dial clockwise to select food code.
2. Press START/ENTER button to start.

Auto cook menus:

Code	Cooking Mode	Menu Name	Weight Range	Food Position	Accessory
SO-1	Steam+Oven	Deep Fried Chicken	500 g	Lower Layer	Baking Tray +Airfry Basket
SO-2	Steam+Oven	Baked Sweet Potato	450–600 g	Lower Layer	Baking Tray+Tinfoil
SG-1	Steam+Grill	Grilled Chicken	800–1200 g	Lower Layer	Baking Tray +Airfry Basket
SG-2	Steam+Grill	Grilled Fish	400–500 g	Lower Layer	Baking Tray +Airfry Basket
AF-1	Airfry	Airfry Chips	200 g	Lower Layer	Baking Tray +Airfry Basket
AF-2	Airfry	Airfry Ribs	200 g	Lower Layer	Baking Tray +Airfry Basket
			400 g		
			600 g		
AF-3	Airfry	Airfry Chicken Legs	200 g	Lower Layer	Baking Tray +Airfry Basket
			400 g		
			600 g		
AF-4	Airfry	Airfry Chicken Wings	200 g	Lower Layer	Baking Tray +Airfry Basket
			400 g		
			600 g		
AF-5	Airfry	Airfry Chicken Pieces	300 g	Lower Layer	Baking Tray +Airfry Basket
AF-6	Airfry	Airfry Steak	200 g	Lower Layer	Baking Tray +Airfry Basket
			300 g		
			400 g		

A-1	Steam	Steamed Fish	400–500 g	Flatbed	Steaming Rack+Plate
A-2	Steam	Steamed Rice	300 g rice, 420 g water	Flatbed	Steaming Rack+Plate
A-3	Steam	Steamed Ribs	500 g	Flatbed	Steaming Rack+Plate
A-4	Steam	Steamed Chicken	500 g	Flatbed	Steaming Rack+Plate
A-5	Steam	Steamed Bun	200–600 g	Flatbed	Steaming Rack+Plate
A-6	Steam	Steamed Bread	200–600 g	Lower Layer	Baking Tray+Tinfoil
A-7	Steam	Steamed Egg	2 eggs, 200 g water, salt	Flatbed	Steaming Rack+Plate
A-8	Convection Oven	Roasted Chicken Pieces	300–600 g	Lower Layer	Baking Tray+Tinfoil
A-9	Convection Oven	Roasted Rib	300–600 g	Lower Layer	Baking Tray+Tinfoil
A-10	Convection Oven	Roasted Fish	400–800 g	Lower Layer	Baking Tray+Tinfoil
A-11	Convection Oven	Roasted Meat Skewers	500 g	Lower Layer	Baking Tray+Tinfoil
A-12	Convection Oven	Roasted Sweet Potato	450–600 g	Lower Layer	Baking Tray+Tinfoil
A-13	Grill	Grilled Sausage	300–500 g	Lower Layer	Baking Tray+Tinfoil
A-14	Preheat+Grill	Pizza	8–12"	Lower Layer	Baking Tray+Tinfoil
A-15	Grill	Cake	475 g	Lower Layer	Baking Tray+Tinfoil
A-16	Grill	Egg Tart	Overspread (12 servings)	Lower Layer	Baking Tray+Tinfoil
A-17	Grill	Cookies	Overspread (24 servings)	Lower Layer	Baking Tray+Tinfoil
A-18	Grill	Bread	Overspread (40 g*12 servings)	Lower Layer	Baking Tray+Tinfoil
A-19	Steam	Milk Custard	1 serving	Flatbed	Baking Tray+Tinfoil
A-20	Steam	Cream Caramel	1 serving	Flatbed	

A-21	Microwave	Tom Yum Kung Soup	1 serving	Flatbed	/
A-22	Microwave	Baby Bottle Sterilization	/	Flatbed	/
A-23	Steam	Oven Sterilization	/	/	/
A-24	Steam+Grill	Oven Deodorization	/	/	/
A-25	Steam	Oven Clean	/	/	/
A-26	Microwave	Yogurt Ferment	1 serving	Flatbed	/
A-27	Steam	Ferment	765 g	Flatbed	Steaming Rack+Plate
A-28	Steam	Boiler Scale Clean	Moderate amount of scale cleaner	/	/

NOTE:

- For SG-1, During cooking, the system will pause to remind user to turn food over, and then press START/ENTER button to resume.
- For SO-1, SO-2, SG-1, SG-2, AF-1, AF-6 and A-1~A-21 you can turn AUTO MENU • SETTING dial to adjust cooking time. The time ranges from 10 seconds to 99 minutes and 59 seconds. The A-22~A-28 cannot be adjusted cooking time.
- If the accumulated working time of the evaporator exceeds 12 hours, the system will display and flash “”, reminding the user to clean the scale. At this time, starting A-28, after cleaning the scale, the prompt will disappear automatically. Otherwise, the prompt will persist. Before starting the program, it is necessary to put scale in the water box for cleaning. Mix the agent and fill it with water until it is completely dissolved. After starting for 22 minutes, the system will pause automatically. The user needs to take out the water box and replace it with a box of clean water. Press START/ENTER button again to start until the end. (The remaining 3 minutes during the pause are used to clean the descaling agent in the water pipe and evaporator.).

CHILD LOCK

The lock prevents unsupervised operation by children.

To set: In standby mode, press and hold STOP/CLEAR button for 3 seconds, the lock indicator light will turn on, the oven will auto enter child lock mode. In the lock state, all buttons are disabled.

To cancel: Press and hold STOP/CLEAR button for 3 seconds, the indicator light will disappear.

BUTTON ADHESION PROTECTION

In any state, if START/ENTER button is adhesion for 60seconds, the program stops working immediately, the display shows "FAIL" and a "DE-" will sound. If the button is adhesion all the time, a "DE" will sound every one minute. Any button is invalid at this time. After troubleshooting, the products will return standby mode automatically

FAILURE DIAGNOSE

If the system frequently experiences the following alarms during use, please press the STOP/CLEAR button once to return to standby mode, and then contact after-sales service.

Failures	Possible reasons
An error sign"E-1" display.	Microwave frequency conversion failure.
An error sign"E-3" display.	Cavity sensor high temperature protection.
An error sign"E-4" display.	Cavity sensor low temperature protection.
An error sign"E-5" display.	Cavity sensor open circuit protection.
An error sign"E-6" display.	Cavity sensor short circuit protection.
An error sign"E-7" display.	Evaporator sensor high temperature protection.
An error sign"E-8" display.	Evaporator sensor Low temperature protection.
An error sign"E-9" display	Evaporator sensor open circuit protection.
An error sign"E-10" display.	Evaporator sensor short circuit protection.
An error sign"E-20"/ "E-21"display.	Communication failure.

NOTE: When starting cooking, if the display screen shows " "and "hot", it indicates that the current temperature in the furnace is too high and not suitable for the cooking to continue. The system will return to standby mode and need to wait for the temperature in the furnace to cool before use.

CLEANING AND CARE

1. Turn off the oven and unplug the power cord from the wall when cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface. Depending on the cooking process, oil or moisture released from the food, condensed water, or white substances (minerals contained in the water) may come out from the holes inside the oven. Please wipe them off with a damp cloth.
3. The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. A steam cleaner is not be used.
6. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the steam oven is operated under high humidity condition. And it is normal.
8. The oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. If the light bulb burns out, please contact customer service to have it replaced.
11. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
12. Please do not dispose of this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.
13. When the steam oven with grill function is first used, it may produce slight smoke and smell. This is a normal phenomenon, because the oven is made of a steel plate coated with lubricating oil, and the new oven will produce fumes and odor generated by burning the lubricating oil. This phenomenon will disappear after a

period of using.

14. Clean the accessories (Baking Tray, Airfry Basket, and Steaming Rack) with a damp cloth. Do not use detergents containing abrasives. Allow all accessories to dry thoroughly before use. Do not subject the coated surfaces or joints to impact, as this may cause the coating to peel or lead to rust or injury due to scratches.
15. Always fill the water tank with potable, filtered water at room temperature. Do not use distilled water, RO water, mineral water, or any other liquids. Insufficient water in the tank may result in unsatisfactory cooking performance. It is recommended to empty the water tank after each use. Do not leave water in the tank inside the unit for more than one day.

SHARP

