

SHARP

Important



AX-1250R(B)/AX-1250R(W)

4-IN-1 STEAM OVEN OPERATION MANUAL

READ THE MANUAL CAREFULLY BEFORE USING THE APPLIANCE AND KEEP IT PROPERLY FOR FUTURE REFERENCE.

IMPORTANT: There may be a serious risk to health if this operation manual is not followed or if the oven is modified so that it operates with the door open

ENGLISH

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PRECAUTIONS



Do not use the oven with the door open.

WARNING: If the oven door or door seals are damaged, the oven must not be used until it has been repaired by a qualified technician. If the product is not cleaned regularly, the appliance surface will be degraded to affect the appliance service life and danger may occur.

SPECIFICATIONS



Model name:	AX-1250R(B)	AX-1250R(W)
Rated Voltage:	220-230V ~50Hz	220-230V ~50Hz
Rated Input Power(Microwave):	1450W	1450W
Rated Output Power(Microwave):	900W	900W
Rated Input Power(Grill):	1500W(Max 1900W)	1500W(Max 1900W)
Rated Input Power(Steam):	1500W(Max 1900W)	1500W(Max 1900W)
Oven Capacity	25L	25L
Outside Dimension (W x H x D)	468 x 337 x 431mm	468 x 337 x 431mm
Cavity Dimension (W x H x D)	387 x 203 x 321mm	387 x 203 x 321mm
Weight	19 kg	19 kg

* This Product fulfils the requirement of the European standard EN55011.

In conformity with this standard, this product is classified as group 2 class B equipment.

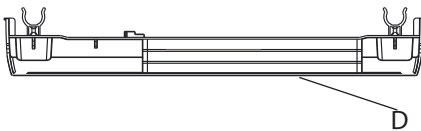
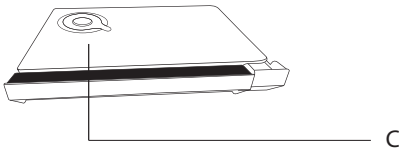
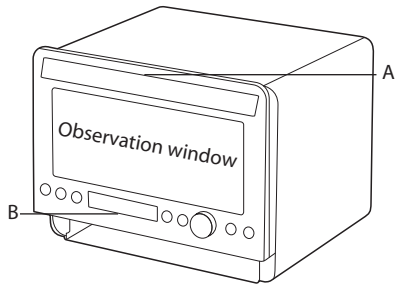
Group 2 means that the equipment intentionally generates radio-frequency energy in the form of electromagnetic radiation for the heat treatment of food.

Class B equipment means that the equipment is suitable to be used in domestic establishments.

** Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less. DESIGN AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



OVEN AND ACCESSORIES



- A. Handle
- B. Display
- C. Water Tank
- D. Drip tray
- E. Baking tray(Metal)
- F. Grill Rack(Metal)

Hold the both sides of the drip tray and then pull out.

CONTROL PANEL



1. MICROWAVE*
2. GRILL
3. STEAM
4. BEVERAGE
5. AUTO MENUS
6. START/ENTER
7. STOP/CLEAR

* Do not use baking tray and grill rack



IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock or injury to persons. Please follow the precautions and the following safety instructions:

1. **WARNING:** Liquids and other food must not be heated in sealed containers since they are liable to explode.
2. **WARNING:** It is hazardous for anyone except for a qualified technician to disassemble, repair or modify the oven.
3. This appliance cannot be used by children and they should be supervised to ensure that they do not play with the appliance.
4. This appliance cannot be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless this person can use the oven safely under supervision and guidance.
5. Keep the appliance and its cord out of reach of children.
6. Utensils should be checked to ensure that they are suitable for use in each cooking mode.
7. The oven should be cleaned regularly to prevent the air inlet and outlet from being blocked by foreign matter and dust.
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. If smoke is observed, switch off or unplug the appliance and keep the oven door closed. Steam from the oven may cause burns.
10. Do not overcook food, they may catch fire.
11. Do not use the oven cavity for storage purpose.
12. Remove wire twist-ties and metal handles from paper or plastic containers/ bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs with shell and whole hard-boiled eggs should not be heated in oven since they may explode.
15. This appliance is for household use only.
16. If the power supply cord is damaged, do not use the product. Please call SHARP service center for repair.



17. Do not store or use this appliance outdoors.
18. Do not put the product at a damp place, e.g. near a gas stove, electrified area or sink.
19. The oven surface, air outlet and oven cavity may become very hot during and after use. Do not touch these parts; otherwise you may be scalded.
20. Do not let cord hang over edge of table or counter.
21. If the product is not cleaned regularly, the appliance surface will be degraded to affect the appliance service life and danger may occur.
22. After you use a milk bottle or heat baby food, you should check the temperature before feeding to avoid hurt.
23. Heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
24. **WARNING:** Accessible parts may become hot during use. Children should be kept away.
25. Do not use steam cleaner.
26. The oven door, outer cabinet and oven cavity will become hot during use, please do not touch.
27. Use the cooking thermometers to measure the temperature of food.
28. The oven is for household used only. It must not be placed in a cabinet.
29. The oven is used for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth may lead to the risk of injury or ignition.
30. After cooking and the oven has cooled, remove and empty the water tank, wipe oven cavity with a soft cloth or sponge. Wait a few minutes, empty the drip tray.
31. Do not immerse the appliance in water or other liquid when cleaning.
32. Put a teaspoon in the container when heating beverages. This will ensure that the liquid does not boil suddenly after being removed from the oven cavity.
33. **DANGER:** Electric Shock Hazard. Touching the internal components can cause serious personal injury or death. Do not disassemble this appliance.
34. **WARNING:** Do not open the oven with your face close to the oven. Steam from the oven may cause burns.
35. **WARNING:** Electric Shock Hazard. Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.



IMPORTANT SAFETY INSTRUCTIONS

36. The oven must be grounded before use. In case of electric leakage, the ground can provide a current loop to avoid electric shock. The power supply plug must be inserted into a single-phase bipolar socket with grounding.
37. Consult a qualified technician if you do not understand the grounding instructions.



COOKING CHART

Cooking Mode	Preheat	Temperature/Power	Time Tange
Pure Steam	N	100 °C	90 mins
Double Grill	Y	100-230°C	90 mins
Double Grill & Microwave	N	Double Grill: 100 - 230°C Microwave: 100 - 900W	90 mins
Fermentation	N	40° C	90 mins
Microwave	N	100,300,500,700,900W	95 mins



INSTALLATION

BEFORE INSTALLATION

Remove all packing materials and accessories. Check the oven for any damage such as broken door. Do not install if oven is damaged.

Do not remove the light brown Mica cover attached to the oven cavity to protect the magnetron.

1. Select a flat surface that provide enough space for good ventilation.
2. Place at a position more than 85cm above the ground.
3. Place against the back wall. Reserve a gap not less than 20cm from the right and left wall. And leave at least 30cm space above the oven.

INSTALLATION



4. Do not remove the legs at the bottom of the oven.
5. Do not block the air inlet and outlet.
6. Place the oven as far away from radios and TV as possible. Operations of oven may cause interference to your radio or TV reception.
7. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is same as rating label.

WARNING: Do not install the oven at a damp place or near heat-producing appliance e.g. near a gas stove, electrified area or sink. The oven surface will become very hot during use. Please do not touch.



BEFORE USE



1. The steam oven will display "0" in standby mode. Buzzer will sound if the appliance is not operated for 5 minutes.
2. Initial Cleaning and Heating
 - Remove all accessories
 - Ventilate the room
 - Press "GRILL" button twice to select temperature at 230°C
 - Press "START/ENTER" Button to confirm
 - Turn "👉" to heat the empty oven for 1 hour
 - Press "START/ENTER" to start
 - After finished, wipe the oven cavity with a moist cloth

MICROWAVE MODE





1. Press the "MICROWAVE" button to select the microwave mode, the default power is 900W. Press the "MICROWAVE" button again to adjust the power (900W, 700W, 500W, 300W, 100W)
2. Turn "👉" to select the cooking time, the maximum cooking time is 95 minutes
3. Press the "START/ENTER" button to start cooking
4. If you want to stop you can press "STOP/CLEAR" button to stop
5. After setting, press the "START/ENTER" button to continue

* Do not use "Baking tray" and "Grill rack" in MICROWAVE MODE.







GRILL MODE - NO PREHEATING

1. Press "GRILL" button twice to select grill cooking mode, the default temperature is 150 °C.
Turn "  " to select temperature from 100 °C - 230°C in 10 °C step
2. Press the "START/ENTER" button to confirm.
3. Turn "  " to select the cooking time, the maximum time is 90 minutes
4. Press the "START/ENTER" button to start cooking
5. If you want to stop you can press "STOP/CLEAR" button to stop.
After setting, press the "START/ENTER" button to continue.




GRILL MODE - PREHEATING

1. Press "GRILL" button to select grill cooking mode, the default temperature is 150 °C.
Turn "  " to select temperature from 100 °C - 230°C in 10 °C step
2. Press the "START/ENTER" to start preheating
3. After preheating, open the door and put the food in the oven
4. Turn "  " to select the cooking time, the maximum time is 90 minutes
5. Press the "START/ENTER" button to start cooking
6. If you want to stop you can press "STOP/CLEAR" button to stop.
7. After setting, press the "START/ENTER" button to continue.



STEAM MODE

1. Press "STEAM" button to select steam cooking mode, the default temperature is 100 °
2. Turn "  " to select the cooking time, the maximum time is 90 minutes
3. Press the "START/ENTER" button to start cooking
4. If you want to stop you can press "STOP/CLEAR" button to stop
5. After setting, press the "START/ENTER" button to continue

DOUBLE GRILL & MICROWAVE MODE



1. Press "GRILL" button three times to select combi cooking mode, the default temperature is 150 °C
2. Press "MICROWAVE" button to select the microwave power from 100W to 900W (900W, 700W, 500W, 300W, 100W)
3. Turn "⏱" to select the cooking time, the maximum time is 95 minutes
4. Press the "START/ENTER" button to start cooking
5. If you want to stop you can press "STOP/CLEAR" button to stop.
6. After setting, press the "START/ENTER" button to continue.

* Do not use "Baking tray" and "Grill rack" when in microwave mode with "DOUBLE GRILL & MICROWAVE MODE".



BEVERAGE MODE



1. Press the "BEVERAGE" button to adjust the volume from 250g – 750 g (250g, 500g, 750g)
2. Turn "⏱" to select the cooking time, if you choose 250g the maximum time is 2 minutes.
3. Press the "START/ENTER" button to start cooking
4. If you want to stop, you can press "STOP/CLEAR" button to stop.
5. After setting, press the "START/ENTER" button to continue.

FERMENTATION MODE


















1. Press "AUTO MENU" and turn "⏱" to select "39" Auto menu to select fermentation mode.
2. Press the "START/ENTER" button to confirm.
3. The default temperature is 40°C.
4. Turn "⏱" to select the cooking time, the maximum time is 90 minutes
5. Press the "START/ENTER" button to start cooking





AUTO MENU

1. Press "AUTO MENU" button to select Auto mode.
2. Press the "AUTO MENU" button again to choose from menu 1 to menu 44
3. Press the "START/ENTER" button to confirm.
4. Press the "START/ENTER" button to start cooking
5. If you want to stop or change the setting, you can press "STOP/CLEAR" button to stop.
6. After setting, press the "START/ENTER" button to continue.

Display	Menu	Weight/quantity	Prohibition of supplied accessories
01	Tomato rice	300g	 
02	Egg drop soup with fish dumplings	400g	
03	Scrambled eggs with tomato	500g	
04	Kung Pao chicken with cashew nuts	400g	
05	Braised spareribs with potatoes	1500g	
06	Aubergine with Minced pork	400g	
07	Fish Flavored shredded pork	300g	            
08	Fish head with chopped chilli	600g	
09	Steamed bass with lemon sauce	400g	
10	Steamed pork spare ribs with pumpkin	600g	
11	Steamed Japanese Tofu with shrimp	200g	
12	Steamed clams with black bean sauce	500g	
13	Steamed chicken with red jujube and wolfberry	500g	
14	Steamed beef with tea plant mushroom	450g	
15	Steamed baby cabbages with garlic	500g	
16	Japanese steamed egg custard	600g	
17	Salt and pepper shrimp	500g	
18	Honey soy chicken wings	12	
19	Baked sweet potatoes with cheese sauce	2	
20	Brazilian chicken skewers	5	



	Menu	Weight	Prohibition of supplied accessories
21	Steak with black pepper source	250g	—
22	Grilled saury	3	—
23	Korean spicy stir-fried squid	500g	—
24	Grilled vegetable kebabs	4	—
25	Cranberry cookies	1	—
26	Zebra pattern chiffon cake	500g	—
27	Creme brulee	9	—
28	Croissant	9	—
29	Thin and Crisply pizza	1	—
30	Portuguese egg tarts	9	—
31	Pear sweet soup	1500g	 
32	Papaya sweet soup with coconut milk	1500g	
33	White fungus and lotus seed soup	1500g	
34	Longan and red jujube sweet soup	1200g	
35	Lotus root soup with pork ribs	2000g	
36	Double boiled figs and pork soup	1500g	
37	Defrost mode	100-2000g	
38	Soften butter	100g	
39	Fermentation(Bread)	500g	
40	Fermentation(Yoghurt)	1000g	
41	Cleaning mode	-	
42	Descale mode	-	
43	Odor removal mode	-	
44	Roast chicken	1200g	



CHILD LOCK

Lock: Press "STOP/CLEAR" for 3 seconds, you will hear a long "beep" sound, the lock icon will be showed on screen.

Unlock: Press "STOP/CLEAR" for 3 seconds, you will hear a long "beep" sound, the lock is released. The lock icon will disappear.



SUITABLE OVENWARE

Cookware	Microwave Safe	Grill	Comments
Aluminium foil Foil Containers	✓ / ✗	✓	Small pieces of aluminium foil can be used to shield food from overheating. Keep foil at least 2cm from the oven walls, as arcing may occur. Foil containers are not recommended unless specified by the manufacturer. Follow instructions carefully.
Browning dishes	✓	✗	Always follow the manufacturers' instructions. Do not exceed heating time given. Be very careful as these dishes can be very hot.
China clay and ceramics	✓ / ✗	✗	Porcelain, pottery, glazed earthenware and bone china are usually suitable, except for those with metallic decoration.
Glassware	✓	✓	Care should be taken if using fine glassware as it can break or crack if heated suddenly.
Metal tray and rack	✗	✓	It is not recommended to use metal cookware as it will arc, which can lead to fire.
Plastic/Polystyrene e.g fast food containers	✓	✗	Care must be taken as some containers warp, melt or discolour at high temperatures.
Cling film	✓	✗	It should not touch the food and must be pierced to let the steam escape.
Freezer/Roasting bags	✓	✗	Must be pierced to let steam escape. Ensure bags are suitable for microwave use.
Paper - Plates, cups and kitchen paper	✓	✗	Do not use plastic or metal ties, as they may melt or catch fire due to the metal 'arcing'.
Straw and wooden Containers	✓	✗	Only use for warming or to absorb moisture. Care must be taken as overheating may cause fire.
Recycled paper and newsprint	✗	✓	Always attend the oven when using these materials as overheating may cause fire. May contain extracts of metal which will cause 'arcing' and may lead to fire.



WARNING:

When heating food in plastic or paper containers, monitor the oven due to the risk of ignition.



CAUTION: DO NOT USE COMMERCIAL OVEN CLEANERS, STEAM CLEANERS, ABRASIVE, HARSH CLEANERS, ANY THAT CONTAIN SODIUM HYDROXIDE OR SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN.

Before cleaning, make sure the oven cavity, door, oven cabinet and accessories are completely cool. CLEAN THE OVEN AT REGULAR INTERVALS AND REMOVE ANY FOOD DEPOSITS - Keep the oven clean, or the oven could lead to a deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.

Oven exterior

The outside of your oven can be cleaned easily with mild soap and water. Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel.

Control panel

Open the door before cleaning to de-activate the control panel. Care should be taken in cleaning the control panel. Using a cloth dampened with water only, gently wipe the panel until it becomes clean. Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner.

Oven Interior

1. For cleaning, wipe any splatters or spills with a soft damp cloth or sponge after each use while the oven is still warm. For heavier spills, use a mild soap and

wipe several times with a damp cloth until all residues are removed. Built-up splashes may overheat and begin to smoke or catch fire, and cause arcing. Do not remove the waveguide cover.

2. Make sure that mild soap or water does not penetrate the small vents in the walls which may cause damage to the oven.

3. Do not use spray type cleaners on the oven interior.
4. Heat up your oven regularly by using the grill and heat the oven without food for 20 minutes on grill (page E-9). Remaining food or fat splashed can cause smoke or bad smell.

Keep the waveguide cover clean at all times.

The waveguide cover is constructed from a fragile material and should be cleaned with care (follow the cleaning instructions above).

NOTE: Excessive soaking may cause disintegration of the waveguide cover.

The waveguide cover is a consumable part and without regular cleaning, will need to be replaced.

Accessories

The accessories like tray and rack should be washed in a mild washing up liquid solution and dried. They are dishwasher safe.

Door

To remove all trace of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth. Do not use abrasive cleaner.

NOTE: A steam cleaner should not be used.

Cleaning tip - For easier cleaning of your oven:

Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% for 10 -12 minutes. Wipe the oven clean using a soft, dry cloth.



TROUBLESHOOTING

Keep the power supply cord away from heated surface. If you think the oven is not working properly, there are some simple checks you can carry out yourself before calling an engineer.

Follow this simple check below: Place half a cup of water on the tray and close the door. Programme the oven to cook for 1 minute using 100% microwave power.

1. Does the oven lamp come on when it is cooking?
2. Does the cooling fan work? (Check by placing your hand above the air vent openings.)
3. After 1 minute does the audible signal sound?
4. Is the water in the cup hot?
5. After 3 minutes, does the grill heating element become red?

If you answer "NO" to any question, first check that the oven is plugged in properly and the fuse has not blown. If there is no fault with either, check against the troubleshooting chart below.

WARNING: Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a SHARP trained engineer to carry out servicing or repairs. This is important as it may involve the removal of covers that provide protection against microwave energy.

- The door seal stops microwave leakage during oven operation, but does not form an airtight seal. It is normal to see drops of water, light or feel warm air around the oven door. Food with a high moisture content will release steam and cause condensation inside the door which may drip from the oven.
- **Repairs and Modifications:** Do not attempt to operate the oven if it is not working properly.
- **Outer Cabinet & Lamp Access:** Never remove the outer cabinet. This is very dangerous due to high voltage parts inside which must never be touched, as this could be fatal.
Your oven is not fitted with a lamp access cover. If the lamp fails, do not attempt to replace the lamp yourself, contact your nearest service centre approved by SHARP .

TROUBLESHOOTING CHART

QUERY	ANSWER
Draught circulates around the door.	When the oven is working, air circulates within the cavity. The door does not form an airtight seal so air may escape from the door.
Condensation forms in the oven, and may drip from the door.	The oven cavity will normally be colder than the food being cooked, and so steam produced when cooking will condense on the colder surface. The amount of steam produced depends on the water content of the food being cooked. Some foods, such as potatoes have a high moisture content. Condensation trapped in the door glass should clear after a few hours.
Flashing or arcing from within the cavity when cooking.	Arcing will occur when a metallic object comes into close proximity to the oven cavity during cooking. This may possibly roughen the surface of the cavity, but would not damage the oven.
Arcing potatoes.	Ensure all "eyes" are removed from the potatoes and that they have been pierced, place directly onto the turntable or in a heat resistant flan dish or similar.
The display is lit but the control panel will not work when pressed.	Check the door is closed properly.
Oven cooks too slowly.	Ensure correct power level has been selected.
Oven makes a noise.	The microwave energy pulses ON and OFF during cooking/defrosting.
Outer cabinet is hot.	The cabinet may become hot to touch , keep children away.

SHARP

重要



AX-1250R(B)/AX-1250R(W)

四合一蒸氣焗爐 使用說明書

使用本家電前，請仔細閱讀本說明書，並妥善存放，以供未來參考。

重要提示：若不遵守本說明書，或對蒸氣焗爐進行改造，令其在爐門開啟時運作，可能產生嚴重風險。

中文版



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注意事項



爐門開啓時，請勿使用蒸氣焗爐。

警告：如果蒸氣焗爐門或密封墊損壞，在專業技術人員維修前，請勿使用蒸氣焗爐。如果不定期清潔本產品，其表面將會退化，影響使用壽命，並產生危險。

規格



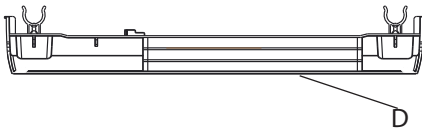
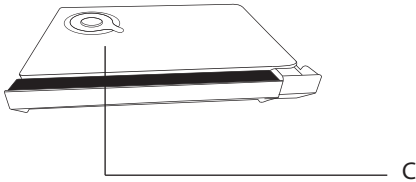
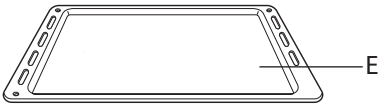
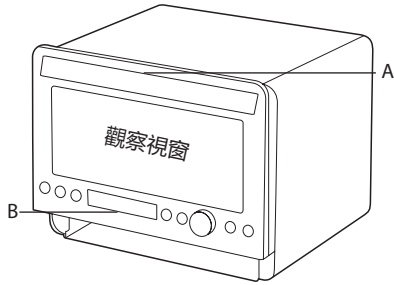
型號名稱:	AX-1250R(B)	AX-1250R(W)
額定電壓:	220-230V ~50Hz	220-230V ~50Hz
額定輸入功率 (微波) :	1450W	1450W
額定輸出功率 (微波) :	900W	900W
額定輸入功率 (燒烤) :	1500W(Max 1900W)	1500W(Max 1900W)
額定輸入功率 (蒸煮) :	1500W(Max 1900W)	1500W(Max 1900W)
容量	25L	25L
外部尺寸 (寬 x 高 x 深)	468 x 337 x 431mm	468 x 337 x 431mm
爐腔尺寸 (寬 x 高 x 深)	387 x 203 x 321mm	387 x 203 x 321mm
重量	19 kg	19 kg

* 本產品符合歐洲標準 EN55011 的要求。
根據本標準，本產品被歸類為第 2 組 B 類設備。
第 2 組是指用於產生電磁輻射形式的射頻能量，以進行食品熱處理的設備。
B 類設備是指適用於家庭設施的設備。

** 通過量測最大寬度、深度和高度來算出內部容量。實際容納食物的容量較小。
設計同規格如有更改，恕不另行通知



蒸氣焗爐及配件



- A. 把手
- B. 顯示屏
- C. 水箱
- D. 滴水盤
- E. 烤盤(金屬)
- F. 烤架(金屬)

握住滴水盤兩側水平抽出



1. 微波模式 *
2. 燒烤模式
3. 蒸煮模式
4. 飲品加熱模式
5. 自動烹調模式
6. 開始 / 確認
7. 停止 / 取消

* 不要使用烤盤和烤架



重要安全說明

警告

為了減低造成火災、觸電或人身傷害的風險，請遵守注意事項以及下列安全指示：

1. **警告：**切勿將液體及其他食物放入密封容器中加熱，這樣做容易產生爆炸。
2. **警告：**若由非專業技工拆解、維修或改造蒸氣焗爐，將會產生危險。
3. 兒童不可使用本家電，應監督兒童不要玩本家電。
4. 本家電不適合身體、感官或精神能力下降，或缺乏經驗和知識的人員使用，除非該人員在監督和指導下可安全使用。
5. 確保兒童遠離本家電及其電源線。
6. 檢查餐具，確保適用於各種烹飪模式。
7. 定期清潔蒸氣焗爐，避免異物或灰塵堵塞進氣和出氣口。
8. 當加熱塑料或紙質容器中的食物時，留心蒸氣焗爐以防著火。
9. 如果冒煙，關閉蒸氣焗爐，拔出電源線，切勿打開爐門。蒸氣焗爐中排出的蒸氣可能導致灼傷。
10. 烹調過度可能導致火災。
11. 切勿將蒸氣焗爐內腔作儲存用途。
12. 在放入蒸氣焗爐之前，從紙或塑膠容器 / 袋上取下鐵絲紮帶和金屬把手。
13. 僅根據提供的安裝說明安裝或放置蒸氣焗爐。
14. 切勿在蒸氣焗爐中加熱帶殼雞蛋或水煮蛋，會有爆炸危險。
15. 本產品僅供家用。
16. 如果電源線受損，請勿使用本產品。請聯繫SHARP服務中心進行維修。
17. 請勿在室外存放或使用本家電。



18. 請勿將產品放在潮濕的地方，譬如靠近煤氣爐、帶電區域或水槽。
19. 使用時及使用後，蒸汽爐表面、出氣口及內腔可能變得非常熱。切勿觸摸這些部位；否則，可能會被燙傷。
20. 切勿將電源線懸掛在桌子或櫃檯上。
21. 如果不定期清潔本產品，其表面將會退化，並影響使用壽命，產生危險。
22. 加熱奶樽或嬰兒食物後，應在餵養前檢查溫度，避免受傷。
23. 加熱飲料會導致延遲飛濺和沸騰，因此取出容器需小心。
24. **警告：**使用時，可觸及部分可能很熱。兒童應遠離。
25. 切勿使用蒸汽清潔器。
26. 使用時，蒸汽爐門、外機櫃和內腔將會變熱，請勿觸摸。
27. 請使用烹飪溫度計測量食物溫度。
28. 本蒸汽爐僅供家用。切勿將蒸汽爐放在櫥櫃中。
29. 蒸汽爐用於加熱食物和飲料。烘乾食物或衣物以及加熱暖墊、拖鞋、海綿、濕布可能會導致受傷或著火的風險。
30. 烹飪完成且蒸汽爐冷卻後，取出水箱並排空水，用一塊柔軟的布或海綿擦洗內腔。等待幾分鐘，清空滴水盤。
31. 清潔時，切勿將本家電浸入水或其他液體中。
32. 加熱飲料時，將一個茶匙放入容器中。這樣做能夠確保飲料從內腔取出時不會突然沸騰。
33. **危險：**觸電危險。觸摸內部組件可導致人身受傷甚至死亡。切勿拆解本家電。
34. **警告：**打開蒸汽爐時，不要將面部靠近。蒸汽爐中排出的蒸汽可能導致灼傷。
35. **警告：**觸電危險。不當使用接地可導致觸電。在本家電恰當地安裝並接地後，才可插入插座。



重要安全須知

36. 使用前，蒸氣焗爐必須連接到標準接地家居電源插座。如果發生漏電，接地線可提供電流回路，以避免觸電。電源插頭必須插入帶接地的單相雙極插座。
37. 如果您不瞭解接地說明，請諮詢專業技術人員。



烹飪功能表

烹飪模式	預熱	溫度 / 功率	時間範圍
蒸煮模式	N	100 °C	90 mins
雙重燒烤模式	Y	100-230° C	90 mins
燒烤 & 微波組合模式	N	雙重燒烤模式：100 - 230° C 微波模式：100 - 900W	90 mins
發酵	N	40° C	90 mins
微波模式	N	100,300,500,700,900W	95 mins



安裝

安裝前

去除所有包裝材料和配件。檢查蒸氣焗爐（譬如爐門）有沒有損壞。如果蒸氣焗爐損壞，切勿安裝。

為了保護磁控管，切勿取下爐腔上的淺棕色雲母蓋。

1. 選擇一個足夠通風的平面。
2. 放在離地面至少 85cm 處。
3. 靠牆擺放。與左右牆留有不小於 20cm 的空隙。蒸氣焗爐上方留出至少 30cm 的空間。



4. 切勿移除爐底支腿。
5. 切勿堵塞進氣口和出氣口。
6. 將蒸氣焗爐放在盡可能遠離無線電及電視的地方。蒸氣焗爐運行可能會對您的無線電或電視接收造成干擾。
7. 將蒸氣焗爐插入標準家用插座。確保電壓和頻率和額定標籤所示相同。

警告：切勿將蒸氣焗爐安裝在潮濕地方或產熱家電，譬如靠近煤氣爐、帶電區域或水槽。使用時，蒸氣焗爐表面會變得非常熱。切勿觸摸。



1. 待機狀態下，蒸氣焗爐將顯示“0”。如果設備5分鐘未運行，蜂鳴器將鳴響。
2. 首次清潔同加熱
 - 拆下所有配件
 - 令室內通風
 - 按下“燒烤”按鈕兩次，並將溫度設在230°C
 - 按下“開始、確認”按鈕來確認
 - 轉動“👤”加熱1小時
 - 按下“開始/確認”啟動
 - 完成後，用一塊微濕的布擦拭爐腔





1. 按下“微波”按鈕選擇微波模式，預設功率為900W。再次按下“微波”鍵來調節功率（900W、700W、500W、300W、100W）
2. 轉動“👤”來選擇烹飪時間，最長烹飪時間為95分鐘
3. 按下“開始/確認”按鈕，開始烹飪
4. 如果想停止，可按下“停止/取消”按鈕
5. 按下“開始/確認”按鈕繼續烹飪
 - * 不要在微波功能下使用“烤盤”和“烤架”。







燒烤模式 - 不預熱

1. 按下“燒烤”按鈕兩次，選擇燒烤烹飪模式，預設溫度為 150°C。轉動“”選擇溫度，範圍為 100°C -230°C，每轉一下為 10°C
2. 按下“開始/確認”按鈕來確認。
3. 轉動“”來選擇烹飪時間，最長烹飪時間為 90 分鐘
4. 按下“開始/確認”按鈕，開始烹飪
5. 如果想停止，可按下“停止/取消”按鈕。
設置後，按下“開始/確認”按鈕來繼續烹飪。




燒烤模式 - 預熱

1. 按下“燒烤”按鈕，選擇燒烤烹飪模式，預設溫度為 150°C。
轉動“”選擇溫度，範圍為 100°C -230°C，每轉一下為 10°C。
2. 按下“開始/確認”按鈕，開始預熱
3. 預熱後，打開爐門，將食物放入蒸氣焗爐。
4. 轉動“”來選擇烹飪時間，最長烹飪時間為 90 分鐘
5. 按下“開始/確認”按鈕，開始烹飪
6. 如果想要停止，可按下“停止/取消”按鈕。
7. 設置後，按下“開始/確認”按鈕來繼續烹飪。



蒸煮模式

1. 按下“蒸煮”按鈕選擇烹飪模式，預設溫度為 100°C。
2. 轉動“”來選擇烹飪時間，最長烹飪時間為 90 分鐘
3. 按下“開始/確認”按鈕，開始烹飪
4. 如果想要停止，可按下“停止/取消”按鈕。
5. 設置後，按下“開始/確認”按鈕來繼續烹飪。

燒烤 & 微波組合模式



1. 按下“燒烤”按鈕三次，選擇組合烹飪模式，預設溫度為 150°C。
2. 按下“微波”按鈕，可選擇 100W 到 900W 之間的微波功率（900W、700W、500W、300W、100W）
3. 轉動“👉”來選擇烹飪時間，最長烹飪時間為 95 分鐘
4. 按下“開始/確認”按鈕，開始烹飪
5. 如果想要停止，可按下“停止/取消”按鈕。
6. 設置後，按下“開始/確認”按鈕來繼續烹飪。

* 當在燒烤&微波組合模式下，不要在微波功能下使用“烤盤”和“烤架”。



飲料加熱模式



1. 按下“飲品”按鈕，調節飲品的容量，範圍為 250g-750g（250g、500g、750g）
2. 轉動“👉”來選擇烹飪時間，如果選擇 250g，那麼最長烹飪時間為 2 分鐘。
3. 按下“開始/確認”按鈕，開始烹飪
4. 如果想要停止，可按下“停止/取消”按鈕。
5. 設置後，按下“開始/確認”按鈕來繼續烹飪。

發酵模式



1. 按下“自動烹調”並轉動“👉”選擇“39”自動菜單來選擇發酵模式。
2. 按下“開始/確認”按鈕來確認。
3. 默認溫度為 40°C。
4. 轉動“👉”來選擇烹飪時間，最長烹飪時間為 90 分鐘
5. 按下“開始/確認”按鈕，開始烹飪




自動烹調模式

1. 按下“自動烹調”按鈕來選擇自動烹飪模式。
2. 再次按下“自動烹調”按鈕，從 1 到 44 中選擇
3. 按下“開始/確認”按鈕來確認。
4. 按下“開始/確認”按鈕，開始烹飪
5. 如果想要停止或更改設置，可按下“停止/取消”按鈕。
6. 設置後，按下“開始/確認”按鈕來繼續烹飪。

	自動烹調食譜	重量 / 數量	禁止使用的附件
01	蕃茄飯	300g	
02	魚餃蛋花湯	400g	
03	蕃茄炒蛋	500g	
04	腰果宮保雞丁	400g	
05	薯仔燜排骨	1500g	
06	茄子肉碎	400g	
07	魚香肉絲	300g	
08	剁椒魚頭	600g	
09	檸檬汁蒸鱸魚	400g	
10	南瓜蒸排骨	600g	
11	日本豆腐蒸蝦	200g	
12	豉汁蒸蜆	500g	
13	紅棗枸杞蒸雞	500g	
14	茶樹菇蒸牛肉	450g	
15	蒜蓉蒸娃娃菜	500g	
16	日式蒸蛋	600g	
17	鹽椒蝦	500g	
18	蜜汁雞翼	12	
19	芝士牛油焗蕃薯	2	
20	巴西雞串	5	
21	黑椒牛扒	250g	



	菜單	重量 / 數量	禁止使用的附件
22	香烤秋刀魚	3	——
23	韓國香辣魷魚	500g	——
24	烤蔬菜串	4	——
25	蔓越莓餅乾	1	——
26	斑馬紋戚風蛋糕	500g	——
27	焦糖布甸	9	——
28	牛角包	9	——
29	薄脆 薄餅	1	——
30	葡式蛋撻	9	——
31	冰糖雪梨茶	1500g	 
32	椰汁木瓜糖水	1500g	
33	銀耳蓮子糖水	1500g	
34	龍眼紅棗糖水	1200g	
35	排骨蓮藕湯	2000g	
36	無花果燉豬骨湯	1500g	
37	快速解凍模式	100-2000g	
38	軟化牛油	100g	
39	發酵 (麵包)	500g	
40	發酵 (酸奶)	1000g	
41	清潔模式	-	
42	除垢模式	-	
43	除臭模式	-	
44	烤全雞	1200g	



兒童鎖

鎖定: 按下“停止/取消”按鈕 3 秒，你會聽到一聲長嗶聲，屏幕上會出現鎖定圖標。

解鎖: 按下“停止/取消” 3 秒，你會聽到一聲長嗶聲，表示解鎖。鎖定圖標消失。



適用爐具

炊具	微波安全	燒烤	評論
鋁箔 鋁箔容器	✓ / ✗	✓	小塊鋁箔可以保護食物不過熱。鋁箔與爐壁保持至少 2cm 的距離，因為可能發生電弧。 除非廠商另有規定，否則不建議使用鋁箔容器。請仔細遵循說明。
棕色盤子	✓	✗	始終遵循廠商說明。 切勿超過規定加熱時間。務必要小心，因為這些菜可能很熱。
陶土陶瓷	✓ / ✗	✗	瓷器、陶器、釉面陶器和骨瓷通常適用，但有金屬裝飾的除外。
玻璃器具	✓	✓	使用精細的玻璃器皿時應小心，因為如果突然加熱，玻璃器皿可能會破裂。
金屬器具	✗	✓	不建議使用金屬炊具，因其會產生電弧，從而導致火災
塑膠 / 聚苯乙烯， 例如速食容器	✓	✗	當某些容器在高溫下翹曲、融化或變色時，必須注意。
保鮮紙	✓	✗	保鮮膜不能接觸到食物，必須穿孔讓蒸氣逸出。
冷凍 / 烘焙袋	✓	✗	必須穿孔令蒸氣逸出。確保袋子可用於微波加熱。
紙製 - 盤子、杯 子和廚房用紙	✓	✗	不要使用塑膠或金屬紮帶，因為它們可能會因金屬“電弧”而融化或著火。
秸稈和木制容器	✓	✗	僅用於加溫或吸收水分，必須注意，過熱可能引起火災。
再生紙和報紙	✗	✓	當使用此類材料時，一定要注意，因為所含金屬提取物可能引起電弧，過熱可能引起火災。

⚠警告:

在塑膠或紙質容器中加熱食物時，應注意蒸汽爐是否有著火的危險。



注意：不要在蒸氣焗爐的任何部位使用商用烤爐清潔劑、蒸氣清潔劑、研磨性清潔劑、粗糙清潔劑、任何含有氫氧化鈉的清潔劑或百潔布進行清潔。

清潔前，確保爐腔、門、爐櫃和配件已完全冷卻。定期清潔蒸氣焗爐並清除任何食物沉積物 - 保持蒸氣焗爐清潔，否則可能導致設備劣化，並可能造成危險。

蒸氣焗爐外部

用濕布清潔即可，並用軟毛巾擦乾。

控制面板

清潔前打開門以停用控制面板。清潔控制面板時需小心。用蘸有水的布輕輕擦拭面板，直至變得乾淨。切勿使用過多的水。切勿使用任何化學或研磨性清潔劑。

蒸氣焗爐內部

1. 清潔時，每次使用後在蒸氣焗爐仍熱的情況下，用柔軟的濕布或海綿擦拭飛濺物或溢出物。若有大量溢出物，請使用溫和的肥皂，並用濕布擦拭幾次，直到清除所有殘留物。積聚的飛濺物可能過熱並開始冒煙或著火並引起電弧。切勿拆下波導管蓋。

2. 確保溫和的肥皂或水不會滲入牆壁上的小通風口，這可能會損壞蒸氣焗爐。

3. 切勿在蒸氣焗爐內部使用噴霧式清潔劑。

4. 用燒烤模式定期加熱蒸氣焗爐，並在不放入食物的情況下，用燒烤模式加熱 20 分鐘（第 E-9 頁）。殘留的食物或飛濺的由會引起冒煙或臭味。

保持波導管蓋清潔。

波導管蓋由易碎物料製成，應小心清潔（請遵循上述清潔說明）。

注意：過度浸泡可能導致波導管蓋解體。

波導管蓋是易耗件，若不定期清潔，需要進行更換。

配件

烤盤和烤架等配件應在溫和的洗潔劑中清洗並晾乾。也可用洗碗機清洗。

門

要清除所有污垢，請定期用柔軟的濕布清潔門兩側、門封條和相鄰零件。切勿使用研磨性清潔劑。

注意：不可使用蒸氣清潔器。

清潔貼士 - 為了更容易清潔您的蒸氣焗爐：

將半個檸檬放入碗中，加入 300ml (1/2pint) 水，100% 加熱 10-12 分鐘。用柔軟的幹布將蒸氣焗爐擦乾淨。



故障排解

電源線需遠離受熱面。如果你認為蒸氣焗爐運作異常，在聯繫工程師之前，可以自己做一些簡單檢查。

遵守下列簡單檢查步驟：在烤盤上放半杯水，關上門。用 100% 的微波功率加熱 1 分鐘。

1. 烹飪時燈亮嗎？
2. 冷卻風扇是否運行？（將手放在通風口上方進行檢查。）
3. 1 分鐘後聲音訊號響了嗎？
4. 杯子裏的水熱嗎？
5. 3 分鐘後，烤架是否變紅？

如果您對任何問題回答“否”，請首先檢查蒸氣焗爐是否正確插入。如果都沒有故障，請對照下面的故障排解表進行檢查。

警告：請勿自行調節、維修或改裝。除受過嚴格訓練的SHARP工程師外，任何人進行維修或修理都是危險的。這非常重要 因為可能拆除提供微波能量保護的蓋子。

- 門封條在蒸氣焗爐運行期間阻止微波洩漏，但不會形成氣密密封。在蒸氣焗爐門周圍看到水滴、光線或感覺到暖氣是正常現象。含水量高的食物會釋放蒸氣，導致水在門內凝結，從而可能從爐中滴落。
- **維修和改造**：若蒸氣焗爐運作不正常，請勿試圖操作。
- **外部機櫃和燈檢查口**：切勿移除外部機櫃。這是非常危險的，因為裡面的高壓部件絕對不能接觸，這可能造成致命危險。
您的蒸氣焗爐沒有安裝燈檢修蓋。如果燈出現故障，請勿嘗試自行更換燈，請聯系SHARP服務中心。

故障檢查表

問題	答案
氣流在門周圍循環。	蒸氣焗爐工作時，空氣在腔內循環。門沒有形成氣密密封，因此空氣可能會從門中逸出。
冷凝水在蒸氣焗爐中形成，並可能從門上滴落。	蒸汽爐內腔通常比正在烹調的食物要冷，因此烹調時產生的蒸氣會在較冷的表面凝結。產生的蒸氣量取決於烹調食物的含水量。某些食物（比如馬鈴薯）的水分含量很高。幾個小時後，門玻璃中的冷凝水應該會清除。
烹飪時從空腔內閃動或起弧。	在烹飪過程中，當金屬物體靠近蒸氣焗爐腔體時，就會產生電弧。這可能會使腔體表面粗糙，但不會損壞蒸氣焗爐。
烤馬鈴薯。	確保馬鈴薯上的所有“眼”都被去掉，並且已經被刺穿，直接放在轉盤上或放在耐熱的法蘭盤或類似的地方。
顯示屏亮起，但按下時控制面板將不工作。	檢查爐門是否已關好。
蒸氣焗爐烹飪太慢。	確保選擇了正確的功率級別。
蒸氣焗爐有噪音。	在烹飪 / 除霜過程中，微波能量會時斷時續。
蒸氣焗爐外部熱。	機櫃可能會變熱，請確保兒童遠離。