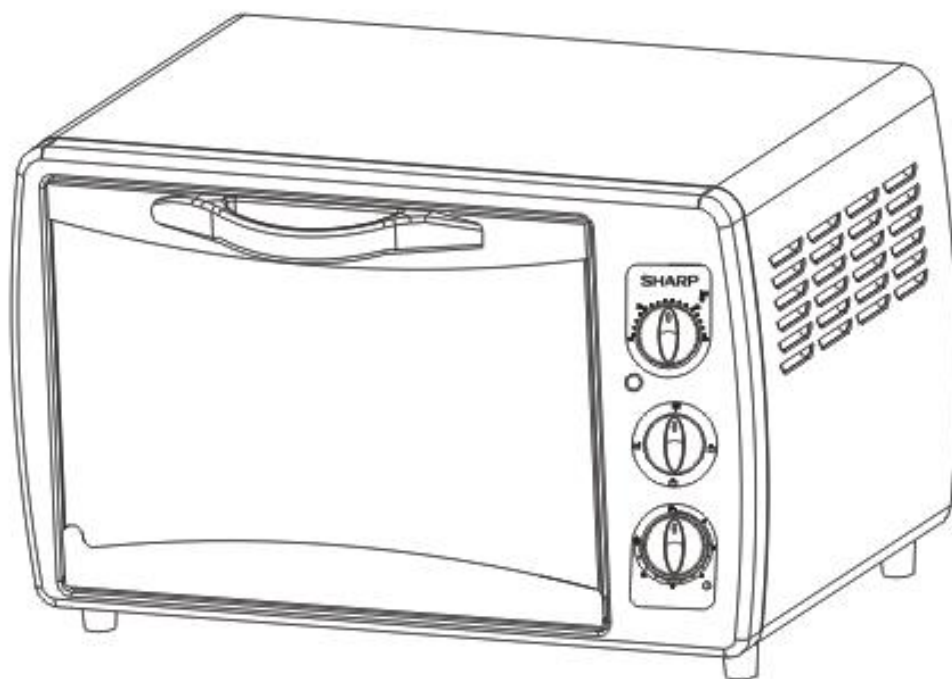


SHARP

ELECTRIC OVEN

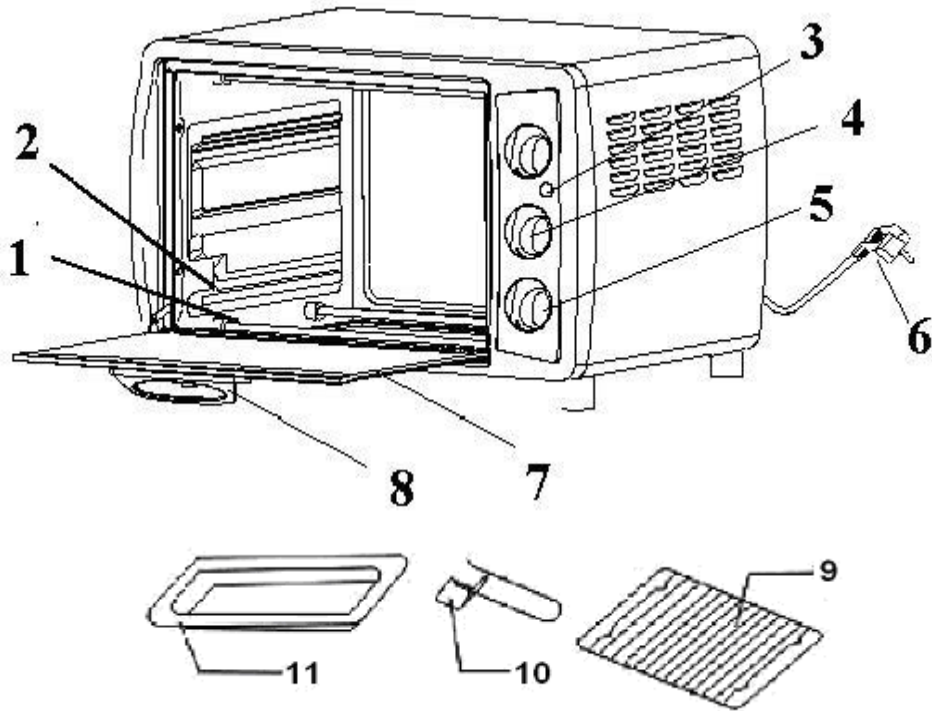
MODEL: E019K

OPERATION MANUAL



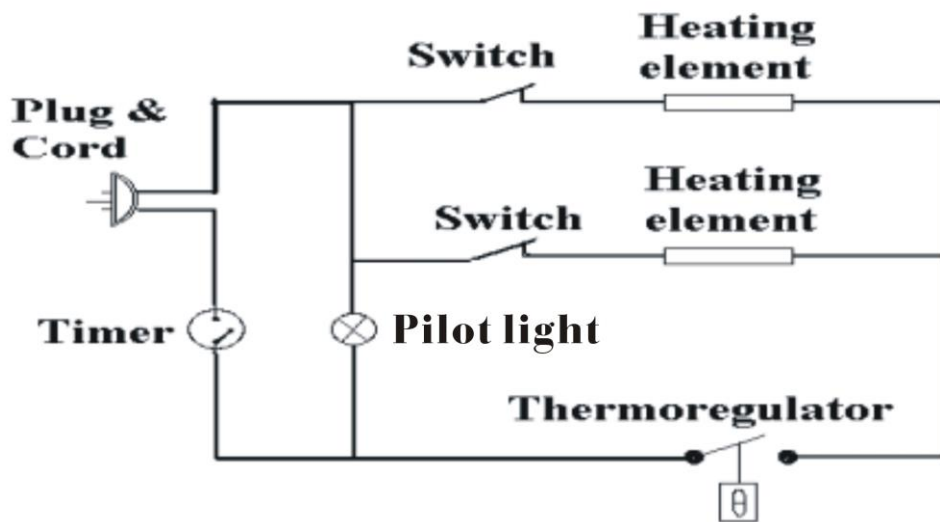
Before operating this appliance, please read these instructions completely

PARTS IDENTIFICATION



- | | | |
|------------------------|----------------|---------------|
| 1.Heating element | 2.Rack support | 3.Pilot light |
| 4.Heater selector knob | 5.Timer knob | 6.AC cord |
| 7.Door | 8.Door Handle | 9.Bake grill |
| 10.Tray Handle | 11.Bake tray | |

CIRCUIT



SPECIFICATION

Model NO.	EO19K
Power supply	220-240V 50/60Hz
Power consume	1380W
Package measurement	470*355*360mm
Net weight	5.5KGS

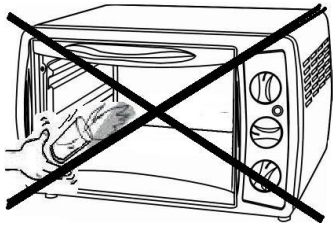
CAUTIONS

Special indication:

The accessory image varies from different models. Please refer to the actual model you buy.



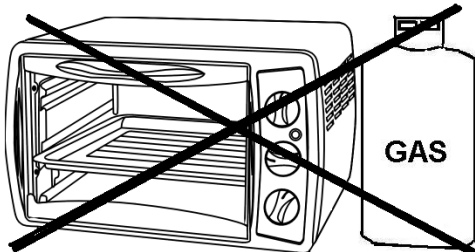
Always use the tray handle when inserting or removing the tray. Touching these will cause severe burns.



When hot, do not apply water to the glass window, it may cause the glass to break.



When unplugging the cord, always take hold of the plug itself. Never pull on the cord. Doing so could break the wires inside the cord.



Do not position the unit close to a gas burner or other source of high temperature or do not direct an electric fan & etc during **USE**. By doing so could prevent correct temperature control.



Do not wet the power cord nor handle the unit with wet hands. Always unplug the cord after use, or whenever the unit is to be left unattended. A malfunction while the plug is inserted into the outlet could cause a fire.

When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. Put one on a tray. Then oil will drip to a gap between foils.



USE INDICATION

Special indication: the parts and accessory varies from different models. Please refer the image to the real item you buy.

Bake tray and bake grill

Bake tray



Roast Chicken,
Hamburg steak, Gratin,
Sponge cake, almost all
other oven-cooked foods

How to use tray
handle



Bake grill



Baked potatoes, Dry food



Bake tray and bake
grill



For food which will
drip/boiled fish, etc

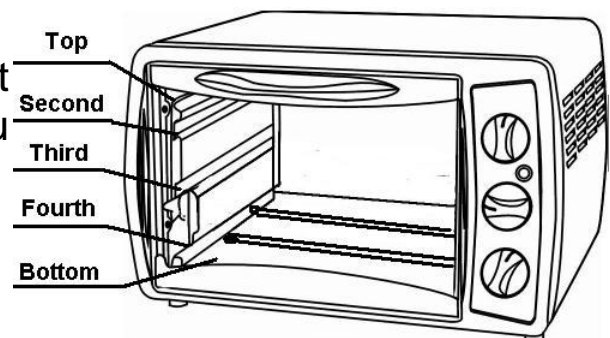
The trays are not perfectly square.

Note:

Be careful when removing pudding and other hot liquids.

Rack Support

You can adjust the tray at 4 different positions according to the dishes you want to cook.

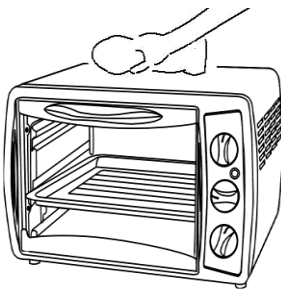


METHOD OF CLEANING



Take off the plug and cool down before cleaning.

Use dry cloth to clean outer surface of oven and glass window. When cleaning inside of oven, mopping with cloth can be applied. Never wash it with water as it may cause current leakage when electric parts are wet.



Bake tray, bake grill and tray handle can wash with soft cotton (or sponge) and neutral cleaner. Then rinse thoroughly with clean water, then wipe dry. Do not use hard brush that will scratch the interior surface of the oven, and to protect the tray, bake grill and tray handle.



Do not use the toxic and abrasive cleaners such as gasoline, polishing powder, solvent.

BAKING REFERENCE OF COMMON FOOD

TYPE OF FOOD	TEMPERTURE	TIME
Bread	180	9-13
Cake	180	25-35
Fish	250	10-15
Chicken/Duck	220-250	30-45
Pancake	160	7-10
Beef	250	8-15
Egg/Peanut	125-150	6-10
Hot Dog	200	6-10
Hamburger	240	10-14

OPERATING INSTRUCTIONS

Before using the unit for the first time:

Heat the empty oven.

(1) Insert the tray and bake grill.

(2) Set the heater operating switch to "UPPER & LOWER", set the temperature control dial to "250°C" and heat the empty oven for about 10 minutes.

Note:

There may be some smoke and a burning smell at first use, but this is not a malfunction.

Temperature control dial:

Set the Temperature Control Dial for the dishes which you are going to cook.

Heat Operating Switch:

Select "upper" or "lower" or "Upper and Lower" according to the dishes you are going to cook. You can observe whether the heaters are working or not by observing the front Indicator light.

UPPER (☐), LOWER (☐), UPPER& LOWER (☐)

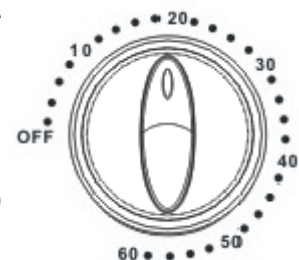
1. Set the arrow on the timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.

2. Set the Timer by turning it clockwise.

The oven will turn off automatically at the end of the selected time and a bell will ring

• When setting the Timer to less than 5 min., turn it to more than 6 min. and then back to the selected time.

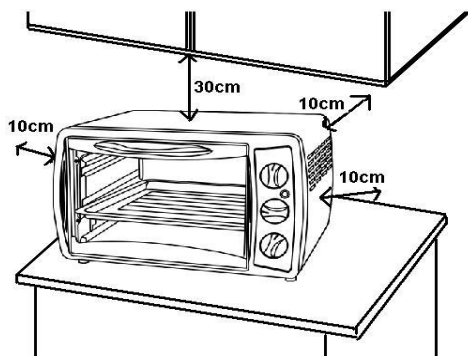
3. The oven can be turned off manually during cooking by turning the Timer counter-clockwise to the "OFF" position.



Note:

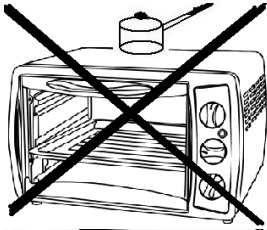
If the inside of the oven is dirty, cooking may take slightly longer than usual.

CAUTIONS

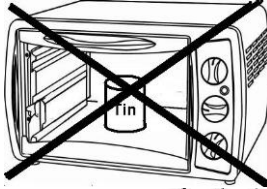


If the oven is positioned too close to a wall, the wall will be burned or stained. Be sure the curtain & etc. are not in contact with the body.

Do not put anything between the bottom of the body and the surface on which it is set, an object so placed could be burned.



Do not put anything on the oven while using it, the heat could cause deformation, cracking, etc.



Any bottled or tinned food can not be heated directly as the bottle or tin would be broken out and scald the person.



Be careful! Not to burn yourself during use or immediately after use. The metal parts and glass window of the door become extremely hot during use. Be careful not to touch them when opening and closing the door.



AC power must be taken from a properly wired outlet. Insert the plug completely into the socket. If it is not, it could become abnormally hot. Do not use an electric light outlet. Never connect multiple plugs to the same outlet

MAINTENANCE

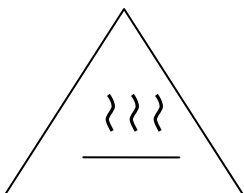
1. Other than cleaning mentioned in this instruction manual, no additional maintenance or servicing of this appliance is required.
2. Repairs, when necessary, must be performed at an authorized service facility.
3. This appliance is intended for HOUSEHOLD USE ONLY and not for commercial or industrial use.

WARNING

If the supply cord is damaged, the manufacturer or its service agent or a similarly qualified person in order to avoid a hazer must replace it.

SPECIAL WARNING

Recycling symbol, don't dispose of the product with household refuse.



Caution: The temperature of the accessible surface may be high when the appliance is operating.

**MANUFACTURED FOR/ DIBUAT UNTUK
SHARP ROXY SALES & SERVICE COMPANY (M) SDN BHD (8394-W)
NO 1A PERSIARAN KUALA LANGAT, SECTION 27
40400 SHAH ALAM, SELANGOR DARUL EHSAN**