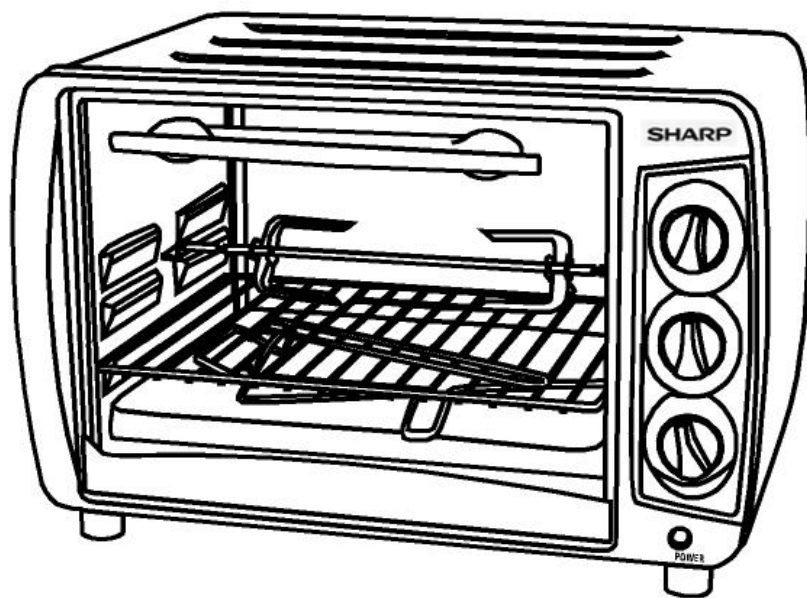


SHARP

ELECTRIC OVEN

MODEL: EO-35K

OPERATION MANUAL

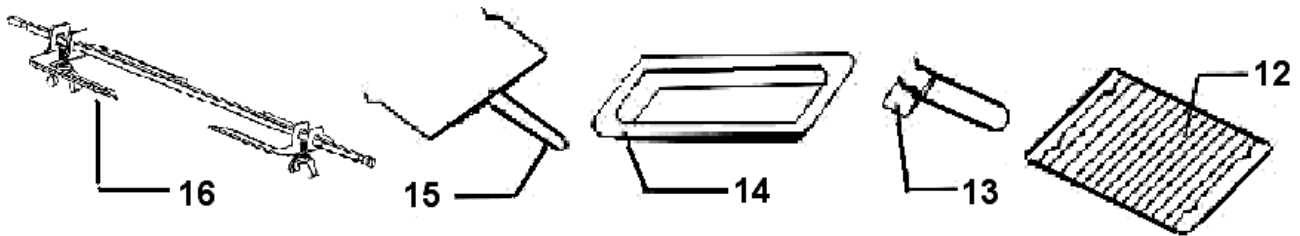
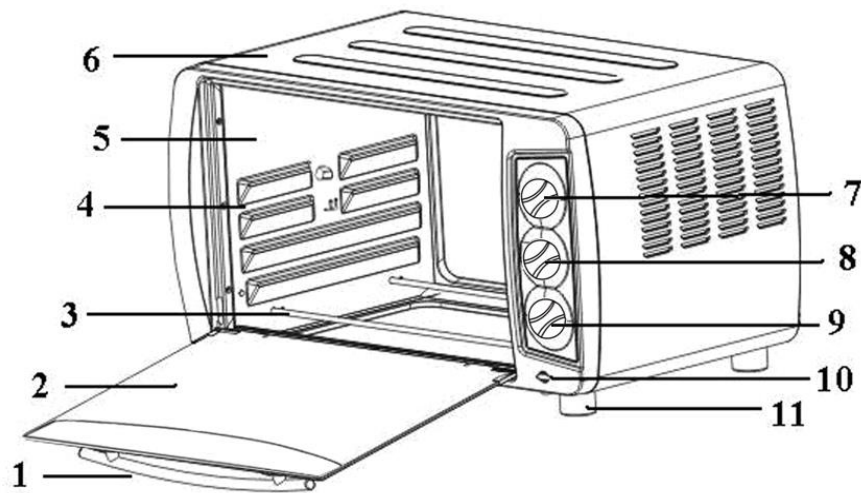


Before operating this appliance, please read these instructions completely.

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Title	Page No.
Parts Introduction	
Technical Specifications	
Before Using	
How to Use Oven	
Cleaning and Maintenance	
Important Guidelines	

Parts Introduction



- | | |
|----------------------------------|---------------------------|
| 1. Door Handle | 9. Timer Knob |
| 2. Glass | 10. Indicator Light |
| 3. Heating Element | 11. Stand |
| 4. Rack Support | 12. Wire Rack |
| 5. Cavity | 13. Tray Handle |
| 6. Housing | 14. Baking Tray |
| 7. Temperature Control Knob | 15. Rotisserie Rod Handle |
| 8. Heater Selector/Function Knob | 16. Rotisserie Fork |

Technical Specifications

Power Supply	220-240V 50/60Hz
Power Consumption	1500W
Measurements	540(W)x370(H)x358(D)mm
Net Weight	8.3Kgs

Before Using

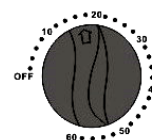
- Please read these instructions carefully before use and keep them for future reference.
- Check your local main voltage whether it is the same as stated on the appliance.

- Remove any protective films or stickers from the oven before use.
- Before using the oven for the first time:
 - Heat the empty oven by following the steps below:
 1. Insert the baking tray and wire rack.
 2. Set the heater selector knob to “UPPER & LOWER”, set the temperature control knob to 250°C and heat the empty oven for about 10 minutes.
- There may be some smoke and burning smell during this process, but this is not a malfunction.

Useful Tips

- Temperature control knob: Set the Temperature Control knob according to your cooking needs.
- Heater selector knob: Select “Upper” “Lower" or "Upper and Lower" according to the dishes you are going to cook. You may observe whether the heaters are working, by observing the Indicator light.
- 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.
- Set the timer knob by turning it clockwise and the oven will turn off automatically at the end of the selected time with a chime.
- When setting the timer to less than 5 min, turn it to more than 6 min. and then back to the required time.
- The oven can be turned off manually during cooking by turning the timer knob counter –clockwise to the “OFF” position.
- If the inside of the oven is dirty, cooking may take slightly longer than usual.

UPPER(☐), LOWER(☐), UPPER & LOWER(☐)



Timer Knob

Tips on baking common food

Type of food	Quantity	Temperature(°C)	Timer«(min.)
Sandwich	2-3 pieces	200	2-3
Toast	2-4 pieces	250	2-5
Hamburger	2-3 pieces	200	3-5
Fish	/	200	7-10
Ham	2 cm	200	7-12
Sausage	3-4 pieces	200-250	8-10
Cake	/	150	35-40
Steak	1-2 cm	250	10-15
Chicken	Half	175-200	45-50

How to use Oven






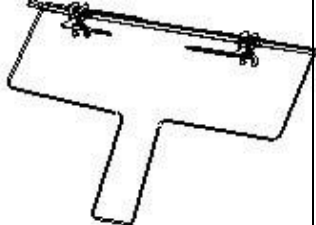
	Food (For Reference only)	How to use Tray Handle
<p>Baking Tray</p>  <p>*Recommended to use it as crumb tray.</p>	<ul style="list-style-type: none"> Roast Chicken Wings, Steak, Gratin, Cake, & etc 	
<p>Wire Rack</p> 	<ul style="list-style-type: none"> Baked potatoes, Dry food 	
<p>Baking Tray and Wire Rack</p> 	<ul style="list-style-type: none"> For food which will drip/boiled fish, etc. 	<p>Rotisserie forks and handle</p> 

Table of How to Use Baking Tray and Wire Rack

- Special indication: the parts and accessories vary from different models. Please refer to the actual item purchased.
- The trays are not perfectly square.
- Be careful when removing pudding and other hot liquids.

Rack Support

- You can adjust the Tray at 4 different levels according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the second or the third rack support. For roasting a chicken, use the bottom rack support.

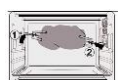


Rotisserie Function

- Use with Rotisserie Forks:
 - With this function, even baking tray provided can be used as a drip tray.
- Install Rotisserie Forks:
 - Install the Rotisserie Forks to the rotisserie forks holder, and then put it to the rotisserie tray.
- Remove Rotisserie Forks:
 - Use the rotisserie Rod Handle to remove the Rotisserie Forks from the rotisserie forks holder.



left right

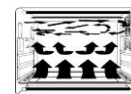


- Beware of hot dripping oil.
- Rotisserie Rod Handle:
 - Always use Rotisserie Rod Handle to remove the Rotisserie Forks.



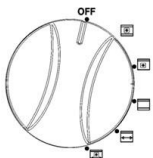







Convection Function

- **Featured with a special convection function, strong and absolute airflow circulate making the heating more complete.** Original flavor of your dishes can be preserved.



Function of Control Knob

<ul style="list-style-type: none"> • Set the “Temperature Control Knob” by turning clockwise to select the suitable temperature according to the dishes you are going to cook. (Temperature Control ranging from 100°C to 250°C). 	 Temperature Control Knob
<ul style="list-style-type: none"> • You can observe whether the heating elements are working by observing the front Indicator light. • 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. • Set the “Timer Knob” by turning it clockwise. The oven will turn off automatically at the end of the selected time with a chime. • When setting the Timer to less than 5 min, turn it to more than 6 min. and then back to the selected time. • The oven can be turned off manually during cooking by turning the “Timer” anti-clockwise to the "OFF" position. 	 Timer Knob
<ul style="list-style-type: none"> • Select the suitable heating element according to the dishes you are going to cook. 	 Function Control Knob
Upper & Lower Heating + Convection Function	
Lower Heating + Convection Function	
Upper & Lower Heating	
Upper Heating + Rotisserie Function	
Upper & Lower Heating + Convection & Rotisserie Function	

Cleaning and Maintenance

- Remove the plug by holding the plug instead of the cord, and cool down before cleaning.
- When cleaning, wipe the interior and exterior surface, baking tray, wire rack and tray handle with soft cotton (or sponge) with neutral cleanser. Then wipe again with clean water. Do not use hard brush or any abrasive materials to clean the oven, so as not to scrape the interior and exterior surface of the oven.
- Do not use toxic and abrasive cleaners such as gasoline, polishing powder, solvent.
- Remove the tray and rack and rinse with mild detergent and warm water: Be careful not to scratch the coating.
- Never immerse the unit in water.
- Before storing the unit, allow the unit to cool down completely.



Important Guidelines

- **If the oven is positioned close to a wall, the wall will have burn or stain marks.** Be sure that hanging fabrics are not in contact with the oven body
- Do not place any object between the bottom of the body and the surface on which it is set as it may be burnt.
- Do not place any object on the oven while using, the heat could cause deformation, cracking, etc.
- **Any bottled or canned food cannot be heated directly,** as they may explode and scald the user.
- Be careful not to burn yourself during use or immediately after using the oven. The metal parts and glass window of the door become extremely hot. 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. Never connect multiple plugs to the same outlet.
- Always use the tray handle when inserting or removing the tray. Touching the hot tray/rack 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 hold the plug, never pull the cord to avoid damaging the wire inside the cord.
- Do not position the unit close to a *gas* burner or other source of high temperature; do not direct to an electric fan, etc, at the unit during use, doing so could prevent correct temperature control to work.
- 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 power outlet could cause fire.
- Never let children use electrical equipment without adult supervision
- Educate children about the danger and safety rules associated with operating electrical equipment.
- To protect against fire, electric shock and injury, do not immerse cord, plug or appliance in water or other types of liquid.
- Use only original accessories supplied.
- Do not coil the cord too tightly around the appliance, to prevent damage to the cord and appliance.
- Do not let cord hang over the edge of table or counter or touch any hot surfaces.
- The temperature of the accessible surface may be high when the appliance is operating.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or



has been damaged in any manner. Repairs and services should always be carried out by qualified service centre.

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NO 1A PERSIARAN KUALA LANGAT, SECTION 27
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