

SHARP

SSC3088AS SuperSteam+™ Oven



*Steam*ulate your senses with Sharp's SuperSteam+™ Oven

Start your epicurean journey, of rediscovering your favourite recipes, with wholesome, fresh, and flavourful ingredients, using cooking methods that don't require large amounts of additional fats, resulting in fewer calories.

Sharp's SuperSteam+™ Oven does more than just add steam to convection dry heat. With variable steam options, from gentle steam at 90°F to super-heated steam at 485°F, you can now grill, simmer, sauté, and roast to perfection. Use gentle steam for proofing, defrosting and warming. Combining Steam, Steam+Convection and Convection cooking methods with Sharp's SuperSteam+™ Oven is truly the ultimate cooking appliance. With Sharp's SuperSteam+™ Oven you won't have to compromise on taste or appearance.

Healthy Cooking Made Easy

485°	Steam Grill	
450°	Steam Simmer	
375°	Steam Roast	
212°	Steam	
150°	Steam Warm	
150°	Steam Defrost	
90°	Steam Proofing	

Three Key Features of SuperSteam+ Cooking

<p>1</p> <p>Fat Reduction</p> <p>Extracts Unwanted Fat</p>	<p>2</p> <p>Salt Reduction</p> <p>Extracts Unwanted Salt</p>	<p>3</p> <p>Retained Vitamins and Antioxidants</p> <p>Preserves Nutrients</p>

Steam Options - Sharp's SuperSteam+™ Oven takes steam past the boiling point of 212°F and raises it up to 485°F at the source. Better known as "Super Heated Steam", this high temperature steam allows for the advantages of steam and the browning affects of convection cooking. Controlled distribution of super heated steam allows the oven to grill, roast, brown and cook evenly.

Air Direct Plus - Sharp's unique damper air flow system directs super heated steam or dry heat to the selected food for optimum cooking.

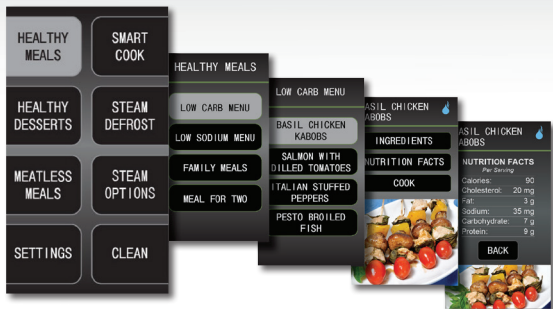
Cook Healthier - Steam cooking is a healthy cooking method. Since food is cooked by direct contact between steam (conduction) as well as the movement of the hot vapor through the food (convection), no oil is needed to conduct the heat. This makes steaming a lower-calorie, low fat cooking method. Food stays moist, too, since it is being bathed in water vapor. Also, since water soluble nutrients (namely Vitamins C and B) don't leach out into vapor, steaming preserves more nutrients.

Smart Cook - More than 50 preset cooking modes for quick convenience cooking with a wide range of steam or conventional dry heat.

What's for Dinner - 28 menu's including Meals for Two, Family Meals, Healthy meals plus Vegetarian and Vegan meals.

Integrate into your Kitchen -

Built-in ready, for easy installation matching other Sharp Smart Solution Appliances.



Smart and Easy Controls - Full colour LCD Touch Screen is your doorway to a new cooking experience. Basic manual cooking and preset auto menus allow for ease of navigation.

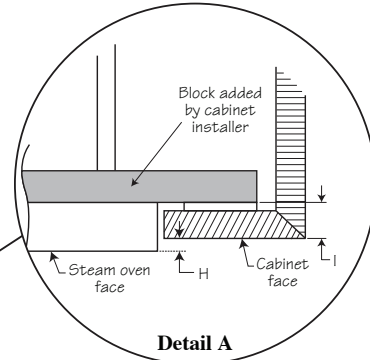
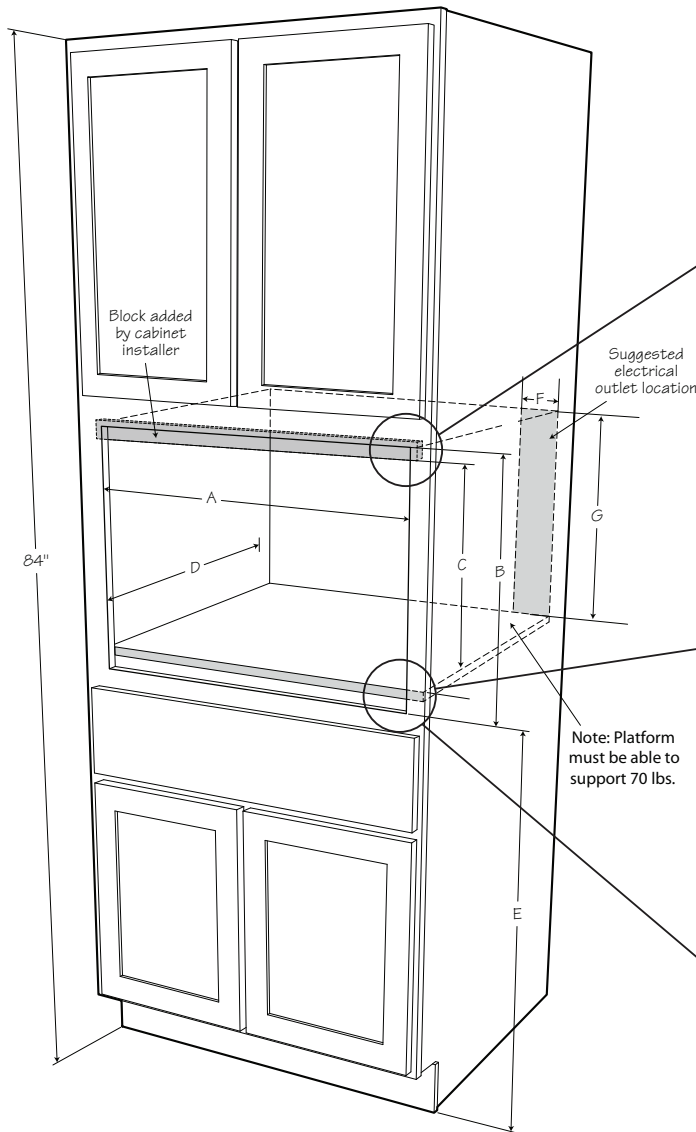




MODEL # SSC3088AS	FEATURES
Display	Full Colour Touch Navigation
Controls	Touch Navigation 2.125" W x 3.75" H and 4 Mechanical Buttons on Door
Cooking System	<ul style="list-style-type: none"> • Convection Damper System that controls airflow in upper, mid and lower zones • Gentle Steam to Super Heated Steam 90° - 485°F Plus • Dry Convection 212°F - 450°F Plus
Cooking Modes	<ul style="list-style-type: none"> • Steam Grill - Super Heated Steam up to 485°F flowing from top side • Convection Broil - Dry Convection Air flowing from top side • Steam Roast - Heated Steam up to 485°F flowing from top, mid and lower back side • Convection Bake - Dry Convection Air flowing from top, mid and lower back side • Steam - Pure Steam flowing in at all layers • Gentle Steam - 90° - 150°F controls oven temperature with steam for proofing, defrosting and warming • Dual Cook - Combination top steam grill and lower level steam
Cooking Features	<ul style="list-style-type: none"> • Smart Cook - 58 Pre-set cook options using Convection Bake, Steam Grill, Steam Roast and Steam • Healthy Meals - 16 menus including Low Carb., Low Sodium, Family Meals and Meals for Two • Healthy Desserts - 4 menus • Meatless Meals - including 8 menus for Vegan and Vegetarian Cooking Options • Steam Options - Steam Proof, Keep Warm, Simmer and Sauté • Steam Defrost • Manual Set - Steam Grill, Convection Broil, Steam Roast, Convection Bake, Steam and Steam Refresh.
Oven Settings	Options - Control Lock, Sound On/Off, Demo Mode and Language/Temp
Cleaning	Options - Sterile Cleanse , Descale, Oven Cleaning - Steam and New Oven Clean
Oven Interior	<ul style="list-style-type: none"> • Non-Stick Finish • 1.1 Cubic Foot • Capacity Cavity Dimension - 15.55" W x 12.01" D x 9.45" H • Two Level Cooking - Damper Convection System • Two Baking/Steam Trays • Split set of wire cooking racks for one tray
Outside Dimension	30" W x 19.875" H x 19.25" D, with Handle
AC Voltage	120V, 60Hz, AC only

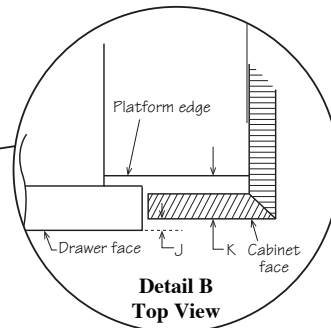
Installation Guide

SSC3088AS Flush Mount Application



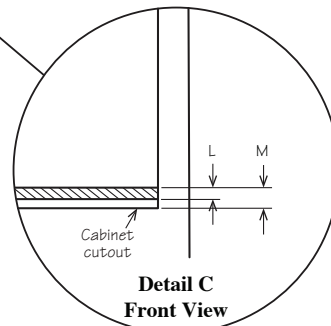
Detail A

Note: the mounting surface of the top block must sit 1" back from the face of the cabinet. (allowing the face of the steam oven out 1/4")



**Detail B
Top View**

Note: the front surface of the platform must sit 1" back from the face of the cabinet. (allowing the face of the oven out 1/4")



**Detail C
Front View**

Note: the top of the 3/4" shelf sits 1" from the bottom of the cabinet cutout.

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|-------------------------------|---|
| A. min. 30 5/16" max. 30 5/8" | H. 1/4" |
| B. 20" cutout | I. 1" |
| C. 18 1/8" opening* | J. 1/8" oven protrusion |
| D. 15 3/4" min. depth | K. 1" |
| E. 33" min. height | L. 3/4" platform thickness |
| F. 4" | M. 7/8" top of platform to bottom of cutout |
| G. 18" | |

* Critical dimension

Surface mounting application also available
Lifestyle image on front cover shown with an optional SMD3077ASC Microwave Drawer. Not included.