



Flush mount installation shown.

SHARP SUPERSTEAM+™ IS THREE OVENS IN ONE.

The stylish, built-in SuperSteam+™ combination steam and convection oven is three ovens in one, letting you cook the way you want, whether you are cooking with Superheated steam (up to 485°F), regular steam (212°F) or convection heating.

The SuperSteam+™ oven creates meals that no other oven can, by cooking in ways that no other oven does. It is the only oven which can grill, sauté and roast your favorite meats and vegetables purely with Superheated steam, which means that dishes come out crispy on the outside, tender, juicy and flavorful on the inside – with all the benefits of cooking with steam.

A brilliant color LCD display with touch navigation makes SuperSteam+™ easy to use. The oven's interface gives you expert guidance and built-in recipes to make the healthy and delicious meals you love.

FEATURES

DISPLAY

Full Colour Touch Navigation

CONTROL

Touch Navigation 2.13" W x 3.75" H and 4 Mechanical Buttons on Door

COOKING SYSTEM

- Air Damper System that controls airflow in upper, mid and lower zones
- Gentle Steam to Superheated Steam 90°F - 485°F
- Dry Convection 212°F - 450°

COOKING MODES

- Steam Grill - Superheated Steam up to 485°F flowing from top
- Steam Roast - Heated Steam up to 485°F flowing from top, mid and lower back side
- Steam - Pure Steam flowing in all layers
- Gentle Steam - 90°F - 150°F controls oven temperature with steam for proofing, defrosting, and warming
- Convection Bake - Dry convection air flowing from top, mid and lower back side
- Convection Broil - Dry convection air flowing from top side
- Proofing, defrosting, and warming
- Dual Cook - Combination top steam grill and lower level steam

COOKING FEATURES

- Smart Cook - 58 Pre-set cook options using Convection Bake, Steam Grill, Steam Roast and Steam
- 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

- Non-Stick Finish
- Capacity: 1.1 Cubic Foot
- Two Level Cooking - Damper Convection System
- Two Baking/Steam Trays
- Split set of wire cooking racks for one tray

DIMENSIONS (inches/lbs) & WEIGHT

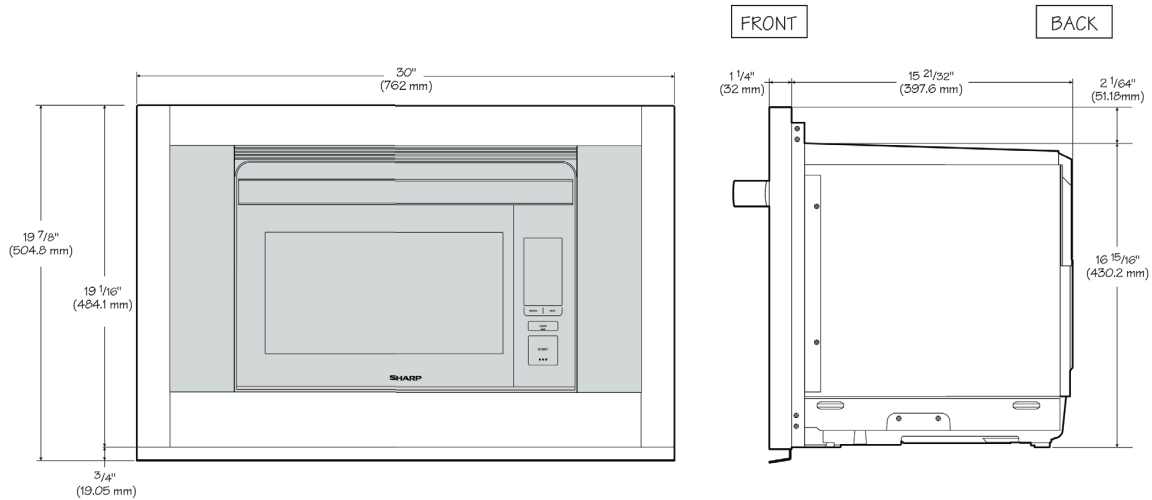
Cavity Dimensions (w x h x d)	15.55" x 12.01" x 9.45"
Product Dimensions with Trim Unit (w x h x d)	30" x 19.8" x 15.65"
Shipping Dimensions (w x h x d)	33.8" x 23.7" x 22.8"
Product Weight	65 lbs.
Shipping Weight	71 lbs.

ADDITIONAL SPECIFICATIONS

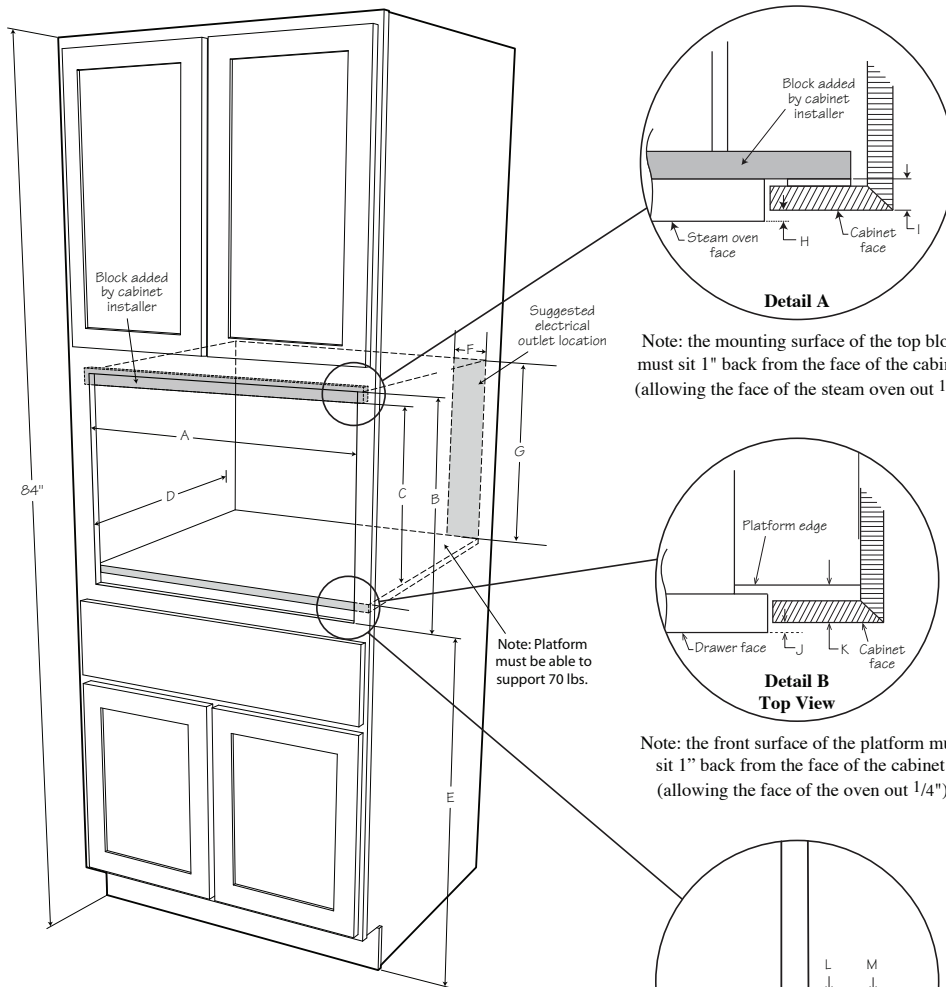
Power Source (Voltage, Hz) / Ratings	AC 120V, 60Hz, AC Only
Circuit Breaker	15A
Safety Compliance	cUL Certified
Cord Length	57"
Door Clearance	13.5"

WARRANTY/UPC

Parts	1 Year Parts
Labour	1 Year Labour
UPC	0 74000 61980 7



Flush mount installation instructions.



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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