



THE ONLY OVEN THAT GRILLS PURELY WITH SUPERHEATED STEAM.

The SuperSteam+™ combination steam and convection oven creates meals that no other oven can by cooking in ways that no other oven does. Only the SuperSteam+ uses purely Superheated steam (up to 485°F) to grill, sauté and roast your favorite meats and vegetables. Cooking with Superheated Steam means that dishes come out crispy on the outside, tender, juicy and flavorful on the inside - with all the benefits of cooking with steam.

The stylish, built-in SuperSteam+ combination steam and convection oven is three ovens in one. You can cook with Superheated steam (up to 485°F) regular steam (212°F) and convection heating. 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.

With approximately 2 million steam ovens sold, it's easy to see why home cooks throughout the world trust Sharp.

FEATURES

DISPLAY

Full Color Touch Navigation

CONTROL

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

COOKING SYSTEM

- Convection 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°F

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 | UL Certified |
| Cord Length | 57" |
| Door Clearance | 13.5" |

WARRANTY/UPC

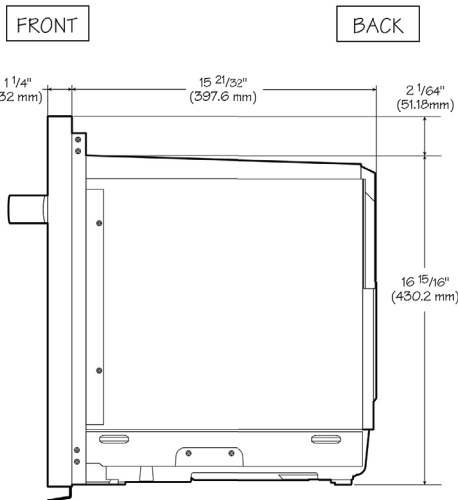
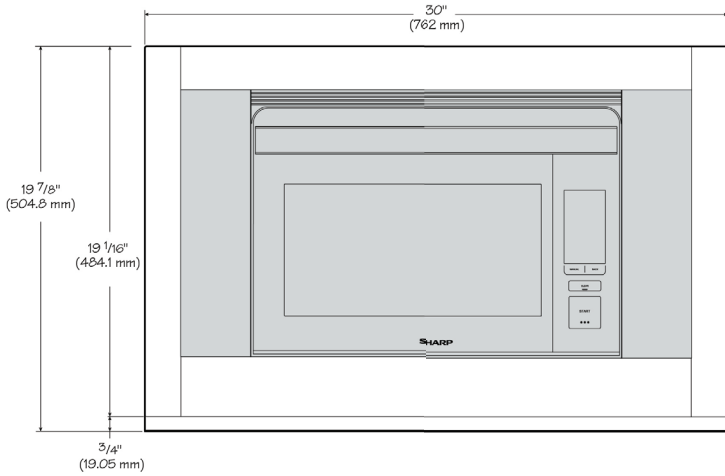
| | |
|-------|-----------------|
| Parts | 1 Year Parts |
| Labor | 1 Year Labor |
| UPC | 0 74000 61980 7 |

© 2016 Sharp Electronics Corporation. All rights reserved.
Product specifications and design are subject to change without notice.

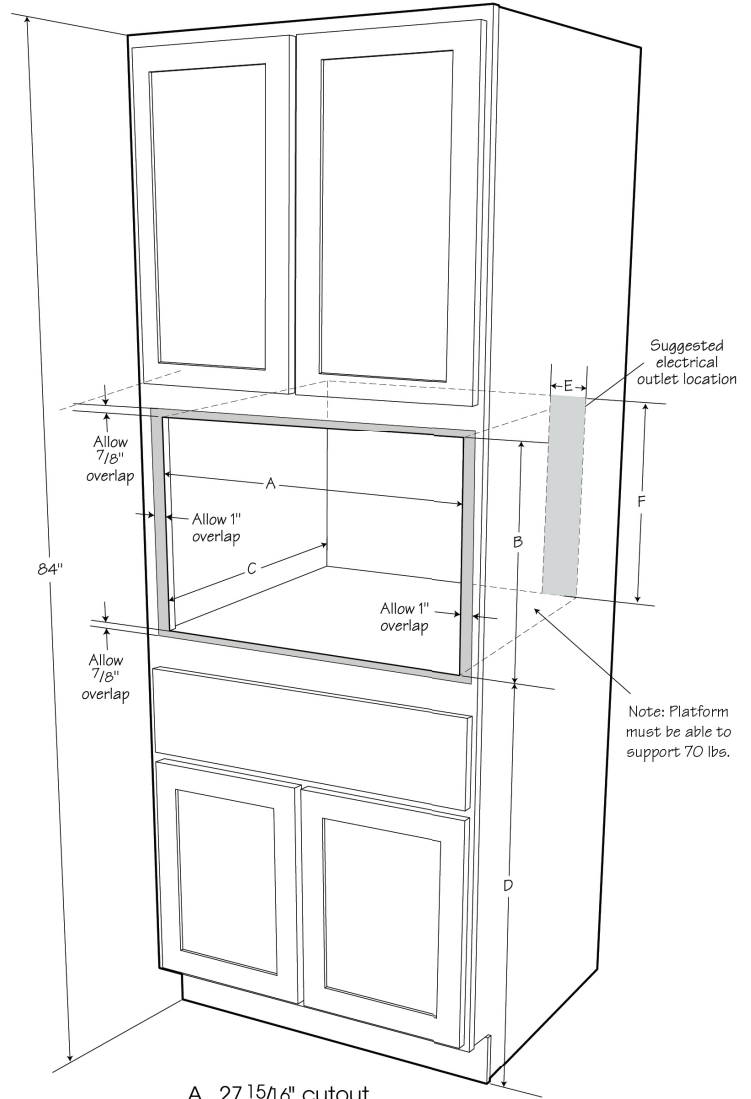
SHARP ELECTRONICS CORPORATION
Sharp Plaza, Mahwah, NJ 07495-1163
1.800.BE.SHARP • www.sharppusa.com

TECHNICAL DIAGRAMS

OVEN MEASUREMENTS



CLEARANCES AND DIMENSIONS FOR STANDARD SURFACE MOUNT



- A. 27 15/16" cutout
- B. 18 1/8" cutout*
- C. 15 3/4" min. depth
- D. 33" min. height
- E. 4"
- F. 18"

* Critical dimension