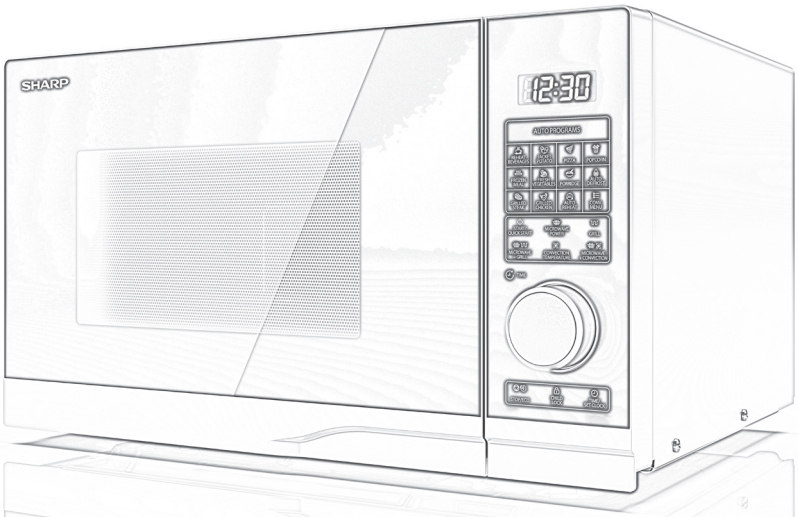
SHARP



User manual

YC-PC254A, YC-PC284A

Microwave oven

EN

*Product images are for illustration purpose only. Actual product may vary.

EN

Dear Customer, Thank you for having purchased this SHARP product. We would like to inform you that your warranty rights are in the European warranty card. You can download them from **www.sharpconsumer.uk/support/** or contact your retailer where you purchased your device. You can also obtain the copy of the warranty rights via the electronic or conventional mail after submitting your request to **service.gb@sharpconsumer.eu (UK) | service.ie@sharpconsumer.eu (IE)** or calling the number **+44 (0) 330 024 0803 (UK) | +353 1443 3323 (IE)**. Calls are charged at your normal telephone call rate.

Keep proof of purchase because it is necessary to apply warranty rights.



Attention:

Your product is marked with this symbol. It means that used electrical and electronic products should not be mixed with general household waste. There is a separate collection system for these products.

A. Information on Disposal for Users (private households)

1. In the European Union

Attention: If you want to dispose of this equipment, please do not use the ordinary dustbin!

Used electrical and electronic equipment must be treated separately and in accordance with legislation that requires proper treatment, recovery and recycling of used electrical and electronic equipment.

Following the implementation by member states, private households within the EU states may return their used electrical and electronic equipment to designated collection facilities free of charge*.

In some countries* your local retailer may also take back your old product free of charge if you purchase a similar new one.

*) Please contact your local authority for further details.

If your used electrical or electronic equipment has batteries or accumulators, please dispose of these separately beforehand according to local requirements. By disposing of this product correctly you will help ensure that the waste undergoes the necessary treatment, recovery and recycling and thus prevent potential negative effects on the environment and human health which could otherwise arise due to inappropriate waste handling.

2. In other Countries outside the EU

If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

For Switzerland: Used electrical or electronic equipment can be returned free of charge to the dealer, even if you don't purchase a new product. Further collection facilities are listed on the homepage of www.swico.ch or www.sens.ch.

B. Information on Disposal for Business Users

1. In the European Union

If the product is used for business purposes and you want to discard it: Please contact your SHARP dealer who will inform you about the take-back of the product. You might be charged for the costs arising from take-back and recycling. Small products (and small amounts) might be taken back by your local collection facilities.

For Spain: Please contact the established collection system or your local authority for take-back of your used products.

2. In other Countries outside the EU

If you wish to discard of this product, please contact your local authorities and ask for the correct method of disposal.

www.sharpconsumer.com/contact/

www.sharpconsumer.com/support/

www.sharpconsumer.com/documents-of-conformity/

For service, please refer to **www.sharpconsumer.com/contact/**, for your warranty rights go to **www.sharpconsumer.com/support/** or contact the retailer where you purchased your product.
Declarations of conformity are available from **www.sharpconsumer.com/documents-of-conformity/**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open as this can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not insert anything between the oven front face and the door or allow debris or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is very important that the oven door closes properly and that there is no damage to the door, hinges, latches or door seals and sealing surfaces.
4. Do not attempt to repair or adjust the oven.

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To avoid the danger of fire. The microwave oven should not be left unattended during operation. Power levels that are too high, or cooking times that are too long, may overheat foods resulting in a fire.

This oven is designed to be used on a countertop only. It is not designed to be built into a kitchen unit. Do not place the oven in a cabinet. The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.

The AC power supply must be 230-240 V, 50 Hz, with a minimum 10 A distribution line fuse, or a minimum 10A distribution circuit breaker. A separate circuit serving only this appliance should be provided.

Do not place the oven in areas where heat is generated. For example, close to a conventional oven. Do not install the oven in an area of high humidity or where moisture may collect. Do not store or use the oven outdoors.

If smoke is observed, switch off or unplug the oven and keep the door closed in order to stifle any flames.

Use only microwave-safe containers and utensils. Utensils should be checked to ensure that they are suitable for use in microwave ovens.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

Clean the waveguide cover and the oven cavity. These must be dry and free from grease. Built up grease may overheat and begin to smoke or catch fire.

Do not place flammable materials near the oven or ventilation openings. Do not block the ventilation openings.

Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.

Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire.

To make popcorn, use only special microwave popcorn makers.

Do not store food or any other items inside the oven.

Check the settings after you start the oven to ensure the oven is operating as desired.

Do not leave the oven unattended while it is operating.

To avoid overheating and fire, special care must be taken when cooking or reheating foods with a high sugar or fat content, for example, Sausage rolls, Pies or Christmas pudding. See the corresponding hints in the user manual.

To avoid the possibility of injury. WARNING:

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

- **a)** Make sure the door closes properly and ensure it is not misaligned or warped.
- **b)** Check to make sure the hinges and safety door latches are not broken or loose.
- **c)** Ensure that the door seals and sealing surfaces have not been damaged.
- **d)** Make sure inside the oven cavity or on the door are no dents.
- **e)** Ensure that the power supply cord and plug are not damaged.

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves

the removal of a cover which gives protection against exposure to microwave energy.

Do not operate the oven with the door open or alter the door safety latches in any way. Do not operate the oven if there is an object between the door seals and sealing surfaces.

Do not allow grease or dirt to build up on the door seals and adjacent parts. Clean the oven at regular intervals and remove any food deposits.

Follow the instructions for "Care and Cleaning". Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

To avoid the possibility of electric shock.

- Under no circumstances should you remove the outer cabinet.
- Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call an authorised SHARP service agent.
- Do not immerse the power supply cord or plug in water or any other liquid.
- Do not let the power supply cord hang over the edge of a table or work surface.
- Keep the power supply cord away from heated surfaces, including the rear of the oven.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not attempt to replace the oven lamp yourself or allow

anyone who is not an electrician authorised by SHARP to do so. If the oven lamp fails, please consult your dealer or an authorised SHARP service agent.

- If the power supply cord is damaged, it must be replaced by an authorised SHARP service agent.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode. Microwave heating of beverages can result in delayed eruptive boiling; therefore, care must be taken when handling the container. To avoid the possibility of explosion and sudden boiling:

Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build-up of pressure even after the oven has been turned off. Take care when microwaving liquids. Use a wide mouthed container to allow bubbles to escape.

Never heat liquids in narrow necked containers such as baby bottles, as this may result in the contents erupting from the container when heated and cause burns.

To prevent sudden eruption of boiling liquid and possible scalding:

1. Do not use excessive amount of time.
2. Stir liquid prior to heating/reheating.
3. It is advisable to insert a glass rod or similar (not metal) into the liquid whilst reheating.
4. Let liquid stand for at least 20 seconds in the oven at the end of cooking time to prevent delayed eruptive boiling.

Do not cook eggs in their shells, and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking has ended. To cook or reheat eggs which have not been scrambled or

mixed, pierce the yolks and the whites. Shell and slice hard boiled eggs before reheating them in the microwave oven.

Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

WARNING: The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns. Use pot holders or oven gloves when removing food from the oven to prevent burns. To avoid the possibility of burns:

- Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns and eruption of boiling. To avoid burns, always test food temperature and stir before serving and pay special attention to the temperature of food and drink given to babies, children or the elderly. Accessible parts may become hot during use. Young children should be kept away.
- Temperature of the container is not a true indication of the temperature of the food or drink; always check the food temperature.
- Always stand back from the oven door when opening it to avoid burns from escaping steam and heat.
- Slice stuffed baked foods after heating to release steam and avoid burns.
- Keep children away from the door to prevent them burning themselves.

WARNING: Only allow children aged from 8 years and above to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

When the appliance is operated in the GRILL, MIX GRILL, CONVECTION, MIX CONVECTION and AUTO MENU mode

(mode applicable to model), children should only use the oven under adult supervision due to the temperature generated.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance. Cleaning by children should be monitored.

Models with Electronic touch panel are enabled with a child lock mode.

Do not lean or swing on the oven door. Do not play with the oven or use it as a toy.

Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings - paying special attention to packaging (e.g., self-heating materials) designed to make food crisp, as they may be extra hot.

Other warnings

Never modify the oven in any way.

Do not move the oven while it is in operation.

This appliance is intended to be used in household. This oven is for home food preparation and may only be used for cooking food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire. It is not suitable for commercial or laboratory use.

To promote trouble-free use of your oven and avoid damage.

Never operate the oven when it is empty. When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the oven base due to heat stress. The preheating time specified in the dish's instructions must not be exceeded.

Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven.

To prevent the turntable or base of the oven breaking:

a) Before cleaning with water, leave to cool.

b) Do not put hot or cold foods or hot utensils on a cold turntable/oven base.

c) Do not place anything on the outer cabinet during operation.

NOTE:

Do not use plastic containers for microwaving if the oven is still hot from using a combination mode (oven model dependant) because they may melt.

Plastic containers must not be used during above modes unless the container manufacturer says they are suitable.

If you are unsure how to connect your oven, please consult an authorised, qualified electrician.

Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.

Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction.

This appliance is intended for use in household and similar

applications such as; Kitchen areas reserved for staff in stores, offices and other professional environments / Farms / Use by clients of hotels, motels and other residential type environments / Bed and breakfast type environments.

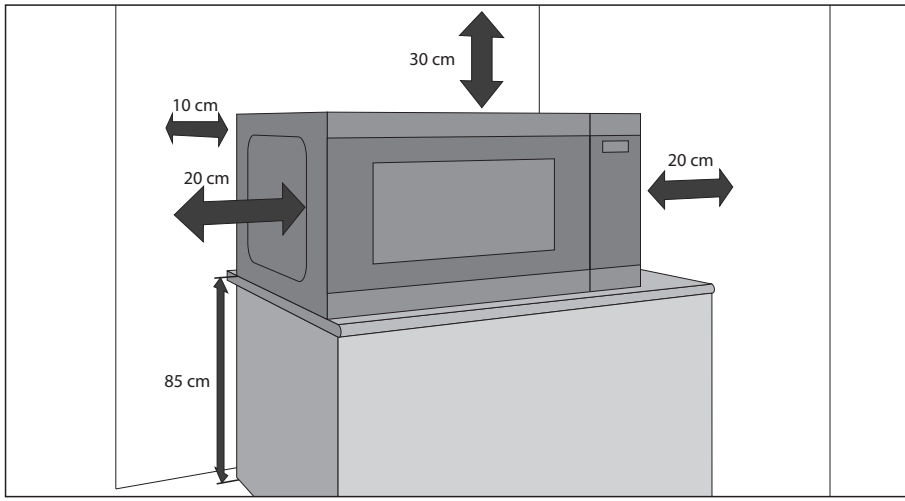


This symbol means that the surfaces are liable to get hot during use.

INSTALLATION

1. Remove all packing materials from the inside of the oven cavity and remove any protective film found on the microwave oven cabinet surface.
2. Check the oven carefully for any signs of damage.
3. Place the oven on a secure, level surface, strong enough to take the oven weight, plus the heaviest item likely to be cooked in the oven. Do not place the oven in a cabinet.
4. Select a level surface that provide enough open space for the intake and/or outlet vents. See picture on the first page. The rear surface of appliance can be placed against a wall.

- The minimum installation height is 85 cm.
- A minimum space of 20 cm is required between the sides of the microwave oven and any adjacent walls or objects.
- Leave a minimum space of 30 cm above the oven.
- Do not remove the feet from the bottom of the oven.
- Blocking the intake and/or outlet openings can damage the oven.
- Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.



5. Securely connect the plug of the oven to a standard earthed (grounded) household electrical outlet.

WARNING:

Do not place the oven where heat, moisture or high humidity are generated, (for example, near or above a conventional oven) or near combustible materials (for example, curtains).
Do not block or obstruct air vent openings.
Do not place objects on top of the oven.
Do not touch the exterior of the microwave oven during or shortly after operation as it will be hot.

RADIO INTERFERENCE

Operation of the microwave oven may cause interference to your radio, TV, or similar equipment. If there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean the door and cavity where they meet.
2. Change the direction of the receiving antenna of the radio or television.
3. Relocate the microwave oven with respect to the receiver.
4. Plug the microwave oven into a different outlet so that microwave oven and receiver are not on the same mains feed.

GROUNDING (EARTHING) INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall socket that has been properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided.

⚠ **WARNING: Improper use of the grounding plug can result in a risk of electric shock.**

NOTE:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The mains lead used in your microwave oven uses the following colour coded wires:
Green and Yellow = EARTH | Blue = NEUTRAL | Brown = LIVE

SPECIFICATIONS

Model name:		**YC-PC254A**	**YC-PC284A**
AC Line Voltage		230~240 V, 50 Hz single phase	230~240 V, 50 Hz single phase
Distribution line fuse/circuit breaker		10 A	10 A
Power	Power Consumption	2050 W	2300 W
	Microwave Output Power	900 W	900 W
	Grill Output Power	1200 W	1250 W
	Convection Power	2050 W	2300 W
	Off Mode Power	<0.5 W	<0.5 W
Microwave Frequency		2450 MHz* (Group 2/Class B)	2450 MHz* (Group 2/Class B)
Outside Dimensions (W) x (H) x (D) mm		490 x 289 x 493	539 x 300 x 485
Cavity Dimensions (W) x (H) x (D)** mm		340 x 220 x 344	354 x 220 x 358
Glass Turntable Size (ø mm)		270	315
Oven Capacity		25 litres**	28 litres**
Baking Tray Size (Diameter x H in mm)		281 x 50	317 x 48
Grill Rack Size (Diameter x Height in mm)		208 x 80	255 x 80
Weight (kg)		16.8	18.9
Oven Lamp (LED type)		1,5 W	1,5 W

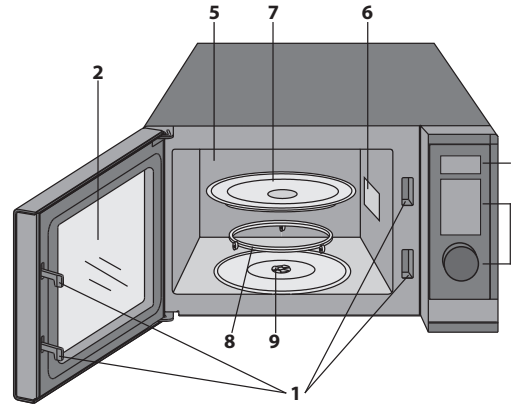
**** - This Product fulfils the requirement of the European standard EN55011. In conformity with this standard, this product is classified as group 2 class B equipment.***
Group 2 means that the equipment intentionally generates radio-frequency energy in the form of electromagnetic radiation for the heat treatment of food.
Class B equipment means that the equipment is suitable to be used in domestic establishments.

***** - Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.***

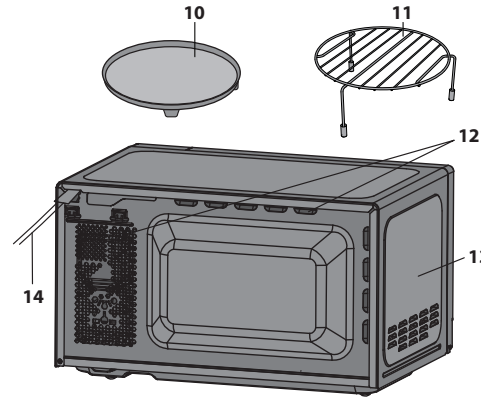
AS PART OF A POLICY OF CONTINUOUS IMPROVEMENT, WE RESERVE THE RIGHT TO ALTER DESIGN AND SPECIFICATIONS WITHOUT NOTICE.

OVEN AND ACCESSORIES

1. Door safety lock system
2. Oven window
3. Control Panel
4. Display
5. Oven cavity
6. Waveguide Cover (Do Not remove)
7. Glass Tray
8. Roller Ring
9. Turntable Coupling
10. Baking Tray
11. Grill Rack
12. Ventilation openings
13. Outer cabinet
14. Power supply cord



- The Grill Rack and Baking Tray are designed for use with grill and convection ovens only. DO NOT use any metal accessories when using the microwave function.
- For use of the Grill Rack refer to the GRILL sections of this User Manual.



Never touch the grill when it is hot.
NOTE: When you order accessories, please mention two items: part name and model name.

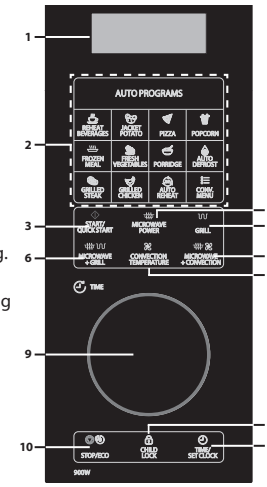
NOTES:

- After cooking fatty foods without a cover, always clean the cavity and any cooking utensils thoroughly, these must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
- When microwaving, always place cookware on the turntable.
- DO NOT use the Grill Rack or Baking Tray while using the microwave function.

⚠ WARNING: ♨ This symbol means that the surfaces are liable to get hot during use. The door, outer cabinet, oven cavity, accessories and dishes will become very hot during operation. To prevent burns, always use thick oven gloves.

CONTROL PANEL

1. **DIGITAL DISPLAY –** Cooking time, power, indicators and clock time are displayed.
2. **AUTO MENU keys –** Press to select auto cooking menu. (Refer to page 17 for advice on use).
3. **START/QUICK START –** (Page 14).
4. **MICROWAVE POWER –** Press to select microwave power level. (Page 14).
5. **GRILL –** Press to set grill cooking program. (Page 15).
6. **MICROWAVE+GRILL –** Press to set microwave and grill combination cooking program. (Page 15).
7. **CONVECTION TEMPERATURE –** Press to select convection temperature.
8. **MICROWAVE+CONVECTION –** Press to select convection ombination cooking.
9. **JOG DIAL –** Use to set time of cooking or the clock.
10. **STOP/ECO –** Press once to temporarily stop cooking, or twice to cancel cooking altogether. Use to set power saving mode. (Page 19).
11. **CHILD LOCK –** (Page 19).
12. **TIME/SET CLOCK –** Use to set clock time. Use to set timer function. (Page 13).



BEFORE USING THE OVEN

When the oven first plugged in, beep will sound and the display will show "**1:00**". Note that the clock does not have to be set for the oven to operate correctly. To set the clock, follow the instructions in the "**Setting the Clock**" section of this User Manual.

When new, the very first time the grill and/or convection is used, smoke and odors will be given off. To avoid this happening when food is being cooked, use the grill and convection function without food for approx. 20 minutes.

- After opening and closing the door, the oven will enter the standby mode. If no buttons are press within 1 minute, the display will remain on and the buttons will not operate. To enter standby mode again, open and close the door.
- During cooking, if the **STOP/ECO** button is pressed once, the cooking cycle will be paused. To restart cooking press the **START/QUICK START** button. If the **STOP/ECO** button is pressed twice, cooking will be canceled.
- When programming the oven for a particular function and there is a pause between button presses of more than 30 seconds the oven will return to the standby mode.
- When a cooking cycle is completed, the display will show "**End**" and a tone will be heard every two minutes until a button is pressed or the door is opened.

SETTING THE CLOCK

This oven has a clock which can be used in either 12- or 24-hour mode. To set the clock, follow the instructions as below:

1. In standby mode, press and hold **TIME/SET CLOCK** button for at least 3 seconds to enter the clock setting mode.
2. Press the **TIME/SET CLOCK** button to select the 12- or 24-hour clock mode.
3. Use the **JOG DIAL** buttons to set the desired hours then press the **TIME/SET CLOCK** button to store. Now rotate the **JOG DIAL** to set the minutes.
4. Press the **TIME/SET CLOCK** button to store and exit the clock setting mode.

- It is not necessary to set the clock for the oven to work normally.
- While in the cook mode, press the **TIME/SET CLOCK** button to see the time of day (if set). The time of day will change back to the cooking count down after 5 seconds. Note that the time of day can not be viewed if the kitchen timer has been set.

MICROWAVE COOKING

To use the microwave function, follow the insturcitons given below:

1. In standby mode, press the **MICROWAVE POWER** button to select power level. Each time this button is pressed, the display will show the microwave power level.
2. Once the desired microwave power level has been selected, use the **JOG DIAL** buttons to select the time to cook.
3. Press the **START/QUICK START** button to start cooking.
4. When the cooking cycle is completed, the display will show "**End**" and a tone will be heard every two minutes until a button is pressed or the door is opened.

Note that the table below is for guidance. Your oven has 10 microwave power levels. These are 10%, 20%, 30%, 40%, 50%, 60%, 70%, 80%, 90% and 100%. The actual wattage output can be calculated by multiplying the microwave power by the percentage.

Microwave Cooking Guide:

Display	Microwave Power	Suggested Use
P100	100%	Use this setting for fast cooking or reheating e.g., for casseroles, hot beverages, vegetables etc.
P-80	80%	For dense foods which require a long cooking time when cooked conventionally, e.g., beef dishes. It is advisable to use this power setting to ensure the meat will be tender.
P-60	60%	Used for longer cooking of dense foods such as roast joints, meat loaf and plated meals, also for sensitive dishes such as cheese sauce and sponge cakes.
P-40	40%	Defrost setting; select this power setting, to ensure that the dish defrosts evenly. This setting is also ideal for simmering rice, pasta, dumplings and cooking egg custard.
P-20	20%	For gentle defrosting, e.g., cream gateaux or pastry.

- During cooking you can check the cooking power level by pressing and holing the **MICROWAVE POWER** button.
- The longest cooking time is 95 minutes.

QUICK START

If you need to cook at 100% power level, just press the **START/QUICK START** button while in the standby mode. Each time the **START/QUICK START** button is pressed, it will add 30 seconds to the cooking time.

GRILL COOKING

The Grill heating element at the top of the oven cavity has one power setting only, it is efficient and economical. The grill is ideal for cooking bacon, gammon steak, fish fingers and tea cakes.
Use the Gill Rack for grilling small items of food such as bacon and sausages, turn over halfway through grilling. Food can be placed directly on the rack or placed in a flan dish or on a heat-resistant plate. To make sure that any fat or oil which can drip from the food being cooked, ensure that a suitable tray is placed below the Grill Rack.
When browning and crisping the surface of foods in a casserole dish, the Grill Rack can be used if the container is shallow enough. However, it is advisable to place such containers directly on the turntable allow a little extra time to brown and crisp as desired. It is not possible to use the Grill Rack for grilling.

To use the grill function, follow the instructions below:

1. In standby mode, press the **GRILL** button to select the grill function. The display will show "**GrLl**"
2. use the **JOG DIAL** buttons to select the time to cook.
3. Press the **START/QUICK START** button to start cooking.
4. When the cooking cycle is completed, the display will show "**End**" and a tone will be heard every 2 minutes until a button is pressed or the door is opened.

MICROWAVE + GRILL

Using both the microwave and grill function it is possible to brown and cook the food quickly. To use the microwave and grill function, follow the instruction as below:

1. In standby mode, press **MICROWAVE + GRILL** pad once or twice to select "Co-1" or "Co-2".
2. Use the **JOG DIAL** buttons to set cooking time.
3. Press **START/QUICK START** button to start.
4. When the cooking cycle is completed, the display will show "**End**" and a tone will be heard every two minutes until a button is pressed or the door is opened.

Microwave + Grill Function

Display	Cooking Process	Suggested Use
Co-1	The oven will cook in the following cycle: Microwave on full power for 10 seconds then grill for 23 seconds. this will repeat until the end of the total time set.	Chicken Pieces, Chicken Breast, Pork Chops
Co-2	The oven will cook in the following cycle: Microwave on full power for 18 seconds then grill for 15 seconds. this will repeat until the end of the total time set.	Whole Chicken

- Maximum cooking time with the grill is 95 minutes.
- During grilling allow smoke or smells to disperse by opening a window or switching on kitchen ventilation. This is normal and not a fault with the oven.
- During cooking you can check the current combination cooking power by touching **MICROWAVE + GRILL** button.
- When using the grill function, the grill will turn on and off at regular intervals to prevent overheating.
- When using the **MICROWAVE+GRILL** function, food can be placed in a suitable container directly on the turntable of the oven or on the Grill Rack provided.

WARNING: The door, outer cabinet, oven cavity, accessories and dishes will become very hot during operation. To prevent burns, always use thick oven gloves.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for thirteen different cooking temperatures (210°C*, 200°C, 190°C, 180°C, 170°C, 160°C, 150°C, 140°C, 130°C, 120°C, 110°C).

It is recommended to preheat the oven before cooking in the convection mode. To preheat and cook using the convection function, follow the instructions given below:

Your oven can be programmed to combine preheating and convection cooking operations.

1. In standby mode, press **CONVECTION** button repeatedly to select convection temperature.
2. Press **START/QUICK START** button to start the preheat function.
3. When the designated temperature is reached, the oven will bleep.

Once the oven has preheated and the bleep sounds:

1. Open the door and place container of food at the center of the turntable.
2. Use the **JOG DIAL** buttons to set cooking time. The longest time is 95 minutes.
3. Press **START/QUICK START** button to start.

NOTE: When the convection preheat temperature is reached, the oven will bleep every 5 seconds. The preheat temperature will be maintained for 30 minutes after which the display will show "**End**"

**** - YC-PC284A has a maximum temperature of 200°C.***

MICROWAVE + CONVECTION

The Microwave+Convection mode makes cooking easier and faster as it uses fast microwave cooking and convection to crisp the food.
It is possible to cook at 4 different convection temperatures. To start the dual cook mode, follow the instrucitons as below:

1. In standby mode, press **MICROWAVE+CONVECTION** repeatedly to select temperature (210°C*, 170°C, 140°C, 110°C).
2. Press the **JOG DIAL** buttons to set cooking time. The time ranges from 10 seconds to 95 minutes.
3. Press **START/QUICK START** button to start.

When using the Microwave + Convection function the timing of the microwave and convection cooking is as shown below. Choose the most suitable option for cooking your food and making it crispy.

Display	Cooking Process
210 °C*	10 second of microwave power, then 23 seconds of convection cooking. Cycle will repeat until end of set cooking time.
170 °C	15 second of microwave power, then 18 seconds of convection cooking. Cycle will repeat until end of set cooking time.
140 °C	19 second of microwave power, then 14 seconds of convection cooking. Cycle will repeat until end of set cooking time.
110 °C	24 second of microwave power, then 9 seconds of convection cooking. Cycle will repeat until end of set cooking time.

**** - YC-PC284A has a maximum temperature of 200°C.***

AUTO MENU

For convience the Auto Programs allow food to be cooked quickly and effecenlty with only a few button presses. It is not necessary to program the duration and the cooking power, all that is required is to press the required auto cook button, enter the weight/pieces by rotating the **JOG DIAL** and then press **START/QUICK START** button.

For example, to cook two jacket potatoes.

1. Open the door and place the food inside the oven using suitable ovenware for the cook cycle being used.
2. Close the door.
3. Press the **JACKET POTATO** button once.
4. Use the **JOG DIAL** buttons to enter numbers of potatoes.
5. Press **START/QUICK START** button.
6. When the cooking cycle is completed, the display will show "**End**" and a tone will be heard every two minutes until a button is pressed or the door is opened.

Auto cook menus:

Auto Menu	Method to Select Weight or Pieces	Size/Weight
Frozen Meal	Select the weight by using the **JOG DIAL** then press the **START/ QUICK START** button to begin cooking.	200 to 800g
Auto Defrost		100 to 1800g
Reheat Beverages	Select the number of cups by using the **JOG DIAL** then press the **START/QUICK START** button to begin cooking.	1 to 3 cups (200ml each)
Jacket Potato	Select the number of potatoes by using the **JOG DIAL** then press the **START/QUICK START** button to begin cooking. Depending on the number of potatoes selected you may be asked to rearrange the potatoes part way through the cooking cycle.	1 to 3 potatoes (230g each)
Popcorn	Select the weight by using the **JOG DIAL** then press the **START/ QUICK START** button to begin cooking.	100g increments
Fresh Vegetables		200 to 600g
Pizza		150g / 300g / 450g
Porridge		50 to 150g
Grilled Steak*		200 to 600g
Grilled Chicken*		200 to 600g
Auto Reheat*		200 to 800g

- The result of auto cook depends on factors such as the shape and size of food, your personal preference as to the doneness of certain foods and how the food is placed in the oven. If the resold of the cooking is not satifactory, please adjust the cooking time to suit.

CONVECTION MENU

For the following food, it is not necessary to program the cooking power and time. It is sufficient to indicate the type of food that you wish to cook as well as the weight of the food.

1. In standby mode, press **CONV.MENU** button repeatedly to select the desired program (see table below).
2. Use the **JOG DIAL** to set food weight.
3. Press **START/QUICK START** button to start.

Auto cook menus:

Program	Menu	Note
A-01	Oven Chips (200 g)	For items A-02 and A-03, during cooking, the system will pause to remind you to turn food over, then press **START/QUICK START** button to resume.
A-02	Roast Beef / Lamb (200 to 600 g)	
A-03	Roast Chicken (800 g to 1400 g)	

AUTO DEFROST

Auto Defrost allows you to defrost food by weight. The defrosting time and power level are automatically set once the food category and the weight are programmed. The frozen food weight ranges from 100g to 1800g.

1. In the standby mode, press the **AUTO DEFROST** button.
2. Use the **JOG DIAL** to select weight of food to be defrosted.
3. Press the **START/QUICK START** button to start the defrost cycle.
4. If oven stops during the defrosting cycle, turn the food over to ensure uniform defrosting and then press **START/QUICK START** to defrost for the remaining time.
5. When a defrost cycle is completed, the display will show "**End**" and a tone will be heard every two minutes until a button is pressed or the door is opened.

AUTO REHEAT

The oven allows you to reheat food based on the weight entered by user. The defrosting time and power level are automatically set once the food category and the weight are programmed. The reheat weight ranges from 200g to 800g.

1. In standby mode, press the **AUTO REHEAT** button.
2. Using the **JOG DIAL** to select weight of food to be reheated
3. Press **START/QUICK START**.
4. When the cooking cycle is completed, the display will show "**End**" and a tone will be heard every two minutes until a button is pressed or the door is opened.

KITCHEN TIMER

The oven is equipped with a kitchen timer which will count down from the time set.

1. While in the standby mode, press **TIME/SET CLOCK** button once.
2. Using the **JOG DIAL** to set desired time. The longest time is 95 minutes.
3. Press **START/QUICK START** button to confirm.
4. Display will count down from the set time.
5. When the display reaches zero, a tone will sound.

It is also possible to use the kitchen timer while in the cook mode. To do this follow the steps as outline above while your food is cooking. Once the kitchen timer is activated, it will appear on the display for five seconds, then the display will revert to to the countdown timer for the cooking cycle. To view the timer again press the **TIME/SET CLOCK** button once and the kitchen timer will appear for five seconds, then revert to the cooking countdown.

- To cancel the **TIMER** program press **STOP/ECO** button and the display shows the time.
- If a cooking cycle has been started, it is possible to start the kitchen timer by following the steps as above.

POWER SAVING FUNCTION

This feature allows power to be saved while the oven is not being used. To activate this feature while in the standby mode, press and hold **STOP/ECO** button for 3 seconds, the display will turn off; the oven will enter power saving mode.
To cancel the power saving mode, press any button or open and close the oven door.

MUTE FUNCTION

It is possible to mute any tones from the microwave using the mute function. To set mute function press **CHILD LOCK** button once the display will show "**oFF**" for 5 seconds. While in the mute mode, there will be no sound when buttons are pressed.
To turn off the mute function, press the **CHILD LOCK** button once; the display will shows "**on**" for 5 seconds to indicate the sound has been turned back on.
If the mute function is set and the oven is disconnected from the mains supply, it will be canceled when the mains is reconnected.

SAFETY LOCK

This is an automatic function to prevent unsupervised operation of the oven by children. While in the standby mode, if there is no operation within one minute, the oven will automatically enter Safety lock mode and "**Loc**" will appear in the display. In the lock state, all buttons are disabled. Press any button, lock indication appears on the display for 5 seconds to remind user to cancel the Safety lock.
To turn the safety lock off simply open and close the door to the microwave and the keypad will become active again and the lock indicator light will turn off.

CHILD LOCK

To set the CHILD LOCK, press and hold the **CHILD LOCK** button for 3 seconds, a long beep will be heard and the display will indicate "**Loc**". The oven is now in the CHILD LOCK mode. While in this mode, the display will show the clock, if any key is pressed or the door is opened, "**Loc**" will be seen for 5 seconds.
To cancel the CHILD LOCK, press and hold the **CHILD LOCK** button for 3 seconds until a long beep sound is heard.

AUTOMATIC PROTECTION MECHANISM

OVERHEATING PROTECTION – When the oven senses a high temperature the display will indicate "**E01**" and stop operating. This can be canceled by pressing the **STOP/ECO** button.
LOW TEMPERATURE PROTECTION – When the oven enters the low temperature protection mode, the display will indicate "**E02**" and stop operating. This can be canceled by pressing the **STOP/ECO** button.
SENSOR MALFUNCTION PROTECTION – When the oven senses an issue with one of the sensors "**E03**" will be displayed and the oven will stop operating. In addition, the oven will emit a warning tone. This can be canceled by pressing the **STOP/ECO** button.
KEY ADHESION PROTECTION – When the unit senses that one of the buttons has suck for more than 1 minute, the oven will stop working and the display will indicate "**FAIL**". The oven will emit a long bleep every minute. Pressing any key will not work while the oven is in this condition.

CLEANING AND CARE

- Turn off the oven and unplug the power cord from the mains supply when cleaning.
- Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven sides, top, bottom or turntable, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface.
- The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters.
- Do not use abrasive cleaners.
- Do not steam cleaners.
- Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. This is not a fault.
- The turntable should be cleaned regularly to avoid contamination and potential arcing/damage. Simply wipe the bottom surface of the oven with mild detergent.
- Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- If the light bulb fails, please contact customer service for advice.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
- Please do not dispose of this appliance into the domestic rubbish bin; refer to your countries advice on disposal of this type of product.

SUITABLE OVENWARE

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 2.54 cm between foil and cavity

The list below is a general guide to help you select the correct utensils.

Cookware	Microwave Safe	Grill/ Convection	Comment
Browning dishes	✔ / ✘	✘	Always follow the manufacturers instructions. Do not exceed heating times given. Be very careful as these dishes become very hot.
China and ceramics	✔ / ✘	✘	Porcelain, pottery, glazed earthenware and bone china are usually suitable, except for those with metallic decoration.
Heat–Resistant Glass	✔	✔	Care should be taken to ensure that any glass cook ware is suitable for use in a microwave oven.
Non Heat–Resistant Glass	✘	✘	
Heat–Resistant Ceramics	✔	✔	Ensure that any ceramic material is not too thick or in high in mineral content.
Microwave–Safe Plastic Dish	✔	✘	Always check that the plastic cook ware is suitable to be used in a microwave oven.
Kitchen Paper	✔ / ✘	✘	Only use kitchen paper which is recommended for use in microwave ovens.
Glassware e.g. Pyrex®	✔ / ✘	✔	Care should be taken if using fine glassware as it can break or crack if heated suddenly.
Metal Tray	✘	✔	It is not recommended to use metal cookware as it will arc, which can lead to fire.
Metal Rack	✘	✔	It is not recommended to use metal cookware as it will arc, which can lead to fire.
Aluminium foil Foil Containers	✔ / ✘	✔	Small pieces of aluminium foil can be used to shield food from overheating. Keep foil at least 2.54 cm from the oven walls, as arcing may occur. Foil containers are not recommended unless specified by the manufacturer, e.g. Microfoil®, follow instructions carefully.
Cling film	✔	✘	It should not touch the food and must be pierced to let the steam escape.
Plastic/Polystyrene e.g fast food containers	✔	✘	Care must be taken as some containers warp, melt or discolour at high temperatures.
Freezer/Roasting bags	✔	✘	Must be pierced to let steam escape. Ensure bags are suitable for microwave use.
Paper - Plates, cups and kitchen paper	✔	✘	Do not use plastic or metal ties, as they may melt or catch fire due to the metal 'arcing'.
Straw and wooden Containers	✔	✘	Only use for warming or to absorb moisture. Care must be taken as overheating may cause fire.
Recycled paper and newspaper	✘	✘	Always attend the oven when using these materials as overheating may cause fire. May contain extracts of metal which will cause 'arcing' and may lead to fire.

⚠ **WARNING: When heating food in plastic or paper containers, monitor the oven due to the possibility of ignition.**

NOTE: Do not leave your oven unattended while in use.

MICROWAVE COOKING ADVICE

Microwaves cook food faster than conventional cooking. It is therefore essential that certain techniques are followed to ensure good results. Many of the following techniques are similar to those used in conventional cooking.

⚠ WARNING: Liquids and foods must not be heated in sealed containers or jars/containers with lids on, as pressure will build up inside and may cause the jar/container to explode.

COOKING ADVICE NOTES:

- Always attend the oven when in use.
- Ensure that the utensils are suitable for use in a microwave oven.
- Only use microwave popcorn within the recommended packaging (follow the manufacturers instructions). Never use oil unless specified by the manufacturer and never cook for longer than instructed.

⚠ WARNING: If you exceed recommended cooking times and use power levels that are too high, food may overheat, burn and, in extreme circumstances, catch fire and damage the oven.

Arrange

Place the thickest parts of food towards the outside of the dish. e.g. Chicken drumsticks.
Foods that are placed towards the outside of the dish will receive more energy, so cook quicker, than those in the centre.

Cover

Certain foods benefit from being covered during microwave cooking.
Use vented microwave cling film or a suitable lid.

Pierce

Foods with a shell, skin or membrane must be pierced in several places before cooking or reheating as steam will build up and may cause food to explode. e.g. Potatoes, Fish, Chicken, Sausages.
NOTE: Eggs should not be heated using microwave power as they may explode, even after cooking has ended. e.g. poached, fried, hard boiled.

Stir, turn and rearrange

For even cooking it is essential to stir, turn and rearrange food during cooking. Always stir and rearrange from the outside towards the centre.

Stand

Standing time is necessary after cooking so it enables the heat to disperse equally throughout the food.

Food Characteristics	
Composition	Foods high in fat or sugar (e.g. Christmas pudding, mince pies) require less heating time. Care should be taken as overheating can lead to fire. Bones in food conduct heat, making the food cook more quickly. Care must be taken so that the food is cooked evenly.
Density	Food density will affect the amount of cooking time needed. Light porous foods, such as cakes or bread, cook more quickly than heavy, dense foods, such as roasts and casseroles.
Quantity	The number of microwaves in your oven remains the same regardless of how much food is being cooked. The cooking time must be increased as the amount of food placed in the oven increases. e.g. Four potatoes will take longer to cook than two.
Size	Small foods and small pieces cook faster than large ones, as microwaves can penetrate from all sides to the centre. For even cooking make all the pieces the same size.
Shape	Foods which are irregular in shape, such as chicken breasts or drumsticks, take longer to cook in the thicker parts. For even cooking, place the thickest parts to the outside of the dish where they will receive more energy. Round shapes cook more evenly than square shapes when microwave cooking.
Temperature of food	The initial temperature of food affects the amount of cooking time needed. Chilled foods will take longer to cook than food at room temperature. The temperature of the container is not a true indication of the temperature of the food or drink. Cut into foods with fillings, for example jam doughnuts, to release heat or steam.

⚠ **WARNING: Face and Hands: Always use oven gloves to remove food or cookware from the oven. Stand back when opening the oven door to allow heat or steam to disperse. When removing covers (such as cling film), opening roasting bags or popcorn packaging, direct steam away from face and hands.**

⚠ **WARNING: Check the temperature of food and drink, stir before serving. Take special care when serving to babies, children or the elderly. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption to avoid burns.**

DEFROSTING ADVICE

Using your microwave oven is the quickest defrosting method. It is a simple process but the following instructions are essential to ensure the food is thoroughly defrosted.

- Remove all packaging and wrapping before defrosting.
- To defrost food, use microwave power levels P-20 to P-40.
- Please refer to the further information below.

Rearrange

Foods that are placed towards the outside of the dish will defrost quicker than foods in the centre. It is therefore essential that the food is rearranged up to 4 times during defrosting.
Move closely packed pieces from the outside to the centre and rearrange over-lapping areas.
This will ensure that all parts of the food defrosts evenly.

Separate

Foods may be stuck together when removed from the freezer. It is important to separate foods as soon as it is possible during defrosting.
e.g. bacon rashers, chicken fillets.

Shield

Some areas of food being defrosted may become warm. To prevent them becoming warmer and starting to cook, these areas can be shielded with small pieces of foil, which reflect microwaves, e.g. legs and wings on a chicken.

Stand

Standing time is necessary to ensure food is thoroughly defrosted.
Defrosting is not complete once the food is removed from the microwave oven. Food must stand, covered, for a length of time to ensure the centre has completely defrosted.

Turn over

It is essential that all foods are turned over up to 4 times during defrosting.
This is important to ensure thorough defrosting.

REHEATING ADVICE

For the reheating of foods, follow the advice and guidelines below to ensure food is thoroughly reheated before serving.

Plated meals

Remove any poultry or meat portions, reheat these separately, see below.
Place smaller items of food to the centre of the plate, larger and thicker foods to the edge. Cover with vented microwave cling film and reheat on power level P-50, stir/rearrange halfway through reheating.
NOTE: Ensure the food is thoroughly reheated before serving.

Sliced meat

Cover with vented microwave cling film and reheat on power level P-60. Rearrange at least once to ensure even reheating.
NOTE: Ensure the meat is thoroughly reheated before serving.

Poultry portions

Place thickest parts of the portions to the outside of the dish, cover with vented microwave cling film and reheat on power level P-70.
Turn over halfway through reheating.
NOTE: Ensure the poultry is thoroughly reheated before serving.

Casseroles

Cover with vented microwave cling film or a suitable lid and reheat on power level P-50.
Stir frequently to ensure even reheating.
NOTE: Ensure the food is thoroughly reheated before serving.
To achieve the best results when reheating, select a suitable microwave power level appropriate to the type of food. e.g. A bowl of vegetables can be reheated using power level P-100, while a lasagne which contains ingredients that cannot be stirred, should be reheated using power level P-40.

NOTES:

- Remove food from foil or metal containers before reheating.
- Reheating times will be affected by the shape, depth, quantity and temperature of food together with the size, shape and material of the container.

⚠ WARNING: Never heat liquids in narrow-necked containers, as this could result in the contents erupting from the container and may cause burns.

- To avoid overheating and fire, special care must be taken when reheating foods with a high sugar or fat content, e.g. mince pies or Christmas pudding.
- Never heat oil or fat for deep frying as this may lead to overheating and fire.
- Canned potatoes should not be heated in the microwave oven, follow the manufacturer's instructions on the can.

⚠ WARNING: The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption to avoid burns.

TROUBLESHOOTING

If you think the oven is not working properly there are some simple checks you can carry out yourself before calling an engineer. This will help prevent unnecessary service calls if the fault is something simple.
Follow this simple check below:
Place half a cup of water on the turntable and close the door. Set the timer know to cook for 1 minute using microwave power level of P-100.

1. Does the oven lamp come on when it is cooking?
2. Does the cooling fan work? (Check by placing your hand above the air vent openings).
3. After 1 minute does the audible signal sound?
4. Is the water in the cup hot?
   If you answer "NO" to any question first check that the oven is plugged in properly and the fuse has not blown. If there is no fault with either, check against the troubleshooting chart below.

⚠ WARNING: Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a SHARP trained engineer to carry out servicing or repairs. This is important as it may involve the removal of covers that provide protection against microwave energy.

- The door seal stops microwave leakage during oven operation, but does not form an airtight seal. It is normal to see drops of water, light or feel warm air around the oven door. Food with a high moisture content will release steam and cause condensation inside the door which may drip from the oven.
- Repairs and Modifications: Do not attempt to repair, modify or operate the oven if it is not working properly.
- Outer Cabinet and Lamp Access: Never remove the outer cabinet. This is very dangerous due to high voltage parts inside which must never be touched, as this could be fatal.
  Your oven is not fitted with a lamp access cover. If the lamp fails, do not attempt to replace the lamp yourself, call a SHARP approved service facility.

TROUBLESHOOTING CHART

QUERY	ANSWER
Draught circulates around the door.	When the oven is working, air circulates within the cavity. The door does not form an airtight seal so air may escape from the door.
Condensation forms in the oven, and may drip from the door.	The oven cavity will normally be colder than the food being cooked, and so steam produced when cooking will condense on the colder surface. The amount of steam produced depends on the water content of the food being cooked. Some foods, such as potatoes have a high moisture content. Condensation trapped in the door glass should clear after a few hours.
Flashing or arcing from within the cavity when cooking.	Arcing will occur when a metallic object comes into close proximity to the oven cavity during cooking. This may possibly roughen the surface of the cavity, but would not otherwise damage the oven.
Arcing potatoes.	Ensure all "eyes" are removed from the potatoes and that they have been pierced, place directly onto the turntable in a heat resistant flan dish or similar.
Oven does not work when the START/QUICK START button is pressed.	Check the door is closed properly.
Oven cooks too slowly.	Ensure correct power level has been selected.
Oven makes a noise.	The microwave energy pulses ON and OFF during cooking/defrosting. Bleep is heard from the oven every minute and the display indicates "Fail" If the control panel buttons are pressed continuously for more than 1 minute this error will occur.
Outer cabinet is hot.	The cabinet may become warm to the touch - keep children away.

STICKING BUTTON PROTECTION

In any state, if any button on the control panel is stuck for more than1 minute, the program stops working immediately and the display shows "**FAIL**". The microwave will emit a bleep. If the button keeps sticking, bleep will sound every one minute. After troubleshooting, press **STOP/ECO** button to return to standby mode.

BEFORE CALLING FOR ASSISTANCE

Before asking for service, please check each item below:

- Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
- Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
- Check to ensure that the power and timer knobs are set correctly.
- Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven

IF NONE OF THE ABOVE RECTIFIES THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

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