

SHARP



SuperSteam™ Oven
More than just a microwave

Introducing the Sharp AX1500J SuperSteam™ Oven

Sharp brings the innovative AX1500JS SuperSteam™ Oven to Australia. Designed for the ultimate cooking convenience this countertop oven will revolutionise the way you cook. The versatile AX1500JS offers the benefits of SuperSteam™ cooking through roasting, grilling and baking. It also features three other cooking methods – Convection, Steam and Microwave.



This four in one appliance not only provides an exciting new and healthy way to cook but will also complement any modern kitchen and home with its sleek design and stainless steel fascia. Its space saving design combined with its convenience of multiple cooking methods all in a single appliance is an ideal solution for smaller kitchens but can also accommodate the demands of a health conscious family.

The first step to eating healthy is to take control of what you eat and to eat healthy you need to cook healthy. This exciting new way to cook presents the health benefits of steam cooking through roasting, grilling and baking. Superheated steam cooking enhances the flavours and texture of food, helping to change the way you eat by changing the way you cook.

The Sharp AX1500JS produces a crisp, moist and succulent end result that is both nutritious and delicious. The oven has a variety of cooking options that are separated into automatic and manual settings.

There are 42 pre-programmed auto menus from which to choose, including 8 'Complete Meal' menus under the SuperSteam Convection cooking option. All auto menus have been created in Australia to suit Australian tastes. The manual menu also consists of a 'Proof' setting which aids dough to rise.

Operation of the oven is controlled by the touch pad and dial, which can be followed step by step on the large LCD backlit display. When cooking is complete a beep will be heard indicating the end of the cooking cycle.

A sneak peak at the oven's cooking operation can be viewed by using the demonstration mode, which displays the cooking procedures and special features on the LCD display with no power in the oven.

Other oven features include an energy save mode, child lock and a steam clean and descaling operation to ensure the oven gives the best result every time.

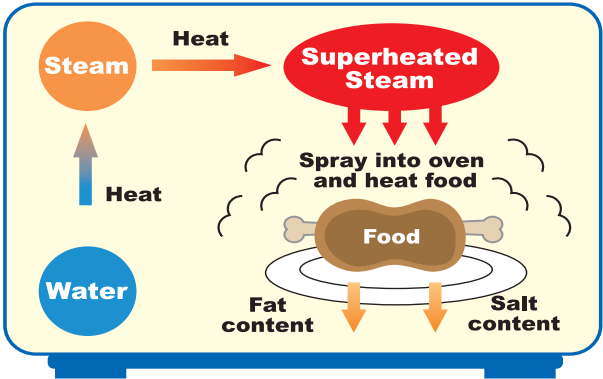
To assist with cooking preparation, Sharp has supplied accessories including 2 baking trays, a grilling rack and a steam tray which are used when selecting cooking options 'SuperSteam Convection', 'Steam' and 'Convection'.

This oven is a perfect match for your culinary skills whether you are a novice or a cooking enthusiast. Cooking with the Sharp AX1500JS Oven, you can showcase your cooking expertise when you choose a pre-programmed or manual option and maximise oven usage using the two-layered cooking option.



What is 'Superheated Steam'?

Superheated steam is the result of heating ordinary steam to a temperature higher than boiling point, reaching up to 300°C. With its high heat transfer contact with food, a vast amount of latent (compressed) heat is delivered to the food at once, reducing fat and salt content whilst preserving vitamins and nutrients, sealing taste and flavour into the food.



Schematic illustration of the Superheated Steam Oven function

Reducing Salt – Steam concentration in the oven is high, therefore during cooking, salt in the interior of food is absorbed by moisture on the food surface. Salt levels both inside and on the surface of the food drip away, helping to reduce the salt content.

Reducing Fat – Fat content in food is also reduced in a similar way to that of salt content. As the temperature of the oven is high, food is bathed with superheated steam, cooking food quicker through to the core. This process helps to reduce excess fat contained in the interior of foods leaving a delicious and healthy meal.

Retaining Vitamins – Superheated Steam fills the oven cavity, cooking at a low oxygen density which slows down fat oxidation, so meat and fish cook deliciously. This technology minimises damage to food cells helping to prevent the loss of food flavour, moisture and nutrients such as Vitamin C.

4 Healthy Ways to Cook

This versatile technology offers 4-in-1 cooking options – SuperSteam Convection, Steam, Convection and Microwave to provide a healthier way to cook.

SuperSteam Convection cooking browns and crisps the food for exceptionally moist and flavoursome results whilst removing extra fat and reducing kilojoules. Superheated steam evenly surrounds the food, transferring heat as the steam condenses on the surface of the food to draw out the fat and salt whilst sealing in the delicious natural juices. This setting has many cooking options including the 'Complete Meal' menus, roasting, grilling and baking options.

Steam setting has 4 function options; 'Steam High', 'Steam Low', 'Steam Reheat' and 'Proof'. Water is heated and released as steam into the oven cavity. Steam cooks food gently without destroying shape, colour or aroma whilst retaining moisture, natural flavours and nutrients. Steam cooking is ideal for seafood, meat, vegetables and dumpling dishes. The 'Proof' option is used when baking, to aid dough rising when making regular or sweet yeast breads.

Convection cooking operates with hot dry air being fan-forced then circulated into the oven cavity evenly surrounding the food to produce a crisp brown exterior. As the air is constantly moving it creates a more uniform air temperature within the oven cavity. Food will cook in a similar way to roasts and baked foods in a conventional oven. However, when cooking by Convection the oven will heat up faster than a conventional oven, and the heat will be the same temperature throughout the oven cavity. This enables successful layer cooking ensuring foods will be evenly browned using either the Oven or Grill setting.

Microwave function is fast and convenient for reheating, cooking and defrosting. Pre-programmed sensor menus eliminate guesswork when reheating popular items. There are 6 power levels to choose from, and the oven can be programmed for up to 4 automatic cooking sequences, switching from one power level to another automatically.



Complete Meals

The 'Complete Meals' option is designed for cooking entire meals for the family. There are 8 pre-programmed auto menus ranging from beef, lamb, chicken and seafood meals such as 'Salmon Steaks and Potato Bake' and a traditional 'Roast Leg of Lamb with Roasted Vegetables'. The auto menu meals were developed in Australia and include a range of everyday menus.

Enjoy the convenience of cooking a 'Complete Meal' all at once and all so quickly using the Sharp AX1500JS SuperSteam™ Oven. All 8 recipes are listed in the operation manual providing helpful instructions on preparing each meal. Once the recipe is prepared for cooking, follow the easy instructions on the LCD display and your 'Complete Meal' is cooked, ready to serve.

Cookbook

An exciting cookbook is included with the oven, offering over 50 recipes ranging from five food categories: Vegetables, Seafood, Chicken, Meats and Desserts. All recipes have been designed, developed and tested in Australia to suit local tastes and ingredients.

The experts in Sharp's Australian Test Kitchen have carefully compiled useful cooking charts to give you a quick reference guide for amounts, oven settings and cooking times for popular foods. Following these charts helps you to achieve optimum results with ease when cooking your own favourite recipe. Sharp invites you to enjoy the fantastic flavours possible with the Sharp SuperSteam™ Oven.

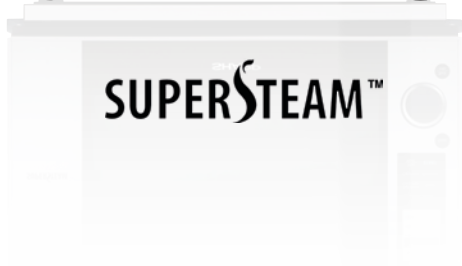


Specifications

Auto Cooking Options	
SuperSteam Convection	8 Complete Meals, Roast (chicken, pork, beef, lamb), Grill (chicken/fish), Bake (frozen pizza, cake, bread, baked potatoes)
Steam	Fresh vegetables, frozen vegetables, fresh seafood, frozen convenience and rice
Convection	Oven and Grill with and without Preheat
Microwave	Auto defrost (steak, chicken, roast, mince/sausage), Sensor reheat (dinner plate, casserole, soup, pizza)
Manual Cooking Options	
SuperSteam Convection	SuperSteam Bake/Roast, SuperSteam Grill, SuperSteam Cake, SuperSteam Bread with and without Preheat
Steam	Steam High, Steam Low, Steam Reheat and Proof
Convection	Oven and Grill with and without Preheat
Microwave	Manual (power level %)
Features	Large LCD display with visual prompts, Inverter function (MWO), 6 microwave power levels, Manual cooking chart, Stainless Steel fascia, Drop down door with viewing window, 0.5L water reservoir, Water level sensor for Steam function, Interior oven light, 2 layer cooking option, Drip tray indicator switch, Descale function,

Features (cont'd)	More/less time adjustment, Built-in exhaust, Demonstration mode, Energy save mode, Child lock
Output Power	800W Microwave 1450W Convection
Steam Power	16cc/min
Outer Dimensions (h x w x d)	438 x 553 x 483 mm
Oven Cavity Dimensions (h x w x d)	256 x 359 x 339 mm 238 x 342 x 330 mm (max. usable dimensions)
Weight	24kg
Accessories	2 x Non-stick baking trays 1 x Non-stick rack 1 x Non-stick steam tray 1 x Cookbook 1 x Operation Manual 1 x Quick reference guide 1 x Descaling guide Test strip (Litmus/ph paper)

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The wise choice

Image on front cover taken at a Wisdom display home.