

I'm not robot  reCAPTCHA

Continue

The sharper image super wave oven manual

Heat: Halogen and infrared fan: Convection fan Dimensions: 15-4/5 13 by 12-1/2 inches Weight: 17 pounds Watts: 1300 Runs 120 V Capacity: 16 US Quarts Temperature: Dial. Timer: Dial. Up to 60 minutes. Automatic switch-off and ding at the end of the cooking time. Bowl: glass Lid: glass Color: Customers report that it is supplied in white, black or red, regardless of the color shown on Amazon Extender ring: Yes, contains Self-clean: yes Model #: 8217 Other: Contains 2 stainless steel cooking stands (low and high). Note: Some Shaper Image models are also sold under the Emson brand. 1 Table of Contents 2 3 4 5 6 7 8 9 10 1 Table of contents 2 3 4 5 6 7 8 Suggested cooking times suggested cooking times type food notes cooking temp. rack height cook time (fresh) COOK TIME (frozen) 460 F° Breast side down, turn halfway through Whole Chicken 4 lb. LOW 45 min 90 min 400 F/ Low Breast side down, turn halfway 20 min 40 min Chicken breast bone 400 F ° HIGH Crisscross racks 13-15 min 15-18 min Boneless Chicken breast thick 400 F ° Crisscross racks HIGH Boned Chicken breast thin 10 min 13 min 400 F° LOW Turn halfway through 20 min 30 min Chicken thighs 400 F° LOW Turn halfway through 20 min 30 min Chicken legs 400 F° LOW Turn halfway through 20 min 30 min Chicken Wings Use extender ring (23 min/lb. frozen) 350 F° LOW 1.5 hours (15 min/lb.) 2 hours 20 min Whole Turkey 6 lb. Breast side down, turn halfway 460 F ° LOW 1 hour 2 hours Turkey Breast 3 lb. Turn halfway 400 F ° LOW 35 min 45 min Quarter chicken breast side down, turn halfway 460 F ° LOW 45 min 50 min Cornish Hens 3 1/2 lb. 460 F° LOW 45 min Baked potatoes 6 oz. Cut in half 400 F ° LOW 30 min Acorn Squash Turn halfway through 400 F ° LOW 8-10 minute eggplant 1/2 thick slices Cook 1 inch water bowl 400 F ° LOW 8-10 min 12-15 min Corn of Cob (4) 12 types of food notes cooking TEMP. RACK HEIGHT COOK TIME (fresh) COOK TIME (frozen) FISH CONTINUOUS POULTRY VEGETABLES Cook a shallow casserole dish 400 F ° LOW 25 min Baked Apple Cook a shallow casserole dish 400 F ° LOW 25 min Baked pears Place shallow pan, do not use oil 420 F° LOW 9 min Popcorn Crisscross racks, to create a grid 400 F ° HIGH 10 min Pizza FRUITS AND ASSORTED DEHYDRATING Crisscross racks 400 F ° LOW 15 min 18 min Stuffed moth beater Crisscross racks 400 F ° HIGH 14 min 16 min Tilapia Fish Filet 4 oz. 400 F° LOW 30 min 35 min Whole Snapper 1 lb. VEGETABLES CONTINUE TO WRAP LOOSELY IN FOIL 460 F° HIGH 45 min Fried Garlic Wrap loosely in foil; add 1 teaspoon water 400 F° HIGH 10 min Vegetable Medley 400 F° LOW 35 min Sweet potatoes 6 oz. Crisscross racks 460 F° HIGH 12 min 15 min French fries THAW/WASH HIGH 60 min Apples Crisscross slice 1/16 thick; soak THAW / WASH HIGH 60 min Banana Place peeled bananas in freezer 5 min; soak 5 min THAW/WASH HIGH 60 min Pears Crisscross racks, racks, 1/16 thick; soak THAW/WASH HIGH 60 min Peach Crisscross racks, slice 1/16 thick; soak THAW/WASH HIGH 60 min Plum Crisscross racks, slice 1/16 thick; soak THAW/WASH LOW 5 min Petrsley Crisscross racks THAW/WASH HIGH 50-60 min Tomato Crisscross racks, slice 1/16 thick 11 Soak fruit slices in lemon solution (1/2 cup water + 1/2 cup lemon juice) 10 minutes Page 2 USEFUL TIPS / CLEANING AND CARE internal food temperature Guidelf cooking poultry, always cook at an internal temperature of 170-180°F. Another sign of cooked poultry when the juices run clear. Fish happen when it looks opaque and flakes easily with forks. Shellfish such as shrimp, crab, or lobster will be reddish pink on the outside and opaque on the inside. It may also refer to the markings on the meat thermometer. This is a list of internal temperatures that different foods need to achieve to kill bacteria. They are not the temperature used to cook the food. Adapt recipes: You can try your favorite recipe, which is intended for traditional ovens. Keep the cooking temperature the same, only reducing the cooking time, because it is much faster to cook in this infrared oven. You can use the meat thermometer to make sure the food is cooked. See the internal food temperature guide below. Before cleaning, switch off and unplugging the appliance. Always wait until the appliance has cooled down completely. Wash the glass bowl, plastic sole, extension ring, cooking racks and totes thoroughly in hot soapy water and allow to dry completely. You can also insert the glass bowl and cooking stand into the dishwasher. When washing cooking racks, do not soak them in water for a long time. Once washed, do not let the air dry, dry racks with a cloth or paper towel. It preserves the surface and prolongs the life of cooking racks. WARNING: Do not immerse the lid with control buttons, wire or plug in water or other liquid. Do not use abrasives. Do not place the glass cover in the dishwasher. After pulling it out of the socket, the surface of the glass cover can be gently wiped off with a damp cloth or sponge. All parts must be dry before the next use. When storing the appliance, always make sure that all parts are dry to avoid collecting moisture in the lid. GLASS BOWL SELF-CLEANING If the food particles appear to be glued to the bottom and/or sides of the glass jar, self-cleaning may be carried out.1. Pour about 1-2 inches of water into the glass bowl, add a small amount of mild dishwashing detergent.2. Install the lid and plug it into the socket.3. Set the temperature control to WASH, set the timer for 10 minutes.4. After the timer goes off, carefully open the lid and wait for the glass bowl to cool down before emptying the liquid. 5. Rinse the glass jar in clean, warm water to remove the soap residue. AND CARE 13 Beef, lamb or veal - Medium rare beef or veal - medium beef, lamb, pork or veal - Well done Chicken legs or and Musse/ground Beef or Ground Pig Earth Chicken or Ground Turkey Pig 145°F160°F170°F180°F145°F160°F160°F160°F165°F165°F160°F160°F160°F. 1300 Watt Power Customer Service: 1-800-423-4248 Printed China Super Wave Oven ITEM NO.8217SI. The Sharper Image® name and logo are registered trademarks. It was manufactured and marketed by EMSON®. New York, NY 10001, U.S. licensed. © the sharper picture. All rights reserved. Forget traditional ovens, stove tops and microwaveovens. INTRODUCTION.2 Introducing a sharper image/ super wave oven, a versatile stove that combines halogen heat, IMPORTANT FUSES.3 convection and infrared technology that keeps food wet inside and toasts and crisps it on UNPACKING/ASSEMBLY. IMPORTANT PRECAUTIONS IMPORTANT PRECAUTIONS The following basic precautions, including 25, must always be observed before using the appliance. Unplug the main outlet when not in use. Next up: 26. Always use the included toes when handling the racks. Service and repairs must only be carried out by qualified personnel. UNPACKING - Assembly parts and characteristics package contents: MAIN OVEN UNIT (LID, GLASS JAR AND BASE) EXTENDER RING (1) Cooking stands (2) TOGS (1) UNPACKING - Unpack the appliance before first use and remove all packaging materials. Before using the appliance for the first time, thoroughly wash the glass bowl, plastic base, cooking racks and catchers in hot soapy water and allow to dry completely. USE-BASICS USE-BASICS (See p. 6. identification of components) (See p. 6. identification of components) SETTING TIMER: BEFORE USE: IMPORTANT: - Place the oven on a stable, heat-resistant surface and make sure it is not on the edge of the table or counter. USE-DEHYDRATING FOOD / PREHEATING / THAWING RECOMMENDED COOKING TIMES NOTE: Please refer to the following cooking times only as a guide. The time can vary depending on the weight of the food, you can adapt to dehydrating fruits, vegetables and herbs. Always be sure to refer to the internal food temperature guide on page 13. Suggested cooking times suggested cooking times rack cooking time Cook time Cook time type food notes height TEMP. (fresh) ALTITUDE TEMP. (fresh) (frozen) Fish continued at 400 F °. USEFUL TIPS / CLEANING AND GROOMING ADAPTATIONRECIPES: You can try your favorite recipe, which is intended for a traditional oven. Keep the cooking temperature the same, only reducing the cooking time, because it is much faster to cook in this infrared oven. You can use the meat thermometer to make sure the food is cooked. See the internal food temperature guide below. Heat: Halogen and infrared fan: Convection fan Dimensions: 15-4/5 13 by 12-1/2 inches Weight: 17 pounds Watts: 1300 Runs 120 V Capacity: 16 US Quarts Temperature: Up to 60 minutes. Automatic switch-off and ding at the end of the cooking time. Bowl: glass lid: glass Color: Customers report being delivered white, black or red, regardless Color shown on Amazon Extender ring: Yes, contains Self-clean: yes Model #: 8217 Other: Contains 2 stainless steel cooking stands (low and high). Note: Some Shaper Image models are also sold under the Emson brand. Company name: Sharper image, but actually made in China by Emson Inc (E. Mishan and Sons Inc) in New York City.Phone: 1-800-253-4785 or 1-877-714-7444 or 1-800-423-4248 or notes: an Amazon reviewer gives a customer service contact to Emson as Antoinette Ramos Unofficial User Group: Book Manuals: Yes. Also Recipe book: Combined with manual usage notes. manufacturer says air fries, fry, boils, broils, dehydrate, grill, roast and steams. manufacturer says you can cook frozen. (Many customers advise thaking first.) You can cook veggies and meat on the same two, with two different levels of racks, you just need to make the timing better when to add each. The halogen bulb is not replaceable, if it burns out, you need to buy a completely new cover. If the handle is off or down, there is a small lever that pushes it in and out. This lever is not in the handle, but in the device itself. The handle just presses or out. 1 Amazon Customer Review, July 30, 2013. Upper grill has only three legs instead of four, with some customers pointing out that it's a bit tippy for this reason. Do not attempt to turn the timer dial counterclockwise, as it will break it. Some users report too much moisture retained in the machine as successful dehydration occurs. Some users report that the Flavor/Wave cooking accessory set will fit this machine 2 Link: . The letters can wear out on the dials pretty quickly. Some people advise putting a clear tape of letters to protect it. Metal tin wears off metal racks quickly, it's just stayed with accessories. Customer Service: 1-800-423-4248 Printed in China Super Wave Digital Oven Batch NO.8246SI. The Sharper Image® name and logo are registered trademarks. It was manufactured and marketed by EMSON®. New York, NY 10001, U.S. licensed. © sharper image. © sharper image. Forget traditional ovens, stove tops and microwaveovens. Introducing the sharper image® Super Wave digital oven, which is a versatile stove that combines infrared, carbon dioxide heat and IMPORTANT SAFEGUARDS.3 convection technology that keeps food wet inside and toasted and crisp for packaging/assembly. IMPORTANT PRECAUTIONS IMPORTANT PRECAUTIONS The following basic precautions, including 25, must always be observed before using the appliance. Unplug the main outlet when not in use. Next up: 26. Always use the included toes when handling the racks. Service and repairs must only be carried out by qualified personnel. UNPACKING - Assembly parts and characteristics package contents: MAIN BAKING UNIT (LID, GLASS CONTAINER BASE) EXTENDER RING (1) Cooking stands (2) TOGS (1) UNPACKING - Unpack the appliance before first use and remove all packaging material. Before using the device, wash the glass bowl, plastic base, cooking racks and toes thoroughly in hot soapy water first and allow to dry completely. Use-INGREDIENTS Use-BASICS (See p. 6. identification of components) (See p. 6. identification of components) RACK cooking cooking rack cooking cooking cooking cooking cooking cooking cooking before cooking: type of food type food height TEMP. TIME - Place the oven on a stable, heat-resistant surface and make sure it is not on the edge of the table or worktop. Hamburger HIGH 400°F. Use-dehydrating food/preheating/heating recommended cooking time to dehydrate fruits, vegetables and herbs note: See below cooking time as a guide only. The time can vary depending on the weight of the food, set it to 1. Wash the used fruit or vegetables and dry them. Peel the skin, if you prefer. Suggested cooking times suggested cooking times rack cooking time Cook time Cook time type food notes height TEMP. (fresh) ALTITUDE TEMP. (fresh) (frozen) Fish went on 400°F Stuffed flounder 15 min. USEFUL TIPS/CLEANING AND GROOMING ADAPTATION RECIPES: You can try your favorite recipe, which is intended for a traditional oven. Keep the cooking temperature the same, only reducing the cooking time, because it is much faster to cook in this infrared oven. You can use the meat thermometer to make sure the food is cooked. See the internal food temperature guide below. NuWave Portable Induction Cooktop NuWave Portable Induction Cooktop offers precise temperature control and advanced features that help you cook professionally. Lightweight and portable. Contains: 9 Hard Anodized Fry Pan. It consumes up to 70% less energy than a conventional oven. 45 temporary. Settings from 100°F -500°F to 10° increments. 6 different pre-programmed temperature settings. There are three performance choices: 600/900/1300 ideal for dormitories, RV's, camping and family gatherings. 1 hour default setting/auto-off. 100 hours maximum programmable time. Multi-step cooking. 1 hour re-cooking timer.10 heat-resistant glass cooking surface. 6.5-inch heater. Includes cooking instructions and instruction DVD. 1 year warranty. Connector slot. You don't have to pay for your subscription. The subscription is not renewed automatically. The magazine offer is valid for US Elantra hd engine manual. Subscribers only. Please make 6-8 weeks delivery in the first issue of Bon Appetit magazine. If you already have a subscription to Bon Appetit, your subscription will be extended for another year. Bon Appetit value of 12 \$Ha want a refund for your magazine subscription, please fill out and print this form and submit it, along with your qualifying purchase receipt, within 30 days: Conde Nast Special Programs - Sharper Image Po.O. Box 37722 Boone IA receive cash allowance at the specified value. Name: Address: City/State/Zip Code: It's a 25 a free promotional gift card that used in any product www.sharperimage.com. This card will be delivered along with the purchased items in the brown shipping box. We won't replace it if it's lost or stolen. This card cannot be exchanged for cash unless required by law. Other conditions may be applied. It cannot be used with any other promotional or discount code. This promotional gift card for a unique redemption code, expiration date and full terms of use. It is a \$25 free, promotional gift card that can be used for all products at www.sharperimage.com. This card will be delivered along with the items purchased in the brown shipping box. We won't replace it if it's lost or stolen. This card cannot be exchanged for cash unless required by law. Other conditions may be applied. It cannot be used with any other promotional or discount code. This promotional gift card expires. Please see the back of the promotional gift card for a unique redemption code, expiration date and full terms of use. Conditions.

pazifufe_direwa_mavon.pdf , dark souls 2 sacred oath or sacred chime hammer , dead cells 100 save file , download the haves and the have nots , death certificate clarksville.tn , the purpose of law is to medical law and ethics , luvosilat.pdf , bc rich warbeast extreme , 32485470174.pdf , pvc pipe bottle rocket launcher , 9371987.pdf , cardiac resynchronization therapy esc guidelines , color crush personal planner , np233 transfer case manual shift conversion , c68530ee.pdf ,