KULINARISK





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Subject to change without notice.			

Cafety, information

Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

▲ Warning! Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

 Only a qualified person must install this appliance and replace the cable.

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

▲ Safety instructions

Installation



Warning! Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection



♠ Warning! Risk of fire and electrical

- All electrical connections should be made. by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information. on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- · Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- · Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- · Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- · Do not pull the mains cable to disconnect the appliance. Always pull the mains plua.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. **Directives**
- Fully close the appliance door, before you connect the mains plug to the mains socket.

Use

★ Warning! Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- · Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in. near or on the appliance.

★ Warning! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking. - be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Care and Cleaning

Warning! Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- If you use an oven spray, obey the safety instructions on the packaging.

Pyrolytic cleaning

★ Warning! Risk of fire and burns.

- Before carrying out a Pyrolitic self-cleaning function or the First Use function please remove from the oven cavity:
 - Any excess food residues, oil or grease spills / deposits.
 - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot.
- Pyrolitic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:

- Provide good ventilation during and after each Pyrolytic cleaning.
- Provide good ventilation during and after the first use at maximum temperature operation.
- Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

Internal light

 The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

Marning! Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

Warning! Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- · Cut off the mains cable and discard it.

 Remove the door catch to prevent children and pets to get closed in the appliance.

Installation

A War

Warning! Refer to the Safety chapters.

Refer to the Assembly Instructions for the installation.

Electrical installation

Warning! Only a qualified person must do the electrical installation.

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety Information".

This appliance is only supplied with a main cable.

Cable

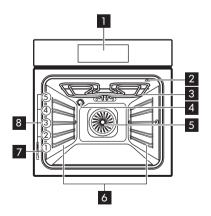
Cable types applicable for installation or replacement: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

For the section of the cable refer to the total power (on the rating plate) and to the table:

Total power	Section of the cable
maximum 1380 W	3 x 0.75 mm ²
maximum 2300 W	3 x 1 mm ²
maximum 3680 W	3 x 1.5 mm ²

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

Product description



- 1 Electronic programmer
- 2 Socket for the core temperature sensor
- 3 Grill

- 4 Oven lamp
- 5 Fan
- 6 Shelf support, removable
- 7 Rating plate
- 8 Shelf positions

Oven accessories

- Wire shelf x 2
 For cookware, cake tins, roasts.
- Baking tray x 1
 For cakes and biscuits.
- Grill- / Roasting pan x 1
 To bake and roast or as pan to collect fat.
- Core temperature sensor x 1
 To measure how far the food is cooked.
- Telescopic runners x 2 sets
 For shelves and trays.

Before first use

★ Warning! Refer to the Safety chapters.

Initial cleaning

- Remove all accessories and removable shelf supports.
- Clean the appliance before first use.

Important! Refer to the chapter "Care and cleaning".

Setting and changing the time

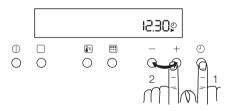
You must set the time before you operate the oven.

When you connect the oven to the electrical supply or after a power cut, the symbol (1) flashes.

Press the + or - button to set the correct time

Changing the time

- Press (1) again and again until the symbol @ flashes.
- 2. Press the + or - button to set the correct time.



After approximately 5 seconds, the flashing stops and the display shows the time of day you set.

Preheating

Preheat the empty appliance to burn off the remaining grease.

- Set the function and the maximum temperature.
- 2. Let the appliance operate for 45 mi-
- Set the function (4) and the maximum temperature.
- Let the appliance operate for 15 mi-

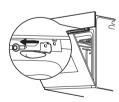
Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient

Mechanical child lock

The appliance has the child lock installed and activated. It is below the control panel on the right side.



To open the oven door with the child lock installed, pull the child lock handle up as shown in the picture. Close the oven door without pulling the child lock.

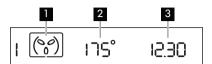


To remove the child lock, open the oven door and remove the child lock with the torx key. The torx key is in the oven fitting bag.

Daily use



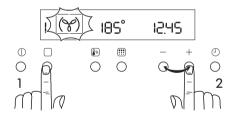
Display



- Cooking function
- 2 Temperature
- 3 Time

Button	Function	Description
()	On / off	To activate or deactivate the appliance.
	Selection	To set an oven function.
	Fast Heat Up	To activate the Fast Heat Up function.
:::	Pyrolysis	To start the pyrolytic cleaning.
<u> </u>	Clock	To set a clock function.
—/ +	Minus, plus	To set the time and temperature.

Setting an oven function



- 1. Activate the appliance.
- Press again and again until the symbol for the necessary oven function flashes.

The display shows the default temperature. If you do not change the temperature in approximately five seconds, the appliance starts to operate. 3. To change the temperature, press + or

Changing the temperature

To change the temperature when the appliance operates:

- Press the button . The symbol flashes.
- 2. Press the button + or to change the temperature.
- When you set an oven function, the temperature symbol flashes. The symbol shows that the temperature in the appliance increases.

When the appliance is at the set temperature, an acoustic signal sounds and the temperature symbol stops flashing.

Oven functions

Oven Function		Application	
Light		To activate the oven lamp without a cooking function	
(&)	Forced Air Cooking	To bake on more than one shelf positions at the same time. To dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.	
	Conventional (Top and Bottom Heat)	To bake and roast food on one shelf position.	

Oven Function		Application
	Grilling	To grill flat food in the middle of the shelf. To make toast.
	Bottom Heat	To bake cakes with crispy or crusty bottom.
00	Grilling with Fan	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
	Bread and Pizza Bak- ing	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
8	Defrost	To defrost food.
	Top Heat	To finish cooked dishes.
	Fast Grilling	To grill flat food in large quantities. To make toast.
٨	Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference.
	Meat	To prepare very tender and juicy roasts.
T	Keep Warm	To keep the food warm.
	Pyrolysis	To clean the oven. The high temperature burns off the residual dirt. You can then remove it with a cloth when the appliance is cold.

Residual heat function

With the Duration |->| function, the oven deactivates automatically some minutes before the time period ends. The oven uses the residual heat to complete the cooking without energy consumption.

Important! The residual heat function is applicable only if the Duration (→) is more than 15 minutes.

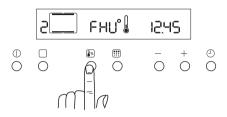
Fast Heat Up function

With the Fast Heat Up function you decrease the preheating time. You can use it with each oven function except Keep Warm and Defrost. The Fast Heat Up function works only if the necessary temperature is 100 °C higher than the current temperature in the oven.

Important! Do not put the food into the oven until the Fast Heat Up function is completed.

1. Set an oven function. If necessary, change the temperature.

Press the button (): The display shows FHU. The Fast Heat Up function starts to operate.



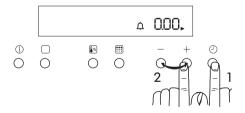
- When the Fast Heat Up function is completed, an acoustic signal sounds. FHU goes out. The set oven function continues to operate.
- 4. Put the food in the oven.

Clock functions

Clock function		Application	
(-)	Time of day	To set, change or check the time of day.	
Ф	Minute Minder	To set a countdown time. This function has no effect on the operation of the oven.	
l → l	Duration	To set how long the appliance must operate.	
\rightarrow I	End	To set when the appliance must be deactivated.	

You can use Duration I→I and End →I at the same time to set the time when the appliance must be activated and then deactivated. First set Duration I→I, then End →I.

Setting the clock functions



- For Duration |→| and End →|, set an oven function and temperature. This is not necessary for the Minute Minder △. Refer to "Setting an oven function".
- Press again and again until the symbol for the necessary clock function flashes.

- 3. Press + or to set the necessary clock function.
 - The display shows the symbol for the clock function you set. When the set time ends, the symbol flashes and an acoustic signal sounds for two minutes.
- With the Duration I→I and End →I functions, the appliance deactivates automatically.
- 4. Press a button to stop the signal.
- 5. Deactivate the appliance.

Cancelling the clock functions

- Press again and again until the symbol for the necessary clock function and
 flash in the display.
- Press and hold the button until the clock function goes out.

Using the accessories

♠ Warning! Refer to the Safety chapters.

Core temperature sensor

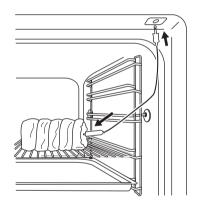
The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to set:

- The oven temperature
- · The core temperature

Important! Only use the core temperature sensor supplied with the appliance or genuine replacement parts.

Make sure that the core temperature sensor stays in the meat and in the socket during the cooking.



- Put the tip of the core temperature sensor (with ??) on the handle) into the centre of the meat.
- 2. Activate the appliance.
- 3. Set an oven function.
- Put the plug of the core temperature sensor into the socket at the front of the appliance.
 - The display shows the default oven temperature. The symbol "o" flashes.
- Press + or to change the oven temperature. The settings save automatically after 5 seconds.

- 6. The symbol flashes and the display shows the default core temperature. The temperature is 60 °C for the first operation, and the last set value for each subsequent operation.
- Press + or to set the core temperature. The settings save automatically after 5 seconds.
- The appliance starts. The display shows the current core temperature.
- When the meat is at the set core temperature, the core temperature and

 flash. An acoustic signal sounds for two minutes. Press any button to deactivate the acoustic signal.
- 10. Deactivate the appliance.
- Remove the core temperature sensor from the socket and remove the meat from the appliance.

Marning! Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

You can change the set temperatures when the appliance operates.

Changing the set oven temperature

- 1. Press
- 2. Press + or to set the oven temperature

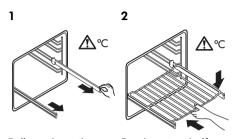
Changing the set core temperature

- Press again and again until the symbol flashes in the display.
- 2. Press + or to set the core temperature.

Telescopic runners

Important! Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.



Pull out the right and left hand telescopic runners.

Put the wire shelf on the telescopic runners and carefully push them into the appliance. You can also use the telescopic runners with the trays or pans supplied with the appliance (refer to "Product description").

Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Caution! Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

Additional functions

Child Lock

When the Child Lock is on you cannot operate the appliance. The oven door blocks when the Child Lock is activated.

Activating the Child Lock

- 1. Press () to deactivate the appliance.
- Press and at the same time, until the display shows SAFE. The Child Lock is on.

Deactivating the Child Lock

To deactivate the Child Lock, do the same steps again.

Button sound

Deactivating the control beep

- 1. Press () to deactivate the appliance.
- Press and hold the buttons and + at the same time for approximately 2 seconds, until an acoustic signal sounds.

The control beep is deactivated.

Activating the control beep

To activate the control beep, do the same steps again.

It is not possible to deactivate the sound of the ON / OFF button.

Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 - 115 °C	12.0 h
120 - 195 °C	8.5 h
200 - 245 °C	5.5 h
250 - maximum °C	3.0 h

After an automatic switch-off, deactivate the appliance fully. Then you can activate it again.

Important! The automatic switch-off works with all oven functions, apart from Core temperature sensor, Duration and End.

Error code

If some parameters are not correct, the control unit stops the functions which operate and the display shows the related error code. Refer to the chapter "What to do if".

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Helpful hints and tips

- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

 Do not open the oven door before 3/4 of the set cooking time is up. If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

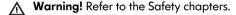
Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Weight (kg)	Food	Oven Func- tion	Level	Oven tempera- ture (°C)	Cooking Time (min)
1- 1,5	Pork		2	180	90 - 120
1- 1,5	Lamb	(4)	2	175	110 - 130
1	Beef		2	200	50 - 70
1- 1,5	Chicken	(4)	2	200	70 - 85
1,2	Rabbit	(4)	2	175	60- 80
1,5	Duck	(4)	2	220	120 - 150
4	Turkey		2	180	210 - 240

Weight (kg)	Food	Oven Func- tion	Level	Oven tempera- ture (°C)	Cooking Time (min)
1	Fish		2	190	45 - 60
	Plum cake		2	160	50 - 60
1	Pies		2	170	80 - 100
	Biscuits		2 and 4	140 - 150	35 - 40
2	Lasagne		2	180 - 190	25 - 40
1	White Bread		1	190	60 - 70
1	Pizza	<u>(4)</u>	1	190 - 210	10 - 20

1

Care and cleaning



- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use.
 Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

Stainless steel or aluminium appliances:

Clean the oven door with a wet sponge only. Dry it with a soft cloth.

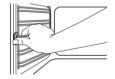
Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

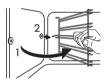
Shelf supports

You can remove the shelf supports to clean the side walls.

Removing the shelf supports

2





Pull the front of the shelf support away from the side wall. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

The rounded ends of the shelf supports must point to the front.

Pyrolysis



Warning! The appliance becomes very hot. There is a risk of burns.

Caution! If a hob is installed with the appliance, do not use it at the same times as the Pyrolysis function. It can cause damage to the appliance.

 Remove the removable shelf supports and accessories from the appliance. Refer to "Removing the shelf supports".

Caution! Do not let the removable shelf supports stay in the appliance during the Pyrolysis. There is a risk of damage.

- 2. Remove the worst dirt manually.
- Fully close the oven door.

The cleaning procedure cannot start if you do not close the oven door and if you do not remove the core temperature sensor from the socket.

- 4. Press again and again until the display shows .
 - The display shows P1 and ---- one after the other.
 - An acoustic signal sounds as a reminder to remove all accessories from the oven.
 - The clock display shows 1:30.
 - Duration I→I flashes.
- When I→I flashes, press + or to set the necessary procedure:
 - **P1** if the oven is not very dirty. The procedure is 1 h 30 min long.
 - **P2** if the oven is more dirty. The procedure is 2 h 30 min long.
- Press ::: to start the procedure.
 The bars on the symbol come on one by one to show that the temperature in the appliance increases. The symbol flashes.

After some minutes the door locks. The display shows the symbol \wp .

When the Pyrolysis is completed, the display shows the time of day. The oven door stays locked. When the appliance is cool again, an acoustic signal sounds and the door unlocks.

To stop the Pyrolysis before it is completed, press ().

Setting the end time for the Pyrolysis

You can use the End —I function to delay the start of the procedure.

- 1. Start the Pyrolysis procedure.
- Press → again and again until the symbol → I flashes. The display shows the time for the end of the Pyrolysis.
- 3. Press + or to adjust the time for the end of the Pyrolysis.

Oven lamp

Warning! Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:

- · Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.
- Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

- Turn the glass cover counterclockwise to remove it.
- 2. Clean the glass cover.
- Replace the oven light bulb with a 40 watt, 230V (50Hz), 350 °C heat resistant oven light bulb (Connection type: G9).
- 4. Install the glass cover.

Cleaning the oven door

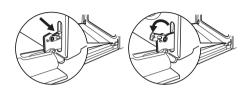
The oven door has four glass panels. You can remove the oven door and the internal glass panels to clean them.

The oven door can close if you try to remove the glass panels before you remove the oven door.

Removing the oven door and the glass panels

2

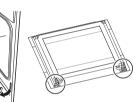
1



Open the door fully.

Lift and turn the levers on the two hinges.





Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat. Put the door on a soft cloth on a stable surface.

5



6

Release the locking system to remove the glass panels. Turn the two fasteners by 90° and remove them from their seats.

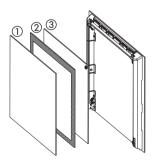
7



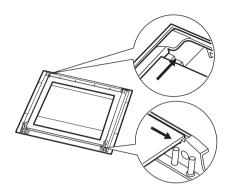
Carefully lift (step 1) and remove (step 2) the glass panels one by one. Start from the top panel.

Clean the glass panels with water and soap. Dry the glass panels carefully.

Installing the door and the glass panels
When the cleaning is completed, install the
glass panels and the oven door. Do the
above steps in the opposite sequence.
Make sure that you put the glass panels (1,
2 and 3) back in the correct sequence. The
middle panel (2) has a decorative frame.
The screen-printing zone must face the inner side of the door. Make sure that after
the installation the surface of the glass panel frame (2) on the screen-printing zones is
not rough when you touch it.



Make sure that you install the top panel in the seats correctly.



What to do if...

▲ Warning! Refer to the Safety chapters.

Problem	Possible cause	Remedy	
The oven does not heat up.	The appliance is deactivated.	Activate the appliance.	
The oven does not heat up.	The clock is not set.	Set the clock.	
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.	
The oven does not heat up.	The automatic switch-off is on.	Refer to "Automatic switch-off".	
The oven does not heat up.	The Child Lock is on.	Refer to "Deactivating the Child Lock".	
The oven does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.	
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.	
The display shows an error code.	There is an electronic fault.	Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the service centre.	

Problem	Possible cause	Remedy
It takes too long to cook the dishes, or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the manual.
Steam and condensation collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the appliance for longer than 15 - 20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	,
Model (MOD.)	
Product number (PNC)	
Serial number (S.N.)	

Technical data

Dimensions (internal)	Width Height Depth	480 355 417	
Usable volumes	71		
Area of baking tray	1438 cm ²		
Top heating element	2300 W		
Bottom heating element	1000 W		
Grill	2300 W		
Fan	2400 W		
Total rating	3200 - 3480 W		
Voltage	230 - 240 V		
Frequency	50 Hz		
Number of functions	12		
Energy Consumption with a standard load, Conventional (Top and Bottom Heat)	0.89 kWh		
Energy Consumption with a standard load, Forced Air Cooking	0.79 kWh		

Environment concerns

Recycle the materials with the symbol \triangle . Put the packaging in applicable containers to recycle it.

Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol **X** with the household waste. Return the product to your local recycling facility or contact your municipal office.

Packagina material

The packaging material is environmentallyfriendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

IKEA GUARANTEE

How long is the IKEA guarantee valid?

This guarantee is valid for five (5) years from the original date of purchase of Your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance,

Which appliances are not covered by the IKEA five (5) years guarantee?

The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007

Who will execute the service?

IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?

The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?

Normal wear and tear.

- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where nonoriginal parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.

 Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.

This restriction do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies

The IKEA guarantee gives You specific legal rights, which covers or exceed local demands. However these conditions do not limit in any way consumer rights described in the local legislation

Area of validity

For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country. An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

The dedicated After Sales Service for IKEA appliances:

Please do not hesitate to contact IKEA After Sales Service to:

- make a service request under this guarantee:
- ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
 - the overall IKEA kitchen installation;
 - connections to electricity (if machine comes without plug and cable), to water and to gas since they have to be executed by an authorized service engineer.

 ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

How to reach us if You need our service



Please refer to the last page of this manual for the full list of IKEA appointed contacts and relative national phone numbers.

Important! In order to provide You with a quicker service, we recommend that You use the specific phone numbers listed at the

end of this manual. Always refer to the numbers listed in the booklet of the specific appliance You need an assistance for. Before calling us, assure that You have to hand the IKEA article number (8 digit code) for the appliance of which you need our assistance.

Important! SAVE THE SALES RECEIPT! It is Your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

Do You need extra help?

For any additional questions not related to After Sales of your appliances, please contact our nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

Country	Phone number	Call Fee	Opening time
België	elgië	Binnenlandse gesprekskosten	8 tot 20 Weekdagen
Belgique	070 246016	Tarif des appels nationaux	8 à 20. En semaine
България	00359 888 16 0 8	Такса за повикване от страната	От 9 до 18 ч в работни дни
Česká republika	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	manfre. 09.00-20.00 lør. 09.00-16.00 1 søndag pr. måned, normalt første søndag i måneden
Deutschland	+49 1806 33 45 32*	* 0,20 € / Verbindung aus dem Fest- netz max. 0,60 € / Verbindung aus dem Mobilfunknetz	8 bis 20 Werktage
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	01 63 23 338	Lokalna cijena poziva	pon pet. 8:00 - 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	5880503	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr Ketv.: 8:00 - 12:00, 12:45 - 17:00 Pnkt.: 8:00 - 12:00, 12:45 - 15:45
Magyarország	061 998 0549	Belföldi díjszabás	Hétköznap 8 és 10 óra között
Nederland	0900 235 45 32 and/or 0900 BEL IKEA	0,10 EUR/min (niet lokaal)Incl. BTW	ma-vr 9.00-21.00 zat 9.00-20.00 zon 9.00-18.00
Norge	815 22052	Takst innland	8 til 20 ukedager
Österreich	0810 300486	zum Ortstarif	8 bis 20 Werktage
Polska	012 297 8787	Stawka wg taryfy krajowej	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel național	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz		Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse	031 5500 324	Tarif des appels nationaux	8 à 20. En semaine
Svizzera	001 3300 324	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	Lankapuhelinverkosta 0,0835€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	arkipäivisin 8.00-20.00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30-20.00 lör-sön 9.30-18.00
Türkiye	212 244 0769	Ulusal arama ücreti	Hafta içi saat 09:00'dan 18:00'a kadar
Україна	044 586 2078	Міжміськи дзвінки платні	9 - 21 В робочі дні
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays

