

KULINARISK



Design and Quality
IKEA of Sweden

ENGLISH

4

Contents

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Subject to change without notice.

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

- 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 have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 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 you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

- Children of less than 3 years should be kept away unless continuously supervised.

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.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- Only a competent person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.

- The appliance is intended for heating 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.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

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.

- Keep the minimum distance from the other appliances and units.
- 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 shock.

- 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. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially 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 plug.
- 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.
- 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.
- 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.

Use




Warning! Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
It applies only when you use a non-microwave oven function.
 - 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.


- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

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 a risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- 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.

Installation

 **Warning!** Refer to Safety chapters.


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.

 **Warning!** 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 to prevent children and pets to get closed in the appliance.
- **Packaging material:**
The packaging material is environmentally-friendly 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.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

Assembly

 Refer to the Assembly Instructions for the installation.

Electrical installation

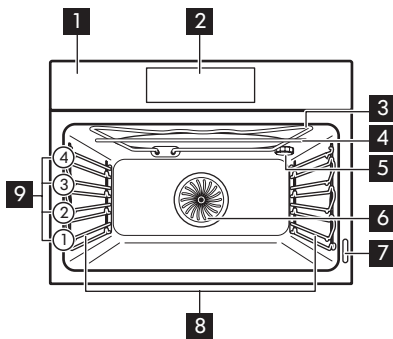
⚠ Warning! Only a qualified person must do the electrical installation.

i The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is only supplied with a main cable.

Product description

General overview



- 1** Control panel
- 2** Electronic programmer
- 3** Grill
- 4** Microwave generator
- 5** Lamp
- 6** Fan
- 7** Rating plate
- 8** Shelf support, removable
- 9** Shelf positions

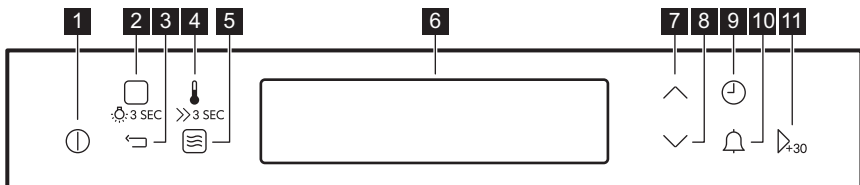
Accessories











- **Wire shelf** x 1
For cookware, cake tins, roasts.

- **Baking tray** x 1
For cakes and biscuits.

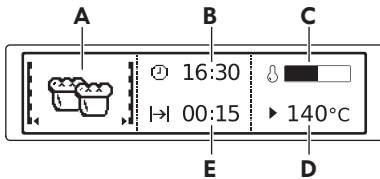
Control panel

Electronic programmer



| | Symbol | Function | Comment |
|----|---|---------------------------------------|---|
| 1 |  | ON / OFF | To activate and deactivate the appliance. |
| 2 |  | Heating Functions or Assisted Cooking | Touch the symbol once to choose a heating function or the menu: Assisted Cooking. Touch the symbol again to switch between the menus: Heating Functions, Assisted Cooking. To activate or deactivate the light, touch the symbol for 3 seconds. |
| 3 |  | Back key | To go back one level in the menu. To show the main menu, touch the symbol for 3 seconds. |
| 4 |  | Temperature selection | To set the temperature or show the current temperature in the appliance. Touch the symbol for 3 seconds to activate or deactivate the function: Fast heat up. |
| 5 |  | Microwave function | To activate the Microwave function. When you use the Microwave function with the function: Duration for more than 7 minutes and in Combi mode, the Microwave power cannot be more than 600 W. |
| 6 | - | Display | Shows the current settings of the appliance. |
| 7 |  | Up key | To move up in the menu. |
| 8 |  | Down key | To move down in the menu. |
| 9 |  | Time and additional functions | To set different functions. When a heating function operates, touch the symbol to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. |
| 10 |  | Minute Minder | To set the function: Minute Minder. |
| 11 |  | OK / Microwave Quick Start | To confirm the selection or settings. To activate the Microwave function. You can use it when the appliance is deactivated. |

Display



- A) Heating function or Microwave function
- B) Time of day
- C) Heat-up indicator
- D) Temperature or power of the microwave
- E) Duration time or end time of a function

Other indicators of the display:

| Symbol | Function | |
|--------|------------------------|---|
| | Minute Minder | The function operates. |
| | Time of day | The display shows the current time. |
| | Duration | The display shows the necessary time for cooking. |
| | End Time | The display shows when the cooking time is complete. |
| | Temperature | The display shows the temperature. |
| | Time Indication | The display shows how long the heating function operates. Press \vee and \wedge at the same time to reset the time. |
| | Heat-up Indicator | The display shows the temperature in the appliance. |
| | Fast Heat Up Indicator | The function is active. It decreases the heat up time. |
| | Weight Automatic | The display shows that the automatic weight system is active or that weight can be changed. |
| | Heat + Hold | The function is active. |

Before first use

Warning! Refer to Safety chapters.

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

i Refer to "Care and cleaning" chapter.

Clean the appliance before first use.
Put the accessories and the removable shelf supports back to their initial position.

First Connection

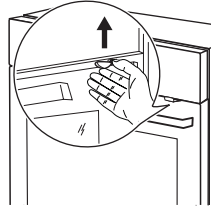
When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press ^ or v to set the value.
2. Press ↵30 to confirm.

Using the 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.
Screw back the screw into the hole after removing the child lock.

Daily use

⚠ Warning! Refer to Safety chapters.

Navigating the menus

1. Activate the appliance.

2. Press v or ^ to select the menu option.
3. Press ↵30 to move to the submenu or accept the setting.














i At each point you can go back to the main menu with ↵.

The menus in overview



Main menu









| Symbol | Menu item | Application |
|--------|-------------------|--|
| | Heating Functions | Contains a list of heating functions. |
| | Assisted Cooking | Contains a list of automatic programmes. |
| | Favourites | Contains a list of favourite cooking programmes created by the user. |
| | Basic Settings | You can use it to set other settings. |
| | Specials | Contains a list of additional heating functions. |

Submenu for: Basic Settings




| Symbol | Submenu | Description |
|---|--------------------|--|
|  | Set Time of Day | Sets the current time on the clock. |
|  | Time Indication | When ON, the display shows the current time when you deactivate the appliance. |
|  | Set + Go | When ON, in the Select Options window you can choose the function: Set + Go. |
|  | Heat + Hold | When ON, in the Select Options window you can choose the function: Heat + Hold. |
|  | Time Extension | Activates and deactivates the time extension function. |
|  | Display Contrast | Adjusts the display contrast by degrees. |
|  | Display Brightness | Adjusts the display brightness by degrees. |
|  | Set Language | Sets the language for the display. |
|  | Buzzer Volume | Adjusts the volume of press-tones and signals by degrees. |
|  | Key Tones | Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field. |
|  | Alarm/Error Tones | Activates and deactivates the alarm tones. |
|  | Service | Shows the software version and configuration. |
|  | Factory Settings | Resets all settings to factory settings. |






Heating Functions

| Heating function | Application |
|---|---|
|  | To bake on up to 2 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Top/Bottom Heat. |
|  | To bake and roast food on 1 shelf position. |

| Heating function | | Application |
|--|----------------|---|
|  | Pizza Setting | To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Top/Bottom Heat. |
|  | Slow Cooking | To prepare tender, succulent roasts. |
|  | Bottom Heat | To bake cakes with crispy bottom and to preserve food. |
|  | ECO Roasting | The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the roasting tables in the recipe book. |
|  | Frozen Foods | To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy. |
|  | Grilling | To grill flat food and to toast bread. |
|  | Fast Grilling | To grill flat food in large quantities and to toast bread. |
|  | Turbo Grilling | To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown. |

Specials

| Heating function | | Application |
|---|---------------|---|
|  | Bread Baking | To bake bread. |
|  | Au Gratin | For dishes such as lasagna or potato gratin. Also to gratinate and brown. |
|  | Dough Proving | For controlled rising of yeast dough before baking. |

| Heating function | | Application |
|---|---------------|--|
|  | Plate Warming | To preheat your plate for serving. |
|  | Preserving | To make vegetable preserves such as pickles. |
|  | Drying | To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms). |
|  | Keep Warm | To keep food warm. |
|  | Defrost | To defrost frozen food. |

Activating a heating function

1. Activate the appliance.
2. Select the menu: Heating Functions.
3. Press \triangleright_{30} to confirm.
4. Set a heating function.
5. Press \triangleright_{30} to confirm.
6. Set the temperature.
7. Press \triangleright_{30} to confirm.

Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up Indicator

This function decreases the heat-up time.

To activate the function, hold $\gg_{3\text{ SEC}}$ for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**
 - Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
 - Use metal dishes to improve the energy saving (when you use a non-microwave function).
 - When possible, put the food inside the oven without heating it up.
 - When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.
 - Use the residual heat to warm up other foods.
- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.
- **Residual heat**

- In some heating functions if a programme with time selection (Duration, End Time) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
- **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.
- **Eco functions** - refer to "Heating Functions".
- When you use the **Eco functions**, the lamp deactivates. You can activate it again according to your preferences.

Microwave mode

Microwave

General:

- Do not let the appliance operate when there is no food in it.
- After you deactivate the appliance, let the food stand for some minutes. Refer to the microwave cooking tables: standing time.
- Remove the aluminium foil packaging, metal containers, etc. before you prepare the food.
- It is not recommended to use more than one level when using the microwave mode.
- Put the food on a plate on the bottom of the cavity if not specified differently.

Cooking:

- If possible, cook food covered with material suitable for use in the microwave. Only cook food without a cover if you want to keep a crust.
- Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or catch fire in some places.
- Do not use the appliance to cook eggs in their shells and snails, because they can burst. With fried eggs, pierce the yolks first.
- Prick food with "skin" or "peel", such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.

- For chilled or frozen food, set a longer cooking time.
- Dishes which contain sauce must be stirred from time to time.
- Vegetables that have a firm structure, such as carrots, peas or cauliflower, must be cooked in water.
- Turn larger pieces after half the cooking time.
- If possible, cut vegetables into similar-sized pieces.
- Use flat, wide dishes.
- Do not use cookware made of porcelain, ceramic or earthenware with small holes, e. g. on handles or unglazed bottoms. Moisture going into the holes can cause the cookware to crack when it is heated.

Defrosting meat, poultry, fish:

- Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
- Turn the food after half the defrosting time. If possible, divide and then remove the pieces that have started to defrost.

Defrosting butter, portions of gâteau, quark:

- Do not fully defrost in the appliance, but let them defrost at room temperature. This gives a more even result. Fully remove all metal or aluminium packaging or parts before defrosting.

Defrosting fruit, vegetables:

- Do not fully defrost fruit and vegetables, which are to be further prepared while raw, in the appliance. Let them defrost at room temperature.
- You can use a higher microwave power to cook fruit and vegetables without defrosting them first.

- Ready meals in metal packaging or plastic trays with metal covers can only be defrosted or heated in the microwave if they are expressly designated as suitable for use in the microwave.
- You must follow the manufacturer's instructions printed on the packaging (e. g. remove the metal cover and pierce the plastic film).

Ready meals:

Tips for the microwave

| Result | Remedy |
|--|--|
| You cannot find details for the amount of food prepared. | Look for similar food. Increase or shorten the length of the cooking times according to the following rule: double the amount = almost double the time, half the amount = half the time. |
| The food has got too dry. | Set shorter cooking time or select lower microwave power. |
| The food is still not defrosted, hot or cooked after the time has elapsed. | Set longer cooking time or select higher microwave power. Please note that taller dishes need longer. |
| After the cooking time has elapsed, the food is overheated at the edge but is still not ready in the middle. | Next time select a lower power and a longer time. Stir liquids, e.g. soup, halfway through. |

Suitable cookware and materials

-- not suitable

X suitable

| Cookware / Material | Microwave | | | Grilling ◆◆◆◆ |
|--|------------|---------|---------|------------------|
| | Defrosting | Heating | Cooking | |
| Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heat-proof glass) | X | X | X | X |
| Non-ovenproof glass and porcelain ¹⁾ | X | -- | -- | -- |
| Glass and glass ceramic made of ovenproof / frost-proof material (e. g. Arcoflam), grill shelf | X | X | X | X |

| Cookware / Material | Microwave | | | Grilling ♥♥♥♥ |
|--|------------|---------|---------|------------------|
| | Defrosting | Heating | Cooking | |
| Ceramic ²⁾ , earthenware ²⁾ | X | X | X | -- |
| Heat-resistant plastic up to 200 °C ³⁾ | X | X | X | -- |
| Cardboard, paper | X | -- | -- | -- |
| Clingfilm | X | -- | -- | -- |
| Roasting film with microwave safe closure ³⁾ | X | X | X | -- |
| Roasting dishes made of metal, e. g. enamel, cast iron | -- | -- | -- | X |
| Baking tins, black lacquer or silicon-coated ³⁾ | -- | -- | -- | X |
| Baking tray | -- | -- | -- | X |
| Browning cookware, e. g. crisp pan or crunch plate | -- | X | X | -- |
| Ready meals in packaging ³⁾ | X | X | X | X |

1) With no silver, gold, platinum or metal plating / decorations

2) Without quartz or metal components, or glazes which contain metals

3) You must follow the manufacturer's instructions about the maximum temperatures.


Other things to think about...

- Food items have different shapes and qualities. They are prepared in different quantities. Because of this, the necessary time and power for defrosting, heating or cooking can vary. As a rough guide: **double the quantity = almost double the time.**
- The microwave creates the heat directly in the food. Because of this, all places



cannot be heated at the same time. You must stir or turn the heated dishes, especially with larger quantities of food.



- The **standing time** is given in the tables. Let the food stand, in the appliance or outside it, so that the heat is distributed more equally.
- You get better results for rice if you use flat, wide dishes.



Microwave functions


| Functions | Description |
|-------------|--|
| Microwave | Creates the heat directly in the food. Use it to heat pre-prepared meals and drinks, to defrost meat or fruit, and to cook vegetables and fish. |
| Combi | Use it to operate the heating function and the microwave mode together. Use it to cook food in a shorter time and brown it at the same time. |
| Quick Start | Use it to activate the Microwave function with one touch of the symbol  with the maximum microwave power. Operating time: 30 seconds. |


Setting the Microwave function


1. Activate the appliance.
2. Touch  to activate the Microwave function.
3. Touch . The function: Duration is set to 30 seconds and the microwaves starts to operate.









 Each touch of  adds 30 seconds to the time of the function: Duration.

 If you do not touch , the appliance deactivates after 20 seconds.



4. Touch  to set the function: Duration. Refer to "Setting the clock functions".

 When the time of the function: Duration is longer than 7 minutes the Microwave power is decreased to 600 W.

 The maximum setting of the time for the function: Duration is 90 minutes.



-  You can change the microwave power (touch  and then \vee or \wedge) and the function: Duration  any time when the Microwave function operates.
5. When the set time ends, an acoustic signal sounds for 2 minutes. The Microwave function deactivates automatically. Touch any symbol to stop the acoustic signal.
-  To deactivate the Microwave function, touch .
-  If you touch  or open the door, the function stops. To start it again, touch .


Setting the Combi function


1. Activate a heating function. Refer to "Activating a heating function".
 2. Touch  and do the same steps as when you set the Microwave function.
-  The microwave function will start as soon as the set temperature is reached.


Functions not available for the Combi function: Favourites, End Time, Set + Go, Heat + Hold.

Setting the Quick Start function

1. If necessary, touch  to deactivate the appliance.
2. Touch  to activate the Quick Start function.

Each touch of  adds 30 seconds to the Duration time.

 You can change the microwave power (refer to "Setting the Microwave function").

3. Touch  to set the time for the function: Duration. Refer to "Setting the clock functions".



Examples of cooking applications for power settings

The data in the table is for guidance only.

| Power setting | Use |
|---|--|
| <ul style="list-style-type: none"> • 1000 Watt • 900 Watt • 800 Watt • 700 Watt | <ul style="list-style-type: none"> • Heating liquids • Searing at the start of the cooking process • Cooking vegetables • Melting gelatine and butter |
| <ul style="list-style-type: none"> • 600 Watt • 500 Watt | <ul style="list-style-type: none"> • Defrosting and heating frozen meals • Heating one-plate meals • Simmering stews • Cooking egg dishes |
| <ul style="list-style-type: none"> • 400 Watt • 300 Watt • 200 Watt | <ul style="list-style-type: none"> • Continuing to cook meals • Cooking delicate food • Heating baby food • Simmering rice • Heating delicate food • Melting cheese |
| <ul style="list-style-type: none"> • 100 Watt | <ul style="list-style-type: none"> • Defrosting meat, fish, bread • Defrosting cheese, cream, butter • Defrosting fruit and cakes (gateaux) • Raising yeast dough • Heating up cold dishes and drinks |

Clock functions

Clock functions table

| Clock function | | Application |
|---|---------------|---|
|  | Minute Minder | To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. Use  to activate the function. Press \wedge or \vee to set the minutes and \triangleright_{30} to start. |
| $ \rightarrow $ | Duration | To set the length of an operation (max. 23 h 59 min). |
| $\rightarrow $ | End Time | To set the switch-off time for a heating function (max. 23 h 59 min). |

If you set the time for a clock function, the time starts to count down after 5 seconds.



If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

Setting the clock functions



- Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically.
- You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.

1. Set a heating function.

2. Press \odot again and again until the display shows the necessary clock function and the related symbol.
3. Press \wedge or \vee to set the necessary time.
4. Press \triangleright_{30} to confirm.
When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
5. Press any symbol to stop the signal.



Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press  again and again until the display shows: Heat + Hold.
5. Press  to confirm.


When the function ends, an acoustic signal sounds.

The function stays on if you change the heating functions.


Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.

Automatic programmes


 **Warning!** Refer to Safety chapters.


Recipes online




 You can find the recipes for the automatic programmes specified for this appliance on the website www.ikea.com. To find the proper Recipe Book check the article number on the rating plate on the front frame of the appliance cavity.



Assisted Cooking with Recipe Automatic


This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Activate the appliance.
2. Select the menu: Assisted Cooking. Press  to confirm.

 Applicable to all heating functions with Duration or Weight Automatic.






1. When the cooking time ends, an acoustic signal sounds. Press any symbol.
The display shows the message.
2. Press  to activate or  to cancel.
3. Set the length of the function.
4. Press .

3. Select the category and dish. Press  to confirm.
4. Select a recipe. Press  to confirm.

 When you use the function: Manual, the appliance uses the automatic settings. You can change them as with other functions.

Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.


1. Activate the appliance.
2. Select the menu: Assisted Cooking. Press  to confirm.
3. Select the category and dish. Press  to confirm.
4. Touch  or  to set the food weight. Press  to confirm.

The automatic programme starts.

5. You can change the weight at any time.

Press \wedge or \vee to change the weight.


6. When the time ends, an acoustic signal sounds. Press any symbol to deactivate the signal.

-  With some programmes turn over the food after 30 minutes. The display shows a reminder.

Additional functions

Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

-  You cannot save Microwave and microwave combi functions as favourite programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch \odot again and again until the display shows: SAVE.
4. Press \triangleright_{+30} to confirm.
The display shows the first free memory position.
5. Press \triangleright_{+30} to confirm.
6. Enter the name of the programme.
The first letter flashes.
7. Touch \vee or \wedge to change the letter.
8. Press \triangleright_{+30} .
The next letter flashes.
9. Do step 7 again as necessary.
10. Press and hold \triangleright_{+30} to save.

You can overwrite a memory position. When the display shows the first free memory position, touch \vee or \wedge and press \triangleright_{+30} to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

Activating the programme

1. Activate the appliance.
2. Select the menu: Favourites.
3. Press \triangleright_{+30} to confirm.
4. Select your favourite programme name.
5. Press \triangleright_{+30} to confirm.

Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. Activate the appliance.
2. Touch \odot and ☰ at the same time until the display shows a message.


To deactivate the Child Lock function repeat step 2.

Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.




1. Activate the appliance.
2. Set a heating function or setting.
3. Press \odot again and again until the display shows: Function Lock.
4. Press \triangleright_{+30} to confirm.


To deactivate the function, press \odot . The display shows a message. Press \odot again and then \triangleright_{+30} to confirm.

-  When you deactivate the appliance, the function also deactivates.

Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Activate the appliance.
2. Set a heating function.
3. Press  again and again until the display shows: Duration.
4. Set the time.
5. Press  again and again until the display shows: Set + Go.
6. Press  to confirm.

Press any symbol (except for ) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.



- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if a heating function operates and you do not change any settings.

| Temperature (°C) | Switch-off time (h) |
|------------------|---------------------|
| 30 - 115 | 12.5 |
| 120 - 195 | 8.5 |
| 200 - 230 | 5.5 |



The Automatic switch-off does not work with the functions: Light, End Time, Duration.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - when the appliance is activated.
 - if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
 - if the appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

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 can continue to operate until 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.

Hints and tips

General information

- Whenever preheating, remove the wire shelves and trays from the cavity to have the fastest performance.
- The appliance has four shelf positions. Count the shelf positions 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. If you notice moisture inside of the oven, keep the door open for a couple of minutes.
- 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 (when you use a non-microwave oven function). 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 tables

For cooking tables please refer to the Recipe Book which you can find on our website.

Care and cleaning

 **Warning!** Refer to Safety chapters.

Notes on 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 appliance interior after each use. Fat accumulation or other food remains may result in a fire.
- Clean stubborn dirt with a special oven cleaner.
- Clean all 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 cause damage to the nonstick coating.
- Dry the oven when the cavity is wet after usage.

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 damage the oven surface. Clean the oven control panel with the same precautions.

Cleaning the door gasket

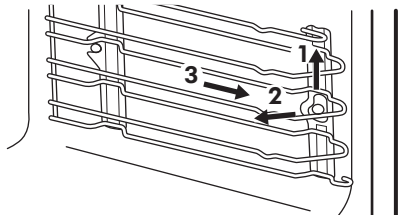
- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service.
- To clean the door gasket, use a soft cloth with warm water and a cleaning agent.

Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch. Install the shelf supports in the opposite sequence.

Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

- ⚠ **Warning!** Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

- ⚠ **Caution!** Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.
3. Turn the lamp glass cover counterclockwise to remove it.
4. Clean the glass cover.
5. Replace the oven light bulb with a 25 W, 230 V (50 Hz), 300 °C heat resistant oven light bulb (connection type: G9).
6. Install the glass cover.

Troubleshooting

- ⚠ **Warning!** Refer to Safety chapters.

What to do if...

| Problem | Possible cause | Remedy |
|--|---|---|
| The oven does not heat up. | The oven is deactivated. | Activate the oven. |
| 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 activated. | Refer to "Automatic switch-off". |
| The oven does not heat up. | The Child Lock is on. | Refer to "Using the Child Lock". |
| The oven does not heat up. | The door is not closed correctly. | Fully close the door. |
| The oven does not heat up. | The fuse is released. | Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician. |
| The lamp does not operate. | The lamp is defective. | Replace the lamp. |
| The display shows an error code that is not in this table. | There is an electrical fault. | <ul style="list-style-type: none"> • Deactivate the oven 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 an Authorised Service Centre. |
| Steam and condensation settle on the food and in the cavity of the oven. | You left the dish in the oven for too long. | Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends. |

Service data

If you cannot find a solution to the problem yourself, contact an Authorised 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 information

Technical data

| | | |
|------------------------|--------------------------|----------------------------|
| Dimensions (internal) | Width Height Depth | 480 mm 217 mm 411 mm |
| Usable volumes | 43 l | |
| Area of baking tray | 1424 cm ² | |
| Top heating element | 1900 W | |
| Bottom heating element | 1000 W | |
| Grill | 1900 W | |
| Ring | 1650 W | |
| Total rating | 3000 W | |
| Voltage | 230 - 240 V | |
| Frequency | 50 Hz | |
| Number of functions | 18 | |

ENVIRONMENT CONCERNS

Recycle the materials with the symbol . 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  with the household waste. Return the product to your local recycling facility or contact your municipal office.

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 non-original 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:

1. make a service request under this guarantee;
2. 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.
3. 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.

- i** 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.
- i** **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 | 070 246016 | Binnenlandse gesprekskosten | 8 tot 20 Weekdagen |
| Belgique | | Tarif des appels nationaux | 8 à 20. En semaine |
| България | 00359888164080 0035924274080 | 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 | man. - fre. 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 Festnetz 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 | 00385 1 6323 339 | Trošak poziva 27 lipa po minuti | radnim danom od ponedjeljka do petka od 08:00 do 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 | Hétköznapi 8 és 10 óra között |
| Nederland | 0900 235 45 32 en/of 0900 BEL IKEA | 15 cent/min., starttarief 4,54 cent en gebruikelijke belkosten | ma - vr 08.00 - 20.00, zat 09.00 - 20.00 (zondag gesloten) |
| Norge | 815 22052 | Takst innland | 8 til 20 ukedager |
| Österreich | 0810 300486 | max. 10 Cent/min. | Mo - Fr 8.00 - 20.00 Uhr |
| 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 | 031 5500 324 | Tarif für Anrufe im Bundesgebiet | 8 bis 20 Werktage |
| Suisse | | Tarif des appels nationaux | 8 à 20. En semaine |
| Svizzera | | Tariffa applicata alle chiamate nazionali | dalle 8 alle 20 nei giorni feriali |
| Slovensko | | (02) 3300 2554 | Cena vnútroštátneho hovoru |
| 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 | Міжміські дзвінки платні | 9 - 21 В робочі дні |
| United Kingdom | 020 3347 0044 | National call rate | 9 till 21. Weekdays |
| Slovenija | | www.ikea.com | |
| Србија | | www.ikea.com | |

