

NUTID

GB

MWC6



Design and Quality
IKEA of Sweden

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Safety Information

Read carefully and keep for future reference.

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials.

Fire could result.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.


Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.


Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Only allow children to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

 **WARNING!** Accessible parts may become hot during use, young children should be kept away.

Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode. The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

 **IMPORTANT:** Eggs: Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

Important precautions

General

This appliance is designed for domestic use only!

The appliance should not be operated without food inside. Operation in this manner is likely to damage the appliance. If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged. Do not use the cavity for any storage purposes.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

Deep-frying

Do not use your microwave oven for deep-frying, because the oil temperature cannot

be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

Liquids

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

Careful

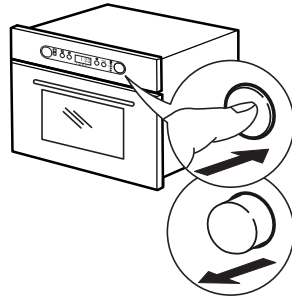
Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

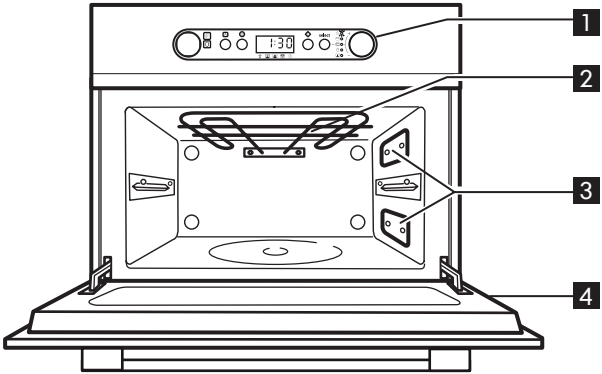
Ensure the Lid and the Teat is removed before heating!

Push-push knobs

The knobs of this oven are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation. Simply push them back into the panel when you are done with the setting and continue to operate the oven.



Product description

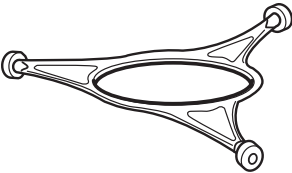


- 1** Control Panel
- 2** Grill element

- 3** Inlet protection plate
- 4** Door

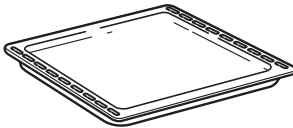
Accessories

Turntable support



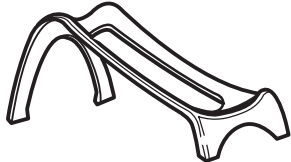
1x

Baking plate



1x

Baby bottle holder



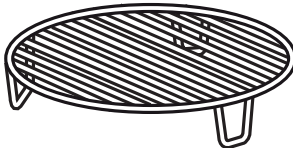
1x

Glass turntable



1x

Wire rack



1x

General

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged. Always ensure that the turntable is able to turn freely before starting the oven.

Turntable support

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

Fit the turntable support in the oven.

Glass turntable

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

Place the Glass turntable on the turntable support.

Baking Plate

Use the baking plate when cooking in forced air only or when grilling. Never use it in combination with microwaves.

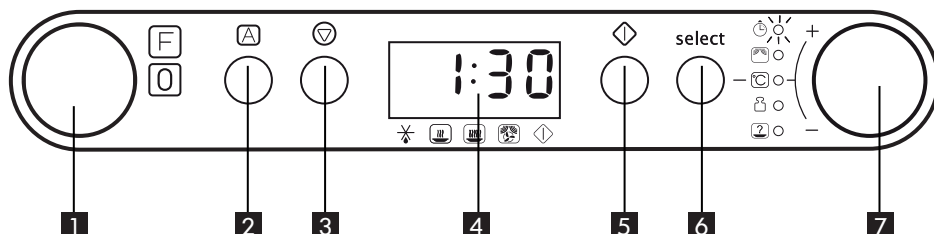
Wire Rack

Use the wire rack when cooking and baking with Forced Air, Grill, Forced Air Combi, Auto Forced Air Combi or Turbo Grill Combi. When grilling without microwaves, place the wire rack on the baking plate in order to elevate the food closer to the grill element in the ceiling.

Baby bottle holder

Use the baby bottle holder when heating baby food in bottles that are too tall to stand-alone in the oven. Please see also, the chapter "Precautions", for more information about heating baby food.

Control panel



- 1** Multifunction Knob
- 2** Auto
- 3** Stop button
- 4** Display

- 5** Start button
- 6** Select button
- 7** +/- knob

Daily use

Start protection / key lock

This automatic safety function is activated one minute after the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show “DOOR”.

Pause or stop cooking

To pause cooking:

The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

If you don't want to continue cooking:

Remove the food, close the door and press the STOP button.

To continue cooking:

Close the door and press the

Start button Once. The cooking is resumed from where it was paused.

Pressing the start button twice will increase the time by 30 seconds.

A beep signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

NOTE: the oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

Doneness

Doneness is available in the following functions:

Auto Reheat

Auto Cook

Auto Forced Air Combi

In the above functions, you have the possibility to personally control the end result through the Adjust doneness feature.

This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

When using one of these functions the oven chooses the default standard setting.

This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time.

This is done by selecting a Doneness level with the adjust knob right after you have pressed the Start button.

NOTE:

The doneness can only be set or altered during the first 20 seconds of operation.

Doneness	
Level	Effect
H 2	YIELDS HIGHEST END TEMPERATURE
H 1	YIELDS HIGHER END TEMPERATURE
----	DEFAULT STANDARD SETTING
Lo1	YIELDS LOWER END TEMPERATURE
Lo2	YIELDS LOWEST END TEMPERATURE

Cooling down

When a function is finished, the oven carries out a cooling procedure.

This is normal.

After this procedure the oven switches off automatically.

The cooling procedure can be interrupted without any harm to the oven by opening the door.

Kitchen timer

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.



1. Turn the multifunction knob to zero position.
2. Turn the adjust knob to set the time to measure.

The timer automatically starts the countdown after 1 second.

An acoustic signal will be heard when the timer has finished to count down.

Clock

When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.



1. Turn the multifunction knob to zero position.
2. Press the select button (3 seconds) until the left-hand digit (hour's) flicker.
3. Turn the adjust knob +/- to set the hours.
4. Press the select button again. (The two right hand digits (minutes) flicker).
5. Turn the adjust knob to set the minutes.
6. Press the select button again.

The clock is set and in operation.

If you wish to remove the clock from the display once it has been set, simply press the Select button again for 3 seconds and then press the Stop button.

To reinstate the clock, follow the above procedure.

NOTE: keep the door open while setting the clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

Cook and reheat with microwaves

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



1. Turn the multifunction knob to the microwave position.
2. Turn the adjust knob to set the cooking time.
3. Press the select button to select power level.
4. Turn the adjust knob to set the preferred power level.
- 5 Press the start button.

Once the cooking process has been started: the time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds.

You may also alter the time by turning the adjust knob to increase or decrease the time.

By pressing the select button you may switch between cooking time and power level.

Both can be altered during cooking by turning the adjust knob after selection.

Power level

Microwaves only	
Power	Suggested use:
Jet (900 W)	Reheating of beverages , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of fish, meat, vegetables etc.
650 W	Cooking dishes not possible to stir.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews,melting butter.
160 W	Defrosting.Softening butter, cheeses.
90 W	Keep warm
0 W	Setting the standing time

Jet start

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.



1. Turn the multifunction knob to the microwave position. You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.
2. Press the start button.

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time

by turning the adjust knob to increase or decrease the time after the function has started.

Manual Defrost

Follow the procedure for “cook & reheat with microwaves” and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Jet Defrost

Use this function only if the net weight is between 100 g- 3 Kg. Always place the food on the glass turntable.

1. Turn the multifunction knob to the Auto position.
2. Press the auto button to select the desired auto function.
3. Turn the adjust knob to choose desired food class.
4. Press the select button (Default weight is displayed).
5. Turn the adjust knob to set the weight of the food.
6. Press the start button.

Midway through the defrosting process the oven stops and prompts you to TURN FOOD.

1. Open the door
2. Turn the food
3. Close the door and restart by pressing the Start button.

NOTE: the oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.

This function needs to know the net weight of the food.

Frozen foods:






If the weight is lesser or greater than recommended weight: follow the procedure for “Cook & Reheat with microwaves” and choose 160 W when defrosting.

Frozen foods:

If the hood is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

If the hood is colder than deep-freeze temperature (-18°C), choose higher weight of the food.



Food	Hints
 (100 g - 2.0 Kg)	Minced meat, cutlets, steaks or roasts.
 (100 g - 3.0 Kg)	Chicken whole, pieces or fillets.
 (100 g - 2.0 Kg)	Whole, steaks or fillets.
 (100 g - 2.0 Kg)	Mixed vegetables, peas, broccoli etc.
 (100 g - 2.0 Kg)	Loaf, buns or rolls.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves” and choose 160 W when defrosting.

Grill

Use this function to quickly give a pleasant brown surface to the food.

For food like cheese, toast, steakes and sausages, place the wire grid on top of the baking plate.



1. Turn the multifunction knob to the grill position.

2. Turn the adjust knob to set the cooking time.

3. Press the start button.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

Do not use plastic utensils when grilling.

They will melt. Items of wood or paper are not suitable either.

Grill combi

Use this function to quickly give a pleasant brown surface to the food at the same time as the food is cooked by the microwaves.



1. Turn the multifunction knob to the Grill Combi position.
2. Turn the adjust knob to set the power level.
3. Press the select button to select cooking time.
4. Turn the adjust knob to set the cooking time.
5. Press the start button.

Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

Do not use plastic utensils when grilling.

They will melt. Items of wood or paper are not suitable either.

The max possible microwave power level when using the Grill is limited to a factory-preset level.

Use the wire rack to put food on to allow the air to circulate properly around the food.

Power level

Power	Suggested use
650 W	COOKING Vegetables & Gratins
350 - 500 W	COOKING Poultry & Lasagne
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINATING Fruit

Power level

Power	Suggested use
650 W	COOKING Vegetables & Gratins
350 - 500 W	COOKING Poultry & Lasagne
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINATING Fruit
0 W	BROWNING Only during cooking

Turbo Grill combi

Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.
Place food on the wire rack or on the glass turntable when cooking with this function.



1. Turn the multifunction knob to the Turbo Grill position.
2. Turn the adjust knob to set the power level.
3. Press the select button to select cooking time.
4. Turn the adjust knob to set the cooking time.
5. Press the start button.

The max power microwave power level when using the Grill is limited to a factory-preset level.

Quick heat

Use this function to preheat the empty oven. Do not place food before or during preheating in the oven. It will be burned from the intense heat.



1. Turn the multifunction knob to the Quick heat position.
2. Turn the adjust knob to set the temperature.
3. Press the start button.

During the heating process the digits flicker and PRE- HEAT is displayed at intervals until the set temperature is reached.

Once the heating process has been started the temperature can easily be adjusted by turning the multifunction knob.

The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food and choose a Forced Air function to begin cooking.

Preheating is always done with the oven empty.

Forced air

Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



1. Turn the multifunction knob to the Forced air position.
2. Turn the adjust knob to set the temperature.
3. Press the select button to select cooking time.
4. Turn the adjust knob to set the cooking time
5. Press the start button.

The default setting when selecting Forced Air is 175°C. Use the wire rack to put food on to allow the air to circulate properly around the food. Use the baking plate when baking small items like cookies or rolls.

During the heating process the digits flicker until the set temperature is reached. Once the heating process has been started the temperature can easily be adjusted by turning the adjust knob.

Forced air combi

Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



1. Turn the multifunction knob to the Forced Air Combi position.
2. Turn the adjust knob to set the temperature.

3. Press the select button to select microwave power.
4. Turn the adjust knob to set the power level.
5. Press the select button to select cooking time.
6. Turn the adjust knob to set the cooking time.
7. Press the start button.

Use the wire rack to put food on to allow the air to circulate properly around the food. During the heating process the digits flicker until the set temperature is reached. Once the heating process has been started the temperature can easily be adjusted by turning the Adjust knob. Also the microwave power level is possible to change. The Max. possible microwave power level when using the Forced air is limited to a factory-preset level.

Power level

Power	Suggested use
350 W	COOKING Poultry, Fish & Gratins
160 W	COOKING Roasts
90 W	BAKING Bread & Cakes

Auto Reheat

Use this function when reheating ready-made food either frozen or chilled. Place food onto a microwave-safe heat proof dinner plate or dish.








1. Turn the multifunction knob to Auto position.
2. Press the auto button to select the desired auto function.

3. Press the start button.
Midway thru the cooking process the oven stops and prompts you to STIR FOOD.
 1. Open the door
 2. Stir or turn the food
 3. Close the door and restart by pressing the Start button.

Note: The oven continues automatically after 2 min if the food hasn't been turned / stirred. When you are saving a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle. Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

FOOD	HINTS
DINNER PLATE  (250g - 600g)	Prepare food in line with recommendations above. Heat under cover.
SOUP  (200g - 800g)	Reheat uncovered in separate bowls or in a large one.
FROZEN PORTION ****  (250g - 600g)	Follow the direction on package, IE. ventilation, pricking and so on.
MILK  (100g - 500 g)	Heat uncovered and use a metal spoon in a mug or cup.
CASSEROLE  (200g - 800g)	Reheat under cover.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".

Auto cook

Use this function for cooking ONLY. Auto Cook can only be used for food belonging to the categories listed in the table. PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.



1. Turn the multifunction knob to Auto position.
2. Press the auto button to select the desired auto function.
3. Turn the adjust knob to choose desired food class.
4. Press the select button (default weight is displayed).
5. Turn the adjust knob to set the weight of the food.
6. Press the start button.

Midway thru the cooking process the oven stops and prompts you to STIR FOOD or TURN FOOD.






1. Open the door
2. Stir or turn the food.
3. Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 2 min if the food hasn't been turned / stirred.

When you are saving a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other. Always use a cover with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use a cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating. 1-2 minutes standing time always improves the result, especially for frozen food.

Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

Food	Hints
Baked potatoes  (200 g - 1.0 Kg)	Prick the potatoes and place them in a microwave safe and oven proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot.
Fresh vegetables  (200 g - 800 g)	Cut vegetables into even size pieces. Add 2-4 table spoons water and cover. Stir when oven beeps.
Frozen vegetables  (200 g - 800 g)	Cook under cover. Stir when oven beeps.
Canned vegetables  (200 g - 600 g)	Pour away most of the liquid and cook in a microwave safe dish with cover.
Popcorn  (90 g - 100 g)	Only cook one bag at the time. If more popcorn is needed, cook the bags one after another.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".

Auto forced air combi

Use this function for cooking from raw or frozen.








1. Turn the multifunction knob to Auto position.
2. Press the auto button to select the desired auto function.
3. Turn the adjust knob to choose desired food class.
4. Press the select button (default weight is displayed).
5. Turn the adjust knob to set the weight of the food.
6. Press the start button.

For chicken and lasagne; ensure that the dish you use, is oven proof and allow microwaves to pass through it before cooking. Else, you may obtain a poor end result.

Always use the baking plate when making cookies and canned or frozen rolls. Grease the baking plate lightly or cover it with baking paper.

During use of the programs for cookies and canned or frozen rolls the oven needs to pre-heat before you can put food in it. When the correct temperature is reached, the oven will prompt you to put the food in.

1. Open the door
2. Place the baking plate with food on the guides situated on the cavity walls.
3. Close the door and restart by pressing the Start button.

Food	Hints
<p>Chicken</p>  <p>(800 g - 1.5 Kg)</p>	<p>Sprinkle the chicken with salt and spices. Brush with oil if needed. Place on an oven-proof and microwave safe dish. Place the dish on the wire rack.</p>
<p>Frozen lasagne</p>  <p>(400 g - 1.0 Kg)</p>	<p>Place in an ovenproof and microwave safe dish. Place the dish on the wire rack.</p>
<p>Cookies</p>  <p>(9-12 pieces)</p>	<p>Place on the lightly greased baking plate. Put the plate in the oven when it prompts you to "Add food".</p>
<p>Canned bread dough</p> 	<p>To be used for items like croissants and rolls. Place the unbaked bread on the baking plate. Put the plate in the oven when it prompts you to "Add food".</p>
<p>Frozen rolls</p> 	<p>To be used for ready baked frozen rolls. Place the rolls on the baking plate. Put the plate in the oven when it prompts you to "Add food".</p>

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Forced air or Forced Air Combi".

Cleaning and maintenance

Cleaning is the only maintenance normally required.

Failure to maintain the oven 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.

Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Do not use steam cleaning appliances when cleaning your microwave oven.

The grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

- Push the fastening thread gently towards the back of the ceiling and then lower it to release the grill element.
- Return the fastening thread to its original position after cleaning.

Dishwasher safe

- Turntable support
- Glass turntable
- Wire rack
- Baking plate
- Baby bottle holder.

What to do if ...

Problem	Possible cause	Solution
The appliance does not work.	The mains power supply or the appliance is not connected.	Check your fuses and ensure that there is power available.
	The door isn't closed.	Open and then close the door before you try again.
The food is unevenly heated.	The oven has recognized that a fault has occurred in one of its sensors or similar.	Disconnect and wait 10 minutes before reconnecting, then try to operate the oven once more. If the problem persists: call service.
Food isn't turning.	Very thin parts such as chicken wingtips and such are not shielded.	Shield the thinner parts with aluminum foil.
	The food was heated at a power level too high.	Choose a lower power level.
	The turntable has stopped.	Check that the turntable and turntable support is in place and the food is well centered, not touching the cavity walls.
Food isn't turning.	The turntable has stopped.	Check that the turntable and turntable support is in place and the cavity bottom is clean.

After-Sales Service

Before calling the After-Sales Service:

1. See if you can solve the problem on your own (see the "What to do if ..." table).
2. Switch the appliance off and on again to see if the problem has disappeared.

If the fault persists after the above checks, contact IKEA After Sales Service.

Always specify:

- the type of fault;
- exact type and model of appliance;
- the After-Sales Service number (the number given after the word "Service" on the rating plate) located on the inside

edge of the oven cavity (visible when the door is open);

SERVICE 0000 000 00000



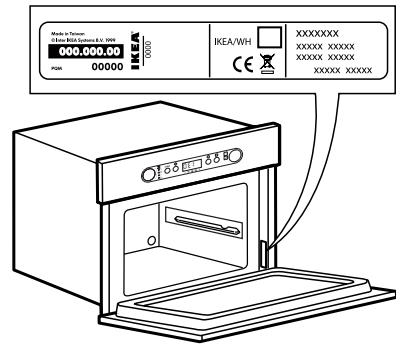
- your full address;
- your telephone number.

If any repairs are required, please contact IKEA After Sales Service (to guarantee that original spare parts will be used and repairs carried out correctly).

Technical data

Supply Voltage	230 V/50 H Z
Rated Power Input	2800 W
Fuse	16 A
MW output power	900 W
Outer dimensions (HxWxD)	455 X 595 X 560
Inner dimensions (HxWxD)	210 X 450 X 420
Inner dimensions (HxWxD)	200 x 405 x 380

The technical informations are situated in the rating plate inside the appliance.



Data for test heating performance in accordance with IEC 60705.

The International Electrotechnical Commission, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	11 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	28-30 min	Forced air 200°C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200°C + 90 W	Pyrex 3.827
12.3.6	1000 g	30-32 min	Forced air 225°C + 350 W	Pyrex 3.827
13.3	500 g	2 min 12 sec	Jet defrost	

Environmental concerns


The packing box may be fully recycled as confirmed by the recycling symbol (♻️). Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

Declaration of conformity

This appliance, which is intended to come - into contact with foodstuffs, complies with European Regulation (CE) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the "Low Voltage" directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of "EMC" 2004/108/CE.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

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 electrochemical 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 his home or another 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 IKEA.

- Cost for carrying out the initial installation of the IKEA appliance.

However, if an IKEA appointed Service Provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the appointed Service Provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary. This does not apply within Ireland, customer should contact the local IKEA dedicated after sales line or the appointed Service Provider for further information.

These restrictions 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 cover or exceed all the local legal 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 for IKEA appliances

Please don't hesitate to contact IKEA appointed After Sales Service Provider to:

- make a service request under this guarantee;

- ask for clarifications on installation of the IKEA appliance in the dedicated IKEA kitchen furniture;
- ask for clarification on functions of IKEA appliances.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual 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 After Sales Service Provider and relative national phone numbers.

- i** In order to provide you a quicker service, we recommend to use the specific phone numbers listed on this manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Please also always refer to the IKEA article number (8 digit code) and 12 digit service number placed on the rating plate of your appliance.

- i** **SAVE THE SALES RECEIPT!**
It is your proof of purchase and required for the guarantee to apply. The sales receipt also reports the IKEA name and article 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 your nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.



BELGIË - BELGIQUE - BELGIEN

Telefoon/Numéro de téléphone/Telefon-Nummer: 026200311
 Tarief/Tarif/Tarif: Lokaal tarief/Prix d'un appel local/Ortstarif
 Openingstijd: Maandag - Vrijdag 8.00 - 20.00
 Heures d'ouverture: Lundi - Vendredi 8.00 - 20.00
 Öffnungszeiten: Montag - Freitag 8.00 - 20.00

ČESKÁ REPUBLIKA

Telefonní číslo: 225376400
 Sazba: Místní sazba
 Pracovní doba: Pondělí - Pátek 8.00 - 20.00

DANMARK

Telefonnummer: 70150909
 Takst: Lokal takst
 Åbningstid: Mandag - fredag 9.00 - 21.00
 Lørdag 9.00 - 18.00
 (Åbent udvalgte søndage, se IKEA.dk)

DEUTSCHLAND

Telefon-Nummer: 06929993602
 Tarif: Ortstarif
 Öffnungszeiten: Montag - Freitag 8.00 - 20.00

ΕΛΛΑΔΑ

Τηλεφωνικός αριθμός: 2109696497
 Χρέωση: Τοπική χρέωση
 Ώρες λειτουργίας: Δευτέρα - Παρασκευή 8.00 - 20.00

ESPAÑA

Teléfono: 913754126
 Tarifa: Tarifa local
 Horario: Lunes - Viernes 8.00 - 20.00
 (España Continental)

FRANCE

Numéro de téléphone: 0170480513
 Tarif: Prix d'un appel local
 Heures d'ouverture: Lundi - Vendredi 9.00 - 21.00

ÍSLAND

Símanúmer: 5852409
 Kostnaður við símtal: Almennt mínútuverð
 Opnunartími: Mánudaga - Föstudaga 9.00 - 17.00

ITALIA

Telefono: 0238591334
 Tariffa: Tariffa locale
 Orari d'apertura: Lunedì - Venerdì 8.00 - 20.00

MAGYARORSZÁG

Telefon szám: (06-1)-3285308
 Tarifa: Helyi tarifa
 Nyitvatartási idő: Héftőlő Péntekig 8.00 - 20.00

NEDERLAND

Telefoon: 09002354532
 en/of 0900 BEL IKEA
 Lokaal tarief € 0,10 p/min
 Tarief: Maandag t/m - Vrijdag 9.00 - 21.00
 Openingstijd: Zaterdag 9.00 - 20.00
 Zondag 9.00 - 18.00

NORGE

Telefon nummer: 23500112
 Takst: Lokal takst
 Åpningstider: Mandag - fredag 8.00 - 20.00
 ÖSTERREICH
 Telefon-Nummer: 013602771461
 Tarif: Ortstarif
 Öffnungszeiten: Montag - Freitag 8.00 - 20.00

POLSKA

Numer telefonu: 225844203
 Stawka: Koszt połączenia według taryfy operatora
 Godziny otwarcia: Poniedziałek - Piątek 8.00-20.00

PORTUGAL

Telefone: 213164011
 Tarifa: Tarifa local
 Horário: Segunda - Sexta 9.00 - 21.00

REPUBLIC OF IRELAND

Phone number: 016590276
 Rate: Local rate
 Opening hours: Monday - Friday 8.00 - 20.00

РОССИЯ

Телефонный номер: 84957059426
 Стоимость звонка: Местная стоимость звонка
 Время работы: Понедельник - Пятница 8.00 - 20.00
 (Московское время)

SCHWEIZ - SUISSE - SVIZZERA

Telefon-Nummer/Numéro de téléphone/Telefono: 0225675345
 Tarif/Tarif/Tariffa: Ortstarif/Prix d'un appel local/Tariffa locale
 Öffnungszeiten: Montag - Freitag 8.00 - 20.00
 Heures d'ouverture: Lundi - Vendredi 8.00 - 20.00
 Orario d'apertura: Lunedì - Venerdì 8.00 - 20.00

SLOVENSKO

Telefónne číslo: (02) 50102658
 Cena za hovor: Cena za miestny hovor
 Pracovná doba: Pondelok až piatok 8.00 - 20.00

SUOMI

Puhelinnumero: 0981710374
 Hinta: Yksikköhinta
 Aukioloaika: Maanantaista perjantaihin 8.00 - 20.00

SVERIGE

Telefon nummer: 0775-700 500
 Taxa: Lokal samtal
 Öppet tider: Måndag - Fredag 8.30 - 20.00
 Lördag - Söndag 9.30 - 18.00

UNITED KINGDOM

Phone number: 02076601517
 Rate: Local rate
 Opening hours: Monday - Friday 9.00 - 21.00

