

# VÄRMA

GB



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 emitted, 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.

Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

This appliance can be used by children ages 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, Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.

Children should be supervised when using other heatsources (if available) separately or in combination with microwaves due to the high temperatures generated.

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.

Children should be supervised to ensure that they do not play with the appliance.

**⚠ 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.

**⚠ WARNING!** This appliance is designed for built-in use in IKEA cabinet only. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

**i 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.

The appliances are not intended to be operated by means of an external timer or separate remote-control system. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### 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. The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.

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 store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

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 pans after cooking.

#### Liquids

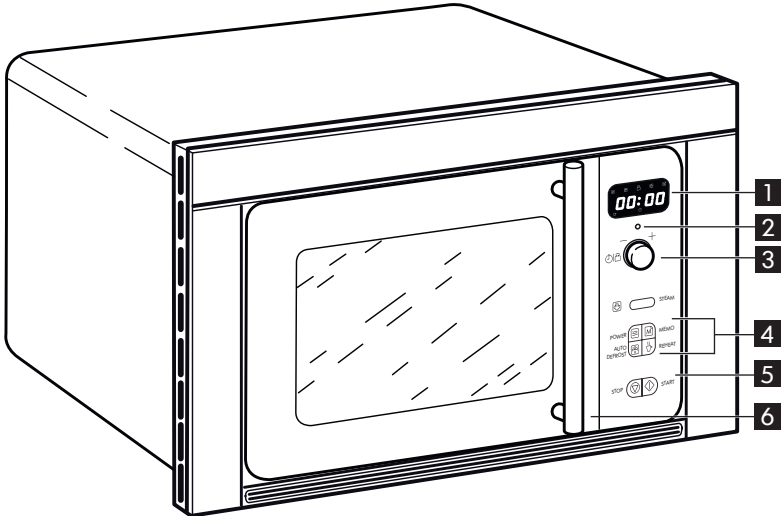
E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

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.

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!

**Product description**

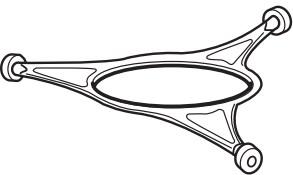


- 1** Display
- 2** Clock Button
- 3** Adjust knob

- 4** Functions
- 5** Stop/Start button
- 6** Door

**Accessories**

Turntable support



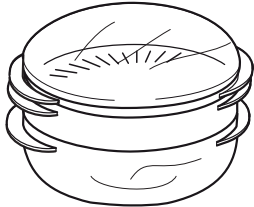
1x

Glass turntable



1x

Steamer



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 come 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.

If the turntable isn't able to turn freely you should use a smaller vessel.

**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.

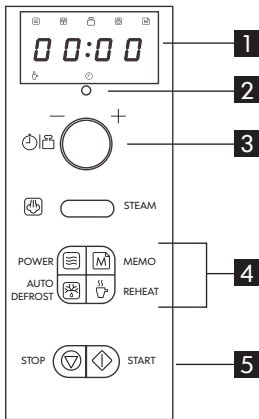
Place the Glass turntable on the turntable support.

**Steamer**

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.

Always place the steamer on the Glass Turntable.

## Control panel



- 1** Display
- 2** Clock button
- 3** +/- knob
- 4** Select button
- 5** Start button

## 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 will 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.

### 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. Press the Clock button
2. Turn the adjust knob to set the time to measure.
3. Press the Start button.

Flashing colons indicate that the timer is running.

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

One press on the clock button displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (if you are currently cooking). To stop the kitchen timer when it is operating



in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Stop button.

**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. Press the Clock button (3 seconds) until the left-hand digit (hours) flicker.
2. Turn the adjust knob to set the hours.
3. Press the Clock button again. (the two right hand digits (minutes) flicker).
4. Turn the adjust knob to set the minutes.
5. Press the Clock 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 Clock 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. Press the Power button to set the power.
2. Turn the adjust knob to set the cooking time.
3. 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 (700 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.
600 W	Cooking of fish, meat, vegetables etc.
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	Softening Ice cream

**Jet Start**

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

1. 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. 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 quickly.

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.

**Auto Defrost**

Use this function for defrosting Meat, Poultry, Fish. AUTO Defrost should only be used if the net weight is between 100 g- 2 kg.

Always place the food on the glass turntable.

1. Press the Auto Defrost button repeatedly to select food class (see internal frame).
2. Turn the adjust knob to set the weight.
3. Press the Start button.

Some food classes require the food to be turned during defrosting. In these cases the oven will stop and prompt you to perform the needed action.

If the door isn't open at this time (within 2 minutes) the oven will continue the defrosting process.

End result may not be optimal in this case

- Open the door.
- Perform the prompted action.
- Close the door and restart by pressing the Start button.

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

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

Food	Hints
Meat (100 g - 2.0 Kg)	Minced meat, cutlets, steaks or roasts.
Poultry (100 g - 2.0 Kg)	Chicken whole, pieces or fillets.
Fish (100 g - 2.0 Kg)	Whole, steaks or fillets.
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.	

**Memory**

The memory function provides you with an easy way to quickly recall a preferred setting.

The principle of the memory function is to store whatever setting that is currently displayed.

How to use a stored setting:

1. Press the Memo button.
2. Press the Start button

How to store a setting:

- Select any function.
- Program your settings.
- Press and keep the Memo button pressed for 3 seconds until an acoustic signal is heard. The setting is now stored. You may reprogram the memory as many times as you wish.

When the appliance is plugged in or after a power failure, your Memo function will

have 2 minutes at full power stored as the default setting.

**Beverage reheat**

The beverage reheat function allows you to quickly reheat 1-4 cups of beverage in a easy way.

1. Press the beverage reheat button repeatedly to select the amount of cups to be reheated.
  2. Press the Start button.
- 1 cup is equal to 150 ml of beverage.

**Steam**

Use this function for such food as vegetables and fish.

Always use the supplied Steamer accessory when using this function.

1. Press the Steam button repeatedly to select food class. (See table)
2. Turn the adjust knob to set the weight of the food.
3. Press the Start button.

Place the food on the steam grid. Add 100 ml (1 dl) water in the bottom part of the steamer. Cover with the lid.

The Steamer is designed to be used with microwaves only!

Never use it with any other function at all.

Using the steamer in any other function may cause damage.

Always ensure that the turntable is able to turn freely before starting the oven.

Always place the steamer on the Glass Turntable.

Food	Hints
Potatoes / root vegetables (150 g - 400 g)	Use even sizes. Cut the vegetables into even pieces.
Vegetables (Cauliflower and Broccoli) (150 g - 400 g)	Allow to stand for 1 - 2 minutes, after cooking.
Frozen vegetables	Allow to stand for 1 - 2 minutes, after cooking.
Fish filets (150 g - 400 g)	Distribute fillets evenly on the steam grid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.

## Cooking tables

The more food you want to cook the longer it takes. A rule of thumb is that double amount of food requires almost double the time.

The lower starting temperature, the longer cooking time is required. Food at room temperature cooks faster than food taken directly from the refrigerator.

If you are cooking several items of the same food, such as jacket potatoes, place them in a ring pattern for uniform cooking.

Some foods are covered by a skin or membrane e.g. potatoes, apples and egg yolks.

These food should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting.

Smaller pieces of food will cook faster than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

Stirring and turning of food are techniques used in conventional cooking as well as in microwave cooking to distribute the heat quickly to the center of the dish and avoids overcooking at the outer edges of the food. When cooking food of uneven shape or thickness, place the thinner area of food towards the center of the dish, where it will be heated last.

Food with lot of fat and sugar will be cooked faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water.

Always allow the food to stand for some time after cooking. Standing time always improves the result since the temperature will then be evenly distributed throughout the food.

Type of food	Amount	Power level	Time	Standing time	Hints
Chicken (whole)	1000 g	700 W	18-20 min.	5-10 min.	Turn the chicken midway through cooking. Check that the meatjuice is uncolored when the cooking is finished.
Chicken (fillets or pieces)	500 g		8-10 min.	5 min.	Check that the meatjuice is uncolored when the cooking is finished.
Bacon	150 g		3-4 min.	1-2 min.	Place on kitchen paper, on a plate, in 2 or 3 layers and cover with more kitchen paper.
Vegetables (fresh)	300 g		3-4 min.	1-2 min.	Cook covered and add 2 tbs salt.
Vegetable (frozen)	250-400 g		3-4 min. 5-6 min.	1-2 min.	Cook covered.
Jacket potatoes	1 pc 4 pcs		4-6 min. 12-15 min.	2 min. 5 min.	Prick with fork. (1 pc = 250 g). Turn midway thru cooking.
Meat (loaf)	600-700 g	600 W	12-14 min.	5 min.	
Fish (whole)	600 g		8-9 min.	4-5 min.	Score the skin and cook covered.
Fish (steaks or fillets)	400 g		5-6 min.	2-3 min.	Place with thinner parts towards the center of the plate. Cook covered.

## Reheating tables

As in traditional cooking methods, food reheated in a microwave oven must always be heated until piping hot.

The best results are achieved if the food is arranged with the thicker food to the outside of the plate and the thinner food in the centre. Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages should be placed close to each other. When reheating stews or sauces it is better to stir once to distribute the heat evenly.

Covering the food helps to keep the moisture inside the food, reduces spattering and shortens the reheating time.

When reheating frozen food portions follow the manufactures instruction on the package.

Food which cannot be stirred, like gratin is best reheated on 400–600 W.

Some minutes standing time will make sure the temperature is evenly distributed throughout the food.

Type of food	Amount	Power level	Time	Standing time	Hints
Plated meal	300-450 g	700 W	3-5 min. 4-5 min.	1-2 min.	Cover the plate
Rice	2 dl 6 dl		1-2 min. 3-4 min.	1 min. 2 min.	Cover the dish
Meat balls	250 g		2 min.	1-2 min.	Heat uncovered
Beverage	2 dl		1- 2½ min.	1 min.	Put a metal spoon in the cup to prevent overcooking.
Soup (clear)	2½ dl		2- 2½ min.	1 min.	Reheat uncovered in a soup plate or bowl.
Milkbased soups or sauces	2½ dl		3-4 min.	1 min.	Do not fill the container more than 3/4. Stir once during heating.
Hot dogs	1 pc 2 pcs	600 W	½ - 1 min. 1½ min.	1 min.	
Lasagna	500 g		5-6 min.	2-3 min.	

## Defrosting tables

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 quickly.

Shield areas of food with small pieces of aluminium 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.

Type of food	Amount	Power level	Time	Standing time	Hints
Roast	800 g 1000 g	Defrost (160 W)	20-22 min.	10-15 min.	Turn halfway through defrosting.
Minced meat	500 g		8-10 min.	5 min.	Turn halfway through defrosting. Separate thawed parts.
Chops, cutlets, steaks	500 g		7-9 min.	5-10 min.	Turn halfway through defrosting.
Chicken (whole)	1200 g		25 min.	10-15 min.	Turn halfway through defrosting
Chicken (pieces or fillets)	500 g		7-9 min.	5-10 min.	Turn/separate halfway through defrosting. Shield wingtips and legs with foil to prevent overheating.
Fish (whole)	600 g		8-10 min.	5-10 min.	Turn halfway through defrosting and shield the tail with foil to prevent overheating.
Fish (steaks or fillets)	400 g		6-7 min.	5 min.	Turn halfway through defrosting. Separate thawed parts
Loaf of bread	500 g		4-6 min.	5 min.	Turn halfway through defrosting.
Rolls & buns	4 pcs (150-200 g)		1½-2 min.	2-3 min.	Place in a ring pattern.
Fruit & berries	200 g		2-3 min.	2-3 min.	Separate during defrosting

## Cleaning and maintenance

Unplug the appliance before 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 and damp cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow greasy 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 oven should be cleaned regularly and any food deposits removed.

### Dishwasher safe:

- Turntable support
- Glass turntable
- Steamer



### What to do if ...

Problem	Possible cause	Solution
The appliance does not work.	The main 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.	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);
- 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).

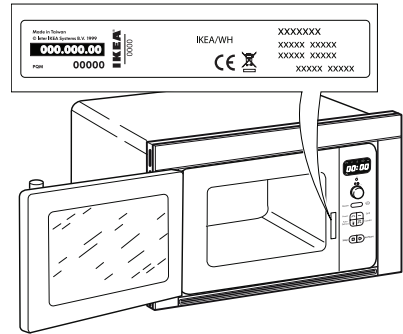
**SERVICE** 0000 000 00000



**Technical data**

Supply Voltage	230 V/50 Hz
Rated Power Input	1100 W
Fuse	10 A (UK 13 A)
MW output power	700 W
Outer dimensions (HxWxD)	347x595x403
Inner dimensions (HxWxD)	196x292x295

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	750 g	10 min	700 W	Pyrex 3.220
12.3.2	475 g	5 min	700 W	Pyrex 3.827
12.3.3	900 g	14 min	700 W	Pyrex 3.838
13.3	500 g	Autodefrost		Place on turntable

## 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	
Tarif/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

**БЪЛГАРИЯ**

Телефонен номер:	02 4003536	
Тарифа:	Локална тарифа	
Работно време:	понеделник - петък	8.00 - 20.00

**ČESKÁ REPUBLIKA**

Telefonní číslo:	225376400	
Sazba:	Místní sazba	
Pracovní doba:	Ponděli - 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

**HRVATSKA**

Broj telefona:	0800 3636	
Tarifa:	Lokalna tarifa	
Radno vrijeme:	Ponedjeljak - Petak	8.00 - 20.00

**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

**LIETUVIŲ**

Telefono numeris:	(0) 520 511 35	
Skambūčio kaina:	Vietos mokestis	
Darbo laikas:	Nuo pirmadienio iki penktadienio	8.00 - 20.00

**MAGYARORSZÁG**

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

**NEDERLAND**

Telefoon:	09002354532 en/of 0900 BEL IKEA	
Tarif:	15 cent/min., starttarief 4.54 cent en gebruikelijke belkosten	
Openingstijd:	Maandag t/m - Vrijdag	8.00 - 20.00
	Zaterdag	9.00 - 20.00
	Zondag	gesloten

**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

**ROMÂNIA**

Număr de telefon:	021 2044888	
Tarif:	Tarif local	
Orar:	Luni - Vineri	8.00 - 20.00

**РОССИЯ**

Телефонный номер:	84957059426	
Стоимость звонка:	Местная стоимость звонка	
Время работы:	Понедельник - Пятница	9.00 - 21.00
	(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

**SRBIJA**

<http://www.ikea.com>

**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



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