

NUTID


GB

OV9


Table of contents			
Safety information	4	Installation	22
Product description	6	Electrical connection	24
Control panel	8	Environmental concerns	24
Daily use	8	Electrical connection for	
Cooking tables	14	Great Britain and Ireland only	25
Cleaning and maintenance	16	IKEA GUARANTEE	26
What to do if ...	19		
Technical data	21		


Safety Information

Your safety and that of others are very important
This manual and the appliance itself provide important safety warnings, to be read and observed at all times.

 This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others.

All safety warnings are preceded by the danger symbol and the following terms:

 **DANGER!** Indicates a hazardous situation which, if not avoided, will cause serious injury.

 **WARNING!** Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Electrical installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Regulations require that the appliance is earthed.

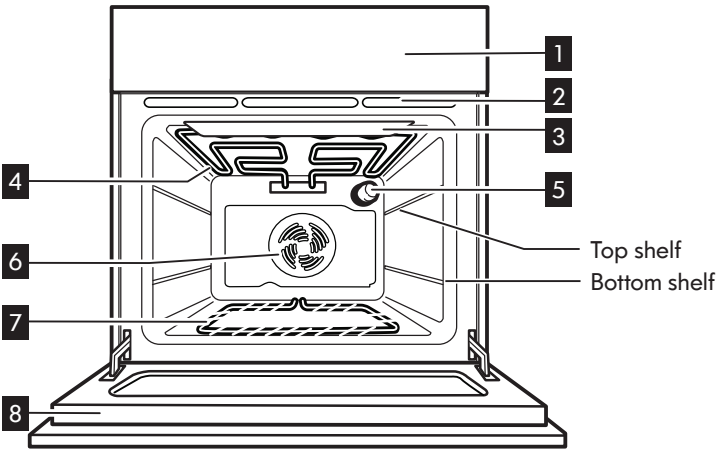
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.
- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms). The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- The appliance is not intended for use by persons (including children) with any physical, sensory or mental impairment, or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.

- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.

Scrapping of household appliances

- This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

Product description



- 1

Control panel
- 2

Cooling fan¹⁾ (hidden)
- 3

Grill safety guard²⁾
- 4

Upper heating element/Grill
- 5

Rear oven lamp
- 6

Oven fan
- 7

Bottom heating element (not visible)
- 8

Oven cool door

1)

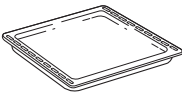
The cooling fan may continue running even after the oven is switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.

2)

Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

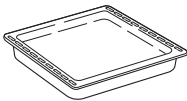
Accessories

Baking tray



2x

Drip tray



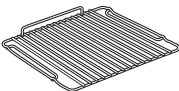
1x

Thermometer



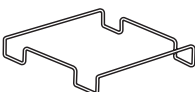
1x

Wire Shelf



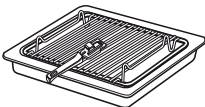
1x

Drip tray support



1x

Grill Pan Set



1x

Inserting wire shelves and other accessories in the oven

The wire shelf and other accessories are provided with a locking mechanism to prevent their unintentional removal.

1. Insert the wire shelf horizontally, with the raised part "A" upwards (Fig. 1).

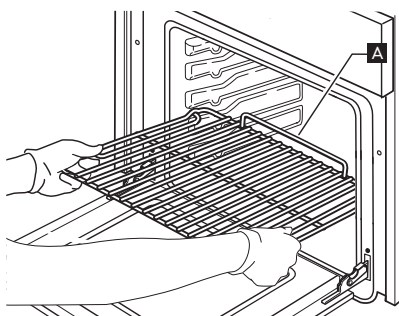


Fig. 1

2. Angle the wire shelf when it reaches the locking position "B" (Fig. 2).

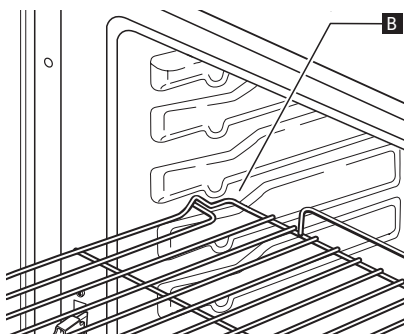


Fig. 2

3. Return the wire shelf to the horizontal position and push it in fully to "C" (Fig. 3).

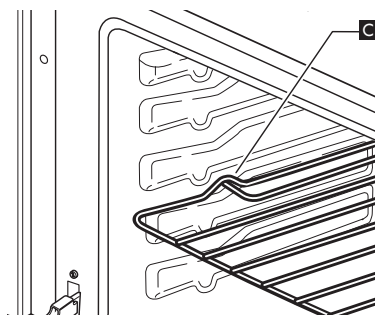
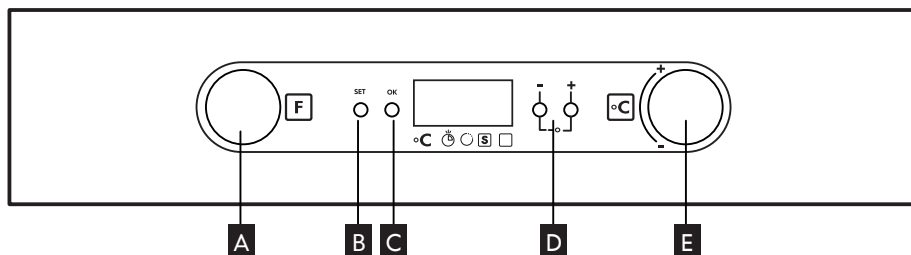


Fig. 3

4. To remove the wire shelf proceed in reverse order.

The other accessories, like the drip tray and baking tray, are inserted in exactly the same way. The protrusion on the flat surface enables the accessories to lock in place.

Control panel



- A** Function selector knob
- B** Programming button: ("set")
- C** Confirmation button ("ok")
- D** Buttons for changing time ("-" "+")
- E** Thermostat knob

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Daily use

Oven activation

When the oven is connected to the power supply for the first time, or after a power failure, the display indicates "12:00".

Clock selection and modification:

1. Press the "set" button. The time flashes on the display.
2. Press the "-" or "+" button to set the hour.
3. Press the "set" button and "-" or "+" to set the minutes.
4. Press the "ok" button to confirm.

To modify the time:

Keep the "ok" button pressed for 3 seconds, until the time flashes on the display. Repeat the steps described above.

Cooking function selection

1. Turn the knob A to the required function.
2. Turn the knob E to select the temperature, or the power level in the Grill and Turbogril functions. To confirm the temperature or predefined power

level, go to point 3.

For the "Defrost" function, go straight to point 3.

3. Press the "ok" button to confirm; the oven switches on. The indicator near **C** lights up.
4. The indicator **C** goes off when the oven temperature reaches the selected temperature.

To modify the temperature:

1. Turn the knob E and select the required temperature again.

NB:

To cancel any selection made, turn the knob A to **0**. Otherwise, press the "set" button to switch the oven off, maintaining the previously selected functions.

Cooking duration selection

Select the cooking duration (available with all the functions except the special functions) to switch the oven on for a specific period of time. At the end of this time the

oven will switch off automatically. The maximum programmable cooking duration is 6 hours.

1. Set the function and the temperature (see the section: "Cooking function selection") up to point 2 without confirming with the "ok" button.
2. Press the "set" button (the indicator ▼ on the display lights up next to the cooking duration symbol ⌚) and, within 8 min., select the required cooking duration with the "-" or "+" buttons.
3. Press the "ok" button to confirm the selection; the oven switches on and the display will show the remaining cooking duration.
4. To modify the previously set temperature, turn the knob E. To return to the remaining cooking duration, wait 5 seconds.

End appears on the display:

At the end of the previously set time, **End** appears on the display and a buzzer sounds.

The oven will switch off automatically.

The cooking duration can be modified with the "-" or "+" buttons. Return to point 3 of the section "Cooking duration selection".

1. Turn the knob A to "0".

The time of day reappears on the display.

End of cooking time selection

Use this function to preset the end of cooking time. The maximum programmable time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 of the section "Cooking duration selection".
2. Press the "set" button to set the end of cooking time: the indicator ▼ lights up next to the symbol ⌚.
3. Set the end of cooking time with the "-" or "+" buttons.
4. Press the "ok" button to confirm the end of cooking time.

The oven will switch on automatically at

the end of cooking time minus the cooking duration: the indicators on the display ▼ above the symbols ⌚ ⌚ light up in succession.

Special Functions

Turn the knob A to the function **S**: ▼ will light up near the symbol **S**.

Pizza

Function at a constant temperature of 250°C suitable for baking pizzas.

1. Turn the knob E until the message "P1" appears on the display, followed after 2 seconds by the predefined temperature of 250°C.
2. Press the "ok" button to confirm.
3. The indicator at ⌚ on the control panel goes off when the temperature of 250°C is reached, a factory-set time of 12 minutes flashes on the display and a buzzer sounds.
4. Place food in the oven.
5. The preset time can be modified with the "+" "-" buttons.
6. Press the "ok" button to confirm.
7. At the end of the set time, the oven automatically switches off, **End** appears on the display and a buzzer sounds.


Food warmer

This keeps the oven at a constant temperature of 60°C.




1. Turn the knob E until the message "P2" appears on the display, followed after 2 seconds by the predefined temperature of 60°C.
2. Press the "ok" button to confirm.
3. The indicator at ⌚ on the control panel goes off when the temperature of 60°C is reached, a factory-set time of 10 minutes flashes on the display and a buzzer sounds.
4. Place food in the oven.
5. The preset time can be modified with the "+" or "-" buttons.
6. Press the "ok" button to confirm.

- At the end of the set time, the oven automatically switches off, **End** appears on the display and a buzzer sounds.

“Pyrolysis” function

- Turn the knob A to the Pyrolysis  automatic cleaning function and for 2 seconds the display will show **CLN** (cleaning); the selector will automatically set a minimum duration of 1:30.
- To modify the automatic cleaning cycle duration, use the “+” “-” buttons. The maximum programme duration is 3 hours.


To set the end of the pyrolysis cycle, proceed as follows:

- Press the “set” button to set the end of pyrolysis duration. The indicator ▼ next to the symbol  lights up.
- Set the end of the pyrolysis cycle with the “+” “-” buttons.
- Press the “ok” button to confirm the end of pyrolysis duration. The oven will switch on automatically at the end of the pyrolysis cycle minus the cycle duration (previously set). The indicators ▼ above the symbols   light up in succession.
- To increase the pyrolysis duration, press the “set” button and set the new cycle duration with the “+” button.
- Confirm with the “ok” button. At the end of the set time, a buzzer sounds and the display will show **End**.
- Press “ok” to stop the buzzer.
- Turn the knob A to “0”: the time will reappear on the display.

Timer

The timer can only be used when the oven is not in use and allows a maximum time of 6 hours to be set.

To set the timer:

- Leave knob A turned to “0”. The display shows the time of the day.
- Press the “set” button, the indicator ▼ lights up next to the symbol . Use the


“-” or “+” buttons to set the required time.

- Press the “ok” button to confirm the selection. At the end of the set time: A buzzer sounds and **End** flashes on the display.
Press the “ok” button: the buzzer stops. The time of day reappears on the display.

Child Safety (Lock)

- After turning the knob A to “0”, press the “-” and “+” buttons together for 3 seconds.





Note:






Activation of the LOCK function is indicated by an acoustic signal, whereas the symbol  appears on the display.


Once set, the display will continue to indicate the time.

- The oven functions cannot be used after Safety Lock activation.
- To deactivate the lock, repeat the sequence described in point 1.

Oven Functions table

Function		Preset temperature/ Power level	Temperature range/ Grill range	Description of function
0	OVEN OFF	–	–	Oven OFF.
	LAMP	–	–	To switch on the oven light.
	CONVENTIONAL	225°C	50 - 250°C	Function suitable for cooking any type of dish on one level. Preheat the oven to the required temperature and place the food in it when the set temperature is reached. It is advisable to use the second or third level for cooking. This function is also suitable for cooking frozen convenience foods; Follow the instructions on the food packaging.
	CONVECTION BAKE	200°C	50 - 250°C	For baking cakes with liquid filling (sweet or savoury), pizzas on a single or double level. When cooking on two levels, switch the position of the dishes halfway through cooking to cook food more evenly. Preheat the oven to the required temperature and place the food in it when the set temperature is reached.
	GRILL	3	1-3	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water.
























Function		Preset temperature/ Power level	Temperature range/ Grill range	Description of function
	TURBO GRILL	3	1-3	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed. With this function you can also use the turnspit, if provided.
	DEFROST	–	–	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.
	FORCED AIR	200°C	50 - 250°C	To cook a variety of food requiring the same cooking temperature on a maximum of two shelves at the same time (e.g.: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd shelf to cook on one shelf only. To cook on two shelves, use the 1st and 3rd levels. Preheat the oven to the required temperature and place the food in it when the set temperature is reached.
	ECO-FUNCTION	225°C	50 - 250°C	Energy-saving function ideal for warming food and finishing cooking.
	PYRO-CLEANING	–	–	Self-cleaning time can be set from a min. of 1h / 30 minutes to a max. of 3 hours.






Function		Preset temperature/ Power level	Temperature range/ Grill range	Description of function
	SPECIAL FUNCTION	P1: 250°C / Pizza P2: 60°C /Keep Warm		Pizza: function for baking homemade pizza. The oven automatically preheats to the correct cooking temperature Place food in the oven when the required temperature is reached. Warm keeping: function for keeping just-cooked food (e.g. meat, fried food, flans) hot and crisp.

Important notes:









During the self-clean cycle (pyrolysis) make sure to remove all the accessories supplied, to prevent any further increase in the outside temperature of the door and to ensure more efficient cleaning of the bottom part of the oven.

Cooking tables

Type of food	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min)
SWEETS, PASTRY, ETC					
Leavened cakes		X	2	160-180	30-90
		X	1-3	160-180	30-90
Filled pies (cheesecake, strudel, fruit pie)		X	2	160-200	30-85
		X	1-3	160-200	35-90
Biscuits/tartlets		X	2	170-180	15-45
		X	1-3	160-170	20-45
Choux buns		X	2	180-200	30-40
		X	1-3	180-190	35-45
Meringues		X	2	90	110-150
		X	1-3	90	130-150
Bread/pizza/focaccia		X	2	190-250	15-50
		X	1-3	190-250	25-50
Pizza		X	2	250	10-30
Frozen pizza		X	2	250	10-15
		X	1-3	250	10-20
Savoury pies (vegetable pie, quiche)		X	2	180-190	35-45
		X	1-3	180-190	45-60
Vols-au-vent /Puff pastry crackers		X	2	190-200	20-30
		X	1-3	180-190	20-40
Lasagne, baked pasta, cannelloni, flans		X	2	190-200	45-55
Lasagna & Meat		X	1-3	200	50-100
Meat & Potatoes		X	1-3	200	45-100
Fish & Vegetables		X	1-3	180	30-50

Type of food	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT					
Lamb/Veal/Beef/ Pork 1Kg		X	2	190-200	70-100
Chicken/Rabbit/ Duck 1Kg		X	2	200-230	50-100
Turkey/Goose 3Kg		X	1/2	190-200	80-130
FISH					
Baked fish/en papillote (fillet, whole)		X	2	180-200	40-60
VEGETABLES					
Stuffed vegetables (tomatoes, courgettes, aubergines)		X	2	180-200	50-60

Cooking table with GRILL function

Type of food	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		—	4	3 (high)	2-5
Fish fillets / steaks		—	4	2 (mid)	20-35
Sausages/ kebabs/ spare ribs/ hamburgers		—	4	2-3 (mid-high)	15-40
Roast chicken 1 - 1.3 Kg		—	2	2 (mid)	50-65
Roast beef rare 1Kg		—	2	2 (mid)	35-45
Leg of lamb/ knuckle		—	2	2 (mid)	60-90
Roast potatoes		—	2	2 (mid)	45-55
Vegetable gratin		—	2	3 (high)	10-15

Note: cooking temperatures and times are for guidance only.

Cleaning and maintenance

CLEANING



WARNING!

- Never use steam cleaning equipment.
- Only clean the oven when it is cool to the touch.
- Disconnect the appliance from the power supply.

Oven exterior



IMPORTANT: do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp cloth.

- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior



IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proper oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).

NOTE: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge.

Cleaning the rear wall and catalytic side panels of the oven (if present):



IMPORTANT: do not use corrosive or abrasive detergents, coarse brushes, pot scourers or oven sprays which could damage the catalytic surface and ruin its self-cleaning properties.

- Operate the oven empty with the forced air function at 200°C for about one hour.
- Next, leave the appliance to cool down before removing any food residue with a sponge.

Cleaning cycle of ovens with Pyrolytic function (if present):



WARNING!

- Do not touch the oven during the pyrolysis cycle.
- Keep children away from the oven during the pyrolysis cycle.

This function burns off spatters produced inside the oven during cooking at a temperature of approx. 500°C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, when the oven is cool. Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking.

- If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the self-cleaning (pyrolysis) function.
- Remove all accessories before running the pyrolysis function.

- The appliance could be equipped with pyrolysis function:
- Standard cycle (PYRO): which is suitable for cleaning a very dirty oven.
- In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle.

NOTE: during the pyrolysis function, the oven door will not open; it will remain locked until the temperature inside the oven has returned to an acceptably safe level.

MAINTENANCE

WARNING!

- Use safety gloves.
- Ensure the oven is cold before carrying out the following operations.
- Disconnect the oven from the power supply.

To remove the door

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (Fig. 1).

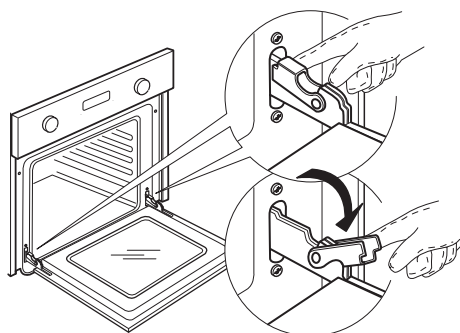


Fig. 1

3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (Fig. 2, 3, 4).

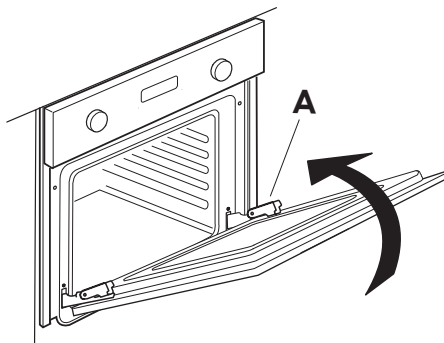


Fig. 2

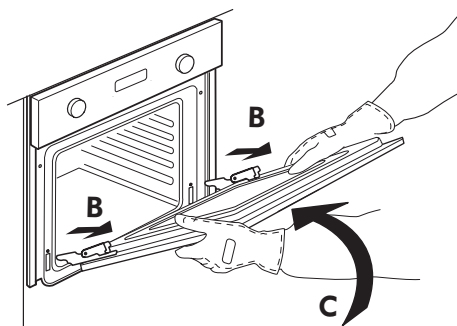


Fig. 3

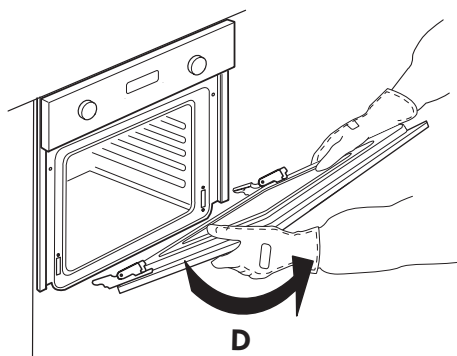


Fig. 4

To refit the door

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door

To replace the rear lamp

1. Disconnect the oven from the power supply.

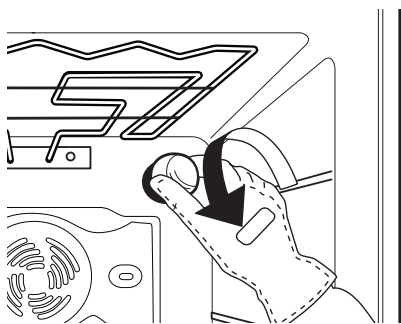


Fig. 8

2. Unscrew the lamp cover (Fig. 8), replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.

i IMPORTANT: using halogen lamps, do not handle with bare hands since fingerprints can damage them. Do not use the oven until the lamp cover has been repositioned.

What to do if ...

Problem	Possible cause	Solution
The oven does not work:	No electrical power supply.	Verify the presence of mains electrical power
	The oven is not plugged into the mains socket.	Connect the oven to the power supply.
	The selector knob is set to "0".	Turn the selector knob to select a cooking function.
	The selector knob is set to "🌀".	Turn the selector knob to select a cooking function.
The oven door is locked and will not release (Nutid OV9 – Framtid OV9 version)	Electrical malfunction due to voltage fluctuations.	Switch the oven off and then on again to see if the fault has been eliminated.
The oven door is locked and will not release (Framtid OV5 – Datid OV7 version)	Electrical malfunction due to voltage fluctuations.	<p>For Framtid OV5</p> <ul style="list-style-type: none"> - Set the function selector knob to "0". - Set the timer to 5 min and wait for the oven door to be released. <p>For Datid OV7</p> <ul style="list-style-type: none"> - Set the function selector knob to F. - Set the clock to 🕒 (see "Control panel") <p>Wait 2 minutes for the door to be released.</p>
The electronic programmer does not work (Nutid and Framtid OV9 version)	Electrical malfunction due to voltage fluctuations.	<p>If the electronic programmer (depending on the model) shows "F HH", contact the nearest After-Sales Service</p> <p>Specify in this case the number that follows the letter "F".</p>

Energy consumption with a standard load and pastry function Kwh

Before calling the After-Sales Service:

1. See if you can solve the problem yourself with the help of the suggestions given in the "What to do if ..." table.
2. Switch the appliance off and back on again it to see if the fault persists.

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

Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven 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).

Installation

After unpacking the oven, make sure that it has not been damaged during transport and that the oven door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.

Preparing the housing unit

- Kitchen units in contact with the oven must be heat resistant (min 90°C).
- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

General recommendations

Before use

- Remove cardboard protection pieces, protective film and adhesive labels from accessories.
- Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease.

During use

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Never pour water into the inside of a hot oven; this could damage the enamel coating.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

Door lock device

To open the door with the door lock device see Fig 1.

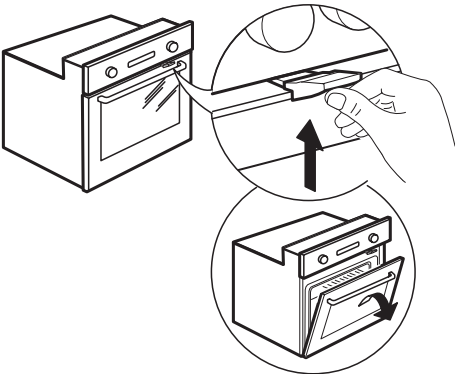


Fig. 1

The door lock device can be removed by following the sequence of images (see Fig. 2).

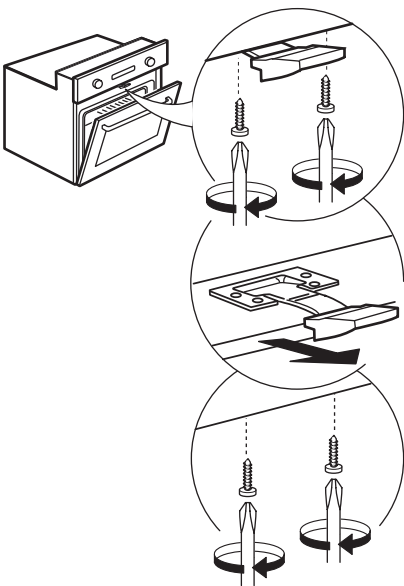


Fig. 2

Electrical connection

Make sure the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).

Power cable replacement (type H05 RR-F 3 x 1,5 mm²) must be carried out by a qualified electrician. Contact IKEA After Sales Service.

Environmental concerns


Disposal of packing material

- The packing material is 100% recyclable and is marked with the recycle symbol (♻️). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, 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.



- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving

- Only pre-heat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.
- Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

Declaration of conformity

- This oven, 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.

Electrical connection for Great Britain and Ireland only

Warning - this appliance must be earthed

Fuse replacement

If the mains lead of this appliance is fitted with a BS 1363A 13amp fused plug, to change a fuse in this type of plug use an A.S.T.A. approved fuse to BS 1362 type and proceed as follows:

1. Remove the fuse cover (A) and fuse (B).
2. Fit replacement 13A fuse into fuse cover.
3. Refit both into plug.

Important:

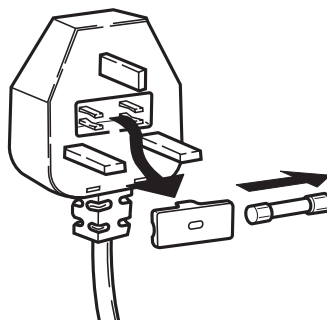
The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct replacement is fitted.

Correct replacement are identified by the colour insert or the colour embossed in words on the base of the plug.

Replacement fuse covers are available from your local electrical store.

For the Republic of Ireland only

The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type.

**Socket outlet / plug (valid for both countries)**

If the fitted plug is not suitable for your socket outlet, please contact After-sales Service for further instruction. Please do not attempt to change plug yourself. This procedure needs to be carried out by a qualified technician in compliance with the manufactures instructions and current standard safety regulations.

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/Tariff: 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
Opunartími: 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: Hétfőtől 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
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
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

