

OVEN USER GUIDE

SWITCH – ON LEFT HAND SIDE WALL


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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.

- Power cable replacement must be carried out by qualified electrician. Contact an authorized service centre.
- 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.

- When the appliance is installed, provide a multi-pole circuit breaker with a contact separation (at least 3 mm) in all poles that provide full disconnection under overvoltage category III and

must be incorporated in the fixed wiring in accordance with the national wiring rules.


- 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not

be made by children without supervision.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they don't play with the appliance.

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.

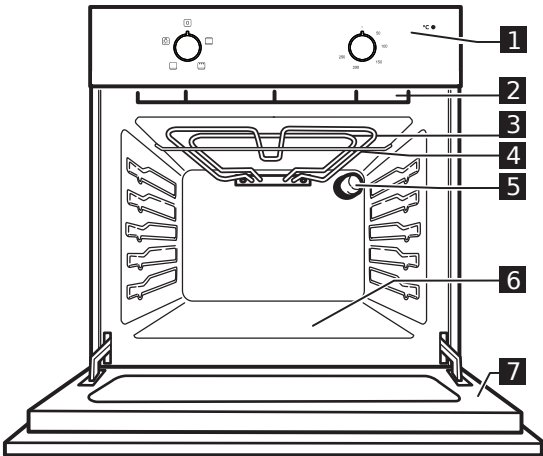
The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away, unless continuously supervised.

 **WARNING!** Accessible parts may become hot when the grill is in use. Children should be kept away. (Valid only if oven model grill function is recommended with the door open).

- 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.
- Never use steam cleaning equipment.
- Do not touch the oven during the pyrolysis cycle. Keep children away from the oven during the pyrolysis cycle. (only for ovens with Pyrolysis function).
- During and after the Pyrolytic cleaning, every pets (especially birds) have to be kept away from the area of the appliance location. Note: if Pyrolytic oven, excess spillage must be removed before cleaning. Also remember to remove all utensils and accessories (including trays) from the oven before cleaning to avoid damage.
- Only use the temperature probe recommended for this oven.
- Do not use harsh abrasive

- cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 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.

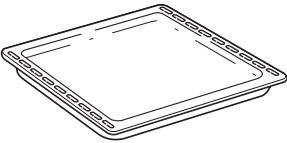
Product description



- | | | | |
|----------|-----------------------|----------|------------------------|
| 1 | Control panel | 5 | Rear oven lamp |
| 2 | Cooling fan (not | 6 | Bottom heating element |
| 3 | Upper heating element | 7 | Oven door |
| 4 | Grill heating element | | |

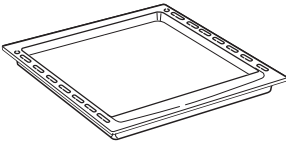
Accessories

Baking tray



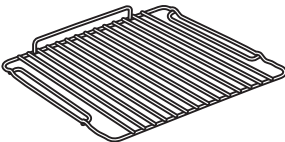
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Drip tray



1x

Wire Shelf

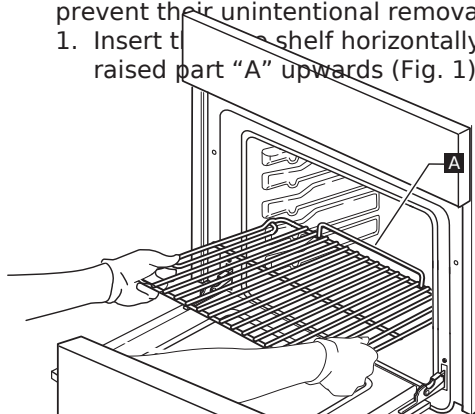


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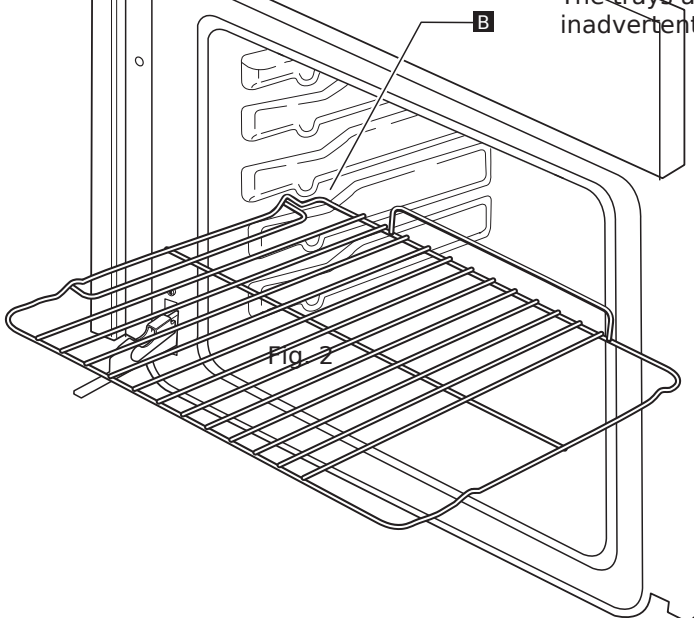
Inserting wire shelves and other accessories in the oven

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

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



2. After insertion, the shelf is in the locking position "B" (Fig. 2).



(Fig. 3).

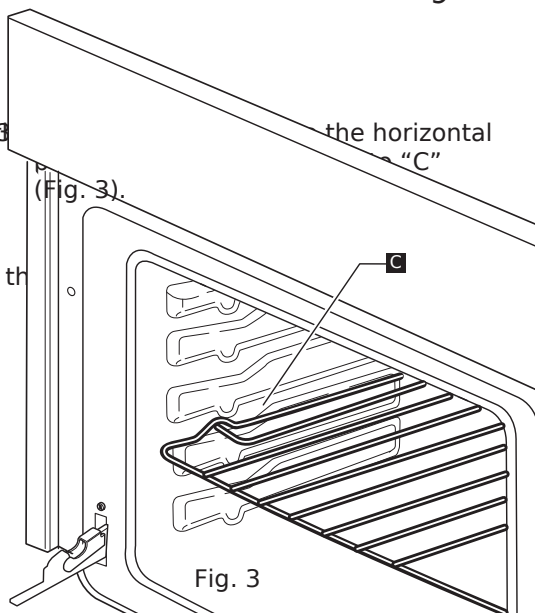
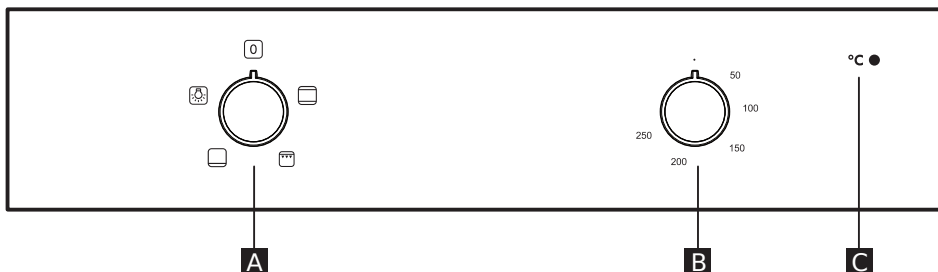


Fig. 3

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. The trays are fitted with stops to prevent the inadvertent withdrawal of the shelves.

Control panel**A** Function selector knob**B** Thermostat knob**C** Thermostat indicator light (red)**Daily use**





















How to operate the oven

- Turn the selector knob to the required function.
The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature.
- At the end of cooking:
Turn the knob to "0".

Oven functions table
The oven has 4 cooking levels. Count up from the lower level.




Function		Description of function
0	OVEN OFF	-
	CONVENTIONAL (Top and Heat)	To cook meat, fish and chicken on the same level. Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat L.E.D. switches on. Ideally, the second or third shelf level should be used.
	DUAL GRILL	For grilling steak, kebabs and sausages, vegetables au gratin and toasting bread. Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. It is advisable to turn the food during cooking.
	BOTTOM HEATING ELEMENT	To finish cooking fruit or cheese cakes or to thicken sauce. Use this function for the last 10/15 minutes of cooking.
	LIGHT	To switch on the oven light.

Cooking tables

Dishes	Function	Preheating	Level the bottom	Temperature (°C)	Cooking (min.)
MEAT					
Lamb, kid, mutton		YES	2	200	90-110
Veal, beef, pork		YES	2	200	90-110
Chicken, rabbit, duck		YES	2	200	70-80
Turkey (3-5 kg)		YES	2	210	160-180
Goose (2 kg)		YES	2	210	100-130
FISH					
Gilt-head, bass, tuna, salmon, cod(1 kg)		YES	2	200	60-80
Swordfish, tuna (<1 kg - in cutlets)		YES	2	190	50-60
VEGETABLES					
Peppers, tomatoes, roast potatoes		YES	2	190	50-60
SWEETS, PASTRIES, ETC.					
Leavened cakes		YES	2	180	40-50
Filled pies with cheese		YES	2	190	60-90
Tarts		YES	2	190	40-50
Apple strudel, crêpes		YES	2	200	50-60
Biscuits, sponge rings, shortbread		YES	2	180	20-30
Choux buns, sweet sponge rolls		YES	2	180	35-45
Savoury pies, filled fruit pies, e.g. pineapple, peach		YES	2	200	50-60
Lasagna, potatoes au gratin, cannelloni, pasta timbales		YES	2	200	40-50
Bread		YES	2	210	30-40
Pizza		YES	2	225	15-20
Vols-au-vent		YES	2	210	20-30
Soufflés		YES	2	200	40-50

tim

Cooking table with DUAL GRILL function

Dishes	Function	Preheating	Level (from bottom)	Temperature (°C)	Cooking (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

time

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

i 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

i IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and scratch the oven door glass, which may result in shattering of the 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).
Inner glass is smooth to facilitate cleaning.

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.

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).

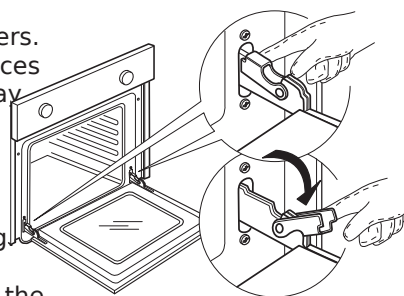


Fig. 1

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).

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

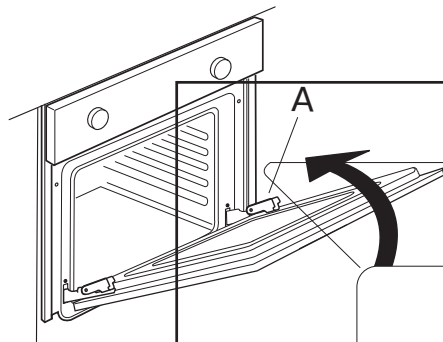


Fig. 2

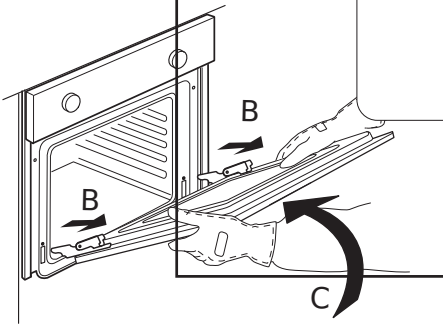


Fig. 3

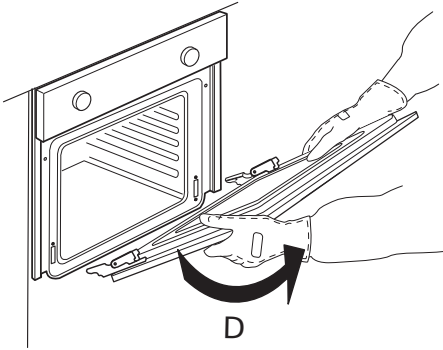


Fig. 4

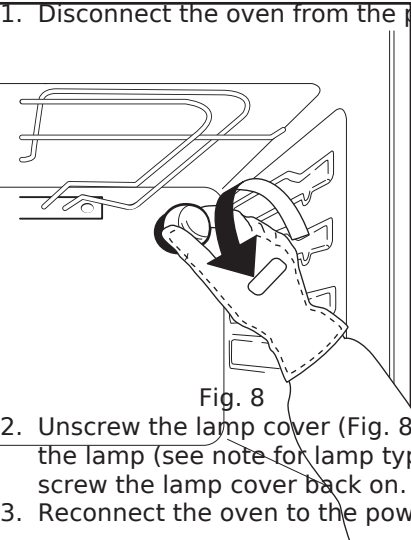


Fig. 8

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.

NOTE:
Only use 25-40W/230V type E 14, T300°C incandescent lamps.
Lamps are available from IKEA After Sales Service.

⚠ WARNING!
Ensure that the appliance is switched off before replacing the lamp to avoid possibility of electric shock.

What to do if ...

Problem	Possible cause	Solution
The oven does not work.	No presence of mains electrical power.	Verify the presence of mains electrical power.
	The oven is not connected to the electrical supply.	Connect the oven to the power supply.
	‘The oven selector is turned to “0”.	Turn the oven selector and select a cooking function.
	The oven selector is turned to “0”.	Turn the oven selector and select a cooking function.

Before calling the After-Sales Service, our full address;

1. See if you can solve the problem yourself with the help of the suggestions given in the “What to do if ...” table. If any repairs are required, please contact your telephone number.
 2. Switch the appliance off and back on IKEA After Sales Service (to guarantee that again it to see if the fault persists. original spare parts will be used and repairs carried out correctly).
- 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

