

# FORNEBY

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Design and Quality  
IKEA of Sweden

## Contents

Safety information	6	Hints and tips	24
Safety instructions	9	Care and cleaning	28
Installation	12	Troubleshooting	30
Product description	12	Technical data	31
Control panel	13	Energy efficiency	31
Before first use	13	Menu structure	32
Daily use	14	Environmental concerns	32
Clock functions	21	IKEA guarantee	33
Using the accessories	23		
Additional functions	24		

Subject to change without notice.

## Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damage. Always keep the instructions with the appliance for future reference.

## Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.

- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

## **General Safety**

- Only a qualified person can install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before any maintenance, cut the power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- Use only utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.

- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

**Safety instructions**

**Installation**

**⚠ Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.

Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	882 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	3.5x25 mm

Cabinet minimum height (Cabinet under the worktop minimum height)	444 (460) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	455 mm
Height of the back of the appliance	440 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm

**Electrical connection**

**⚠ Warning!** Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be

replaced, this must be carried out by our Authorised Service Centre.

- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## Use



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

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not use microwave function to preheat the appliance.



**Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put aluminium foil directly on the bottom of cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

## Care and Cleaning



**Warning!** Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.

- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- If you use an oven spray, obey the safety instructions on the packaging.

### Glassware use

Handling your glassware without an appropriate degree of care could result in breakage, chipping, cracking or severe scratching:

- Do not spill cold water or other liquids on the glassware because a sudden temperature drop may cause immediate breakage of the glass. Broken glass pieces may be extremely sharp and difficult to locate.
- Do not place hot glassware on a wet or cool surface, directly on countertop or metal surface, or in sink; or handle hot glassware with wet cloth.
- Do not use or repair any glassware that is chipped, cracked or severely scratched.
- Do not drop or hit glassware against a hard object or strike utensils against it.
- Do not heat empty or nearly empty glassware in microwave, or overheat oil or butter in microwave (use minimum amount of cooking time).

Allow hot glassware to cool on a cooling rack, a potholder or a dry cloth. Make sure that the glassware is cool enough before washing, refrigerating or freezing.

Avoid handling hot glassware (including ware with silicone gripping surfaces) without dry potholders.

Avoid microwave misuse (i.e. running the oven without any load or small load).

### Internal lighting


 **Warning!** Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

### Service

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

### Disposal

 **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door to prevent children and pets to get closed in the appliance.
- **Packaging material:** The packaging material is recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

## Installation

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

### Assembly

**i** Refer to the Assembly Instructions for the installation.

### Electrical installation

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

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

This oven is only supplied with a main cable.

### Cable

Cable types applicable for installation or replacement:

H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

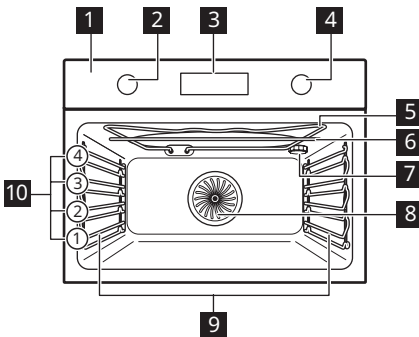
For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm <sup>2</sup> )
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

## Product description

### General overview



- 1** Control panel
- 2** Knob for the heating functions
- 3** Display
- 4** Control knob
- 5** Heating element
- 6** Microwave generator
- 7** Lamp
- 8** Fan
- 9** Shelf support, removable
- 10** Shelf positions

### Accessories







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

- **Baking tray** x 1  
For cakes and biscuits.
- **Microwave bottom glass plate** x 1  
To support microwave mode.



## Control panel

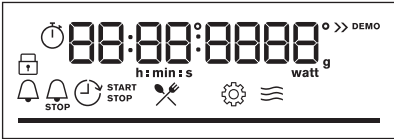
### Control panel overview

				OK		
Timer	Fast Heat Up	Light	Microwave power	Confirm setting	Press	Turn the knob










Select a heating function to turn on the appliance.

Turn the knob for the heating functions to the off position to turn the appliance off.


### Display

	Display with key functions.
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### Display indicators

Basic indicators			
 Lock	 Assisted Cooking	 Settings	 Microwave function indicator
Timer indicators			
 Minute minder	 End time	 Time Delay	 Uptimer
<p><b>Progress bar</b> - for temperature or time. The bar is fully red when the appliance reaches the set temperature.</p>			





## Before first use

 **Warning!** Refer to Safety chapters.


**Initial cleaning**

<b>Before the first use, clean the empty appliance and set the time:</b>			
			 <b>00:00</b> Set the time. Press <b>OK</b> .


**Initial preheating**

 <b>Preheat the empty oven before the first use.</b>	
<b>Step 1</b>	Remove all accessories and removable shelf supports from the oven.
<b>Step 2</b>	Set the maximum temperature for the function:  Let the oven operate for 1 h.
<b>Step 3</b>	Set the maximum temperature for the function:  Let the oven operate for 15 min.
 The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.	

**Daily use**





 **Warning!** Refer to Safety chapters.

**How to set: Heating functions**

<b>Step 1</b>	Turn the knob for the heating functions and select a heating function.
<b>Step 2</b>	Turn the control knob to set the temperature. Press <b>OK</b> .
 - press and hold to turn on the function: Fast Heat Up. It is available for some oven functions.	


**How to set: Microwave functions**

<b>Step 1</b>	Remove all accessories. Insert microwave bottom glass plate. Put the food on the microwave bottom glass plate.
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


<b>Step 2</b>	Turn the knob for the heating functions and select the microwave function:    .
<b>Step 3</b>	Press: <b>OK</b> to start with default settings. The display shows: duration and microwave power.
<b>Step 4</b>	Turn the control knob to adjust the duration. Press: <b>OK</b> .
<b>Step 5</b>	Press:  . Turn the control knob to adjust the microwave power. Press: <b>OK</b>
<b>Step 6</b>	Turn the knob for the heating functions to the off position to turn off the appliance.
You can adjust settings while cooking.	

The maximum time of microwave functions depends on microwave power you set:











MICROWAVE POWER W	MAXIMUM TIME min
100 - 600	59:55
>600	7

 If you open the door, the microwave function stops. To start it again, close the door. Press **OK**.

**How to set: Microwave combi functions**

<b>Step 1</b>	Remove all accessories. Insert microwave bottom glass plate. Put the food on the microwave bottom glass plate.
<b>Step 2</b>	Turn the knob for the heating functions and select the function:     . The display shows: temperature and microwave power.
<b>Step 3</b>	Turn the control knob to adjust the temperature.
<b>Step 4</b>	Press:  .
<b>Step 5</b>	Turn the control knob to adjust the microwave power. Press: <b>OK</b> .
<b>Step 6</b>	Press: <b>OK</b> to start the function.
<b>Step 7</b>	Turn the knob for the heating functions to the off position to turn off the appliance.
You can adjust settings while cooking. Turn the control knob to adjust the duration and press: <b>OK</b> .	

**Heating functions**

Heating function	Application
 <p><b>True Fan Cooking</b></p>	<p>To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.</p>
 <p><b>Conventional Cooking</b></p>	<p>To bake and roast food on one shelf position.</p>
 <p><b>Turbo Grilling</b></p>	<p>To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.</p>
 <p><b>Pizza Function</b></p>	<p>To bake pizza. To make intensive browning and a crispy bottom.</p>
 <p><b>Turbo Grilling + MW</b></p>	<p>To roast large pieces of meat on one level. To make gratins and to brown. The function with MW boost, power range: 100 - 600 W.</p>
 <p><b>True Fan Cooking + MW</b></p>	<p>Baking on one shelf position. The function with MW boost, power range: 100 - 600 W.</p>
 <p><b>Defrost</b></p>	<p>Defrosting meat, fish, cakes, power range: 100 - 200 W</p>
 <p><b>Reheat</b></p>	<p>Heating up pre-prepared meals and delicate food, power range: 300 - 700 W</p>
 <p><b>Microwave</b></p>	<p>Heating up, cooking, power range: 100 - 1000 W</p>
 <p><b>Menu</b></p>	<p>To enter the Menu: Assisted Cooking, Settings.</p>





**How to set: Assisted Cooking**

The Assisted Cooking submenu consists of a set of additional functions and dishes with recommended heating functions, temperatures and times. Use the function to prepare a dish





quickly with default settings. You can also adjust the time and the temperature during cooking.

When the function ends check if the food is ready.

For some of the dishes you can also cook with:	• Weight Automatic
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Step 1	Step 2	Step 3	Step 4
			
Enter the menu.	Select Assisted Cooking. Press <b>OK</b> .	Select the dish. Press <b>OK</b> .	Insert the dish to the oven. Confirm setting.

**Assisted Cooking**












Legend	
	Weight Automatic available.
	Function with microwave power. Use microwave safe accessory.
	Preheat the appliance before you start cooking.
	Shelf level.
















The display shows **F** and a **number** of the function that you can check in the table.





















	Heating function	Application
<b>1</b>	Grill	To grill thin pieces of food and to toast bread.
<b>2</b>	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
<b>3</b>	Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
<b>4</b>	Conventional Cooking + MW	Baking and roasting food on one shelf position. The function with MW boost, power range: 100 - 600 W.
<b>5</b>	Grill + MW	To cook food in a short time and to brown it. The function with MW boost, power range: 100 - 600 W.

The display shows **P** and a **number** of the dish that you can check in the table.







When the function ends check if the food is ready.

	Dish	Weight	Shelf level / Accessory
<b>1</b>	<b>Roast Beef, rare</b>	1 - 1.5 kg; 4 - 5 cm thick pieces	 <b>1; baking tray</b> Fry the meat for a few minutes on a hot pan. Insert to the appliance.
<b>2</b>	<b>Roast Beef, medium</b>		
<b>3</b>	<b>Roast Beef, well done</b>		
<b>4</b>	<b>Steak, medium</b>	180 - 220 g per piece; 3 cm thick slices	  <b>2; roasting dish on wire shelf</b> Fry the meat for a few minutes on a hot pan. Insert to the appliance.
<b>5</b>	<b>Beef roast / braised</b> (prime rib, top round, thick flank)	1.5 - 2 kg	  <b>1; roasting dish on wire shelf</b>
<b>6</b>	<b>Roast Beef, rare</b> (slow cooking)	1 - 1.5 kg; 4 - 5 cm thick pieces	 <b>1; baking tray</b> Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few minutes on a hot pan. Insert to the appliance.
<b>7</b>	<b>Roast Beef, medium</b> (slow cooking)		
<b>8</b>	<b>Roast Beef, well done</b> (slow cooking)		
<b>9</b>	<b>Fillet, rare</b> (slow cooking)	0,5 - 1.5 kg; 5 - 6 cm thick pieces	 <b>1; baking tray</b> Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few minutes on a hot pan. Insert to the appliance.
<b>10</b>	<b>Fillet, medium</b> (slow cooking)		
<b>11</b>	<b>Fillet, done</b> (slow cooking)		
<b>12</b>	<b>Veal roast</b> (e.g. shoulder)	0.8 - 1.5 kg; 4 cm thick pieces	  <b>1; roasting dish on wire shelf</b> Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the appliance.
<b>13</b>	<b>Pork roast neck or shoulder</b>	1.5 kg	  <b>1; ceramic or glass casserole dish on wire shelf, MW suitable</b> Use your favourite spices. Turn the meat after half of the cooking time.

	Dish	Weight	Shelf level / Accessory
14	<b>Pulled pork</b> (slow cooking)	1.5 - 2 kg	 <b>1; baking tray</b> Use your favourite spices. Turn the meat after half of the cooking time to get an even browning.
15	<b>Loin, fresh</b>	1 - 1.5 kg; 5 - 6 cm thick pieces	 <b>1; roasting dish on wire shelf</b> Use your favourite spices.
16	<b>Spare Ribs</b>	2 - 3 kg; use raw, 2 - 3 cm thin spare ribs	 <b>2; deep pan</b> Add liquid to cover the bottom of a dish. Turn the meat after half of the cooking time.
17	<b>Lamb leg with bones</b>	1.5 - 2 kg; 7 - 9 cm thick pieces	 <b>1; roasting dish on baking tray</b> Fry the meat for a few minutes on a hot pan. Add liquid. Turn the meat after half of the cooking time.
18	<b>Whole chicken</b>	1 - 1.5kg; fresh	  <b>1; ceramic or glass casserole dish on wire shelf, MW suitable</b> Use your favourite spices. Put the chicken breast-side down and turn it over after half of the cooking time.
19	<b>Half chicken</b>	0.5 - 0.8 kg	 <b>2; baking tray</b> Use your favourite spices.
20	<b>Chicken breast</b>	180 - 200 g per piece	  <b>1; casserole dish on wire shelf</b> Use your favourite spices. Fry the meat for a few minutes on a hot pan.
21	<b>Chicken legs, fresh</b>	250 - 400 g	 <b>2; baking tray</b> If you marinated chicken legs first, set lower temperature and cook them longer.
22	<b>Duck, whole</b>	1.5 - 2.5 kg	  <b>1; roasting dish on wire shelf</b> Use your favourite spices. Put the meat on roasting dish. Turn the duck after half of the cooking time.
23	<b>Goose, breast</b>	1kg	  <b>1; roasting dish on wire shelf</b> Use your favourite spices. Turn the goose after half of the cooking time.
24	<b>Meat loaf</b>	1 kg	 <b>1; wire shelf</b> Use your favourite spices.





	Dish	Weight	Shelf level / Accessory
25	Whole fish, grilled	0.5 - 1 kg per fish	 <b>1; baking tray</b> Fill the fish with butter and use your favourite spices and herbs.
26	Fish fillet	-	  <b>2; casserole dish on wire shelf</b> Use your favourite spices.
27	Cheesecake	-	 <b>1; ∅ 28 cm springform tin on wire shelf</b>
28	Apple cake	-	 <b>2; baking tray</b>
29	Apple tart	-	 <b>1; pie form on wire shelf</b>
30	Apple pie	-	 <b>1; ∅ 22 cm pie form on wire shelf</b>
31	Brownies	2 kg of dough	 <b>2; deep pan</b>
32	Chocolate muffins	-	 <b>2; muffin tray on wire shelf</b>
33	Loaf cake	-	 <b>1; loaf pan on wire shelf</b>
34	Baked potatoes	1 kg	 <b>1; baking tray</b> Put the whole potatoes with skin on baking tray.
35	Wedges	1 kg	 <b>2; baking tray</b> lined with baking paper Use your favourite spices. Cut potatoes into pieces.
36	Grilled mixed vegetables	1 - 1.5 kg	 <b>2; baking tray</b> lined with baking paper Use your favourite spices. Cut the vegetables into pieces.
37	Croquets, frozen	0.5 kg	 <b>2; baking tray</b>
38	Pommes, frozen	0.75 kg	 <b>2; baking tray</b>
39	Meat / vegetable lasagna with dry noodle plates	1 - 1.5 kg	 ;  <b>1; ceramic or glass casserole dish on wire shelf, MW suitable</b>
40	Potato gratin (raw potatoes)	1.1 kg	 ;  <b>2; ceramic or glass casserole dish on wire shelf, MW suitable</b> Rotate the dish after half of the cooking time.
41	Pizza fresh, thin	-	 <b>1; baking tray</b> lined with baking paper



	Dish	Weight	Shelf level / Accessory
42	Pizza fresh, thick	-	  1; <b>baking tray</b> lined with baking paper
43	Quiche	-	 1; baking tin on <b>wire shelf</b>
44	Baguette / Ciabatta / White bread	0.8 kg	 1; <b>baking tray</b> lined with baking paper More time needed for white bread.
45	All grain / rye / dark bread all grain in loaf pan	1 kg	  1; <b>baking tray</b> lined with baking paper / <b>wire shelf</b>





## Clock functions

### Clock functions







Clock Function	Application
 <b>Minute minder</b>	When the timer ends, the signal sounds.
 <b>Cooking time</b>	When the timer ends, the signal sounds and the heating function stops.
 <b>Time Delay</b>	To postpone the start and / or end of cooking.
 <b>Uptimer</b>	Maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.








Clock functions are available only for: True Fan Cooking, Conventional Cooking, Turbo Grilling, Pizza Function, Turbo Grilling + MW, True Fan Cooking + MW.











### How to set: Clock functions

How to set: Time of day		
Step 1	Step 2	Step 3
 		

How to set: Time of day		
To change the time of day enter the menu and select Settings, Time of day. Refer to "Menu structure" chapter.	Set the clock.	Press: OK.

How to set: Minute minder			
Step 1	The display shows: 0:00 	Step 2	Step 3
			
Press: 		Set the Minute minder	Press: OK.
 Timer starts counting down immediately.			

How to set: Cooking time				
Step 1	Step 2	The display shows: 0:00  STOP	Step 3	Step 4
				
Choose a heating function and set the temperature.	Press repeatedly: 		Set the cooking time.	Press: OK.
 Timer starts counting down immediately.				

How to set: Time Delay							
Step 1	Step 2	The display shows: the time of day  START	Step 3	Step 4	The display shows: --:--  STOP	Step 5	Step 6
							
Select the heating function.	Press repeatedly: 		Set the start time.	Press: OK.		Set the end time.	Press: OK.
 Timer starts counting down at a set start time.							

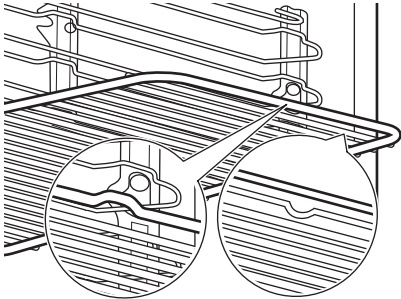
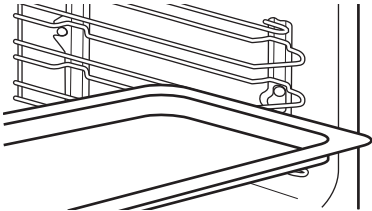
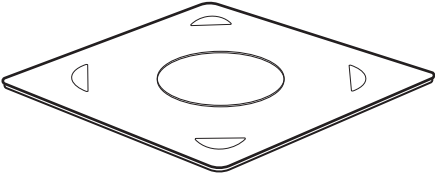
## Using the accessories

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

### Inserting accessories







Use only suitable cookware and material. Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

<p><b>Wire shelf:</b> Push the shelf between the guide bars of the shelf support and make sure that the feet point down.</p>	
<p><b>Baking tray:</b> Push the tray between the guide bars of the shelf support.</p>	
<p><b>Microwave bottom glass plate:</b> Use the microwave bottom glass plate only with microwave function. It is not suitable for combined microwave function (e.g. microwave grilling). Put the accessory on the bottom of the cavity. You can put the food directly on the microwave bottom glass plate.</p>	



### Additional functions



#### Lock

<b>This function prevents an accidental change of the appliance function.</b>		
Turn it on when the appliance works - the set cooking continues, the control panel is locked. Turn it on when the appliance is off - it cannot be turned on, the control panel is locked.		
 	 <b>OK</b> - press and hold to turn on the function. A signal sounds.	 <b>OK</b> - press and hold to turn it off.
 3 x  - flashes when the lock is turned on.		

#### Automatic switch-off

For safety reasons the appliance turns off after some time, if a heating function works and you do not change any settings.

 (°C)	 (h)
200 - 230	5.5

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5


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

#### Cooling fan

When the appliance operates, the cooling fan turns on automatically to keep the surfaces of the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

### Hints and tips

#### Cooking recommendations


The temperature and cooking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used. Your appliance may bake or roast differently to the appliance you had before. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of the food. If you cannot find the settings for a special recipe, look for the similar one.

**Microwave recommendations**

Place the food on the microwave bottom glass plate on the bottom of the cavity.

Turn or stir the food halfway through the defrosting and cooking time.

Stir liquid dishes from time to time.

Stir the food before serving.

Cover the food for cooking and reheating.

Put the spoon to the bottle or glass when heating drinks to ensure better heat distribution.

Put the food into the appliance without packaging. The packaged ready meals can be put into the appliance only when the packaging is microwave safe (check information on the packaging).

**Microwave cooking**

Cook food covered. If you want to keep a crust cook food without a cover.

Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.

**Microwave suitable cookware and materials**

For the microwave use only suitable cookware and materials. Use below table as a reference.

Check the cookware / material specification before use.

Do not use the appliance to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

Pierce food with skin or peel several times before cooking.

Cut vegetables into similar-sized pieces.




After you turn off the appliance, take the food out and let it stand for a few minutes to allow the heat distribute evenly.






**Microwave defrosting**

Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can leak out.

Remove defrosted pieces subsequently.



To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.






Cookware / Material			
Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass	✓	✓	✓
Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations	✓	X	X
Glass and glass ceramic made of ovenproof / frost-proof material	✓	✓	✓






Cookware / Material		 	 
Ovenproof ceramic and earthenware without any quartz or metal components and glazes which contain metal	✓	✓	✓
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	X	X	X
Heat-resistant plastic up to 200 °C	✓	✓	X
Cardboard, paper	✓	X	X
Clingfilm	✓	X	X
Microwave clingfilm	✓	✓	X
Roasting dishes made of metal, e.g. enamel, cast iron	X	X	X
Baking tins, black lacquer or silicon-coated	X	X	X
Baking tray	X	X	X
Wire shelf	X	X	✓
Microwave glass bottom plate	✓	✓	X
Cookware for microwave use, e.g. crisp pan	X	✓	X





**Recommended power settings for different kinds of food**

The data in the table is for guidance only.

700 - 1000 W	
 Searing at the start of the cooking process	 Heating liquids

500 - 600 W				
 Cooking vegetables	 Cooking egg dishes	 Simmering stews	 Heating one-plate meals	 Defrosting and heating frozen meals

300 - 400 W				
 Melting cheese, chocolate, butter	 Simmering rice	 Heating baby food	 Cooking / Heating delicate food	 Continuing cooking

100 - 200 W			
 Defrosting bread	 Defrosting fruit and cakes	 Defrosting cheese, cream, butter	 Defrosting meat, fish

**Cooking tables for test institutes**

Information for test institutes

Tests according to IEC 60705.

**Microwave function**

Use wire shelf unless otherwise specified.


Food	Power W	Quantity kg	Shelf position	Time min	Comments
Sponge cake	600	0.475	Bottom	8 - 9	Turn container around by 1/4, half-way through the cooking time.
Meatloaf	400	0.9	1	25 - 27	Turn container around by 1/4, half-way through the cooking time.
Egg custard	500	1	2	30 - 33	-
Meat defrosting	100	0.5	1	15	Turn the meat upside down halfway through the cooking time.

**Microwave Combi function**


Use the wire shelf.


Food	Function	Power W	Temperature °C	Shelf position	Time min	Comments
Cake, 0.7 kg	Conventional Cooking + MW	100	200	2	23 - 27	Turn container around by 1/4, halfway through the cooking time.
Potato gratin, 1.1 kg	True Fan Cooking + MW	300	180	2	38 - 42	Turn container around by 1/4, halfway through the cooking time.
Chicken, 1.1 kg	Turbo Grilling + MW	400	230	1	35 - 40	Put the meat in round glass container and turn it upside down halfway through the cooking time.

**Care and cleaning**


 **Warning!** Refer to Safety chapters.

**Notes on cleaning**

 <b>Cleaning Agents</b>	Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.

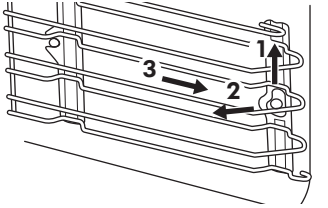
 <b>Everyday Use</b>	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Clean the appliance ceiling carefully from residue and fat.
	Do not store the food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.



 <p><b>Accessories</b></p>	<p>Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.</p>
	<p>Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.</p>


**How to remove: Shelf supports**

Remove the shelf supports to clean the oven.

<b>Step 1</b>	Turn off the oven and wait until it is cold.	
<b>Step 2</b>	Carefully pull the shelf supports up and out of the front catch.	
<b>Step 3</b>	Pull the front end of the shelf support away from the side wall.	
<b>Step 4</b>	Pull the supports out of the rear catch.	
Install the shelf supports in the opposite sequence.		

**How to replace: Lamp**

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.


 **Warning!** Risk of electric shock. The lamp can be hot.

<b>Before you replace the lamp:</b>		
<b>Step 1</b>	<b>Step 2</b>	<b>Step 3</b>
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.

Top lamp


<b>Step 1</b>	Turn the glass cover to remove it.
<b>Step 2</b>	Clean the glass cover.
<b>Step 3</b>	Replace the lamp with a suitable 300 °C heat-resistant lamp.
<b>Step 4</b>	Install the glass cover.


## Troubleshooting


 **Warning!** Refer to Safety chapters.

### What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

 <b>The appliance does not turn on or does not heat up</b>	
<b>Problem</b>	<b>Check if...</b>
The appliance does not heat up.	The automatic switch-off is deactivated.
The appliance does not heat up.	The fuse is not blown.
The appliance does not heat up.	The Lock is off.

 <b>Components</b>	
<b>Problem</b>	<b>Check if...</b>
The lamp does not work.	The lamp is burnt out.

 <b>Error codes</b>	
<b>The display shows...</b>	<b>Check if...</b>
00:00	There was a power cut. Set the time of day.
---°C	The appliance door is closed. Turn the appliance off and on and set the microwave function again.
If the display shows an error code that is not in this table turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.	

### Service data

If you cannot find a solution to the problem yourself, contact an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

<b>We recommend that you write the data here:</b>	
Model (MOD.)	.....

**We recommend that you write the data here:**

Product number (PNC)	.....
Serial number (S.N.)	.....

**Technical data****Technical data**

Dimensions (internal)	Width Height Depth	480 mm 217 mm 411 mm
Usable volumes	43 l	
Area of baking tray	1438 cm <sup>2</sup>	
Top heating element	- W	
Bottom heating element	1000 W	
Grill	1900 W	
Ring	1650 W	
Total rating	3000 W	
Voltage	220 - 240 V	
Frequency	50 Hz	
Number of functions	9	

**Energy efficiency****Energy saving**

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware to improve energy saving (only when you use a non-microwave function).

When possible, do not preheat the appliance before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

**Cooking with fan**

When possible, use the cooking functions with fan to save energy.

**Residual heat**

The fan and lamp continue to operate. When you turn off the appliance, the display shows the residual heat. You can use that heat to keep the food warm.

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of

cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to warm up other dishes.

**Keep food warm**

Choose the lowest possible temperature setting to use residual heat and keep a meal






warm. The residual heat indicator or temperature appears on the display.



**Cooking with the lamp off**

Turn off the lamp during cooking. Turn it on only when you need it.

**Menu structure**


**Menu**

Step 1	Step 2	Step 3	Step 4	Step 5
				
☰ - select to enter the Menu.	Select the option from Menu structure and press OK.	Select the setting.	OK - press to confirm setting.	Adjust the value and press OK.
Turn the knob for the heating functions to the off position to exit the Menu.				


Menu structure	
Assisted Cooking 	Settings 

Settings					
01	Time of day	Change	02	Display brightness	1 - 5
03	Key tones	1 - Beep 2 - Click 3 - Sound off	04	Buzzer volume	1 - 4
05	Uptimer	On / Off	06	Light	On / Off
07	Demo mode	Activation code: 2468	08	Software version	Check
09	Reset all settings	Yes / No			

**Environmental concerns**

Recycle materials with the symbol . Put the packaging in relevant containers to

recycle it. Help protect the environment and human health by recycling waste of electrical

and electronic appliances. Do not dispose of appliances marked with the symbol  with the household waste. Return the product to

your local recycling facility or contact your municipal office.

## IKEA guarantee

### How long is the IKEA guarantee valid?

This guarantee is valid for **5 years** from the original date of purchase of your appliance at IKEA. 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.

### Who will execute the service?

IKEA service provider will provide the service through its own service operations or authorized service partner network.

### What does this guarantee cover?

The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

### What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

### What is not covered under this guarantee?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.

- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.

This restriction do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

**How country law applies**

The IKEA guarantee gives you specific legal rights, which covers or exceed local demands. However these conditions do not limit in any way consumer rights described in the local legislation.

**Area of validity**

For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country. An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

**The dedicated After Sales Service for IKEA appliances:**

Please do not hesitate to contact IKEA After Sales Service to:

1. make a service request under this guarantee;
2. ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
  - the overall IKEA kitchen installation;
  - connections to electricity (if machine comes without plug and cable), to water and to gas since they have to be executed by an authorized service engineer.
3. ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

**How to reach us if you need our service**



Please refer to the last page of this manual for the full list of IKEA appointed contacts and relative national phone numbers.



In order to provide you with a quicker service, we recommend that you use the specific phone numbers listed at the end of this manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Before calling us, assure that you have to hand the IKEA article number (8 digit code) and the Serial Number (8 digit code that can be found on the rating plate) for the appliance of which you need our assistance.

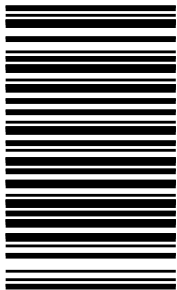
**i** **SAVE THE SALES RECEIPT!** It is your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

**Do you need extra help?**

For any additional questions not related to After Sales of your appliances, please contact our nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.



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