

# ANRÄTTA

GB

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Design and Quality  
IKEA of Sweden





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

**ENGLISH**  
**DEUTSCH**  
**FRANÇAIS**  
**ITALIANO**

**5**  
**24**  
**44**  
**69**



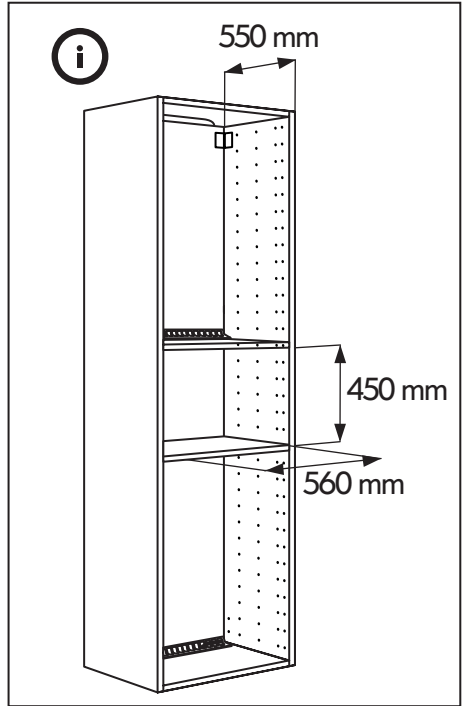
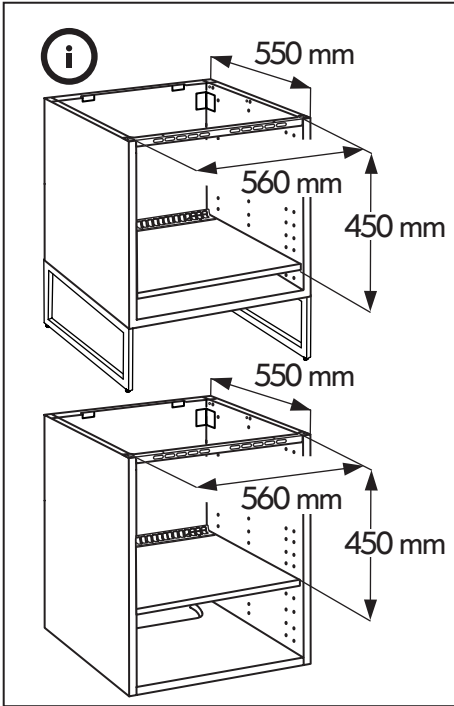
Gehen Sie dazu auf die letzte Seite dieser Broschüre. Dort finden Sie eine Übersicht mit den entsprechenden Telefonnummern und Kontaktdaten unserer autorisierten Kundendienste.



Consultez la dernière page de ce manuel pour la liste complète des centre d'entretien et de réparation agréés IKEA avec leur numéro de téléphone respectifs.



Siete pregati di contattare il numero del Centro Assistenza Autorizzato incaricato da IKEA riportato sull'ultima pagina di questo manuale.



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## Safety Information

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

**⚠** Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

**⚠ WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid

touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

**⚠** Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

**⚠** Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

**⚠** Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

**⚠ WARNING!** If the door or door seals are damaged, the oven must not be operated until it has been repaired - risk of injury.

**⚠ WARNING!** Liquids and foods

must not be heated in sealed containers – risk of explosion, heating of beverages can result in delayed eruptive boiling, care must be taken when handling the container – risk of burn.

⚠ The microwave oven is intended for heating food and beverages. Do not dry food or clothing or heat warming pads, slippers, sponges and similar - risk of fire. When heating food in plastic or paper containers, remains vigilant on the oven - risk of fire.

⚠ The contents of feeding bottles and baby food jars must be stirred or shaken and their temperature checked - risk of burn. Do not heat eggs in their shells and whole hard-boiled eggs - risk of explosion.

⚠ Only use utensils that are suitable for cooking. Do not use metallic containers - risk of injury.

⚠ Only use a temperature probe recommended for this oven - risk of fire.

⚠ If smoke is emitted switch off or unplug the appliance and keep the door closed in order to stifle any flames.

⚠ If the appliance is installed 850 mm or more above the floor, take care not to displace the turntable when removing containers – risk of injury.

⚠ Do not use your microwave oven for deepfrying, because the oil temperature can not be controlled.

⚠ Metallic containers for food and beverages are not suitable during microwave cooking.

⚠ Do not remove the microwave inlet protection plates on the side of the cavity walls (certain models only). They prevent grease and food particles from entering the microwave inlet channels.

### PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

### INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user

manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock.

During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust.

Do not remove the appliance from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible - risk of burn.

⚠ Do not install the appliance behind a decorative door - risk of fire.

⚠ If the appliance is installed under the worktop, do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

⚠ This appliance is intended to be used built-in.

Do not use it freestanding or place into a cabinet.

After unpacking the appliance, make sure that the appliance door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service.

### **ELECTRICAL WARNINGS**

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

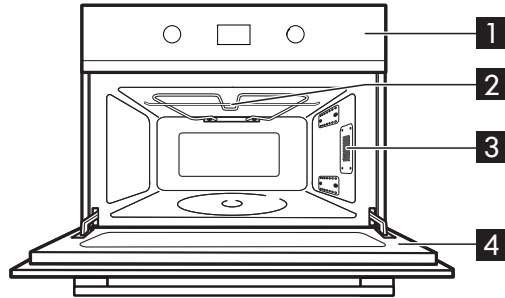
⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

⚠ If the power cable needs to be replaced, contact an authorized service center.

**Product description**

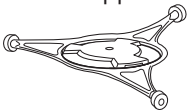


- 1** Control Panel
- 2** Grill element

- 3** Cavity Lamp
- 4** Door

**Accessories**

Turntable support



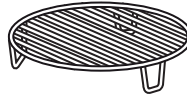
1x

Glass turntable



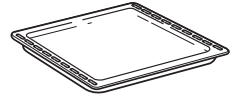
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Wire rack



1x

Baking plate



1x

**General**

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

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

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

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

If accessories containing metal come in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Aluminium foil can be used safely to shield small areas of food as long as it does not come in contact with the oven interior.

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

**Turntable support**

Fit first the internal wheel and then the external part of the turntable support.

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

**Glass turntable**

Place the Glass turntable on the turntable support.

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

**Wire rack**

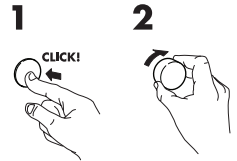
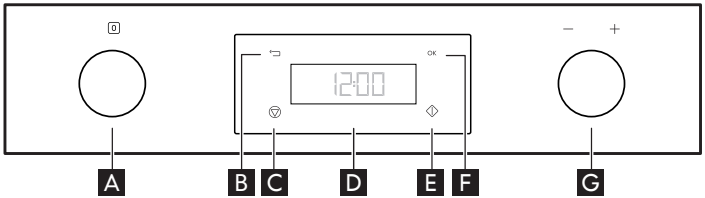
Use the Wire rack when grilling using the grill or cooking in combination (microwaves and grill).

**Baking plate**

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



**Control panel**



- A** Selection push-push knob
- B** Back button
- C** Stop
- D** Display
- E** Start

- F** Confirmation button
- G** Adjust push-push 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 and press it again to restore it to its original position.

**First use**

**Settings**

When the appliance is first plugged in it will ask you to set the clock.

After a power failure the clock will flash and needs to be reset.

Your microwave oven has a number of functions which can be adjusted to your personal taste.



1. Turn the **A** knob until Setting is shown (approx. 3 sec).
2. Push the **G** knob out and turn it to choose one of the following settings to adjust: Clock, Sound, ECO, Brightness

• **Clock**



1. Press the **F** button (the left-hand digits hour's flicker).
2. Push the **G** knob out and turn it to set hours.
3. Press the **F** button (the two right hand digits (minutes) flicker).

4. Turn the **G** knob to set the minutes.
5. Press the **F** button again. The clock is set and in operation.

• **Sound**



1. Press the **F** button.
2. Push the **G** knob out, and turn it to turn the buzzer ON or OFF.
3. Press the **F** button again to confirm the change.

• **Eco**



1. Press the **F** button.
2. Push the **G** knob out and turn it to turn the ECO setting ON or OFF.
3. Press the **F** button again to confirm the change.

When the ECO mode is on, the brightness of the display will automatically switch to a lower level after 1 minute. If the ECO mode is off, the brightness will switch to

the same lower level after 3 minutes. It will automatically switch back to the set brightness level when a button is pressed or the door is opened.

#### • Brightness



1. Press the **F** button.
2. Push the **G** knob out and turn it to set the level of brightness suitable to your preference.
3. Press the **F** button again to confirm the change.

## Daily use

### Start protection / Safety lock

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



Open and close the door, then press **F** to start the function.

### Cooling down

When a function is finished, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

If the temperature is higher than 100°C, “HOT” and the current cavity temperature are displayed when the oven is in stand-by mode. Be careful not to touch the cavity inside when removing food. Use Oven mittens. “HOT” warning will remain active until the cavity temperature is below 50°C.

The cooling procedure can be interrupted without any harm to the oven by opening the door or pressing the **C** Button.

### Setting the timer

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



1. Push the **A** knob out and turn it until zero position.
2. Push the **G** knob out and turn it to set the desired length of the timer.
3. Press the **F** button.

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

Pressing any button to turn off the acoustic signal.

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

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

### Jet start

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

With the knob in the upright position, press Start button to switch on the Jet Start function.

Jet Start automatically starts with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by the Adjust knob to increase or decrease the time. Press the **F** button to confirm the cooking time.

**Microwave oven functions table**

Function	Description of function
12:00	For switching off the oven.
MICRO	For quickly cooking and reheating food or beverages.
COMBI	For quickly cooking and gratinating dishes, combining the microwave and grill functions.
GRILL	For browning, grilling and gratins. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes.
AUTO DEFROST	To defrosting meat, poultry, fish, vegetables and bread.
MW FORCED AIR	Combining oven cooking with microwave function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.
FORCED AIR	To cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.
PRE HEAT	To preheat quickly the empty oven.

**Microwave**

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



1. Push the **A** knob out and turn it until you

find the microwave function.

2. Push the **G** knob out and turn it to set the microwave power level.
3. Press the **F** button to confirm your selection.
4. Turn the **G** knob to set the cooking time.
5. Press the **E** button.

Once the cooking process has been started: the time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time. Power level can be altered during cooking by pressing the Back button and then turning the Adjust knob.

Press the **E** or **F** button to confirm the cooking time.

**Power level Microwaves only**

Power	Suggested use:
900 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of vegetables, meat etc.
650 W	Cooking of fish.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter and chocolate.
160 W	Defrosting. Softening butter, cheeses.
90 W	Softening Ice cream.

**Grill Combi**

Use this function to cook such food as Gratin, Lasagne, Poultry and Baked potatoes.



1. Push the **A** knob out and turn it until you find the Combi function.
2. Push the **G** knob out and turn it to set the grill level (1-2-3).

3. Press the **F** button to confirm your selection. You will automatically be taken to the next setting.
4. Turn the **G** knob to set microwave power level.
5. Press **F** to confirm your selection.
6. Turn the **G** knob to set cooking time.
7. Press the **E** button.

The Max. possible microwave power level when using the Grill is 650W.

Power	Suggested use:
650 W	Cooking Vegetables and Gratin
350 - 500 W	Cooking Poultry and Lasagne
160 - 350 W	Cooking Fish and frozen gratins
90 W	Gratinating fruit

**Grill** 



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

1. Push the **A** knob out and turn it until you find the grill function.
2. Push the **G** knob out and turn it to set the grill level (1-2-3) and push the **F** button
3. Push the **G** knob out and turn it to set the cooking time.
4. Press the **E** button.

Place food on the Wire rack. Turn the food during cooking.

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

**i IMPORTANT:** Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.



**Auto defrost** AUTO

Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Auto Defrost should only be used if the net weight is between 100 g-3 kg.

Always place the plate on the glass turntable.



1. Push the **A** knob out and turn it until you find the Auto Defrost function.
2. Push the **G** knob out and turn it to select a food class.
3. Press the **F** button to confirm your selection.
4. Turn the **G** knob to set the weight.
5. Press the **F** button to confirm your selection.
6. Press the **E** button.





**Weight:**


This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

**Frozen foods:**

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

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

Food	Hints
Meat  (100 g - 2.0 Kg)	Minced meat, cutlets, steaks or roasts. Turn food when oven prompts.
Poultry  (100 g - 2.5 Kg)	Chicken whole, pieces or fillets. Turn food when oven prompts.
Fish  (100 g - 2,0 Kg)	Whole, steaks or fillets. Turn food when oven prompts.
Vegetables  (100 g - 2,0 Kg)	Mixed vegetables, peas, broccoli etc. Turn food when oven prompts.

Bread  (100 g - 2.0 Kg)	Loaf, buns or rolls. Turn food when oven prompts.
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For food not listed in this table and if the weight is lesser or greater than recommended weight, follow the procedure for setting microwaves and choose 160 W when defrosting.

**i IMPORTANT:** Don't place Frozen food directly on a Hot Turntable. Put a plate between Food and Turntable.

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

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

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

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

Turn large joints halfway through the defrosting process.

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

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

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

**Manual defrost**

Follow the procedure for setting microwaves and choose 160 W when defrosting. Experience will give you the times needed for various amounts.

**MW-Forced air** 

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



1. Push the **A** knob out and turn it until you find the MW-Forced air function (default temperature and MW power is displayed).
2. Push the **G** knob out and turn it to set the temperature.
3. Press the **F** button to confirm your selection. You will automatically be taken to the next setting.
4. Turn the **G** knob to set the Microwave Power Level.
5. Press the **F** button to confirm your selection. You will automatically be taken to the next setting.
6. Turn the **G** knob to set the cooking time.
7. Press the **E** button.

Always use the Wire rack to put food on to allow the air to circulate properly around the food. Once the heating process has been started the cooking time can easily be adjusted with the adjust knob. Use the back button to return to where you can change power level or end temperature. The Max. possible microwave power level when using the Forced air is 350 W.

MW-Forced air	
Power	Power suggested use:
350 W	Cooking Poultry, Fish & Gratins
160 W	Cooking Roasts
90 W	Baking Bread & Cakes

**Forced air** 

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



1. Push the **A** knob out and turn it until you find the Forced air function (default temperature is displayed).
2. Push the **G** knob out and turn it to set the temperature.
3. Press the **F** button to confirm your selection.
4. Turn the **G** knob to set the cooking time.
5. Press the **E** button.

Always use the Wire rack to put food on to allow the air to circulate properly around the food.

Use the Baking plate when baking small items like cookies or rolls. Once the heating process has been started the cooking time can easily be adjusted with the adjust knob. Use the back button to return to where you can change end temperature.

**Pre Heat** 

Use this function to preheat the empty oven. Preheating is always done with the oven empty just like you would in a conventional oven before cooking or baking.



1. Push the **A** knob out and turn it until you find the Pre-heat function (default temperature is displayed).
2. Push the **G** knob out and turn it to set the temperature.
3. Press the **E** button. The current cavity temperature is displayed during the quick heat process.
4. Set the holding time and press the **F** button.

Do not place food in oven before or during preheating. It will be burned from the intense heat. Once the heating process has been started the temperature can easily be adjusted by turning the adjust knob.

**⚠ WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Young children should be kept away. During and after use, do not touch the heating elements or interior surface of the appliance - risk of burns. Do not allow the appliance to come in contact with cloths or other flammable materials until all the components have cooled down completely.

**⚠ WARNING!** Do not heat or cook with sealed jars or containers in the appliance. The pressure that builds up inside might cause them to explode, damaging the appliance.

**⚠ WARNING!** If the appliance is operated in the combination mode, children should only use the appliance under adult supervision due to the temperatures generated.

**⚠ WARNING!** Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken :

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

**⚠ WARNING!** After heating baby food of liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.

## Cleaning and maintenance

Cleaning is the only maintenance normally required.

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

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

Do not spray directly on the oven.

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

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

**i IMPORTANT:** do not operate the microwave oven when the turntable has been removed for cleaning.

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

**i IMPORTANT:** do not allow grease or food particles to build up around the door.

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

**i IMPORTANT:** do not use steam cleaning appliances when cleaning your microwave oven.

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

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

### Dishwasher safe

- Turntable support.
- Glass turntable.

**⚠ WARNING!:** Do not remove any cover. The door seals and the door seals areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it have been repaired by a qualified technician. before performing any maintenance operation - risk of electrical shock. Never use steam cleaning equipment.

## What to do if ...

Problem	Possible cause	Solution
The appliance does not work.	The mains power supply or the appliance is not connected.	Check your fuses and ensure that there is power available.
	The door isn't closed.	Open and then close the door before you try again.
A message is displayed such as: F2, F3C, F7 or Err2, Err3, Err5.	The oven has recognized that a fault has occurred in one of its sensors or similar.	Disconnect and wait 10 minutes before reconnecting, then try to operate the oven once more. If the problem persists: call service.
The food is unevenly heated.	Very thin parts such as chicken wingtips and such are not shielded.	Shield the thinner parts with aluminum foil.
	The food was heated at a power level too high.	Choose a lower power level.
	The turntable has stopped.	Check that the turntable and turntable support is in place and the food is well centered, not touching the cavity walls.
Food isn't turning.	The turntable has stopped.	Check that the turntable and turntable support is in place and the cavity bottom is clean.

### Authorized Service Centre

Before calling the Authorized Service Centre:

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

If the fault persists after the above checks, contact IKEA Authorized Service Centre.

Always specify:

- the type of fault;
- exact type and model of appliance;
- the Authorized Service Centre number (the number given after the word "Service" on the rating plate) located on the inside edge of the oven cavity (visible when the door is open);
- your full address;
- your telephone number.

**SERVICE** 0000 000 00000



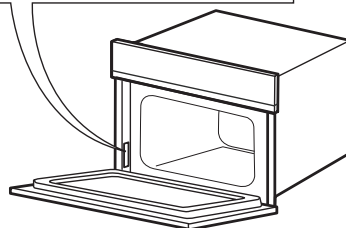
If any repairs are required, please contact IKEA Authorized Service Centre (to guarantee that original spare parts will be used and repairs carried out correctly).



**Technical data**

Model identification: ANRÄTTA 104 117 65	
Supply Voltage	220-240 V/50 Hz
Rated Power Input	2800 W
Fuse	16 A
MW output power	900 W
Grill	1600 W
Convection	1200 W
Outer dimensions (HxWxD)	455 x 595 x 566
Cavity inner dimensions (HxWxD)	210 x 450 x 420

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



**Data for test heating performance in accordance with IEC 60705.**

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

Test	Amount	Approx. time	Power level	Container
12.3.1 Egg custard	750 g	16 - 17 min	500 W	Pyrex 3.227
12.3.2 Sponge cake	475 g	7 - 8 min	750 W	Pyrex 3.827
12.3.3 Meatloaf	900 g	20 - 22 min	750 W	Pyrex 3.838
12.3.4 Potato gratin	1100 g	18 - 20 min	Grill Medium + 650 W	Pyrex 3.827
12.3.5 Cake	700 g	28 - 30 min	Forced air 175°C + 90 W	Pyrex 3.827
12.3.6 Chicken	1000 g	40 - 45 min	Turbo grill High + 350 W	Pyrex 3.827
13.3 Meat defrost	500 g	15 - 16 min	160 W	

**In accordance with IEC 60350.**

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

Test	Approx. time	Temperature	Preheated oven	Accessories
7.5.1 Shortbread	30 - 35 min	150 °C	No	Baking plate
7.5.3 Small cakes	20 - 25 min	170 °C	Yes	Baking plate
7.6.1 Fatless Sponge Cake	40 - 45 min	160 °C	Yes	Wire rack
7.6.2 Apple pie	60 - 70 min	160 -170 °C	Yes	Wire rack
9.2 Toast	4 - 5 min	Grill High	Yes	Wire rack

**NOTE:** this information is only for the qualified technician.

## Installation

### Mounting the appliance

Follow the supplied separate mounting instructions when installing the appliance. Installation and repairs 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. Children should not perform installation operations. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.

Use protective gloves to perform all unpacking and installation operations. The appliance must be handled and installed by two or more persons.

The appliance must be disconnected from the power supply before carrying out any installation operation.

After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.

After unpacking the appliance, make sure that the appliance 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.

During installation, make sure the appliance does not damage the power cable.

**Door safety device**

**Door lock device**

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

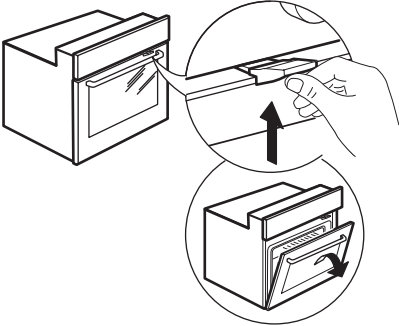


Fig. 1

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

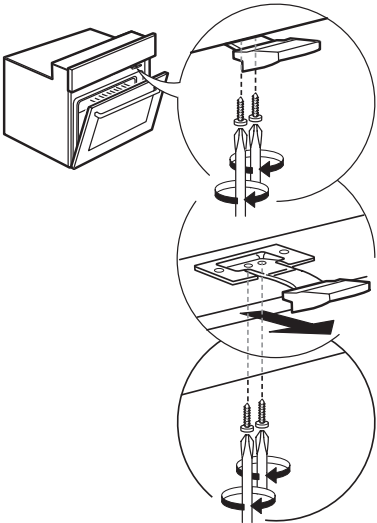


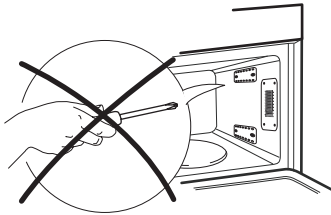
Fig. 2

## Electrical connection

### Prior to connecting

Check that the voltage on the rating plate corresponds to the voltage in your home. The rating plate is on the front edge of the oven (visible when the door is open).

Do not remove the microwave inlet protection plates located on the side of the oven cavity walls. They prevent grease and food particles from entering the microwave inlet channels.



Ensure the oven cavity is empty before mounting.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth. Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

### After connecting

The oven can be operated only if the oven door is firmly closed.

Regulation require that the appliance is earthed.

The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Failure to observe these instructions may lead to risks. The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.

**CAUTION:** The appliance is not intended to be operated by means of an external timer or separate remote control system.

After installation, the electrical components must not be accessible to the user.

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.

**WARNING :** The power cable must be long enough for connecting the appliance, once fitted in its housing, to the main power supply.

Do not pull the power supply cable.

If the power cable is damaged it must be replaced with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces.

Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

Do not use extension leads, multiple sockets or adapters. Do not connect the appliance to a socket which can be operated by remote control.

## Environmental concerns

**⚠ WARNING!** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which give protection against exposure to microwave energy.

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

**⚠ WARNING!** The oven shall be cleaned regularly and any food deposits removed.


**⚠ WARNING!** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation - risk of electrical shock. Never use steam cleaning equipment.

**⚠ WARNING!** Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

**⚠** Ensure the appliance is cooled down before any cleaning or maintenance. - risk of burn.


**⚠ WARNING!** Switch off the appliance before replacing the lamp - risk of electrical shock.

## DISPOSAL OF PACKAGING MATERIALS

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

## SCRAPPING OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

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 center for the recycling of electrical and electronic equipment.

## ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

## IKEA GUARANTEE

### How long is the IKEA guarantee valid?

This guarantee is valid for five 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

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.

#### **(just for GB)**

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 Authorized Service Centre 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 Authorized Service Centre 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.