

# **KULINARISK**





For the IKEA appointed Authorized Service Centre, please refer to www.IKEA.com and select your local store for phone numbers and opening times.

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Subject to change without notice.

# **A** 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 between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.

 Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts may become hot during use.

- 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 must 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 put in 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.
- 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.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

# **Conditions of Use**

This appliance is intended to be used in household and similar applications such as:

· Farm houses

 By clients in serviced apartments, holiday apartments and other residential type environments.

# **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.

Cabinet minimum height (Cabinet under the worktop mini- mum 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

Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	882 mm
Ventilation opening minimum size. Open- ing placed on the bot- tom 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

#### **Electrical connection**



**Warning!** Risk of fire and electric

- 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.



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

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - 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.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven 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 is in operation. 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.

#### **Steam Cooking**



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

· Released Steam can cause burns:

- Do not open the appliance door during the steam cooking operation.
- Open the appliance door with care after the steam cooking operation.

#### **Care and Cleaning**

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**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.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire.
- If you use an oven spray, obey the safety instructions on the packaging.

### **Internal lighting**

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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.

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



Refer to the Assembly Instructions for the installation.

#### **Electrical installation**



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



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:

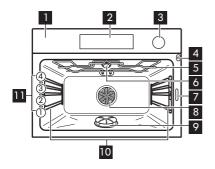
Total power (W)	Section of the cable (mm²)
maximum 1380	3 x 0.75

Total power (W)	Section of the cable (mm²)
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 Electronic programmer
- 3 Water drawer
- 4 Socket for the core temperature sensor
- 5 Grill
- 6 Lamp
- 7 Rating plate
- 8 Fan
- 9 Steam generator with cover
- 10 Shelf support, removable
- 11 Shelf positions

#### **Accessories**

- Wire shelf x 1
   For cookware, cake tins, roasts.
- Baking tray x 1
   For cakes and biscuits.
- Core temperature sensor x 1
  To measure how far the food is cooked.
- Sponge x 1

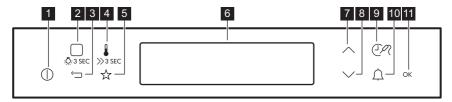
For absorbing the remaining water from the steam generator.



**Warning!** Remove the sponge from the cavity before cooking. Do not use the sponge when the appliance is hot.

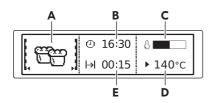
# **Control panel**

# **Electronic programmer**



	Symbol	Function	Comment
1	$\bigcirc$	ON / OFF	To turn on and off the oven.
2	.Ö.:3 SEC	Heating Functions or Assisted Cook- ing	Press once to enter to the Heating Functions Menu. Press again to switch to Assisted Cooking. To turn on or off the light, press for 3 seconds.
3	Û	Back key	To go back one level in the menu. To show the main menu, press the symbol for 3 seconds.
4	≫3 SEC	Temperature selection	To set the temperature or show the current temperature in the oven.
5	$\stackrel{\wedge}{\sim}$	Favourites	To save and access your favourite programmes.
6	-	Display	Shows the current settings of the oven.
7	^	Up key	To move up in the menu.
8	~	Down key	To move down in the menu.
9	Œ.A	Time and additional functions	To set different functions. When a heating function operates, press the symbol to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the core temperature sensor.
10	$\Box$	Minute Minder	To set the function: Minute Minder.
11	OK	ОК	To confirm the selection or setting.

### **Display**



- A. Heating function
- B. Time of day
- C. Heat-up indicator
- D. Temperature
- E. Duration time or end time of a function

Other indicators of the display:

Symbol	Function	
$\bigcirc$	Minute Minder	The function works.
•	Time of day	The display shows the current time.
→	Duration	The display shows the necessary time for cooking.
<b>→</b>	End Time	The display shows when the cooking time is complete.
8	Temperature	The display shows the temperature.
Ō	Time Indication	The display shows how long the heating function works. Press $\stackrel{\checkmark}{}$ and $\stackrel{\wedge}{}$ at the same time to reset the time.
7	Calculation	The oven calculates the time for cooking.
	Heat-up Indicator	The display shows the temperature in the oven.
å	Weight Automatic	The display shows that the automatic weight system works or that weight can be changed.
<b>Q</b> →	Heat + Hold	The function works.

# **Before first use**



**Warning!** Refer to Safety chapters.

# **Initial Cleaning**

Remove all accessories and removable shelf supports from the oven.



Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

#### First Connection

When you connect the oven to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

- **1.** Press ^ or  $\stackrel{\checkmark}{}$  to set the value.
- 2. Press OK to confirm.

#### **Preheating**

Before first use preheat the oven with only wire shelves and baking trays inside.

- Set the function: Conventional Cooking
   and the maximum temperature.
- 2. Let the oven operate for 1 hour.
- **3.** Set the function: True Fan Cooking (%) and the maximum temperature.
- **4.** Let the oven operate for 15 minutes. Accessories can become hotter than usual. The oven can emit an odour and smoke during preheating. Make sure that the airflow in the room is sufficient.

### Using the Mechanical child lock

The oven has the child lock installed. It is on the right side of the oven, below the control panel. To open the oven door with the child lock:

**1.** Pull and hold the child lock handle up as shown in the picture.



#### 2. Open the door.

Close the oven door without pulling the child lock.

To remove the child lock, open the oven door and remove the child lock with the torx key. The torx key is in the oven fitting bag.

Screw back the screw into the hole after removing the child lock.



**Warning!** Be careful not to scratch the control panel.

# **Daily use**



**Warning!** Refer to Safety chapters.

### Navigating the menus

- **1.** Turn on the oven.
- **2.** Press  $\checkmark$  or  $^$  to select the menu option.
- **3.** Press OK to move to the submenu or accept the setting.
- At each point you can go back to the main menu with  $\stackrel{\hookrightarrow}{}$ .

#### The menus in overview

Main menu

Symbol / Menu item	Application
Heating Func- tions	Contains a list of heating functions.
Assisted Cooking	Contains a list of automatic programmes. The recipes for these programmes can be found in the recipe book.

Symbol / Menu item	Application
닭 Favourites	Contains a list of favourite cooking programmes created by the user.
Steam Cleaning	Cleaning the appliance with steam.
Basic Settings	Used to set the appliance configuration.
☆ Specials	Contains a list of additional heating functions.

# Submenu for: Basic Settings

Jubiliena for. Basic Settings		
Symbol / Menu item	Description	
Set Time of Day	Sets the current time on the clock.	
① Time Indication	When ON, the display shows the current time when you deactivate the appliance.	
III Set + Go	To set a function and activate it later with a press of any symbol on the control panel.	
<b>↓</b> Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking cycle finished.	
① Time Extension	Activates and deactivates the time extension function.	
Display Contrast	Adjusts the display contrast by degrees.	
Ö- Display Bright- ness	Adjusts the display brightness by degrees.	

Symbol / Menu item	Description
<b>≅</b> Set Language	Sets the language for the display.
〔 € Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
\frac{1}{\text{Key Tones}}	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
Alarm/Error Tones	Activates and deactivates the alarm tones.
<b>š</b> Service	Shows the software version and configuration.
E Factory Settings	Resets all settings to factory settings.

# **Heating Functions**

Heating function	Application
Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
Half Steam + Heat	For dishes with a high moisture content, cus- tard royale and terri- nes, and for poaching fish.
Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.

<b>Heating function</b>	Application
Steam Regenerating	Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions.
(%) True Fan Cooking	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.
Conventional Cooking	To bake and roast food on one shelf position.
(알) Pizza Setting	To bake pizza. To make intensive browning and a crispy bottom.
(分) Slow Cooking	To prepare tender, succulent roasts.
Bottom Heat	To bake cakes with crispy bottom and to preserve food.

Heating function	Application
Moist Fan Baking	This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1. When you use this function the lamp automatically turns off after 30 seconds.
Frozen Foods	To make convenience food (e.g. french fries, potato wedges or spring rolls) crispy.
Grill	To grill flat food and to toast bread.
Fast Grilling	To grill flat food in large quantities and to toast bread.

<b>Heating function</b>	Application
Ĭ	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.

### **Specials**

<b>Heating function</b>	Application
Bread Baking	To bake bread.
Au Gratin	For dishes such as lasagna or potato gratin. To make gratins and to brown.
(೪) Dough Proving	To rise the yeast dough before baking. When you use this function the lamp automatically turns off after 30 sec- onds.
(%) Plate Warming	To preheat plates for serving.
Preserving	To make vegetable preserves (e.g. pickles).
(☆) Drying	To dry sliced fruit, vegetables and mushrooms.
Keep Warm	To keep food warm.

<b>Heating function</b>	Application
(分) Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food. When you use this function the lamp automatically turns off after 30 seconds.

### Setting a heating function

- **1.** Turn on the oven.
- 2. Select the menu: Heating Functions.
- 3. Press OK to confirm.
- **4.** Select a heating function.
- **5.** Press OK to confirm.
- **6.** Set the temperature.
- 7. Press OK to confirm.

# Setting a steam function

The water drawer cover is in the control panel.



Warning! Do not put water directly into the steam generator. Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

- **1.** Press the cover of the water drawer to open it.
- 2. Fill the water drawer with 800 ml of

The water supply is sufficient for approximately 50 minutes.

- **3.** Push the water drawer to its initial position.
- **4.** Turn on the oven.
- **5.** Set a steam heating function and the temperature.
- **6.** If necessary, set the function: Duration |→| or: End Time →|.

The steam appears after approximately 2 minutes. When the oven reaches the set temperature, the signal sounds.

When the steam generator is empty, the signal sounds.

The signal sounds at the end of the cooking time.

**7.** Turn off the oven.

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**Caution!** The oven is hot. There is a risk of burns. Be careful when you empty the water tank.

8. After steam cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the oven is cool.

Let the oven dry fully with the door open.

When the oven cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar.

### **Heat-up indicator**

When you turn on a heating function, the bar on the display comes on. The bar shows

that the temperature increases. When temperature is reached the buzzer sounds 3 times and the bar flashes and then disappears.

#### **Fast Heat Up**

This function decreases the heat-up time.



Do not put food in the oven when the Fast heat up function works.

To turn on the function, hold »3 sec for 3 seconds. The heat-up indicator alternates.

This function is not available for some oven functions.

#### Residual heat

When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

# **Clock functions**

#### Clock functions table

Clock function	Application
A Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the oven.  Use ♠ to turn on the function. Press ↑ or ▼ to set the minutes and OK to start.
→  <sub>Duration</sub>	To set how long the oven works (max. 23 h 59 min).

Clock function	Application
12.10 11116	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.



If you use the clock functions: Duration, End Time, the oven turns off the heating elements after 90 % of the set time. The oven uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

#### Setting the clock functions

Before you use the functions:
Duration, End Time, you must set
a heating function and
temperature first. The oven turns
off automatically.
You can use the functions:
Duration and End Time at the
same time if you want to
automatically turn on and turn off
the oven on a given time later.
The functions: Duration and End
Time do not work when you use
the core temperature sensor.

- 1. Set a heating function.
- 2. Press <sup>♠</sup> again and again until the display shows the necessary clock function and the related symbol.
- **3.** Press  $^{\wedge}$  or  $^{\vee}$  to set the necessary time.
- **4.** Press OK to confirm.

When the time ends, a signal sounds. The oven turns off. The display shows a message.

**5.** Press any symbol to stop the signal.

#### Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It turns

on after the baking or roasting procedure ends.

You can turn on or turn off the function in the menu: Basic Settings.

- 1. Turn on the oven.
- **2.** Select the heating function.
- 3. Set the temperature above 80 °C.
- **4.** Press <sup>™</sup> again and again until the display shows: Heat + Hold.
- **5.** Press OK to confirm. When the function ends, a signal sounds.

#### **Time Extension**

The function: Time Extension makes the heating function continue after the end of Duration.



Applicable to all heating functions with Duration or Weight Automatic.

Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, a signal sounds. Press any symbol.

The display shows the message.

- **2.** Press <sup>⊕</sup>? to turn on or <sup>□</sup> to cancel.
- **3.** Set the length of the function.
- 4. Press OK

# **Automatic programmes**



**Warning!** Refer to Safety chapters.

### **Recipes online**



You can find the recipes for the automatic programmes specified for this oven on the website www.ikea.com. To find the proper Recipe Book check the article number on the rating plate on the front frame of the oven cavity.

**FNGIISH** 18

#### **Assisted Cooking**

This oven has a set of recipes you can use. The recipes are fixed and you cannot change them.

- 1. Turn on the oven.
- 2. Select the menu: Assisted Cooking. Press OK to confirm.
- **3.** Select the category and dish. Press OK to confirm.
- **4.** Select a recipe. Press OK to confirm.

# Using the accessories



Warning! Refer to Safety chapters.

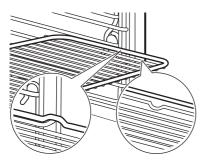
#### Inserting the accessories



Caution! Do not use the baking tray or deep pan with the Full Steam function.

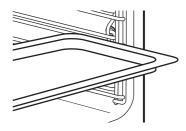
#### Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



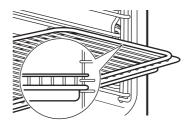
Baking tray:

Push the baking tray between the guide bars of the shelf support.



Wire shelf and baking tray together:

Push the baking tray between the guide bars of the shelf support and the wire shelf on the quide bars above.



Small indentation at the top (i)

increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

#### Core temperature sensor

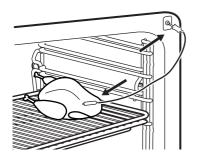
There are two temperatures to be set: the oven temperature and the core temperature.

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the oven turns off.



**Caution!** Only use the core temperature sensor supplied or the correct replacement parts.

- The core temperature sensor must stay in the meat and in the socket during the cooking.
- **1.** Put the tip of the core temperature sensor into the centre of the meat.
- Put the plug of the core temperature sensor into the socket at the front of the oven.



**3.** Turn on the oven.

The display shows the core temperature sensor symbol.

- **4.** Press ^ or ` in less than 5 seconds to set the core temperature.
- **5.** Set the heating function and, if necessary, the oven temperature.

The oven calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The oven calculates the end time in approximately 30 minutes.

**6.** To change the core temperature, press @

When the meat is at the set core temperature, a signal sounds. The oven turns off automatically.

- **7.** Press any symbol to stop the signal.
- Remove the core temperature sensor plug from the socket and remove the meat from the oven.
- **9.** Press ① to turn off the oven.



Warning! The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

# **Additional functions**

#### **Favourites**

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

Saving a programme

- 1. Turn on the oven.
- **2.** Set a heating function or an automatic programme.
- **3.** Press again and again until the display shows: SAVE.

4. Press OK to confirm.

The display shows the first free memory position.

- **5.** Press OK to confirm.
- **6.** Enter the name of the programme. The first letter flashes.
- **7.** Press ∨ or ∧ to change the letter.
- 8. Press OK

The next letter flashes.

- 9. Do step 7 again as necessary.
- 10. Press and hold OK to save.

You can overwrite a memory position. When the display shows the first free memory position, press  $\stackrel{\checkmark}{}$  or  $\stackrel{\wedge}{}$  and press  $\stackrel{\mathsf{OK}}{}$  to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

#### Activating the programme

- 1. Turn on the oven.
- 2. Select the menu: Favourites.
- 3. Press OK to confirm.
- **4.** Select your favourite programme name.
- 5. Press OK to confirm.

You can press  $\overset{\checkmark}{\bowtie}$  to go directly to menu: Favourites.

#### **Using the Child Lock**

When the Child Lock is on, the oven cannot be turned on accidentally.

- **1.** Press  $\bigcirc$  to turn on the display.
- 2. Press <sup>ex</sup> and 対 at the same time until the display shows a message and a key symbol.

To turns off the Child Lock function repeat step 2.

#### **Function Lock**

This function prevents an accidental change of the heating function. You can turn it on only when the oven works.

- 1. Turn on the oven.
- **2.** Set a heating function or setting.
- **3.** Press again and again until the display shows: Function Lock.
- 4. Press OK to confirm.

To turn off the function, press  $^{@?}$ . The display shows a message. Press  $^{@?}$  again and then OK to confirm.



When you turn off the oven, the function also turns off.

#### Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

- 1. Turn on the oven.
- 2. Set a heating function.
- **3.** Press again and again until the display shows: Duration.
- 4. Set the time.
- **5.** Press again and again until the display shows: Set + Go.
- 6. Press OK to confirm.

Press any symbol (except for  $\bigcirc$ ) to start the function: Set + Go. The set heating function starts.

When the heating function ends, a signal sounds.



- Function Lock is on when the heating function works.
- The menu: Basic Settings lets you turn the function: Set + Go on and off.

#### **Automatic Switch-Off**

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

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

The Automatic Switch-off does not work with the functions: Light, Food Sensor, Duration, End Time.

# **Brightness of the display**

There are two modes of display brightness:

- Night brightness when the oven is turned off, the brightness of the display is lower between 10 PM and 6 AM.
- · Day brightness:
  - when the oven is turned on.
  - if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.

#### Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces

of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

#### Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

# Hints and tips

### Cooking recommendations

Whenever preheating, remove the wire shelves and trays from the cavity to have the fastest performance.

The oven has four shelf positions. Count the shelf positions from the bottom of the cavity.

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.

Moisture can condense in the oven or on the door glass panels during cooking. Always stand back from the oven when you open the oven door.

When the oven cools down, clean the cavity with a soft cloth.

#### **Baking cakes**

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

#### Cooking meat and fish

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

### **Moist Fan Baking**

Food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	1
Lasagne	180 - 200	45 - 60	1
Potato gratin	190 - 210	55 - 80	1
Sweet dishes	180 - 200	45 - 60	1
Ring cake or brioche	160 - 170	50 - 70	1

Food	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	170 - 190	40 - 50	1
Cake with crumble top- ping (dry)	160 - 170	20 - 40	2
Biscuits made with yeast dough	160 - 170	20 - 40	2

# Moist Fan Baking - recommended accessories

Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.

Accessories	Size	Picture
Pizza pan, dark, non-reflective	28 cm diameter	
Baking dish, dark, non-re- flective	26 cm diameter	
Ramekins, ceramic	8 cm diameter, 5 cm height	
Flan base tin, dark, non-re- flective	28 cm diameter	

#### Information for test institutes

#### **Fast Grilling**

Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Use the third shelf position.

Food	Grilling time (min)		
	1st side 2nd side		
Burgers	9 - 13	8 - 10	
Toast	1-3	1 - 3	

#### Cooking tables

For additional cooking tables please refer to the Recipe Book which you can find on the website www.ikea.com. To find the proper Recipe Book check the article number on the rating plate on the front frame of the oven cavity.

# **Care and cleaning**



**Warning!** Refer to Safety chapters.

#### Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner.

If you have nonstick accessories, do not clean them using aggressive agents, sharpedged objects or a dishwasher. It can cause damage to the nonstick coating.

Clean the moisture from the cavity after each use.

#### Stainless steel or aluminium ovens

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

### Cleaning the door gasket

Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the oven if the door gasket

is damaged. Contact an Authorised Service Centre.

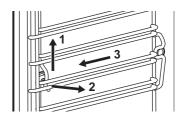
To clean the door gasket, refer to the general information about cleaning.

#### Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

 Pull carefully the supports up and out of the front catch.



- **2.** Pull the front end of the shelf support away from the side wall.
- **3.** Pull the supports out of the rear catch. Install the shelf supports in the opposite sequence.

#### **Steam Cleaning**

Remove the worst dirt manually.

- Put 250 ml of water with 3 tablespoons of vinegar directly into the steam generator.
- **2.** Turn on the function: Steam Cleaning. The display shows the duration of the function. An acoustic signal sounds when the programme is completed.

- **3.** Touch any symbol to turn off the signal.
- Wipe out the appliance with a soft cloth. Remove the water from the steam generator.

Let the appliance dry fully with the door open for approximately 1 hour.

To speed up the drying you can close the door and heat up the appliance with the function: True Fan Cooking at temperature 150°C for approximately 15 minutes.

#### Steam generation system

- **Caution!** Dry the steam generator after each use. Remove the water with the sponge.
- Remove the limescale with water and vinegar.
- Caution! Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.
- To clean the water drawer and the steam generator, put the water and vinegar mixture (approximately 250 ml) through the water drawer into the steam generator. Wait for approximately 10 minutes.
- **2.** Remove the water and vinegar with the sponge.
- **3.** Put clean water (100 200 ml) into the water drawer to flush the steam generation system.
- **4.** Remove the water from the steam generator with the sponge and rub it dry.
- **5.** Keep the door open to let the appliance dry fully.

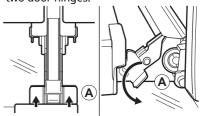
### Removing and installing the door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

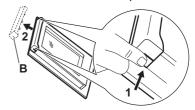
**Warning!** The door is heavy.

1. Open the door fully.

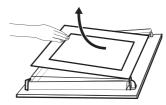
**2.** Fully press the clamping levers (A) on the two door hinges.



- **3.** Close the oven door to the first opening position (approximately 70° angle).
- **4.** Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
- **5.** Put the door with the outer side down on a soft cloth on a stable surface.
- **6.** Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



- Pull the door trim to the front to remove it.
- **8.** Hold the door glass panels on their top edge one by one and pull them up out of the guide.



 Clean the glass panel with water and soap. Dry the glass panel carefully.
 When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

One of the hinge-arms (normally the right one) is free to move.

Make sure, that both hinge-arms are in the same position (approximately 70° angle).

 $\triangle$ 

**Warning!** Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

#### Replacing the lamp

Put a cloth on the bottom of the interior of the oven. It prevents damage to the lamp glass cover and the cavity.

### $\Lambda$

**Warning!** Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

- 1. Turn off the oven.
- **2.** Remove the fuses from the fuse box or turn off the circuit breaker.
- **3.** Turn the lamp glass cover counterclockwise to remove it.
- 4. Clean the glass cover.
- 5. Replace the oven light bulb with a 40 W, 220 240 V (50 Hz), 350 °C heat resistant oven light bulb (connection type: G9).
- **6.** Install the glass cover.

# **Troubleshooting**



**Warning!** Refer to Safety chapters.

#### What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is turned off.	Turn on the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is on.	Refer to "Automatic switch- off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

Problem	Possible cause	Remedy
The display shows F111.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core tem- perature sensor as far as possible into the socket.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul> <li>Turn off the oven with the house fuse or the safety switch in the fuse box and turn it on again.</li> <li>If the display shows the error code again, contact an Authorised Service Centre.</li> </ul>
Steam and condensation set- tle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The lamp is turned off.	The Moist Fan Baking function is turned on.	Normal behavior of the Moist Fan Baking function. Refer to "Daily Use" chapter, Heating Functions.

#### 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 oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:		
Model (MOD.)		
Product number (PNC)		
Serial number (S.N.)		

# **Technical data**

#### **Technical data**

Dimensions (internal)	Width Height Depth	477 mm 214 mm 418 mm
Area of baking tray	1424 cm²	

Top heating element	1900 W
Bottom heating element	1000 W
Grill	1900 W
Ring	1650 W
Total rating	3000 W
Voltage	230 - 240 V
Frequency	50 Hz
Number of functions	22

# **Energy efficiency**

#### **Product Information and Product Information Sheet\***

Supplier's name	IKEA
Model identification	KULINARISK 504.168.22
Energy Efficiency Index	94.5
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	43 I
Type of oven	Built-In Oven
Mass	31.0 kg

<sup>\*</sup> For European Union according to EU Regulations 65/2014 and 66/2014.

For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.

For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

#### **Energy saving**



The oven contains features which help you save energy during everyday cooking.

#### **General hints**

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

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

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

#### Cooking with fan

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

#### Residual heat

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically deactivate earlier in some oven functions.

The fan and lamp continue to operate.

#### 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.

#### **Moist Fan Baking**

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 seconds. You may turn on the lamp again but this action will reduce the expected energy savings.

# **Environmental concerns**

Recycle materials with the symbol (أ.). 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 Pty Ltd, ABN 84006270757 or at

Cebas Pty Ltd, ABN 15 009 156 003 (Both Trading as 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. Contact IKEA for further information.

If you encounter any trouble with the appliance and wish to register a service call or make a claim, please refer to <a href="https://www.ikea.com.au">www.ikea.com.au</a> for your local store after sales customer service center phone number, online email and opening times.

The principal address and contact details in Australia are:

For Queensland, New South Wales, and Victorian customers please contact:

#### **IKEA Pty Ltd**

IKEA Pty Ltd IKEA Service Office L1 Clock Tower, 630 Princes Highway Tempe, NSW 2044

Contact - IKEA Customer Service at www.IKEA.com.au

For Western Australian and South Australian customers please contact:

#### Cebas Pty Ltd

8c Sunray Drive, Innaloo WA 6018 Australia

Contact - IKEA Customer Service at www.IKEA.com.au

#### 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 products have been designed and tested for domestic purposes only and this guarantee does not

cover damage arising from use of the Product in a commercial environment.

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. Replaced parts become the property of IKEA.

The guarantee exists only if the appliance complies and is installed in accordance with:

- · The technical specifications.
- The Assembly Instructions and user manual Safety Information.

IKEA's guarantee is subject to Australian Consumer Law - see Schedule 2 to Competition and Consumer Act, 2010. This guarantee is in addition to (and does not exclude, restrict or modify in any way) any non-excludable statutory warranties in Australia.

#### 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. They will notify you as to whether your claim is covered under this guarantee. If your claim is approved, the IKEA service provider or its authorized service partner, 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 quarantee?

- 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 colour differences.
- Accidental damage caused by foreign objects including insect or vermin infestation 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 nonoriginal 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.
- The appliance's serial number or warranty seal has been removed or defaced.

#### How country law applies

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL). You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This guarantee is not intended in any way to limit or exclude such rights and remedies that you may have under law.

You can find out more information about the Australian Consumer Law on the ACCC website: <a href="https://www.accc.gov.au">www.accc.gov.au</a>

#### Area of validity

This IKEA guarantee applies only to products purchased and installed in AUSTRALIA .

# What you must do to make a claim under the guarantee:

To make a claim under the guarantee contact IKEA after sales customer service center at the above address, the IKEA catalogue or refer to <a href="www.ikea.com.au">www.ikea.com.au</a> for your local store customer service phone number, online email and opening times. Please describe the problem that you are facing with the appliance in detail along with your product article number (8 digit code) and date of purchase at the time of call registration.

# Please do not hesitate to contact the dedicated after sales customer service center for IKEA appliances to:

- Make a service request under this guarantee:
- Ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture.
- **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 As-

sembly Instructions and/or the User Manual section of this booklet before contacting us.

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



The IKEA after sales customer service centre will assist you on the phone with basic trouble shooting for your appliance at the time of service call request. Please refer to the IKEA catalogue or <a href="https://www.ikea.com.au">www.ikea.com.au</a> and select your local store for local store phone numbers and opening times.

- Please describe the problem that you are facing with the appliance in detail along with your product article number ( 8 digit code ), the Serial Number (8 digit code that can be found on the rating plate) and date of purchase at the time of call registration.
- SAVE THE SALES RECEIPT! Kindly keep all these details and original invoice of purchase handy during the service technician's visit to enable him to carry out the job. 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.

