

# BEJUBLAD

AU





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

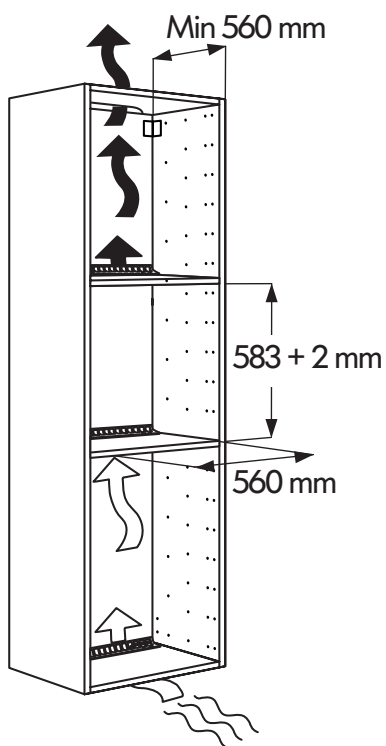
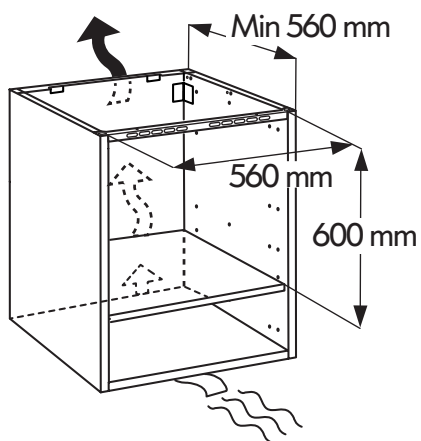


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Safety Information

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.

SAFETY WARNINGS

⚠ 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 old must be kept away unless continuously supervised.

⚠ **WARNING!** 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 exit 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.

## 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.

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

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

⚠ 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) and 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 After-sales 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 electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical 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 obstruct the minimum gap between the worktop and the

upper edge of the oven - risk of burn.

Do not remove the oven 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.

### **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 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.

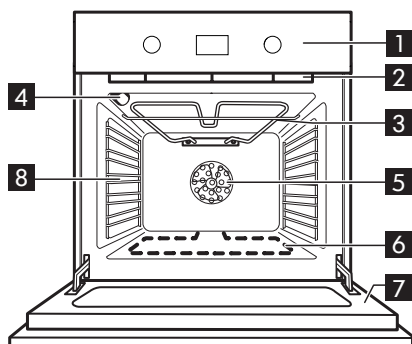
Do not use the appliance when you are wet or barefoot.

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 electrical shock.

⚠ In case of replacement of power cable, contact an authorized service center.

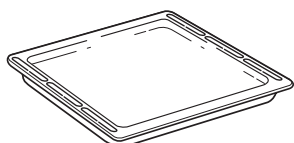
## Product description



- 1** Control panel
- 2** Cooling fan (not visible)
- 3** Grill element
- 4** Oven lamp
- 5** Oven fan
- 6** Lower heating element (hidden)
- 7** Oven door
- 8** Lateral grids

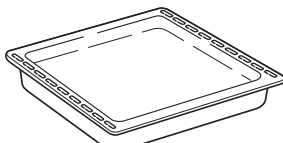
## Accessories

Baking tray



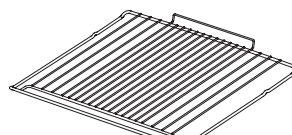
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Deep tray



1x

Wire Shelf



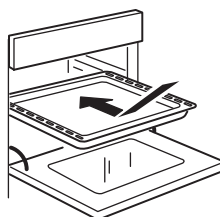
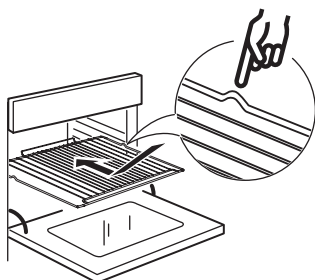
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## Inserting the wire shelf and other accessories

Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Next, slide it horizontally along the shelf guide as far as possible.

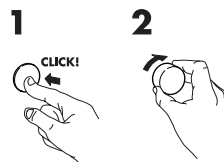
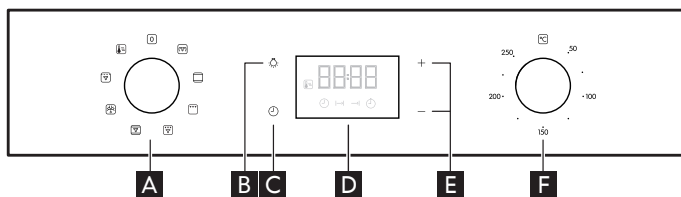
The other accessories, such as the baking tray, are inserted horizontally by sliding them along the shelf guides.

If you want to buy an accessory, call the Authorized Service Centre.





## Control panel



- A** Selection knob
- B** Light
- C** Setting the timer
- D** Display
- E** Adjustment buttons
- F** Thermostat knob

### Retractable knobs

To use this type of knob, press it in the middle. The knob comes out.

Turn it to the required position.

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

## First use

Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease.

### Turn on/off the oven

To switch on the oven turn the **A** Knob to the desired function, to switch off turn the **A** knob to position "0".

### Setting the time

You will need to set the time when you switch on the appliance for the first time: Press until the icon and the current time start

flashing on the display.



Use or to set the hour and press to confirm.

The two digits for the minutes will start flashing. Use or to set the minutes and press to confirm.

**Please note:** When the icon is flashing, for example following lengthy power outages, you will need to reset the time.

## Daily use

### Select a function

To select a function, turn the **selection A** knob to the symbol for the function you require: The display will light up and an audible signal will sound.

### Activate a function

#### MANUAL

To start the function you have selected, turn the **thermostat knob** to set the temperature you require.




**Please note:** During cooking you can change the function by turning the selection knob or adjust the temperature by turning the thermostat knob.

The function will not start if the thermostat knob is on 0 °C.

You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.


### Preheating


Once the function has been activated, an audible signal and a flashing icon on the display indicate that the preheating phase has been activated.

At the end of this phase, an audible signal and the fixed icon  on the display will indicate that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

**Please note:** Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

### Residual heat



At the end of cooking, and with the function deactivated, the icon  may still be visible on the display even when the cooling fan has been switched off. This means there is still residual heat in the chamber.

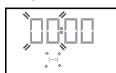
**Note:** the time needed for the icon to switch off will depend on a series of factors such as room temperature and the function used. In any case, the product should be considered OFF when the function knob indicator is on .




### Programming cooking

You will need to select a function before you can start programming cooking.


#### DURATION

Keep pressing  until the  icon and "00:00" start flashing on the display.





Use  or  to set the cooking time you require, then press  to confirm.

Activate the function by turning the thermostat knob to the temperature you require: an audible signal will sound and the display will indicate that cooking is complete and the oven will turn off.




**Notes:** To cancel the cooking time you have set, keep pressing the button  until the icon starts flashing on the display, then use to reset the cooking time to "00:00".

This cooking time includes a preheating phase.

### Programming the end cooking time/delayed start

After a cooking time has been set, starting the function can be delayed by programming its end time: press  until the  icon and the current time start flashing on the display.



Use  or  to set the time you want cooking to end and press  to confirm.

Activate the function by turning the **thermostat knob** to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.



**Notes:** To cancel the setting, switch the oven off by turning the **selection knob** to position "0".

### End of cooking

An audible signal will sound and the display will indicate that the cooking function has finished and temperature low down.





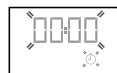
Turn the **selection knob** to select a different function or to position "0" to switch the oven off.




**Please note:** If the timer is active, the display will show "END" alternately with the remaining time.

### Setting the timer




This option does not interrupt or program cooking but allows you to use the display as a timer, either during while a function is active or when the oven is off.

Keep pressing  until the  icon and "00:00" start flashing on the display.












Use  or  to set the time you require and press  to confirm.

An audible signal will sound once the timer has finished counting down the selected time.

**Notes:** To cancel the timer, keep pressing  until the  icon starts flashing, then use  to reset the time to "00:00".

### Oven functions table

The oven has 5 cooking levels. Count up from the lower level.

Function	Description of function
 <b>OVEN OFF</b>	For switching off the oven.
 <b>FORCED AIR</b>	For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
 <b>CONVENTIONAL (Top and Bottom Heat)</b>	For cooking any kind of dish on one shelf only. It is best to use the 2nd shelf. Preheat the oven before insert the food.
 <b>GRILL</b>	For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. It is best to use the 4th or 5th Shelf. When grilling meat, we recommend using a drip tray to collect the cooking juices: position the pan on the 3rd/4th level and add 500 ml of water. the oven door should be closed during cooking.
 <b>GRILLING WITH FAN</b>	For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: position the pan on central levels and add 500 ml of drinking water.
 <b>CONVECTION BAKE</b>	For baking cakes and meat with juicy fillings on a single shelf. Use only the 2nd level. Switch the position of the dishes to cook food more evenly.
 <b>DEFROST</b>	For defrosting food more quickly. Place the food in the center of the cavity, level 3
 <b>ECO*</b>	To cook stuffed roasts and meat pieces on a single shelf. This function uses a discontinuous and delicate ventilation, which prevents excessive dehydration of dishes. In this ECO function the light remains off during cooking and can be temporarily switched on by pressing the confirmation button. To use the ECO cycle and therefore optimize energy consumption, the oven door must not be opened until the food is cooked. We recommend using the 2nd level. It is not necessary to preheat the oven before cooking.
 <b>PREHEATING</b>	To preheat the oven rapidly. At the end of the prehear the oven will select automatically the CONVENTIONAL function. Wait the end of the preheat before inserting te food inside the oven.

























\*Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65 / 2014






### Cooking different foods at the same time

The "FORCED AIR" function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time.









Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

# Cooking tables

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
SWEETS, PASTRY, ETC					
<b>Leavened cakes</b>		X	2/3	160-180	30-90
		X	1-4	160-180	30-90
<b>Filled pies</b> (cheesecake, strudel, fruit pie)		X	2	160-200	35-90
		X	2-4	160-200	40-90
<b>Biscuits/tartlets</b>		X	3	150-170	20-45
		X	2-4/5-3-1	150-170	20-45
<b>Choux buns</b>		X	3	180-200	30-40
		X	2-4	170-190	35-45
<b>Meringues</b>		X	2	90	150-200
		X	2-4/5-3-1	90	140-200
<b>Bread/pizza/ focaccia</b>		X	1/2	190-250	15-50
		X	2-4/5-3-1	200-240	20-30
<b>Frozen pizza</b>		X	3	250	10-30
		X	2-4	230-250	10-30
<b>Savoury pies</b> (vegetable pie, quiche)		X	3	180-200	40-55
		X	2-4/5-3-1	180-190	30-60
<b>Vols-au-vent /Puff pastry crackers</b>		-	3	190-200	20-30
		-	2-4/5-3-1	180-190	20-40
<b>Lasagne, baked pasta, cannelloni, flans</b>		X	2	190-200	45-65
<b>Lasagna &amp; Meat</b>		X	1-4	200	50-100***
<b>Meat &amp; Potatoes</b>		X	1-4	190-200	45-100***
<b>Fish &amp; Vegetables</b>		X	2-4	180	30-50***
<b>Complete meal</b> Fruit tart (Level 5) / Lasagna (Level 3) / Meat (Level 1)		X	1-3-5	180-190	40-120***
<b>Roast meat/ stuffed roasting joints</b>		-	2	180-200	100-150***

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
<b>MEAT</b>					
<b>Lamb/Veal/Beef/ Pork 1Kg</b>		X	3	190-200	80-120
<b>Chicken/Rabbit/ Duck 1Kg</b>		X	2	200-230	50-100
<b>Turkey/Goose 3Kg</b>		-	2	190-200	100-160
<b>FISH</b>					
<b>Baked fish/en papillote 0.5Kg (fillet, whole)</b>		X	2	170-190	30-50
<b>VEGETABLES</b>					
<b>Stuffed vegetables</b> (tomatoes, courgettes, aubergines)		X	2	180-200	50-70

#### Cooking table with GRILL function

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
<b>Toast</b>		5'	5	250	1-4
<b>Fish fillets/slices</b>		-	4	230	10-30*
<b>Sausages/kebabs/ spare ribs/ hamburgers</b>		-	5	250	10-30*
<b>Leg of lamb/ knuckle</b>		X	3	200-210	50-90**
<b>Vegetable gratin</b>		-	3	200-210	20-55
<b>Roast potatoes</b>		X	3	200-210	30-55**
<b>Roast chicken</b> 1-1.3 Kg		X	2	200-220	50-70**
<b>Roast beef rare</b> 1Kg		X	3	200-210	30-50**

**Note:** cooking temperatures and times are for guidance only.

\* Turn food halfway through cooking

\*\* Turn food two-thirds of the way through cooking (if necessary).

\*\*\* Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.


## Cleaning and maintenance

### CLEANING

#### WARNING!


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

#### Oven exterior

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

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

#### Oven interior

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

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

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

### Accessories

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

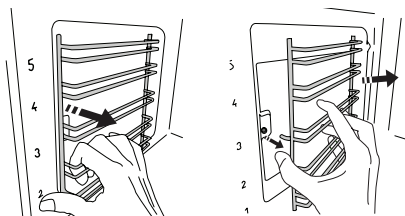
### MAINTENANCE

#### WARNING!

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

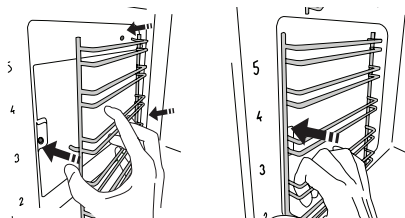
#### To remove the shelf guides

firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.



#### To reposition the shelf guides

position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.



### To remove the door

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

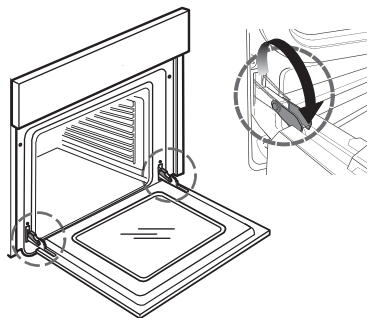


Fig. 1

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

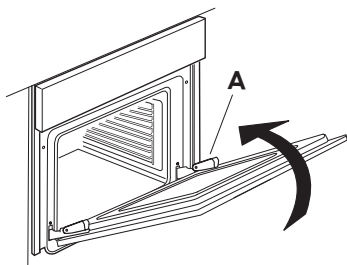


Fig. 2

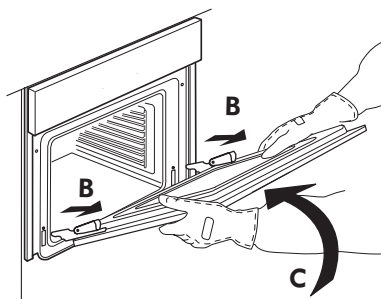


Fig. 3

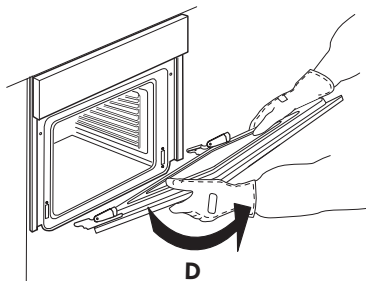


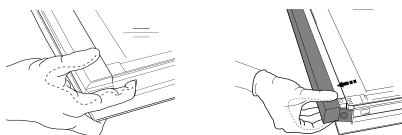
Fig. 4

### To refit the door

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

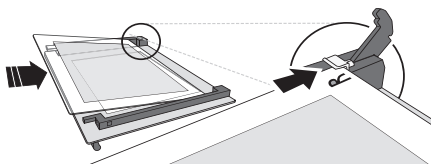
### Cleaning the glass

1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.
3. To reposition the internal glass properly, be sure that the "R" can be seen in the left corner.

First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.



- 4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.

**To replace the lamp**

- 1. Disconnect the oven from the power supply.

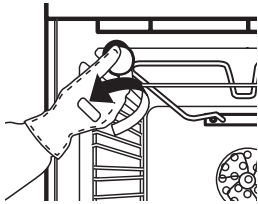


Fig. 5

- 2. Unscrew the lamp cover (Fig. 5), replace the lamp (see note for lamp type) and screw the lamp cover back on.
- 3. Reconnect the oven to the power supply.

**NOTE:**

- Only use 25W/230 V type G9, T300°C halogen lamps.
- The lamp used in the appliance is specifically designed for electrical appliances and it is not suitable for household room illumination (Commission Regulation (EC) No 244/2009).
- Lamps are available from IKEA Authorized Service Centre.

**What to do if ...**

Problem	Possible cause	Solution
The oven does not work.	No presence of mains electrical power.	Verify the presence of mains electrical power.
	The oven is not connected to the electrical supply.	Connect the oven to the power supply.
The display shows the letter "F" followed by a number	Software problem	Contact you nearest After-sales Service Centre and state the letter or number that follows the letter "F"

**Before calling the Authorized Service Centre:**

- 1. See if you can solve the problem yourself with the help of the suggestions given in the "What to do if ..." table.
- 2. Switch the appliance off and back on again it to see if the fault persists. If after the above checks the fault still occurs, contact IKEA Authorized Service Centre.

Always specify:

- a brief description of the fault;
- the type and exact model of the oven;

- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open);

**SERVICE** 0000 000 00000



- your full address;
- your telephone number.

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



## Technical data

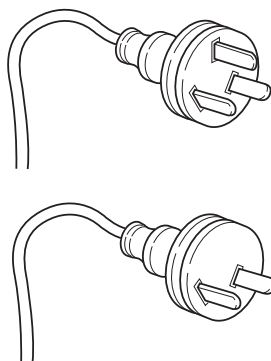
Type of product: Built-in Electrical Oven	
Model identification: BEJUBLAD 004.132.27	
Number of cavities	1
Heat source	Electrical
Number of functions	6
Usable volume. Measured with any side grids and catalytic panels removed l	71
Area of the largest baking sheet cm <sup>2</sup>	1191
Energy Efficiency Class (Lowest Consumption)	A+
Energy Efficiency Index	81,2
Energy consumption Conventional function (with a standard load and top + bottom heating) kWh/cycle	0,89
Energy consumption Fan Forced function (with a standard load and forced air heating) kWh/cycle	0,69
Top heating element W	1800
Bottom heating element W	1000
Grill heating element W	1800
Fan heating element W	1800
Cooling fan W	15
Oven lamp W	25
Oven Fan Wattage W	22
Total rating W	2900
Dimensions	
Width mm	595
Height mm	595
Depth mm	550
Mass of the appliance BEJUBLAD White Kg	29



## Electrical connection for Australia

Power Cord and Plug: Declared Article – Mandatory Approval Applies:  
Current Australian Approval Certificates will need to be forwarded, showing compliance with applicable Australian Standards, as noted below. Plug to have insulated pins. Plug and Cord to have approval marking, as required by the relevant Approval Certificate

- AS/NZS 3112: 2004 with Amendment 1, for Plug
- AS 3191: 2008, for Cord, or;
- 'HAR' Certification, for Cord



## Environmental concerns

**⚠ 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.

**⚠** 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 Pty Ltd, ABN 84 006 270 757 or at Cebas Pty Ltd, ABN 15 009 156 003. 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 Authorized Service Centre will provide the service through its own service operations or Authorized Service Centre 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 [www.ikea.com.au](http://www.ikea.com.au) for your local store after sales customer service center phone number, online email and opening times or refer to the phone numbers shown below.

### The principal address and contact details in Australia are:

IKEA Authorized Service Centre at  
**[www.IKEA.com.au](http://www.IKEA.com.au) or**

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

#### **IKEA Pty Ltd**

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

Victoria: (03) 8523 2154

New South Wales: (02) 8020 6641

Queensland: (07) 3380 6800

IKEA Perth: (08) 9201 4532

IKEA Adelaide: (08) 8154 4532

- For Western Australian and South Australian customers please contact:

#### **Cebas Pty Ltd**

8c Sunray Drive,  
Innaloo WA 6018 Australian

IKEA Perth: (08) 9201 4532

IKEA Adelaide: (08) 8154 4532

### What does this guarantee cover?

The guarantee covers applicable 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. 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?

- What is not covered under this guarantee?
- Normal wear and tear.

- Deliberate or negligent damage, damage caused by failure to observe operating and maintenance instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, abrasion or scratching, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
  - Damage caused from the use of the appliance in a manner other than the use for which it was specifically designed.
  - Damage caused by power outages, electrical power surge or improper supply voltage via connection to Supply Authority mains or alternative supply systems.
  - Consumable parts including batteries and lamps, removable wire, glass and plastic trays and other accessories.
  - Internal or external damage as a result of excessive use of cleaning products or cleaning agents.
  - Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
  - Accidental damage or blockages caused by foreign objects, eg. coins, underwires, nails, buttons or jewellery, or substances and cleaning or unblocking of filters, drainage systems or soap drawers
  - Damage caused by vermin, insects or pets.
  - Note – internal or external ab initio transport damage must be reported within 7 days of purchase date.
  - 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.
  - Any consequential loss due to appliance failure.
  - 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 to parts or systems caused by unauthorized modifications made to appliance.
  - Repairs caused by installation which is faulty or not according to specification.
  - Problems caused by incorrect or inadequate venting of the appliance.
  - 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 Authorized Service Centre or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the Authorized Service Centre or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.
  - The benefits conferred by this express warranty are in addition to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Trade Practices Act and similar State and Territory laws and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations or liabilities.
- How country law applies?**
- Our goods come with guarantees that 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 for 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: [www.accc.gov.au](http://www.accc.gov.au)

### Area of validity

The 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 Authorized Service Centre at the above address, the IKEA catalogue or refer to [www.ikea.com.au](http://www.ikea.com.au) 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 Authorized Service Centre for IKEA appliances to:

1. Make a service request under this guarantee.
2. Ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture.
3. Ask for clarification on user manual contents and specifications of the IKEA appliance.

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

### How to reach if you need our service

The IKEA Authorized Service Centre will assist you on the phone with basic trouble shooting for your appliance at the time of warranty call registration.

Please refer to the IKEA catalogue or [www.ikea.com.au](http://www.ikea.com.au) or to below phone numbers and select your local store .



Victoria: (03) 8523 2154  
 New South Wales: (02) 8020 6641  
 Queensland: (07) 3380 6800  
 IKEA Perth: (08) 9201 4532  
 IKEA Adelaide: (08) 8154 4532u

**Please describe the problem that you are facing with the appliance in detail along with your product model number, serial number, date of purchase at the time of call registration.**

**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.**



### 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.**





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