

FRILLESBO

en



Design and Quality
IKEA of Sweden



ENGLISH

Please refer to the chapter IKEA GUARANTEE for contact details of the after sales customer service centre.

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Subject to change without notice.

 Safety information

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

Children and vulnerable people safety

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

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

General safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses, and other similar accommodation where such use does not exceed average domestic usage levels.
- Only a qualified person can install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching the heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before any maintenance, cut the power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- 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.

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.
 - The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

Electrical connection

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

- All electrical connections should be made by a qualified electrician.
 - The appliance must be earthed.
 - Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
 - Do not use multi-plug adapters and extension cables.
 - Make sure not to cause damage to the mains plug and to the mains cable. If the mains cable needs 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, 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 disconnect the appliance by pulling on the mains cable. Always pull on 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 the 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 be released.
- Do not operate the appliance with wet hands or when it comes in 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.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items moistened with flammable products in, near or on the appliance.



Warning! Risk of damage to the appliance.

- To prevent damage or discolouration to the enamel:
 - do not put ovenware or other objects directly on the bottom of the appliance's cavity.
 - 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.

- Discolouration 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.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Care and Cleaning



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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.
- Replace door glass panels immediately when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean the appliance regularly to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire.
- If you use an oven spray, follow the safety instructions on the packaging.

Internal lighting



Warning! Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to

withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

Service

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

Disposal



Warning! Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- 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 from getting trapped inside 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.

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

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

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

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

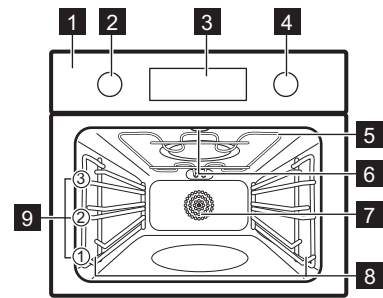
This oven is only supplied with a main cable.

Cable

Cable types applicable for installation or replacement:

Product description

General overview



- 1 Control panel
- 2 Knob for the heating functions

- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Shelf support, removable
- 9 Shelf positions

Accessories

- **Wire shelf** x 1
For cookware, cake tins, roasts.
- **Baking tray** x 1
For cakes and biscuits.

Control panel

Turning the appliance on and off

To turn on the appliance:

1. Press the knobs. The knobs come out (selected models only).
2. Turn the knob for the heating functions to select a function.
3. Turn the control knob to adjust settings.

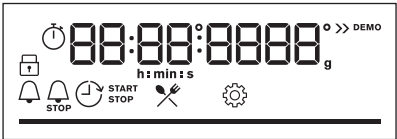
To turn off the appliance: turn the knob for the heating functions to the off position 0.

Control panel overview

	Press to set timer functions.
	Press and hold to set the function: Fast Heat Up.
	Press to turn the appliance lamp on and off.
	Press and hold to set the function: Lock.
OK	Press to confirm your selection.

Display indicators

Display with key functions:



	The appliance is locked.
	Submenu: Assisted Cooking.
	Submenu: Settings
	Fast Heat Up is activated.
	Minute minder is activated.
	Cooking time is activated.
	Time Delayed Start is activated.
	Uptimer is activated.

	Progress bar - visually indicates when the appliance reaches the set temperature or when the cooking time comes to an end.
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Before first use

⚠ Warning! Refer to Safety chapters.

Setting the time

After the first connection to the mains, wait until the display shows: "00:00" or "12:00" (depending on the model).

1. Turn the control knob to set the time.
2. Press OK.

Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

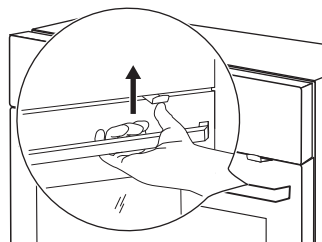
1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Set the maximum temperature. Refer to Daily use. Let the appliance operate for 1 h.
3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
7. Put the accessories and removable shelf supports back to their initial position.

Mechanical child lock

The oven has the mechanical child lock installed. It is the door lock on the right side of the oven, below the control panel.

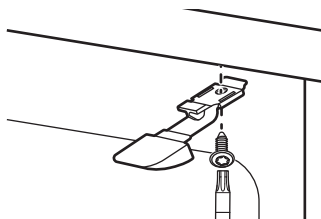
To open the oven door with the child lock:

1. Push and hold up the child lock.
2. Pull the door handle to open the door.
Close the oven door without pushing the child lock.



To remove the child lock:

1. Open the door and remove the child lock with the torx key supplied with the oven.
2. Fix the screw back after removing the child lock.



Daily use

 **Warning!** Refer to Safety chapters.

Heating functions

	True Fan Cooking To roast meat and bake cakes. Set a lower temperature than for Conventional Cooking as the fan distributes heat evenly in the oven interior.
	Conventional Cooking To bake and roast food on one shelf position.
	Frozen Foods To make convenience food crispy, e.g. french fries, potato wedges or spring rolls.
	Pizza Function To bake pizza and other dishes that require more heat from below.
	Bottom Heat To make browning and crispy bottom. Use the lowest shelf position.
	Defrost To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
	Moist Fan Baking This function is designed to save energy during cooking. When you use this function, the temperature inside the appliance may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to Daily use, Notes on: Moist Fan Baking.
	Grill To grill thin pieces of food and to toast bread.

	Turbo Grilling To roast large meat joints or poultry with bones on one shelf position. To bake gratins and to brown.
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 The lamp may turn off automatically at a temperature below 80°C during some oven functions.

Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off after 30 sec.

For the cooking instructions refer to Hints and tips, Moist Fan Baking.

Setting: Heating functions

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to set the temperature.

 **Fast Heat Up** - press and hold to shorten the heating time. It is available for some heating functions. Fan may turn on automatically.

Entering: Menu

Open the Menu to access Assisted Cooking dishes and settings.

1. Turn the knob for the heating functions to .

The display shows  .

2. Turn the control knob and select the icon to enter submenu. Press **OK**.

Setting: Assisted Cooking

Assisted Cooking submenu consists of programmes that are designed for dedicated dishes. Programmes start with a suitable setting. You can adjust the time and the temperature during cooking.

- 1. Turn the knob for the heating functions to .
- 2. Turn the control knob to select . Press **OK**.
- 3. Turn the control knob to select a dish (P1 - P...). Press **OK**.
- 4. Turn the control knob to adjust the weight. Option is available for selected dishes. Press **OK**.

- 5. Place the food inside the appliance. Press **OK**.
- 6. When the function ends, check if the food is ready. Extend the cooking time, if needed.

Submenu: Assisted Cooking

Legend	
	Weight adjustment available.
	Preheat the appliance before you start cooking.
	Shelf level. Refer to Product description.

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

	Dish	Weight	Shelf level / Accessory
P1	Roast beef, rare	1000 - 1500 g; 4 - 6 cm thick pieces	 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P2	Roast beef, medium		
P3	Roast beef, well-done		
P4	Steak, medium	150 - 300 g per piece; 3 cm thick slices	 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P5	Beef roast / braised (prime rib, top round, thick flank)	1500 - 2000 g	  1; roasting dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance.
P6	Roast beef, rare (slow cooking)	1000 - 1500 g; 4 - 6 cm thick pieces	 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P7	Roast beef, medium (slow cooking)		
P8	Roast beef, well-done (slow cooking)		

	Dish	Weight	Shelf level / Accessory
P9	Fillet, rare	800 - 1000 g; 5 - 6 cm thick pieces	 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P10	Fillet, medium		
P11	Fillet, well-done		
P12	Veal roast (e.g. shoulder)	800 - 1500 g; 5 - 6 cm thick pieces	  1 ; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance.
P13	Pork roast (e.g. neck or shoulder)	1500 - 2000 g	 1 ; ceramic or glass casserole dish on wire shelf
P14	Pulled pork	1500 - 2000 g	 2 ; ceramic or glass casserole dish on wire shelf
P15	Pork loin, fresh	1000 - 1500 g; 6 - 7 cm thick pieces	 1 ; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P16	Spare ribs	2000 - 3000 g; use raw, 2 - 3 cm thin spare ribs	 2; baking tray
P17	Lamb leg with bones	500 - 1000 g; 7 - 9 cm thick pieces	 1 ; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance.
P18	Chicken, whole	1000 - 1500 g	 1; wire shelf with plate placed directly in centre of cavity bottom
P19	Chicken, half	500 - 800 g	  2; baking tray
P20	Chicken breast	180 - 250 g per piece	 2 ; casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P21	Chicken legs, fresh	250 - 350 g	 2; baking tray
P22	Duck, whole	1500 - 2500 g	  1; baking tray Turn the duck after half of the cooking time.

	Dish	Weight	Shelf level / Accessory
P23	Goose breast	350 - 500 g	 2 ; ceramic or glass casserole dish on wire shelf
P24	Meat loaf	1000 - 1500 g	 1 ; loaf pan on wire shelf
P25	Fish, whole, grilled	500 - 1000 g per fish	 2 ; baking tray
P26	Fish fillet	150 - 300 g	  3 ; ceramic or glass casserole dish on wire shelf
P27	Cheesecake	1500 - 2000 g	 1 ; springform tin on wire shelf
P28	Apple cake, covered	1000 - 1500 g	  2 ; pie pan on wire shelf
P29	Apple tart	1000 - 1500 g	 2 ; tart pan on wire shelf
P30	Apple pie	1000 - 1200 g	  2 ; pie pan on wire shelf
P31	Brownies	1000 g of dough	  2 ; casserole dish on wire shelf
P32	Muffins	10 to 20 pieces	  2 ; baking tray
P33	Loaf cake	1000 g of dough	  1 ; loaf pan on wire shelf
P34	Baked potatoes	1000 g of fresh potatoes	  2 ; baking tray
P35	Wedges	750 - 1000 g of raw potatoes	  2 ; baking tray lined with baking paper
P36	Grilled mixed vegetables	1000 - 1500 g	 2 ; baking tray
P37	Croquettes (frozen)	500 - 750 g	  2 ; baking tray lined with baking paper
P38	French fries (frozen)	750 g	  2 ; baking tray lined with baking paper
P39	Lasagna with dry pasta sheets	1000 - 2000 g	  1 ; casserole dish on wire shelf
P40	Potato gratin (raw potatoes)	1000 - 1500 g	 1 ; casserole dish on wire shelf

	Dish	Weight	Shelf level / Accessory
P41	Pizza fresh, thin crust	-	  1; baking tray
P42	Pizza fresh, thick crust	-	  1; baking tray
P43	Quiche lorraine	4.5 cm thick	  1; springform tin on wire shelf
P44	Baguette / Ciabatta / White bread	600 - 800 g of fresh dough	  2; baking tray
P45	Whole grain / Rye / Dark bread	1000 g of fresh dough	  1; baking tray

Changing: Settings

1. Turn the knob for the heating functions to .
2. Turn the control knob to select . Press OK.
3. Turn the control knob to select the setting. Press OK.
4. Turn the control knob to adjust the value. Press OK.
5. Turn the knob for the heating functions to the off position to exit Menu.

Submenu: Settings

Submenu elements.

	Setting	Value
01	Time of day	Change

	Setting	Value
02	Display brightness	1 - 5
03	Key tones	1 - Beep, 2 - Click, 3 - Sound off
04	Buzzer volume	1 - 4
05	Uptimer	On / Off
06	Light	On / Off
07	Fast Heat Up	On / Off
08	Demo mode	-
09	Software version	Check
10	Reset all settings	Yes / No

Clock functions

Timer functions description

 Minute minder	To set a countdown timer. When the timer ends, the signal sounds. This function has no effect on the operation of the appliance and can be set at any time.
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 Cooking time	To set cooking duration. When the timer ends, the signal sounds and the heating function will automatically turn off.
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 Time Delayed Start	To postpone the start and / or end of cooking.
 Uptimer	To show how long the appliance operates. Maximum is 23 h 59 min. This function has no effect on the operation of the appliance and can be set at any time.

Setting: Minute minder

1. Press .

The display shows: 0:00 and .

2. Turn the control knob to set the Minute minder.
3. Press **OK**. The timer starts counting down immediately.

Setting: Cooking time

1. Turn the knobs to select the heating function and to set the temperature.
2. Press  until the display shows: 0:00 and .
3. Turn the control knob to set the Cooking time.
4. Press **OK**. The timer starts counting down immediately.
5. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

Setting: Time Delayed Start

1. Turn the knobs to select the heating function and to set the temperature.

2. Press  until the display shows:  and **START**.

3. Turn the control knob to set the start time.

4. Press **OK**.

The display shows: --:--  **STOP**.

5. Turn the control knob to set the end time.

6. Press **OK**.

The timer starts counting down at a set start time.

7. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

Setting: Uptimer

1. Turn the knob for the heating functions to  to enter Menu.
2. Turn the control knob to select  / Uptimer. Refer to Daily use, Menu: Settings.
3. Press **OK**.
4. Turn the control knob to turn the Uptimer on and off.
5. Press **OK**.

Setting: Time of day

1. Turn the knob for the heating functions to  to enter Menu.
2. Turn the control knob to select  / Time of day. Refer to Daily use, Menu: Settings.
3. Turn the control knob to set the clock.
4. Press **OK**.

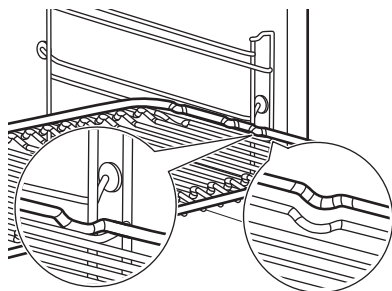
Using the accessories



Warning! Refer to Safety chapters.

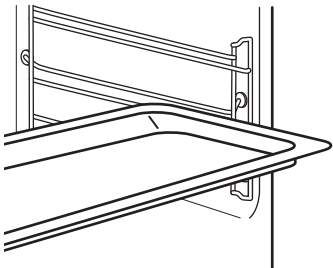
Inserting accessories

Wire shelf



Insert the shelf between the guide bars of the shelf support and make sure that the feet point down. Make sure that the shelf touches the back of the oven interior.

Baking tray



Push the tray between the guide bars of the shelf support. Place the baking tray with the slope towards the back of the oven interior.

Additional functions

**Lock **

This function prevents an accidental change of the appliance function.

When activated while the appliance is in use, it locks the control panel, ensuring that the current cooking settings continue uninterrupted.

When activated while the appliance is off, it keeps the control panel locked, preventing the appliance from being turned on unintentionally.

 - press and hold to turn on the function.

A signal sounds.  - flashes 3 times when the lock is turned on.

 - press and hold to turn off the function.

Automatic switch-off

For safety reasons, if the heating function is active and no settings are changed, the appliance will turn off automatically after a certain period of time.

Table with automatic switch off times for given oven temperature range.

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3

If you intend to run a heating function for a duration exceeding the automatic switch-off time, set the cooking time. Refer to Clock functions.

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

Cooling fan

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

Hints and tips

Cooking recommendations

Cooking and baking processes are only suitable on one level.

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the ingredients used.

Your appliance may bake or roast differently than your previous appliance. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of food.

Count the shelf positions from the bottom of the oven floor.

If you cannot find the settings for a specific recipe, look for a similar one.

For energy saving tips refer to Energy efficiency.

Symbols used in the tables:

	Food type
---	-----------

	Heating function
	Temperature
	Accessory
	Shelf position
	Cooking time (min)

Moist Fan Baking - recommended accessories

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

- **Pizza pan** - dark, non-reflective, diameter 28 cm
- **Baking dish** - dark, non-reflective, diameter 26 cm
- **Ramekins** - ceramic, diameter 8 cm, height 5 cm
- **Flan base tin** - dark, non-reflective, diameter 28 cm

Moist Fan Baking

				
Pasta gratin	Wire shelf	1	200	45 - 60
Potato gratin	Wire shelf	1	180	80 - 100
Moussaka	Wire shelf	1	180	75 - 90
Lasagne	Wire shelf	1	180	70 - 90
Cannelloni	Wire shelf	1	200	65 - 80
Bread pudding	Wire shelf	1	190	60 - 80
Rice pudding	Wire shelf	1	180	80 - 100
Apple Cake	Wire shelf	1	160	100 - 120
White bread	Baking tray ¹⁾	1	200	80 - 100

1) Place the baking tray with the slope towards the back of the oven interior.

Information for test institutes

Baking on one level

Tests according to: EN 60350-1, IEC 60350-1.

				°C	
Small cakes, 20 per tray ¹⁾	Conventional Cooking	Baking tray ²⁾³⁾	2	150	21 - 31
Small cakes, 20 per tray ¹⁾	True Fan Cooking	Baking tray ²⁾³⁾	2	150	23 - 33
Fatless sponge cake ¹⁾	Conventional Cooking	Wire shelf	1	170	27 - 37
Fatless sponge cake ¹⁾	True Fan Cooking	Wire shelf	1	170	27 - 37
Toast ^{1) 4)}	Grill	Wire shelf	2	230	6:30 - 7:30

1) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

2) Place the baking tray with the slope towards the door.

3) Baking tray must touch the back of the oven interior.

4) According to: IEC 60350-1:2016 and IEC 60350-1:2023.

Additional recipes

				°C	
Meringues ¹⁾	Conventional Cooking	Baking tray ²⁾³⁾	2	100	60 - 200
Meringues ¹⁾	True Fan Cooking	Baking tray ²⁾³⁾	2	100	60 - 180
Chicken ⁴⁾	Turbo Grilling	Wire shelf ⁵⁾	1	200	65 - 75

1) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

2) Place the baking tray with the slope towards the door.

3) Use baking paper.

4) Place chicken with breast side down. Turn it upside down halfway through the cooking time.

5) Place a plate underneath the wire shelf on the bottom of the cavity.

Care and cleaning



Warning! Refer to Safety chapters.

Notes on cleaning

Cleaning agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

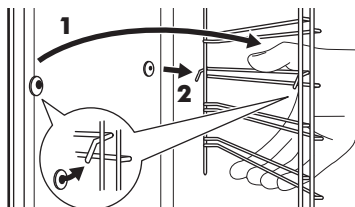
Accessories

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

Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.
2. Pull the front of the shelf support away from the side wall.
3. Pull the rear end of the shelf support away from the side wall and remove it.



4. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

If the telescopic runners are supplied, its retaining pins must point to the front.

Removing and installing door

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

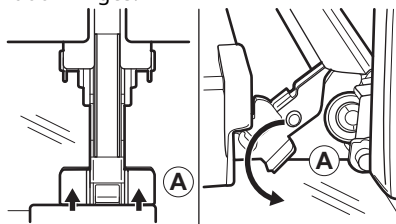


Warning! The door is heavy.

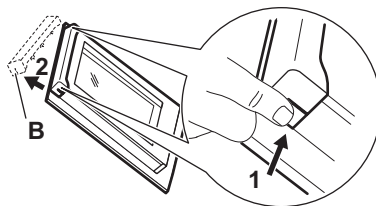


Caution! Carefully handle the glass, especially around the edges of the front panel. The glass can break.

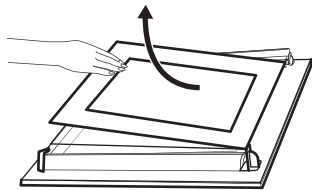
1. Make sure the appliance is cold.
2. Fully open the door.
3. Press the clamping levers **A** on the two door hinges.



4. Close the oven door to the first opening position (at approximate angle: 70°).
5. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
6. Put the door with the outer side down on a soft cloth on a stable surface.
7. Hold one side of the door trim **B**. On the opposite side of the door trim, push inwards to release the clip seal. Lift the trim carefully.



8. Release the clip on the other side. Lift the trim.
9. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



10. Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.

After cleaning, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

Make sure that the glass panels are inserted in the correct position otherwise the surface of the door may overheat.

Replacing the lamp

 **Warning!** Risk of electric shock.

 **Warning!** Risk of injury when removing the glass cover.

 **Warning!** Risk of burns, the glass cover may be hot. Use protective glove when touching the lamp.

1. Turn off the appliance. Wait until the appliance is cold.
2. Disconnect the appliance from the mains.
3. Use a Torx 20 screwdriver to remove the glass cover.
4. Remove and clean the metal frame and the seal.
5. Replace the lamp with a suitable 300°C heat-resistant lamp.
6. Install the metal frame and the seal. Tighten the screws.

Troubleshooting

 **Warning!** Refer to Safety chapters.

What to do if...

Problem	Check if...
The appliance does not heat up.	The automatic switch-off is deactivated.
The appliance does not heat up.	The fuse is not blown.
The appliance does not heat up.	Lock is deactivated.
The lamp is turned off.	Moist Fan Baking - is activated.
The lamp does not work.	The lamp is burnt out.
The display shows 00:00.	There was a power cut. Set the time of day.

 If the display shows an error code that is not in this table, turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.

Service data

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

The necessary data for the service centre is on the rating plate. The rating plate is

located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

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	480 mm 215 mm 414 mm
Area of baking tray	1252 cm ²	
Top heating element	1900 W	
Bottom heating element	600 W	
Grill	1900 W	
Ring	1750 W	
Total rating	2600 W	
Voltage	220 - 240 V	
Frequency	50 Hz	
Number of functions	9	

Energy efficiency

Product information sheet and product information according to EU energy labelling and ecodesign regulations

Supplier's name	IKEA
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Model identification	FRILLESBO 206.141.64
Energy efficiency index	80.8
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.59 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	43 l
Type of oven	Built-in oven
Mass	34.0 kg

Information requirements according to (EU) No 2023/826

Power consumption

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

Appliance tested according to: EN 50564.

Energy saving tips

Following tips below will help you save energy when using your appliance.

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

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

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

Cooking with fan

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

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

When you turn off the appliance, the display shows the residual heat or temperature.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep the food 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 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

Environmental concerns

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA guarantee

How long is the IKEA guarantee valid?

This guarantee is valid for 5 years from the original date of purchase of your appliance at IKEA, IKEA Pty Ltd, ABN 84006270757 or IKEA NEW ZEALAND LIMITED, NZBN 9429047515468. 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?

If you encounter any trouble with the appliance and wish to register a service call or make a claim, please contact your local IKEA customer support centre. The centre will provide service through its own operations or authorized service partner network.

The principal address and contact details in Australia and New Zealand:

IKEA Pty Ltd for Australia and IKEA New Zealand Limited for New Zealand
IKEA Service Office L1 Clock Tower, 630 Princes Highway Tempe, NSW 2044

Contact IKEA customer support centre at www.IKEA.com
Australia: (02) 9010 0264 New Zealand: Refer Contact Us Section on New Zealand Website

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.
- New Zealand Consumer Guarantees Act 1993.

This guarantee is in addition to any non-excludable statutory warranties in Australia and New Zealand.

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 guarantee?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible 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 non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.
- 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 Consumer Law in Australia and New Zealand. 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 on the websites:

- Australia: www.accc.gov.au
- New Zealand: <https://comcom.govt.nz/>

<https://www.consumerprotection.govt.nz/general-help/consumer-laws/consumer-quarantees-act>

Area of validity

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

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

To make a claim under the guarantee contact IKEA customer support centre.



- i** 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.

- i** **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.



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