

MÅGEBO

en



Design and Quality
IKEA of Sweden



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

ENGLISH

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Subject to change without notice.

Safety information

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- WARNING: Accessible parts may become hot during use. Young children should be kept away.
- Steam cleaner is not to be used.
Surface of a storage drawer can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)

- The appliance must not be installed behind a decorative door in order to avoid overheating.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Please use the product in a wellventilated environment.
- An allpole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the sur-face, which may result in shattering of the glass.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- When the door or drawer of oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- If you will not use the appliance for a long time, it is advised to plug it off.
- When unpacking the oven, please make sure that the ma-chine is intact. If the machine is damaged, do not use it, please contact after-sales customer service first.
- Please put plastic bags, polystyrene, nails and other packaging materials out of the reach of children, because these materials are harmful to children.
- When the oven is powered on for the first time, it may pro-duce a pungent smell or smoke. This is because the anti-rust oil of the electric heating tube of the oven is heated and evaporated for the first time. This is a normal phenomenon. If it does happen, just wait for the smell to dissipate before putting the food in the oven. It is recommended to use it for the first time in an open place or in the kitchen with the hood turned on for 0.5-1 hour.
- If the oven is damaged or malfunctioning, cut off the power supply and do not touch it, and contact relevant profession-als for repair or recycling in time.

- If the power cord is damaged, it must be replaced by a professional from the manufacturer, its maintenance department or a similar department in order to avoid danger.
- Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.
- Do not make any modifications to the appliance.

Risk of electric shock!

- Please do not connect power until installation is complete. If the appliance is damaged, disconnect the power supply immediately.
- To avoid a hazard, parts must be repaired or replaced by professionals from the manufacturer, its repair department or similar.
- Damaged or defective appliances are prohibited.
- Do not use high pressure cleaners or steam cleaners to avoid electric shock.

Fire risk!

- Do not store items in the cavity.
- If there is an open flame or smoke in the chamber, keep the oven door closed, then unplug or turn off the circuit breaker in the fuse box.
- Do not put combustible or combustible items (such as paper scraps, wood chips, etc.) into the oven under any circumstances.

Risk of injury!

- Do not use rough or sharp objects to clean the door glass, if the surface of the oven door glass is scratched, it will cause the glass to burst and cause personal injury.
- The hinges on the oven door move when opening and closing, so keep your hands away from this place.

Risk of burns!

- Keep children away from this appliance at all times.
- Do not touch the inner surfaces of the appliance, heating elements and vents during cooking.
- After cooking, to avoid burns, please open the oven door at a small angle, wait for the heat to dissipate, and then fully open the oven door.
- Use oven mitts (heat-resistant gloves) to remove food or accessories from the oven cavity.
- Please do not pour cold water into the hot cavity.

Installation

- As the appliance is constantly upgrading, the actual appliance shall prevail if the picture is different from the actual appliance.
- The thickness of the cabinet board is 18 mm.
- If the power socket is installed on the back of the appliance, the depth of the cabinet opening shall be increased from a minimum of 570 mm to 600 mm.
- The dimensions in the figures are in mm.

Installation Important Instructions

Content that means [mandatory]

- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions.
- The installer shall be liable for any damage resulting from incorrect installation.
- The entire installation process requires two professional installers. Wear dry protective gloves during installation to avoid scratch or electric shock. Fitted units must be heat-resistant up to 90°C, and adjacent unit fronts up to 70°C.
- Please use a 16A socket.

Content that means [prohibit]

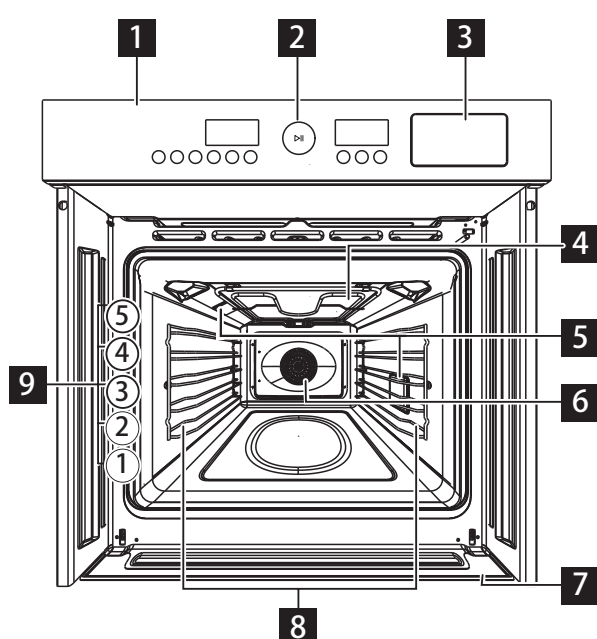
- Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- Do not block the vent of the appliance and the gap between the cabinet and the appliance.
- Use extreme caution when moving or installing the appliance. It is very heavy, do not lift the appliance by the door handle.
- If the power cord or power plug is damaged, stop using the appliance immediately, to avoid fire, electric shock or other injuries.

Content that means [note]

- Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cabinets.
- Before starting up the appliance, remove all packaging materials and accessories from the cavity.
- The power socket shall be accessible to users (such as next to the cabinet) for easy power-off.
- Please refer to the "Cabinet Diagram" for the requirements of net depth of the cabinet. The clearance between the cabinet bottom board and the rear board (or wall) shall not be less than 50 mm.

Product description

General overview



- 1** Control panel
- 2** Knob for setting
- 3** Water drawer
- 4** Grill
- 5** Lamp
- 6** Fan
- 7** Water collector
- 8** Shelf support, removable
- 9** Shelf positions

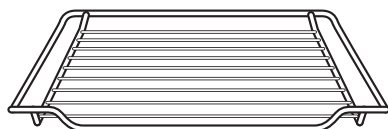
Accessories

- **Wire rack x 1**
For ovenware, cake tins and ovenproof dishes.
For roasts and grilled food
- **Deep tray x 1**
For tray bakes and small baked products.
- **Baking tray x 1**
For tray bakes and small baked products.
- **Telescopic runners x 2**
For wire rack and trays
- **Child lock x 1**
Stop children opening the door and getting burn

Using the accessories

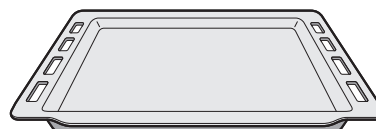
Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Accessory included



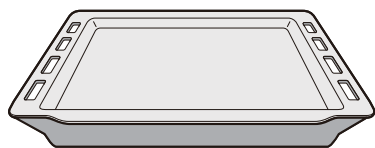
Wire rack

Grill food or place heat-resistant cooking containers



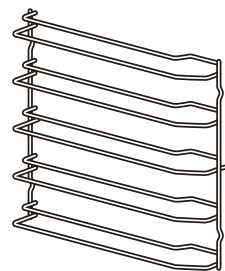
Baking Tray

Cook large portions of food or catch food scraps

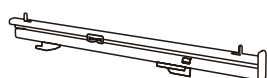


Deep Tray

Cook large portions of food or catch food scraps



Side rack x2



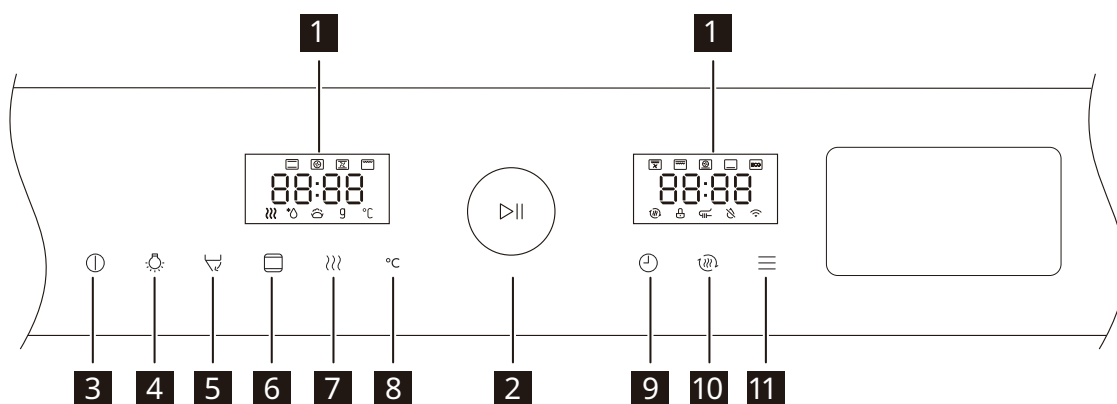
Telescopic runners

Control panel

The content of the display screen is only to help understanding, and the specific content is subject to the actual operation.

When cooking is complete, remove food and accessories while wearing heat-resistant gloves.

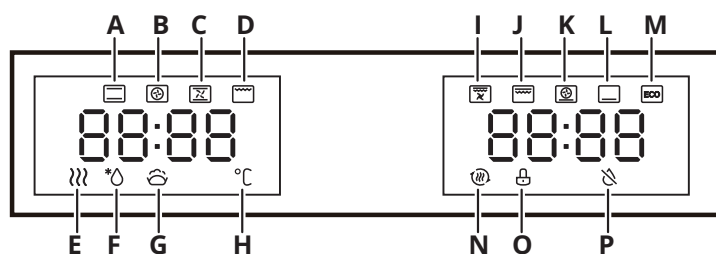
Control panel overview



Use the sensor fields to operate the oven.

	Sensor field	Function	Description
1	-	Display	Shows the current settings of the oven.
2	⏮	Knob	Rotate the knob to adjust cooking time/temperature/steam volume. Click the knob to start/pause cooking.
3	⏹	Cancel	Cancel the current setting and return to the standby state.
4	💡	Lamp	Short press, the furnace light turns on or off.
5	🚰	Water box	Take out the water tank.
6	🍳	Mode selection	Cooking mode selection.
7	)))	Steam	Click to enter the steam assist settings.
8	°C	Temperature	Press this key to adjust the cooking temperature.
9	🕒	Time	Click this key to adjust the cooking time by rotating the knob.
10	🌀	Rapid preheating	Preheat the cavity to ensure the taste and nutrition of the food.
11	≡	Auto menu	Automatic menu selection (A01-A18).

Display



- A. Conventional
- B. Convection
- C. Conventional+fan
- D. Grill
- E. Steam
- F. Defrost
- G. Dough proofing
- H. Temperature
- I. Double grill + fan
- J. Double grill
- K. Pizza
- L. Bottom heat
- M. ECO
- N. Quick preheat
- O. Child proof
- P. Lack of water

First use

Before using it for the first time, please clean the oven and accessories to a certain extent.

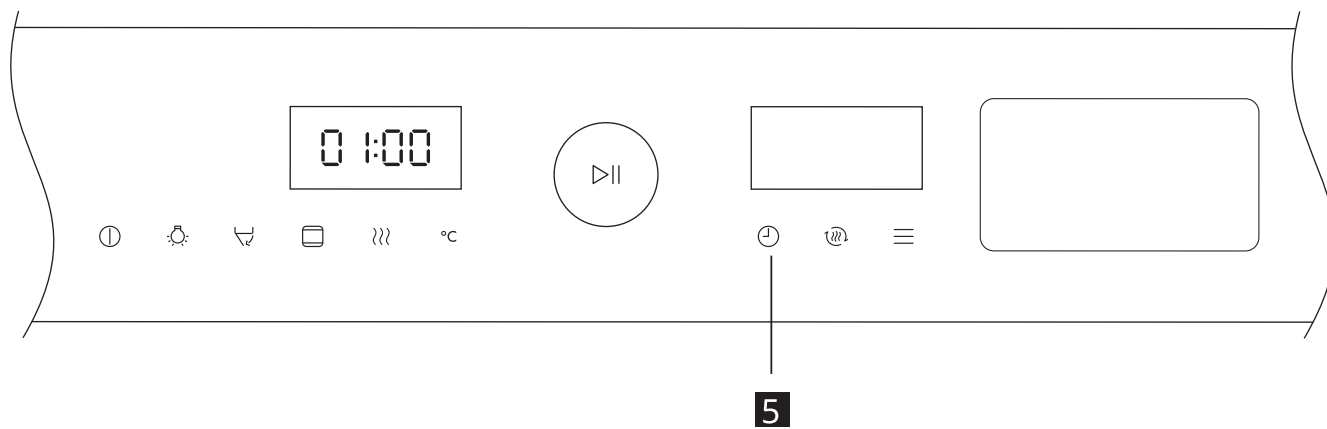
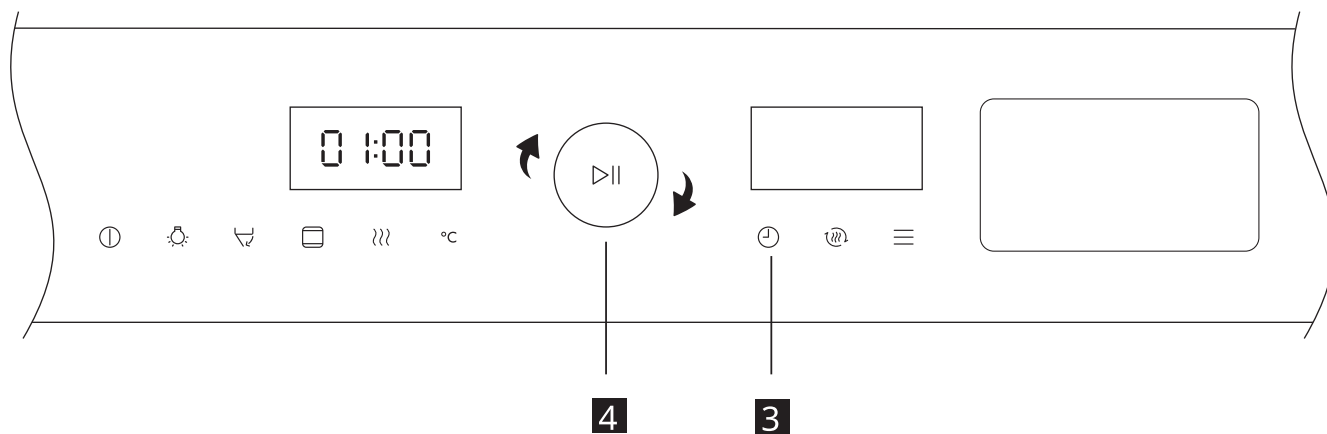
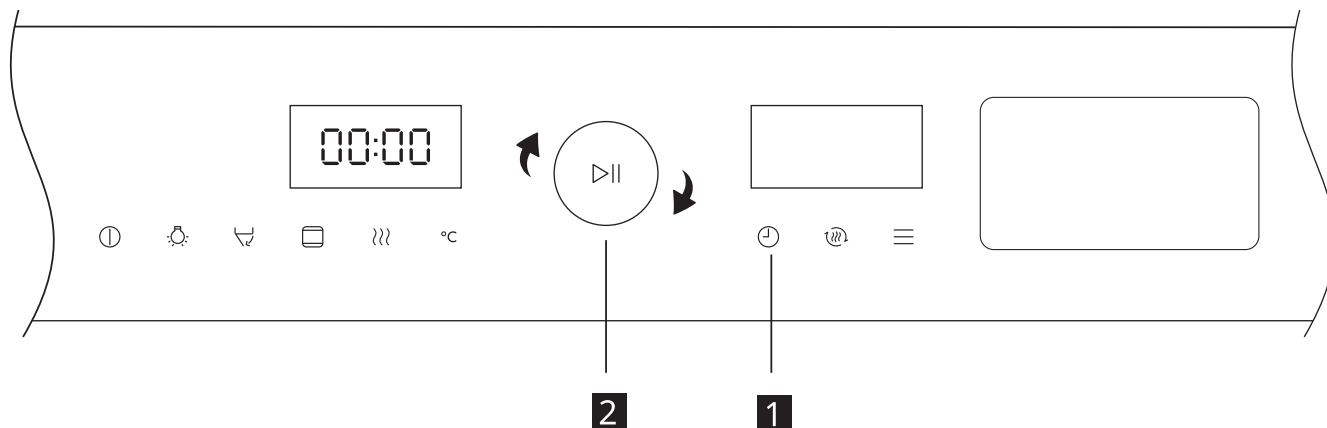
- Remove the oven packaging shipping protection parts.
- Remove all accessories (eg: baking trays, grills, foam, etc.) from the cavity.
- Thoroughly clean the attachment with soapy water and a rag or soft brush.
- Wipe cavity and oven surfaces with a soft damp cloth.
- To avoid fire, please make sure that the cavity is free of any remaining packing materials and accessories when using it for the first time. When using it for the first time, keep the kitchen highly ventilated (open the hood and windows).
- During this time, keep children and pets out of the kitchen and keep the doors of adjacent rooms closed.
- In order to remove the smell of new products, run the following mode:

Mode	Temperature	Time
 Conventional+fan	250°C	0.5-1 Hour

Clock settings

Before using your oven, set the clock.

1. In the standby state, push the "⌚" key once.
2. Turn the **knob** to set the hour position.
3. Click the "⌚" key.
4. Turn the **knob** to set the minute position.
5. Click the "⌚" key again to complete the clock setting.

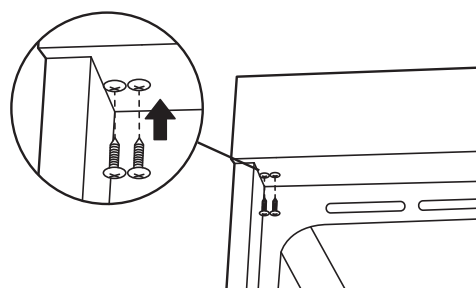
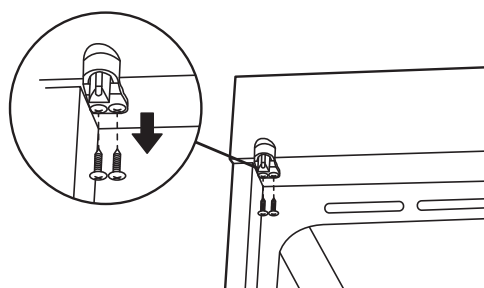
**Note**

If you need to modify the clock again, do the same as step 1.

Door child lock disassemble

Your appliance is equipped with a door child lock. If the door child lock is not necessary, please follow the steps below to disassemble it.

1. Loosen two screws on the door child lock at left bottom corner of control panel.
3. Screw back the two screws into the hole of control panel after removing the door child lock.



2. Remove the door child lock from control panel, and keep in safe.

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

Daily use

⚠ Warning! Refer to Safety chapters.

Navigating the menus

1. In the standby state, click the "□" key repeatable to select the cooking mode.
2. Turn the **knob** to adjust the cooking temperature.
3. Click the "⌚" key.
4. Turn the **knob** to set the cooking time.
5. Click the "▶||" key on the knob to start cooking.

Setting time is optional.

The menus in overview

Main menu

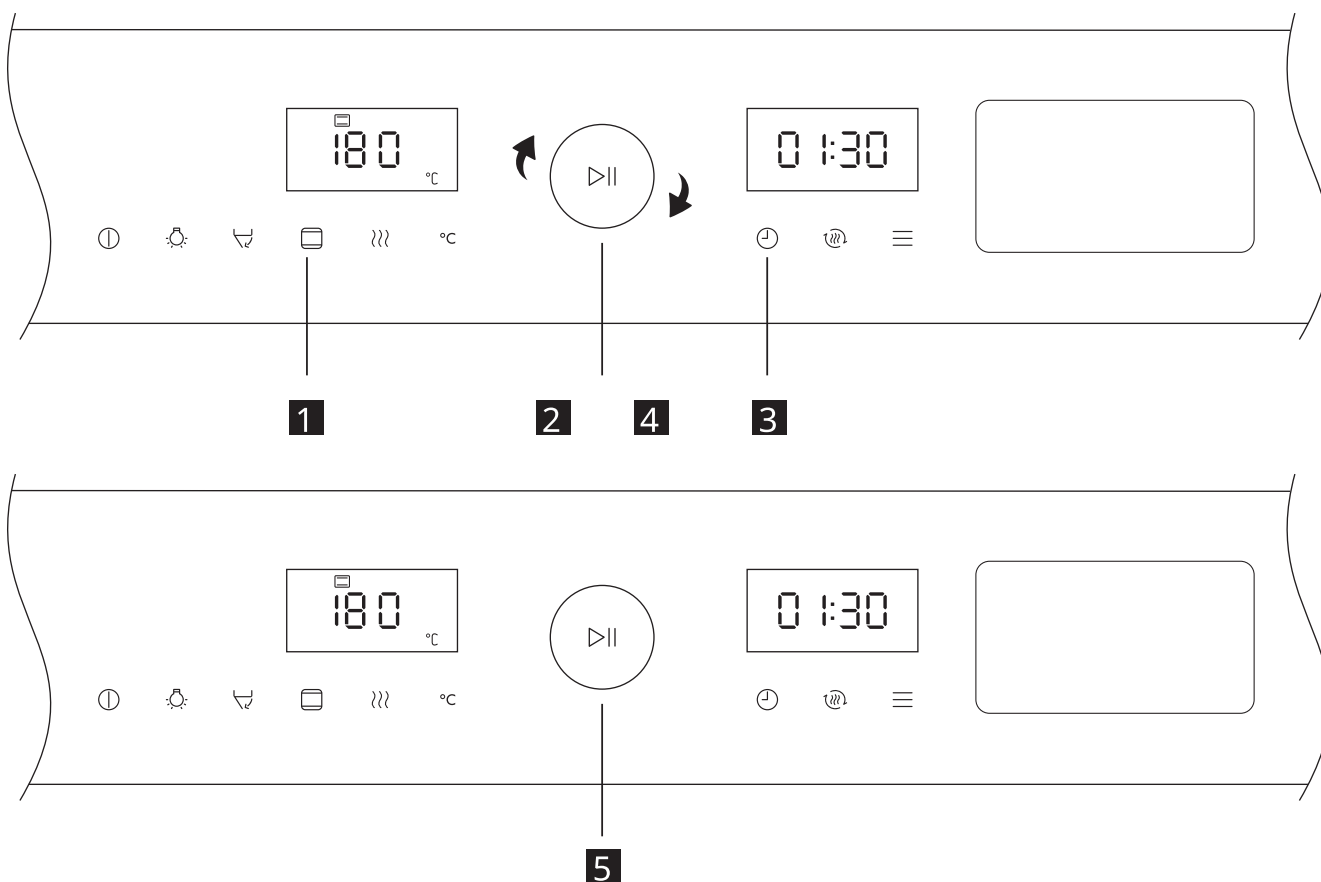
Mode	Mode Description
 Conventional	The top and bottom heating elements work at the same time, making them ideal for baking larger cakes. The temperature setting range is 30 - 250°C.
 Convection	In convection mode, the fan turns on automatically, providing even heat for single or multi-layer baking. Especially suitable for baking food that needs to be evenly colored. The temperature setting range is 50 - 250°C.
 Conventional+fan	The combination of fans and heating elements provides more uniform heat penetration, saving up to 30-40% of energy. The temperature setting range is 50 - 250°C.
 Grill	Bake small amounts of food. Please place food in the middle layer of the cavity. The temperature setting range is 150 - 250°C.
 Double grill + fan	Barbecue flat food. Evenly distributed heat and top two heating elements work simultaneously. The temperature setting range is 50 - 250 °C.
 Double grill	Bake small amounts of flat food. The top two heating elements work simultaneously. The temperature setting range is 150 - 250°C.
 Pizza	Baked pizza. The temperature setting range is 50 - 250°C.
 Bottom heat	Color the bottoms of flat foods. The temperature setting range is 30 - 200°C.
 ECO	For energy-saved cooking. The temperature can be set within the range of 140 - 240°C.
 Defrost	Defrost frozen food.
 Dough proofing	Fermented dough or yogurt. Temperature setting range is 30 - 45°C.
 Drying function	It is used to dry the furnace chamber and prevent bacteria from growing.
 Descaling	By adding citric acid to water box, to remove scale in the pipe.

Regular operation

1. In the standby state, click the "☐" key repeatable to select the cooking mode.
2. Turn the **knob** to adjust the cooking temperature.
3. Click the "⌚" key.
4. Turn the **knob** to set the cooking time.
5. Click the "▶||" key on the knob to start cooking.

Note

- If set preheat function, the display shows ----. After finishing preheating, the buzzer beeps. At this time, open the oven door, put in the ingredients, and then close the oven door, press start button to start cooking.
- If not set preheat function, display shows ---- when the cavity temperature does not reach the set temperature. After reaching the set temperature, the buzzer beeps and the display shows the remaining cook time. If cook time is not set, the display will not show any time.
- During preheating, do not put ingredients into the oven cavity.
- Insert the meat probe and select the function (conventional, double grill + fan, convection), the display shows ----. When the cavity temperature reaches 200°C, the buzzer beeps and the display shows "prob".



Setting time is optional.

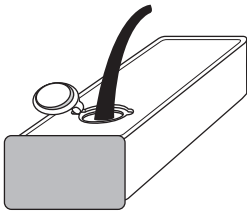
Use of water box

When putting the water box back into the tank seat, make sure that the water tank is pushed all the way.

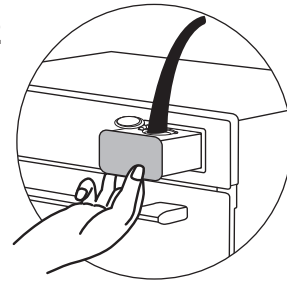
After cooking, discard any remaining water in the water box and wipe dry to prevent bacteria from growing.

When using the steam assist function and the automatic menu, please add purified water/ distilled water (water without mineral or impurities) to the water tank in advance.

way 1



way 2



1. Click the "☑" key to take out the entire water box, open the rubber ring and add water.
2. Click the "☑" key to pop out the water box, open the rubber ring and add water.

Descaling function

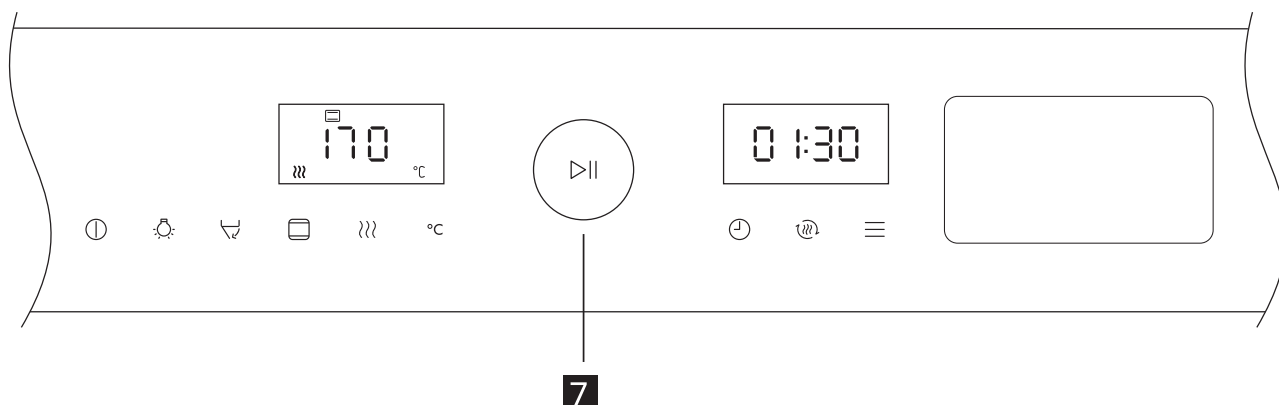
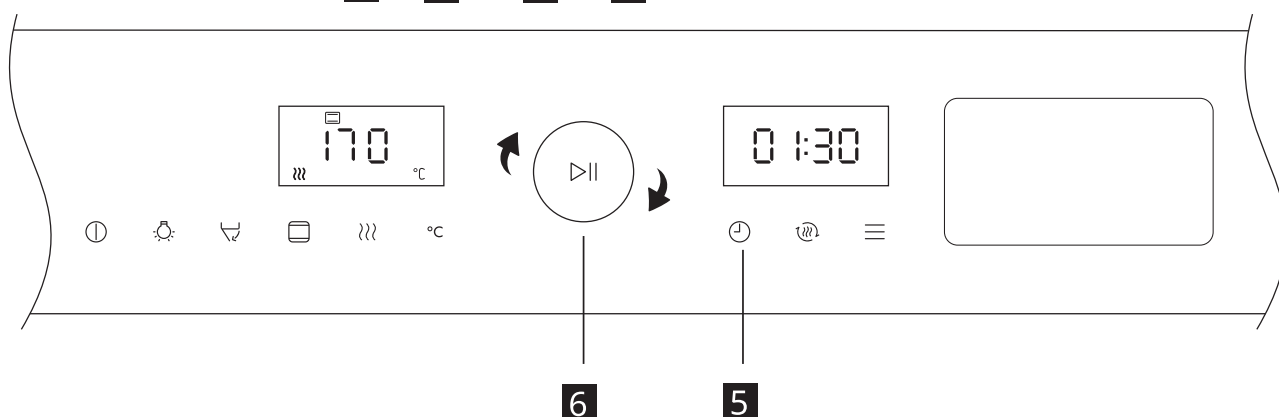
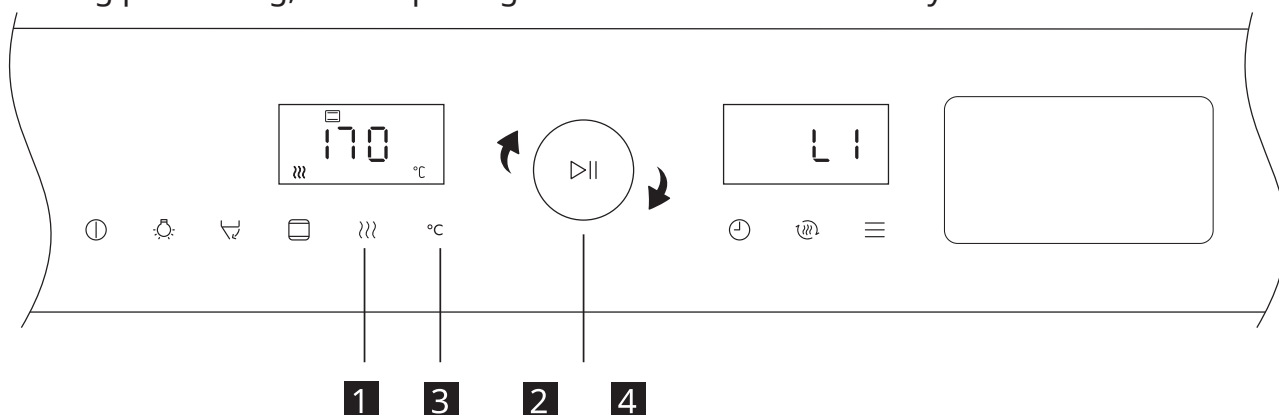
1. Press the "☑" button to take out the water box, add water and half a packet of citric acid to the water box, and put the water box back to the tank seat.
2. In standby mode, press the "☐" button to choose the descaling function and press the knob to start.
3. When the time is counted down to "08:00 min", take out the tank, add water and put it back into the tank seat. Press the knob to restart work.

Steam Assist

1. Click on the "|||" key to select the steam assisted cooking mode.
2. Turn the **knob** to adjust the cooking temperature.
3. Click "°C" key to enter the steam volume adjustment.
4. Turn the **knob** to adjust the steam volume (L1-L3 steam volume increases).
5. Click the "⌚" key to enter the cooking time adjustment state.
6. Turn the knob to adjust the cooking time.
7. Click the "▶||" key on the knob to start cooking.

Note

- If set preheat function, the display shows ---. After finishing preheating, the buzzer beeps. At this time, open the oven door, put in the ingredients, and then close the oven door, press start button to start cooking.
- If not set the auto menu, display shows --- when the cavity temperature does not reach the set temperature. After reaching the set temperature, the buzzer beeps and the display shows the remaining cook time. If cook time is not set, the display will not show any time.
- During preheating, do not put ingredients into the oven cavity.



Cooking mode with Steam assist function

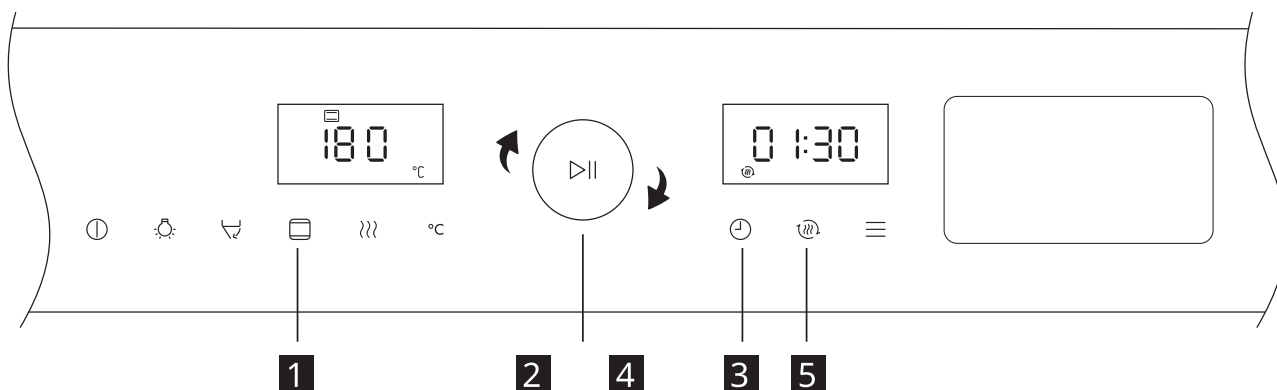
Mode	Mode Description
 Conventional	The top and bottom heating elements work at the same time, making them ideal baking larger cakes. Steam assist can make food softer on the inside and crisper on the outside. The temperature setting range is 30 - 250°C. The steam level is L1-L3. If steam is added to the operation the temperature setting range is changed to 160°C - 230°C.
 Convection	In convection mode, the fan turns on automatically, providing even heat for single or multi-layer baking. Especially suitable for baking food that needs to be evenly colored. Steam assist can make food softer on the inside and crisper on the outside. The temperature setting range is 50 - 250°C. The steam level is L1-L3. If steam is added to the operation the temperature setting range is changed to 160°C - 250°C.
 Conventional+fan	The combination of fans and heating elements provides more uniform heat penetration, saving up to 30-40% of energy. Steam assist can make food softer on the inside and crisper on the outside. The temperature setting range is 50 - 250°C. The steam level is L1-L3. If steam is added to the operation the temperature setting range is changed to 160°C - 230°C.
 Grill	Bake small amounts of food. Please place food in the middle layer of the cavity. Steam assist can make food softer on the inside and crisper on the outside. The temperature setting range is 150 - 250°C. The steam level is L1-L3. If steam is added to the operation the temperature setting range is changed to 160°C - 235°C.
 Bottom heat	Color the bottoms of flat foods. Steam assist can make food softer on the inside and crisper on the outside. The temperature setting range is 30 - 200°C. The steam level is L1-L3. If steam is added to the operation the temperature setting range is changed to 160°C - 200°C.
 Steam cleaning	To clean the cavity easily. The duration is 5 minutes.

Steam level	1 st stage First 8 minutes	1 nd stage After 8 minutes
L 1	Work full time	Stop
L 2	Work full time	Work 10s, stop 50s, cycling.
L 3	Work full time	Work 20s, stop 40s, cycling.

Rapid preheating

The following cooking modes (       ) can set the preheating program.

1. In the standby state, click the "" key to select the cooking mode.
2. Turn the **knob** to adjust the cooking temperature.
3. Click the "" key.
4. Turn the **knob** to set the cooking time.
5. Click the "" button to start preheating.

**Note**

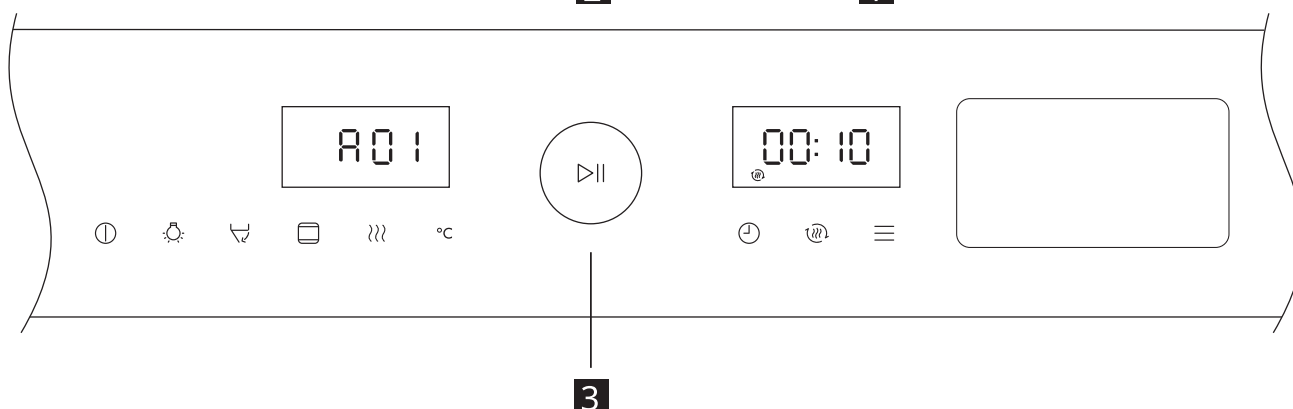
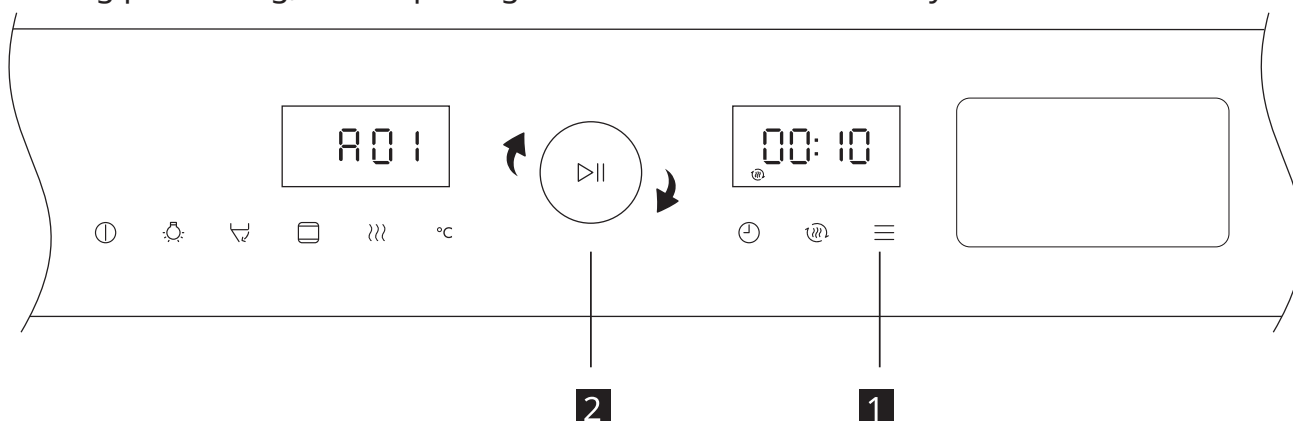
- The buzzer beeps to indicate that the preheating is complete. At this time, open the oven door, put in the ingredients, and then close the oven door to start cooking.
- During preheating, do not put ingredients into the oven cavity.

Auto menu

1. Click the "≡" key to enter the menu selection interface.
2. Turn the **knob** to select a menu (A01-A18).
3. Click the "▶||" key on the knob to start cooking.

Note

- If selecting the auto menu with preheat setting (refer to the auto menu list in the next page), the preheat function runs first and the display shows [---]. After finishing preheating, the buzzer beeps. At this time, open the oven door, put in the ingredients, and then close the oven door, press the start button to start cooking.
- If selecting the auto menu without preheat setting (refer to the auto menu list in the next page), display shows [---] when the cavity temperature does not reach the set temperature. After reaching the set temperature, the buzzer beeps and the display shows the remaining cook time.
- During preheating, do not put ingredients into the oven cavity.



Auto menu sheet

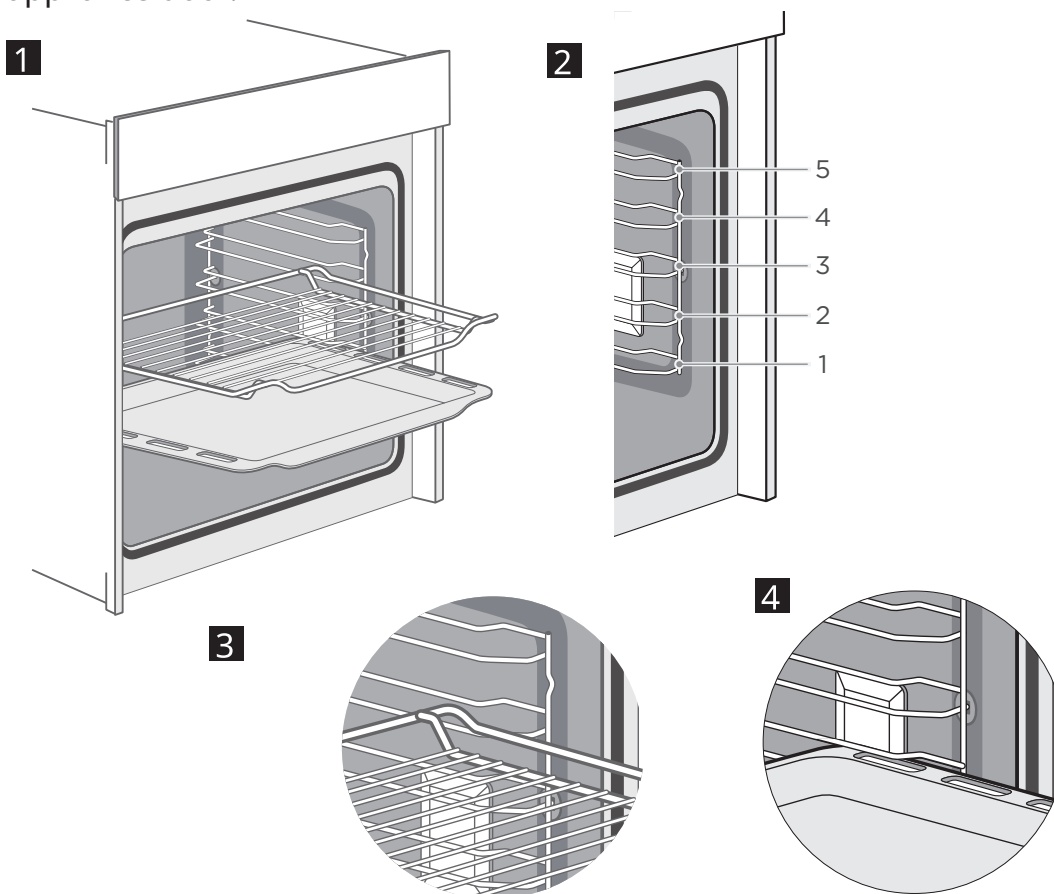
Display	Menu	Mode or Temperature	Time	Preheat
A01	Roasted beef ribs	 250°C	4 min	YES
A02	Beef steak with black pepper	 250°C	8 min	YES
A03	Chiffon Cake	 150°C	50 min	YES
A04	Red velvet cupcake	 160°C	35 min	YES
A05	French roast pork chop	 200°C	50 min	YES
A06	Italian fruit pie (8 inches)	 190°C	22 min	YES
A07	Cream puff	 190°C	24 min	YES
A08	Roasted cod	 250°C	8 min	YES
A09	Roast chicken wings	 L1 230°C	25 min	YES
A10	Roast pork ribs	 L1 200°C	25 min	NO
A11	Roast saury	 L1 220°C	14 min	YES
A12	Roast whole chicken	 L1 200°C	45 min	YES
A13	Roast pork	 L1 180°C	50 min	YES
A14	French lamb chop	 L1 220°C	25 min	YES
A15	French Roast Pork Knuckle	 L1 230°C	80 min	NO
A16	Cheese cake	 L1 160°C	55 min	YES
A17	Chocolate cranberry bread	 L1 180°C	25 min	YES
A18	Nut bread	 L1 190°C	30 min	YES

Inserting accessories

The cavity has five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

Notes

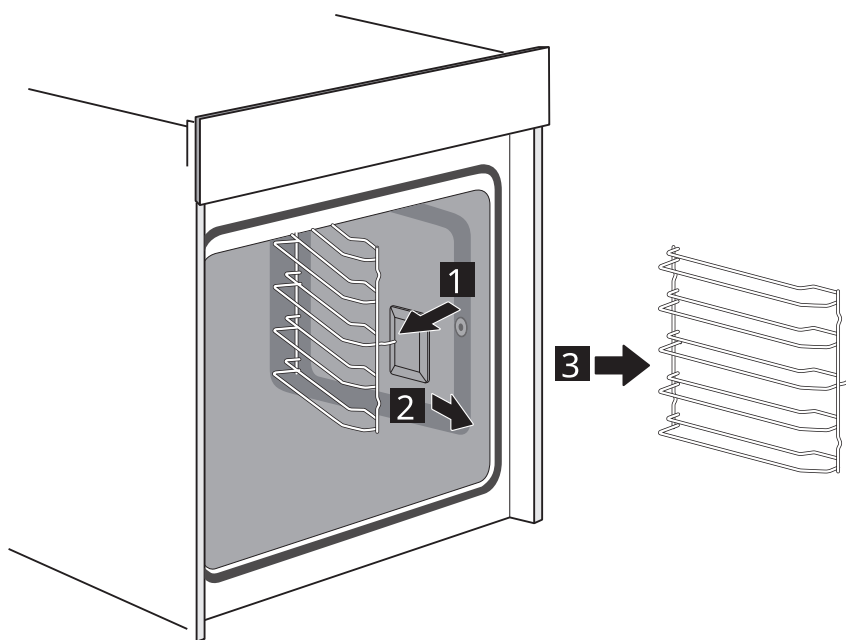
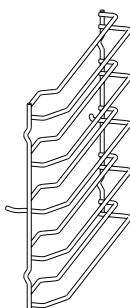
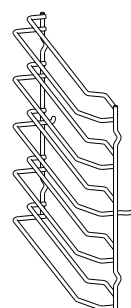
1. Ensure that you always insert the accessories into the cavity the right way round.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.



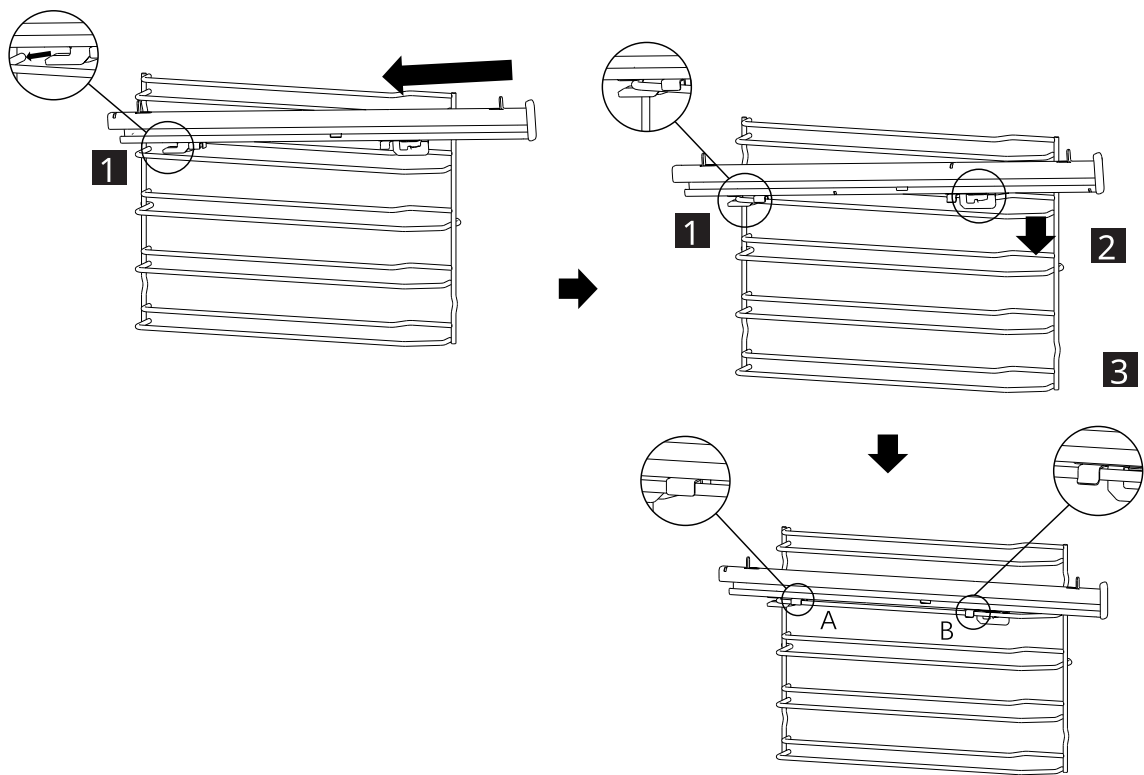
Rails

When you want have a good cleaning for the rails and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

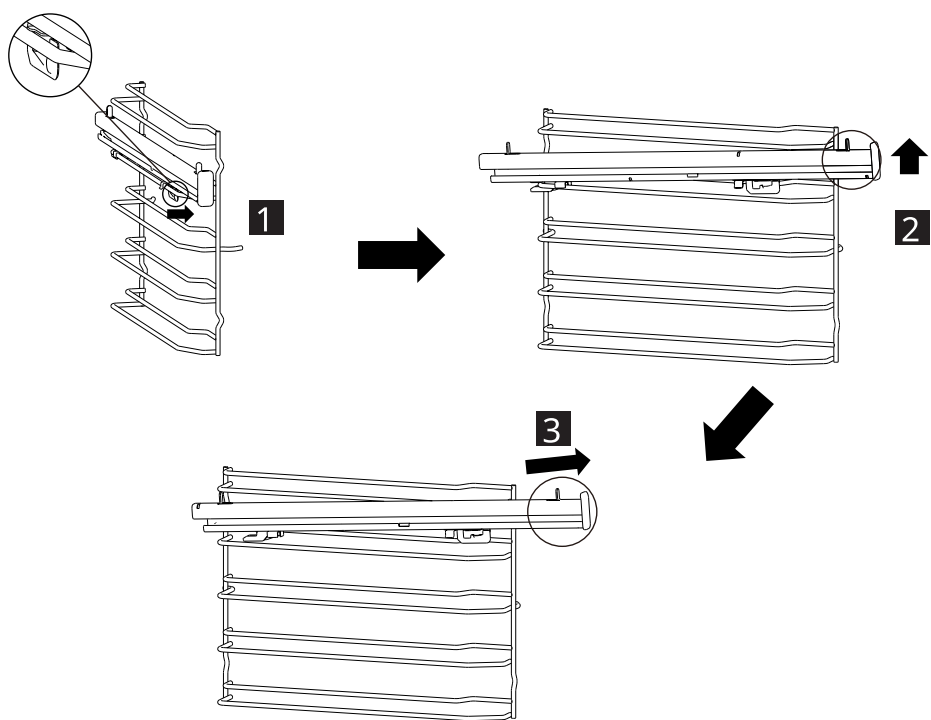
1. Pull the front part of the side rails horizontally to the opposite direction until the feature **1** gets out; Later on you can remove the shelves out like the picture.
2. Put the side rail back into the cavity, first insert the rear part of the side rail into the hole of the cavity correctly, and then insert the front part of **1** into the hole into.

**L****R**

Fix the telescopic runners



Remove the telescopic runners



Hints and tips

Cooking recommendations

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

The oven has five 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

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

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

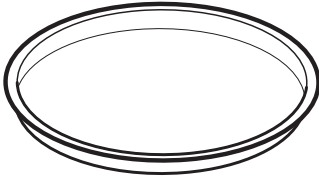
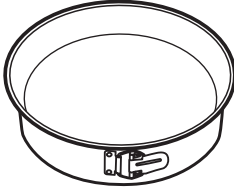
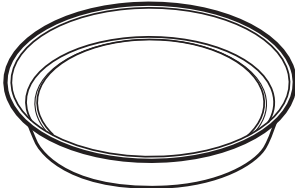
To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Moist Fan Baking

 For best results follow suggestions listed in the table below.

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-reflective	26 cm diameter	
Ramekins, ceramic	8 cm diameter, 5 cm height	
Flan base tin, dark, non-reflective	28 cm diameter	

Information for test institutes

Tests according to IEC 60350-1.

Care and cleaning

 **Warning!** Refer to Safety chapters.

Notes on cleaning

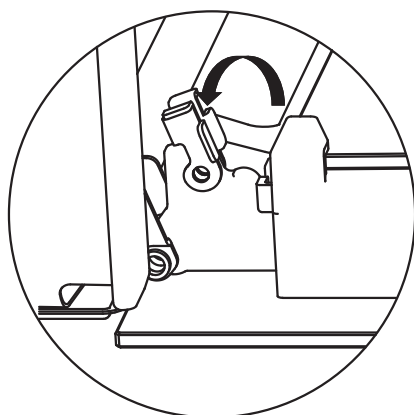
Cleaning Agents	Clean the front of the oven with a soft cloth with warm water and a mild detergent.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.
Everyday Use	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.
Accessories	Clean all accessories after each use and let them dry. Use a soft 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.

Appliance door

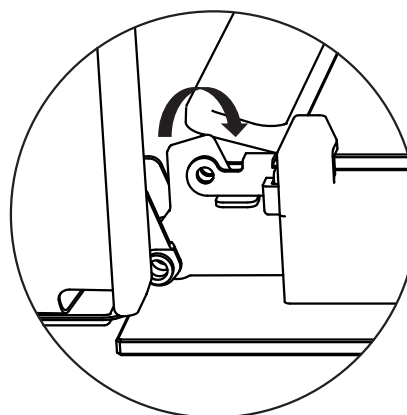
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

For cleaning purposes and to remove the door panels, you can detach the appliance door. The appliance door hinges each have a locking lever.

When the locking levers are closed, the appliance door is secured in place. It cannot be detached. When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.



Unlocked



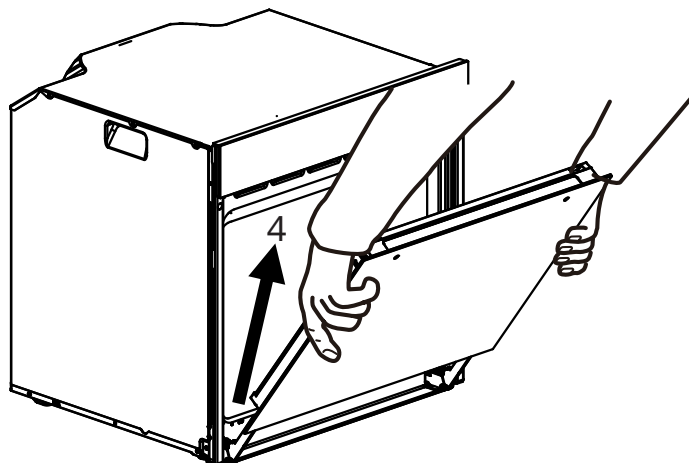
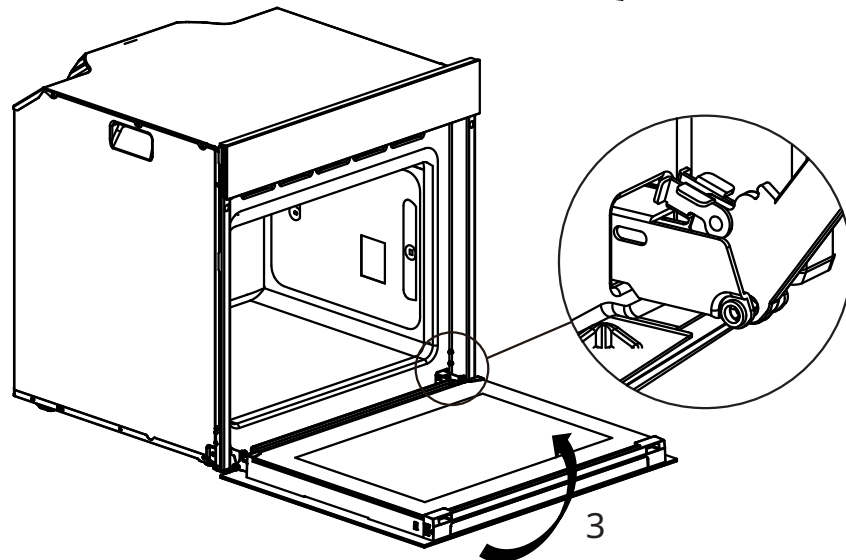
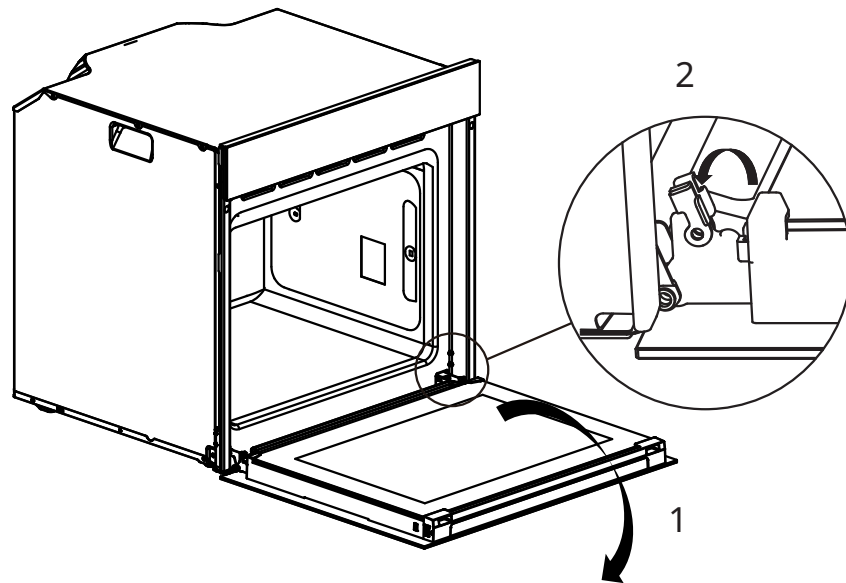
Locked

Warning - Risk of injury!

1. If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Removing the appliance door

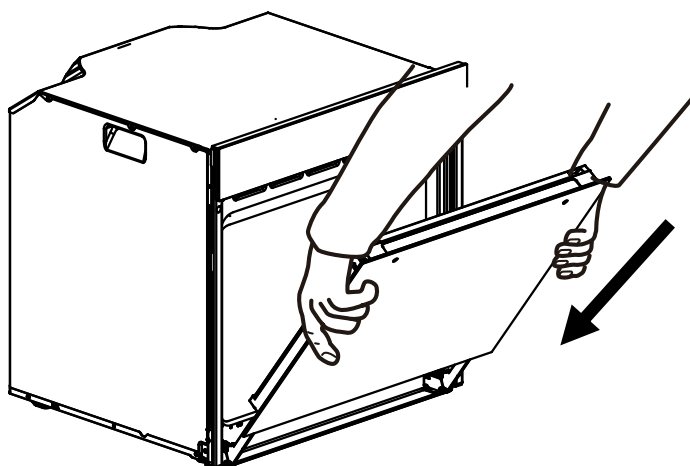
1. Open the appliance door fully.
2. Flip to unlock the locking levers following the arrow indication on both sides.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.



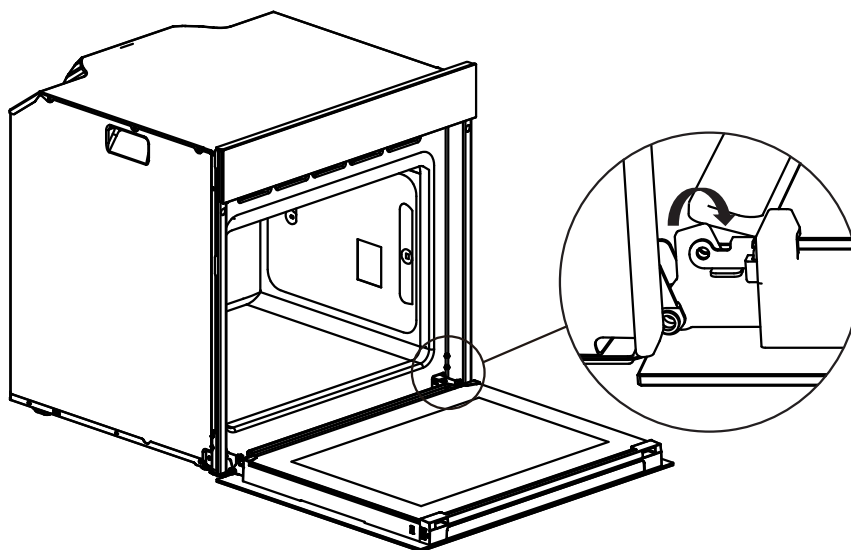
Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

1. Hold the door and insert it back to the hinge.



2. Open the appliance door fully. And then close the levers on both hinges.



3. Close the door.

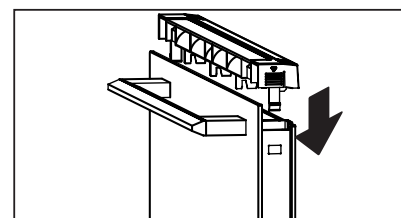
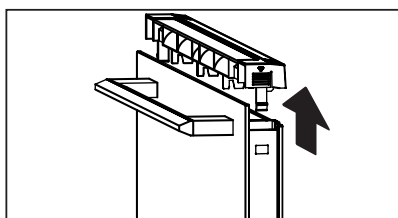
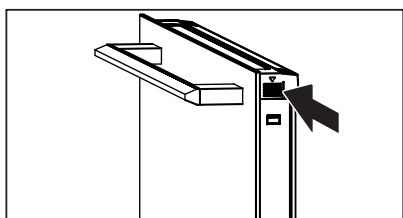
Note: We warmly recommend you to check one more time, if the door is onto the right position.

Removing the door cover

The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the cover.

Remove the appliance door like instructed above.

1. Press on the right and left side of the cover.
2. Remove the cover.
3. After removing the door cover, the rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press on it until it clicks audibly into place.
4. Fitting the appliance door and close it.



Caution!

While the door is well installed, the door cover can also be removed after the door is fully opened.

1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

Because of the 2 points above, we strongly recommend you not to remove the door cover unless the appliance door is removed. Damage caused by incorrect operation is not covered under warranty.

What to do if...

 **Warning!** Refer to Safety chapters.

What to do if...

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
Knobs have fallen out of the support in the control panel.	Knobs have been accidentally disengaged.	Knobs can be removed. Simply place knobs back in their support in the control panel and push them in so that they engage and can be turned as usual.
Knobs can no longer be turned easily.	There is dirt under knobs	Knobs can be removed. To disengage knobs, simply remove them from the support. Alternatively, press on the outer edge of knobs so that they tip and can be picked up easily. Carefully clean the knobs using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove knobs too often so that the support remains stable.
Fan does not work all the time in the mode: "Fan Heating"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and a air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.
The food is not sufficient cooked in the time given by the recipe.		A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.
Uneven browning		The temperature setting is too high, or the shelf level could be optimized. Double check the recipe and settings. The surface finish and or color and or material of the baking ware were not the best choice for the selected oven function. When use grill, such as "Top & Bottom Heating" mode, use matt finished, dark colored and light weighted oven ware.
The lamp doesn't turn on		The lamp needs to be replaced.

Technical data

Technical data

Dimensions (internal)	Width Height Depth	503 mm 353 mm 386 mm
Area of baking tray	1159 cm ²	
Top heating element	900 W	
Bottom heating element	1500 W	
Grill	1300 W	
Ring	1800 W	
Total rating	3150 W	
Voltage	220 - 240V~	
Frequency	50 - 60 Hz	
Number of functions	14	

Energy efficiency

Product Information and Product Information Sheet*

Supplier's name	IKEA
Model identification	MÅGEBO 905-570-61
Energy Efficiency Index	76.9
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	1.02kWh
Energy consumption with a standard load, fan-forced mode	0.65kWh
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Built-In Oven
Mass	43.5 kg

* 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.

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.

Environmental concerns

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and

electronic appliances. Do not dispose of appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA guarantee

How long is the IKEA guarantee valid?

This guarantee is valid for **5 years** from the original date of purchase of your appliance at IKEA. The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Who will execute the service?

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

What does this guarantee cover?

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

What will IKEA do to correct the problem?

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

What is not covered under this guarantee?

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

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

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

How country law applies

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

Area of validity

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

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

The dedicated After Sales Service for IKEA appliances:

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

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

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

How to reach us if you need our service



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

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

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

Do you need extra help?

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

Country	Phone Number	Call Fee	Opening Time (Mon-Fri)
Deutschland	08007242420	Kostenlos	8am - 5pm
France	0805543333	Gratuit	8.30 am – 7.00 pm (lun-ven) 8.30 am – 1.00 pm (sam)
United Kingdom	08009175827	free	9am till 5pm
Ireland		free	9am till 5pm
Italia	800130373	Gratuito	9am-6pm
España	900822398	Gratis	9am-6pm
Ελλάδα	0080044146128 (+30)21 6860020	Χωρίς χρέωση	9am-6pm
Nederland	Local(within NL): 050-7111267 International: +31 507111267	Gratis	Ma-Vr 8-20, Za 9-20
Sverige	0775700500	Kostnadsfritt	8.30 am - 8.00 pm (Mon-Fri) 9.30 am - 6.00pm (Sat-Sun)
Schweiz	0800110344	Kostenlos	8am - 5pm
Suisse		Gratuit	8am - 5pm
Svizzera		Gratuito	8am - 5pm
Österreich	0800909626	Kostenlos	9am-6pm
België	080080159	Gratis	9am-5pm
Belgique		Gratuit	9am-5pm
Luxembourg		Gratuit	9am-5pm
Danmark	70150909	Gratis	8.30 am – 8.00 pm (Mon-Fri) 9.30 am-6.00pm (Sat-Sun)
Norge	80031407	Gratis	9am-4pm
Polska	800012088	Bezpłatne	9am-5pm
Portugal	800210151	Gratuita	9am-6pm
Česká republika	800050717	Zdarma	9am-5pm
Suomi	0800302588	Maksuton	9am–4pm
Magyarország	0680984517	Ingyenes	9am-5pm
Australia	IKEA.com		
Latvia	(+371)67717065	Bezmaksas	9am-6pm
Estonia	(+372)6366525	Tasuta	9.00 – 18.00 (E–R)
Lithuania	(+370)67641956	Nemokamai	9.00 – 18.00 (Pr–Pn)
Slovenija	IKEA.com		
Slovensko	(+42)1415623915	Bezplatne	9.00 – 18.00 (pondelok – piatok)
България	IKEA.com		
Cyprus	IKEA.com		
Hrvatska	IKEA.com		
Ísland	IKEA.com		
România	800400660	Call Fee	9am - 5pm
Serbia	IKEA.com		

