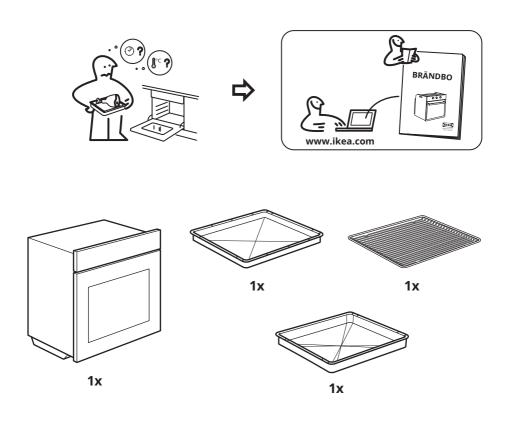
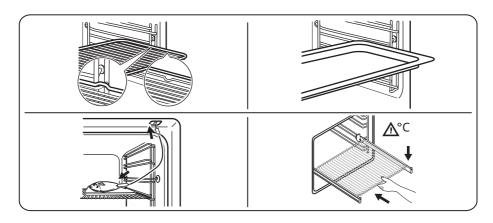
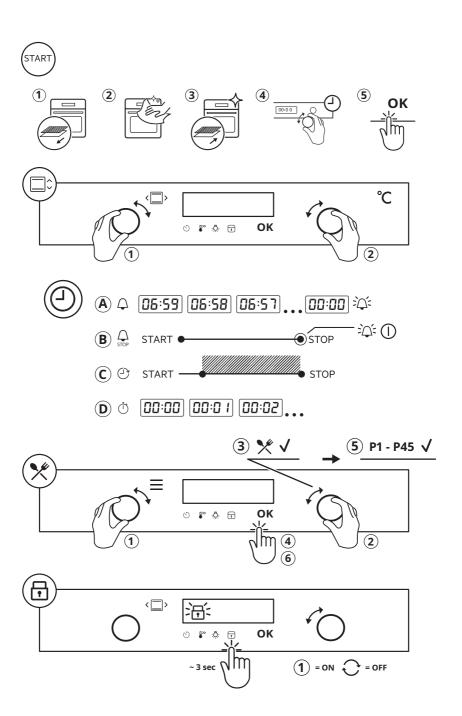
# **BRÄNDBO**



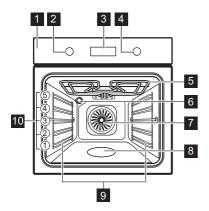






# **Product description**

#### **General overview**



- 1 Control panel
- 2 Knob for the heating functions
- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Cavity embossment Aqua cleaning container
- 9 Shelf support, removable
- 10 Shelf positions

# **Control panel**

#### **Control panel overview**

Select a heating function to turn on the appliance. Turn the knob for the heating functions to the off position to turn the appliance off.

9	Press to set: Clock functions.
<b>l</b> »	Press and hold to set the function: Fast Heat Up.
-∴	Press to turn on or to turn off the oven lamp.
1	Press and hold to set the function: Lock.
OK	Press to confirm the selection.

# **Display indicators**



Display with key functions.

T	The appliance is locked.			
*	Enter the menu and select the icon to open: Assisted Cooking.			
€\$	Enter the menu and select the icon to open: Settings			
<b>&gt;&gt;</b>	Fast Heat Up is turned on.			
$\Box$	Minute minder is turned on.			
STOP	End time is turned on.			
(1)	Time Delay is turned on.			
ð	Uptimer is turned on.			
	The bar is fully red when the appliance reaches the set temperature.			

# **Daily use**

#### **Heating functions**

8	<b>True Fan Cooking</b> : Even baking, tenderness, drying
	<b>Conventional Cooking / Aqua Clean</b> : Traditional baking / Cleaning
*	<b>Frozen Foods</b> : French fries, potato wedges, spring rolls
	Pizza Function: Baking pizza
	Bottom Heat: Baking cakes
**	<b>Defrost</b> : Defrosting
P <sub>0</sub>	Moist Fan Baking: Baking
	<b>Grill</b> : Toasting, grilling
¥	Turbo Grilling: Roasting meat, browning
	Menu: To enter the menu.

True Fan Cooking, Conventional Cooking: When you set the temperature below 80 °C the lamp automatically turns off after 30 sec.

#### **Notes on: Moist Fan Baking**

This function was used to comply with the energy efficiency class and ecodesign requirements. Tests according to:

BS 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.

This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced.

### **Assisted Cooking**

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

1 Roast Beef, rare 2 Roast Beef, medium 3 Roast Beef, well done 4 Steak, medium 5 Beef roast / braised 6 Roast Beef, rare LTC* 7 Roast Beef, medium LTC* 8 Roast Beef, well done LTC* 9 Fillet, rare LTC* 10 Fillet, medium LTC* 11 Fillet, done LTC* 12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole		
Roast Beef, well done  Steak, medium  Beef roast / braised  Roast Beef, rare LTC*  Roast Beef, medium LTC*  Roast Beef, well done LTC*  Fillet, rare LTC*  Fillet, medium LTC*  Fillet, done LTC*  Perilet, medium LTC*  Loin, fresh  Spare Ribs  Lamb leg with bones  Whole chicken  Half chicken  Chicken breast  Chicken legs, fresh  Coose, whole	1	Roast Beef, rare
4 Steak, medium 5 Beef roast / braised 6 Roast Beef, rare LTC* 7 Roast Beef, medium LTC* 8 Roast Beef, well done LTC* 9 Fillet, rare LTC* 10 Fillet, medium LTC* 11 Fillet, done LTC* 12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	2	Roast Beef, medium
5 Beef roast / braised 6 Roast Beef, rare LTC* 7 Roast Beef, medium LTC* 8 Roast Beef, well done LTC* 9 Fillet, rare LTC* 10 Fillet, medium LTC* 11 Fillet, done LTC* 12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole	3	Roast Beef, well done
Roast Beef, rare LTC* Roast Beef, medium LTC* Roast Beef, well done LTC* Fillet, rare LTC*  10 Fillet, medium LTC* 11 Fillet, done LTC* 12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole	4	Steak, medium
Roast Beef, medium LTC*  Roast Beef, well done LTC*  Fillet, rare LTC*  Fillet, medium LTC*  Fillet, done LTC*  Pork roast neck or shoulder  Pulled pork LTC*  Loin, fresh  Spare Ribs  Lamb leg with bones  Whole chicken  Half chicken  Chicken breast  Chicken legs, fresh  Duck, whole  Goose, whole	5	Beef roast / braised
8 Roast Beef, well done LTC* 9 Fillet, rare LTC* 10 Fillet, medium LTC* 11 Fillet, done LTC* 12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole	6	Roast Beef, rare LTC*
9 Fillet, rare LTC* 10 Fillet, medium LTC* 11 Fillet, done LTC* 12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole	7	Roast Beef, medium LTC*
Fillet, medium LTC*  11 Fillet, done LTC*  12 Veal roast  13 Pork roast neck or shoulder  14 Pulled pork LTC*  15 Loin, fresh  16 Spare Ribs  17 Lamb leg with bones  18 Whole chicken  19 Half chicken  20 Chicken breast  21 Chicken legs, fresh  22 Duck, whole  23 Goose, whole	8	Roast Beef, well done LTC*
11 Fillet, done LTC*  12 Veal roast  13 Pork roast neck or shoulder  14 Pulled pork LTC*  15 Loin, fresh  16 Spare Ribs  17 Lamb leg with bones  18 Whole chicken  19 Half chicken  20 Chicken breast  21 Chicken legs, fresh  22 Duck, whole  23 Goose, whole	9	Fillet, rare LTC*
12 Veal roast 13 Pork roast neck or shoulder 14 Pulled pork LTC* 15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	10	Fillet, medium LTC*
Pork roast neck or shoulder  Pulled pork LTC*  Loin, fresh  Spare Ribs  Lamb leg with bones  Whole chicken  Half chicken  Chicken breast  Chicken legs, fresh  Duck, whole  Goose, whole	11	Fillet, done LTC*
14 Pulled pork LTC*  15 Loin, fresh  16 Spare Ribs  17 Lamb leg with bones  18 Whole chicken  19 Half chicken  20 Chicken breast  21 Chicken legs, fresh  22 Duck, whole  23 Goose, whole	12	Veal roast
15 Loin, fresh 16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	13	Pork roast neck or shoulder
16 Spare Ribs 17 Lamb leg with bones 18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	14	Pulled pork LTC*
17 Lamb leg with bones  18 Whole chicken  19 Half chicken  20 Chicken breast  21 Chicken legs, fresh  22 Duck, whole  23 Goose, whole	15	Loin, fresh
18 Whole chicken 19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	16	Spare Ribs
19 Half chicken 20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	17	Lamb leg with bones
20 Chicken breast 21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	18	Whole chicken
21 Chicken legs, fresh 22 Duck, whole 23 Goose, whole	19	Half chicken
Duck, whole Goose, whole	20	Chicken breast
23 Goose, whole	21	Chicken legs, fresh
	22	Duck, whole
Meat loaf	23	Goose, whole
	24	Meat loaf
Whole fish, grilled	25	Whole fish, grilled
26 Fish fillet	26	Fish fillet
27 Cheesecake	27	Cheesecake
28 Apple cake	28	Apple cake

Apple tart
Apple pie
Brownies
Chocolate muffins
Loaf cake
Baked potatoes
Nedges
Grilled mixed vegetables
Croquets, frozen
Pommes, frozen
Meat / vegetable lasagna with dry noodle plates
Potato gratin
Pizza fresh, thin
Pizza fresh, thick
Quiche
Baguette / Ciabatta / White bread
All grain / rye / dark bread all grain in loaf pan

\*LTC - Low Temperature Cooking

## **Changing settings**

1.  $\equiv$  - select to enter Menu.

- Select to enter Settings. Press OK.
   Turn the knob to select the setting. Press
- Turn the knob to select the setting. Press OK
- **4.** Adjust the value. Press OK. Turn the knob for the heating functions to the off position to exit the Menu.

#### **Menu: Settings**

The display shows **0** and a **number** of the setting that you can check in the table.

	Setting	Value	
1	Time of day	Change	
2	Display brightness	1 - 5	
3	Key tones	1 - Beep, 2 - Click, 3 - Sound off	
4	Buzzer volume	1 - 4	
5	Uptimer On / Off		
6	Light	On / Off	
7	Fast Heat Up	On / Off	
8	Demo mode	Activation code: 2468	
9	Software version	Check	
10	Reset all settings	Yes / No	

# **Troubleshooting**

If you encounter an issue with your appliance, check "Troubleshooting" chapter

in the full version of the User Manual available on: www.ikea.com.

# Product Information Sheet according to UK Ecodesign and Energy Labelling Regulations

Supplier's name	IKEA
Model identification	BRÄNDBO 805.576.55
Energy Efficiency Index	81.2
Energy efficiency class	A+

Energy consumption with a standard load, conventional mode	0.93 kWh/cycle		
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle		
Number of cavities	1		
Heat source	Electricity		
Volume	72 I		
Type of oven	Built-In Oven		
Mass	31.0 kg		
BS EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measur-			



