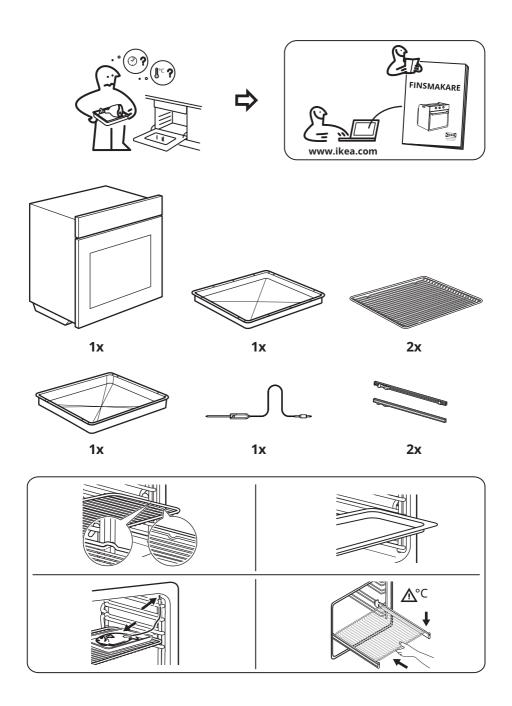
FINSMAKARE





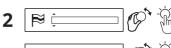




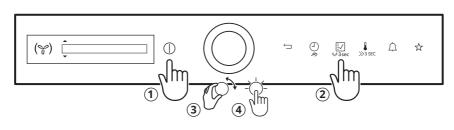


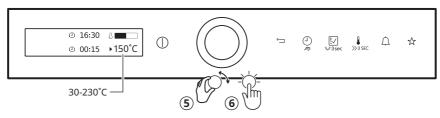


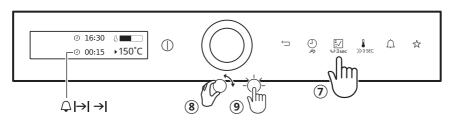


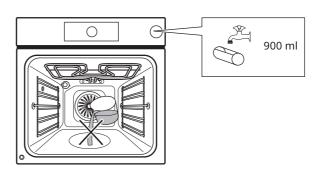




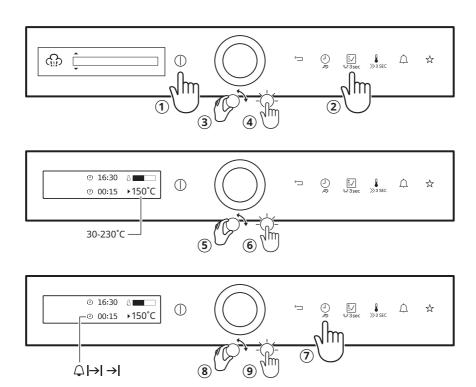


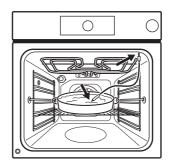




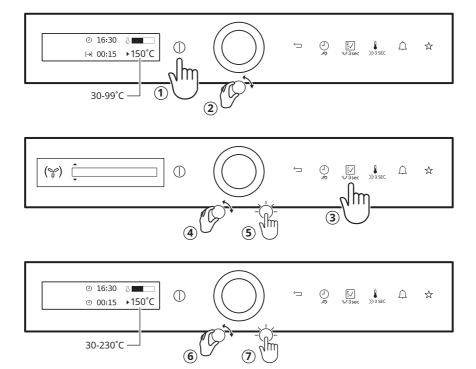






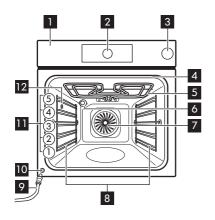






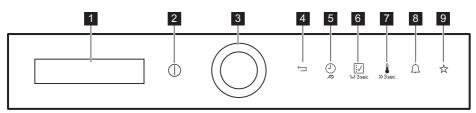
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Product Description



- 1 Control panel
- 2 Electronic programmer
- 3 Water drawer
- 4 Socket for the core temperature sensor
- 5 Grill
- 6 Lamp
- 7 Fan
- 8 Shelf support, removable
- 9 Draining pipe
- 10 Water outlet valve
- 11 Shelf positions
- 12 Steam inlet

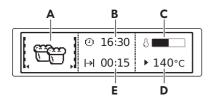
Control Panel



- 1 Display
- 2 ON / OFF
- 3 OK / Shuttle
- 4 Back key
- 5 Time / More functions
- 6 Heating Functions / Assisted Cooking / Lamp
- 7 Temperature / Fast Heat Up
- 8 Minute minder
- 9 Favourite programmes

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Display



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

Other indicators of the display:

Symbol	Function
\$\int \text{3ymbol}	The function is on.
2	Shows current time.
→	Shows the necessary time for cooking.
\rightarrow	Shows cooking duration.
\$	Shows the temperature.
•	Shows when the set cooking time ends.
7	The oven calculates required cooking time.
	Indicates heat level in the oven.
	Fast Heat Up is on.
ă	Shows that Weight Automatic function is on, or that you can change the weight setting
₽ →	Heat + Hold is on.

Heating Functions

(%)	True Fan Cooking	Even baking, tenderness, drying			
(H)	True Fan + Steam Conventional Cooking Pizza Function Slow Cooking	Vegetables, side dishes, fish Traditional baking Baking pizza For tender roasts			
	Bottom Heat Moist Fan Baking Frozen Foods Grill Fast Grilling Turbo Grilling Steam Regenerating	Baking cakes Baking For convenience food (e.g. french fries) Grilling, toasting Grilling big portions, toasting Roasting meat, browning Reheating on a plate			

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Specials

Bread Baking

(😭 Dough Proving

___ Preserving

(%) Dehydrating

Keep Warm

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:

For UK: 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.

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

Supplier's name	IKEA		
Model identification	FINSMAKARE 004.118.84		
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	39.0 kg		

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

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



