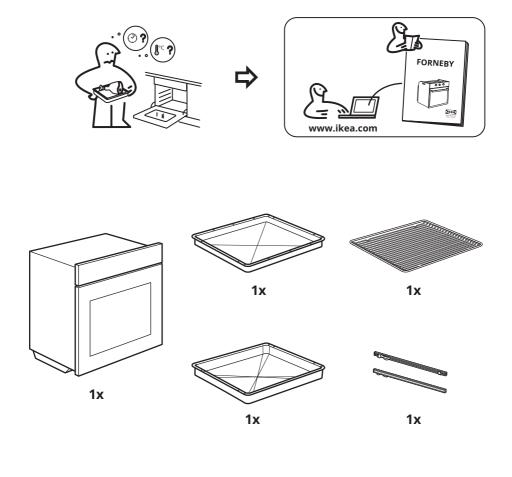
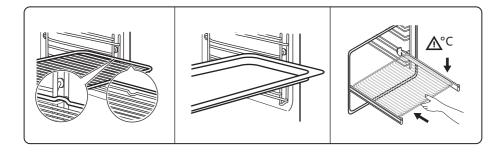
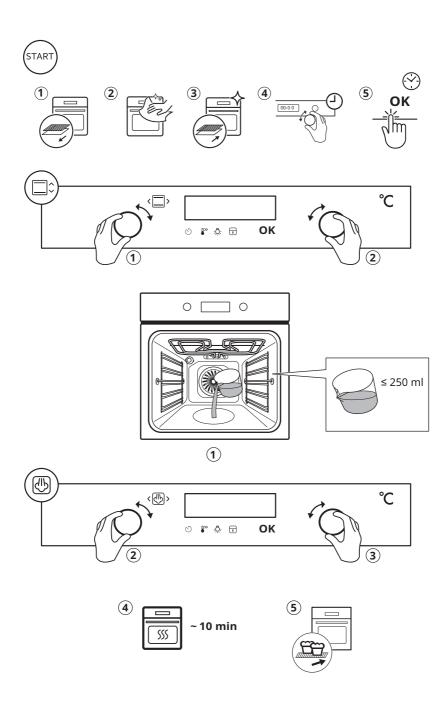
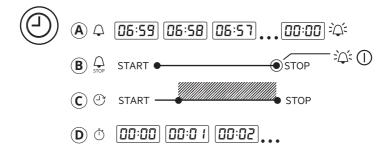
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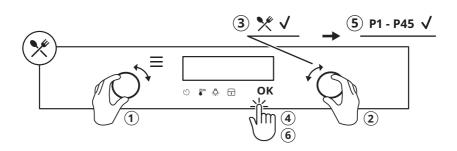


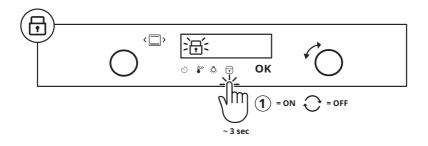






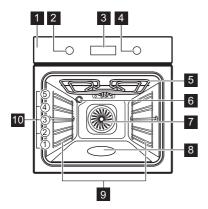






Product description

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
- 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.

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

Display indicators



Display with key functions.

•	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
>>	Fast Heat Up is turned on.
@	Steam cooking is turned on.
\Box	Minute minder is turned on.
STOP	End time is turned on.
(1)	Time Delay is turned on.
Ů	Uptimer is turned on.
	The bar is fully red when the appliance reaches the set temperature.

Daily use

Heating functions

8	True Fan Cooking : Even baking, tenderness, drying
	Conventional Cooking: Traditional baking
(4)	SteamBake: Steaming
*	Frozen Foods : French fries, potato wedges, spring rolls
	Pizza Function: Baking pizza
	Bottom Heat: Baking cakes
F.	Moist Fan Baking: Baking
	Grill : 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
24	Meat loaf
25	Whole fish, grilled
26	Fish fillet
27	Cheesecake
28	Apple cake

Apple tart
Apple pie
Brownies
Chocolate muffins
Loaf cake
Baked potatoes
Wedges
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. = - select to enter Menu.

- Select to enter Settings. Press OK.
 Turn the knob to select the setting. Press
- **3.** 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
	FORNEBY 505.577.94 FORNEBY 005.568.91
Energy Efficiency Index	81.2

Energy efficiency class	A+		
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle		
Number of cavities	1		
Heat source	Electricity	Electricity	
Volume	72 I	72 I	
Type of oven	Built-In Oven		
Mass	FORNEBY 505.577.94	32.2 kg	
	FORNEBY 005.568.91	32.2 kg	

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



