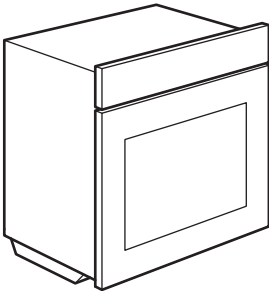
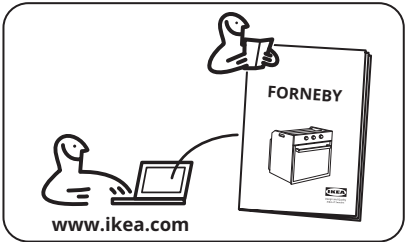
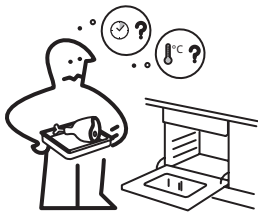


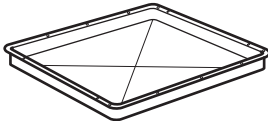
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Design and Quality
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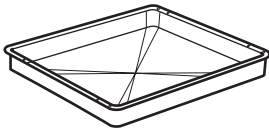
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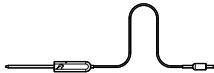
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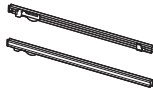
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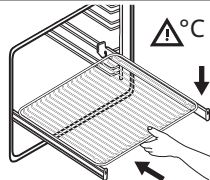
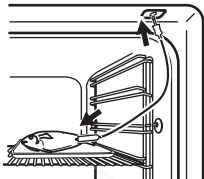
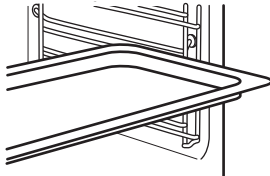
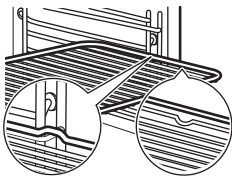
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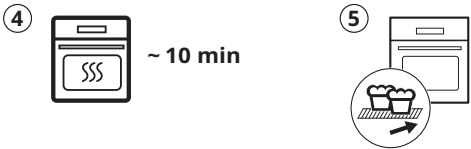
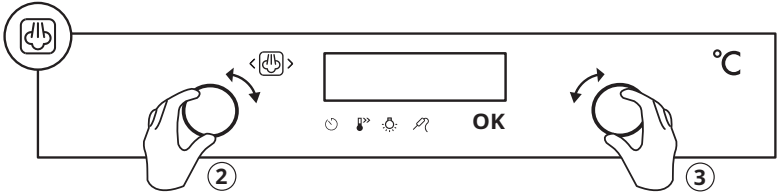
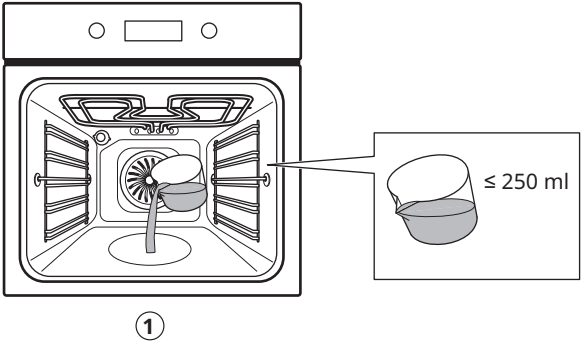
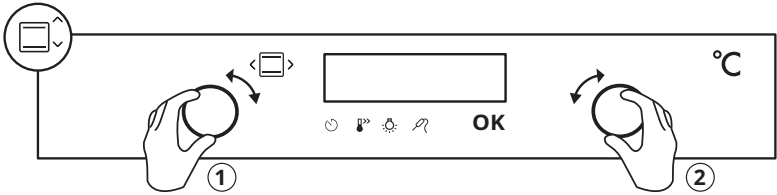


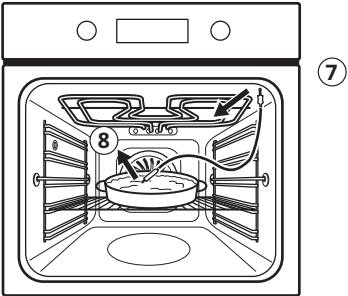
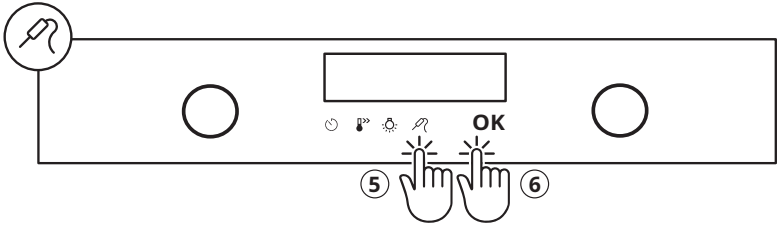
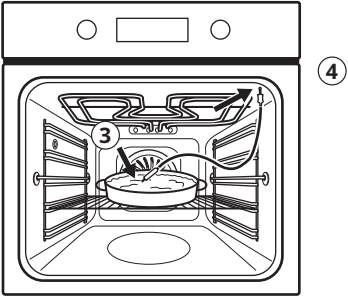
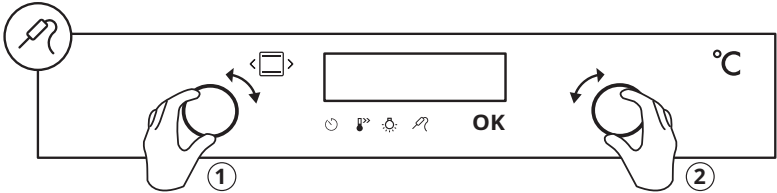
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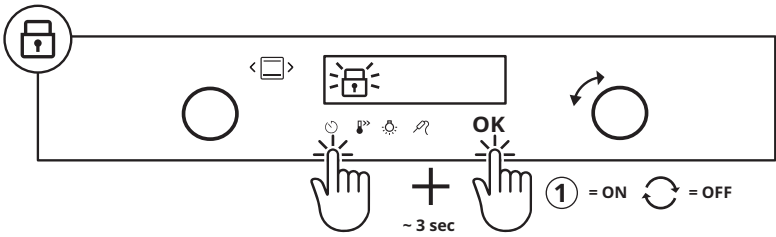
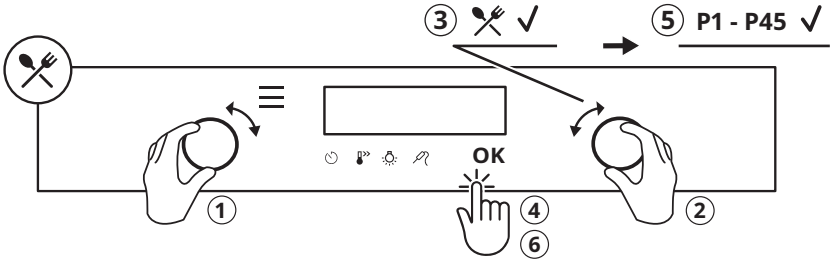
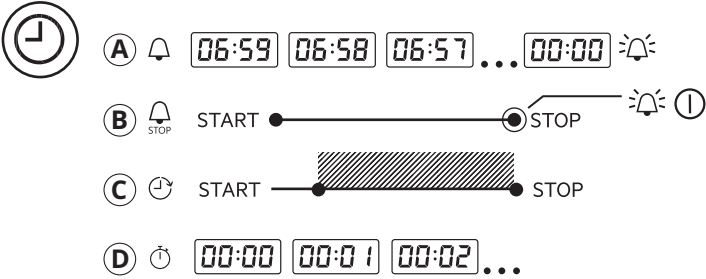


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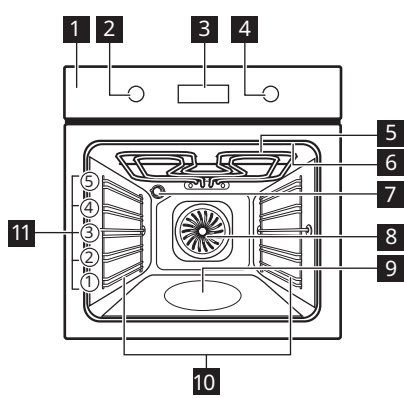






Product description

General overview



- 1 Control panel
- 2 Knob for the heating functions
- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Socket for the food sensor
- 7 Lamp
- 8 Fan
- 9 Cavity embossment
- 10 Shelf support, removable
- 11 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.

	Press to set: Clock functions.
	Press and hold to set the function: Fast Heat Up.
	Press to turn on or to turn off the oven lamp.
	Press to set the core temperature of: Food Sensor
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: Cleaning.
	Enter the menu and select the icon to open: Settings
	Fast Heat Up is turned on.
	Steam cooking is turned on.
	Food sensor is turned on.
	Minute minder is turned on.
	End time is turned on.
	Time Delay is turned on.
	Uptimer is turned on.
	The bar is fully red when the appliance reaches the set temperature.

Daily use

Heating functions

	True Fan Cooking: Even baking, tenderness, drying
	Conventional Cooking: Traditional baking
	SteamBake: Steaming
	Frozen Foods: French fries, potato wedges, spring rolls
	Pizza Function: Baking pizza
	Bottom Heat: Baking cakes
	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

29	Apple tart
30	Apple pie
31	Brownies
32	Chocolate muffins
33	Loaf cake
34	Baked potatoes
35	Wedges
36	Grilled mixed vegetables
37	Croquets, frozen
38	Pommes, frozen
39	Meat / vegetable lasagna with dry noodle plates
40	Potato gratin
41	Pizza fresh, thin
42	Pizza fresh, thick
43	Quiche
44	Baguette / Ciabatta / White bread
45	All grain / rye / dark bread all grain in loaf pan

*LTC - Low Temperature Cooking

Changing settings

1.  - select to enter Menu.

2.  - select to enter Settings. Press **OK**.
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	Food Sensor Action	1 - Alarm and stop, 2 - Alarm
6	Uptimer	On / Off
7	Light	On / Off
8	Fast Heat Up	On / Off
9	Cleaning Reminder	On / Off
10	Demo mode	Activation code: 2468
11	Software version	Check
12	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.

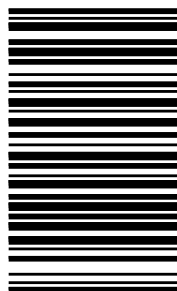
Product Information Sheet according to UK Ecodesign and Energy Labelling Regulations

Supplier's name	IKEA
Model identification	FORNEBY 305.569.03 FORNEBY 905.568.96
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 l	
Type of oven	Built-In Oven	
Mass	FORNEBY 305.569.03	34.0 kg
	FORNEBY 905.568.96	34.0 kg
BS EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.		



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