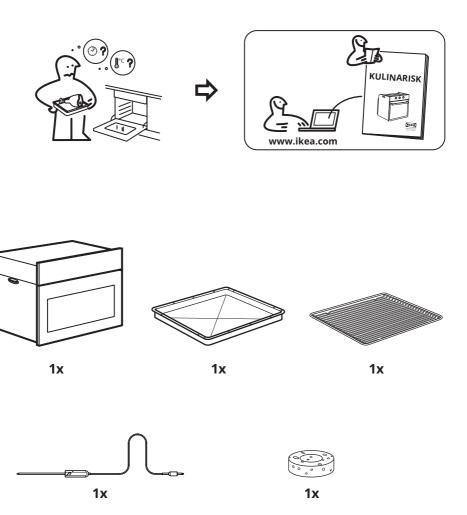
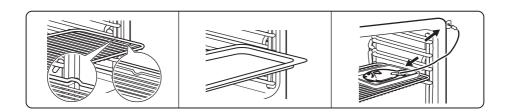
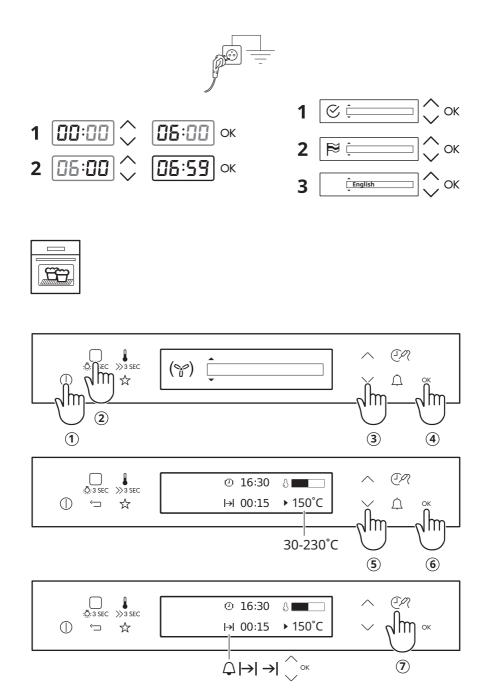
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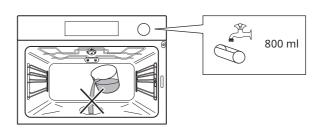




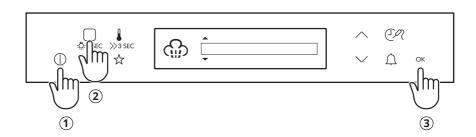


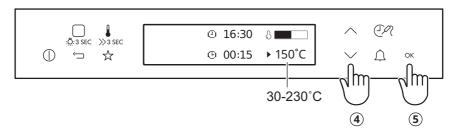


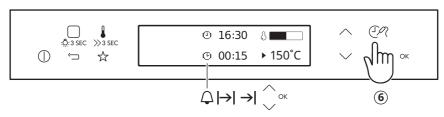


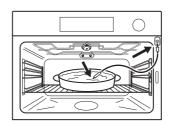




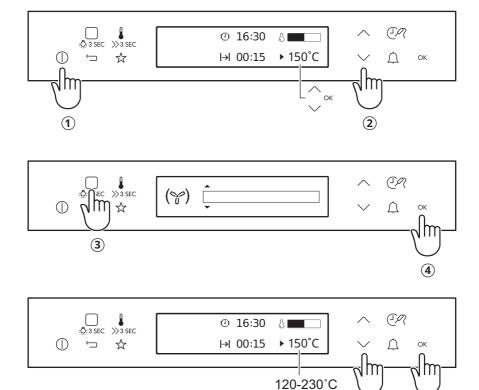






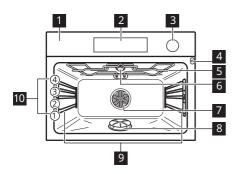






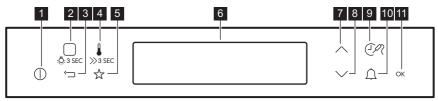
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Product Description



- 1 Control panel
- 2 Electronic programmer
- 3 Water drawer
- 4 Socket for the core temperature sensor
- 5 Grill
- 6 Lamp
- 7 Fan
- 8 Steam generator with cover
- 9 Shelf support, removable
- 10 Shelf positions

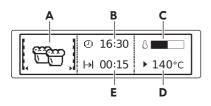
Control Panel



- 1 ON / OFF
- 2 Heating Functions / Assisted Cooking / Lamp
- 3 Back key
- 4 Temperature / Fast Heat Up
- 5 Favourite programmes
- 6 Display

- 7 Up key
- 8 Down key
- 9 Time / More functions
- 10 Minute minder
- 11 Confirm setting

Display



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

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Other indicators of the display:

Symbol	Function
\Box	The function is on.
<u> </u>	Shows current time.
→	Shows the necessary time for cooking.
→	Shows cooking duration.
S	Shows the temperature.
•	Shows when the set cooking time ends. Press $\stackrel{\checkmark}{}$ and $\stackrel{\wedge}{}$ at the same time to reset the time.
	The oven calculates required cooking time.
	Indicates heat level in the oven.
ă	Shows that Weight Automatic function is on, or that you can change the weight setting
₽ →	Heat + Hold is on.

Heating Functions

() () ()	Full Steam Humidity High Humidity Low	Vegetables, side dishes, fish Custards, flans, terrines, fish Meat, poultry, oven dishes, casseroles
(%) (%)	Steam Regenerating True Fan Cooking	Reheating on a plate Even baking, tenderness, drying
<u> </u>	Conventional Cooking Pizza Function	Traditional baking Baking pizza
(8)	Slow Cooking	For tender roasts
	Bottom Heat Moist Fan Baking Frozen Foods Grill Fast Grilling	Baking cakes Baking For convenience food (e.g. french fries) Grilling, toasting Grilling big portions, toasting
*	Turbo Grilling	Roasting meat, browning

Specials

🔐 Bread Baking	Dough Proving	Preserving	Keep Warm
Au Gratin	^(℅) Plate Warming	^(৯) Dehydrating	(৺) Defrost

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:

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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	KULINARISK 304.168.23
Energy Efficiency Index	94.5
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	43
Type of oven	Built-In Oven
Mass	30.6 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.



