en

MUTEBO





Please refer to the last page of this manual for the full list of IKEA appointed After Sales Service Provider and relative national phone numbers.

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Subject to change without notice.

A Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damage. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.

 WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.

- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

General Safety

- Only a qualified person can install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before any maintenance, cut the power supply.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

Safety instructions

Installation



Warning! Only a qualified person must install this appliance.

- · Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.

Cabinet minimum height (Cabinet under the worktop mini- mum height)	578 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	1027 mm

Ventilation opening minimum size. Open- ing placed on the bot- tom rear side	560x20 mm
Mounting screws	4x25 mm

Electrical connection



Warning! Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable.
 Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation.
 Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

 The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Use



Warning! Risk of injury, burns and electric shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



Warning! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.

- be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Steam Cooking



Warning! Risk of burns and damage to the appliance.

- · Released Steam can cause burns:
 - Be careful when you open the appliance door when the function is activated. Steam can release.
 - Open the appliance door with care after the steam cooking operation.

Care and Cleaning



Warning! Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire.

• If you use an oven spray, obey the safety instructions on the packaging.

Internal lighting

 \triangle

Warning! Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

Service

 To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

Disposal



Warning! Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door to prevent children and pets to get closed in the appliance.
- · Packaging material:

The packaging material is recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

Installation



Warning! Refer to Safety chapters.

Assembly



Refer to the Assembly Instructions for the installation.

Electrical installation



Warning! Only a qualified person must do the electrical installation.

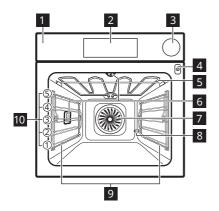


The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This oven is supplied without a main plug and a main cable.

Product description

General overview



- 1 Control panel
- 2 Display
- 3 Water drawer
- 4 Socket for the food sensor
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Descaling pipe outlet
- 9 Shelf support, removable
- 10 Shelf positions

Accessories

Wire shelf

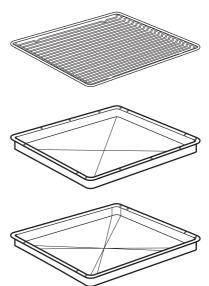
For cookware, cake tins, roasts.



For cakes and biscuits.



To bake and roast or as a pan to collect fat.



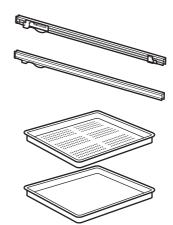
Food sensor

To measure the temperature inside food.



Telescopic runners

For inserting and removing trays and wireshelf more easily.



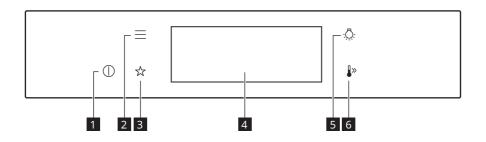
Steam set

One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare vegetables, fish, chicken breast. The set is not suitable for food that needs to soak in the water e.g. rice, polenta, pasta.

Control panel

Control panel overview

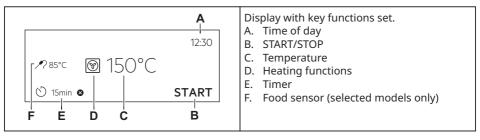


1	ON / OFF	Press and hold to turn the appliance on and off.
2	Menu	Lists the appliance functions.

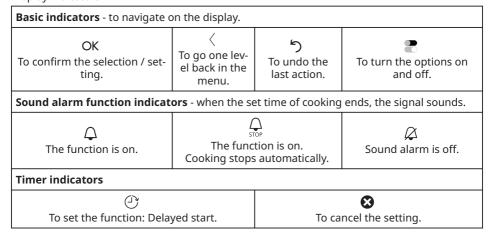
3	Favourites	Lists the favourite settings.
4	Display	Shows the current settings of the appliance.
5	Lamp switch	To turn the lamp on and off.
6	Fast Heat Up	To turn on and off the function: Fast Heat Up.

Press	Move	3s Press and hold
Touch the surface with finger- tip.	Slide fingertip over the sur- face.	Touch the surface for 3 seconds.

Display



Display indicators



Before first use



Warning! Refer to Safety chapters.

Initial Cleaning

Step 1	Step 2	Step 3
Remove all accessories and removable shelf supports from the appliance.	Clean the appliance and the accessories only with a mi- crofibre cloth, warm water and a mild detergent.	Place the accessories and the removable shelf supports in the appliance.

First connection

The display shows welcome message after the first connection.

You have to set: Language, Display brightness, Key tones, Buzzer volume, Water hardness, Time of day.

Initial preheating

	Preheat the empty oven before the first use.		
Step 1	Remove all accessories and removable shelf supports from the oven.		
Step 2	Set the maximum temperature for the function: . Let the oven operate for 1 h.		
Step 3	Set the maximum temperature for the function: 🗑. Let the oven operate for 15 min.		
	The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.		

How to set: Water hardness

When you connect the oven to the mains you have to set the water hardness level. Use the test paper supplied with the steam set.

É	- Îb	V	
Step 1	Step 2	Step 3	Step 4

i) The colours of the test paper continue to change. Do not check water hardness later than 1 min after test.

You can change the water hardness level in the menu: Settings / Setup / Water hardness.

The table shows water hardness range (dH) with the corresponding level of Calcium deposit and the water classification. Adjust the water hardness level according to the table.

Water	hardness	Test paper	Calcium deposit	Calcium depos-	Water classifi-
Level	dH		(mmol/l)	it (mg/l)	cation
1	0 - 7		0 - 1.3	0 - 50	soft
2	8 - 14		1.4 - 2.5	51 - 100	moderately hard
3	15 - 21		2.6 - 3.8	101 - 150	hard
4	≥22		≥ 3.9	≥151	very hard

When the tap water hardness level is 4, fill the water drawer with still bottled water.

Daily use



Warning! Refer to Safety chapters.

How to set: Heating functions

Step 1	Turn on the oven. The display shows the default heating function.	
Step 2	Press the symbol of the heating function ${\color{red} \widehat{\otimes}}$ to enter the submenu.	
Step 3	Select the heating function and press: OK. The display shows: temperature.	
Step 4	Set: temperature. Press: OK.	
Step 5	Press: START . Food Sensor - you can plug the sensor at any time before or during cooking.	

STOP - press to turn off the heating function.	
Step 6 Turn off the oven.	

How to set: Easysteam - Steam heating function

Step 1	Turn on the oven. Select the symbol of the heat	ing function and press it to enter the submenu.
Step 2	Press 🔂. Set the steam heating function.	
Step 3	Press: OK. The display shows	the temperature settings.
Step 4	Set the temperature. Type of the steam heating function depends on the set temperature.	
Steam for Steaming 50 - 100 °C		For steaming vegetables, grains, legumes, seafood, terrines and spoon desserts.
Steam for Stewing 105 - 130 °C		For cooking stewed and braised meat or fish, bread and poultry, as well as cheesecakes and casseroles.
Steam for Gentle Crisping 135 - 150 °C		For meat, casseroles, stuffed vegetables, fish and gratin. Owing to the combination of steam and heat the meat gets a juicy and tender texture along with a crusty surface. If you set the timer, grill function turns on automatically in the last minutes of the cooking process to give dish a gentle gratin.
Steam for Baking and Roasting 155 - 230 °C		For roasted and baked dishes meat, fish, poultry, filled puff pastry, tarts, muffins, gratin, vegetables and bakery dishes. If you set the timer and put the food on the first level, bottom heat function turns on automatically in the last minutes of the cooking process to give dish a crispy bottom.
Step 5	Press: OK.	
Step 6	Press the cover of the water of	drawer to open it.

Step 7	Fill the water drawer with cold water to the maximum level (around 950 ml) until the signal sounds or the display shows the message. The water supply is sufficient for approximately 50 min. Do not fill the water drawer over its maximum capacity. There is a risk of water leakage, overflow and furniture damage. **Warning!** Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not pour flammable or alcoholic liquids into the water drawer.	
Step 8	Push the water drawer to its initial position.	
Step 9	Press: START . Steam appears after approximately 2 min. When the oven reaches the set temperature, the signal sounds.	
Step 10	When the water drawer runs out of water, the signal sounds. Refill the water drawer.	
Step 11	Turn off the oven.	
Step 12	Empty the water drawer after cooking ends. Refer to "Care and Cleaning" chapter, Tank emptying.	
Step 13	Residual water can condensate in the cavity. After cooking, carefully open the oven door. When the oven is cold, dry the cavity with a soft cloth.	

How to set: Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature.

For some of the dishes you can also cook with:

- Weight Automatic
- Food Sensor

The degree to which a dish is cooked:

- Rare or Less
- Medium
- · Well done or More

Step 1	Turn on the oven.
Step 2	Press: =.
Step 3	Press: 🗏 . Enter: Assisted Cooking.
Step 4	Choose a dish or a food type.
Step 5	Press: START.

Heating functions

STANDARD

Heating function	Application
Grill	To grill thin pieces of food and to toast bread.
Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
Conventional Cooking	To bake and roast food on one shelf position.
(<u>Y</u>) Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.
Bottom Heat	To bake cakes with crispy bottom and to preserve food.

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

SPECIALS

Heating function	Application
Preserving	To preserve vegetables (e.g., pickles).
\\\\ Dehydrating	To dry sliced fruit, vegetables and mushrooms.

Heating function	Application
نتست Plate Warming	To preheat plates for serving.
Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
Au Gratin	For dishes such as lasagna or potato gratin. To make gratins and to brown.
[190]	To prepare tender, succulent roasts.
Slow Cooking	
S Keep Warm	To keep food warm.
Moist Fan Baking	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 residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.

STEAM

Heating function	Application
Easysteam	Use steam for steaming, stewing, gentle crisping, baking and roasting.
Steam Regenerating	Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions.
Bread Baking	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.
Dough Proving	To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.

Heating function	Application
Full Steam	For steaming vegetables, side dishes, fish
Humidity High	The function is suitable for cooking delicate dishes like custards, flans, terrines and fish.
Humidity Low	The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface.

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.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking.

Clock functions

Clock functions description

Clock function	Application
Cooking time	To set the length of cooking. Maximum is 23 h 59 min.
End action	To set what happens when the timer ends counting.
Delayed start	To postpone the start and / or end of cooking.
Time extension	To extend cooking time.
Reminder	To set a countdown. Maximum is 23 h 59 min. This function has no effect on the operation of the appliance.
Uptimer	Monitors how long the function operates. Uptimer - you can turn it on and off.

How to set: Clock functions

How to set the clock	
Step 1	Turn on the oven.

How to set the clock	
Step 2	Press: Time of day.
Step 3	Set the time. Press: OK.

How to set cooking time		
Step 1	Choose the heating function and set the temperature.	
Step 2	Press: 🖒.	
Step 3	Set the time. Press: OK.	

How to choose end option		
Step 1	Choose the heating function and set the temperature.	
Step 2	Press: O.	
Step 3	Set the cooking time.	
Step 4	Press: ● ● •.	
Step 5	Press: End action.	
Step 6	Choose the preferred: End action.	
Step 7	Press: OK. Repeat the action until the display shows the main screen.	

How to delay start of cooking		
Step 1	Set the heating function and the temperature.	
Step 2	Press: O.	
Step 3	Set the cooking time.	
Step 4	Press: ● ● •.	
Step 5	Press: Delayed start.	
Step 6	Choose the value.	
Step 7	Press: OK. Repeat the action until the display shows the main screen.	

How to extend cooking time

When 10% of cooking time is left and the food seems not to be ready, you can extend cooking time. You can also change the heating function.

Press +1min to extend the cooking time.

How to change timer settings		
Step 1	Press: O.	
Step 2	Set the timer value.	
Step 3	Press: OK.	
You can change the set time during cooking at any time.		

Using the accessories



Warning! Refer to Safety chapters.

devices. The high rim around the shelf prevents cookware from slipping of the shelf.

Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip

Wire shelf: Push the shelf between the guide bars of the shelf support. Baking tray / Deep pan: Push the tray between the guide bars of the shelf support.

Food Sensor

Food Sensor - measures the temperature inside the food. You can use it with every heating function.

There are two temperatures to be set:			
°C	n		
The oven temperature: minimum 120 °C.	The core temperature.		

For the best cooking results:			
Ingredients should be at room temperature.	Do not use it for liquid dishes.	During cooking it must remain in the dish.	

The oven calculates an approximate end of cooking time. It depends on the quantity of food, the set oven function and the temperature.

How to use: Food Sensor

Step 1	Turn on the oven.			
Step 2	Set a heating function and, if necessary, the oven temperature.			
Step 3	Insert: Food Sensor.			
Meat, pou	ıltry and fish	Casserole		
Insert the tip of Food Sensor into the centre of meat, fish, in the thickest part if possible. Make sure that at least 3/4 of Food Sensor is inside of the dish.		Insert the tip of Food Sensor exactly in the centre of the casserole. Food Sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of Food Sensor. The tip of Food Sensor should not touch the bottom of a baking dish.		
Step 4	Plug Food Sensor into the socket at the front of the oven. The display shows the current temperature of: Food Sensor.			

Step 5	🥕 - press to set the core temperature of the sensor.			
Step 6	 • • • - press to set the preferred option: • Sound alarm - when food reaches the core temperature, the signal sounds. • Sound alarm and stop cooking - when food reaches the core temperature, the signal sounds and the oven stops. 			
Step 7	Select the option and repeatedly press: OK to go to main screen.			
Step 8	Press: START . When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.			
Step 9	Remove Food Sensor plug from the socket and remove the dish from the oven. Warning! There is a risk of burns as Food Sensor becomes hot. Be careful when you unplug it and remove it from the food.			

Additional functions

How to save: Favourites

You can save your favourite settings, such as the heating function, the cooking time, the temperature or the cleaning function. You can save 3 favourite settings.

Step 1	Turn on the appliance.	
Step 2	Select the preferred setting.	
Step 3	Press: = . Select: Favourites.	
Step 4	Select: Save current settings.	
Step 5	Press + to add the setting to the list of: Favourites. Press OK.	
7 - press to reset the setting. 8 - press to cancel the setting.		

Function lock

This function prevents an accidental change of the heating function.

Step 1	Turn on the appliance.	
Step 2	Set a heating function.	
Step 3	* - press at the same time to turn on the function.	
To turn off the function repeat step 3.		

Automatic switch-off

For safety reasons the appliance turns off after some time, if a heating function works and you do not change any settings.

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

The Automatic switch-off does not work with the functions: Light, Food sensor, End time, Slow Cooking.

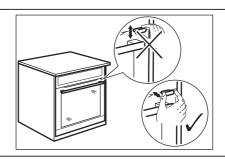
Cooling fan

When the appliance operates, the cooling fan turns on automatically to keep the surfaces of the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

Mechanical door lock

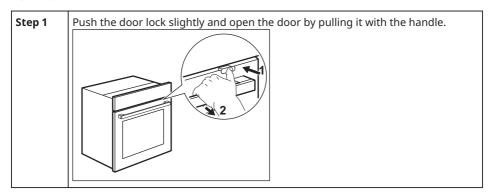


Caution! Do not move the door lock vertically.
Do not push the door lock when you close the oven door.



How to use: Mechanical door lock

Opening the locked door



Hints and tips

Cooking recommendations



The temperature and cooking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Your appliance may bake or roast differently to the appliance you had before. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

If you cannot find the settings for a special recipe, look for the similar one.

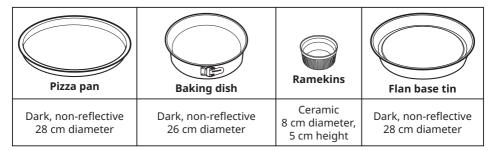
Moist Fan Baking

For the best results follow suggestions listed in the table below.

*));;	(°C)	<u></u>	(min)
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	25 - 35
Swiss Roll	baking tray or dripping pan	180	2	15 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	15 - 25
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	160	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	180	2	20 - 30
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	20 - 30
Short crust bis- cuits, 20 pieces	baking tray or dripping pan	140	2	15 - 25
Tartlets, 8 pieces	baking tray or dripping pan	180	2	15 - 25

Moist Fan Baking - recommended accessories

Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.



Cooking tables for test institutes

Information for test institutes

Tests according to: EN 60350, IEC 60350.

Baking on one level - baking in tins

*		°C	min	<u>+</u>
Fatless sponge cake	True Fan Cooking	160	45 - 60	2
Fatless sponge cake	Conventional Cook- ing	160	45 - 60	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	55 - 65	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	55 - 65	1
Short bread	True Fan Cooking	140	25 - 35	2
Short bread	Conventional Cook- ing	140	25 - 35	2

Baking on one level - biscuits

Use the third shelf position.

*		°c	min
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	20 - 30

*		°c	min
Small cakes, 20 per tray, preheat the empty oven	Conventional Cooking	170	20 - 30

Multilevel baking - biscuits

*		°C	min	<u>+</u>
Short bread	True Fan Cooking	140	25 - 45	2/4
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	25 - 35	1/4
Fatless sponge cake	True Fan Cooking	160	45 - 55	2/4
Apple pie, 1 tin per grid (Ø 20 cm)	True Fan Cooking	160	55 - 65	2/4

Grill

Preheat the empty oven for 5 minutes.

Grill with the maximum temperature setting.

*		min	-
Toast	Grill	1 - 2	5
Beef steak, turn halfway through	Grill	24 - 30	4

Information for test institutes

Tests for the function: Full Steam.

Tests according to IEC 60350.

Set the temperature to 100°C.

*	Container (Gastronorm)	kg	<u>+</u>	min	i
Broccoli, pre- heat the emp- ty oven	1 x 2/3 perforated	0.3	3	8 - 9	Put the baking tray on the first shelf position.

*	Container (Gastronorm)	kg	<u>+</u>	min	i
Broccoli, pre- heat the emp- ty oven	1 x 2/3 perforated	max.	3	10 - 11	Put the baking tray on the first shelf position.
Peas, frozen	2 x 2/3 perforated	2 x 1.5	2 and 4	Until the tempera- ture in the coldest spot rea- ches 85 °C.	Put the baking tray on the first shelf position.

Care and cleaning



Warning! Refer to Safety chapters.

Notes on cleaning



Agents

Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.

Use a cleaning solution to clean metal surfaces.

Clean stains with a mild detergent.



Clean the cavity after each use. Fat accumulation or other residue may cause fire.

Everyday Use Do not store the food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.



Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.

Accessories

Do not clean the non-stick accessories using abrasive cleaner or sharpedged objects.

How to remove: Shelf supports

Remove the shelf supports to clean the oven.

Step 1	Turn off the oven and wait until it is cold.		
Step 2	Carefully pull the shelf supports up and out of the front catch.		
Step 3	Pull the front end of the shelf support away from the side wall.		
Step 4	Pull the supports out of the rear catch.	2	
Install the	shelf supports in the opposite se	quence.	

How to use: Steam Cleaning

1	the oven and ntil it is cold.	Remove all accessories and re- movable shelf supports.	Clean the bottom of the cavi- ty and the inner door glass with a soft cloth with warm water and a mild detergent.	
a				
Step 1	shows the mess	awer to the maximum level until th sage.	e signal sounds or the display	
Step 2	Select: Menu / Cleaning.			
Function Description		Duration		
Steam Cleaning		Light cleaning	30 min	

Before you start:

Steam	Cleaning Plus	Normal cleaning Spray the cavity with a detergent.	75 min
Step 3	Press START . Follow the instruction on the display. The signal sounds when the cleaning ends.		
Step 4	Press any symbol to turn off the signal.		

i When this function works, the lamp is off.

When the cleaning ends:				
Turn off the oven.	When the oven is cold, dry the cavity with a soft cloth.	Leave the oven door open and wait until the cavity is dry.		

Cleaning Reminder

When the reminder appears, cleaning is recommended.	
Use the function: Steam Cleaning Plus.	

How to use: Descaling

Before you start:		
Turn off the oven and wait until it is cold.	Remove all accessories.	Make sure that the water drawer is empty.

Duration of the first part: around 100 min		
Step 1	Place the deep pan on the first shelf position.	
Step 2	Pour 250 ml of the descaling agent in the water drawer.	
Step 3	Fill the remaining part of the water drawer with water to the maximum level until the signal sounds or the display shows the message.	
Step 4	Select: Menu / Cleaning.	
Step 5	Turn on the function and follow the instruction on the display. The first part of descaling starts.	
Step 6	After the first part is over, empty the deep pan and put it back on the first shelf position.	
Duration of the second part: around 35 min		
Step 7	Fill the remaining part of the water drawer with water to the maximum level until the signal sounds or the display shows the message.	
Step 8	When the function ends, remove the deep pan.	
① When this function works, the lamp is off.		

When descaling ends:		
Turn off the oven.	When the oven is cold, dry the cavity with a soft cloth.	Leave the oven door open and wait until the cavity is dry.
i If some limestone residue remains in the oven after descaling, the display prompts to		

repeat the procedure.

Descaling reminder

There are two reminders which prompt you to descale the oven. You cannot disable the descaling reminder.

Туре	Description	
Soft reminder	Recommends you to descale the oven.	
	Obligates you to descale the oven. If you do not descale the oven when the hard reminder is on, the steam functions are disabled.	

How to use: Rinsing

Before you start:		
Turn off the oven and wait until it is cold.	Remove all accessories.	

Step 1	Place the deep pan on the first shelf position.	
Step 2	Fill the water drawer with water to the maximum level until the signal sounds or the display shows the message.	
Step 3	Select: Menu / Cleaning / Rinsing. Duration: around 30 min	
Step 4	Turn on the function and follow the instruction on the display.	
Step 5	When the function ends, remove the deep pan.	
① When this function works, the lamp is off.		

Drying reminder

After cooking with a steam heating function the display prompts to dry the oven.

Press YES to dry the oven.

How to use: Drying

Use it after cooking with a steam heating function or steam cleaning to dry the cavity.

Step 1	Make sure the oven is cold.
Step 2	Remove all accessories.
Step 3	Select the menu: Cleaning / Drying.
Step 4	Follow the instructions on the screen.

How to use: Tank emptying

Use it after cooking with steam heating function to remove the residual water from the water drawer.

Before you start:		
Turn off the oven and wait until it is cold.	Remove all accessories.	

Step 1	Place the deep pan on the first shelf position.	
Step 2	Select: Menu / Cleaning / Tank emptying. Duration: 6 min	
Step 3	Turn on the function and follow the instruction on the display.	
Step 4	4 When the function ends, remove the deep pan.	
① When this function works, the lamp is off.		

How to remove and install: Door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



Caution! Carefully handle the glass, especially around the edges of the front panel. The glass can break.



Warning! The door is heavy.

Step 1	Fully open the door.		
Step 2	Lift and press the clamping levers (A) on the two door hinges.	A A A	
Step 3	Close the oven door to the first opening position (approximately 70° angle). Hold the door at both sides and pull it away from the oven at an upwards angle. Put the door with the outer side down on a soft cloth on a stable surface.		
Step 4	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.	2	
Step 5	Pull the door trim to the front to remove it.	В	
Step 6	Hold the door glass panels on their top edge one by one and pull them up out of the guide.		

Step 7	Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.	
Step 8	After cleaning, do the above steps in the opposite sequence.	
Step 9	Install the smaller panel first, then the larger and the door. Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.	

How to replace: Lamp

⚠

Warning! Risk of electric shock. The lamp can be hot.

Before you replace the lamp:			
Step 1 Step 2 Step 3			
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.	

Top lamp

Step 1	Turn the glass cover to remove it.	
Step 2	Remove the metal ring and clean the glass cover.	
Step 3	Replace the lamp with a suitable 300 °C heat-resistant lamp.	
Step 4	Attach the metal ring to the glass cover and install it.	

Side lamp

Step 1	Remove the left shelf support
	to get access to the lamp.

Use a Torx 20 screwdriver to re-
move the cover.

Step 3	Remove and clean the metal frame and the seal.
Step 4	Replace the lamp with a suitable 300 °C heat-resistant lamp.

Step 5	Install the metal frame and the seal. Tighten the screws.
Step 6	Install the left shelf support.

Troubleshooting



Warning! Refer to Safety chapters.

What to do if...

The appliance does not turn on or does not heat up		
? Possible cause	Remedy	
The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.	
The clock is not set.	Set the clock, for details refer to Clock functions chapter, How to set: Clock functions.	
The door is not closed correctly.	Fully close the door.	
The fuse is blown.	Make sure the fuse is the cause of the prob- lem. If the problem recurs, contact a quali- fied electrician.	
The appliance Child Lock is on.	Refer to "Menu" chapter, Submenu for: Options.	

Components		
? Description	Remedy	
The lamp is burnt out.	Replace the lamp, for details refer to "Care and Cleaning" chapter, How to replace: Lamp.	

Power cut always stops cleaning. Repeat cleaning if it's interrupted by power failure.

How to manage: Error codes

When the software error occurs, the display shows error message.

In this section, you will find the list of the problems that you can handle on your own.

Code and description	Remedy
F111 - Food sensor is not correctly inserted into the socket.	Fully plug Food sensor into the socket.
F240, F439 - the touch fields on the display do not work properly.	Clean the surface of the display. Make sure there is no dirt on the touch fields.
F908 - the appliance system cannot connect with the control panel.	Turn the appliance off and on.

Service data

If you cannot find a solution to the problem yourself, contact an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:		
Model (MOD.)		
Product number (PNC)		
Serial number (S.N.)		

Technical data

Technical data

Dimensions (internal)	Width Height Depth	478 mm 356 mm 414 mm
Area of baking tray	1424 cm²	
Top heating element	- W	
Bottom heating element	1000 W	
Grill	2300 W	
Ring	2400 W	
Total rating	3500 W	
Voltage	220 - 240 V	
Frequency	50 Hz	
Number of functions	22	

Energy efficiency

Product Information Sheet according to UK Ecodesign and Energy Labelling Regulations

Supplier's name	IKEA
Model identification	MUTEBO 505.570.39
Energy Efficiency Index	61.9
Energy efficiency class	A++
Energy consumption with a standard load, conventional mode	1.09 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.52 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	70
Type of oven	Built-In Oven
Mass	35.5 kg
DG EN COOFO 4 11	

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

Energy saving



The appliance has features which help you save energy during everyday cooking.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware to improve energy saving.

When possible, do not preheat the appliance before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

If a programme with Duration is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some appliance functions.

The fan and lamp continue to operate. When you turn off the appliance, the display shows the residual heat. You can use that heat to keep the food warm.

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to warm up other dishes.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The residual heat indicator or temperature appears on the display.

Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

Menu structure

Menu

Menu item Application		Application
Assisted Cookin	ng	Lists automatic programmes.
Cleaning		Lists cleaning programmes.
Favourites		Lists the favourite settings.
Options		To set the appliance configuration.
Settings	Setup	To set the appliance configuration.
	Service	Shows the software version and configuration.

Submenu for: Cleaning

Submenu	Application
Drying	Procedure for drying the cavity from the condensation remaining after a use of the steam functions.
Tank emptying	Procedure for removing the residual water from the water drawer after use of the steam functions.
Steam Cleaning	Light cleaning.
Steam Cleaning Plus	Thorough cleaning.
Descaling	Cleaning of the steam generation circuit from residual limestone.
Rinsing	Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.

Submenu for: Options

Submenu	Application		
Light	Turns the lamp on and off.		

Submenu	Application
Child Lock	Prevents accidental activation of the appliance. When the option is on, the text Child Lock appears in the display when you turn on the appliance. To enable the appliance use, choose the code letters in the alphabetical order. Access to the timer, the remote operation and the lamp is available with the option on.
Fast Heat Up	Shortens the heat up time. It is available only for some of the appliance functions.
Cleaning Reminder	Turns the reminder on and off.
Time indication	Turns the clock on and off.
Digital clock style	Changes the format of the displayed time indication.

Submenu for: Setup

Submenu	Description
Language	Sets the appliance language.
Display brightness	Sets the display brightness.
Key tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for: \bigcirc .
Buzzer volume	Sets the volume of key tones and signals.
Water hardness	Sets the water hardness.
Time of day	Sets the current time and date.

Submenu for: Service

Submenu	Description		
Demo mode	Activation / deactivation code: 2468		
Software version	Information about software version.		
Reset all settings	Restores factory settings.		

Environmental concerns

Recycle materials with the symbol 🖒. Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol \(\frac{\mathbb{Z}}{\text{w}}\) with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA guarantee

How long is the IKEA guarantee valid?

This guarantee is valid for **5 years** from the original date of purchase of your appliance at IKEA. The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Who will execute the service?

IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this quarantee cover?

The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this quarantee?

- · Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating

instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.

- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where nonoriginal parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a nondomestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA

service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.

This restriction do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies

The IKEA guarantee gives you specific legal rights, which covers or exceed local demands. However these conditions do not limit in any way consumer rights described in the local legislation.

Area of validity

For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country. An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- the technical specifications of the country in which the quarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

The dedicated After Sales Service for IKEA appliances:

Please do not hesitate to contact IKEA After Sales Service to:

- make a service request under this guarantee;
- ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
 - the overall IKEA kitchen installation;
 - connections to electricity (if machine comes without plug and cable), to water and to gas since they have to be executed by an authorized service engineer.

ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

How to reach us if you need our service



Please refer to the last page of this manual for the full list of IKEA appointed contacts and relative national phone numbers.

①

In order to provide you with a quicker service, we recommend that you use the specific phone numbers listed at the end of this manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Before calling us, assure that you have to hand the IKEA article number (8 digit code) and the Serial Number (8 digit code that can be found on the rating plate) for the appliance of which you need our assistance.

(1)

SAVE THE SALES RECEIPT! It is your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

Do you need extra help?

For any additional questions not related to After Sales of your appliances, please contact our nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

België Belgique България Česká Republika	Phone number 02/716.24.44 +359 2 492 9397	Call Fee Binnenlandse gesprekskosten Tarif des appels nationaux	Opening time 8 tot 18.30 Weekdagen Zaterdag 9 tot 13u 8 à 18.30 en semaine
Belgique България			Zaterdag 9 tot 13u
България	+359 2 492 9397	Tarif des appels nationaux	8 a 18.3() en semaine
	+359 2 492 9397		Samedi 9 à 13h
Česká Republika		Според тарифата на оператора за обаждания към стационарен номер От 8:30 до 17:30 ч в работі	
	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	man fre. 09.00 - 20.00 lør søn. 09.00 - 18.00
Deutschland	+49 1806 33 45 32*	* 0,20 €/Verbindung aus dem Fest- netz max. 0,60 €/Verbindung aus dem Mobilfunknetz	Werktags von 8.00 bis 20.00
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	0038516323339	Cijena ovisi o pružatelju telefonske usluge korisnika	radnim danom od ponedjeljka do petka od 08:00 do 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	+354 5852409	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8.30 έως 16.30 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr Ketv.: 8:00 - 12:00, 12:45 - 17:00 Pnkt.: 8:00 - 12:00, 12:45 - 15:45
Luxembourg	35242431301	Tarif des appels nationaux	Lu-Ven 8:00-12:00/13:00-17:00
Magyarország	06-1-252-1773	Belföldi díjszabás	Hétköznap 8.00 és 17.00 óra között
Nederland	0172/468568	Geen extra kosten. Alleen lokaal tarief	ma-vr: 8.00 – 18:30 zat: 9.00 – 13:00
Norge	22723500	Takst innland	8 til 18 ukedager
Österreich	+43-1-2056356	max. 10 Cent/min.	Mo - Fr 8.00 - 20.00 Uhr
Polska	801 400 711 and +48 22 749 60 99	Koszt zgodny z taryfą operatora	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel naţional	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz		Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse	031 5500 324	Tarif des appels nationaux	8 à 20. En semaine
Svizzera	051 3300 324	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovenija	+38618108621	lokalni strošek je običajna tržna vred- nost, odvisna od ponudnika telefonije	8.00 – 16.00 ob delavnikih
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	pvm/mpm	Ma – To 8:00 -18:00 Pe 9:00 -16:00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30 - 20.00 lör-sön 9.30 - 18.00
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays
_	+381 11 7 555 444 (ако позивате изван Србије) 011 7 555 444 (ако позивате из Србије)		
Eesti,	Latvija, Україна	www	ikea.com



