

MATÄLSKARE

IN



Design and Quality
IKEA of Sweden



Please refer to the last page of this manual for the only the After Sales Call Center Nos is in the User manuals national phone numbers.

ENGLISH

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Safety Information

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can


use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old must be kept away unless continuously supervised.


⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.


⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down


completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution: allowing hot air or steam to exit gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.


 Exercise caution when the oven door is in the open or down position, to avoid hitting the door.


PERMITTED USE

 **CAUTION:** the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.


 This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.


 Do not install the appliance behind a decorative door - risk of fire.


 This appliance is not for professional use. Do not use the appliance outdoors. No other use is permitted (e.g. heating rooms).

 Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.


INSTALLATION

 **INSTALLATION** The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.


 Installation, including water supply (if any) and electrical connections, and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

 Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burn.

Do not remove the oven from its polystyrene foam base until the time of installation.

 After installation, the bottom of the appliance must no longer be accessible - risk of burn.

ELECTRICAL WARNINGS

 The rating plate is on the front edge of the oven (visible when the door is open).

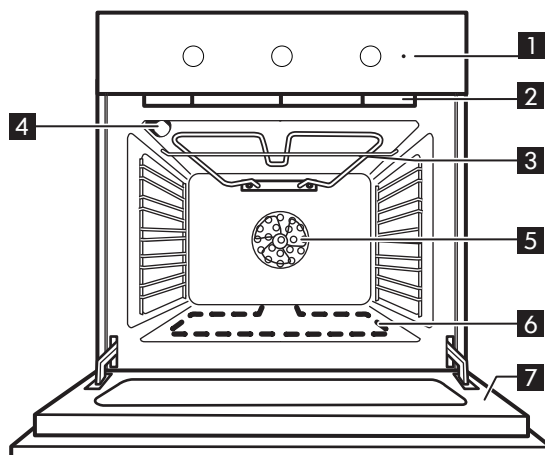
⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket and the appliance must be earthed, in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ In case of replacement of power cable, contact an authorized service center.

Product description



1 Control panel

2 Cooling fan (not visible)

3 Grill element

4 Oven lamp

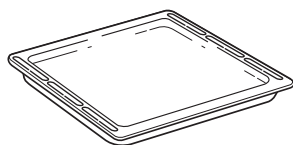
5 Oven fan

6 Lower heating element (hidden)

7 Oven door

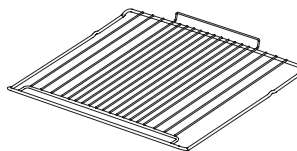
Accessories

Baking tray



1x

Wire Shelf



1x

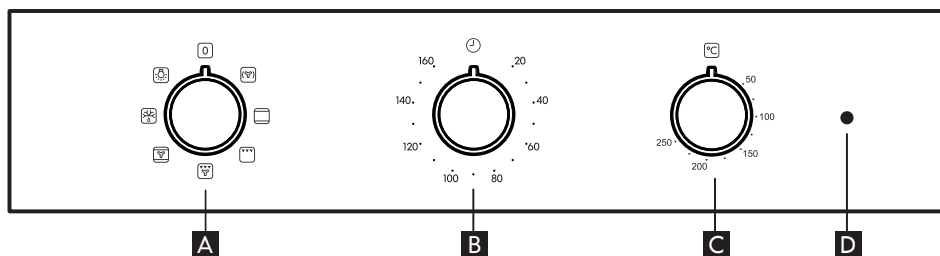
Inserting the wire shelf and other accessories

Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Next, slide it horizontally along the shelf guide as far as possible.

The other accessories, such as the baking tray, are inserted horizontally by sliding them along the shelf guides.

If you want to buy an accessory, call the IKEA Call Center.

Control panel



A Selection knob

B Time knob

C Thermostat knob

D Led thermostat/preheating

Daily use

1. Select a function

To select a function, turn the *selection knob* to the symbol for the function you require.

2. Activate a function

MANUAL

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.

To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob*.

3. Preheating

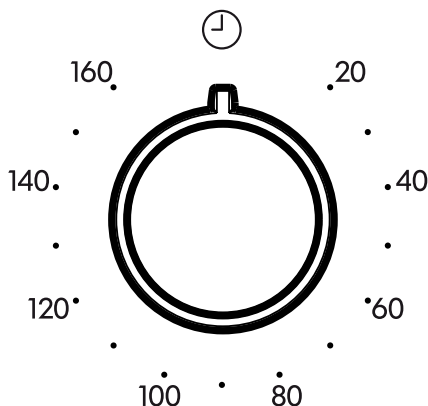
Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.

At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: At this point, place the food inside and proceed with cooking.

4. Setting the timer

This option does not interrupt or activate cooking.








To activate the timer, turn the timer knob to the desired length of time: an acoustic signal will warn you when the count-down is finished.


























Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

Oven functions table

The oven has 5 cooking levels. Count up from the lower level.

Function		Description of function
0	OVEN OFF	For switching off the oven.
	FORCED AIR	For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
	CONVENTIONAL (Top and Bottom Heat)	For cooking any kind of dish on one shelf only. It is best to use the 2nd shelf.
	GRILL	For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.
	GRILLING WITH FAN	For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.
	CONVECTION BAKE	For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.
	DEFROST	For defrosting food more quickly. Place the food in the center of the cavity, level 3
	LIGHT	For switching on the light in the compartment.

Cooking tables

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
SWEETS, PASTRY, ETC					
Leavened cakes		X	2	150–170	30-90
		X	4-1	160-180	30-90
Filled pies (cheesecake, strudel, fruit pie)		X	2	160-200	35-90
		X	4-2	160-200	40-90
Biscuits/tartlets		X	2-3	160-180	15-40
		X	4-2/5-3-1	150-170	20-45
Choux buns		X	2	180-200	40-60
		X	4-2	170-190	35-50
Meringues		X	2	90	150-200
		X	4-2/5-3-1	90	140-200
Bread/pizza/ focaccia		X	1-2	220-250	10-40
		X	4-2	200-240	20-30
Frozen pizza		X	2	250	10-30
		X	4-2	230-250	10-30
Savoury pies (vegetable pie, quiche)		X	2	180-200	30-50
		X	4-2/5-3-1	180-200	30-60
Vols-au-vent /Puff pastry crackers		X	2	190-200	20-30
		X	4-2/5-3-1	180-190	20-40
Lasagne, baked pasta, cannelloni, flans		X	2	190-200	45-65
Lasagna & Meat		X	4-2	200	50-100***
Meat & Potatoes		X	4-1	190-200	45-100***
Fish & Vegetables		X	4-1	180	30-50***
Complete meal Fruit tart (Level 5) / Lasagna (Level 3) / Meat (Level 1)		X	5-3-1	180-190	40-120***

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT					
Roast pork with crackling 2 kg		X	2	180-190	110-150
Lamb/Veal/Beef/Pork 1Kg		X	2	190-200	80-120
Chicken/Rabbit/Duck 1Kg		X	2	200-230	50-100
Turkey/Goose 3Kg		X	2	180-200	150-200
FISH					
Baked fish/en papillote 0.5Kg (fillet, whole)		X	2	170-190	30-50
VEGETABLES					
Stuffed vegetables (tomatoes, courgettes, aubergines)		X	2	180-200	50-70

Cooking table with GRILL function

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		5'	5	250	2-6
Fish fillets/slices		5'	4-3	250	15-30*
Sausages/kebabs/spare ribs/hamburgers		5'	5-4	250	15-30*
Leg of lamb/knuckle		—	3	200-220	60-90**
Vegetable gratin		—	3	200-220	30-60**
Roast potatoes		—	3	200-220	30-60**
Roast chicken 1-1.3 Kg		—	3	200-220	60-90**
Roast beef rare 1Kg		—	3	200-220	30-60**

Note: cooking temperatures and times are for guidance only.

* Turn food halfway through cooking

** Turn food two-thirds of the way through cooking (if necessary).

*** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.


Cleaning and maintenance

CLEANING

WARNING!


- Never use steam cleaning equipment.
- Only clean the oven when it is cool to the touch.
- Disconnect the appliance from the power supply.

Oven exterior

 **IMPORTANT:** do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp cloth.

- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior

 **IMPORTANT:** do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proper oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE). Inner glass is smooth to facilitate cleaning.

NOTE: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge.

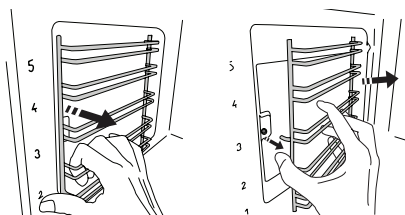
MAINTENANCE

WARNING!

- Use safety gloves.
- Ensure the oven is cold before carrying out the following operations.
- Disconnect the oven from the power supply.

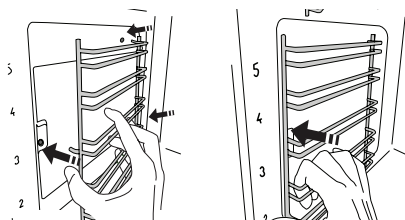
To remove the shelf guides

firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.



To reposition the shelf guides

position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.



To remove the door

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (Fig. 1).

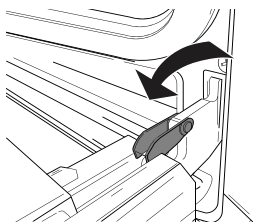


Fig. 1

3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (Fig. 2, 3, 4).

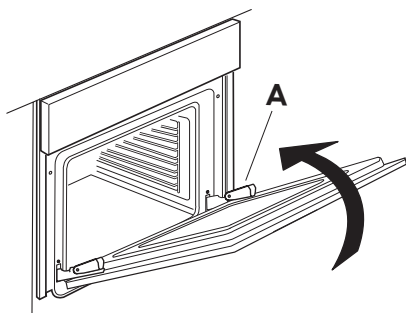


Fig. 2

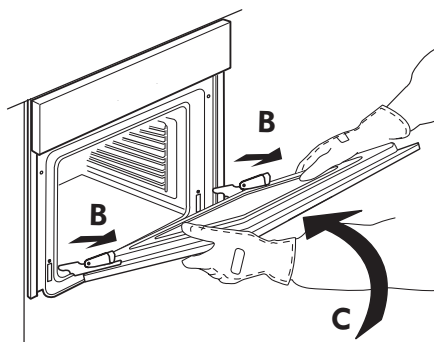


Fig. 3

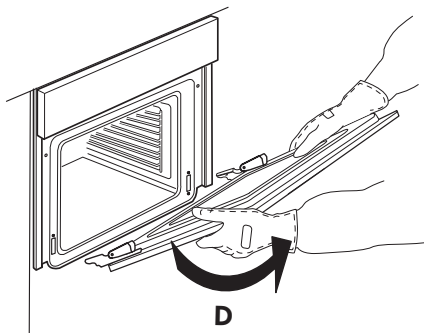


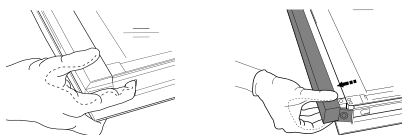
Fig. 4

To refit the door

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door

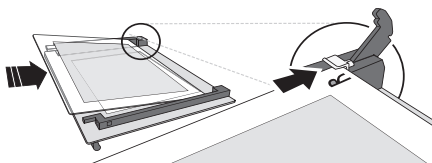
Cleaning the glass

1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.
3. To reposition the internal glass properly, be sure that the "R" can be seen in the left corner.

First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.



4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.

To replace the lamp

1. Disconnect the oven from the power supply.

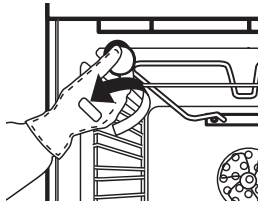



Fig. 5

2. Unscrew the lamp cover (Fig. 5), replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.

NOTE:

- Only use 25W/230 V type G9, T300°C halogen lamps.
- The lamp used in the appliance is specifically designed for electrical appliances and it is not suitable for household room illumination (Commission Regulation (EC) No 244/2009).
- Lamps are available from KEA Call Center.

What to do if ...

Problem	Possible cause	Solution
The oven does not work.	No presence of mains electrical power.	Verify the presence of mains electrical power.
	The oven is not connected to the electrical supply.	Connect the oven to the power supply.
	The oven selector is turned to “  ”.	Turn the oven selector and select a cooking function.

Before calling the KEA Call Center:

1. See if you can solve the problem yourself with the help of the suggestions given in the “What to do if ...” table.
2. Switch the appliance off and back on again to see if the fault persists.
- If after the above checks the fault still occurs, contact IKEA Authorized Service Centre.

Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open);

SERVICE 0000 000 00000



- your full address;
- your telephone number.

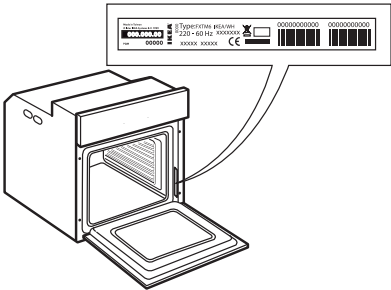
If any repairs are required, please contact KEA Call Center (to guarantee that original spare parts will be used and repairs carried out correctly).

Technical data

Type of product: Built-in Electrical Oven	
Model identification: MATÄLSKARE 003.658.58	
Number of cavities	1
Heat source	Electrical
Number of functions	6
Usable volume. Measured with any side grids and catalytic panels removed l	71
Area of the largest baking sheet cm ²	1191
Energy Efficiency Class (Lowest Consumption)	A
Energy Efficiency Index	95,3
Energy consumption Conventional function (with a standard load and top + bottom heating) kWh/cycle	0,99
Energy consumption Fan Forced function (with a standard load and forced air heating) kWh/cycle	0,81
Top heating element W	1500
Bottom heating element W	1150
Grill heating element W	1500
Fan heating element W	1800
Cooling fan W	15
Oven lamp W	25
Oven Fan Wattage W	22
Total rating W	2750
Dimensions	
Width mm	595
Height mm	595
Depth mm	550
Mass of the appliance MATÄLSKARE stainless steel Kg	27

Technical data

The technical informations are situated in the rating plate inside the appliance.



Installation

Door lock device

To open the door with the door lock device see Fig 1.

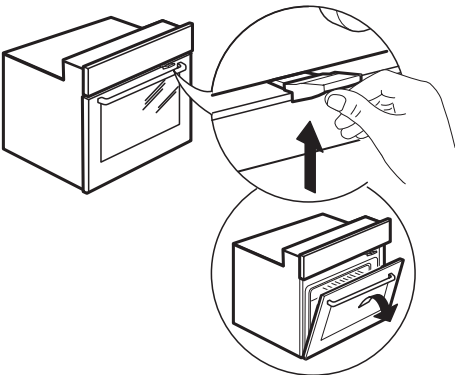


Fig. 1

The door safety device can be removed by following the sequence of images (see Fig. 2).

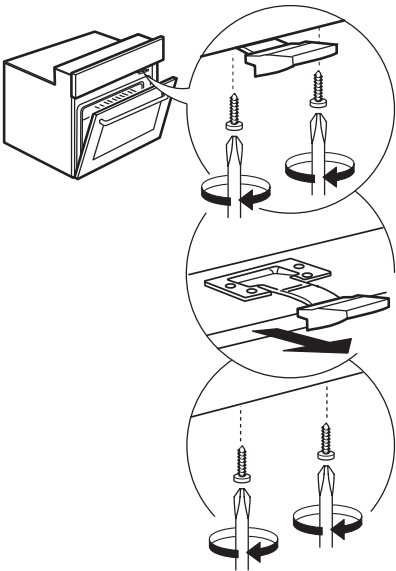


Fig. 2

Electrical connection

Make sure the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).

Power cable replacement (type H05 RR-F 3 x 1,5 mm²) must be carried out by a qualified electrician. Contact KEA Call Center.

Environmental concerns


⚠ WARNING! Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation - risk of electrical shock. Never use steam cleaning equipment.

⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance. - risk of burn.

⚠ WARNING! Switch off the appliance before replacing the lamp - risk of electrical shock.

DISPOSAL OF PACKAGING MATERIALS


The packaging material is 100% recyclable and is marked with the recycle symbol.  The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal

regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.



The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

IKEA WARRANTY

How long is the IKEA warranty valid?

This warranty is valid for five years from the original date of purchase of your appliance at IKEA. Proof of purchase is required. If service work is carried out under warranty, this will not extend the warranty 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 warranty cover?

The warranty covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This warranty applies to domestic use only. The exceptions are specified under the headline "What is not covered under this warranty?" Within the warranty 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. Replaced parts or appliance become the property of IKEA.

What will IKEA do to correct the problem?

IKEA will examine the product and decide, at its sole discretion, if it is covered under this warranty. If considered covered, IKEA will then, at its sole discretion, either repair the defective product or if the product is found to be not repairable in its sole discretion (a) IKEA will replace it with the same or a comparable product or (b) refund it as per the prevailing depreciation rules of IKEA.

What is not covered under this warranty?

- 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, fluctuating voltage, improper electrical circuit, blown fuse, damage caused by chemical or electrochemical 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, damage caused by rodents/insects, water, lightening, pest infestation or other acts of god.

- 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 colour 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, plastic parts 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.
- Repairs or any alteration not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- The use of the appliance in a non-domestic environment i.e. professional use or any alteration, abuse or misuse of the appliance.
- the Serial number or barcode label of the appliance is tampered with, defaced, missing or altered
- Transportation damages. If a customer transports the product to his home or another 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 IKEA.

In cases the above conditions are observed at the time of visit by the Authorized Service Center service partner then the Purchaser shall be liable to bear the repair charges incurred during the process and price of other parts/consumables/spares not covered in Warranty and/or repair charges for the parts covered under warranty if the same is damaged by the Customer or otherwise gets damaged due to non adherence to User manual or warranty terms.

How country law applies

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

The courts at New Delhi have exclusive jurisdiction for settling the claims or disputes or matters arising out of present Warranty.

Area of validity

This IKEA warranty applies only to products purchased in India. This Warranty shall be restricted to and valid in India.

An obligation to carry out services in the framework of the warranty exists only if the appliance complies with:

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

AFTER SALES for IKEA appliances

Please don't hesitate to contact IKEA to:

- make a service request under this warranty;
- ask for clarification on functions of IKEA appliances

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

How to reach us if you need our service



1800-419-4532

**Opening time
10.00 – 22.00**

The IKEA after sales customer service centre will assist you on the phone with basic trouble shooting for your appliance at the time of service call request.

In order to provide you a quicker service, please also always refer to the IKEA article number (8 digit code) placed on the rating plate of your appliance.

While IKEA will make every effort to carry out repairs/ replacement of parts under this Warranty as soon as possible; it is expressly made clear that IKEA or its authorised service partner shall not be liable to do so within specified period of time.

It is entirely left to IKEA's discretion to effect repairs/replacements of parts at the site of installation or at any service station of its Authorized Service Center(s).

SAVE THE PROOF OF PURCHASE!

It requires for the warranty to apply. The proof of purchase also reports the IKEA name and article 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 your nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us. IKEA reserves the right to alter the terms and conditions of the present Warranty at any time with its sole discretion without any prior notice.



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