

BRÄNDBO

en



Design and Quality
IKEA of Sweden



ENGLISH

Please refer to the chapter IKEA GUARANTEE for contact details of the after sales customer service centre.

ENGLISH

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Subject to change without notice.

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.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

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 minimum height)	580 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	589 mm
Height of the back of the appliance	571 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	569 mm
Built in depth of the appliance	548 mm
Depth with open door	1022 mm

Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 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.

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.
- Be careful when you remove the door from the appliance. The door is heavy!
- 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


 **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.


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 only supplied with a main cable.

Cable

Cable types applicable for installation or replacement:

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.

H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

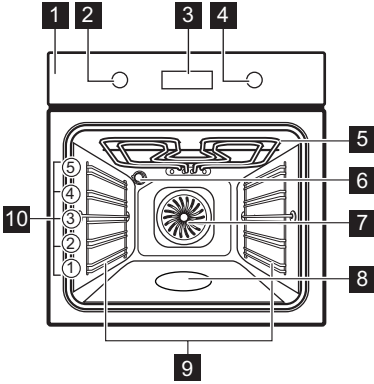
For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm ²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

Product description

General overview



- 1 Control panel
- 2 Knob for the heating functions
- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Cavity embossment - Aqua cleaning container
- 9 Shelf support, removable
- 10 Shelf positions

Accessories

- **Wire shelf** x 1
For cookware, cake tins, roasts.
- **Baking tray** x 1

For cakes and biscuits.

- **Grill- / Roasting pan** x 1
To bake and roast or as pan to collect fat.

Control panel

Retractable knobs

To use the appliance press the knob. The knob comes out.

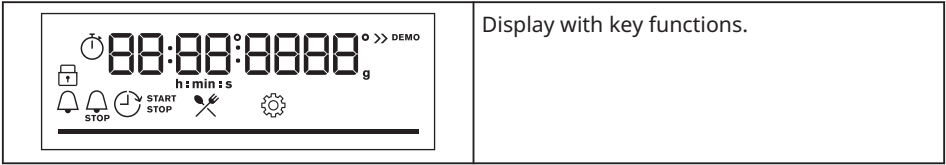
Control panel overview

				OK		
Timer	Fast Heat Up	Light	Lock	Confirm setting	Press	Turn the knob

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.

Display



Display indicators

Basic indicators			
 Lock	 Assisted Cooking	 Settings	 Fast Heat Up
Timer indicators			
 Minute minder	 End time	 Time Delay	 Uptimer
<p>Progress bar - for temperature or time. The bar is fully red when the appliance reaches the set temperature.</p>			

Before first use




Warning! Refer to Safety chapters.

Initial cleaning

Before the first use, clean the empty appliance and set the time:			
			 00:00 Set the time. Press OK.

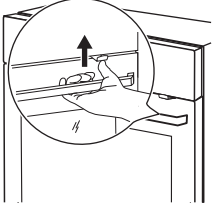
Initial preheating

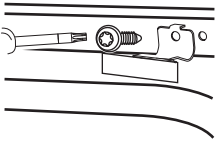
Preheat the empty oven before the first use.	
Step 1	Remove all accessories and removable shelf supports from the oven.

Preheat the empty oven before the first use.	
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 use: Mechanical child lock

The oven has the mechanical child lock installed. It is the door lock on the right side of the oven, below the control panel.


To open the oven door with the child lock:	
Step 1	Push and hold up the child lock.
Step 2	Pull the door handle to open the door. Close the oven door without pushing the child lock.
	

To remove the child lock:	
Step 1	Open the door and remove the child lock with the torx key supplied with the oven.
Step 2	Fix the screw back after removing the child lock.
	









Daily use



 **Warning!** Refer to Safety chapters.

How to set: Heating functions

Step 1	Turn the knob for the heating functions and select a heating function.
Step 2	Turn the control knob to set the temperature.
 - press and hold to turn on the function: Fast Heat Up. It is available for some oven functions.	

Heating functions

Heating function	Application
 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.
 Conventional Cooking / Aqua Clean	To bake and roast food on one shelf position. Refer to "Care and cleaning" chapter for more information about: Aqua Clean.
 Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
 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.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 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.
 Grill	To grill thin pieces of food and to toast bread.

Heating function	Application
 Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
 Menu	To enter the Menu: Assisted Cooking, Settings.

i 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 (according to EU 65/2014 and EU 66/2014). Tests according to:

IEC/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.


How to set: Assisted Cooking

Every dish in this submenu has a recommended heating function and temperature. Use the function to prepare a dish quickly with default settings. You can also adjust the time and the temperature during cooking.

For some of the dishes you can also cook with:	• Weight Automatic
--	--------------------

Step 1	Step 2	Step 3	Step 4
 	 	 P1 - P45	 OK
Enter the menu.	Select Assisted Cooking. Press OK .	Select the dish. Press OK .	Insert the dish to the oven. Confirm setting.

Assisted Cooking


















Legend	
	Weight Automatic available.




















Legend	
	Preheat the appliance before you start cooking.
	Shelf level.








The display shows **P** and a **number** of the dish that you can check in the table.

When the function ends check if the food is ready.

	Dish	Weight	Shelf level / Accessory
1	Roast Beef, rare	1 - 1.5 kg; 4 - 5 cm thick pieces	2; baking tray Fry the meat for a few minutes on a hot pan. Insert to the appliance.
2	Roast Beef, medium		
3	Roast Beef, well done		
4	Steak, medium	180 - 220 g per piece; 3 cm thick slices	3; roasting dish on wire shelf Fry the meat for a few minutes on a hot pan. Insert to the appliance.
5	Beef roast / braised (prime rib, top round, thick flank)	1.5 - 2 kg	2; roasting dish on wire shelf Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the appliance.
6	Roast Beef, rare (slow cooking)	1 - 1.5 kg; 4 - 5 cm thick pieces	2; baking tray Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few minutes on a hot pan. Insert to the appliance.
7	Roast Beef, medium (slow cooking)		
8	Roast Beef, well done (slow cooking)		
9	Fillet, rare (slow cooking)	0,5 - 1.5 kg; 5 - 6 cm thick pieces	2; baking tray Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few minutes on a hot pan. Insert to the appliance.
10	Fillet, medium (slow cooking)		
11	Fillet, done (slow cooking)		
12	Veal roast (e.g. shoulder)	0.8 - 1.5 kg; 4 cm thick pieces	2; roasting dish on wire shelf Use your favourite spices. Add liquid. Roast covered.





	Dish	Weight	Shelf level / Accessory
13	Pork roast neck or shoulder	1.5 - 2 kg	  2 ; roasting dish on wire shelf Turn the meat after half of the cooking time.
14	Pulled pork (slow cooking)	1.5 - 2 kg	 2 ; baking tray Use your favourite spices. Turn the meat after half of the cooking time to get an even browning.
15	Loin, fresh	1 - 1.5 kg; 5 - 6 cm thick pieces	 2 ; roasting dish on wire shelf Use your favourite spices.
16	Spare Ribs	2 - 3 kg; use raw, 2 - 3 cm thin spare ribs	 3 ; deep pan Add liquid to cover the bottom of a dish. Turn the meat after half of the cooking time.
17	Lamb leg with bones	1.5 - 2 kg; 7 - 9 cm thick pieces	 2 ; roasting dish on baking tray Add liquid. Turn the meat after half of the cooking time.
18	Whole chicken	1 - 1.5 kg; fresh	  2 ; casserole dish on baking tray Use your favourite spices. Turn the chicken after half of the cooking time to get an even browning.
19	Half chicken	0.5 - 0.8 kg	 3 ; baking tray Use your favourite spices.
20	Chicken breast	180 - 200 g per piece	  2 ; casserole dish on wire shelf Use your favourite spices. Fry the meat for a few minutes on a hot pan.
21	Chicken legs, fresh	-	 3 ; baking tray If you marinated chicken legs first, set lower temperature and cook them longer.
22	Duck, whole	2 - 3 kg	  2 ; roasting dish on wire shelf Use your favourite spices. Put the meat on roasting dish. Turn the duck after half of the cooking time.
23	Goose, whole	4 - 5 kg	  2 ; deep pan Use your favourite spices. Put the meat on deep baking tray. Turn the goose after half of the cooking time.
24	Meat loaf	1 kg	 2 ; wire shelf Use your favourite spices.

	Dish	Weight	Shelf level / Accessory
25	Whole fish, gril- led	0.5 - 1 kg per fish	 2; baking tray Fill the fish with butter and use your favourite spices and herbs.
26	Fish fillet	-	  3; casserole dish on wire shelf Use your favourite spices.
27	Cheesecake	-	 2; ∅ 28 cm springform tin on wire shelf
28	Apple cake	-	 3; baking tray
29	Apple tart	-	 2; pie form on wire shelf
30	Apple pie	-	 1; ∅ 22 cm pie form on wire shelf
31	Brownies	2 kg of dough	 3; deep pan
32	Chocolate muf- fins	-	 3; muffin tray on wire shelf
33	Loaf cake	-	 2; loaf pan on wire shelf
34	Baked potatoes	1 kg	 2; baking tray Put the whole potatoes with skin on baking tray.
35	Wedges	1 kg	 3; baking tray lined with baking paper Use your favourite spices. Cut potatoes into pieces.
36	Grilled mixed vegetables	1 - 1.5 kg	 3; baking tray lined with baking paper Use your favourite spices. Cut the vegetables into pieces.
37	Croquets, frozen	0.5 kg	 3; baking tray
38	Pommes, frozen	0.75 kg	 3; baking tray
39	Meat / vegetable lasagna with dry noodle plates	1 - 1.5 kg	 2; casserole dish on wire shelf
40	Potato gratin (raw potatoes)	1 - 1.5 kg	 1; casserole dish on wire shelf Rotate the dish after half of the cooking time.
41	Pizza fresh, thin	-	  2; baking tray lined with baking paper

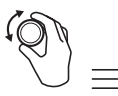


	Dish	Weight	Shelf level / Accessory
42	Pizza fresh, thick	-	  2; baking tray lined with baking paper
43	Quiche	-	 2; baking tin on wire shelf
44	Baguette / Ciabatta / White bread	0.8 kg	  2; baking tray lined with baking paper More time needed for white bread.
45	All grain / rye / dark bread all grain in loaf pan	1 kg	  2; baking tray lined with baking paper / wire shelf







Clock functions








Clock functions











Clock Function	Application
 Minute minder	When the timer ends, the signal sounds.
 Cooking time	When the timer ends, the signal sounds and the heating function stops.
 Time Delay	To postpone the start and / or end of cooking.
 Uptimer	Maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.

How to set: Clock functions


How to set: Time of day		
Step 1	Step 2	Step 3
		
To change the time of day enter the menu and select Settings, Time of day. Refer to "Menu structure" chapter.	Set the clock.	Press: OK.

How to set: Minute minder			
Step 1	The display shows: 0:00 	Step 2	Step 3
			
Press: 		Set the Minute minder	Press: OK.
 Timer starts counting down immediately.			

How to set: Cooking time				
Step 1	Step 2	The display shows: 0:00  STOP	Step 3	Step 4
				
Choose a heating function and set the temperature.	Press repeatedly: 		Set the cooking time.	Press: OK.
 Timer starts counting down immediately.				

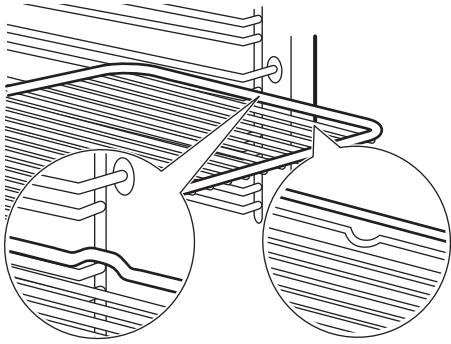
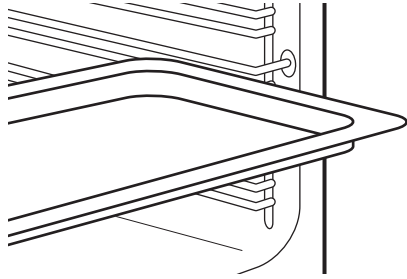
How to set: Time Delay							
Step 1	Step 2	The display shows: the time of day  START	Step 3	Step 4	The display shows: --:--  STOP	Step 5	Step 6
							
Select the heating function.	Press repeatedly: 		Set the start time.	Press: OK.		Set the end time.	Press: OK.
 Timer starts counting down at a set start time.							

Using the accessories

 **Warning!** Refer to Safety chapters.






Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

<p>Wire shelf: Push the shelf between the guide bars of the shelf support and make sure that the feet point down.</p>	
<p>Baking tray / Deep pan: Push the tray between the guide bars of the shelf support.</p>	



Additional functions

Lock

<p>This function prevents an accidental change of the appliance function.</p>		
<p>Turn it on when the appliance works - the set cooking continues, the control panel is locked. Turn it on when the appliance is off - it cannot be turned on, the control panel is locked.</p>		
	<p> - press and hold to turn on the function. A signal sounds.</p>	<p> - press and hold to turn it off.</p>
<p> 3 x  - flashes when the lock is turned on.</p>		

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 - 245	5.5
250 - maximum	3


The Automatic switch-off does not work with the functions: Light, Time Delay.

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.






Hints and tips






Cooking recommendations


<p>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.</p> <p>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.</p> <p>If you cannot find the settings for a special recipe, look for the similar one.</p>

Moist Fan Baking


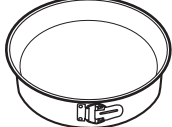


For the best results follow suggestions listed in the table below.

		 (°C)		 (min)
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Rolls, 9 pieces	baking tray or dripping pan	180	2	30 - 40
Pizza, frozen, 0.35 kg	wire shelf	220	2	10 - 15
Swiss Roll	baking tray or dripping pan	170	2	25 - 35
Brownie	baking tray or dripping pan	175	3	25 - 30
Soufflè, 6 pieces	ceramic ramekins on wire shelf	200	3	25 - 30

		 (°C)		 (min)
Sponge flan base	flan base tin on wire shelf	180	2	15 - 25
Victoria sandwich	baking dish on wire shelf	170	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	20 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	3	25 - 30
Poached meat, 0.25 kg	baking tray or dripping pan	200	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	200	3	25 - 30
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	180	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	25 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	25 - 35
Tartlets, 8 pieces	baking tray or dripping pan	170	2	20 - 30
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	3	35 - 45
Vegetarian omelette	pizza pan on wire shelf	200	3	25 - 30
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	25 - 30

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.








			
Pizza pan	Baking dish	Ramekins	Flan base tin
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

Cooking tables for test institutes


Information for test institutes

Tests according to IEC 60350-1.




				 (°C)	 (min)	
Small cakes, 20 per tray	Conventional Cooking	Baking tray	3	170	20 - 35	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	2	180	70 - 90	-
Apple pie, 2 tins Ø20 cm	True Fan Cooking	Wire shelf	2	160	70 - 90	-
Fatless sponge cake, cake mould Ø26 cm	Conventional Cooking	Wire shelf	2	170	40 - 50	Preheat the oven for 10 min.

				 (°C)	 (min)	
Fatless sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 min.
Fatless sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 min.
Short bread	True Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventional Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	1 - 5	Preheat the oven for 10 min.
Beef burger, 6 pieces, 0.6 kg	Grill	Wire shelf, dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time. Preheat the oven for 10 min.

Care and cleaning

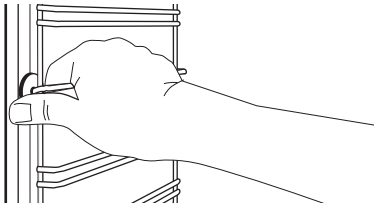
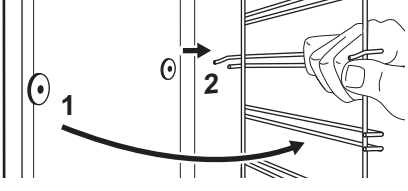
 **Warning!** Refer to Safety chapters.

Notes on cleaning

 <p>Cleaning Agents</p>	<p>Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.</p>
	<p>Use a cleaning solution to clean metal surfaces.</p>
	<p>Clean stains with a mild detergent.</p>
 <p>Everyday Use</p>	<p>Clean the cavity after each use. Fat accumulation or other residue may cause fire.</p>
	<p>Moisture can condense in the appliance or on the door glass panels. To decrease the condensation, let the appliance work for 10 minutes before cooking. Do not store the food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.</p>
 <p>Accessories</p>	<p>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.</p>
	<p>Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.</p>


How to remove: Shelf supports

Remove the shelf supports to clean the oven.

<p>Step 1</p>	<p>Turn off the oven and wait until it is cold.</p>	
<p>Step 2</p>	<p>Pull the front of the shelf support away from the side wall.</p>	
<p>Step 3</p>	<p>Pull the rear end of the shelf support away from the side wall and remove it.</p>	
<p>Step 4</p>	<p>Install the shelf supports in the opposite sequence.</p>	


How to use: Aqua Clean

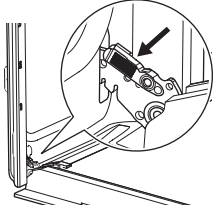
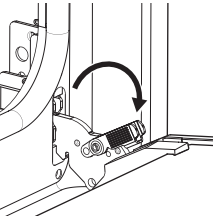
This cleaning procedure uses humidity to remove remaining fat and food particles from the oven.

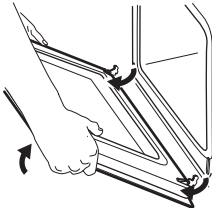
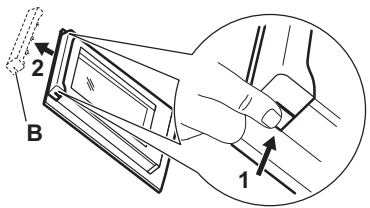
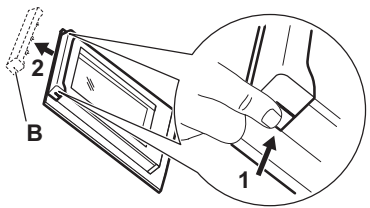
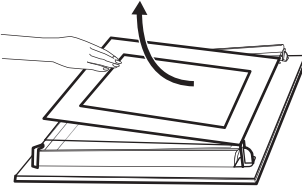
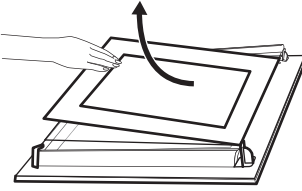
Step 1	Pour water into the cavity embossment: 300 ml.
Step 2	Set the function  .
Step 3	Set the temperature to 90 °C.
Step 4	Let the appliance work for 30 min.
Step 5	Turn off the appliance.
Step 6	Wait until the appliance is cold. Dry the cavity with a soft cloth.

How to remove and install: Door

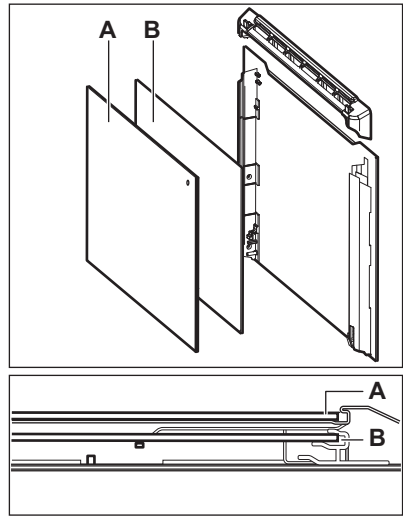
The oven door has three glass panels. You can remove the oven door and the internal glass panels to clean them. Read the whole "Removing and installing door" instruction before you remove the glass panels.

 **Caution!** Do not use the oven without the glass panels.

Step 1	Open the door fully and hold both hinges.	
Step 2	Lift and pull the latches until they click.	

Step 3	Close the oven door halfway to the first opening position. Then lift and pull to remove the door from its seat.	
Step 4	Put the door on a soft cloth on a stable surface.	
Step 5	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.	
Step 6	Pull the door trim to the front to remove it.	
Step 7	Hold the door glass panels by their top edge and carefully pull them out one by one. Start from the top panel. Make sure the glass slides out of the supports completely.	
Step 8	Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.	
Step 9	After cleaning, install the glass panels, the door trim and the oven door, close the latches on the both hinges.	
If the door is installed correctly, you will hear a click when closing the latches.		

Make sure that you put the glass panels (A and B) back in the correct sequence. Check for the symbol / printing on the side of the glass panel, each of the glass panels looks different to make the disassembly and assembly easier.
 The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.
 When installed correctly the door trim clicks.
 Make sure that you install the middle panel of glass in the seats correctly.



How to replace: Lamp

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

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

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.

Back lamp

Step 1	Turn the glass cover to remove it.
Step 2	Clean the glass cover.
Step 3	Replace the lamp with a suitable 300 °C heat-resistant lamp.
Step 4	Install the glass cover.

Troubleshooting

Warning! Refer to Safety chapters.

What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

The appliance does not turn on or does not heat up	
Problem	Check if...
The appliance does not heat up.	The automatic switch-off is deactivated.
The appliance does not heat up.	The fuse is not blown.
The appliance does not heat up.	The Lock is off.

Components	
Problem	Check if...
The lamp is turned off.	Moist Fan Baking - is turned on.
The lamp does not work.	The lamp is burnt out.
The door gasket is damaged.	Do not use the appliance. Contact an Authorised Service Centre.

Error codes	
The display shows...	Check if...
00:00	There was a power cut. Set the time of day.
If the display shows an error code that is not in this table turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.	

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	480 mm 361 mm 416 mm
Area of baking tray	1438 cm ²	
Top heating element	2300 W	
Bottom heating element	1000 W	
Grill	2300 W	
Ring	2400 W	
Total rating	2490 W	
Voltage	220 - 240 V	
Frequency	50 - 60 Hz	
Number of functions	9	

Energy efficiency

Product Information and Product Information Sheet

Supplier's name	IKEA
Model identification	BRÄNDBO 605.576.56
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	32.0 kg
IEC/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

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


Step 1	Step 2	Step 3	Step 4	Step 5


 - select to enter the Menu.	Select the option from Menu structure and press OK .	Select the setting.	OK - press to confirm setting.	Adjust the value and press OK .
Turn the knob for the heating functions to the off position to exit the Menu.				

Menu structure	
Assisted Cooking 	Settings 

Settings					
01	Time of day	Change	02	Display brightness	1 - 5
03	Key tones	1 - Beep 2 - Click 3 - Sound off	04	Buzzer volume	1 - 4
05	Uptimer	On / Off	06	Light	On / Off
07	Fast Heat Up	On / Off	08	Demo mode	Activation code: 2468
09	Software version	Check	10	Reset all settings	Yes / No

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  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 one (1) year from receiving the IKEA appliance from IKEA. Should the appliance require instruction from IKEA, the warranty will be as from the date of instruction. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Who will execute the service?

IKEA store Netanya: Giborei israel 1, Netanya.

IKEA store Kiryat Ata,: Derech Haifa 52, Kiriyat Ata

IKEA store Rishon le Tzion: Hayozma 1, Rishon Le-Tzion
IKEA store Beer Sheva: Hayarden 24, Be'er Sheva

IKEA store Beth Shemesh: Hamelacha 7, Eshtaol

Visit www.IKEA.com/il or call us at: 09-8928888

Email: callcenter@by-IKEA.co.il

What does this guarantee cover?

The guarantee covers faults of the appliance, and faulty parts shall be either fixed or replaced with no charge. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" 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 guarantee?

- 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.
- Repairs not carried out by IKEA or by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used,
- Repairs caused by installation which is faulty or not according to specification, the use of the appliance in a non-domestic environment i.e. professional use
- 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 caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- 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.
- Cost for carrying out the initial installation of the IKEA appliance.
- However, if an IKEA appointed Service Provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the appointed Service Provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.
- All plumbing and electrical installation, are not the responsibility of IKEA, and customer must complete these work before the execution work.
- In case the guarantee is not applicable, IKEA may charge a fee for repair or replacement of the appliance or parts thereof.

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, in particular the Consumer Protection law, 1981.

Area of validity

This warranty is valid only in the country where the product has been purchased; the services will be provided in the framework of the guarantee conditions. 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 guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

The dedicated AFTER SALES for IKEA appliances

Please don't hesitate to contact IKEA appointed Authorized Service Centre to:

- make a service request under this guarantee;
- ask for clarifications on installation of the IKEA appliance in the dedicated IKEA kitchen furniture;
- 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



The IKEA after sales customer service center will assist you on the phone with basic troubleshooting for your appliances at the time of service call request.

Please refer to **www.IKEA.com** and select your local store for local store phone numbers and opening times.

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.

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.



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