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Design and Quality
IKEA of Sweden



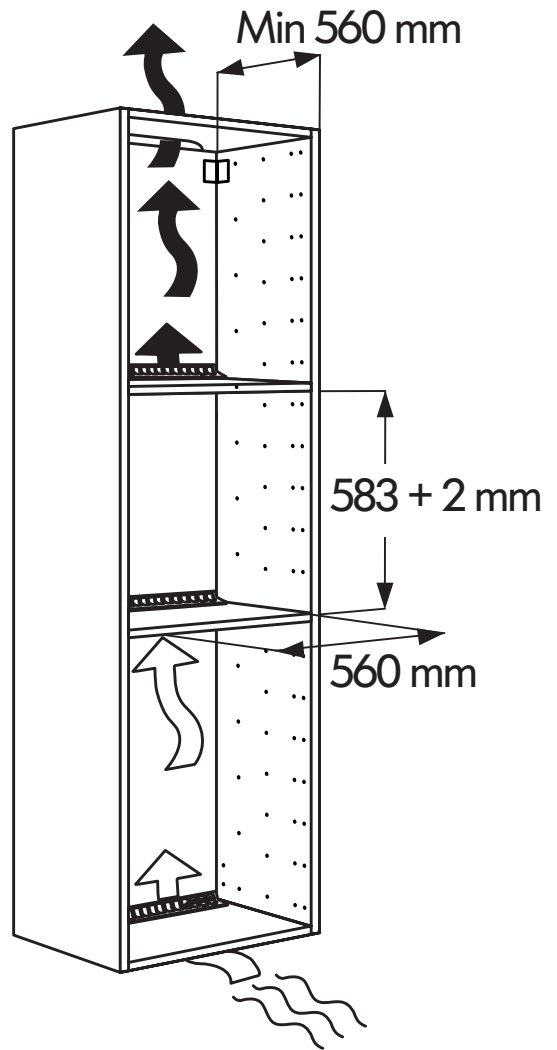
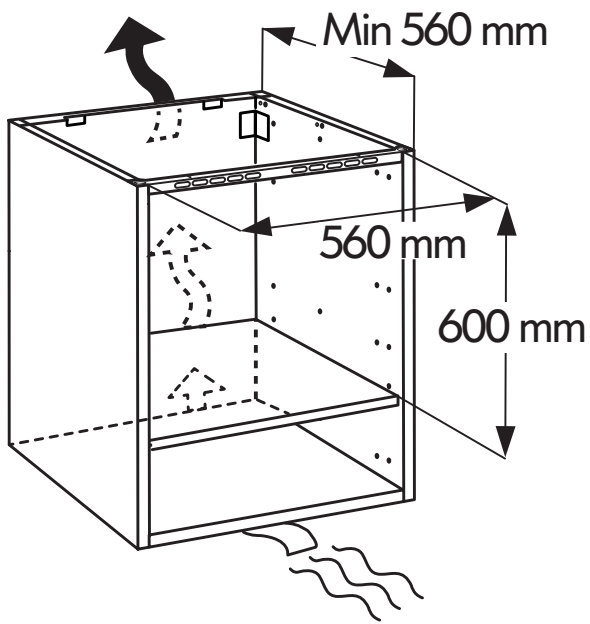
宜家售后客户服务中心将在您拨打服务电话时，通过电话为您提供基本的家电故障排除服务。请参考 www.IKEA.com 并选择当地店铺，确定电话号码和营业时间。



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.

中文 (标准) ENGLISH

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安全信息

使用本设备之前, 请先阅读本安全说明。将其保存在本设备附近以备将来参考。

这些说明和设备本身提供了应始终遵守的重要安全警告信息。对于不遵守本安全说明、不当使用本设备或错误设置控制按键的行为, 制造商拒绝承担任何责任。

安全警告

△ 不要让幼儿 (0-3岁) 靠近设备。无人监护时, 不要让儿童 (3-8岁) 靠近设备。8岁及以上的儿童和有身心障碍或缺乏经验和知识的人, 只能在有人监督或给予安全设备使用方面的指导并了解所涉及的危害的情况下方可使用本设备。儿童不得将此设备当玩具。无人监护时, 不得由儿童进行清洁和用户维护工作。

△ **警告** 设备及其附件在使用中会发热。注意不要接触加热元件。除非一直有人照看, 否则应让八周岁以下儿童保持远离设备。

△ **警告** 在烤干食物的过程中, 请勿使设备处于无人看管的状态。如果电器适合用于探测器用途, 仅使用为本烤箱推荐的温度探测器——失火危险。

△ 在所有部件充分冷却前, 保持布料或其它可燃材料远离设备——失火风险。烹饪富含油脂的食物或添加含酒精的饮料时, 总是应该保持警惕——失火危险。使用烤箱手套来移除烤盘和配件。烹饪结束时, 小心地打开烤箱门: 手伸入烤箱前, 请让热空气或蒸汽逐渐散逸——烫伤风险。不要阻塞烤箱前面的热风通风孔——失火风险。

△ 烤箱门打开或拉下时, 请小心操作, 避免撞击烤箱门。

允许使用范围

△ **注意:** 设备不适合使用外部开关设备 (例如, 定时器或独立的遥控系统) 进行操作。

△ 该设备适用于家电及类似应用, 如: 商店、办公室及其他工作环境中的员工厨房区域; 农舍; 酒店、汽车旅馆、家庭旅馆及其他居住环境中的顾客。

△ 本设备不可用于专业用途。不要在户外使用本设备。

不允许用于其它用途 (例如房间取暖)。

△ 不要在电器中或电器附近存放易爆或易燃物质 (例如, 汽油罐或喷雾罐) ——失火风险。

安装

△ 本设备的装卸和安装必须至少由两个人完成——伤害风险。打开包装和安装时, 请戴上防护手套——割伤风险。

△ 包括供水 (如果有) 和电气连接在内的安装以及维修工作必须由具备资格的技术人员执行。除非用户手册中特别说明, 否则不要维修或更换本电器的任何部件。使儿童远离安装位置。打开电器包装后, 确认其在运输中未被损坏。如有问题, 请联系经销商或附近的售后服务中心。安装后, 必须将包装废物 (塑料、聚苯乙烯泡沫塑料件等) 存放于儿童接触不到的地方——窒息风险。执行任何安装操作之前, 必须先断开本电器与电源的连接——触电风险。安装期间, 确保电器不会损坏电源线——火灾或触电风险。仅在完成安装后才启用电器。

△ 在装入设备之前, 进行橱柜的切割工作, 取出所有的木屑和锯末。

为确保正确操作电器, 不要阻塞操作台与烤箱上边缘之间的最小空隙——烫伤风险。

未到安装时, 请不要将烤箱从塑料泡沫底座上取出。

△ 安装完成之后, 应该无法接触电器的底部——烫伤风险。

△ 请勿将电器安装在装饰门后面——失火危险。

电气警告

△ 铭牌位于烤箱的上缘 (箱门打开时可见)。

△ 必须按照国家电气安全标准, 通过拔下可接近的插头, 或通过安装在插座上游的多极开关断开电器电源, 且电器必须接地。

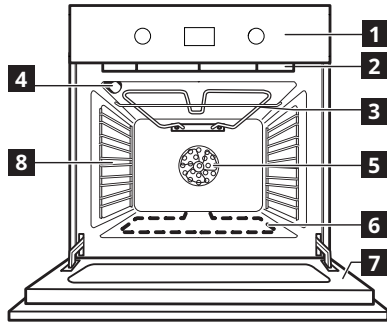
△ 不得使用接线板、复式插座或适配器。安装完成后, 电气组件不可被用户接触。请勿在湿身或赤脚时使用本设备。

如果电源线或插头损坏或掉落、设备无法正常工作或已损坏, 请勿操作本设备。

△ 如果电源线损坏, 必须由制造商、其维护机构或类似有资质的人员使用相同的电源线予以更换, 以避免危险——电击风险。

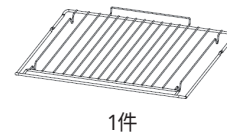
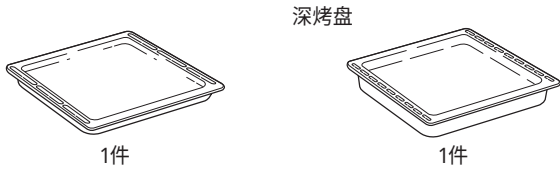
△ 在更换电源线时, 请联系经授权的服务中心。

产品说明



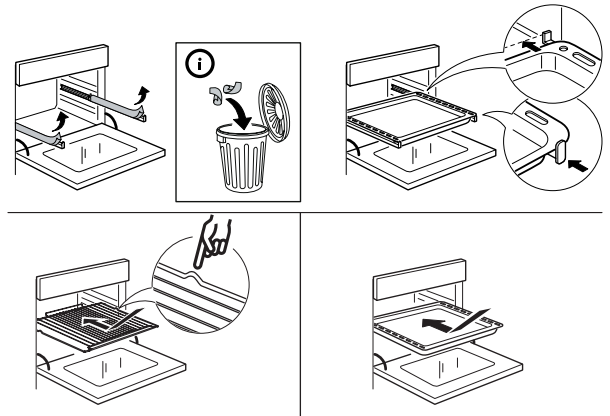
- 1 控制面板
- 2 冷却风扇 (不可见)
- 3 烤架元件
- 4 烤箱灯
- 5 烤箱风扇
- 6 下层加热元件 (隐蔽)
- 7 烤箱门
- 8 侧烤架

附件

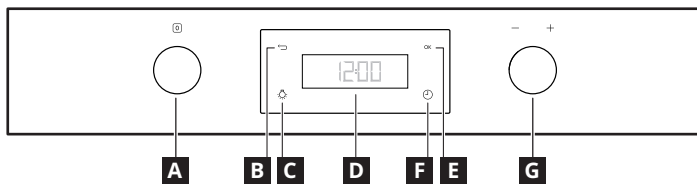


插入烤架和其他附件

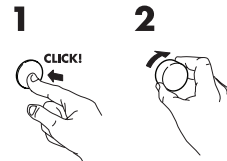
将烤架略微向上倾斜，将凸起的后沿先放下（朝上），插入所需要的烤层。接着，将烤架沿着搁架导轨尽量往里滑入。将烤盘等其它附件沿着烤盘滑道滑动，将其水平插入。如果您想要购买附件，请致电授权维修中心。



控制面板



- A 自弹选择旋钮
- B 返回按钮
- C 照明灯
- D 显示屏
- E 确认按钮
- F 分钟计时器
- G 调整自弹旋钮



可缩回旋钮

要使用这种类型的旋钮，请按压其中央。旋钮会弹出。

将其旋转到需要的位置。

当烹饪完成时，将旋钮旋转到0并再次按压，将其恢复到初始位置。

首次使用

从烤箱中取出的配件，将烤箱在200°C的温度下加热大约一个小时，以消除从绝缘材料和保护油脂的气味和烟雾

设置

将“功能”旋钮**A**指示器旋转到显示设置，并将旋钮**G**旋转到包含四个显示设置的子菜单，在烹饪结束后变更设置，并将旋钮恢复到初始位置。

• 时钟

将旋钮**G**旋转到“时钟”。左边两位数字将开始闪烁，旋转旋钮**G**来设定小时。按下按钮**E**来确认数值，然后右边的两位数字将开始闪烁。调节旋钮**G**来设定分钟，并按下按钮**E**来确认选择。

• 声音

请按照下列流程来激活或禁用声音信号：

1. 将旋钮**G**旋转到“声音”
2. 按下按钮**E**确认
3. 使用旋钮**G**来选择想要的设定
4. 按下按钮**E**确认

• 亮度

如需改变显示屏亮度，可按以下步骤进行操作：

1. 将旋钮**G**旋转到“亮度”并按下**E**确认。
2. 可以看见当前的亮度数值
3. 旋转旋钮**G**来增加或减少亮度，然后按下**E**确认。

• 节能

1. 将旋钮**G**旋转到“节能”
2. 按下**E**进行设置（开启/关闭）。
3. 旋转旋钮**G**来选择想要的设置，并按下按钮**E**确认。
4. 在某个烹饪功能进行期间，如果激活节能模式，显示器将在一分钟后将亮度降到最低，烤箱灯也将在烹饪一分钟之后关闭，按下按钮**C**重新激活。

日常使用

激活功能

1. 使用旋钮**A**选择想要的功能并按下按钮**E**确认。
2. 温度会闪烁，您可以使用旋钮**G**进行调整，并按下按钮**E**确认。
3. 烹饪时间会在显示屏上显示，您可以使用旋钮**G**进行调整或不作调整立即开始，并按下按钮**E**确认。
4. 如果您之前选择了一个想要的烹饪时间，显示屏会显示预期的结束时间，您可以使用旋钮**G**来延长时间，并按下按钮**E**确认延迟。

预热

如果您在开始烹饪功能前进行选择，预热将在可用时自动开始（查看表格）并包含在烹饪时间中。

如果您选择温度和烹饪时间，预热会自动开始。如果您不选择烹饪时间，计时器仅会在到达指定温度后开始计时。

温度到达后，总是会发出声音信号。

延迟开始

延时可用时（查看表格），将延长烹饪的结束时间

	功能 A 旋钮	功能 G 旋钮	预热	温度 🌡️	时间 🕒	延迟开始 🕒h
0	关闭	-	-	-	-	-
🌀	强制风	-	X	X	X	X
☐	常规 (上下加热)	-	X	X	X	X
🌀	对流烘烤	-	X	X	X	X
🌀	超级烹饪	-	X	X	X	X
🔥	烧烤	烧烤	-	第1-2-3层	X	X
🔥	烧烤	涡轮烧烤	-	第1-2-3层	X	X
☐	面包	面包	X	X	X	-
☐	披萨饼	披萨饼	X	X	X	-
🌀	特殊	节能 强制风*	-	X	X	X
🌀	特殊	解冻	-	-	X	X
🌀	特殊	保温	-	65°	X	X
🌀	特殊	发酵	-	30° 35° 40°	X	X
🌀	快速预热	-	X	X	X	-

烤色

烹饪结束时，显示屏会在某些功能下显示可进行额外烤色。此功能仅可在已设置烘烤时间时启用。

烘烤结束时，显示屏上将显示：“按下**E**进行烤色”。按下**E**，烤箱会开始5分钟的烤色周期。此功能最多可连续启用两次。

分钟计时器

该选项仅会在没有任何其他功能活动时激活分钟计时器。保持按住🕒，直到🕒和“00:00”开始在显示屏上闪烁，选择并按下“ok”确认。

































定时器完成选定时间倒计时后，将响起一个声音信号。

烤箱功能表

烤箱有五个烹饪层。从较低的层数向上数。

功能	功能描述
 关闭	用于关闭烤箱。
 强制风	用于在几个搁层（最大三个）上同时烹饪需要相同烹饪温度的不同食物。该功能可以用来烹饪异味不会从一种食物传送到其他食物的不同食物。
 常规 (上下加热)	只在一个搁层上烘烤各类盘装食品。 最好使用第2和第3层。放入食物前需预热烤箱。
 对流烘烤	在一层架子上烹饪肉类或带液体馅料的馅饼（咸味或甜味）。请使用第2层架子。烘烤前需预热烤箱。
 超级烹饪	用于烹饪大块肉类（超过2.5千克）。根据关节的大小，请使用第1层或第2层。建议在烹饪过程中翻转烤肉，使其烤色更均匀。最好时不时地在烤肉上浇油，防止其烤干。
 烧烤	用于烧烤肉排、烤肉串和香肠，烹饪蔬菜脆皮或烤面包。最好使用第4和第5层。烤肉时，我们建议使用托盘收集汁液：将烤盘放置在第3或第4层，并添加500毫升水。在烹饪期间，烤箱门应该关闭。
 强力烧烤	用于烤大块肉（烤肉腿、烤牛肉、烤鸡）。将食物放在中间的架子上。 请使用托盘收集烤肉时滴落的汁液。将食物放在第1/第2层，加半升左右的水 无需预热烤箱。烘烤时烤箱门必须保持关闭。
 面包	烘烤不同类型和尺寸的面包。 仅需指出所要求的数值（温度和时间），烤箱会自动管理烹饪周期。将面团放在第2层架子上。
 披萨饼	烘烤不同类型和尺寸的披萨饼。 仅需指出所要求的数值（温度和时间），烤箱会自动管理烹饪周期。将面团放在第2层架子上。
 节能 强制风	为了在一个架子上烹饪填馅烤肉和肉块。此功能需使用间歇式柔风辅助，以防止食品过度干燥。在节能模式下，灯在烹饪过程中保持关闭，可以通过按下确认按钮，将其暂时打开。为了使效能最大化，建议在烹饪过程中不要打开烤箱门。建议使用第3层。无需预热烤箱。
 解冻	快速解冻食物。将食物放在中间的层架上。 将食物放在其原包装内，以避免其表面被烤干。
 保温	为了让刚做好的食物保持热度和脆度（比如：肉类、油炸食品或馅饼）。将食物放在中间的层架上。
 发酵	为了让甜味或咸味的面团可以更好地发酵。为了保证质量，如果烤箱温度超过40°C，则无法启用此功能。将面团放在第2层架子上。无需预热烤箱。
 快速预热	快速预热烤箱。预热结束时，烤箱会自动选择常规功能。将食物放入烤箱前，等待预热结束。
- +	设置 设定显示（时间、灯光、音量、节能）

烹饪表

食物类型	功能	预热	层数 (从下开始)	温度 (°C)	烹饪时间 (分钟)
甜点、糕点等					
发酵蛋糕		X	2/3	150-170	30-90
		X	1-4	160-180	30-90
馅饼 (干酪蛋糕、果馅卷、水果派)		X	2	160-200	35-90
		X	2-4	160-200	40-90
饼干/果馅点心		X	3	150-170	20-45
		X	2-4/5-3-1	150-170	20-45
泡芙皮		X	3	180-200	30-40
		X	2-4	170-190	35-45
蛋白甜饼		X	2	90	150-200
		X	2-4/5-3-1	90	140-200
面包		X	2	180-220	30-50
披萨饼		X	2	220-250	15-30
面包/披萨/意式面包		X	2-4/5-3-1	190-250	20-40
冷冻的披萨		X	2	250	10-30
		X	2-4	230-250	10-30
美味馅饼 (蔬菜饼、法式蛋糕)		X	2	180-200	30-50
		X	2-4/5-3-1	180-190	30-60
酥皮馅饼/千层酥饼干		X	2	190-200	20-30
		X	2-4/5-3-1	180-190	20-40
意大利千层面、焗烤意面、意式烤碎肉卷、果馅饼		X	2	190-200	45-65
千层面和肉类		X	2-4	200	50-100***
肉类和土豆		X	1-4	190-200	45-100***
鱼和蔬菜		X	1-4	180	30-50***
全餐 水果蛋糕 (第5层) / 意大利千层面 (第3层) / 肉类 (第1层)		X	1-3-5	180-190	40-120***
烤肉/填料烤肉		-	2	180-200	100-150***
肉类					
肉块 (兔肉、鸡肉、羊肉)		-	2	180-200	60-100***
脆皮烤猪肉2 kg		X	2	170-190	110-150
羊肉/小牛肉/牛肉 1Kg		X	2	190-200	80-120
鸡肉/兔肉/鸭肉 1Kg		X	2	200-230	50-100
火鸡/鹅肉 3Kg		X	2	200-230	150-200
FISH					
烤鱼/纸包食物 0.5Kg (鱼排、整鱼)		X	2	170-190	30-50
蔬菜					
填馅蔬菜 (西红柿、西葫芦、茄子)		X	2	180-200	50-70

烧烤功能烹饪表

食物类型	功能	预热	层数 (从下开始)	温度 (°C)	烹饪时间 (分钟)
吐司		5'	5	3 (高)	1-3
鱼片		5'	3/4	2 (中)	15-30*
香肠/肉串/排骨/汉堡		5'	4/5	2-3 (中高)	15-30*
羊腿/肘子		-	3	2 (中)	60-90**
脆皮蔬菜		-	3	3 (高)	10-25
烤土豆		-	3	2 (中)	35-60**
烤鸡 1-1.3 Kg		-	2	2-3 (中高)	55-80**
三分熟烤牛肉 1Kg		-	3	2 (中)	35-50**

注意：烹饪温度和时间仅供参考。

* 在烹饪中途翻转食物。

** 在烹饪进行到三分之二时转动食物（如有必要）。

*** 估计的时间长度：可以根据个人偏好，在不同的时间将菜式取出。

清洁和维护

清洁

警告！

- 请勿使用蒸汽清洁设备。
- 在烤箱完全冷却并可触摸的情况下，方可进行清洁。
- 将电器与电源断开。

烤箱外部

- 重要提示：**请勿使用烈性或具有腐蚀性的清洁剂。如果此类清洁剂与烤箱接触，立即用潮湿的抹布擦拭。
 - 用潮湿的抹布擦拭烤箱表面。如果烤箱非常脏，可在水中添加几滴清洁剂。用干布将其擦干。

烤箱内部

- 重要提示：**请勿使用磨砂海绵或金属刮刀或硬毛刷清洁。随着时间的推移，这些用具会损害搪瓷表面和烤箱门的玻璃。
 - 在每次使用后，使烤箱冷却，然后在其仍然温热的情况下清洗，除去由食物残渣（比如有高糖含量的食品）造成的污垢和污渍。
 - 使用专用的烤箱清洁剂，并按照制造商的说明进行操作。
 - 使用合适的液体清洁剂清洁门。可以拆下烤箱门，以便于清洁（参阅“保养”章节）。内玻璃是光滑的，以便进行清洁。

注意：具有高水含量的食品（例如披萨饼、蔬菜等）进行延长烹饪期间，可在门的内部及周围形成冷凝。待烤箱冷却之后，用布或海绵擦干门的内部。

附件

- 在使用后，立即将配件浸泡在有洗涤剂的水中，如果依然过热，操作时请使用烤箱手套。
- 可以用刷子或海绵轻松去除食物残渣。

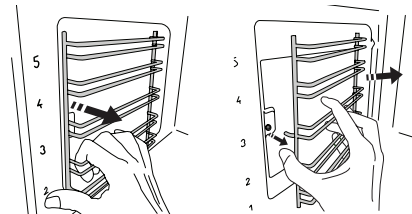
保养

警告！

- 使用安全手套。
- 在进行任何操作之前，请让烤箱冷却。
- 断开烤箱电源。

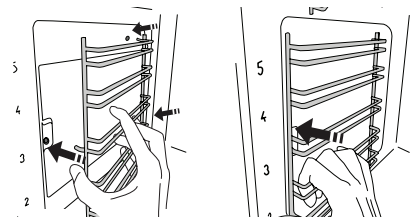
移除烤盘滑道

紧紧握住滑道的外部，将其朝您拉动，以便抽出支架和两个内部插销。



重新放置烤盘滑道

将它们靠近烤箱腔体，并将两个插销插入它们各自的锁止位置。然后，将外部部分放置到锁定位置，插入支架，并朝腔体内壁用力按下，确保烤盘滑道正确紧固。



拆下烤箱门

1. 将烤箱门完全打开。
2. 抬起卡夹，并将其前推，拆下去除 (图1)。

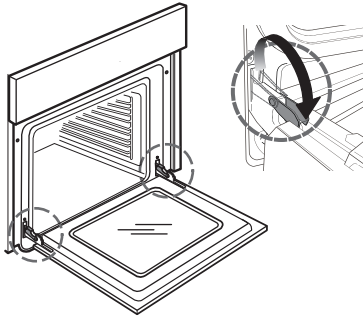


图1

3. 关上烤箱门(A)，将其抬起(B)，旋转(C)，直到其松动(D) (图2、3、4)。

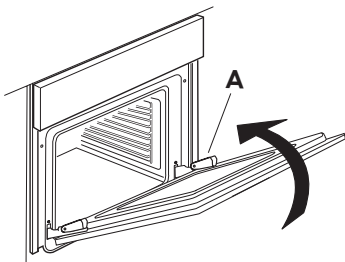


图2

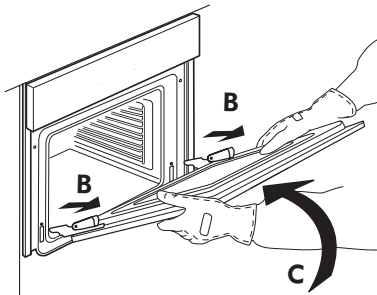


图3

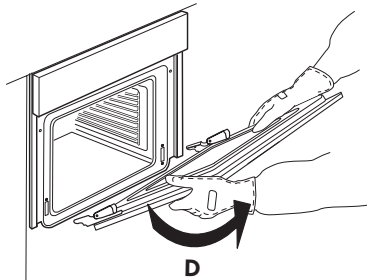


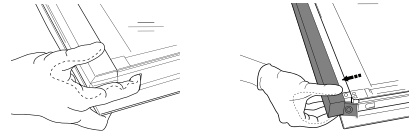
图4

重新装上烤箱门

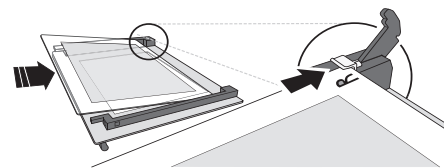
1. 将铰链装置重新安装在原来的位置上。
2. 将烤箱门完全打开。
3. 降低两个卡夹。
4. 关上烤箱门

清洁玻璃

1. 在将门拆下并手柄朝下放置在一个柔软表面上后，同时按住两个固定夹，朝自己的方向拉动门的上沿，将其拆下。



2. 用双手牢牢抓住内侧玻璃并抬起，将其拆下放在柔软的表面，然后进行清洁。对中间层玻璃进行同样的操作。
3. 为了正确装回中间层和内侧玻璃，请确保左角的“R”可见。首先将玻璃标有“R”且较长的一侧插入支架，然后将其放低，装入正确的位置。



4. 重装上沿：发出咔嗒声表示装入正确的位置。重新安装门之前，先确保密封条安装牢固。

更换烤箱灯

1. 断开烤箱电源。

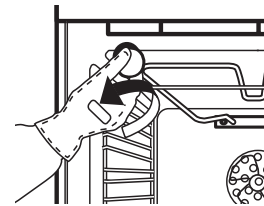


图5

2. 松开灯泡外罩(图5)，更换灯泡(注意灯泡类型)，然后重新装上灯泡外罩。
3. 重新连接烤箱电源。

注意：

- 仅使用25 W/230 V类型G9, T300 °C卤素灯。
- 设备使用的灯泡专门在电器上使用，不适用家居照明 (EC规定，编号244/2009)。
- 灯泡可以在宜家家居授权维修中心获得

发生了这些情况后，应该怎么办

问题	可能原因	解决方案
烤箱不工作。	主电源没有电。	查看并确认主电源通电。
	烤箱并未连接到电源。	将烤箱连接到电源。
如果显示屏上显示字母“F”，并且后面带有一个数字	软件问题。	联系最近的售后服务中心，并告知“F”后的字母或数字

在拨打授权维修中心的电话前：

1. 看看是否能借助《发生了这些情况后，应该怎么办》中的建议自行解决问题。

2. 关闭设备，然后重新开启，检查问题是否依然存在。

如果在以上查看后仍然发生错误，联系宜家家居授权维修中心。

同时提供：

- 故障简要描述；
- 烤箱的确切型号；
- 服务编号（铭牌上“服务”后显示的编号），位于烤箱内腔右侧边缘（烤箱门打开的时候可见）；

SERVICE 0000 000 00000



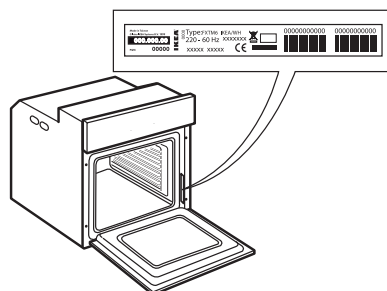
- 您的详细地址；
- 您的电话号码。

如果需要进行维修，请联系宜家家居授权维修中心（以确保使用原装零件和正确执行维修）。

技术数据

产品类型：内置式电烤箱	
型号辨识信息： ANRÄTTA 405.082.33	
腔体数量	1
热源	电力
功能数量	9
可使用容积。移除任何烤架和催化面板后测量（升）	71
最大烘焙纸区（平方厘米）	1191
顶部加热元件（瓦）	2200
底部加热元件（瓦）	2200
烧烤加热元件（瓦）	1800
风扇加热元件（瓦）	1800
冷却风扇（瓦）	15
烤箱灯（瓦）	25
烤箱风扇功率（瓦）	22
总功率（瓦）	2900
尺寸	
宽（毫米）	595
高（毫米）	595
深（毫米）	550
设备毛重 ANRÄTTA Kg	30,5

技术信息位于设备内部的铭牌上。



安装

烤箱门锁定装置

要打开带有锁定装置的烤箱门，请参见图1。

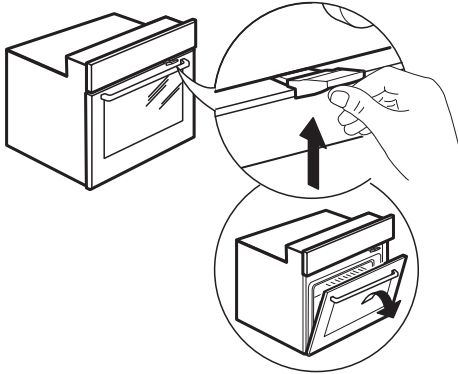


图1

烤箱门安全装置可以按照下图中的顺序拆卸（参见图2）。

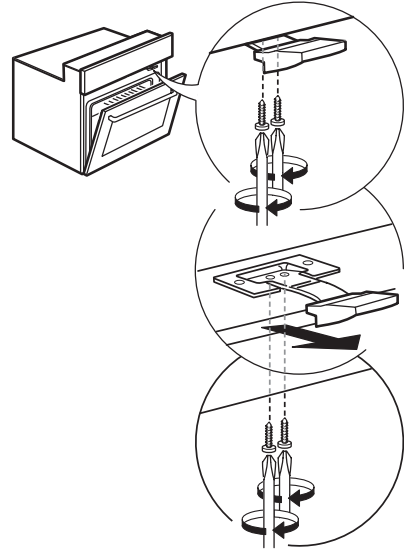


图2

电气连接

确保电器使用的电源电压与铭牌规定的相符。铭牌位于烤箱的上缘（箱门打开时可见）。

电源线的连接（类型H05 V2V2 x 1,5 mm²）必须由专业电工操作。请联系宜家家居授权维修中心。

环境问题

△警告！ 执行任何维护操作之前，请确保本电器已关闭并与电源断开连接——触电风险。切勿使用蒸汽清洁设备。

△ 请勿使用烈性且具有腐蚀性的清洁剂或金属刮刀清洁玻璃门，因为可能会划伤其表面，导致玻璃粉碎。

△ 开始任何清洁或维护操作之前，确保电器已经冷却。——烫伤风险。

△警告！ 更换灯泡之前要关闭电器——触电风险。


包装材料的处置

包装材料100%可回收，并标有可回收符号。♻️包装的各个部分必须负责任地遵循当地政府的废物处置法规来进行处理。

家用电器的弃置

本电器采用可回收或可重复利用的材料制成。应按照当地废物处置条例对其进行弃置。如需家用电器的处理、回收和循环再用的更多信息，请与当地主管部门、生活垃圾收集服务机构或您购买本电器的商店联系。本电器标明符合欧洲指令2012/19/EU，即报废电子电气设备指令（Waste Electrical and Electronic Equipment）（WEEE）。确保本产品以正确的方式进行废弃有助于避免对环境和人体健康产生负面影响。



电器或随附文件上的符号  表明本产品不应按生活垃圾进行处理，而必须送往电气与电子设备的相应回收中心。

节能贴士

只有在烹饪表或您的食谱中明确要求的情况下，方使用预热烤箱。请使用深色漆或覆漆烘焙烤盘，因为它们吸收的热量能力较好。即使烤箱关闭，需要延长烹饪的食物仍会继续。

中国有害物质限制使用规定 (China RoHS)

有毒有害物质名称及含量表格 (China EEP hazardous substance information)
产品有害物质限制使用管理办法(Follow China RoHS)

遵循中国电器电子

部件名称 Component name	有害物质 Hazardous Substances					
	铅 (Pb)	汞(Hg)	镉(Cd)	六价铬(Cr(VI))	多溴联苯(PBB)	多溴二苯醚(PBDE)
主控电子板 Electronic power board	0	0	0	0	0	0
显示电子板 Electronic user interface	0	0	0	0	0	0
玻璃部件 Glass parts	0	0	0	0	0	0
搁架 Grid rack	0	0	0	0	0	0
电源线 Power cord	0	0	0	0	0	0
线束 Harness	0	0	0	0	0	0
门铰链 Hinges	0	0	0	0	0	0
电机 Electrical motor	0	0	0	0	0	0
加热器 Heater	0	0	0	0	0	0

本表格依据 SJ/T11364-2014 标准的规定编制。(This table is complied according to SJ/T11364-2014)

O: 表示有害物质在该部件所有均质材料中的含量均在 GB/T26572 标准规定的限量要求以下。

O: Indicates that the concentration of the hazardous substance in all homogeneous materials of the parts is below the relevant threshold of the GB/T26572 standard.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T26572 标准规定的限量要求。

X: Indicates that the concentration of the hazardous substance is at least one homogenous material of the parts is above the relevant threshold of the GB/T26572 standard. 注: 所引用的“环保使用期限标示”是根据 SJ/T11388 标准的规定确定。

Note: The EFUP value of EEP is defined according to SJ/T11388 standard.

宜家质保

宜家的质保有效期是多少？

从您在宜家购买电器的日期开始，质保有效期为五 (5) 年。原始的销售凭证将作为购买凭证。如果维修工作在质保下进行，该工作不会延长电器的质保期限。

谁会执行维修？

宜家的维修供应商将通过其自有的维修操作或授权的维修合作伙伴网络提供维修服务。

本质质保涵盖哪些内容？

质保涵盖了从宜家购买之日起由于生产瑕疵或材料瑕疵而造成的电器故障。该质保仅适用于家用。质保免费在《哪些问题质保不涵盖？》一节中详述。在质保期限内，只要不需要额外开支就能修复的电器，修复故障的费用，比如维修、备用件、人工、人工差旅均被涵盖。在这些条件下，适用相应的当地法规。更换下来的部件归宜家所有。

宜家将做什么来纠正问题？

宜家指定的维修供应商将自主检查产品并确定产品是否受质保保护。如果确认能获得质保，宜家维修供应商或其自有维修业务中授权维修合作伙伴将自主维修发生故障的产品，或以相同或相似的产品来替换。

哪些问题质保不涵盖？

- 正常磨损和撕裂。
- 故意或疏忽导致的损坏，未遵守操作说明、错误安装或使用错误电压而造成的损坏，化学或电化学反应、锈蚀、水造成的损坏，包括但不限于自来水中过量的石灰、异常环境条件造成的损坏。
- 消耗品，包括电池和灯泡。
- 非功能性和装饰性的部件，不影响电器正常使用的，包括任何划痕和可能的色差。
- 外来物品或物质、清洁或清理滤网、下水道系统或肥皂抽屜造成的事故性损坏。
- 下列部件的损坏：瓷杯、配件、陶器、餐具篮、进水和出水管道、封装、灯泡和灯罩、屏幕、旋转开关、机壳和机壳部件。除非可以证明这些损坏由产品故障引起。
- 技师上门服务时未发现任何故障的。
- 并非由我们制定的维修供应商和/或授权维修承包合作伙伴进行维修，或使用非原厂替换件的。
- 错误安装或未按照规格安装所造成的维修。
- 在非家用环境使用电器，也即将电器用于专业用途的。
- 运输损坏。如果客户将产品运输到家中或另一地址，宜家对运输途中发生的任何损坏都不负责。但是，如果宜家将产品递送到客户的投递地址，那么在投递过程中发生的产品损坏将由宜家负责。
- 初次安装宜家电器的费用。
- 但是，如果一个宜家指定的维修供应商或其授权维修合作伙伴在本质质保条款下维修或更换电器指定的维修供应商或其授权维修合作伙伴将在必要时重新安装维修后的电器或替换电器。
- 所有管道和电气安装，均不属于宜家的责任，客户必须在执行工作之前完成这些工作。

国家法律如何适用

宜家质保保障了您具体的法律权利，可能涵盖或超出了当地的法律要求。但是，这些条件无论如何不会限制当地法律规定的消费者权益。

有效区域

本质质保仅在购买产品的国家/地区有效；维修服务会根据质保条件进行。

仅当电器合规且根据下列规定安装时，质保条款中的维修义务才存在：

- 提出质保索赔所在国家/地区的技术规格；
- 安装说明和用户手册安全信息。

宜家电器售后专线

请联系宜家指定的授权维修中心来：

- 提出本质质保内的维修请求；
- 索取在专用的宜家厨房家具中安装宜家电器的相关信息；
- 询问宜家电器功能的信息。

为了确保我们能够为您提供最好的帮助，请在联系我们之前仔细阅读安装说明和/或用户手册。

如果您需要我们的服务，如何才能联系到我们



宜家售后客户服务中心将在您拨打服务电话时，通过电话为您提供基本的家电故障排除服务。请参考 www.IKEA.com 并选择当地店铺，确定电话号码和营业时间。

i 对于需要我们协助的设备，致电我们之前，请确保您已准备好相应的宜家商品编号 (8位编码) 和序列号 (可在铭牌上找到的8位编码)。

i 保管好销售凭单！这是您的购买凭证，在使用质保时需要出示。销售凭单也写明了您购买的每一款电器的宜家名称和商品代码 (八位数)。

您需要额外的帮助吗？

对于任何和您的电器售后服务无关的问题，请联系离您最近的宜家商场呼叫中心。我们建议您在联系我们之前仔细阅读电器文档。

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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.

⚠ **WARNING!** 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.

⚠ 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

⚠ 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.

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

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.

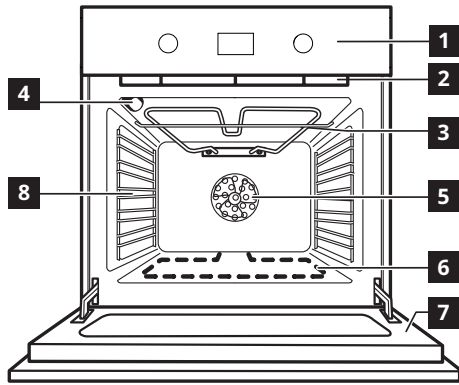
⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot.

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.

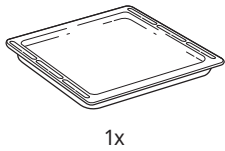
Product description



- 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
- 8 Lateral grids

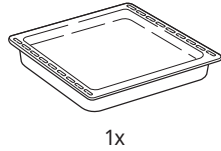
Accessories

Baking tray



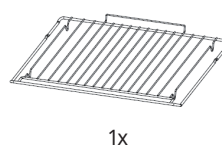
1x

Deep tray



1x

Wire Shelf



1x

Telescopic Runners



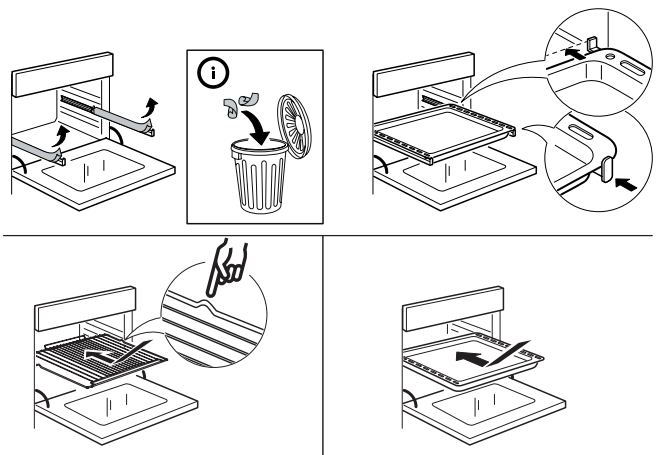
1x

Inserting the wire shelf and other accessories

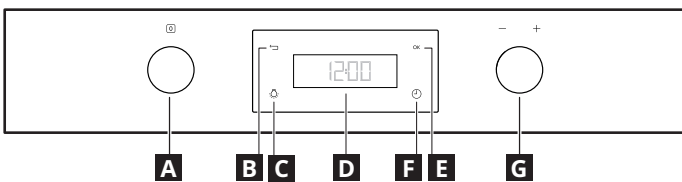
Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Next, slide it horizontally along the shelf guide as far as possible.

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

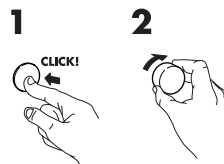
If you want to buy an accessory, call the Authorized Service Centre.



Control panel



- A Selection push-push knob
- B Back button
- C Light
- D Display
- E Confirmation button
- F Minute minder
- G Adjust push-push knob




Retractable knobs

To use this type of knob, press it in the middle.

The knob comes out.

Turn it to the required position.

Once cooking is over, turn the knob to  and press it again to restore it to its original position.

First use

Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease

Settings

Turn the "Functions" knob **A** indicator to display setting and turn the **G** knob to access a submenu containing four display settings which can be changed once cooking is over, turn the knob to its original position.

• **Clock**

Turn the **G** knob to display CLOCK. The two left digits will then start to blink, turn the **G** knob to set hours. Press **E** button to confirm the value and the right two digit will start to blink. Turn the **G** knob to set minutes and press the **E** button to confirm the selection.

• **Sound**

To activate or deactivate the acoustic signal, proceed as follows:

1. Turn the **G** knob to display "SOUND"
2. press **E** button to confirm
3. Use the **G** knob to select the desired setting
4. Press **E** button to confirm

• **Brightness**

To change the display brightness, proceed as follows:

1. Turn the **G** knob to display "BRIGHTNESS and press **E** to confirm.
2. The current brightness value is visible
3. Turn the **G** knob to increase or decrease brightness and confirm by pressing **E**.

• **Eco**

1. Turn the **G** knob to display "ECO".
2. Press **E** to access the setting (ON/OFF).
3. Turn the **G** knob to select the desired setting and confirm by pressing button **E**.
4. During a cooking function, if the Eco Mode is activated, the display reduces the brightness to the lowest level after 1 minute, the cavity lamp will be switched off after 1 minute of cooking and reactivated by pressing button **C**.

Daily use

To activate a Function

1. select the desired function with **A** knob and press **E** button to confirm.
2. the Temperature is Blinking and you can adjust with **G** knob and press **E** button to confirm.
3. the cooking time is visible on the display, you can adjust it with **G** knob or leave to for an immediate start and press **E** button to confirm.
4. if you selected before a desired cooking time, the display will show the expected time of end, you can postpone it with **G** knob and press **E** button to confirm the delay.

Preheat

The preheat will start automatically when available (Check the table) and is included in the cooking time if you select it before starting the function.

If you select the temperature and a cooking time the preheat starts automatically. If you do not select the cooking time the timer will start only after reached the desired temperature. Always an audible sound will advise when the temperature is reached.

Delay to Start

Will be postpone the end of cooking time, when available (Check the table).

	Function A Knob	Function G Knob	PREHEAT	Temperature 🌡️	Time 🕒	Delay to Start 🕒
0	OFF	-	-	-	-	-
👤	FORCED AIR	-	X	X	X	X
👤	CONVENTIONAL (TOP AND BOTTOM HEAT)	-	X	X	X	X
👤	CONVECTION BAKE	-	X	X	X	X
👤	MAXI COOKING	-	X	X	X	X
👤	GRILL	GRILL	-	level 1-2-3	X	X
👤	GRILL	TURBO GRILL	-	level 1-2-3	X	X
👤	BREAD	BREAD	X	X	X	-
👤	PIZZA	PIZZA	X	X	X	-
👤	SPECIALS	ECO FORCED AIR*	-	X	X	X
👤	SPECIALS	DEFROST	-	-	X	X
👤	SPECIALS	WARM KEEPING	-	65°	X	X
👤	SPECIALS	RISING	-	30° 35° 40°	X	X
👤	FAST PREHEAT	-	X	X	X	-

Browning

At the end of cooking, with certain functions, the display indicates the possibility of extra browning. This function can only be used when cooking time has been set.
















At the end of cooking time, the display shows: "PRESS **E** TO BROWN". Press **E**, and the oven starts a 5 minute browning cycle. This function can be selected consecutively a maximum of twice.

Minute Minder

































This option activate the minute minder only when there are no other functions active. Keep pressing 🕒 until the 🕒 and «00:00» start flashing on the display, select and press ok to confirm. An down the selected audible signal will sound once the timer has finished counting.

Oven functions table

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

Function		Description of function
	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 or the 3rd shelf. Preheat the oven before insert the food.
	CONVECTION BAKE	To cook meat and pies with liquid filling (savoury or sweet) on a single shelf. Use the 2nd shelf. Preheat the oven before cooking.
	MAXI COOKING	To cook large joints of meat (above 2.5 kg). Use the 1st or 2nd shelf, depending on the size of the joint. It is advisable to turn the meat over during cooking for more even browning. It is best to baste the meat every now and again to avoid it drying out.
	GRILL	For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. It is best to use the 4th or 5th Shelf. When grilling meat, we recommend using a drip tray to collect the cooking juices: position the pan on the 3rd/4th level and add 500 ml of water. the oven door should be closed during cooking.
	TURBOGRILL	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed.
	BREAD	To bake different types and sizes of bread. Simply indicate the values required (temperature and time) and the oven will manage the cooking cycle automatically. Place the dough on the 2nd shelf.
	PIZZA	To bake different types and sizes of pizza. Simply indicate the values required (temperature and time) and the oven will manage the cooking cycle automatically. Place the dough on the 2nd shelf.
	ECO FORCED AIR	To cook stuffed roasts and meat in pieces on one shelf. This function uses discontinuous, delicate fan assistance, which prevents excessive drying of foods. In this ECO function the light remains off during cooking and can be temporarily switched on again by pressing the confirm button. In order to maximize energy efficiency, it is advisable not to open the door during cooking. It is advisable to use 3rd level. The oven does not have to be preheated.
	DEFROST	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.
	WARM KEEPING	For keeping just-cooked food hot and crisp (e.g: meat, fried food or flans). Place food on the middle shelf.
	RISING	For optimal rising of sweet or savoury dough. To safeguard the quality of proving, the function will not activate if the temperature in the oven is above 40°C. Place the dough on the 2nd shelf. The oven does not have to be preheated.
	FAST PREHEAT	To preheat the oven rapidly. At the end of the preheat the oven will select automatically the CONVENTIONAL function. Wait the end of the preheat before inserting te food inside the oven.
	SETTINGS	To set the display (Time, Light, Volumes of sounds, energy saving)

Cooking tables

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
SWEETS, PASTRY, ETC					
Leavened cakes		X	2/3	150-170	30-90
		X	1-4	160-180	30-90
Filled pies (cheesecake, strudel, fruit pie)		X	2	160-200	35-90
		X	2-4	160-200	40-90
Biscuits/tartlets		X	3	150-170	20-45
		X	2-4/5-3-1	150-170	20-45
Choux buns		X	3	180-200	30-40
		X	2-4	170-190	35-45
Meringues		X	2	90	150-200
		X	2-4/5-3-1	90	140-200
Bread		X	2	180-220	30-50
Pizza		X	2	220-250	15-30
Bread/pizza/focaccia		X	2-4/5-3-1	190-250	20-40
Frozen pizza		X	2	250	10-30
		X	2-4	230-250	10-30
Savoury pies (vegetable pie, quiche)		X	2	180-200	30-50
		X	2-4/5-3-1	180-190	30-60
Vols-au-vent /Puff pastry crackers		X	2	190-200	20-30
		X	2-4/5-3-1	180-190	20-40
Lasagne, baked pasta, cannelloni, flans		X	2	190-200	45-65
Lasagna & Meat		X	2-4	200	50-100***
Meat & Potatoes		X	1-4	190-200	45-100***
Fish & Vegetables		X	1-4	180	30-50***
Complete meal Fruit tart (Level 5) / Lasagna (Level 3) / Meat (Level 1)		X	1-3-5	180-190	40-120***
Roast meat/stuffed roasting joints		-	2	180-200	100-150***
MEAT					
Meat pieces (rabbit, chicken, lamb)		-	2	180-200	60-100***
Roast meat 2 kg		X	2	170-190	110-150
Lamb/Veal/Beef 1Kg		X	2	190-200	80-120
Chicken/Rabbit/Duck 1Kg		X	2	200-230	50-100
Turkey/Goose 3Kg		X	2	200-230	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	3 (High)	1-3
Fish fillets/slices		5'	3/4	2 (Medium)	15-30*
Sausages/kebabs/spare ribs/hamburgers		5'	4/5	2-3 (Medium-High)	15-30*
Leg of lamb/knuckle		-	3	2 (Medium)	60-90**
Vegetable gratin		-	3	3 (High)	10-25
Roast potatoes		-	3	2 (Medium)	35-60**
Roast chicken 1-1.3 Kg		-	2	2-3 (Medium-High)	55-80**
Roast beef rare 1Kg		-	3	2 (Medium)	35-50**

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

- i 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

- i 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.

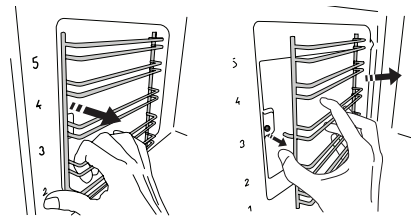
MAINTENANCE

⚠ WARNING!

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

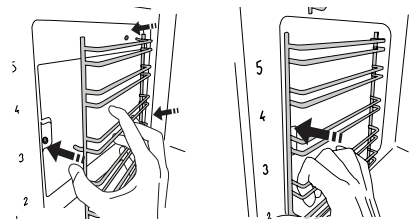
To remove the shelf guides

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).

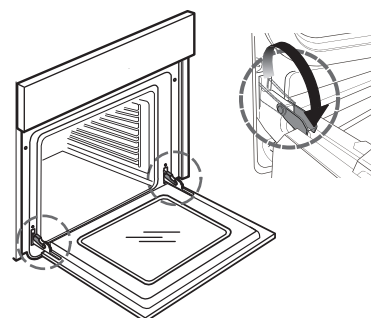


Fig. 1

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).

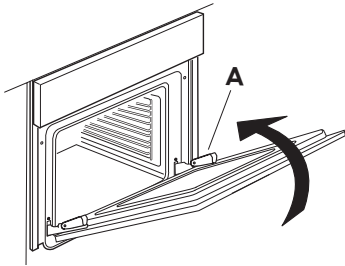


Fig. 2

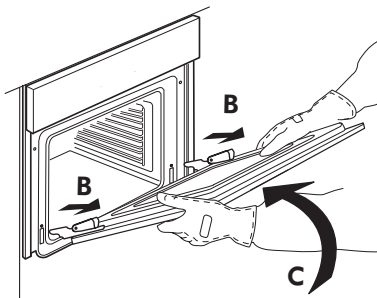


Fig. 3

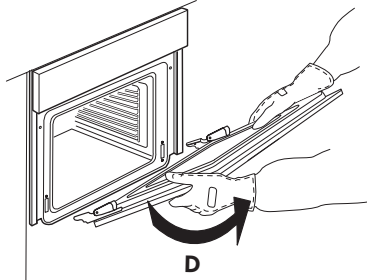


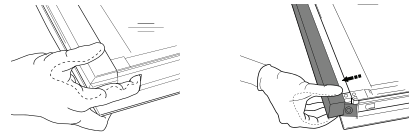
Fig. 4

To refit the door

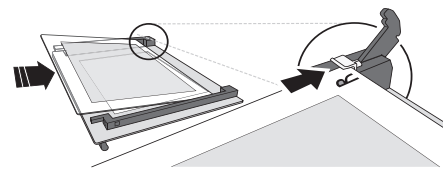
1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door

5. 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. Do the same operation for the intermediate glass.
3. To reposition both the intermediate and 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.

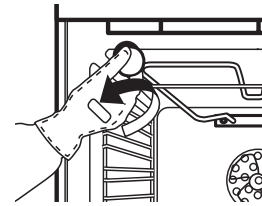


Fig. 5

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 IKEA Authorized Service Centre.

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 display shows the letter "F" followed by a number	Software problem	Contact you nearest After-sales Service Centre and state the letter or number that follows the letter "F"

Before calling the Authorized Service Centre:

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 it 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



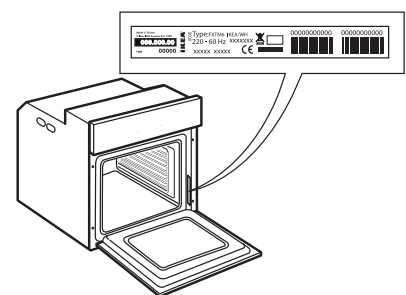
- your full address;
- your telephone number.

If any repairs are required, please contact IKEA Authorized Service Centre (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: ANRÄTTA 505.082.37	
Number of cavities	1
Heat source	Electrical
Number of functions	9
Usable volume. Measured with any side grids and catalytic panels removed l	71
Area of the largest baking sheet cm ²	1191
Top heating element W	2200
Bottom heating element W	2200
Grill heating element W	1800
Fan heating element W	1800
Cooling fan W	15
Oven lamp W	25
Oven Fan Wattage W	22
Total rating W	2900
Dimensions	
Width mm	595
Height mm	595
Depth mm	550
Mass of the appliance ANRÄTTA Kg	30,5

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.

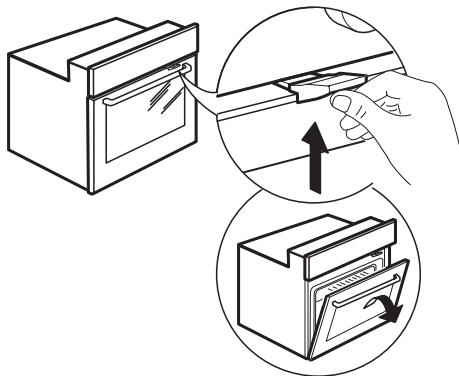


Fig. 1

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

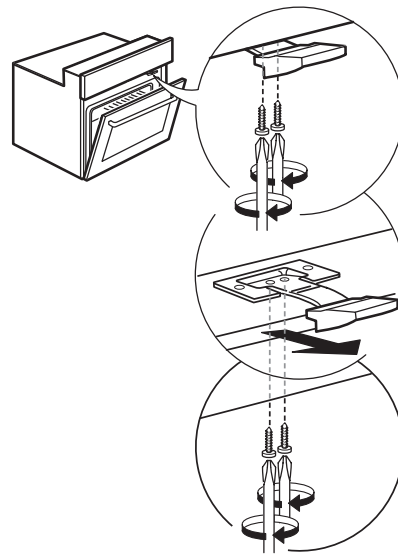


Fig. 2

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 V2V2 x 1,5 mm²) must be carried out by a qualified electrician. Contact IKEA Authorized Service Centre.

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 GUARANTEE

How long is the IKEA guarantee valid?

This guarantee is valid for five (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 guarantee 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 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 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 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.
- 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 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.
- 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.

How country law applies

The IKEA guarantee 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.

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.

i 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.

i SAVE THE SALES RECEIPT!

It is your proof of purchase and required for the guarantee to apply. The sales receipt 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.

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