

LAGAN



Design and Quality
Ikea of Sweden

ENGLISH	3
中文 (简体)	21

TABLE OF CONTENTS	
Safety Instructions	4
Product description	8
Product Control Panel Introduction and Usage	8
First Use	9
Using the Oven	9
Oven Operating Functions	10
Product Accessories	10
Use of Product Accessories	10
General Information About Baking	11
Maintenance and Cleaning	14
Troubleshooting	17
Technical Specifications	18
Environmental Instructions	18
IKEA guarantee	19

Safety Instructions

- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user's manual, product labels and other relevant documents and parts should also be given.
- Our company shall not be held responsible for damages that may occur if these instructions are not observed.
- Failure to follow these instructions shall void any warranty.
- Always have the installation and repair works made by the manufacturer, the authorised service or a person that the importer company shall designate.
- Use original spare parts and accessories only.
- Do not repair or replace any component of the product unless it is clearly specified in the user's manual.
- Do not make technical modifications on the product.

Intended Use

- This product is designed to be used at home. It is not suitable for commercial use.
- Do not use the product in gardens, balconies or other outdoors. This product is intended to be used in households and in the staff kitchens of shops, offices and other working environments.
- **CAUTION:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
- The oven can be used to defrost, bake, fry and grill food.
- This product should not be used for plate heating, drying by hanging towels or clothes on the handle.

Child, Vulnerable Person and Pet Safety

- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or who have lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
- Do not put objects that children may reach on the product.
- **CAUTION:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- Before discarding worn out and useless products:
 1. Unplug the power plug and remove it from the socket.
 2. Cut off the power cable and disconnect it with the plug from the product.
 3. Take precautions to prevent children from entering the product.
 4. Do not allow children to play with product when it is in idle mode.

Electrical Safety

- Plug the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations.
- The plug or the electrical connection of the appliance shall be in an easily accessible place. If this is not possible, there should be a mechanism (fuse, switch, key switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- Unplug the product or switch off the fuse before repair, maintenance and cleaning.
- Plug the product into an outlet that meets the voltage and frequency values specified on the type label.
- (If your product does not have a mains cable) only use the connecting cable described in the "Technical specifications" section.
- Do not jam the power cable under and behind the product. Do not put a heavy object on the power cable. The power cable should not be bent, crushed, and come into contact with any heat source.
- Make sure that the power cable is not jammed while putting the product to its place after assembly or cleaning.
- The rear surface of the oven gets hot when it is in use. The power cables must not touch the rear surface of the product. Otherwise it might get damaged.
- Do not jam the electric cables into the oven door and do not pass them over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Use original cable only. Do not use cut or damaged cables.
- Do not use an extension cord or multi-plug to operate your product.

- Contact the authorized service centre or importer to use the approved adapter in cases where the use of a converter adapter (for plug type) is necessary.
- Contact the importer or the authorized service centre if the length of the power line is inadequate.
- Portable power sources or multiple plugs may overheat and catch fire. Keep multiple plugs and portable power sources away from the product.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.
- **CAUTION:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock. Unplug the product or turn off the fuse from the fuse box.

If your product has a power cable and plug:

- Never put the product plug into a broken, loose, or out-of-socket plug. Make sure the plug is fully inserted into the socket. Otherwise the connections may overheat and cause a fire.
- Avoid inserting the device into plugs that are greasy, unclean, or potentially exposed to water (such as those near a worktop where water may escape). Otherwise there is a risk of short circuit and electrocution.
- Never touch the plug with wet hands!
- Pull the plug out of the socket using the plug's body rather than the cord itself.

Transportation Safety

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not place items on the appliance. Carry the appliance vertically.

- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the moving parts of the product firmly to prevent damage.
- Before the product is installed, check the product for any damage after transport. Contact the importer or the authorized service centre if damaged.

Installation Safety

- Before beginning the installation, de-energize the power line to which the product will be connected by turning off the fuse.
- Always wear protective gloves during transport and installation. Otherwise there is a risk of injury from sharp edges!
- Before the product is installed, check the product for any damage. Do not have it installed if the product is damaged.
- Avoid using any heat-insulating materials to cover the interior of the furniture that will be installed.
- Direct sunlight and heat sources, such as electric or gas heaters, must not be present in the area where the product is installed.
- Keep the surroundings of all ventilation ducts of the product open.
- To avoid overheating, product installation should not be carried out behind decorative covers.
- In cases where a gas hose/pipe or plastic water pipe is situated behind the designated installation area for the product, it is imperative to guarantee that there is no contact between the product and these utility lines. Otherwise the hose/pipe may be crushed.
- If there is a socket behind the place where the product will be installed, it must be ensured that the product does not come into contact with the socket nor with the plug plugged into the socket.

Safety of Use

- Ensure that the appliance is switched off after every use.

- If you will not use the product for a long time, unplug it or turn off the power from the fuse box.
- Don't use the product if it breaks down or gets damaged while being used. Disconnect the product from the electricity. Contact the importer or the authorized service centre.
- Do not use the product if the front door glass is removed or cracked. Otherwise there is a risk of injury and environmental damage.
- Do not step on the appliance for any reason.
- Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
- Flammable objects must not be kept in and around the cooking area. Otherwise, these may lead to fire.
- The oven handle is not a towel dryer. When using the product, do not hang towels, gloves or similar textiles on the handle.
- The hinges of the product door move when opening and closing the door and might jam. When opening / closing the door, do not hold the part with the hinges.

Temperature Warnings

- **CAUTION:** When the product is in use, the product and its accessible parts will be hot. Care should be taken to avoid touching the product and heating elements. Children under 8 years of age should be kept away from the product unless constantly supervised.
- Do not place flammable / explosive materials near the product, as the surfaces will be hot while it is operating.
- Keep your distance when opening the oven door during or at the end of cooking. The steam may burn your hand, face and/or eyes.
- During operation the product is hot. Care should be taken to avoid touching hot parts, inside of the oven and heating elements.
- Always wear heat-resistant oven gloves when handling the product.

Accessory Use

- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section **"Usage of accessories"**.
- Close the oven door after pushing the accessories completely into the cooking space, otherwise they may hit the door glass and damage it.

Cooking Safety

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Food residues in the cooking area., such as oil, can ignite. Clean these residues before cooking.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The accumulated heat might damage the bottom of the oven.

Be mindful of the following precautions when using greasy parchment paper or similar materials:

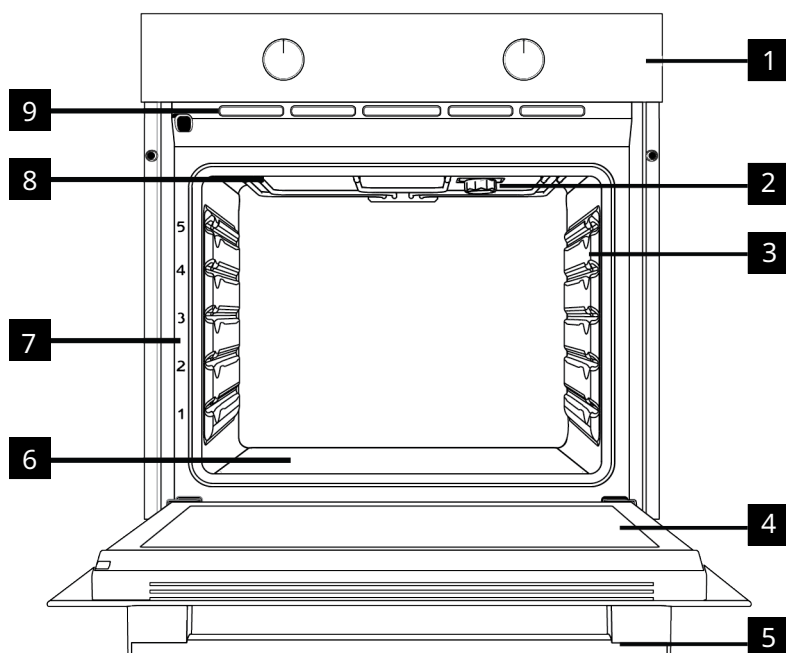
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the preheated oven.
- To prevent the risk of touching the oven heating elements and obstructing the flow of hot air, remove any excess parts of greaseproof paper that hang from accessories or containers. Do not use greaseproof paper at oven temperatures

- higher than the maximum usage temperature specified by the manufacturer. Never place greaseproof paper on the oven base.
- Do not place it on top of accessories during preheating.
- Always press down with a plate or similar object to prevent the material from flying around due to the air circulation inside the oven.
- Only cover the necessary surface inside the tray.
- After each use, the tray should be cleaned, and any greaseproof paper or similar materials used in the tray should be replaced. Otherwise, liquids dripping onto the tray can cause smoking or even ignite flames.
- An air flow is generated when the product lid is opened. Greaseproof paper can come into contact with heating elements and ignite.
- When using a grilling rack for frying, a tray should be placed on the lower rack. Otherwise, the food oil and other components that drip onto the oven bottom can create heavy smoke and lead to flames.
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.

Maintenance and Cleaning Safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is the risk of electric shock!
- Do not use steam cleaners to clean the product as this may cause an electric shock.
- Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass. These materials can cause glass surfaces to be scratched and broken.

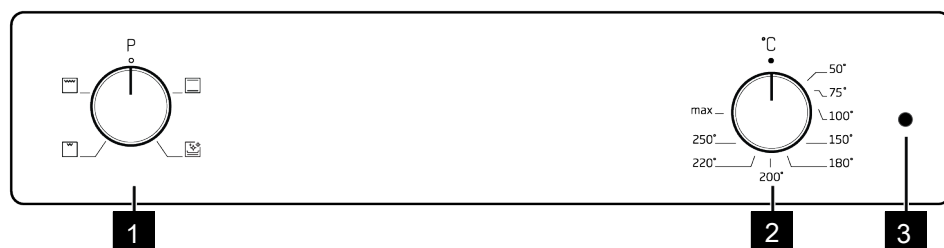
Product description



- | | |
|----------------------------|---|
| 1 Control panel | 2 Lamp |
| 3 Wire shelves | 4 Door |
| 5 Handle | 6 Lower heater (under the steel plate) |
| 7 Shelf positions | 8 Upper heater |
| 9 Ventilation holes | |

Product Control Panel Introduction and Usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.



- | | |
|----------------------------------|---------------------------|
| 1 Function selection knob | 2 Temperature knob |
| 3 Thermostat lamp | |

Function selection knob

You can select the oven operating functions with the function selection knob. Turn left / right from closed (top) position to select.

Temperature knob

You can select the temperature you want to cook with the temperature knob. Turn clockwise from the closed (top) position to select.

Oven inner temperature indicator

You can understand the oven interior temperature from the temperature lamp. The thermostat lamp is located on the control panel. The thermostat lamp turns on when the product starts to operate, and the thermostat lamp turns off when it reaches the set temperature. When the temperature inside the oven drops below the set temperature, the thermostat lamp turns on again.

First Use

Before you start using your product, it is recommended to do the following stated in the following sections respectively.

Initial Cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided with the product.
3. Operate the product for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven operating functions". You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.
6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories:

Clean the accessories you remove from the oven with detergent water and a soft cleaning sponge.

NOTICE: Some detergents or cleaning agents may cause damage to the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

NOTICE: During the first use, smoke and odour may come up for several hours. This is normal and you just need good ventilation to remove it. Avoid directly inhaling the smoke and odours that form.

Electrical connection

General warnings

- Disconnect the product from the electric connection before starting any work on the electrical installation. There is an electric shock hazard.

Using the Oven

General Information on Using the Oven

Cooling fan (It varies depending on the product model. It may not be available on your product.)

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Refrain from cover these ventilation openings. Otherwise, the oven may overheat. The cooling fan

Operation of the Oven Control Unit

Turning on the oven

When you select a operating function you want to cook with the function selection knob and set a certain temperature with the temperature knob, the oven starts operating.

Turning off the oven

You can turn the oven off by turning the function selection knob and temperature knob to the off (up) position.

- Connect the product to a grounded outlet/line protected by a miniature circuit breaker of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.
- The product can only be connected to the mains electricity connection by an authorized and qualified person, and the warranty of the product starts only after correct installation. The manufacturer cannot be held responsible for any damages that may arise due to operations by unauthorized persons.
- The electric cable must not be crushed, folded, jammed or touch hot parts of the product. If the electric cable is damaged, it must be replaced by a qualified electrician. Otherwise there is an electric shock, short circuit or fire hazard!
- The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover of the appliance is opened or it is located at the rear wall of the appliance depending on the appliance type.
- Power cable plug must be within easy reach after installation (do not route it above the hob). Do not use extension or multi sockets in power connection.
- and must use the appropriate socket outlet/line and plug for oven. In case of the product's power limits are out of current carrying capability of plug and socket outlet/line, the product must be connected through fixed electrical installation directly without using plug and socket outlet/line.

If your appliance has a cord and plug:

Perform the electrical connection of your appliance by plugging it to a grounded socket.

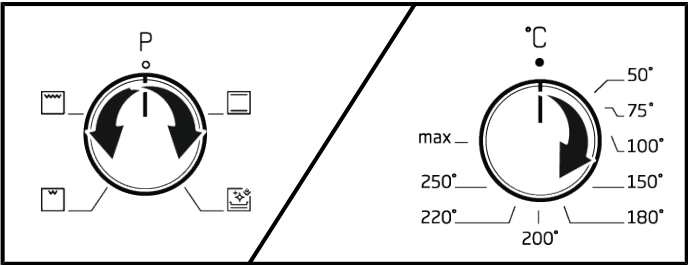
continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the baking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

Oven lighting

The oven lighting is turned on when the oven starts baking. In some models, the lighting is on during baking, while in some models it turns off after a certain time.

Selecting the temperature and oven operating function

You can cook by making a manual control (at your own control) by selecting the temperature and operating function specific to your food.



1. Select the operating function you want to cook with the function selection knob.
2. Set the temperature you want to cook with the temperature knob.
⇒ Your oven will start operating immediately at the selected function and temperature, and the thermostat lamp will turn on. When the temperature inside the oven reaches the desired temperature, the thermostat lamp will turn off. The oven will not turn off by itself after the baking process. You have to control baking and turn it off yourself. When your baking is completed, turn off the oven by turning the function selection knob and the temperature knob to the off (up) position.

Oven Operating Functions

On the function table, the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

Function symbol	Function description	Temperature range (°C)	Description and use
	Top and bottom heating	*	Food is heated from above and below at the same time. Suitable for cakes, pastries or cakes and stews in baking moulds. Cooking is done with a single tray.
	Bottom heating / Easy steam cleaning	*	Only lower heating is on. It is suitable for foods that need browning on the bottom. This function should also be used for easy steam cleaning.
	Low grill	*	The small grill on the oven ceiling works. It is suitable for grilling smaller amounts.
	Full grill	*	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.

* Your product operates in the temperature range specified on the temperature knob.

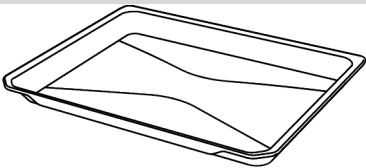
Product Accessories

There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available. Depending on the product model, the supplied accessory varies. All accessories described in the user's manual may not be available in your product.

The trays inside your appliance may be deformed with the effect of the heat. This has no effect on the functionality. Deformation disappears when the tray is cooled.

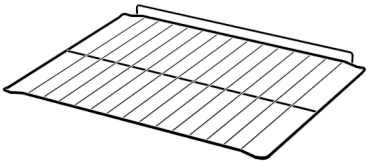
Standard tray

It is used for pastries, frozen foods and frying large pieces.



Wire grill

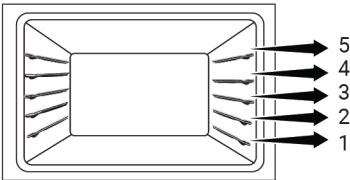
It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.



Use of Product Accessories

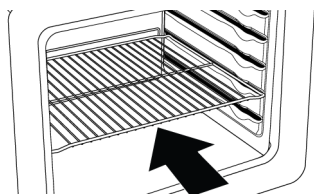
Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.



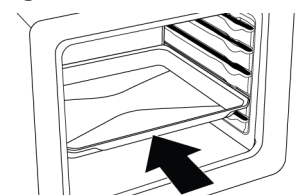
Placing the wire grill on the cooking shelves

It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.



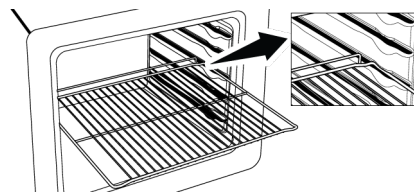
Placing the tray on the cooking shelves

It is also crucial to place the trays on the side shelves properly. The tray has one direction when placing it on the shelf. While placing the tray on the desired shelf, its side designed for holding must be on the front.



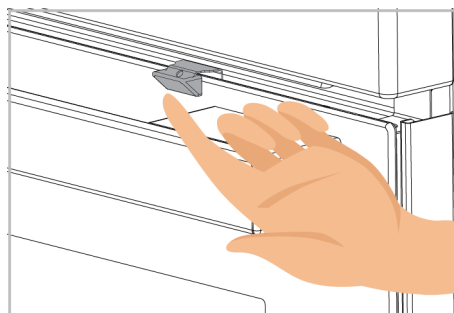
Stopping function of the wire grill

There is a stopping function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopping point. You must pass over this point to remove it completely.



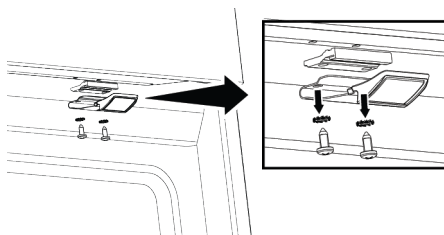
Child safety lock

This product has a child lock on the oven door. To open the oven door, lift the plastic part slightly upwards and pull the door handle. When close the door, child lock will be locked itself.



To remove the child lock:

Remove the two screws that secure the child lock safety as shown in the figure. When you want to use it again, you can secure it under the control panel with the fixing materials.



General Information About Baking

You can find tips on preparing and cooking your food in this section.

Plus, this section describes some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

General Warnings About Baking in the Oven

- While opening the oven door during or after baking, hot-burning steam may emerge. The steam may burn your hand, face and/or eyes. When opening the oven door, stay away.
- Intense steam generated during baking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.

- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.
- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your baking. Use the greaseproof paper you will use in the temperature range specified.
- For good baking performance, place your food on the recommended correct shelf. Do not change the shelf position during baking.

Pastries and oven food

General Information

- We recommend using the accessories of the product for a good cooking performance. If you will use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you will cook by using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the foods may vary depending on the amount of food and the size of the cookware.

- Metal, ceramic and glass moulds extend the cooking time and the bottom surfaces of pastry foods do not brown evenly.
- If you are using baking paper, a small browning can be observed on the bottom surface of the food. In this situation, you may have to extend your cooking period by approximately 10 minutes.
- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.
- Cook the recommended dishes in the cooking table with a single tray.

Tips for baking cakes

- If the cake is too dry, increase the temperature by 10°C and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 10°C.

- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

Hints for pastry

- If the pastry is too dry, increase the temperature by 10 °C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

Cooking table for pastries and oven foods

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Cake on the tray	Standard tray *	Top and bottom heating	3	180	30 ... 45
Cake in the mould	Cake mould on wire grill** **	Top and bottom heating	2	180	30 ... 40
Small cakes	Standard tray *	Top and bottom heating	3	160	25 ... 35
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Top and bottom heating	2	160	30 ... 40
Cookie	Pastry tray *	Top and bottom heating	3	170	25 ... 40
Rich pastry	Standard tray *	Top and bottom heating	2	200	30 ... 45
Dough pastry	Standard tray *	Top and bottom heating	2	200	20 ... 35
Whole bread	Standard tray *	Top and bottom heating	3	200	30 ... 45
Lasagne	Glass / metal rectangular container on wire grill **	Top and bottom heating	2 or 3	200	30 ... 45
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Top and bottom heating	2	180	50 ... 70
Pizza	Standard tray *	Top and bottom heating	2	200 ... 220	10 ... 20

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Meat, Fish and Poultry

The key points on grilling

- Seasoning it with lemon juice and pepper before cooking whole chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by frying.
- You should calculate about 4 to 5 minutes of cooking time per centimetre of the meat thickness.

Cooking table for meat, fish and poultry

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Standard tray *	Top and bottom heating	3	15 mins. 250/max, after 180 ... 190	60 ... 80
Lamb's shank (1,5-2 kg)	Standard tray *	Top and bottom heating	3	15 mins. 250/max, after 170	110 ... 120
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	Top and bottom heating	2	15 mins. 250/max, after 190	60 ... 80
Turkey (5.5 kg)	Standard tray *	Top and bottom heating	1	25 mins. 250/max, after 180 ... 190	150 ... 210
Fish	Wire grill * Place one tray on a lower shelf	Top and bottom heating	3	200	20 ... 30

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Grill

Red meat, fish and poultry meat quickly turns brown when grilled, holds a beautiful crust and does not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

General warnings

- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
- When the preheating time is 5 minutes in the grill mode, skip the preheating, do not wait for the entire preheating time to pass.
- **Close the oven door during grilling. Never grill with the oven door open. Hot surfaces may cause burns!**

Grill table

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Fish	Wire grill	4 - 5	250	20 ... 25
Chicken pieces	Wire grill	4 - 5	250	25 ... 35
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Lamb chop	Wire grill	4 - 5	250	20 ... 25
Steak - (meat cubes)	Wire grill	4 - 5	250	25 ... 30
Veal chop	Wire grill	4 - 5	250	25 ... 30

- After the cooking time is expired, keep the meat in the oven for approximately 10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.
- Fish should be placed on the medium or low level shelf in a heat resistant plate.
- Cook the recommended dishes in the cooking table with a single tray.

The key points of the grill

- Prepare foods of similar thickness and weight as much as possible for the grill.
- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you will slide should be sized to cover the entire grill area. This tray may not be supplied with the product. Put some water into the oven tray for easy cleaning.

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Vegetable gratin	Wire grill	4 - 5	220	20 ... 30
Toast bread	Wire grill	4	250	1 ... 4

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

Test foods

- Foods in this cooking table are prepared according to the en 60350-1 standard to facilitate testing of the product for control institutes.

- Cook the recommended dishes in the cooking table with a single tray.

Cooking table for test meals

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Shortbread (sweet cookie)	Standard tray *	Top and bottom heating	3	140	20 ... 30
Small cakes	Standard tray *	Top and bottom heating	3	160	25 ... 35
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Top and bottom heating	2	160	30 ... 40
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Top and bottom heating	2	180	50 ... 70

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Grill

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Toast bread	Wire grill	4	250	1 ... 4

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

Maintenance and Cleaning

General Cleaning Information

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause permanent stains.
- The product should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the product is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents cause damage to the surface. Unsuitable cleaning agents are: bleach, cleaning products containing ammonia, acid or chloride, steam cleaning products, descaling agents, stain and rust re-

movers, abrasive cleaning products (cream cleaners, scouring powder, scouring cream, abrasive and scratching scrubber, wire, sponges, cleaning cloths containing dirt and detergent residues).

- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher unless otherwise stated in the user's manual.

Inox - stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless-inox surfaces and handles.

- Stainless-inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.
- Cleaners sprayed/applied to the surface should be cleaned immediately. Abrasive cleaners left on the surface cause the surface to turn white.

Enamelled surfaces

- The oven must cool down before cleaning the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage the enamel surface.
- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See "Easy Steam Cleaning [▶ 15]".)
- For difficult stains, an oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine when the surface is saturated with oil, in this case it is recommended to replace the parts.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.

- Do not use hard metal scrapers and abrasive cleaners. They may damage the surfaces.
- Ensure that the joints of the components of the product are not left damp and with detergent. Otherwise, corrosion may occur on these joints.

Cleaning Accessories

Do not put the product accessories in a dishwasher unless otherwise stated in the user's manual.

Cleaning the Control Panel

- When cleaning the panels with knob-control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knob. The indicators around the knob can be erased.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.


Cleaning the inside of the oven (cooking area)

Follow the cleaning steps described in the "General Cleaning Information" section according to the surface types in your oven.

Cleaning the side walls of the oven


The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic surfaces" section for information.

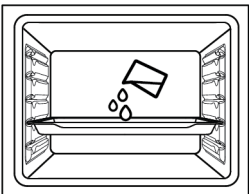
Easy Steam Cleaning

Function symbol	Function description	Temperature (°C)	Time mins.
	Easy steam cleaning	100	15

This allows cleaning of the dirt (not remaining for a long time) that is softened by the steam inside the oven and by the water droplets condensed in the internal surfaces of the oven easily.

1. Remove all accessories inside the oven.
2. Add 500 ml water into the tray and place it on the 2nd shelf of the oven.

 Do not use distilled or filtered water. Use ready-made waters only. Do not use flammable, alcoholic or solid particulate solutions instead of water.



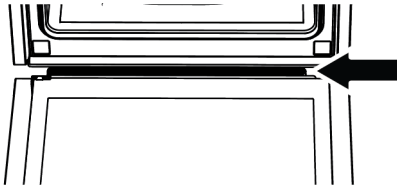
3. Set the oven to the easy steam cleaning operating mode and operate it at 100°C for 15 minutes.

Immediately open the door and wipe the oven interiors with a wet sponge or cloth. Steam will be released when opening the door. This may pose a risk of burns. Be careful when opening the door.

For stubborn dirt, clean the product using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.

i In the easy steam cleaning function, it is expected that the added water evaporates and condenses on the inside of the oven and the oven door in order to soften the light dirt formed in your oven. Condensation formed on the oven door may drip around when the oven door is opened. As soon as you open the oven door, wipe off the condensation.

(It varies depending on the product model. It may not be available on your product.) After the condensation inside the oven, puddle or moisture may occur in the pool channel under the oven. Wipe this pool channel with a damp cloth after use and dry it.



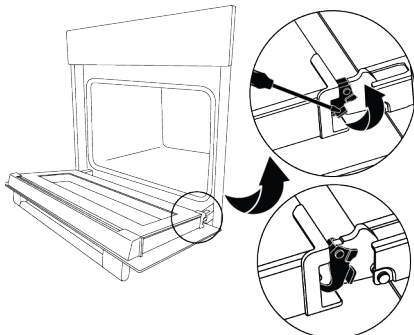
Cleaning the Oven Door

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "**Removing the oven door**" and "**Removing the inner glasses of the door**". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. For lime residue that may form on the oven glass, wipe the glass with vinegar and rinse.

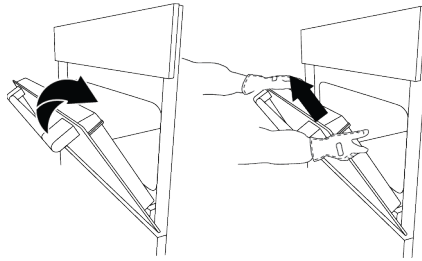
i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

Removing the oven door

1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pushing them downwards as shown in the figure.



3. Get the oven door to a half-open position.

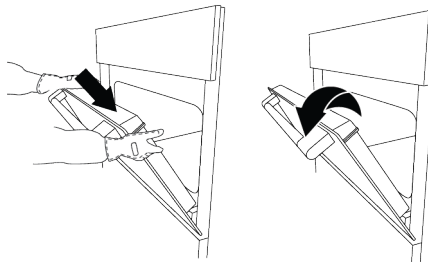


4. Pull the removed door upwards to release it from the right and left hinges and remove it.

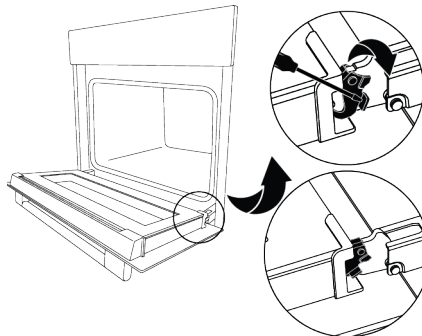
i Do not put your fingers around hinge which has a strong spring and may hurt fingers.

To reattach the door

1. Get the oven door to a half-open position.



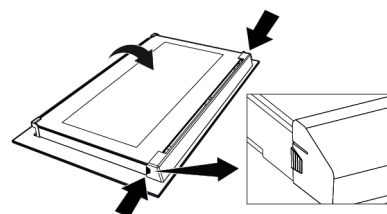
2. Push the removed door downwards to place it from the right and left hinges and open the oven door fully.
3. Close the clips in the front door hinge socket on the right and left by pushing them upwards as shown in the figure.

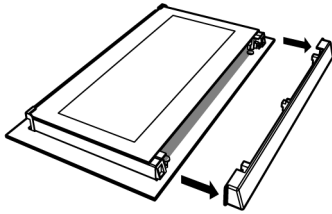


Removing the Inner Glass of The Oven Door

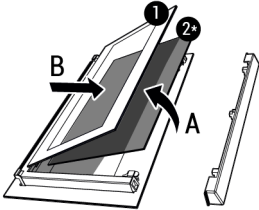
Inner glass of the product's front door may be removed for cleaning.

1. Open the oven door.
2. Pull the plastic component, attached on the upper section of the front door, towards yourself by simultaneously pushing on the pressure points on both sides of the component and remove it.





3. As shown in the figure, gently lift the innermost glass (1) towards "A" and then, remove it by pulling towards "B".



- 1 Innermost glass 2* Inner glass (it may not be available for your product)
4. If your product has an inner glass (2), repeat the same process to detach it (2).
5. The first step of regrouping the door is to reassemble the inner glass (2). Place the bevelled edge of the glass to meet the bevelled edge of the plastic slot. (If your product has an inner glass). Inner glass (2) must be attached to the plastic slot closest to the innermost glass (1).
6. While reassembling the innermost glass (1), pay attention to place the printed side of the glass on the inner glass. It is crucial to place the lower corners of the innermost glass (1) to meet the lower plastic slots.
7. Push the plastic component towards the frame until a "click" sound is heard.

Cleaning the Oven Lamp

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

Troubleshooting

If the problem persists after following the instructions in this section, contact your vendor or an Authorized Service. Never try to repair your product yourself.

Steam is emanated while the oven is working.

- It is normal to see vapour during operation. >>> This is not an error.

Water droplets appear while cooking

- The steam generated during cooking condenses when it comes into contact with cold surfaces outside the product and may form water droplets. >>> This is not an error.

Metal sounds are heard while the product is warming and cooling.

- Metal parts may expand and make sounds when heated. >>> This is not an error.

The product does not work.

- Fuse may be faulty or blown. >>> Check the fuses in the fuse box. Change them if necessary or reactivate them.

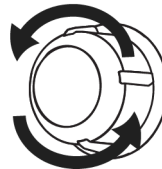
Replacing the oven lamp

General Warnings

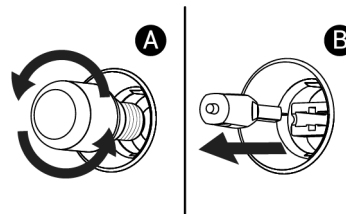
- To avoid the risk of electric shock before replacing the oven lamp, disconnect the product and wait for the oven to cool. Hot surfaces may cause burns!
- This oven is powered by an incandescent lamp with less than 40 W, less than 60 mm in height, less than 30 mm in diameter, or a halogen lamp with G9 sockets with less than 60 W power. Lamps are suitable for operation at temperatures above 300 °C. Oven lamps are available from Authorised Services or licensed technicians. This product contains a G energy class lamp.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 °C.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counter clockwise.



3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.



4. Refit the glass cover.

- The appliance may not be plugged to the (grounded) outlet. >>> Check if the appliance is plugged in to the outlet.
- (If there is timer on your appliance) Keys on the control panel do not work. >>> If your product has a key lock, the key lock may be enabled, disable the key lock.

Oven light is not on.

- Oven lamp may be faulty. >>> Replace oven's lamp.
- No electricity. >>> Ensure the mains is operational and check the fuses in the fuse box. Change the fuses if necessary or reactivate them.

Oven is not heating.


- The oven may not be set to a specific cooking function and/or temperature. >>> Set the oven to a specific cooking function and/or temperature.
- No electricity. >>> Ensure the mains is operational and check the fuses in the fuse box. Change the fuses if necessary or reactivate them.


Technical Specifications


General specifications	
Product external dimensions (height/width/depth) (mm)	595/594/567
Oven installation dimensions (height/width/depth) (mm)	590-600 /560 /min. 550
Voltage/Frequency	220-240 V ~; 50/60 Hz
Cable type and section used/suitable for use in the product	min. H05VV-FG 3 x 1,5 mm2
Total power consumption (kW)	2,3
Oven type	Conventional oven
Energy efficiency class	A
Usable volume (L)	74
Mass of the appliance (M) (Net Weight) kg	25,5
Energy Efficiency Index per cavity EEI cavity	95,3

Basics: Information on the energy label of electrical ovens is given in accordance with the en 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not: 1-Eco fan heating , 2-Fan Heating , 3-Fan assisted low grill , 4-Top and bottom heating.

- 

Technical specifications may be changed without prior notice to improve the quality of the product.
- 

Figures in this manual are schematic and may not exactly match your product.
- 


Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Environmental Instructions

Waste Directive

Compliance with the WEEE Directive and Disposing of the Waste Product

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose of the waste product with normal do-

mestic and other wastes at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. You can ask your local administration about these collection points. Disposing of the appliance properly helps prevent negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Name and content of harmful substances in the product						
Unit	Hazardous substances					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr VI)	Polybrominated biphenyls (PBBs)	Polybrominated diphenyl ethers (PBDEs)
Instruction manual assembly	o	o	o	o	o	o
Grill tray support	o	o	o	o	o	o
Grill tray	o	o	o	o	o	o
Power cord	o	o	o	o	o	o
Door	o	o	o	o	o	o
Knob plate	o	o	x	o	o	o
Wire set	o	o	o	o	o	o
Metal shell	o	o	x	o	o	o
Black liner	o	o	o	o	o	o

Name and content of harmful substances in the product						
Fan	o	o	o	o	o	o
Latch	o	o	o	o	o	o
Thermostat	o	o	o	o	o	o
Heating tube	o	o	o	o	o	o
White cotton pad	o	o	o	o	o	o
This form is prepared in accordance with the provisions of SJ/T11364						
o: Indicates that the content of the hazardous substance in all homogeneous materials of the component is below the limit specified in GB/T26572						
x: Indicates that the content of the hazardous substance in at least one homogeneous material of the component exceeds the limit specified in GB/T26572						

Package Information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging waste with the household or other wastes, take it to the packaging material collection points designated by the local authorities.

Recommendations for Energy Saving

According to EU 66/2014, information on energy efficiency can be found on the product receipt supplied with the product.
The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before baking.
- In the oven, use dark or enamelled containers that transmit heat better.
- If specified in the recipe or user’s manual, always preheat. Do not open the oven door frequently during baking.
- Turn off the product 5 to 10 minutes before the end time of baking in prolonged bakings. You can save up to 20% electricity by using residual heat.
- Try to cook more than one dish at a time in the oven. You may cook at the same time by placing two cookers on the wire rack. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.

IKEA guarantee

How long is the IKEA guarantee valid?

This guarantee is valid for two (2) 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. How-

ever, 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 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.

目录	
安全说明	22
产品介绍	24
产品控制面板介绍及使用	25
首次使用	25
使用烤箱	25
烤箱操作功能	26
产品配件	26
产品配件的使用	26
关于烘烤的一般信息	27
维护和清洁	29
故障排除	32
技术规范	32
环保指令	32
宜家保证	33

安全说明

- 本节包括为避免人身伤害或材料损坏风险所必须遵守的安全说明。
- 如果产品被移交给他人用于个人或二手用途，还应提供用户手册、产品标签和其他相关文件和配件。
- 若未遵守此说明，对于可能发生的损害，我公司概不负责。
- 不遵守此说明将使保修失效。
- 安装和维修工作必须由制造商、授权服务中心或进口商公司指定的人员进行。
- 仅能使用原装配件和附件。
- 除非用户手册中有明确规定，否则对产品的任何部件不得进行维修或更换。
- 请勿对产品进行技术改造。

预期用途

- 该产品设计用于家庭使用。其不适用于商业用途。
- 请勿在花园、阳台或其他户外场所使用本产品。本产品适用于家庭以及商店、办公室和其他工作环境的员工厨房。
- 警告：本产品仅可用于烹饪目的。其不应用于其他目的，例如给房间供暖。
- 该烤箱可用于食物解冻、烘焙、油炸和烧烤。
- 该产品不可用于碗碟加热、烘干把手上悬挂的毛巾或衣物。

儿童、弱势群体和宠物安全

- 本产品可供 8 岁及以上的儿童以及身体、感官或心理技能发育不全或缺乏经验和知识的人使用，前提是他们接受有关产品安全使用和危害的监督或培训。
- 儿童不应玩耍本产品。除非有人监督，否则儿童不应进行清洁和用户维护。
- 身体、感官或精神能力有限的人（包括儿童）不应使用本产品，除非他们在监督下或接受必要的指示。
- 应监督儿童以确保他们不会玩耍本产品。
- 电气产品对儿童和宠物有害。儿童和宠物不得玩耍、攀爬或进入产品。
- 请勿在产品上放置儿童可能触及的物体。
- 警告：在使用过程中，产品的可触及表面很热。让儿童远离产品。
- 请将包装材料放在儿童接触不到的地方。有受伤和窒息的危险。

- 当门打开时，不要在上面放置任何重物或让儿童坐在上面。可能会导致烤箱翻倒或损坏门铰链。
- 在丢弃磨损和无用的产品之前：
 1. 拔下电源插头并将其从插座中取出。
 2. 剪断电源线并用插头从产品上拔下。
 3. 采取预防措施防止儿童进入产品。
 4. 请勿让儿童在产品处于空闲模式时玩耍产品。

电气安全

- 将产品插入有熔断器保护的接地插座，熔断器应与型号标签上指示的电流额定值相匹配。请有资质的电工进行接地安装。根据地方/国家规定，请勿在未接地的情况下使用此产品。
- 设备的插头或电气接头应置于方便连接的位置。如果无法做到，则应在与产品连接的电气装置上安装一个符合电气规定的机械装置（熔断器、电闸、按键开关等），并将所有电极与电网进行隔离。
- 维修、保养和清洁前，请拔下产品插头或断开熔断器。
- 将产品插入符合型号标签上规定的电压和频率值的插座中。
- （如果您的产品没有电源电缆）仅使用“技术规范”部分中描述的连接电缆。
- 请勿将电源线卡在产品下方和后面。请勿将重物置于电源电缆上。请勿弯曲、挤压电源电缆，也不应将其靠近任何热源。
- 在组装或清洁后将产品放置到位时，确保电源电缆未被卡住。
- 烤箱使用时，其背面会发热。电源电缆不得接触本产品背面。否则可能会损坏。
- 请勿将电缆卡在烤箱门上，也不要将电缆置于热表面上。否则，电缆绝缘层可能会融化，并因短路引起火灾。
- 请使用原装电缆。请勿使用剪切或损坏的电缆。
- 请勿使用延长线或多插头运行您的产品。
- 如需使用转换适配器（用于插头型），请联系授权服务中心或进口商以获得经批准的适配器。
- 如果电源线长度不够，请联系进口商或授权服务中心。
- 便携式电源或多插头可能发热并起火。将多插头和便携式电源远离产品放置。

- 如果电源电缆损坏，必须由制造商、授权服务中心或进口商指定人员进行更换，以防止可能发生的危险。
- 警告：更换烤箱灯前，请务必确保已断开产品电源，以避免触电危险。拔掉产品插头或从保险丝盒上关掉保险丝。

如果产品有电源电缆和插头：

- 切勿将产品插头插入破损、松动的插座或插孔外。确保插头完全插入插座。否则，连接可能会过热并引发火灾。
- 避免将设备插入油腻、不清洁或可能接触过水的插头中（例如靠近可能有水溢出的工作台附近的插头）。否则将有短路和触电的危险。
- 切勿用湿手触碰插头！
- 将插头从插座中拔出时握住插头而非电线。

运输安全

- 在运输产品前，请断开产品与电源的连接。
- 产品较重，请确保至少由两人搬运。
- 请勿使用门和/或把手运输或移动产品。
- 请勿在设备上放置物品。设备搬运时应保持直立。
- 在需要运输产品时，用气泡膜包装材料或厚纸板将其包裹起来，并用胶带粘紧。将产品的活动部件牢固固定住，以防损坏。
- 在安装产品之前，请检查产品在运输后是否有任何损坏。如果损坏，请联系进口商或授权服务中心。

安装安全

- 在开始安装之前，通过断开熔断器使产品连接的电源线断电。
- 运输和安装过程中请务必佩戴防护手套。否则将有锐利边缘造成人身伤害的危险！
- 在安装产品之前，请检查产品是否有任何损坏。如果产品有损坏，请勿安装。
- 避免使用任何隔热材料覆盖待安装装置的内部。
- 产品安装位置应避免阳光直射和热源，如电加热器或燃气加热器。
- 请保持产品所有通风管道周围通畅。
- 为避免温度过高，请勿在装饰性覆盖物后安装本产品。
- 如果气体软管/管道或塑料水管位于产品指定安装区域后方，则必须保证产品与公用线路之间没有接触。否则该软管/管道可能被粉碎。
- 如果产品安装位置后面有插座，必须确保产品不会与插座或插入插座的插头接触。

使用安全

- 确保每次使用后都关闭设备。
- 如果长时间不使用本产品，请拔掉电源或关掉保险丝盒电源。
- 如果产品在使用过程中出现故障或损坏，请勿使用。请断开产品的电气连接。联系进口商或授权服务中心。
- 如果前门玻璃被拆除或出现破裂，请勿使用本产品。否则，存在人身伤害和环境破坏的风险。
- 请勿以任何理由踩踏电器。
- 当您的判断力或协调能力因饮酒和/或服药而受损时，请勿使用本产品。
- 烹饪区域内及周围不得存放易燃物品。否则可能会导致火灾。
- 烤箱把手不是毛巾烘干机。使用本产品时，请勿在把手上悬挂毛巾、手套或类似材质的物品。
- 本产品的门铰链在开门和关门过程中会出现移动，也有可能卡死。开/关门时，请勿握住带有铰链的部件。

温度警告

- 警告：在使用过程中，产品及其可接触部件会发热。应尽量小心，避免接触产品及发热部件。8岁以下儿童应远离该产品，时刻有人监督的情形除外。
- 由于产品表面在使用过程中会发热，请勿在本产品附近放置易燃/易爆物。
- 在烹饪过程中或烹饪结束时打开烤箱门，请保持适当距离。蒸汽可能会灼伤手、脸和/或眼睛。
- 本产品在使用过程中会发热。应尽量小心，避免接触发热部件、烤箱内部和发热部件。
- 使用本产品时，请务必戴上隔热烤箱手套。

附属用途

- 金属烤架和托盘正确放置在搁架上十分重要。请参阅“配件使用”了解详细信息。
- 将配件完全推入烹饪区域后，请关闭烤箱门，否则可能会撞到烤箱玻璃，导致损坏。

烹饪安全事项

- 使用餐具盛装酒精饮料时要格外小心。酒精在高温下会挥发，可能会引发火灾，因为其在接触到热表面时会被点燃。
- 烹饪区域内的食物残渣（如油）可能会被点燃。烹饪前应清除这些残留物。

- 食物中毒危险：在烹饪前后请勿将食物置于烤箱中超过 1 小时。否则可能会造成食物中毒或其他疾病。
- 请勿在烤箱中加热密闭的罐头盒和玻璃罐。罐头盒/玻璃罐中积聚的压力可能导致其发生爆裂。

- 请勿将烤盘、餐具或铝箔直接放置在烤箱底部。积聚的热量可能会导致烤箱底部损坏。

使用烘烤油纸或类似材料时请注意以下预防措施：

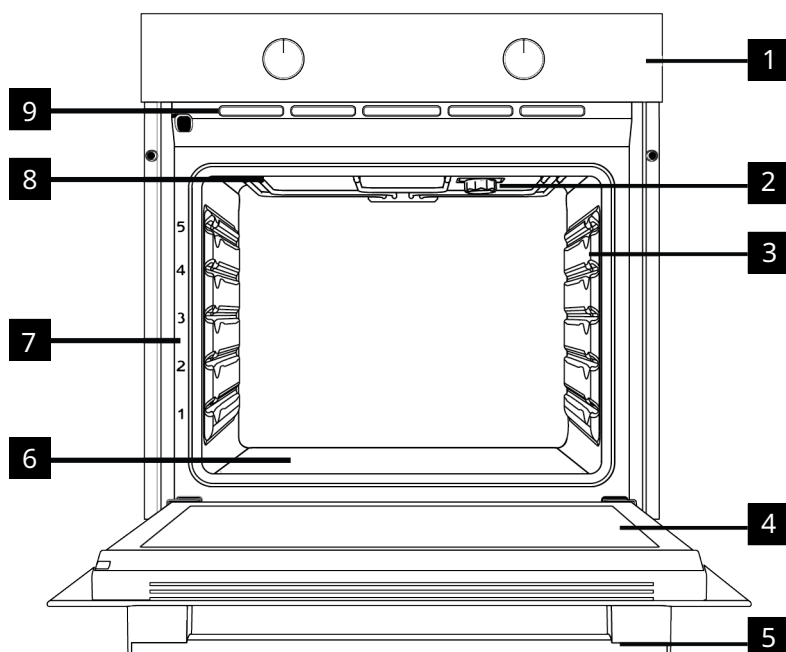
- 将防油纸放入装有食物的炊具或烤箱配件（托盘、铁丝网烤架等）中，然后放入预热好的烤箱中。
- 为避免接触到烤箱加热元件和阻碍热空气流动的风险，请将悬挂在配件或容器上的防油纸多余部分取下。当烤箱温度高于制造商规定的最高使用温度时，请勿使用防油纸。切勿将防油纸放置在烤箱底座上。
- 预热时请勿将防油纸放置在配件顶部。
- 务必用盘子或类似物件压住，以避免因烤箱内的空气流通造成的材料飞散。
- 仅覆盖托盘内需要覆盖的面。

- 每次使用后都应清洁托盘，并对托盘中使用的防油纸或类似材料进行更换。否则，滴在托盘上的液体可能会引发烟雾，甚至引燃火焰。
- 打开产品盖时会产生气流。防油纸可能会接触到加热元件并被点燃。
- 使用烧烤架煎炸时，应将托盘放置在低处的烤架上。否则，滴落到烤箱底部的食物油和其他成分会引发浓烟并产生火焰。
- 烧烤时关上烤箱门。灼热表面可能会导致烫伤！
- 不适合烧烤的食物有火灾隐患。只烧烤适合大火烧烤的食物。请勿将食物放置在烤架后部过远的位置。这是最热区域，高脂肪食物可能会着火。

⚠ 维护和清洁安全

- 请等待产品冷却后再进行清洁。灼热表面可能会导致烫伤！
- 清洁时，切勿往该产品上洒水或倒水！否则将有触电危险！
- 请勿使用 高压蒸汽清洗机清洁产品，可能会导致触电。
- 请勿使用刺激性擦洗剂、金属刮刀、百洁丝或漂白材料清洁烤箱前门玻璃。这些材料会导致玻璃表面被划伤和破裂。

产品介绍



1 控制面板

3 搁架

5 把手

7 架子位置

9 通风孔

2 灯

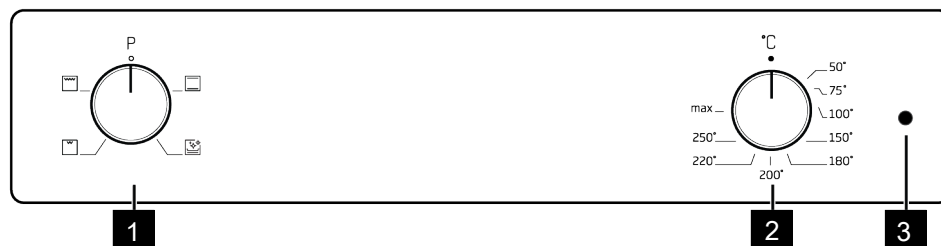
4 门

6 下加热器（钢板下方）

8 上加热器

产品控制面板介绍及使用

在本节中，您可以找到产品控制面板的概述和基本用途。根据商品类型，图片和某些功能可能会有所不同。



1 功能选择旋钮

3 恒温器灯

2 温度选择旋钮

功能选择旋钮

您可以使用功能选择旋钮选择烤箱操作功能。从关闭（顶部）位置向左/向右转动以进行选择。

温度选择旋钮

您可以使用温度旋钮选择您想要烹饪的温度。从关闭（顶部）位置顺时针旋转进行选择。

烤箱内部温度指示器

您可以从温度灯了解烤箱内部温度。恒温器灯位于控制面板上。产品开始运行时恒温灯亮，达到设定温度时恒温灯熄灭。当烤箱内的温度低于设定温度时，恒温灯再次亮起。

首次使用

开始使用产品前，建议分别按照以下章节说明进行操作。

初始清洁

1. 移除所有包装材料。
2. 从烤箱中取出所有随附的附件。
3. 操作产品 30 分钟，然后关闭。通过此步骤，燃烧和清洁生产过程中可能残留在烤箱中的残留物和薄层物质。
4. 操作产品时，请选择产品中所有加热器运行的最高温度和运行功能。请参阅“烤箱运行功能”。您可以在以下部分了解如何操作烤箱。
5. 等待烤箱冷却。
6. 用湿布或海绵擦拭产品表面，然后用布擦干。

使用附件前：

用洗涤剂水和柔软的清洁海绵清洁从烤箱中取出的附件。

注意：有些洗涤剂或清洁剂可能会导致损坏表面。请勿使用研磨洗涤剂、清洁粉、清洁霜或锋利物体进行清洁。

注意：在首次使用期间，烟雾和气味可能会持续出现数小时。这属于正常现象，您只需保持良好通风来消除烟雾和气味。避免直接吸入形成的烟雾和气味。

电气连接

⚠ 一般警告

- 进行电气安装之前，请断开产品与电源的连接。否则将有触电危险！

- 将本产品连接到由具有“技术规格”表中所声明容量之微型断路器保护的接地插座/线路上。该产品使用或者不使用变压器时，接地安装工作应当由具有资质的电工完成。对于没有根据当地规定，使用接地装置导致的任何损害，我公司不承担任何责任。
- 只能由授权和专业人员将产品连接至电源。产品保修期在正确安装后才正式开始生效。针对未经授权人员执行流程所造成的损坏，制造商将不承担任何责任。
- 电源线不得受压、弯曲、夹紧或者与产品的灼热零件接触。受损的电缆必须由有经授权的服务代理更换。否则，有触电、短路或起火的危险！
- 电源数据必须与产品铭牌上指定的数据相符。根据设备类型，在打开烤箱门或者下方的盖子时可以看到铭牌，其也可能位于设备的后壁上。本产品的电源线必须符合“技术规范”表格中的数值。
- 安装后，电源线插头必须容易触及（请勿在炉盘上方走线）。请勿使用延长线或多个插座进行电源连接。
- 执行布线工作时，您必须遵循国家/地方电气规定，且必须为烤箱使用合适的插座/线路和插头。如果本产品的功率限制超出了插头和插座/插座线的电流承载能力，则产品必须通过固定电气装置直接连接，而无需使用插头和插座/线路。

若产品配备电线和插头：

您的产品配备电线和插头。将产品插头连接到接地插座，然后进行电气连接。

使用烤箱

烤箱使用常识

冷却风扇（这取决于产品的型号。可能未对您的产品提供。）

您的产品配有冷却风扇。冷却风扇可在必要时自动启动，对产品正面和橱柜进行降温。冷却过程结束后，风扇会自动关闭。热空气会从烤箱门的上方排出。不要盖住这些通风口。否则，烤箱可能会过热。在烤箱运行期间或关闭烤箱后（约 20-30 分钟），冷

却风扇会继续运行。如果您在烹饪时设置了烤箱计时器，则在烘烤时间结束后，冷却风扇会关闭所有功能。用户无法确定冷却风扇的运行时间。它会自动开启和关闭。这不代表出现故障。

烤箱照明

烤箱在开始烘烤时会开启烤箱照明。某些型号烤箱的照明灯在烘烤过程中会持续照明，而某些型号的烤箱在烘烤一段时间后其照明灯会熄灭。

烘箱控制单元的操作

打开烤箱

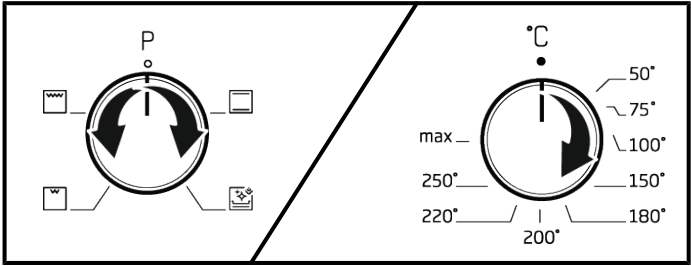
当您使用功能选择旋钮选择要烹饪的操作功能并使用温度旋钮设置特定温度时，烤箱开始运行。

关闭烤箱

您可以通过将功能选择旋钮和温度旋转到关闭（向上）位置来关闭烤箱。

选择温度和烘箱操作功能

您可以通过选择特定于您的食物的温度和操作功能来进行手动控制（由您自己控制）来烹饪。



1. 使用功能选择旋钮选择要烹饪的操作功能。

2. 使用温度旋钮设置要烹饪的温度。
- ⇒ 您的烤箱将在选定的功能和温度下立即开始运行，恒温器灯将亮起。当烤箱内的温度达到所需温度时，恒温器灯将关闭。烘烤过程后烤箱不会自行关闭。您必须控制烘焙并自己关闭它。烘烤完成后，将功能选择旋钮和温度旋钮旋转到关闭（向上）位置，关闭烤箱。

烤箱操作功能

在功能表上，显示了您可以在烤箱中使用的操作功能以及可以为这些功能设置的最高和最低温度。此处显示的操作模式顺序可能与您产品上的排列不同。

功能符号	功能说明	温度范围 (°C)	说明与使用
	顶部和底部加热	*	食物同时从上方和下方加热。适用于烘焙模具中的蛋糕、糕点或蛋糕和炖菜。烹饪是用一个托盘完成的。
	底部加热 / 简易蒸汽清洁	*	仅打开较低的加热。适用于底部需要褐变的食品。此功能还应用于轻松的蒸汽清洁。
	下管加热	*	烤箱天花板上的小烤架起作用了。它适用于少量烧烤。
	上管加热	*	烤箱天花板上的大烤架起作用了。适合大量烧烤。

* 您的产品在温度旋钮指定的温度范围内运行。

产品配件

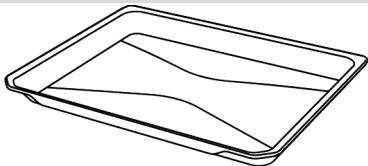
您的产品中有各种配件。在本节中，提供了附件的描述和正确用法的描述。根据产品型号的不同，提供的附件会有所不同。您的产品中可能没有用户手册中描述的所有附件。

i

设备内部的托盘可能会因受热而变形。这对功能没有影响。当托盘冷却时，变形消失。

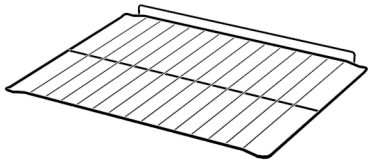
标准盘

它用于糕点、冷冻食品和油炸大块。



钢丝烤架

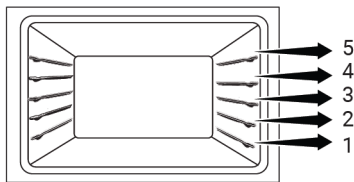
它用于油炸或将要烘烤、油炸和炖的食物放在所需的架子上。



产品配件的使用

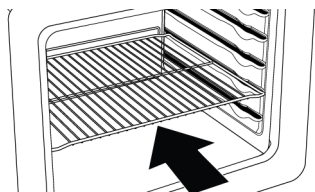
烹饪架

烹饪区有 5 层搁板位置。您还可以在烤箱前框架上的数字中看到搁板的顺序。



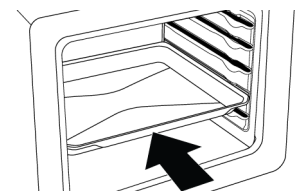
将金属丝烤架放在烹饪架上

将金属丝网正确放置在侧架上至关重要。将金属丝格栅放在架子上时只有一个方向。将金属丝格栅放在所需的架子上时，开口部分必须位于前面。



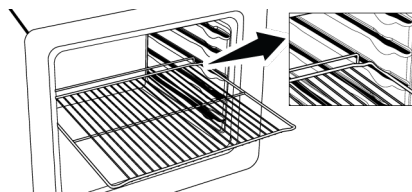
将托盘放在烹饪架上

将托盘正确放置在侧架上也很重要。将托盘放在搁板上时，托盘只有一个方向。将托盘放在所需的架子上时，其用于存放的一面必须位于正面。



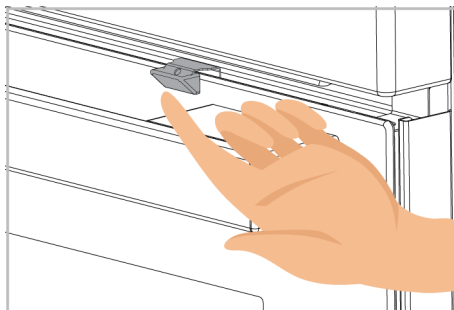
金属丝格栅的停止功能

有一个停止功能，以防止金属丝格栅从金属丝架中倾倒。使用此功能，您可以轻松安全地取出食物。卸下金属丝格栅时，您可以将其向前拉，直到它到达停止点。您必须跳过这一点才能将其完全删除。



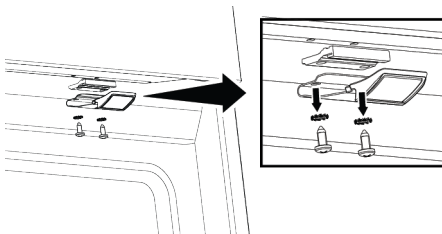
儿童安全锁

本产品的烤箱门上有一个儿童锁。要打开烤箱门，请将塑料部件稍微向上提起并拉动门把手。关上门时，童锁会自行上锁。



要移除童锁：

如图所示，拆下固定童锁安全的两颗螺丝。当您想再次使用时，您可以用固定材料将其固定在控制面板下方。



关于烘烤的一般信息

本部分介绍了食物准备和烹饪技巧。

此外，本部分还描述了一些经厂商测试的烹饪食物和这些食物的最适当设置。还指出了适合这些食物的烤箱设置和附件。

关于在烤箱中烘烤的一般警告

- 当在烘烤过程中或烘烤后打开烤箱门时，可能会冒出灼热的蒸汽。蒸汽可能会灼伤手、脸和/或眼睛。打开烤箱门时，请远离。
- 由于温差，烘烤过程中产生的强烈蒸汽可能会在烤箱内外部以及装置上部形成冷凝水滴。这属于正常的物理现象。
- 食物的烹饪温度和时间值可能因食谱和数量而异。因此，这些值以范围的形式给出。
- 开始烹饪前，请务必将不用的附件从烤箱中取出。留在烤箱中的附件可能会妨碍食物在正确的温度下烹饪。
- 对于根据自己食谱烹饪的食物，可参考烹饪表中给出的类似食物。
- 使用提供的附件可确保获得最佳烹饪效果。始终遵守制造商为您将使用的外部炊具提供的警告和信息。
- 将在烹饪中使用的防油纸剪成合适的尺寸，放入待烹饪的容器中。从容器中溢出的防油纸会造成灼伤危险，并影响烘烤质量。使用可在指定温度范围内使用的防油纸。
- 为获得良好的烘烤效果，将食物放在推荐的合适架子上。烘烤过程中请勿改变架子位置。

糕点和烤制食品

一般信息

- 建议使用本产品附件，以获得良好的烹饪效果。如要使用外部灶具，最好选择深色、不粘、耐热的炊具。
- 如果烹饪表建议预热，请务必在预热后将食物放进烤箱。

- 如要在钢丝烤架上使用炊具烹饪，请将其放在钢丝烤架中间，不要靠近后壁。
- 所有用于制作糕点的材料均应应为新鲜材料，并在室温下保存。
- 食物的烹饪状态根据食物数量和灶具大小而异。
- 金属、陶瓷和玻璃模具会延长烹饪时间，而且糕点食品底面不会均匀地变为褐色。
- 如果使用烘焙纸，可在食物底面观察到一小块呈褐色。在这种情况下，您可能需要将烹饪时间延长约 10 分钟。
- 烹饪表中规定的值是根据我们实验室进行的测试结果确定。您实际烹饪的食物的值可能与这些值不同。
- 将食物放在烹饪表推荐的适当架子上。将烤箱底架称为架子 1。
- 用一个托盘烹饪烹饪表推荐的菜肴。

蛋糕烘烤技巧

- 如果蛋糕比较干，将温度提高 10°C，以缩短烘烤时间。
- 如果蛋糕比较湿，使用少量液体或将温度降低 10°C。
- 如果蛋糕顶部烧焦，则将蛋糕放在下层架子上，降低温度，延长烘烤时间。
- 如果蛋糕内部已经熟透，但外表面很黏，用少量液体洒于表面，降低温度，延长烹饪时间。

糕点烘烤小贴士

- 如果糕点比较干，将温度提高 10 °C，以缩短烹饪时间。用由牛奶、食用油、鸡蛋和酸奶混合而成的酱汁浸湿面片。
- 如果糕点熟得比较慢，确保您准备的糕点厚度不会溢出托盘。
- 如果糕点表面变成褐色，但底部没有熟，确保糕点底部的酱汁用量不会过多。为使糕点均匀地呈褐色，可以尝试将酱汁均匀地涂在面皮和糕点之间。
- 根据烹饪表，在适合的位置和温度下烘烤糕点。如果糕点底部未完全变为褐色，将其放在底部架子上，以进行下一次烹饪。

制作糕点和烤制食品烹饪表

食物	要使用的配件	操作功能	架子位置	温度 (°C)	烘烤时间（分钟） （近似值）
放在托盘上的蛋糕	标准盘 *	顶部和底部加热	3	180	30 ... 45
放在模具里的蛋糕	蛋糕模具，用于钢丝烤架**	顶部和底部加热	2	180	30 ... 40
小蛋糕	标准盘*	顶部和底部加热	3	160	25 ... 35
松糕	圆形蛋糕模具，带有夹具且直径 26 厘米，用于钢丝烤架 **	顶部和底部加热	2	160	30 ... 40
曲奇	糕点盘 *	顶部和底部加热	3	170	25 ... 40
糕点	标准盘 *	顶部和底部加热	2	200	30 ... 45
小圆面包	标准盘 *	顶部和底部加热	2	200	20 ... 35
全麦面包	标准盘 *	顶部和底部加热	3	200	30 ... 45
千层饼	玻璃/金属矩形容器，用于钢丝烤架 **	顶部和底部加热	2 或 3	200	30 ... 45
苹果派	圆形黑色金属模具，直径 20 厘米，用于钢丝烤架**	顶部和底部加热	2	180	50 ... 70
披萨	标准盘*	顶部和底部加热	2	200 ... 220	10 ... 20

建议所有食品都进行预加热。

*这些配件可能未包括在您的产品中。

**这些配件并未包括在您的产品中。这些是市场上在售的配件。

肉、鱼和家禽肉

烧烤要点

- 在烹饪全鸡、火鸡和大块肉之前，用柠檬汁和胡椒调味会提高烹饪效果。
- 油炸去骨肉比油炸里脊肉多花 15 到 30 分钟。

- 您应该可以计算出每厘米厚度的肉约需要 4 到 5 分钟的烹饪时间。
- 烹饪时间结束后，继续将肉放在烤箱中约 10 分钟。肉汁可以更好地分布到油炸肉上，并且在切肉时不会溢出来。
- 鱼应放在中低层架子上的耐热盘里。
- 用一个托盘烹饪烹饪表推荐的菜肴。

肉、鱼和家禽肉烹饪表

食物	要使用的配件	操作功能	架子位置	温度 (°C)	烘烤时间（分钟） （近似值）
牛排（全牛排）/烤牛排(1 kg)	标准盘*	顶部和底部加热	3	15 分钟250/max, 之后 180 ... 190	60 ... 80
羊小腿(1,5-2 kg)	标准盘*	顶部和底部加热	3	15 分钟250/max, 之后 170	110 ... 120
炸鸡(1,8-2 kg)	钢丝烤架* 将托盘放在较低的架子上。	顶部和底部加热	2	15 分钟250/max, 之后 190	60 ... 80
火鸡(5.5 kg)	标准盘*	顶部和底部加热	1	25 分钟250/max, 之后 180 ... 190	150 ... 210
鱼	钢丝烤架* 将托盘放在较低的架子上。	顶部和底部加热	3	200	20 ... 30

建议所有食品都进行预加热。

*这些配件可能未包括在您的产品中。

**这些配件并未包括在您的产品中。这些是市场上在售的配件。

烤架

红肉、鱼和家禽肉在烧烤时很快会变成褐色，并且会保持美观的表皮，不会变干。里脊肉、串肉、香肠以及多汁蔬菜（西红柿、洋葱等）特别适合烧烤。

一般警告

- 不适合烧烤的食物有火灾隐患。只烧烤适合大火烧烤的食物。此外，请勿将食物放在烤架后方过远处。这是最热区域，高脂肪食物可能会着火。
- 烧烤时关上烤箱门。请勿在打开烤箱门时烧烤。灼热表面可能会导致烫伤！

烤架要点

- 为烤架准备厚度和重量尽可能相似的食物。
- 在不超过加热器尺寸的情况下，将待烤食物放在钢丝烤架或钢丝烤架托盘上。

- 根据待烤肉块厚度，表中给出的烹饪时间可能会有所不同。
- 将烤箱中的钢丝烤架或钢丝烤架托盘滑动至所需高度。如果在钢丝烤架上烹饪，请将烤盘滑动到较低的架子上收集油。待滑动烤盘的尺寸应能够覆盖整个烧烤区域。此托盘可能不随产品一起提供。向烤盘放入一些水，以便于清洁。

烧烤桌

食物	要使用的配件	架子位置	温度 (°C)	烘烤时间（分钟）（近似值）
鱼	钢丝烤架	4 - 5	250	20 ... 25
鸡肉	钢丝烤架	4 - 5	250	25 ... 35
肉丸（小牛肉） - 12 数量	钢丝烤架	4	250	20 ... 30
羊排	钢丝烤架	4 - 5	250	20 ... 25
牛排-（肉丁）	钢丝烤架	4 - 5	250	25 ... 30
犊牛排	钢丝烤架	4 - 5	250	25 ... 30
植物奶油烤菜	钢丝烤架	4 - 5	220	20 ... 30
烤面包	钢丝烤架	4	250	1 ... 4
建议所有烧烤食物都预热 5 分钟。 在总烧烤时间的 1/2 后翻动食物碎块。				

测试食物

- 本烹饪表中的食物是根据 EN 60350-1 标准准备，以便管控机构对产品进行测试。

- 用一个托盘烹饪烹饪表推荐的菜肴。

试餐烹饪表

食物	要使用的配件	操作功能	架子位置	温度 (°C)	烘烤时间（分钟）（近似值）
酥饼（甜曲奇饼）	标准盘*	顶部和底部加热	3	140	20 ... 30
小蛋糕	标准盘*	顶部和底部加热	3	160	25 ... 35
松糕	圆形蛋糕模具，带有夹具且直径 26 厘米，用于钢丝烤架 **	顶部和底部加热	2	160	30 ... 40
苹果派	圆形黑色金属模具，直径 20 厘米，用于钢丝烤架**	顶部和底部加热	2	180	50 ... 70

建议所有食品都进行预加热。

*这些配件可能未包括在您的产品中。

**这些配件并未包括在您的产品中。这些是市场上在售的配件。

烤架

食物	要使用的配件	架子位置	温度 (°C)	烘烤时间（分钟）（近似值）
肉丸（小牛肉） - 12 数量	钢丝烤架	4	250	20 ... 30
烤面包	钢丝烤架	4	250	1 ... 4
建议所有烧烤食物都预热 5 分钟。 在总烧烤时间的 1/2 后翻动食物碎块。				

维护和清洁

一般清洁信息

一般警告

- 请等待产品冷却后再进行清洁。灼热表面可能会导致烫伤！
- 请勿直接在灼热表面上使用洗涤剂。这可能会产生顽固污渍。
- 每次操作后应对本产品进行彻底清洁和干燥。这样，以后再次使用本产品时，应可以轻松地清理掉食物残渣并防止其发生燃烧。这样，可以延长设备的使用寿命并减少问题频发。

- 请勿使用蒸汽清洁产品进行清洁。
- 有些洗涤剂或清洁剂会损坏表面。不适用的清洁剂如下：漂白剂、含有氨、酸或氯化物的清洁产品、蒸汽清洁产品、除垢剂、去污剂和除锈剂、磨料清洁产品（除污膏、擦洗粉、擦洗霜、磨料和刮擦洗涂器、钢丝、海绵、含有污垢和洗涤剂残留物的清洁布）。
- 每次使用后的清洁无需使用特殊清洁材料。使用餐具洗涤剂、温水和软布或海绵清洗设备，然后使用干布擦干。

- 清洗后务必彻底擦干所有剩余液体并且在烹饪过程中及时清理任何飞溅的食品。
- 除非用户手册中另有说明，否则请勿用洗碗机清洗设备的任何部件。

不锈钢

- 请勿使用含酸或含氯的清洁剂来清洗不锈钢表面和手柄。
- 不锈钢表面可能很快变色。这是正常现象。每次操作后，使用适用于不锈钢或不锈钢表面的洗涤剂进行清洁。
- 使用沾有肥皂水的软布和适用于不锈钢表面的液体（非刮磨型）洗涤剂进行清洗，注意往一个方向擦拭。
- 请及时清除玻璃和不锈钢表面上的石灰、油、淀粉、牛奶和蛋白质污渍。污渍长时间不清理可能会引发生锈。
- 喷洒/应用于表面的清洁剂应立即清洗。残留在表面的磨料清洁剂会导致表面变白。

搪瓷表面

- 烤箱必须在清洁烹饪区后冷却。在灼热表面上进行清洁会有火灾风险并会损坏搪瓷表面。
- 每次使用后，使用餐具洗涤剂、温水和软布或海绵清洗搪瓷表面，然后使用干布擦干。
- 如果您的产品具备简易蒸汽清洁功能，那么您可以对轻度的非永久性污垢进行简易蒸汽清洁。（请参见“简易蒸汽清洁 [P 30]”。）
- 对于难以清除的污渍，可以使用产品品牌网站上推荐的烤箱和烤架清洁剂以及无刮痕擦洗垫。请勿使用烤箱外部清洁剂。

催化表面

- 烹饪区的侧壁只可以使用搪瓷或催化壁覆盖。根据型号有所不同。
- 催化壁具有一个轻度哑光和多孔的表面。烤箱的催化壁不能进行清洁。
- 由于其多孔结构，催化表面能吸收油，当表面的油饱和时，就会开始发亮，此时建议更换零件。

玻璃表面

- 清洁玻璃表面时，请勿使用硬质金属刮刀和研磨洗涤材料。它们会损伤玻璃表面。
- 使用餐具洗涤剂、温水和玻璃表面专用的超细纤维布清洗设备，并用干燥的超细纤维布擦干。
- 如果清洗后有洗涤剂残留，请使用冷水擦除并用干燥洁净的超细纤维布擦干。残留的洗涤剂以后可能会损伤玻璃表面。
- 任何情况下均不得使用锯齿刀、钢丝棉或类似的刮擦工具清除玻璃表面干燥的残留物。
- 您可以使用市售的除垢剂、醋或柠檬汁等除垢剂去除玻璃表面的钙渍（黄渍）。
- 如果表面污渍很多，请使用海绵将清洁剂涂抹在污渍上，等待较长一段时间才能正常发挥作用。然后使用湿布清洁玻璃表面。
- 玻璃表面上的变色和污渍属于正常现象，不是缺陷。

塑料零件和涂漆表面

- 使用餐具洗涤剂、温水和软布或海绵清洗塑料零件和涂漆表面，然后使用干布擦干。
- 请勿使用硬质金属刮刀和研磨清洁剂。它们会损伤这些表面。
- 确保产品组件接头没有残留水分和洗涤剂。否则，这些接头可能会受到腐蚀。

清洁附件

除非用户手册中另有说明，否则请勿将产品附件放入洗碗机中。

清洁控制面板

- 当清洁带有旋钮控制的面板时，请使用湿润的软布擦拭面板和旋钮，然后用于布擦干。切勿拆下旋钮和下面的垫圈来清洁面板。控制面板和旋钮可能遭到损坏。
- 在清洁带有旋钮控制的不锈钢面板时，请勿在旋钮周围使用清洁剂。旋钮周围的指示符可能会被擦掉。

- 请使用湿润的软布清洁带有灯具的触控面板，然后用于布擦干。如果您的产品具有锁键功能，请在清洁控制面板之前启动该功能。否则，可能会对按键产生错误检测。

清洁烤箱内部（烹饪区）

根据烤箱的表面类型，按照“一般清洁信息”一节中所述清洁步骤进行清洁。

清洁烤箱侧壁

烹饪区的侧壁只可以使用搪瓷或催化壁覆盖。根据型号有所不同。如果采用的是催化壁，请参阅“催化表面”一节了解信息。

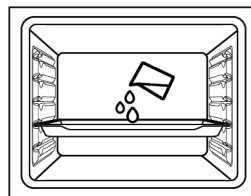
简易蒸汽清洁

这可以轻松清洁被烤箱内蒸汽和凝结在烤箱内表面的水滴软化的污垢（不会长时间残留）。

- 取出烤箱内的所有配件。
- 向托盘加入 500 毫升水，然后放置在烤箱的第二个架子上。



请勿使用蒸馏水或过滤水。只能使用现成的水。请勿使用易燃、酒精或固体颗粒溶液来代替水。



- 将烤箱设置为简易蒸汽操作模式，然后在 100°C 下操作 15 分钟。

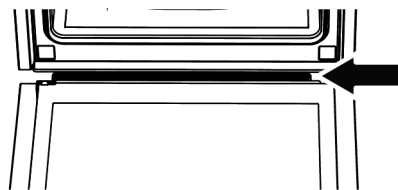
立即打开烤箱门，用湿海绵或湿布擦拭烤箱内部。开门时会释放蒸汽。这可能会造成灼伤。打开烤箱门时务必小心。

对于顽固污渍，每次使用后，使用餐具洗涤剂、温水和软布或海绵清洗产品，然后使用干布擦干。



在简易蒸汽清洁功能中，预计加入的水会蒸发并凝结在烤箱内部和烤箱门上，以软化烤箱中形成的轻微污垢。在打开烤箱门时，门上的冷凝水可能四处滴落。因此，请在打开烤箱门时，将冷凝水擦除。

(这取决于产品的型号。可能未对您的产品提供。) 烤箱内部冷凝后，烤箱下方的水池通道中可能会出现水坑或湿气。使用后用湿布擦拭水池通道并擦干。



清洁烤箱门

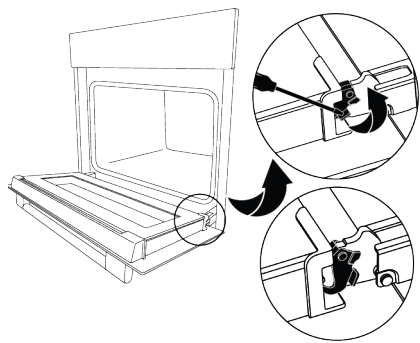
您可以取下烤箱门和门玻璃进行清洁。如何拆卸门窗在“拆下烤箱门”和“拆下门的内玻璃”部分中进行了说明。取下门内玻璃后，使用洗洁精、温水和软布或海绵清洁，然后用于布擦干。对于烤箱玻璃上可能形成的石灰残留物，请用醋擦拭玻璃杯并冲洗干净。



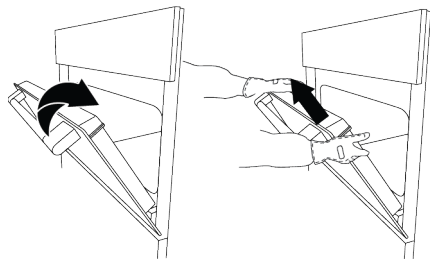
请勿使用刺激性的研磨性清洁剂、金属刮刀、钢丝棉或漂白剂材料清洁烤箱门和玻璃。

卸下烤箱门

- 打开烤箱门。
- 如图所示，向下推左右前门铰链插座中的夹子，打开它们。



3. 将烤箱门置于半开位置。



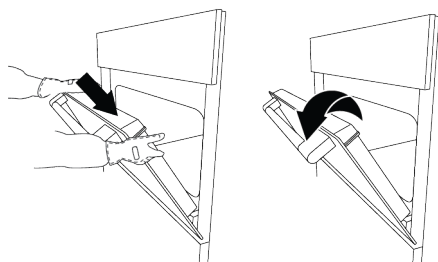
4. 向上拉拆下的门，将其从左右铰链中释放并取下。



不要将手指放在铰链周围，因为铰链有很强的弹簧，可能会伤到手指。

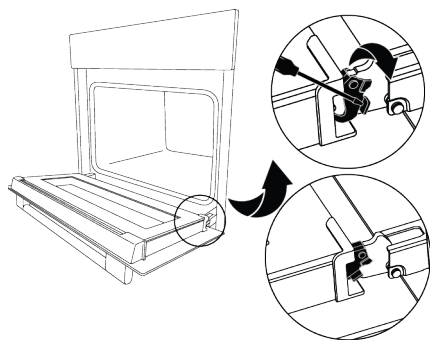
重新安装门

1. 将烤箱门置于半开位置。



2. 将拆下的门向下推，将其从左右铰链放置，然后完全打开烤箱门。

3. 如图所示，向上推左右前门铰链插座中的夹子，将其关闭。

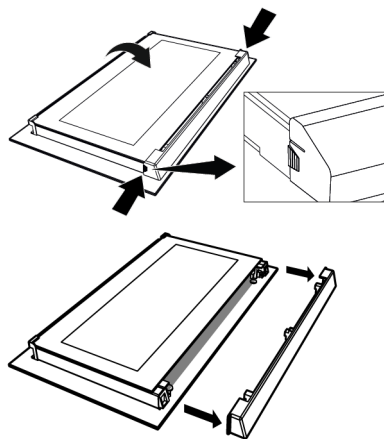


拆除烤箱门内玻璃

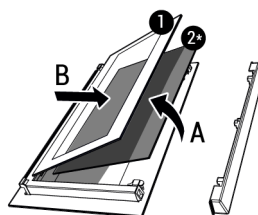
可拆除产品前门内玻璃进行清洁。

1. 应打开烤箱门。

2. 同时推动组件两侧的压力点，将安装在前门上部的塑料组件拉向自己，然后将其拆除。



3. 如图所示，向“A”方向缓慢提起最内层玻璃(1)，然后向“B”方向拉动，将其拆除。



1 最内层玻璃

2* 内玻璃（可能未对您的产品提供）

4. 如果您的产品有内玻璃(2)，请重复相同过程将其拆除(2)。

5. 重组烤箱门的第一步是重新组装内玻璃(2)。将玻璃斜边与塑料槽斜边相接。（如果您的产品有内玻璃）。内玻璃(2)必须安装在离最内层玻璃(1)最近的塑料槽上。

6. 在最内玻璃最内层玻璃(1)时，注意将玻璃的印刷面放在内玻璃上。务必将最内层玻璃(1)下角与下塑料槽相接。

7. 将塑料组件推向框架，直至听到“咔嚓”一声。

清洁烤箱灯

如果烹饪区烤箱灯的玻璃门变脏；使用洗洁精、温水和软布或海绵清洁，然后用干布擦干。如果烘箱灯出现故障，您可以按照以下部分更换烘箱灯。

更换烤箱灯

一般警告

- 为避免在更换烤箱灯之前触电的风险，请断开产品并等待烤箱冷却。热表面可能会导致灼伤！
- 该烤箱由功率小于 40 W、高度小于 60 mm、直径小于 30 mm 的白炽灯或功率小于 60 W 的带 G9 插座的卤素灯供电。灯适合在 300 °C 以上的温度下工作。烤箱灯可从授权服务或获得许可的技术人员处获得。本产品包含一个 G 能量等级灯。
- lamp 的位置可能与图中所示的不同。
- 本产品中使用的灯不适合用于家庭房间的照明。这种灯的目的是帮助用户看到食品。
- 本产品中使用的灯必须能够承受极端的物理条件，例如温度高于 50 °C。

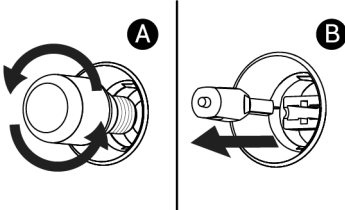
如果您的烤箱有一盏圆灯，

1. 断开产品与电源的连接。

2. 逆时针转动玻璃盖，将其取下。



3. 如果您的烤箱灯是下图所示的（A）型，请按照图中所示旋转烤箱灯并将其更换为新的。如果是（B）型型号，如图所示将其拉出并更换新的型号。



4. 重新安装玻璃盖。

故障排除

如果按照本节中的说明操作后问题仍然存在，请联系您的供应商或授权服务部门。切勿尝试自行修理您的产品。

烤箱工作时会散发出蒸汽。

- 操作过程中出现蒸汽是正常的。 >>> 这不是错误。

烹饪时出现水滴

- 烹饪过程中产生的蒸汽在接触到产品外部的冷表面时会凝结，并可能形成水滴。 >>> 这不是错误。

产品加热和冷却时会听到金属声。

- 金属部件在加热时可能会膨胀并发出声音。 >>> 这不是错误。

产品不工作。

- 保险丝可能有故障或烧断。 >>> 检查保险丝盒中的保险丝。如有必要，请更换它们或重新激活它们。

- 设备可能未插入（接地）插座。 >>> 检查设备是否已插入插座。
- （如果您的设备上有定时器）控制面板上的按键不起作用。 >>> 如果您的产品有按键锁，可能会启用按键锁，禁用按键锁。

烤箱灯不亮。

- 烤箱灯可能有故障。 >>> 更换烤箱灯。
- 没有电。 >>> 确保电源正常并检查保险丝盒中的保险丝。如有必要，更换保险丝或重新激活它们。

烤箱不加热。


- 烤箱可能未设置特定的烹饪功能和/或温度。 >>> 将烤箱设置为特定的烹饪功能和/或温度。
- 没有电。 >>> 确保电源正常并检查保险丝盒中的保险丝。如有必要，更换保险丝或重新激活它们。


技术规范


一般规范	
产品外部尺寸 (高/宽/深) (mm)	595/594/567
烤箱安装尺寸 (高/宽/深) (mm)	590-600 /560 /min. 550
电压/频率	220-240 V ~; 50/60 Hz
产品中使用/适用的电缆类型和截面	分钟 H05VV-FG 3 x 1,5 mm2
总功耗 (kW)	2,3
烤箱类型	传统烤箱
能效等级	A
可用容量 (升)	74
设备质量 (M) (净重) kg	25,5
每个腔体的能效指数 EEI 腔体	95,3

基本特征：家用电烤箱的能源标签信息是根据 EN 60350-1/IEC 60350-1 标准给出。这些值是在标准负载下的 顶部和底部加热或（如有） 风扇辅助底部/顶部加热 功能下确定。

根据产品是否存在相关功能，按照以下优先顺序确定能效等级。1-生态通风加热, 2-通风加热, 3-风扇辅助下管加热, 4-顶部和底部加热。

 为提高产品质量，技术规格如有变更，恕不另行通知。

 产品标签或随附文档中所述的值是根据相关标准在实验室条件下获得。根据产品的操作和环境条件，这些值可能会有所不同。

 本手册中的图均为示意图，可能与您的产品不完全匹配。

环保指令

废物指令

符合 WEEE 指令和废弃产品处置标准

本产品符合欧盟 WEEE 指令 (2012/19/EU)。本产品带有废弃电气电子设备 (WEEE) 的分类符号。



本产品采用可重用并适合回收的高质量部件和材料制造。因此，在产品使用寿命结束时，请勿将其与普通生活垃圾和其他垃圾一起处置。请将废弃产品带到电气电子设备回收的收集点。您可以向地方当局询问这些收集点的位置。正确处置家用电器有助于防止对环境

和人类健康造成负面影响。

符合有害物质限量 (RoHS) 指令：

您购买的产品符合欧盟 RoHS 指令 (2011/65/EU)。该产品不含指令中规定的有害和禁用材料。

产品中有害物质的名称及含量						
部件名称	有害物质					
	铅（Pb）	汞（Hg）	镉（Cd）	六价铬(Cr VI)	多溴联苯（PBB）	多溴二苯醚（PBDE）
说明书组件	o	o	o	o	o	o
烤盘支架	o	o	o	o	o	o
烤盘	o	o	o	o	o	o
电源线	o	o	o	o	o	o
柜门	o	o	o	o	o	o
旋钮板	o	o	x	o	o	o
线组	o	o	o	o	o	o
金属外壳	o	o	x	o	o	o
黑色内胆	o	o	o	o	o	o
风机	o	o	o	o	o	o
插销	o	o	o	o	o	o
温控器	o	o	o	o	o	o
加热管	o	o	o	o	o	o
白色棉垫	o	o	o	o	o	o

本表格依据SJ/T11364的规定编制

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

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规定的限量要求

包装信息

产品包装材料由可回收材料制成，符合国家环境法规。请勿将包装废弃物与生活垃圾或其他垃圾一起处理，将其带到当地政府指定的包装材料收集点。

节能建议

根据 EU 66/2014，能效信息请见产品随附的产品收据。
以下建议将帮助您以生态和节能方式使用产品：

- 烘烤前将冷冻食物解冻。
- 在烤箱中使用深色或搪瓷容器，以便更好地传热。
- 如果食谱或用户手册中有规定，请务必预热。烘烤过程中请勿频繁打开烤箱门。
- 在长时间烘烤结束前 5 到 10 分钟关闭产品。利用余热可节省高达 20% 的电力。
- 可以尝试一次在烤箱内烹饪多道菜。可以将两个烤盘/烤架同时放在搁架上烹饪。此外，如果逐道菜地烹饪，这样也可以节能，因为烤箱热量不会损失。

宜家保证

宜家保修的有效期是多久？

此保修自您在宜家购买电器的原始日期起两（2）年内有效。需要原始销售收据作为购买凭证。如果在保修期内进行维修工作，则不会延长设备的保修期。

谁将执行该服务？

宜家服务提供商将通过自己的服务运营或授权服务合作伙伴网络提供服务。

此保修涵盖哪些内容？

保修涵盖自从宜家购买之日起由结构错误或材料故障引起的设备故障。此保证仅适用于家庭使用。例外情况在标题“本保修不涵盖哪些内容”下指定。在保修期内，只要设备无需特殊费用即可进行维修，即可承担故障补救费用，例如维修、零件、人工和差旅。在这些条件下，适用相应的当地法规。更换的零件成为宜家的财产。

IKEA 将如何纠正这个问题？

宜家指定的服务提供商将检查产品并自行决定是否在本保修范围内。如果认为在保修范围内，宜家服务提供商或其授权服务合作伙伴将通过其自己的服务运营，自行决定维修有缺陷的产品或将其更换为相同或类似的产品。

本质保不涵盖哪些内容？

- 正常磨损。

- 故意或疏忽损坏、因不遵守操作说明、不正确安装或连接到错误电压而造成的损坏tage、化学或电化学反应造成的损坏、生锈、腐蚀或水损坏包括但不限于因供水中石灰过多造成的损坏、异常环境条件造成的损坏。
- 消耗品，包括电池和灯。
- 不影响设备正常使用的非功能性和装饰性部件，包括任何划痕和可能的色差。
- 异物或物质以及清洁或疏通过滤器、排水系统或肥皂抽屉造成的意外损坏。
- 以下部件的损坏：陶瓷玻璃、配件、陶器和餐具篮、进料和排水管、密封件、灯具和灯罩、屏风、旋钮、外壳和外壳部件。除非可以证明此类损害是由生产故障造成的。
- 技术人员上门时未发现故障的情况。
- 不是由我们指定的服务提供商和/或授权服务合同合作伙伴进行的维修，或者使用非原装零件的维修。
- 因安装有缺陷或不符合规格而引起的维修。
- 在非家庭环境中使用设备，即专业用途。
- 运输损害赔偿。如果顾客将商品运送到其家中或其他地址，宜家对运输过程中可能发生的任何损坏概不负责。但是，如果宜家将商品配送至买家的送货地址，则宜家将承担配送过程中发生的商品损坏。
- 执行宜家电器初始安装的费用。

- 但是，如果宜家指定的服务提供商或其授权服务合作伙伴根据本保修条款维修或更换设备，则指定的服务提供商或其授权服务合作伙伴将在必要时重新安装维修后的设备或安装更换设备。
- 所有管道和电气安装均不属于宜家家居的责任，客户必须在执行工作之前完成这些工作。

国家/地区法律如何适用

宜家保修赋予您特定的法律权利，涵盖或超越所有当地法律要求。但是，这些条件并不以任何方式限制当地法规中描述的消费者权利。

有效范围

本保修仅在购买产品的国家/地区有效;服务将在保证条件的框架内提供。

只有在设备符合并按照以下规定进行安装时，才有义务在保证框架内提供服务：

- 提出保修索赔的国家/地区的技术规格;
- 组装说明和用户手册安全信息。

宜家电器的专属售后

请随时联系宜家指定的授权服务中心：

- 根据本保证提出服务请求;
- 要求澄清在专用宜家厨房家具中安装宜家电器的信息;
- 询问宜家电器的功能说明。

为确保我们为您提供最佳帮助，请在联系我们之前仔细阅读组装说明和/或用户手册。

如果您需要我们的服务，如何联系我们



宜家售后客户服务中心将在服务呼叫请求时通过电话协助您为您的电器进行基本的故障排除。请参阅 www.IKEA.com 并选择您当地的商店以获取当地电话号码和营业时间。

i 在致电我们之前，请确保您必须提供您需要我们帮助的设备
的宜家商品编号（8 位代码）和序列号（可在铭牌上找到的 8 位
代码）。

i 保存销售收据！这是您的购买凭证，是适用保证所必需的。销
售收据还报告您购买的每台电器的宜家名称和商品编号（8 位代
码）。

您需要额外的帮助吗？

如有任何其他与电器售后无关的问题，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设备文档。

