FORNEBY







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

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Subject to change without notice.

A Safety information

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

Children and vulnerable people safety

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

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

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

General Safety

- Only a qualified person can install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before any maintenance, cut the power supply.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls.
 Install the shelf supports in the opposite sequence.

 Use only the food sensor (core temperature sensor) recommended for this appliance.

Safety instructions

Installation



Warning! Only a qualified person must install this appliance.

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

Cabinet minimum height (Cabinet under the worktop mini- mum height)	580 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	589 mm
Height of the back of the appliance	571 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appli- ance	569 mm

Built in depth of the appliance	548 mm
Depth with open door	1022 mm
Ventilation opening minimum size. Open- ing placed on the bot- tom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4x25 mm

Electrical connection



Warning! Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable.
 Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.

- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation.
 Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door before you connect the mains plug to the mains socket.

Use



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

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

 Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



Warning! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Care and Cleaning



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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.

- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire.
- If you use an oven spray, obey the safety instructions on the packaging.

Pyrolytic cleaning



Warning! Risk of Injury / Fires / Chemical Emissions (Fumes) during the pyrolytic mode.

- During pyrolytic cleaning, fumes are released that are not harmful to humans, including infants or persons with medical conditions.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all pyrolytic ovens.
 Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all pyrolytic ovens when the pyrolytic self-cleaning program is in operation.
- Before carrying out a pyrolytic selfcleaning function or the First Use please remove from the oven cavity:
 - Any excess food residues, oil or grease spills / deposits.
 - Any removable objects (including shelves, side rails / telescopic runners, etc. provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature pyrolytic cleaning operation of all pyrolytic ovens and can be also a source for low level harmful fumes.
- Read carefully all the instructions for pyrolytic cleaning.
- Keep children away from the appliance while the pyrolytic cleaning is in operation. The appliance becomes very

- hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning and first maximum temperature use are high temperature operations that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - Provide good ventilation during and after each pyrolytic cleaning.
 - Provide good ventilation during and after the first use at maximum temperature operation.
- Ensure that any pets (especially birds) are taken as far as possible from the vicinity of the appliance location during and after the pyrolytic cleaning and first use maximum temperature operation.
 Keeping them in a different room would be the preferred option during the pyrolytic cycle and until appliance has cooled down again to room temperature. Good ventilation has to be provided during and after (till appliance cool down) operations of the pyrolytic cycle and first maximum temperature use cycle.

Internal lighting



Warning! Risk of electric shock.

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

Service

 To repair the appliance contact the Authorised Service Centre.

Use original spare parts only.

Disposal

Δ

Warning! Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

- Remove the door to prevent children and pets to get closed in the appliance.
- Packaging material:
 The packaging material is recyclable.
 Plastic parts are marked with international abbreviations such as PE,
 PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

Installation



Warning! Refer to Safety chapters.

Assembly

(i)

Refer to the Assembly Instructions for the installation.

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

This oven is only supplied with a main cable.

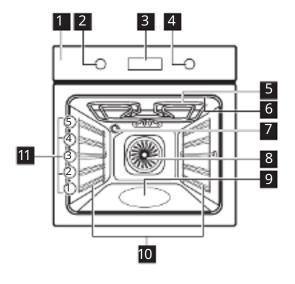
Electrical installation



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

Product description

General overview



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

Accessories

- Wire shelf x 2
 For cookware, cake tins, roasts.
- **Baking tray** x 1 For cakes and biscuits.
- Grill- / Roasting pan x 1

To bake and roast or as pan to collect fat.

- **Food Sensor** x 1
 To measure how far the food is cooked.
- **Telescopic runners** x 1 set For shelves and trays.

Control panel

Control panel overview

0] >>	٥	R	ОК		B)
Timer	Fast Heat Up	Light	Food Sen- sor	Confirm set- ting	Press	Turn the knob

Select a heating function to turn on the appliance.

Turn the knob for the heating functions to the off position to turn the appliance off.

Display



Display with key functions.

Display indicators

Basic indicators				
Lock	Assisted Cooking	Cleaning	© Settings	>>> Fast Heat Up
	Time	er indicators		
A Minute minder	End time	e Time Delay		ტ Uptimer
Progress bar - for temperature or time. The bar is fully red when the appliance reaches the set temperature.				_

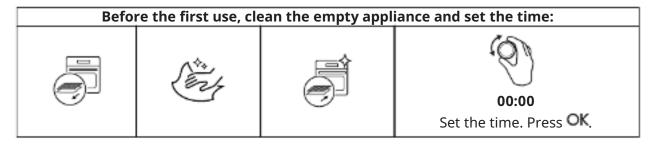
Steam cooking indicator	⊕
Food sensor indicator	R

Before first use



Warning! Refer to Safety chapters.

Initial cleaning



Initial preheating

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

How to use: Mechanical child lock

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

To open the oven door with the child lock:

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

To remov	To remove the child lock:				
Step 1	Open the door and remove the child lock with the torx key supplied with the oven.	(a) (a) (b) (c) (c)			
Step 2	Fix the screw back after removing the child lock.				

Daily use

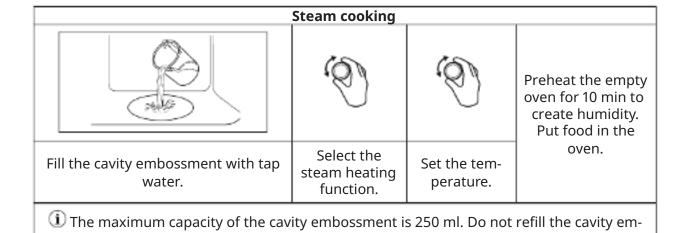


Warning! Refer to Safety chapters.

How to set: Heating functions

Step 1 Turn the knob for the heating functions and select a heating function. Step 2 Turn the control knob to set the temperature.	

	Steam cooking		
Make sure that the oven is cold.			
Step 1	Step 2	Step 3	Step 4



	When the steam cooking ends:	
Step 1	Step 2	Step 3
Turn the knob for the heat- ing functions to the off posi- tion to turn off the oven.	Carefully open the door. Re- leased humidity can cause burns.	Make sure that the oven is cold. Remove the remaining water from the cavity em-

bossment.

bossment during cooking or when the oven is hot.

Heating functions

Heating function	Application	
True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.	
Conventional Cooking	To bake and roast food on one shelf position.	
SteamBake	To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. To preserve fruit or vegetables.	
Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.	
Bottom Heat	To bake cakes with crispy bottom and to preserve food.	

Heating function	Application		
Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.		
Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.		
Grill	To grill thin pieces of food and to toast bread.		
Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.		
≡ Menu	To enter the Menu: Assisted Cooking, Cleaning, Settings.		



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

Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements. Tests according to:

BS EN 60350-1

The oven door should be closed during cooking so that the function is not

interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off after 30 sec.

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

How to set: Assisted Cooking

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

For some of the dishes you can also cook with:	The degree to which a dish is cooked:	
Food Sensor	RareMediumWell done	

Step 1	Step 2	Step 3	Step 4
©	×	P1 - P45	₩) K
Enter the menu.	Select Assisted Cook- ing. Press OK.	Select the dish. Press OK.	Insert the dish to the oven. Confirm setting.

Assisted Cooking

Legend		
17	Food sensor available. Place the Food sensor in the thickest part of the dish. The appliance turns off when the set Food sensor temperature is reached.	
Ш	The amount of water for the steam function.	
55	Preheat the appliance before you start cooking.	
	Shelf level.	

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

When the function ends check if the food is ready.

	Dish	Weight	Shelf level / Accessory		
1	Roast Beef, rare				
2	Roast Beef, medi- um	1 - 1.5 kg; 4 - 5 cm thick pieces	Pry the meat for a few minutes on a hot pan		
3	Roast Beef, well done		Insert to the appliance.		
4	Steak, medium	180 - 220 g per piece; 3 cm thick slices	Fry the meat for a few minutes on a hot pan. Insert to the appliance.		
5	Beef roast / braised (prime rib, top round, thick flank)	1.5 - 2 kg	P2; roasting dish on wire shelf Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the appliance.		

	Dish	Weight	Shelf level / Accessory	
6	Roast Beef, rare (slow cooking)			
7	Roast Beef, medium (slow cooking)	1 - 1.5 kg; 4 - 5 Use your favourite spices or simply salt fresh grounded pepper. Fry the meat for		
8	Roast Beef, well done (slow cook- ing)		minutes on a hot pan. Insert to the appliance.	
9	Fillet, rare (slow cooking)		∕∕ च2; baking tray	
10	Fillet, medium (slow cooking)	0,5 - 1.5 kg; 5 - 6 cm thick pieces	Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few	
11	Fillet, done (slow cooking)	,	minutes on a hot pan. Insert to the appliance.	
12	Veal roast (e.g. shoulder)	0.8 - 1.5 kg; 4 cm thick pieces	2 ; roasting dish on wire shelf Use your favourite spices. Add liquid. Roast covered.	
13	Pork roast neck or shoulder	1.5 - 2 kg	2 ; roasting dish on wire shelf Turn the meat after half of the cooking time.	
14	Pulled pork (slow cooking)	1.5 - 2 kg	Use your favourite spices. Turn the meat after half of the cooking time to get an even browning.	
15	Loin, fresh	1 - 1.5 kg; 5 - 6 cm thick pieces	P 2 ; roasting dish on wire shelf Use your favourite spices.	
16	Spare Ribs	2 - 3 kg; use raw, 2 - 3 cm thin spare ribs	3; deep pan Add liquid to cover the bottom of a dish. Turn the meat after half of the cooking time.	
17	Lamb leg with bones	1.5 - 2 kg; 7 - 9 cm thick pieces	Add liquid. Turn the meat after half of the cooking time.	
18	Whole chicken	1 - 1.5 kg; fresh	2; 200 ml; casserole dish on baking tray Use your favourite spices. Turn the chicken after half of the cooking time to get an even browning.	

	Dish	Weight	Shelf level / Accessory
19	Half chicken	0.5 - 0.8 kg	√ ∃ 3 ; baking tray Use your favourite spices.
20	Chicken breast	180 - 200 g per piece	Use your favourite spices. Fry the meat for a few minutes on a hot pan.
21	Chicken legs, fresh	-	№ 3 ; baking tray If you marinated chicken legs first, set lower temperature and cook them longer.
22	Duck, whole	2 - 3 kg	2 ; roasting dish on wire shelf Use your favourite spices. Put the meat on roasting dish. Turn the duck after half of the cooking time.
23	Goose, whole	4 - 5 kg	Use your favourite spices. Put the meat on deep baking tray. Turn the goose after half of the cooking time.
24	Meat loaf	1 kg	2 ; wire shelf Use your favourite spices.
25	Whole fish, grilled	0.5 - 1 kgper fish	Fill the fish with butter and use your favourite spices and herbs.
26	Fish fillet	-	3; casserole dish on wire shelf Use your favourite spices.
27	Cheesecake	-	\Box 2 ; \varnothing 28 cm springform tin on wire shelf
28	Apple cake	-	그 ; 스스 100 - 150 ml; baking tray
29	Apple tart	-	2 ; pie form on wire shelf
30	Apple pie	-	☐ 2 ; └ 100 - 150 ml; Ø 22 cm pie form on wire shelf
31	Brownies	2 kg of dough	☐ 3; deep pan
32	Chocolate muf- fins	-	2; 4 100 - 150 ml; muffin tray on wire shelf
33	Loaf cake	-	□2; loaf pan on wire shelf

	Dish	Weight	Shelf level / Accessory	
84	Baked potatoes	1 kg	2 ; baking tray Put the whole potatoes with skin on baking tray.	
35	Wedges	1 kg	3; baking tray lined with baking paper Use your favourite spices. Cut potatoes into pieces.	
36	Grilled mixed vegetables	1 - 1.5 kg	3; baking tray lined with baking paper Use your favourite spices. Cut the vegetables into pieces.	
37	Croquets, frozen	0.5 kg	☐3; baking tray	
38	Pommes, frozen	0.75 kg	☐ 3; baking tray	
39	Meat / vegetable lasagna with dry noodle plates	1 - 1.5 kg	2 ; casserole dish on wire shelf	
40	Potato gratin (raw potatoes)	1 - 1.5 kg	1 ; casserole dish on wire shelf Rotate the dish after half of the cooking time.	
41	Pizza fresh, thin	-	100 ml; baking tray lined with baking paper	
42	Pizza fresh, thick	-	3 baking tray lined with baking paper	
43	Quiche	-	2; baking tin on wire shelf	
44	Baguette / Cia- batta / White bread	0.8 kg	150 ml; baking tray lined with baking paper More time needed for white bread.	
45	All grain / rye / dark bread all grain in loaf pan	1 kg	150 ml; baking tray lined with baking paper / wire shelf	

Clock functions

Clock functions

Clock Function	Application
Φ	When the timer ends, the signal sounds.
Minute minder	

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

How to set: Clock functions

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

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

How to set: Cooking time					
Step 1	Step 2		Step 3	Step 4	
9	Ť	The display shows: 0:00	9	Ü	
Choose a heating function and set the temperature.	Press repeatedly:	STOP	Set the cooking time.	Press: OK .	

How to set: Cooking time

① Timer starts counting down immediately.

	How to set: Time Delay						
Step 1	Step 2		Step 3	Step 4		Step 5	Step 6
9	#	The display shows:	9	#	The dis- play shows:	9	₩
Select the heating function.	Press repeatedly:	of day © START	Set the start time.	Press: OK.	: ⊕stop	Set the end time.	Press: OK.
	i Timer starts counting down at a set start time.						

Using the accessories



Warning! Refer to Safety chapters.

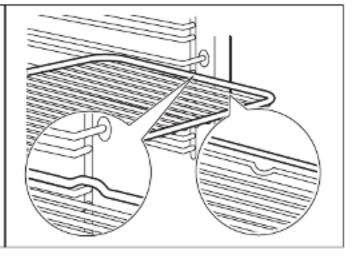
devices. The high rim around the shelf prevents cookware from slipping of the shelf.

Inserting accessories

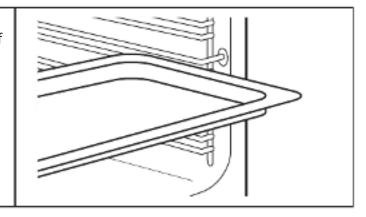
A small indentation at the top increases safety. The indentations are also anti-tip

Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



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



Food Sensor

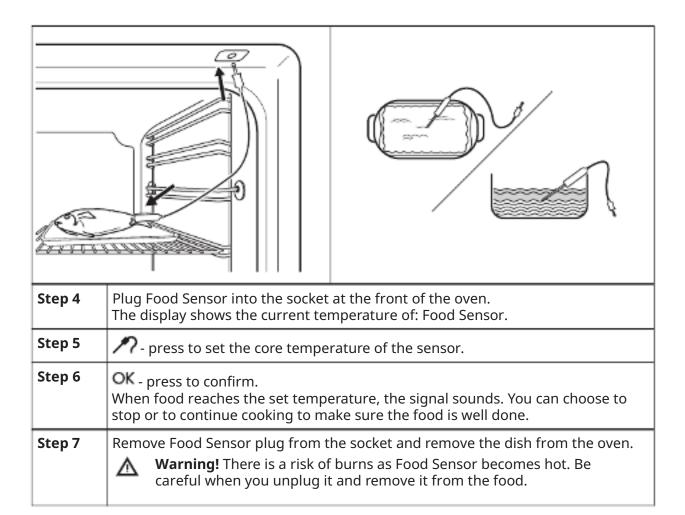
Food Sensor - measures the temperature inside the food.

There are two temperatures to be set:		
℃ /7		
The oven temperature.	The core temperature.	

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

How to use: Food Sensor

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



How to use: telescopic runners



Keep the installation instructions for the telescopic runners for future use.

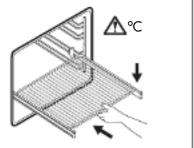


Caution! Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

With telescopic runners you can put in and remove wire shelves and trays easily.

Step 1 Pull out the right and le runners.	t hand telescopic
---	-------------------

Step 2	Put the wire shelf on the telescopic runners and carefully push them into the oven. Make sure you push back the telescopic runners fully in the oven before you close the oven door.	



Additional functions

Lock

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

Automatic switch-off

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

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5

(°C)	① _(h)	
250 - maximum	3	

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

Cooling fan

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

Hints and tips

Cooking recommendations



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

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

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

Moist Fan Baking

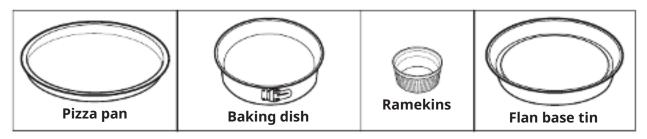
For the best results follow suggestions listed in the table below.

*))]5	(°C)	<u></u>	(min)
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Rolls, 9 pieces	baking tray or dripping pan	180	2	30 - 40
Pizza, frozen, 0.35 kg	wire shelf	220	2	10 - 15
Swiss Roll	baking tray or dripping pan	170	2	25 - 35
Brownie	baking tray or dripping pan	175	3	25 - 30
Soufflè, 6 pieces	ceramic ramekins on wire shelf	200	3	25 - 30
Sponge flan base	flan base tin on wire shelf	180	2	15 - 25
Victoria sandwich	baking dish on wire shelf	170	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	20 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35

*))}{	(°C)	<u></u>	(min)
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	3	25 - 30
Poached meat, 0.25 kg	baking tray or dripping pan	200	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	200	3	25 - 30
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	180	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	25 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	25 - 35
Tartlets, 8 pieces	baking tray or dripping pan	170	2	20 - 30
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	3	35 - 45
Vegetarian ome- lette	pizza pan on wire shelf	200	3	25 - 30
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	25 - 30

Moist Fan Baking - recommended accessories

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



Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter
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Cooking tables for test institutes

Information for test institutes

Tests according to IEC 60350-1.

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

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

Care and cleaning



Warning! Refer to Safety chapters.

Notes on cleaning



Agents

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

Use a cleaning solution to clean metal surfaces.

Clean stains with a mild detergent.



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

Moisture can condense in the appliance or on the door glass panels. To decrease the condensation, let the appliance work for 10 minutes before cooking. Do not store the food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.



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

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

How to clean: Cavity embossment

Clean the cavity embossment to remove limestone residue after cooking with steam.

Step 1	Step 2	Step 3
Pour: 250 ml of white vinegar into the cavity embossment. Use maximum 6% vinegar without any additives.		Clean the cavity with warm water and a soft cloth.

For the function: SteamBake clean the oven for every 5 - 10 cooking cycles.

How to remove: Shelf supports

Remove the shelf supports to clean the oven.

Step 1	Turn off the oven and wait until it is cold.	
Step 2	Pull the front of the shelf support away from the side wall.	

Step 3	Pull the rear end of the shelf support away from the side wall and remove it.	
Step 4	Install the shelf supports in the opposite sequence. The retaining pins on the telescopic runners must point to the front.	0 1 2

How to use: Pyrolytic Cleaning

Clean the oven with Pyrolytic Cleaning.



Warning! There is a risk of burns.



Caution! If there are other appliances installed in the same cabinet, do not use them at the same time as this function. It can cause damage to the oven.



Warning! Ensure that any pets (especially birds) are taken as far as possible from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation. Keeping them in a different room would be the preferred option during the pyrolytic cycle and until appliance has cooled down again to room temperature. Good ventilation has to be provided during and after (till appliance cool down) operations of the pyrolytic cycle and first maximum temperature use cycle.



Warning! Before carrying out a Pyrolytic self-cleaning function or the First Use, please remove from the oven cavity:

- Any excess food residues, oil or grease spills / deposits.
- Any removable objects
 (including shelves, side rails /
 telescopic runners, etc.
 provided with the product)
 particularly any non-stick pots,
 pans, trays, utensils etc.

Before you turn on the Pyrolysis:

- remove all the accessories and removable shelf supports.
- clean the oven floor with warm water and mild detergent.
- clean the inner door glass with warm water and soft cloth.
- close the oven door.

Before the Pyrolytic Cleaning:			
Turn off the oven and wait until it is cold.	Remove all accessories.	Clean the oven floor and the in- ner door glass with warm water, a soft cloth and a mild deter- gent.	

Pyrolytic Cleaning			
Step 1	Enter menu: Cleaning 🗹 .		
Optio	n	Duration	
C1 - Light cl	eaning	1 h	
C2 - Normal	cleaning	1 h 30 min	
C3 - Thorough	ough cleaning 2 h 30 min		
Step 2	OK - press to select the cleaning programme.		
Step 3	OK - press to start the cleaning.		
Step 4	After cleaning, turn the knob for the heating functions to the off position.		
\bigcirc When the cleaning starts, the oven door is locked and the lamp is off. Until the door unlocks the display shows: \bigcirc .			

When the cleaning ends:			
Turn off the oven and wait until it is cold.	Clean the cavity with a soft cloth.	Remove the residue from the bottom of the cavity.	

Cleaning Reminder

The oven reminds you when to clean it with pyrolytic cleaning.				
flashes in the display for 5 sec after each cooking session.	To turn off the reminder enter the Menu and select Settings, Cleaning Reminder.			

How to remove and install: Door

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



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

Step 1	Open the door fully and hold both hinges.	
Step 2	Lift and pull the latches until they click.	
Step 3	Close the oven door halfway to the first opening position. Then lift and pull to remove the door from its seat.	
Step 4	Put the door on a soft cloth on a stable surface.	
Step 5	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.	2
Step 6	Pull the door trim to the front to remove it.	B 1
Step 7	Hold the door glass panels by their top edge and carefully pull them out one by one. Start from the top panel. Make sure the glass slides out of the supports completely.	

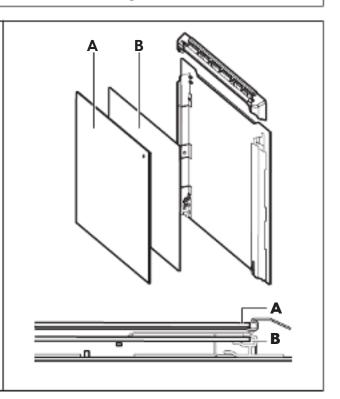
Step 8	Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.	
Step 9	After cleaning, install the glass panels, the door trim and the oven door, close the latches on the both hinges.	
If the door is installed correctly, you will hear a click when closing the latches.		

Make sure that you put the glass panels (A and B) back in the correct sequence. Check for the symbol / printing on the side of the glass panel, each of the glass panels looks different to make the disassembly and assembly easier.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

When installed correctly the door trim clicks.

Make sure that you install the middle panel of glass in the seats correctly.



How to replace: Lamp



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

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

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

Back lamp

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

Troubleshooting



Warning! Refer to Safety chapters.

What to do if...

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

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

Components			
Problem	Check if		
The lamp is turned off.	Moist Fan Baking - is turned on.		
The lamp does not work.	The lamp is burnt out.		
The Food sensor does not operate.	The plug of the Food sensor is fully inserted into the socket.		

Error codes			
The display shows	Check if		
Err C2	You removed the Food sensor plug from the socket.		
Err C3	The appliance door is closed or the door lock is not broken.		
Err F102	The appliance door is closed.		
Err F102	The door lock is not broken.		
00:00	There was a power cut. Set the time of day.		

Error codes

If the display shows an error code that is not in this table turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.

Cleaning			
Problem	Check if		
The water leaks out of the cavity embossment.	There is too much water in the cavity embossment.		

Service data

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

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

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

Technical data

Technical data

Dimensions (internal)	Width Height Depth	480 mm 361 mm 416 mm
Area of baking tray	1438 cm²	
Top heating element	2300 W	
Bottom heating element	1000 W	
Grill	2300 W	
Ring	2400 W	
Total rating	3490 W	
Voltage	220 - 240 V	
Frequency	50 - 60 Hz	
Number of functions	9	

Energy efficiency

Product Information Sheet according to UK Ecodesign and Energy Labelling Regulations

Supplier's name	lier's name IKEA	
Model identification	FORNEBY 305.569.03 FORNEBY 905.568.96	
Energy Efficiency Index	81.2	
Energy efficiency class A+		
Energy consumption with a standard load, conventional mode	- 0.93 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle	
Number of cavities 1		
Heat source	Electricity	
Volume	72	
Type of oven	Built-In Oven	
Maga	FORNEBY 305.569.03	34.0 kg
Mass	FORNEBY 905.568.96	34.0 kg

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

Energy saving



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

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

Use metal cookware to improve energy saving.

When possible, do not preheat the appliance before cooking.

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

Cooking with fan

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

Residual heat

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

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of

cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to warm up other dishes.

Keep food warm

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

Cooking with the lamp off

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

Moist Fan Baking

Function designed to save energy during cooking.

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

Menu structure

Menu

Step 1	Step 2	Step 3	Step 4	Step 5
(P)	(S)	©	Ť	9
= - select to enter the Menu.	Select the option from Menu struc- ture and press OK.	Select the set- ting.	OK - press to confirm setting.	Adjust the value and press OK .

Turn the knob for the heating functions to the off position to exit the Menu.

Menu structure				
Assisted Cooking 🗶	Cleaning 🚽	Settings 🗐		

	Settings					
01	Time of day	Change	02	Display brightness	1 - 5	
03	Key tones	1 - Beep 2 - Click 3 - Sound off	04	Buzzer volume	1 - 4	
05	Food Sensor Action	1 - Alarm and stop 2 - Alarm	06	Uptimer	On / Off	
07	Light	On / Off	08	Fast Heat Up	On / Off	

	Settings					
09	Cleaning Reminder	On / Off	10	l	Activation code: 2468	
11	Software version	Check	12	Reset all settings	Yes / No	

Environmental concerns

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol Δ with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA guarantee

How long is the IKEA guarantee valid?

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

Who will execute the service?

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

What does this 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 EU guidelines (Nr. 99/44/EG) and the respective

local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

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

What is not covered under this guarantee?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.

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

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

How country law applies

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

Area of validity

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

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

The dedicated After Sales Service for IKEA appliances:

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

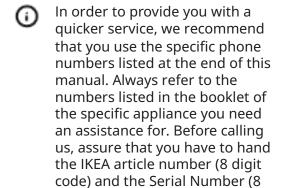
- **1.** make a service request under this quarantee;
- 2. ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
 - the overall IKEA kitchen installation:
 - connections to electricity (if machine comes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

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

How to reach us if you need our service



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



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

digit code that can be found on the rating plate) for the appliance of which you need our assistance.

Do you need extra help?

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

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Magyarország 06-1-252-1773 Belföldi díjszabás Hétköznap 8.00 és 17.00 óra között Nederland Luxembourg 050-7111267 (1900-BELIKEA) +31 507111267 (1010-miternationaal) Geen extra kosten. Alleen lokaal tarief. Hétköznap 8.00 és 17.00 óra között Norge 2272 35 00 Takst innland 8 til 18 ukedager Österreich +431-2056356 max. 10 Cent/min. Mo - Fr 8.00 - 20.00 Uhr Polska 801 400 711 and +48 22 749 60 99 Koszt zgodny z taryfą operatora Od 8 do 20 w dni robocze Portugal 211557985 Chamada Nacional 9 às 21. Dias de Semana *excepto feriados România 021 211 08 88 Tarifapel naţional 8 - 20 în zileel ulcrătoare Poccuя 8 495 6662929 Действующие телефонные тарифы 2 8,00 20 no pa60-чим дням Время московское Schweiz Тarif Ges appels nationaux 8 à 20. En semaine Svizzera 1 38618108621 lokalni strošek je običajna tržna vrednost, odvisna odponudnika telefonje 8.00 – 16.00 ob delavnikih Slovenija +38618108621 lokalni strošek je običajna tržna vrednost, odvisna odponudnika telefonje 8.00 – 16.00 ob delavnikih Slovensko (02) 3300 2554 Cena vnútroštátneho hovor	Κυπρος	22 030 529	Υπεραστική κλήση		
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