



IK.305.577.90

FORNEBY Forced Air Oven with Direct Steam, 500 Stainless Steel Colour

USER MANUAL

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your FORNEBY Forced Air Oven with Direct Steam. Please read this manual thoroughly before using the appliance and keep it for future reference.



Front view of the FORNEBY Forced Air Oven, showcasing its stainless steel finish and digital display.

Important Safety Information

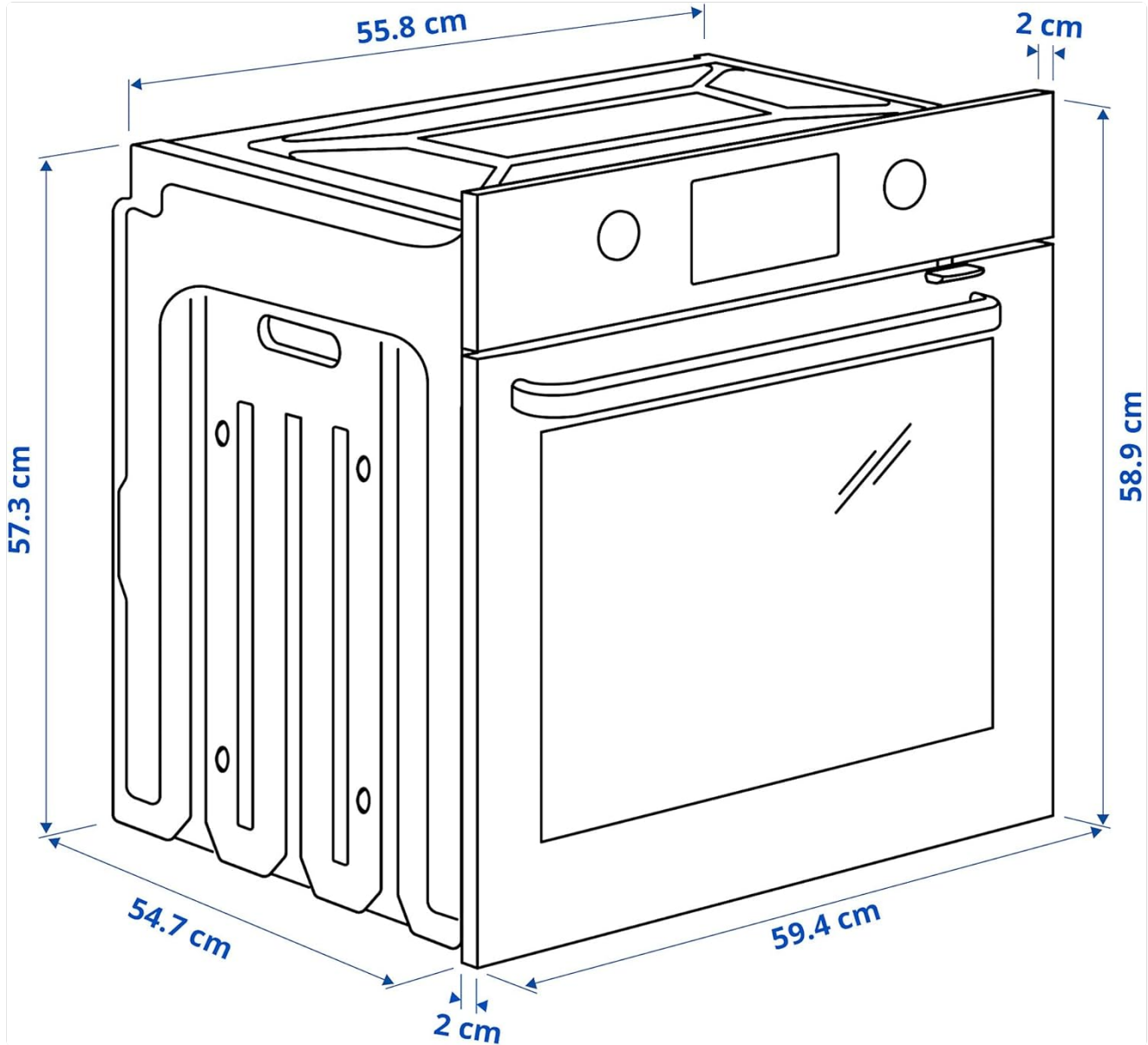
- Always read and understand all instructions before using the oven.
- This appliance is intended for household use only.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Ensure proper ventilation around the oven during operation.
- Keep children and pets away from the appliance during operation and cooling.
- Disconnect the appliance from the power supply before cleaning or maintenance.

2. Setup and Installation

The FORNEBY oven is designed for built-in installation. Ensure the installation area meets the required dimensions and electrical specifications.

Dimensions and Clearance

- Width: 59.4 cm
- Depth: 56.7 cm
- Height: 58.9 cm
- Volume: 72 litres
- Weight: 32.70 kg



Detailed dimensional drawing of the FORNEBY oven, showing precise measurements for installation.

Electrical Connection

This oven operates on electric power. The cord length is 150.0 cm. Ensure the electrical supply matches the requirements specified on the appliance rating plate.



The FORNEBY oven seamlessly integrated into a modern kitchen cabinet, demonstrating its built-in design.

3. Operating Instructions

Your FORNEBY oven features forced air heating with direct steam, offering versatile cooking options.

Control Panel Overview

The oven is equipped with intuitive controls and a digital display for setting temperature, time, and cooking functions.

Cooking Functions

- **Forced Air Heating:** Circulates hot air evenly for consistent cooking and baking.
- **Direct Steam:** Injects steam directly into the oven cavity, ideal for baking bread, roasting meats, and steaming vegetables.
- **Convection:** Utilizes a fan to distribute heat, ensuring faster and more even cooking.
- **Hot Air Defrost:** A gentle defrosting method using circulating warm air.



The spacious interior of the FORNEBY oven, showing multiple dishes cooking simultaneously on different racks.

Using the Direct Steam Function

1. Locate the water reservoir or designated area for water inside the oven cavity.
2. Carefully pour the recommended amount of clean water into the reservoir.
3. Select the desired cooking program that incorporates steam.
4. The oven will automatically generate and inject steam during the cooking cycle.



A hand carefully pouring water into the designated reservoir inside the oven, preparing for the direct steam function.

Oven Accessories

The oven comes with standard accessories such as baking trays and wire racks, designed for optimal performance.



Standard oven accessories including a dark baking tray and a chrome wire rack, placed on a wooden countertop.

4. Care and Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your FORNEBY oven.

Cleaning the Oven Interior

- Allow the oven to cool completely before cleaning.
- Wipe down the interior surfaces with a damp cloth and mild detergent.
- For stubborn stains, use a non-abrasive oven cleaner suitable for stainless steel interiors.
- Remove and clean oven racks and trays separately.



A close-up view of the oven interior, showing the fan and the base, ready for cleaning or water addition.

Cleaning the Exterior

- Clean the stainless steel exterior with a soft cloth and a stainless steel cleaner or mild soapy water.
- Avoid abrasive cleaners or scouring pads that can scratch the surface.

5. Troubleshooting

If you encounter issues with your FORNEBY oven, refer to the common problems and solutions below before contacting support.

Common Issues and Solutions

Problem	Possible Cause	Solution
Oven not heating	No power supply; incorrect settings.	Check power connection and circuit breaker; verify cooking mode and temperature settings.
Uneven cooking	Improper rack position; overloaded oven.	Use recommended rack positions; avoid overcrowding the oven.
Steam function not working	Water reservoir empty; steam nozzle blocked.	Refill water reservoir; clean steam nozzle if necessary.
Display not working	Power interruption; internal fault.	Reset power by unplugging for a few minutes; if issue persists, contact support.

6. Technical Specifications

Feature	Detail
Brand	Generic
Model Number	IK.305.577.90
Capacity	72 litres
Installation Type	Built-In
Special Features	Forced Air Heating with Direct Steam
Heating Method	Convection
Colour	Stainless Steel
Finish Type	Stainless Steel
Fuel Type	Electric
Defrost System	Hot Air Defrost
Door Orientation	Front
Assembled Width	59.4 cm
Assembled Depth	56.7 cm
Assembled Height	58.9 cm
Weight	32.70 kg
Cord Length	150.0 cm
Manufacturer	ProTuning
Date First Available	16 July 2025

7. Warranty and Support

Product Guarantee

Your FORNEBY oven comes with a **5-year guarantee**. Please refer to the guarantee brochure provided with your purchase for detailed terms and conditions.

Customer Support

For technical assistance, spare parts, or warranty claims, please contact the manufacturer, ProTuning, or refer to the product's listing page on Amazon for further support options:

FORNEBY Forced Air Oven Product Page

