

IKEA ORMINGE Range with Gas Cooktop Instruction Manual

Home » Ikea » IKEA ORMINGE Range with Gas Cooktop Instruction Manual



Design and Quality
IKEA of Sweden
ORMINGE

Contents

- 1 ORMINGE Range with Gas
- Cooktop
- 2 Safety Information
- 3 Product description
- **4 Product introduction**
- **5 Control panel**
- **6 Rating Plate Location**
- 7 Package contents
- 8 Preparation
- 9 How to use the hob
- 10 How the operate the oven
- 11 Care and cleaning
- 12 Troubleshooting
- 13 Technical data
- 14 Injector table
- 15 IKEA limited guarantee
- 16 Documents / Resources
 - 16.1 References

ORMINGE Range with Gas Cooktop

IMPORTANT

Installer should leave these instructions with appliance.

Consumer should read these instructions before using the appliance and should retain them for future reference.

IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS

 $\sqrt{\text{WARNING:}}$ Read all safety instructions before using the product.

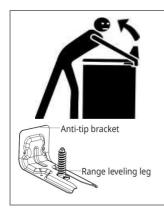
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



MARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket packed with range to the structure wall or floor.
- Ensure the anti-tip bracket is re-engaged when the range is moved to floor or wall.
- Re-engage the anti-tip bracket if the range is moved.
- See installation instructions for details.
- Do not operate the range without anti-tip bracket in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children or adults.





"After installation cautiously grip the rear of the range to ensure the anti-tip bracket is engaging the rear foot of range."

Check for proper installation and use of the anti-tip bracket. Carefully tip the range for ward pulling from the back to ensure that the anti-tip bracket engages the range leg and prevents tip-over. Range should not move more than 1" (25 mm).

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
 - Installation and service must be performed by a qualified installer, service agency or the gas supplier.

IMPORTANT: This appliance is intended for normal household use only. It is not approved for outdoor or other non-household uses (including sea or air-going vessels). See the Statement of Limited Warranty. If you have any questions, contact the manufacturer.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

Explanation of symbols

Throughout this User Manual the following symbols are used:

 $oldsymbol{oldsymbol{arphi}}$ Important information or useful hints about usage.

Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.

DANGER indicates a hazardous situation which, if not avoided, will result in death or serious injury. WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury. **CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury. **NOTICE** is used to address practices not related to physical injury.

Please read these instructions before installation or using your appliance!

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.

Therefore, we advise you to read through this user manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the user manual as well.

The user manual will help you use the product in a fast and safe way.

WARNING: Save these instructions for the local electrical inspectors use.

WARNING: This product can only be used in the rooms which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and its maintenance done frequently. Carbon Monoxide sensor should be installed maximum 6.5 feet away from the product.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it including original date of purchasing. (The waranty does not convey if the unit is sold).
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.



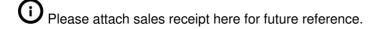
Please refer to the www.IKEA.com for the full list of IKEA appointed

After Sales Service Provider and relative national phone numbers.

Please record your model and serial numbers below for reference.

For S/N please go to TECHNICAL DATA chapter.

Purchase Date Model Number Serial Number

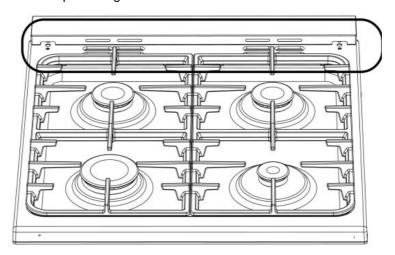


Safety Information

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

A Basic safety instructions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never use when judgment or coordination is impaired by the use of alcohol and/or drugs
- If the supply cord damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent or similarly qualified persons.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions;
 see Troubleshooting.
- Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.
- Never modify or alter the construction of the range including by removing leveling legs, panels, wire covers, anti-tip brackets, or screws, or any other part of the appliance.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Your body accidentally can turn the knobs, please make sure that your body do not touch to knobs not for use.
- WARNING: Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- WARNING: To avoid permanent damage to the oven bottom finish do not line the oven bottom with any type of foil or liner.
- **WARNING:** Never cover the top of burner grates with any kind of cover. Use only cooking utensils with recommended diameters. Make sure ventilation and oven fume oulets shown below are not closed. Otherwise fire hazard and carbon monoxide poisoning can occur.



- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto this range, shall not be used in conjunction with this gas range.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Fire risk! Do not store flammable material in the range and/or in the drawer/bottom part of range.
- Do not use water on grease fires.
 - Smother fire or flame or use dry chemical or foam type extinguisher.
- Do not leave empty pots or pans on plates that are switched on.
 They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not use aluminium foil to line surface unit drip bowls or oven bottoms or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, and/or fire.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- Always use only dry potholders or heat-resistant gloves when inserting or removing the dishes into/from your oven. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- WARNING: NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. Do not use the oven with front door glass removed or broken.
- Rear surface of the oven gets hot when it is in use. Electric connection should not touch the rear surface, otherwise the main cable may get damaged. Do not trap the main cable between the hot oven door and frame.
 Do not route the main cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable materiel could be ignited if brought in contact with hot surfaces or heating elements and may cause severe burns.
- Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Place the oven rack in the desired position while the oven is cool. If racks must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the rack to the stoplock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- After broiling, always take any broiler pan out of the oven and clean it. Leftover grease in a broiler pan can catch fire next time you use the pan.
- Check that all controls on the appliance are switched off after use.
- **U IMPORTANT:** Call the authorized service for installation of the appliance to be used. After this procedure, guarantee period will be started.

⚠ Safety for children

- WARNING: Stepping, leaning or sitting on the door or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.
- Accessible parts may be hot when the broil is in use. Young children should be kept away.
- Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough
 to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface
 units until they have had sufficient time to cool. Among these areas are (identification of areas) for example, the
 cook-top and surfaces facing the cooktop.
- CAUTION: Do not store items of interest to children in the cabinets above the range or on back guard of a range. Children climbing on the range to reach items could be seriously injured.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

Safety when working with electricity

- **WARNING:** Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
- WARNING: Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.
- In case of any damage, switch off the appliance and disconnect it from the main supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.
- Do not operate the appliance barefooted.
- Never touch the appliance with wet hands or feet.

Safety when working with gas

- WARNING: To reduce the risk of personal injury in the event of a grease fire, observe the following:
- Smother flames with a closefitting lid, cookie sheet, or metal tray, then turn off the burner.
 Exercise caution to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.
- Never pick up a flaming pan— You may be burned.
- · Do not use water, including wet rags
- Or towels—a violent steam explosion will result.
- Make certain that gas shutoff valve and all burner controls are in the OFF position before beginning.

Use an extinguisher only if:

- 1) You know you have a CLASS ABC extinguisher and you already know how to operate it.
- 2) The fire is small and contained in the area where it started.

- 3) The fire department is being called.
- 4) The fire does not obstruct your escape route.
- **WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing properity damage, personal injury or death.
- Any works on gas equipment and systems may only be carried out by authorized qualified persons.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See Before installation.
- CAUTION: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- This product should be used in a room which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and is maintained frequently. Carbon Monoxide sensor should be installed maximum 2 meters away from the product.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colorless, odorless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Hob burners will not automatically re-ignite in the event of power failure and unignited gas will still be expelled from the burners. Switch off burners immediately whenever a power failure occurs.

1 Intended use

- **WARNING:** NEVER use this appliance as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating the oven.
- Use this appliance only for its intended use as described in this manual. Never use the appliance for storage.
- This appliance should not be used for warming the plates under the broil, hanging towels and dish cloths on the handles, for drying and the space heating purposes.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- This appliance is not intended to use at mobile homes, recreational vehicles.

- · Do not obstruct the flow of ventilation air.
- The manufacturer shall not be held liable for any damage caused by improper use or handling errors.
- The appliance can be used for defrosting, baking, roasting and broiling food.

Disposal

Packaging material

DANGER: Risk of suffocation by the packaging materials!

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Future transportation

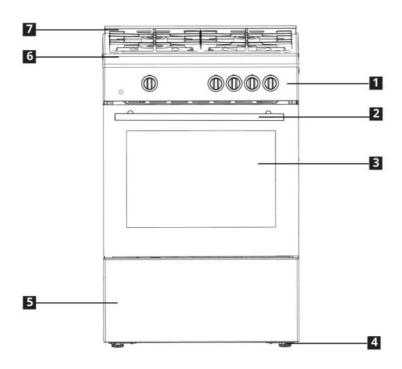
Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

NOTICE: Do not place other items on the top of the appliance. The appliance must be transported upright. Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

IMPORTANT: Verify the general appearance of your equipment by identifying possible damage during the transportation.

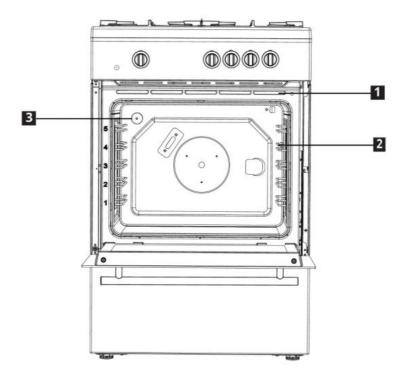
To prevent the wire shelf and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls. If you do not have the original carton Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

Product description



1 Control panel 2 Handle 3 Front door 4 Foot	5 Bottom part 6 Burner plate 7 Island trim
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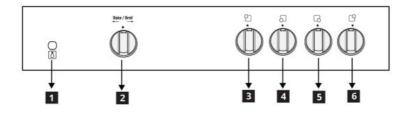
Product introduction



- 1 Ventilation holes
- 2 Wire shelves

3 Lamp

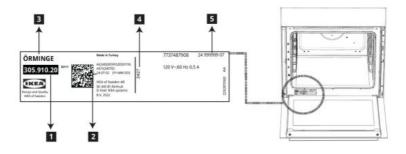
Control panel



- 1 Lamp button
- 2 Oven/broil control knob
- 3 Normal burner Rear left

- 4 Rapid burner Front left
- 5 Auxiliary burner Front right
- 6 Normal burner Rear right

Rating Plate Location



- 1. Arcticle number
- 2. Production date (Year-Month-Day)
- 3. Arcticle name

- 4. Production date (Year-Week)
- 5. Serial number

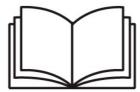
The rating plate is the official representation. Please pay attention to the label on the product.

Package contents

Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. Assembly instruction

Product installation instructions guide.



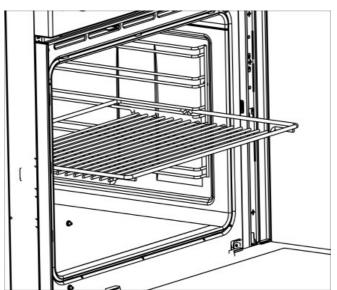
2. Wire Shelf

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



3. Proper positioning of the wire shelf on sliding shelves

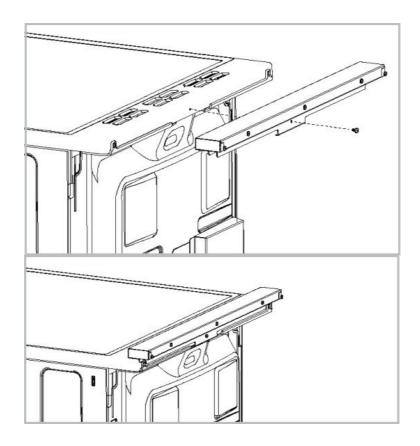
It is important to position the broil and/or dripping pan on the wire shelves correctly. Slide the broil or the dripping pan completely between the 2 rails and make sure it is stable before putting a dish on it (Please see the following figure).



4. Island trim

To secure the island frame to the product, remove the island frame assembly from the packaging.

Position the island trim assembly as indicated. Secure the island trim assembly to the device with the screw provided. Do not overtighten to avoid damaging the product or the island covering.



CAUTION: You can download the user manual and installation guide from www.ikea.com

Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark colored or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

First cleaning of the appliance

The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.

2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

IMPORTANT: Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

 Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

WARNING: Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Gas oven

- 1. Take all baking trays and the wire grill out of the oven.
- 2. Close the oven door.
- 3. Keep gas oven/broil control knob pressed and turn it counter clockwise.
 - » An ignition spark is generated and the gas is ignited.
- 4. Keep the gas oven/broil control knob pressed for another 3 to 5 seconds.
- 5. Be sure that gas has ignited and flame is present.
- 6. Set the temperature 350° F.
- 7. Operate the oven about 30 minutes.
- 8. Turn off your oven.

Broil

- 1. Take all baking trays and the wire grill out of the oven.
- 2. Keep the oven/broil control knob pressed and turn it clockwise to the "Broil".
 - » An ignition spark is generated and the gas is ignited.
- 3. Keep the knob pressed for 3 to 5 seconds more.
- 4. Be sure the gas is ignited and flame is visible at the broiler.
- 5. Let the flame stabilize about 1 minute and close the oven door.
- 6. Operate the broil about 30 minutes.
- 7. Turn off your oven.

IMPORTANT: Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

Cooling Fan

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. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat. The cooling fan 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.

How to use the hob

General information about cooking

• WARNING: Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire with water! When oil catches fire, cover it with a fire blanket. Turn off the hob if it is safe to do so and call the fire department.

CAUTION: Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame.

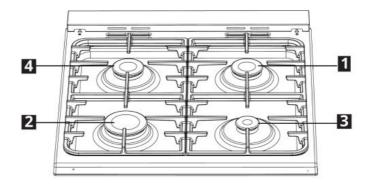
WARNING: For your safety, top burner flame size must be adjusted so that it does not extend beyond the edge of the cooking utensil. Failure to do so can cause fire hazard.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones.
- Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas cooking

 Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center.

Using the burners/plates



- 1. Normal burner 7-7.8" (18-20 cm)
- 2. Rapid burner 8.66-9.44" (22-24 cm)
- 3. Auxiliary burner 4.7-7" (12-18 cm)
- 4. Normal burner 7-7.8" (18-20 cm) is list of advised diameter of pots to be used on related burners.

WARNING: Do not use cooking pans beyond the dimension limits given above. Using larger pans causes risk of carbon monoxide poisoning, overheating of adjacent surfaces and control knobs. Using smaller pans causes your risk of being burned by the flame.

Igniting the gas burners

Gas burners are controlled with gas hob knobs.

"Hi" symbol indicates the highest cooking power and "Lo" symbol corresponds to the lowest cooking power. In turned off position (top), gas is not supplied to the burners.



- 1. Keep burner knob pressed.
- 2. Turn it counter clockwise to level "Hi". Gas is ignited with the spark created.
- 3. Adjust it to the desired cooking power.
- 4. If there is no electricity; ignite the gas with the gas lighter.

Turning off the gas burners

Turn the knob to off (upper) position.

Gas shut off safety system (in models with thermic component)

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.



1. Gas shut off safety

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.

DANGER: Release the button if the burner is not ignited within 15 seconds.

Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

Switching the plate off

Turn plate control knob to off position (top).

WARNING: This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov
Note: Nickel is a component in all stainless steel and some other metal components.

How the operate the oven

General information on baking, roasting and broiling

WARNING: Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away.

Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

DANGER: Hot surfaces may cause burns! Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heatresistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or Broil on. Do not change the rack position when the
 oven is hot.
- Always place oven racks in desired locationwhile oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- · Keep the oven door closed.

Tips for roasting

Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole

chicken, turkey or a large piece of meat.

- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for broiling

Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out to much. Flat pieces, meat skewers and sausages are particularly suited for broiling as are vegetables with a high water content such as tomatoes and onions.

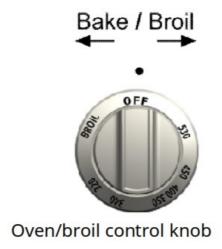
- Distribute the pieces to be broiled on the wire shelf.
- If the broiling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in dripping pan for easy cleaning.

Fire danger due to food which is unsuitable for Broiling!

Only use food for Broiling which is suitable for intensive Broiling heat. Do not place the food too far in the back of the Broil. This is the hottest area and fat food may catch fire.

How to use the gas oven

The gas oven is operated by the oven/broil control knob. In off position (top) the gas supply is locked.



Switch on the gas oven

The gas oven is automatically ignited by oven/broil control knob.

- 1. Keep gas oven/broil control knob pressed and turn it counter clockwise.
 - » An ignition spark is generated and the gas is ignited.
- 2. Keep the gas oven/broil control knob pressed for another 3 to 5 seconds.
- 3. Be sure that gas has ignited and flame is present.
- 4. Select the desired baking temperature.
- 5. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.

DANGER:

A Risk of deflagration by gas that is not ignited!

The device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

Switch off the gas oven

1. End of cooking time, turn gas oven/broil control knob to off position (top).

Cooking times table

1st rack of the oven is the bottom rack.

Maximum load capacity of oven tray: 4 kg (8.8 lb).

The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Food	Preheati ng*	Insertion level	Control knob position (F)	Cooking	
Apple pie	10 min.	3	350	6070 min.	
Fruit tart	10 min.	3	350	6070 min.	
Pie	10 min.	3	350	6070 min.	
Cookies	10 min.	4	350	3040 min.	
Pastry	10 min.	34	350	4050 min.	
Cake	10 min.	3	350	6070 min.	
Biscuits	10 min.	4	350	3040 min.	
Roast lam b	10 min.	45	450	3545 min. per 450 g + 30 min.	
Roast Bee f	10 min.	3	450	100130 min. per 450 g + 30 min.	
Turkey	10 min.	3	450	100130 min. per 450 g + 30 min.	
Poultry	10 min.	3	450	100130 min. per 450 g + 25 min.	
Casserole s	10 min.	4	450	100130 min. §	
Fish	10 min.	3	350	4555 min.	
Macaroni	10 min.	4	350	5055 min.	
Small cak es	10 min.	34	350	4050 min.	
Victoria sandwich	10 min.	3	350	3035 min.	
	knob positio	on 3 / § depe	nding on quantity / # depending on size		

Tips for baking cakes

- 1. If pastry is too dry,
 - » Increase the temperature by 50°F and reduce the cooking time.
- 2. If pastry dropped,
 - » Use less liquid or lower the temperature by 50°F.
- 3. If pastry is too dark on top,
 - » Place it on a lower rack, lower temperature, and increase the cooking time.
- 4. If cooked well on the inside but sticky on the outside,
 - » Use less liquid, lower the temperature, and increase the cooking time.

Tips for baking pastry

- 1. If the pastry is too dry,
 - » Increase the temperature some 50°F and decrease the cooking time.
 - » Dampen the layers of dough with a sauce composed of milk, oil, egg and yogurt.
- 2. If the pastry takes too long to bake,
 - » Make sure that the thickness of the pastry you have prepared does not exceed the depth of the tray and remain level with it.
- 3. If the upper side of the pastry gets browned, but the lower part is not cooked,
 - » Make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between and on the dough layers for an even browning.
 - » Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one-layer-lower shelf next time.

Tips for cooking vegetables

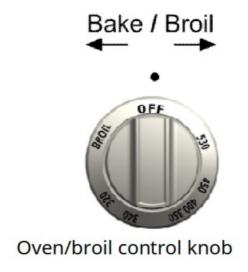
- 1. If the vegetable dish runs out of juice and gets to dry,
 - » Since using a lid during cooking will keep the juice of the dish in the pan, cook your vegetable dishes in a pan with a lid instead of a tray.
- 2. If a vegetable dish does not get cooked,
 - » Boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the broil

WARNING Hot surfaces may cause burns! Keep children away from the product.

Close oven door during Broiling.

The broil is operated by oven/broil control knob. In off position (top) the gas supply is locked.



Switching on Broil

Broil is ignited automatically with oven/broil control knob.

- 1. Keep the oven/broil control knob pressed and turn it clockwise to the "Broil".
 - » An ignition spark is generated and the gas is ignited.
- 2. Keep the knob pressed for 3 to 5 seconds more.
- 3. Be sure the gas is ignited and flame is visible at the broiler.
- 4. Let the flame stabilize about 1 minute and close the oven door.

DANGER: Risk of deflagration by gas that is not ignited!

The device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

Switch off broil

- 1. Turn the oven/broil control knob to off (upper) position.
 - O Do not use upper level for boiling
 - For optimum broil coverage, position the wire shelf towards the front of the oven just out of contact with the glass door. Placing the wire shelf fully to the rear of the oven will reduce the broil coverage.

Cooking times table

- 1st rack of the Broil is the bottom rack.
- i Do not use the top rack for broiling.
- The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Food	Preparation/setting	Broiling tim e #	
Toasting of bread products		310 min.	
Small cuts of meat, sausage s, bacon, etc.		1520 mi n.	
Chops, gammon steaks, chic ken pieces, etc.	Chicken with wire rack in upturned position.	2025 mi n.	
Whole fish, fish fillets, fish fin gers	Whole fish and fish fillets placed in the base of the grill pan.	1020 mi n.	
Fish in breadcrumbs		1520 mi n.	
Pre-cooked potato products		1520 mi n.	
Pizza	Placed in the base of the grill pan.		
Broiling/browning of food	Dish placed directly on the base of the grill compartment.	810	
# depending on size resp. thickness			

Care and cleaning

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

DANGER: Disconnect the product from main supply before starting maintenance and cleaning works. There is the risk of electric shock!

ADANGER: Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle.

 Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.
- O IMPORTANT: The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface,

which may result in shattering of the glass.

- O IMPORTANT: Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- CAUTION: The accessories and parts of the appliance are not suitable for washing in a dishwasher.

Cleaning the burner/plate Gas hobs

- 1. Remove and clean the burner grates and burner caps and clean them.
- 2. Clean the hob.
- 3. Refit the burner caps and make sure that they are seated correctly.
- 4. When installing the pan supports, pay attention to place the burner gratesso that the burners are centered.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.

O IMPORTANT: Do not remove the control knobs for control panel cleaning.

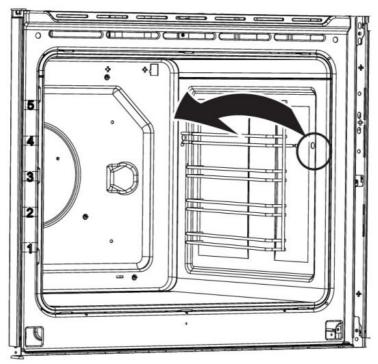
Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Do not allow fat or oils to build up in the oven base, or oven accessories.

To clean the side wall

- 1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
- 2. Remove the side rack completely by pulling it towards you.



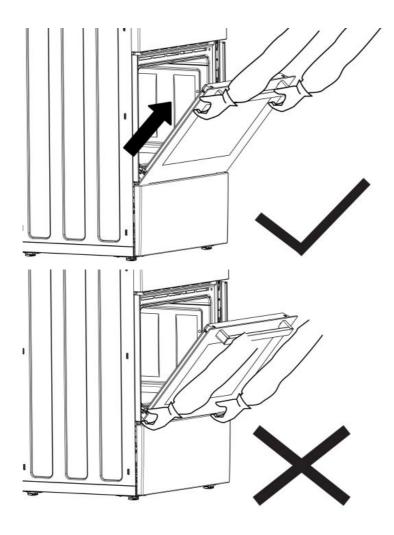
Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

O Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

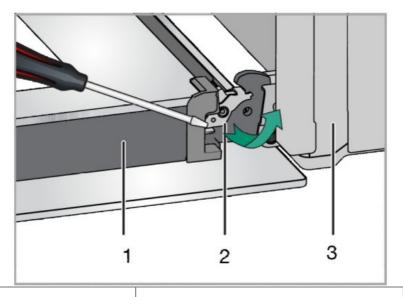
When removing the oven door, make sure oven is cool and power to the oven has been turned off before removing the door.



CAUTION: When removing the product cover, do not hold it under the cover.

Failure to do so could result in electrical shock or burns. The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage. Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury. Failure to grasp the oven door firmly and properly could result in personal injury or product damage. To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed—the hinge could be damaged and injury could result. Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

- 1. Open the front door (1).
- 2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.

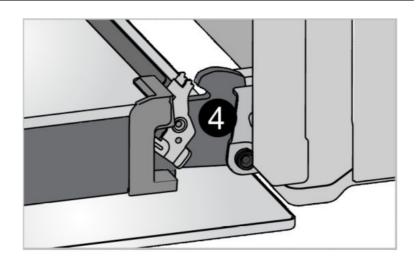


1 Door

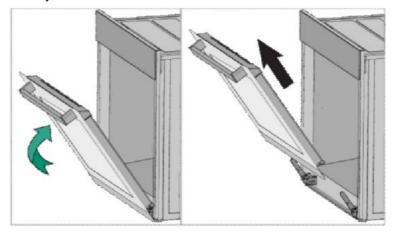
2 Hinge lock(closed position)

3 Oven

4 Hinge lock(open position)



3. Move the front door to half-way.



4. Remove the front door by pulling it upwards to release it from the right and left hinges.

O Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Replacing the oven lamp

DANGER: Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.

Hot surfaces may cause burns!

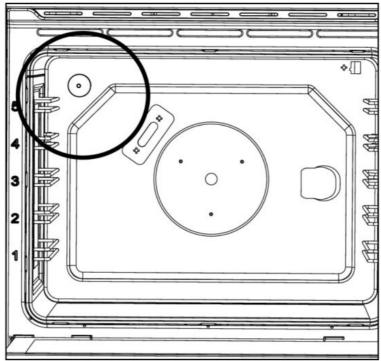
The lenses must be in place when using the oven.

The lenses serve to protect the light bulb from breaking.

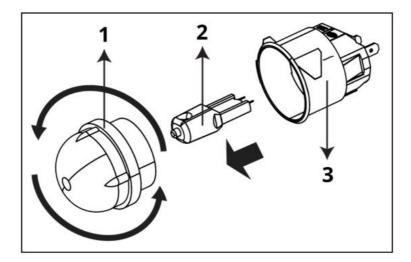
The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

O Position of lamp might vary from the figure.

Oven lamps can be obtained from Authorised Service Agents or technician with license.



Each oven is equipped with one halogen lights located in the back wall of the oven. The lights are switched on when the door is opened or when the oven is in a cooking cycle. Each light assembly consist of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.



- 1. Lens
- 2. Halogen bulb
- 3. Bulb socket (fixed in place)
 - Disconnect the product from mains.
 - Turn the glass cover counter clockwise to remove it.
 - Pull out the oven lamp from its socket and replace it with the new one.
 - Install the glass cover.

Troubleshooting

Consult the Authorised Service Agent or technician with license or the dealer where you have purchased the product if you cannot remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

Problem	Possible Cause	Solution	
Oven emits steam when it is in use.	It is normal that steam escapes during operation.	This is not a fault.	
Product emits metal noises while heating and cooling.	When the metal parts are heated, they may expand and cause noise.	This is not a fault.	
There is no ignition spark	No current.	Check fuses in the fuse box.	
	Oven lamp is defective.	Replace oven lamp.	
Oven light does not work.	Power is cut.	Check if there is power. Check the fus es in the fuse box. If necessary, replace or r eset the fuses.	
There is no gas	Main gas valve is closed.	Open gas valve.	
There is no gas	Gas pipe is bent.	Install gas pipe properly.	
	Burners are dirty	Clean burner components.	
Burners are not burning proper ly or at all	Burners are wet.	Dry the burner components.	
	Burner cap is not mounted safely	Mount the burner cap properly.	
	Gas valve is closed	Open gas valve.	

Technical data

GENERAL			
External dimensions (height / width / depth)	33 1/3 /23 1/2 x 23 1/2 inches		
Voltage / frequency	120 V~;60 Hz 0,5 A		
Cable type / section/length	DTR 3×824 AWG / max. 6 ft		
Fuse protection	1 A		
Gas type / pressure	Natural Gas NAT 4"/ LP Gas 11"		
Cooking plates			
Rear left	Normal burner		
Power	Nat 7050 BTU/h / LP 6300 BTU/h		
Front left	Rapid burner		
Power	Nat 10900 BTU/h / LP 8750 BTU/h		
Front right	Auxiliary burner		
Power	Nat 3650 BTU/h / LP 2750 BTU/h		
Rear right	Normal burner		
Power	Nat 7050 BTU/h / LP 6300 BTU/h		
OVEN/BROIL			
Main oven	Gas oven		
Oven power consumption	Nat 7450 BTU/h / LP 7350 BTU/h		
Total power consumption	Nat 36100 BTU/h / LP 31450 BTU/h		
Broil power consumption	Nat 7400 BTU/h / LP 7300 BTU/h		

This appliance can be used with LP gas and Natural gas. It is shipped from the factory adjusted for use with 4" w.c natural gas. Conversion orifices are located in coversion kit. Follow the instructions packaged with the orifices for gas conversion.

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.

Injector table

WARNING: This product can be converted to LP Gas. Gas convertion must always be performed by Authorized Service Agents.

According the gas type that will be used correct injector type must be used. please find LPG/NG table below. The injectors shown in the table below are applicable for altitudes between 0-4500 ft.

Position hob zone				
Gas type / Gas pressur e	Front left	Front right	Rear right	Rear left
Natural Gas 4"	1.55 mm	0.90 mm	1.25 mm	1.25 mm
	Oven		Broil	
Natural Gas 4"	1.30 mm		1.30 mm	

Position hob zone				
Gas type / Gas pressur e	Front left	Front right	Rear right	Rear left
LP Gas 11"	0.87 mm	0.50 mm	0.72 mm	0.72 mm
	Oven		Broil	
LP Gas 11"	0.73 mm		0.73 mm	

IKEA limited guarantee

How long is the IKEA guarantee valid?

This guarantee is valid for five (5) years from the original date of purchase of Your appliance at IKEA, unless the appliance is named LAGAN or TILLREDA in which case two (2) years of guarantee apply. 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. Some exceptions not guaranteed 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 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 colour 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 non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to his home or another address, IKEA is not liable
 for any damage that may occur during transport. However, if IKEA delivers the product to the customer's
 delivery address, then damage to the product that occurs during this delivery will be covered by IKEA.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA appointed Service
 Provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee,
 the appointed Service Provider or its authorized service partner will reinstall the repaired appliance or install the
 replacement, if necessary.

How country law applies

The IKEA guarantee gives you specific legal rights, and you may also have other rights which vary from state to state or jurisdiction to jurisdiction. 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 United States or Canada, or moved to one of the mentioned countries, the services will be provided in the framework of the guarantee conditions normal in the specified country.

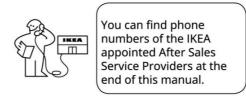
An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- 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 for IKEA appliances

Please don't hesitate to contact IKEA appointed After Sales Service Provider 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

In order to provide you a quicker service, we recommend to use the specific phone numbers listed on this manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Please also always refer to the IKEA article number (8 digit code) placed on the rating plate of your appliance.

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.

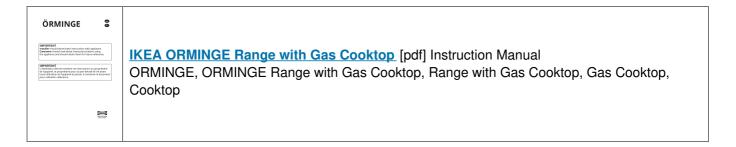
Do you need extra help?

For any additional questions not related to After Sales of your appliances, please contact our nearest IKEA store call centre.

We recommend you read the appliance documentation carefully before contacting us.

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Documents / Resources



References

- Maide au sujet des électroménagers IKEA CA
- Appliance Support IKEA CA
- shop Affordable Home Furnishings & Home Goods IKEA
- <u>Hej! Welcome to IKEA Global</u>
- <u>P65Warnings.ca.gov</u>
- User Manual

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