

BEJUBLAD

AU



Design and Quality
IKEA of Sweden



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

ENGLISH

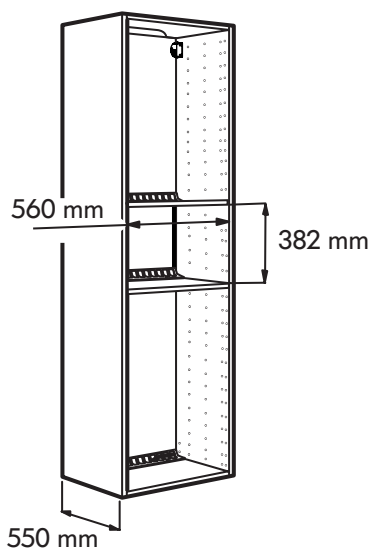
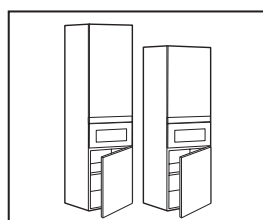
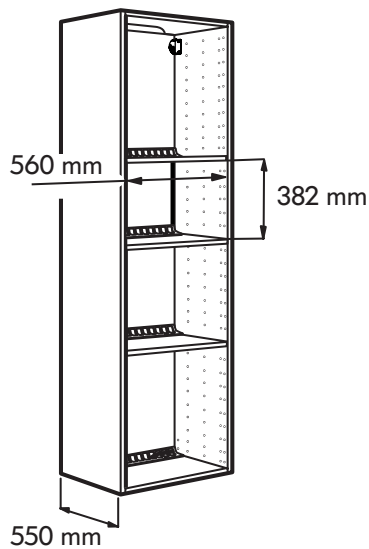
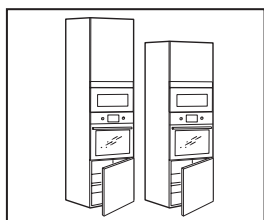
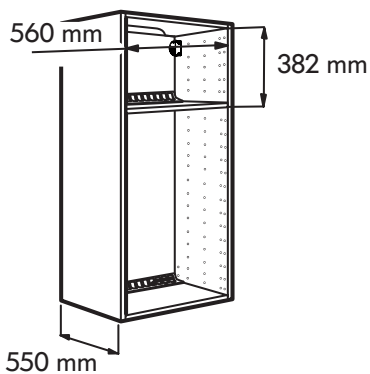
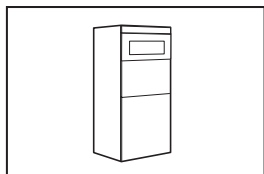


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Safety Information

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play

with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING!:** If the door or door seals are damaged, the oven must not be operated until it has been repaired – risk of injury.

⚠ **WARNING!:** Liquids and foods must not be heated in sealed containers – risk of explosion, heating of beverages can result in delayed eruptive boiling, care must be taken when handling the container – risk of burn.

⚠ The microwave oven is intended for heating food and beverages. Do not dry food or clothing or heat warming pads, slippers, sponges and similar - risk of fire. When heating food in plastic or paper containers, remains vigilant on the oven - risk of fire.

⚠ The contents of feeding bottles and baby food jars must

be stirred or shaken and their temperature checked - risk of burn. Do not heat eggs in their shells and whole hard-boiled eggs - risk of explosion.

⚠ Only use utensils that are suitable for microwave cooking. Do not use metallic containers - risk of injury.

⚠ Only use a temperature probe recommended for this oven - risk of fire.

⚠ If smoke is emitted switch off or unplug the appliance and keep the door closed in order to stifle any flames.

⚠ If the appliance is installed 850 mm or more above the floor, take care not to displace the turntable when removing containers – risk of injury.

⚠ Do not use your microwave oven for deepfrying, because the oil temperature can not be controlled.

⚠ Metallic containers for food and beverages are not suitable during microwave cooking.

⚠ Do not remove the microwave inlet protection plates on the side of the cavity walls (certain models only). They prevent grease and food particles from entering the microwave inlet channels.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged

during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock.

During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ This appliance is intended to be used built-in.

Do not use it freestanding or place into a cabinet.

After unpacking the appliance, make sure that the appliance door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must

be earthed in conformity with national electrical safety standards.

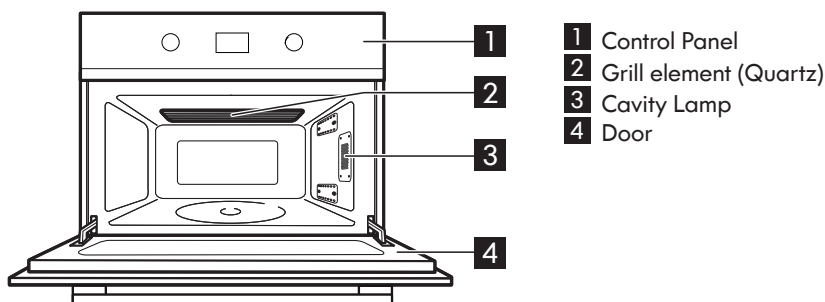
⚠ Do not use extension leads, multiple sockets or adapters.

The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot.

Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

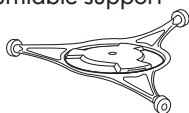
⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

Product description



Accessories

Turntable support



1x

Glass turntable



1x

Crisp-plate



1x

Crisp handle



1x

General

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

All accessories are dishwasher safe with the exception of the crisp plate.

The crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the crisp plate to cool down before cleaning.

Aluminium foil can be used safely to shield small areas of food as long as it does not come in contact with the oven interior.

Turntable support

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

Fit first the internal wheel and then the external part of the turntable support.

Glass turntable

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

Place the Glass turntable on the turntable support.

Crisp handle

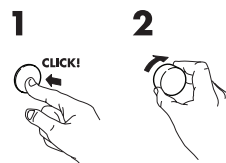
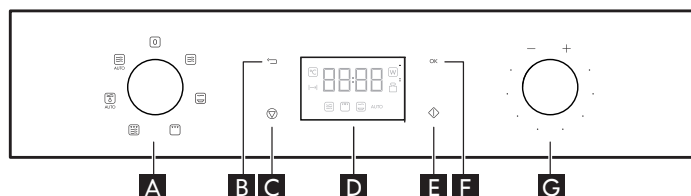
Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.

Crisp-plate

Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

Control panel



- A** Selection Knob
- B** Back
- C** Stop
- D** Display

- E** Start
- F** Confirm
- G** Adjustment Knob

Retractable knobs

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

The knob comes out.

Turn it to the required position.

Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

First use

Setting the time

You will need to set the time when you switch on the appliance for the first time: The two digits for the hour will flash on the display.



Turn the **adjustment knob** to set the correct hour and press **OK** to confirm. The two digits for the minutes will start flashing. Turn the **adjustment knob** to set the correct hour and press **OK** to confirm.

Please note: to change the time at a later point, press and hold **B** for at least 3 seconds while the microwave oven is off and repeat the steps above. You may need to set the time again following lengthy power outages.

Setting display

Press **OK** for three seconds to enter in the setting menu.

Turn the Adjustment knob **G** to select **Eco** and **tonE** and press **OK** to confirm.

Eco -->

When the **Eco** mode is on, the brightness of the display will automatically switch to a lower level after 1 minute. If the **Eco** mode is off, the brightness will switch to the same lower level after 3 minutes. It will automatically switch back to the set brightness level when a button is pressed or the door is opened. When you display **Eco** press **OK** to confirm.

You'll display ON/OFF, select with **G** knob the desired one and press **OK** to confirm.

tonE -->

When the **tonE** mode is on, all the acoustical feedbacks are turned off.

When you display **tonE** press **OK** to confirm. You'll display ON/OFF, select with **G** knob the desired one and press **OK** to confirm.

Daily use

Start protection / Safety lock

This function is automatically activated for safety one minute after the oven has returned to “stand by mode”. (The oven is in “stand by” when the clock is displayed or if the clock has not been set, when the display is blank).



Open and close the door, then press  to start the function.

Cooling down

When a function is finished, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

Setting the timer

When the oven is switched off, the display can be used as a timer. The timer does not activate any of the cooking cycles.

To activate and set the cooking timer you require, turn the adjustment knob.



Press  to countdown start. An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.

To make a change to the timer once it has been activated, turn the adjustment knob, then press OK to confirm.

To interrupt it or return to the current time display, turn the adjustment knob until 0:00 is on the display and press .

Please note: Once the timer has been activated, you can activate a function as well: The timer will continue to count down the selected time automatically without having any effect on the function. To go back to viewing the timer, wait for the

function to finish or stop the oven function by pressing  two times.

WARNING : Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken :

- 1. Avoid using straight-sided containers with narrow necks.
- 2. Stir the liquid before placing the container in the appliance and let the teaspoon remain in the container.
- 3. After heating, allow standing for a short time, stirring again before carefully removing the container from the appliance.

Jet start

This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.

Press the  button to automatically start with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

Microwave oven functions table

Function		Description of function
	OFF	For switching off the oven.
	MICROWAVES	For quickly cooking and reheating food or beverages.
	CRISP	For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special Crisp plate.
	GRILL	For browning, grilling and gratins. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes.

Function		Description of function
	GRILL COMBI	For quickly cooking and gratinating dishes, combining the microwave and grill functions.
	AUTOMATIC DEFROST	To defrosting meat, poultry, fish, vegetables and bread.
	AUTOMATIC FUNCTION	To use specific cooking cycle for 10 food categories.

Set a function

After having selected the function you require, you can change its settings. The display will show the settings that can be changed in sequence.

POWER LEVEL



When the  icon flashes on the display, turn the **adjustment knob** to change the selected item, press  to confirm, and proceed with the following settings.

Please note: once the function has been activated, the power can be changed by pressing  two times to access the power settings menu, then turning the adjustment knob to change the setting.

DURATION



When the  icon flashes on the display, turn the adjustment knob to set the desired cooking time.

Once the displayed cooking time corresponds with what you desire, press  to confirm and start the function.

Please note: During cooking, you can adjust the cooking time by turning the **knob**; each time you press , the cooking time increases by 30 seconds.

Activate the function

Once you have applied the settings you require, press  to activate the function. Every time the  button is pressed again, the cooking time will be increased by an additional 30 seconds (only for the manual functions).

Please note: You can press at any time  to pause the function that is currently active.

Power level Microwaves only

Power	Suggested use:
1000 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
800 W	Cooking of vegetables, meat etc.
650 W	Cooking of fish.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter and chocolate.
160 W	Defrosting. Softening butter, cheeses.
90 W	Softening Ice cream

Crisp

Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

The oven automatically use's Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food. It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function. Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable. The oven and the crisp-plate become very hot when using this function.

Do not place the hot crisp-plate on any surface susceptible to heat.

i IMPORTANT: Be careful, not to touch the ceiling near the Grill element. Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate. Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

i IMPORTANT: The Crisp-plate may be preheated before use (max. 3 min.). Always use the Crisp function when preheating the crisp-plate.

Grill

Use this function to quickly give a pleasant brown surface to the food.

Turn the food during cooking.

Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

i IMPORTANT: Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

Combi

Use this function to cook such food as Gratins, Lasagne, Poultry and Baked potatoes.

Grill combi	
Power	Suggested use:
650 W	Cooking Vegetables and Gratins
350 - 500 W	Cooking Poultry and Lasagne
160 - 350 W	Cooking Fish and frozen gratins
160 W	Cooking Meat
90 W	Gratinating fruit



Auto defrost AUTO

Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Auto Defrost should only be used if the net weight is between 100 g-2.5 kg.

Always place the food on the glass turntable.

Food	Hints
Meat  (100 g - 2.0 Kg)	Minced meat, cutlets, steaks or roasts. Turn food when oven prompts.
Poultry  (100 g - 2.5 Kg)	Chicken whole, pieces or fillets. Turn food when oven prompts.
Fish  (100 g - 1.5 Kg)	Whole, steaks or fillets. Turn food when oven prompts.
Vegetables  (100 g - 1.5 Kg)	Mixed vegetables, peas, broccoli etc. Turn food when oven prompts.
Bread  (100 g - 1.0 Kg)	Loaf, buns or rolls. Turn food when oven prompts.

Manual defrost

Check and inspect the food regularly.

Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost.

Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to under-thaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Automatic Functions

The oven will automatically calculate the ideal settings. Where indicated, the function can only be used in combination with the Crisp plate provided. Turn or stir the food when prompted.

CATEGORIES

Once you have chosen one of the automatic functions, you will need to select a category for the food you are cooking (For food classes see table below).

Category	Food	Weight
 1	DINNER PLATES	250-500 g
 2 *	FROZEN LASAGNA	250-500 g
 3	BAKED POTATOES (turn when prompted)	200 g-1 kg
 4	FRESH VEGETABLES (cut uniformly and add 2 to 4 tablespoons of water. Cover)	200-800 g
 5 *	FROZEN VEGETABLES (turn when prompted, cover)	200-800 g
 6	POPCORN	100 g
 7 *	FRENCH FRIES (spread out in a single layer on the Crisp plate and sprinkle with salt before cooking)	200-500 g

Category	Food	Weight
 8 *	PIZZA (use the Crisp plate)	300-800 g
 9 *	CHICKEN WINGS, CHICKEN PIECES (lightly oil the Crisp plate.)	200-500 g
 10 *	FRIED CUTLETS (Crisp plate must be preheated)	200-500 g



When the AUTO icon flashes on the display, turn the adjustment knob to select the digit that corresponds to the desired category, then press  to confirm.

WEIGHT

To achieve the best results, the automatic functions require you to enter the weight of the food, selecting from amongst the default settings: the oven will calculate the ideal length of time for the function to run for each category of food.



When the default setting appears on the display and the  icon flashes, turn the adjustment knob to enter the weight, then press  to confirm and start the function.

Cooking tables

Food	Function	Preheating	Power (W)	Cooking Time (Min)
Sponge cake		-	-	7 - 10
Fruit pie		-	-	12 - 20
Cookies		-	-	3 - 5
Savoury tarts and quiche Lorraine (1 - 1.2 kg)		-	-	18 - 25
Dinner Plates (250 - 500 g)		-	750	4 - 7
Lasagna / baked pasta		-	500	15 - 25
Frozen lasagna (500 - 700 g)		-	500	18 - 25
Frozen pizza (300 g)		-	-	7 - 8
Meat (chops, steak)		-	500	12 - 20
Poultry (whole, 800 g - 1.5 kg)		-	350 - 500	35 - 50 *
Chicken fillets or pieces		X **	-	10 - 25
Roasts		-	160 - 350	45 - 60 *
Sausages / skewers		-	-	20 - 40 *
Sausages/hamburgers		X **	-	6 - 16 *
Fish (steaks or fillets)		X	160 - 350	15 - 30 *
Whole fish		-	500 - 650	20 - 40 *
Baked potatoes		-	350 - 500	20 - 40 *
Potato wedges		-	-	25 - 30
Baked apples		-	160 - 350	15 - 25

* Turn the food halfway through cooking ** Preheat the Crisp plate for 3-5 minutes

Cleaning and maintenance

Cleaning is the only maintenance normally required.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

i IMPORTANT: do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

i IMPORTANT: do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

i IMPORTANT: do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

i IMPORTANT: do not use steam cleaning appliances when cleaning your microwave oven.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the cavity ceiling near it may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes.

Dishwasher safe

- Turntable support.
- Glass turntable.
- Crisp handle.

Careful cleaning

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

Always let the crisp-plate cool off before cleaning.

i IMPORTANT: do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

⚠ WARNING!: Do not remove any cover. The door seals and the door seals areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it

have been repaired by a qualified technician.before performing any maintenance operation - risk of electrical shock. Never use steam cleaning equipment.

What to do if ...

Problem	Possible cause	Solution
The appliance does not work.	The mains power supply or the appliance is not connected.	Check your fuses and ensure that there is power available.
	The door isn't closed.	Open and then close the door before you try again.
The display shows the letter "F" followed by a letter or number	Software fault.	Contact you nearest After-sales Service Centre and state the letter or number that follows the letter "F".
The food is unevenly heated.	Very thin parts such as chicken wingtips and such are not shielded.	Shield the thinner parts with aluminum foil.
	The food was heated at a power level too high.	Choose a lower power level.
	The turntable has stopped.	Check that the turntable and turntable support is in place and the food is well centered, not touching the cavity walls.
Food isn't turning.	The turntable has stopped.	Check that the turntable and turntable support is in place and the cavity bottom is clean.

Authorized Service Centre

Before calling the Authorized Service Centre:

- 1. See if you can solve the problem on your own (see the "What to do if ..." table).
- 2. Switch the appliance off and on again to see if the problem has disappeared.

If the fault persists after the above checks, contact IKEA Authorized Service Centre.

Always specify:

- the type of fault;
- exact type and model of appliance;
- the Authorized Service Centre number (the number given after the word "Service" on the

rating plate) located on the inside edge of the oven cavity (visible when the door is open);

- your full address;
- your telephone number.

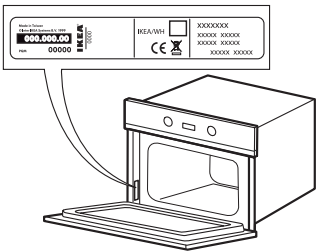
SERVICE 0000 000 00000



- If any repairs are required, please contact IKEA Authorized Service Centre(to guarantee that original spare parts will be used and repairs carried out correctly).

Technical data

Model identification: BEJUBLAD 904 117 47	
Supply Voltage	220-240V / 50Hz
Rated Power Input	2300 W
Fuse	10 A
MW output power	1000 W
Grill	800 W
Outer dimensions (HxWxD)	397 x 595 x 468
Cavity inner dimensions (HxWxD)	200 x 405 x 380



The technical informations are situated in the rating plate inside the appliance.

Data for test heating performance in accordance with IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1 Egg custard	750 g	11 - 12 min	650 W	Pyrex 3.227
12.3.2 Sponge cake	475 g	9 min	650 W	Pyrex 3.827
12.3.3 Meatloaf	900 g	16 - 18 min	800 W	Pyrex 3.838
13.3 Meat defrost	500 g	14 min	160 W	

NOTE: this information is only for the qualified technician.

Installation

Mounting the appliance

Follow the supplied separate mounting instructions when installing the appliance. Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

Children should not perform installation operations. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.

Use protective gloves to perform all unpacking and installation operations. The appliance must be handled and

installed by two or more persons. The appliance must be disconnected from the power supply before carrying out any installation operation.

After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.

After unpacking the appliance, make sure that the appliance door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.

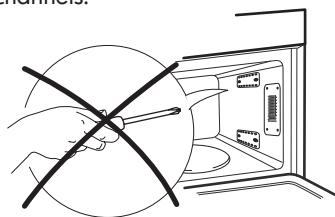
During installation, make sure the appliance does not damage the power cable.

Electrical connection

Prior to connecting

Check that the voltage on the rating plate corresponds to the voltage in your home. The rating plate is on the front edge of the oven (visible when the door is open).

Do not remove the microwave inlet protection plates located on the side of the oven cavity walls. They prevent grease and food particles from entering the microwave inlet channels.



Ensure the oven cavity is empty before mounting.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth. Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

After connecting

The oven can be operated only if the oven door is firmly closed.

Regulation require that the appliance is earthed.

The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Failure to observe these instructions may lead to risks. The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.

CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote control system.

After installation, the electrical components must not be accessible to the user.

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.

WARNING : The power cable must be long enough for connecting the appliance, once fitted in its housing, to the main power supply.

Do not pull the power supply cable.

If the power cable is damaged it must be replaced with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces.

Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

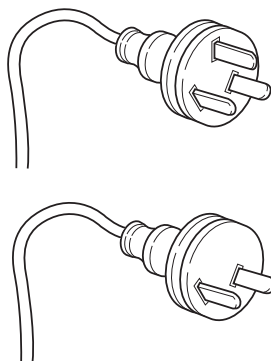
For appliances with fitted plug, if the plug is not suitable for you socket outlet, contact a qualified technician.

Do not use extension leads, multiple sockets or adapters. Do not connect the appliance to a socket which can be operated by remote control.

Electrical connection for Australia

Power Cord and Plug: Declared Article – Mandatory Approval Applies:
Current Australian Approval Certificates will need to be forwarded, showing compliance with applicable Australian Standards, as noted below. Plug to have insulated pins. Plug and Cord to have approval marking, as required by the relevant Approval Certificate

- AS/NZS 3112: 2004 with Amendment 1, for Plug
- AS 3191: 2008, for Cord, or;
- 'HAR' Certification, for Cord



Environmental concerns

⚠ WARNING!: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which give protection against exposure to microwave energy.

⚠ WARNING!: Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

⚠ WARNING!: The oven shall be cleaned regularly and any food deposits removed.

⚠ WARNING!: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation - risk of electrical shock. Never use steam cleaning equipment.

⚠ WARNING!: Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance. - risk of burn.

⚠ WARNING!: Switch off the appliance before replacing the lamp - risk of electrical shock.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol. ♻

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the

treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.



The symbol  on the product or on the accompanying documentation indicates that

it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enameled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

IKEA GUARANTEE

How long is the IKEA guarantee valid?

This guarantee is valid for five years from the original date of purchase of your appliance at IKEA Pty Ltd, ABN 84 006 270 757 or at Cebas Pty Ltd, ABN 15 009 156 003. 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 Authorized Service Centre will provide the service through its own service operations or Authorized Service Centre network.

Contact IKEA for further information.

- If you encounter any trouble with the appliance and wish to register a service call or make a claim, please refer to www.ikea.com.au for your local store after sales customer service center phone number, online email and opening times or refer to the phone numbers shown below.

The principal address and contact details in Australia are:

IKEA Authorized Service Centre at
www.IKEA.com.au or

- For Queensland, New South Wales and Victorian customers please contact:

IKEA Pty Ltd

IKEA Service Office L1 Clock Tower, 630 Princes Highway Tempe, NSW 2044

Victoria: (03) 8523 2154

New South Wales: (02) 8020 6641

Queensland: (07) 3380 6800

IKEA Perth: (08) 9201 4532

IKEA Adelaide: (08) 8154 4532

- For Western Australian and South Australian customers please contact:

Cebas Pty Ltd

8c Sunray Drive,
Innaloo WA 6018 Australian

IKEA Perth: (08) 9201 4532

IKEA Adelaide: (08) 8154 4532

What does this guarantee cover?

The guarantee covers applicable 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 products have been designed and tested for domestic purposes only and this guarantee does not cover damage arising from use of

the Product in a commercial environment. 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. Replaced parts become the property of IKEA.

The guarantee exists only if the appliance complies and is installed in accordance with:

- The technical specifications.
- The Assembly Instructions and user manual Safety Information.

IKEA's guarantee is subject to Australian Consumer Law - see Schedule 2 to Competition and Consumer Act, 2010. This guarantee is in addition to (and does not exclude, restrict or modify in any way) any non-excludable statutory warranties in Australia.

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?

- What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating and maintenance instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, abrasion or scratching, corrosion or water damage including but not limited to damage

caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.

- Damage caused from the use of the appliance in a manner other than the use for which it was specifically designed.
- Damage caused by power outages, electrical power surge or improper supply voltage via connection to Supply Authority mains or alternative supply systems.
- Consumable parts including batteries and lamps, removable wire, glass and plastic trays and other accessories.
- Internal or external damage as a result of excessive use of cleaning products or cleaning agents.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage or blockages caused by foreign objects, eg. coins, underwires, nails, buttons or jewellery, or substances and cleaning or unblocking of filters, drainage systems or soap drawers
- Damage caused by vermin, insects or pets.
- Note – internal or external cabinet transport damage must be reported within 7 days of purchase date.
- 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.
- Any consequential loss due to appliance failure.
- Repairs not carried out by our appointed service providers and/or an

authorized service contractual partner or where nonoriginal parts have been used.

- Repairs to parts or systems caused by unauthorized modifications made to appliance.
- Repairs caused by installation which is faulty or not according to specification.
- Problems caused by incorrect or inadequate venting of the appliance.
- 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 Authorized Service Centre or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the Authorized Service Centre or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.
- The benefits conferred by this express warranty are in addition to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Trade Practices Act and similar State and Territory laws and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations or liabilities.

How country law applies?

Our goods come with guarantees that Our

goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL).

You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This guarantee is not intended in any way to limit or exclude such rights and remedies that you may have under law.

You can find out more information about the Australian Consumer Law on the ACCC website: www.accc.gov.au

Area of validity

The IKEA guarantee applies only to products purchased and installed in AUSTRALIA .

What you must do to make a claim under the guarantee

To make a claim under the guarantee contact IKEA Authorized Service Centre at the above address, the IKEA catalogue or refer to www.ikea.com.au for your local store customer service phone number, online email and opening times. Please describe the problem that you are facing with the appliance in detail along with your product article number (8 digit code) and date of purchase at the time of call registration.

Please do not hesitate to contact the dedicated Authorized Service Centre for IKEA appliances to:

1. Make a service request under this guarantee.
2. Ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture.
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 if you need our service

The IKEA Authorized Service Centre will assist you on the phone with basic trouble shooting for your appliance at the time of warranty call registration. Please refer to the IKEA catalogue or www.ikea.com.au or to below phone numbers and select your local store .



Victoria: (03) 8523 2154
New South Wales: (02) 8020 6641
Queensland: (07) 3380 6800
IKEA Perth: (08) 9201 4532
IKEA Adelaide: (08) 8154 4532u

Please describe the problem that you are facing with the appliance in detail along with your product model number, serial number, date of purchase at the time of call registration.

Please also always refer to the IKEA article number (8 digit code) and 12 digit service number placed on the rating plate of your appliance.

**SAVE THE SALES RECEIPT!**

Kindly keep all these details and original invoice of purchase handy during the service technician's visit to enable him to carry out the job. It is your proof of purchase and required for the guarantee to apply.

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