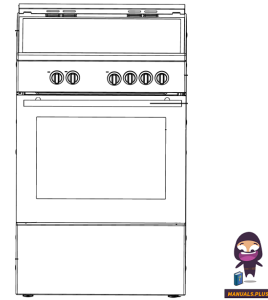


## ÖRMINGE Built-In Range



# ORMINGE Built In Range Owner's Manual

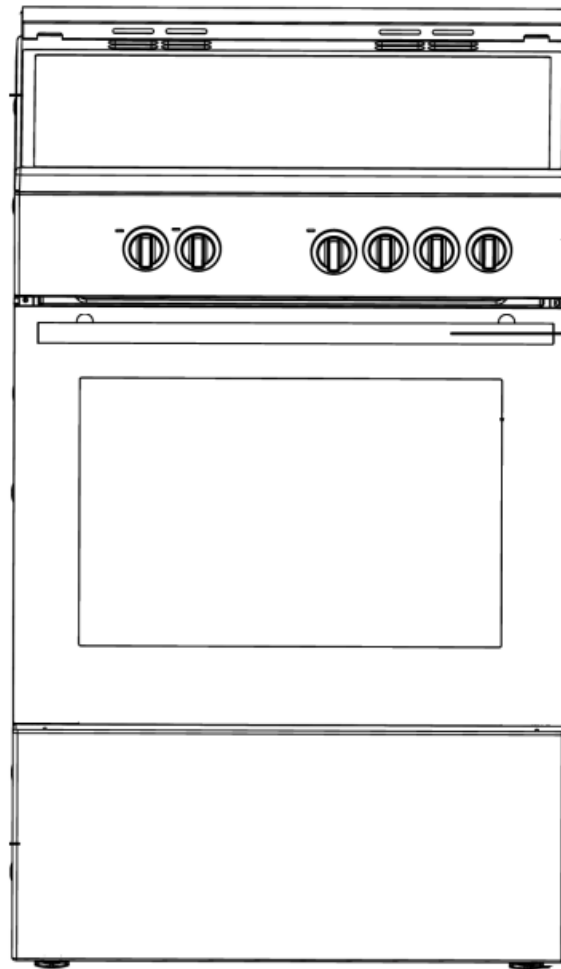
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# ÖRMINGE

ORMINGE Built-In Range

**Specifications:**

- Intended for normal household use only
- Not approved for outdoor or non-household uses
- For indoor use only, not for sea or air-going vessels

**Product Usage Instructions****Important Safety Instructions:**

Before using the appliance, carefully read and save these instructions for future reference.

**Facility:**

1. Install the anti-tip bracket provided with the range to the structure wall or floor.
2. Ensure the anti-tip bracket is properly engaged when the range is moved.
3. Do not operate the range without the anti-tip bracket in place and engaged.
4. Carefully tip the range forward from the back to ensure the anti-tip bracket engages the range leg and prevents tip-over.

**Maintenance and Servicing:**

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

## Symbol Explanation:

- 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

## IMPORTANT

- The installer should leave these instructions with the appliance.
- Consumers should read these instructions before using the appliance and should retain them for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

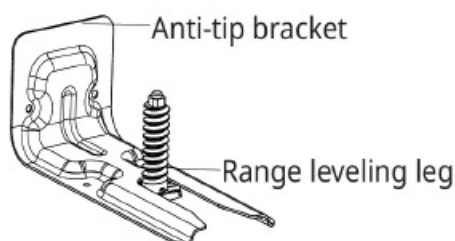
### READ AND SAVE THESE INSTRUCTIONS

### WARNING:

- Read all safety instructions before using the product.
- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

### 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 forward 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).



## Explanation of symbols

Throughout this User Manual the following symbols are used:

- 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. Your product has been manufactured in modern facilities and has passed strict quality control procedures.

To obtain the best performance, we request that you read through this user manual carefully, especially the safety instructions, before using your product and that you keep it for future reference. If this product is given to another consumer, please give them this manual for their reference. 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 warranty 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 [www.IKEA.com](http://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

Please attach sales receipt here for future reference.

## **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.

### **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.
- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician
- Never use your appliance for warming or heating the room.
- Wear proper apparel – loose-fitting or hanging garments should never be worn while using the appliance.
- User servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Use proper pan size – this appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never leave surface units unattended at high heat settings -boilover causes smoking and greasy spillovers that may ignite.
- Protective liners- do not use aluminum foil to line oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed cooking utensils – only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil handles should be turned inward and not extend over adjacent surface units – to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Use care when opening door- let hot air or steam escape before removing or replacing food.
- Placement of oven racks -always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Use only dry potholders- moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky clothes.
- Do not cook on broken cook-top -if cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cook-top with caution – if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS –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 or areas near units until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- Never use when judgment or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- 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.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Storage in or on Appliance-Flammable materials should not be stored in an oven or near surface units.
- Fire risk! Do not store flammable material in the oven and/or in the warming drawer.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Do not use water on grease fires. Smother fire or flame or use dry chemical or foam type extinguisher.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- 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 place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- The manufacturer declines all liability for injury to persons or
- Do not use the oven with front door glass removed or broken.
- Check that all controls on the appliance are switched off after use.
- IMPORTANT: Call the authorized service for installation of the appliance to be used. After this procedure, guarantee period will be started.
- Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Placement of Oven Racks –Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

### **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.

- Do not leave children alone -children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 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 cook-top.
- 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.
- WARNING: A child or adult can tip the range and be killed. Verify the anti-tip bracket has been properly installed to the floor or wall and that the rear foot of the range is engaged to bracket as shown in illustration instructions.
- Ensure the anti-tip bracket is re-engaged when the range is moved by ensuring the foot of the is engaged into the anti-tip bracket.
- Do not operate the range without the anti-tip bracket in place and engaged.

### **Safety when working with electricity**

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- 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.
- Do not soak removable heating elements. Heating elements should never be immersed in water.

### **Intended use**

- The appliance is designed for domestic use only. Commercial use is not admissible.
- 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.
- 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

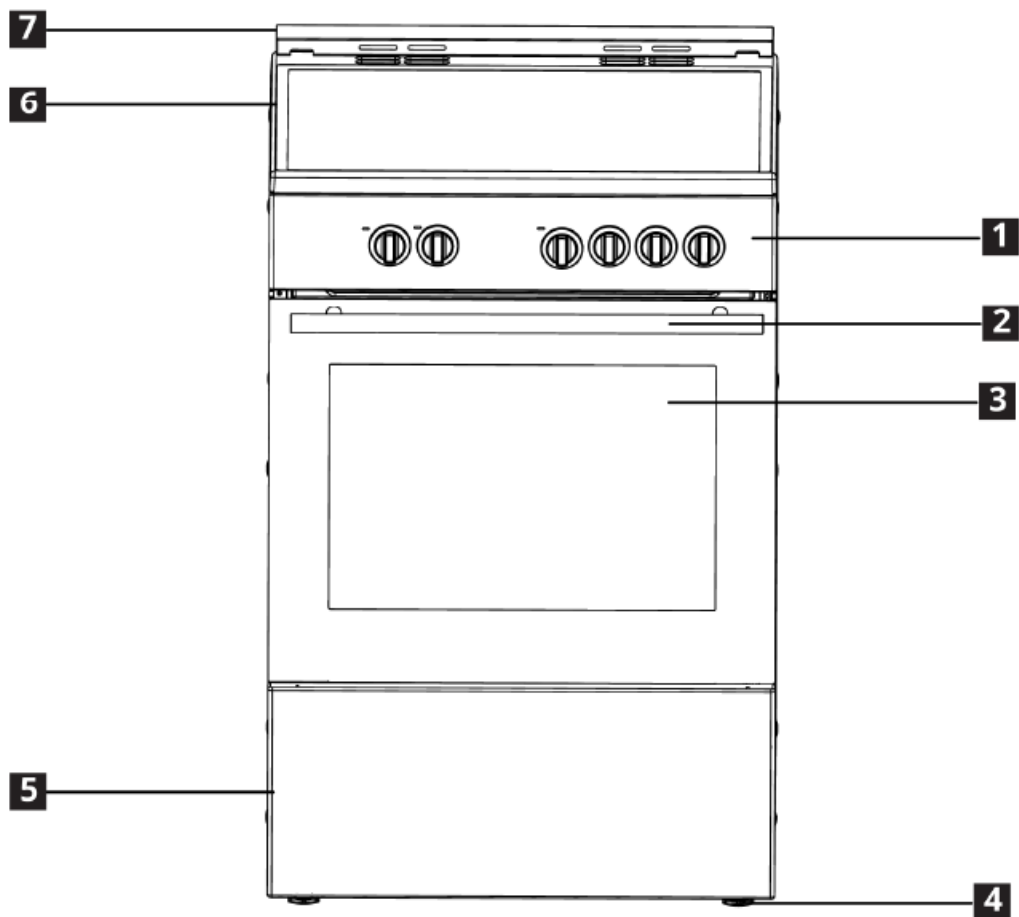
- **DANGER:** Risk of suffocation by the packaging materials!
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging material and transport locks are made from 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.
- **CAUTION:** If product will be given to someone for personal use or given to someone for second hand use, User manual, product labels, other related documents, mounting parts etc. should be given with product. 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

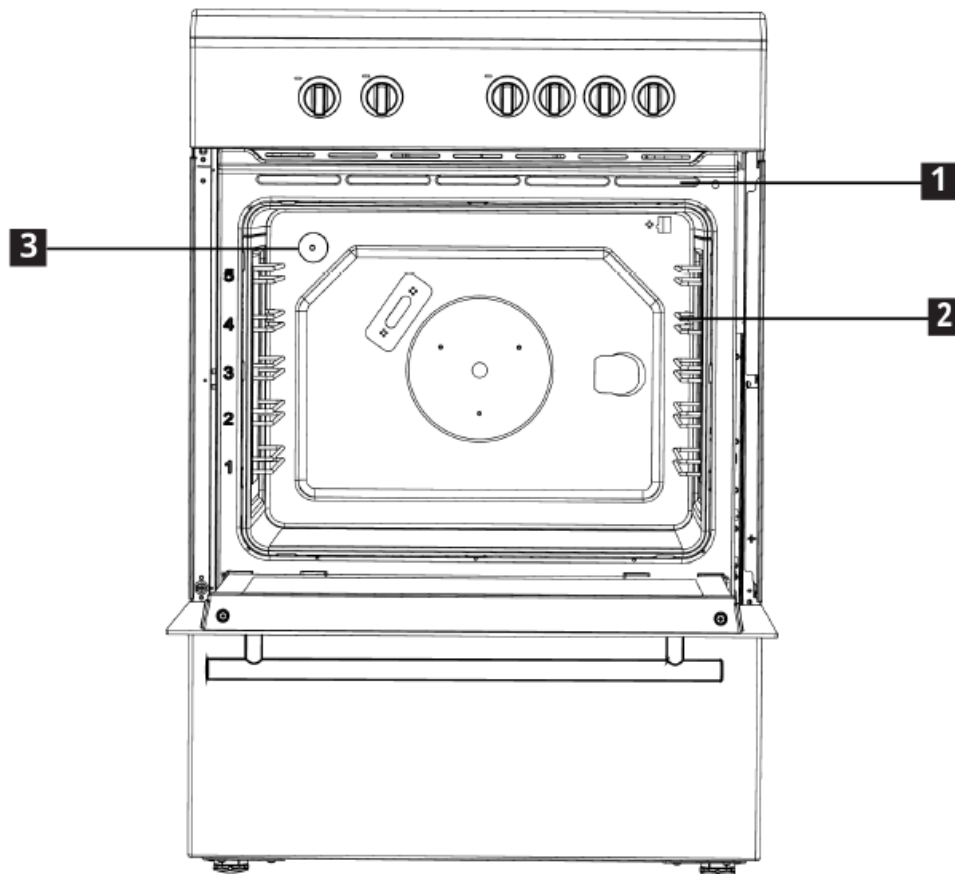
- Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.
- **WARNING:** This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)
- Note: Nickel is a component in all stainless steel and some other metal components.

## Product description



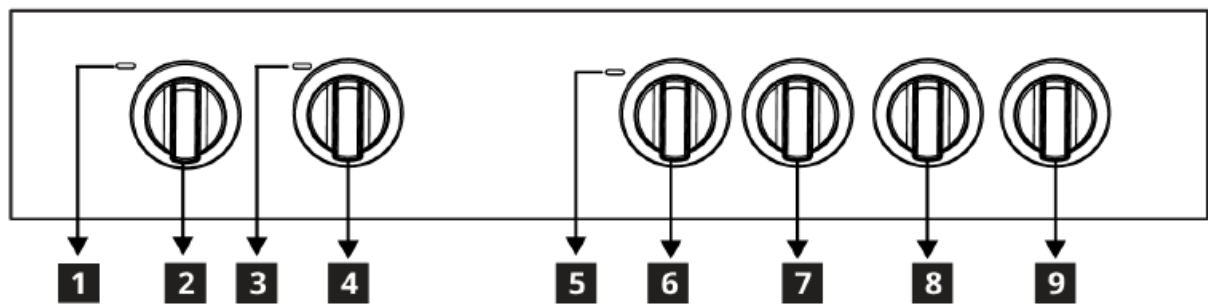


- 1. Control panel
- 2. Handle
- 3. Front door
- 4. Foot
- 5. Bottom part
- 6. Glass cooking surface
- 7. Island trim



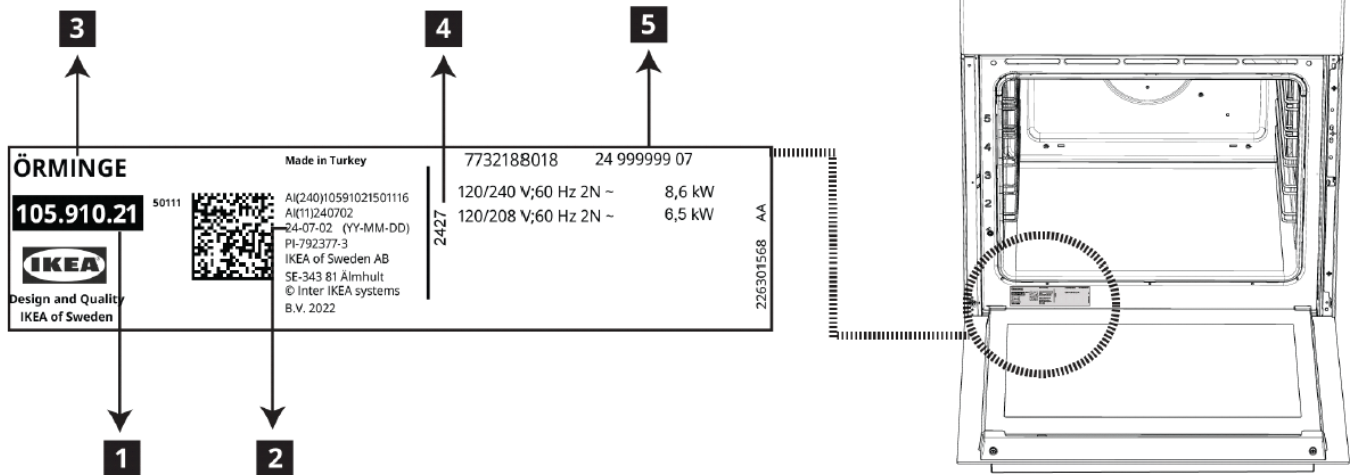
- 1. Ventilation holes
- 2. Wire shelves
- 3. Lamp

### Control panel



- 1. Thermostat lamp
- 2. Thermostat knob
- 3. Function lamp
- 4. Function knob
- 5. Hotplate warning lamp
- 6. Single-circuit cooking plate Rear left
- 7. Single-circuit cooking plate Front left
- 8. Single-circuit cooking plate Front right
- 9. Single-circuit cooking plate Rear right

## Rating Plate Location



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

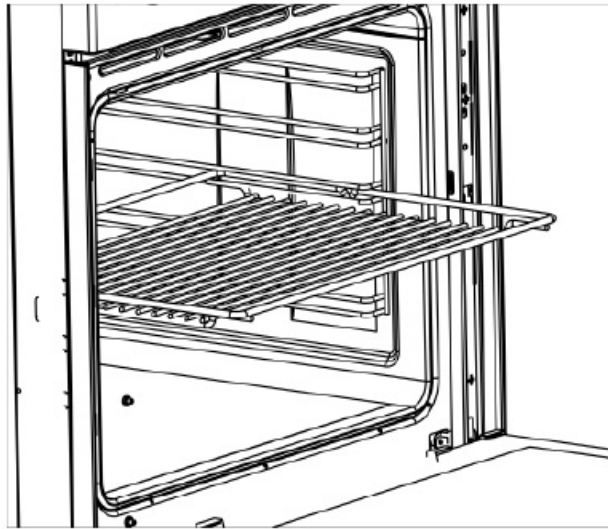
### 2. Wire Shelf

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



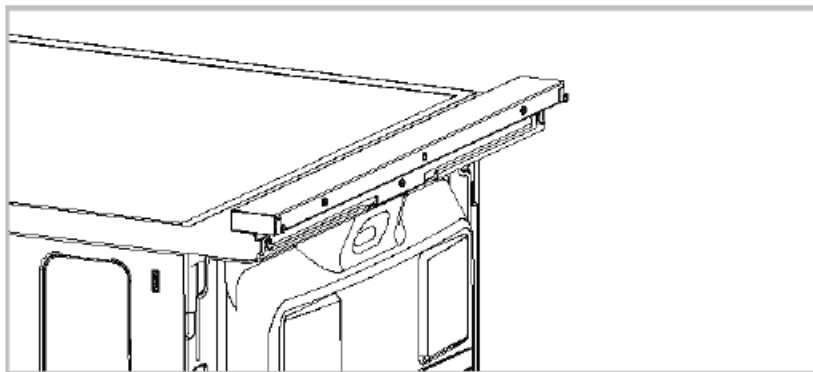
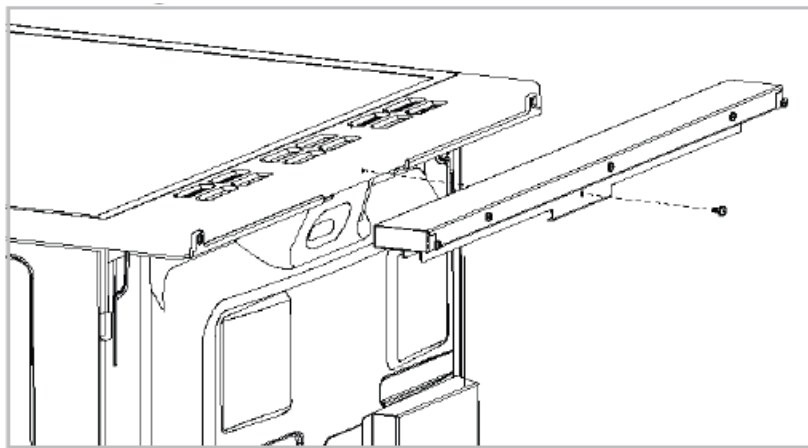
### 3. Proper positioning of the wire shelf on sliding shelves

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](http://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.
- Defrost frozen dishes before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).
- 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.
- Take care to use flat base saucepans while cooking on electrical cookers.
- Pots with an even and thick bottom provide better thermal conduction. You can save up to 1/3 of electricity.
- Pots and pans should match the size of plates. The bottom of the pot or pan should not be smaller than the plate.
- Keep plates and pan bottoms clean. Dirt will reduce the heat transmission between plate and pan bottoms.
- In case of longer cooking times, switch off the plate 5 to 10 minutes before the end of the cooking time. When you use the residual heat, you can save up to 20 % of electricity.

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

### **First cleaning**

1. Remove all packaging materials.
2. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

### **NOTICE**

- When removing appliance for cleaning and/ or service; Disconnect AC power supply. Carefully remove the range by pulling outward. Range is heavy, use care in handling.
- 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.

### **Initial heating**

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.
- 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.

## **Electric oven**

1. Take all baking trays and racks from the oven.
2. Close the oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see How to use the electric oven.
5. Heat approximately 30 minutes.
6. Switch off oven.

## **Broil**

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the broil.
4. Heat approximately 30 minutes.
5. Switch off broil.

## **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**

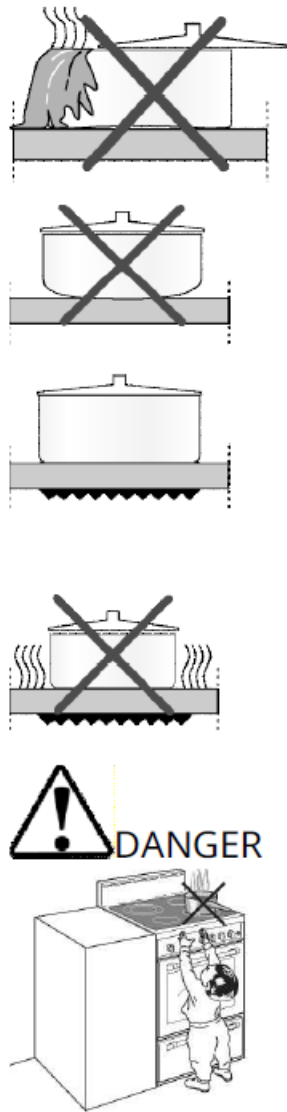
- **DANGER:** Risk of fire over by overheated oil! When you heat oil, do not leave it unattended.
- **WARNING:** Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the burner/plate if safe to do so and phone the fire service.
- Only use flat bottomed pots or pans.
- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.
- Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.
- This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating element will also improve efficiency.
- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.
- Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may

subject wiring or components underneath to damage.

- **WARNING:** Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
- Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

### **Tips for glass ceramic plate**

- The glass ceramic surface is heat- resistant and insensitive to large temperature deviations.
- Do not use the glass ceramic plate for keeping objects or as cutting surface.
- **WARNING:** Do not cook popcorn in prepackaged aluminum containers on the cook top. They could leave aluminum marks that cannot be removed completely.
- Use pot and pans with ground bottoms. Sharp edges cause scratches on the surface.
- Do not use aluminum pots and pans. Aluminum damages the glass ceramic surface.
- **WARNING:** Glazed cooking utensils -only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Do not cook foods directly on the cook-top.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cook- top to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sug-ary spills are allowed to cool down, they can adhere to the cook-top and can cause pitting and permanent marks.
- **WARNING:** Use pot and pans with ground bottoms. Sharp edges cause scratches on the surface.
- **WARNING:** Avoid scratching the glass cook top. The cook top can be scratched with items such as knives, sharp instruments, rings or other jewelry and rivets on clothing.
- **WARNING:** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Utensil handles should be turned inward and not extend over adjacent Face units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Splashes may damage the ceramic surface and can cause fire.
- Do not use pots that have concave or convex bottoms.
- Use pot and pans with smooth bottoms. They ensure a good heat transfer.
- If the pan is too small energy is wasted

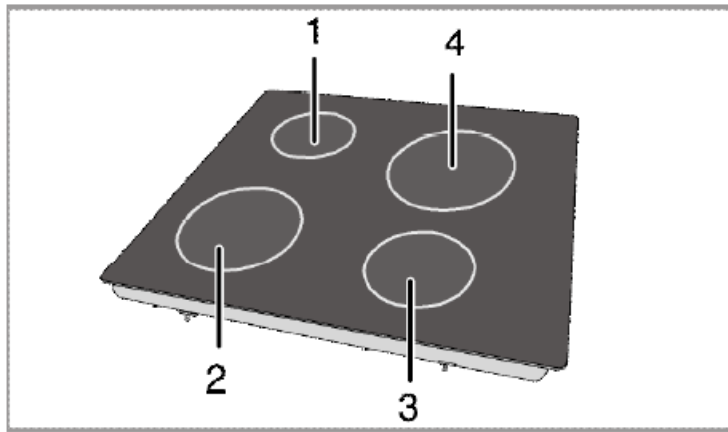


### Tipping of pan

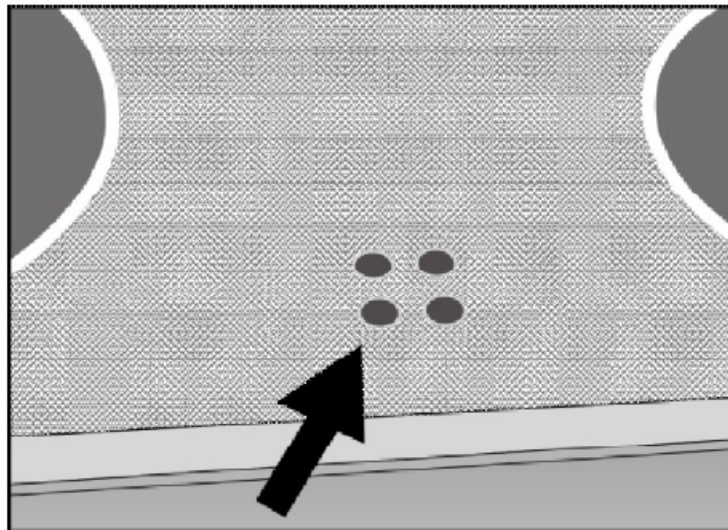
- Make sure that the handles of cookware do not stick out over the edge of the appliance, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking pans.
- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard.
- **WARNING:** Do not store items of interest to children in cabinets above a range or on the back guard of a range –children climbing on the range to reach items could be seriously injured.

### Using the burners/plates





1. Single-circuit cooking plate 5,5- 6,3 inches
  2. Single-circuit cooking plate 7-8 inches
  3. Single-circuit cooking plate 5,5- 6,3 inches
  4. Single-circuit cooking plate 7-8 inches advised diameter of pots to be used on related burners are given in below figure.
- Glass ceramic hob is equipped with an operation light and a hot zone warning indicator. Hot zone warning indicator indicates the status of the active zone and it remains lit after the plate is turned off. Flickering of the hot zone warning indicator is not a failure.
  - **WARNING:** Depending on the usage, the hob surface may cool down at varying periods of time. Hob surface may be hot even if the indicator lamps are not illuminated. Make sure that the surface is cooled down before touching. Otherwise, you might burn your hand!



- **DANGER:** Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Do not let any objects fall onto the plate. Even small objects (e.g. salt shaker) may damage the burner/ plate.
- **DANGER:** Do not use glass ceramic plates with cracks. Water may enter into the cracks and cause a short circuit.
- **DANGER:** If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- **WARNING:** The glass ceramic burner/plate is equipped with an operating lamp and a residual heat indicator. The residual heat indicator indicates the position of the switched on plate and remains illuminated after

switching off. (When the temperature of the plate falls below touchable temperature the indicator light will go off).

- **IMPORTANT:** Quick heating glass-ceramic plates emit a bright light when they are switched on. Do not stare to bright light.

### Switching the plate on

The burner/plate control knobs are used for operating the plates. To obtain the desired cooking power, turn the burner/ plate control knobs to the corresponding level.

Cooking level	1	2	3
	warming	stewing, simmering	cooking, roasting

### 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](http://www.P65Warnings.ca.gov)

**Note:** Nickel is a component in all stainless steel and some other metal components.

## How to 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 heat-resistant 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 location while 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 too 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.

### **How to use the electric oven**

#### **Food Poisoning Hazard**

- Do not let food sit in oven more than one hour before or after cooking.
- Doing so can result in food poisoning or sickness.

### **WARNING**

Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminium foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminium foil linings may also trap heat, causing a fire hazard.

### **Select temperature and operating mode**

The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

All oven functions are turned off by turning the relevant knob to off (upper) position.

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.

The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

### **Switch off electric oven**

- Turn function knob and thermostat knob to off position (top).
- Rack positions (For models with wire shelf)
- It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.
- Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good broil performance.

### **Operating modes**

The order of operating modes shown here may be different from the arrangement on your product.

### **Top and bottom heating**

Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

### **Bottom heating**

Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

### **Broil**

Large broil at the ceiling of the oven is in operation. It is suitable for broiling large amount of meat.

- Put big or medium-sized portions in correct rack position under the broil heater for broiling.
- Set the temperature to maximum level.
- Turn the food after half of the broiling time.

### **Low Broil**















The broil effect is not as strong as with normal broiling.

- Put small or medium-sized portions in correct shelf position under the broil heater for broiling.
- Set the temperature to maximum level.
- Turn the food after half of the broiling time.

### **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.

### **Baking and roasting**

Dish	Cooking level number		Rack position	Temperature (°F)	Cooking time (approx. in min.)
Cakes in tray	One level		4	350	25 ... 30
Cakes in mould	One level		2	355	40 ... 50
Cakes in cooking paper	One level		3	350	25 ... 30
Sponge cake	One level		3	390	5 ... 10
Cookies	One level		3	350	25 ... 30
Dough pastry	One level		2	390	30 ... 40
Filled savory pastry	One level		2	390	25 ... 35
Leaven	One level		2	390	35 ... 45
Lasagna	One level		2 - 3	390	30 ... 40
Pizza	One level		2	390 ... 430	15 ... 20
Lamb haunch (casserole)	One level		3	25 min. max, then 355...375	70 ... 90
Roasted chicken	One level		2	15 min. max, then 355...375	55 ... 65
Turkey (5.5 kg)	One level		2	25 min. max, then 355...375	160 ... 210
Fish	One level		3	390	20 ... 30
<p>It is suggested to perform preheating for all foods.  (**) For preheating, set the required temperature, the thermostat lamp will go out when the required temperature is reached.</p>					

(\*\*) In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

### Tips for baking cake

- If the cake is too dry, increase the temperature by 50°F (10°C) and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 50°F (10°C).
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- 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

- If the pastry is too dry, increase the temperature by 50°F (10°C) and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- 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 the dough layers and on the top of pastry 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 lower rack next time.

## Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

Food	Rack position	Broiling time (approx.)
Fish	4...5	20...25 min. #
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. #
Veal chops	4...5	25...30 min. #
Toast bread	4	1...2 min.
# depending on thickness		

## How to operate the broil

Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.

### WARNING

Hot surfaces may cause burns! Keep children away from the product. Close oven door during broiling.

## Switching on Broil

1. Set the function knob onto the broil symbol.
2. Set broil temperature.
3. Preheat for approximately 5 minutes, if it is necessary.

The thermostat lamp is switched on.

### Switch off broil

Turn the function and thermostat knobs to off (upper) position.

## 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!

- **DANGER:** Allow the product to cool down before you clean it.

### **Hot surfaces may cause burns!**

- 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.
- Do not use any abrasive cleaning materials!
- 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.
- **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.
- **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: Ceramic hobs**

- Always rinse off fully with a clean cloth wrung out in clean water (as residue could damage the ceramic glass surface next time the hob is used).
- In no case should crusts be scratched off with serrated edge knives, steel wool or the like. Remove calcium stains (yellow staining) with small amounts of decalcifying agents such as Durgol, vinegar or lemon juice.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (i.e. inside the oven). Apply agent with a sponge and, in the event of heavier soiling, let it work in for a longer period of time. Afterwards, wash off hob with water.
- **WARNING:** Sugar-based food such as custard and syrup should immediately be scraped off without waiting for the surface to cool down. Otherwise the burner/plate may be permanently

### **Cleaning the control panel**

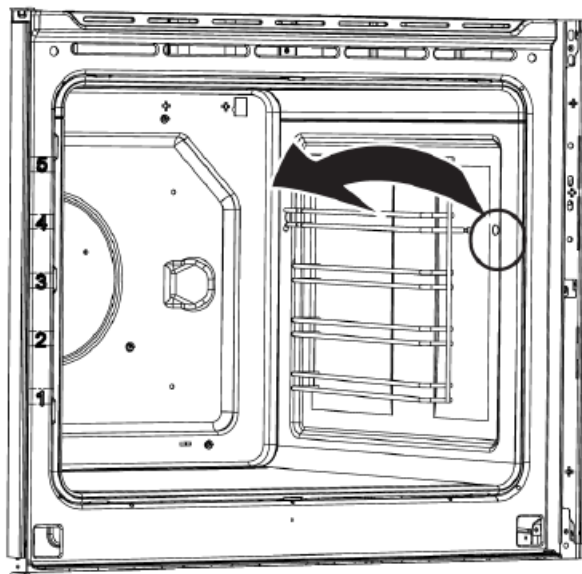
- Clean the control panel and knobs with a damp cloth and wipe them dry.
- **IMPORTANT:** Do not remove the control knobs for control panel cleaning.

### **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**

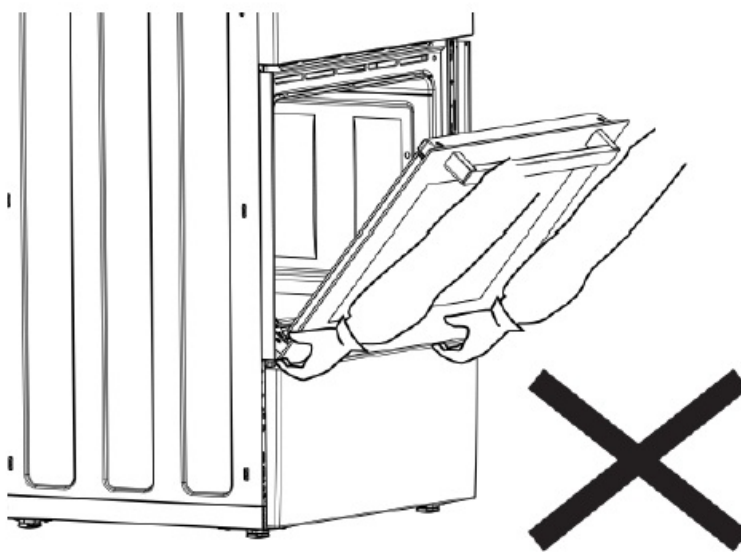
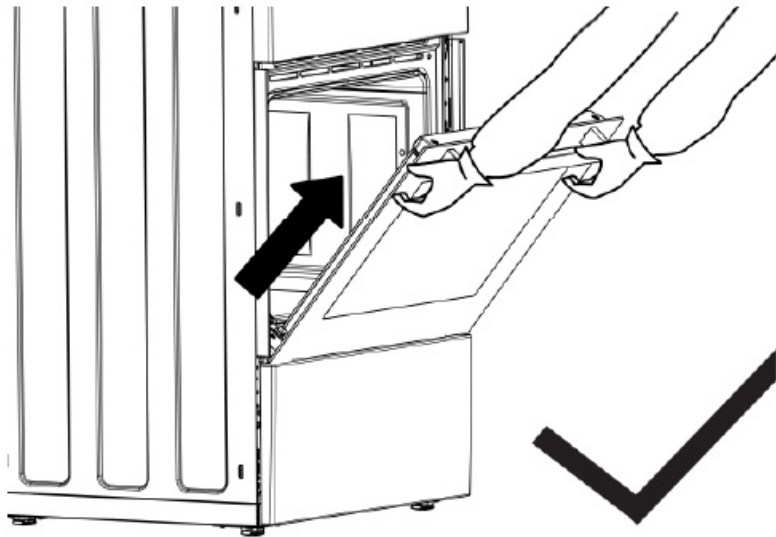
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

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.

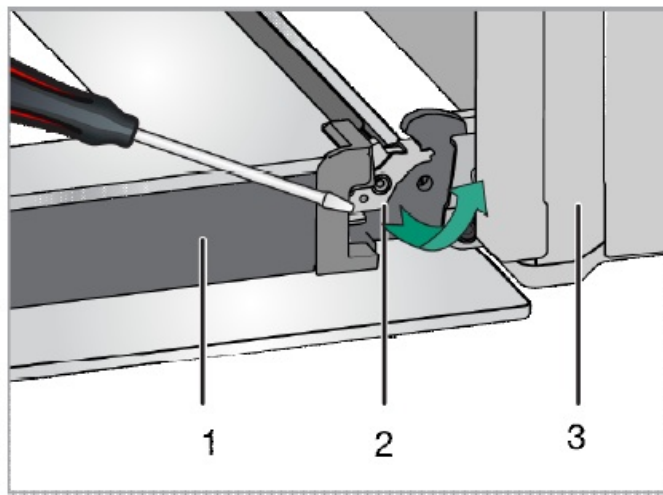




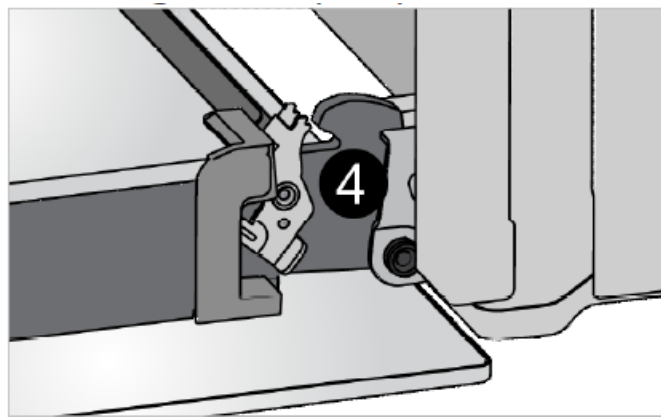
**CAUTION:** When removing the product cover, do not hold it under the cover.

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.

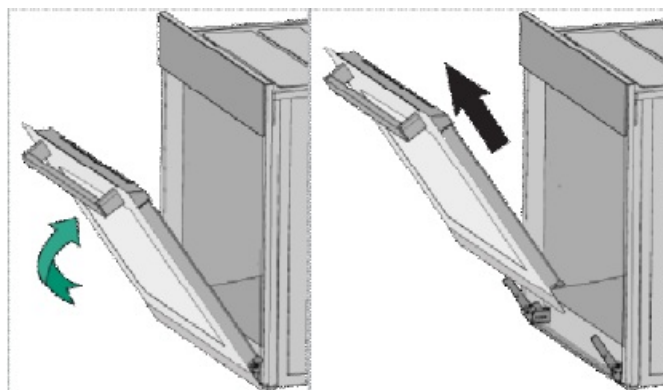
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



1. Door
2. Hinge lock(closed position)
3. Oven
4. Hinge lock(open position)
- 5.



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.

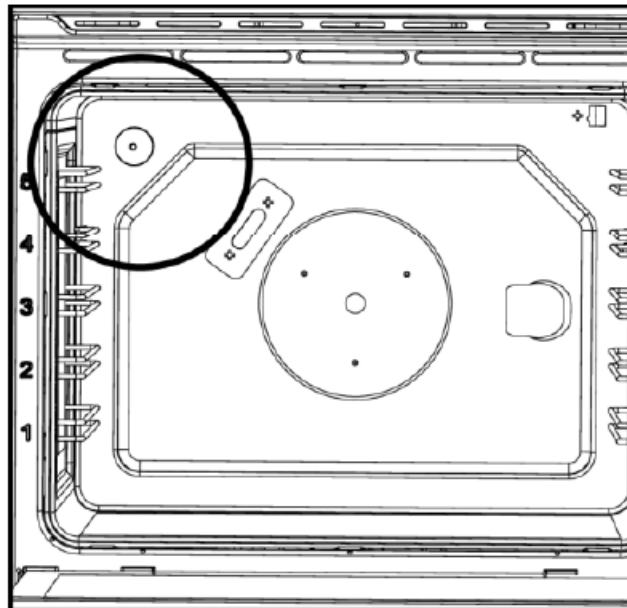
Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

### Replacing the oven lamp

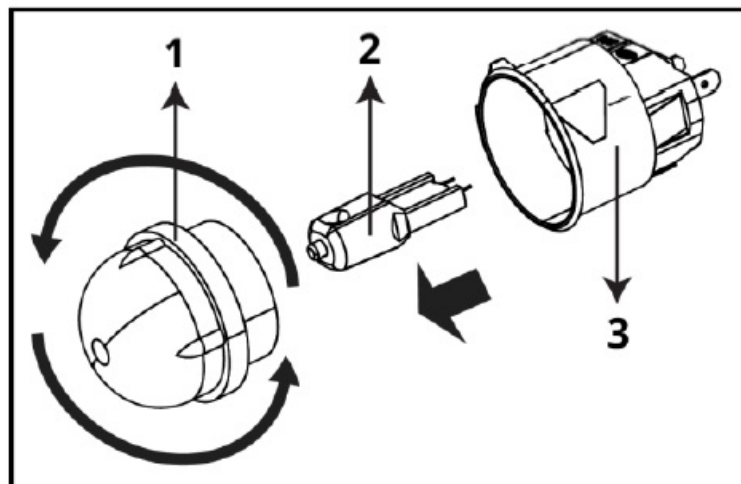
**DANGER:** Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.

**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.
- 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. The oven lights are not illuminated during self clean. 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.
Oven light does not work.	Oven lamp is defective.	Replace oven lamp.
	Power is cut.	Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
Product does not operate	The mains fuse is defective or has tripped	Check fuses in the fuse box. If necessary, replace or reset them.
	Product is not plugged into the (grounded) socket	Check the plug connection.
Oven does not heat	Function and/or Temperature are not set	Set the function and the temperature with the Function and/or Temperature knob/key.
	In models equipped with a timer, the timer is not adjusted	Adjust the time.
	Power is cut	Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
Clock display is blinking or clock symbol is on	A previous power outage has occurred.	Adjust the time / Switch of the product and switch it on again.

## Technical data

## • GENERAL

- External dimensions (height / width / depth) 33 1/3 /23 1/2 x 23 1/2 inches
- Voltage / frequency / Total electric power
- 120/240 V;60 Hz 2N ~ 8,6 kW
- 120/208 V;60 Hz 2N ~ 6,5 kW
- Fuse protection Min. 40 A
- Cable type / section DTR 4×10 AWG
- Cable length max. 6 ft

## • Cooking plates

- Rear left Single-circuit cooking plate
- Size 5,5 " (140 mm)
- Power 1200 W
- Front left Single-circuit cooking plate
- Size 7 " (180 mm)
- Power 1800 W
- Front right Single-circuit cooking plate
- Size 5,5 " (140 mm)
- Power 1200 W
- Rear right Single-circuit cooking plate
- Size 7 " (180 mm)
- Power 1800 W

## • OVEN/BROIL

- Broil 2250 W

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.

Your oven heat setting recommendations are provided based on the 240 volt power source as the product is designed with. If your product is powered with 208 volt source, duration of cooking may take longer as the same heat settings apply.

## **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 that 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 non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport. 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.

## FAQ

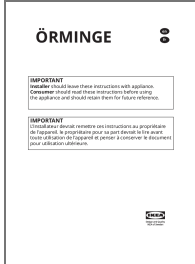
### Q: Can this appliance be used outdoors?

A: No, this appliance is intended for normal household use only and is not approved for outdoor use.

### Q: What should I do if the range tips over?

A: Install the anti-tip bracket as instructed in the manual to prevent tip-over hazards. Do not operate the range without the anti-tip bracket in place and engaged.

## Documents / Resources

	<p><a href="#">ÖRMINGE Built In Range [pdf] Owner's Manual</a> ÖRMINGE Built In Range, ÖRMINGE, Built In Range, In Range</p>
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## References

- [Aide au sujet des électroménagers - IKEA CA](#)

-  [Appliance Support - IKEA CA](#)
-  [IKEA Puerto Rico - Tienda online de muebles y decoración](#)
-  [Shop Affordable Home Furnishings & Home Goods - IKEA](#)
-  [Hej! Welcome to IKEA Global](#)
-  [P65Warnings.ca.gov](#)
- [User Manual](#)

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