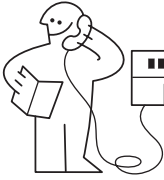


KULINARISK

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Design and Quality
IKEA of Sweden



ENGLISH

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

ENGLISH

4

Contents

Safety information	4	Additional functions	19
Safety instructions	7	Hints and tips	21
Installation	10	Care and cleaning	28
Product description	10	Troubleshooting	29
Control panel	11	Technical data	31
Before first use	13	Energy efficiency	31
Daily use	13	Environmental concerns	32
Clock functions	17	IKEA guarantee	32
Automatic programmes	18		
Using the accessories	18		

Subject to change without notice.

Safety information

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

Children and vulnerable people safety

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

- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in, offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person can install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before any maintenance, cut the power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- Use only utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.

- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance 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.

Safety instructions

Installation

⚠ Warning! Only a qualified person must install this appliance.


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

Cabinet depth	550 (550) mm
Height of the front of the appliance	455 mm
Height of the back of the appliance	440 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	882 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm

Cabinet minimum height (Cabinet under the worktop minimum height)	444 (460) mm
Cabinet width	560 mm

Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	3.5x25 mm


Electrical connection

 **Warning!** Risk of fire and electric shock.


- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect

the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Use

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

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

 **Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.


- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.
- Do not spill cold water or other liquids on the glassware because a sudden temperature drop may cause immediate breakage of the glass. Broken glass pieces may be extremely sharp and difficult to locate.
- Do not place hot glassware on a wet or cool surface, directly on countertop or metal surface, or in sink; or handle hot glassware with wet cloth.
- Do not use or repair any glassware that is chipped, cracked or severely scratched.
- Do not drop or hit glassware against a hard object or strike utensils against it.
- Do not heat empty or nearly empty glassware in microwave, or overheat oil or butter in microwave (use minimum amount of cooking time).

Allow hot glassware to cool on a cooling rack, a potholder or a dry cloth. Make sure that the glassware is cool enough before washing, refrigerating or freezing.

Avoid handling hot glassware (including ware with silicone gripping surfaces) without dry potholders.

Avoid microwave misuse (i.e. running the oven without any load or small load).

Care and Cleaning

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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- If you use an oven spray, obey the safety instructions on the packaging.

Glassware use

Handling your glassware without an appropriate degree of care could result in breakage, chipping, cracking or severe scratching:

Internal lighting

 **Warning!** Risk of electric shock.

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

Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

Disposal

Warning! Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.

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

Installation

Warning! Refer to Safety chapters.

Assembly

i Refer to the Assembly Instructions for the installation.

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

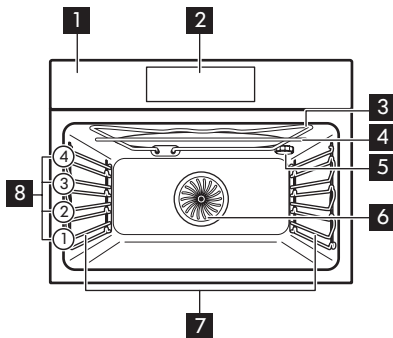
This oven is only supplied with a main cable.

Electrical installation

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

Product description

General overview



- 1** Control panel
- 2** Electronic programmer
- 3** Grill
- 4** Microwave generator
- 5** Lamp
- 6** Fan
- 7** Shelf support, removable
- 8** Shelf positions

Accessories

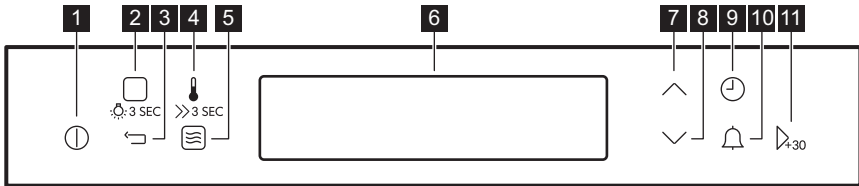
- **Wire shelf** x 1
For cookware, cake tins, roasts.
- **Baking tray** x 1

For cakes and biscuits.

- **Microwave bottom glass plate** x 1
To support microwave mode.

Control panel

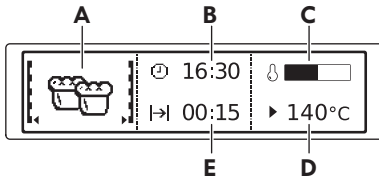
Electronic programmer



	Symbol	Function	Comment
1		ON / OFF	To activate and deactivate the appliance.
2		Heating Functions or Assisted Cooking	Press once to enter to the Heating Functions Menu. Press again to switch to Assisted Cooking. To activate or deactivate the light, touch for 3 seconds.
3		Back key	To go back one level in the menu. To show the main menu, touch the symbol for 3 seconds.
4		Temperature selection	To set the temperature or show the current temperature in the appliance.
5		Microwave function	To activate the Microwave function. When you use the Microwave function with the function: Duration for more than 7 minutes and in Combi mode, the Microwave power cannot be more than 600 W.
6	-	Display	Shows the current settings of the appliance.
7		Up key	To move up in the menu.
8		Down key	To move down in the menu.

	Symbol	Function	Comment
9		Time and additional functions	To set different functions. When a heating function operates, touch the symbol to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go.
10		Minute Minder	To set the function: Minute Minder.
11		OK / Microwave Quick Start	To confirm the selection or settings. To activate the Microwave function. You can use it when the appliance is deactivated.

Display



- A. Heating function or Microwave function
- B. Time of day
- C. Heat-up indicator
- D. Temperature or power of the microwave
- E. Duration time or end time of a function

Other indicators of the display:

Symbol	Function	
	Minute Minder	The function works.
	Time of day	The display shows the current time.
	Duration	The display shows the necessary time for cooking.
	End Time	The display shows when the cooking time is complete.
	Temperature	The display shows the temperature.
	Time Indication	The display shows how long the heating function works. Press \vee and \wedge at the same time to reset the time.
	Heat-up Indicator	The display shows the temperature in the oven.
	Weight Automatic	The display shows that the automatic weight system works or that weight can be changed.
	Heat + Hold	The function works.

Before first use

⚠ Warning! Refer to Safety chapters.

Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

i Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

First Connection

When you connect the oven to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press \wedge or \vee to set the value.
2. Press $\blacktriangleright_{+30}$ to confirm.

Preheating

Before first use preheat the oven with only wire shelves and baking trays inside. The microwave bottom glass plate must be removed.

1. Set the function: Conventional Cooking — and the maximum temperature.
2. Let the oven operate for 1 hour.
3. Set the function: True Fan Cooking ☺ and the maximum temperature.

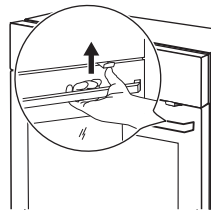
4. Let the oven operate for 15 minutes. Accessories can become hotter than usual. The oven can emit an odour and smoke during preheating. Make sure that the airflow in the room is sufficient.

Using the Mechanical child lock

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

To open the oven door with the child lock:

1. Pull and hold the child lock handle up as shown in the picture.



2. Open the door. Close the oven door without pulling the child lock. To remove the child lock, open the oven door and remove the child lock with the torx key. The torx key is in the oven fitting bag. Screw back the screw into the hole after removing the child lock.

⚠ Warning! Be careful not to scratch the control panel.

Daily use

⚠ Warning! Refer to Safety chapters.

Navigating the menus






1. Turn on the oven.
2. Press \vee or \wedge to select the menu option.

3. Press $\blacktriangleright_{+30}$ to move to the submenu or accept the setting.





i At each point you can go back to the main menu with ↶ .










The menus in overview

Main menu


Symbol / Menu item	Application
 Heating Functions	Contains a list of heating functions.
 Assisted Cooking	Contains a list of automatic programmes. The recipes for these programmes can be found in the recipe book.
 Favourites	Contains a list of favourite cooking programmes created by the user.
 Basic Settings	Used to set the appliance configuration.
 Specials	Contains a list of additional heating functions.









Submenu for: Basic Settings

Symbol / Menu item	Description
 Set Time of Day	Sets the current time on the clock.
 Time Indication	When ON, the display shows the current time when you deactivate the appliance.
 Set + Go	To set a function and activate it later with a press of any symbol on the control panel.
 Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking cycle finished.



Symbol / Menu item	Description
 Time Extension	Activates and deactivates the time extension function.
 Display Contrast	Adjusts the display contrast by degrees.
 Display Brightness	Adjusts the display brightness by degrees.
 Set Language	Sets the language for the display.
 Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
 Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
 Alarm / Error Tones	Activates and deactivates the alarm tones.
 Service	Shows the software version and configuration.
 Factory Settings	Resets all settings to factory settings.







Heating Functions

Heating function	Application
 True Fan Cooking	To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.

Heating function	Application
 Conventional Cooking	To bake and roast food on one shelf position.
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.
 Slow Cooking	To prepare tender, succulent roasts.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Frozen Foods	To make convenience food (e.g. french fries, potato wedges or spring rolls) crispy.
 Grill	To grill flat food and to toast bread.
 Fast Grilling	To grill flat food in large quantities and to toast bread.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.

Specials


Heating function	Application
 Bread Baking	To bake bread.
 Au Gratin	For dishes such as lasagna or potato gratin. To make gratins and to brown.

Heating function	Application
 Dough Proving	To rise the yeast dough before baking. When you use this function the lamp automatically turns off after 30 seconds.
 Plate Warming	To preheat plates for serving.
 Preserving	To make vegetable preserves (e.g. pickles).
 Dehydrating	To dry sliced fruit, vegetables and mushrooms.
 Keep Warm	To keep food warm.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food. When you use this function the lamp automatically turns off after 30 seconds.



Setting a heating function



1. Remove microwave bottom glass plate.
2. Turn on the oven.
3. Select the menu: Heating Functions.
4. Press \triangleright_{+30} to confirm.
5. Select a heating function.
6. Press \triangleright_{+30} to confirm.
7. Set the temperature.
8. Press \triangleright_{+30} to confirm.



Microwave functions


Functions	Description
Microwave	Creates the heat directly in the food. Use it to heat meals and drinks, to defrost meat or fruit, and to cook vegetables and fish.
Combi	Use it to operate the heating function and the microwave mode together. Use it to cook food in a shorter time and brown it. The maximum power for this function is 600 W.
Quick Start	Use it to turn on the Microwave function with one touch of the symbol  with the high microwave power and short operating time: 30 seconds.


Setting the Microwave function






1. Remove all accessories.
2. Insert microwave bottom glass plate.
3. Turn on the oven.
4. Press  to turn on the Microwave function.
5. Press . The function: Duration is set to 30 seconds and the microwaves starts to operate.

 Each press of  adds 30 seconds to the time of the function: Duration.



 If you do not press , the oven turns off after 20 seconds.




6. Press  to set the function: Duration. Refer to "Setting the clock functions".

 The maximum setting of the time for the function: Duration is 90 minutes.


 You can change the microwave power (press  and then  or ) and the function: Duration  any time when the Microwave function works.


7. When the set time ends, a signal sounds for 2 minutes. The Microwave function turns off automatically. Press any symbol to stop the signal.

 To turns off the Microwave function, press .

 If you press  or open the door, the function stops. To start it again, press .



Setting the Combi function


1. Remove microwave bottom glass plate.
2. Turn on a heating function. Refer to "Setting a heating function".
3. Press  and do the same steps as when you set the Microwave function.


 For some functions the microwave will start as soon as the set temperature is reached.


Functions not available for the Combi function: Favourites, End Time, Set + Go, Heat + Hold.

Setting the Microwave Quick Start function

1. If necessary, press  to turn off the oven.
2. Press  to turn on the Quick Start function.

Each press of  adds 30 seconds to the Duration time.

 You can change the microwave power (refer to "Setting the Microwave function").


3. Press  to set the time for the function: Duration. Refer to "Clock functions" chapter, Setting the clock functions.


Heat-up indicator

When you turn on a heating function, the bar on the display comes on. The bar shows that the temperature increases. When temperature is reached the buzzer sounds 3 times and the bar flashes and then disappears.

Fast Heat Up

This function decreases the heat-up time.

-  Do not put food in the oven when the Fast heat up function works.

To turn on the function, hold  for 3 seconds. The heat-up indicator alternates.








This function is not available for some oven functions.

Residual heat


When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

Clock functions


Clock functions table





Clock function	Application
 Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the oven. Use  to turn on the function. Press  or  to set the minutes and  to start.
 Duration	To set how long the oven works (max. 23 h 59 min).
 End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

-  If you use the clock functions: Duration, End Time, the oven turns off the heating elements after 90 % of the set time. The oven uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

Setting the clock functions

-  Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The oven turns off automatically. You can use the functions: Duration and End Time at the same time if you want to automatically turn on and turn off the oven on a given time later.

1. Set a heating function.
2. Press  again and again until the display shows the necessary clock function and the related symbol.
3. Press  or  to set the necessary time.
4. Press  to confirm.

When the time ends, a signal sounds. The oven turns off. The display shows a message.

5. Press any symbol to stop the signal.


Heat + Hold


Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It turns on after the baking or roasting procedure ends.


You can turn on or turn off the function in the menu: Basic Settings.




1. Turn on the oven.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press  again and again until the display shows: Heat + Hold.

5. Press  to confirm. When the function ends, a signal sounds.


Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.


-  Applicable to all heating functions with Duration or Weight Automatic.

1. When the cooking time ends, a signal sounds. Press any symbol. The display shows the message.
2. Press  to turn on or  to cancel.
3. Set the length of the function.
4. Press .

Automatic programmes




-  **Warning!** Refer to Safety chapters.

Recipes online


-  You can find the recipes for the automatic programmes specified for this oven on the website www.ikea.com. To find the proper Recipe Book check the article number on the rating plate on the front frame of the oven cavity.

Assisted Cooking

This oven has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Turn on the oven.
2. Select the menu: Assisted Cooking. Press  to confirm.
3. Select the category and dish. Press  to confirm.
4. Select a recipe. Press  to confirm.

Using the accessories

-  **Warning!** Refer to Safety chapters.

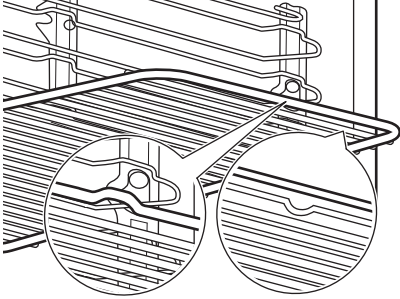
Inserting accessories

Use only suitable cookware and material. Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping off the shelf.

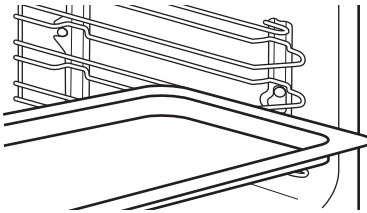
Wireshef:

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



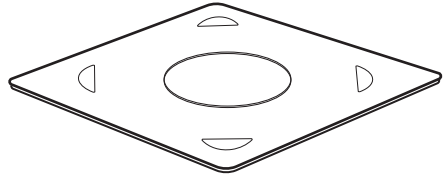
Baking tray:

Push the tray between the guide bars of the shelf support.



Microwave bottom glass plate:

Use the microwave bottom glass plate only with microwave function. It is not suitable for combined microwave function (e.g. microwave grilling). Put the accessory on the bottom of the cavity. You can put the food directly on the microwave bottom glass plate.



Additional functions

Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

i You cannot save Microwave and microwave combi functions as favourite programmes.

Saving a programme

1. Turn on the oven.
2. Set a heating function or an automatic programme.
3. Press again and again until the display shows: SAVE.
4. Press to confirm.

The display shows the first free memory position.

5. Press to confirm.
 6. Enter the name of the programme. The first letter flashes.
 7. Press or to change the letter.
 8. Press .
 9. Do step 7 again as necessary.
 10. Press and hold to save.
- You can overwrite a memory position. When the display shows the first free memory position, press or and press to overwrite an existing programme.
- You can change the name of a programme in the menu: Edit Programme Name.

Activating the programme

1. Turn on the oven.
2. Select the menu: Favourites.
3. Press \triangleright_{+30} to confirm.
4. Select your favourite programme name.
5. Press \triangleright_{+30} to confirm.

Using the Child Lock

When the Child Lock is on, the oven cannot be turned on accidentally.

1. Press ⓪ to turn on the display.
2. Press ⓪ and Ⓜ at the same time until the display shows a message and a key symbol.

To turns off the Child Lock function repeat step 2.

Function Lock

This function prevents an accidental change of the heating function. You can turn it on only when the oven works.

1. Turn on the oven.
2. Set a heating function or setting.
3. Press ⓪ again and again until the display shows: Function Lock.
4. Press \triangleright_{+30} to confirm.

To turn off the function, press ⓪ . The display shows a message. Press ⓪ again and then \triangleright_{+30} to confirm.

ⓘ When you turn off the oven, the function also turns off.

Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Turn on the oven.
2. Set a heating function.
3. Press ⓪ again and again until the display shows: Duration.
4. Set the time.

5. Press ⓪ again and again until the display shows: Set + Go.

6. Press \triangleright_{+30} to confirm.

Press any symbol (except for ⓪) to start the function: Set + Go. The set heating function starts.

When the heating function ends, a signal sounds.



- Function Lock is on when the heating function works.
- The menu: Basic Settings lets you turn the function: Set + Go on and off.

Automatic Switch-off

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

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5



The Automatic switch-off does not work with the functions: Light, Duration, End Time.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the oven is turned off, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - when the oven is turned on.
 - if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.

Cooling fan

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

Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

Hints and tips

Cooking recommendations

Whenever preheating, remove the wire shelves and trays from the cavity to have the fastest performance.

The oven has four shelf positions. Count the shelf positions from the bottom of the cavity.

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.

Moisture can condense in the oven or on the door glass panels during cooking. Always stand back from the oven when you open the oven door.

When the oven cools down, clean the cavity with a soft cloth.

Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Microwave recommendations

Place the food on the microwave bottom glass plate on the bottom of the cavity.

Turn or stir the food halfway through the defrosting and cooking time.

Cover the food for cooking and reheating.

Put the spoon to the bottle or glass when heating drinks to ensure better heat distribution.

Put the food into the oven without any packaging. The packaged ready meals can be put into the oven only when the packaging is microwave safe (check information on the packaging).

Microwave cooking

Cook food covered. If you want to keep a crust cook food without a cover.

Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.

Do not use the oven to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

Pierce food with skin or peel with a fork several times before cooking.

Cut vegetables into similar-sized pieces.

Stir liquid dishes from time to time.

Stir the food before serving.

After you turn off the oven, take the food out and let it stand for a few minutes.

Microwave defrosting

Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.

Remove defrosted pieces subsequently.

To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Cookware / Material	Microwave function		Microwave Combi function
	Defrosting	Heating, Cooking	
Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass	✓	✓	✓
Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations	✓	X	X
Glass and glass ceramic made of ovenproof / frost-proof material	✓	✓	✓
Ceramic and earthenware without any quartz or metal components and glazes which contain metal	✓	✓	X
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	X	X	X
Heat-resistant plastic up to 200 °C (please always check the plastic container specification before use)	✓	✓	X
Cardboard, paper	✓	X	X
Clingfilm	✓	X	X
Roasting film with microwave safe closure (please always check the film specification before use)	✓	✓	X
Roasting dishes made of metal, e.g. enamel, cast iron	X	X	✓
Baking tins, black lacquer or silicon-coated (please always check the baking tins specification before use)	X	X	✓
Baking tray	X	X	X

Cookware / Material	Microwave function		Microwave Combi function
	Defrosting	Heating, Cooking	
Wire shelf	X	X	✓
Microwave glass bottom plate	✓	✓	X
Cookware for microwave use, e.g. crisp pan	X	✓	X

Microwave defrosting

Food	Power (Watts)	Time (min)	Standing time (min)
Steak (0.2 kg)	100	5 - 7	5 - 10
Minced meat (0.5 kg)	200	8 - 12	5 - 10
Chicken (1 kg)	100	30 - 35	10 - 20
Chicken breast (0.15 kg)	100	5 - 9	10 - 15
Chicken legs (0.15 kg)	100	5 - 9	10 - 15
Whole Fish (0.5 kg)	100	10 - 15	5 - 10
Fish fillets (0.5 kg)	100	12 - 15	5 - 10
Butter (0.25 kg)	100	4 - 6	5 - 10
Grated cheese (0.2 kg)	100	2 - 4	10 - 15
Yeast cake (1 piece)	200	2 - 3	15 - 20
Cheesecake (1 piece)	100	2 - 4	15 - 20
Dry cake (e.g. Pound cake) (1 piece)	200	2 - 4	15 - 20
Bread (1 kg)	200	15 - 18	5 - 10
Sliced bread (0.2 kg)	200	3 - 5	5 - 10
Bread rolls (4 pieces)	200	2 - 4	2 - 5
Fruit (0.25 kg)	100	5 - 10	10 - 15

Reheating

Food	Power (Watts)	Time (min)	Standing time (min)
Baby food in jars (0.2 kg); stir and check the temperature	300	1 - 2	-
Baby milk (180 ml); put the spoon into the bottle, stir and check the temperature	600	0:20 - 0:40	-
Convenience food (0.5 kg)	600	6 - 9	2 - 5
Frozen ready meals (0.5 kg)	400	10 - 15	2 - 5
Milk (200 ml)	1000	1 - 1:30	-
Water (200 ml)	1000	1:30 - 2	-
Sauce (200 ml)	600	1 - 3	-
Soup (300 ml)	600	3 - 5	-

Melting

Food	Power (Watts)	Time (min)	Standing time (min)
Chocolate / Chocolate coating (0.15 kg)	300	2 - 4	-
Butter (0.1 kg)	400	0:30 - 1:30	-

Microwave cooking

Cooking

Food	Power (Watts)	Time (min)	Standing time (min)
Whole fish (0.5 kg)	500	8 - 10	2 - 5
Fish fillets (0.5 kg)	400	4 - 7	2 - 5
Vegetables, fresh (0.5 kg + 50 ml of water)	600	5 - 15	-
Vegetables, frozen (0.5 kg + 50 ml of water)	600	10 - 20	-
Jacked potatoes (0.5 kg)	600	7 - 10	-

Food	Power (Watts)	Time (min)	Standing time (min)
Rice (0.2 kg + 400 ml of water)	600	15 - 18	-
Popcorn	1000	1:30 - 3	-

Microwave Combi function

Use this function to cook food in a shorter time and to brown it.

Food	Function	Power (Watts)	Temperature (°C)	Time (min)	Shelf position	Comments
Potato Gratin (1.1 kg)	Turbo Grilling + MW	400	180 - 190	40 - 45	1	Turn the container around halfway through the cooking time. Standing time: 2 - 5min.
Cake (0.7 kg)	Conventional Cooking + MW	100	180 - 200	25 - 30	2	Turn the container around halfway through the cooking time. Standing time: 5min.
Roast pork (1.5 kg)	True Fan Cooking + MW	200	180 - 190	85 - 90	1	Turn the meat upside down after 30 min of the cooking time. Standing time: 2 - 5min.
Lasagne	Conventional Cooking + MW	200 - 300	170 - 190	30 - 40	1	Turn the container around halfway through the cooking time. Standing time: 2 - 5min.
Chicken (1 kg)	Turbo Grilling + MW	400	210 - 230	35 - 40	2	Turn the container around halfway through the cooking time. Standing time: 2 - 5min.

Tips for the Microwave

Cooking/Defrosting results	Possible cause	Remedy
The food is too dry.	The power was too high. The time was too long.	Next time select a lower microwave power and a longer time.
The food is still not defrosted, hot or cooked after the end of cooking time.	The time was too short.	Set a longer time. Do not increase the microwave power.
The food is overheated at the edges but is still not ready in the middle.	The power was too high.	Next time select a lower microwave power and a longer time.

Examples of cooking applications for power settings

The data in the table is for guidance only.

Power setting	Use
<ul style="list-style-type: none"> • 1000 Watt • 900 Watt • 800 Watt • 700 Watt 	Heating liquids Searing at the start of the cooking process Cooking vegetables
<ul style="list-style-type: none"> • 600 Watt • 500 Watt 	Defrosting and heating frozen meals Heating one-plate meals Simmering stews Cooking egg dishes
<ul style="list-style-type: none"> • 400 Watt • 300 Watt 	Continuing to cook meals Cooking delicate food Heating baby food Simmering rice Heating delicate food Melting cheese, chocolate, butter
<ul style="list-style-type: none"> • 200 Watt • 100 Watt 	Defrosting meat, fish Defrosting cheese, cream, butter Defrosting fruit and cakes Defrosting bread

Information for test institutes

Fast Grilling

Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Use the third shelf position.

Food	Grilling time (min)	
	1st side	2nd side
Burgers	9 - 13	8 - 10

Food	Grilling time (min)	
	1st side	2nd side
Toast	1 - 3	1 - 3

Microwave function

Tests according to IEC 60705.

Food	Power (Watts)	Quantity (kg)	Shelf position 1)	Time (min)	Comments
Sponge cake	600	0.475	Bottom	7 - 9	Turn container around by 1/4, halfway through the cooking time.
Meatloaf	400	0.9	2	25 - 32	Turn container around by 1/4, halfway through the cooking time.
Egg custard	500	1	Bottom	18	-
Meat defrosting	200	0.5	Bottom	8 - 12	Turn the meat upside down halfway through the cooking time.

1) Use wire shelf unless otherwise specified.

Microwave Combi function

Tests according to IEC 60705.

Food	Function	Power (Watts)	Temperature (°C)	Shelf position 1)	Time (min)	Comments
Cake (0.7 kg)	True Fan Cooking + MW	100	180	2	29 - 31	Turn container around by 1/4, halfway through the cooking time.
Potato gratin (1.1 kg)	Turbo Grilling + MW	400	180	1	40 - 45	Turn container around by 1/4, halfway through the cooking time.

Food	Function	Power (Watts)	Temperature (°C)	Shelf position 1)	Time (min)	Comments
Chicken (1.1 kg)	Turbo Grilling + MW	200	200	1	45 - 55	Put the meat in round glass container and turn it upside down after 20 minutes of the cooking time.


1) Use wire shelf unless otherwise specified.

Cooking tables


For additional cooking tables please refer to the Recipe Book which you can find on the website www.ikea.com. To find the proper


Recipe Book check the article number on the rating plate on the front frame of the oven cavity.


Care and cleaning

 **Warning!** Refer to Safety chapters.

Notes on cleaning

 <p>Cleaning Agents</p>	Clean the front of the oven with a soft cloth with warm water and a mild detergent.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.

 <p>Everyday Use</p>	Clean the cavity after each use. Fat accumulation or other residue may cause fire. Clean the oven ceiling carefully from residue and fat.
	Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.

 <p>Accessories</p>	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

Stainless steel or aluminium ovens

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Cleaning the door gasket

Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the oven if the door gasket is damaged. Contact an Authorised Service Centre.

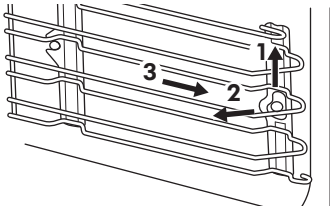
To clean the door gasket, refer to the general information about cleaning.

Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

- 1. Pull carefully the supports up and out of the front catch.



- 2. Pull the front end of the shelf support away from the side wall.
- 3. Pull the supports out of the rear catch. Install the shelf supports in the opposite sequence.

Replacing the lamp

Put a cloth on the bottom of the interior of the oven. It prevents damage to the lamp glass cover and the cavity.

Warning! Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

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

- 1. Turn off the oven.
- 2. Remove the fuses from the fuse box or turn off the circuit breaker.
- 3. Turn the lamp glass cover counterclockwise to remove it.
- 4. Clean the glass cover.
- 5. Replace the oven light bulb with a 25 W, 230 V (50 Hz), 300 °C heat resistant oven light bulb (connection type: G9).
- 6. Install the glass cover.

Troubleshooting

Warning! Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is turned off.	Turn on the oven.

Problem	Possible cause	Remedy
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is on.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul style="list-style-type: none"> • Turn off the oven with the house fuse or the safety switch in the fuse box and turn it on again. • If the display shows the error code again, contact an Authorised Service Centre.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

Service data

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

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

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

Technical data

Technical data

Dimensions (internal)	Width Height Depth	480 mm 217 mm 411 mm
Usable volumes	43 l	
Area of baking tray	1424 cm ²	
Top heating element	1900 W	
Bottom heating element	1000 W	
Grill	1900 W	
Ring	1650 W	
Total rating	3000 W	
Voltage	230 - 240 V	
Frequency	50 Hz	
Number of functions	17	

Energy efficiency

Energy saving



The oven contains features which help you save energy during everyday cooking.

General hints

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

Use metal dishes to improve energy saving, but only when you use a non-microwave function.

When possible, do not preheat the oven before you put the food inside.

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

the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

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

Cooking with fan

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

Residual heat

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically deactivate earlier in some oven functions.

The fan and lamp continue to operate.


Keep food warm


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

Cooking with the lamp off

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

Environmental concerns

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA guarantee**How long is the IKEA guarantee valid?**

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

Who will execute the service?

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

What does this guarantee cover?

The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

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

What is not covered under this guarantee?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.

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

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

How country law applies

The IKEA guarantee gives you specific legal rights, which covers or exceed local demands. However these conditions do not

limit in any way consumer rights described in the local legislation.

Area of validity

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

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

The dedicated After Sales Service for IKEA appliances:

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


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


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

How to reach us if you need our service



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

 In order to provide you with a quicker service, we recommend that you use the specific phone numbers listed at the end of this manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Before calling us, assure that you have to hand the IKEA article number (8 digit code) and the Serial Number (8 digit code that can be found on the rating plate) for the appliance of which you need our assistance.

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

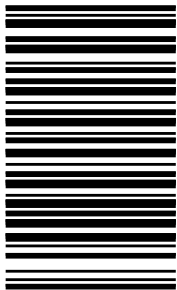
Do you need extra help?

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.

Country	Phone number	Call Fee	Opening time
België	02/716.24.44	Binnenlandse gesprekskosten	8 tot 18.30 Weekdagen Zaterdag 9 tot 13u
Belgique		Tarif des appels nationaux	8 à 18.30 en semaine Samedi 9 à 13h
България	+359 2 492 9397	Според тарифата на оператора за обаждания към стационарен номер	От 8:30 до 17:30 ч в работни дни
Česká Republika	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	man. - fre. 09.00 - 20.00 lør. - søn. 09.00 - 18.00
Deutschland	+49 1806 33 45 32*	* 0,20 €/Verbindung aus dem Festnetz max. 0,60 €/Verbindung aus dem Mobilfunknetz	Werktags von 8.00 bis 20.00
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	00385 1 6323 339	Cijena ovisi o pružatelju telefonske usluge korisnika	radnim danom od ponedjeljka do petka od 08:00 do 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	+354 5852409	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8.30 έως 16.30 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr. - Ketv.: 8:00 - 12:00; 12:45 - 17:00 Pnkt.: 8:00 - 12:00; 12:45 - 15:45
Luxembourg	35242431301	Tarif des appels nationaux	Lu-Ven 8:00-12:00/13:00-17:00
Magyarország	06-1-252-1773	Belföldi díjszabás	Hétköznap 8.00 és 17.00 óra között
Nederland	0172/468568	Geen extra kosten. Alleen lokaal tarief	ma-vr: 8:00 - 18:30 zat: 9:00 - 13:00
Norge	22 72 35 00	Takst innland	8 til 18 ukedager
Österreich	+43-1-2056356	max. 10 Cent/min.	Mo - Fr 8.00 - 20.00 Uhr
Polska	801 400 711 and +48 22 749 60 99	Koszt zgodny z taryfą operatora	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel național	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz	031 5500 324	Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse		Tarif des appels nationaux	8 à 20. En semaine
Svizzera		Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovenija	+38618108621	lokálni strošek je običajna tržna vrednost, odvisna od ponudnika telefonije	8.00 - 16.00 ob delavnikih
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	pvm/mpm	Ma - To 8:00 -18:00 Pe 9:00 -16:00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30 - 20.00 lör-sön 9.30 - 18.00
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays
Србија	+381 11 7 555 444 (ако позивате изван Србије) 011 7 555 444 (ако позивате из Србије)	Цена позива у националном саобраћају	Понедељак - субота: 09 - 20 Недеља: 09 - 18
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867370100-D-242023



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