



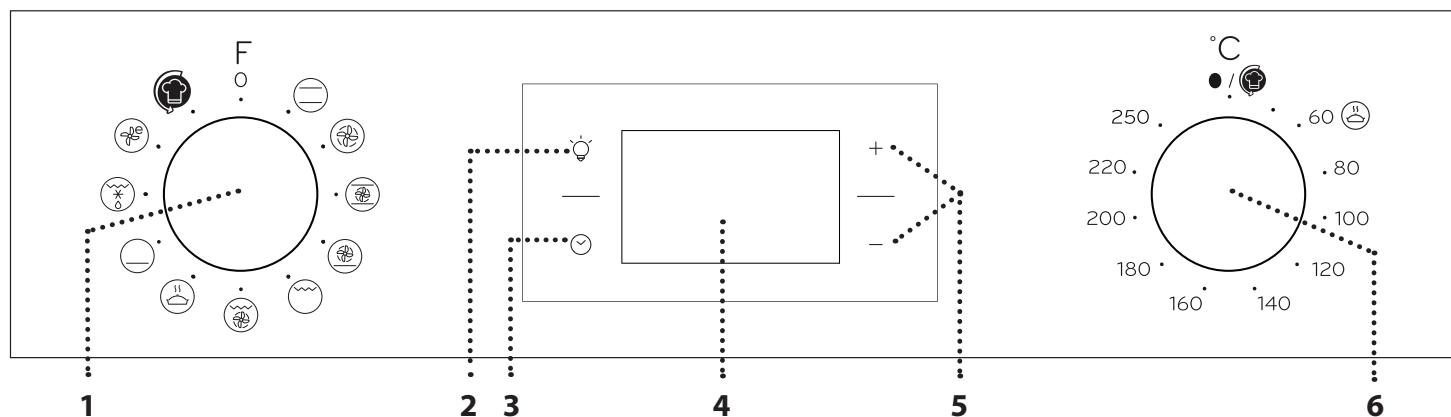
THANK YOU FOR BUYING AN INDESIT PRODUCT

In order to receive a more complete assistance, please register your product on www.indesit.com/register



Before using the appliance carefully read the Safety Instruction.

CONTROL PANEL DESCRIPTION



1. SELECTION KNOB

For switching the oven on by selecting a function.

Turn to the **O** position to switch the oven off.

2. LIGHT

With the oven switched on, press to turn the oven compartment lamp on or off.

3. SETTING THE TIME

For accessing the cooking time settings, delayed start and timer.

For displaying the time when the oven is off.

4. DISPLAY

5. ADJUSTMENT BUTTONS

For changing the cooking time settings

6. THERMOSTAT KNOB

Turn to select the temperature you require when activating manual functions.

For "Turn & Go" function keep on .

FIRST TIME USE

1. SETTING THE TIME

You will need to set the time when you switch on the appliance for the first time: Press until the icon and the two digits for the hour start flashing on the display.



Use **+** or **-** to set the hour and press to confirm. The two digits for the minutes will start flashing. Use **+** or **-** to set the minutes and press to confirm.

Please note: When the icon is flashing, for example following lengthy power outages, you will need to reset the time.

2. HEAT THE OVEN

A new oven may release odors that have been left behind during manufacturing: this is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odors.

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 250 °C for about one hour. The oven must be empty during this time.

Please note: It is advisable to air the room after using the appliance for the first time.

FUNCTIONS & DAILY USE



CONVENTIONAL

For cooking any kind of dish on one shelf only.



MULTILEVEL

For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.



XL COOKING

For cooking large joints of meat (above 2.5 kg). We recommend turning the meat over during cooking to ensure that both sides brown evenly. We also recommend basting the joint every so often to prevent it from drying out excessively.



PIZZA

For baking different types and sizes of pizza and bread. It is a good idea to swap the position of the baking trays halfway through cooking.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a Baking tray to collect the cooking juices:

position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.



GRATIN

For roasting large joints of meat (legs, roast beef, chicken).

We recommend using a Baking tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.



KEEP WARM

For keeping just-cooked food hot and crisp.



BOTTOM HEATING

Use this function to brown the bottom of the dishes. It is advisable to place the food on the 1st/2nd level. The function can also be used for slow cooking, such as vegetables and meat stews; in this case, use the 3rd level. The oven does not have to be preheated.




FREADY COOK

All the heating elements and the fan come on, guaranteeing the distribution of heat consistently and uniformly throughout the oven. Pre-heating is not necessary for this cooking mode. This mode is especially recommended for cooking pre-packed food quickly (frozen or pre-cooked). The best results are obtained if you use one cooking rack only.



ECO FORCED AIR

For cooking roasts and stuffed roasting joints on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking but can be switched on again by pressing .



TURN & GO

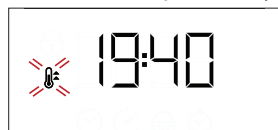
This function automatically selects an ideal temperature and time for baking a wide range of recipes including meat, fish, pasta, sweets and vegetables. Activate the function when the oven is cold.



1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require: the display will light up and an audible signal will sound.

2. ACTIVATE A FUNCTION

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.





To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob* to  and .

Please note: During cooking you can change the function by turning the selection knob or adjust the temperature by turning the thermostat knob. The function will not start if the thermostat knob is on 0 °C. You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.



TURN & GO

To start the "Turn & Go" function, select the function turning the selection knob on the relevant icon, keeping the thermostat knob on the  /  icon.

To end the cooking, turn the selection knob on "0".

Please note: You can set the cooking end time and timer. To obtain the best cooking results using the "Turn & Go" function, follow the suggested weights for each kind of food in the following table.

Food	Recipe	Weight (kg)
Meat	Roast veal, Roast Beef rare	0.6 - 0.7
	Chicken / Leg of lamb in pieces	1.0 - 1.2
Fish	Salmon fillet / Baked fish (whole)	0.9 - 1.0
	Fish en papillote	0.8 - 1.0
Vegetables	Stuffed vegetables	1.8 - 2.5
	Vegetable pie	1.5 - 2.5
Salty cakes	Quiche lorraine / Flan	1.0 - 1.5
Pasta	Lasagne / Timbale of pasta or rice	1.5 - 2.0
Pastry	Leavened cake / Plum cake	0.9 - 1.2
	Baked apples	1.0 - 1.5
Bread	Bread loaf	0.5 - 0.6
	Baguettes	0.5 - 0.8





KEEP WARM


To start the "Keep Warm" function, turn the thermostat knob to the relevant symbol; if the oven is set to a different temperature (or if the cavity temperature is above 65°C) the function will not start.

Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

3. PREHEATING AND RESIDUAL HEAT

Once the function starts, an audible signal and a flashing icon  on the display indicate that the preheating phase has been activated. At the end of this phase, an audible signal and the fixed icon  on the display will indicate that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.


After cooking and with the function deactivated, the icon  may continue to remain visible on the display even after the cooling fan has switched off to indicate that there is residual heat in the compartment.

Please note: The time after which the icon switches off varies because it depends on a series of factors such as ambient temperature and function used. In any case, the product should be considered to be off when the pointer on the selection knob is at "0".




4. PROGRAMMING COOKING

You will need to select a function before you can start programming cooking.




DURATION

Keep pressing  until the  icon and "00:00" start flashing on the display.





Use  or  to set the cooking time you require, then press  to confirm.




Activate the function by turning the *thermostat knob* to the temperature you require: an audible signal will sound and the display will indicate that cooking is complete.

Notes: To cancel the cooking time you have set, keep pressing  until the  icon starts flashing on the display, then use  to reset the cooking time to "00:00". This cooking time includes a preheating phase.


PROGRAMMING THE END COOKING TIME/DELAYED START

After a cooking time has been set, starting the function can be delayed by programming its end time: press  until the  icon and the current time start flashing on the display.



Use  or  to set the time you want cooking to end and press  to confirm.

Activate the function by turning the *thermostat knob* to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

Notes: To cancel the setting, switch the oven off by turning the *selection knob* to the  position.

Notes: Delay to start functionality is not available for Grill and Turbo Grill functions.

END OF COOKING

An audible signal will sound and the display will indicate that the function has finished.



Turn the *selection knob* to select a different function or to position "O" to switch the oven off.

Please note: If the timer is active, the display will show "END" alternately with the remaining time.

5. SETTING THE TIMER

This option does not interrupt or program cooking but allows you to use the display as a timer, either during while a function is active or when the oven is off.

Keep pressing until the icon and "00:00" start flashing on the display.



Use **+** or **-** to set the time you require and press to confirm. An audible signal will sound once the timer has finished counting down the selected time.

Notes: To cancel the timer, keep pressing until the icon starts flashing, then use **-** to reset the time to "00:00".

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	170	30 - 50	2
		Yes	160	30 - 50	2
		Yes	160	40 - 60	4 1
Biscuits/tartlets		Yes	160	25 - 35	3
		Yes	160	25 - 35	3
		Yes	150	35 - 45	4 2
Pizza / Focaccia		Yes	190 - 250	15 - 50	1/2
		Yes	190 - 250	20 - 50	4 2
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	2
Lamb / veal / beef /pork 1 kg		Yes	190 - 200	80 - 110	3
Chicken/rabbit/duck 1 kg		Yes	200 - 230	50 - 100	2
Baked fish/en papillote 0,5 kg (fillets, whole)		Yes	170 - 190	30 - 45	2
Toasted bread		5'	250	2 - 6	5
Roast potatoes		Yes	200 - 210	35 - 55 **	3

** Turn food two thirds of the way through cooking (if necessary). The level is indicated on the wall of the cooking compartment.

The time indicated does not include the preheating phase: we recommend placing the food in the oven and setting the cooking time only after the required temperature has been reached.

Download the complete Use and Care Guide from docs.indesit.eu for the table of tested recipes, compiled for the certification authorities in accordance with the standard IEC 60350-1.

ACCESSORIES					
	Wire shelf	Baking dish or cake tin on the wire shelf	Baking tray/Drip tray or Baking dish on the wire shelf	Drip tray / Baking tray	Drip tray / Baking tray with 200 ml of water

CLEANING AND MAINTENANCE

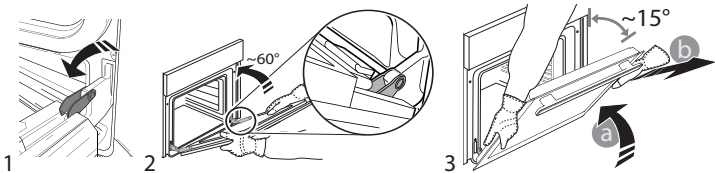
Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

Wear protective gloves.
The oven must be disconnected from the mains before carrying out any kind of maintenance work.

REMOVING AND REFITTING THE DOOR

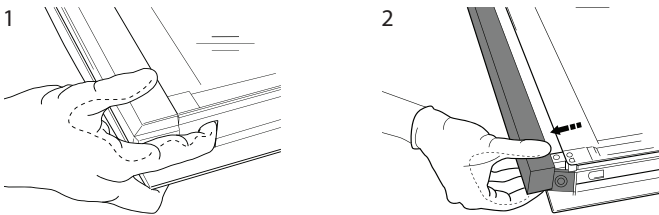
To remove the door, open it fully and lower the catches until they are in the unlock position (1). Close the door as much as you can (2). Take a firm hold of the door with both hands - do not hold it by the handle. Simply remove the door (3) by continuing to close it while pulling it upwards (a) at the same time until it is released from its seating (b).



Put the door to one side, resting it on a soft surface. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating. Lower the door and then open it fully. Lower the catches into their original position: make sure that you lower them down completely. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above.

CLICK & CLEAN - CLEANING THE GLASS

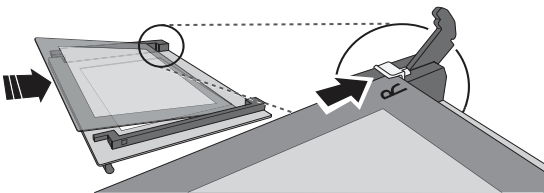
After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips (1) and remove the upper edge of the door by pulling it towards you (2).



Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

To correctly reposition the inner glass, make sure that the "R" is visible in the right-hand corner and the clear surface (not printed) is facing up.

First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.



Refit the upper edge: a click will indicate correct positioning. Make sure the seal is secure before refitting the door.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven does not work.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number.	Software problem.	Contact you nearest After-sales Service Centre and state the letter or number that follows the letter "F".

▼ Download the complete Use and Care Guide from docs.indesit.eu for more informations about your product



Policies, standard documentation and additional product information can be found by:

- Visiting our website docs.indesit.eu
- Using QR Code
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.

