DAILY REFERENCE GUIDE

THANK YOU FOR PURCHASING AN INDESIT PRODUCT
To receive more comprehensive help and support, please register your product at **www.indesit.com/register**
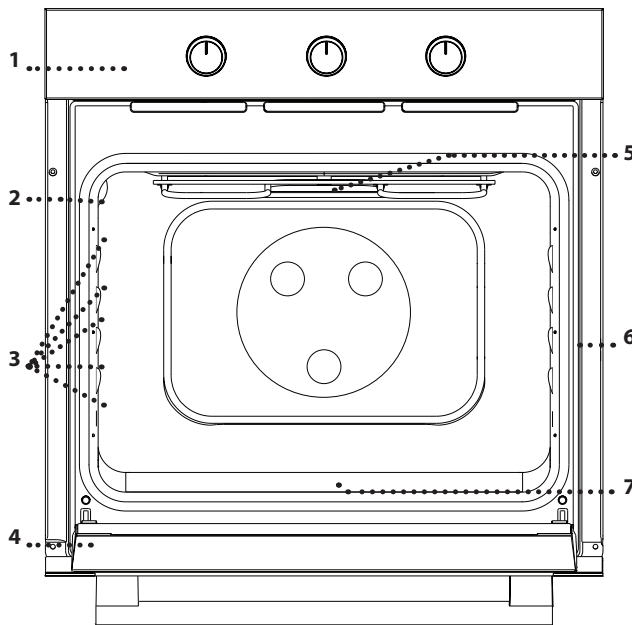
WWW You can download the Safety Instructions and the Use and Care Guide by visiting our website **docs.indesit.eu** and following the instructions on the back of this booklet.
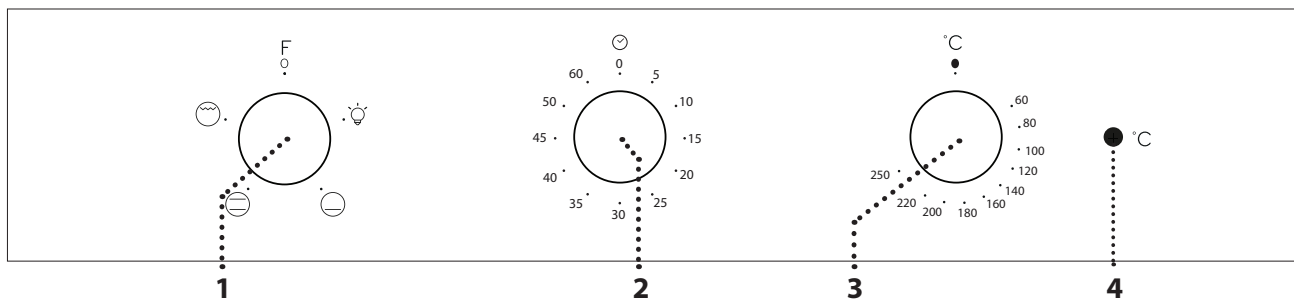
! Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION

1. Control panel
2. Lamp
3. Shelf runners
   (the level is indicated on the wall of the cooking compartment)
4. Door
5. Upper heating element / grill
6. Identification plate
   (do not remove)
7. Lower heating element
   (not visible)

CONTROL PANEL

1. SELECTION KNOB

For switching the oven on by selecting a function.
Turn to the O position to switch the oven off.

2. TIMER KNOB

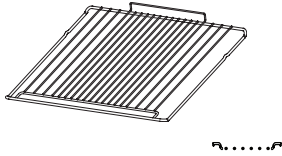Useful as a timer.
Does not activate or interrupt cooking.

3. THERMOSTAT KNOB

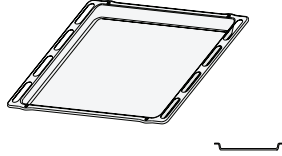Turn to select a desired temperature, activating the selected function.

4. LED THERMOSTAT / PREHEATING

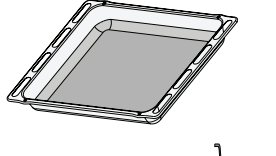Switches on during the heating process. Switches off once the desired temperature is reached.

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ACCESSORIES

Download the Use and Care Guide from
docs.indesit.eu for more information

WIRE SHELF

BAKING TRAY (IF PRESENT)

DRIP TRAY (IF PRESENT)

The number of accessories may vary depending on which model is purchased.
Other accessories can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF
AND OTHER ACCESSORIES

• Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Afterwards, slide it horizontally along the shelf runners as far as possible.

• The other accessories, such as the baking tray, are inserted horizontally by sliding them along the shelf runners.

FUNCTIONS

Download the Use and Care Guide from
docs.indesit.eu for more information

OFF
For switching off the oven.

LIGHT
For switching on the light in the compartment.

BOTTOM
For browning the bottom of the dishes. The function can also be used for slow cooking, to finish cooking very liquid dishes (sweet or savour) or to thicken sauces and gravies.

CONVENTIONAL
For cooking any kind of dish on one shelf only. It is advisable to place food on 2nd level.

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 200 ml of drinking water.

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USING THE APPLIANCE FOR THE FIRST TIME

. HEAT THE OVEN

A new oven may release odours 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 odours.
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.
Follow the instructions for setting the function correctly.

Notes: it is advisable to air the room after using the appliance for the first time.

DAILY USE

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require.

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 to O and ❙ .

3. PREHEATING

Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.
At the end of this process, the LED thermostat switches off indicating 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.

. SETTING THE TIMER

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

To activate the timer, turn the *timer knob* to the desired length of time: an acoustic signal will warn you when the count-down is finished.

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COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes	Conventional	Yes	150 - 170	30 - 90	2
Filled cake (cheese cake, strudel, fruit pie)	Conventional	Yes	160 - 200	35 - 90	2
Biscuits/tartlets	Conventional	Yes	160 - 180	15 - 35	2 / 3
Choux buns	Conventional	Yes	180 - 200	40 - 60	2
Meringues	Conventional	Yes	90	150 - 200	2
Pizza / focaccia	Conventional	Yes	220 - 250	10 - 25	1 / 2
Small bread (80g)	Conventional	Yes	180 - 200	30 - 45	2
Bread loaf (500g)	Conventional	Yes	180	50 - 70	1 / 2
Frozen pizza	Conventional	Yes	250	10 - 20	2
Salty cakes (vegetable pie,quiche)	Conventional	Yes	190 - 200	30 - 50	2
Vols-au-vents / puff pastry crackers	Conventional	Yes	190 - 200	20 - 30	2
Lasagne / baked pasta / canneloni / flans	Conventional	Yes	190 - 200	45 - 65	2
Lamb / veal / beef /pork 1 kg	Conventional	Yes	190 - 200	80 - 110	2
Chicken/rabbit/duck 1 kg	Conventional	Yes	200 - 230	50 -100	2
Turkey / goose 3 kg	Conventional	Yes	180 - 200	150 - 200	2
Baked fish/en papillote 0,5 kg (fillets, whole)	Conventional	Yes	170 - 190	30 - 45	2
Stuffed vegetables (tomatoes, courgettes, aubergines)	Conventional	Yes	180 - 200	50 - 70	2
Roast potatoes	Conventional	Yes	220 - 240	40 - 60	2
Toasted bread	Grill	5'	250	2 - 6	5
Fish fillets/slices	Grill	5'	250	15 - 30 *	4 3
Sausages/kebabs/spare ribs/ hamburgers	Grill	5'	250	15 - 30 *	5 4
Vegetable gratin	Grill	5'	250	5 - 15	4

FUNCTIONS	Conventional	Grill

ACCESSORIES	Wire shelf	Baking dish 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

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HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer

. DESSERTS
• Cook delicate desserts with the conventional function on one shelf only. Use dark-coloured metal baking pans and always place them on the wire shelf supplied.
• Use dark-coloured metal baking pans and always place them on the wire shelf supplied.
• To check whether a leavened cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
• If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
• If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently

MEAT

• Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked.
For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation.
When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
• When grilling pieces of meat, choose cuts of the same thickness to obtain even cooking. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. Take care when opening the door as steam will escape.
To collect the cooking juices, we recommend placing a dripping pan filled with 200 ml of drinking water directly underneath the wire shelf on which the food is placed. Refill as necessary.

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MAINTENANCE AND CLEANING

Do not use steam cleaning equipment. **Use protective gloves during all operations.**	**Carry out the required operations with the oven cold.** **Disconnect the appliance from the power supply.**	**Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.**

EXTERIOR SURFACES
• Clean the surfaces with a damp microfibre cloth.
If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
• Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES
• After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.

• The door can be easily removed and refitted to facilitate cleaning of the glass. ⤓www
• Clean the glass in the door with a suitable liquid detergent.
• The top heating element of the grill can be lowered to clean the upper panel of the oven.

ACCESSORIES
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

LOWERING THE UPPER HEATING ELEMENT

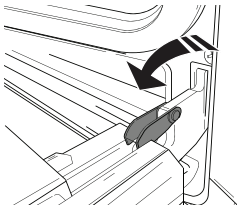**1.** Extract the heating element from its seating, then lower it.
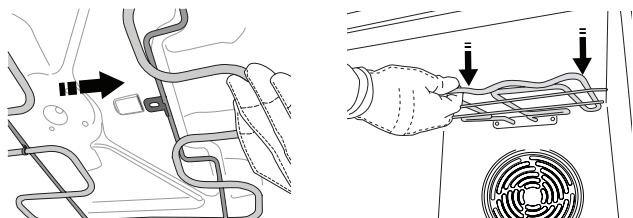
2. To return the heating element to its position, lift it up, pull it slightly towards you and make sure that the tab support is in its proper seating.

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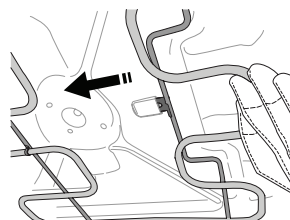
REMOVING AND REFITTING THE DOOR

1. To remove the door, open it fully and lower the catches until they are in the unlock position.

2. Close the door as much as you can.
Take a firm hold of the door with both hands – do not hold it by the handle.
Simply remove the door by continuing to close it while pulling it upwards (a) at the same time until it is released from its seating (b).
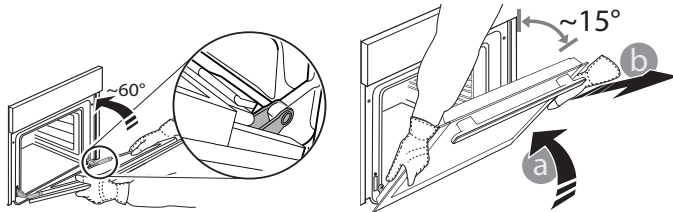

Put the door to one side, resting it on a soft surface.

3. 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.

4. Lower the door and then open it fully.
Lower the catches into their original position: Make sure that you lower them down completely.

5. 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 TO CLEAN - CLEANING THE GLASS

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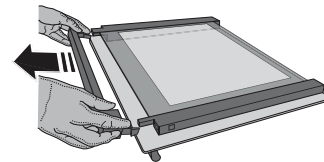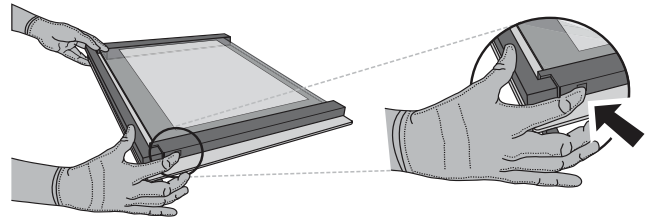

2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

3. To correctly reposition the inner glass, make sure that the "R" is visible in the left-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.
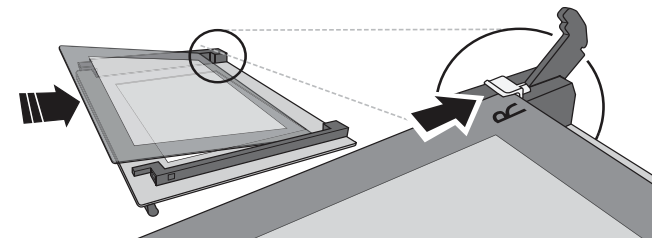
4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.

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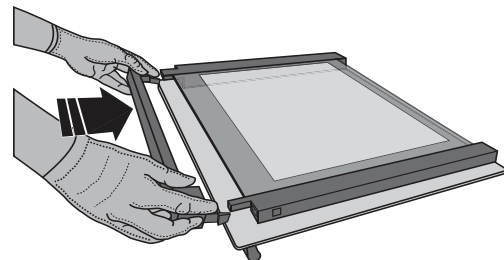
Problem	Possible cause	Solution
The oven does not work.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Switch off the oven and restart it to see if the fault persists.

PRODUCT FICHE

⬇www The product fiche with energy data of this appliance can be downloaded from the website **docs.indesit.eu**

HOW TO OBTAIN THE USE AND CARE GUIDE

> ⬇www Download the Use and Care Guide from our website **docs.indesit.eu** (you can use this QR Code), specifying the product's commercial code.

> Alternatively, contact our Client After-sales Service.

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.
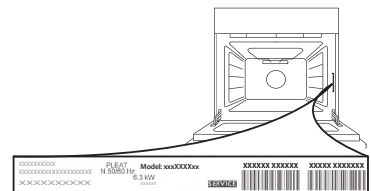
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