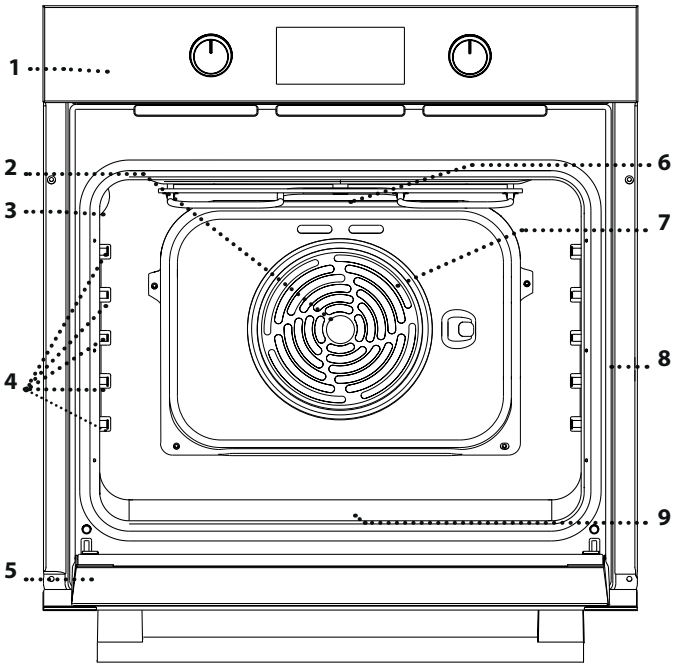
DAILY REFERENCE GUIDE

THANK YOU FOR PURCHASING AN INDESIT PRODUCT
To receive more comprehensive help and support, please register your product at **www.indesit.com/register**

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.

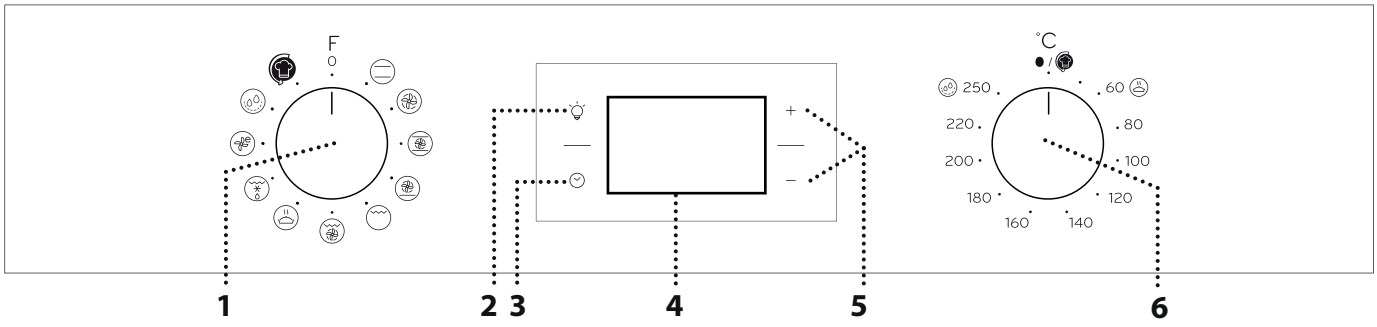
! Before using the appliance carefully read the Health and Safety guide

PRODUCT DESCRIPTION



1. **Control panel**
2. **Fan**
3. **Lamp**
4. **Side grids**
   (the level is indicated on the wall of the cooking compartment)
5. **Door**
6. **Upper heating element / Grill**
7. **Round heating element**
   (non-visible)
8. **Identification plate**
   (do not remove)
9. **Bottom heating element**
   (non-visible)

CONTROL PANEL



1. SELECTION KNOB
For switching the oven on by selecting a function. Turn to the position Oto switch the oven off.

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

3. TIME SETTING
For accessing the cooking time settings, delayed start and timer. For displaying the time when the oven is off.

4. DISPLAY

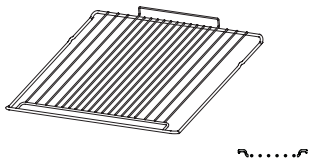
5. ADJUSTMENT BUTTONS
For changing the cooking time settings.

6. THERMOSTAT KNOB
Turn to select the temperature you require when activating manual functions. For "Turn & Cook" function keep on .

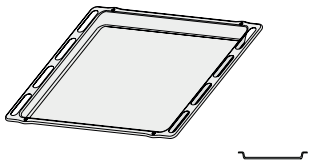
ACCESSORIES

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

WIRE SHELF



BAKING TRAY



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

USING THE ACCESSORIES

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

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

• The shelf guides can be removed to facilitate oven cleaning, by pulling them away from the side walls.

FUNCTIONS

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

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 halway though cooking.

GRILL
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a dripping pan to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 200 ml of drinking water.

GRATIN
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 200 ml of drinking water.

KEEP WARM
For helping sweet or savoury dough to rise effectively. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.

FREASY COOK
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. Pre-heating is not necessary for this cooking mode.

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 ☼.

HYDROCLEANING
The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only activate the function when the oven is cold.

TURN & COOK
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.

FIRST USE

1. SET 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 minutes 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 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, preferably using the "XL Cooking" function. The oven must be empty during this time.
Follow the instructions for setting the function correctly.

Please note: 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: the display will light up and an audible signal will sound.



2. ACTIVATE A FUNCTION
MANUAL
To start the function you have selected, turn the *thermostat knob* to set the temperature you require.



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 ● / ◉. You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

TURN & COOK ◉
To start the "Turn & Cook" function, select the function turning the *selection knob* on the relevant icon, keeping the *thermostat knob* on the ● / ◉ position. To end the cooking, turn the *selection knob* on "O".
Please note: You can set the cooking end time and timer.
To obtain the best cooking results using the "Turn & Cook" function, follow the suggested weights for each kind of food in the following table.

Food	Recipe	Weight (kg)
Meat	Roast veal, Medium Roast Beef	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
Vegetable	Stuffed vegetables	1.8 - 2.5
	Vegetable timbale	1.5 - 2.5
Savoury pies	Quiche Lorraine / Flan	1.0 - 1.5
Pasta	Lasagne / Timbale of pasta or rice	1.5 - 2.0
Desserts	Leavened cake / Sponge cake / Plum Cake	0.9 - 1.2
	Baked apples	1.0 - 1.5
Bread	Bread Loaf	0.5 - 0.6
	Plaited bread loaf	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

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.

. 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 and 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.

Please note: 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 END 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.



Please note: To cancel the setting, switch the oven off by turning the selection knob to position " O ".

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.

. 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.

Please note: To cancel the timer, keep pressing ⊙ until the icon starts flashing, then use − to reset the time to "00:00".

. HYDROCLEANING FUNCTION

To activate the "Hydrocleaning" cleaning function, pour 200 ml of drinking water into the bottom of the oven, then turn the selection knob and the thermostat knob to the icon.
Please note: The position of the icon does not correspond to the temperature reached during the cleaning cycle.
The function will activate automatically: the display shows the time remaining to the end, alternating with "HYD".



Please note: It is only possible to programme the end time of this function. The duration is automatically set to 35 minutes.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	160 - 180	30 - 90	2 / 3
		Yes	160 - 180	30 - 90	4 1
Filled cakes (cheese cake, strudel, fruit pie)		Yes	160–200	35-90	2
		Yes	160 – 200	40 - 90	4 2
Biscuits/tartlets		Yes	160 - 180	20 - 45	3
		Yes	150 – 170	20 - 45	4 2
		Yes	150 - 170	20 - 45	5 3 1
Choux buns		Yes	180 - 210	30 - 40	3
		Yes	180 - 200	35 - 45	4 2
		Yes	180 - 200	35 - 45	5 3 1
Meringues		Yes	90	150 - 200	3
		Yes	90	140 - 200	4 2
		Yes	90	140 - 200	5 3 1
Pizza / Bread		Yes	190 - 250	15 - 50	1/2
		Yes	190 - 250	20-50	4 2
Bread		Yes	180 - 200	30 - 80	4 2
Frozen pizza		Yes	220 - 250	15 - 25	3
		Yes	250	10 - 20	3
		Yes	230 - 250	10 - 25	4 2
Salty cakes (vegetable pie, quiche)		Yes	180 - 200	40-55	3
		Yes	180 - 200	45 - 60	4 2
		Yes	180 - 200	45 - 60	5 3 1
Vols-au-vents / puff pastry crackers		Yes	190 - 200	20-30	3
		Yes	180 - 190	20 - 40	4 2
		Yes	180 - 190	20 - 40	5 3 1
Frozen lasagne		No	200 - 220	30 - 50	3
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	2

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Lamb / Veal / Beef / Pork 1 kg		Yes	190 - 200	80 - 110	3
Roast pork with crackling 2 kg		Yes	180 - 190	110 - 150	2
Chicken / Rabbit / Duck 1 kg		Yes	200 - 230	50 - 100	2
Turkey / Goose 3 kg		—	190 - 200	100 - 160	2
Baked fish / en papillote (fillet, whole)		Yes	170 - 190	30 - 50	2
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 70	2
Toasted bread		5'	250	2 - 6	5
Fish fillets / slices		—	230 - 250	15 - 30*	4 / 3
Sausages / kebabs / spare ribs / hamburgers		—	250	15 - 30*	5 / 4
Roast chicken 1-1.3 kg		Yes	200 - 220	55 - 70**	2 / 1
Roast beef rare 1 kg		Yes	200 - 210	35 - 50**	3
Leg of lamb / knuckle		Yes	200 - 210	60 - 90**	3
Roast potatoes		Yes	200 - 210	35 - 55**	3
Vegetable gratin		—	200 - 210	25 - 55	3
Meat & Potatoes		Yes	190 - 200	45 - 100***	4 / 1
Fish & Vegetables		Yes	180	30 - 50***	4 / 1
Lasagne and meat		Yes	200	50 - 100***	4 / 1
Complete meal: Fruit tart (level 5) **/ lasagne** (level 3) **/ /meat** (level 1)		Yes	180 - 190	40 - 120***	5 / 3 / 1
Roast meat / stuffed roasting joints		—	170 – 180	100 - 150	2

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

* Turn food halfway through cooking.
** Turn food two-thirds of the way through cooking (if necessary).
*** Estimated length of time: Dishes can be removed from the oven at different times depending on personal preference.

www Download the 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

FUNCTIONS	Conventional	Grill	Gratin	Pizza	Multilevel	XL Cooking	Freasy Cook	Eco Forced Air

ACCESSORIES	Wire rack	Baking pan or baking tray on wire rack	Baking tray / Drip tray or baking tray on wire rack	Baking tray / Drip tray	Baking tray / Drip tray with 200 ml of water

MAINTENANCE AND CLEANING

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

Do not use steam cleaners.

Use protective gloves during all operations.

Carry out the required operations with the oven cold.

Disconnect the oven 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 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

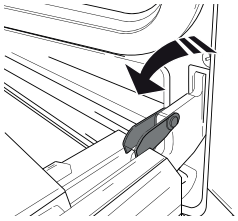
. After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
. Activate the "Hydrocleaning" function for optimum cleaning of internal surfaces.
. Clean the glass in the door with a suitable liquid detergent.
. The door can be easily removed and refitted to facilitate cleaning of the glass www.
• The top heating element of the grill can be lowered to clean the upper pane of the oven: Extract the heating element from its seating, then lower it. 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.

ACCESSORIES

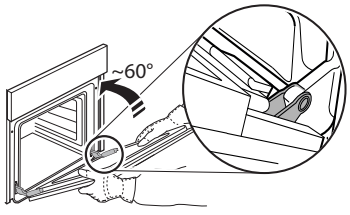
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

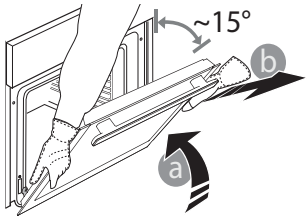
REMOVING AND REFITTING THE DOOR

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.

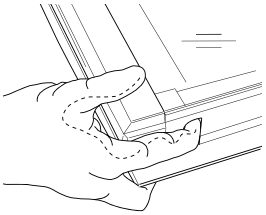
3. To refit the door, move it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

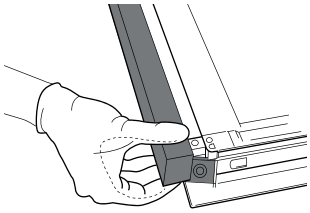
4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.

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&CLEAN - CLEANING THE GLASS

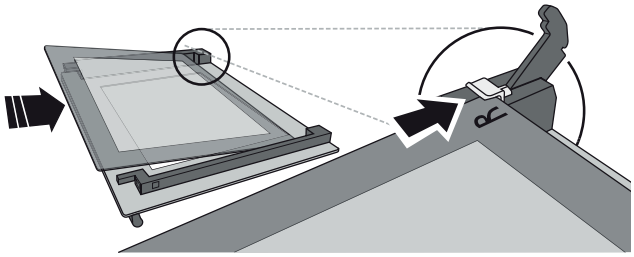
1. After removing the door and resting it on a soft surface with the handle facing downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.





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 door glass, ensure that the letter "R" is visible on the left corner.
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.

TROUBLESHOOTING

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

Problem	Possible cause	Solution
The oven is not working.	Disconnection from the mains electricity. Fault.	Make sure that the oven is connected to the main 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 fault.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F".

USEFUL TIPS

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HOW TO READ THE COOKING TABLE

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Please use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Please use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex pans and accessories or ones made from china, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Multilevel" function, you can cook different foods at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

PRODUCT FICHE

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

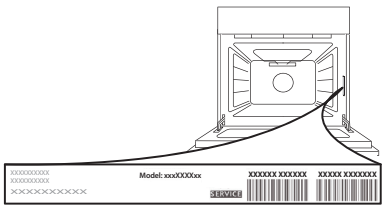
HOW TO OBTAIN THE USE AND CARE GUIDE

> 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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