



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.

FIRST TIME USE

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.

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

CONTROL PANEL



1. SELECTION KNOB

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

2. THERMOSTAT KNOB

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

3. LED THERMOSTAT / PREHEATING

Switches on during the heating process.

Switches off once the desired temperature is reached.

ACCESSORIES

The number and type of accessories may vary depending on which model is purchased. Other accessories that are not supplied can be purchased separately from the After-sales Service.



WIRE SHELF Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.



DRIP TRAY* Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.



BAKING TRAY* Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards. Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

* Available only on certain models.

FUNCTIONS & DAILY USE

1. SELECT A FUNCTION

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



OFF
For switching off the oven.



LIGHT
For switching on the light in the compartment.



BOTTOM
This function can be used to finish cooking filled pies or to thicken soups. Use this function for the last 10/15 minutes of cooking.



CONVENTIONAL
Function suitable for cooking any type of dish on one shelf. Preheat the oven to the required temperature and place the food in it when the set temperature is reached. It is advisable to use the second or third shelf for cooking. This function is also suitable for cooking frozen convenience foods; follow the instructions on the food packaging.



GRILL
To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3-5 min. During cooking the oven door must remain closed. When cooking meat, pour a little water into the drip tray (on the first shelf) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.

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 .

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.

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.

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.

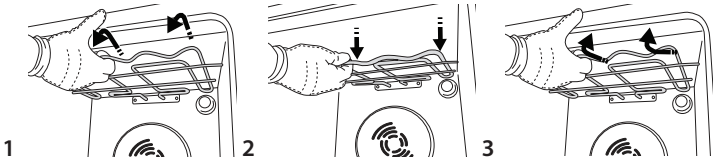
INTERIOR SURFACES

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, leave the oven to cool completely and then wipe it with a cloth or sponge. Clean the glass in the door with a suitable liquid detergent.

ACCESSORIES

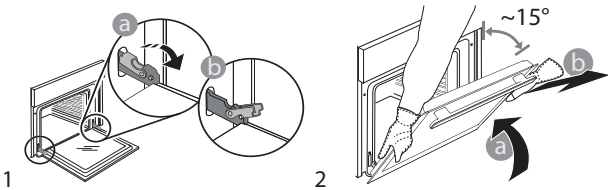
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

LOWER THE TOP HEATING ELEMENT (Only in some models)
The top heating element of the grill can be lowered to clean the upper panel of the oven. Remove the side accessory lateral shelves. Pull the heating element out a little (1) and lower it (2). To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral support (3).

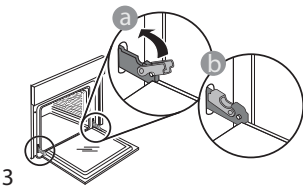


REMOVING AND REFITTING THE DOOR

To remove the door, open it fully and lift the catches, pushing them forwards until they are in the unlock position (1). 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 at the same time until it is released from its seating (2). 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 (3): Make sure that you lower them down completely. Apply gentle pressure to check that the catches are in the correct position.



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: The door could become damaged if it does not work properly

REPLACING THE LAMP

Disconnect the oven from the power supply, unscrew the cover from the light, replace the bulb and screw the cover back on the light. Reconnect the oven to the power supply. Do not use the oven until the light cover has been refitted.

Please note: Only use 20-40 W/230 V type G9, T300 °C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service. If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

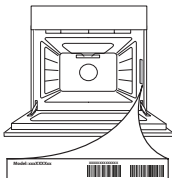
TROUBLESHOOTING

What to do if...	Possible reasons	Solutions
The oven is not working.	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.



You can download the Safety Instructions, User Manual, Product Fiche and Energy data 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.



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