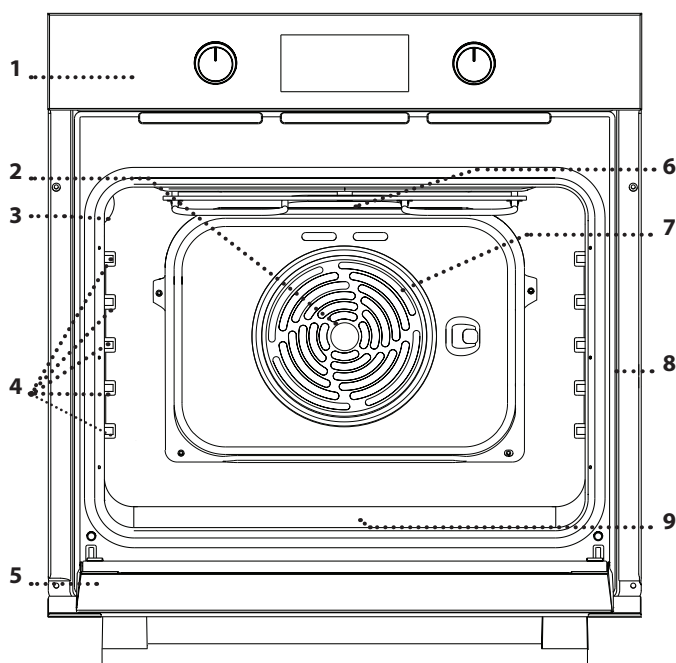THANK YOU FOR BUYING AN INDESIT PRODUCT
In order to receive a more complete assistance, please register your product on **www.indesit.com/register**
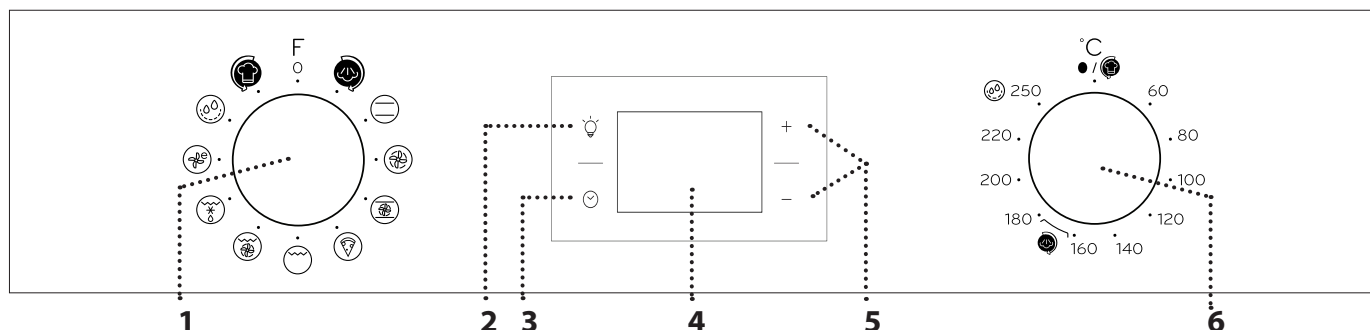
⚠ **Before using the appliance carefully read the Safety Instruction.**

PRODUCT DESCRIPTION

1. Control panel
2. Fan
3. Lamp
4. Shelf guides
   (the level is indicated on the wall of the cooking compartment)
5. Door
6. Upper heating element/grill
7. Identification plate
   (do not remove)
8. Bottom heating element
   (non-visible)
9. Embossing for drinking water

CONTROL PANEL

1. SELECTION KNOB

For switching the oven on by selecting a function.
Turn to the position O 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 use 🔆 , for Turn&Go Steam function use 🔆 .
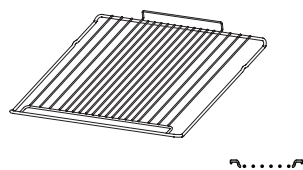
Please note: All knobs are push-activated knobs. Push down on the centre of the knob to release it from its seating.
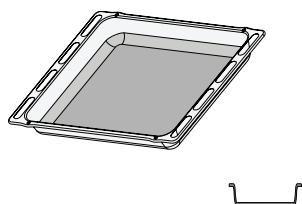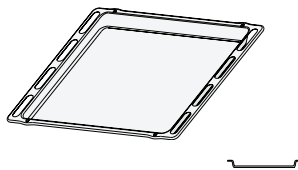
ⓘ INDESIT

ACCESSORIES

WIRE SHELF	DRIP TRAY	BAKING TRAY

The number and the 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 shelf 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 guide 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 the oven cleaning: pull it to remove from its seats.

FUNCTIONS

TURN&GO STEAM
The Turn&Go Steam function allows to obtain excellent performances thanks to the presence of steam in the cooking cycle. This function automatically manages the ideal temperature for cooking a wide range of recipes; the cooking times of the main dishes are shown in the relative cooking table. Always activate the steam function when the oven is cold, and after pouring 200 ml of drinking water into the bottom of the cavity.

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 200 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 200 ml of drinking water.

FREASY 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 cookingpre-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 ♉ .

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 use the function for 35' at 90°C. Activate the function when the oven is cold and let it cool down for 15' once the cycle ends.

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.

Indesit

USING THE APPLIANCE FOR THE FIRST TIME

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.

```
 00:00
```

Use ＋ or ─ to set the hour and press ⊙ to confirm. The two digits for the minutes will start flashing. Use ＋ o ─ 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.

```
 On
```

....

2. ACTIVATE A FUNCTION

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

```
 19:40
```

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

TURN&GO STEAM
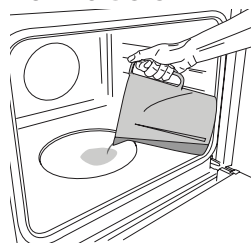
To start the Turn&Go Steam function, pour 200 ml of drinking water in the oven bottom. Select the function turning clockwise the selection knob on the relevant icon, and the thermostat knob in any position between 160 and 180°C (as suggested by the icon).
The function will start and the display will show the current time of the day. No preheating is needed.
To end the cooking, turn the *selection knob* on " 0 ".

Please note: To set a specific duration, according to the related cooking table, follow the instruction in the "Programming Cooking" paragraph.

....

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.
When the set temperature has been reached, the icon becomes fixed and a new audible signal will sound to indicate that the food can be placed inside and cooking can proceed.

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 ".

....

. 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 forcooking to finish at the time you have set.

Notes: To cancel the setting, switch the oven off by turning the *selection knob* to the 0 position.

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 " 0 " 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 ⏲ e "00:00" 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".

. 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".

00:26	HYd
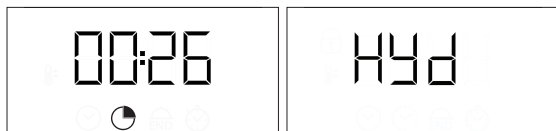
Please note: It is only possible to programme the end time of this function. The duration is automatically set to 35 minutes.

COOKING TABLE

| RECIPE	FUNCTION	PREHEATING	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes	Conventional	Yes	160 - 180	30 - 90	2/3
	Multilevel	Yes	160 - 180	30 - 90	4 1
Filled cake (cheese cake, strudel, fruit pie)	Conventional	Yes	160 - 200	35 - 90	2
	Multilevel	Yes	160 – 200	40 - 90	4 2
Biscuits/tartlets	Conventional	Yes	160 – 180	20 - 45	3
	Multilevel	Yes	150 – 170	20 - 45	4 2
	Multilevel	Yes	150 - 170	20 - 45	5 3 1
Choux buns	Conventional	Yes	180 - 210	30 - 40	3
	Multilevel	Yes	180 - 200	35 - 45	4 2
	Multilevel	Yes	180 - 200	35 - 45	5 3 1
Meringues	Conventional	Yes	90	150 - 200	3
	Multilevel	Yes	90	140 - 200	4 2
	Multilevel	Yes	90	140 - 200	5 3 1
Pizza / bread	Pizza	Yes	190 - 250	15 - 50	1 / 2
	Multilevel	Yes	190 - 250	20 - 50	4 2
Frozen pizza	Conventional	Yes	250	10 - 20	3
	Multilevel	Yes	230 - 250	10 -25	4 2
Salty cakes (vegetable pie, quiche)	Conventional	Yes	180 - 200	40 - 55	3
	Multilevel	Yes	180 - 200	45 - 60	4 2
	Multilevel	Yes	180 - 200	45 - 60	5 3 1
Vols-au-vents / puff pastry crackers	Conventional	-	190 - 200	20 - 30	3
	Multilevel	-	180 - 190	20 - 40	4 2
	Multilevel	-	180 - 190	20 - 40	5 3 1

FUNCTIONS							
	Conventional	Grill	Gratin	Pizza	Multilevel	XL cooking	Eco Forced Air

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

INDESIT

RECIPE	FUNCTION	PREHEATING	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Lasagne / baked pasta / canneloni / flans	⊖	Yes	190 - 200	45 - 65	2 ⌴
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 (fillets, whole)	⊖	Yes	170 - 190	30 - 50	2 ⌴
Stuffed vegetables (tomatoes, courgettes, aubergines)	⊛	Yes	180 - 200	50 - 70	2 ⌴
Toasted bread	〰	-	250	2 - 6	5 ⌇
Fish fillets/slices	〰	-	230 - 250	20 - 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 and potatoes	⊛	Yes	190 - 200	45 - 100***	4 ⎍ 1 ⌴
Fish and 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 placing 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.

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	⊛ Eco Forced Air

ACCESSORIES	⌇ Wire shelf	⎍ Baking dish or baking tray on the wire shelf	⌴ Baking tray / Drip tray or baking tray on the wire shelf	⌴ Drip tray / Baking tray	⌣ Drip tray / Baking tray with 200 ml of water

INDESIT

🌀 TURN&GO STEAM COOKING TABLE

FOOD	RECIPE	QUANTITY	TIME (min)	ACCESSORIES	LEVEL	WATER
BREAD	**Small breads**	80-100 g	30 - 45	⌣⌐		
	Sandwich loaf in tin	300-500 g	40 - 60	⌣⌐		
	Bread	500g-2 kg	50 - 100	⌣⌐		
	Baguettes	200-300 g	30 - 45	⌣⌐		
MEAT	**Roast**	1 kg	60 - 110	⌣⌐		
	Ribs	500g-1,5 kg	50 - 75	⌣⌐		
	Chicken	1-1,5 kg	55 - 80	⌣⌐		
	Chicken/Turkey	3 kg	100 - 140	⌣⌐		
FISH	**Fillet Steak**	0.5-2 cm	15 - 25	⌣⌐	2	200 ml
	Fillet Steak	2-4 cm	20 - 35	⌣⌐		
	Whole Fish	300- 600 g	20 - 30	⌣⌐		
	Whole Fish	600 -1200 g	25 - 45	⌣⌐		
VEGETABLES	**Steamed Potatoes**	0.5-1.5 kg	45 - 60	⌣⌐		
	Stuffed Peppers	1-2 kg	35 - 55	⌣⌐		
	Steamed Broccoli	0.3-1 kg	30 - 50	⌣⌐		
	Steamed Zucchini	0.5-1.5 kg	30 - 50	⌣⌐		
PASTRIES	**Cookies**	a tray	25 - 35	⌣⌐		
	Muffin	30-60 g	25 - 45	⌣⌐		
	Sponge Cake	500-700 g	30 - 50	⟋▭⟍		
	Tart	a tin	35 - 55	⟋▭⟍		

ACCESSORIES	⟋▭⟍	⌣⌐	⌣⌐
	Baking dish or cake tin on the wire shelf	Baking tray / Drip tray or Baking dish on the wire shelf	Drip tray / Baking tray

ⓘ INDESIT

MAINTENANCE AND CLEANING

⤓*www*

Do not use steam cleaning equipment.

Use protective gloves during all operations.

Do not cover the inside of the oven with aluminum foil.

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, leave the oven to cool completely and then wipe it with a cloth or sponge. Activate the "Hydrocleaning" function for optimum cleaning of internal surfaces.

• The door can be easily removed and refitted to facilitate cleaning of the glass .
• Clean the glass in the door with a suitable liquid detergent.
• To remove the remaining lime-scale from the bottom of the cavity after the Steam cooking, just pour 250 ml of white vinegar onto the embossing of the cavity (alternatively, use a specific descaling product. For availability please contact the After Sales Service). Leave it to work at room temperature for 30 minutes, then clean the cavity with warm drinking water and a soft cloth. Cleaning is recommended at least for every 5 to 10 Steam cooking cycles.

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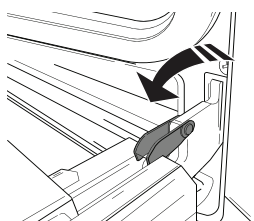
2. Close the door as much as you can.
Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards (a) at the same time until it is released from its seating (b).
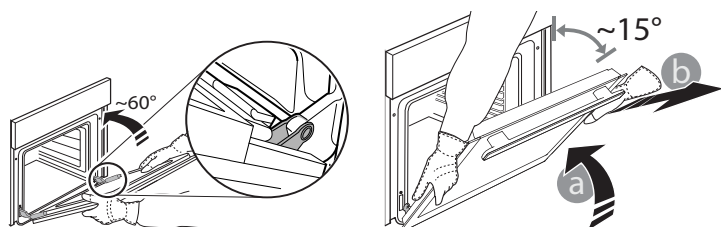
Put the door to one side, resting it on a soft surface.

3. 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 (1) and remove the upper edge of the door by pulling it towards you (2).
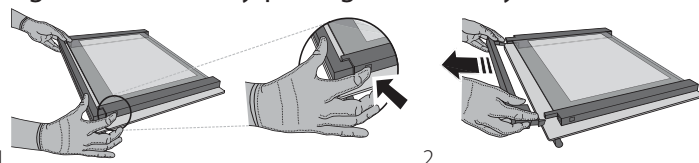
2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it (3).
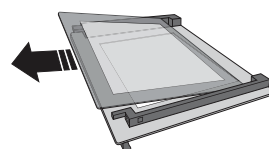
3. To correctly reposition the inner glass, make sure that the "R" is visible in the left-hand corner and the clear surface (not printed) is facing up. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position (4). Refit the upper edge (5): a click will indicate correct positioning. Make sure the seal is secure before refitting the door.

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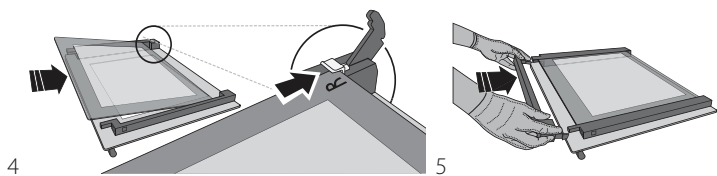
4. Refit the upper edge: a click will indicate correct positioning. Make sure the seal is secure before refitting the door.

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 25W/230 ~ V, G9 type, 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. Light bulbs are available from our After-sales Service.

TROUBLESHOOTING

www

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

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".

USEFUL TIPS

www

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

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook various 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.
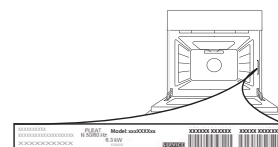
COOKING DIFFERENT FOODS AT THE SAME TIME

The "Multilevel" function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

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.

(i) INDesIT

400011503150