**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.**

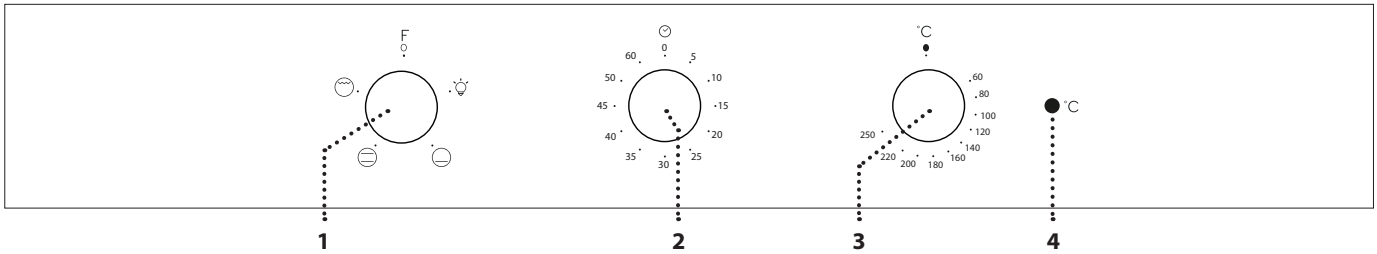
## FIRST TIME USE

### 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 O 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.

## 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 papillotte, etc.

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

* 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.

O 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.

HYDROCLEANING (Available only on certain models)
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.

GRILL
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a 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.

**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 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 minute minder both while a function is active and when the oven is off. To activate the timer, turn the timer knob right round in an clockwise direction and then turn it back in the opposite direction to the desired duration: An acoustic signal will warn you when the count-down is finished.

## 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.**

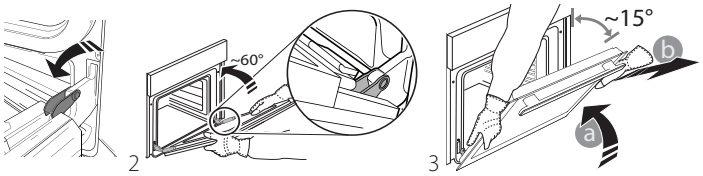
**EXTERIOR SURFACES**
Clean surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth. Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean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

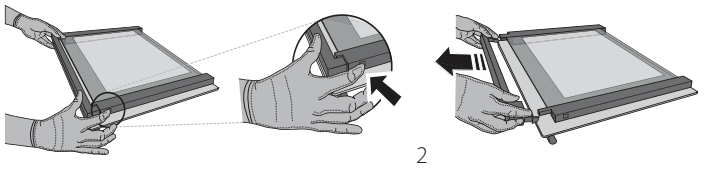
**REMOVING AND REFITTING THE DOOR**
To remove the door, open it fully and lower the catches until they are in the unlock position (1). Close the door as much as you can (2). Take a firm hold of the door with both hands - do not hold it by the handle. Simply remove the door (3) by continuing to close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



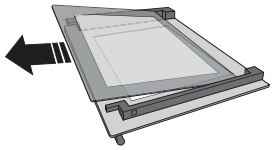
1 2 3

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.

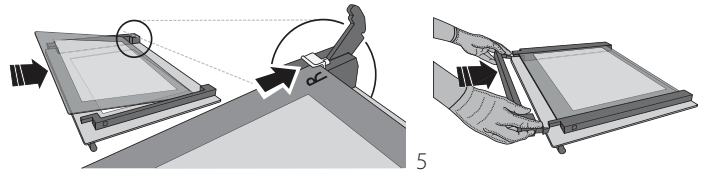
**CLICK & CLEAN - CLEANING THE GLASS**
After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips (1) and remove the upper edge of the door by pulling it towards you (2).


1 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.


4 5

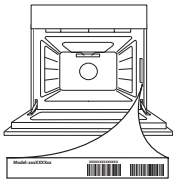
**REPLACING THE LAMP**
Disconnect the oven from the power supply, unscrew the cover from the light, replace the bulb and screw the cover back on the light. Reconnect the oven to the power supply. Do not use the oven until the light cover has been refitted.

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

| What to do if... | Possible reasons | Solutions |
|---|---|---|
| The oven is not working. | Power cut.<br>Disconnection from the mains. | Check for the presence of mains electrical power and whether the oven is connected to the electricity supply.<br>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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