

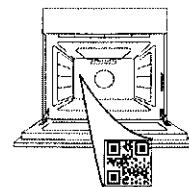
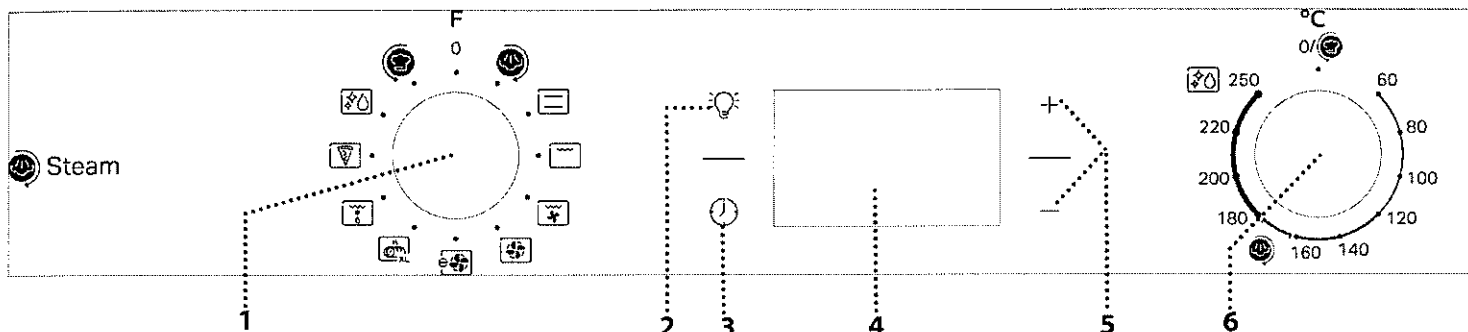
**THANK YOU FOR BUYING AN INDESIT PRODUCT**

In order to receive a more complete assistance, please register your product on www.register10.eu



Before using the appliance carefully read the Safety Instruction.

PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION

**CONTROL PANEL****1. SELECTION KNOB**

For switching the oven on by selecting a function. Turn to the 0 position 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 use .

ACCESSORIES**WIRESHELL**

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.

**SLIDING RUNNERS***

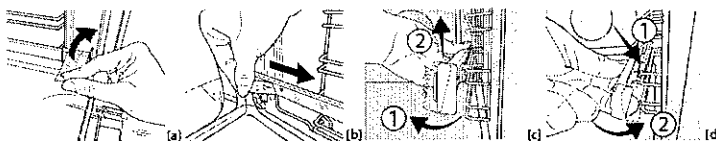
To facilitate inserting or removing accessories.

* Available only on certain models

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.

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. Then slide it horizontally along the runners as far as possible. Other accessories, like the baking tray, are to be inserted horizontally, letting them slide on the runners.

**SLIDING SHELVES AND SHELF GUIDES**

Before using the oven remove the protective tape [a] and then remove the protective foil [b] from the sliding runners.

REMOVING THE SLIDING RUNNERS [c]

Pull the lower part of the sliding runner to uncouple the lower hooks (1) and pull the the sliding runners upwards, removing them from the upper hooks (2).

REFITTING THE SLIDING RUNNERS [d]

Hook the upper hooks on the shelf guides (1) then press the lower part of the sliding runners against the shelf guides, until the lower hooks are clicking (2).

REMOVING AND REFITTING THE SHELF GUIDES

To remove the shelf guides, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.

To reposition the shelf guides, position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.

FIRST TIME 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 and the two digits for the hour start flashing on the display. Use + or - to set the hour and press to confirm. The two digits for the minutes will start flashing. Use + or - to set the minutes and press to confirm.

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. The oven must be empty during this time

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.



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.



TURBO GRILL

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.



FORCED AIR

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.



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



MAXI COOKING

For cooking large joints of meat (above 2.5kg). 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.



EASY COOK

All the heating elements and the fan come on, guaranteeing the distribution of heat consistently and uniformly throughout the oven. Preheating is not necessary for this cooking mode. 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.



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.



ECOCLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. To activate the "EcoClean" function pour 100-120ml of drinking water into the bottom of the oven then turn the selection knob and the thermostat knob to the icon. It is best to use the function for 35 minutes. The position of the icon does not correspond to the temperature reached during the cleaning.



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.

* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014

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.

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 "".

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 "".

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. 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.

4. 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.

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 for cooking to finish at the time you have set.

Delay to start functionality is not available for Grill and Turbo Grill functions.

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 "" to switch the oven off.

5. 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.

NOTES

- Do not cover the inside of the oven with aluminium foil.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Do not place heavy weights on the door and do not hold on to the door.

CLEANING AND MAINTENANCE

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

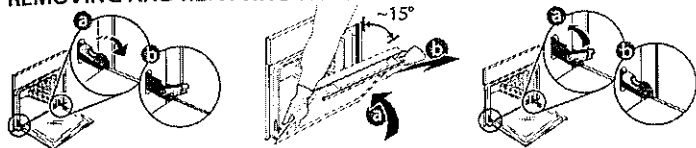
After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, leave the oven to cool completely and then wipe it with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

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.

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 at the same time until it is released from its seating. 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. Apply gentle pressure to check that the catches are in the correct position.

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

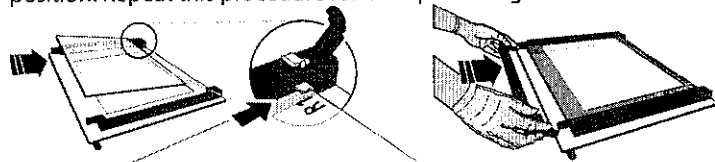
CLICK & CLEAN - CLEANING THE GLASS

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. Refit the intermediate pane (marked with "1R") before refitting the inside pane: To position the panes of glass correctly, make sure that the "R" mark can be seen in the left-hand corner. First insert the long side of the glass marked "R" into the support seats, then lower it into position. Repeat this procedure for both panes of glass.



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

TROUBLESHOOTING

Problem	Possible cause	Solution
The display shows the letter "F" followed by a number.	Software problem.	Contact your nearest After-sales Service Centre and state the letter or number that follows the letter "F".

Policies, standard documentation and additional product information can be found by:

- Using the QR code in your appliance
- Visiting our website docs.indesit.eu
- 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.

