

# 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](http://www.indesit.com/register)

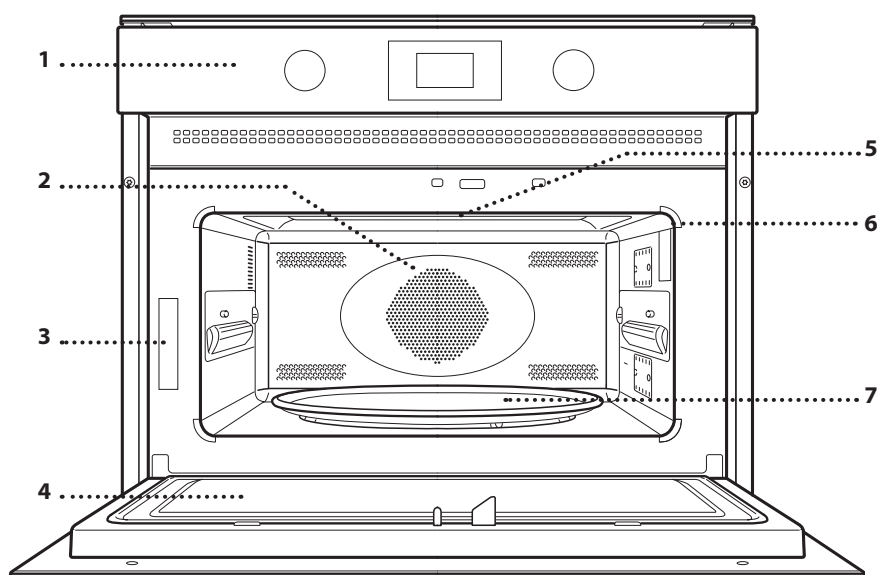


You can download the Safety Instructions and the Use and Care Guide by visiting our website [docs.indesit.eu](http://docs.indesit.eu) and following the instructions on the back of this booklet.



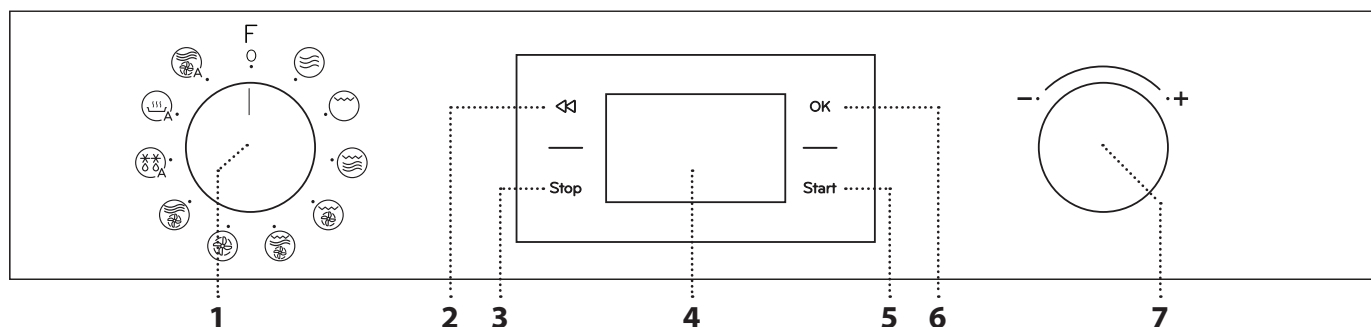
**Before using the appliance carefully read the Health and Safety guide.**

## PRODUCT DESCRIPTION



1. Control panel
2. Circular heating element (non-visible)
3. Identification plate (do not remove)
4. Door
5. Upper heating element/grill
6. Light
7. Turntable

## CONTROL PANEL



### 1. SELECTION KNOB

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

### 2. BACK

For returning to the previous settings menu.

### 3. STOP

For interrupting an active function at any time. Press twice to stop the function and put the oven on stand-by.

### 4. DISPLAY

### 5. START

For starting functions and confirming settings. When the oven is switched off, it activates the microwave function.

### 6. CONFIRM

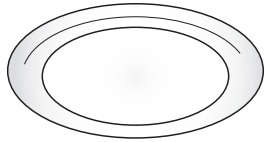
For confirming a function selection or a set value.

### 7. ADJUSTMENT KNOB

For scrolling through the menus and applying or changing settings.

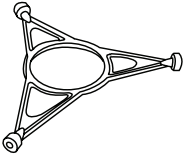
# ACCESSORIES

## GLASS TURNTABLE



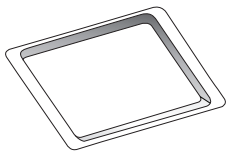
Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base for other containers or accessories, with the exception of the rectangular baking tray.

## TURNTABLE SUPPORT



Only use the support for the glass turntable. Do not rest other accessories on the support.

## RECTANGULAR BAKING TRAY

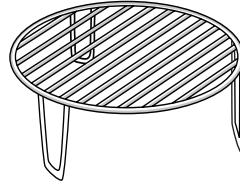


Only use the baking plate with functions that allow for convection cooking; it must never be used in combination with microwaves. Insert the plate horizontally, resting it on the rack

in the cooking compartment.

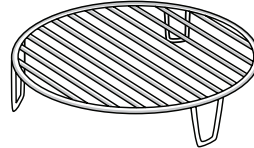
Please note: You do not need to remove the turntable and its support when using the rectangular baking plate.

## HIGH WIRE RACK



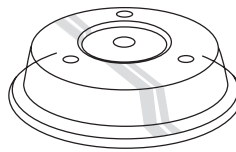
This allows you to place food closer to the grill, for perfectly browning your dish. Place the wire shelf on the turntable.

## LOW WIRE RACK



This allows a good hot air circulation, to obtain an optimal cooking of your dish. Place the wire shelf on the turntable.

## COVER (IF PRESENT)



Useful for covering containers during microwave cooking and heating. The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.

It is not suitable for use in convection cooking or with any of the grill functions.

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

**There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.**

**Metallic containers for food or drink should never be used during microwave cooking.**

**Always ensure that foods and accessories do not come into contact with the inside walls of the oven.**

**Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.**

# FUNCTIONS



## MICROWAVE

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
<b>900 W</b>	Quickly reheating drinks or other foods with a high water content
<b>750 W</b>	Cooking vegetables
<b>650 W</b>	Cooking meat and fish
<b>500 W</b>	Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes
<b>350 W</b>	Slow, gently cooking. Perfect for melting butter or chocolate
<b>160 W</b>	Defrosting frozen foods or softening butter and cheese
<b>90 W</b>	Softening ice cream



## GRILL

For browning, grilling and gratins. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes.

Recommended accessories: High wire rack



## GRILL + MW

For quickly cooking and gratinating dishes, combining the microwave and grill functions.

Recommended accessories: High wire rack



## TURBO GRILL

For perfect results, combining the grill and convection functions. We recommend turning the food during cooking.

Recommended accessories: High wire rack



## TURBO GRILL + MW

For quickly cooking and browning your food, combining the microwave, grill and convection oven functions.

Recommended accessories: High wire rack



## FORCED AIR

For cooking dishes in a way that achieves similar results to using a conventional oven. The baking plate or other cookware that is suitable for oven use can be used to cook certain foods.

Recommended accessories: Low wire rack / Rectangular baking tray



## FORCED AIR + MICROWAVE

To prepare oven dishes in a short time.

Recommended accessories: Low wire rack













## AUTO DEFROST \*

For quickly defrosting various different types of food simply by specifying their weight. Food should be placed directly on the glass turntable. Turn the food when prompted.

CATEGORY	FOOD	WEIGHT
1*	MEAT (mince, cutlets, steaks, roasting joints)	100 g - 2 kg
2*	POULTRY (whole chicken, pieces, fillets)	100 g - 2.5 kg
3*	FISH (whole, steaks, fillets)	100 g - 1.5 kg
4*	VEGETABLES (mixed vegetables, peas, broccoli, etc.)	100 g - 1.5 kg
5*	BREAD (loaves, buns, rolls)	100 g - 1 kg






### AUTO - REHEAT / COOK \*

For reheating ready-made food that is either frozen or at room temperature and cooking foods quickly, achieving optimal results. The oven automatically calculates the settings required to achieve the best results in the shortest amount of time. Place food on a microwave-safe and heatproof dinner plate or dish.

CATEGORY	FOOD	WEIGHT
 1	DINNER PLATE	250 - 500 g
 2*	FROZEN PORTION	250 - 500 g
 3*	FROZEN LASAGNA	250 - 500 g
 4	SOUPS	200 - 800 g
 5	BEVERAGES	100 - 500 g
 6	BAKED POTATOES (Turn when prompted)	200 g - 1 kg
 7	FRESH VEGETABLES (Cut into pieces of equal size and add 2 to 4 tablespoons of water. Cover)	200 - 800 g
 8*	FROZEN VEGETABLES (Turn when prompted. Cover)	200 - 800 g
 9	CANNED VEGETABLES	200 - 600 g
 10	POPCORN	100 g

### AUTO FORCED AIR + MW \*

For oven-cooking foods quickly and achieving optimal results. Use cookware that is suitable for oven cooking and resistant to microwaves.

CATEGORY	FOOD	WEIGHT
 1	ROAST CHICKEN	800 g - 1.5 kg
 2	COOKIES	300 g
 3	WHOLE FISH	600 g - 1.2 kg
 4	POTATOES GRATIN	800 g - 2 kg
 5	ROASTBEEF	800 g - 1.5 kg

\* With the automatic functions, simply select the type and weight or the quantity of the food items to obtain the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses. Turn or stir the food when prompted.

## FIRST TIME USE

### • SET THE TIME

You will need to set the time when you switch on the appliance for the first time: The two digits for the hour will flash on the display.



Turn the adjustment knob to set the correct hour and press **OK** to confirm. The two digits for the minutes will start flashing. Turn the adjustment knob to set the correct hour and press **OK** to confirm.

Please note: to change the time at a later point, press and hold **Stop** for at least 3 seconds while the oven is off and repeat the steps above. You may need to set the time again following lengthy power outages.

# DAILY USE

## 1. SELECT A FUNCTION

When the oven is off, only the time is shown on the display. Turn the selection knob to select one of the available functions.



## 2. SET THE FUNCTION

### . MANUAL FUNCTIONS

After having selected the function you require, you can change its settings.

The display will show the settings that can be changed in sequence.

#### MICROWAVE POWER / TEMPERATURE



When the **W** icon flashes on the display, turn the adjustment knob to adjust the power setting and then press **OK** to confirm and continue to alter the settings that follow (if possible).

In the same way the **°C** icon flashes on the display, turn the adjustment knob to adjust the temperature setting and then press **OK** to confirm and continue to alter the settings that follow.

Please note: once the function has been activated, the power can be changed by pressing **◀** two times to access the power settings menu, then turning the adjustment knob to change the setting.

#### DURATION



When the **🕒** icon flashes on the display, turn the adjustment knob to set the desired duration. Once the displayed cooking time corresponds with what you desire, press **Start** to confirm and start the function.

Please note: During cooking, you can adjust the cooking time by turning the knob; each time you press **Start** the cooking time increases by 30 seconds.

## . AUTOMATIC FUNCTIONS / AUTO DEFROST

### CATEGORIES

Once you have chosen one of the automatic functions, you will need to select a category for the food you are cooking.



When the **Y** icon flashes on the display, turn the adjustment knob to select the digit that corresponds to the desired category, then press **OK** to confirm.

### WEIGHT

To achieve the best results, the automatic functions require you to enter the weight of the food, selecting from amongst the default settings: the oven will calculate the ideal length of time for the function to run for each category of food.



When the default setting appears on the display and the **g** icon flashes, turn the adjustment knob to enter the weight, then press **Start** to confirm and start the function.

## 3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press **Start** to activate the function.

Every time the **Start** button is pressed again, the cooking time will be increased by a further 30 seconds (only for manual functions).

Please note: You can press **Stop** twice at any time to stop the function that is currently active.

### . JET START

When the oven is switched off, it is possible to press **Start** to activate cooking with the microwave function set at full power (900 W) for 30 seconds.

### . SAFETY LOCK

This function is automatically activated to prevent the oven from being switched on accidentally.



Open and close the door, then press **Start** to start the function.

#### 4. PAUSE

For pausing an active function, for example to stir or turn the food, simply open the door.

To start it up again, close the door and press **Start**. It is also possible to temporarily pause cooking by pressing **Stop**. To resume the cooking process, close the door and press **Start**.

##### AUTOMATIC PAUSE

(STIR OR TURN THE FOOD)

Certain functions will pause to allow you to turn or stir the food.



When the oven pauses the cooking and "Turn food" or "Stir Food" appear on the display, open the door to turn or stir the food, then close the door and press **Start** to start cooking again.

Please note: after 2 minutes, even if the food has not been turned or stirred, the function will start again automatically.

#### 5. END OF COOKING

An audible signal will sound and "End" will appear on the display to indicate that a cooking function is complete.



For some functions, it is possible to delay cooking while maintaining previously established settings: turn the adjustment knob to set a new cooking time, then press **Start**.

#### . TIMER

When the oven is switched off, the display can be used as a timer. The timer does not activate any of the cooking cycles.

To activate the function and set the cooking time you require, turn the adjustment knob.










Press **OK** to activate the timer. An audible signal will sound and the display will indicate once the timer has finished counting down the selected time. To make a change to the timer once it has been activated, turn the adjustment knob, then press **OK** to confirm.

To interrupt it or return to the current time display, turn the adjustment knob until 0:00 is on the display and press **OK**.










Please note: Once the timer has been activated, you can activate a function as well: The timer will continue to count down the selected time automatically without having any effect on the function. To go back to viewing the timer, wait for the function to finish or stop the oven function by pressing **Stop**.

# COOKING TABLE

FOOD	FUNCTION	HEATING UP	GRILL LEVEL	POWER (W)	TIME (MIN)	ACCESSORIES
<b>Leavened cakes</b>		-	160 - 180	-	30-60	 
		-	160 - 180	90	25-50	 
<b>Filled pies</b> (cheesecake, strudel, apple tart)		Yes	160-190	-	35-70	 
<b>Cookies</b>		Yes	170-180	-	10-20	
<b>Meringues</b>		Yes	100-120	-	40-50	
<b>Rolls</b>		Yes	210-220	-	10-12	
<b>Bread Loaf</b>		Yes	180-200	-	30-35	
<b>Pizza / Pie</b>		Yes	190-220	-	20-40	
<b>Savoury pies</b> (vegetable pie, quiche Lorraine)		Yes	180-190	-	40-55	 
<b>Lasagna / Baked pasta</b>		-	-	350-500	15-40	 
<b>Roast lamb / Veal /Roastbeef</b> (1.3-1.5 kg)		-	170-180	-	70-80*	 
		-	160-180	160	50-70*	 
<b>Roastbeef - medium</b> (1.3-1.5 kg)		-	170-180	-	40-60*	 
<b>Roast Chicken / Rabbit / Duck</b> (whole 1-1.2 kg)		-	210-220	-	50-70*	 
		-	210-220	350	45-60*	 
<b>Chicken / Rabbit / Duck</b> (fillets/pieces 0.4-1 kg)		-	-	350-500	20-40*	 
<b>Baked fish</b> (whole)		-	-	160-350	20-40	 
<b>Fish fillets / slices</b>		Yes	-	-	15-30*	 
<b>Stuffed vegetables</b> (tomatoes, courgette, aubergines...)		-	-	500-650	25-50	 
<b>Toast</b>		-	-	-	3-6	 
<b>Sausages / Kebabs / Spare ribs / Hamburgers</b>		-	-	-	20-40*	 
<b>Baked potatoes</b>		-	-	350-500	20-40*	 
<b>Baked fruit</b>		-	-	160-350	15-25	 
<b>Vegetable gratin</b>		-	-	-	15-25	 

\* Turn the food halfway through cooking.

\*\* Preheat the Crisp plate for 3-5 minutes.

FUNCTIONS	Forced air 	Forced air + MW 	Grill 	Turbo Grill 	Grill + MW 
ACCESSORIES	Heatproof plate/container suitable for use in microwaves 	High wire rack 	Low wire rack 	Rectangular baking tray 	

# CLEANING

**Make sure that the appliance 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.**

## INTERIOR AND 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.
- Clean the glass in the door with a suitable liquid detergent.
- At regular intervals, or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.


## ACCESSORIES

All accessories are dishwasher safe.


# TROUBLESHOOTING

Problem	Possible cause	Solution
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.
The oven makes noises, even when it is switched off.	Cooling fan active.	Open the door or wait until the cooling process has finished.
The display shows the letter "F" followed by a number.	Software fault.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".

## PRODUCT FICHE

 [www](http://www.docs.indesit.eu) The product fiche with energy data of this appliance can be downloaded from our website [docs.indesit.eu](http://docs.indesit.eu)

## HOW TO OBTAIN THE USE AND CARE GUIDE

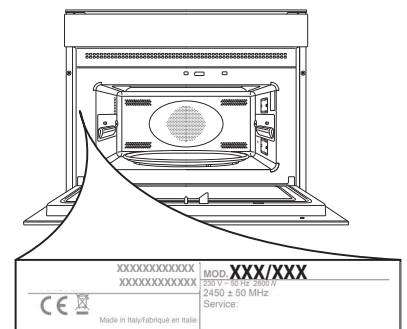
>  [www](http://www.docs.indesit.eu) Download the Use and Care guide from our website [docs.indesit.eu](http://docs.indesit.eu) (you can use this QR code), specifying the product's commercial code.



> 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.



**400011249870**

Printed in Italy