


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.

CONTROL PANEL DESCRIPTION


1. TIMER KNOB

Use to set the timer.
Does not start or stop cooking.

2. ADJUSTMENT KNOB

For switching the oven on, adjusting the temperature and selecting the "Grill" function.
Turn to the **O** position to switch the oven off.

3. GRILL LED

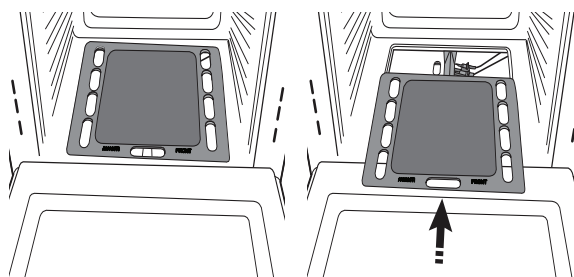
This lights up when the grill is in use.

4. LIGHT BUTTON

Press to switch the light on (1) or off (0).

FITTING THE COVER ON THE BURNER

To fit the cover on the burner correctly, place it on the bottom of the cooking compartment. Position it so that the words "AVANTI - FRONT" are facing the outside and so that the cover cannot move sideways once lowered into position.



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.

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

DAILY USE

. STARTING THE OVEN

Keeping the oven door closed, push and turn the adjustment knob to the maximum temperature mark Max . Hold the adjustment knob down for a couple of seconds to make sure that the oven switches on.

If the oven fails to switch on or it switches off accidentally, turn the adjustment knob back to the **O position, open the oven door and wait at least one minute before attempting to switch the oven on again.**

The electronic switch-on knob must not be pressed and held for more than 15 seconds.

To change the temperature, turn the *adjustment knob* to the temperature you require.

O Min . 150 . 160 . 180 . 200 . 230 . Max

If you want to stop cooking at any point and switch the oven off, turn the *adjustment knob* to the **O** position.



GRILL FUNCTION

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread.

We suggest placing food on the 5th shelf. When grilling meat, we recommend using a dripping pan to collect the cooking juices: Position it on the 4th shelf, adding approx. 200 ml of drinking water.




























Preheat the oven for 3-5 minutes. The oven door must remain closed during cooking.

The roasting spit (if provided) can be used with this function.

To select the “Grill” function, turn the *adjustment knob* to  symbol.
Once the function has started, the LED will light up to indicate that the function has been activated.

4. SETTING THE TIMER
This option does not interrupt or activate cooking but allows you to use the display as a timer, both while a function is active and when the oven is off.
To activate the timer, turn the timer knob fully clockwise and then return it to desired duration, proceeding counterclockwise: an acoustic signal will warn you when the countdown is finished.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes	-	10'	160-180	40 - 90	 4
Biscuits/tartlets	-	10'	160-180	25 - 45	 4
Pizza/bread	-	10'	190 - 210	30 - 50	 4
Bread	-	10'	180-200	30 - 80	 3
Frozen pizza	-	10'	MAX	10 - 20	 4
Salty cakes (vegetable pie, quiche)	-	10'	180-200	40 - 70	 4
Vols-au-vents/ puff pastry crackers	-	10'	180-200	20 - 40	 4
Lasagna/pasta bake/ cannelloni/flans	-	10'	190 - 200	55 - 65	 3
Lamb/veal/ beef/pork 1 kg	-	10'	190 - 200	50 - 90	 3
Chicken/rabbit/duck 1 kg	-	10'	190 - 200	55 - 100	 3
Turkey/goose 3 kg	-	10'	190 - 200	150 - 200	 3
Baked fish/en papillote 0.5 kg (fillet, whole)	-	10'	170 - 190	30 - 45	 4
Stuffed vegetables (tomatoes, courgettes, aubergines)	-	10'	180-200	50 - 70	 4
Roast potatoes	-	10'	190 - 210	60 - 80	 3
Toasted bread		5'	250	2 - 6	 5
Fish fillets/slices		-	230 - 250	15 - 30 *	 4  3
Sausages/kebabs/ spare ribs/hamburgers		-	250	15 - 30 *	 5  4
ACCESSORIES	 Wire shelf	 Baking dish or cake tin on the wire shelf	 Baking tray or cake tin on the wire shelf	 Baking tray / Dripping pan	 Baking tray or dripping pan with 200 ml water

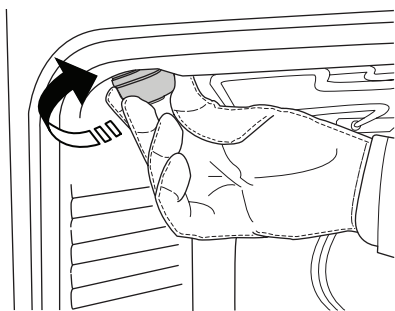
* Turn food halfway through cooking.

CLEANING AND MAINTENANCE

<p>Do not use steam cleaning equipment.</p> <p>Use protective gloves during all operations.</p>	<p>Carry out the required operations when the oven is cold.</p> <p>Disconnect the appliance from the power supply.</p>	<p>Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.</p>
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REPLACING THE LIGHT

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



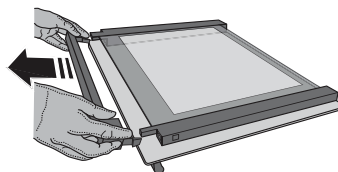
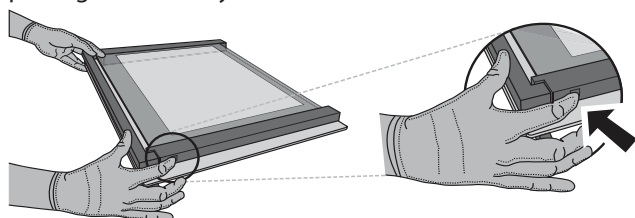
3. Reconnect the oven to the power supply.

Please note: Use 25 W/230 V type G9, T300 °C halogen lamps. 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.

- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

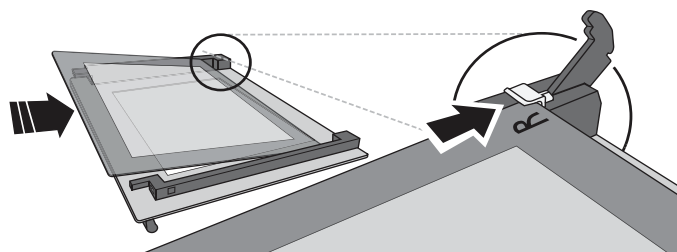
CLICK & CLEAN - CLEANING THE GLASS

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.

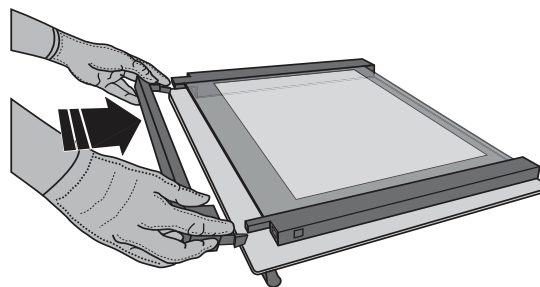


2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

3. To reposition the internal glass properly, be sure that the "R" can be seen in the left corner. 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: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven or the burner will not switch on.	Power cut.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Wait at least one minute, then try to switch the oven on again and see if the problem persists.
	Disconnection from the mains electricity.	
	Gas supply interrupted.	Check that the gas tap upstream of the oven is open or that the liquid gas cylinder (if being used) is not empty.
	Switch-on procedure carried out incorrectly.	Wait at least one minute and then repeat the steps described in the "Daily use" section.

In the event of problems, turn the adjustment knob back to the \bigcirc position and open the oven door.

▼ Download the complete Use and Care Guide from docs.indesit.eu for more informations about your product



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.

