

Electric built-in oven

Instructions for installation and use

FE 10 K GB

 **INDESIT**



GB **Electric built-in oven**
Instructions for installation and use

Important

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- call only the Service Centers authorized by the manufacturer
- always use original Spare Parts

- 1 This appliance is intended for non-professional use within the home.**
- 2 Before using the appliance, carefully read the instructions contained in this manual, as they provide important information for ensuring safe installation, use and maintenance. Keep this manual as a reference guide..**
- 3 After unpacking the appliance, check that it is undamaged and that no parts are missing. If you are in any doubt, do not use the appliance and call a qualified technician. All packaging (plastic bags, polystyrene foam, nails, etc) should be kept out of the reach of children as it could be dangerous.
- 4 The appliance must be installed according to the manufacturer's instructions by a qualified technician. Improper installation may cause damage to persons, animals or property for which the manufacturer declines all responsibility.
- 5 The electrical safety of this appliance is guaranteed only if it has been correctly connected to an efficiently earthed system which complies with safety standards in force. This fundamental safety requirement is to be verified in any case. If in doubt, consult a qualified technician. The manufacturer is not responsible for damage or injuries caused by an appliance which has not been earthed.
- 6 Before connecting the appliance check that the information on the data plate correspond to the electric and gas mains of your home.
- 7 Check that the supply voltage of the system and sockets correspond to the maximum power of the appliance indicated on the data plate. If you have any doubt, call a qualified technician.
- 8 When installing, an omnipolar circuit-breaker with a contact opening of at least 3 mm must be used.
- 9 Should the socket and the plug of the appliance be incompatible, the socket must be replaced by a skilled electrician, who should also check that the cross-section of the socket cables will support the absorbed power of the appliance. Adaptors, multiple sockets and/or extension leads should generally not be used. However, if necessary, only use single or multiple adaptors and extension leads which comply with current safety standards. Make sure not to exceed the current rating limit marked on single adaptors and extension leads or the maximum power limit indicated on multiple adaptors.
- 10 Do not leave the appliance connected unnecessarily. Always switch off at the mains when the appliance is not in use.
- 11 The ventilation and heat dispersion outlets should never be obstructed.**
- 12 Never replace the power supply cable yourself. Damaged cables may be replaced only by an authorised servicing centre.
- 13 This appliance must only be used for the purpose for which it was designed. Any other use (for example: heating the room) must be considered improper and, therefore, dangerous. The manufacturer cannot be held responsible for any injuries or damages resulting from improper, incorrect and negligent use.
- 14 The use of any electrical appliance involves the observance of some basic rules. In particular:
 - do not touch appliance with wet or damp hands or feet
 - do not use the appliance while bare-footed
 - do not use extension leads other than with the utmost caution
 - do not pull the power supply cable or the appliance itself to disconnect the plug from the socket.
 - do not expose the appliance to weather agents (raing, sun, etc)
 - do not allow unsupervised children or inexperienced persons to use the appliance.
- 15 Disconnect the appliance before cleaning it or carrying out maintenance work by turning off the mains switch or removing the plug from the socket.
- 16 If you decide to stop using any type of electrical appliance, it is recommended that the supply cable is cut and that all parts be removed, particularly for the safety of children who might use the appliance as a toy.
- 17 Remember that children's skin is much more sensitive than adults' and burns more easily. Keep children away from the appliance during or immediately after use while it is still hot. Be careful in particular about the oven door during long cooking times at high temperatures when it becomes extremely hot.
- 18 Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
- 19 Wear oven gloves when placing cookware in the oven or removing it.
- 20 Never use the oven as place to store flammable material.
- 21 When using small electric appliances near the hob, keep the supply cord away from the hot parts.
- 22 Make sure the knobs are in the "•"/"O" position when the appliance is not in use.
- 23 Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.**

Installation

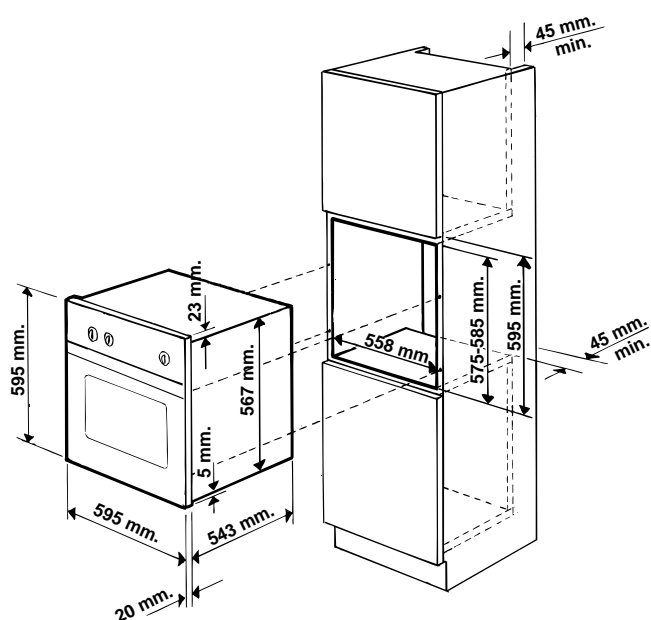
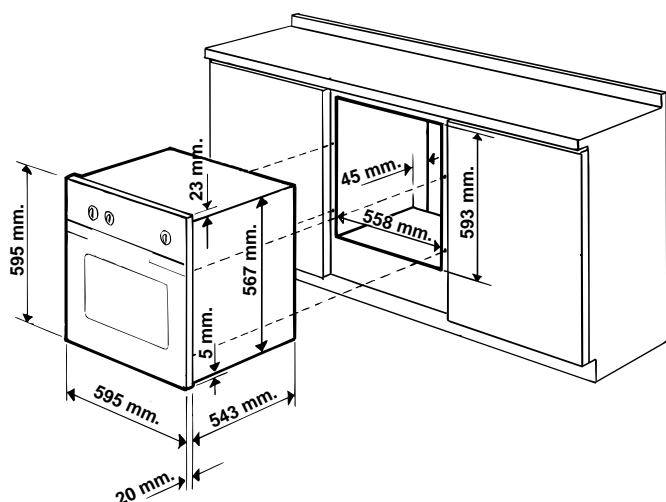
Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Unpacking

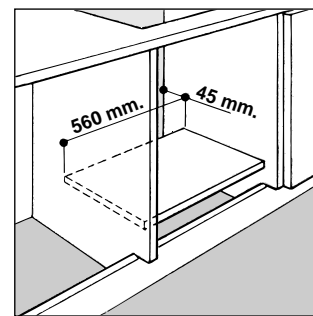
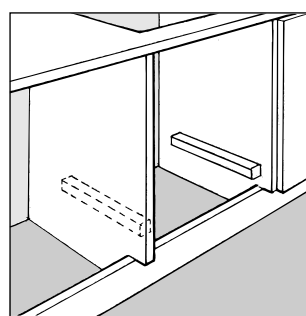
Remove the outer packing from the oven. Open the door outwards and remove packing from the shelves. Take out the plastic envelope containing instruction book, guarantee card and 4 fixing screws.

Installation of Built-in Ovens

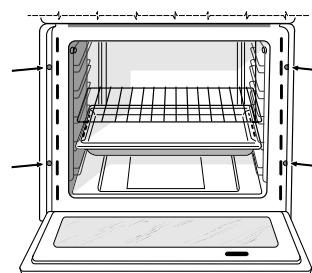
In order to insure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cutout for installation under the counter or in a cabinet wall unit.



In order to ensure adequate ventilation, the back panel of the cabinet must be removed. Installing the oven so that it rests on two strips of wood is preferable. In the case where the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560 mm.



To fasten the oven to the cabinet, open the door of the oven and fasten it by inserting the 4 wood screws into the 4 holes locate on the perimeter of the frame.

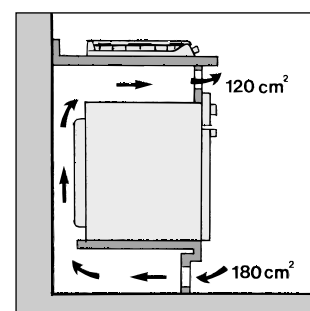
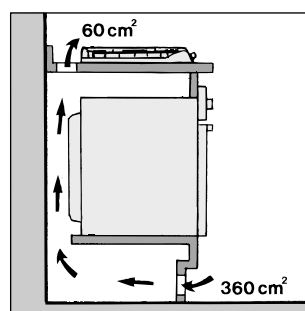


The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues able to withstand temperatures of up to 100°C.

Once the appliance has been installed, the electrical parts must be totally protected from all contact, according to current safety regulations.

All protecting parts should be firmly fixed and should require the use of a tool for removal.

When installing below a built-in hob, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately. Assembly examples are given in figs.



Electrical connection

Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Two types of connection are provided:

Connection n° 1

Connecting the power supply cable to the mains.

Fit a normalized plug to the cable, which corresponds to the load indicated on the data plate; if the cooker is connected directly to the mains, an omnipolar circuit-

breaker with a minimum opening of 3 mm between the contacts, suitable for the load indicated and complying with current directives, must be installed between the appliance and the mains (the earthing wire must not be interrupted by the circuit-breaker). The power supply cable must be positioned so that it does not exceed room temperature by 50°C at any point of its length. Before making the connection check that:

- the limiter valve and the home system can support appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations and the law;
- there is easy access to the socket or the omnipolar circuit-breaker once the cooker has been installed.

N.B.: do not use reducers, adapters or shunts as these could cause heating or burning.

Connection n° 2

Disposing of the plug.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow	-Earth
Blue	-Neutral
Brown	-Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

Connect Green & Yellow wire to terminal marked “E” or \equiv or coloured Green or Green & Yellow.

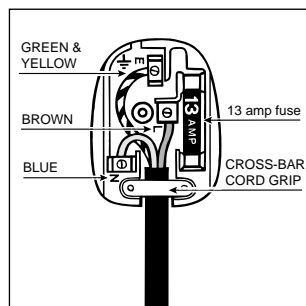
Connect Brown wire to terminal marked “L” or coloured Red. Connect Blue wire to terminal marked “N” or coloured Black. If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse.

A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug

The wires in this mains lead are coloured in accordance with the following code:

BLUE	“NEUTRAL” (N)
BROWN	“LIVE” (L)
GREEN AND YELLOW	“EARTH” (E)

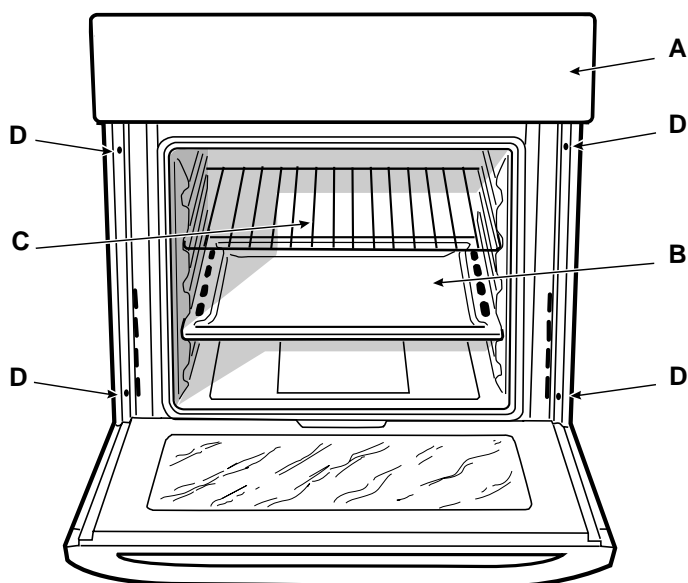
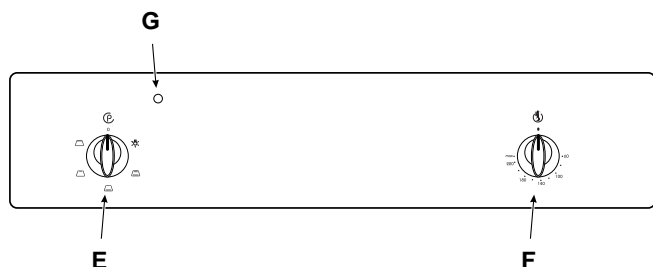


Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

Oven description

- A Panel
- B Dripping-pan or cooking shelf
- C Oven grill shelf
- D Holes for fixing screws
- E Selection knob
- F Thermostat knob
- G The red oven operating pilot lamp



Technical characteristics

Oven size:

- width: cm 40
- depth: cm 39
- height: cm 34

Oven size:

53 lt

Voltage and frequency:

230V~ 50/60Hz

Power supply:

2300 W



This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent;
- 93/68/EEC of 22/07/93 and subsequent.

Instructions for use


The different functions offered by the oven are selected by operating the controls and devices situated on the oven panel.


Attention: before using the oven and grill for the first time, turn the oven on for approximately one half hour. Make sure that the oven is empty, the thermostat on high, the door open, and the room properly ventilated. The odor which can be detected at times is due to the evaporation off the substances used to protect the oven and the grill during the period between the and installation of the appliance.


Attention: Only use the bottom shelf of the oven when using the rotisserie to cook (where present). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grate provided with the appliance inserted especially along the oven guides.

The oven knobs


With these two controls you can select the different functions of the oven and choose the cooking temperature suitable for the food you are preparing. The different cooking functions are set up by operating the two knobs:

E - the selection knob (identified by the symbol )

F - the thermostat knob (identified by the symbol ) on the oven panel.

For any selection-knob setting different from idle, identified by the "0", the oven light turns on; the knob setting marked  permits turning on the oven light without any heating element being switched on.


1. Conventional

- Knob "E" setting: 

- Knob "F" setting: anywhere between 60°C and Max

The oven light turns on and the top and bottom heating elements (resistors) switch on. The temperature, fixed by the thermostat knob, is reached automatically and kept constant by the thermostat control. This function permits cooking and type of food thanks to excellent temperature distribution.


2. Pastry

- Knob "E" setting: 

- Knob "F" setting: anywhere between 60°C and Max

The oven light turns on and so does the bottom heating element. The temperature, fixed by the thermostat knob, is reached automatically and kept constant. This setting is recommended for finishing the cooking of foods (placed in pans) that are well done on the outside but still not done inside or for desserts covered with fruit or jam which require a light browning on top. Note that this function does not permit reaching the maximum (250°C) temperature inside for cooking foods always on this oven setting unless the foods are cakes which only require temperatures below or equal to 180°C.


3. The grill

- Knob "E" setting: 

- Knob "F" setting: Max

The oven light turns on and so does the infra-red ray grill. The rather high and direct temperature of the grill permits browning the outside of meats immediately thus keeping in the juices and assuring tenderness.

4. The double grill

- Knob "E" setting: 

- Knob "F" setting: Max

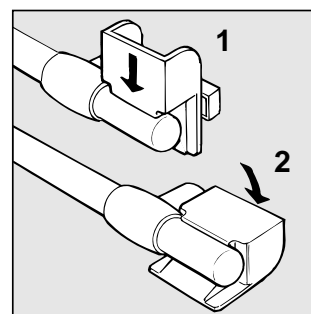
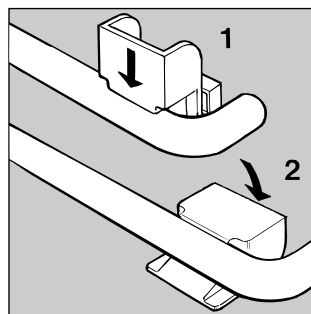
The oven light turns on and so does the double heating element of the grill. This grill is larger than the average and has a completely new design: cooking performance is increased 50%. The double grill makes sure that even the corners are touched by heat.

The oven-operating pilot lamp (G)

Signals when the oven is heating. It switches off when the temperature inside the oven reached the temperature selected by the knob. At this point the alternate turning on and turning off of this light indicates that the thermostat is operating correctly to keep the oven temperature constant.

Handle

Attention: when the oven is on steam escapes from the slot on the right end of the handle. Keep hands away from this area. For ovens with tubular handles, there is a special protective device which is fitted during cooking to keep steam away from the front of the cooker.



Forced Air Ventilation

In order to reduce the external temperature of the oven, some models have been equipped with a cooling fan which comes on when the "E" knob is turned to a cooking setting. The fan remains on during the cooking process and a flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is over, the fan remains on for a few minutes, in order to enable the oven to cool down quickly.

3rd glass-door

You can buy a special kit to reduce door temperature when the oven is on and save energy. If there are little children in the house, this kit is a must. The kit code number is **074657** and it may be purchased for installation from an authorised dealer or a Technical Assistance Service centre indicated in the list included with the appliance documents.

Recommendations for baking in the oven

When using the oven, only one rack or dripping-pan should be used at a time. The rack or pan should be inserted into the bottom or top guides depending on whether the food needs more heat from the top or bottom.

Preheating

If the oven must be preheated (this is generally required for leavened foods), we recommend using the "conventional" oven feature which makes it possible to reach the temperature desired in a very short time. After the oven has been preheated, the red indicator light (G) will turn off. At this point, you can select the most suitable setting to cook the dish.

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-175°C). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the rack and place the dripping pan beneath it to catch the fat.

Make sure that the rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Cooking Pastries

Always preheat the oven when cooking pastries. Do not open the door in order to prevent the pastry from dropping. The batter or dough should not be too liquidy so that the cooking time is not excessive. In general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.


The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour.


I used more than one level and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Using the Grill

The oven allows you to use two different grilling methods. Use the  "grill" setting for small portions. Energy consumption for this feature is only 1200 W; however, it is ideal for grilling small dishes or portions, e.g. toast, frankfurters, etc.

Place the food in the centre of the grill, as only the centre of the heating element is turned on. Food in the corners of the oven will not be cooked.

The  "double grill" setting allows you to grill along the entire surface area of the grill itself. Use this feature when you have food distributed uniformly beneath the grill.

Important: grilling must be done with the door partially open to avoid increasing the grilling time.

When using the grill settings, it is recommended that the thermostat be set to maximum, as this is the optimal setting for the grill, which utilizes radiation produced by infrared rays. However, this does not mean that lower temperature settings cannot be used when necessary.

When utilizing the grill, place the rack at the lower levels (see cooking table). To catch grease or fat and prevent smoke, place a dripping-pan at the bottom rack level.

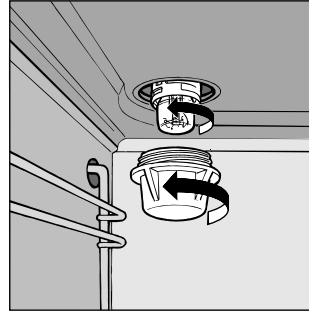
Routine maintenance and oven cleaning

Before each operation, disconnect the oven from the electricity. To assure the long life of the oven, it must be thoroughly cleaned frequently, keeping in mind that:

- the enamelled parts and the self-cleaning panels are washed with warm water without using any abrasive powders or corrosive substance which could ruin them;
- the inside of the oven should be cleaned fairly often while it is still warm using warm water and detergent, followed by careful rinsing and drying;
- Stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, it is advisable to rinse thoroughly and dry. It is also recommended to dry any water drops;

Replacing the oven lamp

- Unplug the oven from the mains;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage 230V
 - Wattage 25W
 - Type E14
- Replace the glass over and connect the oven to the mains.



Practical advice for oven cooking

Knob Setting	Food to be Prepared	Weight (Kg)	Rack Position from the Bottom	Preheating Time (minutes)	Thermostat Knob Setting	Cooking Time (minutes)
1 Conventional 	Ribs	0.5	2	15	200	35
	Veal Roasts	0.5	2	15	200	30
	Duck	0.5	1-2	15	200	30-35
	Meringues	-	2	10	100	60-75
	Biscuits	-	2	10	140	15-20
2 Pastry 	Cakes	0.5	3	15	160	30-40
	Tarts	1	3	15	180	35-40
	Fruit Pies	1	2	15	180	50-60
	Brioche	0.5	2	15	160	40-45
3 Grill 	Sogliole e seppioline	1	4	5	Max	8
	Spiedini di calamari e gamberi	1	4	5	Max	4
	Cod Steaks	1	4	5	Max	10
	Grilled Vegetables	1	3-4	5	Max	8-10
4 Double Grill 	Veal Cutlets	1	4	5	Max	15-20
	Chops	1.5	4	5	Max	25
	Hamburgers	1	3	5	Max	7
	Mackerel	1	4	5	Max	20-25
	Veal Sshish Kabobs	1	2	5	Max	60
	Roasted Chicken	1	2	5	Max	60

Note: cooking times are only indicative and may vary depending on personal preferences.



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