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You can read the recommendations in the user guide, the technical guide or the installation guide for INDESIT FIU20IX. You'll find the answers to all your questions on the INDESIT FIU20IX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual INDESIT FIU20IX
User guide INDESIT FIU20IX
Operating instructions INDESIT FIU20IX
Instructions for use INDESIT FIU20IX
Instruction manual INDESIT FIU20IX

Instructions for Installation and Use

Electric built under
double oven

GB

English, 2

FIU20IX/1
FIU20WH/1
FIU20BK/1
FIMU 23 IX
FIMU 23 (BK)
FIMU 23 (WH)

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GB

You must read these instructions prior to using your appliance and retain them for future use.

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Manual abstract:

g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

@ @ @ @ @ @ @ @ 2002/96/EC EC 1275/2008 (Stand-by/ Off mode) 2 Safety Information • **WARNING:** The appliance and its accessible parts become hot during use. • Care should be taken to avoid touching heating elements. • Children less than 8 years of age shall be kept away unless continuously supervised. • This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision • During use the appliance becomes hot.

Care should be taken to avoid touching heating elements inside the oven. • **WARNING:** Accessible parts may become hot during use. Young children should be kept away. • Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass • When cleaning the appliance do not use steam cleaner. • **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock • The appliance is not intended to be operated by means of an external timer or separate remotecontrol system. GB 3 For Your Safety GB When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed. PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE. 3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires. Always • Always make sure you remove all packaging and literature from inside the oven and grill compartments before switching on for the first time. Always make sure you understand the controls prior to using the appliance. Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking. Always make sure all controls are turned off when you have finished cooking and when not in use. Always stand back when opening an oven door to allow any build up of steam or heat to disperse. Always use dry, good quality oven gloves when removing items from the oven/grill. Always take care to avoid heat/steam burns when operating the controls. Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.

Always make sure the shelves are in the correct position before switching on the oven. Always keep the oven and grill doors closed when the appliance is not in use. Always take care when removing utensils from the top oven when the main oven is in use as the contents may be hot. Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire. Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth. Always keep ventilation slots clear of obstructions. Always refer servicing to a qualified appliance service engineer. During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven. Never • • • • • • • • • • Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after use.

Never allow anyone to sit or stand on any part of the appliance. Never store items above the appliance that children may attempt to reach. Never remove the oven shelves whilst the oven is hot. Never heat up unopened food containers as pressure can build up causing the container to burst. Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.

Never operate the grill with the door closed as this will cause the appliance to overheat. Never use the appliance as a room heater. Never use the grill to warm plates. Never dry any items on the oven doors. Never install the appliance next to curtains or other soft furnishings.

Never allow children to play with the appliance controls. Never use 'steam cleaners'. • • • • • • • • • • Children should be supervised to ensure that they do not play with the appliance. ! The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance. SAFETY ADVICE IN THE EVENT OF A

CHIP PAN OR ANY OTHER PAN FIRE: 1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH. 2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire. 4 ! The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet.

Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance. Features **WARNING: DO NOT TOUCH THE GLASS DOORS WHEN THE**

OVEN IS IN USE AS THESE AREAS CAN BECOME HOT. TOP OVEN TEMPERATURE CONTROL MAIN OVEN TEMPERATURE & FUNCTION CONTROL TOP OVEN/GRILL THERMOSTAT PILOT LIGHT PILOT LIGHT MAIN OVEN PILOT LIGHT TIMER GRILL SETTING CONTROL GB MODEL & SERIAL NUMBER LABEL CATALYTIC SIDE LINERS & WIREWORK SHELF SUPPORTS GRILL SHELF TOP OVEN DOOR GRILL ELEMENT GRILL PAN OVEN LIGHT FAN GRILL ELEMENT OVEN SHELF OVEN FAN CATALYTIC SIDE LINERS & WIREWORK SHELF SUPPORTS INNER DOOR GLASS MAIN OVEN DOOR NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result. 5 Controls GB A GRILL SETTING CONTROL THERMOSTAT PILOT LIGHT TOP OVEN/GRILL PILOT LIGHT TIMER MAIN OVEN PILOT LIGHT B TOP OVEN TEMPERATURE CONTROL C MAIN OVEN TEMPERATURE AND FUNCTION CONTROL Control Knob Description Function Selects the heat at which the grill will cook the food. A Grill Setting Control min - max Grill Control Settings: Min = Low, Max = High Selects the cooking temperature (Degrees Centigrade) when using the top oven as a conventional oven.



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Fan Only Setting - This is used to decrease the amount of time required to defrost food items. B Top Oven Temperature Control C Main Oven Temperature & Function Control Oven Light Only - Switches on the Main Oven Interior Light Only Main Oven Temperature Scale (In Degrees Centigrade).

- When cooking select the required cooking temperature. Cooling Fan A gentle flow of air will be blown below the control panel when the grill control is used and after a short period of time when the ovens are used. Note: Whenever the appliance has been used, the cooling fan may run on or restart itself after all the controls have been turned off. This indicates that the appliance is still warm. Main Oven Interior Light The oven lights are operated when their respective oven control is used.

The main oven has a light only position. Note: It is advisable to check that all oven controls have been switched off when you have finished using the appliance. 6 The electronic programmer Programming cooking DISPLAY END OF COOKING icon DURATION icon DECREASE TIME button •••• SET TIME button CLOCK icon TIMER icon ! A cooking mode must be selected before programming can take place. Programming the cooking duration 1. Press the button several times until the icon and the three digits on the DISPLAY begin to flash.

2. Use the "+" and "-" buttons to set the desired duration; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value. 3. Wait for 10 seconds or press the button again to finalise the setting. 4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop the buzzer and turn all control knobs to the 0 position. • For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed.

The programme will stop automatically at 10:15 a.m. Setting the end time for a cooking mode ! A cooking duration must be set before the cooking end time can be scheduled. 1. Follow steps 1 to 3 to set the duration as detailed above. 2. Next, press the button until the icon and the four digits on the DISPLAY begin to flash. 3. use the "+" and "-" buttons to adjust the cooking end time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value. 4.

Wait for 10 seconds or press the button again to finalise the setting. 5. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop it. Programming has been set when the and buttons are illuminated.

The DISPLAY shows the cooking end time and the cooking duration alternately. • For example: It is 9:00 a.m. and a duration of 1 hour has been programmed. 12:30 is scheduled as the end time.

The programme will p 3 After use, turn the grill control (A) to the off position (•). Step 1 Place the oven shelf in the correct position (see Grilling Guide). Locate the grill pan on the oven shelf, centrally under the grill element. Leave the door fully open. Turn knob (A) clockwise for FULL grill or anti-clockwise for HALF grill, to select the Grill Setting (min-max): (MIN = Low, MAX = High) MIN ! The Top oven/Grill Pilot Light is on when grill is used. ! Ensure knob (B) is in "0 position". The grill and the top oven cannot work simultaneously DO NOT allow young children near to the appliance when the grill is in use as the surfaces get extremely hot. Step 2 GUIDE TO GRILLING FODD Toasting of Bread Products Small cuts of meat, Sausage, Bacon PREHEAT FOR ONE MINUTE Setting MAX Setting MAX SHELF POSITION FROM THE BASE OF THE OVEN 5 SETTING APPROXIMATE COOKING TIME 5 - 10 minutes PAN TO BE USED Grill pan and food support Grill pan and food support Setting MAX Setting MAX for 5-8 minutes then reduce to lower setting Setting MAX for 10 minutes then reduce to lower setting 4 or 5 10 - 25 minutes Chops etc. Gammon steaks Setting MAX 4 20 - 35 minutes Grill pan and food support Fish: Whole Fillets Fingers Setting MAX 3 4 or 5 4 or 5 Setting MAX 8 - 12 minutes 10 - 15 minutes 10 - 20 minutes Grill pan and food support Pre-cooked potato products Pizzas Browning of food eg. Cauliflower Cheese Setting MAX Setting MAX Setting MAX 4 o.

MAIN OVEN UTENSILS DO NOT Use: Meat Pans larger than-375mm x 300mm (15"x12") Baking Trays larger than-325mm x 250mm (13"x10") TEMPERATURE & TIME When two shelves are in use to cook large quantities of food, it may be necessary to increase the cooking times given in the temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an even gap around the oven. TIMER MAIN OVEN PILOT LIGHT C MAIN OVEN TEMPERATURE AND FUNCTION CONTROL Step 1 Step 2 Check that the timer is in manual. Place the shelf/shelves in the correct position (see Main Oven Temperature Charts. Place the food centrally on the shelf ensuring the oven door is fully closed. Select the required cooking temperature (80°C - MAX) by turning control (C) clockwise. The pilot light (•) will immediately come on, and remain on until the oven reaches the required temperature. @@@@NOTES: DO NOT defrost meat and poultry by warming the food through. @@@@It is important to wash both meat and poultry and cooking utensils immediately after defrosting and before cooking. Food should be cooked immediately after defrosting.

@@@@@25 mins per 450g (1lb) + 25 mins extra. 25 mins per 450g (1lb) + 25 mins extra. @@13-15 mins per 450g (1lb) eg. 5kg (11lb) = 143-165 mins 12 mins per 450g (1lb) e.g.

@@IF USING ALUMINIUM FOIL 1. Never allow foil to touch sides of oven. 2. Never cover interior with foil. 3.

Never cover shelves with foil. @@@@Fat splattering Ensure that the grill pan is not lined with foil. @@@@Do Not use the main oven meat pan. @@Sinking of cakes The following may cause cakes to sink: 1. Pre-heating of fan ovens - not always necessary. 2. @@3. Using normal creaming method with a soft margarine. @@@@! Never use steam cleaners or pressure cleaners on the appliance. ! @@Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

! The accessories can be washed like everyday crockery (even in your dishwasher). It should not normally be necessary to clean the panels with water. If the user feels it is desirable to do so, wipe them over with a clean, soapy cloth, followed by a wipe with a clean damp cloth. DO NOT use biological washing powder, harsh abrasives or chemical oven cleaners of any kind as this could damage the "Stayclean" oven liners. 2. CLEANING GRILL, TOP OVEN AND MAIN OVEN GRILL 1. CATALYTIC OVEN LINERS (Top Oven Sides, Main Oven Sides and Rear Panel) TOP OVEN SIDES GRILL PAN BASE & REAR SHELF SUPPORTS MEAT PAN OVEN SHELVES MAIN OVEN BASE (a) Base & Rear of Top Oven and Base of Main Oven.



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Wipe out the oven with a damp soapy cloth. For more stubborn stains on the base of the oven use a well soaped fine steel wool soap pad. (b) Grill Pan, Meat Pan & Oven Shelves.

To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in warm soapy water. Use a well soaped fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan, meat pan and the base of the oven. DO NOT use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade. MAIN OVEN SIDES AND REAR PANEL (a) How catalytic oven liner works. The surfaces of the oven liners are treated with a special vitreous enamel which absorbs cooking soils.

At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. (b) Cleaning. In most cases normal cooking operations at 220°C (425°F) will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the ovens without shelves or meat pan, at a maximum setting for a couple of hours.

18 Care and Cleaning 3. OVEN DOORS CONTROL PANEL 5. HOW TO CLEAN THE LAMP LENS GB OVEN DOORS MAIN OVEN LAMP Warning: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before cleaning lamp lens. Open the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anticlockwise and remove. Clean with a non-abrasive cleansing cream and refit lamp lens. DO NOT use scouring pads, or abrasive powder, which will scratch the glass lens (a) Control Panel Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth. (b) Inner Door Panels & Glass Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped, fine steel wool soap pad.

(c) Stainless trims (FIU20IX) Regularly wipe with a clean, damp cloth and polish with a clean dry cloth. DO NOT use scouring pads, or abrasive powder, which will scratch the glass. 4. REPLACEMENT OF THE OVEN LAMP MAIN OVEN LAMP Warning: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens. Open the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anticlockwise and remove the lens. Carefully unscrew the bulb anti-clockwise. Stubborn stains can be removed by using a fine steel wool pad. DROP DOWN DOORS Remove the door inner glass as follows. 1.

There is no need to remove the screws completely. 2. 3.

2. Installation Electrical Requirements For your own safety, we recommend that your cooker is installed by a competent person such as one who is registered with NICEIC (National Inspection Council for Electrical Installation Contracting). The cooker should be installed in accordance with the latest edition of the IEE Regulations. Warning: This appliance must be earthed.

Electrical Connections The installer must check that the voltage shown on the rating plate corresponds with the house electricity supply. The cooker must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the cooker. If the cooker is to be wired into a connector unit, this may be positioned behind the cooker providing the following requirements are met: This cooker must not be used free standing. Note; This cooker must not be fitted on a platform. FINAL INSTALLATION a. Ensure that the adjacent cabinets and the gap between them have dimensions in accordance with the diagram. b. Assemble the plastic plugs provided into the fixing brackets. See diagram. c.

Fix the fixing brackets to the sides of the adjacent cabinets so that the centre line of the brackets are 570mm above the top of the plinth line and the front face of the plastic plug is level with the front face of the cabinet sides. See diagram. d. Adjust the feet on the cooker to their minimum position, i.e. fully screwed in. e. Slide the cooker centrally into the space between the cabinets ensuring the following: i) The gap between the cabinet sides and the cooker is even along the length of the cabinet sides. ii) The cable is routed away from any vents in the rear panel and is not trapped between the cooker and the wall, adjacent cabinets or under the feet f. Adjust the feet using an open ended spanner until the bottom of the cooker door is in line with the top of the plinth.

Using a spirit level, check that the cooker is level in all directions. g. Check that the plinth can be fitted. If necessary re-adjust the feet and check that the cooker is level. Then lock the feet into position by tightening the lock nut using an open ended spanner.

h. Open the top oven door and fix the cooker to the brackets through the holes in the side trims. i. Fix the plinth in position. j.

Ensure that there is a minimum gap of 1mm between the cooker side trim and the adjacent cabinet doors or drawer fronts. k. If a hob is to be installed directly above the cooker it must not project downwards more than 20mm below the underside of the work top. Any projection of more than 10mm must not project more than 500mm from the wall. Fig. 5 GB i) The connector unit must not project from the wall more than 25mm. ii) The top of the connector must not be more than 130mm above floor level. Remove the terminal cover at the rear base of the cooker. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable for any future servicing.

Tighten the screws on the cable clamp and replace the cover. Make main connections in the connector unit or cooker control unit. This appliance conforms to B.S. EN 55014 regarding suppression of Radio and Television reception interference. A double Pole control switch having a minimum rating of 32 amps should be used to feed the cooker using a suitably rated cable. Where a hob is fitted adjacent to or over the cooker, a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables. We recommend a minimum of 4mm² PVC insulated twin and earth cable conforming to B.S. 6004 for connection of each appliance.

In all cases adhere to routing details (see fig. 5). This appliance must not be installed over any other appliance that generates heat such as a plinth heater. Note: Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable.

GENERAL The appliance is designed to be mounted on a floor between two adjacent cabinets. The cabinets must be securely fixed to the wall and the cooker securely fixed to the cabinets. 21 Installation GB 597mm min 890mm Max 870mm Min 720mm min 570mm 570 min 150mm min 170mm max A minimum distance of 25mm should be maintained between the front face of the cabinet side and the front face of the plinth.



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22 570mm to top of plinth If Something Goes Wrong? Before calling a Service Engineer, please check through the following lists. **THERE MAY BE NOTHING WRONG.**

GB Problem Check Slight odour or small amount of smoke when grill/oven is used This is normal and should cease after a short period. for the first time. If you find :Display is blank. Nothing works. Then it is likely that there is no electricity supply to your oven. Check: (i) That the main cooker wall switch is turned on. (ii) Check other appliances to see if you have a power cut. (iii) Check the main circuit breaker for the property. Timer Display "0.00 AUTO" The power supply to your oven has possibly been interrupted, but has now come back on again.

Reset the timer to the correct time of day and "Manual" operation using the instructions given in the timer section of the book. Check the following to ensure that the timer is in Manual Mode: Main Oven does not work, but the Grill and Top Oven work. Check that the Auto Symbol is not lit up and is not flashing.

See timer section for instructions on how to return timer to "Manual". Operating the cooker under the following conditions may cause a safety device to operate. Top Ovens and Grill do not work, but the Main Oven works. (a) Grilling with the door closed - always grill with the door open to the correct position - see grilling (b) Grilling for an excessively long period at maximum setting - see grilling guide. (c) Grilling with inadequate ventilation in the cabinet - see installation instructions. When the "Grill" control (A) is operating at less than MAX, the grill will cycle on and off, this is normal and is not a fault.

Remember: "Cook Period" is the actual length of time for which, the timer will switch the oven(s) on as part of an "Auto Cooking" programme.

A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself after all of the controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.

@@@Remove all doors and lids.

@@@Switch off and unplug the appliance from the mains. 2. Call your nearest Service Office or local importer. When you contact us we will want to know the following: 1. 2.

3. 4. Your name, address and postcode. Your telephone number. Clear and concise details of the fault. The Model number and the Serial number of your appliance. 5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here: ...

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.... Please make sure you have all these details ready when you call.

Disposal of old electrical appliances The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. @@@@Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard. 24 Guarantee 12 months Parts and Labour Guarantee Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you. This guarantee is subject to the following conditions: The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions. The appliance is used only on the electricity or gas supply printed on the rating plate. The appliance has been used for normal domestic purposes only. The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us. Any repair work must be undertaken by us or our appointed agent. Any parts removed during repair work or any appliance that is replaced become our property. The appliance is used in the United Kingdom or Republic of Ireland. GB The guarantee does not cover: Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation. Replacement of any consumable item or accessory.

These included but not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters. Replacement of any removable parts made of glass or plastic. THIS GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NONDOMESTIC PREMISES. 5 Year Parts Guarantee Indesit also offers you a free 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on 08448 24 24 24 (Republic of Ireland 01 230 0800) Extended Guarantees We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on 08448 226 226 (Republic of Ireland 01 230 0233). Free Helpdesk Service We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Indesit Service Hotline on 08448 224 224 (Republic of Ireland 0818 313 413) for telephone assistance, or, where necessary, to arrange for an engineer to call.

25 GB After Sales Service No one is better placed to care for your Indesit appliance during the course of its working life than us – the manufacturer. Essential Contact Information Indesit Service We are the largest service team in the UK and Ireland offering you access to 400 skilled telephone advisors and 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service. UK: 08448 224 224 Republic of Ireland: 0818 313 413 www.indesitservice.co.

uk Please note: Our advisors will require the following information: Model number: Serial number: Parts and Accessories We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life. UK: 08448 225 225 Republic of Ireland: 0818 313 413 www.indesitservice.co.uk Appliance Registration We want to give you additional benefits of Indesit ownership.

To activate your free 5 year parts guarantee you must register your appliance with us. UK: 08448 24 24 24 Republic of Ireland: 01 230 0800 www.



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indesitservice.co.uk Indesit Company UK Ltd. Morley Way, Peterborough, PE2 9JB Indesit Company Unit 49 Airways Industrial Estate, Dublin 17 Recycling and Disposal Information As part of Indesit's continued commitment to helping the environment, Indesit reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage. Please dispose of packaging and old appliances carefully. To minimise the risk of injury to children, remove the door, plug, and cut the mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into mains socket, and the door cannot be locked shut. 26 GB 27 02/2011 - 195069915.

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