



USER'S MANUAL FOR BUILT-IN OVEN

Compact, cod. 7170 052 - 7172 042

Foster spa

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1. WARNINGS FOR SAFE USE



This manual is an integral part of the appliance and must be kept in its entirety and for the full life time of the oven. It must be read carefully before using and installing the appliance.

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This oven was designed for use only as a household appliance for cooking and heating food. All other uses (for example, heating rooms) is to be considered improper, and therefore dangerous. The manufacturer declines all responsibility for different uses.



It is intended to come into contact with food products and complies with European Directive 89/109/CEE.

It has been designed, manufactured and introduced into the market in compliance with:

- safety requirements of the Low Voltage Directive 2006/95/CE;
- protection requirements of the directive EMC 2004/108/CE.
- requirements of the directive 93/68/CEE.



The various parts of the packaging must not be dispersed in the environment, but disposed of in compliance with the local regulations for refuse disposal.



This appliance is subject to European Directive 2002/96/CE for the disposal of electrical and electronic refuse. The symbol to the side indicates that the product must not be dealt with as domestic refuse, but must, instead, be delivered to an authorised collection centre for recycling electrical and electronic refuse.

Before disposing of it, you must make it unusable by cutting off the power cable.



The identifying data of the oven (model, serial number and technical data) are included on the rating plate applied on the door stop.



Installation must be carried out by qualified personnel in accordance with the regulations in force.



Should the appliance not function, disconnect it from the power supply and call the nearest Foster Technical Assistance Centre.
Do not attempt to repair the appliance!



FOR CORRECT USE OF THE OVEN:

- The appliance is intended for use by adults; do not allow children near it.
- Do not put inflammable objects into the oven that could start a fire.
- It is an appliance that generates heat, therefore limit contact with the outside and avoid all contact with the internal parts.
- To open the door correctly, hold the handle in the middle.
- Always use oven gloves to insert or extract containers.
- Do not obstruct ventilation openings and heat dispersal slits.
- Do not rest any weights on the door while it is open which could damage the hinges.
- Do not hang any weight from the handle of the oven door.
- Do not pull the power cable when removing the plug from the socket.



TO SAVE ENERGY:

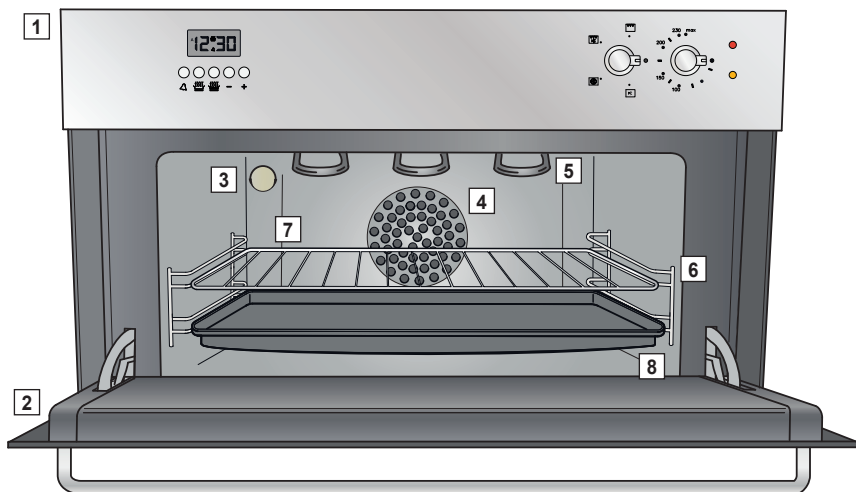
- Pre-heat the oven only for the time strictly necessary.
- Use dark coloured oven containers because they absorb heat much better.
- Open the door only when strictly necessary, in order not to let heat escape.
- Use the oven from late afternoon until the early hours of the morning in order to reduce the power consumption demand on electricity companies.
- Keep seals clean and efficient, so that they do not allow any heat to escape.
- When finished using it, always make sure that the oven is switched off.





2. DESCRIPTION OF THE OVEN

1. CONTROL PANEL
2. DOOR
3. OVEN LIGHT BULB
4. OVEN FAN
5. INFRARED GRILL
6. SHELF AND TRAY RUNNERS
7. RACK
8. TRAY / DRIPPING-PAN



The oven is heated by hot air which is circulated evenly by a motorised fan and heated by electrical resistor positioned around the fan. The temperature of the oven is kept constant at the value set for the whole cooking time. For the best cooking results, always use the lower shelf to cook any type of food and the upper shelf only for grilling, toasting or gratineeing.



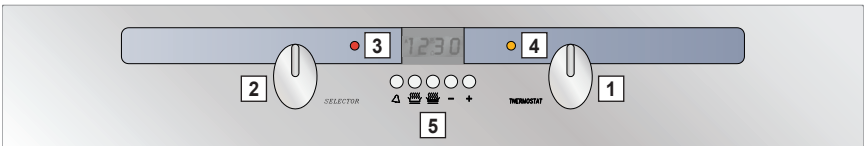
3. MODELS AND FEATURES

The COMPACT series consists of 2 models of fan ovens.

COMPACT KRISTAL - 7170052 (CLASS A ENERGY EFFICIENCY)



COMPACT 1810 - 7172042 (CLASS A ENERGY EFFICIENCY)



1. THERMOSTAT KNOB
2. FUNCTION KNOB
3. RED POWER ON LIGHT
4. ORANGE THERMOSTAT LIGHT
5. DIGITAL PROGRAMMER

In order to fit in with the style of your kitchen, Foster has created 2 models of COMPACT ovens, with different aesthetic, functional and performance characteristics.

Energy efficiency classes for ovens go from A to G, where the letter **A** indicates the lowest consumption, as illustrated on the energy label at the side.

Energia		Forno elettrico
Costruttore		Logo ABC 123
Modello		A
Bassi consumi		
Alti consumi		
Consumo di energia (kWh)		X.YZ
Funzione di riscaldamento	Convenzionale: naturale	X.YZ
	Convenzionale: forata	X.YZ
<small>(Riferito al carico normalizzato)</small>		
Volume utile (litri)		XYZ
Tipo:	Piccolo — Medio — Grande —	←
Rumore [dB(A) a 1 m]		
<small>Gli opuscoli illustrativi contengono una scheda particolareggiata</small>		
<small>Norma EN 50324 Forma 4B/103 Direttiva 2002/95/CE sull'Restrictazione</small>		



4. DESCRIPTION OF CONTROLS

4.1 FUNCTION KNOB

Selecting various cooking functions couldn't be easier; just turn the knob clockwise and stop on the desired position.

GB

List of functions:

- EVERYTHING OFF



OVEN LIGHT AND FAN



LIGHT, FAN AND CIRCULAR HEATING ELEMENT



LIGHT, INFRARED GRILL AND FAN



LIGHT AND INFRARED GRILL

The oven light and the red indicator light always remain on during operation of the oven.

4.2 THERMOSTAT KNOB

The temperatures indicated on the front panel can be selected by turning the thermostat knob in a clockwise direction, stopping the knob indicator at the selected temperature.

The temperature remains constant for the entire duration of cooking.

The orange indicator light comes on to indicate that the thermostat is functioning. When it switches off it indicates that the heating elements have been deactivated because the temperature has been reached.



4.3 DIGITAL PROGRAMMER



TIMER BUTTON (MINUTE MINDER)



COOKING DURATION BUTTON



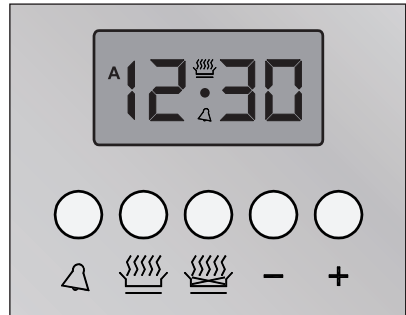
END OF COOKING BUTTON





NUMBER INCREASE BUTTON



NUMBER DECREASE BUTTON



TIME SETTING

Select the clock function clock by pressing the  and  buttons at the same time; the dot at the centre of the display begins to flash. Adjust the clock using the **+** or **-** buttons; at the end of adjustment the dot remains lit constantly.

This adjustment can be carried out at any time; if there are any programmes set, these will be cancelled.


MANUAL OPERATION

For manual operation there is no need to use the digital programmer.

Turn the function knob to the desired type of cooking and set the temperature using the thermostat knob.

Turn both knobs to the off position at the end of the type and time of cooking selected.

SEMI-AUTOMATIC OPERATION (WITH COOKING TIME)



Press the  button, then release it; the digits **0.00** appear and the letter **A** flashes; use the **+** button to set the cooking minutes.

After 5 seconds the time reappears with the letter **A**.


Position the two knobs on the temperature and the type of cooking desired.

At the end of the minutes set, the buzzer signals the end of cooking, the letter **A** starts flashing again and the oven switches off.



Turn the two knobs to the off position and press the  and  buttons at the same time in order to stop the buzzer and to cancel the program in use.



SEMI-AUTOMATIC OPERATION (WITH COOKING END TIME)

Press the  button, then release it; the time remains displayed and the letter **A** flashes; use the **+** button to set the cooking end time.


After 5 seconds the current time reappears with the letter **A**.


Position the two knobs on the temperature and the type of cooking desired.

When the set time is reached, the buzzer signals the end of cooking, the letter **A** starts to flash again and the oven switches off.

Turn the two knobs to the off position and press the  and  buttons at the same time in order to stop the buzzer and to cancel the program in use.

AUTOMATIC OPERATION

Press the  button, then release it; the digits **0.00** appear and the letter **A** flashes; use the **+** button to set the cooking minutes.



Press the  button, then release it; the clock time remains displayed and the letter **A** flashes; use the **+** button to set the cooking end time.

After 5 seconds the time reappears with the letter **A**.

Position the two knobs on the temperature and the type of cooking desired.

The oven remains off and will be activated automatically.


At the end of the minutes set, the buzzer signals the end of cooking, the letter **A** starts flashing again and the oven switches off.

Turn the two knobs to the off position and press the  and  buttons at the same time in order to stop the buzzer and to cancel the program in use.


Example: it is **12:00 AM**, I set **20** cooking minutes and I set the cooking to finish at **01:00 PM**. The oven will then be activated at **12:40 AM** and will switch off at **01:00 PM**.




TIMER (MINUTE MINDER)

Press the  button and then release it; the digits **0.00** appear; set the minutes using the **+** button.

After 5 seconds, the time reappears with the symbol .

At the end of the minutes set, the buzzer signals that the time is up, the  symbol starts flashing again; use the **+** or **-** buttons to stop the buzzer.

This function can be used either for manual cooking or whenever a warning is required during cooking activities.

To cancel this function, push the button  and bring the time back to **0.00** by using the button **-**.

BUZZER

The buzzer indicates the end of some kind of operation for a duration of 7 minutes.

To interrupt the buzzer, press the **+** and **-** buttons at the same time.



The buzzer has three volume levels. Adjust it according to requirements by pressing the **-** button for a few seconds: the buzzer will emit the currently set sound; press the **-** button again to hear another sound level.

ERROR IN SETTINGS (AUTOMATIC OPERATION)

For automatic operation the setting is not corrected if the clock time is between the cooking start time and the cooking end time.

The error is indicated by an acoustic signal and by the letter **A** which continues to flash.

CANCELLING A PROGRAMME

A programme that has been set can be cancelled by pressing the  and  keys at the same Time.



5. USING THE OVEN



FIRST TIME USE

Clean the oven carefully with water and activate the oven at the maximum temperature for approximately 30 minutes, in order to get rid of any manufacturing grease residues that could give off unpleasant smells during cooking.

GB



During cooking, do not place any pans or trays on the bottom of the oven as this could damage the enamel. If using baking paper, position it in such a way that it does not obstruct the circulation of air inside the oven.



Attention: keep cooking under control, given that high temperatures are involved.

The grill can also be used to gratinee and brown food after it has been cooked.



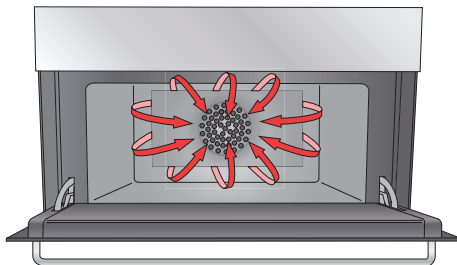
While the grill is on, the door must remain closed. Before opening it, switch off the appliance a wait for a few minutes.



In accordance with the height of the containers and the food to be cooked, the lower shelf runner should be used for normal baking and the highest one for the using the grill.


5.1 FAN-ASSISTED COOKING

Various types of food can be cooked at the same time because the hot air at the set temperature circulates evenly throughout the whole oven. Cooking times with the hot air system are quicker than traditional static cooking, and therefore temperatures 15°-20°C lower than those normally suggested in cookery books should be used.



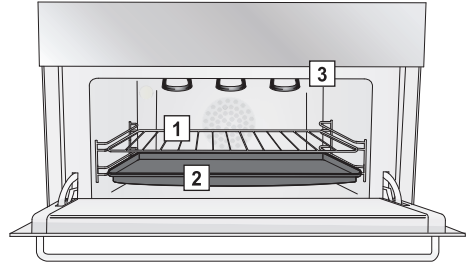


5.2 COOKING ON THE RACK


Turn the function knob to the  position, set the desired temperature and pre-heat the oven until it reaches the selected temperature.

Then insert the rack **1** with the food to be cooked resting on top of it, lightly oiled. Then slide in the drip tray **2** immediately under the rack.


The warm air immediately surrounds the food to be cooked at all points and causes it to brown all over.



5.3 GRILLING

Turn the function knob to the  position and the thermostat knob to the **max** position. Pre-heat the grill for about 5 minutes; in the oven roof, you will see the infrared grill element **3** becoming a bright red colour. Next insert the food to be grilled, lightly oiled, in the most convenient position, which is usually the position closest to the grill. Slide in the drip tray if the food is placed on the rack.

5.4 FAN-ASSISTED GRILL COOKING

Turn the function knob to the  position and the thermostat knob to the **max** position; the strong heating of the grill is increased by the action of the fan, which allows more a more tender and even roasting of foods.



5.5 COOKING TABLES

FAN-ASSISTED COOKING

FOODS	Temp. (° C)	Cooking time (minutes)
FIRST COURSES		
Stuffed cannelloni	100	20
Lasagne	150	50
Macaroni au gratin	100	30
Baked macaroni or cappelletti	150	45
Egg flan	175	25
MEATS		
Roast veal (kg.1)	150	120 - 150
Roast lamb	150	60 - 90
Roast pork	150	50 - 60
Roast pheasant	150	60 - 90
Chicken	150	60 - 90
Fish (kg.1)	150	30 - 40
BAKING		
Biscuits with yeast	150	20 - 25
Short pastry	175	20 - 25
Meringues	100	30 - 35
Light sponge cake	150	20 - 25
Fruit cake	100	50 - 60
Muffins	150	40 - 50
Layer cake	175	25 - 35
Margherita Layer Cake	150	40 - 45
Paradise cake	150	40 - 45
Sweet and savoury puff pastry biscuits	175	15 - 20
Bignole (glazed cream puffs)	175	15 - 20
Strudel	225	30 - 40
Biscuit roll	225	15 - 20
Sterilising fruit	200	20 - 30
Sterilising vegetables	200	20 - 30
Pizza	250	20 - 30
Bread	250	20 - 30

GRILL

FOODS	Temp. (° C)	Cooking time (minutes)
Ribs	max	35 - 45
Cutlets	max	30 - 40
Sausages	max	30 - 40
Chops	max	35 - 45
Fish (slices)	max	35 - 45
Chicken legs	max	40 - 50
Kebabs	max	40 - 50
Spare ribs	max	35 - 45
1/2 chicken	max	45 - 55

FAN-ASSISTED GRILL

FOODS	Temp. (° C)	Cooking time (minutes)
1/2 chicken	max	45 - 55
Whole chicken	max	60 - 70
Roast (pork, beef)	max	60 - 70
Duck	max	70 - 80
Leg of lamb	max	70 - 80
Roast beef	max	50 - 60
Roast potatoes	max	50 - 60
Fish (sea bream, trout)	max	50 - 60

Important: The times and temperatures are suggestions and may be interpreted according to experience, the weight of the foods and personal preference.

GB



6. OVEN MAINTENANCE



Before any maintenance operation, disconnect the appliance from the electrical power supply by removing the plug from the socket.

Never disconnect the plug by pulling on the power supply lead.

6.1 GENERAL CLEANING

The external parts made of glass and stainless steel and rubber seals can be cleaned using a sponge dampened with lukewarm water, and neutral soap.

Rinse and dry with a soft cloth after cleaning.

Do not use abrasive powders or corrosive substances.

The inside of the oven must ideally be cleaned every time after use, while it is still lukewarm. Avoid leaving acid or alkaline substances on the surfaces such as lemon juice, vinegar, salt, tomato, etc.

Use warm water and detergent; rinse and dry with a soft cloth.

If the marks are difficult to remove, always use specific products followed by thorough rinsing.

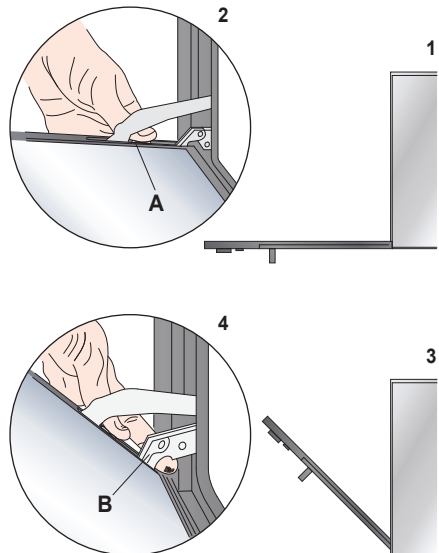
Avoid using abrasive powders or corrosive substances containing chlorine and acids.

The accessories can be washed as normal kitchenware, also in a dishwasher.

6.2 REMOVING THE DOOR

For more thorough cleaning it is possible to remove the oven door:

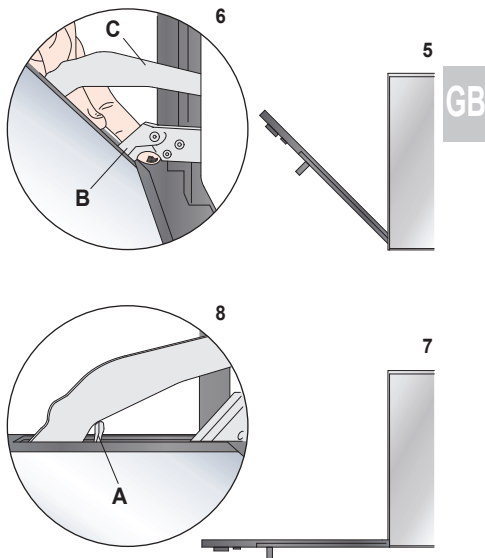
1. open the door fully;
2. using your thumbs, press the two levers **A** positioned on the two hinges;
3. while holding the levers down, hold the door at the two outside edges, closing it slowly but not completely;
4. then, pull the door towards you, lifting up the lower levers **B** of the hinges using your index fingers.





To replace the door after cleaning:

5. hold the door at the two outside edges and keep it in a slanting position;
6. using your index fingers, keep the lower levers **B** held up and insert them, together with the levers **C** into their slots;
7. when all 4 levers **B** and **C** are perfectly inserted into the slots, open the door fully;
8. in doing this, the levers **A** return to an upright position and the door is mounted.

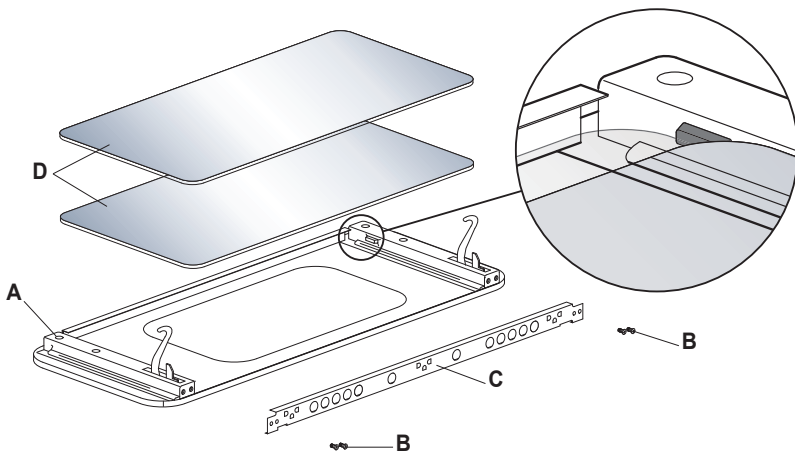


6.3 CLEANING THE GLASS PANELS

To clean the glass panels of the door:

1. remove the door **A** as described previously;
2. unscrew the screws **B** that attach the bottom frame **C** of the door;
3. remove the frame and slide out the two glass panels **D**.

When cleaning is completed, insert the two glass panels back into their slots (see detail) and replace the lower frame using the screws.





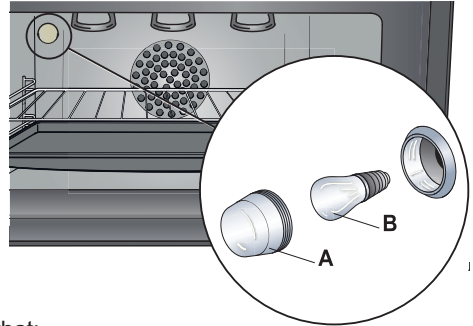
6.4 DOOR SEAL

Periodically check the condition of the seal. If it appears damaged, contact the Foster Technical Assistance Centre. You are advised not to use the oven until it has been repaired.

6.5 CHANGING THE LIGHT BULB

To replace the oven lighting light bulb:

1. unscrew the protective cover **A**;
2. unscrew the bulb **B** and replace it with the same type: power 25 W, connection E 14, T 300°C;
3. replace the cover.





6.6 TROUBLESHOOTING

If the oven does not work, make sure that:

- there is power in the electrical supply;
- the oven is connected to the electricity outlet;
- that the red indicator light comes on when the Function Knob is rotated.



If the oven has been connected for the first time, or there has been a cut in the power supply, press the buttons  and  at the same time.

If the problem persists after carrying out these checks, contact:

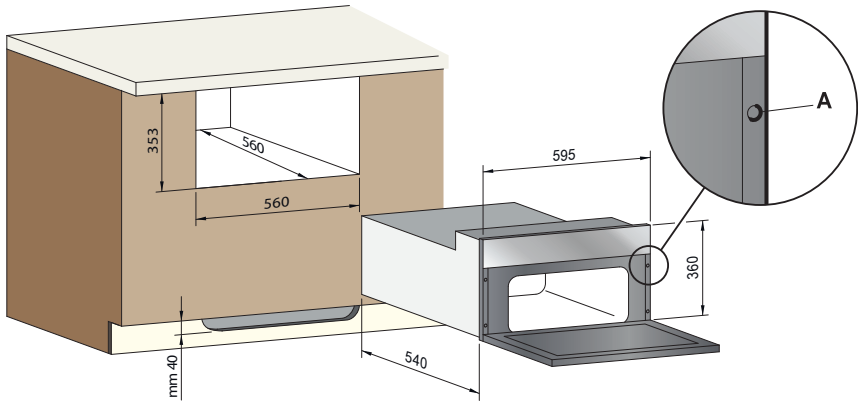
- the nearest Technical Assistance Centre which you can find in the guarantee booklet supplied with the appliance, or by looking up the web site www.fosterspa.com
- Foster Assistance Service – tel. 0522 684450 – e-mail: service@fosterspa.com



A. FITTING

The appliance is suitable for fitting into furniture of any material (wood, laminated plastic, metal and masonry) as long as it is heat resistant. To embed it into the furniture, the dimensions specified in the diagram must be respected.

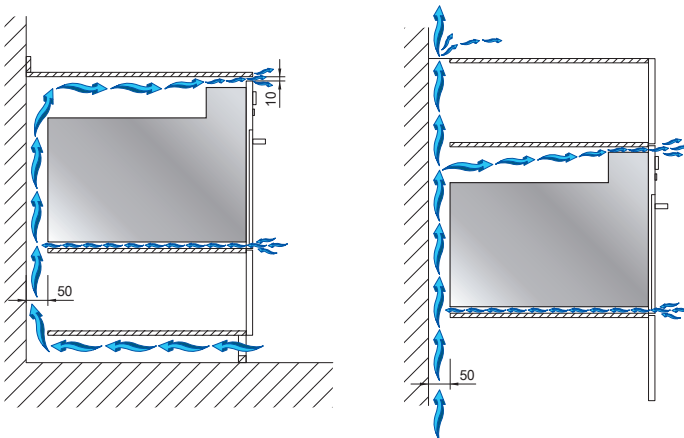
GB



Whether it is positioned under a worktop or on a pedestal, airing channels must be provided as shown in the figure.

To guarantee proper airing the rear wall of the oven compartment must be removed.

When the oven is in position, attach it to the furniture with 4 screws inserted in the holes **A** that are visible when you open the door.



Never use the oven door handle to insert the oven into place when fitting. Avoid exerting pressure on the oven door when open.



B. ELECTRICAL CONNECTION

Before carrying out the electrical connection make sure, referring to the data on the identification plate, that:



- the supply voltage corresponds to the voltage specified for the appliance;
- the household system and the power outlet can support the power of the appliance.

The rating plate is affixed on the door stop.

- Connection to the electrical mains supply must be carried out by qualified personnel in accordance with current regulations.
- The installer is responsible for correct connection in compliance with safety regulations.
- A plug that is adequate for the power of the appliance must be attached to the power supply cable. The plug must be connected to a power outlet that has an earth connection.
- **The connection can be made to an omnipolar switch with a minimum opening of 3mm between the contacts, of adequate size for the power and compliant with current regulations.**
- The earth wire must not be interrupted by the switch.
- The socket or omnipolar switch used for the connection must remain accessible when the domestic appliance is installed.
- The power supply cable must not be able to touch points that are 50°C above the ambient temperature.
- Avoid use of adapters and shunts as these could cause overheating and risk of burns. If the power supply cable is replaced, the new cable must have a cross-section of no less than 1.5 mm² (3 x 1.5 cable) and must resist temperatures up to 90°C.



It is mandatory to attach the appliance to the earthing system. Our company declines all responsibility for non-functioning of the earthing system and for connections that are not compliant with the provisions of the law.

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