

# FULGOR

MILANO

MULTIFUNCTION OVENS - 60cm

MODEL OV6-10

MODEL OV6-11



**Dear Customer,**

we would like to thank you and congratulate you on your choice.

This new product has been carefully designed and built using top quality materials, and meticulously tested to ensure that it meets all your culinary requirements.

Please read and observe these simple instructions, which will enable you to achieve excellent results from the very first time you use it. This state-of-the-art appliance comes to you with our very best wishes.

## **THE MANUFACTURER**

**THIS PRODUCT IS DESIGNED FOR DOMESTIC USE.**

**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGES TO THINGS OR PEOPLE DERIVING FROM INCORRECT INSTALLATION OR IMPROPER, ERRONEOUS OR UNSUITABLE USE.**

**THE APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) WITH PHYSICAL, SENSORIAL OR MENTAL IMPAIRMENTS, OR BY PEOPLE WITHOUT THE NECESSARY EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPERVISED OR INSTRUCTED IN THE USE OF THE APPLIANCE**

**BY A PERSON RESPONSIBLE FOR THEIR SAFETY.**

**CHILDREN MUST BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

**DO NOT PLACE TIN FOIL, PANS OR SIMILAR IN CONTACT WITH THE INNER BASE OF THE OVEN TO COOK. THE HEATING ACTION OF THE LOWER RESISTANCE CAUSES THE LOWER PART OF THE OVEN TO OVERHEAT, LEADING TO DAMAGE AND EVEN SERIOUS CONSEQUENCES (FIRE RISK) ALSO TO THE UNIT IN WHICH THE OVEN IS INSTALLED.**

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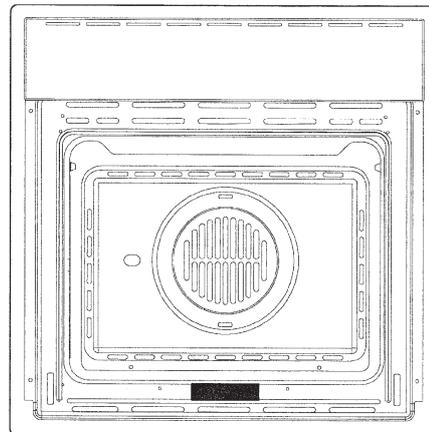
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### IMPORTANT

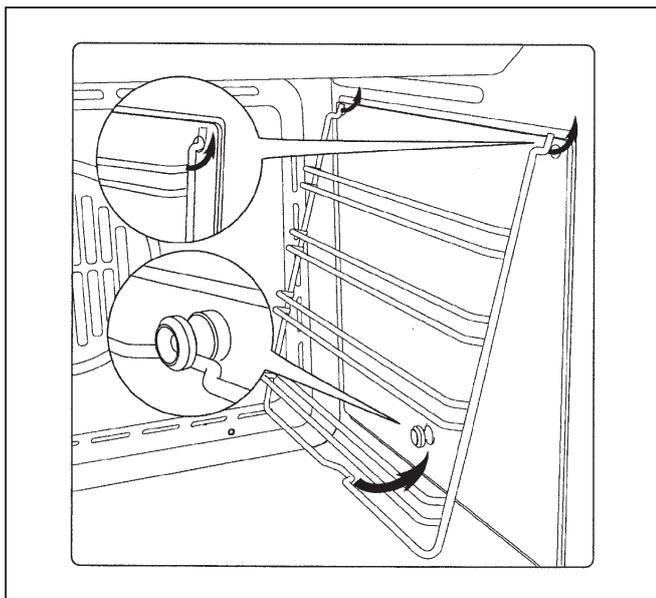
The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.

# User instructions

## The first time you use the oven

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.



### Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

## Self-cleaning catalytic panels



### SELF-CLEANING PANELS

The CLEAN function activates the reaction that causes cleaning

Our smooth walled ovens can be fitted with selfcleaning panels to cover the inside walls.

These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C.

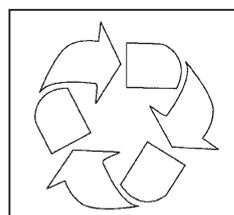
If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature.

Never wash or clean selfcleaning panels with abrasive, acid, or alkaline products.

## Respect for the environment

La documentazione del presente apparecchio utilizza carta sbiancata, senza cloro, oppure carta riciclata allo scopo di contribuire alla protezione dell'ambiente. Gli imballaggi sono concepiti per non danneggiare l'ambiente; possono essere recuperati o riciclati essendo prodotti ecologici.

Riciclando l'imballaggio, si contribuirà ad un risparmio di materie prime e ad una riduzione del volume degli scarti industriali e domestici.



## Control panel functions

### Function symbols on the selector



Oven light (stays on while oven is in use).



Top and bottom heating elements. Thermostat setting from 50°C to MAX.



Top heating element (small, low power grill). Thermostat setting from 50°C to 200°C.



Bottom heating element. Thermostat setting from 50°C to MAX.



Top heating element (small, low)



Double top heating element (large area grill). Thermostat setting from 50°C to 200°C.



Double top heating element with fan (large area grill). Thermostat setting from 50°C to 200°C.



Top and bottom heating elements with fan. Thermostat setting from 50°C to MAX.



Circular heating element with fan. Thermostat setting from 50°C to MAX.



Bottom heating element + Circular heating element with fan. Thermostat setting from 50°C to MAX.



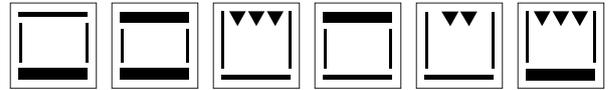
Fan for defrosting. Thermostat setting at 0°C.



Double top heating element (large area grill). Thermostat setting from 50°C to 200°C. Bottom heating element. Thermostat setting from 50°C to MAX.

## Instructions for use

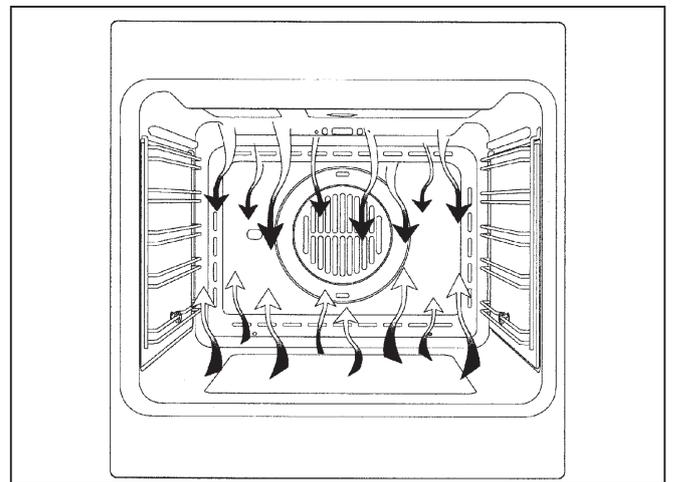
### Conventional cooking



Conventional cooking uses top and bottom heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out.

If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



### Fan cooking



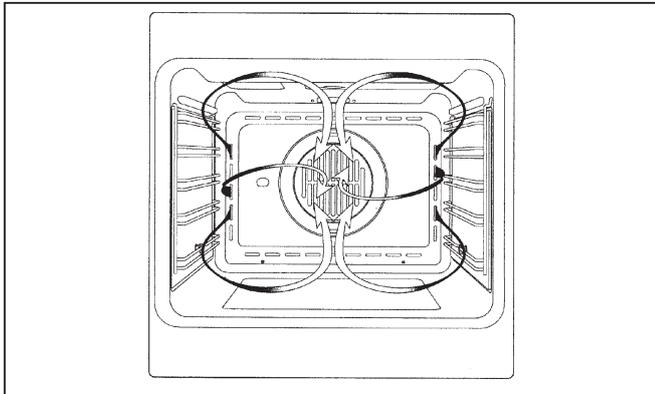
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.).

### Defrosting

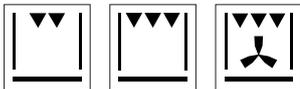


By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to preheat the oven, but you are advised to do so when cooking pastries.



### Grill cooking

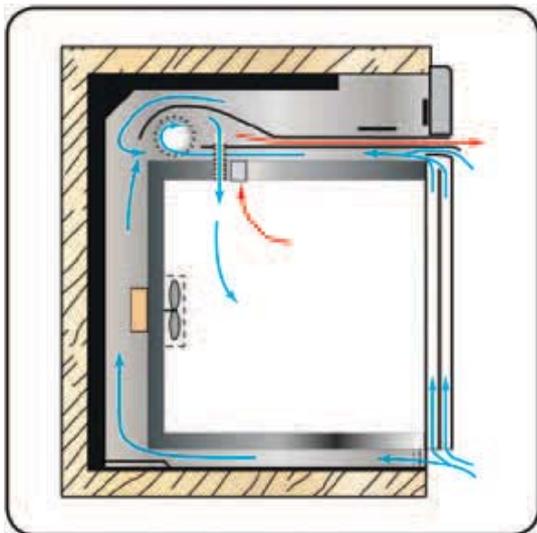


Use the grill to grill or brown foods. Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit.

Place the shelf with the food to be cooked in the 1st or 2nd position from the top.

Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200.

### Cooling fan



#### TANGENTIAL COOLING

A forced air circulation system which contributes to reducing the heat exchange temperature in the front and lateral areas of the ovens.

The fan is positioned on the upper part of the oven and create a circle of cooling air on the inside of the furniture and through the door of the oven. It is turned on when the temperature of the outer shell of the oven reaches 60°C.

By switching on the oven with the thermostat at 200°C

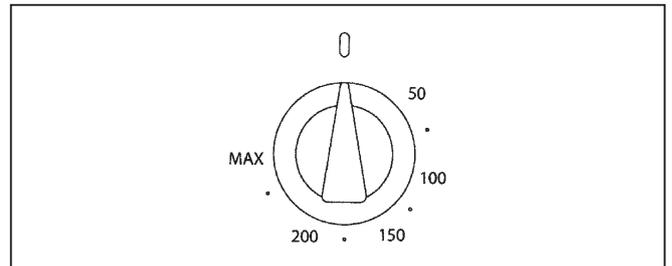
the fan starts working after approx. 10 min.

It is turned off when the temperature of the outer shell of the oven descends under 60°C.

By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.

### Thermostat

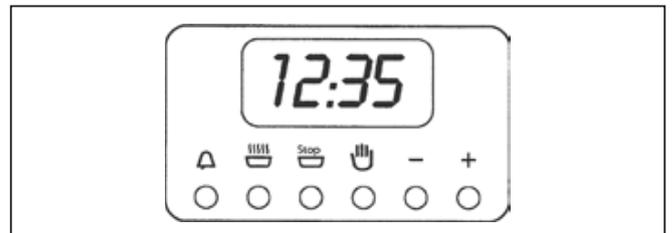
Use the thermostat to set the cooking temperature you need. The thermostat can be adjusted from 50° to 250°C.



### 6 Key electronic timer

#### Setting the clock

Press the duration key and the end of cooking key simultaneously, then press the +/- keys to set the time.



#### Manual operation

To start cooking without setting end of cooking time, press the manual key .

#### Setting only the duration of cooking in semi-automatic mode

To set the duration of cooking, press the duration key and press the +/- keys to set the duration of cooking. A buzzer sounds when the cooking period finishes, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

#### Setting only the end of cooking time in semi-automatic mode

To set the end of cooking time, press the end of cooking key and press the +/- keys to set the time at which you want the oven to switch off. A buzzer sounds when the clock reaches the set time, and the oven switches

itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

### Fully automatic operation

To set the end of cooking time, press the duration key and press the +/- keys to set the duration of cooking. Press the end of cooking key and press the +/- keys to set the time at which you want the oven to switch off.

When you finish setting these times, the AUTO symbol flashes and the buzzer sounds. Press any key to silence it.

### Alarm timer

Press the alarm timer key and press the +/- keys to set the required duration of cooking. The buzzer sounds when the cooking time ends. Press any key to silence it.

### Programming errors

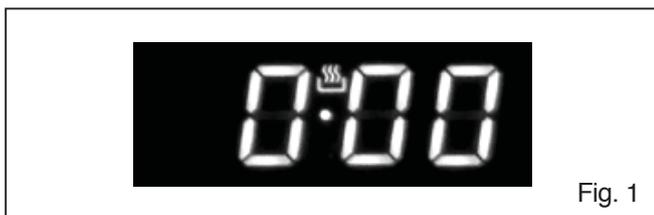
You cannot program in a cooking period which starts earlier than the time displayed on the clock. If you try to do so, the buzzer sounds and the AUTO symbol flashes. Simply change the duration or cooking time to correct the error.

### Cancelling a cooking programme

To cancel a cooking programme, simply press the manual key.

## Timer touch control

### Setting the clock



"Auto" and "0:00" will start flashing when the unit is switched on for the first time. To set the clock, press the central button for about 3 seconds. When  appears, press "+" or "-" to set the correct time.

Wait until a beep tells you that the clock has been set (figure 1).

To set the time at a later stage, press "+" and "-" together for 3 seconds and then adjust the clock as described above.

### Minute counter



As this minute counter does not control the oven, when it finishes counting the oven will continue to work.

To set, press the central button for 3 seconds  until appears (figure 2). Press "+" and "-" to set the required time.

To set the minute counter at a later stage, press the central button for 3 seconds and adjust as described above.

The minute counter beeps when it finishes counting. To disable it, press any button.

### Cooking time



This is a semi-automatic cooking function. It can be used to set cooking times.

Press the central button for 3 seconds. Then press it again until "dur" appears (figure 3). Press "+" and "-" to set the required cooking time.

### End of cooking time

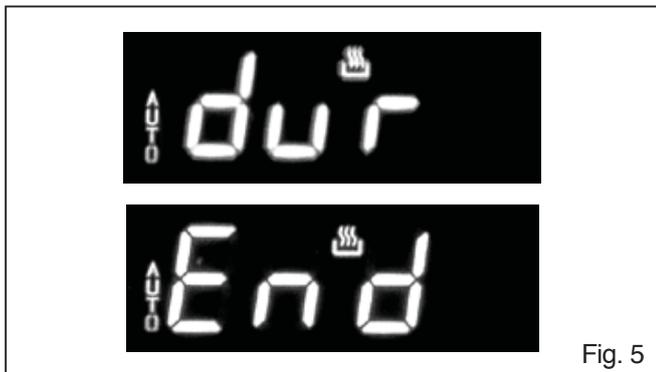


The end of cooking time can also be set.

Press the central button for 3 seconds. Press the central button twice consecutively and wait for "End" to appear (figure 4). Press "+" and "-" to set the required end of cooking time.

The oven will work in the set mode and at the set temperature until the end of cooking time.

### Programming automatic cooking



Cooking function with set times.

Press the central button for 3 seconds. Then press it again until “dur” appears. Press “+” and “-” to set the required cooking time. Wait a few seconds for the setting to be memorised.

Press the central button for 3 seconds. Press it another two times and wait for “End” to appear (figure 4). Press “+” and “-” to set the required end of cooking time.

E.g.:

Current time: 12.30

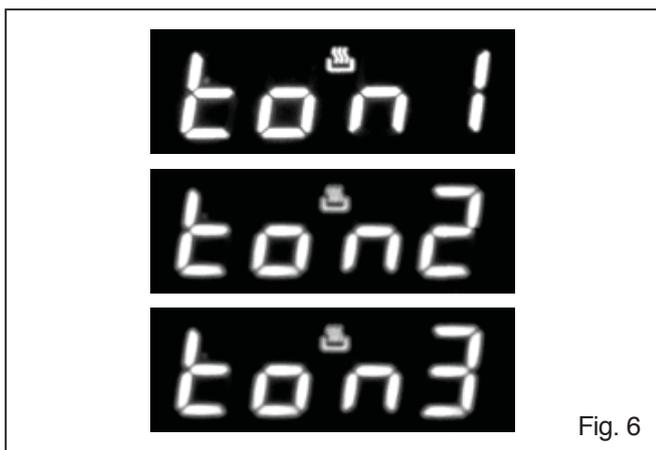
Cooking time: 10 minutes

End of cooking time: 14.00

The oven will start cooking at 13.50 (14.00 less 00.10) at the set temperature and in the set mode and will stop at 14.00.

The oven will beep when it stops cooking. To disable it, press any button.

### Adjusting beep volume



To adjust beep volume, press “+” and “-” together. Then press the central button and wait for “ton1” (high volume) to flash. Press “-” to select “ton2” (medium volume) or “ton3” (low volume).

Press the central button to set the selected volume.

### Replacing the oven light

**IMPORTANT:**

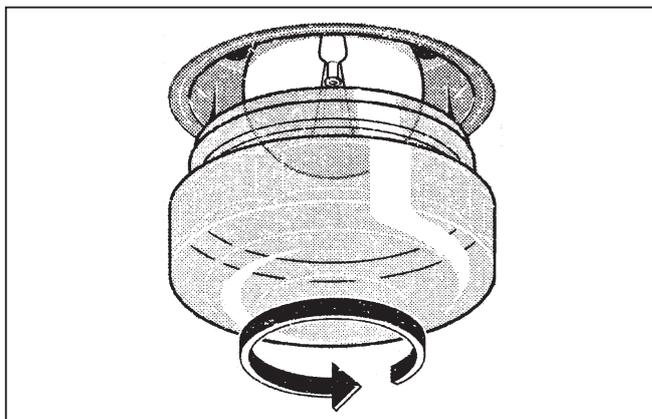
The oven light must have these precise features: a) it must be able to resist high temperatures (up to 300°C)

b) power supply: see V/Hz indicated on data plate.

c) power 25W.

d) E 14 connection. Before proceeding, disconnect the appliance from the main electricity supply.

- To prevent damage, place a tea cloth in the oven;
- unscrew the glass cover of the light;
- unscrew the old light bulb and replace it with the new one;
- put back the glass cover and remove the tea cloth;
- connect the appliance to the main electricity supply;



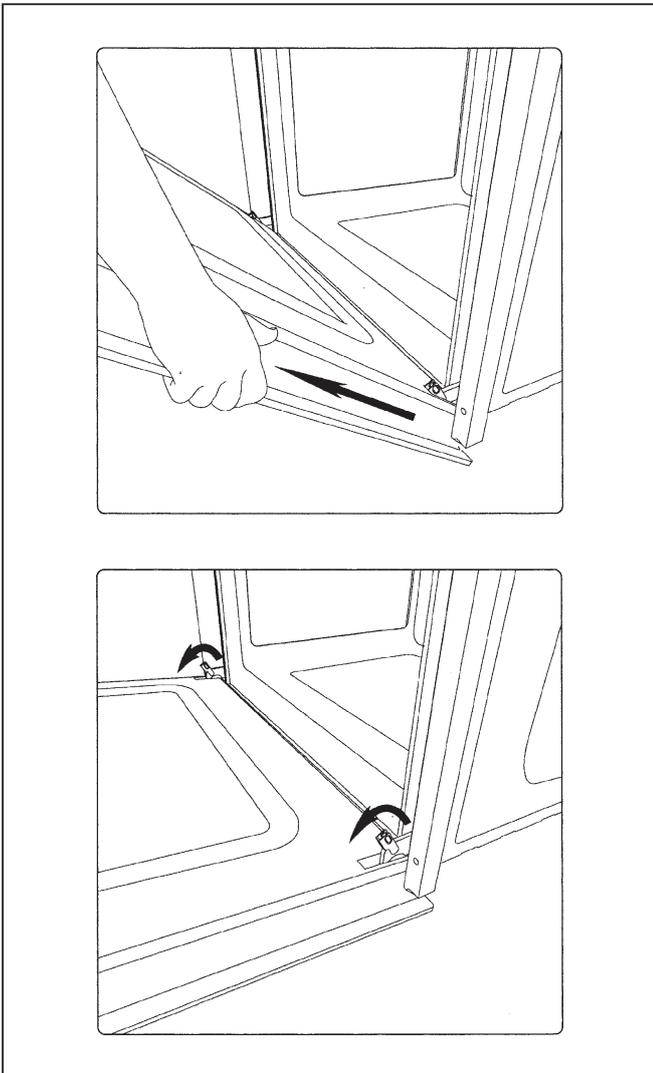
## Removing the oven door

Mod. LO 6014 TC BK, CO 6014 TC X

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace fit the door, fit the hinges in their mountings and lower the two levers.



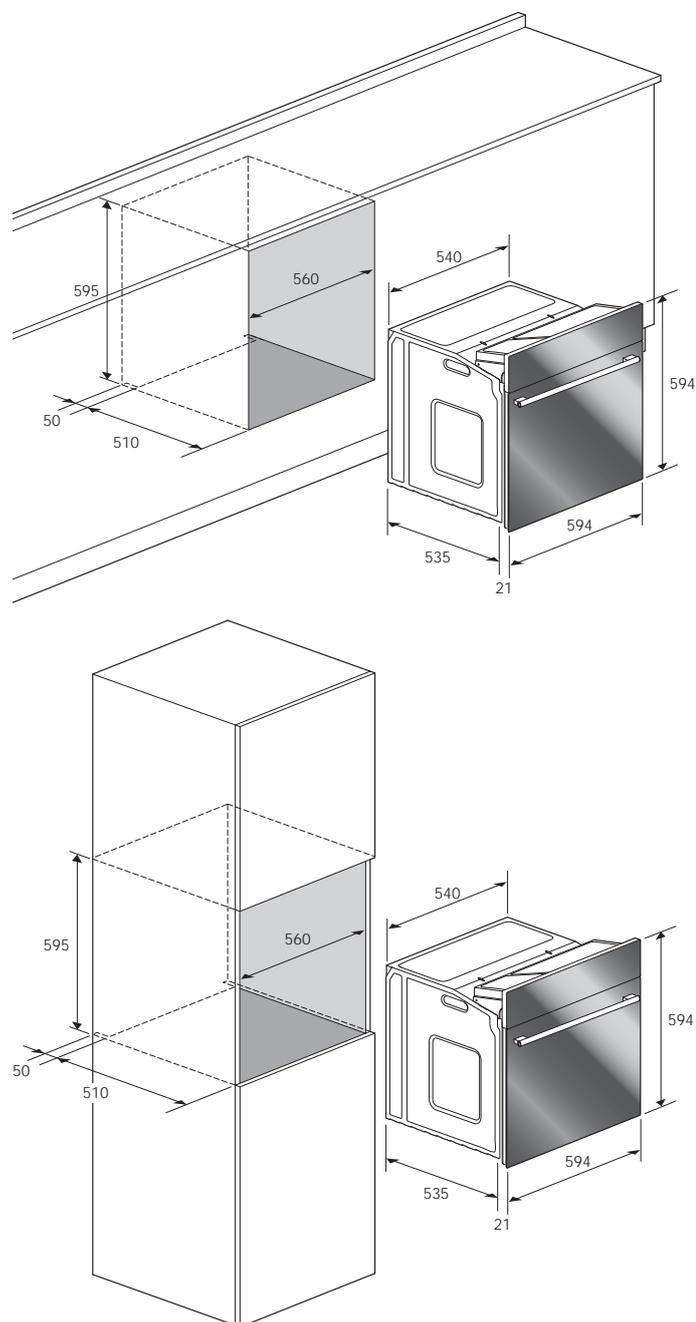
# Installation instructions

## Flush fitting

The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions.

Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided.

See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.



## Electrical connections

Before connecting the oven to the mains power supply, make sure that:

- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement.

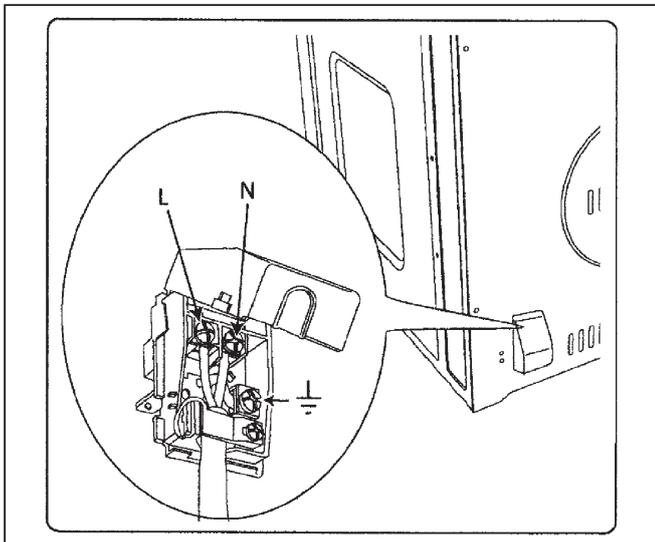
The power cable should never reach a temperature 50° C above ambient temperature at any point along its length.

If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class III overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations.

The socket or switch must be easily reachable with the oven fully installed.

N.B. The manufacturer declines all responsibility for damage or injury if the above instructions are not followed.

CABLE TYPES AND MINIMAL DIAMETERS	
	SASO
H05RR-F 3x1,5 mm <sup>2</sup>	H05RR-F 3x2,5 mm <sup>2</sup>
H05VV-F 3x1,5 mm <sup>2</sup>	H05VV-F 3x2,5 mm <sup>2</sup>
H05RN-F 3x1,5 mm <sup>2</sup>	H05RN-F 3x2,5 mm <sup>2</sup>
H05V2V2-F 3x1,5 mm <sup>2</sup>	H05V2V2-F 3x2,5 mm <sup>2</sup>







**Name:** Fulgor Milano Australasia Pty Ltd ACN 164 163 982  
**Address:** 14/24-32 Lexington Drive, Bella Vista  
**Telephone Number:** 1300 FULGOR (1300 385 467)  
**Email Address:** contact@fulgor.com.au  
**Website:** www.fulgor.com.au

This Warranty is provided for the following Product: (please fill in details upon purchase)

**Product Name:** \_\_\_\_\_

\_\_\_\_\_

**Model Number:** \_\_\_\_\_

\_\_\_\_\_

**Date of Purchase:** \_\_\_\_\_

## 1. Warranty Period

### 1.1 Domestic Warranty

Fulgor Milano Australasia warrants that any Product purchased from it, and when used in accordance with the Instructions for household or personal use, shall be delivered free from defects in workmanship and materials and will perform for a period of two (2) years from the date of purchase.

### 1.2 Commercial Warranty

Fulgor Milano Australasia warrants that any Product purchased from it, and when used in accordance with the Instructions for Commercial Use, shall be delivered free from defects in workmanship and materials and will perform for a period of one (1) year from the date of purchase.

## 2. Exclusions from Warranty

### 2.1 This Warranty does not cover:

- i. Abuse;
- ii. Misuse;
- iii. Any damage sustained by a product whilst being transported;
- iv. Other defects not related to materials or workmanship;
- v. Consumable items including, but not limited to, replacement of light globes, glass breakage due to impact;
- vi. Damage or failure caused to the Product by unsuitable physical or operating environment.

## 3. Warranty Claim

### 3.1 To make a Claim you must:

- a) Contact your nearest Local Servicing Agent, details of which are on Fulgor Milano Australasia's website listed above; and
- b) Provide Proof of Purchase and this Warranty to the Local Servicing Agent.

**3.2** Upon receipt of a valid Claim, a Local Servicing Agent will attend your premises to inspect the Product.

**3.3** Where a Product is found to be defective, Fulgor Milano Australasia will, at its option and expense, repair or replace the Product or the defective material or part. If Fulgor Milano Australasia repairs or replaces a defective Product, the warranty period for any Product repaired or replaced does not extend beyond the original Warranty Period.

**3.4** Where the Product is located outside the Normal Servicing Area, You must pay for the cost of the nearest Local Servicing Agent to attend your premises.

- 3.5 If You are unable to provide Proof of Purchase, Fulgor Milano Australasia will not be obliged to repair or replace the defective Product.
- 3.6 Fulgor Milano Australasia will not be responsible for any costs or expenses, loss or damage, associated with:
- Any transport of the Product to a Local Servicing Agent;
  - Any consequential damages from the use of the Product;
  - The de-installation and re-installation of the Product at Your premises to make the Product available for inspection and servicing/repair, or any consequential damage caused by de-installation and re-installation of the Product.
- 3.7 You may assign this Warranty. An assignee of this Warranty may only make a Claim where the following conditions are met:
- You have provided to the assignee, and the assignee produces, Your Proof of Purchase; and
  - Any claim by an assignee is made within the original Warranty Period.

#### 4. Statutory and Other Legal Rights

- 4.1. Your rights under this Warranty are in addition to and do not affect in any way any other rights or remedies that you have under any law which relates to the Product.
- 4.2. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

#### 5. Definitions

**"Claim"** means a claim made under this Warranty.

**"Commercial Use"** means use that is not household or personal use;

**"Fulgor Milano Australasia"** means Fulgor Milano Australasia Pty Ltd ACN 164 163 982;

**"Instructions"** means any instructions provided by Fulgor Milano Australasia for the use of the Product;

**"Local Servicing Agent"** means a servicing agent which has been appointed by Fulgor Milano Australasia, to service a Product;

**"Normal Servicing Area"** means an area where a Local Servicing Agent has been appointed by Fulgor Milano Australasia to service Products;

**"Product"** means the product of Fulgor Milano Australasia that this Warranty applies to;

**"Proof of Purchase"** means the receipt issued to You at the point of sale;

**"Warranty"** means this warranty statement;

**"Warranty Period"** means the applicable warranty period depending on whether it is commercial warranty or domestic warranty;

**"You"** means you the purchaser of the Fulgor Milano Australasia Product.

ITALIAN APPLIANCES  
SINCE 1949

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