

cooking collection

Instructions for use and warranty details

Domino Gas
Model No.: DG and DGW

FULGOR
MILANO

www.fulgor.com.au

Congratulations on the purchase of your new Fulgor Milano appliance.

Your new Fulgor Milano appliance has been designed and manufactured to give you years of reliable performance.

For best results, carefully read the instructions on how to install your new appliance. Correct installation will avoid delays and unnecessary service call costs.

Once installation is complete, please read this entire instruction manual carefully and get to know the controls and the features of your new Fulgor Milano appliance.

Again, congratulations and thank you for choosing Fulgor Milano.

Dear customer,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

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THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY.

THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF

EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.

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

Instructions for use

Installation

All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by qualified technicians, in terms with the standards in force. For specific instructions, kindly read the part reserved for the installation technician.

Use

Standby mode (Fig. 1-2)

When the device is turned on, it performs a brief self-test and calibrates the touch-pad (all displays and LEDs turn on for several seconds). At the end, the display will be completely off. In this mode, the device can be turned on by simply pressing the ON/OFF key.

Turning on the Cooking Surface

To turn on the device, you must hold down the ON/OFF key for at least 2 seconds. The device will turn on and the burner displays will display level zero, which corresponds to burner off.

Turning on a burner

To turn on a burner, press the relative + and - keys on the control panel. The keys must be pressed simultaneously and held down for at least 1 second. When the burner turns on, the burner will be set to the average flow and the relative display will show level 3.

Each burner whose timer has not been programmed will automatically turn off after 4 hours of continuous operation.

The ignition of the burner is also indicated by the led under the relative display, which remains active the whole time the burner is lit.

Adjusting the flame level of a burner

To increase the flow to a burner that is on, press the + key and to decrease the flow, press the - key. For a continuous change in the flow level, just hold down the + or - key and release it at the desired level. The flow level varies from 1 to 5.

Turning off a burner

To turn a burner off, press the + and - keys simultaneously for a brief instant.

Turning off all the burners

To turn all the burners off at the same time, briefly press the ON/OFF key; this puts the device in standby mode.

Programming the burner switch-off time

It is possible to independently programme each burner to switch off automatically after a specific length of time. To programme the timer of a burner, press the PT key. The word Time will appear on the time display. Now press the + or - key of the burner to be timed. The word Time will disappear and be replaced by the indication 0.00. The burner selected is identified by the relative Led. The flashing digit to the left of the dot indicates the hours, while those to the right indicate the minutes. By pressing the + or - keys of the burner selected it is possible to increase or decrease the operating hours from 0 to 9. Keeping the + or - keys pressed the change in the number of hours will take place continuously. To specify the number of minutes, press the PT key again. The digits to the right of the dot will start flashing. Set the minutes in the same way as indicated for the hours.

When programming the time it is possible to zero the current setting at any time by pressing the + and - keys. A time equal to zero deactivates the burner timer. To confirm the time shown on the display, press the PT button. At this point, only the indicators of the burners with the timer active continue to flash.

The time remaining until switch-off is indicated on the display, with a "t" in front of the time (e.g.: t0.12). If no button is pressed for more than 10 seconds during programming, the programming procedure is interrupted automatically and the main display returns. Any settings being changed on the burner selected will not be lost and the relative time is active.

The timer can be programmed both with the burner switched off or lit, and the counter will start immediately after the time programmed has been confirmed. When the time is up, the timed burner will be switched off and a sequence of beeps will be issued at the same time. If the user switches off a burner, the relative timer is deactivated.

Note for gas model 2

If both burners are programmed at the same time, the timer display will show the count for the burner that will switch off first and the LED related to this burner will flash faster than the other one.

Note for the Dual model

This model can only be programmed with keys -B and +B. If both rings are lit, the timer will be valid for both. If only the inner ring is lit the timer will be valid for the inner ring only.

Regulating the clock

Following interruptions to the power supply, it is necessary to set the time displayed by the clock inside the hob on the PC1F.ME1 device. To regulate the clock it is necessary to press the PT and KL keys at the same time, for at least 3 seconds.

The flashing digit to the left of the dot indicates the hours, while those to the right indicate the minutes. It is possible to increase or decrease the hours using keys +A or -A and by keeping keys +A or -A pressed the change in the number of hours takes place continuously.

To regulate the minutes, press the PT key again. The digits to the right of the dot will start flashing. Now change the minutes in the same way as indicated for the hours. Press the PT key to memorise the time programmed.

Releasing the burner

When a burner is locked the relative display shows the letter b. The burner is released by pressing the -A and KL keys together constantly for at least 2 seconds. When released, the burners are reset to level 0, ready to be lit again.

N.B: If the release procedure is repeated 5 times in a row during a 15 minute time span, the device will indicate Ft06 and will accept no further request for release for another 15 minutes.

Locking the control panel

This is activated by pressing the KL key for at least 2 seconds. All burner levels will remain stable. The control panel locked status occurs when the decimal points on the display of the capacity level related to each burner light up. While the control panel is locked it is no longer possible to change the levels of the burners or change the timer settings, but it is possible to switch off the hob by pressing the ON/OFF button.

It is not possible to release a locked burner when the control panel lock is active. It will be therefore necessary to release the control panel before activating the burner release procedure.

Releasing the control panel

The control panel is released by pressing the KL and +A keys for at least 2 seconds. The control panel is released when the flame level points on the display go out.

Residual Heat

When a burner goes out, the relative display shows an "H" to indicate that the temperature of that burner is still high and the relative LED near the timer display remains on.

The "H" symbol and the LED turn off when the temperature of the relative burner is cool.

Special slow cooking (Duty cycle)

This function turns any cook top burner on and off in the sequence shown in the table.

LEVEL SET.	1	2	3	4	5
TURN-OFF TIME	10 Sec.	20 Sec.	30 Sec.	40 Sec.	50 Sec.
TURN-ON TIME	50 Sec.	40 Sec.	30 Sec.	20 Sec.	10 Sec.

The function is activated by pressing the + key of the burner you want to apply it to, and the PT key (the burner involved must be off when this function is activated).

The burner turns on at level 3 and, at that time, you can set the level to apply the function to by pressing the + and - keys.

If, for example, you set the value to level 1, the burner will remain on for 50 seconds, then it will turn off for 10 seconds and repeat this cycle until you turn the burner off.

If the user does not intervene, the hob switches off automatically after 60 minutes. When this function is active, the display of the burner on which it is active flashes.

Mod: DG

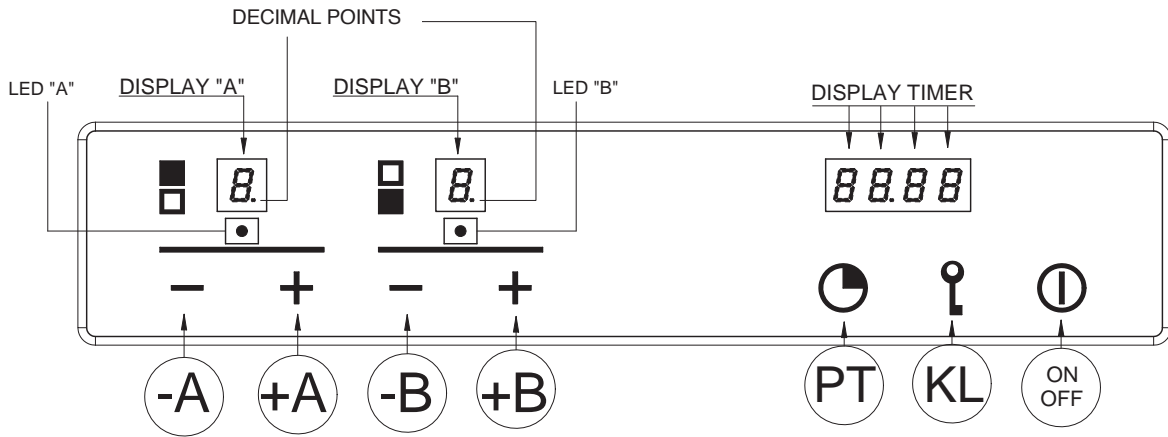


Fig. 1

Mod: DGW

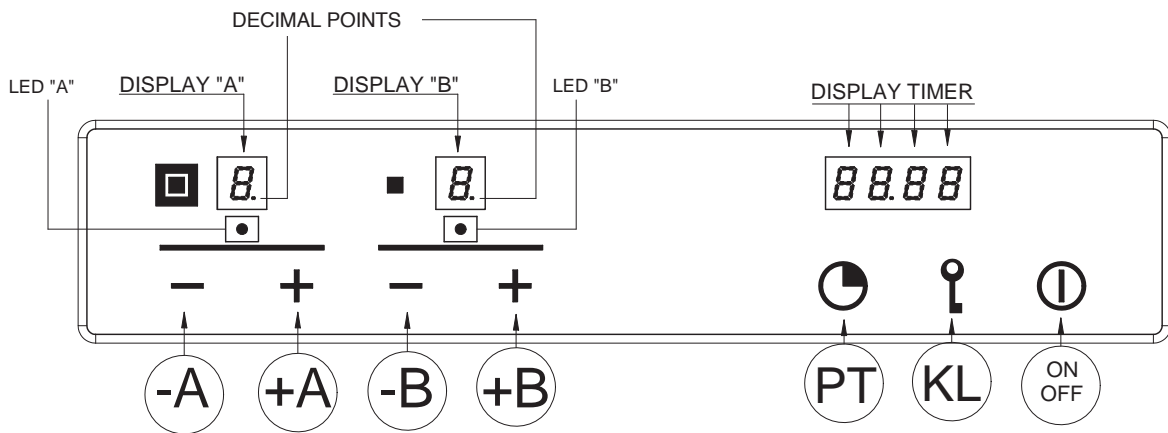
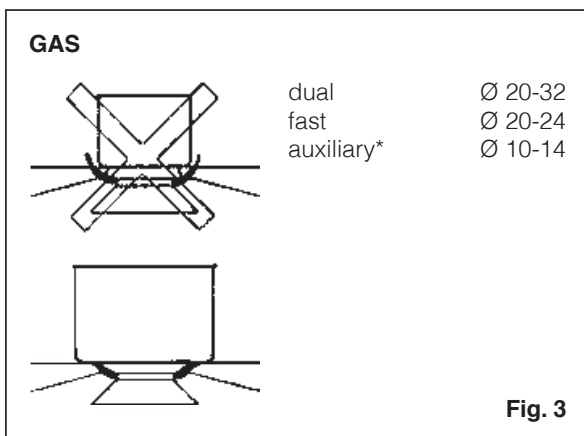


Fig. 2

N.B

- We recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot (Fig. 3);
- do not leave any empty pots or pans on the fire;

When cooking is finished, it is also a good norm to close the main gas pipe tap and/or cylinder.



Maintenance

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass and steel parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemonjuice, etc.);
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;

check periodically the state of condition of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

Always refer servicing to an authorised service person. It is recommended that the appliance be serviced at least once per year to ensure the appliance continues to operate correctly and safety. If the appliance is not performing as per the original installation contact Fulgor Milano.

DO NOT USE STEAM CLEANERS

Contact for Service and Parts

Fulgor Milano: www.fulgor.com.au

Instructions for the installer

Installation

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m³/h for each kW of installed power. See table of burner power.

Positioning (Fig .5)

The cook top is designed to be built in to a work surface as shown in the figure

Before installing the cook top, install the gasket seal (X) around the entire perimeter of the hole where it will be inserted.

The dimensions of the hole are shown in figure 6-7-8-9. For Filotop models, the perimeter of the hole must be lowered by a depth of 1.5 mm.

The hole does not need to be milled for Semifiloto models.

The cook top can be installed on different materials such as brickwork, steel, marble, conglomerates, synthetics, wood and wood covered with plastic laminates, so long as resistant to a temperature of 90 °C.

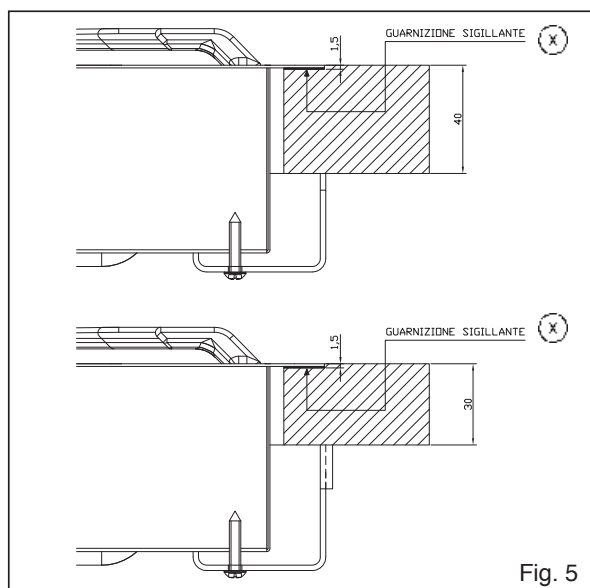
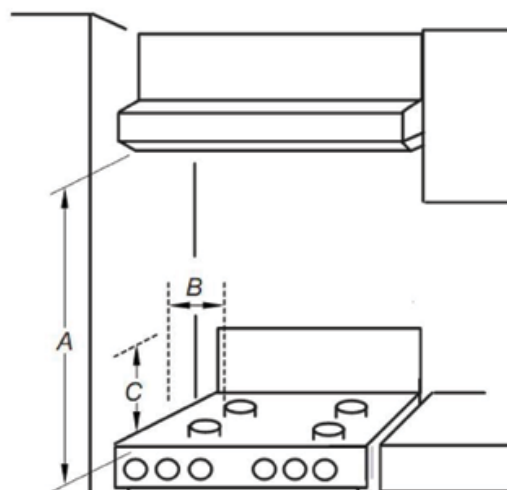


Fig. 5

A panel made of wood or other insulating material must be installed under the cook top at a distance of at least 15 mm from the surface.



Overhead clearances - (Measurement A)

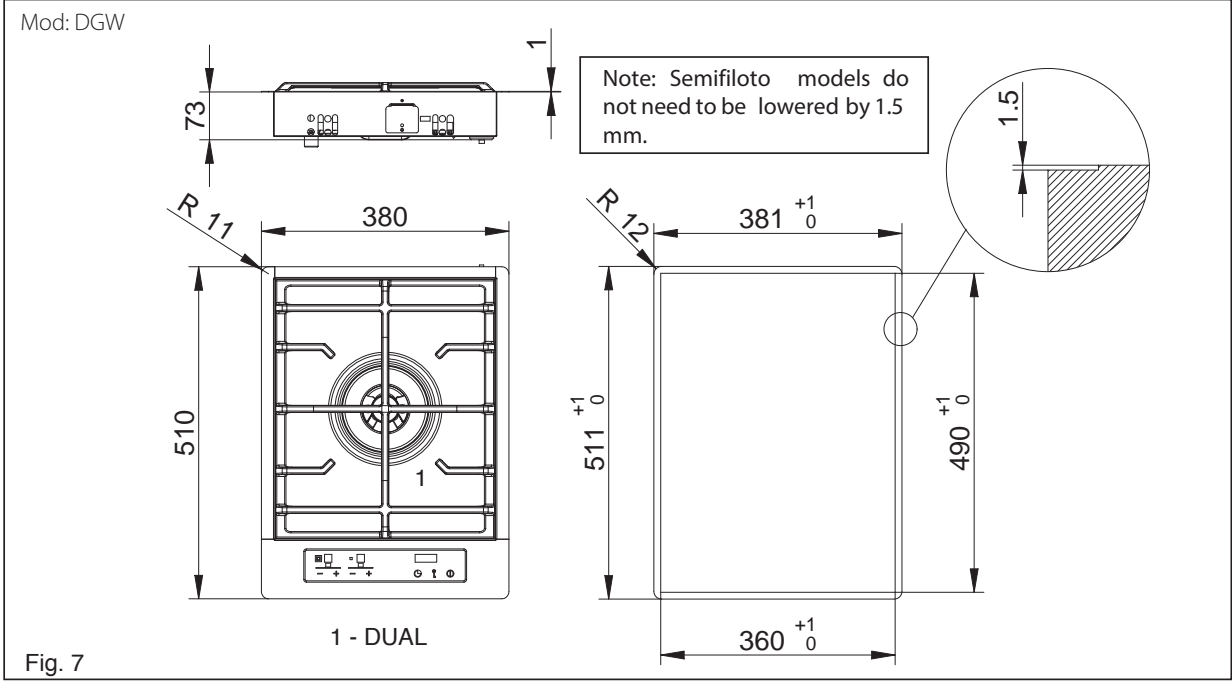
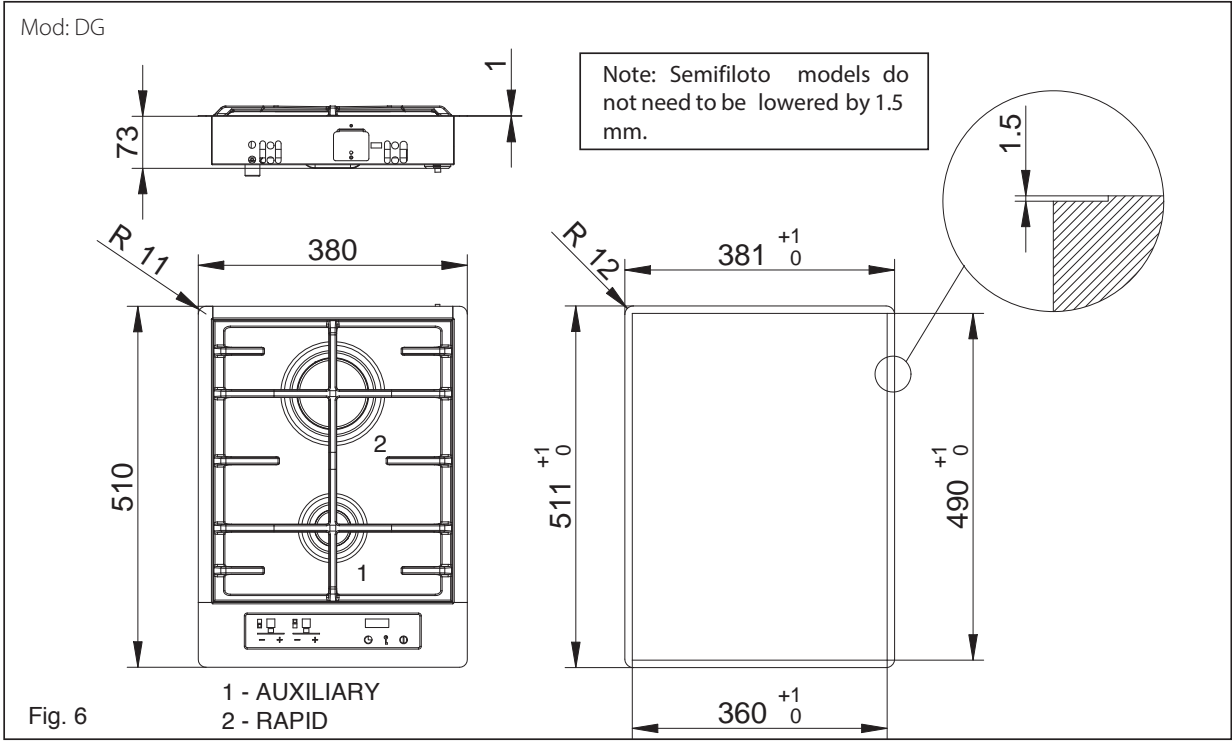
Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

Side clearances - (Measurement B, & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200mm, the surface shall be protected to a height C of not less than 150mm above the hob for the full dimension (width or depth) of the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

Must be installed by an authorized person in accordance with AS5601 (gas installations), local authority and any other statutory regulations.

Gas inlet is located at the rear right hand side 25mm from the rear edge. Electrical terminal is located at the rear centre 50mm from the rear edge.



Gas connection (Fig.8)

The connection to a gas tank or gas line must be made by a qualified person in conformity to current updated UNI-CIG 7129 and 7131 standards after making sure that the cook top is prepared for the type of gas available. If not, see: "Adapting to different types of gas". Also check that the feed pressure falls within the values shown in the table: "User characteristics".

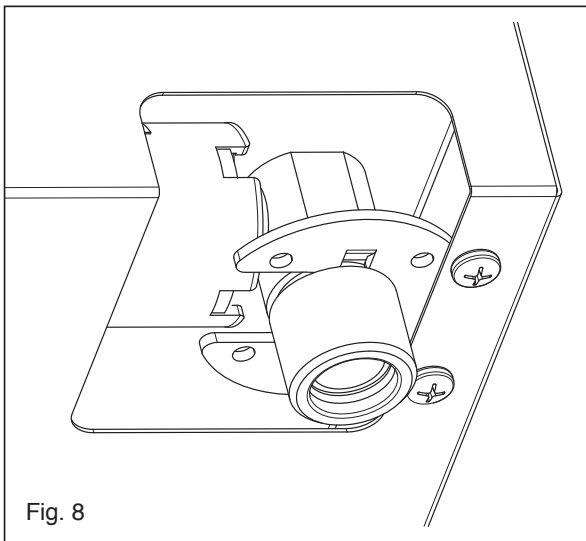


Fig. 8

Metal rigid/semi-rigid hook-ups

Make the hook-up with metal fittings and pipes (even flexible hoses) so as not to stress the components inside the cook top.

Note: - After installation, use soapy water to check the perfect seal of the entire connection system.

Important note: make the connection using only metal fittings and pipes (flexible, continuous-wall steel hoses or rigid copper or steel tubing) and in such a way that its entire length can be inspected.

Flexible hose must be certified to AS 1869 class B or D 10mm in diameter and no longer than 1200mm. The hose must not be kinked or be able to touch any hot surface. The supply connection point must be accessible when installed.

The installer must test the operation of the appliance including gas leakage, ignition and turndown of all burners. If the appliance cannot be adjusted to perform correctly refer to the following fault finding table or contact Kleenmaid: www.kleenmaid-appliances.com.au

Electrical connection (Fig.9)

The installer must be qualified and is responsible for correct electrical connections and following safety standards.

Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force.

The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

If connecting directly to the mains power supply, fit a multi-pole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under overvoltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted). The plug or omnipolar switch must be easily reached on the installed equipment.

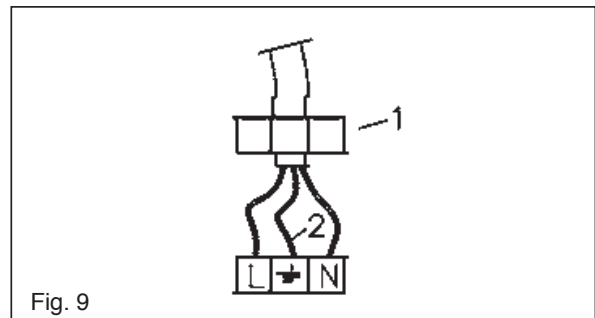


Fig. 9

Adaptation to various types of gas (Fig. 10)

Should the appliance be pre-set for a different type of gas than available, proceed as follows:

- replace the injector (Fig. 7) with the corresponding type of gas to be used (see table "User characteristics");

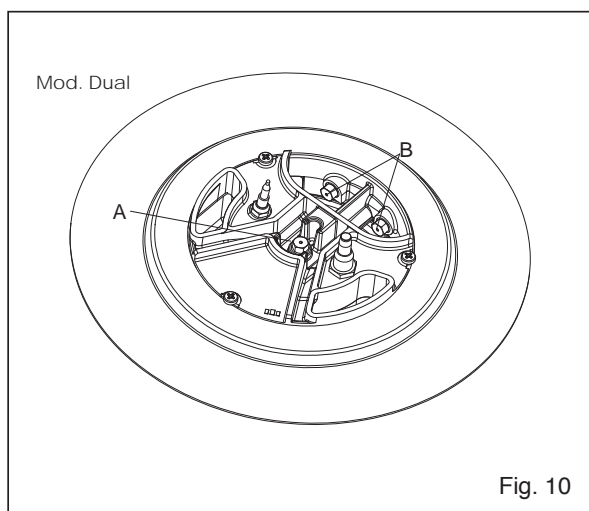


Fig. 10

Minimum burner capacity regulation procedure

The procedure for acquiring the minimum capacities allows the operator to change the minimum capacity programmed, adapting every burner to the characteristics of the gas distribution network to which the hob is connected.

The procedure is activated by pressing the +A and -A keys together with the +B key constantly for 3 seconds, with the burners all switched off.

The activation of the regulation procedure is indicated on the display with the word "MIN". It is now possible to select the burner to regulate using the respective + and - keys. After pressing one of the keys, the burner selected will come on at minimum level and it will be possible to increase or reduce the capacity to the minimum level using the + and - keys for this burner. During the display regulation procedure, the flame display levels

will show the indication - if the minimum level programmed corresponds with the factory setting, and the indication will change ^ or v in flashing mode, indicating a higher or lower capacity than that programmed. The procedure ends by pressing the PT key. The minimum capacity levels will then be acquired and memorised by the device, and will be used in the normal use of the hob.

Selecting the type of fuel gas

You can configure the cook top to work with different gases (see table 1). To select the fuel gas to use, the cook top must be on with all the burners off. Just press the burner -A, burner -B and P- keys together for at least 2 seconds. When the fuel gas selection procedure starts, the burner level display turns off and the timer display shows "2020", "3029", "2525" or "2010", depending on the current configuration in use. It is possible to select the desired setting with the A+ and A- keys. To end the procedure, you must press the PT key. Using this function deletes any turn-off times that may have been programmed for the burners.

Electronic self-test

The electronic cards are continuously checking their status. If there are any hardware or board problems that could affect the end-user's safety, the cook top goes into a "safe" mode which closes the solenoid valves and displays a code relative to failure.

Error displayed	Problem type	Possible cause	Possible solution
b	Single burner locked	No gas	Restore the gas and unlock the burners
		ionization electrode dirty or not hit by the flame	Clean or reposition the electrode and unlock the burners
		The cook top is not grounded	Check the cables and unlock the burners
F	Parasite flame/flame detection circuit anomaly on the single burner	ionization electrode wired incorrectly	Check the wiring
		Failure at the circuit	Replace the device
Ft00	Main valve control circuit anomaly	Failure at the circuit	Replace the device
Ft01	Anomaly circuit voltage of reference	Failure at the circuit	Replace the device
Ft02	Watchdog circuit anomaly	Failure at the circuit	Replace the device
Ft03	Microcontroller door anomaly	Failure at the circuit	Replace the device
Ft04	Eeprom anomaly	Failure at the circuit	Replace the device
Ft05	Pilot valve circuit anomaly	Failure at the circuit	Replace the device
Ft06	Limit of 5 unlocks in 15 minutes exceeded	The burners have been unlocked 5 times in 15 minutes	Wait 15 minutes before unlocking the burners
Ft08	Power supply circuit anomaly	Failure at the circuit	Replace the device
Ft09	Generic anomaly	Power was cut to the device when another type of failure had occurred previously	Unlock the burners
	Resonator anomaly	Failure at the circuit	Replace the device
Ft0A	All burners locked	No gas	Restore the gas and unlock the burners
		ionization electrodes dirty or not hit by the flame	Clean or reposition the electrodes and unlock the burners
		The cook top is not grounded	Check the cables and unlock the burners
		Gas is leaking from one valve that caused the unwanted lighting of a second burner while the first was being lit. This problem is caused by flame in the second burner for more than 10 seconds.	Replace the defective valve
Ft0[Communication errors in the control logic	Failure at the circuit	Replace the device
Ft0E	Error in the control of the keypad	A mechanical deformation could have compromised the support of the keypad by the glass	Wait several seconds for the keypad to recalibrate. If the error persists, turn the power off and on. If the error still persists, replace the device.
Ft1E	Control panel hardware error	Circuit failure	Check that the control panel board is correctly inserted into the connector. Replace the device
Ft2E	Control panel hardware error	Circuit failure	Check that the control panel board is correctly inserted into the connector. Replace the device

Burner	Gas Type	Injector Size (mm)	TPP (kPa)	NGC (MJ/h)
Auxiliary	Natural gas	0.92	1.0	4.0
Semi-rapid		1.17		6.6
Rapid		1.63		11.5
Wok		1.86		15.5
Dual wok*		2 x outer 1.17 1 x 0.80 inner		16.0
Auxiliary*	Propane LPG	0.56	2.75	3.9
Auxiliary**		0.56		4.3
Semi-rapid		0.70		6.3
Rapid		0.94		11.4
Wok		1.08		15.5
Dual wok***		2 x outer 0.77 1 x 0.48 inner		16.0
*Auxiliary MJ/h rating for models GE6-10, GE9-10, GE12-10 & DG				
**Auxiliary MJ/h rating for models GE7-10				
***Dual wok burner for model DGW				
Total gas consumption for Model GE6-10 on Natural gas 28.7 MJ/h and propane LPG 27.9 MJ/h				
Total gas consumption for Model GE9-10 on Natural gas 44.2 MJ/h and propane LPG 43.8 MJ/h				
Total gas consumption for Model GE12-10 on Natural gas 44.2 MJ/h and propane LPG 43.8 MJ/h				
Total gas consumption for Model DG on Natural gas 37.6 MJ/h and propane LPG 37.1 MJ/h				
Total gas consumption for Model GE7-10 on Natural gas 16.0 MJ/h and propane LPG 16.0 MJ/h				
Total gas consumption for Model DGW on Natural gas 15.5 MJ/h and propane LPG 15.3 MJ/h				

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:
- a) Any transport of the Product to a Local Servicing Agent;
 - b) Any consequential damages from the use of the Product;
 - c) 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:
- a) You have provided to the assignee, and the assignee produces, Your Proof of Purchase; and
 - b) 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.