

FULGOR

MILANO

INDUCTION DOMINO
Cooktops

MODEL DI - 2 Burner

MODEL DIW - Wok

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

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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.

User instructions

Operating principle

This is based on the electromagnetic properties of most cooking containers.

The electronic circuit governs the operation of the coil (inductor), creating a magnetic field.

The heat is transmitted by the container to the food.

The cooking process takes place as follows:

- minimum dispersion (high performance);
- the removal of the pan (simply lifting it) automatically stops the system;
- the electronic system allows maximum flexibility and precision of regulation.

Installation

All installation operations (electrical connection) must be carried out by people qualified in compliance with the laws in force.

For specific instructions, see the installation section.

Important

This apparatus is not suitable for use by person (children included) with reduced mental and physical capacity or with lack of experience and knowledge unless having previously received suitable training for its use by persons responsible for their safety.

It must be ensured that children do not play with the apparatus.

Use

First of all, position the pan in the chosen cooking area.

The absence of the pan display  means the system cannot start.

On/off of the Touch Control (Fig. 3-5)

 The electronic Touch Control is activated by means of the ON/OFF button and switches from the OFF mode to the Standby mode.

To do so it is necessary to press the ON/OFF button for 1 second. A short Beep will be heard.

When in standby, "0" is displayed on the display of the cooking zone.

This display may go into background due to a residual heat or error signal.

If a cooking zone is activated during the standby time (10 sec.), the control switches over to the On mode.

If no introduction is made within the 10 sec., the control automatically switches to OFF with a short beep.

The electronics can be switched to the OFF mode at any time during the ON mode or the Standby mode by pressing the ON/ OFF button. The Off function has priority when operating, meaning that the control switches off even by activating several buttons at the same time.

Switching on a cooking zone

When in the Standby or On mode, a cooking zone can be switched on by means of the Plus/Minus button, as long as the cooking zone is not in the timer programming mode at that moment (see Timer chapter).

If starting with the "+" button, the cooking level changes from "0" to "4". If starting with the "-" button, the cooking level changes from "0" to "9".

Switching off a cooking zone

a) Pressing the "+" and "-" buttons of the desired cooking zone at the same time.

b) Selecting cooking level "0" of the desired cooking zone with the "-" button.

If the last cooking zone is switched off, the control switches to the OFF mode after 10 sec. if nothing else is switched on. All cooking zones are switched off immediately by pressing the ON/OFF button.

Cooking and power levels

The cooking and power levels of the cooking zones are shown on the display with 7 allotted segments. In accordance with standards, the power levels are displayed with numbers from "1" to "9".

Residual heat indicator

Indicates to the user that the glass is at a dangerous temperature if in contact with the area over the cooking zone. The temperature is determined by means of a mathematical model and possible residual heat is indicated by "H" on the corresponding 7 segment display.

Heating and cooling are calculated based on:

- The selected power level (from "0" to "9");
- The relay activation time after the cooking zone has been switched off.

The corresponding display shows "H" until the zone temperature drops below the critical level ($< 60\text{ }^{\circ}\text{C}$) according to the mathematical model.

Timer function



The Timer function can be used as a cooking zone timer or independent alarm but never for both functions. The two 7 segment displays of the respective cooking zones are used to view the remaining time in minutes up until the timer alarm is activated.

Timer selection

- To program a timer, the touch control must be in the Standby or On mode.
- The timer button is pressed in order to select a timer function for the cooking zone.
- The programming of a timer using the Plus/Minus keys is signalled by led 8 for induction model 2 and led 6 for the wok induction model. The flashing timer LED signals that the 7 segment display value refers to the timer and can be modified. When a timer continues to function in the OFF mode, the timer LED remains on.

This indicates that the value on the display is related to the timer, but cannot be directly modified at that particular moment; to do so, the control must be reactivated.

- The activation of the timer button depends on the conditions of the previously set function: a) The cooking zone corresponding to the timer is on (cooking level > 0): The timer is programmed in reference to the cooking zone; the cooking zone automatically switches off when reset; an independent timer cannot be selected. The cooking level setting is accessed when the timer button is pressed again.
b) The cooking zone corresponding to the timer is off (cooking level = 0): The timer is independently programmed and continues to function even in OFF. The cooking zone cannot be activated until the timer is functioning.

Setting of the Timer value

- Following the selection of the time, the related LED flashes as described above. The countdown time of the desired timer can be set by means of the +/- buttons.
- Starting with the plus button, the first value displayed is "01" and progressively increases from 1 to a maximum value of "99" (upper limit).
- Starting with the minus button, the value displayed on the indication is "30" and diminishes to "01" (first lower limit). When this value is reached, an acoustic signal is emitted. By pressing the minus button again, the display "00" will not be modified (second lower limit).
- Setting can be performed by permanently pressing the plus or minus buttons or by intermittently pressing them

(selection: press button, release, press button, release, etc).

- If the button is permanently pressed, the regulation speed automatically accelerates, meaning that the time between one step and the next is reduced, until the button is released.
- If the Plus or Minus buttons are not pressed within 10 sec. (parameter), after having selected the timer of the current cooking zone (the display remains on "00"), the indication and allocation of the +/- buttons automatically switch to the cooking zone.
- When a timer is used as an alarm, the indication and allocation of the buttons does not switch to the cooking zone, being that this cannot be activated.
- The timer normally starts in countdown, if programmed with two values that are not 0. For example: the timer starts when the Plus button is released after the timer value has been set at "01".
- The timer settings have priority over the delimitation of the operating time if high cooking levels have been set.
- If only one alarm has been programmed, the control remains at first in the standby mode (no other cooking zone is on). If no other new values are introduced, the TC behaves as described above and switches to the OFF mode.

Timer laps/ timer alarm and confirmation

- The last 10 sec. before the timer lapses are displayed (countdown up to alarm).
- Once the set time of the timer has lapsed, the timer alarm is activated and the assigned cooking zone is switched off.
- The display and the selected timer LED flash alternating the cooking level from "00" to "H", if there is residual heat.
- The warning alarm lasts for at least 2 minutes if the user does not switch it off before.
- The alarm signal switches off after the 2 minutes is up or if any button is pushed.
The buzzer and the timer control light are switched off.

Timer off /Modification of the timer setting

- The timer settings can be modified in the Standby or On mode at any time after the selection has been made by pressing the Plus or Minus buttons.
- The timer can be switched off, setting it to value "00", by pressing the Minus button or by pressing the Plus and Minus buttons together.

Key Lock (child safety)

Mod. DI

Locking/ unlocking of the Key Lock



The keypad is blocked when the Key Lock button is pressed in the Standby or On mode; the Key-Lock LED "9" lights permanently.

The control continues to operate in the previously set mode but can no longer be controlled by other buttons, except by the Key-Lock button or the ON/OFF button. Switching off with the ON/OFF button is also possible when locked. The Key-lock button LED switches off when the Touch control and Key-Lock function are switched off. The LED lights again if reactivated (within 10 sec.) until it is deactivated by pressing the Key-Lock button once again. The activation/ deactivation of the Key-Lock function is not possible in the OFF mode.

Unlocking/ deactivation of the Key Lock

The keypad is unlocked and the Key-Lock LED is switched off when the Key-Lock button is pressed again in the Standby or On mode. All sensor buttons can once again be activated.

Key-Lock (child safety)

Mod. DIW

Activation and deactivation



The activation of the key-lock in the pause or active mode causes the deactivation of the power to both burners.

The symbol "11" appears on the display. It can only be totally turned off with the ON/OFF button or the release by activating the key-lock symbol and then the "+" or "-" symbol after the beep.



To block the regulation of a burner in safety, activate the TIMER symbol and the "-" symbol related to the burner at the same time. The key-lock "9" LED will light. The control will continue to operate in the previously set mode and cannot be controlled by other buttons, except for switching off with the key-lock button. The release is performed by activating again the TIMER symbol and the "-" symbol together.

Booster and management of power for the wok induction model

The wok induction model has a Booster function. The generator, with Booster On, gives the cooking zone power that is significantly greater than the rated output. The booster allows a particularly rapid heating of the food thereby saving the user time.

The Booster function can be activated as follows:

- The cooking zone must be at the maximum possible level;
- The Booster function is activated by pressing the "+"

button again. A fixed "P" is displayed on the indication of the cooking zone.

The power is increased from 2400 to 3000 W.

For safety reasons the Booster function can only be activated for a limited duration of 10 minutes.

If the pan is removed from the cooking zone during the Booster time, the Booster function remains on and also the Booster time is not deactivated.

The Booster is switched off by pressing the "-" button. The "+" has no effect whatsoever.

Keep- warm function (Lo Temp)



The keep-warm function serves to keep the food on a cooking zone warm. To do so, the selected cooking zone is supplied with a lower power.

The temperature maintenance function is activated by setting the cooking level between 0 and 1. On both settings, the indications of the cooking areas on the IN 2 model are displayed with the "Lo" symbol (see above). This is the same for the wok induction model.

Lowering the cooking temperature with the "-" button pressed, the temperature stops on the keep-warm cooking level. Push the button again to switch to "0".

Precautions

- If there is even the tiniest crack in the ceramic glass surface, immediately disconnect the hob from the electricity supply.
- During operation, move any magnetic materials such as credit cards, computer disks, calculators, etc., away from the area.
- Never use cooking foil or rest products wrapped in foil directly on the hob.
- Metallic objects such as knives, forks, spoons and lids must not be rested on the surface of the hob to prevent them from heating up.
- When cooking with non-stick containers, without using water or oil, limit any preheating time to one or two minutes.
- When cooking foods which tend to stick to the bottom of the pan, start at minimum power and gradually increase the heat, stirring frequently.
- After use, switch off correctly (decreasing to "0") and avoid relying on the pan sensor.

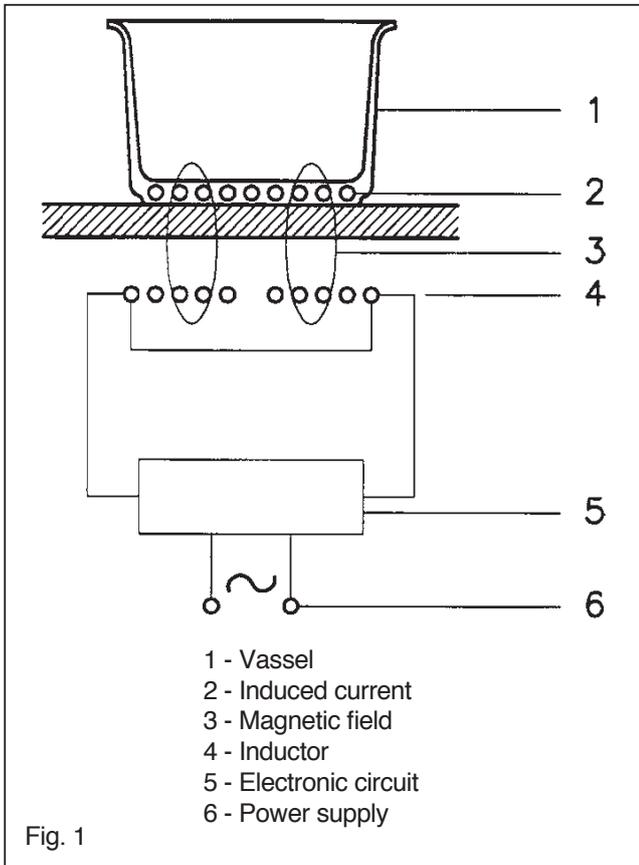
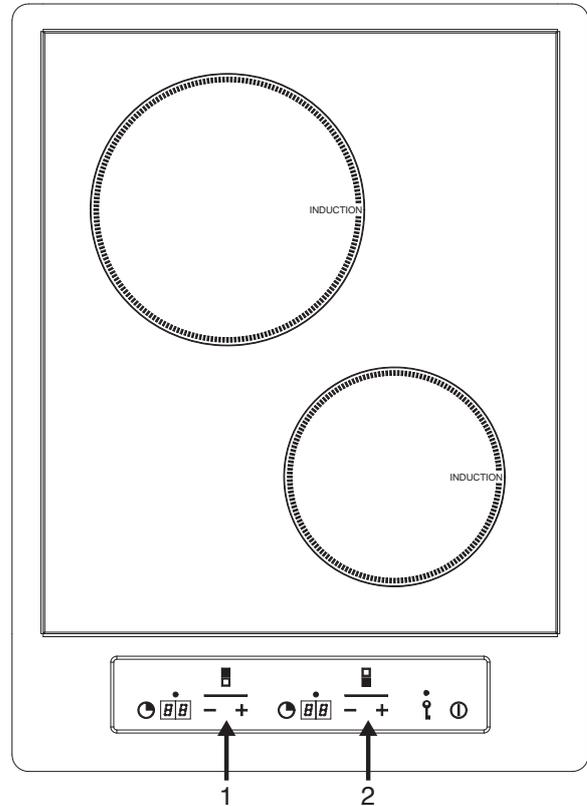


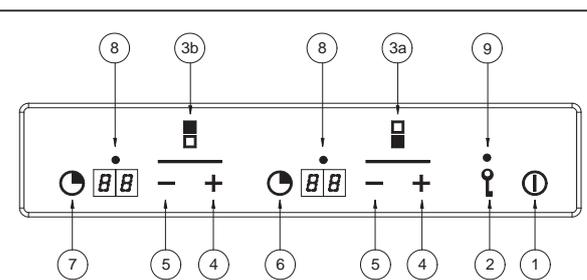
Fig. 1

Mod. DI



- 1 - Ø160/1400W COOKING ZONE
- 2 - Ø160/1400W COOKING ZONE

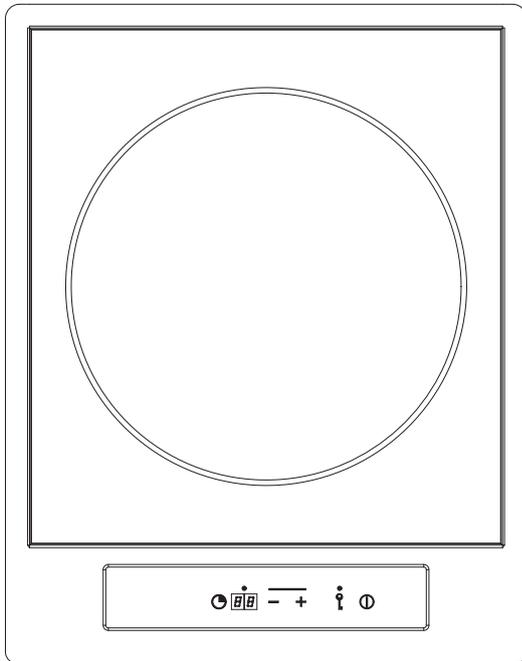
Fig. 2



- 1 - On/off
- 2 - Child safety (key lock)
- 3 - Cooking zone indication
- 4 - Power increase
- 5 - Power Decrease
- 6 - Timer/a
- 7 - Timer/b
- 8 - Timer Led
- 9 - Key lock Led

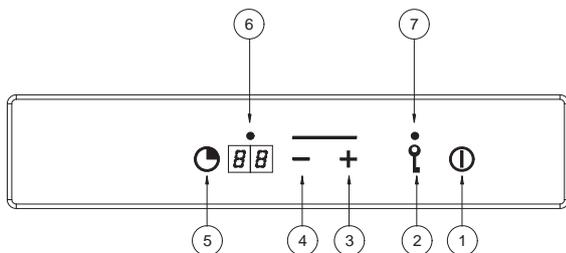
Fig. 3

Mod. DIW



2400W COOKING ZONE
(3000W WITH BOOSTER)

Fig. 4



- 1 - On/off
- 2 - Child safety (key lock)
- 3 - Power increase
- 4 - Power Decrease
- 5 - Timer
- 6 - Timer led
- 7 - Key Lock

Fig. 5

Pans (Fig. 6-6a)

- If a magnet is attracted by the bottom of a container, the container is suitable for induction cooking;
- prefer pans declared as suitable for induction cooking;
- flat, thick-bottomed pans;
- a 20 cm diameter saucepan can benefit from maximum power;
- a small saucepan reduces the power but will not cause energy dispersion. The use of containers with

- a diameter of less than 10 cm is not recommended;
- stainless steel containers with multilayer bottom or ferrite stainless steel if the bottom indicates: for induction;
- cast iron containers, better with an enamelled bottom to avoid scratching the ceramic glass hob;
- containers made of glass, ceramic, terracotta, aluminium, copper or non-magnetic stainless steel (austenitic) are not recommended and are unsuitable. The pan to use with the wok induction model must be semi spherical (see fig. 6a).

Maintenance (Fig. 7)

By means of a scraper immediately remove any aluminium foil bits, food spills, grease splashes, sugar marks and other high sugar-content food from the surface in order to avoid damaging the hob. Subsequently clean the surface with some paper towel and SIDOL or STANFIX, rinse with water and dry by means of a clean cloth. Under no circumstance should sponges or abrasive cloths be used; also avoid using aggressive chemical detergents such as oven sprays and spot removers.

DO NOT USE STEAM CLEANERS

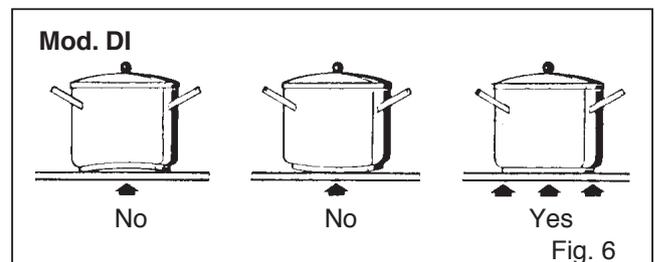


Fig. 6

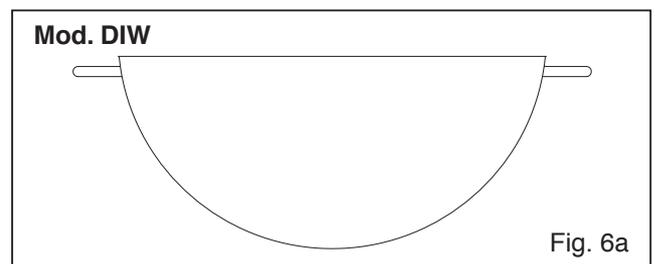


Fig. 6a

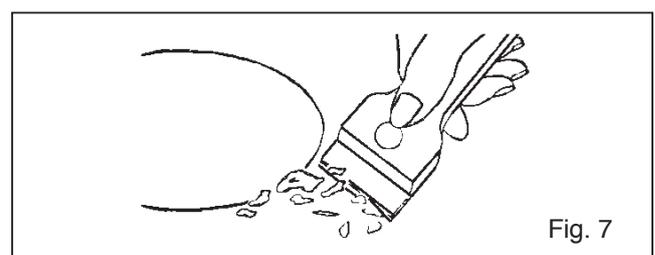


Fig. 7

Installation instructions

Installation

these instructions are aimed at qualified fitters as a guide to installation, adjustment and maintenance in compliance with the laws and standards in force. The operations must always be carried out with the appliance disconnected from the electricity supply.

Positioning (Fig. 8-9-10-11)

The appliance is made to be fitted into a counter top, as show in the figure. Apply the sealant supplied around the whole perimeter of the hob. Installation over an oven is not recommended, but if this is necessary, check that:

- the oven has an efficient cooling system;
- there is no passage of hot air from the oven to the hob;
- allow air passages as shown in the figure.

Electrical connection (Fig. 12-13)

Before connecting to the electricity supply, ensure that:

- the characteristics of the system are such as to satisfy that indicated on the registration plate applied to the bottom of the hob;
- the system has an effective earth connection compliant with the standards and laws in force. Connection to earth is compulsory by law.

If the appliance has no cable and/or plug, use material suitable for the absorption indicated on the registration plate and for the working temperature. The cable must not reach a temperature higher than 50°C above room temperature in any point.

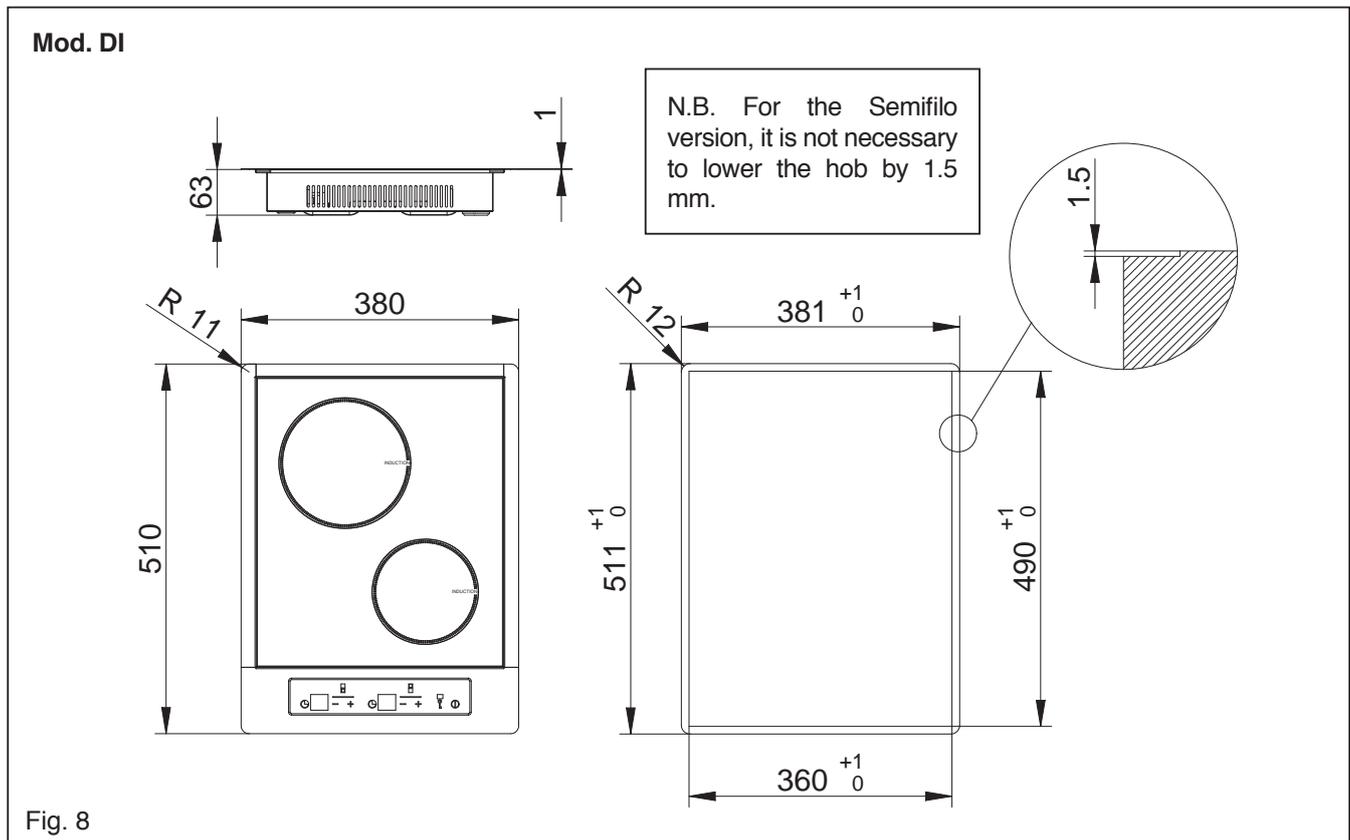
For direct connection to the network it is necessary to fit an omnipolar switch of a suitable size to ensure disconnection of he network with a contact opening distance that allows complete disconnection in the conditions of the overtension category III, compliant with the installation regulations (the yellow/green earth wire must not be interrupted).

The omnipolar socket or switch must be easy to reach when the appliance is installed.

N.B.:

- The manufacturer declines all responsibility if the usual accident prevention standards and the above instructions are not observed.

If the power cable is damaged, it must be replaced by the manufacturer or by the manufacturer's technical servicing network, or by a similarly qualified operator, to prevent every possible risk.



Mod. DIW

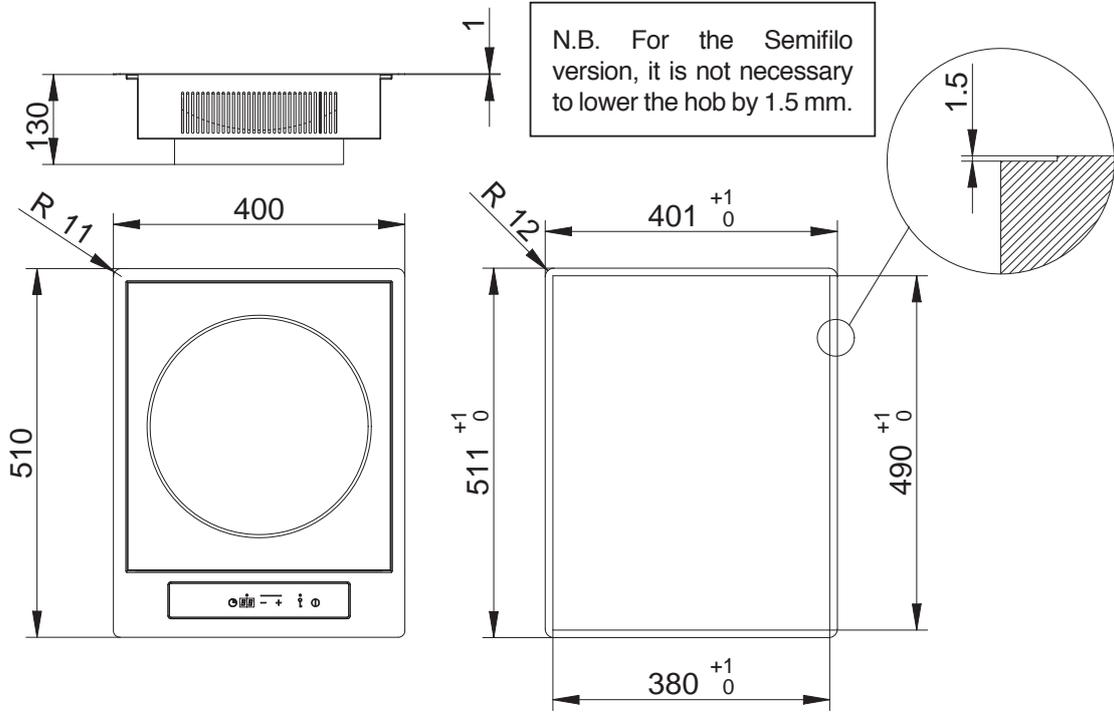


Fig. 9

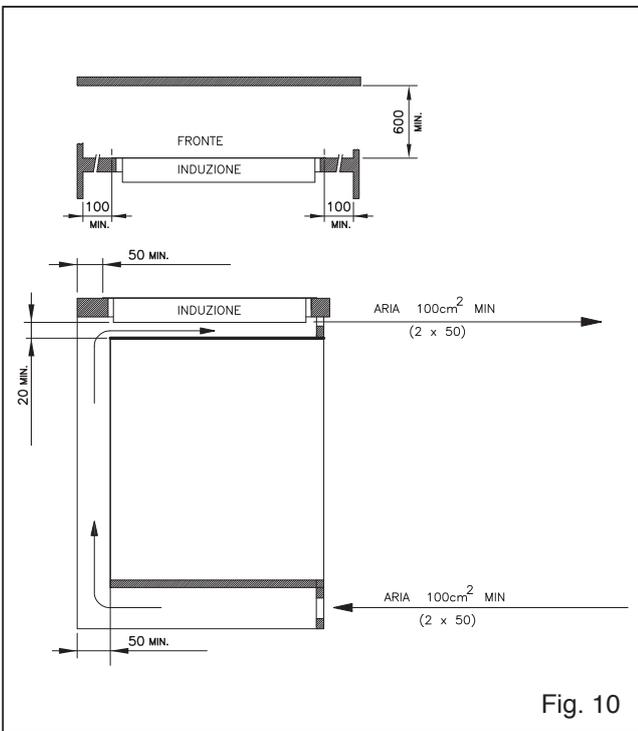


Fig. 10

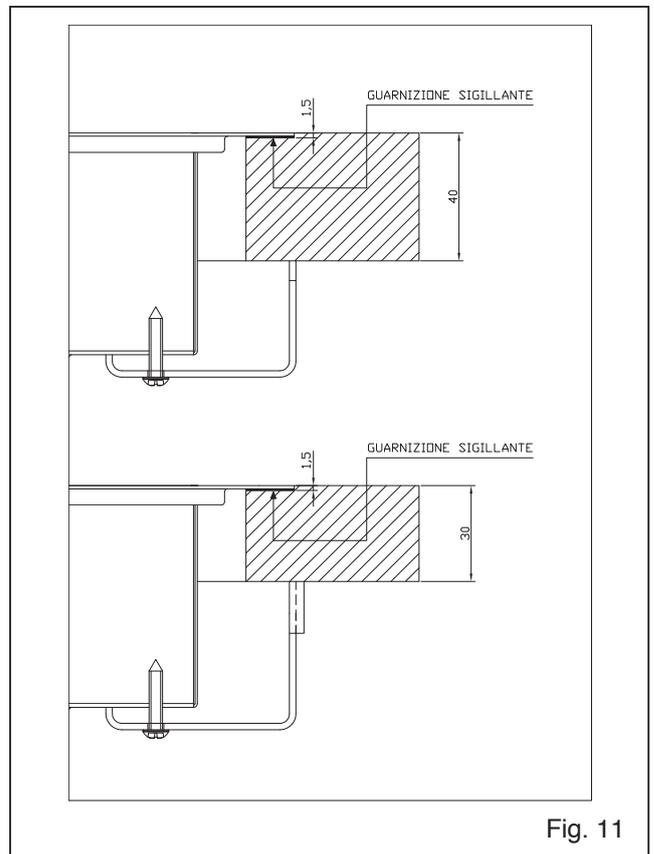


Fig. 11

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.



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