

FULGOR

MILANO

TEPANYAKI DOMINO
Cooktop

MODEL DT

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**Index****Safety warnings****Description of the appliance****User instructions****Installation instructions**

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.

Safety warnings

Please follow these instructions because any damage caused by not following them will not be covered by the warranty.

Intended Use

- Do not leave the appliance unattended during operation.
- This appliance must only be used for baking and roasting dishes for domestic use.
- The appliance should not be used as a work surface or support.
- Conversions or modifications to the appliance are not permitted.
- Do not place or store inflammable liquids, materials that burn easily or objects that could easily melt (such as film, plastic or aluminium) on or near the appliance.

Child safety

- Keep small children away from the appliance.
- Older children may only approach the appliance under supervision.
- We recommend using the child safety lock to avoid it accidentally being turned on by children or pets.

General safety rules

- The appliance must only be installed and connected by qualified and authorized technicians.
- Built-in appliances should only be used after installation in adequate counter tops and cabinets that conform to standards.
- If the appliance malfunctions, it must be turned off and disconnected from the electricity to avoid possible electric shock.

Safety in use

- Hot grease and oils can ignite very quickly. Warning! Danger of fire!
- WARNING! Danger of burns! Oil or grease add to an already hot stovetop can ignite very quickly and spit.
- Careless use of the appliance can lead to the risk of burns.
- Remove stickers and film from the glass ceramic surface and remove the cooking surface.
- Cables of electrical appliances must not touch its hot surface or hot pots and pans.
- Switch off the cooking zone after each use.
- If you have a pacemaker, keep your chest at least 30 cm away from the cooking surface when it is on.
- The 5-mm space between the work surface and the cabinet below is required for ventilation and must not be covered.
- Do not use pans made of cast iron or with a ruined bottom that is not smooth and has protrusions. They could scratch the surface when moved.

Safety when cleaning

- To clean the appliance, turn it off and let it cool.
- For safety reasons, it is forbidden to clean the appliance with a steam cleaner or high pressure.

To avoid damaging the appliance

- Objects that can melt and overflowing liquids can burn and stick to the surface and must be removed immediately.

Special instructions for the Teppan Yaki

- During operation, the expansion of the grill make noise. This is not a problem with the cooking surface and does not affect its operation in any way.
- If the surface is used frequently, the cooking surface can develop a slight convexity in centre between the zones. This is not a problem with the cooking surface and does not affect its operation in any way. Therefore:
 - we recommend that you not place pots on the separation point between zones, which may be unstable;
 - cooking in this area can produce irregular results, for example in the case of the pancakes.

Description of the appliance

The main features of the appliance

- The cooking surface is 11 mm thick. It consists of two layers of stainless steel with a layer of aluminium between them. The cooking surface holds heat well, which reduces the rapid drop in temperature of the cooking surface such as during the preparation of meat taken from the refrigerator.
- Each Teppan Yaki surface is unique, handmade and polished by a specialist. Any differences in the polishing design are normal and do not limit its operation in any way. The more it is used, the more valuable it becomes.
- The cooking surface is divided into two large areas that are regulated separately.
- The Teppan Yaki is placed in the centre of a stainless steel surface and is separated from the surface so that the perimeter of the stainless steel surface does not get too hot.
- The perimeter channel around the Teppan Yaki collects small pieces of food and liquids that can easily be removed after cooking.
- The legible power level setting (see Fig. 1, pos. 8) allows keeping the desired temperature constant. In this way, overheating dishes is avoided, which is good for low-fat cooking, which preserves the nutrient content of foods.
- Dishes are prepared or heated directly on the cooking surface, with or without fat. However, you can also cook with pots and pans.
- The cooking surface must always be preheated.

Before first use

First cleaning

- Remove the protective film.
- Clean the control panel with a damp cloth.
- Clean the cooled cooking surface with a damp cloth, wiping in the direction of the pattern.

Warning! We recommend not using sharp tools or abrasives for cleaning. They could damage the surface.


User instructions

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.

On/off of the Touch Control (Fig. 1)

 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 a display (Fig. 1, pos. 8).

In accordance with standards, the power levels are displayed with numbers from "1" to "9".

Residual heat indicator

It tells you if the plate is dangerously hot if in contact with the entire area above 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 °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)

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)

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.

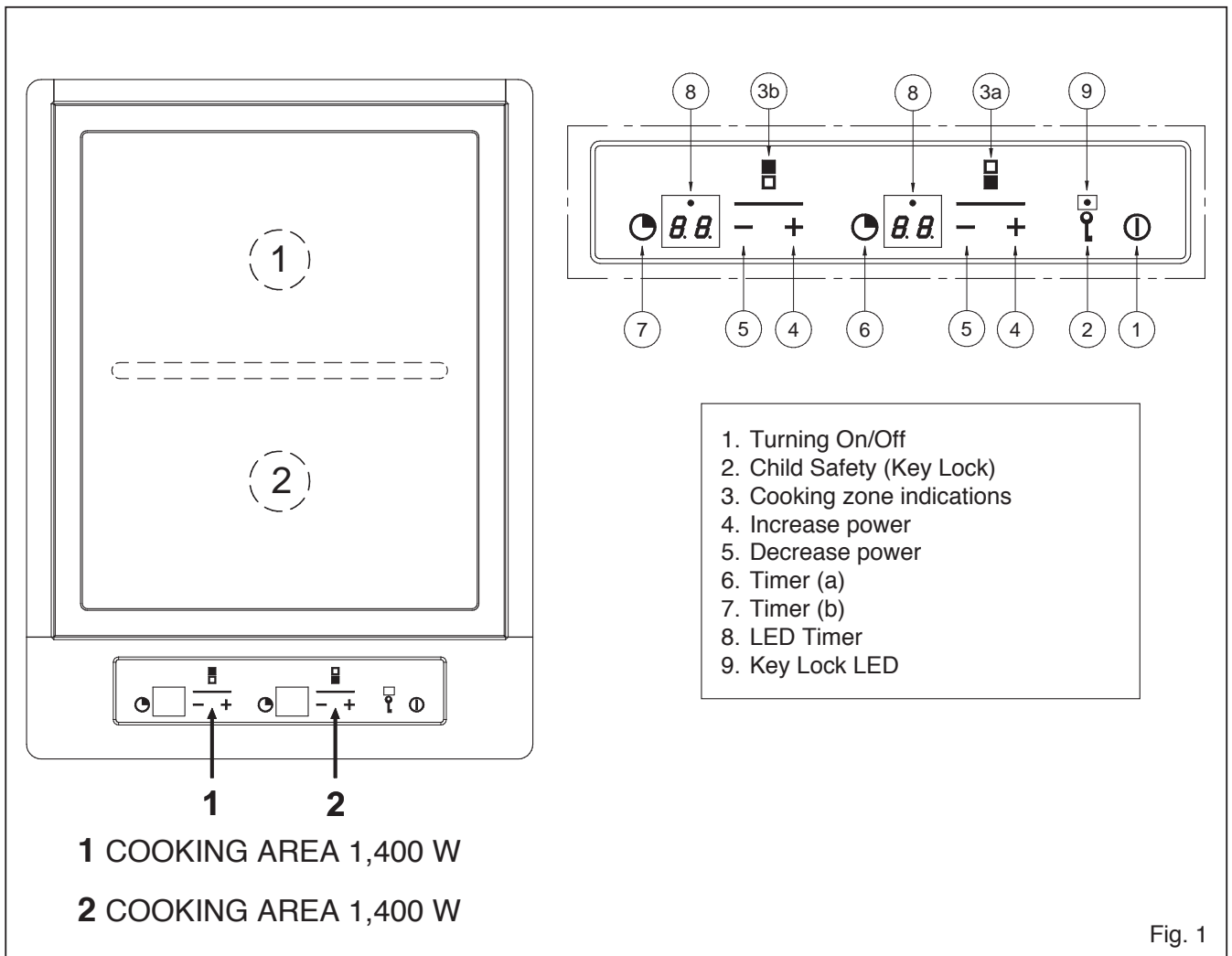


Fig. 1

SETTING COOKING LEVELS	
COOKING LEVELS	TEMPERATURES (°C)
1	50
2	75
3	100
4	125
5	150
6	170
7	190
8	205
9	220

Note: Always preheat the cooking surface!

Note: Always preheat the cooking surface!

Use of fats and oils

When using fats and oils, it is very important to select the right temperature. When the right temperature is set, the important components of the oils and fats remain. If the temperature is too high, the fat begins to smoke (the "smoke point").

MAXIMUM TEMPERATURE and SMOKE POINT		
GREASE	MAXIMUM TEMPERATURE RECOMMENDED POWER LEVEL (°C)	SMOKE POINT (°C)
BUTTER	130/4	150
LARD	170/6	200
BEEF FAT	180/6	210
OLIVE OIL	180/6	200
SUNFLOWER OIL	200/7	220
PEANUT OIL	200/7	235
COCONUT OIL	200/7	240

ADVICE IN THE KITCHEN		
TYPES OF FOOD	TEMPERATURES (°C)	POWER LEVEL
FISH and SEAFOOD	170-180	6
VEAL	160-180	6
BEEF	200-210	8
PORK	180-210	7
LAMB	180-200	7
POULTRY	160-180	6
SAUSAGE	200	7-8
FRIED EGG	140	4-5
OMELETTE	140-160	5
FRUIT	140-160	5
VEGETABLES	140-160	5
COOKING RICE PREVIOUSLY COOKED	140-160	5
COOKING PASTA PREVIOUSLY COOKED	140-160	5

Cleaning and maintenance

Warning: There is a danger of burns when cleaning a cooking surface that is still hot!

Warning: Never clean the cooking surface with abrasive powders or aggressive detergents.

Clean the cooking surface with ice cubes

1. Switch off the appliance and wait for it to cool down to about 80 °C.
2. Place single ice cubes on the cooking surface one after another; simultaneously detach the dirt with the spatula and push into the groove until the largest residues have been removed. Remove the residues from the groove (with a paper towel, for example). You can also use cold water as an alternative to ice cubes.
3. Allow the cooking surface to cool to about 80 °C. Clean energetically with a clean cloth and a little cold water.
4. Cold cleaning:
 - Let a grease solvent work for about 5 minutes.
 - Remove the residual dirt with a spatula.
 - Rinse with water (damp cloth).
5. When the cooking surface is cool, any spots left by egg whites or the acids in foods can be removed with lemon juice and a clean cloth. Rinse thoroughly with a damp cloth.

If the cooking surface was already cool before cleaning, warm it to 80 °C and then switch it off again.

Cleaning the surface between two dishes

Proceed as directed in steps 2 and 3.

Cleaning the control panel

1. Clean the appliance with a damp cloth and a little detergent.
2. Wipe off the detergent with a clean cloth.

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. 2)

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 (Fig. 3).

To fasten the surface to the top, use the brackets with screws provided and the sealant, which is placed under the perimeter edge of the surface and the top where it is installed (see Fig. 4).

Electrical connection (Fig. 5)

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 the 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.

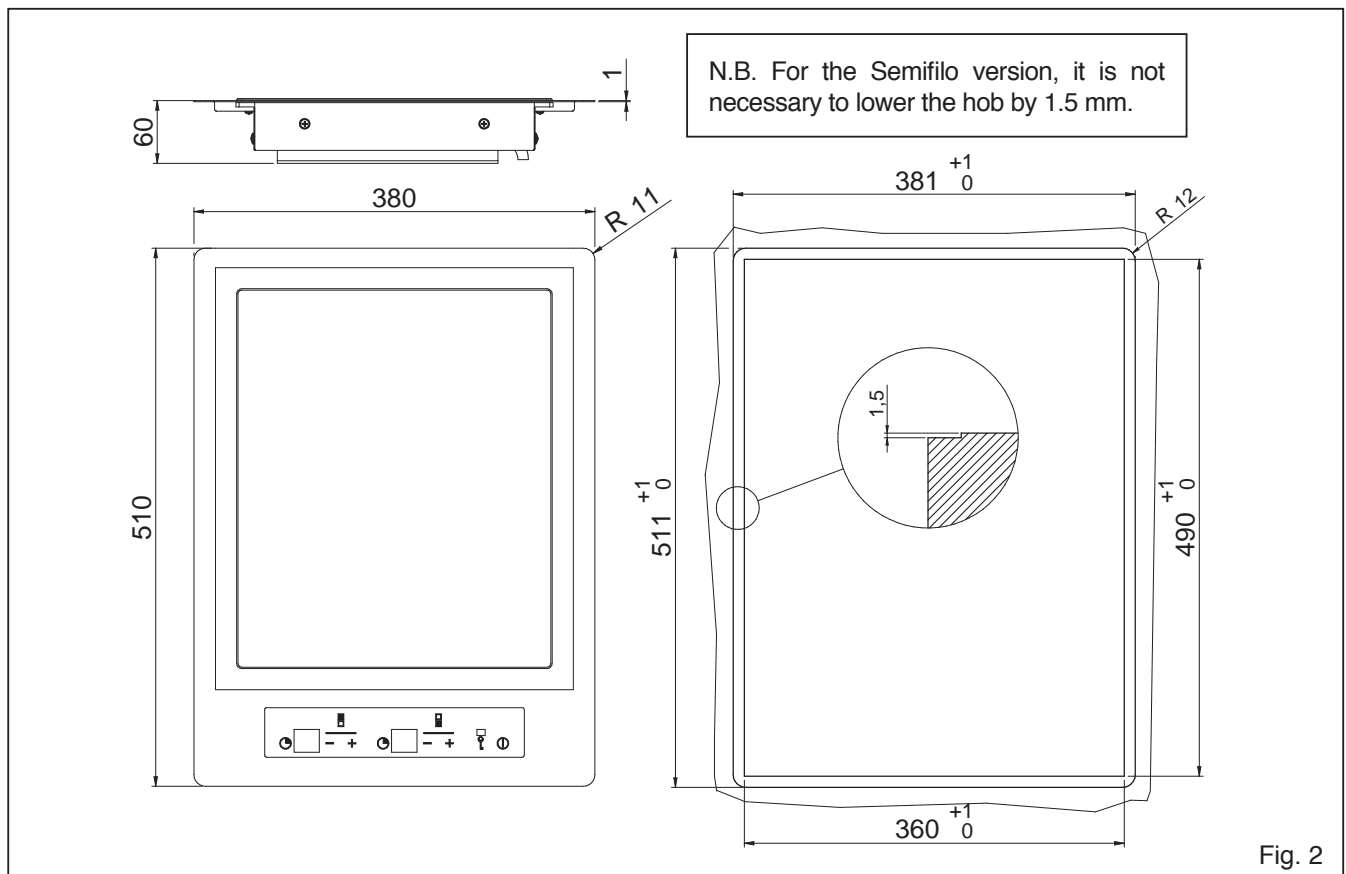
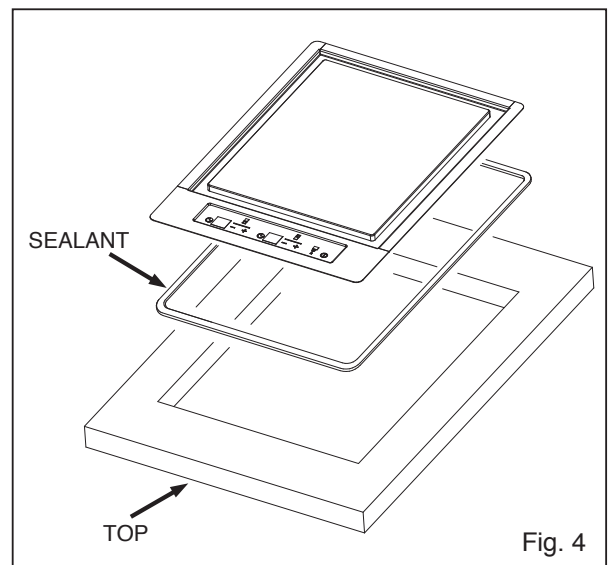
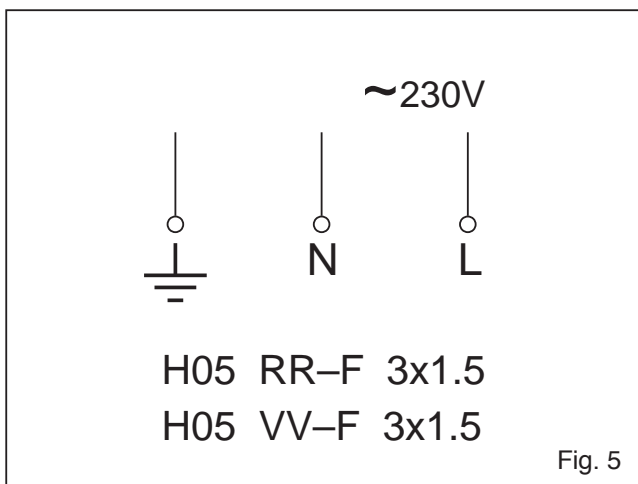
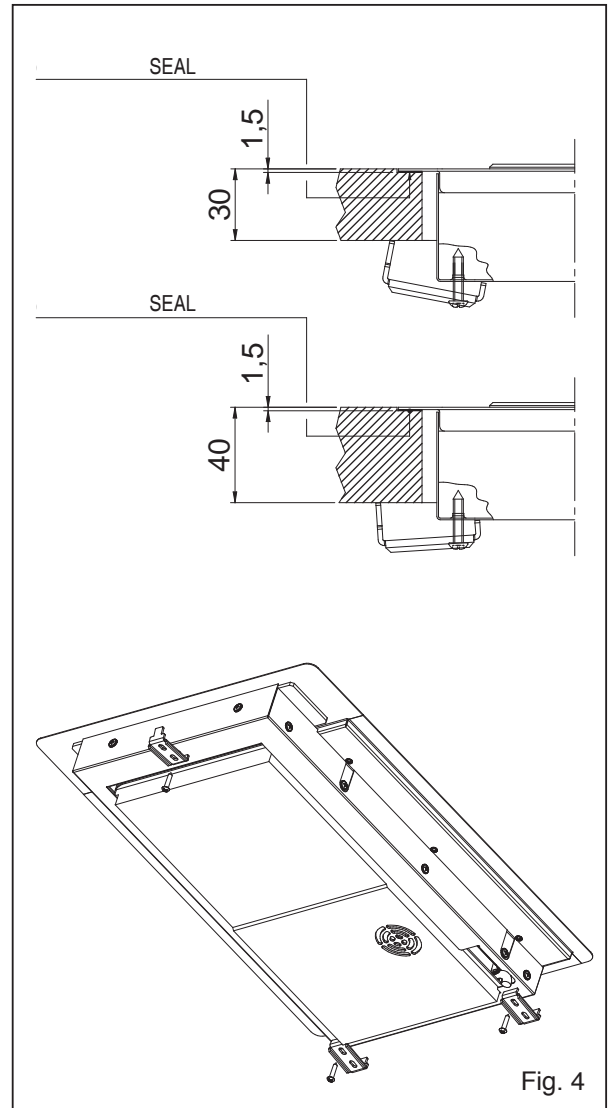
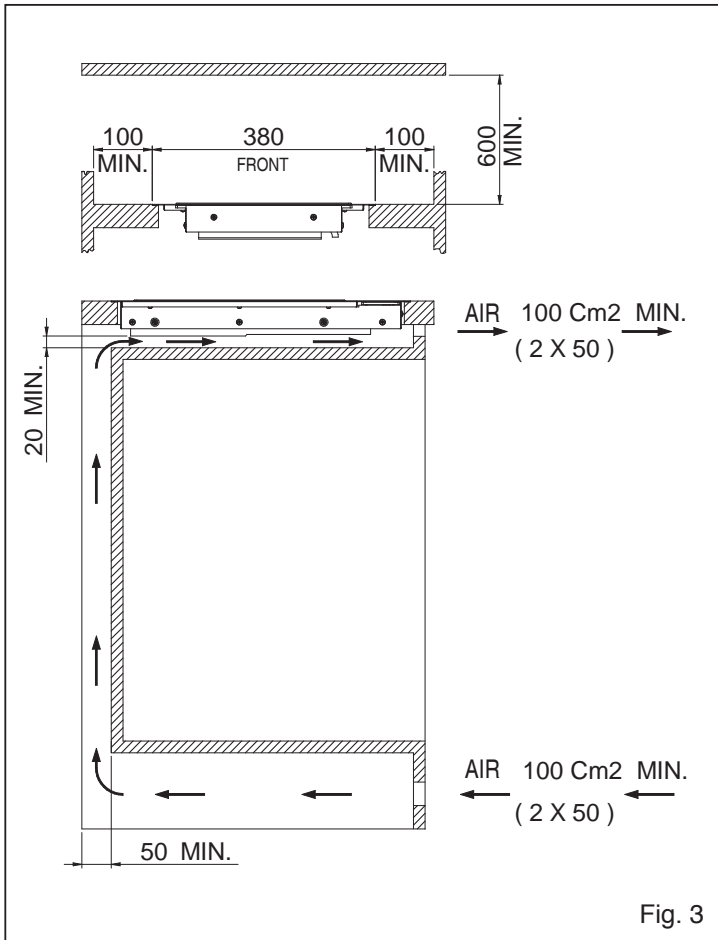


Fig. 2



NOTES

NOTES

This warranty is provided by:

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.