

# cooking collection

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Instructions for use and warranty details

Gas Cooktop

Model No.: G6-10 and G9-10

**FULGOR**  
MILANO

[www.fulgor.com.au](http://www.fulgor.com.au)



## Congratulations on the purchase of your new Fulgor Milano appliance.

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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 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.

# General information

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Fulgor Milano appliance.

Please remember the advice and warnings shown on the page, which is headed 'WARNING AND SAFETY INSTRUCTIONS -IMPORTANT NOTE'.

This appliance is designed for domestic household use when built into a kitchen worktop.

NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop.

Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines. Installing the appliance in contravention of the guidance given will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of Fulgor Milano, would invalidate any warranty or liability claim. Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Fulgor Milano Conditions of Warranty. The foregoing does not affect your statutory rights.

In the event that you require any After Sales Service or advice, [www.fulgor.com.au](http://www.fulgor.com.au)

Before using this appliance ensure that any protective packaging or coatings have been removed. To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws. Any further information can be obtained from your local Environment Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS: and AUSTRALIAN STANDARDS and SAFETY REGULATIONS

**CE Marking – 93/68 Low Voltage – 73/23 Gas Products- 90/396/AG101**

**EMC – 89/336**

**Materials that can touch food – 89/109.**

**Safety Standards – EN 60 335-1, EN 60 335-2-6, EN 30-1-1. AS/NZS 3350-1, 3350-2-6**

As Fulgor Milano have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

# Warning and safety instructions

## IMPORTANT NOTE

This appliance complies with all current European safety legislation, however Fulgor Milano do wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

- 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.
- A steam cleaner is not to be used on this appliance.
- We also advise that great care is taken during use and cleaning operations.
- Do make sure that the pan handles are always correctly positioned to avoid accidental contact.
- Do not leave heated oil or fat unattended as there is a risk of fire.
- Do use pans that are flat bottomed and the correct size for the heating area to be used (never smaller).
- Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.
- Do not use the appliance for space heating or to dry clothes.
- Do not install the appliance next to curtains or soft furnishings.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.

**UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD, THE APPLIANCE IS NOT SUITABLE FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.**

## Do Not Modify This Appliance

Fulgor Milano declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required-please consult your Qualified Installer if you are in any doubt about the amount required.

# User instructions

These user instructions should be retained for future reference and for use by a person who is perhaps unfamiliar with the appliance.

The following models are covered by these instructions:

**G6-10** – 4 burner (including wok), stainless steel hob, standard enamel or optional cast iron trivets with flame failure & auto ignition

**G9-10** – 5 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition

## Using the cooktop

The symbols on the Control Panel fascia show which burner the Control Knob operates. Dependent on the model there are two methods for igniting the burners.

### 1. Auto Ignition

After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol; the ignition spark will operate as long as the knob is pressed down. When a flame has been established the knob can be released.

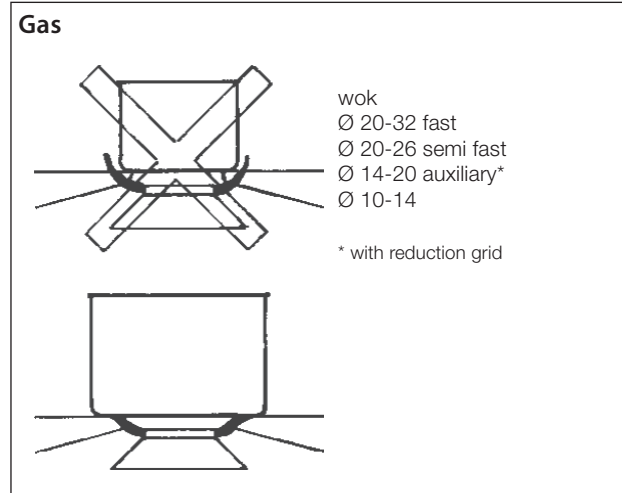
### 2. Manual ignition

After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol, press the ignition button located on the control panel. The ignition spark will operate as long as the button is held down. When a flame has been established, release the button. To regulate the flame, continue turning anti-clockwise to the required setting between the large and small flame symbols. To turn the burner off, turn fully clockwise



### Important Gas Protekt

On models with thermoelectric protection (Gas Protekt) do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.



## Maintenance Gas/Electrical

Prior to any maintenance, 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, steel and/or enamelled 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, lemon juice, 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;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm;
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use as lightly abrasive product.

N.B.- Cleaning of the taps must be carried out by qualified personnel, who must be consulted in case of any functioning anomaly. Check periodically the state of condition of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

DO NOT USE STEAM CLEANERS

# Installation instructions

This appliance must be installed only by authorised personnel and in accordance with manufacture's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations AS 5601/AG601- Gas Installations and any other statutory regulations.

- Gas safety regulations (Installation & Use)
- Fulgor Milano Installation Instructions.

## Installation notes

1. Cut the aperture to the dimensions shown below or use the template if printed on the packaging.
2. Invert the cooktop and apply the sealing agent provided to match the outer perimeter edge.
3. If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.
4. **NOTE:** Do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.
5. Insert the appliance into the aperture and fix in position via the clamps & screws, tightening the screws evenly (see Fig 2 below).

## Positioning

The appliance can be fitted into a working area as illustrated on the corresponding figure. Before positioning the hob, fit the seal

(X) around the entire periphery of the hole cut in the worktop.

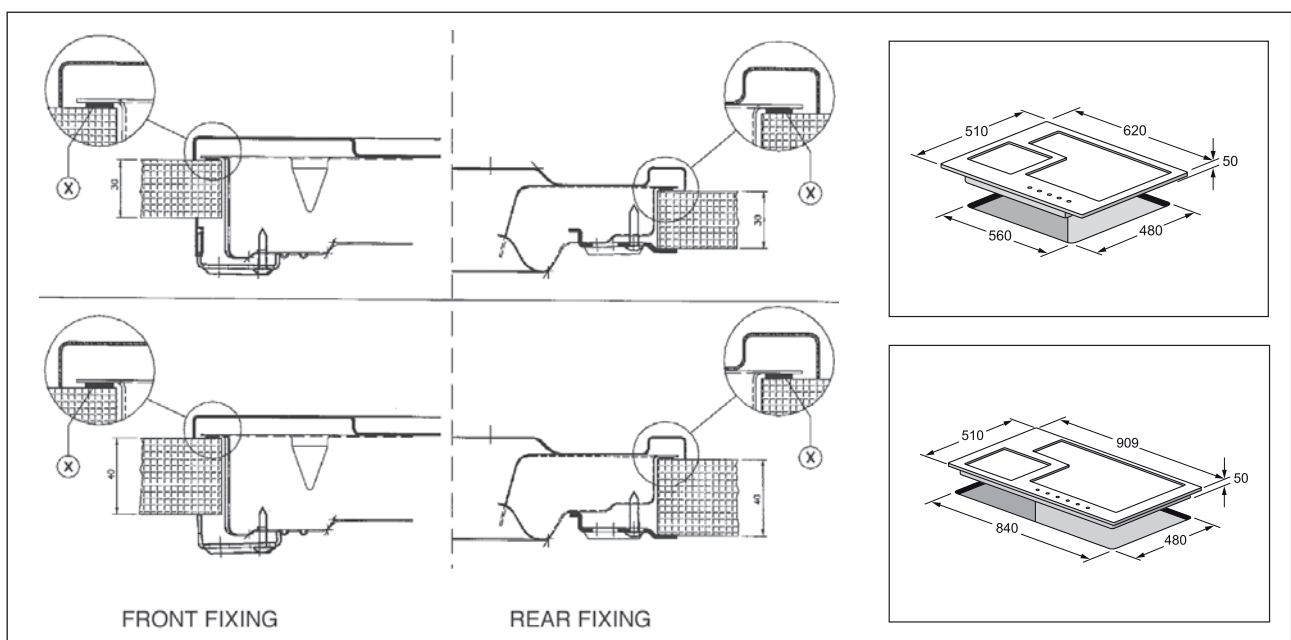


## Ventilation of rooms

The room in which this appliance is installed must be well ventilated by natural or mechanical means or a combination of both to ensure correct combustion and the removal of spent air. The minimum quantity of air for combustion will depend on the room volume, number of appliances and their total power rating. The power rating of your appliance can be found by reference to the Rating Plate.

**NOTE:** The actual ventilation requirements must be determined by reference to the Statutory Regulations in force

Figure 2





Model	T.P.P. (kPa)		Burners
	Natural Gas	Propane (LPG)	
G6-10	1	2.75	Wok+ Rapid
G9-10	1	2.75	Wok+ Rapid

### Gas connection

Data Label – The Data Label is located on the underside of the appliance. A duplicate label is supplied to adhere in an accessible area adjacent to the appliance. This appliance is suitable for Natural Gas and propane Gas; ensure that the available gas supply matches the Data Label

The appliance is factory set for Natural gas but can be converted to LPG (Propane). The test point pressure should be adjusted to 1.00 kPa for Natural Gas and 2.75 kPa for Propane, with the relevant burners operating at maximum as in the table above.

Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Otherwise, see "Adaptation to various types of gas". Furthermore, check that the feed pressure falls within the values described on the table. "User characteristics".

When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75 kPa should be part of the gas tank supply. Replace the old data plate with one, which is suitable for the type of gas for which the appliance has been regulated.

The gas supply must be connected by use of the 1/2" BSP Elbow, Seal and copper pipe and an isolation tap fitted in an easily accessible position.

Figure 5



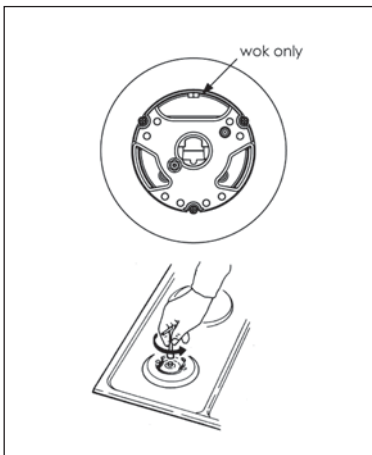
## Gas flow adjustment

In order to adjust the minimum gas flow proceed as follows:

- Ignite the burner and turn down to the minimum setting.
- Remove the control knob from the gas tap.
- Adjust the flow either clockwise to decrease or anti-clockwise to increase the flame. Use a screwdriver inserted down the gas tap rod or via the screw head adjacent to the rod for models fitted with a Flame Supervision Device.
- Check that the flame is 3- 4 mm in length, bluish in colour, stable and noiseless, and does not extinguish when changing from maximum to minimum flow.
- Replace the control knob and check that all components have been reassembled correctly.

Before leaving – Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Figure 7



## Adaptation to various types of gas (Fig. 7)

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");

Adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 8) after turning the tap to its minimum position.

For LPG (propane) screw tight.

Figure 8

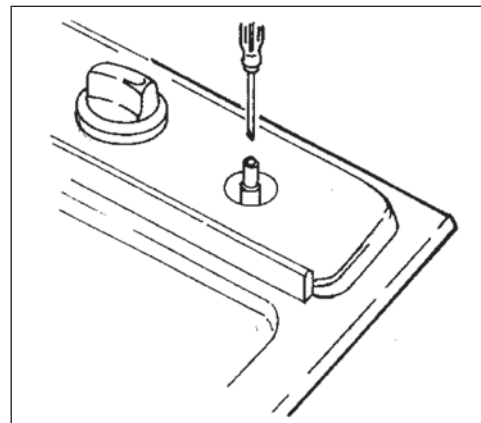
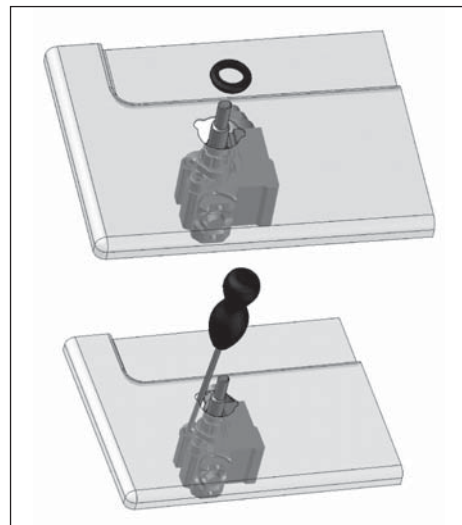


Figure 9



# User characteristics

## Electrical connection

**Before connecting the appliance, make sure the supply voltage marked on the rating Plate corresponds with the mains supply voltage.**

### **WARNING – THIS APPLIANCE MUST BE EARTHED**

Ensure the appliance is plugged into a 10 amp GPO

## IMPORTANT

The wires in the main supply lead are coloured in accordance with the following code:-

<b>Green and Yellow</b>	Earth
<b>Blue</b>	Neutral
<b>Brown</b>	Live

The connections must be made as follows:-

- The wire coloured Green and Yellow must be connected: to the terminal marked 'E' or the earth symbol or coloured green and yellow.
- The wire coloured Blue must be connected to the terminal marked 'N' or coloured blue or Black.
- The wire coloured Brown must be connected to the terminal marked 'L' or coloured brown or red.

NOTE: The terminals marked 'SUPPLY' are for the mains supply wires and the terminations marked 'LOAD' are for the appliance wires.

The electrical outlet is to be positioned in an easily accessible position adjacent to the appliance.

In the event that it is necessary to replace the mains supply lead, the replacement must conform to the specification listed in the Technical Data. Ensure that the colour code connection is correct and that all screws are tightened correctly.

## Rigid/semi rigid metal connection

Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance.

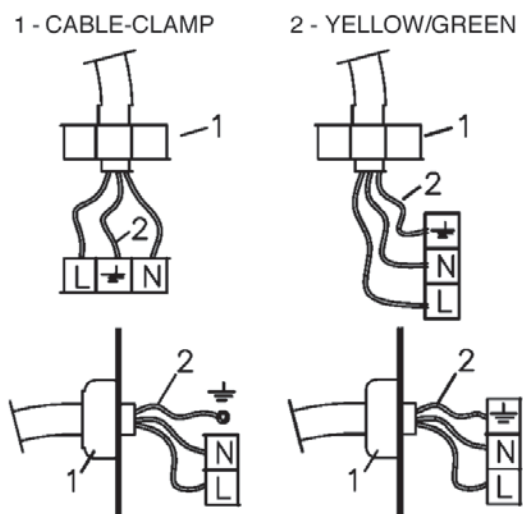
**N.B.** – when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

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 omni polar switch must be easily reached on the installed equipment.

**To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.**



## Maintenance

### **WARNING: SERVICING SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL**

During the warranty period, in case of need all service intervention should be referred back to the Kleenmaid Service Department. Please note that intervention or repair by any unauthorised personnel will invalidate such warranty.

Before carrying out any maintenance, disconnect the appliance from the gas and electricity supplies.

If a gas tap becomes stiff to operate, proceed as follows:

- Remove the control knobs, pan supports, burners and cooktop fixing screws & clamps.
- Remove the Cooktop from the worktop and remove any underside protective covers.
- Disconnect the fixings holding the tap to the fascia panel, separate the assembly, then clean the cone and seating with a cloth dampened with solvent.
- Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times. Remove the cone again and remove any excess grease making sure that the gas ducts are not obstructed with grease.
- Carefully reassemble the components and check for gas soundness.
- If it becomes necessary to replace the gas tap, proceed as follows:
  - Disconnect the appliance as described above.
  - Disconnect the gas pipe from the gas tap, disassemble from the gas rail by removing the fixing screws.
  - When fitting a new tap, ensure that a new gasket is used.
  - Re-connect the gas tap, check for gas soundness and reassemble the cooktop.

## Technical data

### Electrical details

Rated Voltage 230V ac 50Hz

Supply Connection 10Amp GPO

Power Input 0.008 to 0.02kW (depending on model)

Mains supply lead 3 x 0.75mm<sup>2</sup> Type RR-F <HAR> marked

**A recommended maintenance schedule is suggested to ensure your product is in optimal working condition.**

### Gas details

Connection Type

1/2" BSP

Natural Gas 1.00 kPa – ALTERNATIVE LPG 2.75 kPa

**Natural gas burner types and power outputs: mj/h**

Model	Wok Max	Rapid Max	Semi Rapid Max	Auxiliary Max	Total Mj/h Max
<b>G6-10</b>	12.6	11.2	6.6	3.9	34.3
<b>G9-10</b>	12.6	11.2	6.6	3.9	40.9

**Propane gas burner types and power outputs: mj/h**

Model	Wok Max	Rapid Max	Semi Rapid Max	Auxiliary Max	Total Mj/h Max
<b>G6-10</b>	13.0	11.4	6.3	4.0	34.7
<b>G9-10</b>	13.0	11.4	6.3	4.0	41.0

**Jet conversion table natural gas / lpg: mm**

Model	Wok		Rapid		Semi Rapid		Auxiliary	
	NG	LPG	NG	LPG	NG	LPG	NG	LPG
<b>G6-10</b>	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56
<b>G9-10</b>	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56

**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](mailto:contact@fulgor.com.au)  
**Website:** [www.fulgor.com.au](http://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.