cooking collection

Instructions for use and warranty details

Gas Cooktops
Model No.: GE6-10 GE7-10 GE9-10 and GE12-10

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!

THE MANUFACTURER

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Instructions for use

Instructions for the installater

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 qualifie technicians, in terms with the standards in force. For specifi instructions, kindly read the part reserved for the installation technician.

Use

Standby mode (Fig1-2-3)

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 flo 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 turning on of the burner is also indicated by the relative LED near the timer display, which will be on for the entire time that the burner is on.

Adjusting the flame level of a burner

To increase the flo to a burner that is on, press the + key and to decrease the flow press the - key. For a continuous change in the flo level, just hold down the + or - key and release it at the desired level. The flo 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, briefl press the ON/OFF key; this puts the device in standby mode.

Programming the amount of time after which the burner turns off

A time, after which a burner turns off, can be set independently for each burner.
To program a burner timer, press the PT key. In the part of the control panel that shows the position of each burner with an LED, the burner A indicator (LED-A) lights to indicate that burner A is currently selected for programming. Use the P+ and P- keys to select the timer of the burner to be programmed. The selected burner is indicated by the flashin ofits light. The timer display shows 0.00 to indicate that the timer for the selected burner is not active. To program the turn-off time for the selected burner, press the PT key again; the timer display will show 0.00. The flashin digit to the left of the decimal point indicates hours while the digits to the right indicate minutes. By pressing the P+ or P- keys, you can increase, or decrease, the number of operating hours from 0 to 9. When you hold down the P+ or P- keys, the change of hours is continuous.
To specify the number of minutes, press PT again. The digit to the right of the decimal point flashes Set the minutes the same way as the hours.
When programming the time, you can zero the current setting at any time by pressing the P+ and P- keys together. When a time of zero is set, the burner timer is deactivated. To confir the time displayed, press the PT key. At this point, the only burner LEDs that are flashin are those whose timers are running.
By pressing the PT key, you can return to timer programming mode to see how much time remains before the burner turns off or to change the current setting. If, during programming, no key is pressed for longer than 10 seconds, programming is automatically interrupted and the main display returns. Any settings that were made for the selected burner are stored and the relative timer is running.
A timer can be set whether a burner is on or off and the countdown starts immediately after the time setting is confirmed When the timer reaches zero, the timed burner will be turned off and, at the same time, there will be a beep.
When you turn off a burner, its timer is also deactivated.

Setting the clock

After a power failure, the time displayed by the clock inside the device must be reset.
To set the clock, you must press the PT, P+ and P- keys simultaneously for at least 3 seconds.
The flashin digit to the left of the decimal point indicates hours while the digits to the right indicate minutes. Pressing the P+ or P- keys increases or decreases the hours and, when you hold down the P+ or P- key, the number of hours changes continuously.
Press the PT key again to set the minutes. The digits to the right of the decimal point will flas and you can

change the minutes in the same way described for the hours.
When you press PT, the time setting will be saved.

Unlocking the burners

When a burner is locked, the relative display shows the letter "b". To unlock, hold down the burner -A key and the KL key for at least 2 seconds. After being unlocked, the burners will be reset to level 0, ready to be turned on again.
Note: If you have to repeat the unlock procedure 5 consecutive times in a period of 15 minutes, the device will display FT06 and will not allow any more unlocks for another 15 minutes.

Locking the keypad

This is activated by pressing just the KL key for at least 2 seconds. All the burners will remain at the current level. The status of the keypad is indicated by the lighting of the decimal points in the flo level displays for each burner. When the keypad is locked, it is not possible to change the levels of the burners or change the timer settings but it is possible to turn off the surface by pressing the ON/OFF key.
It is not possible to unlock a locked burner while the keypad is locked. For this reason, you must unlock the keypad before unlocking the burners.

Unlocking the keypad

To unlock the keypad, press the KL key and the + key of burner A for at least 2 seconds. When the keypad is unlocked, the decimal points in the level displays turn off.

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 is 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 it turns off automatically after 60 minutes. When this function is active the display of the relative burner flashes
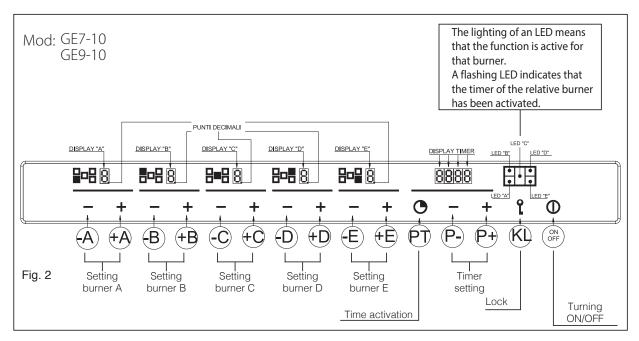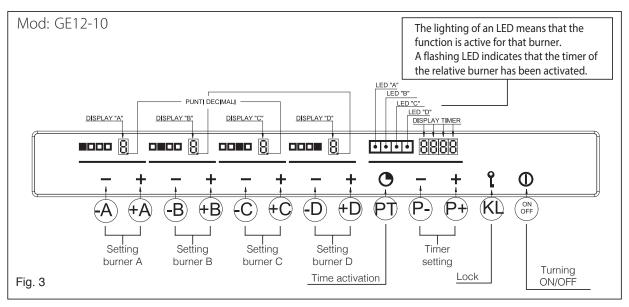
Warning

Do not use or store flammable materials near this appliance.
Do not spray aerosols in the vicinity of this appliance while it is in operation.
Do not modify this appliance.
Where this appliance is installed in a marine craft, caravan or mobile home. It shall   not be used as a space heater.
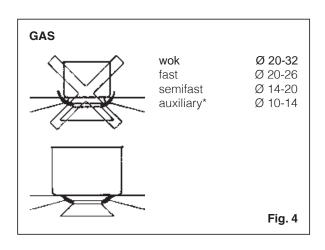
Mod: GE6-10

The lighting of an LED means that the function is active for that burner.
A flashing LED indicates that the timer of the relative burner has been activated.

PUNTI DECIMALI

DISPLAY "A" DISPLAY "B" DISPLAY "C" DISPLAY "D" DISPLAY TIMER LED "B" LED "C"

LED "A" LED "D"

− + − + − + − + ⏱ − + ⚷ ◐

-A +A -B +B -C +C -D +D PT P- P+ KL ON OFF

Setting burner A Setting burner B Setting burner C Setting burner D Timer setting

Time activation Lock Turning ON/OFF

Fig. 1

Mod: GE7-10 GE9-10

The lighting of an LED means that the function is active for that burner.
A flashing LED indicates that the timer of the relative burner has been activated.

PUNTI DECIMALI

LED "C"

DISPLAY "A" DISPLAY "B" DISPLAY "C" DISPLAY "D" DISPLAY "E" DISPLAY TIMER LED "B" LED "D"

LED "A" LED "E"

− + − + − + − + − + ⏱ − + ⚷ ◐

-A +A -B +B -C +C -D +D -E +E PT P- P+ KL ON OFF

Fig. 2 Setting burner A Setting burner B Setting burner C Setting burner D Setting burner E Timer setting

Lock

Time activation Turning ON/OFF

Mod: GE12-10

The lighting of an LED means that the function is active for that burner.
A flashing LED indicates that the timer of the relative burner has been activated.

LED "A"
LED "B"
LED "C"
LED "D"
DISPLAY TIMER

DISPLAY "A" DISPLAY "B" DISPLAY "C" DISPLAY "D"

− + − + − + − + ⏱ − + ⚷ ◐

-A +A -B +B -C +C -D +D PT P- P+ KL ON OFF

Setting burner A Setting burner B Setting burner C Setting burner D Timer setting

Time activation Lock Turning ON/OFF

Fig. 3

N.B
- We recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flam from escaping from the bottom part and surrounding the pot (Fig. 4);
- 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.

GAS

wok	Ø 20-32	
fast	Ø 20-26	
semifast	Ø 14-20	
auxiliary*	Ø 10-14	

Fig. 4

Maintenance and Service

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 conservation 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

 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 m^3/h for each kW of installed power. See table of burner power.
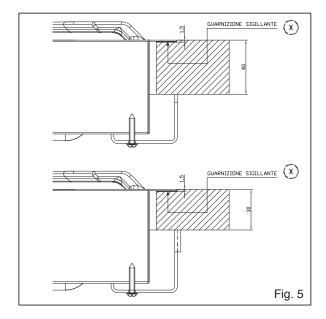
Positioning (Fig . 5)

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 $\otimes$ around the entire perimeter of the hole where it will be inserted.
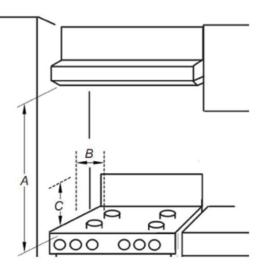The dimensions of the hole are shown in figure 6-7-8-9. For Filotop models, the perimeter of the hole must be lowered by a depth of 1.5 mm.
The hole does not need to be milled for Semifiloto models.
The cook top can be installed on different materials such as brickwork, steel, marble, conglomerates, 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.
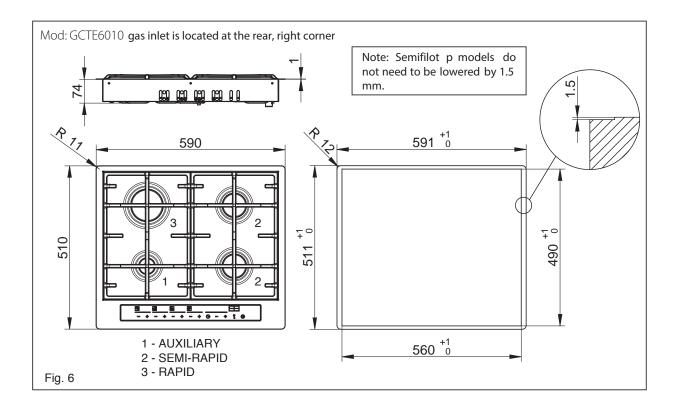

Overhead clearances - (Measurement A)
Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.
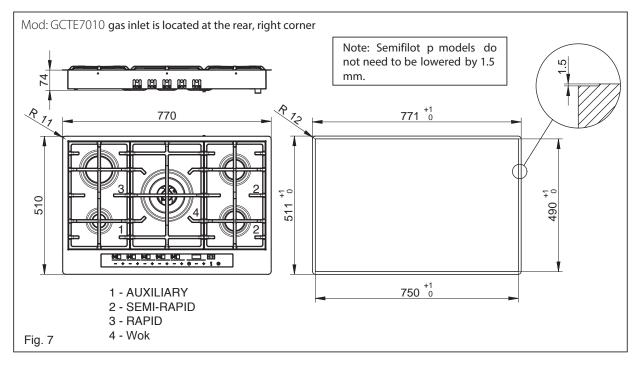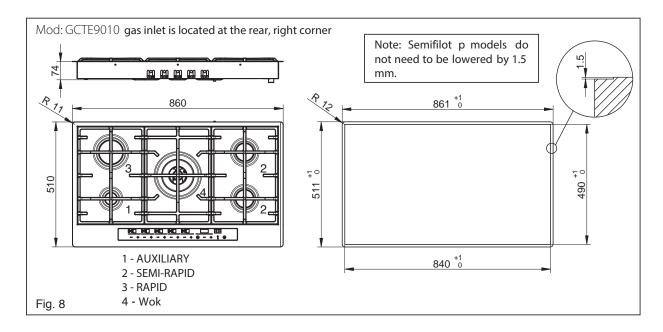
Side clearances - (Measurement B, & C)
Where B, measured from the preiphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less that 200mm, the surface shall be protected to a height C of not less than 150mm above 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.
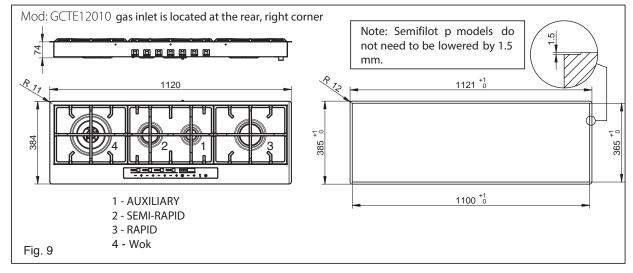
Must be installed by an authorized preson in accordance with AS5601 (gas installations), local authority and any other statutory regulations.

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.

Mod: GCTE6010 gas inlet is located at the rear, right corner

Note: Semifilot p models do not need to be lowered by 1.5 mm.

1 - AUXILIARY
2 - SEMI-RAPID
3 - RAPID

Fig. 6

Mod: GCTE7010 gas inlet is located at the rear, right corner

Note: Semifilot p models do not need to be lowered by 1.5 mm.

1 - AUXILIARY
2 - SEMI-RAPID
3 - RAPID
4 - Wok

Fig. 7

Mod: GCTE9010 gas inlet is located at the rear, right corner

Note: Semifilot p models do not need to be lowered by 1.5 mm.

74

R 11

860

510

3

2

4

1

2

1 - AUXILIARY
2 - SEMI-RAPID
3 - RAPID
4 - Wok

Fig. 8

R 12

861^{+1}_{0}

511^{+1}_{0}

490^{+1}_{0}

1.5

840^{+1}_{0}

Mod: GCTE12010 gas inlet is located at the rear, right corner

Note: Semifilot p models do not need to be lowered by 1.5 mm.

74

R 11

1120

384

4

2

1

3

1 - AUXILIARY
2 - SEMI-RAPID
3 - RAPID
4 - Wok

Fig. 9

R 12

1121^{+1}_{0}
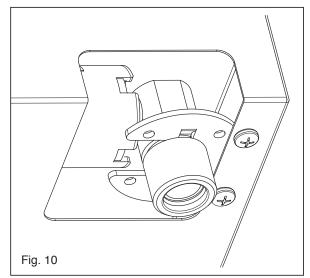
385^{+1}_{0}

365^{+1}_{0}

1.5

1100^{+1}_{0}

Gas connection (Fig. 10)

Only by an authorised person

The connection to a gas tank or gas line must be made by a qualifie person in conformity to current updated AS 5601 (gas installations), local authority and regulations. Check the cooktop is prepared for the type of gas supply 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. 10

Metal rigid/semi-rigid hook-ups

Make the hook-up with metal fitting and pipes (even flexibl hoses) so as not to stress the components inside the cook top.
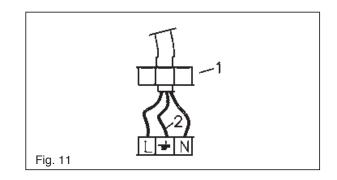Note: - After installation, use soapy water to check the perfect seal of the entire connection system.
Important note: make the connection using only metal fitting and pipes (flexible continuous-wall steel hoses or rigid copper or steel tubing) and in such a way that its entire length can be inspected.

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 visit www.kleenmaid-appliances.com.au

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, ft 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. 11

Electrical connection (Fig. 11)

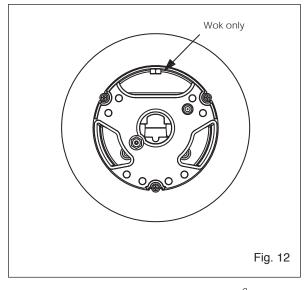The installer must be qualifie and is responsible for correct electrical connections and following safety standards.
Prior to carrying out the electrical connection, please ensure that:
* the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
* that the plant is fitted with an efficient earth connection, following the standards and law provisions in force.

Adaptation to varius types of gas (Fig.12)

Should the appliance be pre-set for a different type of gas than available, procreed as follows:
• replace the injector (Fig. ?) with the corresponding type of gas to be used (see table "User characteristics");

Wok only

Fig. 12

r flow

Procedure for adjusting the minimum burner flow

The procedure for setting minimums allows the operator to change minimum flo setting, adapting each burner to the characteristics of the gas distribution system to which the cook top is hooked-up.

The procedure is activated by holding down the + and keys of burner A together with the + and - keys of burner D for 3 seconds, with all the burners off for a 4-burner model while, for a 5-burner model, hold down the + and - keys of burner A together with the + and - keys of burner E.

The display indicates the activation of the procedure with "MIN". At this point, you can select the burner to adjust by pressing the P+ and P- keys. After confirmin with the PT key, the selected burner will light at the minimum and you will be able to increase or decrease the minimum flo by pressing the + and - keys for that burner. During regulation, the flam level display will show -, if the minimum set is the -

factory setting, and will display a flashin ^ or v to indicate, respectively, a higher or lower flo than the factory setting. To confir the minimum flo desired, you must press the PT key. "MIN" will remain displayed and no LEDs will flash so, at this point, you can press PT to exit the procedure or press the P+ or P- keys to select another burner and set the minimum flow The minimum flo levels are then acquired and stored by the device and will be used during normal use of the cook top.

Selecting the type of fuel gas

You can configur 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 configuratio in use. It is possible to select the desired setting with the P+ and P- 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.

Warnings for correct functioning of the flame detection circuit built-in to the appliance.

This device can be used in neutral phase 230V electric circuits, with neutral connected to earth.
The device must be adapted if used with electric circuits of different types.

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 flam	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 detectio circuit anomaly on the single burner	Ionization electrode wired incorrectly	Check the wiring
		Failure at the circuit	Replace the device
Flt00	Main valve control circuit anomaly	Failure at the circuit	Replace the device
Flt01	Anomaly circuit voltage of reference	Failure at the circuit	Replace the device
Flt02	Watchdog circuit anomaly	Failure at the circuit	Replace the device
Flt03	Microcontroller door anomaly	Failure at the circuit	Replace the device
Flt04	Eeprom anomaly	Failure at the circuit	Replace the device
Flt05	Pilot valve circuit anomaly	Failure at the circuit	Replace the device
Flt06	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
Flt08	Power supply circuit anomaly	Failure at the circuit	Replace the device
Flt09	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
Flt0A	All burners locked	No gas	Restore the gas and unlock the burners
		Ionization electrodes dirty or not hit by the flam	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
Flt0[	Communication errors in the control logic	Failure at the circuit	Replace the device
Flt0E	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 o. and on. If the error still persists, 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

FULGOR
MILANO

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.