

FULGOR

MILANO

MULTIFUNCTION OVEN 70cm

MODEL OV7-10

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.

DO NOT PLACE TIN FOIL, PANS OR SIMILAR IN CONTACT WITH THE INNER BASE OF THE OVEN TO COOK. THE HEATING ACTION OF THE LOWER RESISTANCE CAUSES THE LOWER PART OF THE OVEN TO OVERHEAT, LEADING TO DAMAGE AND EVEN SERIOUS CONSEQUENCES (FIRE RISK) ALSO TO THE UNIT IN WHICH THE OVEN IS INSTALLED.

Contents

User instructions, 5

- First use, 5
- Self-cleaning panel, 5
- Respect for the environment, 5
- Control panel, 6
- Instructions for use:
 - conventional cooking, 6
 - fan cooking, 6
 - grill cooking, 7
- Demo mode, 7
- Regulating the clock, 8

Main Functions, 9

- View of front console, 9
- Cooking functions, 9
- Simple gestures for cooking, 10
- Regulating the cooking temperature, 10
- Residual heat, 10
- The food probe, 11
- Special functions: boost and clean, 13
- Oven light control, 13

Programming the oven, 14

- Programming the timer: cooking time, 14
- Programming the timer: cooking end time, 14
- Programming the timer: delayed cooking, 14
- Programming the timer: cancelling the programme, 15

Safety, 15

- Over lock function, 15

- Light replacement, 16
- Removing the oven door, 16

Installation instructions, 17

- Flush fitting, 17
- Electrical connections, 18



IMPORTANT

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.

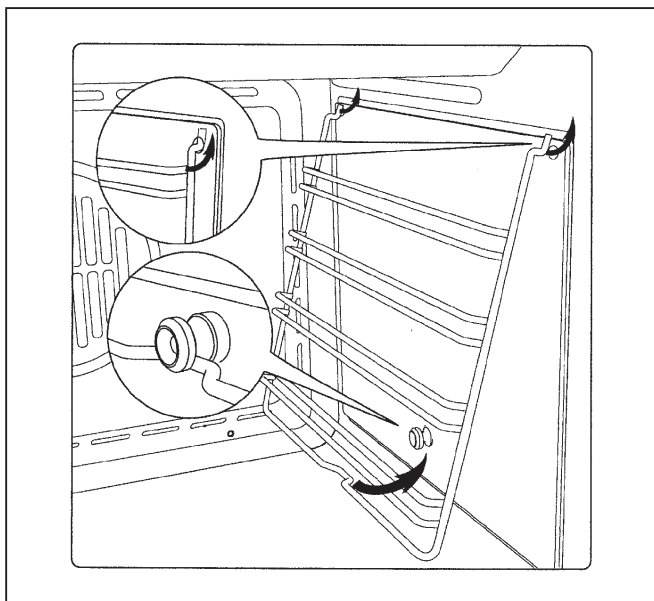
The appliance becomes very hot during use. Take great care not to touch the heating elements inside the oven.

User instructions

The first time you use the oven

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.



Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

DO NOT USE STEAM CLEANERS TO CLEAN THE OVEN.

Self-cleaning catalytic panels



SELF-CLEANING PANELS

The CLEAN function activates the reaction that causes cleaning

Our smooth walled ovens can be fitted with selfcleaning panels to cover the inside walls.

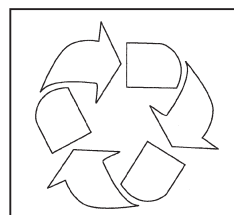
These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C.

If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature. Never wash or clean selfcleaning panels with abrasive, acid, or alkaline products.

Respect for the environment

La documentazione del presente apparecchio utilizza carta sbiancata, senza cloro, oppure carta riciclata allo scopo di contribuire alla protezione dell'ambiente. Gli imballaggi sono concepiti per non danneggiare l'ambiente; possono essere recuperati o riciclati essendo prodotti ecologici.

Riciclando l'imballaggio, si contribuirà ad un risparmio di materie prime e ad una riduzione del volume degli scarti industriali e domestici.



Control panel functions

Function symbols on the selector



Oven light (stays on while oven is in use).



Top and bottom heating elements. Thermostat setting from 50°C to MAX.



Top heating element (small, low power grill). Thermostat setting from 50°C to 200°C.



Bottom heating element. Thermostat setting from 50°C to MAX.



Top heating element (small, low)



Double top heating element (large area grill). Thermostat setting from 50°C to 200°C.



Double top heating element with fan (large area grill). Thermostat setting from 50°C to 200°C.



Top and bottom heating elements with fan. Thermostat setting from 50°C to MAX.



Circular heating element with fan. Thermostat setting from 50°C to MAX.



Bottom heating element + Circular heating element with fan. Thermostat setting from 50°C to MAX.



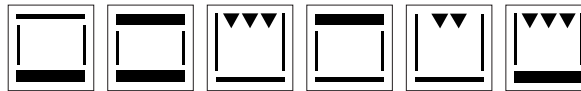
Fan for defrosting. Thermostat setting at 0°C.



Double top heating element (large area grill). Thermostat setting from 50°C to 200°C. Bottom heating element. Thermostat setting from 50°C to MAX.

Instructions for use

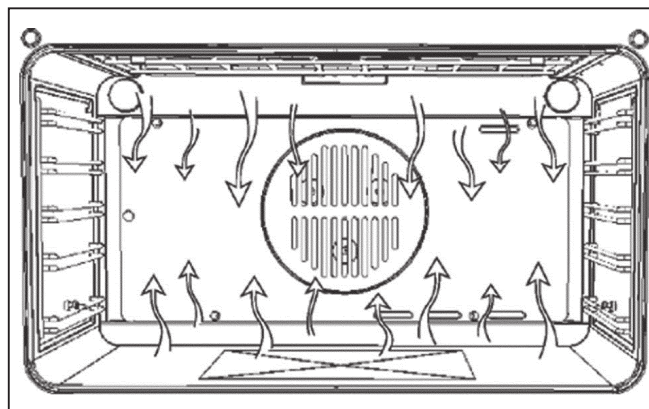
Conventional cooking



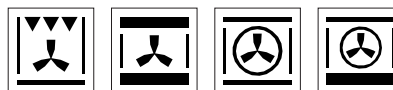
Conventional cooking uses top and bottom heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out.

If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



Fan cooking



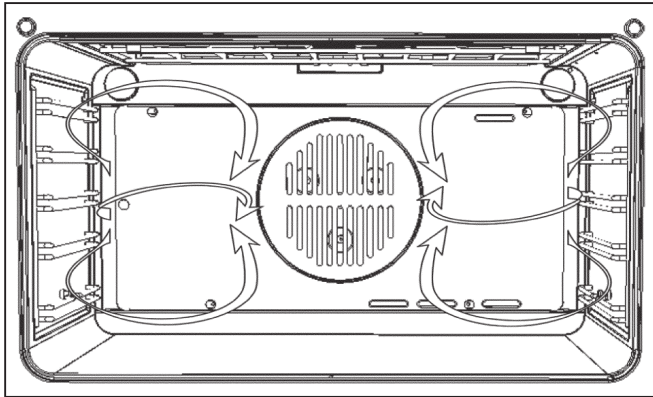
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.).

Defrosting



By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to preheat the oven, but you are advised to do so when cooking pastries.



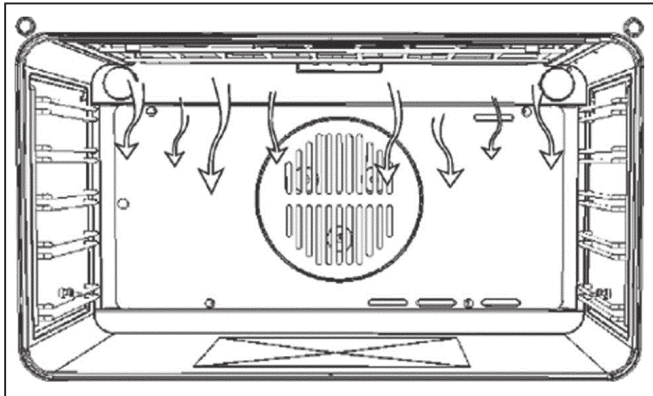
Grill cooking



Use the grill to grill or brown foods. Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit.

Place the shelf with the food to be cooked in the 1st or 2nd position from the top.

Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200.



Oven presentation

Your new oven is managed by an electronic card which constantly monitors its operation in order to improve its all-round performance.

The state-of-the-art, reliable and precise touch control system. The elegant, orderly and discreet interface, more user-friendly than ever before!

Just a few buttons, lots of functions and no difficult combination or sequence of buttons. Simply concentrate on following the recipe and the oven is ready with two movements!!!

Demo mode

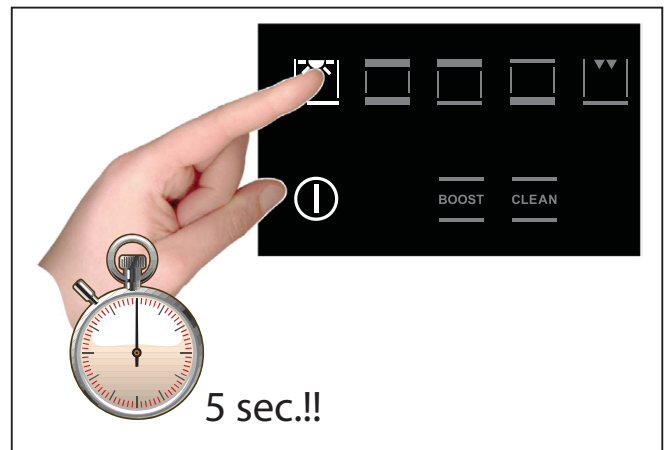
This is the name of the mode usually implemented by the oven every time the electricity supply fails and also when the oven is first connected.

The aim is to display all the control potentials with a recorded sequence of commands.



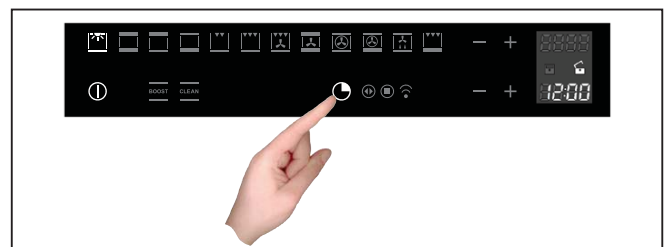
In this mode the oven is NEVER really activated, as the heating elements are not switched on!!

The control panel is NOT ACTIVE so the oven does not respond to commands!



To disable the demo mode, touch the light symbol for five seconds: the controls will enter into standard operational mode and the oven is ready to be switched on.

Regulating the clock



The oven signals the connection to the electricity main with a double beep.

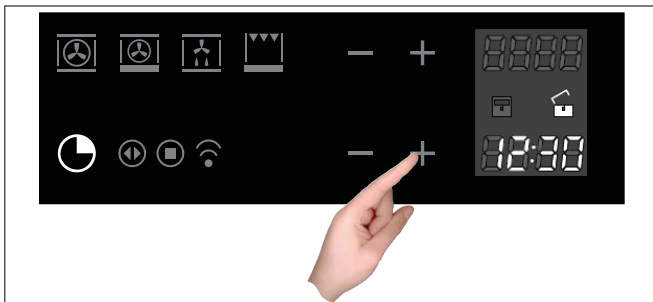
To regulate the system time, press the TIMER FUNCTIONS

button for 5 sec.



Every control used is confirmed by a beep.

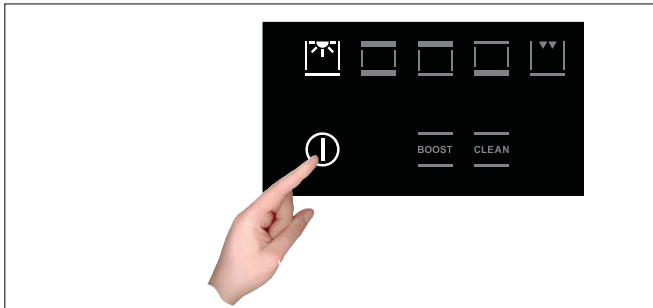
Regulate the clock using the + and – buttons: the dividing dots flash while the time is being set and stop flashing when the time has been acquired.



Switching on the oven

The oven is switched on using the ON/OFF symbol shown in the figure.

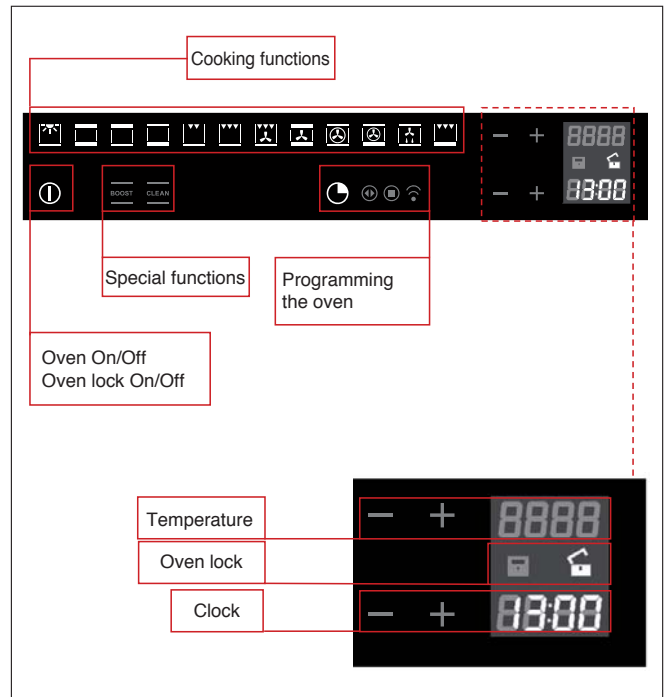
The control activates all the symbols, illuminating the background.



The control will wait eight seconds after switch-on for a cooking function to be chosen. Otherwise it interprets the switch-on as accidental and automatically switches off the oven for safety reasons.

Main Functions

View of front console



Cooking functions

The control makes a total of twelve specific cooking functions available!

Every function has a set temperature chosen on the basis of cooking tests using frequently used recipes and can easily be adjusted to suit personal preference.

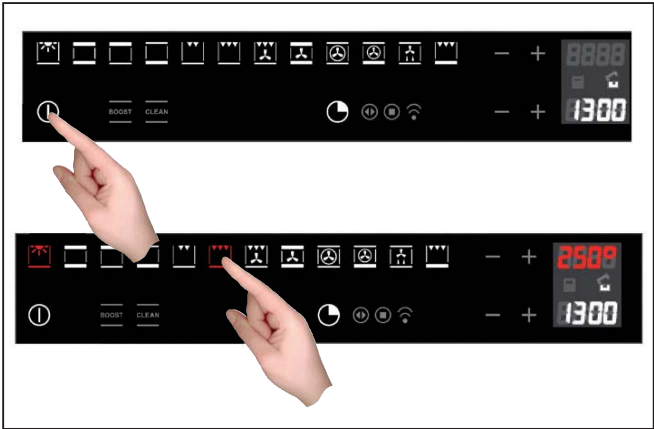
The following table contains the results of the cooking tests carried out in our laboratories by a professional chef. However, this is merely a guide and the values indicated are simply to help you get started and try our your own recipes, always achieving the best results!

| | | | | | | | | | |
|--|----------|----------|----------|----------|----------|----------|----------|---------|--|
| | | | | | | | | | |
| | | | | | | | | | |
| | 160-200 | 160-180 | 140-160 | 200-230 | 210-220 | 160-180 | 190 | 230-250 | |
| | 2-3 | 2 | 2 | 1-3 | 2 | 2-3 | 2-3 | 4-5 | |
| | 30'- 50' | 20'- 40' | 10'- 40' | 10'- 20' | 45'- 60' | 45'- 60' | 60'- 70' | 14'-18' | |

| | | | | | | | | | |
|--|------------|------------|-----------|-----------|----------|----------|----------|----------|----------|
| | | | | | | | | | |
| | | | | | | | | | |
| | 225-250 | 160-180 | 210-230 | 160-190 | 200-220 | 160-180 | 175-190 | 190-210 | 170-190 |
| | 2 | 2 | 2 | 2 | 2-3 | 2 | 2 | 2 | 3 |
| | 120'- 150' | 120'- 160' | 90'- 120' | 90'- 120' | 50'- 60' | 45'- 60' | 60'- 70' | 40'- 50' | 40'- 50' |

Simple gestures for cooking

Two simple movements are all it takes to set a cooking programme, thanks to the state-of-the-art control logic: switch on the oven and select the best function for the dish you are preparing. Simply select it and touch it!



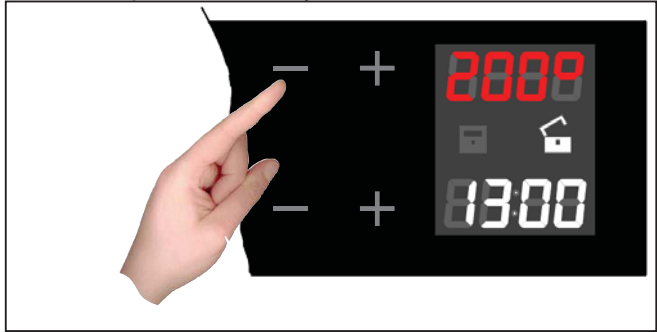
The control proposes a temperature for every function. It is possible to change it any time, but if you are happy with it, you don't need to do anything else. The oven will be automatically activated in a few seconds!

Temperature Regulation

The control makes use of a temperature probe with a level of precision of ±5°C offering maximum reliability of the cooking

times required.

To change the temperature simply use the plus and minus symbols. The range of regulation varies from +50°C to +250°C. It isn't necessary to confirm the change, as the control is automatically activated after just a few seconds.



During the heating process, the degrees centigrade symbol (°C) symbol flashes, indicating that the heat is being regulating to reach the temperature required. When the correct temperature is reached, you will hear a beep.

Residual heat

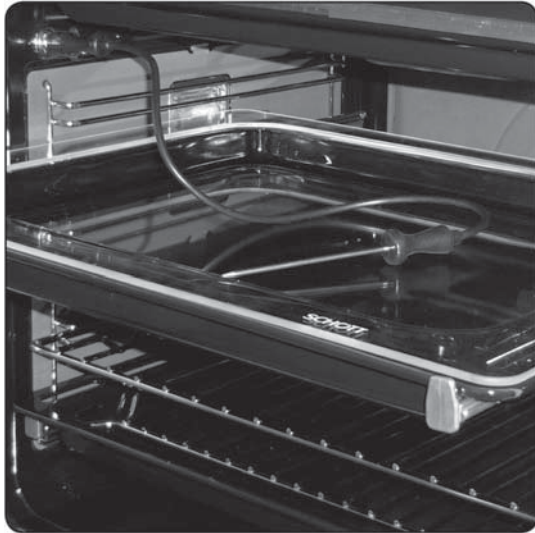
While cooking food, the structure of the oven stores heat. This heat is kept isolated from the rest of the kitchen thanks to an excellent insulation system and certain construction details. The heat is gradually dispersed can be used as a further cooking resource if managed appropriately: the control indicates the interior temperature, after the oven has been

switched off, until it reaches 50°C.



use this feature to keep food warm or to gently complete the cooking process.

Food probe (or probe thermometer)

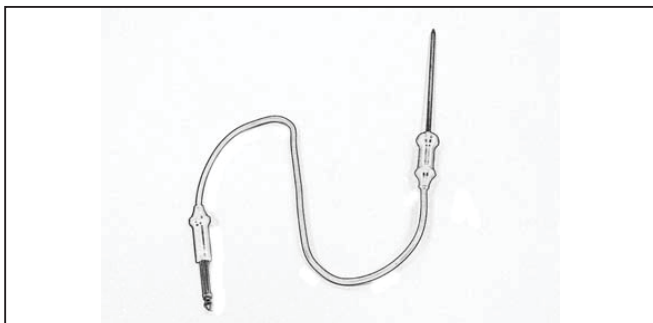


TEMPERATURE PROBE

Tenderness, taste and flavour are the result of precise and functional control.

The food probe is a thermometer which, when inserted into the food, makes it possible to check the internal temperature and use it to establish the end of cooking.

For example, meat may look like it is cooked on the outside, but still be pink on the inside!



The temperature reached by food during cooking is closely linked to problems relating to health and hygiene. Bacteria can be contained in every kind of meat, poultry and fish, as well as raw eggs.

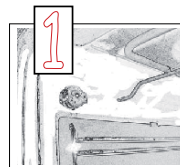
Certain types of bacteria make food go off, while others, such as Salmonella, Campylobacter jejuni, Listeria monocytogenes, Escherichia coli and Staphylococcus aureus can be seriously harmful to human health.

Bacteria multiply very quickly above a temperature of 4.4° up to 60°C. Mince is particularly at risk from this point of view.

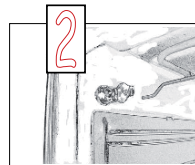
To prevent bacteria from multiplying, it is necessary to take the following measures:

- Do not defrost food at room temperature, always in the fridge or in the oven using the specific function. In the latter case, cook the food immediately afterwards.
- Stuff chicken just before eating it. Never buy pre-packed ready-stuffed chicken and only buy ready-cooked stuffed chicken when you intend to eat it within 2 hours.
- Marinate food in the fridge, not at room temperature.
- Use a food probe to check the temperature of meat, fish and poultry if they are more than 5 cm thick, to ensure that the minimum cooking temperatures are reached. The greatest hazards are posed by poorly cooked chicken, particularly at risk from Salmonella.
- Avoid interrupting the cooking process, i.e., partially cooking food, storing it and completing the cooking process later. This sequence encourages the growth of bacteria due to the “warm” temperatures reached inside the food.
- Roast meat and poultry in the oven at temperatures of at least 165°C.

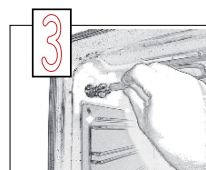
Using the food probe

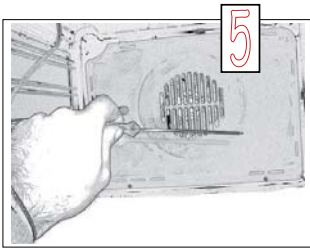


The food probe socket is situated in the top front corner of the oven cavity, protected by a metal cover.



Push the plug in as far as it will go. If it is correctly inserted, the control will give off a double beep.

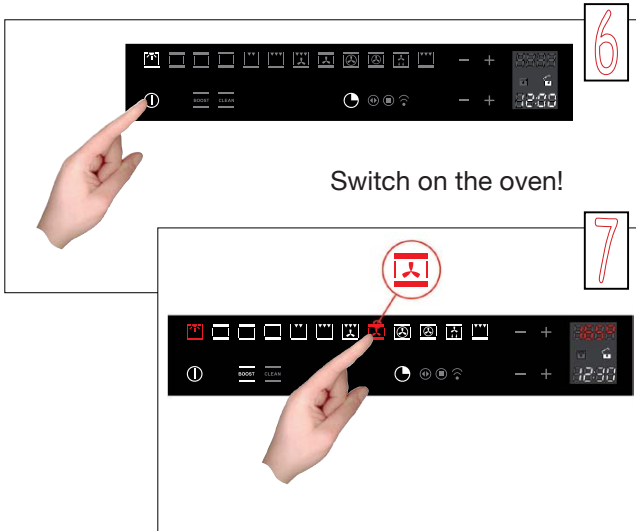




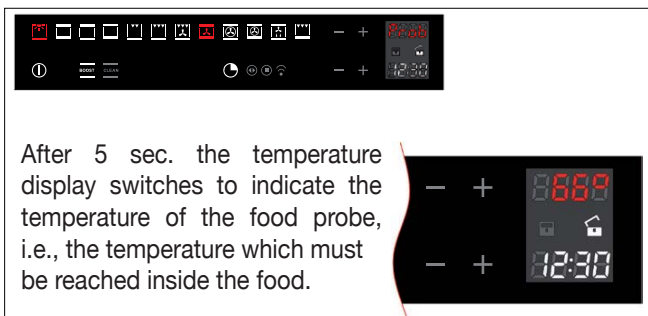
Push the probe into the centre of the food, avoiding touching bones or fatty areas.



Remember that the probe will not work if it is connected when the oven is already switched on!



Select the best cooking function for your recipe.



After 5 sec. the temperature display switches to indicate the temperature of the food probe, i.e., the temperature which must be reached inside the food.



You can change the minimum internal temperature value to suit requirements within an interval of +30°C to +99°C, but we recommend that you consult the table below, taken from THE NATIONAL FOOD SAFETY DATABASE (USA).

| FOOD | MINIMUM INTERNAL TEMPERATURE |
|---------------------------------|---|
| Mince | |
| Hamburger | 71°C |
| Beef, veal, lamb, pork | 74°C |
| Chicken, turkey | 74°C |
| Beef, veal, lamb | |
| Roasts and steaks: | |
| Rare | The cooking temperature for rare meat is not indicated by the NFSD as it is unsafe for health reasons |
| Medium-rare | 63°C |
| Medium | 71°C |
| Well done | 77°C |
| Pork | |
| Chops, roasts, ribs: | |
| Medium | 71°C |
| Well done | 77°C |
| Fresh ham | 71°C |
| Fresh sausages | 71°C |
| Poultry | |
| Whole chicken or chicken pieces | 82°C |
| Duck | 82°C |
| Whole turkey (not stuffed) | 82°C |
| Turkey breast | 77°C |



If the plug is removed after cooking begins, the control blocks the oven and signals the error by beeping: plug the probe in again to resume cooking!



When cooking with the aid of the food probe, all the pre-set temperatures are changed, to maintain consistency with the philosophy of use, to 165°C: they can be varied from a minimum of 120°C to a maximum of 250°C. For the same reason, the defrosting function is deactivated.



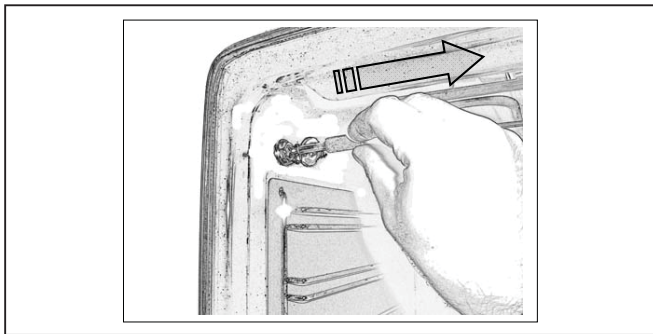
The end of cooking, established by reaching the internal temperature set for the food probe. All the oven programming functions (timer functions) are stopped, apart from the beeper (minute counter).

When the food probe senses the temperature for which it has been set, the oven is automatically deactivated and you will hear a beep!

When the cooking time is up, remember to disconnect the food probe and remove it from the oven.

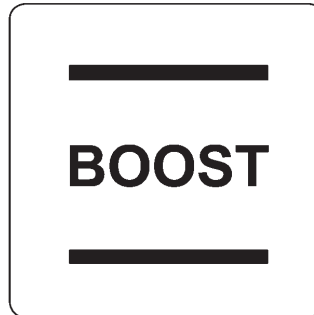
CAUTION: the probe is very hot after cooking.

If the probe is left connected to the oven but not inside the food, an error may be generated (ERR3) on the timer display. The error will disappear when the probe is disconnected from the oven.



Special functions

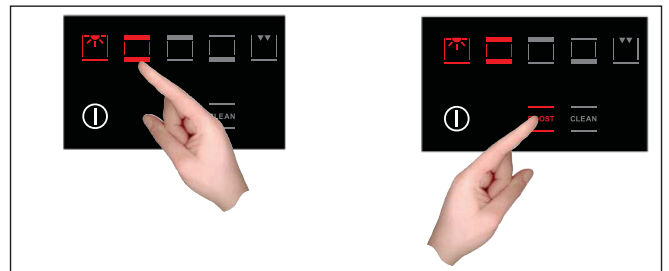
Boost (quick preheat)



BOOST – FAST TIMES
To shorten cooking times with fast pre-heating

This special function can be activated after selecting a cooking function and is used to reduce the time required to reach the set cooking temperature.

This period of time is known as preheating, and is required in practically all recipes.



It is possible to disconnect the turbo heat function or change cooking function at any time.

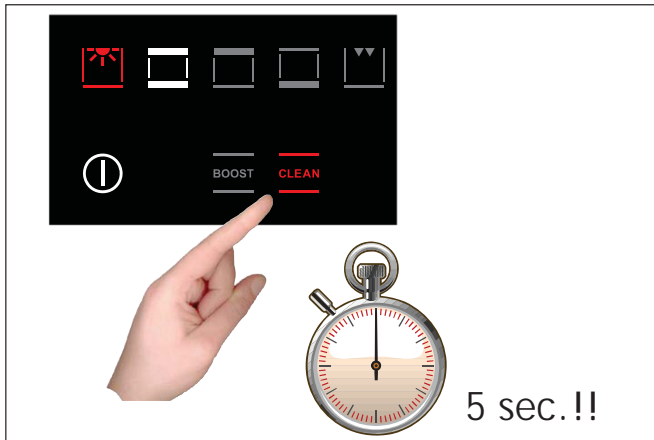
Clean (quick cleaning)



ASSISTED CLEANING
High temperature cycle (250°C), combined with self-cleaning panels for gentle, non-invasive cleaning of the cooking chamber.

Correct operation is combined with the use of the lateral panels and catalytic fan cover: the oven is treated with special enamel with a micro-porous structure, which breaks down the fat projected thanks to a catalytic oxidation process which transforms residues into gaseous products.

The turbo clean function is only activated when no cooking function has been selected, so: switch on the oven and touch the symbol as shown in the figure for five seconds.



The cleaning process takes place at a temperature of 250°C and lasts one hour. Do not use it for cooking food!!

The oven light is activated and can be switched off and on again at any time.

All the self-cleaning panels will perform effectively for thirty cleaning processes, after this limit the panels must be replaced. The panels should be cleaned exclusively with tap water and replacements can be ordered from your specialised dealer.

Oven light control

The light control is active on all the cooking functions and is independent, meaning that it can be switched on or off to suit your requirements, when you want!

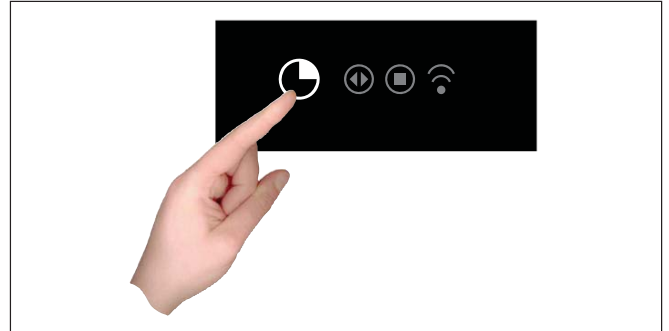
The oven light is usually kept on throughout the heating time and then for three minutes after reaching the temperature set. From then on, the oven light switches off to save power.

To check the cooking, it may be necessary to switch on the internal light. All you have to do is touch the light symbol: the light will stay on for three minutes and then switch off automatically. Naturally you can switch it off immediately by touching the light symbol again.

Some models are equipped with a door control. This feature uses sensor technology to detect the position of the door to control the oven light: the opening of the door is indicated by a beep and the light comes on. It switches off when the door is closed again.

Programming the oven

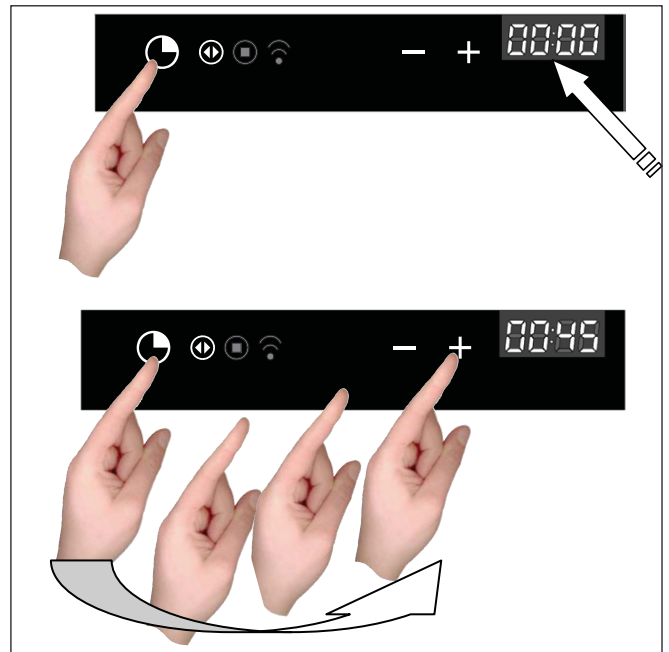
The programming of the oven offers three modes for controlling the cooking time. They are available with the standard cooking functions. When the food probe is used, they are deactivated (see specific chapter).



The functions can be selected in sequence, from left to right, by touching the clock symbol: every time it is touched, a symbol lights up in sequence.

Programming the timer: cooking time

Touch the timer symbol once. The relative symbol lights up. The clock display will replace the indication of the current time: The dividing dots flash to indicate that it is possible to programme the cooking time.



Once the cooking time has been set, the display will show the current time again and the cooking time symbol will be lit.

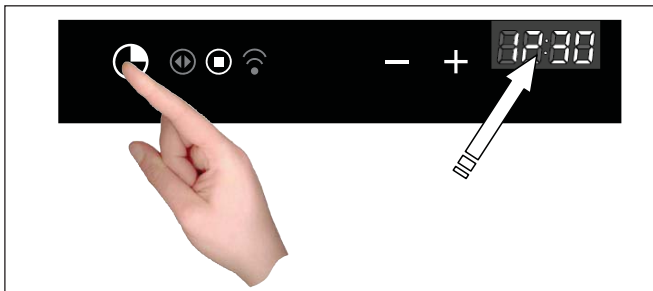
The count begins now. When the time is up, the oven will make a beeping sound, the heating elements will be switched off and cooking will stop.

The special symbol will flash, as will the duration which was set on the clock display. Press any button to stop the beeping sound.

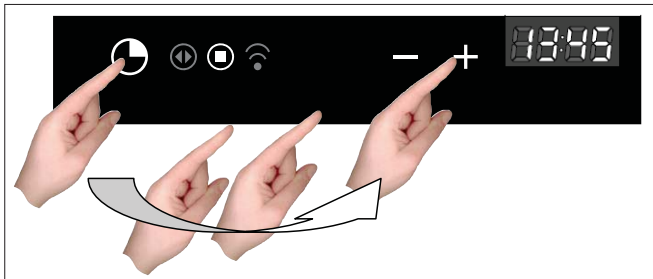
After eight seconds, the oven switches off automatically unless other cooking functions are programmed.

Programming the timer: cooking end time

Touch the timer symbol twice. The relative symbol lights up.



The dividing dots flash to indicate that it is possible to programme the cooking end time.



Set the cooking end time by touching the + and – symbols.



Once the cooking end time has been set, the display will show the current time again and the cooking end symbol will be lit.

The count begins now. When the set time is reached, the oven will give off a beep, the heating elements will be switched off and cooking will stop.

The special symbol will flash, as will the cooking end time which was set on the clock display: press any button to stop the beeping sound.

After eight seconds, the oven switches off automatically unless other cooking functions are programmed.

Programming the timer: delayed cooking

Using the combination of the two cooking time and cooking end time modes, it is possible to programme the oven to start cooking at a later time than the current time.

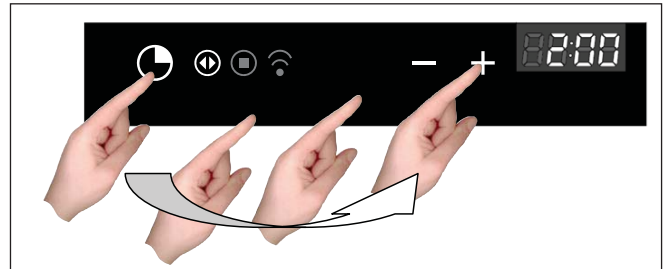
For example, it is 8.30 a.m. and you're about to leave home, but you would like a roast to be ready for 1.00 p.m.. Here's

what to do:

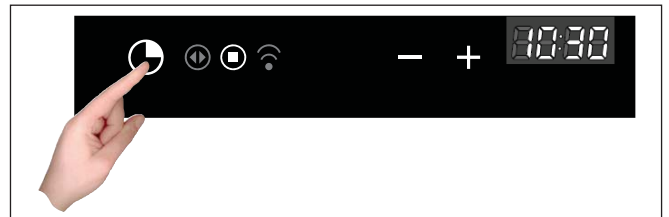


Prepare the roast for cooking and place it in the oven.

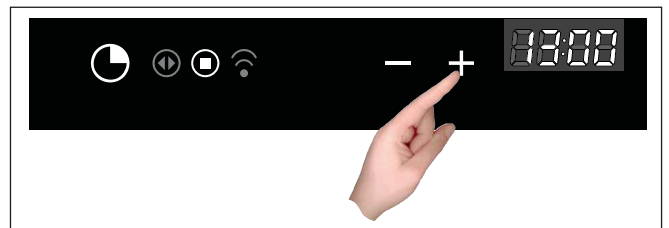
Switch on the oven, select the cooking function and set the temperature.



Now set the cooking time, let's say two hours.



Now set the cooking end time: the control usually adds the cooking time to the current time and proposes the result as the cooking end time. In our case it will propose 10:30 (8:30+2 hours).



Change the cooking end time to make it coincide with the time you require. In our example this is 1.00 p.m.

The oven now enters into stand-by and the oven light switches off. When it is time to start cooking, the light will not be automatically switched on because it is logical to assume that the delayed start coincides with your absence, so it is pointless to leave the light on for no reason.



The control will automatically activate the oven at 11:00 (1:00 p.m. –2 hours) and will switch it off at 1.00 p.m., meaning that the roast will be ready when you arrive home!

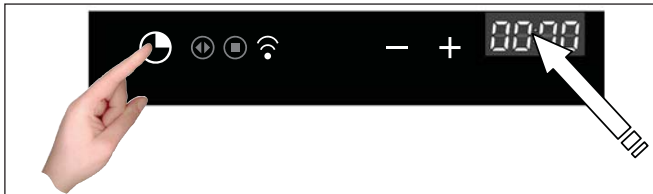
Programming the timer: minute counter

The minute counter is a function of the timer which is independent of the operation of the oven, meaning that it does

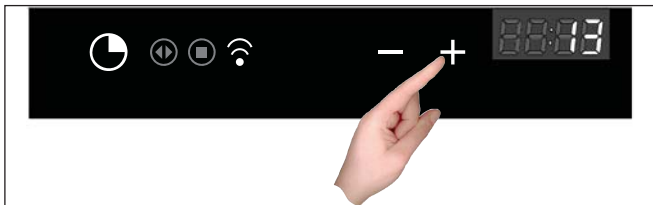
not block the cooking and does not switch off the oven, but acts as a beeper. You can set it at any time, as a reminder to check cooking on the hob, as well as the oven, or for other cooking activities.

This can also be used with the oven switched off. In this case all you have to do is touch the timer function symbol.

If you use it with the oven switched on, you must touch the time function symbol three times in a row.



The dividing dots flash to indicate that it is possible to set the value.



Set the minutes using the + and - symbols.

The count begins now. When the time indicated is up, the oven will make a beeping sound and the special symbol will flash. Press any button to interrupt the beeping sound.

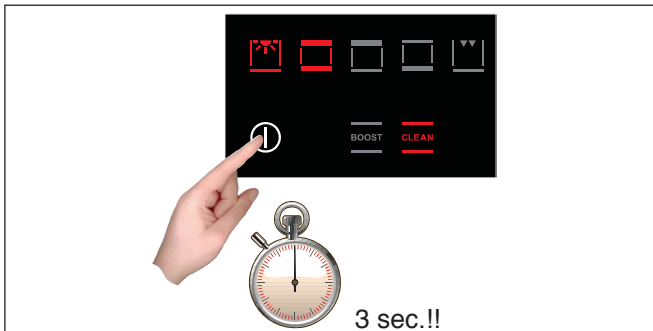
Programming the timer: cancelling the programme

To cancel a programme, it is necessary to take the value assigned previously to zero or switch off the oven.

Safety: oven switch-on lock

The control makes a lock available on the console to prevent the oven from being switched on or the cooking settings from being interfered with.

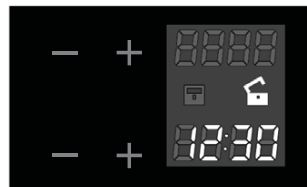
It can be activated and deactivated at any time using the on/off button.



Touch the on/off symbol for at least three seconds to activate or deactivate, alternately, the oven lock.



Lock activated:
red padlock closed symbol on the display Every action linked to cooking is disabled.



Lock deactivated:
white padlock open symbol on the display.

Replacing the oven light

IMPORTANT:

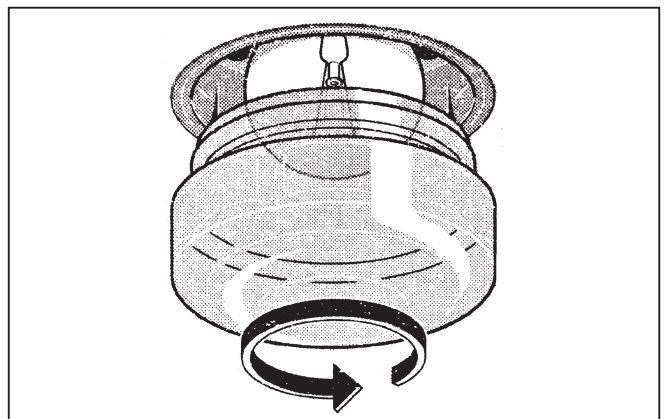
The oven light must have these precise features: a) it must be able to resist high temperatures (up to 300°C)

b) power supply: see V/Hz indicated on data plate.

c) power 25W.

d) E 14 connection. Before proceeding, disconnect the appliance from the main electricity supply.

- To prevent damage, place a tea cloth in the oven;
- unscrew the glass cover of the light;
- unscrew the old light bulb and replace it with the new one;
- put back the glass cover and remove the tea cloth;
- connect the appliance to the main electricity supply;

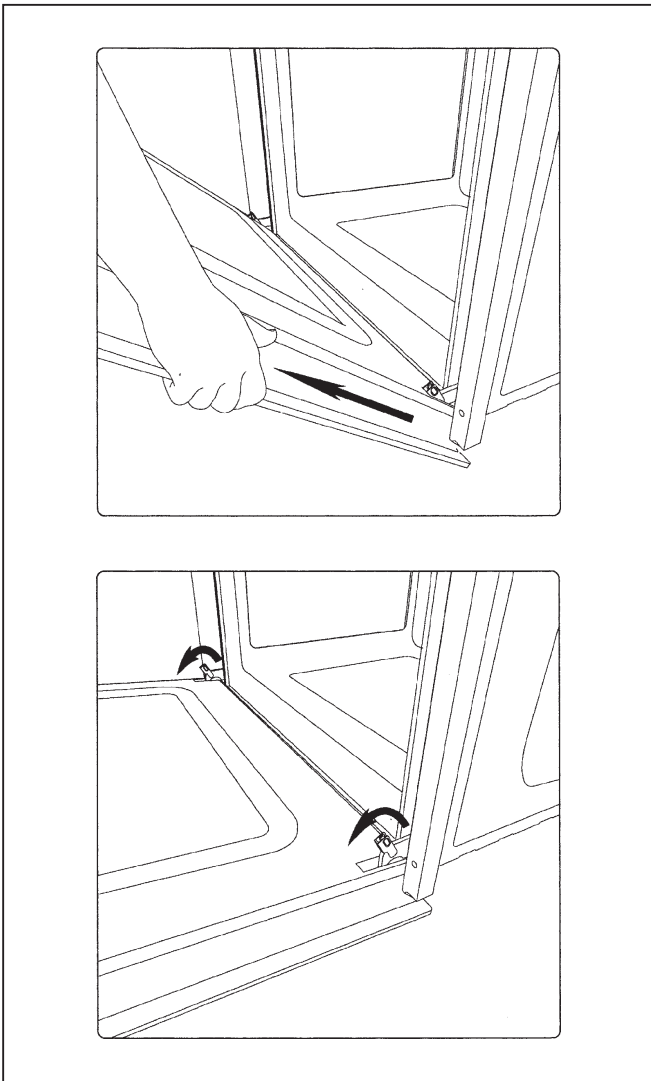


Removing the oven door

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace fit the door, fit the hinges in their mountings and lower the two levers.



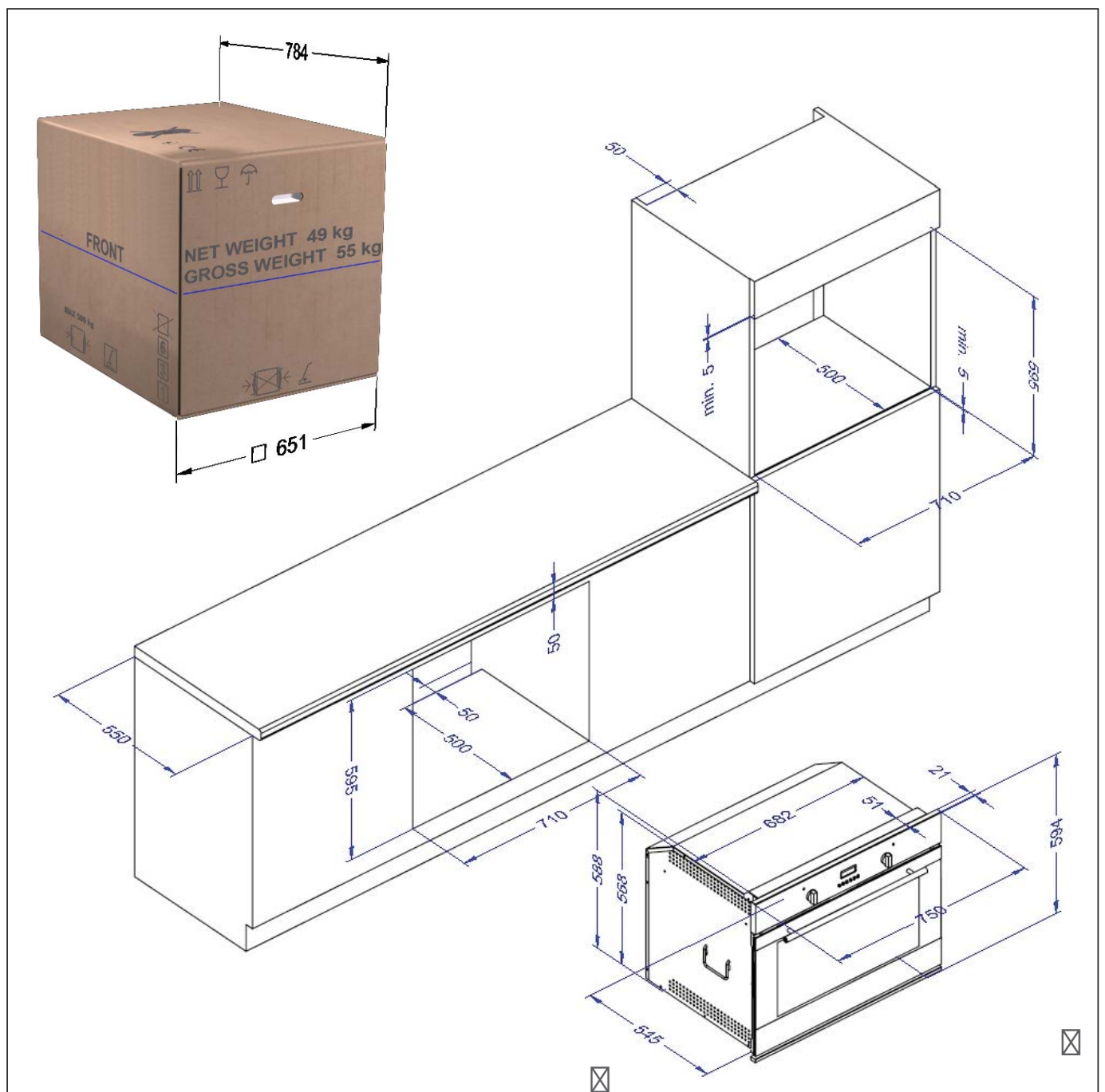
Installation instructions

Flush fitting

The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions.

Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided.

See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.



Electrical connections

Before connecting the oven to the mains power supply, make sure that:

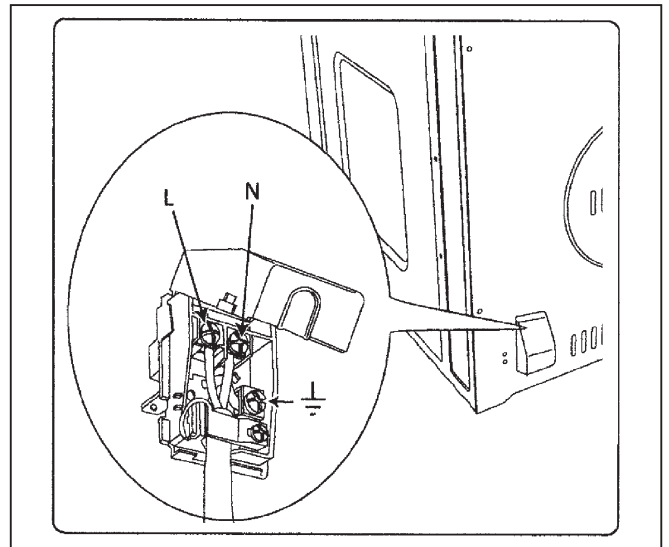
- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement.

The power cable should never reach a temperature 50° C above ambient temperature at any point along its length.

If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class III overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations.

The socket or switch must be easily reachable with the oven fully installed.

N.B. The manufacturer declines all responsibility for damage or injury if the above instructions are not followed.



| CABLE TYPES AND MINIMAL DIAMETERS | |
|-----------------------------------|---------------------------------|
| | SASO |
| H05RR-F 3x1,5 mm ² | H05RR-F 3x2,5 mm ² |
| H05VV-F 3x1,5 mm ² | H05VV-F 3x2,5 mm ² |
| H05RN-F 3x1,5 mm ² | H05RN-F 3x2,5 mm ² |
| H05V2V2-F 3x1,5 mm ² | H05V2V2-F 3x2,5 mm ² |

| TECHNICAL FEATURES | | | |
|--------------------|-------------|-----|--|
| MUFFLE SIZE | Length (mm) | 607 | CAVITY VOLUME (conventional/fan assisted) 75 litres |
| | Height (mm) | 335 | |
| | Depth (mm) | 390 | |

| HEATING ELEMENT POWER RATING | |
|------------------------------|--------|
| Roof element, external | 1100 W |
| Roof element, internal | 1750 W |
| Circular element | 2300 W |
| Bottom element | 1300 W |

Name: Fulgor Milano Australasia Pty Ltd ACN 164 163 982
Address: 14/24-32 Lexington Drive, Bella Vista
Telephone Number: 1300 FULGOR (1 300 385 467)
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:
- Any transport of the Product to a Local Servicing Agent;
 - Any consequential damages from the use of the Product;
 - 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:
- You have provided to the assignee, and the assignee produces, Your Proof of Purchase; and
 - 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.

ITALIAN APPLIANCES
SINCE 1949

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14/24-32 Lexington Drive, Bella Vista, New South Wales 2153