

FULGOR

MILANO

MULTIFUNCTION OVEN - 75CM
Pyrolytic

MODEL OVP7-10

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**This appliance is in compliance with following European directives:
2006/95/CE (LVD), 2004/108/CE (EMC), 2002/95/CE (RoHS), 2002/96/CE
(WEEE), 2002/40/CE.**

IMPORTANT SAFETY INSTRUCTIONS

WARNING - When using this appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **Read All Instructions before Using the Oven.**
2. **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician. Have the installer show you where the fuse or breaker box is located and how to turn off the power to the oven.
3. **Do Not Operate the Oven if it is Damaged or not working Properly including broken glass: electric shock may occur. Disconnect it from the Mains and Call Service.**
4. **Never Use Your Appliance for Warming or Heating the Room.**
5. **Do Not Leave Children Alone** - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Children should be supervised to ensure that they do not play with the appliance.
6. **Do Not Touch Heating Elements or Interior Surfaces of Oven** - Heating elements may be hot even though they are dark in color. Interior surfaces of the oven, including racks become hot enough to cause serious burns. Accessible parts may become hot during use. Young children should be kept away. Do not touch or let clothing or other flammable material come into contact with the heating elements or interior surfaces or racks of the oven during or immediately after use. During the oven operation, the front is heated as well; consequently keep children clear of the oven, specially during self-cleaning. Allow the oven to cool.
7. **Wear Proper Apparel** - Loose-fitting or hanging garments should never be worn while using the appliance. Fabric may ignite and result in personal injury.
8. **Use Only Dry Oven Gloves** - Moist or damp oven gloves on hot surfaces may result in burns from steam. Do not let oven gloves touch hot heating elements. Do not use a towel or other bulky cloth.
9. **User Servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other service should be referred to a qualified technician.
10. **Storage in or on the Appliance** - Flammable materials should not be stored in an oven or near surface units.
11. **Do Not Use Water on Grease Fires** - Smother fire or flame or use dry chemical or foam type extinguisher.
12. **Use Care when Opening Door** - Let hot air or steam escape before removing or replacing food.
13. **Do Not Heat Unopened Food Containers** - Build-up of pressure may cause the container to burst and result in injury.
14. **Keep Oven Vent Ducts Unobstructed.**
15. **Placement of Oven Racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let the oven glove contact the hot heating

element in the oven.

16. **It is recommended that not abrasive detergents and no steam cleaning equipment are used.**
17. **Do Not Clean the Door Gasket** - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move gasket.
18. **Do Not Use Oven Cleaners** - No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
19. **Clean Only Parts Listed in Manual.**
20. **Before Self-Cleaning the Oven** - Remove oven racks and other utensils.
21. **Check Knobs are in Off Position When Finished Cooking** - Always check the position of the oven control knobs when you have finished cooking to make sure they are all in the off positions.
22. **"CAUTION"** - Do not store items of interest to children in cabinets above the oven - children climbing on the oven to reach items could be burned or seriously injured.
23. **Always Disconnect the Electrical Supply before Servicing the Oven.**
24. **Warning!** 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.
25. **Meat probe (if present)** - Only use the temperature probe recommended for this oven.

Product Features

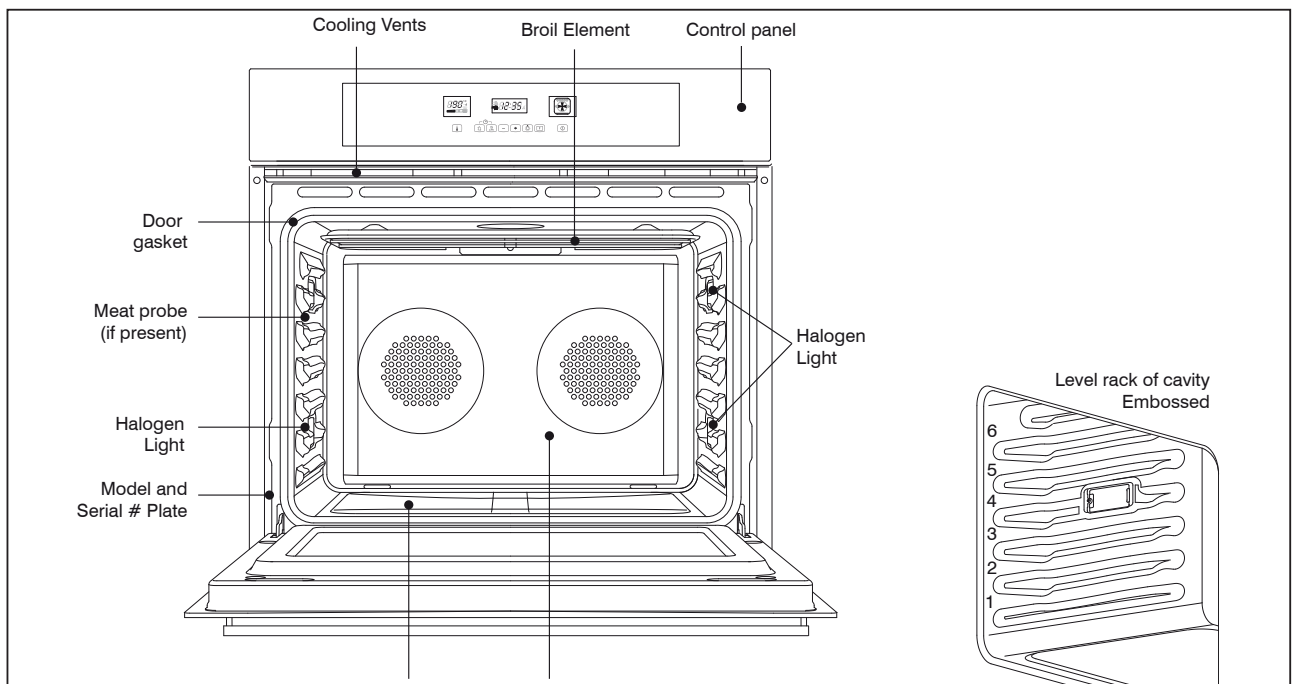


Figure 1

About Your Oven

Above you will find an illustration of an oven showing the components of the oven.

Cooling Fan

The oven has a cooling fan to cool the control panel. You may hear this fan continue to run after cooking and/or cleaning has been completed. The fan will run as long as the oven is hot and the oven's function selector is turned to any position other than "Off". This is normal operation.

Rack Positions

The oven has rack guides at six levels as shown in the illustration. Each level guide consists of paired supports formed in the sidewalls on each side of the oven cavity. The rack should be positioned within the paired supports. Always be sure to position the oven racks, etc. before turning the oven on. Make sure that the rack(s) are level once they are in position.

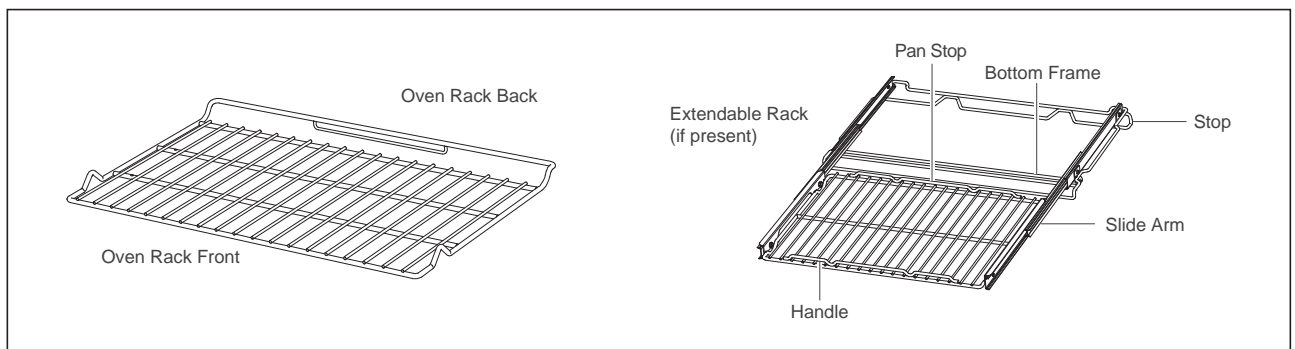


Figure 2

Baking Elements

The oven uses two elements for baking: one located at the top of the oven and the second located below the floor of the oven cavity to provide ease in cleaning the oven cavity.

Grilling Element

The grilling element of the oven is located at the top of the oven cavity. Do not touch the heating element or let oven gloves touch the grilling element. Never use a towel or bulky cloth for an oven glove; they could catch on fire.

Convection Element

The convection elements (not visible) and fans are located at the back of the oven cavity. This element and fan combination performs the cooking when in the convection bake mode. When in any of the convection modes the fan is on, see Table 1.

About Convection Ovens

In a conventional oven, the heat sources cycle on and off to maintain an average temperature in the oven cavity. As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow. In this convection system, the heat is “conveyed” by a fan that provides continuous circulation of the hot air. This European Convection system provides state-of-the-art engineering and advanced design to create the finest convection oven. In standard convection ovens, a fan simply circulates the hot air around the food. The system is characterized by the combination of an additional heating element located around the convection fan and the venting panel that distributes heated air in three dimensions: along the sides, the top and the full depth of the oven cavity. This European Convection system aids in maintaining a more even oven temperature throughout the oven cavity. The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy on the outside yet moist inside. Convection cooking works best for breads and pastries as well as meats and poultry. Air-leavened foods like angel food cakes, soufflés and cream puffs rise higher than in a conventional oven. Meats stay juicy and tender while the outside is flavorful and crisp. By using European Convection, foods can be cooked at a lower temperature and cooking times can be shorter. When using this mode, the standard oven temperature should be lowered by 25°F (15°C). Foods requiring less cooking time should be checked slightly earlier than normal. For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. When using the Convection Roast mode, the standard oven temperature does not need to be reduced.

General Oven Tips

Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Use BOOST mode when a short time is necessary to preheat the oven.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated

Operational Suggestions

- Use the cooking charts as a guide.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25 °F (15 °C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-slick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-slick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance. Store the broil pan outside of the oven.

Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining the selected temperature accurately. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

High Altitude Baking

- When cooking at high altitude, recipes and cooking time will vary from the standard.

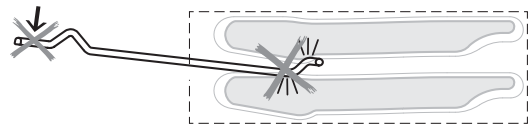
Oven Racks

- The oven has rack guides at six levels as shown in the illustration on Page 5.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#6).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.
Please refer to illustration on Page 5 if there is any question as to which side is the front of the rack.
- The racks are designed to stop when pulled forward to their limit.

CAUTION

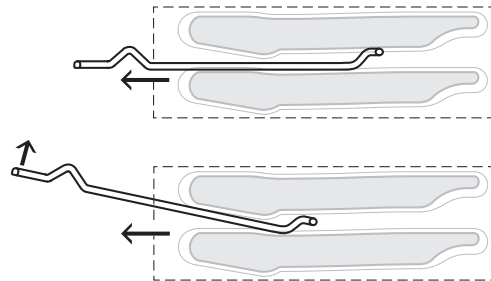
Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

Make sure you do not force it to avoid damage to the enamel.



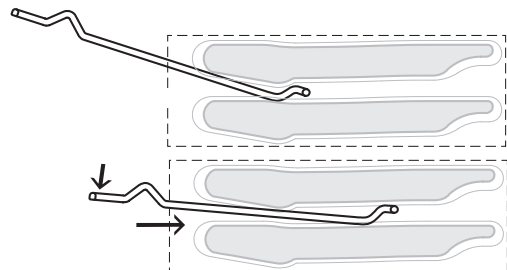
To remove oven rack from the oven:

1. Pull rack forward
2. Lift rack up at front and then remove it



To replace an oven rack:

1. Place rear of rack between rack level guides
2. While lifting front of rack, slide rack in all the way while lowering the front



Oven Extendable Racks

- The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing the food closer to the user.

CAUTION

When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly.

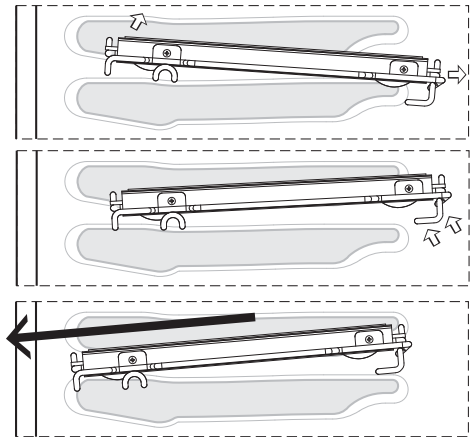
Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.

NOTE: Always remove the extendable rack before self-cleaning the oven.

To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven

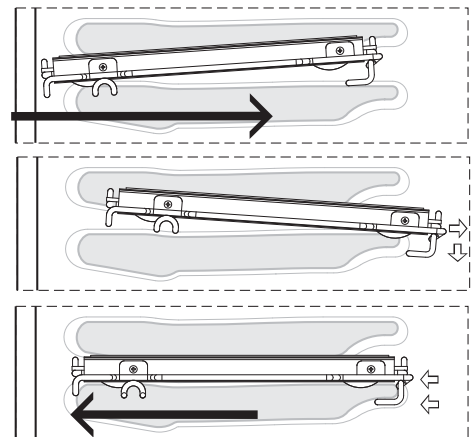
To remove extendable rack from the oven:

1. Lift of rack slightly and push it until the stop release
2. Raise back of rack until frame and stop clear rack guide
3. Pull rack down and out



To replace an extendable rack:

1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide
2. Push all the way in until the back of the rack drops into place
3. Pull both sections forward until stops activate. Rack should be straight and flat, not crooked



Electronic control

Control panel description

The oven control panel is made by three displays and eight touch sensor keys. The displays show:

- Time
- Temperature
- Function

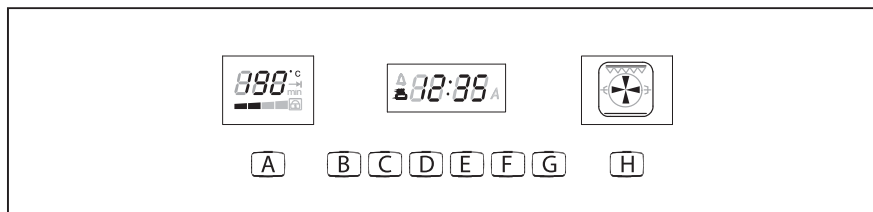


Figure 3

- [A] Touch this key to enable the fast preheat
- [B] This key is used to set the clock, the minute minder and the buzzer volume.
- [C] This key is used to set the cooking duration and the stop time.
- [D] Touch or hold this key in order to decrease the displayed value.
- [E] Touch or hold this key in order to increase the displayed value.
- [F] Touch this key to switch the oven lights on/off.
- [G] This key is used to set the oven functions and the related temperature.
- [H] Touch this key in order to switch the oven on and make it available for any activity or touch it to switch the oven off when it's active.

Power-up

At every power-up, wait for about 7 seconds until a triple beep sounds: the special touch circuit performs a self-calibration and it's important to avoid any touch during this phase.

The latch mechanism runs an automatic self-test: the oven door locks and unlocks. This operation takes about half a minute. The lock symbol on the temperature display turns on:

1. It flashes while the action is in progress.
2. It's steadily on when the door is fully locked.
3. It's off when the door has been unlocked.

Do not try to open the door until the lock symbol has disappeared.

The control shows the time of day blinking, set at 12:00 as the initial value. The time increases every minute, all oven operations are inhibited until the time of day is set.

Setting the time of day

The time of day is always displayed in the 24 hours format. Touch the [B] key (clock/timer) until the word “hour” appears on the clock display. Wait until the time value appears then touch [D]/[E] keys in order to set the proper value. Hold the keys to fasten the decrease/increase operations

After a few seconds the whole time of day value starts flashing: wait until the new time of day is steady.





Figure 4a

Setting the minute minder

Touch the [B] key (clock/timer) until the word “bell” appears on the clock display. Wait until the time value appears again then touch or hold [D]/[E] keys to edit and modify the value. Hold the keys to fasten the decrease/increase operations.

The standard value is 30 minutes, it's possible to modify it in the range between 0 and 240 minutes. The timer has no influence on the oven activities and can be set also when the oven is off.

The time of day is displayed with priority in any case, the bell symbol  in the upper left corner of the clock display shows that the minute minder is set.

When the time expires, the  symbol flashes and the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention. Touch any key to stop it.

The buzzer stops in any case after a 5 minutes time-out.


Setting an oven function manually

1. Touch the [H] key (On/Off) to awake the oven and make it ready for use. A square appears on the icon display and the “On” writing on the clock display.
2. Touch the [G] key (function/temperature) in order to select the desired cooking mode. The clock display shows “Pr00” which correspond to the Light mode.
3. Touch [D] or [E] keys (-/+) in order to browse the list of the available functions. The icon display shows the oven elements used in every function, the temperature display shows the preset temperature per every function.
4. Touch the [G] key again in order to change the temperature. The temperature starts flashing

on its own display, touch [D] or [E] keys (-/+) in order to select the desired value, in a range between a minimum and a maximum, depending on the mode. Check the value on the temperature display.

5. Touch the [G] key once more to confirm the selection otherwise it will be confirmed automatically after a short time.
6. Once the mode is selected, touch [A] key (booster) if you need to fasten the oven preheat. Normally the food must be introduced after the end of preheat in this case.

The oven will work until a maximum time 12hours. Depending on the oven model, the number and type of available functions can be different.

If the selected function works using any heating elements, the  symbol is displayed (it doesn't appear in defrost position).

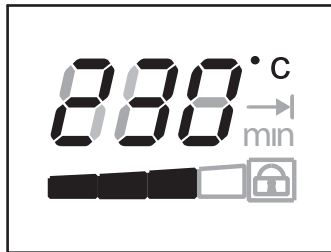


Figure 4b

As soon as the oven starts, the preheat bar on the temperature display turns on, step by step, showing when the oven is at 25%, 50%, 75% and finally 100% of the set-point. As soon as each level is reached, its step becomes steady, the next one start flashing. All the four segments become steadily on when the preheat ends.

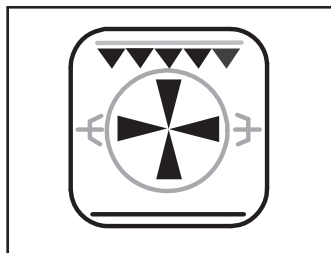


Figure 4c

The icon display shows the oven elements in use (heaters, working fan, turnspit) whenever any function is active.

Touch the [H] key (On/Off) to stop any oven activity immediately. The “OFF” writing appears on the clock display.

Setting an automatic oven function


After having selected a function as described before, the control can be programmed in order to set timed cooking activities. The time program remains active even if the function is changed (exception: pyrolyse). The following options are available:


1. Timed cooking setting the cooking time (duration).
2. Timed cooking setting the end of cooking time (stop time).
3. Delayed cooking setting duration and stop time.

Touch the [C] in order to toggle between cooking duration (cook time) and end of cooking time (stop time): the words “dur” or “End” are displayed respectively.

Touch [D] or [E] keys (-/+) to edit the duration or the stop time when the proper word is displayed:

1. When the word “dur” is displayed, the control shows 30’ as the standard cooking duration. Touch [D] or [E] in order to set the actually desired cooking time in a range between 0 and 240 minutes. As soon as the value is accepted the display switches to clock mode. It will show the time of day, the pot symbol and the **A** letter to indicate that a timed cooking is active. The end of cooking time is updated automatically.
2. When the word “End” is displayed, the control shows the current time as the initial stop time. In order to set the actually desired end of cooking time in a 24 hours range. As soon as the value is accepted the display switches to clock mode. It will show the time of day, the pot symbol and the **A** letter to indicate that a timed cooking is active. The cooking time is updated automatically.
3. Repeat the same operations of point 1 then touch [C] key until End appears. The control shows the “current time + cooking time” as the initial stop time. It’s not possible to lower the end of cooking time below this value.

Touch [D] or [E] keys (-/+) in order to set the actually desired end of cooking time in a 24 hours range. The display will flash End and its value alternatively for a few seconds then it will show the time of day and the **A** letter to indicate that a delayed cooking has been programmed. As soon as the delay time expires, the oven starts and works for the programmed cooking time. The  symbol is displayed.

At the end of any timed activity the control shuts down the oven, the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention, for a maximum time of 5 minutes and makes the time related icons (, **A**) flash on the display.






Touch any keys to silent the buzzer and reset the warning message.


The buzzer doesn’t sound between 22:00 and 8:00 (night mode).


Touch the [H] key in order to stop any activity.


Cooking functions


Each type of oven is provided for various cooking systems.


Icon	Mode Description	Used for...
<input type="checkbox"/>	The light is on only.	---
	In this mode only the internal oven convection fan is ON i.e. there is no oven heating	This mode is used to defrost deepfrozen food.
<input type="checkbox"/>	Only the lower (bottom) oven heating element is activated.	This mode is used to keep foods warm.
<input type="checkbox"/>	In this mode both upper (top) and lower (bottom) oven heating elements are used to heat the oven air. However, no fan is used to circulate the heat.	This is the traditional mode of cooking on one shelf. Therefore only one rack can be used when selecting the Bake mode. Ideal for Appetizers, Biscuits, Coffee Cakes and Cookies.
 <input type="checkbox"/>	This mode is intended to save energy. In particular the oven cooling fan works only when needed e.g. when the oven is hot and the electronics require cooling.	Ideal for frozen or precooked food, and small portions-meals The preheat time is very short and cooking tends to be slower. It is not recommended for heavy loads e.g. large portions or big meal preparation.
	The Convection bake mode uses the upper (top) oven heating element, the lower (bottom) heating element and the convection fan inside the oven.	It can also be used for baking-cooking Appetizers, Biscuits, Coffee Cakes and Cookies on one or more levels.
	The Convection Roast mode uses the Intense upper (top) oven heating element, the lower (bottom) heating element and the convection fan inside the oven.	Ideal for the roasting of whole chickens or turkey.
	The True Convection Bake mode uses the circular or third heating element hidden behind the baffle at the back wall of the oven. The heat is circulated throughout the oven by the convection fan.	Consequently different foods can be cooked simultaneously (maximum three levels) and is suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.

- 

The Ring + Down Convection mode uses the lower + circular heating elements and internal fan. Useful for multilevel cooking of soufflés and pizzas.
- 

The Convection Down mode uses the lower (Bottom) heating element and internal fan. Useful for soufflés, pizzas and pastry dishes.
- 

suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained. Ideal for steak, hamburgers, chicken quarters or chicken breasts.
- 

The Grill mode uses intense heat radiated from the upper (top) heating element. Ideal for preparing toast, browning and grilling.
- 

The standard time is 1.30 h and can be changed. (see page 13) PYRO or self-cleaning mode. Here the oven is automatically cleaned by burning-off cooking residues at high temperature (about 475 °C) from 1h to 3h. During the self-cleaning cycle all fumes produced are filtered and then expelled to ambient.

Bake Tips and Techniques

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat. Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines

- For best results, bake food on a single rack with at least 1" - 1 y" (2,5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25 °F (15 °C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or non-stick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems are found on Page 32.

Bake Chart

FOOD ITEM	RACK POSITION	TEMP. F (C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
Pie			
2 crust, fresh, 9"	2	375-400 (175-190)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	8-10
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Breads			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Pizza			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	475 (246)	15-18

True Convection bake Tips and Techniques



Reduce recipe baking temperatures by 25 °F (15 °C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25 °F (15 °C) when using heatproof glass dishes for a total reduction of 50 °F (30 °C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3 and 4. All four racks can be used for cookies, biscuits and appetizers.
 - 2 Rack baking: Use positions 1 and 3.
 - 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
 - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cake on front of upper rack and back of lower rack (See graphic at right). Allow 1" (2,5 - 3cm).air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.

Tips for Solving Baking Problems are found on Page 32.

Foods recommended for Convection Bake mode:

Appetizers Biscuits Coffee Cakes

Cookies (2 to 4 racks) Yeast Breads

Cream Puffs

Popovers Casseroles and One-Dish Entrees

Oven Meals (rack positions 1, 2, 3)

Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

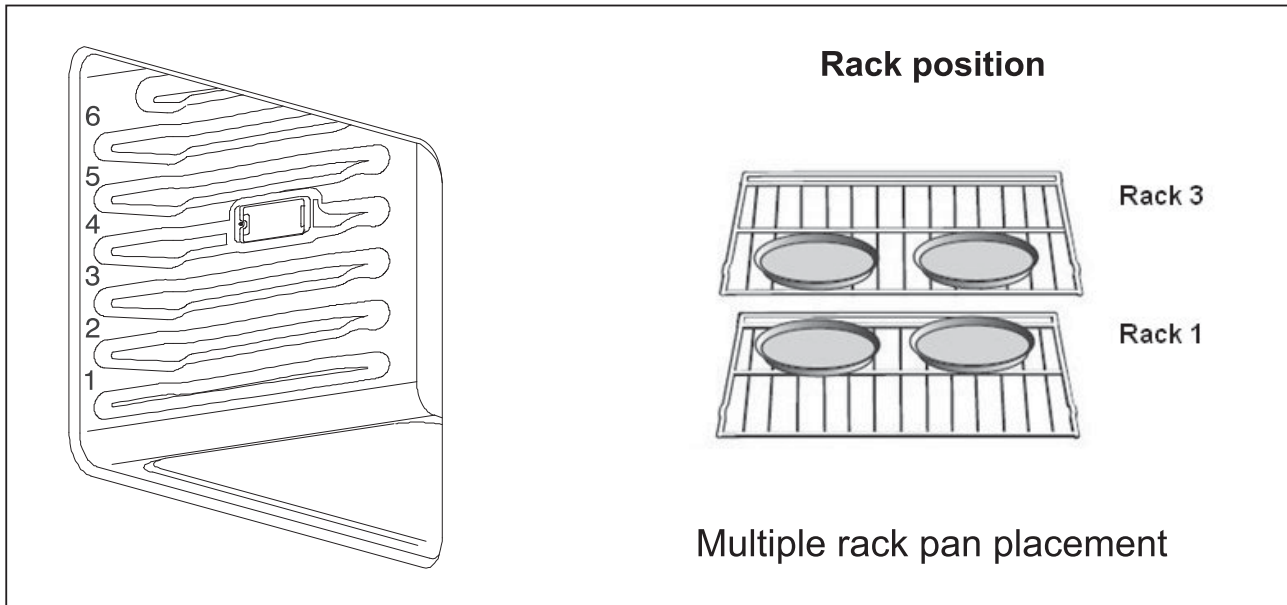


Figure 5

Quick and easy recipe tips

Converting from standard **BAKE** to **CONVECTION BAKE**:

- Reduce the temperature by 25 °F (15 °C).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

Convection Bake Chart

Reduce standard recipe temperature by 25 °F (15 °C) for Convection Bake.

Temperatures have been reduced in this chart.

This chart is a guide.

Follow recipe or package directions and reduce temperatures appropriately.

Double convection cavity

FOOD ITEM	RACK POSITION	TEMP. F (C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	325 (160)	16-18
Bundt Cake	1	325 (160)	37-43
Angel Food	1	325 (160)	35-39
Pie			
2 crust, fresh, 9"	2	350-400 (175-205)	35-45
2 crust, frozen fruit, 9"	2	350 (175)	68-78
Cookies			
Sugar	2	325-350 (160-175)	6-9
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Breads			
Yeast bread loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350 375 (175-190)	12-15
Biscuits	2	375 (190)	6-8
Muffins	2	400 (205)	13-16
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

Convection Roast Tips and Techniques



- Preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on “END” temperature (see cooking chart).
- Double-check the internal temperature of meat/poultry by inserting meat thermometer into another position.
- When roasting a large roast or turkey, roasting pan may need to be rotated during roasting time. This will allow for more even cooking. Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent overbrowning.

Quick and easy recipe tips:

Converting from standard **BAKE** to **CONVECTION ROAST**:

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in CONVECTION ROAST will cook in about the same amount of time.
- The minimum safe temperature for stuffing in poultry is 165 °F (75 °C).

After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary increase the final foodstuff temperature by 5° to 10°F (3° to 6° C)

Double convection cavity

MEATS	WEIGHT (lb)	OVEN TEMP. F (C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. F (C)
Beef					
Rib Roast	4-6	325 (160)	2	18-22 20-25	145 (63) medium rare 160 (71) medium
Riv Eye Roast, (boneless)	4-6	325 (160)	2	18-22 20-25	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	18-22 20-25	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2-3	425 (220)	2	15-20	145 (63) medium rare
Pork					
Loin roast (boneless or bone-in)	5-8	350 (175)	2	18-22	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
Poultry					
Chicken whole	3-4	375 (190)	2	20-23	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1½	350 (175)	2	45-75 total	180 (82)
Lamb					
Half Leg	3-4	325 (160)	2	20-27 25-32	160 (71) medium 170 (77) well
Whole leg	6-8	325 (160)	1	20-27 25-32	160 (71) medium 170 (77) well

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking

Convection Broil (Grill) Tips and Techniques



- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection Broil chart).

Double convection cavity

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING F (C)	INTERNAL TEMP. F (C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (1-½" or more)					
Medium rare	4	450 (235)	145 (65)	11-13	10-12
Medium	4	450 (235)	160 (71)	15-17	13-15
Well	4	450 (235)	170 (77)	16-18	13-15
Hamburgers (more than 1")					
Medium	4	550 (290)	160 (71)	9-11	5-8
Well	4	550 (290)	170 (77)	9-13	8-10
Poultry					
Chicken Quarters	4	450 (235)	180 (82)	18-20	13-15
Chicken Halves	3	450 (235)	180 (82)	25-27	15-18
Chicken Breasts	4	450 (235)	170 (77)	14-16	10-14
Pork					
Pork Chops (1½" or more)	4	450 (235)	160 (71)	13-15	12-14
Sausage - fresh	4	450 (235)	160 (71)	4-6	3-5

* Broil and Convection Broil times are approximate and may vary slightly.
Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking .

Broil (Grill) Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Meals may be brushed with cooking oil or butter to prevent sticking.
- Turn meals once halfway through the cooking time (see Broil chart).

Grill Broil

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING F (C)	INTERNAL TEMP. F (C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (3/4" -1")					
Medium rare	5	5	145 (63)	5-7	4-6
Medium	5	5	160 (71)	6-8	5-7
Well	5	5	170 (77)	8-10	7-9
Hamburgers (3/4" -1")					
Medium	4	5	160 (71)	8-11	6-9
Well	4	5	170 (77)	10-13	8-10
Poultry					
Breast (bone-in)	4	4	170 (77)	10-12	8-10
Thigh (very well done)	4	3	180 (82)	28-30	13-15
Pork					
Pork Chops (1")	5	5	160 (71)	7-9	5-7
Sausage - fresh	5	5	160 (71)	5-7	3-5
Ham Slice (1/2")	5	5	160 (71)	4-6	3-5
Seafood					
Fish Filets, 1" Buttered	4	4	Cook until opaque & flakes easily with fork	10-14	Do not turn
Lamb					
Chops (1")					
Medium Rare	5	5	145 (63)	5-7	4-6
Medium	5	5	160 (71)	6-8	4-6
Well	5	5	170 (77)	7-9	5-7
Bread					
Garlic Bread, 1" slices	4	5		2-2,30	
Garlic Bread, 1" slices	3	5		4-6	

Oven functions

The control can manage many cooking functions, their number and availability depends on the oven model. The temperature range is between 75°C and 250°C for most functions.

Preset temperatures are mainly 190°C for convection modes, 210°C for thermal modes and 230°C for grill functions.

Exceptions are Eco-Bake (preset=190°C), Pyrolyse (fixed 475°C), and warming mode which range is between 50°C and 120°C.

Booster (Fast Preheat)

This function allows to fasten the oven preheating, saving time. When the oven temperature reaches the set-point a continuous acoustic warning signal, about 5 seconds long, recall the attention of the user. Fast Preheat is not available in Grill, Pyrolyse, Eco-Bake, Keep Warm and Defrost. Touch [A] key to enable the function, the writing "Prh" appears on the clock display, the "°C" symbol on the temperature display flashes until the oven reaches the set temperature.

Eco-Bake



This function is defined in order to obtain a consistent energy saving. The cooling fan is initially off and turns on only when the inner parts temperature gets high, then it works with the heating elements. Cooking might be a little bit slower than the standard Bake, especially when the oven is heavily loaded. When this function is active, the writing "Eco" flashes every 5 seconds on the temperature display.

Defrost

This function is used to defrost frozen food in a short time. It doesn't heat up the oven, only the convection fan works. The temperature display shows dEF to indicate that this special mode is active.

Door and commands lock for children safety (pyro)

This is an additional safety functions. The door latch mechanism, managed automatically during pyrolyse can be actuated manually by the user in order to lock the oven door and prevent children from having free access to the oven.

Hold  and  keys simultaneously for about 3 seconds to lock/unlock the door manually. Also the keyboard is disabled while this function is actuated: the display shows a key on the clock display in case of any attempt to touch inactive keys.

Buzzer volume

The buzzer volume can be set, when the control is in stand-by mode, touching first the [B] key until the writing "L1", "L2" or "L3" is displayed (depending on the set volume) then touching the [D]/[E] key. At any touch the buzzer sounds a double beep, selecting the volume out of three available levels.

Night mode

This mode is active between 22:00 and 8:00 overnight. During this period, the buzzer is always silent and the background blue light of the clock display reduces its brightness. Touching any keys will not cause any acoustic feedback.

Care & Cleaning

The ovens feature a pyrolytic self-cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During self-cleaning the oven uses very high temperature [approx 470 °C (885 °F)] to burn away soil and grease. The fumes produced during this function of the oven are then filtered and expelled. You will note however that a powder ash residue will be left on the bottom of the oven after completion of self-cleaning. Once the oven has cooled sufficiently the residue may be removed using a damp cloth or sponge. See the instructions on use of the self-clean (pyrolytic) function on page 27.

WARNING

Make sure all controls are OFF and the oven is cool before cleaning. Failure to do so can result in burns or electrical shock.

For parts of the oven other than the oven cavity the following cleaning methods are recommended:

- **Control Panel** - Use warm soapy water or spray glass cleaner to clean the control panel. With a soft cloth or sponge wash, rinse and dry the control panel thoroughly. DO NOT use abrasive cleaners or steel wool pads; these will damage the surface.
- **Stainless Steel** - To clean, use a standard cleaner designed for stainless steel. We recommend Stainless Steel Liquid Cleaner CSSL or Stainless Steel Pump Pack Cleaner CSSPP. Follow manufacturer instructions. DO NOT USE ABRASIVE MATERIALS SUCH AS STEEL WOOL OR ROUGH SPONGES; THEY WILL SCRATCH THE SURFACE.
- **Front of Oven Door(s) and Handle(s)** - Use warm soapy water or spray glass cleaner to clean the glass door surface. With a soft cloth or sponge, rinse and dry the door front(s) and handle(s) thoroughly. DO NOT use abrasive cleaners or steel wool pads. These will damage the surface.
- **Grill Pan and Rack(s)** - Use warm soapy water. With a steel wool pad, wash, rinse and thoroughly dry the pan and/or rack(s). DO NOT clean the grill pans or racks by leaving them in the oven when running the Self-Clean function.

- **Frame Outside Door Gasket Area** - Make sure oven is cool then use warm soapy water With a non-abrasive plastic scrubbing pad clean the frame surface outside the door gasket area This area must be cleaned by hand because the area outside the gasket does not get hot enough to burn off the soil (see Figure 6)
- **Door Outside Gasket Area** - Make sure oven is cool then use warm soapy water With a non-abrasive plastic scrubbing pad clean the area outside the door gasket area This area must be cleaned by hand because the area outside the gasket does not get hot enough to burn off the soil (see Figure 6)

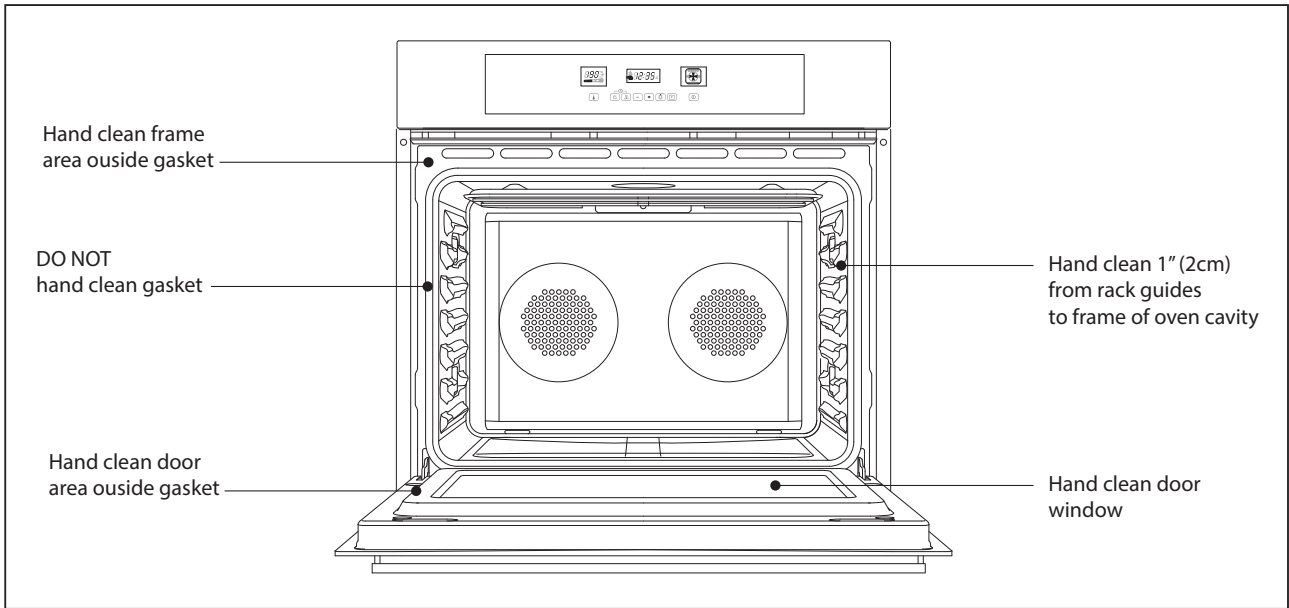


Figure 6

Cleaning and maintenance

Prior to taking any action for cleaning, make sure the apparatus is cut-out from the mains. It is recommended that the oven interior be frequently cleaned. In particular, it should be cleaned every time the grill is used to prevent excessive fouling of the oven interior that may generate fumes or odours during subsequent cooking. Abrasive detergents and steam cleaning equipment should not be used for cleaning.

WARNING

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Ovens provided with the hot air system are less subject to dirt inside.

Self-cleaning cycle (pyrolytic cycles)

Although it is not necessary to perform the cleaning operation each time the oven has been used, do not let the oven get too dirty.

Before performing self-cleaning, take out all accessories (grills, dishes, pans) to avoid damaging them, remove large cooking residues and then close the door, ensuring that it is closed properly.

NOTE

Usually self-cleaning requires 2.30 to 3 hours according to the amount of residue to be removed.

WARNING

Ensure that the door is in the closed position before the self-cleaning cycle starts, otherwise automatic door locking will not be completed. See paragraphs that follows.

When the cycle is finished and the oven has **COOLED COMPLETELY**, remove the burned-off residues of the self-cleaning cycle with a damp cloth.

Self Cleaning setting

Select the proper program to start a cleaning cycle. The temperature display show the writing **-P-** and the icon display shows the elements in use. The clock display starts showing "Pyro" for a few seconds.

The clean time can be set according to the same rules of the automatic functions, and therefore the pyrolytic cycle can be delayed.

The maximum allowed clean time is 3 hours, the minimum 1 hour. The standard time is 1h:30min, the clock display shows **P1:30**. At the end of the self-cleaning activity the display shows "---"

steady and **A** flashing as long as the oven is cooling and the door remains locked. Once the oven is cool enough, the door unlocks and the display shows “**End**”.

Touch [H] key in any moment to stop the oven.

The door remains locked until the oven temperature drops below the safety threshold, at this time the control unlocks the door.

The cooling fan starts as soon as the function is selected and turns to its higher speed when the inner parts get hot. The oven temperature is automatically set to 475°C in order to perfectly clean the cavity.



Figure 7















The control also locks immediately the door in order to guarantee the user safety, given that the temperature inside gets very hot. A lock icon on the temperature display shows the status of the latch mechanism at any time:

- Door unlocked, lock symbol off.
- Door locked, lock symbol always on.
- Latch moving, transition in progress, lock symbol flashing.

Eco-Pyrolyse

When this function is active, the writing “Eco” flashes every 5 seconds on the temperature display. The standard time is 1h:30min and can never be changed, the clock display shows P1:30. It is used in case a light cleaning action is requested.

Cooking mode table with preset, minimum, maximum temperatures (°C) and nominal power (Max Wattage)

MH06	MH05	MODE	T MIN (C)	PRESET (C)	T MAX (C)	HEATING ELEMENTS (MAX WATTAGE)	NAME
Pr00	Pr00		#	#	#		LIGHT
Pr01	Pr01		#	#	#		DEFROST
Pr02	Pr02		50	75	120	3000	KEEP WARM
Pr03	Pr03		120	190	250	3500	ECO-BAKE
Pr04	Pr04		120	210	250	3500	BAKE
Pr05	Pr05		75	190	250	3500	CONVECTION BAKE
Pr06	Pr06		75	190	250	3500	CONVECTION ROAST
Pr07	Pr07		75	190	250	3000	LOWER CONVECTION
Pr08	Pr08		75	190	250	3500	CONVECTION GRILL
Pr09	Pr09		L1	L2	L3	3500	GRILL
Pr10	NA		75	190	250	2600	TRUE CONVECTION BAKE
Pr11	NA		75	190	250	3000	SPECIAL (RING + LOWER)
Pr12	Pr10		475			3500	ECO PYRO
Pr13	Pr11		475			3500	PYRO
Prh	Prh	C°	VARIOUS				FAST PREHEAT

Do-it-Yourself Maintenance Oven Door Removal

WARNING

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

To Remove Door

1. Open the door completely.
2. Lift up the hinge bracket (1).
3. Hold the door firmly on both sides using both hands and close the door.
4. Hold firmly; the door is heavy.
5. Place the door in a convenient location.

To Replace Door

1. Insert the upper arms (2) of both hinges into the slots (3). The recesses (4) must hook on the lips (5).
2. Move the hinge brackets (1) back down into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.

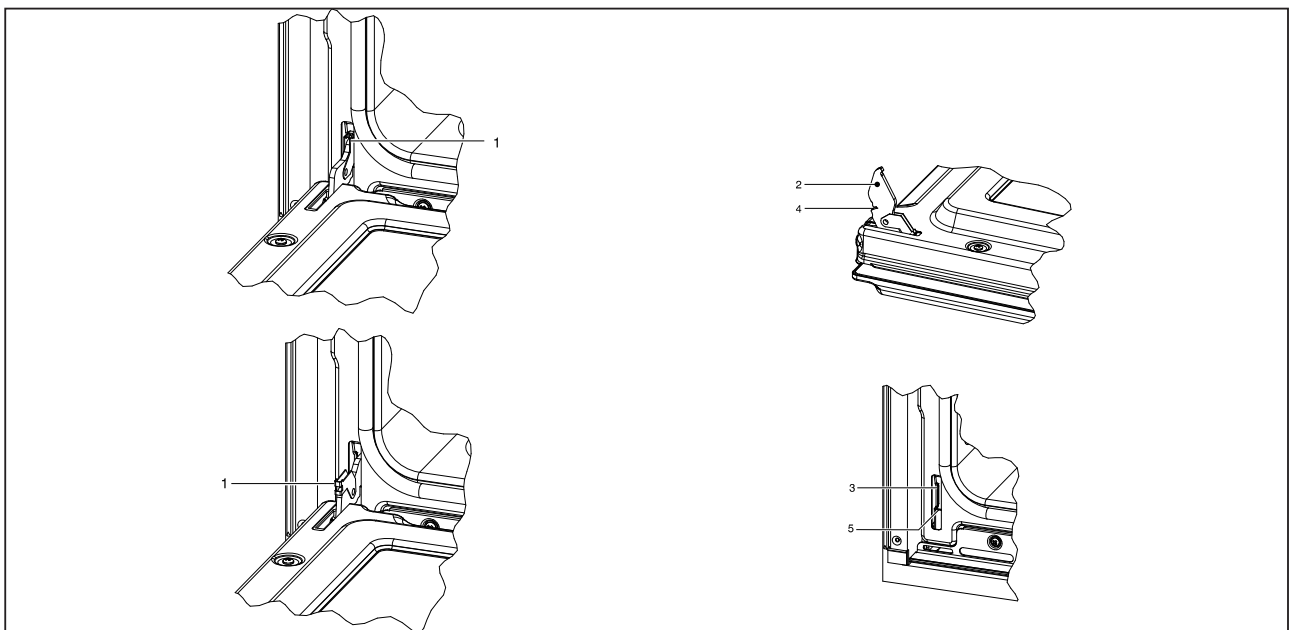


Figura 8

Replacing an Oven Light

- Each oven is equipped with halogen lights located in the lateral walls of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF- CLEAN.
- Each light assembly consists of a removable lens a light bulb as well as a light socket housing that is fixed in place. See figure on this page.
- Light bulb replacement is considered to be a routine maintenance item.

To Replace a Light Bulb

1. Read WARNING on this page.
2. Turn off power at the main power supply (fuse or breaker box).
3. In ovens with lateral racks remove them by unscrewing the four screws.
4. Remove the lens to prise between screw and glass using a screw driver.
5. Remove the light bulb from its socket by pulling it.
6. Replace the bulb with a new one. Avoid touching the bulb with fingers as oils from hands can damage the bulb when it becomes hot.
7. The bulb is halogen: use one with the same type checking Voltage and Wattage.
8. Replace the lens back on.
9. Replace the racks if it is provided with the oven model.

Turn power back on at the main power supply (fuse or breaker box).

WARNING

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

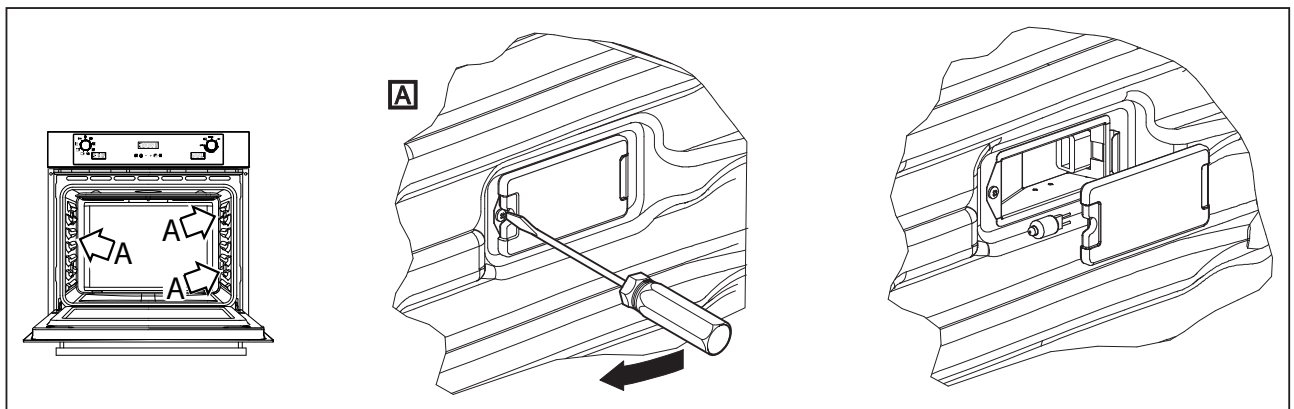


Figura 9

Solving Baking Problems

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts from page 16 to 23 for the correct rack position and baking time.

Baking Problem	Cause
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or have soggy crust	<ul style="list-style-type: none"> • Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Baking temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

Failure declarations and error codes

The control is continuously checking the status of the system. If an abnormal condition is detected for more than 1 minute, a failure occurs:

- The heaters and the other loads are disabled.
- The display shows a “E” letter flashing, followed by a numeric code that depends on the kind of failure.
- The control emits an acoustic warning signal that will last for some minutes.

To reset a failure declaration, first remove the cause of the failure then touch the [H] key (OFF).

Error code table.

Error	Description
E001	Temperature sensor shorted.
E004	Electronic boards over temperature.
E008	Latch time-out overflow.
E016	Oven cavity overheating
E017	Temperature sensor disconnected or broken
E032	Wrong oven model configuration

If You Need Assistance or Service

Do not attempt to repair the appliance yourself. Any work performed by unauthorized personnel may void the warranty. You will find the model number and serial number information on the rating plate located on the frame to the left of the oven opening.

Installation Introduction

Please read these instructions COMPLETELY AND CAREFULLY. They will save you time and effort and help to ensure optimum oven performance. Be sure to observe all WARNINGS. These installation instructions are intended for use by a qualified installer. In addition to these instructions the oven must be installed in compliance with the current Australian Standard.

Tools You Will Need

The following tools are needed to install your new oven:

- Tape measure and straightedge or ruler
- Pencil
- Phillips screwdriver
- Level
- Wire cutters and wire stripper
- 1" hole saw
- Hand or saber saw.

Power Requirements

The oven must be supplied with the proper voltage and frequency. The oven is manufactured to be connected to a three wire single phase 230-240 VAC 50/60 Hz electrical supply. The oven must be supplied with copper wires ONLY. A qualified electrician must perform the electrical wiring and hook-up of your oven. After installation is complete have the electrician show you where the main disconnection is and which of the circuit breakers/fuses are for the oven.

Choosing Oven Location

Carefully select the location where the oven will be placed. The oven should be located for convenient use in the kitchen but away from strong drafts. Strong drafts may be caused by open doors or windows or by heating and/or air conditioning vents or fans. Make sure that electrical power can be provided to the location selected.

Steps For Installation

The following pages provide the necessary information for proper installation of the oven arranged as follows:

- Technical Data
- Installation Cut-out Dimensions
Required Clearances and Mounting instructions for:
-Wall Installation Single Oven
- Electrical Supply and Wiring Requirements
- Electrical Connections for 3-Wire Circuit.

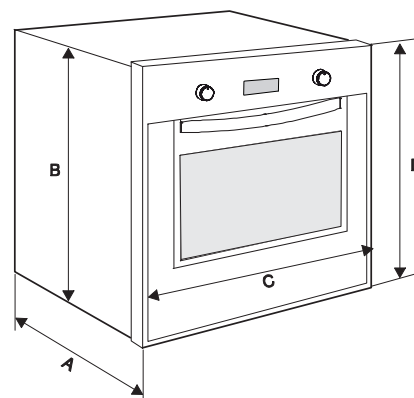
Technical Data

Single Oven

For cut-out dimensions see next page.

Preparing Location

Single Oven Model	Electrical Ratings and Maximum Nominal Connected Load			
	Volts	Hertz	Amperes	Watts
75cm	240	50/60	15.4	3700
Single Oven Model	Overall Dimensions			
	A	B	C	D
75cm	609 ta glass	690	754	707



Dimensions in mm

Figure 10

Wall Installation, Single Oven

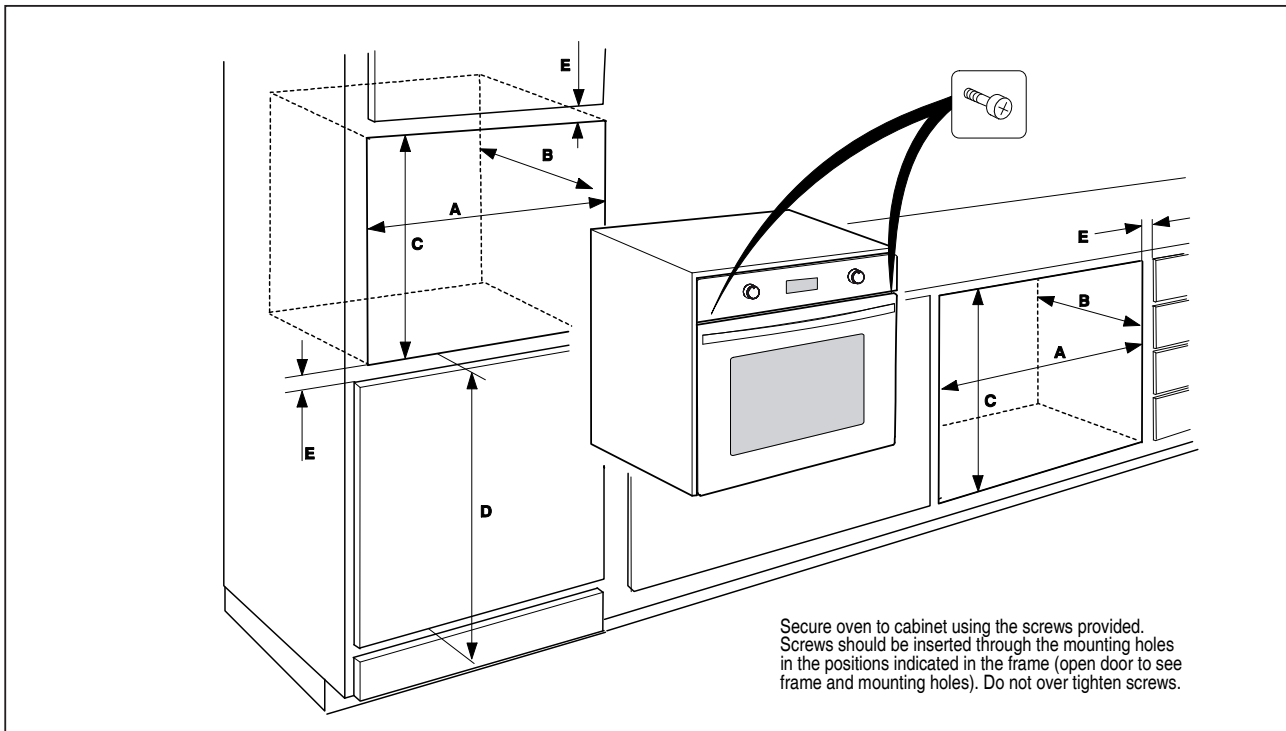


Figure 11

Note:

1. Do not slide oven across floor. Damage to floor covering or floor could result.
2. The oven support surface must be a minimum 19 mm thick plywood platform, solid, level and flush with the bottom of the cabinet cut-out.
3. Use extreme caution when moving or installing the oven. It is very heavy.
4. Be very careful when moving or installing the oven to avoid damage to the oven frame or damage to the cabinets.
5. Be sure to level oven. An oven that is not level may provide poor or inconsistent baking results.
6. Be careful when placing oven. DO NOT pinch the wiring between the oven back or wall and the inner cabinet wall or floor.

WARNING

Securely fasten oven to cabinet using the screws provided. Failure to do so could result in oven moving or tipping during use and causing damage to the oven or cabinets or personal injury.

See Figure 10

Ltr.	DESCRIPTION	DIMENSION (mm)
A	Cut-out Width	722
B	Cut-out Depth	590
C	Cut-out Height	692
D	Floor Bottom of Cut-out	865
E	Minimum Spacing	13

Electrical Supply

Before installing the oven have a qualified electrician verify that your home is provided with adequate electrical service and that the addition of the oven will not overload the circuit on which it is to be installed. A separate three-wire single phase 230-240 V 50/60 Hz circuit is required. If the supply cord is damaged,

it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

!!WARNING!!

ELECTRICAL SHOCK HAZARD

- The electrical power to the oven circuit must be shut off while line connections are being made.
- Do not use an extension cord with this appliance.
- Electrical ground is required on this appliance.
The free end of the yellow/green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.
- A qualified electrician must install the appliance.
- The oven must be earthed in accordance with the current Australian Standard.
NOTE: This appliance must be correctly installed and serviced by a suitably qualified person, strictly in accordance with AS/NZS 3000 wiring rules.
- The oven must be connected to the mains through a multipole circuit breaker with a contact-to-contact gap of at least 3 mm. Marking sure that the earth wire is not disconnected.

Failure to follow these instructions could result in serious injury or death.

Wiring Requirements

Before making connections make sure the power is off and read and observe the following:

- A separate three-wire single phase 230-240V 50/60 Hz circuit is required for the oven.
- The oven must be connected with **COPPER WIRE ONLY**.
- The oven must be installed to conform with the current Australian Standard.
- Wire size (**COPPER WIRE ONLY**) and connections must be suitable for the rating of the appliance per the current Australian Standard.

Connecting The Oven To The Mains

For connecting use a flexible rubber cable of the H05SS-F type (3x2.5 mm² min) remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required. To connect the cable to the oven proceed as follows (see fig 12):

- 1 Remove the two upper oven covers (1) by unfastening the relative self-tapping screws (2). Unfasten the nut (3) for the cable holder and feed the cable through the hole leaving enough cable slack to avoid stretching.
- 2 Remove about 12 cm of outside insulation from the cable and shorten the two active wires (live and neutral) to 6cm. Leave the length of the earth wire as it is. Remove about 1cm of insulation from each of the three wires and then connect each wire to the terminal block. Ensure that each wire is connected appropriately (L is for the Live wire, N is for the Neutral wire and the earth wire is indicated with the traditional dashed triangle).
- 3 Tighten the two cable holder screws so as to ensure that the mains cable is held firmly in place.

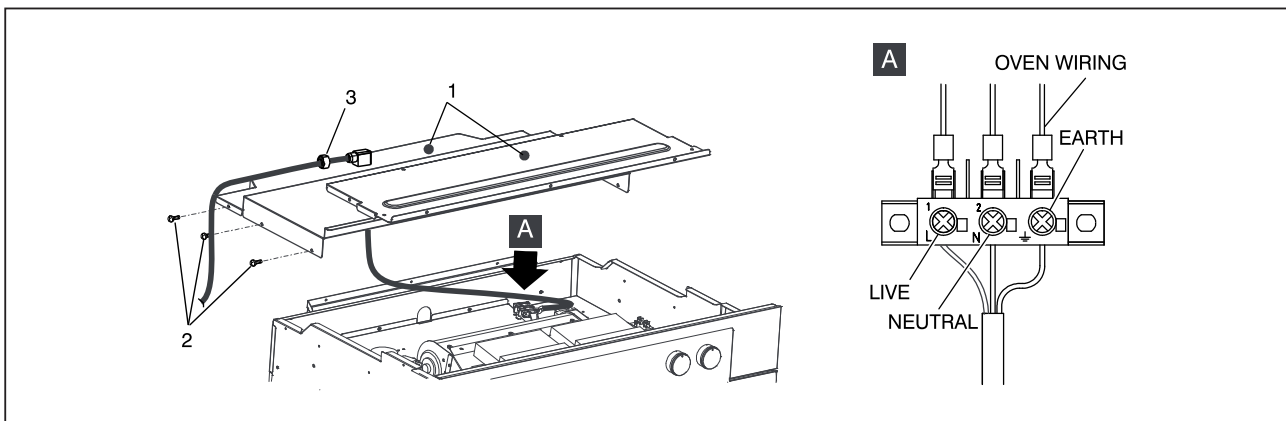


Figure 12

NOTES

NOTES

This warranty is provided by:

Name: Fulgor Milano Australasia Pty Ltd ACN 164 163 982
Address: 14/24-32 Lexington Drive, Bella Vista
Telephone Number: 1300 FULGOR (1300 385 467)
Email Address: contact@fulgor.com.au
Website: www.fulgor.com.au

This Warranty is provided for the following Product: (please fill in details upon purchase)

Product Name: _____

Model Number: _____

Date of Purchase: _____

1. Warranty Period

1.1 Domestic Warranty

Fulgor Milano Australasia warrants that any Product purchased from it, and when used in accordance with the Instructions for household or personal use, shall be delivered free from defects in workmanship and materials and will perform for a period of two (2) years from the date of purchase.

1.2 Commercial Warranty

Fulgor Milano Australasia warrants that any Product purchased from it, and when used in accordance with the Instructions for Commercial Use, shall be delivered free from defects in workmanship and materials and will perform for a period of one (1) year from the date of purchase.

2. Exclusions from Warranty

2.1 This Warranty does not cover:

- i. Abuse;
- ii. Misuse;
- iii. Any damage sustained by a product whilst being transported;
- iv. Other defects not related to materials or workmanship;
- v. Consumable items including, but not limited to, replacement of light globes, glass breakage due to impact;
- vi. Damage or failure caused to the Product by unsuitable physical or operating environment.

3. Warranty Claim

3.1 To make a Claim you must:

- a) Contact your nearest Local Servicing Agent, details of which are on Fulgor Milano Australasia's website listed above; and
- b) Provide Proof of Purchase and this Warranty to the Local Servicing Agent.

3.2 Upon receipt of a valid Claim, a Local Servicing Agent will attend your premises to inspect the Product.

3.3 Where a Product is found to be defective, Fulgor Milano Australasia will, at its option and expense, repair or replace the Product or the defective material or part. If Fulgor Milano Australasia repairs or replaces a defective Product, the warranty period for any Product repaired or replaced does not extend beyond the original Warranty Period.

3.4 Where the Product is located outside the Normal Servicing Area, You must pay for the cost of the nearest Local Servicing Agent to attend your premises.

- 3.5** If You are unable to provide Proof of Purchase, Fulgor Milano Australasia will not be obliged to repair or replace the defective Product.
- 3.6** Fulgor Milano Australasia will not be responsible for any costs or expenses, loss or damage, associated with:
- a) Any transport of the Product to a Local Servicing Agent;
 - b) Any consequential damages from the use of the Product;
 - c) The de-installation and re-installation of the Product at Your premises to make the Product available for inspection and servicing/repair, or any consequential damage caused by de-installation and re-installation of the Product.
- 3.7** You may assign this Warranty. An assignee of this Warranty may only make a Claim where the following conditions are met:
- a) You have provided to the assignee, and the assignee produces, Your Proof of Purchase; and
 - b) Any claim by an assignee is made within the original Warranty Period.

4. Statutory and Other Legal Rights

- 4.1.** Your rights under this Warranty are in addition to and do not affect in any way any other rights or remedies that you have under any law which relates to the Product.
- 4.2.** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

5. Definitions

“Claim” means a claim made under this Warranty.

“Commercial Use” means use that is not household or personal use;

“Fulgor Milano Australasia” means Fulgor Milano Australasia Pty Ltd ACN 164 163 982;

“Instructions” means any instructions provided by Fulgor Milano Australasia for the use of the Product;

“Local Servicing Agent” means a servicing agent which has been appointed by Fulgor Milano Australasia, to service a Product;

“Normal Servicing Area” means an area where a Local Servicing Agent has been appointed by Fulgor Milano Australasia to service Products;

“Product” means the product of Fulgor Milano Australasia that this Warranty applies to;

“Proof of Purchase” means the receipt issued to You at the point of sale;

“Warranty” means this warranty statement;

“Warranty Period” means the applicable warranty period depending on whether it is commercial warranty or domestic warranty;

“You” means you the purchaser of the Fulgor Milano Australasia Product.