

FULGOR

MILANO



SO FIA

ENDLESS PASSION FOR COOKING

RANGE TOP 30" ELECTRIC INDUCTION



USE & CARE MANUAL
GUIDE D'UTILISATION ET D'ENTRETIEN
MANUAL DE USO Y CUIDADO

Dear Customer,

Thank you for purchasing a Fulgor Milano product. Fulgor Milano is committed to excellence and our signature technologies provide you with professional tools for your kitchen. One of our central philosophies is continuous investment in research that is rooted in developing life enhancing technology. Our goal is to deliver products that are worthy of your family recipes and that will breathe life into your kitchen, the heart of your home. We invite you to enjoy your new Fulgor Milano product with same amount of care and attention that we have put into creating it.

Your Life | Our Passion

Gianni Nencofetti

Pay attention to these symbols present in this manual:



WARNING

- This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.
- You can be killed or seriously injured if you don't follow these instructions.

READ AND SAVE THESE INSTRUCTIONS.



WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNINGS FOR ELECTRIC INSTALLATION



WARNING

- Installation and service must be performed by a qualified installer or service agency.
- **The models may be powered at 240V or 208V.**

CAUTION

- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.

Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note:

This equipment complies with part 18 of the FCC Rules.

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the equipment and receiver.
- Connect the equipment into an outlet or a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.



WARNING

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may effect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

IMPORTANT: Save these instructions for the local electrical inspector use.

INSTALLER: Please leave this manual with owner for future reference.

OWNER: Please keep this manual for future reference.

TABLE OF CONTENTS	PAGE
1 - Safety Precautions	3
2 - Rangetop Safety Instructions	4
Safety for the Cooktop	4
Warnings for Electric Installation	4
3 - Features of your Oven	5
4 - Features of your Cooktop	6
5 - Element and Control Setting	7
Control knobs and power level adjusting	7
6 - Advice on cooking	9
Setting Recommended Use	9
7 - Induction Cooktop Operation	10
Before using the cooktop for the first time	10
8 - Cookware	11
How INDUCTION heating works	11
Pots and pans and how to use them	11
9 - Cleaning the Cooktop	12
10 - Resolution of operational problems COOKTOP	13
11 - Assistance or Service	14
12 - Fulgor Milano WARRANTY for Home Appliances	15



IMPORTANT INSTRUCTION

Please read all instructions before using this appliance.



WARNING

When properly cared for, your new rangetop has been designed to be a safe, reliable appliance. **Read all instructions carefully before using this range. These precautions will reduce the risk of burns, electric shock, fire, and injury to yourself and others. When using kitchen appliances, basic safety precautions must be followed, including the following:**

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the appliance unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this rangetop only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of appliance is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.



WARNING

- **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.
- **NEVER PICK UP A FLAMING PAN.** You may be burned.
- **ALWAYS** have a working **SMOKE DETECTOR** near the kitchen.
- **LEAVE THE HOOD VENTILATOR ON** when flambéing food.

To reduce the risk of burn injuries during cooktop use, observe the following:

- **NEVER** use this appliance as a space heater to heat or warm the room.
- Children or pets should not be left alone or unattended in an area where appliances are in use.
- They should never be allowed to sit or stand on any part of the appliance.
- Do not store flammable materials on or near the cooktop.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam.
- Never leave the cooktop unattended when in use.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop.
- Wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.
- Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface.



CAUTION

Do not allow pans to boil dry.



CAUTION

Do not store items of interest to children above the appliance. If children should climb onto the appliance to reach these items, they could be seriously injured.

Safety for the Cooktop

Use Proper Pan Size

- This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units

- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do Not Cook on Broken Cook-Top

- If cook-top should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean Cook-Top With Caution

- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Warnings for Electric Installation




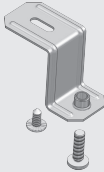
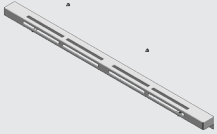
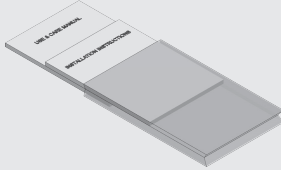
WARNING

Installation and service must be performed by a qualified installer, service agency or the gas supplier.



CAUTION

- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.
- Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

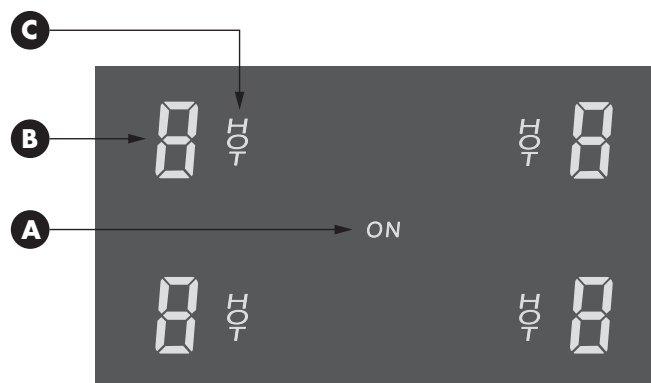
CONTENTS OF YOUR RANGETOP PACK					
	QTY	DESCRIPTION		QTY	DESCRIPTION
	1	RANGETOP COOKER		2	FIXING BRACKETS
	1	ISLAND TRIM THREE FIXING SCREWS			MANUAL & GENERAL DOCUMENTATION
				1	"INSTALLATION INSTRUCTIONS"
				1	"USE & CARE"

FEATURES OF YOUR COOKTOP



Position 1	2300W (Boost 3700W)	9"	(230mm)	induction element and control
Position 2	1400W (Boost 2200W)	6" ½	(165mm)	induction element and control
Position 3	1850W (Boost 3000W)	7" ¾	(200mm)	induction element and control
Position 4	1850W (Boost 3000W)	7" ¾	(200mm)	induction element and control
Position 5	Led Display			

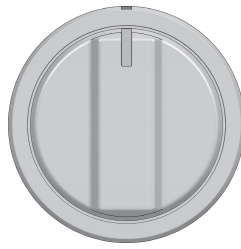
DISPLAY UNIT INDICATIONS



- A - ON display
- B - Power level display
- C - Residual heat display

NOTE: power levels are indicative and can vary according to the pan used or the settings made.

ELEMENT AND CONTROL SETTING

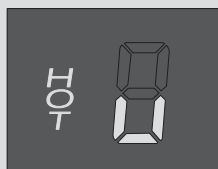


Control knobs and power level adjusting

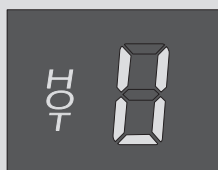
The placement of each knob corresponds to the placement of the induction element that it controls.

To turn on any, PUSH and TURN the knob clockwise to the required setting, of the according cooking zone can be increased between a minimum of 1 to a maximum of 9. To reduce the power of the cooking zone again it is necessary to turn the knob anticlockwise.

The current power level is displayed on the display unit of the hob.

**Melting function**

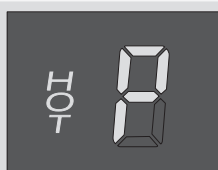
If the knob is turned clockwise from zero position the first "power level" reached is the melting function. The according 7 segment display unit shows this "u" symbol. The melting function is used to heat up the bottom of the pot (40°C inside the pot). This function is used to melt food. The maximum time for using the melting function is limited to 2 hours.

**Warming function**

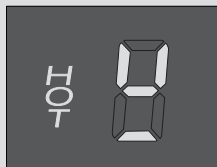
The warming function is the second "power level" which will be selected when turning the knob clockwise. The according 7 segment display unit shows this "U" symbol. The warming function is used to heat up the bottom of the pot to 70°C (65°C inside the pot). Using this function the food can be kept warm or it can be used to warm up food gently. The maximum time for using the warming function is limited to 2 hours.

**Automatic Heat Up time function**

To activate the heat up time automatic press and turn the knob counterwise in overwind position "A" until a beep sounds and the "A" symbol on the display starts blinking waiting for an input. Within the next 10s a valid cooking level has to be selected from 1 to 8. This will be the cooking level after a defined time of higher power output at level 9. The 7 segment display alternates between "A" and the selected cooking level. If the knob is turned clockwise by selecting level 0, level 9, (warming, melting) or in any position counterwise the automatic heat up function will be turned off.

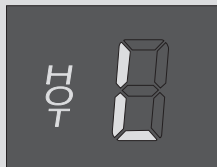
**Booster function**

To activate the boost function press and turn the knob clockwise in overwind position "P" until a beep sounds. The symbol is as shown "P" and will be displayed. After 10 minutes the boost function will be automatically switched off and the "P" is not shown on the display anymore and the induction control will be set automatically at level 9.



Cookware recognition function

The cooking level of cooking zone can be selected by turning the knob to the according position even if no pot is in place. The output of power starts automatically as soon as an appropriate pot is put on the cooking zone. If no pot is being detected the display changes to the shown "pot missing" symbol after a short time. This symbol will be shown until a appropriate pot is put on the cooking zone or the maximum time of 10 minutes expired. The same applies if the pot is removed during normal cooking. After 10 minutes without detected pot the cooking zone switches off automatically and can only be activated again after returning the knob into the OFF position.

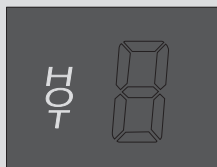


Control Lock function

The control lock is a device that protects the appliance from accidental or inappropriate use. With all cooking zones turned off, simultaneously press and turn the first two left knobs counterwise in overwind position "A". They need to be hold in that position for a least 2s until the symbols "L" appear on the displays, then release the knobs.

In order to deactivate the CL function repeat the same procedure as for activating. After unlocking all knobs have to be turned back in the zero position (if any knob was in a position different from zero). The control is than off and can be operated as expected.

NOTE: If the knobs are not hold in the OWL position for long enough the CL will not be enabled / displayed. If the knobs are hold in that position for more than 30 seconds the input is considered to be invalid and a error message "Permanent use of key" will be displayed (flash symbol).



Residual Heat indication

Cooking zones which are already switched off can still have a hot glass surface. In order to warn and protect users from burning themselves this condition is visualized, the residual heat measurement is done from the temperature sensor of each inductive cooking zone..

When the measured temperature drops below 60°C on the glass the symbol indicating the hot surface disappears.

Some traditional methods of cooking, such as double boiler (bain-marie) for creams, sauces, chocolate, etc. are no longer necessary, because now you can cook these directly in the pan, thanks to perfect power regulation and even temperature distribution of the induction system.

You can use the "Booster" function with water and soups until they boil, then use a lower level immediately to avoid too much steam and to save energy.

When frying heat the oil to the highest power level, then turn down if needed to a medium level when adding food to the pan.

Always use pots and pans with a proper lid.

Reduce the selected power in the cooking area in time, in the case of water do not let it boil unnecessarily for too long.

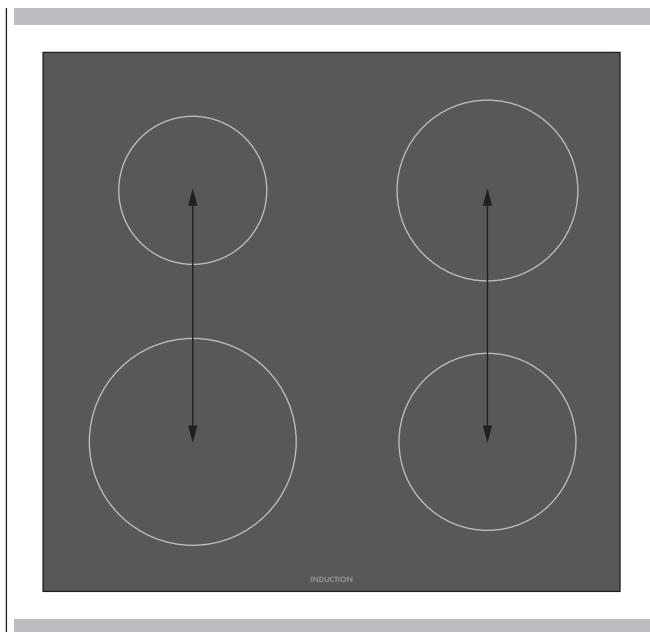
Always choose containers of an adequate size for the amount of food to be cooked. A large pot which is not completely full consumes a lot of energy.

For the best cooking results, metal pots and pans with a flat bottom are recommended. Make sure the bottom of the pan corresponds with the cooking area indicated on the glass.

To save energy cook vegetables and potatoes in a small amount of water. Do not heat empty pans otherwise they may be damaged and can also ruin the glass cooking area.

Before using the cooktop for the first time

- All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process.
- Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended. It only takes a minute and puts a clean, shiny coating on the glass top before its initial use.
- There may be a slight odour during the first several uses: this is normal and will disappear.



- Optimum cooking result depends on the proper cookware being selected and used.
- The cooking surface will hold the heat and remain hot over 20 minutes after the elements have been turned off.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Do not allow pans to boil dry. This can damage the pan, element and /or cooktop.
- Do not slide cookware across cooking surface it may scratch the glass
- Using cast iron cookware on the glass cooktop is not recommended. Cast iron retains heat and may result in cooktop damage.

Power Sharing

One generator controls 2 elements, or two cooking zones within a heating section share the power of one generator. Power Sharing is activated when both elements in the same cooking zone are activated and one element is set for Boost (P). The element that is not set for Boost will change to a lower power level. This is called Power Sharing: The latest set cooking level has priority.

! IMPORTANT

Automatic Switch OFF

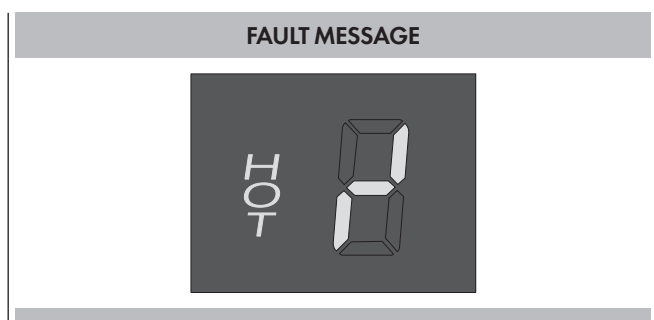
The induction hob has an automatic device which limits the duration of use. Depending on the chosen cooking level a maximum operation time limitation is defined, the safety device will be activated only if no change of cooking level is done. If this maximum operating time is exceeded on a cooking zone this cooking zone is being switched off, a short beep sounds and if the zone is hot the "residual heat" symbol is showed. In order to reactivate this cooking zone the control knob has to be turned back into OFF position.

! IMPORTANT

Overheating status of cooking zone

If the hob is used on full power for a long period, the electronics could have trouble cooling down if the room temperature is high. To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is managed automatically to protect itself.

Permanent use of keys



If the knobs have been kept rotated in the "A" or "P" positions for more than 30 seconds a fault message will appear on the display.

Cookware "noise"

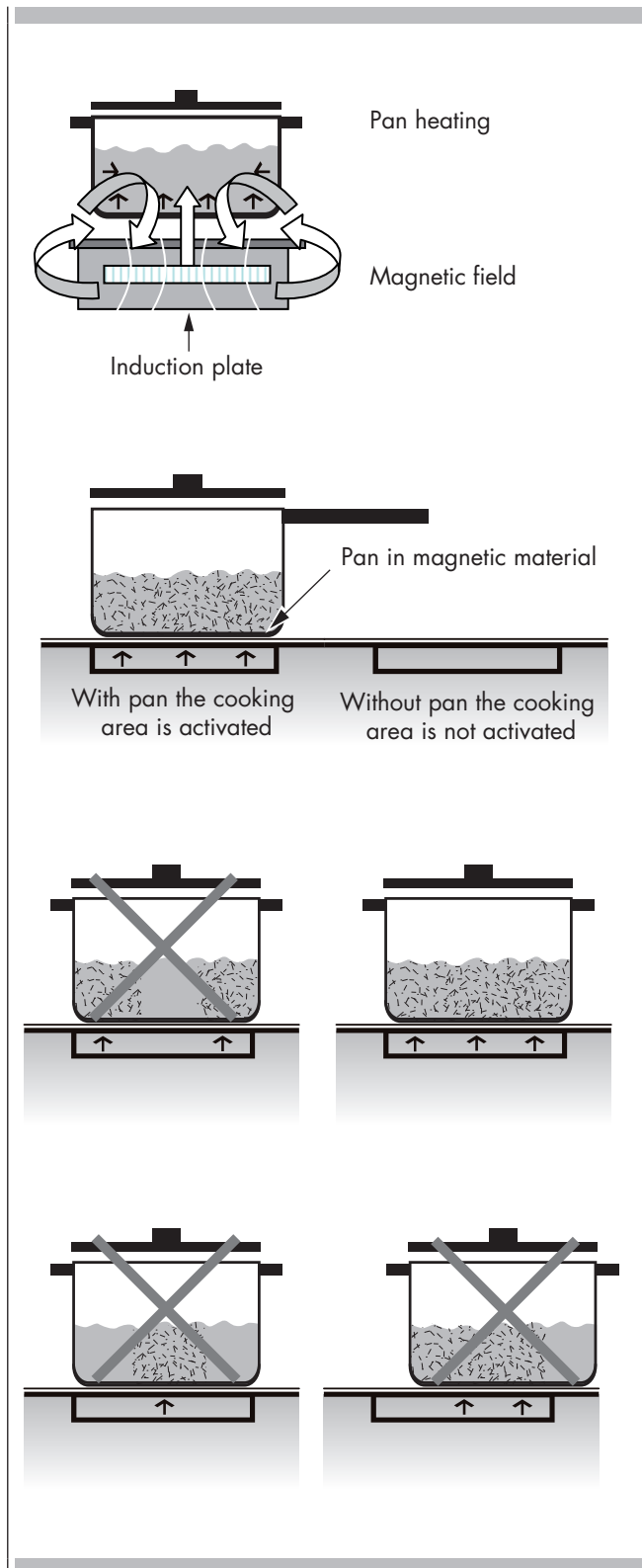
When using adjacent elements that are set at certain power level settings, magnetic fields may interact and produce a low whistle or intermitted "hum". Pans that completely cover the element ring will produce less noise. A low "humming" noise is normal particularly on high settings. These noise can be reduced or eliminated by lowering or raising the power level settings of one or both of the elements.

How INDUCTION heating works

There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field which activates when it comes into contact with suitable pots and pans (**magnetic material**).

The pan on the hob warms up instantly, while the hob remains cold.

There is no loss of heat. The heat generated in the pan lets you cook quickly, saving time and energy.



Pots and pans and how to use them

ATTENTION

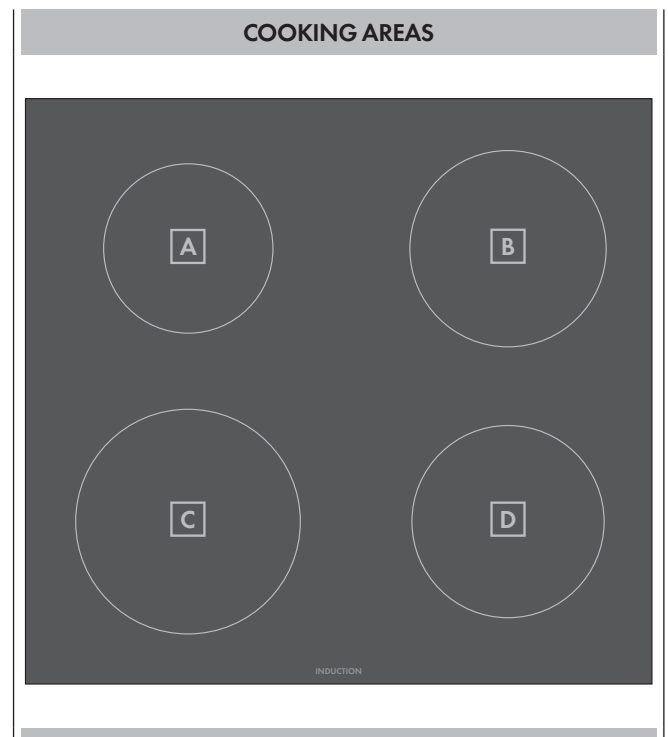
There is an electronic circuit inside the induction hob must be made of ferromagnetic material. They can be made of enameled steel, cast iron or special pans of stainless steel for induction.

To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminum.

The display of the cooking area will show if the pan is suitable, if the power Indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.

The pots and pans must be placed precisely in the middle of the cooking area.

In some cooking areas an internal diameter is indicated, with a lighter outline.



Use the minimum size pan shown for each cooking element.

Diameter pan size

A	3" ¾ (9,5 cm)	minimum diameter pan size
B	5" ¾ (14,5 cm)	minimum diameter pan size
C	5" ¾ (14,5 cm)	minimum diameter pan size
D	5" ¾ (14,5 cm)	minimum diameter pan size

CAUTION

Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

CAUTION

Do not use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

Apply a small amount of cooktop cleaning specific ceramic crème on a daily basis. this provides a protective film that makes it easy to remove water spots or food splatters. The temperature of the cooking surface reduces the protective qualities of this cleaner.

It must be reapplied before each use. Use a clean cloth and apply cooktop cleaning crème before each use to remove dust or metal marks that can occur on the counter level surface between uses.

FRAME

(Stainless steel models)

Always wipe with the grain when cleaning. For moderate/heavy soil, use BonAmi® or Soft Scrub® (no bleach).

Wipe using a damp sponge or cloth, rinse and dry.

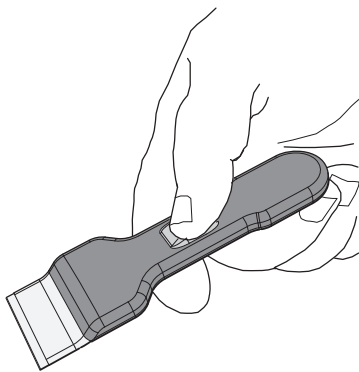
DAILY CLEANING TECHNIQUES

Clean the surface when it is completely cool with the following exception.

CLEANING THE COOKTOP

Remove these soils immediately with the razor blade scraper:

- Dry Sugar
- Sugar Syrup
- Tomato Products
- Milk



USE DAILY

Wipe off splatters with a clean, damp cloth; use white vinegar if smudge remains; rinse.

Apply a small amount of the Cooktop Cleaning Cream.

When dry, buff surface with a clean paper towel or cloth.

RECOMMENDED CLEANERS

- **Cooktop Cleaning Crème:**
Use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.
- **BonAmi®**
Rinse and dry.
- **Soft Scrub® (without bleach):**
Rinse and dry.
- **White Vinegar:**
Rinse and dry.
- **Razor blade scraper**
Packaged with cooktop.

Note: The recommended cleaners indicate a type of cleaner and do not constitute an endorsement.

AVOID THESE CLEANERS

- **Glass cleaners which contain ammoniac or chlorine bleach**
These ingredients may permanently etch or stain the cooktop.
- **Caustic Cleaners**
Oven cleaners such as Easy Off® may etch the cooktop surface.
- **Abrasive Cleaners**
Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and / or leave metal marks.
Soap-filled scouring pads such as SOS® can scratch the surface.
- **Powdery cleaners**
Containing chlorine bleach can permanently stain the cooktop.
- **Flammable cleaners**
Such as lighter fluid or WD-40.

Problem	Cause	Possible Remedy
Nothing works	<p>Cooktop not connected to proper electrical circuit.</p> <p>Fuse is blown or circuit breaker is tripped.</p> <p>No electricity to the cooktop.</p> <p>Cooktop is in lockout mode.</p>	<p>Have electrician verify that the proper rated cooktop voltage is being supplied to the cooktop. Have electrician replace fuse or reset circuit breaker.</p> <p>Have electrician check your power supply.</p> <p>Unlock cooktop.</p>
Heating elements do not heat properly	<p>Improper cookware is being used.</p>	<p>Select proper cookware as outlined in the Cooktop Operation section of this manual.</p>
Glass ceramic surface is seethrough or appears to be red in color.	<p>Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions.</p>	<p>These are normal properties of black ceramic glass panels.</p>
Lock Key blocked after first connecting or unresponsive touch control.	<p>When first connecting electrically or after a power failure, any direct strong light over the sensor area may affect the touch control functionality.</p>	<p>When powering on the unit make sure that no strong light is shining direct over the touch control zone, it can promise the start-up sensor calibration resulting in an unresponsive touch control.</p>

Before contacting service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

Service Data Record

For authorized service or parts information see paragraph "WARRANTY for Home Appliances".

Now is a good time to write this information in the space provided below.
Keep your invoice for warranty validation.

Service Data Record
Model Number _____
Serial Number _____
Date of Installation or Occupancy _____

Duration of warranty:

For twenty-four (24) months from the original date of purchase, the **Fulgor Milano** warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product proving to be defective in material or workmanship as a result of the original manufacturing process.

For proof of warranty, please retain the original purchase invoice and the delivery slip.

To obtain service under this warranty you must:

1. Contact Fulgor-Milano Authorized Service
 - www.thevettagroup.com/servicerequest.a5w
 - fulgor@adcoservice.com
 - Free number: 1-855-4-fulgor (1-855-438-5467)
2. Provide a copy of your original sales receipt along with model number and serial number information for the product.
3. Provide **Fulgor Milano** reasonable opportunity to investigate the claim before the Product or any component of the Product has been modified or removed.

TERMS APPLICABLE TO THIS WARRANTY

This warranty is valid in only the 50 continental states of the U.S.A. and the country of Canada. This warranty applies to the original purchaser only and is non-transferable.

All service provided by **Fulgor Milano** on the stated warranty must be performed by a **Fulgor Milano** authorized servicer, unless otherwise specified by **Fulgor Milano**.

This service will be provided during the regular business hours of each specific region.

This warranty applies only to products purchased from an authorized dealer through an approved distribution chain and is installed for normal residential use and does not apply to commercial use or use on yachts.

This warranty only covers service performed at the location of product installation and will not cover costs associated with repairing off-site unless expressly authorized by **Fulgor Milano** nor does it cover the travel costs associated with providing service to remote locations.

Remote locations are defined as being outside of a 50 mile (80 kilometre) radius from any authorized dealer. This warranty does not cover any parts or labor to correct any defect caused by negligence, transport, delivery, improper voltage, accident or improper use, maintenance, installation, service or repair, including but not limited to improper removal and reinstallation of any component of the product (ie. removing handles to fit through doors) prior to or during product delivery / installation.

The remedies described herein are the only ones which **Fulgor Milano** will provide, either under this warranty or under any warranty arising by operation of law. **Fulgor Milano** will not be responsible for product loss due to spoilage or burning nor for consequential damages to surrounding cabinetry, construction materials or finishing materials such as but not limited to flooring.

Fulgor Milano will not be responsible for any consequential or incidental damages arising from the breach of these warranties or any other warranties, whether express, implied or statutory.

The warranty will be valid and effective only upon presentation of the document stating the purchase date of the appliance, and more specifically of the relevant invoice, proof of purchase, or equivalent document showing the name of the seller, the delivery date and the identification data of the appliance. (Such as; Model number, Serial Number).

In the case of new product being included in the purchase of new residential construction; this warranty applies to the original resident of the location containing the **Fulgor Milano** product and warranty coverage will begin on the date of occupancy of the residence (proof of occupancy required) to a maximum additional six months from the date of purchase of the product by the development company from the distributor or dealer. This extension does not apply to footnote 1 below.

This warranty is only valid where the difference between the purchase date and the production date of the product is less than one year. Any product which has been warehoused for more than this one year period will only be covered under the terms of **Fulgor Milano**'s B-Stock / Display Model warranty.

During the warranty period **Fulgor Milano** reserves the right to evaluate the opportunity to repair the appliance or, at their discretion, offer to replace it with a **Fulgor Milano** product of equivalent features and functionality. **Fulgor Milano** reserves the right to revise this warranty at any time.

Some states do not allow the exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

¹Doors, handles, glass, product frames, racking, interior and exterior surfaces are covered by a limited 30-day parts only warranty for cosmetic defects originating from the factory.

*Replacement light bulbs are not covered by the product warranty.

FULGOR MILANO

After Sales Service Support & Warranty Information:



1-855-4-fulgor (855-438-5467)



fulgor@adcoservice.com

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