FULGOR

MILANO

Use & Care Manual
Manuel d'utilisation et d'entretien
Manual de uso & Mantenimiento

F4GK24*1
F4GK30*1
F4GK36*1
F4GK42*1

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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.

- WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

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

⚠ IMPORTANT

Safety Instructions

Please read all instructions before using this appliance.

Cooktop Safety

⚠ WARNING

To reduce the risk of fire, electric shock, or injury to persons, take these precautions:

- This appliance is intended for normal family household use only. See the Warranty, if you have any questions, contact the manufacturer.
- Have the cooktop installed and grounded by a qualified technician. Have the installer show you where the gas shut-off valve is located.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- For proper lighting and performance of the burners, keep the igniters clean and dry.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least 5 minutes before using the cooktop.
- Do not obstruct the flow of combustion and ventilation air.
- Do not use aluminium foil to line any part of the cooktop.
- If the cooktop is near a window, be certain that curtains or any other window covering do not blow over or near the burners; they could catch on fire.

Personal Safety

⚠ WARNING

To reduce the risk of injury to persons, in the event of a grease fire, observe the following:

- In the event of a grease fire SMOTHER FLAMES with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner.
- 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. Doing so may result in carbon monoxide poisoning.
- 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.

CAUTION
DO not store items of interest to children above or at the back of the cooktop.

- Do not store flammable materials on or near the cooktop.
- When using the cooktop: DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREA.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam.
- Never leave the cooktop unattended when in use. Boilovers cause smoking, and greasy spillovers may ignite.
  A spill on a burner can smother all or part of the flame or hinder spark ignition.
  If a boilover occurs, turn off burner and check operation. If burner is operating normally, turn it back on.
- During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- Take care that drafts like those from fans or forced air vents do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- 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.
- In the event that personal clothing catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.
- Never let clothing, potholders, or other flammable materials come in contact with hot burners or hot burner grates.
- Use only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.

- 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 aluminium foil, plastic, paper or cloth to come in contact with hot burners or grates. Do not allow pans to boil dry.

⚠ WARNING

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.
This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

Warnings for Gas and Electric Installation

In case of Propane gas installation
The cooktop is ready for use with natural gas. It may be converted for use with propane gas using the propane conversion kit supplied with the cooktop.
Be sure the unit being installed is correct for the type of gas being used.
Refer to the rating plate located on the underside burner box (see installation instruction).

⚠ WARNING

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

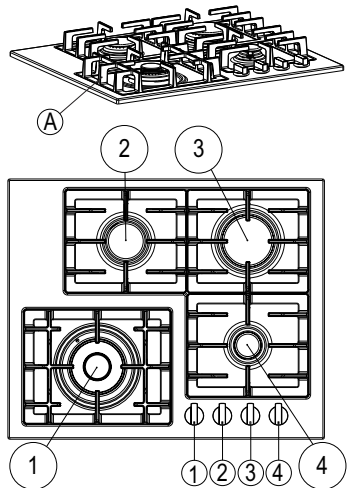
CAUTION
- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.
- Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

CAUTION
When connecting the unit to propane gas, make certain the propane tank is equipped with its own high pressure regulator.
In addition, the pressure regulator supplied with the cooktop must be on the inlet gas pipe of this unit.

In case of electrical failure
If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniter of the cook top, turn OFF all gas control knobs and wait 5 minutes for the gas to dissipate before lighting the burner manually.
To light the burner manually, carefully hold a lighted match to the burner ports and push and turn the gas control knob to HI until it lights and then turn the knob to desired setting.

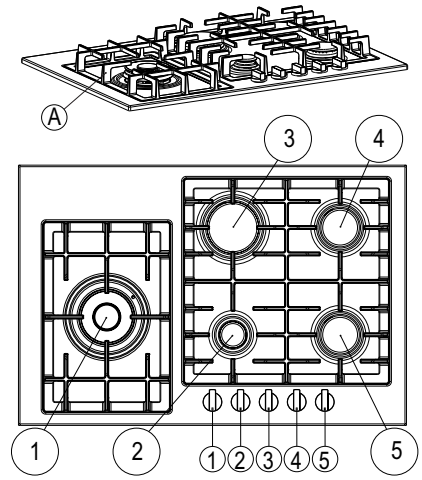
Models and Part Identification

24”



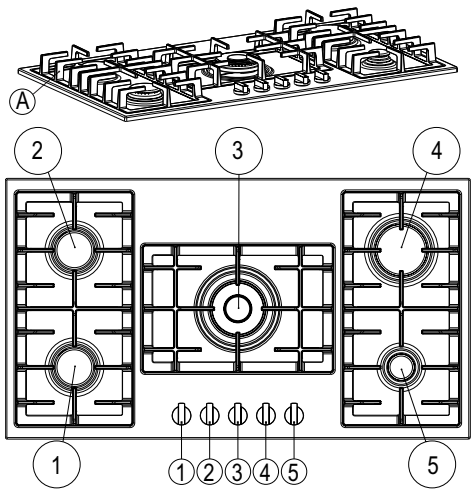
1. **DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)**
2. **SR (1,300 to 6,300 Btu/h burner & control knob)**
3. **R (2,200 to 12,000 Btu/h burner & control knob)**
4. **AUX (1,000 to 4,000 Btu/h burner & control knob)**

30”



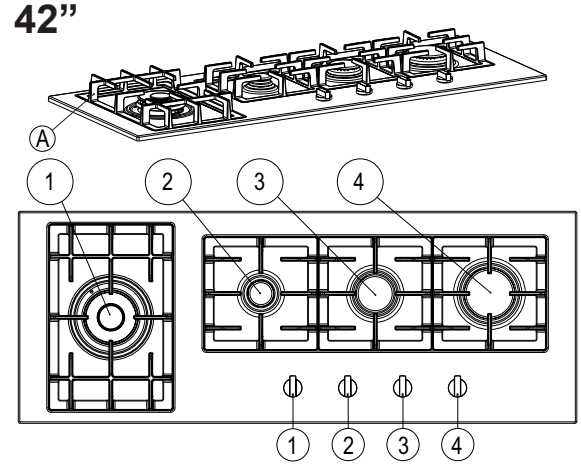
1. **DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)**
2. **AUX (1,000 to 4,000 Btu/h burner & control knob)**
3. **R (2,200 to 12,000 Btu/h burner & control knob)**
4. **SR (1,300 to 9,000 Btu/h burner & control knob)**
5. **SR (1,300 to 6,300 Btu/h burner & control knob)**

36”

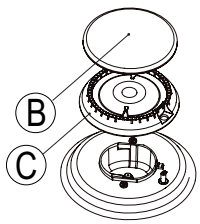


1. **SR (1,300 to 6,300 Btu/h burner & control knob)**
2. **SR (1,300 to 9,000 Btu/h burner & control knob)**
3. **DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)**
4. **R (2,200 to 12,000 Btu/h burner & control knob)**
5. **AUX (1,000 to 4,000 Btu/h burner & control knob)**

42”



1. **DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)**
2. **AUX (1,000 to 4,000 Btu/h burner & control knob)**
3. **SR (1,300 to 9,000 Btu/h burner & control knob)**
4. **R (2,700 to 15,000 Btu/h burner & control knob)**



A. Grates
B. Burner Cup
C. Burners Gas Spreader

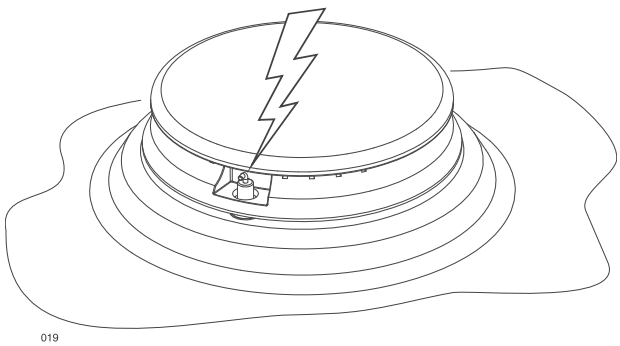
Appliance installed over 2,000 feet (610mt) De-rate effect					
Cook top	Nominal values Btu/h from 0 to 2,000 (610)	Elevation from 2,000 (610) to 4,000 (1220)	Elevation from 4,000 (1220) to 6,000 (1829)	Elevation from 6,000 (1829) to 8,000 (2438)	Elevation from 8,000 (2438) to 10,000 (3048)
24” 4 burners	**40,300**	37,076	34,109	31,381	28,870
30” 5 burners	**49,300**	45,264	41,643	38,311	35,246
36” 5 burners	**49,300**	45,264	41,643	38,311	35,246
42” 4 burners	**46,000**	42,320	38,934	35,820	32,954
(De-rated 4% per 1000 feet)					

Gas Cooktop Operation

Gas Control Knob Setting

Electric gas ignition

The gas burner use an electric ignition device located near each burner that by means a spark igniters ensure its surface light automatically.



Models with standard ignition

The electric ignition automatically light the surface burners when the control knobs are turned to LITE position.

To set:

1. Push and turn knob counter clockwise to “LIGHT”, all four or five spark plugs will generate a clicking sound (spark), however only the burner with the control knob turned to LIGHT will produce a flame.
2. Turn knob anywhere between Hi and LO (in this position the sparking will stop). In case flame goes out repeat the step 1.

Models with automatic re-ignition

The electronic auto re-ignition, lights the surface burners when the control knob are turned at any valve rotation that admits sufficient gas flow to support a flame.

If any burner flame goes out due to a draft or other adversity, the igniter automatically sparks on all burners to relight the flame.

NOTE: this feature is provided as a convenience and is not intended as a safety feature.

To set:

- Push and turn knob counter clockwise everywhere, all four or five spark plugs will generate a clicking sound (spark), however only the burner with the control knob turned from HI _ LO will produce a flame and reignite automatically if the flame go es out.

⚠ WARNING

- Do not operate a burner using empty cookware or without cookware on the grate.
- Do not touch the burner when the igniters are clicking (sparking).
- Do not let the burner flame extend beyond the edge of the pan.
- Turn off all controls when not cooking.

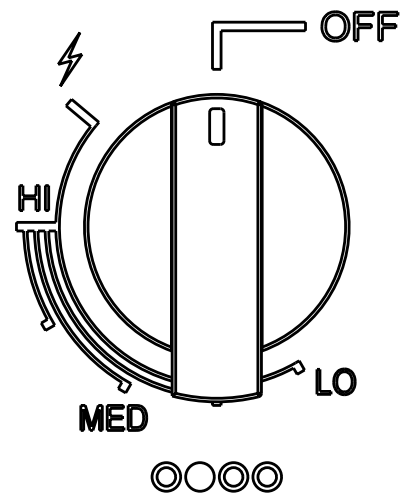
Failure to follow these instruction can result in personal injury or fire.

Gas burners

The gas burners design of these cooktop models, allow a pleasing option for cooking where size, power and simmering are a primary concern.

Burners with one ring flame

These gas burner line is engineered to match a wide size and power capacity. The use of this burner is very simple; just push and turn the knob counter clockwise and set to the desired position from Hi to LO heat level (see chart guide when setting heat level). Its ignition device can be standard or with automatic re-ignition.



Burners with two rings flame

This special burner has two separate flame rings to provide a real full heat regulation from high power to simmering.

To set :

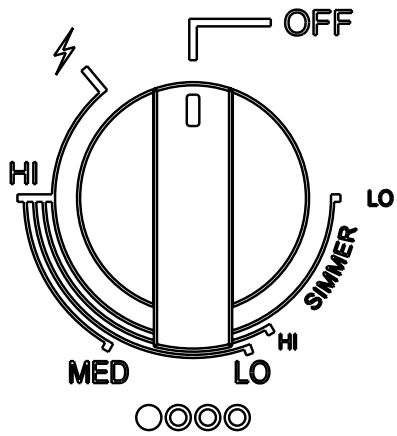
1. Push and turn counter clockwise the knob between HI-LO main flame ,when the burner is turned on, the main flame and the Simmer flame will always light and stay on.
2. Setting heat level main flame from HI-LO power.

Simmer setting

Turn counter clockwise the knob on HI-LO simmering position, the simmer flame setting will use only the centre flame

Turn off the burner

Turn the knob clock wise as far as it will go to the off position.



Burner Use Suggestions

Use the right front, right rear or left rear burners for simmering, or for cooking smaller quantities of food requiring small cookware. Use the left front POWER Burner for bringing liquids to a rapid boil, cooking large quantities of food, or for deep-fat frying requiring large cookware.

The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.

Super Sealed Surface Burners

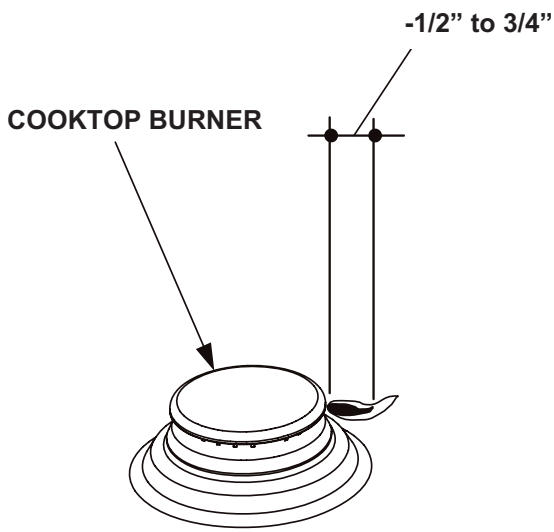
IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap and gas spreader

Always keep the burner cap and gas spreader in place when using a surface burner. A clean burner cap and spreader will help prevent poor ignition and uneven flames. Always clean the part after a spillover and routinely remove and clean according to the "General Cleaning" section.

Burner base and injector

Gas must flow freely throughout the injector orifice to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the injector orifice opening. Protect it during cleaning.



Be sure when lighting the burner:

- Gas spreader pin is properly aligned with burner base slot.
- Cap pin is properly aligned with gas spreader slot.

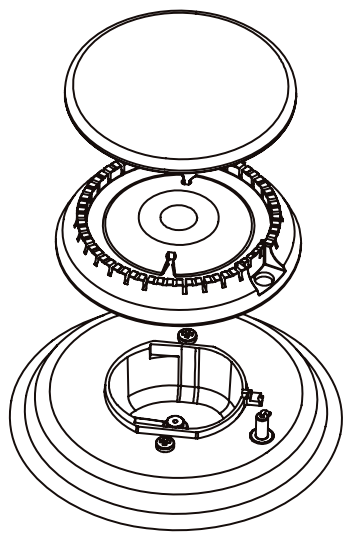
Burner ports

Check burner flames occasionally. A good flame is blue in color, not yellow.
Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

To Clean gas burner:

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool.

1. Remove the burner cap from the burner base and clean according to cleaning section.
2. Remove the burner spreader.
   Clean the gas tube opening and burner port according to cleaning section.
3. Clean the burner base with a damp cloth (keep the gas injector area free of cleaning agents and any other material from entering the injector orifice).
4. Replace the burner spreader and cap, making sure the alignment pins are properly aligned with the slots.
5. Turn on the burner.
   If the burner does not light, check cap and spreader alignment. If the burner still does not light, do not service the gas burner yourself. Contact a trained repair specialist.



Cookware

IMPORTANT: Never leave empty cookware on a hot surface cooking area, element or surface burner.
Ideal cookware should have a flat bottom, straight sides, a well fitting lid and the material should be of medium-to-heavy thickness. Rough finishes may scratch the cooktop.
Aluminium and copper may be used as a core or base in cookware. However, when used as a base it can leave permanent marks on the cooktop or grates.
Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material.
For example, aluminium cookware with a non-stick finish will take on the properties of aluminium.
Use the following chart as a guide for cookware material characteristics.

Cookware Characteristics

Aluminum: Heats quickly and evenly.
Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks.

Cast Iron: Heats slowly and evenly.
Good for browning and frying. Maintains heat for slow cooking.

Ceramic or Ceramic glass: Follow manufacturer's instructions.
Heats slowly, but unevenly. Ideal results on low to medium heat settings.

Copper: Heats very quickly and evenly.

Earthenware: Follow manufacturer's instructions.
Use on low heat settings.

Porcelain enamel on steel or cast Iron: See stainless steel or cast iron.

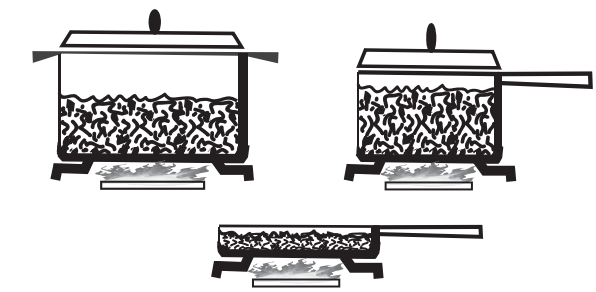
Stainless steel: Heats quickly, but unevenly.
A core or base of aluminium or copper on stainless steel provides even heating.

Match Pan Diameter to Flame Size

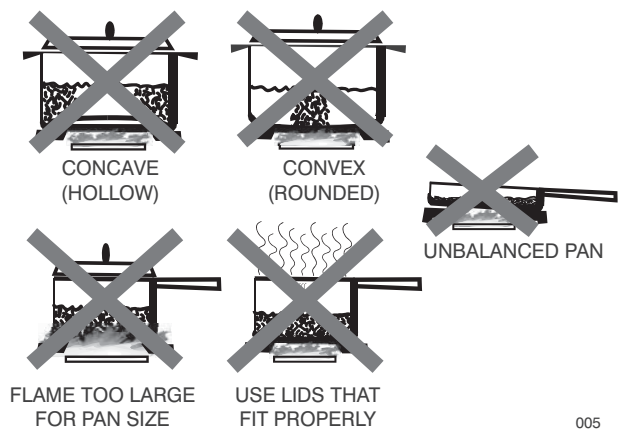
The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side.

Use Balanced Pans
Pans must sit level on the cooktop grate without rocking. Center pan over burner.

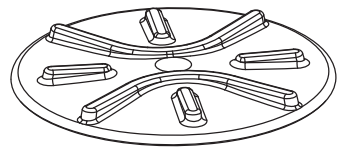
Use a Lid That Fits Properly
A well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



WARNING



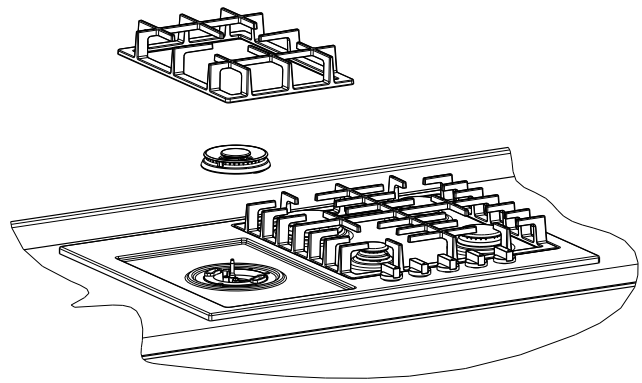
Use a simmering plate: For simmering stews and soups, or melting chocolate, use the "FULGOR" *simmer plate accessory*.
The simmer plate distributes the heat evenly and gently.



Canners and pressure cookers must meet the same requirements as described above.
After bringing contents to a boil, use lowest heat setting possible to maintain a boil or pressure (for pressure canners/cookers).

Cleaning the Cooktop

The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.



CAUTION:

- Before cleaning, be certain the burners are turned off and the grates are cool.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Do not clean removable cooktop parts in any self-cleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.

The cleaners recommended below and on the following page indicate cleaner types and do not constitute an endorsement of a particular brand. Use all products according to package directions.

Cooktop Part / Material Suggested Cleaners

Parts and materials	Suggested cleaners	Suggestions/Reminders
Burner base (Cast aluminium)	Damp cloth.	Keep the gas injector area free of cleaning agents and any other material from entering the injector orifice.
Gas spreader (Cast aluminium)	• Detergent and hot water; rinse and dry. • Stiff nylon bristle-toothbrush to clean port openings. Abrasive cleansers: Revere ware® metal polish. Following package direction Use Brillo® or S.O.S.® pads. Rinse and dry.	Rub lightly, in a circular motion. Aluminium cleaners may dull the surface. To clean port opening, use a tooth brush or straightened paper clip.
Burner cap and grate (Porcelain enamel on cast iron)	• Non abrasive cleaners: Hot water and detergent, Fantastic, Formula 409. Rinse and dry immediately. • Mild abrasive cleaners: Bon Ami® and Soft Scrub®. • Abrasive cleaners for stubborn stains: soap-filled steel wool pad.	• The grates are heavy; use care when lifting. Place on a protected surface. • Blisters/crazing/chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. • Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. • Abrasive cleaners, used too vigorously or too often, can eventually mar the enamel.

Parts and materials	Suggested cleaners	Suggestions/Reminders
Exterior finish (Porcelain enamel)	• Hot sudsy water: rinse and dry thoroughly. • Non abrasive cleansers: Ammonia, Fantastic®, Formula 409®. • Mild abrasive cleansers: Bon Ami®, Ajax®, Comet®. • Liquid cleaners: Kleen King®, Soft Scrub®.	• Acidic and sugar-laden spills deteriorate the porcelain enamel. Remove soil immediately. • Do not use wet sponge or towel on hot porcelain. • Always apply minimal pressure with abrasive cleaners.
Control knobs (Plastic)	• Hot sudsy water: rinse and dry immediately. • If necessary, remove knobs (lift straight up).	• Do not soak knobs. • Do not use abrasive scrubbers or cleansers. • Do not force knobs onto valve shaft. • Pull knobs straight away from control panel to remove. • When replacing knobs, make sure knobs are in the OFF position. • Do not remove seats under knobs.
Exterior finish (Stainless Steel)	• Nonabrasive cleaners: Hot water and detergent. Fantastic®, Formula 409®. Rinse and dry immediately. • Cleaner polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. • Hard water spots: Household white vinegar. • Mild Abrasive Cleaners: Kleen King® stainless steel liquid cleaner, Cameo® aluminum & stainless steel cleaner, Bon Ami®. • Heat discoloration: Bar Keepers Friend®.	• Stainless steel resists most food stains and pit marks provided the surface is kept clean and protected. • Never allow food stains or salt to remain on stainless steel for any length of time. • Rub lightly in the direction of polish lines. • Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using. • Always apply minimal pressure with abrasive cleaners especially on graphics.
Igniters (Ceramic)	• Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. • Gently scrape soil off with a toothpick.	• Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. • Remove any lint that may remain after cleaning.

Troubleshooting

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Ignition will not operate

- **Is the power supply cord unplugged?**
  Plug into a grounded 3 prong outlet.
- **Has a household fuse been blown or has the circuit breaker been tripped?**
  Replace the fuse or reset the circuit.

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
  Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the control knob set correctly?**
  Push in knob before turning to a setting.
- **Are the burner ports clogged?**
  See "Super Sealed Surface Burners" section.

Surface burner flames are uneven yellow and/or noisy

- **Are the burner ports clogged?**
  See "Super Sealed Surface Burners" section.
- **Are the burner caps positioned properly?**
  See "Super Sealed Surface Burners" section.
- **Is propane gas being used?**
  The appliance may have been converted improperly. Contact a service technician.

Surface burner makes popping noises

- **Is the burner wet?**
  Let it dry.
- **Is the cap and gas spreader positioned correctly?**
  Make sure the alignment pins are properly aligned see "Super Sealed Surface Burners" section.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
  Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1 in (2.5 cm) outside the cooking area.

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
  See "Cookware" section.
- **Is the control knob set to the proper heat level?**
  See "Setting the Control Knobs" section.

Assistance or Service

Before calling for assistance or 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".
The location of the serial tag is below the cooktop box. See Page 6. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation.

Model Number _____

Serial Number _____

Date of Installation or Occupancy _____

Fulgor Milano WARRANTY for Home Appliances

Duration of warranty:

Fulgor Milano grants for the Continental U.S and Canada a 24 month full warranty from the date of purchase indicated on the invoice. During this period **Fulgor Milano** will pay the cost for replaced parts and labor needed to repair the appliance.

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 North America Service by email at fulgor@adcoservice.com or by toll free number at 1-855-4-fulgor (855-438-5467) for guidance in receiving service for your appliance.
2. Provide a copy of your original sales receipt.
3. Provide **Fulgor Milano** reasonable opportunity to investigate the claim before the Product or any component of the Product has been removed.

Coverage:

Read the Use and Care Manual before using the appliance for the first time!
This warranty applies to **Fulgor Milano** appliances utilized only for residential use. Our appliances are not intended for commercial use. This warranty is only valid for the original owner and is not transferable.
During the warranty period **Fulgor Milano** will, at its discretion, repair or exchange the product without charge for parts and labor.

The warranty does not cover :

1. Damage to the appliance caused intentionally or by accident.
2. Improper installation or incorrect connection to the power supply.
3. Damage due to the excessive heat generated by exterior sources, water damage.
4. Transport damage.
5. Modifications to the appliance.
6. Malfunctions due to improper usage
7. Breakage or normal usage scratches of the ceramic glass surface.
8. Light bulbs damage or exterior fuses.
9. Operation under professional or commercial conditions.
10. Lightning, fire, flood damages or other Acts of God.
11. Replacement or attachment of parts other than original, provided by **Fulgor Milano**
12. Cosmetic claims such as scratches on stainless steel, handle damage, etc. are under a limited warranty only, and must be claimed within 2 weeks after the date of purchase.

This warranty covers only the appliance and its components. Damage of any items in direct contact or placed near to the appliance are excluded from the warranty. Charges from any third parties other than **Fulgor Milano** authorized service agencies will not be accepted.
Should the appliance prove defective in workmanship or material, the end user shall be granted repair or replacement only. Under no circumstances shall **Fulgor** be liable for any loss or damage, whether it be direct, consequential, or incidental, arising out of the use or incorrect use of the appliance.
In order to obtain warranty rights, the original invoice must be provided to the Technical Services Department, **Fulgor Milano** to verify the date of purchase. Some states do not allow limitations of incidental or consequential damages, therefore the above named limitations or exclusions may not apply.
In case of technical claims or for service, first contact the dealer where the Fulgor Milano appliance was purchased!

Fulgor Milano
After Sales Service Support & Warranty Information:
1-855-4-fulgor (855-438-5467)
fulgor@adcoservice.com

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