



<b>finish</b>	black ceramic glass, bevelled edging, silverfrost control knobs
<b>actual size</b>	580mmW x 510mmD
<b>please note</b>	height above bench — 45mm (includes control knobs) height below bench — 55mm
<b>cutout</b>	560mmW x 490mmD x 55mmH
<b>installation</b>	suits 60cm cabinet, one-piece hob, built-in design
<b>capacity</b>	4 high-speed ribbon elements — two 1700 watt, 180mm diameter zones two 1200 watt, 145mm diameter zones
<b>thermostat</b>	four independent controls, each thermostatically controlled, each of infinitely-variable heat settings
<b>safety</b>	thermostat ON indicator residual heat warning lights thermal overload protection
<b>electrical connection</b>	5800 watt, 25 amps, must be hard wired
<b>warranty</b>	two years parts and labour

Please note —

Omega ceramic cooktops are highly-efficient cooking surfaces. They are at their most efficient with flat-based cooking vessels. We recommend stainless steel exterior-based vessels; that is, the surface of the vessel making contact with the ceramic surface be of stainless steel. High-quality cast-iron bases are also suitable.

These flat stainless steel and cast-iron surfaces will help preserve the unblemished look of the ceramic surface and avoid scratching and permanent marking.

### HIGH-SPEED COOKING

The elements are visibly heating in only three seconds and quickly reach full heat. Response times to increasing or decreasing heat are almost instantaneously visible in the food cooking in a utensil.

### GREATER EFFICIENCY

Economies are gained in the time saving of reaching temperature and the overall cooking duration, slow energy build-up times are eliminated, thereby savings in total electricity consumed.

A further important saving is the kitchen is cooler. Less energy over a protracted time is consumed.

### THERMOSTAT CONTROL

Each of the four cooking zones is controlled by an infinitely-variable knob. By avoiding individual heat settings, the cook can adjust the heat infinitely more accurately to suit. Fast, efficient cooking — whether it be vigorous boiling or stir frying to the gentlest of controlled simmers — is available.

### RESIDUAL HEAT SAFETY

Forward positioned of the control knobs is an LED display in perfect sightline for safety. Whenever one of the cooking zones exceeds 60° Celsius, the appropriate indicator lights up to warn of residual heat. This visually-prominent area helps ensure safety in the vicinity of the cooktop.

### LOW MAINTENANCE

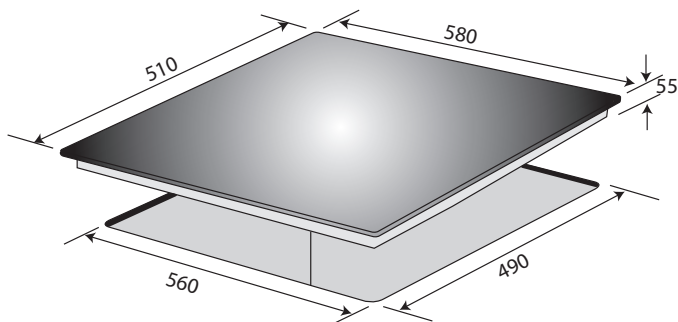
This longest-wearing of cooktop surfaces is cleaned easily with soapy water, cream cleaners and a non-abrasive cloth. Ceramic glass conditioners are also available. The control knobs are easily removed for improved cleaning access.

### INSTALLATION

With only a 50mm displacement into the benchtop, the cooktop allows for easy installation underbench of either oven, dishwasher, cupboard or drawers.

### ALTERNATIVE FLUSHMOUNT

In the hands of a good stonemason and installer, it is possible to rebate a stone or resin benchtop and have the frameless, bevelled ceramic edging flush with this bench surface.



**NB: cutout — 560mmW x 490mmD x 50mmH**

NB: electrical connection location MUST BE HARD WIRED

<b>height</b>	90mm — 45mm above — 55mm below bench
<b>width</b>	580mm
<b>depth</b>	510mm
<b>cutout</b>	560mmW x 490mmD x 55mmH

<b>electrical supply</b>	240 volt, 50 Hz
<b>electrical connection</b>	hard wired, single phase
<b>element wattage</b>	5800 watt over four zones — 2 x 1700 watt, 180mm diameter zones 2 x 1200 watt, 145mm diameter zones

<b>current</b>	25 amps
<b>please note</b>	the cooktop must be hardwired
<b>safety</b>	four residual heat lights power ON light thermal overload protection

<b>supplied</b>	clips, seal, instructions for installation, operation and maintenance
-----------------	---

<b>warranty</b>	two years parts and labour
-----------------	----------------------------

