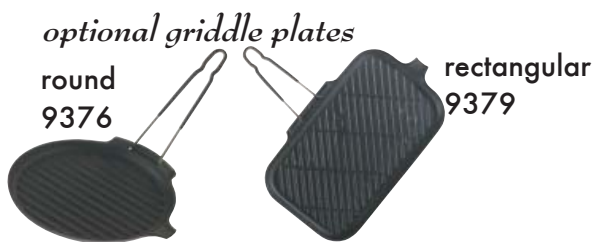


OG92X cooktop

code OG92X
ID021106

90cm, all gas, five-burner cooktop, includes wok burner, cast-iron trivets & burner caps, flame failure device (FFD) fitted to each burner



FINISH	stainless steel, cast-iron trivets and burner caps
ACTUAL SIZE	909mmW x 515mmD
CUTOUT	840mmW x 480mmD x 50mmH
INSTALLATION	one-piece hob, built-in design
CAPACITY	40.2 mj/hr max over four burners <ul style="list-style-type: none">● 1 x ultra-rapid burner (wok), 13.2 mj/hr max● rapid burner, 10.8 mj/hr max● 2 x semi-rapid burners, 6.3 mj/hr max each● 1 x auxiliary burner, 3.6 mj/hr max
GAS INPUT	<ul style="list-style-type: none">● set for natural gas, regulator supplied● ULPG adaptable, no regulator required, ULPG jets and test port supplied
SAFETY	FFD — flame failure device fitted to each burner
IGNITION	automatic electronic, fitted power cord for 10 amp GPO
OPTIONS	cast-iron griddle plates — <ul style="list-style-type: none">● rectangular, 36cm x 21.5cm, code 9379● round, 24.5cm diameter, code 9376
WARRANTY	two years parts and labour

ERGONOMIC DESIGN

Virtually two cooktops are designed into one practical, expansive zone. To the right is a dedicated, spacious ultra-rapid burner ideal for the large wok, boiler, steamer, frypan and paella-proportioned utensils. To the left is an independent area of a further four burners, including another rapid burner.

CAST-IRON TRIVETS

An aesthetic alternative to standard black enamel trivets and burner caps, these cast-iron accessories, with their thicker design, are also heavier. This greater weight aids stability of resting pots and eases the safe cross-movement of utensils over the cooktop. The cast-iron is best cleaned in hot soapy water.

FLAME FAILURE DEVICE (FFD)

A flame failure device (FFD) is fitted to each burner assembly. The FFD ensures that should a flame be extinguished prematurely — for instance, by smothering or by a sudden air gust — the gas supply to the specific burner(s) is stopped. For absolute safety, the burners can only be re-ignited by physically resetting the control knob(s) to the 'off' position and then follow normal ignition procedure.

ELECTRONIC IGNITION

The cooktop is connected with a power cord of 1.10 metre length to be plugged into a GPO located according to installation needs below the benchline. This supplies a continuous stored charge to spark the gas supply to the individual burner of your choice.

Simply depress and turn the control knob of the desired cooking zone for flame ignition.

CONSTRUCTION

The hob skin is of a single-press indented metal sheet. By moulding the single sheet and avoiding the use of joins before the nickel chromium treatment for the stainless steel skin, seepage and food debris build-up after cooking is eliminated.

GAS PLUMBING

The gas piping is sealed and accessible via a lower skin. For natural gas installation, the supplied regulator can fit into an accessible 'free air' space immediately below the rear of the control area.

NATURAL OR ULPG GAS

Already adjusted for natural gas and with a natural gas regulator supplied, the OG92X cooktop can be converted for ULPG application (no regulator required). Omega Appliances will convert with ULPG jets provided this is requested at time of ordering. Otherwise the ULPG jets and a test port are provided.

LOW MAINTENANCE

The seamless and moulded hob design allows for easy wipe-over cleaning and generous catchment of spills and accidental boilovers. Trivets, burner caps and burner assemblies are removable and can be washed in warm soapy water. The control knobs can be detached for cleaning access. Do not wash any attachments in the dishwasher.

INSTALLATION

Being of only 50mm displacement and of fully-sealed construction, the OG92X gas hob can be fitted over an oven, drawers, cupboard or even a dishwasher.

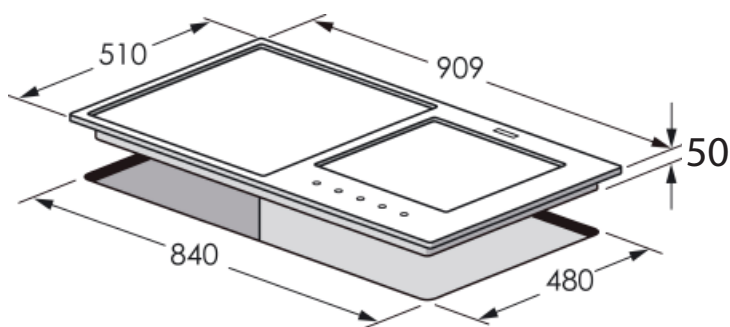
omega

OG92X cooktop

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90cm, all gas, five-burner cooktop, includes wok burner, cast-iron trivets & burner caps, flame failure device (FFD) fitted to each burner

CUTOUT

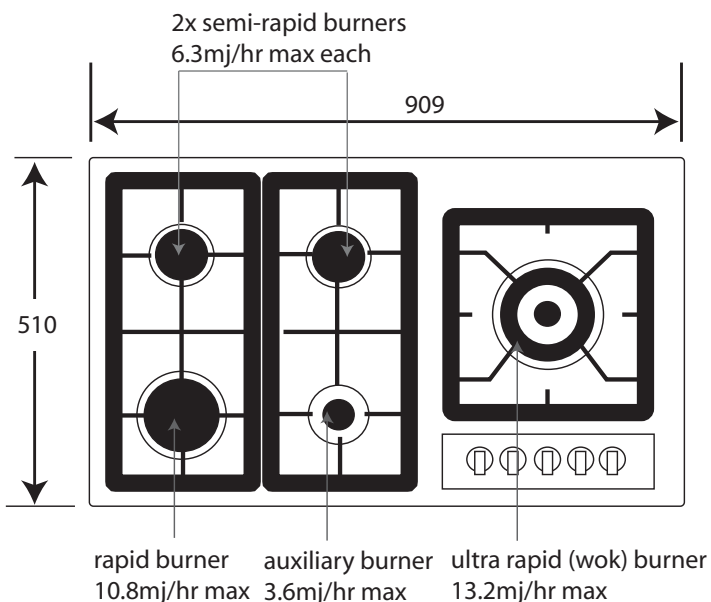


NB: drawings are not to scale — they are to assist only

HEIGHT	95mm • 45mm above bench including trivets • 50mm below bench
WIDTH	909mm
DEPTH	510mm
CUTOUT	840mmW x 480mmD x 50mmH
INSTALLATION	one-piece hob, built-in design
PACKAGED DIMENSIONS	980mm x 600mm x 120mm = 0.07mm ³
GROSS WEIGHT	21.3kg
NET WEIGHT	20.1kg
MAX GAS INPUT RATE	40.2mj/hr max over five burners • ½" BSP gas inlet connection • gas connection located below rear-right edge • ½" BSP 1.0 kPA natural gas regulator is supplied with each natural gas cooktop • ULPG adaptable, no regulator required • ULPG jets and test point supplied
IGNITION	• automatic electronic • 1.1 metre power cord fitted for plugging to standard 10 amp GPO for spark ignition
SUPPLIED	• clips, seal • instructions for installation, operation, maintenance
SAFETY	FFD — flame failure device fitted to each burner

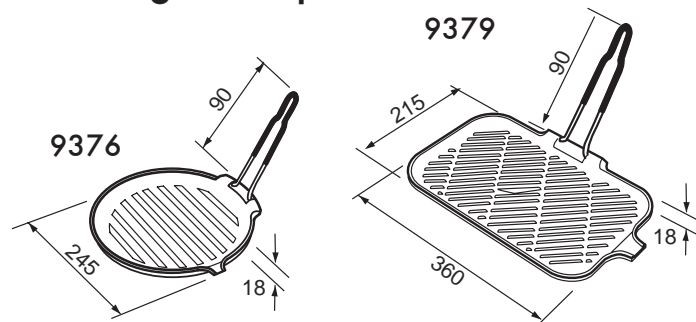
PLAN

UTILITIES — below rear right corner



OPTIONS

cast-iron griddle plates



WARNING: technical specifications and product sizes can be varied by the manufacturer without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.

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