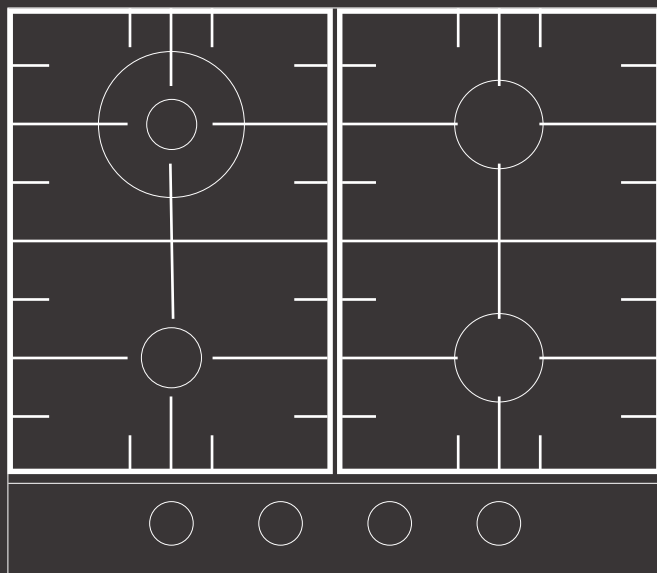


60cm Gas Cooktop

OCG604WX

omega

Designed to Enhance
EST. 1981



Introducing your new 60cm Gas Cooktop

A Guide to Gas Burners

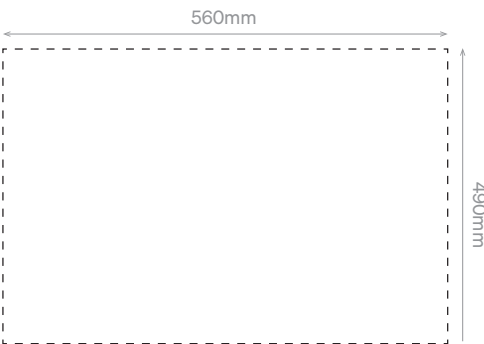
Your 60cm cooktop comes with 3 types of gas burners, ranging from a small auxiliary burner, to large wok burner. Each can be used for a diverse range of different cooking styles, cookwares and methods.

Each type of burner excels in certain styles of cooking, so there is no one tool for every job. The following is a handy breakdown on each burner, and its ideal application to help you carry out your recipes to perfection.

Cut-Out Diagram

Shown below are dimensions for your cooktop's benchtop cut-out, as required for its installation.

For minimum distance requirements, safety advice, and a helpful step by step guide on installing your cooktop, please refer to your supplied User Manual, pages 06–12.



Details

Product Dimensions (W, D, H mm): 580 × 510 × 64
Cut-Out (W, D mm): 560 × 490 | Warranty: 3 Years

Auxiliary Burner

Best suited to smaller pots and pans, used for precise, low flame cooking like simmering, or for melting delicate foods.

Semi-Rapid Burner

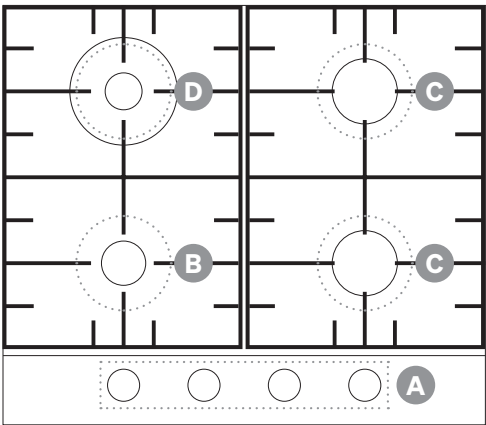
Medium-sized burners act as great all-rounders, ideal for cooking bigger portions, searing meats and boiling liquid.

Wok Burner

Pairs best with sizeable or specialty cookware such as woks or griddles, suiting dishes requiring extra high heat.

Cooktop Overview

- A. Cooktop Controls
- B. Auxiliary Burner
- C. Semi-Rapid Burner × 2
- D. Wok Burner



Support

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