

OC32X compact ceramic cooktop

30cm, two high-speed zones

code OC32X
ID050809



| | |
|---------------------|---|
| FINISH | stainless steel trim black ceramic plate |
| ACTUAL SIZE | 288mmW x 510mmD x 50mmH NB: height includes 45mm bench displacement |
| INSTALLATION | built-in hob |
| CAPACITY | two high-speed quick light elements — 1 x 1800 watt 180mm diameter 1 x 1200 watt 145mm diameter |
| THERMOSTAT | two controls, infinitely variable |
| SAFETY | 2 x residual heat indicators power ON indicator |
| WARRANTY | 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. This flat stainless steel surface will help preserve the unblemished look of the ceramic surface and avoid scratching and permanent marking. High-quality cast-iron based cooking vessels are also suitable.

COMPACT

Ideal for the small kitchen or as an auxiliary cooking zone in a large, busier kitchen, this cooktop also only displaces 50mm into benchtop allowing for installation underneath cupboard, drawers, or even an oven or dishwasher.

HIGH-SPEED COOKING

With visible high heat in three seconds and full heat obtained in only 7.12 seconds, economies are achieved by the time-saving and efficient fast use of energy.

EDGE WEIGHTING

Improving cooking efficiency means improving the rate of heat transference from the element to the cooking utensil. Most utensils are made with a light bow in the centre so the greatest contact with the ceramic surface is actually around the perimeter of the utensil. Hence, Omega's ribbon element configuration 'weights' heat towards the edge of the zone, thus providing the most efficient means of cooking.

MICROTHERM INSULATION

The element rests on a microtherm insulation bed which is moulded to a corrosive-resistant metal dish. The sides of this dish are further insulated by a bonded ceramic fibre wall. All this insulation ensures that the energy (heat) created is not dissipated or radiated outward and downward but vertically to the ceramic cooking zone. The ceramic glass outside the specified zone is safe to touch, provided an oversized utensil has not externally transferred heat outside this zone.

THERMOSTAT CONTROL

Precise and sustainable temperature (thermostat) settings are possible via the infinitely-variable controls. The edge weighting and microtherm insulation have eliminated the widely varying reheat power surges, thus ensuring very controllable, fast, efficient cooking, whether it be vigorous boiling and stir frying, or the gentlest of simmering.

RESIDUAL HEAT SAFETY

Centre, front are two indication circles: one alerts that power is on, the other illuminates whenever one of the two cooking zones registers a surface temperature at or above 60°C. This visually prominent area helps ensure safety in the vicinity of the cooktop.

LOW MAINTENANCE

This longest-of-wearing cooktop surface is maintained easily with wipe-over cream cleansers and a non-abrasive cloth. Ceramic glass conditioners are available. The control knobs are easily removable for improved cleaning access and the raised trim and gaskets around the control knob shafts should contain any accidental spills and boilovers within the hob area for easy sponging up, and protect the electrical componentry below the ceramic surface.

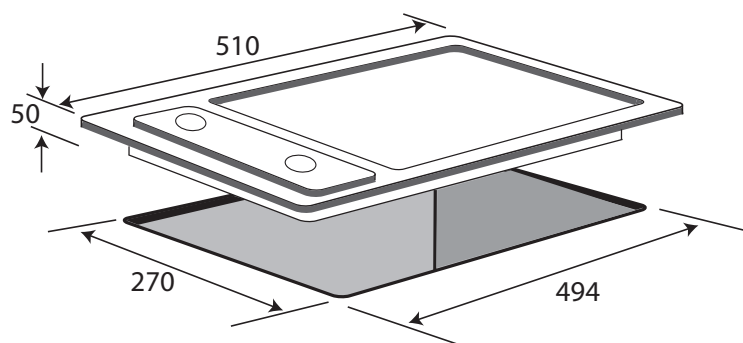
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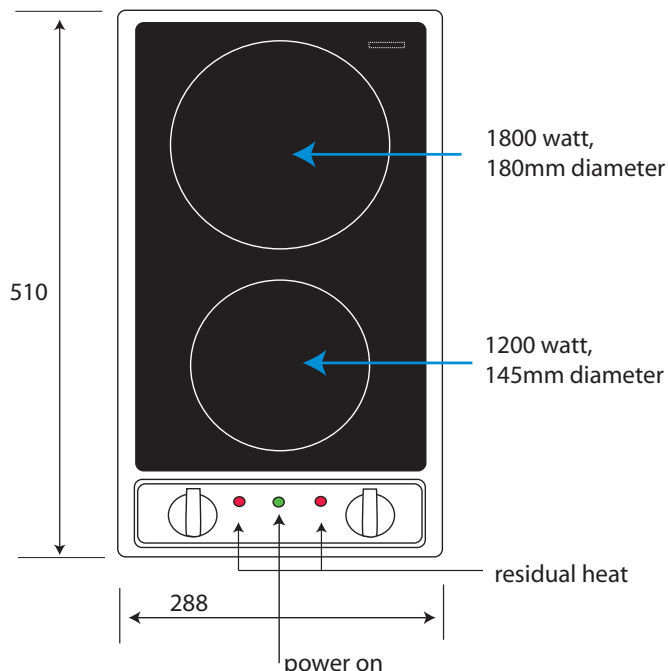
CUTOUT



| | |
|-----------------------|---|
| HEIGHT | 50mm |
| WIDTH | 288mm |
| DEPTH | 510mm |
| CUTOUT | 270mmW x 494mmD x 45mmH |
| PACKAGED DIMENSIONS | 575mm x 340mm x 115mm = 0.023m ³ |
| GROSS WEIGHT | 6.2kg |
| NET WEIGHT | 5.0kg |
| ELECTRICAL SUPPLY | 230 V, 50–60 Hz |
| CAPACITY | two zones — 1 x 1800 watt, 180mm diameter 1 x 1200 watt, 145mm diameter |
| ELECTRICAL CONNECTION | hard wired |
| MAXIMUM CURRENT | 12.5 amp |

NB: DRAWINGS ARE NOT TO SCALE — THEY ARE TO ASSIST ONLY

PLAN



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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