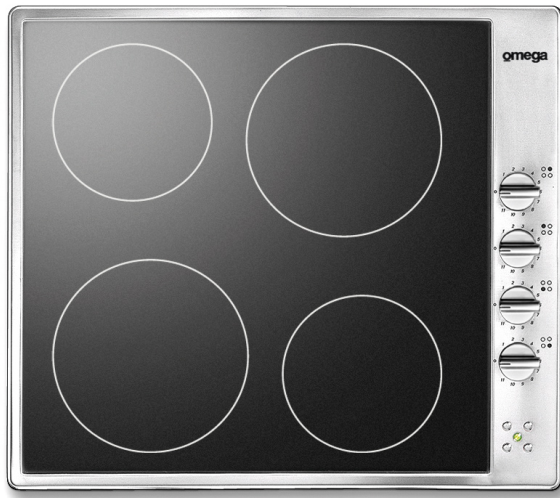


OC64X cooktop

code OC64X
ID031208

60cm four high-speed zones, ceramic cooktop, stainless steel trim & controls



finish	black ceramic glass, 15mm wide, bevelled stainless steel trim, 75mmW stainless steel control panel, silverfrost control knobs
actual size	580mmW x 510mmD
cutout	560mmW x 490mmD x 50mmH
installation	suits 60cm cabinet, one-piece hob, built-in design
capacity	four high-speed ribbon elements — two 1700 watt, 180mm diameter zones two 1200 watt, 145mm diameter zones
thermostat	four independent control knobs, each thermostatically controlled, each of infinitely-variable heat settings
safety	thermostat ON indicator residual heat warning lights thermal overload protection
electrical connection	5800 watt, 25 amps, must be hardwired
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. 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 light 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.

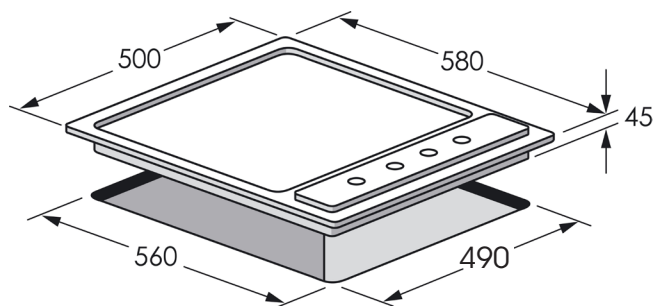
omega

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NB: cutout — 560mmW x 490mmD x 50mmH

overall dimensions

580mmW x 510mmD

cutout

560mmW x 490mmD x 50mmH

packaged dimensions

650mm x 570mm x 50mmH = 0.02m³

net weight

7.77kg

gross weight

8.42kg

electrical supply

240 volt, 50 Hz

electrical connection

hard wired, single phase

element wattage

5800 watt over four zones —
2 x 1700 watt, 180mm diameter zones
2 x 1200 watt, 145mm diameter zones

current

21 amps

please note

the cooktop must be hardwired

safety

four residual heat lights

power ON light

thermal overload protection

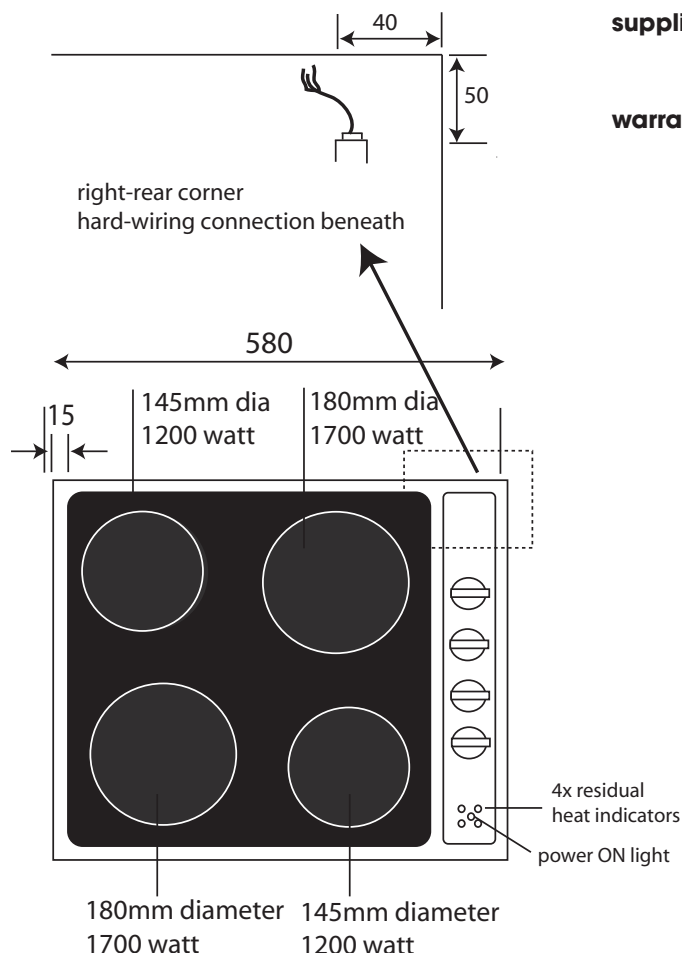
supplied

clips, seal, instructions for installation, operation and maintenance

warranty

two years parts and labour

PLAN



omega