

Omega 75cm 5 burner gas cooktop with cast iron trivets, electronic ignition and stainless steel finish.



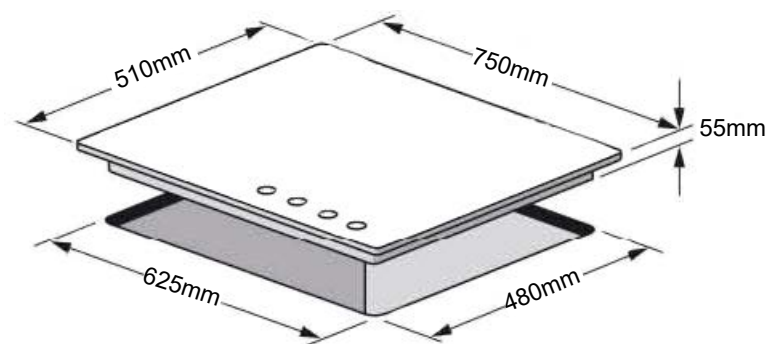
Technical details

Type of cooktop:	Gas
Ignition:	Electronic
Burners:	5
Gas type (natural/ULPG):	Natural/ULPG
ULPG adaptable:	Yes, kit supplied
Flame failure device:	No
Wok burner:	Yes
Fish burner:	No
Total power rating:	40.5 mj/hr over five burners
Power:	Far left centre wok: 13mj/hr Front centre: 3.4mj/hr Rear centre and front right: 6.3mj/hr Rear right: 11.5mj/hr
Maximum current:	10 amps
Connection:	240V, 50Hz
Installation:	Flex and plug
Warranty:	24 months parts and labour
Made in:	Italy

Aesthetics

Finish:	Stainless steel
Type of controls:	Knob
Number of controls:	5
Location of controls:	Front right
Material of trivets:	Cast iron trivets
Material of burners:	Galsi/pyral black coated

Maximum current:
Connection:
Installation:
Warranty:
Made in:



Dimensions/weight

Overall dimensions (mm): 55h x 750w x 510d
Cut-out dimensions (mm): 625w x 480d



CAST IRON TRIVETS



MADE IN ITALY



WOK BURNER

Key features	Benefits
Modern streamline trivets	These trivets have been designed to meet each other in the middle of the cooktop at right angles meaning it's easier for you to slide your pots from one burner to another.
Cast iron trivets	Cast iron trivets are heavier and more durable than typical enamel coated trivets. This results in a more stable cooking surface and less chance of damage to the cooktop.
Wok burner	Wok burners provide high heat that is needed for effective wok cooking. Not only is it suitable for Asian cuisines it is also a powerful gas burner perfect for accelerating the cooking process.

NB: Drawings are not to scale - they are to assist only. WARNING: technical specifications and product sizes can be varied by the manufacturer without notice. Cut-outs for appliances should only be by physical product measurements. The above information is indicative only.