

OC64B cooktop

code OC64B
ID120906

60cm four high-speed zones, ceramic cooktop, bevelled edging



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.

FINISH	black ceramic glass, bevelled edging, silverfrost control knobs
ACTUAL SIZE	580mmW x 510mmD
PLEASE NOTE	height above bench — 45mm (includes control knobs) height below bench — 55mm
CUTOUT	560mmW x 490mmD x 55mmH
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 controls, 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 hard wired
OPTIONS	cast-iron griddle plates ● rectangular 36cm x 21.5cm, code 9379 ● round 24.5cm diameter, code 9376
WARRANTY	two years parts and labour

optional griddle plates

round
9376



rectangular
9379

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 an LED 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.

ALTERNATIVE FLUSHMOUNT

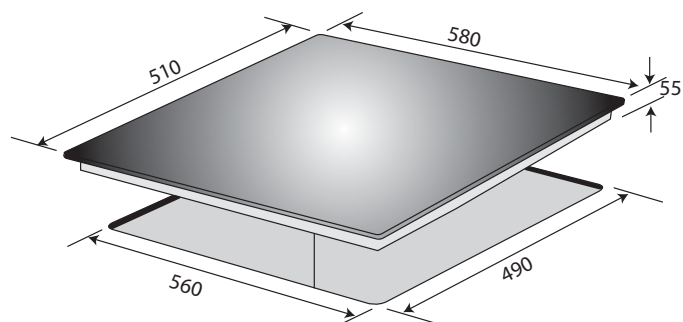
In the hands of a good stonemason and installer, it is possible to rebate a stone or resin benchtop and have the frameless, bevelled ceramic edging flush with this bench surface.

omega

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NB: cutout — 560mmW x 490mmD x 50mmH

HEIGHT	90mm — 45mm above — 55mm below bench
WIDTH	580mm
DEPTH	510mm
CUTOUT	560mmW x 490mmD x 55mmH

PACKAGED DIMENSIONS

NET WEIGHT

GROSS WEIGHT

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 25 amps

PLEASE NOTE the cooktop must be hardwired

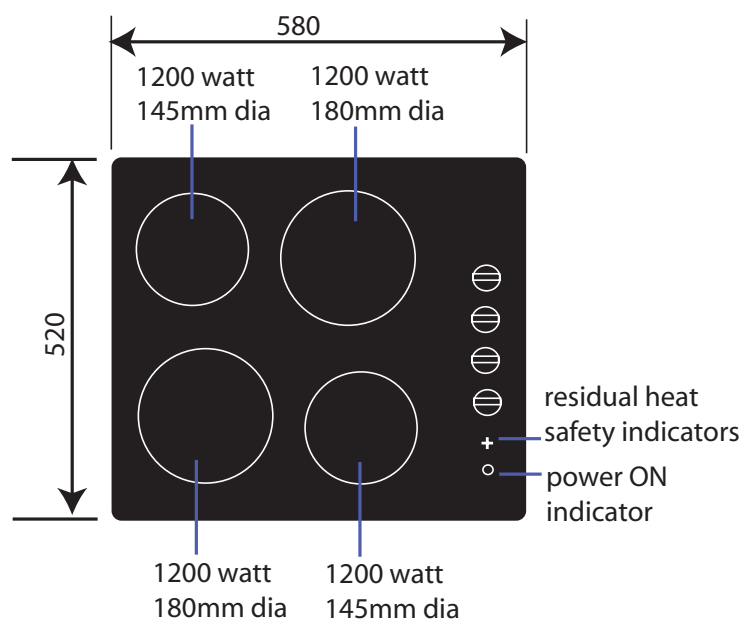
SAFETY four residual heat lights
power ON light
thermal overload protection

SUPPLIED clips, seal, instructions for installation, operation and maintenance

WARRANTY two years parts and labour

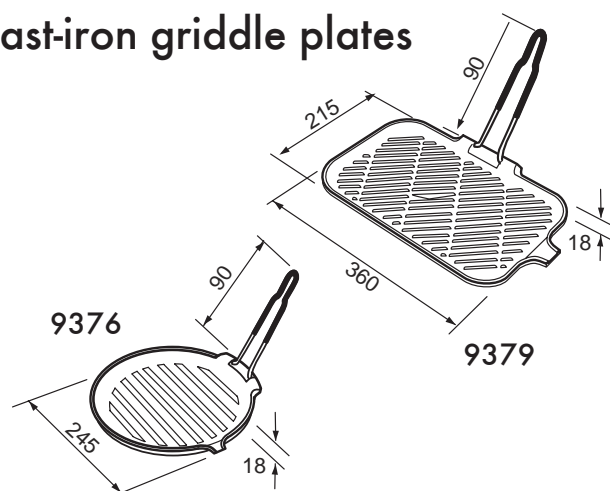
NB: electrical connection location MUST BE HARD WIRED

PLAN



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.