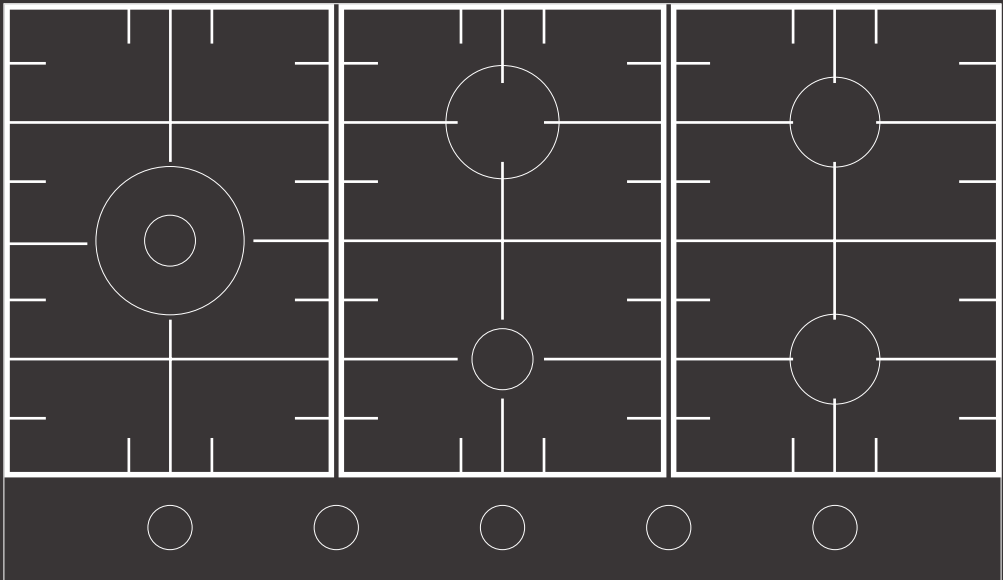


90cm Gas Cooktop

OCGG905WB

omega

Designed to Enhance
EST. 1981



Introducing your new 90cm Gas Cooktop

A Guide to Gas Burners

Your 90cm cooktop comes with 4 types of gas burners, ranging from small to large, and can be used for a diverse range of different cooking styles, cookware 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.

Auxiliary Burner

This smaller burner is best suited to smaller pots and pans, used for precise, low flame cooking like simmering, or for melting delicate foods without running the risk of burning.

Semi-Rapid Burner

These medium-sized burners act as great all-rounders, housing cookware of most sizes, and reaching and maintaining high heats easily.

Rapid Burner

Best for bigger cookware, these larger burners are ideal for cooking bigger portions of food, searing meats and boiling liquid quickly.

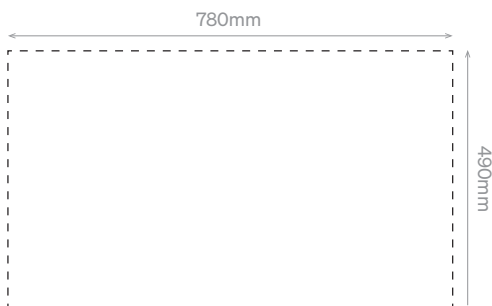
Wok Burner

This XL burner excels when cooking with sizeable or specialty cookware such as woks or cast-iron griddles, and best suits dishes requiring especially high heat.

Cut-Out Diagram

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

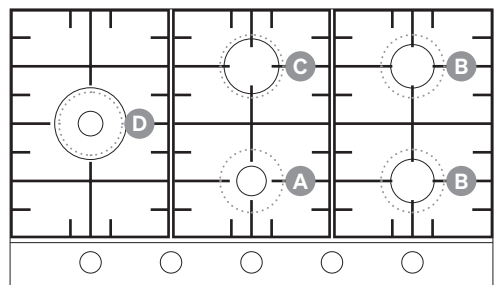
For minimum distance requirements and safety advice, please refer to your supplied User Manual, pages 06–12.



Cooktop Overview

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

For detailed instructions on operating your new cooktop, please refer to your supplied User Manual, pages 18–28.



Details

Product Dimensions (W, D, H mm): 860 × 510 × 62
Cut-Out (W, D mm): 780 × 490 | Warranty: 3 Years

Support

Telephone: 1300 11 HELP (4357)
Email: support@residentiagroup.com.au

