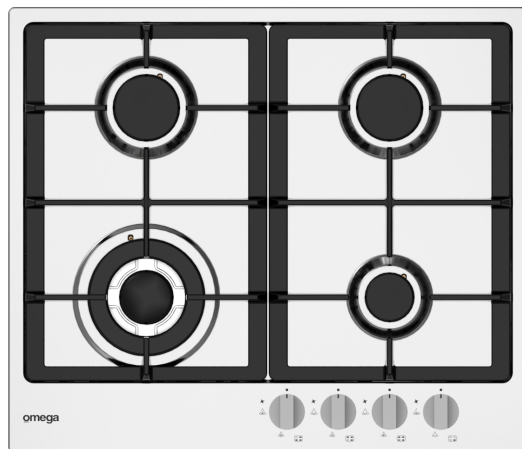


Omega 60cm 4 burner gas cooktop with cast iron trivets, electronic ignition and stainless steel finish.



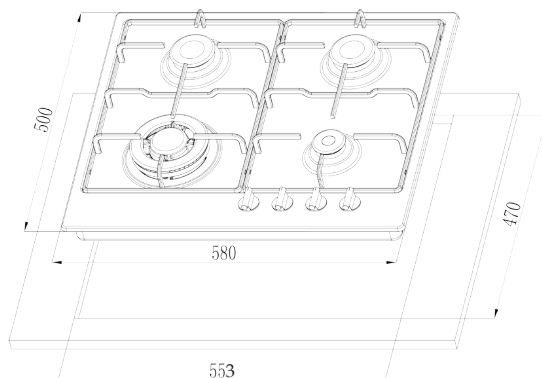
Technical details

Type of cooktop:	Gas
Ignition:	Electronic
Burners:	4
Gas type (natural/ULPG):	Natural/ULPG
ULPG adaptable:	Yes, kit supplied
Flame failure device:	No
Wok burner:	Yes
Fish burner:	No
Total power rating:	29.9 mj/hr over four burners
Power:	Front right: 4.0 mj/hr Front left: 13.5 mj/hr Rear: 2 x 6.2 mj/hr
Maximum current:	10 amps
Connection:	220 - 240V, 50 - 60 Hz
Installation:	Flex and plug
Warranty:	24 months parts and labour

Aesthetics

Finish:	Stainless steel
Type of controls:	Knob
Number of controls:	4
Location of controls:	Front
Material of trivets:	Cast iron trivets and burner caps

* Gas connection point is located rear left



Dimensions/weight

Overall dimensions (mm):	90h x 580w x 500d
Cut-out dimensions (mm):	553w x 480d



WOK BURNER



CAST IRON TRIVETS

Key features	Benefits
Stainless steel finish	Stainless steel appliances are sleek and durable. They look great with other stainless steel appliances.
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.