

# INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS

FOR OMEGA 4 BURNER GAS COOKTOP



Models Included:

**OCG61X**

# omega

## OPERATING INSTRUCTIONS

### IGNITING THE BURNERS

The knob on your gas cooktop controls both ignition and the safety device. Proceed as follows to ignite the burners:

Press down & turn the knob for the burner you would like to use. Keep the knob strongly pressed in for approximately 1 second to allow the ignitor to light the gas, and allow the thermocouple to heat up. Release the knob after approximately 1 second. The flame can be adjusted by turning the knob anti clockwise until it reaches the desired size. Only turn the knob between the High and Low settings, otherwise the burner will turn off.

To turn off the burner, push down & rotate the knob around to the 'Off' position.

Note: If the burner does not light within 12-15 seconds, turn the control knob back to the 'Off' position, and attempt re-ignition after 1 minute. This will allow any unburned gas to escape from the burner area.

If the burner does not light, firstly check that the cooktop is connected to electricity. If connected ensure that the gas is turned on and that the electrodes are sparking.

Also ensure that all burner caps are placed correctly on the burner rings.

### USING THE BURNERS

For greater efficiency and less gas consumption, use pots and pans with the right diameters for the burners. Avoid having flames extending out from underneath the pans (refer to the table in the appliance details section for recommended sizing).

When cooking, always try to use a pot or pan with a flat base. Pots & pans with an uneven or curved base will cause the burner to run inefficiently and will take longer to cook your food.

Always heat the water to boiling point before placing food items to be cooked. After the water has boiled, the heat setting can be dropped to maintain the desired cooking temperature. This will speed up the cooking time and is more efficient.

In the event of a power outage, your gas cooktop can still be used. Press & turn the desired knob to the 'High' position and light with a match. Depress the knob after approx 3 seconds and continue to operate the burner.

### AUTOMATIC SAFETY VALVES

This safety device automatically closes the gas valve if there is any disruption of the gas flow to the appliance, or if the gas flame goes out.

## CLEANING & STORAGE

### CLEANING

Please follow the maintenance & cleaning guidelines below to keep your Omega cooktop in good working order.

The cooktop should be cleaned regularly with all stains and boil overs being cleaned up. Do not allow stains and boil overs to become burnt onto the appliance.

Please ensure the cooktop is cold when cleaning, to avoid burns from hot components.

Try to minimise the use of specialized cleaning products. Attempt to clean with soapy water and a sponge. If this is not successful, a mild cleaner can be used.

Do not use abrasive cleaners or scourer type pads to clean the appliance. These can damage the Stainless Steel finish.

A stainless steel cleaner can be applied which gives the cooktop an extra shine. Only apply after cleaning with soapy water.

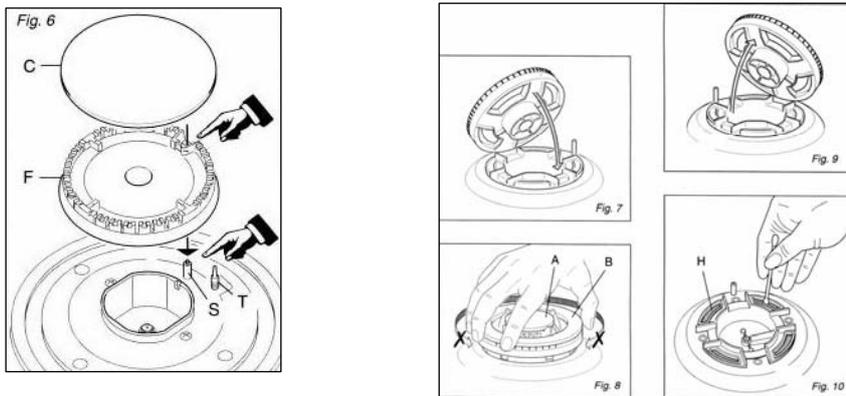
Avoid leaving acidic or alkaline substances on the cooktop.

Burners and enameled components are only to be washed with soapy water & sponges. Do not use abrasive cleaners on these components.

When cleaning burner components, please ensure that they are fully dry before re-placing on the cooktop and before use.

Ensure that all components are placed back onto the cooktop correctly. Failure to do so can cause problems with the burners igniting and functioning correctly. See diagrams on the following page for how to put the burners back together.

## WOK BURNER MAINTENACE & ASSEMBLY



When fitting the wok burner together, it is very important to check that the burner flame distributor (F) and the cap (C) are correctly positioned (fig. 6). Failure to do so can cause problems with ignition and also the way in which the burner operates.

Check that the electrode (S) is always clean to ensure trouble-free sparking.

Check that the probe (T) is always clean to ensure correct operation of the safety valves (for models with safety device).

The Wok burner must be correctly positioned (see fig.7). The burner rib must lock into position on the assembly below. If positioned correctly, the burner will not rotate (fig.8).

Then position the enamel cap A and the enamel ring B (fig.8).

The four holes around the outside of the crown must always be kept clean.

When cleaning, remove the flame divider (fig.9) and use a cotton bud, toothbrush, or a stiff wire brush to clean out any incrustations or dirt from the four holes marked "H" (fig.10).

This procedure is necessary to ensure the burner functions correctly.

DO NOT REMOVE



AUSTRALIA AND NEW ZEALAND  
GAS SAFETY CERTIFICATION

CERT NO: GSCS20111



AS4551  
SAI Global

NZ INLET PRESSURE (kPa)

NG  
1.13 (Min) - 3.5 (Max)  
ULPG  
2.75 (Min) - 7.0 (Max)

SUPPLIED IN NEW ZEALAND BY  
MONACO CORPORATION LTD.

# omega

Built-in Gas Cooktop OCG61X Made in China



5125

	NG:		ULPG:	
	Injector Size	MJ/h	Injector Size	MJ/h
Auxillary Burner:	1x0.90mm	4.0	1x0.55mm	4.0
Semi-rapid Burner:	2x1.10mm	6.2	2x0.70mm	6.5
Wok Burner:	1x1.70mm	13.5	1x0.98mm	13.2
Total:		29.9		30.2
	Test Point Pressure	1.00kPa	Test Point Pressure	2.75kPa

Keep a safe distance away from combustible constructions. Keep at least 200mm from the periphery of the burners to any side or rear wall with combustible surfaces or 160mm from walls with non-combustible surfaces, and 650mm above the burners, or at least 650mm between the burners and any extractor hood positioned immediately above it.

Ignition procedure:

- 1) If not already on, turn on gas supply.
- 2) Push in control knob and turn counter-clockwise to the high position.
- 3) If burner does not ignite, turn control knob clockwise to the off position & wait for 5 minutes before trying again.

Shutdown procedure:

- 1) Push in control knob and turn fully clockwise to the off position.
- 2) If as supply was turned on at ignition, turn off gas supply.

Electrical:

Input voltage: 220V to 240V @ 50Hz to 60Hz.

Max current: 0.6A.

TO BE INSTALLED BY AN AUTHORISED PERSON ONLY

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