

Designed to Enhance

EST. 1981

omega

Installation + User Manual

OCIG905B

Hybrid Cooktop

90cm

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Welcome

Residentia Group

Office	165 Barkly Avenue Burnley Victoria Australia 3121
ACN	70 600 546 656
Online	residentia.group omegaappliances.com.au
Post	PO BOX 5177 Burnley Victoria Australia 3121
Phone	1300 11 4357
Email	support@residentia.group

Congratulations on purchasing your new Hybrid Cooktop.

Omega appliances are proudly owned and distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty chapter at the rear of this manual for information regarding your product’s parts and labour warranty, or visit us online at:

→ residentiagroup.com.au

Here at Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your unit, and importantly, taking care of the appliance, our Support Team are here to help. You can use our online Support Centre at any time by visiting:

→ support.residentiagroup.com.au

Or you can contact us by dialling: 1300 11 HELP (4357)

It is important that you read through the following user manual thoroughly, in order to familiarise yourself with the installation and operation requirements of your appliance, and to ensure optimum performance.

Again, thank you for choosing an Omega appliance and we look forward to being of service to you.

Kind Regards,

The Residentia Team

Customer Care

At Residentia Group, we strongly encourage the use of authentic spare parts to guarantee the best results. When contacting our spare parts team through 1300 11 HELP, or by emailing parts@residentiagroup.com.au, ensure that you have the model and serial numbers on hand, which are found on your appliances’ rating plate.



Safety Information

Important Safety Instructions

This cooktop must only be installed by a suitably licensed and qualified installer in accordance with the instructions provided. Incorrect installation may result in bodily harm, damage to property, and void the product's warranty.

- This appliance is intended for domestic use only, and must only be used for food preparation.
- Do not use this appliance for anything other than its intended purpose. Other uses are not recommended, and may cause fire, electric shock or personal injury.
- The use of attachments is not recommended by the appliance manufacturer and distributor as they may prove hazardous, or cause damage to your appliance.
- Ensure you remove all the packaging, taking care to discard waste responsibly.
- Under absolutely no circumstances should you install or use a damaged appliance.
- Always move the appliance carefully.
- The appliance must always be installed by an authorised technician or similarly qualified person. Please note that the manufacturer is not held responsible for any damage caused by defective placement or installation done by an unauthorised personnel.
- To arrange an authorised technician please contact our friendly support team at 1300 11 HELP (4357).
- The manufacturer is not responsible if incorrect installation or use causes injuries and damages.
- Before installing and using your appliance, carefully read the supplied instructions. Always keep the instructions with you for future reference.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Electrical Shock Hazard

- **WARNING:** Before any procedures, it is important to check that the appliance is disconnect from the electrical mains.
- **CAUTION:** The appliance must be earthed.
- Ensure the data on the cooktop's rating label agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket. Do not use any multi-plug adapters or extension cables.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation. Do not connect the appliance plug with a power connection board.
- Do not pull the mains cable to disconnect the appliance. Instead pull the plug portion of the mains cable.
- Never touch the mains cable or plug with wet hands, nor should you touch the oven with wet hands or feet.
- **WARNING:** If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.
- **WARNING:** All electrical work must be done in accordance with local and national electrical codes as applicable and should be undertaken by licensed and qualified persons only. Failure to follow these instructions can result in death, fire or electrical shock.
- Do not cook on a broken or cracked cooktop. If the cooktop surface is break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

During use

- This product is designed to cook food inside ordinary homes and for non-professional purposes. It should not be used for any other purpose.
- After using the appliance, make sure that all controls are in "CLOSED" or "OFF" position.
- If you use an electrical socket close to this appliance, take care that the cables of the appliances you are using are far away from the hot parts of this appliance.

Safety Information

Children's Safety

- Adults and children must not operate the appliance without supervision if they do not have the physical or mental ability, or if they lack the knowledge and experience required to operate the appliance correctly.
- Never allow children to play with the appliance. Do not allow children to go near the cooktop while it is operating without supervision, children must always keep a safe distance from the appliance at all times.
- Under absolutely no circumstances should cleaning and user maintenance be carried out by children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or placing objects by the cooktop, especially while it is in operation, as it may be dangerous.
- If the burners are in operation for a prolonged period of time, the space between them can also become hot.
- The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children well away until the appliance has cooled down.
- The base of the cookware used for the cooktop must be clean, dry and flat, as uneven surfaces can affect the cooking process or damage the burners' surface.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop as they can get hot.
- Do not use a roasting dish that is so large it has to be heated using two burners, as this will cause too much heat to accumulate, damaging your appliance.
- Before cooking, always ensure that burner bodies and trivets are properly located on the cooktop (i.e. correctly assembled and positioned).
- **WARNING:** Do not use or store flammable materials in the appliance storage drawer (if applicable) or near this appliance. Never leave or store flammable objects on or near the cooktop. It is suggested to store cooking oils in a cupboard away from the appliance.
- Overheated oil or fat can ignite very quickly. Never leave fat or oil to cook unattended. Should the oil ignite, do not try and put it out by pouring water on it. Cover the pan immediately with a lid or plate, and switch off the cooktop. Let the cookware to cool down on the cooktop before removing.
- Be careful with food that is prepared using drinks with a high alcohol content, such as wine, rum or cognac. Alcohol evaporates at high temperatures, and in some circumstances the alcoholic vapors can catch fire. Only use small quantities of drinks with a high alcohol content.
- Prolonged and intensive use of the appliance may call for additional ventilation, for example the opening of a window, or increasing the power level of your rangehood.

During Use

- Please follow the manufacturer's instructions when using certain cookware. Aluminium foil and plastic containers can melt and stick on hot burners.
- This product is designed to cook food inside ordinary homes and for non-professional purposes. It should not be used for any other purpose.
- After using the appliance, make sure that all controls are in "CLOSED" or "OFF" position.
- If you use an electrical socket close to this appliance, take care that the cables of the appliances you are using are far away from the hot parts of this appliance.
- Never operate the cooktop when there is nothing on top. Do not heat empty pots or pans, as this will damage the pan's base. Do not allow saucepans to boil dry, in particular enamel and aluminium saucepans.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Safety Information

Installation

- Installation of the appliance and its connection to the gas and electrical mains must only be carried out by an qualified authorised technician.
- Before any procedure, it is important to check that the appliance is disconnected from the electrical mains. The Manufacturer declines all responsibility for any damage arising from installation in breach of the regulations in force or from failure to comply with the accident prevention regulations.
- It is risky to modify or attempt to modify the characteristics of this product.
- After removing the appliance from the packaging, make sure that it is undamaged and that the electrical lead is in perfect condition. Otherwise, contact your dealer before putting the appliance into operation.
- The Manufacturer declines all responsibility in case of failure to comply with the accident prevention regulations.
- Make sure that air is able to circulate freely around the appliance. Poor ventilation produced a shortage of oxygen
- Make sure that the appliance is supplied with the type of gas indicated on the relative sticker next to the mains gas connection pipe.
- Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. Ensure that the room is well ventilated by keeping the air intakes open and in good working order or by installing an extractor hood with discharge pipe.
- If the appliance is used intensively for a long time the effectiveness of the ventilation will have to be increased, for example by opening a window or increasing the power of any electric extractor fan.
- **WARNING:** This appliance is not suitable to install and operate with aftermarket lids or covers.

Cut Hazard

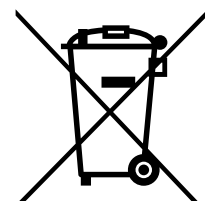
- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in a domestic household environment only! Commercial use of any kind is not covered under the manufacturer's warranty!
- **WARNING:** Do not modify this appliance.

Safety Information

- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Power cord can't accessible after installation.
- **WARNING:** Incorrect repairs are dangerous. Repairs may only be carried out by an authorised service technician or a similarly qualified individual.
- **WARNING:** Never replace a damaged power cable yourself. Power cables must only be replaced by an authorised service technician or a similarly qualified individual. Carefully switch off the circuit breaker in the fuse box if the appliance appears faulty, and contact our friendly after sales support team for further instructions.
- **WARNING:** In order to avoid a fire, this appliance must be regularly cleaned to avoid any potential fat or oil build-up.
- **WARNING:** Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the cooktop surface, as these tools may scratch the surface which can result in tarnishing the cooktop finish, or the glass (if relevant) shattering.
- **WARNING:** Do not use steam cleaners.
- **WARNING:** Do not use this appliance as a space heater.
- If the hob surface is made of toughened ceramic glass: if the surface cracks, switch off the appliance to avoid the possibility of electric shock or further damage, and contact our after sales support team for guidance.
- Ensure that this product is disposed of correctly, to prevent any possible damage to the environment and to human health which might otherwise be caused if the appliance were to be disposed of incorrectly.
- This product may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.
- As this appliance requires a specialist waste disposal, for further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service or the store of purchase.
- To disassemble and remove the appliance, perform the installation instructions in reverse order. Always perform disassembly with two people to avoid risk of injuries. Installation and disassembly must always be carried out by either an authorised service technician, or a similarly qualified person.
- Materials used for packaging the appliance include those that are environmentally friendly and are 100% recyclable. Environmentally materials have been marked and can be identified with the appropriate symbol.
- Always wear appropriate clothing when cooking, such as non-flammable clothes that cover torso, legs and feet.
- The symbol on the product indicates that it may not be treated as normal household waste, instead it should be taken to a collection point for the recycling of electrical and electronic goods.
- By ensuring that this appliance is disposed of correctly, you will help to prevent any possible damage to our environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.
- This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased the appliance.
- For further questions please contact our support team at 1300 11 4357 or visit support.residentiagroup.com.au



Installation Instructions

Technician Instructions

CAUTION: This appliance must only be installed and used in rooms with permanent ventilation to local standards.

Installation of the appliance and its connection to the gas and electrical mains must only be carried out by an qualified authorised technician.

Before any procedure, it is important to check that the appliance is disconnected from the electrical mains. The Manufacturer declines all responsibility for any damage arising from installation in breach of the regulations in force or from failure to comply with the accident prevention regulations.

Location Recommendations

CAUTION: This appliance must only be installed and used in rooms with permanent ventilation to local standards.

To ensure the proper operation of the gas appliance, it is essential that the required air for gas combustion can naturally flow into the room. The intake of air should occur through openings in the exterior walls, and these openings must possess an unobstructed cross-section of not less than 2m³/h for each kilowatt of power (refer to the total power in kilowatts on the appliance rating label).

Construct the opening in a manner that prevents obstruction from inside or outside, and avoid placing it close to the floor. It is advisable to position the opening on the side opposite to the discharge of flue gases. In cases where providing these openings within the room of appliance installation is impractical, the necessary air may be drawn from an adjacent room under the following conditions:

- The adjacent room is not a bedroom or a hazardous environment.
- The adjacent room has proper ventilation.
- There are openings for ventilation between the room where the appliance is installed and the adjacent room.

Discharge of flue gases

Gas cooking appliances are required to expel their flue gases either through rangehoods connected directly to flues or to the outdoors. If it is not possible to install a rangehood, an electric fan must be installed on the exterior wall or window of the room.

It is essential to ensure that the ventilation opening can be proportionally increased based on the delivery rate of the fan.

For kitchen applications, the electric fan's delivery rate must guarantee an hourly air exchange of 3-5 times its volume.

In both instances, it is strictly prohibited to use flues that are already in use by other appliances for the purpose of discharging flue gases.

Operating with Natural Gas

Your appliance is designed to run both LPG and natural gas. Conversion for use of LPG and substitute natural gases must only be undertaken by a qualified person. Despite your appliance having been set-up for use with natural gas, it can be converted for use with LPG.

Gas Supply Connection

The gas connection must adhere to local standards. During installation, incorporate a safety tap at the end of the pipeline. The appliance is dispatched from the factory having undergone testing and preset for the specified gas type, as indicated on the plate located inside the bottom guard near the gas connection pipe. Ensure that the gas supplied to the appliance matches the type specified on the plate. If not, refer to the instructions in the "Adapting to Different Types of Gas" section.

For optimal efficiency and minimal consumption, verify that the gas supply pressure aligns with the values specified. If the gas used differs or varies, a suitable pressure regulator must be installed on the supply pipeline.

Attach the union at the end of the gas train, complete with a G1/2" threaded nut. Insert the gasket between the components as illustrated, ensuring compliance with local standards. Assemble the parts without excessive force, orient the union as needed, and then securely tighten all components.

Gas System Connection Guidelines

Connect the appliance to the gas system using a rigid metal pipe and regulation unions or employ a stainless steel hose that complies with local standards. If using metal hoses, ensure they are positioned to avoid contact with mobile parts and prevent any crushing, especially when combining the hob with an oven.

The gas intake connection of the appliance features a "male thread." When making the connection, be cautious not to apply any stresses to the appliance.

WARNING: After completing the installation, always check the absolute tightness of all unions using a soapy solution. Avoid using an open flame for this check.

Installation Instructions

Adapting to Different Gas Types

To accommodate various gas types, follow these steps for changing the nozzles:

- Remove the cooktop trivets standee.
- Take off the burner caps and flame caps from the burners.
- Utilise a size 7 socket wrench to unscrew and remove the existing nozzles. Replace them with the nozzles corresponding to the type of gas to be used (refer to the table for guidance).
- Reassemble the parts by reversing the operations described above.
- Replace the setting data (located close to the mains gas connection) with the information for the new type of gas. If the gas pressure differs from the specified value (or is variable), install a suitable piped gas pressure regulator complying with the standard on the supply pipeline.

Setting the Minimum Flame Level

To set the minimum flame level, follow these steps:

- Light the burner as previously described.
- Turn the tap to the minimum flame position.
- Remove the control knobs.
- **For LPG to NG:**
Use a thin blade screwdriver to turn the by-pass screw located above the left of the gas valve shaft, as shown on the right

Turn the by-pass screw clockwise to the end completely. Turn it anti-clockwise: 1/2 turn for the Triple Flame burner, 3/4 turn for the Large Rapid burner, 1/2 turn for the Medium Semi-rapid Burner, and 3/8 turn for the Auxiliary burner.

For NG to LPG:

Use a thin blade screwdriver to turn the by-pass screw located above the left of the gas valve shaft, as shown on the right.

Turn the by-pass screw clockwise to the end.

- Finally, check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Regarding the details of installation in this section.

Installation Instructions

Testing the Gas Supply

Check the manometer zero point is correct. Then connect the manometer to the cooktop pressure point. This is located on the regulator.

Turn on the gas supply and electricity and try to ignite the gas. Note that it will take additional time to light the gas for the first time as air needs to be purged from the pipes.

Following this, with the appliance operating, carefully check the outlet pressure:

- First with all burners of operating at maximum, followed by operating. the smallest burner at minimum.
- Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than $\pm 0.20\text{kPa}$.

If the regulator appears to not be performing satisfactorily, then check the following points:

- If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line.
- If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
- Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

LPG Conversion

Your cooktop has been set up for natural gas usage, however a conversion kit is included with the product for universal LPG usage. The conversion kit contains the appropriate injectors, a brass test point and an LPG sticker.

- To ensure proper operation, the gas pressure of this appliance must be verified to be 2.75 kPa. The test point is located at the Auxiliary burner injector, as shown below.

Please follow the procedure below if a conversion to suit UNIVERSAL LPG is required:

- Disconnect the appliance from the power supply.
- Ignite the Semi-Rapid burner and set it to the high flame position. Ensure all other burners are turned off.
- Zero the manometer, then connect flexible tubing securely over the Auxiliary burner injector. Hold the tubing firmly in place.
- Press in the corresponding burner control knob and turn it to the high flame position to measure the gas pressure.
- If the gas pressure reads 2.75 kPa, reassemble the burner and perform final checks according to these instructions.
- If the pressure is not 2.75 kPa, disconnect the appliance and inspect, adjust, or replace the LPG cylinder regulators as needed, following the guidelines in AS/NZS 5601.

Nominal Test Point Pressures:	
Natural Gas = 1.00kPa	LPG = 2.75kPa
----- For further technical information regarding your cooktop, please see the chapter 'Technical Specifications' found between pages 13 and 19, and your cooktop's rating label. -----	

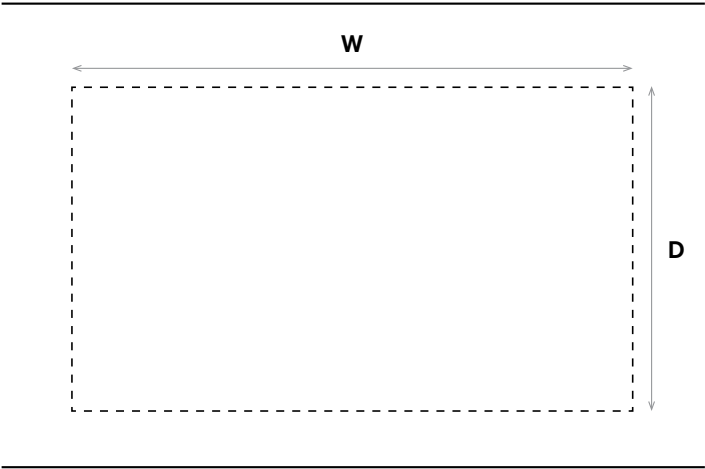


Installation Instructions

Preparing the Cut-Out

Cut-Out Dimensions for Hybrid Cooktop:

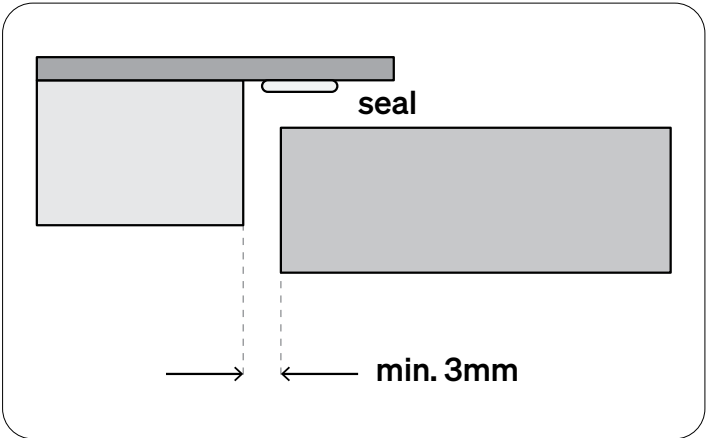
Model	Width (W)	Depth (D)
OCIG905B	870mm	490mm



- The bench cut-out should be made as per the cutout dimensions shown above.
- For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.
- **WARNING:** The work surface material must use the impregnated wood or other insulation material.
- This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.
- Appliance clearances: 600mm to from the top of the nearest burner overhead, 150mm from the periphery of the nearest burner to side, 150mm from the periphery of the nearest burner to back walls.

Installation Procedure

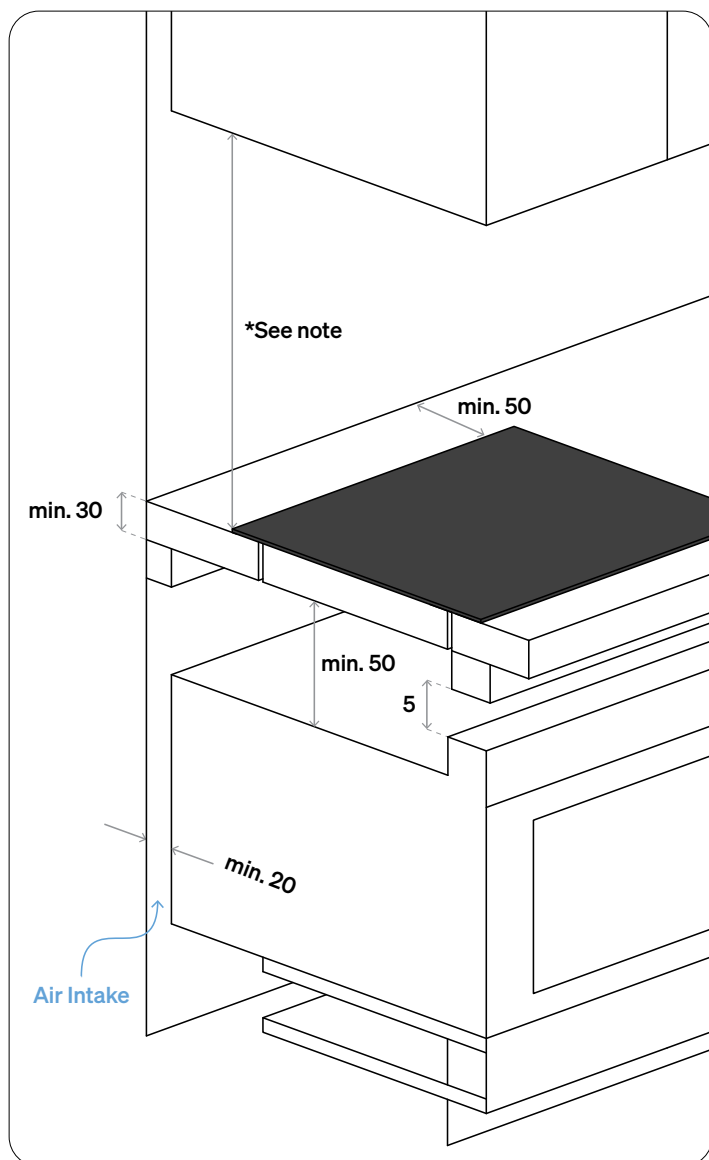
- Under all circumstances, make sure the cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the cooktop is in good working state.
- A barrier must be installed to prevent accidental contact with the cooktop base, where the base of the cooktop is accessible from below (i.e. Inside a cupboard, etc.).
- A minimum clearance of 50mm must be maintained between the base and the barrier. This barrier may be made of any non-combustible, rigid material.
- Ensure that the power supply cable is not accessible through cupboard doors or drawers.
- Ensure that there is adequate flow of air from outside the cabinetry to the base of the cooktop.
- The isolating switch is easily accessible by the customer.
- **WARNING:** Do not use any kind of silicon sealant to seal the appliance against the benchtop. This will make it difficult to remove the appliance, which must be accessible for the service agent to perform any necessary repairs in the future.
- Clamps and screws are supplied with your cooktop. Fit the pull down clamps supplied to ensure that the cooktop cannot move after installation. Refer to the diagram shown below, and the relevant instructions.
- The safety distance between the sides of the cooktop and the inner surfaces of the worktop should be at least 3mm.
- Where a hose assembly is used and the cooktop is in the installed position, the hose assembly shall be suitable for connection to a fixed consumer piping outlet located at a point of 800–850mm above the floor and in the region outside the width of the appliance to a distance of 250mm. The point of connection to consumer piping must be accessible after the appliance has been installed.



Installation Instructions

Ensuring Adequate Ventilation

***NOTE:** Please refer to your rangehood's user manual for the exact minimum clearances from the top of the cooktop surface to your rangehood.



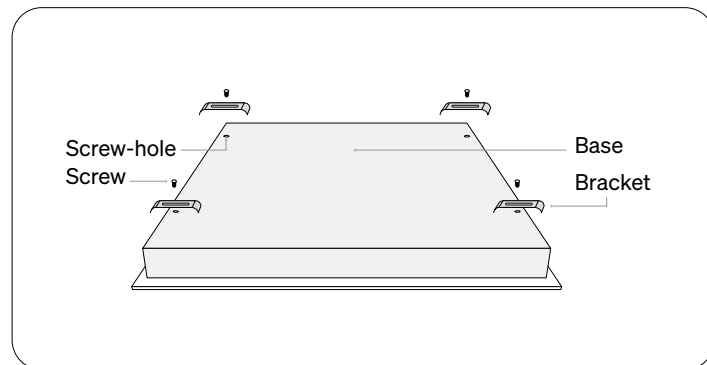
The measurements in the diagram above is in millimetres (mm).

IMPORTANT: Regarding adjacent walls, cupboards and protection for combustible materials: Always ensure that the appliance is installed in accordance with AS/NZS 5601.1 with regard to clearances to combustible surfaces and materials, and clearances to rangehoods and exhaust fans.

Note: The diagrams in this user manual are for explanatory purposes only. Your appliance and parts may appear differently.

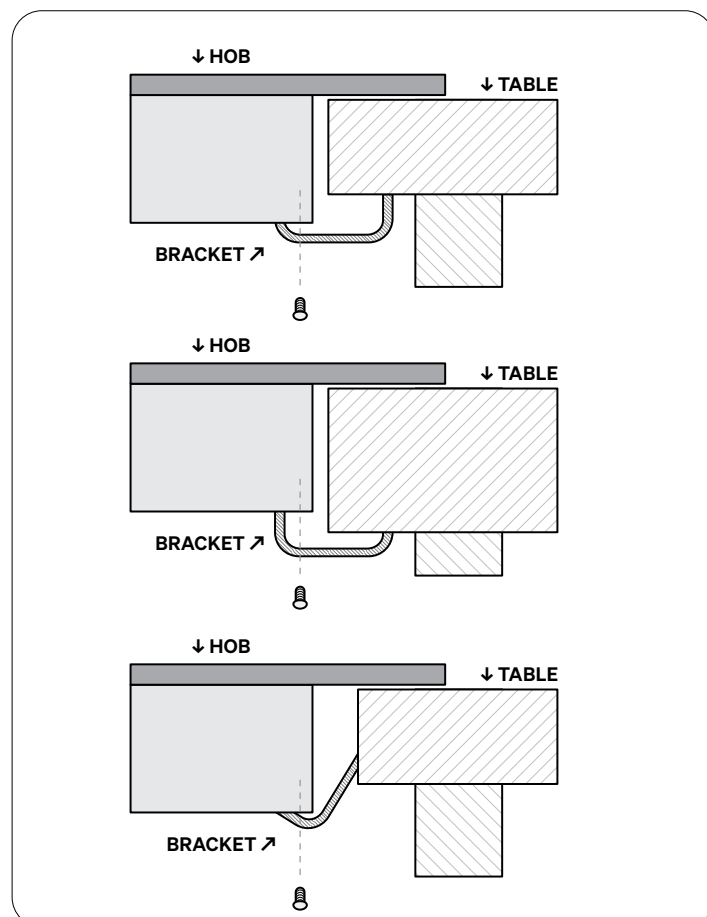
Applying the Fixing Brackets

The unit should be placed on a stable, smooth surface (such as the packaging). Do not apply force onto any controls if they protrude from the cooktop. Fix the cooktop on the work surface by screwing in the four brackets on the bottom of cooktop after installation (see diagram below).



Applying the Fixing Brackets

IMPORTANT: When applying the brackets, ensure you adjust the brackets' position to suit your particular work surface's thickness. Under no circumstances are the brackets to touch with the inner surfaces of the worktop after installation (see diagrams below).



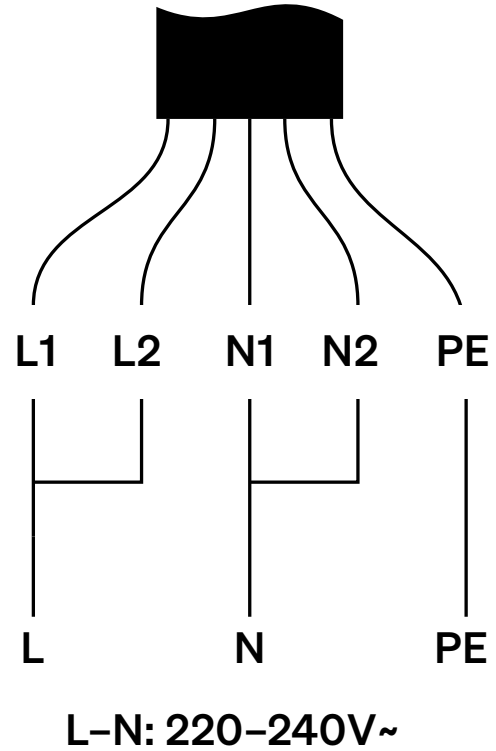
Installation Instructions

Electrical Connection

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker.

Please refer to the method of connection shown below relevant to your cooktop model.

- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a proper qualified person.

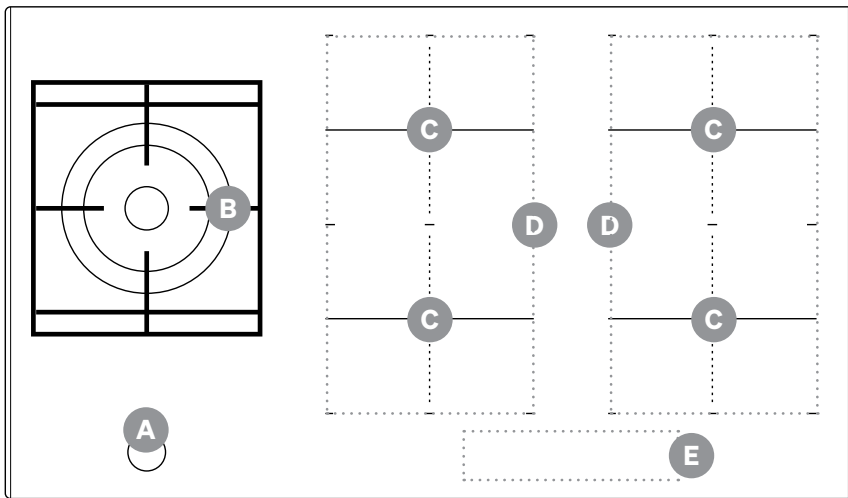


Your Hybrid Cooktop

Overview

Key

- | | | |
|-----------------|---|------------------------|
| A. Knob Control | C. 220×200mm Zone (Max. 1800 / 2100W) | E. Touch Control Panel |
| B. Wok Burner | D. 220×400mm FlexZone (Max. 3000 / 3600W) | |



Control Panel

Key

- | | | |
|------------------------|----------------------|------------------------|
| A. Power Button | D. FlexZone Selector | F. Adjustment Controls |
| B. Child Lock Button | E. Zone Selector | G. Timer Selector |
| C. Power Boost Button* | | |

*** Note:** Power Boost is only available for the front left cooking zone.



Your Hybrid Cooktop

Wok Burner Overview

Key

A. Burner Cap

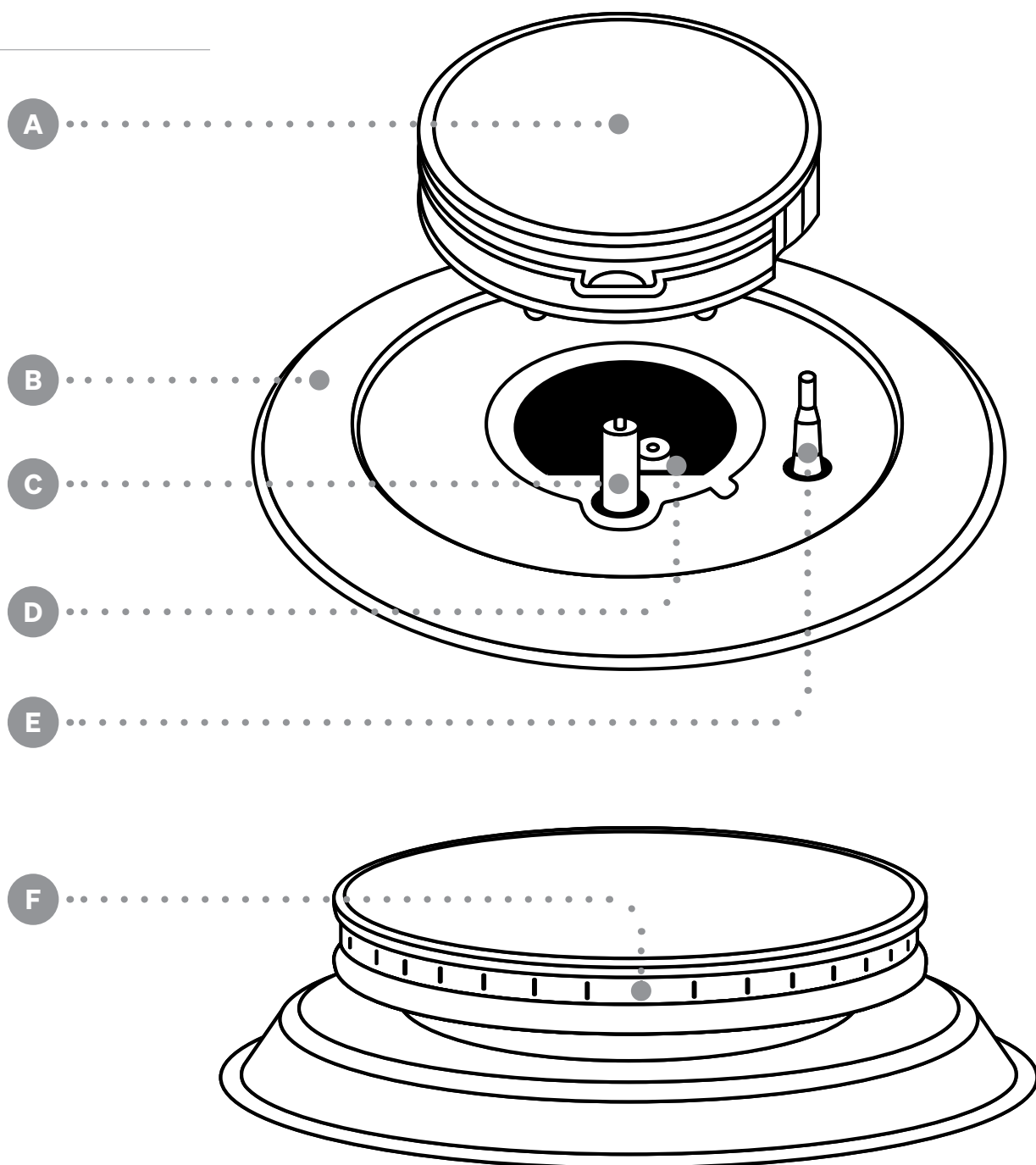
B. Burner Skirt

C. Ignition Spark Plug

D. Injector Jet

E. Flame Sensor

F. Flame Ports



Operating Instructions

Introducing Induction Cooking

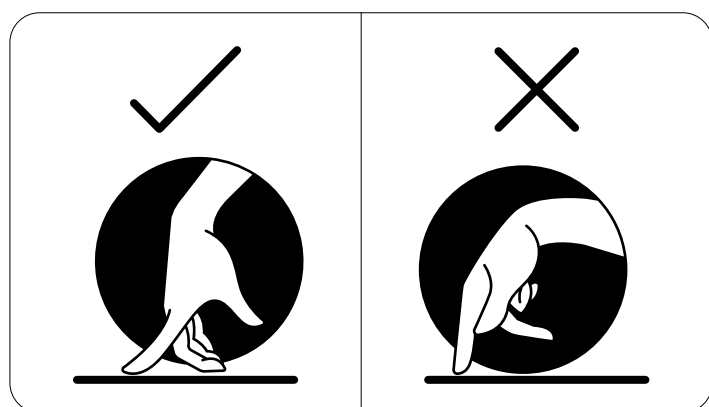
This innovative and efficient cooking method is designed to offer safety, advanced functionality, and cost-effectiveness.

Induction cooking operates using electromagnetic vibrations that generate heat directly within the pan, rather than heating the glass surface indirectly. The glass surface only heats up as a consequence of the pan's heat transfer.

Please refer to this manual for comprehensive guidance on using and maximising the benefits of your induction cooker.

Before using the Hybrid Cooktop

- Read this user manual carefully, taking special note of the 'Safety Information' chapter in particular.
- Ensure you remove any protective film that may still be on your cooktop surface after unpacking.
- The controls respond to touch, so you don't need any pressure. Use the pad of your finger, not the tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) on top. Even a thin film of water or food particles may make the controls unresponsive and difficult to operate.



Choice of Burner

Below is a cookware size guide to use on your cooktop's zones:

- **Ø160mm Zone**
Cookware Size: Ø120mm
- **Ø180mm Zone**
Cookware Size: Ø140mm
- **Ø210mm Zone**
Cookware Size: Ø160mm
- **220×200mm Independent Zone**
Cookware Size: Ø160mm
- **220×400mm FlexZone**
Cookware Size: Ø280mm
- **Wok Burner:** For quick heating with large cookware.
Cookware Size: Ø200mm – Ø240mm.

Verifying Induction Compatibility

To determine if your cookware is compatible with induction cooking, you can perform a magnet test. Simply bring a magnet close to the base of the pan. If the magnet is attracted to the pan, it indicates that the pan is suitable for induction use.

In the event that you don't have a magnet available, you can follow these steps:

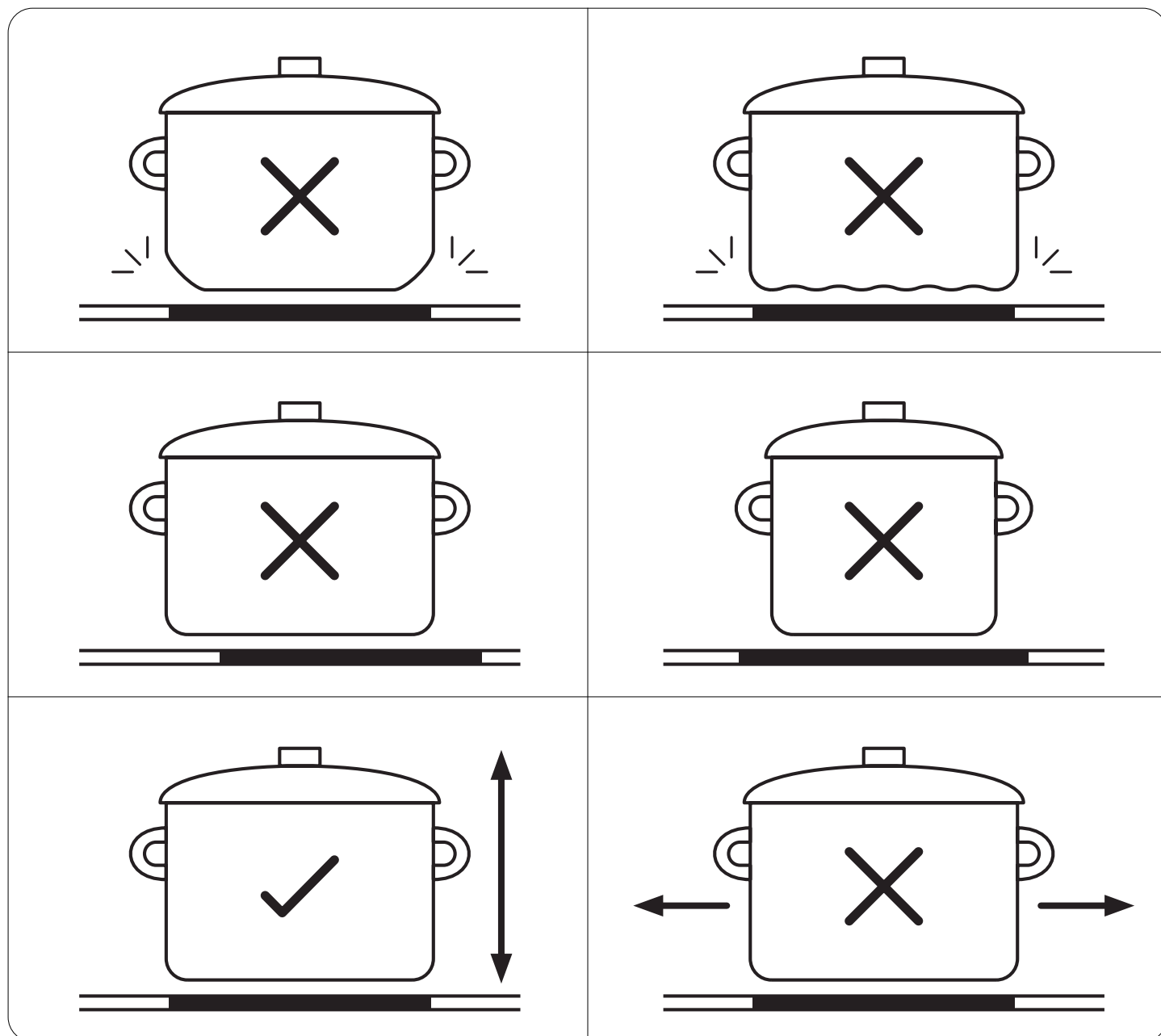
1. Fill the pan you wish to test with some water.
2. Proceed to start cooking as instructed in the 'Cooking with Your Hybrid Cooktop' section.
3. If the indicator specified in the manual does not flash on the display and the water begins to heat up, it confirms the suitability of the pan for induction.

Please note that cookware composed solely of materials such as pure stainless steel, aluminum, or copper without a magnetic base, along with glass, wood, porcelain, ceramic, and earthenware, are not compatible with induction cooking.

Operating Instructions

Choosing the Right Induction Cookware

- Do not use cookware with jagged edges, coarse or uneven surfaces, chipped bottoms or a curved base.
- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone.
- For best practice, gently lift cookware off the glass—avoid sliding them, as the bottom of your cookware may scratch the surface.
- The FlexZone can not only use griddle plates, you can also utilise larger cookware specially designed for that specific area.
- For certain types of induction cookware with incomplete ferromagnetic bases. If the cookware's bottom material includes aluminum, it may result in a reduced ferromagnetic area. Consequently, this could lead to the cookware not reaching adequate heat levels or even being undetectable during operation.



Operating Instructions

Choosing the Right Wok Burner Cookware

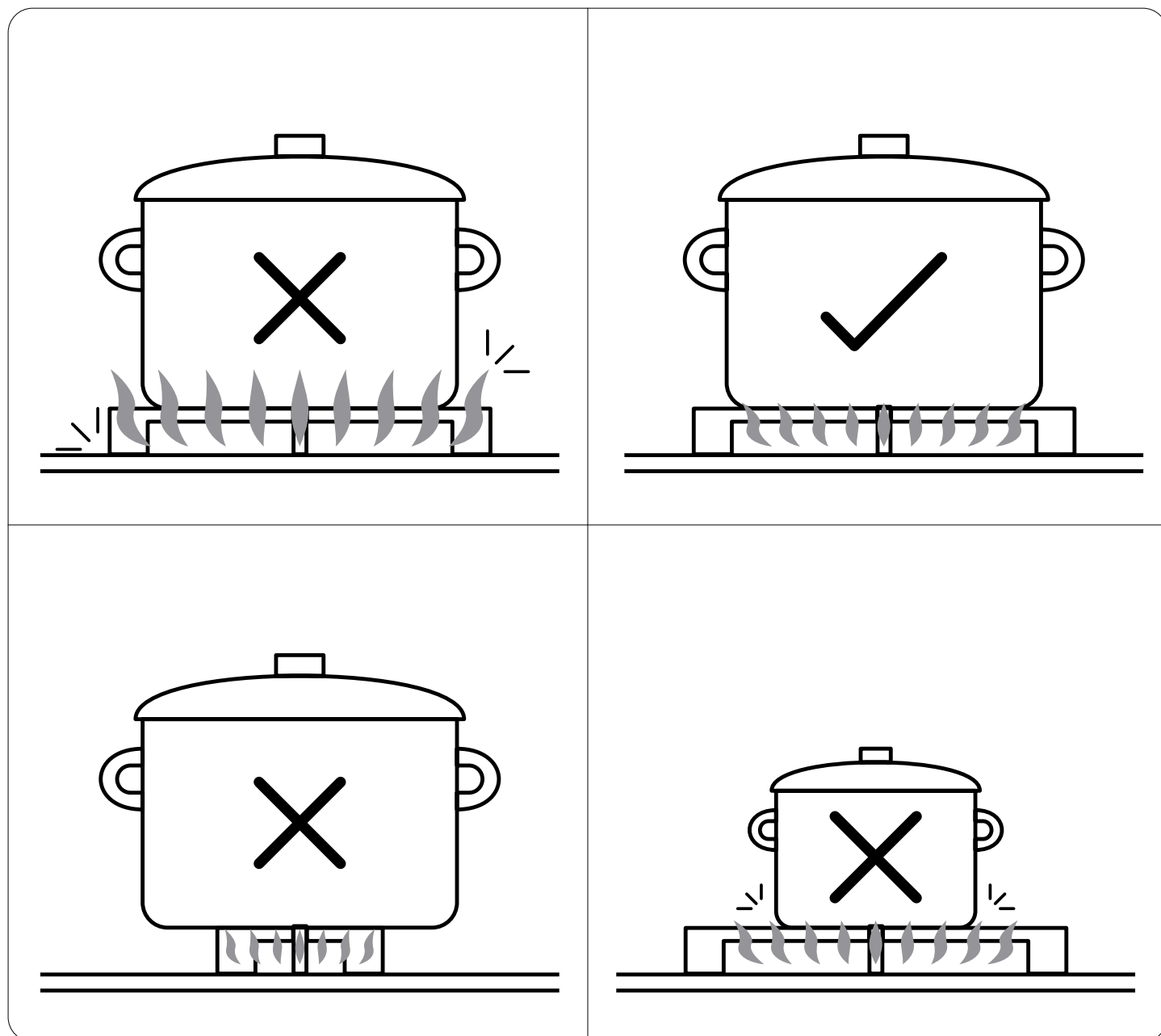
Many common woks, pots and pans, such as those made from aluminium, ceramic, cast-iron and stainless steel may be used on your cooktop.

Ensure that the pots or pans are steady and have flat bases to avoid dangerous spill-over of hot liquids and wasted energy.

Do not use cookware with jagged edges, coarse or uneven surfaces, chipped bottoms or a curved base.

Make sure that the base of your cookware is smooth, sits flat against the trivets, and is the same size as the chosen burner, and always centre your pan on the cooking zone.

For best practice, gently lift cookware off the trivets—avoid sliding them, as the bottom of your cookware, and the trivets' surface may become scratched.

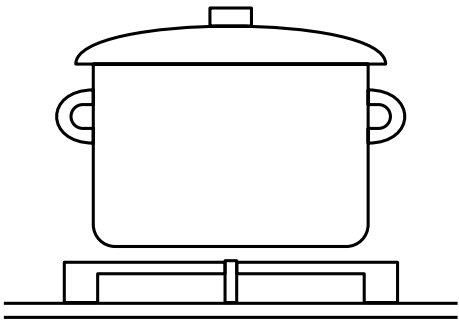


Operating Instructions

Using the Gas Wok Burner

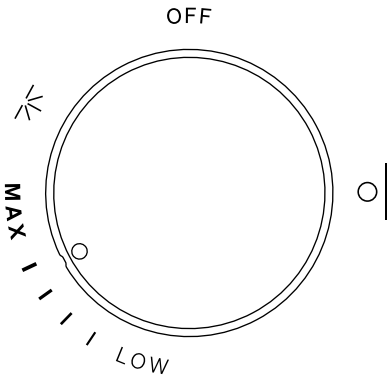
Place a suitable pan on the burner you wish to use, following page 18’s cookware guide.

Make sure that the bottom of the pan and the surface of the cooktop are clean and dry, and that there are no cracks or oil build-up present.



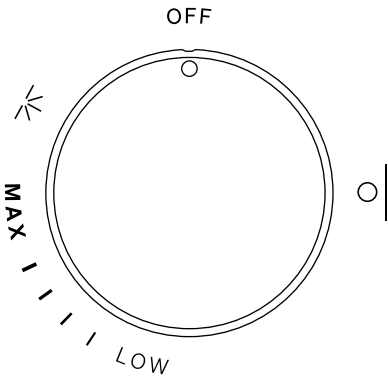
To begin cooking, press down for approximately 5 seconds, and the flames will then emit.

Note that the heat level must be set within the ‘LOW’ to ‘MAX’ settings.



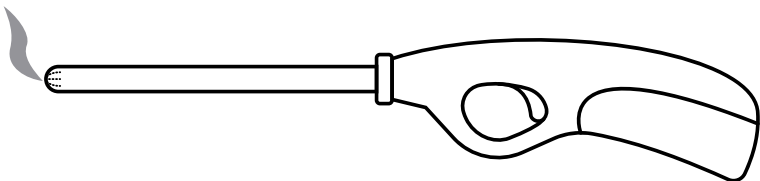
When you have finished cooking, turn the control knob clockwise towards the ‘OFF’ position, and once the flames from the burner have dispersed, simply let go.

Note that the burner will be hot for some time, so caution should be always be exercised even after cooking is over.



Your cooktop has been fitted with an electric ignition. When the cooktop has been connected and the power is on, pressing any knob will release sparks to all burners, instantly.

However, in the absence of electrical power, for example a local power outage, you can carry out the ignition directly to the burner with a hand-held ignition source, such as a lighter.



Operating Instructions

Getting Started with the Induction Zones

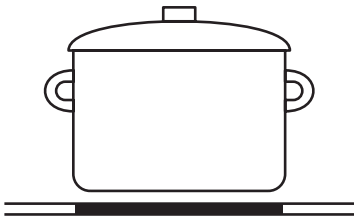
1. Power On

Activate the cooktop by pressing the Power button. Upon activation, a single beep will sound, and all indicators will briefly display "-" for 1 second before turning off. This indicates that the cooktop has entered standby mode.



2. Preparing the Cooking Surface

Place an induction compatible pan or pot on the desired cooking zone following page 17's cookware guide.. Please ensure both the bottom of the pan and the cooktop's surface are clean and dry for optimal cooking performance.



3. Selecting the Cooking Zone

Simply touch the Zone Selector button beside the desired cooking zone. Subsequently, an indicator adjacent to the selected key will start flashing.



4. Selecting the Cooking Zone & Heat Setting

Touch the Adjustment Controls "-" & "+" corresponding to your desired power level.

Note:

- If you do not adjust the heat setting within 1 minute of selecting the cooking zone, the cooktop will automatically switch off. In such cases, you will need to restart the process from step 1.
- You have the flexibility to modify the power level at any point during cooking.

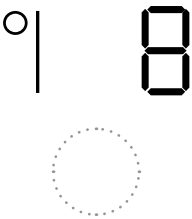


Operating Instructions

When Finished Cooking with the Induction Zones

1. Selecting the Cooking Zone

Simply touch the Zone Selector button beside the desired cooking zone. Subsequently, an indicator adjacent to the selected key will start flashing.



2. Switching Off Individual Cooking Zones

Touch the Adjustment Control "+" down to "0" on the control for the specific cooking zone. Ensure that the display indicates "0" to confirm the cooking zone has been turned off.



3. Turning Off the Entire Cooktop

To shut down the entire cooktop, touch the Power button control.



4. Caution: Hot Surfaces

After cooking, "H" may display, indicating that the cooking zone is too hot to touch. This symbol will disappear once the surface has cooled to a safe temperature. Additionally, it can serve as an energy-saving feature; you can use the residual heat to further heat other pans or continue cooking without additional power usage.



Operating Instructions

Utilising the Power Boost Function

For the Induction Zones

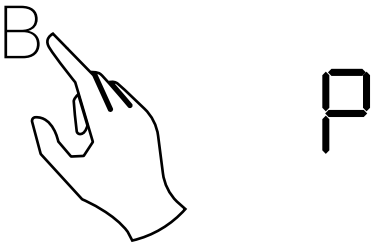
1. Selecting the Cooking Zone

Touch the Zone Selector button next to the cooking zone featuring the boost function (front left cooking zone).



2. Activating Boost Function

Then press and hold the Power Boost button key (B) until the power level display shows “P”.



3. Cancelling the Boost Function

Touch the Zone Selector button next to the cooking zone featuring the boost function (front left cooking zone). Then touch the Adjustment Controls “-” and choose the desired power level.



Note:

The Boost function operates for a maximum of 5 minutes. Afterward, the zone will automatically revert to level 9.



Operating Instructions

Using the Timer Function

The Timer function can be used in two ways, either as a minute minder (kitchen timer), or as a way to automatically turn off cooking zones after a set period of time. The timer can be set up to 99 minutes.

Using the Timer as a Minute Minder

NOTE: You can set the minute minder either before or after adjusting the cooking zone power settings.

- Ensure the cooktop is powered on and the zone selection key is inactive (no blinking ‘–’ indication).
- Touch the Timer Selector button. “00” will appear on the timer display and the first digit will be blinking.
- Adjust time for the first digit by touching the Adjustment Controls.
- Touch the Timer Selector again to set the time and second digit will be blinking.
- Adjust time for the second digit by touching the Adjustment Controls.
- Touch the Timer Selector again to set the time.
- Once the time is set, the countdown will start immediately, and the display will indicate the remaining time.
- When the set time elapses, an alert will sound for 30 seconds, and the timer indicator will display “- -”.

Residual Heat Warning

When the cooktop has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.



Using the timer to power off one or more cooking zones

- Select the desired heating zone by touching its Zone Selector button.
- Touch the Timer Selector. “00” will appear on the timer display and the first digit will be blinking.
- Adjust time for the first digit by touching the Adjustment Controls.
- Touch the Timer Selector again to set the time and second digit will be blinking.
- Adjust time for the second digit by touching the Timer Adjustment Controls.
- Touch the Timer Adjustment Controls again to set the time.
- Once the time is set, the countdown starts immediately, showing the remaining time on the display. A red dot on the power level indication signifies the selected zone.
- When the cooking timer reaches zero, the corresponding zone will turn off automatically.

NOTE: Other cooking zones will keep operating if they are turned on previously.

Using the timer to power off multiple cooking zones

- If setting timers for multiple zones, the relevant cooking zones will display red dots, indicating the activated timers. The timer display will show the minimum set timer, and the corresponding zone's dot will blink.
- Upon expiration of a zone's timer, that specific zone will switch off. The display will then show the new minimum timer, and the dot of the corresponding zone will flash.

Canceling the Timer:

- Select the heating zone for which you want to cancel the timer.
- Touch the timer control; the indicator will flash.
- Press the “–” control until the timer shows “00” to cancel the timer for the selected zone.

Operating Instructions

Using the FlexZones

- This function allows the FlexZone cooking areas to be used as a single large zone or as two independent zones, adapting to diverse cooking requirements.
- Comprised of two distinct inductors that can be controlled separately, activating only the area covered by the cookware for efficient heating.
- Proper centering of the cookware ensures accurate detection and even heat distribution.
- It is not recommended to use several zones outside of the FlexZones at the same time for a single pan.
- **NOTE:** The minimum diameter of cookware is 280mm

Using the FlexZone as an single large zone:

- **Activate FlexZone Function:**
Press the FlexZone Selector button relevant to where you want to merge the bridge area into a single large zone.
- An alert will sound, indicating the cooktop has entered FlexZone selection, and the corresponding indicator will display flashing.
- Set the desired power level by pressing the Power Level Adjustment Controls.

Cancel Flexible Zone Function

- Touch any of the Zone Selector buttons that are in use to deactivate the FlexZone function.
For example, if the left FlexZone is in use, press the front left Zone Selector button.
- The power settings will operate as usual for a standard cooking area.
- As Two Independent Zones:

Using the FlexZone as two independent zones

- To utilise the FlexZone as two separate cooking zones with varying power settings:
- Touch the individual Zone Selector button for the cooking zone desired.
 - Set the desired power level by pressing the Power Level Adjustment Controls.

Using the Child Lock Function

To prevent unintended use, such as accidental activation by children, you can activate the Child Lock feature. When locked, all controls, except the Power button, will be disabled.

To lock the controls

Touch the Child Lock button (). The timer indicator will display “Lo”.

To unlock the controls

- Ensure the cooktop is powered on.
- Press and hold the Child Lock button () for 3 seconds.
- You can now resume using your cooktop.

NOTE: While the cooktop is in lock mode, all controls, except the Power button, are disabled. In case of an emergency, you can always turn the cooktop off using the Power button. However, remember to unlock the cooktop before further operation.

The Auto-off Safety Feature

The cooktop includes a safety feature called auto-off safety. This activates when a cooking zone is left unintentionally on.

Default shutdown times are outlined in the table below:

Power Level	Default Operating Time
1	8
2	8
3	8
4	4
5	4
6	4
7	2
8	2
9	2

Cooking Guidelines

WARNING: Frying Caution

Be cautious when frying, especially with the Wok Burner or Boost mode, as oil and fats heat up rapidly. At extremely high temperatures, there's a risk of spontaneous ignition, posing a serious fire hazard.

Cooking Tips

- Reduce the power setting when food reaches boiling point.
- Use a lid to shorten cooking times and conserve energy by trapping heat.
- Minimise liquid or fat for quicker cooking.
- Initiate cooking at a high setting and lower it once the food is heated through.

Simmering and Rice Cooking

- Simmering, at around 85 °C, occurs below boiling, preserving flavours without overcooking. Ideal for soups, stews, egg-based, and flour-thickened sauces.
- Some tasks, like cooking rice, might require a higher setting than the lowest to ensure proper cooking within the recommended time.

Searing Steak

To cook juicy, flavourful steaks:

- Allow the meat to reach room temperature for 20 minutes before cooking.
- Preheat a heavy-based frying pan.
- Brush both sides of the steak with oil, then lower it into the hot pan with a drizzle of oil.
- Turn the steak once during cooking, judging doneness by firmness. Cooking times vary based on thickness.
- Rest the steak on a warm plate for a few minutes before serving to enhance tenderness.

Stir-Frying Steps

- Choose a induction compatible flat-based wok or a large frying pan if using the induction zones.
- Prepare all ingredients and equipment beforehand for quick stir-frying. Cook in smaller batches for larger quantities.
- Briefly preheat the pan and add two tablespoons of oil.
- Cook any meat first, set it aside, and keep warm.
- Stir-fry vegetables until hot but still crisp, then reduce the heat, return the meat, and add the sauce.
- Gently stir to ensure even heating.
- Serve promptly.

Recommended Heat Settings

Power Level	Suitability
1-2	• Delicate warming for small amounts of food • Melting chocolate, butter, and foods that burn quickly • Gentle simmering • Slow warming
3-4	• Reheating • Rapid simmering • Cooking rice
5-6	• Pancakes
7-8	• Sauteing • Cooking pasta
9 + Power Boost	• Stir-frying • Searing • Bringing soup to the boil • Boiling water

Care & Maintenance

Before Cleaning

- Read this user manual carefully, taking special note of the 'Safety Information' chapter in particular.
- Prior to cleaning ensure that the cooktop is both turned off, and has been given the chance to properly cool down.

Wok Trivet & Cooktop Burner

- Trivets and burners can be lifted up and removed for cleaning. See page 15 for a guide to burner assembly.
- Persistent stains may require some rubbing with a nylon scourer or creamed powder cleansers. Household enamel cleaners are available, follow the manufacturer's instructions in their use. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.
- Always thoroughly dry burners after cleaning or spillage. When cleaning them, ensure that all the flame ports are free of any blockage. If necessary, you can use a toothpick or brush to clear ports.
- The outer surface of the burner caps have a polished finish; extra care needs to be taken to avoid scratching during cleaning. In instances of heavy soiling, it may be necessary to apply a non-abrasive cleaning compound and rub with a cloth until the soiling is removed.

Ignition Spark Plug & Flame Sensor

Gently clean both with a damp cloth to avoid lighting difficulties. Ensure that they are dry before use.

Burner Injector Jet

Ensure the injector remains free of any foreign material. If necessary, use a thin piece of wire to clear the orifice.

Cooktop Surface

CAUTION: In some cases it is helpful to clean up and remove spillages immediately, while the hob is still hot. This is especially the case for sugary foods such as jam, or melted plastics and foil; all of which can damage the hob if left. If cleaning while the cooktop is hot, exercise caution and wear protective clothing.

Glass Surface

- The cooktop's surface material is made of toughened glass, manufactured to the highest possible standards for both safety and reliability. However, it must always be remembered that as it is glass, it may break, so always take care of it. To clean the glass surface, use a soft cloth or sponge with detergent and warm water.
- **WARNING:** If the surface of the cooktop becomes cracked, switch off the appliance immediately to avoid the possibility of electric shock. A cracked cooktop is considered a serious fault, and if it occurs you should contact our After Sales Support Team immediately.

Routine maintenance

- Have the condition and efficiency of the gas pipe and the pressure regulator (if installed) checked periodically. If anomalies are found, do not repairs but have the faulty part replaced.
- To ensure good performance and safety, the gas regulator taps must be greased periodically.
- **WARNING:** Periodic lubrication of the taps must only be carried out by qualified personnel, who must also be contacted if the appliance malfunctions.

Service and Spare Parts

- Prior to shipment from the factory, our appliance undergoes thorough testing and calibration by skilled specialists to ensure optimal performance. Any required repairs or adjustments thereafter should be conducted with utmost care and attention.
- We highly recommend reaching out to the Dealer from whom you purchased the appliance or contacting our nearest Service Centre. Please provide details of the issue, including the equipment model (Mod.), product number (Prod. No.), and serial number (Ser. No.), all of which can be found on the manual cover plate. Always insist on using genuine spare parts for any replacements.

Care & Maintenance

Care and Cleaning Guide

Marks, Blemishes or Spots	Solution	Warning
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop as it may stain the glass.
Boilovers, melts, and hot sugary spills on the cooktop glass.	1. Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces: 2. Switch the power to the cooktop off at the wall. 3. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 4. Clean the soiling or spill up with a dish cloth or paper towel. 5. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • WARNING: Cut hazard When the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls.	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Troubleshooting

For Minor Faults

Problem	Possible Cause	Solution
The cooktop cannot be powered on.	No power is going to the cooktop.	Ensure the cooktop is connected to the power, and is switched on.
		Check if there is a power outage in your home or area. If the problem persists contact our Support Team for guidance.
The touch controls won't respond, or are difficult to operate.	The controls may be locked	Deactivate the Child Lock function. See page 24.
	There may be a slight film of water on the controls.	Gently clean and dry the controls
	You may be using the tip of your finger as opposed to the pad when touching controls.	Make sure to use the pad of your finger rather than the tip.
The ceramic glass is being scratched.	Rough-edged cookware may have been used on the cooktop.	Use cookware with flat and smooth bases. Please refer to pages 17–18 for further instructions regarding cookware.
	Unsuitable cleaning products such as an abrasive scourer may have been used on the cooktop.	See Care & Maintenance on pages 26–27.
Some of my cookware makes crackling or clicking noises.	This may be caused by the construction of your cookware (Layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The cooktop makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the cooktop.	A cooling fan built into your induction cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.	This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is running.

Troubleshooting

For Minor Faults

Problem	Possible Cause	Solution
One of the burners is not lighting up, even though the sparker appears to be working normally.	The knob may not have been pushed down long enough to deactivate the burner's flame safeguard.	Repeat the lighting procedure, however this time hold the knob down for 5 seconds or longer.
	A gas supply valve may be shut off.	Turn on the appliance's gas supply.
	You may have accidentally turned a different knob that does not correspond to the burner you want.	Carefully ensure that the knob you are turning corresponds to the burner you want to light.
	A port blockage in the burner's ignition area may have occurred, likely due to irregular cleaning.	Ensure that the ports in each of the burner's ignition areas is clean and dry.
	It's possible the ignition spark plug may be wet or dirty.	Gently clean and dry the ignition spark plugs before resuming.
When holding down a control knob, no spark is being emitted.	The cooktop's electricity supply is disconnected or has been turned off. A local power outage can also affect the cooktop's functioning.	Ensure the cooktop is connected to the power, and that the power has been switched on. Check if there is a power outage in your home or area.
	It's possible the ignition spark plug may be wet or dirty.	Gently clean and dry the ignition spark plugs before resuming.
Flames emitted from the burner are uneven, or tending to lift.	The flame ports may be blocked or wet.	Carefully clean and then dry the ports.
	A burner cap may be incorrectly fitted.	Ensure the components are well fitted.
Flames from the burner are not staying lit after the knob has been released.	The knob may not have been pushed down long enough to deactivate the burner's flame safeguard.	Repeat the lighting procedure, however this time hold the knob down for 5 seconds or longer.
	The knob may not have been set between the valid power levels, 1–9.	In order for the burner to stay lit, the knob must be set between levels 1–9.
	There may be dirt or spillage covering the flame safeguard sensor.	Carefully clean and dry the flame safeguard sensor before resuming.
The cookware is not heating up well, and cooking is happening too slowly.	An incompatible piece of cookware may have been used.	Please refer to pages 17–18 for further instructions regarding cookware.
The cooktop surface, surrounding benchtop, or the cooktop control knobs have started overheating.	An incompatible piece of cookware may have been used.	Please refer to pages 17–18 for further instructions regarding cookware.
	The cookware may not be placed on the burner and trivets properly.	Ensure that the cookware is centred correctly on the burner and trivet.

Troubleshooting

For Minor Faults

Problem	Possible Cause	Solution
Pans do not become hot and appears in the display.	The induction zones cannot detect the pan because it may not suitable for induction cooking.	Use cookware suitable for induction cooking. Please refer to pages 17 for further instructions regarding cookware.
	The induction zones cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the fault code, switch the power to the cooktop off at the wall, and contact our After Sales Support by calling 1300 11 4357 or by emailing support@residentiagroup.com.au.

Cooktop Fault Codes & Solutions

Fault Code	Possible Cause	Solution
E2 / E3	Abnormal supply voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E4 / E5	Temperature sensor failure.	Contact our After Sales Support by calling 1300 11 4357 or by emailing support@residentiagroup.com.au.
E6 / E9	Bad induction cooktop heat radiation.	Please restart after the induction cooktop cools down.
E7 / E8	Temperature sensor of the IGBT failure.	Contact our After Sales Support by calling 1300 11 4357 or by emailing support@residentiagroup.com.au.

For Serious Faults

- Some minor faults can be fixed by referring to the table in this section, however if an emergency or serious fault occurs, immediately power off the cooktop and disconnect the power from the source.
- If a serious fault occurs, DO NOT attempt any repairs yourself, instead wait for a service agent to do so.
- For assistance or to organise an authorised service agent contact our After Sales Support by calling 1300 11 4357, or by emailing support@residentiagroup.com.au.
- NOTE:** If a service agent is asked to attend whilst the product is under warranty and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.
- The appliance must be accessible for the service agent to perform any necessary repair. If your appliance is installed in such a way that a service agent is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.
- Please refer to the Warranty Information to learn more.

Technical Specifications

Specifications Chart: OCIG905B

Model Number	OCIG905B	
Cooktop Finish	Black DiaCeram® Ceramic Glass	
Burner Type	Brass Burner	
Cooking Zones	4	
Trivet Material	Cast Iron	
Rated Voltage	220–240V~	
Rated Frequency	50–60Hz	
Induction Cooktop Power	7200 W	
Wok Burner Output	NG: 19.7 MJ/h (Injector 2.00 mm)	ULPG: 15.5 MJ/h (Injector 1.10 mm)
220×200mm Cooking Zone Output (×4)	1800 / 2100 W	
Gas Intake Connection	G1/2"	
Gas Compatibility	Natural Gas & LPG	
Power Connection	30 Amp, Hardwired	
Auto-off Safety	120 Minutes	
Power Cord Length	150 cm	
Product Weight (Net / Gross)	19.3 kg / 22 kg	
Dimensions (W × D × H)	900 × 520 × 105 mm	
Cut-Out Dimensions (W × D)	870 × 490 mm	
Height Dimensions	Bench top surface to the top of the pan support: 101 mm	

Notes

Purchase Details

Attach your receipt to this page

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

Store Details

Store Name

Address

Telephone | Purchase Date

Product Details

Model No.

Serial No.

Warranty Information

WARRANTY TERMS AND CONDITIONS HYBRID COOKTOPS

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty
 - (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Ave, Burnley VIC 3121, ACN 70 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 36 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, seals, filters or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

Warranty Information

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
 6. Proof of purchase is required before you can make a claim under this warranty.
 7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Residentia Group in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
 8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
 9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
 10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
 11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
 12. Missing parts are not covered by warranty. Residentia Group reserves the right to assess each request for missing parts in a case by case basis. Any parts that are not reported missing in the first week after purchase will not provide free of charge.
 13. To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
 14. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you, in order to enable Residentia Group to meet its obligations under this warranty.
-
- IMPORTANT**
Before calling for service, please ensure the steps in point 13 have been followed.
- CONTACT SERVICE**
1300 11 HELP (4357)
support@residentiagroup.com.au

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

EST. 1981

Designed to Enhance

omega

Omega is proudly owned, designed and engineered
in Australia by Residentia Group Pty. Ltd.

@residentia.group
www.residentia.group



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