

Always serves you well

**omega**

INSTRUCTION MANUAL FOR OMEGA  
FREE-STANDING COOKERS

90x60 cm – OF914FX, OF916FX

## Thank you for introducing our family to yours

At Omega, we understand that cooking, cleaning and washing may not be your favourite things in the world. That's why we created a range of no-nonsense, reliable products that always get the job done for you. With the features you need and nothing you don't. What's more, they're made to fit perfectly into your home life and your wallet.

We aim to simplify any further appliance purchases. When researching our products you will find a range of icons that visually represent our products key features. Visit our website to learn more about these icons and the features and benefits of our products.

You are welcoming an Omega appliance into your place and you can be sure it'll always serve you well.

For important information about your Omega such as warranty registration, online manuals, specifications and catalogues, please visit

[www.omegaappliances.com.au/customer](http://www.omegaappliances.com.au/customer) (if you are in Australia) or  
[www.omegaappliances.co.nz/customer](http://www.omegaappliances.co.nz/customer) (if you are in New Zealand).

Make sure you activate your product warranty on our websites on the links above.

If you want to know more about promotions, to receive cool tips and tailor made content, like us on [www.facebook.com/omegaappliances](http://www.facebook.com/omegaappliances) and follow us on [www.instagram.com/omegaappliances\\_au](http://www.instagram.com/omegaappliances_au).

**We hope you love this product as much as we do!**



[www.omegaappliances.com.au](http://www.omegaappliances.com.au) / [www.omegaappliances.co.nz](http://www.omegaappliances.co.nz)



[omegaappliances](https://www.facebook.com/omegaappliances)



[omegaappliances\\_au](https://www.instagram.com/omegaappliances_au)

## READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

**It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.**

**The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.**

Due to continual product development, Omega reserves the right to alter specifications and appearances without notice.

**THIS APPLIANCE HAS BEEN DESIGNED FOR DOMESTIC USE ONLY  
TO BE INSTALLED BY AN AUTHORISED PERSON**



**DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOK  
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE  
DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS**

## CONTENTS

<u>SECTION</u>	<u>Page #</u>
WARNINGS	2
LOCAL AUTHORITY REQUIREMENTS	3
IMPORTANT INFORMATION FOR INSTALLING THE APPLIANCE	4
APPLIANCE GAS CONNECTION	5
SUPPORT LEGS	7
CONVERSION TO A DIFFERENT TYPE OF GAS	9
APPLIANCE ELECTRIC CONNECTION	10
APPLIANCE USE AND MAINTENANCE	12
TROUBLESHOOTING	20
DISPOSAL INFORMATION	20

## WARNINGS:

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
3. DO NOT MODIFY THIS APPLIANCE. This appliance is not suitable for use with aftermarket lids or covers.
4. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your authorised Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
5. In certain circumstances electrical appliances may be a safety hazard. The unit MUST be connected to the electrical supply before operation to enable the electronic ignition to work. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed.
6. Do not place heavy objects on this appliance (cooktop or door), use for storage or as a cutting surface, as sharp edges can damage the surface. This appliance is designed for cooking only. If any damage such as chips or cracks are seen in the glass, turn off all control knobs and do not use until the appliance has been inspected by an authorised service person or replaced.
7. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used outdoors and must be fully installed. Do not use the appliance until fully installed. If this appliance is installed on a base, measures must be taken to prevent the appliance from slipping from the base.
8. Damage can occur to bench tops if pots and pans are able to overlap the bench top. This can result in heat being transferred to the bench top. Ensure that correct sized pots & pans are used. Refer to guide in instructions.
9. Do not allow pot handles or utensils to be placed near gas burners in operation, as they can cause the handles to become hot to touch. Always turn handles away when small children are nearby. It is recommended that children are kept away from the cooktop at all times.
10. Do not leave the cooktop while cooking with solid or liquid oils. There may be flaming up in conditions of extreme heating. Never pour water onto the flames occurring from oil. Immediately turn the cooktop off and cover the pan with a lid or fire blanket in order to smother the flame.
11. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
12. The appliance is not intended to be operated by means of an external timer or separate remote control system.
13. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force. If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules. The electrical and gas connections must be accessible after installation.
14. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on the appliance.
15. The cooktop and oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. To avoid burns young children should be kept away. Care should be taken to avoid touching heating elements inside the oven.
16. Cleaning may only be commenced on the appliance once it has cooled down and is turned off. Failure to clean properly can damage the unit. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
17. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass surface as they can scratch the surface, which may result in the glass shattering. Clean the glass using a warm damp cloth (e.g. dishcloth).
18. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
19. The appliance must be installed and put into operation by an authorised person under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation. Do not modify this appliance.
20. Use the anti-tilt kit to prevent the appliance from accidentally falling over.
21. DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

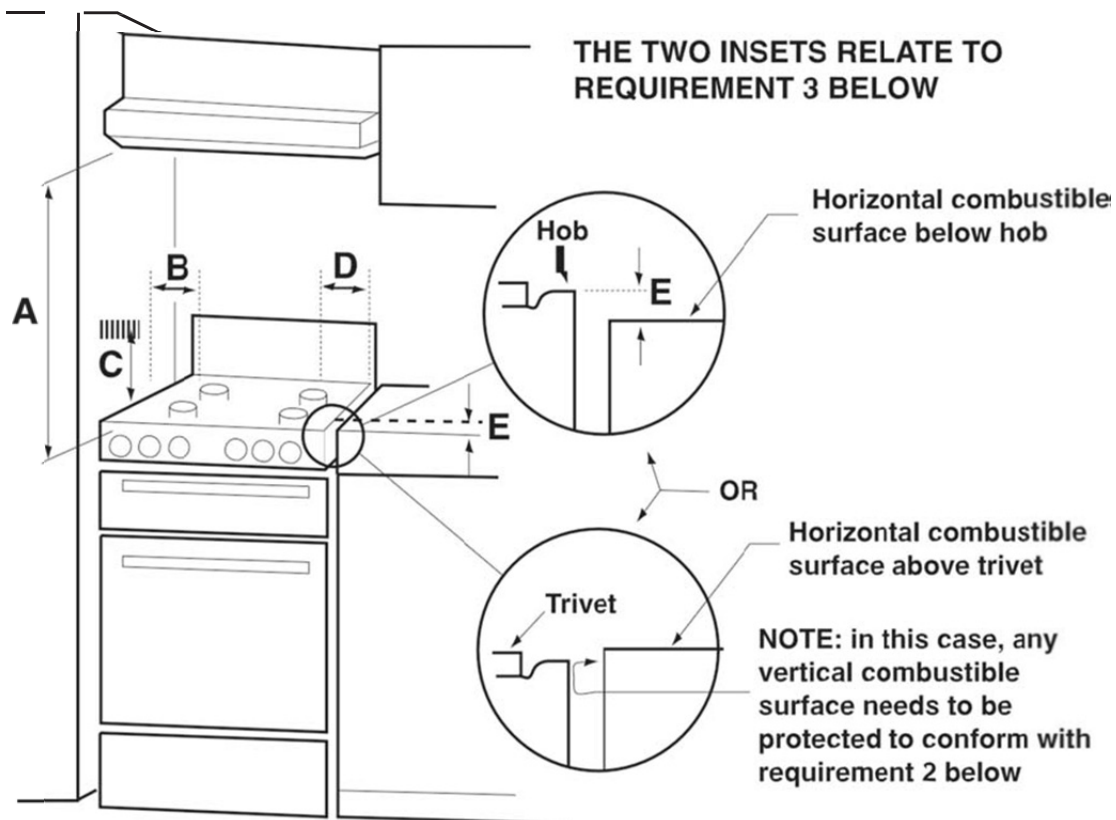
## LOCAL AUTHORITY REQUIREMENTS

Before installation, unpack all parts from carton, remove all internal packaging and check for damage. Check Gas Type and specifications plate placed on the rear of the unit, alternatively there is a second label supplied – this should be fixed in an accessible position close to the appliance (on the side of a cabinet, etc.). All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS/NZS 5601 and local gas regulations. Failure to comply with this condition will void the warranty. Always unplug the appliance before carrying out any maintenance operations or repairs. The walls of the units must not be higher than worktop and must be capable of **resisting temperatures of 65°C or higher**. Do not install the appliance near flammable materials (eg. curtains). The final act of any installation or gas type conversion must be the full testing of this appliance, which includes leak testing, ignition of each burner and the functionality of the burners separately and together. Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children.

Any walls of the adjacent furniture pieces and the wall behind the cooker must be made of heat-resistant material that can withstand a minimum temperature of 65°C.

### Clearance above and around domestic cookers

*Extract from AS5601*



### REQUIREMENTS

#### 1. Overhead clearances – (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 650 mm or, for an overhead exhaust fan, 750 mm.

Any other downward facing combustible surface less than 650 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with clause 5.12.1.2. However, in no case shall the clearance to any surface be less than 450mm.

#### 2. Side clearances – (Measurements B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a "splash back", protection of the rear wall is not required.

#### 3. Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above.

## IMPORTANT INFORMATION FOR INSTALLING THE APPLIANCE

The cooker can be installed separately, as a freestanding unit, or between kitchen units or between a kitchen unit and the wall.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation.

The dimensions of the appliance are listed below:

LENGTH	DEPTH	HEIGHT
897mm	600mm	900mm (adjustable 870-940)

### Room Ventilation

To ensure that the appliance operates correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25m<sup>3</sup> and the quantity of air should be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the walls of the room to be ventilated. These openings will be connected with the outside environment and should have a minimum cross-section defined by current national standards regarding room ventilation (Fig. 02).

These openings should be built so that they cannot be clogged.

Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated.

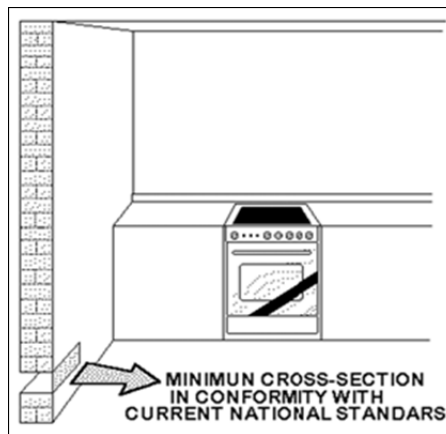


Fig. 02

### Location and Aeration

Gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (Fig. 03). If a hood cannot be installed it is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance ( Fig. 04), provided that there is strict compliance with the ventilation regulations.



Fig. 03

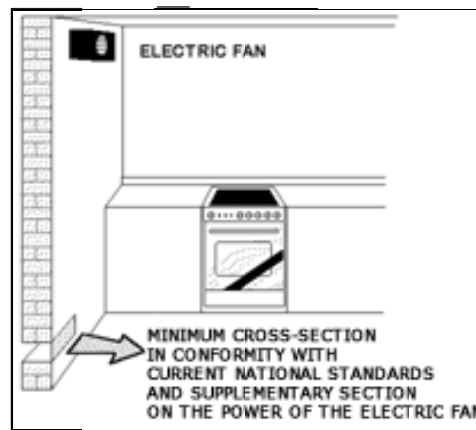


Fig. 04

## APPLIANCE GAS CONNECTION

**IMPORTANT:** This appliance must be installed by an authorised person.

### WARNING: DO NOT MODIFY THIS APPLIANCE

**If the appliance cannot be adjusted to perform correctly, contact the service department.**

This appliance utilises a threaded 1/2" gas male fitting.

To connect the appliance to the gas network with a flexible hose, a supplemental hose nipple fitting is needed which is supplied with the appliance. (Fig. 05).

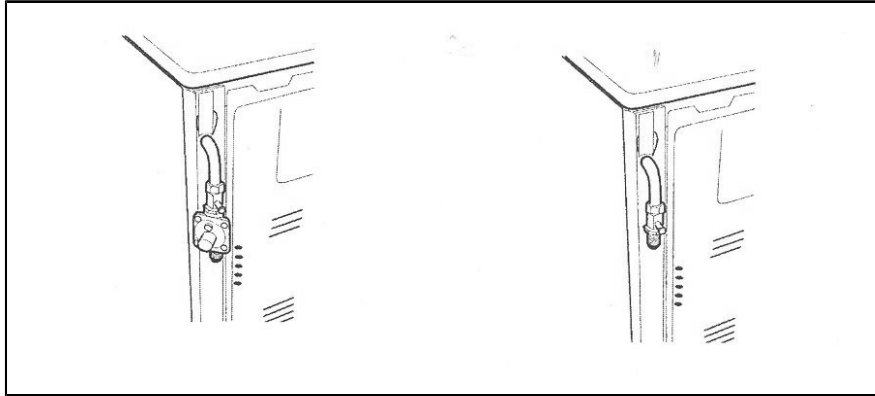


Fig. 05

### Gas inlet positions with different leg heights – mm

#### Gas inlet (mm) - Nat gas

From RH rear side: 35 mm

Up from floor: 560 - 595mm (590mm nominal)

#### Gas inlet (mm) - LPG

From RH rear side: 35mm

Up from floor: 645 – 680mm (675 mm nominal)

### Gas Regulator

The gas connection is via 1/2" tapered thread. Connect the cooker to the gas supply and test for leaks. **NEVER** use a naked flame to check for gas leaks.

**Natural Gas:** Gas regulator supplied with the appliance must be installed.

**LPG:** Test point adaptor to be fitted and checked at time of installation.

### Using a flexible connection

This appliance is approved for connection with a flexible hose, which complies with the AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1-1.2m long.

Connection shall be in compliance with AS5601.

When installing the hose restraint device, the appliance anchor point is the rear panel.

### Using a Copper Pipe connection

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of the cooker from the gas supply. The valve must be easily accessible at all times.

To find out the gas type factory settings, see label on the rear of the appliance.

TABLE N°1: Energy Consumption

Energy consumption					
Burners	Gas type	Pressure (kPa)	Injector (mm)	Mj/hr	Watts
Auxiliary	Natural	1.0	0.90	4	3500W
	U-LPG	2.75	0.54	4	
Semi-rapid	Natural	1.0	1.18	7	
	U-LPG	2.75	0.70	7	
Rapid	Natural	1.0	1.55	12	
	U-LPG	2.75	0.92	12	
Wok	Natural	1.0	1.8	16	
	U-LPG	2.75	1.02	14.8	

**Test the operation of the cooker before leaving**

Note: These burners have no aeration adjustment.

Check correct operation of the ignitions system and operation of the regulator and operation of the burners individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burners are correctly located. If satisfactory performance cannot be obtained, contact Omega service.

**Important**

Before leaving instruct the owner in the use of the cooker it should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

TABLE N°2: GAS BURNER DIMENSION

Burner	Dimension (mm)
Auxiliary	Ø 50
Semi-rapid	Ø 70
Rapid	Ø 95
Wok	Ø 125

## SUPPORT LEGS

The cookers are supplied with four transit supports (one for each corner).

Four support legs are supplied separately and are fitted on location to the four corners of the lower support frame. Each support leg is pushed over the relevant transit support until flush with the support frame.

Each leg is adjusted by screwing the lower section in or out as required for fitting to a 900mm bench height. For lower bench tops adjust the height of the legs to 180mm so the hob is located 10mm above the horizontal combustible surface, ref. AS/NZS 5601

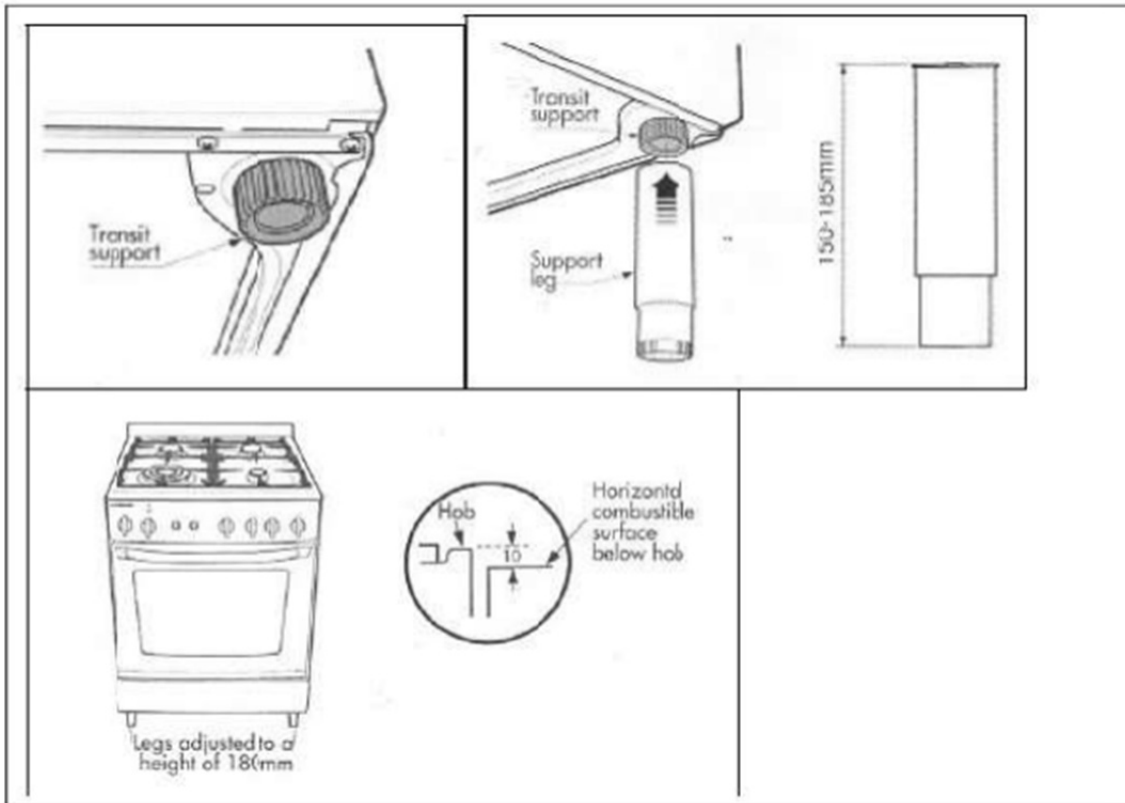


Fig. 06

Legs should be installed with the appliance close to its final destination, as the legs are not designed for excessive force and will snap off if too much side force is exerted on them (dragging along or angled too much). When fitting, try to keep the appliance as close to a horizontal position as possible. Use of a pallet jack is recommended.

If the legs are not used and the cooker is mounted onto a plinth, four transit supports allow for clearance.

With the legs fitted, the splash-back can be fitted. Follow the instructions shown in Fig. 07.

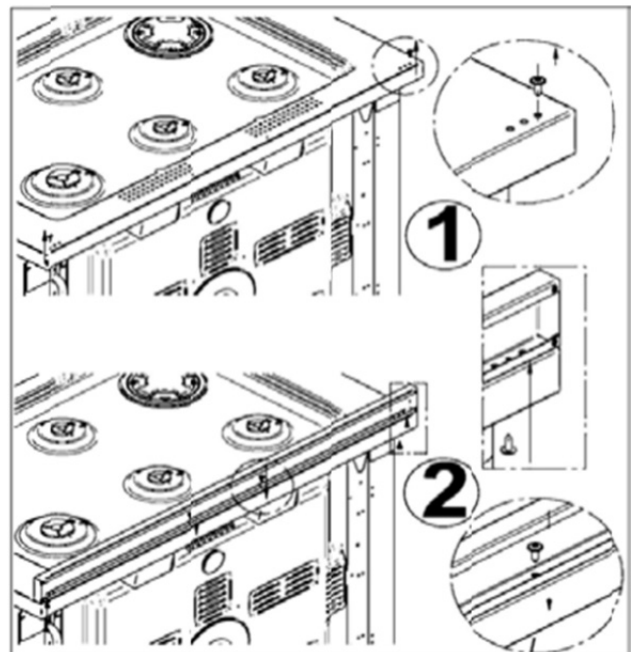


Fig 07

With the legs adjusted to a nominal cooker height of 910 mm, and the splash-back fitted, anti-tilt restraint bracket can be added to the rear of the appliance.

First fit the flat strap to the rear of the cooker at the centre point of the lower rear edge. Use the supplied screw (Fig. 08). Mark a line on the floor marking the mid-point of the cooker once installed (see Fig. 09) from the back wall. Measure in (from the back wall) the distance from the hob back (at top) to the rear of the cooker (dimension A), and mark on the mid-point line (see Fig. 09). Place the retaining bracket against this mark and mark the fixing screw point on the floor. Mount the retaining bracket to the floor using the supplied fixing screw (for concrete only, for other surfaces an appropriate fixing screw should be purchased). Place the appliance in position and attach the 2 brackets with the supplied retaining screws accessing from beneath the appliance.

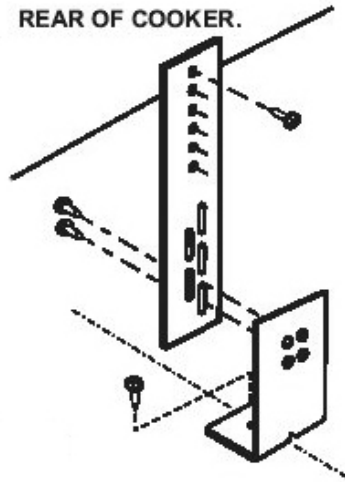


Fig 08

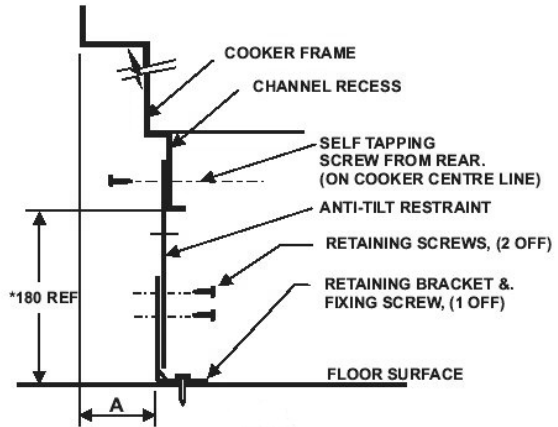


Fig 08A

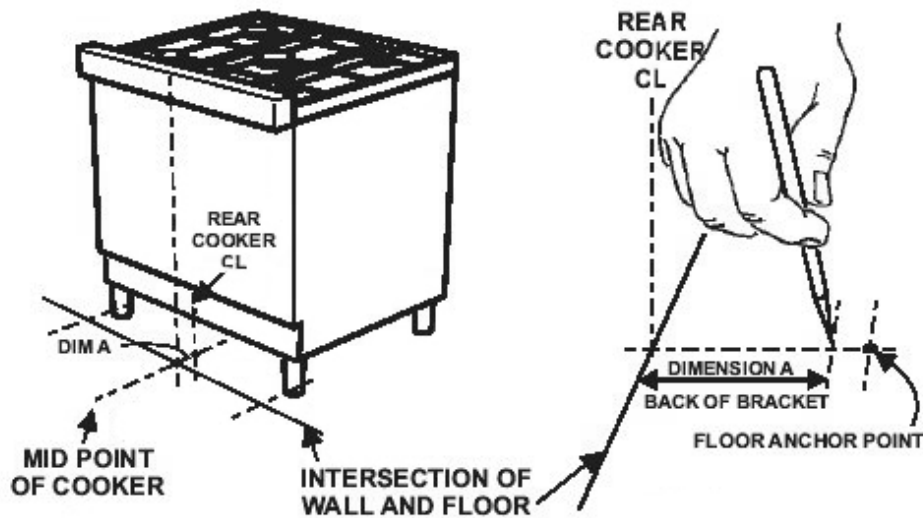


Fig. 09

## CONVERSION TO DIFFERENT TYPES OF GAS

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

### REPLACING THE NOZZLES TO OPERATE WITH ANOTHER TYPE OF GAS

When converting to LPG remove the NG gas regulator (if fitted) and fit LPG test point adaptor.

If converting to Natural Gas, fit gas regulator.

Follow the instructions below to change the burner nozzles on the work surface:

- 1) Pull out the plug from the electric outlet to avoid any type of electric contact.
- 2) Remove the grids from the work surface (Fig. 10).
- 3) Remove the burners (Fig. 10).

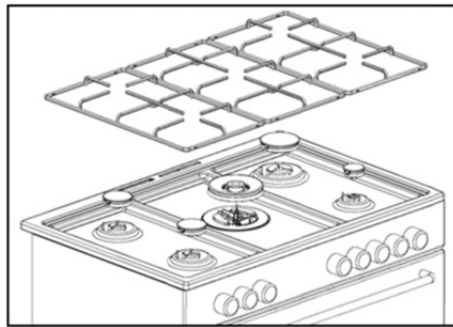


Fig. 10 (representation only)

- 4) Unscrew the nozzles using a 7 mm spanner, and replace them (Fig.11) with those needed for the new type of gas according to what is indicated in the Energy Consumption Table.

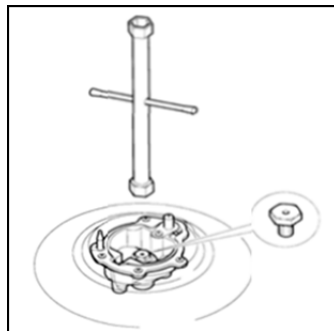


Fig. 11

- 5) Burner "MINIMUM" adjustment:

**Work surface burner adjustment:** follow the instructions below to adjust the work surface burner minimum:

- Light the burner and set the knob to the MINIMUM position (small flame).
- Remove the knob of the valve that is press fit on the rod of that valve.
- For all burners except for the wok burner, insert a small slotted screwdriver into the hole on the valve rod (Fig. 12) and turn the choke screw to the right or left until the burner flame is adjusted to minimum.
- The wok burner has 2 adjustment screws on either side of the body of the valve (Fig. 13). Screw A is for the outer ring and screw B is for the inner ring. Turn the choke screw to the right or left until the burner flame is adjusted to minimum. Ensure sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position

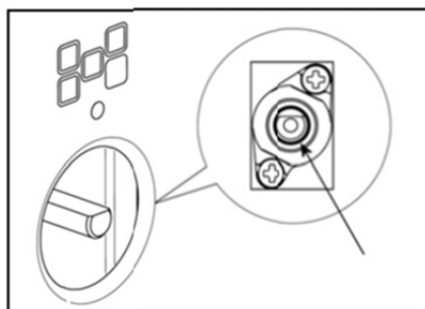


Fig. 12

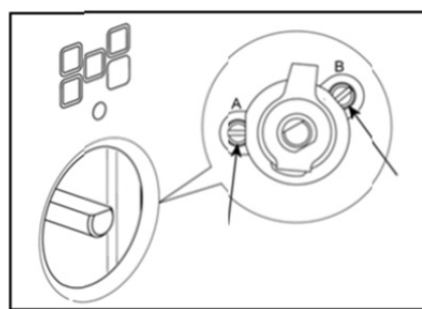



Fig. 13

## APPLIANCE ELECTRICAL CONNECTION

The electric connection must comply with the current legal standards and regulations.  
Before making the connection, check that:

- The system electrical rating and the current outlet are adequate for the maximum power output of the appliance (see the label applied to the bottom of the casing).
- The outlet or the system is equipped with an efficient ground connection in accordance with the current legal standards and regulations. The manufacturer will not be responsible for the non-compliance with these instructions.
- The power cord is supplied with a 15A plug, suitable for the load indicated on the label and a standard 15A GPO.

Letter L (phase) = brown wire;  
Letter N (neutral) = blue wire;  
Ground symbol  = green-yellow wire;

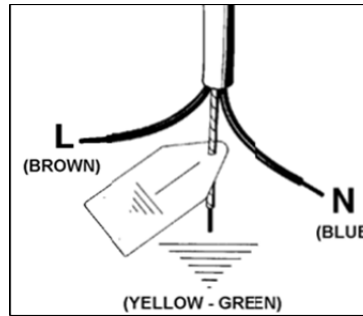


Fig. 14

- The power cord must be positioned so that a temperature of 75°C will not be reached at any point.
- Do not use reductions, adapters or splitters since they might cause false contacts and lead to dangerous overheating.

**When the connection is made directly to the electric network:**

- Use a device that ensures disconnection from the mains in which the contacts are opened to a distance that permits complete disconnection according to the conditions for over-voltage category III.
- The ground wire must not be interrupted by the circuit-breaker.
- As an alternative, the electric connection can also be protected by a high-sensitivity residual current circuit-breaker but this may be subject to nuisance tripping due to residual humidity in heating elements.
- It is highly recommended to attach the special green-yellow ground wire to an efficient ground system.

**WARNING:** If the power cord is replaced, the ground wire (yellow-green) connected to the terminal, should be longer than the other wires by about 2 cm.

**WARNING:** if the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

TABLE N°3: TYPES OF POWER CORDS

Work surface operation	Oven operation	Crosssection			
		230V ~	230V 3~	400V 2N~	400V 3N~
Only gas burner	Gas oven / Electric grill	3x1mm <sup>2</sup>	-	-	-
	Ventilated Electric Oven	3x1,5mm <sup>2</sup>	-	-	-

The appliance conforms to the regulation AS/NZS5263 regarding gas appliance for domestic use and AS/NZS60335.26 regarding safety and CEM 14 regarding electromagnetic compatibility.

### Three-Phase electric connection

The cookers that can also be connected to three-phase systems normally are factory built for the single-phase 230V connection and are supplied with a power cord. Based on the connection system used, install the power cord type indicated in table No.3. To use the selected connection system change the jumpers on the terminal strip as indicated in the diagram of (Fig.15)

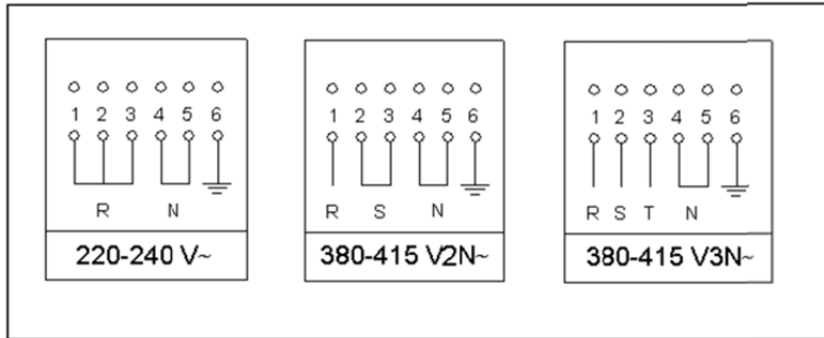


Fig. 15

## APPLIANCE USE AND MAINTENANCE

### ATTENTION: Important Warnings.

- For cookers resting on base

**ATTENTION:** if the cooker rest on a base, take the measures necessary to prevent the cooker from sliding along the support base.

- For cookers with electric ovens

**ATTENTION:** The unit becomes hot during use. Do not touch the heating elements inside the oven.

**ATTENTION:** The accessible parts can become hot during use. Keep children away from the appliance.

- For glass doors

**ATTENTION:** Do not use harsh abrasive cleaning products or metal spatulas with sharp edges to clean the oven door's glass since this could scratch the surface and the glass could break.

- For gas cooktops

**ATTENTION:** Clean burner tops and trivets at least once a week, or after any spillage. Check injectors are not blocked and the probes and electrodes are clean. Gas inlet pipes should be checked periodically for leakages (see section on leak testing), at intervals not exceeding 12 months. Lubrication of valves should only be performed by an authorised person, and is required if the gas control knobs become stiff and difficult to turn.

**Do not use steam cleaner to clean the appliance.**

**WARNING: DO NOT MODIFY THIS APPLIANCE**

Please maintain your appliance regularly

### REPLACING PARTS

Before performing any maintenance operations, disconnect the appliance from the gas supply and electricity network.

To replace parts such as knobs and burners, just remove them from the seats without disassembling any part of the cooker.

To replace parts such as nozzle supports, valves and electric components follow the procedure described in the burner adjustment paragraph. To replace the valve or the gas thermostat, it is also necessary to disassemble the two rear gas train brackets, loosening the 4 screws (2 per bracket) that attach it to the rest of the cooker and, unscrew the nuts that attach the front burner valves to the control support, after removing all the knobs. To replace the gas or electric thermostat, also disassemble the rear cooker guard, loosening the relative screws, to be able to pull down and reposition the thermostat bulb.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven (Fig.16).

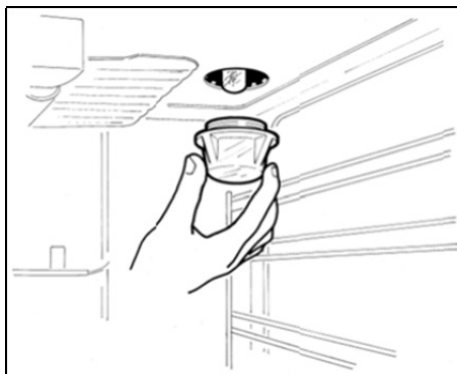


Fig.16

**WARNING:** Before replacing the bulb, disconnect the appliance from the electric power supply.

**WARNING:** The power cord supplied with the appliance is connected to the appliance with an X type connection (in compliance with standards AS/NZS 60335-1, AS/NZS 60335-2-6 and subsequent amendments) for which it can be installed without the use of special tools, with the same type of cord as the one installed.

If the power cord becomes worn or damaged, replace it based on the information reported in table 2. To replace the power cable, lift the terminal board's cover and replace the cable.

### Greasing the valves:

If it becomes difficult to operate the valve, it should be greased immediately by following the instructions listed below:

- 1) Disassemble the valve body by loosening the two screws located on the body of the valve (Fig.17)

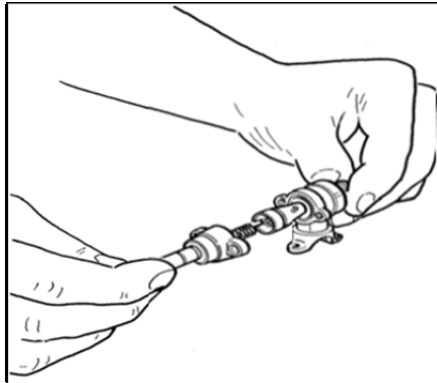


Fig. 17

- 2) Extract and clean the seal cone and its housing with a cloth.
- 3) Lightly grease the cone with special grease.
- 4) Insert the cone, moving it several times, remove it again, remove the excess grease and make sure that the gas passage ways are unobstructed.
- 5) Replace all the pieces by reversing the order in which they were disassembled and check that the valve operates correctly.

### CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here are the several controls that a cooker can have:



Indicates which burner on the gas cooktop a control knob controls, a full square identifying the particular burner.



Indicates the control knob adjusts the functions of the electric oven.



Indicates the control knob adjusts the internal thermostat of the oven (the light below is lit when the elements are running).



Indicates the control knob adjusts the mechanical timer (OF914FX only).

**WARNING:** If the power is cut off, the cook top burners can be lit with matches. When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended. Do not use sprays near the appliance when it is being used. When using the burners, make sure that the handles of the pots are correctly positioned. Keep children away from the appliance.

### OVEN RACKS AND TRAYS

The oven is supplied with a baking tray (with removable wire rack) and wire racks.

Internally there is a wire support on either side with 5 mounting positions. The racks and tray are designed with a small stop at the back. To insert, push the rack into one of the mounting positions angled down at the front so the stop passes over the front of the support, and then push fully in. To remove, pull the rack out until the stop catches at the front of the support & angle down to fully remove.

## USING BURNERS ON COOKTOP

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob.

- **Manual lighting (it is always possible even when the power is cut off):** Turn the control knob that corresponds to the burner selected anticlockwise, setting it to the MAXIMUM position at the etched star (large flame on the control knob (Fig. 18) and hold a lit match to the burner. Press the control knob down and hold for 2 seconds after the burner ignites so the flame safety device (thermocouple) engages. Release the control knob and adjust to the correct setting.
- **Electric ignition:** Turn the knob that corresponds to the burner selected anticlockwise, setting it to the MAXIMUM position (large flame on the control knob (Fig. 18). Keep pressing the knob down at this position until the burner ignites and then wait for 2 seconds so the flame safety device (thermocouple) engages. Release the control knob and adjust to the correct setting.

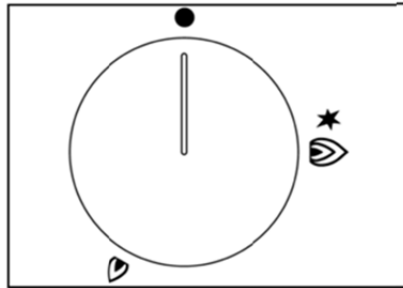


Fig. 18

**Note:** It is recommended not to try to ignite a burner if the relative flame cap is not in the correct position.

### Tips for using burners correctly:

- Use suitably sized pots for each burner (see tab. 4 and Fig. 19).

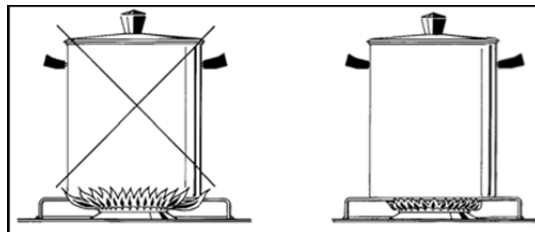


Fig. 19

- When the liquid is boiling turn the knob to the MINIMUM position (small flame Fig. 18).
- Use pots with a cover when available.
- Large utensils exceeding the recommended maximum size can cause excessive heat to reflect back onto the appliance, potentially damaging the appliance and causing a temperature hazard.

TABLE N°4 Pan Sizes

BURNER	PAN DIAMETER recommended (cm)
Auxiliary	12-14
Semi-rapid	14-26
Rapid	18-26
Wok	22-26

**ATTENTION:** Use Pots with a flat bottom for more efficient heat transfer.

## USING THE OVEN THERMOSTAT CONTROL KNOB

The thermostat is used to set the maximum internal temperature of the oven. Turn the thermostat control knob clockwise and align the selected temperature indicated on the knob with the index etched on the control panel above it. Thermostat operation is indicated by an orange light which will turn off when the temperature inside the oven is 10°C greater than the temperature setting, and will turn on when the oven is 10°C less than the temperature setting. The thermostat can control the oven elements only if an oven function has been set. For manual timers (OF914FX), the timer must be set or adjusted to manual mode. For electronic timers (OF916FX), the timer must be off ("A" symbol off) or running.

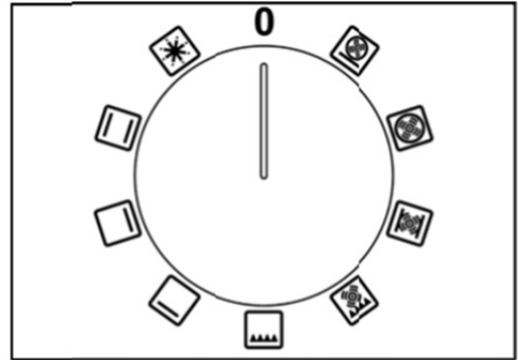
### USING THE OVEN FUNCTION CONTROL KNOB (Fig. 20)

The oven function knob is used to control the electric fan and the oven elements in set combinations in conjunction with the timer and thermostat. The electric oven is heated by 4 elements:

- a) Upper element (1200W) and grill element (1500W) combined at the top of the oven cavity.
- b) Lower element (1600W) at the bottom of the oven cavity.
- c) Two circular elements (1200W) at the rear of the oven cavity, situated around the 2 internal fans.

Select an oven function by turning the oven function control knob so that the symbol for the required function is at the top and in line with the index etched on the control panel above it.

Note: The timer and thermostat must be set correctly for the oven to function. To turn electric oven off adjust the oven function control knob to position 0 (no function selected). Setting the thermostat control knob to position 0 turns off the elements but it is still possible, using the oven function knob, to turn on the electric fan and the oven light.



There are 9 functions as per below:



**QUICK START/DEFROST FUNCTION:** This function runs the rear fans and all elements. The heat generated is too hot to cook in, but is perfect for preheating the oven (run at the required temperature until the thermostat light turns off and on a couple of time, then adjusts to the required function setting. To use as a defrost function, leave the thermostat on 0. This allows air to flow over frozen food speeding up defrost times.



**CONVENTIONAL COOKING FUNCTION:** This function runs the upper and lower elements. It is dependent on the timer and the thermostat setting.



**LOWER ELEMENT COOKING FUNCTION:** This function runs the lower element. It is dependent on the timer and the thermostat setting. It can be used at low temperatures, for slow cooking casseroles & custard, and at high temperatures for pastries.



**UPPER ELEMENT COOKING FUNCTION:** This function runs the upper element. It is dependent on the timer and the thermostat setting. With less power than the grill, this can be used to brown cauliflower cheese and to reheat lasagne.



**GRILL COOKING FUNCTION:** This function runs the upper and grill elements. It is dependent on the timer and the thermostat setting. Best used for shorter grilling times, like toast or crumpets.



**GRILL AND FAN COOKING FUNCTION:** This function runs the upper and grills elements, and runs both rear internal fans. It is dependent on the timer and the thermostat setting. Best used for longer grilling times, or when grilling foods with a lot of moisture.



**FAN ASSIST COOKING FUNCTION:** This function runs the upper and lower elements, and runs both rear internal fans. It is dependent on the timer and the thermostat setting. Best used when cooking large amounts of food at one time, for frozen potato products and crumbed/battered chicken or fish.



**FAN OVEN COOKING FUNCTION:** This function runs the circular rear elements; and runs both rear internal fans. It is dependent on the timer and the thermostat setting. This function is suitable to most types of cooking, with even temperatures throughout the oven.



**PIZZA COOKING FUNCTION:** This function runs the lower and circular rear elements, and runs both rear internal fans. It is dependent on the timer and the thermostat setting. Great for Pizza s, pastries or flat breads, where you want the base crispy and the rest cooked.

## USING THE ELECTRIC OVEN

When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation. During normal oven use, select the desired cooking temperature using the thermostat knob and wait until the orange light turns off (set temperature has been reached) before putting in any food. The oven is equipped with 5 guides at different heights (Fig. 21) which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. Always turn the oven off by adjusting the oven function control knob to off (0).

**NOTE:** After use, the cooling fan will continue to run until the internal electrical system has cooled sufficiently.

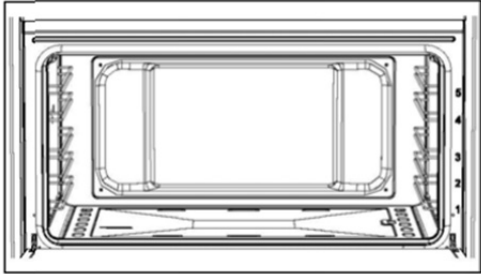


Fig. 21

When cooking, always open the oven door slightly first (head away from the door), to allow any built-up steam to escape, and then open fully. Always use heat resistant gloves when removing hot items from the oven. Never line the sides or base of the oven, or enamel backing dishes with aluminium foil (it can damage the enamel surface). Never cook or place cookware on the base – always use trays and shelves provided.

Always preheat your oven before cooking (see the quick start function), which allows more accurate timing of cooking.

### CONVENTIONAL COOKING

Conventional cooking cooks with heat coming from both the top and bottom, ideal for roasts and pastries. After preheating oven to the correct temperature (50°C to 250°C), adjust oven function control knob to conventional cooking and place food inside oven. Set timer if needed.

### FAN OVEN COOKING

Fan Oven cooking cooks with heat coming from the rear of the oven, with hot air circulated around by the fans, ideal for cooking different types of food together without mixing the tastes. Pre-heat the oven for 10 minutes before inserting the trays. Adjust oven function control knob to fan oven cooking and place food inside oven. Set timer if needed.

### GRILLING

The grill is controlled using the oven's temperature knob. The grill function uses both elements at the top of the oven, so is faster and more powerful than using the top element alone. Run this function with the door closed and at a temperature not exceeding 150°C for up to 15 minutes. Use the enamel tray with wire rack insert at positions 1 or 2 (or lower to slow down the grilling process). Do not leave the tray in the upper positions when not in use, as they will deflect heat away from food.

Preheat for 5 minutes first before adding the food and tray. This function is best for thinner, quickly cooked food like toast; for thicker food that will take longer, use the grill and fan cooking function.

### GRILLING WITH FANS

This function is similar to the grilling function, but with the rear fans added, allowing a more even heat to flow around the food. Run this function with the door closed. Place the food on a wire rack and insert at position 3. Place a baking dish on level 5 to catch any juice or crumbs (this allows the heat to circulate the food). This is better for thicker foods which need to be cooked for longer times. Preheat for 5 minutes first before adding the food and tray

## USING THE MANUAL TIMER (OF914FX)

When not using a timer to cook in the oven, the manual timer control knob should be turned to the manual cooking setting (Hand symbol between 0 and 120). To use the manual timer, place food into the oven and set up functions and temperature as applicable. Adjust the time (from 10 to 120 minutes) by turning the manual timer control knob clockwise until the preferred time is aligned with the index etched on the control panel above it. Once set, the manual timer will start to count down (the control knob will slowly turn anticlockwise) until 0 is reached, at which point the oven (not gas cooktop) will turn off and a buzzer will sound. The timer can be adjusted at any point during the cooking function. Do not adjust the knob from anticlockwise from manual to 120, as this will damage the timer mechanism.

## USING THE ELECTRONIC TIMER (OF916FX)

### **Selecting and adjusting timer functions**

Select a timer function by pressing the function button and set the required time with the +/- buttons.

Pressing the "+" button increases the time set, pressing "-" decreases it. The count-up and count down speed increases the longer the button is held in the appropriate position.

### **Manual operation**

The oven needs to be put into manual mode to operate without the timer. Press duration and end time button together. This will allow the oven to bypass the timer and run manually. The "A" symbol will be erased and the pot symbol illuminated. Any program which has been set is cancelled.

### **Setting the time of day**

Select the function by pressing the duration and end buttons together, and then adjust the time of day with the +/- buttons.

### **Semi-automatic operation with cooking duration**

Select the desired cooking function and temperatures using the oven control knobs. Press the duration button and set the required duration with the +/- buttons. The "A" and cook pot symbols appear and the oven becomes active. When the time has been reached, the oven and the cook pot symbol are turned off. An audible signal sounds and the symbol "A" will begin to flash. Reset the oven to off using the oven control knob and press any of the 3 buttons to the left to stop the audible sound.

### **Semi-automatic operation with cooking end time**

Select the desired cooking function and temperatures using the oven control knobs. Press the end button and set the required end time with the +/- buttons. The "A" and cook pot symbols appear and the oven becomes active. When the end time has been reached, the oven and the cook pot symbol are turned off. An audible signal sounds and the symbol "A" will begin to flash. Reset the oven to off using the oven control knob and press any of the 3 buttons to the left to stop the audible sound.

### **Fully automatic operation**

Select the desired cooking function and temperatures using the oven control knobs. Press the duration button and set the required cooking duration with the +/- buttons. The "A" and cook pot symbols appear and the oven becomes active. Press the end button (the earliest end time will be displayed) and set the required end time with the +/- buttons. The oven and the cook pot symbol will both turn off.

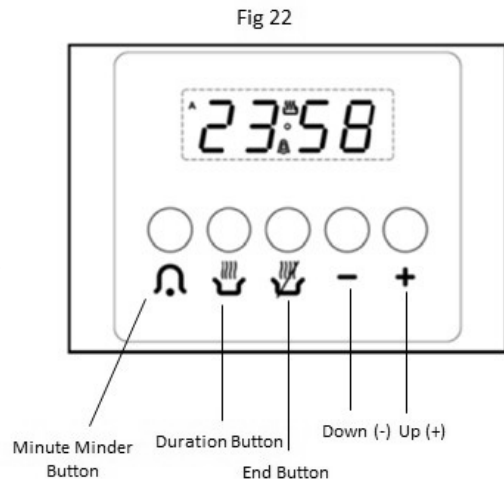
When the start time is reached (end time – duration), the cook pot symbol appears again and the oven becomes active. When the end time has been reached, the oven and the cook pot symbol are turned off. An audible signal sounds and the symbol "A" will begin to flash. Reset the oven to off using the oven control knob and press any of the 3 buttons to the left to stop the audible sound.

### **Minute minder**

Press the minute minder button and set required time with the +/- buttons. While the function is running, the bell symbol is displayed. When the time set has elapsed, the audible signal sounds. Press any of the 3 buttons to the left to stop the audible sound.

### **Audible signal**

The audible signal sounds at the end of a minute minder cycle or of a cooking program for a period of 7 minutes (unless stopped by pressing one of the 3 buttons to the left). The sound can be adjusted by pressing the "-" button with no other function selected. There are 3 different sounds to choose from



### **Timer function verification**

A function which has been set is carried out after setting the time required. The "time to run" can be verified at any point by pressing the appropriate function button.

### **Cancelling timer functions**

A program can be cancelled by selecting the manual function. When a program finishes, it is automatically cancel.

### **CLEANING THE APPLIANCE**

**Before cleaning the appliance, it should be disconnected from the power supply and turned off the main gas feeder valve.**

#### **Cleaning the work surface**

Periodically clean the burner parts and trivets as listed below. Note that all parts must be thoroughly rinsed and dried before being replaced.

Any liquid that overflows from pots must always be removed using a rag.

If it becomes difficult to open or close a valve, do not force it, but immediately contact the omega service department.

#### **Cleaning the enamelled parts**

The trivets and burner covers are cast iron with an enamel coating. To maintain the original features of the enamelled parts they should be cleaned frequently with soapy water. Never use abrasive powders. Do not leave acidic or alkaline substances on the enamelled parts (vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

#### **Cleaning the STAINLESS steel parts**

Clean the parts with soapy water and then dry them with a soft cloth. The shine is maintained by periodically using special products that generally are found in the market. Never use abrasive powders.

#### **Cleaning the burner bodies**

The aluminium burner bodies sit on the burner bases. Remove from the base and wash them with soapy water. Rinse and dry, and check that all holes and slots are fully cleaned. Replace on the burner bases, taking care that they are positioned and orientated correctly.

#### **Cleaning the inside of the oven**

To thoroughly clean the inside of the oven, it is recommended that the door be removed first. First lock the hinge in place with the nail supplied (01-02). With the hinges fixed, grab both sides of the door and slowly work the door off the hinges towards you. Once fully removed, place in a safe position until it is time to fix back in place (in the opposite order). The internal rack guides can also be temporarily removed by undoing the screws holding them in place and lifting out.

## TROUBLESHOOTING

If you have a problem with your appliance, check the following before contacting service.

PROBLEM	SOLUTION
Oven or hob not working	<p>Check the electricity is turned on.                      Check your fuses. If the fuse continues to blow, call Omega service.                      Check the circuit breaker.                      Ensure correct knob is positioned correctly.                      Dry or clean ignition electrodes.                      Make sure flame ports and ignition areas are clean and dry.                      Check gas main supply is on.                      Ensure cap/crown correctly fitted.                      Replace or tighten light globes.</p>
Hobs ignite but don't stay on	<p>Hold control knob in longer to engage flame safety device.                      Clean thermocouple and check burner ports are clean.</p>
Heating up problems	<p>Oven not pre-heated: Pre-heat oven for 10 minutes.                      Check oven door is closed properly.                      Remove foil or trays from bottom of oven.                      Change oven temperature.                      Pre-heat oven before putting the food in to be cooked.</p>
Unit smoking/odours	<p>Turn the oven on high to remove protective oils.                      Persistent gas smell: do not operate the cooker call omega service.</p>
Condensation note: some Condensation is normal and is to be expected during cooking.	<p>Reduce the amount of water used for cooking.                      Leave the door open after cooking if food remains in cooker for warming.</p>
Oven shelves are tight	Remove oven shelf and re-insert.
Cooling fan runs after ovens turns off	This is normal and not a fault.

## DISPOSAL INFORMATION

Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.

If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



**AUSTRALIAN & NEW ZEALAND PRODUCT WARRANTY  
STATEMENT OF STANDARD WARRANTY CONDITIONS**

**AUSTRALIAN CUSTOMERS**

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.

**NEW ZEALAND CUSTOMERS**

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

**OUR WARRANTY**

This product is also covered by the manufacturer's warranty set out in this document (Our Warranty).

Our Warranty is for a period of twenty four (24) months from the date of purchase and for refrigeration appliances will have an additional thirty six (36) months after the first twenty four (24) months on the Sealed System (PARTS only) Compressor & condenser etc. The labour cost to replace these parts is the responsibility of the customer.

This is in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the Australian consumer law or the New Zealand Consumer Guarantee act 1993 relating to this product.

Our warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Omega, and all costs of installation, removal, cartage, freight travelling and insurance are to be paid by the customer.

Our warranty is subject to the following conditions:

1. That the purchaser contact Omega prior to any product repair.
2. That the purchaser carefully follows all instructions provided with the product and complies with all relevant electrical & plumbing regulations in their State when installing the product.
3. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the DOMESTIC use for which it has been designed. If the appliance is used in commercial applications or for rental purposes, Our Warranty is limited to a warranty of Twelve (12) months covering all parts with Three (3) months on any labour cost of service or repair.

**SERVICE AREA**

The provision of service under Our Warranty is limited by the boundary / territory area of the nearest service centre. Travelling cost incurred for service outside this area is not covered by Our Warranty and service will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. These costs will be disclosed to you for acceptance by you prior to your claim being processed.

Microwave ovens must be returned to your nearest Authorised Service Centre for repair as they are a carry in serviceable appliance.

**WHAT IS COVERED: By Our Warranty**

During the warranty period, Omega or its authorised Service Centre will, at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

**WHAT IS NOT COVERED: By Our Warranty**

1. Products installed damaged or incomplete or not in compliance with the relevant electrical & plumbing regulations in their State.
2. Normal wear and tear e.g. cleaning, light globes, filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non- genuine Omega parts.
6. Any failure caused by the product not being used in accordance with the instruction and the installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage caused from cleaning products not recommended by Omega.

**HOW TO CLAIM OUR WARRANTY**

You will need to contact Omega in Australia or New Zealand by using the contact details below.

**IN AUSTRALIA**

Omega is a division of Shriro Australia Pty Ltd  
ABN 28 002 386 129  
Head office: 104 Vanessa Street, Kingsgrove NSW 2208.  
Phone: (02) 9415 5000.  
Customer care: 1300 739 033.  
Web: [www.omegappliances.com.au](http://www.omegappliances.com.au)  
Note: Please complete the following details when you have unpacked the product:

**IN NEW ZEALAND**

Omega is a division of Monaco Corporation  
(Member of Shriro Australia Pty Ltd)  
Address: 231 Bush road, Albany, North Shore City,  
Auckland, New Zealand 0632.  
Phone: (09) 415 6000.  
Email: [service@shriro.com.au](mailto:service@shriro.com.au)

Model No.....

Serial No.....

Date of Purchase.....

Retailer.....