

# Omega Cooktops

# OCG75FXB

Omega 75cm 5 burner gas cooktop with cast iron trivets, flame failure, electronic ignition and stainless steel finish.



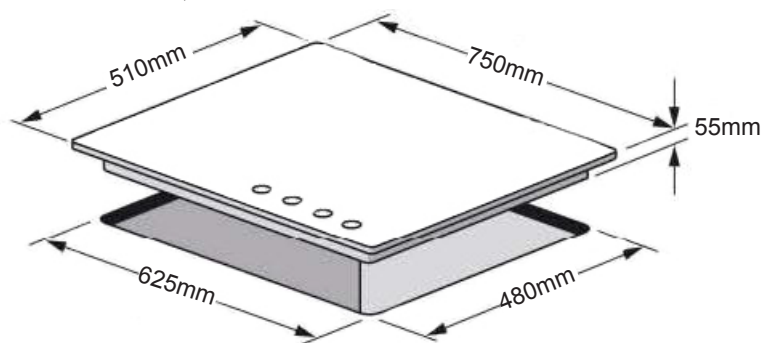
### Technical details

Type of cooktop:	Gas
Ignition:	Electronic
Burners:	5
Gas type (natural/ULPG):	Natural/ULPG
ULPG adaptable:	Yes, kit supplied
Flame failure device:	Yes
Wok burner:	Yes
Fish burner:	No
Total power rating:	40.5 mj/hr over five burners
Power:	Far left centre wok: 13mj/hr Front centre: 3.4mj/hr Rear centre and front right: 6.3mj/hr Rear right: 11.5mj/hr
Maximum current:	10 amps
Connection:	240V, 50Hz
Installation:	Flex and plug
Warranty:	24 months parts and labour
Made in:	Italy

### Aesthetics

Finish:	Stainless steel
Type of controls:	Knob
Number of controls:	5
Location of controls:	Front right
Material of trivets:	Cast iron trivets
Material of burners:	Galsi/pyral black coated

\* Gas connection point is located rear left



### Dimensions/weight

Overall dimensions (mm):	55h x 750w x 510d
Cut-out dimensions (mm):	625w x 480d



FLAME FAILURE



CAST IRON TRIVETS



MADE IN ITALY



WOK BURNER

Key features	Benefits
<b>Flame failure</b>	A flame failure device ensures gas cannot flow from the cooktop when no flame is present. No flame = no gas flow = a safer home.
<b>Cast iron trivets</b>	Cast iron trivets are heavier and more durable than typical enamel coated trivets. This results in a more stable cooking surface and less chance of damage to the cooktop.
<b>Wok burner</b>	Wok burners provide high heat that is needed for effective wok cooking. Not only is it suitable for Asian cuisines it is also a powerful gas burner perfect for accelerating the cooking process.

NB: Drawings are not to scale - they are to assist only. WARNING: technical specifications and product sizes can be varied by the manufacturer without notice. Cut-outs for appliances should only be by physical product measurements. The above information is indicative only.