

OG61X cooktop

code OG61X
ID220806

60cm, all gas, four-burner cooktop, includes wok burner



optional griddle plates

round
9376



rectangular
9379

FINISH	stainless steel, black enamel trivets and burner caps
ACTUAL SIZE	580mmW x 500mmD
CUTOUT	560mmW x 480mmD x 50mmH
INSTALLATION	suits 60cm cabinet, one-piece hob, built-in design
CAPACITY	29.4 mj/hr max over four burners <ul style="list-style-type: none">● 1 x ultra-rapid burner, 13.2 mj/hr max● 2 x semi-rapid burners, 6.3 mj/hr max each● 1 x auxiliary burner, 3.6 mj/hr max
GAS INPUT	<ul style="list-style-type: none">● set for natural gas, regulator supplied● ULPG adaptable, no regulator supplied, ULPG jets and test port supplied
IGNITION	automatic electronic, fitted power cord for 10 amp GPO
OPTIONS	cast-iron griddle plates — <ul style="list-style-type: none">● rectangular, 36cm x 21.5cm, code 9379● round, 24.5cm diameter, code 9376
WARRANTY	two years parts and labour

ULTRA-RAPID (WOK) BURNER

Conveniently and ergonomically positioned front-left, this versatile burner, while being designed for perfect wok cooking, also suits the larger stock pots, saucepans and griddles.

SIMMER CONTROL

All burners, including the ultra-rapid triple burner, can be adjusted down to a very low safe flame for the gentlest of low heat simmers.

AUXILIARY BURNER

Perfectly positioned, this small multi-purpose burner is engineered for the ultimate low simmer with only 3.6 megajoules maximum an hour.

ELECTRONIC IGNITION

The cooktop is connected with a power cord of 1.10 metre length to be plugged into a GPO located according to installation needs below the benchline. This supplies a continuous stored charge to spark the gas supply to the individual burner of your choice.

Simply depress and turn the control knob of the desired cooking zone for flame ignition.

CONSTRUCTION

The hob skin is of a single-press indented metal sheet. By moulding the single sheet and avoiding the use of joins before the nickel chromium treatment for the stainless steel skin, seepage and food debris build-up after cooking is eliminated.

GAS PLUMBING

The gas piping is sealed and accessible via a lower skin. For natural gas installation, the supplied regulator can fit into an accessible 'free air' space immediately below the rear of the control area.

NATURAL OR ULPG GAS

Already adjusted for natural gas and with a natural gas regulator supplied, the OG61X cooktop can be converted for ULPG application (no regulator required). Omega Appliances will convert with ULPG jets provided this is requested at time of ordering. Otherwise the ULPG jets and a test port are provided.

LOW MAINTENANCE

The seamless and moulded hob design allows for easy wipe-over cleaning and generous catchment of spills and accidental boilovers. Trivets, burner caps and can be washed in warm soapy water. The control knobs can be detached for cleaning access. DO NOT wash any attachments in the dishwasher.

INSTALLATION

Being of only 50mm displacement and of fully-sealed construction, the OG61X gas hob can be fitted over an oven, drawers, cupboard or even a dishwasher.

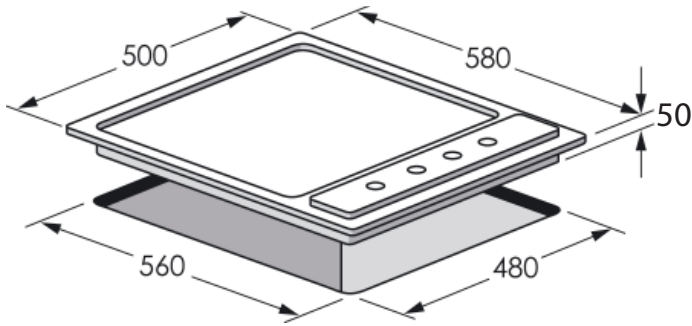
omega

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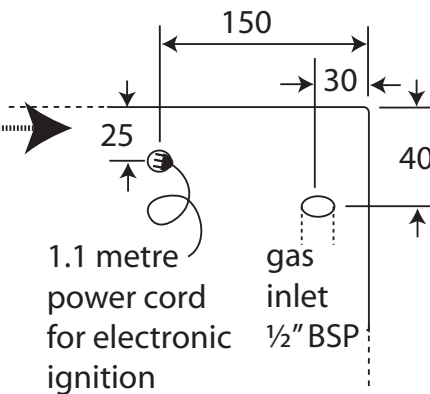
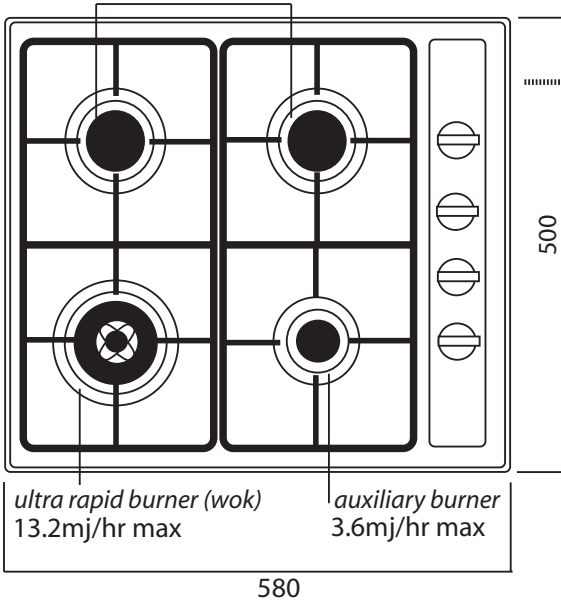
CUTOUT



HEIGHT	95mm • 45mm above bench including trivets • 50mm below bench
WIDTH	580mm
DEPTH	500mm
CUTOUT	560mmW x 480mmD x 50mmH
PACKAGED DIMENSIONS	645mm x 560mm x 103mm = 0.037m ³
GROSS WEIGHT	8.21kg
NET WEIGHT	7.51kg
MAX GAS INPUT RATE	29.4mj/hr • ½" BSP gas inlet connection • gas connection located right-hand rear corner • ½" BSP 1.0 kPA natural gas regulator is supplied with each natural gas cooktop • ULPG adaptable, no regulator required • ULPG jets and test point supplied
IGNITION	• automatic electronic • 1.1 metre power cord fitted for plugging to standard 10 amp GPO for spark ignition
SUPPLIED	• clips, seal • instructions for installation, operation, maintenance

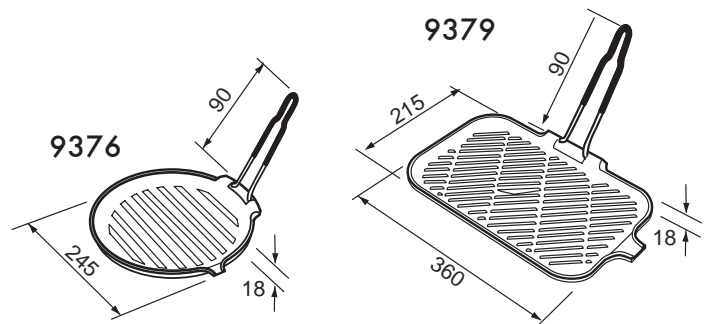
PLAN

semi-rapid burners
6.3mj/hr max



OPTIONS

cast-iron griddle plates



WARNING: technical specifications and product sizes can be varied by the manufacturer without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.