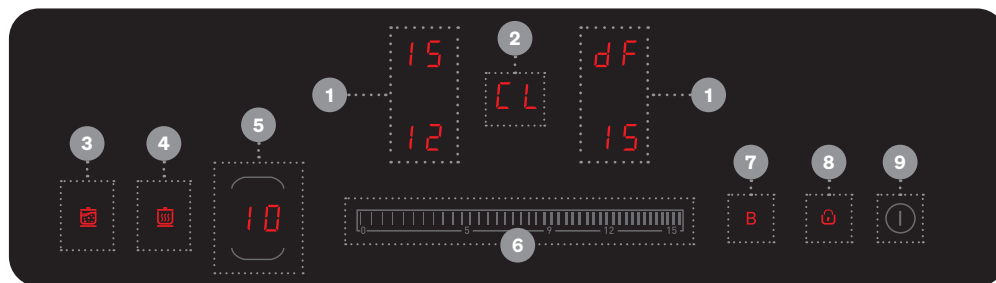
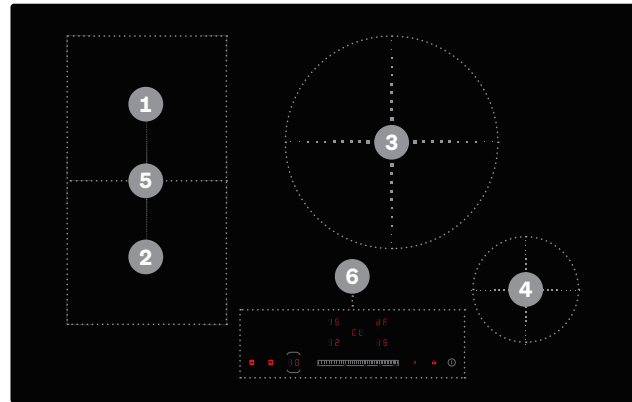


The Cooktop

1. 200×230mm Zone
2. 200×230mm Zone
3. Ø 280mm Zone
4. Ø 150mm Zone
5. Flexible Bridge Zone
6. Controls



Cooktop Controls

1. Zone Select

Touch the LED's to select a zone.

2. Timer

Use as a kitchen timer or to shut-off zones after a time.

3. SmartBoil

Use to boil a zone quickly. An alarm will sound once boiling is reached.

- One touch: 2L
- Two touch: 3L
- Three touch: 5L
- Four touch: 0

4. AutoTemp

Three automatic temperature settings:

- One touch: Keep Warm
- Two touch: Melting
- Three touch: Frying

5. FlexZone

Select to combine the two zones on the left into one large zone.

6. Temp/Time Slider

Adjust temperature and time settings for zones.

7. Boost

Set a zone's temperature to the maximum heat.

8. Child Safety Lock

Locks the cooktop controls.

9. Power Button

Turn the cooktop on or off.

Hint: The controls respond to touch, not pressure. Use the pad of your finger, not the tip, for best results.

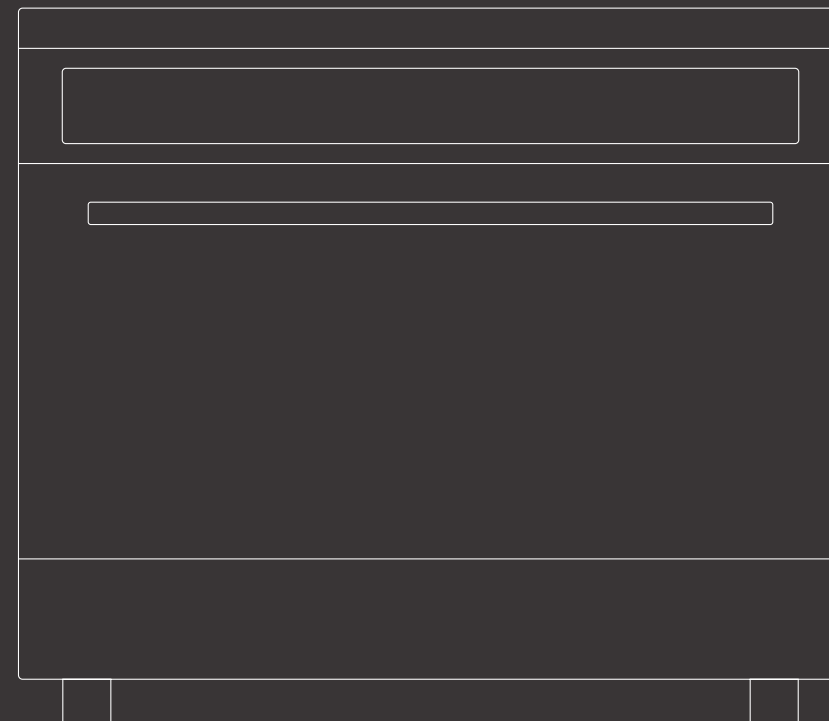
Hint: Ensure the controls are always clean and dry.

For further information please read pages 11–19 of your user manual.

Freestanding Cooker with Induction Cooktop

Quick Start Guide

omega



Before First Use




Before using your new Omega freestanding cooker for the first time, please read your manual thoroughly, even if you are familiar with this type of appliance.

When your oven is switched on for the first time, it may give off an unpleasant smell. This smell is completely normal, and is due to the bonding agent used for the insulating panels within the oven.



To remove the smell, run the empty oven on the conventional cooking function at 250°C for 90 minutes. After the oven has cooled down, allow the door to be opened at a 45° angle to air out sufficiently.

Setting the Time

Your oven clock works in 24hr time. After powering on, if the clock has not been set, the clock will then show 0:00 by default.

- Begin by connecting power to the unit, the oven display will then show 0:00.
- Next, press the Clock button  and the hour figures will flash, indicating they are ready to be set.
- Press either the - or + buttons to adjust the hour figures between 0–23 hours.
- After setting the hour, press the Clock button  again and the minute figures will flash.
- Press either the - or + buttons to adjust the minute figures between 0–59 minutes.
- Finally, press the Clock button  to finalise your time settings, '0' will flash and the time will be set.

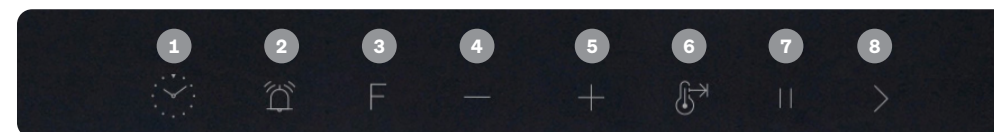
How to Use Your Oven

1. Press the Function button F to cycle through the oven functions.
2. Next press either the - or + buttons to adjust the cooking time. If this is skipped, the default cooking time is 9 hours.
3. To adjust the temperature, press the  button and use the - or + buttons to set the temperature.
4. Press the Start button > to begin the cooking program.
5. To adjust the cooking time, simply press the - or + buttons to select the new time. Press the Start button > to confirm.
6. To adjust temperature, press the  button, followed by the - or + buttons to select the new temperature. Press the Start button > to confirm.
7. To pause the program at any time, simply press the Pause button ||, while pressing the Pause button || a second time will cancel the program completely.
8. An alarm will sound 5 times to remind you that the cooking program has completed.










Oven Controls

- | | | |
|------------------|-------------------------------|-------------------|
| 1. Clock | 4. Menu Adjust | 7. Pause / Stop |
| 2. Kitchen Timer | 5. Menu Adjust | 8. Start / Select |
| 3. Function | 6. Temperature / Cooking Time | |

Further information can be found on pages 20–25 of your user manual.



Oven Programs

SYMBOL	FUNCTION	SYMBOL	FUNCTION
	Oven Lamp Illuminates oven cavity, allowing safe observation of the cooking process. The lamp is active for all functions.		Grill* Heat radiates from the top grill element only. Range: 180–240°C
	Defrost The defrost function uses a fan to circulate room temperature air throughout the oven cavity.		Full Grill* Both the inner radiant and top grill elements provide evenly distributed heat. Range: 180–240°C
	Lower Element The bottom element heats the base of food without browning. Range: 60–120°C		Full Grill & Fan* Fan forced air with both of the grill elements distributes heat quickly and evenly. Range: 180–240°C.
	Bake (Conventional) Both top and bottom elements work together to provide an even heating of food. Range: 50–250°C		Fan-Forced (Convection) A fan element circulates air quickly, distributing heat evenly within the oven cavity. Range: 50–240°C
	Fan Bake Fan forced air combined with the top and bottom elements distribute heat quickly. Range: 50–250°C		

* Can be used with optional rotisserie accessory

