

omega

INSTALLATION, OPERATION
AND MAINTENANCE INSTRUCTIONS

Ceramic Cooktop

OCC30TZ

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

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.

For important information such as instruction manuals, specifications and catalogues, please visit omegaappliances.com.au/customer (for Australia) or omegaappliances.co.nz/customer (for New Zealand). Also, make sure you activate your product warranty by registering your warranty online using the links above.

We value your opinion, so please take a few minutes to tell us what you think about your new addition! Simply go to the relevant appliance page of our website omegaappliances.com.au and click on "Write a Review".

If you want to know more about promotions, receive cool tips and tailor made content or just connect with us on social media, like [omegaappliances](https://www.facebook.com/omegaappliances) on Facebook and follow [omegaappliances_australia](https://www.instagram.com/omegaappliances_australia) on Instagram.

Enjoy your new appliance and remember, we're only one click away!



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omega. Always serves you well.

CONGRATULATIONS

Welcome to the Omega Kitchen Community and thank you for choosing one of our many fantastic cooking appliances. We are confident that you will now be able to meet your cooking needs. Before you use the cooktop we strongly recommend that you read through the whole user manual which provides the description of this product and the proper use of its functions. To avoid the ever-present risks involved with using an electrical appliance it is vital that the appliance is installed correctly by an authorised person and that you read the safety instructions carefully to avoid misuse and hazards.

It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference. Due to continual product development, Omega reserves the right to alter specifications or appearances without notice.

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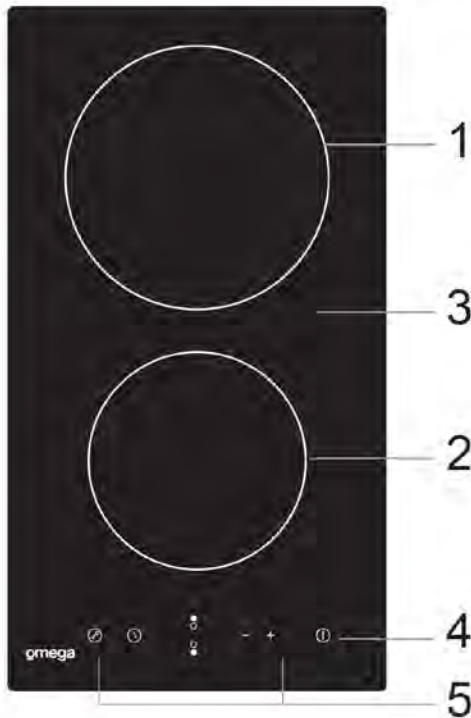
IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

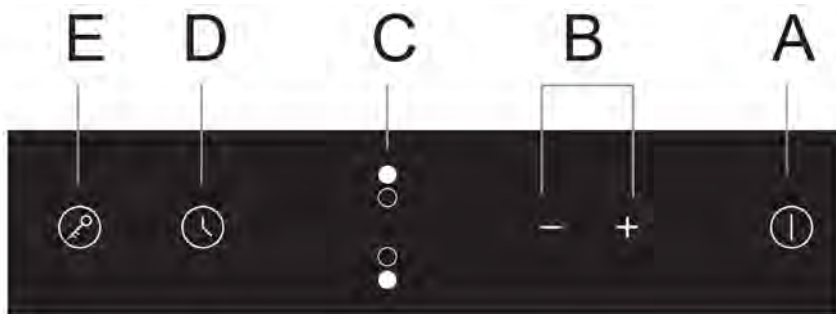
1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage (including cracked glass), 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.
3. In certain circumstances electrical appliances may be a safety hazard. Check the conformity of voltage and power settings, which are specified on the information plate attached to the appliance and/or packaging.
4. Do not place heavy objects in or on these appliances, use for storage or as a cutting surface. This appliance is designed for cooking food only. Use flat based, stable cooking pots only.
5. 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 in a marine environment or outdoors and must be fully built in. Do not use the appliances until fully installed.
6. This appliance is supplied with a 15-amp plug. The plug has a large earth terminal that will not fit into a common electrical socket. To install the appliance, a special socket is required to be installed by a licensed electrician (if it does not already exist at the point of installation). If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
7. A means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
8. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed. Electrical connection must be made as per local wiring rules and regulations.
9. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on this appliance.
11. Do not store or use flammable materials or aerosols near the cooktop. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
12. **WARNING** - The appliance will become hot during and directly after use. Do not touch the surface during this time, as it may be hot and can cause burns. To avoid burns, children should be kept away.
13. Cleaning may only be commenced on the appliance once it has cooled down and is turned off. Do not use a steam jet or any other high-pressure cleaning equipment to clean the appliance.
14. When the appliance is not being used, turn the appliance off.
15. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
16. Do not modify this 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) and dry it with a soft dry tea towel.
18. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 100°C above the ambient temperature of the room it is in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner. To avoid any hazards, limit access to the under-bench section of the cooktop.
19. The appliance must be installed and put into operation by an authorised technician 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 install near cooling equipment, dishwashers or clothes dryers.
20. Damage can occur to bench tops if pots and pans are allowed to overlap the bench top. This can result in heat being transferred to the bench top. Ensure that correct sized pots & pans are used. Cast iron and cast aluminium cookware with damaged bases may scratch the cooktop surface if they are dragged across it. Pans should be lifted on and off the appliance surface and not dragged. Cooking zones should not be switched on without cookware placed on it. Cookware should not be empty for any length of time when being used on the appliance.
21. **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electrical shock.
22. Do not leave the appliance while cooking with solid or liquid oils. There may be flaming up in conditions of extreme heating.
23. Never pour water onto the flames occurring from oil. Immediately turn the appliance off and cover the pan with a lid or fire blanket in order to smother the flame.

Product Introduction

Top View



- 1. 1800W Cooking Zone.
- 2. 1200W Cooking Zone.
- 3. Glass Plate.
- 4. ON/OFF Button.
- 5. Control Panel.
- A. On/Off Button.
- B. Power/Timer Increase/Decrease Buttons.
- C. Cooking Zone Select Buttons.
- D. Timer Button.
- E. Key Lock Button.



ELECTRICAL DETAILS:

Rated Voltage - 220-240Vac 50Hz

OCC30TZ – 2700-3300W

COOKTOP – 15A plug.

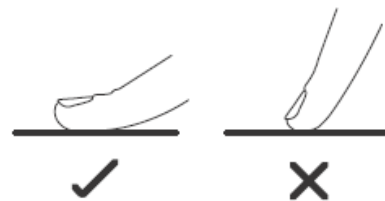
This information can be found on the rating plate (identification plate) affixed to the underside of the appliance.

Relevant Sizes:	WIDTH (mm)	LENGTH (mm)	HEIGHT (mm)
Cooktop Size	288	520	55
Cut-out Size	268	500	-

Operating Instructions

TOUCH CONTROLS:

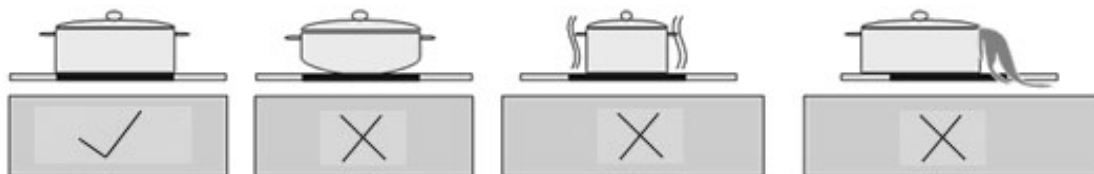
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.





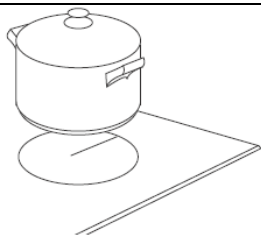


CHOOSING THE CORRECT COOKWARE:


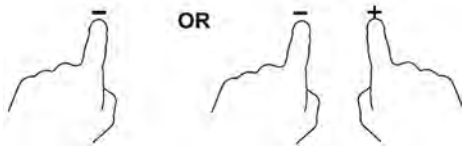

Cookware with rough bases should not be used as they can scratch the glass ceramic surface. The base of the good cookware should be as thick and flat as possible. Before use, make sure that cookware bases are clean and dry.

Always place the cookware on the cooking zone before it is switched on. If possible, always place the lids on the cookware. The base of any cookware used must not be smaller or larger than the cooking zones; they should be the proper size as indicated below, so as not to waste energy.





OPERATION:

<p>Press the ON/OFF  control button. All the displays show “-”</p>	
<p>Place a suitable pan on the cooking zone that you wish to use.</p> <ul style="list-style-type: none"> • Make sure the bottom of the pan and the surface of the cooking zone is clean and dry. 	
<p>Press the cooking zone button. The current power level will be displayed (to the right of the button).</p>	
<p>Adjust the power setting by pressing the increase/decrease buttons (0-9).</p> <ul style="list-style-type: none"> • If you don't choose a power setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again. • You can modify the power setting at any time during cooking. 	

Once cooking has finished, press the cooking zone button for the cooking zone to be turned off.	
Adjust the power setting down to "0" using the decrease button, or by pressing both the decrease and increase buttons simultaneously.	
Turn the whole cooktop off by pressing the ON/OFF ① control button. If a cooking zone is hot after the cooking zone has been turned off, the display will show "H" until the cooking zone cools down.	


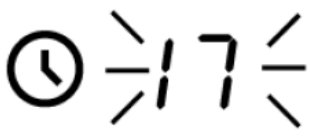
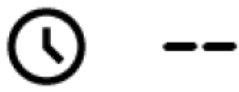
KEY LOCK:

The key lock is used to disable the control buttons (except the ON/OFF button) to stop accidental changes to settings.

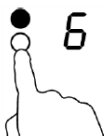


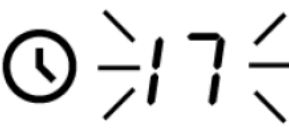
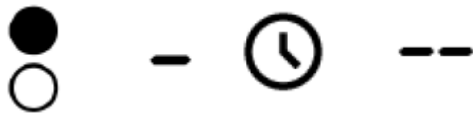
To lock the appliance, first turn on the power using the ON/OFF control button, and adjust the cooking zone settings. Press the key lock button. The timer display will change to "LO", indicating the key lock is active.	
To disable the key lock function, first make sure the cooktop is on. Press the key lock button for a few seconds and the buttons will become responsive again.	

TIMER FUNCTIONS:

There are two different timer functions. The first is the Minute Minder. This is a timer that can be set up as a reminder (add extra water, add spices etc) but does not affect the cooking zones in any way. The second is a cooking zone timer which can be set to turn off a cooking zone after a period of time.

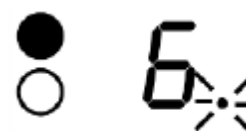
To set up a Minute Minder timer function, first make sure the cooktop has been turned on (a cooking zone does not need to be active). Press the timer button and the timer display will flash the current setting. Adjust the Minute Minder time by pressing the increase & decrease buttons. The time will be shown on the timer display.	
Once the Minute Minder time has been set, it will start to count down (in minute increments). The timer display will flash for 5 seconds and then will show the remaining time. To adjust the time at any point, repeat the steps above. The timer can be cancelled by reducing the time to "0", either by pressing the decrease button, or both the decrease and increase buttons simultaneously.	
When the Minute Minder has finished, the buzzer will sound for 30 seconds and the timer display will show "--".	

NOTE: The Minute Minder can be set for a maximum time of 99 minutes.

To set up a timer function on a cooking zone, first turn on the cooktop and select the power level. Press the cooking zone select button for the cooking zone to have the timer function.	
Press the timer button and the timer display will show "10" for a pre-set 10 minute timer.	
Adjust the time by pressing the increase & decrease buttons. The time will be shown on the timer display.	
Once the time has been set, it will start to count down (in minute increments). The timer display will flash for 5 seconds and then will show the remaining time. To adjust the time at any point, repeat the steps above. The timer can be cancelled by reducing the time to "0", either by pressing the decrease button, or both the decrease and increase buttons simultaneously.	
When the time has finished, the buzzer will sound for 30 seconds and the timer display will show "--". The cooking zone will also turn off.	

NOTE: When a timer function is allocated to a cooking zone, the decimal point of the cooking zone display will flash.

To set up a second timer function at the same time, repeat the steps above. The remaining time for either cooktop can be checked by selecting the cooking zone and then pressing the timer button. The decimal point of the cooking zone with the shortest time left will flash while all other cooking zones with timers set will have their decimal point lit. When one timer finishes and the cooking zone turns off, the decimal point on the cooking zone with the next shortest timer will begin to flash.



Safety Features

There are a number of safety features built into the cooktop.

OVER-TEMP PROTECTION:

The cooking zones are equipped with sensors to monitor the temperatures at the cooking zone. If the temperature becomes excessive the cooker will turn off.

RESIDUAL HEAT WARNING:

When a cooking zone has run for a period of time, there will be some residual heat left once the cooking zone is turned off. If the temperature is too high, a "H" will be shown on the cooking zone display until the temperature decreases to a safe level.

DEFAULT COOKING ZONE WORKING TIMES:

In case of a cooking zone being left on accidentally, each cooking zone has a maximum working time dependant on the power setting. If the time is exceeded the cooktop will turn off.

Power Level	1	2	3	4	5	6	7	8	9
Default Time (hr)	8	8	8	4	4	4	2	2	2

Power Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.

Power setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

COOKING TIPS:

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

SIMMERING, COOKING RICE:

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

SEARING STEAK:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

STIR-FRYING:

1. Choose a ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Cleaning and Maintenance

NOTE: Cleaning and maintenance operations must only be carried out when the cooktop is cool (all residual heat indicators are off).

The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process.

Do not use plastic, plastic coated or aluminium cooking equipment on this appliance.

CLEANING THE COOKTOP

Before cleaning the cooktop, first isolate the cooktop from the power. Once done, ensure that there is no residual heat stored in the appliance. Vitroceramic glass is very resistant to high temperature and overheating. If there is residual heat stored in the appliance, the related residual heat icon will be on. To avoid burns, let the appliance cool down.

Remove all spilt food and fat with a clean damp, warm, slightly soapy, dishcloth. Rinse cloth and wipe cooktop again until clean, then wipe the cooktop dry with a clean tea towel or dry soft cloth.

If aluminium foil or plastic items are accidentally melted on the vitroceramic surface, they should be immediately removed from the hot cooking area with a scraper specifically for vitroceramic glass. This will avoid any possible damage to the surface. This also applies to sugar or food containing sugar that may be spilled on the cooktop.

In the event of other food melted on the cooktop surface, remove the dirt when the appliance has cooled down. Use cleaner for glass ceramic or stainless steel when cleaning the surface.

Do not use abrasive sponges to clean the vitroceramic surface. These materials may damage the surface. Do not use chemical detergents, sprays or spot removers on the vitroceramic surface. These materials may cause fire or the vitroceramic colour to fade. Clean with a damp, warm, slightly soapy, dishcloth.

WARNING: Using cookware that is too large can cause discolouration or damage to the cooktop surface around the heat zones, which is NOT covered under warranty.

Troubleshooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Operating Instructions' for direction.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when pressing the controls.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases.
	Unsuitable, abrasive scourer or cleaning products being used.	Use only recommended cleaners.
Some pans make 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.

Installation

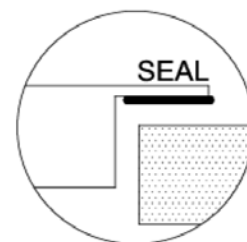
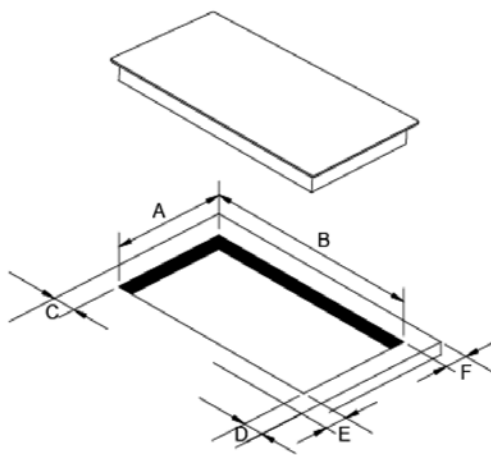
Cut out the work surface according to the sizes shown below.

A minimum of 50mm must be left between the edge of the hole and any edge of the work surface. The work surface must be at least 30mm thick. Take care that the material of the work surface is heat resistant to at least 100°C to avoid any damage to the work surface.

A – 268 to 272mm.

B – 500 to 504mm.

C, D, E, F – 50mm minimum.



Make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Follow the following dimensions:



Note: The safety distance between the cooktop and the cupboard above the cooktop should be at least 760mm, and between the cooktop and rangehood must be a minimum of 650mm.

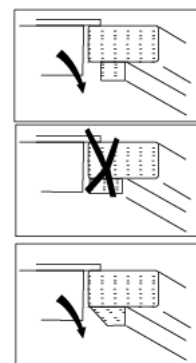
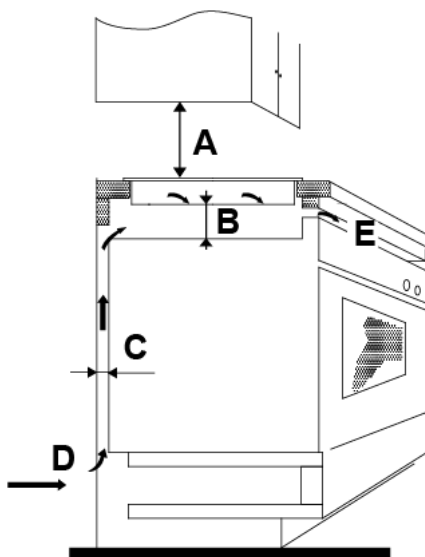
A – 760mm minimum to overhead cupboard, 650mm minimum to range hood.

B – 50mm minimum.

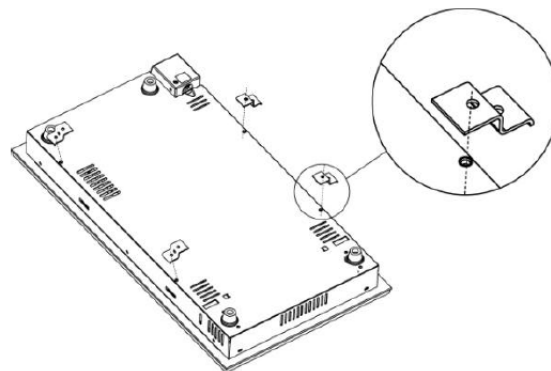
C – 30mm minimum.

D – Air intake.

E – 10mm x length of cooktop air exit.



Place the cooktop on a flat clean surface (for example part of the carton). Loosely fit the rear 2 mounting brackets. Slide the cooktop into the hole and fit the front 2 mounting brackets. Adjust the position of the cooktop so it is central within the hole and tighten all brackets.



ELECTRICAL CONNECTION:

Installation is only permitted by a licensed electrician, and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage, for which the manufacturer accepts no responsibility.

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the oven's power rating (also indicated on the identification plate). After having installed the appliance, the switched outlet must always be in an accessible position. The cooktops are to be connected to a single phase 220-240Vac 50 Hz supply and earthed via the 15A plug. The mains terminal is on the underside of the cooktop (this should be fully closed after installation).

During installation, an all pole disconnecter should be included inside the supply circuit with a contact opening of at least 3mm. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 °C at any point along its length. The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from an installation which has not been earthed correctly.



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 Shiro 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.omegaappliances.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 Shiro Australia Pty Ltd)
Address: 231 Bush road, Albany, North Shore City,
Auckland, New Zealand 0632.
Phone: (09) 415 6000.
Email: customercare@shiro.com.au

Model No.....

Serial No.....

Date of Purchase.....

Retailer.....