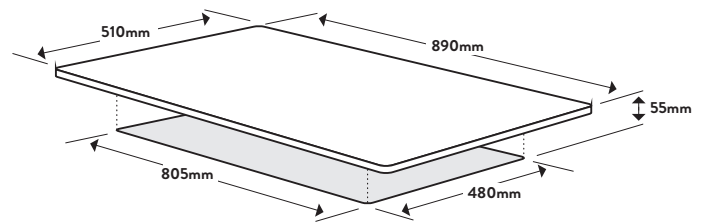




## Dimensions/Weight

Overall Dimensions (mm): 55(h) x 890(w) x 510(d)  
 Cutout Dimensions (mm): 805(w) x 480(d)  
 Weight: 15.8kg



## Technical Details

### Style

Cooktop Type: Gas  
 Category Size: 90cm  
 Burners: 5

### Functionality

Total Power Rating: 40.5 mj/hr Over Five Burners  
 Burner Power Ratings & Size: Far Left Centre - 13mj/hr  
 Front Centre - 3.4mj/hr  
 Rear Centre - 6.3mj/hr  
 Front Right - 6.3mj/hr  
 Rear Right - 11.5mj/hr  
 Gas Type: Natural/ULPG  
 Wok Burner: Yes

### Installation

Maximum Current: 10amps  
 Connection: 240V, 50Hz  
 Installation Type: Flex and Plug  
 Made In: Italy  
 Warranty: 24 Months Parts & Labour

## Aesthetics

Finish: Stainless Steel  
 Controls: Knob Control  
 Number of Controls: 5  
 Control Location: Front Right  
 Material of Trivets: Cast Iron  
 Material of Burner: Galsi/Pyral Black Coated  
 Material of Burner Caps: Cast Iron

## Key Features



### Cast Iron Trivets

Cast iron trivets are heavier and more durable than the typical enamel-coated trivet. This means a more stable cooking surface and less chance of damage to the cooktop. Black cast iron looks great against the stainless steel and is a material that lasts longer.



### Lateral Wok Burner

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. A lateral wok burner means you still have room for other pots and pans.



### Made In Italy

Built to the highest quality and standards, made in Europe is the benchmark.

## Customer Care

T: 1300 739 033 (AU) 09 415 6000 (NZ)  
 E: [customercare@omegaappliances.com.au](mailto:customercare@omegaappliances.com.au) [customercare@monacocorp.co.nz](mailto:customercare@monacocorp.co.nz)

Updated 30/01/2020 - V1

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. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.