

Designed to Enhance

EST. 1981

omega

Installation + User Manual

OCC302TCOM / OCC604TCOM

Ceramic Cooktops

30 & 60cm

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Welcome

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Congratulations on purchasing your new cooktop.

Omega appliances are proudly owned and distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty chapter at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at:

→ residentiagroup.com.au

Here at Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your unit, and importantly, taking care of the appliance, our Support Team are here to help. You can use our online Support Centre at any time by visiting:

→ support.residentiagroup.com.au

Or you can contact us by dialling: 1300 11 HELP (4357)

It is important that you read through the following user manual thoroughly, in order to familiarise yourself with the installation and operation requirements of your appliance, and to ensure optimum performance.

Again, thank you for choosing an Omega appliance and we look forward to being of service to you.

Kind Regards,

The Residentia Team

Customer Care

At Residentia Group, we strongly encourage the use of authentic spare parts to guarantee the best results. When contacting our spare parts team through 1300 11 HELP, or by emailing parts@residentiagroup.com.au, ensure that you have the model and serial numbers on hand, which are found on your appliances' rating plate.

Safety Information

Important Safety Instructions

Read Carefully and Keep for Future Reference

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings.

Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, pass on these instructions to the new owner.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance. The following statements you will see in this booklet have these meanings:

WARNING: Indicating information concerning your personal safety.

CAUTION: Indicating information on how to avoid damaging the appliance or cabinetry.

IMPORTANT: Indicating tips and information about use of the appliance.

Usage Conditions and Restrictions

- Domestic use only: This appliance is intended for indoor household use only. It is not intended for commercial, industrial or outdoor use. It is not intended for use in a recreational vehicle.
- Purpose: Do not use this appliance for anything other than its intended purpose. Other uses are not recommended and may cause fire, electric shock or personal injury.
- Attachments: The use of attachments is not recommended by the appliance manufacturer and distributor as they may be hazardous.
- Improper use: Damage due to improper use, or repairs made by unqualified personnel will void your warranty. We assume no liability for any eventual damages caused by misuse of the product or non-compliance with these instructions.

Before Using Your Appliance

This manual explains the proper use of your new Omega Ceramic Cooktop. Please read this manual carefully before using the product. This manual should be kept in a safe place for handy reference.

This oven is a domestic appliance which has been manufactured and tested to comply with Australian and New Zealand Standards.

This Ceramic Cooktop must only be installed in accordance with the instructions provided. Incorrect installation may cause harm to persons, damage property and void the product's warranty.

Read the following carefully to avoid damage or injury.

IMPORTANT: Check for any damage or marks. If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/ marks under the manufacturer's warranty. This does not affect your statutory rights.

Safety Instructions

Prior to using your Ceramic Cooktop, please read all safety and operating instructions thoroughly. Please ensure you follow the steps below before using this product:

- This cooktop must only be installed in accordance with the instructions provided. Incorrect installation may cause harm to persons, damage property and void the product's warranty.
- Unpack the appliance but keep all packaging materials until you have made sure the new Ceramic Cooktop, is undamaged and in good working order. We recommend you keep the original packaging for storing your cooktop when not in use or transporting.

WARNING: Plastic wrapping can be a suffocation hazard for babies and children, so ensure all packaging materials are out of their reach.

Cut Hazard

WARNING: Follow these instructions carefully to avoid a potential injury.

- Take care - panel edges are sharp.
- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

Safety Information

Health Hazard

WARNING: Follow these instructions carefully to avoid potential injury or death.

This appliance complies with electromagnetic safety standards.

Children & Vulnerable People Safety

WARNING: Risk of suffocation, injury or permanent disability.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction for the operation of the appliance by a person who is responsible for their safety.

- Children should be supervised to ensure that they do not play with, sit, stand, or climb on the appliance.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Cleaning and user maintenance shall not be made by children without supervision.
- Remove all packaging before using the appliance. Otherwise, serious damage or injury may result.

Hot Surface Hazard

WARNING: Failure to follow this advice could result in burns and scalds.

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.

Electrical Connection

WARNING: Risk of fire and electrical shock!

It is important to use your cooktop safely. Follow these instructions carefully to avoid potential electric shock, fire or death.

- 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, with the usage conditions available.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- A means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the appliance is being hardwired, it must be installed by an authorised technician.
- **WARNING:** Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- The electrical connection must be accessible after installation.
- **WARNING:** If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- **WARNING:** All electrical work must be done in accordance with local and national electrical codes as applicable and should be undertaken by licenced and qualified persons only. Failure to follow these instructions can result in death, fire or electrical shock.

Cracked Surface

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts.

Safety Information

Before Installation

- To avoid a hazard, this appliance must be installed according to the instructions in this user manual for installation. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 50°C above the ambient temperature of the room it is located 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.
- 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. Pans should be lifted on and off the cooktop surface and not dragged. Cooking zones should not be switched on without cookware placed on it. Do not place empty cookware onto the cooking zones when in use.
- Please contact 1300 11 HELP (4357) to arrange an authorised technician.

Appliance Use

- The appliance and its accessible parts become hot when in use.
- Care should be taken to avoid touching heating elements.
- **WARNING:** Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- The cooking process has to be supervised. A short term cooking process must always be supervised at all times. Boilover causes smoking and greasy spillovers that may ignite.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements
- Do not store items on the cooking surfaces.
- Never leave any objects or utensils on the appliance. Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not place heavy objects on the appliance, use for storage or as a cutting surface as sharp edges can damage the surface.
- This appliance is designed for cooking food only.
- Use flat based, stable cookware only.
- Only use cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- No combustible material or products should be placed on this appliance at any time.
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.

Safety Information

- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children. Failure to follow this advice could result in burns and scalds.
- Never use your appliance as a work or storage surface.
- Do not place or leave any magnetic objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, mobile phones) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not place or drop heavy objects or stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on this appliance.
- Do not store or use flammable materials or aerosols near the cooktop. Items made from aluminium, plastic, plastic film & sugar-based foods should also be kept away from the appliance, as they may fuse to the surface.
- **WARNING:** The surface temperature of this appliance exceeds 95°C. To avoid a hazard, under bench access must be restricted. A board must be installed underneath the cooktop. Heat from the underside of the unit will be expelled by inbuilt fans – do not block.
- **WARNING:** The cooktop 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 and injury, children should be kept away.
- Do not modify this appliance

Care & Cleaning

CAUTION: Risk of injury or damage to the cooktop.

- Cleaning may only be commenced on the appliance once it has cooled down and is turned off. Failure to clean properly can damage the cooktop.
- Do not use a steam clean, steam jet or any other high-pressure cleaning equipment to clean the appliance.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in glass damage.

Unpacking

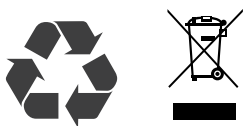
- During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.
- All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

CAUTION: During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

Safety Information

Disposal of the Appliance

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Old appliances should not simply be disposed of with normal household waste and should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.



- The packaging is designed to protect the appliance from damage during transportation. The packaging materials are environmentally friendly and should be recycled. Recycling the packaging can reduce the use of raw materials in the manufacturing process and the amount of waste in landfill sites
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.
- Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.
- Information on appropriate disposal centres for used devices can be provided by your local authority.

Declaration of Compliance

When you have unpacked the cooktop, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

Installation Instructions

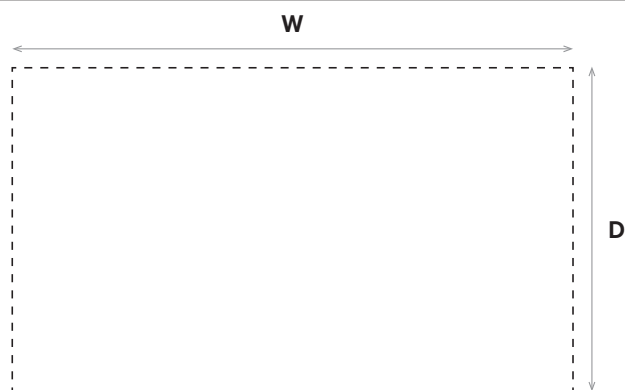
Important Safety Instructions

- **IMPORTANT:** Your appliance must be installed by an authorised technician or similarly qualified person. If you wish to arrange an authorised technician please contact our friendly support team at 1300 11 4357 or by visiting the portal at support.residentiagroup.com.au.
- Make sure to check the condition of the appliance after unpacking it. Do not continue with installation if it has been damaged during transport.
- The work surface must be square and level, and no structural members interfere with space requirements.
- **WARNING:** The work surface material must be made of a heat-resistant material.
- If the cooktop is installed above an oven, the oven must have a built-in cooling fan.
- The installation must comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch must be easily accessible to the customer with the cooktop installed
- Please consult with your local building authorities and by-laws if in doubt regarding installation.
- Ensure that you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooktop.
- Cut out the work surface must be according to the sizes specified in this user manual.
- Ensure power to the appliance has been shut off before carrying out any installation or maintenance.

Installation Instructions

Preparing the Cut-Out

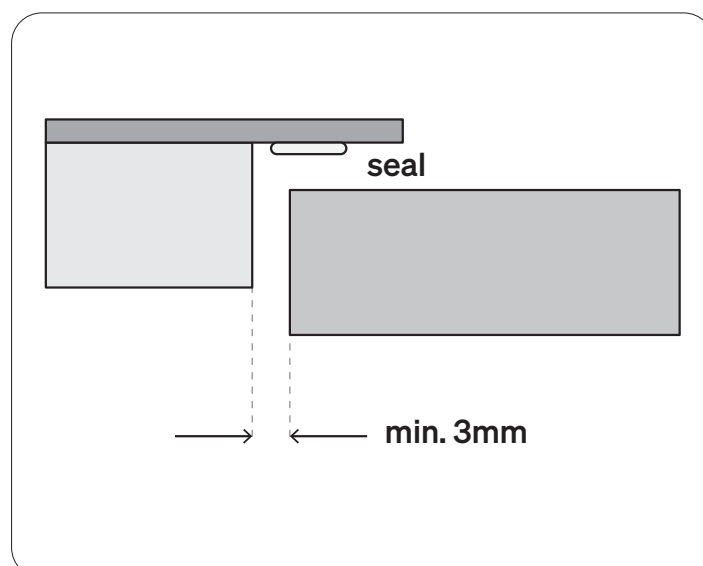
Cut-Out Dimensions 30cm & 60cm Cooktops:



Model	Width (W)	Depth (D)
OCC302TCOM	268mm	490mm
OCC604TCOM	560mm	480mm

- The bench cut-out should be made as per the relevant cutout dimensions shown above. It is most critical that the cut-out chosen corresponds to your cooktop model.
- A minimum of 50mm clearance space around the cut out must be met when installing the appliance.
- To ensure clearances to combustible surfaces observe the minimum distance requirements, follow the relevant information shown in the above table, corresponding to your model.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate.

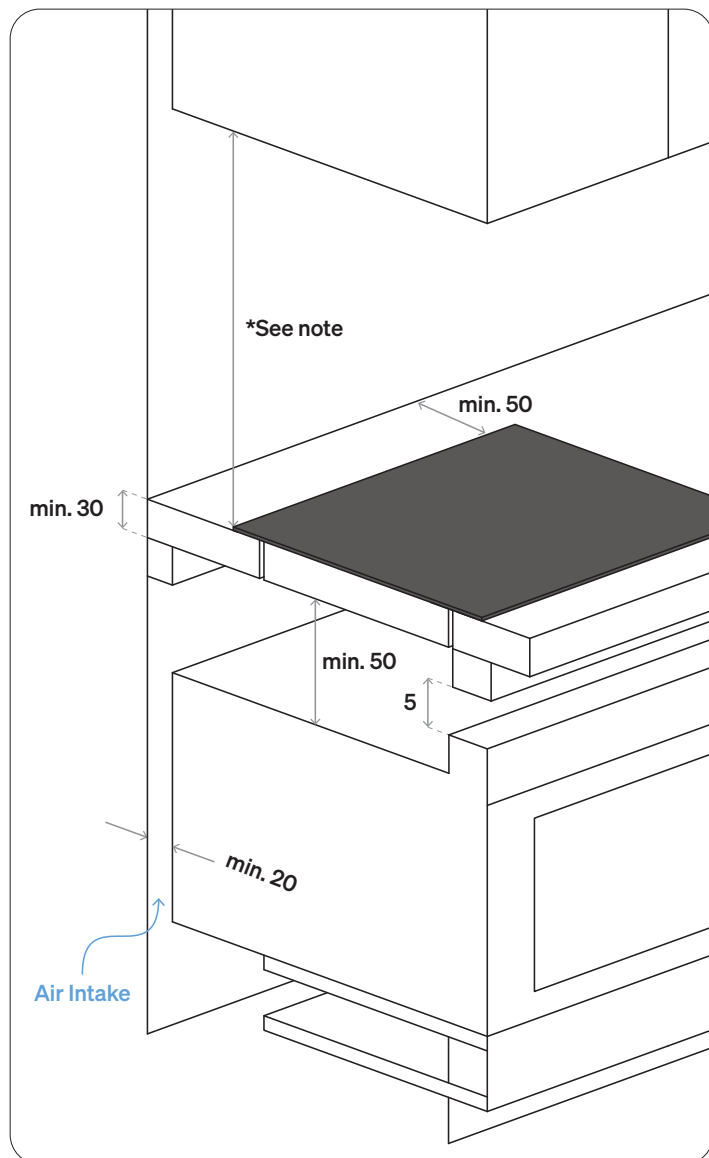
- Under all circumstances, make sure the cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the cooktop is in good working state.
- A barrier must be installed to prevent accidental contact with the cooktop base, where the base of the cooktop is accessible from below (i.e. Inside a cupboard, etc.).
- A minimum clearance of 50mm must be maintained between the base and the barrier. This barrier may be made of any non-combustible, rigid material.
- Barrier protection is not necessary if the product is installed above an underbench oven or similar appliance and/or if the cupboard construction is such that the underside of the cooktop is not accessible.
- Ensure that the power supply cable is not accessible through cupboard doors or drawers.
- Ensure that there is adequate flow of air from outside the cabinetry to the base of the cooktop.
- The isolating switch is easily accessible by the customer.
- **WARNING:** Do not use any kind of silicon sealant to seal the appliance against the benchtop. This will make it difficult to remove the appliance, which must be accessible for the service agent to perform any necessary repairs in the future.
- Clamps and screws are supplied with your cooktop. Fit the pull down clamps supplied to ensure that the cooktop cannot move after installation. Refer to the diagram shown below, and the relevant instructions.
- The safety distance between the sides of the cooktop and the inner surfaces of the worktop should be at least 3mm.



Installation Instructions

Ensuring Adequate Ventilation

***NOTE:** Please refer to your rangehood's user manual for the exact minimum clearances from the top of the cooktop surface to your rangehood.



The measurements in the diagram above is in millimetres (mm).

IMPORTANT: Regarding adjacent walls, cupboards and protection for combustible materials: Always ensure that the appliance is installed in accordance with AS/NZS 5601.1, or AS/NZS 5601.2 with regard to clearances to combustible surfaces and materials, and clearances to rangehoods and exhaust fans.

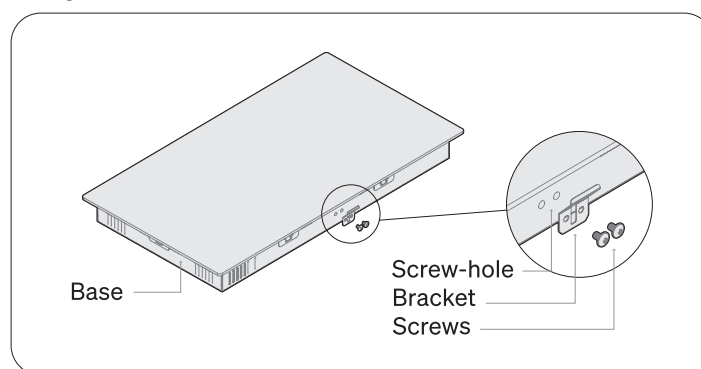
Note: The diagrams in this user manual are for explanatory purposes only. Your appliance and parts may appear differently.

The Fixing Brackets

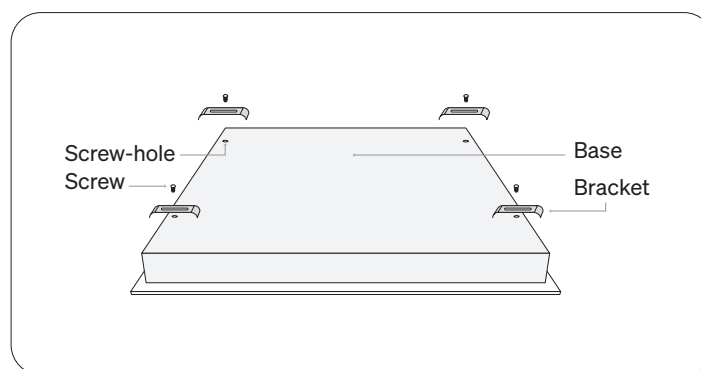
The unit should be placed on a stable, smooth surface (such as the packaging). Do not apply force onto any controls if they protrude from the cooktop.

Fix the cooktop on the work surface by applying the fixing brackets on the bottom of cooktop according to the relevant diagram below.

Fixing bracket installation for OCC302TCOM.



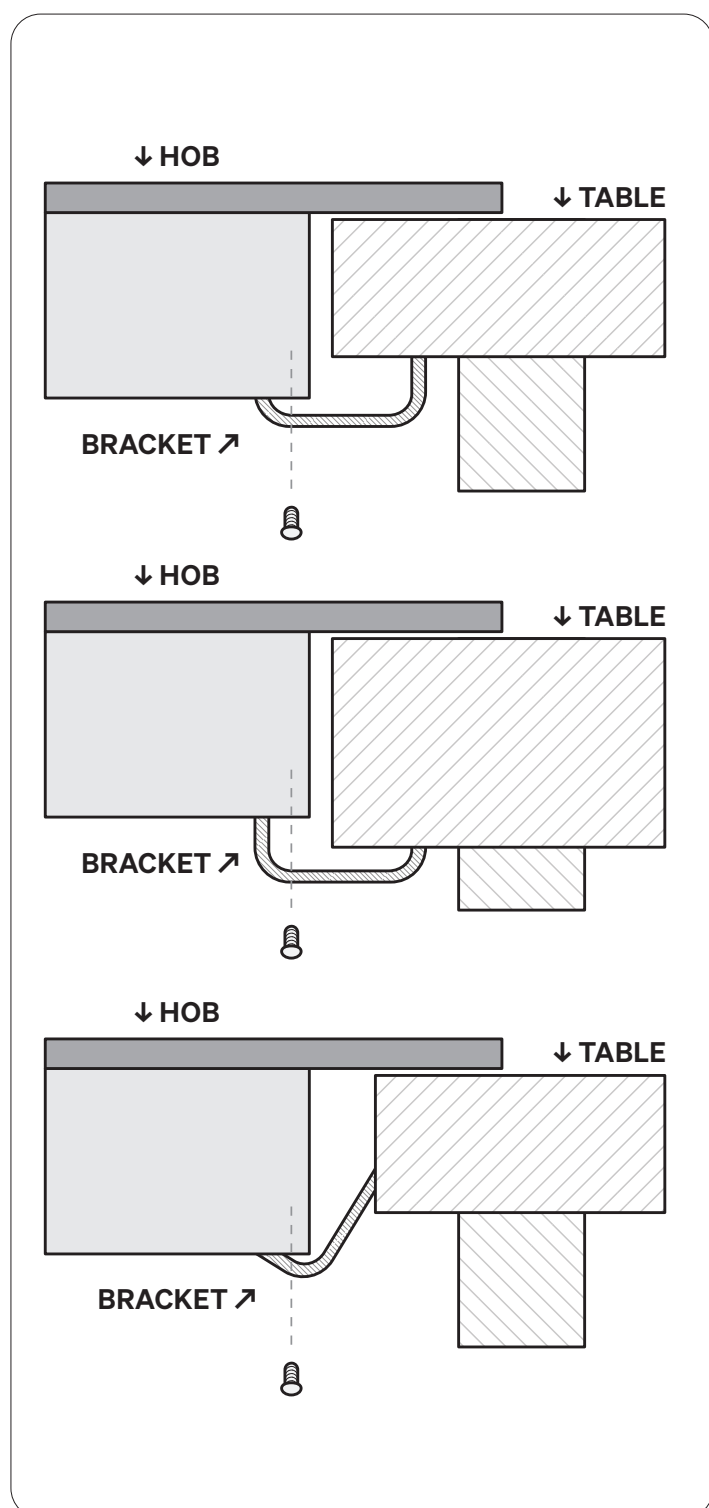
Fixing bracket installation for OCC604TCOM.



Installation Instructions

Applying the Fixing Brackets

IMPORTANT: When applying the brackets, ensure you adjust the brackets' position to suit your particular work surface's thickness. Under no circumstances are the brackets to touch with the inner surfaces of the worktop after installation (see diagrams below).



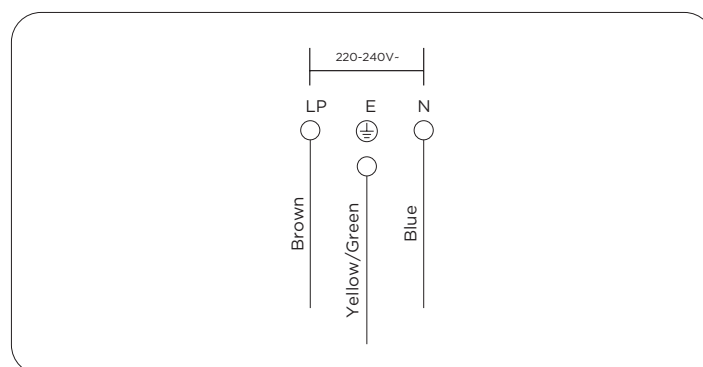
Electrical Connection

If your cooktop doesn't come with a 10 amp power plug, the power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker.

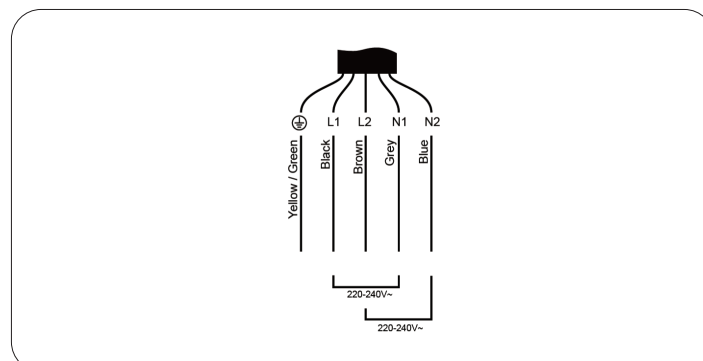
Please refer to the method of connection shown below relevant to your cooktop model.

- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a proper qualified person.

Electrical Connection OCC302TCOM.



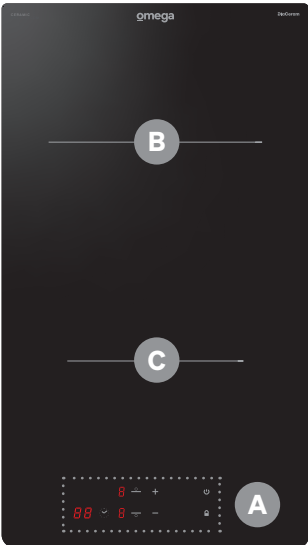
Electrical Connection OCC604TCOM.



Technical Specifications

Specifications Chart: OCC302TCOM

Model Number	OCC302TCOM
Cooktop Finish	Black DiaCeram® Ceramic Glass
Controls	Touch Controls
Power Levels	9 Power Levels
Rated Voltage	220–240V~
Rated Frequency	50 Hz or 60 Hz
Installed Electric Power	2700–3300 W
Cooking Zones	2 Zones
Ø200mm Cooking Zone Output (×1)	Max. 1800 W
Ø165mm Cooking Zone (×1)	Max. 1200 W
Power Connection	Hardwired
Power Cord Length	150 cm
Product Weight (Net / Gross)	3.9 kg / 4.77 kg
Dimensions (W × D × H)	288 × 510 × 55 mm
Cut-Out Dimensions (W × D)	268 × 490 mm



Key

- A. Control Panel
- B. Ø200mm Cooking Zone (Max. 1800 W)
- C. Ø165mm Cooking Zone (Max. 1200 W)

Technical Specifications

Specifications Chart: OCC604TCOM

Model Number	OCC604TCOM
Cooktop Finish	Black DiaCeram® Ceramic Glass
Controls	Touch Controls
Power Levels	9 Power Levels
Rated Voltage	220–240V~
Rated Frequency	50 Hz or 60 Hz
Installed Electric Power	5500-6600 W
Cooking Zones	4 Zones
Ø165mm Cooking Zone Output (×2)	Max. 1200 W
Ø200mm Cooking Zone (×2)	Max. 1800 W
Power Connection	Hardwired
Power Cord Length	120 cm
Product Weight (Net / Gross)	7.39 kg / 10.67 kg
Dimensions (W × D × H)	590 × 520 × 51mm
Cut-Out Dimensions (W × D)	560 × 480 mm



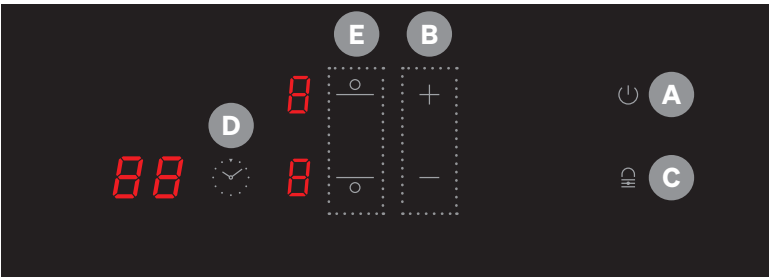
Key

- A. Control Panel
- B. Ø165mm Cooking Zone (Max. 1200 W)
- C. Ø200mm Cooking Zone (Max. 1800 W)

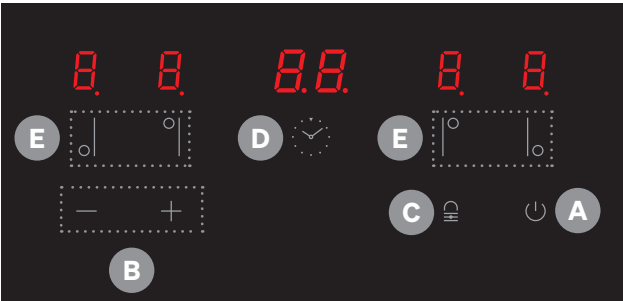
Control Panel

Key

A. Power Button	D. Timer Selector Button
B. Adjustment Controls	E. Zone Selector / Indicator
C. Child Lock Button	



↑ OCC302TCOM



↑ OCC604TCOM

Operating Your Cooktop

About Ceramic Cooktops

Ceramic cooktops are designed to cater to various culinary needs, utilising resistance wire heating, microcomputer-controlled functions, and multiple power settings. It stands as an excellent choice for contemporary Australian households.

Please refer to this manual for comprehensive guidance on using and maximising the benefits of your cooktop.

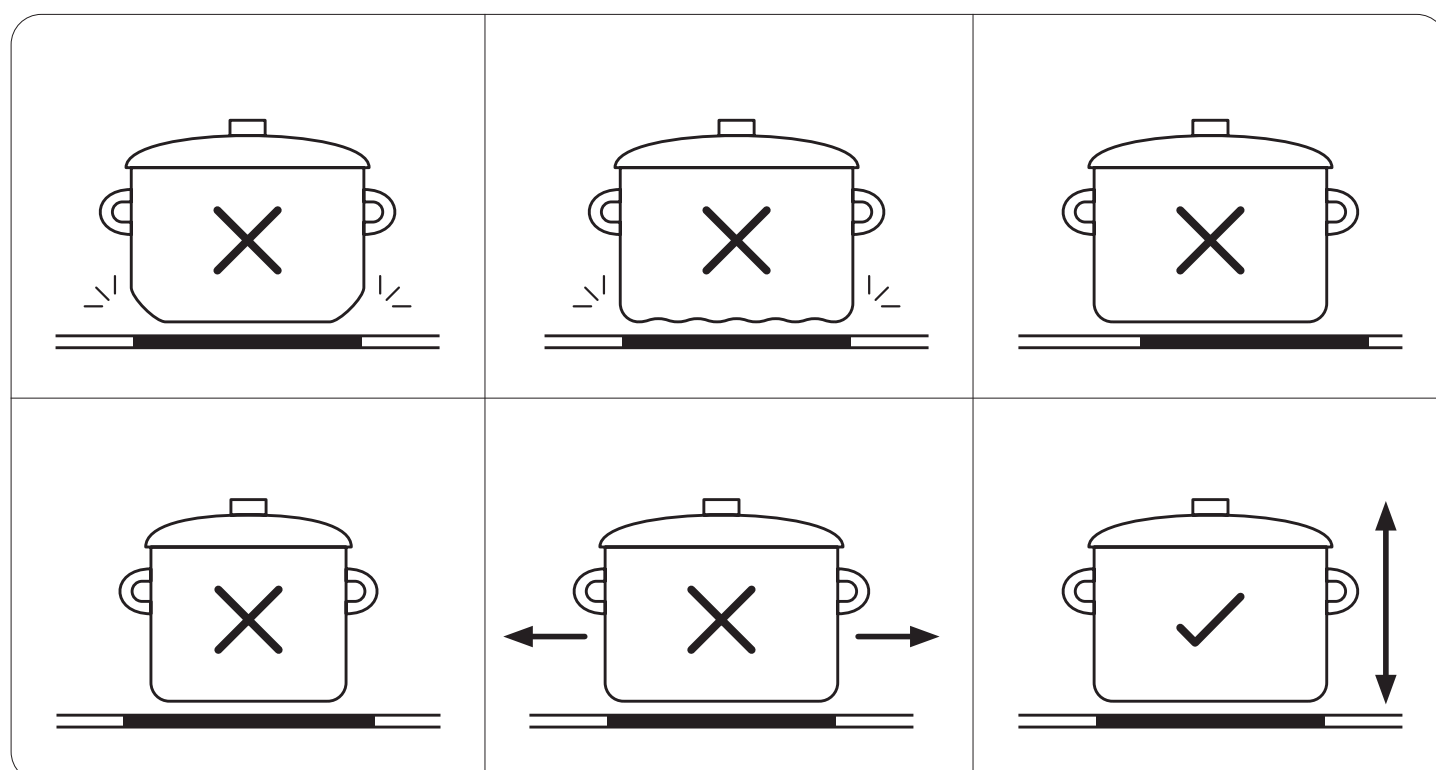
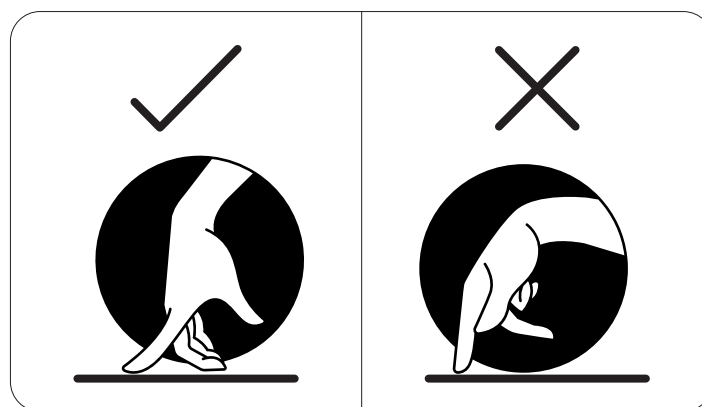
Choosing the Right Cookware

- Do not use cookware with jagged edges, coarse or uneven surfaces, chipped bottoms or a curved base.
- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone.
- For best practice, gently lift cookware off the glass—avoid sliding them, as the bottom of your cookware may scratch the surface.

NOTE: Only relevant for the model.

Before using the Ceramic Cooktop

- Read this user manual carefully, taking special note of the 'Safety Information' chapter in particular.
- Ensure you remove any protective film that may still be on your cooktop surface after unpacking.
- The controls respond to touch, so you don't need any pressure. Use the pad of your finger, not the 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) on top. Even a thin film of water or food particles may make the controls unresponsive and difficult to operate.



Operating Your Cooktop

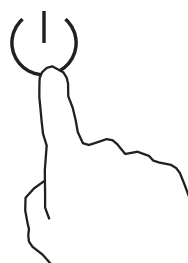
Getting Started with Cooking

OCC302TCOM

After power on, the buzzer beeps once, all the indicators light up for 20 second then go out, indicating that the ceramic hob has entered the stat of standby mode.

1. Power On

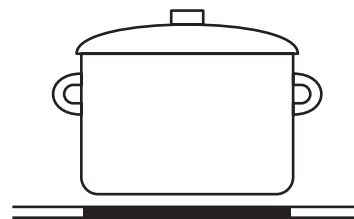
Touch the ON/OFF control. all the indicators show "0".



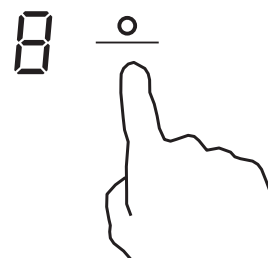
2. Preparing the Cooking Surface

Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Selecting the Cooking Zone & Heat Setting



4. Select a heat setting by touching the "-" or "+" control.

- If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1
- You can modify the heat setting at any time during cooking
- By holding down either of these buttons, the value will adjust up or down

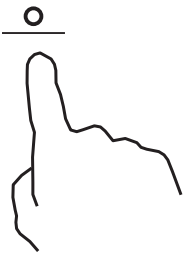


Operating Your Cooktop

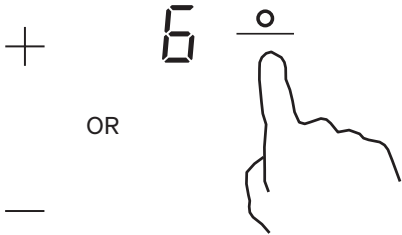
When Finished Cooking

OCC302TCOM

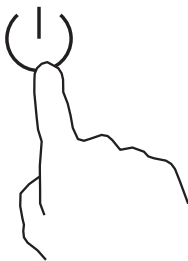
Touching the heating zone selection control that you wish to switch off.



Turn the cooking zone off by scrolling down to “0 ” or touching and holding heating zone control key for 3 second.



Turn the whole cooktop off by touching the ON/OFF control.



Beware of hot surfaces

“H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Operating Your Cooktop

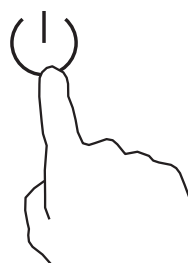
Getting Started with Cooking

OCC604TCOM

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic cooktop has entered the stat of standby mode.

1. Power On

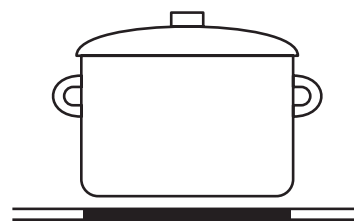
Touch the ON/OFF control. all the indicators show “-”



2. Preparing the Cooking Surface

Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

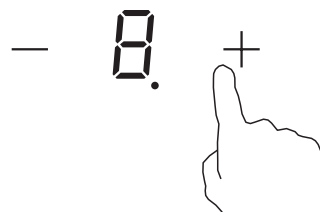


3. Selecting the Cooking Zone & Heat Setting

Select a heat setting by touching the “-” or “+” control.

If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.

You can modify the heat setting at any time during cooking. By holding down either of these buttons, the value will adjust up or down.



Operating Your Cooktop

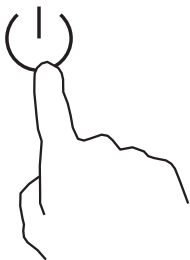
When Finished Cooking

OCC604TCOM

Turn the cooking zone off by scrolling down to “0” or touching “-” and “+” control together.



Turn the whole cooktop off by touching the ON/OFF control.



Beware of hot surfaces

“H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Operating Your Cooktop

Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

For model OCC302TCOM

To lock the controls

- Touch the lock control briefly - The timer indicator will flash “Lo” for 30 second unless pressing lock again.
- Touch and hold the lock control for 3 second - The timer indicator will show “Lo”.

To unlock the controls

Make sure the ceramic hob is turned on touch and hold the lock control for 3 second.

For model OCC604TCOM

To lock the controls

Touch the lock button - The timer indicator will show “Lo”.

To unlock the controls

Make sure the ceramic hob is turned on tTouch and hold the lock button for a while.

NOTE: When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the ceramic hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

Timer Control

You can use the timer in two different ways:

- a) You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- b) You can set it to turn one or more cooking zones off after the set time is up. The timer of maximum is 99 minutes.

Using the Timer as a Minute Minder

NOTE: You can use the minute minder even if you're not selecting any cooking zone.

For model OCC302TCOM

- Touch the timer control.
- Set the time by touching the “-” or “+” control .
- Touch the timer control again to confirm your timer-setting, or white 5 second until it confirm automatically.
- When the time is set, it will begin to count down immediately. The display will show the remaining time.
- When the time expires, Buzzer will beep for 30 seconds but the cooking zone will not turn off.

NOTE: When you set timer by touch the “-” or “+” control, you can touch and hold it, incrementation and decrementation by 1 for the first 15 minutes and then by 5 (300 seconds). If you want to change the time after the timer is set, you have to start from step 1. Direct access to the timer “99” minutes by pressing the “-” control key at first time. If two or more cooking zone been time, shortest set time is displayed.

For model OCC604TCOM

- Make sure the cooktop is turned on.
- Adjust the timer setting by touch the “-” or “+” control. The minute minder indicator will start flashing and will show in the timer display.
- Touching the “-” and “+” together, the timer is cancelled, and the “--” will show in the minute display.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.
- Buzzer will beep for 30 seconds and the timer indicator shows “- -” when the setting time finished.

HINT: Touch the “-” or “+” control of the timer once to decrease or increase by 1 minute. Touch and hold the “-” or “+” control of the timer to decrease or increase by 10 minutes. If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

Operating Your Cooktop

Setting the Timer to Turn one Cooking Zone Off

For model OCC302TCOM

- Touch the zone you want to set.
- Touch the timer control, the timer red dot of the selecting zone flash.
- Set the time by touching the “-” or “+” control.
- Touch the timer control again to confirm your timer-setting, or white 5 second until it confirm automatically.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and red dot of the selecting zone will light on.
- When cooking timer expires, the corresponding cooking zone will turn off automatically, Buzzer will beep for 30 seconds.

NOTE: When you set timer by touch the “-” or “+” control, you can touch and hold it, incrementation and decrementation by 1 for the first 15 minutes and then by 5 (300 seconds). If you want to change the time after the timer is set, you have to start from step 1. The method for setting two zones is the same as mentioned above. Direct access to the timer “99” minutes by pressing the “-” control key at first time. If two or more cooking zone been time, shortest set time is displayed.

For model OCC604TCOM

- Touch the “-” or “+” of the corresponding cooking zone you want to set the timer for.
- Set the time by touching the or control of the timer.
- Touching the “-” and “+” together, the timer is cancelled, and the “--” will show in the minute display.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.
- When cooking timer expires, the corresponding cooking zone will be switched off automatically.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected. If you want to change the time after the timer is set, you have to start from step 1.

Over-Temperature Protection

- A temperature sensor equipped can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

Residual Heat Warning

- When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

Default Working Times

Another safety feature of the hob is automatic shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power Level	Default Operating Time
1	8
2	8
3	8
4	4
5	4
6	4
7	2
8	2
9	2

Cooking Guidelines

WARNING: Frying Caution

Be cautious when frying as oil and fats heat up rapidly. At extremely high temperatures, there's a risk of spontaneous ignition, posing a serious fire hazard.

Cooking Tips

- Reduce the power setting when food reaches boiling point.
- Use a lid to shorten cooking times and conserve energy by trapping heat.
- Minimise liquid or fat for quicker cooking.
- Initiate cooking at a high setting and lower it once the food is heated through.

Simmering and Rice Cooking

- Simmering, at around 85 °C, occurs below boiling, preserving flavours without overcooking. Ideal for soups, stews, egg-based, and flour-thickened sauces.
- Some tasks, like cooking rice, might require a higher setting than the lowest to ensure proper cooking within the recommended time.

Searing Steak

To cook juicy, flavourful steaks:

- Allow the meat to reach room temperature for 20 minutes before cooking.
- Preheat a heavy-based frying pan.
- Brush both sides of the steak with oil, then lower it into the hot pan with a drizzle of oil.
- Turn the steak once during cooking, judging doneness by firmness. Cooking times vary based on thickness.
- Rest the steak on a warm plate for a few minutes before serving to enhance tenderness.

Stir-Frying Steps

- Choose a flat-based wok or a large frying pan.
- Prepare all ingredients and equipment beforehand for quick stir-frying. Cook in smaller batches for larger quantities.
- Briefly preheat the pan and add two tablespoons of oil.
- Cook any meat first, set it aside, and keep warm.
- Stir-fry vegetables until hot but still crisp, then reduce the heat, return the meat, and add the sauce.
- Gently stir to ensure even heating.
- Serve promptly.

Recommended Heat Settings

Power Level	Suitability
1–2	• Delicate warming for small amounts of food • Melting chocolate, butter, and foods that burn quickly • Gentle simmering • Slow warming
3–4	• Reheating • Rapid simmering • Cooking rice
5–6	• Pancakes
7–8	• Sauteing • Cooking pasta
9	• Stir-frying • Searing • Bringing soup to the boil • Boiling water

Care & Maintenance

Care and Cleaning Guide

By ensuring proper cleaning and maintenance of your cooktop, you can ensure that it will have a long and fault free operation.

General Cleaning Instructions

WARNING: Do not start cleaning the cooktop until it has completely cooled.

WARNING: Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.

- Any residues that are left on the cooktop surface from cleaning agents will damage it. You should remove any residues with warm water mixed with a little washing up liquid
- Abrasive cleaners or sharp objects will damage the cooktop surface; you should clean it using warm water mixed with a little washing up liquid
- Although it is easier to clean some deposits whilst the cooktop surface is still warm, you should take care not to burn yourself if cleaning the cooktop surface when it is still warm

After each use:

- Wipe the cooktop over with a damp cloth.
- Dry the cooktop by rubbing the surface with a clean cloth.

Types of Spills

Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).

1. Switch the power to the cooktop off
 2. Apply a cooktop cleaner while the glass is still warm (but not hot!)
 3. Rinse and wipe dry with a clean cloth or paper towel
 4. Switch the power to the cooktop back on
- When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care
 - Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable
 - Never leave cleaning residue on the cooktop: the glass may become stained.
1. Switch the power to the cooktop off at the wall
 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop
 3. Clean the soiling or spill up with a dish cloth or paper towel
 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above
- Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface

CUT HAZARD: when the safety cove is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

Troubleshooting

Using a Specialist Ceramic Cooktop Cleaner

It is possible to purchase a specialist ceramic cooktop cleaner/conditioner. You should follow the instructions given by the manufacturer of the cleaner and ensure that it is suitable for use on your appliance.

NOTE: Scratches or dark stains on the glass ceramic that cannot be removed will not affect the functioning of the appliance.

IMPORTANT: Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Some minor faults can be fixed by referring to the instructions given below. Please do not disassemble the unit by yourself to avoid any dangers and damages to the ceramic cooktop. Instead contact our customer care team on 1300 11 4357 or visit our self help portal online www.support.residentiagroup.com.au.

Problem	Possible Cause	Solution
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob 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 'Using your ceramic cooktop' for instructions.
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 touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning guide'.
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.

Troubleshooting

Failure Display, Hints and Tips

1. The hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.
2. Failure code to occur during customer operation, refer to relevant solution.

Failure code	Problem	Solution
No Auto-Recovery		
E0	Zero error.	Reinsert the connection between the display board and the power board. Replace the power board.
E1	Ceramic plate temperature sensor failure-open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure-short circuit.	
E7	Ceramic plate temperature sensor failure	
C1	High temperature of ceramic plate sensor.	Wait for the temperature of ceramic plate return to normal. Touch "ON/OFF" button to restart unit.

Troubleshooting

E3	Temperature sensor of the NTC E3 failure -open circuit.	Replace the display board.
E4	Temperature sensor of the NTC failure-short circuit	
EL	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
EH	Supply voltage is above the rated voltage.	
EU	Communication error.	Reinsert the connection between the display board and the power board. Replace the power board or the display board.

Purchase Details

Attach your receipt to this page

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

Store Details

Store Name

Address

Telephone | Purchase Date

Product Details

Model No.

Serial No.

Warranty Information

WARRANTY TERMS AND CONDITIONS

CERAMIC COOKTOPS

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty
 - (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Ave, Burnley VIC 3121, ACN 70 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 36 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, seals, filters or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

Warranty Information

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
 6. Proof of purchase is required before you can make a claim under this warranty.
 7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Residentia Group in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
 8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
 9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
 10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
 11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
 12. Missing parts are not covered by warranty. Residentia Group reserves the right to assess each request for missing parts in a case by case basis. Any parts that are not reported missing in the first week after purchase will not provide free of charge.
 13. To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
 14. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you, in order to enable Residentia Group to meet its obligations under this warranty.
-
- IMPORTANT**
Before calling for service, please ensure the steps in point 13 have been followed.
- CONTACT SERVICE**
1300 11 HELP (4357)
support@residentiagroup.com.au

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

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.

Notes

Notes

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EST. 1981

Designed to Enhance

omega

Omega is proudly owned in Australia
by Residentia Group Pty. Ltd.

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www.residentia.group