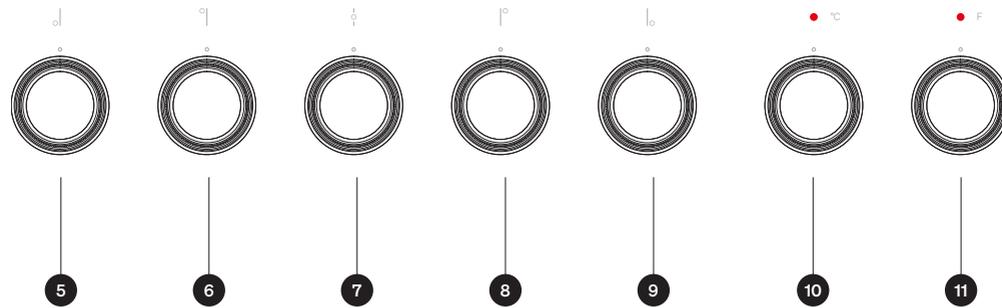
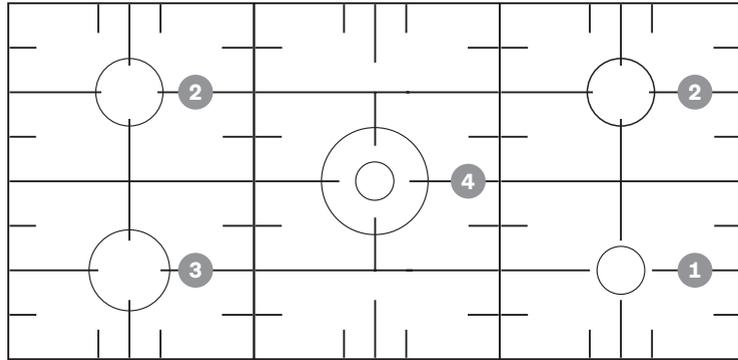


### The Cooktop

- 1. Auxiliary
- 2. Semi-Rapid
- 3. Rapid
- 4. Wok Burner



### Control Knobs

- 5. Bottom Left Burner
- 6. Top Left Burner
- 7. Top Left Burner
- 8. Top Right Burner
- 9. Bottom Right Burner

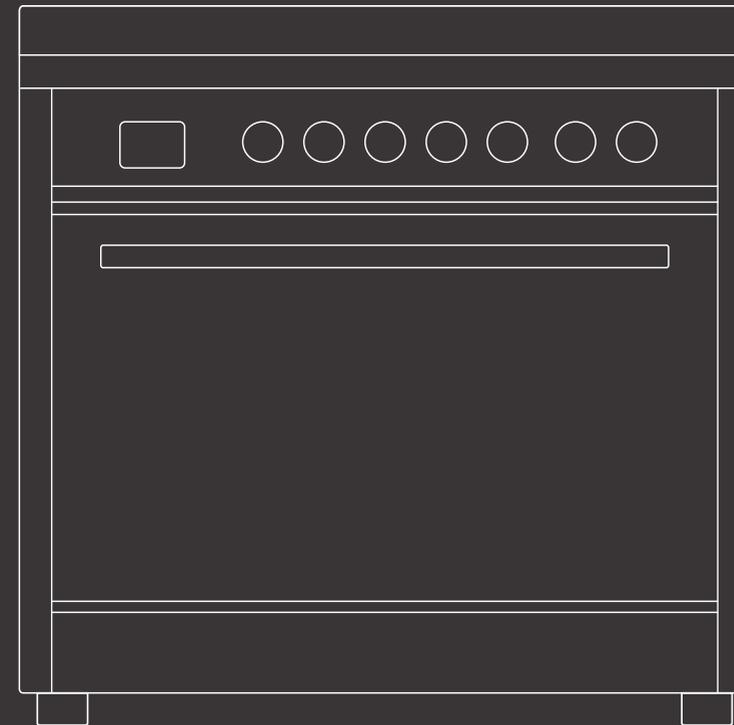
- 11. Oven Function Control
- 10. Oven Temperature Control

For further information  
please read pages 14-17  
of your user manual.

# Freestanding Cooker with Gas 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

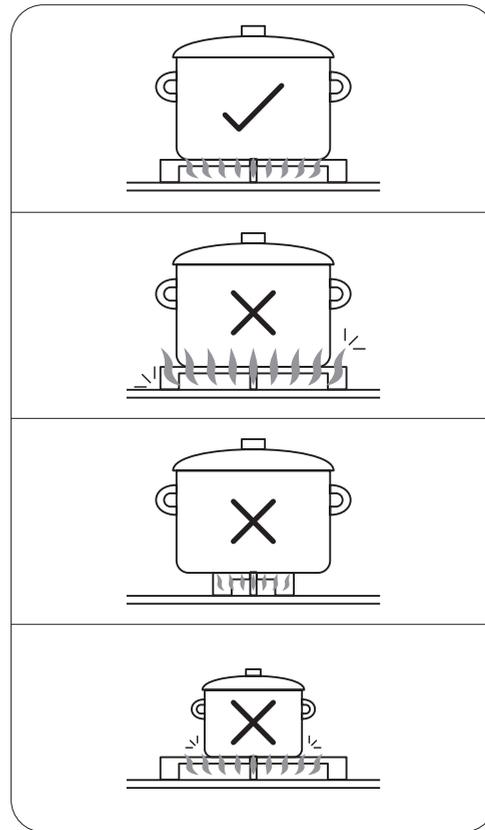
This oven has a digital display with a 24 hour clock and 3 control buttons. When the power is connected, the LED screen displays '12:00' while the illuminated bar on an LED screen above the  symbol flashes

To set the correct time, press the + or - button to advance forward or backward until the correct time is displayed. Don't touch a button for 5 seconds and the time will be locked in.

When the power is first connected, the oven will automatically be in manual operation as soon as the time is set. Manual operation will only be overridden if the power to the oven is switched off or if an automatic cooking time is selected (by pressing the function button) and an illuminated bar on the LED screen above  or  is flashing.

## Choosing the Burner Cookware

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoiding the flame coming up round the side of the saucepan (see the Container Table). Use only flat bottomed pans. As soon as a liquid starts to boil, turn the flame down to a level sufficient to maintain boiling. During cooking, when using fats and oils, be very careful because if they overheat they could catch fire



## Oven Programs

SYMBOL	FUNCTION	SYMBOL	FUNCTION
	<b>Light</b> Illuminates oven cavity, allowing safe observation of the cooking process. The lamp is active for all functions.		<b>Grill</b> The Grill function directs radiant heat from the powerful upper element onto the food. Range: 60–Max
	<b>Conventional</b> Both top and bottom elements work together to provide an even heating of food. Range: 60°C–Max		<b>Defrost</b> The fan makes the air circulate at room temperature around the food. Range: 0–80°C
	<b>Fan-Forced</b> A fan element circulates air quickly, distributing heat evenly within the oven cavity. Range: 60°C–Max		<b>Delicate</b> Ideal for pastries and cakes with wet covering and little sugar and damp desserts. Range: 60°C–Max
	<b>Fan &amp; Grill</b> Fan forced air while the grill element distributes heat quickly and evenly. Range: 60–200°C		<b>Brown (Broil)</b> Activates the top element to provide direct, high-intensity heat for cooking. Range: 60°C–Max

