



[Home](#) » [Omega](#) » **omega OFOGC908BCOM Freestanding Cooker with Gas Cooktop User Guide**



# omega

OFOGC908BCOM

V10 1024

**Freestanding Cooker with Gas Cooktop**

**Quick Start Guide**



@omegaappliances\_au

[omegaappliances.com.au](http://omegaappliances.com.au)

## Contents [ [hide](#) ]

[1 Before First Use](#)

[2 Setting the Time](#)

[3 Choosing the Burner Cookware](#)

[4 Oven Programs](#)

[5 The Cooktop](#)

[6 Documents / Resources](#)

[6.1 References](#)

## 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

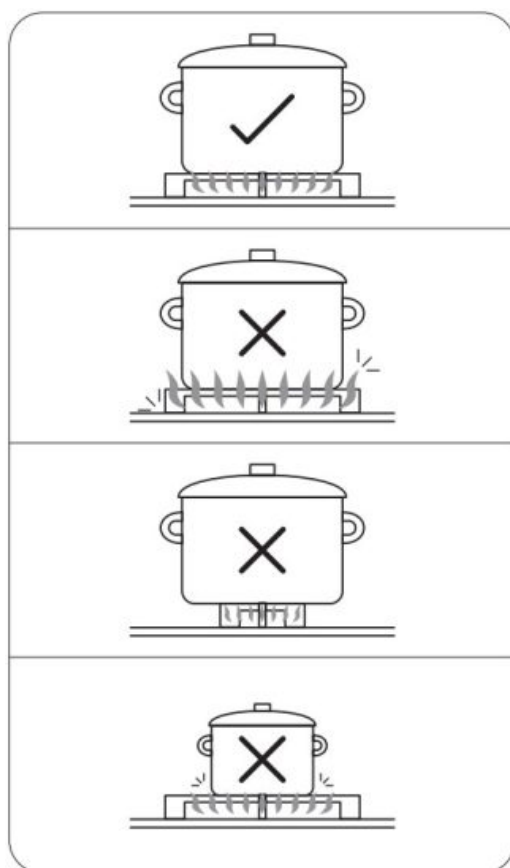
This oven has a digital display with a 24 hour clock and 3 control buttons. When the power is connected, the LED screen displays '12:00' while the illuminated bar on an LED screen above the  symbol flashes

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



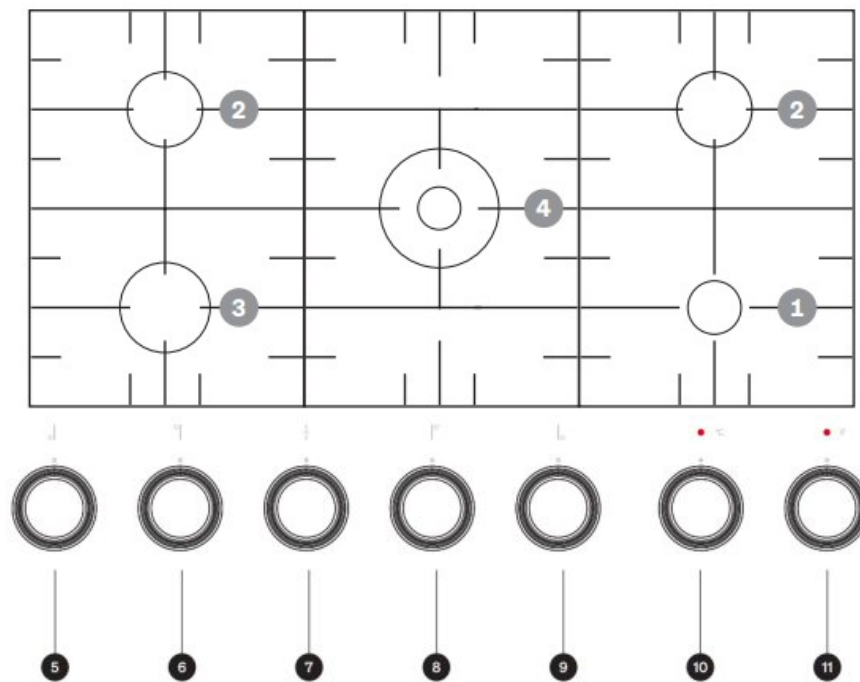
## Oven Programs

SYMBOL	FUNCTION
	<b>Light</b> Illuminates oven cavity, allowing safe observation of the cooking process. The lamp is active for all functions.
	<b>Conventional</b> Both top and bottom elements work together to provide an even heating of food. Range: 60°C – Max

	<p><b>Fan-Forced</b></p> <p>A fan element circulates air quickly, distributing heat evenly within the oven cavity.</p> <p>Range: 60°C – Max</p>
	<p><b>Fan &amp; Grill</b></p> <p>Fan forced air while the grill element distributes heat quickly and evenly.</p> <p>Range: 60–200°C</p>
	<p><b>Grill</b></p> <p>The Grill function directs radiant heat from the powerful upper element onto the food.</p> <p>Range: 60–Max</p>
	<p><b>Defrost</b></p> <p>The fan makes the air circulate at room temperature around the food.</p> <p>Range: 0–80°C</p>
	<p><b>Delicate</b></p> <p>Ideal for pastries and cakes with wet covering and little sugar and damp desserts.</p> <p>Range: 60°C – Max</p>
	<p><b>Brown (Broil)</b></p> <p>Activates the top element to provide direct, high-intensity heat for browning or cooking.</p> <p>Range: 60°C – Max</p>

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

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




**Omega is owned and distributed in Australia by Residentia Group**

T. 1300 11 HELP (4357)

E. [support@residentiagroup.com.au](mailto:support@residentiagroup.com.au)

[www.residentia.group](http://www.residentia.group)

## Documents / Resources

	<a href="#">omega OFOGC908BCOM Freestanding Cooker with Gas Cooktop [pdf]</a> User Guide OFOGC908BCOM, OFOGC908BCOM Freestanding Cooker with Gas Cooktop, Freestanding Cooker with Gas Cooktop, Gas Cooktop
---	--

## References

- [User Manual](#)

Omega  
Freestanding Cooker with Gas Cooktop, Gas Cooktop, OFOGC908BCOM, OFOGC908BCOM Freestanding Cooker with Gas Cooktop, Omega

—Previous Post  
[omega OFOIC909B2 Freestanding Cooker with Induction Cooktop User Guide](#)  
Next Post—  
[OMEGA 1424 Watch Movement Instruction Manual](#)

## Leave a comment

Your email address will not be published. Required fields are marked \*

Comment \*

Name

Email

Website

☐ Save my name, email, and website in this browser for the next time I comment.

**Post Comment**

**Search:**

e.g. whirlpool wrf535swhz

**Search**

[Manuals+](#) | [Upload](#) | [Deep Search](#) | [Privacy Policy](#) | [@manuals.plus](#) | [YouTube](#)

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.