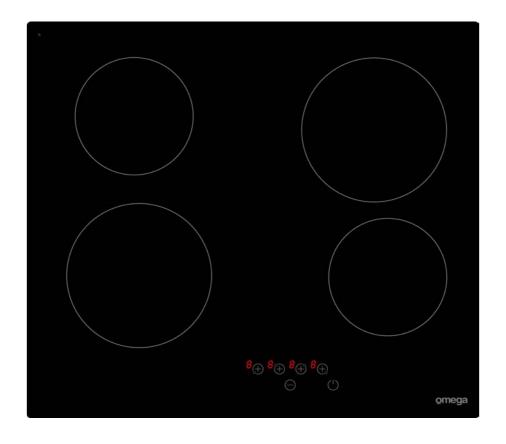
omega

Instruction Manual for Cooktop OCC64TZ



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 warranty, instruction manuals, specifications and catalogues, please click the "Support" tab of our website omegaappliances.com.au.

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 and click on "Write a Review".

If you want to know more about promotions, receive cool tips and participate in our giveaway challenges, simply connect with us on social media; like omegaappliances on Facebook and follow omegaappliances_aus on Instagram.

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





TABLE OF CONTENTS

Section	Page
Safety	1-2
Description	2
Installation	3-4
Display	5
How to use	6
Cooking Advice	7
Maintenance Trouble Shooting	8
Technical Data	9
Cleaning	10
Electrical Connections	11

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 cooktop 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 cooktop by a person responsible for their safety. Children should be supervised to insure that they do not play with the cooktop.
- 2. After removing the packaging, make sure to check if there is any damage to the cooktop. If there is any damage, never attempt to use the cooktop 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 cooktop and/or packaging, with the usage conditions available.
- 4. Do not place heavy objects in or on these appliances, use for storage or as a cutting surface as sharp edges can damage the surface. This cooktop is designed for cooking food only. Use flat based, stable, inductive cooking rated Cookware only.
- 5. This cooktop is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial cooktop will void the warranty. It should not to be used in a marine environment or outdoors and must be fully built-in. Do not use the appliances until fully installed.
- 6. A means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- 7. The electrical connection must be accessible after installation. The cooktop must be electrically isolated before any maintenance can be performed.
- 8. The cooktop is not intended to be operated by means of an external timer or separate remote control system.
- 9. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the cooktop with wet hands or bare feet, and do not disconnect the power cord with extreme force.
- 10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on this cooktop.
- 11. 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 cooktop, as they may fuse to the surface.
- 12. Heat from the underside of the unit will be expelled by inbuilt fans do not block. It is essential that the installation instructions relating to ventilation are followed, otherwise the cooktop can fail.
- 13. 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, children should be kept away.
- 14. Cleaning may only be commenced on the cooktop once it has cooled down and is turned off. Failure to clean properly can damage the unit. Do not use a steam jet or any other high pressure cleaning equipment to clean the cooktop.
- 15. When the cooktop is not being used, turn the cooktop off. Do not cover with any type of protection sheet or cloth, as these may ignite and burn.
- 16. Where this cooktop is installed in a caravan, it shall NOT be used as a spaceheater.
- 17. Do not modify this cooktop. Remove all labels from the glass cooktop before operating.
- 18. 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 teatowel.
- 19. Do not install this cooktop above a dishwasher or clothes dryer, as the steam may damage the internal circuitry.
- 20. If any cracking or chipping is noticed on the cooktop, turn the cooktop off immediately and call your Authorised Service Centre.

- 21. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 100°C above ambient temperature 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 cooktop 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.
- 22. The cooktop must be installed and put into operation by an authorised person 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.
- 23. 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 inuse.
- 24. Do not leave the cooktop unattended while cooking with solid or liquid oils. There may be flaming up in conditions of extreme heating. Never pour water onto the flames occurring from oil. Immediately turn the cooktop off and cover the pan with a lid or fire blanket in order to smother the flame.
- 25. Users with pacemakers should keep their upper body at least 30cm away from any operational inductive cooking zone. If in doubt, please consult your doctor before use.
- Do not place metal objects such as spoons or pan lids onto the cooktop as they may become hot or cause damage to the surface.
- 27. A small amount of noise will sometimes be heard as elements turn on & off during operation. This is normal & not a fault. The sound of the fans will vary depending on cooking zone usage.

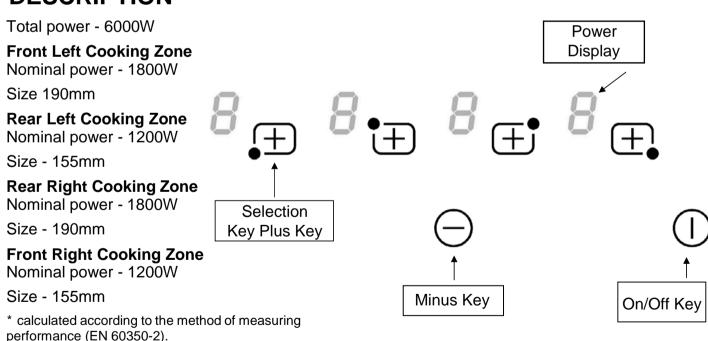


DO NOT

DO NOT

OPERATE THIS COOKTOP BEFORE READING THE INSTRUCTION BOOKLET PLACE ARTICLES ON OR AGAINST THIS COOKTOP STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS COOKTOP

DESCRIPTION



INSTALLATION



The adjacent furniture must be able to withstand a minimum temperature rise of 100°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the cooktop must be cut off before any adjustments or maintenance work is done on it. The cooktop must be well ventilated (as per this manual) otherwise the cooktop will overheat.

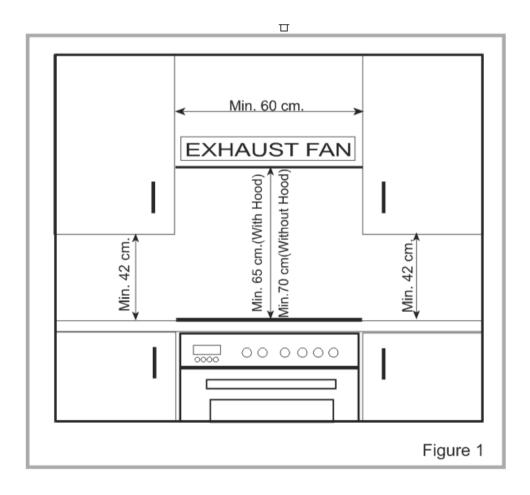
PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical cooktop will meet your needs in all respects. Make sure to read the manual to obtain successful results so as not to experience any problems in the future. The information given below contains rules that are necessary for correct positioning and service operations. They should be read without fail, especially by the technician who will position the cooktop.

CHOOSING A LOCATION FOR THE COOKTOP

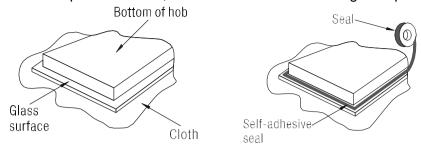
There are several points to pay attention to when choosing a location for your cooktop. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

When choosing a location for the cooktop, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire. Ensure a distance between the cooktop edge and rear or side walls of at least 50mm. Furniture surrounding the cooktop must be made of materials resistant to temperatures above 100°C. Required changes to wall cabinets and exhaust fans above a built-in cooktop as well as minimum heights from the cooking surface are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65cm from the cooktop. If there is no exhaust fan the height should not be less than 70cm.

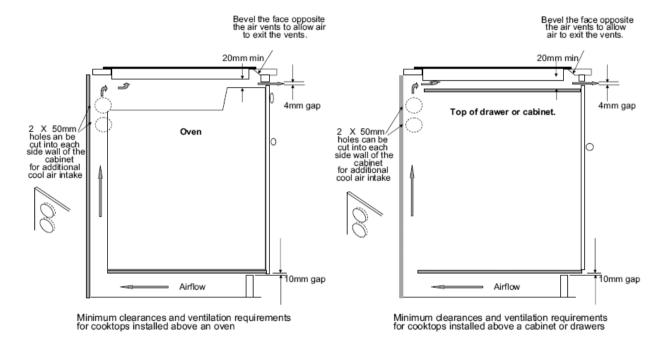


INSTALLATION OF BUILT IN COOKTOP

In order to prevent leakage of any liquids on the work bench and fix the cooktop to the bench, a special sealing tape is supplied together with your oven. Place the cooktop glass down on a clean cloth on a stable flat surface & apply this seal around the bottom edge of the cooktop (see below). Remove the backing from the sealing tape and then place the cooktop in position. If the sealing tape is not enough to fully seal the cooktop to the bench, use a small bead of clear high temperature resistant silicone sealant.



This cooktop can be installed into a workbench 30-40mm thick. When cutting the hole in the work bench, keep in mind the correct space and ventilation which are shown in the diagrams below.



A board must be placed a minimum of 20mm below the cooktop that prevents anyone from touching the underside of the cooktop. Take care that there is adequate ventilation for air exchange to the inductive elements (at least 20mm).

NOTE: INDUCTIVE COOKTOPS GENERATE A LOT OF HEAT INTERNALLY WHEN IN OPERATION. THE BOTTOM OF THE COOKTOP MUST HAVE A CLEAR PATHWAY TO VENT THIS HEAT OUT VIA THE BOTTOM FANS TO THE OPEN AIR IN ORDER TO KEEP ITSELF COOL. FAILING TO PROVIDE ADIQUATE VENTILLATION WILL DAMAGE THE COOKTOP AND VOID YOUR WARRANTY. THE ABOVE DIMENSIONS SHOULD BE CONSIDERED THE MINIMUM VENTILLATION REQUIRED.

DISPLAY

Sensitive touches

Your ceramic cooktop is equipped with electronic controls with sensitive touch keys. When your finger touches the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

Touch only one key at a time.

Display	Designation	Function
0	Zero	The heating zone is activated
19	Power level	Selection of the cooking level
Α	Heat accelerator	Automatic cooking
E	Error message	Electronic failure
Н	Residual heat	The heating zone is hot
L	Locking	The control panel is locked

Residual heat indication

After the switch-off of the cooktop, the heating zone is still hot and indicates [H] on the display. The symbol [H] disappears when the heating zone may be touched safely. When the residual heat indicator light is on, don't touch the heating zone and don't put any heat sensitive object on them. **There are risks of burn and fire.**

STARTING UP THE APPLIANCE

Before using your new cooktop

Clean your cooktop with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Starting-up

If no action is made within 20 second the electronics returns to standby mode.

To start the cooktop, press the On/Off Key, this will cause all displays to show "0". To stop or turn off the cooktop, press the On/Off Key. The displays will either show nothing, or "H" if the cooking zone is still hot.

To set a cooking setting for a cooking zone, hold down the Plus Key for the cooking zone you wish to use.

Once the power display for that zone is illuminated, increase the cooking zone setting by pressing the Plus Key (1-9), or decrease the cooking zone setting by pressing the Minus Key (9-1).

To stop a cooking zone, hold down the Plus Key for the cooking zone you wish to stop, then repress the Plus Key while pressing the Minus Key at the same time.

USE

Automatic cooking

All the cooking zones are equipped with an automatic "go and stop" cooking device. The cooking zone starts at full power during a certain time, then reduces automatically its power on the preselected level

To begin automatic cooking, select a cooking zone and set the Power Display to 9. Once set at 9 repress the Plus Key, the Power Display will begin to flash "A". Using the Plus and Minus Keys, select the setting desired (see table below). Once set, the Power Display will flash "A" alternately with the cooking zone setting.

Selected power	Automatic cooking time (Min:S)
1	01:00
2	03:00
3	04:48
4	06:30
5	08:30
6	02:30
7	03:30
8	04:30
9	00:15

To stop automatic cooking, press the Plus Key of the relevant cooking zone, then press the Minus Key until to Power Display reads "0" or "H".

Control panel locking

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off Key.

To lock the cooktop, press the Minus Key and the Plus Key of the front left cooking zone simultaneously, then repress the Plus Key of the front left cooking zone. All power displays will now show "L".

To unlock the cooktop, press the On/Off Key if the cooktop is off, then press the Minus Key and the Plus Key of the front left cooking zone simultaneously, then repress the Minus Key.

Operating time

Each cooking zone is equipped with an operating time limitation: the cooking zone is automatically switched off after a certain time without any change of settings. This time is varying according to the selected power level as described in the table below.

Power level	Max operating time (hours)
1	6
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5

COOKING ADVICE

Examples of power setting:

(The values below are indicative)

1 to 2	Melting, Reheating	Sauces, butter, chocolate, gelatine dishes prepared beforehand	
2 to 3	Simmering, Defrosting	Rice, pudding, sugar syrup dried vegetables, fish, frozen products	
3 to 4	Steam	Vegetables, fish, meat	
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables	
6 to 7	Medium cooking, Simmering	Meat, liver, eggs, sausages,	
7 to 8	Cooking	Potatoes, fritters, waffles	
9	Frying, Roasting, Boiling water	Steaks, omelettes, fried dishes, water	

MAINTENANCE

Switch-off the appliance before cleaning. Do not clean the cooktop if the glass is too hot because they are risk of burn.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the cooktop is dry and clean. Ensure that there are no grains of dust on your ceramic cooktop or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

TROUBLESHOOTING

The cooktop or the cooking zone doesn't start-up:

- The cooktop is badly connected to the electrical system.
- The protection fuse has blown.
- The locking function is activated
- The sensitive keys are covered by grease or water.
- An object is covering the control panel.

The symbol [E] displays :

Call the After-sales Service.

One or all cooking zones cut-off:

- The safety system has engaged
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and has overheated.

The automatic cooking system « go and stop » doesn't start-up:

- The cooking zone is still hot [H]
- The highest power level is set [9]
- The cooking level was engaged with []

The symbol [L] displays:

Refer to the chapter control panel locking page.

The control panel displays [Er03]:

 An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.

The control panel displays [ER21]:

 The cooktop is overheated, let it cool and then turn it on again.

The control panel displays [U400]. [Er25]or [U4] :

 The cooktop is not connected to the network. Check the connection and reconnect the cooktop.

If one of the symbols above persists, Call the After-sales Service.

ENVIRONMENT PROTECTION

- The packaging material is ecological and can be recycled.
- The worn appliances contain certain noble metals. Apply to the local government about the possibilities of recycling.
 - Don't dispose of your appliance with general household waste
 - Get in touch with the waste collection centre of your local council that control the recycling of household appliances.



TECHNICAL DATA

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the cooktop casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.

Caution!

This appliance has only to be connected to a network 230 $V\sim 50/60$ Hz. Always connect the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the cooktop casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

^{*} calculated with the simultaneous factor following the standard EN 60 335-2-6

Connection of the cooktop

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

Caution! Be careful that the cables are correctly engaged and tightened.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

CLEANING



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

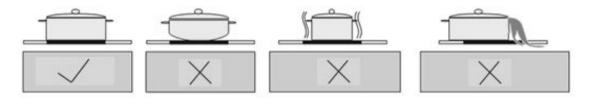
The cooktop should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process.

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

CLEANING THE COOKTOP

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.



Before cleaning the cooktop, first isolate the cooktop from the power. Once done, ensure that there is no residual heat stored in the cooktop. The glass is very resistant to high temperature and overheating. If there is residual heat stored in the cooktop, the related residual heat indicator lamp will be on. In order to avoid burns, let the cooktop 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 glass surface, they should be immediately removed from the hot cooking area with a scraper specifically for 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. Enamelled steel, aluminium & copper will leave a residue on the surface that should be removed immediately or permanent damage may occur.

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

Do not use abrasive sponges to clean the glass surface. These materials may damage the surface.

Do not use chemical detergents, sprays or spot removers on the glass surface. These materials may cause fire or the glass 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 cooking zones, which is NOT covered under warranty.

ELECTRICAL CONNECTIONS



LOCAL AUTHORITY REQUIREMENTS

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.

ELECTRICAL INSTALLATION

Before carrying out the connection to the power supply, the voltage rating of the cooktop (stamped on the cooktop 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). If you have any doubts, call in a qualified technician.

NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire. Do not install separate timers.

After having installed the cooktop, the switched outlet must always be in an accessible position.

The electrical safety of this cooktop can only be guaranteed if the cooktop is correctly and efficiently earthed, always ensure that the earthing is efficient; if you have any doubts call in a licensed electrician to check the system. The manufacturer declines all responsibility for damage resulting from an installation which has not been correctly earthed.

WARNING: If any damage occurs to the power cable during or after installation, it must be replaced immediately by a licensed electrician with a replacement cable from your Service Centre.

The cooktops can be connected to either a single phase 220-240Vac 50 Hz supply, or 2 phase 380-415Vac 50Hz.

SINGLE PHASECONNECTION

First, a bridge connection must be made between terminals 1 and 2 (live) and between 3 and 4 (neutral). Connect the pairs to the live and neutral power supply cables. Connect the ground terminal to the ground supply cable.

TWO PHASE CONNECTION

First remove any bridge connection between terminals 1 and 2 (live). Place a bridge connection between 3 and 4 (neutral). Connect terminals 1 and 2 to the live power supply cables. Connect either terminal 3 or 4 to the neutral power supply cable. Connect the ground terminal to the ground supply cable.

The mains terminal block is located on the underside of the cooktop and the terminals are accessible by removing the terminal block cover using a small flat screwdriver.

The cooktop is designed for fixed connection to the mains. During installation, an all pole disconnector should be included inside the supply circuit with a contact opening of at least 3mm (rated 32A, delay functioning type). 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.

IMPORTANT: The cooktop must NOT be connected to the mains supply by means of a 10A, 15A or 20A plug and socket.

The maximum current drawn in a single phase installation is 32A, and 2x16A for a two phase installation. Only use cables Tmax 90C types H05RN-F, H07RN-F, H05RR-F, H07RR-F etc.



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.
- 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 Shriro Australia Pty Ltd

Omega is a division of Monaco Corporation

ABN 28 002 386 129 (Member of Shriro Australia Pty Ltd)

Head office: 104 Vanessa Street, Kingsgrove NSW 2208.

Address: 231 Bush road, Albany, North Shor

Head office: 104 Vanessa Street, Kingsgrove NSW 2208.

Address: 231 Bush road, Albany, North Shore City, Auckland, New Zealand 0632.

Customer care: 1300 739 033.

Web: www.omegaappliances.com.au

Note: Please complete the following details when you have unpacked the product:

Model No	Serial No
Date of Purchase	Retailer