

NEILPERRY
KITCHEN

by **omega**

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Imagine Australia's most awarded chef with a clean sheet to design his ultimate home appliances.
Imagine professional quality, reliability and functional beauty with innovative and precise control.
Imagine the most powerful domestic cooking appliances ever brought to market.

Imagine no longer. Neil Perry Kitchen by Omega. Become a professional.



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NEIL EXPLAINS WHY

"Neil Perry Kitchen by Omega is the culmination of 3 years hard work on testing and design to bring a new strength, performance and beauty to domestic cooking equipment. Our starting point was a workshop on all the things I found comforting when cooking in my commercial kitchen and all the things I found frustrating at home. I wanted strength in design, easy maintenance and powerful output to cook quickly and thoroughly, while bringing new levels of control to the ovens.

The result is a combination of form and function, great design meets output. I now have in my home a piece of equipment that can deliver the type of energy that allows me to cook quickly, in control and without fuss. The ovens deliver more space and a fantastic rotisserie. Control of top, bottom and rear elements and their power allows me to get higher heat from any direction for my cooking needs.

I couldn't be prouder of what this collaboration has brought to the domestic cook who wants to perform like a chef."

Neil Perry AM

WHO IS NEIL PERRY?

As Australia's most influential chef and restaurateur, Neil Perry's passion and the importance he places on quality are evident in all he does, whether it be individual dishes or large restaurant projects. The numerous awards and accolades won by the restaurants that make up the Rockpool Restaurant Group are a testament to this. Neil's ongoing focus on Australian food and wine, quality, and global travel continue to drive him forward.

To achieve his quality aspirations, Neil remains to this day a hands-on chef, personally selecting ingredients, creating recipes and leading his team by example in restaurant kitchens. Neil's long term association with Qantas Flight Catering also reflects his desire to bring great food to all Australians.

Neil Perry had a dream to bring the quality, power and performance of his restaurant cooking equipment to his own home. His knowledge, combined with over 30 years of Omega appliance manufacturing experience and technical innovation, made the dream a reality.

Neil Perry and Omega started this project in 2012, and worked side by side throughout the development process. Neil's ideas stretched from the fundamentals of raw cooking performance and functionality to the look and feel of the controls. Today a new brand is born: Neil Perry Kitchen by Omega. Proudly Australian. Innovative, authentic, and ready to take on the world's best.





OVENS

Neil Perry Kitchen ovens bring commercial power and control into the home. New benchmarks in heat output combined with individual element control enable you to achieve truly professional results.

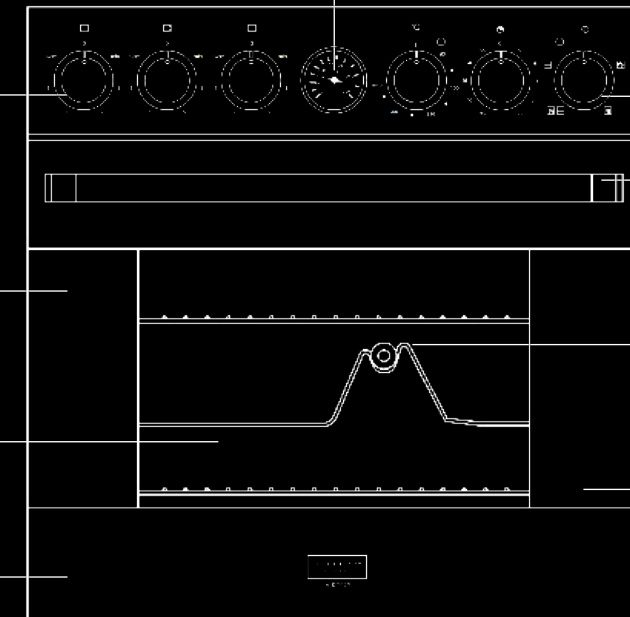
A precise temperature gauge combined with accurate temperature setting provides better control over the cooking process

Individual Element Control Technology

Triple glazed doors ensure a safe external temperature

Enamel cavity

Anti-fingerprint stainless steel surfaces



Large anti-slip rubber controls

Robust stainless steel handle

Removable slow turn rotisserie for extended cooking flexibility

Nine shelf positions inside the oven cavity provide flexibility to maximise the usable space

5700 watts of power (60cm oven) or 6400 watts (75 and 90cm ovens). Commercial power in your home.

INDIVIDUAL ELEMENT CONTROL

This unique feature gives you complete control over the power and heat output from each element in the oven. For the first time the amount of heat from each element - top, bottom and rear - is fully variable. This precise control enables amazing results even with delicate mid temperature recipes, providing endless cooking possibilities. Real time control over how much heat and where it comes from in the oven is a Neil Perry Kitchen innovation, and can take your cooking to the next level.

When combined with a new benchmark in heat and power, you now have the opportunity to achieve cooking results not previously possible at home. Individual Element Control gives you the power and control needed to release the professional chef within.

Neil Perry Kitchen ovens offer countless cooking combinations and are easy to use. If you are not yet ready to unlock the potential of the Individual Element Control, you can cook your everyday meals by simply setting the thermostat to your desired temperature and the rear element control to mark 7.

Please refer to the "Cook with Neil" section on page 34 to start learning how to cook with these powerful ovens.



1. Controls the heat output from the top element - fully variable from minimum to maximum power
2. Controls the heat output from the rear or main element - fully variable from minimum to maximum power
3. Controls the heat output from the bottom element - fully variable from minimum to maximum power
4. A calibrated temperature gauge shows the temperature within the cavity in real time
5. The thermostat keeps precise temperature control, regardless of the oven element settings
6. A variable timer can be set to provide an audible reminder when your cooking is complete
7. This control knob allows you to set combinations of the following functions (in a clockwise direction)
 - Oven light
 - Cavity Fan (for fan forced cooking or defrosting)
 - Rotisserie with fan forced or defrosting
 - Rotisserie

This image is for illustrative purposes as it represents the oven without the cavity walls in order to show the heating elements.



NPO60 - 60cm Built-in Oven

- High Power 5,700W
- Individual Element Control
- Rotisserie
- 9 Shelf Positions
- 66 Litre Capacity
- Made in Italy
- 6 Year Warranty

RRP \$1,999



NPO75 - 75cm Built-in Oven

- High Power 6,400W
- Individual Element Control
- Rotisserie
- 9 Shelf Positions
- 84 Litre Capacity
- Made in Italy
- 6 Year Warranty

RRP \$2,799



NPOgo - 90cm Built-in Oven

- High Power 6,400W
- Individual Element Control
- Rotisserie
- 9 Shelf Positions
- 108 Litre Capacity
- Made in Italy
- 6 Year Warranty

RRP \$3,299



HIGH POWER

Neil Perry felt that typical domestic cooking appliances lacked the power for professional results. He wanted the power of his restaurant kitchen at home. Therefore, when he had the chance to create his ideal range of cooking appliances, high power became a key design goal.

Neil Perry Kitchen ovens set a new benchmark in power and control, and for the first time they allow a truly professional cooking experience at home. Power between 5700 and 6400 watts provides immense radiated heat capability from each element. This enables both faster results and more pronounced effects - browning and crisping can occur in moments.

Neil Perry Kitchen ovens reach high temperatures extraordinarily quickly - the 60cm can reach 180 degrees in under 5 minutes. If the door has been opened, the oven will rapidly return to the set temperature.

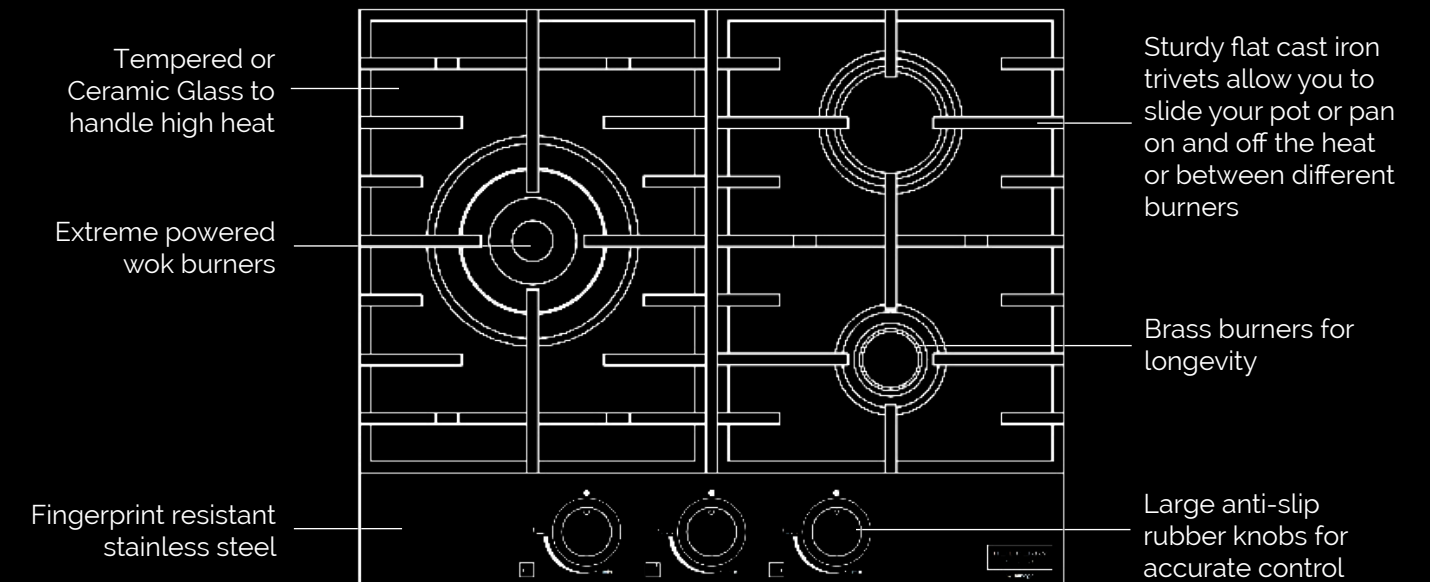
High power provides the following benefits:

- Faster pre-heating
- More pronounced cooking effects
- Reduced cooking time
- Professional cooking results



COOKTOPS

Neil Perry Kitchen cooktops are the ultimate expression of the professional kitchen, bringing commercial features into the home. Power and heat are the benchmarks of this range, with up to 24Mj of power from the high heat wok burners. Neil Perry Kitchen cooktops set new standards in the domestic kitchen and let you be a professional.





NPC45G - Individual High Power Wok Burner

- High Power - 24Mj
- 45cm Width
- Vitroceramic Glass
- Flame Failure Device
- Commercial Cast Iron Trivet
- Made in Italy
- 6 Year Warranty

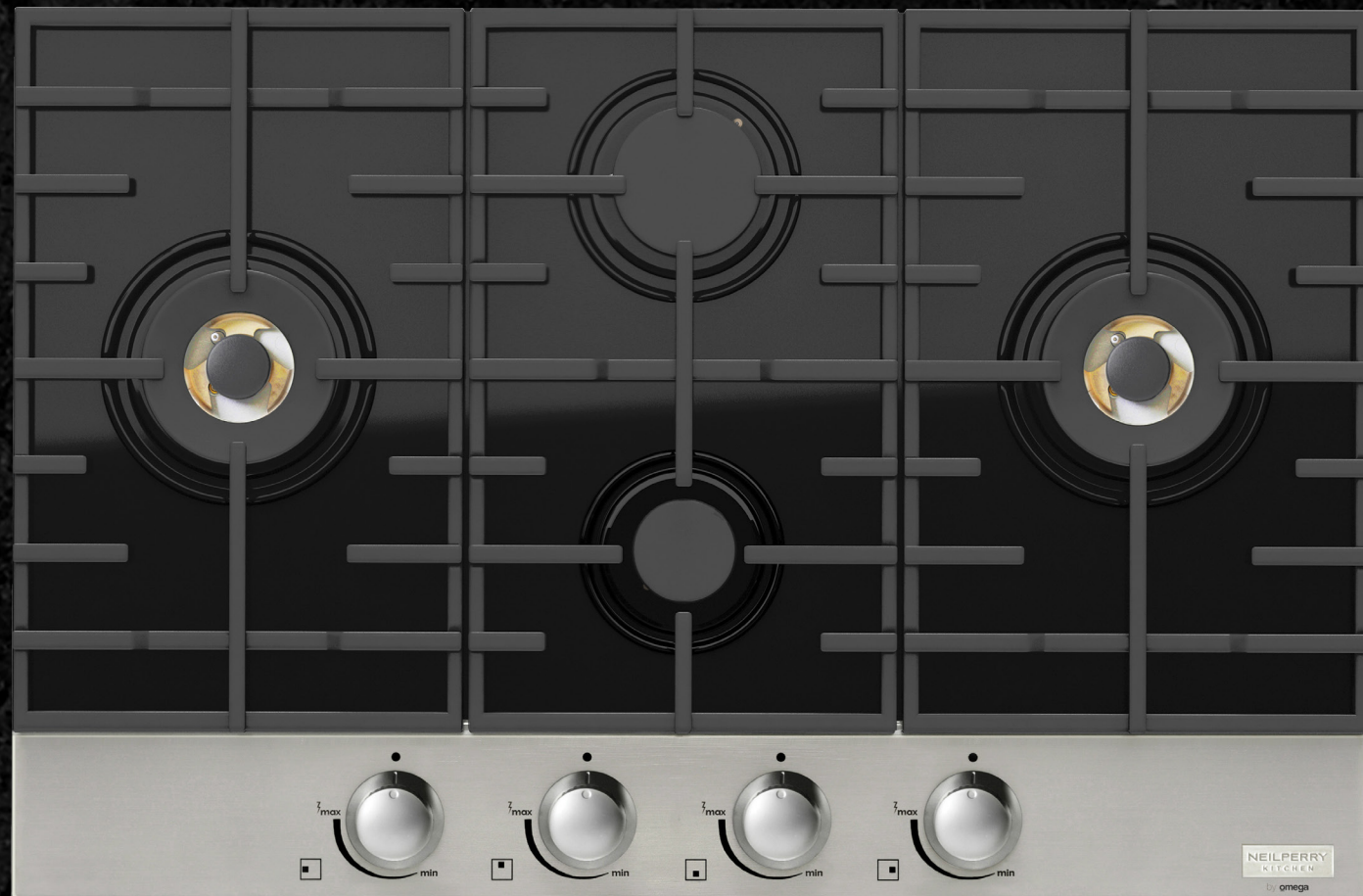
RRP \$2,499



NPC60G - 60cm Combination Gas Cooktop

- High Power - 18Mj Wok Burner
- Anti-slip Rubber Grip Control Knobs
- Flame Failure Device
- Flat Cast Iron Commercial Trivets
- Brass Burners
- Made in Italy
- 6 Year Warranty

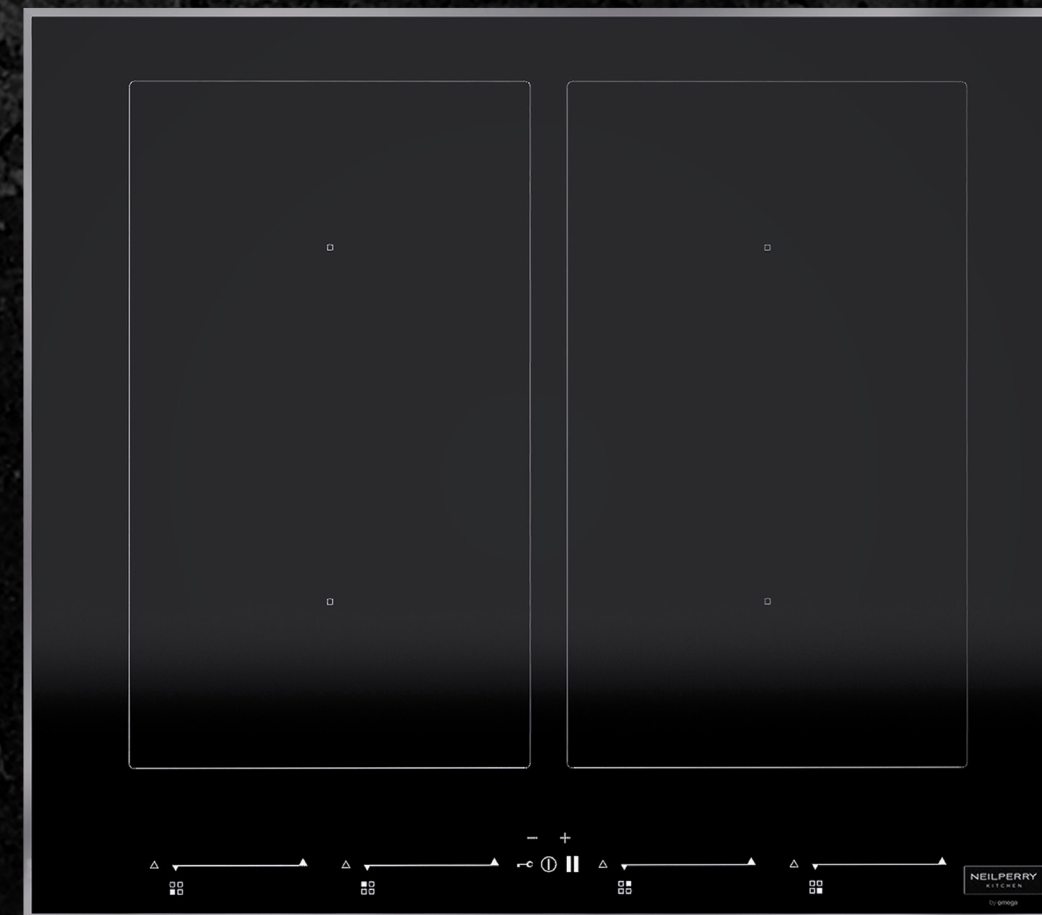
RRP \$1,699



NPC90G - 90cm Combination Gas Cooktop

- Dual High Power 18Mj Wok Burners
- Anti-slip Rubber Grip Control Knobs
- Flame Failure Device
- Flat Cast Iron Commercial Trivets
- Brass Burners
- Made in Italy
- 6 Year Warranty

RRP \$2,499



NPC60I - 60cm Dual Flex Zone Induction Cooktop

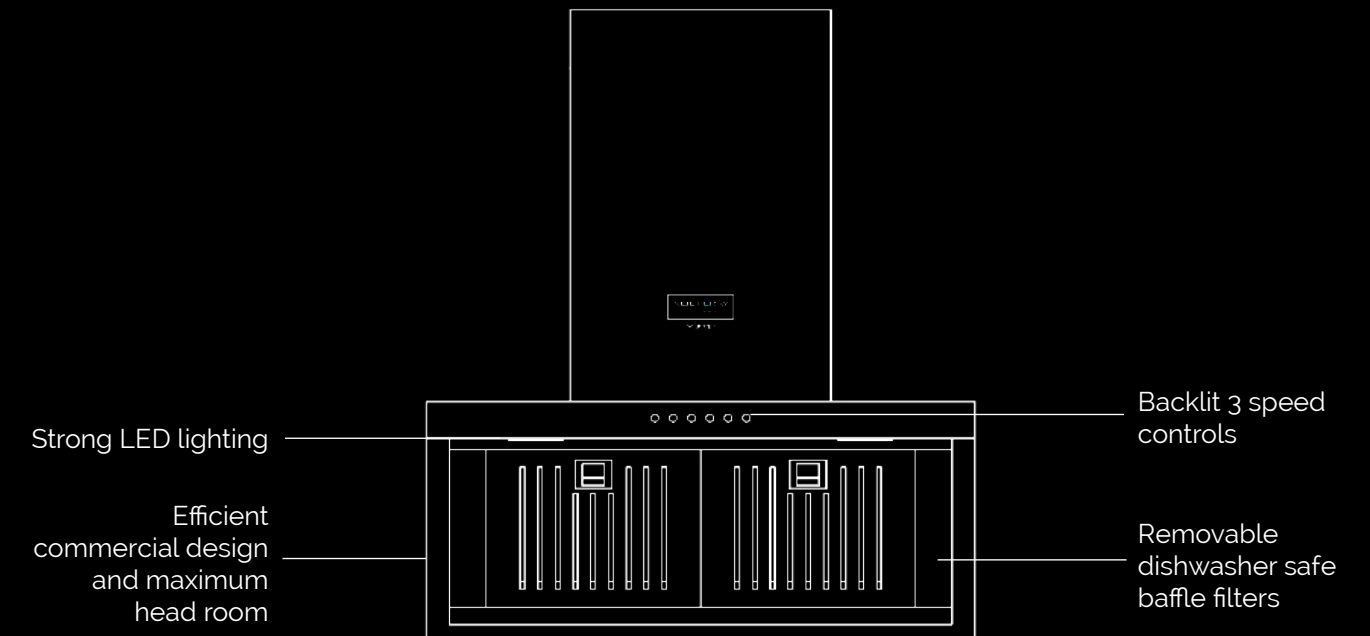
- Twin Flex Zones - Enables one large or multiple smaller pots on the same zone
- High Power - 7,400 Watts
- Stainless Steel Protective Frame
- Slide Control Power Setting
- Vitroceramic Glass
- Made in Italy
- 6 Year Warranty

RRP \$2,499

RANGEHOODS

As an essential piece of the kitchen, these rangehoods have the airflow and efficiency to manage the high heat output of the Neil Perry Kitchen cooktops. With up to 1,000m³ of airflow packaged into the most efficient reverse sheer design, these rangehoods ensure a smoke free kitchen even when using extreme heat. They can also be stacked together side by side for up to 3,000m³ of extraction.

With a commercial design driven by performance, these rangehoods are the perfect addition to your kitchen.





NPR60 - 60cm Reverse Sheer Rangehood

- Stackable Design
- High Airflow - 1,000m³ (gross)
- Two Removable Baffle Filters
- Carbon Filters Included
- Ducted or Recirculating
- Made In Italy
- 6 Year Warranty

RRP \$1,499



NPR90 - 90cm Reverse Sheer Rangehood

- Stackable Design
- High Airflow - 1,000m³ (gross)
- Three Removable Baffle Filters
- Carbon Filters Included
- Ducted or Recirculating
- Made In Italy
- 6 Year Warranty

RRP \$1,799



WINE COOLER



NPW46 - 46 Bottle Dual Zone Wine Cooler

As Neil Perry is an undeniable wine lover, the Neil Perry Kitchen range includes a dual zone wine cooler. With a capacity to fit 46 bottles, it has been designed to maintain ideal storage conditions for your favourite wines to ensure their long term health.

- Adjustable Dual Temperature Zones (from 5°C to 18°C)
- Slide-out Wooden Shelves
- 2 Year Warranty

RRP \$1,999



COOK WITH NEIL

Neil's recipes are designed to help you understand how to use Individual Element Control and the high power output of the range so you can produce restaurant quality results.

Rotisserie chicken with lemon and parsley salad and potato gratin

Serves 4



What you will need

A Neil Perry Kitchen by Omega oven
A shallow baking tray or gratin dish (about 20cm in diameter)
A large baking dish
Two small saucepans
A chopping board
A serving jug
1.4kg free range chicken
Sea salt and freshly ground pepper
½ lemon
½ bunch fresh sage leaves
Olive oil
100g unsalted butter, room temperature
2 whole cloves of garlic, unpeeled

For the gratin

500g bintje or other waxy potatoes
200ml pure cream
Sea salt and freshly ground pepper
30g unsalted butter, melted
30g freshly grated Gruyère

For the salad

2 lemons
4 good quality anchovies, roughly chopped
½ cup pitted Ligurian olives, or any small black olive
1 tablespoon salted capers, rinsed well
½ cup fresh flat leaf parsley leaves, roughly chopped
1 handful fresh mint leaves, roughly torn
Sea salt and freshly ground pepper
60ml extra virgin olive oil

The day before pat the chicken dry with paper towel and rub chicken inside and out with sea salt. Leave overnight in the fridge, uncovered.

For best results, take the chicken out of the fridge two hours before cooking. Take the butter out of the fridge and allow it to soften at room temperature.

Adjust the oven rack to the bottom third of the oven. Pre-heat to 180°C, with the bottom

and rear elements on mark 5 and the top element on mark 7.

Peel and cut the potatoes into 2mm thick slices, covering the slices with cream to prevent discolouration. Season the potato slices with sea salt and freshly ground pepper. Brush the base and sides of a shallow baking tray or gratin dish (about 20cm in diameter) with melted butter. Remove the potato slices from the cream and overlap them in lines down the dish until about 2-3 cm deep. If using a round dish put the slices down in a circle and cover in the middle with another circle of potatoes. Drizzle a little cream between each layer. Pour any remaining cream over so the potatoes are just covered. Sprinkle over Gruyere.

Wrap the garlic cloves (with the skin still on) in some foil and place in the oven to roast for about 15 minutes, until soft and caramelised. Place the gratin in the middle of the oven at the same time, and cook for about 40 minutes, or until the top is lightly golden and the potato is tender when pierced with a skewer. Remove from the oven and cover with foil.

Set up the oven for the rotisserie using heatproof gloves. Remove the oven rack and replace with the oven tray on the very bottom level. Slide in the rotisserie rack at the correct height to engage the rod into the drive hole at the back left of the oven cavity. Ensure the shaft is lined up and inserted fully into the rotisserie drive hole. You may need to rotate the rod slightly in order to engage the shaft. Place a large baking dish in the middle of the oven tray and fill with about half a cup of water, or enough to slightly cover the bottom of the dish. This will capture all the flavoursome roasting juices and create a sauce for serving with the chicken. Slide and lift out the main rotisserie rod for skewering the chicken.

Pre-heat the oven to 230°C with fan on, the top, bottom and back elements on max.

Gently heat some olive oil in a small saucepan on medium heat. Fry sage leaves until crispy and turning dark green. Remove and drain thoroughly on paper towel. Squeeze out the garlic from their skins. Zest half a lemon. Process the softened butter with the fried sage leaves, roasted garlic, lemon zest and seasoning.

Using your hands, carefully separate the skin from the chicken breast and leg meat, being mindful not to tear the skin. Place the sage butter between the meat and skin, evenly covering each area as much as possible. Squeeze juice from the zested lemon half and place it into the cavity. Truss the chicken tightly so legs and wings are tucked in; this will protect the breast while cooking, as well as secure the butter under the skin.

Unscrew the spikes from the rotisserie bar. Position one on the right end so the chicken will end up sitting in the middle of the bar. Tighten the screw then skewer on the chicken so the spikes hold the legs in place. Slide on the second set of spikes, press into the chicken breast and

tighten the screw. Slide the black cap onto the end.

Check the temperature of the oven is 230°C then rub the chicken with some olive oil. Using heatproof gloves, slide the end of the rod into the rotor on the left and drop the right end of the rod into its holder. Now turn on the dial to the fan with rotisserie setting and the chicken will start turning. Roast for 15 minutes, then reduce the temperature to 190°C, set the top and bottom elements on mark 7 and the rear element on max and roast for another 30 to 45 minutes. Keep an eye on the water level in the baking dish. If there is not enough water, simply add one or two tablespoons.

Using heatproof gloves, carefully remove the rotisserie rod from its holder with the chicken and sit on a chopping board. Slide off the black cap, unscrew the spikes and gently slide out the rod. Remove the baking dish from the oven and pour the liquid into a serving jug. Place the chicken in the baking dish, cover with foil and rest on the stove top for 10-15 minutes. Remove the foil from the gratin and place back in the oven to warm through.

While the chicken is resting, segment the lemons then cut each segment in half. Combine lemon, anchovies, olives and capers together. Just before serving add parsley, mint and extra virgin olive oil to lemon mixture and gently combine.

Cut off the trussing string and carve the chicken. Add any juices from the resting chicken to the sauce jug. Serve the chicken in the centre of the table with the potato gratin, roasting juices and salad.



Apple Tarte Tatin



What you will need

Neil Perry Kitchen by Omega oven and cooktop
A rolling pin
A 22-24cm cast iron or ovenproof pan with deep sides
A saucepan
A pastry brush
Cling film
1kg (about 7) Granny Smith apples
2 tablespoons lemon juice
10 tablespoons caster sugar
250g puff pastry
Plain flour, for rolling the pastry
80g unsalted butter, cubed
½ teaspoon sea salt
1 teaspoon vanilla paste

Peel, quarter and core the apples, trying to keep their shape. Toss apple pieces with lemon juice and 3 tablespoons of sugar. Set aside for 15 minutes; this will help release the apples juices, too much of them and the caramel doesn't thicken enough to cling to the cooked apples. Position the oven rack on the centre shelf. Place a baking tray in the centre for the pan to sit on to catch any juices that may bubble over. Preheat oven to 200°C fan forced. Set the back element to mark 5, the bottom element to mark 4, and the top element to mark 9.

On a bench lightly dusted with flour, roll out the pastry to 3mm thick. Using the pan as a guide cut out a circle about 2cm wider than the diameter of the pan. Brush off any excess flour with a pastry brush and rest in the fridge covered with cling film.

Melt half of the butter in the bottom of a cast iron pan. *Please select the burner or the zone corresponding to the size of your pan;*

- *If you are using a gas cooktop: ignite the burner by pressing the knob down for 3 to 5 seconds then turn it in an anti-clockwise direction and set the knob mark halfway between "max" and "min" to melt the butter on medium heat.*

- *If you are using an induction cooktop: turn the cooktop on, position the pan on your desired cooking zone, slide your finger (on the corresponding cursor) to the right to increase the cooking level to mark 5 to melt the butter on medium heat.*

Sprinkle 6 tablespoons of sugar and all the salt over the melted butter. Stir together continuously until the mixture turns a light brown colour. Remove from the heat and continue stirring. After a minute, add the vanilla paste, taking care as the heat of the mixture may cause it to splatter. Stir through, it should be a rich golden caramel colour when finished.

Arrange the apples by fanning them around in a circle, rounded cut side down, starting from the outside of the pan and then filling in the centre of the pan. It is important to pack the apples as tightly as possible. The underside will be the top of your tart, so think about placement. Melt the remaining butter in another saucepan then brush the tops of the apples with the butter. Sprinkle 1 tablespoon of sugar over the apples and place in the oven on the baking tray for 5 minutes.

Remove the pan from the oven and place the puff pastry on top. Carefully tuck in the excess underneath the apples. Prick a few holes in the pastry to allow steam to escape while cooking then place back in the oven for 10 minutes. Reduce the temperature to 180°C and cook for an other 15 minutes until the pastry is cooked through and golden, and the apples are soft but holding their shape. Remove from the oven and allow to rest on the stove top in the pan for 10 minutes. Place a large serving plate over the pan, and using heatproof gloves, carefully turn out the tart. Best served immediately, with cream or ice cream.

Steamed blue eye with black beans, rice and stir fried water spinach

Serves 4



What you will need

A Neil Perry Kitchen by Omega Individual High Power Wok Burner

A wok

A large bamboo steamer that fits comfortably into your wok and can hold a plate with the fish fillets

A large shallow heatproof bowl

4 x 150g pieces of blue-eye trevalla fillet

4 spring onions

3 tbsp fermented black beans, chopped

1 tbsp Chinese light soy sauce

2 tsp caster sugar

2 tsp sesame oil

4 tsp shaoxing (Chinese cooking wine)

1/3 cup peanut oil

Steamed jasmine rice, to serve

For the stir fried water spinach

2 bunches water spinach

3 cloves garlic

2 tablespoons vegetable oil

1 teaspoon dried chilli flakes (optional)

2 tablespoons shaoxing

1/2 teaspoon salt

1 teaspoon caster sugar

Fill the wok with some water, place the steamer on top and place the wok on the high power wok burner. Ignite the burner by pressing the knob down for 3 to 5 seconds then turn it in an anti-clockwise direction and set the knob to 3/4 of the temperature range for medium-high heat.

Trim and peel away the outer layer of the spring onions. Cut them into about 7cm lengths. Cut the water spinach the same length, try to keep the stems and leafy ends separate. Wash and drain well. Put the spring onions in a large shallow heatproof bowl and place the fish on top. Combine the black beans, soy sauce, sugar, sesame oil and shaoxing and pour over the fish.

Once the water in the wok is rapidly boiling, place the bowl in the bamboo steamer, cover with the lid and steam until the fish is just cooked through (about 7-8 minutes). Carefully remove the entire steamer from the wok. Empty out the water and wipe clean.

Start to heat the peanut oil in a small saucepan on the stove top on medium-high heat. Heat wok on high until starting to smoke, add the vegetable oil and when shimmering, add garlic and chilli flakes (optional). Fry for a moment then add in spinach stems and stir fry for 20 seconds. Add the leafy ends and continue to stir fry for another 20 seconds. Deglaze with shaoxing, sprinkle salt and sugar and stir through. Remove from heat, add sesame oil and fold through. Check seasoning and place on a large share platter.

Remove the plate with the fish from the steamer. Divide spring onions, fish and sauce over four plates. Increase the heat of the peanut oil until just smoking and carefully douse the fish with the hot oil before serving. Serve immediately with the shared plate of greens and steamed rice.

Pan fried skirt steak with red wine butter

Serves 4



What you will need

A Neil Perry Kitchen by Omega oven and induction cooktop

A saucepan

A food processor

A heavy based frying pan

Baking paper

Cling film

4 x 175g skirt steaks

Extra virgin olive oil

Sea salt and freshly ground pepper

For the red wine butter

2 cups red wine

3 red eschalots, finely chopped

1/3 cup veal glaze*

250 g unsalted butter, at room temperature

Juice of ½ lemon

2 tablespoons flat-leaf parsley

Remove the steaks from the refrigerator one hour before cooking and season liberally with salt. Warm the oven to about 50°C with the top, bottom and fan elements on the lowest setting so you can rest the meat.

For the red wine butter, put the red wine and eschalots in a saucepan and reduce. When you are left with about ½ cup mixture, add the veal glaze. Continue to reduce until you have about 1/3 cup, stirring constantly until you are left with a syrup sauce. Towards the end take care to not burn the reduction. Remove the pan from the heat and allow the mixture to cool. Put the sauce in a food processor and add the butter, the lemon juice, some sea salt and the parsley. Process until smooth. Roll the mixture in a sheet of baking paper into a log shape, about 35cm long and 4cm in diameter. Wrap in cling film and refrigerate until firm. Cut into 1cm thick slices to serve. Makes about 350g, or 20 portions. Freeze left over butter to use another time. Place four slices on a small piece of baking paper (this makes it easier to handle when softened) and leave out at room temperature.

Put a heavy based frying pan on your desired cooking zones, turn the cooktop on, slide your finger (on the corresponding cursor) to the right to increase the cooking level to mark 5-6 for medium heat. *If you are using a large rectangular pan on the large rectangular cooking area, simply activate it by simultaneously pressing the 2 cursors of the 2 cooking areas involved. At this point, a "U" icon will light up on the control panel. The cooking area can now be adjusted from only one cursor since the other will work simultaneously at the same level.*

Once the pan is hot, brush the steaks with extra virgin olive oil and put the first two in the pan. Cook for 2-3 minutes, then turn over and cook again until you get a nice crust, the meat should still be rare on the inside. It should take about 6 minutes all up, or longer if the steaks are thicker (or if you prefer your meat well done). Put on a plate and rest in the oven, and repeat with the remaining two steaks making sure you rest the second batch as well.

Place four steaks on a plate and put the butter on top. Peel away and discard the paper. Serve immediately.

* You can either buy pre-made veal glaze or make your own by reducing veal stock; start with 4 cups of stock, bring to a boil then turn heat down to the lowest setting and allow to simmer for several hours until stock has reduced to ½ cup (remove any scum that rises to the surface as it simmers). It has reduced enough if it coats the back of a spoon.



OVEN DETAILS

Specifications	NPO60	NPO75	NPO90
Oven Category Size	60cm	75cm	90cm
Type	Standard	Standard	Standard
Finish	Stainless Steel	Stainless Steel	Stainless Steel
Oven Capacity (Litres)	66L	84L	108L
Functions	Unlimited	Unlimited	Unlimited
Control Type	Knobs	Knobs	Knobs
Timer	Mechanical	Mechanical	Mechanical
Door Type/Glazing	Triple Glazed	Triple Glazed	Triple Glazed
Shelf/Racking	Wire Racking	Wire Racking	Wire Racking
Number of Shelf Positions	9	9	9
Easy View	Yes	Yes	Yes
Installation Type	Hardwired	Hardwired	Hardwired
Current (amps)	25	28	28
Maximum Rated Input (Watts)	5,700W	6,400W	6,400W
Product Dimensions H x W x D (mm)	594 x 594 x 560	750 x 594 x 566	895 x 594 x 566
Cut-Out Dimensions H x W x D (mm)	560 x 580 x 535	710 x 588x 545	826 x 588 x 545
Net Weight (kg)	35	50	52
Baking Tray	1	1	1
Chrome Wire Shelf	1	1	1
Grill Insert	1	1	1
Grill Handle	1	1	1
Rotisserie Rack	1	1	1

Specifications are subject to change without notice.

GAS COOKTOP DETAILS

Specifications	NPC45G	NPC60G	NPC90G
Cooktop Category Size	45cm	60cm	90cm
Product Material	Vitroceraamic & Stainless Steel	Tempered Glass & Stainless Steel	Tempered Glass & Stainless Steel
Location of Controls	Front	Front	Front
Type of Trivets	Cast Iron	Cast Iron	Cast Iron
Type of Burners	Brass	Brass	Brass
Ignition	Integrated	Integrated	Integrated
Flame Failure Device	Yes	Yes	Yes
Number of Gas Burners	1	3	4
Number of Wok Burners	1	1	2
Gas Type	Natural/ULPG	Natural/ULPG	Natural/ULPG
ULPG Adaptable Kit Supplied	Yes	Yes	Yes
Total Power Rating (mj/hr)	24	35.1/33.8	53.1/51.8
Wok Burner Rating (mj/hr)	24	18	2 x 18
Semi-Rapid Burner Rating (mj/hr)	N/A	6.3/5.8	6.3/5.8
Rapid Burner Rating (mj/hr)	N/A	10.8/10.0	10.8/10.0
Product Dimensions H x W x D (mm)	181 x 450 x 510	530 x 620 x 510	530 x 900 x 510
Cut-Out Dimensions W x D (mm)	360 x 490	560 x490	840 x 490
Connection	240V, 50Hz	240V, 50Hz	240V, 50Hz
Current (amps)	10	10	10

Specifications are subject to change without notice.

INDUCTION COOKTOP DETAILS

Specifications	NPC60i
Cooktop Category Size	60cm
Type	Induction
Product Material	Vitroc ceramic Glass with Stainless Steel Frame
Control Location	Front
Type of Controls	Touch
Cooking Zones	4
Bridgeable Zones	2
Dimensions of Each Cooking Zones	180 x 220mm
Power for Each Cooking Zones	2,100W/3,700W (Boost)
Max Power for Each Bridgeable Zone	3,700W (Boost)
Timer All Zones	1 Hour 59 Minutes
Power Level	1 to 9 + Boost
Pot Recognition	Yes
Residual Indicator	Yes
Smart Pause	Yes
Child Lock	Yes
Audible Signal	Yes
Product Dimensions H x W x D (mm)	48 x 580 x 510
Cut-Out Dimensions H x W x D (mm)	560 x 490
Total Load (kW)	7.4
Current (amps)	32

Specifications are subject to change without notice.

RANGEHOOD DETAILS

Specifications	NPR60	NPR90
Rangehood Category Size	60cm	90cm
Type	Reverse Sheer Hood	Reverse Sheer Hood
Installation Type	Wall Mounted	Wall Mounted
Product Material	Stainless Steel	Stainless Steel
Gross Airflow (m³/hr)	1,000	1,000
Net Airflow (m³/hr)	861	861
Number of Motors	1	1
Motor Power (Watts)	250W	250W
Number of Speeds	3 + 1 Intensive	3 + 1 Intensive
Lighting Type	2 x 1.5W LED	2 x 1.5W LED
Filter Type	2 x Baffle Filters	3 x Baffle Filters
Carbon Filters	Rectangular	Rectangular
Noise Level Range (dBA)	54-71	54-71
Net Weight	13.5	15.5
Product Dimensions H x W x D (mm)	1320 x 600 x 500	1320 x 900 x 500
Chimney Height (mm)	500 + 500	500 + 500
Recirculating Kit	Included	Included

Specifications are subject to change without notice.

WINE COOLER DETAILS

Specifications	NPW46
Type	Dual Zone Wine Cooler
Installation	Built-in or Freestanding
Net Capacity (Litres)	132
Recommended Capacity (Bottles 750ml)	46 (16 Upper + 30 Lower Compartment)
Rated Voltage/Frequency	220-240V 50Hz
Temperature Range Upper Compartment	5-12°C With Accuracy +/- 2°C
Temperature Range Lower Compartment	12-18°C With Accuracy +/- 2°C
Control Type	Touch
Ambient Temperature	5-35°C
Cooling System	Compressor
Product Dimensions H x W x D (mm)	857 x 595 x 575 Without Handle
Number of Shelves	6 (5 full + 1 half)
Shelf Material	Wood
Door Style	Dark Brown Glass, Seamless Stainless Steel Door Frame
Cabinet Colour	Black
Interior Light	Blue LED Light

Specifications are subject to change without notice.



CONTACT US

For further information regarding the entire range of Neil Perry Kitchen by Omega appliances, visit our website www.neilperrykitchen.com.au, email our customer service at service@neilperrykitchen.com.au or call 1300 000 NPK (or 1300 000 675).

You can also visit our state-of-the-art showrooms to discover the Neil Perry Kitchen by Omega range or book a cooking demonstration to experience the products.

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