# omega

**Instruction Manual** 

**30cm Induction Cooktop** 

OCI32Z

## Thank you for purchasing an Omega appliance

Tailored for the modern aesthetic and lifestyle of busy people, your new Omega Appliance will make a welcome addition to the family.

Omega caters to style-savvy customers who look for balance between stunning form and clever function. This means a combination of sleek, chic, sophisticated design yet effortless functionality. And we source from the best. The best craftsmanship. The best innovation. From the best international design-houses.

All brought together under an appliance that stands for design-led balance.

Please take the time to read through the following instruction manual to familiarise yourself with the installation, operation requirements and maintenance to ensure optimum performance.

#### **Further Information**

For important information about your Omega Appliance such as warranty registration, manuals, features, and specifications please visit <u>omegaappliances.com.au</u> (if you are in Australia) and <u>omegaappliances.co.nz</u> (if you are in New Zealand) or contact our Customer Care team on the below email or phone numbers.

#### **Registering Your Warranty**

For peace of mind you can register your warranty at <u>omegaappliances.com.au</u>. Further information on the Warranty can be found at the end of this manual.

#### **Contact Us**

Our customer service team is here to help you with any question or concern. Both teams are on call Monday to Friday 9.00am to 5.00pm and of course you can always send an email at your convenience.

Australia Contact Details Monday to Friday 9.00am – 5.00pm Email: <u>support@residentiagroup.com.au</u> Phone: 1300 11 4357 New Zealand Contact Details Monday to Friday 9.00am – 5.00pm Email: <u>customercare@monacocorp.co.nz</u> Phone: 09 415 6000

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#### READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

Due to continual product development, Omega reserves the right to alter specifications and appearances without notice.

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## **Disposal Information**

- Most of the packaging materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them into appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



## **Important Safety Warnings**

- This appliance 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 appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- 2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance 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 appliance 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 appliance is designed for cooking food only. Use flat based, stable, inductive cooking rated cooking vessels only.
- 5. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance 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. Means for disconnection with a suitable isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules.
- 7. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed.
- 8. The appliance 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 appliance 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 appliance.
- 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 appliance, as they may fuse to the surface.
- 12. **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.
- 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 appliance 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 appliance.
- 15. When the appliance is not being used, turn the appliance off.
- 16. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
- 17. Do not modify this appliance.
- 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 tea towel.
- 19. 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.
- 20. The appliance must be installed and put into operation by an authorised technician 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.
- 21. 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.



## **Important Safety Warnings**

- 22. If any cracking is noticed on the cooktop, turn the appliance off immediately and call your Authorised Service Centre.
- 23. Do not leave the cooktop 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.
- 24. 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.
- 25. 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.
- 26. A small amount of noise will sometimes be heard as elements turn on & off during operation. This is normal & not a fault.
- 27. WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 28. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- 29. Danger of fire: Do not store items on the cooking surface.
- 30. CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously
- 31. WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- 32. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.



## **Appliance Details**

#### **Electrical Details**

Rated Voltage:	Single phase 220-240 V~···50Hz
Rated Power Input:	3500W
Supply Connection:	Hard-wired

This information can be found on the rating plate (identification plate) affixed to the underside of the appliance.

#### Sizes

Relevant Sizes	Width (mm)	Length (mm)	Height (mm)
Cooktop Sizes	288	520	56
Cut-out Sizes	268	500	-

Due to continual product development, Omega reserves the right to alter specifications or appearances without notice.

Dispose of packaging responsibly – recycle where facilities are available.



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## **Electrical Connections**

#### **Electrical Installation**

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance 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 appliance, the switched outlet must always be in an accessible position. The electrical safety of this appliance 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 are to be connected to a single phase 220-240Vac 50 Hz supply.

The appliance is designed for fixed connection to the mains. Means for disconnection with a suitable - isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules. 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.



#### 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.



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## Installation

#### Preparation for Installation and Use

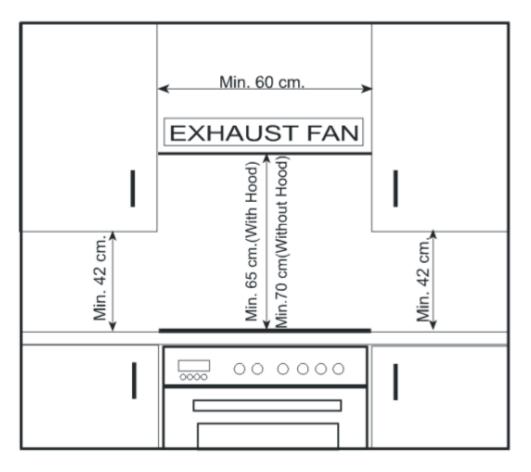
Manufactured with best quality parts and materials, this modern, functional and practical cooktop will meet your needs in all respects. Make sure to read the manual to obtain successful results so as not to experience any problems in the future. The information given below contains rules that are necessary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

#### Choosing a Location for the Appliance

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.

Furniture surrounding the cooktop must be made of materials resistant to temperatures above 50 C°. Required changes to wall cabinets and exhaust fans above a built-in cooktop as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the cooktop. If there is no exhaust fan the height should not be less than 70 cm.



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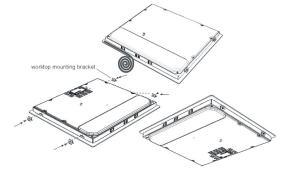
The adjacent furniture must be able to withstand a minimum temperature rise of 50°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.



## Installation of Built-In Cooktop

In order to prevent leakage of any liquids on the counter, a special sealing tape is supplied together with your cooktop. Apply this seal around the bottom edge of the cooktop (see below). The brackets are installed to hold the cooktop in place.

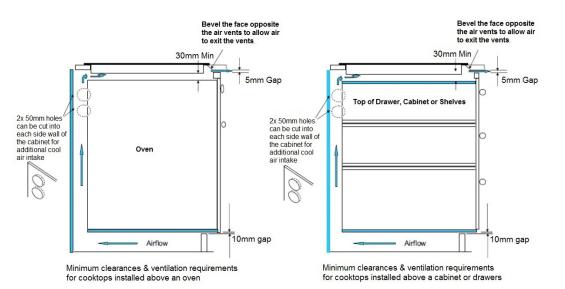
Cut out a hole in the bench top as shown below. Place the cooktop (controls to the front) in the hole and fix in position using the brackets.



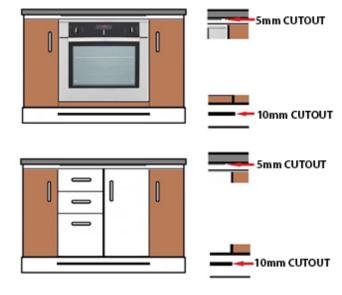
These induction cooktops are fitted with cooling fans that draw fresh air from the rear of the unit and expel the warmed air

through vents at the front. When installing your cooktop, the following ventilation requirements are essential:

- 5mm ventilation cut-out below the benchtop. The minimum length should be the same as the cooktop.
- 10mm ventilation cut-out in the base of the cabinet. Minimum length is the same as the cooktop.
- 50mm gap behind oven or drawers.
- 30mm gap between the cooktop base and the oven/cabinet top/drawer.
- Do not allow these ventilation gaps to be blocked at any time.

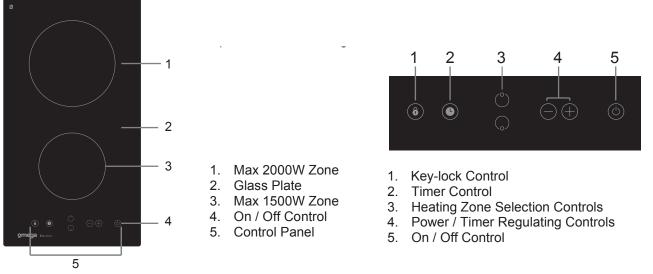


The bottom of the cooktop reaches temperatures above 95°C. A board must be placed a minimum of 130mm below the cooktop that prevents anyone from touching the underside of the cooktop. Take care that there is adequate ventilation for air exchange to the inductive elements.



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## **Operating Instructions**



The basic layout of the induction cooktop is shown in the diagram below.

The induction cooktop appliance is operated by touching buttons, with the functions being confirmed by LED indicators and acoustic signals.

#### **Turning on the Cooktop**

Touch the ON/OFF control for three seconds. After power on, the buzzer beeps once, all displays show "–" or "– –", indicating that the induction hob has entered the state of standby mode.	
<ul> <li>Place a suitable pan on the cooking zone that you wish to use.</li> <li>Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.</li> </ul>	
Touching the heating zone selection control and the indicator next to the key will flash.	
<ul> <li>Select a heat setting by touching the "-" or "+" control.</li> <li>If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.</li> <li>You can modify the heat setting at any time during cooking.</li> </ul>	$\begin{array}{c} \begin{array}{c} \begin{array}{c} \end{array} \end{array} \\ \end{array} \end{array}$

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If the display flashes  $\frac{1}{2} \stackrel{>}{=} \stackrel{\square}{=} \stackrel{<}{=} alternately with the heat setting, this means that:$ 

- You have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- The pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 2 minutes if no suitable pan is placed on it.

#### Turning off the Cooktop

Touching the heating zone selection control that you wish to switch off.	<b>5</b>
Turn the cooking zone off by scrolling down to "0" or touching "-" and "+" control together. Make sure the display shows "0".	$\bigcirc OR \ \bigcirc \ \bigcirc$
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.	° /-/

#### 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.

To lock the controls					
Touch the lock control The timer indicator will show " Lo "					
To unlock the controls					
Touch and hold the lock control for a while.					



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## **Timer Control**

You can use the timer in two different ways:

- 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.
- You can set it to turn one or more cooking zones off after the set time is up.

The maximum time that can be set is 99 minutes.

#### Using the Timer as a Minute Minder

Make sure the cooktop is turned on. Note: You can use the minute minder even if you're not selecting any cooking zone. Touch the controls of the timer. The minder indicator will	
start flashing and "10" will show in the timer display.	
Set the time by touching the "-" or "+" control of the timer Hint: Touch the "-" or "+" control of the timer to decrease or increase by 1 minute once. Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.	$ \begin{array}{c}  \\ ( \end{array} ) \\ ( \\ ($
Touching the "-" and "+" together, the timer is cancelled, and the "00" 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.	<u>ک</u> ۲۱ <u>×</u>
Buzzer will beep for 30 seconds and the timer indicator shows "" when the setting time finished.	•



#### Setting the Timer to Turn One Cooking Zone Off

Touching the heating zone selection control that you want to set the timer for.	<b>۶</b>
Touch timer control, the minder indicator will start flashing and "10" will show in the timer display.	
Set the time by touching the "-" or "+" control of the timer Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.	$\begin{array}{c} \bigcirc \ \bigoplus \\ \begin{pmatrix} & & \\ & \\ & \\ \end{pmatrix} \end{array}$
Touching the "-" and "+" together, the timer is cancelled, and the "00" 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 flash for 5 seconds. NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.	<u>≻</u> ۲۲ <u>≺</u> ° Б,.
When cooking timer expires, the corresponding cooking zone will be switched off automatically.	•

The other cooking zone will continue running if it was set independently of the timer.

#### **Default Operation Time**

Auto shut down is a safety protection function for your induction hob. It will shut down automatically if ever you forget to turn it off. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the induction hob will stop heating immediately and the hob will automatically switch off after two minutes.



People with a heart pace maker should consult with their doctor before using this unit.

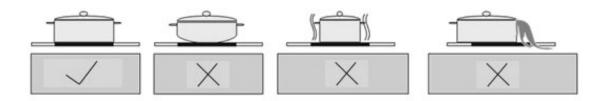


## Cleaning

#### **Cleaning the Cooktop**

All cookware used on this appliance should be rated for induction cooking by the manufacturer. 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. If incorrectly placed, the <u>U</u> symbol will be displayed.



Before cleaning the cooktop, first isolate the cooktop from the power. Once done, ensure that there is no residual heat stored in the appliance. Vitro-ceramic glass is very resistant to high temperature and overheating. If there is residual heat stored in the appliance, the related residual heat indicator lamp will be on. In order to avoid burns, let the appliance 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 vitro-ceramic surface, they should be immediately removed from the hot cooking area with a scraper specifically for vitro-ceramic 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. Enameled 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 appliance has cooled down. Use cleaner for glass ceramic or stainless steel when cleaning the surface.

Do not use abrasive sponges to clean the vitro-ceramic surface. These materials may damage the surface. Do not use chemical detergents, sprays or spot removers on the vitro-ceramic surface. These materials may cause fire or the vitro-ceramic 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 heat zones, which is NOT covered under warranty.



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

The appliance 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 appliance.





## Warranty

## WARRANTY TERMS AND CONDITIONS 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 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 24 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.
- 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, filters, seals or similar perishable parts.
- 4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.
- 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;

#### - THIS WARRANTY IS VALID IN AUSTRALIA ONLY -



## Warranty

- (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.
- 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 to enable Residentia Group to meet its obligations under this warranty.

#### IMPORTANT

Before calling for service, please ensure that the steps in point 13 have been followed.

#### CONTACT SERVICE

→ Service: 1300 11 HELP (4357)

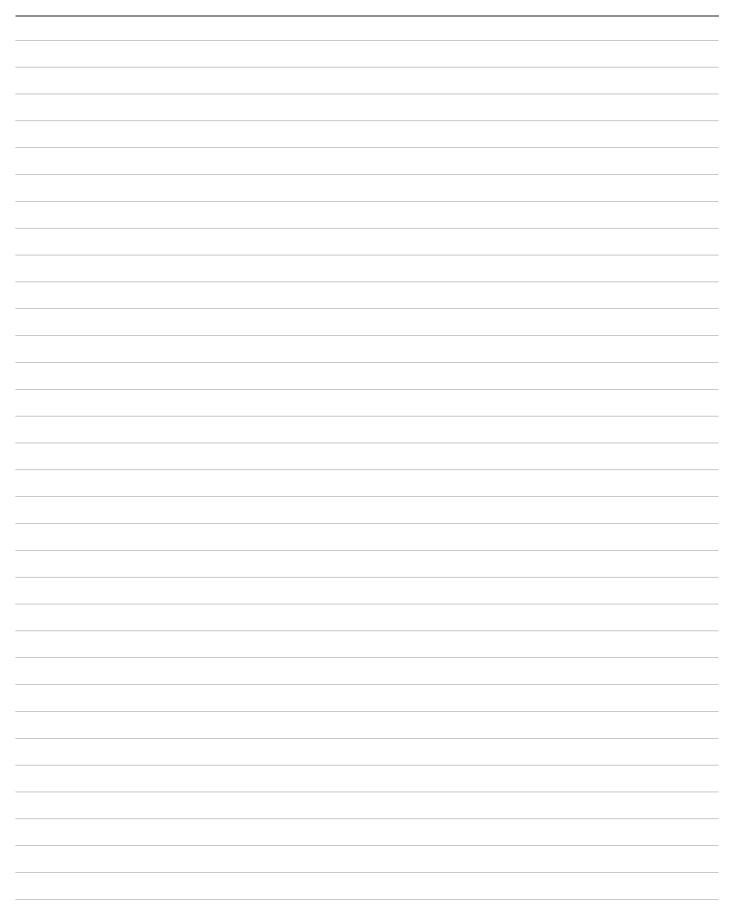
The Australian Consumer Law requires the inclusion of the following statement with this warranty:

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.

#### - THIS WARRANTY IS VALID IN AUSTRALIA ONLY -



## Notes



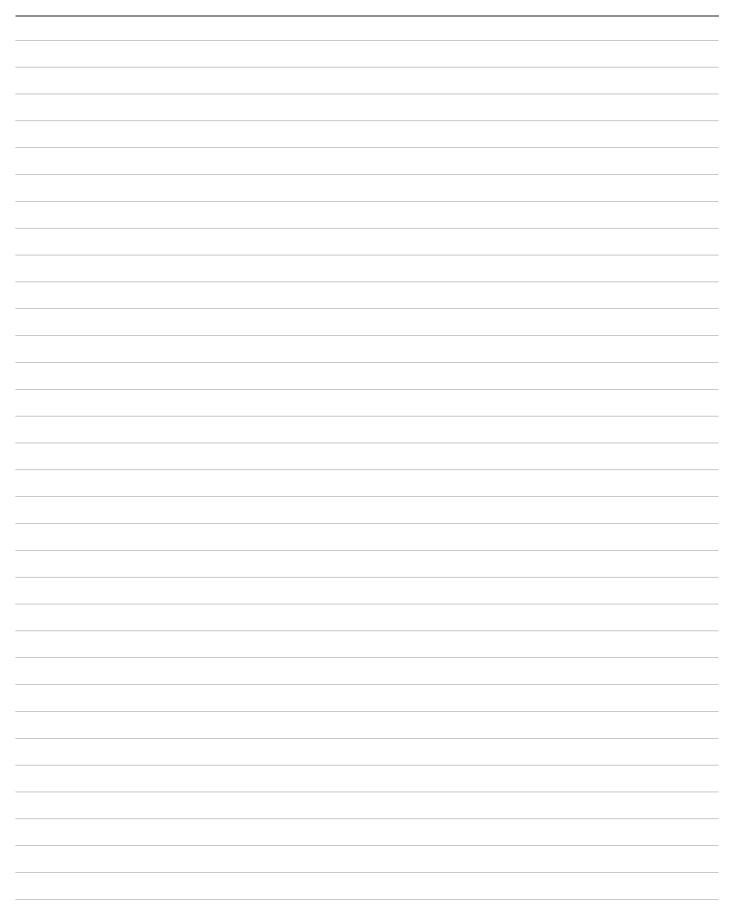


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## Notes



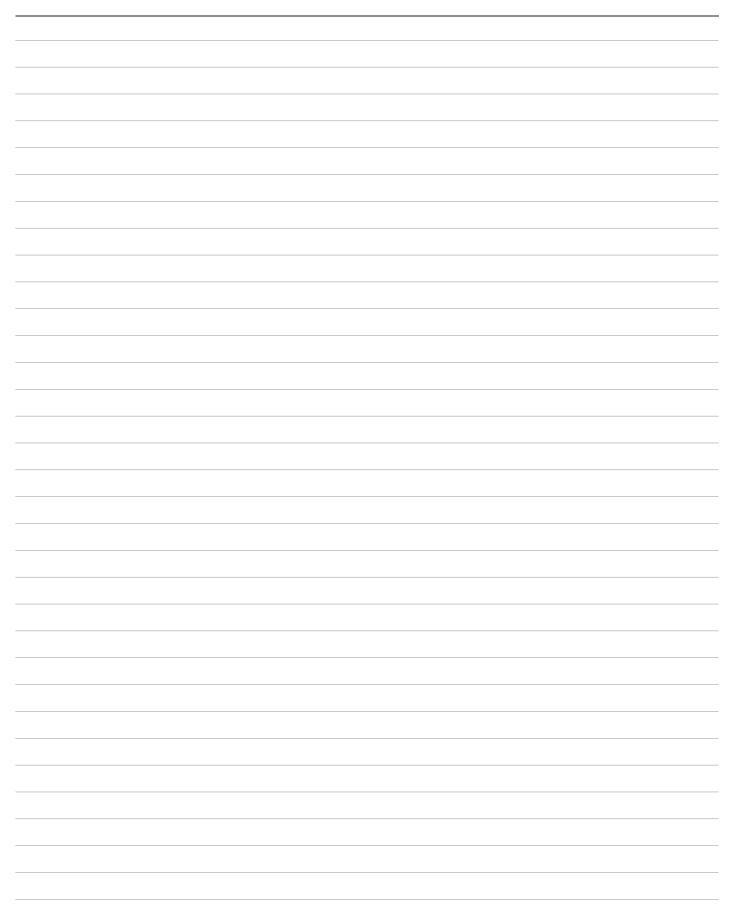


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## Notes





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