

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification					
Type of hob:				CDH30	
Number of cooking zones and/or areas	zones			2	
	areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones				
	Induction cooking cooking areas				
	radiant cooking zones			X	
	solid plates				
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm		Rear left	Ø		cm
		Rear central	Ø	20,0	cm
		Rear right	Ø		cm
		Central left	Ø		cm
		Central central	Ø		cm
		Central right	Ø		cm
		Front left	Ø		cm
		Front central	Ø	16,5	cm
		Front right	Ø		cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm		Rear left	L W		cm
		Rear central	L W		cm
		Rear right	L W		cm
		Central left	L W		cm
		Central central	L W		cm
		Central right	L W		cm
		Front left	L W		cm
		Front central	L W		cm
		Front right	L W		cm
Energy consumption for cooking zone or area calculated per kg		Rear left	E <sub>electric cooking</sub>		Wh/kg
		Rear central	E <sub>electric cooking</sub>	181,6	Wh/kg
		Rear right	E <sub>electric cooking</sub>		Wh/kg
		Central left	E <sub>electric cooking</sub>		Wh/kg
		Central central	E <sub>electric cooking</sub>		Wh/kg
		Central right	E <sub>electric cooking</sub>		Wh/kg
		Front left	E <sub>electric cooking</sub>		Wh/kg
		Front central	E <sub>electric cooking</sub>	176,4	Wh/kg
Energy consumption for the hob calculated per kg			E <sub>electric hob</sub>	179,0	Wh/kg
Standard applied : EN 60350-2 Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance					
Suggestions for Energy Saving: <ul style="list-style-type: none"><li>• To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.</li><li>• Using a lid will reduce cooking times and save energy by retaining the heat.</li><li>• Minimise the amount of liquid or fat to reduce cooking times.</li><li>• Start cooking on a high setting and reduce the setting when the food has heated through.</li><li>• Use pans whose diameter is as large as the graphic of the zone selected.</li></ul>					
These information are to be considered as part of the appliance user manual.					