

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	∅			cm
	Rear central	∅	20,0		cm
	Rear right	∅			cm
	Central left	∅			cm
	Central central	∅			cm
	Central right	∅			cm
	Front left	∅			cm
	Front central	∅	16,5		cm
	Front right	∅			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
Front right	E <sub>electric cooking</sub>			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					
<p>Suggestions for Energy Saving:</p> <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.					