

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification				CLE64KX	
Type of hob:				Electric Hob	
Number of cooking zones and/or areas	zones			4 zones	
	areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones				
	Induction cooking cooking areas				
	radiant cooking zones				
	solid plates			X	
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm		Rear left	Ø	15.0	cm
		Rear central	Ø		cm
		Rear right	Ø	19.0	cm
		Central left	Ø		cm
		Central central	Ø		cm
		Central right	Ø		cm
		Front left	Ø	19.0	cm
		Front central	Ø		cm
		Front right	Ø	15.0	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		Rear left	E <sup>Electric cooking</sup>	186.4	Wh/kg

calculated per kg	Rear central	EC <sub>electric cooking</sub>		Wh/kg
	Rear right	EC <sub>electric cooking</sub>	202.3	Wh/kg
	Central left	EC <sub>electric cooking</sub>		Wh/kg
	Central central	EC <sub>electric cooking</sub>		Wh/kg
	Central right	EC <sub>electric cooking</sub>		Wh/kg
	Front left	EC <sub>electric cooking</sub>	190.1	Wh/kg
	Front central	EC <sub>electric cooking</sub>		Wh/kg
	Front right	EC <sub>electric cooking</sub>	182.8	Wh/kg
Energy consumption for the hob calculated per kg		EC <sub>electric hob</sub>	190.4	Wh/kg
Standard applied : EN 60350-2:2018, EN 50564:2011				
<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>				