	Product Information for Domestic El	ectric Hobs Complian	t to Commission Regul	ation (EU) No 66/2014		_			
		Position	Symbol	Value	Unit	1			
Model identification			J.	CTP643C YEP		1			
Type of hob:				Electric Hob					
Number of cooking zones and/or zones				2	İ	1			
=	areas			1		1			
Heating technology (induction cooking zones and cooking areas,	Induction cooking zones			Х		1			
	Induction cooking cooking areas			Х]			
	radiant cooking zones								
	solid plates								
		Rear Left	Ø	21,0	cm				
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm 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 Central	Ø		cm				
		Rear Right	Ø		cm]			
		Central Left	Ø		cm]			
		Central Central	Ø		cm]			
		Central Right	Ø		cm				
		Front Left	Ø	16,0	cm	1			
		Front Central	Ø		cm				
		Front Right	Ø		cm				
		Rear Left	L W		cm				
		Central Left	L W		cm				
		Front Left	L W		cm				
		Central central	L W		cm	1			
		Front Central	L W		cm	1			
		Rear Central	L W		cm	1			
						Rear Left	L W	18,0 18,0	cm
		Right Area	L W	38,6 18,0	cm	Front Left	L W	18,0 18,0	cm
						Central Left	L W	38,6 18,0	cm
		Rear Left	ECelectric cooking	181,4	Wh/kg				
		Central Left	ECelectric cooking		Wh/kg	1			
		Front Left	ECelectric cooking	191,6	Wh/kg	1			
		Central Central	ECelectric cooking	·	Wh/kg	1			
Energy consumption for cooking zone or area calculated per kg		Front Central	ECelectric cooking		Wh/kg	1			
		Rear Central	ECelectric cooking		Wh/kg	1			
		Right Area	ECelectric cooking	188,1	Wh/kg	Area front	ECelectric cooking	183,7	Wh/kg
						Area rear	ECelectric cooking	195,0	Wh/kg
					vvii/ Ng	Area middle	ECelectric cooking ECelectric cooking	185,7	Wh/kg
Energy consumption for	r the hob calculated per kg		ECelectric hob	187,0	Wh/kg	, ca middic	L Celectric cooking	103,7	vvii/ Ng

Standard applied: EN 60350-2 Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

Suggestions for Energy Saving:

- To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.
- Use pans whose diameter is as large as the graphic of the zone selected.

These information are to be considered as part of the appliance user manual.