

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification				CIFS954MCTT	
Type of hob:				Electric Hob	
Number of cooking zones and/or areas	zones			5	
	areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			X	
	Induction cooking cooking areas				
	radiant cooking zones				
	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	-	cm
		Rear right	Ø	-	cm
		Central left	Ø	-	cm
		Central central	Ø	28,0	cm
		Central right	Ø	-	cm
		Front left	Ø	-	cm
		Front central	Ø	-	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	20,0 20,0	cm
		Rear central	L W	-	cm
		Rear right	L W	20,0 20,0	cm
		Central left	L W	-	cm
		Central central	L W	-	cm
		Central right	L W	-	cm
		Front left	L W	20,0 20,0	cm
		Front central	L W	-	cm
		Front right	L W	20,0 20,0	cm
Energy consumption for cooking zone or area calculated per kg		Rear left	E _{Celectric cooking}	186,5	Wh/kg
		Rear central	E _{Celectric cooking}	-	Wh/kg
		Rear right	E _{Celectric cooking}	203,3	Wh/kg
		Central left	E _{Celectric cooking}	-	Wh/kg
		Central central	E _{Celectric cooking}	190,9	Wh/kg
		Central right	E _{Celectric cooking}	-	Wh/kg
		Front left	E _{Celectric cooking}	187,3	Wh/kg
		Front central	E _{Celectric cooking}	-	Wh/kg
		Front right	E _{Celectric cooking}	188,6	Wh/kg
Energy consumption for the hob calculated per kg			E _{Celectric hob}	191,3	Wh/kg
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.					