

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification				HTP644M/CBB	
Type of hob:				Electric hob	
Number of cooking zones and/or areas	zones			2	
	areas			1	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			X	
	Induction cooking cooking areas			X	
	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	18,0	cm
		Central Left	Ø	-	cm
		Central Central	Ø	-	cm
		Central Right	Ø	-	cm
		Front Left	Ø	-	cm
		Front Central	Ø	-	cm
		Front Right	Ø	16,0	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		Left Area	L W	L: 38,0 W: 18,0	cm
		Central central	L W	-	cm
		Front Central	L W	-	cm
		Rear Central	L W	-	cm
		Rear Right	L W	-	cm
		Central Right	L W	-	cm
		Front Right	L W	-	cm
Energy consumption for cooking zone or area calculated per kg		Left Area	ECe lectric cooking	192,6	Wh/kg
		Central Central	ECe lectric cooking	-	Wh/kg
		Front Central	ECe lectric cooking	-	Wh/kg
		Rear Central	ECe lectric cooking	-	Wh/kg
		Rear Right	ECe lectric cooking	189,0	Wh/kg
		Central Right	ECe lectric cooking	-	Wh/kg
		Front Right	ECe lectric cooking	189,7	Wh/kg
Energy consumption for the hob calculated per kg			ECe lectric hob	191,3	Wh/kg

Rear Left	L W	L: 38,0 W: 18,0	cm
Front Left	L W	L: 38,0 W: 18,0	cm
Central Left	L W	L: 38,0 W: 18,0	cm

Rear Left	ECe lectric cooking	187,0	Wh/kg
Front Left	ECe lectric cooking	208,3	Wh/kg
Central Left	ECe lectric cooking	182,4	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.