Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification				HI642C/E1	
Type of hob:				Electric Hob	
Number of cooking zones and/or zones				4	
areas	areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			Х	
	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	21,0	cm
		Rear central	Ø	-	cm
		Rear right	Ø	18,0	cm
		Central left	ø ø	-	cm
		Central central Central right	Ø	-	cm cm
		Front left	ø	16,0	cm
		Front central	ø	-	cm
		Front right	ø	18,0	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	Ĺ	-	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	ECelectric cooking	182,0	Wh/kg
		Rear central	ECelectric cooking	-	Wh/kg
		Rear right	ECelectric cooking	186,3	Wh/kg
		Central left	ECelectric cooking	-	Wh/kg
		Central central	ECelectric cooking	-	Wh/kg
		Central right	ECelectric cooking	-	Wh/kg
		Front left	ECelectric cooking	196,3	Wh/kg
		Front central	ECelectric cooking	-	Wh/kg
		Front right	ECelectric cooking	187,6	Wh/kg
Energy consumption for the hob calculated per kg			ECelectric hob	188,1	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.