

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014

		Position	Symbol	Value	Unit
Model identification				HAIH82MTMCE	
Type of hob:				Electric Hob	
Number of cooking zones and/or areas	zones			2	
	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		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	37,5*20,5	cm
		Central Left	L W		cm
		Front Left	L W		cm
		Central central	L W		cm
		Front Central	L W		cm
		Rear Central	L W		cm
		Rear Right	L W	37,5*20,5	cm
		Central Right	L W		cm
		Front Right	L W		cm
		Energy consumption for cooking zone or area calculated per kg		Rear Left	E _{Electric cooking}
Central Left	E _{Electric cooking}			179,5	Wh/kg
Front Left	E _{Electric cooking}			190,0	Wh/kg
Central central	E _{Electric cooking}				Wh/kg
Front Central	E _{Electric cooking}				Wh/kg
Rear Central	E _{Electric cooking}				Wh/kg
Rear Right	E _{Electric cooking}			191,5	Wh/kg
Central Right	E _{Electric cooking}			176,0	Wh/kg
		Front Right	E _{Electric cooking}	179,5	Wh/kg
Energy consumption for the hob calculated per kg			E _{Electric hob}	181,0	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.					