

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

		Position	Symbol	Value
Model identification				Unit
				HAIH82MTMCF
Type of hob:				Electric Hob
Number of cooking zones and/or areas	zones			
	areas			2
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			
	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	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	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	cm
		Central Right	L W	cm
		Front Right	L W	cm
Energy consumption for cooking zone or area calculated per kg		Rear Left	EElectric cooking	169,3
		Central Left	EElectric cooking	179,5
		Front Left	EElectric cooking	190,0
		Central central	EElectric cooking	Wh/kg
		Front Central	EElectric cooking	Wh/kg
		Rear Central	EElectric cooking	Wh/kg
		Rear Right	EElectric cooking	191,5
		Central Right	EElectric cooking	176,0
		Front Right	EElectric cooking	179,5
Energy consumption for the hob calculated per kg			EElectric hob	181,0
Standard applied : EN 60350-2 Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance				
<p>Suggestions for Energy Saving:</p> <ul style="list-style-type: none"> <li>• To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.</li> <li>• Using a lid will reduce cooking times and save energy by retaining the heat.</li> <li>• Minimise the amount of liquid or fat to reduce cooking times.</li> <li>• Start cooking on a high setting and reduce the setting when the food has heated through.</li> <li>• Use pans whose diameter is as large as the graphic of the zone selected.</li> </ul>				
These information are to be considered as part of the appliance user manual.				