

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification				HIH6ICF	
Type of hob:				Built-in hob	
Number of cooking zones and/or areas	zones			4	
	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	16,0	cm
		Rear central	Ø		cm
		Rear right	Ø	16,0	cm
		Central left	Ø		cm
		Central central	Ø		cm
		Central right	Ø		cm
		Front left	Ø	18,0	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	L W		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	EC _{electric cooking}	192.4	Wh/kg
	Rear central	EC _{electric cooking}		Wh/kg
	Rear right	EC _{electric cooking}	193.4	Wh/kg
	Central left	EC _{electric cooking}		Wh/kg
	Central central	EC _{electric cooking}		Wh/kg
	Central right	EC _{electric cooking}		Wh/kg
	Front left	EC _{electric cooking}	193.2	Wh/kg
	Front central	EC _{electric cooking}		Wh/kg
	Front right	EC _{electric cooking}	187.7	Wh/kg
Energy consumption for the hob calculated per kg		EC _{electric hob}	191.7	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.				

For your information:

Rear Left	Rear Central	Rear Right
Central Left	Central <u>Central</u>	Central Right
Front Left	Front Central	Front Right
(Reference scheme for cooking zones/areas positions (assuming 9 as possible MAX number))		