

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

		Position	Symbol	Value	Unit
Model identification					
Type of hob:				CDH30	
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				
	Induction cooking cooking areas				
	radiant cooking zones			X	
	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	∅		cm
		Rear central	∅	20,0	cm
		Rear right	∅		cm
		Central left	∅		cm
		Central central	∅		cm
		Central right	∅		cm
		Front left	∅		cm
		Front central	∅	16,5	cm
		Front right	∅		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	E _{Electric cooking}		Wh/kg
	Rear central	E _{Electric cooking}	181,6	Wh/kg
	Rear right	E _{Electric cooking}		Wh/kg
	Central left	E _{Electric cooking}		Wh/kg
	Central central	E _{Electric cooking}		Wh/kg
	Central right	E _{Electric cooking}		Wh/kg
	Front left	E _{Electric cooking}		Wh/kg
	Front central	E _{Electric cooking}	176,4	Wh/kg
	Front right	E _{Electric cooking}		Wh/kg
Energy consumption for the hob calculated per kg		E _{Electric hob}	179,0	Wh/kg
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"> • 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.				