

PRODUCT FICHE

		Position	Symbol	Value	Unit
Model identification					
Type of hob:				EBI220F	
Number of cooking zones and/or areas	zones			2	
	areas			1	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			X	
	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	∅	18,0	cm
		Front	∅	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		Flex area	L W	38,5 18,0	cm
		Rear	E C e l e c t r i c c o o k i n g	192,1	Wh/kg
		Front	E C e l e c t r i c c o o k i n g	192,3	Wh/kg
		Flex area	E C e l e c t r i c c o o k i n g	188,8	Wh/kg
Energy consumption for cooking zone or area calculated per kg			E C e l e c t r i c h o b	189,1	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.
- If there is no any operation after switch on the hob, the hob will reach automatically the off mode after 1 minute and the power is 0.5W in off mode.

These information are to be considered as part of the appliance user manual.