Model identification	**C739G**
Type of hob	**GAS**
Number of cooking zones and/or areas	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	

Energy consumption for cooking zone or area calculated for Kg			
Left	$EE_{electric\ cooking}$		Wh/kg
Left front	$EE_{electric\ cooking}$		Wh/kg
Left rear	$EE_{electric\ cooking}$		Wh/kg
Middle	$EE_{electric\ cooking}$		Wh/kg
Middle front	$EE_{electric\ cooking}$		Wh/kg
Middle rear	$EE_{electric\ cooking}$		Wh/kg
Right	$EE_{electric\ cooking}$		Wh/kg
Right front	$EE_{electric\ cooking}$		Wh/kg
Right rear	$EE_{electric\ cooking}$		Wh/kg
Energy consumption or the hob calculated for kg	$EE_{electric\ hob}$		Wh/kg

Energy efficiency for gas burner			
Number of gas burners		**4**	
Left	$EE_{gas\ burner}$		%
Left front	$EE_{gas\ burner}$	56.7	%
Left rear	$EE_{gas\ burner}$	57	%
Middle Left	$EE_{gas\ burner}$		%
Middle front	$EE_{gas\ burner}$		%
Middle rear	$EE_{gas\ burner}$		%
Right	$EE_{gas\ burner}$		%
Right front	$EE_{gas\ burner}$	/	%
Right rear	$EE_{gas\ burner}$	57	%
Energy efficiency for the gas hob	$EE_{gas\ hob}$	**56.9**	%

Short title or reference to the measurement and calculation methods used to establish compliance with the above requirements
The performance of each individual burner is calculated according to standard EN 30-2-1 + A1:2003 + A2:2005 The total efficiency of the hob is calculated according to the EU Regulation 66/2014 Par. 2.2 The efficiency is calculated only for the burners with a nominal capacity exceeding 1,16 KW (EN 30-2-1 + A1:2003 + A2:2005; Par. 4.1)

Information which is relevant to the customer to minimize the energy consumption during usage
Energy Saving Tips: use pots having flat base, Use pots with proper size, use pots with lid, minimize the amount of liquid or fat, when liquid starts boiling reduce the setting.