



Model identification	<b>C996I</b>
Type of hob	<b>ELECTRIC</b>
Number of cooking zones and/or areas	<b>2</b>
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	<b>INDUCTION</b>

<b>Energy consumption for cooking zone or area calculated for Kg</b>			
Left	EE <sub>electric cooking</sub>		Wh/kg
Left front	EE <sub>electric cooking</sub>		Wh/kg
Left rear	EE <sub>electric cooking</sub>		Wh/kg
Middle	EE <sub>electric cooking</sub>		Wh/kg
Middle front Ø 150	EE <sub>electric cooking</sub>	183.4	Wh/kg
Middle rear Ø 215	EE <sub>electric cooking</sub>	176.4	Wh/kg
Right	EE <sub>electric cooking</sub>		Wh/kg
Right front	EE <sub>electric cooking</sub>		Wh/kg
Right rear	EE <sub>electric cooking</sub>		Wh/kg
<b>Energy consumption or the hob calculated for kg</b>	EE <sub>electric hob</sub>	179.9	Wh/kg

<b>Energy efficiency for gas burner</b>			
<b>Number of gas burners</b>		<b>4</b>	
Left	EE <sub>gas burner</sub>		%
Left front	EE <sub>gas burner</sub>		%
Left rear	EE <sub>gas burner</sub>		%
Middle Left	EE <sub>gas burner</sub>		%
Middle front	EE <sub>gas burner</sub>		%
Middle rear	EE <sub>gas burner</sub>		%
Right	EE <sub>gas burner</sub>		%
Right front	EE <sub>gas burner</sub>		%
Right rear	EE <sub>gas burner</sub>		%
<b>Energy efficiency for the gas hob</b>	EE <sub>gas hob</sub>		%

<b>Short title or reference to the measurement and calculation methods used to establish compliance with the above requirements</b>
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)

<b>Information which is relevant to the customer to minimize the energy consumption during usage</b>
<b>Energy Saving Tips:</b> 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.