

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

		Position	Symbol	Value	Unit	
Model identification					LM 64 IND	
Type of hob:					Electric 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		∅	16,0	cm	
	Rear central		∅	-	cm	
	Rear right		∅	18,0	cm	
	Central left		∅	-	cm	
	Central central		∅	-	cm	
	Central right		∅	-	cm	
	Front left		∅	21,0	cm	
	Front central		∅	-	cm	
	Front right		∅	16,0	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		-	cm	
		W		-	cm	
	Rear central	L		-	cm	
		W		-	cm	
	Rear right	L		-	cm	
		W		-	cm	
	Central left	L		-	cm	
		W		-	cm	
	Central central	L		-	cm	
		W		-	cm	
	Central right	L		-	cm	
		W		-	cm	
Front left	L		-	cm		
	W		-	cm		
Front central	L		-	cm		
	W		-	cm		
Front right	L		-	cm		
	W		-	cm		
Energy consumption for cooking zone or area calculated per kg	Rear left	EC _{electric cooking}		185,1	Wh/kg	
	Rear central	EC _{electric cooking}		-	Wh/kg	
	Rear right	EC _{electric cooking}		204,6	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}		175,1	Wh/kg	
	Front central	EC _{electric cooking}		-	Wh/kg	
Front right	EC _{electric cooking}		202,7	Wh/kg		
Energy consumption for the hob calculated per kg		EC _{electric hob}		191,9	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.