

Product Information Sheet according to (EU) No

Trade Mark	AEG
Model	TH84CB03FB 949598492
Annual Energy Consumption (kWh/year)	32.7
Energy Efficiency class	A+
Fluid Dynamic Efficiency	32
Fluid Dynamic Efficiency class	A
Lighting Efficiency (lux/W)	
Lighting Efficiency class	
Grease Filtering Efficiency	85.1
Grease Filtering Efficiency class	B
Air flow at minimum and maximum speed in normal use (m ³ /h)	270/550
Air flow at intensive or boost setting (m ³ /h)	650
Airborne acoustical A-weighted sound power emissions at minimum and maximum speed in normal use (dB(A))	50/66
Airborne acoustical A-weighted sound power emissions at intensive or boost setting (dB(A))	69
Power consumption in standby mode (W)	-
Power consumption in off mode (W)	0.49

Product information according to Commission regulation (EU) No 66/2014

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			TH84CB03FB 949598492	
Type of hob			Built-In Hob	
Number of electric cooking zones			4	
Number of electric cooking areas			1	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area			Induction ExtractorHob	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Left	∅	21,0	cm
	Left	∅	21,0	cm
	Right Front	∅	14.5	cm
	Right Rear	∅	18,0	cm
Energy consumption per cooking zone or area calculated per kg	Left	EC ^{electric cooking}	189.1	Wh/kg
	Left	EC ^{electric cooking}	189.1	Wh/kg
	Right Front	EC ^{electric cooking}	180.2	Wh/kg
	Right Rear	EC ^{electric cooking}	178.3	Wh/kg
Energy consumption for the hob calculated per kg		EC ^{electric hob}	184.2	Wh/kg

EN 60350-2 - Household electric cooking appliances -- Part 2: Hobs - Methods for measuring performance"

Suggestions for a correct use in order to reduce the environmental impact:

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it."

Product information according to Commission regulation (EU) No 66/2014

Attribute Name	Symbol	Value	Unit
Model Denomination		TH84CB03FB 949598492	
Annual Energy Consumption	AEC _{hood}	32.7	kwh/a
Time increase factor	f	0.8	
Fluid Dynamic Efficiency	FDE _{hood}	32,0	
Energy Efficiency Index	EEL _{hood}	42.6	
Measured air flow rate at best efficiency point	QBEP	286.7	m ³ /h
Measured air pressure at best efficiency point	PBEP	449	Pa
Maximum air flow	Q _{max}	650.0	m ³ /h
Measured electric power input at best efficiency point	WBEP	111.9	W
Nominal power of the lighting system	WL		W
Average illumination of the lighting system on the cooking surface	E _{middle}		lux
Measured power consumption in standby mode	P _s	-	W
Measured power consumption off mode	P _o	0.49	W
Sound power level	LWA	66	dB

EN 61591 - Household range hoods and other cooking fume extractors – Methods for measuring performance

EN 60704-2-13 - Household and similar electrical appliances – Test code for the determination of airborne acoustical noise – Part 2-13: Particular requirements for range hoods

EN 50564 - Electrical and electronic household and office equipment. Measurement of low power consumption

Suggestions for a correct use in order to reduce the environmental impact:

- Switch ON the hood at minimum speed when you start cooking and kept it running for few minutes after cooking is finished.
- Increase the speed only in case of large amount of smoke and vapour and use boost speed(s) only in extreme situations.
- Replace the charcoal filter(s) when necessary to maintain a good odour reduction efficiency.
- Clean the grease filter(s) when necessary to maintain a good grease filter efficiency.
- Use the maximum diameter of the ducting system indicated in this manual to optimize efficiency and minimize noise.