

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

| Attribute Name | Position | Symbol | Value | Unit |
|---|-------------|--------------------------------|-------------------------|-------|
| Model Denomination | | | TI64IB10FB 949598497 | |
| Type of hob | | | Built-In Hob | |
| Number of electric cooking zones | | | 4 | |
| Number of electric cooking areas | | | Hide | |
| Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area | | | Induction | |
| 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} | 188.9 | Wh/kg |
| | Left | EC ^{electric cooking} | 188.9 | Wh/kg |
| | Right Front | EC ^{electric cooking} | 183.4 | Wh/kg |
| | Right Rear | EC ^{electric cooking} | 178.8 | Wh/kg |
| Energy consumption for the hob calculated per kg | | EC ^{electric hob} | 185 | 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."