

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

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			HDB95623NB 949751006	
Type of hob			Built-In Hob	
Number of electric cooking zones			2	
Number of electric cooking areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area			Induction + Radiant Heater	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Left Front	∅	18,0	cm
	Left Rear	∅	18,0	cm
Energy consumption per cooking zone or area calculated per kg	Left Front	E <sub>Celectric cooking</sub>	190.2	Wh/kg
	Left Rear	E <sub>Celectric cooking</sub>	180	Wh/kg
Number of gas burners			2;Vertical	
Energy efficiency per gas burner	Right Front -	E <sub>Egas burner</sub>	62.3	%
	Right Rear -	E <sub>Egas burner</sub>	55.3	%

### 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."

### EN 30-2-1: Domestic cooking appliances burning gas - Part 2-1 : Rational use of energy - General" "

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

- Before use, make sure that the burners and pan supports are assembled correctly.
- Use cookware with diameters applicable to the size of burners.
- Center the pot on the burner.
- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- If it is possible, use a pressure cooker. Refer to its user manual."