

Information concerning the hob

This product information is given in accordance with Annex I sect. 2 of the Commission Regulation (EU) No 66/2014 implementing Directive 2009/125/EC of the European Parliament and of the Council with regard to ecodesign requirements for domestic ovens, hobs and range hoods.

a)	Model identification	ok.
b)	Type of hob	OBC 2141 A
c)	Number of cooking zones and/or areas	4
d)	Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	radiant

		<i>Symbol</i>	<i>Value</i>	<i>Unit</i>
e)	For circular cooking zones or areas:			
	Front left	Ø	16,5	cm
	Rear left	Ø	20,0	cm
	Rear right	Ø	16,5	cm
	Front right	Ø	20,0	cm
f)	For non-circular cooking zones or areas:			
	Front left	L / W	n/a	cm
	Rear left	L / W	n/a	cm
	Rear right	L / W	n/a	cm
	Front right	L / W	n/a	cm
g)	Energy consumption per cooking zone or area calculated per kg:			
	Front left	EC _{electric cooking}	193,4	Wh/kg
	Rear left	EC _{electric cooking}	189,5	Wh/kg
	Rear right	EC _{electric cooking}	195,7	Wh/kg
	Front right	EC _{electric cooking}	188,2	Wh/kg
h)	Energy consumption for the hob calculated	EC _{electric hob}	191,7	Wh/kg

In order to determine compliance with the eco-design requirements, the measurement methods and calculations of the following standards were applied:

EN 60350-2:2018

Information concerning the oven

This product information is given in accordance with Annex IV (A) of the Commission Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU of the European Parliament and of the Council with regard to the energy labelling of domestic ovens and range hoods.

a)	Supplier's trade mark	ok.		
b)	Model identifier	OBC 2141 A		
		<i>Symbol</i>	<i>Value</i>	<i>Unit</i>
c)	Energy efficiency index for each cavity	EEI _{cavity}	84,6	
d)	Energy efficiency class of the model for each cavity			
Energy consumption per cycle for each cavity:				
e)	in conventional mode	EC _{electric cavity}	0,95	kWh
	in fan-forced convection mode	EC _{electric cavity}	0,71	kWh
f)	Number of cavities		1	
	Heat source per cavity		electricity	
	Volume of each cavity	V	70	L
g)	Eco-label under Regulation (EC) No 66/2010	n/a		

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a)	Model identification	ok.		
b)	Type of oven	Built-in electric oven		
		<i>Symbol</i>	<i>Value</i>	<i>Unit</i>
c)	Mass of the appliance	M	33,5	kg
d)	Number of cavities		1	
e)	Heat source per cavity (electricity or gas)		electricity	
f)	Volume per cavity	V	70	L
g)	Energy consumption (electricity) required to heat a standardized load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	EC _{electric cavity}	0,95	kWh/cycle
h)	Energy consumption required to heat a standardized load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	EC _{electric cavity}	0,71	kWh/cycle
i)	Energy Efficiency Index per cavity	EEI _{cavity}	84,6	

In order to determine compliance with the eco-design requirements, the measurement methods and calculations of the following standards were applied:

EN 60350-1:2016

Information concerning the hob as well as the oven

Information relevant to users in order to reduce total environmental impact (e.g. energy use) of the cooking process according to Annex I sect. 2 b) of the Commission Regulation (EU) No 66/2014 implementing Directive 2009/125/EC of the European Parliament and of the Council with regard to ecodesign requirements for domestic ovens, hobs and range hoods.

- Use proper pans / pots for cooking. Pans / pots with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible, as otherwise you will use up to four times as much energy!
- Match the size of the saucepans / pots to the surface of the heating zone. A saucepan / pot should never be smaller than a heating zone.
- Ensure heating zones and pan / pot bases are clean. Soils can prevent heat transfer – and repeatedly burnt – on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan / pot too often as this results in an unnecessary loss of energy
- Switch off the oven in good time and make use of residual heat. For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.
- Do not install the hob in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

Information relevant for non-destructive disassembly for maintenance purposes and information relevant for dismantling according to Annex I sect. 2 b) of the Commission Regulation (EU) No 66/2014 implementing Directive 2009/125/EC of the European Parliament and of the Council with regard to ecodesign requirements for domestic ovens, hobs and range hoods.



