

### 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 2151 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	∅	20,0	cm
	Rear left	∅	16,5	cm
	Rear right	∅	20,0	cm
	Front right	∅	16,5	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 <sub>electric cooking</sub>	185,3	Wh/kg
	Rear left	EC <sub>electric cooking</sub>	193,8	Wh/kg
	Rear right	EC <sub>electric cooking</sub>	184,5	Wh/kg
	Front right	EC <sub>electric cooking</sub>	201,9	Wh/kg
h)	Energy consumption for the hob calculated	EC <sub>electric hob</sub>	191,4	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 + A1:2021

### 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 2151 A		
		<i>Symbol</i>	<i>Value</i>	<i>Unit</i>
c)	Energy efficiency index for each cavity	EEI <sub>cavity</sub>	94,0	
d)	Energy efficiency class of the model for each cavity			
e)	Energy consumption per cycle for each cavity:			
	in conventional mode	EC <sub>electric cavity</sub>	0,99	kWh
	in fan-forced convection mode	EC <sub>electric cavity</sub>	0,79	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	OBC 2151 A		
b)	Type of oven	Built-in electric oven		
		<i>Symbol</i>	<i>Value</i>	<i>Unit</i>
c)	Mass of the appliance	M	38,0	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 <sub>electric cavity</sub>	0,99	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 <sub>electric cavity</sub>	0,79	kWh/cycle
i)	Energy Efficiency Index per cavity	EEI <sub>cavity</sub>	94,0	

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 + A1:2021

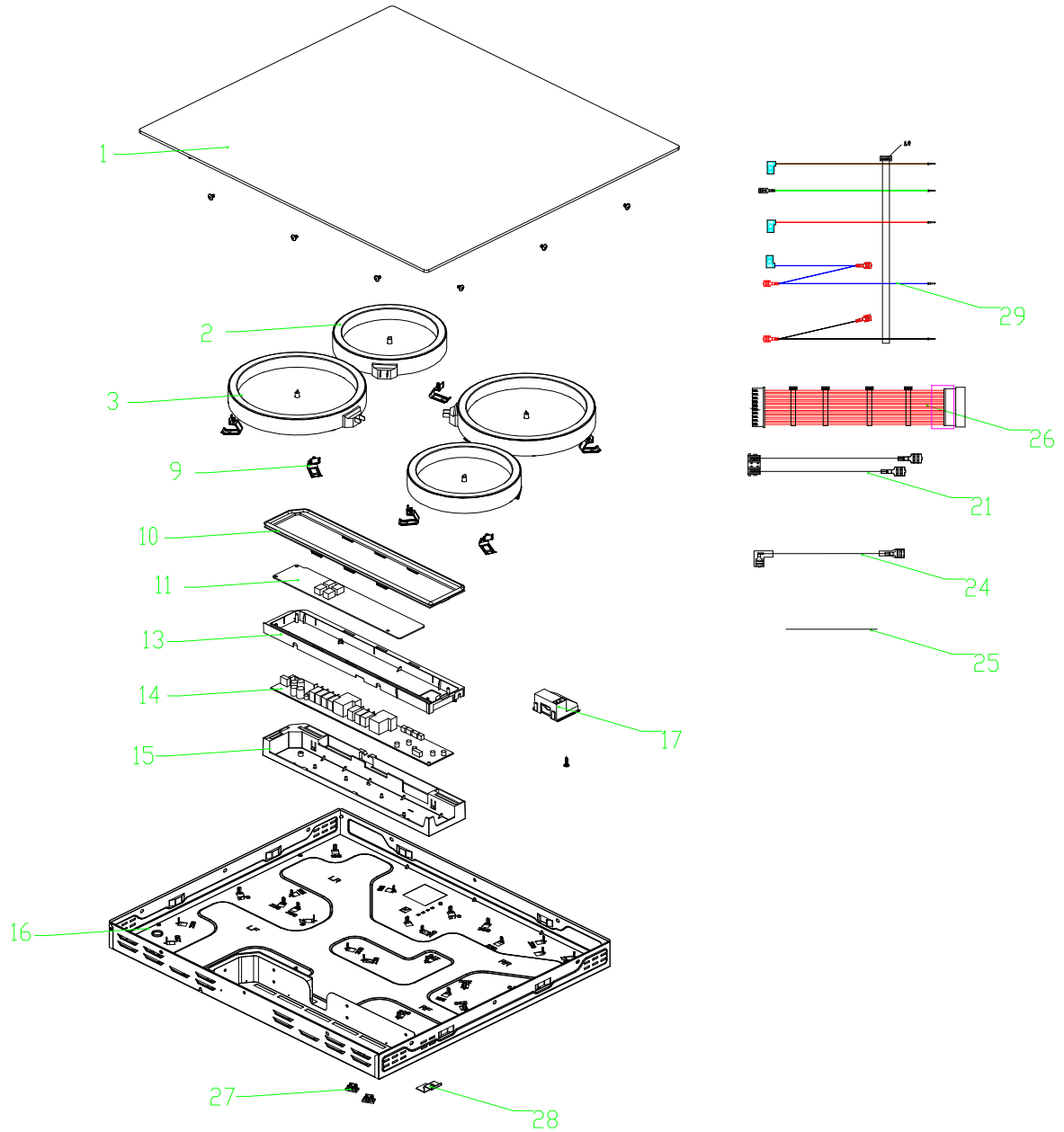
**Information concerning the hob as well as the oven**

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.

### Information concerning the hob



**Information concerning the oven**

