| Product Fiche compliant to commission delegated regulation (EU) No 65/2014 |             |  |
|--|-------------|--|
| Brand  | HOTPOINT    |  |
| Model  | HUD61K S    |  |
| EEI [%] Energy Efficiency Index - Main cavity 1)                           | 106.9       |  |
| EEI [%] Energy Efficiency Index - Secondary cavity 1)                      | 106.9       |  |
| Energy Efficiency Class - Main cavity 2)                                   | A           |  |
| Energy Efficiency Class - Secondary cavity 2)                              | A           |  |
| Energy consumption in conventional mode [kWh/cycle] - Main cavity 3)       | 0           |  |
| Energy consumption in conventional mode [kWh/cycle] - Secondary cavity 3)  | 0.76        |  |
| Energy consumption in fan-forced mode [kWh/cycle] - Main cavity 3)         | 0.91        |  |
| Energy consumption in fan-forced mode [kWh/cycle] - Secondary cavity 3)    | 0           |  |
| Energy consumption in conventional mode [MJ/cycle] - Main cavity 3)        | 0           |  |
| Energy consumption in conventional mode [MJ/cycle] - Secondary cavity 3)   | 0           |  |
| Energy consumption in fan-forced mode [MJ/cycle] - Main cavity 3)          | 0           |  |
| Energy consumption in fan-forced mode [MJ/cycle] - Secondary cavity 3)     | 0           |  |
| Number of cavities   | 2           |  |
| Heat source - Main cavity  | ELECTRICITY |  |
| Heat Source - Secondary cavity   | Electric    |  |
| Usable volume [I] - Main cavity  | 71          |  |
| Usable volume [I] - Secondary cavity                                       | 39          |  |

<sup>1)</sup> Energy Efficiency Index calculated according to the volume and energy consumption for each cavity.

<sup>3)</sup> Based on the results of standards tests that simulate the thermal properties of food. The consumption will depend on how the appliance is used.

| Product Information compliant to commission regulation (EU) No 66/2014   |                   |                 |               |
|--|-------------------|-----------------|---------------|
|  | Symbol            | Value           | Unit          |
| Model identification   |                   | HUD61K S        |               |
| Type of oven   |                   | FANFORC<br>ED   |               |
| Mass of the appliance  | М                 | 60.8            | Kg            |
| Number of cavities   |                   | 2               |               |
| Heat source per cavity (electricity or gas)  |                   | ELECTRICI<br>TY |               |
| Volume per cavity - Main cavity  | V                 | 71              | I             |
| Volume per cavity - Secondary cavity   | V                 | 39              | I             |
| Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) - Main cavity      | ECelectric cavity | 0.00            | kWh/cy<br>cle |
| Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) - Secondary cavity | ECelectric cavity | 0.76            | kWh/cy<br>cle |
| Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy) - Main cavity                      | ECelectric cavity | 0.91            | kWh/cy<br>cle |
| Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy) - Secondary cavity                 | ECelectric cavity | 0.00            | kWh/cy<br>cle |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Main cavity 1)                            | ECgas cavity      | 0.00            | MJ/cycl<br>e  |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Main cavity                               | ECgas cavity      | 0.00            | kWh/cy<br>cle |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Secondary cavity 1)                       | ECgas cavity      | 0.00            | MJ/cycl<br>e  |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Secondary cavity                          | ECgas cavity      | 0.00            | kWh/cy<br>cle |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Main cavity 1)                              | ECgas cavity      | 0.00            | MJ/cycl<br>e  |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Main cavity                                 | ECgas cavity      | 0.00            | kWh/cy<br>cle |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Secondary cavity 1)                         | ECgas cavity      | 0.00            | MJ/cycl<br>e  |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Secondary cavity                            | ECgas cavity      | 0.00            | kWh/cy<br>cle |

<sup>2)</sup> From A+++ (low consumption) to D (high consumption).

| Energy Efficiency Index per cavity - Main cavity      | EElcavity | 106.9 |  |
|---|-----------|-------|--|
| Energy Efficiency Index per cavity - Secondary cavity | EElcavity | 106.9 |  |

1) 1kWh/cycle = 3,6 MJ/cycle

| Model identification  Type of hob  Number of cooking zones and/or areas  Heating technology (induction cooking zones and cooking areas, radiant co Left behind  Center behind  Right behind  Left center | Symbol  ooking zones, sol | Forma<br>t<br>HUD61<br>K S<br>Gas | Unit  |
|--|---------------------------|-----------------------------------|-------|
| Type of hob  Number of cooking zones and/or areas  Heating technology (induction cooking zones and cooking areas, radiant cooking zones)  Left behind  Center behind  Right behind  Left center          | ooking zones, so          | K S<br>Gas                        |       |
| Number of cooking zones and/or areas  Heating technology (induction cooking zones and cooking areas, radiant cooking zones)  Left behind  Center behind  Right behind  Left center                       | ooking zones, sol         |                                   | •     |
| Heating technology (induction cooking zones and cooking areas, radiant co  | pooking zones, sol        | 0                                 | 1     |
| Left behind Center behind Right behind Left center   | ooking zones, so          |                                   |       |
| Center behind Right behind Left center   |                           | lid plate)                        |       |
| Right behind Left center   |                           | Semi-<br>Fast                     |       |
| Left center  |                           |                                   |       |
|  |                           | Fast                              |       |
| Contor contor  |                           |                                   |       |
| Center center  |                           |                                   |       |
| Right center   |                           |                                   |       |
| Left ahead   |                           | Fast                              |       |
| Center ahead   |                           |                                   |       |
| Right ahead  |                           | Semi-<br>Fast                     |       |
| For circular cooking zones: diameter of useful surface area per electric hea   | ated cooking zone         | •                                 |       |
| Left behind  | Ø                         | 7.5                               | cm    |
| Center behind  | Ø                         | 0.0                               | cm    |
| Right behind   | Ø                         | 10.0                              | cm    |
| Left center  | Ø                         | 0.0                               | cm    |
| Center center  | Ø                         | 0.0                               | cm    |
| Right center   | Ø                         | 0.0                               | cm    |
| Left ahead   | Ø                         | 10.0                              | cm    |
| Center ahead   | Ø                         | 0.0                               | cm    |
| Right ahead  | Ø                         | 7.5                               | cm    |
| For non-circular cooking zones or areas: length and width of useful surface cooking zone or area   | e area per electric       | heated                            |       |
| Left behind  | L;W                       | 0.0 ; 0.0                         | cm    |
| Center behind  | L;W                       | 0.0 ; 0.0                         | cm    |
| Right behind   | L;W                       | 0.0 ; 0.0                         | cm    |
| Left center  | L;W                       | 0.0 ; 0.0                         | cm    |
| Center center  | L;W                       | 0.0 ; 0.0                         | cm    |
| Right center   | L;W                       | 0.0 ; 0.0                         | cm    |
| Left ahead   | L;W                       | 0.0 ; 0.0                         | cm    |
| Center ahead   | L;W                       | 0.0 ; 0.0                         | cm    |
| Right ahead  | L;W                       | 0.0 ; 0.0                         | cm    |
| Energy consumption per cooking zone or area calculated per Kg  |                           |                                   |       |
| Left behind  | ECelectric cooking        | 0.0                               | Wh/Kg |
| Center behind  | ECelectric cooking        | 0.0                               | Wh/Kg |
| Right behind   | ECelectric cooking        | 0.0                               | Wh/Kg |
| Left center  | ECelectric cooking        | 0.0                               | Wh/Kg |
| Center center  | ECelectric cooking        | 0.0                               | Wh/Kg |
| Right center   | ECelectric cooking        | 0.0                               | Wh/Kg |
| Left ahead   | ECelectric cooking        | 0.0                               | Wh/Kg |
| Center ahead   | ECelectric cooking        | 0.0                               | Wh/Kg |
|  |                           | +                                 |       |

|  | cooking        |      |       |
|--|----------------|------|-------|
| Energy consumption for the hob calculated per Kg | ECelectric hob | 0.0  | Wh/Kg |
| Number of gas fired burners                      |                | 4    |       |
| Energy efficiency per gas burner                 |                |      |       |
| Left behind                                      | EEgas burner   | 58.5 |       |
| Center behind                                    | EEgas burner   | 0.0  |       |
| Right behind                                     | EEgas burner   | 60.8 |       |
| Left center                                      | EEgas burner   | 0.0  |       |
| Center center                                    | EEgas burner   | 0.0  |       |
| Right center                                     | EEgas burner   | 0.0  |       |
| Left ahead                                       | EEgas burner   | 59.0 |       |
| Center ahead                                     | EEgas burner   | 0.0  |       |
| Right ahead                                      | EEgas burner   | 60.7 |       |
| Energy efficiency for the gas hob                | EEgas hob      | 0.0  |       |