product information sheet

Trade Mark	Zanussi
Model	ZCI66280BA 948904310
Energy Efficiency index EEI – Top Oven	105.6
Energy Efficiency index EEI – Main Oven	95.4
Energy Efficiency Class – Top Oven	A
Energy Efficiency Class – Main Oven	A
Energy consumption with a standard load, conventional mode (kWh/cycle) – Top Oven	0.75
Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven	0.83
Number of cavities	2
Heat source	Electricity
Volume (I) – Top Oven	39
Volume (I) - Main Oven	77

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			ZCI66280BA 948904310	
Type of hob			Hob inside Freestanding Cooker	
Number of electric cooking zones			4	
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	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Left Front	Ø	21,0	cm
	Left Rear	Ø	14,0	cm
	Right Front	Ø	18,0	cm
	Right Rear	Ø	18,0	cm
Energy consumption per cooking zone or area calculated per kg	Left Front	ECelectric cooking	178	Wh/kg
	Left Rear	ECelectric cooking	179	Wh/kg
	Right Front	ECelectric cooking	181	Wh/kg
	Right Rear	ECelectric cooking	181	Wh/kg
Energy consumption for the hob calculated per kg		ECelectric hob	179.8	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."

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			ZCI66280BA 948904310	
Type of oven			Oven inside freestanding cooker	
Mass of the appliance		М	62,0	Kg
Number of cavities			2	
Heat source per cavity (electricity or gas)			Electrical	
Volume per cavity	Top Oven	V	39	L
	Main Oven	V	77	L
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)	Top Oven	ECelectric cavity	0.75	kwh/cycle
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 Oven	ECelectric cavity	0.83	kwh/cycle
Energy Efficiency Index per cavity	Top Oven	EEIcavity	105.6	
	Main Oven	EEIcavity	95.4	

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance

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

• Make sure that the oven door is closed properly when the oven operates. Do not open the door too often

during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

- Use metal cookware to improve energy saving.
- When possible, do not preheat the oven before cooking.
- Keep breaks between baking as short as possible when you prepare a few dishes at one time.
- Other information available on chapter "Energy Efficiency" of User Manual