DATASHEET (EU 65/2014 & EU 66/2014)

BEL BI703MFC			
No of Cavities	2		
Heat Source	Electricity		
Top cavity			
Usable Volume	38L		
ECelectric, cavity (Conventional)	0.68 kWh/cycle		
ECelectric, cavity (Forced Air)	1		
Main cavity			
Usable Volume	54L		
ECelectric, cavity (Conventional)	1		
ECelectric, cavity (Forced Air)	0.8 kWh/cycle		
EEICavity	Top cavity: 95.4		
	Main cavity: 102		
Energy Efficiency Class (A+++ to D)	A		

-	Symbol	Value	Unit
Model identification	-	BEL BI703MFC	-
Type of oven	-	Built-in electric oven	-
Mass of the appliance	-	48.8	kg
Number of cavities	-	2	-
Heat source per cavity (electricity or gas)	Electricity	-	-
Top cavity			
Volume per cavity		38	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)	EC electric cavity	0.68	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 cavity	EC electric cavity	1	kWh/cycle
Wall Cavity			
Volume per cavity	V	54	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)	EC electric cavity	1	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)	EC electric cavity	0.8	kWh/cycle
Energy Efficiency Index per cavity	EEI cavity	Top cavity: 95.4	-
-		Main cavity: 102	
Energy efficiency class	-	A	-
1kWh/cycle= 3.6MJ/cycle	1	1	ı

The measurement and calculation method of the above table was done in accordance with commission regulation (EU) No 65/2014 & 66/2014.

Oven energy saving tips:

Cook meals together, if possible.

Keep the pre-heating time short.

Do not lengthen cooking time.

Do not open the oven door during the cooking period.

Do not forget to turn the appliance off at the end of cooking.