

	Brand		
	Model		TG60W-2
	Type of Oven		GAS
	Mass	kg	42,8
Upper Cavity	Energy Efficiency Index - conventional		-
	Energy Efficiency Index - fan forced		-
	Energy Class		-
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	-
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	32
Lower Cavity	Energy Efficiency Index - conventional		81,7
	Energy Efficiency Index - fan forced		-
	Energy Class		A+
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	5,29-1,47
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	67
	Number of cavities		2
This oven complies with EN 15181			

### Energy Saving Tips

#### Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.

<b>Brand</b>		
<b>Model</b>		TG60W-2
<b>Type of Hob</b>		Gas
<b>Number of Cooking Zones</b>		4
<b>Heating Technology-1</b>		Gas
<b>Size-1</b>	cm	Auxiliary
<b>Energy Efficiency-1</b>	%	NA
<b>Heating Technology-2</b>		Gas
<b>Size-2</b>		Semi-Rapid
<b>Energy Efficiency-2</b>	%	59,0
<b>Heating Technology-3</b>		Gas
<b>Size-3</b>	cm	Semi-Rapid
<b>Energy Efficiency-3</b>	%	59,0
<b>Heating Technology-4</b>		Gas
<b>Size-4</b>		Rapid
<b>Energy Efficiency-4</b>	%	57,0
<b>Energy Efficiency of Hob</b>	%	58,3
<b>This hob complies with EN 30-2-1</b>		

### Energy Saving Tips

#### Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling , reduce the setting.