

# product information sheet

Trade Mark	AEG
Model	TCH74B01FZ 949598490
Annual Energy Consumption (kWh/year)	32.7
Energy Efficiency class	A+
Fluid Dynamic Efficiency	32
Fluid Dynamic Efficiency class	A
Lighting Efficiency (lux/W)	
Lighting Efficiency class	
Grease Filtering Efficiency	85.1
Grease Filtering Efficiency class	B
Air flow at minimum and maximum speed in normal use (m3/h)	270/550
Air flow at intensive or boost setting (m3/h)	650
Airborne acoustical A-weighted sound power emissions at minimum and maximum speed in normal use (dB(A))	50/66
Airborne acoustical A-weighted sound power emissions at intensive or boost setting (dB(A))	69
Power consumption in standby mode (W)	-
Power consumption in off mode (W)	0.49

## Product information according to Commission regulation (EU) No 66/2014

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			TCH74B01FZ 949598490	
Type of hob			Built-In Hob	
Number of electric cooking zones			4	
Number of electric cooking areas			1	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area			Induction ExtractorHob	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Left	Ø	21,0	cm
	Left	Ø	21,0	cm
	Right Front	Ø	14.5	cm
	Right Rear	Ø	18,0	cm
Energy consumption per cooking zone or area calculated per kg	Left	EC <sub>electric cooking</sub>	189.1	Wh/kg
	Left	EC <sub>electric cooking</sub>	189.1	Wh/kg
	Right Front	EC <sub>electric cooking</sub>	180.2	Wh/kg
	Right Rear	EC <sub>electric cooking</sub>	178.3	Wh/kg
Energy consumption for the hob calculated per kg		EC <sub>electric hob</sub>	184.2	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."

## Product information according to Commission regulation (EU) No 66/2014

Attribute Name	Symbol	Value	Unit
Model Denomination		TCH74B01FZ 949598490	
Annual Energy Consumption	AEC <sub>hood</sub>	32.7	kwh/a
Time increase factor	f	0.8	
Fluid Dynamic Efficiency	FDE <sub>hood</sub>	32,0	
Energy Efficiency Index	EEl <sub>hood</sub>	42.6	
Measured air flow rate at best efficiency point	QBEP	286.7	m3/h
Measured air pressure at best efficiency point	PBEP	449	Pa
Maximum air flow	Q <sub>max</sub>	650.0	m3/h
Measured electric power input at best efficiency point	WBEP	111.9	W
Nominal power of the lighting system	WL		W
Average illumination of the lighting system on the cooking surface	E <sub>middle</sub>		lux
Measured power consumption in standby mode	P <sub>s</sub>	-	W
Measured power consumption off mode	P <sub>o</sub>	0.49	W
Sound power level	LWA	66	dB

**EN 61591 - Household range hoods and other cooking fume extractors – Methods for measuring performance**

**EN 60704-2-13 - Household and similar electrical appliances – Test code for the determination of airborne acoustical noise – Part 2-13: Particular requirements for range hoods**

**EN 50564 - Electrical and electronic household and office equipment. Measurement of low power consumption**

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

- Switch ON the hood at minimum speed when you start cooking and kept it running for few minutes after cooking is finished.
- Increase the speed only in case of large amount of smoke and vapour and use boost speed(s) only in extreme situations.
- Replace the charcoal filter(s) when necessary to maintain a good odour reduction efficiency.
- Clean the grease filter(s) when necessary to maintain a good grease filter efficiency.
- Use the maximum diameter of the ducting system indicated in this manual to optimize efficiency and minimize noise.