




## 7. TECHNICAL SPECIFICATIONS

### 7.1 Energy Fiche

Brand		
Model		SE50S
Type of Oven		ELECTRIC
Mass	kg	38,0
Energy Efficiency Index - conventional		93,5
Energy Efficiency Index - fan forced		-
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0,73
Energy consumption (electricity) - fan forced	kWh/cycle	-
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	55
This oven complies with EN 60350-1		
<p>Energy Saving Tips</p> <p>Oven</p> <ul style="list-style-type: none"><li>- Cook the meals together, if possible.</li><li>- Keep the pre-heating time short.</li><li>- Do not elongate cooking time.</li><li>- Do not forget to turn-off the oven at the end of cooking.</li><li>- Do not open oven door during cooking period.</li></ul>		

Brand		
Model		SE60S
Type of Oven		ELECTRIC
Mass	kg	41,0
Energy Efficiency Index - conventional		93,9
Energy Efficiency Index - fan forced		-
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0,80
Energy consumption (electricity) - fan forced	kWh/cycle	-
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	72
This oven complies with EN 60350-1		
<p>Energy Saving Tips</p> <p>Oven</p> <ul style="list-style-type: none"> <li>- Cook the meals together, if possible.</li> <li>- Keep the pre-heating time short.</li> <li>- Do not elongate cooking time.</li> <li>- Do not forget to turn-off the oven at the end of cooking.</li> <li>- Do not open oven door during cooking period.</li> </ul>		

Brand		
Model		SE50S SE60S
Type of Hob		Electric
Number of Cooking Zones		4
Heating Technology-1		Hotplate
Size-1	cm	Ø14,5
Energy Consumption-1	Wh/kg	193,0
Heating Technology-2		Hotplate
Size-2	cm	Ø14,5
Energy Consumption-2	Wh/kg	193,0
Heating Technology-3		Hotplate
Size-3	cm	Ø18,0
Energy Consumption-3	Wh/kg	193,0
Heating Technology-4		Hotplate
Size-4	cm	Ø18,0
Energy Consumption-4	Wh/kg	194,0
Energy Consumption of Hob	Wh/kg	193,3
This hob complies with EN 60350-2		
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.		