

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014

		Position	Symbol	Value	Unit
Model identification				YLI 61 BG	
Type of hob:				Electric Hob	
Number of cooking zones and/or areas	zones			4	
	areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			X	
	Induction cooking cooking areas				
	radiant cooking zones				
	solid plates				
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm		Rear left	∅	18,0	cm
		Rear central	∅	-	cm
		Rear right	∅	18,0	cm
		Central left	∅	-	cm
		Central central	∅	-	cm
		Central right	∅	-	cm
		Front left	∅	18,0	cm
		Front central	∅	-	cm
		Front right	∅	16,0	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm		Rear left	L	-	cm
			W	-	
		Rear central	L	-	cm
			W	-	
		Rear right	L	-	cm
			W	-	
		Central left	L	-	cm
			W	-	
		Central central	L	-	cm
			W	-	
		Central right	L	-	cm
			W	-	
Front left	L	-	cm		
	W	-			
Front central	L	-	cm		
	W	-			
Front right	L	-	cm		
	W	-			
Energy consumption for cooking zone or area calculated per kg		Rear left	E _{Electric cooking}	196,2	Wh/kg
		Rear central	E _{Electric cooking}	-	Wh/kg
		Rear right	E _{Electric cooking}	189,0	Wh/kg
		Central left	E _{Electric cooking}	-	Wh/kg
		Central central	E _{Electric cooking}	-	Wh/kg
		Central right	E _{Electric cooking}	-	Wh/kg
		Front left	E _{Electric cooking}	187,0	Wh/kg
		Front central	E _{Electric cooking}	-	Wh/kg
		Front right	E _{Electric cooking}	202,7	Wh/kg
Energy consumption for the hob calculated per kg			E _{Electric hob}	193,7	Wh/kg

Standard applied : EN 60350-2 Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

Suggestions for Energy Saving:

- To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.
- Use pans whose diameter is as large as the graphic of the zone selected.

These information are to be considered as part of the appliance user manual.