		PRODUCT FICHE	
Energy	Label Direct	ive EU2010/30/EU-No65/2014 of avens	
Brand		BLOMBERG	
Model		HKN64W	
Energy Efficiency Inde	ex per cavity	EEI cavity	104.8
Energy efficiency clas Energy consumption (entional per cycle	A
			0.88
Energy consumption (kWh)-Forced air convection per cycle			
Jsable volume (litres)			69 2.0
Number of cavity		Electrical	2.0 X
Heat source per cavity	y	Gas	
		RUCTION BOOKLET	
		DUCT INFORMATION	
Brand Compty wit	n EU directiv	re 2009/125/EC - Regulation No 66/2014 BLOMBERG	
Model		HKN64W	
Type of oven		Free Standing Built-in	Х
Mass of the appliance	(M) (Net We		61.2
Number of cavity	(m) (net me	igit/ ig	2.0
		Electrical	Х
Heat source per cavity	y	Gas Mix	
Jsable volume (litres)			69
cavity of an electric he cavity(kWh/cycle)(ele	eated oven o ctric final en	equired to heat a standardised load in a luning a cycle in conventional mode per ergy)EC electric cavity	
		eat a standardised load in a cavity of an e in fan-forced mode per ergy) EC electric cavity	0.88
Energy consumption r cavity of an oven duri [kWh/cycle](gas final	equired to h ng a cycle in energy) EC	eat a standardised load in a gas-fired conventional mode per cavity (MJ/cycle) gas cavity (1)	
		100000000000000000000000000000000000000	
Energy consumption r	equired to h	eat a standardised load in a gas-fired	
cavity of an oven duri (kWh/cycle)(gas final	ng a cycle in energy) EC	fan-forced mode per cavity (MJ/cycle) gas cavity (1)	
F F/F: 1.1		·	104,8
Energy Efficiency Inde	ex per cavity Informatio	n for domestic electric hobs	104,8
Comply wit	th EU directi	ve 2009/125/EC - Regulation No 66/2014	
Brand Model		BLOMBERG HKN64W	
		Electrical	Х
Type of hob		Gas	
Number of cooking Zo	one and or a	Mix	4
	Radiant Co		×
Heating Technology	Induction C	ooking Zone	
	Solid Plates	s Cooking Zone	
For circular cooking z			
area: diameter of useful surface area per electric heated cooking		Front Left Zone	18
	ful surface		
zone rounded to the r	ful surface ed cooking	Rear Left Zone Front Right Zone	14
zone rounded to the r	ful surface ed cooking	Rear Left Zone Front Right Zone Rear Right Zone	
zone rounded to the r	ful surface ed cooking	Rear Left Zone Front Right Zone Rear Right Zone Right Zone	14
zone rounded to the r	ful surface ed cooking	Rear Left Zone Front Right Zone Rear Right Zone Right Zone Right Zone Center Zone	14
zone, rounded to the r mm (Ø/cm)	ful surface ad cooking nearest 5	Rear Left Zone Front Right Zone Rear Right Zone Right Zone Center Zone Left Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookin	ful surface ad cooking nearest 5	Rear Left Zone Front Right Zone Rear Right Zone Right Zone Right Zone Center Zone Left Zone Front Left Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and widtl	ful surface ad cooking nearest 5 ng zones or h of useful	Rear Left Zone Front Right Zone Rear Right Zone Right Zone Center Zone Left Zone Front Left Zone Rear Left Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookis areas: length and widtl surface area per electr	ful surface ed cooking nearest 5 ng zones or h of useful ric heated	Rear Left Zone From Right Zone Rear Right Zone Rear Right Zone Center Zone Left Zone Left Zone Rear Left Zone Rear Left Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookis areas: length and widtl surface area per electr	ful surface ed cooking nearest 5 ng zones or h of useful ric heated	Rear Left Zone Front Right Zone Rear Right Zone Right Zone Right Zone Center Zone Left Zone Front Left Zone Rear Left Zone Front Right Zone Front Right Zone Rear Right Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookis areas: length and widtl surface area per electr	ful surface ed cooking nearest 5 ng zones or h of useful ric heated	Rear Left Zone Front Right Zone Raar Right Zone Raar Right Zone Right Zone Left Zone Left Zone Front Left Zone Rear Left Zone Front Right Zone Rear Right Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookis areas: length and widtl surface area per electr	ful surface ed cooking nearest 5 ng zones or h of useful ric heated	Rear Left Zone From Right Zone Rear Right Zone Rear Right Zone Center Zone Left Zone Left Zone Rear Left Zone Rear Left Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cookis areas: length and widtl surface area per electr	ful surface ed cooking nearest 5 ng zones or h of useful ric heated	Rear Left Zone Front Right Zone Rear Right Zone Rear Right Zone Center Zone Left Zone Left Zone Front Left Zone Front Left Zone Front Right Zone Rear Left Zone Rear Right Zone Right Zone Right Zone Right Zone Center Zone	14
zone, rounded to the r mm (Ø/cm) For non-circular cooking areas: length and width surface area per electrocoking zone or area, the nearest 5 mm (Lx\)	ful surface ad cooking nearest 5 ng zones or h of useful ric heated rounded to W)CM	Rear Left Zone Front Right Zone Rau Right Zone Rau Right Zone Gente Zone Left Zone Left Zone Left Zone Left Zone Front Left Zone Front Left Zone Front Left Zone Rear Right Zone Rear Right Zone Rear Right Zone Left Zone	14 18
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and widt surface area per elect cooking zone or area, he nearest 5 mm (Lx\u00e4)	ful surface ad cooking nearest 5 ing zones or h of useful ric heated rounded to W)CM	Rear Left Zone Front Right Zone Rear Right Zone Rear Right Zone Rear Right Zone Centez Zone Left Zone Left Zone Front Left Zone Rear Left Zone Front Left Zone Rear Left Zone Rear Right Zone Right Zone Left Zone	14 18
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and width surface area per electricooking zone or area, he nearest 5 mm (Lxh Energy consumption p	ful surface and cooking nearest 5 Ing zones or he of useful ric heated rounded to W)CM Deer cooking and per kg EC	Reat Left Zone Friort Right Zone Rear Pright Zone Rear Left Zone Left Zone Left Zone Left Zone Left Zone Rear Left Zone Rear Left Zone Left Zone Rear Left Zone	14 18
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and width surface area per electricooking zone or area, he nearest 5 mm (Lxh Energy consumption p	ful surface and cooking nearest 5 Ing zones or he of useful ric heated rounded to W)CM Deer cooking and per kg EC	Real Left Zone Front Right Zone Rear Edge Zone Rear Edge Zone Goldt Zone Goldt Zone Goldt Zone Left Zone Front Left Zone Front Left Zone Rear Left Zone Rear Left Zone Rear Left Zone Rear Edge Zone Rear Spirit Zone Rear Spirit Zone Rear Spirit Zone Goldt Zone Front Right Zone	14 18 - - - - 194,3 194,1 194,1
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and width surface area per electricooking zone or area, he nearest 5 mm (Lxh Energy consumption p	ful surface and cooking nearest 5 Ing zones or he of useful ric heated rounded to W)CM Deer cooking and per kg EC	Roat Left Zone Front Right Zone Gas Public Zone Gas Public Zone Gas Public Zone Gas Public Zone Center Zone Left Zone Front Left Zone Gas Left Zone	14 18
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and width surface area per electrocoking zone or area, the nearest 5 mm (Lx). Energy consumption p zone or area calculate	ful surface and cooking nearest 5 Ing zones or he of useful ric heated rounded to W)CM Deer cooking and per kg EC	Reat Left Zone Friort Right Zone Rear Pright Zone Rear Left Zone Left Zone Left Zone Left Zone Left Zone Rear Left Zone Rear Left Zone Left Zone Rear Left Zone	14 18 - - - - 194,3 194,1 194,1
zone, rounded to the r mm (Ø/cm) For non-circular coeki areas length and width ourface area per election cooking zone of area, the nearest 5 mm (LX) Energy consumption p zone or area calculate electric cooking While	ful surface and cooking nearest 5 Ing zones or he of useful ric heated rounded to W)CM Deer cooking and per kg EC	Roat Left Zone Front Right Zone Gas Public Zone Gas Public Zone Gas Public Zone Gas Public Zone Center Zone Left Zone Front Left Zone Gas Left Zone	14 18 - - - - 194,3 194,1 194,1
zone, rounded to the r mm (Ø/cm) For non-circular cookin areas: length and width surface area per electrocoking zone or area, the nearest 5 mm (Lx). Energy consumption p zone or area calculate	ful surface and cooking nearest 5 Ing zones or he of useful ric heated rounded to W)CM Deer cooking and per kg EC	Roat Left Zone Front Right Zone Gar Eugle Zone Gar Eugle Zone Left Zone Left Zone Left Zone Front Left Zone Roat Left Zone Roat Left Zone Front Left Zone Roat Left Zone Gard Zone Left Zone Gard Zone Left Zone Gard Zone Left Zone Left Zone Gard Zone Left Zone Left Zone Left Zone Right Zone Gard Left Zone Roat Left Zone Gard Zone Context Zone Context Zone Roat Left	14 18 - - - - 194,3 194,1 194,1
zone, rounded to the r mm (Ø/cm) For non-circular cookin greas length and wolf cooking zone or area, the nearest 5 mm (Lxt. Energy consumption groups or area, zone or area calculate electric cooking Whyke	ful surface ad cooking nearest 5 and cooking nearest 5 and cooking nearest or the full full full full full full full ful	Real Left Zone Front Right Zone Rear Leight Zone Rear Leight Zone Goldt Zone Goldt Zone Goldt Zone Goldt Zone Front Left Zone Front Left Zone Front Left Zone Rear Left Zone Goldt Zone Rear Left Zone Rear Left Zone Goldt Zone Rear Left Zone Goldt Zone	14 18
zone, rounded to the r mm (Ø/cm) For non-circular cookin greas length and wolf cooking zone or area, the nearest 5 mm (Lxt. Energy consumption groups or area, zone or area calculate electric cooking Whyke	ful surface ad cooking nearest 5 and cooking nearest 5 and cooking nearest or the full full full full full full full ful	Roat Left Zone Front Right Zone Gar Eugle Zone Gar Eugle Zone Left Zone Left Zone Left Zone Front Left Zone Roat Left Zone Roat Left Zone Front Left Zone Roat Left Zone Gard Zone Left Zone Gard Zone Left Zone Gard Zone Left Zone Left Zone Gard Zone Left Zone Left Zone Left Zone Right Zone Gard Left Zone Roat Left Zone Gard Zone Context Zone Context Zone Roat Left	14 18 - - - - 194,3 194,1 194,1

(1) 1 kWh/cycle = 3,6 MJ/cycle.

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PRODUCT FICHE Energy Label Directive FU2010/30/FU-No65/2014 of ovens

Energy Label D	Pirective EU2010/30/EU-No65/2014 of ovens	
Brand	BLOMBERG	
Model	HKN64W	
Energy Efficiency Index per c	avity EEI cavity	99.8
Energy efficiency class		Α
Energy consumption (kWh)-Conventional per cycle (1)		
Energy consumption (kWh)-Forced air convection per cycle (1)		
Usable volume (litres)		
Number of cavity		2.0
	Electrical	X
Heat source per cavity	Gas	
81 100	Mix	
	PRODUCT INFORMATION	
Comply with EU di	rective 2009/125/EC - Regulation No 66/2014	
Brand	BLOMBERG	
Model	HKN64W	
and the	Free Standing	×
Type of oven	Built-in	
Mass of the appliance(M) (Ne		61.2
Number of cavity		2.0
	Electrical	Х
Heat source per cavity	Gas	
BOOK OF THE PARTY	Mix	
Usable volume (litres)		36
Energy consumption (electric cavity of an electric heated or cavity(kWh/cycle)(electric fin	ity) required to heat a standardised load in a ren during a cycle in conventional mode per al energy) EC electric cavity	0.70
	to heat a standardised load in a cavity of an cycle in fan-forced mode per all energy) EC electric cavity	
Energy consumption required cavity of an oven during a cy (MJ/cycle) (RWh/cycle)(gas fi	to heat a standardised load in a gas-fired de in conventional mode per cavity nal energy) EC gas cavity (1)	
	to heat a standardised load in a gas-fired cle in fan-forced mode per cavity (MJ/cycle) EC gas cavity (1)	
		l

Energy Efficiency Index per cavity EEI cavity (1) 1 kWh/cycle = 3,6 MJ/cycle.