

# product information sheet

Trade Mark	Zanussi
Model	ZCK66350BA 948905169
Energy Efficiency index EEI – Top Oven	105.6
Energy Efficiency index EEI – Main Oven	95.4
Energy Efficiency Class – Top Oven	A
Energy Efficiency Class – Main Oven	A
Energy consumption with a standard load, conventional mode (kWh/cycle) – Top Oven	0.75
Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven	0.83
Number of cavities	2
Heat source	Electricity
Volume (l) – Top Oven	39
Volume (l) - Main Oven	77

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

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			ZCK66350BA 948905169	
Type of hob			Hob inside Freestanding Cooker	
Number of gas burners				
Energy efficiency per gas burner	Left Front - Rapid Burner	EE <sub>gas burner</sub>	55,0	%
	Left Rear - Semi Rapid Burner	EE <sub>gas burner</sub>	55.6	%
	Right Front - Auxiliary Burner	EE <sub>gas burner</sub>	N/A	%
	Right Rear - Semi Rapid Burner	EE <sub>gas burner</sub>	55.6	%
Energy efficiency for the gas hob		EE <sub>gas hob</sub>	55.4	%

### EN 30-2-1: Domestic cooking appliances burning gas - Part 2-1 : Rational use of energy - General"

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

- Before use, make sure that the burners and pan supports are assembled correctly.
- Use cookware with diameters applicable to the size of burners.
- Center the pot on the burner.
- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- If it is possible, use a pressure cooker. Refer to its user manual."

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

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			ZCK66350BA 948905169	
Type of oven			Oven inside freestanding cooker	
Mass of the appliance		M	63,0	Kg
Number of cavities			2	
Heat source per cavity (electricity or gas)			Electrical	
Volume per cavity	Top Oven	V	39	L
	Main Oven	V	77	L
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	Top Oven	EC <sup>electric cavity</sup>	0.75	kwh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	Main Oven	EC <sup>electric cavity</sup>	0.83	kwh/cycle
Energy Efficiency Index per cavity	Top Oven	EEI <sub>cavity</sub>	105.6	
	Main Oven	EEI <sub>cavity</sub>	95.4	

### EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance

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

- Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal cookware to improve energy saving.
- When possible, do not preheat the oven before cooking.
- Keep breaks between baking as short as possible when you prepare a few dishes at one time.
- Other information available on chapter "Energy Efficiency" of User Manual