

Electric and gas cooking surfaces:

Thisappliancecomplies with the eco-design requirements of Regulation (EU) No.65/2014, which supplements Directive 2010/30/EU, in accordance with EN 60350-2, EN 15181 and EN 50564.

ENERGYSAVING TIPS

Make the most of your hotplate's residual heat by switching off castiron hotplates 10 minutes before the end of your cooking time and glass ceramic hotplates 10 minutes and 10 minutes are supported by the second secon

The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult toremove. Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption

Use purely flat pots and pans

If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

Product information complies with Commission D	elegated Regulation (EU)	No. 66/2014		
	Symbol	Value	Unit	
Brand	-,	Kaiser		
Identification of the model		KCT 6703 F		
Type of surface cooking		Electric		
Number of cooking zones and/or areas		4		
Heating technology (induction cooking zones and cooking	areas, radiant cooking z	ones and solid plate)		
Rear left		RADIANT		
Rear centre		Х		
Rear right		RADIANT		
Centre left		Х		
Centre centre		Х		
Centre right		Х		
Front left		RADIANT		
Front centre		Х		
Front right		RADIANT		
For circular cooking areas: diameter of the useful su	rface area for electrically-	heated cooking		
Rear left	Ø	16.5	cm	
Rear centre	Ø	X.X	cm	
Rear right	Ø	20.0	cm	
Centre left	Ø	X.X	cm	
Centre centre	Ø	X.X	cm	
Centre right	ø	X.X	cm	
Front left	ø	12.0 / 17.5 / 23.0	cm	
Front centre	Ø	X.X	cm	
Front right	Ø	16.5	cm	
For non-circular cooking areas: length and width of the use	ful surface area for electr	ically-heated cooking		
Rear left	LWidth	X.X/ X.X	cm	
Rear centre	LWidth	X.X/ X.X	cm	
Rear right	LWidth	X.X/ X.X	cm	
Centre left	LWidth	X.X/ X.X	cm	
Centre centre	LWidth	X.X/ X.X	cm	
Centre right	LWidth	X.X/ X.X	cm	
Front left	LWidth	X.X/ X.X	cm	
Front centre	LWidth	X.X/ X.X	cm	
Front right	LWidth	X.X/ X.X	cm	
Energy consumption for cooking zone				
Rear left	EC electric cooking	187.1	Wh/Kg	
Rear centre	EC electric cooking	X.X	Wh/Kg	
Rear right	EC electric cooking	178.5	Wh/Kg	
Centre left	EC electric cooking	X.X	Wh/Kg	
Centre centre	EC electric cooking	X.X	Wh/Kg	
Centre right	EC electric cooking	X.X	Wh/Kg	
Front left	EC electric cooking	200.6	Wh/Kg	
Front centre	EC electric cooking	X.X	Wh/Kg	
Front right	EC electric cooking	188.3	Wh/Kg	
Energy consumption for cooking zone or area, calculated per kg	EC electric cooking surface	189.975	Wh/Kg	
Number ofgas-powered burners		X.X		
Energy efficiency for g	jas burner	· · · · · · · · · · · · · · · · · · ·		
Rear left	EEgas burner	X.X		
Rear centre	EEgas burner	X.X		
Rear right	EEgas burner	X.X		
Centre left	EEgas burner	X.X		
Centre centre	EEgas burner	X.X		
Centre right	EEgas burner	X.X		
Front left	EEgas burner	X.X		
Front centre	EEgas burner	X.X		
Front right	EEgas burner	X.X		
Energy efficiency for the gas cooking surface	EE gas cooking	X.X		
	surface			