

Electric and gas cooking surfaces

This appliance complies 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.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching off cast iron hot plates 10 minutes before the end of your cooking time and glass ceramic hot plates 5 minutes before the end of cooking time.

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

The base of your port of part should cover the not plate. If it is smaller, precious energy will be wasted and pots that boll over leave encrusive remains that can be difficult to remove.

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 Delegated Regulation (EU) No. 66/2	014
		Value Unit
Brand	ŀ	Kaiser
dentification of the model	KC ⁻	T 6715 F Ära
ype of surface cooking	E	Electric
lumber of cooking zones and/or areas		4
Heating technology (induction cooking zone	es and cooking areas, radiant cooking zones and	solid plate)
Rear left	RA	DIANT
Rear centre		X
Rear right	RA	DIANT
Centre left		X
Centre centre		X
Centre right		X
ront left	RA	DIANT
ront centre		X
ront right	RA	DIANT
For circular cooking areas: diameter of	of the useful surface area for electrically-heated of	ooking
Rear left	Ø	16.5 cm
Rear centre	Ø	X.X cm
Rear right	Ø	X.X cm
Centre left	ø	X.X cm
Centre centre	o o	X.X cm
Centre right	ø	X.X cm
Front left		/17.5/23.0 cm
Front centre	Ø 12.0	X.X cm
ront right	o o	16.5 cm
	vidth of the useful surface area for electrically-he	
Rear left		.X / X.X cm
Rear centre		X/XX cm
Rear right		/ 16.5(oval) cm
Centre left		X/XX cm
Centre centre		X/X.X cm
Centre right		X/X.X cm
Front left		.X / X.X cm
Front centre		.X / X.X cm
Front right		.X / X.X cm
	r cooking zone or area, calculated per kg	X/X.X CIII
		92.34 Wh/Kg
Rear left Rear centre		·
Rear right	EC electric cooking EC electric cooking	X.X Wh/Kg 206.8 Wh/Kg
Centre left Centre centre	EC electric cooking	X.X Wh/Kg X.X Wh/Kg
	EC electric cooking	
Centre right	EC electric cooking	X.X Wh/Kg
Front left	Ü	187.1 Wh/Kg
Front centre	EC electric cooking	X.X Wh/Kg
Front right		92.34 Wh/Kg 4.645 Wh/Kg
Energy consumption for cooking zone or area, calculated per kg	EC electric cooking 19 surface	4.645 Wn/Kg
Number of gas-powered burners		X.X
	efficiency for gas burner	V.V.
Rear left	EE gas burner	X.X
Rear centre	EE gas burner	X.X
Rear right	EE gas burner	X.X
Centre left	EE gas burner	X.X
Centre centre	EE gas burner	X.X
Centre right	EE gas burner	X.X
Front left	EE gas burner	X.X
ront centre	EE gas burner	X.X
ront right	EE gas burner	X.X
Energy efficiency for the gas cooking surface	EE gas cooking	X.X
	surface	1