

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

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 Commi	ssion Delegated Regulation (FU)	No. 66/2014		
1 Toddet miermatien compiles wan commi	Symbol	Value	Unit	
Brand	Cymbol	Kaiser	Onit	
Identification of the model		KCT 7797 FI RotEm		
EmType of surface cooking		Electric		
Number of cooking zones and/or areas		5		
Heating technology (induction cooking zones and	cooking areas radiant cooking a			
Rear left	booking areas, radiant cooking 20	INDUCTION		
Rear centre		X		
Rear right		INDUCTION		
Centre left		Х		
Centre centre		INDUCTION		
Centre right		X		
Front left		INDUCTION		
Front centre		X		
Front right		INDUCTION		
For circular cooking areas: diameter of the us	enful surface area for electrically-			
Rear left	Ø	18.0	cm	
Rear centre	Ø	X.X	cm	
Rear right	Ø	18.0	cm	
Centre left	Ø	X.X	cm	
Centre centre	Ø	21.0	cm	
Centre centre Centre right	Ø	X.X	cm	
Front left	Ø	18.0	cm	
Front centre	Ø	X.X	cm	
Front right	Ø	18.0	cm	
For non-circular cooking areas: length and width of			GIII	
Rear left	L Width	X.X / X.X	cm	
Rear centre	L Width	X.X / X.X	cm	
Rear right	L Width	X.X / X.X	cm	
Centre left	L Width	X.X / X.X	cm	
Centre centre	L Width	X.X / X.X	cm	
Centre centre	L Width	X.X / X.X	cm	
Front left	L Width	X.X / X.X	cm	
Front centre	L Width	X.X / X.X	cm	
Front right	L Width	X.X / X.X	cm	
	ng zone or area, calculated per kg		GIII	
Rear left	EC electric cooking	203.3	Wh/Kg	
Rear centre	EC electric cooking	X.X	Wh/Kg	
Rear right	EC electric cooking	186.5	Wh/Kg	
Centre left	EC electric cooking	X.X	Wh/Kg	
Centre centre	EC electric cooking	186.6	Wh/Kg	
Centre centre Centre right	EC electric cooking	X.X	Wh/Kg	
Front left	EC electric cooking	187.3	Wh/Kg	
Front centre	EC electric cooking	X.X	Wh/Kg	
Front right	EC electric cooking	188.6	Wh/Kg	
Energy consumption for cooking zone or area, calculated per kg	EC electric cooking	190.46	Wh/Kg	
Energy consumption for cooking zone of area, calculated per kg	surface	190.40	WII/Kg	
Number of gas-powered burners		X.X		
	cy for gas burner			
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		
	EE gas burner	X.X		
Front left	LL gas barrior			
Front centre	EF das hurner	XX		
Front centre	EE gas burner	X.X X X		
	EE gas burner EE gas burner EE gas cooking	X.X X.X X.X		