

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 Commission Delegated Regulation (EU) No. 66/2014			
	Symbol	Value	U
Identification of the model	Kaiser KCG 4380 Turbo		
Type of surface cooking	Gas - Glass		
Number of cooking zones and/or areas	3		
Heating technology (induction cooking zones and cooking areas, radiant cooking zones and solid plate)			
Rear left		X	
Rear centre		X	
Rear right		X	
Centre left		X	
Centre centre		X	
Centre right		X	
Front left		X	
Front centre		X	
Front right		X	
For circular cooking areas: diameter of the useful surface area for electrically-heated cooking			
Rear left	∅	X.X	c
Rear centre	∅	X.X	c
Rear right	∅	X.X	c
Centre left	∅	X.X	c
Centre centre	∅	X.X	c
Centre right	∅	X.X	c
Front left	∅	X.X	c
Front centre	∅	X.X	c
Front right	∅	X.X	c
For non-circular cooking areas: length and width of the useful surface area for electrically-heated cooking			
Rear left	L Width	X.X / X.X	c
Rear centre	L Width	X.X / X.X	c
Rear right	L Width	X.X / X.X	c
Centre left	L Width	X.X / X.X	c
Centre centre	L Width	X.X / X.X	c
Centre right	L Width	X.X / X.X	c
Front left	L Width	X.X / X.X	c
Front centre	L Width	X.X / X.X	c
Front right	L Width	X.X / X.X	c
Energy consumption for cooking zone or area, calculated per kg			
Rear left	EC electric cooking	X.X	Wh/
Rear centre	EC electric cooking	X.X	Wh/
Rear right	EC electric cooking	X.X	Wh/
Centre left	EC electric cooking	X.X	Wh/
Centre centre	EC electric cooking	X.X	Wh/
Centre right	EC electric cooking	X.X	Wh/
Front left	EC electric cooking	X.X	Wh/
Front centre	EC electric cooking	X.X	Wh/
Front right	EC electric cooking	X.X	Wh/
Energy consumption for cooking zone or area, calculated per kg	EC electric cooking surface	X.X	Wh/ Kg
Number of gas-powered burners		3	
Energy efficiency for gas burner			
Rear left	EE gas burner	X.X	
Rear centre	EE gas burner	54.1%	
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	53.5%	
Front left	EE gas burner	X.X	
Front centre	EE gas burner	X.X	
Front right	EE gas burner	X.X	
Energy efficiency for the gas cooking surface	EE gas cooking surface	53.5%	