

Produktinformasjon i henhold til Delegert kommisjonsforordning (EU) nr. 65/2014

Varemerke	Electrolux
Modell	EKC6051FOW, PNC947941029
Energieffektivitetsindeks EEI - Hovedstekeovn	105.9
Energieffektivitetsklasse - Hovedstekeovn	A
Energiforbruk med standard matmengde, over- og undervarme (kWh/syklus) – Hovedstekeovn	0.95
Energiforbruk med standard matmengde, viftetvun- get modus (kWh/cycle) – Hovedstekeovn	0.9
Antall hulrom	1
Varmekilde	Elektrisitet
Volum (l) - Hovedstekeovn	72

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Attribute Name	Position	Symbol	Value	Unit
Model Denomination			EKC6051FOW, PNC947941029	
Type of hob			Hob inside Freestanding Cooker	
Number of electric cooking zones			4	
Number of electric cooking areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area			Radiant Heater	
Energy consumption per cooking zone or area calculated per kg	Left Front	EC _{electric cooking}	182.3	Wh/kg
	Left Rear	EC _{electric cooking}	181.8	Wh/kg
	Right Front	EC _{electric cooking}	181.8	Wh/kg
	Right Rear	EC _{electric cooking}	182.1	Wh/kg
Energy consumption for the hob calculated per kg		EC _{electric hob}	182	Wh/kg

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Attribute Name	Position	Symbol	Value	Unit
Model Denomination			EKC6051FOW, PNC947941029	
Type of oven			Oven inside freestanding cooker	
Mass of the appliance		M	58,0	Kg
Number of cavities			1	
Heat source per cavity (electricity or gas)			ELEKTRISK	
Volume per cavity	-	V	72	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)	-	EC ^{electric cavity}	0.95	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)	-	EC ^{electric cavity}	0.90	kwh/cycle
Energy Efficiency Index per cavity	-	EEI _{cavity}	105.9	

EN 60350-1 – Elektriske kjøkkenapparater – Del 1: Typer, ovner, dampovner og griller – metoder for måling av ytelse.