## product information sheet

| Trade Mark   | AEG                  |
|--|----------------------|
| Model  | CKB56480BW 943005332 |
| Energy Efficiency index EEI – Main Oven  | 94.9                 |
| Energy Efficiency Class – Main Oven  | A                    |
| Energy consumption with a standard load, conventional mode(kWh/cycle)  – Main Oven | 0.84                 |
| Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven   | 0.75                 |
| Number of cavities   | 1                    |
| Heat source  | Electricity          |
| Volume (I) - Main Oven   | 58                   |

## Product information according to Commission regulation (EU) No 66/2014

| Attribute Name                    | Position                       | Symbol       | Value                                | Unit |
|-----------------------------------|--------------------------------|--------------|--------------------------------------|------|
| Model Denomination                |                                |              | CKB56480BW<br>943005332              |      |
| Type of hob                       |                                |              | Hob inside<br>Freestanding<br>Cooker |      |
| Number of gas burners             |                                |              | 4                                    |      |
| Energy efficiency per gas burner  | Left Middle -                  | EEgas burner | 55.5                                 | %    |
|                                   | Right Middle -<br>SecGenRFCook | EEgas burner | 55.3                                 | %    |
|                                   | Right Middle -                 | EEgas burner | 55.3                                 | %    |
| Energy efficiency for the gas hob |                                | EEgas hob    | 55.3666666666<br>67                  | %    |

EN 30-2-1: Domestic cooking appliances burning gas - Part 2-1: Rational use of energy - General"

Suggestions for a correct use in order to reduce the environmental impact:

- · Before use, make sure that the burners and pan supports are assembled correctly.
- Use cookware with diameters applicable to the size of burners.
- · Center the pot on the burner.
- · When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- If it is possible, use a pressure cooker. Refer to its user manual."

## Product information according to Commission regulation (EU) No 66/2014

| Attribute Name  | Position | Symbol            | Value                           | Unit      |
|---|----------|-------------------|---------------------------------|-----------|
| Model Denomination  |          |                   | CKB56480BW<br>943005332         |           |
| Type of oven  |          |                   | Oven inside freestanding cooker |           |
| Mass of the appliance   |          | M                 | 43,0                            | Kg        |
| Number of cavities  |          |                   | 1                               |           |
| Heat source per cavity (electricity or gas)   |          |                   | Electrical                      |           |
| Volume per cavity   | -        | V                 | 58                              | 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) | -        | ECelectric cavity | 0.84                            | 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)                 | -        | ECelectric cavity | 0.75                            | kwh/cycle |
| Energy Efficiency Index per cavity  | -        | EEIcavity         | 94.9                            |           |

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance

Suggestions for a correct use in order to reduce the environmental impact:

- Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal cookware to improve energy saving.
- When possible, do not preheat the oven before cooking.
- Keep breaks between baking as short as possible when you prepare a few dishes at one time.
- Other information available on chapter "Energy Efficiency" of User Manual