product information sheet

Trade Mark	Zanussi
Model	ZCV69360WA 948904318
Energy Efficiency index EEI – Top Oven	105.6
Energy Efficiency index EEI – Main Oven	95.3
Energy Efficiency Class – Top Oven	A
Energy Efficiency Class – Main Oven	A
Energy consumption with a standard load, conventional mode (kWh/cycle) – Top Oven	0.75
Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven	0.82
Number of cavities	2
Heat source	Electricity
Volume (l) – Top Oven	39
Volume (l) - Main Oven	73

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

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			ZCV69360WA 948904318	
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	$EC_{electric\ cooking}$	177.3	Wh/kg
	Left Rear	$EC_{electric\ cooking}$	180.3	Wh/kg
	Right Front	$EC_{electric\ cooking}$	180.3	Wh/kg
	Right Rear	$EC_{electric\ cooking}$	179.4	Wh/kg
Energy consumption for the hob calculated per kg		$EC_{electric\ hob}$	179.3	Wh/kg

EN 60350-2 - Household electric cooking appliances -- Part 2: Hobs - Methods for measuring performance"

Suggestions for a correct use in order to reduce the environmental impact:
• When you heat up water, use only the amount you need.
• If it is possible, always put the lids on the cookware.
• Before you activate the cooking zone put the cookware on it.
• Put the smaller cookware on the smaller cooking zones.
• Put the cookware directly in the centre of the cooking zone.
• Use the residual heat to keep the food warm or to melt it."

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

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			ZCV69360WA 948904318	
Type of oven			Oven inside freestanding cooker	
Mass of the appliance		M	60,0	Kg
Number of cavities			2	
Heat source per cavity (electricity or gas)			Electrical	
Volume per cavity	Top Oven	V	39	L
	Main Oven	V	73	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)	Top Oven	$EC_{electric\ cavity}$	0.75	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)	Main Oven	$EC_{electric\ cavity}$	0.82	kwh/cycle
Energy Efficiency Index per cavity	Top Oven	EEI_{cavity}	105.6	
	Main Oven	EEI_{cavity}	95.3	

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