

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 | Unit |
| Identification of the model | Kaiser KCT 6385 Em | | |
| Type of surface cooking | Electric | | |
| Number of cooking zones and/or areas | 4 | | |
| Heating technology (induction cooking zones and cooking areas, radiant cooking zones and solid plate) | | | |
| Rear left | | RADIANT | |
| Rear centre | | X | |
| Rear right | | RADIANT | |
| Centre left | | X | |
| Centre centre | | X | |
| Centre right | | X | |
| Front left | | RADIANT | |
| Front centre | | X | |
| Front right | | RADIANT | |
| For circular cooking areas: diameter of the useful surface area for electrically-heated cooking | | | |
| Rear left | ∅ | 14.0 | cm |
| Rear centre | ∅ | X.X | cm |
| Rear right | ∅ | X.X | cm |
| Centre left | ∅ | X.X | cm |
| Centre centre | ∅ | X.X | cm |
| Centre right | ∅ | X.X | cm |
| Front left | ∅ | 14.0 / 21.0 | cm |
| Front centre | ∅ | X.X | cm |
| Front right | ∅ | 14.0 | cm |
| 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 | cm |
| Rear centre | L Width | X.X / X.X | cm |
| Rear right | L Width | 25.0 / 14.0 (Oval) | cm |
| Centre left | L Width | X.X / X.X | cm |
| Centre centre | L Width | X.X / X.X | cm |
| Centre right | 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 |
| Energy consumption for cooking zone or area, calculated per kg | | | |
| Rear left | EC electric cooking | 209.3 | Wh/Kg |
| Rear centre | EC electric cooking | X.X | Wh/Kg |
| Rear right | EC electric cooking | 183.2 | Wh/Kg |
| Centre left | EC electric cooking | X.X | Wh/Kg |
| Centre centre | EC electric cooking | X.X | Wh/Kg |
| Centre right | EC electric cooking | X.X | Wh/Kg |
| Front left | EC electric cooking | 194.7 | Wh/Kg |
| Front centre | EC electric cooking | X.X | Wh/Kg |
| Front right | EC electric cooking | 209.3 | Wh/Kg |
| Energy consumption for cooking zone or area, calculated per kg | EC electric cooking surface | 199.2 | Wh/Kg |
| Number of gas-powered burners | | X.X | |
| Energy efficiency 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 | |
| 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 | X.X | |