Product Fiche compliant to commission delegated regulation (EU) No 65/2014			
Brand	HOTPOINT		
Model	CH60GTCF		
EEI [%] Energy Efficiency Index - Main cavity 1)	81.5		
EEI [%] Energy Efficiency Index - Secondary cavity 1)	99.23045768		
Energy Efficiency Class - Main cavity 2)	A+		
Energy Efficiency Class - Secondary cavity 2)	A		
Energy consumption in conventional mode [kWh/cycle] - Main cavity 3)	1.57		
Energy consumption in conventional mode [kWh/cycle] - Secondary cavity 3)	1.36		
Energy consumption in fan-forced mode [kWh/cycle] - Main cavity 3)	0		
Energy consumption in fan-forced mode [kWh/cycle] - Secondary cavity 3)	0		
Energy consumption in conventional mode [MJ/cycle] - Main cavity 3)	5.64		
Energy consumption in conventional mode [MJ/cycle] - Secondary cavity 3)	4.9		
Energy consumption in fan-forced mode [MJ/cycle] - Main cavity 3)	0		
Energy consumption in fan-forced mode [MJ/cycle] - Secondary cavity 3)	0		
Number of cavities	2		
Heat source - Main cavity	Gas		
Heat Source - Secondary cavity	Gas		
Usable volume [I] - Main cavity	77		
Usable volume [I] - Secondary cavity	32		

¹⁾ Energy Efficiency Index calculated according to the volume and energy consumption for each cavity.

³⁾ Based on the results of standards tests that simulate the thermal properties of food. The consumption will depend on how the appliance is used.

Product Information compliant to commission regulation (EU) No 66/2014			
	Symbol	Value	Unit
Model identification		CH60GTCF	
Type of oven		CONVENTIO NAL	
Mass of the appliance	М	65.8	Kg
Number of cavities		2	
Heat source per cavity (electricity or gas)		Gas	
Volume per cavity - Main cavity	V	77	I
Volume per cavity - Secondary cavity	V	32	I
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) - Main cavity	ECelectric cavity	1.57	kWh/cy cle
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) - Secondary cavity	ECelectric cavity	1.36	kWh/cy cle
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 cavity	ECelectric cavity	0.00	kWh/cy cle
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) - Secondary cavity	ECelectric cavity	0.00	kWh/cy cle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Main cavity 1)	ECgas cavity	5.64	MJ/cycl e
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Main cavity	ECgas cavity	0.00	kWh/cy cle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Secondary cavity 1)	ECgas cavity	4.90	MJ/cycl e
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) - Secondary cavity	ECgas cavity	0.00	kWh/cy cle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Main cavity 1)	ECgas cavity	0.00	MJ/cycl e
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Main cavity	ECgas cavity	0.00	kWh/cy cle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) - Secondary cavity 1)	ECgas cavity	0.00	MJ/cycl e
Energy consumption required to heat a standardised load in a gas-fired cavity of an	ECgas cavity	0.00	kWh/cy

²⁾ From A+++ (low consumption) to D (high consumption).

oven during a cycle in fan-forced mode per cavity (gas final energy) - Secondary cavity			cle
Energy Efficiency Index per cavity - Main cavity	EElcavity	81.5	
Energy Efficiency Index per cavity - Secondary cavity	EElcavity	99.2	

1) 1kWh/cycle = 3,6 MJ/cycle

	Product Information compliant to commission regulation (EU) No 66/2014		
	Symbol	Format	Unit
Model identification		CH60GT CF	
Type of hob		Gas	
Number of cooking zones and/or areas		0	
Heating technology (induction cooking zones and cooking areas, radiant co	oking zones, so	lid plate)	
Left behind		Semi- Fast	
Center behind			
Right behind		Fast	
Left center			
Center center			
Right center			
Left ahead		Fast	
Center ahead			
Right ahead		Semi- Fast	
For circular cooking zones: diameter of useful surface area per electric heat	ed cooking zon	е	
Left behind	Ø	7.5	cm
Center behind	Ø	0.0	cm
Right behind	Ø	10.0	cm
Left center	Ø	0.0	cm
Center center	Ø	0.0	cm
Right center	Ø	0.0	cm
Left ahead	Ø	10.0	cm
Center ahead	Ø	0.0	cm
Right ahead	Ø	7.5	cm
For non-circular cooking zones or areas: length and width of useful surface	area ner electric	c heated	
cooking zone or area	area per electric	Lileateu	
	L; W	0.0 ; 0.0	cm
cooking zone or area			cm
cooking zone or area Left behind	L ; W	0.0 ; 0.0	
Cooking zone or area Left behind Center behind	L;W L;W	0.0; 0.0	cm
Cooking zone or area Left behind Center behind Right behind	L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0	cm
Cooking zone or area Left behind Center behind Right behind Left center	L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center	L; W L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center	L; W L; W L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead	L; W L; W L; W L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead	L; W L; W L; W L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead	L; W L; W L; W L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg	L; W L; W L; W L; W L; W L; W L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm cm
cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg Left behind	L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg Left behind Center behind	L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm cm cm
Cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg Left behind Center behind Right behind	L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm cm cm wh/Kg
Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg Left behind Right behind Left center	L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0	cm cm cm cm cm cm cm cm wh/Kg Wh/Kg
cooking zone or area Left behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg Left behind Center behind Right behind Left center Center center	L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0 0.0 0.0	cm cm cm cm cm cm cm cm wh/Kg Wh/Kg Wh/Kg
Center behind Center behind Right behind Left center Center center Right center Left ahead Center ahead Right ahead Energy consumption per cooking zone or area calculated per Kg Left behind Center behind Right behind Left center Right center Center center Kg	L; W	0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0; 0.0 0.0 0.0 0.0 0.0	cm cm cm cm cm cm cm cm wh/Kg Wh/Kg Wh/Kg Wh/Kg

	cooking		
Energy consumption for the hob calculated per Kg	ECelectric hob	0.0	Wh/Kg
Number of gas fired burners		4	
Energy efficiency per gas burner			
Left behind	EEgas burner	58.4	
Center behind	EEgas burner	0.0	
Right behind	EEgas burner	62.4	
Left center	EEgas burner	0.0	
Center center	EEgas burner	0.0	
Right center	EEgas burner	0.0	
Left ahead	EEgas burner	61.6	
Center ahead	EEgas burner	0.0	
Right ahead	EEgas burner	59.6	
Energy efficiency for the gas hob	EEgas hob	0.0	