

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
Brand		Kaiser	
Identification of the model		KCT 3721 F	
Type of surface cooking		Electric	
Number of cooking zones and/or areas		2	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones and solid plate)			
Rear left		RADIANT	
Rear centre		X	
Rear right		X	
Centre left		X	
Centre centre		X	
Centre right		X	
Front left		RADIANT	
Front centre		X	
Front right		X	
For circular cooking areas: diameter of the useful surface area for electrically-heated cooking			
Rear left	∅	16.5	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	∅	20.0/12.0	cm
Front centre	∅	X.X	cm
Front right	∅	X.X	cm
For non-circular cooking areas: length and width of the useful surface area for electrically-heated cooking			
Rear left	LWidth	X.X/ X.X	cm
Rear centre	LWidth	X.X/ X.X	cm
Rear right	LWidth	X.X/ X.X	cm
Centre left	LWidth	X.X/ X.X	cm
Centre centre	LWidth	X.X/ X.X	cm
Centre right	LWidth	X.X/ X.X	cm
Front left	LWidth	X.X/ X.X	cm
Front centre	LWidth	X.X/ X.X	cm
Front right	LWidth	X.X/ X.X	cm
Energy consumption for cooking zone or area, calculated per kg			
Rear left	EC electric cooking	186	Wh/Kg
Rear centre	EC electric cooking	X.X	Wh/Kg
Rear right	EC electric cooking	X.X	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	187	Wh/Kg
Front centre	EC electric cooking	X.X	Wh/Kg
Front right	EC electric cooking	X.X	Wh/Kg
Energy consumption for cooking zone or area, calculated per kg	EC electric cooking surface	X.X	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	