

## Energy fiche

|   |   |           |                     |
|---|---|-----------|---------------------|
|   | Brand   |           | <b>BUSH</b>         |
|   | Model   |           | <b>CTFS60SGLECW</b> |
|   | Type of Oven                                    |           | ELECTRIC            |
|   | Mass  | kg        | 42,8(+/-2)          |
| Upper Cavity  | Energy Efficiency Index - conventional          |           | -                   |
|   | Energy Efficiency Index - fan forced            |           | -                   |
|   | Energy Class                                    |           | -                   |
|   | Energy consumption (electricity) - conventional | kWh/cycle | -                   |
|   | Energy consumption (electricity) - fan forced   | kWh/cycle | -                   |
|   | Heat Source                                     |           | ELECTRIC            |
|   | Volume  | l         | 37                  |
| Lower Cavity  | Energy Efficiency Index - conventional          |           | 94,5                |
|   | Energy Efficiency Index - fan forced            |           | -                   |
|   | Energy Class                                    |           | A                   |
|   | Energy consumption (electricity) - conventional | kWh/cycle | 0,79                |
|   | Energy consumption (electricity) - fan forced   | kWh/cycle | -                   |
|   | Heat Source                                     |           | ELECTRIC            |
|   | Volume  | l         | 68                  |
|   | Number of cavities                              |           | 2                   |
|   | This oven complies with EN 60350-1              |           |                     |
| <p><b>Energy Saving Tips</b></p> <p><b>Oven</b></p> <ul style="list-style-type: none"> <li>- Cook the meals together, if possible.</li> <li>- Keep the pre-heating time short.</li> <li>- Do not elongate cooking time.</li> <li>- Do not forget to turn-off the oven at the end of cooking.</li> <li>- Do not open oven door during cooking period.</li> </ul> |   |           |                     |