


Energy fiche

Brand				
Model		NWLS60DEW NWLS60DEB NWLS60DESL		
Type of Oven		ELECTRIC		
Mass	kg	53 (+/-2)		
Energy Efficiency Index - conventional		Upper: 73.5 Lower: /		
Energy Efficiency Index - fan forced		Upper: / Lower: 94.5		
Energy Class		A		
Energy consumption (electricity) - conventional	kWh/cycle	Upper: 0.50 Lower: /		
Energy consumption (electricity) - fan forced	kWh/cycle	Upper: / Lower: 0.79		
Number of cavities		2		
Heat Source		ELECTRIC		
Volume	l	Upper: 31 Lower: 68		
This oven complies with EN 60350-1				
<p>Energy Saving Tips</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>Oven</p> <ul style="list-style-type: none"> - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking. - Do not open oven door during cooking period. </td> <td style="width: 50%; vertical-align: top;"> <p>Hob</p> <ul style="list-style-type: none"> - Use cookwares having flat base. - Use cookwares with proper size . - Use cookwares with lid. - Minimize the amount of liquid or fat. - When liquid starts boiling , reduce the setting. </td> </tr> </table>			<p>Oven</p> <ul style="list-style-type: none"> - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking. - Do not open oven door during cooking period. 	<p>Hob</p> <ul style="list-style-type: none"> - Use cookwares having flat base. - Use cookwares with proper size . - Use cookwares with lid. - Minimize the amount of liquid or fat. - When liquid starts boiling , reduce the setting.
<p>Oven</p> <ul style="list-style-type: none"> - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking. - Do not open oven door during cooking period. 	<p>Hob</p> <ul style="list-style-type: none"> - Use cookwares having flat base. - Use cookwares with proper size . - Use cookwares with lid. - Minimize the amount of liquid or fat. - When liquid starts boiling , reduce the setting. 			
Type of Hob		Electric		
Number of Cooking Zones		4		
Heating Technology-1		Ceramic		
Size-1	cm	Ø20		
Energy Consumption-1	Wh/kg	185.6		
Heating Technology-2		Ceramic		
Size-2	cm	Ø16.5		
Energy Consumption-2	Wh/kg	182.5		
Heating Technology-3		Ceramic		
Size-3	cm	Ø16.5		
Energy Consumption-3	Wh/kg	182.5		
Heating Technology-4		Ceramic		
Size-4	cm	Ø16.5		
Energy Consumption-4	Wh/kg	182.5		
Energy Consumption of Hob	Wh/kg	183.3		
This hob complies with EN 60350-2				