

Product Information Sheet according to (EU) No 65/2014

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|---|----------------------|
| Trade Mark | Electrolux |
| Model | LKR655200W 948904344 |
| Energy Efficiency index EEI – Top Oven | 105.6 |
| Energy Efficiency index EEI – Main Oven | 95.4 |
| Energy Efficiency Class – Top Oven | A |
| Energy Efficiency Class – Main Oven | A |
| Energy consumption with a standard load, conventional mode (kWh/cycle) – Top Oven | 0.75 |
| Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven | 0.83 |
| Number of cavities | 2 |
| Heat source | Electricity |
| Volume (l) – Top Oven | 39 |
| Volume (l) - Main Oven | 77 |

Product information according to Commission regulation (EU) No 66/2014

| Attribute Name | Position | Symbol | Value | Unit |
|---|-------------|--------------------------------|--------------------------------------|-------|
| Model Denomination | | | LKR655200W 948904344 | |
| Type of hob | | | Hob inside Freestanding Cooker | |
| Number of electric cooking zones | | | 4 | |
| Number of electric cooking areas | | | Hide | |
| Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) per electric cooking zone and/or area | | | Radiant Heater | |
| For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm | Left Front | ∅ | 21,0 | cm |
| | Left Rear | ∅ | 14.5 | cm |
| | Right Front | ∅ | 14.5 | cm |
| | Right Rear | ∅ | 18,0 | cm |
| Energy consumption per cooking zone or area calculated per kg | Left Front | EC _{electric cooking} | 188.1 | Wh/kg |
| | Left Rear | EC _{electric cooking} | 181.8 | Wh/kg |
| | Right Front | EC _{electric cooking} | 181.8 | Wh/kg |
| | Right Rear | EC _{electric cooking} | 192.3 | Wh/kg |
| Energy consumption for the hob calculated per kg | | EC _{electric hob} | 186 | Wh/kg |

EN 60350-2 - Household electric cooking appliances -- Part 2: Hobs - Methods for measuring performance"

Suggestions for a correct use in order to reduce the environmental impact:

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it."

Product information according to Commission regulation (EU) No 66/2014

| Attribute Name | Position | Symbol | Value | Unit |
|---|-----------|-------------------------------|---------------------------------------|-----------|
| Model Denomination | | | LKR655200W 948904344 | |
| Type of oven | | | Oven inside freestanding cooker | |
| Mass of the appliance | | M | 58,0 | Kg |
| Number of cavities | | | 2 | |
| Heat source per cavity (electricity or gas) | | | Electrical | |
| Volume per cavity | Top Oven | V | 39 | L |
| | Main Oven | V | 77 | L |
| 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) | Top Oven | EC ^{electric cavity} | 0.75 | kwh/cycle |
| 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 Oven | EC ^{electric cavity} | 0.83 | kwh/cycle |
| Energy Efficiency Index per cavity | Top Oven | EEI _{cavity} | 105.6 | |
| | Main Oven | EEI _{cavity} | 95.4 | |

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance

Suggestions for a correct use in order to reduce the environmental impact:

- Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal cookware to improve energy saving.
- When possible, do not preheat the oven before cooking.
- Keep breaks between baking as short as possible when you prepare a few dishes at one time.
- Other information available on chapter "Energy Efficiency" of User Manual