

Посібник користувача - Енергоефективність / Vadovas - Energijos vartojimo efektyvumo / Manwal ghall-Utent - Effiċjenza fl-Energija / Kézi - Energiahatékonyág / Příručka - Energetická účinnost
Prüçüka - Energetická účinnost / Manual - Eficientă Energetică / Ręczny - Efektywność energetyczna / Priručnik - Energetska efikasnost / Navodilo - Energetska učinkovitost
Εγχειρίδιο - Ενεργειακή Αποδοτικότητα / Manual - Enerji Verimliliği / Наръчник - Енергийна ефективност / Упутство - Енергетска ефикасност / Lámhleabhar Úsáideoir - Éifeachtúlacht Fuinnimh

	PF	UA	LT	MT	HU	CZ	SK	RO	PL	HR	SL	GR	TR	BG	SR	GA
S	FABER															
M	110.0357.399 P1399															
AEChood	95,6	kWh/a														
EEC	C															
FDEhood	18,1															
FDEC	C															
LHhood	73	lux/Wat														
LEC	A															
GFEhood	65,1	%														
GFEC	D															
Qmin	290	m³/h														
Qmax	560	m³/h														
Qboost	620	m³/h														
Qboost	54	dBa														
SPEmin	69	dBa														
SPEmax	71	dBa														
SPEboost																
PO	0,49	Watt														
Ps	N/A	Watt														
PI																
F	1,3															
EElhood	76,2															
Qbep	349,0	m³/h														
Pbep	370	Pa														
Qmax	620,0	m³/h														
Wbep	198,0	W														
WL	2,2	W														
Emiddle	160	lux														
Lwa	69	dBA														

ПОРАДИ ЩОДО ЕНЕРГОБЕРЕЖЕННЯ
1) На початку приготування уваривати варочну воду на мінімальній швидкості, щоб уникнути втрати теплової енергії та підвищення запалювальної здатності, топи коли чи вкрий необхідною кількістю електрики через велику кількість пари (а) Підтримувати достатню фільтрацію за допомогою фільтрації жиру та запалю.

ENGLISH TIPS
1) Before starting to cook, bring the cooking water to a boil on a low flame. This prevents the loss of heat energy and reduces the risk of fire. (a) Keep the fire at a low level to maintain a steady simmer. (a) Maintain adequate filtration using the oil filter. (a) Maintain adequate filtration using the oil filter.

СUGGERIMENTI PER IL RISPARMIO ENERGETICO
1) Prima di iniziare a cucinare, portare l'acqua a bollore su una fiamma bassa. Questo evita la dispersione di calore e riduce il rischio di incendio. (a) Mantenere il fuoco a un livello basso per mantenere una cottura regolare. (a) Mantenere un'adeguata filtrazione utilizzando il filtro olio. (a) Mantenere un'adeguata filtrazione utilizzando il filtro olio.

GYÓGELTÉS ÉS ENERGIETAKARÉKSZÁMLÁLÁS
1) A főzés megkezdése előtt forrasztasson előzetesen a főzési vizet alacsony lángon. Ez megakadályozza a hővesztést és csökkenti a tüzeségveszélyt. (a) Tartsa a tüzet alacsony szinten a folyamatos főzés érdekében. (a) Tartson megfelelő szűrést az olajtól. (a) Tartson megfelelő szűrést az olajtól.

ADVICE ON ENERGY EFFICIENCY
1) Before cooking, bring the water to a boil on a low flame. This saves energy and prevents accidents. (a) Keep the heat low to maintain a steady simmer. (a) Use the oil filter to keep the oil clean. (a) Use the oil filter to keep the oil clean.

RECOMMENDATIONS FOR ENERGY EFFICIENCY
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