

**Manuale d'uso - Efficienza Energetica / User Manual - Energy Efficiency / Manuel de l'utilisateur - L'efficacité énergétique / Handbuch - Energieeffizienz / Handboek - Energie-efficiëntie Manual - Eficiencia Energética / Manual - Eficiência Energética / Manuell - Energieeffektivitet / Manuell - Energieeffektivitet / Manuaalinen - Energy Efficiency / Manual – Energieeffektivitet**  
**Руководство - Энергоэффективность / Käsiiraamat - Energiatõhususe / Rokasgrāmata - Energoefektivitātes**

PF		IT	EN	FR	DE	NL	ES	PT	SV	NO	FI	DK	RU	ET	LV	
<b>S</b>	<b>BEKO</b>	Informazioni sulla scheda del prodotto secondo EN62014	Product fiche information, according to EN62014	Informations sur la fiche du produit selon EN62014	Informationen über das Produkt-Datenblatt gemäß EN62014	Informatie over het productblad volgens EN62014	Información sobre la ficha del producto conforme a EN62014	Informações na ficha do produto de acordo com a norma EN62014	Uppgifter i produktinformationsskikt enligt EN62014	Opplysninger på produktkortet iht. normen EN62014	Tietoa tuoteleistoista asetuksen (EU) 65/2014 mukaisesti	Oplysninger i databladet vedrørende produktet i henhold til 65/2014	Информация в карточке изделия в соответствии с EN62014	Toote etiketileave vastavalt 65/2014	Informācija markējuma saskaņā ar 65/2014	
<b>M</b>	<b>CTB 9250 XH</b>	S	Supplier's name	Nom du fournisseur	Name des Zulieferers	Naam van de leverancier	Nombre del proveedor	Nome do fornecedor	Leverantörrens namn	Navnet til leverandøren	Tavaramoittajain nimi	Leverandørrens navn	Имя поставщика	Tarnija nimi	Piegādātāja nosaukums	
<b>AEC</b>	<b>107,1</b>	<b>kWh/a</b>	M Identificativo del modello	Model Identification	Identification du modèle	Ident-Daten des Modells	Identificatienummer van het model	Identificación del modelo	Identificação do modelo	Modellbeteckning	Modellbetegnelse	Tavaramoittajan mallitunniste	Modelidentifikation	Идентификация модели	Mudelid identifitseerimise	Modelja identifikačija
<b>AEC</b>	<b>Consumo energetico annuale</b>	<b>Annual Efficiency Consumption</b>	Consumption of energy annuelle	Consommation d'énergie annuelle	Jährlicher Energieverbrauch	Jaarlijks energieverbruik	Consumo de energía anual	Consumo anual de energia	Årlig energiförbrukning	Årlig energiforbruk	Vuotuinen energiankulutus	Årligt energiförbruk	Годовое потребление электроэнергии	Aastane energiatarve	Gada efektīvais patēriņš	
<b>EEC</b>	<b>E</b>	<b>Classse di efficienza energetica</b>	Energy Efficiency Class	Classe d'efficacité énergétique	Energieeffizienzklasse	Energie-efficiëntieklasse	Classe de eficiencia energética	Classe de eficiência energética	Energieeffektivitetsklasse	Energieeffektivitetsklasse	Energiatõhususklass	Energieeffektivitetsklasse	Класс энергетической эффективности	Energiatõhususe klass	Energoefektivitātes klase	
<b>FDE</b>	<b>8,5</b>	<b>Efficienza fluidodinamica</b>	Fluid Dynamic Efficiency	Efficacité fluodynamique	Strömungseffizienz	Hydrodynamische efficiëntie	Eficiencia fluidodinámica	Eficiência dinâmica dos fluidos	Flödesdynamisk effektivitet	Fluiddynamisk effektivitet	Virtausdynaaminen hyötysuhde	Hydraulisk effektivitet	Гидродинамическая эффективность	Vedeliküünämiika tõhusus	Šķidruma dinamiska efektivitāte	
<b>FDEC</b>	<b>E</b>	<b>Classse di efficienza fluidodinamica</b>	Fluid Dynamic Efficiency Class	Classe d'efficacité fluodynamique	Strömungseffizienzklasse	Hydrodynamische efficiëntieklasse	Classe de eficiencia fluidodinamica	Classe de eficiência dinâmica dos fluidos	Flödesdynamisk effektivitetsklasse	Klasse for fluiddynamisk effektivitet	Virtausdynaaminen hyötysuhteen luokka	Hydraulisk effektivitetsklasse	Класс гидродинамической эффективности	Vedeliküünämiika efektiivitetsklasse	Šķidruma dinamiska efektivitātes klase	
<b>LE</b>	<b>2,0</b>	<b>lux/Watt</b>	LE Efficienza luminosa	Lighting Efficiency	Efficacité lumineuse	Lichtausbeute	Verlichtingsefficiëntie	Eficiencia luminosa	Belysningseffektivitet	Belysningseffektivitet	Valotetohuus	Belysningseffektivitet	Световая эффективность	Valgustusõhusus	Apagasmõtjma efektivitāte	
<b>LEC</b>	<b>G</b>	<b>Classse di efficienza luminosa</b>	Lighting Efficiency Class	Classe d'efficacité lumineuse	Klasse der Lichtausbeute	Verlichtingsefficiëntieklasse	Classe de eficiencia luminosa	Classe de eficiencia de iluminación	Belysningseffektivitetsklasse	Belysningseffektivitetsklasse	Valotetohuusluokka	Belysningseffektivitetsklasse	Класс световой эффективности	Valgustusõhususe klass	Apagasmõtjma efektiivitātes klase	
<b>GFE</b>	<b>77,0</b>	<b>%</b>	GFE Efficienza di filtrazione antigrasso	Grease Filtering Efficiency	Efficacité de la filtration anti-graisse	Effizienz der Fettfilter	Verfilteringsefficiëntie	Eficiencia de la filtración de grasa	Fettfilteringseffektivitet	Fettfilteringseffektivitet	Rasvasuodattuksen erotusasteen luokka	Fedfiltreringseffektivitet	Эффективность фильтрации жира	Rasva filtreerimise tõhusus	Tauku filtreerimise efektiivsus	
<b>GFEC</b>	<b>C</b>	<b>Classse di efficienza di filtrazione antigrasso</b>	Grease Filtering Efficiency Class	Classe d'efficacité de la filtration anti-graisse	Effizienzklasse der Fettfilter	Verfilteringsefficiëntieklasse	Classe de eficiencia de filtración de grasas	Classe de eficiencia de filtragem de gorduras	Fettfilteringseffektivitetsklasse	Klasse for fettfilteringseffektivitet	Rasvasuodattuksen erotusasteen luokka	Fedfiltreringseffektivitetsklasse	Класс эффективности фильтрации жира	Rasva filtreerimise tõhusus klass	Tauku filtreerimise efektiivitātes klase	
<b>Qmin</b>	<b>220</b>	<b>m3/h</b>	Qmin Flusso d'aria a velocità minima	Air flow at minimum speed	Flux d'air à la vitesse minimum	Luftstrom bei geringster Gebläsestufe	Luchtstroom op minimale snelheid	Flujo de aire a regulación de velocidad mínima	Lufftflöde vid minnima hastighet	Lufftströmning ved laveste hastighet	Ilmavirta miniminopeudella	Lufstromsvari ved minimumshastighed	Минимальная скорость воздушного потока	Õhuvoolu miniminukiiruse	Minimālās gaisa plūsmas ātrums	
<b>Qmax</b>	<b>420</b>	<b>m3/h</b>	Qmax Flusso d'aria a velocità massima	Air flow at maximum speed	Flux d'air à la vitesse maximum	Luftstrom bei höchster Gebläsestufe	Luchtstroom op maximale snelheid	Flujo de aire a velocidad máxima	Lufftflöde vid maximi-hastighet	Lufftströmning ved høeste hastighet	Ilmavirta maksiminopeudella	Lufstromsvari ved maksimumshastighed	Максимальная скорость воздушного потока	Õhuvoolu maksimunkiiruse	Maksimālās gaisa plūsmas ātrums	
<b>Qboost</b>	<b>N/A</b>	<b>m3/h</b>	Qboost Flusso d'aria a velocità intensiva	Air flow at boost speed	Flux d'air à la vitesse intensive	Luftstrom bei Intensivgeschwindigkeit	Luchtstroom op hoogste intensiv	Flujo de aire a velocidad intensiva	Lufftflöde vid intensiv hastighet	Lufftströmning ved intensiv hastighet	Ilmavirta kiihdytyellä nopeudella	Lufstromsvari ved intensiv hastighed	Итенсивная скорость воздушного потока	Õhuvoolu intensiivkiiruse	Paleinātās gaisa plūsmas ātrums	
<b>SPEmin</b>	<b>57</b>	<b>dbA</b>	SPEmin Emissione di potenza sonora A ponderata in aria a velocità minima	Airborne acoustical A-weighted sound Power Emission at minimum speed	Émission de puissance sonore pondérée A dans l'air à la vitesse minimum	Emision der A-gewogenen Schalleistung in der Luft bei geringster Gebläsestufe	A-gewogen geluidsintensiteit in de lucht bij minimale snelheid	Emisión de potencia acústica A ponderada en el aire a velocidad mínima	Potência sonora ponderada A emitida no ar na regulação de velocidade mínima	Lufsburet akustisk buller for A-vædet luftefuktstøp ved minnima-hastighet	A-painotettu ääniteho ilmanopeudella	Lufsbären, akustisk, A-væget lufdeffektmission ved minimumshastighed	Звукоизлучение А при минимальной скорости воздушного потока	Õhukaadne akustiline A-kaalutud helivõimsuse emissioon mininukiiruse	Gaisa akustiskās A-svērtās skaņas jaudas emisija minimālā ātrumā	
<b>SPEmax</b>	<b>69</b>	<b>dbA</b>	SPEmax Emissione di potenza sonora A ponderata in aria a velocità massima	Airborne acoustical A-weighted sound Power Emission at maximum speed	Émission de puissance sonore pondérée A dans l'air à la vitesse maximum	Emision der A-gewogenen Schalleistung in der Luft bei höchster Gebläsestufe	A-gewogen geluidsintensiteit in de lucht bij maximale snelheid	Emisión de potencia acústica A ponderada en el aire a velocidad máxima	Potência sonora ponderada A emitida no ar na regulação de velocidade máxima	Lufsburet akustisk buller for A-vædet luftefuktstøp ved maximi-hastighet	A-painotettu ääniteho maksiminopeudella	Lufsbären, akustisk, A-væget lufdeffektmission ved maksimumshastighed	Звукоизлучение А при максимальной скорости воздушного потока	Õhukaadne akustiline A-kaalutud helivõimsuse emissioon maksimunkiiruse	Gaisa akustiskās A-svērtās skaņas jaudas emisija maksimālā ātrumā	
<b>SPEboost</b>	<b>N/A</b>	<b>dbA</b>	SPEboost Emissione di potenza sonora A ponderata in aria a velocità intensiva	Airborne acoustical A-weighted sound Power Emission at boost speed	Émission de puissance sonore pondérée A dans l'air à la vitesse intensive	Emision der A-gewogenen Schalleistung in der Luft bei Intensivgeschwindigkeit	A-gewogen geluidsintensiteit in de lucht bij hoogste snelheid	Emisión de potencia acústica A ponderada en el aire a velocidad intensiva	Potência sonora ponderada A emitida no ar com velocidade intensiva	Lufsburet akustisk buller for A-vædet luftefuktstøp ved intensiv hastighet	A-painotettu ääniteho intensiivillä nopeudella	Lufsbären, akustisk, A-væget lufdeffektmission ved intensiv hastighed	Звукоизлучение А при интенсивной скорости воздушного потока	Õhukaadne akustiline A-kaalutud helivõimsuse emissioon intensiivkiiruse	Gaisa akustiskās A-svērtās skaņas jaudas emisija paaugstinātāj ātrumā	
<b>P0</b>	<b>0,00</b>	<b>Watt</b>	Ps Consumo di corrente in modalità off	Power Consumption in standby mode	Consommation de courant en mode off	Stromverbrauch in Off Standby	Stroomverbruik in de stand-bystand	Consumo de energía en modo de espera	Effektförbrukning i standby-läge	Effektforbruk i hvilestand	Engenjakulutus tavassa valmistila	Energiförbruk i standbystilstand	Потребление тока в режиме ожидания (standby)	Tõitearve ooterežiimis	Enerģijas patēriņš gaidīšanas režīmā	
<b>f</b>	<b>1,7</b>	<b>Consumo di corrente in modalità standby</b>	Power Consumption in standby mode	Consommation de courant en mode standby	Stromverbrauch in Standby	Stroomverbruik in de stand-bystand	Consumo de energía en modo standby	Consumo de energia en modo de espera	Effektförbrukning i standby-läge	Effektforbrukning i hvilestand	Engenjakulutus tavassa valmistila	Energiförbruk i standbystilstand	Потребление тока в режиме ожидания (standby)	Tõitearve ooterežiimis	Enerģijas patēriņš gaidīšanas režīmā	
<b>EEl</b>	<b>102,0</b>	<b>Indice di efficienza energetica</b>	Energy Efficiency Index	Indice d'efficacité énergétique	Energieeffizienzindex	Energie-efficiëntie-index	Indice de eficiencia energética	Indice de eficiencia energética	Energieeffektivitetsindex	Energieeffektivitetsindeks	Energiatõhususindeks	Energieeffektivitetsindeks	Показатель энергетической эффективности	Energiatõhususe indeks	Enerģijas efektivitātes indekss	
<b>Qmax</b>	<b>420</b>	<b>Portata d'aria misurata nel punto di efficienza migliore</b>	Measured Air flow rate at best efficiency point	Débit d'air mesuré à son meilleur point d'efficacité	Lufdrucksatz, am Punkt der besten Effizienz gemessen	Gemeten luchtdebiet op het beste-efficiëntiepunt	Caudal de aire medido en el punto de mayor eficiencia	Debito de ar medido no ponto de maior eficiencia	Uppmätt luftflödesvärde vid bästa effektivitetspunkt	Mått luftmengde ved punktet for beste virkningsgrad	Mittattu ilmavirta parhaan hyötysuhteen pisteessä	Mått luftstrøm i det optimale driftspunkt	Расход воздуха, измеренный в точке наибольшей эффективности	Mõõdetud õhu voolukiir parima tõhususe punktis	Izmēritās gaisa plūsmas ātrums visefektīvākajā punktā	
<b>Wbep</b>	<b>107,0</b>	<b>Pressione dell'aria misurata nel punto di efficienza migliore</b>	Measured air pressure at best efficiency point	Pression de l'air mesurée à son meilleur point d'efficacité	Lufdruck, am Punkt der besten Effizienz gemessen	Gemeten lufdruck op het beste-efficiëntiepunt	Presión de aire medido en el punto de mayor eficiencia	Pressão de ar medido no ponto de maior eficiência	Uppmätt lufttryck vid bästa effektivitetspunkt	Mått lufttryck ved punktet for beste virkningsgrad	Mittattu ilmapiirä parhaan hyötysuhteen pisteessä	Mått lufttryk i det optimale driftspunkt	Давление воздуха, измеренное в точке наибольшей эффективности	Mõõdetud õhurõhk parima tõhususe punktis	Izmēritās gaisa spiediens visefektīvākajā punktā	
<b>Qmax</b>	<b>420</b>	<b>flusso d'aria massimo</b>	maximum air flow	Flux d'air maximum	max. Luftstrom	Maximale luchtstroom	Flujo de aire máximo	Debito de ar máximo	Maximalt lufftflöde	Høveste lufftgenomstrømning	Suurin ilmavirta	Maksimal lufstrom	Максимальная скорость воздушного потока	Maksimaalne õhuvool	Maksimālā gaisa plūsmas	
<b>Wbep</b>	<b>107,0</b>	<b>Alimentazione elettrica misurata nel punto di efficienza migliore</b>	Measured electric power input at best efficiency point	Alimentation électrique mesurée à son meilleur point d'efficacité	Lufdrucksatz, am Punkt der höchsten Effizienz gemessen	Gemeten elektrisch opgenomen vermogen op het beste-efficiëntiepunt	Alimentación eléctrica medida en el punto de mayor eficiencia	Potência elétrica medida no ponto de maior eficiência	Uppmätt elektrisk inffekt vid bästa effektivitetspunkt	Mått elektrisk inngangs effekt ved punktet for beste virkningsgrad	Mittattu sähköön oteohelo parhaan hyötysuhteen pisteessä	Mått elektrisk effektopag i det optimale driftspunkt	Поданая электроэнергия, измеренная в точке наибольшей эффективности	Mõõdetud elektri võimsussisend parima tõhususe punktis	Izmērtā elektriskā jauda visefektīvākajā punktā	
<b>WI</b>	<b>Potenza nominale del sistema di illuminazione</b>	Nominal power of the lighting system	Puissance nominale du système de éclairage	Nennleistung	Nominaal vermogen van het verlichtingssysteem	Potencia nominal del sistema de iluminación	Potência nominal do sistema de iluminação	Märkeffekt for belysningsystemet	Nominal effekt til belysningsystemet	Valaistusjärjestelmän nimellisteho	Belysningsystemets nominelle effekt	Номинальная мощность осветительной системы	Valgustusüsteemi nimivõimsus	Apagasmõtjma nominālais jauda		
<b>Emiddle</b>	<b>Iluminazione media del sistema di illuminazione sul piano cottura</b>	Average illumination of the lighting system on the cooking surface	Éclairage moyen du système sur la plaque de cuisson	Durchschnittliche leistung des Kochfelds	Gemiddelde verlichting van het verlichtingssysteem op het kokoppervlak	Iluminación media del sistema de iluminación en el plano de cocción	Iluminação média produzida pelo sistema de iluminação na superfície de cozedura	Genomsnittlig belysning över kokyten	Genomsnittligt lysstyrke over kokyten	Valaistusjärjestelmän keskimääräinen valaistusvoimakkuus kettopinnalla	Belysningsystemets gennemsnitlige lysstyrke på kogefladen	Средняя освещенность осветительной системы на рабочей панели	Valgustusüsteemi keskmäärane valgustusvoimsus kettuplaidil	Vidējais apgaismotuma sistēmas vidējais apgaismotums uz gatavošanas virsmas		
<b>Lwa</b>	<b>Livello di potenza sonora all'impostazione massima</b>	Sound power level at the highest setting	Niveau de puissance sonore à son paramétrage maximum	Schallleistungsstufe bei max. Einstellung	Geluidsvermogensniveau in de hoogste stand	Nivel de potencia sonora con el ajuste máximo	Nível de potência sonora com o ajuste máximo	Ljudeffektivitet vid maximiinställning	Ljudeffektivitet ved højest innstilling	Ääniteho suurimmalla asetuksella	Ljudeffektivitet med maksimumsinstilling	Уровень звукоизлучения при максимальной настройке	Helivõimsuse tase kõrgimal seadistusel	Skaņas jaudas līmenis pie maksimālās uzstādījuma		
<b>CONSIGLI PER IL RISPARMIO ENERGETICO</b>	<b>ENERGY SAVING TIPS</b>	1) Quando si inizia a cucinare, azionare la cappa a velocità minima per controllare l'umidità ed eliminarla di quando in quando strettamente necessario 2) Usare la velocità intensiva solo quando strettamente necessario 3) Aumentare la velocità della cappa solo quando richiesto dalla quantità di vapore 4) Mantenere pulito il filtro o puliti i filtri della cappa per ottimizzare l'efficienza antigrasso e antiodori.	1) When you start cooking, switch on the range hood at minimum speed, to control moisture and remove cooking odor 2) Use boost speed only when it is strictly necessary 3) Increase the range hood speed only when it is necessary 4) Keep range hood filter (s) clean to optimize grease and odor efficiency.	1) Lorsque vous commencez à cuisiner, mettez la hotte à la vitesse minimum pour contrôler l'humidité et éliminer les odeurs de cuisine. 2) N'utilisez la vitesse intensive que dans les cas strictement nécessaires. 3) Augmentez la vitesse de la hotte seulement lorsque la quantité de vapeur le nécessite. 4) Veillez à ce que le ou les filtres de la hotte fonctionnent correctement. Nettoyez-les régulièrement.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	1) Start cooking with the hood on at the lowest speed in warmer or hot kitchen conditions to control humidity and eliminate the steam. 2) Use the boost speed only when it is absolutely necessary. 3) Increase the hood speed when a large amount of steam is produced. 4) Keep the hood filter clean to optimize grease and odor removal efficiency.	
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