

12. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Cooker back, serial number repeater badge below the oven door opening.

COUNTRY OF DESTINATION: GB, IE, FR, NL, DE, SE, BE, AT, CH, LU.

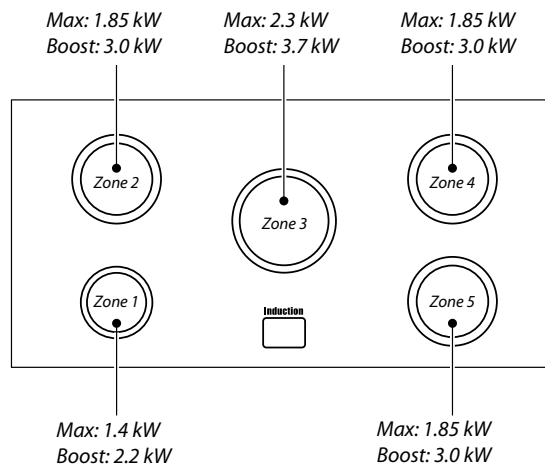
Connections

Electric	230 / 400V ~ 50 Hz 3N
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Dimensions

Model	Mercury 1000 Induction	
Overall height	minimum 920 mm	maximum 945 mm
Overall width	990 mm	
Overall depth	638 mm excluding handles, 700 mm including handles	
Minimum height above the hotplate	650 mm	

Hotplate Ratings

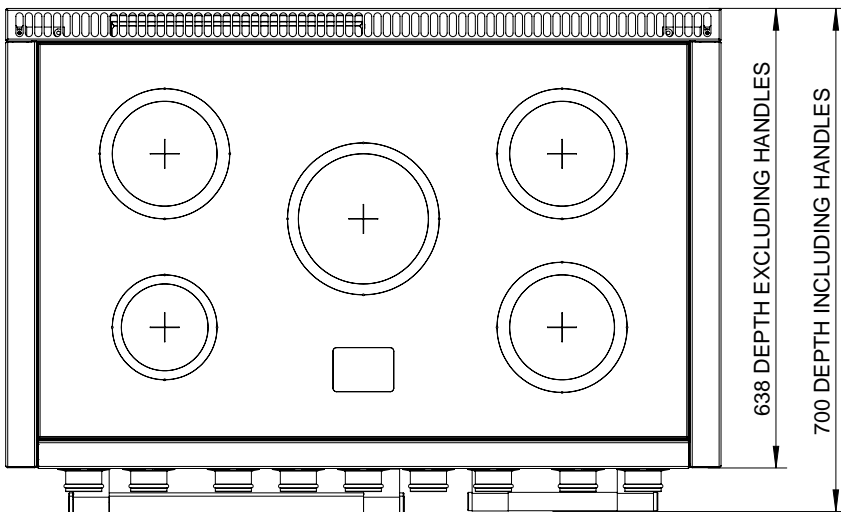
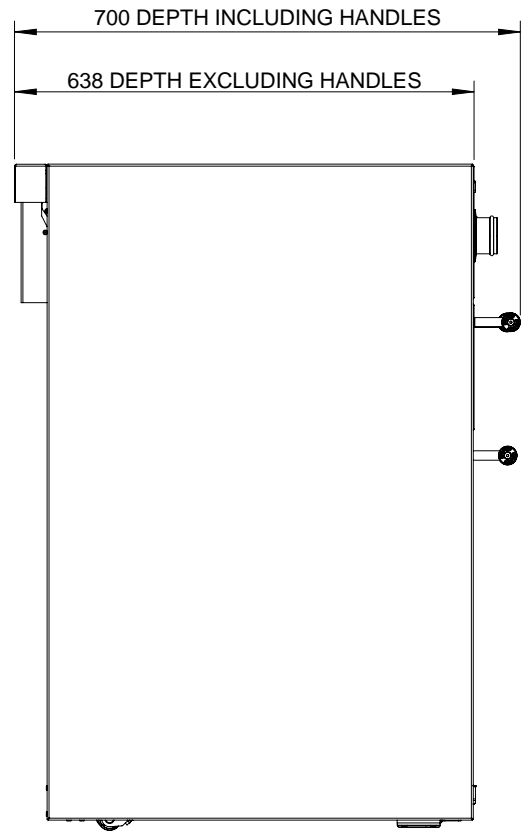
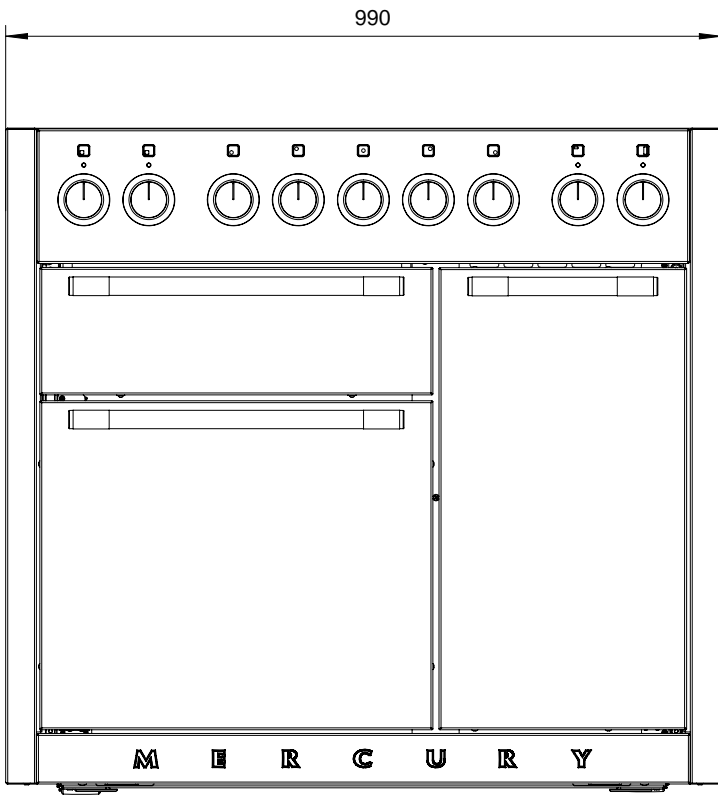


Hotplate energy saving tips

- Use cookware with a flat base.
- Use the correct size cookware.
- Use cookware with a lid.
- Minimise the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.
- Consumption is based on G30.

Oven energy saving tips

- Cook meals together, if possible.
- Keep the pre-heating time short.
- Do not lengthen cooking time.
- Do not open the oven door during the cooking period.
- Do not forget to turn the appliance off at the end of cooking.



Hotplate Efficiency Data

Brand	Mercury
Model Identification	Mercury
Size	1000
Type	Induction
Type of Hob	Induction
Number of electric zones	5
Zone 1 - Ø cm	15.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	180
Zone 2 - Ø cm	18.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	172
Zone 3 - Ø cm	21.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	171
Zone 4 - Ø cm	18.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	172
Zone 5 - Ø cm	18.5
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	172
Zone 6 - Ø cm	-
Heating Technology	
Energy Consumption (ECElectric cooking) - Wh/kg	-
Energy Consumption (ECElectric hob) - Wh/kg (*)	173

Information marked thus (*) is not required with mixed fuel hobs

Oven Data

Brand		Mercury
Model identification		Mercury
Type of oven		Electric
Mass	kg	145
Number of cavities		2
Left-hand Efficiency		
Fuel type		Electric
Cavity type		Multifunction
Power - conventional		2.2
Power - forced air convection		2.5
Volume	Litres	79
Energy consumption (electricity) - conventional	kWh / cycle	0.96
Energy consumption (electricity) - forced air convection	kWh / cycle	0.84
Energy efficiency index - conventional		109
Energy efficiency index - forced air convection		94.9
Energy class		A
Right-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	67
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.79
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		95.6
Energy class		A

Additional Information		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz		
Conventional		2.2 kW
Multifunction		2.5 kW
Multifunction (with Rapid Response)		-
Forced Air Convection		2.5 kW
Grill		2.3 kW
Slow Oven		-
Bread Proving Drawer		-

Maximum total electrical load at 230 V (approximate total including hob, oven lights, oven fan, etc.):	18.47 kW
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