

Energy Efficiency Performance of Electric Hotplates, Regulation (EU) No. 66/2014

Thetford Appliance Model Identification	Cooking Zones	Type of Hob (Watts)	Diameter of Cooking Zone	Energy Consumption EC _{electric hob} Wh/kg
Argent Dual-Fuel Hobs SHB142XX Series	1	800 W Solid Hotplate	115 mm	190.0
Linear Dual-Fuel Hobs SHB172XX Series	1	800 W Solid Hotplate	115 mm	190.0
SHB902XXX Series Induction Hob	1	2.3 kW Induction Hotplate	210 mm	174.9
SHB902XXX Series Induction Hob	1	1.8 kW Induction Hotplate	145 mm	178.1
Hybrid SHB980XX Series Induction Hob	1	1.4 kW Induction Hotplate	210 mm	186.7
Hybrid SHB981XX Series Induction Hob	1	1.4 kW Induction Hotplate	210 mm	186.7
Aspire Dual-Fuel Cooker SCK13XXX Series	1	800 W Solid Hotplate	115 mm	193.1
Aspire MK 2 Dual-Fuel Cooker SCK23XXX Series	1	800 W Solid Hotplate	115 mm	193.1
Triplex Dual-Fuel Cooker SOH71XXX Series	1	800 W Solid Hotplate	115 mm	193.1
MK 3 Caprice Dual-Fuel Cooker SOH73XXX Series 800W Hotplate	1	800 W Solid Hotplate	115 mm	193.1
MiniGrill Dual-Fuel Hob & Grill SHG73XXX Series	1	800 W Solid Hotplate	115 mm	193.1
K1520 SCK42XXX Series & SCK43XXX Series Dual Fuel Cookers	1	1025 W Solid Hotplate	145 mm	190.0
K1540 SHG42XXX Series Dual Fuel Hob and Grill	1	1025 W Solid Hotplate	145 mm	190.0

*Measurement and calculations in accordance with EN 60350-2 2013.

To reduce energy use on the hob and whilst cooking, preparing or storing food;

Use the correct size of pan – a pan which fits the hotplate will use less energy than one that is too large or too small.

Use the minimum heat setting to maintain simmering or boiling – additional heat is just wasted.

Use a steamer which allows several layers of food to be cooked with one pan.

Cover pans or kettles with a lid whenever possible – this helps to retain heat.

Do not use old, damaged or distorted pans, they will reduce efficiency.

Thaw frozen food in the fridge, it will reduce the energy consumption of the fridge whilst thawing.

Do not put warm food into a fridge or freezer as it will use more energy to cool. Allow food to cool before refrigerating.