



EU Technical Information



Energy Performance

All tests are performed according to: IEC EN 60350-1, IEC EN 60350-2, EU Regulation No 65/2014, and EU Regulation No 66/2014.

DESCRIPTION	VALUE
Model identification	ICBIR30450/S/T
Type of hob	Domestic Electric Hob
Heating technology	Induction
Number of cavities	1
Heat source per cavity	4
Volume per cavity	125L

DESCRIPTION	DIAMETER	ENERGY CONSUMPTION
Zone 1	20.3 cm	163.4 Wh/Kg
Zone 2	15.2 cm	181.6 Wh/Kg
Zone 3	20.3 cm	163.4 Wh/Kg
Zone 4	27.9 cm	155.2 Wh/Kg
Whole Hob		165.9 Wh/Kg

DESCRIPTION	VALUE
EEl, Cavity	95
Energy-Efficiency Class, Cavity	A
Energy Consumption, Cavity Conventional Mode	1.54 kWh
Energy Consumption, Cavity Fan-Forced Convection Mode	0.94 kWh

Power Management

All tests are performed according to: IEC EN 62301 and EU Regulation No 2023/826.

DESCRIPTION	VALUE
Model identification	ICBIR30450/S/T
Off Mode Hob Power Consumption	0.2 W
Default time for Hob Off Mode to be enabled	0 min
Standby Mode Oven Cavity Power Consumption	0.4 W
Default time for Oven Cavity Standby	5 min

Light Source Energy Performance

This product contains a light source of energy efficiency class G.

Relevant Information to Reduce Total Environmental Impact of the Cooking Process

Induction cooking energy is directly related to the cookware zone size and the cooking utensil.

- Select the smallest cookware zone available to match the size of your cookware.
- Cookware is centered on the zone allowing for optimal induction energy transfer.
- Use the right sized cookware for the food quantity. Using unnecessarily large cookware wastes more energy.
- Use a lid when boiling water or similar suitable applications. Lids on cookware keep the heat contained, allowing less energy waste.
- Open the appliance door as little as possible during cooking. The door remaining closed keeps the heat contained, allowing less energy waste.
- Use multi-rack cooking as appropriate to cook multiple dishes at once. Using one cooking cycle reduces amount of energy used.
- Depending on the recipe and length of cooking time, the cooking cycle may be turned off early allowing the residual heat to finish the cooking cycle.

Disposing of Old Appliance

Valuable raw materials can be reused by recycling. Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of use appliance as applicable throughout the EU.

- 1 Unplug the appliance from the mains.
- 2 Cut through the power cord.
- 3 Dispose of the appliance in an environmentally friendly manner.

