

Product Information Sheet according to (EU) No 65/2014

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|---|--------------------|
| Trade Mark | AEG |
| Model | OU5NU20B 944171795 |
| Energy Efficiency index EEI – Top Oven | 106.8 |
| Energy Efficiency index EEI – Main Oven | 95.9 |
| Energy Efficiency Class – Top Oven | A |
| Energy Efficiency Class – Main Oven | A |
| Energy consumption with a standard load, conventional mode (kWh/cycle) – Top Oven | 0.78 |
| Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven | 0.71 |
| Number of cavities | 2 |
| Heat source | Electricity |
| Volume (l) – Top Oven | 42 |
| Volume (l) - Main Oven | 45 |

Product information according to Commission regulation (EU) No 66/2014

| Attribute Name | Position | Symbol | Value | Unit |
|---|-----------|-------------------------------|---|-----------|
| Model Denomination | | | OU5NU20B 944171795 | |
| Type of oven | | | Double Cavity Built-under Electric Oven | |
| Mass of the appliance | | M | 43.1 | Kg |
| Number of cavities | | | 2 | |
| Heat source per cavity (electricity or gas) | | | Electrical | |
| Volume per cavity | Top Oven | V | 42 | L |
| | Main Oven | V | 45 | L |
| Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) | Top Oven | EC ^{electric cavity} | 0.78 | kwh/cycle |
| Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy) | Main Oven | EC ^{electric cavity} | 0.71 | kwh/cycle |
| Energy Efficiency Index per cavity | Top Oven | EEI _{cavity} | 106.8 | |
| | Main Oven | EEI _{cavity} | 95.9 | |

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Suggestions for a correct use in order to reduce the environmental impact:

- Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal cookware to improve energy saving.
- When possible, do not preheat the oven before cooking.
- Keep breaks between baking as short as possible when you prepare a few dishes at one time.
- Other information available on chapter "Energy Efficiency" of User Manual