


Instructions and Installation

LAMONA
 Exclusive to Howdens Joinery Co.

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LAMONA

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See back page for product serial number

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1 Intended Use

The hob is to be used solely for preparing food in the home or in other environments.

- Use in shops, offices and other similar working environments.
- Use in agricultural enterprises.
- Use by customers in hotels, motels, and other typical living environments.
- It may not be used for any other purpose and may only be used under supervision.

2 General

2.1 For your information...

Please read this manual carefully before using your appliance. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

Should a fault arise, please first consult the section on "What to do if trouble occurs?". You can often rectify minor problems yourself, thus saving unnecessary service costs.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

This appliance is for domestic use cooking purposes only it may not be used for any other purpose, for example room heating or as a sole source of air circulation.

3 Safety Instructions and Warnings

3.1 For connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- Connecting the appliances to the mains and repairing and servicing the appliances may only be carried out by a qualified electrician according to currently-valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair the product.
- If the mains supply cable of this appliance is damaged, it must be replaced by the manufacturer, the Customer Service of the manufacturer or by another qualified person to avoid danger.
- The appliance may not be operated with an external timer or an external telecontrol system.

3.2 General information about the hob

- Never allow the induction hob to operate unattended, as the high power setting results in extremely fast reactions.
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the

hob for which no liability will be assumed.

- It is essential that after using a cooking zone you switch it off with the respective minus key and not just with the pan recognition device.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Switch the appliance off and then carefully cover the flame, for example with a lid or an extinguisher blanket.
- The glass ceramic surface of the hob is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it.
- There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call Customer Service.
- Take care when working with home appliances! Connection cables must not come into contact with hot cooking zones.
- Risk of fire: never store items on the hob.
- The glass ceramic hob should not be used as a storage area.
- Do not put aluminium foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, etc.) must never be put down on the induction hob since they may become hot. Risk of burning!
- Do not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the

induction hob. Caution! Risk of burns! Non-magnetisable objects (e.g. gold or silver rings) are not affected.

- Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor keys clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor keys!
- If food boils over onto the sensor keys, we advise you to activate the OFF key.
- Hot pans and pots should not cover the sensor keys, since this will cause the appliance to switch off automatically.
- Place the pan as close to the centre of the cooking zone as possible.
- Whenever possible, use the back cooking zones for large pans so that the sensor keys are not heated up too much (touch control overheating; error message E2, touch control cut off).
- Activate the childproof lock if there are any pets in the home which could make contact with the hob.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- Make sure there are no items (e.g. cleaning cloths) right next to the hob extractor. They could be sucked in by the air current. Liquids and small items must always be kept away from the appliance.
- Do not operate the appliance without grease filter.
- Filter with too much fat deposits causes fire hazard!
- Constant supervision is essential when deep-frying; flambéing is not permitted.
- A sufficient supply of inlet air must be provided when operating wood, coal, gas or oil heaters requiring a chimney. The permissible negative pressure which results from the hood in the location of the heaters requiring a chimney may not exceed 4 Pa (0.04 mbar) as this results in a risk of poisoning.
- Vapour also emits moisture into the air in the kitchen during the cooking process.

- Only a little moisture is removed from the vapours in the convection air mode. This is why a sufficient supply of fresh air must always be provided, e.g. by opening the window or using domestic ventilation systems.
- Always make sure that the indoor climate is normal and comfortable (45 - 60 % humidity).
- Switch the hob extractor down to a lower setting for around 20 minutes or activate the automatic delayed stop function every time the hob extractor is used.

3.3 User safety

- These appliances may be used by children aged 8 years and over and by persons with physical, sensory or mental impairments or by persons who lack experience and/or know-how, provided they are supervised or have been instructed in the safe use of the appliance and have understood the risks relating to the appliance. Children may not play with the appliance. Cleaning and maintenance by the user may only be carried out by children when they are supervised.
- The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.
- Only hob protective grids and hob covers produced by the hob manufacturer or the manufacturers of the hob protective grids and hob covers authorised by the manufacturer in the instructions for use may be used. The use of unsuitable hob protective grids and hob covers may result in accidents.



- **Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-50 kHz).**
- **If there is any doubt about the compatibility of the pumps, implants or pacemakers, DO NOT USE THE HOB until you have consulted with the device manufacturer or a medical professional for further advice.**


3.4 Explanation for symbols and indications


The appliance was produced according to state of the art technology. Machines nevertheless give rise to risks which cannot be constructively avoided.


In order to guarantee sufficient safety for the use, safety instructions are also given. These instructions are marked by way of the highlighted texts which follow.


Sufficient safety in operation will only be guaranteed when these instructions are observed.

The designated text passages have different meanings:

	DANGER Note indicating an imminent threat which may result in death or very serious injury.
--	---


	CAUTION Note indicating a potentially dangerous situation which may result in death or very serious injury.
--	---


	IMPORTANT Note indicating a dangerous situation which may result in minor injury or damage to the appliance.
--	--

	NOTE Note to be observed in order to make handling the appliance easier.
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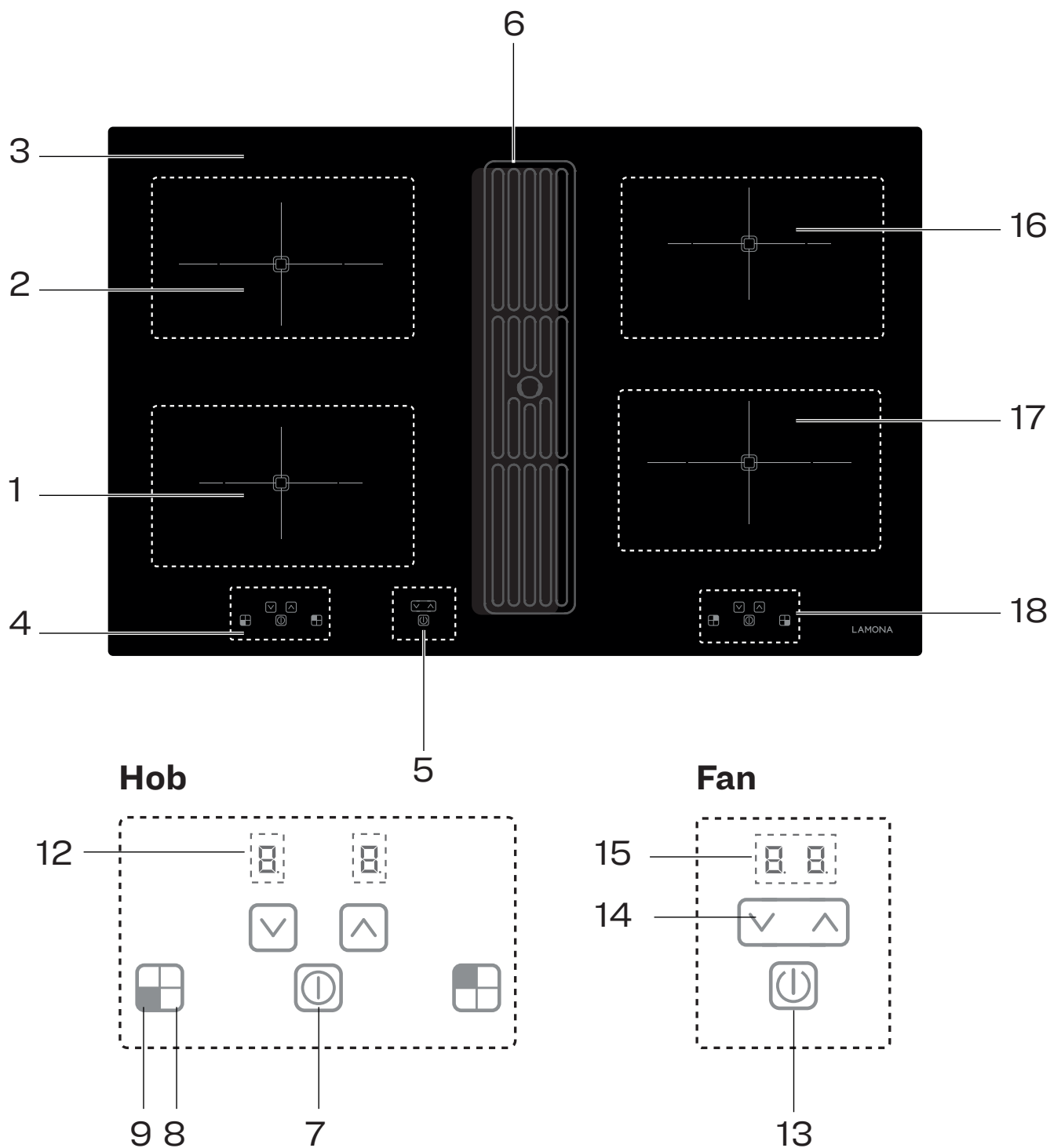
The following danger symbols are used at some points:

	WARNING OF ELECTRICAL ENERGY RISK OF FATAL INJURY! Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.
---	---

	CAUTION! HOT SURFACES! This symbol has been applied to surfaces which get hot. There is a risk of serious burning or scalding. The surfaces may also be hot after the appliance has been switched off.
---	---

	OBSERVE REGULATIONS FOR HANDLING ELECTROSTATICALLY SENSITIVE COMPONENTS AND MODULES (ESDS). Electrostatically endangered components and modules are located behind covers bearing the adjacent symbol. Never touch plug connections, strip conductors or component pins. Only qualified staff members who are familiar with ESDs are authorised to carry out any technical intervention work.
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4 Appliance description



The decorative design may deviate from the illustrations.

- | | |
|--|--|
| 1. Induction cooking zone front left | 10. Plus key (raise) / Minus key (lower) |
| 2. Induction cooking zone back left | 11. Power setting indicator |
| 3. Glass ceramic hob top | 12. Timer indicator |
| 4. Touch-Control panel - left hand zones | 13. Standby key |
| 5. Standby key and fan controls | 14. Minus key / Plus key Ventilation |
| 6. Fan inlet grille | 15. Fan indicator |
| 7. ON / OFF key (hob) | 16. Induction cooking zone near right |
| 8. Cooking zone selection key | 17. Induction cooking zone front right |
| 9. Selected zone location | 18. Touch control panel right hand zones |

Operating the hob with the sensor keys

The glass ceramic hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. A buzzer will indicate when the controls have been operated correctly.

The touch control sensor key will then be indicated as "key".

Standby key (13)

This key is used to switch the entire hob operational. It is, as it were, the main switch. When the hob has been switched off with this key, it will remain on standby for approx. another 120 min.

Attention! The residual heat indicator will no longer operate when the appliance has completely switched off.

ON/OFF key (7) Cooking zones left or right

This key is used to switch the respective cooking hob side left or right on and off.

Cooking zone selection key; e.g. front (8)

Pressing one of the cooking zone selection keys available will select a cooking zone, for which the Plus key or the Minus key may be used to set the power level.

Minus key / Plus key (10)

These keys are used to set the cooking levels, the automatic switch-off device and the minute minder. The Minus key reduces the setting and the Plus key raises it.

Power setting display (11)

The power setting indicator shows the power setting which has been selected, or:

lights up brightly Cooking zone has been selected

H

..... Residual heat

P

..... Power boost

U


..... Pan recognition

L

..... Childproof lock

E

..... Error message

Control lamp  Timer function

Minus key / Plus key Ventilation (14)

These key are used to operate the fan (extractor fan). It can be operated independently of the hob.

Fan indicator (16)

 Fan setting

min. Fan time lag

5 Operation

5.1 The induction hob


The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base.


With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked; instead the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

- Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
- Increased safety as the energy is only transferred when a pot is placed on the hob.
- Highly effective energy transfer between an induction cooking zone and the base of a pot.
- Rapid heat-up.
- The risk of burns is low as the cooking area is only heated through the pan base; food which boils over does not stick to the surface.
- Rapid, sensitive control of the energy supply.

5.2 Pan recognition

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power. A blinking  in the power level indicator points this out.

If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting indicator will light up. The power supply will be cut off when the pan is removed and the power setting indicator will indicate a blinking .

If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, less power will be supplied.

Pan recognition limits

Cooking zone diameter (mm)	Recommended minimal diameter pan base (mm)
160	110
200	120

The base of pots and pans must be of a certain diameter; if it is not, the induction heat will not be switched on.

Always place pots and pans in the middle of a cooking zone in order to achieve the best efficiency.

Important: The minimum diameter required to activate the pan recognition device may vary according to the type of pot or pan used!

5.3 Operation time limit (Safe off)

The induction hob has an automatic time limit function.

The duration of continuous use of each cooking zone depends on the power level selected (see chart).

This requires that the setting of a respective cooking zone is not adjusted during use.

If the operation time limit has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display.



The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time of the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).

Operation time limit

Selected power level	Operation time limit in hours
1, 2	6
3, 4	5
5	4
6, 7, 8, 9	1.5

5.4 Other functions

If two or more sensor keys are pressed at the same time (e.g. when a pan is mistakenly put onto a sensor key) no function will be activated.

The symbol  or Er03 will blink and a time-limited continuous signal will sound. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor keys. To delete the symbol  or Er03 press the same key or switch the hob off and on.

5.5 Protection against overheating (induction)

If the hob is used at full power for a longer period, it will not be possible to cool down the electronics system as required at a high room temperature.

In order to ensure that no excessive temperatures occur in the electronics system the power of the cooking zones may be reduced automatically.

Should E2 be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient.

This may occur if kitchen units have no openings. The installation may have to be checked (see the section on Ventilation).

5.6 Cookware for induction hobs

Cookware for induction cooking zones must be made of metal and have magnetic properties. The base must be sufficiently large.

Only use pots with a base suitable for induction.

Suitable cookware	Unsuitable cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base	

This is how to establish the suitability of a pot:

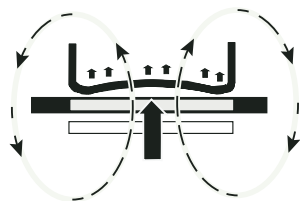
Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

Magnet test:

Move the magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.

Please note:

When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans.



Wrong: the base of the pan is curved. The electronic unit cannot determine the temperature correctly.

5.7 How to cut power consumption

The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently.

- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots, note that it is frequently the diameter of the top of the pot that is indicated. This is usually larger than the base of a pot.
- Pressure cookers are particularly low on energy and time required thanks to the pressure and the fact that they are tightly closed. Short cooking times mean that vitamins are preserved.
- Always make sure that there is sufficient fluid in your pressure cooker since the cooking zone and the cooker may be damaged as a result of overheating if the pressure cooker boils dry.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking. A large pot which is hardly filled will use up a lot of energy.

5.8 Power levels

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Power level	Suitable for
0	Off, using residual heat
1-2	Simmering small portions
3	Simmering level
4-5	Simmering larger quantities or roasting larger pieces of meat until they are cooked through
6	Roasting, getting juices
7-8	Roasting
9	Bringing to the boil, browning, roasting
P	Power boost (highest power output)

A higher power level may need to be selected for cooking pots without a lid.

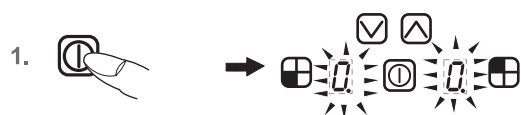
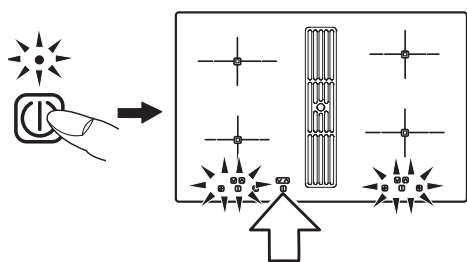
5.9 Residual heat display **H**

The glass ceramic hob is equipped with an H as a residual heat indicator.

As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.

The cooking zone may still be hot when the letter H no longer lights up. Risk of burns!

The glass ceramic is not directly heated in the case of an induction cooking zone; it is only heated up by heat reflected by the pan.




Suitable for induction cooking



Cooking zone selection key



5.10 Switching the appliance into the standby mode

This standby key  is used to switch the entire hob operational. It is, as it were, the main switch. An automatic test of the controls will be carried out first of all, and the displays will light up briefly.

When the hob has been switched off with this key, it will remain on standby for approx. another 120 min.

Attention! The residual heat indicator will no longer operate when the appliance has completely switched off.





5.11 Operating the keys


The controls described here expect the pressing of a (selection) key to be followed by the pressing of a subsequent key.

The next key will need to be pressed within 10 seconds, otherwise the selection will be deleted.

The Plus/ Minus keys can be touched individually or be permanently pressed.

5.12 Switching on the hob and cooking zones




1. Press the ON/OFF key of the hob  (1 s.) until the power setting 0 appears. The zones on that side are ready for operation.
2. Then press a cooking zone selection key (e.g.  for front). The selected power setting display will light up brightly.
3. Use the Plus key  or Minus key  to select a power setting. The Plus key will activate power level 1 and the Minus key power level 9.
4. Immediately put cookware suitable for induction cooking onto the cooking zone. The pan recognition device will activate the induction coil. The pot or pan will be heated up.

As long as no cooking pot is placed onto the cooking zone, the display will alternate between the power level set and the symbol .


If no pot is placed on the cooking zone it will switch off after 10 minutes for reasons of safety. Please refer to the Section on pan recognition.

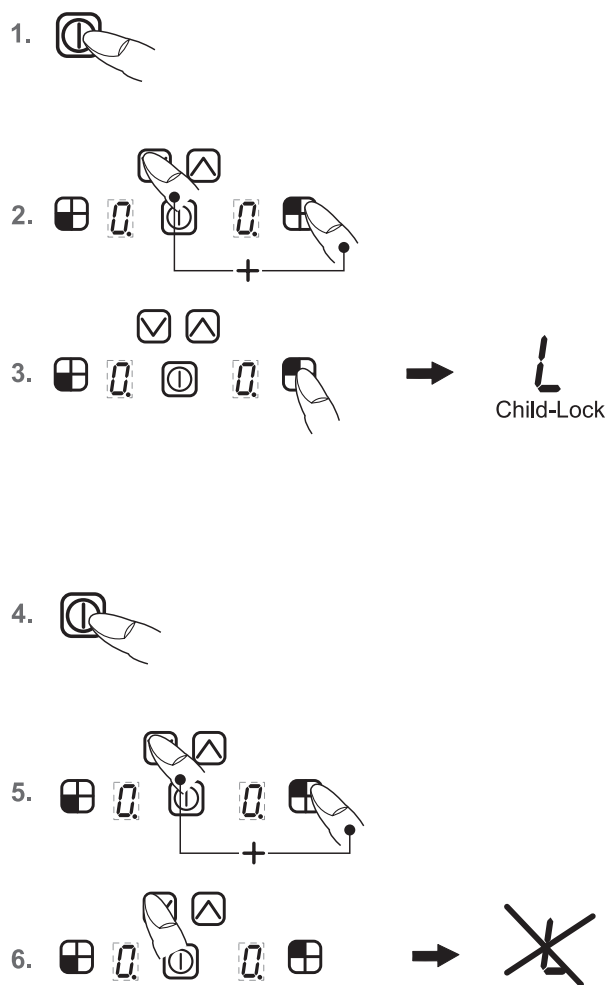
Repeat items 2 to 4 in order to cook on other cooking zones at the same time.

5.13 Switching off a cooking zone

5. Press the required cooking zone selection key (e.g.  for front). The selected power setting indicator will light up brightly.
6. a) Press the Minus key  several times until the power setting indicator shows 0 or
 b) Press the On/Off key of the hob . The zones on that side will be switched off (all the cooking zones are switched off).

5.14 Switching off the hob







7. Press the ON/Off key of the hob . The hob will be switched off, irrespective of any settings.







5.15 Child lock

The child lock serves to prevent children from switching on the hob accidentally or intentionally. The controls are blocked here.

Switching on the child lock





1. Press the ON/OFF key  in order to switch on the hob.
2. Then immediately press the Minus key  and the right cooking zone selection key  or  simultaneously.
3. Then press the same cooking zone selection key  /  in order to activate the child lock.
The power setting indicators will show an L for child lock, the controls will be disabled and the hob will switch off.

Switching off the child lock

4. Press the ON/Off key of the hob.
5. Then immediately press the Minus key  and the right cooking zone selection key  or  simultaneously.
6. Then press the Minus key  in order to deactivate the child lock. The L will go off.

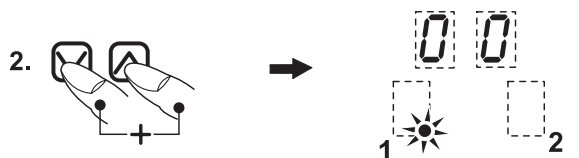
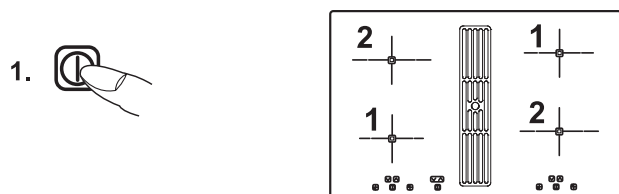
De-activating the child lock for one cooking procedure only

This is only possible if the child lock has been switched on according to points 1-3.

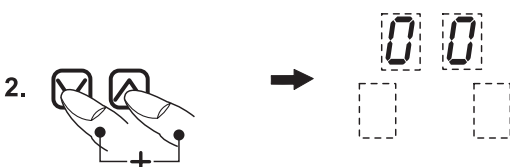
- Press the ON/Off key of the hob .
- Then immediately press the Minus key  and the right cooking zone selection key  or  simultaneously.
Once the L has gone off, the user may switch a cooking zone on.
- When the hob is switched off the child lock will be activated again (switched on).

Please note

In the event of a power cut the child lock will not be cancelled, i.e. it remains activated.









Control lamp (decimal point)





5.16 Automatic switch-off (timer)

The automatic switch-off device is used to automatically switch off any cooking zone after an adjustable period of time. Cooking times ranging from 01 to 99 minutes can be set.





1. Switch on the hob. Switch on one or more cooking zones and select the required power settings.
2. Repeatedly press the Plus key  and the Minus key  simultaneously until the control lamp (decimal point) of the cooking zone of your choice lights up. The timer indicator will light up brightly.
3. Then immediately press the Plus key  or the Minus key  to enter the cooking time. In order to programme the automatic switch-off device for another cooking zone, repeatedly press the Plus key  and the Minus key  simultaneously until the control lamp (decimal point) of the respective power level display lights up.
4. The cooking zone will be switched off when the time has lapsed. A signal will sound for a while and can be switched off by pressing any key (except the ON/OFF key).

Notes

- In order to check on the time that has lapsed (automatic switch-off device), repeatedly press the Plus key  and the Minus key  simultaneously until the control lamp (decimal point) of the respective cooking zone lights up. The setting displayed can be read and changed.
- Terminating the function of the timer: select the respective cooking zone and use the Minus key to set 0.

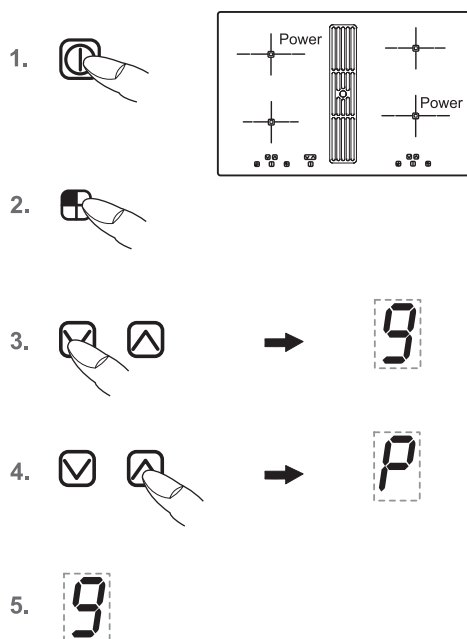
5.17 Minute minder

(cooking zone switched off)

1. Switch on the hob.
2. Press the Plus key  and the Minus key  simultaneously once. The timer indicator will light up brightly. The control lamp (decimal point) may not light up in the cooking setting displays.
3. Then immediately use the Plus key  or the Minus key  to set the time in minutes.
4. Once the time has lapsed a signal will sound for a while and can be switched off by pressing any key (except the OFF key).

Please note:

- The minute minder will also remain in operation when the right or left side of the hob is switched off. Switch the left or right side of the hob on to adjust the time.



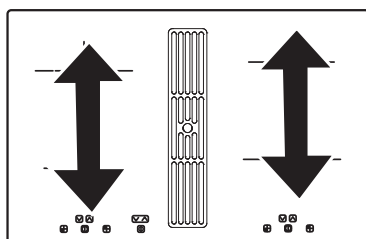
5.18 Power boost

The power boost setting makes additional power available for induction cooking zones. A large quantity of water can be brought to the boil very quickly. The power boost setting operates for 5 minutes, after which the power level is automatically reduced to power setting 9.

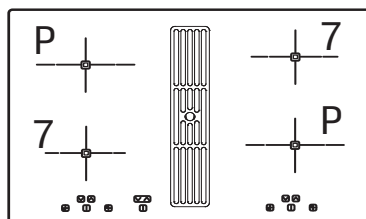
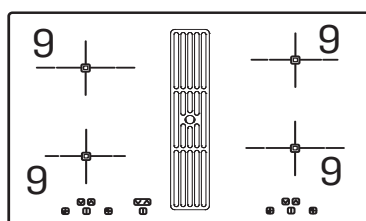
1. Switch on the hob.
2. Then press a cooking zone selection key (e.g. for back). The selected power setting indicator will light up brightly.
3. Press the Minus key once in order to set the highest power setting 9.
4. Press the Plus key once in order to activate the power boost setting. The power setting indicator will show a P.
5. After 5 minutes the power boost setting will switch off automatically. The P will go off and the power level will switch down to 9.

For your information:

- Press the minus key to prematurely de-activate the power setting.
- **Attention. risk of overheating! Do not heat up any oil/frying fat with the power boost setting.**



Modules (power management)

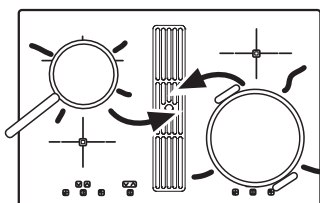


5.19 Power management

For technical reasons two cooking zones on the same side always comprise a module and have a maximum power level.

If this power range is exceeded when a higher power setting level or the power boost function is switched on the power management system will reduce the power setting of the corresponding cooking zone of the module.

The display for this cooking zone will initially blink, after which the highest-possible power setting will be consistently displayed.



5.20 Using the fan

The fan is located in the middle of the hob with the extractor facing downwards.

Important:

Do not put the cover onto the induction hob! Risk of burning!

5.20.1 Switching the fan on and off

1. Press the standby key (approx. 1 s.).
2. Press the fan Plus key (1 s.).
You will then be able to select a power setting, 1,2,3 or 4, by using the Plus or Minus key . The symbol for the fan will light up.
3. Press the fan Minus key until 0 is shown in order to switch fan off.

Hint

In order to ensure that extraction functions well with tall cooking pots, you can place a wooden spoon under the lid of the pot.

5.20.2 Fan time delay

The fan time lag is used after cooker in order to remove cooking odours. The filter is also dried in the fan.

Setting the fan time delay

1. Press simultaneously the fan Plus key and Minus key . The fan time lag of 10 minutes will be activated. The symbol for the fan time lag will light up min.
2. Pressing simultaneously again the Plus- and Minus key will set 60 minutes.
3. The time lag function is deactivated by pressing the two keys simultaneously again.

The fan setting can be freely adjusted or changed when the fan time lag is switched on.

5.20.3 Stop delay time

The fan motor should continue operating for another 10-20 minutes every time the hob has been used for cooking. When the fan is switched off after having been in operation for at least 15 minutes, **an automatic time delay at a low setting will follow for around 15 minutes.**

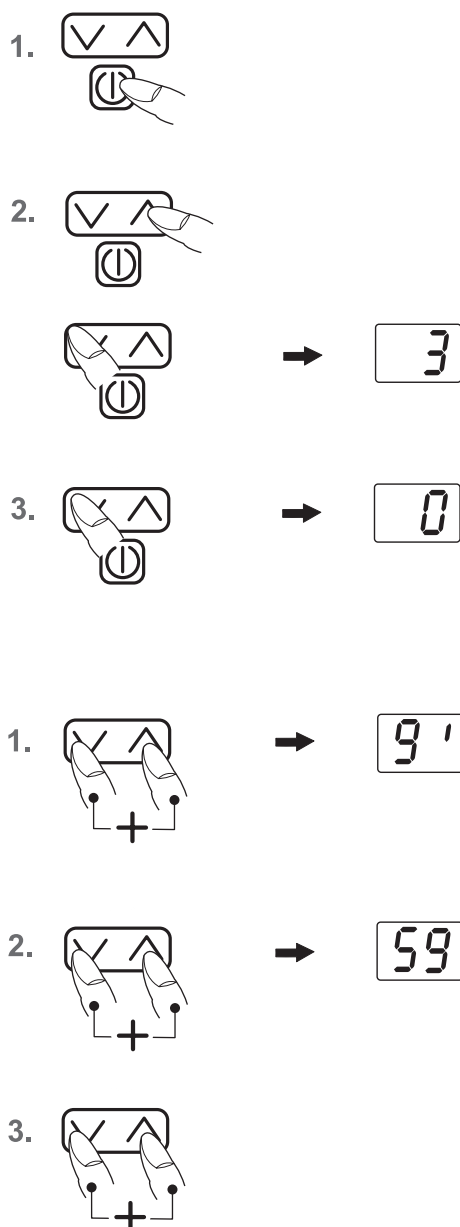
This guarantees optimal functioning and the removal of remaining cooking steam.

When using a recirculating air filter, please always allow for a stop delay time of 10 - 60 minutes in order to optimally remove cooking odours.

When the fan is switched on again, in rare cases the odour molecules present in the filter may be combined with steam so that they are detected again. These remaining odours will disappear when the fan continues to operate.

IMPORTANT

When the convection air mode is in operation, ventilation must be sufficient in order for the air humidity to be removed.



6 Cleaning and care

- Switch the hob off and let it cool down before you clean it.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- When cleaning make sure that you only wipe lightly over the ON/OFF key. The hob may otherwise be accidentally switched on!
- DO NOT put the black grille into the dishwasher, it will affect the finish.

6.1 Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agent, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

1. Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

6.2 Grease filters

Cleaning the metal grease filters

Clean the metal grease filters in the dishwasher or in mild soapy water at least once a month or in the event of excessive grease deposits and/or intensive use.

To remove the filter, lift up the fan cover and lift the U-shaped stainless steel ventilation plate in the suction intake opening upwards to remove it from the fan. Now remove the filter. To do so, press the lock in the recessed handle downwards and remove the filter.

The filter can be rinsed in a dishwasher. Stand the filter upright in the dishwasher. Please use only rinse aid that is suitable for use with aluminium in order to avoid damaging and discolouring the filters.

Never rinse right next to glasses or light-coloured porcelain.

Do not operate the fan without grease filters!

After rinsing the filter, dry it and replace it in the fan. Please make sure that the recessed handle is visible after you have replaced the filter. If possible, wipe the easily accessible inside of the fan with a cloth dampened with detergent every time you replace a filter, while at the same time paying attention to protruding parts in the inside of the fan.

Fan cleaning and care

The fan is best cleaned every time you clean the grease filters and change the carbon filters.

Condensation water may collect under the filter after water has boiled rapidly with the lid of the pot removed. This is quite normal. The water should, however, be removed and the inside of the fan cleaned.

The ventilation openings in the cover ensure that

residual moisture resulting from cooking and cleaning can escape if necessary when the fan is not in operation and the cover is on.

Please clean the filter and the inside of the fan if unpleasant remaining odours escape.

The fan is best cleaned with a soft damp cloth and mild soapy water.

Service

The filter must remain accessible. Replace the carbon filter depending on use every 5 to 24 months. Replacement filters are available, quote ref **LAM2007**.

7 What to do if trouble occurs?

Interference with and repairs to the appliance by un-qualified persons are dangerous as they can result in an electric shock or a short circuit. Do not interfere with or try to repair the appliance; this could cause injury to persons and damage to the appliance. Always have such work done by an expert, e.g. a Customer Service technician.

Please note

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use.

You may be able to rectify some problems yourself. They are described below.

The fuses blow regularly?

Contact a technical customer service or an electrician!

Does the hob have tears or cracks?

There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call Customer Service.

You can't switch your induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Is the childproof lock activated, i.e. does the display show an "L"?
- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware? See the section on Cookware for induction hobs.

The hob or a cooking zone has suddenly switched off

- Did you accidentally press the ON/OFF key?
- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? A buzzer will sound briefly. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor keys.
- Has the safety cut-off device been activated, i.e. was a power level operated unchanged beyond a specific period of time? See the section on operation time limit.

The pot sign appears?

- A cooking zone has been switched on and the hob is expecting a suitable pot or pan to be placed on the cooking zone (pan recognition). Only when a pot has been placed on the cooking zone will power be supplied.

The pot sign still appears, even though a pot or pan was placed on the hob?

- The cookware is unsuitable for induction cooking or the pot or pan is too small.

LED display for cooking settings and residual heat display H does not come on or only partially.

- Display defective. Call Customer Service. Risk of burning, as the temperature warning is not

guaranteed.

The symbol  or Er03 will blink and a time-limited continuous signal will sound.

- Food which has boiled over, cookware or other items are causing the touch control sensor keys to be consistently operated. Remedy: clean the surface or remove the item. To delete the symbol press the same key or switch the hob off and on.

Error code E2 is indicated?

- The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.

Error code E8 is indicated?

- Fault on the left or right fan. The suction opening is blocked or covered or the fan is defect.
- Check the installation of the hob. Make sure that there is sufficient ventilation. See the section on "Protection against overheating". See the section on "Ventilation".

Error code U400 is indicated?

- The hob has been incorrectly connected. The controls will switch off after 1s and a continuous signal will sound. Connect the appliance to the appropriate power supply.

An error code (ERxx or Ex) is indicated?

- The appliance has developed a technical defect. Please call Customer Service.

Does the hob make noises (clicking or cracking noises) or can a buzzing sound be heard when the hob is switched on?

- This is design-specific and has no influence on quality and operation.

Does the cooling fan still operate after it has been switched off?

- This is normal since the electronic unit is being cooled down.

Is the cookware you are using making noises?

- This is due to technical reasons; the induction hob and the pot are not at risk.

Pulsating cooking?

- The induction heating elements can only switch their power down to a certain power setting. The heating element will start to cycle below this power setting. This means that the induction heating element will switch on and then off again at certain intervals irrespectively of the selected power setting. This cycling can be heard and will become visible when you are cooking through bubbles forming on the bottom of the pan and then disappearing again. This pulsating cooking is normal at certain power levels and will not have any negative effect on the results of cooking. Remedy: Make sure that pots and pans have a thick base so that they have good heat retention and distribution properties. Always cover cooking pots with a suitable lid. A lot of energy is lost when cooking pots without a lid are used.

8 Instructions for assembly

8.1 Safety instructions for kitchen unit fitters

- Veneers, adhesives and plastic surfaces of surrounding furniture must be temperature resistant (at least 75°C). If the veneers and surfaces are not sufficiently heat resistant they may become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and the worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagrams are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 50 mm must be ensured. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300 mm.
- The packaging materials (plastic foil, polystyrene, nails etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of plastic sheeting causing suffocation.

- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- The hob must under no circumstances be sealed with silicone sealant! This would make it impossible to remove the hob at a later date without damaging it.

Worktop cut-out

Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate. The area is cut out as illustrated. The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel. Make sure that the sealing of the hob is properly seated.

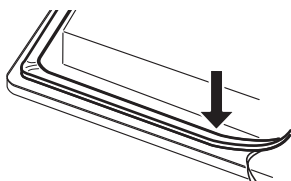
8.2 Installation

Important information

- Remove any transverse strips underneath the worktop at least in the area of the worktop cut-out.
- When installing the appliance on top of a drawer it is essential to ensure that no sharp items are stored in the drawer since these could become bent on the underside of the hob and prevent the drawer from being opened and closed.
- If a shelf has been inserted underneath the hob, there must be a clearance of at least 20 mm to the underside of the hob in order to ensure that the hob is sufficiently ventilated.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or under the surface.

Sealing of the hob

Before installation, correctly insert the sealing unit delivered with the hob.



- No liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.

8.3 Clearances & dimensions

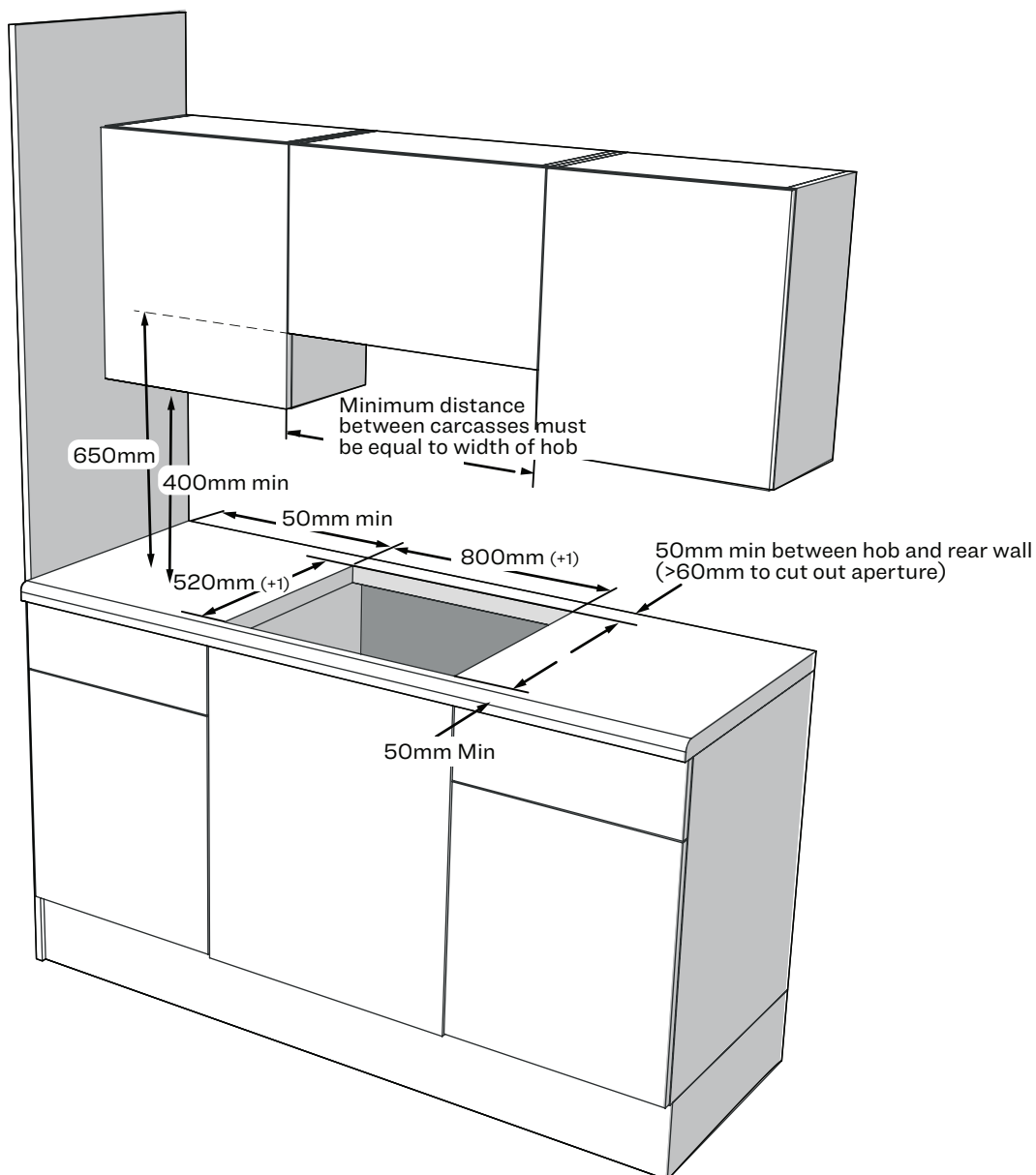
No shelf or overhang of combustible material should be closer than 650mm directly above the hob.

There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).

Place the hob in the aperture, checking the hob is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop.

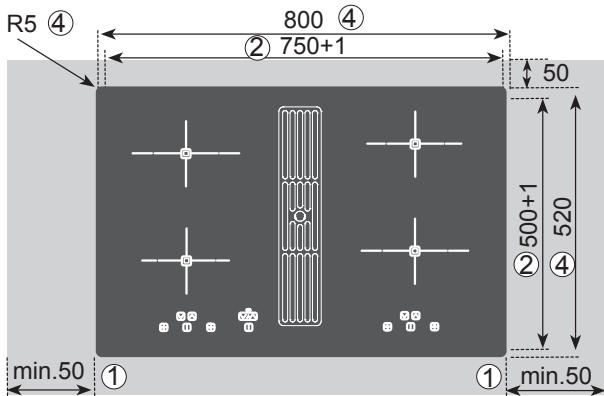
Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account. Your appliance will be supplied and installed using the following installation method.

Instructions For Assembly



8.4 Installation

Dimensions in mm

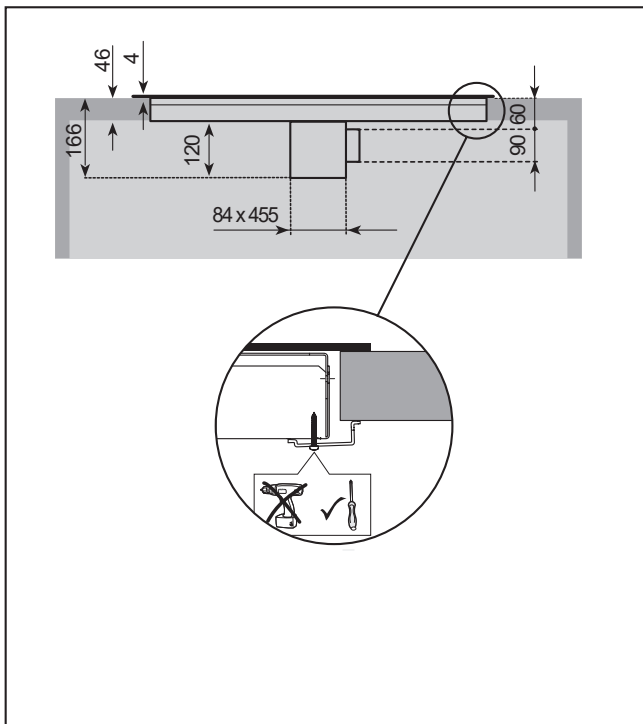


- ① Minimum distance to adjacent walls
- ② Opening dimensions
- ③ Cutout dimensions
- ④ Outer dimensions of the hob

Important:

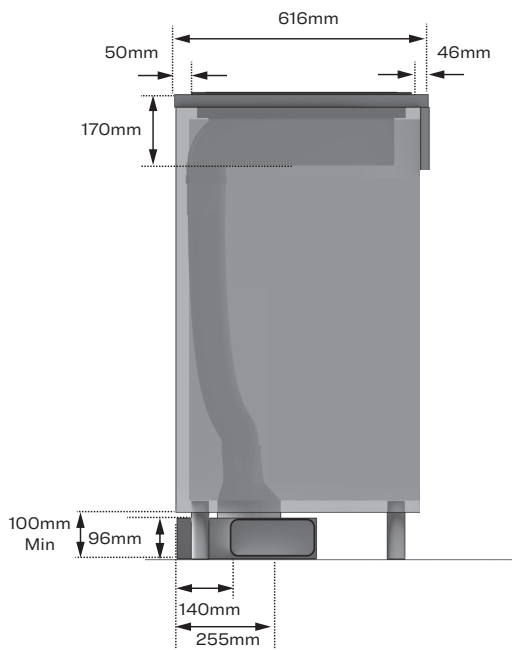
There is a risk of breakage if the hob is canted or subjected to stress during installation!

In the case of thin worktops i.e less than 38mm pack out the brackets as required.

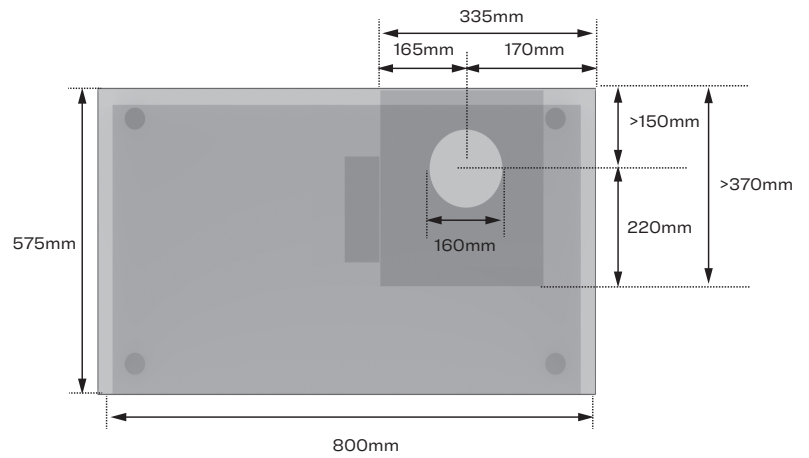


8.5 Illustrations kitchen cabinets

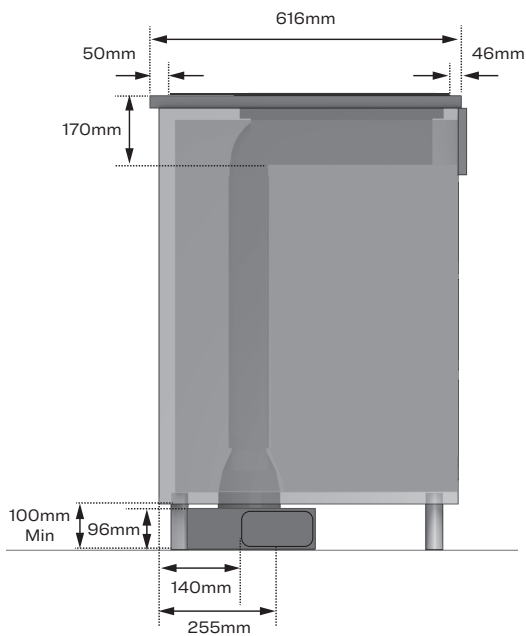
8.6 800 Base Cabinet



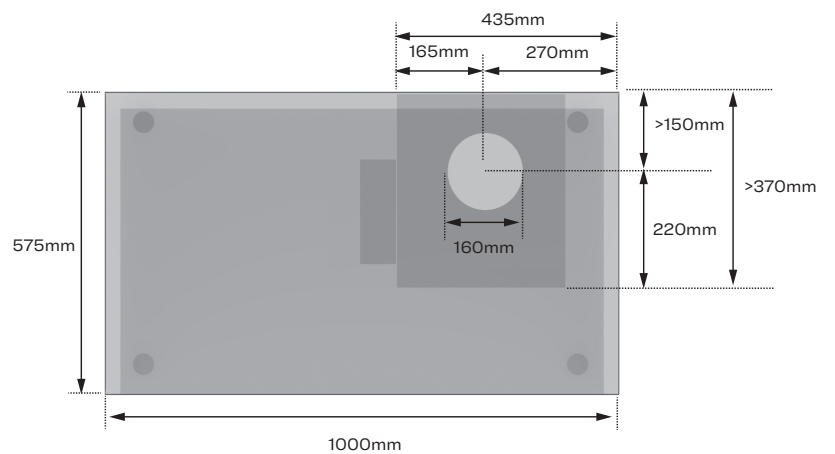
Exhaust outlet on the left



8.7 1000 Base Cabinet

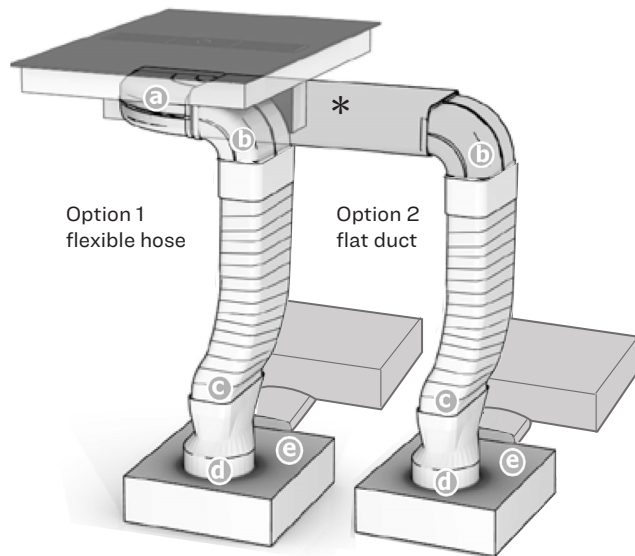


Exhaust outlet on the left



8.8 Extraction air system assembly

The hob and the fan can be connected with a flexible hose or with the addition of flat ducting for island configurations. Flexi duct can be cut with a knife. Shorten the flat duct with a fine saw if necessary, smooth ends and ensure no bumps.

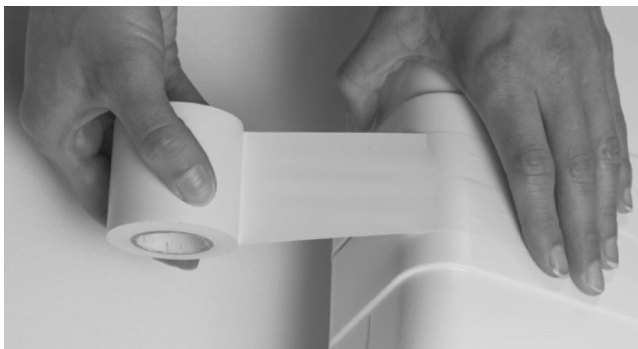


On point c

The flexible connection piece. Please make sure that the hose is as taut and crease-free as possible by trimming excess material.

On point f

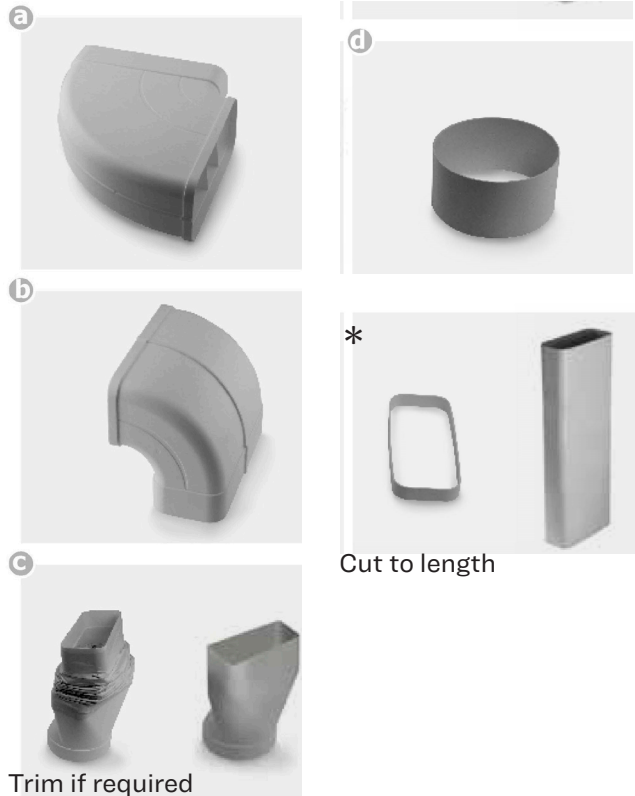
Apply sealing tape to the plinth fan connecting pieces (f) before attaching the adapter piece (d) to the plinth fan (e).



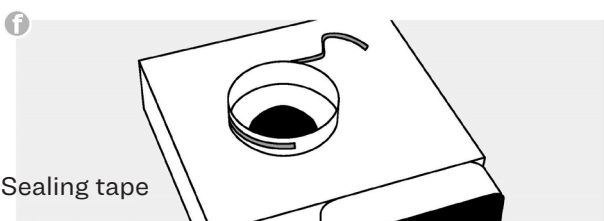
Important:

The components must all be firmly fastened as shown with the adhesive tape enclosed after they have been attached.

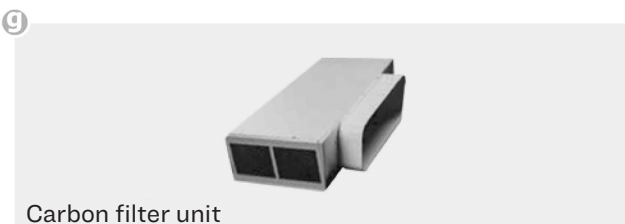
Exhaust air duct components (inclusive):



Trim if required



Carbon filter:



Spares

LAM2007 replacement carbon filter (Replace every 5-24 months depending on use).

8.9 7-pole fan plug connector



DANGER

Risk of electric shocks

The fan plug connection must be made before the mains connection!

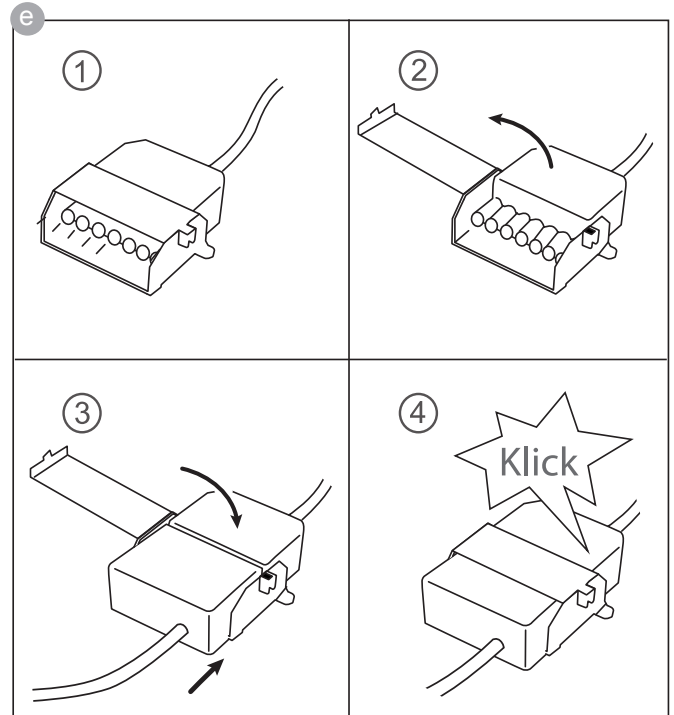
The appliance must be cut off from the electricity supply before the plug retainer is opened again. The appliance may only be connected to the mains once the plug connection has been made.

The hob may only be switched on when the fan mating connector has been attached and the plug retainer closed.

Procedure

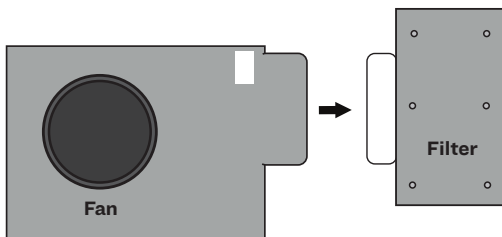
Connect the two 7-pole plugs for the fan connection. Open the plug retainer on the 7-pole plug (fan) of the hob and attach the 7-pole fan mating connector (e) until it is securely engaged.

Then close the plug retainer again.



8.10 Replacing the Carbon Filter (LAM2007)

1. Remove the plinth to gain access to the fan motor and carbon filter box.

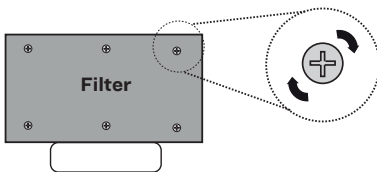


CAUTION: Place the filter box on a dust sheet/cloth prior to filter change to minimise any mess during the change over.

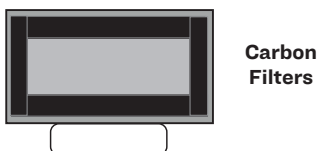
2. Separate the carbon filter from box from the fan motor.

3. Undo any screws on the carbon filter box top cover.

DO NOT USE POWER TOOLS!

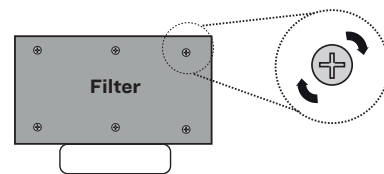


4. Remove carbon filters from the filter box and dispose of them.,



5. Insert the new carbon filters into the filter box.

6. Refit carbon filter box top cover and screws.



7. Reconnect filter box to the fan.

8. Replace the plinth.

8.11 Hob fan installation

- The product may only be connected by a qualified fitter according to applicable local regulations. The same applies for the connections. The fitter is responsible for proper functioning at the installation site.
- On installation, observe the relevant national building regulations and the regulations of the electricity suppliers.
- The hob fan can be operated in the recirculation air mode only.
- Please make sure that the minimum nominal width of the appliance connecting pieces is not reduced.
- A system recommended for the airflow and compatible with the hob extractor should always be used.
- The nominal width of the recirculation air pipe should not be less than 150 mm.
- Exhaust air pipes should be as short and as straight as possible.
- Never use pipes with a diameter of less than 150 mm. No bends/angles may be laid 50 cm before the fan module.
- The cross-section of wall vents and the cut-out in the base panel should at least correspond to the exhaust air pipe. The outflow opening must be at least 200 cm². Reduce the height of the skirting boards or make corresponding openings.
- When installing the appliance make sure that the convection air unit is still accessible when the kitchen has been completely installed.
- **DO NOT seal the plinth to the floor.**
- If necessary levelling feet for the kitchen units must be moved.



PLEASE NOTE

When the recirculation air mode is in operation, ventilation must be sufficient in order for the air humidity to be removed.



Electrical Connection

WARNING RISK OF ELECTRICAL ENERGY! RISK OF FATAL INJURY!

Live components have been installed near this symbol
Covers with this sign may only be removed by a certified skilled electrician.

Power supply

Mains voltage: 240V / 1N, 50/60Hz

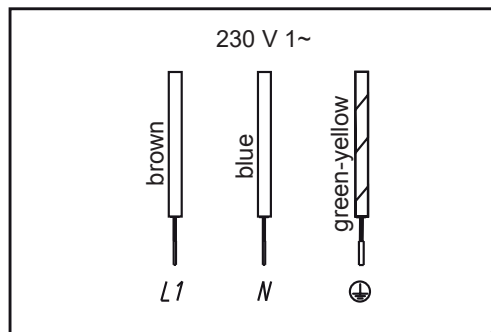
Pre-fitted Mains cable

The hob has been fitted with a temperature-resistant

connection cable in the factory.

- Connection to the mains is carried out in accordance with the circuit diagram.
- If the mains cable of this appliance is damaged it will need to be replaced with a special connection cable. In order to avoid any risks, this must be carried out by the manufacturer or his Customer Service.
- The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work!
- Statutory regulations and local legislation must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to universally disconnect it from the mains with a contact opening width of at least 3mm. Line-protecting switches, fuses or contactors are suitable cut-out devices. When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- The earth wire must be sufficiently long so that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.
- Make sure that the local mains voltage is the same as the voltage on the rating label.
- Full protection against accidental contact must be ensured on installation.
- Attention: Incorrect connection may result in the power electronics unit being destroyed and is not covered by warranty.

Electrical connections



8.12 Technical Data

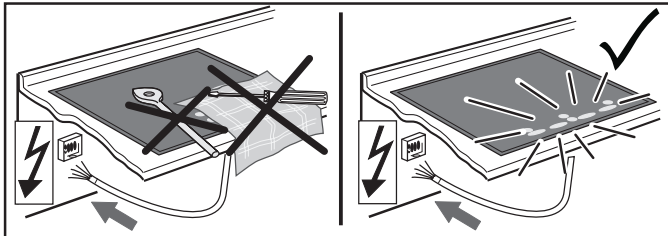
Hob dimensions	
height/ width/ depthmm	170 x 800 x 520
Cooking zones	
front left Ø cm / kW	16 / 1,4
rear (left) Ø cm / kW	20 / 2,3 (3,00)*
rear right Ø cm / kW	16 / 1,4
front right Ø cm / kW	20 / 2,3 (3,00)*
Hob kW	7.4
Fan kW	0.115

* Power when the power boost function is activated

8.13 Putting the appliance into operation

Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for Customer Service will be indicated.

Important: No items may be on the touch control sensor keys when the appliance is being connected!



Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.

9 Decommissioning and disposal of the appliance

9.1 Switching the appliance off completely



The appliance is to be put out of operation when its useful life has finally come to an end.

- Disconnect the safety fuse for the domestic wiring system in order to prevent a risk of electric shocks.
- Ensure the environmentally friendly disposal of the hob once it has been removed.

9.2 Disposing of the packaging

Please ensure the environmentally-friendly disposal of the packaging that came with your appliance. Recycling the packaging material saves on resources and cuts down on waste.

9.3 Disposing of old appliances

 The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over  to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

The appliance is marked according to the European Directive 2012/19/EU on waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health. The symbol on this product indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for recycling of electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information please contact your local council household waste site.

The product complies with EU RoHS directive (2011/65/EU) it does not contain harmful and prohibited materials specified in the directive.

10. Product Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of breakdown repairs. (Details of which are shown on your Proof of Purchase Document).

- Any claim during the period of the guarantee (MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE)
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alternations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person.

(The guarantee in no way affects your statutory or legal rights)

What to do if you need to report a problem-

Please ensure you have ready:

- The product's model and serial numbers
- Howdens Proof of Purchase document
- Your full contact details

Call the Depot number on your Proof of Purchase Document supplied with the product / kitchen.

Or

Call the LAMONA Service Line on 0344 460 0006

* Product installed within a domestic kitchen or non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find the model and serial number on your machine.	On the base of the hob
--	-------------------------------



Product serial number
(Place sticker here)

LAMONA
Exclusive to Howdens Joinery Co.