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Built-in Single Split Cavity Oven

LAM3676



Instructions and Installation

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All Lamona appliances come with a free 3 year guarantee, as standard. Our appliances are so reliable, you now have the opportunity to purchase an extended warranty of up to 5 years for an additional cost.

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*Lines are open Monday to Friday 9am to 5pm. Calls will be charged at your local rate and may be recorded and monitored for training and quality purposes.

Register ✓
my appliance

Welcome

Dear Customer,





Congratulations on your choice of oven.

The user manual will help you use your product quickly and safely.

- Please read this user manual before installing and using the oven.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Register your appliance to access a digital copy of your user manual for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols


Throughout this manual the following symbols are used.

	Hazard that may result in death or injury. NOTICE Hazard may result in material damage to the product or its environment.
	Hazard that may result in burns due to contact with hot surfaces.
	Important information or useful usage tips.
	Read the user manual.

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1. Before using the oven

- Make sure that you have removed all packaging, wrappings, stickers and films from the oven's surface.
- It is recommended that you clean and wash the oven's surface before using for the first time (page 14).
-  This appliance is for domestic cooking purposes only. It must not be used for other purposes, e.g. room heating, or drying towels and dish cloths over the handle. Commercial use will void the guarantee (see guarantee page).
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

General

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are supervised by a person who will be responsible for their safety or who will instruct them accordingly in the use of the product.

Safety for children

- Children must be supervised to prevent them from playing with the product.
- Electrical products can be dangerous to children. Keep children away from the product when it is operating and do not allow them to play with or near the product.
-  **CAUTION:** Accessible parts of the oven may become hot when the oven or grill is in use. Children should be kept away until the product has cooled down.
- Do not store any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. The door or door hinges may be damaged.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

- Accessible parts may become hot during use. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised.
- This appliance can be used by children aged 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance must not be made by children without supervision.
- Connect the product to an earthed outlet protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Do not operate the product if the power cable is damaged. Replace with a suitable cable by a qualified person.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications to the product.
- Never wash down the product with excessive water, as there is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and / or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Repair procedures must always be performed by qualified persons. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons, which may also void the guarantee.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin / jar may cause it to burst.
- Do not place any materials close to the product as the sides may become hot during use.

- **⚠ WARNING FIRE RISK: Do not place aluminium foil, baking trays or cook on the base of this oven, doing so will cause permanent damage to your appliance and cabinetry with the potential risk of fire.**
- Parts of the oven may become hot during or immediately after use. Care should be taken to avoid touching the heating elements, and components inside the oven which maybe hot. Always allow oven to cool.
- If the door seal is very dirty this can prevent the door from closing properly during use, resulting in possible damage to adjacent furniture and poor efficiency. Always ensure the door seal is clean.
- Product may become hot when it is in use. Please be careful not to touch these hot surfaces.
- Always use heat resistant oven gloves when putting dishes in or removing dishes from the hot oven.
- Do not use the product if any door glass is removed or damaged.
- Rear surface of the oven may get hot when it is in use. Make sure that the electrical connections do not contact the rear surface; otherwise, connections may be damaged.
- Do not trap the mains cable and do not route it over hot surfaces. The cable insulation may melt and cause a short circuit.
- Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the guarantee may become void.
- When hot and cold air meet, condensation can form. The outer door is air cooled and the inner glass will become hot during cooking, therefore some condensation might form. This is perfectly normal. All condensation will disappear as the oven reaches cooking temperature.
- Make sure that the product control knobs are switched off after every use.

⚠ Safety when working with electricity

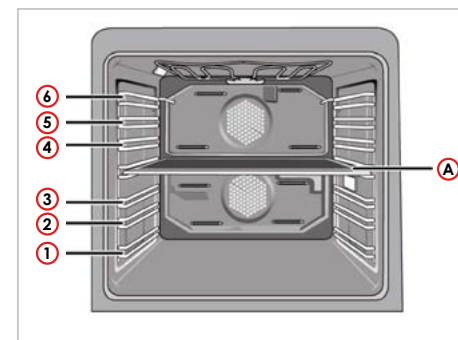
- Any work on electrical equipment and systems should only be carried out by authorised or qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off at the fuse box.
- The appliance must be installed so that it can be completely disconnected from the mains easily after installation by the isolation switch.
- Do not bend or trap cable against hot surfaces during install.
- Make sure that fuse rating is compatible with the product.
- ⚠ **Do not switch the oven off at the mains isolation switch immediately after cooking. Cooling fan continues to run for up to 20-30 minutes (approx) even after the oven control is turned off.**
- Keep all ventilation slots clear of obstructions, as this may cause premature failure of the oven element.
- Do not allow the oven to cool with the door open. Even if the appliances door is only open a little, front panels of adjacent units could become damaged over time.

⚠ Safety and cleaning

- ⚠ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in the shattering of the glass.
- ⚠ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of an electric shock.
- ⚠ Do not use oven light for household room illumination.
- ⚠ Do not use steam cleaners for cleaning.
- The appliance must not be installed behind a decorative door.

⚠ Shelf positions

The oven has 6 shelf positions, 3 of which are in the upper section, and 3 in the lower section. There is also a rack gap in the centre for the middle section plate to be installed. Do not use centre rack **A** for placing other shelves or trays during cooking. It is important to position the wire shelf runners correctly before placing items on the shelf. Do not insert them forcefully.



The section plate should not be removed unless the product is fully cooled down and back at room temperature.

Where necessary, it is appropriate to remove the section plate after the product is fully cooled down.

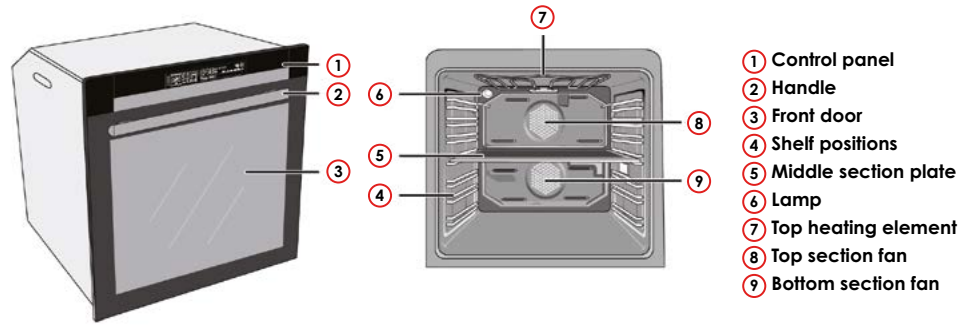
If the section plate is attached and removed while the product is not at room temperature, there may be jamming.

Placing the wire shelf and tray onto the wire racks properly. It is important to place the wire shelf and / or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).

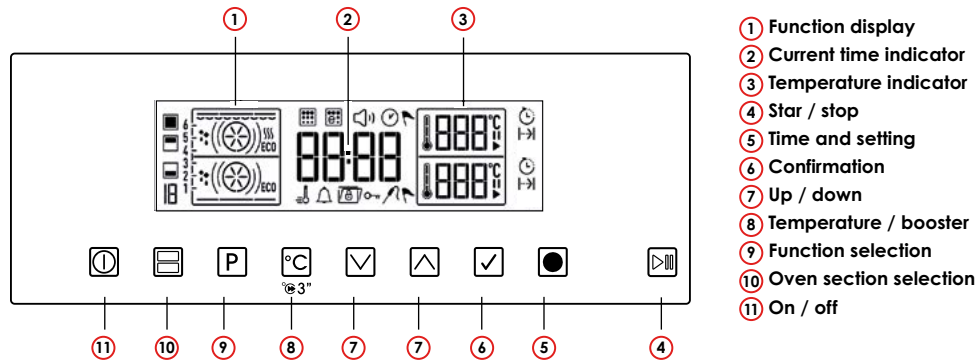


2. General information

Oven layout



Control panel layout



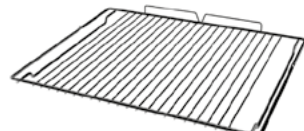
Accessories



Standard tray / grill pan



Grill pan wire rack / trivet



Wire grill / (x2 included)

3. Operating modes

Oven functions

These functions apply to oven with a single large section only.

Symbol	Name	Description
	Static (Top and bottom heating)	Top and bottom heaters are in operation simultaneously. Cook with one tray only.
	Bottom heating	Only bottom heater is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.
	Static fan (Fan supported bottom / top heating)	Top heater, bottom heater plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.
	Defrost (Fan operated)	The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.
	Fan assisted cooking	Only the fan heater in the rear wall is in operation. Hot air heated by the fan heater is evenly distributed throughout the oven rapidly by means of the fan. In most cases, preheating is not required.
	Top heater and fan (Fan assisted top heating)	Top heater and the fan at the rear wall are in operation. Hot air is distributed better with fan compared to the situation where only top heating is in operation.
	Pizza	Bottom heater and the fan assisted heater (at the rear wall) are in operation simultaneously. Suitable for baking pizza.

Symbol	Name	Description
	Multi "3D" cooking	Top heater, bottom heater and the fan assisted heater are in operation simultaneously. Cook with one tray only.
	Economic grill	Only the inner section of the top heater at oven ceiling operates. Suitable for grilling small and medium sizes of meat.
	Full grill	Inner and outer sections of the top heater at oven ceiling are in operation simultaneously. Suitable for grilling medium size meat pieces.
	Grill+ Fan (Fan supported grill)	Rear wall fan operates along with the inner and outer sections of the top heater at oven ceiling. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Suitable for grilling medium size meat pieces.
	Warm keeping	Used for keeping food at a temperature ready for serving for a long period of time. Do not use for cooking food.
	Eco fan cooking	Only the fan heater in the rear wall is in operation. To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-22°C temperature range. But, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Eco Fan Cooking" table.
	Low temperature cooking	Food is heated simultaneously from the top and bottom. It is suitable for slow-cooking of roasted / seared pieces of meat (veal, lamb, poultry etc.) in an open container at low temperature. This function ensures that the meat is juicy and soft on the inside. Please use hygienically suitable types of meat. On the hob, grill etc., pre- roast / sear all surfaces of the meat in a hot pan. You can cook the pre-roasted / seared meat with the "low temperature cooking" function for a long time. Cook with one tray only.

Upper section 	Fan heating Economic fan Top heater+fan Full grill+Fan Full grill Defrost Economic grill
Lower section 	Fan heating Economic fan Defrost Bottom heating Pizza
Lower-upper section 	Fan assisted+Fan assisted Full grill+Fan assisted Defrost+Defrost Economic grill+Fan assisted Fan assisted+Bottom heater Fan assisted+Pizza
Single large section 	Static Static+fan Fan heating Multi cooking (3D) Pizza Top heater+fan Full grill+Fan Full grill Economic grill Economic fan Bottom heating Warm keeping Low temperature cooking Defrost

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures. Recommended temperature is displayed when the function is selected.

- Functions may vary depending on product model. While making any adjustment, related symbols will flash on the display.
- Program will be cancelled in case of power failure. You must reprogram the oven.
- Current time cannot be set while the oven is operating in any function, or semi automatic or full automatic programming is made on the oven.
- Even if the oven is switched off, the oven lamp lights up if the door is opened.
- Due to safety reasons, maximum time that can be set for "Cooking time" is limited with 6 hours at all positions apart from "Warm Keeping" and "Low Temperature Cooking" functions.

Single large section

Function	Temperature range (°C)
Static	40 - 280
Static+fan	40 - 280
Fan heating	40 - 250
Multi cooking (3D)	40 - 250
Pizza	40 - 280
Top heater+fan	40 - 280
Full grill+Fan	40 - 280
Full grill	40 - 280
Economic grill	40 - 280
Economic fan	160 - 220
Bottom heating	40 - 220
Warm keeping	40 - 100
Low temperature cooking	50 - 150
Defrost	-

Upper section

Function	Temperature range (°C)
Function	40 - 250
Fan heating	40 - 280
Top heater+fan	40 - 280
Full grill+Fan	40 - 280
Full grill	40 - 280
Economic grill	40 - 280
Economic fan	160 - 220
Defrost	-

Lower section

Function	Temperature range (°C)
Fan heating	40 - 250
Pizza	40 - 280
Economic fan	160 - 220
Bottom heating	40 - 220
Defrost	-

4. Preparation

First cleaning of the appliance

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a clean cloth and mild detergent.

The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder / cream or any sharp objects or abrasives.

Initial heating

It is recommended to heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

1. Take the tray and the wire grid out of the oven.
2. Close the oven doors.
3. Select the highest oven & grill power levels (See How to use the oven and grill section).
4. Operate oven & grill for about 30 minutes.
5. Turn off your oven & grill and allow to cool.



Small amounts of fumes may emit during the initial heating process; this is normal, however monitor the oven at all times and ensure that the room is well ventilated.

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:



- Use dark coloured or enamel coated cookware in the oven as the heat transmission will be better.
- Perform a preheating operation if it is advised in the user manual or cooking instructions. Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can place two cooking vessels onto the wire shelf. Cook one dish after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them if possible if applicable.

5. How to operate the main oven and grill




Operating a single oven section

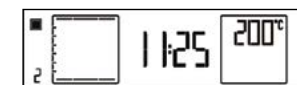
Manual cooking by selecting temperature and operating function.





During manual operation, the oven will operate regardless of the cooking time after the function and temperature selection is made. The oven will not switch off automatically at the end of the cooking time. Cooking should be ended by the user. Oven returns to standby display after it is powered on for the first time and the current time is set. Only the current time appears.

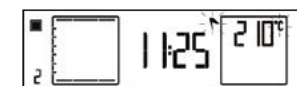
1. Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.
2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.
4. Touch  to enter the display for setting the operating function. The relevant function number will flash on the display.





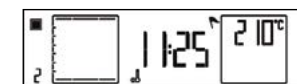
5. Set the desired cooking function touching the keys. Touch   the  to confirm setting.








6. If you want to change the temperature, touch once to reach the temperature display °C and  will flash on the display.
7. Touch   to set the desired temperature. When the desired value is reached, touch  to confirm the temperature.

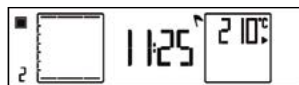



8. For booster (Rapid Heating), touch  for approximately 3 seconds until  appears on the display.  will appear and the booster setting will be activated.




When the booster setting is made, the oven operates in maximum power to reach the set temperature. When the set temperature is reached  will disappear. Booster setting is active for the functions during which  is displayed when  is touched for a long time. Booster can only be activated for cooking operations performed in the single large section.

- Put your dish into the oven and close the door.
- If cooking function and temperature values are suitable, touch  for two seconds to start cooking. Cooking will start and  will appear on the display.




Oven will heat up to the adjusted temperature. All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

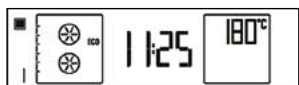
- When the cooking process is completed touch  key again for two seconds to end the cooking.




Cooking by setting the cooking time;

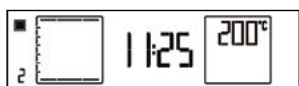
You can make your oven switch off automatically at the end of cooking time by selecting the temperature and function specific to your meal and setting the cooking time. Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.


- Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.

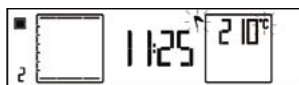
- Switch on the oven touching the  key for two seconds.
- When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.








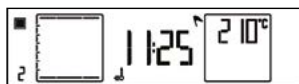
- Touch  to enter the display for setting the operating function number will flash on the display.
- Touch   to set an operating function.







- If you want to change the temperature,  touch once to reach the temperature display. °C symbol will flash on the display.







- Touch   to set the desired temperature. When the desired value is reached, touch  to confirm temperature.
- For Booster (Rapid Heating), touch °C for approximately 3 seconds until  appears on the display.  will appear and the booster setting will be activated.





When the booster setting is made, the oven operates in maximum power to reach the set temperature. When the temperature is reached  will disappear. Booster setting is active for the functions during which  is displayed when  is touched for a long time. Booster can only be activated for cooking operations performed in the single large section.

- Touch  once for cooking time.  will flash the display.



- Touch   to set the cooking time and confirm the setting by touching **OK**. Once the time is set,  and  will remain on the display.


- Put your dish into the oven and close the door.



- If cooking function, temperature and time values are suitable, touch  for 2 seconds to start cooking. Cooking will start and  will appear on the display




Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature.


It maintains this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.

» All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

- After the cooking is completed,  and  will flash on the display and an alarm signal will sound.

- To stop the alarm signal, just touch any key. The oven will switch off automatically.

- If you want the oven to continue operating, press  for 2 seconds. The oven will continue cooking for an indefinite period of time.


If you want to cancel the setting after performing the cooking setting by adjusting the cooking time, you will need to reset the cooking time. You can also switch off the oven by touching  if you want.

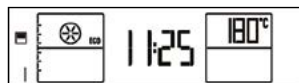
Using the oven only as the top or bottom section Manual cooking by selecting temperature and operating function


During manual operation, the oven will operate regardless of the cooking time after the function and temperature selection is made. The oven will not switch off automatically at the end of the cooking time. Cooking should be ended by the user. Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

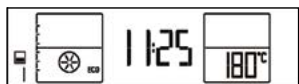
If the middle section plate is not placed, the oven timer will operate as a whole single section.


2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function special to the top section cooking will be displayed.



4. Touch  once to activate the bottom section of oven. Temperature setting and cooking process initiation steps for both bottom and top oven sections will iterate in the same

way. (In the images, the bottom oven is shown as selected.)

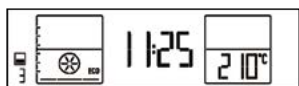



Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.

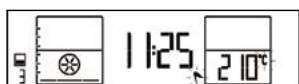
5. Touch  to enter the display for setting the operating function.




The relevant function number will flash on the display.

6. Touch   to set the desired operating function.





7. If you want to change the temperature, touch  once to reach the temperature display. °C symbol will flash on the display.




8. Touch   to set the desired temperature. When the desired value is reached, touch  to confirm temperature.

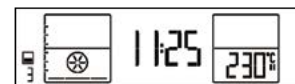
9. Put your dish into the oven and close the door.


10. If cooking function and temperature values are suitable, touch  for two seconds to start cooking. Cooking will start and  will appear on the display.



- » Oven will heat up to the adjusted temperature. All segments of the inner oven temperature symbol will turn on when the oven reaches the set temperature.

11. When the cooking process is completed touch  key again for 2 seconds to end the cooking.



-  **WARNING:** When using only the top or bottom section for cooking, keep the unused section empty as it will get hot.


Cooking by setting the cooking time:

You can make your oven switch off automatically at the end of cooking time by selecting the temperature and function specific to your meal and setting the cooking time.


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.


If the middle section plate is not placed, the oven timer will operate as a whole single section.




2. Switch on the oven touching the  key for 2 seconds.
3. When the oven is switched on, the first function special to the top section cooking will be displayed.




4. Touch  once to start the bottom section of oven. Temperature setting and cooking process initiation steps for both bottom and top oven sections will iterate in the same way. (In the images, the bottom oven is shown as selected).






Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.


5. Touch  to enter the display for setting the operating function. The relevant function number will flash on the display.
6. Touch   to set the desired operating function.








7. If you want to change the temperature, touch  once to reach the temperature display °C symbol will flash on the display.



8. Touch   to set the desired temperature, When the desired value is reached, touch  to confirm the temperature.

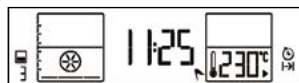
9. Touch  once for cooking time.  will flash on the display.






10. Touch the   to set the desired cooking time and confirm the . Once the cooking time is set,   will be displayed continuously.

11. Put your dish into the oven and close the door.


12. If cooking function, temperature and time values are suitable, touch  for 2 seconds to start cooking. Cooking will start and  will appear on the display.




- » Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display. All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

13. After the cooking is completed,  and  will flash on the display and an alarm signal will be heard.

14. To stop the alarm signal, just touch any key. The oven will switch off automatically.

15. If you want the oven to continue operating, press  for 2 seconds. The oven will continue cooking for an indefinite period of time.

- » If you want to cancel the setting after performing the cooking setting by adjusting the cooking time you will need to reset the cooking time. You can also switch off the oven by touching  if you want. Setting the end of cooking time to a later time; You can ensure that the oven runs and turns off automatically by setting temperature and

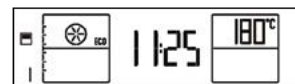
operating function specific to your meal, the cooking time and end of cooking to a later time, manually controlling without setting the cooking time. Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.



1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

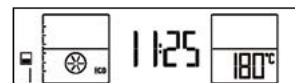
If the middle section plate is not placed, the oven timer will operate as a whole single section.


2. Switch on the oven touching the  key for 2 seconds.

3. When the oven is switched on, the first function special to the top section cooking will be displayed.



- » Touch  once to activate the bottom section of oven.  will appear next to the active oven section. Temperature setting and cooking process initiation steps for both bottom and top oven sections will iterate in the same way. (In the images, the bottom oven is shown as selected).




- » Each time you touch  the bottom section only, both bottom and top sections and the top section only will be activated respectively.




5. Touch  to enter the display for setting the operating function.



The relevant function number will flash on the display.

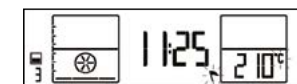
6. Touch   to set the desired operating function.









7. If you want to change the temperature, touch  once to reach the temperature display °C symbol will flash on the display.






8. Touch   to set the desired temperature. When the desired value is reached, touch  to confirm temperature.



9. Touch  once for cooking time.  will flash on the display.






10. Touch   to set the desired cooking time and confirm by touching . Once the cooking time is set,  will be displayed continuously.
11. Touch  twice at short intervals for the end of cooking time.  will flash on the display.




12. Touch   to set the end of cooking time and confirm the setting by touching . Once the end of cooking time is set,  will be displayed.
13. Put your dish into the oven and close the door.
14. If cooking function, temperature, time and end time values are suitable, touch  for 2 seconds to start cooking.

- »  will appear on the display. Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set. When the cooking startup time comes, the selected cooking function will be activated,  will disappear and the oven will heat up to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature.

Additional active heaters and recommended tray position appear in the Function display. The oven lamp is lit during the cooking process.

- » All segments of the inner oven temperature symbol will turn on when the oven reaches the set temperature.
15. After the cooking is completed,  and  will flash on the display and an alarm will sound.
16. To stop the alarm, just touch any key. The oven will switch off automatically.
17. If you want the oven to continue operating, press  for 2 seconds. The oven will continue cooking for an indefinite period of time.


- » If you want to cancel the programme after performing the cooking setting by adjusting the cooking time, you will need to reset the cooking time. You can also switch off the oven by touching  if you want.

Using the top and bottom sections of the oven simultaneously.




Manual cooking by selecting temperature and operating function.

During manual operation, the oven will operate regardless of the cooking time after the function and temperature selection is made. The oven will not switch off automatically at the end of the cooking time. Cooking should be



ended by the user. Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

- Place the middle section plate in its housing found between the 3rd and 4th rack guides.
- If the middle section plate is not placed, the oven timer will operate as a whole single section.
- Switch on the oven touching the  key for 2 seconds.
- When the oven is switched on, the first function special to the top section cooking will be displayed.




- » Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.
- Activate both sections by touching  twice.
 - Touch  to enter the display for setting the operating function.





- » The relevant function number will flash on the display.
- Touch the   to select the appropriate cooking function amongst the ones adjusted for both oven sections. For







example, to make grill in the top and cook pastry in the bottom section you can select Grill & Fan supported function.

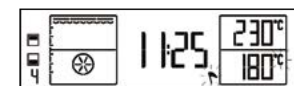
- » After the function is selected, "Temperature" and "Cooking time" can be adjusted separately for each oven section.  and $^{\circ}\text{C}$ symbols of the active cooking sections for this settings will flash.









- If you want to change the temperature of top oven, touch  once to access the temperature display of top oven  and $^{\circ}\text{C}$ will flash on the temperature display of the selected oven section.



- Touch   to set the desired temperature. When you reach the desired value, confirm the temperature by touching . $^{\circ}\text{C}$ will rise steadily and  symbol of the active cooking section will flash.
- To change the temperature of the bottom oven, activate the bottom oven's temperature display touching . Bottom oven's  symbol will flash.





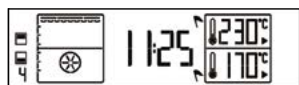
10. Touch  once to access the temperature display of bottom oven. °C and  will flash on the temperature display of the selected oven section.

11. Touch   to set the desired temperature. When you reach the desired value, confirm the temperature by touching . °C will lid steadily and  symbol of the active cooking section will flash. While using the top and bottom sections simultaneously, if you want to change temperature setting, the difference between the sections cannot be more than 80 °C. Because the sections will be affected from each others temperature.


12. Put your dish into the oven and close the door.

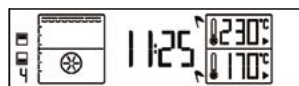
13. If cooking function and temperature values are suitable, touch  for 2 seconds to start cooking.

» Cooking will start and  and  will appear on the display of the top and bottom oven sections.



» All segments of the inner oven temperature symbol will turn on when the oven reaches the set temperature.

14. When the cooking process is completed touch  key again for two seconds to end cooking.



Cooking by setting the cooking time;

Semi-automatic operation. You can make your oven switch off automatically at the end of cooking time by selecting the temperature and function specific to your meal and setting the cooking time.

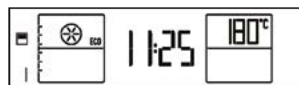
» Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.


1. Place the middle section plate in its housing found between the 3rd and 4th rack guides



» If the middle section plate is not placed, the oven timer will operate as a whole single section.

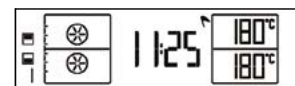
2. Switch on the oven touching the  key for 2 seconds.

3. When the oven is switched on, the first function special to the top section cooking will be displayed.





» Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.


4. Activate both sections by touching  twice.  will appear next to each oven section.




5. Touch  to enter the display for setting the operating function.

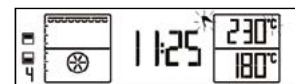
» The relevant function number will flash on the display.




6. Touch   to select the appropriate cooking function amongst the ones adjusted for both oven sections. For example, to make grill in the top and cook pastry in the bottom section you can select Grill & Fan supported function.

» After the function is selected, “Temperature” and “Cooking time” can be adjusted separately for each oven section. For these settings  symbol of the active cooking section will flash.





7. If you want to change the temperature of top oven touch  once to access the temperature display of too oven. °C symbol will flash on the temperature display of the selected oven section.








8. Touch   to set the desired temperature. When you reach the desired value, confirm the temperature by touching .



°C will lid steadily and symbol of the active cooking section will flash.

9. To change the temperature of the bottom oven, activate the bottom oven's temperature display by touching . Bottom oven's  symbol will flash.











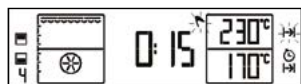
10. Touch  once to access the temperature display of bottom oven. °C symbol will flash on the temperature display of the selected oven section.















11. Touch   to set the desired temperature. When you reach the desired value, confirm the temperature by touching . °C will rise steadily and  symbol of the active cooking section will flash. While using the top and bottom sections simultaneously, if you want to change temperature setting, the difference between the sections cannot be more than 80 °C. Because the sections will be affected from each others temperature.

12. Touch  once for the cooking time of the active bottom section of the oven. At the same time,  will flash.



13. Touch   to set the desired cooking time and confirm the setting by touching . Once the time is set,  will be displayed on the screen.
14. For the cooking time of the other top section, first activate the section by touching .  symbol of the top section will flash. Then, touch  once. At the same time,  symbols will flash.



15. Set the desired cooking time for the top section by touching   and confirm with . Once the cooking time of the top section is set,  will be displayed on the screen continuously.
16. Put your dish into the oven and close the door.
17. If cooking function, temperature and time are suitable, touch  for 2 seconds to start cooking. Cooking will start and  will appear on your display. Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature.
- » Additional active heaters and recommended tray position appear in the Function display.
- » All segments of the inner oven temperature symbol will turn on when the oven reaches the set temperature.
18. At the end of the short cooking time, a single signal will be heard and  and  symbols of the related oven section will disappear. After the cooking is completed,  and  will flash on the display and an alarm signal will be heard.
19. Take the meal out of the oven when cooking duration is over. When you close the oven door again, cooking in the other section with the longer cooking duration will continue.
20. Once the long cooking duration is complete, two signals will be heard and  and  symbols of the related oven section will flash.
21. Cooking will stop.
22. Touch  for 2 seconds if you want both sections of the oven to continue operating. The oven will continue cooking for an indefinite period of time. If you want to cancel the semi-automatic programming after you have set it, you need to reset the cooking duration. You can also switch off the oven by touching  for 2 seconds if you want.

Switching off the electric oven








Touch  for 2 seconds to switch off the oven.

Using the key lock



You can prevent oven from being intervened with by activating the key lock function.

Key lock can be used when the oven is in stand-by. The set key lock will be cancelled in case of power failure.

Activating the key lock

1. Touch  key with short intervals until "OFF" appears on the display.
»  will flash.
2. Touch  key once to activate the key lock. The key lock will be activated, "ON" will appear on the display.  will continue to flash.
3. Touch **OK** to confirm the setting. The text will disappear and  will light continuously. Except for   keys, other oven keys are not functional when the key lock function is activated.








Deactivating the key lock

1. Touch  once to deactivate the key lock. "OFF" will appear on the display.
2. Touch **OK** to confirm the setting. Key lock will be deactivated and  on the display will disappear.






Using the clock as an alarm

You can use the timer of the product for any warning or reminder apart from the cooking program. The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over. Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm






1. Touch  at short intervals until  appears on the display.  will start flashing.
2. Touch   to set the desired time and confirm the setting by touching . Once the alarm time is set,  will be displayed continuously.
3. Alarm will be given after the alarm time has elapsed.
4. You can stop the alarm by touching any key.

To cancel the alarm

1. Touch  key at short intervals until  appears on the display.
2. Touch  until "00:00" appears on the display and confirm the setting by touching .
» Alarm will be cancelled and  symbol will disappear.











Sound setting

Sound can only be set when the oven is on stand-by display.

1. Touch  key at short intervals until  appears on the display.  will flash on the display.
 2. There are 2 sound types, namely "1" and "2". Touch   to select the desired type.
 3. Touch **OK** to confirm the setting.
- » It returns to the stand-by display. Only the current time appears on the display.

Current time setting

Current time can only be set when the oven is switched off. If you want to change the time that was set during initial setup.

1. Touch  key at short intervals until  appears on the display. Hour field and  will symbol flash on the display.
 2. Use   to set the hour field.
 3. Touch  to confirm the setting.
 4. Minute field and  symbol will flash. Set the minute with   keys. Touch  to confirm the minute.
- » It returns to the stand-by display. Only the current time appears on the display.


How to operate the grill

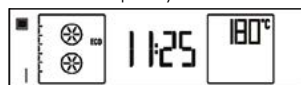
 **WARNING:** Close oven door during grilling.




Hot surfaces may cause burns! Grilling can be made in single whole section, only top section or in the top section when bottom top sections are operated.

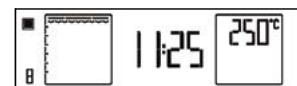
Grilling in single large section




Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.
2. Switch on the oven touching  for 2 seconds.
3. When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.



4. Touch  to enter the display for setting the operating function.
- » The relevant function number will flash on the display.
5. Touch   to select the desired grill function.





6. After the function is selected "Temperature", "Rapid Heating (Booster)", "Cooking time" and "Cooking end time" can be set. (See Operating the oven as a single section).
 7. If cooking function, temperature and time values are suitable, touch  key to start cooking.
- » Cooking starts.
8. If the cooking time is set, the oven will automatically switch off at the end of this time. Two audible signals will be heard. If no cooking time is set, touch  again to end the cooking when the cooking process is complete.
 9. Touch  key to switch off the oven.

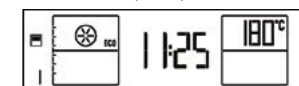
Grilling in top section only mode



Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

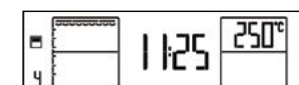
1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.




 If the middle section plate is not placed, the oven timer will operate as a whole single section.

2. Switch on the oven touching  for 2 seconds.
3. When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.



4. Touch   to select the desired grill function.





5. After the function is selected "Temperature", "Rapid Heating (Booster)", "Cooking time" and "Cooking end time" can be set.
6. If cooking function, temperature and time values are suitable, touch  key to start cooking. Cooking starts.
7. The oven will automatically switch off at the end of the cooking time, if set. Two audible signals will be heard. If no cooking time is set, touch  again to end the cooking when the cooking process is complete.
8. Touch  key to switch off the oven.

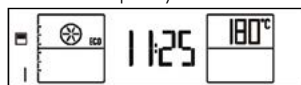
Grilling only in the top section while the top and bottom sections of the oven are in operation


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

- Place the middle section plate in its housing found between the 3rd and 4th rack guides.

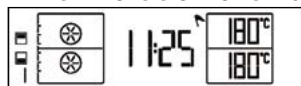
 If the middle section plate is not placed, the oven timer will operate as a whole single section.

- Switch on the oven touching  for 2 seconds.
- When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.



 Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.

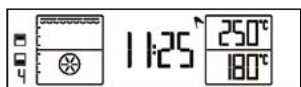
- Activate both sections by touching  twice.  will appear next to each oven section.







- Touch  to enter the display for setting the operating function.


» The relevant function number will flash on the display.

- Touching   select the desired function pair with the top section is selected as grill function.



- After the function is selected, "Temperature" and "Cooking time" can be adjusted separately for each oven section. For these settings  symbol of the active cooking section will flash.
- If cooking function, temperature and time values are suitable, touch  key to start cooking.

» Cooking starts.
- The oven will automatically switch off at the end of the cooking time, if set. Two audible signals will be heard. If no cooking time is set, touch  again to end the cooking when the cooking process is complete.
- Touch  key to switch off the oven.
























 **WARNING:** Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

6. Cooking tables

The values indicated in the tables below are indicative. They may vary according to the type food, the quantity and your preferences of cooking.

Baking and roasting

Oven cooking table – for full cavity – roasting and baking

Dish	Cooking level number	Operating mode	Rack position	Temperature (°C)	Cooking time (min) (approx.)
Cakes in tray	One level		3	175	25 - 35
Cakes in mould	One level		2	180	40 - 50
Small cakes	One level		3	160	20 - 30
	One level		3	150	30 - 40
	2 levels		1 - 5	150	25 - 35
	3 levels		1 - 3 - 5	150	30 - 45
Sponge cake	One level		3	160	25 - 35
	One level		2	150	30 - 40
	2 levels		1 - 4	150	25 - 40
Cookies	One level		3	175	25 - 30
	2 levels		1 - 5	170 - 190	30 - 40
	3 levels		1 - 3 - 5	175	35 - 45
Dough pastry	One level		2	200	30 - 40
	2 levels		1 - 5	200	45 - 55
	3 levels		1 - 3 - 5	200	55 - 65
Rich pastry	One level		2	200	25 - 35
	2 levels		1 - 5	200	35 - 45
	3 levels		1 - 3 - 5	190	45 - 55
Leaven	One level		2	200	35 - 45
	2 levels		1 - 3	190	35 - 45
Lasagna	One level		2 - 3	200	30 - 40
Pizza	One level		2	200 - 220	15 - 20
	One level		3	200	10 - 15

Dish	Cooking level number	Operating mode	Rack position	Temperature (°C)	Cooking time (min) (approx.)
Beef steak (whole) / Roast	One level		3	25 min. 250 / max. then, 180 - 190	100 - 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max. then, 190	70 - 90
	One level		3	25 min. 250/max. then, 190	70 - 90
Roasted chicken	One level		2	15 min. 250/max. then, 180 - 190	60 - 70
	One level		2	15 min. 250/max. then, 180 - 190	55 - 65
Turkey (5.5 kg)	One level		1	25 min. 250/max. then, 180 - 190	150 - 210
	One level		1	25 min. 250/max. then, 180 - 190	150 - 210
Fish	One level		3	200	20 - 30
	One level		3	200	20 - 30

It is suggested to perform preheating for all foods.

When cooking with 2 trays or 3 trays at the same time, place the deeper tray on the lower rack and the other one on the upper rack.

* It is suggested 26 cm diameter cake mould for sponge cake.

Cooking for bottom section of the oven only - baking and roasting

Dish	Cooking level number	Operating mode	Rack position	Temperature (°C)	Cooking time (min) (approx.)
Cakes in mould	One level		1	175	40 - 50
Small cakes	One level		2	150	35 - 45
	2 levels		1 - 3	150	35 - 45
Sponge cake	One level		2	150	25 - 35
Cookies	One level		2	170 - 180	35 - 45
	2 levels		1 - 3	165	35 - 40
Rich pastry	One level		2	190	35 - 45
Pizza	One level		1	200	10 - 15
Roasted chicken	One level		1	15 min. 250 / max. then, 180 - 190	55 - 65
Turkey (sliced)	One level		1	25 min. 250 / max. then, 180 - 190	150 - 210
Fish	One level		2	200	20 - 30

It is suggested to perform preheating for all foods.

When cooking with 2 trays at the same time, place the deeper tray on the lower rack and the other one on the upper rack.

Cooking for top section of the oven only - baking and roasting

Dish	Cooking level number	Operating mode	Rack position	Temperature (°C)	Cooking time (min) (approx.)
Cakes in mould	One level		4	175	40 - 50
Small cakes	One level		4	150	35 - 45
Cookies	One level		4	170 - 180	35 - 45
Rich pastry	One level		4	190	35 - 45
Roasted chicken	One level		4	15 min. 250 / max. then, 180 - 190	55 - 65
Turkey (sliced)	One level		4	25 min. 250 / max. then, 180 - 190	150 - 210
Fish	One level		5	200	20 - 30

It is suggested to perform preheating for all foods.

For Eco fan heating - cooking function

- Do not change the cooking temperature after cooking starts.
- Do not open the doors during cooking.

Dish	Cooking level number	Rack position	Temperature (°C)	Cooking time (min) (approx.)
Small cakes	One level	3	200	25 - 35
Cookies	One level	3	200	30 - 35
Dough pastry	One level	3	200	40 - 45
Rich pastry	One level	3	200	40 - 45

Grill cooking table

For single large section - cooking times table for grilling

Food	Insertion level	Cooking time (min) (approx.)
Fish	4 - 5	20 - 25*
Chopped chicken	4 - 5	25 - 35
Lamb chop	4 - 5	20 - 25
Roast beef	4 - 5	25 - 30*
Veal chop	4 - 5	25 - 30*
Toast bread	4 - 5	1 - 3

* Depending on thickness.

It is suggested to perform a preheating for all foods for approx. 5 minutes.


For top section only - cooking times table for grilling

Food	Insertion level	Cooking time (min) (approx.)
Fish	4 - 5	20 - 25*
Chopped chicken	4 - 5	25 - 35
Lamb chop	4 - 5	20 - 25
Roast beef	4 - 5	25 - 30*
Veal chop	4 - 5	25 - 30*
Toast bread	4	1 - 3

* Depending on thickness.

It is suggested to perform a preheating for all foods for approx. 5 minutes.

7. Cooking and baking advice

 Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Tips for baking

- Use nonstick coated appropriate metal trays and containers or heat-resistant silicone moulds.
- Make best use of the space on the shelf.
- It is recommended to place the vessels in the middle of the shelf.
- Select the correct shelf position before turning the oven or grill on – don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer to cook than a roast of the same size without bones.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juices will be better distributed throughout the meat and will not run out when the meat is cut.
- Fish in a heat proof dish should be placed at the medium or lower level.

Tips for grilling

- Grilling is ideal for cooking meat, fish and poultry and will achieve nice browning without drying out the food. Flat pieces, meat skewers and sausages are particularly suited for grilling, as are vegetables with a high water content, such as tomatoes and onions. Distribute the pieces to be grilled on the wire rack.
- Use tray or grill pan under the wire rack in order to collect dripping fat or juices.
- Adding some water to the grill pan will assist with cleaning.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10 °C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10 °C.
- If the cake is too dark on top, place it on a lower shelf, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10 °C and decrease the cooking time. Dampen the layers of pastry with a wash composed of milk, oil, egg.
- If the pastry takes too long to bake, pay attention to the thickness of the pastry you have prepared.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of wash you have used for the pastry is not too much at the bottom of the pastry. Try to spread the wash equally over the pastry for an even browning.
- Cook the pastry in accordance with the mode and temperature given in the cooking table.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a dish with a lid instead of an open tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish is not cooked, boil the vegetables beforehand.

8. Telescopic shelf runner system

Your appliance is fitted with telescopic oven shelf and grill pan runners.

The shelf runners have been engineered to provide a safe and convenient way of serving directly from the grill pan or oven shelf even at full extension by utilising ultra smooth sliding mechanism.

⚠ General

The shelf runners are designed for domestic purposes only, and should be used in combination with Lamona ovens only. They must not be used for any other purposes, including commercial use which will void the guarantee.

The manufacturer shall not be liable for any damage caused by improper use, installation or handling errors.

⚠ Safety

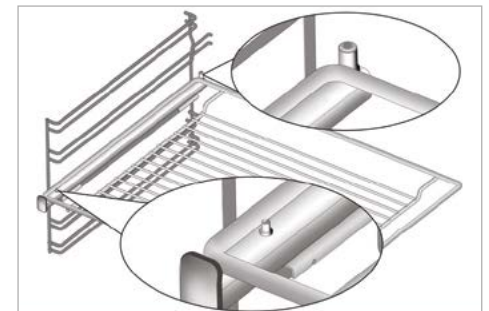
These runners are not intended to be fitted or used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are supervised by a person who will be responsible for their safety or who will instruct them accordingly in the use of the product.

- The runners will become hot when in use. Please be careful not to touch these hot surfaces.
- Never wash down the product with excessive water.

- Repair procedures must always be performed by qualified service agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons, which may also void the guarantee.


How to place wire trays

Telescopic racks allow you to install and remove the trays and wire shelf easily. When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



Care and maintenance

The runners are designed to give you good service and last the life time of your oven.

 Never use any un-approved lubricants as this may become a fire risk.

All components can be removed for cleaning with a warm damp cloth and mild detergent.

The shelf runners should never be submerged, cleaned with excessive water or be left to soak in water.

9. Care and maintenance

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid possibility of an electric shock.

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.

- Clean the product thoroughly after each use. This way it will be possible to remove cooking residues more easily and will avoid burning them on the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.

- Do not use cleaning agents that contain acid or chloride to clean the stainless steel surfaces and the handle.
- Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in a horizontal direction.

The surface may be damaged by some detergents or cleaning materials.

DO NOT use aggressive detergents, abrasive cleaning powder / cream or any sharp objects.

DO NOT use steam cleaners for cleaning. Cleaning the control panel.

Clean the control panel and control knobs with a damp cloth and wipe them dry.

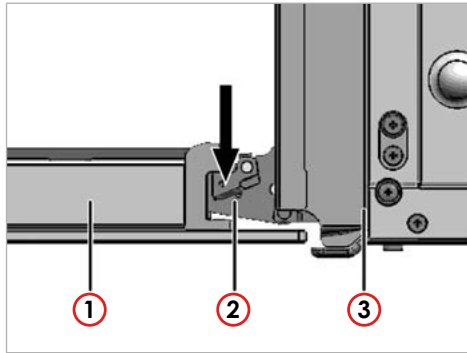
DO NOT remove the control knobs for control panel cleaning.

Cleaning the oven door

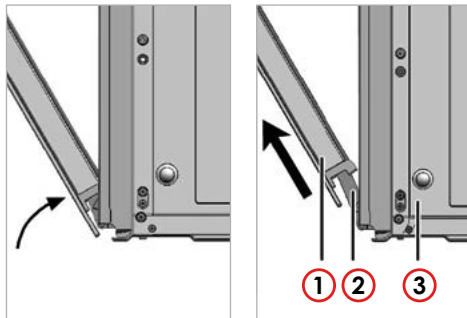
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and damage the glass.

Removal of the oven door

1. Open the door.
2. Unlock the clips at the hinge housing on the right and left hand sides of the door by pressing them down as illustrated in the diagram.



- ① Door
- ② Clips
- ③ Oven



4. Raise the door to the half-way position.
5. Remove the door by pulling it up-wards to slide it from the hinges.

Steps carried out during removing process should be performed in reverse order to reattach the door.

! Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the inner door glass

The inner glass panels of the door can be removed for cleaning.

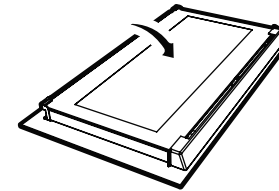
! When cleaning, avoid the use any harsh abrasive chemicals or sharp metal scrapers as this could scratch the surface and damage the glass.

! Please be aware when removing and cleaning the glass that the door has the potential to spring closed.

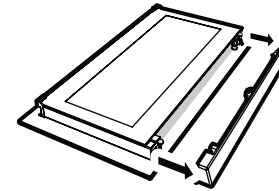
We recommend you support the door at all times or remove the entire door assembly prior to attempting to clean it.

In order to do this:

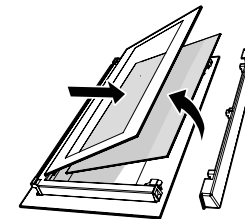
1. Open the door fully.



2. The top plastic cap can be pulled away from the retaining clips.



3. The upper glass can be slid out of its retaining slots and the inner glass can be removed.



4. To replace the glass follow this process in reverse ensuring the printed surface of the glass is facing downwards.

! Ensure the glass is fully located in the lower retaining slots before attempting to re-fit the top cap.

Replacing the oven lamp

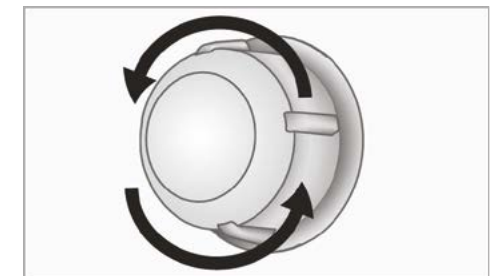
! Hot surfaces may cause burns!

Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electric shock or burns.

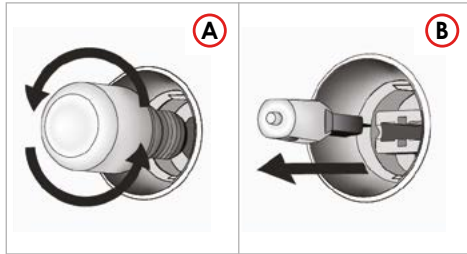
! In this oven, an incandescent lamp with a power of less than 40W, a height of less than 60mm, a diameter of less than 30mm or a halogen lamp with socket type G9, a power of less than 60W is used. The lamps are suitable for operation at temperatures above 300°C. Oven lamps can be obtained from Authorised Service Agents or a technician with licence (See Technical Specifications).

If your oven is equipped with a round lamp:

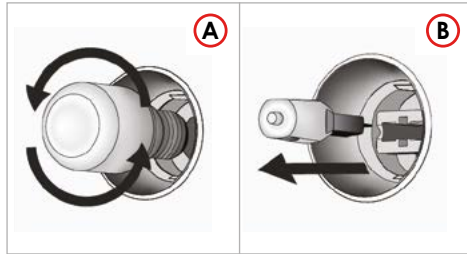
1. Disconnect the oven from the mains.
2. Turn the glass cover counter clockwise to remove it.



3. If your oven lamp is of type **A** shown in the figure below, remove it by rotating as shown and replace it. If it is of type **B**, pull and remove it as shown in the figure and replace it.



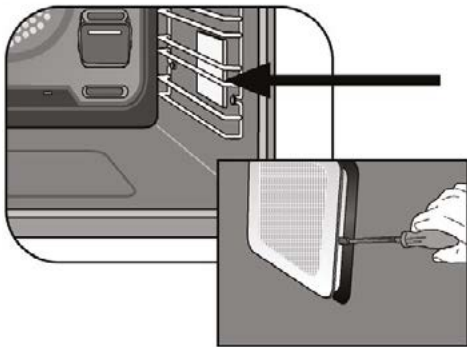
4. If your oven lamp is of type **A** shown in the figure below, remove it by rotating as shown and replace it. If it is of type **B**, pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described.
3. Remove the protective glass cover with a screwdriver.

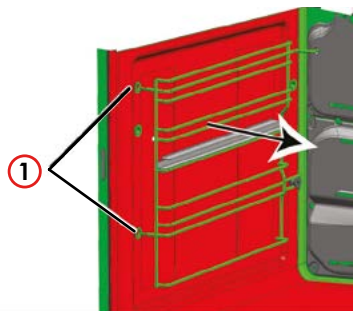


5. Install the glass cover and then the wire racks.

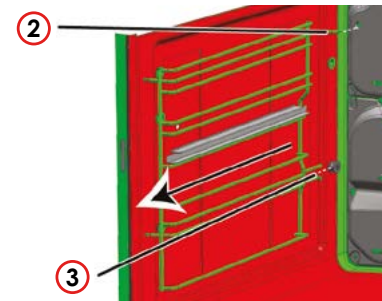
Cleaning the inside of the oven

To clean the side walls of the oven (This feature is optional. It may not exist on your product.)

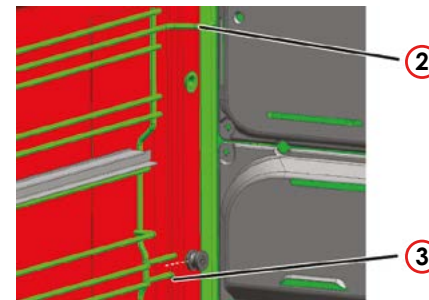
1. Remove the middle section plate from the oven.



2. Pull the wire rack and take the pin **1** out of its housing.
3. Remove the wire rack completely by pulling it out of the oven. Ensure that pin **2** is removed from its housing in the back wall and that the tip **3** is removed from the screw on side wall.
4. Clean the wire rack and the side walls of the oven by using a dish detergent, lukewarm water and a soft cloth or sponge, and dry it with a dry cloth.



5. Secure the wire rack pin to the oven, so as their pins **2** can go into the housings on the chassis and the tip **3** goes into the screw found on the side wall.
6. Insert the wire rack pin **1** to its housing found in the chassis.



10. Installation

Before installation

The product must only be installed by suitably qualified persons.

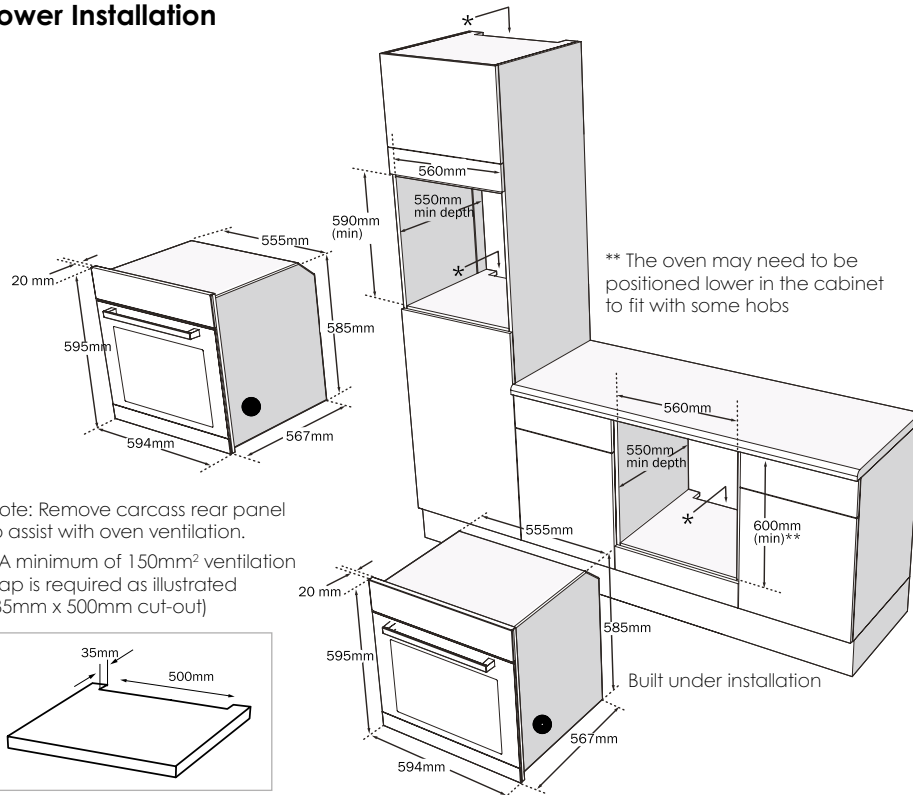
! The product must be installed in accordance with all local regulations.

! Prior to installation, visually check the product for any damage / defects. Do not install if any issues are found.

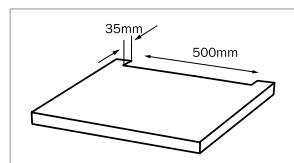
Damaged products may cause risks to your own safety.

- The appliance is intended for installation in Howdens kitchen cabinets.
- Surfaces, synthetic laminates and adhesives used must be heat resistant.
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- The following installation drawings are representational and may not match exactly with your appliance.

Tower Installation

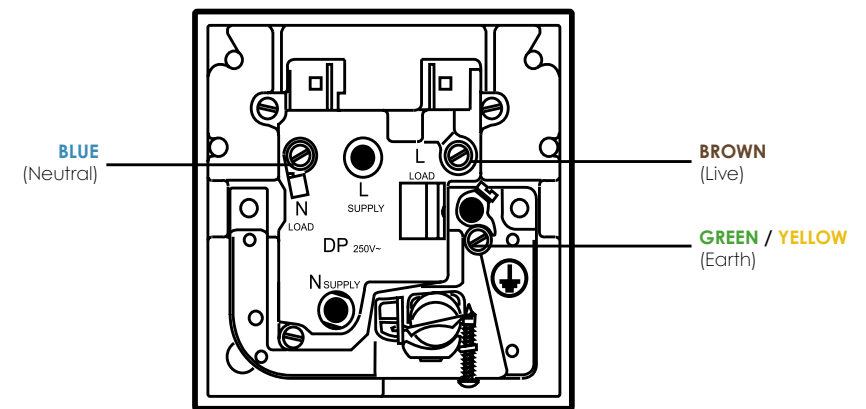


Note: Remove carcass rear panel to assist with oven ventilation.
 * A minimum of 150mm² ventilation gap is required as illustrated (35mm x 500mm cut-out)



Electrical connections

- **!** **IMPORTANT:** Ensure that the electricity supply is switched off before connecting. Your oven is intended for permanent installation.
- Your appliance must be connected to fixed wiring via the use of a double pole switched fused spur outlet with at least 3mm contact separation. The isolation switch must be accessible after installation (see technical data for fuse rating). We recommend the use of an RCD device as additional protection.
- The product must only be installed by a suitably qualified person. The product must be installed in accordance with all local regulations.
- The terminology DOUBLE POLE- / + means that both the live and neutral supplies are switched and disconnected at the same time.
- The terminations labelled SUPPLY are connections for the internal house wiring and the terminations labelled LOAD are for connection to the appliance.
- **!** **IMPORTANT:** The wires in the mains lead are coloured in accordance with the following;
 - BLUE** = Neutral
 - BROWN** = Live
 - GREEN / YELLOW** = Earth
- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows;
 - The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured 'BLACK'. The wire which coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured RED. The green and yellow earth 'E' should be connected to the terminal marked with the following symbol ⊕.



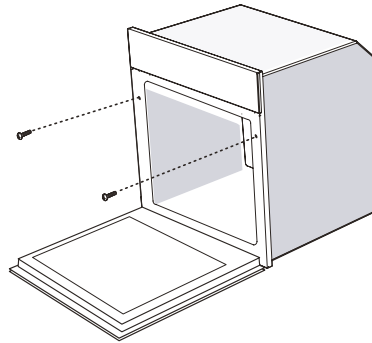
- The appliance may be connected to the mains supply only by a suitably qualified person.
- The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.
- If the mains lead is damaged, it must be replaced by a qualified person (mains cable must not be longer than 2m for safety reasons). It should be routed away from the appliance and not trapped between the appliance and the wall.

Your oven comes prefitted with a mains cable. If you need to change it:

1. Open the terminal block cover with screwdriver.
2. Pass the mains lead under the cable clamp and secure clamp with the screw over the outer cable insulation.
3. Connect the cables according to the supplied diagram.
4. Close the cover of the terminal block once the wiring is complete.
5. Mains cable must not be longer than 2 metres for safety reasons.
6. The mains lead should be routed away from the appliance and not be trapped between the appliance and the wall.

Installation

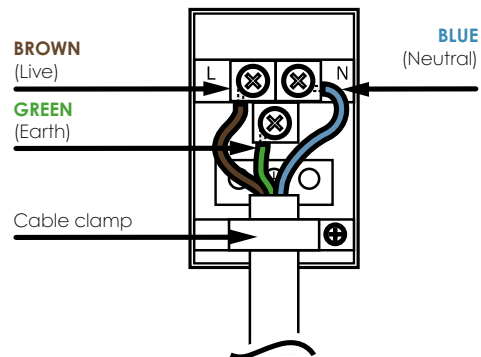
Slide the oven into the cabinet aperture, align and secure.



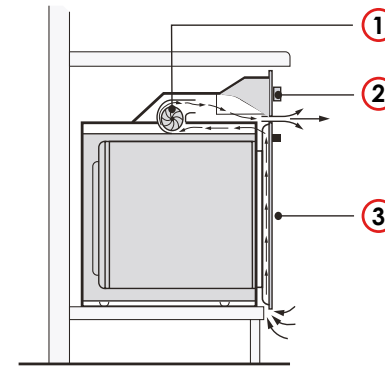
Fix your oven with 4 screws and retainers.

Final check

Connect the appliance to the mains supply, switch on the mains supply and check the oven's functions.



Cooling fan



- ① Fan
- ② Control panel
- ③ Door

The Built-in cooling fan cools both the front of the appliance and cabinetry.




⚠ Do not switch the oven off at the mains isolation switch immediately after cooking. Cooling fan continues to run for up to 20-30 minutes (approx.) even after the oven control is turned off.

11. Technical specifications

Technical information	
General	
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3500 W
Fuse	16A
Oven / grill	
External dimensions (height / width / depth)	595mm / 594mm / 567mm
Installation dimensions (height / width / depth)	590-600mm / 560 mm / min. 550mm
Main oven	Multi-function oven
Inner lamp type (A)	240 V / 15-25 W / E14 SES / T 300°C
Inner lamp type (B)	25 W, G9, 300°C
Mains cable	H05W-F 1.5mm ² 3 Core (1.4m)

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not: 1-Cooking with eco-fan, 2-Turbo slow cooking, 3-Turbo cooking, 4-Fan assisted bottom / top heating, 5-Top and bottom heating.

-  Technical specifications may be changed without prior notice to improve the quality of the product.
-  Figures in this manual are schematic and may not exactly match your product.
-  Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

12. Troubleshooting

Troubleshooting guide		
Symptoms	Possible cause	Solutions
Oven emits steam when it is in use.	<ul style="list-style-type: none"> • Food is being cooked with a high water content. 	It is normal that steam escapes from food during cooking. This is not a fault.
Product emits metal noises while heating and cooling.	<ul style="list-style-type: none"> • When the oven cavity heats up or cools down parts will expand and contract. 	This is quite normal and the oven is designed to accommodate such movement (this is not a fault).
Product does not operate.	<ul style="list-style-type: none"> • The mains fuse is maybe defective or has tripped. • Product is not connected properly. Check all power connections. 	Check fuses in the fuse box. If necessary, replace or reset them.
Oven light does not work.	<ul style="list-style-type: none"> • Oven bulb is defective. Replace oven bulb. • Power is cut 	Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
Oven does not heat.	<ul style="list-style-type: none"> • Function and / or temperature are not set. • The timer is not adjusted correctly. Reset the oven timer • Power is cut 	Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

 If you cannot eliminate the problem after following the instructions in this section, consult your depot or the Authorised Service Agent. Never try to repair a non-functional product yourself.

9. Your guarantee

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 alterations 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 a non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find model and serial number on your machine.

Open door on panel just below door seal.

**Spare Parts availability - 7 Years (Door seals - 10 Years)
www.lamonaspares.co.uk**

Notes



Product serial number
(Place sticker here)

LAMONA

at the heart of the kitchen

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The company has a policy of continuous product development and reserves the right to change any products and specifications given in this manual. Subject to the Terms and Conditions of Trading, a copy of the Howdens Terms and Conditions is available upon request.

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