

LAMONA

at the heart of the kitchen

Warming Drawer

LAM9005
LAM9006



Instructions and Installation

Register 
my appliance

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ISSUE v3. 030522



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LAMONA

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By registering your appliance and creating an account, we will keep you up to date with the latest product information and notify you immediately of any important product updates

¹Lines 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.

²So that in the event of an important product update, or recall, we can contact you.

Register 
my appliance

Welcome

Dear Customer,





Congratulations on your choice of warming drawer.

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

- Please read this user manual before installing and using the warming drawer.
- 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.

Contents

1. Important instructions and warnings for safety and environment	5	4. Using the warming drawer	16
General safety	5	Usage table	18
Electrical safety	6	5. Maintenance and care	19
Product safety	6	General information	19
Intended use	7	Removing the drawer	20
Safety for children	7	6. Troubleshooting	21
Waste regulation	8	7. Your guarantee	22
Package information	8		
Future transportation	8		
2. General information	9		
Overview	9		
Program selection button	9		
Technical specifications	9		
3. Installation	10		
Appropriate installation location	10		
Final check	15		

1. Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety


- This appliance can be used by children aged from 8 years and above and 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.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children should be supervised and ensure they do not play with the appliance.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of an electric shock!
- Only connect the product to a grounded outlet / line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of an electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- While the product is in operation, its exposed portions will be hot. Do not touch the product and its heater elements. Children under the age of 8 should not approach the product without a supervising adult.
- Do not store the flammable materials and plastic cases within the warm keeping warming drawer.

- Fractures, cracks and tears on the heating plate bear the risk of an electric shock! Unplug the mains cable or switch of the fuse. Call the Authorised Service Agent.
- Do not place any flammable materials close to the product as the sides become hot during use.
- Product may be hot when it is in use. Never touch the hot parts, inner sections, heaters and etc.
- Do not bring the heating plate into contact with the warm keeping warming drawer as it can be damaged.
- Do not heat closed tins and glass jars in the warming drawer. The pressure that would build-up in the jar may cause it to burst out.
- Do not clean the product with steam cleaners due to the risk of an electric shock.
- While loading the plates into the drawer always use oven gloves.
-  **For the fire safety of the product;**
- Ensure that the device is securely connected to the mains to prevent any arcing.
- Do not use any broken or damaged cable other than the original one.
- Make sure that there is no liquid or humidity exist at the wall socket to which the product is connected in.

Intended use

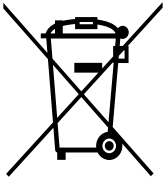
- This product is designed for domestic use. Commercial use will void the guarantee.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- 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.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.

Waste regulation

Disposing of the old product. Compliance with the WEEE Directive and disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection centre for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centres. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authority.

Future transportation

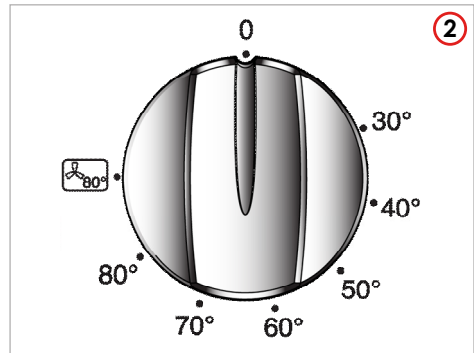
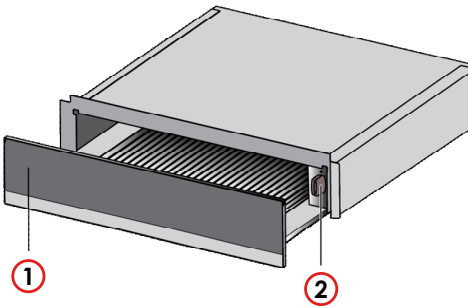
- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



Check the general appearance of your product for any damages that might have occurred during transportation.

2. General information

Overview



- ① Warming drawer
- ② Program selection button

Program selection button	
0°C	Off
40 - 50°C	Fermenting, thawing
60 - 70°C	Keeping bread warm, thawing, preheating drink containers
80°C	Keeping meals warm
☑ 80°C	Preheating dishes

Technical specifications	
Voltage / frequency	220 - 240 V ~ 50 Hz
Total electric power	800 W
Fuse	5A
Cable type / section	H05VV-FG 3x 1.5mm ²
External dimensions (height / width / depth)	141mm / 594mm / 523mm
Maximum weight of appliance fitted on top of warming drawer	50kg

3. Installation

Before installation

Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons, and the product's warranty shall become invalid.

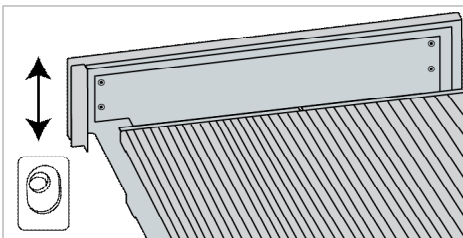
i The customer is responsible for the preparation of the location at which the warming drawer will be installed and the necessary electrical wiring.

! **CAUTION:** The product must be installed in accordance with all local electrical regulations.

! **CAUTION:** Prior to installation, visually check if the product has any defects on it.

If so, do not have it installed. Damaged products cause risks for your safety.

Drawer frontal alignment



Appropriate installation location

This product is designed to be installed into commercially available kitchen furniture. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

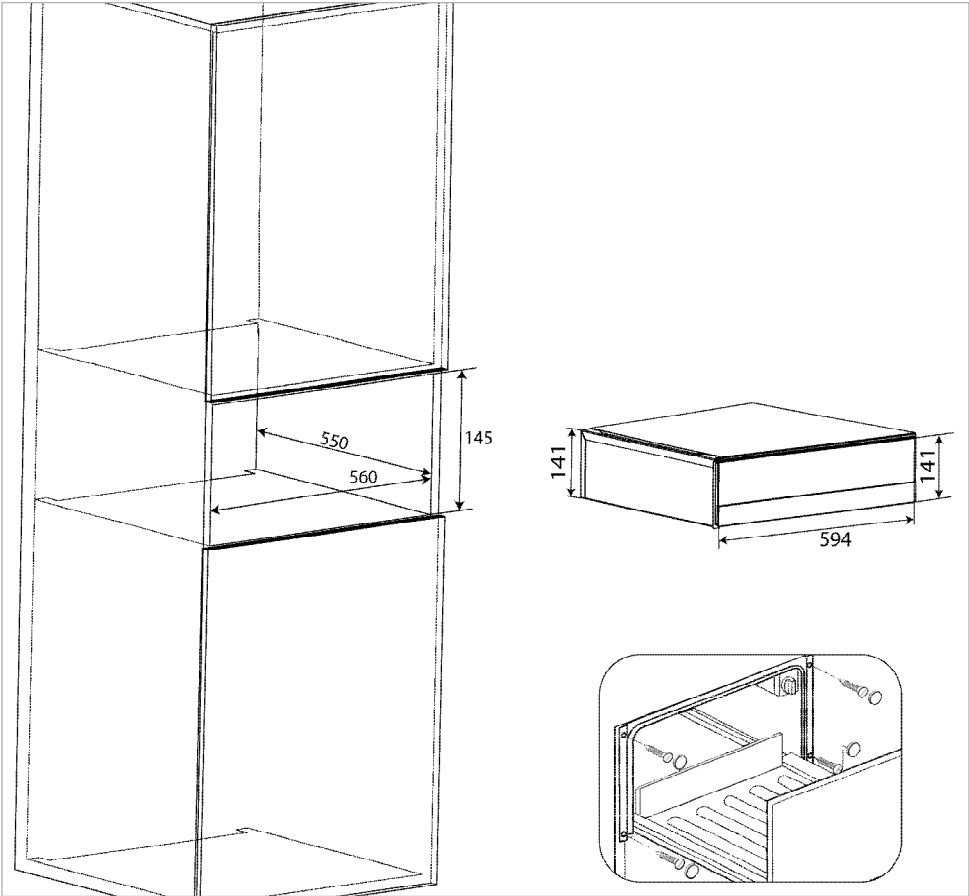
- Surfaces, synthetic laminates and adhesives used must be heat resistant (minimum 100°C).
- Remove the packaging material and transport locks.

i Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

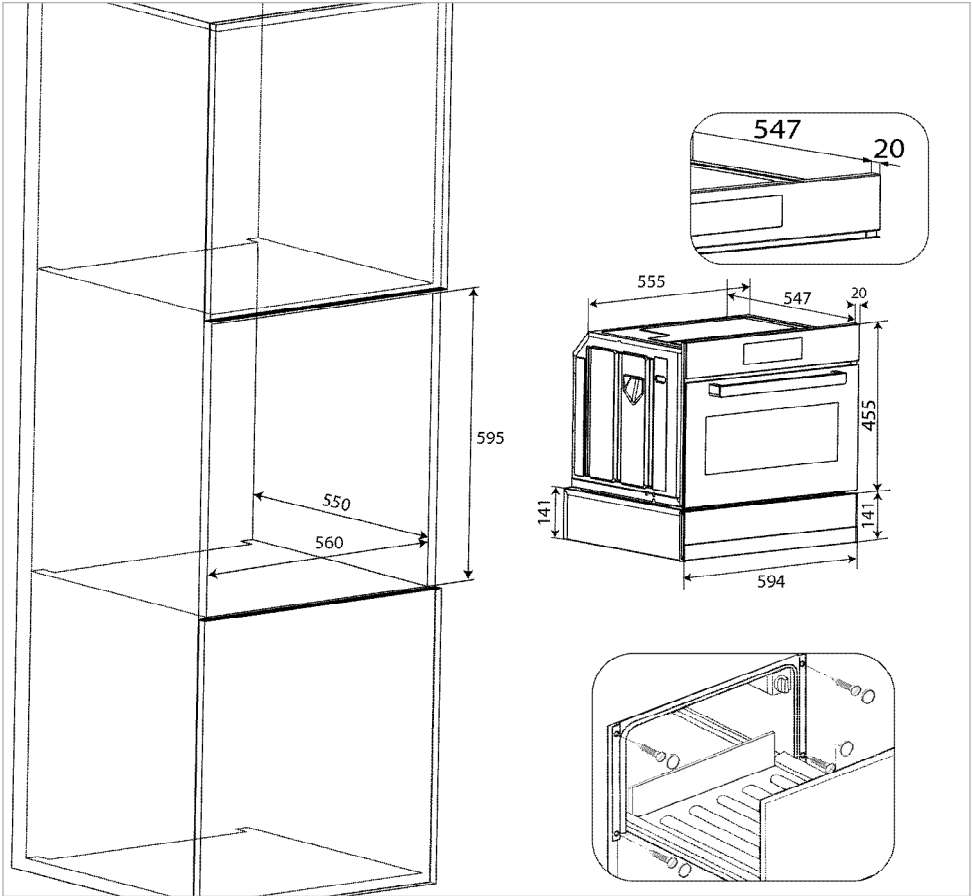
i Maximum weight of appliance fitted on top of warming drawer is 50kg. Appliances weighing greater than 50kg can cause damage to the warming drawer.

i Do not use the door and/or handle to carry or move the product.

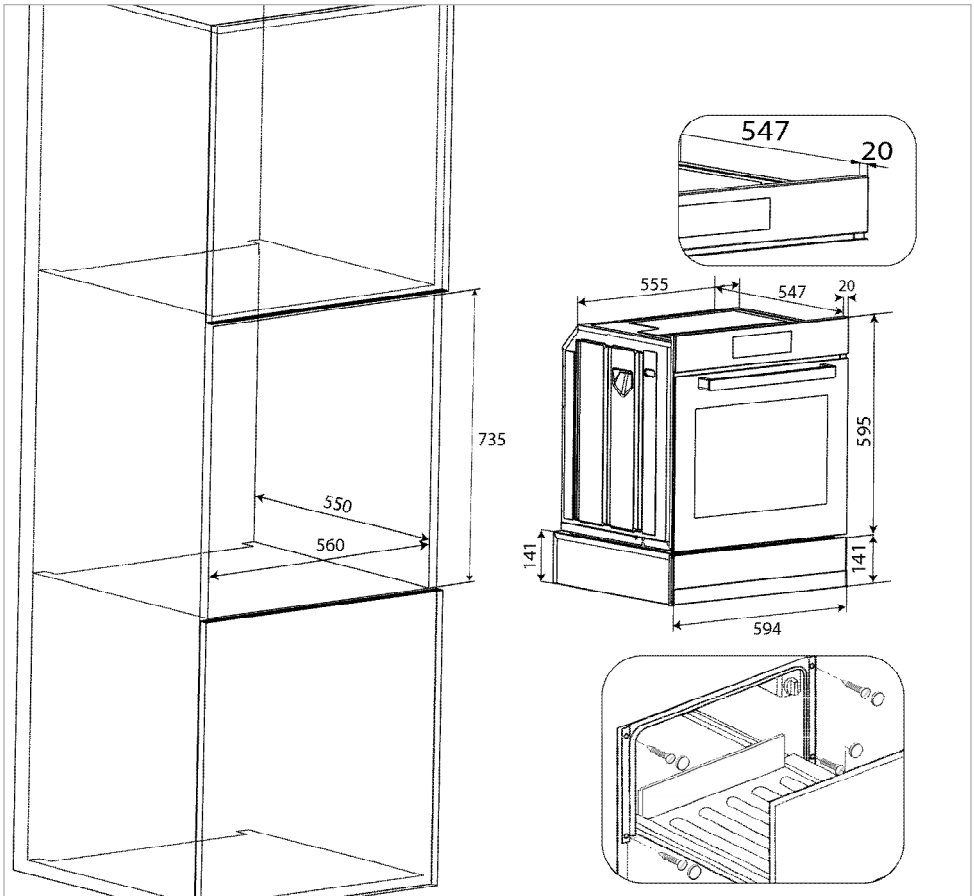
To adjust VERTICAL alignment of drawer frontal, slacken off 4 screws on rear of frontal and retighten when in desired position.



Warming drawer in a tower unit.




Warming drawer below a 45cm compact oven in a tower unit.




Warming drawer below a 60cm compact oven in a tower unit.

Electrical connection


Connect the product to a grounded outlet / line protected by a miniature circuit breaker of suitable capacity as stated in the “Technical specifications” table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

 **DANGER:** The product must be connected to the mains supply only by an authorised and qualified person. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

 **DANGER:** The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of an electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. You can see the type label inner face of the drawer front.
- Power cable of your product must comply with the values in “Technical specifications” table.

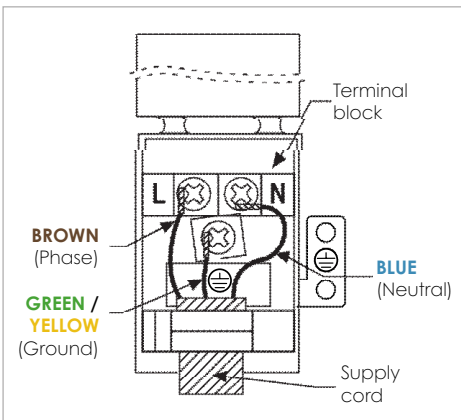
 **DANGER:** Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of an electric shock!

Connecting the power cable

1. This product must only be connected by a suitably qualified person to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed accordance with the IEE regulation. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

Additional protection by a residual current circuit breaker is recommended.

If a cable is supplied with the product:



2. **For single-phase connection,** connect the wires as identified below:

- **BROWN / BLACK** cable = **L** (Phase)
- **BLUE / GREY** cable = **N** (Neutral)
- **GREEN / YELLOW** cable = (E) ⊕ (Ground)

» Or

- **GREY / BLACK** cable = **L** (Phase)
- **BLUE / BROWN** cable = **N** (Neutral)
- **GREEN / YELLOW** cable = (E) ⊕ (Ground)

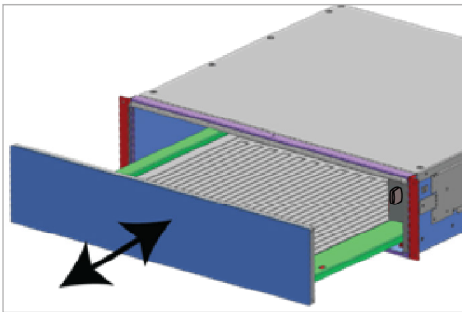
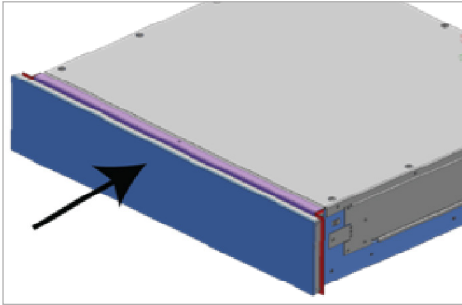
Installing the product Final check

1. Plug in the power cable and switch on the electrical fuse of the home.
2. Check to see if the product is operational or not.

4. Using the warming drawer

Opening the drawer

Push the front of the drawer to unlatch and open it.



Push the front of the open drawer to fully close and latch it.

Keeping plates warm

i The product heats only when the drawer is fully closed.

In the drawer you can heat plates or keep meals warm.

Warming plates

If plates are heated then meals will stay warmer for a longer period.

General plates

You can load max. 25kg into the warming drawer. For example you can preheat a selection of plates for 6-12 persons.




Plate sizes

6 x menu plate	Ø 24cm
6 x soup bowl	Ø 24cm
1 x service plate	Ø 24cm
1 x service plate	Ø 24cm
1 x meat service plate	32cm




Placing the plates

Spread the plates all over the area as far as possible. It will take longer for higher plate stacks to get warm with respect to single plates.

Drink containers

Heat containers such as espresso cups always heat at  or 60 - 70°C level.  or  80°C will make the glasses too hot. Risk of burning.

Usage

1. Place the plates into the drawer.
2. Press the on / off switch for the mechanical models.
3. Set the function selection switch to  or  80°C level. For drink containers always select  or 60 - 70°C level.
4. Close the heating drawer. Warning indicator will light, the product will heat up.

Preheating time

The preheating time varies depending on the material, thickness, number and height of the plates. Spread the plates all over the area as far as possible.

A 6-person dinner setting will take approx. 15 - 20 minutes.

Turning off the product

Open the drawer. Turn the function selection switch to the "0" position.

Collecting the plates

Collect the plate using oven gloves or cloth.



The surface of the heating plate is very hot. The bottom plates will be hotter than the top plates.

Keeping plates warm

Do not place hot saucepans or pans on the glass surface of the warming drawer immediately after removing them from the hot hob. This could damage the glass surface.

Do not overfill the plates to prevent overflowing.

Cover the meals with a heat resistant lid or aluminium foil.

We recommend you to keep the meals warm for max. 1 hour.

Appropriate meals

Appropriate for meat, poultry, fish sauces, vegetables, garnishes and soups.

Usage

1. Place the plates into the drawer.
2. Set the function selection switch 80°C level and preheat the product for 10 minutes.
3. Close the heating drawer. Warning indicator will light, the product will heat up.

Turning off the product

Open the drawer. Turn the function selection switch to the "0" position.

Collecting the plates


Collect the plate using oven gloves or cloth.

Usage table

There are various types of usage are indicated in the table for the warm keeping drawer.

Depending on the indicated cases in the table, you should do a preheating.

Usage table

Stage	Meals / Plate	Description
40 - 50°C	Delicate deep frozen food, e.g. cream cake, butter, sausage, cheese.	Defrost
40 - 50°C	Fermenting yeast dough.	Cover it
60 - 70°C	Deep frozen food, e.g. meat, cake, bread.	Defrost
60 - 70°C	Keeping eggs, e.g. boiled egg, scrambled egg warm.	Preheat the container, cover the meal
60 - 70°C	Keeping bread, e.g. toast bread, heating drink containers.	Preheat the container, cover the meal
60 - 70°C	Heating drink containers.	e.g. espresso cups
60 - 70°C	Delicate meals, e.g. rare cooked meat.	Cover the plate
80°C	Keeping the meals warm.	Preheat the container, cover the meal
80°C	Keeping the drinks warm.	Preheat the container, cover the meal
80°C	Heating the pita e.g. wrap, omelette, tacos.	Preheat the container, cover the meal
80°C	Keeping cookies e.g. muffins, cookies warm.	Preheat the container, cover the meal
80°C	Melting block chocolate and chocolate topping.	Preheat the container, cover the meal
80°C	Preheat the container, cover the meal.	Uncovered, approx. 20 minutes
 80°C	Warming plates.	Not appropriate for drink containers

5. Maintenance and care

General information

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

i Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of an electric shock!

i Allow the product to cool down before you clean it. Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning 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 it with a dry cloth.
- Ensure that all residual fluids are removed after cleaning and also ensure that food materials splattered during cooking are cleaned immediately.

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

i The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders / creams or any sharp objects during cleaning.

i Do not use steam cleaners for cleaning.

Metallic surfaces

Lime, grease, starch and protein stains should be removed immediately. Such stains can cause corrosion beneath.

Products with inox surfaces

Use a mild glass cleaning agent and a soft glass cleaning cloth or a lint-free microfibre cloth. Clean the surface without applying too much pressure and in vertical direction.

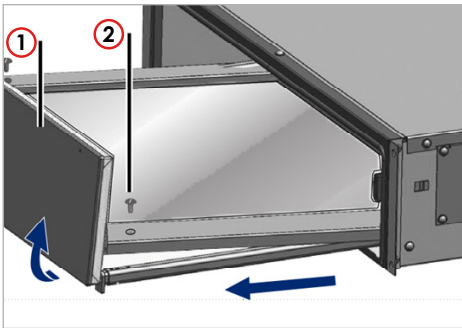
Heating plate

Clean the heating plate with hot water and a little amount of detergent.

Removing the drawer

You can remove the drawer to clean the interior of the drawer.

1. Fully take out the drawer.
2. Remove the 2 screws on the front section.
3. Hold the drawer from front right and left positions and lift approx. 5° upwards.



① Drawer

② Screw

4. Carefully pull the drawer towards yourself and place aside. Clean the interior of the product with a damp cloth and detergent and wipe it dry.

i Never submerge the drawer into water.

Installing the drawer

Follow the above steps in reverse order to install back the drawer.

Place the drawer on the racks.

Pull the right and left side racks to front, until the screws are located in the holes. Secure the screws.

6. Troubleshooting

Before you call the technical service, please check the following points.

Plates and / or meals are cold

- The product is not turned on. » *Check if the product is turned on.*
- The drawer is not fully closed. » *Check if the drawer is fully closed.*
- Power is cut. » *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Plates and / or meals are not hot enough

- Plates and / or meals are not heated for a sufficient amount of time.
- The drawer is left open for a long time.

Warning lamp is flashing

- Check if the drawer is closed. If you cannot close the drawer, check the position of the stretching hook as indicated in the "Maintenance and care" section.

Warning lamp flashes rapidly while the warm keeping drawer is closed

- Call the Authorised Service Agent.

Warning lamp not lit

- Warning lamp is faulty. » *Call the Authorised Service Agent.*

The fuse at the fusebox is short circuited

- Unplug the mains cable and call the Authorised Service Agent.



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

7. Your guarantee

Product Guarantee Details (UK and Republic of Ireland 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:

Within the UK: 0344 460 0006

Within Republic of Ireland: 01525 5703

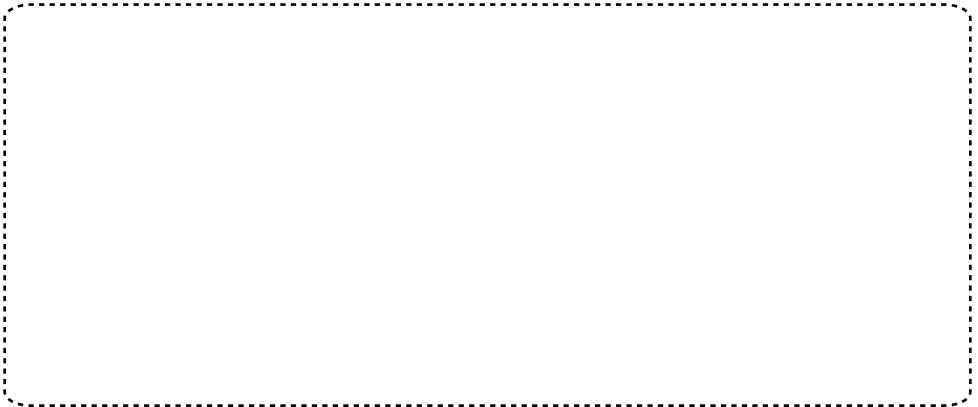
- Product installed within a domestic kitchen or a non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find model and serial number on your appliance.	You can see the type label on the inner face of the drawer front.
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Spare Parts availability – 10 years

Only fit Genuine Spare Parts

www.lamonaspares.co.uk (UK only)



Product serial number
(Place sticker here)

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