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Built-in Single Pyrolytic Oven

LAM3710



Instructions and Installation

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ISSUE v1.1 04/0123



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**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.

	Important information or useful usage tips.
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	Warning for possible hazards to health and property.
---	--

	Warning possibility of electric shock.
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1. Before using the oven

- Make sure that you have removed all packaging, wrappings, stickers and film from the oven's surface and inside the oven cavity (see page 10).
- It is recommended that you clean and wash the oven's surface before using for the first time (page 10).
-  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 Safety

- The appliance can be used by those aged 8 or over and by those with limited physical, sensory or mental capacities, without experience or knowledge of the product, only if supervised or provided with instruction as to the operation of the appliance, in a safe way with awareness of the possible risks.
- 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. Call qualified service agent.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy issues that do not require any repairs or modifications. See Troubleshooting, later in this booklet.
- Never wash down the product with excessive water, as there is the risk of an 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.
- **Do not place aluminium foil on the base of the baking tray.**

- 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.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can 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 flammable 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.**
- Keep all ventilation slots clear of obstructions, as this may cause premature failure of the oven element.
- Parts of the appliance 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 sufficient time for the oven to cool.
- Do not allow the oven to cool with the door open. Even if the appliance door is only open a little, front panels of adjacent units could become damaged over time.
- 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.
- 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 fire as a result of a short circuit.
- Make sure that the product function knobs are switched off after every use.



- 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.
- Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the guarantee may become void.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner for cleaning operations.
- **⚠ WARNING:** Avoid possibility of electric shock - ensure the appliance is switched off before replacing the lamp.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The instructions state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- **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.**
- **⚠ WARNING:** Before initiating the automatic cleaning cycle:
 - Clean the oven door;
 - Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
 - Remove all accessories and the sliding rack kit (where present);
 - Do not place tea towels over the door handle.
- In ovens with meat probe it is necessary, before making the cleaning cycle, close the hole with the nut provided. Always close the hole with the nut when the meat probe is not used.
- During the pyrolytic cleaning process, surfaces can heat up more than usual, children must therefore be kept at a safe distance.

Safety for children

- Electrical products can be dangerous to children under 8 years of age.
- 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.

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.
- Make sure that fuse rating is compatible with the product.

General warnings about cooking in the oven



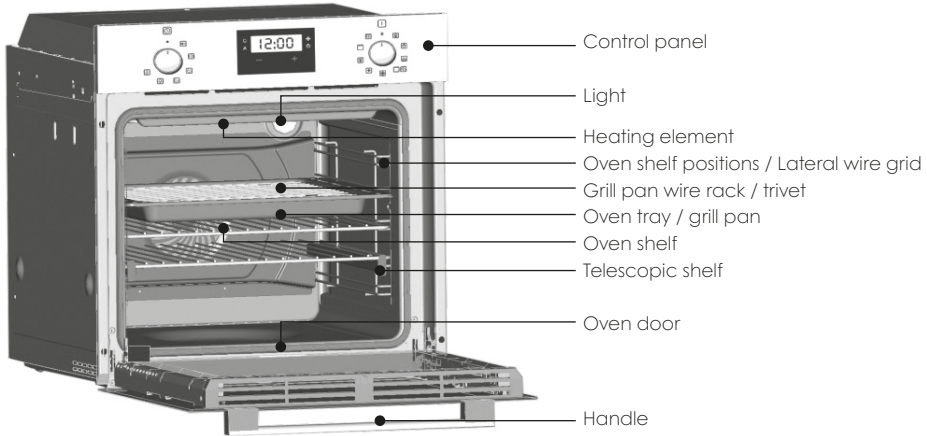
WARNING! Risk of fire!

- **Do not place aluminium foil or baking trays on the base of the oven when in use. Heat is reflected downwards and can damage the oven and the cabinets beneath.**
- **Do not line the grill tray or any baking trays with aluminium foil. The reflected heat can damage the heater.**

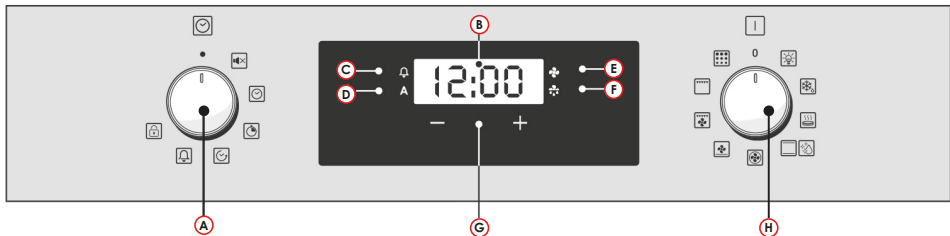


2. General information

Oven layout

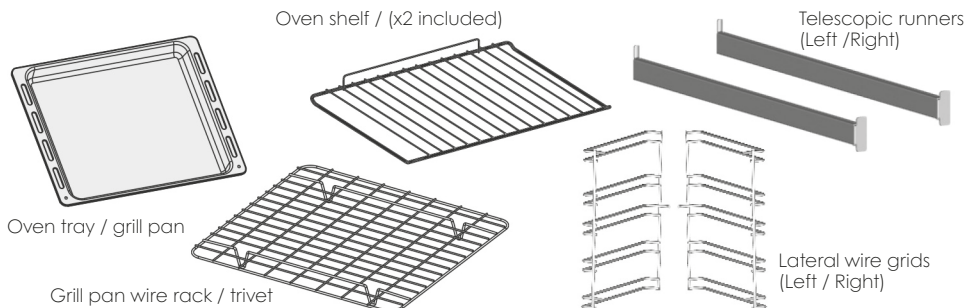


Control panel layout



- A** Programme selector knob
- D** Automatic mode
- C** LCD display adjustment controls
- B** Temperature or clock display
- E** Fan function
- H** Function selector knob
- C** Timer
- F** Defrost mode

Accessories



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.

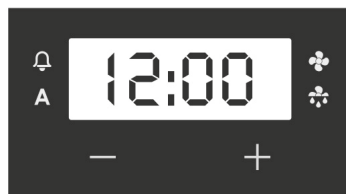
Tips for saving energy

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

Setting the correct time 🕒



WARNING: The oven will not operate until clock is set.

The first operation to carry out after installation, or after a power cut, is to set the time of day (a power cut has occurred if the display is flashing 12:00).

Always pre-heat the oven.

A buzzer will sound when the oven has reached the displayed temperature.

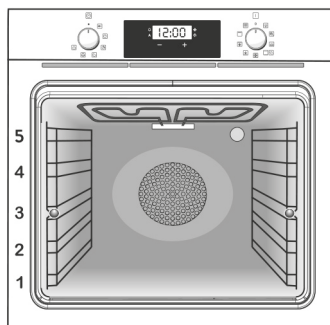
HOT -> When a programme finishes, if the oven is still hot, the display shows "HOT", alternating with the time, even if the knobs are positioned to OFF.

Select the temperature

Once an operating mode has been selected. The temperature can be adjusted by using the "+" or "-". Touch control buttons on the timer.

Shelf positions

The oven has 5 shelf positions as illustrated below, it is important to position the wire shelf into the runners correctly.



! Please ensure shelves are fully inserted before closing the oven door, failure to do so could lead to damage to the door.

Warning - Do not place aluminium foil or baking trays on the bottom of oven cavity. This can lead to permanent damage to your appliance.

Warning - Do not place plates, dishes or trays on the bottom of oven cavity when oven is in use.

Warning - Do not use the oven or grill cavity for storage when not in use.

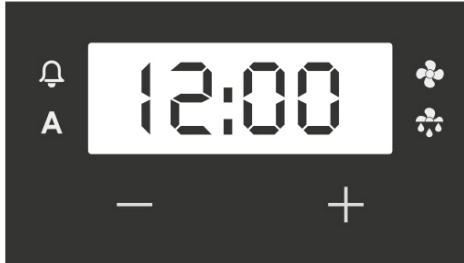
Switch off the electric oven

Turn function knob to off.

6. Key Lock

How To Use

Child Lock function is activated by touching Set + for a minimum of 5 seconds. From this moment on all other functions are locked and the display will flash **LOC** and pre-set time intermittently.



To set Child Lock function:

Press set + for a minimum of 5 seconds.










Display will then flash **LOC**

How To Deactivate

Child Lock function is deactivated by touching touchpad. Set + again for a minimum of 5 seconds. From this moment on all functions are selectable again.





7. Operating modes



All functions for the ovens and grill are listed in this section. Please note* depending on the model of your oven, the number and order of operating modes available may deviate from the illustrations shown below.

Function symbol	Function description	Description and use
	Lamp	Turns on the oven light.
	Defrost	When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts quickly without the protein content of the food being changed or altered.
	Keep Warm	This is recommended to reheat precooked foodstuff, positioning the shelf on the second level from top, or to defrost bread pizza or pastry by positioning the shelf on the lower level. The temperature is pre-set in 60°C constant, no regulation is possible.
 *	Top and bottom heat	Top and bottom heat is used. The foodstuffs are heated simultaneously from above and below. Suitable for cakes, cookies and casseroles. For best results cook with one tray only.
 *	Fan cooking	We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.
	Fan and Lower element	The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy fruit flans, tarts, quiches and pâté. It prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food. Place the shelf in the position 1.
	Fan assisted grill	Use the turbo-grill with the door closed. The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at shelf position 3. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.
	Grill	Use the grill with the door closed. The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath. Use 4th shelf level and L5 (power) without preheating when grilling toast..
	Pyrolytic Cleaning	High temperature cleaning function - 90 minutes (Eco) or 120 minutes (Super) - See page 13".

*Tested in accordance with the CENELEC EN 60350-1 used for definition of energy class.

8. How to use the electronic programmer

Function	How to activate	How to deactivate	What it does	Why it is needed
Silence Mode 	<ul style="list-style-type: none"> Rotate the left function selector to the position "Silence mode" 	<ul style="list-style-type: none"> Rotate the function selector to the position OFF. 	<ul style="list-style-type: none"> Enables you to turn off the sound of the minute minder. 	<ul style="list-style-type: none"> To turn off the sound of the minute minder
Set the time 	<ul style="list-style-type: none"> Rotate the left function selector to the position "Set the time". Use the buttons "+" or "-" to set the time 	<ul style="list-style-type: none"> Rotate the function selector to the position OFF. 	<ul style="list-style-type: none"> Enables you to set the time which appears on the display 	<ul style="list-style-type: none"> To set the time NB: Set the time when you first install your oven or just after a black out (the clock is showing a pulsating 12.00)
Cooking Duration 	<ul style="list-style-type: none"> Turn the right function selector to a cooking function. Rotate the left function selector to the position "Cooking Time Duration". Set the time of cooking by using buttons "+" and "-" Lighting Auto appears. 	<ul style="list-style-type: none"> When the cooking time has elapsed, the oven switches off automatically and the alarm rings for few seconds To stop the cooking functions early, turn the function control to OFF or set the time on 00.00; by rotating the function selector to Cooking Time Duration and by using the buttons "+" and "-" 	<ul style="list-style-type: none"> It allows you to pre-set the cooking time required for the recipe chosen. When the cooking time is set, turn the set function selector to OFF to go back to actual time. To view the cooking time selected, turn the left function selector to Cooking Time duration. 	<ul style="list-style-type: none"> For cooking the desired recipes.
End of Cooking 	<ul style="list-style-type: none"> Turn the right function selector to a cooking function Rotate the left function selector to the position "End of cooking" Set the end time of cooking by using buttons "+" and "-" Lighting Auto appears 	<ul style="list-style-type: none"> When the cooking time has elapsed, the oven switches off automatically. To stop the cooking functions early, turn the function control to OFF. 	<ul style="list-style-type: none"> It allows to pre-set the end of cooking time you want. When the cooking time is set, turn the function selector to OFF to go back to actual time. To view the cooking time selected, turn the left function selector to End of cooking Time. <p>Note: Delayed cooking feature is not available for the following cooking modes:</p> <ul style="list-style-type: none"> Fan Grill Grill 	<ul style="list-style-type: none"> This function is normally used with the COOKING DURATION function. For example, the desired food needs to cook for 45 minutes and I want it to be ready for 12.30; in this case: at the end of the set time, the oven automatically switches off and an alarm sounds. Select the desired cooking function. Set the cooking duration to 45 minutes ("- "+""). Set the end of cooking to 12:30 ("-" "+"). Cooking will automatically begin at 11:45 (12:30 minus 45 minutes), at the end of the set cooking time, the oven will automatically switch off. WARNING: by setting only the end of cooking time, and not the cooking duration, the oven will immediately switch on and switch off at the end of the set cooking time.

Function	How to activate	How to deactivate	What it does	Why it is needed
Minute Minder 	<ul style="list-style-type: none"> • Turn the left function selector to the position Minute Minder. • Set the time of cooking by using buttons "+" and "-" 	<ul style="list-style-type: none"> • Set the time on 00.00 by turning the left function selector to the position Minute Minder, and using the button "-" 	<ul style="list-style-type: none"> • Emits an audible signal at the end of a set time. • During operation, the display shows the remaining time. 	<ul style="list-style-type: none"> • Allow to use the oven as alarm even if the oven is switch off.
Child Safety Lock 	<ul style="list-style-type: none"> • Turn the left function selector to the position Child lock. • Press the button "+" during 5 seconds • Child lock is on when " LOC " appears on the display. 	<ul style="list-style-type: none"> • Turn back the left function selector to Child lock and press button "+" during 5 seconds. • LOC disappears. 	<ul style="list-style-type: none"> • The oven cannot be used. 	<ul style="list-style-type: none"> • This function is useful when there are children in the house.

9. How to use pyrolytic cleaning function

The oven is equipped with a Pyrolyser cleaning system, which destroys food residues at high temperature with “high temperatures in excess of 500°C turns the food & cooking residues to ash that can simply be wiped away at the end of the process. The operation is carried out automatically by means of the programmer. The resulting fumes are rendered “clean” by passing over a Pyrolyser which starts as soon as cooking begins. As very high temperatures are required by the Pyrolyser, the oven door is fitted with a safety lock. The Pyrolyser can be stopped at any time. The door cannot be opened until the safety lock is displayed.

NOTE: If a hob has been fitted above the oven, never use the gas burners or the electric hot-plates while the Pyrolyser is working, this will prevent the hob from overheating.

TWO PYROLYTIC CYCLE are pre-set:

ECO PYROCLEAN: Cleans a moderately stained oven. Operates for a period of 90 minutes.

SUPER PYROCLEAN: Cleans a heavily stained oven. Operates for a period of 120 minutes.

Never use commercially available cleaning products on a Pyrolytic oven!

Tip: Carrying out Pyrolytic cleaning immediately after cooking allows

you to take advantage of residual heat, thus saving energy. Remove all internal racks, shelves and accessories - Caution Hot

Before executing a pyrolytic cleaning cycle:

- **Remove all the accessories from the oven because they are not able to tolerate the high temperatures used during the pyrolytic cleaning cycle; in particular removing grids, side racks and the telescopic guides (refer to the chapter REMOVING GRIDS AND SIDE RACKS). In ovens with meat probe it is necessary, before making the cleaning cycle, close the hole with the nut provided.**
- **Remove any large spillages or stains as it would take too long to destroy them. Also excessively large amounts of grease could ignite when subject to the very high temperatures of the Pyrolytic cycle.**
- **Close the oven door.**
- **Excess spillage must be removed before cleaning.**
- **Clean the oven door;**
- **Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;**
- **Remove all accessories and the sliding rack kit (where present);**
- **Do not place tea towels on the door handle.**

Using the pyrolytic cleaning cycle:

1. Rotate the function selector to the position "🔥". On the display, appears the indication "ECO" or "SUP". The pre-set time is 90 min, this can be varied from 90 min (Eco mode) to 120 min (Sup mode) via the programmer (setting button "+" or "-"). If the oven is very dirty, it is recommended to increase the time to 120 min, if the oven is moderately dirty reduce the cleaning cycle time to 90 min.
2. It is possible to defer the start time of the pyroclean cycle by changing the END time via the programmer.
3. After few minutes, when the oven reaches a high temperature, the door locks automatically. The pyroclean cycle can be stopped at any time by turning the function selector back to "0" (the word OFF will be displayed for 3 seconds).
4. Once the pyroclean cycle is finished, the pyrolysis will switch off automatically. On the display appears the indication "END" until the door is locked then "0--n".
5. You can turn the function selector back to "0" but if the temperature is still high, the "0--n" indication appears to inform that the door is locked. If the temperature has increased to 120 min, while if the oven is only a slightly dirty, reduce the cleaning cycle to 90 min.

10. General oven cleaning

The life cycle of the appliance can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).

Glass Parts

It is advisable to clean the glass window with absorbent kitchen towel after every use of the oven. To remove more obstinate stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.

Oven Window Seal

If dirty, the seal can be cleaned with a slightly damp sponge.

Accessories

Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.


Drip Pan

After using the grill, remove the pan from the oven. Pour the hot fat into a container and wash the pan in hot water, using a sponge and washing-up liquid.

If greasy residues remain, immerse the pan in water and detergent. Alternatively, you can wash the pan in the dishwasher or use a commercial oven detergent. Never put a dirty pan back into the oven.

11. Aqua clean function

The Aqua clean procedure uses steam to help remove remaining fat and food particles from the oven.

1. Pour 300 ml of water into the Aqua clean container at the bottom of the oven.
2. Set the oven function selector knob to the Aqua clean symbol ()
3. Set the oven temperature to 90°, using the “-” and “+” keys.
4. Allow the program to operate for 30 minutes.

5. After 30 minutes switch off the program and allow the oven to cool down.

6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.


Warning:

Make sure that the appliance is cool before you touch it.

Care must be taken with all hot surfaces as there is a risk of burns. Use distilled or drinkable water.



12. 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 non-stick 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 through 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.




13. 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

Level 1 is the lowest shelf level.

Oven cooking table

Dish	Cooking level number	Oven Function	Rack position	Accessories	Temperature (°C)	Cooking time (min) (approx.)
Cakes in tray	One level		3	Oven Tray	175	30 - 40
	2 levels		2 - 4	Oven Tray	175	45 - 60
Cakes in mould	One level		2	Oven Tray	175	50 - 60
Small cakes	One level		3	Oven Tray	185	15 - 25
	2 levels		2 - 4	Oven Tray	170	35 - 45
	3 levels		1 - 3 - 5	Oven Tray	160	35 - 45
Sponge cake	One level		3	Oven Tray	170	30 - 40
Shortbread	One level		3	Oven Tray	150	27 - 37
Cookies	One level		3	Oven Tray	175	25 - 30
	2 levels		2 - 4	Oven Tray	170 - 190	35 - 45
	3 levels		1 - 3 - 5	Oven Tray	170	30 - 40
Dough pastry	One level		3	Oven Tray	200	35 - 45
	2 levels		2 - 4	Oven Tray	200	50 - 60
	3 levels		1 - 3 - 5	Oven Tray	190	55 - 65
Filled savoury pastry	One level		3	Oven Tray	200	25 - 35
	2 levels		2 - 4	Oven Tray	200	35 - 45
	3 levels		1 - 3 - 5	Oven Tray	190	45 - 55

Dish	Cooking level number	Oven Function	Rack position	Accessories	Temperature (°C)	Cooking time (min) (approx.)
Leaven	One level		3	Oven Tray	200	35 - 45
Lasagne	One level		3	Oven Tray	200	30 - 40
Beefsteak (whole)/Roast	One level		3	Oven Tray	Start 240, after 25 mins change to 180 - 190	100 - 120
Lamb haunch casserole	One level		3	Oven Tray	Start 220, after 25 mins change to 180 - 190	70 - 90
Roast chicken	One level		2	Oven Shelf	Start 220, after 15 mins change to 190	55 - 65
Turkey (5.5kg)	One level		1	Oven Shelf	Start 220, after 25 mins change to 190	150 - 210
Fish	One level		3	Oven Tray	200	20 - 30
Hamburgers	One level		4	Oven Shelf	L5	20 - 25**
Toast	One level		4	Oven Shelf	L5	8 - 12

***Slide the oven tray under the shelf to collect juices.**

**** Turn food two thirds of the way through cooking.**

- While cooking with 2 trays at the same time, place the shallow tray to the upper shelf and deep tray to the lower shelf.
- It is suggested to perform preheating for all foods.
- It is suggested to preheat for 5 minutes for all grilled foods.

14. 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 an 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.

- Usage of protective gloves is recommended.
- 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.



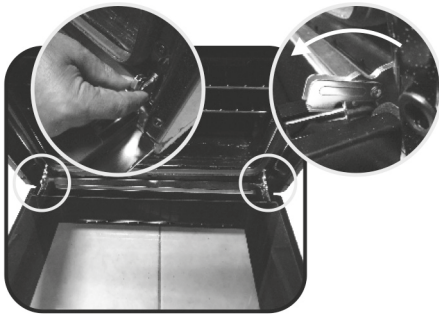
DO NOT remove the control knobs for control panel cleaning.

Cleaning oven door glass

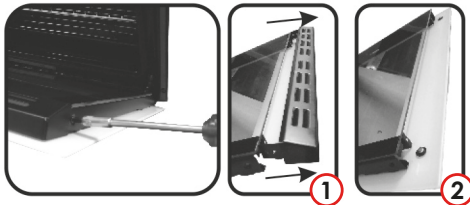
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and damage the glass.

Removal of the oven door glass

1. Open the door.
2. Unlock the door by moving the clips at the hinge: lift and move backwards as illustrated below:



3. Remove the screws as shown below:



4. Remove the top cover by pulling it upwards **1** leaving the inner glass free to remove **2**
5. Remove the glass by gently pulling it out of the frame and clean.

Do not place the door or inner glass panel on rough or hard surfaces. Handle with care during removal, cleaning and refitting.

Steps carried out during removing process should be performed in reverse order to replace the glass.

! Do not forget to lock the clips at the hinges when cleaning is complete.

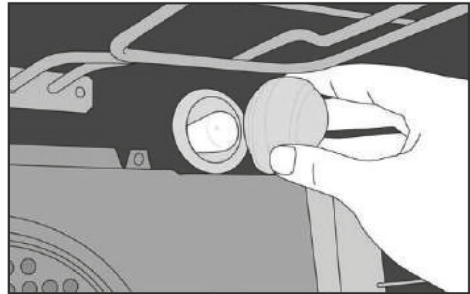
Replacing the oven lamp

! 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.

! The oven lamp is a special electric lamp that can resist up to 300°C. See Technical specifications, for details.

! Position of lamp might vary from the diagram.

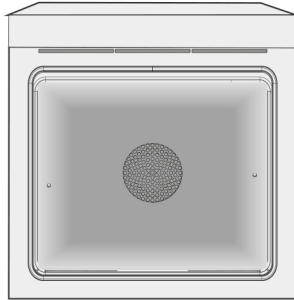
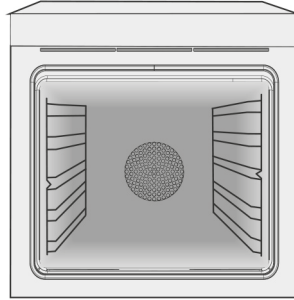


1. Disconnect the oven from the mains.
2. Turn the glass cover counter clockwise to remove it.
3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

 Replaceable light source by end user.

Removal and cleaning of the side racks


1. Unscrew the bolt in an anti-clockwise direction.
2. Remove the side racks by pulling them towards you.
3. Clean the side racks in a dishwasher or with a wet sponge and then dry them immediately.
4. Having cleaned the side racks, put them back in and reinsert the bolts, ensuring they are fully tightened.



15. 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.

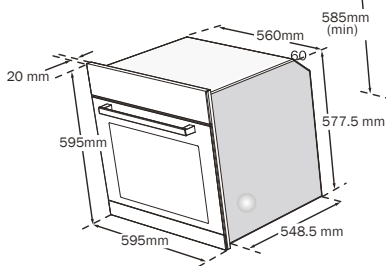
Damaged products may cause risks to your own safety.

The appliance is intended for installation in Howdens kitchen cabinets.

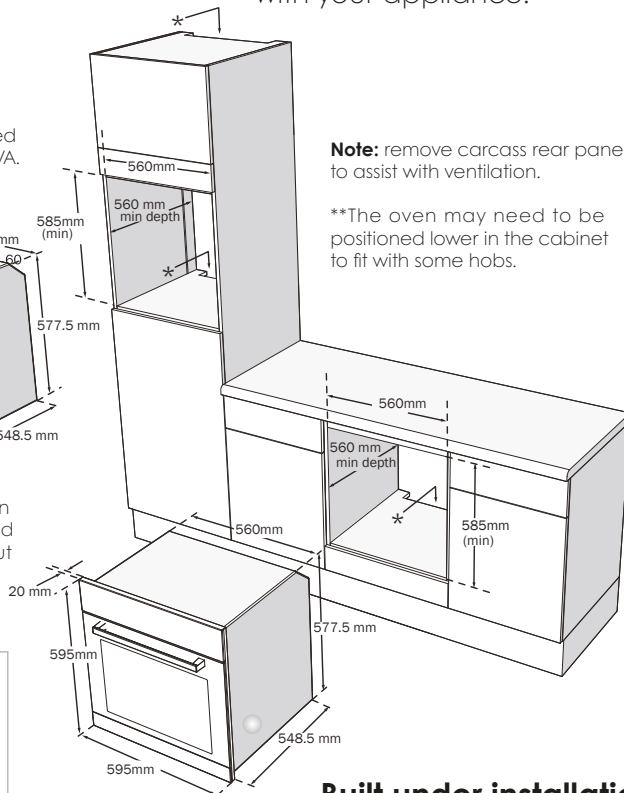
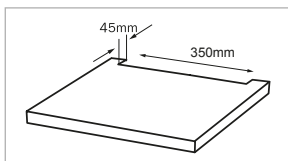
- Surfaces, synthetic laminates and adhesives used must be heat resistant.
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- The following installation drawings are representational and may not match exactly with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

Tower Installation

*Any cut edges should be sealed with a water proof varnish or PVA.



*Minimum of 150mm² ventilation gap is required as illustrated (min 45mm x 350mm) cut-out positioned centrally.



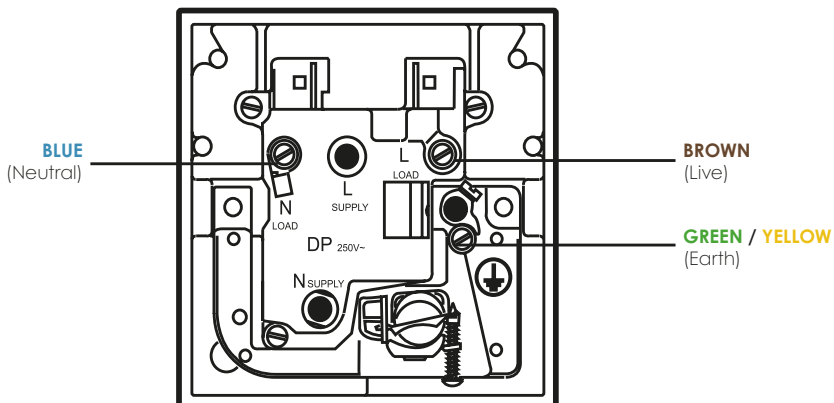
Note: remove carcass rear panel to assist with ventilation.


**The oven may need to be positioned lower in the cabinet to fit with some hobs.


Built under installation

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.
- We strongly recommend the appliance is connected by a qualified electrician who will comply with the I.E.E and any 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 is 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 \oplus .



 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.

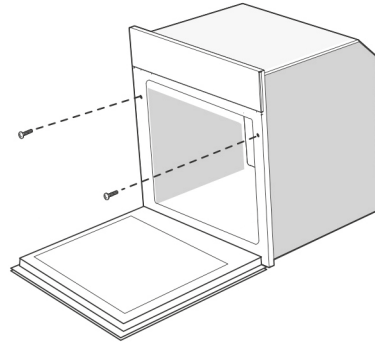
Your oven comes pre-fitted with a mains cable. If you need to change it:

 **Warning: Do not fit plug**

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.

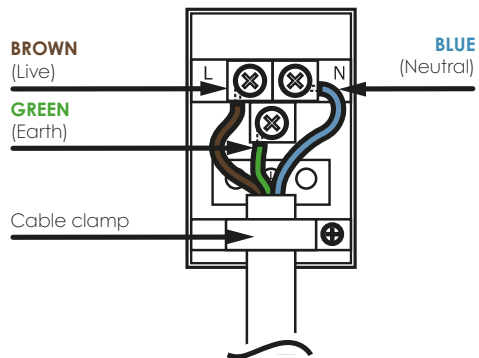


Fix your oven with 2 screws and retainers.

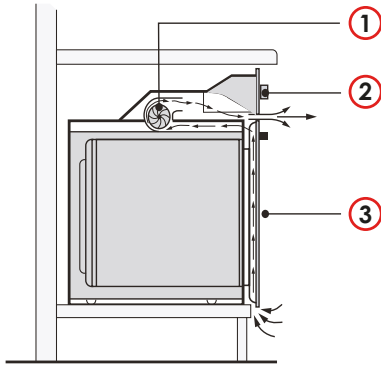
Final check

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

Terminal



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.




16. Technical specifications

Technical information	
General	
Voltage / frequency	220-240 V ~ 50 / 60 Hz
Total power consumption	2.4 kW
Fuse	min. 14A RCD
Oven / grill	
External dimensions (height / width / depth)	595mm / 595mm / 548.5mm
Installation dimensions (height / width / depth)	585-595mm / 560 mm / min. 560mm
Main oven	Multifunction
Energy efficiency class#	A
Energy consumption	0.80 kW/h
Inner lamp	240 V / 15-25 W / E14 SES / T 300°C
Mains Cable	HO5VV-F 1.5 mm ² 3 Core (1.5 m)

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

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

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.

17. 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 metallic 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. 	Set the function and the temperature with the Function and/or Temperature knob/key. Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
No reaction of the touch user interface.	<ul style="list-style-type: none"> Steam and condensation on the user interface panel 	Clean with a microfibre cloth the user interface panel to remove the condensation layer
Display shows 'LOC'.	<ul style="list-style-type: none"> Child lock active. 	See page 12.
Condensation on door or control panel	<ul style="list-style-type: none"> Expected in normal function. Not a product fault. 	No action required.



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.

18. Disposing of your appliance

- Electrical & electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety.
- These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). WEEE contains both polluting substances (which can cause negative consequences for the environment) and basic components (which can be reused).

It is important to have WEEE subjected to specific treatments, in order to remove and dispose of, properly, all pollutants and recover and recycle all materials. Individuals can play an important role in ensuring that WEEE does not become an environmental issue; it is essential to follow some basic rules:

- **WEEE shall not be treated as household waste**
- **WEEE shall be handed over to the relevant collection points managed by the municipality or registered companies.**
- **WEEE can be recycled free of charge.**

Please dispose of this appliance at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer for advice.

19. 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.	Open door on panel just below door seal.
--	--

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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Product information correct at the time of publication in March 2022.
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