

# LAMONA

at the heart of the kitchen

## Built-in Single Pyrolytic Oven

LAM3711 (Stainless)

LAM3712 (Black)



## Instructions and Installation

ISSUE v1.1 250324

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# LAMONA

**3 year guarantee available.  
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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**

<sup>1</sup>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.

<sup>2</sup>So 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 oven.

- Please read this user manual and any other documents supplied with this product before installing and using the appliance.
- Please keep these instructions in a safe place for your future reference.
- If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details at the end of these Instructions.
- This appliance is intended to be used in household and similar domestic applications, see guarantee page for definition of domestic use\*
- Register your appliance to access a digital copy of this user manual.
- Always follow the safety instructions.

The CE & UKCA marks on this product, confirm compliance to all relevant UK & European safety, health & environmental requirements which are applicable in legislation for this product.







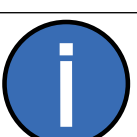
# Contents

<b>Register my appliance</b>	<b>p.2</b>	General information when using the control panel	p.21
<b>Welcome</b>	<b>p.3</b>	Turning the oven ON	p.22
<b>Warnings and Cautions</b>	<b>p.4</b>	Turning the oven OFF	p.22
<b>Safety Information</b>		Manual Cooking	p.22
Correct Usage	p.5	Timed Cooking	p.24
Child/vulnerable person and pet safety	p.5	Eco Fan Cooking	p.26
Electrical Safety	p.5	Bread Function	p.27
Transportation Safety	p.6	Kitchen Timer Alarm	p.29
Safety During Use	p.6	Child Lock	p.30
Temperature Warnings	p.6	<b>Oven Settings</b>	<b>p.31</b>
Accessory Use	p.7	Setting the ovens audio volume	p.31
Cooking Safety	p.7	Setting the display brightness	p.32
Maintenance and Cleaning Safety	p.7	Setting the Quick Pre-Heating (Booster Function)	
Hight Temperature Self-Cleaning	p.7	ON/OFF	p.33
General warning about cooking in the oven	p.8	<b>General information about cooking</b>	<b>p.34</b>
<b>Waste Regulation &amp; Caring for the Environment</b>	<b>p.9</b>	<b>Care and Maintenance</b>	<b>p.38</b>
Recommendations for Saving Energy	p.9	General Cleaning Information	p.38
<b>Built-in Single Pyrolytic Oven - Overview</b>	<b>p.10</b>	Cleaning the Accessories	p.39
<b>Control Panel and General Usage</b>	<b>p.11</b>	Cleaning the Control Panel	p.39
Oven Operating Functions	p.13	Cleaning the Inside of the Oven	p.40
<b>Using the Oven Accessories</b>	<b>p.14</b>	<b>Pyrolytic Self Cleaning Function</b>	p.42
<b>Before First Use</b>	<b>p.17</b>	Cleaning the Oven Door	p.44
Clean the oven	p.17	Removing the Oven	p.45
Before using the accessories	p.18	Removing the Inner Glazing of the Oven Door	p.46
Setting the clock	p.18	Cleaning the Oven Light	p.48
<b>Operating Your Lamona Oven</b>	<b>p.20</b>	<b>Problem Solving Before Calling After Sales...</b>	<b>p.49</b>
Oven Lighting	p.20	<b>Technical Specifications</b>	<b>p.51</b>
		<b>Installation Safety Warnings</b>	<b>p.52</b>
		<b>Reference, Tools and Fixings Required</b>	<b>p.52</b>
		<b>Installation</b>	<b>p.53'</b>



# Warnings and Cautions

Throughout this manual the following symbols are used:

	Warning for Serious injury or death risk.		Warning for injury or property damage risk.
	Warning for risk of fire / flammable materials.		Warning for electric shock.
	Warning for hot surfaces. Surface temperature may rise above 60°C.		Important / note for operating the system correctly..
	General information.		

## Please read these instructions carefully

- This section contains instructions that will help prevent risks of personal injury or material damage.
- The manufacturer is not responsible if an incorrect installation and use causes injuries and/or damage.
- Always keep the instructions with the oven for future reference.
- If the product is transferred to another person or used second hand, the operating manual, product labels and other relevant documents and accessories should be delivered with the product.
- Failure to comply with these instructions shall render any warranty void.

## Installation and repairs

- Always have the installation and repair work performed by the manufacturer, the authorised service or a person specified by the importer.
- Use genuine spare parts and accessories only.
- Do not attempt to repair or replace any part of the product unless it is clearly specified in this user manual.
- Do not perform technical modifications on the product

# Safety Information

## Correct Usage

**This oven is not suitable for commercial use.**

Your **Lamona** product is designed to be built-in and for domestic household use only, such as:

- Staff kitchen areas in shops, offices and other working environments.
- Farm houses and by clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.
- Catering and similar non-retail applications.
- Do not use the product in gardens, on balconies or other outdoor environments.



**This appliance should be used for cooking purposes only. It should not be used for heating a room.**

- The oven can be used to defrost, bake, fry and grill food.
- This appliance should not be used for plate heating, or used for hanging towels or clothes on.



## Child / vulnerable person and pet safety

- This product can be used by children 8 years of age and older, and by people who are under-developed in physical, sensory or mental skills or lack experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children, unless there is someone overseeing them.
- This appliance should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision, or receive the necessary instructions
- Children should be supervised to ensure they do not play with the oven.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.

- Do not put objects that children may reach on the product.
- **WARNING:** During use, accessible surfaces of the oven are hot. Keep children away from the appliance during cooking.
- Keep the packaging and materials out of the reach of children. There is a hazard of injury and suffocation.
- When the door is open, do not put any heavy objects on it, or allow children to sit or swing on it. This may cause the oven to tip over or it might damage the door hinges.
- For the safety of children, disconnect the power cord and make the oven inoperable before disposing of the appliance.

## Electrical Safety

- Wire the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations. The electrical connection of the product should be in an easy accessible place (where it will not be affected by heat from the appliance. If this is not possible, there should be a mechanism (fuse, switch etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- The product must not be wired into the outlet during installation, repair and transportation.
- Do not wire the appliance into an outlet that is loose, has come out of its socket, is broken, dirty, oily, or at risk of water contact (e.g. water that may leak from the counter).
- Never touch the electrical connection with wet hands! To remove appliance, do not pull the cord.
- Make sure that the product is securely wired into the outlet to avoid arcing.
- Wire the oven into an outlet that meets the voltage and frequency values specified on the type label.
- Do not jam the power cord. The power cord should not be bent, crushed, and must not come into contact with any heat source.

## Safety Instructions (continued)



- While the oven is operating, its back surface also gets hot. Power cords must not touch the back surface; connections may be damaged.
- Do not jam the electric cables into the oven door and pass them over hot surfaces. You may cause the oven to short circuit and catch fire as a result of the cable melting.
- Use the original cable only. Do not use cut or damaged cables or extension leads.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorised service or a person to be specified by the importer company in order to prevent possible dangers.
- **WARNING:** Before replacing the oven light, be sure to disconnect the appliance from the mains supply to avoid the risk of electric shock. Disconnect the product or turn off the fuse at the fuse box.

### Transportation Safety

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not put other items on the product and carry the product upright.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product from being damaged.
- Check the overall appearance of the product for any damage that may have occurred during transportation.

### Installation Safety

- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
- Do not install the product near heat sources (radiators, stoves etc.).

- Keep all ventilation ducts clear around the product.
- To prevent overheating, the product should not be installed behind decorating doors.

### Safety During Use

- Make sure the product is turned off after each use.
- If you do not use the product for a long time, disconnect it or turn off the fuse at the fuse box.
- Do not operate a defective or damaged product. If there is any damage; disconnect the electricity / gas connections of the product and call the authorised service.
- Do not use the product with the front door glass or internal glazing removed or broken.
- Do not climb on the product to reach anything or for any other reason.
- Do not use the product in situations that may affect your judgement, such as drug intake and / or alcohol use.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- The oven handle is not a towel dryer. When using the appliance, do not hang towels, gloves or similar textiles on it.
- The hinges of the product door move and tighten when operating and closing the door. When opening / closing the door, do not hold the part with the hinges.

### Temperature Warnings

- **WARNING:** While the product is operating, exposed parts will be hot. Do not touch the appliance and heating elements. Children under the age of 8 should not be brought close to the product without adult supervision.
- Do not place flammable/explosive materials near the product, as the oven surfaces will be hot while it is operating.
- Steam may be exhaled, keep away while opening the oven door. The steam may burn your hand, face and eyes.

## Safety Instructions (continued)

- The product may be hot during use. Do not touch the hot components, the interior parts of the oven, the heating elements, etc.
- When placing food in the hot oven, remove the food, etc. always use heat resistant oven gloves.

### Accessory Use

- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section "Using the Oven Accessories" on page 14.
- Accessories can damage the door glass when closing the oven door. Always push the accessories to the end of the cooking area.
- Only use only the meat probe recommended for this oven.

### Cooking Safety

- Be careful when using alcohol in your food. Alcohol evaporates at high temperatures and may catch fire when exposed to hot surfaces, causing a fire.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, ensure it is clean.
- **Food Poisoning Hazard:** Do not keep food in the oven for more than an hour before and after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tin cans and glass jars. Built-up pressure may cause the jar/can to burst.
- Place greaseproof paper in cookware or on the oven accessory (tray, wire grill etc.) with food and place it in the preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.
- Do not place baking trays, plates or aluminium foil directly on the bottom of the oven. The accumulated heat can damage the base of the oven.

- Close the oven door during grilling. Hot surfaces may cause burn!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.

### Maintenance and Cleaning Safety

- Wait for the product to cool before cleaning the product.  
Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it!  
There is an electrical shock hazard!
- Do not use abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass or control panel. These materials can cause glass surfaces to be scratched.

### High Temperature Self-Cleaning

#### PYROLYSIS

- This oven has a pyrolytic cleaning function designed to self clean using very high temperatures to reduce grease and food residues to ashes.
- During self-cleaning, the surfaces become hotter than in standard use. Keep children away.
- Hot surfaces cause burns! Do not touch the appliance during self cleaning and keep children away from the product. Wait at least 30 minutes before removing the residue.
- During self-cleaning, smoke will be released due to the burning of food residues. Ventilate your kitchen well during the cleaning process.
- Before starting the cleaning, clean the outer surfaces of the oven and the food residues inside the oven with a soapy cloth. Remove all accessories and cooking utensils from the oven. If your product has a pyro-proof accessory (resistant to high temperature self-cleaning), you do not need to remove it from the oven.

## Safety Instructions (continued)

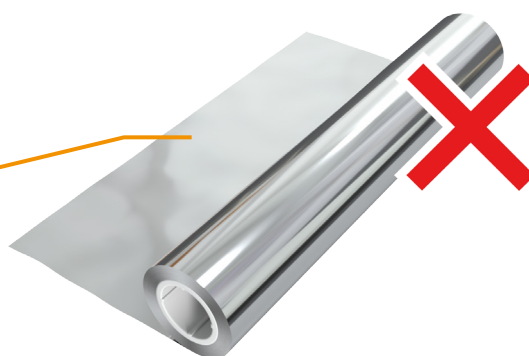


 General warnings about cooking in the oven

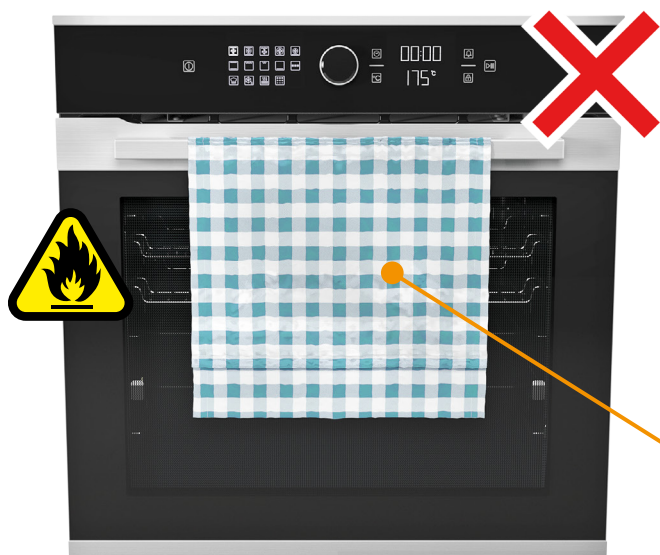
### WARNING: RISK OF FIRE!



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.



Do not use the oven handle as a rail to dry clothes and towels etc.



# Waste Regulations and Caring for the Environment

## Disposal of Old Product - WEEE Directive Compliance:

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

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. Check with your local authorities to find out about these collection centres.

Appropriate disposal of used appliances helps prevent potential negative consequences for the environment and human health.

## Disposal of Packaging Material and Packaging Information:



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

Recycling the packaging reduces the use of raw materials in the manufacturing process and reduces waste in landfill sites.

## Compliance with RoHS Directive

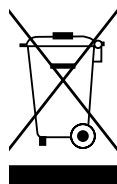
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

## Disposal of Old Appliance -

Electrical and electronic appliances often contain valuable materials and specific components that could be hazardous to human health and the environment if disposed of with household waste or handled incorrectly.

Do not dispose of your old appliance with your household waste. Instead, dispose of it at your local community waste collection/recycling centre for electrical and electronic appliances, or seek advice from your dealer or manufacturer (**Lamona**).

Before disposal, make sure to delete any personal data that may be stored on the appliance to protect your privacy and ensure your old appliance poses no risk to children while being stored prior to disposal.



By following these waste regulations and environmentally friendly practices, you can contribute to the responsible disposal and recycling of electrical and electronic products, promoting sustainability and protecting the environment.

## Recommendations for Saving Energy



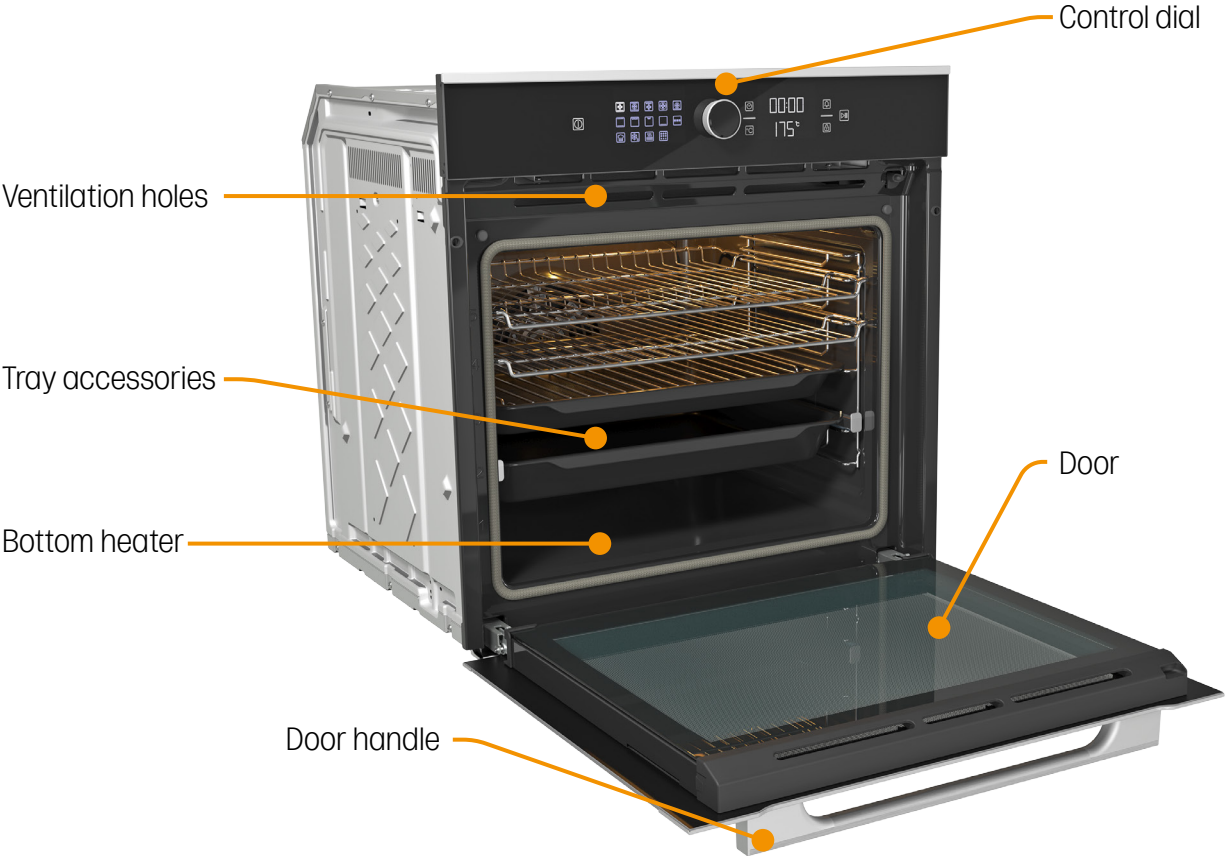
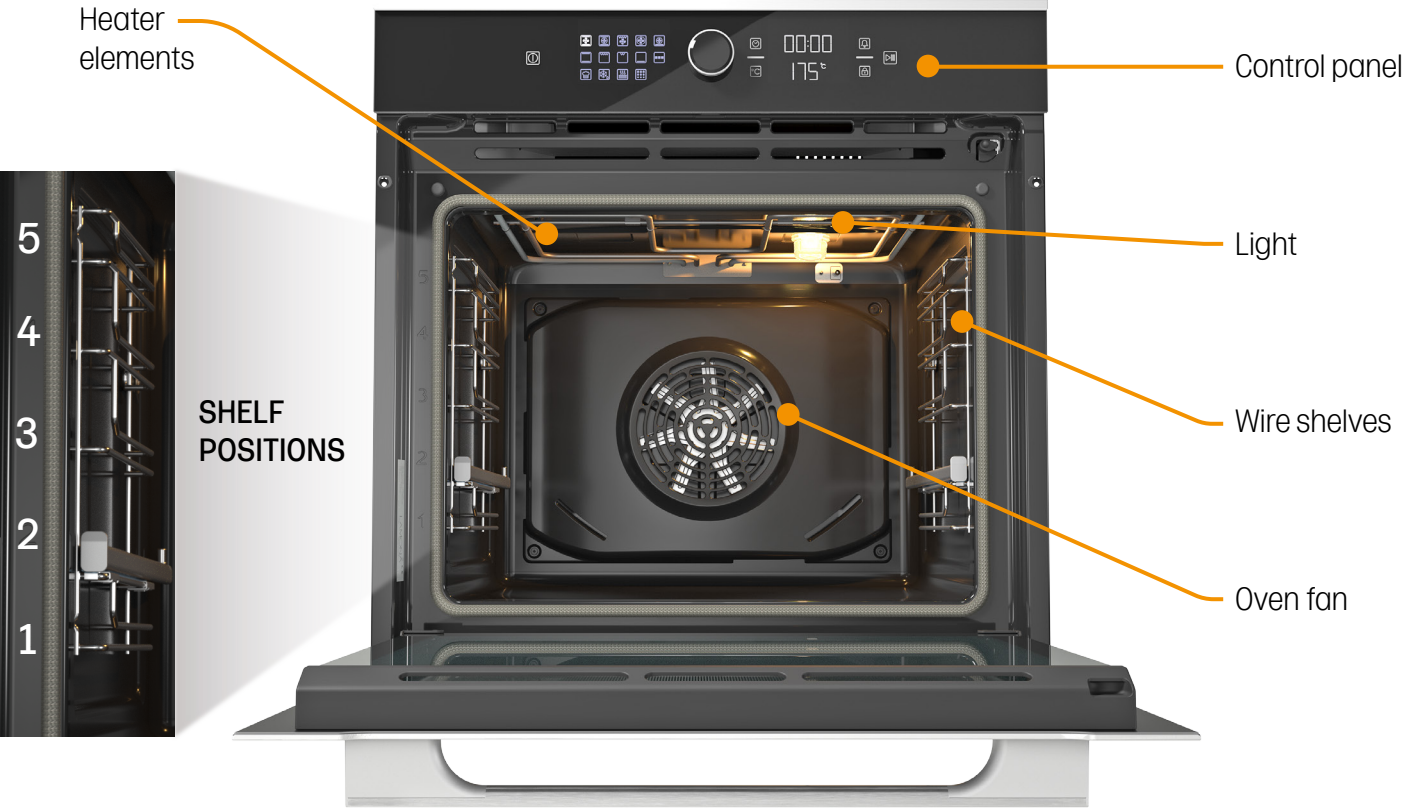
**The following suggestions will help you use your product in an ecological and energy-efficient way:**

- Defrost frozen food before cooking.
- In the oven, use dark or enamelled containers that transmit heat better.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using residual heat.
- If specified in the recipe or user manual, always preheat. Do not open the oven door frequently during cooking.
- Do not open the oven door when using the "Eco Fan Heating" function. This function optimises the internal temperature to save energy. Opening the door will cause this function to be less efficient as the oven will lose its heat.

# Built-in Single Pyrolytic Oven - Overview

LAM 3711 / 3712

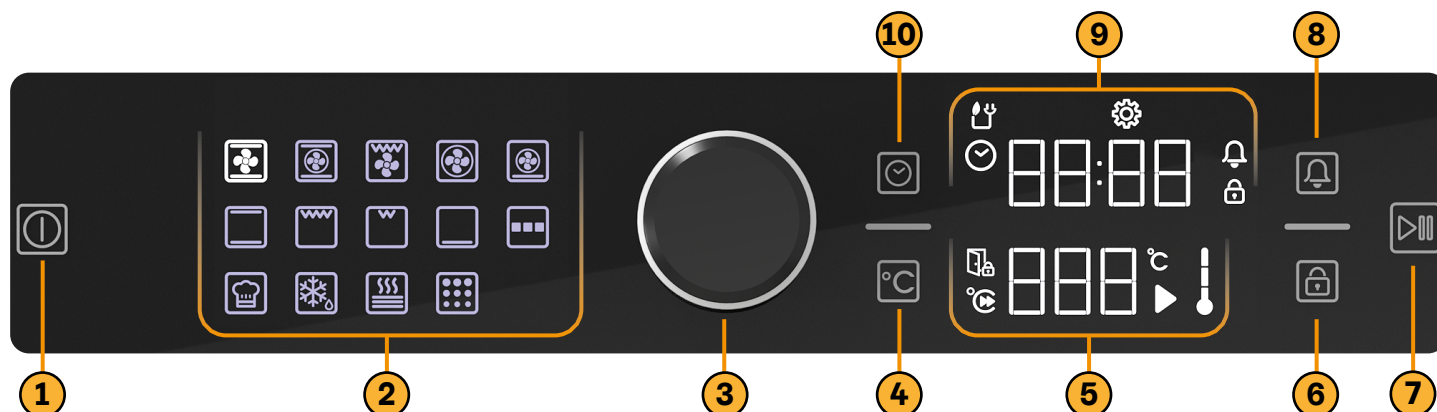
**i** Depending on your model of oven, the appliance handle and fascia may look different from that shown in the illustrations shown below.





# Control Panel and General Usage

## Control Panel



- |                            |                                  |                                 |
|----------------------------|----------------------------------|---------------------------------|
| <b>1</b> ON/OFF key        | <b>5</b> Temperature display     | <b>9</b> Clock/time display     |
| <b>2</b> Function display  | <b>6</b> Child lock key          | <b>10</b> Time and settings key |
| <b>3</b> Oven control dial | <b>7</b> Cooking start/stop      |                                 |
| <b>4</b> Temperature key   | <b>8</b> Kitchen timer alarm key |                                 |

## Oven Control Dial

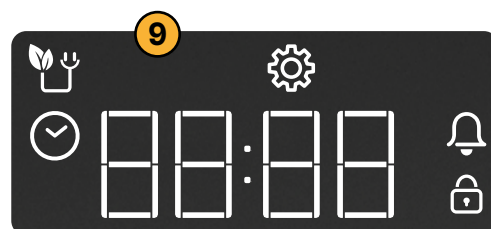
Using the oven control dial, you can control the settings shown on the clock/time display and temperature display. You can navigate between these settings by turning the oven control dial to the right or left. Press the control dial to activate / confirm settings.



## Clock / Time Display


The clock / time display shows the current time (when set), timer information and cooking time

**Note:** The main oven information display (5 & 9) is split horizontally. The top section is the Clock / Timer Display. The bottom section is the Oven Temperature Display.



## Temperature Display

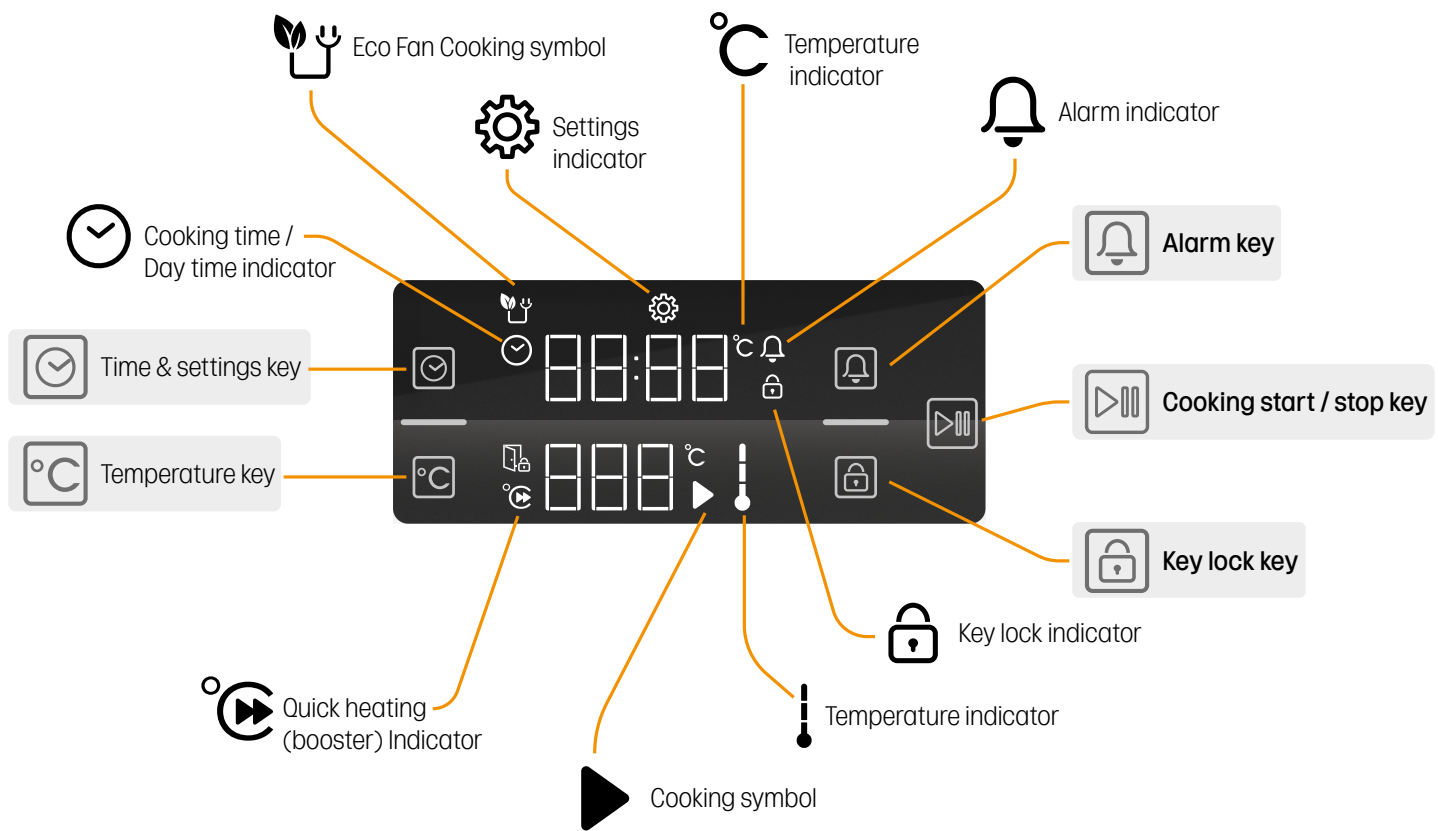
You can select the temperature you wish to cook with using the Oven Control Dial:

- To select:** Press and hold  for 2 seconds.
- Rotate the Dial to the left or right.



# Control Panel and General Usage (continued)

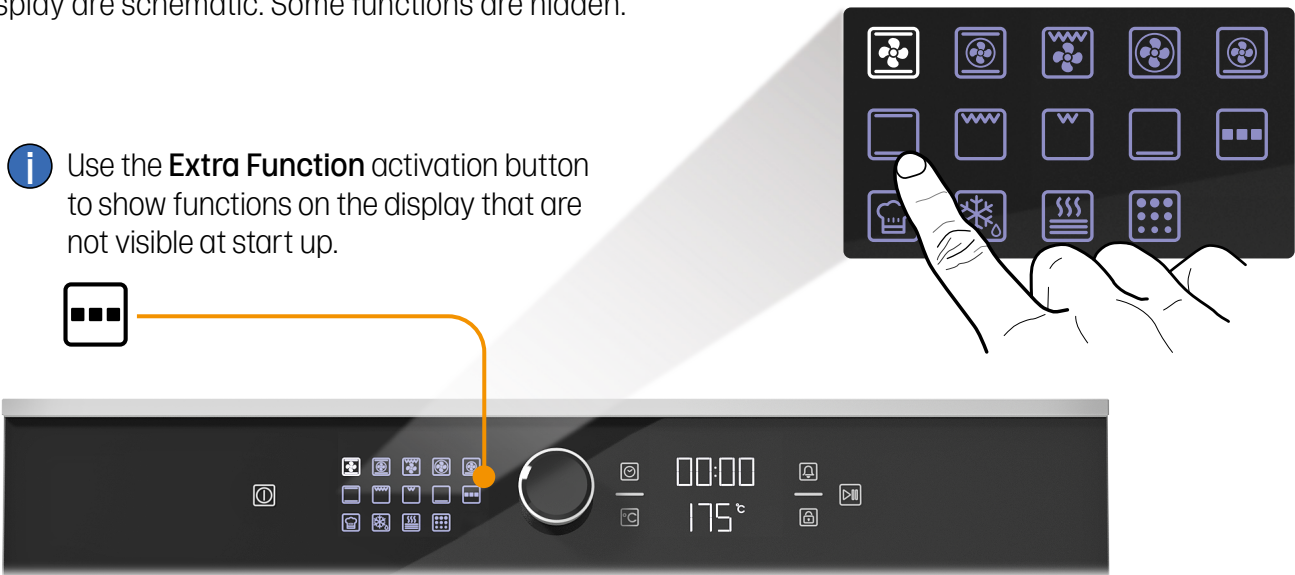
## Control Panel Display



## Function Display

This displays the functions of the oven. Each function can be activated by touching it. All the functions on the display are schematic. Some functions are hidden.

**i** Use the **Extra Function** activation button to show functions on the display that are not visible at start up.




## Control Panel and General Usage (continued)

### Oven Operating Functions

Symbol	Function	MIN / MAX °C	Description
	Fan assisted bottom/top heating	40 – 280	Hot air heated by the upper and lower heaters is distributed equally and rapidly throughout the oven using the fan. Use with a single tray.
	"3D Function"	40 – 280	Upper heating, lower heating and fan heating all work at the same time. The food is cooked evenly and quickly. Cooking is done using a single tray.
	Fan assisted full grill	40 – 280	The hot air heated by the large grill is quickly distributed into the oven using the fan. It is suitable for grilling in large amounts.
	Eco fan cooking	160 – 280	To save energy, use this function rather than "Fan Heating". Cooking time will be slightly longer. (see p26)
	Fan heating	40 – 280	Hot air heated by the fan heater is distributed equally and rapidly throughout the oven using the fan. Suitable for multi-tray cooking at different shelf levels.
	Pizza function	40 – 280	The lower heater and fan heater operate: Suitable for cooking pizza.
	Top and bottom heating	40 – 280	Food is heated from above and below at the same time: Suitable for stews, pastries, and cakes in baking moulds. Use a single tray.
	Full grill	40 – 280	Uses the large grill on the oven ceiling: Suitable for grilling in large amounts.
	Low grill	40 – 280	Uses the small grill on the oven ceiling: Suitable for grilling small amounts.
	Bottom heating	40 – 220	Only lower heating is used: Suitable for foods that need browning on the bottom.
	Extra function activation		Use this button to display functions that do not appear on the Function Display by default.
	Bread function	Pre-set	Use for baking bread: Temperature and time are set and cannot be changed..
	Operating with fan	N/A	The oven does not heat but the fan operates. Use to slowly defrost food at room temperature, or cool cooked food. The time required to thaw meat is longer than for food with grains.
	Keep warm	40 – 100	Use to keep food at a temperature, ready for service for a long time.
	Pyrolysis	High temp.	Use for self cleaning the oven at high temperature. See 40.

## Using the Oven accessories

Your Lamona pyrolytic oven is supplied with various tray and grill accessories. This section describes these accessories and their correct usage.

 The trays in your product may be deformed by the effects of hot temperatures. This has no effect on the accessories' function and deformation will disappear as the accessory cools down.



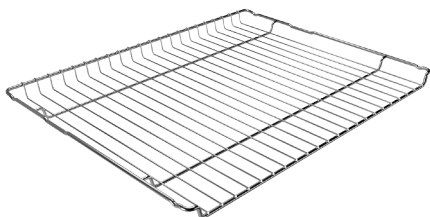
### Standard Tray

Used for pastries, frozen foods and frying large pieces



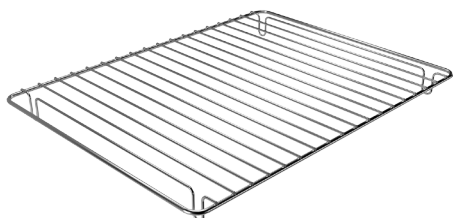
### Deep Tray

Used for pastires, frying large pieces, juicy food or for the collection of flowing oils and fats when grilling.



### Wire Grill

Used for frying or placing the food to be baked, fried, or stewed on the desired shelf (1 - 5).



### Wire Grill in Tray

By placing the grill in the shallow tray, it ensures that oils flowing while grilling are collected in the tray and thus contamination of the oven is prevented.

 **DO NOT use with the deep tray.**

## Cooking Shelves

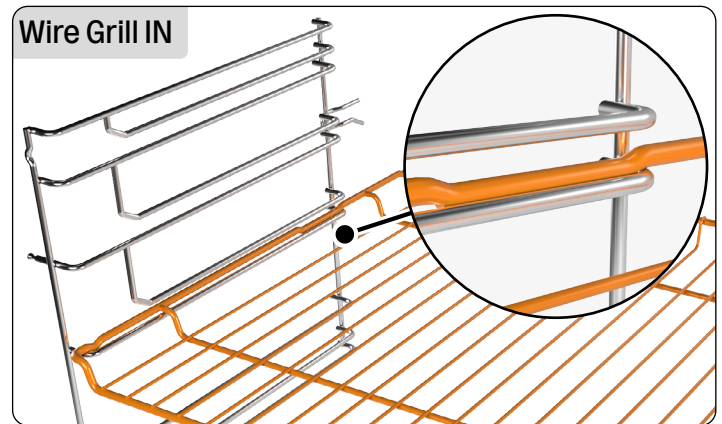
The oven has 5 shelf positions. The order of these positions are marked on the side of the ovens front frame.



## Using the oven accessories (continued)

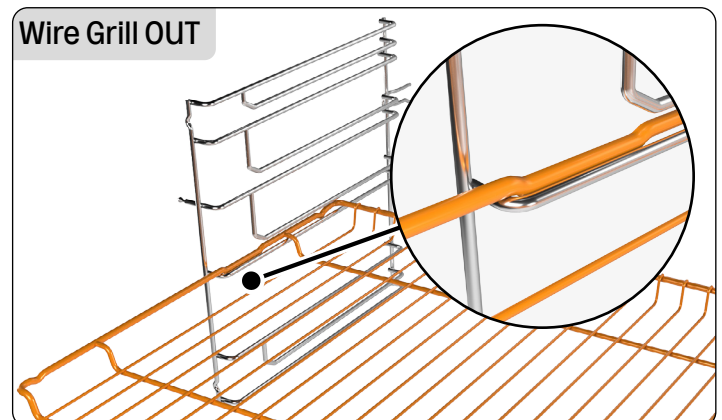
### Placing the wire grill on the cooking shelf

- It is crucial to lay the wire grill on the wire side shelves properly.
- While placing the wire grill on the desired shelf, the open section must be on the front.
- For better cooking the wire grill must be secured with the stopper on the wire shelf. It must not pass over the stopper to contact with the rear wall of the oven.



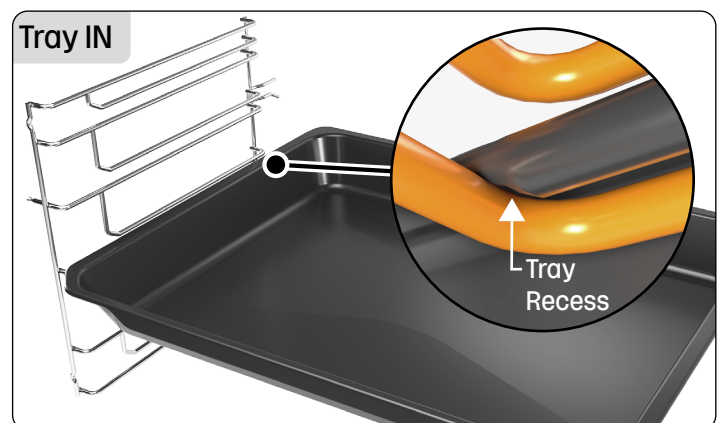
### Stopper function of the wire grill

- There is a stopper function to prevent the wire grill from tipping out of the wire shelf.
- With this function you can easily and safely take out your food
- While removing the wire grill you can pull it forward until it reaches the stopper.
- You must pass over the stopper to remove it completely



### Placing the tray on the cooking shelves

- It is also crucial to place the trays on the wire side shelves properly.
- While placing the tray on the desired shelf, the side designed for holding must be on the front.
- For better cooking, the tray must be secured with the stopper on the wire shelf.
- It must not pass over the stopper to contact with the rear wall of the oven.



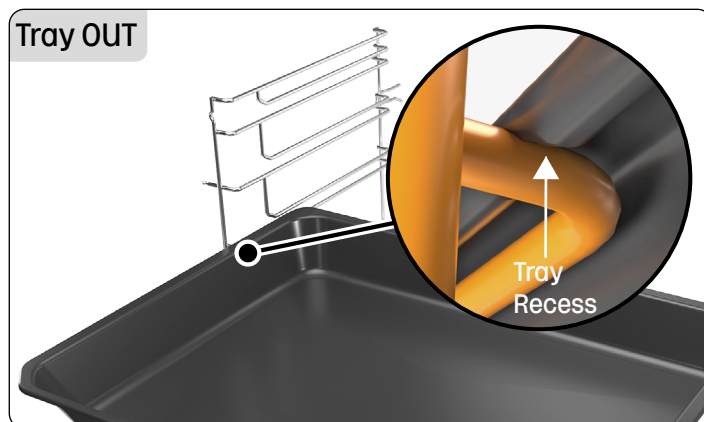
**Both the wire grill and the standard and deep trays must never contact the rear wall of the oven.**



## Using the oven accessories (continued)

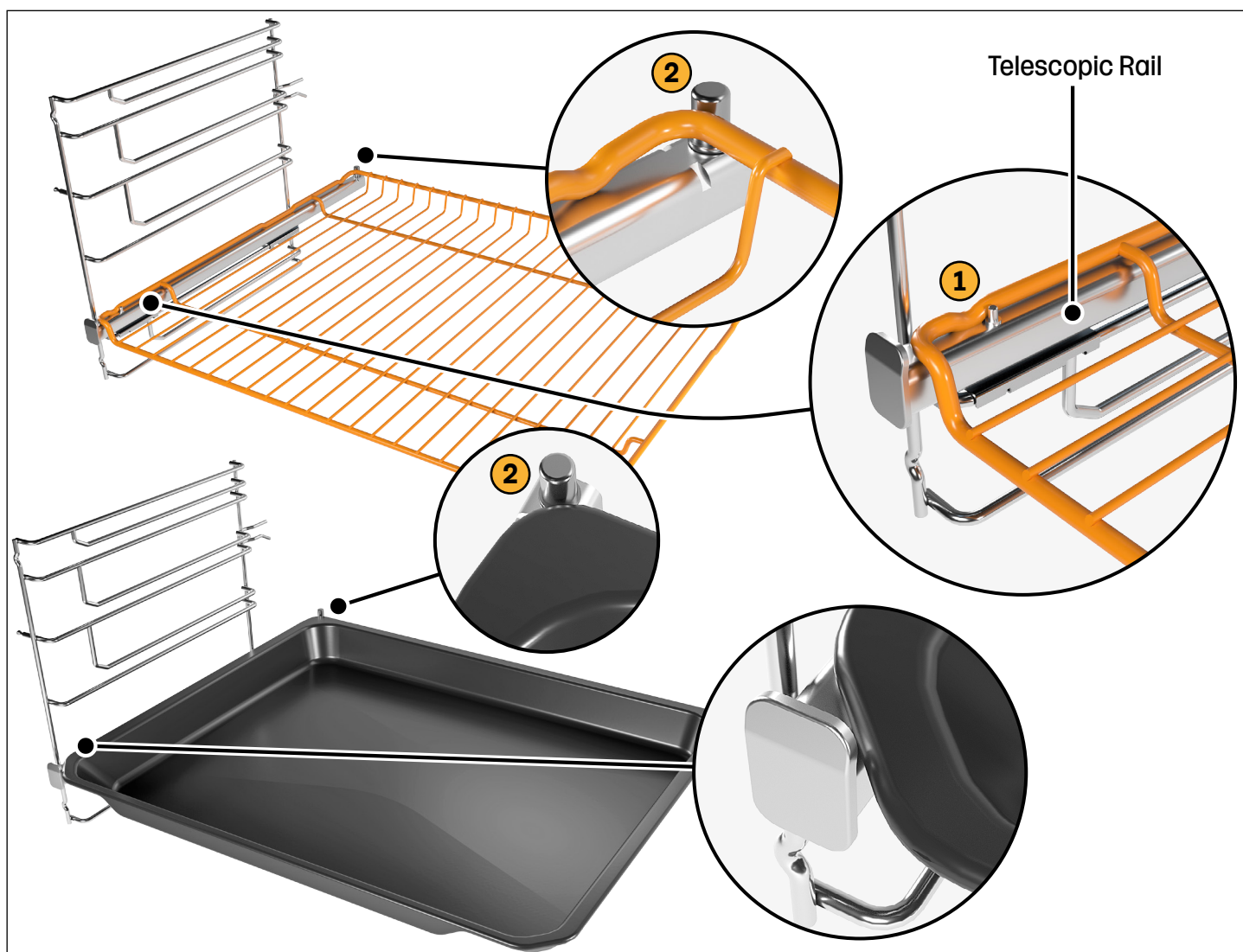
### Stopper function of the wire grill tray

- There is also a stopper function to prevent the tray from tipping out of the wire shelf.
- While removing the tray, release it from the rear lock and pull it forwards until it reaches the stopper.
- You must pass over the stopper to remove it completely



### Proper placement of wire grill & tray on the telescopic rails

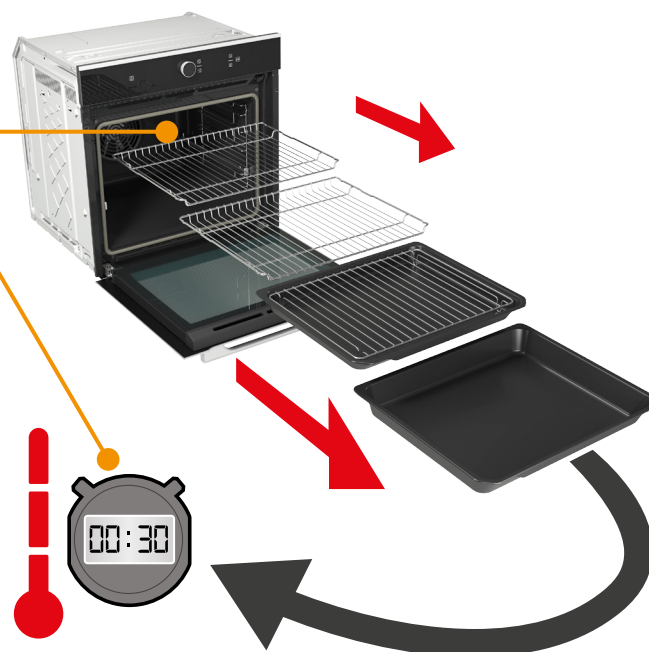
- Thanks to telescopic rails, trays or the wire grill can be easily installed and removed.
- When using trays and wire grills with the telescopic rail, care should be taken that the pins (1,2), on the front and back of the telescopic rails, rest against the edges of the grill and the tray.



## Before First Use

### Clean the oven

- ① Remove all packaging materials.
- ② Remove all accessories from the oven provided with the appliance.
- ③ Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
- ④ When operating the appliance, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven Operating Functions" on page 14. You can learn how to operate the oven in the following sections.
- ⑤ Wait for the oven to cool.
- ⑥ Wipe the surfaces of the oven with a wet cloth or sponge and dry with a soft cloth.



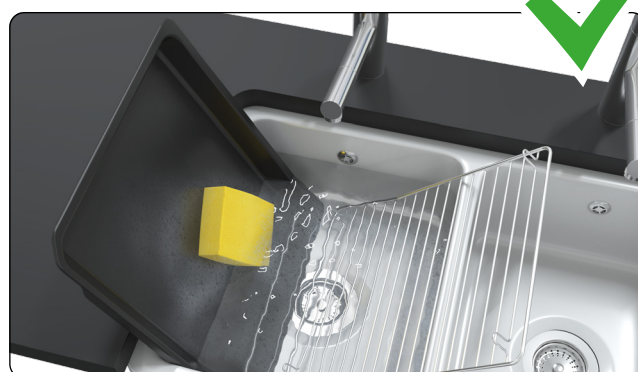
**The oven surfaces might be damaged by some detergents or cleaning materials.** Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. See page 38 'Care and Maintenance'.



**Smoke and smell may emit for a couple of hours during initial operation. This is quite normal.** Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

### Before using the accessories

Clean the accessories you have removed from the oven with detergent, water and a soft cleaning sponge.



## First Time Use

### 🕒 Setting the clock


**i** Always set the time of day before using your appliance. The clock can be adjusted at any time.

On receiving mains power, the oven will be in Standby Mode. The Time / Clock Display will display 00:00.

- 1** Touch and hold  for 3 seconds to access the settings menu.

The display counts down (3,2,1).

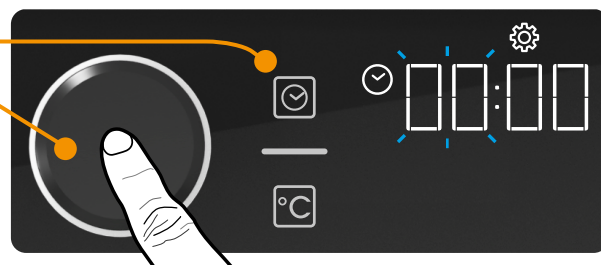
When the countdown expires the settings menu is displayed.

**i** Settings Symbol 



- 2** Press  or touch  to activate the hour field, it then starts flashing.

or





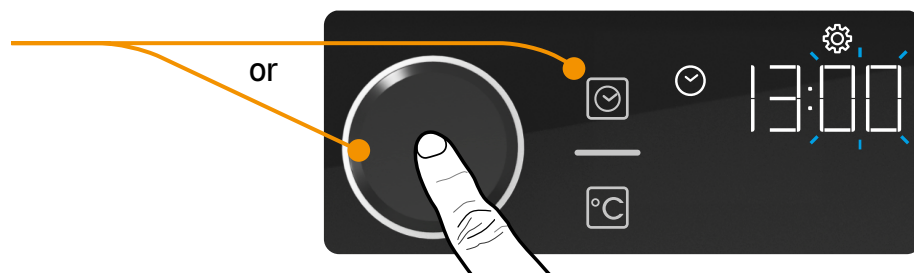
- 3** Rotate  left/right to set the hour.



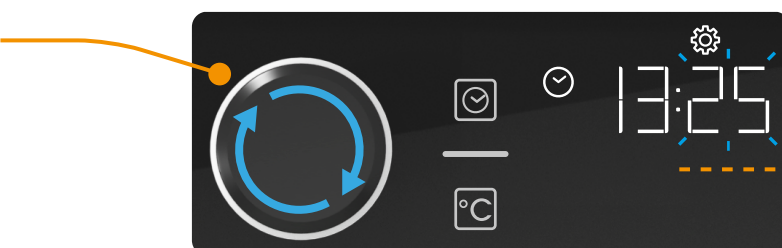
\*Times shown are examples only.





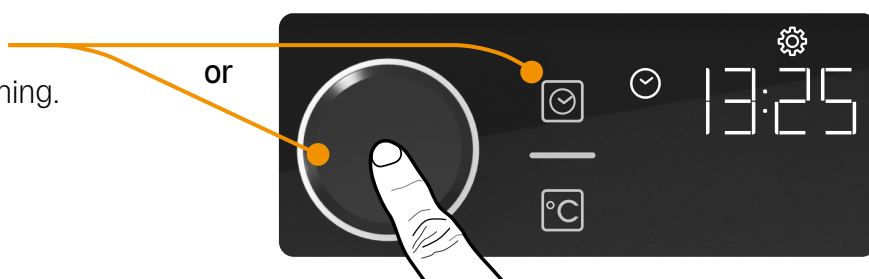
- ④ Touch  or  to activate the minute field which then flashes.



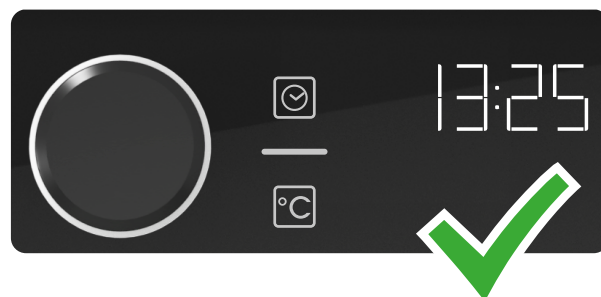
- ⑤ Use the Oven Control Dial to set the minutes.






- ⑥ Touch  or  to confirm the time entry. The minute field stops flashing.



After a few seconds, the display shows the set time, The ":"colon flashes.



-  If the initial Time is not set, the clock will automatically start at **00:00**. You can change the time setting at any time.
-  If there is a long-term power cut, the time set will be lost. You will need to re-enter the time once power is restored.
-  If the time is not set on your appliance, you may not be able to cook with some models.

## Operating Your Lamona Oven

### General information on oven usage

#### Cooling Fan

Your oven has a cooling fan that is activated automatically when necessary and cools both the front of the oven and the furniture.

- It is automatically deactivated when the cooling process is finished.
- The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes).
- If you cook by programming the oven timer, at the end of the cooking time, the cooling fan turns off with all functions.
- The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is normal and is not a fault.
- **Hot air comes out over the oven door. Do not cover these ventilation openings. If covered, the oven may overheat.**



#### Oven Lighting

The oven light is turned on when the oven starts cooking.

If the product door is opened while the oven is operating or in the closed position, the oven light turns on automatically.



## Operating Your Lamona Oven (continued)

### General information when using the Control Panel



### Maximum times that can be set

- The maximum time that can be set for the end time is 5:59 hours.
- In the keep warm function, this time is 23:59 hours.
- In the event of a power failure, cooking will be cancelled and the time set will be reset to 00:00.

### Adjustments using the Control Panel

- While making any adjustments, the relevant symbols flash on the display. After waiting a short period of time, the settings will be saved.

### Restrictions when setting the clock

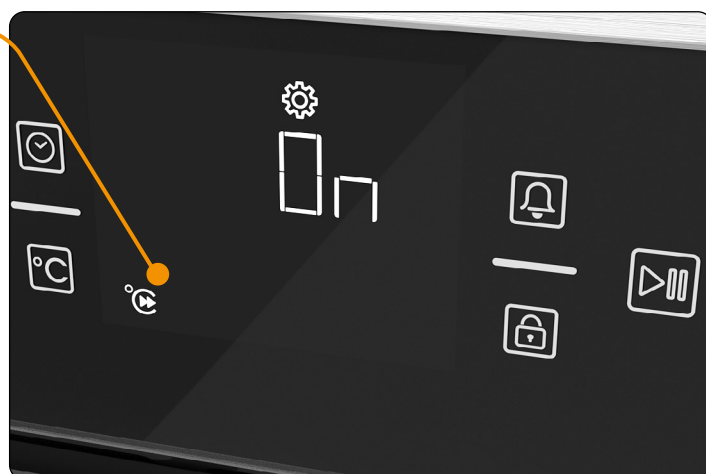
- If any cooking setting has been made, the time of day cannot be adjusted.

### When using set cooking times

- If cooking time is set when cooking starts, the remaining time is displayed on the display.


### ◉ When using Quick Preheat:

- If the Quick Preheat (booster) setting is enabled on your appliance, this symbol appears on the display when you start cooking
- The oven will reach the temperature you set for cooking quickly.
- For the Quick Preheat (Booster) setting please see page 33..

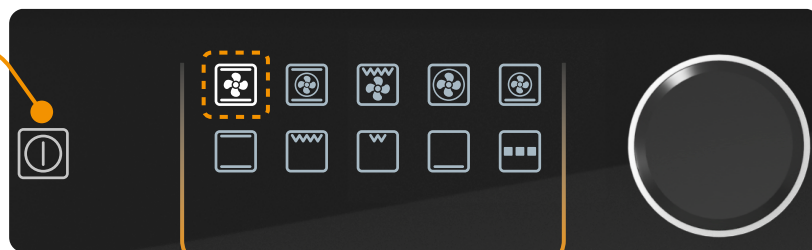


## Operating Your Lamona Oven (continued)

### Turning the oven ON

- ① Touch  to turn the oven ON.

The first operating function is highlighted on the display.



Oven Functions

- ② From the initial display, the following can be set


- Operating function
- Temperature
- Cooking time
- Kitchen timer alarm

- ② If no settings are made on the displays, the oven will turn off after about 5 minutes. The oven clock will then be displayed.

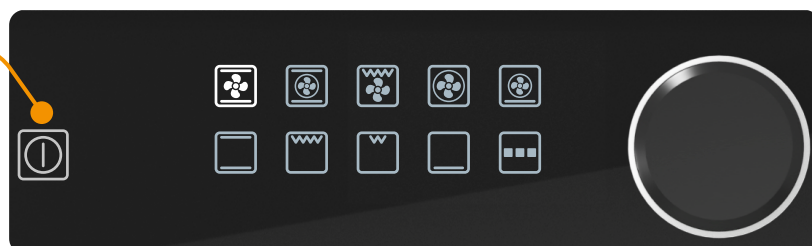
Initial Clock/Time Display



### Turning the oven OFF

- ① Touch  to turn the oven off.


- ② The current time (if set) will be shown on the Clock/Time Display.





### Manual Cooking: Selecting Temperature and Starting Cooking

- ② You control the cooking time and switch the oven off after cooking is complete.

The "Top and Bottom Heating" function  and 180 °C settings are shown as examples only.

- ① Touch  to turn the oven ON.

- ② Select an oven function.

-  If the function you require is not displayed, press 

All the oven functions will now be available for you to select from.





## Operating Your Lamona Oven (continued)

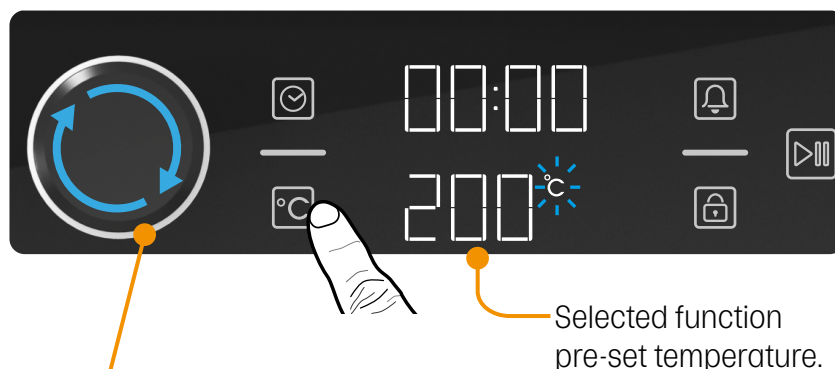
- ③ The predefined temperature for the function you select will appear on the Temperature Display. E.g. 200°C

### To change this temperature

- (a) Touch the Temperature key

°C blinks on the Temperature Display.

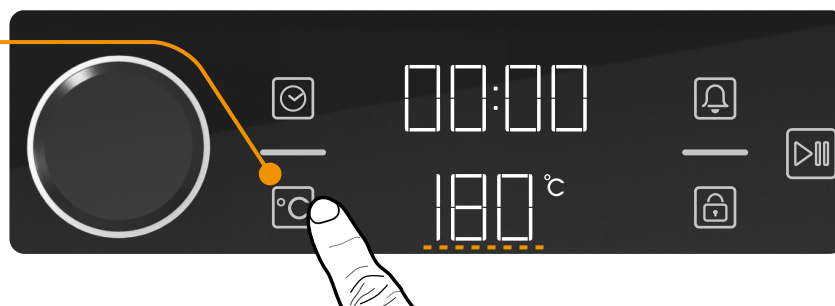
- (b) Use the Control Dial to set a temperature.



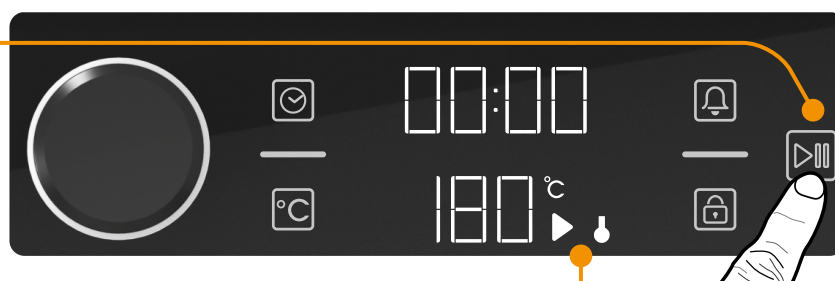
- If you change the oven function after changing a predefined temperature, the temperature you set last appears on the display. However, if the temperature you have set is not within the temperature range of the newly selected oven function, the highest adjustable temperature for the newly selected function is displayed and used.

- ④ Touch to confirm the setting.

°C stops flashing.



- ⑤ Touch to start cooking.



Your oven will start operating using the selected operating function and temperature immediately.

- The cooking indicator and internal oven temperature indicator are displayed.
- The cooking time starts to count on the display.
- Each stage of the symbol lights up as the oven interior temperature reaches the set temperature.


- The oven does not turn off automatically since manual cooking is done without setting the cooking time. You must manually stop cooking by turning the oven off when cooking is complete.

- ⑥ Touch to end cooking or touch to turn the oven off completely.


## Operating Your Lamona Oven (continued)

### Timed Cooking


- i** You can set your Lamona oven to turn off automatically at the end of a specified cooking time by selecting the temperature and an operating function specific to your food; then setting the cooking time using the Control Panel.

The following example shows the  Top and Bottom Heating function being selected and a temperature of 180 °C being set for a cooking time of 45 minutes.

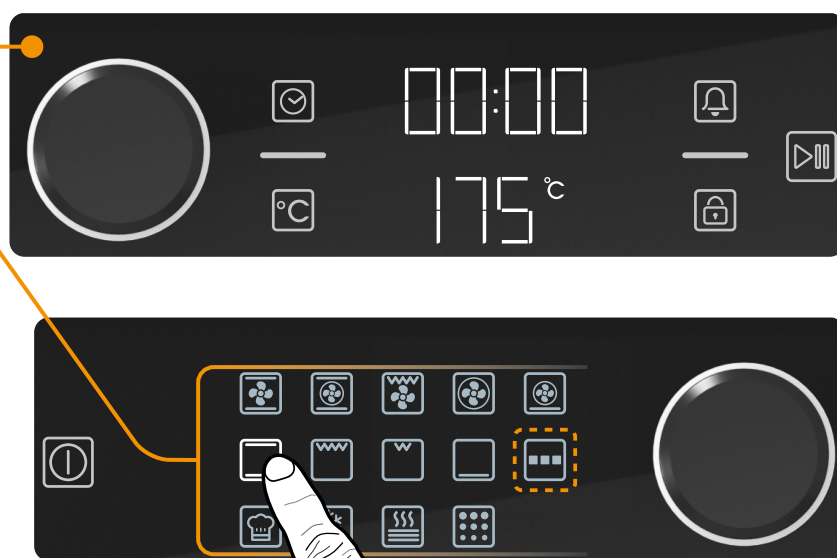
### Select Oven Function

- 1** Touch  to turn the oven ON.

- 2** Select an oven function.

- ⚠** If the function you require is not displayed, touch 

All the oven functions will now be available for you to select from.



### Adjust Temperature (if required)

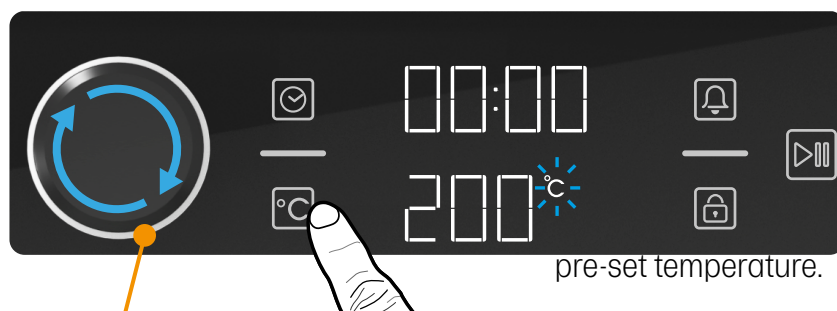
- 3** The predefined temperature for the function you select will appear on the Temperature Display. E.g. 200°C

#### To change this temperature

- (a)** Touch the Temperature key 

°C blinks on the Temperature Display.

- (b)** Rotate  left/right to set a temperature.

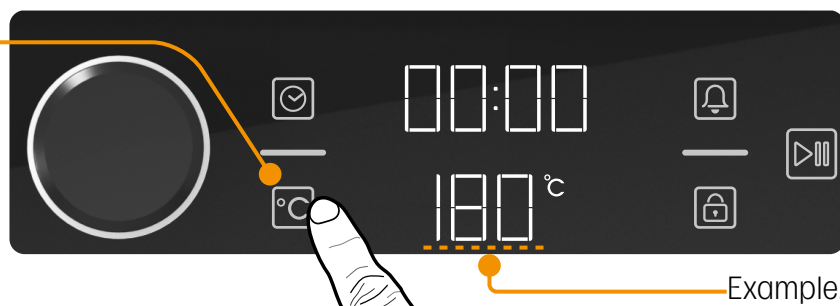


- ⚠** If you change the oven function after changing a predefined temperature, the temperature you set last appears on the display. However, if the temperature you have set is not within the temperature range of the newly selected oven function, the highest adjustable temperature for the newly selected function is displayed and used.



## Operating Your Lamona Oven (continued)

- ④ Touch  to confirm the setting.

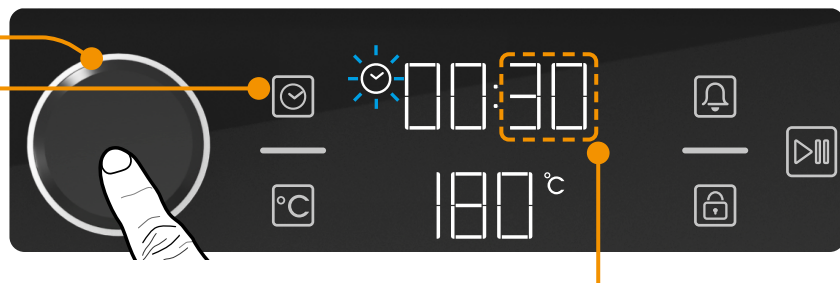
°C stops flashing.






### Set the cooking time


- ⑤ Press  or touch  once to begin setting the cooking time


 Cooking time symbol flashes.



30 minutes cooking time appears


-  After selecting the oven function and temperature, cooking time will be set to 30 minutes by touching  or by pressing  directly for quick setting.


- ⑥ Rotate  left / right to set to set the cooking time.

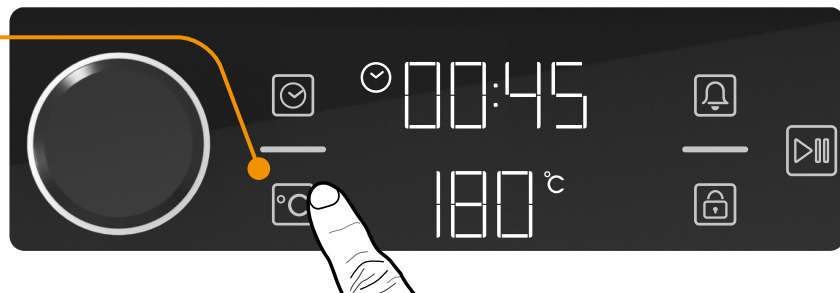
-  The cooking time increases in 1 minute intervals (up to 15 minutes). After 15 minutes it increases in 5 minute intervals.



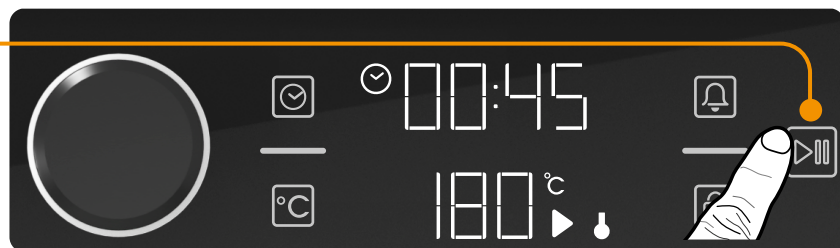
### Start Cooking

- ⑦ Touch  to confirm the setting.

-  Cooking time symbol stops flashing.






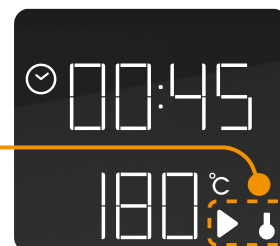
- ⑧ Touch  to start cooking.



## Operating Your Lamona Oven (continued)

Your oven will start operating at the selected operating function and temperature immediately.

- Cooking  and internal oven temperature indicator  are displayed.
- The cooking time starts to count on the display.
- Each stage of the  symbol lights up as the oven interior temperature reaches the set temperature.




After the set cooking time is completed "End" appears on the display


An audio warning sounds and cooking stops.




The audio alarm sounds for 1 minute.


If you touch  while the audio warning is sounding and while End is displayed, the oven will continue to operate indefinitely at the default function temperature.

**YOU MUST then turn the oven off manually.**

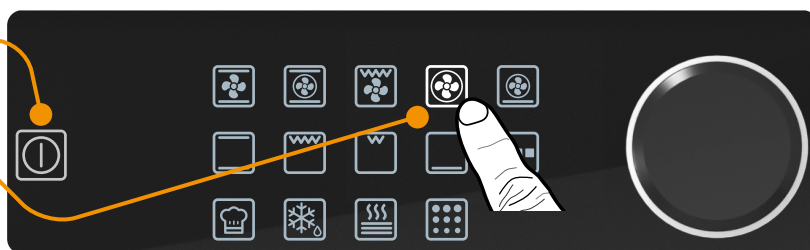
Touch  to turn the oven off. If any other touch keys are pressed other than Start/Pause and ON/OFF, the alarm will be cancelled.

## Eco Fan Cooking

-  In order to save energy, you can use this function instead of using "Fan Heating" in the range of 160-220 °C. However, cooking time will be slightly longer.

- ① Touch  to turn the oven ON.

- ② Touch  once.




- ③ Touch and hold  again.  
The display counts down (3,2,1)

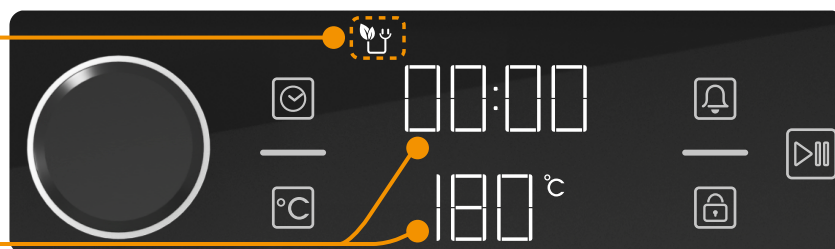





## Operating Your Lamona Oven (continued)

③ Eco Fan Cooking mode is now active.

 You can change the set temperature (180°C) and set cooking times as described in previous sections.



Once you have entered a cooking temperature and time (if required), touch  to start cooking.



In Eco Fan Cooking mode, the oven light stays on for a shorter time during cooking to save energy.



## Bread Function

Your Lamona oven has a "Bread function" specifically for making bread.


The temperature and time settings of the function are fixed and cannot be changed..


### Preparation

1. Sift flour into a deep bowl. Add sugar on the flour and mix it homogeneously.
2. Open the middle of the flour and add the yeast, salt and sunflower oil. Starting from the sides of the bowl, pour the warm water gradually.
3. Knead the dough by hand or in a dough mixer for about 10-15 minutes.
4. Turn the kneaded dough by hand a few times and put it in a bowl. Apply 1 teaspoon of sunflower oil on the dough and cover it with stretch film so that it touches the dough.
5. Cover the dough with stretch film, cover it with a thick cloth and leave it to rise at room temperature.
6. Take your dough, which has been fermented for 60 minutes, on the counter and fold it 4-5 times and remove the air inside. Apply 1 teaspoon of sunflower oil on the dough and cover it with stretch film so that it touches the dough. Ferment the dough at room temperature for another 30 minutes.
7. When the dough has finished fermenting, shape the dough into salmon and place it on a baking tray. Make 3-4 scratches on your dough with the help of a knife.
8. Place the tray on shelf 3 of your oven and close the oven door.

Ingredients	
	500g flour
	15g sugar
	10g instant yeast
	10g sunflower oil
	8g salt
	300 ml water (35°C)
	300 ml water (35°C)
<b>For the top dough:</b> 2 teaspoons of sunflower oil.	

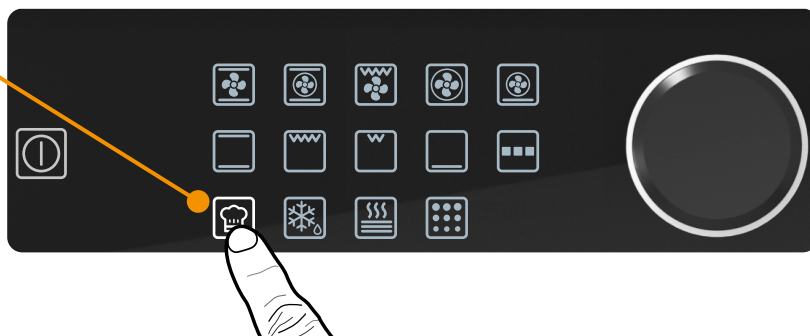
## Operating Your Lamona Oven (continued)

① Touch  to turn the oven ON.

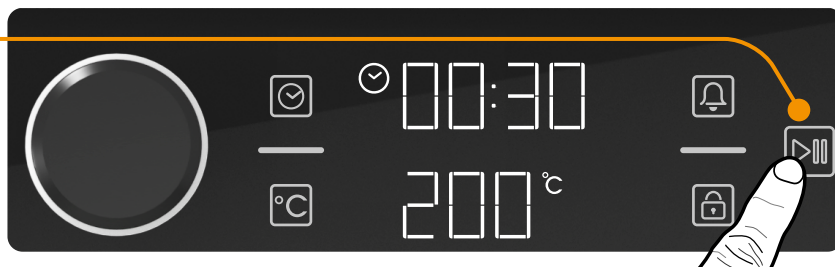
② Touch  to display all functions.






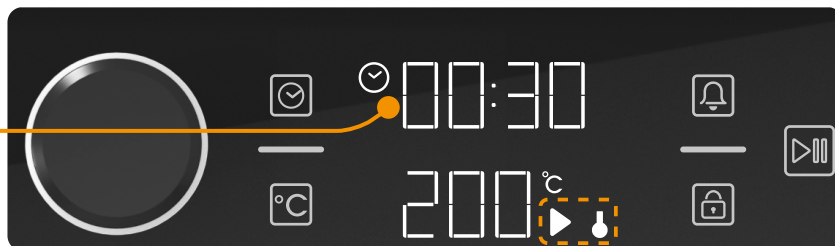
③ Touch the Bread Function .





④ Touch  to start cooking.

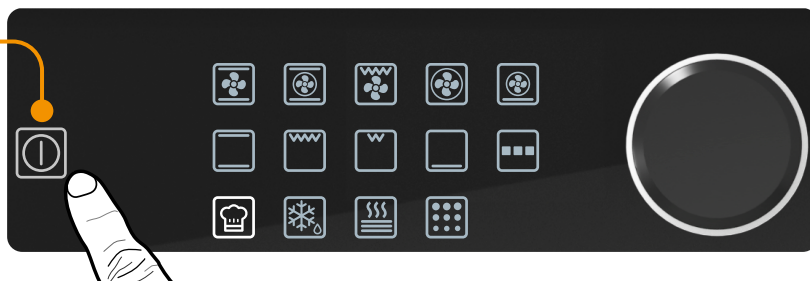


- The cooking  indicator and internal oven temperature indicator  display.
- The cooking time starts to count on the display.
- Each stage of the  symbol lights up as the oven interior temperature reaches the set temperature.



 At the end of the cooking time, an audible warning sounds for one minute.

⑤ Touch  to turn the oven OFF.  
Touch any other key to cancel the audio warning.



## Using Kitchen Timer Alarm

 The maximum alarm time is 23 hours and 59 minutes.

The kitchen timer alarm function can be used it as an alert and reminder.

 This has no effect on cooking and is for warning purposes only. **You must stop cooking manually.**

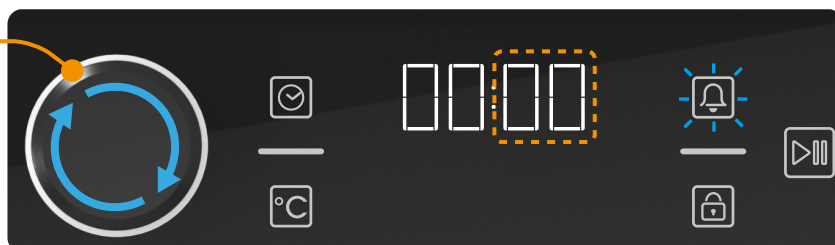
e.g. Use when you want to turn the food in the oven at a certain time. When the time you set has expired, the alarm sounds giving you a clear audible warning.

① Touch  to select minutes setting.

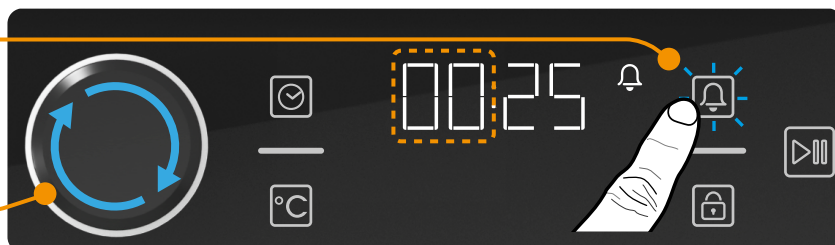
 flashes



② Rotate  to set the minutes.



③ Touch  again to select hours.




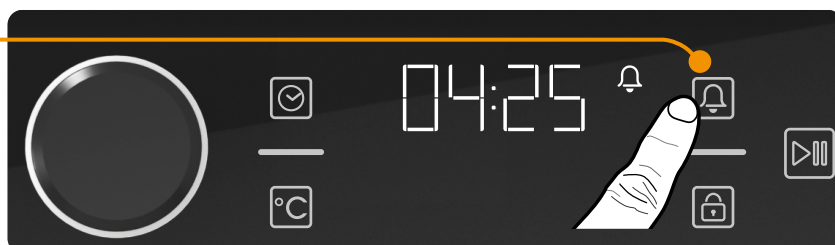
④ Rotate  to set the minutes.





Example

⑤ Touch  to confirm.


 stops flashing. The alarm countdown starts.







Example

 An audio warning repeats and  flashes when the countdown elapses. The current time is shown.

⑥ Touch any key to stop the alarm.

 If the alarm time and cooking time are set at the same time, the shorter time is displayed.

### To cancel an alarm that is already set:


Touch  then use  to set minutes to :00. Now touch  again and use  to set the hours to 00:

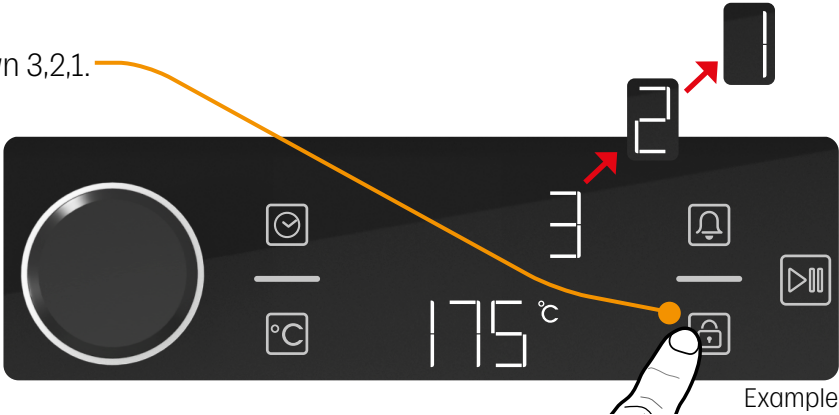
Touch  once again to cancel the alarm and exit the alarm settings menu.

# Child Lock


Using Child Lock stops operation of all touch keys. This prevents any intended or accidental changes to the oven settings via the touch keys or Control Dial.

## ① Activating Child Lock

Touch and hold  The display counts down 3,2,1.



Example

 is displayed, the child lock is ON




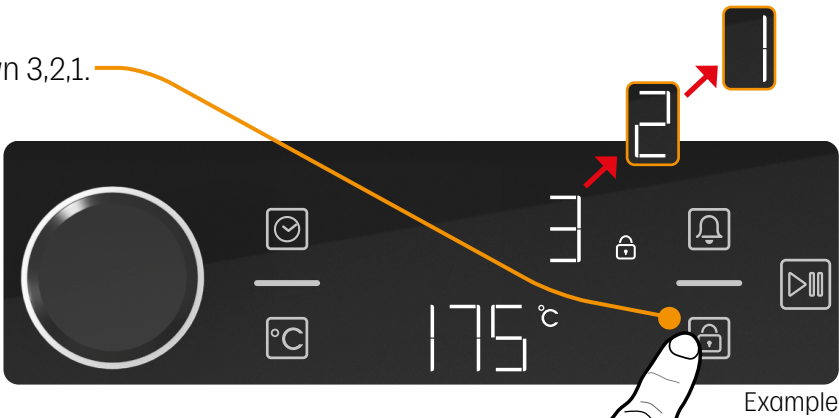
The Control Panel touch keys and dial are disabled. Attempts to change settings will result in an audible alert.




Example

## ② Deactivating Child Lock

Touch and hold  The display counts down 3,2,1.



Example

 indicator goes off. All touch keys will now operate as normal.



Example

## Oven Settings

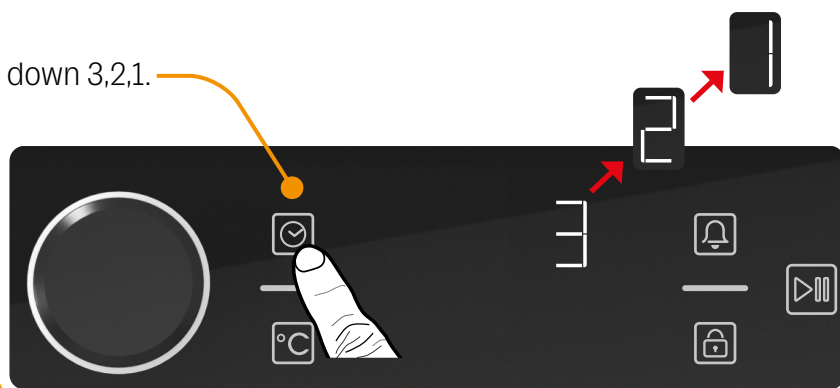
For information on setting the clock, see page 18.

### Setting the oven's audio volume


 To set the volume of the oven audio alerts and warning, the appliance must be in standby mode (OFF).

① Touch and hold  The display counts down 3,2,1.

 The settings indicator is displayed.



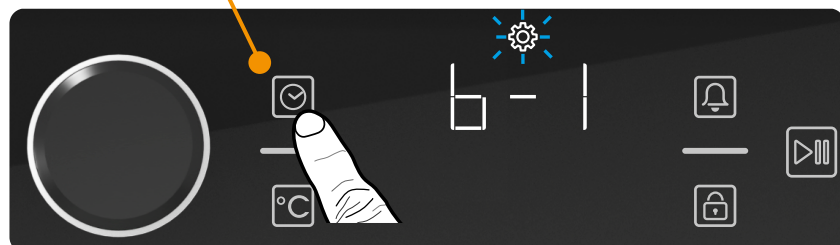
Example


② Rotate  left / right until B1 or B2 is displayed.

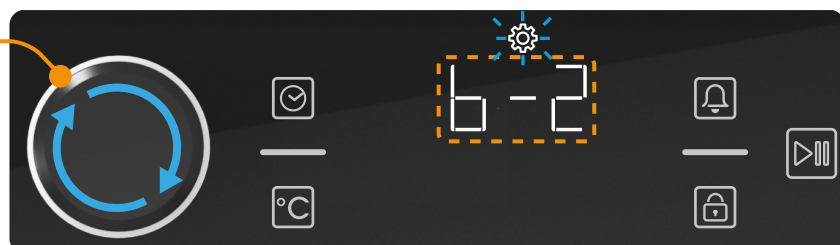




Example


③ Touch  to adjust:  Flashes.



④ Rotate  left/right to select either B1 (higher) or B2 (lower).



⑤ Touch  or  to confirm the setting.

 stops flashing.



After a few seconds the setting is stored.



## Oven Settings (continued)

### Setting the display brightness




To set the oven display brightness, the appliance must be in standby mode.(OFF).

The brightness of the display can be set to one of 3 levels. D1, D2, and D3. D3 is the brightest setting. D1 is the lowest brightness level.


- ① Touch and hold  The display counts down 3,2,1.





The settings indicator is displayed.

- ② Rotate  left / right until **D1, D2** or **D3** is displayed.

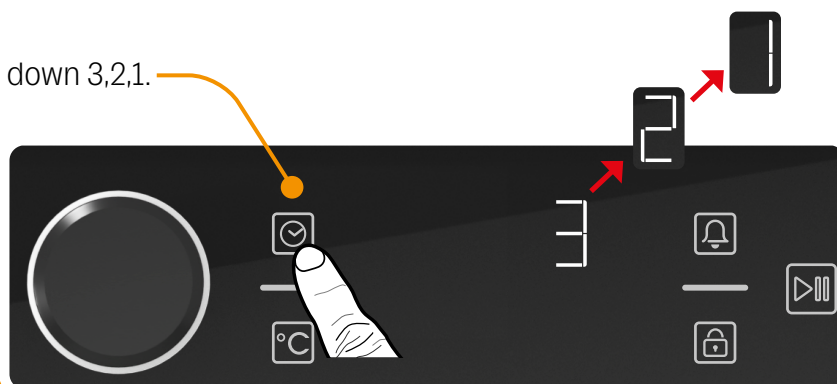
- ③ Touch  to adjust:  Flashes.

- ④ Rotate  left/right to select **D1, D2** or **D3** (Brightest).

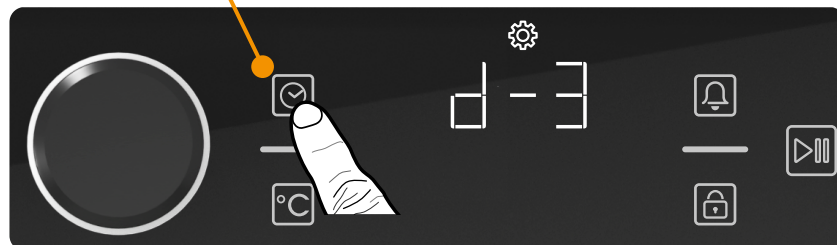
- ⑤ Touch  or  to confirm the setting.

 stops flashing .

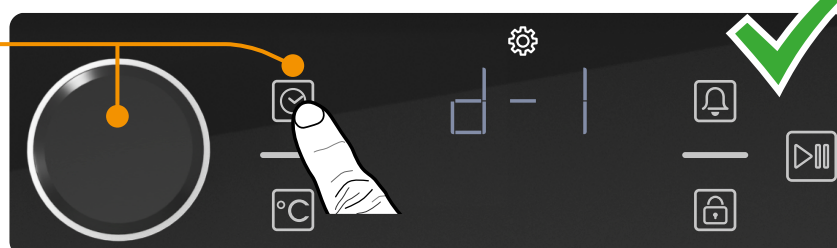
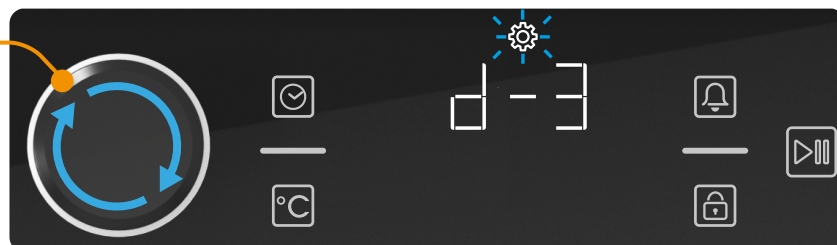
After a few seconds the setting is stored.



Example





Example




## Oven Settings (continued)



### Setting the Quick Pre-Heating (Booster) Function ON /OFF


 To adjust the settings for this function, the appliance must be in standby mode (OFF).

Enable this function to get the oven to temperature rapidly when cooking. When ON, the  symbol will be shown on the control panel display.



① Touch and hold  The display counts down 3,2,1.


 The settings indicator is displayed.

② Rotate  left / right until  and "OFF" appear on the display.

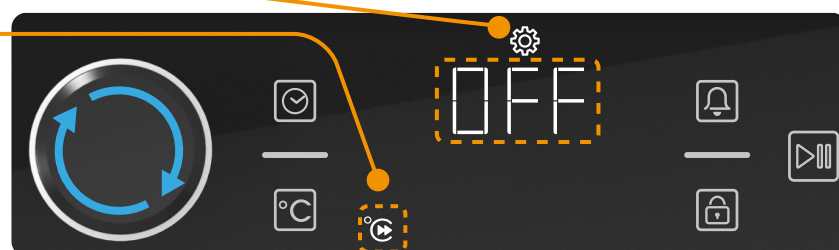
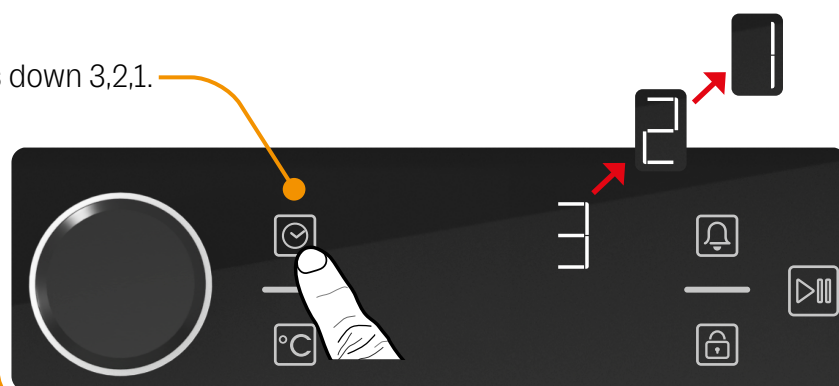
③ Touch  to adjust:  Flashes.

④ Rotate  left/right to turn the function **ON** or **OFF**.

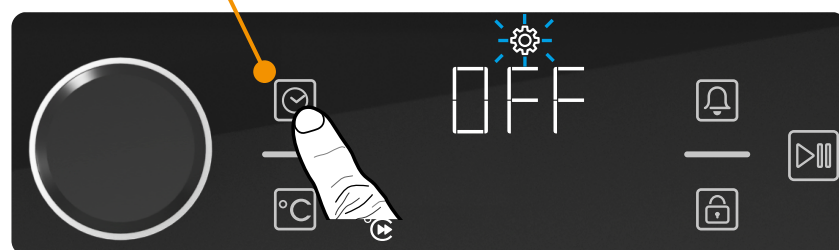
⑤ Touch  or  to confirm the setting.

 stops flashing.

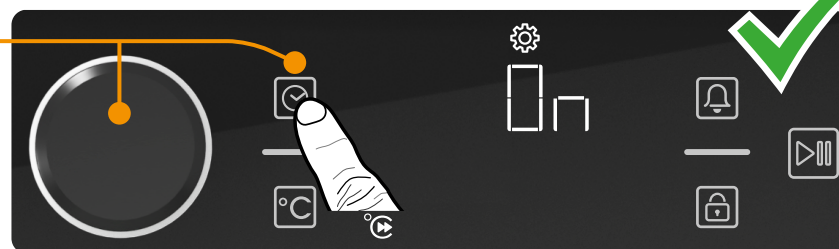
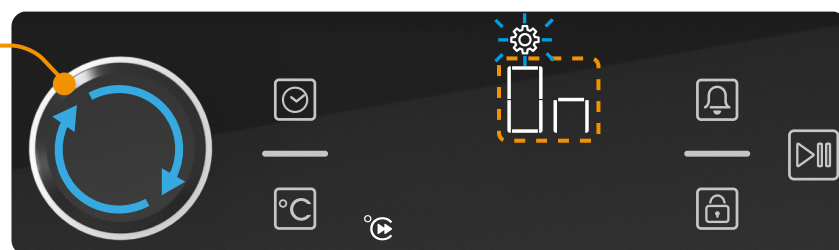
After a few seconds the setting is stored.



Example



Example



## General information about cooking

This section describes tips on preparing and cooking your food. In addition, it contains useful information on different foodstuffs and importantly, the most appropriate oven settings and accessories to use when cooking them.

### **Oven Cooking: General Warnings**

---

- While opening the oven door, during or after cooking; hot, burning steam may emerge. The steam may burn your hand, face and / or eyes. When opening the oven door, stay clear of any hot steam!
- Intense steam generated during cooking may form condensed water droplets on the interior and exterior of your oven and on the upper parts of the furniture due to temperature difference. This is a normal, physical occurrence.
- The cooking temperature and time values given for foods in this section may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct time and temperature values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for any third-party cookware you are using.
- Cut any greaseproof paper you will use in your cooking into suitable sizes for the container used. Greaseproof papers that are overflowing the container can create a risk of burns and adversely affect the quality of your cooking. Use greaseproof papers suitable for the temperature range specified.
- For good cooking performance, place your food at the recommended oven shelf level. Do not change the shelf position during cooking.

### **Pastries and oven food**

---

- We recommend using the accessories of the product for good cooking performance. If you are going to use any third party cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you are going to cook using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the products may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass moulds extend the cooking time and the bottom surface of pastry foods do not brown evenly.
- If you use cooking paper during cooking, a little browning may be observed on the bottom surface of the food. In this case, you may need to extend your cooking time about 10 minutes.
- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1

### **Tips for baking cakes**

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- If the cake is too dry, increase the temperature by 10°C and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 10°C.



- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If it is cooked well inside but the outside is sticky, use a smaller amount of liquid, reduce the temperature and increase the cooking time.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.

## Tips for cooking pastries

- If the pastry is too dry, increase the temperature by 10 ° C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

## Cooking table for pastries and oven food

Food	Tray amount	Accessory to be used	Oven Function	Shelf	Temp.°C	Cooking time
Cakes in a tray	Single tray	Standard Tray*	Top & bottom heating	3	180	30–40 mins
Cakes in a mould	Single tray	Cake mould on wire grill**	Fan heating	2	180	30–40 mins
Small cakes ***	Single tray	Standard tray*	Top & bottom heating	3	160	25–35 mins
	Single tray	2- Standard tray	Fan heating	3	150	25–35 mins
	2 Trays	4 - Pastry tray*	Fan heating	2–4	150	25–35 mins
Sponge cake ***	Single tray	Round cake mould, 26cm in diameter with clamp on wire grill**	Top & bottom heating	2	150	30–40 mins
	Single tray	Round cake mould, 26cm in diameter with clamp on wire grill**	Fan heating	2	160	30–40 mins
Cookie	Single tray	Pastry tray*	Top & bottom heating	3	170	25–35 mins
	Single tray	Pastry tray*	Fan heating	3	170	20–30 mins
	2 Trays	2-Standard tray* 4-Pastry tray*	Fan heating	2–4	170	25–35 mins
Dough Pastry	Single tray	Standard Tray	Fan assisted bottom/top heating	2	180	35–45 mins
	2 Trays	1-standard tray* 4-Pastry Tray*	Fan heating	1–4	180	40–50 mins
Rich pastry	Single tray	Standard tray*	Top & bottom heating	2	200	20–30 mins
	Single tray	Standard tray*	Fan heating	3	180	20–30 mins
	2 Trays	2-Standard tray* 4-Pastry tray*	Fan heating	2–4	180	20–30 mins
Whole bread	Single tray	Standard tray*	Top & bottom heating	3	200	30–40 mins
	Single tray	Standard tray*	Fan heating	3	200	30–40 mins
Lasagna	Single tray	Glass/metal rectangular mould on wire grill**	Top & bottom heating	2 or 3	200	30–40 mins
Apple Pie	Single tray	Round black metal mould, 20cm in diameter on wire grill **	Top & bottom heating	3	180	50–65 mins
	Single tray	Round black metal mould, 20cm in diameter on wire grill **	Fan heating	2	170	50–65 mins
Pizza	Single tray	Standard tray*	Top & bottom heating	2	200–220	10–20 mins
	Single tray	Standard tray*	Pizza function	3	250	8–15 mins

\* See notes at the end of this table

Food	Tray amount	Accessory to be used	Oven Function	Shelf	Temp.°C	Cooking time
<b>Shortbread (sweet cookies) ***</b>	Single tray	Standard tray*	Top & bottom heating	3	140	20–30 mins
	Single tray	Standard tray*	Fan heating	3	140	15–25 mins
	2 trays	2–Standard tray* 4–Pastry tray*	Fan heating	2–4	140	15–25 mins
<b>Small cakes</b>	Single tray	Singe tray	Eco fan cooking	3	160	25–65 mins
<b>Cookie</b>	Single tray	Singe tray	Eco fan cooking	3	180	50–35 mins
<b>Dough pastry</b>	Single tray	Singe tray	Eco fan cooking	3	200	45–55 mins
<b>Rich pastry</b>	Single tray	Singe tray	Eco fan cooking	3	200	35–45 mins

**Preheating is recommended for all food**


\* These accessories may not be included with your product.

\*\* These accessories are not included with your product. They are commercially available accessories.

\*\*\* **Test Foods:** Foods in this cooking table are prepared according to EN 60350-1 standard to facilitate testing.

## When using the 'Eco Fan Heating' oven function

 Do not change cooking temperature after cooking starts when using the Eco Fan Heating function.

 Do not open the door during cooking when using the Eco Fan Heating function. If the door is not opened, the inner temperature is optimized to save energy and may differ from the display.

## Meat, Fish and Poultry

Food	Tray amount	Accessory to be used	Oven Function	Shelf	Temp.°C	Cooking time
<b>Steak (whole) / roast (1Kg)</b>	Single tray	Standard tray*	Fan assisted bottom/top heating	3	15 mins. 250/max, then 180–190	60–80 mins
<b>Lamb's shank (1.5 - 2.0Kg)</b>	Single tray	Standard tray*	Fan assisted bottom/top heating	3	170	85–110 mins
<b>Roasted Chicken (1.8 - 2Kg)</b>	Single tray	Wire grill* Place one tray on lower shelf	Fan assisted bottom/top heating	2	15 mins. 250/max, then 190	60–80 mins
	Single tray	Wire grill* Place one tray on lower shelf	"3D" function	2	15 mins. 250/max, then 190	60–80 mins
<b>Turkey (5.5kg)</b>	Fan heating	Standard tray*	Fan assisted bottom/top heating	1	25 mins. 250/max, then 180–190	150–210 mins
	Single tray	Standard tray*	"3D" function	1	25 mins. 250/max, then 180–190	150–210 mins
<b>Fish</b>	Fan heating	Wire grill* Place one tray on lower shelf	Fan assisted bottom/top heating	3	200	20–30 mins
	Single tray	Wire grill* Place one tray on lower shelf	"3D" function	3	200	20–30 mins

**Preheating is recommended for all food**

\* These accessories may not be included with your product.

\*\* These accessories are not included with your product. They are commercially available accessories.

\*\*\* **Test Foods:** Foods in this cooking table are prepared according to EN 60350-1 standard to facilitate testing.

## Grilling



Red meat, fish and poultry meat will quickly turn brown when grilled, hold a beautiful crust and will not dry out. Fillet meats, skewer meats and sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

### General Warnings



Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.



**Close the oven door during grilling.** Never grill with the oven door open. The hot oven surfaces may cause burns!

### Key points when using the grill

- Prepare foods that have a similar thickness and weight as much as possible for the grill.
- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater element.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the following table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you use to collect the oils slide should be sized to cover the entire grill area. This tray may not be included with your product.



**Put some water into the oven tray for easy cleaning.**

## Grilling Table

Food	Accessory to be used	Shelf position	Temp. °C	Cooking time
Fish	Wire grill	4–5	250	20–25 mins
Chicken pieces	Wire grill	4–5	250	20–25 mins
Meatball (beef) - 12 pieces*	Wire grill	4–5	250	20–25 mins
Lamb chop	Wire grill	4–5	250	20–25 mins
Steak	Wire grill	4–5	250	20–25 mins
Veal chop	Wire grill	4–5	250	20–25 mins
Vegetable gratin	Wire grill	4–5	250	20–25 mins
Toast bread*	Wire grill	4–5	250	20–25 mins



It is recommended to preheat for 5 minutes for all grilled food.  
Turn pieces of food after ½ of the total grilling time.

\* **Grilling for test foods** - Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

## Care and Maintenance

### General Cleaning Information

- Wait for the oven to cool before cleaning it. Hot surfaces may cause burns!
- Do not apply any detergents directly onto the hot surfaces. This may cause permanent stains.
- The oven must be thoroughly cleaned and dried after each use. In doing this, food residues will be more easily cleaned. The residues will be prevented from burning when the appliance is used again later. Regular cleaning will extend the service life of the appliance and frequently faced problems will be decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the oven surfaces. Do not use abrasive detergents, cleaning powders, cleaning creams, de-scalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge. Dry the oven with a dry microfibre cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food that may have splashed around during cooking.
- Do not wash any component of your oven in a dishwasher.

### Inox and Stainless Steel Surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.
- Stainless or inox surfaces may change colour in time. This is normal. After each oven use clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox stainless and glass surfaces immediately without waiting. Stains may rust after long periods of time.

### Enamelled Surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- For persistent stains, the oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.
- The oven must cool down for cleaning in the cooking area. Cleaning hot surfaces might create a fire hazard and damage with enamel surface.

### Catalytic Surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine when the surface is saturated with oil, in this case it is recommended to replace the parts.

### Glass Surfaces



- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfibre cloth specific for glass surfaces and dry it with a dry microfibre cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfibre cloth. Residual detergent residue may damage the glass surface.




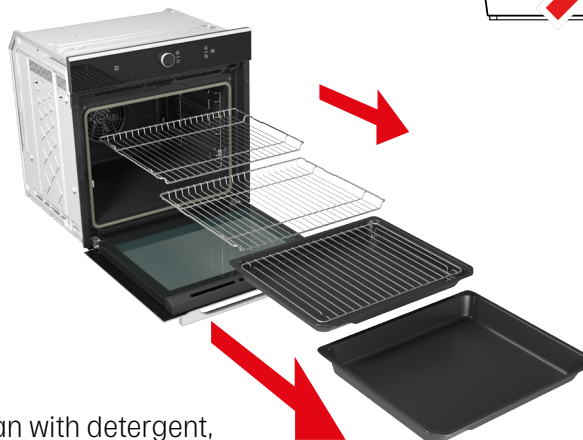
- Under no circumstances should dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching or abrasive tools.
- You can remove calcium stains (yellow stains) on the glass surface with a commercially available de-scaling agent, or a de-scaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge. You may have to wait a significant amount of time for it to work properly. Then, you should clean the glass surface with a wet cloth.
- Discolourations and stains on the glass surface are normal and are not defects.

## Plastic Parts and Painted Surfaces

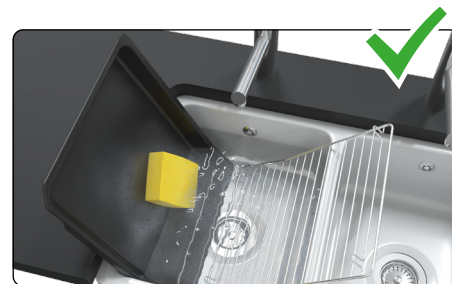
- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge, then dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the appliance surfaces.
- Ensure that the joints of the components of the appliance are not left damp or covered with detergent. This may cause corrosion to the parts.

## Cleaning the Accessories

 Do not wash the product accessories in a dishwasher.



Clean with detergent, water and a soft cleaning sponge.




## Cleaning the Control Panel

- When cleaning the control panel and dial, wipe the panel and dial with a damp soft cloth and dry with a dry cloth. Do not remove the dial and gaskets underneath to clean the control panel. The control panel and dial maybe damaged.
- While cleaning the inox panels and control dial, do not use inox cleaning agents around the dial. The indicators around the dial may be deleted.
- Clean the touch keys and control panel with a damp soft cloth; dry with a dry cloth. Set the Child Lock before cleaning the control panel to prevent incorrect detection of the touch keys.





## Cleaning the Inside of the Oven

-  Follow the cleaning steps described in the previous "General Cleaning information" section according to the surface types in your oven.

### Cleaning the oven side walls

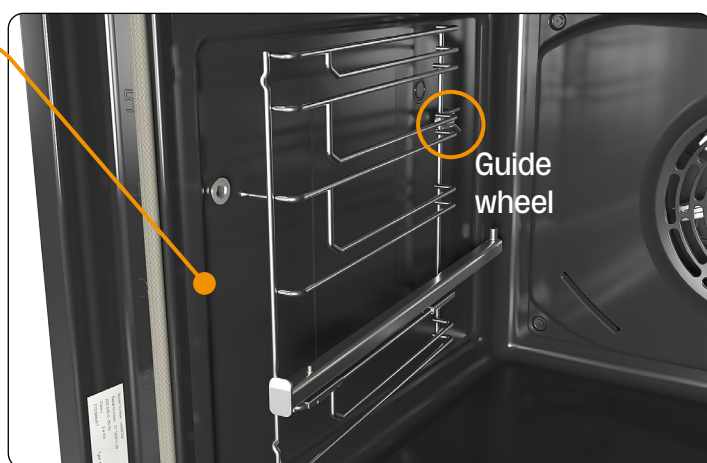
- The side walls of this oven are catalytic.
- Remove the side racks before cleaning the side walls of the oven.

#### To Remove:

- ① Pull the front of the side wall rack out of its oven cavity wall socket
- ② Slide the side rack towards you to remove it. Do this for both the left and right side racks.


#### To Replace:


- ① Slide the side rack back into position, ensuring the rack guide rails engage the guide wheel.
- ② Push the front of the side wall rack back into its oven cavity wall socket.




## Pyrolytic Self Cleaning Function

The oven is equipped with a pyrolytic self-cleaning function. During use the oven is heated to approx. 420-480 °C and existing deposits are burned to ashes.

-  **Hot surfaces cause burns!** Do not touch the product during the self-cleaning stage. Keep children away. Wait at least 30 minutes before removing the ashes.

-  Remove all accessories, telescopic shelf and side racks prior to using the Pyrolytic self cleaning function. **Failure to do so will result in damage to the accessories and side racks.**

-  A strong smoke smell may be emitted. Please provide good ventilation when using this function.

-  The Pyrolytic Self Cleaning function should be used after approximately every 10th oven use.

#### **Before using, you must:**

- ① Remove all accessories



- ② Remove left and right side racks.


⚠ **Failure to remove the accessories and side racks prior to using the Pyrolytic Self-Cleaning function will result in damage to the accessories.**

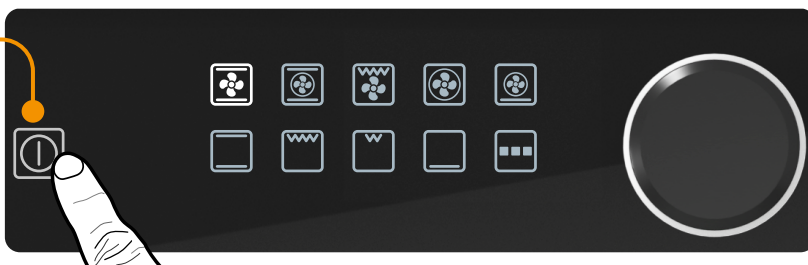
- ③ Before the pyrolytic cleaning cycle, remove any food deposits and dirt from exterior surfaces and also from the oven interior using a damp cloth.

⚠ **Do not clean the door gasket.** The fibre glass gasket is highly sensitive and can be damaged easily. If this becomes damaged, replace with the new one. Call the Lamona Service Line.

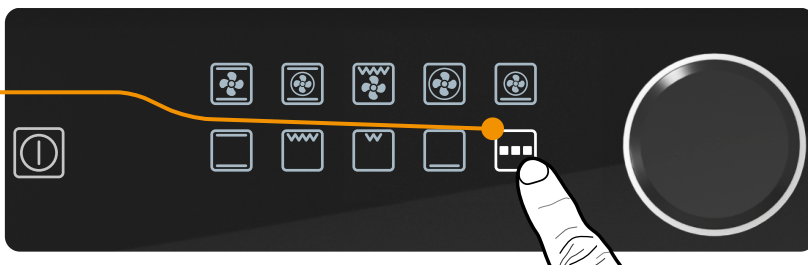
🚫 If your oven is not very dirty, we recommend you to use the "Pyrolysis - Economy Mode" function.



- ① Touch  to turn the oven ON.



- ② Touch  to show the hidden oven functions.



- ③ Touch  to access the Pyrolysis function menu.

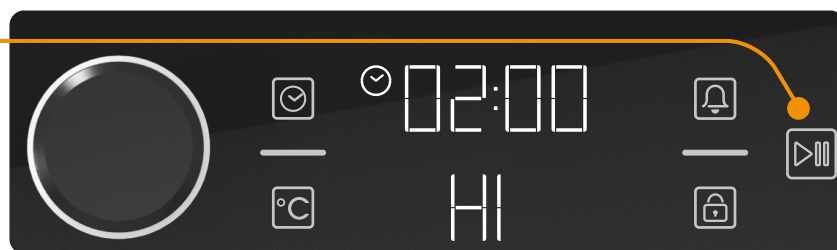
The display shows "H1" pyrolytic level and 02:00.




## Built-in Single Pyrolytic Oven

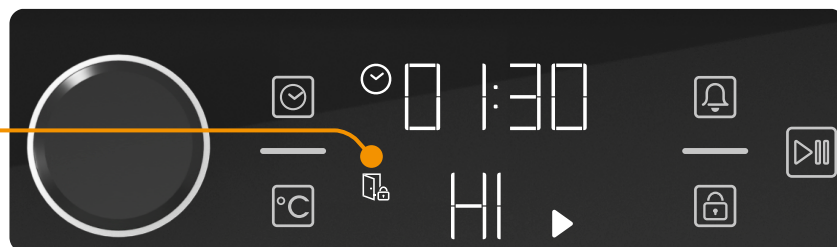
④ Touch  to start cleaning.


▶ Is displayed and self-cleaning starts and the self-cleaning time (02:00) starts to count down.



**Note:** This time cannot be changed.

⑤ When the oven reaches a certain temperature after the self-cleaning process starts, the lock symbol  appears; the oven door is locked and cannot be opened. This will remain locked for a period of time after the pyrolysis function ends.



 **Do not force the door lock by pulling the handle, until the lock symbol disappears.**

⑥ When the cleaning process is finished, "End" appears on the display.



Touch  to turn the oven OFF. We recommend waiting at least 30 minutes before opening the door.

When  disappears from the display, open the oven door and remove soil deposits with vinegar water.

## Eco Pyrolytic Self-Cleaning Function

- If your oven is not very dirty, we recommend that you use the "Pyrolysis - Economy Mode" function. This runs for a shorter period of time than the standard "Pyrolysis function".
- If the oven is very dirty, the "Pyrolysis - Economy Mode" function may not be sufficient. In this case, select the "Pyrolysis Function".



A strong smoke smell may emitted. Please provide good ventilation when using this function.



A Pyrolytic Self Cleaning function should be used after approximately every 10th oven use.



Remove all accessories, left and right side racks, and clean any food deposits from outside and inside of the oven using a damp cloth.



**Hot surfaces cause burns!** Do not touch the product during self-cleaning step and keep children away. Wait at least 30 minutes before removing the ashes.



Remove all accessories, telescopic shelf and side racks prior to using the Pyrolytic self cleaning function. **Failure to do so will result in damage to the accessories and side racks.**



Do not clean the fibre glass door gasket. This could be damaged.




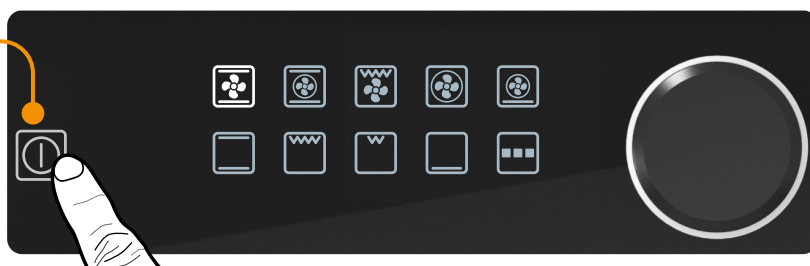
Prepare the oven for Pyrolytic self-cleaning as described on page 40 "Pyrolytic Self-Cleaning".



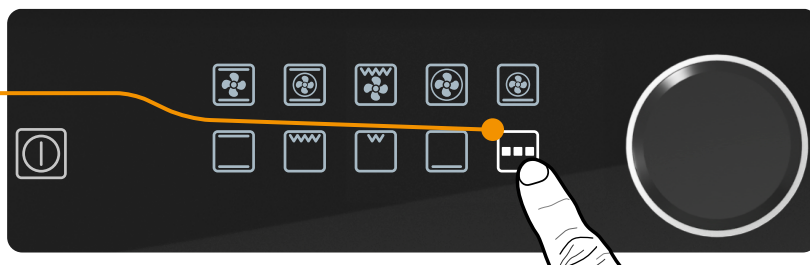
Failure to remove accessories and side racks will result in damage to these items.



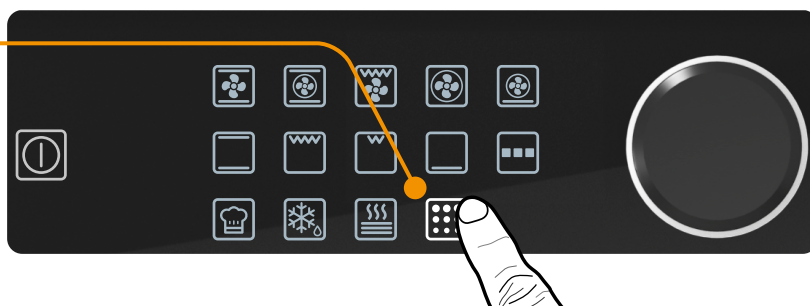
- ① Touch  to turn the oven ON.



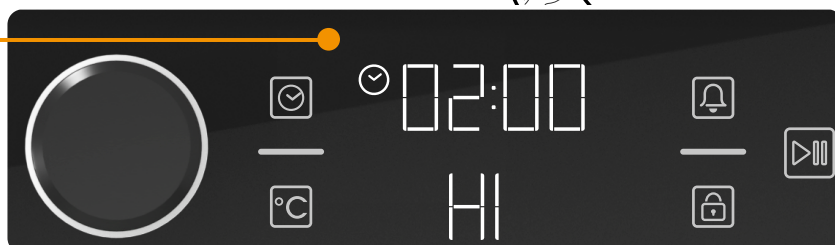
- ② Touch  to show the hidden oven functions.




- ③ Touch  to access the Pyrolysis function menu.





The display shows standard Pyrolysis function

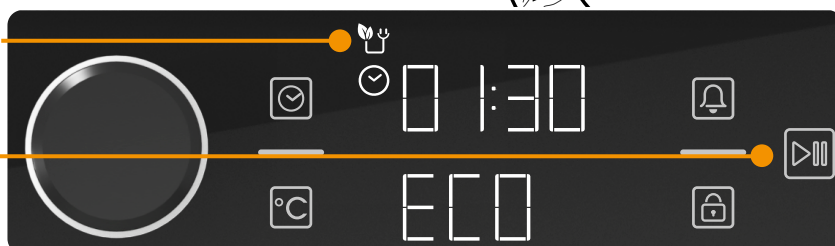


- ④ Touch  again to access the Eco Pyrolytic Self-Cleaning function.




- ⑤ ECO and  is displayed with a time of 01:30. This time cannot be changed.

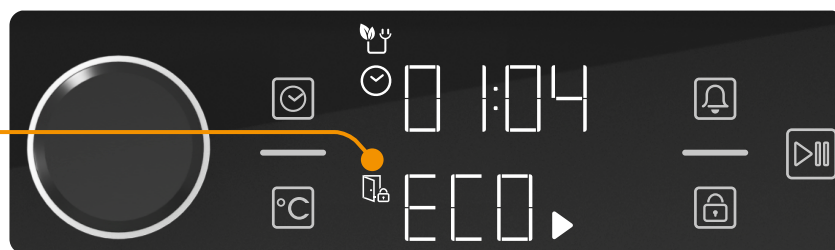
Touch  to start cleaning.




▶ Is displayed; self-cleaning starts and the self-cleaning time of (01:30) starts to count down.



- ⑥ When the oven reaches a certain temperature after the self-cleaning process starts, the lock symbol  appears; the oven door is locked and cannot be opened. This will remain locked for a period of time after the pyrolysis function ends.



 **Do not force the door lock by pulling the handle until the lock symbol disappears.**

- ⑦ When the cleaning process is finished, "End" appears on the display.




Touch  to turn the oven OFF. We recommend waiting at least 30 minutes before opening the door.

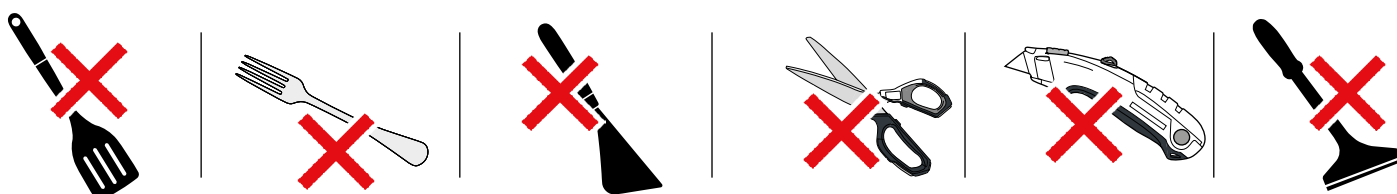
When  disappears from the display, open the oven door and remove soil deposits with vinegar water.

## Cleaning the Oven Door

-  You can remove your oven door and door glazing to clean them.

Removing the doors and glazing is explained in the following sections.

 **Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.**



- After removing the door inner glass panels, clean each using dishwashing detergent, warm water and a soft cloth or sponge and then dry them with a soft ppdry cloth.
- Wipe the glass with vinegar and then rinse it to remove lime residues that may have built up on the oven glass.



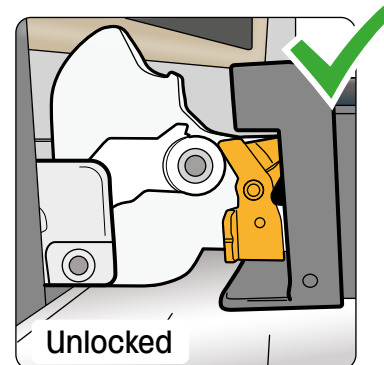
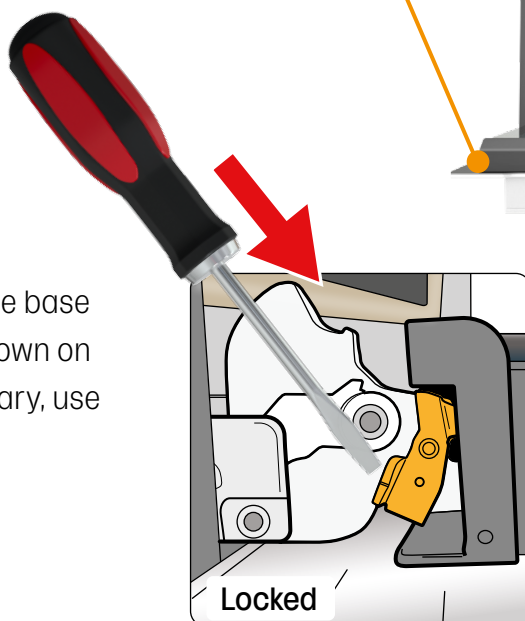


## Removing the Oven Door

- ① Open the oven door fully.



- ② Unlock the two clips on the base of the door by pressing down on them as shown. If necessary, use a screwdriver.

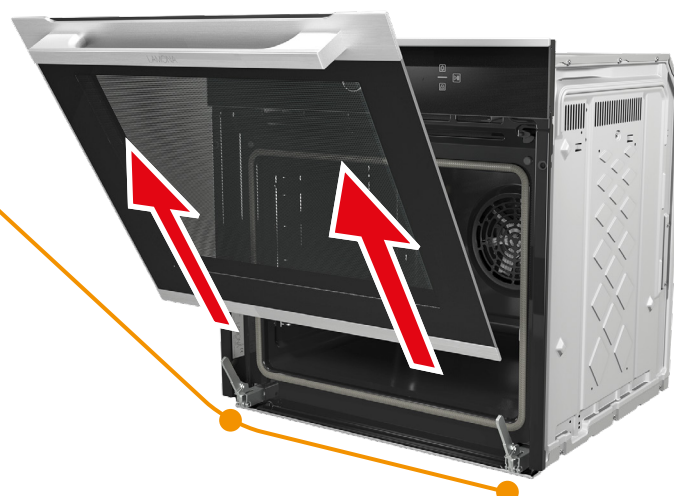


- ③ Close the door to slightly over the half way position.

- ⚠ The door contains several layers of thick glass internally. It is heavy, take care when lifting it out.
- ⚠ Take care not to scratch the handle, fascias and glazing.



- ④ Carefully pull the door upwards to release it from the right and left hinge arms.



- i** To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively. When installing the door; be sure to close (lock) the clips at the base of the door.

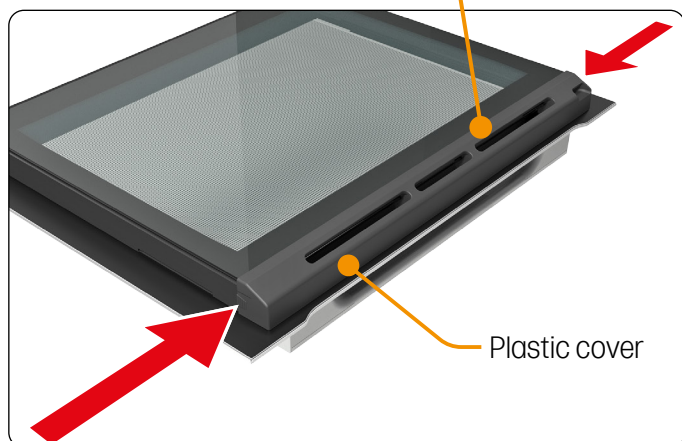
## Removing the Inner Glazing of the Oven Door

**i** The door contains several glass panels. These panels can be removed for cleaning.

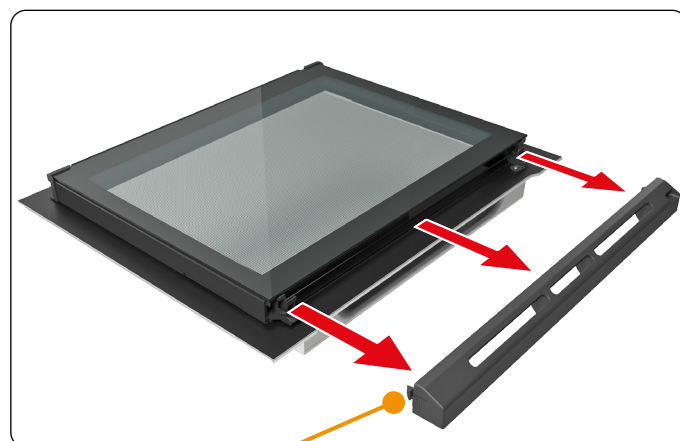
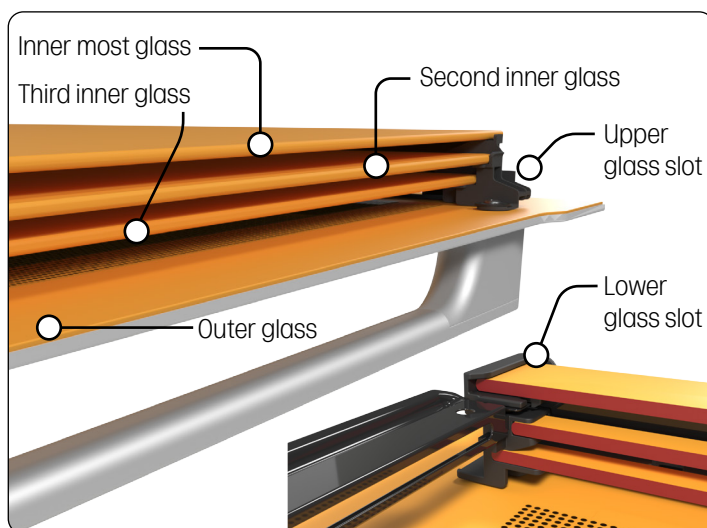
**1** Open the oven door.



**2** Simultaneously, press inwards on the two pressure points at the ends of the plastic component to release.



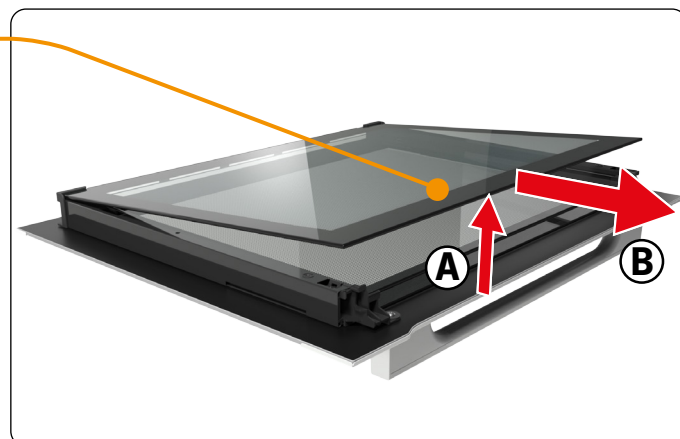
**3** Pull the plastic component, towards you to remove it



**!** Hold the door down when you remove the glass panels to prevent it closing.

**4** Gently lift the innermost glass, then, remove it from its lower glass slot by pulling towards you.

**5** Repeat the same process for removing the second and third glass panels.



**!** Take care not to scratch the glass when handling.

## Replacing the Inner Glazing of the Oven Door

**i** Re-install the glass panels in the following order:

**⚠** The installation order of the second and third inner glasses (1 and 2 in the diagram) is not important, as they are interchangeable.

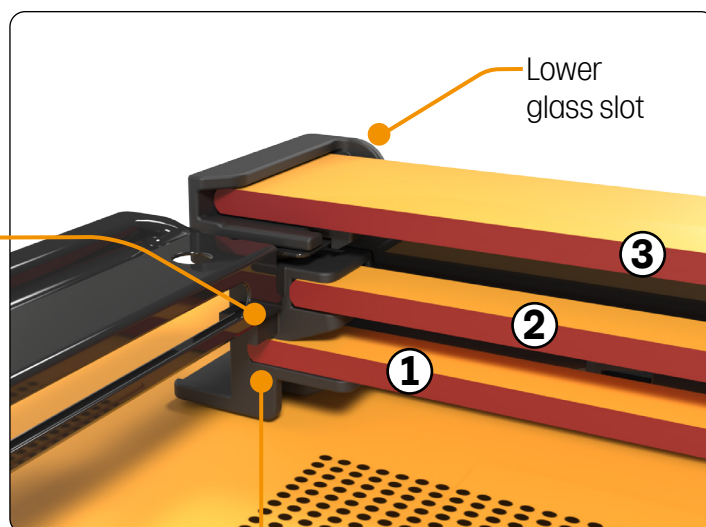
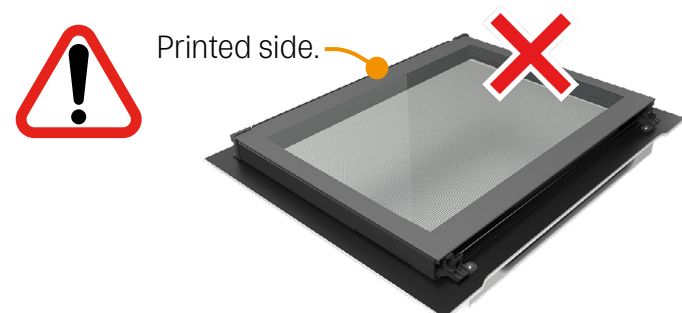
1. Third inner glass.
2. Second inner glass.
3. Inner most glass.

**⚠** It is crucial to slot the lower corners of all inner glass panels into the lower glass slots.

**①** Slide the third inner glass (1) into the 'Lower glass slot' fully.

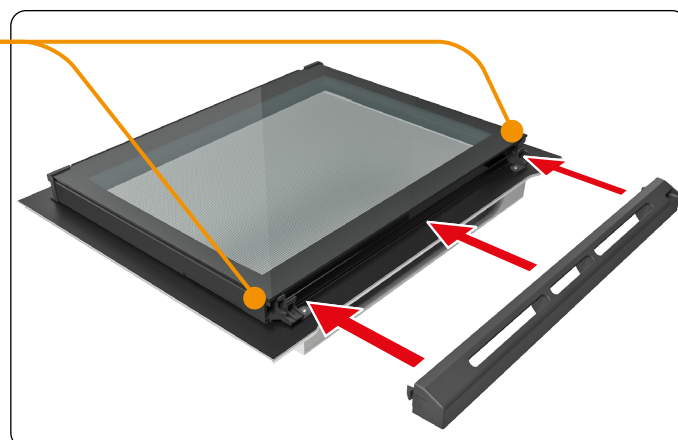
**②** Lower the chamfered corner of the glass so that it rests on and abuts to the 'Upper glass slot'

**③** While attaching the innermost glass (3), check that you place the printed (dull/mat) side of the glass towards the second inner glass (2).



**④** Push the plastic component towards the frame until a "click" sound is heard.

**⚠** DO NOT operate the oven if any of the glass panels are missing or damaged. The door must be fully re-assembled and installed before use.

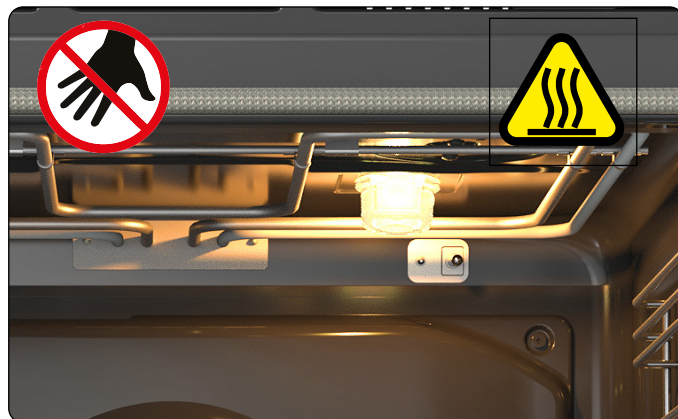


## Cleaning the Oven Light



In the event that the glass cover of the oven light becomes dirty; remove and clean it using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth.

**If the oven light stops working, you can replace it by using steps shown below.**



### General Warnings

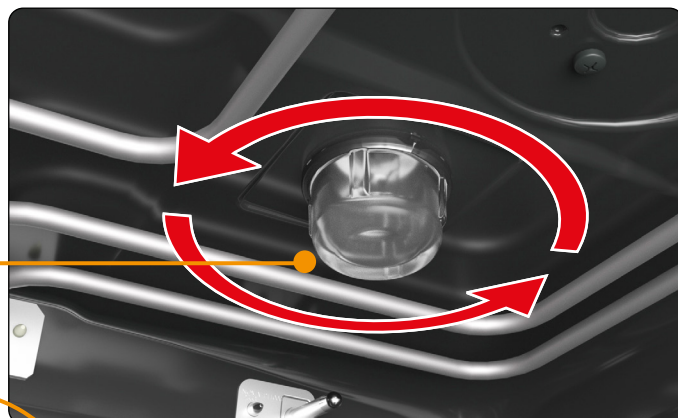
- To avoid the risk of electric shock before replacing the oven light, disconnect/isolate the appliance from mains electrical power and wait for the oven to cool. Hot surfaces may cause burns!
- This oven has either an incandescent light with a power of less than 40 W, a height of less than 60mm, a diameter of less than 30mm or a halogen light with socket type G9, a power of less than 60 W is used. The lights are suitable for operation at temperatures above 300°C. Oven lights can be obtained from Authorised Service Agents or a technician with licence (See Technical Specifications).
- The light used in this product is not suitable for use in the lighting of home rooms. The purpose of this light is to help you observe your food products within the oven.
- The lights used in this product must withstand extreme physical conditions such as temperatures above 50°C.

### Replacing the oven light (type B)

- ① Disconnect the appliance from the mains supply.
- ② Remove the glass cover by turning it counter-clockwise.
- ③ Pull the light out and replace it with a new one.
- ④ Refit glass cover, screwing it back on, clockwise.



For light (Type B) details, please see the Technical Specification on page 51.





## Problem Solving Before Calling After-Sales Service



Please read this checklist carefully before calling after sales service. If you still cannot remedy the problem after you have implemented the advice given in this section, contact the Lamona Service Line.

**Never attempt to repair a defective product yourself.**

### Oven emits steam when it is in use

- It is normal that steam escapes during operation: This is not a fault.

### Water droplets occur during cooking

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product: This is not a fault.

### Appliance emits metal noises while heating and cooling

- When the metal parts are heated, they may expand and cause noises. This is not a fault.

### Product does not operate

- The mains fuse is defective or has tripped: Check fuses in the fuse box. If necessary, replace or reset them.
- Product is not wired into the (grounded) socket: Check the electrical connection.
- Touch keys / control panel & dial do not function: The Child Lock function, may be enabled. Please disable it.

### Oven light does not work

- Oven light is defective: Replace oven light.
- Power has been cut: Check there is power. Check the fuses in the fuse box. If necessary, replace /reset the fuses.

### Oven does not heat

- The timer is not set correctly: Adjust the timer.
- Power is cut: Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.
- The oven door might be open: Make sure the oven door is closed. If the oven door remains open for more than approximately 5 minutes, the cooking time settings will be cancelled and the heaters will not work.

### Clock display is blinking or the clock symbol is ON

- A previous power outage has occurred: Adjust the time / Switch off the product and switch it on again.

### After cooking starts, ► flashes constantly and the oven is sounding an audible warning

- The oven door may be open: Make sure the oven door is completely closed. If the error persists, contact the Lamona Service Line.



## Error Codes: Reasons and Possible Solutions

Error Code	Reasons	Possible Solutions
Er 1 - Er 7	Communication errors	Turn off at the isolation switch for the oven, wait 10 seconds and then switch back on at the isolation switch for the oven. If the error persists, contact the Lamona Service Line with the error code shown on the control panel display.
Er 8 - Er 27	Sensor errors	If your oven is too hot, turn off at the isolation switch for the oven, wait for it to cool and switch back on at the isolation switch for the oven. If the error persists, contact the Lamona Service Line with the error code shown on the control panel display.
Er 32 - Er 41	Oven heating errors	If your oven is excessively hot, turn off at the isolation switch for the oven, wait for it to cool and switch back on at the isolation switch for the oven. If the error persists, contact the Lamona Service Line with the error code shown on the control panel display.
Er 42 - Er 58	Oven component errors	Contact the Lamona Service Line with the error code shown on the control panel display.
Er 59 - Er 64	Oven door errors	Turn off at the isolation switch for the oven, wait 10 seconds and then switch back on at the isolation switch for the oven. If the error persists, contact the service with the error code shown on the control panel display.
Er 72 - Er 80	Hardware errors	Contact the Lamona Service Line with the error code shown on the control panel display.
Er 81 - Er 85	Oven safety errors	Contact the Lamona Service Line with the error code shown on the control panel display.
Er 93 - Er 99	Electronic board and time errors	Turn off at the isolation switch for the oven, wait 10 seconds and then switch back on at the isolation switch for the oven. If the error persists, contact the service with the error code shown on the control panel display.

## Technical Specifications

### LAM3711 and LAM3712

General Specifications	
Product external dimensions (height/width/depth)	595mm / 594mm / 567mm
Oven installation dimensions (height/width/depth)	590 or 600mm / 560mm / min. 550mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type & cross section used / suitable for use in the product	min. H05VV-FG 3 x 1,5mm <sup>2</sup>
Total power consumption	3,4 kW
Inner light type (A)	240 V/15-25 W/E14 SES / T 300°C
Inner light type (B)	25 W, G9, 300°C
Oven type	Multifunction oven
<b>Basics:</b> 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 prioritisation depending on whether the relevant functions exist on the product or not: 1-Eco fan heating, 2-Fan Heating 3- Fan assisted low grill, 4-Top and bottom heating.	

#### NOTE:

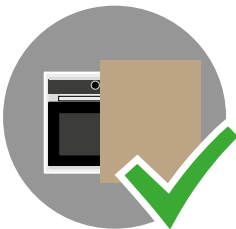
- Technical specifications may be changed without prior notice to improve the quality of the product.
- Figures in this manual are schematic and may not exactly match your product.
- Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance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



# Installation Safety Warnings



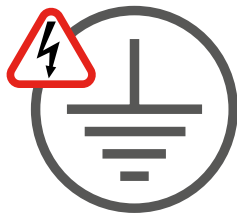
Two person lift.



Ensure packaging and transit protectors are removed



DO NOT install a damaged appliance.



**WARNING!**  
This appliance must be earthed.



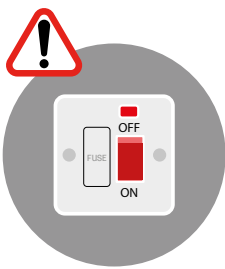
**NOTE:** If the electricity cable is damaged it must be replaced by a competent person.



**Risk of injury:**  
Beware of metal edges. Use gloves when handling.



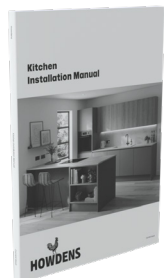
**WARNING!**  
Do not use adapters or extend the power cable.



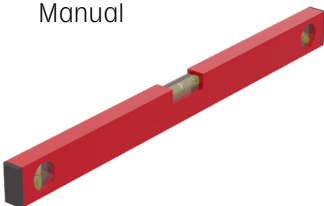
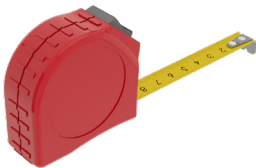
**WARNING!**  
Isolation switch must be easy to access.

## Reference, Tools and Fixings Required

### Tools required



Latest Howdens Kitchen Installation Manual



X2  
R3,5 x 22mm

# Installation

## Installing under the counter (Figure 1)

- In order to provide the necessary ventilation in the back of the kitchen furniture, openings should be created in the dimensions shown in figure 1 on page 56.
- The electrical connection must be in **area A**, shown in the section "Built-Under Oven Housing" on page 56; or the electrical connection must be outside the installation site.
- If the product is to be placed under a hob, follow the dimensions given in the hob installation manual.

## Installing into a tall cabinet: (Figure 2)

- In the back compartment of the kitchen furniture, openings should be created using the dimensions shown in figure 2. This will provide for the necessary ventilation. This opening should be along the height of the cabinet.
- If there is a back panel in the tall cabinet where the product will be placed, it must be removed.
- The electrical connection must be in **area A** shown in figure 2 on page 57. Or the electrical connection must be outside the installation area.

## Placing the oven into a corner: (Figure 3)

- Attention should be paid to the dimensions given in the illustrations in order to make the corner installations shown in figure 3 on page 57.

## Electrical Connection General Information

### Why Our Product is Hardwired




- **Safety and Compliance:** Our product is specifically designed for hardwired installation in accordance with safety regulations and industry standards.
  - **Stability:** Ovens are heavy appliances that require stable electrical connections to ensure safety during operation.
  - **Power Requirements:** Ovens typically draw a high amount of power, often exceeding what standard plugs and sockets are designed to handle.
  - **Load Capacity:** Ovens often require dedicated circuits with appropriate load capacities to avoid overloading electrical circuits.
- Insulation:** Hardwired connections offer better insulation and protection against electrical faults compared to plugs and sockets.



#### Why adding a plug is prohibited:

- **Warranty Voidance:** Attempting to add a plug to the appliance is strictly prohibited and will void warranties.
- **Safety Risks:** Adding a plug may compromise safety, result in non-compliance with regulations, and potentially lead to hazardous situations.
- **Electrical Hazards:** Plugs and sockets may not provide the same level of stability and load capacity as hardwired connections, increasing the risk of electrical hazards.
- **Insulation Concerns:** Plugs and sockets are more exposed and susceptible to damage or tampering, which can lead to insulation issues and electrical faults.

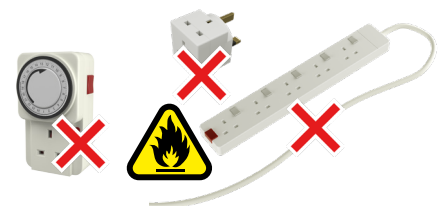
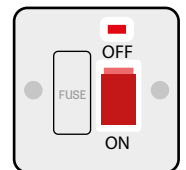
## Electrical Connections

 Do not power on until correctly installed.

### **It is imperative to adhere to the recommended hardwired installation method to ensure the safety and performance of the appliance.**

We categorically advise against any modifications to the intended installation method. If you have any queries or need assistance, please contact our team for further clarification.

- 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. The manufacturer shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of an electric shock!
- The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
- 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.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not come into contact with the rear surface otherwise, connections can get damaged.
- The connection cable must not be clamped, bent or trapped or come into contact with hot parts of the oven. You may cause the oven to short circuit and catch fire as a result of the cable melting. If the power cord is damaged, it must be replaced by a qualified electrician. Otherwise there is a risk of an electric shock, short circuit or fire!
- Isolation of the appliance should be within easy reach.
- When wiring, you must comply with national / local electrical regulations and use a socket outlet / line and plug suitable for the oven. If the power limits of the product exceed the current load capacity of the plug and socket outlet / line, you must connect the product directly to the fixed electrical installation without using the plug and socket outlet / line.
- Make sure that fuse rating is compatible with the product.
- Connection must comply with national regulations
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- The power cable of your product must comply with the values given in the "Technical Specifications" on page 51 of this manual..



### **Connecting the power cable to the electrical supply**

- If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.
- Additional protection by a residual current circuit breaker is recommended.



## Electrical Connections (continued)

**⚠ Do not power on until correctly installed.**




**IMPORTANT:** The wires in the mains power cable are coloured in accordance with the code below:

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:


### Terminology



- Connections labelled SUPPLY pertain to the internal house wiring.
- Connections labelled LOAD are for linking to the appliance.

### The blue wire

Must be connected to the terminal which is marked with the letter 'N' or coloured **BLACK** 

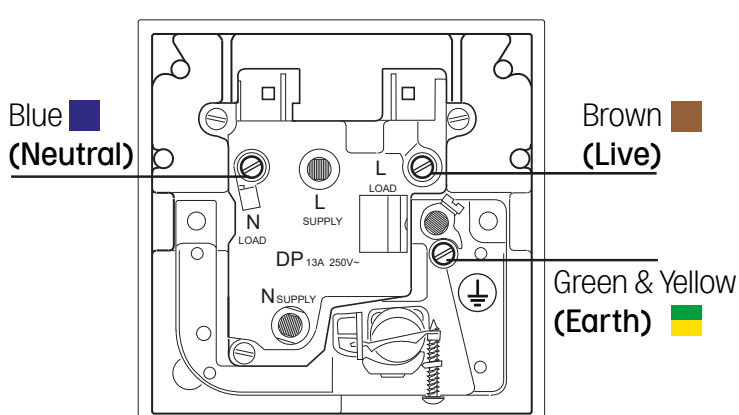
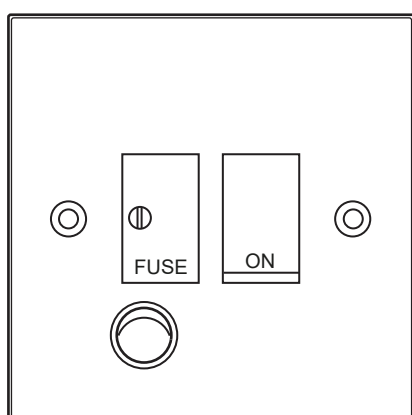
### The green and Yellow wire

must be connected to the terminal which is marked with the letter 'E' or  symbol.

The brown  wire must be connected to the terminal marked with the letter 'L' or coloured **RED** 

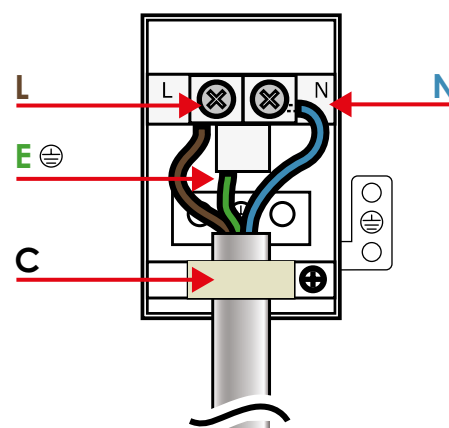


**Ensure live connections are safely insulated.**



## **⚠ Power cable connection to the appliance**

- If the power cord is damaged, it must be replaced by a qualified electrician. Otherwise there is a risk of an electric shock, short circuit or fire!
- The power cable must be connected to the product by following these instructions. The power cable must not be longer than 2m for safety reasons.



**Ensure live connections are safely insulated.**

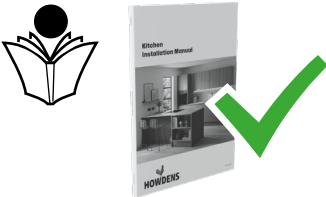
BROWN = L (Phase)

BLUE = N (Neutral)




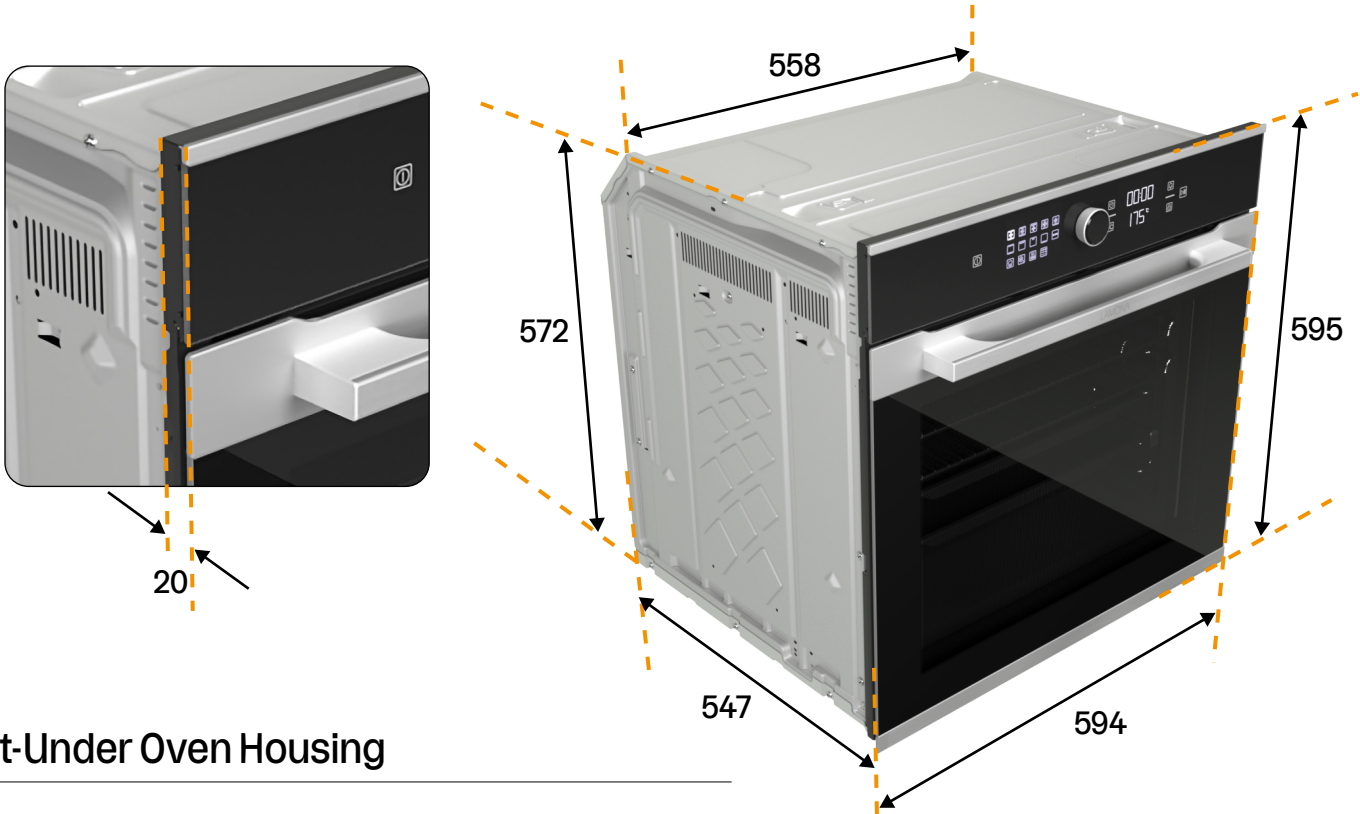
GREEN / YELLOW = E  
(Ground)

# Installation



## Minimum Clearances (mm)

-  All dimensions are in (mm).
- All cut edges should be sealed with a water proof varnish or PVA.



## Built-Under Oven Housing

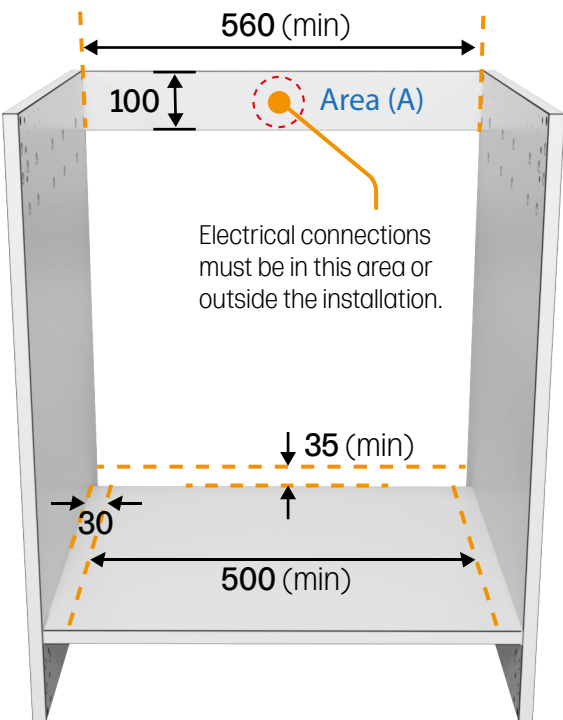
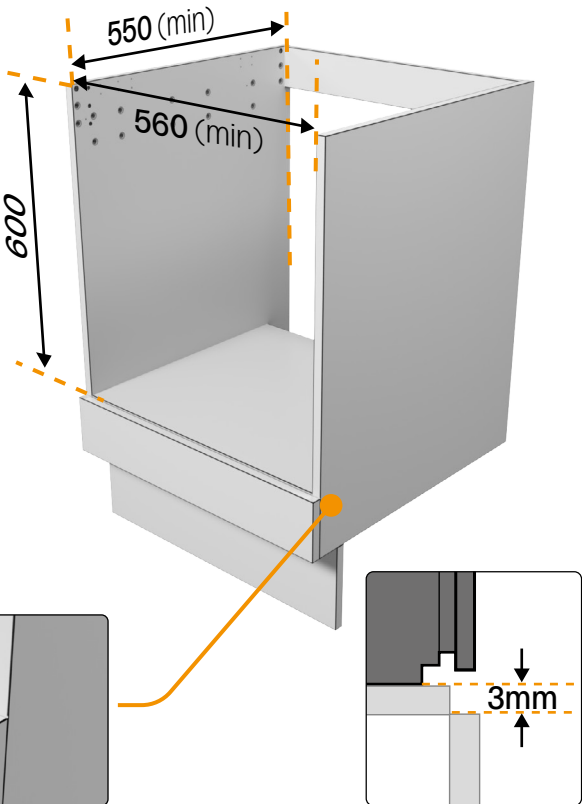


Figure 1



## Tower Cabinet



Electrical connections must be in this area or outside the installation.

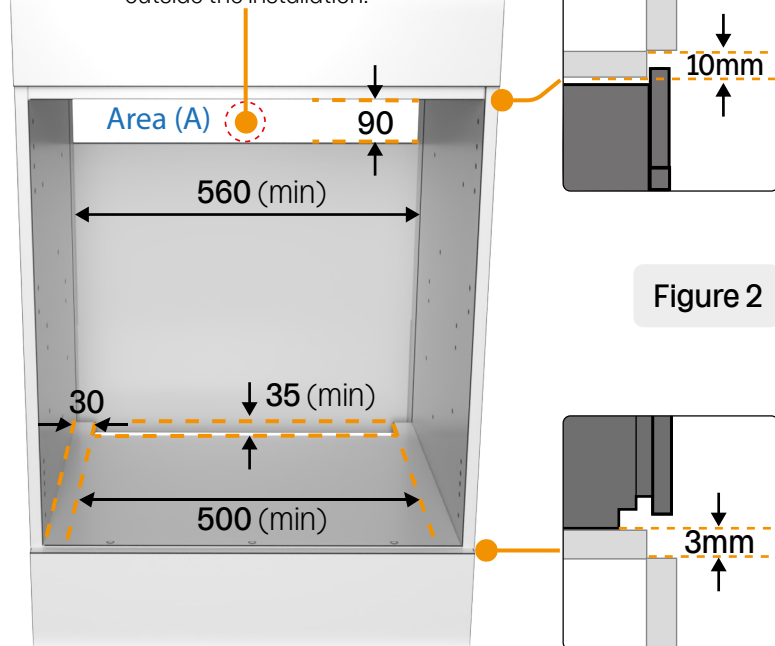
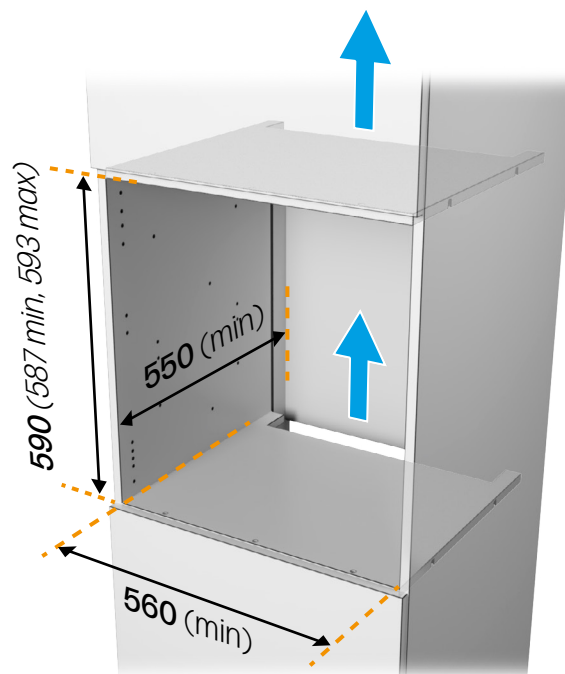


Figure 2



Hot air must be allowed to escape through the top of the cabinet.



## Corner Planning

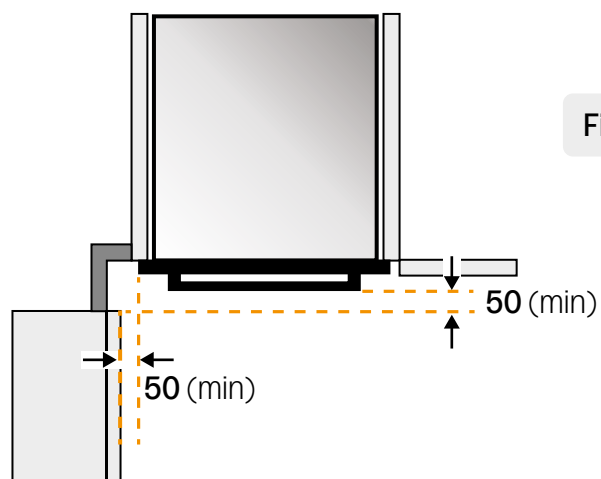
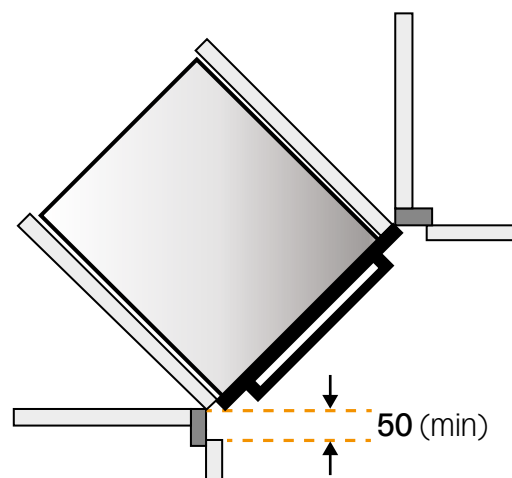


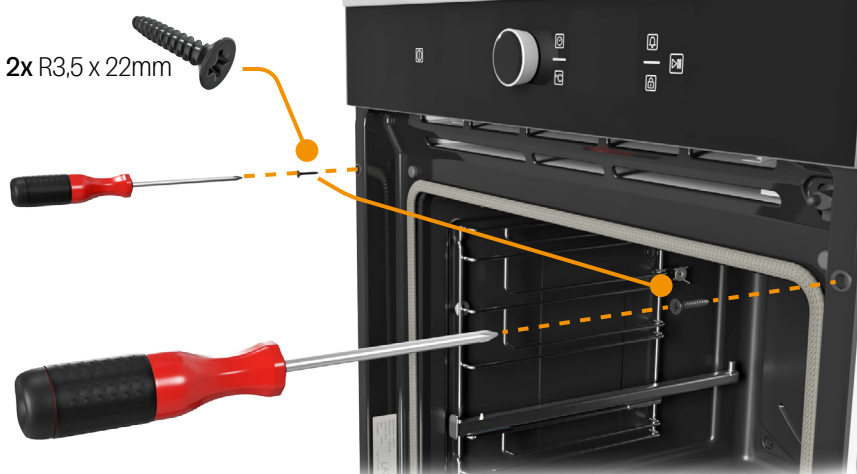
Figure 3



## Securing the oven into to the cabinet



2x R3,5 x 22mm



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# Guarantee

## Product Guarantee Details (UK & Republic of Ireland only)

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**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 right)

### 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 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.

**Spare parts availability - 10 years**

**Only fit Genuine Spare Parts**

**[www.lamonaspares.co.uk](http://www.lamonaspares.co.uk)** (UK only)

Where to find the model and serial number on the appliance.	Open door, on panel just below the door seal.
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# Notes





Product serial number  
(Place sticker here)

LAMONA



Product information correct at the time of publication in March 2024.  
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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