

Instructions and Installation

LAMONA
Exclusive to Howdens Joinery Co.

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LAMONA

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See back page for product serial number

Dear Customer,
Congratulations on your choice of hob.

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

- Please read this user manual before installing and using the hob.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols

Throughout this user manual the following symbols are used:

Important information or useful tips about usage.



Warning for possible hazards to health and property.



Warning possibility of electric shock.



Warning of risk of fire.



Warning of hot surfaces.

Product information correct at the time of publication in May 2018.

The company has a policy of continuous product development and reserves the right to change any products and specifications given in this manual.

Health / Implants

This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical SAFETY implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.

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

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


Index

Before using the hob	05
Safety	05
General	05
Fire safety advice	07
If a pan catches fire	07
Deep fat frying	07
If you have an electrical fire	07
Induction cooking	07
Inductions hobs and pans	08
Size and material	08
Using the hob	09
Controls layout	09
Turning on the hob	09
Using the hob	10
Error codes and warning messages	15
Overheat protection	16
Hints and tips	16
Cleaning and maintenance	17
How to clean your hob	17
Installation	17
General information	17
Clearances and dimension requirements	18
Before installation	19
Self-adhesive seal	20
Protecting the hob cut out	20
Fitting the hob	20
Electrical connections	21
Technical data	22
Troubleshooting	23
Guarantee	24


Before using the hob

- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean the hob surface before using for the first time (page 17).


SAFETY

 This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.

General

 **WARNING:** Accessible parts will become hot during use. Care should be taken to avoid touching heating elements. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised. This appliance can be used by children aged 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.

CAUTION: Cooking process should be supervised continuously.

 Servicing should be carried out only by authorised personnel.

- This appliance must be installed so that it can be electrically isolated by a switch after installation.
- **Only use** the connection cable supplied and as specified if cable is damaged, it should be replaced by a suitably qualified person.
- **Do not** spray aerosols in the vicinity of this appliance while it is in operation.
- **Do not** store or use flammable liquids or items in the vicinity of this appliance.
- **Do not** use steam cleaners to clean the appliance as this may cause an electric shock.
- **Always** position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked over or grabbed by children.

- **Always** match the size of pan to the heat zone – do not use large pans on small zones or vice versa.

- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.

- **Never** use double pans, rim-based pans, old or mis-shapen pans, or any pan that is not stable on a flat surface.

- **Never** use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.

- **Never** use the hob for any other purpose than cooking food.

 **WARNING OF FIRE:**

- **Never** store items or leave plastic utensils close to, or on top of the hob.

- **Never** leave any cook zone on without a pan covering it. This causes potential a fire hazard.

- **Never** use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.

- **Never** put metal cooking utensils, cutlery, knives or other metal objects on the

hob. They could become hot if they are near a cooking area which is in use.

- **Never** leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.

- **Never** heat up a sealed tin of food on the hob, as it may explode.

- **Never** leave pans over-hanging the edge of the hob.

- **WARNING:** Only use hob guards designed by the manufacturer of the appliance or as indicated in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

- The appliance is not intended to be operated by means of an external timer or separate remote control system.

- **Do not** modify this appliance.

- **WARNING: Never** leave cooking fat, or oil, unattended.

- **CAUTION:** If the glass surface is cracked or broken do not use the appliance. Risk of electric shock.

Fire safety advice

- Most kitchen fires occur when people are distracted or leave things unattended, so remember:

- If you're called away from the hob - by the phone or someone at the door, either take pans off the heat, or switch off your hob.
- Don't let yourself be distracted while cooking. **DO NOT LEAVE UNATTENDED.**
- If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Service.

If a pan catches fire

- Do not move it as it's likely to be extremely hot.
- Turn off the heat if it's safe to do so, but never lean over a pan to reach the controls.
- **WARNING:** Use fire blanket or a damp tea-towel to cover the pan.

Deep-fat frying presents more dangers in your kitchen

- If you have put the fire out,

leave the pan to cool completely.

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of burning oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen

- Switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

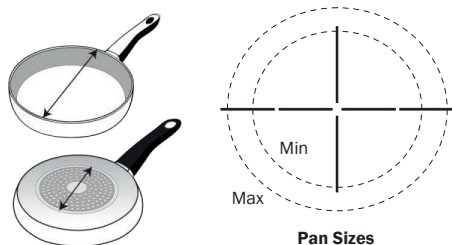
Induction cooking

- Metallic objects such as knives, forks, lids should not be placed on the hob surface.
- Ensure pan bases are dry as any water on the base may cause vapour pressure to build up and may move the pan on the hob during cooking.

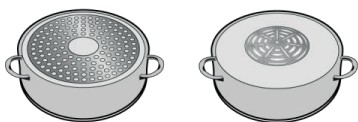
Induction hob & pans


Size and material

Induction hobs require the use of compatible, good quality pans. The pans must have a ferro-magnetic base. (Generally speaking, the higher the iron content, the better the pan will perform). The pan size should match the induction zone.



Modern pans are often made using alloys of different materials such as aluminium or copper (Non-ferromagnetic) but use a steel disc in their base to make them compatible with induction hobs. The diameter of this disc may be smaller than the actual pan base and it may also be quite thin. These factors can lead to reduced performance or problems of pan detection.

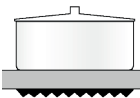


Pan is not compatible if  symbol is shown when pan is placed on a cooking zone.

Recommendations



Only use pans with flat bases. They are more stable, will not damage the hob and ensure more even heat transfer.



* Do not use aluminium pans. They can damage the glass surface.

Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob. Do not use cracked hobs. Water may leak through the cracks and cause a short circuit. In the event of any damage, switch off the product immediately to minimise the risk of electric shock.

In induction cooking, the iron content in the pan base is recognised by the system and this area is heated by electromagnetic induction. Cooking stops if the pan is lifted from the cooking zone as the electromagnetic force is no longer entering the pan base.

Noises

Various noises may be heard when using pans on induction hobs. Pans may 'whistle' or 'fizz' due to their layered construction or if pan bases are wet during cooking. (Always dry pan base as water vapour can form between the pan base and hob during heating; creating pressure which may cause the pan to move / jump).

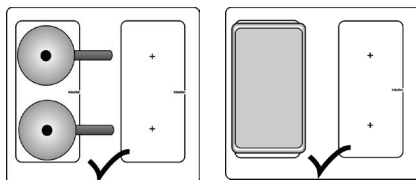
*Note

Induction zones heat pans very quickly. Use high power levels (8 / 9 & Boost) sparingly at the beginning until you get used to the high speed of cooking.

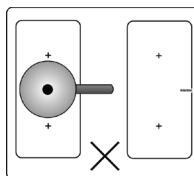
Do not use high power with Teflon (Non-stick) pans and low amounts of cooking oil / spray.

Using pots on the wide surface cooking zone

You can use the wide surface cooking zone in two halves separately as rear left and front left cooking zones. You can use the wide surface cooking zone for large pots.



Your pot must cover both centers of the wide surface cooking zone. Do not use the cooking zone in other ways.



Using the hob



Do not use the hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.

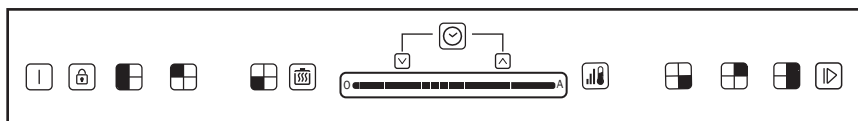


The appliance is not intended to be operated by means of an external timer or separate control system.



The hob surface remains hot after use. **DO NOT TOUCH.**

Controls layout



	Main Key - On/Off
	Keylock Child Lock
	Power / Timer Set
	Cooking Zone Display
	Cooking Zone Selection Control

	Timer Selection
	Quick Heating / Booster
	Automatic Cooking Functions
	Stop / Cleaning Lock / Unlock
	Adjustment Area for Temperature

Turning on the hob

This device is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

Turning on the hob

1. Touch key on the control panel. The key turns on. The hob is ready for use. If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

When any key (key) is pressed for a long time, the product automatically turns off for safety reasons.

Turning off the hob

1. Touch key on the control panel. The hob will turn off and return to Standby mode.

H or **h** symbols that appear on the cooking zone display after the hob is turned off indicates that the cooking zone is still hot. Do not touch cooking zones.

NOTE: DO NOT PLACE HOT PANS ON CONTROL PAD AREA

* Always keep the control panel clean and dry. Damp or soiled surface may cause error codes to be displayed or functions to be effected.

* If the control panel is exposed to intense vapour or liquid this may also cause error codes to be displayed or functions to be effected.

Using the hob

Residual heat indicator

H symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. This symbol will soon turn to **h** symbol meaning less hot. When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones

1. Touch **I** key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on, **0** appears on the cooking zone display and the light of the relevant cooking zone illuminates. If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.


Setting the temperature level

By touching the adjustment area or by sliding your finger across the area, adjust the temperature level between **0** and **19**.

If your hob gets overheated, the active cooking zones will drop to the 14th level (if at a level higher than 14) for safety reasons and cannot be set to a high level. They can be set to a high level again when the temperature of your hob drops to a safe level. If the hob gets heated to a critical level, it will automatically turn off and the cooking zones cannot be activated.

Turning off the cooking zones:

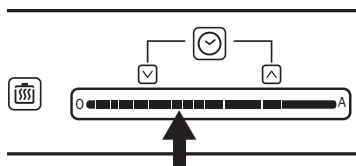
A cooking zone can be turned off in 3 different ways:

1. By dropping the temperature level to **0**. You can turn the cooking zone off by dropping the temperature level to **0**.
2. By using the turning off through the timer option for the desired cooking zone. When the time is over the timer will turn off the cooking zone assigned to it. **0** or **00** will appear on all displays. The  symbol on the hob display will disappear. When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

3. By touching the relevant cooking zone symbol for 3 seconds. Touch the symbol of the cooking zone that you want to turn off for about 3 seconds.

Turning on the wide surface cooking zone

1. Touch **I** key to turn on the hob.
2. Touch Wide Surface Cooking Zone Selection key **0** appears on the left rear cooking zone display and the light of the wide surface cooking zone flashes.
3. By touching the adjustment area or by sliding your finger across the area, adjust the temperature level between 0 and 19.

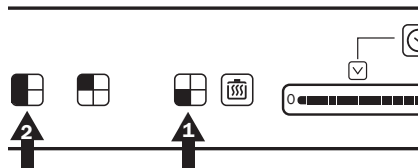


Cooking zone starts to run. If another cooking zone is selected or no operation is performed for 10 seconds, the light of the wide surface cooking zone illuminates continuously.

Wide surface cooking zones sampling as described on the left cooking zones. The same application in right wide cooking surface is valid.

Turning on the wide surface cooking zone while one or both of the left cooking zones are running

While one or both of the left cooking zones are running, you can combine both cooking zones by activating the wide surface cooking zone. Thus, you can utilise a wider cooking zone just with the same values.



1. Select one of the left cooking zones while one or both of the left cooking zones are running.

2. Touch Wide Surface Cooking Zone Selection key
» Temperature value of the previously selected cooking zone appears on the left rear cooking zone display and the light of the wide surface cooking zone flashes.


» Combined cooking zones continue operating with the temperature and the timer (if available) value of the left cooking zone you have selected. Value of the left cooking zone which was not selected before combining the cooking zones is cancelled.

If you touch any of the left cooking zone selection keys while the wide surface cooking zone is active cooking zones are separated and turned off.

» To change the temperature value at a later stage, touch the wide surface cooking zone selection key and activate the cooking zone. Adjust the desired temperature value in the adjustment area.

Turning off the wide surface cooking zone


Wide surface cooking zone can be turned off in 4 different ways:


1. By dropping the temperature level to **0**. You can turn the wide surface cooking zone off by dropping the temperature level to **0**.
2. By using the turn off with the timer option for the wide surface cooking zone. When the time is over, the timer will turn off the wide surface cooking zone. **0** will appear on the left cooking zone display and **00** will appear on the timer display. The  symbol on the rear left cooking zone display will disappear.
3. By touching the symbol of any of the left cooking zones. If you touch the symbol of any of the left cooking zones while the wide surface cooking zone is active, cooking zones are separated and turned off.
4. By touching the wide surface cooking zone symbol for 3 seconds. If you touch the wide surface cooking zone symbol for 3 seconds, the cooking zone is turned off.

High Power (Booster) Function


For rapid heating, you can use booster function. However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.

Selecting Booster directly:


1. Touch  key to turn on the hob.

2. Select the desired cooking zone by touching the Cooking Zone Selection keys.
3. Touch the  key.
Selected cooking zone will operate at the maximum power and 3 lights will flash on the cooking zone display respectively. When booster time ends, cooking zone turns off.

Selecting Booster when cooking zone is active:

1. Touch  after cooking zone has operated at least 20 seconds on a certain level. Cooking zone should complete operating for at least 20 seconds on the selected level.
2. Selected cooking zone will operate at the maximum power and 3 lights will flash on the cooking zone display respectively. Once the Booster period is over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

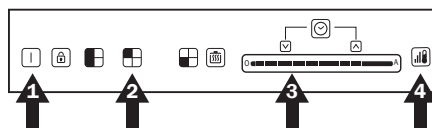
Turning off Booster function prematurely:



Touch  to turn off booster any time you want.

Quick heating

Quick heating is a function which facilitates cooking. It can be used for rapid heating for short time period. All cooking zones are equipped with Quick heating function. This function can be operated by setting temperature level beforehand.

Quick heating function can be set within 20 seconds after cooking zone is switched on and temperature level is adjusted.



1. Touch  key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.
3. Adjust the desired temperature level by touching the adjustment area or by sliding your finger across the area.
4. Touch the  key. The cooking zone you have selected will operate at high power for a certain period of time (see following table, page 12). 3 lights and the set temperature value will appear on the cooking zone display respectively.

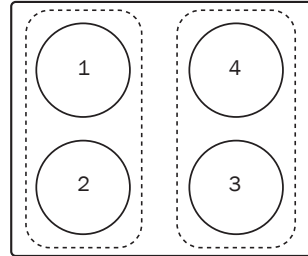
5. Once the Quick heating period is over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

Table: Quick Heating Operation Times


Temperature Level	Operation Time Limit
19	
0	0
1	10
2	10
3	20
4	30
5	40
6	47
7	56
8	65
9	75
10	85
11	85
12	25
13	25
14	35
15	35
16	45
17	45
18	10
19	10

Using 2 cooking zones simultaneously at same side
The performance of hob can be changed according to number of active zones. If two zones are used at the same time, the zones at the same side should be used.

This usage style provides more cooking and pan detection performance. You can see in figure below the recommended usage style to use two cooking zone at the same time.

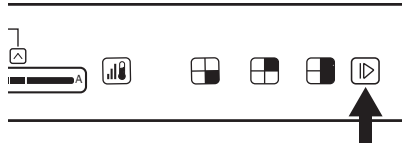


Due to the total power limitation of the hob, there may be a decrease in the first hob level set compared to the levels set when the right or left zones are operated at the same time.




Turning off Quick heating function:
Touch  key to turn off the Quick heating function whenever you want.

Cleaning lock



The cleaning lock prevents operation of all keys on the control panel for 20 seconds to allow the user to make a short cleaning while the hob is in use.



Activating the cleaning lock

- When the hob is on, press and hold  until 20 is displayed on the time display of the hob.
»  will become on and countdown from 20 will start on the time display. **C** will appear on the cooking zone displays. None of the keys on the control panel will be functional throughout this period except .




Deactivating the cleaning lock

You do not need to touch any key to deactivate the cleaning lock. The hob will give an audio signal after 20 seconds,  light will turn off and the cleaning lock is automatically deactivated. If you want to cancel the cleaning lock earlier, press and hold  until **C** disappears on the cooking zone displays.



Child Lock

When the hob is in Standby mode, you can protect the hob with child lock to prevent children from turning on the cooking zones. Child Lock can be activated or deactivated in Standby mode only.

Activating the Child Lock

1. When the hob is in Standby model, press and hold  key until **two signal sounds** are heard. The Child Lock will be activated and the light of the  key will turn off. If any key is pressed when the Child Lock is active, the light of the  key flashes.



Deactivating the Child Lock



1. When the Child Lock is activated, press and hold  key until a single signal sound is heard.
» Child Lock will be deactivated and the light of the  key will turn off.

Keylock



You can activate the keylock to avoid changing the functions by mistake **when the hob is operating**.

Activating the keylock

1. When the hob is operating, touch and hold  until two signal sounds are heard. The light of the  key will flash and all cooking zones will be locked.

You can activate the keylock in **operation mode** only. When keylock is activated, only the  key will be functional. When you touch any other key, the light of the  key will flash to indicate that the keylock is active. If you turn the hob off when the keys are locked, the keylock must be deactivated to turn the hob on again.










Deactivating the keylock

1. Keep  key pressed for 2 seconds. The operation is confirmed with an audible signal. The light of the  key turns off and the control panel is unlocked.

Timer function

This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

1. Touch  key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.
3. Adjust the desired temperature level by touching the adjustment area or by sliding your finger across the area.
4. Touch  key to activate the timer. **00** appears on the timer display and  symbol starts flashing on the cooking zone display.
5. Set the desired duration by touching  / . You can touch and hold  or  to move forward faster. After flashing for a certain period of time, the  symbol lights up permanently. Lighting up of  symbol continuously indicates that the function is activated.

The timer can only be set for the cooking zones already in use. Repeat the above procedures for the other cooking zones for which you wish to set the timer.

Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.

When the timer is activated, only the set time for the selected cooking zone will appear on the timer display.





Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning. Press any key to silence the audio warning.




Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

1- You can turn the timer off in two different ways: Turning off the timer by dropping its value down to 00:

1. Select the cooking zone you want to turn off.
2. Touch  key to select the timer of the relevant cooking zone.
3. Decrease the value until **00** appears on the timer display touching . You can touch and hold  to move forward faster.  symbol flashes on the cooking zone display for a certain time period and then it turns off permanently and the timer is cancelled.

2. Turning off the timer by pressing timer key for 3 seconds:


1. Select the cooking zone you want to turn off.
2. Touch  key to select the timer of the relevant cooking zone.
3. Touch  key for about 3 seconds.  symbol flashes on the cooking zone display for a certain time period and then it turns off permanently and the timer is cancelled.

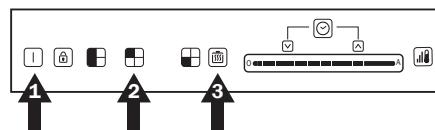
Automatic cooking function



You can cook quickly at 3 different levels by means of this function.

1. Keeping warm
2. Simmering
3. Frying







Activating the automatic cooking function without setting the timer

1. Switch on the by touching its  key.
2. Select the cooking zone that you want to use for automatic cooking function.




3. The relevant cooking zone will be activated at the keeping warm level after the first touch  symbol will appear on the display.
 4. The relevant cooking zone will be activated at the simmering level after the second touch.  symbol will appear on the display.
 5. The relevant cooking zone will be activated at the frying level after the third touch. **F** symbol will appear on the display.
- » The cooking zone will start to operate at the set automatic cooking level.

Activating the automatic cooking function by setting the timer

1. Select the desired automatic cooking level by touching the  key of the relevant cooking zone.
 2. Activate the timer by touching the  key.
- » **00** and **"** symbols will light on the display.
3. Set the desired duration by touching  / .
- You can touch and hold  or  to move forward faster.
- » The cooking zone will keep on operating at the selected automatic cooking level throughout the set time period.

» Once the set time is over, the hob will be switched off automatically and give an audible warning. Press any key to silence the audio Warning.



Deactivating the automatic cooking function

1. You can completely switch off the relevant cooking zone by touching the  key to cancel the automatic cooking function.
2. If you want the cooking zone to operate at a certain level and deactivate the automatic cooking function, set the desired temperature level by touching the adjustment area. The cooking zone will keep on operating at the set temperature level. If the timer has been set previously, the set cooking time will not be cancelled and will keep on at the set temperature level.

The cooking zones which are at same side (left or right) cannot be set Frying level and Booster level at the same time. Due to protect auto cook function level, if you set any cooking zone to Frying, you cannot set the other zone at same side (left or right) to Booster. This is also valid for opposite situation.

Stop function

Using this function, you may decrease the temperature level at the 1st level of all active cooking zones on the hob (except timer) for a certain period of time. If the timer is set for any cooking zone, timer will continue operating during stoppage.

1. Touch the  key when your hob is operating. All active cooking zones will continue to operate with their temperature at the 1st level.
2. Touch  key again to restart all stopped cooking zones with previous settings.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up. Induction hob is equipped with superior safety systems that will provide you maximum usage safety.

Error Codes & Warning Messages

Cause of error	Indicator	Display
Two or more keys are pressed or overflow spills onto the keys.	E symbol flashes	Cooking zone display.
Hot overheated.	H symbol flashes	Cooking zone display.
No proper vessel on the zone.	L symbol lights up	Cooking zone display.
Touch control hardware error.	Fx symbol lights up	Timer display.
Induction hardware error.	Ex symbol lights up	Cooking zone display.
Touch key sensitivity error.	F2 symbol lights up	Timer display.
Communication error in touch control.	F3 symbol lights up	Timer display.
Induction hardware error.	Ex symbol flashes	Cooking zone display.
E**: 1,2,...,9		

- If "Fx" and "Ex" messages display constantly, call Authorised Service Agent.
- If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give "E" error signal. Signal sounds are heard.
- Keep the surface of the touch control panel clean. Erroneous operation may be observed.

Overheat protection

The hob is equipped with sensors ensuring protection against overheating. The following may be observed in the case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop (however, this condition cannot be seen on the indicator).

Overflow safety system

The hob is equipped with an overflow safety system. If there is any overflow that spills onto the control panel, the system will cut the power control immediately and turn off the hob. "F" warning symbol appears on the display during this period.

Precise power setting

Induction hobs react to the commands immediately as a feature of their operating principles. It changes the power settings very quickly. Thus, you can prevent a cooking pot (containing milk etc.) from overflowing.

Operating noises

Some noises may arise from the induction hob. These sounds are normal and part of induction cooking.

- Noise increases with high power levels.
- Alloy construction of the pans can cause noise.
- At lower power levels, a regular on/off clicking sound will be heard.
- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will disappear.
- The noise of the cooling fan system may be heard.

Metal Surfaces of the Extractor and Condensation

When cooking with pans using a large water content, large quantities of vapour and steam can be produced very quickly. This steam may condense onto the cold metallic surfaces of the extractor and even the splash back area if tiled, glazed etc (This is not a fault with either the hob or extractor if correctly installed). The amount of this condensation on any particular surface will depend on many factors including the ambient temperature in the kitchen, the related ambient temperature of the metal surfaces, the general ventilation within the kitchen, the type of food being cooked and the duration. Using lids on pans can help reduce the amount of steam being released and subsequent condensation.

Hints and tips

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the pan when heating oil.
- Place the pans in a manner so that their handles are not over the zones to prevent heating of the handles. Do not place unbalanced and easily tilted pans on the hob.
- Do not place empty pans on cooking zones when they are switched on. They may be damaged.
- Operating a cooking zone without a pan on it may cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product may become hot, do not put plastic items etc on it.(Clean any such melted materials from the surface immediately).
- Use flat bottomed pans only.
- Put the appropriate amount of food into pans. This will prevent pans from overflowing
- Do not put lids of pans on cooking zones.
- Place the pans in a manner so that they are centred on the cooking zone.
- When you want to move the pan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.
- Never place items wrapped aluminium foil onto a cooking zone.
- Do use the hob as a chopping board.

Cleaning and maintenance

How to clean your hob

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discolouration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Foods with high sugar content (toffee, fruit juice, jam, etc.) that boil over while cooking, or spattered sugar stains must be immediately removed using a scraper even if hot.
- Do not use abrasive products, bleach, hob cleaner spray or pan scourers.
- The hob may sound an audible warning if too much liquid is placed on the hob surface.

Installation

General information



The product should only be installed by a suitably qualified person. The product must be installed in accordance with all local regulations.



Please Note:

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

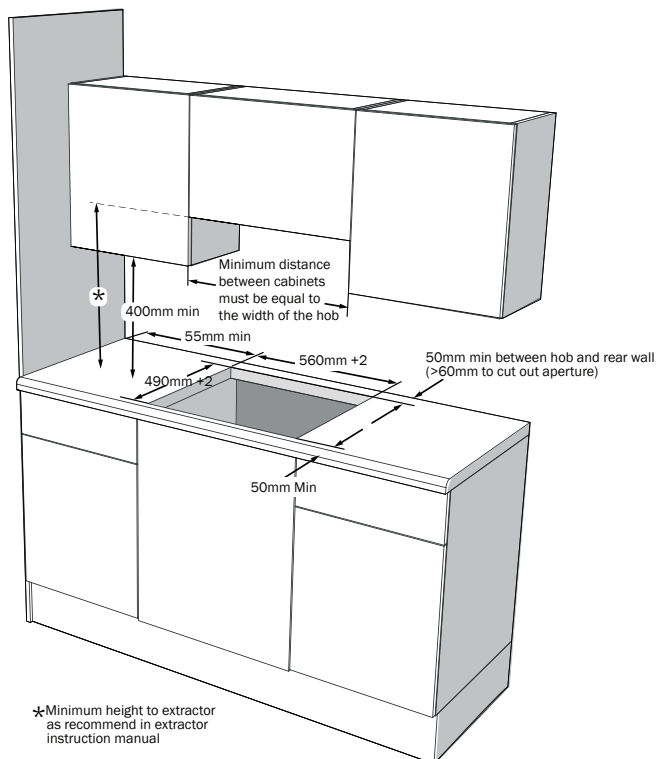
The hob should not be fitted above a washing machine, a fridge or a freezer. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

Installations should be carried out in line with the National Regulations applicable with this product type.

Installation

Clearances and dimension requirements




No shelf or overhang of combustible material should be closer than 650mm directly above the hob. There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).


The rear wall is any vertical surface behind the hob. If any tiles, backboards, splashbacks or upstands are fitted the distance is taken from the front face of these items.

Apply the self adhesive seal around the perimeter of the worktop cut-out. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Before installation

The product should only be installed by a suitably qualified person.

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

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

Damaged products may cause risks to your own safety.

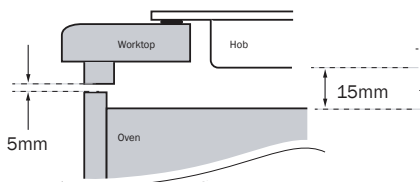
The appliance is intended for installation in

Howdens kitchen cabinets.

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

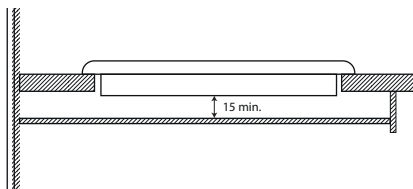
Installation above an oven

If the appliance is installed with an oven underneath, please leave at least 15mm of ventilation, unless otherwise stated in your oven installation guidelines.



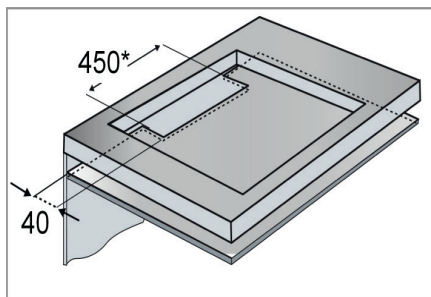
Installation above a cupboard/drawers

If the installation is not above an oven and the underside of the hob can be touched, a wooden shield is required to be installed at least 15mm below the underside of the hob unit.



If the board is below:


It is required to leave a ventilation opening of minimum 180 cm² at the rear section of the furniture as illustrated in the following figure

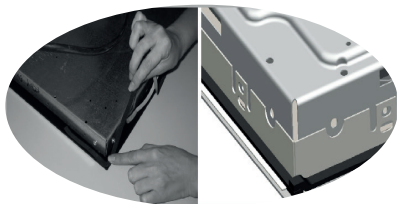


Self-adhesive seal

Turn the hob underside down, place it on a flat protected surface.

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

 **DO NOT fit silicone sealant under the glass hob instead of the self-adhesive seal.**

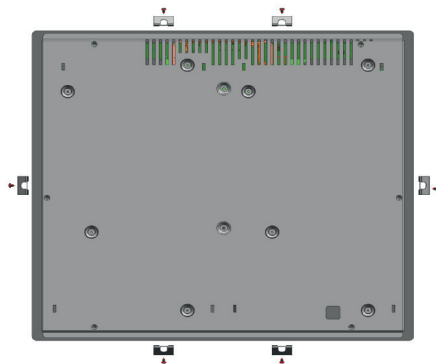


Protecting the hob cut-out

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edge to protect and seal it from moisture ingress.

Fitting the hob



Once the seal is on the glass the hob can be fitted into the cut out:

Position rear side of the hob into the cutout, lowering the front edge, gently pressing the hob into position.

To remove hob:

Push hob up from below by placing hands at front of hob

Or

Use fingers under the edge of the glass (never use a screwdriver etc) to lift the hob

Electrical connections UK



The appliance may be connected to the mains supply only by a competent person.



IMPORTANT: Ensure that the electricity supply is switched off before connecting. Your hob is intended for permanent installation.

Your appliance must be connected to fixed wiring via the use of a double pole switched outlet with at least 3mm contact separation. The isolation switch must be accessible after installation (see technical data for fuse rating). We recommend the use of an RCD device as additional protection.

Installation of the appliance MUST only be carried out by a registered competent person.

Installation MUST be carried out in accordance with the National and local regulations applicable with this product type .

The terminology DOUBLE POLE -/+ means that both the live and neutral supplies are switched and disconnected at the same time.

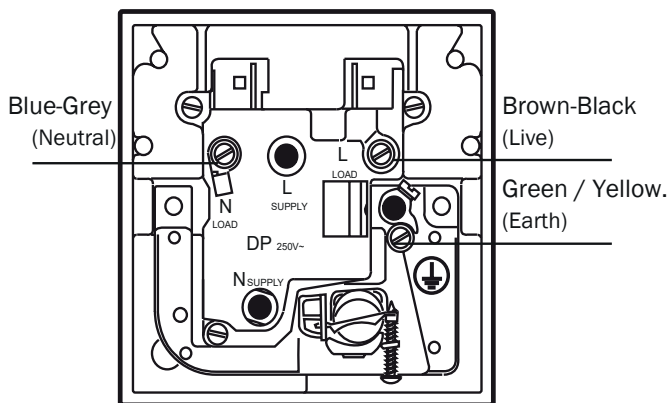
The terminations labelled SUPPLY are connections for the internal house wiring and the terminations labelled LOAD are for connection to the appliance.

IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:-

Blue-Grey..... Neutral

Brown-Black.....Live

Green and Yellow.....Earth



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your box, proceed as follows;

The wires which are coloured blue&grey must be connected to the terminal which is marked with the letter '4' or . coloured 'BLACK'. The wires which are coloured brown&black must be connected to the terminal which is marked with the letter '2' or coloured 'RED' . The green and yellow earth 'E' should be connected to the terminal marked with the following symbol '⊕'.



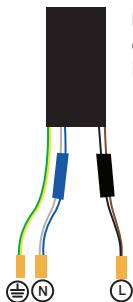


The appliance may be connected to the mains supply only by a registered competent person.

The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.



If the mains lead is damaged, it must be replaced by a qualified person (mains cable must not be longer than 2m for safety reasons). It should be routed away from the appliance and not trapped between the appliance and the wall.







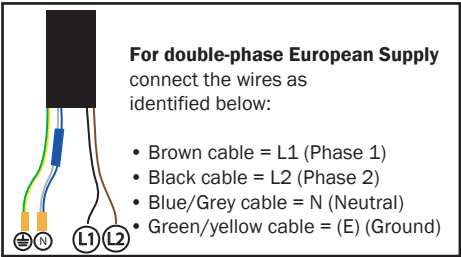
For single-phase 220v - 240v UK

connect the wires as
identified below:

- Brown/Black cables = L (Live)
- Blue/Grey cables = N (Neutral)
- Green/Yellow cables = (E) (Earth)

Electrical connections double phase European Supply

-  The appliance may be connected to the mains supply only by a registered competent person. The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.
-  If the mains lead is damaged, it must be replaced by a qualified person (mains cable must not be longer than 2m for safety reasons). It should be routed away from the appliance and not trapped between the appliance and the wall.
-  **The appliance may be connected to the mains supply only by a competent person.**
-  **IMPORTANT: Ensure that the electricity supply is switched off before connecting. Your hob is intended for permanent installation.**



NOTE: FOR DOUBLE Phase Supply, Remove FERRULE FROM L1 and L2 + Seperate accordingly.

Technical data

Outer Dimensions	
Width	580mm
Depth	510mm
Height	55mm
Cutout Dimensions	
Width	560mm (+2)
Depth	490mm (+2)
Cook Zones	
Rear Left	Ø180-1800/3000W
Front Left	Ø180-1800/3000W
Front Right	Ø180-1800/3000W
Rear Right	Ø180-1800/3000W
Voltage/Frequency	
Total Input Power	7200W
Fuse	32A/ 16Ax 2
Supply Voltage	1N ~220-240 V/2N ~380-415 V; 50 Hz
Cable Type	H05V2V2 1.5mm ² , 5 core (Max 2m) or eqv.

Troubleshooting

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> **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 plugged into the (grounded) socket. >>> **Check the connection.**
- If the display does not light up when you switch the hob on again. >>> **Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.**
- Overheat protection is active. >>> **Allow your hob to cool down.**
- The cooking pot is not suitable. >>> **Check your pot.**

"" symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> **Check if there is a pot on the cooking zone.**
- Your pot is not compatible with induction cooking. >>> **Check if your cooking pot is compatible with induction hob.**
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> **Choose a pot wide enough and center the pot on the cooking zone properly.**
- Cooking pot or cooking zone is overheated. >>> **Allow them to cool down.**

Selected cooking zone suddenly turns off during operation.

- Cooking time for the selected cooking zone may be over. >>> **You may set a new cooking time or finish cooking.**
- Overheat protection is active. >>> **Allow your hob to cool down.**
- An object may be covering the touch control panel. >>> **Remove the object on the panel.**

The pot does not get warm even if the cooking zone is on.

- Your pot is not compatible with induction cooking. >>> **Check if your cooking pot is compatible with induction hob.**
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> **Choose a pot wide enough and center the pot on the cooking zone properly.**

Water drops 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.**

Cooling fan continues operating although the hob is turned off

- **This is not a fault. Cooling fan will continue operating until the electronics in the hob cools down to a suitable temperature.**

Touch control does not respond.

- Sensor is not calibrated correctly. >>> **Disconnect the appliance at the circuit breaker, wait 20 seconds and reconnect it (sensors will auto calibrate).**

Condensation forms on hob and surrounding surface.

- We advise the use of lids on pans to reduce the amount of steam released and condensation produced >>> **This is not a product fault.**

Your guarantee

Product Guarantee Details (UK only)

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

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

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

What to do if you need to report a problem-

Please ensure you have ready:

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

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

Or

Call the LAMONA Service Line on 0344 460 0006

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

Where to find the model and serial number on your machine.	On the base of the hob
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Product serial number
(Place sticker here)

LAMONA
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