

# LAMONA

at the heart of the kitchen

## Induction Hob

LAM1804



## User Instructions

ISSUE v1.0 160224

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my appliance

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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**

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# Welcome

Dear Customer

Congratulations on your choice of a **Lamona** induction hob.

- This **Lamona** appliance complies with all current local and national safety requirements. However, inappropriate use could lead to personal injury and damage to property.
- Please read these instructions carefully before using your appliance. They contain important information on safety, use and maintenance. This prevents both personal injury and damage to the appliance.
- It is important that the **Installation Instructions** supplied with this **Lamona** appliance are followed carefully.
- 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 the Lamona Service Line (see guarantee for contact details).

**This appliance is intended to be used in household and similar domestic applications, see guarantee page for definition of domestic use\*.**

Throughout this manual the following symbols are used.

	Warning for serious injury or death risk.		Warning for risk of fire / flammable materials.
	Warning for electric shock.		Warning for injury or property damage risk.
	Hot surface, risk of serious burning or scalding.		Information or useful hints and tips.

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## Warnings



This **Lamona** induction hob complies with all relevant local and national safety requirements. However improper use may result in personal injury and material damage.

Before using this induction hob, carefully read and follow the operating and installation instructions. They contain crucial information on safety, installation, usage and maintenance, which will help prevent both personal injury and hob damage.

**Lamona** expressly and strongly advises that you thoroughly read and adhere to the instructions in the installation instructions. **Lamona** cannot be held responsible for any injury or damage resulting from non-compliance with these instructions. Please keep the user and installation instructions in a safe place for future reference.

## Installation and repairs

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- For technical safety; installation, maintenance and repairs should only be carried out by a suitably qualified, authorised technician in accordance with the installation instructions and local regulations. Failure to do so may void the guarantee. Use only Lamona service technicians for warranty repairs.
- The hob must be correctly connected to an earthed mains electricity supply in accordance with the installation instructions.
- The manufacturer shall not be held responsible for damages arising from incorrect installation or maintenance. This will void the guarantee. Use only genuine Lamona replacement parts.

## Correct Application

This **Lamona** induction hob is intended for built-in domestic kitchen use and similar environments. Outdoor use is strictly prohibited. Its primary purpose is to cook food and keep it warm.

- Commercial use of this appliance will void the guarantee. Any other use is not supported by the manufacturer and could be dangerous. The manufacturer shall not be held liable for any damage caused by improper use
- This hob is not intended for use by people with reduced physical, sensory or mental capabilities unless they have received proper supervision and instruction from someone responsible for their safety.
- Do not use this appliance as a heater to warm a room.

## Safety Instructions

### Before First Use

- Make sure that you have removed all packaging, wrappings, stickers and any protective film from the appliance.
- We recommend that you clean the induction hob surface before using it for the first time.
- **Inspect the hob before use.** Do not operate the product if the appliance or power cable is damaged. Call the Lamona Service Line (see guarantee).



### Safety with Children

- Use the child lock feature to prevent children or pets from activating any of the 'touch keys'.
- Children under 8 years of age must be kept away from the hob unless they are constantly supervised.
- Children over 8 years of age may use the hob without supervision if its operation has been clearly explained to them, and they are able to use it safely. They must be able to understand and recognise the possible dangers caused by incorrect operation.
- Do not place items of interest to children (e.g. toys) above the hob. Children climbing onto the hob could be seriously injured.
- Children must not be allowed to clean the induction hob unsupervised.
- Please supervise children in the vicinity of the hob and do not let them play with it.

- The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of scalds /burns.
- **Danger of burns:** Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise, they could be tempted into climbing onto the appliance with the risk of burning themselves. Ensure saucepan handles stay out of the reach of children.
- **Risk of burning and scalding.** Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- **Danger of suffocation!** While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

### Hob Environment and Ventilation

- The hob must not be used in a non-stationary location or behind a closed cabinet door while in use, as heat and moisture can build up, leading to potential damage. Never open the appliance casing.
- Keep all ventilation slots beneath the hob clear or obstruction as this may cause damage or failure of the appliance. Sufficient supply of inlet air must be provided as shown in the installation instructions.
- Always make sure that the room climate is normal and comfortable (45 - 60% humidity).

## Safety Instructions (Continued)



### Safety During Cooking

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- Never use the appliance when your judgement or coordination is impaired by the use of alcohol and/or drugs.
- Do not use pans with jagged edges or drag pans across cooking zones; this can scratch the glass.
- Never try to extinguish a fire with water; switch off the appliance and cover the flame with a lid.
- **Risk of burns:** During use, accessible parts of this appliance will become hot enough to cause burns.
- **Risk of burns:** Do not let any part of your body, clothing or any items other than suitable cookware contact the ceramic glass until the surface is cool.
- Use appropriate cookware. Ensure pots and pans are placed correctly on the cooking zones.
- Never allow the induction hob to operate unattended. Spillovers can ignite. High hob power settings rapidly achieve very high temperatures.
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pans dry as there is a risk of the pans overheating!
- Do not rely on the pan detection feature to turn off the cooking zones when you remove a pan, Check the zone is off after cooking.
- The hob must not be used when pyrolysis operation is taking place in a built-in oven below the hob.
- Do not leave the hob unattended during deep-fat frying. The hob gets hot and remains hot after use. A residual heat warning "H" is shown to warn of the hot surface.
- Flambéing is not permitted. Constant supervision is essential when deep fat frying.
- Do not place empty pots and pans on cooking zones which have been switched ON.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the cookware and to the hob for which no liability will be assumed.
- Take care when using other wired electrical kitchen appliances e.g. Mixer. Power cables must not come into contact with hot cooking zones.
- Do not put aluminium foil or plastic onto the cooking zones. Keep everything that could melt, e.g. plastics, and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the hob (when it is still hot) in order to avoid damage to the appliance.
- **Risk of burns:** Metal items (knives, forks, spoons etc.) must never be placed on the induction hob surface as they may become very hot.
- **Risk of burns:** Handles of saucepans may become hot to touch. Check that handles do not overhang other cooking zones that are on.
- **Risk of burns:** Metal items worn on your body may become hot in the immediate vicinity of the induction hob. This risk does not apply to objects made from gold or silver (e.g. rings).
- **Risk of fire:** No combustible material or products should be placed on this appliance at any time.
- Do not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Overheated fats and oils may spontaneously ignite, do not leave unattended. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Switch the hob OFF and then carefully cover the flame with a lid or a extinguisher blanket.
- Do not leave the hob unattended when boiling or flash frying.
- Never use the hob to heat-up unopened tins of food or packaging made of material compounds. Process of induction may cause them to burst!
- If food boils over onto the touch keys; power down the hob using the OFF key. Never put anything (pans, tea towels etc.) onto the touch keys.
- Do not cover the touch keys with hot pots or pans, this will cause the appliance to switch OFF automatically.
- Place the pan as close to the centre of a cooking zone as possible.

## Safety Instructions (Continued)

### Safety After Cooking

- Make sure that each cooking zone is turned off by selecting each zone and setting it to level 0.
- Switch the hob off using the ON/OFF touch key.
- If you forget to switch off a cooking zone after removing the pan, the Auto Shutdown feature should turn off the cooking zone automatically. **You should do not rely on this.** See page 26.
- If the hob is unresponsive and cannot be switched OFF due to a defect with the touch keys, immediately disconnect or isolate the hob from the mains electricity supply and call the LAMONA Service Line.

### General Safety

- Whenever possible, use the back cooking zones for large pans so that the touch keys are not heated up too much.
- Do not use the hob as a work surface, or place anything on the control panel.
- **Risk of fire:** Never store items on the hob, it must never be used for storage.
- The glass ceramic surface of the hob is extremely robust. You should however, avoid dropping hard and heavy objects onto it. Sharp objects which fall onto the hob may crack the surface.
- **Do not cook on a broken or cracked hob surface.** There is a risk of electric shock if the glass hob develops fractures, cracks, tears or damage of any other kind. Immediately switch OFF the appliance. Disconnect from the mains supply immediately and call the LAMONA Service Line.
- Only use hob guards designed for use with this appliance. The use of inappropriate guards can cause damage and accidents.

### Electrical Safety

- If it is necessary to remove power from the appliance to prevent damage, switch off the appliance using the control panel and disconnect it from the electrical supply via the building's fuse box / consumer box / circuit breaker.
- For your own safety **do not** allow anyone, other than a qualified service technician to install, service or repair this appliance.
- If the mains cable is damaged, it must be replaced by the manufacturer, LAMONA Service Agent or by a qualified person to avoid danger.

### Cleaning

- The hob should be switched off at the wall before any cleaning is carried out.
- Do not use scourers or any other harsh abrasive cleaning agents, these can scratch the ceramic glass surface.
- Never clean the induction hob with a steam cleaner or similar appliance as steam can reach electrical components and cause damage.
- Never wash the appliance with excessive amounts of water as there is a risk of electric shock.
- **Fire hazard:** If fitted with a grease filter, clean regularly. A filter that is heavily saturated with fat could ignite.
- Keep the 'touch keys' clean as the hob may consider dirt to be finger contact.

### Problem Solving

- Do not carry out any repairs or modifications on this induction hob. You may however, remedy some problems that do not require any repairs or modifications. See "Problem Solving", page 27.

**By following these safety instructions, you can ensure safe and proper use of your Lamona induction hob, reducing the risk of accidents and injuries, especially involving children.**

## Waste Regulation and Caring for the Environment

### Disposal of Old Product - WEEE Directive Compliance:

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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.

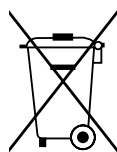
### Disposal of Old Appliance - Caring for the Environment:

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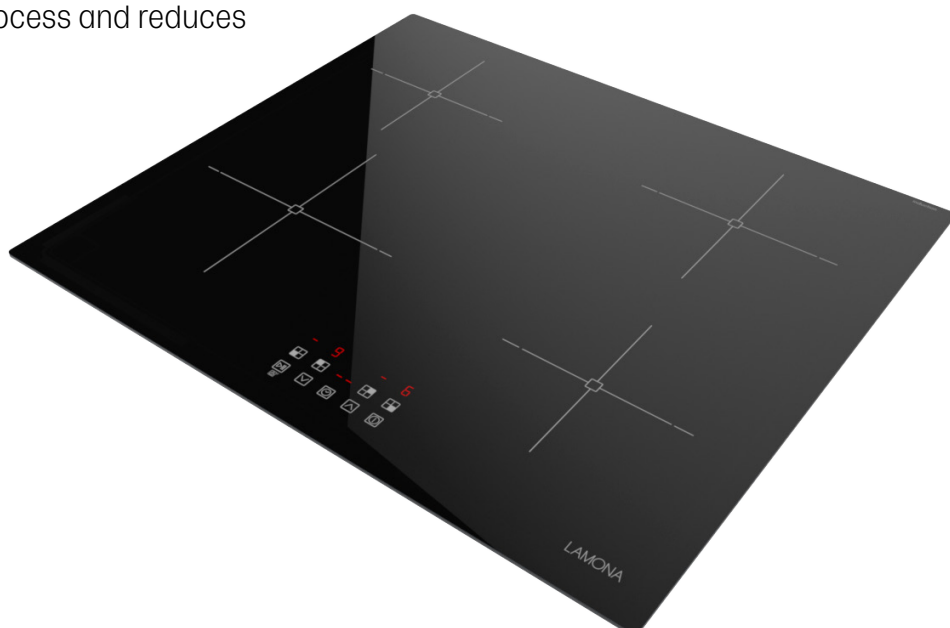
Electrical and electronic appliances often contain valuable materials and specific components that could be hazardous to human health and the environment if disposed of with household waste or handled incorrectly.

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.

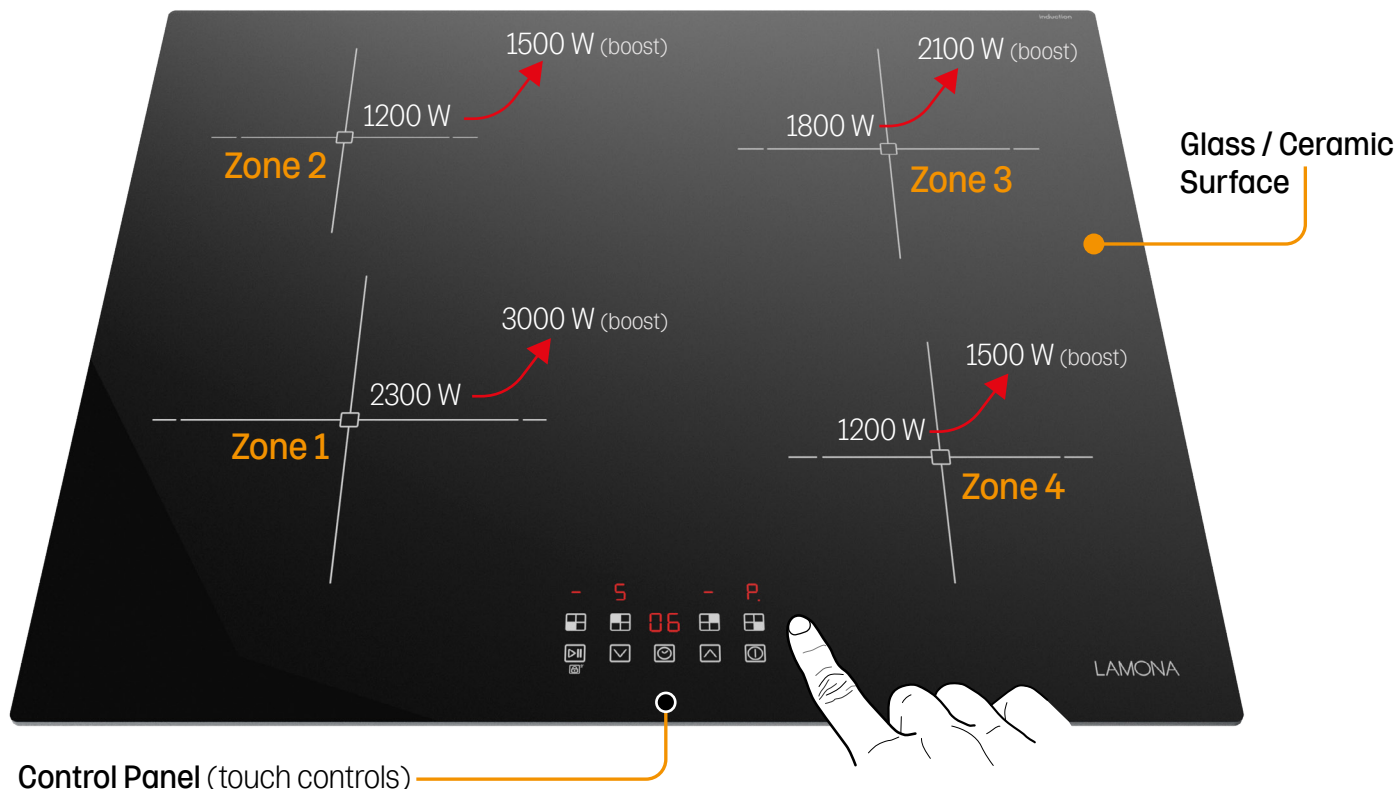




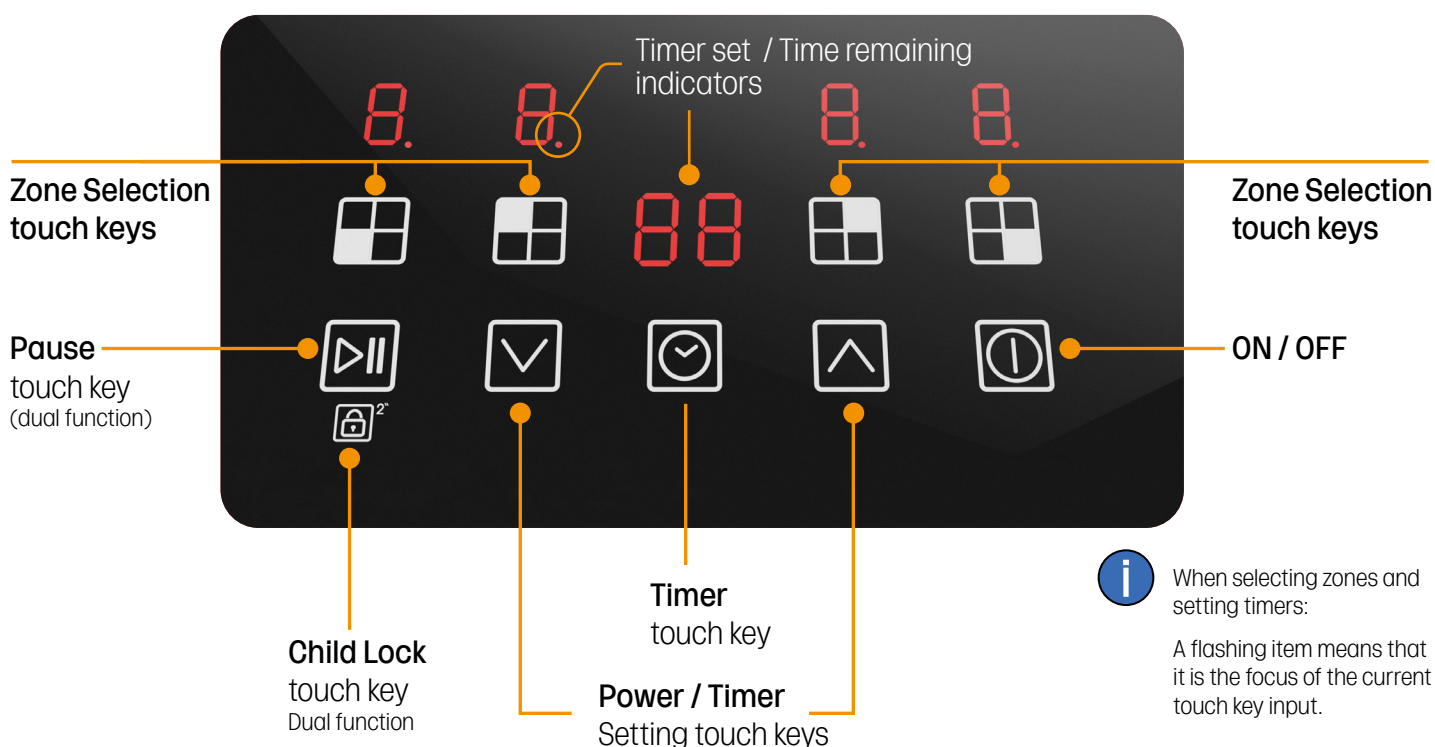
## LAM1804 Hob Overview

Your hob features induction heating, micro-computerised control, and multi-power selection features, giving you precise and consistent cooking at the touch of a button.

The smooth and flat surface is easy to clean and maintain and the hob is safe and highly reliable. Functions include, child lock, Minute Minder and Zone Cut Off Timer and full zone power control including zone boost. The pan detection feature ensures safety and peace of mind.



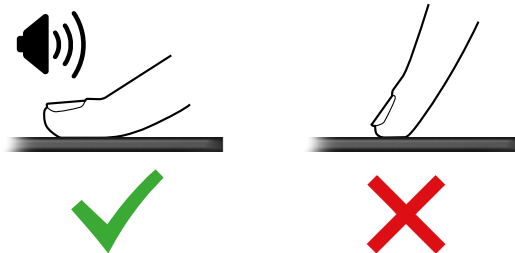
### Control Panel



## Using the touch controls

Ensure that the hob touch controls are clean and dry. Check there are no objects e.g. utensils or plates etc. covering them. Even a thin film of water will make the controls difficult to operate.


- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not your finger tip.
- Each time a touch is registered, you will hear a beep.



## Choosing the right cookware

Pans that say they are compatible with an induction hob are not necessarily the best available. Choosing the right pan is key. A good pan will be easily detected by the induction hob, allowing its contents to be heated quickly while ensuring the hob is quiet during use. See page 14, Suitable Cookware Tests..

### Preferred

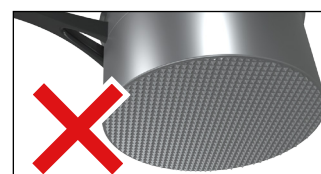
- The induction symbol  will indicate the cookware is suitable for an induction hob.
- Choose cookware with a large diameter with a smooth base, similar to the actual pan diameter. The base size should match the intended cooking zone.
- Heavy pans are usually a good indication that the pans contain a high content of stainless steel and will be easily detected by the induction hob.
- Choose pans with a magnetic base and specifically marked for induction cooking.
- Choose pans with a flat stainless steel base, with minimal or no engraving patterns on the base.
- Good 'non-stick' induction pans are available and will have thick, flat, stainless steel bases.



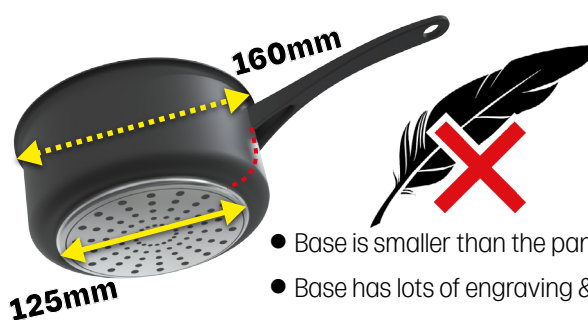
- Flat stainless steel base.
- Base that is as wide as the pan.
- No patterns or engraving.
- Heavy pans (more stainless steel).
- Base with low curvature.
- Base that is attractive to magnets

### Not recommended

- Cookware with a base that is smaller than the pan itself.
- Pans with jagged edges or rounded bases.
- Pans with lots of engraving and patterns on the base. This will reduce the amount of stainless steel in contact with the induction hob. The pan might not be detected on some cooking zones.
- Light-weight pans tend to be made of aluminium and will have either a coating or insert of stainless steel on the base.



These inserts can often be too small or thin to have enough stainless steel content to allow the pan to be detected by the induction hob.



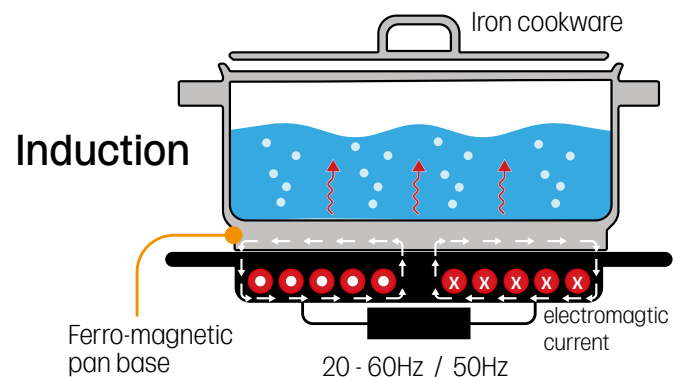
- Base is smaller than the pan itself.
- Base has lots of engraving & patterns.
- Pan is lightweight.
- Low stainless steel content.

## How does it work?

### Induction Hob Technology

Your **Lamona** hob is equipped with an induction coil underneath the ceramic glass.

- This generates electromagnetic vibrations that penetrate the glass ceramic surface and induces this heat-generating current into the pan.
- Cookware therefore cannot be made from glass, wood, porcelain or earthenware.








Heat is NOT transferred from a heating element through the glass to the pan into the food being cooked; instead the heat is generated directly within the cookware by means of induction currents. The glass may become hot due to heating from the pan.

## Induction hob noise

Noises made by induction hobs can come from different causes. The hob itself will make some noises like hums and buzzes. The cookware and the built-in cooling fans may also be add to the noise.

### If you can hear...

- **Cracking:** Materials in your cookware are expanding. 
- **High pitched whistling:** You are using a high-power level on your hob 
- **Buzzing:** Energy is transferring from your hob to your cookware. 
- **Clicking:** Your hob is switching between electrical components. 
- **Humming:** Your hob is cooling using its internal fans. 

### How loud does it sound?



As loud as an average laptop



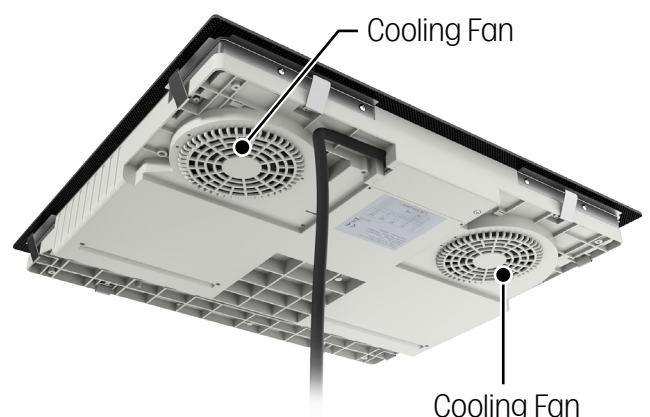
As loud as a gas hob



Not as loud as a cooker hood



Not as loud as a washing machine

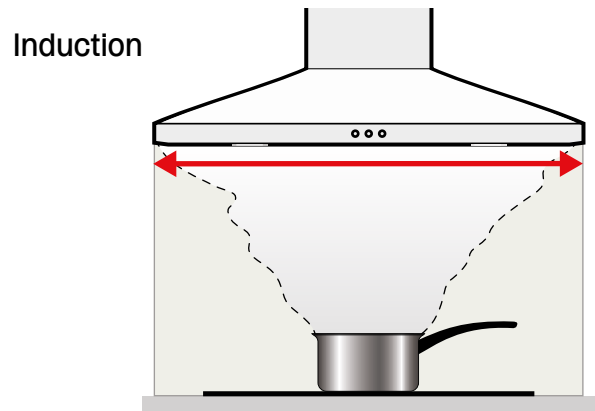
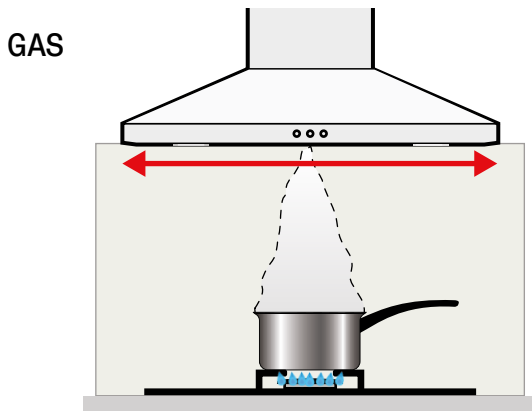


When using the correct pans, these noises are not very loud and are normal. Your hob is working correctly.

## Condensation

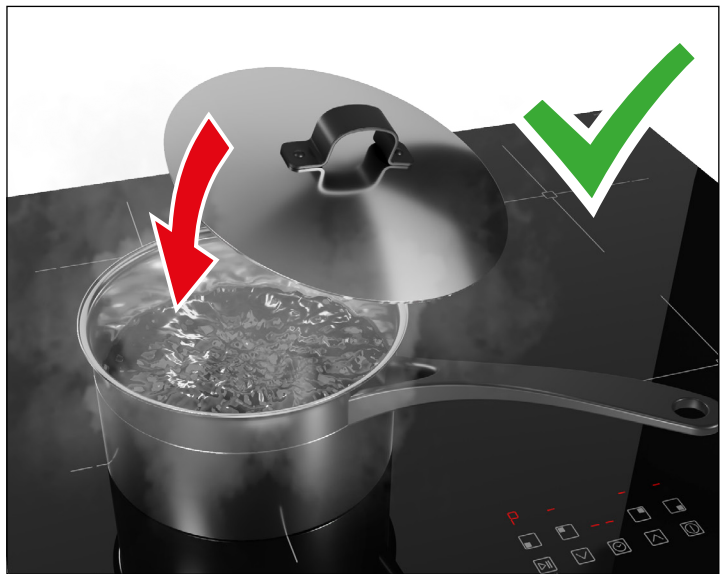


When cooking using a large amount of water, significant vapour and steam can be produced very quickly. This may condense onto cold metallic surfaces and splash backs if tiled or glazed. This is especially prevalent when using an induction hob. Energy efficient technology means that no heat is lost to surround surfaces.

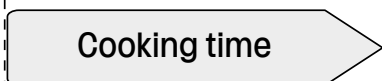



## Tips for minimising condensation

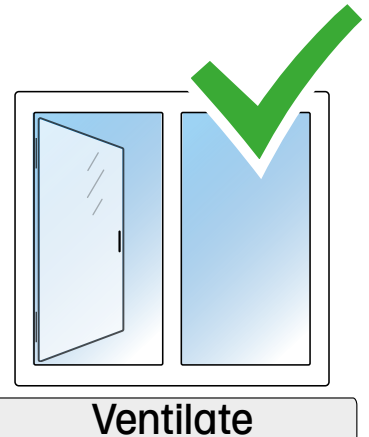
- Use lids to stop moisture from escaping.
- Switch your cooking hood on 5 minutes before starting to cook and let it run for at least 5 minutes after cooking has finished.
- Ensure that there is adequate ventilation during and after cooking. e.g. open a window.
- Use your cooker hood on a lower speed setting when boiling.
- Use the hob on a lower heat setting when boiling.
- If condensation forms, wipe down affected surfaces as required.



 **Switch ON**  
**5 Mins.**  
(before cooking)



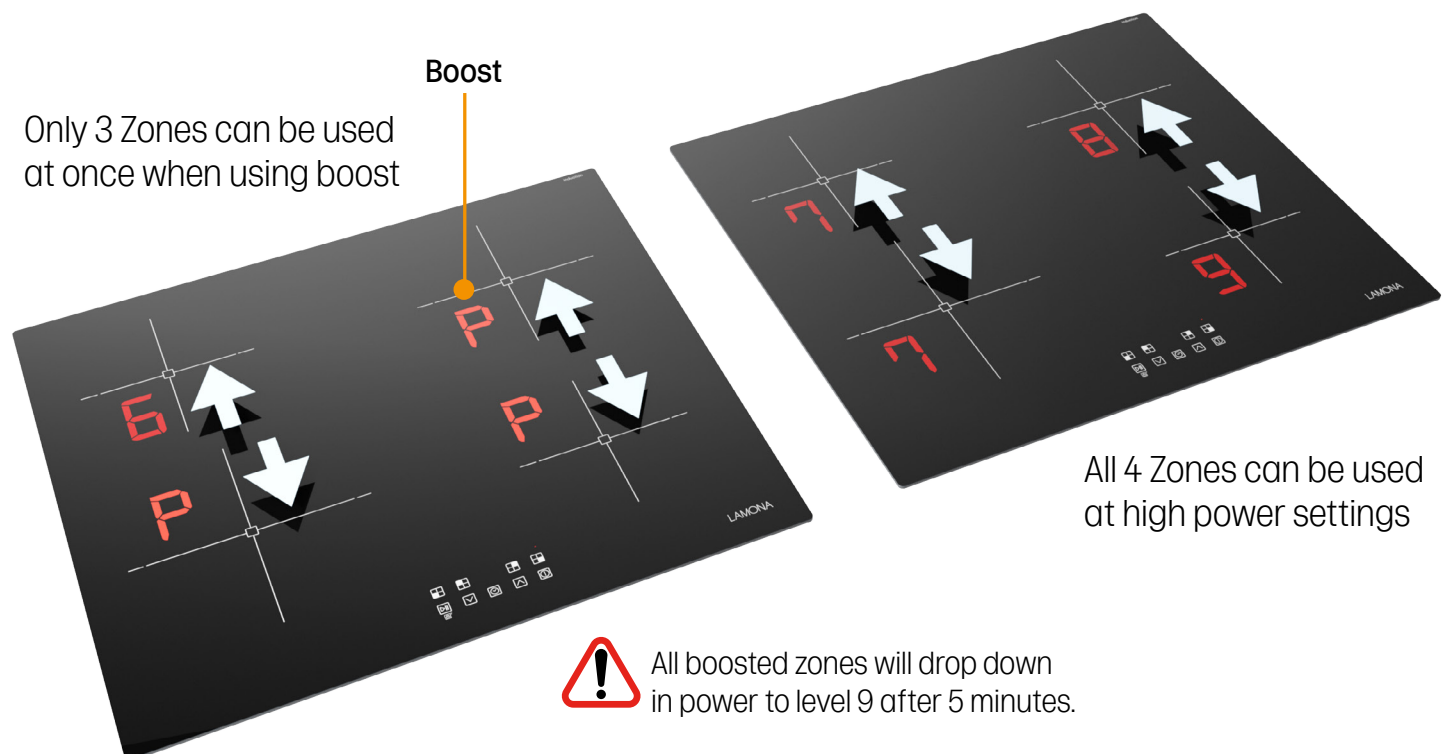
 **Switch OFF**  
**5 Mins.**  
(after cooking)



## Power Management - What does it mean?

Induction hobs use a lot of electrical power. Power management reduces or shares zone power output so that the internal components of the hob are not overworked, preventing them from overheating.

- Often, power management occurs when a pan with a low iron (ferro-magnetic) content is used. Please see page 14, "Suitable Cookware Tests".
- In order to induce sufficient power into such a pan, the hob must deliver a higher power load than normal to that pan zone. The hob detects this and adjusts the power down to avoid overload and damage.
- Power sharing ensures delivery of the maximum power level possible for the pan being used.
- On a standard four-zone hob, the two right-hand heating zones are linked (they share power) and the two left-hand ones are linked, they also share power.



### With the correct cookware and ventilation used:

- All 4 zones can be used at high power levels at once (7,8,9). Boost, **P** can only be used on 3 Zones simultaneously.
- **When cooking for extended times:**

Zones may cycle between a lower and higher power setting, sharing power with the other zone on that side. See page 14, "Power Cycling".

## Power Cycling



**PWM Control at Low/Medium Settings:** Induction hobs use pulse-width modulation (PWM) to adjust power output by rapidly cycling the power on and off, particularly at low and medium power settings on all zones.

**Temperature Regulation:** PWM enables precise temperature control at these lower settings without continuous high power, similar to the way a ceramic hob adjusts heat output.

**Energy Efficiency:** The pulsing mechanism in induction hobs efficiently manages heat, ensuring consistent temperatures while minimizing energy consumption at low and medium power settings, similar to the controlled heat adjustment in ceramic hobs.

You may see power levels change on the control panel as the power between zones cycle. This is perfectly normal, your hob is working correctly.

## Suitable Cookware Tests

Check suitability by doing one of the following tests.

- 1 Place a magnet at the base of the pan. If it is attracted, the pan is suitable for induction.



- 2 Put some water in the pan to be checked: Follow the steps on page 18, "Selecting a zone and setting power" to select a zone and set a power level.

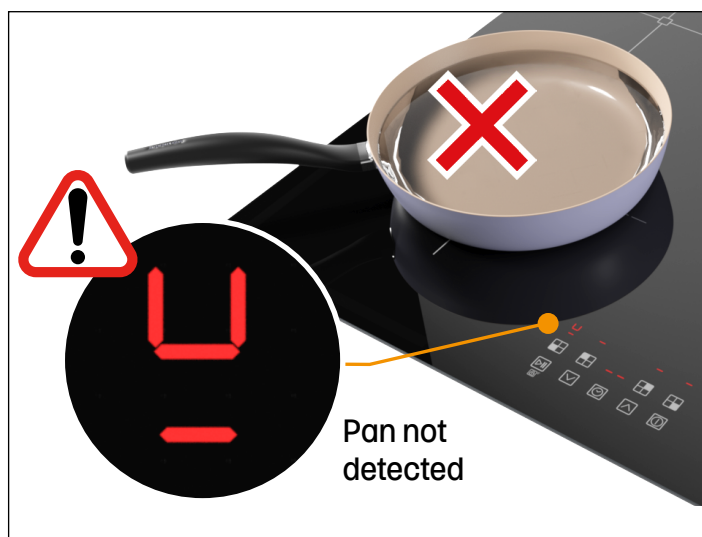
- If the pan is suitable, will NOT flash.
- The water will heat up at the set power level.

**Pans made from the following are not suitable:**

- Pure stainless steel
- Aluminium or Copper (without a magnetic base)
- Glass
- Wood
- Porcelain
- Earthenware



Minimum pan base diameter		
Zone	Size	Minimum pan base
1	210mm	160mm
2	160mm	120mm
3	180mm	140mm
4	160mm	120mm



## Cleaning and Care

### Removing light marks, finger prints and food stains (non-sugary spillovers)

Always clean the entire hob when it has become soiled. We recommend doing this after each use.

Clean the hob thoroughly once a week.

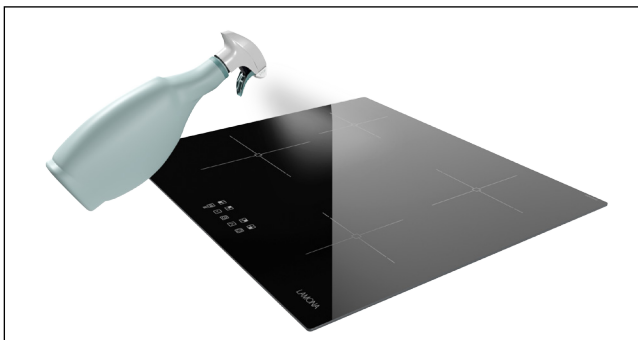
- 1** Switch off the hob at the control panel and then at the mains.



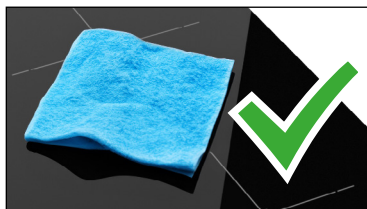
- !** Let the surface cool down before you begin cleaning:

- i** When the power to the hob is switched off, there will not be a hot surface warning indication, however the surface may still be hot. Take extreme care.

- 2** Apply a suitable hob cleaner while the glass is still warm (but not hot).



- 3** Rinse and wipe dry with a soft, clean cloth / paper towel



- Take care not to switch the hob ON when wiping over the ON/OFF touch key.

- !** Never leave cleaning residue on the hob. The glass may become permanently stained if this is left and/or heated.

- 4** When cleaning is complete, switch the appliance on at the mains, then use the ON/OFF touch key to switch the hob ON.



### Never use any of the following for cleaning your hob!

Steam cleaners or any other similar device.

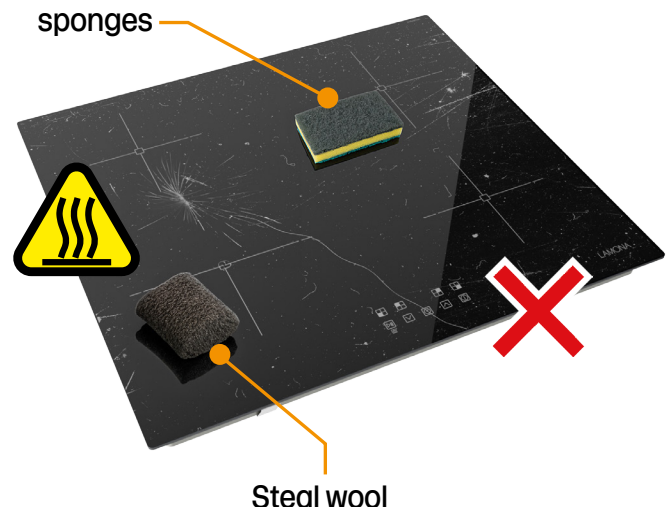


Harsh or abrasive cleaning agents.

Saucepan cleaners  
Rust removers  
Stain removers





Heavy duty scourers or sponges



Steel wool

- !** Always check the packaging to see if your cleaner or scourer is suitable to use.

## Boil-overs, melts and hot sugary spills

-  Melts and sugary food spillovers should be removed immediately. If left to cool, they may be difficult to remove and may permanently damage the glass surface.
-  **WARNING:** These types of stains require removal when the cooking zones are still hot. Take extreme care. There is a risk of scalding and burning.




Fish slice




Palette knife

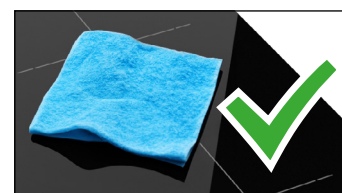
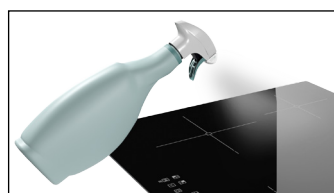
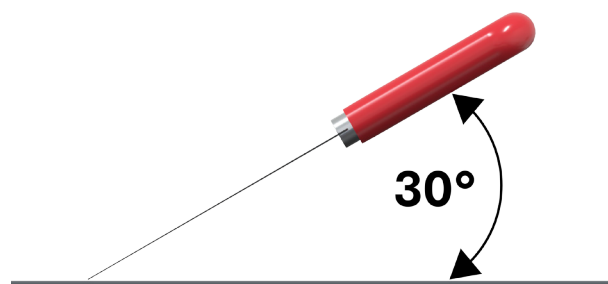


Razer blade scraper

-  **Blades are extremely sharp.**
- Take extreme care.
- Keep out of the reach of children.


Use one or more of the knives or utensils shown above to remove the melt / spillage. Only use items suitable for use on ceramic glass hobs.

- 1** Switch off the hob OFF at the control panel and then at the mains. 
- 2** Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob surface.
- 3** Clean the soiling / spill (from the cool area of the hob) with a dish cloth or paper towel. Following the steps 2 - 4 from the previous section.



## Spillovers on the touch controls

The hob may become unresponsive, beep and turn itself off when there is liquid on the touch keys.

- 1** Switch the hob OFF at the control panel and then at the mains. 
- 2** Soak up the spill. Wipe the touch keys with a clean damp sponge or soft cloth. Wipe the area completely dry with a paper towel.
- 3** Switch the appliance on at the mains, then use the ON/OFF touch key to turn the hob ON.



Liquid on the touch controls will make them unresponsive.



## Operating the Hob

### ⚠ Placing and moving cookware

During the preparation of food, grains of sand or grit might fall onto worktops and your hob, especially when preparing vegetables.

- Make sure that there are no abrasive materials on the hob surface or beneath any pans. The hob's glass surface might be scratched.
- The entire hob surface and the base of all pans should be clean and dry.

Do not drag pans across the surface of the hob even if they are clean. The glass surface might be scratched.

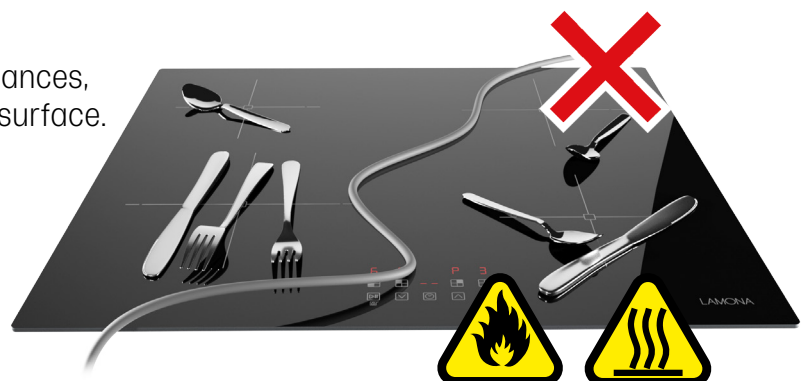


Instead, lift the pan and place it carefully onto a clean and dry zone. ✓



### ⚠ Before Cooking

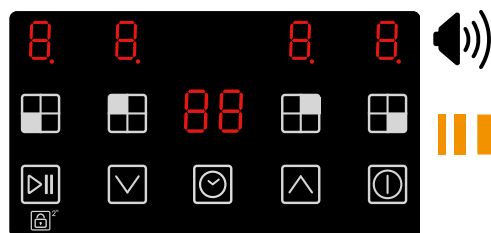
- Check that there is no cutlery or metal utensils on the hob surface, these can become hot.
- Take care when using other kitchen appliances, that cables are not draped over the hob surface. Cables could heat up and catch fire.
- Do not heat empty pans!



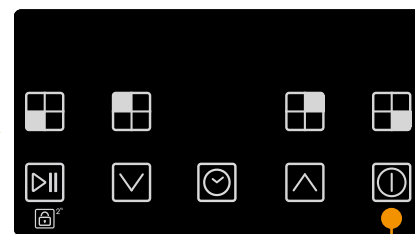
## Switching on the hob

### 1 Switch on at the mains.

All display LEDs light. A single tone sounds, then the hob enters standby mode.



Standby Mode

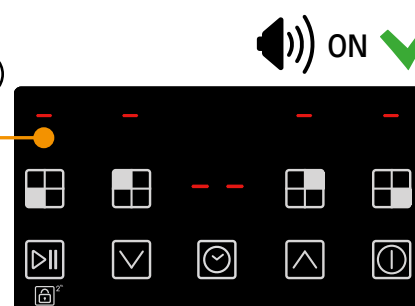


### 2 Touch (ON/OFF) to exit standby

A single tone sounds as the hob turns on.

The red dashes above the zone touch keys shows that power is not yet assigned to any zones.

### 3



## Selecting a zone and setting power

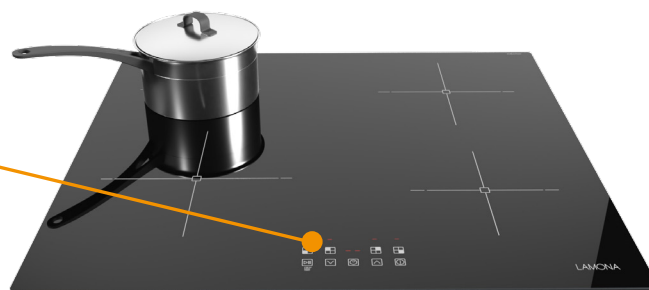
- The heating power of the 4 cooking zones can be set from 0 - 9 and additionally, boost (P).
- The heat setting for each zone can be changed at any time during cooking.
- A high power setting may need to be selected for pans without lids.

### 1 Place a suitable pan on one of the 4 cooking zones. In this example we will use zone 2 to heat the pan at level 9.


### 2 Select the zone by touching the corresponding zone selection key.



Example



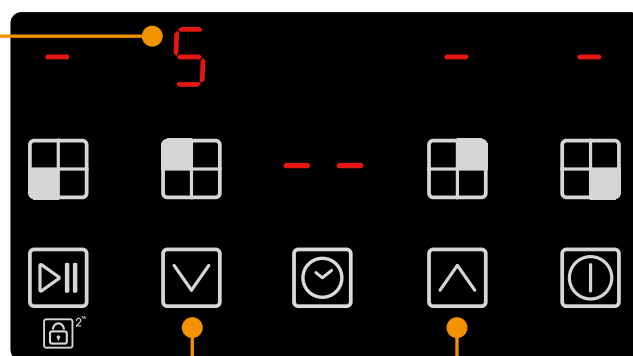
The power setting above the zone flashes and shows level 5, the default setting.

-  You must enter a power level before the display stops flashing, otherwise 5 will be set and you will have to select the zone again to set a different power level.

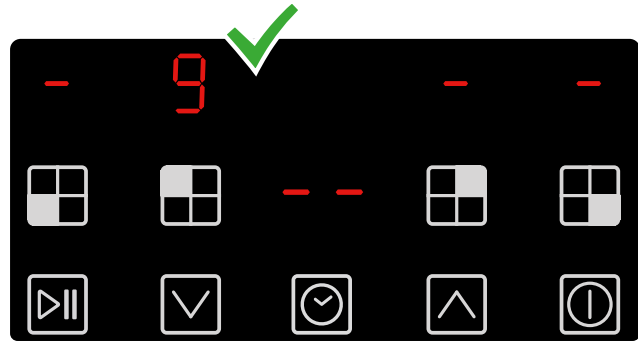
### 3 Set a power level, 1 - 9 or Boost

Use the up and down touch keys.

Press repeatedly to increase or decrease the power level





- ④ Once you have set the power level for the zone, it will stop flashing after 5 seconds. The zone will begin to heat the pan. In this example, power level 9 is set.




## Turning a zone off after cooking

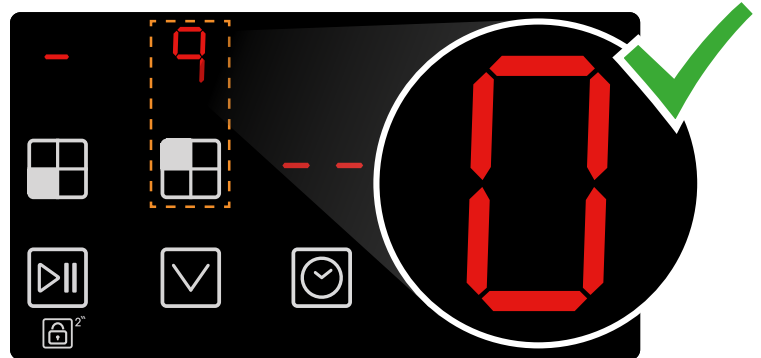
When you have finished cooking, turn the zone off. In this example, zone 2 is used.

- ① Touch  to select zone 2.
- ② Touch  to reduce the power level to 0.

The zone switches off and shows 

If the zone is hot, it will flash.....



(See Residual Heat)




0 flashes for 5 seconds before switching off.

## Pan Detection

This hob is equipped with a pan detection feature.

- If a pan is not detected on a zone within 5 seconds, a graphic of a pan above the hob surface flashes. 
- After 30 seconds the display clears and power is automatically set to OFF. 

 Do not rely on this feature for general use, always switch zones off after use.



## Residual Heat



After use, and even if the hob is switched off, the zone may indicate it is holding some residual heat by flashing "H". The zone will be hot. "H" will flash even if the hob is in standby mode, clearing only when the zone(s) have cooled sufficiently.

Residual heat can be used for melting food or keeping food warm.





**Risk of burns:** When the residual heat indicator goes off, the glass surface may still be hot!

## Boost Function

- The Boost function can be used to provides a zone with maximum possible power. The function will last for 5 minutes before automatically dropping to power level 9.
- After selecting one more zones and setting power to them; Boost is achieved by exceeding power level 9.


### Activate Boost:

① Select a zone touch key, e.g. . The power indication will flash.



② Touch  repeatedly through levels 1 - 9 until the display shows 

After a few seconds the display stops flashing and power is boosted to maximum.

### Cancelling Boost:

① Select a zone that is currently using Boost e.g. .

② Touch  once to cancel Boost.

Power level 9 will be set after 5 seconds, unless you continue to use   touch keys to set a new power level.



### IMPORTANT

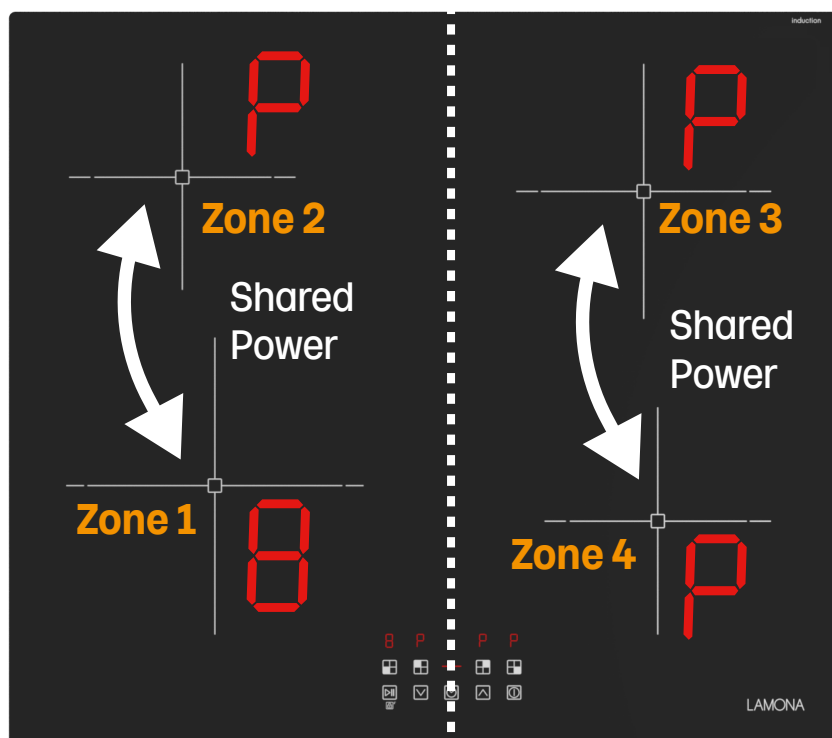
Every zone can be used with the boost function individually.

However, not all zones can be boosted at the same time.

- Zones on the left share power.
- Zones on the right share power.

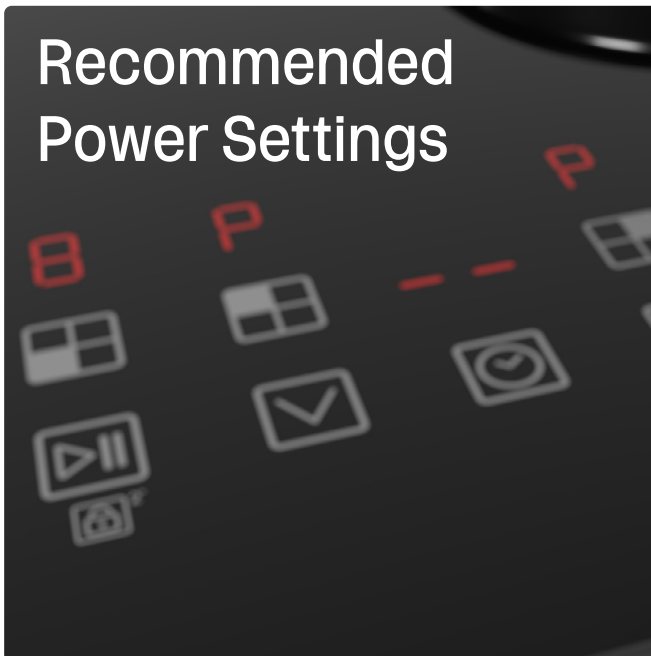
The graphic shows the maximum boost capability and highest power settings for this hob, with all 4 zones operating.

**Note:** Only zone 2 can achieve boost on the left side if both 1 and 2 are operating at maximum.



A maximum of 3 zones can be set to boost at any one time.


## Recommended Power Settings



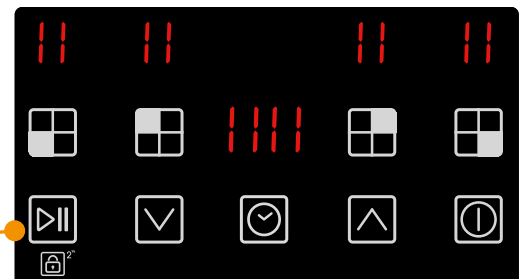
Stir frying • Searing •	<b>9 BOOST</b>	• Bringing soup to the boil
Cooking pasta •	8	• Sauteing
Rapid simmering • Cooking rice •	7 6 5	• Pancakes
Gentle simmering • Slow warming •	4 3 2 1	• Reheating
	<b>0 OFF</b>	• Delicate warming of small amounts of food • Foods that burn easily • Melting of chocolate / butter

## Pause Function


- The Pause function allows you to pause the heating of all zones. It is available only when one or more cooking zones are heating.
- If you do not cancel the pause function within 30 minutes, the hob will automatically switch off.

① Touch  Power to all zones is stopped.

All zones and the timer indicator show the pause symbol.




Paused

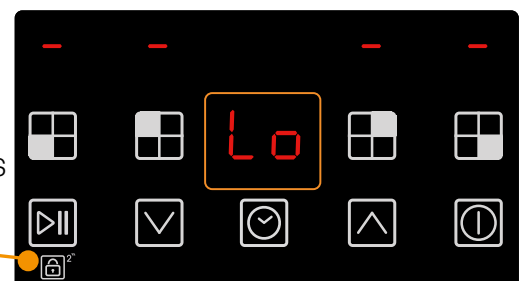
② Touch  again to restore all zones to their previously set power level settings.

## Child Lock

- Use this function to prevent children from operating the hob, or to prevent unintended use.
- When activated, all controls except ON / OFF (in case of emergency) will be disabled, even when switched off at the control panel. "Lo" will remain visible until the hob is unlocked.

### To Lock the control panel:

① Touch and hold  for 2 seconds. The timer indicator shows



### To Unlock the control panel:

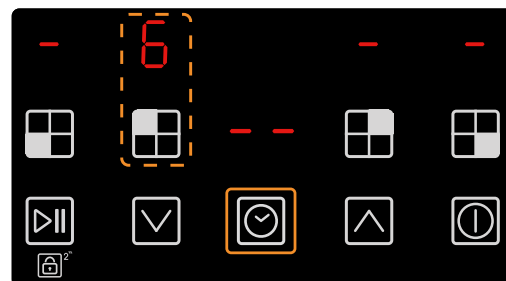
② With the hob switched on, touch and hold  for 2 seconds. The controls are now unlocked.


## Dual Function Timer

TIMER MODES	
<b>Minute Minder Alarm</b>	Simple kitchen timer with 30 second audible alarm (up to 99 minutes).
<b>Zone Cut-Off Timer</b>	Use to turn one or more cooking zones off after a set time (up to 99 minutes).

### Minute Minder Alarm


- 1 Select a zone and set power.  
In this example, it shows zone 2 is selected and its power level set to 6.





- 2 Touch  The timer indicator flashes 00.

- 3 Set a time using   touch keys.


After a few seconds the display will stop flashing, the entry is confirmed and accepted.

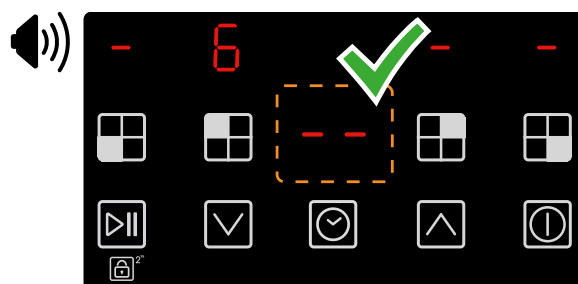
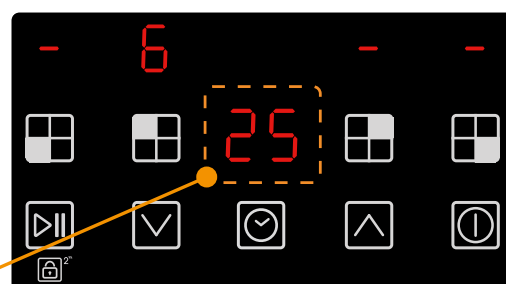
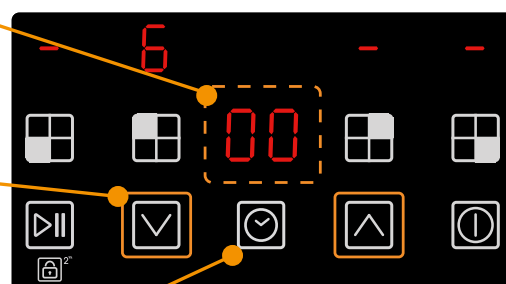
-  You can also use the timer touch key to confirm the timer setting, this is faster than waiting for the display to stop flashing and accept your entry.

- While the timer indicator is flashing; pressing   together, will reset your timer entry to 00.

- **When confirmed, timer starts immediately** and the display shows the countdown in minutes. In this example it shows the timer has been set to 25 minutes. You can change the timer at any time using steps 2 onwards.

- When the timer reaches 0 minutes, the alarm will sound for 30 seconds and the timer indicator will reset to its default state. Any zones operating will continue to heat.

 **Note:** The minute minder is a simple kitchen timer and will not switch off any cooking zones.



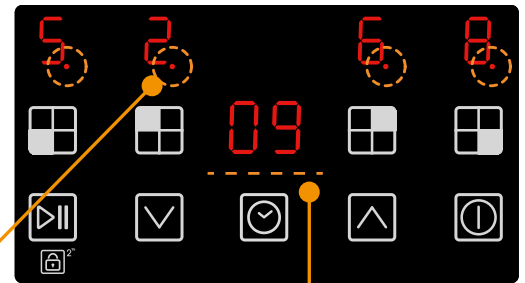
## Cancelling the timer

With a minute minder timer running, press and hold  for 5 seconds. The timer shows 

### Zone Cut-Off Timer ●

**i** This function does not sound an alarm when the timer expires. It switches off the zone(s) to which it has been assigned. A single tone sounds when the timer expires.

- When a Zone Cut-Off Timer is assigned to a zone, a dot will appear next to it.
- If the dot and power setting flashes, the timer for this zone is currently being viewed or changed.



Time set / count down


- **If the timer is not being edited and multiple timers are being used:**

A flashing timer dot indicates that the timer/zone will be the first to expire/cut-off. The next timer to expire will then show a flashing dot.

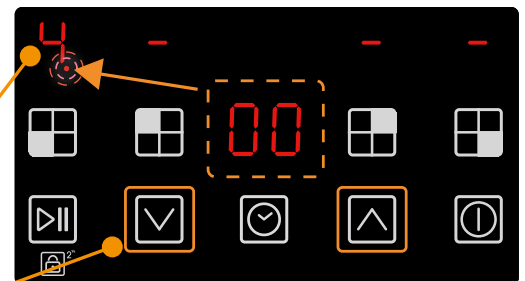
## Setting a cut-off timer for one zone.



- 1 Select the zone and set power for the zone you wish to set a time for.



In this example we will set a zone cut-off timer of 20 minutes for zone 1.

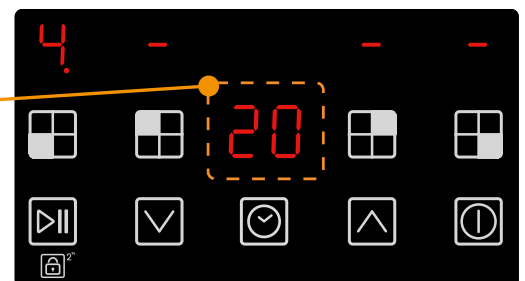
- 2 Touch  while the zone power setting is still flashing.

- A red dot flashes indicating that this zone is in focus.



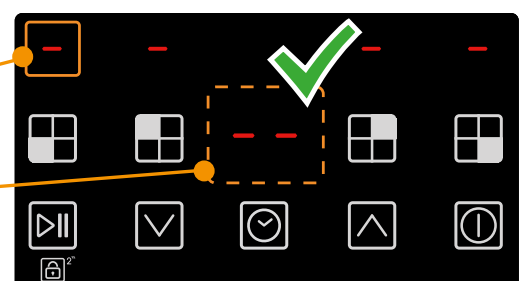
- 3 Set a time (up to 99 minutes) using   e.g. 20 minutes.

- While the timer indicator is flashing; pressing   together, will reset your timer entry to 00.
- **After a few seconds the timer starts.** The display counts down. Change the timer at any time, using step 2 onwards.
- The timer dot ● continues to flash (the timer is active).
- When the time reaches 0 minutes, a single tone sounds, power is cut-off to the assigned zone; the dot disappears.



The timer display resets to its default state.


- All other zones (if in use) will continue to heat as normal.

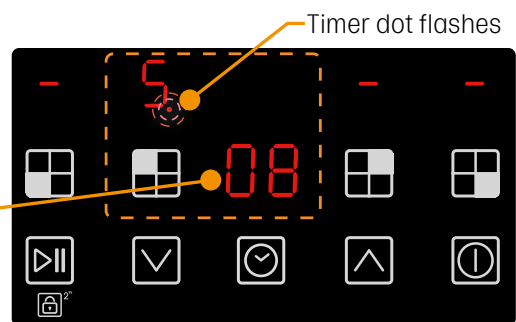


## Setting a cut-off timer for multiple zones.

- Select and set power to the first zone as described in steps 1 - 3 from the previous section: (Setting a cut-off zone timer for one zone), then follow these steps used in this example.

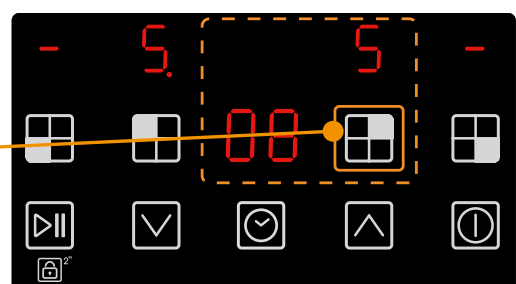
### Example: Setting cut-off timers for Zones 2 and 3

- Zone 2 has already been set to power level 5. 
- A zone cut-off timer of 8 minutes is assigned to it. The timer has started.
- Follow the steps below to set an additional timer for another cooking zone, in this case, zone 3.



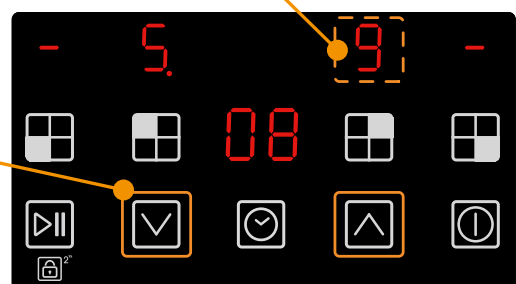
Power level 5 flashes


- 1 Select the second zone (e.g. zone 3).

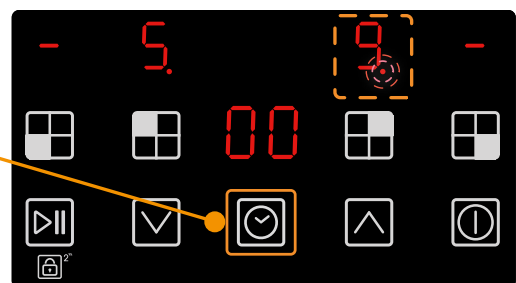


Power level 9 flashes

- 2 Set the power level to 9 using  touch keys.

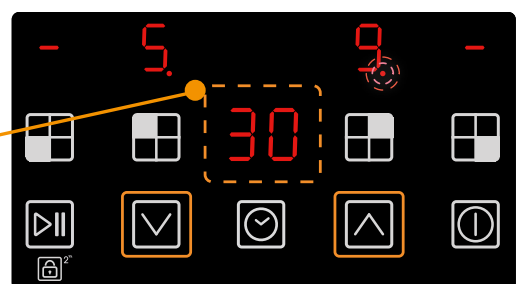


- 3 Before the power level entry stops flashing, touch 



- 4 Use  touch keys to set a timer for 30 minutes.

When the timer indicator display stops flashing, the timer has been set.





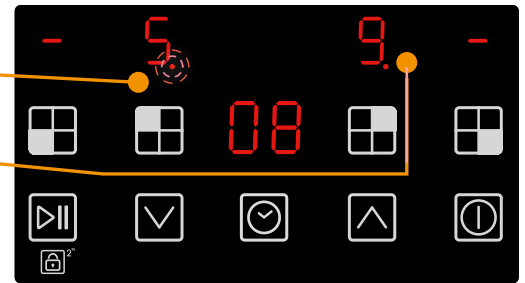
## Setting a cut-off timer for multiple zones (continued).


### Two timers are now running

Zone 2  (8 minutes).

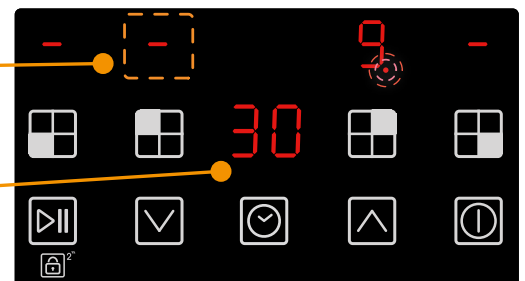
Zone 3  (30 minutes).

- Both zones will have a red dot.
- A flashing dot indicates that the zone has the least time left on its timer to run (zone 2).




 The timer indicator, will show the time remaining for the shortest running timer. In this case Zone 2: (8 minutes).

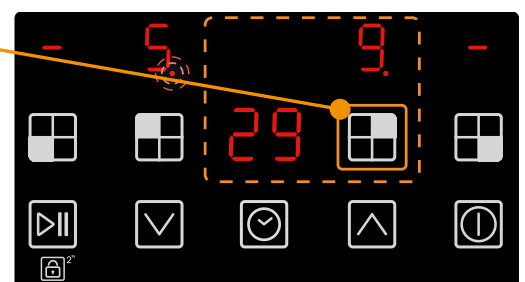
- In this example, when the Zone 2 timer elapses, the zone will stop heating.
- Zone 3 will continue to heat and its timer dot will start to flash. The timer display switches to show the time remaining for this zone.



## Viewing and changing timers already assigned to zones.

**1** Select a zone with a timer assigned to it e.g. zone 3. The time left to run is shown on the timer display. The power level set for the zone and  will flash for 5 seconds.


**2** If you wish to change the power level, you can do this now, before the display stops flashing.



- If you do not make any changes, the timer display reverts back to showing the timer with the least time left to run.
- You can view an assigned timer at any time using the zone selection touch keys.



## Auto Shutdown

 The auto shutdown safety feature is triggered if you forget to switch off a cooking zone. The default shut down times are shown below.

Power Level	1	2	3	4	5	6	7	8	9
Default working time (hour)	8	8	8	4	4	4	2	2	2

## Error codes and technical specifications

Error Codes		
Problem	Reason	Solution
E4 / E5	Temperature sensor failure	Contact Lamona Service Line
E7 / E8	Temperature sensor of the IGBT failure	Please contact the supplier.
E2 / E3	Abnormal supply voltage	Check the mains power supply is working correctly. Power on after the mains power supply is working. If the supply is working correctly and the error persists, switch off at the hob and at the mains. Call Lamona Service Line.
E6 / E9	Bad induction hob heat radiation	Restart the induction hob after it has cooled down.

Technical Specifications	
Model	LAMONA 1804 Induction Hob
Cooking Zones	4 Zones
Supply Voltage	220-240V ~ 50/60Hz.
Installed Electrical Power	7200W
Dimensions (D x W x H)	590mm x 520mm x 58mm
Building-in Dimensions	560mm x 490 mm

## Problem solving



Malfunctions and faults that can occur in daily use can be easily remedied. Time and money will be saved because a service call will not be required

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Possibly causes	Solutions
<b>The induction hob cannot be turned on.</b>	There is no electrical power.	Make sure the hob is connected to the power supply and that it is switched on.
		Check whether there is a power outage in your home or local area.
		If the mains power is working correctly and the problem persists, contact the Lamona Service Line.
<b>The touch keys are unresponsive.</b>	The Child Lock is active.	Turn off the Child Lock. See page 21.
<b>The touch keys are difficult to operate.</b>	There may be a slight film of water over the controls, or you may be using the tip of your finger when using the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
<b>The induction hob glass is being scratched.</b>	You may be using cookware with a rough base.	Use cookware with flat and smooth base. See page 10, "Choosing the right cookware".
	Unsuitable, abrasive scourer or cleaning products being used.	See page 16, Cleaning and Care.
<b>Some pans make cracking or clicking noises.</b>	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
<b>The induction hob makes a low humming noise when used on a high heat setting.</b>	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the power level setting.
<b>Fan noise is coming from the induction hob.</b>	Cooling fans, built into your induction hob have come on to prevent the electronics from overheating. It may continue to run, even after you've turned the induction hob off.	This is normal and needs no action DO NOT switch the power to the induction hob off at the mains while the fan(s) are running.
<b>Pans do not get hot / are not detected by the induction hob.</b>	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware, suitable for induction cooking. See page 10 "Choosing the right cookware".
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly entered on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
<b>The induction hob or cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).</b>	Technical fault.	Please note down the error letter and numbers, switch the power to induction hob OFF at the mains electrical supply.  Contact the Lamona Service Line.
<ul style="list-style-type: none"> <li>• If there is a fault, first try and find a solution to the problem yourself.</li> <li>• If you cannot find a solution to the problem yourself, speak to your local depot.</li> <li>• If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.</li> </ul>		

## 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 your appliance.	On the front face of the hob casing.
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## Notes

## **Notes**

## Notes



Product serial number  
(Place sticker here)

# LAMONA



Product information correct at the time of publication in February 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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