

LAMONA

at the heart of the kitchen

Ceramic Domino Hob

LAM1749



Instructions and Installation

Register 
my appliance

www.howdens.com/appliance-registration

ISSUE v3. 030522



Free 3 year guarantee

Call now¹

Within the UK:

0333 010 0009

Within Republic of Ireland:

01525 5752

Alternatively, visit www.howdens.com/appliance-registration

LAMONA

**3 year guarantee available.
Register your appliance within 90 days²**

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

¹Lines are open Monday to Friday 9am to 5pm. Calls will be charged at your local rate and may be recorded and monitored for training and quality purposes.

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

Register 
my appliance

Welcome

Dear Customer,







Congratulations on your choice of 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.
- Register your appliance to access a digital copy of your user manual for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols

Throughout this manual the following symbols are used.

	Warning for possible hazards to health and property.
	Warning possibility of an electric shock.
	Warning of risk of fire.
	Warning of hot surfaces.
	Important information or useful usage tips.
	Read the user manual.


Contents

1. Before using the hob	5	6. Installation	15
2. Safety	5	General information	15
General	5	Positioning	15
Fire safety advice	7	Protecting the hob cut-out	15
If a pan catches fire	7	Clearances and dimensions	16
Deep-fat frying	7	Before installation	17
If you have an electrical fire	7	Self-adhesive seal	17
3. Environmental instructions	8	Installation above an oven	17
Waste regulation	8	7. Electrical connections	18
Package information	8	8. Technical specifications	20
Future transportation	8	9. Troubleshooting	21
4. Using the hob	9	10. Your guarantee	22
Controls layout	9		
Turning on the hob	9		
Using the hob	9		
Booster	10		
Key lock	11		
Timer	12		
5. Cleaning and maintenance	14		
How to clean your hob	14		



1. 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 (see page 14).

2. 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.
- **Never** use pans smaller than 100mm (4") and larger than 250mm (10").

- **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 misshapen 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 a potential 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 overhanging 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 an 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.

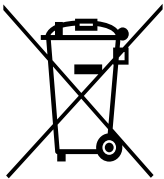
 **If you have an electrical fire in the kitchen**

- 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.

3. Environmental instructions

Waste regulation

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



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

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

Compliance with RoHS Directive:

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

Package information

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

Future transportation

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

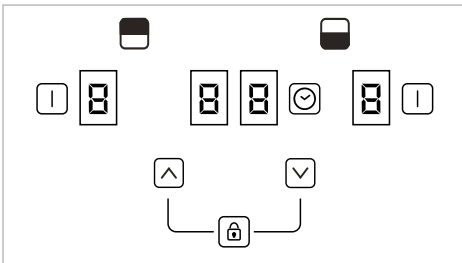


Check the general appearance of your product for any damages that might have occurred during transportation.

4. Using the hob

- ⚠ Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath.
- Switch off the appliance at the supply to prevent an 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.

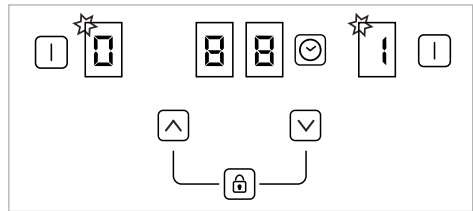
Controls layout



Symbol	Description
	On/Off (Left key for front zone, right key for the rear zone)
	Key lock symbol
	Temperature increasing / decreasing
	Enable / disable timer
	Cooking zone front
	Cooking zone rear
	Cooking zone displays (temperature settings 0-9)
	Timer display (there are 4 LEDs for 4 cooking zones)

Turning on the hob

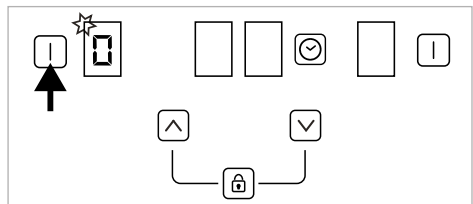
1. When the hob is first powered on the symbol will appear on all zone displays, and an audible alarm will sound.
2. After a few seconds the symbol will disappear and "0" appears on the front display, "1" appears on the rear zone display.





3. After a few seconds all symbols will disappear on the zone display and an audible alarm will sound and return to stand-by mode.

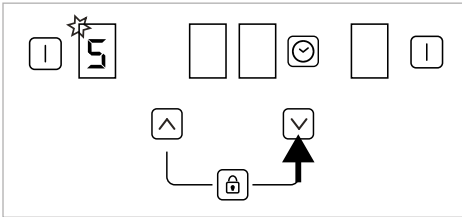
Using the hob

1. On the control panel touch the key on the cooking zone you want to switch on.
 Appears on the cooking display. Cooking zone is ready for use.



The hob will automatically return to stand-by mode if no operation is performed within 10 seconds.


- Adjust the desired temperature level by touching   the keys. It can be set to a level between 1 and 9 or between 9 and 1.




The relevant cooking zone will start to operate at the set temperature level.

Switching off the cooking zone:

An active cooking zone can be switched off in 3 different ways:

- By touching the  key of the cooking zone you want to switch off.
- By dropping the temperature to "0" level; You can switch off the cooking zone.
- By using the switching off function on the timer for the desired cooking zone:**

When the time is over, the timer will switch off the cooking zone linked to it. "0" / "00" values and "t" symbol will appear on all the displays consecutively. When the time is over, and audible alarm will sound. Touch any key on the control panel to silence the alarm.

-  If "H" is on after cooking zone has been switched off, it means that the cooking zone is still hot. Do not touch the cooking zones.

Residual heat indicator

If "H" symbol is flashing on the cooking zone display it means that the hob can still be used to keep a small amount of food warm.




When the electricity is cut-off, the residual heat indicator will not light up and does not warn the user against hot cooking zones.

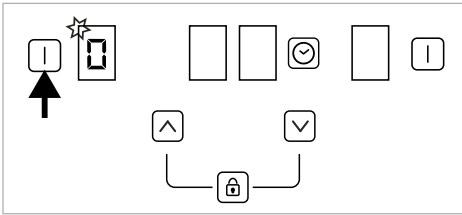
Booster

High power setting (Booster)

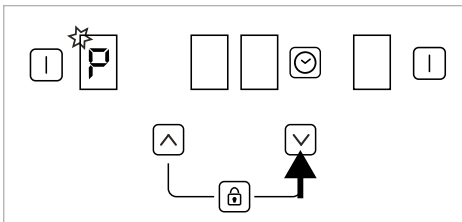
You can use booster function for rapid heating. When booster is activated, the cooking will operate at maximum power for a certain period of time. Booster time depends on the selected temperature level. However, this function is not recommended for cooking a long time. All cooking zones are equipped with the Booster function.

Selecting the high power setting (Booster)

- Switch on the cooking zone you desire by touching  key.



2. Touch the key to set the cooking zone temperature value to “P”.



Selected cooking zone will operate with maximum power “P” symbol will appear on the cooking zone display. Cooking zone will switch itself off when the booster time is up.

Switching off the high power setting (Booster) to early:

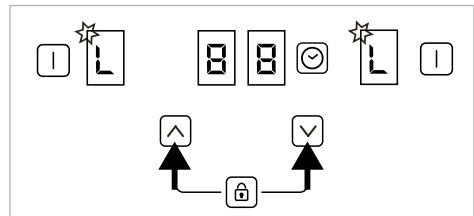
1. Touch the (v) key until the temperature level decreases to “0” to disable the booster function earlier.

Key Lock


You can activate the key lock to avoid changing the functions by mistake when the hob is operating.

Activating the key lock

1. Touch the (^) and (v) keys simultaneously for at least 2 seconds while any of the cooking zones are active.



Only one signal sound will be heard. Key lock function is activated and “L” appears on all cooking zone displays.

 You can activate the key lock in the operation mode only. Only the (I) key will be functional when the key lock is active. When you touch any button “L” will blink on all cooking zones to indicate that the key lock is active. If you switch the hob off when the keys are locked, you must deactivate the key lock in order to be able to switch on the hob again.

Deactivating the key lock

1. Touch the (^) and (v) keys simultaneously for at least 2 seconds. Only one signal sound will be heard. Key lock function is deactivated and “L” disappears on all cooking zones displays.

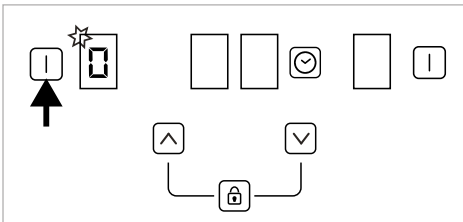
Timer function

This function makes it easier for you to cook. You will not have to watch the hob for the whole cooking period. The cooking zone will be switched off automatically at the end of the time period you have set. The timer value can be selected between 1 and 99 minutes. It is possible for the user to time a cooking zone at any temperature level.

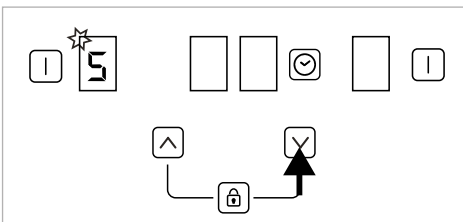
Timer


Activating the timer

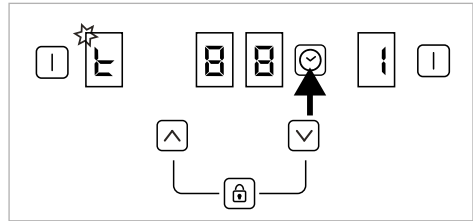
1. Switch on the cooking zone you desire by touching the  key.



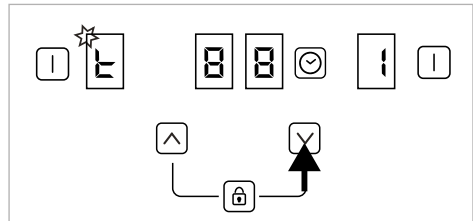
2. Adjust the desired temperature level by touching the  and  keys.



3. Activate the timer by touching the  key "T" symbols will blink on related cooking zones.





4. Adjust the desired cooking time by touching the  and  keys.



5. After approximately 10 seconds, the setting will be activated. When the time set on the timer has run out, the timed cooking zone is switched off. A timer alarm beeps for one minute. But "T" and "00" symbols start blinking constantly until any key is touched.

6. In order to set the timer of the other cooking zone, repeat the process explained above. It is possible to set the timer to both of the cooking zones simultaneously. If it is set the timer to both cooking zones, the lower timer value appears on the timer display.

 Timer cannot be set without selecting the cooking zone.

 If the timer is not selected before the 10 seconds, the timer is switched off. If the selected time is "00" after 10 seconds the timer is switched off.

Changing the timer

When the timer is in countdown the use can change the time at any time by touching the timer key, the countdown stops and the timer changes to the time selection status waiting a time selection.

Deactivating the timers early

If you deactivate the timer earlier, the hob will keep on operating at the set temperature until it is switched off. You can deactivate the timer earlier in two different ways:

Deactivating the timer for related zone by dropping its value to "00"

1. Touch the timer key until the "00" appears on the display of the cooking zone whose timer is active. The timer will be cancelled and the temperature level reduced to "0" of the related zone.

Operation time limits

The hob control is equipped with an operation time limit. If one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see table below). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be reactivated by the user after it is switched off automatically as described above.

Temperature Level	Operation time Limit hour
0	0
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1
Rapid heating (P)	1

Overheating protection

Your hob is equipped with sensors which provide protection against overheating. Following may be observed in the case of overheating:

- Operating cooking zone may get switched off.
- Selected level may drop. However, this condition cannot be seen on the indicator.

Cause of the error	Display
Touch control software error	F0
Touch control zone is too hot and has turned off all heaters	Fc
Touch control temperature sensor can be damaged	Ft/FE
Excessive sensitivity on any key	Fb
Security keyboard error	FU/Fj




5. 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.


6. Installation

General information

-  Installation should only be carried out by a registered competent person.
-  Installations MUST be carried out in line with the National Regulations applicable with this product type.
-  **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.

-  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.
- 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 appliance is intended for installation in Howden 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.

Positioning

The hob is designed to be built into a work top as detailed in the image (overleaf).

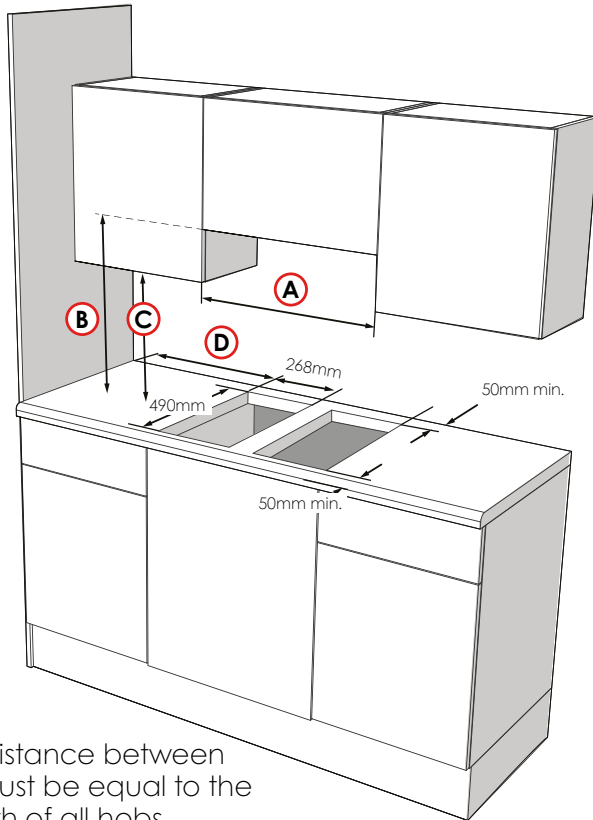
Aperture width 268mm (+1) x depth 490mm (+1).

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.

Clearances and dimensions requirements



- A** Minimum distance between cabinets must be equal to the overall width of all hobs.
- B** Minimum height to extractor as recommended in extractor instruction manual.
- C** 400mm minimum between worktop and cabinetry within 100mm either side of the hob.
- D** 100mm minimum between cut-out and vertical surface above the worktop.

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 cut-out 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.

Before installation

The product should only be installed by suitably qualified persons.

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

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

Damaged products may cause risks to your own safety.

Installing the product – Self adhesive seal

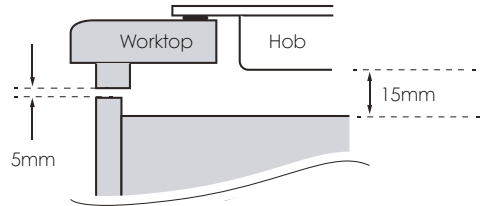
Turn the hob underside down, place it on a flat protected surface.

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.

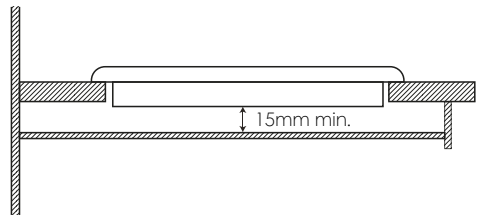
DO NOT fit silicone sealant under the glass hob instead of the self-adhesive seal.

Installation above an oven

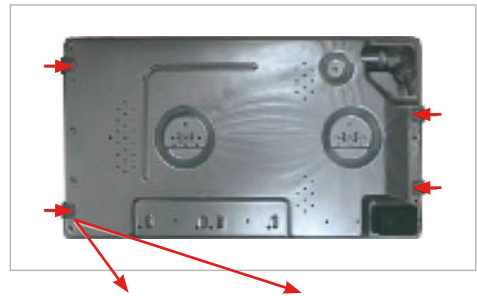
If the appliance is installed with an oven underneath, please leave at least 15mm of ventilation, unless otherwise stated in your oven installation guidelines.




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

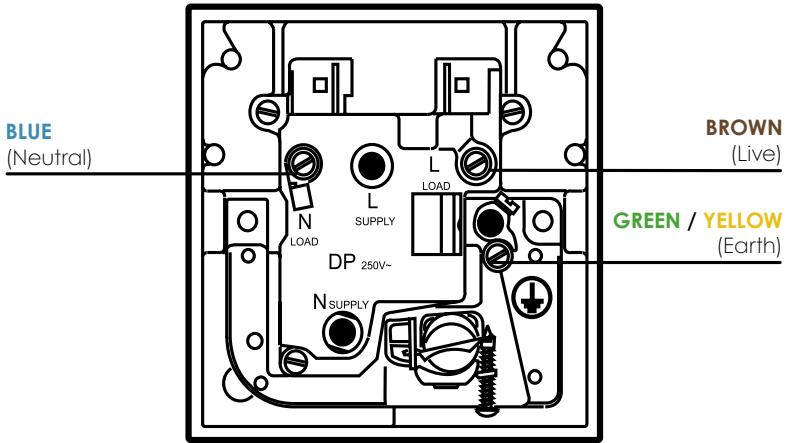


Gently insert hob into cut-out, allowing clips to hold the hob in place.

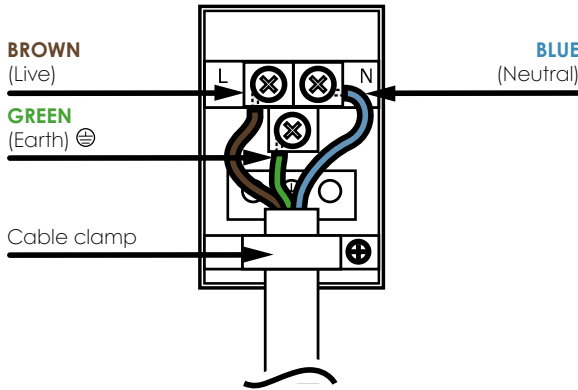


7. Electrical connections



- **⚠ 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 fused spur outlet with at least 3mm contact separation. The isolation switch must be accessible after installation (see technical data for fuse rating). We recommend the use of an RCD device as additional protection.
- The product should only be installed by a suitably qualified person. The product must be installed in accordance with all local regulations.
- The terminology DOUBLE POLE -/+ means that both the live and neutral supplies are switched and disconnected at the same time.
- The terminations labelled SUPPLY are connections for the internal house wiring and the terminations labelled LOAD are for connection to the appliance.
- **⚠ IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:**
BLUE = Neutral
BROWN = Live
GREEN / YELLOW = Earth
- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows;
- The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured 'BLACK'. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured RED. The green and yellow earth 'E' should be connected to the terminal marked with following symbol .
- **⚠ DO NOT connect more than 1 x hob into a double pole switched outlet.**




Terminal block connection:



This hob is pre-fitted with a mains lead.

-  The appliance may be connected to the mains supply only by a suitably qualified person.
-  The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.

 If the mains lead is damaged, it must be replaced by a suitably 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.

8. Technical specifications

Technical information	
Outer dimensions	
Width	288mm
Depth	510mm
Height	55mm
Cut-out dimensions	
Width	268mm (+1)
Depth	490mm (+1)
Cook zones	
Hob wattage-front	Ø140-1200W
Hob wattage-rear	Ø180-1800W
Total electric power	
Total electric power	3000W
Supply voltage	220V - 240V ~50Hz
Cable type	H05V2V2 1.5mm ² , 3 core (Max 2m)

9. Troubleshooting

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

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 makes clicking noise when operating

- This is the electronic controls working. » *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.*
- Hob appears to be locked or not responding properly to the controls. » *Power off the appliance at the switched outlet or circuit breaker. Wait 20 seconds and then reconnect it.*

If this does not cure the problem please call the Lamona Service Line.

10. Your guarantee

Product Guarantee Details (UK and Republic of Ireland only)

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

- Any claim during the period of the guarantee **MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE.**
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alterations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person. *(The guarantee in no way affects your statutory or legal rights).*

What to do if you need to report a problem

Please ensure you have ready:

- The product's model and serial numbers.
- Howdens Proof of Purchase Document.
- Your full contact details.

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

or

Call the LAMONA Service Line on:

Within the UK: 0344 460 0006

Within Republic of Ireland: 01525 5703

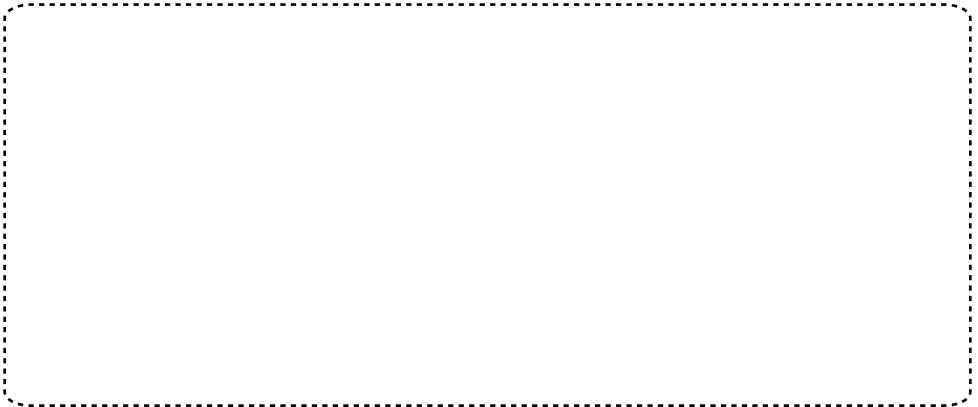
- Product installed within a domestic kitchen or a non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find model and serial number on your appliance.	On the base of the hob.
--	-------------------------

Spare Parts availability – 10 years

Only fit Genuine Spare Parts

www.lamonaspares.co.uk (UK only)



Product serial number
(Place sticker here)

LAMONA

at the heart of the kitchen



FR

Cet appareil
se recycle

REPRISE
À LA LIVRAISON



OU

À DÉPOSER
EN MAGASIN



OU

À DÉPOSER
EN DÉCHÈTERIE



Points de collecte sur www.quefairedemesdechets.fr
Privilégiez la réparation ou le don de votre appareil!

Howden Joinery Ltd, Thorpe Road, Howden, East Yorkshire, DN14 7PA

Imported in EU by: Houdan Cuisines SAS, Z.A. du Bois Rigault Nord,
1Rue Calmette, 62880 Vendin-le-Vieil, Cedex, France.

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

Copyright © 2022 Howden Joinery Ltd. All rights reserved.