Induction Hob LAM1801



Instructions and Installation



Register my appliance

Register your Lamona appliance purchased from Howdens Joinery to allow us to easily contact you in the event of important product updates at:

www.howdens.com/appliance-registration



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 January 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.

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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 13).

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 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 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 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.

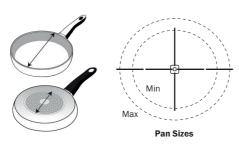
Induction cooking

- 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.

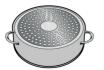
Induction hob & pans

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.

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.

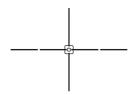
Zone Size



Small zone (145mm) ideal for sauces, slower cooking.



Medium zone (180mm) normal for every day use.



Large zone (210mm) high power for larger dishes.

Using the hob

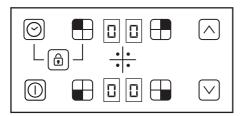
Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.

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
A	Keylock
\langle	Power / Timer Set
□.	Cooking zone display
	Cooking zone selection controls
0	Timer Selection
<u>• •</u> •	Timer Display

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.

Turning on the hob

Touch the key on control panel for 2-3 seconds.

Cooking zone displays illuminate dimly.

The hob is ready for use now.

If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.

Residual Heat Indicators

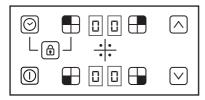
CAUTION HOT SURFACE:

Although the heating elements do not get hot, the hob surface will be heated by the pan and contents and will get hot.

H is displayed when the surface temperature of a cooking zone is sensed to be above 60°C. When residual heat falls below 60°C, **h** appears on The display.

* If mains power is cut the residual heat indicators will not be displayed.

Using the hob



- 1.Turn on the hob.
- 2.Select cooking zone.
- 3.Touch or keys to set the power level *

(If you touch these keys for longer, the power level will continuously increase or decrease). (If no operation is performed within 10 seconds, the hob will automatically return to Standby mode).

Once power level has been selected and is in use the display will dim.

To alter the power level again

Select cooking zone being used.



Touch or keys to set the power level

Booster (P)

This function assists faster heating. When Booster is activated, the zone will operate at an increased maximum power (hob will manage availability of zone to be boosted depending on other zone use).

Using the Booster function:

- 1.Turn on the hob.
- 2.Select the desired cooking zone.
- 3.Touch [^] keys to set the power level 9.*
- 4.Touch [] again and P is displayed.

Once pan has heated sufficiently:

5. Select the cooking zone.

Touch key to set the desired power level to complete the cooking.

Turning off the zone / hob

Select cooking zone.



Touch ✓ to set power level to □

Touch O for 3 seconds.

Keylock

Turn on the hoh.

Touch the and keys together for longer than 2 seconds to lock / unlock the touch controls. Confirmed with an audible signal, (An LED light will appear to show all cooking zones are locked).

Activating child lock

- 1. Touch power key to turn on the hob.
- 2.Touch and keys simultaneously for at least two seconds until it beeps twice.
- 3.Then, touch [^] key once again, (beeps twice) Child Lock function is activated and L appears on all cooking zone displays.

Disabling the Child Lock:

- 1.Turn on the hob.
- 2.Touch and keys simultaneously for at least two seconds, until it beeps twice.
- 3.Then, touch key once again (beeps twice).
- L will disappear from cooking zone displays when the lock is deactivated successfully. (All zone displays will be off).

Symbol will display if no pan is present on the selected zone or if there is an issue with the pan material / size.

Timer function

Cooking zone timer (To turn a cooking zone off after a period of timed use, 1 - 99 minutes)

The timer function provides the following options: A maximum of 4 cooking zone timers.

(The cooking zone timers can only be set for the cooking zones that are activated).

- 1. Turn on the hob.
- 2. Select the desired cooking zone.
- 3. Select power level between 1 and 9.
- 4. Enable the cooking zone timer by touching.
- 5. Set the desired time value by touching \(\subseteq \subseteq \)

An LED illuminates to show the zone selected that is being timed.

To set additional timers:

Repeat steps above, selecting a different zone.

To see remaining time

Touch relevant cooking zone selector.



Touch 🕥

Remaining time is displayed.

To alter / amend the time remaining use to adjust.



Once cooking time has elapsed the zone will turn off, an audible alert will sound, the LED and zone display will flash.

Touch any key to silence / continue.

To cancel timer

1.Turn off the hoh.



or

Touch relevant cooking zone selector.



Use ✓ to set power level to 🗓 (LED light turns off)

Operation time limits

The hob control is equipped with an operation time limit. When one or more cooking zones are left on the cooking zone will automatically be deactivated after a certain period of time. (see Table below). Operation time limit depends on the selected power level.

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 power level. Maximum operation time is applied at this power level.

The cooking zone may be restarted by the user if it is turned off automatically.

Temperature Level	Operation Time Limit	
0	0	
1	6	
2	6	
3	5	
4	5	
5	4	
6	1.5	
7	1.5	
8	1.5	
9	20 Minutes	
P (Booster)	5 Minutes (*)	
*The hob will drop to level 9 after 5 minutes		

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.

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 not 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 hurns.
- 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 to much liquid is placed on the hob surface.

Installation

General information

Installation should 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.

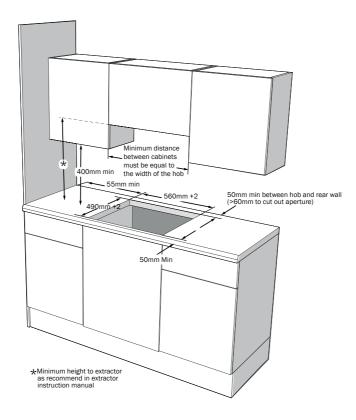
The hob should not be fitted above a washing machine, a fridge or a freezer. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

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 registered 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.

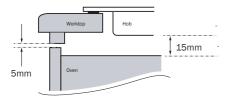
The appliance is intended for installation in

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.



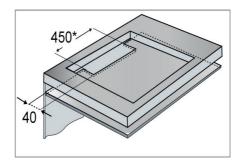
Installation above a cupboard/drawers

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.

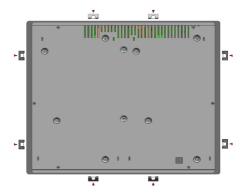


Protecting the hob cut-out

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.

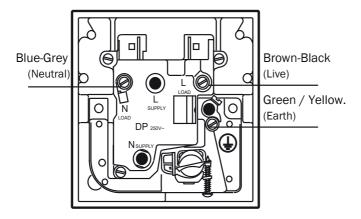
The terminations labelled SUPPLY are connections for the internal house wiring and the terminations labelled LOAD are for connection to the appliance.

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;

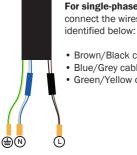
The wires which are coloured blue&grey must be connected to the terminal which is marked with the letter '4' or . coloured 'BLACK'. The wires which are coloured brown&black must be connected to the terminal which is marked with the letter '2' or coloured 'RED' . The green and yellow earth 'E' should be connected to the terminal marked with the following symbol '(1).



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

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

Electrical connections double phase European Supply

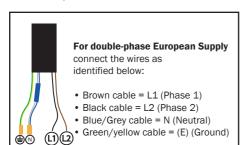
⚠ The appliance may be connected to the mains supply only by a registered competent person.

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

/{\delta} 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.



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 Dimer Width	nsions 580mm		
Width	580mm		
	300111111		
Depth	510mm		
Height	55mm		
Cutout Dimensions			
Width	560mm (+2)		
Depth	490mm (+2)		
Cook Zones			
Rear Left	Ø180-2000/2300w		
Front Left	Ø180-2000/2300w		
Front Right	Ø145-1600/1800w		
Rear Right	Ø210-2000/2300w		
Voltage/Fred	quency		
Total Electric Power	7200w		
Supply Voltage	1N ~220-240 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.

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 \not kitchen.

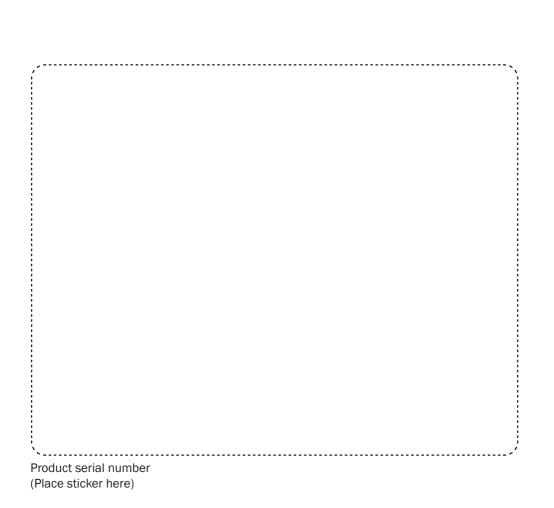
Or

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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	INST	RUCTION BOOKLET	
	Information	for domestic electric hobs	
Comply wit		re 2009/125/EC – Regulation No 66/2014	
Brand		LAMONA	
Model		LAM1801	
		Electrical	Х
Type of hob		Gas	
		Mix	
Number of cooking Zo	ne and or are	ea	4
	Radiant Cod	oking Zone	
Heating Technology	Induction Co	nduction Cooking Zone	
	Solid Plates	Solid Plates Cooking Zone	
For circular cooking zo	ones or	Front Left Zone	18
area: diameter of usef	ul surface	Rear Left Zone	18
area per electric heate zone, rounded to the r		Front Right Zone	15
mm (Ø/cm)	learest 5	Rear Right Zone	21
min (Ø/cm)		Right Zone	-
		Center Zone	-
		Left Zone	-
		Front Zone	-
		Rear Zone	-
For non-circular cooking	ng zones or	Front Left Zone	-
areas: length and widt		Rear Left Zone	-
surface area per electi		Front Right Zone	-
cooking zone or area, the nearest 5 mm (LxV		Rear Right Zone	-
the healest 5 mm (LXV	V)CIVI	Right Zone	-
		Center Zone	-
		Left Zone	-
		Front Zone	-
		Rear Zone	-
Energy consumption p	er cookina	Front Left Zone	185,53
zone or area calculate		Rear Left Zone	181.0
electric cooking Wh/kg	9	Front Right Zone	176,41
		Rear Right Zone	188,15
		Right Zone	-
		Center Zone	-
		Left Zone	-
		Front Zone	-
		Rear Zone	-
Energy consumption for	or the hob ca	lculated per kg EC electric hob (Wh/kg)	182,77



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