

Instructions and Installation

LAMONA
Exclusive to Howdens Joinery Co.

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LAMONA

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See back page for product serial number

Dear Customer,
Congratulations on your choice of hob.

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

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

Explanation of symbols

Throughout this user manual the following symbols are used:

Important information or useful tips about usage.



Warning for possible hazards to health and property.



Warning possibility of electric shock.



Warning of risk of fire.



Warning of hot surfaces.

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

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

Health / Implants

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

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

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

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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 15).

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.

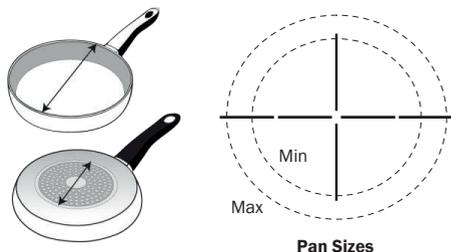
Induction cooking

- 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.

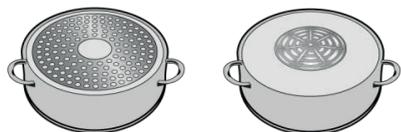
Induction hob & pans

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.

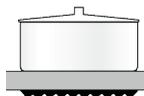


Pan is not compatible if  symbol is shown when pan is placed on a cooking zone.

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.

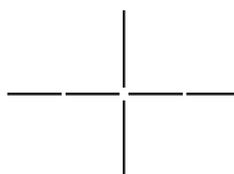
Zone Size



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 hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.

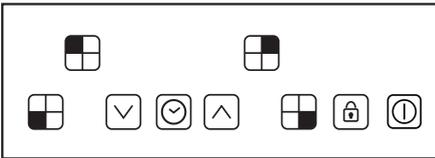


The appliance is not intended to be operated by means of an external timer or separate control system.



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

Controls layout



	Main Key - On/Off
	Keylock
	Power / Timer Set
	Cooking zone display
	Cooking zone selection controls
	Timer Selection
	Timer Display (4 LEDS for different cooking zones)

NOTE: DO NOT PLACE HOT PANS ON CONTROL PAD AREA

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

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

Turning on the hob

Touch the key on control panel for 1 second.

Hot plate display lights up and all the relevant decimal points flash in all hotplate displays.

The hob is ready for use now.

You can select different hot plates within the next 10 seconds.

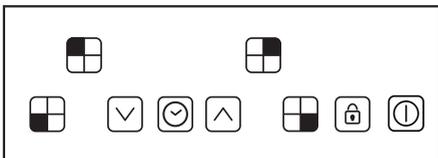
If no operation is performed within 10 seconds, the hob will automatically return to Standby mode.

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.

Using the hob



1. Turn on the hob
2. Touch the relevant hotplate selection control to turn on the desired hotplate. After the hotplate is selected, decimal point stops flashing on the related hotplate display and becomes solid.
3. Set the heat level between **1** and **9** or **9** or **1** by touching or keys. and keys are equipped with a repeat function. If you touch one of the key longer time, heat level will continually increased or reduced at every 0,4 seconds. If you begin with key, **1** will appear on the display. If you begin with key, **A** and **9** will flash on the display with a period of half seconds. This indicates that Automatic Cooking is running. At the end of the preset time for Automatic Cooking by the manufacturer, selected hotplate stops the Auto-matic Cooking function and starts operating at the level that had been set while the Automatic Cooking function was selected

Boost Function

4. To switch your oven to high power position, increase the level up to **9** with key and then press key again. Thus, it will switch into the high power **P (Boost)** position.

If it is flashing:

- Your pan is not suitable for induction cooking.
- There is nothing on the selected hotplate.
- Bottom diameter of the pan is small for the hotplate.

You can operate both of the hotplates in either right or left position at the same time.

Example: If one of the hotplates in the same direction (right or left) is set to level **P**, then the system allows you to adjust the other hotplate up to level 8 without changing the setting of the first hotplate.

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

Using the induction hotplates safely and efficiently

Operating principle: Because of its operating principle, induction hob directly heats the pan. Therefore, it has many advantages compared to other types of hobs. It is more efficient and the surface of the hob is cooler. The induction hob is equipped with superior safety systems that will allow you to use your appliance with maximum safety. The hob control has a limitation of the operating time. If one or more hotplates are inadvertently not switched off, hotplate will be automatically deactivated after a certain amount of time (**see Table 1**).

If a timer was associated with the hotplate, than a **00** will be displayed on the timer display for 10 second. The limit of the operating time depends on the temperature setting selected by the manufacturer. After the hotplate is switched off automatically as described above it becomes ready to be operated by the user again. Maximum operating time is applied also for this heat setting.

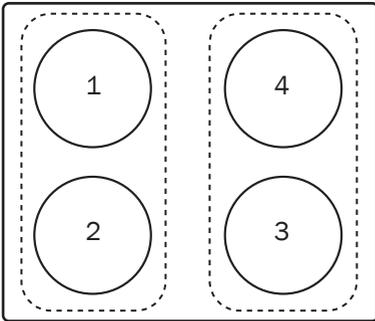
Important: Your hob contains zones of Ø145, Ø180, Ø210 and Ø280 which have induction features. Thanks to the induction feature, each hotplate auto-matically detects the diameter of the pan put on it. **Energy is created only at places where the bottom of the pan touches” and thus, energy is consumed at the minimum level.**

Table 1: Preset operating times when you forget to turn off the hob

Temperature Level	Operation Time Limit
0	0 hour
1	6 hour
2	6 hour
3	5 hour
4	5 hour
5	4 hour
6	1.5 hour
7	1.5 hour
8	1.5 hour
9	0.5 hour
P (Booster)	10 Minutes (*)

*The hob will drop to level 9 after 10 minutes

Using 2 cooking zones simultaneously at same side. The total power of hob is 3000 W. The performance of hob can be changed according to number of active zones. If two zones are used at the same time, the zones at the same side should be used. This usage style provides more cooking and pan detection performance. You can see in figure below the recommended usage style to use two cooking zone at the same time.



If the right and left cooking zones of hob operates at the same time, the cooking zones operate discontinuously. Therefore the cooking and pan detection performance decrease.

Residual heat indicator

The induction hob may get hot after the cooking process because of the pan left on the hotplate. Until the glass table on the hob section drops down to a safe temperature, **H** will be displayed on the control panel. Do not touch the related sections until **H** disappears.

Temperature display does not light up and warn the user anymore during a power failure.

Automatic Cooking and High Power (Booster)

Automatic cooking function makes cooking easier.

If the Automatic Cooking is active, the hotplate will be operated with maximum power for a period of time (see Table 2). Quick heating time depends on the selected heat level. This is indicated through a flashing **A** alternating with the heat setting value (e.g. half second **A** and half second **9**) in the hotplate display. At the end of the quick heating time, hob will return to the normal heating mode for the selected level

and **A** will disappear. All hotplates are equipped with Quick Heating function. The below table contains the automatic heating times for different heating levels.

Temperature Level	Quick Heating Time Of Operation (Second)
1	10
2	30
3	47
4	65
5	85
6	25
7	35
8	45
9	10

Turning on the automatic cooking feature

1. Turn on the hob 
2. Select desired hotplate by touching hotplate selection keys.
3.  key to switch the heat value of the hotplate to the desired level. **9** and **A** will be displayed on the screen respectively. This means heat setting value **9** and Quick Heating feature is active now.
4. Quick heating function of the level to be selected is determined with  or  keys.
5. The specified Quick Heating function operates for the period according to the cooking level in table 2 and reverts back to its level after the time elapses. (For example, this period is 25 minutes for level 6)

Turning Off the Automatic Cooking Feature:

- The Automatic Cooking function can be turned off early by decreasing the heat setting to **0**.
- Automatic Cooking is not active anymore when the period in table 2 is over. High Power (Booster) You can use high power level to heat your hob faster. But, it is not recommended to cook in this position for too long. Select the relevant hotplate to be operated and place the suitable pan. Increase its level up to **9** and then revert it back to **P** position

by pressing  key. Due to temperature, your hob will only be allowed to operate for maximum 10 minutes and the hotplate of the hob selected for booster function will automatically decrease to level **9**.

Turning the hob off

If the main switch  is pressed more than 2 sec, the hob is turned off. If the relevant hotplate is still hot when the hob is turned off, then **H** will light in the display continuously.

Turning off the individual hotplates:

A selected hotplate can be turned off in 3 different ways:

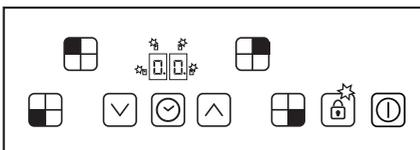
1. Simultaneous operation of the  and  keys
The desired hotplate must be chosen with the hot plate selection  key. For example  Decimal point becomes solid on the display of the hotplate. The  and  keys must be touched at the same time to turn off the hotplate.
2. Reduction of the heat setting to **0** by operating the  key of the desired hotplate
3. Use of timer turn off function for desired hotplate (If timer function is available)

Keylock

Touch the  key for longer than 2 seconds to lock the touch control. Operation will be confirmed with an audible signal. Then,  LED will flash and all cooking zones will be locked. Cooking zones, can only be locked in the operation mode.

If the cooking zones are locked: only the main key  can be operated.  LED will flash and indicate a key lock module. If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. Key lock must be deactivated in order to be able to operate the hob.

Touch  key for 2 seconds to unlock the cooking zones. Operation will be confirmed with an audible signal. Then the LED turns off. Now the touch control is unlocked and can be operated normally.



Child Lock

You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock function contains a few complex steps to lock the touch control unit. Child Lock can only be activated and deactivated in Standby mode.

Locking the module:

1. Touch main key  to turn on the hob.
2. Touch  and  keys simultaneously for at least 2 seconds.
3. Then, touch  key once again.
Child Lock function is activated and  appears on all cooking zone displays.

Disabling the Child Lock:

You can disable the child lock as you have activated it.

1. Touch main key  to turn on the hob.
2. Touch  and  keys simultaneously for at least 2 seconds.
3. Then, touch  key once again.
 appears on all cooking zone displays as long as the Child lock is activated.  will disappear when the lock is deactivated successfully.

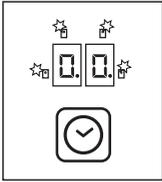
Timer function

This feature facilitates cooking for you. You will not have to attend the hob continuously during the cooking process and the cooking zone will turn off auto-matically at the end of the time you have selected. Timer provides following features: Touch control can command to maximum 4 cooking zone timers and one alarm cooking timer assigned at the same time. All timers can only be used in operation mode.

Timer as an alarm

Alarm timer operates independently from other cooking zones. Therefore, it is not important whether a cooking zone is selected or not.

1. Touch  key to enable the alarm timer. **00** and  will appear on the timer display and a dot will appear on the lower right side. Thus, alarm timer is activated.
2. Then, set the desired time value by touching  and  keys.
3. Timer will start to countdown after you have made the time setting.



When the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm.

Cooking zone timer:

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

1. First turn on the hob and then enable the desired cooking zone. (cooking zone must be set to a value between **1** and **9**)
2. As in the alarm timer, enable the cooking zone timer by touching key. **00** and will appear on the timer display and a dot will appear on the lower right side. Thus, cooking zone timer is activated.
3. You must touch key for a second time in order to enable cooking zone timer. Now you can assign the timer.
4. Set the desired time value by touching and keys.

To set the hob timers:

1. After enabling the first cooking zone timer, touch the key again. The control will turn clockwise towards the next active cooking zone assigned to the timer. Assignment proposal will be shown with a flashing LED.
 2. Set the desired time value by touching and keys.
 3. Timer activated for the cooking zone which was set first is indicated with a continuously flashing LED.
 - More timers can be assigned for other active cooking zones by touching the key once again.
 - After 10 seconds, timer display reverts back to the timer that will end first.
 - LEDs that illuminate continuously on the timer display indicate the timer that is currently counting down.
 - You can display the values set for cooking zone timers and egg timer by changing the position of key. A flashing front right LED always shows an assignment.
- If no LED is flashing, value of the egg timer will be displayed on the timer screen.

Disabling the timers:

First you must display the timer by changing the position of the key until the timer appears. This value can later be cancelled in 2 different ways:

- By decreasing the value step by step to **00** by touching key.
- By touching " " and " " keys simultaneously for half second until "00" appears on timer display. When the time is over, an audible alarm will sound. Touch any key on the touch control panel to silence the audible alarm. Display the remaining time value of the cooking zone timer 3 (indicator LED flashes) to the timer display (the indicator LEDs of the active timers of the cooking zones 1 and 4 in fact will not be visible on the timer display).

Sensor calibration and error messages

When the supply power is applied, hob control system performs calibration depending on the sensor, glass and ambient conditions. Do not cover the glass part of the sensor with anything during calibration. Hob control system should also not be exposed to strong light sources such as sun light, strong halogen lamps and etc.

Table 3: Error codes and error sources

Cause of error	Display
Ambient light is too high	F1
Fluorescent lamp	F2
Sensor is covered with a bright substance	F3
Ambient light is fluctuating strongly	F4
Calibration	AX
Induction hardware error	EX

(x="0...9")

Following lighting conditions will allow a smooth calibration: Illumination with a bulb without a reflector (100W, dull) 70 cm above the glass ceramic hob. After a successful calibration, it is warranted that the hob will operate as intended even under a strong illumination such as halogen spot lamp with reflector (50 W). In case of an error, turn the power supply off and turn back on again.

Overheat protection

The hob is equipped with sensors ensuring protection against overheating.

The following may be observed in the case of overheating:

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

Overflow safety system

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

Precise power setting

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

Operating noises

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

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

Metal Surfaces of the Extractor and Condensation

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

Hints and tips

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

Cleaning and maintenance

How to clean your hob

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

Installation

General information

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

 Please Note:

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

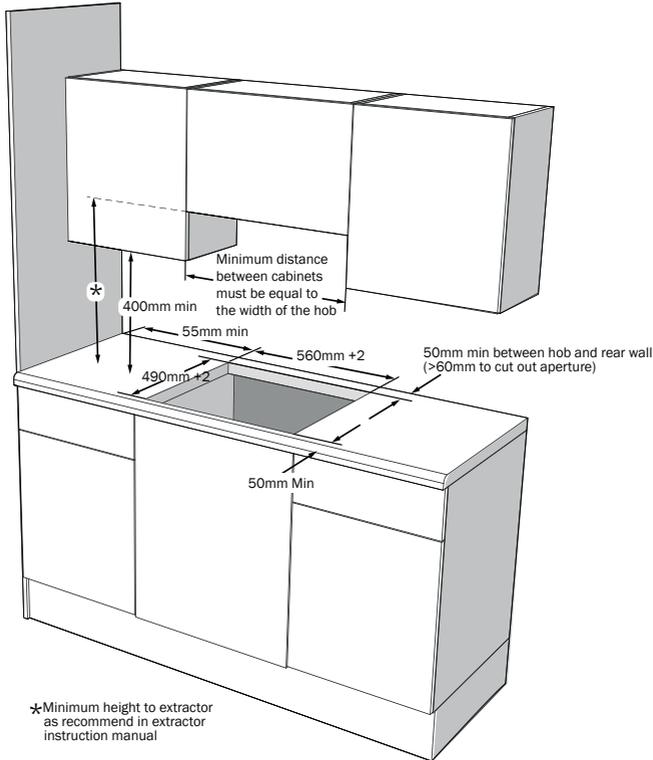
The hob should not be fitted above a washing machine, a fridge or a freezer. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

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

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

Installation

Clearances and dimension requirements



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

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

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

Before installation

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

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

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

Damaged products may cause risks to your own safety.

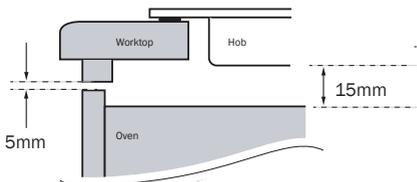
The appliance is intended for installation in

Howdens kitchen cabinets.

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

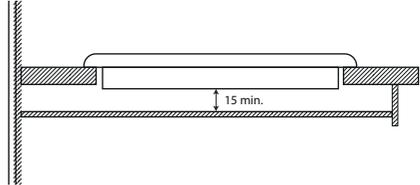
Installation above an oven

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



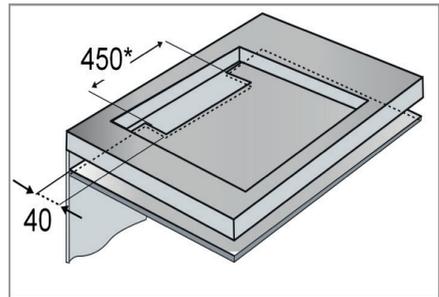
Installation above a cupboard/drawers

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



If the board is below:

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



Self-adhesive seal

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

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



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

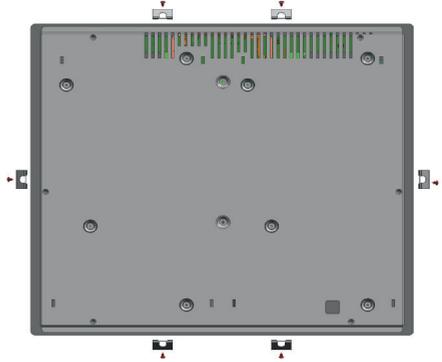


Protecting the hob cut-out

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

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

Fitting the hob



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

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

To remove hob:

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

Or

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

Electrical connections



IMPORTANT: The product should only be installed by a suitably qualified person, and in accordance with all local regulations.



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.

We strongly recommend the appliance is connected 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.

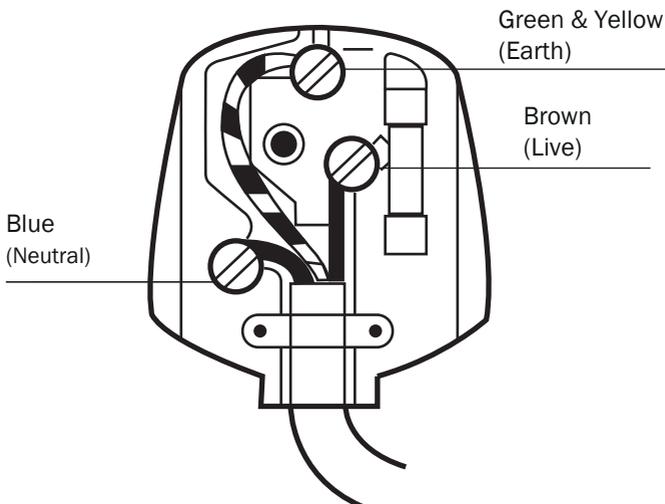
IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:-

Blue..... Neutral

Brown.....Live

Green and Yellow.....Earth

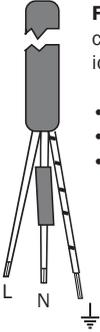
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your box, proceed as follows;



 The 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 qualified person (mains cable must not be longer than 2m for safety reasons). It should be routed away from the appliance and not trapped between the appliance and the wall.



For single-phase 220v - 240v UK
connect the wires as
identified below:

- Brown Cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable = (E) (Earth)

Technical data

Outer Dimensions	
Width	580mm
Depth	510mm
Height	55mm
Cutout Dimensions	
Width	560mm (+2)
Depth	490mm (+2)
Cook Zones	
Rear Left	Ø180-1500/3000W
Front Left	Ø180-1500/3000W
Front Right	Ø145-1400/2200W
Rear Right	Ø210-1600/3000W
Voltage/Frequency	
Total Electric Power	3000W
Fuse	13A
Supply Voltage	1N ~220-240 V 50 Hz
Cable Type	H05V2V2 1.5mm ² , 3 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.**

Touch control does not respond.

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

Condensation is not a product fault

Your guarantee

Product Guarantee Details (UK only)

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

- Any claim during the period of the guarantee (MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE)
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or 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 0344 460 0006

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

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

LAMONA
Exclusive to Howdens Joinery Co.

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