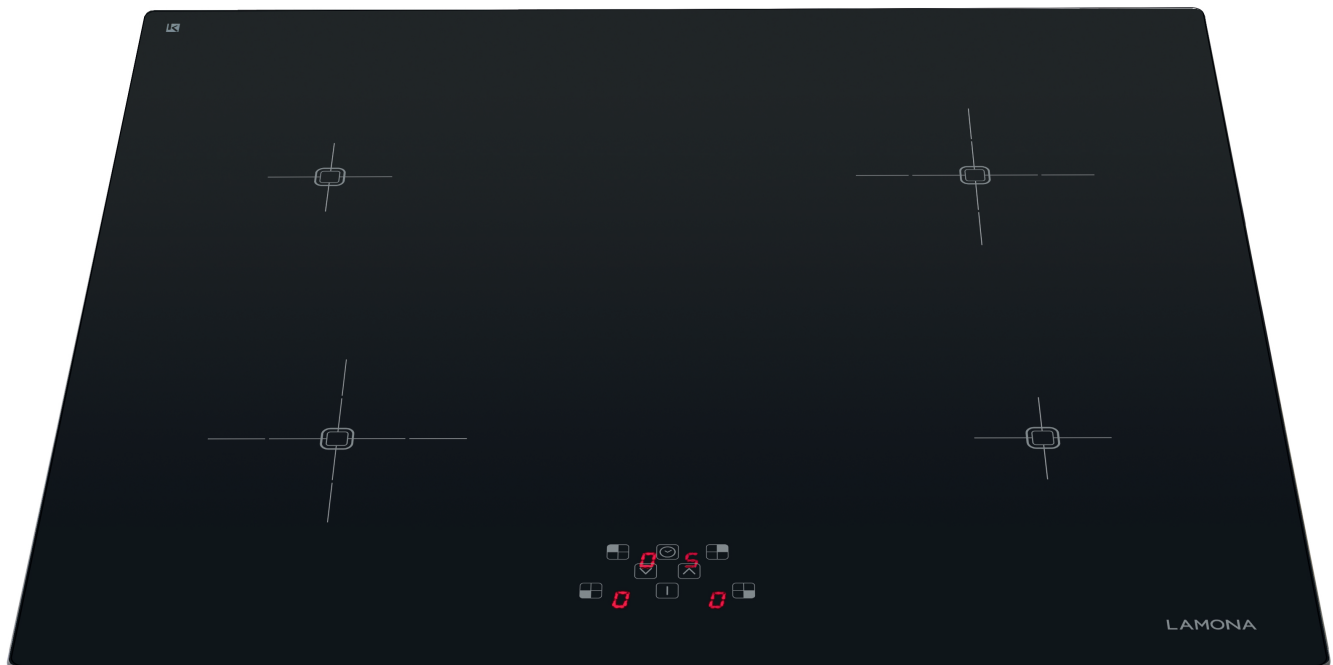


Ceramic Touch Induction Control Hob

LAM1800



User Guide

LAMONA
Exclusive to Howdens Joinery Co.

Register ✓
my appliance www.howdens.com/appliance-registration

Part No: 0835502001

Date: 07/02/2017

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

LAMONA

Exclusive to Howdens Joinery Co.

INTRODUCTION

Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.



This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.

CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

If you have an electrical fire in the kitchen:

- Pull the plug out, or 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.

- **Other Safety Advice**

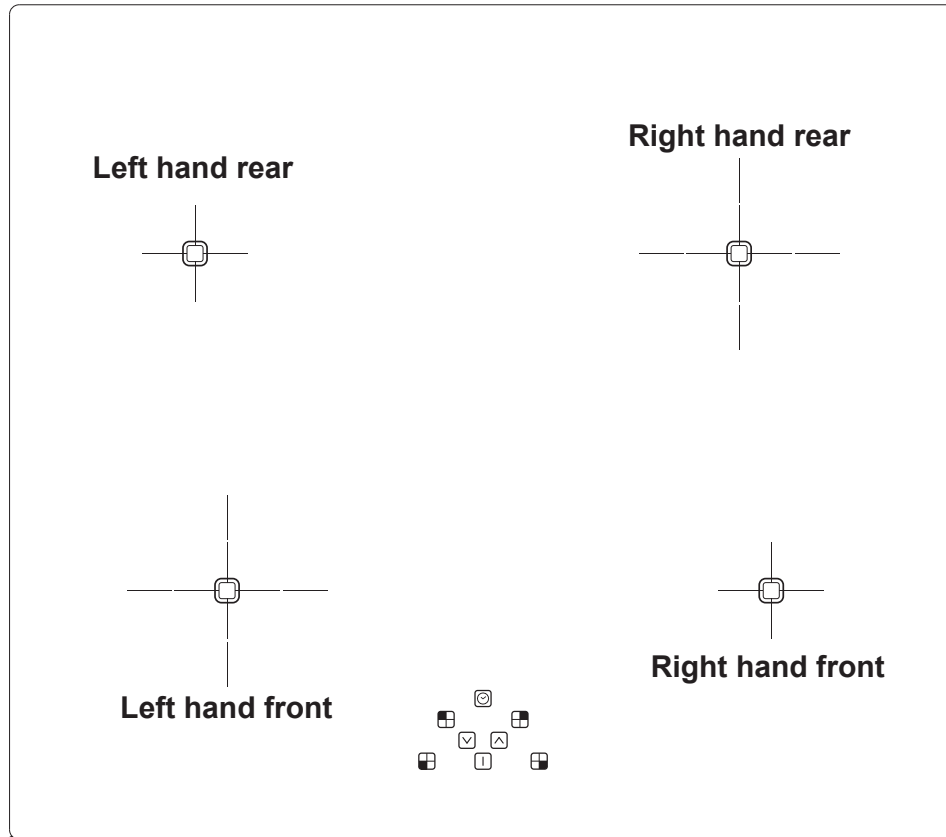
- Servicing should be carried out only by authorised personnel.
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

USING YOUR APPLIANCE

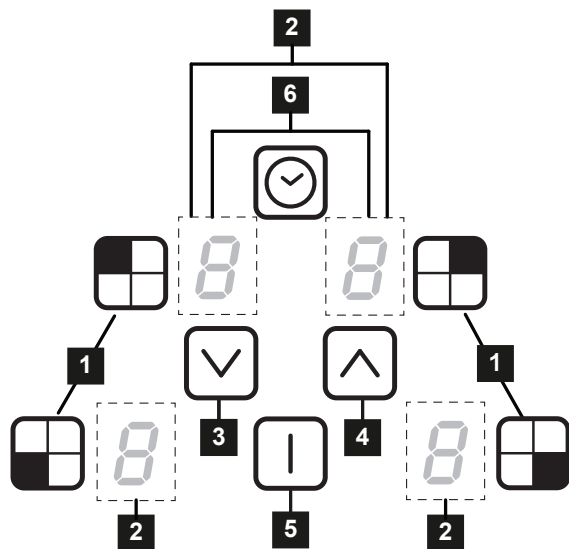
Getting to know your product

Note: Your appliance layout may differ depending on the model.

Hob







Control panel



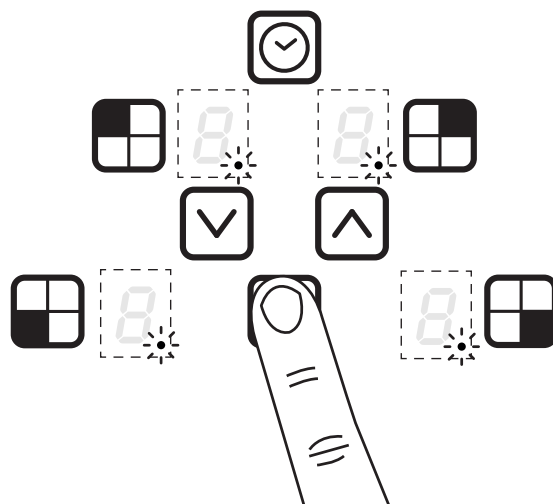
- 1 COOK ZONE KEYS
- 2 INDIVIDUAL COOK ZONE DISPLAYS
- 3 POWER DOWN KEY (-)
- 4 POWER UP KEY (+)
- 5 ON/OFF KEY
- 6 TIMER DISPLAYS

Overview

Function	Description	Symbol
Power Level	Once a cook zone is selected, a power level can be set to a low or high temperature.	1-9
Residual Heat	After use, the cooking surface remains hot and the residual heat symbol will be displayed. As it cools, the residual heat symbol will disappear from the display.	
Pan detection	If no pan or an unsuitable pan is detected on an activated cook zone, the pan detection symbol will be displayed. Suitable pans - cast iron, metals with magnetic properties. Non-suitable pans - copper, stainless steel, aluminium, glass, ceramic, terra-cotta.	
Pan overheat	To prevent the cookware from overheating, the hob will reduce the power or switch off all cook zones depending if a power level or power boost is in use.	N/A
Booster function	The booster function temporarily increases the power to a cook zone allowing for a faster heat up time. It will deactivate automatically after 10 minutes or if a lower power level is selected.	
Child lock	Child lock can be activated to stop the hob from being accidentally turned on.	

Switching the appliance On

- 1** Press On/Off key to activate the appliance



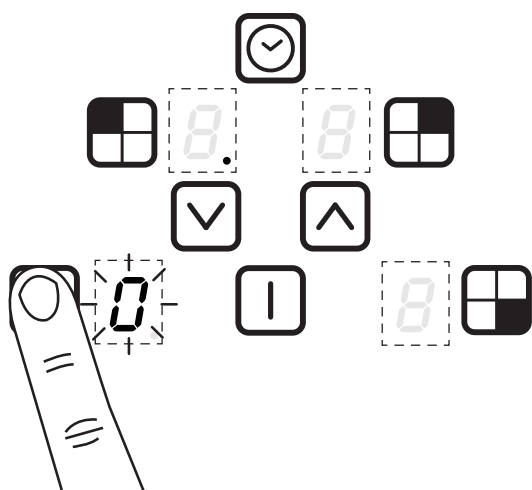
Note: If a cook zone is not selected in 10 seconds, the hob will turn off automatically.

Switching the appliance off

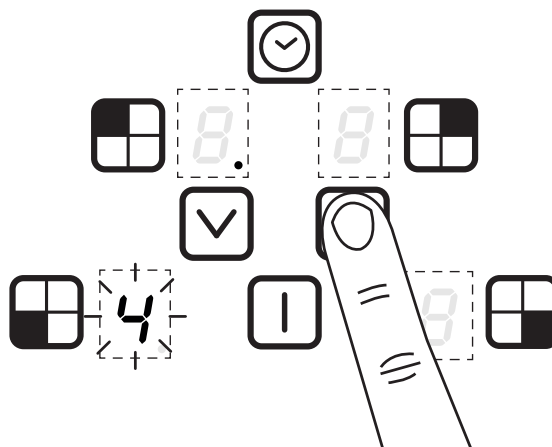
Touch the On/Off key for 1 second. A beep sounds and all the heaters will switch off.

Switching on an individual hob cook zone

- 1** Choose cook zone



- 2** Use the up or down key to choose power level



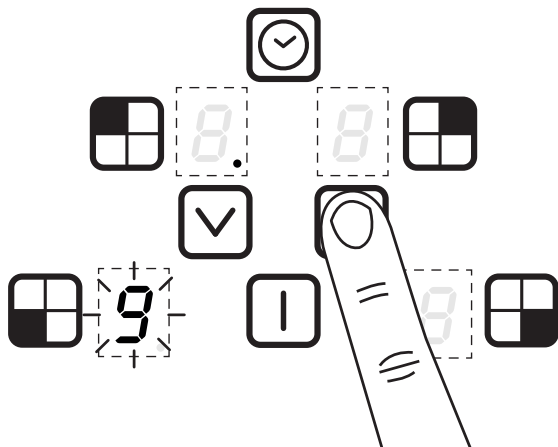
When the cook zone selection is finished after 10 seconds, a beep sounds and all the heater displays that were dimmed show the power levels with normal brightness.

Switching off an individual hob cook zone

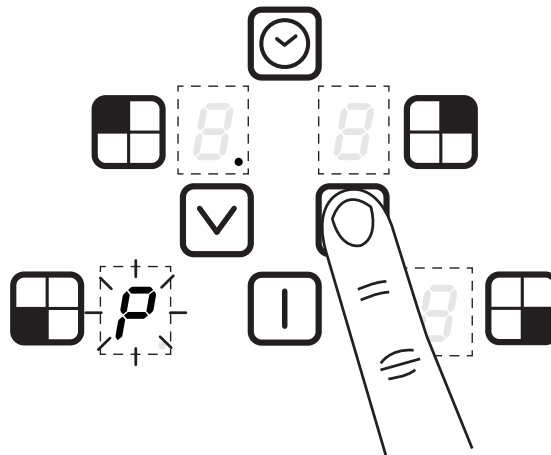
Once the cook zone is selected, touch the down key until “0” appears on the cook zone display.

Booster function

1 Press the up key until power level “9” appears



2 Press the up key again until “P” appears

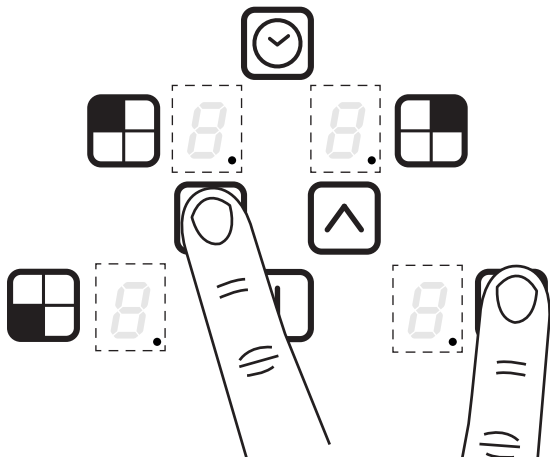


For quick operation, with the cook zone power level “0”, press the down key then the power level will raise straight to “9”. Press the up key and display will show the Power Boost level.

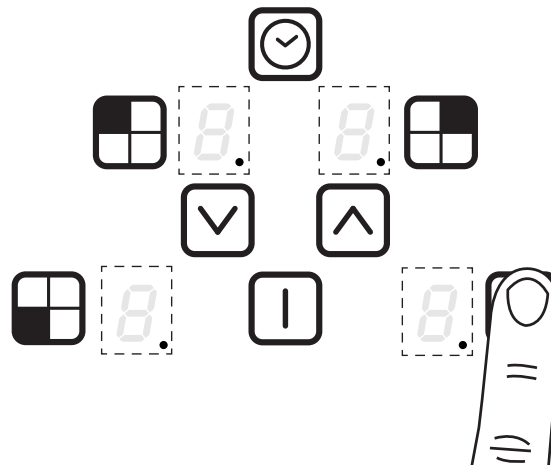
Child Lock

Ensure no cookzone is selected but display is illuminated.

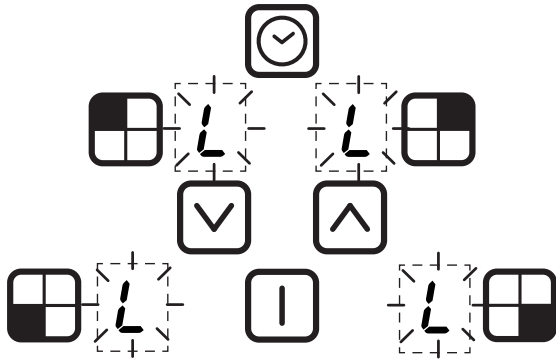
1 Press and hold the right hand front cook zone and down key until a beep is heard



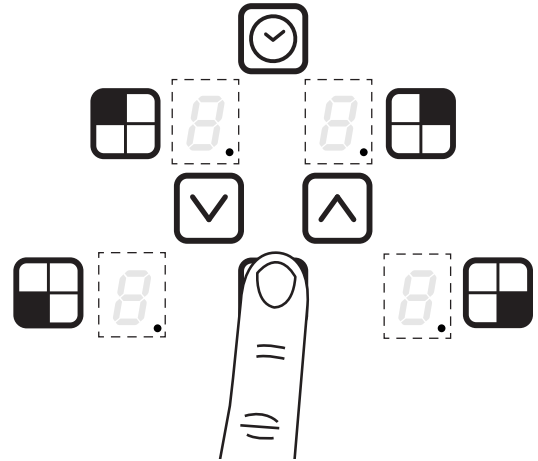
2 Press and release the right hand front cookzone



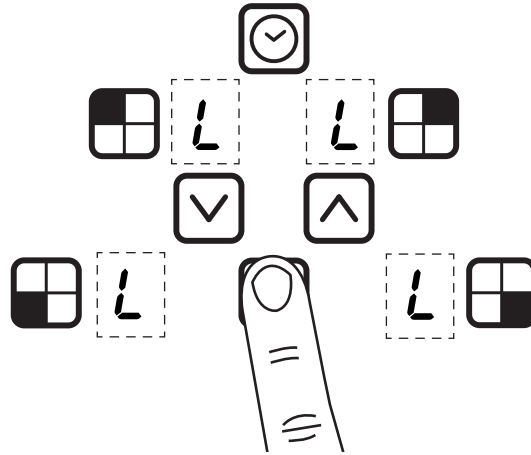
3 Remove fingers and "L" will appear on all cook zone displays



4 Press the on/off key to switch the appliance off



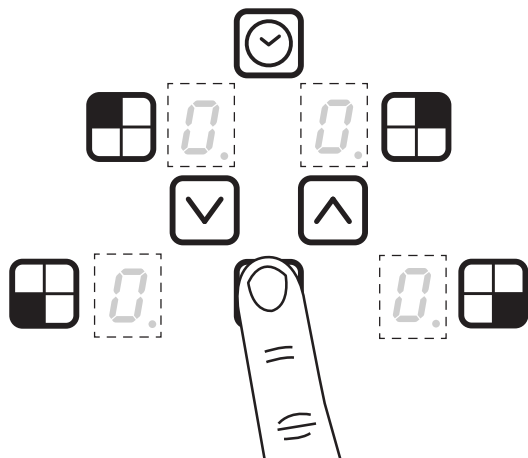
5 Press the on/off key to switch the appliance on



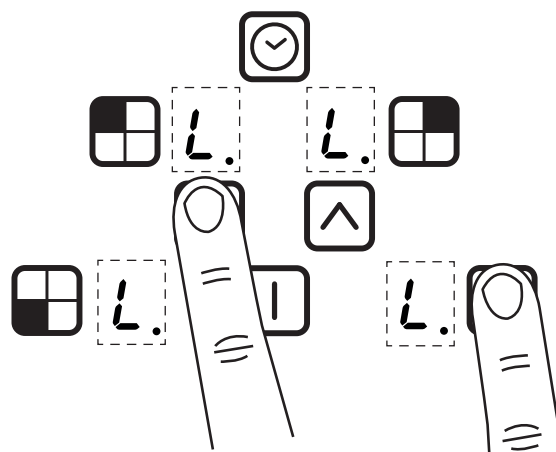
When you now switch on the hob "L" will appear in all the cook zone displays. The child lock feature will be activated until you switch this feature off.

De-activate child lock

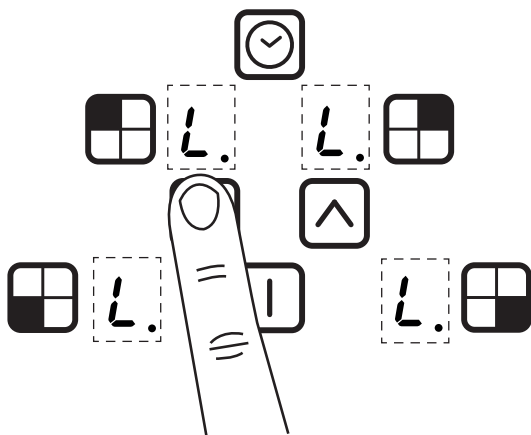
1 Press the on/off key to switch the appliance on



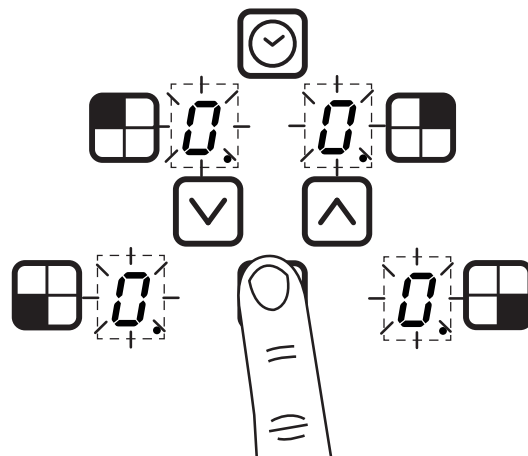
2 Press and hold the right hand front cook zone and down key



3 Remove fingers and touch the down key. The child lock should switch off



4 Press the on/off key to switch the appliance on. Child lock is now deactivated.

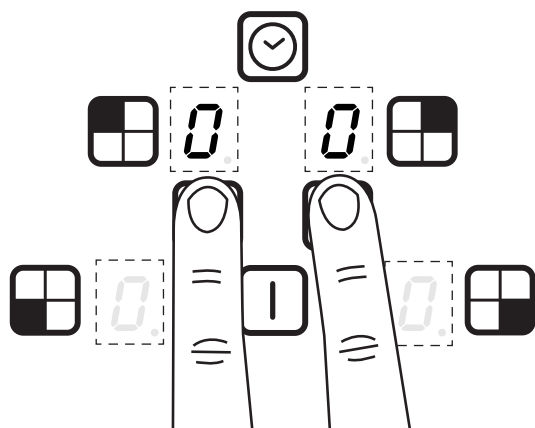


Note: When you now switch on the hob "0" will be displayed in all cook zone displays, the hob can now be used normally.

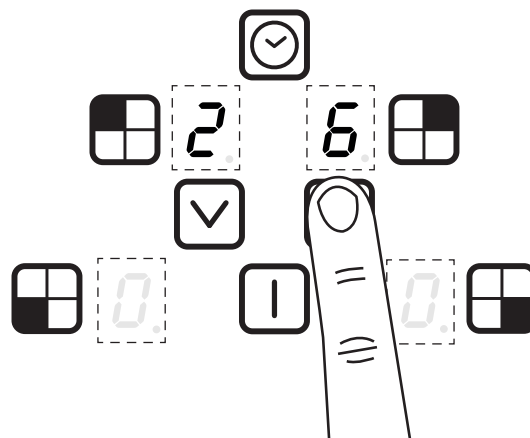
Setting the minute minder

Ensure no cooking zones have been selected.

- 1** Touch and hold the up and down keys together. The display will show "00"



- 2** Press the up or down keys to set the time



The maximum time that can be set is 99 minutes.

When the time is up, the timer display will flash and a beep will be heard. Touch any key to stop.

Note: If the hob is turned off, the minute minder operation is shown by flashing dots on the display.

To modify or cancel the minute minder

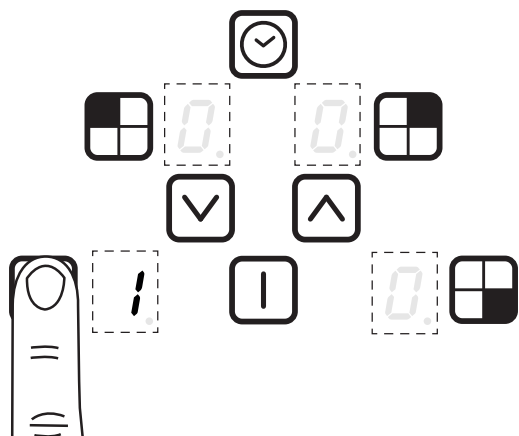
Repeat the following steps to 'Setting the minute minder', to adjust the time.

Setting back to zero will cancel the minute minder.

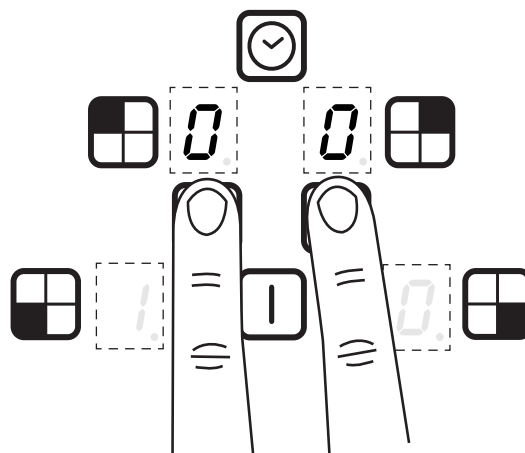
Setting the timer auto switch off

Ensure power level is already set before selecting timer.

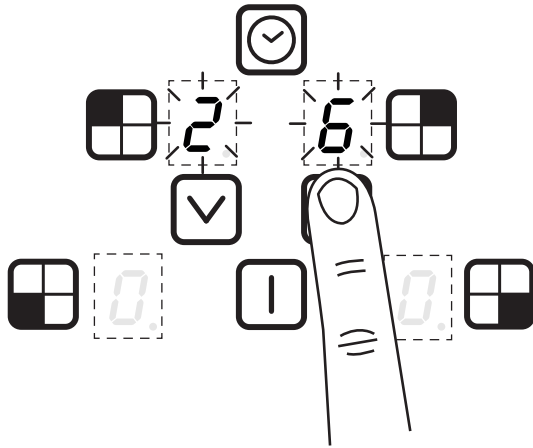
- 1** Select the cook zone



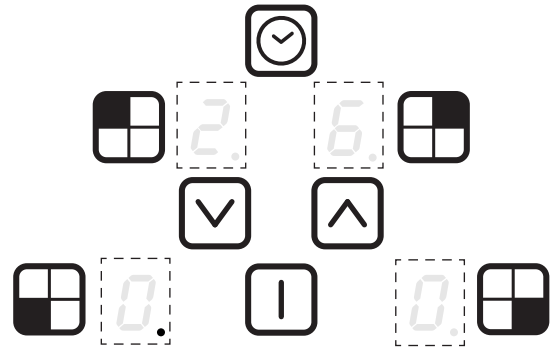
- 2** Touch and hold the up and downs keys together. The display will show "00"



3 Press the up or down keys to set the time



4 Once set, the timed cook zone display will show a dot



The timer indicator in the display stops flashing and is not displayed. Operation of a timer is shown by a stationary dot in the cook zone display for the timed cook zone.

To check the remaining time, select the timed cook zone, and hold the down and up keys together. This will show the timer display.

When the time is up, the timer display will flash and then will automatically switch off. The timed cook zone display will then show a flashing dot. Touch any key to stop the beeping.

To modify or cancel the minute minder

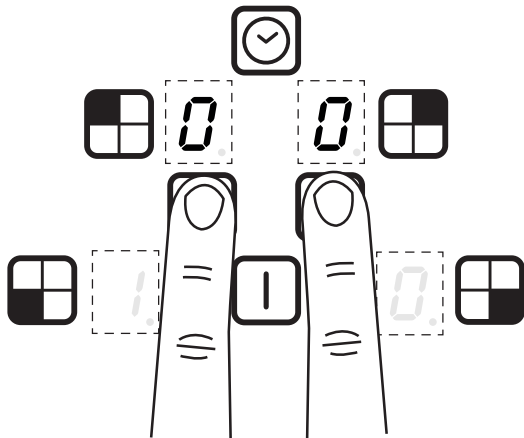
Repeat the following steps to 'Setting the timer auto switch off', to set the time for additional cook zones or to adjust the time.

Setting back to "00" will cancel the timer.

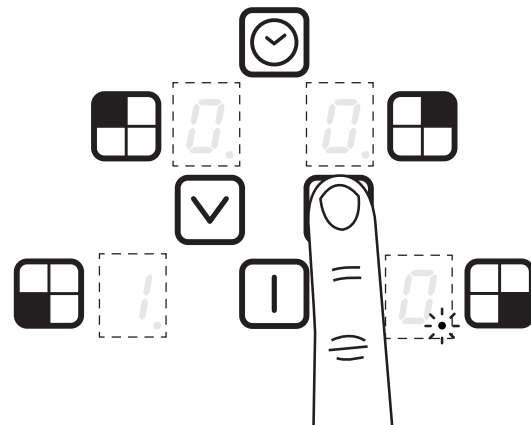
If multiple timers have been set

Ensure that a cooking zone has not been selected.

1 Touch and hold the up and downs keys together.

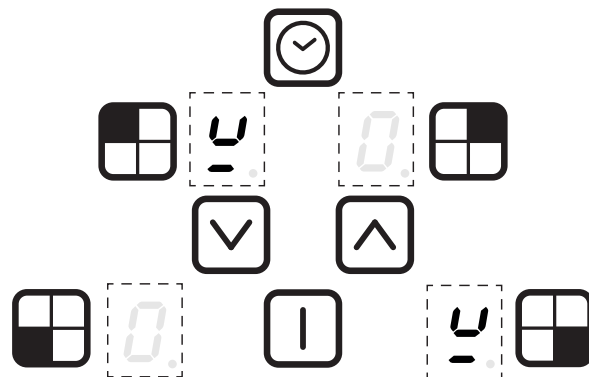


2 Touch the up or down keys to display timed cook zones (active cook zone times are cycled clockwise)



Note: If the minute minder has also been set it will be displayed first. In this case other timed cooking zones are shown by a stationary dot in the cook zone display.

Pan Detection

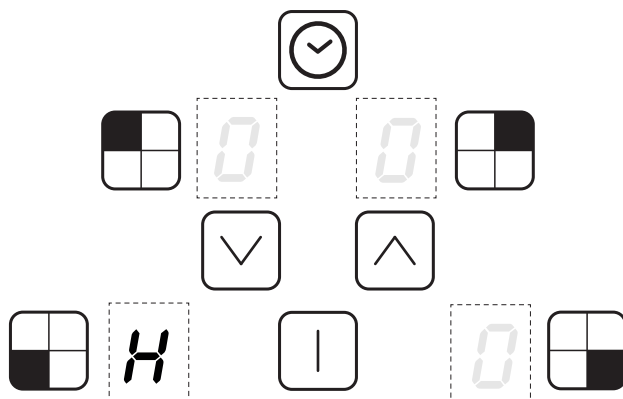


The above “U” symbol appears when a zone has been activated but no pan has been placed on the cook zone. If the “U” symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

When a pan is taken off a zone, the hob automatically reduces the power, and only switches back on when you replace the pan.

Please be aware that the pans can make a noise during cooking. This is caused by vibration due to the passage of energy from the hob to the pan.

Residual heat indicators



This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

Note: The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto stand by

The hob will automatically switch off if left (with pan) on for an extended period of time, see maximum running times below.

Power Level	Maximum Operation Time hours
1	8
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5
P (Power Boost)	1.5

Hob status

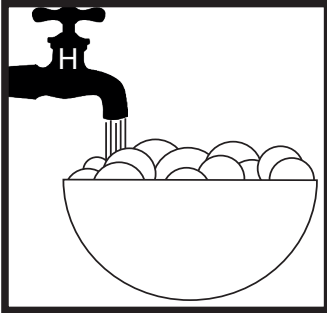
Appliance Errors	Fault Description	Action
ER03 and permanent tone	Continuous button actuation; control switches off after 10 seconds	Clean the user interface.
E2	Over temperature	Allow system to cool
E3	<ol style="list-style-type: none">Pot/pan not suitable, example Loss of magnetic properties because of temperature at bottom of pot.Power of cooking zones permanently exceeded	<ol style="list-style-type: none">This error is reset after 30 seconds; the cooking zone can be used again. The pot/pan must be removed if the fault keeps reoccurring.The power unit must be replaced if the error continues to be displayed even when no pot/pan is present on the cooking zone.
E/H	Invariable resistor fault	Induction module must be cool

CLEANING YOUR APPLIANCE

Do's

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

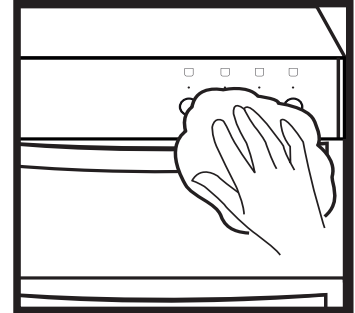
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



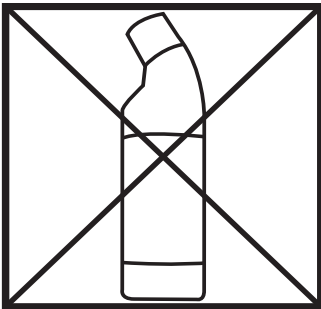
- Clean, wrung out cloth



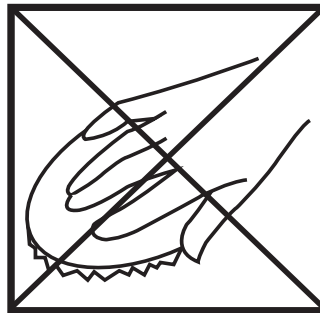
- Wipe with damp cloth
- Dry with a soft cloth

Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

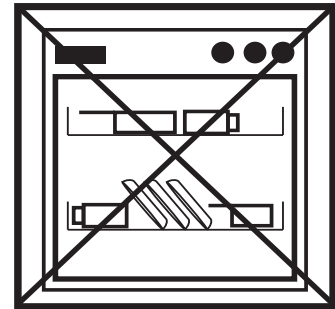
Dont's



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



- Do not place in the dishwasher:
- Cast iron griddle
 - Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT'S PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

INSTALLATION INSTRUCTIONS

Before you start please read the instructions. Planning your installation will save you time and effort.

FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND COULD LEAD TO PROSECUTION.

Please take care when handling - we recommend the use of protective gloves during installation.

Installation should only be carried out by a competent electrician / qualified technician. We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations. In regions where applicable, please retain your certificate of compliance

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

Please keep to the following points most carefully;

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, must be heat resistant in order to avoid any damage.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable for this product type. Make sure that the air inlets through the ventilator grids underneath the hob are never blocked. An air outlet of 5mm underneath work surface is required.

CHOOSING YOUR INSTALLATION

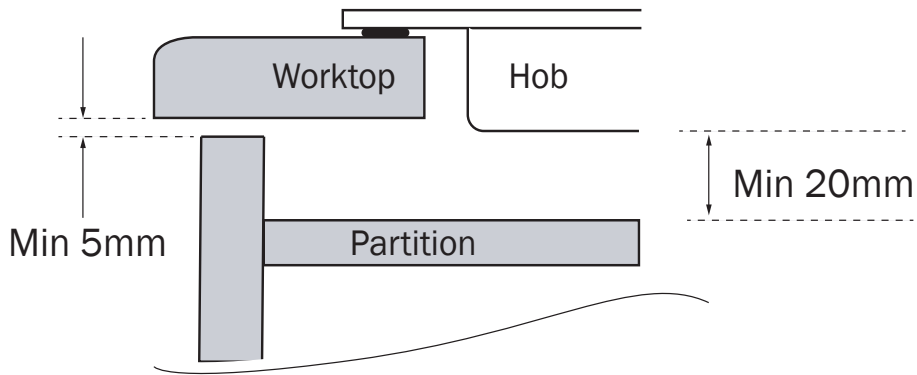
Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven. We recommend a minimum 20mm gap between the bottom of the hob and appliance, should the work surface be less than 38mm deep

Installation above a unit with a drawer or door

If necessary, remove the front crosspiece of the unit. The base of the appliance must be protected from damage e.g. drawers may only be installed providing a partition panel is fitted to the required dimensions underneath the appliance. Suitable protection to prevent obstruction of the air inlet to the fans must be provided.

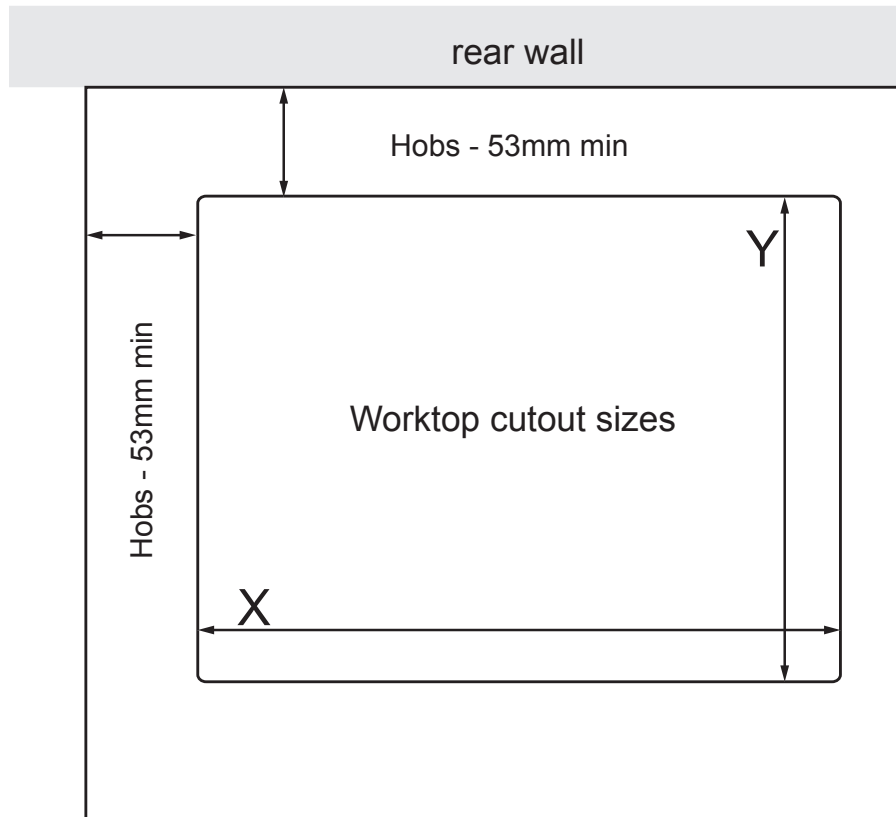
WHEN UNDERNEATH OF HOB IS ACCESSIBLE BY CONSUMER, A PARTITION MUST BE FITTED - E.G DRAWER, CUPBOARD



In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circulation / ventilation may be required. Due to the excessive temperatures attained during pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.

DIMENSIONS AND CLEARANCES



Please see table below for hob cut out dimensions for your appliance

Product	X(mm)	Y(mm)
*60cm hob	560	490
*77cm hob	737.5	487.5

* The nominal dimensions are shown on the hob cut out table and must be fabricated to a tolerance of +2.0mm -0.0mm with maximum corner radii of 4.0mm

Fitting into work top

Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob & does not get trapped during installation.

Important: Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.

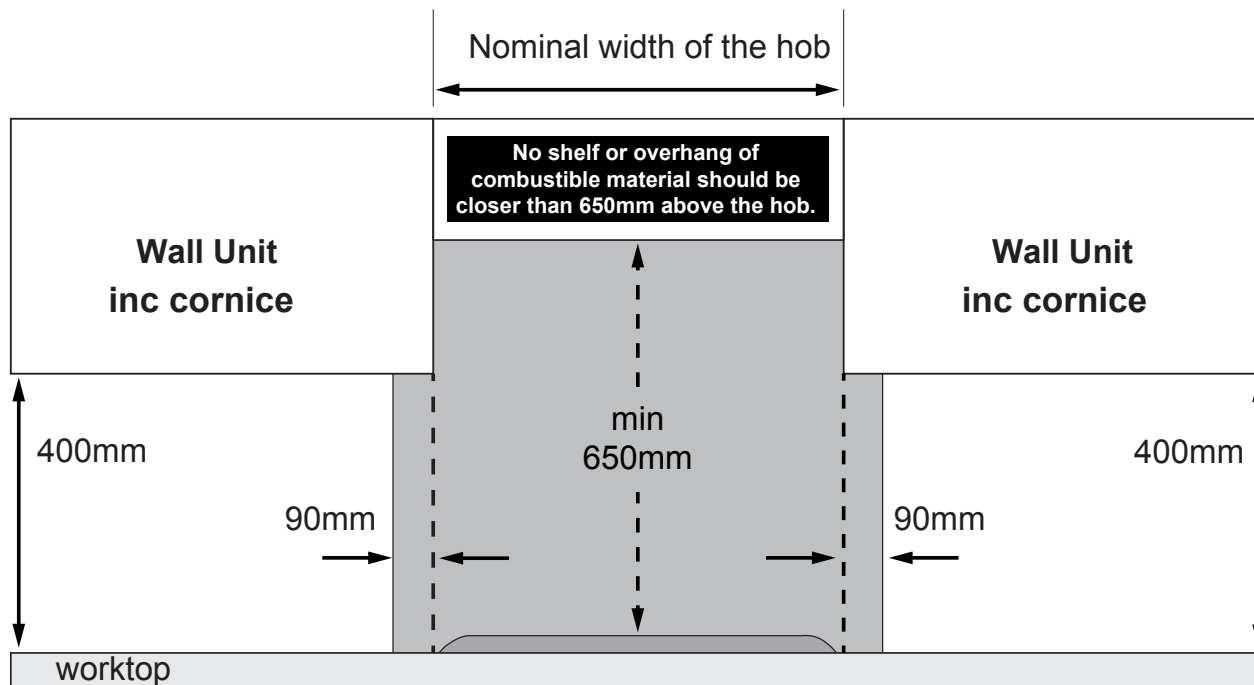
Protecting the cut-out;

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 it from steam or condensation which may form under the work surface under the hob.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

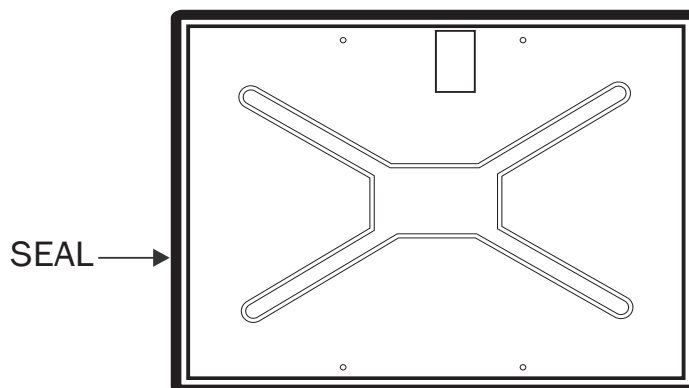
Cupboard / hood clearances



Self adhesive seal

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.

UNDERSIDE OF HOB



Conventional Installation

Refer to the installation bracket advice to determine your installation type. Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

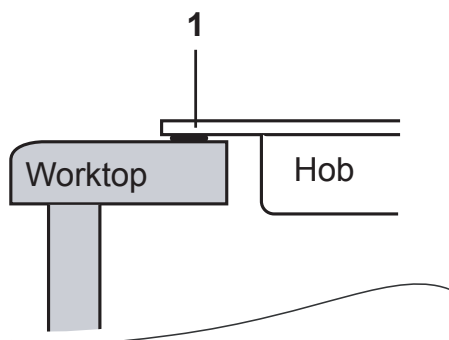
Recessed Method (selected models)

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size).

Refer to the installation bracket advice to determine your installation type. Insert the hob into the recess, ensuring that the foam seal is sitting correctly. You may want to fill any gap between the hob top glass and the work top surface with silicone sealant.

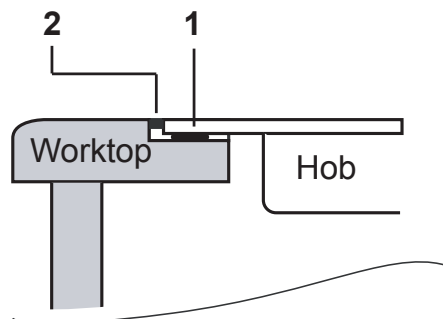
DO NOT FIT SILICONE SEALANT UNDER THE GLASS HOB INSTEAD OF THE SELF ADHESIVE SEAL.

CONVENTIONAL INSTALLATION



1. Self adhesive seal

RECESSED METHOD

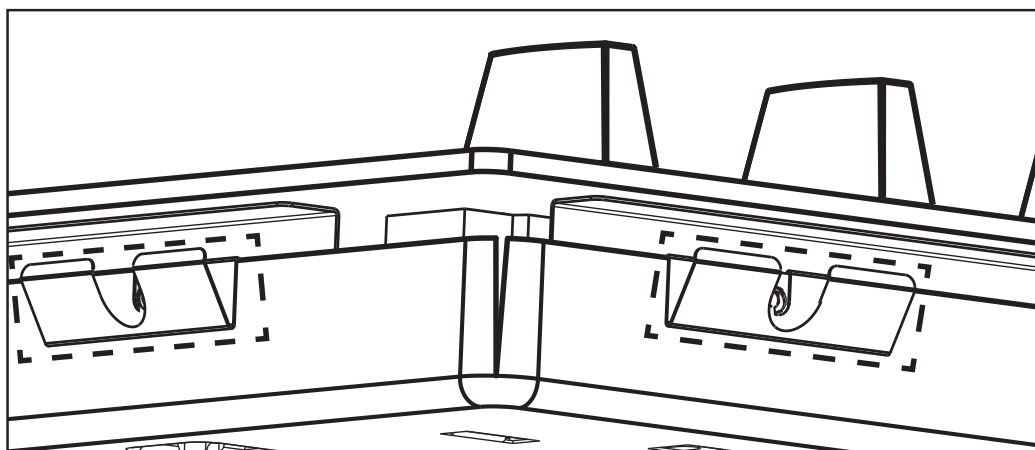
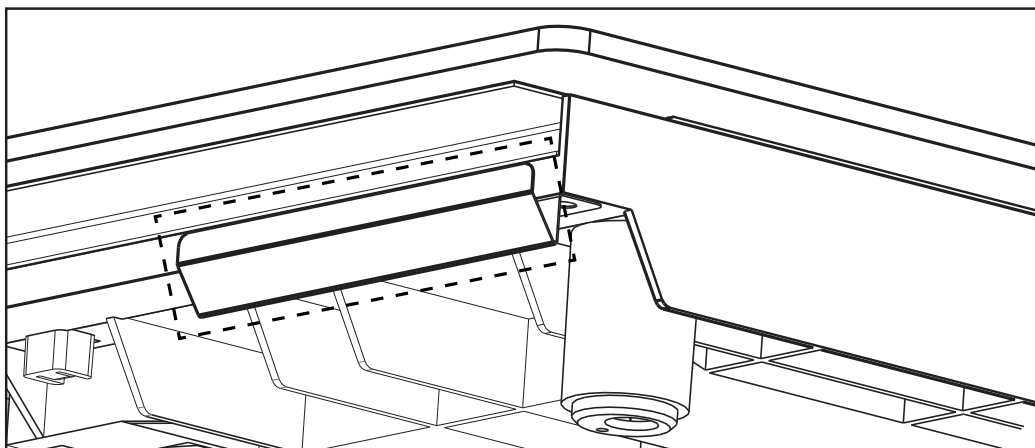


1. Self adhesive seal
2. Silicone sealant

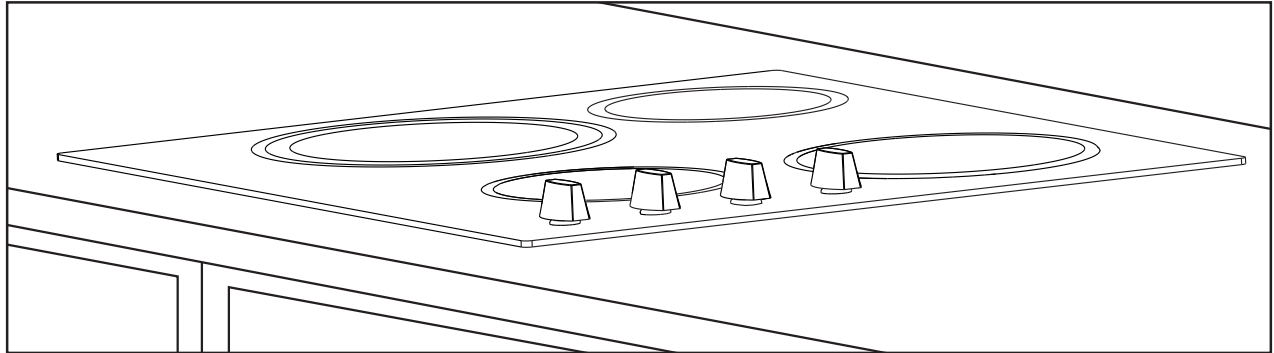
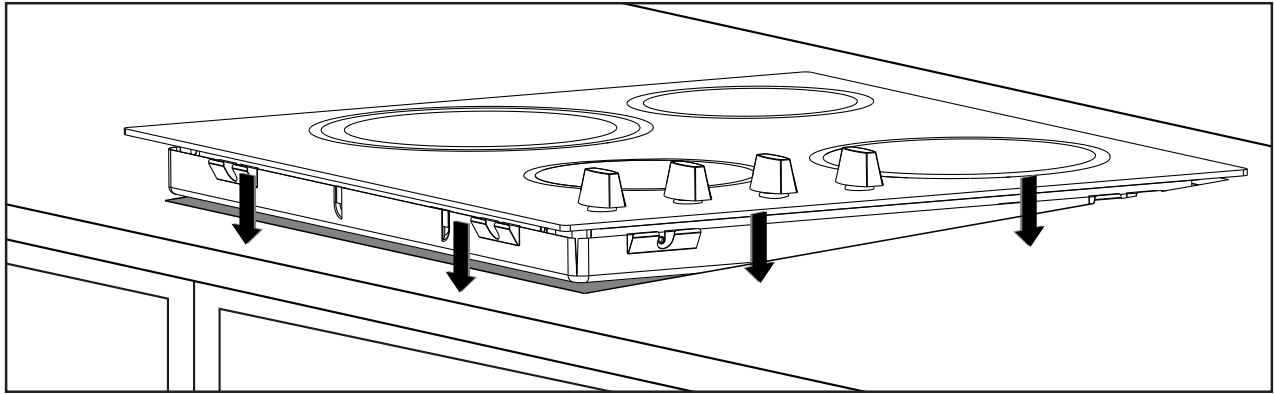
Push fit hob installation

Your new hob is pre-fitted with push fit installation clips which are designed to simplify the installation procedure and retain the hob into the worktop. Care must be taken to not damage these clips whilst installing this product.

Depending on your product the images below show the push fit clips



Depending on your product, the images below represents how the system interacts with your worktop.



Note; The worktop cut out dimensions are critical and will affect the performance of how the push fit system works. The nominal dimensions are shown on the hob cut out table and must be fabricated to a tolerance of +2.0mm -0.0mm. The effectiveness of the system will vary depending on the accuracy of the worktop cut-out dimensions.

The hob seal and wiring must be completed prior to fitting the hob into the worktop. Offer the back edge of the appliance up to the rear of the worktop cut-out keeping the hob central to the cut-out. Care must be taken not to trap the power cable between the hob & the worktop cut-out.

Ensuring nothing is misaligned or trapped, using both hands press down evenly on the front of the hob until it sits in its home position. When doing this, make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all around the product. The hob can be removed by applying a small amount of pressure to the underside of the hob.

Note; If your worktop cutout is oversized, an optional fitting kit can be purchased from our Spares Store.

CONNECT TO THE ELECTRICITY SUPPLY

⚠ This appliance must be earthed. Only connect to the electrical mains terminal with the power switched off. The electrical mains terminal is live.

Loose and inappropriate connections can make the terminal overheat.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening of at least 3mm.

We recommend that the appliance is connected by a competent person who is a member of a “Competent Person Scheme” who will comply with the required local regulations.

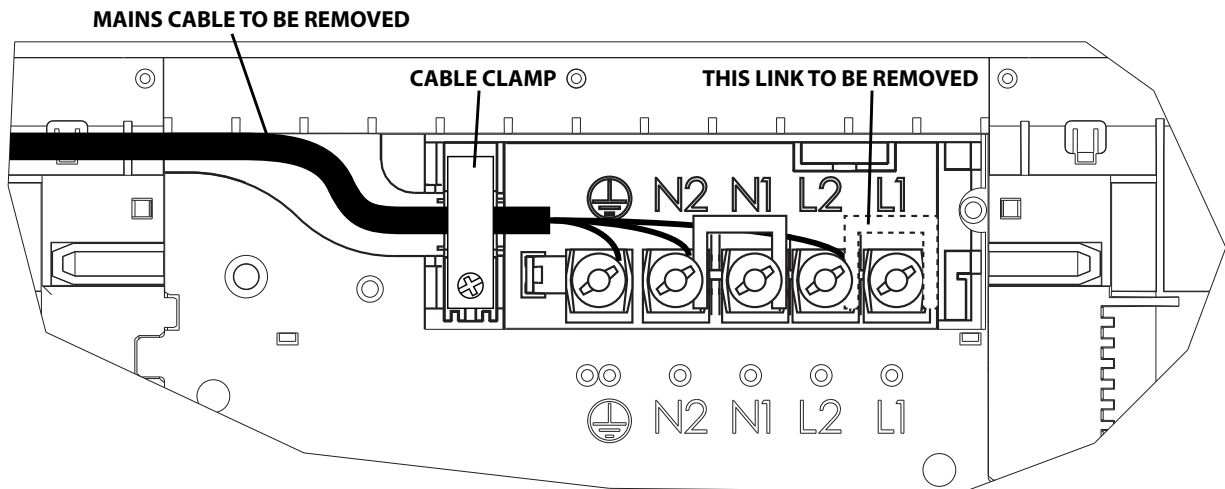
⚠ Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

For UK installation the hob is pre-fitted with a cable HO5V2V2-F 2.5mm²


3 PHASE SUPPLY - FOR INSTALLATION IN MAINLAND EUROPE

For connection to a 3 phase supply, the supplied mains cable and bridging link will need to be removed.

- Firstly open the terminal block cover using a small flat bladed screwdriver
- Remove cable clamp screw and remove mains cable
- Remove 1 bridging link from terminals L1 and L2



Fit 3 phase mains cable in terminal block as shown in table below;

Wire	Connect to:
L1	L1
L2	L2
L3	*See note below
Neutral	N1 or N2
Earth	

*** L3 is not required on these appliances. Please ensure L3 is terminated safely inside terminal cover**

- Fit the cable clamp & secure with the screw provided.
- Close the terminal box, ensuring that the cover is closed and all screws are tight and in place.

TECHNICAL DATA

Induction hob

Max. Total Power Rating	
Hob Size (cm)	
60	220 - 240V ~ 50Hz = 7.0kW

Individual Cook Zone Power Ratings			
Cook Zone	Hob Size (cm)	Normal Power Rating (kW)	Boost Power Rating (kW)
Left Hand Front	60	1.85	2.10
Left Hand Rear		1.40	N/A
Right Hand Front		1.40	N/A
Right Hand Rear		1.85	2.10

Product Information Commission Regulation (EU) No 66/2014	
LAMONA	
Model	LAM1800
Type of Hob	Ceramic Induction
No of Cooking Zones	4
Heating Technology	Ceramic Induction
Diameter	FL – 200mm RL – 160mm FR – 160mm RR – 200mm
EC _{electric cooking zone}	FL – 145.3 Wh/kg RL – 139 Wh/kg FR – 139.3 Wh/kg RR – 144.9 Wh/kg
EC _{electric hob}	142.1 Wh/kg

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 right)

What to do if you need to report a problem.

Please ensure you have ready:

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

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

or

Call the LAMONA Service Line on 0845 00 60 006

*Product installed within a domestic kitchen or a 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 right-hand edge of the door.
------------------------------------------------------------	-------------------------------------



Product serial number
(Place sticker here)

LAMONA
Exclusive to Howdens Joinery Co.

ISSUE V2 070217