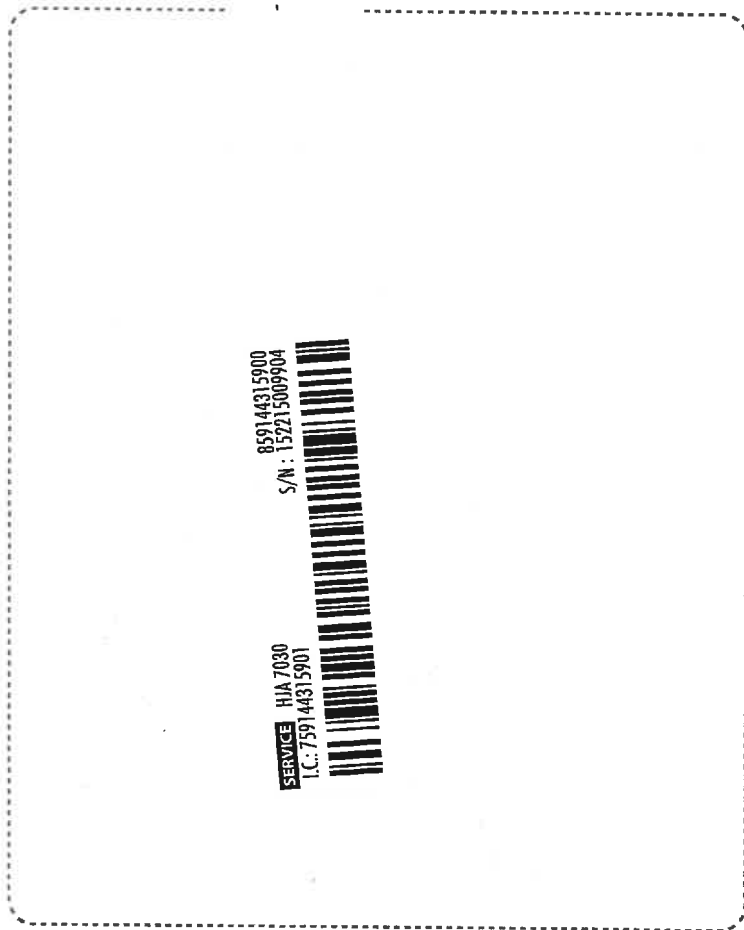
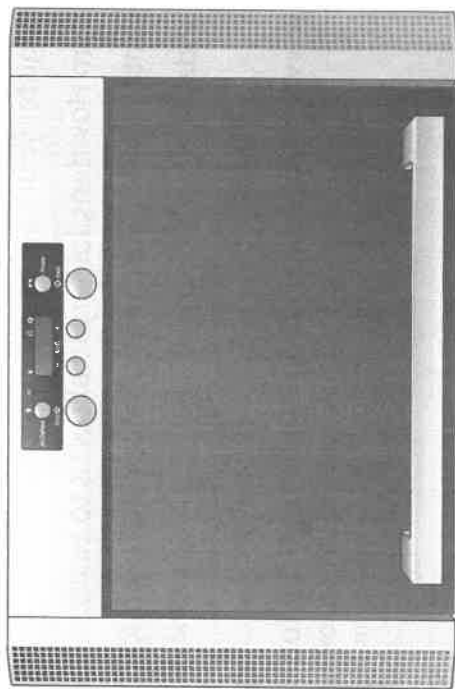


Built-in Microwave Oven

HJA7030



SERVICE HJA 7030  
T.C.: 759144315901

859144315900  
S/N : 152215009904



Product serial number  
(Place sticker here)

Instructions and Installation

**LAMONA**  
Exclusive to Howdens Joinery Co.

**LAMONA**  
Exclusive to Howdens Joinery Co.



(C) 400011195326

Register  
**my appliance** [www.howdens.com/appliance-registration](http://www.howdens.com/appliance-registration)

## PAUSE OR STOP COOKING

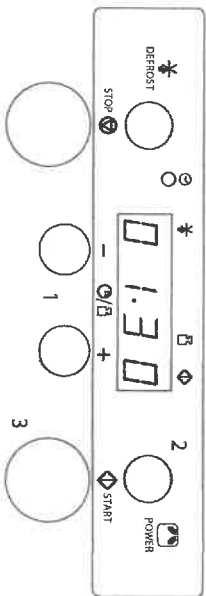
- **To pause cooking:** The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.
  - **To continue cooking:** Close the door and press the Start button **ONCE**. The cooking is resumed from where it was paused. Pressing the Start button **TWICE** will increase the time by 30 seconds.
  - **If you don't want to continue cooking:** Remove the food, close the door and press the STOP button
  - A beep will signal once or twice a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.
- Note:** The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.

## COOLING DOWN

- When a function is finished, the oven may carry out a cooling procedure and the turntable will continue to rotate. This is normal. After this procedure the oven switches off automatically.
- The cooling procedure can be interrupted without any harm to the oven by opening the door.

## KITCHEN TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

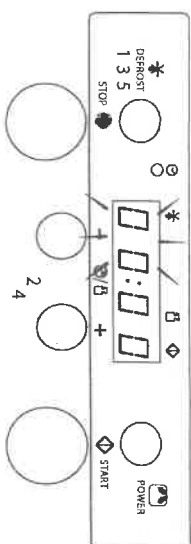


1. Press the +/- buttons to set the time to measure.
2. Press the power button repeatedly to set the power to 0 W.
3. Press the Start button.

**An acoustic signal will be heard when the timer has finished to count down.**

## CLOCK

When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.



1. Press the Clock button (3 seconds) until the left-hand digit (hour's) flicker.
2. Press the +/- buttons to set the hours.
3. Press the Clock button again (The two right hand digits (minutes) flicker).
4. Press the +/- buttons to set the minutes.
5. Press the Clock button again.

The Clock is set and in operation.

**Note:** Keep the door open while setting the Clock. This gives you 5 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 30 seconds.

Built in Oven

LAM3451



Instructions

LAMONA

Register  
my appliance

[www.howdens.com/appliance-registration](http://www.howdens.com/appliance-registration)

Model Number : LAM3451

Serial Number : 22 110080 02

220-240 V~, 50 Hz

Class I 2,3 KW

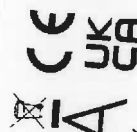
7768686320

Type :NOC04075

LAMONA

Made in TURKEY

Thorpe Road, Howden DN14 7PA



Product serial number  
(Place sticker here)

LAMONA

Issue v4 240821

385.4408.46/R.AB/24.08.2021  
7768686320

## 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 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 0344 460 0006**

\*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.	Open door on panel just below door seal.
--	--



**Free 3 year guarantee**

**Call now<sup>1</sup>**

**0333 010 0009**

Alternatively, visit [www.howdens.com/appliance-registration](http://www.howdens.com/appliance-registration)

**LAMONA**

**3 year guarantee available.  
Register your appliance within 90 days\***

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

<sup>1</sup>Lines are open Monday to Friday 9am to 5pm. Calls will be charged at your local rate and may be recorded and monitored for training and quality purposes. \*So that in the event of an important product update, or recall, we can contact you.

**Register my appliance**

## 8 Troubleshooting

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

**Oven emits steam when it is in use.**

- It is normal that steam escapes during operation. >>> *This is not a fault.*

**Water drops occur during cooking.**

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. >>> *This is not a fault.*

**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 wired into the (grounded) socket. >>> *Check the electrical connection.*

- Buttons/knobs/keys on the control panel do not function. >>> *If your product equipped with key lock function, keylock may be enabled. Please disable it.*

**Oven light does not work.**

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

**Oven does not heat.**

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Dear Customer,

Congratulations on your choice of oven.

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

- Please read this user manual before installing and using the oven.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Register your appliance to access a digital copy of your user manual for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols

Throughout this user manual the following symbols are used:



**Hazard that may result in death or injury.**

**NOTICE** Hazard that may result in material damage to the product or its environment.



**Hazard that may result in burns due to contact with hot surfaces.**



**Important information or useful usage tips.**



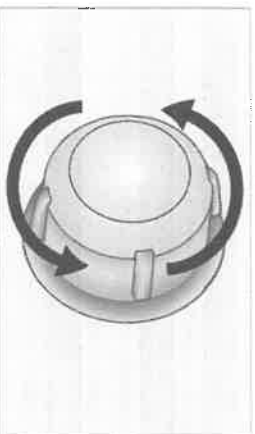
**Read the user manual.**

Product information correct at the time of publication in January 2021  
The company has a policy of continuous product development and reserves the right to change any products and specifications given in this manual.

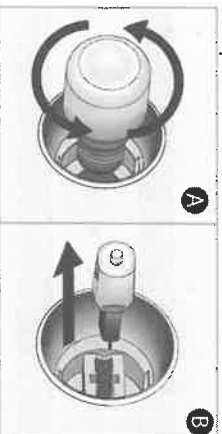
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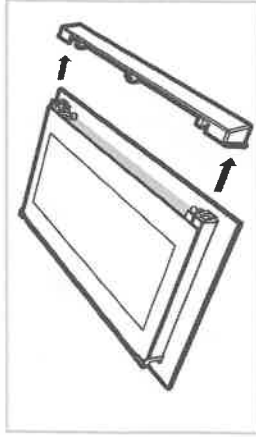
- If your oven has a round lamp,**
1. Disconnect the product from the electricity.
  2. Remove the glass cover by turning it counterclockwise.



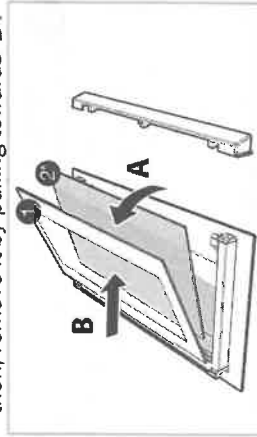
3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



4. Refit the glass cover.



3. As shown in the figure, gently lift the innermost glass (1) towards 'A' and then, remove it by pulling towards 'B'.



1. Innermost glass panel
- 2\* Inner glass panel (It may not exist on your product.)
4. If your product has an inner glass (2), repeat the same process to detach it (2).
5. The first step of regrouping the door is to reassemble the inner glass (2). Place the beveled edge of the glass to meet the beveled edge of the plastic slot. (If your product has an inner glass). Inner glass (2) must be attached to the plastic slot closest to the innermost glass (1).
6. While reassembling the innermost glass (1), pay attention to place the printed side of the glass on the inner glass. It is crucial to place the lower corners of the innermost glass (1) to meet the lower plastic slots.
7. Push the plastic component towards the frame until a "click" sound is heard.

## Cleaning the oven lamp

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

### Replacing the oven lamp

#### ▲ General warnings

- To avoid the risk of electric shock, before replacing the oven lamp, disconnect the electrical connector and wait for the oven to cool. Hot surfaces may cause burns!
- In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 °C.

## 1 Safety Instructions

- This section contains safety instructions that will help prevent any risks of personal injuries or material damage.
  - If the product is transferred to another person or used second hand, the operating manual, product labels, other relevant documents and accessories should be delivered with the product.
  - Our company shall not be held responsible for any damage that may occur as a result of failure to comply with these instructions.
  - Failure to comply with these instructions shall render any warranty void.
  - ▲ Always have the installation and repair work performed by the manufacturer, the authorized service or a person specified by the importer.
  - ▲ Use genuine spare parts and accessories only.
  - ▲ Do not attempt to repair or replace any part of the product unless it is clearly specified in the operating manual.
  - ▲ Do not perform technical modifications on the product.
- ▲ Purpose of usage
- This product is designed for home use. It is not suitable for commercial use.
  - Do not use the product in gardens, balconies or other outdoor environments. The appliance is intended to be used in household and staff kitchen areas in shops, offices and other working environments.
- ▲ WARNING: This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
- The oven can be used to defrost, bake, fry and grill food.
  - This product; should not be used for heating, plate heating, hanging towels or clothes on the handle for drying.
- ▲ Child, vulnerable person and pet safety
- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or lack of experience and

- knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
  - This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
  - Children should be supervised to ensure that they do not play with the product.
  - Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
  - Do not put objects that children may reach on the product.
  - **WARNING:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
  - Keep the packaging materials out of the reach of children.

There is a hazard of injury and suffocation.

- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- For the safety of children, disconnect the power cable and make the product inoperable before disposing of the product.

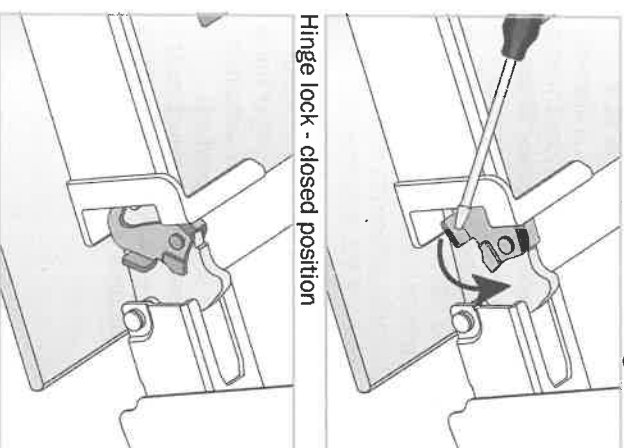
**⚠ Electrical safety**

- Wire the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations. The electrical connection of the product should be in an easily accessible place (where it will not be affected by the flame of the stove). If this is not possible, there should be a mechanism (fuse, switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical

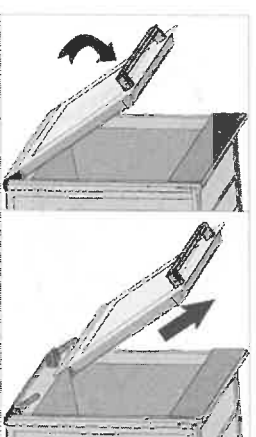
You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

**Removing the oven door**

1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pressing downwards as shown in the figure.



Hinge lock - open position  
3. Get the oven door to a half-open position.



4. Pull the removed door upwards to release it from the right and left hinges and remove it.

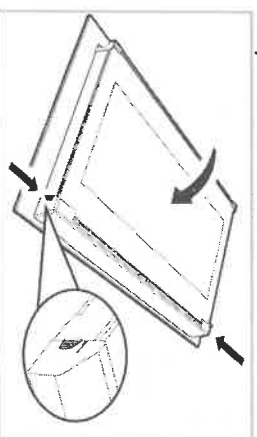
**i** To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively.

When installing the door, be sure to close the clips on the hinge socket.

**Removing the inner glass of the oven door**

Inner glass of the product's front door of may be removed for cleaning.

1. Open the oven door.



2. Pull the plastic component, attached on the upper section of the front door, towards yourself by simultaneously pressing on the pressure points on both sides of the component and remove it.



- Clean the appliance using dishwashing detergent, warm water and a microfibre cloth specific for glass surfaces and dry it with a dry microfibre cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfibre cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

#### **Plastic parts and painted surfaces**

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent. Otherwise, corrosion may occur on these joints.

#### **Cleaning the accessories**

Unless otherwise stated in the user manual, do not wash the product accessories in the dishwasher.

#### **Cleaning the control panel**

- When cleaning the panels with knob control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

#### **Cleaning the inside of the oven (cooking area)**

Follow the cleaning steps described in the "General cleaning information" section according to the surface types in your oven.

#### **Cleaning the side walls of the oven**

The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic walls" section for information. If your product is a side rack model, remove the side racks before cleaning your side walls. Then complete the cleaning as described in the "General cleaning information" section according to the side wall surface type.

#### **Cleaning the oven door**

**i** Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

regulations and separating all poles from the network.

- The product must not be wired into the outlet during installation, repair, and transportation.

- Do not wire the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
- Never touch the electrical connection with wet hands! To remove appliance, do not pull the cord.

- Make sure that the product is securely wired into the outlet to avoid arcing.
- Wire the product into an outlet that meets the voltage and frequency values specified on the type label.
- Do not jam the power cord under and behind the product.

- Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
- While the oven is operating, its back surface also gets hot. Power cords must not touch the back surface, connections may be damaged.

- Do not jam the electric cables into the oven door and pass them over hot surfaces. You may cause the oven to short circuit and catch fire as a result of the cable melting.
- Use original cable only. Do not use cut or damaged cables or extension leads.
- If the power cord is damaged, it must be replaced by a manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.

- **WARNING:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock.

Disconnect the product or turn off the fuse from the fuse box.



Transportation safety

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.

- Do not put other items on the product and carry the product upright.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from damage.
- Check the overall appearance of the product for any damage that may have occurred during transportation.
- If you do not use the product for a long time, disconnect it or turn off the fuse from the fuse box.
- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- Do not use the product with the front door glass removed or broken.
- Do not climb on the product to reach anything or for any other reason.

- ! Installation safety**
- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
  - Do not install the product near heat sources (radiators, stoves, etc.).
  - Keep all ventilation ducts open around the product.
  - To prevent overheating, the product should not be installed behind decorative doors.
- ! Safety of use**
- Make sure that the product is turned off after each use.

- Do not use the product in situations that may affect your judgment, such as drug intake and / or alcohol use.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- The oven handle is not a towel dryer. When using the product, do not hang towels, gloves or similar textiles.
- The hinges of the product door move and tighten when opening and closing the door. When opening / closing the door, do not hold the part with the hinges.

## 7 Maintenance and care

### General cleaning Information

#### ! General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.

- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use.

- Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

#### Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.

- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.

- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

#### Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See the "Easy steam cleaning" section)
- For persistent stains, the oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.

- The oven must cool down for cleaning in the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage with enamel surface.

#### Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine when the surface is saturated with oil, in this case it is recommended to replace the parts.

#### Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.

## Grill

Red meat, fish and poultry meat will quickly turn brown when grilled, hold a beautiful crust and do not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

### General warnings

- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
- **Close the oven door during grilling.**
- **Never grill with the oven door open.** Hot surfaces may cause burns!

### The key points of the grill

- Prepare foods of similar thickness and weight as much as possible for the grill.

### Grilling table

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Fish	Wire grill	4-5	250	20 ... 25
Chicken pieces	Wire grill	4-5	250	25 ... 35
Meatball (beef) - 12 pieces*	Wire grill	4	250	20 ... 30
Lamb chop	Wire grill	4-5	250	20 ... 25
Steak - (sliced)	Wire grill	4-5	250	25 ... 30
Veal chop	Wire grill	4-5	250	25 ... 30
Vegetable gratin	Wire grill	4-5	220	20 ... 30
Toast bread*	Wire grill	4	250	1 ... 3

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

\* **Grilling for test foods** - Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you are going to slide should be sized to cover the entire grill area. This tray may not be included with the product. Put some water into the oven tray for easy cleaning.

- **Temperature warnings**
- **WARNING:** While the product is operating, exposed parts will be hot. Do not touch the product and heating elements. Children under the age of 8 should not be brought close to the product without an adult.
- Do not place flammable / explosive materials near the product, as the edges will be hot while it is operating.
- As steam may be exhaled, keep away while opening the oven door. The steam may burn your hand, face and / or eyes.
- The product may be hot during use. Do not touch the hot compartments, the interior parts of the oven, the heating elements, etc.
- When placing food in the hot oven, removing the food, etc. always use heat resistant oven gloves.

- **Accessory use**
- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section "Usage of accessories".

- Accessories can damage the door glass when closing the product door. Always push the accessories to the end of the cooking area.



- **Cooking safety**
- Be careful when using alcohol in your food. Alcohol evaporates at high temperatures and may catch fire when exposed to hot surfaces, causing a fire.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- **Food Poisoning Hazard:** Do not keep food in the oven for more than an hour before and after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tin cans and glass jars. Built up pressure may cause the jar to burst.
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of

touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.

- Do not place baking trays, plates or aluminum foil directly on the bottom of the oven. The accumulated heat can damage the base of the oven.
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the

grill. This is the hottest area and fatty foods may catch fire.

**!** Maintenance and cleaning safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is an electric shock hazard!
- Do not clean the product with steam cleaners as this may cause electric shock.
- Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass / (if present) oven upper door glass. These materials can cause glass surfaces to be scratched and broken.

### Meat, Fish and Poultry

#### The key points on roasting

- Seasoning it with lemon juice and pepper before cooking all chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by roasting.
- You should calculate about 4 to 5 minutes of cooking time per centimeter of the meat thickness.
- After the cooking time is over, leave the meat in the oven for about 10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.
- Fish should be placed on a medium or low level shelf in a heat resistant plate.

#### Cooking table for meat, fish and poultry

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Single tray	Standard tray*	Fan Heating	3	15 mins. 250/ max, then 180 ... 190	60 ... 80
Lamb's shank (1.5 - 2.0 kg)	Single tray	Standard tray*	Fan Heating	3	15 mins. 250/ max, then 170	110 ... 120
Roasted chicken (1.8-2 kg)	Single tray	Wire grill* Place one tray on a lower shelf	Fan Heating	2	200 ... 220	60 ... 80
Turkey (5.5 kg)	Single tray	Standard tray*	Fan Heating	1	25 mins. 250/ max, then 180 ... 190	150 ... 210
Fish	Single tray	Wire grill* Place one tray on a lower shelf	Fan Heating	3	200	20 ... 30

Preheating is recommended for all food.

\* These accessories may not be included with your product. They can be purchased commercially.

\*\* These accessories are not included with your product. They are commercially available accessories.

## Cooking table for pastries and oven food

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Cakes in tray	Single tray	Standard tray*	Fan Heating	3	180	30 ... 40
	Single tray	Cake mold on wire grill**	Fan Heating	2	180	30 ... 40
Cakes in mold	Single tray	Standard tray*	Fan Heating	2	150	25 ... 35
	2 trays	2 - Standard tray* 4 - Pastry tray*	Fan Heating	2 - 4	140	30 ... 45
Small cakes***		Round cake mold, 26 cm in diameter with clamp on wire grill**	Fan Heating	2	160	30 ... 40
Sponge cake***	Single tray		Fan Heating	2	160	30 ... 40
Cookie	Single tray	Pastry tray*	Fan Heating	3	170	20 ... 30
	2 trays	2 - Standard tray* 4 - Pastry tray*	Fan Heating	2 - 4	170	25 ... 35
Dough pastry	Single tray	Standard tray*	Fan Heating	2	180	35 ... 45
	2 trays	1 - Standard tray* 4 - Pastry tray*	Fan Heating	1 - 4	180	35 ... 45
Rich pastry	Single tray	Standard tray*	Fan Heating	3	180	20 ... 30
	2 trays	2 - Standard tray* 4 - Pastry tray*	Fan Heating	2 - 4	180	20 ... 30
Whole bread	Single tray	Standard tray*	Fan Heating	3	200	30 ... 40
	Single tray	Glass / metal rectangular mold on wire grill**	Fan Heating	2 or 3	200	30 ... 40
Lasagna	Single tray		Fan Heating	2 or 3	200	30 ... 40
	Single tray	Round black metal mold, 20 cm in diameter on wire grill**	Fan Heating	2	170	50 ... 70
Apple pie***	Single tray		Fan Heating	2	170	50 ... 70
Pizza	Single tray	Standard tray*	Fan Heating	2	200 ... 220	10 ... 20
	Single tray	Standard tray*	Fan Heating	2	140	15 ... 25
Shortbread (sweet cookie)***	2 trays	2-Standard tray* 4-Pastry tray*	Fan Heating	2 - 4	140	15 ... 25

Preheating is recommended for all food.

\* These accessories may not be included with your product. They can be purchased commercially.

\*\* These accessories are not included with your product. They are commercially available accessories.

\*\*\* **Test Foods** - Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

## 2 Environmental Instructions

### Waste regulation

Compliance with the WEEE Directive and Disposing of the Waste Product



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

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

### Compliance with RoHS Directive:

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

### Package information

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

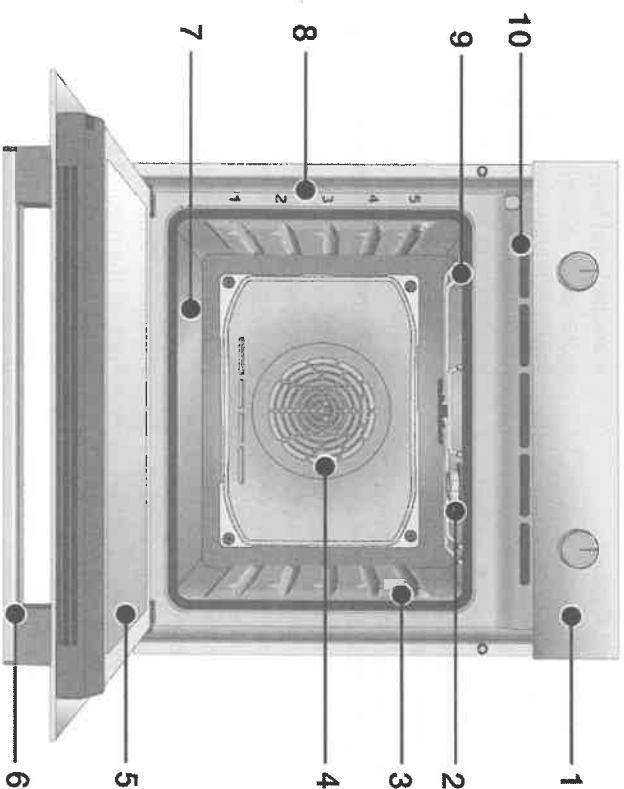
### Recommendations for energy saving

The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before cooking.
- In the oven, use dark or enameled containers that transmit heat better.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using heat.
- If specified in the recipe or user manual, always preheat. Do not open the oven door frequently during cooking.
- Try to cook more than one dish at a time in the oven. You can cook at the same time by placing two cooking containers on the wire shelf. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.

### 3 Your product

#### Product Introduction



- 1 Control panel
- 2 Lamp\*
- 3 Shelves
- 4 Fan motor (behind steel plate)
- 5 Door
- 6 Handle
- 7 Bottom heater (bottom steel plate)
- 8 Shelf positions

- 9 Top heater
  - 10 Ventilation holes
- \* It depends on the model. Your product may not have a lamp, or the type and location of the lamp may differ from the illustration.

- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If it is cooked well inside but the outside is sticky, use a smaller amount of liquid, reduce the temperature and increase the cooking time.

#### Tips for cooking pastries

- If the pastry is too dry, increase the temperature by 10 ° C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the

pastry you have prepared does not overflow the tray.

- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

## 6 General Information about cooking

This section describes tips on preparing and cooking your food.

In addition, you can also find some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

### General warnings about cooking In the oven

- While opening the oven door during or after cooking, hot-burning steam may emerge. The steam may burn your hand, face and / or eyes. When opening the oven door, stay away.
- Intense steam generated during cooking may form condensed water droplets on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.
- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof

papers that are overflowing from the container can create a risk of burns and affect the quality of your cooking. Use the greaseproof paper you will use in the temperature range specified.

- For good cooking performance, place your food on the recommended correct shelf. Do not change the shelf position during cooking.

### Pastries and oven food

#### General Information

- We recommend using the accessories of the product for a good cooking performance. If you are going to use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you are going to cook using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the products may vary depending on the amount of food and the size of the cookware.
- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

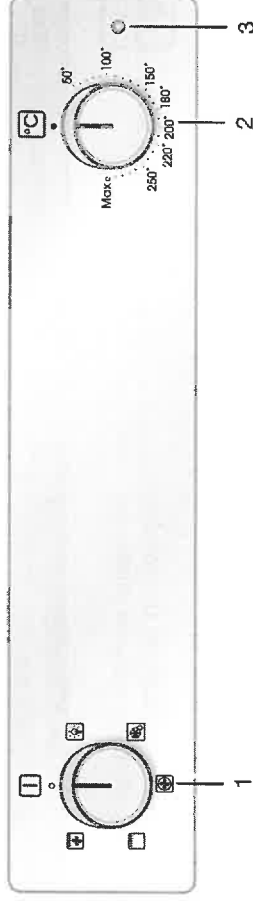
#### Tips for baking cakes

- If the cake is too dry, increase the temperature by 10 ° C and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 10 ° C.

## Product control panel Introduction and usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

### Oven control



- 1 Function selection knob
- 2 Temperature knob
- 3 Thermostat lamp

#### Function selection knob

You can select the oven operating functions with the function selection knob. Turn left / right from closed (top) position to select.

#### Temperature knob






You can select the temperature you want to cook with the temperature knob. Turn clockwise from the closed (top) position to select.

#### Temperature Indicator

You can understand the oven interior temperature from the temperature lamp. The temperature lamp is located on the control panel. The temperature lamp turns on when the product starts, and the temperature lamp turns off when it reaches the set temperature. When the temperature inside the oven drops below the set temperature, the temperature lamp turns on again.

## Oven operating functions

On the function table; the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

Function symbol	Function description	Temperature range (°C)	Description and use
	Oven lamp	-	No heater works in the oven. Only the oven lamp lights up.
	Operating with fan	-	The oven is not heated. Only the fan (on the back wall) operates. Frozen food with granules is slowly defrosted at room temperature, cooked food is cooled. The time required to thaw a whole piece of meat is longer than the food with grains.
	Fan Heating	*	The hot air heated by the fan heater is distributed equally and rapidly throughout the oven with the fan. It is suitable for multi-tray cooking of your food at different shelf levels.
	Full grill	*	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.
	Fan assisted full grill	*	The hot air heated by the large grill is quickly distributed into the oven with the fan. It is suitable for grilling in large amounts.

\* Your product operates in the temperature range specified on the temperature knob.

## 5 How to operate the oven

### General Information on oven usage

#### Cooling fan

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat. The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the cooking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

#### Oven lighting

The oven lamp is turned on when the oven starts cooking. In some models, the lamp is on during cooking, while in some models it turns off after a certain time. If you want the oven lamp to be lit continuously, select the "Oven lamp" operating function with the function selection knob.

### Operation of the oven control unit

#### Turning on the oven

When you select a operating function you want to cook with using the function selection knob and set a certain temperature with using the temperature knob, the oven starts operating.

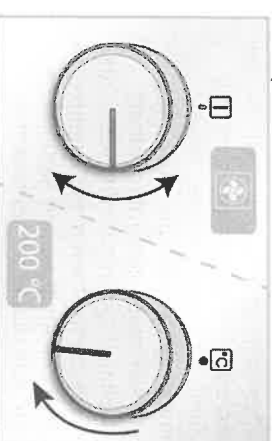
#### Turning off the oven

You can turn the oven off by turning the function selection knob and temperature knob to the off (up) position.

#### Selecting the temperature and oven operating function

You can cook by making the manual control (under your control) by selecting the temperature and operating function specific to your food.

Example:



1. Select the operating function you want to cook using the function selection knob.

2. Set the temperature you want to cook using the temperature knob.

\* Your oven will start operating immediately at the selected function and temperature, and the temperature lamp will light up. When the temperature inside the oven reaches the set temperature, the temperature lamp turns off. The oven does not switch off automatically after starting cooking. You have to control cooking yourself and turn it off. When your cooking is completed, turn off the oven by turning the function selection knob and the temperature knob to the off (up) position.



## 4 First use

Before you start using your product, it is recommended to do the following in the following sections.

### First cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided within the product.
3. Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven operating functions". You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.
6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

### Before using the accessories;

Clean the accessories you remove from the oven with detergent water and a soft cleaning sponge.

**NOTICE** The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

**NOTICE** Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

## Product accessories

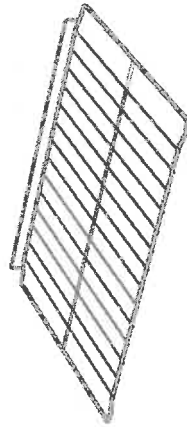
There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available.

**NOTICE** : The trays in your product may be deformed by the effect of the temperature. This has no effect on the function. Deformation disappears when the tray cools down.



### Standard tray

It is used for pastries, frozen foods and frying large pieces.



### Wire grill

It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.



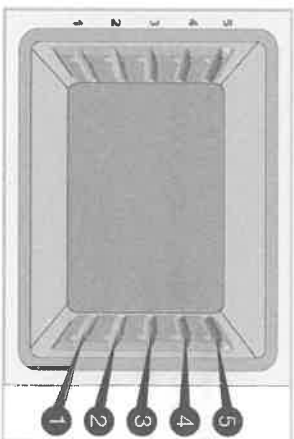
### Wire grill in tray

By placing it in the tray (if provided), it is ensured that the oils flowing while grilling are collected in the tray and thus the contamination of the oven is prevented.

## Use of product accessories

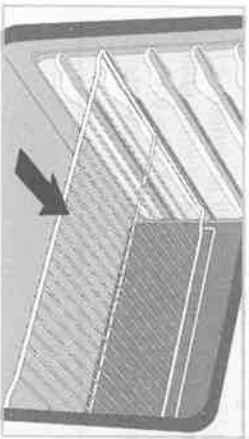
### Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.



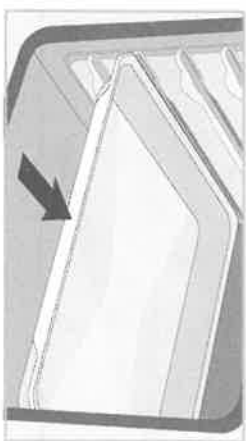
### Placing the wire grill on the cooking shelves

It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.



### Placing the tray on the cooking shelves

It is also crucial to place the trays on the side shelves properly. The tray has one direction when placing it on the shelf. While placing the tray on the desired shelf, its side designed for holding must be on the front.



### Stopper function of the wire grill

There is a stopper function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopper. You must pass over the stopper to remove it completely.



## Technical specifications

### General specifications

Product external dimensions (height/width/depth)	595 mm/594 mm/567 mm
Oven installation dimensions (height/width/depth)	590 or 600 mm/560 mm/min. 550 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type and cross section used / suitable for use in the product	min. H05VV-FG 3 x 1.5 mm <sup>2</sup>
Total power consumption	2.3 kW
Inner lamp type (A)	240 V/15-25 W/E14 SES/T 300 °C
Inner lamp type (B)	25 W, G9, 300 °C
Fuse	13 A
Oven type	Fan oven

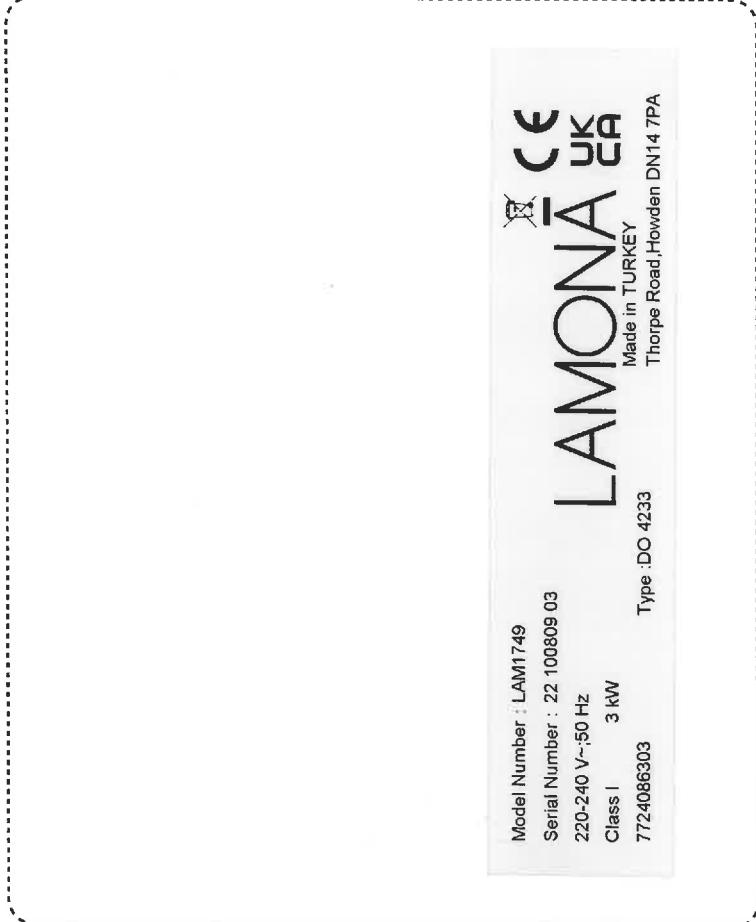
# Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not: 1-Eco fan heating, 2-Fan Heating 3- Fan assisted low grill, 4-Top and bottom heating.

- i** Technical specifications may be changed without prior notice to improve the quality of the product.
- i** Figures in this manual are schematic and may not exactly match your product.
- i** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

# Ceramic Domino Hob

LAM1749



Product serial number  
(Place sticker here)

Instructions and Installation

# LAMONA

**Register**  
**my appliance** [www.howdens.com/appliance-registration](http://www.howdens.com/appliance-registration)

Issue v3 040821

185.9288.11/R.AC / 04.08.2021  
7724086303

# LAMONA



**Free 3 year  
guarantee**

**Call now<sup>1</sup>**

**0333 010 0009**

Alternatively, visit [www.howdens.com/appliance-registration](http://www.howdens.com/appliance-registration)

**LAMONA**

**3 year guarantee available.  
Register your appliance within 90 days<sup>2</sup>**

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

<sup>1</sup>Lines are open Monday to Friday 9am to 5pm. Calls will be charged at your local rate and may be recorded and monitored for training and quality purposes.  
<sup>2</sup>So that in the event of an important product update, or recall, we can contact you.

**Register  
my appliance**

## 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 / 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**

Dear Customer,  
Congratulations on your choice of hob.

**The Instruction and Installation manual will help you use your product quickly and safely.**

- Please read this user manual before installing and using the hob.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Register your appliance to access a digital copy of your user manual for future reference.
- Please read any other documents supplied with the product.


Explanation of symbols


Throughout this user manual the following symbols are used:

Important information or useful tips about usage.

 Warning for possible hazards to health and property.

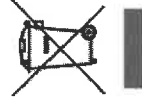
 Warning possibility of electric shock.

 Warning of risk of fire.

 Warning of hot surfaces.

Product information correct at the time of publication in January 2021.

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



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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## Troubleshooting

### Product or pans emit metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise.  
>>> This is not a fault.

### Product makes clicking noise when operating.

- This is the electronic controls working.  
>>> This is not a fault.

### Product does not operate.

- The mains fuse is defective or has tripped.  
>>> Check fuses in the fuse box. If necessary, replace or reset them.
- Hob appears to be locked or not responding properly to the controls  
>>> Power off the appliance at the switched outlet or circuit breaker.  
Wait 20 seconds and then reconnect it.

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

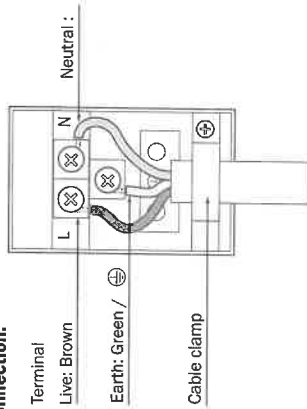
This hob is prefitted with a mains lead.

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

**⚠** 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 registered competent person (mains cable must not be longer than 2m for safety reasons) using the same cable type as defined in the technical data. It should be routed away from the appliance and not trapped between the appliance and the wall.

#### Terminal block connection:



## 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").

## Technical Data

<b>Outer Dimensions</b>	
Width	288mm
Depth	510mm
Height	55mm
<b>Cutout Dimensions</b>	
Width	268mm (+1)
Depth	490mm (+1)
<b>Cook Zones</b>	
Hob Wattage-Front	Ø140-1200w
Hob Wattage-Rear	Ø180-1800w
<b>Total Electric Power</b>	
Supply Voltage	220V - 240V ~50Hz
Cable Type	H05V2V2 1.5mm <sup>2</sup> , 3 core (Max.2m)
3000 W	

- **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.

## Electrical Connections

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

**⚠ IMPORTANT: Ensure that the electricity supply is switched off before connecting. Your hob is intended for permanent installation.**

Your appliance must be connected to fixed wiring via the use of a double pole switched 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 registered by a competent person who will comply with the IET and any 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**

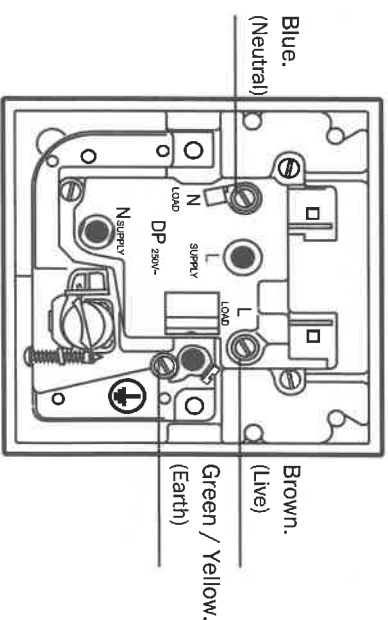
**Brown..... Live**

**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 spur box, proceed as follows:

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or '0', coloured 'BLACK'. The wire which coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured 'RED'. The green and yellow earth 'E' should be connected to the terminal marked with the following symbol '⊕'.

**DO NOT connect more than 1 x hob into a double pole switched outlet**





## Installation

### Before installation

#### Installing the product - Self adhesive seal

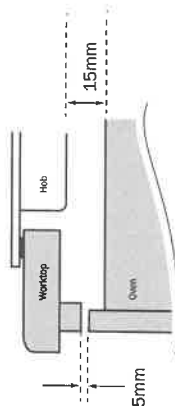
Turn the hob underside down, place it on a flat protected surface.

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

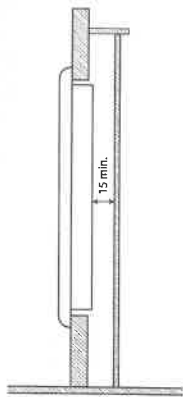
**DO NOT** fit silicone sealant under the glass hob instead of the self-adhesive seal.

#### Installation above an oven

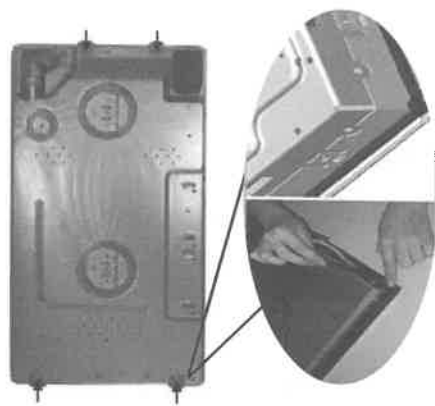
If the appliance is installed with an oven underneath, please leave at least 15mm of ventilation, unless otherwise stated in your oven installation guidelines.



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



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



### 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.

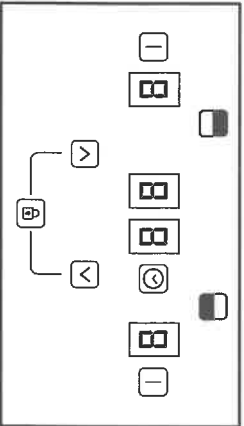
## Using the hob

**⚠** 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



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

During the initial start up of the hob (or power failures) will be displayed for several seconds and an audible alarm will sound.

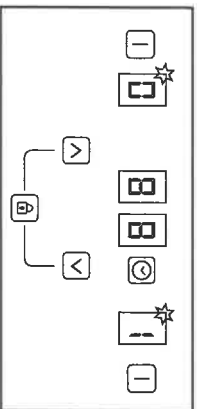
This device is controlled with touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

Always keep the control panels clean and dry. Humidity and dirt can cause problems in the function.

### Turning on the hob

**1.** When the hob is first powered on the symbol will appear on all zone displays, and an audible alarm will sound.

**2.** After a few seconds the symbol will disappear and "0" appears on the front display, "1" appears on the rear zone display.

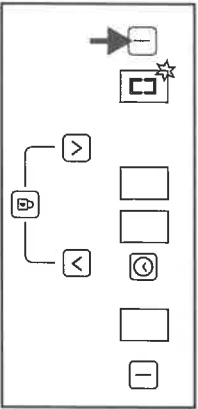


**3.** After a few seconds all symbols will disappear on the zone display and an audible alarm will sound and return to standby mode.

### Using the hob

**1.** On the control panel touch the key on the cooking zone you want to switch on.

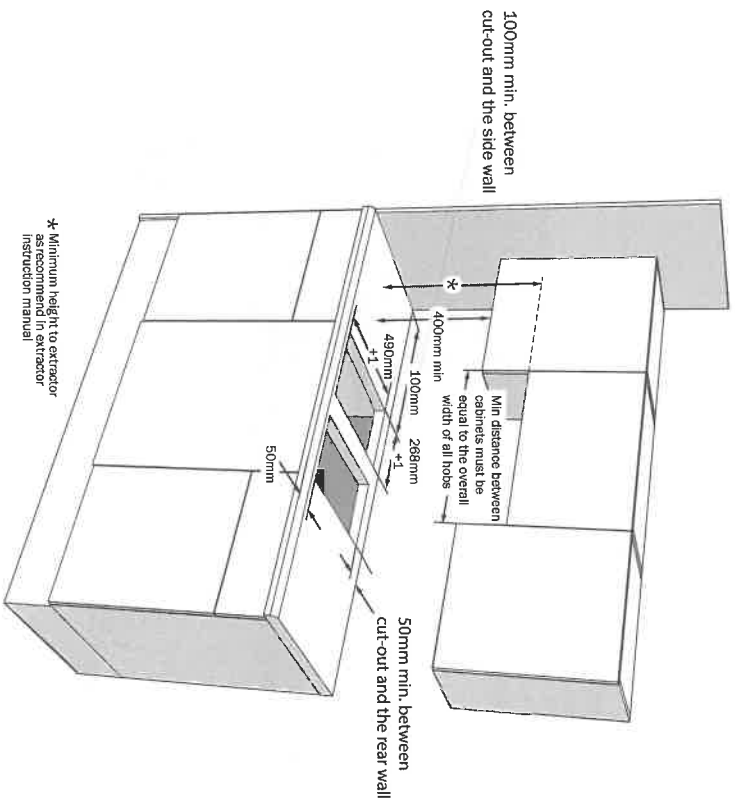
appears on the cooking display. Cooking zone is ready for use.



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

## Installation

### Clearances and dimensions 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 cut-out and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual). **The rear wall is any vertical surface behind the hob. If any tiles, backboards, splashbacks or upstands are fitted the distance is taken from the front face of these items.**

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.



## Cleaning & 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.
- Damaged products may cause risks to your own safety.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
  - Wipe any spillage as soon as possible.
  - Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
  - Foods with high sugar content (toffee, fruit juice, jam, etc.) that boil over while cooking, or spattered sugar stains must be immediately removed using a scraper even if hot.
  - Do not use abrasive products, bleach, hob cleaner spray or pan scourers.

## Installation


### General information



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

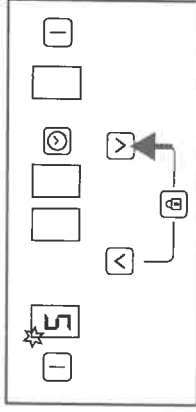
#### Please Note:

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

The hob should not be fitted above a washing machine, a fridge or a freezer unless a suitable wooden separation shield is installed between with at least a 15mm gap below the underside of the hob. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

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


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




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

#### Switching off the cooking zone:


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

- By touching the  key of the cooking zone you want to switch off.
- By dropping the temperature to "0" level; You can switch off the cooking zone.
- By using the **switching off function on the timer for the desired cooking zone:**  
When the time is over, the timer will switch off the cooking zone linked to it. "0" / "00" values and "t" symbol will appear on all the displays consecutively. When the time is over, and audible alarm will sound. Touch any key on the control panel to silence the alarm.

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

#### Residual heat indicator

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

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

## Booster

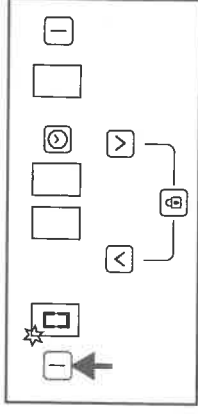
### High power setting (Booster)


You can use booster function for rapid heating. When booster is activated, the cooking will

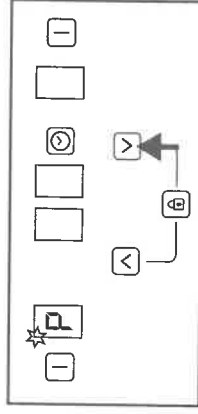
operate at maximum power for a certain period of time. Booster time depends on the selected temperature level. However, this function is not recommended for cooking a long time. All cooking zones are equipped with Booster function.

#### Selecting the high power setting (Booster)

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




- Touch the  key to set the cooking zone temperature value to "P".



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

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

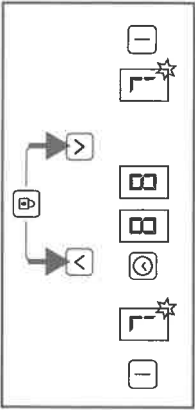
- Touch the  key until the temperature level decreases to "0" to disable the booster function earlier.

## Key Lock

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

### Activating the keylock

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



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

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

### Deactivating the key lock

1. Touch and keys simultaneously for at least 2 seconds.

Only one signal sound will be heard. Keylock function is deactivated and "L" disappears on all cooking zones displays.

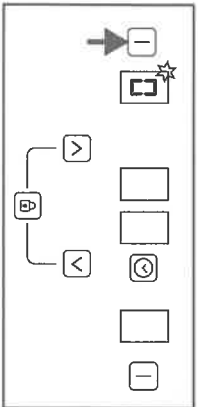
### Timer function

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

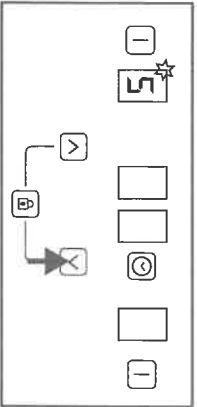
## Timer

### Activating the timer

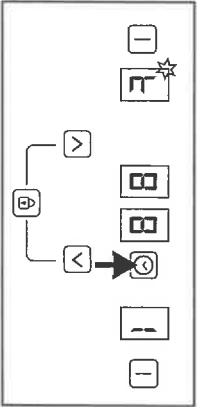
1. Switch on the cooking zone you desire by touching the key.



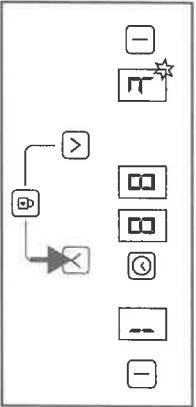
2. Adjust the desired temperature level by touching the and keys.



3. Activate the timer by touching the key "4". Symbols will blink on related cooking zones.



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



5. After approximately 10 seconds, the setting will be activated.

When the time set on the timer has run out, the timed cooking zone is switched off. A timer alarm beep sounds for one minute. But "4" and "00" symbols starts blinking constantly until touch any key.

6. In order to set the timer of the other cooking zone,

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

**⚠** Timer cannot be set without selecting the cooking zone.

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

### Changing the timer

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

### Deactivating the timers early

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

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

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

### Operation time limits

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

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

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

Temperature Level	Operation Time Limit Hour
0	0
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1
Rapid Heating (P)	1

### Overheating protection

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

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

### Error Messages

Cause Of The Error	Display
Touch control software error	F0
Touch control zone is too hot and has turned off all heaters	Fc
Touch control temperature sensor can be damaged	FV/FE
Excessive sensitivity on any key	Fb
Security keyboard error	FU/FJ