



Instructions and Installation

**LAMONA**

Exclusive to Howdens Joinery Co.

**Register** ✓  
**my appliance**

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

## LAMONA

Exclusive to Howdens Joinery Co.

See back page for product serial number

Dear Customer,  
Congratulations on your choice of hob.

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

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

**Explanation of symbols**

Throughout this user manual the following symbols are used:

Important information or useful tips about usage.



Warning for possible hazards to health and property.



Warning possibility of electric shock.



Warning of risk of fire.



Warning of hot surfaces.

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

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

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

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

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## Before using the hob

- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean the hob surface before using for the first time (page 13).


## Safety

 This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.

## General

 **WARNING:** Accessible parts will become hot during use. Care should be taken to avoid touching heating elements. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised. This appliance can be used by children aged 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.

**CAUTION:** Cooking process should be supervised continuously.

 Servicing should be carried out only by authorised personnel.

- This appliance must be installed so that it can be electrically isolated by a switch after installation.
- **Only use** the connection cable supplied and as specified if cable is damaged, it should be replaced by a suitably qualified person.
- **Do not** spray aerosols in the vicinity of this appliance while it is in operation.
- **Do not** store or use flammable liquids or items in the vicinity of this appliance.
- **Do not** use steam cleaners to clean the appliance as this may cause an electric shock.
- **Always** position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked over or grabbed by children.
- **Never** use pans smaller than 100mm (4") and larger than 250mm (10").

- **Always** match the size of pan to the heat zone – do not use large pans on small zones or vice versa.

- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.

- **Never** use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.

- **Never** use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.

- **Never** use the hob for any other purpose than cooking food.

 **WARNING OF FIRE:**

- **Never** store items or leave plastic utensils close to, or on top of the hob.

- **Never** leave any cook zone on without a pan covering it. This causes potential a fire hazard.

- **Never** use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.

- **Never** put metal cooking utensils, cutlery, knives or other metal objects on the

hob. They could become hot if they are near a cooking area which is in use.

- **Never** leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.

- **Never** heat up a sealed tin of food on the hob, as it may explode.

- **Never** leave pans overhanging the edge of the hob.

- **WARNING:** Only use hob guards designed by the manufacturer of the appliance or as indicated in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

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

- **Do not** modify this appliance.

- **WARNING: Never** leave cooking fat, or oil, unattended.

- **CAUTION:** If the glass surface is cracked or broken do not use the appliance. Risk of electric shock.

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## Fire safety advice

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- 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.

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## If a pan catches fire

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- 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.

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## Deep-fat frying presents more dangers in your kitchen

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- 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.




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## If you have an electrical fire in the kitchen

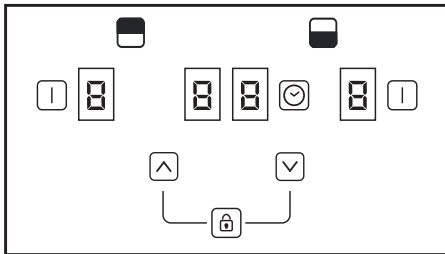
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- Switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.



## 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)

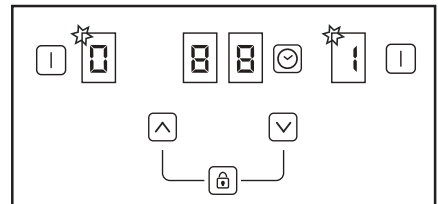
During the initial start up of the hob (or power failures)   will be displayed for several seconds and an audible alarm will sound.

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.

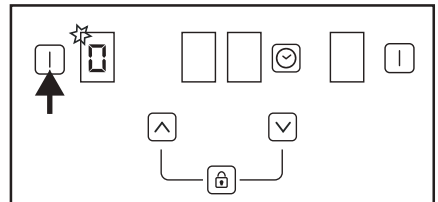


- 3.** After a few seconds all symbols will disappear on the zone display and an audible alarm will sound and return to standby mode.

## Using the hob



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

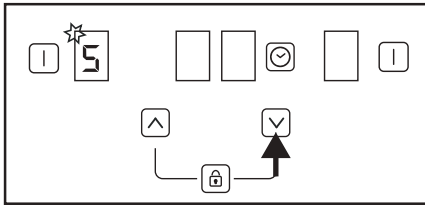
 appears on the cooking display. Cooking zone is ready for use.



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




2. 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:

1. By touching the  key of the cooking zone you want to switch off.

2. By dropping the temperature to "0" level; You can switch off the cooking zone.

### 3. 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

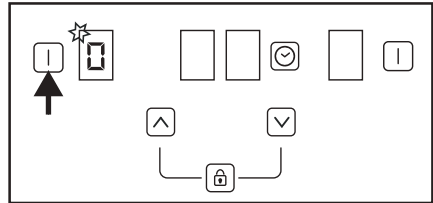
### High power setting (Booster)


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

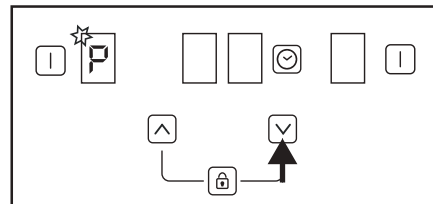
operate at maximum power for a certain period of time. Booster time depends on the selected temperature level. However, this function is not recommended for cooking a long time. All cooking zones are equipped with Booster function.

### Selecting the high power setting (Booster)

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




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



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



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

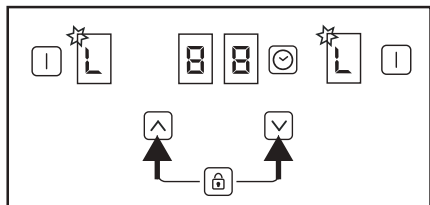
1. Touch the  key until the temperature level decreases to "0" to disable the booster function earlier.

## 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.

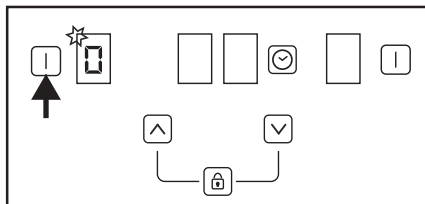
### Timer function



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.

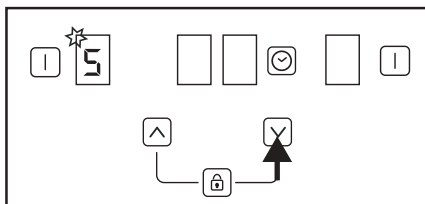
## Timer


### Activating the timer

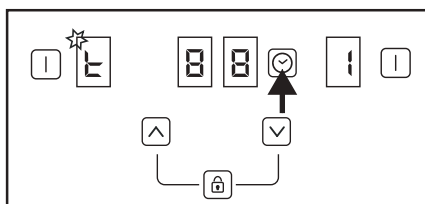
1. Switch on the cooking zone you desire by touching the  key.





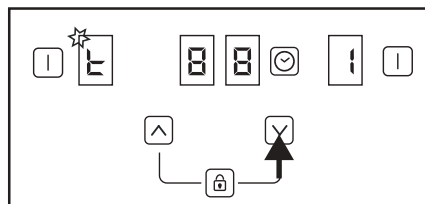
2. Adjust the desired temperature level by touching the  and  keys.



3. Activate the timer by touching the  key "t" 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 "t" 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	FO
Touch control zone is too hot and has turned off all heaters	Fc
Touch control temperature sensor can be damaged	Ft/FE
Excessive sensitivity on any key	Fb
Security keyboard error	FU/Fj

## Cleaning & maintenance

### How to clean your hob


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

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 Installation should only be carried out by a registered competent person.

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

 Please Note:

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

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

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

Damaged products may cause risks to your own safety.

The appliance is intended for installation in Howden kitchen cabinets.

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

### Positioning

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The hob is designed to be built into a work top as detailed in the image.  
Aperture width 268mm x depth 490mm (+1).

### Protecting the Hob cut-out

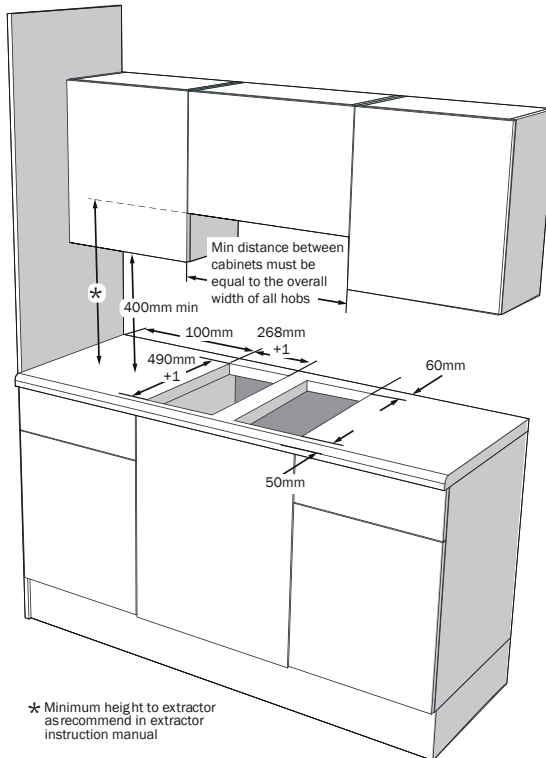
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The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

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

# 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 hob and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).

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.

# Installation

## Before installation

### Installing the product - Self adhesive seal

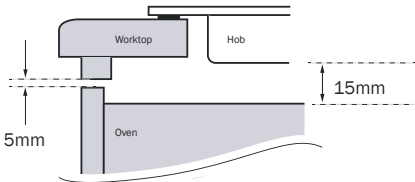
Turn the hob underside down, place it on a flat protected surface.

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.

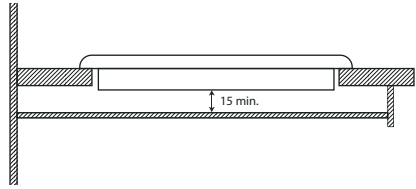
**DO NOT** fit silicone sealant under the glass hob instead of the self-adhesive seal.

### 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.



## 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**

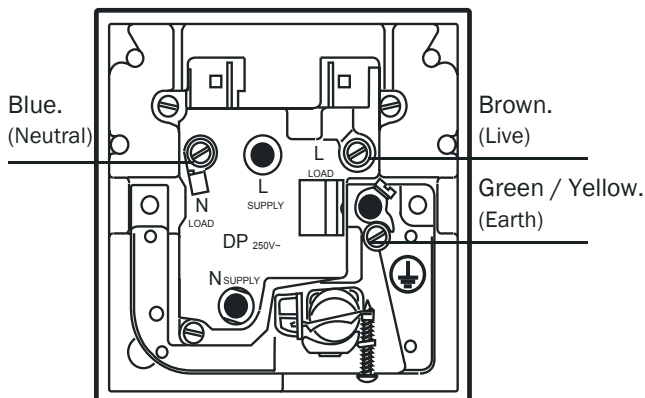
**Brown.....Live**

**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 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**



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.

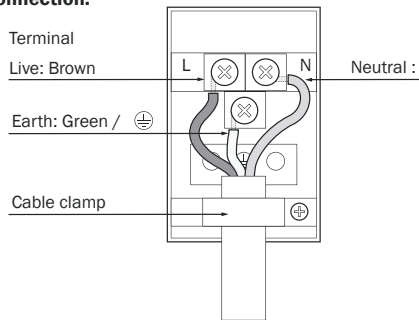


The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.



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:**



**Technical Data**

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



## 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.**

## Your guarantee

### Product Guarantee Details (UK only)

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**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.**

<b>Where to find the model and serial number on your machine.</b>	<b>On the base of the hob</b>
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<b>Information for domestic hobs</b>		
Comply with EU directive 2009/125/Ec - Regulation No. 66/2014		
Brand	Lamona	
Model	LAM1749	
Type of hob	Electrical	x
	Gas	
	Mix	
Number of cooking zone and or area		2
Heating Technology	Radiant cooking zone	x
	Induction cooking zone	
	Solid plates cooking zone	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm (Ø/cm,)	Front left zone	
	Rear left zone	
	Front right zone	
	Rear right zone	
	Right zone	
	Centre zone	
	Left zone	
	Front zone	14
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm (LxW)CM	Rear zone	18
	Front left zone	
	Rear left zone	
	Front right zone	
	Rear right zone	
	Right zone	
	Centre zone	
	Left zone	
Energy consumption per cooking zone or area calculated per kg EC electric cooking Wh/kg	Front zone	
	Rear zone	
	Front left zone	
	Rear left zone	
	Front right zone	
	Rear right zone	
	Right zone	
	Centre zone	
	Left zone	
Front zone	194,1	
Rear zone	192,2	
Energy consumption for the hob calculated per kg EC electric hob (Wh/kg)		193,1



Product serial number  
(Place sticker here)

# LAMONA

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ISSUE v3 230118  
**185.9277.24/R.AC /23.01.2018**