

LAMONA

at the heart of the kitchen

Gas Hob

LAM1113



Instructions and Installation

ISSUE v5.1 130522

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Register 
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Welcome

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.
- 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 manual the following symbols are used.

	<p>Important information or useful usage tips.</p>
	<p>Warning for possible hazards to health and property.</p>
	<p>Warning possibility of an electric shock.</p>
	<p>Warning of risk of fire.</p>
	<p>Warning of hot surfaces.</p>

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1. 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 (see page 16).

Safety

-  This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.
- We recommend you keep the instructions for installation and use for later reference, and before installing the hob, note its serial number in case you need to get help from the after sales service.

General Safety

-  **WARNING:** the appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children under 8 years of age must be kept away from the appliance unless they are continuously supervised.
-  **WARNING:** use only hob guards designed by the Manufacturer of the cooking appliance or indicated by the Manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
-  **WARNING:** unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
-  **WARNING:** danger of fire: do not store items on the cooking surfaces.
-  **WARNING:** if the surface is cracked, do not touch the glass and switch off the appliance to avoid the possibility of electric shock.
- This appliance can be used by children aged from 8 years and above and people 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 should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- **CAUTION:** the cooking process must be supervised. A short-term cooking process has to be supervised continuously.
- It is strongly recommended to keep children away from the cooking zones while they are in operation or when they are switched off, so long as the residual heat indicator is on, in order to prevent the risks of serious burns.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- If present do not to stare into halogen lamp hob elements.
- Connect a plug to the supply cable that is able to bear the voltage, current and load indicated on the tag and having the earth contact. The socket must be suitable for the load indicated on the tag and must be having the earth contact connected and in operation. The earth conductor is green/yellow in colour. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation.
- The green/yellow earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.
- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by Manufacturer, its service agent or similarly qualified people in order to avoid a hazard. The earth conductor (green/yellow) must be longer than 10mm on the terminal block side. The internal conductors section should be appropriate to the power absorbed by the hob (indicated on the tag). The type of power cable must be HO5V2V2-F.
- **Do not** put metallic objects such as knives, forks, spoons or lids on the hob. They could heat up.
- Aluminium foil and plastic pans must not be placed on heating zones.
- After every use, some cleaning of the hob is necessary to prevent the build-up of dirt and grease. If left, this is recooked when the hob is used and burns giving off smoke and unpleasant smells, not to mention the risks of fire propagation.

- **NEVER** use a steam or high pressure spray to clean the appliance.
- **Do not** touch the heat zones during operation or for a while after use.
- **NEVER** cook food directly on the glass ceramic hob.
- **Always** use the appropriate cookware. Always place the pan in the centre of the unit that you are cooking on.
- **Do not** place anything on control panel.
- **Do not** use the hob as a working surface.
- **Do not** use the surface as a cutting board.
- **Do not** store heavy items above the hob. If they drop onto the hob, they may cause damage.
- **Do not** use the hob for storage of any items.
- **Do not** slide cookware across the hob.
- No additional operation/setting is required in order to operate the appliance at the rated frequencies.



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.
- 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 of the heat if it's safe to do so, but never lean over a pan to reach the controls.
- Use fire blanket or a damp tea towel to cover the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen

- **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.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that local distribution conditions (nature of gas and gas pressure) and the adjustment of the appliance are compatible.
- The appliance is not connected to a combustion products evacuation device. It shall be installed and connected accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of mechanical ventilation where present.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do if you smell gas

- **Do not** use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell etc.). Do not use mobile phones. Risk of explosion and intoxication!
- Open the doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless its in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call your gas companies emergency number or call the fire brigade. Use a phone outside of the house.
- **Do not** re-enter the property until you are told it is safe to do so.

Carbon monoxide

This product should be used in a room which incorporates a properly adjusted and functioning carbon monoxide sensor. Make sure the carbon monoxide sensor works properly and is maintained frequently. Carbon monoxide sensor should be installed maximum 2 metres away from the product.

2. Environmental instructions

Waste regulation

Disposing of the old product. 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 centre for the recycling

of electrical and electronic equipment. Please consult your local authorities to learn about these collection centres. 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 authority.

Future transportation

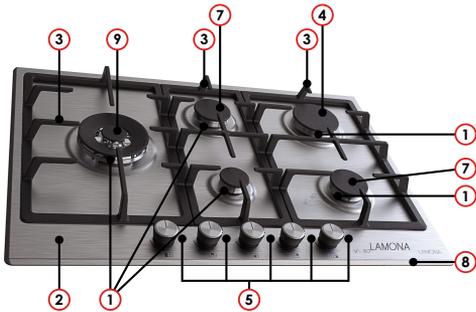
- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



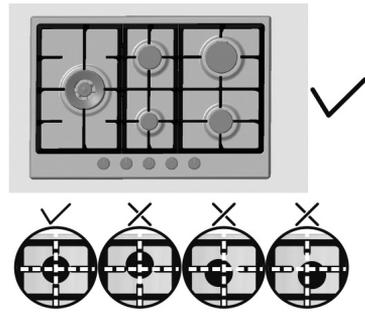
Check the general appearance of your product for any damages that might have occurred during transportation.

3. Using the hob

Hob layout

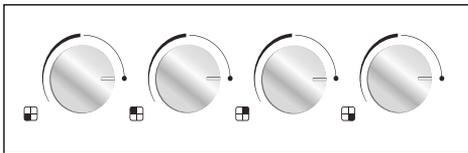


- ① Spark plug
- ② Burner plate
- ③ Pan support
- ④ Rapid burner
- ⑤ Gas burner knob
- ⑥ Auxiliary burner
- ⑦ Semi-rapid burner
- ⑧ Base cover
- ⑨ DC burner



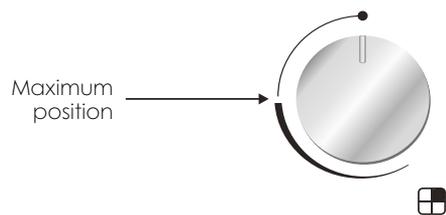
This appliance must only be used for the purpose for which it is intended, domestic cooking, and any other use will be considered improper and could therefore be dangerous. The Manufacturer will not be responsible for any damage or loss resulting from improper use. Before using burner, be sure, grid perimeters centre the burner as below figure.

Controls



Igniting the burners

WARNING! Be careful when you use open flames in the kitchen environment. The manufacturer declines any responsibility in the case of misuse of fire.



Always light the burner before you put any cookware on it.

To light the burner:

1. Turn the control knob anti-clockwise to the maximum position and push it down.
2. Keep control knob pushed in for approximately 5 seconds, this will let the thermocouple warm up. If not, the gas supply will be interrupted.
3. Adjust the flame.

 **WARNING!** Do not keep the control knob pushed in for more than 15 seconds, release the control knob, turn it into off position and try to light the burner again after a minimum of 1 minute.

 When transferring pans from one burner to another always lift the pans do not slide them.

 **DANGER:** Risk of overheated oil. When you heat the oil, do not leave it unattended. Never try to extinguish it the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

 Ensure handles of pans cannot accidentally be caught or knocked over and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too

heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

 Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

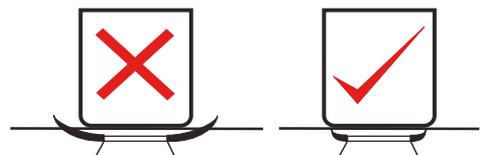
 Do not place lids on the burners.

 Always position pans centrally over the burners.

Cooking with gas

 **WARNING!** Do not use cooking pans beyond the dimension limits given opposite (see page 13). Using larger pans causes risk of carbon monoxide poisoning, overheating of adjacent surfaces and control knobs. Using smaller pans causes your risk of being burned by the flame.

The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place the pan onto the pan support in a central position.



If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.

The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

Turning off the burner

To put the flame out, turn the knob symbol.

WARNING! Always turn the flame down or switch it off before you remove the pans off the burner.

Helpful hints and tips

Energy savings;

- If possible, always put the lids on the pans.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

WARNING! Use pots and pans with diameter applicable to the dimension of the burner. Do not use cooking vessels on the hotplate that overlap its edges.

Burner Type	Ø pan/ po (cm)	Power (kW)	G20/20 mbar (methane)	G30/28-30 mbar (LPG)
AUX Auxiliary	12 - 18	1.00	95 l/h	73 g/h
SR Semi Rapid	12 - 22	1.75	167 l/h	127 g/h
R Rapid	16 - 26	2.70	257 l/h	196 g/h
DC 4 kW MONO	16 - 26	4.00	381 l/h	291 g/h

WARNING! Pots must not enter the control zone.

WARNING! Flame diffusers are not recommended.

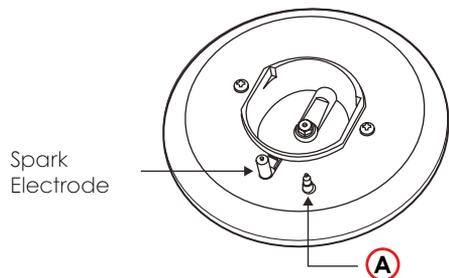
WARNING! Make sure pot handles do not protrude over the cooker top and that pots are centrally positioned on the rings in order to achieve maximum stability and to obtain a lower gas consumption.

Do not place unstable or deformed pots on the rings to prevent from spill and injury.

Information on acrylamides

IMPORTANT! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Flame failure device



In case of flame failures of the burners for any reason, the flame failure sensor **(A)** will cut off the gas flow after a few seconds.

If this occurs, depress and turn the control knob to the ignition position clockwise direction and wait for ignition.

Keep the knob at pressed position for 3 - 5 seconds after you see the flame around the burner.

Repeat the sequence of operations if the flame does not continue.

After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.

 **DANGER!** Risk of fire in case of unburned gas!

Do not press the knob for longer than 15 seconds if there was no ignition. Wait for one minute and then repeat the ignition process.

Burner caps

 **CAUTION!** Any cleaning agent used incorrectly may damage the hob. Always let the hob cool before cleaning.

Burner caps and heads

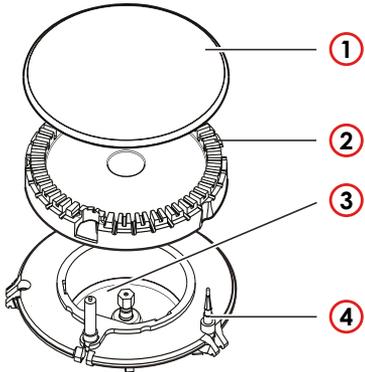
 **IMPORTANT:** Allow burners to cool before cleaning.

 **CAUTION:** Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids, caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

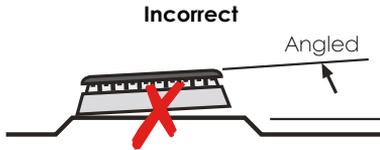
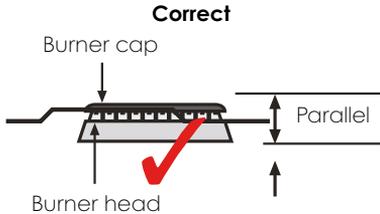
Clean with a moist soapy pad. For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse and dry thoroughly.

 **IMPORTANT!** The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown below.

This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



- ① Burner cap
- ② Burner crown
- ③ Ignition candle
- ④ Thermocouple



4. Cleaning and maintenance

How to clean your hob

- Switch plates off and let cool. If necessary, treat plates with a cleaning agent (cleaner / conditioner available in selected stores).
- Dry by switching on for a few minutes.
- The hob can be cleaned using a clean damp cloth or kitchen paper. Do not use a dish cloth or sponge as these can leave a film of detergent on the surface which can lead to discolouration.
- Apply a thin coat of cooking oil from time to time to provide a protective coating.
- Do not use steam cleaners or high pressure cleaning equipment.
- Wipe any spillage as soon as possible after the hob has cooled.
- Clean the hob top as regularly as possible, this will prevent any build-up of grease which may be a fire hazard.
- Do not use abrasive products, bleach, hob cleaner spray or pan scourers.

5. Installation

General information

Installation should only be carried out by a qualified installer or engineer.



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, dishwasher, a fridge or a freezer.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

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

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

Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

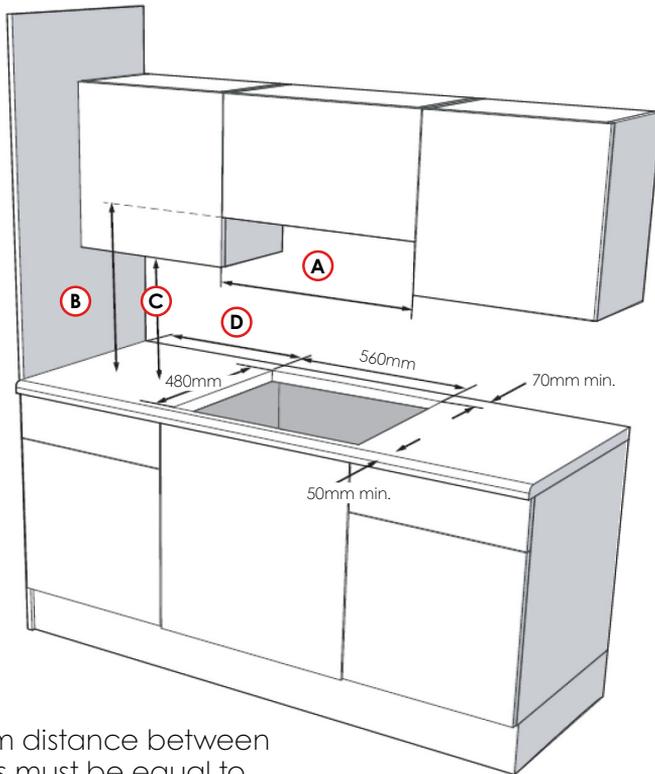
Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Failure to install correctly is dangerous and could result in prosecution.

Room volume (m ³)	Permanent vent size cm ²	Openable window or equivalent also required (A) (B)
<5	100	Yes
5 to 10	50(c)	
>10	Nil	

- (A)** Alternative acceptable forms of opening include any adjustable grille or louvre, hinged panel or other means of ventilation that opens directly to the outside air. This is additional to the permanent vent requirement.
- (B)** Where no openable window direct to outside is available, other products shall be sought (see 7.4) Building Regulations advice should be followed, see 7.4 (Note: clause 7.4 is reproduced below).
- (C)** If the room or internal space containing these appliances has a door which opens directly to the outside, no permanent opening is required.

Clearances and dimensions



- A** Minimum distance between cabinets must be equal to overall width of hob.
- B** Minimum height to extractor as recommended in extractor instruction manual.
- C** 400mm minimum between worktop and cabinetry within 170mm either side of the hob.
- D** 250mm minimum between cut-out and vertical surface above the worktop.

 No shelf or overhang of combustible material should be closer than 650mm directly above the hob.

There must be a minimum clearance of 70mm 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.

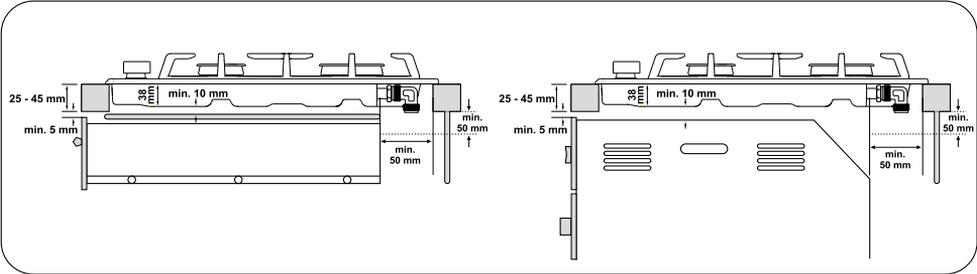


Figure 1

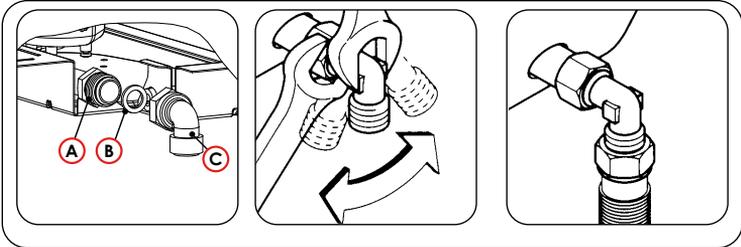


Figure 2

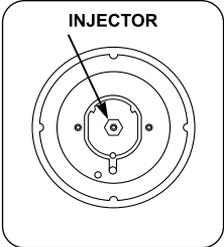


Figure 3

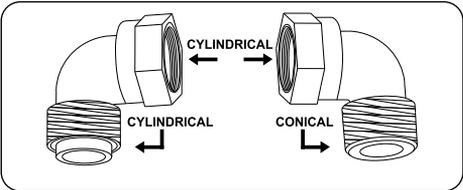


Figure 4

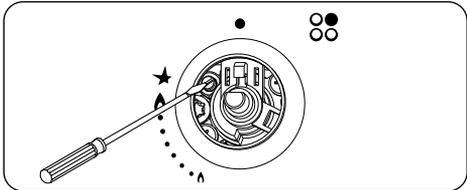
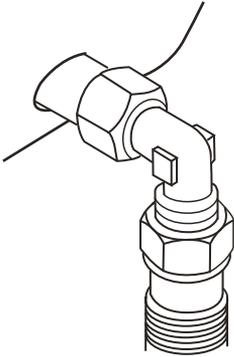


Figure 5



Gas connection

These instructions are for qualified personnel, installation of equipment must be in line with relevant national standard.

(For UK only: by law the gas installation must be carried out by a “Gas Safe” installer).

All work must be carried out with the electricity supply disconnected.

The rating plate on the hob shows the type of gas with which it is designed to be used. Connection to the mains gas supply or gas cylinder should be carried out after having checked that is regulated for the type of gas with which it is supplied. If it is not correctly regulated see the instructions in the following paragraphs to change gas setting.

For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.

Use only pipes, washers and sealing washers which comply with relevant national standards.

Adapting the hob to different types of gas

To adapt the hob for use with different types of gas, carry out the following instructions:

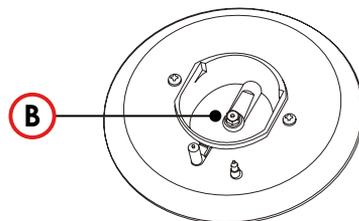
- Remove the grids and burners.
- Insert an hexagonal spanner (7mm) into the burner support.

Unscrew the injector and replace it with one suitable for the gas to be used. (See gas type table on page 24).

To adapt the hob for use with different types of gas, carry out the following instructions:

- Remove the grids and burners.
- Insert an hexagonal spanner (7mm) into the burner support.
- Unscrew the injector and replace it with one suitable for the gas to be used. (See gas type table on page 24).

To replace the injectors **B** with injectors of a size corresponding to the type of gas to be used. (See gas type table on page 24).

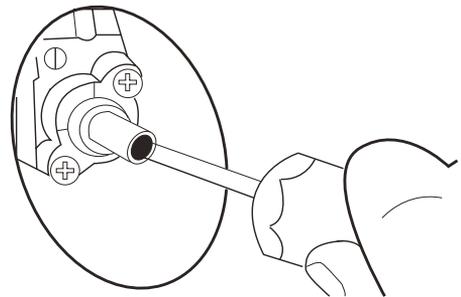
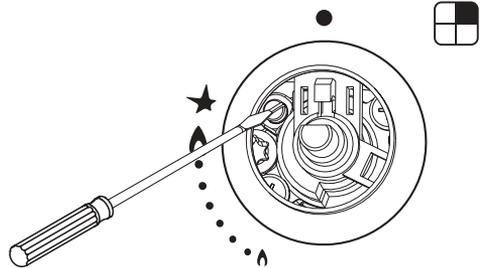


NOTICE: If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Regulating the minimum flame

After lighting the burners, turn the control knob to the minimum setting then remove the knob (this can easily be removed by applying gentle pressure).

Using a small «terminal» type screwdriver the regulating screw can be adjusted as in image shown. Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow - use this adjustment to obtain a flame of approximately 3 to 4mm in length finally, replace the control knob.



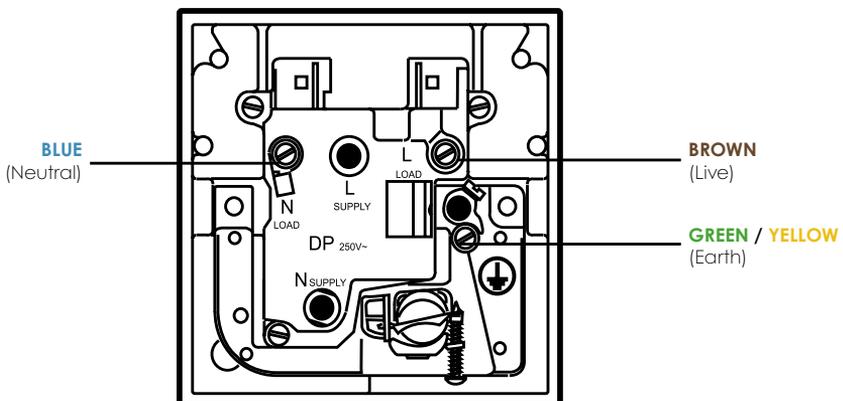
When the gas supply available is LPG.

The screw to set the idle flame must be turned clockwise to the end stop.

When you have carried out the new gas regulation, replace the old gas rating plate on your appliance with one (supplied with hob) suitable for the type of gas for which it has been regulated.

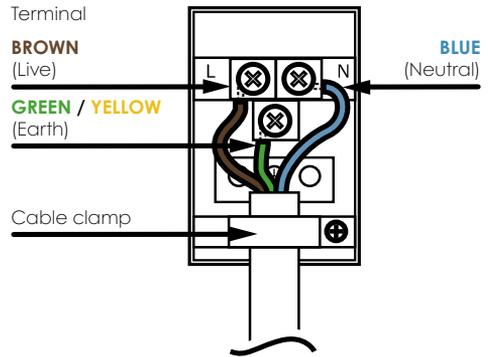
Electrical connections

- **⚠ 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 fused spur outlet with at least 3mm contact separation. The isolation switch must be accessible after installation (see technical data for fuse rating). We recommend the use of an RCD device as additional protection.
- We strongly recommend the appliance is connected by a qualified electrician who will comply with the I.E.E 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;
 - BLUE** = Neutral
 - BROWN** = Live
 - GREEN / 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 is 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 .



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

 If the mains lead is damaged, it must be replaced by a qualified person (mains cable must not be longer than 2m for safety reasons). It should be routed away from the appliance and not trapped between the appliance and the wall.



6. Technical specifications

Technical information	
General	
Gas power	11.2 kW
G20/G25 20/25 mbar (methane)	1067 l / h
G30/G31 28-30/37 mbar (LPG)	815 g / h
Installation class	3
Voltage / frequency V / Hz	220-240 V / 50Hz
Electrical input power	1W
Electric ignition	Yes
Product dimension	745 x 510mm
Electrical flex size / type	0.75mm ² 3 Core H05V2V2

Gas Type			G20
Gas Pressure			20 mbar
	P (kW)		Ømm 
	Max (kW)	Min (kW)	
A	1.00	0.30	0.72X
SR	1.75	0.60	0.97Z
R	2.70	1.00	1.09Y
DC 4 kW Mono	4.00	2.40	1.51H3

Gas Categories	CAT II2H3+
	G20 20 mbar
	G30/31 28-30/37 mbar 3+
Countries	IE, GB

Gas Type			G30
Gas Pressure / LPG			29 mbar
	P (kW)		Ømm 
	Max (kW)	Min (kW)	
A	1.00	0.30	0.50
SR	1.75	0.60	0.65
R	2.70	1.00	0.80
DC 4 kW Mono	4.00	2.40	1.00

7. Troubleshooting

Troubleshooting guide		
Symptoms	Possible cause	Solutions
There is no spark when lighting the gas.	<ul style="list-style-type: none"> • There is no electrical supply. 	<ul style="list-style-type: none"> • Make sure that the unit is connected and the electrical supply is switched on. • Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
	<ul style="list-style-type: none"> • Dirty spark electrode. 	<ul style="list-style-type: none"> • Clean electrode using fine sand paper or file.
	<ul style="list-style-type: none"> • Burner cap and crown are placed uneven. 	<ul style="list-style-type: none"> • Make sure that the burner cap and crown are in the correct positions.
The flame is blown out immediately after ignition.	<ul style="list-style-type: none"> • Thermocouple is not heated sufficiently. 	<ul style="list-style-type: none"> • After lighting the flame, keep the knob pushed in for approximately 5 seconds.
The gas ring burns unevenly.	<ul style="list-style-type: none"> • Burner crown is blocked with food residues. 	<ul style="list-style-type: none"> • Make sure that the injector is not blocked and the burner crown is clear of food particles.
Product emits metal noises while heating and cooling.	<ul style="list-style-type: none"> • When the metal parts are heated, they may expand and cause noise. 	<ul style="list-style-type: none"> • This is not a fault.

If there is a fault, first try and find a solution to the problem yourself. If you cannot find a solution to the problem yourself, speak to your local depot.

If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

8. Your guarantee

Product Guarantee Details (UK and Republic of Ireland only)

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

- Any claim during the period of the guarantee **MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE.**
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alterations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person. *(The guarantee in no way affects your statutory or legal rights).*

What to do if you need to report a problem

Please ensure you have ready:

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

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

or

Call the LAMONA Service Line on:

Within the UK: 0344 460 0006

Within Republic of Ireland: 01525 5703

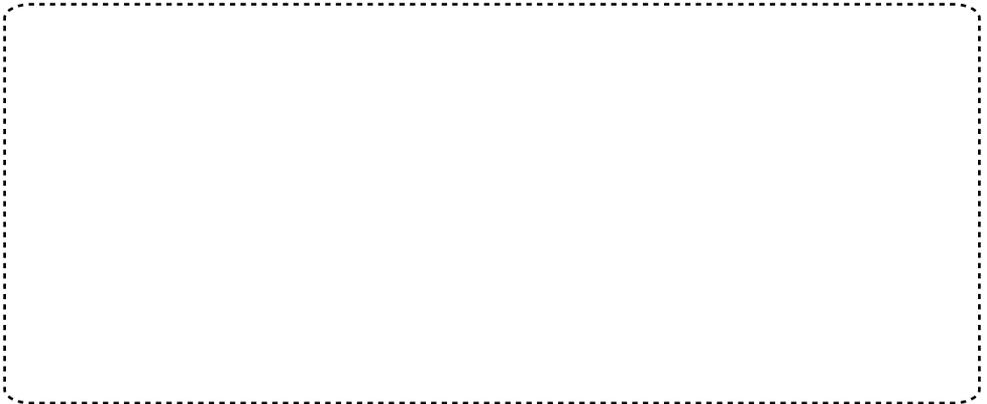
- Product installed within a domestic kitchen or a non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find model and serial number on your appliance.	On the base of the hob.
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Spare Parts availability – 10 years

Only fit Genuine Spare Parts

www.lamonaspares.co.uk (UK only)



Product serial number
(Place sticker here)

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at the heart of the kitchen



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Product information correct at the time of publication in March 2022.
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