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## Professional 5 Zone Gas Hob

LAM1111



User Guide

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**LAMONA**  
Exclusive to Howdens Joinery Co.

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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 2017.

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.

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## 01 - 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 and wash the hob surface before using for the first time (see p12).

## 02 - 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 may become hot during use. 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. This appliance is not suitable for use on any type of boat (offshore,

inland waterway, canal boat or boat house), caravans or motor homes.

⚠ 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.
- If power cable is damaged do not use hob. Replacement cable should be fitted by a suitably competent 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** modify this appliance.
- **Always** ensure that pan bases are dry and flat before using them on the hob.
- **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"). 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. **Do not use** double pans, rim-based pans, old or mis-shapen pans, or any pan that is not stable on a flat surface.
- **Never** leave cooking fat or oil unattended.
- **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** heat up a sealed tin of food on the hob, as it may explode.

- **Never** leave pans over-hanging the edge of the hob.

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**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

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**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.
- 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**

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- 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**

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- 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. Connections, hoses,

clamps etc should be checked regularly.

- Request information about gas emergency telephone numbers and safety measures in case of gas smell from your local gas provider.

## What to do if you smell gas

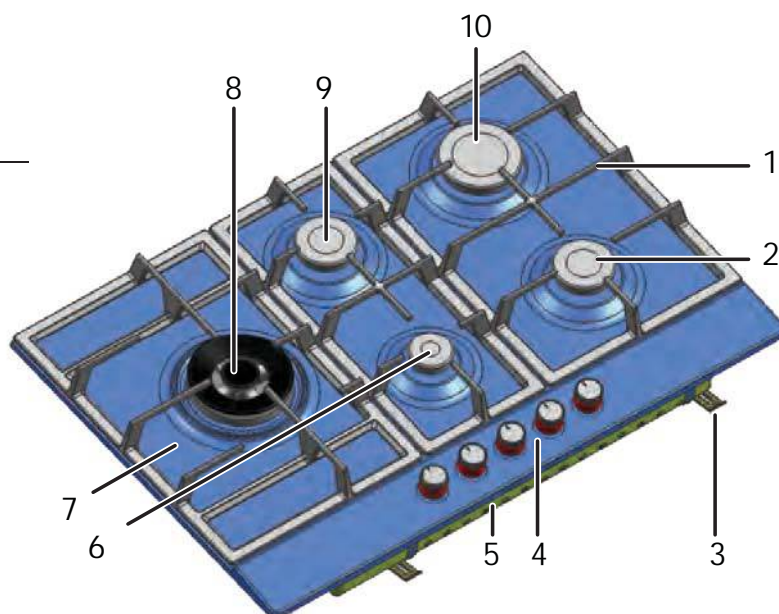
- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell etc). Do not use mobile phones. Risk of explosion and toxication!
- Open the doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a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



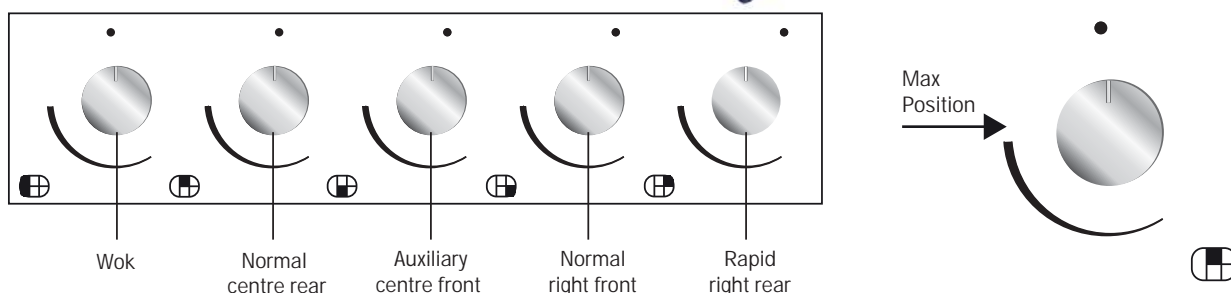
## 03 - Using the hob

### Hob layout

1. Pan support
2. Normal burner
3. Assembly Clamp
4. Control Panel
5. Base cover
6. Auxiliary burner
7. Main body
8. Wok burner
9. Normal burner
10. Rapid burner



### Burner Controls



### Ignite 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 thermcouple 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 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

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 of 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	Diameter of cookware
Wok	220mm - 300mm
Normal	140mm - 200mm
Rapid	180mm - 220mm
Auxiliary	120mm - 180mm

**⚠ WARNING!** Pots must not enter the control zone.

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

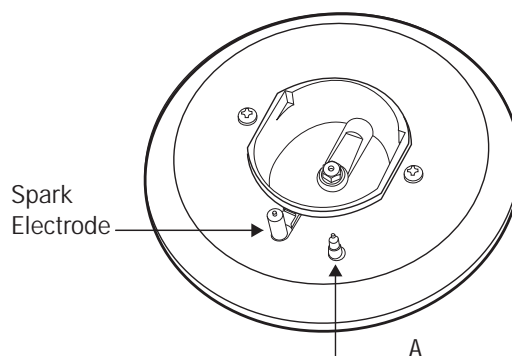
Do not place unstable or deformed pots on the rings to prevent from spill and injury.

**⚠ WARNING!** Flame diffusers are not recommended.

### 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.

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.

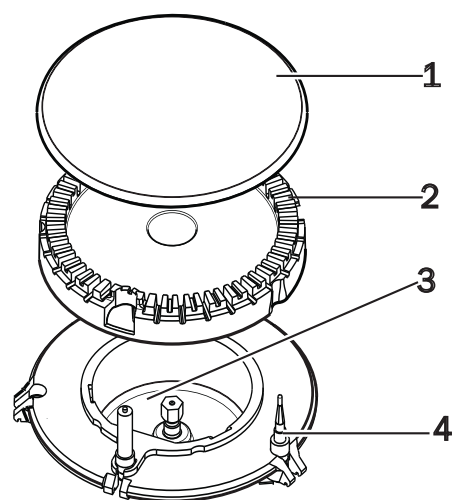
CAUTION: Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids, caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

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.

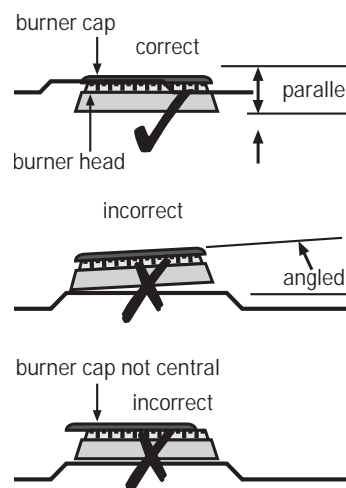
### Wok Burner

Wok burners help you to cook faster, the wok is a deep steel pan that conducts heat rapidly and is used to cook with a strong, high flame in a short time.

You can use wok burner for regular sauce pans as well but monitor flame strength.



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



**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.



## 04 - Cleaning & 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.

## 05 - 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 size	Ventilation opening
smaller than 5 m <sup>3</sup>	min. 100 cm <sup>2</sup>
5 m <sup>2</sup> to 10 m <sup>2</sup>	min. 50 cm <sup>2</sup>
greater than 10 m <sup>2</sup>	not required
In the cellar or basement	min. 65 cm <sup>2</sup>

## Positioning

The hob is designed to be built into a worktop as detailed in the image above.

Aperture width - 480 - 490mm x 560mm

The hob may be installed in any worktop which is heat resistant to a temperature of 100°c, and has a cut thickness of 20-45mm. The dimensions of the insert to be cut out of the worktop.

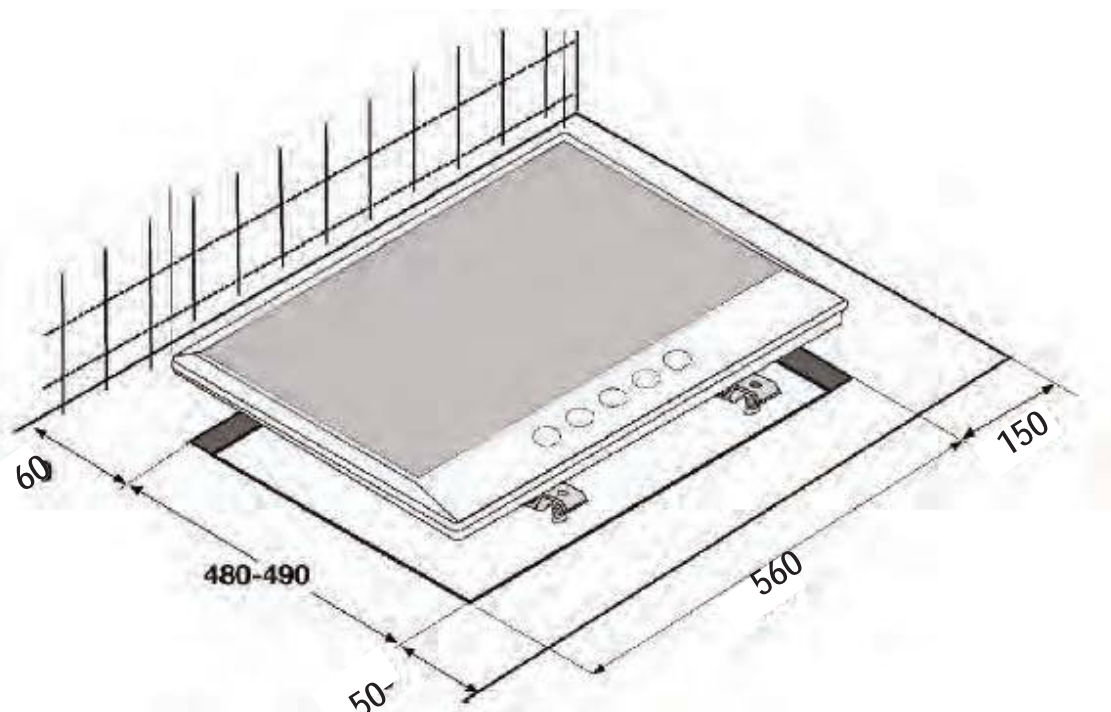
If the hob is fitted next to a cabinet on either side, the distance between the hob and cabinet must be at least 110mm, while the distance between the hob and the rear wall must be at least 60mm.

When there is an accessible space between the built in hob and the cavity below, a dividing panel made of insulating material should be inserted (wood or a similar material).

## Protecting the Hob cut-out

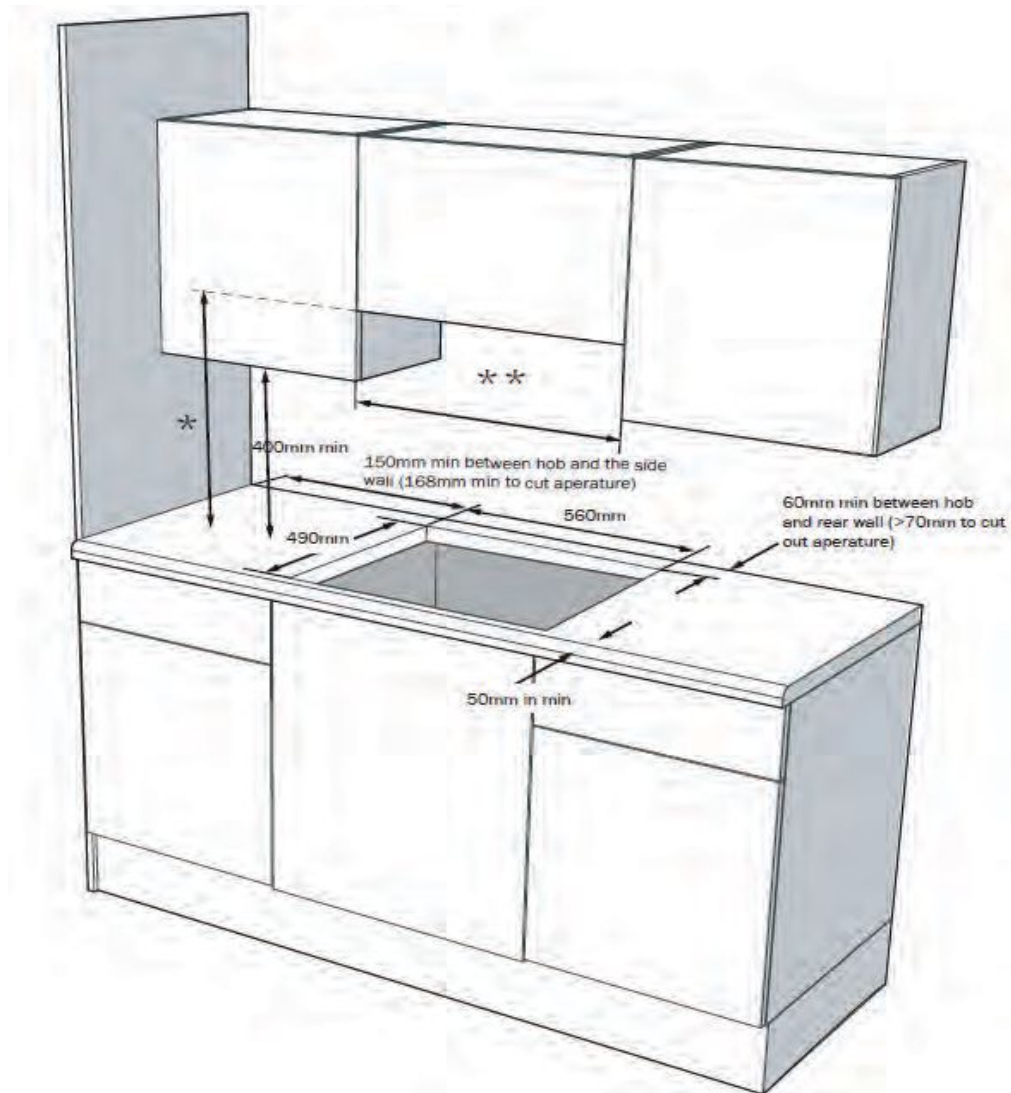
The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

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



## Clearances and Dimensions

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\*\* Minimum distance between cabinets must be equal to overall width of all hobs

\* Minimum height to extractor as recommended in extractor instruction manual

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

There must be a minimum clearance of 60mm 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).

Place the hob in the aperture, checking the hob is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop.



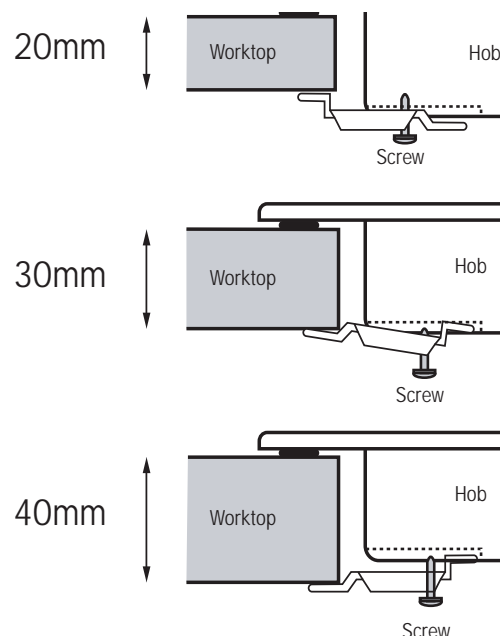
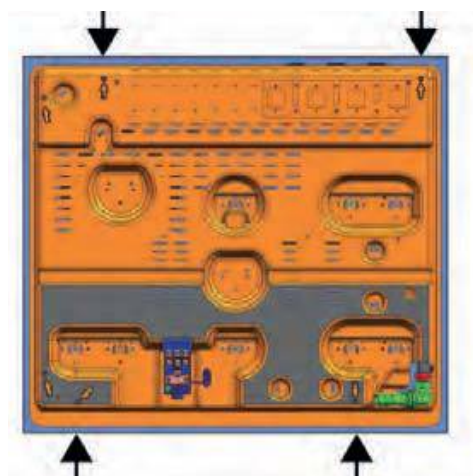
Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account. Your appliance will be supplied and installed using the following installation method.

The two brackets are secured directly into the base of the hob in appropriate positions as shown.

## Installation above an oven

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

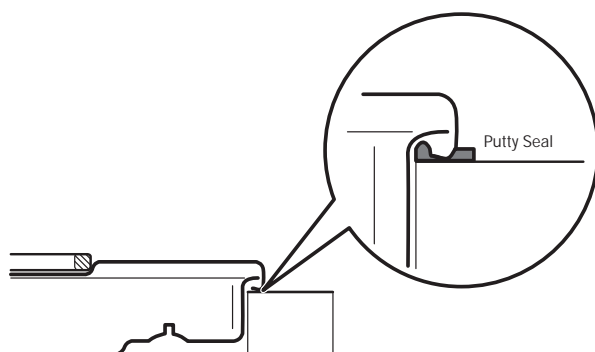
Installation in the worktop



## Applying Putty

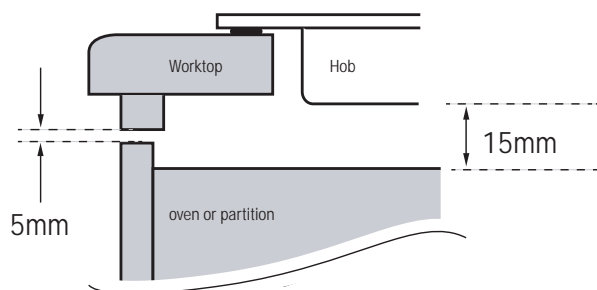
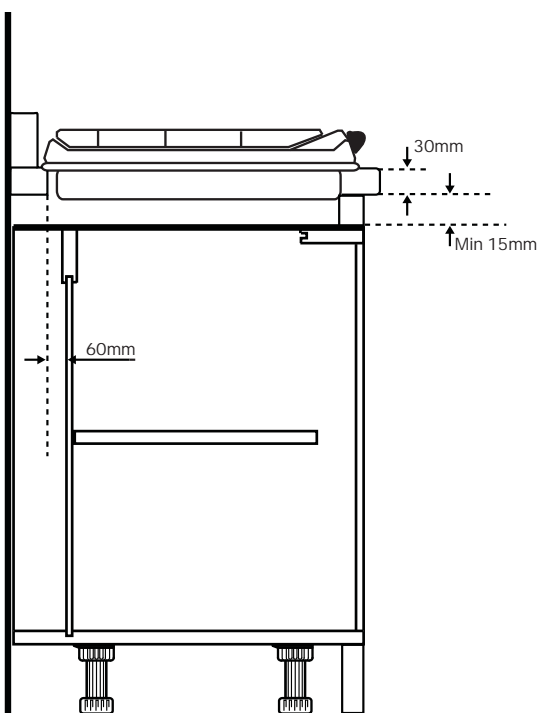
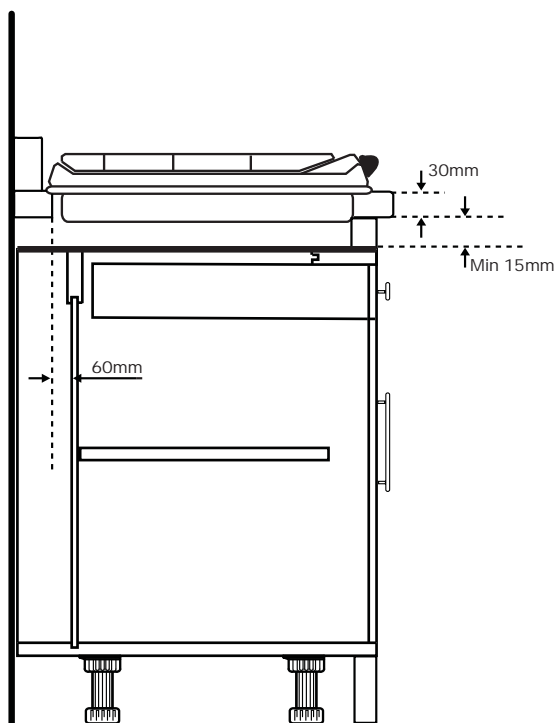
**⚠ Apply a thin bead of the putty seal (provided) to the underside of the hob.**

For best results ensure the putty is applied evenly, as close to the edge as possible and only use the necessary amount. Once in position, trim any excess putty away with a blunt knife taking care not to damage the worktop.



## Installation above a kitchen unit with door & drawer

The panel installed below the hob must be easy to remove and let an easy access in case a technical assistance intervention is necessary.



## Elbow Installation

The pipework shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g a drawer) and does not pass through any space where it may become crushed or kinked or damaged in any way.

To prevent any potential damage to the hob please carry out installation as following:

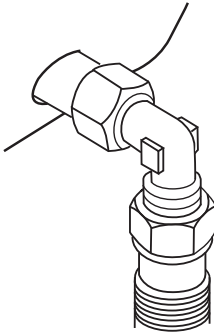
1. Assemble the parts in this order
  - 1/2 Male adapter
  - 1/2 Seal
  - 1/2 Female gas adaptor conical - cylindrical or cylindrical - cylindrical.
2. Tighten the joints with the spanner, remembering to twist the pipes into position.
3. Attach fitting C to the mains gas supply using a rigid copper pipe or flexible steel pipe.

**IMPORTANT:** Carry out a final check for leaks on the pipe connections using a soapy solution. NEVER USE A FLAME. Also make sure that the pipework cannot come into contact with a moving part of the cabinet (e.g a drawer) and that is not situated where it could be damaged.

**WARNING:** If gas can be smelt in the vicinity of this appliance turn off the gas supply to the appliance and call the engineer directly.

Do not search for a leak with a naked flame.





## Gas Connection

These instructions are for qualified personnel, installation of equipment must be in line with relevant national standard. **(For U.K only: by law the gas installation\comissing must be carried out by a "Gas Safe" installer).**

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

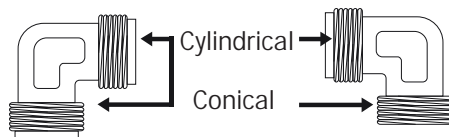
The rating plate on the hob shows the type of gas with which it is designed to be used. Connection to the mains gas supply or gas cylinder should be carried out after having checked that is regulated for the type of gas with which it is supplied. If it is not correctly regulated see the instructions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

For some models a conic link is furnished to outfit for the installation in the countries where this type of this link is obligatory: in the image below it is pointed out how to recognise the different of links (CY= cylindrical, CO= conic). In every case the cylindrical part of the link has to be connected to the hob.

When connecting the hob to the gas supply via use semi-rigid hoses please ensure that the maximum distance covered by the hose does not exceed two metres.



## Adapting the hob to different types of gas

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

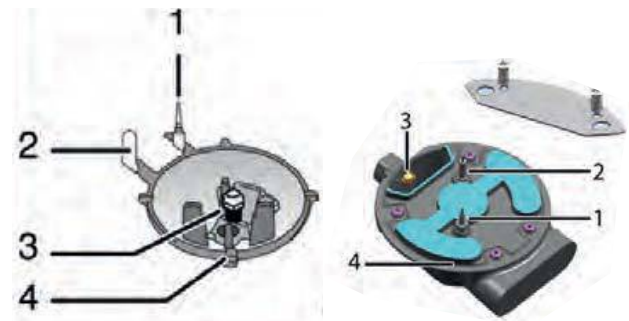
- Remove the grids and burners
- Insert on hexagonal spanner (7mm) into the burner support

Unscrew the injector and replace it with one suitable for the gas to be used (see *gas type table*)  
To adapt the Hob for use with different types of gas, carry out the following instructions:

- Remove the grids and burners
- Insert on 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*)

To replace the injectors with injectors of a size corresponding to the type of gas to be used, see the table below.

1. Flame failure device
2. Spark plug
3. Injector
4. Burner



\*Depends upon model type

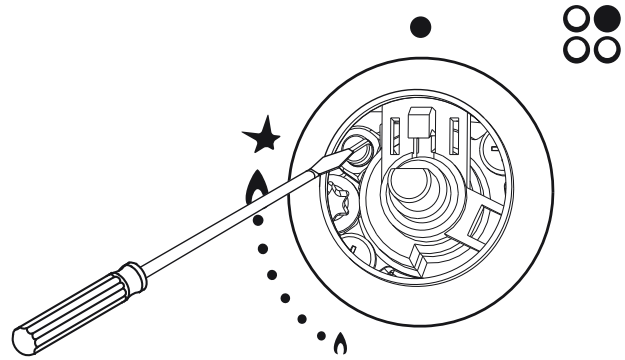
### ⚠ NOTICE

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).

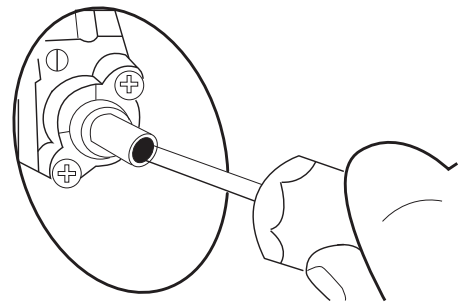
Using a small «terminal» type screwdriver the regulating screw can be adjusted as in image below. Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow - use this adjustment to obtain a flame of approximately 3 to 4mm in length and then replace the control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



### **When the gas supply available is LPG -**

The screw should be turned clockwise to adjust. The normal length of a straight flame in the reduced position should be 6-7mm.  
- if the flame is higher than desired turn the screw clockwise, if it is smaller then turn anti-clockwise.

For last adjustment bring the burner to high flame and low flame positions, and check that the flame is lit.



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 is a member of the N.I.C.E.I.C or Gas Safe who will comply with the necessary 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:-**

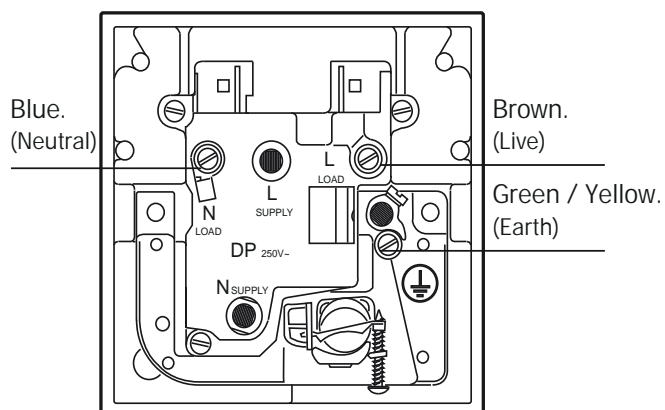
**Blue..... Neutral**

**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 '⏏'

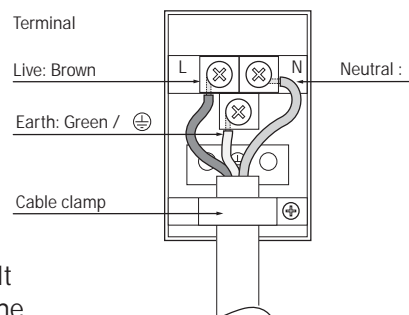


The appliance may be connected to the mains supply only by a competent person.

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



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.



## Technical Specifications

General	
Gas Power / Category	10.7kW / II 2H3+
G 20/20 mbar (natural gas)	1023 lt/h
G 30/28-30 mbar (LPG)	778 g/h
Installation Class	1
Voltage/ Frequency V / Hz	220-240 V / 50Hz
Electrical Input Power	1W
Electric Auto Ignition	Yes
Product Dimension	750 x 510 mm
Electrical Flex Size / Type	0.75mm <sup>2</sup> 3 Core H05V2V2 - F 1.4m

Cooking Zones Ratings & Injector sizes 1/100mm				
	Rating (W)		Gas type /Gas pressure	
			G20/20 mbar	G30/28-30 mbar G31/37 mbar
			Nat Gas	LPG
Left	Wok	3300	132	92
Middle Rear	Semi rapid	1750	97	66
Right Rear	Rapid	2900	115	87
Right Front	Semi rapid	1750	97	66
Middle Front	Auxiliary	1000	72	50

## Troubleshooting

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

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.

## 06 - 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 0845 00 60 006**

**\* 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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INSTRUCTION BOOKLET		
Information for domestic gas-fired hobs		
Comply with EU directive 2009/125/EC – Regulation No 66/2014		
Brand	LAMONA	
Model	LAM1111	
Type of hob	Electrical	
	Gas	x
	Mix	
Number of gas burners		5
Energy efficiency per gas burner EE gas burner	Front Left Zone	-
	Rear Left Zone	-
	Front Right Zone	61,0
	Rear Right Zone	62,0
	Right Zone	-
	Center Zone	-
	Left Zone	60,0
	Front Zone	-
	Rear Zone	61,0
Energy efficiency for the gas hob EE gas hob		61,0



Product serial number  
(Place sticker here)

**LAMONA**  
Exclusive to Howdens Joinery Co.

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