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# Ceramic Induction Hob

LAM1763



User & Installation Guide

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**LAMONA**  
Exclusive to Howdens Joinery Co.

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Dear Customer,  
Congratulations on your choice of hob which has been designed to give you excellent service.

**The user manual will help you use your product in a 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.

Remember that this user manual may also applicable for other models and there maybe some minor differences between the illustrations and your 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.



This product's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose. Your product also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2012/19/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home. We thank you doing your part to protect the environment.

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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.
- Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

## 02 - Safety

**⚠ WARNING!** This appliance and its accessible parts may become hot during use. To avoid burns, children less than 8 years of age shall 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.

⚠ Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. NEVER Try to extinguish a fire with water but switch off the appliance and then cover flame e.g. with a lid or fire blanket.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ Danger of fire: do not store items on the cooking surfaces.

⚠ Never leave any cook zone on without a pan covering it. This causes a fire

hazard.

⚠ If the surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.

General

⚠ Servicing should be carried out only by authorised personnel.

**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** match the size of pan to the cook zone – do not use large pans on small zones or vice versa.
  - **Always** position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
  - **Always** lift pans onto and off the hob, rather than sliding them across the surface, avoiding mark and scratches, and damaging the edges of the glass.
  - This appliance should only be used for normal domestic cooking of food.
  - **Never** use the hob for any other purpose than cooking food.
  - Plastic cooking utensils can melt if they come
- **Always** ensure that pan bases are dry, stable and flat before using them on the hob.

into contact with a warm hob. Never leave them close to, or on top of the hob.

- **Never** use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- **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. The surface of the hob is smooth. If pans are knocked they may move on the hob top.
- Ensure you switch off the appropriate cook

zone individually or (by the central on/off key if touch control) when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

### 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 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

- Never fill a 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 cre-

ate a fireball.

If you have an electrical **fire in the kitchen:**

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

**⚠** Avoiding damage to the appliance

The ceramic glass of the hob can be damaged by objects falling onto it. Be especially careful with heavy jars of food being stored in cupboards above the hob, we recommend storing them away from the hob area.

Objects that melt and things that boil over can burn onto the ceramic glass and should be removed as soon as possible. To avoid damage to cookware and the ceramic glass, do not allow cookware to boil dry.

Do not use the cooking zones with empty cookware or without cookware in place.

⚠ This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether the implant is adequate and fail-safe.

The pacemaker must be designed in compliance

with the appropriate regulations.

⚠ The ceramic glass can get hot whilst cooking; even though the cook zone itself does not generate heat. The heat generated is conducted from the hot pans.

⚠ Keep electrical leads from trailing over or going near the hob.

⚠ The appliance must never be disconnected from the mains supply during use as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and component parts not working efficiently.

⚠ The cooling fan (if fitted) is designed to run on after the control has been switched off.

## 03 - Using the hob

### Touch Controls

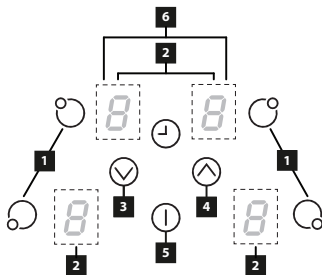
The touch controls for your induction hob have been designed to provide you with finger tip control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over. When a cook zone is activated the power setting is displayed for each zone individually,

### Using the Touch Controls

Use the flat of your finger, not the tip, the controls respond to touch, so you don't need to apply any pressure.

Always ensure the control area is clean, dry and free from of any objects (e.g. utensils, tea towels and cloths), spillages and water may make the controls difficult to operate. A warning will be activated and will beep to attract your attention. ERO3 will be displayed and the control will switch off after 10 seconds. Please remove any objects and clean the control area as appropriate.

### Controls layout



**Note;** Generic illustration shown above your appliance may visually differ.

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

#### Central On/Off switch.



The central on/off switch enables all of the cooking zones to be switched off simultaneously at a touch of a key.

#### To switch on the hob

The hob is switched On by touching the "ON/OFF" key for 1 sec. A beep sounds and all the zone displays show a full stop in the cook zone display. If the selection of a zone is not done in 10 seconds, the hob will turn off automatically. The hob is switched Off by touching the "ON/OFF" key for 1 seconds. A beep sounds and all the zones are switched Off.

#### Switching on an individual hob cook zone



To switch on a cook zone it is necessary to actuate every cooking zone by means of two operations:

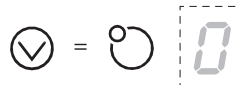
1. Touch the required cook zone key for approx 1 second a beep sounds and the heater display shows the power level with normal brightness.

The zones that are not selected are dimmed. When the cook zone selection is finished after 10 seconds, a beep sounds and all the zone displays that were dimmed show the power levels with normal brightness.

2. Select the required power setting using the up +/down - keys.

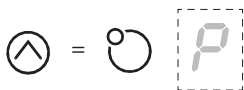
#### Switching off an individual Hob Cook zone

Once the cook zone is selected, it can be switched off by touching the down [-] key until the corresponding display shows "0".



### Power Boost

Temporarily boost the power to the front left and rear right cook zones by approx 15% 'P'. The zones can be boosted for a period of up to 5 minutes. After 5 minutes a beep sounds and the zone will return to level "9".



### Quick Operation

With the cook zone at power level 0, touch the down [-] key the power level will raise straight to 9. With the cook zone at power level 9, touch the up [+] key the power level will raise to the Power Boost level and a beep sounds and the zone display shows "P".

## Minute Minder

The minute minder uses the displays for the two rear cook zones, either side of the clock symbol. The minute minder beeps when the set time has expired – it does not switch off any zone.

### To operate:

- 1) Turn on the hob, using the on/off key.
- 2) Ensure that no cooking zones have been selected. Select the minute minder by pressing the up (+) and down (-) keys simultaneously – the display will show 00



- 3) Set the minute minder by pressing the up (+) and down (-) keys. Pressing down (-) first sets the timer to 30 minutes. This can then be adjusted using the up (+) and down (-) keys.
- 4) The maximum time that can be set is 99 minutes.
- 5) The minute minder is now set and begins counting down.
- 6) You can now use the hob as normal.
- 7) If the hob is turned off then minute minder operation is shown by flashing dots on the display.

### When the time is up

- 1) The minute minder will beep and the timer display flashes.
- 2) Touch any key to stop.

Additional minute minder information:

To modify or cancel the minute minder:-

- 1) Follow steps 1 to 5 above if the hob is turned off.
- 2) Follow steps 2 to 5 above if the hob is turned on.
- 3) Setting back to zero will cancel the minute minder.

## Timer auto switch off

The timer uses the displays for the rear cook zones, either side of the clock symbol. The timer can be set to automatically turn off a cooking zone. All four cook zones can be simultaneously timed to turn off automatically. Cook zones can be set for a maximum time of 99 minutes.

**Warning!:** Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

### To operate

- 1) Select the cook zone to be timed, ensuring power level is already set before selecting timer.
- 2) Select the timer by pressing the up (+) and down (-) keys simultaneously – the timer display will show 00 and a dot will flash in the selected cook zone display.



- 3) Set the timer by pressing the up (+) and down (-) keys. Pressing down (-) first sets the timer to 30 minutes. This can then be adjusted using the up (+) and down (-) keys.
- 4) The timer indicator in the display stops flashing and is not displayed. Operation of a timer is shown by a stationary dot in the cook zone display for the timed cook zone.

### When the time is up

- 1) The timer display will flash, the timer will beep and the cook zone will automatically turn off.
- 2) The timed cook zone display will show a flashing dot.
- 3) Touch any key to stop the beeping.

### Additional timer information

To modify or cancel a timer follow steps 1 to 4 above in "To operate". Setting back to zero will cancel the timer. To set the timer for additional zones follow steps 1 to 4 above in "To operate".

To check the timer setting for a cook zone select a timed cook zone and then press the up (+) and down (-) keys simultaneously to show the time remaining.

If multiple timers have been set then the timers can be checked as follows:-

- 1) Ensure that a cooking zone has not been selected.
- 2) Select the timer by pressing the up (+) and down (-) keys simultaneously.
- 3) Press the up (+) and down (-) keys as many times as necessary to display the timer for the required cook zone (the active cook zone times are cycled clockwise). The stationary dot in the cook zone display will flash when the timer is displayed for that zone.
- 4) If the minute minder has also been set it will be displayed first. In this case other timed cooking zones are shown by a stationary dot in the cook zone display.

### Pan detection

As soon as you lift the pan off the zone the power is automatically reduced, helping to save energy. The above "U" symbol appears when a zone has been activated but no pan has been placed on the cook zone. If the "U" symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.



**Note:** This means the hob only uses power when a suitable pan is placed on the zone, this reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

### Child Lock "L"

This feature is to help prevent accidental switching on of the hob, especially by young children.

#### To Activate:

- 1) Select the On/Off Key.
- 2) Simultaneously touch the RHF cook zone and the down (-) keys, the hob should beep.
- 3) Remove fingers and touch the RHF cook zone again. (L should appear in all the cook zone displays).
- 4) Switch off the hob.

When you now switch on the hob "L" will appear in all the cook zone displays. The child lock feature will be permanently activated, to de-activate follow the procedure below.

#### To de-activate the child lock:

- 1) Select the On/Off Key. (L will be displayed on all Cook Zones).
- 2) Simultaneously touch the RHF cook zone and the down (-) key, the hob should beep.
- 3) Remove fingers and touch the down (-) key again. (The hob should switch off).
- 4) When you now switch on the hob "0" will be displayed in all cook zone displays, the hob can now be used normally.

## Pans & cookware for induction hobs.

**⚠️ Pans and cookware for induction cooking zones must be made of metal and have magnetic properties. The base must also be of the correct diameter.**

### Suitable Pans and Cookware for Induction Hobs

Enamelled steel pans with a thick base

Cast Iron pans with an enamelled base

Pans made of multi-layer stainless steel, rustproof ferrite steel or aluminium with a special base

Pans marked for use with Induction

### Unsuitable Cookware

Pots made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terracotta.

It's important that good quality flat bottomed pans are used, if a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected.

Always ensure that pan bases are dry before using them on the hob.

Get a magnet, if a magnet doesn't stick to your pan, it is not suitable for use on the induction hob.

**⚠️** Enamelled steel pans can have bases which are magnetic but are not thick enough! We recommend that you buy pans that are marked/advertised as being suitable for induction.

### Minimum pan sizes

Cook Zone	Smallest Recommended Pan Diameter
LHF	145mm
LHR	130mm
RHR	145mm

Cook Zone	Smallest Recommended Pan Diameter
RHF	130mm

### Auto power tuning

Induction hobs have a unique power tuning system that automatically tunes the power to the size of the pan base, this ensures energy isn't wasted.

### Overheat protection helps to look after your pans

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs such as gas and ceramic.

This helps reduce the risk of fire through any misuse of the hob.

Approx Glass Surface Temperature	Intelligent hob safety system
255°C	Cooking zone switches off with the error message "E2"
265°C	All cooking zones are switched off with the error message "E2"


**Note:** The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking; Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

### Residual heat indicators

If glass surface is above 65°C when the cook zone is switched off an "H" will be displayed in the cook zone display until the glass surface drops below approx 63°C.




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


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


#### Auto stand by


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

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

 Ensure you switch off the appropriate cook zone individually or by the central on/off key when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching “off” the appliance.

 The appliance must never be disconnected from the mains supply during use as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the cook zones have been switched off.

 This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe,

 The pacemaker must be designed in compliance with the appropriate regulations.

## 04 - Cleaning & maintenance

### Ceramic glass hobs

- It is recommended that you clean and wash the hob surface before using for the first time. Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.
- 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 discoloration. 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 or cleaner 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.

#### Notes:

- The edge of the ceramic glass will always appear to be a different colour than the top surface due to the ground safety edge.
- Scratches or dark stains on the ceramic glass that cannot be removed do not affect the

function of the appliance.

#### Safety when Cleaning

- For cleaning, the appliance must be switched off and cooled down.



Risk of burns from residual heat

## 05 - Troubleshooting

If you encounter a problem, it is often something minor, please read some of the suggested tips below.

The hob produces a smell the first few times it is used

This is normal - Heat a pan full of water on each zone for half an hour.

Pans make a noise during cooking!!

This is caused by vibration due to the passage of energy from the hob to the pan. On a high setting this is quite normal for certain types of saucepan. It will not damage the hob.

The hob makes a slight clicking sound

This is Normal - This is caused by the distribution of power between two heating zones on the same side of the hob.

The fan keeps working for a few minutes after the hob has been turned off

This is Normal - To cool down the electronics.

The hob won't work. The indicators don't come on

The electricity supply is not reaching the appliance (faulty supply or connection); Check the fuses and the cut-out switch. Refer to Troubleshooting chart and if problems persist call, the customer service hot-line for further assistance.

The hob has turned itself off

Check that the main on/off switch has not been touched or covered accidentally, remove any objects on the hob and try turning it back on again.

Repairs

Repairs are to be carried out by trained service technicians.

## Error codes

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

## 06 - Installation

### General information

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

Please keep to the following points most carefully:

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

The minimum distances to other appliances and units are to be observed.

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.

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

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

**Note:** Avoid installing the appliance next to doors and under windows. This will avoid the potential for hot cookware being knocked off the hob when doors and windows are opened (Risk of burns).

Built-in appliances may only be used after they have been built-into suitable built-in units and surfaces that meet the required standards.

### Positioning

#### Choosing your installation

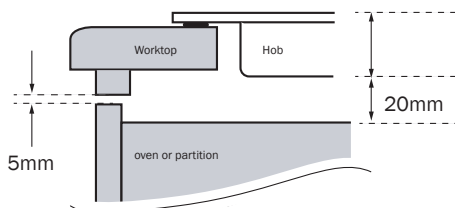
- Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

#### Installing the hob over a unit with a drawer or door

- The Hob's air outlet is underneath work surface. If necessary, remove the front crosspiece of the unit to allow suitable ventilation.
- We recommend that you install this appliance in a work top which is a minimum 38mm deep.
- The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance or cabinet partition must be maintained.

#### Installation above an oven

- Refer to the manufacturer's instructions for clearances above the oven. We recommend a minimum 20mm gap between the bottom of the hob and appliance

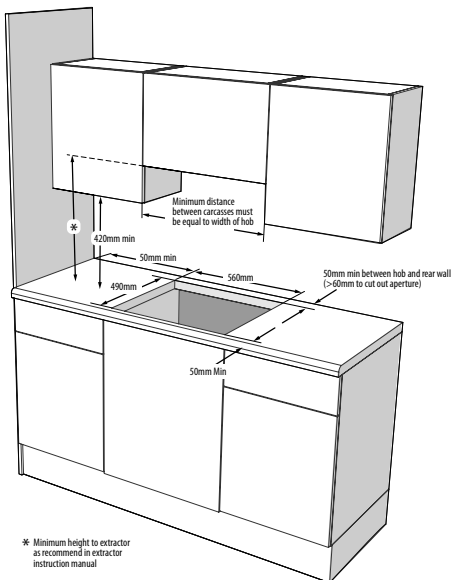


#### In the case of a Pyrolytic oven

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

### Clearances and dimensions – requirements

- No shelf or overhang of combustible material should be closer than 650mm above the hob.
- There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.
- When installing an extractor hood above the hob, refer to its manufacturer's instructions Clearances and dimensions – requirements
- 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)



### Fitting into worktop

Cut a hole in the work surface to the required size. (560mm x 490mm) as illustrated above.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The worktop must be of heat-resistant material or covered with heat-resistant material.

### Protecting the cut-out

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

Apply a suitable sealant to the cut edge to protect it from moisture ingress.

### Self Adhesive Seal

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

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

### Conventional installation

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

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

Attach the securing clamps and screws shown in the diagram. Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

### Recessed method

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

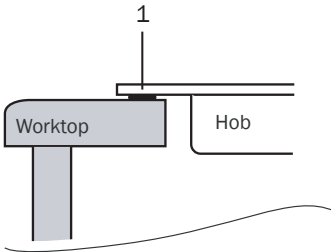
Insert the hob into the recess, ensuring that the foam seal is sitting correctly.

Attach the securing clamps and screws shown in the diagram. Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

You may want to fill any gap between the hob top glass and the work top surface with silicone sealant.

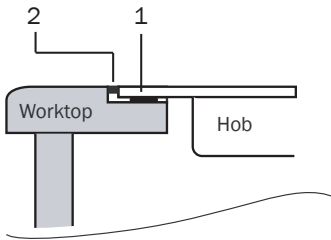
**⚠ DO NOT** fit silicone sealant under the glass hob instead of foam seal.

**CONVENTIONAL INSTALLATION**



- 1. Self adhesive seal

**RECESSED METHOD**



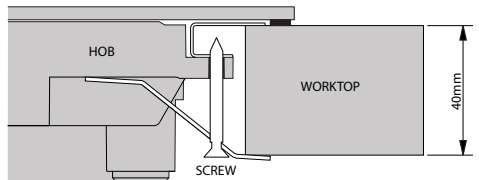
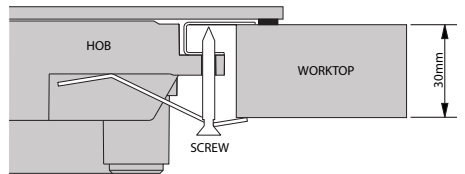
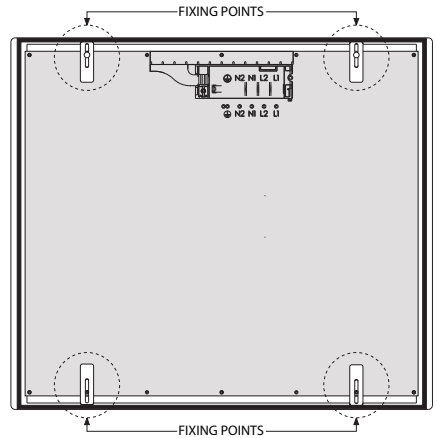
- 1. Self adhesive seal
- 2. Silicone sealant

**Fixing Brackets**

**⚠** Installation advice :

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet.

If necessary cut away cabinetry and use appropriate fixing brackets for your installation



## Connect to the electricity Supply

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

Follow the terminal block connection schematic.

Loose and inappropriate connections can make the terminal overheat.

Ensure the cable clamp is fitted correctly and securely.

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

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

Connection should be made with a suitable cable.

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

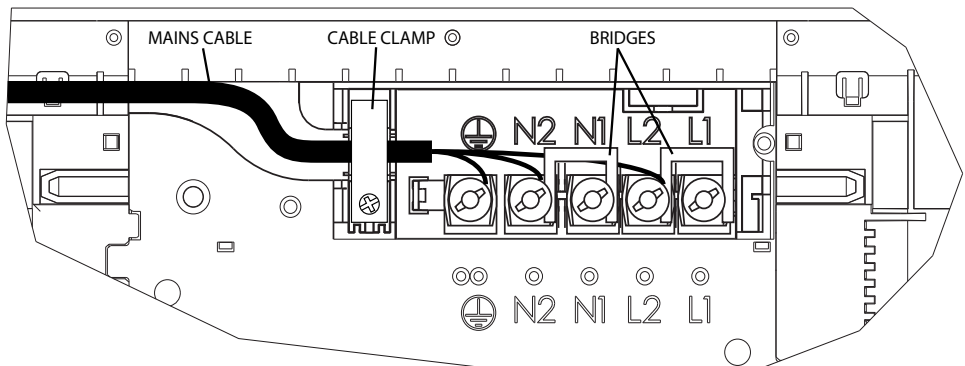
Strip the wires & connect to the terminal block as shown in the terminal block schematic. The cable clamp, screw and terminal block cover

are supplied in the instructions/fittings bag

Fit the cable clamp & secure with the screw provided.

Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Wire	Colour	Connect to:
Live	Brown	L2
Neutral	Blue	N2
Earth	Yellow/ green	



## Technical data

### Technical Data

Electrical Supply

220-240V 50Hz

Total Power Rating @ 220 - 240V  
- 50Hz (kW)

7.0

### Hob Details

Cook Zone	Normal Power Rating kW	Power Boost Rating kW
LH Front	1.85	2.1
LH Rear	1.4	n/a
RH Rear	1.85	2.1
RH Front	1.4	n/a
Hob Dimensions (W X D X H) mm	590 x 520 x 54	
Cut Out Required (W x D) mm	560 x 490	
Cable Type	4.0mm <sup>2</sup> , 3 core	

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## 07 - 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 & serial numbers**
- **Howdens Proof of Purchase document**
- **Your full contact details**



**Call the Service Line on 0845 00 60 006**







If supplied, please stick your self adhesive product rating plate here, or make a note of the product serial number below in the box below for future reference.

Serial Number : .....



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