Oven

User Manual

LAMONA
Exclusive to Howdens Joinery Co.

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See back page for product serial number

Contents

Subject to change without notice.

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.

- Before carrying out any maintenance, disconnect the appliance from the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Excessive spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Safety Instructions

Installation

⚠️ **WARNING!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

Electrical connection

⚠️ **WARNING!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.

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- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door, before you switch on at the isolation switch.
- This appliance complies with the E.E.C. Directives.

Use

⚠ **WARNING!** Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **WARNING!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
    – do not put ovenware or other objects in the appliance directly on the bottom.
    – do not put aluminium foil directly on the bottom of cavity of the appliance.
    – do not put water directly into the hot appliance.
    – do not keep moist dishes and food in the appliance after you finish the cooking.
    – be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Care and cleaning

⚠ **WARNING!** Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Pyrolytic cleaning

ⓘ Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolitic Mode.

- Before carrying out a Pyrolitic self-cleaning function or the First Use please remove from the oven cavity:
  – any excess food residues, oil or grease spills / deposits.
  – any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
  – provide good ventilation during and after each Pyrolytic cleaning.
  – provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  – Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.

- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

⚠ **WARNING!** Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications(G9 40W Halogen).

Disposal

⚠ **WARNING!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

Product description

General overview
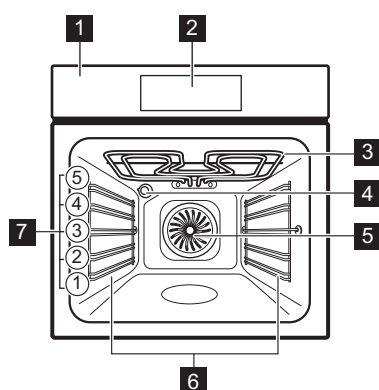
1 Control panel
2 Electronic programmer
3 Heating element
4 Lamp
5 Fan
6 Shelf support, removable
7 Shelf positions

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Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

(i) Use the trivet only with the Grill- / roasting pan.

- **Telescopic runners**
  For shelves and trays.

Control panel

Electronic programmer
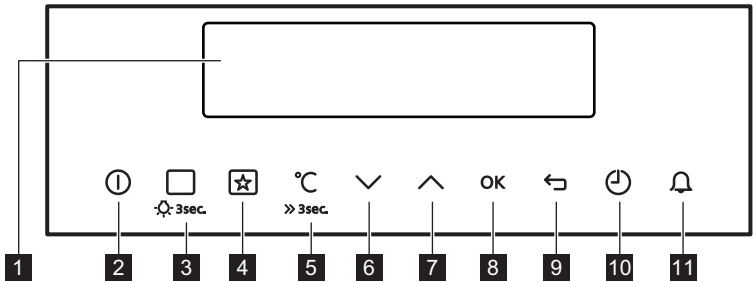
Use the sensor fields to operate the appliance.

	Sensor field	**Function**	**Comment**
1	-	Display	Shows the current settings of the appliance.
2	⏻	ON / OFF	To turn on and off the appliance.
3	▢ 3sec.	Heating Functions or Assisted Cooking	Press the sensor field to choose the menu: Assisted Cooking or Heating Functions. To turn on or turn off the light, press the field for 3 seconds. You can turn on the light also when the appliance is turned off.
4	⭐	Favourites	To save and access your favourite programmes.
5	℃ ≫3sec.	Temperature selection	To set the temperature or show the current temperature in the appliance. Press the field for 3 seconds to turn on or turn off the function: Fast heat up.

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|	Sensor field	Function	Comment
6	⌄	Down key	To move down in the menu.
7	⌃	Up key	To move up in the menu.
8	OK	OK	To confirm the selection or setting.
9	↩	Back key	To go back one level in the menu. To show the main menu, press the field for 3 seconds.
10	⏲	Time and additional functions	To set different functions. When a heating function operates, press the sensor field to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go.
11	⏰	Minute Minder	To set the function: Minute Minder.

Display
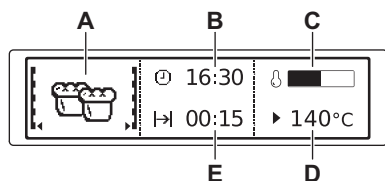
A. Heating function
B. Time of day
C. Heat-up indicator
D. Temperature
E. Duration time or end time of a function

Other indicators of the display:

Symbol	Function	
⏰	Minute Minder	The function operates.
⏲	Time of day	The display shows the current time.
⊢→ⵏ	Duration	The display shows the necessary time for cooking.
→ⵏ	End Time	The display shows when the cooking time is complete.

Symbol	Function	
$\bigtriangledown$	Temperature	The display shows the temperature.
$\textcircled{1}$	Time Indication	The display shows how long the heating function operates. Press $\smile$ and $\frown$ at the same time to reset the time.
▬▭	Heat-up Indicator	The display shows the temperature in the appliance.
▭▮▮▭	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
⚲	Weight Automatic	The display shows that the automatic weight system is active or that weight can be changed.
⤳	Heat + Hold	The function is active.

Before first use

⚠ **WARNING!** Refer to Safety chapters.

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

ⓘ Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.
Put the accessories and the removable shelf supports back to their initial position.

First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press $\frown$ or $\smile$ to set the value.
2. Press OK to confirm.

Preheating

Preheat the empty appliance before first use.

1. Set the function: Conventional Cooking ▬ and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function: True Fan Cooking $^{(\gamma)}$ and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

Daily use

⚠ **WARNING!** Refer to Safety chapters.

Navigating the menus

1. Activate the appliance.
2. Press ˅ or ˄ to select the menu option.
3. Press OK to move to the submenu or accept the setting.

ⓘ   At each point you can go back to the main menu with ⤺.

The menus in overview

Main menu

Symbol	Menu item	Application
▢	Heating Functions	Contains a list of heating functions.
♨	Assisted Cooking	Contains a list of automatic programmes.
▦	Pyrolysis	Pyrolytic cleaning.
⊘	Basic Settings	Used to set the appliance configuration.
☆	Favourites	Contains a list of favourite cooking programmes created by the user.

Submenu for: Basic Settings

Symbol	Submenu	Description
◷	Set Time of Day	Sets the current time on the clock.
◷	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
°C»	Fast heat up	When ON, the function decreases the heat-up time.
⏸	Set + Go	To set a function and activate it later with a press of any symbol on the control panel.
♨→	Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking cycle finished.

Symbol	Submenu	Description
⏱	Time Extension	Activates and deactivates the time extension function.
◑	Display Contrast	Adjusts the display contrast by degrees.
☼	Display Brightness	Adjusts the display brightness by degrees.
⚑	Set Language	Sets the language for the display.
🔊	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
♫	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
♪♪	Alarm/Error Tones	Activates and deactivates the alarm tones.
▦	Cleaning Reminder	Reminds you when to clean the appliance.
DEMO	DEMO mode	Activation / deactivation code: 2468
i	Service	Shows the software version and configuration.
✓	Factory Settings	Resets all settings to factory settings.

Heating Functions

Heating function		Application
(⚙)	True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
(⚙)	Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
(⚙)	Slow Cooking	To prepare tender, succulent roasts.
▬	Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
▼▼▼	Frozen Foods	To make convenience food like e.g. french fries, potato wedges or spring rolls crispy.

Heating function		Application
▼▼▼	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
▼▼▼▼	Fast Grilling	To grill flat food in large quantities and to toast bread.
▼▼▼▼	Grilling	To grill flat food and to toast bread.
▬▬	Keep Warm	To keep food warm.
(✲)	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
▬	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
▣	Moist Fan Baking	To prepare baked goods in tin on one shelf position. To save energy during cooking. This function must be used in accordance with the cooking tables in order to achieve the desired cooking result. To get more information about the recommended settings, refer to the cooking tables. This function was used to define the energy efficiency class acc. to EN 60350-1.
(✲)	Dough Proving	For controlled rising of yeast dough before baking.
▬▬	Bread Baking	To bake bread.
▼▼▼▼	Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.
▬	Preserving	To make vegetable preserves such as pickles.
(✲)	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
(✲)	Plate Warming	To preheat plates for serving.

Heating function		Application
⩩	ECO Roasting	When you use this function during cooking, it allows you to optimize the energy consumption. To get more information about the recommended settings, refer to the cooking tables with the equivalent function (Turbo Grilling).

Activating a heating function

1. Activate the appliance.
2. Select the menu: Heating Functions.
3. Press OK to confirm.
4. Select a heating function.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases. When temperature is reached the buzzer sounds 3 times and the bar flashes and then disappears.

Fast Heat Up Indicator

This function decreases the heat-up time.

ⓘ   Do not put food in the oven when the Fast heat up function operates.

To activate the function, hold ℃»3sec. for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

Clock functions

Clock functions table

Clock function		Application
⌂	Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Use ⌂ to activate the function. Press ⌃ or ⌄ to set the minutes and OK to start.

Clock function		Application
⊢→⊣	Duration	To set the length of an operation (max. 23 h 59 min).
→⊣	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

> 🖉 If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

Setting the clock functions

> ⓘ Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically.
> You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.

1. Set a heating function.
2. Press ⏻ again and again until the display shows the necessary clock function and the related symbol.
3. Press ⌒ or ⌄ to set the necessary time.
4. Press OK to confirm.
When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
5. Press any symbol to stop the signal.

Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press ⏻ again and again until the display shows: Heat + Hold.
5. Press OK to confirm.
When the function ends, an acoustic signal sounds.
The function stays on if you change the heating functions.

Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.

(i) Applicable to all heating functions with Duration or Weight Automatic.

1. When the cooking time ends, an acoustic signal sounds. Press any symbol.
The display shows the message.
2. Press ⏲ to activate or ⬅ to cancel.
3. Set the length of the function.
4. Press OK.

Automatic programmes

⚠ **WARNING!** Refer to Safety chapters.

Automatic programmes

The automatic programmes give optimum settings for each type of meat or other recipes.

• Meat programmes with the function: Weight Automatic (menu: Assisted Cooking) — This function automatically calculates the roasting time. To use it you need to input food weight.
• Recipe Automatic (menu: Assisted Cooking) — This function uses predefined values for a dish. Prepare the dish according to recipe from this book.

Dishes with the function: Weight Automatic
Roast Pork
Roast Veal
Braised meat
Roast Game
Roast Lamb
Chicken, whole
Turkey, whole
Duck, whole
Goose, whole

Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Activate the appliance.

2. Select the menu: Assisted Cooking. Press ^{OK} to confirm.

3. Select the category and dish. Press ^{OK} to confirm.

4. Select a recipe. Press ^{OK} to confirm.

(i) When you use the function: Manual, the appliance uses the automatic settings. You can change them as with other functions.

Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

1. Activate the appliance.

2. Select the menu: Assisted Cooking. Press ^{OK} to confirm.

3. Select the category and dish. Press ^{OK} to confirm.

4. Select the function: Weight Automatic. Press ^{OK} to confirm.

5. Touch ⌒ or ⌄ to set the food weight. Press ^{OK} to confirm.

The automatic programme starts.

6. You can change the weight at any time. Press ⌒ or ⌄ to change the weight.

7. When the time ends, an acoustic signal sounds. Press any symbol to deactivate the signal.

(i) With some programmes turn over the food after 30 minutes. The display shows a reminder.

Using the accessories

⚠ **WARNING!** Refer to Safety chapters.

Inserting the accessories

Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.
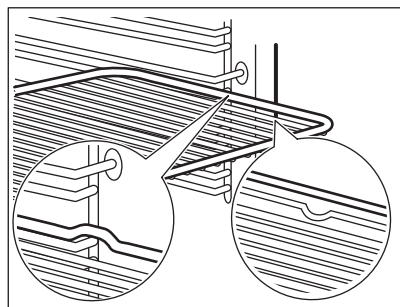
Baking tray/Deep pan:

Push the baking tray/deep pan between the guide bars of the shelf support.
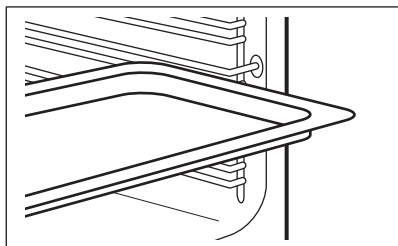
(i) Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

Small grill set:

Put the trivet into the grill/roasting pan so that the supports of the trivet point up.

Put the small grill set onto the wire shelf or baking tray and put them into the oven at the desired shelf position.

Telescopic Runners

(i) Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

⚠ **CAUTION!** Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

1. Pull out the right and left hand telescopic runners.
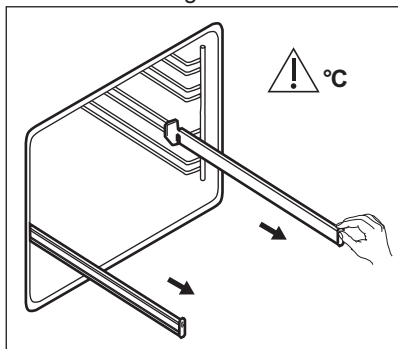
2. Put the wire shelf on the telescopic runners and carefully push them into the appliance.
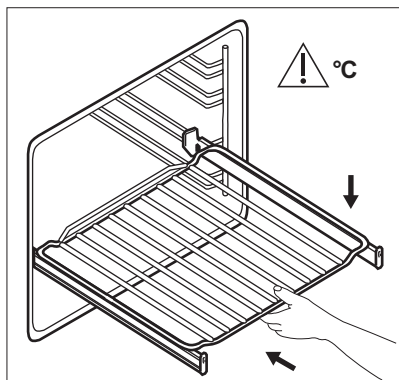
Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Trivet and Grill- / Roasting pan

⚠️ **WARNING!** Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

1. Put the trivet into the deep pan so that the supports of the wire shelf point up.
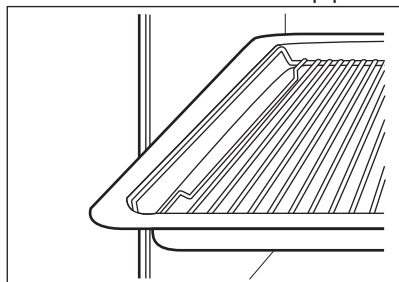
2. Put the deep pan into the oven on the necessary shelf position.
You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.
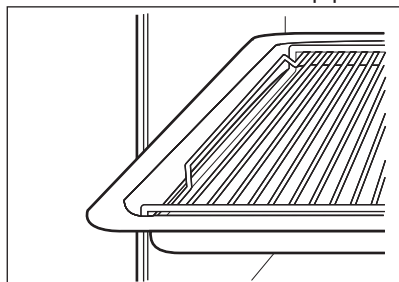
2. Put the deep pan into the oven on the necessary shelf position.

Additional functions

Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch ⏲ again and again until the display shows: SAVE.
4. Press OK to confirm.

The display shows the first free memory position.

5. Press OK to confirm.
6. Enter the name of the programme.

The first letter flashes.

7. Touch ⌄ or ⌃ to change the letter.
8. Press OK.

The next letter flashes.

9. Do step 7 again as necessary.
10. Press and hold OK to save.

You can overwrite a memory position. When the display shows the first free memory position, touch ⌄ or ⌃ and press OK to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

Activating the programme

1. Activate the appliance.
2. Select the menu: Favourites.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

Press ⊠ to go directly to menu: Favourites. You can also use it when the appliance is deactivated.

Using the Child Lock

When the Child Lock is on, the appliance cannot be activated accidentally.

ⓘ If the Pyrolysis function operates, the door locks automatically.
A message comes on in the display when you touch any symbol.

1. Touch ⓵ to activate the display.
2. Touch ⏲ and ⊠ at the same time until the display shows a message.

To deactivate the Child Lock function repeat step 2.

Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

1. Activate the appliance.
2. Set a heating function or setting.
3. Press ⏻ again and again until the display shows: Function Lock.
4. Press OK to confirm.

ⓘ If the Pyrolysis function operates, the door is locked and the symbol of a key comes on in the display.

To deactivate the function, press ⏻. The display shows a message. Press ⏻ again and then OK to confirm.

ⓘ When you deactivate the appliance, the function also deactivates.

Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Activate the appliance.
2. Set a heating function.
3. Press ⏻ again and again until the display shows: Duration.
4. Set the time.
5. Press ⏻ again and again until the display shows: Set + Go.
6. Press OK to confirm.

Press any symbol (except for ⏻) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.

ⓘ
  • Function Lock is on when the heating function operates.
  • The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

Automatic Switch-off

For safety reasons the appliance turns off automatically after some time if a heating function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

(i) The Automatic switch-off does not work with the functions: Light, Duration, End Time.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - when the appliance is activated.
  - if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Do not unplug the oven immediately after cooking.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Hints and tips

⚠ **WARNING!** Refer to Safety chapters.

(i) The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

General information

- The appliance has five shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Baking and roasting table

Cakes

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Whisked recipes	170	2	160	3 (2 and 4)	45 - 60	In a cake mould
Short-bread dough	170	2	160	3 (2 and 4)	20 - 30	In a cake mould
Buttermilk cheese-cake	170	1	165	2	80 - 100	In a 26 cm cake mould
Apple cake (Apple pie)[1]	170	2	160	2 (left and right)	80 - 100	In two 20 cm cake moulds on a wire shelf
Strudel	175	3	150	2	60 - 80	In a baking tray
Jam-tart	170	2	165	2 (left and right)	30 - 40	In a 26 cm cake mould
Sponge cake	170	2	150	2	40 - 50	In a 26 cm cake mould

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Christmas cake / Rich fruit cake[1]	160	2	150	2	90 - 120	In a 20 cm cake mould
Plum cake[1]	175	1	160	2	50 - 60	In a bread tin
Small cakes - one level[1]	170	3	150 - 160	3	20 - 30	In a baking tray
Small cakes - two levels[1]	-	-	140 - 150	2 and 4	25 - 35	In a baking tray
Small cakes - three levels[1]	-	-	140 - 150	1, 3 and 5	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	140	3	140 - 150	3	25 - 45	In a baking tray
Biscuits / pastry stripes - two levels	-	-	140 - 150	2 and 4	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	-	-	140 - 150	1, 3 and 5	35 - 45	In a baking tray
Meringues - one level	120	3	120	3	80 - 100	In a baking tray
Meringues - two levels[1]	-	-	120	2 and 4	80 - 100	In a baking tray

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Buns[1]	190	3	190	3	12 - 20	In a baking tray
Eclairs - one level	190	3	170	3	25 - 35	In a baking tray
Eclairs - two levels	-	-	170	2 and 4	35 - 45	In a baking tray
Plate tarts	180	2	170	2	45 - 70	In a 20 cm cake mould
Rich fruit cake	160	1	150	2	110 - 120	In a 24 cm cake mould
Victoria sandwich[1]	170	1	160	2 (left and right)	30 - 50	In a 20 cm cake mould

[1] Preheat the oven for 10 minutes.

Bread and pizza

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
White bread[1]	190	1	190	1	60 - 70	1 - 2 pieces, 500 gr per piece
Rye bread	190	1	180	1	30 - 45	In a bread tin
Bread rolls[1]	190	2	180	2 (2 and 4)	25 - 40	6 - 8 rolls in a baking tray
Pizza[1]	230 - 250	1	230 - 250	1	10 - 20	In a baking tray or a deep pan
Scones[1]	200	3	190	3	10 - 20	In a baking tray

[1] Preheat the oven for 10 minutes.

Flans

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Pasta flan	200	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	175	2	45 - 60	In a mould
Quiches**1)**	180	1	180	1	50 - 60	In a mould
Lasagne**1)**	180 - 190	2	180 - 190	2	25 - 40	In a mould
Cannelloni**1)**	180 - 190	2	180 - 190	2	25 - 40	In a mould

1) Preheat the oven for 10 minutes.

Meat

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Beef	200	2	190	2	50 - 70	On a wire shelf
Pork	180	2	180	2	90 - 120	On a wire shelf
Veal	190	2	175	2	90 - 120	On a wire shelf
English roast beef, rare	210	2	200	2	50 - 60	On a wire shelf
English roast beef, medium	210	2	200	2	60 - 70	On a wire shelf
English roast beef, well done	210	2	200	2	70 - 75	On a wire shelf
Shoulder of pork	180	2	170	2	120 - 150	With rind
Shin of pork	180	2	160	2	100 - 120	2 pieces

Food	Conventional Cooking		True Fan Cooking		Time (min)	Com-ments
	Tempera-ture (°C)	Shelf po-sition	Tempera-ture (°C)	Shelf po-sition		
Lamb	190	2	175	2	110 - 130	Leg
Chicken	220	2	200	2	70 - 85	Whole
Turkey	180	2	160	2	210 - 240	Whole
Duck	175	2	220	2	120 - 150	Whole
Goose	175	2	160	1	150 - 200	Whole
Rabbit	190	2	175	2	60 - 80	Cut in pieces
Hare	190	2	175	2	150 - 200	Cut in pieces
Pheasant	190	2	175	2	90 - 120	Whole

Fish

Food	Conventional Cooking		True Fan Cooking		Time (min)	Com-ments
	Tempera-ture (°C)	Shelf po-sition	Tempera-ture (°C)	Shelf po-sition		
Trout / Sea bream	190	2	175	2	40 - 55	3 - 4 fish
Tuna fish / Sal-mon	190	2	175	2	35 - 60	4 - 6 fillets

Grilling

ⓘ Preheat the empty oven for 3 minutes before cooking.

Food	Quantity		Tempera-ture (°C)	Time (min)		Shelf po-sition
	Pieces	Quantity (kg)		1st side	2nd side	
Fillet steaks	4	0.8	max.	12 - 15	12 - 14	4
Beef steaks	4	0.6	max.	10 - 12	6 - 8	4
Sausages	8	-	max.	12 - 15	10 - 12	4

Food	Quantity		Tempera-ture (°C)	Time (min)		Shelf po-sition
	Pieces	Quantity (kg)		1st side	2nd side	
Pork chops	4	0.6	max.	12 - 16	12 - 14	4
Chicken (cut in 2)	2	1.0	max.	30 - 35	25 - 30	4
Kebabs	4	-	max.	10 - 15	10 - 12	4
Breast of chicken	4	0.4	max.	12 - 15	12 - 14	4
Hambur-ger	6	0.6	max.	20 - 30	-	4
Fish fillet	4	0.4	max.	12 - 14	10 - 12	4
Toasted sandwich-es	4 - 6	-	max.	5 - 7	-	4
Toast	4 - 6	-	max.	2 - 4	2 - 3	4

Turbo Grilling

Beef

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef or fillet, rare[1]	per cm of thickness	190 - 200	5 - 6	1 or 2
Roast beef or fillet, medium[1]	per cm of thickness	180 - 190	6 - 8	1 or 2
Roast beef or fillet, well done[1]	per cm of thickness	170 - 180	8 - 10	1 or 2

[1] Preheat the oven.

Pork

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham joint	1 - 1.5	160 - 180	90 - 120	1 or 2
Chop, spare rib	1 - 1.5	170 - 180	60 - 90	1 or 2
Meat loaf	0.75 - 1	160 - 170	50 - 60	1 or 2

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Pork knuckle (pre-cooked)	0.75 - 1	150 - 170	90 - 120	1 or 2

Veal

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	160 - 180	90 - 120	1 or 2
Knuckle of veal	1.5 - 2	160 - 180	120 - 150	1 or 2

Lamb

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Leg of lamb, roast lamb	1 - 1.5	150 - 170	100 - 120	1 or 2
Saddle of lamb	1 - 1.5	160 - 180	40 - 60	1 or 2

Poultry

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Poultry portions	0.2 - 0.25 each	200 - 220	30 - 50	1 or 2
Chicken, half	0.4 - 0.5 each	190 - 210	35 - 50	1 or 2
Chicken, poulard	1 - 1.5	190 - 210	50 - 70	1 or 2
Duck	1.5 - 2	180 - 200	80 - 100	1 or 2
Goose	3.5 - 5	160 - 180	120 - 180	1 or 2
Turkey	2.5 - 3.5	160 - 180	120 - 150	1 or 2
Turkey	4 - 6	140 - 160	150 - 240	1 or 2

Fish

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	210 - 220	40 - 60	1 or 2

Moist Fan Baking

ⓘ During cooking, open the appliance door only when necessary.

Food	Temperature (°C)	Time (min)	Shelf position
Pasta gratin	190 - 200	45 - 55	2
Potato gratin	160 - 170	60 - 75	2
Moussaka	180 - 200	75 - 90	2
Lasagne	160 - 170	55 - 70	2
Cannelloni	170 - 190	65 - 75	2
Bread pudding	150 - 160	75 - 90	2
Rice pudding	170 - 190	45 - 60	2
Apple cake	150 - 160	75 - 85	2
White bread	180 - 190	50 - 60	2

Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish. This function is not applicable to such recipes as pot roast or fatty roast pork.

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

(i) Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan in the oven and on the wire shelf.
3. Select the function: Slow Cooking.

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Roast beef	1 - 1.5	120	120 - 150	1
Fillet of beef	1 - 1.5	120	90 - 150	3
Roast veal	1 - 1.5	120	120 - 150	1
Steaks	0.2 - 0.3	120	20 - 40	3

Defrost

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1.0	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Meat	1.0	100 - 140	20 - 30	Turn halfway through.
Meat	0.5	90 - 120	20 - 30	Turn halfway through.
Trout	1.50	25 - 35	10 - 15	-
Strawberries	3.0	30 - 40	10 - 20	-
Butter	2.5	30 - 40	10 - 15	-
Cream	2 x 2.0	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1.4	60	60	-

Preserving

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1]	160 - 170	50 - 60	5 - 10

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it is deactivated.

Drying

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

Care and cleaning

⚠️ **WARNING!** Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.

- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.
- Dry the oven when the cavity is wet after usage.

Stainless steel or aluminium appliances

ⓘ Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.
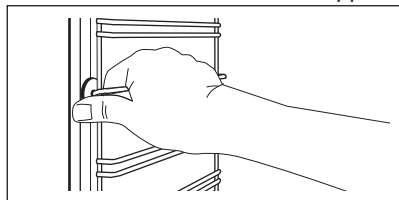
2. Pull the rear end of the shelf support away from the side wall and remove it.
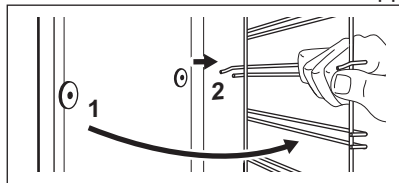
Install the shelf supports in the opposite sequence.

ⓘ The retaining pins on the telescopic runners must point to the front.

Pyrolysis

⚠ **CAUTION!** Remove all accessories and removable shelf supports.

ⓘ **The pyrolytic cleaning procedure cannot start:**

- if you did not fully close the oven door.
Remove the worst dirt manually.

⚠ **CAUTION!** If there are other appliances installed in the same cabinet, do not use them at the same time as the function: Pyrolysis. It can cause damage to the appliance.

1. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
2. Turn on the appliance and select from the main menu the function: Pyrolysis. Press OK to confirm.
3. Set the duration of the cleaning procedure:

Option	Description
Quick	1 h for a low degree of dirt
Normal	1 h 30 min for a usual degree of dirt
Intense	2 h 30 min for a high degree of dirt

4. Press OK to confirm.

ⓘ When the pyrolytic cleaning starts, the appliance door is locked and the lamp does not work.

ⓘ To stop the pyrolytic cleaning before it is completed, turn off the appliance.

⚠ **WARNING!** After the function is completed, the appliance is very hot. Let it cool down. There is a risk of burns.

ⓘ After the function is completed, the door stays locked for the cool down phase. Some of the appliance functions are not available during the cool down phase.

Cleaning the oven door

The oven door has four glass panels. You can remove the oven door and the internal glass panels to clean them.

ⓘ The oven door can close if you try to remove the glass panels before you remove the oven door.

⚠ **CAUTION!** Do not use the appliance without the glass panels.

1. Open the door fully and hold the two door hinges.
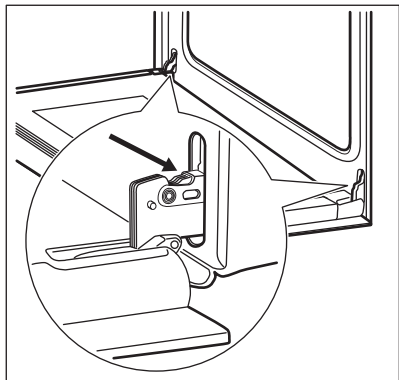
2. Lift and turn the levers on the two hinges.
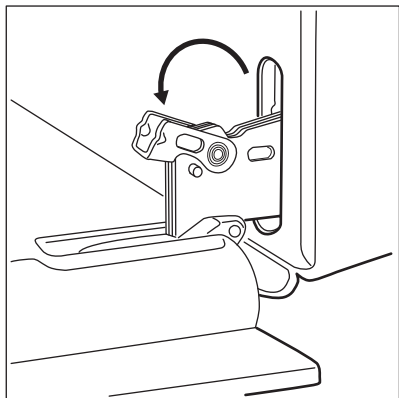
3. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.

4. Put the door on a soft cloth on a stable surface.
5. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
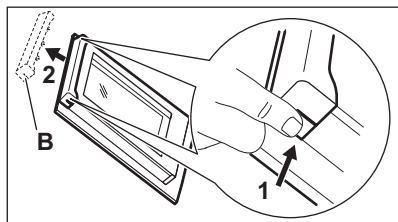
6. Pull the door trim to the front to remove it.
7. Hold the door glass panels by their top edge and carefully pull them out one by one. Start from the top panel. Make sure the glass slides out of the supports completely.

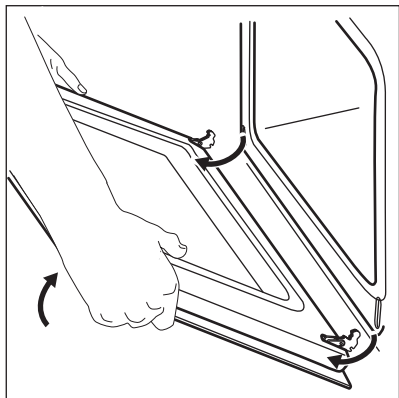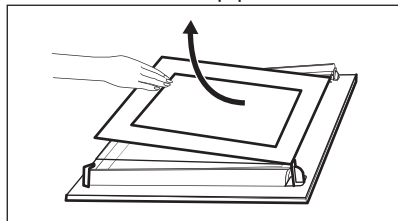8. Clean the glass panels with water and soap. Dry the glass panels carefully.
When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels (A, B and C) back in the correct sequence. The middle panel (B) has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame (B) on the screen-printing zones is not rough when you touch it.
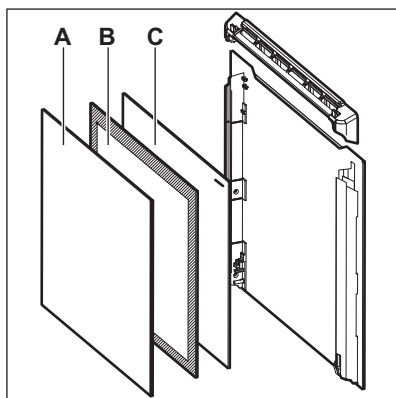
Make sure that you install the middle panel of glass in the seats correctly.
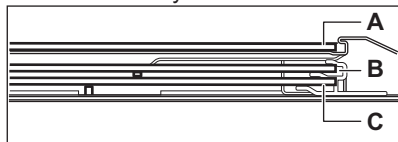
Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

⚠ **WARNING!** Danger of electrocution! Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

⚠ **CAUTION!** Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp(G9 40W Halogen).
4. Install the glass cover.

Troubleshooting

⚠ **WARNING!** Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.

Problem	Possible cause	Remedy
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The appliance is activated and does not heat up. The fan does not operate. The display shows **"Demo"**.	The demo mode is activated.	Refer to "Basic Settings" in "Daily use" chapter.

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	....
Product number (PNC)	....
Serial number (S.N.)	....

Installation

⚠ **WARNING!** Refer to Safety chapters.

Building In
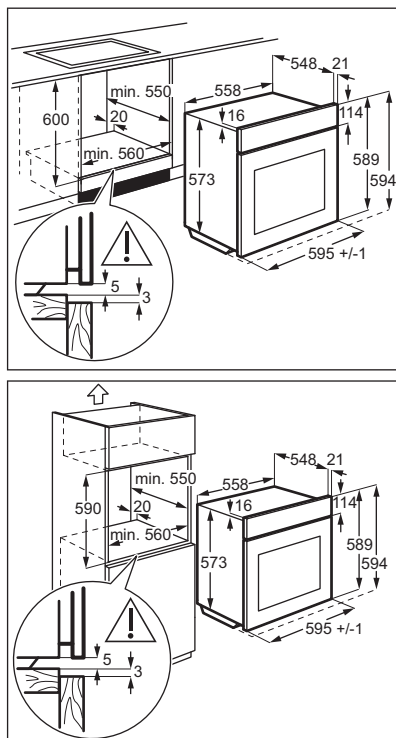
Securing the appliance to the cabinet

Electrical installation

(i) The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

Applicable types of cables for Europe:

- Minimum size Cable / flex: 2,5 mm²
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
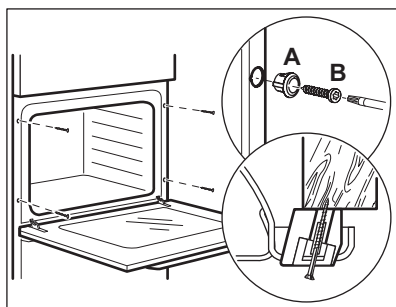- Fuse min. 15 A

Applicable types of cables for UK only

Connection via	Min. size cable / flex	Cable / flex type	Fuse
Oven Control Circuit	2,5 mm²	PVC / PVC twin and earth	15 A min.

Energy efficiency

Product Fiche and information according to EU 65-66/2014

Supplier's name	Lamona
Model identification	LAM3702
Energy Efficiency Index	81.2
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Built-In Oven
Mass	35.4 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

Energy saving

🌿 The appliance contains features which help you save energy during everyday cooking.

General hints

Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% faster in some oven functions.

The fan and lamp continue to operate.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The display shows the residual heat indicator or temperature.

Cooking with the lamp off

Deactivate the lamp during cooking and activate only when you need it.

Moist Fan Baking

Function designed to save energy during cooking. It operates in such a way that the temperature in the oven cavity may differ from the temperature indicated on the display during a cooking cycle and cooking times may be different from the cooking times in other programmes.

When you use Moist Fan Baking, the lamp automatically deactivates after 30 seconds.

You may activate the lamp again but this action will reduce the expected energy savings.

Your guarantee

Product Guarantee Details (UK only)

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

- Any claim during the period of the guarantee (MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE)
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alternations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person.

(The guarantee in no way affects your statutory or legal rights)

What to do if you need to report a problem-

Please ensure you have ready:

- **The product's model & 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 in a domestic or non-domestic kitchen where 8 or fewer people use the appliance.

ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of

electrical and electronic appliances. Do not dispose appliances marked with the symbol 🗑 with the household waste. Return the product to your local recycling facility or contact your municipal office.

Product serial number
(Place sticker here)

LAMONA
Exclusive to Howdens Joinery Co.