

Instructions and Installation

LAMONA

Exclusive to Howdens Joinery Co.

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LAMONA

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See back page for product serial number

Dear Customer,
Congratulations on your choice of hob.

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

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

Explanation of symbols

Throughout this user manual the following symbols are used:

Important information or useful tips about usage.



Warning for possible hazards to health and property.



Warning possibility of electric shock.



Warning of risk of fire.



Warning of hot surfaces.

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

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

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

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


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Before using the hob

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


Safety

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

General

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

CAUTION: Cooking process should be supervised continuously.

 Servicing should be carried out only by authorised personnel.

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

- **Always** match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.
- **Never** use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- **Never** use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- **Never** use the hob for any other purpose than cooking food.

 **WARNING OF FIRE:**

- **Never** store items or leave plastic utensils close to, or on top of the hob.
- **Never** leave any cook zone on without a pan covering it. This causes potential a fire hazard.
- **Never** use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- **Never** put metal cooking utensils, cutlery, knives or other metal objects on the

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

- **Never** leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.
- **Never** heat up a sealed tin of food on the hob, as it may explode.
- **Never** leave pans overhanging the edge of the hob.
- **WARNING:** Only use hob guards designed by the manufacturer of the appliance or as indicated in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **Do not** modify this appliance.
- **WARNING: Never** leave cooking fat, or oil, unattended.
- **CAUTION:** If the glass surface is cracked or broken do not use the appliance. Risk of electric shock.

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. **DO NOT LEAVE UNATTENDED.**
 - If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Service.

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.
- **WARNING:** Use fire blanket or a damp tea-towel to cover the pan.

Deep-fat frying presents more dangers in your kitchen

- If you have put the fire out, leave the pan to cool completely.
- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of burning oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen

- 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.

Information about cooking

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select correct pot size for your dishes. Larger Pots require more energy.
- Pay attention to use flat bottom pans when cooking with electric hobs.
- Pots with thick a thick bottom will provide a better heat conduction. You can obtain energy saving up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hot plate.
- Keep the cooking zones and bottom of the pots clean. Dirt will increase the heat conduction between the cooking zones and the bottom of the pot.
- For long cooking periods, turn off the cooking zone 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using residual heat.



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when oil. Overheated oil brings risk of fire.

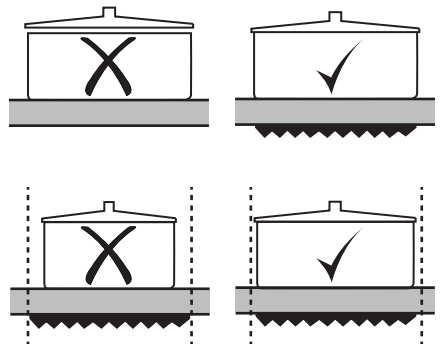
Never attempt to extinguish a possible fire with water! When oil catches fire cover it with a fire blanket or dampcloth. Turn off the hob if it safe to so and call the fire department.

- Before frying foods, always dry them well and gently place into hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you are using when heating oil.
- Place pans and saucepans in a manner so that their handles are not over the hob to prevent heating of handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.




- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted materials on the surface immediately. Such vessels should not be used to keep food either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from over flowing.
- Do not put covers over the saucepans or pans on the cooking zones. Place the saucepans in a manner so that they are centred on the cooking zone. When you want to move the pan onto another cooking zone, lift and place it onto cooking zone rather than sliding it.

Tips about glass ceramic hobs

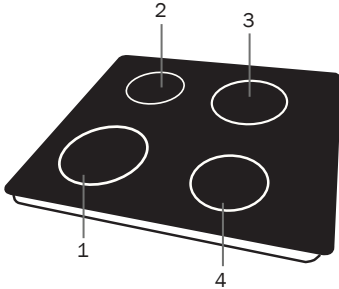
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place to store or as a cutting board.
- Use only saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
- Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface.








Using the hob

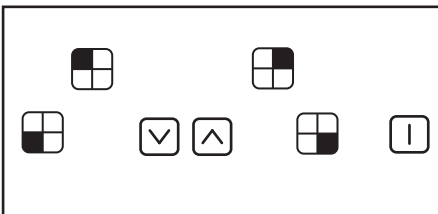
-  Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.
-  The appliance is not intended to be operated by means of an external timer or separate control system.
-  The hob surface remains hot after use. **DO NOT TOUCH.**

Controls Layout






- List of pots to be used on each burner:
1. Single circuit cooking plate 18-20cm
 2. Single circuit cooking plate 14-16cm
 3. Single circuit cooking plate 18-20cm
 4. Single circuit cooking plate 14-16cm

	Main Key - on/off
	Power/timer Set
	Cooking zone selection controls
	Cooking zone display
	Dual/triple cooking zone operation LED




Turning on the hob


Touch the  key on the control panel for 1 second. Cooking zone displays illuminate. The hob is ready use now. You can select different cooking zones within the following 10 seconds. Other controls are not allowed to function when the main key  is being operated.







 and all relevant decimal point will flash in all cooking zone displays.

If no operation is performed within 10 seconds, the hob will automatically return to standby mode.

If you press the main key  for longer than 2 seconds the hob will turn off and return to standby mode.

Selecting cooking zones





1. Turn on the hob.
2. Touch one of the cooking zone selection controls to turn on the desired cooking zone. After selecting the cook zone of the hob  decimal point will flash on the relevant cooking zone display. If no operation is performed within 10 seconds, the hob will automatically return to standby mode.

3. Touch  or  keys to set the temperature level to a value between **1** and **9** or between **9** and **1**.  and  keys are equipped with repeat function. If you touch any of these keys for a long time, temperature level will continuously increase or decrease at every 0,4 seconds. If you start with  key, 1 appears on the display. If you start with a  key, set value appears on display (e.g half second A and half second 9). This indicates that booster is activated.


Booster

This function facilitates cooking. When booster is activated, the cooking will operate at maximum power for a certain period of time. Booster time depends on the selected temperature level. This is indicated with an A and the set temperature value which flash alternately on cooking zone display (e.g. A half second, half second 9) once the booster time is over, power of the cooking zone will be reduced and the temperature value will be displayed continuously. All cooking zones are equipped with the booster function.


Enabling the booster function:


1. Turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.
3. Use the  key to set the cooking zone temperature value to **9**. Once the temperature setting is made, **9** and **A** will appear on the display alternately. This indicates that the temperature value is set to **9** and booster function is activated.
4. Then use  key within 10 seconds to select the temperature setting you want to be activated for the remainder of the cooking process after the booster time is over. Use  or  keys to set the cooking zone to a value between **1** or **9** (it is supposed that level **6** is selected for the example).
5. **A** and **6** appears alternately on the display during the booster function (at the end of booster period **6** will be displayed continuously).

Turning off the booster function:

- Touch  key until temperature level decreases to **0** to disable the booster function earlier.
- If **9** will be selected as temperature level that will be activated after booster period and no other lower level is selected, then flashing of the screen will cease in 10 seconds. Booster is now deactivated.

Turn off the hob


If you press the main key  for longer than 2 seconds, the hob will turn off and return to


standby mode. If there is residual temperature that can be used after the hob is turned off, this will be indicated with a  symbol that appears on the relevant cooking zone display continuously.



Turning off cooking zones individually

A cooking zone can be turned off in two different ways:

1. By touching the and keys simultaneously.

Select the desired cooking zone selection key .

Decimal point appears on  cooking zone display.

Touch  and  keys simultaneously to turn off the cooking zone.






2. By decreasing the temperature level to 0 with the key.

Furthermore, cooking zone can also be turned off by decreasing the temperature level to **0**.

Child lock







You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child lock function contains a few complex steps to lock the touch control unit. Child lock can only be activated and deactivated in standby mode.

Locking the module:

1. Touch the main key  to turn on the hob.
2. Touch  and  keys simultaneously for at least 2 seconds.
3. Then touch  key once again. Child lock function is activated and  appears on all cooking zones.

Disabling child lock

You can disable the child lock as you have activated it.


1. Touch the main key  to turn on the hob.
2. Touch  and  keys simultaneously for at least 2 seconds.
3. Then touch  key once again. Child lock function is activated and  appears on all cooking zones as long as the child lock is active.  will disappear when the lock is deactivated successfully.

Operation time limits

The hob control is equipped with an operation time limit. When one or more cooking zones are left on.

Temperature setting	Off time - seconds	On time - seconds	Operation time limit - hour	Booster time - seconds
0	0	0	0	-
1	45.6	1.4	6	60
2	43.6	3.4	6	180
3	41.3	5.7	5	288
4	38.4	8.6	5	390
5	35.9	11.1	4	510
6	33.1	13.9	1.5	150
7	26.2	20.8	1.5	210
8	19.2	27.8	1.5	270
9	0	47	1.5	-

Residual Heat Functions

For a deactivated cooking zone whose surface temperature is sensed above 60°C or whose display indicates a value above 60°C a  (residual heat) symbol appears on the display. When the power restores after a power failure and if the residual heat of the relevant cooking zone was above 60°C before the failure, residual heat display flashes. Display continues to flash until the maximum residual heat time is over of the cooking zone is selected and enabled.

Sensor calibration and error codes

When the supply power is applied, hob control system performs calibration depending on the sensor, glass and ambient conditions. Do not cover the sensor with anything during calibration. Hob control system should also not be exposed to strong light sources such as sun light, strong halogen lamps etc.



Touch control is equipped with a sensor ensuring protection against overheating. Relevant cooking zone will be deactivated when reacting to this sensor. To obtain more information on error messages, please see the table opposite.

If a key is activated repeatedly (for longer than 10 seconds), all control system is deactivated and an audio signal is given.

Cause Of The Error	Display
Communication error.	AF10
Button failure - (open circuit, short circuit etc).	AF20
Relay - short circuit error.	AF30
Pressing one button during more than 12 seconds.	F-F-F-F
Touch control card is too hot.	t-t-t-t

Sample application:

Following lighting conditions will allow a smooth calibration:

Illumination with a bulb without a reflector (100w dull) 70cm above the glass ceramic hob. After a successful calibration, it is warranted that the hob will operate as intended even under a strong illumination such as halogen spot lamp with reflector (50W).

If an error occurs, calibration is repeated until the ambient conditions allow for a successful calibration. hob control system can only be operated when the calibration of all the sensors is successful.

You must be remove all substances on the hob during calibration. Also the ambient illumination should not be too strong during calibration. If one of the F1,F1,F3 messages is obtained, user must turn off all light sources or close the window during the calibration process at first connection to the power supply. When the calibration is completed successfully, control system can tolerate a high amount of ambient light.

Hob control system changes in ambient conditions while it is in use.


Cleaning & maintenance


How to clean your hob

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

Installation

General information


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

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

 Please Note:

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

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

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

Damaged products may cause risks to your own safety.

The appliance is intended for installation in Howden kitchen cabinets.

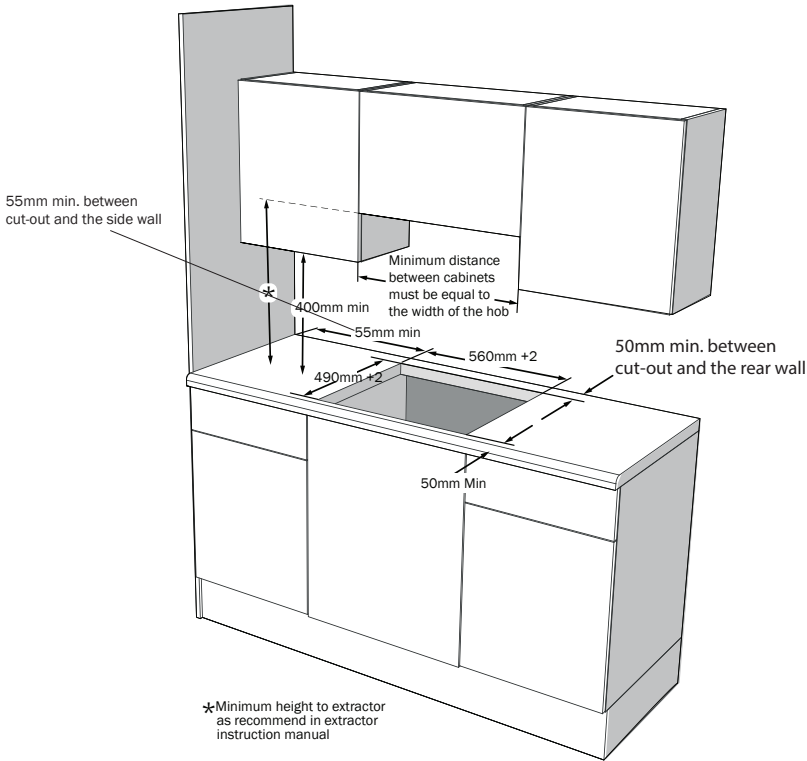
- Surfaces, synthetic laminates and adhesives used must be heat resistant.
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a separation panel must be installed between the oven and the drawer.
- The following installation drawings are representational and may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

Positioning

The hob is designed to be built into a work top as detailed in the image.
Aperture width 560mm x depth 490mm (+2).

Installation

Clearances and dimension requirements





No shelf or overhang of combustible material should be closer than 650mm directly above the hob. There must be a minimum clearance of 50mm between the rear edge of the cut-out and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).

The rear wall is any vertical surface behind the hob. If any tiles, backboards, splashbacks or upstands are fitted the distance is taken from the front face of these items.

Before installation

The product should only be installed by a registered qualified person.

 The product must be installed in accordance with all local regulations.

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

Damaged products may cause risks to your own safety.

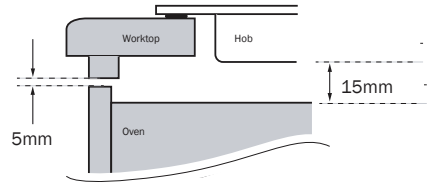
The appliance is intended for installation in

Howdens kitchen cabinets.

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

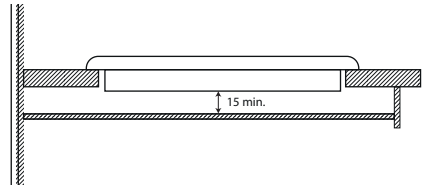
Installation above an oven

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 above a cupboard/drawers

If the installation is not above an oven and the underside of the hob can be touched, a wooden shield is required to be installed at least 15mm below the underside of the hob unit.

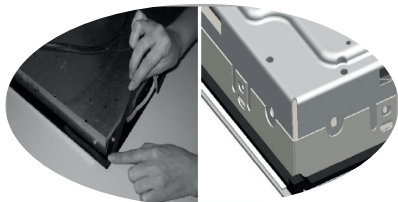


Self-adhesive seal

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

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

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

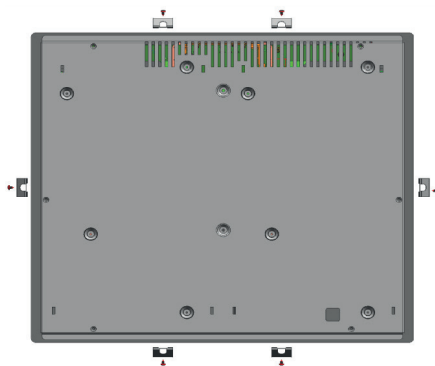


Protecting the hob cut-out

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

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

Fitting the hob



Once the seal is on the glass the hob can be fitted into the cut out:

Position rear side of the hob into the cutout, lowering the front edge, gently pressing the hob into position.

To remove hob:

Push hob up from below by placing hands at front of hob.

Or

Use fingers under the edge of the glass (never use a screwdriver etc) to lift the hob.

Electrical Connections

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

⚠ IMPORTANT: Ensure that the electricity supply is switched off before connecting. Your hob is intended for permanent installation.

Your appliance must be connected to fixed wiring via the use of a double pole switched outlet with at least 3mm contact separation. The isolation switch must be accessible after installation (see technical data for fuse rating). We recommend the use of an RCD device as additional protection.

We strongly recommend the appliance is fitted by a registered competent person who will comply with the IET and any local regulations.

The terminology DOUBLE POLE -/+ means that both the live and neutral supplies are switched and disconnected at the same time.

The terminations labelled SUPPLY are connections for the internal house wiring and the terminations labelled LOAD are for connection to the appliance.


IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:-

Blue..... Neutral

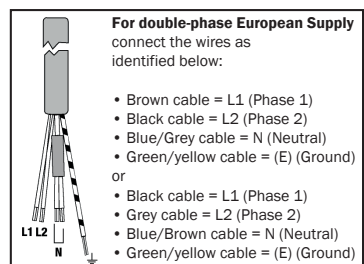
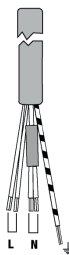
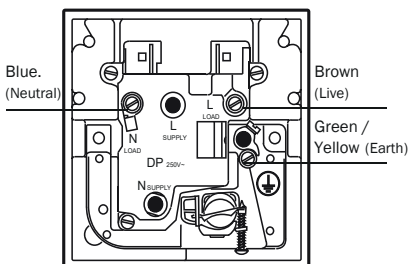
Brown.....Live

Green and Yellow.....Earth

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows;

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or . coloured 'BLACK'.The wire which coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured 'RED' . The green and yellow earth 'E' should be connected to the terminal marked with the following symbol .


DO NOT connect more than 1 x hob into a double pole switched outlet





For single-phase 220v - 240v UK
connect the wires as identified below:

- Brown/Black cable = L (Live)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) (Earth)

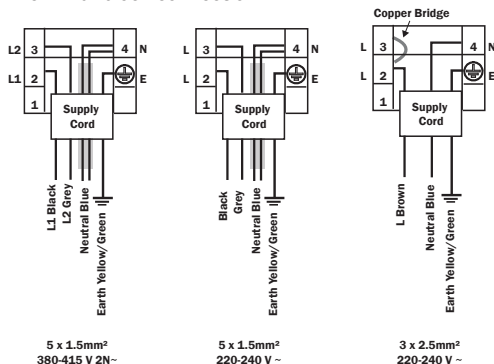
This hob is prefitted with a mains lead.

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

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

 If the mains lead is damaged, it must be replaced by a registered competent person (mains cable must not be longer than 2m for safety reasons) using the same cable type as defined in the technical data. It should be routed away from the appliance and not trapped between the appliance and the wall.

Terminal block connection:



Technical Data

Outer Dimensions	
Width	580mm
Depth	510mm
Height	55mm
Cutout Dimensions	
Width	560mm (+2)
Depth	490mm (+2)
Cook Zones	
Hob Wattage-Front Left / Rear Right	Ø180-1800w
Hob Wattage-Front Right / Rear Left	Ø140-1200w
Voltage/Frequency	
Total Electric Power	6000 W
Supply Voltage	220V - 240V ~ 50 Hz
Cable Type	Min H052V2-F 3 X 2,5mm ² or equivalent
Fuse	25 A

Troubleshooting

Product or pans emit metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise.
>>> This is not a fault.

Product makes clicking noise when operating.

- This is the electronic controls working.
>>> This is not a fault.

Product does not operate.

- The mains fuse is defective or has tripped.
>>> Check fuses in the fuse box. If necessary, replace or reset them.

- Hob appears to be locked or not responding properly to the controls
>>> Power off the appliance at the switched outlet or circuit breaker.
Wait 20 seconds and then reconnect it.

If this does not cure the problem please call the Service Line.

Your guarantee

Product Guarantee Details (UK only)

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

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

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

What to do if you need to report a problem-

Please ensure you have ready:

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

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

Or

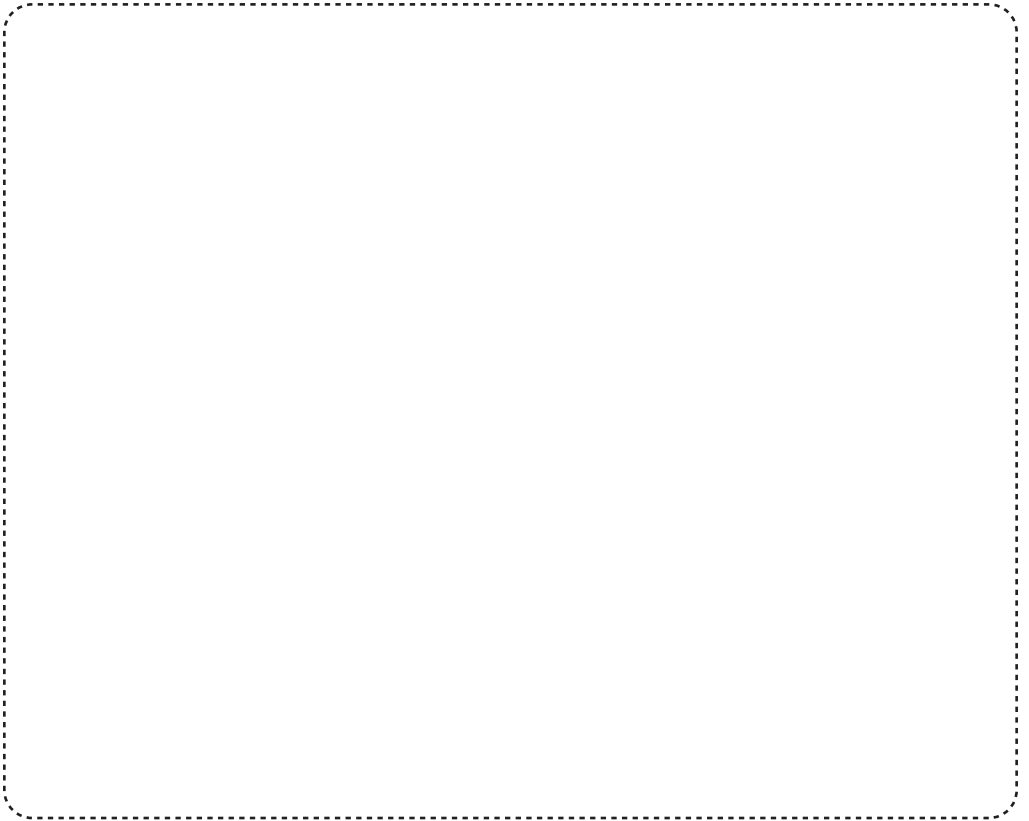
Call the LAMONA Service Line on 0344 460 0006

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

Where to find the model and serial number on your machine.	On the base of the hob
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INSTRUCTION BOOKLET		
Information for domestic electric hobs		
Comply with EU directive 2009/125/EC – Regulation No 66/2014		
Brand	LAMONA	
Model	LAM1746	
Type of hob	Electrical	x
	Gas	
	Mix	
Number of cooking Zone and or area		4
Heating Technology	Radiant Cooking Zone	x
	Induction Cooking Zone	
	Solid Plates Cooking Zone	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm (Ø/cm)	Front Left Zone	18
	Rear Left Zone	14
	Front Right Zone	14
	Rear Right Zone	18
	Right Zone	-
	Center Zone	-
	Left Zone	-
	Front Zone	-
	Rear Zone	-
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm (LxW)CM	Front Left Zone	-
	Rear Left Zone	-
	Front Right Zone	-
	Rear Right Zone	-
	Right Zone	-
	Center Zone	-
	Left Zone	-
	Front Zone	-
	Rear Zone	-
Energy consumption per cooking zone or area calculated per kg EC electric cooking Wh/kg	Front Left Zone	192,2
	Rear Left Zone	194,1
	Front Right Zone	194,1
	Rear Right Zone	192,2
	Right Zone	-
	Center Zone	-
	Left Zone	-
	Front Zone	-
	Rear Zone	-
Energy consumption for the hob calculated per kg EC electric hob (Wh/kg)		193,1

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Product serial number
(Place sticker here)

LAMONA

Exclusive to Howdens Joinery Co.

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