

# LAMONA

at the heart of the kitchen

## 4 Burner Premium Gas Hob

LAM1114



## User Instructions

ISSUE v1.0 050624

Register   
my appliance

[www.howdens.com/appliance-registration](http://www.howdens.com/appliance-registration)



# Free 3 year guarantee

**Call now<sup>1</sup>**

Within the UK:

**0333 010 0009**

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# LAMONA

**3 year guarantee available.  
Register your appliance within 90 days<sup>2</sup>**

**By registering your appliance and creating an account, we will keep you up to date with the latest product information and notify you immediately of any important product updates**

<sup>1</sup>Lines are open Monday to Friday 9am to 5pm. Calls will be charged at your local rate and may be recorded and monitored for training and quality purposes.

<sup>2</sup>So that in the event of an important product update, or recall, we can contact you.

**Register**   
**my appliance**

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# Welcome

Dear Customer

Congratulations on your choice of a **Lamona** appliance.

- This **Lamona** appliance complies with all current local and national safety requirements. However, inappropriate use could lead to personal injury and damage to property.
- Please read the instructions carefully before using the **Lamona** appliance. They contain important information on safety, use and maintenance. This prevents both personal injury and damage to the appliance.
- It is important that the **Installation Instructions** supplied with this **Lamona** appliance are followed carefully.
- Please keep these instructions in a safe place for your future reference.

This appliance is intended to be used in household and similar domestic applications, see guarantee page for definition of domestic use\*.

Throughout this manual the following symbols are used.

	Warning for serious injury or death risk.		Warning for risk of fire / flammable materials.
	Warning for electric shock.		Warning for injury or property damage risk.

### Gas Safe Register - UK

Gas Safe Register is the only official gas registration body of gas businesses and engineers in the United Kingdom, Isle of Man, Jersey and Guernsey. By law all gas businesses must be on the Gas Safe Register.

Only use a Gas Safe registered engineer to fit, fix and service your appliances. You can find and check an engineer at [GasSafeRegister.co.uk](https://www.gas-saferegister.co.uk) or call 0800 408 5500.

Check both sides of your engineer's Gas Safe Register ID card. Make sure they are qualified for the work you need doing. You can find this information on the back of the card.

The Gas Safe ID card has information on both the front and back so it's important to check both sides. Here's what the card contains on the front:

The engineer's photo: This allows you to confirm that the engineer at your property is the person the card relates to.

The business they work for: So you can confirm they are from the company you contacted to carry out the work.

The start and expiry date: Gas Safe engineers have to renew their licence every 12 months. It's important to check that they have a current licence. If the date has expired you should contact Gas Safe Register.

The licence number: Each registered engineer has their own unique licence number; this is at the top of the card and embossed across the middle as well.

Gas Safe security hologram: Official Gas Safe ID cards have a hologram with the Gas Safe logo on it.

In other countries please follow relevant country specific procedures on gas.

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### Gas Safe Register - Republic of Ireland








For the customer's assurance, it is crucial to confirm that the appointed installer holds a minimum qualification of Gas Installer Domestic (GID). This ensures their competence in performing gas-related tasks. Additionally, the installer must possess valid

insurance, have paid the annual subscription fee to be enlisted in the Registered Gas Installers (RGIs) register, and carry an ID card displaying a current expiration date. It is recommended to verify these credentials before proceeding with any gas works.




## Safety Precautions

### If you smell gas...

-  Do not use open flames, electrical switches, or appliances.
-  Open windows and doors for ventilation.
-  Turn off the gas supply if safe to do so.
-  Evacuate the building immediately.
-  Call the Gas Emergency Contact Centre (In the UK - Tel: **0800 111 999**).
-  Don't use phones inside or create sparks.
-  Stay outside until it's declared safe by a professional.

This appliance complies with European Directive on Gas Appliances Regulations 2016/426(GAR).

By placing the  mark on this product, we are confirming compliance to all relevant European safety, health and environmental requirements which are applicable in legislation for this product.

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## Warnings



This **Lamona** gas hob complies with all relevant local and national safety requirements. However, improper use may result in personal injury and material damage. Before using the gas hob, carefully read and follow the operating and installation instructions. They contain crucial information on safety, installation, usage, and maintenance, which will help prevent both personal injury and hob damage.

**Lamona** expressly and strongly advises that you thoroughly read and adhere to the instructions in the gas hob's installation chapter, as well as the safety instructions and warnings. **Lamona** cannot be held responsible for any injury or damage resulting from non-compliance with these instructions.

Please store these instructions in a secure place and ensure they are passed on to any future owner.

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## Correct Application and Safety Instructions

### Safety with Children

- Children under 8 years of age must be kept away from the gas hob unless they are constantly supervised.
- Children over 8 years of age may use the gas hob without supervision if its operation has been clearly explained to them, and they are able to use it safely. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- Children must not be allowed to clean the gas hob unsupervised.
- Please supervise children in the vicinity of the gas hob and do not let them play with it.
- The gas hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the gas hob until it has cooled down and there is no danger of burning.
- Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the gas hob. Otherwise, they could be tempted into climbing onto the appliance with the risk of burning themselves.
- Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- Danger of suffocation! While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

### General Safety

- This **Lamona** gas hob is intended for domestic use and similar environments but not for outdoor use. Its primary purpose is cooking food and keeping it warm. Any other use not supported by **Lamona** could be dangerous.
- It is not intended for use by people with reduced physical, sensory, or mental capabilities unless they have received proper supervision and instruction from someone responsible for their safety.
- For technical safety, only authorised technicians (Gas Safe Engineers) should handle installation, maintenance, and repairs. The gas hob should be checked for visible signs of damage before use and properly connected to the mains electricity supply with correct earthing.
- The gas hob must not be used in a non-stationary location or behind a closed cabinet door while in use, as heat and moisture can build up, leading to potential damage. Never open the casing of the gas hob.
- Never use the gas hob as a working surface, and do not place anything on the control panel.
- Never leave the gas hob unattended during use, especially during deep-fat frying. The gas hob gets hot and remains hot after use.
- Always use appropriate cookware and ensure pots and pans are placed correctly on the cooking zones. Never use cloths, tea towels, or other similar materials near the gas flames.

## Correct Application and Safety Instructions (continued)

### General Safety (continued)

- For cleaning, never use a steam cleaning appliance on the gas hob, as steam can reach electrical components and cause damage.
- In case of a gas leak, immediately turn off all gas valves, open doors and windows for ventilation, and call the gas emergency number or the fire brigade from outside the building.
- By following these safety instructions, you can ensure safe and proper use of this **Lamona** gas hob, reducing the risk of accidents and injuries, especially involving children.

## Waste Regulation and Caring for the Environment

### Disposal of Old Product - WEEE Directive Compliance:

This product complies with the EU WEEE Directive (2012/19/EU) and bears a classification symbol for waste electrical and electronic equipment (WEEE).

Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection centre for the recycling of electrical and electronic equipment. Check with your local authorities to find out about these collection centres.

Appropriate disposal of used appliances helps prevent potential negative consequences for the environment and human health.

### Disposal of Packaging Material - Packaging Information:

The packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials with domestic or other wastes. Take them to the designated packaging material collection points provided by the local authority.

Recycling the packaging reduces the use of raw materials in the manufacturing process and reduces waste in landfill sites.

### Disposal of Old Appliance - Caring for the Environment:



Electrical and electronic appliances often contain valuable materials and specific components that could be hazardous to human health and the environment if disposed of with household waste or handled incorrectly.

Do not dispose of your old appliance with your household waste. Instead, dispose of it at your local community waste collection/recycling centre for electrical and electronic appliances, or seek advice from your dealer or manufacturer (**Lamona**).

Before disposal, make sure to delete any personal data that may be stored on the appliance to protect your privacy and ensure your old appliance poses no risk to children while being stored prior to disposal.

By following these waste regulations and environmentally friendly practices, you can contribute to the responsible disposal and recycling of electrical and electronic products, promoting sustainability and protecting the environment.

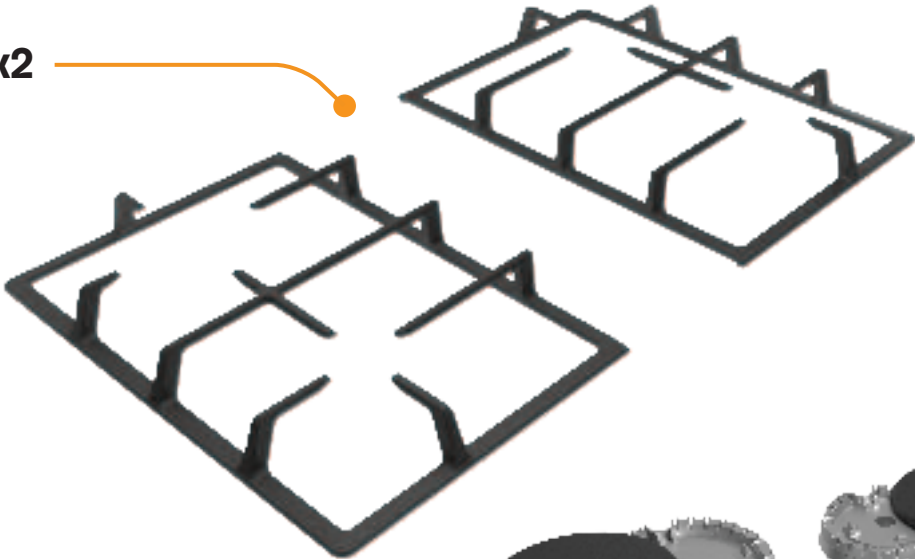
### Saving & Respecting the Environment

Where possible use lid to cover pan. Regulate the flame to not overlap the diameter of the pan.

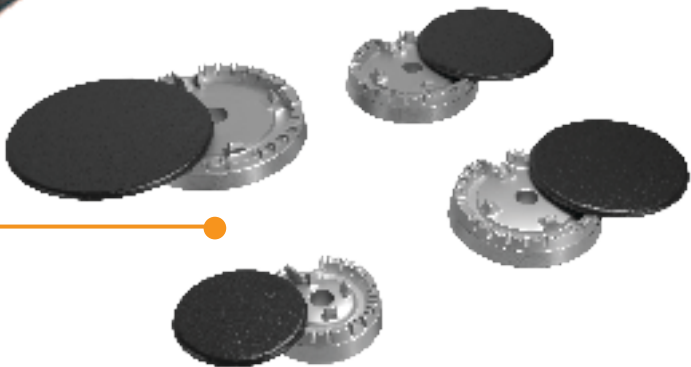


What's included

Pan supports x2



Burner crowns and caps

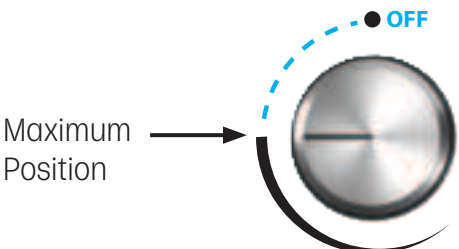


Gas hob



Control knobs

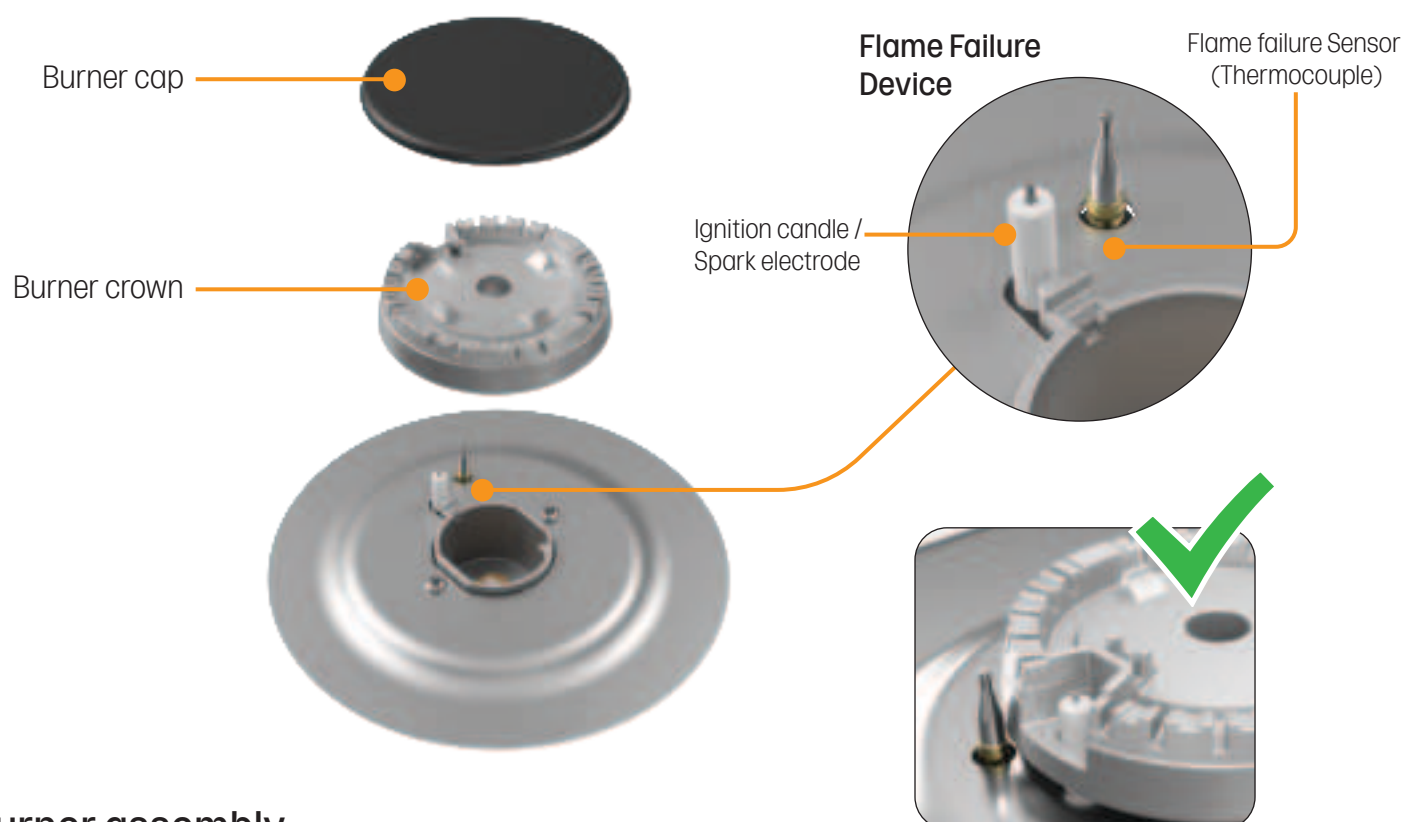
1. Front left		3. Rear right	
2. Rear left		4. Front right	





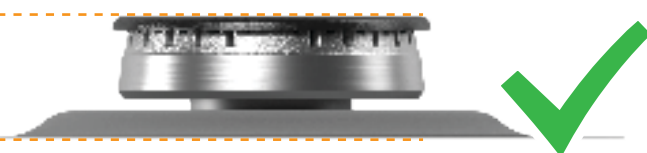
## What's included (continued)

### Auxiliary, Semi Rapid and Rapid burners



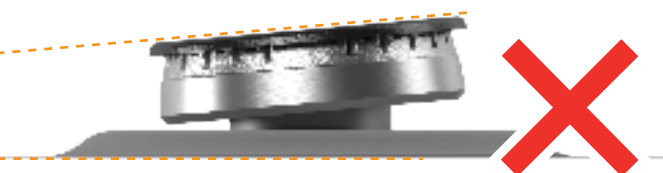
### Burner assembly

#### Parallel



Wrongly placed burner heads or caps will result in poor ignition or uneven flames.

#### Angled



#### Burner cap not central



#### WARNING

The burner caps and heads must be positioned correctly so that they sit squarely onto the hob as shown. Failure to do so may result in discolouration of the stainless steel surrounding the burners.



## Control Panel

### Your gas hob: How it works and how to ignite and control the burners

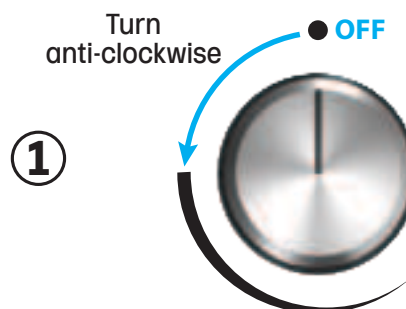
Your gas hob is connected to the gas supply through a gas pipe. When you turn on the hob's gas knob, the gas flows to the burners. To start cooking, follow these steps:

#### Always ignite the burner first:

Before you place any cookware on the gas hob, ensure you ignite the burner.

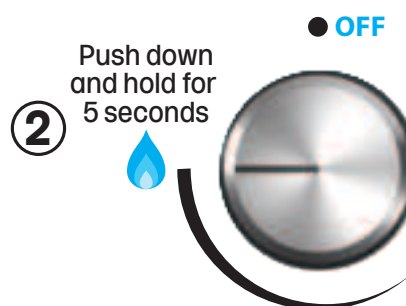
#### 1. Turn the Control Knob:

To ignite the burner, turn the control knob anti-clockwise to the maximum position. Once you've turned it to the maximum, push the control knob down.



#### 2. Warm up the Thermocouple:

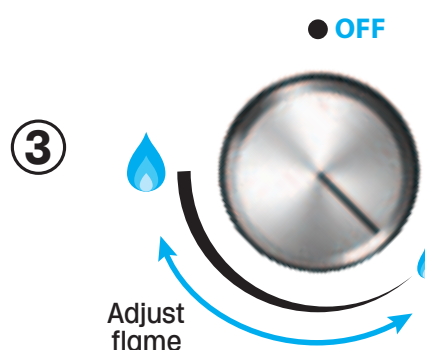
Keep the control knob pushed in for approximately **3 – 5 seconds\***. Do not keep the control knob pushed in for more than 15 seconds. Release it and turn it to the OFF position, then try and light the burner again after a minimum of 1 minute.



#### 3. Adjust the flame:

After waiting for about **5 seconds**, you can adjust the flame size to your desired level.

- To decrease the flame, turn the control knob anti-clockwise.
- To increase the flame, turn the control knob clockwise.



#### 4. Flame safety:

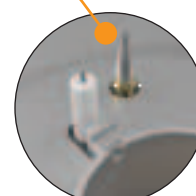
As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan will merely warm up the air in the room and damage the pan handles, increasing the risk of injury.



**! Danger of fire:** Do not store items on the hob. Check before use.

**! Never extinguish a fire with water. Switch off, cover the flame with a lid or fire blanket.**


\*This allows the **thermocouple** to warm up. The thermocouple, is a safety device that confirms the presence of the pilot flame. Warming it up ensures that the gas supply is uninterrupted. If the thermocouple doesn't warm up, the gas supply will be automatically interrupted for safety reasons.



## Control Panel (continued)

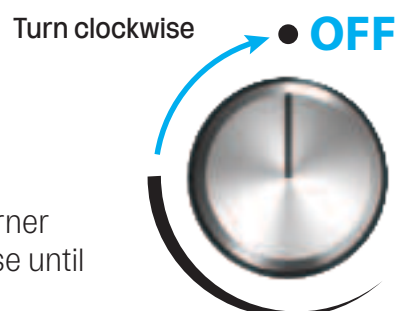
### Turning off a burner

Turn the Control Knob to the off position

 Always turn the flame down or switch off before removing the pans from the burner.



Residual heat will remain in the burner plate, the burner crown, cap and the pan supports. Do not touch these until the hob has cooled sufficiently.



## Safety reminders

Always use caution and follow these safety tips when using your gas hob:

- Never leave the gas hob unattended while it's in use.
- Keep children away from the gas hob unless they are supervised.
- Ensure proper ventilation in the kitchen to avoid the build-up of heat and moisture.
- If you smell gas, immediately turn off the gas hob, open windows and doors, and call for professional assistance.

### What is carbon monoxide?

Carbon monoxide (CO) is a poisonous gas, which has no taste, colour, or smell. It can make you seriously ill and can kill quickly without warning.

What are the signs of a carbon monoxide leak?

Carbon monoxide is released when gas appliances do not have enough oxygen to burn correctly. Look out for the following signs that could indicate that a gas appliance is not working correctly:

- Floppy yellow or orange flame on your gas hob, rather than a crisp blue flame.
- Dark, sooty staining on or around your gas appliances.

We recommend using a CO detector within the household

### What are the symptoms of carbon monoxide poisoning?



Headaches



Nausea



Dizziness



Breathlessness



Collapse





Unconsciousness

Pans


Selecting and using pans on your gas hob

Choosing the right pan for your gas hob is essential for safe and efficient cooking. Follow these guidelines to ensure optimal performance:


- **Match pan size with burner:** Select a pan that suits the size of the burner. Use a large-diameter pan for the large burner and a small-diameter pan for the small burner. Avoid using pans that are too large, as this may cause flames to spread and damage the surrounding worktop or other appliances.
- **Base shape and material:** Unlike electric hobs, gas hob pans do not require flat bases for good results. The base can have variations in shape. Cookware with a thick base is preferable, as it distributes heat evenly. Thinner-based cookware may require more frequent stirring to avoid overheating in specific spots.
- **Heat-resistant cookware:** Use cookware that is heat-resistant and suitable for gas hobs.
- **Surface burner grates:** Always place the cookware on the supplied burner grates. Avoid placing cookware directly on the burners.
- **Stability matters:** Ensure the cookware stands safely and does not wobble excessively. While a minor wobble may be inevitable, avoid using pots or pans with an edge-supported base.

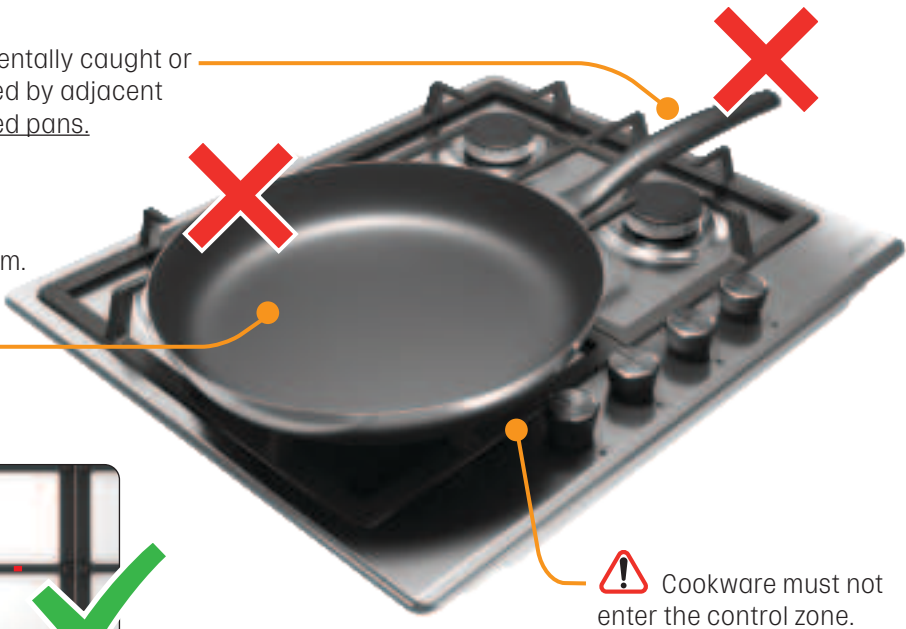
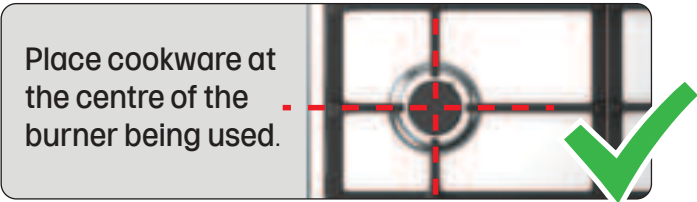
 <b>Maximum pan base diameter</b> 		Do not use cookware beyond the dimensions given in this table. Flame diffusers are not recommended		
Only use cookware with a diameter applicable to the burner. Do not use cookware that overlaps the burner plate edges.				
Burner	Diameter of pan base	Power (kW)	G20/20 mbar (methane)	G30/28-30 mbar (LPG)
Auxiliary	12cm - 18cm	1.00	95 l/h	73 g/h
Semi Rapid	12cm - 22cm	1.75	167 l/h	127 g/h
Rapid	16cm - 26cm	2.70	257 l/h	196 g/h

Size limitations

 Ensure handles of pans cannot be accidentally caught or knocked over. Ensure handles do not get heated by adjacent heating zones. Do not use unstable or deformed pans.

- **DO NOT** place lids on the burners.
- When transferring pans from one burner to another, always lift the pans; do not slide them.

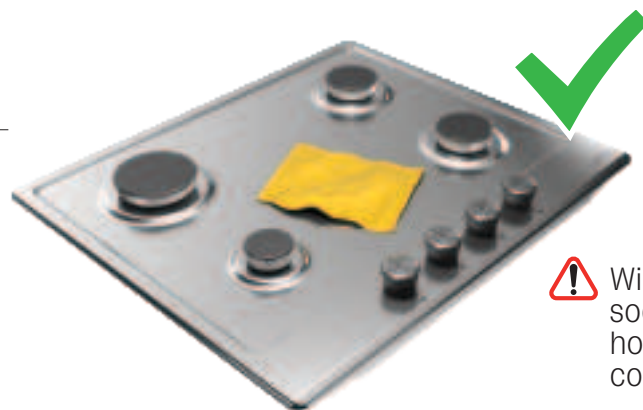
 Do not place a pan with a base diameter of approximately **25cm or more** on the **front burners**.



## Care and cleaning

### Cleaning tips

- After cooking (when cool), wipe the gas hob surfaces using warm water and a soft cloth. Dry immediately to prevent watermarks - using a soft dry cloth or switching on for a few minutes.
- Avoiding oily rags or greasy cloths that can smear surfaces.
- Use warm water and a soft cloth for regular cleaning. Olive oil on smudges or baking soda for stubborn stains can be effective. Do not use a dish cloth or sponge as these can leave a film of detergent which can lead to discolouration.
- Try to avoid letting pans boil over. Using pans that have sufficient capacity will help to avoid this.
- Do not let water get inside the central part of the burner crown.
- Avoid bleach, scrubbing with abrasive sponges or steel wool, which may lead to surface damage.
- Never use dishwasher cleaner, oven sprays, or glass cleaning agents on your gas hob.
- Apply a thin coat of cooking oil from time to time to provide a protective coating.
- Never clean any parts of the gas hob, burners or burner crowns in the dishwasher. Clean them by hand with warm water and washing-up liquid. Use a nylon brush to clean the burner crowns. Then dry.



⚠ Wipe as soon as the hob has cooled!



Using cleaning agents incorrectly may damage the hob. Always wait for the hob to cool before cleaning.

### Caution

- Allow the gas hob to cool before cleaning to prevent burns.
- Do not use steam cleaners, as they could reach live electrical components and cause damage.
- Immediately remove all cleaning agent residues to prevent discolouration or damage to the surfaces.
- Keep the flame openings of the burner clean to avoid dangerous gas build-up.
- Do not press control knobs while cleaning or touching the gas hob near the igniter to prevent sparks.



## Problem solving



Malfunctions and faults that can occur in daily use can be easily remedied. The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Symptoms	Possibly causes	Solutions
<b>Gas smell or leakage.</b>	Detection of a gas smell or suspicion of a gas leak.	Damaged gas hoses, faulty connections, or gas supply issues.	If a gas leak is suspected, immediately turn off the gas supply and ventilate the area.
			Do not attempt to use the hob until the gas leak is resolved.
			Contact a professional gas Gas Safe engineer to inspect and repair the gas supply and connections.
<b>Ignition problem.</b>	Difficulty in igniting burners, no spark, or intermittent ignition.	Faulty ignition system, dirty igniter's, gas supply issues.	Check hob is properly connected to the gas and electrical supply (gas valve is open).  Clean igniter's (with a file / fine sand paper)  Clean burner ports using a soft brush / compressed air. If igniter's are damaged, contact an authorised Gas Safe engineer for replacement.
		Burner cap/crown is placed unevenly.	When cool, re-position burner crown and cap correctly.
		There is no electrical supply. Electrical supply fuse/breaker has blown/tripped.	Replace fuse/reset breaker. If the breaker/fuse continues to blow/trip; isolate power and refer to a qualified electrician.
<b>Flame irregularities.</b>	Uneven or irregular flames, inconsistent heat distribution.	Clogged burner ports, incorrect gas pressure, damaged burner components.	Clean the burner ports with a soft brush or toothpick to remove any blockages.
			Inspect the burners for damage and replace any faulty components.
<b>Flame failure.</b>	The flame is blown out immediately after ignition,	Malfunctioning flame failure device, thermocouple issues.	Check if the flame failure device is functioning correctly as per the user manual.  Clean the thermocouple and ensure it is properly positioned near the burner flame. If the issue persists, contact an authorised service Gas Safe engineer for inspection and repair.
		Thermocouple is not heated sufficiently.	After lighting the flame, keep the knob pushed in for approximately 5 seconds.
<b>Knob and control issues.</b>	Loose knobs, difficulty turning knobs, malfunctioning controls.	Loose knob components, worn-out parts, or control mechanism problems.	Tighten loose knobs using the manufacturer-recommended method.
			If knobs are damaged or not functioning correctly, contact the manufacturer for replacements.
<b>Burner clogging.</b>	Reduced flame output, uneven heating.	Food residues or debris clogging the burner ports.	Clean the burner ports regularly using a soft brush to ensure proper gas flow.
			Avoid cooking with excessively dirty or greasy pans to prevent debris build-up.
<b>Safety and user errors.</b>	Potential safety hazards or improper hob operation.	Misuse, improper installation, lack of understanding of safety features.	Read the user manual carefully and follow safety instructions.
			Ensure the hob is correctly installed by a qualified Gas Safe engineer.
			Seek professional advice if unsure about using specific features or functions.
<b>Metallic noises when heating and cooling.</b>	'cracking sounds' heard.	Metal parts are expanding and contracting due to heating and cooling.	This is not a fault.

- If there is a fault, first try and find a solution to the problem yourself.
- If you cannot find a solution to the problem yourself, speak to your local depot.
- If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.



## Guarantee

### Product Guarantee Details (UK & Republic of Ireland only)

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

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

### What to do if you need to report a problem.

Please ensure you have ready:

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

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

**or**

**Call the LAMONA Service Line on:**

**Within UK 0344 460 0006**

**Within Republic of Ireland 01525 5703**

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

**Spare parts availability - 10 years**

**Only fit Genuine Spare Parts**

**[www.lamonaspares.co.uk](http://www.lamonaspares.co.uk)** (UK only)

Where to find the model and serial number on your appliance.	On the front face of the hob casing.
--	--------------------------------------



Product serial number  
(Place sticker here)

LAMONA  
at the heart of the kitchen



Howden Joinery Ltd. Thorpe Road, Howden, East Yorkshire. DN14 7PA  
Imported in EU by: Howdens Cuisines SAS. Z.A. du Bois Rigault Nord,  
1 Rue Calmette, 62880 Vendin-le-Vieil, Cedex, France  
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