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Built-in Electric Oven

LAM3401



User & Installation Guide





Thank you for choosing Lamona built-in oven.

This user Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual:



safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

A WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent. (Fixed wiring type model only)

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (power cord type model only)

Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

2_using this manual



During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

▲ WARNING: Accessible parts may become hot during use. Young children should be kept away.

If this appliance has steam or self cleaning function, excess spillage must be removed before cleaning and all utensils should not be left in the oven during steam cleaning or self cleaning. (cleaning function model only)

If this appliance has self cleaning function, during self cleaning the surfaces may get hotter than usual and children should be kept away. (cleaning function model only)

Only use the temperature probe recommended for this oven.

(temperature sensing probe model only)

A steam cleaner is not to be used.

▲ WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

▲ 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.



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 use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

Please put the bent up frame side to the back, in order to support the restposition when cooking big loads. (Depending on model)



A CAUTION

If the oven has been damaged in transport, do not connect it.

This appliance must be connected to the mains power supply only by a specially licensed electrician.

In the event of a fault or damage to the appliance, do not attempt to operate it.

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact Service Centre or your dealer.

Electrical leads and cables should not be allowed to touch the oven.

The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.

The power supply of the appliance should be turned off when it is being repaired or cleaned.

Take care when connecting electrical appliances to sockets near the oven.

If this appliance has steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Steam function model only)

When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Steam function model only)

This oven has been designed only for the cooking of household foods.

4_safety instructions



During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.

Never store flammable materials in the oven.

The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.

When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Children should be kept at a safe distance when the oven is in use.

Frozen foods such as pizzas should be cooked on the Big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.

Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.

The oven door must be closed during cooking.

Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.

Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.

Do not rest bakeware on the open oven door.

Young children should be supervised to ensure that they do not play with the appliance.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

Do not step, lean, sit or place heavy stuff on the door.

Do not open the door with unnecessarily strong power.



WARNING: Do not disconnect the appliance from the main power supply even after the cooking process is completed.



WARNING: Do not leave the door open while oven is cooking.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.



installation

/!\ Safety instructions for the installation

This oven may be installed only by a qualified electrician. The installer is responsible for connecting the appliance to the mains and observing the relevant safety regulations.

Technical specifications

Input voltage / frequency Volume (usable capacity) Output rating Housing (W x H x D) Oven interior (W x H x D)

Power connection

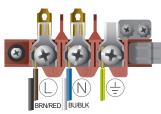
230 V ~ 50 Hz 65 l max. 2400 W 595 x 595 x 566 mm 440 x 365 x 405 mm



A multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable (H05 RR-F or H05 VV-F, min. 1.5 m, 1.5 ~ 2.5 mm²) must be of sufficient length to be

connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the wires to the relevant connection terminals. The oven is earthed via the $(\stackrel{\bot}{=})$ -terminal. (The manufacturer accepts no responsibility for faults or

accidents arising from a defective earth connection) Please ensure that the power cable is not trapped between the oven and units or wall when pushing back into position. Do not route cable over any potentially hot surfaces.

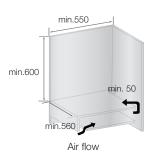


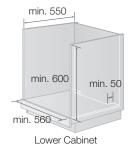
Installation in the cabinet

This is a built-in oven, which needs to be installed into an upper or lower cabinet.

- Observe minimum distances.
- Fix oven on both sides using screws

After installation, remove the vinyl protective film from the door to the appliance and the protective film from the interior surfaces of the oven.







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parts and features

OVEN CONTROLS



ACCESSORY



CAUTION: Be sure to insert the grill pan correctly into the side racks. leave at least 2cm clearance from the bottom of the oven, otherwise the enamel surface could be damaged.



★ WARNING: Be very careful removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!



Grill pan, grid & shelves



Shelf width: 461 mm Grid width: 422 mm Grill pan width: 460 mm



The oven lamp will remain illuminated until the internal oven cooling fan stops. (This may be some time after the oven controls have been turned to 'OFF' position).

*Do not turn the mains power off until cooling is complete

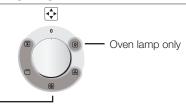






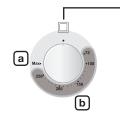
oven use

USING THE COOKING MODE



Set cooking mode | 01

Turn Function Select Knob, set desired the cooking mode.



02 | Set temperature

Select the desired temperature by turning the **Temp Control Knob**.

- Grill temperature Set the temperature Max
- **b** Set the temperature between 75 °C and 250 °C for all cooking other than grilling.

Oven functions



Fan only

The oven is not heated. Only the fan(in the rear wall) is in operation. Frozen granular food is thawed slowly at room temperature. Cooked food may be cooled down.



Fan Cooking

The heat generated by the oven element is distributed throughout the oven by the fan. This function should be used for frozen dishes, baking and roasting. Suggested temperature: 170°C



Large Grill

Heat is emitted from the large area grill. This function should be used for toasting and grilling meat.

· Set the temperature to maximum level.



Grill with convection air

The grill effect is not as strong as with normal grilling.

- Put small or medium sized portions in correct shelf position under the grill element for arillina
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

SET TIME OF DAY

You will need to set the clock before operating the oven.



Press timer and cook time

at the same time until clock icon(4) appears on the display then release.

Press Minus and Plus Key to set desired time.



02 | Confirm time

Press Keys for time adjustment to set the current time.

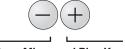
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SET MINUTE TIMER



Press **Timer** button.



Press **Minus and Plus Key** to set desired time.



02 | Confirm timer

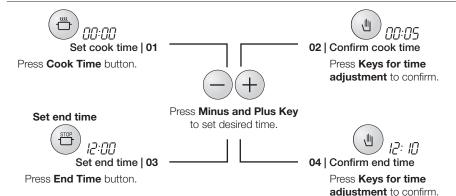
Press **Keys for time adjustment** to confirm.



If you want to stop the timer operation, set the Timer to 0:00. Timer will beep 2 minutes.

To stop the timer beep press (1).

SET DELAY COOK TIME





Select oven function and temperature.

If you want to stop the cook time operation, set the cook time to 0:00.

SET END TIME



Press **End Time** button.



Press **Minus and Plus Key** to set desired time.



02 | Confirm end time

Press **Keys for time adjustment** to confirm.



Select oven function and temperature.

If you want to stop the end time operation, set the end time to current time.

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According to standard EN 60350 and DIN44547

Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. (°C)	Cooking time (min.)
Shortbread	Baking tray on shelf	1	Fan Cooking	140-160	20-30
	Baking tray on shelf	1+4	Fan Cooking	140-160	25-35
Small Cakes	Baking tray on shelf	1	Fan Cooking	150-170	20-30
	Baking tray on shelf	1+4	Fan Cooking	150-170	25-35
Fatless Sponge Cake	Springform cake tin on Shelf (ø 26 cm)	1	Fan Cooking	140-160	30-40
	Shelves 2 Springform cake tins* (ø 26 cm)	1+4	Fan Cooking	140-160	35-45
Apple Pie	Shelves 2 Springform cake tins* (ø 20 cm)	1+4	Fan Cooking	150-170	90-110

^{*} Two cakes are arranged on shelves in the centre of the oven.

Grilling

Use this function with the maximum temperature setting of Max. Preheat the empty oven for 5 minutes using Large Grill function.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. (°C)	Cooking time (min.)
White Bread Toast	Grill pan & grid	5	Large Grill	Max	1st: 1-2 2nd: 1-1½
Beef Burgers (12ea)	Grill pan & grid	4	Large Grill	Max	1st: 12-16 2nd: 8-13







cleaning and care

CLEANING



Make sure the oven and any accessory is cool before cleaning. We recommend that you clean the oven after each use to prevent the build-up of burnt-on food and the associated smells produced.

Oven Interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Great care should be taken if cleaning the door seal.
- Do not use scouring pads or abrasive cleaning sponges.
- To remove stubborn soil, use a dedicated branded oven cleaner.

Oven Exterior

- · For cleaning the exterior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen roll or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

• Do not use steel wool, scouring pads or other abrasives. They may damage the finish.

Aluminium oven fronts

· Wipe the surface gently with a soft clean cloth or microfibre cloth and a mild window cleaning detergent.

Accessory

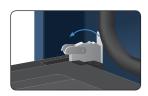
Wash the grill pan and grid after every use and dry it with a kitchen towel. If necessary, leave in warm soapy water for about 30 minutes for easier cleaning.

DOOR REMOVAL

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions.



CAUTION: The oven door is heavy.



1. Ensure oven is cold. Open the door and flip open the clips at both hinges completely.



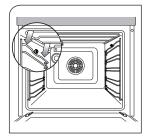
2. Close the door to approximately 70°. With both hands, grip the sides of the door centrally and pull/ lift the door until the door and hinges come away from the oven.

cleaning and care_11

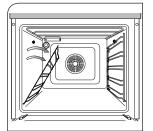




DETACHING THE SIDE RUNNERS



1. Press central part of the side runner top portion.



2. Rotate the side runner by approximately 45°



3. Pull and remove the side runner from bottom two holes.



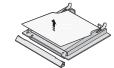
ATTACHING: Repeat steps 1, 2 and 3 in reverse order.

DOOR GLASS REMOVAL

The oven door can be removed for cleaning.



1. Press the buttons on the left and right sides of the the door together.



2. Detach the covering and remove glass 1 from the door.



3. Lift glass 2 and Clean the sheets with warm water or washing-up liquid and polish dry them with a soft clean cloth.



The screen printed surface of the glass should be on the inside, between the glass sheets.

BULB REPLACEMENT



Danger of electric shock! Before replacing the oven bulb:

- Switch oven Off and ensure oven is cold.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.

Lamp removal

- 1. Remove cap by turning anticlockwise and remove the metal ring, and the sheet ring. Replace the bulb with a 25 watt, 230 V, 300 °C heat-resistant oven light bulb.
- 2. Clean the glass cap, the metal ring and the sheet ring if necessary.
- 3. Fit the metal and the sheet ring to the glass cap.
- 4. Locate glass cap into hole and turn it clockwise to secure.









guarantee & service

TROUBLESHOOTING

PROBLEM	SOLUTION
What should I do if the oven doesn't heat up?	 The oven may not be switched on. Switch the oven on. Check to see if the required settings have been applied. A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call a qualified electrician.
What should I do if, even though the oven function and temperature have been set, the oven does not heat up?	There may be problems with the internal electrical connections. Call the help-line.
What should I do if the oven light doesn't illuminate?	The oven light may have failed. Replace the oven light bulb (see section "Bulb replacement").

ERROR AND SAFETY CODES

CODE	PROBLEM	SOLUTION
E-21 E-22	Temperature Sensor Error There is a fault with temperature sensor.	Stop using the oven immediately and turn oven off. Call help-line.
E-23 E-24	Cooling Sensor Error There is a fault with Cooling system.	Stop using the oven immediately and turn oven off. Call help-line.
5-01	Safety Shutoff Oven has continued operating at set temperature for prolonged time.	Turn oven off and remove food. Allow oven to cool before using again.
-58-	Button Error It occurs when the button is pressed and held for over 10 seconds.	Turn off the oven and try setting again. If it occurs again, call help-line.
E-OR	Over Heating Error There is a fault with heating system.	Stop using the oven immediately and turn oven off. Call help-line.



Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable resources. Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling. Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

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product guarantee details (uk only).

Details of your guarantee are shown on your Howdens Proof of Purchase Document.

GUARANTEE CONDITIONS

- (a) Any claim during the period of the guarantee MUST BE ACCOMPANIED WITH your Howdens Proof of Purchase Document.
- **(b)** The unit must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- (c) The guarantee does not cover accidental damage, misuse or alterations which are likely to affect the units.
- (d) The guarantee is invalid if the units is tampered with, or repaired by any unauthorised person.
- (e) The guarantee in no way affects your statutory rights.
- (f) U.K only.

PROCEDURE IF REPORTING A FAULT

- Give full name, address including post code, home telephone number and business telephone number if appropriate.
- 2. Quote sales receipt number, make and model number of faulty appliance.
- 3. Give a summary of the problem.

Model No:	
Serial No:	



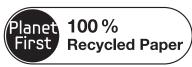












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