

# LAMONA

at the heart of the kitchen

## Freestanding Fridge Freezer

FLM6304/5/6/7



## Instructions and Installation

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my appliance

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LAMONA

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**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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**Warning;** Risk of Electric shock



**Warning;** Risk of Injury or Property damage



**Warning;** Risk of fire / flammable materials



**Warning;** Risk of serious injury / death

## Before using the Appliance

### General Warnings

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**WARNING:** Keep ventilation openings in the appliance clear of obstruction.



**WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.



**WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.



**WARNING:** Do not damage the refrigerant circuit.



**WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.



**WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.



**WARNING:** In order to avoid any hazards resulting from the instability of the appliance, it must be fixed in accordance with the instructions:



If your appliance uses R600a as a refrigerant (this information will be provided on the rating label) you should take care during transportation and installation to prevent the cooler elements from being damaged. R600a is an environmentally friendly and natural gas, but it is explosive. In the event of a leak due to damage of the cooler elements, move your fridge away from open flames or heat sources and ventilate the room where the appliance is located for a few minutes.

- While carrying and positioning the fridge, do not damage the refrigerant gas circuit.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This appliance is intended to be used in household and domestic applications (see Guarantee page) such as:
  - staff kitchen areas in shops, offices and other working environments.
  - farm houses and by clients in hotels, motels and other residential type environments.
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- If the socket does not match the refrigerator plug, it must be replaced by a service agent or similarly qualified persons in order to avoid a hazard.
- An earthed plug has been fitted to the power cable of your refrigerator. This plug should be used with a suitable earthed socket. If there is no such socket in your house, please have one installed by a qualified electrician.

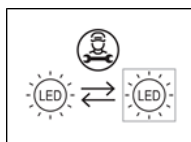
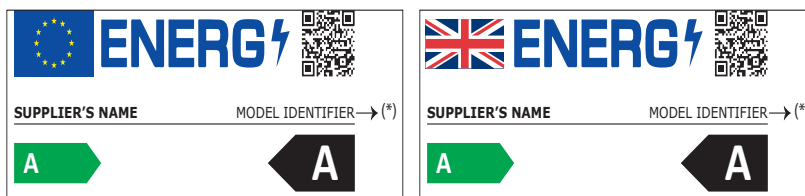
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances. Children are not expected to perform cleaning or user maintenance of the appliance, very young children (0-3 years old) are not expected to use appliances, young children (3-8 years old) are not expected to use appliances safely unless continuous supervision is given, older children (8-14 years old) and vulnerable people can use appliances safely after they have been given appropriate supervision or instruction concerning use of the appliance. Very vulnerable people are not expected to use appliances safely unless continuous supervision is given.
- If the supply cord is damaged, it must be replaced by an authorised service agent, or similarly qualified person, in order to avoid a hazard.
- This appliance is not intended for use at altitudes exceeding 2000m.

### To avoid contamination of food, please respect the following instructions:

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Regularly clean surfaces that come into contact with food and also clean any accessible defrost drainage channels.
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with, or drip onto other food being stored.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.

### Information

The model's technical information can be retrieved by scanning the QR code on the Energy label and proceeding to the website entering the model identifier.



This product contains a light source of energy efficiency class F.  
(Replaceable by a service technician)

### INFORMATION FOR TEST INSTITUTES

Appliance for any EcoDesign verification shall be compliant with EN 62552. Ventilation requirements, recess dimensions and minimum rear clearances shall be as stated in this User Manual (Page 10). Please contact the manufacturer for any other further information, including loading plans.

## Old and Out-of-Order Fridges or Freezers

- If your old fridge or freezer has a lock, break or remove the lock before discarding it, because children may get trapped inside it and may cause an accident.
- Old fridges and freezers contain insulation material and refrigerant with CFC. Therefore, take care not to harm the environment when you are discarding old fridges.

### Disposal of your old appliance



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the depot where you purchased the product.

### NOTES:

- Please read the instruction manual carefully before installing and using your appliance. We are not responsible for any damage incurred due to misuse.
- Follow all instructions on your appliance and instruction manual, and keep this manual in a safe place to resolve any problems that may occur in the future.
- This appliance is designed to be used in homes and it should only be used in domestic environments and for those specified purposes. It is not suitable for commercial or common use. Such use will cause the guarantee of the appliance to be cancelled and our company will not be responsible for any losses incurred.
- This appliance is designed for household use and is only suitable for cooling / storing foodstuffs. It is not suitable for commercial use and/or for storing non-food substances. Our company is not responsible for any losses incurred in these latter cases.

### Safety warnings

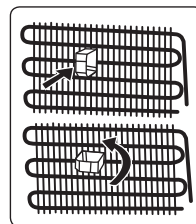
- Do not connect your fridge freezer to the mains electricity supply using an extension lead.
- Do not use damaged, torn or old plugs.
- Do not pull, bend or damage the cord.
- Do not use plug adapter.
- This appliance is designed for use by adults. Do not allow children to play with the appliance or hang off the door.
- Never touch the power cord/plug with wet hands. This may cause a short circuit or electric shock.
- Do not place glass bottles or cans in the ice-making compartment as they will burst when the contents freeze.
- Do not place explosive or flammable material in your fridge. Place drinks with high alcohol content vertically in the fridge compartment and make sure their tops are tightly closed.
- When removing ice from the ice-making compartment, do not touch it. Ice may cause frost burns and/or cuts.
- Do not touch frozen goods with wet hands. Do not eat ice-cream or ice cubes immediately after they are removed from the ice-making compartment.
- Do not re-freeze thawed frozen food. This may cause health issues such as food poisoning.

This appliance is not designed to be used as a built-in appliance.

### Installing and Operating your Fridge Freezer

#### Before using your fridge freezer for the first time, please pay attention to the following points:

- The operating voltage for your fridge freezer is 220-240 V at 50Hz.
- The plug must be accessible after installation.
- Your fridge freezer may have an odour when it is operated for the first time. This is normal and the odour will fade when your fridge freezer starts to cool.
- Before connecting your fridge freezer, ensure that the information on the data plate (voltage and connected load) matches that of the mains electricity supply. If in doubt, consult a qualified electrician.
- Insert the plug into a socket with an efficient ground connection. If the socket has no ground contact or the plug does not match, we recommend you consult a qualified electrician for assistance.
- The appliance must be connected with a properly installed fused socket. The power supply (AC) and voltage at the operating point must match with the details on the name plate of the appliance (the name plate is located on the inside left of the appliance).
- We do not accept responsibility for any damages that occur due to ungrounded usage.
- Place your fridge freezer where it will not be exposed to direct sunlight.
- Your fridge freezer must never be used outdoors or exposed to rain.
- Your appliance must be at least 50 cm away from stoves, gas ovens and heater cores, and at least 5 cm away from electrical ovens.
- If your fridge freezer is placed next to a deep freezer, there must be at least 2 cm between them to prevent humidity forming on the outer surface.
- Do not cover the body or top of fridge freezer with lace. This will affect the performance of your fridge freezer.
- Clearance of at least 150 mm is required at the top of your appliance. Do not place anything on top of your appliance.
- Do not place heavy items on the appliance.
- Use the adjustable front legs to make sure your appliance is level and stable. You can adjust the legs by turning them in either direction. This must be done before placing food in the appliance.
- Clean the appliance thoroughly before use (see Cleaning and Maintenance).
- Before using your fridge freezer, wipe all parts with a solution of warm water and a teaspoon of sodium bicarbonate. Then, rinse with clean water and dry. Return all parts to the fridge freezer after cleaning.
- Install the two plastic distance guides (the parts on the black vanes condenser - at the rear) by turning it 90° (as shown in the figure) to prevent the condenser from touching the wall.
- The distance between the appliance and back wall must be a maximum of 75 mm.
- The product is not designed to be used in very low temperature environments such as garages or sheds. The thermostat control will not work correctly (unless it is designed to work in these environments)



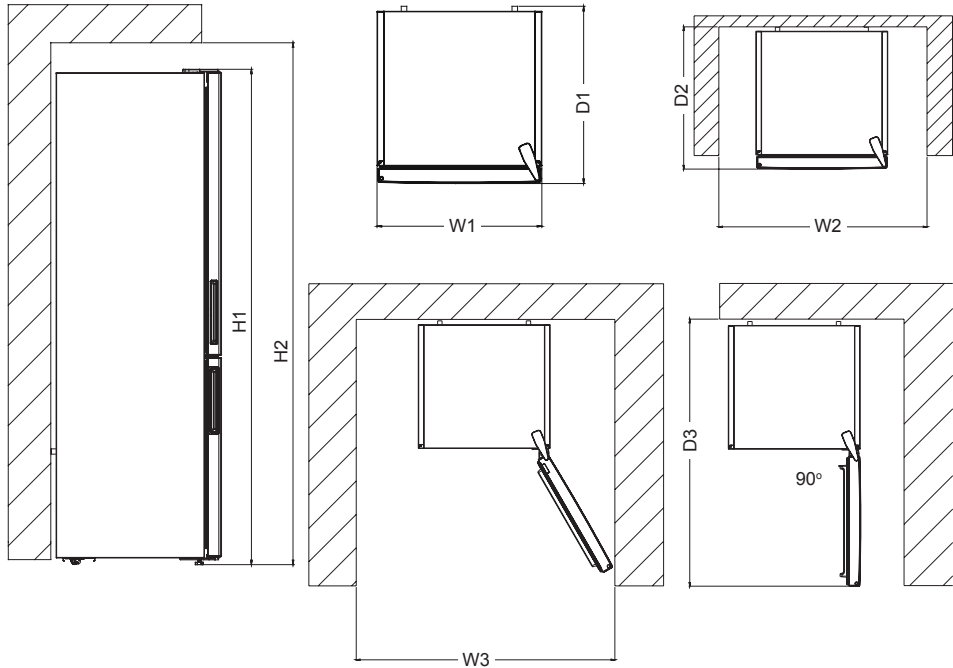
#### Before Using your Fridge

- When using your fridge for the first time, or after transportation, keep it in an upright position for at least 3 hours before plugging into the mains. This allows efficient operation and prevents damage to the compressor.
- Your fridge may have a smell when it is operated for the first time. This is normal and the smell will fade away when your fridge starts to cool.

#### Noises

These new-generation products can create an array of sounds / noises during their normal daily operation. This is normal.

**Dimensions**



<b>Overall dimensions <sup>1</sup></b>	
H1	1901,0 mm
W1	605,0 mm
D1	681,0 mm

<sup>1</sup> the height, width and depth of the appliance without the handle.

<b>Space required in use <sup>2</sup></b>	
H2	2051,0 mm
W2	705,0 mm
D2	777,9 mm

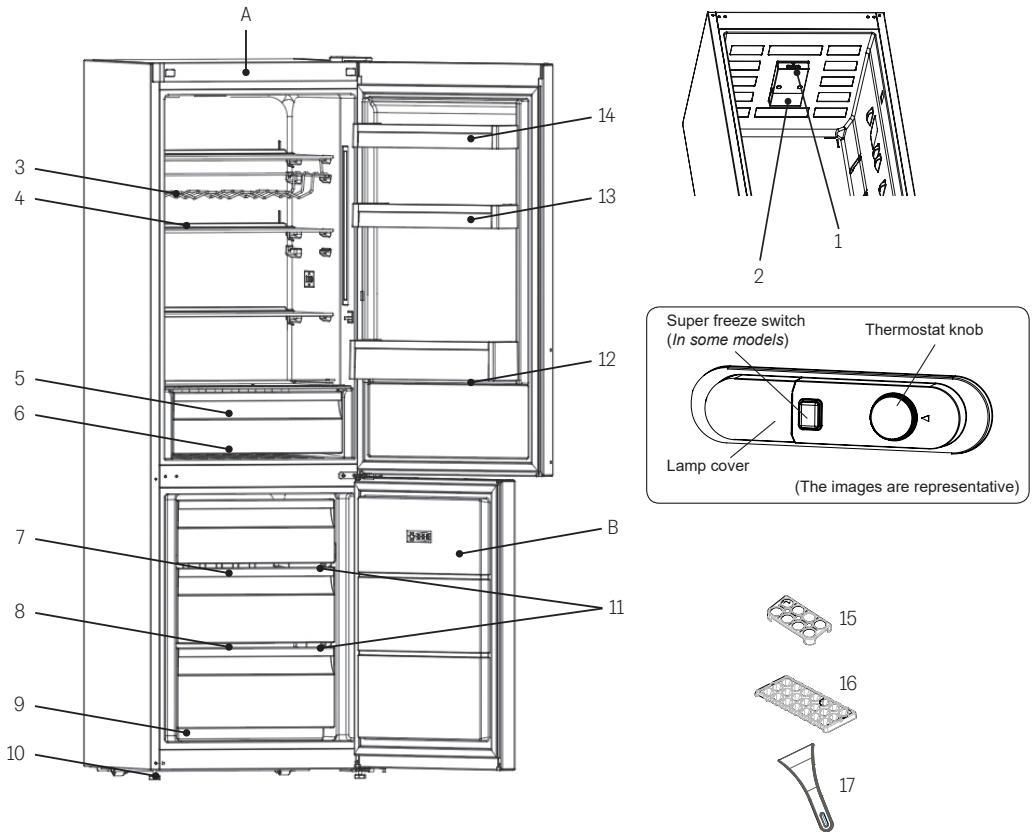
<sup>2</sup> the height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air.

<b>Overall space required in use <sup>3</sup></b>	
W3	925,9 mm
D3	1232,5 mm

<sup>3</sup> the height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air, plus the space necessary to allow door opening to the minimum angle permitting removal of all internal equipment.



## The Parts of the Appliance



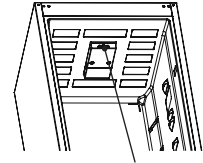
This presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.

- |                             |                           |
|-----------------------------|---------------------------|
| A) Refrigerator compartment | 9) Freezer bottom basket  |
| B) Freezer compartment      | 10) Levelling feet        |
| 1) Thermostat knob          | 11) Freezer glass shelves |
| 2) Lamp cover               | 12) Bottle shelf          |
| 3) Wine rack                | 13) Door shelf            |
| 4) Fridge shelves           | 14) Door shelf            |
| 5) Crisper cover            | 15) Egg holder            |
| 6) Crisper                  | 16) Ice tray              |
| 7) Freezer upper basket     | 17) Plastic scraper       |
| 8) Freezer middle basket    |                           |

## Controls and Operation

### Thermostat setting

The fridge freezer thermostat automatically regulates the inside temperature of both the compartments. By rotating the knob from position 1 to 5, colder temperatures can be obtained. Normal setting is 3



Thermostat knob

### Freezer & fridge thermostat setting:

- 1 - 2:** For short-term storage of food in the freezer compartment, you can set the knob between the minimum and mid position.
- 3 - 4:** For long-term storage of food in the freezer compartment, you can set the knob to the mid position.

For freezing fresh food quickly select the Super Freeze switch.

**Super Freeze Switch** - Switch on up to 24 hours before loading fresh food and run for up to 24 hours after. Turn-off Super freeze in order to revert to normal operation after this time period.

**Energy Efficiency** Fridge- Most efficient use is ensured with food evenly distributed across shelves and within the drawers, in their correct positions at the bottom of the fridge.  
Freezer- Most efficient with comfortably full drawers in their dedicated positions.

## Temperature Adjustment Warnings

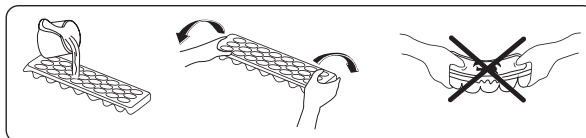
- We recommend that you do not operate your fridge in environments where the ambient temperature is below 10°C because this will reduce its efficiency.
- Temperature adjustments should be made according to the frequency of door openings and the quantity of food kept inside the fridge.
- Your fridge should be operated up to 24 hours according to the ambient temperature without interruption after being plugged in to be completely cooled. Do not open doors of your fridge frequently and do not place much food inside it during this period.
- During power cut, to prevent any compressor problem you should unplug the refrigerator. You should delay plugging in 5 - 10 minutes after your power supply returns. If you plug out the refrigerator for a reason you should wait at least 5 min to replug. It is important for avoiding damage to refrigerator's components.
- This appliance is intended to be used at ambient temperatures ranging from + 10 (°C) to + 43 (°C) SN-T

Climate class	Ambient (°C)
T	16 to 43 (°C)
ST	16 to 38 (°C)
N	16 to 32 (°C)
SN	10 to 32 (°C)

## Accessories

### Ice tray

- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely frozen, you can twist the tray as shown below to remove the ice cubes.



## Accessories (cont.)

After some time, frost will build up in certain areas of the freezer. The frost accumulated in the freezer should be removed regularly. See Defrosting section.

### Freezer boxes

The freezer box allows food to be accessed more easily.

#### Removing the freezer box:

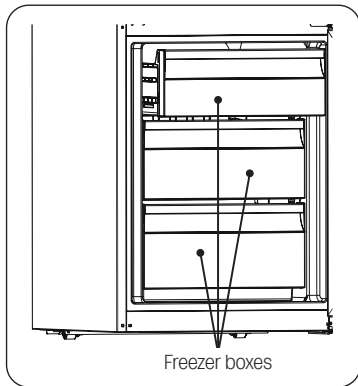
- Pull the box out as far as possible
- Pull the front of the box up and out



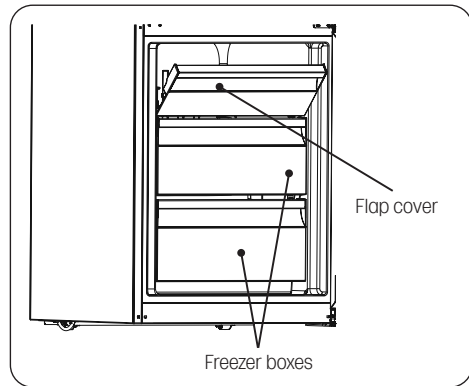
Carry out the opposite of this operation when refitting the freezer box.



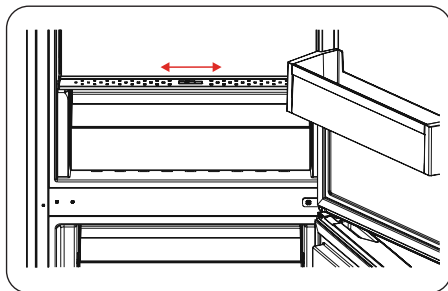
**CAUTION** Freezer box could be heavy when loaded.



OR



### Humidity controller



When the humidity controller is in the closed position, it allows fresh fruit and vegetables to be stored longer.

In case of the crisper is totally full, the fresh dial is located in front of crisper, should be opened. By means of this the air in the crisper and humidity rate will be controlled and endurance life will be increased.

If you see any condensation on glass shelf, humidity control should be taken into the open position.

\*Visual and text descriptions in the accessories section may vary according to the model of your appliance.

## Cleaning and Maintenance



**Disconnect the unit from the power supply before cleaning.**

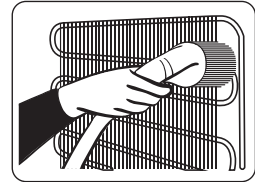
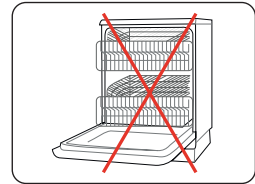


Do not clean the appliance by pouring water on it use a clean, damp cloth.



Do not use abrasive products, detergents or soaps for cleaning the appliance. After washing, rinse with clean water, damp cloth and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.

- Make sure that no water enters the lamp housing and other electrical components.
- The appliance should be cleaned regularly using a solution of bicarbonate of soda, lukewarm water and clean damp cloth.
- Clean the accessories separately by hand with soap and water. Do not wash accessories in a dish washer.
- Clean the condenser with a brush at least twice a year. This will help to save on energy costs and increase efficiency.

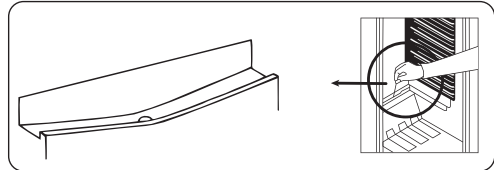


**The power supply must be disconnected during cleaning.**

## Defrosting

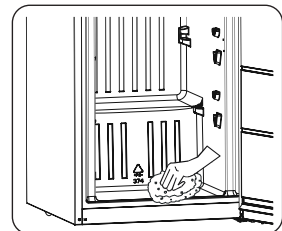
### Defrosting the fridge compartment

- Defrosting occurs fully automatically in fridge compartment during operation; the defrosted water collected by the evaporating tray and evaporates automatically.
- The evaporating tray and water drain hole (back of the refrigerator crisper shelf) should be cleaned periodically to prevent the water from collecting on the bottom of the fridge instead of flowing out.



### Defrosting the freezer compartment

- The frost, which covers the shelves of the freezer compartment, should be removed periodically.
- Do not use sharp metal objects for this operation. They could puncture the refrigerant circuit and cause irreparable damage to the unit. Use the plastic scraper provided.
- When there is more than 5 mm of frost on the shelves, defrosting must be carried out.
- Before defrosting, place the frozen food in a cool place after wrapping it in sheets of newspaper (this will help the food to maintain its temperature for longer).
- To accelerate the defrosting process, place one or more bowls of warm water in the freezer compartment.
- Dry the inside of the compartment with a sponge or a clean cloth.
- Once the unit has been defrosted, place the food into freezer and remember to consume it in a short period of time.



## Replacing LED Lighting

To replace any of the LEDs, please contact the nearest Authorised Service Centre.

**NOTE:** The numbers and location of the LED strips may change according to the model.

## Arranging Food in the Appliance

For normal operating conditions, set the temperature to approx. +4°C.

### Refrigerator Compartment

- To reduce humidity and consequent increase of frost never place liquids in unsealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporator and in time will require more frequent defrosting.
- Never place warm food in the refrigerator. Warm food should be allowed to cool at room temperature and should be arranged to ensure adequate air circulation in the refrigerator compartment.
- Nothing should touch on the back wall as it will cause frost and the packages can stick on the back wall. Do not open the refrigerator door too frequently.
- Arrange the meat and cleaned fish(wrapped in packages or sheets of plastic) which you will use in 1-2 days, in the bottom section of the refrigerator compartment(that is above the crisper) as this is the coldest section and will ensure the best storing conditions.
- You can put the fruits and vegetables into crisper without packing.
- For normal working conditions adjust the temperature setting to + 4°C.
- the temperature of the fridge section should be in the range of 0°C - 8°C. Fresh food stored at 0°C will freeze and spoil. Bacterial growth increases above + 8°C and food will decay quickly.
- Do not place hot food in the refrigerator as the internal temperature will rise affecting storage conditions potentially causing bacterial growth and food poisoning. Let foods cool before placing in the appliance.
- Meat and cleaned fish (individually wrapped and sealed) should be stored in the chiller compartment and vegetables in the vegetable compartment. Avoid cross contamination by not mixing meat and fruit / veg. products.
- Always use closed containers or cover foods to avoid food drying out and spoiling, odours, spillages and cross contamination of foodstuffs.
- When using Super Freeze switch the refrigerator section may become colder. This will revert to normal when the switch is turned off and normal operation resumes.



**NOTE:** Potatoes, onions and garlic should not be stored in the refrigerator.

The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.

Food	Maximum storage time	How and where to store
Vegetables and fruits	1 week	Vegetable bin
Meat and fish	2 - 3 days	Wrap in plastic foil, bags, or in a meat container and store on the glass shelf
Fresh cheese	3 - 4 days	In special door shelf
Butter and margarine	1 week	In special door shelf
Bottle products e.g. milk and yoghurt	Until the expiry date recommended by the producer	On the designated door shelf
Eggs	1 month	In the egg shelf
Cooked food		All shelves

## Freezer Compartment

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- Please use the deep freeze compartment of your refrigerator for storing the frozen food for a long time and for producing ice.
- To get maximum capacity for freezer compartment, please just use glass shelves for upper and middle section. For bottom section, please use lower basket.
- For optimum appliance performance to reach maximum freezing capacity, Set the refrigerator at 4 for 24 hours before placing fresh food into the freezer.
- After placing fresh food into the freezer, change the setting to 5 for 24 hours is generally sufficient. After 24 hours, you can reduce the setting if required.
- Please do not place the food you shall newly freeze nearby the already frozen food.
- You should freeze the food to be frozen (meat, minced meat, fish, etc.) by dividing them into portions in such a way that they can be consumed once.
- Please do not refreeze the frozen food once they are thawed. It may pose a danger for your health since it might cause problems such as food poisoning.
- Do not place the hot meals in your deep freeze before they become cold. You would cause the other food frozen beforehand in the deep freeze to become putrefied.
- When you buy frozen food, makes sure that they were frozen under appropriate conditions and the package is not torn.
- While storing the frozen food, the storage conditions on the package should certainly be observed. If there is not any explanation, the food must be consumed within the shortest time possible.
- If there had been humidification in the frozen food package and it has a foul smell, the food might have been stored under unsuitable conditions previously and gone rotten. Do not purchase this type of foods!
- The storage durations of frozen food change depending on the ambient temperature, the frequent opening and closing of the doors, thermostat settings, food type and the time elapsed from the purchase time of the food to the time it is placed into the freezer.
- Always abide by the instructions on the package and never exceed the indicated storage duration.
- Always turn Super Freeze off after food has frozen, to revert to normal operation.



**NOTE:** If you want to open again immediately after closing the freezer door, it will not be opened easily. It's quite normal! After reaching equilibrium condition, the door will be opened easily.


### IMPORTANT NOTE:

- Frozen foods, when thawed, should be cooked just like fresh foods. If they are not cooked after being thawed they must NEVER be re-frozen.
- The taste of some spices found in cooked dishes (anise, basilica, watercress, vinegar, assorted spices, ginger, garlic, onion, mustard, thyme, marjoram, black pepper, etc.) changes and they assume a strong taste when they are stored for a long period.
- Therefore, the frozen food should be added little amount of spices or the desired spice should be added after the food has been thawed.
- The storage period of food is dependent on the oil used. The suitable oils are margarine, calf fat, olive oil and butter and the unsuitable oils are peanut oil and pig fat.
- The food in liquid form should be frozen in plastic cups and the other food should be frozen in plastic folios or bags.

Some recommendations have been specified on pages 16, 17 and 18 for the placement and storage of your food in the deep freeze compartment.



The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

Meat and fish	Preparation	Maximum storage time
Steak	Wrap in foil	6 - 8 months
Lamb meat	Wrap in foil	6 - 8 months
Veal roast	Wrap in foil	6 - 8 months
Veal cubes	In small pieces	6 - 8 months
Lamb cubes	In pieces	4 - 8 months
Minced meat	In packaging without using spices	1 - 3 months
Giblets (pieces)	In pieces	1 - 3 months
Bologna sausage/Salami	Should be kept packaged even if it has a membrane	
Chicken and Turkey	Wrap in foil	4 - 6 months
Goose and Duck	Wrap in foil	4 - 6 months
Deer, Rabbit and Wild Boar	In 2.5kg portions or as fillets	6 - 8 months
Freshwater fish (Salmon, Carp, Crane, Catfish)	After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head.	2 months
Lean fish (Bass, Turbot, Flounder)		4 months
Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)		2 - 4 months
Shellfish	Clean and in a bag	4 - 6 months
Caviar	In its packaging, or in an aluminium or plastic container	2 - 3 months
Snails	In salty water, or in an aluminium or plastic container	3 months
 <b>NOTE:</b> Frozen meat should be cooked as fresh meat after being thawed. If the meat is not cooked after being thawed, it must not be re-frozen.		

Dairy products	Preparation	Maximum storage time	Storage conditions
Pack (Homogenized) milk	In its own packet	2 - 3 months	Pure milk - in its own packet
Cheese - excluding white cheese	In slices	6 - 8 months	Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods.
Butter and margarine	In its packaging	6 months	

Vegetables and fruits	Preparation	Maximum storage time
String Beans and Beans	Wash, cut into small pieces and boil in water	10 - 13 months
Beans	Hull, wash and boil in water	12 months
Cabbage	Clean and boil in water	6 - 8 months
Carrot	Clean, cut into slices and boil in water	12 months
Pepper	Cut the stem, cut into two pieces, remove the core and boil in water	8 - 10 months
Spinach	Wash and boil in water	6 - 9 months
Cauliflower	Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while	10 - 12 months
Eggplant	Cut into pieces of 2cm after washing	10 - 12 months
Corn	Clean and pack with its stem or as sweet corn	12 months
Apple and Pear	Peel and slice	8 - 10 months
Apricot and Peach	Cut into two pieces and remove the stone	4 - 6 months
Strawberry and Blackberry	Wash and hull	8 - 12 months
Cooked fruits	Add 10% of sugar to the container	12 months
Plum, Cherry and Sourberry	Wash and hull the stems	8 - 12 months

	Maximum storage time	Thawing time at room temperature	Thawing time in oven
Bread	4 - 6 months	2 - 3 hours	4 - 5 minutes (220 - 225°C)
Biscuits	3 - 6 months	1 - 1.5 hours	5 - 8 minutes (190 - 200°C)
Pastry	1 - 3 months	2 - 3 hours	5 - 10 minutes (200 - 225°C)
Pie	1 - 1.5 months	3 - 4 hours	5 - 8 minutes (190 - 200°C)
Phyllo (Filo) dough	2 - 3 months	1 - 1.5 hours	5 - 8 minutes (190 - 200°C)
Pizza	2 - 3 months	2 - 4 hours	15 - 20 minutes (200°C)



## Transportation and Changing of Installation Position

### Transportation and Changing Positioning

Remove all movable parts (shelves, accessories, vegetable bins, etc.) or fix them into the appliance to protect against damage when re-positioning or transporting.



Always carry your appliance in the upright position.

### Reversing the Door

It is not possible to change the opening direction of your appliance door if door handles are installed on the front surface of the appliance door.

## Before Calling After Sales Service

### Errors

If your fridge freezer is not working properly, it may be a minor problem, therefore to save time and money, check the following, before calling an electrician.

#### What to do if your appliance does not operate

##### Check that:

- There is no power?
- The general switch in your home is disconnected?
- The thermostat setting is on the «•» position?
- The socket is not faulty. To check this, plug the appliance in to another socket which you know is working.

#### What to do if your appliance performs poorly

##### Check that:

- You have overloaded the appliance?
- The thermostat setting is on position "1" ? (if so set the thermostat dial to a suitable value).
- The doors are closed properly?
- There is no dust on the condenser?
- There is enough space at the rear and side walls?
- Super Freeze is turned off?

#### If your fridge is operating too loudly

The following noises can be heard during normal operation of the appliance.

#### Normal noises

##### Cracking (ice cracking) noise occurs:

- During automatic defrosting.
- When the appliance is cooled or warmed (due to expansion of appliance material).
- Short cracking: Heard when the thermostat switches the compressor on/off.

### Compressor noise

- **Normal motor noise:** This noise means that the compressor operates normally
- The compressor may cause more noise for a short time when it is first activated.

### Bubbling noise and splash:

- This noise is caused by the flow of the fridge freezer in the tubes of the system.

### If you hear any other noises check that:

- The appliance is level
- Nothing is touching the rear of the appliance
- The objects on the appliance are vibrating.

**Water flow noise:** Normal flow noise of water flowing to the evaporation container during defrosting. This noise can be heard during defrosting.

**Air blow noise:** Normal fan noise. This noise can be heard in fridges during normal operation of the system due to the circulation of air.

### If there is water in the lower part of the fridge freezer check that:

The drain hole for the water is not clogged (use the defrost drain plug to clean the drain hole).

### Recommendations




- If you do not intend to use the appliance for long time (for example during the summer holidays) unplug and clean the appliance and leave the door open to prevent the formation of mildew and smells.
- To stop the appliance completely, unplug it from the main socket (for cleaning and when the doors are left open).
- If a problem persists after you have followed all the instructions above, please consult the nearest Authorised Service Centre.
- The length of time for retaining parts required for the proper operation of the appliance is 10 years.

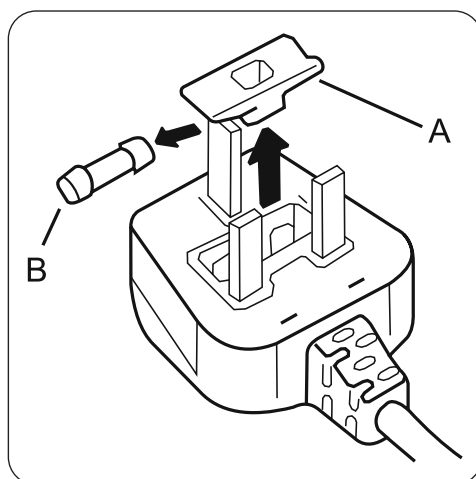
### Tips for Saving Energy

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1. Install the appliance in a cool, well ventilated room, but not in direct sunlight and not near a heat source (radiator, cooker, etc.). Otherwise use an insulating plate.
2. Allow warm food and drinks to cool down outside the appliance.
3. When thawing frozen food, place it in the refrigerator compartment. The low temperature of the frozen food will help to cool the refrigerator compartment when it is thawing. This will help to save energy.
4. Cover drinks or other liquids when placing them in the appliance. Otherwise humidity increases in the appliance. Therefore, the working time gets longer. Also covering drinks and other liquids helps to preserve smell and taste.
5. Try to avoid keeping the doors open for long periods or opening the doors too frequently as warm air will enter the cabinet, increasing humidity and subsequent frosting within the product as the compressor will switch on frequently.
6. Keep the covers of the different temperature compartments (crisper, chiller, etc.) closed
7. Door gaskets must be clean and pliable. Replace gaskets if worn.
8. Energy consumption is declared with maximum load and using only bottom freezer drawer and bottom glass shelf.
9. Turn off Super Freeze switch after freezing fresh food.

### 1.1 Electrical Information (For UK Type Plug)

-  **WARNING:** This appliance must be earthed. The mains lead of this appliance has been fitted with an earthed plug.
-  **IMPORTANT:** Do not use the appliance without the fuse cover in position. Should the fuse need to be replaced, it must be replaced with a 13A fuse, ASTA approved to BS1362.
-  The plug must be used with an earthed socket. If there is no such socket in your house, please have one installed by a qualified electrician.



The mains lead of this appliance has been fitted with a BS 1363A 13A fused plug. To change a fuse in this type of plug, follow the steps below:

1. Remove the fuse cover and fuse.
2. Fit replacement 13A fuse, ASTA approved to BS 1362 type, into the fuse cover.
3. Replace fuse cover.

## Your Guarantee

### Product Guarantee Details (UK only)

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

- Any claim during the period of the guarantee MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE.
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or 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 0344 460 0006**

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

**Spare Parts availability - 7 Years (Door Seals - 10 Years)**

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









Product serial number  
(Place sticker here)

# LAMONA

at the heart of the kitchen

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