

LAMONA

at the heart of the kitchen

Freestanding Frost Free Fridge Freezer

FLM6308



Instructions and Installation

ISSUE v1.1 131123

Register 
my appliance

www.howdens.com/appliance-registration



Free 3 year guarantee

Call now¹

Within the UK:

0333 010 0009

Within Republic of Ireland:

01525 5752

Alternatively, visit www.howdens.com/appliance-registration

LAMONA

**3 year guarantee available.
Register your appliance within 90 days²**

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

¹Lines 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.

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

Register 
my appliance




Welcome

Dear Customer

Congratulations on your choice of fridge freezer.

- Please read these instructions before use to ensure safe and economical operation of the fridge freezer.
- Please keep these instructions in a safe place for your future reference.
- If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details at the end of these Instructions.
- 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 hazardous situations with regard to life and property.		Warning for electric shock.
	Warning for risk of fire.		

Contents

Register my appliance	p.2	Arranging Food Within the Appliance	p.15
Welcome	p.3	Food Storage and Energy Efficiency	p.16
Installation Safety Warnings	p.4	General efficiency	p.16
Preparation, Tools required	p.4	Food storage advice to avoid waste	p.17
Warning and Safety Information	p.5	Freezer glass separator shelf removal	p.17
Electrical connection	p.7	Door alarm	p.17
Appliance Dimensions and Clearances	p.8	Recommended food storage times – fridge	p.18
Fridge Freezer Overview	p.9	Recommended food storage times – freezer	p.19
Installing Your Fridge Freezer	p.10	Loading Your Fridge Freezer	p.20
Positioning your fridge freezer	p.10	Making ice cubes	p.20
Spacers	p.10	Defrosting fridge/freezer compartments	p.20
Cooling Technology	p.11	Fridge shelf removal/adjustment	p.21
Recommended temperatures	p.11	Wine rack configuration	p.21
Noises while operating	p.11	Crisper drawer removal	p.22
Before Using Your Fridge Freezer	p.12	Door shelf removal/adjustment	p.22
Control Panel	p.12	Freezer drawer removal	p.22
Fridge functions	p.12	Cleaning and Care	p.23
Freezer functions	p.12	Replacing LED lighting	p.23
Operating Your Fridge Freezer	p.13	Cleaning agents	p.24
Switching on	p.13	Preparing the appliance for cleaning	p.24
Setting fridge and freezer temperature	p.13	Cleaning, fridge fitting and freezer drawers	p.24
Recommended settings (fridge / freezer)	p.13	Cleaning the door seals	p.25
Chiller drawer and vegetable drawer	p.14	After cleaning	p.25
Cold zones	p.14	Problem Solving Before Calling After-Sales	p.26
Storing frozen food	p.14	Important notes	p.28
		Door Reversal - Step-By-Step Guide	p.30
		Technical Specifications	p.29
		Guarantee	p.30

Installation Safety Warnings



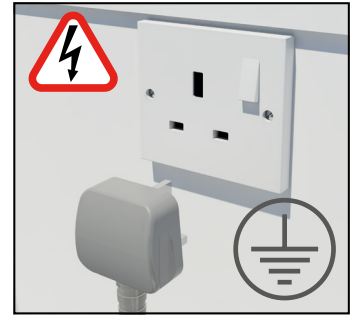
Two person lift.



Fridge freezer must be installed securely and level.



Do not install a damaged appliance.



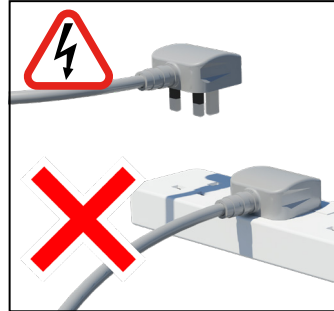
WARNING!
This appliance must be earthed. The electric socket must be accessible after fitting.



NOTE: If the electricity cable is damaged it must be replaced by a competent person.



Risk of injury:
Beware of metal edges. Use gloves when handling.



WARNING!
Do not use extension cables / adapters.

Throughout this manual the following symbols are used.



Warning for electric shock.



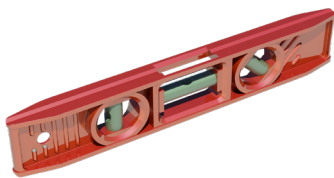
Warning for risk of fire / flammable materials.



Warning for injury or property damage risk.

Preparation

Tools required



Screwdrivers
(if reversing the doors)

1x Philips size 2

1x Medium size flat blade

1x Torx 15



DO NOT use high speed impact power tools.

Warning and Safety Information



Please read these instructions carefully. The manufacturer is not responsible if an incorrect installation and use causes injuries and/or damage. Always keep the instructions with the fridge freezer for future reference.

Correct usage

Your **LAMONA** product is designed to be freestanding and for domestic household use only, (see guarantee page for definition).

This appliance is intended to be used in household and domestic applications 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.

It must only be used for its intended purpose i.e. the storing and freezing of edible foodstuffs.

- The appliance is not suitable for storing and keeping cool: medicines, blood plasma or laboratory preparations. Used for such a purpose can cause deterioration of the items stored.



Do not store explosive items in the appliance or any products containing flammable propellants, e.g. aerosol cans. Electrical components could cause flammable vapours to ignite.

- It is designed for use within a certain climate range. Installing it in a room with too low an ambient temperature, e.g. a garage, may lead to the appliance switching off for long periods so that it cannot maintain the required temperature.
- This refrigeration appliance is intended to be used at ambient temperatures: 10°C – 40°C (SN-T)

This appliance is not intended for use above 2000m..



Do not damage the refrigerant circuit.
Keep ventilation openings in the appliance clear of obstruction.

WARNING: Do not cover or block air vents as this will impair the efficiency of the appliance and increase electricity consumption.

Do not operate any electrical equipment, e.g. an electric ice cream maker, inside the appliance.

Do not store cans or bottles containing carbonated drinks or liquids that could freeze in the freezer.

When cooling drinks quickly in the freezer, ensure bottles are not left in for more than an hour; they could burst causing injury / damage to the appliance.

Do not handle frozen food or metal parts of the appliance with wet hands. They may freeze to the frozen food or to the metal. Danger of frost burns.

Do not take ice cubes out with your bare hands. Never place ice cubes or ice lollies in your mouth straight from the freezer. Danger of frost burns to the lips or tongue. If freezing to a frozen surface occurs:

- Do not tear away! Use cold water to release
- First Aid, (if necessary). Hold affected area under cold running water.



Avoiding food contamination

- Do not refreeze partially or fully defrosted food this may cause health issues such as food poisoning. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.
- Follow the manufacturer's 'Use By' dates and storage instructions given on food packaging to avoid the risk of food poisoning.
- Opening the door for long periods can cause a significant increase in the temperature in the fridge freezer compartments.
- Regularly clean all surfaces coming 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 does not come into contact with or drip onto other food being stored.
- If the fridge freezer is left empty for long periods, switch off, defrost, clean, dry and leave the door open to prevent mould developing. within the appliance.

Safety of vulnerable people

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 supervised and instructed (in line with this manual) by a person responsible for their safety.

Safety of children

- Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- Supervised children aged 3 - 8 years and older may load and unload the appliance if they have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.
- Children must not be allowed to clean or maintain the appliance.
- Please supervise children in the vicinity of the appliance and **do not** let them play with it.
- Danger of suffocation! Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate. Keep packaging material away from children.

Warnings - general

- **Do not** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **Do not** use a damaged appliance, it could be dangerous.
- Never touch the power cord or plug with wet hands. This may cause a short circuit or electric shock.
- The appliance must not be used in a non-stationary location, e.g. on a ship.



Cooling circuit

The cooling circuit is factory tested for leaks. This appliance complies with statutory safety requirements and the relevant Standards.

This appliance contains coolant Isobutane (R600a) which is less environmentally damaging, although it is flammable.

The use of this coolant has led to a slight increase in the noise level of the appliance. Additionally you might be able to hear the coolant flowing through the system. This does not have any adverse effects on the performance of the appliance.

Take care during transportation and installation to prevent the cooler elements from being damaged.



WARNING: If cooling circuit is damaged:

- Leaking coolant can damage the eyes
- Avoid naked flames or anything that creates a spark.
- Disconnect the appliance from the mains electricity supply if damage is caused to the cooling system.
- Move away from flames and heat sources and ventilate the room for a few minutes.
- The more coolant there is in an appliance the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is danger of a combustible gas build up. The amount of coolant is stated on the data plate inside the appliance. For every 11g of coolant at least 1m³ of room space is required.

Package information


Danger of suffocation keep packaging material away from children.

The packaging materials are environmentally friendly and recyclable

Cleaning and care

- **Do not** use any oils or grease on the door seals, as this will cause the seals to deteriorate and become porous.
- **Do not** use steam cleaning equipment to clean or defrost the appliance. Steam could reach electrical components and cause a short circuit.
- **Do not** place electric heaters or candles in the appliance to defrost it. These will damage the plastic parts of the fridge freezer.
- **Do not** use defrosting sprays or de-icers, as they could contain substances which could damage the plastic parts or might cause a build-up of gases and pose a danger to health.

Compliance with WEEE Directive and disposal of the waste product

 This product bears classification symbol for waste electrical and electronic equipment (WEEE). This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. 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. Please consult your local authorities to learn about these collection centres.

This appliance complies with all relevant safety standards.

Disposing of the old appliance

Please dispose of the old appliance without harming the environment.

- Remove the electric plug.
- If there are locks on the door, make them inoperable. In this way you will prevent children from accidentally locking themselves in and endangering lives.
- Please contact the local council about the disposal or waste collection.
- Be careful not to damage any part of the coolant system whilst awaiting disposal, e.g.
 - puncturing the coolant channels in the condenser.
 - bending any pipework.
- Splashes of coolant can damage the eyes, be careful.
- The oil in the compressor can be fatal if swallowed or inhaled.

Electrical connection

- **The appliance must be earthed:** The manufacturer will not be held liable for damages due to ungrounded use.
- The appliance is supplied with a power cable and a moulded plug ready for connection to an earthed 220-240v AC 50 Hz supply. The name plate is located on the inside left of the appliance.
- The fuse rating should be 13 A. If the fuse needs replacing, use a 13A fuse, ASTA approved to BS1362.
- This appliance must be connected to a suitable switched socket which is always easily accessible.

- The electrical connection must comply with current local and national safety regulations (BS 7671 in the UK).



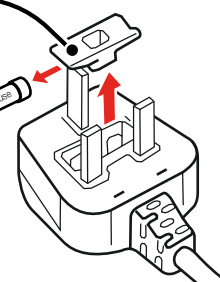
- The plug and mains cable must not come into contact with the back of the appliance. Vibrations can damage them; which could result in a short circuit.
- **Do not** connect the appliance to the mains electricity by an extension lead or multi-adapter or timing device.
- The appliance must not be used with energy-saving plug devices. The appliance will not function correctly and may overheat.
- Ensure the mains plug remains accessible.
- If the mains cable or plug needs to be replaced this must be done by a suitably qualified person.
- When positioning the appliance, ensure the power supply cord is not trapped or damaged.
- Check that the appliance is working correctly.

Electrical information (for UK type plug)

The mains lead of this appliance has been fitted with a BS 1363A fused plug.

Changing the plug fuse:

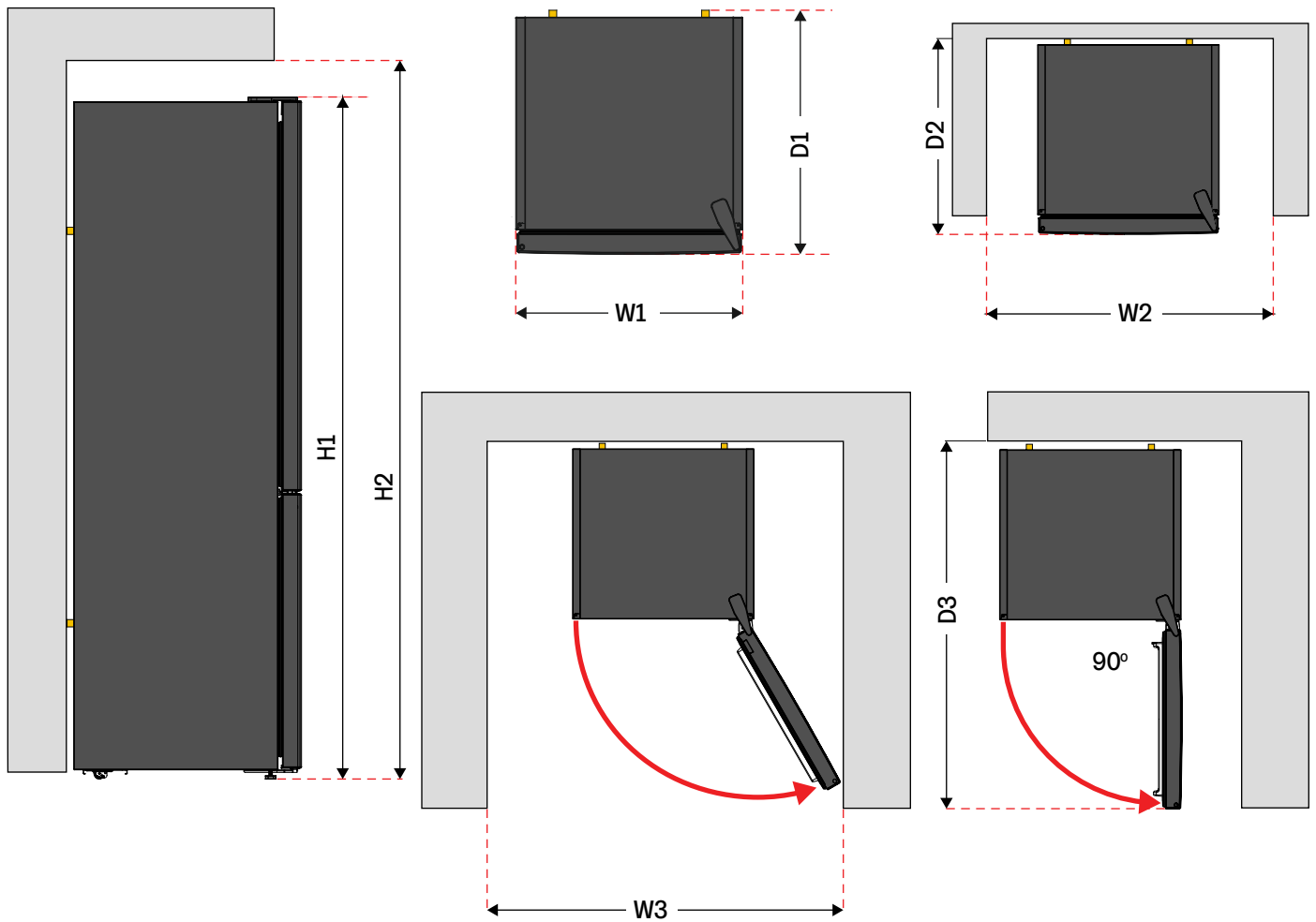
- ① Remove fuse cover
- ② Remove fuse
Fit a replacement 13A fuse that is ASTA approved to BS1362.
- ③ Replace the fuse cover.



Declaration of conformity

We declare that this product meets the applicable Directives, Regulations and the requirements listed in the necessary referenced Standards.

Appliance Dimensions and Clearances



Overall dimensions ¹	(mm)
H1	2010.0
W1	595.0
D1	650.0
The height, width and depth of the appliance without the handle.	

Space required in use ²	(mm)
H2	2160.0
W2	695.0
D2	744.1
The height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air.	

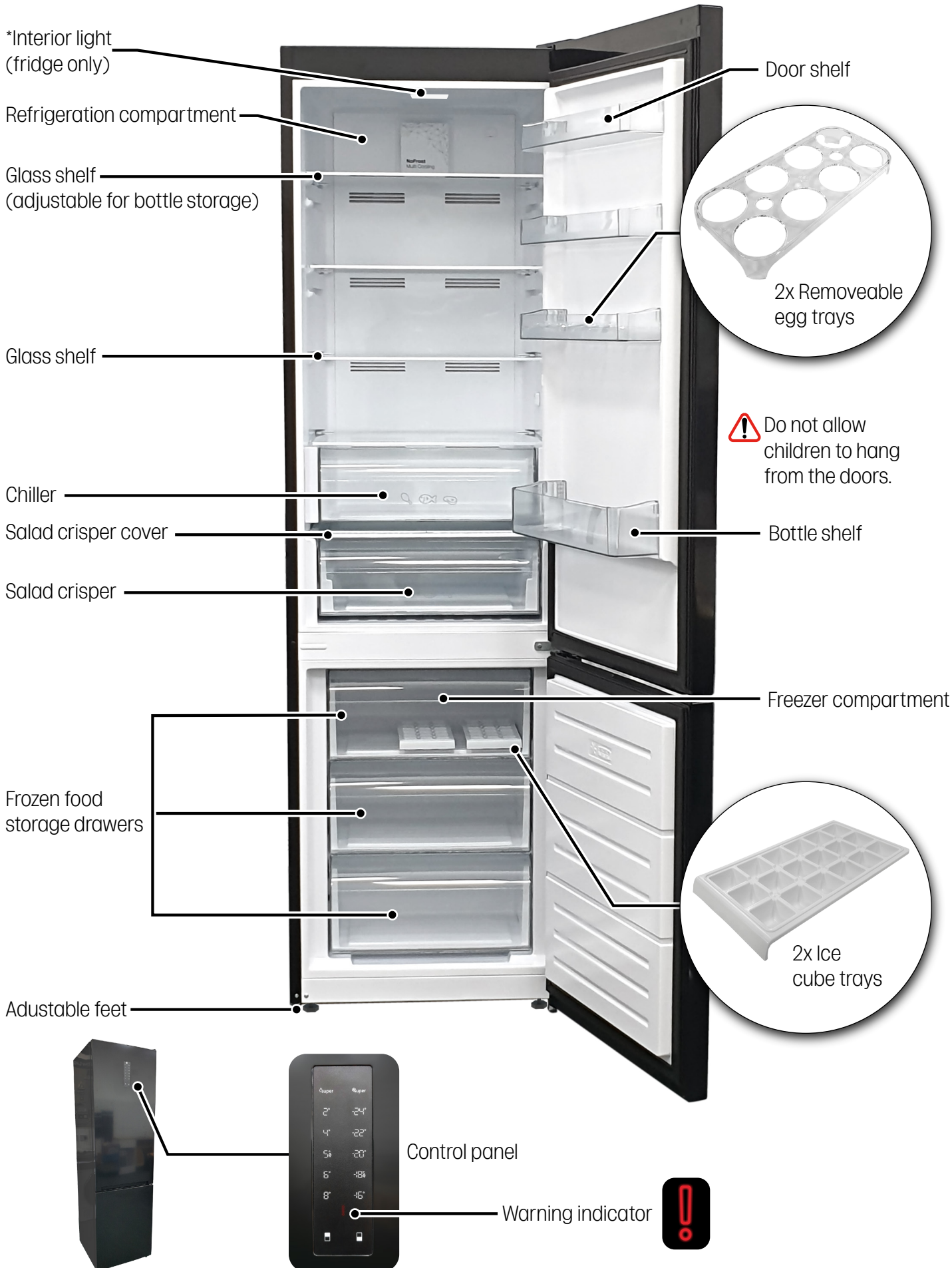
Overall space required in use ³	(mm)
W3	981.6
D3	1243.5
The height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air, plus the space necessary to allow door opening to the minimum angle permitting removal of all internal equipment.	

! The rear grilles of the appliance should be spaced away from any wall or surface behind. Use the spacer blocks provided.



Fridge Freezer Overview


i *Note: The interior LED light is for food handling purposes and is intended to illuminate the interior of the refrigerator compartment only.



Installing Your Fridge Freezer



Please remember that the manufacturer shall not be held liable if the information given in this manual is not observed.

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

Before connecting to the electrical supply, check 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.

Positioning your fridge freezer in a cool well ventilated room

- The room where the appliance is installed must not be smaller than 10 cubic metres.
- Do not place the appliance in direct sunlight or near heat sources as this may cause the appliance to work less efficiently.
- Your fridge freezer must never be used outdoors or exposed to rain.
- The plug must be accessible after installation.
- Do not cover the body or top of the fridge freezer with lace. This will affect the performance of the appliance.
- Do not place anything on top of your appliance, especially heavy items.

Minimum clearances

 **Air must be allowed to flow around and above the appliance.**

See page 8: Appliance dimensions and clearances.

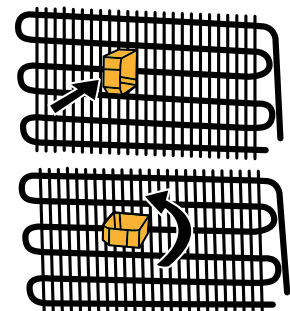
Clearance between appliances

This appliance must be at least:

- 50cm away from freestanding stoves, gas ovens and heaters.
- 5cm away from freestanding electrical ovens.
- 2cm away from a deep freezer to prevent humidity forming on the outer surfaces.

Spacers

- Use the provided spacers to maintain spacing between the condenser grilles and back the wall.
- Rotate each spacer 90° to fix in place.



Cooling Technology

Your fridge freezer uses a new generation of cooling technology.

The technology in this appliance automatically prevents frozen food from defrosting even if ambient temperature drops to -15°C .

The appliance can therefore be installed in a room that is not heated and it will still work properly.

When the ambient temperature returns to normal, you may continue using the appliance as usual.

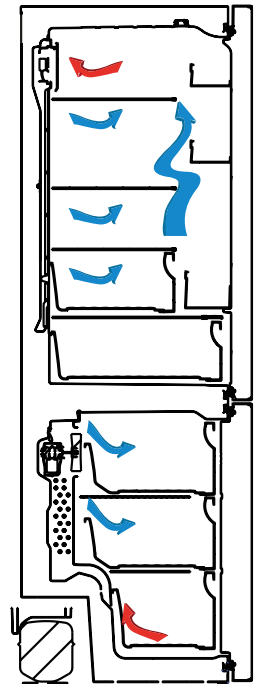
Recommended temperatures

Fridge: $+4^{\circ}\text{C}$ ✓

Freezer: -18°C ✓

How does it work?

- The appliance uses fans which blow dry cold air evenly throughout the fridge and freezer. The air cools your food uniformly, avoiding humidity and ice build up.
- In the fridge, air from the fan at the top, is cooled in the gap behind the air duct. This air is blown out through the holes in the air duct, evenly spreading cool air through the fridge.
- There is no passage of air between the freezer and fridge, this prevents odours mixing. This means that your appliance has greater volume and is easier to use.



Noises while operating



Modern energy saving, more environmentally friendly appliances generate many and varied noises when working. This is normal.



Maintenance and repairs must only be carried out by a suitably qualified person.

Whilst the appliance is under warranty, repairs must only be made by a **LAMONA** authorised service technician. Failure to do this will invalidate the warranty.

Before Using Your Fridge Freezer

Use the following check list

- After transportation, remove all packaging material from the outside and inside of the appliance.
- Keep the appliance in an upright position for at least **4 hours** before plugging into the mains. This allows efficient operation and prevents damage to the compressor.
- Ensure the appliance is level and stable, use the levelling feet to adjust.
- Clean the appliance and accessories thoroughly before use with a solution of warm water and a teaspoon of sodium bicarbonate. Rinse with clean water, then dry. Return all parts to the fridge freezer, see page 23: Cleaning and Care.
- Check that the appliance is working correctly.



Control Panel

Fridge functions overview

Economy Mode (Eco)

- Use for optimum power efficiency.

Super Cool Mode

- Use to cool large quantities of food.
- Use to cool food very quickly.

Freezer functions overview

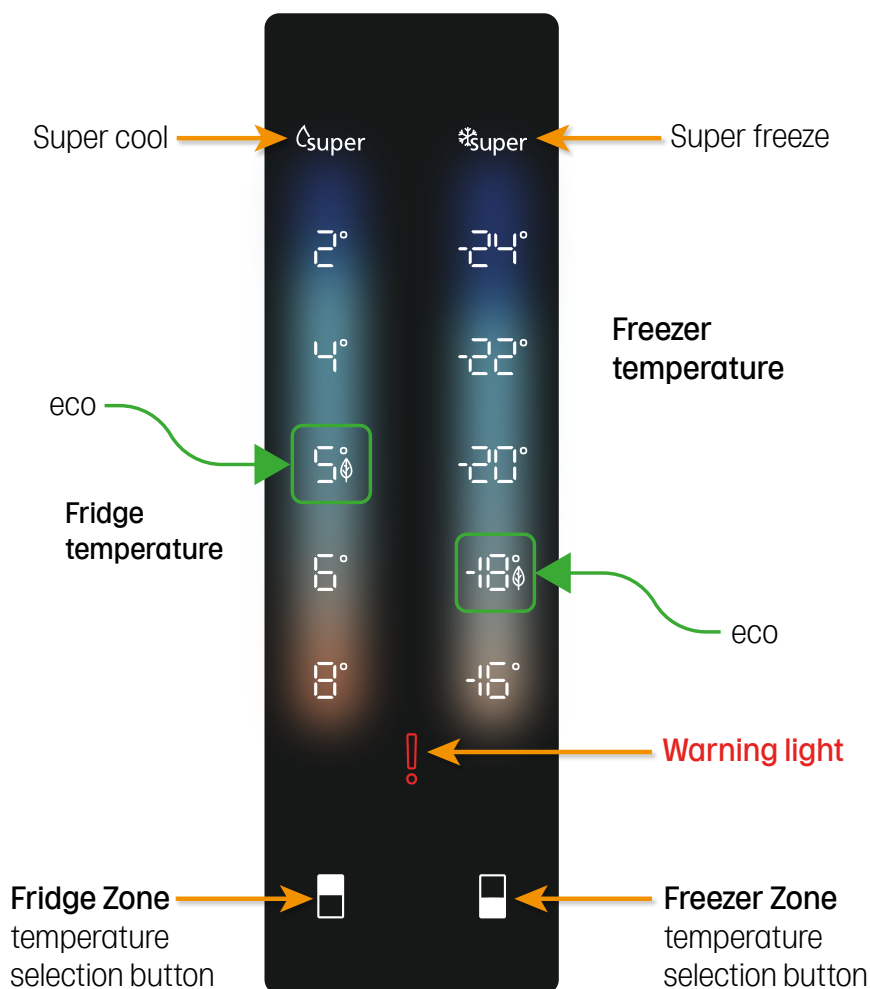
Economy Mode:

- Use for optimum power efficiency.

Super Freeze Mode

- Use to freeze large quantities of food that cannot fit on the fast freeze shelf.
- Use to freeze pre-prepared foods,
- Use to freeze fresh food quickly to retain freshness.

Note: This will deactivate after 24 hours



Operating Your Fridge Freezer

Switching on


Plug the appliance into the mains supply and switch on at the socket. A 5 minute delay function is applied to prevent damage to the compressor when connecting and disconnecting to mains, or when a power cut occurs. Your appliance will then begin to operate normally.


- When switched on for the first time, the interior lights may take a few seconds to come on as the appliance electronics complete a self-test. This delay may be up to one minute.
- The default recommended temperature values will be displayed.

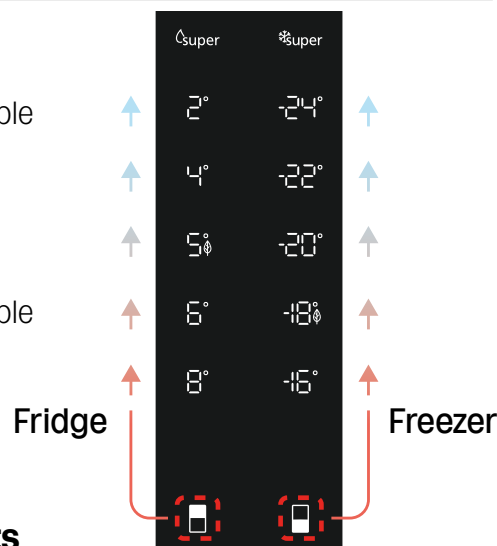
⚠ Allow the fridge freezer to run for 24 hours in order for it to reach correct operating temperature. During this time, do not open the door and do not keep a large quantity of food inside. We recommend that you check the temperature with an accurate thermometer.

- Your fridge freezer may have an odour when operated for the first time. This is normal, the odour will fade when the appliance starts to cool.
- You may hear noises coming from the cooling system and when the compressor starts. This is normal.
- During operation, the front edges of the fridge freezer may feel warm, this is quite normal; it is a feature, designed to avoid condensation.


Setting fridge and freezer temperature

Fridge: Press  to cycle through the 6 temperature settings. The selected setting will flash for 3 seconds followed by 2 audible warning tones. The desired temperature stops flashing. The temperature is set.

Freezer: Press  to cycle through the 6 temperature settings. The selected setting will flash for 3 seconds followed by 2 audible warning tones. The desired temperature stops flashing. The temperature is set.



Recommended settings for the fridge freezer compartments

Freezer Compartment	Cooler Compartment	Remarks
-18°C	4°C	For regular use and best performance. 
-20°C	4°C	Recommended when environmental temperature exceeds 30°C.
-22°C		
-24°C		
Super Freeze mode	4°C	When you wish to freeze food in a short period of time.
-18°C	2°C	Temperature settings be used when the room temperature is high or if you think the refrigerator compartment is not cool enough because the door is being opened frequently.
-20°C		
-22°C		
-24°C		

Chiller drawer and vegetable drawer

Chiller drawer

This is usually used to store foods such as raw fish and meat etc.

- Keeping food in the chiller compartment, instead of the freezer or refrigerator compartments allows food to retain freshness and flavour for longer, while preserving its fresh appearance.
- When the chiller drawer tray becomes dirty, remove it and wash it with soapy water.
- Water freezes at 0°C, but food containing salt or sugar freezes at temperatures lower than this.
- Do not store fresh meat with cooked meat.
- Do not put food you want to freeze, or ice trays (to make ice) in the chiller and vegetable drawer.

Vegetable drawer

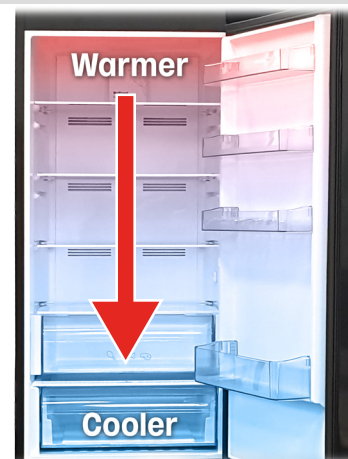
The humidity control slider allows the air in the crisper and the humidity rate to be controlled, to increase the shelf life of food contained within. The slider, must be opened if any condensation appears on the underside of the glass shelf.



Cold zones

- Due to natural air circulation there are different temperature zones in the fridge section.
- The coldest areas in the fridge are in the chiller, the shelf above and at the back of the appliance. (Food must not touch the back of the fridge section as it may block the air vents).
- The warmest area is at the top, in the front area and in the door sections. Use these areas for storing butter and cheese etc.

Cold, heavy air falls to the lower sections of the fridge.



Storing frozen food

Pre-packed commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a ******* frozen food storage compartment. If possible try to leave air circulation channels through stored food.

- Do not open the freezer door if there is a power failure.
- Frozen food should not be affected if the failure lasts for a few hours (check rating plate inside appliance for actual food conservation time).
- If the failure is longer, check the food and either eat it immediately or cook it, then re-freeze it.

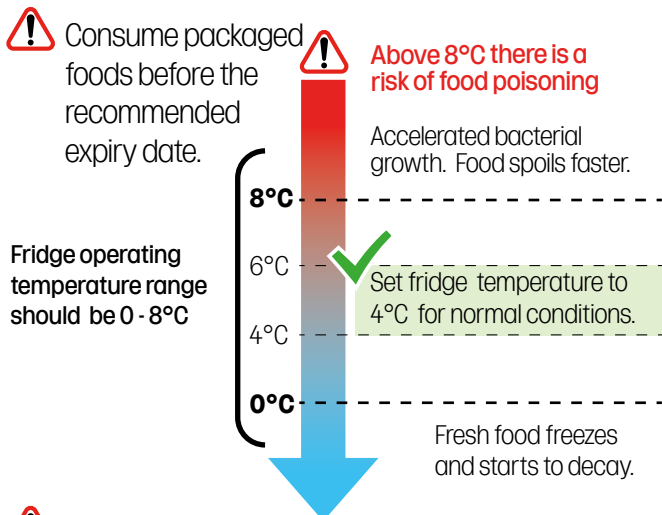


Arranging Food Within the Appliance

General advice

- We recommend that meat and clean fish are wrapped and stored in the dedicated chiller drawer. Store vegetables separately in the vegetable storage drawer. This provides the best storage conditions.
- Make sure that items are not in direct contact with the rear wall of the appliance as frost will develop; packaging will stick to it.
- Do not put food in front of the air flow vents.

Key food storage facts



! **IMPORTANT:** Do not open the fridge/freezer door frequently, as the refrigerator/freezer compartment temperature will rise.

Reducing humidity and frost forming

Always store liquids in sealed containers in the refrigerator.

Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting. A sealed container helps liquid retain its taste and smell.



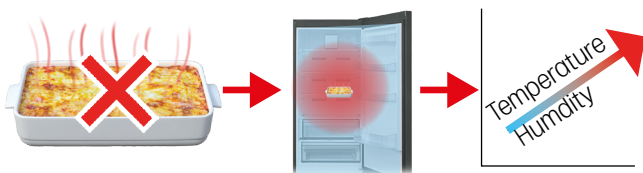
Storing raw meat, poultry and fish

Store in the chiller drawer where the air is cooler, or the lowest shelf to prevent dripping onto other foods.

- Wrap meat / poultry loosely in polythene or aluminium foil.
- Wrap fish and offal in polythene bags.

Storing Cooked food

! Never put hot food in the fridge freezer, the fridge temperature will rise, increasing the risk of food spoiling and food poisoning.



1 Cover all cooked dishes

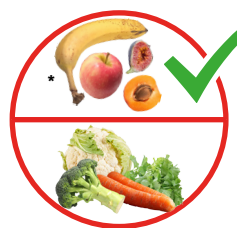
2 Allow to cool to room temperature

3 Arrange in refrigerator for best air circulation.

Storing loose fruit and vegetables



Use the vegetable crisper.



Ensure items are not wet. Store fruit separately to help prevent ethylene-releaser fruits (*) affecting ethylene sensitive vegetables. For best conditions, use the vegetable storage drawer. **Do not** store potatoes or onions in the fridge.

Avoiding cross contamination



• Do not store meat or fish with fruit and vegetables. Water leakage may contaminate other products. Wrap meat and clean any leakages on the shelves.

Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.

Storing butter, cheese and cooked eggs

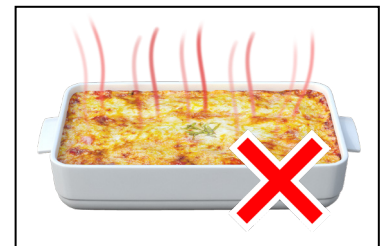
- Place these items in the door shelves, where the temperature is not too cold.

Food Storage and Energy Efficiency

Ensure the time between buying chilled/frozen food and placing them in the appliance is kept to a minimum, particularly in summer. We recommend you use a cool bag to carry frozen food.

General efficiency

- Install the appliance in a cool well ventilated room, away from direct sunlight and other heat sources such as radiators and ovens etc.
- Do not leave the appliance doors open longer than is necessary, check that they are closed properly. Frequently opening the doors will cause the compressor to switch on unnecessarily often.
- Ensure the door gaskets are clean. If worn, replace the gasket.
- Avoid over-filling the fridge freezer compartments, doing so will prevent an efficient distributed airflow.
- Do not place hot or warm food or drinks into the fridge or freezer compartment, this will warm the compartment and cause the fridge to work harder, using more energy.
- Clean the rear condenser grilles with a brush at least twice a year, this will help save on energy costs and improve efficiency.



Fridge compartment (fresh food)

The most efficient use of energy is ensured in the configuration with the drawers in their position at the bottom part of the fridge and the shelves evenly distributed.


The position of the door shelves does not affect energy consumption. Foodstuffs should be distributed evenly throughout.

- Defrost frozen food in the fridge compartment so that the frozen food assists cooling the fridge.
- Cover drinks and liquids to prevent humidity and evaporation or the appliance will work harder and use more energy.
- Keep the covers of the different temperature compartments closed (i.e. chiller crisper).

Freezer compartment (frozen food)

Please observe the following instructions to obtain the best results.

The most efficient use of energy is ensured in the configuration with the drawers in their default positions and with foodstuffs evenly distributed throughout.

- Do not freeze very large quantities at any one time. The quality of the food is best preserved when frozen to the core as quickly as possible.
- Do not place warm food into the freezer. The fridge section may over cool.
- If freezing large quantities of fresh food select the  freeze temperature setting for a few hours, then de-select to return to a normal setting. (Up to 0.5 kg of food can be frozen without changing the temperature setting).
- You may place fresh food to be frozen in any part of the freezer.

Food storage advice and recommendations to avoid waste food and energy

- Do** - Clean the fridge freezer regularly, see cleaning and care.
- Do** - Store raw meat and poultry below cooked food and dairy products.
- Do** - Take off any unusable leaves from vegetables and wipe off any soil.
- Do** - Leave lettuce, cabbage, parsley and cauliflower on the stem.
- Do** - Wrap cheese firstly in greaseproof paper and then in a polythene bag excluding as much air as possible. For best results take out of the fridge compartment an hour before eating.
- Do** - Wrap raw meat and poultry loosely in polythene or aluminium foil. This prevents drying.
- Do** - Wrap fish and offal in polythene bags.
- Do** - Wrap foods which have a strong odour or can dry out in polythene bags, aluminium foil or place in an airtight container.
- Do** - Wrap bread well to keep fresh.
- Do** - Chill white wine, beer, lager, and mineral water before serving.
- Do** - Check the contents of the freezer.
- Do** - Keep food for as short a time as possible and adhere to 'Best Before', 'Use By', dates.
- Do** - Store commercially frozen food in accordance with the instructions given on the packets.
- Do** - Always choose high quality fresh food and be sure it is thoroughly clean before freezing it.
- Do** - Prepare fresh food for freezing in small portions to ensure rapid freezing.
- Do** - Wrap all food in aluminium foil or freezer quality polythene bags and make sure any air is expelled.
- Do** - Wrap frozen food when you buy it and put it in to the freezer as soon as possible.
- Do** - Defrost food in the fridge compartment.

- Don't** - Store bananas in the fridge compartment.
- Don't** - Store melon in the fridge. It can be chilled for short periods as long as it is wrapped to avoid it flavouring other foods.
- Don't** - Store poisonous or any dangerous substances in the fridge freezer. It has been designed for the storage of edible foodstuffs only.
- Don't** - Consume food which has been stored for an excessive time in the fridge.
- Don't** - Store cooked and fresh food together in the same container. They should be packaged and stored separately.
- Don't** - Let defrosted food or food juices drip onto other food.
- Don't** - Leave the door open for long periods as this will make the appliance more costly to run and cause excessive ice build-up.
- Don't** - Put hot food into the appliance. Let it cool down first.
- Don't** - Store liquid filled bottles or sealed cans containing carbonated liquids into the freezer as they will burst.
- Don't** - Exceed the maximum freezing loads when freezing fresh food.
- Don't** - Give children ice-cream and water ices direct from the freezer. The low temperatures may cause 'freezer burns' on lips.
- Don't** - Try to keep frozen food which has thawed, it should be eaten within 24 hours or cooked and refrozen.
- Don't** - Remove items from the freezer with wet hands.
- Don't** - Close the freezer door before closing the freezer drawers.
- Don't** - Leave frozen food at room temperature to thaw; the best way to defrost is to put it in the fridge to thaw slowly. Make sure to avoid defrosting food or food juices dripping onto other food.

Door alarm


- An alarm will sound if the fridge door is left open for more than 2 minutes.
- Close the fridge door to cancel the alarm.



Recommended food storage times (refrigerator)

Major Food Groups		
	Maximum Storage Time Food	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	On the designated door shelf.
Butter and margarine	1 week	On the designated door shelf.
Bottled products e.g. milk and yogurt	Until the expiry date recommended by the producer	On the designated door shelf.
Eggs	1 month	On the designated door shelf.
Cooked food	2 days	All shelves

Meat and Fish		
	Preparation	Maximum storage time (months)
Steak	Wrap in foil	6 - 8
Lamb meat	Wrap in foil	6 - 8
Veal roast	Wrap in foil	6 - 8
Veal cubes	Store in small pieces	6 - 8
Lamb cubes	Store In pieces	4 - 8
Minced meat	Store in packaging without using spices.	1 - 3
Giblets (pieces)	Store in pieces	1 - 3
Bologna sausage/salami	Should be kept packaged even if it has a membrane	1 - 3
Chicken and turkey	Wrap in foil	4 - 6
Goose and duck	Wrap in foil	4 - 6
Deer, rabbit, wild boar	Store in 2.5 kg portions or as fillets	6 - 8
Fresh water 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
Lean fish (Bass, Turbot, Flounder)		4
Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)		2 - 4
Shellfish	Clean and store in a bag	4 - 6
Caviar	Store in its packaging or in an aluminium or plastic container.	2 - 3
Snails	Store in salty water or in an aluminium or plastic container.	3

 **Thawed frozen meat should be cooked as fresh meat. If the meat is not cooked after defrosting, it must not be refrozen.**

Recommended food storage times (Freezer)

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

Bread, pizza, pastry, dough and biscuits			
	Maximum storage time (months)	Thawing time at room temperature (hours)	Thawing time in oven (minutes)
Bread	4 - 6	2 - 3	4 - 5 (229-225 °C)
Biscuits	3 - 6	1 - 1.5	5 - 8 (190-200 °C)
Pastry	1 - 3	2 - 3	5 - 10 (200-225 °C)
Pie	1 - 1.5	3 - 4	5 - 8 (190-200 °C)
Phyllo dough	2 - 3	1 - 1.5	5 - 8 (190-200 °C)
Pizza	2 - 3	2 - 4	15 - 20 (200 °C)

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

Loading Your Fridge Freezer

- Allow air to circulate efficiently, **do not** pack food too closely together in the fridge and freezer sections.
- The normal storage temperature of the fridge should be no higher than **+5°C (+41°F)** - centre shelf.
- The normal storage temperature of the freezer should be no less than **-18°C (0°F)**.

Recommended: Check temperatures with an accurate thermometer to ensure the storage compartments maintain recommended temperatures, ensuring safe food storage and energy efficiency.

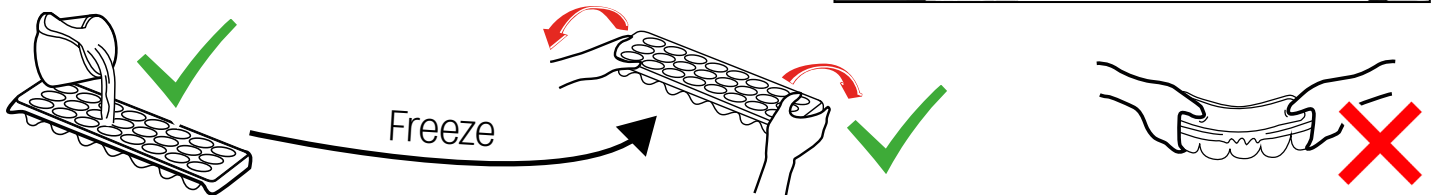
Always cover food and not to store open containers or foodstuffs.

Tip: If you attempt to open the freezer door immediately after closing it, you will find it will not open easily. This is normal. Once equilibrium is reached the door will open easily.

Making ice cubes

- Fill the ice cube tray 3/4 full with water and place in the bottom of one of the freezer drawers.
- Ice cubes can be removed easily by twisting the tray gently or by holding it under cold running water.
- If necessary, use a blunt instrument, e.g. a spoon handle to remove the ice tray from the freezer if it is stuck.

Tip: Place ice cubes into a freezer bag for long term storage.



Defrosting fridge / freezer compartments

The fridge and freezer compartments defrost automatically. Water formed as a result of defrosting flows into the water tray behind your appliance where it evaporates.

WARNING: The fan inside the freezer compartment circulates cold air. Never insert any object through the guard.

- Leave spaces in and around the food so that air can circulate.
- Ice may build if the freezer drawers are packed tightly.



Caution: Baskets may be heavy when loaded.

Fridge shelf removal/adjustment

The shelves can be adjusted according to food storage requirements. E.g. Storage of larger items.

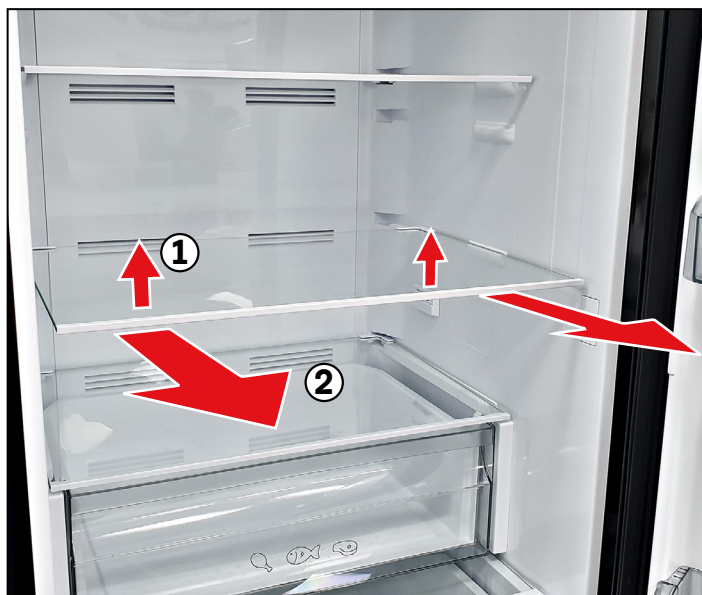
Only remove/adjust the shelves when they are empty.

- Lift the front edge of the shelf and pull forwards.
- Insert shelf at the desired height.

The raised edge on the protective strip at the back must face upwards to prevent food touching the back of the fridge and freezing to it.

Do not let foodstuffs contact the rear wall. Ice will form across and lead to water deposits on shelves and in the fridge.

 **Caution:** Glass, handle carefully.

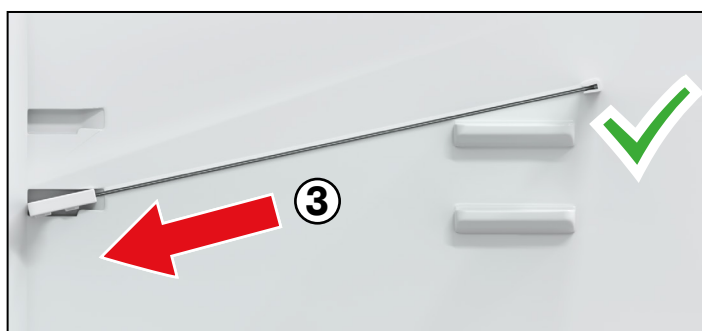


Wine rack configuration

- Lift shelf at the front edge **(1)** to disengage the rear lug **(A)**, then pull out carefully **(2)**.
- Insert the rear of the shelf **(3)**. Ensure that it is securely pushed into place.

Do not let large / heavy bottles drop onto the glass shelf.

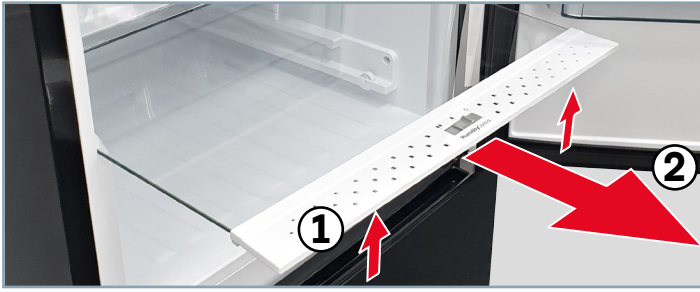
 **Caution:** Glass, handle carefully.



Crisper drawer removal

The chiller drawer can be removed for cleaning.

- Open the drawer to its maximum, lift upwards and remove.

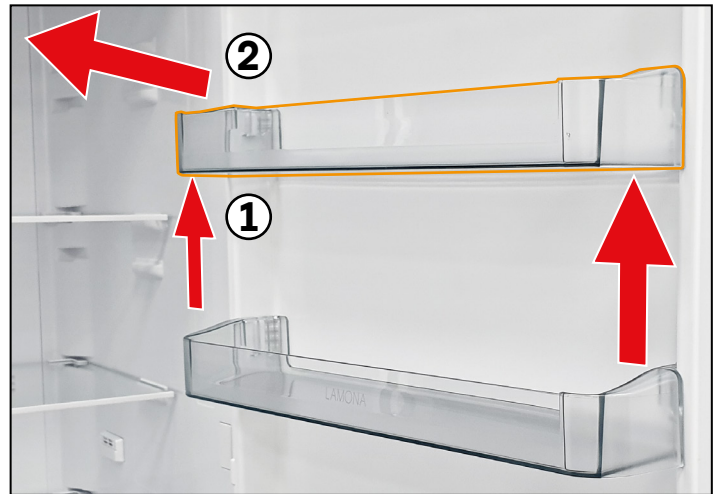


Door shelf removal/adjustment

Only remove the door/bottle shelves when they are empty.

- Gently push the door shelf upwards from underneath.
- Replace the shelf at the required height. Ensure that it is securely fixed.

Do not let large / heavy bottles drop into the door shelf.

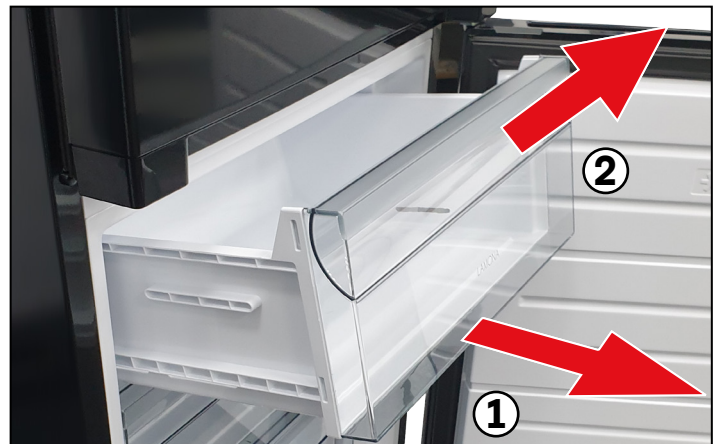


Freezer drawer removal

To remove a freezer drawer.

- Pull forwards as far as possible.
- Grab drawer by handles and lift away.

! **DO NOT** lift and carry drawer by the drawer front
- Use side handles to carry.




Freezer (bottom drawer) removal


To remove.


- Pull forwards as far as possible.
- Grab drawer by handles and lift away.

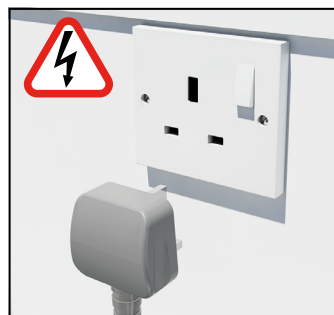


Cleaning and Care

 We recommend that you switch off the fridge freezer at the mains socket and remove the plug from the mains socket before any cleaning or maintenance.

 **Do not** let any water penetrate any part of the appliance electrics or lighting.

 If the fridge freezer is not going to be used for a long period of time switch it off, remove all food, clean and leave the door ajar.



When reconnecting to the appliance to the socket, make sure your hands are dry.

The data plate located inside the fridge freezer must not be removed. It contains information which is required if you need to call a service engineer.

Replacing the LED lighting

To replace any of the appliance LEDs, please contact the nearest authorised service centre.

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

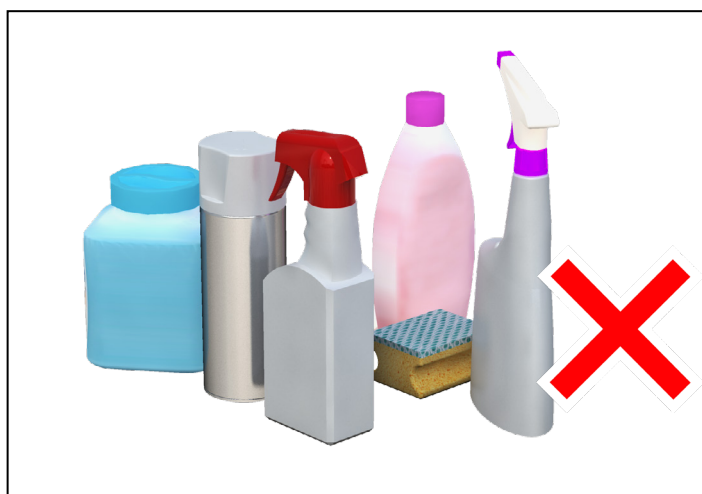
Cleaning agents

We recommend using a clean cloth or sponge and lukewarm water with a small amount of washing-up liquid added to clean the surfaces.

All cleaning agents used inside the appliance **must** be food safe.

To avoid damage to surfaces of the fridge freezer, **do not use** the following:

- Cleaning agents containing soda, ammonia, acids or chlorides.
- Cleaning agents containing de-scaling agents.
- Abrasive cleaning agents, e.g. powder or cream cleaners.
- Solvent based cleaning agents.
- Stainless steel cleaning agents.
- Dishwasher cleaning agents.
- Oven sprays.
- Glass cleaning sprays.
- Hard, abrasive sponges and brushes, e.g. scourers.
- Melamine eraser blocks.
- Sharp metal scrapers.



Preparing the appliance for cleaning

! Switch off the fridge freezer at the mains socket and remove the plug.

If the interior light is still on when you open the fridge door the appliance is still connected to the mains electric.

- Remove any food and store in a cool place.
- Remove the glass shelves and door shelves.
- Remove the freezer drawers.

! **WARNING:** Glass shelves - take care.

- Remove and place the glass shelves on a worktop that is covered with a towel.
- Remove the front and corner trims from the glass shelves and clean. **Do not** use abrasive pads, scourers.
- After cleaning, replace the front trims.



Cleaning

Clean the fridge compartment monthly.

Clean the freezer compartment annually.

Clean the rear condenser grilles at least twice a year with a brush.

Remove any spillages immediately to prevent them from drying onto the surfaces.

Fridge interior

- Clean the interior with a clean cloth or sponge and lukewarm water with a small amount of washing-up liquid added.
- After cleaning, wipe over and dry using a soft cloth.
- Leave the doors open to air the fridge and prevent any odour build up.



Fridge fittings and freezer drawers

Do not use a dishwasher to clean.

- Clean the fridge fittings and freezer drawers with a clean cloth or sponge and lukewarm water with a small amount of washing-up liquid added. (Bicarbonate of soda may be added to the water to remove odours if necessary).
- After cleaning, wipe over and dry using a soft cloth.



Cleaning the door seals

Do not use any oils or grease on the door seals, as this will cause the seals to deteriorate and become porous.

- The door seal should be cleaned regularly using a mild detergent and clean cloth. Wipe dry using a clean cloth.
- If required the door seal can be removed for an extra deep clean.
- **Take extreme care not to damage the door seal(s) when removing and re-fitting them.**

To remove:

Starting at a corner gently peel away the seal from the channel, working away along the door.



To replace:

Starting at a corner, press the seal in, then work along the door, pressing the seal into the channel.

After cleaning

- ① Replace all the shelves and accessories.
- ② Reconnect to the mains socket and switch on.
- ③ Place the food in the fridge section and close the door.
- ④ Once the freezer temperature has returned to the required temperature, below 0°C, place the food back into the freezer drawers.

Note: If you are freezing a large quantity of fresh food use the Super Freeze function.




Problem Solving Before Calling After-Sales Service



Warning / service request

Your appliance will warn you if the temperatures are at improper levels or if a problem occurs with the appliance. The Service Request Alarm indicator will be displayed

Before calling after sales service, please go through the following checklist.

Warning	Why?	What to do
	<ul style="list-style-type: none">• Appliance is not running at the selected temperature.• There is/are some parts out of order or there is a failure in the cooling process.	<ul style="list-style-type: none">• Is the door closing/closed properly?• Call LAMONA Service Line.

If you are experiencing problems with the your refrigerator please check the following before contacting after-sales service.

Your refrigerator does not operate?

Check the following:

- Has the plug been inserted properly into the socket?
- Is the socket receiving power? - Check with another device e.g. a lamp.
- Has the plug fuse or mains fuse blown?
- Has the circuit breaker tripped?
- Has the main distribution switch been turned off?
- Is the socket faulty?
- If you have changed the plug, is it properly wired?

Your refrigerator is performing poorly?

Check the following:

- Has the temperature control been set correctly?
- Is the door being opened frequently and being left open for a long period of time?
- Is the door closing properly? Check door seals.
- Is the appliance overloaded?
- Is there dust on the condenser grilles?
- Are foodstuffs touching the rear wall of your fridge? Are they preventing air circulation?
- Have foodstuffs been allowed to cool before being placed into the fridge?

Your fridge freezer is operating noisily

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

Ice cracking noises occur:

- During automatic defrosting.
- When the appliance is cooled or warmed (due to expansion of the fridge freezer's materials).

Clicking noises occur:

- When the thermostat switches the compressor on and off.

Motor noises occur:

- This indicates that the compressor is operating normally. The compressor may cause more noise for a short time when it is first activated.

Bubbling noise and splashing noises:

- Occur due to the flow of refrigerant in the tubes of the system.

Water flowing noises:

- This is due to water flowing to the evaporating container. This noise is normal during defrosting.

Air blowing noises:

- This is normal and occurs during the normal operation of the system due to the circulation of air.

Vibration noises occur:

- Bottles / jars in the fridge may contact each other.

There is a build-up of humidity inside the fridge

Check if:

- All food is packaged correctly. Containers must be dry before being placed into the fridge.
- The fridge doors are opened frequently. Humidity of the room will enter the fridge each time the doors are opened. Humidity increases faster if doors are opened frequently, especially if humidity in the room is high.
- Cover all liquids.

The doors are not opening or closing properly

Check if:

- There is food or packaging preventing the door from closing.
- The door compartments, shelves and drawers are placed properly.
- The door gaskets are broken or torn.
- Your fridge is level.

The edges of the fridge in contact with the door joint are warm

- Especially during summer (warm weather), the surfaces in contact with the door joint may become warmer during operation of the compressor. This is normal.

If the appliance is still not operating after these checks, call the **LAMONA** Service Line. Please ensure that the checks have been made as a charge may be made if no fault is found.

Important notes

Power failure / switching Off

In the case of a power failure or if the appliance is switched off or unplugged, wait at least 5 minutes before plugging the appliance in or restarting it in order to prevent damage to the compressor, your refrigerator will operate as normal after 5 minutes.

Appliance not in use?

If the appliance is not be used for a long period of time (such as during holidays), disconnect the plug. Defrost and clean the refrigerator, leaving the door open to prevent the formation of mildew and odour.

If a problem persists after you have followed all the above and previous instructions, please consult the nearest authorised service centre.

This appliance is designed for domestic use and for the stated purposes only. It is not suitable for commercial or common use. If the consumer uses the appliance in a way that does not comply with these instructions, we emphasise that the manufacturer and the dealer will not be responsible for any repair or failure within the guarantee period.

Technical Specifications

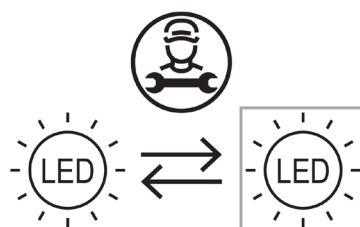
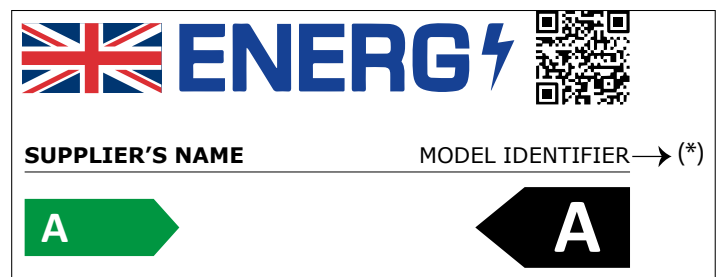
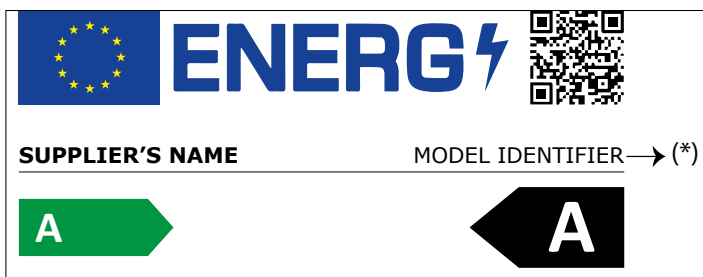
Specifications

For electrical household fridge freezers:
(Complying with requirements of Regulation EU 2016/2019 and EU 2019/2019).

Brand.....	LAMONA
Model.....	FLM6308
Fridge compartment net volume.....	266 Litres
Freezer compartment net volume	100 Litres
Frost free.....	Yes
Freezing capacity (24 hours).....	8 kg
Climate class	SN-T
Noise	36 dbA
Installation	Freestanding
Voltage.....	220 - 240 V
Frequency	50 Hz
Wattage	180 W
Current.....	1.1 A
Refrigerant type.....	R600a
Refrigerant charge.....	55 g
Fire resistant backing	Yes
Fuse rating in plug	13 A

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 EN62552. Ventilation requirements, recess dimensions and minimum rear clearances shall be as stated in this user manual. Please contact the manufacturer for any other further information, including loading plans.

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 (UK only)

Where to find the model and serial number on the appliance.	On the lower left-hand inside surface of the fridge section.
---	--

Notes



Product serial number
(Place sticker here)

LAMONA



Product information correct at the time of publication in November 2023. The company has a policy of continuous product development and reserves the right to change any products and specifications given in this manual. Subject to the Terms and Conditions of Trading, a copy of the Howdens Terms and Conditions is available upon request.
Copyright © 2023 Howden Joinery Ltd. All rights reserved.

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