

LOGIK

Undercounter Fridge Freezer

Installation / Instruction Manual

LUC50W23



Contents

Unpacking	3
Installation	4
Location	4
Levelling the Unit	4
Free Space Requirements	4
Reversing the Door Swing.....	5
Cleaning Before Use	9
Before Using Your Unit.....	9
Product Overview	10
Operation	11
Switching On Your Unit	11
Adjusting the Temperature.....	11
Noises Inside the Unit!	11
Tips for Keeping Food in the Unit.....	12
Preparations for Freezing.....	12
Defrosting Frozen Food.....	13
Cleaning	13
Defrosting	13
Cleaning the Interior and the Exterior of the Unit.....	14
Maintenance	14
Changing the Internal Light	14
Care When Handling / Moving the Unit	14
Servicing	14
Switching Off for Long Periods of Time.....	14
Condensation.....	14
Disposal	15
Specifications.....	15

Thank you

for purchasing your new product.

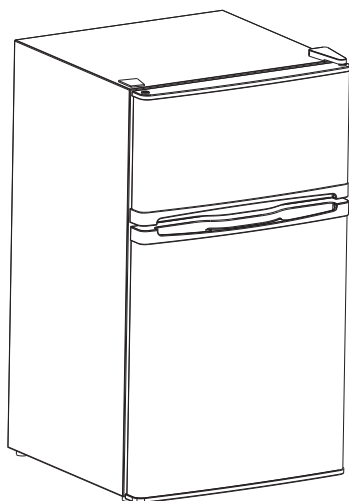
We recommend that you spend some time reading this instruction manual in order that you fully understand all the operational features it offers. You will also find some hints and tips to help you resolve any issues.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

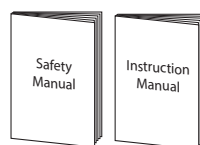
Unpacking

Remove all items from the packaging. Retain the packaging. If you dispose of it please do so according to local regulations.

The following items are included:



The Main Unit



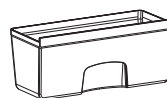
Safety & Instruction Manual



Fridge Glass Shelf



Salad Bin Cover Shelf



Salad Bin



Upper Fridge Door Shelf



Lower Fridge Door Shelf



Spare parts for your appliance are available for a minimum of 7-10 years. If items are missing or damaged, please contact Partmaster (UK only).
Tel: 0344 800 3456 for assistance.

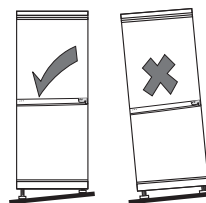
INSTALLATION

Location

When selecting a position for your unit you should make sure the floor is flat and firm, and the room is well ventilated with an average room temperature of between 16°C and 32°C. Avoid locating your unit near a heat source, e.g. cooker, boiler or radiator. Also avoid direct sunlight as it may increase the electrical consumption. Extreme cold ambient temperatures may also cause the unit not to perform properly. This unit is not designed for use in a garage or outdoor installation. Do not drape the unit with any covering. This refrigerating appliance is not intended to be used as a built-in appliance.

Levelling the Unit

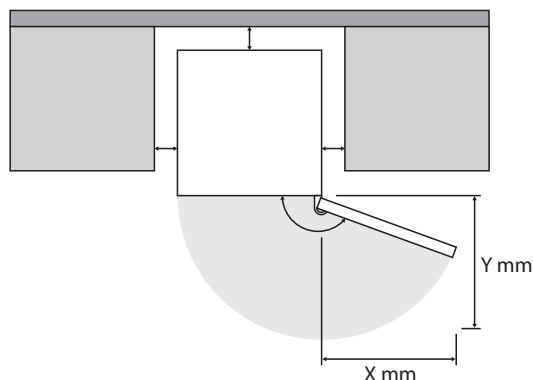
To do this adjust the two levelling feet at the front of the unit. If the unit is not level, the doors and magnetic seal alignments will not be covered properly.



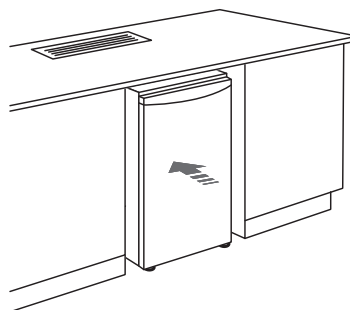
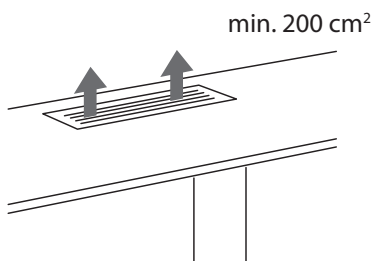
Free Space Requirements

When installing the unit, ensure that 25 mm of free space is left at both sides, 50 mm at the rear of the unit and 25 mm at the top of the unit. The door can be opened to the right or the left, depending on which best suits the location.

Please ensure there is more than twice the width and depth distance space of the unit to fully open the door to a maximum angle.



If the appliance is placed under a continuous worktop, a ventilation grille of at least 200 cm² (available from DIY shops or specialist retailers) should be installed (if applicable) to the worktop above the rear of the appliance to increase ventilation.



Benefits of increased ventilation:

- Lowered power consumption
- Improved cooling performance
- Reduce running costs
- Prolong product life span

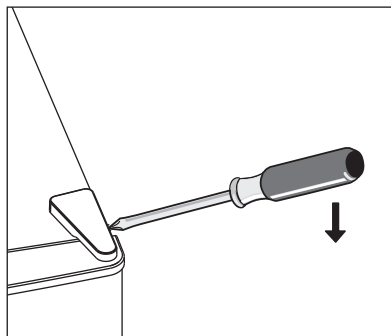
Reversing the Door Swing

Tools required: Philips style screwdriver / Flat bladed screwdriver / Hexagonal spanner

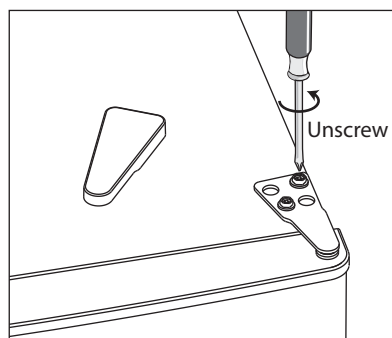


- Ensure the unit is unplugged and empty.
- To take the door off it is necessary to tilt the unit backwards. You should rest the unit on something solid, e.g. a chair just below the top panel.
- All parts removed must be saved to do the reinstallation of the door.
- Do not lay the unit flat as this may damage the coolant system.
- We recommend that 2 people handle the unit during assembly.
- If you want to have the door swing reversed, we recommend that you contact a qualified technician. You should only try to reverse the door yourself if you believe that you are qualified to do so.

1. Remove the top right hinge cover.

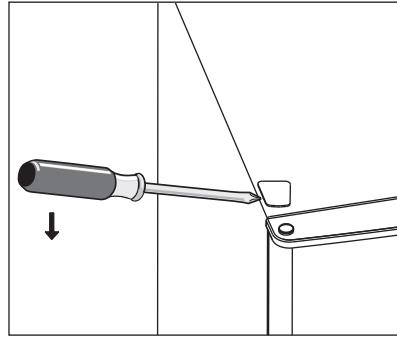


2. Undo the screws. Then remove the hinge bracket.

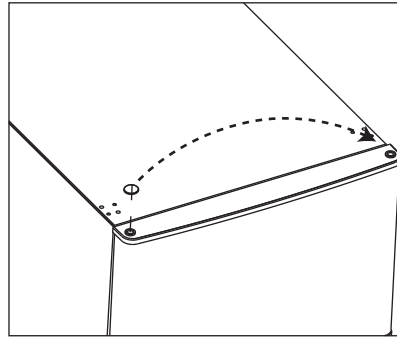


INSTALLATION

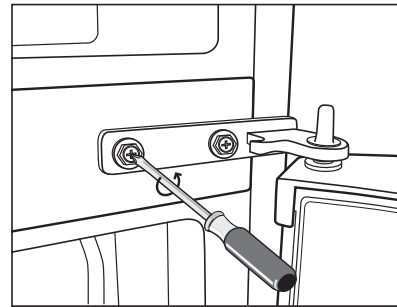
3. Remove the top left screw cover.



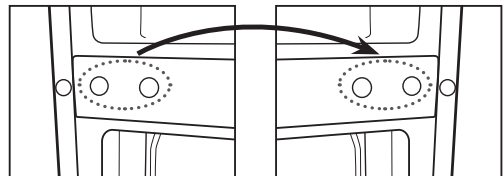
4. Move the core cover from left side to right side. And then lift the upper door and place it on a padded surface to prevent it from scratching.



5. Take off the middle hinge by removing the screws. Lift the lower door and place it on a padded surface to prevent it from scratching.

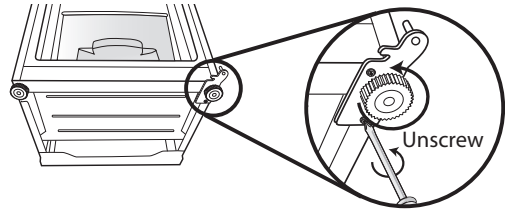


6. Remove the screws' covers and place them on the opposite side.

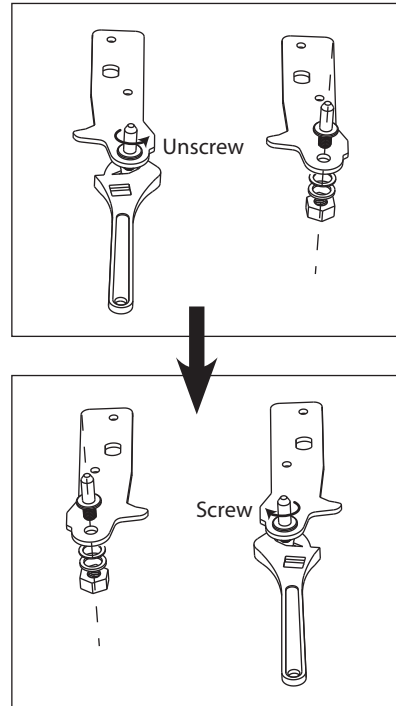


INSTALLATION

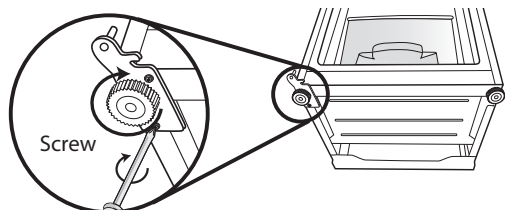
7. Remove the screws and bottom hinge. Then remove the levelling feet from both side.



8. Unscrew and remove the bottom hinge pin, turn the bracket over and replace it.



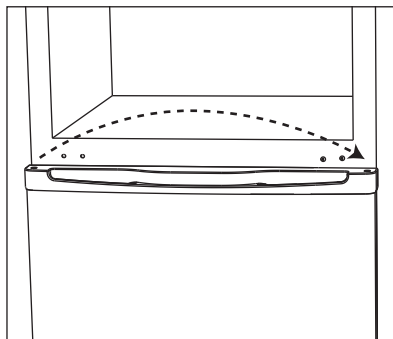
9. Re-fit the bottom hinge. Replace both levelling feet. Transfer the door to the proper position.



- Do not lay the unit flat as this may damage the coolant system.
- During door reversal, when swapping the position of the bottom hinge or adjusting the levelling feet, tilt the unit. Do not lay the unit flat.

INSTALLATION

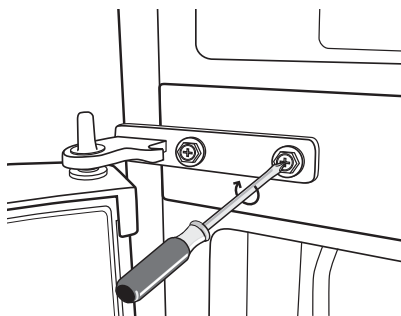
10. Move the hinge hole cover of lower door from left side to right side.



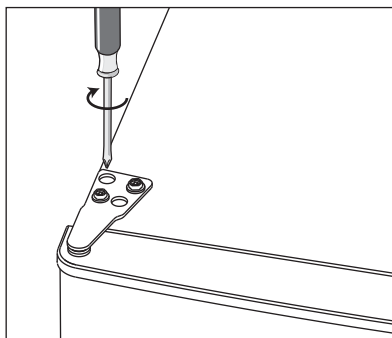
11. Reverse the middle hinge 180°, then transfer it to the left position. Insert the middle hinge pin in the upper hole of the lower door, then tighten the bolts.



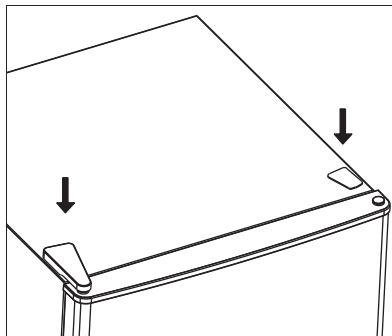
Ensure the lower door is aligned horizontally and vertically, so that the seals are closed on all sides before finally tightening the pin.



12. Place the upper door back on. Ensure the door is aligned horizontally and vertically so that the seals are closed on all sides before finally tightening the top hinge.
13. Insert the hinge bracket and screw it to the top of the unit.
14. Use a spanner to tighten it if necessary.



15. Put the hinge cover and the screw cover back.
16. With the doors closed, check that the doors are aligned horizontally and vertically and that the seal is closed on all sides before finally tightening the bottom hinge. Re-adjust the levelling feet as needed.

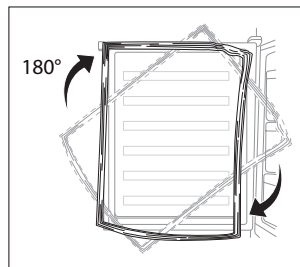




In some cases, the door seal may be crushed after prolonged storing pressure, resulting to the door seal not able to close properly when reversed.

Follow the steps below to solve the issue:

1. Peel off the door seal from the upper or lower corner and warm it with a hairdryer; the warmth can allow the door seal to return to its original form. Do not blow directly on the unit as the warmth may damage other parts of the unit.
2. Rotate the door seal upside down so that the side originally with the hinge stay with the hinge.
3. Insert the door seal back into the door from the upper or lower corner.
4. If the issue still occurs, contact your local service centre for assistance.



Cleaning Before Use

Wipe the inside of the unit with a weak solution of bicarbonate soda. Then rinse with warm water using a sponge or cloth. Wipe completely dry before replacing the shelves, drawers and salad bin. Clean the exterior of the unit with a damp cloth.

If you require more information refer to the **Cleaning** section.



- **Before Plugging in YOU MUST**

Check that you have a socket which is compatible with the plug supplied with the unit.

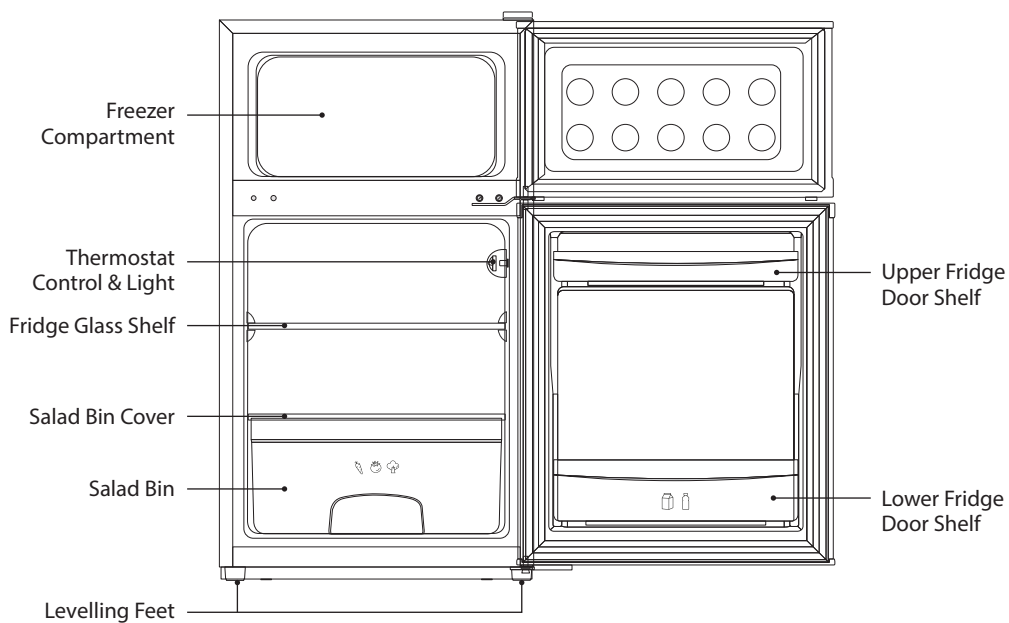
- **Before Turning On!**

Do not turn on until two hours after moving the unit. The coolant fluid needs time to settle.

Before Using Your Unit

Before placing any food in your unit, turn it on and wait for 24 hours, to make sure it is working properly and to allow it time to fall to the correct temperature. Your unit should not be overfilled.

Product Overview

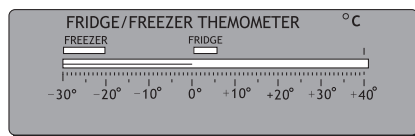
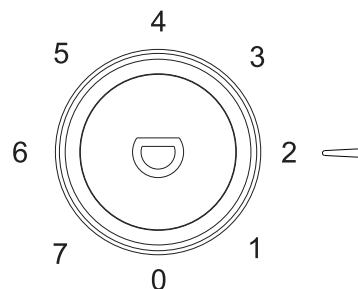


All accessories such as drawers, shelves and balconies should be kept like the diagram here for the most efficient use of energy.

Operation

Switching On Your Unit

1. Connect the mains cable to the mains socket. The internal temperature of your unit is controlled by a thermostat. There are eight settings, of which position **7** is the coldest and position **0** turns the unit off.
2. Adjust the thermostat control dial to the desired position, bear in mind that the higher the number, the lower the temperature. Position **3** or **4** is the recommended setting when operating at normal room temperature (between 16°C and 32°C).
3. The unit may not operate at the correct temperature if it is in a particularly hot or a particularly cold room, or if you open the doors often.
4. To ensure that the unit is cool enough to sufficiently chill and freeze your food, wait 24 hours before filling it with food.
5. If you are concerned that your unit is not being kept cold enough and wish to check the temperature, you will need a special fridge/freezer thermometer. These are available from most supermarkets and hardware shops. Place the thermometer in either the fridge or freezer compartment and leave overnight. The correct temperature for the fridge compartment should be an average of 5°C. The correct temperature for the freezer compartment should be -18°C or lower.



Adjusting the Temperature

The internal temperature of the unit is controlled by a thermostat. The recommended position is between **1** to **4** for colder working environments (i.e. during winter) and between **5** to **7** for hotter environments. Please adjust according to the environment.



Impact on food storage

- A high temperature setting may accelerate food to turn bad, hence increase food waste. Therefore for optimum food preservation, a middle temperature setting is generally the most safe and suitable.
- Under recommended setting, the best storage time in the fridge is no more than 3 days.
- Under recommended setting, the best storage time in the freezer is no more than 1 month.
- The best storage time may reduce under other settings.

Noises Inside the Unit!

You may notice that your unit makes some unusual noises. Most of these are perfectly normal, but you should be aware of them!

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your unit. This is the compressor motor working, as it pumps the refrigerant around the system.

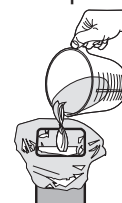
Tips for Keeping Food in the Unit

- Cooked meats/fishes should always be stored on a shelf above raw meats/fishes to avoid bacterial transfer. Keep raw meats/fishes in a container which is large enough to collect juices and cover it properly. Place the container on the lowest shelf at the bottom of the fridge compartment.
- Leave space around your food, to allow air to circulate inside the compartments. Ensure all parts of the unit are kept cool.
- To prevent transfer of flavours and drying out, pack or cover the food separately. Fruit and vegetables do not need to be wrapped.
- Always let pre-cooked food cool down before you put in the unit. This will help to maintain the internal temperature of the unit.
- To prevent cold air escaping from the unit, try to limit the number of times you open the doors. We recommend that you only open the doors when you need to put food in or take food out.

Compartment (if applicable)	Type of food
Fridge door shelf	• Foods with natural preservatives, such as jams, juice, drinks, condiments • Do not store perishable foods
Salad bin	• Fruits, herbs and vegetables should be placed separately in the salad bin • Do not store bananas, onions, potatoes, garlic in the refrigerator
Fridge glass shelf - middle	Dairy products, eggs
Fridge glass shelf - top	Foods that do not need cooking, such as ready-to-eat foods, deli meats, leftovers
Freezer drawer / shelf	• Foods for long-term storage • Bottom drawer/shelf for raw meat, poultry, fish • Middle drawer/shelf for frozen vegetables, chips • Top drawer/shelf for ice cream, frozen fruit, frozen baked goods

Preparations for Freezing

- Use quality food and handle it as little as possible. Freeze food in small quantities as it freezes faster, takes less time to defrost and enables you to control the quantity you need better.
- Leave cooked food to cool completely. Chill food before freezing if possible.
- Consider how you will want to cook the food before freezing it.
- Don't freeze food in metal containers if you may want to microwave it straight from the freezer.
- Use special freezer bags, freezer film, polythene bags, plastic containers, and aluminium foil (heavy duty grade only). If in doubt, double wrap your food. Don't use aluminium foil for acidic foods, e.g. citrus fruits. Don't use thin cling film, glass, or used food containers without cleaning.
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of air space when freezing liquids to allow expansion.
- You can use the space in the freezer most efficiently if you freeze liquids (or solids with liquids, e.g. stew) in square blocks. This is known as "Preforming". Pour the liquid into a polythene bag which is inside a square sided



container. Freeze it, and then remove it from the container and seal the bag.

- Label your frozen foods as they will look the same when in frozen state. Use special freezer tapes, labels and pens with different colours. This allows you to easily organise and to effectively use the freezer. Write the contents and date; otherwise the frozen food might exceed the storage time and this could cause food poisoning. Please refer to your food packaging for the recommended storage time.
- You may also add the weight and cooking notes, e.g. “defrost first”, “cook from frozen” and keep a separate log of what is in each drawer. This will save opening the door and searching around unnecessarily.

Defrosting Frozen Food

- Take the frozen food out from the unit and uncover the frozen food. Let it defrost at room temperature. Don't forget that defrosting in a warm area encourages the growth of bacteria and low temperature cooking may not destroy dangerous bacteria.
- Drain off and throw away any liquid lost during defrosting.
- Always make sure there are no ice crystals in the food before cooking, particularly with meat. These crystals indicate that the food has not fully defrosted.
- Cook food as soon as possible after defrosting.
- Many microwaves and ovens have a defrost setting. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.



Never re-freeze anything that has been defrosted out unless you cook it again, to kill off harmful bacteria. Never re-freeze defrosted shellfish. Re-seal packs properly after removing items. This prevents drying or freezer-burn and a build up of frost on any remaining food.

Cleaning

Defrosting

Frost might build up in the unit after it has been used for a period of time. Scrape away the frost using a plastic scraper (not included).



Do not use a metal or sharp instrument to scrape away the frost, nor should you use any electrical appliances to aid defrosting.

We recommend that defrosting should be carried out when the frost layer builds up to 10mm. Choose a time when the stock of frozen food is low, follow these procedures:

1. Take out the food, turn the unit off at the mains supply and leave the door open. Ideally, the frozen food should be put into another freezer. If this is not possible, wrap the food in several sheets of newspaper or large towels and then a thick blanket to keep it cool.
2. Place a dry towel on the edge of the compartment shelf. Scrape away the frost using a plastic scraper. Defrosting the remaining frost can be speeded up by placing a bowl of hot water inside the freezer compartment and closing the door. As the solid frost loosens, scrape it away with the plastic scraper.
3. When defrosting is complete, clean your unit's interior and exterior.

Cleaning the Interior and the Exterior of the Unit

- Remove all foods from the unit. For foods from the freezer, place them well-covered in other cool storage containers.
- Switch off and unplug the unit.
- Remove all the shelves, drawers and other accessories. Wash them then wipe dry.
- Wipe the inside of the unit with a weak solution of bicarbonate soda and then rinse with warm water using a sponge or cloth. Wipe completely dry before replacing the drawers.
- Use a damp cloth to clean the exterior, and then wipe with a standard furniture polish. Make sure that the door is closed to avoid the polish getting on the magnetic door seal or inside the unit.
- The grille of the condenser at the back of the unit and the adjacent components can be vacuumed using a soft brush attachment.
- Do not use any abrasive or acidic cleaners. Do not use steam cleaners.

Maintenance

Changing the Internal Light

The internal light is an LED light. It cannot be changed by the user; please contact your service agent. Light source in this product is replaceable only by qualified engineers.

Care When Handling / Moving the Unit

Hold the unit around its sides or base when moving it. Under no circumstances should it be lifted by holding the edges of the top surface.

Servicing

The unit should be serviced by an authorised engineer and only genuine spare parts should be used. Under no circumstances should you attempt to repair the unit yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. Contact a qualified technician.

Minimum duration of the guarantee offered by the manufacturer, importer or authorised representative is 1 year.

Switching Off for Long Periods of Time

When the unit is not in use for a long period of time, disconnect it from the mains supply, empty all food and clean the unit, leaving the doors ajar to prevent unpleasant smells.

Condensation

Condensation may appear on the outside of the unit. This may be due to a change in room temperature. Wipe off any moisture residue. If the problem continues, please contact a qualified technician for assistance.

Disposal

Old units still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in the unit and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the unit are damaged prior to disposal.

Up to date information concerning options of disposing of your old unit and packaging from the new one can be obtained from your local council office.

When disposing of an old unit break off any old locks or latches and remove the doors as a safeguard.

Specifications

Rated Voltage	220-240V~, 50 Hz
Rated Current	0.6 A
Rated Power	100 W
Climate Class	N This appliance is intended to be used at an ambient temperature between 16°C and 32°C to achieve the claimed Energy Consumption and Grading.
Overall Dimension (H x W x D)	850 x 480 x 505 mm

Features and specifications are subject to change without prior notice.

This product contains a light source of energy efficiency class 'G'.

Model information in the product database:

<https://eprel.ec.europa.eu/qr/1544007>

