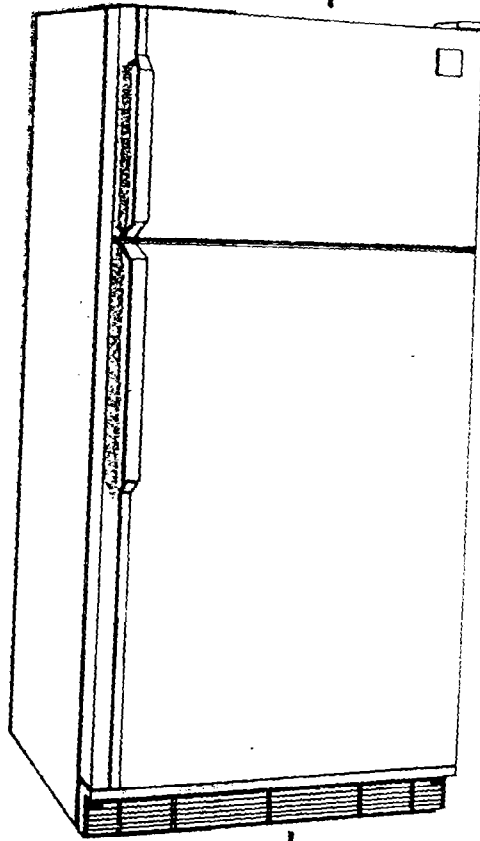


Use and Care Guide



3XARG475WP01
3XARG475WP02

8/94

KNOW YOUR FROST FREE APPLIANCE

The main advantage of your refrigerator/freezer with fan circulation is the total absence of frost and ice forming on the compartments walls, thanks to the process described below. The cold air is produced by an evaporator and is circulated by means of a fan into the two compartments.

The air, having been circulated, is again passed to the evaporator. This keeps the humidity low. In this way, there will be no frost formation on the compartment walls, as in a traditional appliance.

The "ventilated cold" system ensures a better storage of foods maintaining their original condition for a longer period of time.

DESCRIPTION OF THE APPLIANCE

(Fig. 1)

- A - Ice cube trays (not shown)
- B - Ice bin
- C - Freezer shelf
- D - Refrigerator control
- E - Model and serial number plate (on side wall)
- F - Exterior moisture control
- G - Light
- H - Freezer control
- I - Meat drawer
- L - Crisper cover
- M - Crisper humidity control
- N - Crispers
- O - Levelling rollers (not shown)
- P - Base grille
- Q - Shelf guides
- R - Utility compartment
- S - Butter compartment
- T - Utility bin
- U - Adjustable door bins
- V - Adjustable glass shelves

INSTALLATION (Fig. 2)

Please check your appliance and ensure that it is undamaged; any transport damage must be reported to your dealer within 24 hours of receipt.

The appliance should not be installed close to heat sources such as cookers, central heating boilers, direct sunlight, etc. It must however be located in a well ventilated dry space.

Allow 1 cm space on each side and at the top of the refrigerator for ease of installation.

If the refrigerator is to be against a wall, you might want to leave extra space on the hinge side so the door can be opened wider.

Level the appliance proceeding as follows (Fig. 3-4):

- Remove the base grille by pulling it outwards.
- Level the appliance by means of screw A. To raise turn screw clockwise.

Remount the grille as follows:

1. Line up the grille support tabs C with the metal clips D.
2. Push firmly to snap into place.

Clean the interior with a sponge dampened in a solution of lukewarm water and bicarbonate of soda or vinegar.

Clean the exterior with a sponge dampened in a solution of lukewarm water and dry with a soft cloth.

Do not use abrasives, detergents or harsh cleansers.

Mount the internal accessories (Fig. 1).

ELECTRICAL CONNECTION AND OPERATION

This appliance conforms to EEC directive 87/308 on radio-interference.

Leave the appliance to stand for one hour before connecting it to the electricity supply. Please check that the voltage on the

rating plate (Fig. 5) corresponds to the voltage in your home (220/240 V).

The earthing of this appliance is compulsory by law.

The Manufacturer will accept no liability for damage to persons or objects arising from the non-observance of this requirement. If the plug and the wall socket do not comply, have the socket replaced by a qualified electrician.

He should also check that the section of the socket wires can withstand the power absorbed by the appliance.

The use of the adapters, multiple sockets and extension cords is not advisable.

If absolutely necessary, use simple or multiple adapters and extension cords in compliance with local safety regulations, paying attention not to exceed the maximum amperage, which is marked on the simple adapters and on extension cords and that of the total power marked on the multiple adapters.

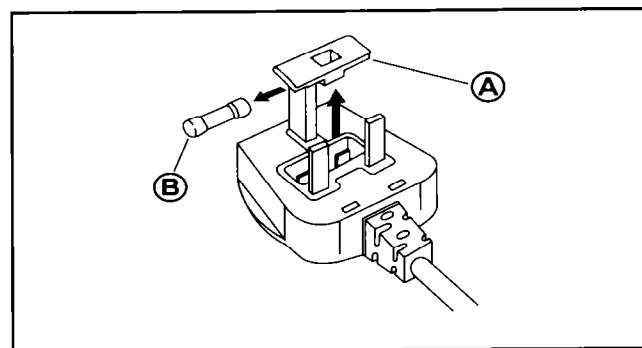
For UK only

Electrical information

WARNING - THIS APPLIANCE MUST BE EARTHED

FUSE REPLACEMENT

If the mains lead of this appliance is fitted with a BS 1363A 13 amp fused plug, to change a fuse in this type of plug use an A.S.T.A. approved fuse to BS 1362 type and proceed as follows:



1. Remove the fuse cover (A) and fuse (B)
2. Fit replacement 13A fuse into fuse cover
3. Refit both into plug.

IMPORTANT: The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct replacement is fitted. Correct replacements are identified by the colour insert or the colour embossed in words on the base of the plug.

Replacement fuse covers are available from your local electrical store.

Connection to a rewirable plug

If the fitted plug is not suitable for your socket outlet, then it should be cut off and disposed of in order to avoid a possible shock hazard should it be inserted into a 13A socket elsewhere. A suitable alternative plug should then be fitted to the cable.

The wires in this mains lead are coloured in accordance with the following code:

BLUE "NEUTRAL" ("N")

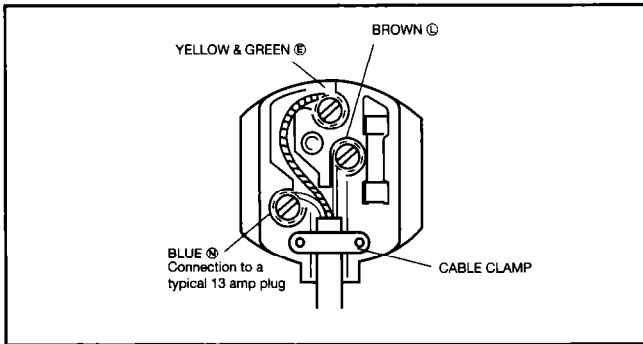
BROWN "LIVE" ("L")

GREEN AND YELLOW "EARTH" ("E")

1. The GREEN AND YELLOW wire must be connected to the terminal in the plug which is marked with the letter "E" or by the Earth symbol \perp or coloured green or green and yellow.

2. The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured black.

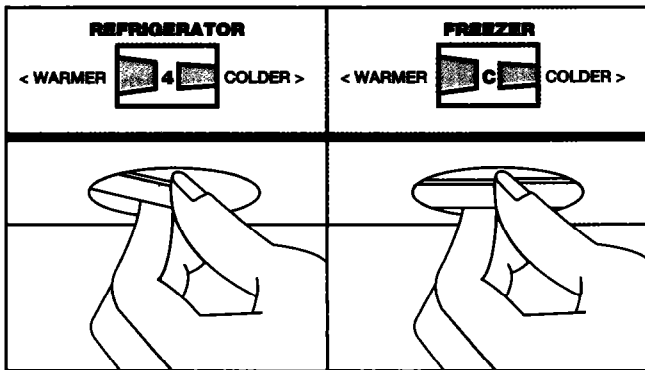
3. The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured red.



For the Republic of Ireland only

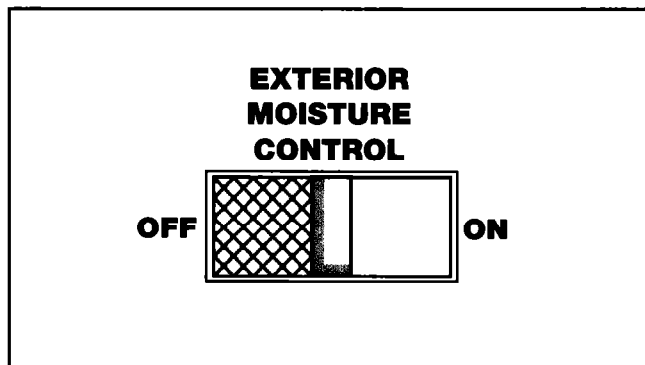
The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type. In this case, the wire which is coloured GREEN AND YELLOW must be connected to the EARTH contact, and the other two wires to the pins, irrespective of colour. The supply to the socket must be fitted with a 16 Amp fuse.

ADJUSTING THE TEMPERATURES (Fig. A)



For the correct operation we suggest you adjust the temperature control knobs as indicated in figure. The left control knob adjusts the temperature in the refrigerator compartment; the right control knob adjusts the temperature in the freezer compartment. To obtain colder temperatures in the refrigerator compartment, turn the relevant control knob to the higher numbers and the freezer control knob to position D; to obtain warmer temperatures turn the refrigerator control knob to the lower numbers and the freezer control knob to position A. To obtain colder temperatures in the freezer compartment, turn the freezer control knob to position A and the refrigerator control knob to position 4. Wait at least 24 hours between adjustments.

ANTI-CONDENSATION DEVICE (Fig. B)



In normal ambient conditions, set the switch to position OFF. In particularly high humidity ambient conditions, we suggest you set the switch to the ON position. In this condition, the energy consumption is slightly higher.

USE OF THE REFRIGERATOR COMPARTMENT (Fig. 6)

We recommend that you wrap all items stored in the refrigerator compartment in cling films, aluminium foil or keep them in a covered container. This prevents foods from losing their freshness and stop strong smells and flavours being transferred from one food to another. Some fruits with particularly thick rind or skin, can be stored without wrapping. Different foods are best stored in the positions indicated hereafter:
Meat, fish: store in the appropriate drawer.
Eggs, cheese, dairy produces: use the appropriate compartments in the inner door liner.
Butter: store in the compartment in the inner door liner.
Fruits and vegetables: store in the crisper drawers.
Beverages: store on the inner door liner racks.
Canned foods: once the can has been opened, transfer unused food into a non-metallic container.
Important: Store all foods so as to permit free circulation of air.
 Allow cooked food to cool before storing in the refrigerator compartment. Store liquids in covered containers.

ADJUSTING THE REFRIGERATOR SHELVES

Shelves can be adjusted to match the way you use your refrigerator. Glass shelves are strong enough to hold bottles, milk and other heavy food items. However we suggest you remove them carefully.

To remove the shelves (Fig. 7)

1. Lift up at front.
2. Lift up at back.
3. Pull shelf straight out.

To replace the glass shelves

1. Guide the rear hooks into the slots in the shelf supports.
2. Tilt up front of shelf until hooks drop into slot. Lower front of shelf to level position.

Removing the crispers and crisper cover (Fig. 8)

To remove the crispers:

1. Slide crisper straight out to the stop, lift front, then slide the rest of the way out.
2. Replace in reverse order.

To remove the cover (Fig. 9):

1. Push up glass insert from bottom, then slide out with both hands.
2. Lift front of cover frame and pull it up and out.
3. Remove metal cover support.
4. Replace in reverse order.

Adjusting the crisper humidity control (Fig. 10)

You can control the amount of humidity in the moisture-sealed crisper.
 1. The control can be adjusted to any setting between LOW and HIGH.
 2. LOW (open) lets moist air out of crisper for best storage of fruits and vegetables with skins.
 3. HIGH (closed) keeps moist air in the crisper for best storage of fresh leafy vegetables.

Moving the meat drawer and cover


To remove the meat drawer (Fig. 11):

1. Slide the meat drawer out to the stop.
2. Lift the front.
3. Slide the drawer the rest of the way out.
4. Replace in reverse order.

To remove the cover:

1. Tilt front of cover up, lift at back, and pull straight out.
2. Replace in reverse order.

USE OF THE FREEZER COMPARTMENT (Fig. 6)

The freezer compartment marked , allow the storage of frozen foods, as well as the freezing of fresh or cooked foods. It also allows the production of ice cubes.

Freezing

The maximum quantity of foods which can be frozen in a 24 h period, at an ambient temperature of 25°C, is 6 kg.

Adjust the "FREEZER" control knob of the freezer compartment on "A".

Freezing is carried out in the seat of the ice cube bin (Fig. 1 B). The position is the same with the automatic ice cube maker as an option. In this case, do not forget to stop the automatic ice cube maker positioning the lever on OFF. See the operating instructions on chapter "Automatic ice cube maker (option)". Do not store warm foods in the freezer: do not re-freeze already thawed foods, but it is possible to re-freeze them after cooking.

Wrap foods in aluminium or plastic sheetings or place them into appropriate containers. Label the packs and mark on them the freezing date and the contents.

The freezing compartment maintains the adequate storage temperature even during a power failure, for a max. period of 11 hours approx. However, during this time, we suggest you leave the freezer door closed.

Storing fresh food

For a successful freezing use a wrapping that is air, moisture and water proof; this to avoid transfer of odour and taste throughout the refrigerator and a better storage of frozen food. We recommend the use of plastic containers with tight fitting lids, aluminium trays, aluminium foils, non permeable plastic wraps and plastic-coated paper.

Sealing

When sealing the food in bags, squeeze out the air (liquids need a headspace to allow for expansion). Twist the top and fasten the tie securely.

Put the label inside transparent bags; use self-adhesive label on outside of opaque ones.

Freezing fruits

Select ripe, blemish-free fruits. Wash, peel, trim, pit and slice as needed. Pack in rigid containers or other recommended material. Leave a head space to allow liquids to expand during freezing.

Freezing vegetables

For best results freeze no more than 2 to 3 hours after picking. Wash in cold water, sort and cut into appropriate sizes. Blanch and pack in recommended container and freeze. Do not freeze lettuce, celery, carrot sticks, potatoes or fresh tomatoes. All will become limp or mushy. Tomatoes will collapse when thawed.

Freezing meats

The meat you thaw can only be as good as the meat you freeze.

Flat cuts or patties should be wrapped individually or in layers separated by a double thickness of freezer wrap.

Freezing cooked food

Prepare cooked food as you would for the table: shorten the cooking time 10 to 15 minutes to allow for additional cooking during reheating. Omit seasonings and part of the liquid. Plan to add them at reheating time.

Cool as rapidly as possible and freeze at once. Liquid or semi-liquid dishes may be frozen in recommended containers with a head-space. Casseroles and other more solid foods may be frozen in the baking container.

Freezing baked good (pastry and bread)

Wrap baked breads in recommended material.

Thaw in wrapping. Unbaked yeast breads can be frozen after

the first rising. Punch down, wrap and freeze.

Bake cookies as usual. Cool and freeze on trays, then pack in recommended freezer bags or cartons. Unbaked cookies may be dropped, molded or rolled and frozen on cookie trays. Store in bag or carton: bake without thawing.

Fruit pies are best frozen unbaked. Bake without thawing.

FOOD STORAGE CHART

Storage times will vary according to the quality of the food, the type of packaging or wrap used (moisture and vapour proof), and the storage temperature (which should be -18°C).

FOOD	STORAGE TIME
FRUITS	
Fruit juice concentrate	12 months
Fruits (general)	8 to 12 months
Citrus fruit and juices	4 to 6 months
VEGETABLES	
Commercially frozen	8 months
Home frozen	8 to 12 months
MEAT	
Sausages	4 weeks or less
Hamburgers	1 month
Beef, veal, lamb	2 to 3 months
Roasts	
Beef	6 to 12 months
Veal and lamb	6 to 12 months
Pork	4 to 8 months
Fresh sausages	1 to 2 months
FISH	
Cod, flounder, sole	6 months
Blue fish, salmon	2 to 3 months
Mackerel, perch	2 to 3 months
Breaded fish (purchased)	3 months
Clams, oysters, cooked fish, crab	3 to 4 months
Alaskan crab	10 months
Shrimp, uncooked	12 months
POULTRY	
Chicken or turkey (whole or parts)	12 months
Duck	6 months
Giblets	2 to 3 months
Cooked poultry with gravy	6 months
Slices (no gravy)	1 month
STEWES	
Meat, poultry and fish	2 to 3 months
DAIRY PRODUCTS	
Butter	6 to 9 months
Margarine	12 months
Cheese	
Camembert, mozzarella, farmers	3 months
Creamed cottage (do not freeze)	
Brié, emmenthal, suisse, etc.	6 to 8 weeks
(Freezing can change texture of cheese)	
Ice cream, fruit juices, milk	2 months
EGGS	
Whole (mixed), white, yolks	12 months
(Add sugar or salt to yolks or whole mixed eggs)	
BAKED GOODS	
Yeast breads and rolls	3 months
Unbaked breads	1 month
Croissants	3 months
Cakes, unfrosted	2 to 4 months
Cakes, frosted	8 to 12 months
Fruit cakes	12 months

Cookie dough 3 months
Pie dough only 4 to 6 months

The freezer compartment maintains the storage temperature for 12 hours even in case of power failure: during this time we suggest to leave the door of the compartment closed.

- Do not refreeze partially thawed foods.

THAWING

Here are some basic suggestions:

Raw vegetables: do not thaw, put straight into boiling water and cook as usual.

Meat (large cuts): thaw in the refrigerator compartment without unwrapping them. Before cooking leave at room temperature for some hours, or defrost in a microwave oven following the manufacturer's recommendations.

(small cuts): thaw at room temperature or cook directly.

Fish: thaw in the refrigerator compartment without unwrapping or cook directly before being completely thawed.

Previously cooked foods: re-heat in the oven without removing from its aluminium container.

Fruit: thaw in the refrigerator compartment.

NOTE: Do not store liquids in glass containers in the freezer.

PRODUCTION OF ICE CUBES

Fill the trays 3/4 of their depth and place them in the ice compartment, whose door can be opened lifting and sliding it towards the inside of the appliance (Fig. 12).

Attention: Do not eat ice cubes or ice lollies immediately after their removal from the freezer as they may give rise to "cold" burns.

AUTOMATIC ICE MAKER (OPTIONAL)

The automatic ice maker (Fig. 13) can be obtained by our Service Centres.

Here are some suggestions to operate it:

- The ON/OFF lever is a wire signal arm.

Down... for making ice automatically.

Up... to shut off the ice maker.

NOTE: Do not turn ice maker on until it is connected to the water supply. Please refer to the separate instructions supplied.

- The lever on the side of the ice maker changes the size of the cubes.

- Shake the bin occasionally to keep cubes separated, and to obtain increased storage capacity.

- It is normal for ice crescents to be attached by a corner. They will break apart easily.

- You will hear water running when ice maker is working, You'll hear ice fall into the bin. Don't let these sounds bother you.

- The ice maker will not operate until the freezer is cold enough to make ice. This can take overnight.

- Because of new plumbing connections, the first ice may be discoloured or off-flavored. Discard the first few batches of ice.

- If ice is not being made fast enough and more ice is needed, turn the Refrigerator Control toward a higher number. Wait a day and, if necessary, turn the Freezer Control toward A.

- If you remove the ice bin, raise the signal arm to shut off the ice maker. When you return the bin, push it all the way in and lower the arm to the ON position.

- If cubes are stored too long, they may develop an off-flavor... like stale water. Throw them away. They will be replaced.

Cubes in the ice bin can also become smaller by evaporation.

- Good water quality is important for good ice quality. It is not recommended that the ice maker be connected to a softened water supply. Water softener chemicals such as salt from a malfunctioning softener can damage the ice maker mold and lead to poor quality ice. If a softened water supply cannot be avoided, then it is important that the water softener be well maintained and operating properly.

MAINTENANCE AND CLEANING

A periodic and proper maintenance will ensure a longer life to your appliance.

When carrying out cleaning operations, always disconnect the appliance from the mains supply.

Periodically clean the refrigerator and freezer compartments with a sponge dampened in a solution of lukewarm water and vinegar. Rinse and dry carefully. Never use detergents or abrasives.

Clean the outside with a sponge dampened in lukewarm water.

Dry with a soft cloth.

Periodically clean the defrost pan (Fig. 14), proceeding as follows:

- remove the base grille;

- to remove the defrost pan A, lift it;

- wash the defrost pan with warm water and mild detergent;

- rinse and dry;

- replace the defrost pan with the notched corner to the rear;

- make sure that the defrost drain tube is pointing into the pan;

- replace the base grille.

Attention: The refrigeration system tubes B are located near the defrost pan and can become hot.

Periodically clean the tubes with a vacuum cleaner.

VACATION

Short vacations

There is no need to disconnect the refrigerator from the mains supply if you will be away for less than four weeks.

Use up perishable food, freeze other items.

1. Turn off your ice maker.

2. Shut off the water supply to the ice maker.

3. Empty the ice bin.

Long vacations

Remove all the food if you are going away for more than a month. Turn off the water supply to the ice maker at least a day before. When the last load of ice drops, turn off the ice maker. Make sure all the ice cubes are dispensed out of the mechanism. Unplug the refrigerator and clean it... rinse well and dry. Leave the doors open far enough for the air to get in. This will keep odour and mold from building up.

ENERGY SAVING TIPS

You can help your refrigerator to use less electricity:

- Check the door gaskets. Level the appliance to be sure of a good seal.

- Clean the condenser regularly.

- Open the door as few times as possible. Close the door as soon as food is removed.

- Fill the refrigerator but do not overcrowd it, leave air circulate inside.

- It is waste of electricity to set the refrigerator and freezer to temperatures colder than they need to be.

- Keep the Exterior Moisture Control to position OFF unless moisture forms on refrigerator exterior.

- Make sure that your refrigerator is not near a heat source such as a range, water heater, furnace, radiator or in direct sunlight.

SERVICE (Fig. 16)

Before calling for Service...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

If your refrigerator will not operate:

- Is the electric cord plugged into a live circuit with proper voltage (see Fig. 5).

- Have you checked your home's main fuses?

If there are noises or vibrations:

Most of the sounds are normal. Hard surfaces like the floor, walls and cabinets can make the sounds seem louder.

The following describes the kinds of sounds that might be new to you, and what may be making them.

- Slight hum

You may hear the refrigerator's fan motor and moving air.

- Clicking sounds

The thermostat makes a definite click when the refrigerator stops running. It also makes a sound when the refrigerator starts. The defrost timer will click when the defrost cycle starts and stops.

- Water sounds

When the refrigerator stops running, you may hear gurgling in the tubing for a few minutes after it stops. You may also hear the defrost water running into the defrost water pan.

- Ice maker sounds (optional)

If your refrigerator has an ice maker, you may hear buzzing (from the water valve), trickling water and the clatter of the ice dumped into the bin.

If your ice maker will not operate:

- Has the freezer had enough time to get cold? With a new refrigerator, this might take overnight.

- Is the signal arm ON... in the down position?

- Is the water valve turned on? Is water getting to the ice maker?

If there is water in the defrost pan:

- This is normal in hot, muggy weather. The pan can even be half full. Make sure the refrigerator is level so that the pan does not overflow.

If the light does not work:

- Have you checked your home's main fuses?

- Is the power supply cord plugged into a live circuit with the proper voltage?

If a bulb is burned out:

1. Disconnect the refrigerator from the power supply.

2. Reach behind the control console to find the bulb.

3. Remove the bulb (Fig. 15).

4. Replace with a same type bulb (available by our Service Centres only).

If the motor seems to run too much:

- Is the condenser free of dust and lint?

- On hot days, or if the room is warm, the motor naturally runs longer.

- If the door has been opened a lot, or if a large amount of food has been put in, the motor will run longer to cool down the interior.

Remember:

Motor running time depends on different things: number of door openings, amount of food stored, temperature of the room, setting of the temperature controls.

If you have followed the above checks and your appliance still does not work properly, get in touch with the Service Division. State clearly what is wrong and the type and serial number of your appliance (these data are on the rating plate).

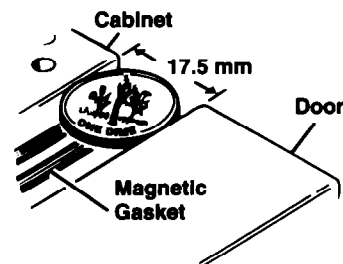
To replace the mains cable:

1. Ask our Service Centres for replacement mains cable.

TO REVERSE DOOR SWING

Please read these helpful hints before you start:

- Before you start, turn refrigerator off and remove any food from door shelves.
- When removing hinges, keep doors closed until ready to lift free from cabinet.
- To remove doors, start at the top hinge and work down.
- To install doors, start at the bottom hinge and work up.
- Line up doors so they are even with the sides of the cabinet and parallel with each other.
- Seal all unused holes with screws or plastic plugs. (Moisture will enter any openings.)
- If refrigerator light does not go out when the door is closed, the door may be too low. Use a thicker spacer if necessary.
- Door seal may be adjusted by moving the top hinge and by adding or removing shims to the center and bottom hinges.



- Set door gap at 17.5 mm. The diameter of a dime is about right. See figure.
- The refrigerator must be level and sitting on a solid floor.



Hex head hinge screw



Phillips handle screw

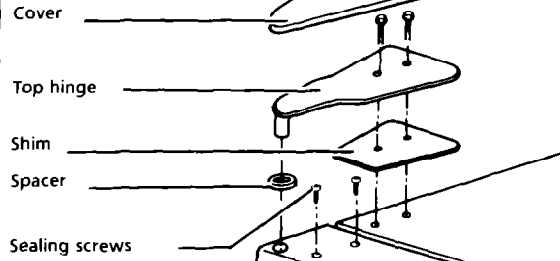


Bottom handle screw

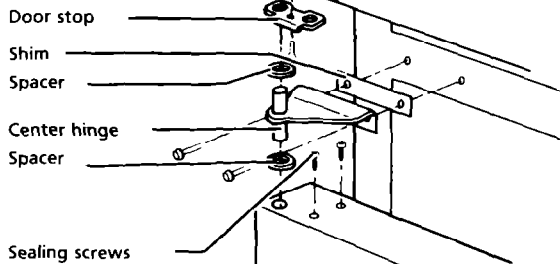


Oval top sealing screw (also used for door stops)

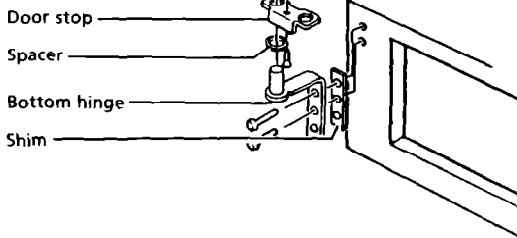
TOP HINGE



CENTER HINGE

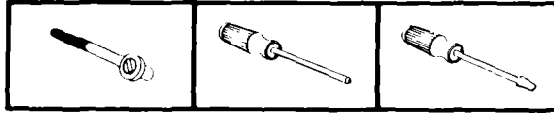


BOTTOM HINGE

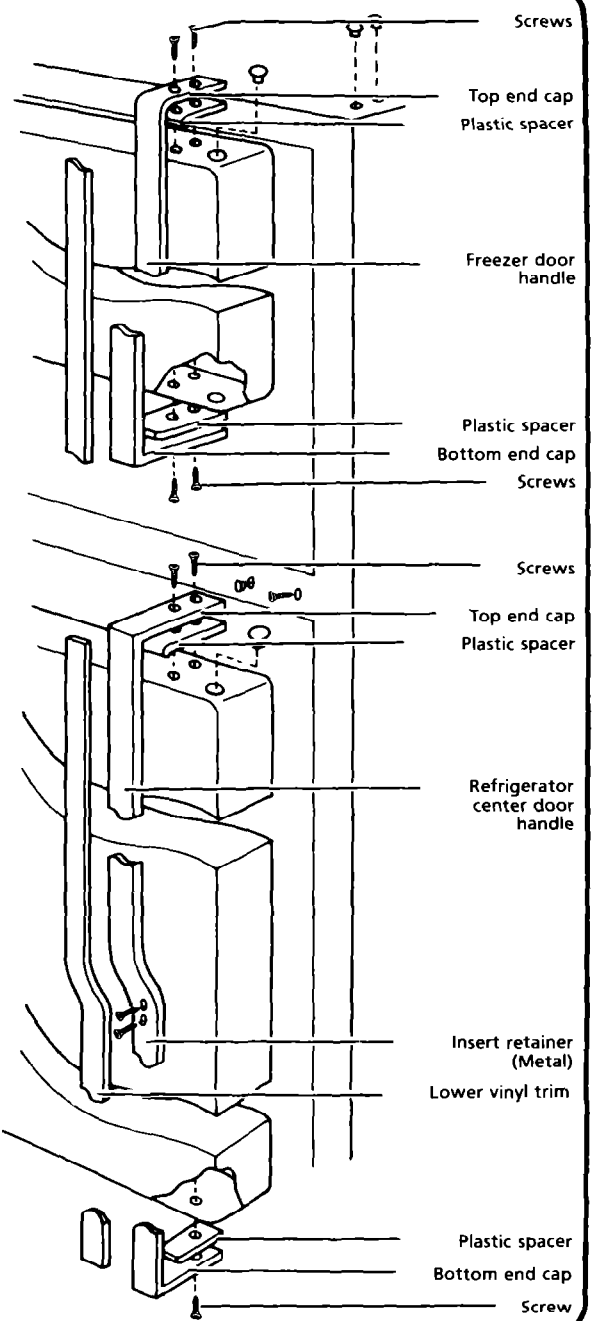
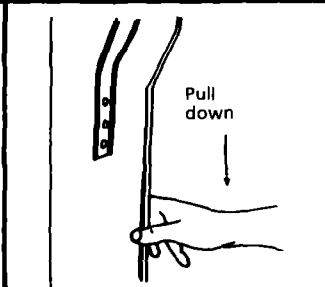
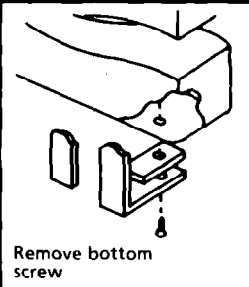
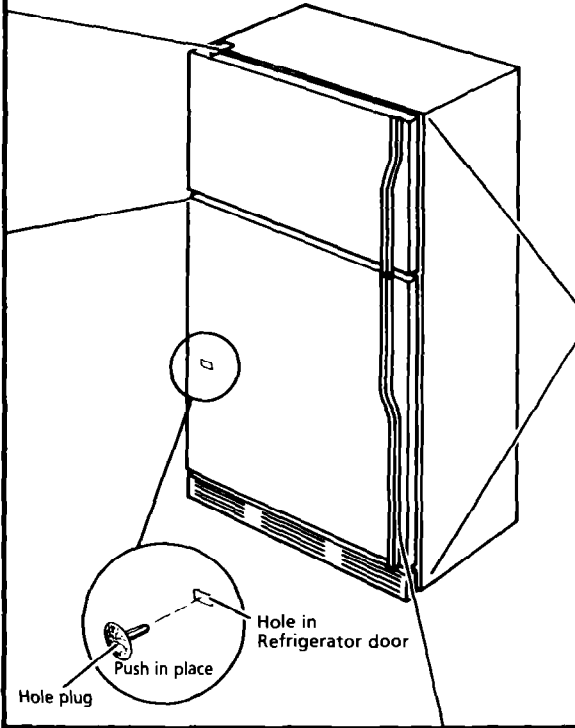


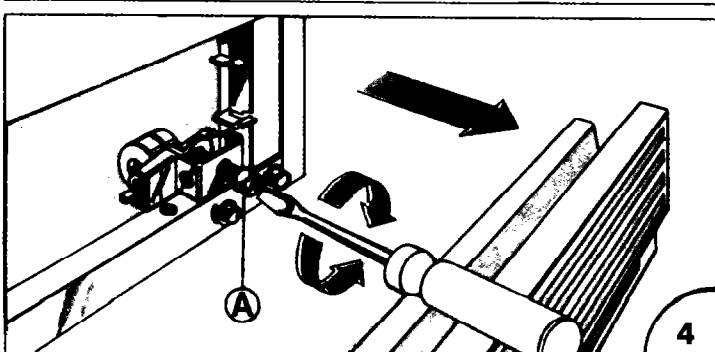
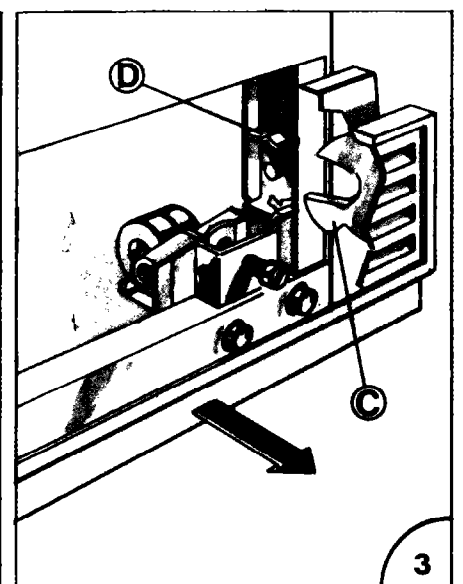
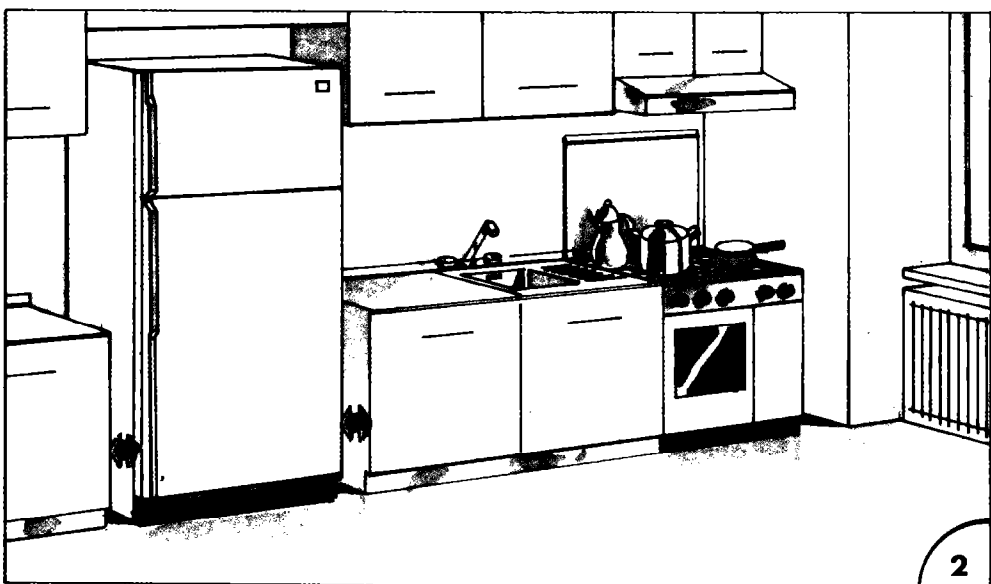
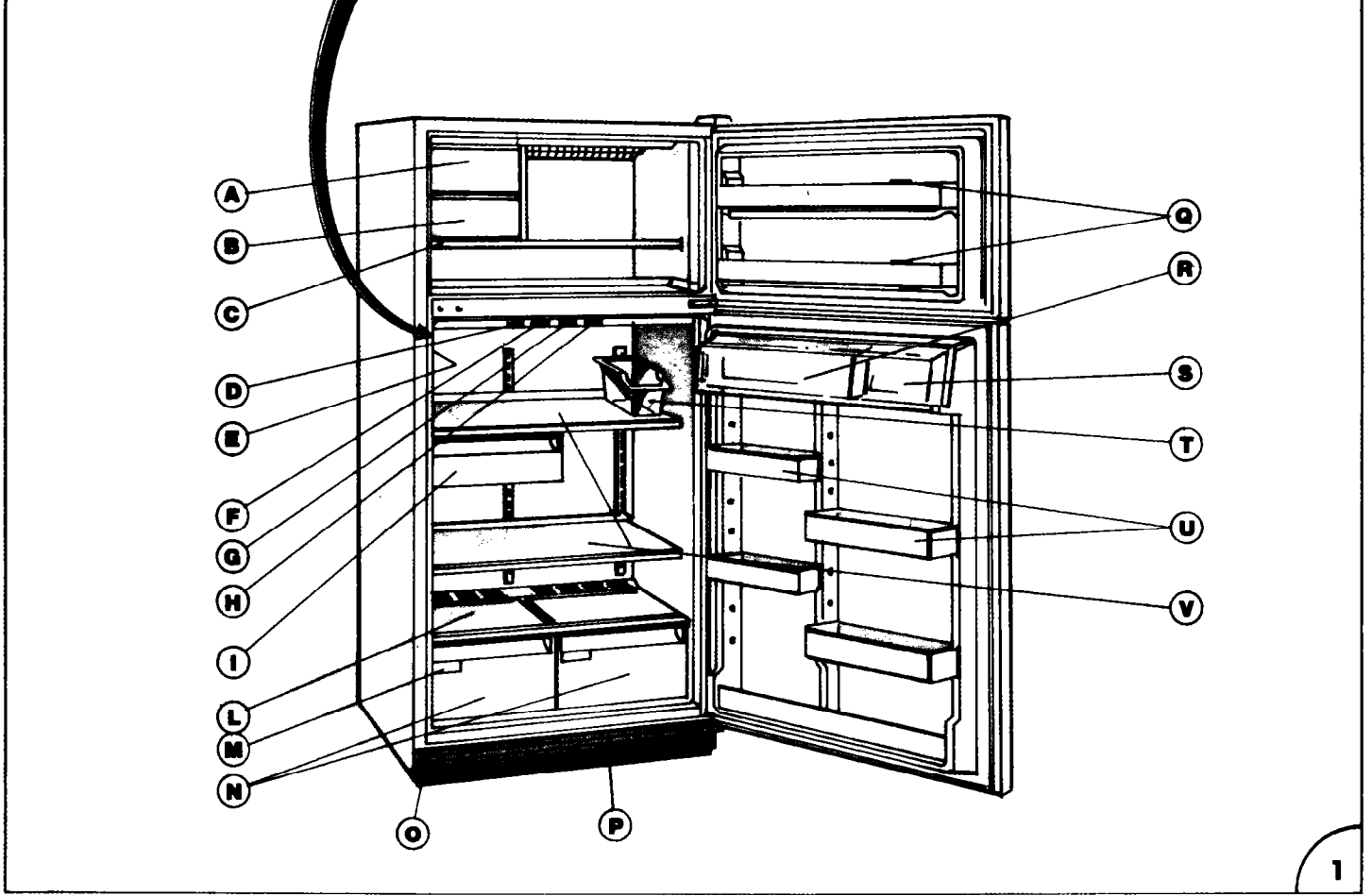
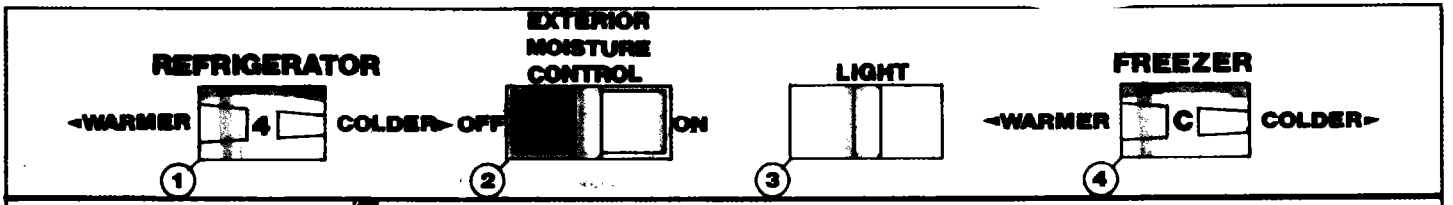
To Reverse Door Swing

(Pictured as doors will look when reversed.)



TOOLS NEEDED: 5/16" hex head socket wrench, No. 2 phillips screwdriver, flat-blade screwdriver.





220V
50HZ

240V
50HZ

5

