

6/94

ENVIRONMENTAL HINTS

Packing

Do not throw the packing into the garbage: first sort out the different materials (i.e.: steel, cardboard, polystyrene), following local regulations.

Conformity declarations

This appliance incorporates parts intended to come into contact with foodstuffs in compliance with EEC directive 89/109/CEE.

KNOW YOUR FROST FREE APPLIANCE

The main advantage of your refrigerator and low temperature compartment 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, and defrosting is no more needed.

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 tray
- B) Low temperature compartment grid
- C) Control panel
- D) Rating plate (on side wall)
- E) Interior light
- F) Rollers
- G) Plinth
- H) Crispers
- I) Crispers cover
- J) Removable shelves
- K) Meat drawer
- L) Refrigerator racks
- M) Butter compartment
- N) Low temperature compartment 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. If the appliance is to be installed under a kitchen furniture, allow an extra space of 5 cm approx. above the appliance, and 1 cm approx. at each side.

After installation of the appliance, level the screw (A) (Fig. 3) of the rollers.

Clean the interior with a sponge dampened in a solution of lukewarm water and 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 radiointerference.

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. 4) 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 adaptors and on extension cords and that of the total power marked on the multiple adapters. Connect the appliance to the supply by means of the plug; the interior light switches on when the refrigerator door is opened.

Some hours are necessary to attain the correct storage temperature in the appliance.

ADJUSTING THE TEMPERATURES

To modify the temperature of the refrigerator or of the low temperature compartment, use the adjustment listed in the table page 8.

- Adjust the refrigerator thermostat control.

- Wait 24 hours approx. prior to re-adjust it.

- If required, adjust the thermostat control of the low temperature compartment.

USE OF THE REFRIGERATOR COMPARTMENT (Fig. 5)

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 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. You may adjust the shelves in height dependent on your needs.

Adjusting the shelves

The shelves may be adjusted in height dependent on your needs.

To remove the shelves (Fig. 6)

1. Pull out to the stop.

2. Lift up at back.

3. Pull out completely.

To replace the shelves, proceed in the reverse sequence.

Removing the meat drawer (Fig. 7)

To remove the meat drawer:

1. Slide the meat drawer out to the stop.

2. Lift up at front.

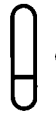
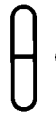

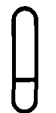

3. Slide the drawer the rest of the way out.

4. Replace in reverse order.

To remove the cover (Fig. 7)

1. Remove the meat drawer as previously described.

2. Push the cover backwards and lift it at both sides.

CONDITION	CAUSE	ADJUSTMENT OF THE CONTROLS	
		SUGGESTED Refrigerator compartment	Low temperature compartment
Refrigerator compartment TOO WARM	Frequent door opening. Loading of a big amount of foods. Ambient temperature too high.	 1 2 3 4 5	WARMER 1 2 3 4 5 COOLER
Low temperature compartment TOO WARM	Frequent door opening. Loading of a big amount of foods. Ambient temperature too cold (reduction of number of cycles).	 1 2 3 4 5	WARMER 1 2 3 4 5 COOLER
Refrigerator compartment TOO COLD	Incorrect adjustment of controls.	 1 2 3 4 5	WARMER 1 2 3 4 5 COOLER
PRODUCTION OF ICE CUBES TOO LONG	Big use of ice cubes. Ambient temperature too cold (reduction of number of cycles).	 1 2 3 4 5	WARMER 1 2 3 4 5 COOLER
TWO COMPARTMENTS TOO HOT	Frequent door opening. Loading of a big amount of foods. Ambient temperature too warm or too cold.	 1 2 3 4 5	WARMER 1 2 3 4 5 COOLER

Removing the crisper 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

1. Push upwards the glass section, then slide outwards.
 2. Lift the front section of the cover rim and remove it.
- To reposition the crispers and the cover, proceed in the reverse sequence.

Adjusting the rails of the crisper cover (Fig. 9)

As there are crispers of different dimensions, the cover is provided with a centre rail, which can be adjusted depending on the dimensions of the crispers. It is possible to adjust the centre rail with the cover inside the refrigerator, removing the crispers and the cover panel.

To remove the centre rail

1. Push the section to be fitted on the cover upwards, then remove it.
2. Pull the front section of the rail.
3. Remove the rear section of the rail from the opening in the cover.

To reposition the centre rail

1. Fit the rear section of the rail (with the hole) in the opening of the cover.
2. Lower the front section of the rail in the opening.
3. Check that the rear section of the rail is correctly positioned under the cover rim.

USE OF THE LOW TEMPERATURE COMPARTMENT (Fig. 5)

Your low compartment is for the freezing-in of fresh and cooked food and for the long term storage of deep frozen foods. It also allows the production of ice cubes.

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.

Storing 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.

Storing vegetables

For best results freeze fresh picked up vegetables.

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.

Storing meats

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

Storing 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.

Storing baked food (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.

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 week 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
Ice cream, fruit juices, milk	2 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)	
EGGS	
Whole (mixed), white, yolks	12 months
(Add sugar or salt to yolks or whole mixed eggs)	
BAKED FOODS	
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 low temperature compartment maintains the storage temperature for 11 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 low temperature compartment.

PRODUCTION OF ICE CUBES

Fill the trays 3/4 of their depth and place them in the low temperature compartment.

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

Do not store liquids in glass containers.

AUTOMATIC ICE MAKER

(optional)

The automatic ice maker (**Fig. 10**) 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 on until it is connected to the water supply.

NOTE: Please refer to the separate instructions supplied.

- Shake the bin occasionally to keep cubes separated, and to obtain increased storage capacity.
- It's 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 low temperature compartment is cold enough to make ice. This can take over-night.
- Because of new plumbing connections, the first ice may be off flavoured. Discard the first few batches of ice.
- If ice is not being made fast enough and more ice is needed, turn the thermostat control toward a higher number.
- 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. Water softener chemicals such as salt, can damage the ice maker mold and lead to poor quality ice. If a softener 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. 11**) proceeding as follows:

- remove the base grille;
- to remove the defrost pan B, 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 grill.

Attention: The refrigeration system tubes are located near the defrost pan and can become hot. Remove and install the defrost pan carefully. Periodically clean the condenser with a vacuum cleaner.

VACATIONS

Short vacations

There is no need to disconnect the refrigerator from the mains supply if you will be away for less than two 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.
- Make sure that your refrigerator is not near a heat source such as a range, water heater, furnace, radiator or in direct sunlight.

DOOR REVERSIBILITY

The appliance is designed for door reversibility (see separate instructions).

SERVICE (Fig. 13)

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. 4**)
- 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 appliance's fan motor and moving air.

- Clicking sounds

The thermostat makes a definite click when the appliance stops running.

It also makes a sound when the appliance 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 in the down position?
- Is the water valve turned on? Is water getting to 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. 12**).
4. Replace with a same type bulb (available by our Service Centers 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:

Ask our Service Centers for replacement mains cable.

