

## KNOW YOUR FROST-FREE APPLIANCE

The main advantage of your refrigerator/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.

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)

### - Control panel with :

- 1) Low temperature compartment temperature control knob
- 2) Refrigerator compartment temperature control knob
- 3) Light control button of the refrigerator compartment

### - Low temperature compartment

- A) Ice storage bin and ice cube tray
- B) Interior light
- C) Baskets (number varies with model)
- D) Door bins
- E) Removable shelf (number varies with model)

### - Refrigerator compartment

- F) Interior light
- G) Rating plate
- H) Butter and dairy produces compartment
- I) Adjustable and removable shelves
- L) Shelves
- M) Crispers
- N) Meat drawer with temperature control
- O) Plinth
- P) Levelling rollers
- Q) Sliding separator

## 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. If the appliance is to be installed next to kitchen furniture, there must be a 1.5 cm gap at the sides.

Position it as follows:

- remove the base grille by pulling it outwards (Fig. 3);
- level the appliance by means of screw A (Fig. 4).

To raise turn screw clockwise, to lower turn screw anti-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.

## ELECTRICAL CONNECTION AND OPERATION

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

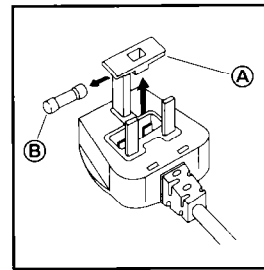
Leave the appliance to stand for one hour before connecting it to the electricity supply. Please check that the voltage on the rating plate (Fig. 5) situated under the control panel, corresponds to the voltage in your home.

**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. Connect the appliance to the supply by means of the plug: the interior lights switch on when the doors are opened. Some hours are necessary to attain the correct storage temperatures in the appliance.

**FOR UK ONLY**

**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 REWIREABLE PLUG

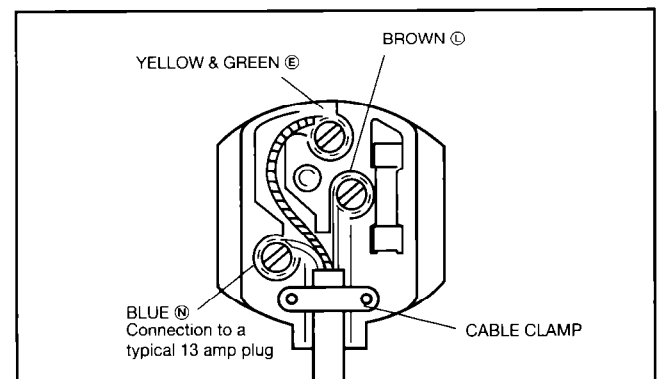
If the fitted plug is not suitable for your socket outlet, then it should be cut off and disposed of in order to avoid a possible shock hazard should it be inserted into a 13A socket elsewhere. A suitable alternative plug should then be fitted to the cable. The wires in this mains lead are coloured in accordance with the following code:

BLUE "NEUTRAL" ("N")

BROWN "LIVE" ("L")

GREEN AND YELLOW "EARTH" ("E")

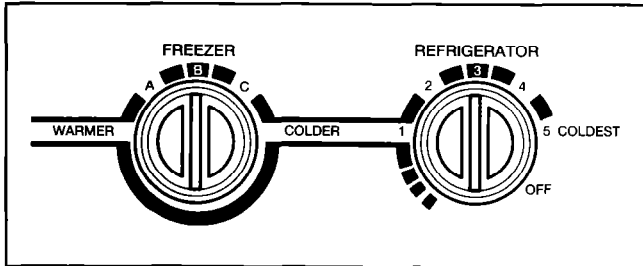
1. The GREEN AND YELLOW wire must be connected to the terminal in the plug which is marked with the letter "E" or by the Earth symbol or coloured green or green and yellow.
2. The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured black.
3. The BROWN wire must 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



For the correct operation we suggest you adjust the temperature control knobs as shown above.

The left control knob adjusts the temperature in the freezer compartment: the right control knob adjusts the temperature in the refrigerator 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 A; to obtain warmer temperatures turn the refrigerator control knob to the lower numbers and the low temperature compartment control knob to position B.

To obtain colder temperatures in the low temperature compartment turn the freezer control knob to position C and the refrigerator control knob to position 3.

## 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 foods to another. Some fruits with particularly thick rind or skin, can be stored without wrapping.

Different foods are best stored in the positions indicated below (Fig. 6):

**Meat, fish and delicate foods:** store in the appropriate compartment where the temperature is some degrees lower than the rest of the refrigerator.

They can then be stored for extra days in the refrigerator without having to freeze them.

The correct storage of these foods depends however on their original freshness, the packing, the room temperature and on the temperature adjustments (see previous paragraph).

**Eggs, cheese, dairy products:** use the appropriate compartment in the inner door liner.

**Butter:** store in the compartment in the inner door liner.

**Fruit and vegetables:** store in the crisper drawer.

**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. 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-A)

1. Lift up at front and at the rear.
2. Remove them.

### To remove the crisper (Fig. 7-D)

The glass cover will fit only above full width crisper. Crisper must be removed before removing cover.

1. Slide the crisper straight out to the stop.
2. Lift the front.
3. Slide the rest of the way out.

### To remove the cover

1. Lift the glass cover from the rear and remove from trim.
2. Lift out cover by pulling up and out.

### To replace the cover

1. Fit back of cover in notch supports on walls of refrigerator.
2. Lower into place.
3. Reposition the glass cover in the trim.

### Adjusting the meat drawer temperature (Figure 7-G)

The cold air flows against the meat drawer through an opening between the low temperature compartment and the refrigerator. This helps to keep the meat drawer colder than the rest of the refrigerator.

Slide the control to let more or less cold air through.

### To remove the meat drawer (Fig. 7-E)

1. Slide the meat drawer out to the stop.
2. Lift the front.
3. Slide the drawer the rest of the way out.

### To remove the cover

1. Remove the meat drawer and crispers.
2. Lift front of cover off supports.
3. Lift out cover by pulling up and out.

## USE OF THE LOW TEMPERATURE COMPARTMENT

### (Fig. 9-10)

Your low temperature 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.

### 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 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 (which should be -18°C).

FOOD	STORAGE TIME
<b>FRUITS</b>	
Fruit juice concentrate	12 months
Fruits (general)	8 to 12 months
Citrus fruit and juices	4 to 6 months
<b>VEGETABLES</b>	
Commercially frozen	8 months
Home frozen	8 to 12 months
<b>MEAT</b>	
Sausages	4 weeks or less
Hamburgers	1 month
Beef, veal, lamb	2 to 3 months
<b>FISH</b>	
Cod, flounder, sole	6 months
Salmon	to 3 months
Mackerel, perch	2 to 3 months
Breaded fish (purchased)	3 months
Clams, oysters, cooked fish, crab	3 to 4 months
Shrimp, uncooked	12 months
<b>POULTRY</b>	
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
<b>STEWES</b>	
Meat, poultry and fish	2 to 3 months
<b>DAIRY PRODUCTS</b>	
Butter	6 to 9 months
Margarine	12 months
<b>CHEESE:</b>	
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

### To remove the low temperature compartment baskets (Fig. 9)

1. Slide out to the stop.
2. Lift the front to clear the stop.
3. Slide out the rest of the way.

## 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.

### Power failure

We remind you that:

1. The low temperature compartment maintains the storage temperature for 24 hours approx. During this time we suggest leaving the door of the compartment closed.
2. Should the power failure last more than 24 hours:
  - a) take out all frozen food from the low temperature compartment and store them in the refrigerator. Contrarily use up the food immediately;
  - b) empty the ice cube tray if the ice has melted.
- 3) A full low temperature compartment will stay cold longer than a partly filled one. A low temperature compartment full of meat will stay cold longer than a low temperature compartment full of baked goods.

## MAINTENANCE AND CLEANING

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

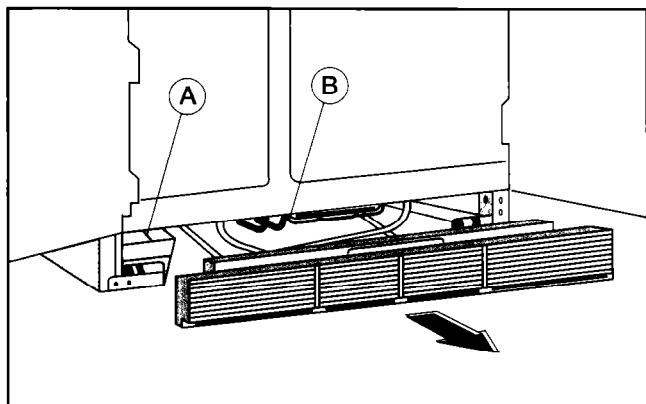
When carrying out cleaning operations, always disconnect the appliance from the mains supply.

Periodically clean the refrigerator and freezer compartments with a sponge dampened in a solution of lukewarm water and bicarbonate of soda or 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, 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 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.

## 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.

### Long vacations

Remove all the food if you are going away for more than a month. 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 a waste of electricity to set the refrigerator and low temperature compartment 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.

## SERVICE

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 the rating plate).
- 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.

### 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 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 a bulb is burned out:

- Disconnect the refrigerator from the power supply.

### To change the refrigerator light:

1. Reach behind the control console to find the bulb.
2. Remove the bulb (**Fig. 12**).
3. Replace with a same type bulb (available by our Service Centres only).

### To change the light of the low temperature compartment

1. Remove the light shield by pulling the top forward.
2. Replace with a same type bulb (available by our Service Centres only).
3. Replace the light shield.

### To replace the mains cable:

- 1) Ask our Service Centres for replacement mains cable and plug.
- 2) Loosen the screws and remove the mains cable.
- 3) Disconnect the connector from the mains cable.
- 4) Reconnect the new mains cable proceeding in the reverse order.

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 (**Fig. 13**).

