



Use and Care Guide

Please read this Use and Care Guide before you do anything else...

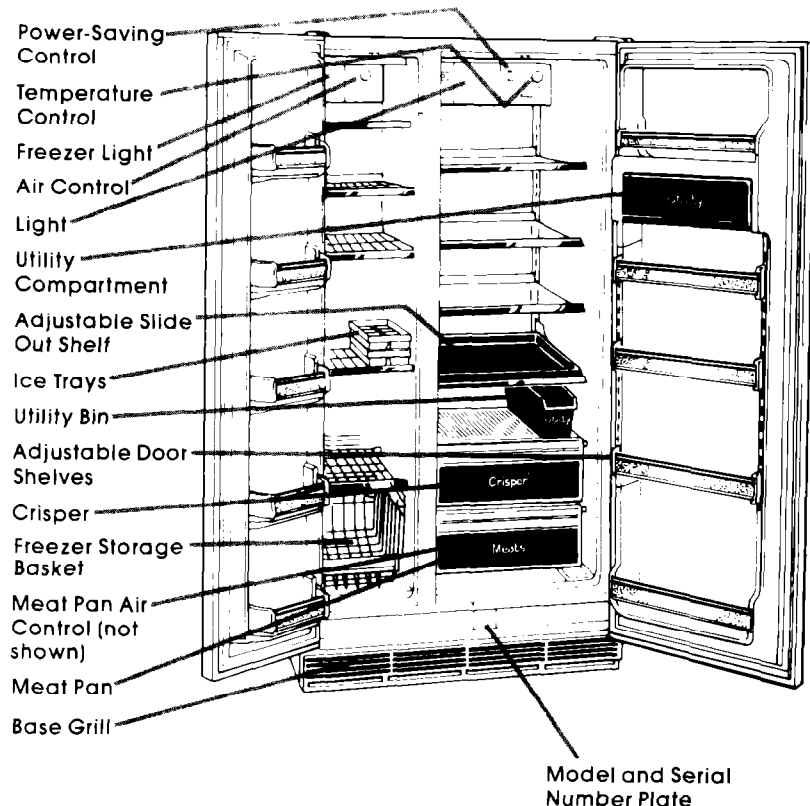
It will help you get the longest useful life your refrigerator can give.

It tells you how to start your refrigerator, clean it, move shelves and adjust controls. It even tells you what to do if you hear strange sounds or think something is wrong.

Treat your new refrigerator with care. Use it only to do what home refrigerators are designed to do. It will pay you back with the years of service it was built to give.

Safety First

Child entrapment, and suffocation, are not things of the past. Junked or abandoned refrigerators are still dangerous...even if they will "just sit in the garage a few days." If you are getting rid of your old refrigerator, do it safely. Please read the enclosed safety booklet from the Association of Home Appliance Manufacturers. Help prevent accidents.



Copy Your Model Number and Serial Number Here

If you have to call for service, the service technician will ask for your Model and Serial Numbers. Your refrigerator has these numbers on a plate just above the base grill. Copy them in the spaces below while you are thinking about it.

Keep this book in a handy place. Your warranty and sales slip should be kept with it.

Model No. _____

Serial No. _____

Purchase / Installation Date _____

Before you plug it in

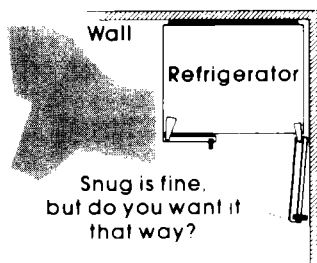
IMPORTANT

This is the only time you will read this booklet. Please read it to be sure you use your refrigerator properly.

We build refrigerators to last, but we can't control how they are used. Before using your refrigerator, you are personally responsible for making sure that it:

- is installed and leveled on a floor that will hold the weight and is well-ventilated for its size and use.
- is connected only to the right kind of outlet, with the right electric supply and grounding.

- is used only for jobs expected of home refrigerators.
- is properly maintained.
- is out of the weather.
- is used in an area where the room temperature will not fall below 55° F. (13° C).
- is not run where there are explosive fumes.
- is not used by children or others who may not understand how it should be used.
- is not loaded with food before it has time to get properly cold.

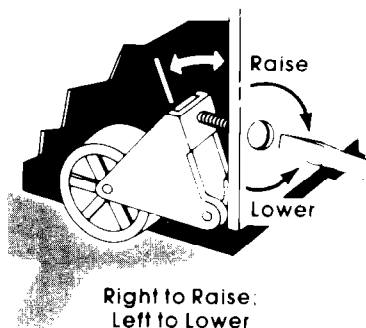


Pick the Right Place.

Save steps by putting your refrigerator near the sink and next to a countertop. It **should not** be near a stove, radiator, water heater or any source of heat...including direct sunlight.

You can install it flush against the wall in back. Leave ½ inch (1.3 cm) clearance against cabinets on each side for ease of installation. Do you want it in a corner? Leave some room on the wall side if you want the doors to open wider.

Planning to add the automatic ice maker? Will the refrigerator be near a cold water pipe? Some people run the water line through the floor to the basement. Others run it behind the cabinets to the pipes under the sink.

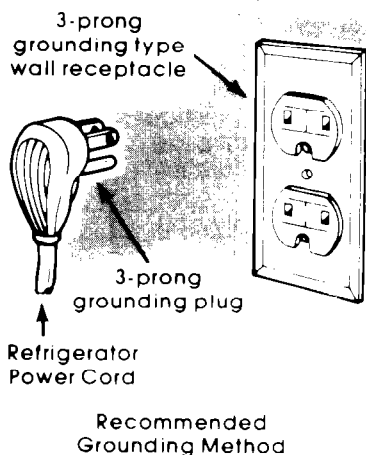


Make Sure It's Level.

Your refrigerator is on rollers; the two front ones are adjustable for leveling.

Remove the base grill to uncover the leveling screws. With a screwdriver, turn each screw to the right to raise the front. (If you have someone tilt the top of the refrigerator back while turning, it will be easier.) Turn them to the left to lower the front.

Keep adjusting one or the other until the refrigerator won't rock. Then raise or lower both by the same number of turns until the refrigerator is level (use a level to check this). Your refrigerator has door closers to help prevent both doors from being accidentally left open.



Peel Off the Labels.

Remove the Consumer Buy Guide label and other inside labels before using the refrigerator. Any glue left can be taken off with rubbing alcohol.

Do not remove the Tech Sheet fastened behind the base grill.

Wash It.

To clean your refrigerator before using it, check the washing instructions in this booklet.

Plug It In.

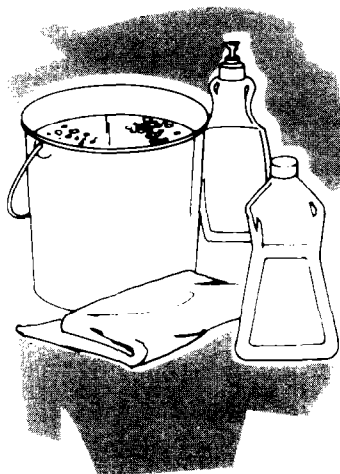
A 120 Volt, 60 Hz AC only, 15 ampere fused electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided.

Do not use an extension cord. **Use a receptacle which cannot be turned off with a switch or pull chain.**

Cleaning your refrigerator

BEFORE USING YOUR REFRIGERATOR

CLEANING YOUR REFRIGERATOR



Both the refrigerator and freezer sections defrost automatically. But both should be cleaned about once a month to help prevent odors from building up. Of course, spills should be wiped up right away.

To clean your refrigerator, unplug it, turn the Temperature Control to OFF, take out all removable parts, and clean it according to the following directions.

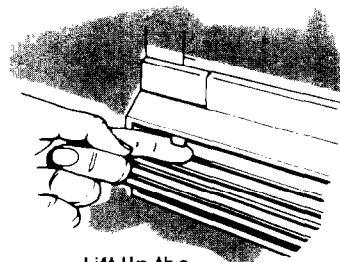
Inside.

You can wash the parts you take out in the sink with a **mild** soap or **mild** detergent and warm water. Harsh cleansers, scouring powders and solvents should **never** be used on any part of your refrigerator.

Wash the walls with a solution of two tablespoons (30g) of baking soda mixed with one quart (1L) of warm water. Rinse well and dry. Let the freezer warm up with the door open for 10 or 15 minutes so the cloth doesn't stick.

The inside of the door, including the gasket, should be washed with warm water and a mild soap or mild detergent.

Do not use cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products. They can damage the gasket and plastic finish.



Lift Up the
Grill-holding Tabs

Outside.

Cleaning waxes are not recommended. Just use warm water and a mild soap or mild detergent. Rinse well and dry. If you want to wax, use a special appliance wax or a good auto paste wax that does not contain solvents.

Underneath.

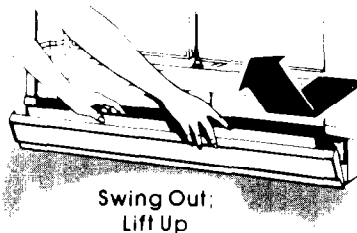
To remove the base grill, open the door and lift up on the two tabs that show through the grill at both ends near the top. When you've lifted the tabs, swing the top of the grill forward. Lift the grill off the bottom supports.

The defrost water pan is on the left and the condenser is on the right. Pull out the defrost pan and wash. Make sure the notched corner is in the rear when you put it back, and that you push it all the way in. The defrost drain tube should point into the pan.

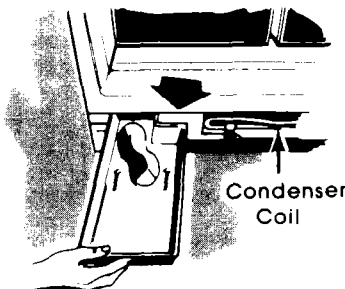
Clean dust from the condenser with a vacuum cleaner. The condenser should be cleaned every two or three months.

To clean the floor under the refrigerator, make sure you don't roll it out farther than the ice-maker water supply line allows.

Heat is removed from your refrigerator and transferred to the condenser. From there, the heat is spread into the room. Dust on the condenser insulates it and stops the heat from leaving it. If the heat can't get out easily, the refrigerator will have to run longer to keep food cold.

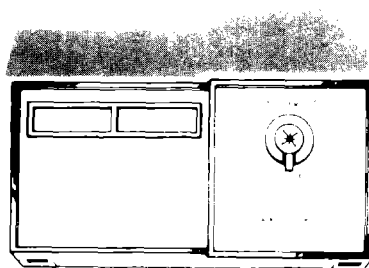
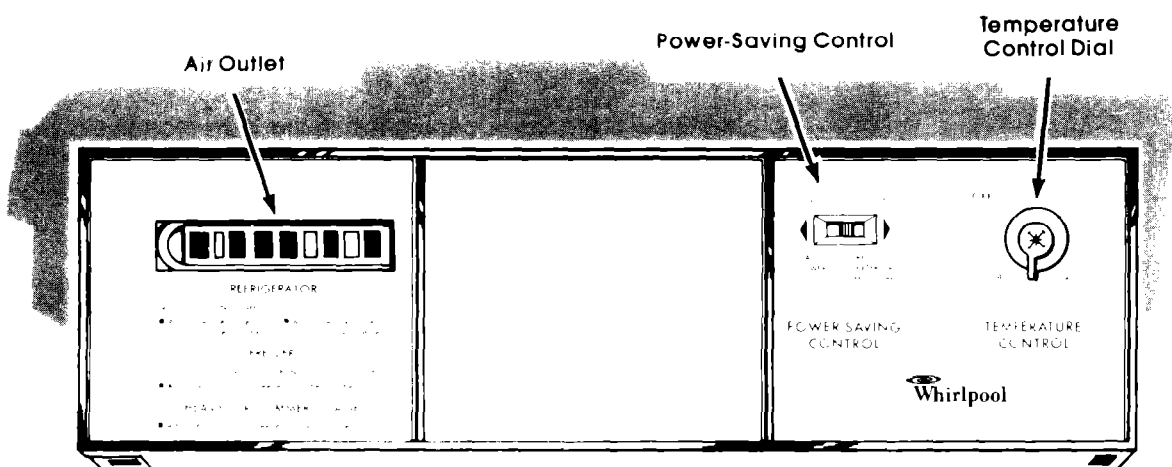


Swing Out;
Lift Up

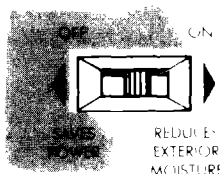


Notice the
Notched Corner on the
Defrost-water Pan

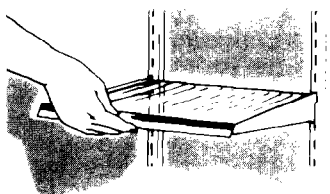
Using your refrigerator



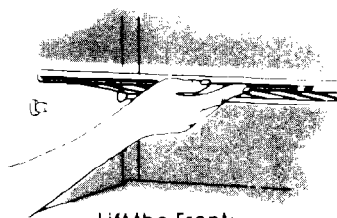
Air Control



Off Setting
Helps Save Energy



Tilt the Front;
Lift the Back



Lift the Front;
Then the Back

Setting the Controls.

The Temperature Control and Power Saving Control are on a console inside the refrigerator. The Air Control is in the freezer. To start the refrigerator, turn the TEMP. CONTROL dial to 3 and the AIR CONTROL dial to 3. These are normal settings.

It takes time for your refrigerator to reach proper storage temperatures. When you first turn it on, it will run continuously until the interior gets properly cold. Before loading with food, be sure the refrigerator has cycled at least once (turned on, turned off, and on again). Controls will be set about right if your milk or juice is as cold as your family likes it, and when ice cream is firm.

The control console has directions for raising or lowering the temperatures, if needed.

Do not store tall items in front of the cold air outlet in the freezer. Blocking the outlet will keep the cold air from the refrigerator.

Power Saving Control.

The Power Saving Control inside your refrigerator controls electric heaters. These heaters help prevent moisture from forming on the outside of the refrigerator when humidity is high. Use the OFF setting when humidity is low to help save electricity. Use ON only if moisture forms on the outside of the refrigerator.

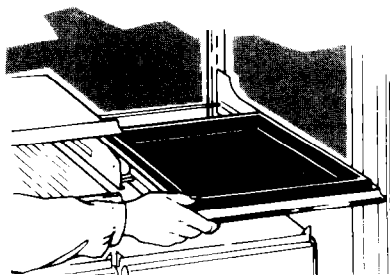
Adjusting the Shelves.

Arrange your glass refrigerator shelves to suit yourself. Be careful. The shelves are heavy.

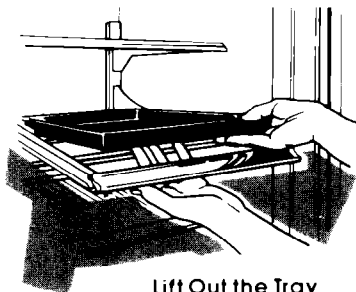
To remove a shelf, tilt up at the front. Then lift up at the back. To replace it, keep it tilted. Guide the rear hooks into the slots in the shelf bracket. Lower the front.

Removing Non-Adjustable Shelves.

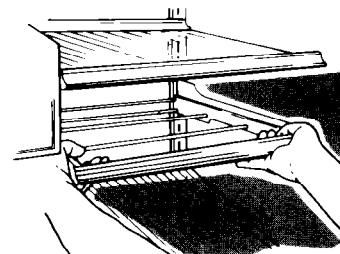
To remove a shelf, lift up the front. Then lift up at the back. To replace it, put the rear notches onto the shelf supports. Lower the front into place.



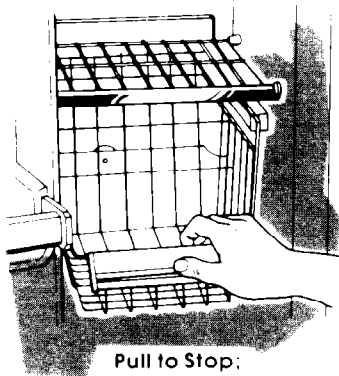
Roll Out the Shelf



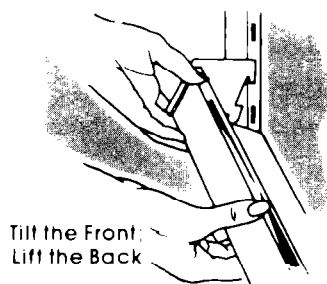
Lift Out the Tray



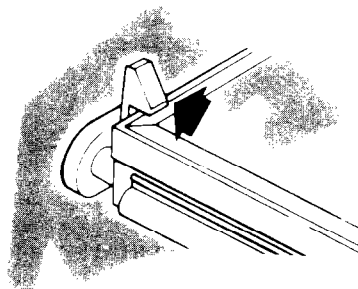
Tilt the Front;
Lift the Back



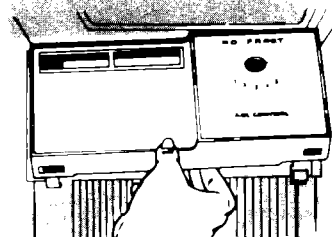
Pull to Stop;
Lift; Pull Again



Tilt the Front;
Lift the Back



Push the Tab
to Clear the Cover



Pull Off the Dial;
Pull Out at the Bottom

Removing the Slide-Out Shelf.

The tray rests on a frame that slides out for easy loading or unloading. It should be the bottom shelf in your arrangement.

The tray lifts out of the frame. The frame itself is removed and replaced just like the shelves.

Removing the Freezer Basket.

Slide the basket out until it stops. Lift, and slide it out the rest of the way. To replace it, place the basket on the bottom slides; make sure the wire stops clear the front of the slides; push it in. For proper air movement, always keep the basket in place when the freezer is operating.

Adjusting Door Shelves.

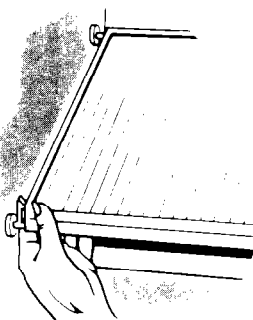
To move a door shelf, lift it up and out. To replace it in a new position, insert the shelf hooks into guides on both sides and push down.

Removing the Crisper, Meat Pan and Covers

To remove the crisper and meat pan, slide them out until they stop. Lift the front a little and slide them the rest of the way out.

Each cover is held in place by two pegs at the back and two notched tabs in the front. Press the tabs out of the way to lift the front. Lift the back off the pegs.

Replace each cover by first fitting the back notches over the pegs. Then push the front down into the notched tabs.

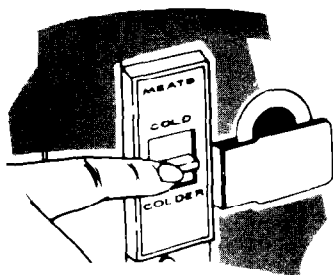


Snap Back Into Place

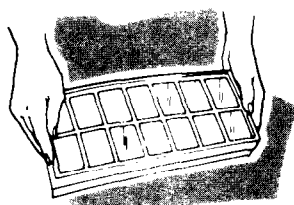
Removing the Light Shields.

To remove the refrigerator or freezer light shield when cleaning or changing a bulb, first unplug the refrigerator. Pull off the control dial; pull the bottom of the shield straight out; lift the top of the shield off its supports. To replace it, hook the top of the shield over its support. Press the bottom till the catches snap into place.

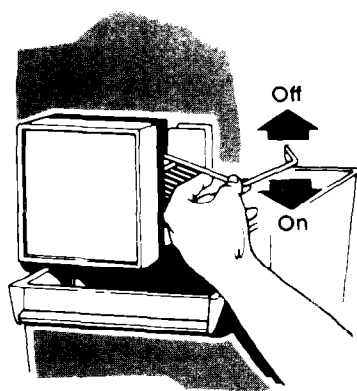
There is also a light behind the crisper. To change the bulb, first unplug refrigerator. Remove crisper and cover. You will see the bulb on the back of the cabinet. Replace it; then replace crisper and cover. Plug in refrigerator.



Colder Meat Storage Temperatures



A Twist of the Wrists



Raise Signal Arm to Stop Ice Maker.
Lower Signal Arm to Start It

Adjusting the Meat Pan Air Control.

There is an opening between the freezer and refrigerator beside the meat pan. Air flows from the freezer against the meat pan and helps keep it colder than the rest of the refrigerator. The Meat Pan Air Control can be set to let more cold air in for a colder meat storage temperature, or to stop the flow of cold air if meat temperature is too cold.

Set the control between the COLD and COLDER settings. If fresh beef has a few ice crystals and is storing well for 3 to 5 days, the control is set about right. If you want colder meat storage temperatures, move the control toward COLDER. If meat is freezing, move the control up toward Cold.

Ice Cube Trays.

To remove ice from the flexible ice trays, hold a tray at both ends, as shown. Slightly twist the tray; the ice will come out easily.

If cubes are not used for a number of weeks, they may become smaller. The moving air is so cold that it starts a slow evaporation. (That's also why it's so important to wrap food carefully.) The longer they are stored, the smaller they can get.

Optional ICE MAGIC[®] Automatic Ice Maker.

If you have the automatic ice maker accessory (Part No. ECKMF-6), or plan to add one, there are a few things you will want to know:

- On the side of your ice maker is a wire signal arm. When it's down, the ice maker will make ice automatically. Raise the arm to shut off the ice maker.
- Shake the bin occasionally to keep cubes separated. It is normal for the cubes to be attached by a corner. They will break apart easily.
- You will hear water running when the ice maker is working. You'll hear ice fall into the bin. Don't let these new 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 discolored or off-flavored.
- Your ice maker will work faster when the freezer is colder. If you want more ice, turn the Temperature Control dial to a higher number, or turn the Air Control dial toward a higher number.
- If you remove the ice bin, make sure you raise the signal arm to shut off operation. When you put the bin back, make sure it's all the way in and the arm is lowered.
- 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.

Sounds you may hear.

Your new refrigerator may make sounds that your old one didn't. Because the sounds are new to you, you might be concerned about them. Don't be. Most of the new sounds are normal. Hard surfaces like the

floor, walls and metal cabinets can make the sounds seem louder.

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

Possible Sounds:

- Slight Hum; Soft hiss:
- Clicking or Snapping Sounds:
- Water Sounds:
- Ice Maker Sounds:
- Running Sounds:

Probable Causes:

Your refrigerator has two fans: you may hear the fan motors and moving air.

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

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

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

Your refrigerator has a high-efficiency compressor and motor. It will run longer than older designs. It may even seem to run most of the time.

Energy Saving Tips

You can help your refrigerator use less electricity.

- Check door gaskets for a tight seal. Level the cabinet to be sure of a good seal.
- Clean the condenser coil regularly.
- Open the door as few times as possible. Think about what you need before you open the door. Get everything out at one time. Keep foods organized so you won't have to search for what you want. Close door as soon as food is removed.
- Go ahead and fill up the refrigerator, but don't overcrowd it so air movement is blocked.

- It is a waste of electricity to set the refrigerator and freezer to temperatures colder than they need to be. If ice cream is firm in the freezer and drinks are as cold as your family likes them, that's cold enough.
- Keep the power-saving heater control switch on OFF unless moisture forms on the refrigerator exterior.
- Make sure your refrigerator is not next to a heat source such as a range, water heater, furnace, radiator, or in direct sunlight.



Vacation and moving care

Short Vacations.

No need to shut off the refrigerator if you will be away for only a few weeks. Use up the perishables; freeze other items. Turn off your ice maker; shut off the water supply; empty the ice bin.

Long Vacations.

Remove all the food if you are going for a month or more. At least a day ahead, turn off the water supply to the ice maker. When the last load of ice drops, turn off the ice maker.

Unplug the refrigerator and clean it...rinse well and dry. Tape rubber or wood blocks to both doors...keeping them open far enough for air to get in. This will keep odor and mold from building up.

Tape the blocks out of a child's reach....do not allow children near the refrigerator when the doors are blocked open.

To restart refrigerator, see "Using Your Refrigerator."

Moving.

Shut off the ice maker water supply a day ahead of time. Disconnect the water line. After the last supply of ice drops, turn off the ice maker.

Remove all food. Pack frozen foods in dry ice. Unplug the refrigerator and clean it thoroughly.

Remove everything that comes out. Wrap all parts well and tape them together so they don't shift and rattle.

Screw in the leveling rollers; tape the doors shut; tape the electric cord to the cabinet. When you get to your new home, put everything back, level it, reconnect the water supply and refer to the "Before Using..." page.

Food storage guide

STORING FRESH FOOD



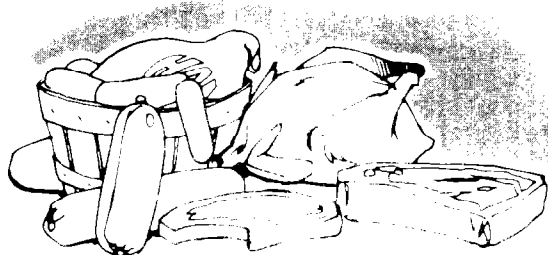
There is a right way to package and store refrigerated or frozen foods. To keep foods fresher longer, take the time to study these recommended steps.

Leafy Vegetables Remove the store wrapping and trim or tear off bruised and discolored areas. Wash in cool water and drain. Leave some water on the leaves as they go into the crisper. Cold, moist air helps keep leafy vegetables fresh and crisp. Your refrigerator has sealing gaskets to help keep that humid air in the crisper.

Vegetables with Skins (tomatoes, peppers) Wash, dry and store in a crisper.



Fruits Wash, dry and store in a crisper. Do not wash or hull berries until they are ready to use. Sort and keep berries in their store container in a crisper or store in a loosely closed paper bag on a refrigerator shelf.



Meat Meat is perishable and expensive, so you won't want to waste any of it. Even through careless handling. The following list and chart give you packaging hints and time limits for meat in the meat pan.

Fresh, Prepackaged Meat Store fresh meat in the store wrapping. You can freeze it in the wrap and store it for one or two weeks. If you want to keep it frozen longer, you should wrap it with special freezer wrapping material.

Fresh Meat, Not Prepackaged. Remove the market wrapping paper and re-wrap loosely in waxed paper or aluminum foil for storing it unfrozen.

Cooked Meat. Wrap or cover cooked meat with waxed paper, plastic wrap or aluminum foil. Store immediately.

Cured or Smoked Meat and Cold Cuts. Ham, bacon, sausage, cold cuts, etc., keep best in original wrappings. Once opened, tightly re-wrap in plastic wrap or aluminum foil.

Canned Ham. Store in refrigerator unless the label says it's okay to store on the shelf. Do not freeze.

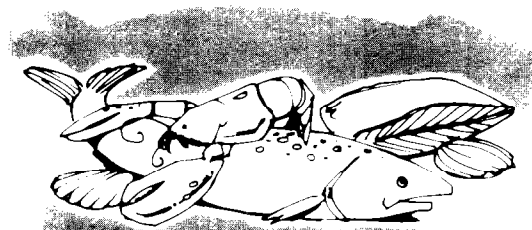
Fresh Poultry. Loosen the market wrapping and store in the supermarket tray, or loosely wrap in waxed paper or plastic wrap.

STORAGE CHART FOR FRESH AND CURED MEAT

| Type | Approximate Time (days) |
|-------------------|-------------------------|
| Variety Meats | 1 to 2 |
| Chicken | 1 to 2 |
| Ground Beef | 1 to 2 |
| Steaks and Roasts | 3 to 5 |
| Cured Meats | 7 to 10 |
| Bacon | 5 to 7 |
| Cold Cuts | 3 to 5 |

If meat is to be stored longer than the times given, follow the directions for freezing.

NOTE: Fresh fish and shellfish should be used the same day as purchased.



Eggs Store without washing in the original carton or use the Utility Bin that came with your refrigerator.

Milk Wipe milk cartons. Store on a shelf inside the refrigerator. Do not store on a door shelf.

Beverages Wipe bottles and cans. Store on a door shelf or inside the refrigerator.

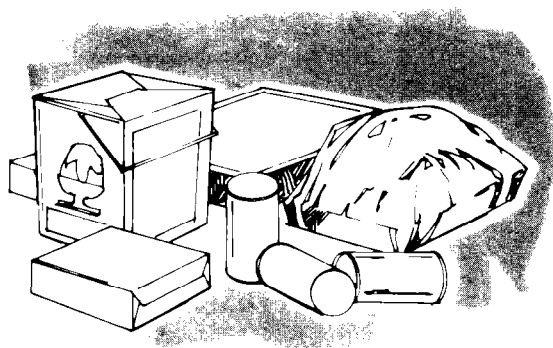
Butter Store what you might use in a day on the serving dish in the Butter Compartment. When you have extra, wrap in freezer packaging and freeze.

Cheese Store in the original wrapping until you are ready to use it. Once opened, re-wrap tightly in plastic wrap or aluminum foil.

Condiments Store small jars and bottles (catsup, mustard, jelly, olives) on the door shelves where they are in easy reach.

Leftovers Always cover leftovers with plastic wrap or aluminum foil to keep food from drying out. Plastic containers with tight lids are fine, too.

FREEZING & STORING FROZEN FOODS

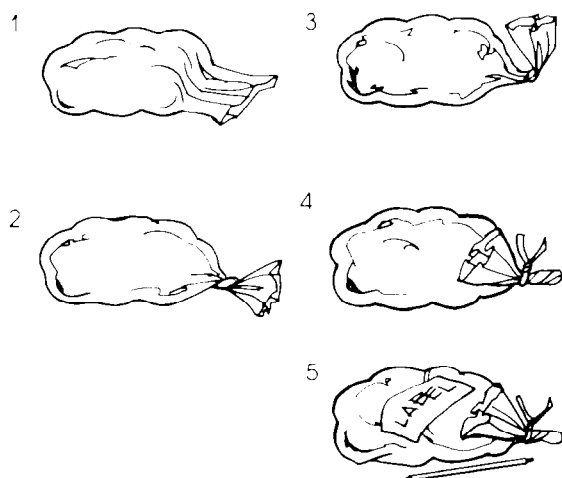


Your refrigerator has a freezer section designed to keep temperatures in the zero zone (-17.8°C)...the recommended frozen food storage temperature. It can freeze bargains in freshness and price, and convenient meals you can make ahead of time.

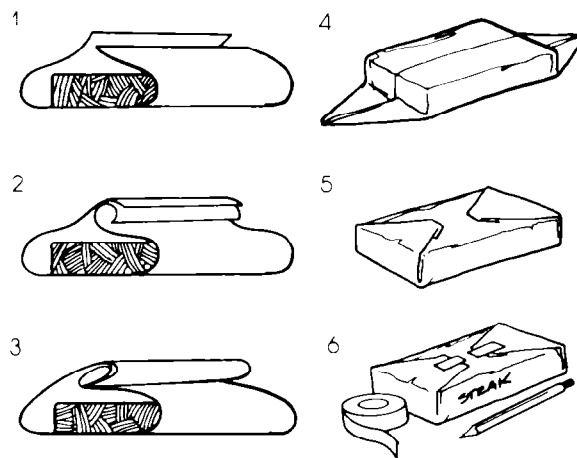
Here are some basics to help get you acquainted with your new freezer. For detailed recipes, many excellent books are available.

Packaging—The only big secret to successful freezing is in the packaging. The wrap must be air, moisture and vapor proof. This wrap is not enough if the sealing allows air, moisture or vapors in.

Rigid polyethylene containers with tight-fitting lids, straight-sided canning freezing jars, heavy-duty aluminum foil, plastic-coated paper and polyethylene plastic are recommended. Note: Heat-sealed boiling bags are easy to use, and other firms supply polyethylene bags to be used by themselves or carton liners.



Sealing—When sealing foods in bags **squeeze out the air** (liquids need headspace to allow for expansion). Twist the top and turn it back. Fasten tie securely around the doubled-over tail. Put the label inside transparent bags; use self-adhesive label on outside of opaque ones.

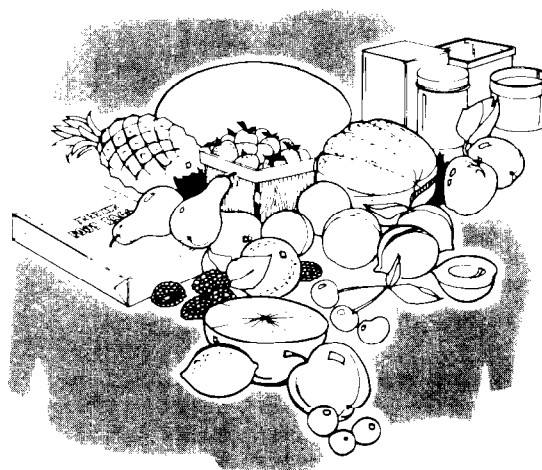


Air-tight wrapping calls for "drugstore" wrap. Cut the sheet about one-third longer than the distance around the food. Bring the ends together and fold in (toward the food) at least twice to seal out air. Crease ends close to food, press air from package. Fold tips over twice. Finish package and tape closed. NOTE: With unboned meats, pad sharp edges with extra wrap or use stockinette to protect the wrap from punctures.

DO NOT USE

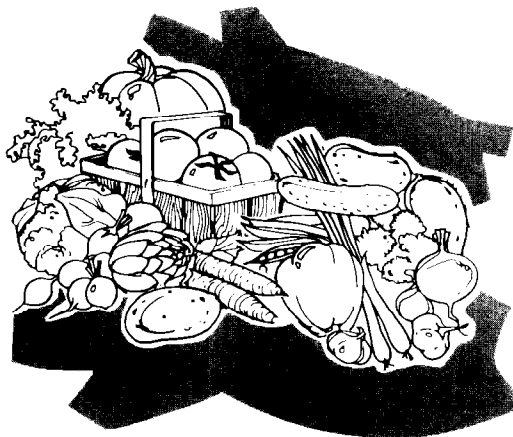
- Bread wrappers
- Non-polyethylene plastic containers
- Containers without tight lids
- Waxed paper
- Wax-coated freezer wrap

None of these are totally moisture, air or vapor proof.



Freezing Fruits—Select ripe, blemish-free fruits. Be sure they taste as good as they look. Wash 2 to 3 quarts (liters) at a time and drain. Fruit that stands in water may lose food value and become soggy. Sort, peel, trim, pit and slice as needed.

Pack in rigid wide-mouthed containers or other recommended material. Leave head space to allow liquids to expand during freezing. Refer to a Freezer Book for packing recipes.



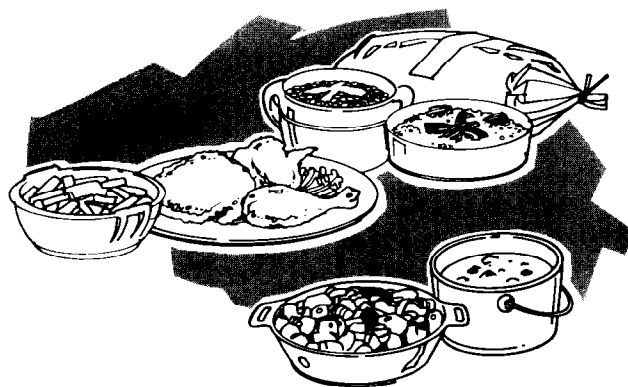
Freezing Vegetables—Freeze only fresh high-quality vegetables picked when barely mature. For best results, freeze no more than 2 to 3 hours after picking. Wash in cold water, sort and cut into appropriate sizes. Blanch or scald. Pack in recommended container and freeze.

Do not freeze lettuce, celery, carrot sticks, potatoes or fresh tomatoes. All will become limp or mushy. Tomatoes will collapse when thawed.

Refer to freezer book for further information.

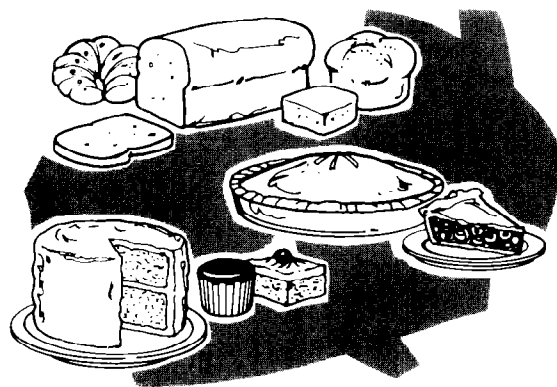


Freezing Meats—The meat you thaw can only be as good as the meat you freeze. "Drugstore" wrap in meal-size packages. Flat cuts or patties should be wrapped individually or in layers separated by a double thickness of freezer wrap.



Freezing Cooked Food—Prepare cooked foods as you would for the table; shorten 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. Potatoes should also be added to soup and stew at heating time. Add crumb and cheese toppings at heating time.

Cool as rapidly as possible and freeze at once. Liquid or semi-liquid dishes may be frozen in recommended containers with head-space. Casseroles and other more solid foods may be frozen in the baking container. If you don't want to leave your casserole dish in the freezer, line it with foil. Bake, cool, freeze, lift out the foil package, bag it and return to freezer.



Freezing Baked Goods—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. Refrigerator-type cookies can be wrapped and frozen in roll form. Thaw only enough to slice when ready to bake.

Fruit pies are best frozen unbaked. Bake without thawing. Bake pecan and similar pies before freezing...rich fillings do not freeze solid. Cut steam vents in top crusts when ready to bake.

IMPORTANT: Do not expect your freezer to quick-freeze any large quantity of food. No more than 2 to 3 pounds of fresh meat or 3 to 4 pounds of vegetables per cubic foot of freezer space. Leave enough space for air to circulate around packages. Be careful to leave enough room at the front so the door can close tightly.

FROZEN FOOD STORAGE CHART

Storage times* will vary according to the quality of the food, the type of packaging or wrap used (moisture and vapor-proof), and the storage temperature (should be at 0° F (-18° C)).

| Food | Storage time |
|------------------------------------------------|-------------------------------------------------------|
| FRUITS | |
| Fruit juice concentrate | 12 months |
| Commercially frozen fruit | 12 months |
| Citrus fruit and juices | 4 to 6 months |
| Others | 8 to 12 months |
| VEGETABLES | |
| Commercially frozen | 8 months |
| Home frozen | 8 to 12 months |
| MEAT | |
| Bacon | 4 weeks or less |
| Corned beef | 2 weeks |
| Cured ham | 1 to 2 months (Salting meat shortens freezer life) |
| Frankfurters | 1 month |
| Ground beef, lamb, veal | 2 to 3 months |
| Roasts: | |
| Beef | 6 to 12 months |
| Lamb and veal | 6 to 9 months |
| Pork | 4 to 8 months |
| Sausage, fresh | 1 to 2 months |
| Steaks and chops: | |
| Beef | 8 to 12 months |
| Lamb, veal, pork | 3 to 9 months |
| FISH | |
| Cod, flounder, haddock 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, scallops | 3 to 4 months |
| Alaskan king crab | 10 months |
| Shrimp, uncooked | 12 months |
| POULTRY | |
| Whole chicken or turkey | 12 months |
| Duck | 6 months |
| Giblets | 2 to 3 months |
| Cooked poultry w/ gravy | 6 months |
| Slices (no gravy) | 1 month |

| Food | Storage time |
|------|--------------|
|------|--------------|

MAIN DISHES

| | |
|--------------------------------------------|---------------|
| Stews; meat, poultry and fish casserole | 2 to 3 months |
| TV dinners | 3 to 6 months |

DAIRY PRODUCTS

| | |
|-----------|---------------|
| Butter | 2 to 9 months |
| Margarine | 2 to 9 months |

Cheese:

| | |
|--------------------------------------------------------------|---------------|
| Camembert, dry curd cottage, farmer's, Roquefort, blue | 3 months |
| Creamed cottage | DO NOT FREEZE |
| Cheddar, Edam, Gouda, Swiss, brick, etc. | 6 to 8 weeks |

Freezing can change texture of cheese.

Ice cream, ice milk.

| | |
|---------|---------|
| sherbet | 4 weeks |
|---------|---------|

EGGS

| | |
|---------------|----------------|
| Whole (mixed) | 9 to 12 months |
| Whites | 9 to 12 months |
| Yolks | 9 to 12 months |

(Add sugar or salt to yolks or whole mixed eggs)

BAKED GOODS

| | |
|-------------------------------|----------------|
| Yeast breads and rolls | 3 months |
| Baked Brown 'N Serve rolls | 3 months |
| Unbaked breads | 1 month |
| Quick breads | 2 to 3 months |
| Cakes, unfrosted | 2 to 4 months |
| Cakes, frosted | 8 to 12 months |
| Fruit cakes | 12 months |
| Cookie dough | 3 months |
| Baked cookies | 8 to 12 months |
| Baked pies | 1 to 2 months |
| Pie dough only | 4 to 6 months |

*Freezer storage times are approximate. For best quality, use frozen food as soon as possible.

If electricity goes off

Call the power company. Ask how long power will be off.

- If service is to be interrupted 24 hours or less, keep freezer closed. Most food will stay frozen.
- If service is to be interrupted longer than 24 hours:
 - Remove all frozen food and store in a frozen food locker. Or...
 - Place about 20 pounds of dry ice on top of the food, using pieces as large as possible. Protect your hands with gloves.
 - If neither food locker storage nor dry ice is available, use or can perishable food at once.
- A full freezer will stay cold longer than a partly filled one. A freezer full of meat will stay cold longer than a freezer full of baked goods. If food contains ice crystals, it may be safely refrozen, although the quality and flavor may be affected. Use this quickly. If the condition of the food is poor or you have any suspicions, it is wise to dispose of it.

If you need service or help, we suggest you follow these three steps:

1. Before calling for service...

Performance problems are sometimes caused by little things you can correct without tools. Before you call for service, check this list.

If your refrigerator will not operate:

- Is the electric cord plugged in?
- Is a fuse blown or a circuit breaker tripped?
- Is the Temperature Control dial turned ON?

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, and is water getting to the ice maker?

If there is a rattling or jingling noise, or other unfamiliar sounds:

- Is something on top or behind the refrigerator making noise when the refrigerator is running?
- New features on your new refrigerator make new sounds. You may be hearing air flowing from the fans, timer clicks for the defrosting cycle, defrost water draining into the defrost pan. If you have an ice maker, you will hear water fill the molds and the ice drop into the bin.

If there is water in the defrost pan:

- In hot, muggy weather, this is normal. The pan can even be half full. Make sure the refrigerator is level so the pan doesn't overflow.

If the light doesn't work:

- Check fuses and circuit breakers. Make sure it's plugged in.
- The bulb may be burned out. Unplug the refrigerator; remove the light shield; replace the bulb with an appliance bulb no larger than 40 watts. Replace the light shield and plug in the cord.

If the motor seems to run too much:

- Is the condenser, behind the base grill, 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 controls.

And, your new refrigerator may be larger than your old one so it has more space to be cooled. It also has a regular freezer instead of a frozen food compartment. It provides colder and more uniform temperatures for better food storage. All this means better refrigeration and may require more running time than your old one.



Whirlpool
CORPORATION

2. If you need service*:



SYMBOL
OF QUALITY
SERVICE

If your WHIRLPOOL® appliance ever needs service anywhere in the United States, help is just a phone call away ...to your nearest Whirlpool franchised TECH-CARE® service representative.

Whirlpool maintains a nationwide network of franchised TECH-CARE service companies to fulfill your warranty and provide after-warranty service and maintenance to keep your WHIRLPOOL appliance in peak condition.

You'll find your nearest TECH-CARE service company listed in your local telephone book Yellow Pages under Washers/Dryers — Repairing or Servicing. **Should you not find a listing, dial free, the Whirlpool COOL-LINE® service assistance telephone number (800) 253-1301.**

When calling from:

Michigan (800) 632-2243
Alaska & Hawaii (800) 253-1121

If you move... To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE® service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid by you.)

Helpful hints... You can help your TECH-CARE service representative give you faster service if you include the model and serial number of your appliance when requesting service. Also, retain your sales slip and warranty to verify your warranty status.

Remember... Your TECH-CARE service representative is specially trained in the expert repairing and servicing of your WHIRLPOOL appliances. He can help you maintain the quality originally built into your WHIRLPOOL appliance. So why not take the time, now, to look up his telephone number and jot it down in the space provided on the cover.

3. If you have a problem*:

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see Step 2) or write:

Mr. Stephen E. Upton, Vice President
Whirlpool Corporation Administrative Center
2000 U.S. 33 North, Benton Harbor, Michigan 49022

*If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.