

**Refrigerator  
3 Door Ice and Water  
Side-by-Side  
GRH122**

---

# **Use and Care Manual**

**Modern Maid**

A **Raytheon** Company

## **Before You Call For Service:**

Unnecessary service calls may be avoided by checking for the following common sources of difficulty. You will be charged for a serviceman's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or material, or if the component is customer replaceable. The following items are considered customer replaceable: condensate drain pan, door and cabinet shelves and drawers, butter dish, ice or egg trays, light bulbs, and accessories.

### **If product does not appear to be operating:**

- Does the light work? A dim light indicates low voltage or a weak bulb.
- Is cord plugged in?
- Is a fuse or circuit breaker open? Check by plugging in another appliance or lamp at the same wall outlet.
- Has the freezer control been accidentally turned off?
- Has either of the doors been left open? Make certain food items stored within the refrigerator are not obstructing proper door closure. Check leveling of unit. (see page 5)
- If the lights work and the freezer control is on, but the fan and compressor are not operating, the unit is likely in the defrost cycle. Wait 30 minutes to see if the unit will restart. If it does not, remove the toe grill and condensate pan. The defrost timer is located at the lower left front corner. Turn the timer knob clockwise until you hear a click. The refrigerator should begin running.

### **If the unit still won't operate:**

- Be sure you have completed the steps listed above.
- Unplug the unit and take the steps necessary to preserve the food stored in the unit. Dry ice may be placed in the freezer section of the unit to preserve food until the unit can be serviced. Doors should be left closed until the unit has been repaired. Your product warranty does not cover food loss.
- Call your nearest Modern Maid dealer or authorized service center listed in the Yellow Pages.

### **If food temperature appears to be warm:**

- See prior sections.
- Have you recently added a large load of food? Allow adequate time for the food to reach freezing temperature.
- Are any shelves covered with foil or plastic, preventing proper air flow?
- Is the condenser area clean? (see page 13)
- Adjust freezer control. (see page 8)

### **If refrigerator section is too warm:**

- See prior sections.
- Adjust automatic refrigerator control (see page 9)

### **If the Meat Keeper is too warm:**

- Slide Meat Keeper control to colder setting.
- Adjust freezer control to colder setting.

### **If refrigerator food temperature is too cold:**

- Is condenser area clean? (see page 13)
- Are any shelves covered with foil or plastic, preventing proper air flow?
- Adjust automatic refrigerator control (see page 9)
- Adjust freezer control to warmer setting. Allow several hours for temperature to change.

### **If the unit runs too much or too frequently:**

- It may be normal to maintain an even temperature.
- Is condenser area clean? (see page 13)
- Have doors been opened frequently or for an extended period of time?
- Is freezer running too cold? Adjust freezer control. (see page 8)

### **If unit makes unfamiliar sounds such as popping or cracking; tapping, gurgling, boiling or bubbling; rumbling or rattling on shutdown:**

- These may be normal operating sounds. Refer to page 12 for information on sounds the unit may make.

### **If you hear running water in the unit:**

- This is normal when the Ice Maker fills.
- This is normal when the unit defrosts and water enters the condensate pan.

### **If you hear periodic buzzing:**

- Is the Ice Maker water supply connected?

### **If condensate forms on the inside of the unit:**

- This is normal during periods of high humidity.
- Some condensate is normal in crisper area where foods are not wrapped in moisture proof wrap or containers.
- Check for proper door closure.
- Have doors been opened frequently or for an extended period of time? This will cause condensate to form inside the unit.

**If condensate forms on the outside of the unit:**

- This is normal during periods of high humidity.
- Is Energy Saver control on highest setting? This will help reduce condensate.
- Check door alignment and gasket seal for proper closure.

**If Crisper or Meat Drawer drawers do not close freely:**

- Check for package obstructing proper closure.
- Check to confirm drawer is in proper position in assembly.
- Apply thin layer of petroleum jelly on slide channels.
- Make sure refrigerator is level.

**If there is an odor in the unit or ice cubes:**

- Clean product. (see pages 12 & 13)
- Cover all foods tightly.
- Use different containers or brand of wrap.
- See also water taste and odor. (see page 8)

**If there is a taste or odor in the water:**

- See page 8.

**If ice forms in the inlet tube to the Ice Maker:**

- Indicates sediment in solenoid valve which has not allowed the valve to close. Is the water filter clogged? (See page 13 for cleaning procedures.) If problem persists, the solenoid valve will need to be cleaned or changed. An in-line water filter should be added.

**If light bulb needs replacing:**

- Unplug unit from wall outlet to avoid electrical shock. A pair of gloves should be worn as a precaution against broken glass.

**If the ice dispenser doesn't work:**

- Are the Ice Maker control arm and master control lever in their proper position? (see page 7)
- Have the ice cubes frozen together around the auger? (see page 6 for causes and cleaning procedure)
- Is the chute door (located above the dispensing bar) closing properly?

**If service is required**, contact an authorized Modern Maid Service Center in your area at:

New York City & Connecticut	800-727-2643
Northern New Jersey	201-288-1010
Southern New Jersey	800-523-2210
Maryland & Delaware	800-523-2210
Southeastern Pennsylvania	215-672-7440
Massachusetts & Rhode Island	800-288-1220
Chicago & Suburbs	312-860-2688
Los Angeles & Vicinity	213-531-1283 or 800-876-4242

In all other areas, contact your selling dealer, your local Yellow Pages or white pages for an authorized Modern Maid service center, OR contact Modern Maid Company, Consumer Relations Department at 215-682-4211.

## GROUNDING INSTRUCTIONS

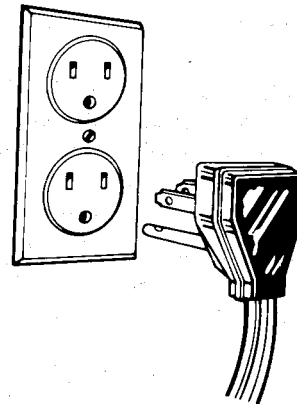
This appliance is equipped with a three-prong (grounding) plug for your protection against possible shock hazards. Where a two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to contact a qualified electrician and have it replaced with a properly grounded three-prong wall receptacle in accordance with the National Electrical Code (see figure).

Unit is designed to operate on a separate 120 volt, 15 amp, 60 cycle line.

Do not under any circumstances cut or remove the round grounding prong from the plug. The unit must be grounded at all times. Do not remove warning tag from the service cord.

Do not use a two-prong adapter.

Do not use an extension cord.



INSURE PROPER GROUND  
EXISTS BEFORE USING.

### Commonly Asked Questions

1. Our refrigerator/freezer accidentally became unplugged. Since that time we have been unable to get rid of spoiled food odors. What procedures should be followed?

Some spoiled food odors will linger. If cleaning procedures on page 12 do not eliminate the odors, you may try the following:

Disconnect the unit. Remove all food and allow the interior to dry. "Stuff" the freezer and refrigerator cavity with crumpled newspapers. Place 20 to 25 charcoal briquettes among the crumpled newspapers. After completely filling the cavities, close the doors and allow the unit to stand for 24 to 48 hours. Remove the papers and charcoal. Clean the interior walls with warm water and detergent. Allow the unit to dry and then reconnect.

2. How much time is needed for my automatic Ice Maker to make its first ice cubes?

After installation, allow 4 to 12 hours before the first ice cube "harvest" occurs. The time required will depend upon the freezer temperature setting, and the amount of food in the unit.

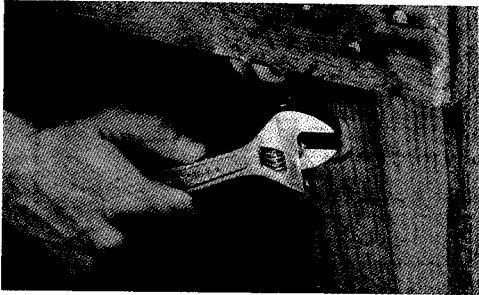
3. Where in my freezer is the best place to store ice cream?

Ice cream should be stored within the cavity of the freezer section, not in the door. The freezer door is the warmest area of the freezer, and when stored in the door the ice cream may become soft or develop undesirable ice crystals.

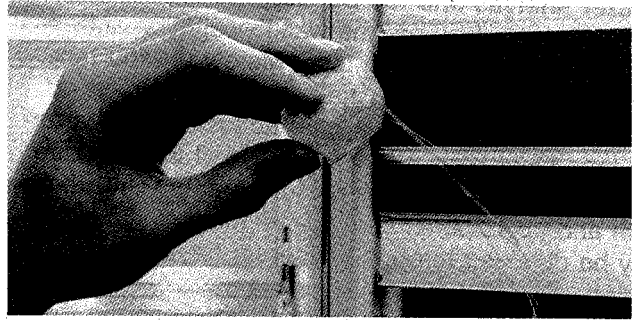
## How to prepare your new refrigerator for use.

As part of your purchase, you may have agreed to install your new refrigerator yourself. If so, follow these helpful instructions.

### EXTERIOR - remove protective packing.



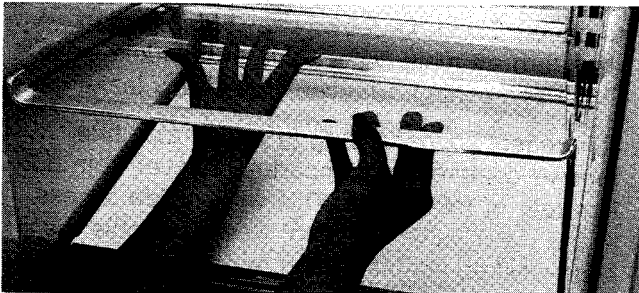
1. If the base skid is still attached, tip the refrigerator over, place a supporting block under the unit back and remove the mounting bolts. Repeat on opposite side.



2. Save some of the heavy duty tape that you have removed and make a pad, adhesive side out, and touch it to any tape residue remaining on the unit. If tape residue still exists, you may try cleaning the area with a soft cloth and odorless mineral spirits. Mineral spirits may be obtained through your local hardware dealer.
3. Unpack the condensate drain pan.

### INTERIOR - remove protective packing.

The special cardboard shipping braces which prevent damage in shipment have to be removed and discarded.



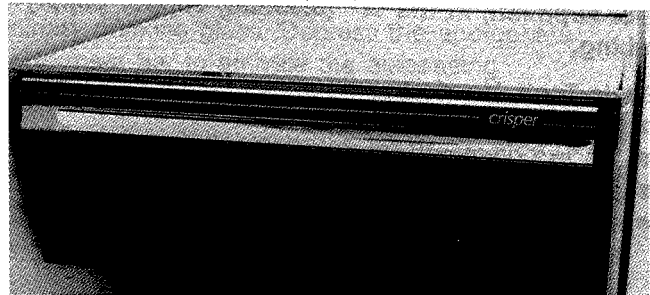
### Adjustable glass cantilever shelves.

The removable cantilever shelves are shipped in place and are held in by red plastic "hairpins". Remove all of them by exerting finger pressure against bowed portion while pulling toward you.



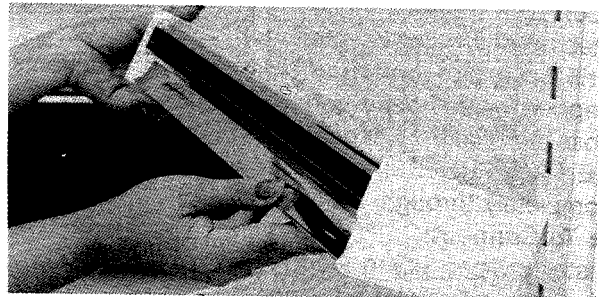
### Meat Keeper.

To remove meat keeper, first remove the meat pan. This is accomplished by sliding the meat pan out until it comes in contact with the "stop" that has been built into the meat pan top. Next reach into the pan and lift up on the meat pan top while at the same time sliding the pan out. To reassemble, reverse procedure.



### Crisper Drawer.

There is packing material under and around the crisper drawer that must be removed. Remove the tape as shown, then lift up on pan and cover. Carefully remove from unit. Complete the unpacking, then replace. The pan has "stops" similar to the meat pan. Use the same procedure you did with the meat pan to remove this pan.



### Removable shelves.

Remove all tape from retainer bars or shelves on the doors. To remove for cleaning, just lift upward. When replacing, be sure they are snapped into place.

### Freezer shelves and ice bucket.

The freezer shelves are the wall-to-wall type and are secured in place with tape. Merely unwind tape. Remove tape residue by making a pad from the removed tape and touching the adhesive surface to any tape residue on shelf or cabinet. If tape residue still exists, you may try cleaning the area with a soft cloth and odorless mineral spirits. Mineral spirits may be obtained through your local hardware dealer.

The ice bucket is located beneath solid shelf in the top freezer. It will be taped in place. Remove tape and residue.

### Connect Ice and Water System to water supply.

The unit is completely pre-wired and plumbed at the factory. All you do is connect it to an active household cold water line (preferably, the one under the kitchen sink) as described below. Household cold water pressure must be 20-120 PSI for the Ice and Water System to operate properly. **Where water, odor, taste or sediment is a concern, install a disposable activated carbon water filter (not supplied) in the 1/4" (6.35mm) copper supply tubing.**

#### Basic Tools Needed:

- 1/4" electric drill and bit
- two 1/2" open-end wrenches
- pliers
- saddle valve (Use only the 1/4" valve attached to the basket in the lower freezer. Do not use a self-piercing valve!)
- sufficient 1/4" copper tubing (not supplied) to reach from unit to cold water source, plus an extra six feet of tubing so unit can be moved away from wall for servicing or cleaning.

#### CAUTION: SAFETY MEASURES:

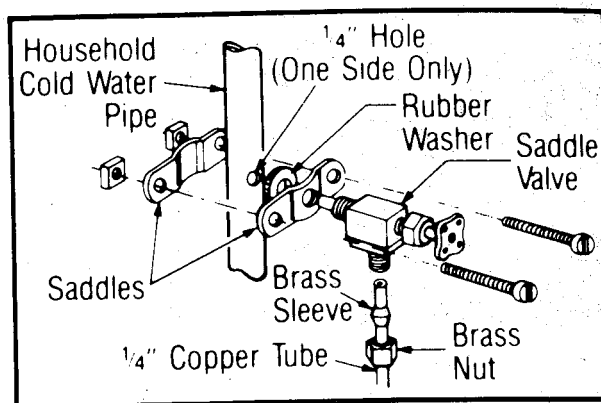
- Disconnect refrigerator from electrical power source.
- Shut off main household water valve. Drain by opening a faucet.
- Electric drill **must** be grounded.
- Drill water pipe on top or side only. This prevents trapped water from entering drill and causing possible electrical shock.
- **BE CAREFUL:** Drill only **one** wall of pipe; not completely through.

#### How To Connect:

1. Install copper tubing along route from unit to pipe you will tap. Make several loops in tubing behind refrigerator so unit can be rolled away from wall without damaging connections.
2. Carefully drill a 1/4" hole on one side of household water pipe you will tap. **Do not drill all the way through pipe!** Screw saddle valve to saddle obtained from kit (valve threads should not protrude through saddle). Put washer between pipe and saddle, then secure valve to pipe

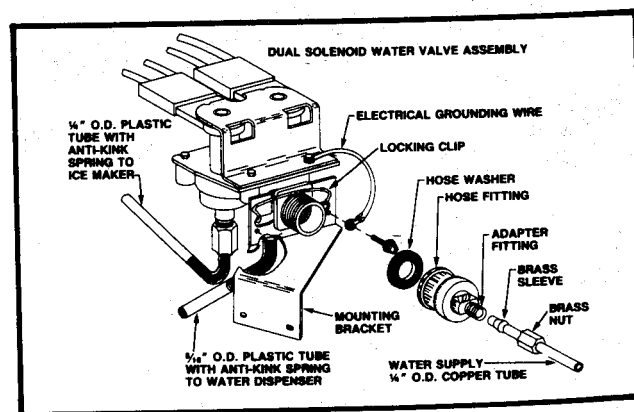
with two screws and nuts. Thread brass nut and sleeve over copper tubing. Then insert tubing into saddle valve outlet and secure nut with 1/2" open-end wrench.

#### CONNECTION AT PIPE

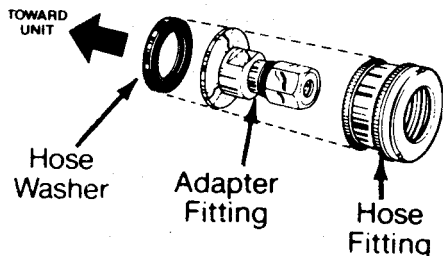


3. Flush impurities from tubing. (You will need to do this again prior to using the dispensers for the first time). Place free end of copper tubing into a bucket of at least two gallons capacity. Turn on main water valve and saddle valve, allowing about two gallons of water to flush through tubing. (Turn saddle valve handle counterclockwise to open.) Check for leaks at pipe connection, then turn off main water valve and saddle valve. Drain by opening a faucet. Repair any leaks.
4. To connect copper tubing to refrigerator, first remove compressor compartment cover from bottom rear of refrigerator. This will provide access to the water valve coupling. Next assemble the hose washer, adapter fitting and hose fitting as shown. Remove brass nut and brass sleeve from adapter fitting. Tighten hose fitting assembly onto valve coupling by hand; then tighten 1/2-turn with pliers. Slip brass nut and sleeve over copper tubing, then insert tubing into adapter fitting as far as it will go. Place 1/2" open-end wrench over adapter fitting. Start nut by hand; tighten with second open-end wrench.

#### WATER CONNECTION AT REFRIGERATOR



Position of water valve coupling will vary as shown. Do not re-position.



**5. CHECK FOR LEAKS.** Turn on main water valve and saddle valve. Connect unit to electrical outlet. Cycle Ice Maker and Water Dispenser. If leaks are discovered, disconnect unit before repairing. Replace compressor compartment cover when completed.

**NOTE: READ ICE AND WATER SECTIONS BEFORE USING UNIT.**

#### Final Placement of Refrigerator Should Be On Solid Floor.

Your new Modern Maid Refrigerator must be installed on a floor strong enough to support the combined weight of the food and the unit in order to insure proper operation and a good door seal.

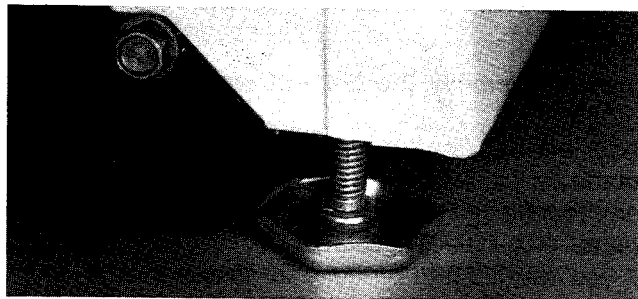
If the spot selected is next to a wall, be sure that you allow a 1¾-inch space along the side so the door can be opened 90°.

#### How to remove grille at bottom of the unit.

Pull straight forward from the unit to release the grille clips. To replace, reverse procedure.

#### Cleaning - pages 12 & 13.

To clean unit, follow the cleaning instructions on pages 12 & 13, or on the cleaning label attached to the unit.

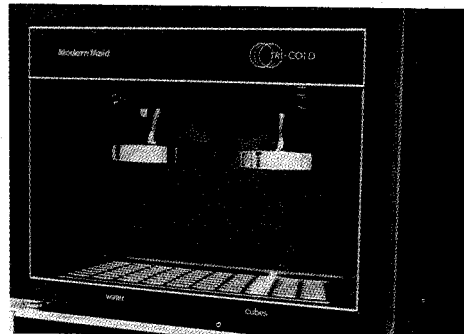


#### Level Unit.

This unit must be level. Leveling feet are located behind the toe grille at the front corners of the unit. If the floor is not level from side to side, it may be necessary to shim under one of the rear rollers.

**Use the front leveling feet to level the unit from side to side and front to back. This allows the doors to close firmly and ensures uniform ice cube size.**

## The Automatic Ice and Water Dispensing Compartment



The Ice and Water Dispensing Compartment will give you carefree use with minimal attention. Please read the following sections carefully so you will be familiar with its operation and be familiar with the few responsibilities you will have.

Separate dispenser bars control the release of ice cubes and water. They are located in a recessed alcove for safety and convenience. The dispenser bars are sculptured to fit the contours of an ordinary drinking glass. Depress the appropriate dispenser bar to activate the dispensing mechanism.

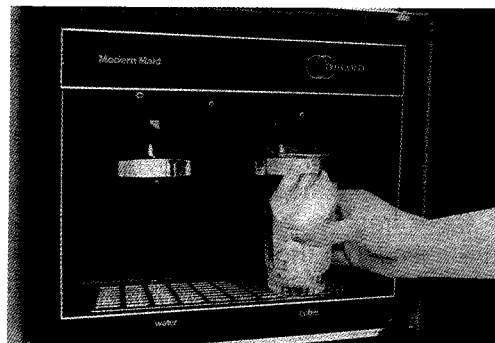
Small spills will be caught in the sump area below the dispenser. The sump cover grille is easily removed for cleaning.

**NOTE: There is no drain in the sump so water should not purposely be poured into it.**

#### Control Panel Light With Switch

The dispensing areas can be illuminated at the touch of the switch. It provides "night light" convenience, if you desire. It uses a 120-volt, 6-watt bulb. The switch is located between the ice and water dispensers and behind the control bezel.

#### Ice Dispenser



**Dispensing Ice.** Apply pressure against the dispenser bar with a glass or other container. This activates the ice auger and ice wheel which automatically delivers ice to the glass. Release pressure on dispenser bar before glass is full. Do not remove the glass until the last of the cubes fall.

**Overload.** If you hold the dispenser bar in the ON position for approximately 4-5 minutes, the dispenser motor may trip out on overload. This could occur if you were trying to fill a large container with ice. The overload will reset automatically in approximately 3 minutes, after which ice can again be dispensed.

**Normal Operation.** After installation, it will take 4 to 12 hours before the first supply of ice will occur. Time will depend upon the amount of the food load that is placed in the refrigerator and freezer sections.

The ice storage bin takes about three or four days to fill, depending on how much you use it. And at first, your family will be demonstrating it quite frequently.

To overcome this demand, you can speed ice production by turning the freezer control to a colder setting. **For best overall operation of the unit, be sure to return freezer control to its previous position as soon as possible.**

If you use very little ice over a period of a week or so - or if you use none at all for that period - the ice cubes may freeze into a solid mass and the unit will not dispense ice. You must then remove the ice bin (follow instructions on next page) and thaw the ice and throw away.

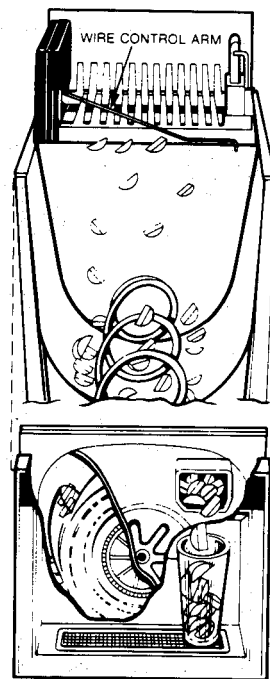
**UNDER NO CIRCUMSTANCE SHOULD YOU USE AN ICE PICK OR SIMILAR SHARP INSTRUMENT TO BREAK THE ICE.** To do so could cause damage to the ice bin and/or auger.

### How the Ice Dispenser Works

**Safety.** All of the ice making and dispensing mechanisms are sensibly enclosed within their own compartment for safety and for maximum storage space in the freezer sections.

### How the Ice Dispenser Works

Water is automatically measured into the ice maker. When the water freezes, a sensor automatically empties the cubes into the U-shaped Storage Bin, where they are held for delivery. When you push the Dispenser Bar, a large auger gently, but firmly, moves cubes from the bin to the Ice Wheel which lifts them like a Ferris wheel to the dispenser.



### Servicing the Ice Dispenser

You will need to service your ice dispenser. Certain conditions will require you to service the Ice Maker and dispenser.



The unit has been designed so that you can do such servicing with a minimum of effort. Cold dry air has to circulate in the freezer to maintain a safe freezing temperature. Thus, cubes stored in the bin will tend to evaporate and flow together if not used regularly.

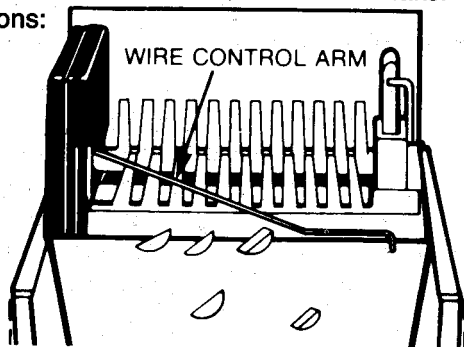
### You should remove the bin and empty the contents:

- After the first few supplies of ice have been made by a newly installed unit. This will allow any impurities in the line to be flushed out, rather than being ingested.
- If you are going to be gone for longer than a week you will want to empty the storage bin of all ice cubes and raise the ice maker control arm. This will prevent the cubes from freezing into a mass around the ice auger.
- If the usage of ice becomes quite light and the ice cubes become frozen to each other and around the ice auger.
- If you have an extended power outage (1/2 hour or more); after unit comes on and starts cooling, check to see if cubes have frozen to each other or around the auger.

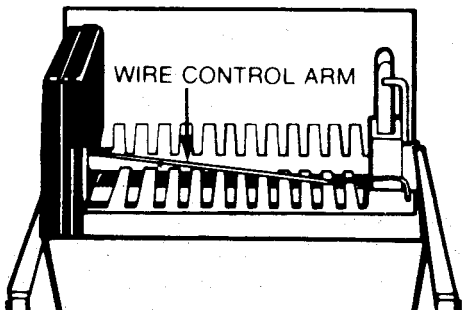
To service, remove all stored foods from the top and bottom shelves of the top freezer. If you have room, store them temporarily in the bottom freezer. Otherwise, place them in a cardboard container and cover with several thicknesses of newspaper or towels to reduce thawing to a minimum. Remove both shelves.

### Ice Maker Control Arm

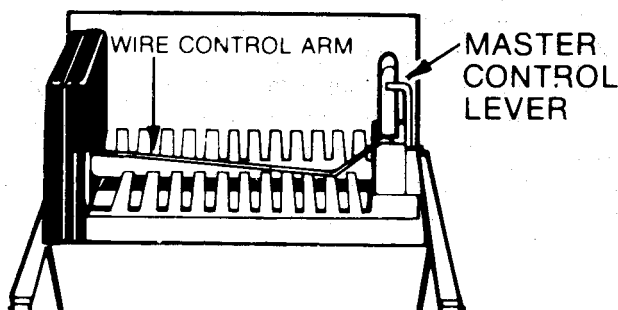
The wire control arm on the automatic ice maker has 3 functions:



1. **Normal operation:** the wire arm is in the down position; ice will be made.

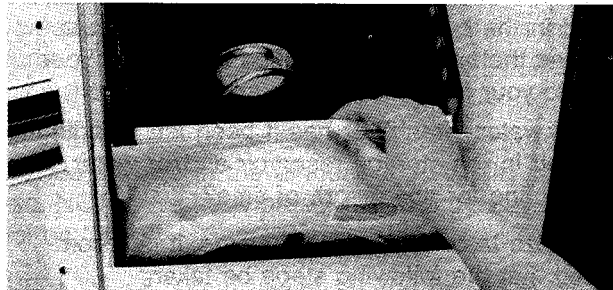


2. **To stop ice production:** take hold of wire arm near black housing, and lift up. There will be an audible "click" when Ice Maker shuts off. The wire arm stays in the upper position. As long as the arm is in this position, ice will not be made. The unit will continue to dispense cubes from the ice bin until all have been used.



3. **To remove ice bin:** the right end of the ice maker control arm must be inserted in the square plastic receptacle that receives water from the water tube. **IMPORTANT:** The Ice Maker control arm must be returned to the normal position after the bin has been re-installed. If not, the Ice Maker will continue to make cubes and possibly overfill the bin.

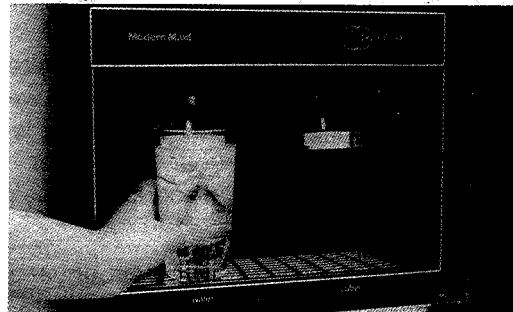
Pull forward on the master control lever until it slips into the "front" slot. This disengages the drive coupling to the ice auger. With the master control in the off position and the wire arm inserted in receptacle, the entire ice storage bin can be lifted up and removed for cleaning. To clean, soak ice bin in warm water. Allow ice wheel to drip dry before re-installing ice bin in product.



### Do not add ice to ice bin.

Do not try to speed ice dispensing by adding cubes or ice that you may have purchased or made in some other way. The unit has been "matched" to the automatic Ice Maker and will not operate properly with different shaped or sized ice cubes.

### Water Dispenser

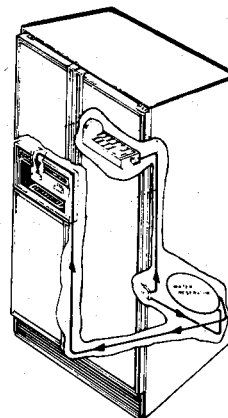


**To operate, press glass against the water dispenser bar. Releasing pressure shuts the water off.**

After the unit is connected to an active household cold water line, it is advisable to fill and throw out the first 10-14 glasses of water. This will cleanse the lines of impurities.

### How the Water Dispenser Works

The water reservoir is located in the refrigerator behind the meat keeper. The water line to the dispenser bar is routed to prevent freeze-ups.





### Water taste and odor.

There are many variables which can affect the taste and odor properties of the water that is being dispensed from your Modern Maid Ice and Water model such as:

1. Iron and other mineral deposits normally found in water.
2. Type of tubing (copper, galvanized, plastic, etc.) used in the household water supply system as well as the type of tubing used to connect your unit to your household water supply.
3. Is the water "fresh" or has it been left standing unused in the storage reservoir and/or water supply line for any length of time?

To minimize taste and odor problems, it is recommended that the following steps be taken:

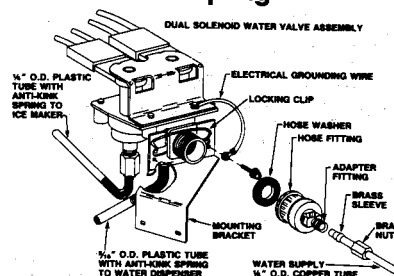
1. Thoroughly rinse out the system after it has been connected to the household water supply. This can be accomplished by throwing away the first 10-14 eight-ounce glasses of water that are obtained from the unit.
2. If the water dispensing system is not used frequently, the entire water reservoir and system should be flushed. This will ensure a fresh supply of water at all times.

If the above suggestions do not entirely eliminate an undesirable taste or odor condition in your water, your problem is most likely a water problem. It is recommended that you contact your local water treatment company for its specialized kind of help in solving your problem.

If the refrigerator will be stored or remain unused in a sub-freezing environment, remove the water reservoir and protect the water valve coupling from freezing-related damage as follows:

1. Disconnect the refrigerator from the electrical power source.
2. Shut off the refrigerator water supply. This can be done at the saddle valve where the 1/4" copper supply tubing joins the household water line.
3. Remove the meat pan and the crisper compartment from inside the refrigerator section to reveal the water reservoir.
4. Unscrew the plumbing fittings at the water reservoir outlet and inlet.
5. Remove and drain the water reservoir.
6. Remove the compressor compartment cover from the bottom rear of the refrigerator to reveal the water valve coupling. Place a small container under the valve to catch water spills. Remove the brass hose fitting from the valve. Label the two plastic tubes attached to the valve. Unscrew the compression nuts from the tubes and push the ends of the tubes away from their valve fittings.

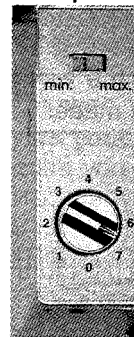
### Typical Water Valve Coupling



### Modern Maid Has Two Automatic Cold Controls

#### Pre-Chill Unit

If at all possible, it is a good idea to pre-chill a new refrigeration product before loading it with a large quantity of food at room temperature. Pre-chilling of the unit and pre-freezing of food to be stored in a freezer eliminates the need for excessive running time when the unit is first put to use.

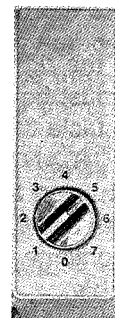


#### Freezer Control

This is the master control. If it is turned off, the unit will not operate. The control has seven settings. No. 1 is the warmest; 7 is the coldest.

It will take several hours to cool the freezer compartment after the unit has been installed.

For best frozen storage, the food temperature should be in the 0° - +2° F range. (see "Checking the temperature"). If it is above 0° - +2° F range, turn the dial to a colder setting number (towards No. 7). If the thermometer reads below the 0° - +2° F range, the unit is set too cold, and power is being wasted. Turn to a warmer setting number (towards No. 1). We suggest that the adjustment up or down should be done one number at a time with a new temperature reading taken before the further adjustment is made. Wait one hour before further adjusting the control.



### Automatic Refrigerator Control

Designed to detect a slight rise or lowering of the temperature in the refrigerator. That means that the setting you select will be maintained as the control automatically opens and closes to maintain your setting.

The control is numbered from 1 to 7. Number 1 is the warmest, and number 7 is the coldest setting. After the refrigerator compartment has cooled, feel free to regulate the control as needed.

### Checking the Temperature

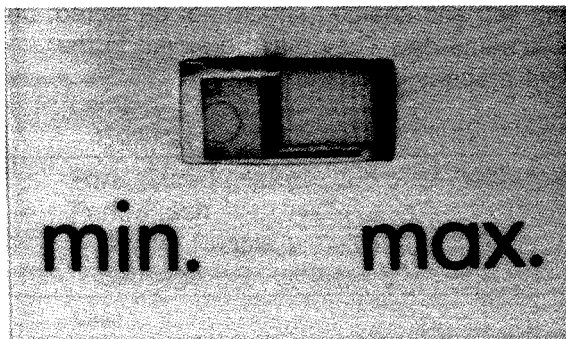
After several days we suggest that you check the food temperature inside both the refrigerator and freezer sections. Use a good quality thermometer that is capable of registering below zero degrees.

### **FREEZER: Place the thermometer in the center of the freezer, surrounded by frozen packages.**

The reason for this is that air temperature in the freezer may show a definite, brief warming during the defrost cycle. This is of very short duration, and doesn't harm the food, but can mislead you into believing your unit is malfunctioning when it is not. For best storage, the food temperature should be in the 0° - +2° F range. Adjust control as needed.

### **REFRIGERATOR:**

Place the thermometer in a glass of water and place on the middle of the center shelf. Be sure that air can flow around it. Let the thermometer set overnight before reading and making any control adjustment. For best storage, the food temperature should be in the 38° - 40° range. Adjust control as needed.



### **Energy Saver Control Saves Electricity.**

The Energy Saver Control allows you to save electricity.

Any freezer will "sweat" around the doors in hot humid weather. This sweating is a lot like a glass of ice water in hot weather when humidity condenses on the glass. A special "heater strip" around the freezer flange minimizes this normal sweating during hot humid weather.

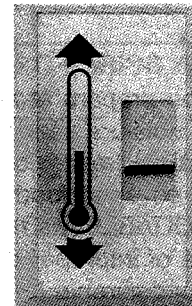
Your refrigerator is designed to allow a minimum amount of condensation during periods of high humidity. However, during periods of extreme high humidity, additional condensation may form on the cabinet sides, doors, etc. This is a normal condition and will disappear once climatic conditions return to normal.

The Energy Saver Control has settings to help you save electricity to fit the humidity conditions in your home. You set the Energy Saver Control to determine the savings.

The correct use of the Energy Saver Control will provide savings in the amount of electricity you will use. NOTE: We have preset the Energy Saver Control on "MIN".

"MIN" shuts flange heater off and places other heaters (center mullion, chute and cavity) at half power to provide maximum savings. Use it for periods of low humidity, cold weather or if your house is air conditioned.

"MAX" places all heaters at full power. It should be used for periods of high humidity.

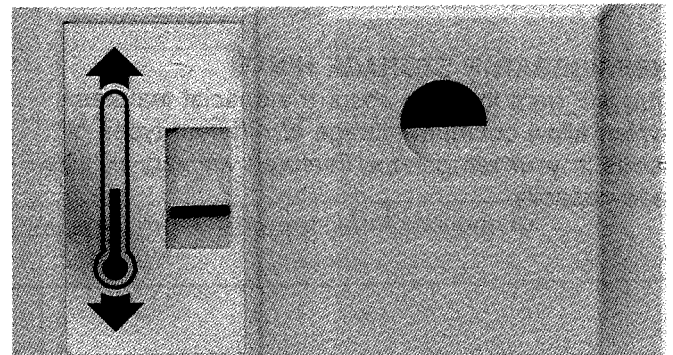


### **Refrigerated Meat Keeper Control.**

Your unit has a refrigerated Meat Keeper Drawer, just for fresh meat. It has a separate control where fresh meats you store are kept colder than the rest of the refrigerator. The control should be regulated in conjunction with the refrigerator control, the coldest setting being the bottom position, the warmest setting being the uppermost position..

### **Storage Door.**

Foods stored in the Storage Doors include butter in the butter compartment. For your convenience, there is a sturdy melamine butter dish that can be taken to the table. It is dishwasher safe.



### **Storing Food in Your Refrigerator**

The following are suggestions to help you fully utilize the top food preservation design and features in your unit.

### **FREEZER STORAGE HINTS**

Units have a shelf system that allows you to convert storage space to suit your needs of the moment. The wire shelves are very easily removed and replaced. The solid shelf above the ice storage bin, and the one above the glide-out basket, must always be in place.

### **Packaged Frozen Foods.**

Frozen foods from the supermarket should be placed in the freezer as soon as possible. To quickly return them to safe 0° - +2° F storage, we recommend placing them loosely on the shelves for several hours before organizing them compactly elsewhere in the freezer. If the wrapping material has been damaged, you should replace it with moisture vapor-proof freezer wrap.

### **Fresh Frozen Foods.**

Fresh frozen foods you prepare at home should be carefully wrapped in moisture vapor-proof freezer wrap, or placed in airtight freezer containers: Thin plastic wrap used for covering food stored in the refrigerator is NOT SUITABLE, as moisture can be drawn through it. Use of improper packaging materials will cause undesirable tastes and odors, and may cause nutritive value to be lost.

### **Storage Doors.**

The door shelves are designed to hold juice cans and food packages.

### **How Long To Store Frozen Food.**

On page 11 is a Frozen Food Storage Chart. We suggest you use this as a guide. It is better to store foods for shorter periods and replenish often, as needed.

### **REFRIGERATOR STORAGE HINTS**

You will want to know about the special features which allow optimum storage of different types of foods in your refrigerator. Features will vary by size and capacity.

### **Adjustable Glass Cantilever Shelves.**

They hook into the hidden track at the back. Thus there are no posts or mechanisms needed to support the front. This allows you to design storage to suit your needs.

To remove for repositioning, use both hands to lift up on the shelf and pull toward you. Reverse procedure to reposition. The cantilever shelf holding the refrigerated meat keeper cannot be repositioned without disconnecting the keeper and rendering it inoperative.

### **Fresh Meat.**

The refrigerated meat keeper is designed to keep meat fresh longer than ordinary meat pans. The meat keeper must be kept in the bottom position for proper operation. The coldest setting may allow ice crystals to form. Real freezing will take place if you have set the automatic control at the coldest setting. Meats to be stored include beef, veal, pork, lamb, hamburger and variety meats such as liver, heart and tongue. For long periods we recommend you freeze the meat.

### **Pre-Packaged Meats.**

Pre-packaged fresh meat may be stored in original wrapping, if used in one or two days. Otherwise, the wrapper should be loosened at both ends.

### **Fish.**

All fresh fish and seafood should not be stored, but used the same day. They may be stored in the freezer if properly wrapped.

**Fruit and Vegetable Crisper Drawer.**

This compartment is designed especially for storing fresh fruits and vegetables. Fruit should be stored in plastic bags. Some moisture may accumulate in the Crisper Drawer. This is normal.

**Cover Foods Stored On Shelves.**

Air circulation is important in a modern refrigerator that features a true freezer. As you know, cold air is very dry. Because it is being stirred by fans, foods stored on the open shelves should be covered with plastic wrap or placed in covered containers to prevent drying. This also prevents mixing of odors or flavors.

**Butter Storage.**

Foods stored in the Storage Door include butter in the butter compartment. For your convenience,

there is a sturdy butter dish that can be taken to the table. It is dishwasher safe. (Recommended placement: top rack of dishwasher.)

**Egg Storage.**

Do not wash eggs before storage in the take-to-counter egg tray which is included in the door storage system. Always use eggs from the front row first. You will enjoy always having the eggs at your fingertips.

**Tall Bottles, Milk and Condiments.**

Small condiment bottles, tall beverage bottles and even half-gallon milk cartons are conveniently organized and stored in the door. Many dairies date their milk and cream. We suggest you check the date, to insure that you do not buy milk and cream that is outdated.

**FROZEN FOOD STORAGE CHART**

Those times shown are approximate times for foods that are properly prepared, handled, wrapped and stored at 0° F. It is better to store foods for shorter periods and replenish more often as needed.

FOOD	APPROXIMATE HOLDING PERIOD AT 0° F (months)*
Fruits	12
Vegetables	8
Bread and Yeast Rolls	6 to 8
Layer Cake	2 to 4
Pies (unbaked)	3 to 4
Beef	
Hamburgers, ground	4 to 6
Roasts, Steaks	9 to 12
Lamb	
Roasts	9 to 12
Pork, Cured (Ham)	1 to 3
Pork, Fresh	
Chops, Roasts	6 to 9
Sausage	1 to 3
Veal	4 to 6
Cooked Meat Pie, Casseroles	4 to 6
Chicken	12
Duck, Goose	6
Turkey	6
Cooked Chicken and Turkey	1 to 3
Fish	1 to 2
Ice Cream, Sherbet	1 to 2
* These figures are based on United States Department of Agriculture recommendations for frozen food storage times.	

## How To Install Decorator Panels

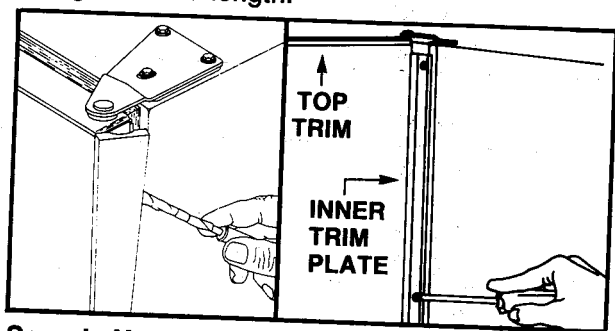
### Dimensions for 1/16" Panels:

- 22 cu. ft. models - Upper Freezer Door  
13<sup>19</sup>/<sub>32</sub>"W × 20<sup>3</sup>/<sub>16</sub>"H; Lower Freezer Door -  
13<sup>19</sup>/<sub>32</sub>"W × 29<sup>9</sup>/<sub>16</sub>"H; Refrigerator Door -  
19<sup>31</sup>/<sub>32</sub>"W × 62<sup>1</sup>/<sub>16</sub>"H.

### Tools Needed

Standard screwdriver, Phillips screwdriver, masking tape

1. **Remove trim cover from hinge side of door.**  
Tape tip and shaft of standard screwdriver to avoid marring the unit. Place screwdriver tip at top of trim cover next to hinge pin and push trim out to the side.  
Slide screwdriver shaft under the trim cover, then arc the handle 90° toward the back of the unit. Alternately move the handle back and forth and push down with both hands to remove the trim cover from the inner trim plate.
2. **Loosen the Phillips head screws in the inner trim plate and push the plate towards the back of the unit.**
3. **Guide panel into channels in the top and bottom trim and slide panel across the door and underneath the door handle. Press panel or squeeze door handle as needed.**
4. **Slide inner trim plate into place and tighten screws.** Hook trim cover onto the front edge of the inner trim plate, then gently tap back of cover with base of hand until cover is firmly seated along its entire length.



### Sounds You May Hear

Your new refrigerator may be replacing a smaller refrigerator of different design and/or a product which operated less efficiently. We have taken steps in product design and operation which will continue to provide our customers the highest quality product, one which is energy efficient and operates as economically as possible. With this new design, you may hear sounds which are unfamiliar to you, yet quite normal.

The polyurethane foam insulation, while a much better insulator, does not have the sound absorbing characteristic of fiberglass insulation. Sounds may be amplified further by the wall and/or floor acting as a sounding board.

Because your product is designed to provide greater efficiency, the compressor operates at much higher speed than previously. This results in a high speed hum which will be more noticeable than the sound produced by a slower speed compressor. In addition, the compressor's increased torque may cause some vibration during start up or shut down of the unit.

The refrigerant flowing through the refrigeration tubing may create "water running" or "gurgling" sounds during operation and shortly after shut down. The expansion and contraction of the tubing during start up, shut down, and the defrost cycle may cause some "popping" sounds. You may also hear the ice falling out of the automatic Ice Maker or the activation of the water solenoid valve during an ice making cycle.

None of these sounds are unusual, and will soon become familiar. They indicate the unit is operating and performing as designed.

### Cleaning Your Refrigerator

**For your safety**, unplug the service cord before cleaning to avoid any possibility of an electrical shock.

Refer to the instructions on page 3 and remove all food and special compartments from the refrigerator and freezer sections.

**Wash the door liners, meat tray and compartment, fresh fruit and vegetable crisper drawer and removable egg tray** with a warm water and baking soda solution (about a tablespoon of soda per quart of water). This will clean and "sweeten" these parts. Rinse and dry thoroughly.

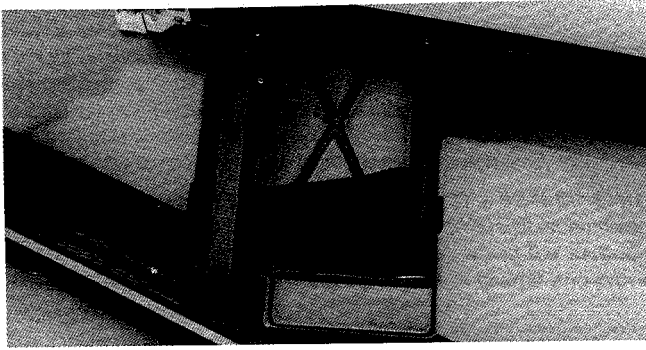
**Do Not** use liquid detergent, abrasive cleaners, solvents or polish cleaners on these parts. To do so will deteriorate them and make them susceptible to cracking, discoloring, etc.

**Do Not** put any of these parts in your dishwasher. To do so will cause them to warp.

**Exterior.** Wash with soapy water and rinse. Do not use abrasive cleaning pads or sponges.

**Interior Walls** of freezer and refrigerator section may be cleaned with warm, sudsy water. Rinse and wipe dry.

**Door Gaskets.** For maximum life, the door gaskets and cabinet flanges should be cleaned at least once a year with mild soap and warm water, then rinsed and dried. A light film of petroleum jelly must then be applied to the door gaskets.



**Condenser Coil** is located behind the grille at the bottom front of the cabinet. We suggest the coil be cleaned every 3 months. Use a long-handled bottle brush and a vacuum cleaner.

**Clean Condensate Pan.** Pull out condensate pan from beneath coils. Wash with warm sudsy water to prevent odors. Replace before replacing grille.

**Ice Maker.** If your local water supply has a high mineral content, the Ice Maker may require periodic cleaning. Please contact your local water treatment dealer for cleaning instructions. You may want to install an in-line filter on the water inlet line.

**Reconnect Power Cord.** After cleaning reconnect power cord to put unit back in service.

**Vacation Time.** Empty the refrigerator of all perishable items. Shut off the Ice Maker by moving the master control lever to the forward (off) position.

**Do not** change the setting of the freezer or refrigerator control. After vacation, remember to return the Ice Maker master control lever to the operating position.

**Extended Periods of Non-Use.** If you are away for a longer period, you will want to empty and unplug the unit. This will reduce needless energy consumption and also assure that if electrical service is interrupted, food will not spoil. Just clean the unit as outlined on the last page, and then place a pad or block between the doors and the frame so that the door does not close and air can circulate. Leave the unit unplugged.

**When You Move.** Unplug the unit. Clean the refrigerator and freezer completely. Use strapping tape or masking tape to securely tie all the trays, shelves, etc. so they do not slide or fall. If you refer to page 3 of this book, you will find pictures of un-packing that will serve as a guideline. Do not leave the unit closed for an extended period of time.

**Caution:** Be sure you do not use some of the tape that has "permanent" type adhesive.

## Energy Savings You Can Make with Modern Maid

### Meat Keeper

It's a refrigerated meat storage drawer with its own source of cold air flowing around the meat pan. To save energy, we suggest that you adjust the control to that which is best for the meat and the length of time you store it.

### Location.

You will save energy if the unit is located away from a cooking stove, heating equipment and direct sunlight.

### Keep The Freezer Section Full.

Your refrigerator will operate more economically when the freezer is filled to capacity, but not over-filled. When the freezer is full and the doors are opened, cold foods help maintain temperature.

### Control Settings.

You should set the freezer and refrigerator controls so that they do not run colder than necessary. On pages 8-9 are directions for controlling refrigerator and freezer compartment temperatures.

### Doors.

Check the door gaskets to be sure they do not become blocked, dirty or worn. Air leaks will cause the unit to operate unnecessarily.

# WARRANTY

## REFRIGERATOR

### LIMITED ONE YEAR WARRANTY

#### PARTS WARRANTY

Subject to certain but necessary WARRANTY LIMITATIONS LISTED BELOW, Modern Maid warrants all PARTS of this Modern Maid appliance against defects in material and workmanship for a period of one (1) year from the date of its delivery. Any replacement parts furnished at no cost to the purchaser in fulfillment of this warranty are warranted only for the unexpired portion of the original warranty. Modern Maid appliance parts warranty pertains only to the PARTS of the appliance, not the labor required for repair or replacement, which is the responsibility of the source from whom this appliance was purchased.

### LIMITED FOUR YEAR EXTENDED WARRANTY - SEALED SYSTEM

If any part of the SEALED REFRIGERATION SYSTEM (compressor, condenser, evaporator or connecting refrigeration tubing) should fail because of defective workmanship or material, within the second through fifth year from the date of original delivery, Modern Maid will, at it's option, either repair or replace such part free of charge and provide the labor to install such part.

### WARRANTY SERVICE

The selling dealer, builder or utility from whom this appliance was purchased is responsible for advising the purchaser of the period of no-charge warranty service labor coverage, and how and from whom warranty service is available. Replacement parts under the terms of this warranty must be furnished by a franchised Modern Maid dealer or authorized Modern Maid service agency.

### WARRANTY LIMITATIONS

Modern Maid's product warranty DOES NOT apply to glass parts, light bulbs, or fluorescent lamps. We warrant only that these will be commercially acceptable at the time of delivery and allow you 30 days to report any malfunctions to the selling agency from whom the appliance was purchased or the authorized service agency as advised by your selling agency.

Modern Maid's product warranty DOES NOT apply to the porcelain enamel surfaces, ceramic surfaces, painted surfaces, and decorative finishes, nor does it cover normal deterioration of finishes, bright metal and other trim. We warrant that all of these surfaces and finishes will be commercially acceptable at the time of delivery and allow you ninety (90) days from the date of purchase to report otherwise.

### OWNERSHIP

The appliance PARTS warranty remains in force for one year from the initial delivery of the appliance, and continues in force for one year from initial delivery, even if relocated by the first or subsequent purchaser(s).

### WARRANTY CONDITIONS

Modern Maid's appliance PARTS warranty DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than normal household use and service.

Modern Maid's PARTS warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS; (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR EXPRESSED WARRANTIES, AND (2) MODERN MAID SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE MODERN MAID APPLIANCE.

Modern Maid's warranty obligation on appliances located outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

### FEDERAL REGULATORY PROVISIONS

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

### PURCHASER'S RESPONSIBILITIES

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, to correct an improper installation that the purchaser may have performed, or to correct malfunctions in the appliance created by operation of the appliance in a manner not prescribed by, or cautioned against, in the Modern Maid Use and Care Instructions.

### PURCHASE REGISTRATION CARD

The purchaser should fill out and mail to Modern Maid the purchase registration card included with the appliance. This will help Modern Maid expedite any future communications regarding the appliance. Your warranty rights are conditioned upon the return of the Purchase Registration Card.

### MODEL AND SERIAL NUMBERS

The appliance model number and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number and serial number when talking to or writing to the dealer, builder, or utility from whom this appliance was purchased, the local authorized service agency, or Modern Maid.

### FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Modern Maid Company, Consumer Relations Department, Topton, Pennsylvania 19562-1499, or call AC215-682-4211.