



NO-FROST REFRIGERATOR-FREEZER

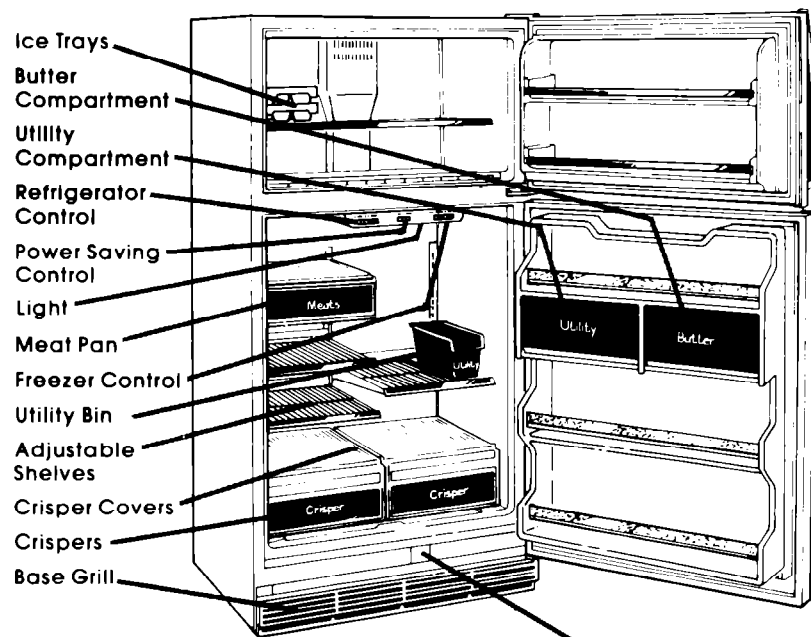
Use and Care Guide

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.



Model and Serial Number Plate

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 Number _____

Serial Number _____

Purchase / Installation Date _____

Service Company and Phone Number _____

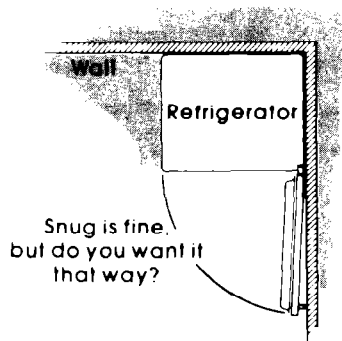
Before you plug it in

IMPORTANT

This is the only fine print you'll find in 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 in an area suitable 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.

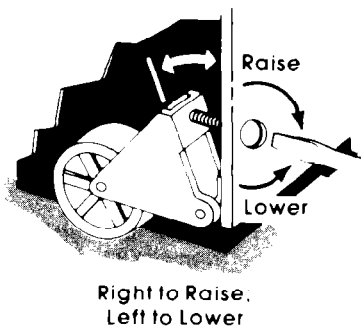


Pick the Right Place.

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.

Do you have or plan 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. Turn them to the left to lower the front. (If you have someone tilt the top of the refrigerator back while turning, it will be easier.)

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). If you don't have a level, the refrigerator will be about right when you can open the doors part way and they will stay where you put them.

Remove the Label and Clean.

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

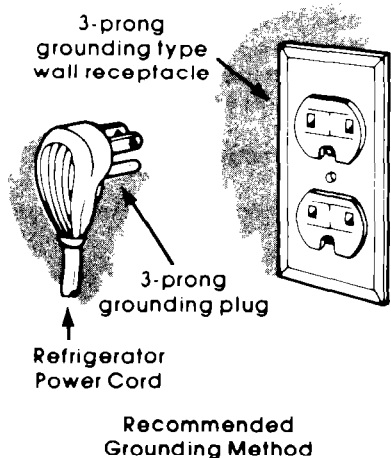
Do not remove the label giving operating instructions for the Refrigerator and Freezer Controls or the Tech Sheet fastened behind the base grill.

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.

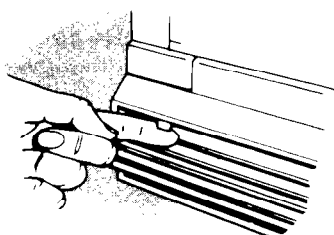
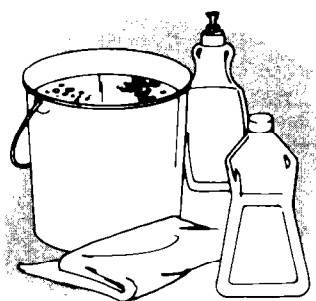
Do not use an extension cord. **Use a receptacle which cannot be turned off with a switch or pull chain.**



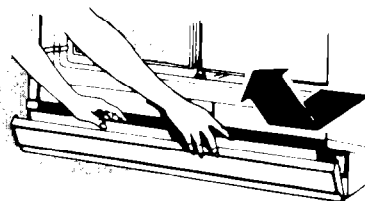
Cleaning your refrigerator

BEFORE USING

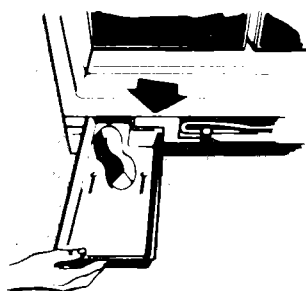
CLEANING



Lift Up the Grill-holding Tabs



Swing Out; Lift Up



Notice the Notched Corner on the Defrost-water Pan

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 Refrigerator 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.

Outside.

Wash the outside with warm water and a mild detergent. Rinse well and dry.

Waxing is recommended in high humidity areas. Use a good auto paste wax or an appliance wax on painted metal surfaces. Do not use on plastic because it may damage these parts.

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.

If your refrigerator has an ice maker, make sure you don't slide the refrigerator out farther than the ice-maker water supply line allows.

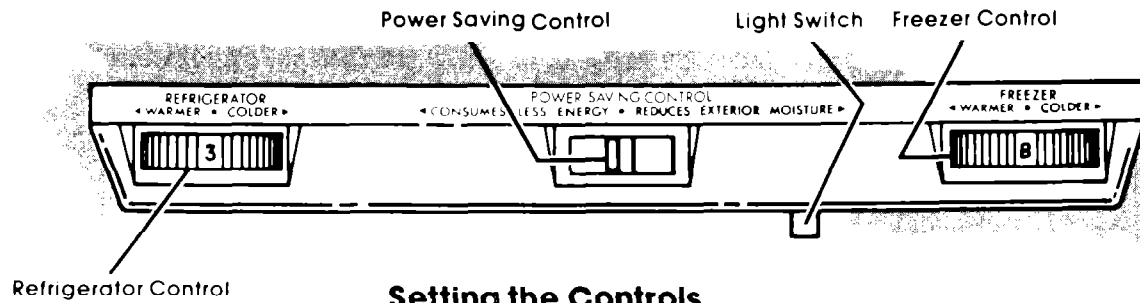
Heat is removed from your refrigerator and transferred to the condenser. From there, the heat is spread into the room. Dust on the condenser insulates it and reduces the heat leaving it. If the heat can't get out easily, the refrigerator will have to run longer to keep food cold.

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 Control on CONSUMES LESS ENERGY 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.

Using your refrigerator



Setting the Controls.

The Refrigerator and Freezer Controls are on a console inside the refrigerator at the top. To start the refrigerator, set the Refrigerator Control to 3 and the Freezer Control to B.

When you first turn it on, it will run continuously until the insides are properly cold. It takes time for your refrigerator and freezer to get cold enough to store food safely. Before loading it with food, be sure the refrigerator motor has cycled at least once (turned on, turned off, and turned on again). This may take up to a day.

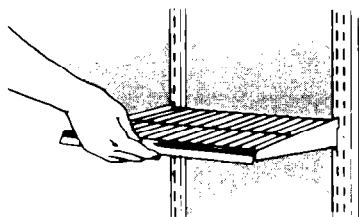
The following chart gives recommended control settings for a number of operating conditions.

IMPORTANT:

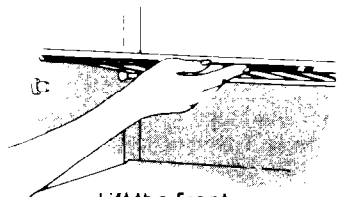
When controls are first set, or whenever changed, allow 24 hours for the temperatures in both sections to even out. Then readjust controls if necessary.

OPERATING CONDITIONS	RECOMMENDED CONTROL SETTINGS
For Normal Use:	
– Normal number of door openings.	Refrigerator 3
– Normal amounts of food added.	Freezer B
– Normal room temperature.	
If Refrigerator Section is Too Warm:	
– Door opened often.	Refrigerator 4
– Large, warm food load added	Freezer B
– Room temperature very warm.	
If Freezer Section is Too Warm:	
– Door opened often.	Refrigerator 3
– Large amount of warm food added.	Freezer A
– Very cold room temperature.	
If Ice isn't Made Fast Enough:	
– Heavy ice usage.	Refrigerator 3
– Cold room temperature.	Freezer A
If Both Sections are Too Warm:	
– Doors opened often.	Refrigerator 4
– Large amounts of food added.	Freezer B
– Very warm or cold room temperatures.	
POWER SAVING CONTROL: It's normal for moisture to form around the doors when room humidity is high.	
– If moisture forms.	REDUCES EXTERIOR MOISTURE
– If no moisture forms...room humidity is low or during heating season.	CONSUMES LESS ENERGY

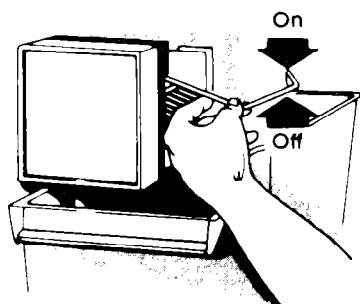
The temperature setting will be about right when milk or juice are as cold as you like, and when ice cream is firm. If you need to adjust the settings to match the way your refrigerator is used, use the settings suggested in the chart above. *Change only one control at a time. Wait a day, then make another change, if needed.*



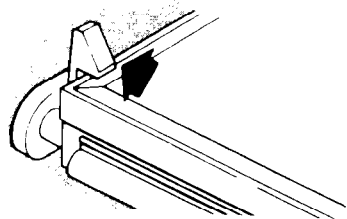
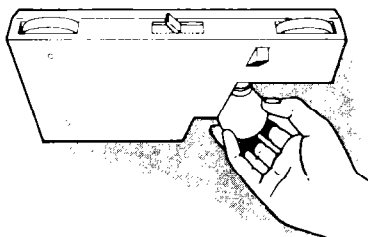
Tilt the Front,
Lift the Back



Lift the Front,
Then the Back



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



Push the Tab
to Clear the Cover

Adjusting the Shelves and Meat Pan.

Arrange your refrigerator shelves and meat pan to suit yourself. You can put two shelves together to make one full-width shelf, or put them on different levels.

To remove them, tilt up at the front. Then lift up at the back. When replacing them, keep them tilted; guide the rear hooks into the slots in the shelf bracket. Lower the front.

Before moving the meat pan itself, remove the pan by pulling it out, lifting the front and then pulling out the rest of the way.

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.

Optional ICE MAGIC[®] Automatic Ice Maker.

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

- The ON/OFF lever is a wire signal arm.
Down...for making ice automatically;
Up...to shut off the ice maker.
- Shake the bin occasionally to keep cubes separated, and to obtain increased storage capacity.
- It is normal for ice crescents to be attached by a corner. They will break apart easily.
- You will hear water running when ice maker is working. You'll hear ice fall into the bin. Don't let these sounds bother you.
- The ice maker will not operate until the freezer is cold enough to make ice. This can take overnight.
- Because of new plumbing connections, the first ice may be discolored or off-flavored. Discard the first few batches of ice.
- If ice is not being made fast enough and more ice is needed, turn the Refrigerator Control toward a higher number. Wait a day and, if necessary, turn the Freezer Control toward A.
- If you remove the ice bin, raise the signal arm to shut off the ice maker. When you return the bin, push it all the way in and lower the arm to the ON position.
- If cubes are stored too long, they may develop an off-flavor...like stale water. Throw them away. They will be replaced. Cubes in the ice bin can also become smaller by evaporation.

Replacing the Light Bulb.

When the light bulb needs replacing, you will find you can reach it easily without removing anything. To remove the light bulb, first unplug the refrigerator. Then, reach behind the control console. You can feel the bulb. Remove it. Replace the bulb with a 40-watt appliance bulb available from most grocery, hardware or variety stores.

Removing the Crispers and Crisper Covers.

To remove the crispers, 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.

To put the covers back, replace the center leg. Replace each cover by first fitting the back notches over the pegs. Then push the front down into the notched tabs.

The center leg can be made shorter or longer to help level the crisper covers, if necessary. Turn the leg clockwise to make the leg longer. Turn it counterclockwise to shorten the leg.

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:	Probable Causes:
• Slight Hum, Soft Hiss:	Your refrigerator has two fans; you may hear the fan motors and moving air.
• Clicking or Snapping Sounds:	The defrost timer makes a definite click when the refrigerator stops running. It also makes a sound when the refrigerator starts.
• Water Sounds:	When the refrigerator stops running, you may hear gurgling in the tubing for a few minutes after it stops. You may also hear defrost water running into the defrost water pan.
• Ice Maker Sounds:	If your refrigerator has an ice maker, you may hear buzzing (from the water valve), trickling water and the clatter of ice dumped into the bin.
• Running Sounds:	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.

Vacation and moving care

Short Vacations.

No need to shut off the refrigerator if you will be away for less than four weeks. Use up perishables, freeze other items. If your refrigerator is equipped with an automatic ice maker, 1) turn it off, 2) shut off the water supply to the ice maker, 3) empty the ice bin.

Long Vacations.

Remove all the food if you are going for a month or more. If your refrigerator is equipped with an automatic ice maker, turn off the water supply to the ice maker at least a day ahead. 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.

If your refrigerator is equipped with an automatic ice maker, shut off the ice maker water supply a day ahead of time. Disconnect the water line. After the last supply of ice drops, lift the signal arm to 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 levelling rollers, tape the doors shut, tape the electric cord to the cabinet. When you get to your new home, put everything back, and refer to page 4. Don't forget to reconnect the water supply line if you have an icemaker.

QUESTIONS?

...call your COOL-LINE® service assistance telephone number (page 11)



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 store wrapping. Trim or tear off bruised and discolored areas. Wash in cool water, drain and store in crisper. Cold, moist air helps keep leafy vegetables fresh and crisp. The crispers have sealing gaskets to help keep humid air in.

Vegetables with Skins (carrots, peppers)...Store in crisper, plastic bags or plastic container.

Fruits ...Wash, let dry and store in refrigerator in plastic bags or 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...you won't want to waste an ounce of it through careless handling. The following list and chart give you packaging hints and time limits. Store meat in the meat pan.

Fresh, Prepackaged Meat. Store fresh meat in the store wrapping. Vacuum packaged meat can be frozen for as long as one month if the seal is not broken. 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.

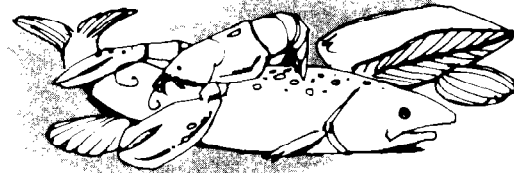
Fresh Poultry...Loosely wrap in waxed paper or plastic wrap. The plastic wrap on poultry, as purchased, may be used for storage.

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. For best storage, place milk on interior shelf.

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

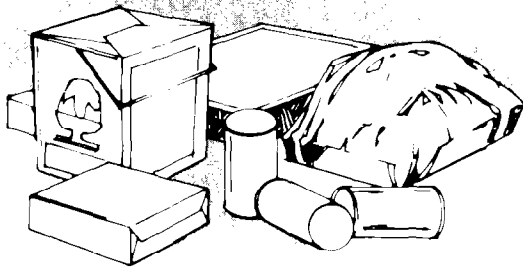
Butter...Keep opened butter in covered dish or in the Butter Compartment. When storing an extra supply, wrap in freezer packaging and freeze.

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...Cover leftovers with plastic wrap or aluminum foil to keep food from drying out and transferring food odors. Plastic containers with tight lids are fine, too.

FREEZING & STORING FROZEN FOODS

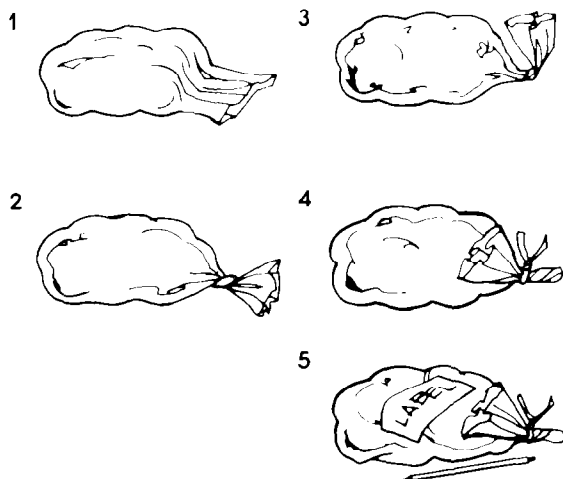


The freezer section is designed for storage of commercially frozen foods and for freezing foods at home.

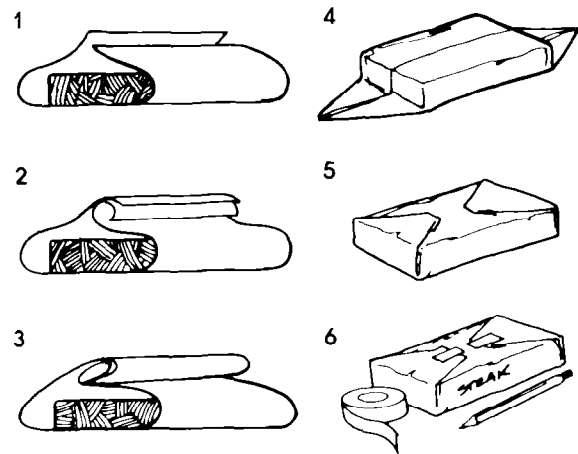
Packaging — The secret of successful freezing is in the packaging. The wrap you use must be air, moisture and vapor proof. The way you close and seal the package must not allow air, moisture or vapors in or out.

Rigid polyethylene (plastic) containers with tight-fitting lids, straight-sided canning freezing jars, heavy-duty aluminum foil, plastic-coated paper and non-permeable plastic wraps (such as saran) are recommended. Note: Heat-sealed boiling bags are easy to use and can be used by themselves or as 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.



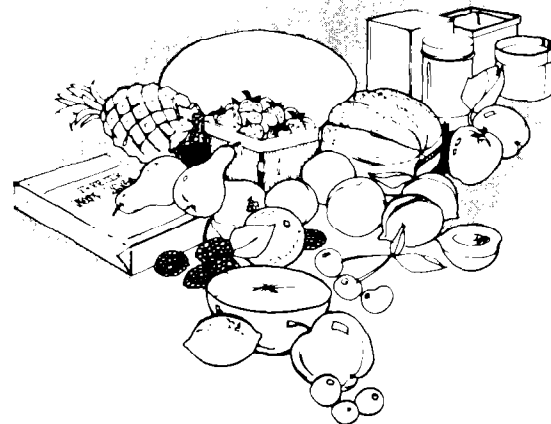
Air-tight wrapping calls for "drugstore" wrap. Cut the sheet about one-third longer than the distance around the food. Bring the ends together and fold in (toward the food) at least twice to seal out air. Crease ends close to food, press air from package. Fold tips



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.

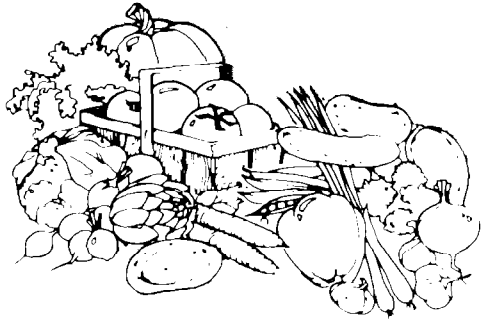
DO NOT USE:

- Bread wrappers
 - Non-polyethylene plastic containers
 - Containers without tight lids
 - Waxed paper
 - Wax-coated freezer wrap
 - Thin, semi-permeable wrap
- None of these are totally moisture, air or vapor proof.



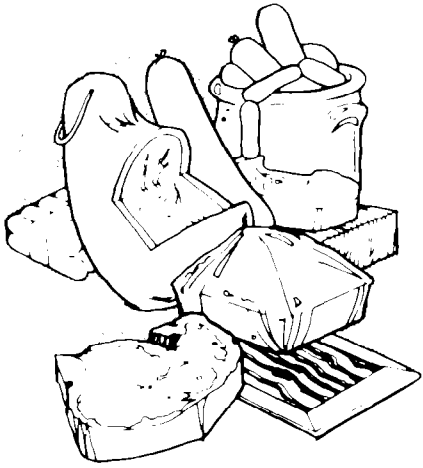
Freezing Fruits — Select ripe, blemish-free fruits. Be sure they taste as good as they look. Wash 2 to 3 quarts (liters) at a time and drain. Fruit that stands in water may lose food value and become, soggy. Sort, peel, trim, pit and slice as needed.

Pack in rigid wide-mouthed containers or other recommended material. Leave head space to allow liquids to expand during freezing.



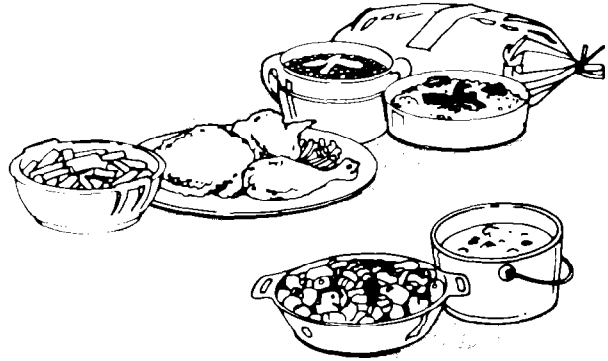
Freezing Vegetables – Freeze only fresh high-quality vegetables picked when barely mature. For best results, freeze no more than 2 to 3 hours after picking. Wash in cold water, sort and cut into appropriate sizes. Blanch or scald. Pack in recommended container and freeze.

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



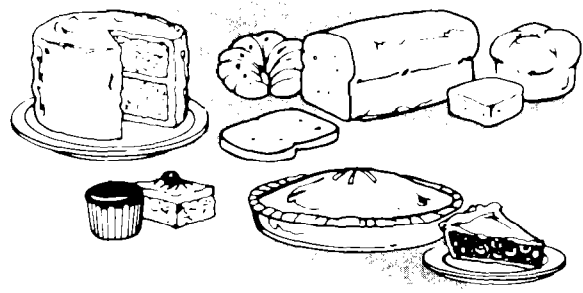
Freezing Meats – The meat you thaw can only be as good as the meat you freeze. “Drugstore” wrap in meal-size packages. Flat cuts or patties should be wrapped individually or in layers separated by a double thickness of freezer wrap.

Make sure store wrappings are moisture and vapor proof. If not, re-wrap meats with one of the wraps recommended under “Packaging”.



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 headspace. 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. Put no more unfrozen food into the freezer than will freeze within 24 hours. (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.

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 which should be 0° F (-17.8°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 4 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	6 to 9 months
Margarine	2 to 9 months
Cheese:	
Camembert, brick, Mozzarella, farmer's	3 months
Creamed cottage	DO NOT FREEZE
Cheddar, Edam, Gouda, Swiss, 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

*Based on U.S. Food and Drug Administration's "Best Before" Series. See the suggested shelf life.

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 both doors closed. This will help frozen foods to 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 refrozen foods 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 assistance, we suggest you follow these four steps:

1. Before calling for assistance...

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

If your refrigerator will not operate:

- Is the electric cord plugged in?
- Is a fuse blown or a circuit breaker tripped?
- Is the Refrigerator 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; replace the bulb with an appliance bulb no larger than 40 watts. Then 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. All this means better refrigeration and may require more running time than your old one.

2. If you need assistance* ...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:
Continental U.S. (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii (800) 253-1121

and talk with one of our trained Consultants. The Consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service* ...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate



TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES—HOUSEHOLD— MAJOR—SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES— MAJOR—REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
<i>SERVICE COMPANIES</i>		<i>SERVICE COMPANIES</i>
XYZ SERVICE CO 123 Maple	999-9999	XYZ SERVICE CO 123 Maple
	OR	
WASHING MACHINES, DRYERS & IRONERS—SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
<i>SERVICE COMPANIES</i>		
XYZ SERVICE CO 123 Maple		
	999-9999	

4. If you have a problem* ...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Guy Turner, Vice President
 Whirlpool Corporation
 Administrative Center
 2000 US-33 North
 Benton Harbor, MI 49022

If you must call or write, please provide: model number, serial number, date of purchase, 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.