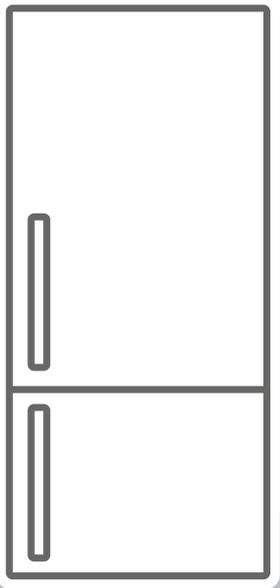


EN Built-in Fridge - Freezer / User Manual



Thank you for choosing this product.

This user manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this user manual before using your appliance and keep this book for future reference.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE	Warning; Risk of fire / flammable materials
	CAUTION	Injury or property damage risk
	IMPORTANT	Operating the system correctly

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1 SAFETY INSTRUCTIONS

1.1 IMPORTANT TO BE READ AND OBSERVED.

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times.

The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

PERMITTED USE

⚠ CAUTION: The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in

shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

 This appliance is not for professional use. Do not use the appliance outdoors.

 The bulb used inside the appliance is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

 The appliance is designed for operation in places where the ambient temperature comes within the following ranges, according to the climatic class given on the rating plate. The appliance may not work properly if it is left for a long time at a temperature outside the specified range.

Climatic class ambient temperatures:

SN: From 10°C to 32°C ;

N: From 16°C to 32°C;

ST: From 16°C to 38°C ;

T: From 16°C to 43°C;

 This appliance does not contain CFCs. The refrigerant circuit contains R600a (HC).

Appliances with Isobutane (R600a):

isobutane is a natural gas without environmental impact, but is flammable.

Therefore, make sure the refrigerant circuit pipes are not damaged, especially when emptying the refrigerant circuit.

⚠ WARNING: Do not damage the appliance refrigerant circuit pipes.

⚠ WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

⚠ WARNING: Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.

⚠ WARNING: Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.

⚠ WARNING: Ice makers and/or water dispensers not directly connected to the water supply must be filled with potable water only.

⚠ WARNING: Automatic ice-makers and/or water dispensers must be connected to a water supply that delivers potable water only, with mains water pressure between 0.17 and 0.81 MPa (1.7 and 8.1 bar).

⚠ Do not store explosive substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance.

⚠ Do not swallow the contents (non-toxic) of the ice packs (provided with some models). Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.

⚠ For products designed to use an air filter inside an accessible fan cover, the filter must always be in position when the refrigerator is in function.

 Do not store glass containers with liquids in the freezer compartment since they may break.

Do not obstruct the fan (if included) with food items.

After placing the food check that the door of compartments closes properly, especially the freezer door.

 Damaged gaskets must be replaced as soon as possible.

 Use the refrigerator compartment only for storing fresh food and the freezer compartment only for storing frozen food, freezing fresh food and making ice cubes.

 Do not store unwrapped food in the refrigerator or freezer compartments to avoid direct contact with internal surfaces.

Appliances could have special compartments (Fresh Food Compartment, Zero Degree Box,...).

Unless differently specified in the specific booklet of product, they can be removed, maintaining equivalent performances.

 C-Pentane is used as blowing agent in the insulation foam and it is a flammable gas.

The most appropriate compartments of the appliance where specific types of food are to be stored, taking into account different temperature distribution in different compartments in the appliance, are as follows:

- Refrigerator compartment:

- 1) Upper area of the refrigerator compartment & door - temperature zone: Store tropical fruit, cans, drinks, eggs, sauces, pickles, butter, jam
 - 2) Middle area of the refrigerator compartment - cool zone: Store cheese, milk, dairy food, deli food, yoghurt
 - 3) Lower area of the refrigerator compartment - coldest zone: Store cold cuts, desserts, meat and fish, cheesecake, fresh pasta, sour cream, pesto/salsa, home-cooked food, pastry cream, pudding and cream cheese
 - 4) Fruit & vegetable drawer at the bottom of the refrigerator compartment: Store vegetables and fruits (excluding tropical fruits)
 - 5) Chiller compartment: Only store meat and fish in the coldest drawer
- Freezer compartment:
- 4 star zone (****) compartment is suitable for freezing foodstuffs from ambient temperature and for storing frozen food as the temperature is evenly distributed throughout the entire compartment.
- Purchased frozen food has the storage expiration date stated on the packaging. This date takes into account the type of food being stored and therefore this date should be respected. Fresh food should be stored for the following time periods: 1-3 months for cheese, shellfish, ice cream, ham/sausage, milk, fresh liquids; 4 months for steak or chops (beef, lamb, pork); 6 months for butter or margarine, poultry (chicken, turkey);

8-12 months for fruits (except citrus), roast meat (beef, pork, lamb), vegetables. Expiration dates on the packaging of foods in the 2-star zone must be respected.

To avoid food contamination, please observe the following:

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Regularly clean surfaces that may come into contact with food and accessible drainage systems.
- Clean water tanks if they have not been used for 48 h; flush the water system connected to a water supply if water has not been drawn for 5 days.
- Store raw meat and fish in suitable containers in the refrigerator, so that it does not come into contact with or drip onto other food.
- Two-star frozen food compartments are suitable for storing pre-frozen food, storing or making ice cream and ice cubes.
- Do not freeze fresh food in one, two or three-star compartments.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing inside the appliance.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Be careful not to damage the floors (e.g. parquet) when moving the appliance. Install the appliance on a floor or support strong enough to take its weight and in a place suitable for its size and use. Make sure the appliance is not near a heat source and that the four feet are stable and resting on the floor, adjusting them as required, and check that the appliance is perfectly level using a spirit level. Wait at least two hours before

switching the appliance on, to ensure that the refrigerant circuit is fully efficient.

⚠ WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.

⚠ WARNING: To avoid a hazard due to instability, positioning or fixing of the appliance must be done in accordance with the manufacturer instructions.

It's forbidden to place the refrigerator in such way that the metal hose of gas stove, metal gas or water pipes, or electrical wires are in contact with the refrigerator back wall (condenser coil). All dimensions and spacing needed for installation of the appliance are in the Installation Instruction booklet.

Please remove the power cord from condenser hook during installation before connecting product to power supply.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot.

Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation. To avoid risk of personal injury use protective gloves (risk of laceration) and safety shoes (risk of contusion); be sure to handle by two persons (reduce load); never use steam cleaning equipment (risk of electric shock).

Non-professional repairs not authorised by the manufacturer could result in a risk to health and safety, for which the manufacturer cannot be held liable.

Any defect or damage caused from non-professional repairs or maintenance will not be covered by the guarantee, the terms of which are outlined in the document delivered with the unit.

⚠ Do not use abrasive or harsh cleaners such as window sprays, scouring cleansers, flammable fluids, cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products on plastic parts, interior and door liners or gaskets. Do not use paper towels, scouring pads, or other harsh cleaning tools.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol

. The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials.

Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE) and with the Waste Electrical and Electronic Equipment regulations 2013 (as amended). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

To guarantee adequate ventilation follow installation instructions.

Insufficient ventilation at the back of the product increases energy consumption and decreases cooling efficiency.

Frequent door opening might cause an increase in Energy Consumption.

The internal temperature of the appliance and the Energy Consumption may be affected also by the ambient temperature, as well as location of the appliance.

Temperature setting should take into consideration these factors. Reduce door opening to minimum.

When thawing frozen food, place it in the refrigerator. The low temperature of the frozen products cools the food in the refrigerator.

Allow warm food and drinks to cool down before placing in the appliance.

Positioning of the shelves in the refrigerator has no impact on the efficient usage of energy. Food should be placed on the shelves in such way to ensure proper air circulation (food should not touch each other and distance between food and rear wall should be kept).

You can increase storage capacity of frozen food by removing baskets and, if present, Stop Frost shelf.

Do not worry about noises coming from the compressor which are normal operation noises.



ECODESIGN LEAFLET - 2020

The intent of this document is to provide a list of suggestions that can help to optimize the energy performance and usage of the appliance.

The drawers, baskets and shelves should be kept in their current position unless otherwise specified in this quick guide. The light system inside the refrigerator compartment uses LED lights, allowing for better lighting than with traditional light bulbs, as well as for very low energy consumption.

Doors and lids of the refrigeration appliance should be removed before disposal in the landfill, to avoid children or animals getting trapped inside.

Recommended setting:

- Refrigerator compartment: +4°C or MED
- Freezer compartment: -18°C (if available)

*To optimise freezing speed and get more storage space, the freezer compartment can be used without the freezer drawers and the food can be placed directly on the bottom of the compartment.

The quantity of fresh food that can be frozen in a specific time period is indicated on the rating plate.

Load limits are determined by baskets, flaps, drawers, shelves etc. Make sure that these components can still close easily after loading.

To avoid food waste, please refer to the recommended setting and storage times found in the online user manual.

ICE CUBES

Fill 2/3 of the ice tray with water and put it back in the freezer compartment. Do not, under any circumstances, use sharp or pointed objects to remove the ice (if available).

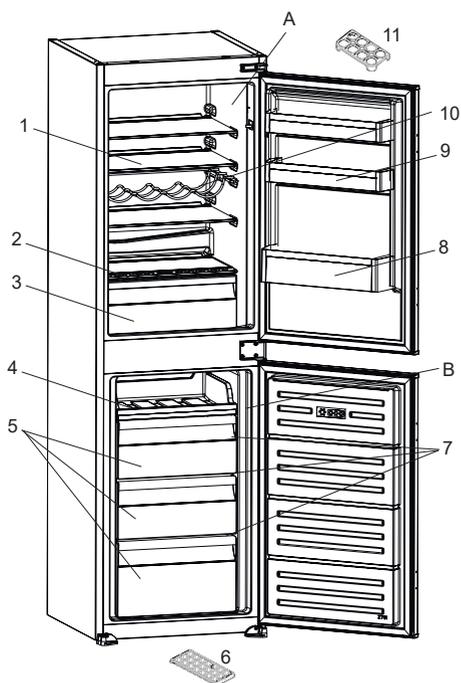
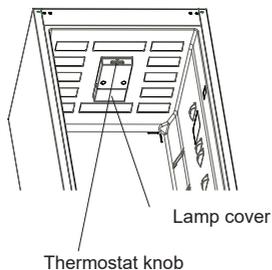
FREEZING FRESH FOOD

1. It is advisable to set the temperature colder or turn on the Fast Freeze/Fast Cool* at least four hours before removing the food from the freezer compartment, to prolong the preservation of the food during the defrosting phase.
2. To defrost, unplug the appliance and remove the drawers. Leave the door open to allow the frost to melt. To prevent the water from escaping during the defrost, it is advised that you place an absorbent cloth on the bottom of the freezer compartment and wring it out regularly.
3. Clean the inside of the freezer compartment and dry it carefully.
4. Turn the appliance back on and put the food back inside.

The model information can be retrieved using the QR-Code indicated on the energy label.

The label also includes the model identifier that can be used to consult the <https://eprel.ec.europa.eu> database portal. Policies, standard documentation, ordering of spare parts and additional product information can be found by visiting our website docs.whirlpool.eu and parts-selfservice.whirlpool.com

2 DESCRIPTION OF THE APPLIANCE



A) Refrigerator compartment

B) Freezer compartment

1) Refrigerator shelves

2) Crisper cover

3) Crisper

4) Freezer Sliding Tray

5) Freezer drawers

6) Ice box tray

7) Freezer glass shelves

8) Bottle shelf

9) Door shelf

10) Wine Rack*

11) Egg holder

* In some models

General notes:

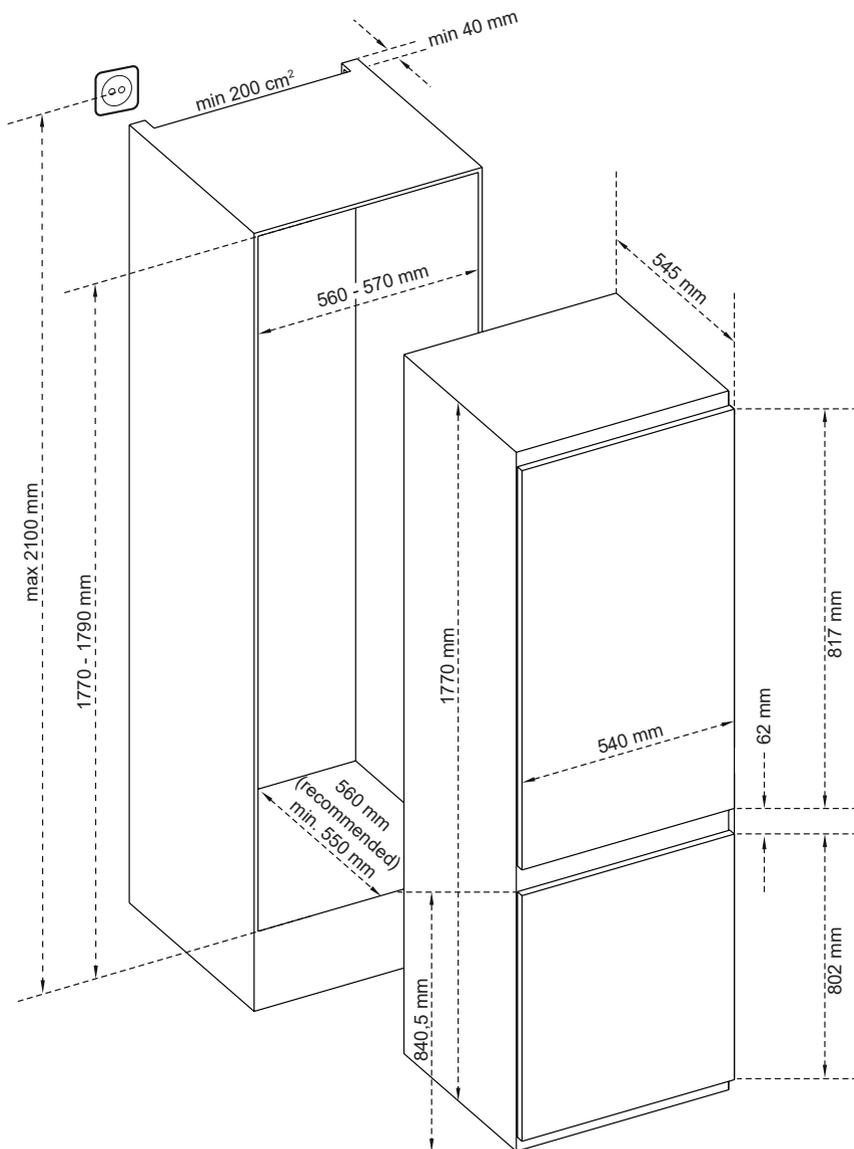
Fresh Food Compartment (Fridge): Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance, and shelves evenly distributed, position of door bins does not affect energy consumption.

Freezer Compartment (Freezer): Most Efficient use of energy is ensured in the configuration with the drawers and bins are on stock position.

 This presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.

2.1 Dimensions

* 1770 - 1778 for metal top cover



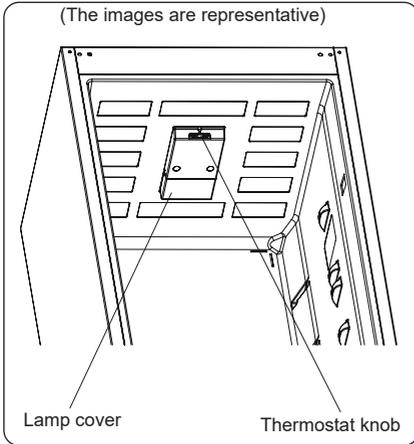
3 USING THE APPLIANCE

3.1 Information on Less Frost Technology

Thanks to the wrap around evaporator, Less Frost technology offers more efficient cooling, less manual defrost requirement, and more flexible storage room.

3.2 Thermostat Setting

The thermostat automatically regulates the temperature inside the cooler and freezer compartments. Refrigerator temperatures can be obtained by rotating the knob to higher numbers; 1 to 3, 1 to 5 or SF (Maximum numbers on the thermostat depends on your product.)



Thermostat settings:

- 1 – 2** : For short-term storage of food
- 3 – 4** : For long-term storage of food
- 5** : Maximum cooling position. The appliance will work longer. If required, change the temperature setting.

If device has SF position:

- Turn the knob to SF to freeze fresh food quickly. In this position, the freezer compartment will operate at lower temperatures. After your food freezes, turn the thermostat knob to its normal use position. If you do not change the SF position, your appliance work will automatically return to its last used

thermostat position according to the time indicated in the note. Return the thermostat switch to the SF position and return it to normal use according to the time indicated in the note. If the thermostat switch is in the SF position when your appliance is first started, your appliance work will automatically return to the operation in the thermostat-3 position according to the time indicated in the note.

-  The super mode will be cancel automatically after max 48 hours.

3.3 Temperature Settings Warnings

- Your appliance is designed to operate in the ambient temperature ranges stated in the standards, according to the climate class stated in the information label. It is not recommended that your fridge is operated in the environments which are outside of the stated temperature ranges. This will reduce the cooling efficiency of the appliance.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the appliance and the ambient temperature in the location of your appliance.
- When the appliance is first switched on, allow it to run for 24 hours in order to reach operating temperature. During this time, do not open the door and do not keep a large quantity of food inside.
- A 5 minute delay function is applied to prevent damage to the compressor of your appliance when connecting or disconnecting to mains, or when an energy breakdown occurs. Your appliance will begin to operate normally after 5 minutes.

Climate class and meaning:

T (tropical): This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 43 °C.

ST (subtropical): This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 38 °C.

N (temperate): This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 32 °C.

SN (extended temperate): This refrigerating appliance is intended to be used at ambient temperatures ranging from 10 °C to 32 °C.

3.4 Accessories

Visual and text descriptions in the accessories section may vary according to the model of your appliance.

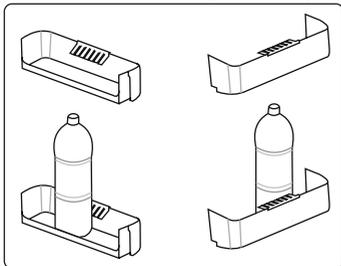
3.4.1 Ice Tray (In some models)

- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely frozen, you can twist the tray as shown below to remove the ice cubes.



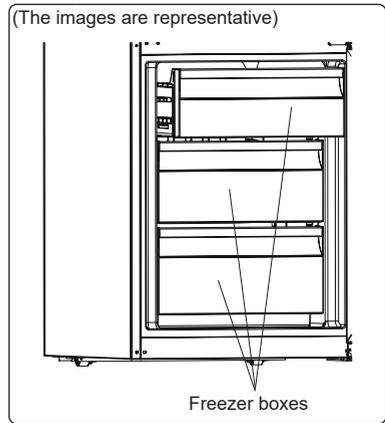
3.4.2 The Bottle Holder (In some models)

Use the bottle holder to prevent bottles from slipping or falling over.

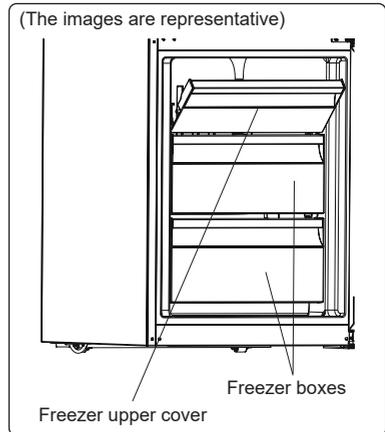


3.4.3 The Freezer Box

The freezer box allows food to be accessed more easily.



or



Removing the freezer box:

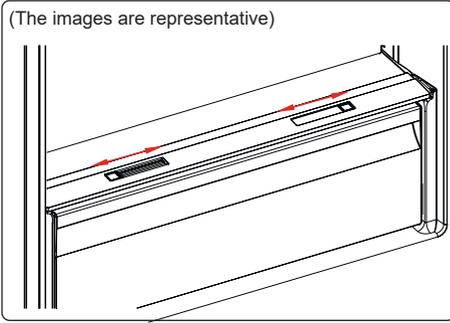
- Pull the box out as far as possible
- Pull the front of the box up and out

 Carry out the opposite of this operation when refitting the sliding compartment.

 Always keep hold of the handle of the box while removing it.

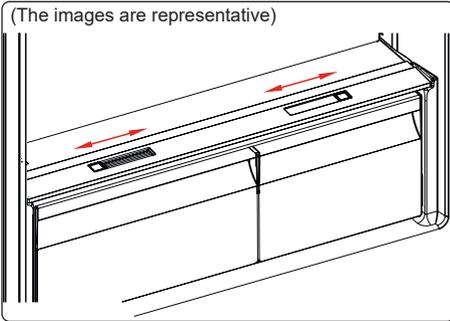
3.4.4 The Fresh Dial (In some models)

(The images are representative)



or

(The images are representative)



If the crisper is full, the fresh dial located in front of the crisper should be opened. This allows the air in the crisper and the humidity rate to be controlled, to increase the life of food within.

The dial, located behind the shelf, must be opened if any condensation is seen on the glass shelf.

4 FOOD STORAGE

4.1 Refrigerator Compartment

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Cooked dishes must remain covered when they are kept in the fridge. Do not place warm foods in fridge. Place them when they are cool, otherwise the temperature/humidity inside the fridge will increase, reducing the fridge's efficiency.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylene-releaser fruits (banana, peach, apricot, fig etc.).
- Do not put wet vegetables into the refrigerator.
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- Water leaking from meat may contaminate other products in the refrigerator. You should package meat products and clean any leakages on the shelves.
- Do not put food in front of the air flow passage.

- Consume packaged foods before the recommended expiry date.

Do not allow food to come into contact with the temperature sensor, which is located in the refrigerator compartment, in order to keep the refrigerator compartment at optimum temperature.

- For normal working conditions, it will be sufficient to adjust the temperature setting of your refrigerator to +4 °C.
- The temperature of the fridge compartment should be in the range of 0-8 °C, fresh foods below 0 °C are iced and rotted, bacterial load increases above 8 °C, and spoils.
- Do not put hot food in the refrigerator immediately, wait for the temperature to pass outside. Hot foods increase the degree of your refrigerator and cause food poisoning and unnecessary spoiling of the food.
- Meat, fish, etc. should be store in the chiller compartment of the food, and the vegetable compartment is preferred for vegetables. (if available)
- To prevent cross contamination, meat products and fruit vegetables are not stored together.
- Foods should be placed in the refrigerator in closed containers or covered to prevent moisture and odors.

The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.

Food	Maximum storage time	How and where to store
Vegetables and fruits	1 week	Vegetable bin
Meat and fish	2 - 3 days	Wrap in plastic foil, bags, or in a meat container and store on the glass shelf
Fresh cheese	3 - 4 days	On the designated door shelf
Butter and margarine	1 week	On the designated door shelf

Food	Maximum storage time	How and where to store
Bottled products e.g. milk and yoghurt	Until the expiry date recommended by the producer	On the designated door shelf
Eggs	1 month	On the designated egg shelf
Cooked food	2 days	All shelves

NOTE:



Potatoes, onions and garlic should not be stored in the refrigerator.

4.2 Freezer Compartment

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags. For freezing fresh food; wrap and seal fresh food properly, that is the packaging should be air tight and shouldn't leak. Special freezer bags, aluminum foil polythene bags and plastic containers are ideal.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.

- Do not purchase frozen food if the packaging shows signs of humidity and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.
- The storage life of frozen food depends on the room temperature, the thermostat setting, how often the door is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- If the freezer door has been left open for a long time or not closed properly, frost will form and can prevent efficient air circulation. To resolve this, unplug the freezer and wait for it to defrost. Clean the freezer once it has fully defrosted.
- The freezer volume stated on the label is the volume without baskets, covers, and so on.
- Do not refreeze thawed food. It may pose a danger to your health and cause problems such as food poisoning.

NOTE: If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

- Use the fast freezing shelf to freeze home cooking (and any other food which needs to be frozen quickly) more quickly because of the freezing shelf's greater freezing power. Fast freezing shelf is the bottom drawer of the freezer compartment.



The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

Meat and fish	Preparation	Maximum storage time (months)
Steak	Wrap in foil	6 - 8
Lamb meat	Wrap in foil	6 - 8
Veal roast	Wrap in foil	6 - 8
Veal cubes	In small pieces	6 - 8
Lamb cubes	In pieces	4 - 8
Minced meat	In packaging without using spices	1 - 3
Giblets (pieces)	In pieces	1 - 3
Bologna sausage/salami	Should be kept packaged even if it has a membrane	1 - 3
Chicken and turkey	Wrap in foil	4 - 6
Goose and duck	Wrap in foil	4 - 6
Deer, rabbit, wild boar	In 2.5 kg portions or as fillets	6 - 8
Freshwater fish (Salmon, Carp, Crane, Catfish)	After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head.	2
Lean fish (Bass, Turbot, Flounder)		4
Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)		2 - 4
Shellfish	Clean and in a bag	4 - 6

Meat and fish	Preparation	Maximum storage time (months)
Caviar	In its packaging, or in an aluminium or plastic container	2 - 3
Snails	In salty water, or in an aluminium or plastic container	3
 NOTE: Thawed frozen meat should be cooked as fresh meat. If the meat is not cooked after defrosting, it must not be re-frozen.		

Vegetables and Fruits	Preparation	Maximum storage time (months)
String beans and beans	Wash, cut into small pieces and boil in water	10 - 13
Beans	Hull, wash and boil in water	12
Cabbage	Clean and boil in water	6 - 8
Carrot	Clean, cut into slices and boil in water	12
Pepper	Cut the stem, cut into two pieces, remove the core and boil in water	8 - 10
Spinach	Wash and boil in water	6 - 9
Cauliflower	Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while	10 - 12
Eggplant	Cut into pieces of 2cm after washing	10 - 12
Corn	Clean and pack with its stem or as sweet corn	12
Apple and pear	Peel and slice	8 - 10
Apricot and Peach	Cut into two pieces and remove the stone	4 - 6
Strawberry and Blackberry	Wash and hull	8 - 12
Cooked fruits	Add 10 % of sugar to the container	12
Plum, cherry, sourberry	Wash and hull the stems	8 - 12

	Maximum storage time (months)	Thawing time at room temperature (hours)	Thawing time in oven (minutes)
Bread	4 - 6	2 - 3	4-5 (220-225 °C)
Biscuits	3 - 6	1 - 1,5	5-8 (190-200 °C)
Pastry	1 - 3	2 - 3	5-10 (200-225 °C)
Pie	1 - 1,5	3 - 4	5-8 (190-200 °C)
Phyllo dough	2 - 3	1 - 1,5	5-8 (190-200 °C)
Pizza	2 - 3	2 - 4	15-20 (200 °C)

Dairy products	Preparation	Maximum storage time (months)	Storage conditions
Packet (Homogenized) Milk	In its own packet	2 - 3	Pure Milk – in its own packet
Cheese - excluding white cheese	In slices	6 - 8	Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods.
Butter, margarine	In its packaging	6	

5 CLEANING AND MAINTENANCE

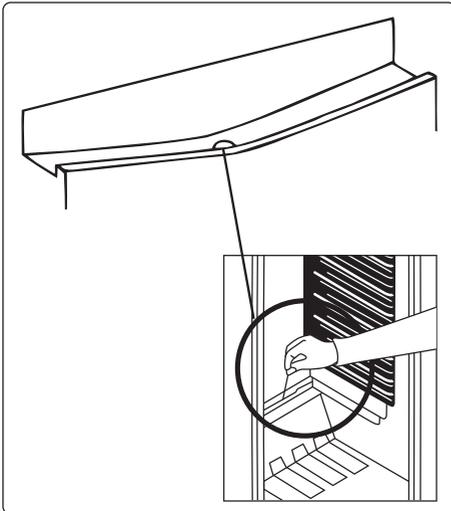
-  Disconnect the unit from the power supply before cleaning.
-  Do not wash your appliance by pouring water on it.
-  Do not use abrasive products, detergents or soaps for cleaning the appliance. After washing, rinse with clean water and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.
- Make sure that no water enters the lamp housing and other electrical components.
- The appliance should be cleaned regularly using a solution of bicarbonate of soda and lukewarm water.
- Clean the accessories separately by hand with soap and water. Do not wash accessories in a dish washer.



 **The power supply must be disconnected during cleaning.**

5.1 Defrosting

Defrosting the Refrigerator Compartment



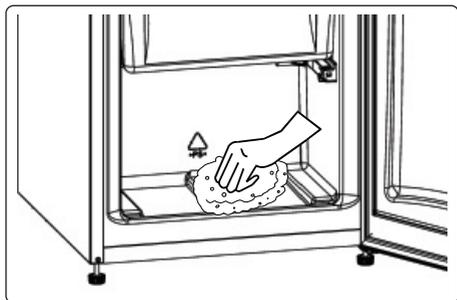
- Defrosting occurs automatically in the refrigerator compartment during operation. The water is collected by

the evaporation tray and evaporates automatically.

- The evaporation tray and the water drain hole should be cleaned periodically with the defrost drain plug to prevent the water from collecting at the bottom of the refrigerator instead of flowing out.
- You can also clean the drain hole by pouring half a glass of water down it.

Freezer defrosting process

- Small amounts of frost will accumulate inside the freezer, depending on the length of time the door may be left open or the amount of moisture introduced. It is essential to ensure that no frost or ice is allowed to form in places where it will affect the close fitting of the door seal. This might allow air to penetrate the cabinet, encouraging continuous running of the compressor. Thin frost formation is quite soft and can be removed with a brush or plastic scraper. Do not use metal or sharp scrapers, mechanical devices or other means to accelerate the defrosting process. Remove all dislodged frost from the cabinet floor. It is not necessary to switch off the appliance for the removal of thin frost.
- For the removal of heavy ice deposits, disconnect the appliance from the mains supply, empty the contents into cardboard boxes and wrap in thick blankets or layers of paper to keep cool. Defrosting will be most effective if carried out when the freezer is nearly empty and should be carried out as quickly as possible to prevent an unnecessary increase in the temperature of the contents.
- Do not use metal or sharp scrapers, mechanical devices or other means to accelerate the defrosting process. An increase in temperature of frozen food during defrosting will shorten the storage life. Keep contents well wrapped and cool while defrosting is taking place.

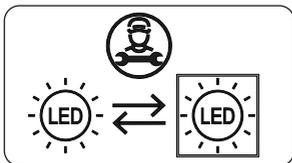


- Dry the inside of the compartment with a sponge or a clean cloth.
- To accelerate the defrosting process, place one or more bowls of warm water in the freezer compartment.
- Examine the contents when replacing them in the freezer and if some of the packages have thawed out, they should be eaten within 24 hours, or be cooked and re-frozen.
- After defrosting is complete, clean the inside of the appliance with a solution of warm water and a little bicarbonate of soda, then dry thoroughly. Wash all removable parts in the same way and reassemble. Reconnect the appliance to the mains supply and leave for 2 to 3 hours on setting number MAX before introducing the food back into the freezer.

Replacing LED Lighting

To replace any of the LEDs, please contact the nearest Authorised Service Centre.

 **Note:** The numbers and location of the LED strips may change according to the model.



If product equipped with LED lamp

This product contains a light source of energy efficiency class <E>.

If product equipped with LED Strip(s) or LED card(s)

This product contains a light source of energy efficiency class <F>.

6 SHIPMENT AND REPOSITIONING

6.1 Transportation and Changing Positioning

- The original packaging and foam may be kept for re-transportation (optional).
- Fasten your appliance with thick packaging, bands or strong cords and follow the instructions for transportation on the packaging.
- Remove all movable parts or fix them into the appliance against shocks using bands when re-positioning or transporting.

 Always carry your appliance in the upright position.

7 BEFORE CALLING AFTER-SALES SERVICE

If you are experiencing a problem with your **appliance**, please check the following before contacting the after-sales service.

Your appliance is not operating

Check if:

- There is power
- The plug is correctly placed in the socket
- The plug fuse or the mains fuse has blown
- The socket is defective. To check this, plug another working appliance into the same socket.

The appliance performs poorly

Check if:

- The appliance is overloaded
- The appliance door is closed properly
- There is any dust on the condenser
- There is enough space near the rear and side walls.

Your appliance is operating noisily

Normal noises

Cracking noise occurs:

- During automatic defrosting

- When the appliance is cooled or warmed (due to expansion of appliance material).

Short cracking noise occurs: When the thermostat switches the compressor on/off.

Motor noise: Indicates the compressor is operating normally. The compressor may cause more noise for a short time when it is first activated.

Bubbling noise and splash occurs: Due to the flow of the refrigerant in the tubes of the system.

Water flowing noise occurs: Due to water flowing to the evaporation container. This noise is normal during defrosting.

Air blowing noise occurs: In some models during normal operation of the system due to the circulation of air.

The edges of the appliance in contact with the door joint are warm

Especially during summer (warm seasons), the surfaces in contact with the door joint may become warmer during the operation of the compressor, this is normal.

There is a build-up of humidity inside the appliance

Check if:

- All food is packed properly. Containers must be dry before being placed in the **appliance**.
- The **appliance** door is opened frequently. Humidity of the room enters the **appliance** when the doors are opened. Humidity increases faster when the doors are opened more frequently, especially if the humidity of the room is high.

The door does not open or close properly

Check if:

- There is food or packaging preventing the door from closing
- The door joints are broken or torn
- Your **appliance** is on a level surface.

The compressor can run loudly or the noise of the compressor/refrigerator may increase in some models during operating in some conditions such that the product is plugged in for the first time, depending on change in the ambient temperature or change of usage. That is normal; when the refrigerator reaches the required temperature, the noise decreases automatically.

Recommendations

- If the appliance is switched off or unplugged, wait at least 5 minutes before plugging the appliance in or restarting it in order to prevent damage to the compressor.
- If you will not use your appliance for a long time (e.g. in summer holidays) unplug it. Clean your appliance according to chapter cleaning and leave the door open to prevent humidity and smell.
- If a problem persists after you have followed all the above instructions, please consult the nearest authorised service centre.
- The appliance you have purchased is designed for domestic use only. It is not suitable for commercial or common use. If the consumer uses the appliance in a way that does not comply with this, we emphasise that the manufacturer and the dealer will not be responsible for any repair and failure within the guarantee period.

8 TIPS FOR SAVING ENERGY

1. Install the appliance in a cool, well-ventilated room, but not in direct sunlight and not near a heat source (such as a radiator or oven) otherwise an insulating plate should be used.
2. Allow warm food and drinks to cool before placing them inside the appliance.
3. Place thawing food in the refrigerator compartment if available. The low temperature of the frozen food will help cool the refrigerator compartment while the food is thawing. This will save energy. Frozen food left to thaw outside of the appliance will result in a waste of energy.
4. Drinks or other liquids should be covered when inside the appliance. If left uncovered, the humidity inside the appliance will increase, therefore the appliance uses more energy. Keeping drinks and other liquids covered helps preserve their smell and taste.
5. Avoid keeping the doors open for long periods and opening the doors too frequently as warm air will enter the appliance and cause the compressor to switch on unnecessarily often.
6. Keep the covers of the different temperature compartments (such as the crisper and chiller if available) closed.
7. The door gasket must be clean and pliable. In case of wear, replace the gasket.

9 TECHNICAL DATA

The technical information is situated in the rating plate on the internal side of the appliance and on the energy label.

The QR code on the energy label supplied with the appliance provides a web link to the information related to the performance of the appliance in the EU EPREL database.

Keep the energy label for reference together with the user manual and all other documents provided with this appliance.

It is also possible to find the same information in EPREL using the link <https://eprel.ec.europa.eu> and the model name and product number that you find on the rating plate, the appliance.

See the link www.theenergylabel.eu for detailed information about the energy label.

10 INFORMATION FOR TEST INSTITUTES

Appliance for any EcoDesign verification shall be compliant with EN 62552.

Ventilation requirements, recess dimensions and minimum rear clearances shall be as stated in this User Manual at Chapter 2. Please contact the manufacturer for any other further information, including loading plans.

11 CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, Serial Number and Service Index.

The information can be found on the rating plate. You can find the rating label inside the fridge zone on the left lower side.

The original spare parts for some specific components are available for a minimum of 7 or 10 years, based on the type of component, from the placing on the market of the last unit of the model.

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