

## Refrigerator

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Models TB9S  
TB11S

*GE Quality Product*

REFFDATE 10-13-92

49-6612

## Help us help you...

### Read this book carefully.

It is intended to help you operate and maintain your new refrigerator properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### Write down the model and serial numbers.

You'll see them on a label on the back or inside of the refrigerator.

These numbers are also on the Consumer Product Ownership Registration Card that came with your refrigerator.

Before sending in the registration card, please write these numbers here:

Model Number

Serial Number

Use these model and serial numbers in any correspondence or service calls concerning your refrigerator.

**If you received a damaged refrigerator**, immediately contact the dealer (or builder) that sold you the refrigerator.

**Save time and money.** Before you request service, check the Problem Solver on pages 10 and 11. It lists causes of minor operating problems that you can correct yourself.

## IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

**WARNING**—When using this appliance, always exercise basic safety precautions, including the following:

- **Use this appliance only for its intended purpose** as described in this Use and Care Guide.
- **This refrigerator must be properly installed in accordance with the Installation Instructions before it is used.** See grounding instructions on page 3.

- **Never unplug your refrigerator by pulling on the power cord.** Always grip plug firmly and pull straight out from the outlet.

- **Repair or replace immediately all electric service cords that have become frayed or otherwise damaged.** Do not use a cord that shows cracks or abrasion damage along its length or at either the plug or connector end.

- **Do not allow children to climb, stand or hang on the shelves in the refrigerator.** They could damage the refrigerator and seriously injure themselves.

- **After your refrigerator is in operation, do not touch the cold surfaces, particularly when hands are damp or wet.** Skin may adhere to these extremely cold surfaces.

- **Don't refreeze frozen foods which have thawed completely.** The United States Department of Agriculture in Home and Garden Bulletin No. 69 says:

"... You may safely refreeze frozen foods that have thawed if they still contain ice crystals or if they are still cold—below 40°F.

"... Thawed ground meats, poultry or fish that have *any* off-odor or off-color should not be refrozen and should not be eaten. Thawed ice cream should be discarded. If the odor or color of any food is poor or questionable, get rid of it. The food may be dangerous to eat.

"Even partial thawing and refreezing reduce the eating quality of foods, particularly fruits, vegetables and prepared foods. The eating quality of red meats is affected less than that of many other foods. Use refrozen foods as soon as possible to save as much of their eating quality as you can."

- **When moving your refrigerator away from the wall, be careful not to damage the power cord.**

- **Do not operate your refrigerator in the presence of explosive fumes.**

- **If your old refrigerator is still around the house but not in use, be sure to remove the doors.** This will reduce the possibility of danger to children.

- **Unplug your refrigerator:**

A. Before making any repairs. Note: We strongly recommend that any servicing be performed by a qualified individual.

B. Before cleaning.

C. Before replacing a burned-out light bulb, the refrigerator should be unplugged in order to avoid contact with a live wire filament. (A burned-out light bulb may break when being replaced.)

Note: Turning control to the "STOP" position does not remove power to the light circuit.

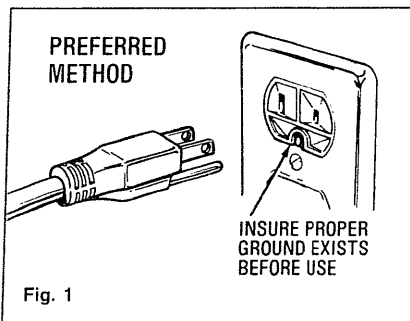
## SAVE THESE INSTRUCTIONS

# Installation Requirements—IMPORTANT... Please Read Carefully.

## How to connect electricity

**For personal safety, this appliance must be properly grounded.**

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall outlet (Fig. 1) to minimize the possibility of electric shock hazard from this appliance.



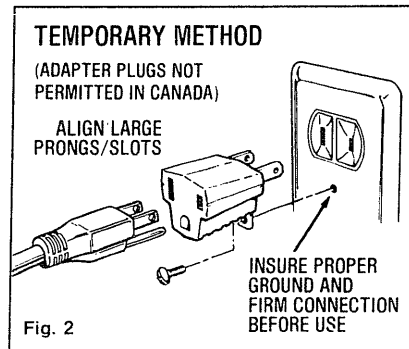
Have wall outlet and circuit checked by a qualified electrician to make sure outlet is properly grounded.

Where a standard two-prong wall outlet is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded three-prong wall outlet.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.**

## Use of Adapter Plug

Because of potential safety hazards under certain conditions, we strongly recommend against use of an adapter plug. However, if you still elect to use an adapter, where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall outlet by use of a UL listed adapter (Fig. 2) available at most local hardware stores.



Larger slot in adapter must be aligned with larger slot in wall outlet to provide proper polarity in connection of power cord.

**CAUTION:** Attaching adapter ground terminal to wall outlet cover screw does not ground the appliance unless cover screw is metal, and not insulated, and wall outlet is grounded through house wiring. You should have the circuit checked by a qualified electrician to make sure the outlet is properly grounded.

**When disconnecting the power cord from the adapter,** always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use.

**Should the adapter ground terminal break, DO NOT USE the appliance until a proper ground has again been established.**

## Use of Extension Cords

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 15 amperes (minimum) and 120 volts.

**The refrigerator should always be plugged into its own individual electrical outlet—**(115 volt, 60 Hertz, single phase AC). This is recommended for best performance and to prevent overloading house wiring circuits, which could cause a fire hazard from overheating wires.

## Refrigerator Location

**Do not install refrigerator where temperature will go below 60°F.** because it will not run often enough to maintain proper temperatures.

**Do install it on a floor strong enough to support a fully loaded refrigerator.**

Also see Energy-Saving Tips regarding location.

## Clearances

Allow the following clearances for ease of installation and proper air circulation.

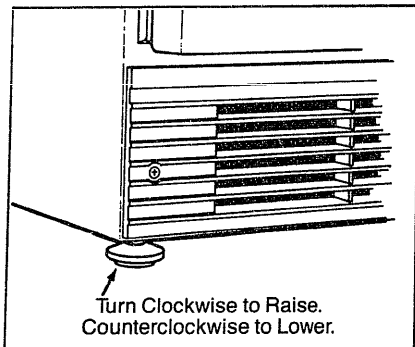
- Sides ..... 1/2"
- Top ..... 2"
- Back ..... 2"

(continued next page)

## Installation (continued)

### Leveling Legs

Leveling legs near each front corner of the refrigerator are adjustable. They firmly position the refrigerator and prevent it from moving when the doors are opened. Leveling legs should be set so the front of the refrigerator is raised just enough that the doors close easily when opened about halfway.

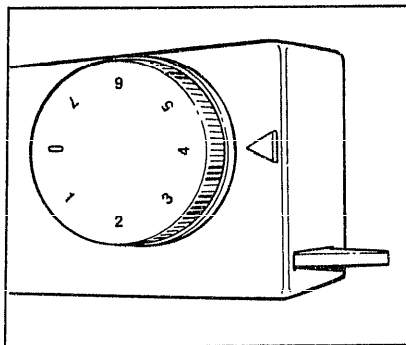


Turn the leveling legs **clockwise** to raise the refrigerator, **counterclockwise** to lower it.

## Operating

### Temperature Control

The temperature control dial has seven settings plus "0"



"1" is the warmest.

"7" is the coldest.

Initially set the temperature control dial at "4."

**After using the refrigerator,** adjust the temperature control if necessary. Turn the dial to the setting that is best suited to your needs.

Allow 24 hours for temperatures to stabilize.

**Note:** Turning the temperature control dial to the "0" position stops cooling in both compartments—fresh food and freezer.

## Energy-Saving Tips

- Location of your refrigerator is important. Avoid locating it next to your range, a heating vent or where the sun will shine directly on it.
- In order for the refrigerator to work properly, air must circulate around it. See page 3 for recommended minimum clearances.
- Don't open the doors more often than necessary.
- Close the doors as soon as possible, particularly in hot, humid weather.
- Be sure the doors are closed tightly. Before leaving the house or retiring for the night, check to be sure the doors haven't been left open accidentally.
- Store only those foods requiring refrigeration in your refrigerator.
- Wipe moisture from bottles and cartons before putting them in the refrigerator.
- Keep foods covered to reduce moisture buildup inside the refrigerator.
- If you turn the control to the coldest position for quick chilling or freezing, be sure to turn it back to your regular setting.
- Keep the condenser clean (see page 8).
- Don't overcrowd your refrigerator. Overcrowding can require extra electrical energy to keep everything cool.

# Food Storage Suggestions

## Suggested storage times for meat and poultry\*

Eating quality drops after time shown	DAYS IN REFRIGERATOR AT 35° to 40°F.	MONTHS IN FREEZER AT 0°F.
	<b>Fresh Meats</b>	
Roasts (Beef & Lamb) . . . . .	3 to 5	6 to 12
Roasts (Pork & Veal) . . . . .	3 to 5	4 to 8
Steaks (Beef) . . . . .	3 to 5	6 to 12
Chops (Lamb) . . . . .	3 to 5	6 to 9
Chops (Pork) . . . . .	3 to 5	3 to 4
Ground & Stew Meats . . . . .	1 to 2	3 to 4
Variety Meats . . . . .	1 to 2	3 to 4
Sausage (Pork) . . . . .	1 to 2	1 to 2
<b>Processed Meats</b>		
Bacon . . . . .	7	1
Frankfurters . . . . .	7	1/2
Ham (Whole) . . . . .	7	1 to 2
Ham (Half) . . . . .	3 to 5	1 to 2
Ham (Slices) . . . . .	3	1 to 2
Luncheon Meats . . . . .	3 to 5	Freezing not recommended.
Sausage (Smoked) . . . . .	7	
Sausage (Dry & Semi-Dry) . . . . .	14 to 21	
<b>Cooked Meats</b>		
Cooked Meats and		
Meat Dishes . . . . .	3 to 4	2 to 3
Gravy & Meat Broth . . . . .	1 to 2	2 to 3
<b>Fresh Poultry</b>		
Chicken & Turkey (Whole) . . . . .	1 to 2	12
Chicken (Pieces) . . . . .	1 to 2	9
Turkey (Pieces) . . . . .	1 to 2	6
Duck & Goose (Whole) . . . . .	1 to 2	6
Giblets . . . . .	1 to 2	3
<b>Cooked Poultry</b>		
Pieces (Covered with Broth) . . . . .	1 to 2	6
Pieces (Not Covered) . . . . .	3 to 4	1
Cooked Poultry Dishes . . . . .	3 to 4	4 to 6
Fried Chicken . . . . .	3 to 4	4
<b>(Other than for meats &amp; poultry) FREEZER</b>		
Most fruits and vegetables . . . . .		8-12 months
Lean fish . . . . .		6-8 months
Fatty fish, rolls and breads, soups, stew, casseroles . . . . .		2-3 months
Cakes, pies, sandwiches, leftovers (cooked), ice cream (original carton) . . . . .		1 month max.

New techniques are constantly being developed. Consult the College or County Extension Service or your local Utility Company for the latest information on freezing and storing foods.

\*U.S. Department of Agriculture

Meats, fish and poultry purchased from the store vary in quality and age; consequently, safe storage time in your refrigerator will vary.

## To store unfrozen meats, fish and poultry:

- Always remove store wrappings.
- Rewrap in foil, film or wax paper and refrigerate immediately.

To store cheese, wrap well with wax paper or aluminum foil, or put in a plastic bag.

- Carefully wrap to expel air and help prevent mold.
- Store pre-packaged cheese in its own wrapping if you wish.

To store vegetables, use the vegetable drawer—it has been designed to preserve the natural moisture and freshness of produce.

- Covering vegetables with a moist towel helps maintain crispness.
- As a further aid to freshness, pre-packaged vegetables can be stored in their original wrapping.

To store ice cream—Fine-quality ice cream, with high cream content, will normally require slightly lower temperatures than more “airy” already-packaged brands with low cream content.

- It will be necessary to experiment to determine the freezer compartment location and temperature control setting to keep your ice cream at the right serving temperature.
- The rear of the freezer compartment is slightly colder than the front.

## Tips on freezing foods

There are three essential requirements for efficient home freezing.

- 1. Initial quality.** Freeze only top-quality foods. Freezing retains quality and flavor; it cannot improve quality.
- 2. Speed.** The quicker fruits and vegetables are frozen after picking, the better the frozen product will be. You’ll save time, too, with less culling and sorting to do.
- 3. Proper packaging.** Use food wraps designed especially for freezing; they’re readily available at most food stores.

To freeze meat, fish and poultry, wrap well in freezer-weight foil (or other heavy-duty wrapping material) forming it carefully to the shape of the contents. This expels air. Fold and crimp ends of the package to provide a good, lasting seal.

Don’t refreeze meat that has completely thawed; meat, whether raw or cooked, can be frozen successfully only once.

Limit freezing of fresh (unfrozen) meats or seafoods to 10 pounds at a time.

## For convenience . . .

- Store like things together. This saves both time and electricity because you can find foods faster.
- Place the oldest items up front so they can be used up promptly.
- Use shelves on the door for most often used sauces and condiments.

## To save money in energy and food costs

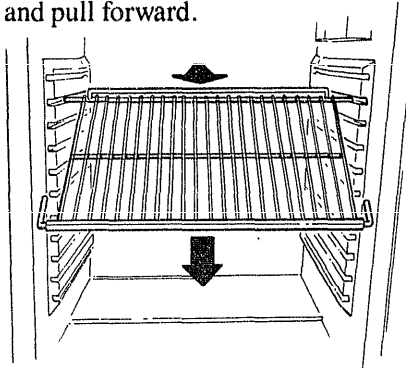
- Place most perishable items, such as milk, cream or cottage cheese, toward the rear of the top shelf, as they will stay coldest in this part of the fresh food compartment.
- Cover moist foods with tight lids, plastic film or foil.
- Leaf vegetables and fruits placed in drawers will last longer when stored in closed plastic containers or wrapped in plastic film.
- Do not overload your fresh food or freezer compartment with a lot of warm food at once.
- Open the doors the fewest times possible to save electrical energy.
- When going out of town for several days, leave as few perishables as possible in the refrigerator.

# Shelves & Storage Drawer

## Multi-Position Shelves

Shelf supports at various levels in the fresh food and freezer compartments enable you to reposition the shelves from time to time to better accommodate your varying supply of refrigerated foods.

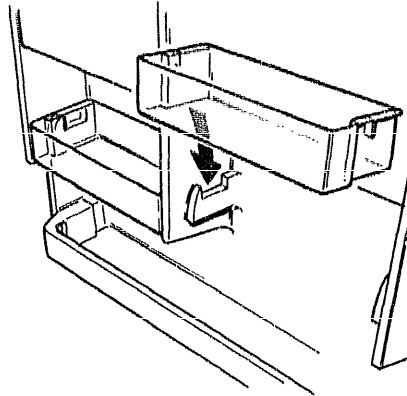
To remove a shelf, remove food from it, lift up the rear of the shelf and pull forward.



To remove a shelf when the door cannot be opened fully, remove food from it, lift up the rear of the shelf and pull forward and down. Then tilt the shelf and take it out.

**Shelf guards** on the rear of the shelves in the fresh food compartment help prevent containers from touching the cooling plate. If bowls or similar containers touch the plate, frost could form on the containers and cause partial freezing of their contents. This frost may melt and drip during the defrosting cycle.

## Removable Door Bins



Bins below the dairy compartments on the fresh food compartment door can easily be taken from the refrigerator to the food preparation area. They are safe for use in microwave ovens, refrigerators and freezers, and are dishwasher safe.

**CAUTION:** Door bins cannot stand the heat generated in conventional ovens, and are not designed for range-top cooking or broiler use. Such use can be hazardous.

## Fruit & Vegetable Drawer

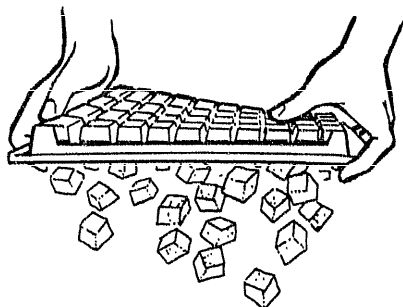
The storage drawer at the bottom of the fresh food compartment has been specially designed to help preserve fruits and vegetables.

The drawer and the tempered glass cover above it can usually be pulled straight out for cleaning. To remove the drawer and drawer cover when the door cannot be opened fully, pull the drawer partway out. Reach in, push the glass cover up, tilt it and take it out. Then tilt the drawer and take it out.

## Ice Trays

For most efficient ice service, place trays side by side on the freezer compartment floor.

To release ice cubes, invert tray, hold it over storage bucket or bowl, and twist tray at both ends.



For only one or two ice cubes, leave the tray right-side up, twist both ends slightly and remove desired number of cubes.

Wash trays in lukewarm water only. Do not put them in an automatic dishwasher.

## Defrosting Instructions

### Fresh Food Compartment

Defrosting of the fresh food compartment takes place automatically every time the refrigerator turns off.

Melted frost water drains from the cooling plate into a trough below the plate, out the back of the refrigerator, and down into a pan near the bottom of the refrigerator (see page 8) where it evaporates.

**Note:** If heavy frost forms on the cooling plate, adjust temperature control to a lower setting. Be sure bowls or similar objects are not touching the cooling plate. If they are, frost may form on them and drip into fresh food compartment during defrosting.

### Freezer Compartment

- Defrost freezer compartment when frost becomes 1/4-inch to 1/2-inch thick in any area of the freezer.

- It may be necessary to defrost the freezer compartment frequently if the freezer is used often and/or there is high humidity.

- Do not use any electrical device or sharp instrument in defrosting your freezer compartment.

To defrost freezer compartment:

1. Turn the temperature control to "7" several hours before defrosting.

2. Remove contents from freezer compartment and turn temperature control to the "0" position. Temperature control must remain at the "0" position and freezer compartment door must stay open.

To reduce the amount of thawing of frozen food while defrosting the freezer compartment, store the food in a picnic cooler or other insulated container.

3. Use a plastic scraper to loosen and remove frost from the ceiling and walls of the freezer compartment as the frost begins to thaw. Do not use a sharp or pointed instrument to remove frost—its use may result in damage to the refrigerator system. To speed frost removal, place pans of hot tap water in the freezer compartment.

4. Sponge up defrost water as it collects in bottom of freezer compartment. Place a large folded bath towel at the front of the freezer compartment to soak up water and prevent it from running down the front of the refrigerator.

5. After defrosting is completed, turn temperature control to desired setting and return food to freezer compartment.

# Care and Cleaning

## Cleaning—Outside

The door handles can be cleaned with a cloth dampened with a solution of mild liquid dishwashing detergent and water. Dry with a soft cloth. Don't wax handles.

**Keep the finish clean.** Wipe with a clean cloth, lightly dampened with kitchen appliance wax or mild liquid dishwashing detergent. Dry and polish with a clean, soft cloth. **Do not** wipe the refrigerator with a soiled dishwashing cloth or wet towel. These may leave a residue that can damage the paint. **Do not** use scouring pads, powdered cleaners, bleach, or cleaners containing bleach, because these products can scratch and weaken the paint finish.

**Protect the paint finish.** The finish on the outside of the refrigerator is a high quality, baked-on paint finish. With proper care, it will stay new-looking and rust-free for years. Apply a coat of kitchen/appliance wax when the refrigerator is new, and then at least twice a year.

Appliance Polish Wax & Cleaner (Cat. No. WR97X0216) is available from GE Appliance Parts Marts.

## Cleaning—Inside

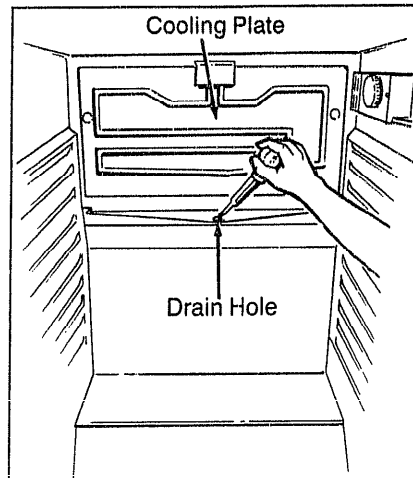
Clean the inside of the fresh food and freezer compartments at least once a year. Unplug refrigerator before cleaning. If this is not practical, wring excess moisture out of sponge or cloth when cleaning around switches, lights or controls.

Use warm water and baking soda solution—about a tablespoon of baking soda to a quart of water. This both cleans and neutralizes odors. Rinse thoroughly with water and wipe dry.

Other parts of the refrigerator—including door gaskets, vegetable drawer, and all plastic parts—can be cleaned the same way. Do not use cleansing powders or other abrasive cleaners.

To help prevent odors, leave an open box of baking soda in the rear of the refrigerator, on the top shelf. Change the box every three months. An open box of baking soda in the freezer will absorb stale freezer odors.

**Do not wash any of your refrigerator's plastic parts in your automatic dishwasher.**

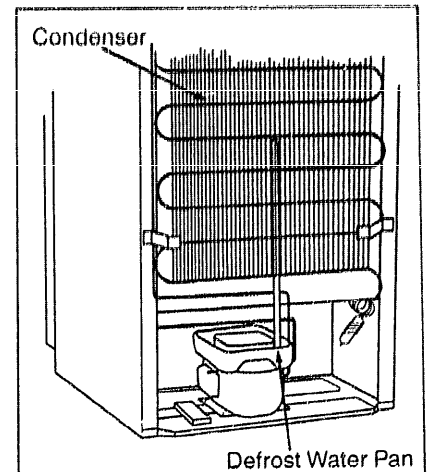


## Drain Opening in Fresh Food Compartment

During yearly cleaning, flush a solution of baking soda (one teaspoon) and two cups of hot (not boiling) water through the drain line with the help of a meat baster. This will help eliminate odor and reduce the likelihood of a clogged drain.

## Behind refrigerator

Care should be taken in moving your refrigerator away from the wall. All types of floor coverings can be damaged, particularly cushioned coverings and those with embossed surfaces.



## Condenser

For most efficient operation, the condenser, located on the back of the refrigerator, should be cleaned at least once a year. Pull the refrigerator away from the wall and use a non-metallic brush or a vacuum cleaner attachment to remove any accumulated dust.

## Defrost Water Pan

The pan located below the condenser should be cleaned at least once a year. **DO NOT REMOVE THE PAN.** Move the refrigerator out from the wall as far as necessary, and unplug the power cord from the wall outlet before cleaning the pan. Use a clean cloth or sponge dampened in warm water and baking soda solution—one tablespoon of baking soda to a quart of water. **Do not** use cleansing powders, abrasive cleaners, bleach or cleaners containing chlorides.



(14)  
GENU/C: PUB 49-6512; TR98:TB118 ,PG 9: RT HAND COLUMN, 29-CROSS OUT INFO IN

↑ PARENTHESIS C. ADD: REMOVE WASHER. #10-REPLACE THE WORD REMOVE W/ PUT.

(12) & NOTE: WASHER SHOULD BE LOCATED BETWEEN HINGE & TOP OF DOOR.

# Reversing the Door Swing

## Vacation Precautions

For extended vacations or absences, shut off power to the refrigerator, turn the temperature control to the "0" position, and clean the interior with baking soda solution of one tablespoon of baking soda to one quart of water. Wipe dry. To prevent odors, leave an open box of baking soda in refrigerator. Leave the doors open.

For shorter vacations, remove perishable foods and leave the controls at regular settings. However, if room temperature is expected to drop below 60°F., follow same instructions as for extended vacations.

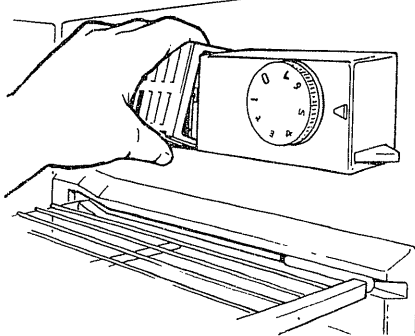
## Moving Precautions

Disconnect the power cord from the wall outlet, remove all food and clean and dry the interior.

Secure all loose items such as shelves, storage drawer and ice trays by taping them securely in place to prevent damage.

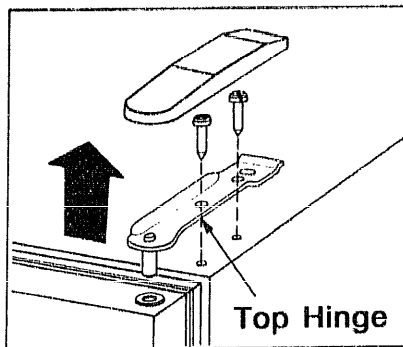
Be sure refrigerator stays in upright position during moving and in the van. Refrigerator must be secured in the van to prevent movement. Protect the outside of the refrigerator with a blanket.

## Light Bulb Replacement



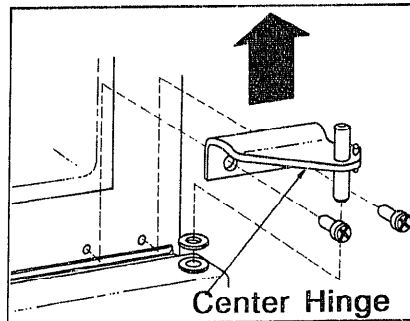
A light bulb and socket are located next to the temperature control. To replace the bulb, unplug the refrigerator. Then squeeze the light shield to free its tabs from slots in the cabinet wall and take the shield out. Replacement bulb (Cat. No. WR23X5173) is available from GE Appliance Parts Marts.

### 1. Unplug the refrigerator.



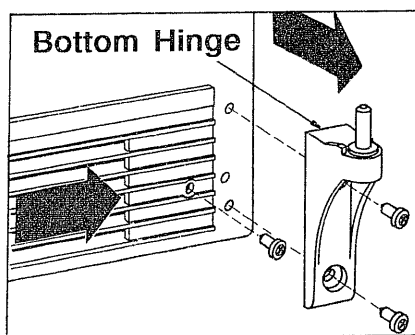
2. Remove the top hinge cover and hinge and set them aside.

3. Open the freezer door slightly and lift it off.



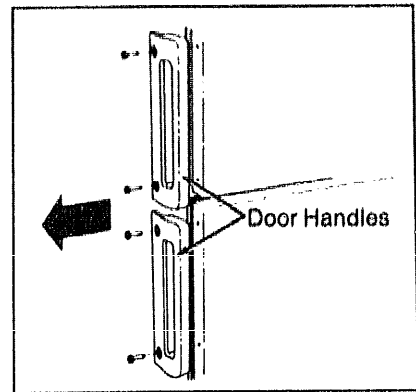
4. Remove the center hinge and washer and set them aside.

5. Open the fresh food door slightly and lift it off.



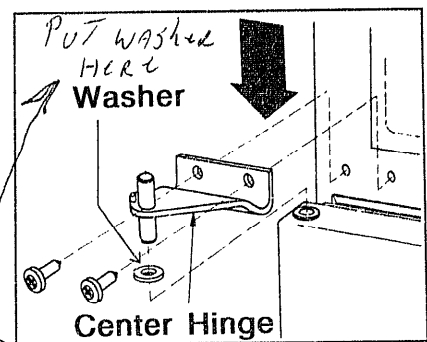
6. Remove the bottom hinge and interchange it with the base filler on the opposite side.

7. Transfer the door stops on the bottom of the doors to the opposite side.



8. Remove the door handles and reinstall them on the opposite side.

9. Lower the bottom socket of the fresh food door onto the bottom hinge pin (be sure the washer is in place on the pin) and close the door.



10. Remove the washer on the center hinge pin and insert the pin into the socket at the top of the fresh food door. Note: The center hinge must be turned over as shown when mounted on the opposite side.

11. Tighten the center hinge screws and replace the washer on the hinge pin.

12. Lower the bottom socket of the freezer door onto the center hinge pin and close the door.

13. Fit the top hinge pin into the socket at the top of the freezer door, tighten the screws and replace the hinge cover.

14. Insert plastic caps into the top hinge and center hinge openings.



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
REFRIGERATOR DOES NOT OPERATE	<ul style="list-style-type: none"><li>• Temperature control dial set at the “0” position.</li><li>• If interior light is not on, refrigerator may not be plugged in at wall outlet.</li><li>• If plug is secure and the refrigerator still fails to operate, plug a lamp or a small appliance into the same outlet to determine if there is a tripped circuit breaker or burned out fuse.</li></ul>
MOTOR OPERATES FOR LONG PERIODS	<ul style="list-style-type: none"><li>• Normal when refrigerator is first delivered to your home—usually requires 24 hours to completely cool down.</li><li>• Large amounts of food placed in refrigerator to be cooled.</li><li>• Hot weather—frequent door openings.</li><li>• Door left open.</li><li>• Temperature control is set too cold. Refer to instructions for use of TEMPERATURE CONTROL on page 4.</li><li>• Check ENERGY-SAVING TIPS on page 4.</li></ul>
MOTOR STARTS & STOPS FREQUENTLY	<ul style="list-style-type: none"><li>• Temperature control starts and stops motor to maintain even temperatures.</li></ul>
VIBRATION OR RATTLING	<ul style="list-style-type: none"><li>• If refrigerator vibrates, more than likely it is not resting solidly on the floor and front leveling legs need adjusting or floor is weak or uneven. Refer to LEVELING LEGS on page 4.</li><li>• If dishes vibrate on shelves, try moving them. Slight vibration is normal.</li></ul>
FRESH FOODS DRY OUT	<ul style="list-style-type: none"><li>• Foods should be covered.</li></ul>
FROZEN FOODS DRY OUT	<ul style="list-style-type: none"><li>• Foods should be covered, wrapped or sealed properly.</li></ul>
FROST OR ICE CRYSTALS ON FROZEN FOOD	<ul style="list-style-type: none"><li>• Normal in this type of refrigerator.</li></ul>
FRESH FOOD OR FREEZER COMPARTMENT TEMPERATURE TOO WARM	<ul style="list-style-type: none"><li>• Temperature control not set cold enough. Refer to TEMPERATURE CONTROL on page 4.</li><li>• Warm weather—frequent door openings.</li><li>• Door left open for long time.</li><li>• Package may be holding door open.</li></ul>
SLOW ICE CUBE FREEZING	<ul style="list-style-type: none"><li>• Trays not placed on freezer compartment floor.</li><li>• Door may have been left ajar.</li><li>• Set temperature control to a higher number.</li></ul>

PROBLEM	POSSIBLE CAUSE AND REMEDY
ICE CUBES HAVE ODOR/TASTE	<ul style="list-style-type: none"> <li>• Unsealed packages may be transmitting odor/taste to ice cubes.</li> <li>• Old cubes need to be discarded.</li> </ul>
MOISTURE FORMS ON OUTSIDE OF REFRIGERATOR	<ul style="list-style-type: none"> <li>• Not unusual during period of high humidity.</li> </ul>
MOISTURE COLLECTS INSIDE	<ul style="list-style-type: none"> <li>• Too frequent and too long door openings.</li> <li>• In humid weather, air carries moisture into refrigerator when door is opened.</li> <li>• Door left open or ajar.</li> <li>• Moisture on cooling coil occurs during defrosting. See page 7.</li> </ul>
REFRIGERATOR HAS ODOR	<ul style="list-style-type: none"> <li>• Foods with strong odors should be kept tightly covered.</li> <li>• Check for spoiled food.</li> <li>• Interior needs cleaning. Refer to page 8.</li> <li>• Keep open box of baking soda in refrigerator; replace every three months.</li> </ul>
INTERIOR LIGHT DOES NOT LIGHT	<ul style="list-style-type: none"> <li>• No power at outlet.</li> <li>• Light bulb needs replacing.</li> </ul>

If you need more help...call, toll free:  
**GE Answer Center®**  
**800.626.2000**  
 consumer information service

## If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
 GE Appliances  
 Appliance Park  
 Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance  
 Consumer Action Panel  
 20 North Wacker Drive  
 Chicago, Illinois 60606

# YOUR GENERAL ELECTRIC REFRIGERATOR WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the refrigerator** that fails because of a manufacturing defect.

### FULL FIVE-YEAR WARRANTY

For five years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the sealed refrigerating system** (the compressor, condenser, evaporator and all connecting tubing) that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care™ servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, plumbing and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion 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. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225

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