

# How to get the best from **Your Refrigerator**

Energy-Saving Tips p2

How the Energy Saver Switch works p5

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Save time and money. Before you request service, use the Problem Solver. p11

Use and Care of  
Model TBXE18D

220 Volt,  
50 Hertz

*ROTARY Compressor*

EFFDATE

10-01-85

GENERAL  ELECTRIC

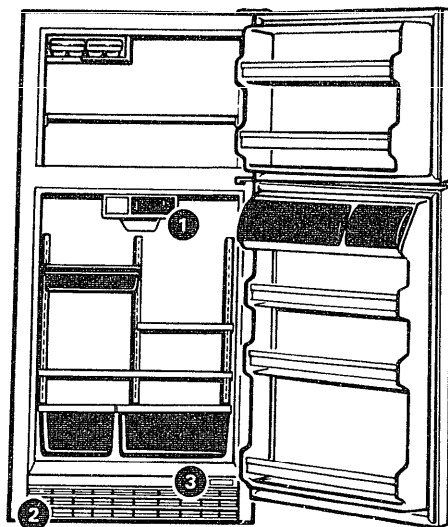
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## Get Acquainted with Your Refrigerator



1. Temperature controls.
2. Rollers (behind grille).
3. Rating plate—record model and serial numbers here for future reference.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Do not remove rating plate.

## 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.
- Don't open the doors more often than necessary.
- Close the doors as soon as possible, particularly in hot, humid weather.
- Keep Energy Saver Switch in the left position unless moisture forms on the outside of the refrigerator.
- Be sure the doors are closed tightly. Before leaving the house or retiring for the night, check to be sure the doors have not been left open accidentally.
- Store only those foods requiring refrigeration in your refrigerator.
- Wipe all moisture from bottles and cartons before putting them in the refrigerator.
- Keep all foods covered to reduce moisture buildup inside the refrigerator.
- If you turn the temperature controls to the coldest position for quick chilling or freezing, be sure to turn them back to the regular settings.
- Don't overcrowd your refrigerator. Overcrowding can require extra electrical energy to keep everything cool.

# 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 Book.
- This refrigerator must be properly installed in accordance with the Installation Instructions before it is used. See grounding instructions below.
- 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.
- When moving refrigerator away from wall, be careful not to roll over or damage the power cord.
- 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.

• If your refrigerator has an automatic icemaker, do not place fingers or hands on the automatic icemaking mechanism while the refrigerator is plugged in. This will prevent contact with the moving parts of the ejector mechanism, or with the heating element that releases the cubes.

• 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. (4°C.).

“... 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.”

• 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 OFF position does not remove power to the light circuit.

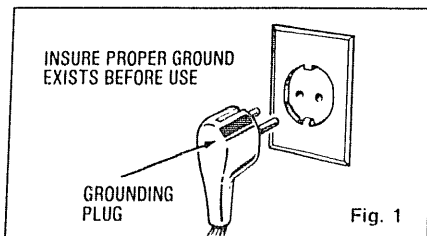
• Do not operate your refrigerator in the presence of explosive fumes.

## SAVE THESE INSTRUCTIONS

### Electrical Requirements—IMPORTANT: Please Read Carefully.

For personal safety, this appliance must be properly grounded.

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



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

Where an ungrounded wall outlet is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded wall outlet.

**THE REFRIGERATOR SHOULD ALWAYS BE PLUGGED INTO ITS OWN INDIVIDUAL ELECTRICAL OUTLET (220 volt, 50 hertz, single phase AC).** This is recommended for best performance and to prevent overloading house

wiring circuits, which could cause a possible fire hazard from overheating wires.

**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 3-wire grounding type appliance extension cord and that the current carrying rating of the cord be 15 amperes minimum. Such extension cords are obtainable through your local service organization.

# Installation

## Location

**Do not install refrigerator where temperature will go below 60°F. (16°C.)** 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 ..... 3/4" (19 mm)
- Top ..... 1" (25 mm)
- Back ..... 1" (25 mm)

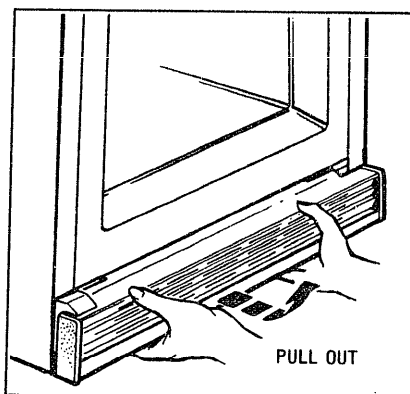
**For proper ventilation, the skid boards must be removed and the refrigerator must be on the floor.** Do not use an open top platform.

## When building a new home...

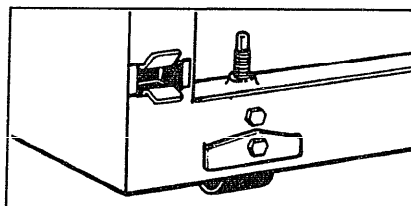
consider providing water supply to refrigerator location. it will simplify connection of an optional automatic icemaker should you wish to install one later.

## Rollers

**Adjustable rollers, which enable you to move your refrigerator away from the wall for cleaning, are located behind the base grille.** These rollers should be set so that the refrigerator is firmly positioned on the floor and the front is raised just enough that the doors close easily when opened about halfway.

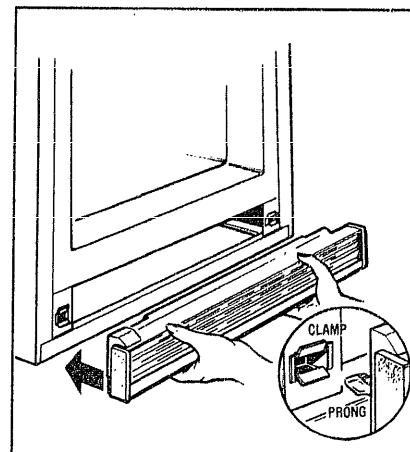


**To adjust rollers, remove the base grille by grasping it at the bottom and pulling it out.**



**Turn roller adjusting screws clockwise to raise the refrigerator, counterclockwise to lower it. Use pliers or an adjustable wrench on the bolt's 3/8" (9 mm) hex head.**

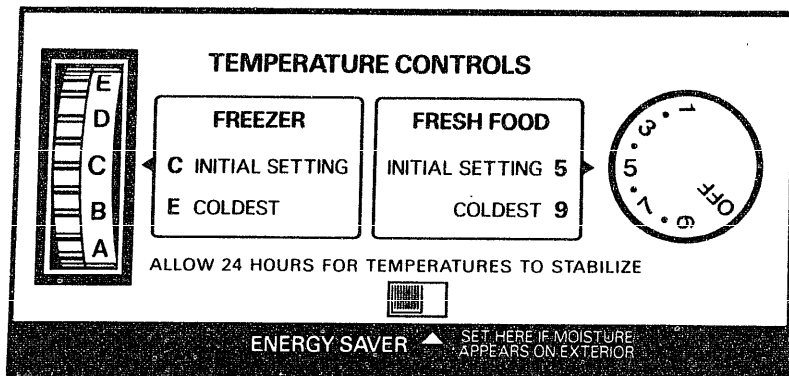
**When you are adjusting front rollers for proper door closure, it is recommended that the bottom front edge of the cabinet be approximately 3/4" (19 mm) from the floor.**



**To replace base grille, align prongs on back of grille with clamps in cabinet and push forward until grille snaps into place.**

# Operating Your Refrigerator

## Set the Temperature Controls



Your refrigerator has two controls that let you regulate the temperature in the fresh food and freezer compartments.

**INITIALLY**, set the **FRESH FOOD** control at **5** and the **FREEZER** control at **C**.

For colder or warmer temperatures, adjust the desired compartment control one letter or number at a time.

### IMPORTANT

When initially setting the controls, or when adjusting them, allow 24 hours for the temperatures to stabilize, or even out.

**Note:** Turning the fresh food control to the **OFF** position stops cooling in **BOTH** compartments—fresh food **AND** freezer—but does not shut off power to the refrigerator.

## How to Test Temperatures

Use the milk test for the fresh food compartment. Place a container of milk on the top shelf in the fresh food compartment. Check it a day later. If the milk is too warm or too cold, adjust the temperature controls.

Use the ice cream test for the freezer compartment. Place a container of ice cream in the center of the freezer compartment. Check it after a day. If it's too hard or too soft, adjust the temperature controls.

Always allow 24 hours for the refrigerator to reach the temperature you set.

**If you turn your household thermostat below 60°F. (16°C.) at night**

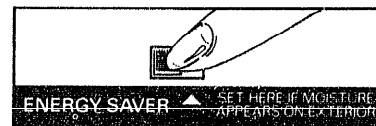
... you may want to turn the lettered control one step colder, as from "C" to "D." Cooler temperatures in the house may cause the compressor to operate less frequently, thus allowing the freezer compartment to warm somewhat. To protect your frozen food supply, leave your lettered setting at this colder setting for the entire winter, or for whatever period of time you are turning down your thermostat. This is especially important when the thermostat is turned down for an extended period.

This change should have no effect on your fresh food compartment. However, if freezing occurs, turn the numbered control one step warmer, as from "5" to "4."

When you stop turning the thermostat down, turn temperature controls back to their regular settings.

## Energy Saver Switch

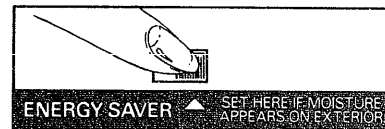
The Energy Saver Switch is located on the temperature control panel.



To reduce the amount of electricity required to operate your refrigerator, push switch to the left position. This turns off heaters in your refrigerator that prevent moisture from forming on the outside.

With the heaters turned off, there is a chance that moisture may form on the outside of your refrigerator, especially when the weather is humid. The humidity is most likely to be high in the summer, in the early morning hours, and in homes which are not air conditioned.

Over an extended period of time, moisture that forms on the outside may cause deterioration of the paint finish. It will be important to protect the finish by using appliance polish wax as described on page 10.



When the Energy Saver Switch is pushed to the right, electricity flows through the low wattage heaters which warm the outside of the cabinet and, under most conditions, prevent the forming of moisture or water droplets.

## No Defrosting

It is not necessary to defrost the freezer or fresh food compartments. Your refrigerator is designed and equipped to defrost itself automatically.

# Food Storage Suggestions

## Suggested storage times

Eating quality drops after time shown	IN REFRIGERATOR	IN FREEZER
	AT 35° to 40°F (2° to 4°C.)	AT 0°F. (-18°C.)
	DAYS	MONTHS
<b>Fresh Meats</b>		
Roasts (Beef and Lamb) . . . . .	3 to 5	6 to 12
Roasts (Pork and 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 and 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
Sausage (Smoked) . . . . .	7	not recom-
Sausage (Dry and Semi-Dry) . . . . .	14 to 21	mended.
<b>Cooked Meats</b>		
Cooked Meats and Meat Dishes . . . . .	3 to 4	2 to 3
Gravy and Meat Broth . . . . .	1 to 2	2 to 3
<b>Fresh Poultry</b>		
Chicken and Turkey (Whole) . . . . .	1 to 2	12
Chicken (Pieces) . . . . .	1 to 2	9
Turkey (Pieces) . . . . .	1 to 2	6
Duck and 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, left-overs (cooked), Ice cream (original carton) . . . . .		1 month max.

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 help maintain efficient operation, always cover liquids with foil, film, or wax paper. Do not put large amounts of uncovered water or liquids in fresh food or

freezer compartment. Uncovered liquids will cause excessive frost, poor temperature performance and long running times.

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 drawers—they've 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.

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 17 pounds (7.7 kg) at a time.

## For convenience...

- Store all like things together. This not only saves time, but 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.

- Use the meat drawer for meats you do not freeze.

## To save money in energy and food costs

- Place most perishable items 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 storage 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 door the fewest times possible to save electrical energy.

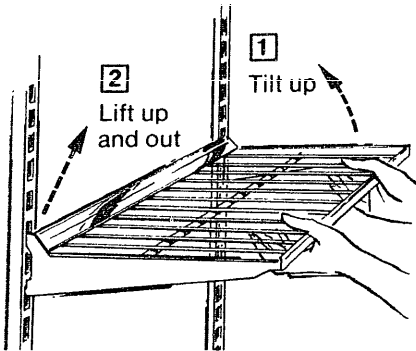
- When going out of town for several days, leave as few perishables as possible in the refrigerator. If you have an icemaker, move the icemaker feeler arm to the OFF (up) position and shut off water to the refrigerator.

# Shelves

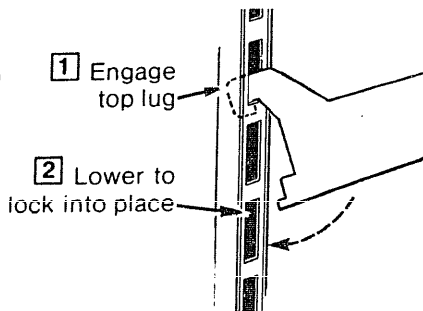
## How to rearrange your shelves

### Adjustable Shelves in Fresh Food Compartment

Adjustable shelves in the fresh food compartment enable you to rearrange the shelves to fit your family's food storage needs.



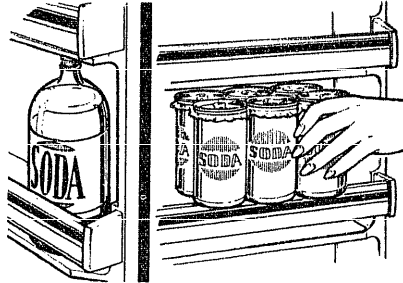
**To remove shelves:** Tilt shelf up at front, then lift it up and out of tracks on rear wall of refrigerator.



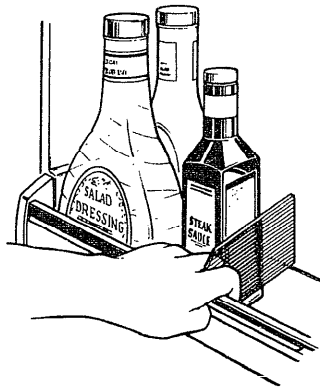
**To replace shelves:** Select desired shelf height. With shelf front raised slightly, engage top lugs in tracks at rear of cabinet. Then lower front of shelf until it locks into position.

### Spacemaker Door

Shelves on doors of General Electric refrigerators provide convenient storage for frequently used items.

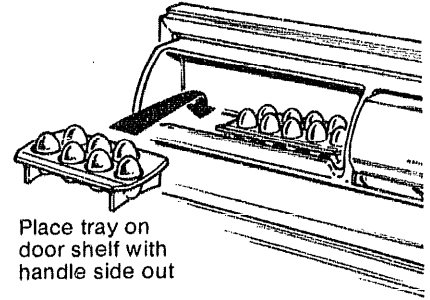


Deep shelves on Spacemaker Doors can accommodate a two-liter bottle on the bottom shelf and a six-pack on the shelf above it.



**Snuggers** are designed to give you storage flexibility on your fresh food door. Salad dressing, steak sauces and other condiments can now be kept securely against the door liner to help prevent tipping, spilling and sliding. For most efficient operation, place index finger and middle finger on either side of snagger and move it back and forth to fit your needs.

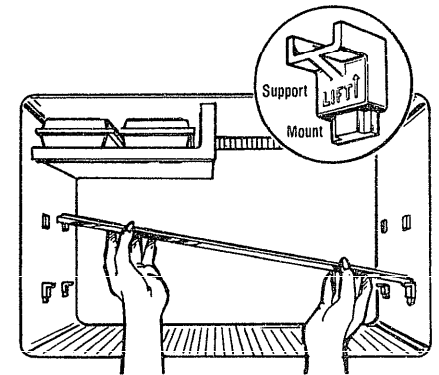
### Portable Egg Trays



Place tray on door shelf with handle side out

Egg trays are designed to fit securely on the fresh food compartment door when placed on the door shelf with the handle side out. The handle is an added convenience when carrying the egg tray to the countertop or range and returning it to the refrigerator.

### Two-Position Shelf in Freezer Compartment

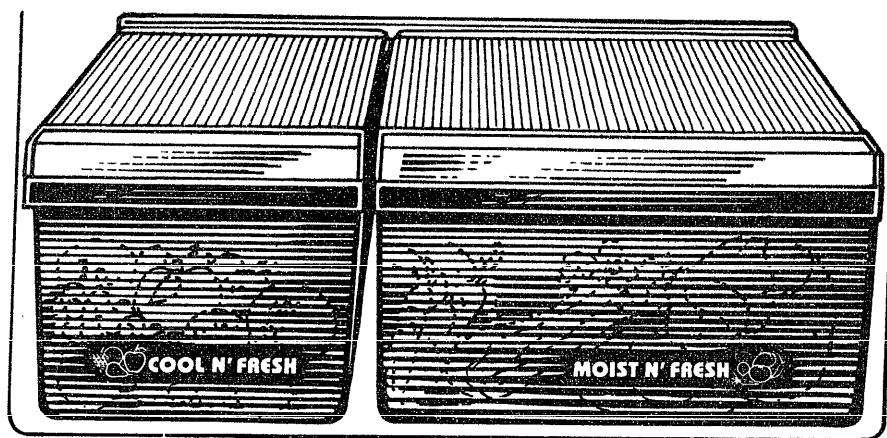


**To remove shelf:** Lift shelf off shelf supports, tilt it, and take it out.

#### To relocate shelf:

1. After removing shelf, remove shelf supports by sliding them upward and replace them on other set of mounts.
2. Lower shelf onto relocated supports.

# General Electric Food-Saver System



## Cool'n Fresh Drawer

This refrigerated drawer is designed to provide temporary storage for bulk meat and lower humidity storage for items such as:

- Apples
- Apricots
- Grapes
- Mushrooms
- Nectarines
- Oranges
- Peaches
- Pears
- Raspberries
- Summer Squash
- Strawberries
- Tangerines

## Moist'n Fresh Drawer

This refrigerated drawer is designed to keep **unwrapped foods** fresh by retaining the natural moisture content of foods such as:

- Artichokes
- Asparagus
- Beets, topped
- Blueberries
- Carrots
- Celery
- Cherries
- Corn
- Currants
- Greens, leafy
- Lettuce
- Parsley
- Peas, green
- Plums
- Radishes
- Rhubarb
- Spinach
- Tomatoes, ripe

As in any refrigerated storage area, **it is recommended that odorous foods be stored wrapped**—foods such as:

- Broccoli
- Brussels Sprouts
- Cabbage
- Cauliflower
- Green Onions
- Parsnips
- Turnips

Storage time will depend upon the type of food and its condition when placed in the drawer.

Excess water which may accumulate in the bottom of the Moist'n Fresh drawer should be poured out and the drawer wiped dry.

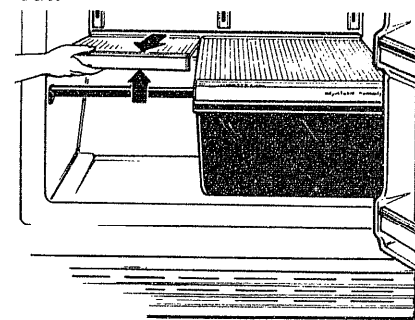
The Moist'n Fresh drawer is partially sealed by gaskets attached to the cover at the front and back edges. Always replace it in this cover and *push the drawer all the way in*.

## Drawer Removal

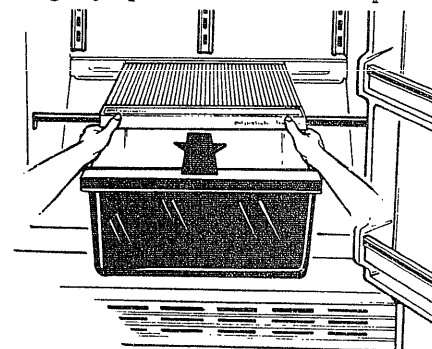
Drawers will stop before coming all the way out of the refrigerator to help prevent contents from spilling onto the floor. Drawers can easily be removed by tilting up slightly and pulling past "stop" location.

To remove drawers when the fresh food compartment door cannot be opened fully:

1. Remove drawer farthest from door.
2. Lift drawer cover up and pull it out.

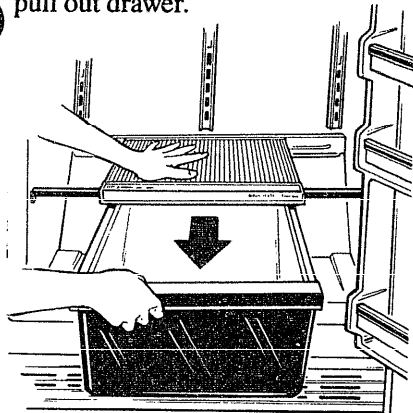


3. Slide remaining drawer and cover to the middle.
4. Pull drawer out until it hits the stops. Then, with thumbs on edge of drawer cover trim, lift drawer slightly up and out over the stops.





5. Place hand on drawer cover and pull out drawer.

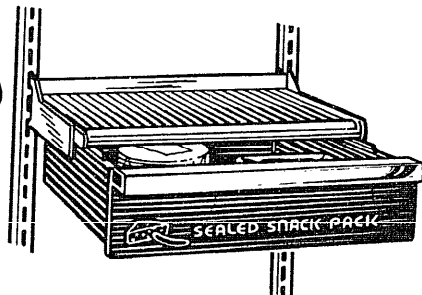


6. Lift cover and remove it.

After cleaning, replace in reverse order.

*Always replace the Cool'n Fresh drawer in the left position.*

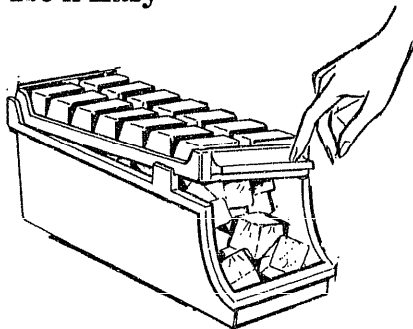
### Sealed Snack Pack



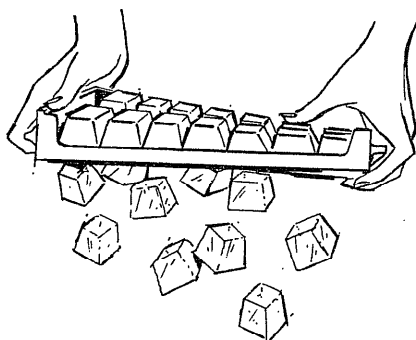
The Sealed Snack Pack—and shelf to which it is attached—can be relocated within the fresh food compartment. The sealed drawer retains high humidity for convenient storage of unwrapped meats and cheese, bacon, hors d'oeuvres, spreads and snacks.

## Ice Service

### Ice'n Easy

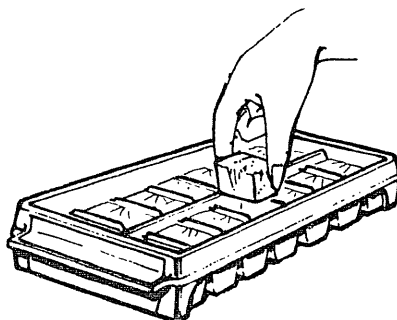


To release ice cubes, invert tray, insert one end in slot at rear of ice storage bin and press at front right side.



Inverted tray may also be held over bin, and both ends twisted to release cubes.

**On models without storage bin,** twist trays as shown above to release cubes.



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

Wash ice trays and storage bin in lukewarm water only. Do not put them in an automatic dishwasher.

## Accessory

### Automatic Icemaker Accessory Kit

(optional at extra cost)

A GE automatic icemaker will replace the ice you use... automatically. It can keep you supplied with a binful or cubes—ice for everything, everybody—without fuss or muss.

If your refrigerator did not come already equipped with an automatic icemaker, you may add one—contact your local GE dealer; specify UK-KIT-1 or UK-KIT-2. A water supply kit containing copper tubing, shut-off valve, fittings and instructions needed to connect the icemaker to your cold water line is also available at extra cost.

# User Maintenance Instructions

## Cleaning—Outside

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

**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 erode 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.

## Cleaning—Inside

**Inside of fresh food and freezer compartments** should be cleaned at least once a year. Unplug the 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 (15 ml) of baking soda to a quart (950 ml) of water. This both cleans and neutralizes odors. Rinse thoroughly with water and wipe dry.

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

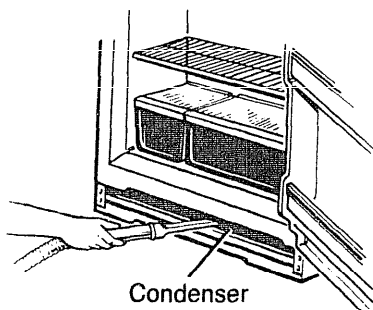
**Do not wash any plastic parts from your refrigerator in your automatic dishwasher.**

## 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. Pull the refrigerator straight out and return it to position by pushing it straight in. Moving your refrigerator in a side direction may result in damage to your floor covering or refrigerator.

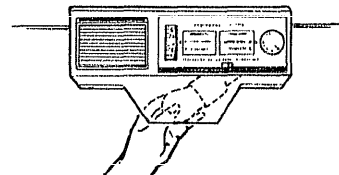
## Condenser

The condenser is located behind the base grille. For most efficient operation, remove the base grille (see page 4), and either sweep away or vacuum up dust that is readily accessible. This easy cleaning operation should be done at least once a year.



## Light bulb replacement

A light bulb and socket are located behind a shield directly below the temperature control panel.



To replace a light bulb, unplug the refrigerator's power cord plug from the wall outlet. Then reach up behind the shield, unscrew the burned-out bulb, and replace it with a standard 40-watt appliance bulb.

## When you go on vacation

**For extended vacations or absences,** shut off power to the refrigerator, turn the numbered control to OFF position and clean interior (see "Cleaning—Inside" at bottom left). To prevent odors, leave an open box of baking soda in the refrigerator. Leave doors open.

**For shorter vacations,** remove perishable foods and leave controls at regular settings. However, if room temperature is expected to drop below 60°F. (16°C.), follow same instructions as for extended vacations.

If you have an icemaker, move the icemaker feeler arm to the OFF (up) position and be sure to shut off water supply to the refrigerator.

## When you move

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

**Secure all loose items** such as grille, shelves and storage pans by taping them securely in place to prevent damage.

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

# The Problem Solver

If you have a problem, it may be minor. You may be able to correct it yourself. Just use this Problem Solver to locate your problem and then follow the suggested recommendations.

## Rapid Electrical Diagnosis


Your refrigerator is wired for accurate electrical diagnosis in your home—takes only minutes for a service technician to check its entire electrical system. No need for the technician to unplug, move or unload the refrigerator to make the diagnosis.

**Save time and money. . . before you request service, check the following:**

PROBLEM	POSSIBLE CAUSE AND REMEDY
REFRIGERATOR DOES NOT OPERATE	<ul style="list-style-type: none"> <li>• May be in defrost cycle when motor does not operate for about 30 minutes.</li> <li>• Temperature control in OFF 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 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>• Modern refrigerators with more storage space and a larger freezer compartment require more operating time.</li> <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 or frozen.</li> <li>• Hot weather—frequent door openings.</li> <li>• Door left open.</li> <li>• Temperature controls are set too cold. Refer to page 5.</li> <li>• Grille and condenser need cleaning. Refer to page 10.</li> <li>• Check ENERGY-SAVING TIPS on page 2.</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. Front roller screws need adjusting, or floor is weak or uneven. Refer to ROLLERS on page 4.</li> <li>• If dishes vibrate on shelves, try moving them. Slight vibration is normal.</li> </ul>
OPERATING SOUNDS	<ul style="list-style-type: none"> <li>• The high speed compressor motor required to maintain near zero temperatures in the large freezer compartment may produce higher sound levels than your old refrigerator.</li> <li>• Normal fan air flow—one fan blows cold air through the refrigerator and freezer compartments—another fan cools the compressor motor.</li> <li>• These NORMAL sounds will also be heard from time to time:               <ul style="list-style-type: none"> <li>• Defrost timer switch clicks at defrost.</li> <li>• Defrost water dripping.</li> <li>• Temperature control clicks ON or OFF.</li> <li>• Refrigerant boiling or gurgling.</li> <li>• Cracking or popping of cooling coils caused by expansion and contraction during defrost and refrigeration following defrost.</li> <li>• With automatic icemaker, the sound of cubes dropping into the bin and water running in pipes as icemaker refills.</li> </ul> </li> </ul>

*(continued next page)*

# The Problem Solver (continued)

PROBLEM	POSSIBLE CAUSE AND REMEDY
HOT AIR FROM BOTTOM OF REFRIGERATOR	<ul style="list-style-type: none"> <li>• Normal air flow cooling motor. <i>In the refrigeration process, it is normal that heat be expelled in the area under the refrigerator. Some floor coverings will discolor at these normal and safe operating temperatures. Your floor covering supplier should be consulted if you object to this discoloration.</i></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 page 5.</li> <li>• Warm weather—frequent door openings.</li> <li>• Door left open for too long a time.</li> <li>• Package may be holding door open.</li> <li>• Package blocking air duct in freezer compartment.</li> </ul>
FROST OR ICE CRYSTALS ON FROZEN FOOD	<ul style="list-style-type: none"> <li>• Door may have been left ajar or package holding door open.</li> <li>• Too frequent and too long door openings.</li> <li>• Frost within package is normal.</li> </ul>
FOODS DRY OUT	<ul style="list-style-type: none"> <li>• Foods not covered, wrapped or sealed properly.</li> </ul>
SLOW ICE CUBE FREEZING	<ul style="list-style-type: none"> <li>• Door may have been left ajar.</li> <li>• Turn temperature of freezer compartment colder.</li> </ul>
ICE CUBES HAVE ODOR/TASTE	<ul style="list-style-type: none"> <li>• Old cubes need to be discarded.</li> <li>• Ice storage bin needs to be emptied or washed.</li> <li>• Unsealed packages in refrigerator and/or freezer compartments may be transmitting odor/taste to ice cubes.</li> <li>• Interior of refrigerator needs cleaning. Refer to page 10.</li> </ul>
MOISTURE FORMS ON OUTSIDE OF REFRIGERATOR	<ul style="list-style-type: none"> <li>• Not unusual during periods of high humidity.</li> <li>• Move the Energy Saver Switch to the right.</li> </ul> <div data-bbox="1047 1132 1396 1223" style="border: 1px solid black; padding: 5px; text-align: center;">  <p>ENERGY SAVER ▲ SET HERE IF MOISTURE APPEARS ON EXTERIOR</p> </div>
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 doors are opened.</li> </ul>
REFRIGERATOR HAS ODOR	<ul style="list-style-type: none"> <li>• Foods with strong odors should be tightly covered.</li> <li>• Check for spoiled food.</li> <li>• Interior needs cleaning. Refer to page 10.</li> <li>• Defrost water system needs cleaning.</li> <li>• Keep open box of baking soda in refrigerator; replace monthly.</li> </ul>

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