BEFORE USING THE APPLIANCE

- 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 and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

To ensure best use of your appliance, carefully read the operating instructions which contain a description of the product and useful advice. Keep these instructions for future reference.

- 1. After unpacking the appliance, make sure it is not damaged and that the door closes properly. Any damage must be reported to the dealer within 24 hours of delivery of the appliance.
- Wait at least two hours before switching the appliance on, to ensure that the refrigerant circuit is fully efficient.
- Installation and the electrical connection must be carried out by a qualified technician according to the manufacturer's instructions and in compliance with the local safety regulations.
- 4. Clean the inside of the appliance before using it.

SAFEGUARDING THE ENVIRONMENT

I. Packing

The packing material is 100% recyclable and bears the recycling symbol \triangle . For disposal, comply with the local regulations. Keep the packing materials (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are a potential source of danger.

2. Scrapping/Disposal

The appliance is manufactured using recyclable material

This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring the correct disposal of this appliance, you can help prevent potentially negative consequences for the environment and the health of persons.

The symbol on the appliance, or on the accompanying documents, indicates that this appliance should not be treated as domestic waste but must be taken to a special collection centre for the recycling of electrical and electronic equipment. When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves so that children cannot easily climb inside and become trapped.

Scrap the appliance in compliance with local regulations on waste disposal, taking it to a special collection centre; do not leave the appliance unattended even for a few days, since it is a potential source of danger for children. For further information on the treatment, recovery and recycling of this product, contact your competent local office, the household waste collection service or the shop where you purchased the appliance.

Information:

This appliance does not contain CFCs. The refrigerant circuit contains R134a (HFC) or R600a (HC) (see the rating plate inside the appliance). 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.

This product may contain Fluorinated Greenhouse Gases covered by the Kyoto Protocol; the refrigerant gas is inside a hermetically sealed system.

Refrigerant gas: R134a has a Global Warming Potential of (GWP) 1300.

Declaration of conformity (€

- This appliance has been designed for preserving food and is manufactured in compliance with Regulation (CE) No. 1935/2004.
- This appliance has been designed, manufactured and marketed in compliance with:
 - safety objectives of the "Low Voltage"
 Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
 - the protection requirements of Directive "EMC" 2004/108/EC.

Electrical safety of the appliance can only be guaranteed if it is correctly connected to an approved earthing system.

PRECAUTIONS AND GENERAL RECOMMENDATIONS

INSTALLATION

- The appliance must be handled and installed by two or more persons.
- Be careful not to damage the floors (e.g. parquet) when moving the appliance.
- During installation, make sure the appliance does not damage the power cable.
- Make sure the appliance is not near a heat
- To guarantee adequate ventilation, leave a space on both sides and above the appliance and follow the installation instructions.
- Keep the appliance ventilation openings free.
- Do not damage the appliance refrigerant circuit pipes.
- Install and level the appliance on a floor strong enough to take its weight and in a place suitable for its size and use.
- Install the appliance in a dry and well-ventilated place. The appliance is arranged for operation in places where the 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	Amb. T. (°C)	Amb. T. (°F)
SN	From 10 to 32	From 50 to 90
N	From 16 to 32	From 61 to 90
ST	From 16 to 38	From 61 to 100
Т	From 16 to 43	From 61 to 110

- Make sure the voltage specified on the rating plate corresponds to that of your home.
- Do not use single/multi adapters or extension cords.
- For the water connection, use the pipe supplied with the new appliance; do not reuse that of the previous appliance.
- Power cable modification or replacement must only be carried out by qualified personnel or by After-sales Service.
- It must be possible to disconnect the appliance from the power supply by unplugging it or by means of a mains two-pole switch installed upstream of the socket.

SAFETY

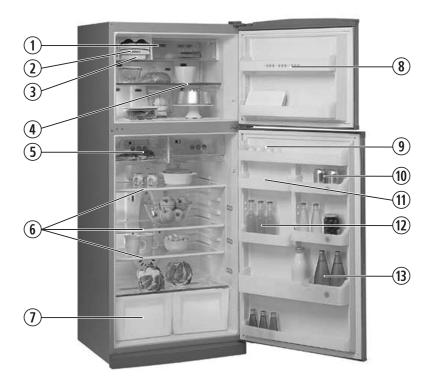
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not store or use petrol, flammable liquids or gas in the vicinity of this or other electrical appliances. The fumes can cause fires or explosions.
- Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.
- Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- To avoid the risk of children becoming trapped and suffocating, do not allow them to play or hide inside the appliance.
- Do not swallow the contents (non-toxic) of the ice packs (in some models).
- Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.

USE

- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect it from the power supply.
- All appliances equipped with an automatic ice-maker and water dispenser must be connected to a water supply that only delivers drinking water (with mains water pressure of between 0.17 and 0.81 Mpa (1.7 and 8.1 bar)). Automatic ice-makers and/or water dispensers not directly connected to the water supply must be filled with drinking water only.
- 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 glass containers with liquids in the freezer compartment since they may break.
- Avoid storing unwrapped food in direct contact with internal surfaces of the refrigerator or freezer compartments.
- "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 Manufacturer declines any liability if the above advice and precautions are not respected.

PRODUCT DESCRIPTION



- I. Fast freezing compartment
- 2. Ice cube tray
- 3. Ice compartment
- 4. Freezer shelf
- 5. Fresh control compartment
- 6. Refrigerator thermostat
- 7. Crisper drawer
- (*) Optional

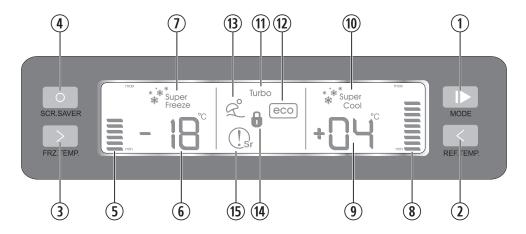
- 8. Freezer shelf
- 9. Egg tray
- 10. Top shelf
- II. Spice rack (*)
- 12. Bottle rack
- 13. Bottle holder

Note: The number of shelves and shape of accessories may vary, depending on the model. All shelves, door trays and racks are removable.

DO NOT obstruct the fan intake area with food.

Attention: refrigerator/freezer accessories must not be washed in a dishwasher.

DISPLAY



I. MODE button

Thanks to this button you can select the different modes: Economy, Super Freezing, Turbo, Super Cooling, Holiday.

2. REF. TEMP. button

Set the cooler compartment temperature.

3. FRZ.TEMP. button

Set the feezer compartment temperature.

4. SCR.SAVER button

All lights on the screen are turned off when you hold this button pressed for 5 seconds. Screen lights are turned on again when you press any button.

5. Freezer compartment temperature bar graphic

Shows the temperature value set for the freezer compartment. 3 bars at -16°C, 6 bars at -18°C, 8 bars at -20°C, 10 bars at -22°C, 12 bars at -24°C. The highest number of bars is displayed at the coolest setting.

6. Freezer compartment adjusted temperature indicator

Shows the temperature value set for the freezer compartment.

Symbol of Super Freezing Mode It is super Freeze mode symbol.

8. Cooler compartment temperature bar graphic

Shows the temperature value set for the cooling compartment. 3 bars at 8°C, 6 bars at 6°C, 9 bars at 4°C, 12 bars at 2°C. The highest number of bars is displayed at the coolest setting.

9. Cooler compartment adjusted temperature indicator

Shows the temperature value set for the cooling compartment.

10. Symbol of Super Cooling Mode It is Super Cooling Mode symbol.

II. Symbol of Turbo Mode It is Turbo Mode symbol.

12. Symbol of Economy Mode It is Economy Mode symbol.

13. Symbol of Holiday Mode It is Holiday Mode symbol.

14. Symbol of Child Lock Function

To lock or unlock the control panel, hold down at the same time the buttons of freezer compartment (3) and cooler compartment (2). When the function is engaged, the lock symbol is displayed.

15. Indicates a failure.

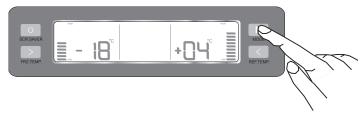
Will light together with the SR sign.

Information: When you function is selected, the corresponding symbol lights.

Switching on the appliance

After the appliance is plugged, all symbols will appear for 2 seconds, and then the startup values will appear as -18°C on freezer setting indicator and +4°C on cooler setting indicator.

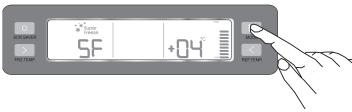
MODE button



- The functions are selected by pressing on the "Mode" button until the desired function starts to blink.
- The function selection sequence is always the same: Super Freezing, Holiday, Economy, Super Cooling.
 After the 5th pushing, no function is selected and no symbols lights.

Information: When selected symbol starts to light, symbol will blink 3 times and a beep of confirmation will sound if user does not push any button within 2 seconds.

Super freezing mode



When will apply;

- To freeze lots of food that cannot fit into "Fast Freezing Shelf".
- To freeze prepared foods
- · To freeze faster
- To freeze fresh foods and vegetables

How to use;

- Press mode buton until Super Freezing symbol will light.
- Symbol will blink 5 times and a beep of confirmation will sound if user does not push any button within 2 seconds.

Freezer temperature segment will show "SF" during this mode.

- Freezer bar graphic lights will be off.
- 3 hours after being activated, your refrigerator starts giving signals. This signal tells that the quickfreezer compartment is ready for the foods to be placed in it. Your refrigerator will give intermittent beep sounds for I minute in every 5 minutes; provided that the doors are not opened, this signal giving will last I hour. When this sound is heard, foods to be frozen must be placed away from the already frozen ones. When the door of the freezer or cooler is opened, this signal stops. When your foods are cooled enough, your freezer will automatically go out of the quick freezing mode. After a period of maximum 24 hours after the function is activated, the freezing process will be completed.
- Holiday and Economy modes will not work until Super Freezing mode finishes.
- Super cooling and refrigerator temperature adjusting can be enabled.
- Freezer temperature adjusting can be done but will not be active until super freezing finishes.
- Mode will be cancelled if selected super freezing mode symbol again.

Note: "SUPER FREEZE" will be cancelled automatically after 24 hour or when freezer Sensor <-32°C

Super cooling mode



When will apply;

- To cool the prepared foods.
- To cool and freeze a lots of food in refrigerator compartment.
- To cool the drinks more quickly

How to use:

- Press mod button until super cooling symbol will light.
- Symbol will blink 5 times and a beep of confirmation will sound if user does not push any button within 2 seconds
- Refrigerator temperature segment will show "SC" during this mode.
- Refrigerator bar graphic lights will be off.
- Holiday and Economy modes will not work until super cooling mode finishes.
- Super Freezing and Freezer temperature adjusting can be enabled.
- Refrigerator temperature adjusting can be done but will not be active until super cooling finishes.
- Mode will be cancelled if selected super cooling mode symbol again

Note: When the sensor of the refrigerator compartment reaches -4°C or the function stops automatically after 8 hours. The reason of this time period was restricted as 8 hours is to prevent food freezing risks which can be occured by powerful cooling attribute.

Turbo mode



"Turbo" mode cannot be selected individually.

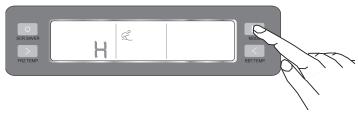
When will apply;

• Turbo symbol will light when both Super cooling and super freezing symbol is selected

How to use;

- Press Mode button until Super Freezing symbol will light. Symbol will blink 5 times and a beep of confirmation will sound if user does not push any button within 2 seconds.
- Please repeat the same operation to set "Super Cooling"
- After the two functions are selected, you will see "Turbo" symbol which is displayed automatically between super freezing and super cooling
- When "Turbo" mode is on, Frzeer temperature segment will show "SF" and Refrigerator temperature segment will show "SC".
- Freezer and refrigerator bar graphic lights will be off.
- Holiday and Economy modes will not work until "Turbo" mode finishes.
- Freezer and refrigerator temperature's adjusting can be done but will not be active until super freezing and super cooling are deactivated.
- Turbo symbol will be off as soon as one of the modes (super freezing or super cooling) is cancelled manually or automatically

Holiday mode



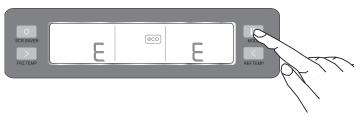
When will apply;

· You can activate the function if you go to holiday and if you use only the freezer compartment.

How to use:

- Press mod button until Holiday symbol will light.
- Symbol will blink 5 times and a beep of confirmation will sound if user does not push any button within 2 seconds.
- Freezer compartment will go on working with the set value defined on the control circuit during the holiday mode.
- Freezer temperature segment will show "H" during this mode.
- Refrigerator temperature segment and bar graphic lights will be off.
- Mode will be cancelled if selected holiday symbol again.
- Appliance will go on to work with previous manually adjusted values. If no temperature values have been adjusted manually, it will go on with initial values (Freezer Compartment -16°C and Refrigerator Compartment +8°C)

Economy mode



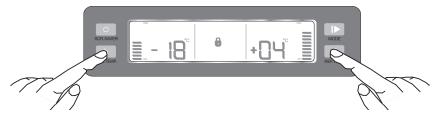
When will apply;

- If you want to use at a set value is defined on the control circuit
- Both compartments will work in the normal regulation with the set values

How to use;

- Press Mode button until Economy symbol will light.
- Symbol will blink 5 times and a beep of confirmation will sound if user does not push any button within 2 seconds.
- During mode economy symbol will light, freezer/refrigerator temp. segments will show "E".
 Bars will be off.
- Freezer and refrigerator bar graphic lights will be off.
- The other modes will not work till economy mode finishes.
- Mode can be cancelled by selecting symbol again.

Child lock function



When will apply;

• This refrigerator is equipped with a lock system for protection against children's misusing.

Setting The Child Lock

• Press the "FRZ.TEMP" and "REF.TEMP" buttons continuously for 5 sec at the same time. When the function is engaged, the lock symbol will light.

Cancelling The Child Lock

 Press the "FRZ.TEMP." and "REF.TEMP" buttons continuously for 5 sec at the same time. Lock symbol will cancel.

Note: When there is a power failure, the "Child Lock" will cancel automatically.

No light mode

When will apply;

• If you want to disable lamps for both of compartments, you can choose this mode. Lamps will not light till mode is cancelled.

Setting This Mode;

• Push both refrigerator and freezer button at the same time, open and close freezer door 3 times.

Cancelling This Mode;

• Function can be cancelled by the same way or after 24 hours appliance will directly cancel it.

Screen saving mode



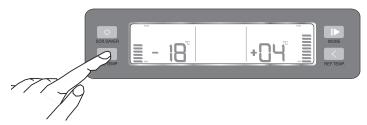
When will apply;

• If you do not want the control panel lights to be on and consume energy unnecessarily while you have not made any changes in your settings, you may activate this mode.

How to use;

- When you press and hold "SCR. SAVER" button for 5 seconds, this mode will be activated.
- While this mode is activated, if no key is pressed and if doors are not opened for 10 seconds, lights of the control panel will go off.
- If you press on any key when the control panel's light's are off, currrent settings appear on the display
 to let you make any change you wish. If you do not cancel the screen saving mode or press any key for
 10 seconds, control panel will dim again.
- To cancel the screen saving mode, press and hold the screen saving mode button again for 5 seconds.
- When the screen saving mode is activated, you can also activate child lock function.
- If you do not touch the keys for 10 seconds after activating the child lock function, control panel's lights will go off. When you press any key following this, you can view previous settings and the activated child lock and you can cancel the child lock function as described in that mode above.

Freezer compartment temperature adjustment



- At first the freezer display will show -16°C.
- Press once "FRZ.TEMP." button.
- The first pushing will make flashing on the freezer bar graphic display, if press "FRZ.TEMP." button within 2 sec. Number segment will show -18°C.
- With each pushing on this button, the temperture decreases of 2 degrees. (-16°C, -18°C, -20°C, -22°C, -24°C) Number segment and bar will blink 5 times and a beep of confirmation will sound.
- When number segment is -24°C., If you push "FRZ.TEMP." button, the number segment will go on from -16°C.
- If appliance was set to holiday, super freeze, super cool or economy mode before temp. adjusting, appliance will go on to work in previous mode. When previous mode is cancelled / finished manually or automatically appliance will start to work in adjusted values.

Note**: If Ambient sensor is $> 38^{\circ}$ C then user will not be able to adjust freezer Compartment's temp. to -22° C and -24° C. Then only -16° C, -18° C, -20° C will be available.

Recommended settings for freezer compartment temperature

Temperature bar	Freezer cabinet inside temperature	When to use it
3 bars	-16°C	For little amount stoking
8 or 12 bars	-18°C or -20°C	Normal stoking
16 or 20 bars	-22°C or -24°C	For lots of food stoking

Cooler compartment temperature adjustment



- At first the refrigerator display will show $+6^{\circ}$ C.
- Press once "REF.TEMP" button.
- The first pushing will make flashing on the cooler bar graphic display, if press "REF.TEMP" button within 2 sec. Number segment will show $+6^{\circ}$ C.
- With each pushing on this button, the temperture decreases of 2 degrees. (+8°C, +6°C, +4°C, +2°C)
 Number segment and bar will blink 5 times and a beep of confirmation will sound.
- When number segment is +2°C., If you push "REF.TEMP" button, the number segment will go on from +8°C
- If appliance was set to holiday, super freeze, super cool or economy mode before temp. adjusting, appliance will go on to work in previous mode. When previous mode is cancelled / finished manually or automatically appliance will start to work in adjusted values.

Recommended settings for cooler compartment temperature:

Temperature bar	Cooler cabinet inside temperature	When to use it
12 bars	+2°C	For lots of food stoking
9 or 6 bars	+4°C or +6°C	Normal stoking
3 bars	+8°C	For little amount stoking

REFRIGERATOR COMPARTMENT

This appliance is equipped with a No Frost system that does not require manual defrosting.

The appliance is also provided with a ventilated system, thanks to which the internal temperature is to all intents and purposes uniform.

Food can be arranged on any shelf inside the appliance. However, take care not to obstruct the air vents in order to allow air to circulate freely.

Optimal performance is obtained at temperatures between +18°C and +43°C.

SWITCHING ON THE APPLIANCE

- The appliance will switch on automatically when it is plugged in.
- The inside light switches on when the refrigerator door is opened.

USING THE REFRIGERATOR

• Temperature Adjustment.

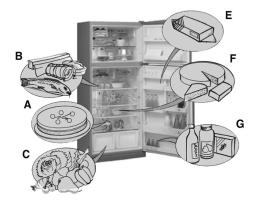
For correct operation and optimum storage of food, adjust the temperature in the refrigerator and freezer compartments separately.

 After being switched on, the refrigerator needs approximately 2 hours to reach the correct temperature to store a typical volume of food in the refrigerator compartment.

Storing food in the refrigerator compartment Position the food as shown in the figure.

- A. Cooked food
- B. Fish, meat
- C. Fruit and vegetables
- D. Bottles
- E. Butter
- F. Dairy products, cheese

To maintain the vitamins, aroma, substance and freshness of the food to be stored, it is advisable to wrap food in aluminium foil, cling film or place it in special freezer containers with lids. This will prevent odours from mixing.



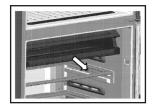
NOTES:

- The space between the shelves and the rear wall must be unobstructed to allow circulation of air.
- · Do not place food in direct contact with the rear wall of the refrigerator compartment.
- Do not place hot food in the refrigerator.
- · Store liquids in closed containers.
- Storing vegetables with a high water content can result in condensation in the crisper drawer: this will not affect the correct operation of the appliance.
- Defrosting of the refrigerator compartment is completely automatic.
- The refrigerator can operate at ambient temperatures between +16°C and +43°C.

FRESH CONTROL COMPARTMENT

This sliding compartment stays colder than the rest of the refrigerator compartment to keep daily foods fresh longer.

It is proper for keeping dairy products, cold cuts, sausage and meat. If necessary, remove the fresh control compartment for cleaning.

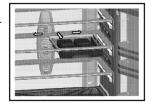


DRAWER (depending on the model)

The drawer has four containers which can be used to store small food items. For ease of use and optimum food storage, you can move the drawer to the right or left.

Furthermore, you can easily remove the drawer if necessary.

Note: close the drawer lids to prevent food from drying out and odours from mixing.



BOTTLE RACK (depending on the model)

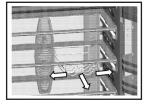
The drawer has four containers which can be used to store small food items. For ease of use and optimum food storage, you can move the drawer to the Designed to hold bottles in the horizontal position.

The shelf beneath the bottle rack can be easily fitted by simply moving the rack to the right or left.

The bottle rack is easy to remove: simply pull the glass shelf outwards, slide the bottle rack to the right or left and remove it.

The bottle rack can be fitted on any glass shelf.

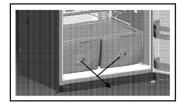
Note: make sure bottles are tightly closed to avoid spills.



MOISTURE CONTROL (depending on the model)

The fruit and vegetables drawer is provided with a moisture control that allows you to control the necessary amount of air that goes into the drawer.

 We recommend to keep the control closed to preserve leafy vegetables and open to preserve fruit.

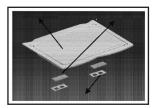


CRISPER DRAWER

The drawer has four containers which can be used to store small food items.

Foods such as fruit and vegetables dehydrate when stored in direct contact with cold and dry air.

The crisper drawer keeps the temperature and humidity adequate for storage of fruits and vegetables, preserving their natural characteristics. Furthermore, this drawer is equipped with a filter that eliminates unpleasant odours.



TO REMOVE THE CRISPER DRAWER LID

First step: removing the crisper drawers

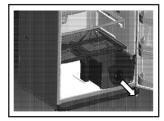
- The drawer slides out easily thanks to the wheels.
- · Slide the drawer out as far as it comes, then lift the front end and pull the drawer out completely.

Second step: removing the central divider located between the drawers

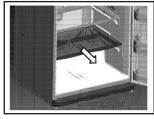
- Tilt the divider to the left starting from the back.
- · Remove the divider.

Third step: removing the crisper drawer lid

- Slide the crisper drawer lid outwards.
- · Remove the lid.







Crisper drawer

Crisper drawer divider

Crisper drawer lid

TO REPLACE THE CRISPER DRAWER LID

First step: replacing the crisper drawer lid

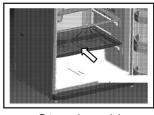
- Insert the back of the lid into the runners.
- Push the lid back into place.

Second step: replacing the crisper drawer divider

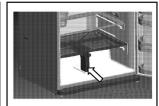
 Refit the divider in the specific slots located on the bottom of the compartment and crisper drawer wall as shown in the figure.

Third step: replacing the crisper drawers

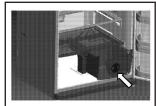
- Replace the drawer on the wheels.
- · Push it back into place.







Crisper drawer central divider



Crisper drawer

FREEZER COMPARTMENT

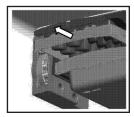
After switching on the appliance, the freezer compartment takes approximately 3 hours to reach a suitable temperature for frozen food storage.

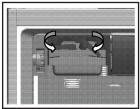
The freezer compartment, marked with the symbol **E***, is used for storing frozen food and freezing fresh or cooked food. It also allows the making of ice cubes. The inner door of the freezer is especially suitable for storing ice cream or frozen food with a short storage time.

The maximum quantity of food which can be frozen in a 24 hour period is stated on the rating plate, inside the refrigerator compartment.

ICE CUBES

- Take out the ice cube tray.
- Fill it with water to the indicated level.
- Replace the ice cube tray in its original position.
- When the ice cubes are ready, turn the knob to drop them into the ice bin. Do not fill the ice bin with water.

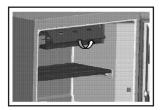




FAST FREEZING COMPARTMENT

- The fast freezing compartment enables you to freeze home-made and fresh foods more quickly.
- To open the compartment, lift the front lid and slide it backwards. To close the compartment, proceed in the same way.

Note: make sure that the front lid of the fast freezing compartment is closed before closing the door of the compartment.



GUIDE TO STORAGE AND THAWING OF FOOD

PREPARING FRESH FOOD FOR FREEZING

It is important to wrap food so that no water, moisture, or vapour may penetrate; this avoids the transfer of odours and flavours throughout the refrigerator and allows better storage of frozen food. Use plastic containers with tight fitting lids, aluminium trays, aluminium foil, cling film and waterproof plastic wrappings.

Important:

- When shopping, leave frozen food purchases until last and transport the products in a thermally insulated cool bag.
- Place the items in the freezer compartment as soon as you get home.
- Avoid, or reduce temperature variations to the minimum.
- · Respect the best-before date on the package.
- Always observe the storage information on the package.

SEALING

When sealing food in bags, squeeze out the air first.

Place labels on the inside of clear freezer bags; use self-adhesive labels on the outside of opaque ones. Fasten the top of the bag with a string.

DEFROSTING

Here are some helpful tips.

Raw vegetables: do not thaw, put straight into boiling water and cook as usual.

Meat (large cuts): thaw in the refrigerator compartment without unwrapping. Before cooking, leave at room temperature for a couple of hours.

Meat (small cuts): thaw at room temperature or cook from frozen.

Fish: thaw in the refrigerator compartment without unwrapping or cook before fully thawed. In the event of a power failure, the freezer compartment maintains the appropriate storage temperature for approximately 12 hours; during this time, we suggest you leave the door of the compartment closed. Do not refreeze partially thawed food.

Previously cooked food: reheat in the oven without removing it from its aluminium container.

Fruit: thaw in the refrigerator compartment

NOTE: Never place warm food in the freezer, instead allow it to cool at room temperature for 30 minutes, then wrap it and place in the freezer. Cooling hot foods before freezing saves energy and prolongs the life of the appliance.

FOOD STORAGE CHART

Storage time will vary according to the quality of the food, the type of packaging or wrap used (moisture and vapour proof), and the storage temperature (which should be -18° C).

FOODSTUFF AND STORAGE TIME

Concentrated fruit juice	Fruit	
Citrus fruit and fresh fruit juice 4 to 6 months Vegetables Commercially frozen 8 months Home frozen 8 to 12 months Meat Sausages 4 weeks or less Hamburgers I month Beef, veal, lamb 2 to 3 months Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Steaks and chops Beef 6 months Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Concentrated fruit juice	I2 months
Vegetables Commercially frozen 8 months Home frozen 8 to 12 months Meat Sausages 4 weeks or less Hamburgers I month Beef, veal, lamb 2 to 3 months Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Steaks and chops Beef 6 to 12 months Fresh sausages I to 2 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Fruit (in general)	8 to 12 months
Commercially frozen 8 months Home frozen 8 to 12 months Meat Sausages 4 weeks or less Hamburgers I month Beef, veal, lamb 2 to 3 months Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Steaks and chops Beef 8 to 12 months Tresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Citrus fruit and fresh fruit juice	4 to 6 months
Meat8 to 12 monthsSausages4 weeks or lessHamburgersI monthBeef, veal, lamb2 to 3 monthsRoastsBeef6 to 12 monthsLamb and veal6 to 12 monthsPork4 to 8 monthsFresh sausagesI to 2 monthsSteaks and chopsBeef8 to 12 monthsLamb, veal, pork2 to 4 monthsFishCod, flounder, sole6 monthsSalmon2 to 3 monthsMackerel, perch2 to 3 monthsDressed fish (purchased)3 monthsClams, oysters3 to 4 monthsBoiled fish, crabs3 to 4 monthsRaw prawns12 monthsPoultryChicken or turkey (whole or parts)12 monthsDuck and goose6 monthsOffal2 to 3 monthsPoultry cooked in a sauce6 monthsSliced meat (no sauce)I month	Vegetables	
MeatSausages4 weeks or lessHamburgersI monthBeef, veal, lamb2 to 3 monthsRoastsBeef6 to 12 monthsLamb and veal6 to 12 monthsPork4 to 8 monthsFresh sausagesI to 2 monthsSteaks and chopsBeef8 to 12 monthsLamb, veal, pork2 to 4 monthsFishCod, flounder, sole6 monthsSalmon2 to 3 monthsDressed fish (purchased)3 monthsClams, oysters3 to 4 monthsBoiled fish, crabs3 to 4 monthsRaw prawns12 monthsPoultryChicken or turkey (whole or parts)12 monthsDuck and goose6 monthsOffal2 to 3 monthsPoultry cooked in a sauce6 monthsSliced meat (no sauce)I month	Commercially frozen	8 months
Sausages 4 weeks or less Hamburgers I month Beef, veal, lamb 2 to 3 months Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Fork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Home frozen	8 to 12 months
Hamburgers I month Beef, veal, lamb 2 to 3 months Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Pork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Meat	
Beef, veal, lamb Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Pork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns Poultry Chicken or turkey (whole or parts) Duck and goose Offal 2 to 3 months 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Poultry cooked in a sauce Sliced meat (no sauce) I month Stews	Sausages	4 weeks or less
Roasts Beef 6 to 12 months Lamb and veal 6 to 12 months Pork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Hamburgers	I month
Beef 6 to 12 months Lamb and veal 6 to 12 months Pork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Beef, veal, lamb	2 to 3 months
Lamb and veal 6 to 12 months Pork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Roasts	
Pork 4 to 8 months Fresh sausages I to 2 months Steaks and chops Beef 8 to I2 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns I2 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month	Beef	6 to 12 months
Fresh sausages I to 2 months Steaks and chops Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Lamb and veal	6 to 12 months
Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month	Pork	4 to 8 months
Beef 8 to 12 months Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month	Fresh sausages	I to 2 months
Lamb, veal, pork 2 to 4 months Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month	Steaks and chops	
Fish Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 12 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) 1 month	Beef	8 to 12 months
Cod, flounder, sole 6 months Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 12 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) 1 month	Lamb, veal, pork	2 to 4 months
Salmon 2 to 3 months Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month	Fish	
Mackerel, perch 2 to 3 months Dressed fish (purchased) 3 months Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) 12 months Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) 1 month	Cod, flounder, sole	6 months
Dressed fish (purchased) Clams, oysters 3 to 4 months Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose Offal 2 to 3 months Poultry cooked in a sauce Sliced meat (no sauce) I month	Salmon	2 to 3 months
Clams, oysters Boiled fish, crabs Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose Offal 2 to 3 months Poultry cooked in a sauce Sliced meat (no sauce) I month	Mackerel, perch	2 to 3 months
Boiled fish, crabs 3 to 4 months Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month	Dressed fish (purchased)	3 months
Raw prawns 12 months Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Clams, oysters	3 to 4 months
Poultry Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Boiled fish, crabs	3 to 4 months
Chicken or turkey (whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Raw prawns	12 months
(whole or parts) Duck and goose 6 months Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Poultry	
Offal 2 to 3 months Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews		12 months
Poultry cooked in a sauce 6 months Sliced meat (no sauce) I month Stews	Duck and goose	6 months
Sliced meat (no sauce) I month Stews	Offal	2 to 3 months
Stews	Poultry cooked in a sauce	6 months
	Sliced meat (no sauce)	I month
Meat, poultry, and fish 2 to 3 months	Stews	
	Meat, poultry, and fish	2 to 3 months

DAIRY PRODUCTS

Butter	6 to 9 months
Margarine	12 months
Cheese	
Camembert, mozzarella, spreading cheese	3 months
Cream cheeses	do not freeze
Brie, Emmenthal, Swiss cheese, etc. (freezing may affect cheese texture)	6 to 8 months

Ice cream, fruit juices, milk	12 months
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Eggs (Add sugar or salt to yolks or whole beaten eggs)	
Whole (beaten), whites, yolks	12 months

PASTRY AND BREAD

Leavened bread and rolls	3 months
Unbaked bread	I month
Croissants	3 months
Cakes (not iced)	2 to 4 months
Cakes (iced) and biscuits	6 to 12 months
Fruit pies	12 months
Biscuit pastry	3 months
Pie pastry	4 to 6 months

CARE AND MAINTENANCE

Before any cleaning or maintenance operation, unplug the appliance from the mains or disconnect the electrical power supply.

Periodically clean the refrigerator and freezer compartments with a sponge dampened in a solution of lukewarm water and special detergent for refrigerator interiors. Rinse and dry. Never use abrasive detergents. Never clean refrigerator parts with flammable fluids. The fumes can create a fire hazard or explosion.

- Clean with a damp cloth.
 Do not use abrasive products, scourers, stain-removers (e.g. acetone, trichloroethylene) or vinegar.
 - Dry with a soft cloth.
- Both refrigerator and freezer compartments are provided with an automatic defrosting function (no frost system).
- Do not use steam cleaners.
- Regularly clean the condenser (air vents at the rear of the appliance) with a vacuum cleaner or a brush (see figure).
- Ensure the seals are always perfectly clean.



INSTALLATION

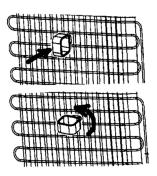
Freestanding appliances (not built-in)

- Fit the spacers (if supplied) on the rear of the condenser positioned at the back of the appliance (see figure); alternatively, leave a space of at least 6 cm between the rear of the appliance and the wall.
- To optimize appliance efficiency, leave a 5 cm gap above the appliance and make sure that adjacent kitchen units are sufficiently distanced to allow air circulation.
- Ensure that the appliance is level, using the front adjustment feet if necessary.
- Regulations require that the appliance is earthed.
 The manufacturer declines all liability for injury
 to persons or animals and for damage to
 property resulting from failure to observe the
 above procedures and reminders.
- If the plug and socket are not of the same type, have the socket replaced by a qualified electrician.

Do not use extension leads or adapters.

Disconnecting the appliance

It must be possible to disconnect the appliance by unplugging it or by means of a double-pole switch isolating the socket.



DOOR REVERSIBILITY

Unscrew the two screws which are fixing the middle hinge.
 Also remove the two big caps on the left. (FIG-1)

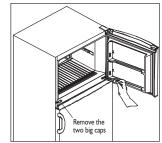


FIG-I

2. Dismantle the refrigerator and freezer door from cabinet by pulling towards to you together with the middle hinge. (FIG-2)

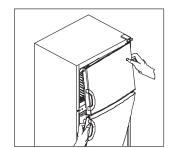


FIG-2

3. Remove the kick plate by pulling forward. Unscrew the bottom hinge fixing screws and remove it. Unscrew the pin of hinge from Hole I, rotate the bottom hinge 90° and screw the pin to Hole 2. (See Detail A) Then screw the hinge to bottom left side of refrigerator. (FIG-3)

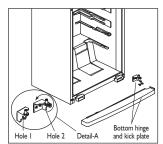


FIG-3

4. Unscrew the screw fixing the top hinge cover and remove it. Unscrew the two screws fixing the top hinge and remove it. Insert the two big caps that are put in the user manual bag to left side cap holes. (FIG-4)



FIG-4

Unscrew the screw fixing the top hinge pin.
 Turn the pin by 180° then fix it to left side of the top hinge by screwing it. (FIG-5)

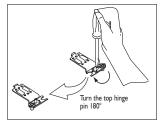


FIG-5

6. Assemble the top hinge and hinge cover on the left side. (FIG-6)

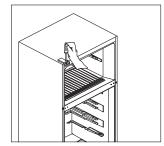


FIG-6

- Replace the top bushing and top bushing cap. (FIG-7)
 (You can use the bushing cap that is put in the user manual bag)
 Remove the bottom bushing and bottom stopper and assemble
 it to the left side. (FIG-7)
- 7.1 Remove the door handle caps. Unscrew the screws that are fixing the door handle. Assemble door handle to the right side by doing the reverse operation. (FIG-7/Detail-A) (only for New Emotion design)



FIG-7

- 8. Remove the top bushing and insert it into left hole. Remove the right door catcher and assemble the left door catcher (which is put in the user manual bag) to the left. (FIG-8)
- 8.1 Remove the door handle caps. Unscrew the screws that are fixing the door handle. Assemble door handle to the right side by doing the reverse operation. (FIG-8/Detail-A) (only for New Emotion design)

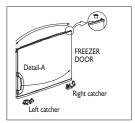


FIG-8

9. Turn the middle hinge 180°. Assemble the freezer door and refrigerator door together with middle hinge (Reverse operation of item 2) Fix the middle hinge by tighting the screws. Finally, by using a knife cut left side of the kick plate and assemble it. (FIG-9)

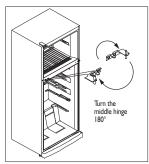


FIG-9

VACATION

Short vacation

There is no need to disconnect the refrigerator from the power supply if you will be away for less than three weeks. Use up perishable food, freeze other food.

Long vacation

Remove all the food if you are going away for three weeks or more. Unplug the refrigerator and clean it, rinse and dry.

Fix some wooden or plastic wedges to the upper part of both doors with adhesive tape and leave the doors open enough for air to circulate inside both compartments. This will prevent odour and mould from setting in.

Moving

- Take out all removable parts, wrap them well, and fix them together with adhesive tape so that they do
 not bang together or get lost.
- Close and fix both doors with adhesive tape and, again using adhesive tape, fix the power cable to the
 appliance.

Power failure

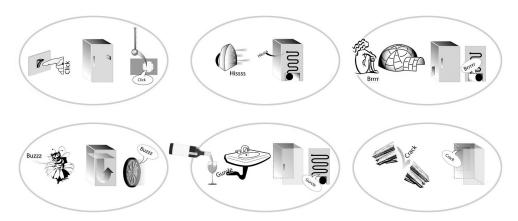
In the event of a power failure, call the local office of your electricity supply company and ask how long it is going to last.

- For power failures lasting up to 24 hours, keep both doors of the appliance closed. This will allow the stored food to stay cold as long as possible.
- 2. Should the power failure last more than 24 hours, remove all frozen food and put it in a portable freezer with a key lock. If this type of freezer is not available and, likewise, no artificial ice packs are available, try to use up the food which is more easily perishable.
- 3. Bear in mind that a full freezer compartment will stay cold longer than a partially filled one.
- 4. Empty the ice bucket.

Furthermore, a freezer full of frozen meat will stay cold longer than a freezer filled with pre-cooked food. If ice crystals are still visible on the food, it may be frozen again, although flavour and aroma may be affected. If food is found to be in a poor condition, it is best to throw it away.

TROUBLESHOOTING GUIDE / AFTER-SALES SERVICE

Some noises are normal when the appliance is operating



Before contacting After-sales Service...

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

The appliance is not working

- Is the power cord damaged?
- Have you checked your home's fuses?

Water collects at the bottom of the refrigerator compartment:

• Is the defrost water drain blocked?

If there is water in the defrost pan:

• This is normal in hot, damp weather. The pan can even be half full. Make sure the refrigerator is level so that the water does not overflow.

If the edges of the refrigerator cabinet, which come in contact with the door seal, are warm to the touch:

• This is normal in hot weather and when the compressor is running.

If the light does not work:

- · Have you checked your home's fuses?
- Is the power cable plugged into a live socket with the proper voltage?
- Has the light bulb burnt out?

In the case of burnt-out bulbs:

- 1. Always unplug the appliance from the mains.
- See the "Troubleshooting guide/After-sales Service" chapter".

If the motor seems to run too much:

- · Is the condenser free of dust and fluff?
- Are the doors properly closed?
- · Are the door seals properly fitted?
- On hot days or if the room is warm, the motor naturally runs longer.

The appliance is excessively noisy:

- Is the appliance in contact with other furniture or objects?
- · Are the pipes at the back touching or vibrating?

If the appliance door has been left open for a while or if large amounts of food have been stored, the motor will run longer in order to cool down the interior of the appliance.

Remember

Motor running time depends on different things: number of door openings, amount of food stored, temperature of the room, setting of the temperature controls.

If, after performing the above checks, your appliance still does not work properly, contact the After-sales Service, explain the problem, specifying the model and appliance service number (stated on the data plate).

If the refrigerator temperature is too high

- Is the appliance installed near a heat source?
- Are the refrigerator controls correctly set?
- Has a large amount of food been added to the refrigerator or freezer?
- Check that the doors are not opened too often.
- Check that the doors close properly.
- Make sure that air flow vents inside the compartment are not blocked, as this prevents the circulation
 of cold air.

If there is moisture build-up

- Make sure that the food is properly packaged. Dry any dampness on food containers before placing them in the refrigerator.
- Check that the doors are not opened too often. When the door is opened, humidity from the room air
 enters the refrigerator. The more often the door is opened, the faster humidity builds up, especially
 when the room itself is very humid.
- If the room is very humid, it is normal for moisture to build up inside the refrigerator.
- It is normal for droplets of water to form on the back wall after the refrigerator self-defrosts.

If the doors do not open and close properly

- · Check that food packages are not blocking the door.
- Check that the door trays, shelves and drawers are all positioned correctly.
- Check that the door seals are not dirty or sticky.
- Ensure the appliance is level.

Always disconnect the refrigerator from the power supply before replacing any light bulbs.

If the inside light is not working:

• Disconnect the appliance from the mains power supply.

Depending on the model

- Remove the bulb cover (depending on model)
- Unscrew or remove the bulb.
- · Check the bulb and if necessary replace it.
- Some models are equipped with a special bulb, which does not unscrew. Pull towards the inside of the
 appliance. This bulb is available only from our After-sales Service. Replace using maximum 15W bulb.

BEFORE CALLING THE SERVICE

ERROR TYPE	MEANING	WHY?	WHAT TO DO?
SR	"Failure Warning"	There is/are some part(s) Out of order or there is a failure in cooling process	Call Service for assistance as soon as possible.
LF	Freezer comp. Not Cold enough	This caution will be seen especially after long term of power failure	Do not freeze the foods that are thaw and use in short time period. Set the freezer temperature to colder values or set the super freeze, until the compartment gets to normal temperature. Do not put fresh food until this failure is off.
LC	Refrigerator comp. Not Cold enough	Ideal temperature for Ref. Compartment is +4 oC. If you see this warning your foods have risk of spoiling.	Set the refrigerator temperature to colder values or set the super cooling mode until the compartment gets to normal temperature. Do not open the door much until this failure is off.
LF and LC	not cold enough	It is the combination of LF and LC Error type	You will see this failure when first starting the appliance. It will be off after the compartments gets normal temperature
нс	Refrigerator comp. too Cold	The foods starts to freeze because of the too much cold temperature	Check if the "Super cooling mode" is on Increase the refrigerator temperature values
LOPO	Low voltage Warning	When the power supply gets lower than 170 V the appliance gets to steady position.	This not a failure. This prevents any damages on the compressor. This warning will off after the voltage gets required level

AFTER-SALES SERVICE

Before contacting After Sales Service:

- See if you can solve the problem yourself (see "TROUBLESHOOTING GUIDE / AFTER-SALES SERVICE").
- Switch the appliance on again to see if the problem has been solved. If it has not, disconnect the appliance from the power supply and wait for about an hour before switching on again.
- **3.** If the problem persists after this course of action, contact After-sales Service.

Specify:

- the nature of the fault,
- the model
- the Service number (the number after the word SERVICE on the rating plate inside the appliance),
- your full address,
- your telephone number and area code.

Note

The direction of door opening can be changed. If this operation is performed by After-sales Service it is not covered by the warranty.



ELECTRICAL CONNECTION

I) For Great Britain only

Warning - this appliance must be earthed

Fuse replacement

If the mains lead of this appliance is fitted with a BS 1363A 13amp fused plug, to change a fuse in this type of plug use an A.S.T.A. approved fuse to BS 1362 type and proceed as follows:

- I. Remove the fuse cover (A) and fuse (B).
- 2. Fit replacement I3A fuse into fuse cover.
- 3. Refit both into plug.

Important:

The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct replacement is fitted.

Correct replacement are identified by the colour insert or the colour embossed in words on the base of the plug.

Replacement fuse covers are available from your local electrical store.



The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type.

3) Socket outlet / plug (valid for both countries)

If the fitted plug is not suitable for your socket outlet, please contact Whirlpool Service for further instruction. Please do not attempt to change plug yourself. This procedure needs to be carried out by a qualified Whirlpool technician in compliance with the manufactures instructions and current standard safety regulations.

