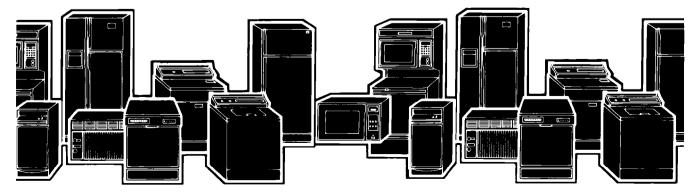
# use&care guide



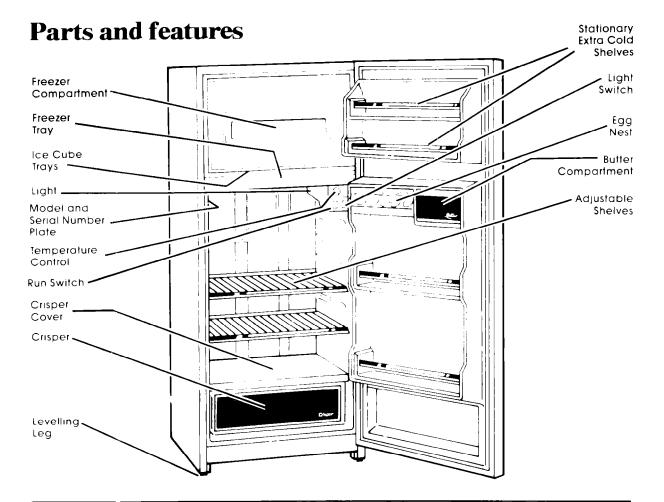
ers Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens, and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidi



# Please read this Use and Care Guide before you do anything else...

This booklet tells you how to start your refrigerator, clean it, move shelves and adjust controls. It even tells you what new sounds to expect from your refrigerator.

Treat your new refrigerator with care. Use it only to do what home refrigerators are designed to do.



#### Copy your Model and Serial Numbers here...

When  $\chi_{2}^{\rm eff}$  is end service or call with a question have the interval stop ready

Model Number

Serial Number

- 1. Complete Model and Serial Numbers (from the plate loc sted as shown).
- 2. Purchase date from sales slip

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place

Purchase Date

Service Company and Telephone Number

# **BEFORE USING • PARTS AND FEATURES • SAFETY**

Dago

# **Contents**

	- ÷ ÷ •
SAFETY FIRST	3
BEFORE YOU PLUG IT IN	3
Install Properly	
Level Refrigerator	4
Remove Sales Labels	4
Clean It	
Plug It In	4
Turn It On	4
USING YOUR REFRIGERATOR	5
Setting the Control	5
The Freezer Tray	5
Changing the Light Bulb	5
Adjusting the Shelves	6
Removing Crisper and Crisper Cover	6
	Ŭ,
Ice Cube Trays	6

	rage
Sounds You May Hear	. 6
Energy Saving Tips	. 6
DEFROSTING AND CLEANING YOUR	
REFRIGERATOR	. 7
Defrosting the Freezer Compartment	
Cleaning the Refrigerator	. 7
Cleaning Chart	. 8
	. 9
VACATION AND MOVING CARE	. 10
IF YOU NEED SERVICE OR ASSISTANCE	. 11
1. Before Calling for Assistance	. 11
2. If You Need Assistance	. 11
3. If You Need Service	
4. If You Have a Problem	

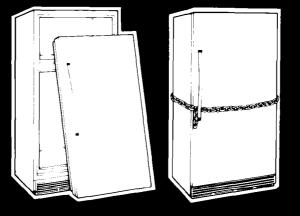
c-1986 Whirlpool Corporation

Page

# Safety first

Child entrapment, and suffocation, are not things of the past. Junked or abandoned refrigerators are still dangerous...even if they will "just sit in the garage for a few days."

If you are getting rid of your old refrigerator, do it safely. Please read the enclosed safety booklet from the Association of Home Appliance Manufacturers. Help prevent accidents.



# Before you plug it in

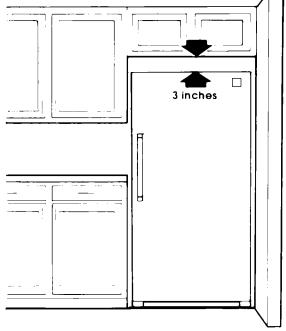
#### IMPORTANT

Before using your refrigerator, you are personally responsible for making sure that it...

- is installed and leveled on a floor that will hold is out of the weather. the weight, and in an area suitable for its size and use.
- is connected only to the right kind of outlet, with the right electrical supply and grounding. (Refer to your "Electrical Requirements and Grounding Instructions.")
- is used only for jobs expected of home refrigerators.

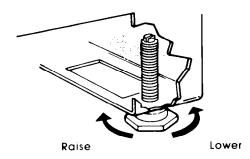
- is not near an oven, radiator or other heat source.
- is properly maintained.
- is used in an area where the room temperature will not fall below 55 F (13 C).
- is not used by those who may not understand how it should be used.
- is not loaded with food before it has time to get properly cold.

#### Install properly...



- Allow 3 inches (7.5 cm) between overhead cabinets and refrigerator top.
- 2 Allow at least an inch (2.5 cm) between the refrigerator condenser on the back and the wall
  3. Allow 1, inch (1.25 cm) on each side of the
- refigerator for ease of installation
- 4 If the refrigerator is to be against a wall, you might want to leave extra space on the hinge side so the door can be opened wider

#### Level refrigerator...



- Keep the 4 bolts that hold refrigerator in shipping crate. They are the leveling legs.
- Screw these bolts all the way into bolt holes at the bottom corners of refrigerator. Move refrigerator into place.
- 3. Adjust each leg until the refrigerator won't rock
- Adjust front leigs to level the refrigerator.
   To raise corriers, turn legs in direction shown.
   To lower corriers, turn legs in direction shown:
- to Check with lelier

#### Remove sales labels...

Remove the Consumer Buy Guide label, tape and any **inside** labels before using the refrigerator.

#### To remove any remaining glue:

1. Rub briskly with thumb to make a ball then remove. **OR** 

2. Soak area with dishwashing detergent solution (1 teaspoon detergent in 1 quart warm water) before removing glue as described in step 1.

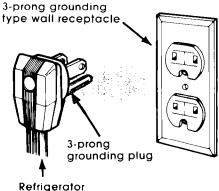
DO NOT USE rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the material.

NOTE: DO NOT REMOVE ANY PERMANENT IN-STRUCTION LABELS INSIDE YOUR REFRIGERATOR. Do not remove the Tech Sheet fastened under the refrigerator at the front.

#### Clean it...

Clean your refrigerator before using it. See cleaning instructions on pages 7 and 8.

#### Plug it in...



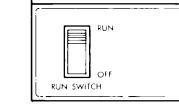
Refrigerator Power Cord

#### RECOMMENDED GROUNDING METHOD

A 115 Volt. 60 Hz., AC only 15 or 20 ampere fused and properly grounded electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided.

Do not use an extension cord. Use a receptacle which cannot be turned off with a switch or pull chain. See individual electrical requirements and grounding instruction sheet in your literature package.

#### Turn it on...



Move run switch to RUN.

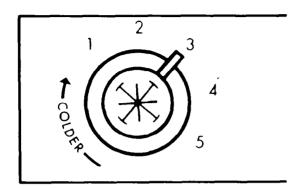
NOTE: The refrigerator motor will not operate until the run switch is on RUN.

# INSTALLATION • USING YOUR REFRIGERATOR

# Using your refrigerator

#### Setting the control ...

The control for the refrigerator temperature is in the refrigerator. When the refrigerator is plugged in and the run switch is moved to RUN.



Set the THERMOSTAT CONTROL to 3

#### The freezer tray...

The freezer tray is located under the freezer compartment.

The damper at the rear of the freezer tray helps control the refrigerator temperature for warm weather operation. The damper can be adjusted for proper cooling and defrosting of the refrigerator.

#### To adjust the damper:

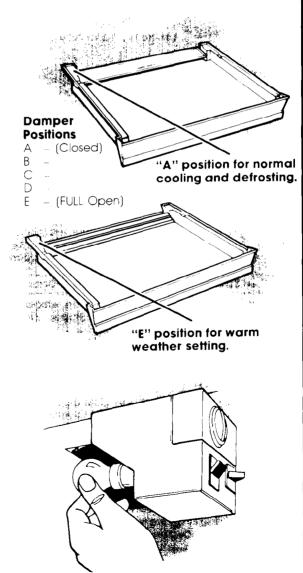
- 1. Pull out the freezer tray.
- 2. Lift out the damper from the rear of the tray.
- 3. Slide damper into the desired position.

NOTE: "B, C, D" positions provide fine cooling adjustments to best meet your cooling needs in warm weather.

Give the refrigerator time to cool down completely before adding food. (This may take several hours )

# This setting should be about right for normal household refrigerator usage.

The control will be set about right when milk or juice is as cold as you like. In hot weather or if the door is opened often, turn the control to a higher number to keep the temperature you like. If the milk or juice is too cold or refrigerator items start to freeze, turn the control to a lower number or adjust the freezer tray damper. Wait 24 hours after an adjustment is made before further change is made to the controls.



#### Changing the light bulb...

WARNING: Before removing the light bulb, either



unplug the refrigerator or disconnect the electricity leading to the retrigerator at the main power supply. Shock and injury can occur if electricity remains connected.

1. Reach behind control console to find bulb.

2. Remove bulb.

3. Replace with a 40-watt (maximum) appliance bulb.

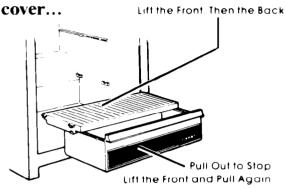
#### Adjusting the refrigerator shelves...

- 1. First, remove food from shelf.
- 2. Slide shelf straight out to stop.
- 3. Lift front
- 4. Slide the rest of the way out.

#### **Replacing Shelf:**

- 1 Fit back of shelf on top of guides with wire stops on the bottom of guides.
- 2. Lift front, slide shelf in until it clears guide stops.

#### Removing crisper and crisper



#### Ice cube trays...

To remove ice: 1 Hold tray at both ends. 2. Slightly twist



Removing Crisper:

- Slide CTspecistraight out to stop.
- 2 Lift the traint
- 3. Slide \*\* e 🖅 🖓 the way out
- 4 Replace roberse order

#### Removing Cover:

- 1. Lift front<sup>®</sup> then lift back
- 2. Puil up and out

#### **Replacing Cover:**

- Efficiency and back of cover into back supports on wall, the frigerator
- 2. Lower trunt intél place

For best results when freezing ice cubes, place ice cube trays side-by-side in bottom of freezer compartment.

If cubes are not used, they may shrink. The longer cubes are stored, the smaller they get.

#### Sounds you may hear...



**Possible Sounds:** 

- Water Sounds:
- Running Sounds:

Your new refrigerator may make sounds that your old one didn't. Because the sounds are new to you, you might be concerned about them. Don't be. Most of the new sounds are normal. Hard surfaces like the floor, walls and cabinets can make the sounds seem louder.

The following chart describes the kinds of sounds that might be new to you and what may be making them.

#### Probable Causes:

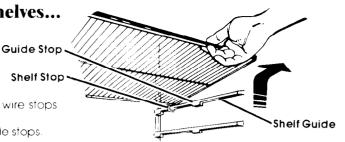
When the refrigerator stops running, you may hear gurgling in the tubing for a few minutes after it stops.

Your refrigerator has a high-efficiency compressor and motor. It will run longer than older designs. It may even seem to run most of the time.

#### Energy saving tips...

You can help your refrigerator use less electricity.

- Check door gaskets for a tight sea! Level the cabnet to be sure of a good sea!
- Clean the condenser coil regularly.
- Open the door as few times as possible. Think about what you need before you open the door. Get everything out at one time. Keep foods organized so you won have to search for what you want. Close door as soon as food is removed.
- Go ahead and fill up the refrigerator, but don't over crowd it so air movement is blocked
- It is a waste of electricity to set the refrigerator and freezer to temperatures colder than they need to be. If ice cream is firm in the freezer and drinks are as cold as your family likes them, that's cold enough.
- Make sure your refrigerator is not next to a heat source such as a range, water heater, furnace, radiator, or in direct sunlight.



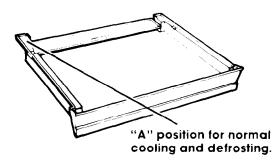
# Defrosting and cleaning your refrigerator

The freezer compartment in your refrigerator should be defrosted whenever frost builds up to  $\frac{1}{2}$ -inch (6 mm).

The entire refrigerator should be cleaned about once a month to help prevent odors from building up. Of course, spills should be wiped up right away

# **Defrosting the freezer compartment** ...

- 1 Move the Run Switch to "OFF"
- 2 Remove food and ice cube trays. Wrap food in newspaper and put in a cooler to keep frozen
- 3 Make sure the freezer tray damper is in the "A" position
- 4 Place a pan ∪f hot water in the freezer compartment to speed defrosting. Leave door open
- 5 CAUTION: Do not use any type of electric defroster or sharp utensils (ice pick, knife, etc.) to speed defrosting These can cause damage Scrape with plastic window scraper.
- 6 Replace hot water every 10 to 15 minutes
- 7. Soak up defrost water with a cloth or sponge

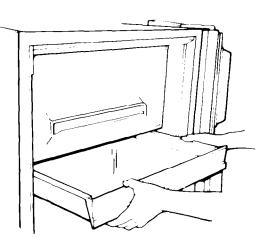


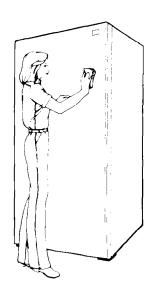
#### Cleaning the refrigerator...

To clean your refrigerator, move the Run Switch to OFF, **unplug it,** take out all removable parts, and clean it according to the following directions.

When cleaning is complete replace all refrigerator parts, plug it in, and move the Run Switch to RUN

- 8 Empty defrost water from freezer tray. (Pull out to stops; lift front slightly; pull out the rest of the way.)
- 9 Clean compartment and freezer tray with a solution of two tablespoons (26 g) of baking soda and one quart (.95 I) of warm water. Rinse well and dry.
- 10 Replace food and ice cube trays.
- 11 Move the Run Switch to RUN





### Cleaning chart...

Part	What to use	How to clean
Removable parts (shelves, crisper, meat pan etc.)	Sponge or cloth; mild detergent and warm water.	<ul> <li>Wash removable parts with warm water and a mild detergent</li> <li>Rinse and dry.</li> </ul>
Outside	Spongel cloth or paper towell mild detergent appliarice wax (or good auto paste wax)	<ul> <li>Wash with warm water and a mild detergent Do not use abrasive or harsh cleansers.</li> <li>Rinse and dry.</li> <li>Wax painted metal surfaces at least twice a year with appliance wax or a good auto paste wax. Apply wax with a clean, soft cloth. Do not use wax on plastic parts.</li> </ul>
	Waxing painted metal su	urtaces provides rust protection.
Inside walls (Freezer should be aliowed to warm up s⇒cloth won't stick.)	Sponge, soft cloth or paper towel, baking soda, warm water, mild detergent.	<ul> <li>Wash with warm water and <ul> <li>mild detergent or</li> <li>baking soda (2 tablespoons   26 g   to <ul> <li>1 quart (.95 I) warm water</li> </ul> </li> <li>Rinse and dry.</li> </ul></li></ul>
Door liners, and gaskets	Sponge, soft cloth or paper towel: mild detergent, warm water	<ul> <li>Wash with mild detergent and warm water.</li> <li>Rinse and dry.</li> </ul>
	DO NOT USE Cleaning wa bleaches or cleansers co	xes, concentrated detergents, ontaining petroleum on plastic parts.
Dark plast-cs (covers and panels)	Mita detergent and warm water soft clean sponge and soft clean cloth	<ul> <li>Wash with a soft grit-free cloth or sponge</li> <li>Rinse and dry with a damp grit-free cloth or chamois</li> </ul>
	or flammable or toxic sol	s, window sprays, scouring cleansers, vents like acetone, gasoline, carbon can scratch or damage the material.
Condenser coils	Use vacuum cleaner with brush attachment	<ul> <li>Clean dust and lint from condenser coils behind the refrigerator at least every other month Be care- ful, the fins on the coils are sharp.</li> </ul>
Floor under refrigerator	Usual Floor attachment	<ul> <li>Slide refrigerator out away from wall</li> <li>Wash floor.</li> <li>Slide refrigerator back into place.</li> <li>Check to see if the refrigerator is level</li> </ul>

# CLEANING • FOOD STORAGE GUIDE

# Food storage guide

Leafy vegetables ...(lettuce, celery and parsley). Before storing, remove the store wrap and trim off bruised areas. Wash in cool water and drain slightly Water should be clinging to the greens as they go into the crisper. This water provides the atmosphere of high humidity necessary for keeping the leafy vegetables fresh and crisp during storage

Vegetables with skins.. (tomatoes and peppers) Wash, dry and store in a crisper

Fruits Wash, dr, and store in a crisper with vegetables such as tomatoes. Berries keep better if not washed or hulled until ready to use. Sort, then store berries in a loosely closed paper bag and store on refrigerator shelf.

Meat\* Meat is perishable and proper care is essential to maintaining its keeping qualities. Store fresh meat on the interior refrigerator shelves. Refer to the chart on this page for recommended refrigerator food storage times.

Fresh meat, prepackaged by the meat retailer Store in refrigerator in the original wrapping. Refer to the chart, following, for recommended refrigerator storage times

**Fresh meat, not prepackaged**...Remove from the market wrapping paper, wrap loosely in plastic wrap or aluminum foil. Refer to chart on this page for recommended storage times.

**Prepackaged frozen meat** Place in the freezer compartment or freezer tray immediately after pur chase unless it is to be defrosted for cooking

**Cooked meats (leftovers)** Cool within one to two hours after cookir g, then cover or wrap tightly with plastic wrap or aluminum foil to prevent drying, and store in the refrigerator Bones may be removed to conserve storage space, but meat should be left in as large a piece as bossible

Meats cooked in liauid for future serving should be cooled uncovereid, within one to two hours, then covered and stored in the refrigerator. To speed cooling, when meat is cooled in liquid, the pan containing the cooked meat may be set where there is good circula tion of cool air, or it may be cooled by setting the pan in cold or running water.

Cured and smoked meats. Keep best in origina: wrapping. After opening, rewrap tightly in plastic wrap or aluminum-feil.

Cooked meat  $\ensuremath{\mathcal{N}}\xspace{rapping}$  or cover tightly with plastic wrap or aluminum foll

Courtesy of Nat'l Live Stock and Meat Board

**Cold cuts**...Store them in their original wrapping until you are ready to use. Once the package is opened, tightly rewrap unused cold cuts in plastic wrap or aluminum foil.

STORAGE CHART FO	R FRESH AND CURED MEAT *
Туре	Approximate Time (days)
	···· † to 2
Chicken	
Ground Beef	1 to 2
Steaks and Roasts	i 3 to 5
Cured Meats	7 to 10
Bacon	5 to 7
Cold Cuts	3 to 5
	y or two longer than the above rrap in air tight packaging and artment.

**NOTE:** Fresh fish and shellfish should be used the same day purchased

**Eggs** Store without washing in the original carton or use the egg nest in the door

**Milk** . Wipe milk cartons. For best storage, place milk on top interior shelf.

**Beverages** Wipe bottles and cans. Store on lower door shelves beneath the egg nest or interior shelves.

**Butter** Store daily needs on serving dish in butter compartment. When storing an extra supply, wrap in air tight packaging and store in freezer compartment or on top door shelves.

**Cheese** Store in original wrapping until you are ready to use. Once the package is opened, rewrap t ghtly in plastic wrap or aluminum foil. Store on interior refrigerator shelves.

**Condiments** Store catsup, mustard, jelly, olives, pickles, etc. on door shelves. **NOTE:** Store bottled and cannea items on door shelves beneath the egg nest.

**Leftovers**...Always cover the container with plastic wrap or aluminum foil to keep food from drying. Store on refrigerator shelves.

Ice Cream...Store on the bottom of the freezer compartment. Once package is opened, place a piece of aluminum foil or plastic wrap snugly against the surface of the ice cream. This will prevent ice crystals from forming.

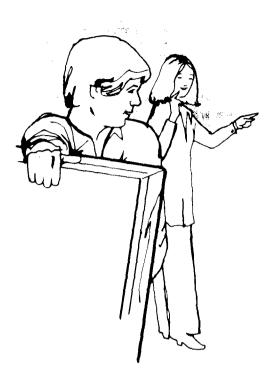
Frozen soups, juices. . Store in freezer compartment

Packaged frozen food...Store in freezer compartment or in the full-width freezer tray.

Frozen meats Wrap in freezer packaging material and store in freezer compartment or freezer tray

**Ice trays** Place on the bottom of the freezer compartment.





#### Short vacations...

No need to shut off the refrigerator if you will be away for less than four weeks. Use up perishables.

#### Long vacations...

Remove all the food if you are going for a month or more.

Move the run switch to OFF, unplug the refrigerator and clean it, rinse well and dry. Tape rubber or wood blocks to the door, keeping it open far enough for air to get in. This will keep odor and mold from building up.

WARNING: Tape blocks out of a child's reach...do not allow children near the refrigerator when the door is blocked open. They may become injured or trapped.

To restart refrigerator, see instructions on page 4.

#### Moving...

Remove all food. Pack frozen foods in dry ice. Unplug the refrigerator and clean it thoroughly.

Remove everything that comes out. Wrap all parts well and tape them together so they don't shift and rattle.

Screw in the levelling legs, tape the door shut, tape the electric cord to the cabinet. When you get to your new home, put everything back and refer to page 4.

QUESTIONS?

COOL-LINE\* service assistance telephone number (page 11).



## If you need service or assistance, we suggest you follow these four steps:

### **1.** Before calling for assistance...

Performance problems offen result from little things you can find and "x yourself without tools of any kind

#### If your refrigerator will not operate:

- is the power supply cord plugged into a live circuit with the proper voltage? (See page 4.)
- Have you checked your home's main fuses or circuit preaker box?
- is the Run Switch or RUN?

#### If there is a rattling or jingling noise, or other unfamiliar sounds:

Is something on top or behind the refrigerator making noise when the refrigerator is running?

#### If the light does not work:

- Have you checked your home's main fuses or circuit preaker box?
- is the power supply cord plugged into a live circuit with the proper soltage? (See page 4.)

#### If the bulb is burned out:

See instructions for changing light bulbs on page 5. Use appliance bulbs only.

#### If the motor seems to run too much:

- is the condenser behind the refrigerator, free from dust and lint?
- On hot days, or it the room is warm, the motor naturally runs longer
- If the door has been opened a lot, or if a large amount of food has been put in, the motor will run longer to cool down the interior
- is frost build-up more than ½ inch (6 mm)?

**Remember:** Motor running time depends on different things: number of door openings, amount of food stored, temperature of the room, setting of the control and damper position.

# 2. If you need assistance\*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S.	(800) 253-1301
Michigan	(800) 632-2243
Alaska & Hawaii	(800) 253-1121

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

# **3.** If you need service\*...



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

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

WASHING MACHINES, DRYE & IRONERS – SERVICING

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

### 4. If you have a problem\*...

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

Mr. Robert Stanley Division Vice President Whirlpool Corporation 2000 US-33, North Benton Harbor, MI 49022

"If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



FSP is a registered trademark of Whirlpowi Corporation for quality parts Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance



Making your world a little easier.

Part No. 1109132 ©1986 Whirlpool Corporation

Printed in U.S.A.

Ice Makers, Dishwashers, Built-In Ovens, and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes D

