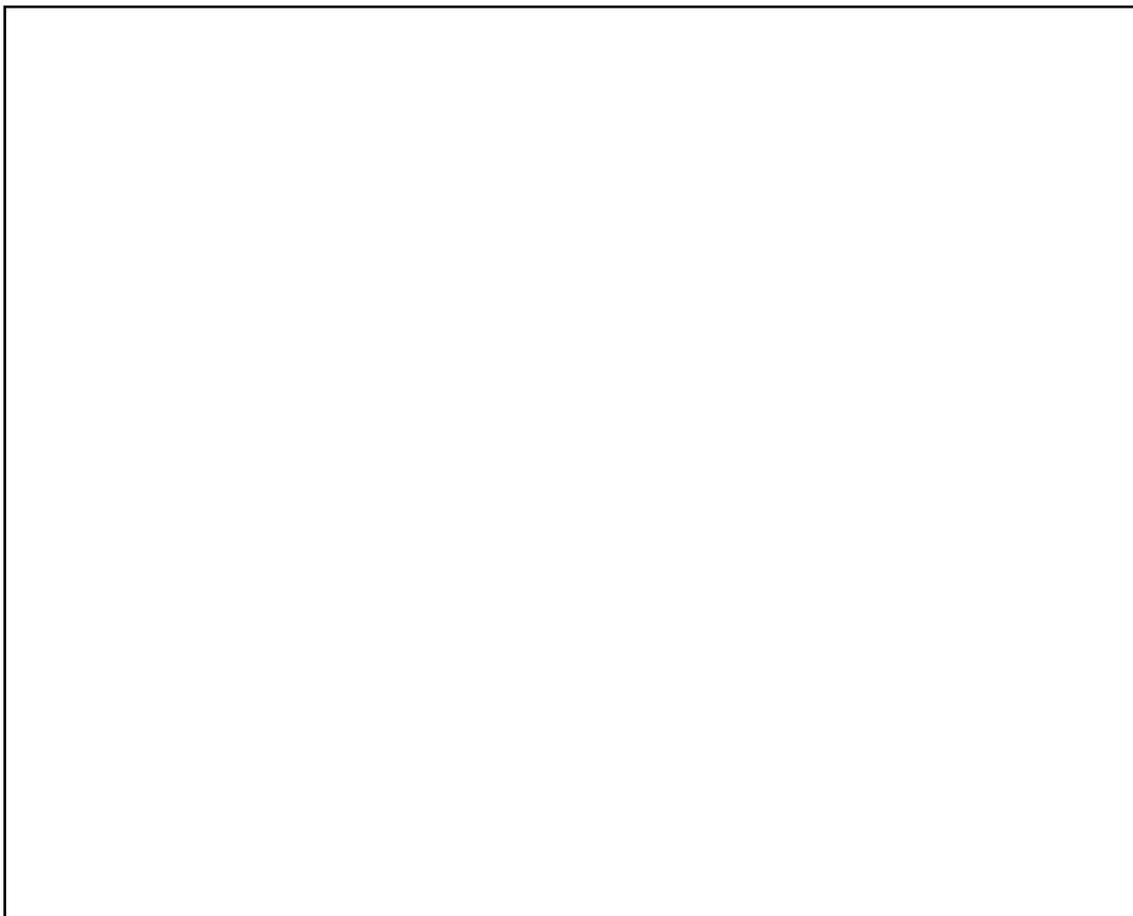




**FREE STANDING - 70/30  
FRIDGE FREEZER**



**OPERATING & INSTALLATION MANUAL**

*Please read these instructions carefully before use.*

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### ***Disposal Of The Packing Material***

The transport and protective packaging has been selected from environmentally friendly materials and can be recycled.

Ensure that any plastic wrapping, bags etc. are disposed of safely and kept out of reach of children as they can potentially be dangerous.

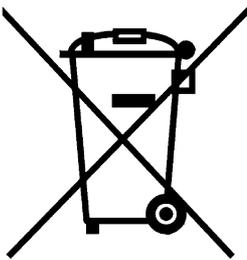
### ***Disposal of Old Appliance***

Ensure that the appliance presents no danger to children while being stored for disposal by taking off the doors and leaving the shelves in place.

The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Your old FREEZER may have a cooling system that used CFCs (chlorofluorocarbons) refrigerant which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. CFCs must be removed prior to product disposal by a qualified person and must not be disposed off with household waste.

More information can be obtained from your white-goods supplier or your local authorities.



## WARNING & SAFETY INFORMATION

Please read this manual carefully; it provides important information about the safety, installation use and maintenance of the appliance. This appliance must only be used for the purpose of which it is designed: storing deep frozen food and freezing fresh food. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

- \* This appliance must be properly installed in accordance with the Installation Instructions before it is used.
- \* Do not allow children to climb, stand or hang on the shelves in the refrigerator chamber. They could seriously injure themselves and damage the refrigerator.
- \* Once in operation, do not touch the cold surface in the refrigerator compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.
- \* Do not refreeze thawed or partially thawed food unless it has been cooked.
- \* When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour as they could burst.
- \* Do not use sharp edged objects to remove frost and ice.
- \* Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.
- \* Do not use defrosting sprays or de-icers as they might contain substances which could damage the plastic parts or which could cause the build-up of gasses and pose a danger to health.
- \* Do not use a steam cleaner machine to defrost or clean the appliance, pressurised steam could reach the electrical components and cause a short circuit.
- \* Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.
- \* Unplug the appliance before cleaning and making repairs. **Note:** We strongly recommend that any servicing be performed by a qualified technician.

### Electrical Connection Warning

- \* The appliance should always be plugged into its own individual electrical outlet which has a voltage rating of 230V ~ 50hz.
- \* The appliance must be grounded. If in any doubt, have the wall outlet and circuit checked by a qualified electrician.
- \* Do not connect the appliance to the mains electricity supply by an extension lead. If an extension cord is necessary, make sure it is a cord with protection pin and safety certificate.
- \* The appliance is only completely isolated from the electricity supply when it has been switched off at the wall socket and the plug has been withdrawn.

### Control Panel

1. Freezer ON/OFF button
2. Refrigerator ON/OFF button
3. Refrigerator ON light (green)
4. Freezer ON light (blue)
5. "COOL" button
6. "FREEZE" button
7. Display showing the set temperature, time of super freezing and error code
8. Freezer temperature display button.
9. Refrigerator temperature display button
10. Function button (quick freeze, quick cooling and adjustment of display light)
11. Quick cooling ON light (blue)
12. Cooling Fan ON/OFF button
13. Cooling Fan ON light (yellow)
14. Quick freeze ON light (blue)

### ***Refrigerator***

### ***Accessories***

Refrigerator Chamber:

Freezer Chamber:

## PRODUCT CHARACTERISTICS

## TECHNICAL DATA

- \* Total gross capacity: 318 L
- \* Refrigerator net capacity: 221L
- \* Freezer net capacity: 76 L
- \* Freezing capacity: 12 kg / 24h
- \* Storage time in power failure: 20h
- \* Daily energy consumption: 0.90 kWh
- \* Monthly energy consumption: 27 kWh
- \* Annual energy consumption: 328 kWh
- \* Power supply: 230V ~ 50Hz
- \* Colour: Inox

## FEATURES

- \* Efficiency rating \*/\*\*\*
- \* Climate class SN-T
- \* Energy rating A
- \* Compressors: 2
- \* R600a refrigerant
- \* Outside inox handle
- \* Fridge - Freezer

## MAIN FUNCTION

- \* Control panel (electronical)
- \* External control panel
- \* Automatic Defrosting (refrigerator)
- \* Spacious bottle shelf
- \* Durable and ergonomic shelves
- \* Adjustable shelves
- \* Universal doors
- \* 0-4°C Container
- \* Fan

## DIMENSION FOR TRANSPORT

- \* Height: 1904 mm
- \* Width: 630 mm
- \* Depth: 715 mm
- \* Weight: 90.5 kg

## DIMENSION

- \* Height: 1850 mm
- \* Width: 595 mm
- \* Depth: 600 mm
- \* Weight: 87.5 kg

## INSTALLATION

When placing, moving or lifting the refrigerator:

- \* Do not place it in a horizontal position or tilted more than 40°C.
- \* Do not hold the door handle, pull the condenser at the back or touch the compressor unit.

The appliance should be installed in a dry, well ventilated room. The ambient temperature should not drop below 13°C or rise above 43°C otherwise malfunction may occur.

The installation location should not be exposed to direct sunlight and not be near a heat source such as an oven, radiator etc. If it is impossible to place the freezer away from a heat source, use a suitable insulating plate or observe the following minimum distances from it

- \* 1.2" (3cm) from an electric cooker.
- \* 12" (30cm) from an oil or solid-fuel cooker

If the appliance is to be placed next to another refrigerator, the lateral distance between the appliances should be at least 2cm.

Ensure the appliance is level and if necessary adjust using the two front levelling feet.

For easy opening of the refrigerator door, the distance between the side and the wall should be at least 5cm.

Once in place, ensure that the freezer is not standing on the power supply cord.

## CONNECTION TO THE POWER SUPPLY

To ensure the correct functioning of the appliance let it stand for at least 2 hrs once fitted to its final location before connecting it to the mains.

Connect the appliance to a system of alternating current, 230V/50Hz through a properly installed socket.

## HOW TO SAVE ENERGY

- \* Only open the door when necessary and for as short a time as possible.
- \* Store food in an organised way.
- \* Allow food and drinks to cool before placing them in the appliance
- \* Store food covered or packaged
- \* Place frozen food in the refrigerator to defrost
- \* Do not over-fill the appliance to allow air to circulate.
- \* Defrost when there are ice deposits.

## VARIABLE INTERIOR DESIGN

### **Glass Shelves**

The height of the shelves can be adjusted depending on the position of the shelves projections in the grooves on the side of the refrigerator chamber.

*Minimum distance between the shelves:*

*Maximum distance between the shelves:*

### **To remove shelves:**

Hold the right side of the shelf,  
Lift the left side with your left hand about 45°  
Pull the shelf towards you

When removing the shelves, start by removing the top one.

### **To replace shelves:**

Put the shelf in at an angle about 45° (same as removing shelf)  
Align the right projections in the grooves located at the side of the refrigerator chamber  
Lower the left side of the shelf to fit the projections in the left hand side grooves

When replacing the shelves back in the refrigerator chamber, start with the bottom one.

### **Bottle Shelves**

The bottle shelves are suitable for both large and small bottles and are removed/put back from/in the refrigerator chamber the same way as the glass shelves.

### **Vegetable Drawers**

The two drawers at the bottom of the refrigerator chamber are designed to store fruit and vegetables. The glass shelf covering the drawers maintains humidity thus preventing stored food from drying out.

### **Storage Boxes**

The storage boxes are ideal for all items of food. The tight fitting lids prevent drying out. They can be placed in the refrigerator or in the storage box holder on the door. The storage boxes are made of material which is not affected by oils, fats or weak acids.

### **Door Storage Shelves**

The shelves in the door can hold bottles of up to 2 litres. They can be moved and placed throughout the entire height of the door.

### **0-4 Container**

0-4 [°C] container has been designed to allow lasting storage of food with no detriment to their nutritional values, aroma and appearance. Proper humidity is maintained in the container. The food is protected against the temperature fluctuations caused by repeated door opening and is easily accessible.

0-4 [°C] container can be removed if extra regular storage space is required.

## USING THE REFRIGERATOR / FREEZER

The appliance has been setup with a default temperature of +5°C in the refrigerator chamber and -18°C in the freezer chamber for optimum operation. It is possible to change and save the setting in the electronic control memory (see temperature setting section). The latest temperature setting will be kept in memory in case of a power failure.

The electronic control has been equipped with the following functions:

- \* ON/OFF switch function.
- \* Display to the real temperature inside the freezer chamber.
- \* Setting the temperature in both the refrigerator and freezer chambers.
- \* Automatic defrosting of the refrigerator chamber
- \* Quick freezing.
- \* Quick Cooling.
- \* Cooling fan.
- \* Adjustment of the display contrast.
- \* Alarms and error codes.
- \* Visual indication of functions that are switched on with the use of LED's.

### Switching ON and OFF

Before using for the first time, clean the inside of the appliance and the accessories with warm water and a little washing up liquid and dry with a soft cloth.

Before connecting to the mains, let the appliance stand for at least 2 hours to ensure correct functioning.

Start the refrigerator by pressing the upper ON/OFF  button (2).

After approximately 5 seconds, the green light (3) will come on.

Start the freezer by pressing the lower ON/OFF  button (1).

After approximately 5 seconds, the blue light (4) will come on.

If the appliance is not used for a long period of time:

- \* Switch the freezer off by pressing the  buttons (1), (2) and unplug the appliance.
- \* Empty the refrigerator and freezer chamber.
- \* Clean and dry the refrigerator and freezer chamber.
- \* Leave both doors slightly open to prevent the chambers from getting unpleasant smells.

## Temperature

The temperature values shown on the display are averages.

The appliance has a built in sensor which detects the changes of temperature in the room and will automatically cause the compressor to adjust the running time to maintain the set temperature.

### Display The Temperature

Press the  button (9) to display the actual temperature in the refrigerator compartment.

Press the  button (8) to display the actual temperature in the freezer compartment.

### Temperature Setting

It is possible to modify the temperature in both the refrigerator and freezer compartment.

#### Refrigerator

The temperature can be set between +2°C and +9°C.

Press and hold the  button (5).

The current temperature will be displayed.

Press the  button (9) to raise the temperature.

Press the  button (8) to lower the temperature

### Quick Freezing

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

The longer the freezing time, the greater the water loss from the food cells will be. This causes them to shrink which will result in poor water re-absorption when defrosted. If the food is frozen quickly, the cells have less time to lose moisture, shrinkage is minimised and water re-absorption is increased during defrosting. This will maintain the quality of the food.

The quick freezing function lowers the temperature to freeze food quickly thus maintaining its quality.

There is an option of 2 quick freezing time period, "24" and "48" hours.

**Note:** It is recommended to start the quick freeze function for at least 2 hours before loading the freezer.

#### Option “24” Hours

Press and hold the  button (10) and press the  button (6) once. “24” will appear on the display.

#### Option “48” Hours

Press and hold the  button (10) and press the  button (6) twice. “48” will appear on the display.

### Quick Cooling

This function is recommended when loading the refrigerator with a large quantity of food.

The compressor runs continuously until the refrigerator compartment’s temperature drops down to 1°C after which the super cooling function is automatically disabled and the normal compressor run cycle resume to restore the latest set temperature.

Press the  button (10) and the  button (5) together to activate the function “SC” will appear on the display and the blue light will appear.

It is still possible to view the refrigerator compartment current temperature by pressing the  button (8).

*To disable the quick cooling function manually:*

Press the  button (10) and  button (5) together again.

### Cooling Fan

This function allows maintaining the same temperature on all levels of the refrigerator chamber.

It is switched ON and OFF by pressing the  button (12).

The yellow light (13) is turned on when the function is activated.

When the cooling fan is not switched on, the natural circulation of air within the refrigerator chamber will cause different temperature zones. This is caused by the cold air sinking to the lowest section of the chamber. This should be kept in mind when

loading the refrigerator (see Using the Refrigerator Efficiently, Different Storage Zones section).

### Brief Temperature Variation

Brief temperature variation may occur when the freezer door is open during loading. These variations will not affect the food and the temperature will quickly return to its preset value.

### Display Brightness Adjustment

There are 3 different options to adjust the brightness of the display;

- \* 1.8 minimum brightness
- \* 2.8 medium brightness
- \* 3.8 maximum brightness (default setting)

To adjust:

Press and hold the  button (10)  
Press the  button (9) to increase and the  button (8) to decrease brightness.

### Alarm and Error Codes

Error Codes	Type	Description
E1	Temperature sensor fault in refrigerator chamber	Sensor has been damaged. Call a qualified technician. The built-in emergency program will maintain an adequate temperature until the fault has been removed.
E2	Temperature sensor fault in freezer chamber	
E4	Door open	The freezer door has been open for more than 2 minutes
E5	Temperature in the freezer chamber is too high	The temperature inside the chamber is exceeding

### Interrupting The Alarm

The alarm can be interrupted by opening and closing one of the doors or by pressing any button on the control panel for 7-8 seconds.

In case of error E1/E2, the alarm can only be stopped when the damaged sensor has been changed.

## USING THE REFRIGERATOR EFFICIENTLY

### *Storage Zones In The Refrigerator*

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator chamber.

#### *Coldest Area*

The coldest area is directly above the vegetables drawers. Use this area for all delicate and highly perishable food e.g.

- \* Fish, meat, poultry
- \* Sausage products, ready meals
- \* Dishes or baked goods containing eggs or cream
- \* Fresh dough, cake mixtures
- \* Pre-packed vegetable and other fresh food with a label stating it should be kept at a temperature of approx 4°C.

#### *Warmest Area*

The warmest area is in the top section of the door. Use this for storing butter and cheese.

### *Food That Should Not Be Stored In A Refrigerator*

Not all food is suitable for storing in the refrigerator. These include:

- \* Fruit and vegetables which are sensitive to cold, such as bananas, avocado, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers.
- \* Fruit which is not yet ripe
- \* Potatoes
- \* Some hard cheeses, e.g. Parmesan

### *Storing Food Correctly*

Store food covered or packaged. This will prevent:

- \* Food smells or tastes from affecting other foods.
- \* Food from drying out
- \* Any cross-contamination of bacteria

The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

## *Fruit & Vegetables*

Fruit and vegetables can be stored loose in the vegetable drawers. However, you should bear in mind that some types of vegetables release a natural gas (e.g. apples, apricots, pears, nectarines, peaches, plums, avocado and figs) which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together (e.g. kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons).

## USING THE FREEZER EFFICIENTLY

### *Maximum Freezing Capacity*

To ensure food is frozen thoroughly and as quickly as possible, the maximum freezing capacity (12kg/24h) must not be exceeded.

### *Storing Frozen Food*

When buying frozen food to store in the freezer check:

- \* That the packaging is not damaged
- \* The use-by-date
- \* The temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18°C.

Store the food in the freezer as soon as possible.

### *Home Freezing*

Only freeze fresh food which is in good condition.

#### *Hints on home freezing:*

- \* The following types of food are suitable for freezing: fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- \* The following types of food are not suitable for freezing: grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- \* To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

- \* Lean meat freezes better than fatty meat and can be stored for considerably longer.
- \* To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic film suitable for freezing.
- \* Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
- \* Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

### **Packing**

#### Unsuitable packing material

- \* Wrapping paper
- \* Grease proof paper
- \* Cellophane
- \* Bin bags
- \* Plastic carrier bags

#### **Suitable packing material**

- \* Plastic film suitable for freezing
- \* Freezer bag
- \* Aluminium foil
- \* Freezer containers

### **Freeze Food in portions**

Expel as much air as possible from bags etc. before sealing them to prevent freezer -burn on food.

#### **Close the packaging tightly with**

- \* Rubber bands
- \* Plastic clips
- \* String or bag ties
- \* Freezer tape

Freezer bags may also be sealed using home heat sealing kits.

Make a note of the contents and the date of freezing on the packaging.

### **Frozen Food Storage Time**

The shelf life of frozen food depends on its quality before freezing and on the storage temperature. We recommend a temperature of - 18°C or below.

Product	Months
Beef	6 - 8
Veal	3 - 6
Variety Meats	1 - 2
Pork	3 - 6
Poultry	6 - 8
Eggs	3 - 6
Fish	3 - 6
Vegetables	10 - 12
Fruit	10 - 12

### **Defrosting**

Frozen food can be defrosted in different ways:

- \* In a microwave oven
- \* In an oven using the “fan” or “defrost” setting
- \* At room temperature
- \* In the refrigerator
- \* In a steam oven

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosting. Pour it away and wash the container it was in, the sink and your hands thoroughly with antibacterial detergent to avoid salmonella poisoning.

Fruit should be defrosted at room temperature in its packaging or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables.

## DEFROSTING, CLEANING & MAINTENANCE

### **Defrosting The Refrigerator**

The refrigerator automatically defrosts while the compressor is at a standstill. However, in some instances (e.g. over-loading the refrigerator chamber), the refrigerator may not defrost completely before the compressor restarts. This causes frost to form on the rear wall of the chamber. If it occurs, manual defrosting may be required unless repairs are needed to the automatic defrost function.

---

### **Manual defrosting and cleaning of refrigerator chamber;**

It is recommended to clean the appliance at least once a month.

Unplug the mains lead from the wall socket.

Stop the refrigerator compressor by pressing the ON/OFF  button (2).

Remove all the shelves and drawers and wash the chamber wall with warm water (never use boiling water) and a little washing up liquid.

Wash all accessories by hand only, they are not dishwasher safe.

Clean the water drain using the cleaning pin supplied (See Fig.)

Dry with a soft cloth.

### **Manual defrosting and cleaning of freezer chamber;**

It is recommended to defrost the freezer chamber at least once a year.

Stop the freezer compressor by pressing on the  button (1).

Unplug the mains lead from the wall socket.

Remove all food items and drawers from the freezer.

Place a bowl containing hot water (not boiling) in the chamber to speed up defrosting.

Pull out the drain spout and place a bowl under to collect the water resulting from defrosting. (See Fig.)

When defrosting is complete, clean the freezer chamber with warm water and a little washing-up liquid.

Dry with a soft cloth.

### **HEAT EXCHANGER**

The heat exchanger (the metal grille at the back of the appliance) and the compressor compartment should be dusted at least once a year with a vacuum cleaner. A build-up of dust will increase the appliance energy consumption.

While cleaning make sure that the pipework and other components do not get broken or damaged.

### **DOOR SEALS**

Grease or oil should never be used on door seals as these will cause them to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean warm water and wiped dry with a soft cloth.

### **AFTER CLEANING**

Replace all the shelves and accessories in the refrigerator chamber.

Place the food back in the refrigerator chamber  
Close the appliance doors  
Switch the refrigerator and freezer sections ON by pressing both  buttons (1), (2).

Switch on the "24" Quick Freeze function to cool down the freezer chamber quicker by pressing and holding the  button (10) and pressing the  button (6) once.

Once the temperature in the freezer has reached the required temperature, place the food back in the freezer drawers and slide the drawers back in the freezer chamber.

Switch off the Quick Freeze function when the temperature in the freezer is a constant 18°C or colder.

## REPLACING THE LIGHT BULB

Switch off the refrigerator/freezer by pressing the ON/OFF  buttons (1), (2).

Unplug the mains lead from the wall socket.

Using a philip's head screw driver, unscrew the bulb cover (See Fig.)

Replace the bulb with a new one (max 10W, 12V, halogen base G4)

Replace the bulb cover

Connect the power supply

Restart the refrigerator/freezer by pressing the ON/OFF  buttons (1), (2).

- \* Reverse the upper right hand hinge and refit it in the lower left hand corner of the cabinet.
- \* Place the cabinet in the vertical position again.
- \* Dismount the door handle by removing the screws (17).
- \* Reverse the lower right hand hinge and refit it on the top part of the door in the left side of the cabinet. Push the door into position and slide the upper hinge into the upper left hand hinge casing. Tighten the two screws. Remember to adjust the hinges.
- \* Remove the screw on the right hand side of the door and screw them onto the left side of the door. Use the screws from the left side to attach the handles to the right hand edge of the doors (18).

## CHANGING THE DOOR HINGES

It is possible to change the door hinges from right hinged to left hinged or vice versa.

**The refrigerator/freezer must be switched off, unplugged from the wall socket and emptied completely.**

- \* Remove the two screws in the hinge top on the right hand side of the cabinet (13).
- \* Lift the freezer door slightly and take the door and upper hinge off by pulling the door towards you.
- \* Remove the dummy hinge from the opposite side by unscrewing the two screws (14).
- \* Reverse the dummy hinge and refit it on the opposite side of the cabinet using two screws.
- \* Tilt the refrigerator to an angle of maximum 45° and unscrew the bottom hinge. This is done by removing the two screws holding the bottom hinge on the cabinet underside (15).
- \* Remove the bottom dummy hinge in the opposite side in the same way as the upper dummy hinge was removed (16).
- \* Reverse the dummy hinge and refit it on the opposite side of the cabinet.



## WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- \* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- \* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- \* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- \* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

**Manufactured by**  
**Waterford Stanley Ltd.,**  
Unit 210, IDA Industrial Estate, Cork Road,  
Waterford, Ireland.  
Tel: (051) 302300 Fax (051) 302315

