

# Kenmore Refrigerator Owner's Manual



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Warranty Back Cover

Please record the model number, serial number and date you purchased your Kenmore refrigerator in the space below. See page 8 for model and serial number location.

Model Number

Serial Number

Date of Purchase

SEARS, ROEBUCK AND CO., Chicago, IL 60684 U.S.A.

70581, 70588, 71271, 71278, 71961, 71968 with Automatic Icemaker.

60581, 60588, 61271, 61278, 61961, 61968 equipped for future Automatic Icemaker installation

# **IMPORTANT SAFETY INSTRUCTIONS**

# Read all instructions before using this appliance.

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

• Use this appliance only for its intended purpose as described in this Owner's Manual.

• This refrigerator must be properly installed in accordance with the Attention Installer Instructions before it is used. See grounding requirements below and on page 3.

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

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

• When moving your refrigerator away from the wall, be careful not to roll over or damage the power cord.

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

• If your refrigerator has an icemaker, do not place fingers or hands on the automatic icemaking mechanism while the refrigerator is plugged in. This will help protect you from possible injury. It will also prevent interference with the moving parts of the ejector mechanism, or with the heating element that releases the cubes.

• Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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

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

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

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

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

#### • Unplug your refrigerator :

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

B. Before cleaning.

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

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

# SAVE THESE INSTRUCTIONS

## Grounding Requirements Important—Please read carefully.

## To connect electricity

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

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard



three-prong (grounding) wall outlet (Fig. 1) to minimize the possibility of electric shock hazard from this appliance.

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

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

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

## Use of adapter plug

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

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



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

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

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

## Use of Extension Cords

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

## **Electrical Requirements**

115 volt, 60 Hertz, single phase AC is required.

The refrigerator should always be plugged into its own individual electrical outlet. This is recommended for best performance and to prevent overloading house wiring circuits, which could cause a fire hazard from overheating wires.

# Starting the Refrigerator

## Location

• Install the refrigerator on a floor strong enough to support it when it is fully loaded.

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

• Do not install it next to your range, a heating vent or where the sun will shine directly on it.

## Clearances

Allow the following clearances for ease of installation, proper air circulation, and plumbing and electrical connections:

## Leveling

Adjustable rollers behind the base grille enable you to move the refrigerator away from the wall for cleaning. These rollers should be set so the refrigerator rests firmly on the floor with the front raised just enough that the doors close easily when opened about halfway.

#### To adjust the rollers:

• Remove the base grille. Grasp it at the bottom and pull it out.



• Turn the roller adjusting screws **clockwise to raise** the refrigerator, **counterclockwise to lower** it. Use a blade-type screwdriver. Both doors should close properly when bottom front edge



of refrigerator cabinet is about 3/4" from the floor.

#### • To replace the base

**grille**, line up the prongs on the grille with the clamps on the refrigerator and push forward until the grille snaps into place.



## Starting the Refrigerator (continued)



## **Temperature Controls**

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

At first, set the Fresh Food control at "5" and the Freezer control at "C".

Allow 24 hours for the temperature to stabilize, whether you are setting the controls for the first time or adjusting them later. Then, if you want colder or warmer temperatures in either compartment, adjust the controls one letter or number at a time.

Note: Turning the Fresh Food control to OFF turns off cooling in both compartments—fresh food and freezer—but does not shut off power to the refrigerator.

How to test temperatures:

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

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

Turning your household thermostat below

**60°F. at night?** You may want to move the Freezer control one step colder, as from "C" to "D". Cooler temperatures in the house may cause the compressor to operate less frequently, thus allowing the freezer compartment to warm somewhat.

To protect your frozen food supply, leave your Freezer control at this new, colder setting for the entire winter or for as long as you keep your thermostat turned down.

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

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

## **Power Miser Switch**

This switch is on the temperature control panel.

To reduce the amount of electricity required



to operate your refrigerator, be sure the switch is pushed to the left position. This turns off the heater in your refrigerator that prevents moisture from forming on the outside.

If moisture forms on the outside of the refrigerator, push the Power Miser Switch to the right. The low-wattage heater will warm the outside of the cabinet and, under most conditions, prevent the forming of moisture or water droplets.

## Food Storage Suggestions

## Fresh Food Storage Tips

#### To store unfrozen meats, fish and poultry:

Always remove store wrappings.

• Rewrap in foil, film or wax paper and refrigerate immediately.

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

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

**To store vegetables,** use the vegetable drawers they've been designed to preserve the natural moisture and freshness of produce.

• Covering vegetables with a moist towel helps maintain crispness.

• As a further aid to freshness, pre-packaged vegetables can be stored in their original wrapping.

**To store ice cream**—Fine-quality ice cream, with high cream content, will normally require slightly lower temperatures than more "airy" alreadypackaged brands with low cream content.

• It will be necessary to experiment to determine the freezer compartment location and temperature control setting to keep your ice cream at the right serving temperature.

• The rear of the freezer compartment is slightly colder than the front.

## **Suggested Storage Times**

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Most fruits and vegetables			4
Lean fish	(Other than for meat	s & poultry)	FREEZER
Fatty fish, rolls and breads, soups, stew, casseroles			
soups, stew, casseroles			8 months
Cakes, pies, sandwiches, leftovers (cooked),			
leftovers (cooked),		<b>2-</b>	3 months
Ice cream (original carton)			
	Ice cream (original carton		month max.

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

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

## Tips on freezing foods

**1. Freeze only top-quality foods.** Freezing retains quality and flavor; it cannot improve quality.

**2. Freeze fruits and vegetables quickly after picking.** The sooner you do, the better the frozen product will be, with less culling and sorting to do.

# 3. Use food wraps designed especially for freezing.

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

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

Limit freezing of fresh (unfrozen) meats or seafoods to number of pounds at a time as follows:

Models																			Lbs.
61961, 61968, 71961, 71968	~		e	-	,	•	•	÷	. ,	 •			4	¢		æ	ı.		16
61271, 61278, 71271, 71278	r	a	v	r	e.	•		Ŧ		 4	,			r	<i>~</i>	,	,	,	19
60581, 60588, 70581, 70588		,	4	<b>,</b>	4	,		, ,				a	•	,	A	~	•		. 22

#### For convenience...

• Store like things together. This saves both time and electricity because you can find foods faster.

• Place the oldest items up front so they can be used up promptly.

• Use door bins for most often used items.

To save money in energy and food costs...

• Cover moist foods with tight lids, plastic film or foil.

• Leaf vegetables and fruits placed in drawers will last longer when stored in closed plastic containers or wrapped in plastic film.

• Do not overload your fresh food or freezer compartment with a lot of warm food at once.

• Open the doors the fewest times possible to save electrical energy.

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

# Shelves and Storage Drawers

## Adjustable Shelves

Shelves in the fresh food and freezer compartments are adjustable, enabling you to make efficient shelf arrangements.

#### To remove a shelf:

Tilt the shelf up at front, then lift it up and out of the tracks on the rear wall of the refrigerator.

#### To replace a shelf:

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





## Removable Bins on the Doors

Bins on the doors keep frequently-used items within easy reach. Bins can be carried from the refrigerator to the work area, and can be relocated on the doors. Divider on some models can be



moved from side to side to keep items such as small jars and bottles so they won't tip, spill or slide in the bin.

## Handi Dishes

(on some models)

Cooking-serving-storage dishes with durable seethrough lids fit into a rack



that hangs on the fresh food or freezer compartment door. Dishes can be removed from and returned to the rack as needed, and the rack can be removed and relocated on either door in the same manner as the adjustable shelves.

Dishes and lids are safe for use in microwave ovens, refrigerators, freezers, and are dishwasher-safe. Dishes only are safe in conventional ovens at temperatures up to 400°F.

Caution: Lids cannot withstand the heat generated in conventional ovens. Dishes and lids are not designed for range-top cooking or broiler use. Such use can be hazardous.

## Tilt 'N Store Bin

(on some models)

Adjustable extra-deep bin holds bulky items such as gallon cartons, and tilts out for easy access. Bin can be removed and



relocated on either the freezer or fresh food compartment door.

## Handi Store Bin

(on some models)

This removable tilt-out bin can be located on the fresh food or freezer compartment door. It has been designed for convenient storage of those frequently-used items that do not fit easily into a door bin or soon-to-



be-used items that require covered storage to keep from drying out.





**To open,** push the latch up and pull the bin handle forward.

**To avoid damaging the refrigerator,** make sure the bin is closed and latched before closing the refrigerator door.





**To remove the bin,** lift it up and out of the bin housing.

To relocate the Handi Store unit, lift the bin housing up and out of the slots on the door, move it to the desired new location, and lower the hooks on the housing into the slots on the door. You do not have to remove the bin from the housing when relocating the unit.

## **Use of Optional Door Modules**

(for some models)

**CAUTION**—You may purchase optional door modules for certain models from your Sears store. When you add them to your refrigerator doors, do not use more than 3 Tilt 'N Store units due to possible tip-over of the refrigerator. You may use other modules in addition to the Tilt 'N Store units.

## Nice 'N Fresh Drawer

(on some models)

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



Artichokes
Asparagus
Cherries
Parsley
Beets, topped
Corn
Peas, green

Greens, leafy

Blueberries

Carrots

- Corn
   Peas, g
   Currants
   Plums
- Tomatoes, ripe

• Radishes

• Rhubarb

• Spinach

As in any refrigerated storage area, foods with strong odors should be stored wrapped—foods such as:

• Brussels	• Broccoli	<ul> <li>Cauliflower</li> </ul>	<ul> <li>Turnips</li> </ul>
Sprouts	Cabbage	Green Onions	<ul> <li>Parsnips</li> </ul>

## Fruits 'N Vegetables Drawer or Crisper

(on some models)

This drawer is designed to provide lower humidity storage for items such as:

- Apples
- Nectarines
   Raspberries
- Apricots
   Or
- Oranges
   Squash,
   Peaches
   summer
- Grapes Peaches
- Mushrooms
   Pears
- Tangerines

Strawberries

## Adjustable Humidity Drawers

(on some models)

These drawers have individual, adjustable humidity controls that let you regulate the amount of cold air entering the drawers.

FRESH

Slide the control all the way to the VEG setting and the drawer provides higher humidity levels recommended for most vegetables.

Slide the control all the way to the FRUITS setting to provide lower humidity levels recommended for most fruits.

#### Adjustable-Temperature Handi-Keeper (on some models)

This drawer is designed for lunch meat, snacks, cheese, bacon and spreads as well as for temporary storage of fresh meats you do not want to freeze. It can be removed and taken to the food preparation area. And the drawer and shelf to which it attaches can be relocated at any level to suit your food storage needs.

When this drawer is placed in the top 6 slots on the left side and the lever is set at COLDEST, air from the freezer is forced around the drawer to keep it very cold.



The variable temperature control lever lets you regulate the amount of cold air surrounding the drawer.

When the lever is all the way up, the damper over the opening in the drawer is fully open to provide the coldest storage area.

When the lever is all the way down, the damper is fully closed. Normal refrigerator temperatures will be maintained.

Various in-between settings may be selected.

## Features

#### AUTOMATIC ICEMAKER OR PROVISION FOR ONE

If your refrigerator has an automatic icemaker, see page 9 for operating instructions. If not, you may add one. An automatic icemaker accessory kit is available from your Sears store or Sears Service Center.

#### **USE AND CARE LABEL-**

Information you'll want to know is right on the refrigerator, including everyday care.

#### ADJUSTABLE FREEZER SHELVES

Shelves adjust up or down for extra storage flexibility.

#### 

Drawer provides convenient storage for temporary meats you do not want to freeze as well as snacks, hors d'oeuvres, lunch meat, bacon, cheese and spreads. An adjustable temperature control on some models lets you regulate the amount of cold air surrounding the drawer.

# MODEL AND SERIAL NUMBER

You'll find these numbers here. To order repair parts, see the parts list that came with your refrigerator, or take these numbers to your nearest Sears Service Center and they will help you.

#### FLEXIBLE ICE CUBE TRAYS

Twist both ends of these trays and ice cubes empty into a container or cubes can be lifted out one by one. Available only on models without an automatic icemaker.

#### **NO DEFROSTING**

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

#### TEMPERATURE CONTROLS Set Freezer control at "C," Fresh Food control at "5." They may need adjusting later. See page 4.

FRUITS 'N VEGETABLES DRAWER This sealed drawer has been

designed to allow higher air flow to

most fruits. An adjustable humidity

provide lower humidity levels for

control, on models that have one,

lets you regulate the amount of

cold air entering the drawer.

**NICE 'N FRESH DRAWER** 

entering the drawer.

The left drawer is sealed to

maintain higher humidity levels

for unwrapped foods and most

control on some models lets you

regulate the amount of cold air

vegetables. An adjustable humidity

#### **POWER MISER SWITCH**

Reduces amount of electricity required to operate the refrigerator when pushed to the left position. Reduces or eliminates moisture on outside of refrigerator when pushed to the right.

#### -UTILITY BIN

Dual-usage bin holds two dozen eggs in their cartons, or stores an extra supply of ice cubes in the freezer for special occasions.

#### HANDI-BIN

Door stays open while bin is in use, provides easy access to dairy products.

#### - DOOR BINS

Removable bins on the doors keep frequentlyused items within easy reach.

#### DIVIDER

Move it where needed on door bins to keep small items such as small bottles and jars so they won't tip, spill or slide.

#### ADJUSTABLE SHELVES IN REFRIGERATOR

Shelves let you arrange—and rearrange—the interior of your refrigerator to meet your everchanging food storage needs.

#### -MAGNETIC DOOR GASKETS

Doors close quietly, and gaskets seal tightly when the refrigerator is level—see page 3.

#### TEXTURED STEEL DOORS

Touch the textured doors; they won't show fingerprints.

# Ice Service

Automatic Icemaker (on icemaker-equipped models)

If your refrigerator is operated before water is connected to the icemaker, keep the icemaker feeler arm in the OFF (up) position.

#### When the refrigerator has been connected to the water supply and the water has been turned on, position the



freezer shelf for icemaking. Top lugs on the multi-position shelf should be in the 6th slots up from the bottom of the

track; the 2-position shelf should be in the lower position. Then move the ice storage bin into place under the icemaker and move the feeler arm to the ON (down) position.



The ice cube mold will automatically fill with water

after cooling to freezing temperature, and first cubes normally freeze after several hours. When cubes are solidly frozen, they will be ejected from the mold into the ice storage bin by means of a sweeper arm. Icemaking will continue until the feeler arm senses that there are enough cubes in the bin and halts the operation temporarily. Be sure nothing interferes with the swing of the feeler arm.

For maximum ice storage, level the stored cubes with your hand occasionally.

Once your icemaker is in operation, throw away the first few batches of ice cubes. This will flush away any impurities in the water line. Do the same thing after vacations or long periods when ice isn't used

CAUTION: Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. This unusual discoloration is apparently due to a combination of factors such as certain characteristics of local waters, household plumbing and the accumulation of copper salts in an inactive water supply line which feeds the icemaker. Continued consumption of such discolored ice cubes may be injurious to health. If your ice cubes are discolored, discard them and contact your Sears Service Center.

## Move feeler arm to OFF (up) position when:

• the home water supply is to be off for several hours.

• the ice storage bin is to be removed for a period of time.

• going away on vacation. (Also turn off the valve in the water supply line to the refrigerator.)

If ice is not used often, old cubes will become cloudy and taste stale. Empty the ice storage bin periodically and wash it in lukewarm water.

If this is your first icemaker, you will hear occasional sounds that may be unfamiliar. They are normal ice-making sounds and are not cause for concern.

## Ice Trays

(on models without automatic icemaker)

To release ice cubes, turn the tray upside down, hold it over a container, and twist both ends.

For only one or two ice cubes, leave the tray rightside up, twist both ends slightly, and remove as many cubes as you want.



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

## Automatic Icemaker Accessory Kit (optional at extra cost)

If your refrigerator did not come already equipped with an automatic icemaker, you may add one— contact your Sears store or Sears Service Center.

## Water Filter Accessory

(optional at extra cost)

Your ice cubes can only be as fresh-tasting as the water that produces them. That's why it's a good idea to purify the water with a water filter.

The water filter is an optional part at extra cost and is available from your Sears Service Center. Order Filter No. 978488 and it may be installed in minutes when attached to the inlet water tube connection.

## Water Supply Accessory Kit

#### (optional at extra cost)

A water supply kit containing copper tubing, shut-off valve, fittings and instructions needed to connect the icemaker to your cold water line is also available from your Sears store or Sears Service Center.

## Ice Service (continued)

## Icemaker Water Line Installation Requirements

You will need a shutoff valve, two 1/4" O.D. compression nuts, two compression sleeves and enough 1/4" O.D. copper tubing to connect refrigerator to water source. (Your Sears Store or Catalog Sales Office has a kit available with a saddletype shutoff valve and copper tubing. Before purchasing, make sure a saddle-type valve complies with your local plumbing codes.)

**CAUTION:** Do not install icemaker tubing in areas where temperatures fall below freezing.

1. Find a 3/8" to 1" vertical COLD water pipe near the refrigerator. When it is necessary to connect into a horizontal water pipe, make the connection to the top or side, rather than at the bottom to avoid drawing off any sediment from the water pipe.

2. Measure from INLET on rear of refrigerator to water pipe. Add 7 feet to allow for moving refrigerator for cleaning. This is the length of 1/4" O.D. copper tubing you will need for the job (length from water valve to water pipe PLUS 7 feet). Be sure both ends of copper tubing are cut square.

**3.** Turn OFF main water supply. Turn on nearest faucet long enough to clear line of water.

**CAUTION:** When using any electrical device (such as a power drill) to facilitate installation, be sure the device is insulated or wired in a manner to prevent the hazard of electrical shock.

**4.** Using a grounded drill, drill a 3/16" hole in the vertical cold water pipe you have selected.



**5.** Fasten shutoff valve to cold water pipe with pipe clamp. Be sure inlet end is solidly in 3/16" drilled hole in water pipe and washer is under pipe clamp. Tighten packing nut. Tighten pipe clamp screws carefully and evenly so washer makes a watertight connection. Do not overtighten or you may crush copper tubing, especially if soft copper tubing is used. Now you are ready to connect the copper tubing.



6. Slip compression sleeve and compression nut on copper tubing as shown above. Insert end of tubing into outlet end squarely as far as it will go. Screw compression nut to outlet end with adjustable wrench. Do not overtighten. Turn ON main water supply and flush out tubing until water is clear. Turn OFF shutoff valve on water pipe. You are now ready to connect other end of 1/4" copper tubing to water valve on back of refrigerator.





7. The water valve (supplied in the icemaker kit, if not already on your model) has a compression fitting protruding through the compressor compartment cover at the rear of the refrigerator. Assemble compression nut on compression fitting as shown above. Insert end of tubing into connector and tighten compression nut. Be sure end of tubing is square in connector and is inserted as far as it will go. Do not overtighten. Be sure there is enough extra tubing (coiled into three turns of about 10" diameter) to allow refrigerator to move out from wall after installation. Secure tubing in metal clamp at top right corner of compressor compartment cover.

8. Turn shutoff valve ON TIGHTEN ANY CONNECTIONS OR NUTS THAT LEAK

**9.** Copper tubing may now be fastened to baseboard.

**10.** Your ice cubes can only be as fresh-tasting as the water that produces them. That's why it is a good idea to purify the water with a water filter. The water filter is an optional part at extra cost and is available from the Sears Service Center. Order Filter No. 978488 and install at the inlet water tube connection.

**11.** Water Pressure Limitations: Not below (15 P.S.I.) or above (125 P.S.I.). If a problem occurs, call your Utility Company.

**IMPORTANT:** It may take up to 24 hours for your icemaker to begin producing ice.

The first few batches of ice cubes should be thrown away, so that remaining impurities in the water line will be flushed out.

# Care and Cleaning

## Outside

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

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

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

## Inside

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

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

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

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

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

## **Behind Refrigerator**

Care should be taken in moving your refrigerator away from the wall. All types of floor coverings can be damaged, particularly cushioned coverings and those with embossed surfaces. Pull the refrigerator straight out and return it to position by pushing it straight in. Moving your refrigerator in a side direction may result in damage to your floor covering or refrigerator.

## Condenser

The condenser is located behind the base grille. For most efficient operation, you need to keep the condenser clean. Turn temperature control to OFF. Remove the base grille (see page 3). Sweep away or vacuum dust that is readily accessible on condenser coils, then turn the control back on. For best results,

use a brush specially designed for this purpose. It is available at your Sears store or service center. This easy cleaning operation should be done at least once a year.



# Care and Cleaning (continued)

## Storage Drawers

Drawers at the bottom of the fresh food compartment will stop before coming all the way out of the refrigerator to help prevent contents from spilling onto the floor. The drawers can be removed easily by grasping the sides and lifting up slightly while pulling past the "stop" location.

# To remove the drawers and their cover when the fresh food compartment door cannot be opened fully:





**1.** Remove the drawer farthest from the door.

**2.** Slide the other drawer toward the middle and remove it.





**3.** Reach in, push the front of the glass cover up and, at the same time, pull it forward as far as it will come.

# **4.** Upend the cover, tilt it and take it out.

**5.** Remove the drawer slide

**6.** Remove the drawer frame. Lift the frame off the supports at each side, pull it forward, upend it, tilt it and take it out.



## To replace:

**1.** Lower the frame until it rests on the supports at each side.

**2.** Put the drawer slide back on the frame. The sloped end must be at the front.

**3.** Slide one side of the drawer onto the drawer slide.



**4.** Move the slide and the drawer all the way to the hinge side and lift drawer until the other side of the drawer rests on the frame.

5. Slide the other drawer into place.

**6.** Replace the glass cover, pushing its rear edge firmly into the rear frame channel and gently lowering the front into place.

# Light Bulb Replacement

#### Unplug refrigerator before replacing a light bulb.

**Fresh food compartment.** An easily-accessible appliance bulb is located at the top of the fresh food compartment at front, center. Replace with same-size, same-type bulb.

**Freezer compartment.** On some models, a appliance bulb is located at the top right, rear of the freezer compartment, behind a snap-out light shield. Replace with same-size, same-type bulb.

# When you go on vacation

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

For shorter vacations, remove perishable foods and leave controls at their regular settings. However, if room temperature is expected to drop below 55°F, follow the same instructions as for extended vacations.

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

## When you move

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

Secure all loose items such as shelves and drawers by taping them securely in place to prevent damage.

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

# **Energy-Saving Tips**

• Don't open the doors more often than necessary.

• Close the doors as soon as possible, particularly in hot, humid weather.

• Keep the Power Miser Switch in the left position unless moisture forms on the cabinet in hot, humid weather.

• Be sure the doors are closed tightly. Before leaving the house or retiring for the night, check to be sure the doors haven't been left open accidentally.

• Store only those foods requiring refrigeration in your refrigerator.

# Before You Call for Service

Save time and money. Check this list of causes of minor operating problems you can correct yourself.

## Refrigerator does not operate

• May be in defrost cycle when motor does not operate for about 35 minutes.

- Temperature control in OFF position.
- If interior light is not on, refrigerator may not be plugged in at wall outlet.

• If plug is secure and refrigerator fails to operate, plug lamp or small appliance into same outlet to determine if there is tripped circuit breaker or burned out fuse.

## Motor operates for long periods

• Modern refrigerators with more storage space and a larger freezer compartment require more operating time.

• Normal when refrigerator is first delivered to your home—usually requires 24 hours to completely cool down.

• Large amounts of food placed in refrigerator to be cooled or frozen.

- Hot weather-frequent door openings.
- Door left open.
- Temperature controls are set too cold. Refer to page 4.
- Condenser needs cleaning. Refer to page 11.
- Check ENERGY-SAVING TIPS on page 14.

## Motor starts & stops frequently

• Temperature control starts and stops motor to maintain even temperatures. This is normal.

• Wipe moisture from bottles and cartons before putting them in the refrigerator

• Keep foods covered to reduce moisture buildup inside the refrigerator.

• If you turn the controls to the coldest position for quick chilling or freezing, be sure to turn them back to regular settings.

• Don't overcrowd your refrigerator. Overcrowding can require extra electrical energy to keep everything cool.

## Vibration or rattling

• If refrigerator vibrates, more than likely it is not resting solidly on the floor. The front roller screws need adjusting, or floor is weak or uneven. Refer to page 3.

• If dishes vibrate on shelves, try moving them. Slight vibration is normal.

#### **Operating sounds**

• The high speed compressor motor required to maintain near zero temperatures in the large freezer compartment may produce higher sound levels than your old refrigerator.

• Normal fan air flow-one fan blows cold air through the refrigerator and freezer compartments-another fan cools the compressor motor.

• These NORMAL sounds will also be heard from time to time:

- -Defrost timer switch clicks at defrost.
- -Defrost water dripping.

-Temperature control clicks ON or OFF.

-Refrigerant boiling or gurgling.

-Cracking or popping of cooling coils caused by expansion and contraction during defrost and refrigeration following defrost.

-Ice cubes dropping into the bin and water running in pipes as icemaker refills.

## Hot air from bottom of refrigerator

• Normal air flow cooling motor. In the refrigeration process, it is normal that heat be expelled in the area under the refrigerator. Some floor coverings will discolor at these normal and safe operating temperatures. Your floor covering supplier should be consulted if you object to this discoloration.

# Before You Call for Service (continued)

## Foods dry out

• Foods not covered, wrapped or sealed properly.

# Fresh food or freezer compartment temperature too warm

• Temperature control not set cold enough. Refer to page 4.

- Warm weather-frequent door openings.
- Door left open for long time.

• Package may be holding door open or blocking air duct in freezer compartment.

## Frost or ice crystals on frozen food

• Door may have been left ajar or package holding door open.

- Too frequent or too long door openings.
- Frost within package is normal.

#### Slow ice cube freezing

- Door may have been left ajar.
- Turn temperature of freezer compartment colder.

#### Ice cubes have odor/taste

• Old cubes need to be discarded. Empty ice bin every 30 days.

• Ice storage bin needs to be washed.

• Unsealed packages in refrigerator and/or freezer compartments may be transmitting odor/taste to ice cubes

• Interior of refrigerator needs cleaning. Refer to page 11.

### Automatic icemaker does not work

- Icemaker feeler arm in OFF (up) position.
- Water supply turned off or not connected.
- Freezer compartment too warm.
- Cubes too small—water shutoff valve connecting refrigerator to home water line may be clogged.
- Sometimes cubes fuse to the side of the ice mold and hold the feeler arm in the OFF (up) position. Remove this ice to restart the icemaker.

• Piled up cubes in storage bin may cause icemaker to shut off prematurely. With icemaker feeler arm in OFF (up) position, level cubes in bin by hand.

• When reaching for cubes by hand, you may have pushed the feeler arm into the OFF (up) position by mistake.

#### Moisture forms on outside of refrigerator

- Not unusual during periods of high humidity.
- Move Power Miser Switch to the right (see page 4).

#### Moisture collects inside

- Too frequent or too long door openings.
- In humid weather, air carries moisture into refrigerator when doors are opened.

## Refrigerator has odor

- Food with strong odors should be tightly covered.
- Check for spoiled food.
- Interior needs cleaning. Refer to page 11.
- Keep open box of baking soda in refrigerator; replace every three months.

#### Interior light does not work

- No power at outlet.
- Light bulb needs replacing. See page 13.

## **Reversing Door Swing**

Your refrigerator has reversible doors so the door opening can be changed to suit your particular needs. These instructions tell you how to change the hinges from the right side to the left side. If you ever want to change the hinges back to the right side, follow these same instructions—merely reverse all references to left and right.

• Read these instructions all the way through before you start.

• Handle parts carefully to avoid scratching paint.

• Set screws down by their related parts to avoid using them in the wrong places.

• Provide a non-scratching work surface for the doors.

• Caution: Do not let either door drop to the floor. To do so could damage the door stop.

## **Tools required**

T20 Torxdriver

• Masking tape

(a 6-point socket is recommended)

• 3/8" socket and ratchet

Phillips screwdriver

• Putty knife or thin-bladed screwdriver (end of tool should be covered with tape to help prevent scratching paint).

## Removing the doors

## Step 1–General

(a) Unplug refrigerator from its electrical outlet.

(**b**) Empty all door shelves, including handi-bin and butter bin.

## Step 2-Removing the freezer door

(a) Tape door shut with masking tape.

(b) With Phillips screwdriver, remove hinge cover. With T20 Torxdriver, remove 2 Torx screws that hold the top hinge to the cabinet.

(c) Lift hinge (and shim glued to it) straight up to free the hinge pin from the socket in the top of the door.



(d) Remove tape, tilt door away from cabinet and lift it to free its bottom socket from the hinge pin on the center hinge bracket.

(e) Set door outside up on a non-scratching surface.

### Step 3—Removing the fresh food door

(a) Tape door shut with masking tape.

(b) Remove the hinge pin with a 3/80 socket and ratchet.

(c) Remove tape and tilt the door away from the cabinet. Remove and save the washer on the hinge pin.

(d) Lift the door straight up to free its bottom socket from the pin in the bottom hinge bracket.



## Transferring the bottom hinge

(a) Remove the base grille (see page 3). Grasp it at the bottom and pull it straight out.

(b) Using a T20 Torxdriver, remove the hinge (and shim glued to it) and plastic washer from the bottom right side of the cabinet.

(c) Reinstall the hinge (and shim glued to it) and plastic washer to the bottom left side of the cabinet.





## Transferring the center hinge bracket



(a) Remove the hinge bracket (and shim glued to it) from the center right side of the cabinet by removing the three outermost Torx screws.

(b) Remove the three outermost Torx screws from the center left side of the cabinet and screw them into the holes at the right side uncovered in Step (a) above.



(c) Place the center hinge bracket over the holes at the center left side of the cabinet, insert the screws you removed from the opposite side, and tighten them.

## Transferring the top hinge

Interchange hinge and screws at top right with screws at top left of the cabinet. Do not tighten the screws on the hinge side at this time.

## Transferring door handles

Freezer door



(a) Remove screw holding handle to top of door.

(**b**) Remove three screws holding handle to bottom of door.

(c) Transfer screw from handle hole in top right of door to opposite side.

(d) Transfer plug button in top left of door to opposite side.

(e) In reverse order, reassemble handle to right side of door using screws removed in Steps (a) and (b).

#### Fresh food door



(a) Transfer two screws in bottom left of door to opposite side. (Wait until handle is moved before reinstalling front screw.)

(continued next page)

## Reversing Door Swing (continued)



(b) Remove two screws holding handle to top of door.

(c) Remove handle plug, using putty knife, and remove screw underneath.

(d) Remove handle.

(e) Transfer two screws from handle holes in top right of door to opposite side.

(f) Transfer plug button in top left of door to opposite side.

(g) Transfer plug button on right front of door to handle hole vacated by removal of screw under handle plug.

(h) Reassemble handle to right side of door. Use front screw removed in Step (a) to attach handle to bottom of door.

## Transferring doorstops



(a) Remove metal doorstop on bottom right of each door.

(b) Replace door stops on left side after handles have been moved.

## Rehanging the fresh food door

(a) Lower the bottom socket of the fresh food door onto the pin on the bottom hinge. Be sure the washer is in place on the pin.

(b) Tilt the door towards the cabinet and gently push the door under the center hinge bracket and align with the hole in the center hinge bracket.

(c) Reinstall the hinge pin with a 3/8" socket and ratchet so it extends through the hole in the center hinge bracket and into the socket on top of the fresh food door.





## Rehanging the freezer door



(a) Lower the bottom socket of the freezer door onto the center hinge pin. Be sure the washer is in place.

(b) Tilt the door towards the cabinet, lifting the top hinge so the pin fits into the socket on top of the door.

(c) Tighten the top hinge screws after supporting the door on the handle side and aligning so the gap between the doors is even all across the front.

(d) Replace the hinge cover.

# Notes





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