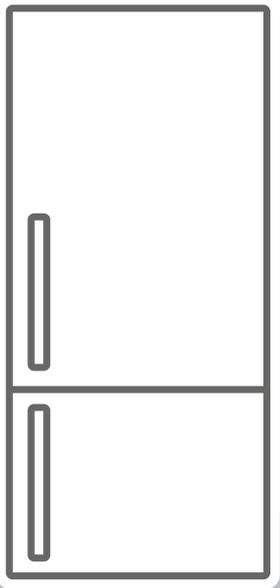


**EN Freezer - Fridge / User Manual**





## Thank you for choosing this product.

This user manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this user manual before using your appliance and keep this book for future reference.

| Icon   | Type                          | Meaning                                     |
|--|-------------------------------|---|
|  | <b>WARNING</b>                | Serious injury or death risk                |
|  | <b>RISK OF ELECTRIC SHOCK</b> | Dangerous voltage risk                      |
|  | <b>FIRE</b>                   | Warning; Risk of fire / flammable materials |
|  | <b>CAUTION</b>                | Injury or property damage risk              |
|  | <b>IMPORTANT</b>              | Operating the system correctly              |

# SAFETY INSTRUCTIONS IMPORTANT TO BE READ AND OBSERVED

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Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

## PERMITTED USE

⚠ CAUTION: The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ The bulb used inside the appliance is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

⚠ The appliance is designed for operation in places where the ambient temperature comes within the following ranges, according to the climatic class given on the rating plate. The appliance may not work properly if it is left for a long time at a temperature outside the specified range.

Climatic class ambient temperatures:

SN: From 10°C to 32°C ;

N: From 16°C to 32°C

ST: From 16°C to 38°C ;

T: From 16°C to 43°C .



This appliance does not contain CFCs. The refrigerant circuit contains R600a (HC). Appliances with Isobutane (R600a):

isobutane is a natural gas without environmental impact, but is flammable.

Therefore, make sure the refrigerant circuit pipes are not damaged, especially when emptying the refrigerant circuit.

**⚠ WARNING:** Do not damage the appliance refrigerant circuit pipes.

**⚠ WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

**⚠ WARNING:** Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.

**⚠ WARNING:** Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.

**⚠ WARNING:** Ice makers and/or water dispensers not directly connected to the water supply must be filled with potable water only.

**⚠ WARNING:** Automatic ice-makers and/or water dispensers must be connected to a water

supply that delivers potable water only, with mains water pressure between 0.17 and 0.81 MPa (1.7 and 8.1 bar).

**⚠ Do not store explosive substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance.**

**⚠ Do not swallow the contents (non-toxic) of the ice packs (provided with some models). Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.**

**⚠ For products designed to use an air filter inside an accessible fan cover, the filter must always be in position when the refrigerator is in function.**

**⚠ Do not store glass containers with liquids in the freezer compartment since they may break.**

**Do not obstruct the fan (if included) with food items.**

**After placing the food check that the door of compartments closes properly, especially the freezer door.**

**⚠ Damaged gaskets must be replaced as soon as possible.**

**⚠ Use the refrigerator compartment only for storing fresh food and the freezer compartment only for storing frozen food, freezing fresh food and making ice cubes.**

 Avoid storing unwrapped food in direct contact with internal surfaces of the refrigerator or freezer compartments.

Appliances could have special compartments (Fresh Food Compartment, Zero Degree Box,...).

Unless differently specified in the specific booklet of product, they can be removed, maintaining equivalent performances.



C-Pentane is used as blowing agent in the insulation foam and it is a flammable gas.

The most appropriate compartments of the appliance where specific types of food are to be stored, taking into account different temperature distribution in different compartments in the appliance, are as follows:

- Refrigerator compartment:

1) Upper area of the refrigerator compartment & door - temperature zone: Store tropical fruit, cans, drinks, eggs, sauces, pickles, butter, jam

2) Middle area of the refrigerator compartment - cool zone: Store cheese, milk, dairy food, deli food, yoghurt

3) Lower area of the refrigerator compartment - coldest zone: Store cold cuts, desserts, meat and fish, cheesecake, fresh pasta, sour cream, pesto/salsa, home-cooked food, pastry cream, pudding and cream cheese

4) Fruit & vegetable drawer at the

bottom of the refrigerator compartment: Store vegetables and fruits (excluding tropical fruits)

5) Chiller compartment: Only store meat and fish in the coldest drawer

- Freezer compartment:

4 star zone (\*\*\*\*) compartment is suitable for freezing foodstuffs from ambient temperature and for storing frozen food as the temperature is evenly distributed throughout the entire compartment.

Purchased frozen food has the storage expiration date stated on the packaging. This date takes into account the type of food being stored and therefore this date should be respected. Fresh food should be stored for the following time periods: 1-3 months for cheese, shellfish, ice cream, ham/sausage, milk, fresh liquids; 4 months for steak or chops (beef, lamb, pork); 6 months for butter or margarine, poultry (chicken, turkey); 8-12 months for fruits (except citrus), roast meat (beef, pork, lamb), vegetables. Expiration dates on the packaging of foods in the 2-star zone must be respected.

To avoid food contamination, please observe the following:

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.

- Regularly clean surfaces that may come into contact with food and accessible drainage systems.
- Clean water tanks if they have not been used for 48 h; flush the water system connected to a water supply if water has not been drawn for 5 days.
- Store raw meat and fish in suitable containers in the refrigerator, so that it does not come into contact with or drip onto other food.
- Two-star frozen food compartments are suitable for storing pre-frozen food, storing or making ice cream and ice cubes.
- Do not freeze fresh food in one, two or three-star compartments.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing inside the appliance.

## **INSTALLATION**

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make

sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock.

During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Be careful not to damage the floors (e.g. parquet) when moving the appliance. Install the appliance on a floor or support strong enough to take its weight and in a place suitable for its size and use. Make sure the appliance is not near a heat source and that the four feet are stable and resting on the floor, adjusting them as required, and check that the appliance is perfectly level using a spirit level. Wait at least two hours before switching the appliance on, to ensure that the refrigerant circuit is fully efficient.

⚠ **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.

⚠ **WARNING:** To avoid a hazard due to instability, positioning or fixing of the appliance must be

done in accordance with the manufacturer instructions.

It's forbidden to place the refrigerator in such way that the metal hose of gas stove, metal gas or water pipes, or electrical wires are in contact with the refrigerator back wall (condenser coil).

All dimensions and spacing needed for installation of the appliance are in the Installation Instruction booklet.

Please remove the power cord from condenser hook during installation before connecting product to power supply.

### **ELECTRICAL WARNINGS**

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot.

Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

### **CLEANING AND MAINTENANCE**

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation. To avoid risk of personal injury use protective gloves (risk of laceration) and safety shoes (risk of contusion); be sure to handle by two persons (reduce load); never use steam cleaning equipment (risk of electric shock). Non-professional repairs not authorised by the manufacturer could result in a risk to health and safety, for which the manufacturer cannot be held liable. Any defect or damage caused from non-professional repairs or maintenance will not be covered by the guarantee, the terms of which are outlined in the document delivered with the unit.

⚠ Do not use abrasive or harsh cleaners such as window sprays, scouring cleansers, flammable fluids, cleaning waxes, concentrated detergents, bleaches or cleansers containing

petroleum products on plastic parts, interior and door liners or gaskets. Do not use paper towels, scouring pads, or other harsh cleaning tools.

## **DISPOSAL OF PACKAGING MATERIALS**

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

## **DISPOSAL OF HOUSEHOLD APPLIANCES**

This appliance is manufactured with recyclable or reusable materials.

Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE) and with the Waste Electrical and Electronic Equipment regulations 2013 (as amended). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

## **ENERGY SAVING TIPS**

To guarantee adequate ventilation follow installation instructions.

Insufficient ventilation at the back of the product increases energy consumption and decreases cooling efficiency.

Frequent door opening might cause an increase in Energy Consumption.

The internal temperature of the appliance and the Energy Consumption may be affected also by the ambient temperature, as well as location of the appliance. Temperature setting should take into consideration these factors. Reduce door opening to minimum.

When thawing frozen food, place it in the refrigerator. The low temperature of the frozen products cools the food in the refrigerator.

Allow warm food and drinks to cool down before placing in the appliance.

Positioning of the shelves in the refrigerator has no impact on the efficient usage of energy. Food should be placed on the shelves in such way to ensure proper air circulation (food should not touch each other and distance between food and rear wall should be kept).

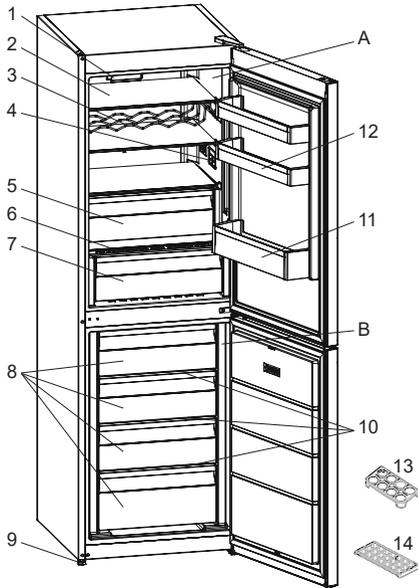
You can increase storage capacity of frozen food by removing baskets and, if present, Stop Frost shelf.

Do not worry about noises coming from the compressor which are normal operation noises. This product contains a light source of energy efficiency class F.



## 2a DESCRIPTION OF THE APPLIANCE

This appliance is not intended to be used as a built-in appliance.



 This presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.

A) Refrigerator compartment

B) Freezer compartment

- 1) Turbo fan \*
- 2) Refrigerator shelves
- 3) Wine rack \*
- 4) Thermostat box / Interior display
- 5) Chiller \*
- 6) Crisper cover
- 7) Crisper
- 8) Freezer baskets
- 9) Levelling feet
- 10) Freezer glass shelves
- 11) Bottle shelf
- 12) Door shelves
- 13) Egg holder
- 14) Ice box tray

\* In some models

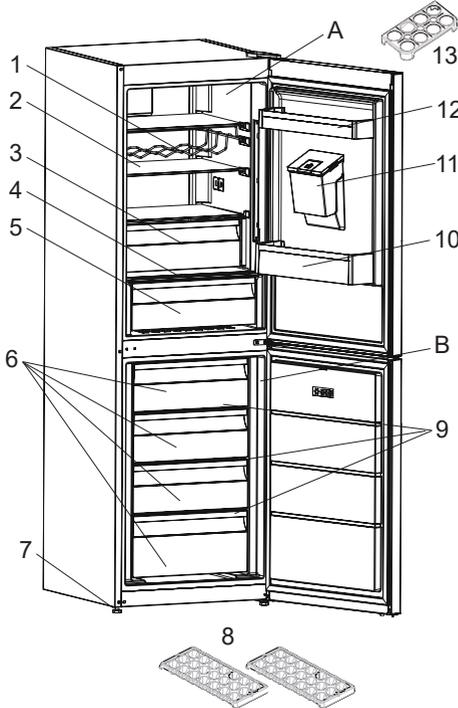
### General notes:

**Fresh Food Compartment (Fridge):** Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance, and shelves evenly distributed, position of door bins does not affect energy consumption.

**Freezer Compartment (Freezer):** Most Efficient use of energy is ensured in the configuration with the drawers and bins are on stock position.

## 2b DESCRIPTION OF THE APPLIANCE WITH WATER DISPENSER

This appliance is not intended to be used as a built-in appliance.



- 11. Water dispenser
- 12. Door upper shelf
- 13. Egg holder

*\* In some models*

### General notes:

**Fresh Food Compartment (Fridge):** Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance, and shelves evenly distributed, position of door bins does not affect energy consumption.

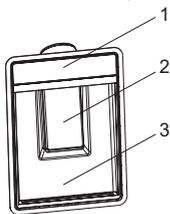
**Freezer Compartment (Freezer):** Most Efficient use of energy is ensured in the configuration with the drawers and bins are on stock position.

 This presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.

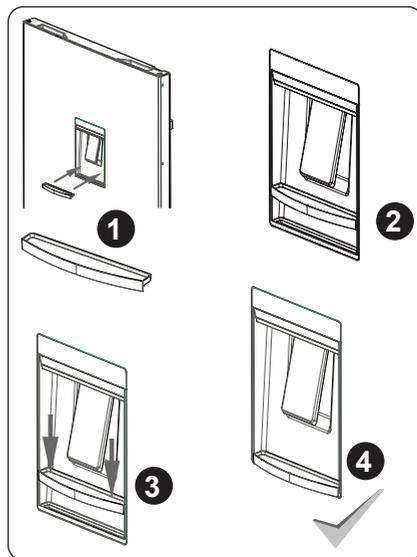
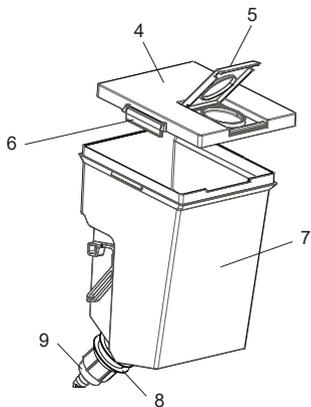
- A. Fridge compartment
- B. Freezer compartment
- 1. Wine rack \*
- 2. Fridge shelves
- 3. Chiller \*
- 4. Crisper cover
- 5. Crisper
- 6. Freezer baskets
- 7. Leveling feet
- 8. Ice tray
- 9. Freezer glass shelves
- 10. Bottle shelf

## Parts of the Water Dispenser

### (A) Front reservoir group



### (B) Water tank group



1) Water reservoir upper cover

2) Glass lid

3) Water drip reservoir

4) Water tank upper cover

5) Water tank cover

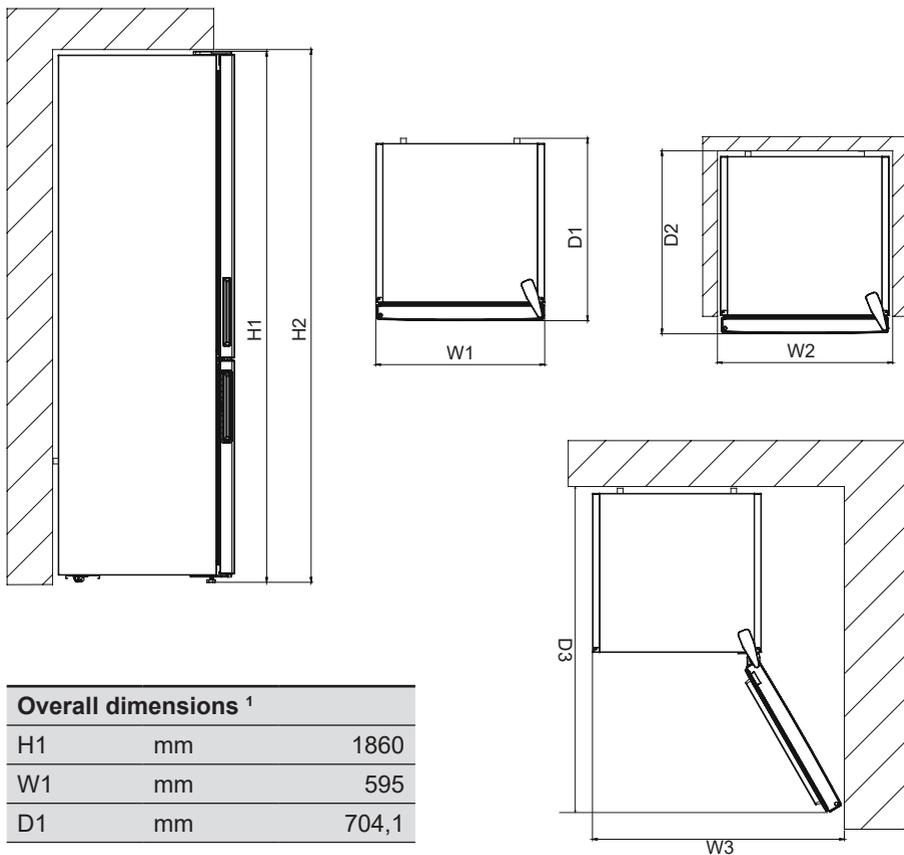
6) Lateral locking lids

7) Water tank

8) Tank gasket

9) Tap detail

## 1.1 Dimensions



| Overall dimensions <sup>1</sup> |    |       |
|---------------------------------|----|-------|
| H1                              | mm | 1860  |
| W1                              | mm | 595   |
| D1                              | mm | 704,1 |

| Space required in use <sup>2</sup> |    |       |
|------------------------------------|----|-------|
| H2                                 | mm | 2010  |
| W2                                 | mm | 695   |
| D2                                 | mm | 744,1 |

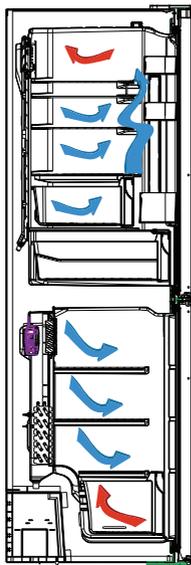
| Overall space required in use <sup>3</sup> |    |        |
|--|----|--------|
| W3   | mm | 981,6  |
| D3   | mm | 1243,5 |

## 2 USING THE APPLIANCE

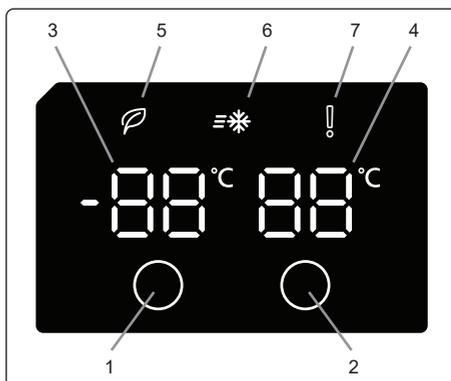
### 2.1 Information about New Generation Cooling Technology

Fridges with new-generation cooling technology have a different operating system to static fridges. Other (static) fridges may experience a build up of ice in the freezer compartment due to door openings and humidity in the food. In such fridges, regular defrosting is required; the fridge must be switched off, the frozen food moved to a suitable container and the ice which has formed in the freezer compartment removed. In fridges with new-generation cooling technology, a fan blows dry cold air evenly throughout the fridge and freezer compartments. The cold air cools your food evenly and uniformly, preventing humidity and ice build-up. In the refrigerator compartment, air blown by the fan, located at the top of the refrigerator compartment, is cooled while passing through the gap behind the air duct. At the same time, the air is blown out through the holes in the air duct, evenly spreading cool air throughout the refrigerator compartment.

There is no air passage between the freezer and refrigerator compartments, therefore preventing the mixing of odours. As a result, your fridge, with new-generation cooling technology, provides you with ease of use as well as a huge volume and aesthetic appearance.



### 2.2 Display and Control Panel



#### Using the Control Panel

1. Enables the setting of the freezer.
2. Enables the setting of the cooler.
3. Freezer set value screen.
4. Cooler set value screen.
5. Economy mode symbol.
6. Super freeze symbol.
7. Alarm symbol.

### 2.3 Operating your Fridge Freezer

#### Lighting (If available)

When the product is plugged in for the first time, the interior lights may turn on 1 minute late due to opening tests.

Once you have plugged in the product, all symbols will be displayed for 2 seconds and the initial values will be shown as -18 °C on the freezer adjustment indicator, and +4 °C on the fridge adjustment indicator.

#### 2.3.1 Freezer Temperature Settings

- The initial temperature value for the freezer setting indicator is -18 °C.
- Press the freezer set button once.

When you first press the button, the previous value will blink on the screen.

- Whenever you press the same button, a lower temperature will be set (-16 °C, -18 °C, -20 °C, -22 °C or -24 °C).
- If you continue to press the button, it will restart from -16 °C.

**NOTE:** Eco mode gets activated automatically when the temperature of the freezer compartment is set to -18°C.



### 2.3.2 Cooler Temperature Settings

- The initial temperature value for the cooler setting indicator is +4 °C.
- Press the cooler button once.
- Whenever you press the button, a lower temperature will be set (+8 °C, +6 °C, +5 °C, +4 °C, or +2 °C).
- If you continue to press the button, it will restart from +8 °C.

### 2.3.3 Super Freeze Mode

#### Purpose

- To freeze a large quantity of food that cannot fit on the fast freeze shelf.
- To freeze prepared foods.
- To freeze fresh food quickly to retain freshness.

#### How to use

To enable the super freeze mode, press and hold the freezer temperature setting button for 3 seconds. Once the super freeze mode has been set, the super freeze symbol on the indicator will be lit and the machine will beep to confirm the mode has been switched on.



#### During Super Freeze Mode:

- The temperature of the Cooler may be adjusted. In this case, Super Freeze mode will continue.
- Economy mode cannot be selected.
- Super Freeze mode can be cancelled in the same way it is selected.

#### Notes:

- The maximum amount of fresh food (in kilograms) that can be frozen within 24 hours is shown on the appliance label.
- For optimal appliance performance in maximum freezer capacity, activate super freeze mode 3 hours before you put fresh food into the freezer.



Super freeze mode will automatically cancel after 24 hours, depending on

the environmental temperature or when the freezer sensor reaches a sufficiently low temperature.

### Recommended Settings for the Freezer and Cooler Compartment Temperature

| Freezer Compartment              | Cooler Compartment | Remarks   |
|----------------------------------|--------------------|---|
| -18 °C                           | 4 °C               | For regular use and best performance.   |
| -20 °C, -22 °C or -24 °C         | 4 °C               | Recommended when environmental temperature exceeds 30 °C.   |
| Super Freeze mode                | 4 °C               | Must be used when you wish to freeze food in a short period of time.  |
| -18 °C, -20 °C, -22 °C or -24 °C | 2 °C               | These temperature settings must be used when the environmental temperature is high or if you think the refrigerator compartment is not cool enough because the door is being opened frequently. |

### 2.3.4 Door Open Alarm Function

If fridge door is opened more than 2 minutes, appliance sounds 'beep beep'.

### 2.4 Temperature Adjustment Warnings

- It is not recommended that you operate your fridge in environments colder than 10°C in terms of its efficiency.
- Do not start another adjustment while you are already making an adjustment.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the fridge and the ambient temperature in the location of your fridge.
- In order to allow your fridge to reach the operating temperature after being connected to mains, do not open the doors frequently or place large quantities

of food in the fridge. Please note that, depending on the ambient temperature, it may take 24 hours for your fridge to reach the operating temperature.

- A 5 minute delay function is applied to prevent damage to the compressor of your fridge when connecting or disconnecting to mains, or when an energy breakdown occurs. Your fridge will begin to operate normally after 5 minutes.
- Your appliance is designed to operate in the ambient temperature (T/SN = 10°C - 43°C) intervals stated in the standards, according to the climate class displayed on the information label. We do not recommend operating your appliance out of the stated temperature limits in terms of cooling effectiveness.

#### Climate class and meaning:

**T (tropical):** This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 43 °C.

**ST (subtropical):** This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 38 °C.

**N (temperate):** This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 32 °C.

**SN (extended temperate):** This refrigerating appliance is intended to be used at ambient temperatures ranging from 10 °C to 32 °C.

#### Important installation instructions

This appliance is designed to work in difficult climate conditions (up to 43 degrees C or 110 degrees F) and is powered with 'Freezer Shield' technology which ensures that the frozen food in the freezer will not defrost even if the ambient temperature falls as low as -15 °C. So you may then install your appliance in an unheated room without having to worry about frozen food in the freezer being spoiled. When the ambient temperature returns to normal, you may continue using the appliance as usual.

## 2.5 Accessories

**Visual and text descriptions in the accessories section may vary according to the model of your appliance.**

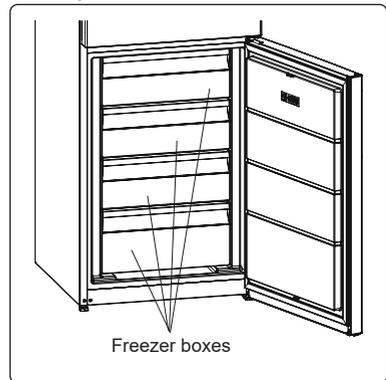
### 2.5.1 Ice Tray

- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely frozen, you can twist the tray as shown below to remove the ice cubes.



### 2.5.2 The Freezer Box

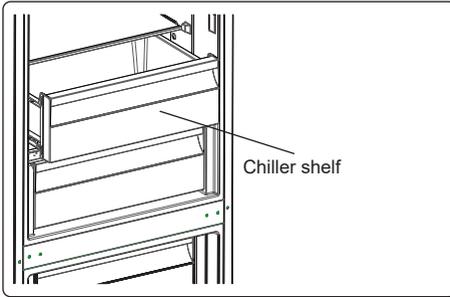
The freezer box allows food to be accessed more easily.



#### Removing the freezer box:

- Pull the box out as far as possible
  - Pull the front of the box up and out
- ⚠ Carry out the opposite of this operation when refitting the sliding compartment.
- 👉 Always keep hold of the handle of the box while removing it.

### 2.5.3 The Chiller Shelf (In some models)



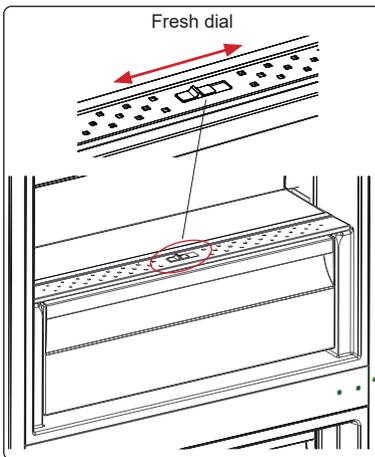
Keeping food in the Chiller compartment, instead of the freezer or refrigerator compartments, allows food to retain freshness and flavour for longer, while preserving its fresh appearance. When the Chiller tray becomes dirty, remove it and wash with water.

(Water freezes at 0°C, but food containing salt or sugar freezes at temperatures lower than this).

The Chiller compartment is usually used for storing foods such as raw fish, lightly pickled food, rice, and so on.

**⚠ Do not put food you want to freeze or ice trays (to make ice) in the Chiller compartment.**

### 2.5.4 The Fresh Dial (In some models)



If the crisper is full, the fresh dial located in front of the crisper should be opened. This allows the air in the crisper and the humidity rate to be controlled, to increase the life of food within.

The dial, located behind the shelf, must be opened if any condensation is seen on the glass shelf.

### 2.5.5 Adjustable Door Shelf (In some models)

Six different height adjustments can be made to provide storage areas that you need by adjustable door shelf.

To change the position of adjustable door shelf ;

Hold the bottom of the shelf and pull the buttons on the side of the door shelf direction of arrow.

(Fig.1)

Position door shelf the height you need by moving up and down.

After you get the position that you want the door shelf, release the buttons on the side of the door shelf (Fig.2) Before releasing the door shelf, move up down and make sure the door shelf is fixed.

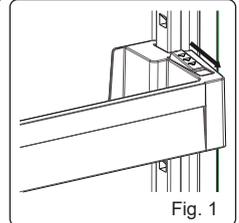


Fig. 1

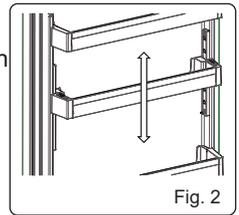


Fig. 2

**ⓘ Note:** Before moving door shelf is loaded, you must hold the shelf by supporting the bottom. Otherwise, door shelf could fall off the rails due to the weight. So damage may occur on the door shelf or rails.

### 2.5.6 Adjustable Glass Shelf (In some models)

Adjustable glass shelf mechanism provides higher storage spaces with a simple movement. To cover the glass shelf, push it.

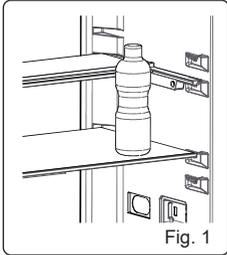


Fig. 1

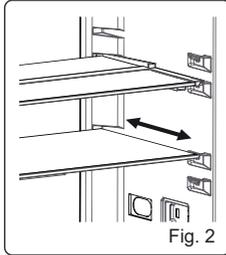


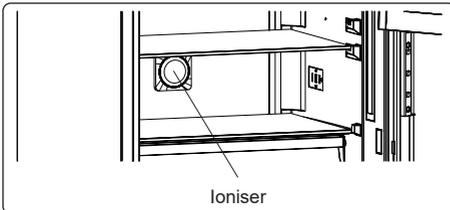
Fig. 2

You can load your food as you want in the resulting extra space. To bring the shelf in its original position, pull it toward you.

### 2.5.7 Natural Ion Tech (In some models)

Natural Ion Tech spreads negative ions which neutralize particles of unpleasant smell and dust in the air.

By removing these particles from the air in the refrigerator, Natural Ion Tech improves air quality and eliminates odours.

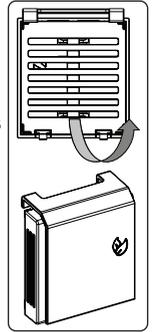


- This feature is optional. It may not exist on your product.
- The location of your ioniser device may vary from product to product.

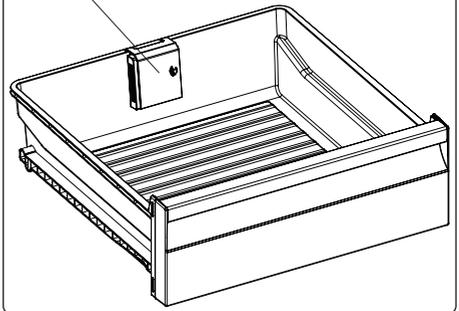
### 2.5.8 Maxi-fresh preserver (If available)

Maxi Fresh Preserver technology helps to remove ethylene gas (a bioproduct released naturally from fresh foods) and unpleasant odors from the crisper. In this way, food stays fresh for a longer time.

- Maxi Fresh Preserver must be cleaned once in a year. The filter should be waited for 2 hours at 65°C in a oven.
- To clean the filter, please remove the back cover of the filter box by pulling it in the direction of the arrow.
- The filter should not be washed with water or any detergent.



Maxi Fresh Preserver  
(In some models)



## 3 FOOD STORAGE

### 3.1 Refrigerator Compartment

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Never place warm food in the refrigerator. Warm food should be allowed to cool at room temperature and should be arranged to ensure adequate air circulation in the refrigerator compartment.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Store loose fruit and vegetables in the crisper.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylene-releaser fruits (banana, peach, apricot, fig etc.).
- Do not put wet vegetables into the refrigerator.
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- To avoid cross-contamination do not store meat products with fruit and vegetables. Water leaking from meat may contaminate other products in the refrigerator. You should package meat

products and clean any leakages on the shelves.

- Do not put food in front of the air flow passage.
  - Consume packaged foods before the recommended expiry date.
-  **NOTE:** Potatoes, onions and garlic should not be stored in the refrigerator.
- For normal working conditions, it will be sufficient to adjust the temperature setting of your refrigerator to +4 °C.
  - The temperature of the fridge compartment should be in the range of 0-8 °C, fresh foods below 0 °C are iced and rotted, bacterial load increases above 8 °C, and spoils.
  - Do not put hot food in the refrigerator immediately, wait for the temperature to pass outside. Hot foods increase the degree of your refrigerator and cause food poisoning and unnecessary spoiling of the food.
  - Meat, fish, etc. should be store in the chiller compartment of the food, and the vegetable compartment is preferred for vegetables. (if available)
  - To prevent cross contamination, meat products and fruit vegetables are not stored together.
  - Foods should be placed in the refrigerator in closed containers or covered to prevent moisture and odors.

The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.

| Food                         | Maximum storage time | How and where to store  |
|------------------------------|----------------------|---|
| <b>Vegetables and fruits</b> | 1 week               | Vegetable bin   |
| <b>Meat and fish</b>         | 2 - 3 days           | Wrap in plastic foil, bags, or in a meat container and store on the glass shelf |
| <b>Fresh cheese</b>          | 3 - 4 days           | On the designated door shelf  |
| <b>Butter and margarine</b>  | 1 week               | On the designated door shelf  |

| Food  | Maximum storage time                              | How and where to store       |
|---|---|------------------------------|
| <b>Bottled products e.g. milk and yoghurt</b> | Until the expiry date recommended by the producer | On the designated door shelf |
| <b>Eggs</b>                                   | 1 month   | On the designated egg shelf  |
| <b>Cooked food</b>                            | 2 days  | All shelves                  |

### 3.2 Freezer Compartment

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- For freezing fresh food; wrap and seal fresh food properly, that is the packaging should be air tight and shouldn't leak. Special freezer bags, aluminum foil polythene bags and plastic containers are ideal.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting
- Never place warm food in the freezer compartment as it will thaw the frozen food.
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.
- Do not purchase frozen food if the packaging shows signs of humidity and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.

- The storage life of frozen food depends on the room temperature, the thermostat setting, how often the door is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- The maximum amount of fresh food (in kg) that can be frozen in 24 hours is indicated on the appliance label.
- To use the maximum capacity of the freezer compartment, use the glass shelves for the upper and middle section, and use the lower basket for the bottom section.
- Use the fast freezing shelf to freeze home cooking (and any other food which needs to be frozen quickly) more quickly because of the freezing shelf's greater freezing power. Fast freezing shelf is the bottom drawer of the freezer compartment.

**NOTE:** If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

#### **Important note:**

- Never refreeze thawed frozen food.
- The taste of some spices found in cooked dishes (anise, basilica, watercress, vinegar, assorted spices, ginger, garlic, onion, mustard, thyme, marjoram, black pepper, etc.) changes and they assume a strong taste when they are stored for a long period of time. Therefore, add small amounts of spices to food to be frozen, or the desired spice should be added after the food has thawed.
- The storage time of food is dependent on the type of oil used. Suitable oils are margarine, calf fat, olive oil and butter. Unsuitable oils are peanut oil and pig fat.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags.



The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

| Meat and fish   | Preparation  | Maximum storage time (months) |
|---|--|-------------------------------|
| <b>Steak</b>  | Wrap in foil   | 6 - 8                         |
| <b>Lamb meat</b>  | Wrap in foil   | 6 - 8                         |
| <b>Veal roast</b>                                       | Wrap in foil   | 6 - 8                         |
| <b>Veal cubes</b>                                       | In small pieces  | 6 - 8                         |
| <b>Lamb cubes</b>                                       | In pieces  | 4 - 8                         |
| <b>Minced meat</b>                                      | In packaging without using spices  | 1 - 3                         |
| <b>Giblets (pieces)</b>                                 | In pieces  | 1 - 3                         |
| <b>Bologna sausage/salami</b>                           | Should be kept packaged even if it has a membrane  |                               |
| <b>Chicken and turkey</b>                               | Wrap in foil   | 4 - 6                         |
| <b>Goose and duck</b>                                   | Wrap in foil   | 4 - 6                         |
| <b>Deer, rabbit, wild boar</b>                          | In 2.5 kg portions or as fillets   | 6 - 8                         |
| <b>Freshwater fish (Salmon, Carp, Crane, Catfish)</b>   | After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head. | 2                             |
| <b>Lean fish (Bass, Turbot, Flounder)</b>               |  | 4                             |
| <b>Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)</b> |  | 2 - 4                         |
| <b>Shellfish</b>  | Clean and in a bag   | 4 - 6                         |
| <b>Caviar</b>   | In its packaging, or in an aluminium or plastic container  | 2 - 3                         |
| <b>Snails</b>   | In salty water, or in an aluminium or plastic container  | 3                             |

 **NOTE:** Thawed frozen meat should be cooked as fresh meat. If the meat is not cooked after defrosting, it must not be re-frozen.

| Vegetables and Fruits         | Preparation  | Maximum storage time (months) |
|-------------------------------|--|-------------------------------|
| <b>String beans and beans</b> | Wash, cut into small pieces and boil in water  | 10 - 13                       |
| <b>Beans</b>                  | Hull, wash and boil in water   | 12                            |
| <b>Cabbage</b>                | Clean and boil in water  | 6 - 8                         |
| <b>Carrot</b>                 | Clean, cut into slices and boil in water   | 12                            |
| <b>Pepper</b>                 | Cut the stem, cut into two pieces, remove the core and boil in water                                     | 8 - 10                        |
| <b>Spinach</b>                | Wash and boil in water   | 6 - 9                         |
| <b>Cauliflower</b>            | Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while | 10 - 12                       |
| <b>Eggplant</b>               | Cut into pieces of 2cm after washing   | 10 - 12                       |
| <b>Corn</b>                   | Clean and pack with its stem or as sweet corn  | 12                            |
| <b>Apple and pear</b>         | Peel and slice   | 8 - 10                        |
| <b>Apricot and Peach</b>      | Cut into two pieces and remove the stone   | 4 - 6                         |

| Vegetables and Fruits     | Preparation                        | Maximum storage time (months) |
|---------------------------|------------------------------------|-------------------------------|
| Strawberry and Blackberry | Wash and hull                      | 8 - 12                        |
| Cooked fruits             | Add 10 % of sugar to the container | 12                            |
| Plum, cherry, sourberry   | Wash and hull the stems            | 8 - 12                        |

|              | Maximum storage time (months) | Thawing time at room temperature (hours) | Thawing time in oven (minutes) |
|--------------|-------------------------------|--|--------------------------------|
| Bread        | 4 - 6                         | 2 - 3                                    | 4-5 (220-225 °C)               |
| Biscuits     | 3 - 6                         | 1 - 1,5                                  | 5-8 (190-200 °C)               |
| Pastry       | 1 - 3                         | 2 - 3                                    | 5-10 (200-225 °C)              |
| Pie          | 1 - 1,5                       | 3 - 4                                    | 5-8 (190-200 °C)               |
| Phyllo dough | 2 - 3                         | 1 - 1,5                                  | 5-8 (190-200 °C)               |
| Pizza        | 2 - 3                         | 2 - 4                                    | 15-20 (200 °C)                 |

| Dairy products                  | Preparation       | Maximum storage time (months) | Storage conditions  |
|---------------------------------|-------------------|-------------------------------|---|
| Packet (Homogenized) Milk       | In its own packet | 2 - 3                         | Pure Milk – in its own packet   |
| Cheese - excluding white cheese | In slices         | 6 - 8                         | Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods. |
| Butter, margarine               | In its packaging  | 6                             |   |

## 4 CLEANING AND MAINTENANCE

-  Disconnect the unit from the power supply before cleaning.
-  Do not wash your appliance by pouring water on it.
-  Do not use abrasive products, detergents or soaps for cleaning the appliance. After washing, rinse with clean water and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.

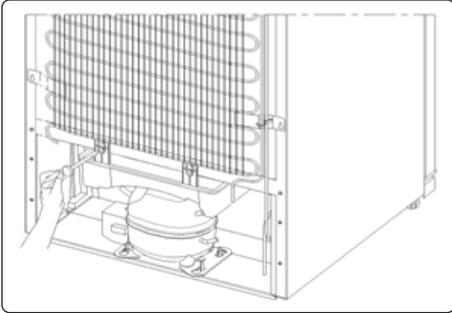
- Make sure that no water enters the lamp housing and other electrical components.
- The appliance should be cleaned regularly using a solution of bicarbonate of soda and lukewarm water.
- Clean the accessories separately by hand with soap and water. Do not wash accessories in a dish washer.

- Clean the condenser with a brush at least twice a year. This will help you to save on energy costs and increase productivity.



**The power supply must be disconnected during cleaning.**

## 4.1 Defrosting



- Your appliance performs automatic defrosting. The water formed as a result of defrosting passes through the water collection spout, flows into the vaporisation container behind your appliance and evaporates there.
- Make sure you have disconnected the plug of your appliance before cleaning the vaporisation container.
- Remove the vaporisation container from its position by removing the screws as indicated. Clean it with soapy water at specific time intervals. This will prevent odours from forming.

### Replacing LED Lighting



If your appliance has LED lighting contact the help desk as this should be changed by authorized personnel only.

## 5 SHIPMENT AND REPOSITIONING

### 5.1 Transportation and Changing Positioning

- The original packaging and foam may be kept for re-transportation (optional).
- Fasten your appliance with thick packaging, bands or strong cords and follow the instructions for transportation on the packaging.
- Remove all movable parts (shelves, accessories, vegetable bins, and so on) or fix them into the appliance against shocks using bands when re-positioning or transporting.

 Always carry your appliance in the upright position.

### 5.2 Repositioning the Door

- It is not possible to change the opening direction of your appliance door if door handles are installed on the front surface of the appliance door.
- It is possible to change the opening direction of the door on models without handles.
- If the door-opening direction of your appliance can be changed, contact the nearest Authorised Service Centre to change the opening direction.

## 6 BEFORE CALLING AFTER-SALES SERVICE

### Errors

Your fridge will warn you if the temperatures for the cooler and freezer are at improper levels or if a problem occurs with the appliance. Warning codes are displayed in the freezer and cooler indicators.

| ERROR TYPE | MEANING                                | WHY  | WHAT TO DO   |
|------------|--|--|--|
| E01        | Sensor warning                         |  | Call Service for assistance as soon as possible.   |
| E02        | Sensor warning                         |  | Call Service for assistance as soon as possible.   |
| E03        | Sensor warning                         |  | Call Service for assistance as soon as possible.   |
| E06        | Sensor warning                         |  | Call Service for assistance as soon as possible.   |
| E07        | Sensor warning                         |  | Call Service for assistance as soon as possible.   |
| E08        | Low Voltage Warning                    | Power supply to the device has dropped to below 170 V. | <ul style="list-style-type: none"> <li>- This is not a device failure, this error helps to prevent damages to the compressor.</li> <li>- The voltage needs to be increased back to required levels</li> </ul> <p>If this warning continues an authorised technician needs to be contacted.</p>   |
| E09        | Freezer compartment is not cold enough | Likely to occur after long term power failure.         | <ol style="list-style-type: none"> <li>1. Set the freezer temperature to a colder value or set Super Freeze. This should remove the error code once the required temperature has been reached. Keep doors closed to improve time taken to reach the correct temperature.</li> <li>2. Remove any products which have thawed/defrosted during this error. They can be used within a short period of time.</li> <li>3. Do not add any fresh produce to the freezer compartment until the correct temperature has been reached and the error is no longer.</li> </ol> <p>If this warning continues an authorised technician needs to be contacted.</p> |

| ERROR TYPE | MEANING                               | WHY  | WHAT TO DO   |
|------------|---------------------------------------|--|--|
| E10        | Fridge compartment is not cold enough | <b>Likely to occur after:</b><br>- Long term power failure.<br>- Hot food has been left in the fridge. | <ol style="list-style-type: none"> <li>1. Set the fridge temperature to a colder value or set Super Cool. This should remove the error code once the required temperature has been reached. Keep doors closed to improve time taken to reach the correct temperature.</li> <li>2. Please empty the location at the front area of air duct channel holes and avoid putting food close to the sensor.</li> </ol> If this warning continues an authorised technician needs to be contacted. |
| E11        | Fridge compartment is too cold        | Various  | <ol style="list-style-type: none"> <li>1. Check is Super Cool mode is activated</li> <li>2. Reduce the fridge compartment temperature</li> <li>3. Check to see if vents are clear and not clogged</li> </ol> If this warning continues an authorised technician needs to be contacted.   |

If you are experiencing a problem with your refrigerator, please check the following before contacting the after-sales service.

**Your refrigerator does not operate**

**Check if:**

- Your fridge is plugged in and switched on
- The fuse has blown
- Is the temperature adjustment right?
- The socket is faulty. To check this, plug another working appliance into the same socket.

**Your refrigerator is performing poorly**

**Check if:**

- The appliance is overloaded
- The doors are closed properly
- There is any dust on the condenser
- There is an adequate distance between the appliance and surrounding walls

**Your refrigerator is operating noisily**

The following noises can be heard during normal operation of the appliance.

**Cracking (ice cracking) noise occurs:**

- During automatic defrosting.
- When the appliance is cooled or warmed (due to expansion of appliance material).

**Clicking noise occurs:** When the thermostat switches the compressor on/off.

**Motor noise:** Indicates the compressor is operating normally. The compressor may cause more noise for a short time when it is first activated.

**Bubbling noise and splashing occurs:** Due to the flow of the refrigerant in the tubes of the system.

**Water flowing noise occurs:** Due to water flowing to the evaporation container. This noise is normal during defrosting.

**Air blowing noise occurs:** During normal operation of the system due to the circulation of air.

**There is a build-up of humidity inside the fridge**

**Check if:**

- All food is packed properly. Containers must be dry before being placed in the fridge.
- The fridge doors are opened frequently. Humidity of the room will enter the fridge each time the doors are opened.

Humidity increases faster if the doors are opened frequently, especially if the humidity of the room is high.

- There is a build-up of water droplets on the rear wall. This is normal after automatic defrosting (in Static Models).

**The doors are not opening or closing properly**

**Check if:**

- There is food or packaging preventing the door from closing
- The door compartments, shelves and drawers are placed properly
- The door gaskets are broken or torn
- Your fridge is level.

**The edges of the fridge in contact with the door joint are warm**

Especially during summer (warm weather), the surfaces in contact with the door joint may become warmer during operation of the compressor. This is normal.

**Important Notes:**

- In the case of a power failure, or if the appliance is unplugged and plugged in again, the gas in the cooling system of your refrigerator will destabilise, causing the compressor protective thermal element to open. Your refrigerator will start to operate normally after 5 minutes.
- If the appliance will not be used for a long period of time (such as during holidays), disconnect the plug. Defrost and clean the refrigerator, leaving the door open to prevent the formation of mildew and odour.
- If the problem persists after you have followed all the instructions above, please consult the nearest Authorised Service Centre.
- This appliance is designed for domestic use and for the stated purposes only. It is not suitable for commercial or common use. If the consumer uses the appliance in a way that does not comply with these instructions, we emphasise that the manufacturer and the dealer will not be responsible for any repair or failure within the guarantee period.

## 7 TIPS FOR SAVING ENERGY

1. Install the appliance in a cool, well-ventilated room, but not in direct sunlight and not near a heat source (such as a radiator or oven) otherwise an insulating plate should be used.
2. Allow warm food and drinks to cool before placing them inside the appliance.
3. Place thawing food in the refrigerator compartment. The low temperature of the frozen food will help cool the refrigerator compartment while the food is thawing. This will save energy. Frozen food left to thaw outside of the appliance will result in a waste of energy.
4. Drinks or other liquids should be covered when inside the appliance. If left uncovered, the humidity inside the appliance will increase, therefore the appliance uses more energy. Keeping drinks and other liquids covered helps preserve their smell and taste.
5. Avoid keeping the doors open for long periods and opening the doors too frequently as warm air will enter the appliance and cause the compressor to switch on unnecessarily often.
6. Keep the covers of the different temperature compartments (such as the crisper and chiller) closed.
7. The door gasket must be clean and pliable. In case of wear, replace the gasket.

## 8 TECHNICAL DATA

The technical information is situated in the rating plate on the internal side of the appliance and on the energy label.

The QR code on the energy label supplied with the appliance provides a web link to the information related to the performance of the appliance in the EU EPREL database.

Keep the energy label for reference together with the user manual and all other documents provided with this appliance.

It is also possible to find the same information in EPREL using the link <https://eprel.ec.europa.eu> and the model name and product number that you find on the rating plate of the appliance.

See the link [www.theenergylabel.eu](http://www.theenergylabel.eu) for detailed information about the energy label.

## 9 INFORMATION FOR TEST INSTITUTES

Appliance for any EcoDesign verification shall be compliant with EN 62552.

Ventilation requirements, recess dimensions and minimum rear clearances shall be as stated in this User Manual at Chapter 2. Please contact the manufacturer for any other further information, including loading plans.

## 10 CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, Serial Number and Service Index.

The information can be found on the rating plate. You can find the rating label inside the fridge zone on the left lower side.

The original spare parts for some specific components are available for a minimum of 7 or 10 years, based on the type of component, from the placing on the market of the last unit of the model.

Visit our website to:  
[www.vestel.com](http://www.vestel.com)

## 11 ECODESIGN LEAFLET - 2020

This list provides all Ecodesign requirements, if the requirement is applicable to your product.

The refrigerating appliance is not intended to be used as a built-in appliance, unless specifically shown as such into its instruction manual.

The drawers, baskets and shelves should be kept in their current position unless otherwise specified in this document.

Doors and lids of the refrigeration appliance should be removed before disposal in the landfill, to avoid children or animals getting trapped inside.

Recommended setting:

- Refrigerator compartment: +4°C or MED
- Freezer compartment: -18°C or -20°C

### Fast Freeze

The use of this function is recommended when placing a very high quantity of food to be frozen in the freezer compartment. 24 hours before freezing fresh food, press the Fast Freeze button to activate the Fast Freeze function. When activated, the Fast Freeze indicator turns on. After 24 hours place the food to be frozen in the freezing zone of freezer compartment. The function is automatically disabled after 72 hours, or can be manually disabled by pressing Fast Freeze button.

### Fast Cool

Using Fast Cool function it is possible to increase the cooling capacity in the refrigerator compartment. The use of this function is recommended when placing a very high quantity of food in the refrigerator compartment. Press the Fast Cool button to activate Fast Cool function. When activated, the Fast Cool indicator turns on. The function is automatically disabled after 6 hours, or can be manually disabled by pressing Fast Cool button again.

To optimise freezing speed and get more storage space, the freezer compartment can be used without the freezer drawers. The quantity of fresh food that can be



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