



Refrigerator Freezer

User Manual



KINS 1261B4 UK



THANK YOU FOR BUYING A INDESIT PRODUCT

In order to receive a more complete assistance,
please register your product on **www.register10.eu**

PLEASE SCAN THE QR CODE ON
YOUR APPLIANCE IN ORDER TO
REACH MORE INFORMATION



Please read these instructions first before using your appliance

Please take some time to read this user manual before using your appliance, to ensure you know how to safely operate the controls and functions.

Carefully follow all unpacking and installation instructions to ensure the appliance is correctly connected and fitted prior to use.

Please write your product model and serial number on the last page of this user manual, and store in a safe location close to the appliance for easy future reference.

This user manual may also be applicable for several other models.

Differences between models will be listed.

If you have any questions or concerns, please call our Customer Service Team or find help and information on the Web.

Explanation of symbols used throughout this User Manual



- Important information or useful usage tips.



- Symbol for waste electrical and electronic equipment.



- Symbol for Packaging information.



WARNING!

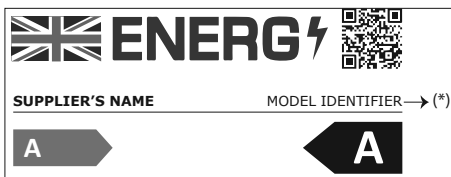
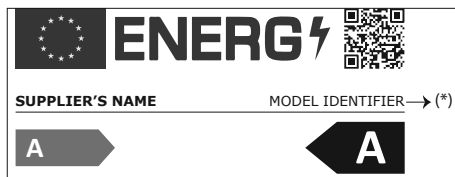
In order to ensure a normal operation of your refrigerating appliance, which uses a completely environmentally friendly refrigerant the **R600a** (flammable only under certain conditions) you must observe the following rules:

- Do not hinder the free circulation of the air around the appliance.
- Do not use mechanical devices in order to accelerate the defrosting, others than the ones recommended by the manufacturer.
- Do not destroy the refrigerating circuit.
- Do not use electric appliances inside the food keeping compartment, other than those that might have been recommended by the manufacturer.

MORE INFORMATION ON docs.indesit.eu & parts-selfservice.europeanappliances.com

Information

The model's technical information can be retrieved by scanning the QR code on the Energy label and proceeding to the website entering the model identifier.



CONTENTS

1 Your refrigerator **3**

2 Warnings **4**

Electrical requirements.....	5
Energy saving tips	6
Compliance with WEEE Directive and Disposing of the Waste Product	6
Compliance with RoHS directive	6
Package information.....	6

3 Installation **7**

Disposing of the packaging	7
Disposing of your old refrigerator	7
Placing and Installation	7
Transportation instructions.....	7
Installation instructions	8
Replacing the interior light bulb	8
Reversing the doors	9

4 Installation of high levelling foot **10**

5 Before operating **13**

Final Check	13
-------------------	----

6 Using your refrigerator **14**

Temperature control and adjustment...	14
Suggested arrangement of food in the fridge/freezer	14
Guidance for storing fresh food	15
Freezing fresh food	16
Storing frozen food	17
Making ice cubes	17
Crisper	17
Defrosting	18

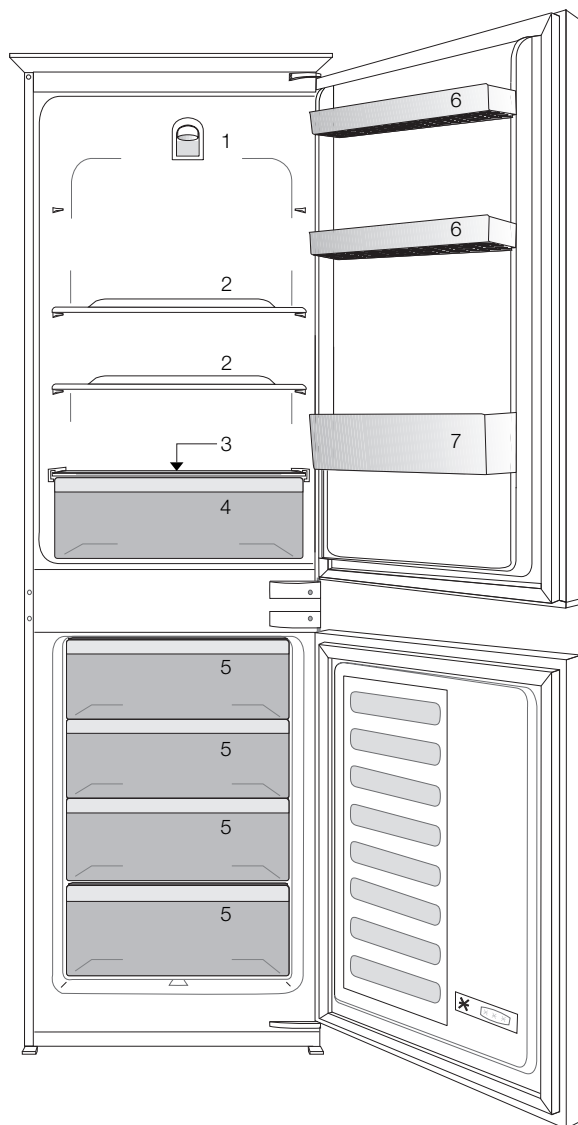
7 Maintenance and cleaning **19**

8 Do's and Don'ts **20**

Problem solving **21**

Disclaimer / Warning **22**

1 Your refrigerator



- | | |
|--|------------------------------------|
| 1. Thermostat control & Interior light | 5. Deep-freeze compartment |
| 2. Adjustable body shelves | 6. Fridge compartment door shelves |
| 3. Defrost water collection channel | 7. Bottle Shelf |
| 4. Crisper | |

i Figures that take place in this instruction manual are schematic and may not correspond exactly with your product. If the subject parts are not included in the product you have purchased, then it is valid for other models.

2 Warnings

- Do not connect your appliance to the electricity supply until all packing and transit protectors have been removed.
- If transported horizontally leave to stand upright for at least **4** hours before switching on to allow compressor oil to settle.
- If you are discarding an old refrigerator with a lock or latch fitted to the door, disable the lock/latch, ensure that it is left in a safe condition to prevent the entrapment of young children.
- This fridge/freezer must only be used for its intended purpose i.e. the storing and freezing of edible foodstuff.
- Do not dispose of the appliance on a fire. At **INDESIT**, the care and protection of our environment is an ongoing commitment. This appliance which is among the latest range introduced is particularly environment friendly. Your appliance contains non-CFC / HFC natural substances in the cooling system (called **R600a**) and in the insulation (called cyclopentane) which are potentially flammable if exposed to fire. Therefore, take care not to damage, the cooling circuit /pipes of the appliance in transportation and in use. In case of damage do not expose the appliance to fire or potential ignition source and immediately ventilate the room where the appliance is situated.
- We suggest you contact your local authority for disposal information and facilities available.
- See "**Installation Instructions**" on page **8** for information on suitable location.
- To obtain the best possible performance and trouble free operation from your appliance it is very important to carefully read these instructions.
- On delivery, check to make sure that the product is not damaged and that all the parts and accessories are in perfect condition.
- Ensure that the plug remains readily accessible. Do not use multiple adapter or extension cable.
- Failure to observe these instructions may invalidate your right to free service during the guarantee period.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- We suggest you keep these instructions in a safe place for easy reference.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.

Electrical requirements

Before you insert the plug into the wall socket make sure that the voltage and the frequency shown on the rating plate inside the appliance corresponds to your electricity supply.

Rating label is on the left hand side of fridge inner liner.

We recommend that this appliance be connected to the mains supply via a Suitable switched and fused socket.

The appliance must be positioned so that the plug is accessible.

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

Should the mains lead of the appliance become damaged or should it need

Replacing at any time, it must be replaced by a special purpose made mains lead which can only be obtained from an authorised service agent.

Energy saving tips

1. Ensure your appliance is installed in a well ventilated area.
2. Ensure the time between buying chilled/frozen food and placing them in your appliance is kept at minimum, particularly in summer. We recommend you use a cool bag or a special carrier bag to carry perishable food.
3. Do not leave the door (s) of your appliance open longer than necessary and ensure they are closed properly after each opening.
4. Defrost frozen food in the fridge compartment, so that frozen food acts as an ice pack to assist cooling in the fridge.
5. Energy consumption of this appliance is measured while freezer compartment is loaded without use of top shelf lid and the drawers except the bottom drawer. It is advised that freezer compartment is loaded without use of drawers except the bottom drawer in order to achieve maximum loading capacity.

Compliance with WEEE Directive and Disposing of the Waste Product

This product complies with EU WEEE



Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment

(WEEE). This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations.

Do not dispose of the packaging materials together with the domestic or other wastes!

Take them to the packaging material collection points designated by the local authorities!

3 Installation

Disposing of the packaging

The packing materials may be dangerous for children. Keep the packing materials out of the reach of children or dispose of them by classifying them in accordance with the waste instructions. Do not dispose of them along with the normal household waste.

The packing of your refrigerator is produced from recyclable materials.

Disposing of your old refrigerator

Dispose of your old refrigerator without giving any harm to the environment.

- You may consult your authorised dealer or waste collection center of your municipality about the disposal of your refrigerator.

Before disposing of your refrigerator, cut off the electric plug and, if there are any locks on the door, make them inoperable in order to protect children against any danger.

Placing and Installation

1. Install your refrigerator to a place that allows ease of use.
2. Keep your refrigerator away from heat sources, humid places and direct sunlight.
3. There must be appropriate air ventilation around your refrigerator in order to achieve an efficient operation.
4. Place your refrigerator on an even floor surface to prevent jolts.
5. Do not keep your refrigerator in ambient temperatures under 10°C.

WARNING: Do not locate extension sockets or charging transformers / power supplies or Lithium-Iron battery operated products adjacent to the compressor as they could overheat.

Transportation instructions

1. The appliance should be transported only in a vertical upright position. The packing as supplied must be intact during transportation.
2. If during the course of transport, the appliance has to be transported horizontally, it must only be laid on its right hand side when standing in the front of the appliance. After bringing it to upright position, it must not be operated for at least **4** hours to allow the system to settle.
3. Failure to comply with the above instructions could result in damage occurring to the appliance. The manufacturer will not be held responsible if these instructions are disregarded.
4. The appliance must be protected against rain, moisture and other atmospheric influences.
5. When positioning your appliance take care not to damage your flooring, pipes, wall coverings etc. Do not move the appliance by pulling by the door or handle.
6. Empty any water in the drain tray before moving. See section "**Defrosting**" and "**Maintenance and cleaning**" for further information.
7. Make sure that the defrost water pipe at the back of the product is fixed to the plastic evaporating pan on the top of the compressor, to avoid defrost water spillage on the floor.

IMPORTANT: Care must be taken while cleaning / carrying the appliance to avoid touching the bottom of the condenser metal wires at the back of the appliance as you might injure your fingers and hands. Do not attempt to sit or stand on top of your appliance as it is not designed for such use. You could injure yourself or damage the appliance.

IMPORTANT: Make sure that mains cable is not caught under the appliance during and after carrying/moving the appliance, to avoid the mains cable becoming cut or damaged. Do not allow children to play with the appliance or tamper with the controls. The manufacturer/seller declines to accept any liability should the instructions not be followed.

Installation instructions

1. The space in the room where the appliance is installed must not be smaller than 10 cubic meters.

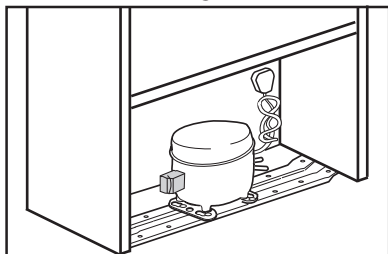
i If the ambient temperature is below 0°C, the food in the fridge compartment will freeze. So, we recommend you don't use the fridge compartment in such low ambient conditions. You can continue using the freezer compartment as usual.

2. Do not place the appliance near cookers, radiators or in direct sunlight as this will cause your appliance to work harder. If installed next to a source of heat or freezer, maintain the following minimum side clearances:

From Cookers	50 mm (2")
From Radiators	300 mm (12")
From Freezers	25 mm (1")

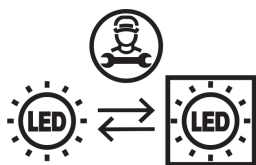
3. Refer to "**Maintenance and cleaning**" section to prepare your appliance for use.

4. A special receptacle is supplied to store the mains plug during transit. The receptacle is fixed at the back of the cabinet, on the side of the compressor (see diagram). Gently remove the plug from the receptacle. Never pull the mains cord, you may damage the appliance. In the case of transportation, ensure you locate the plug in the receptacle provided to avoid transit damage.



Replacing the interior light bulb

To change the Bulb/LED used for illumination of your refrigerator, call your Authorised Service. The lamp(s) used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to place foodstuffs in the refrigerator/freezer in a safe and comfortable way. The lamps used in this appliance have to withstand extreme physical conditions such as temperatures below -20°C.



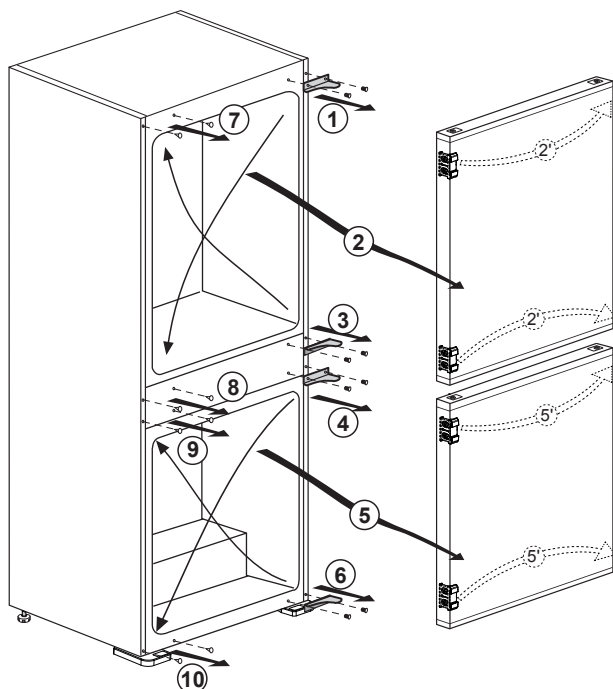
This product is equipped with a lighting source of the "G" energy class. The lighting source in this product shall only be replaced by professional repairers.

Please check appropriate **Climate Class** of your appliance rated on the rating plate. One of below information is valid for your appliance according to rated **Climate Class**.

- **SN:** Extended Temperate: This refrigerating appliance is intended to be used at ambient temperatures ranging from 10°C to 32°C.
- **N:** Temperate: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16°C to 32°C.
- **ST:** Subtropical: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16°C to 38°C.
- **T:** Tropical: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16°C to 43°C.

Reversing the doors

Proceed in numerical order.

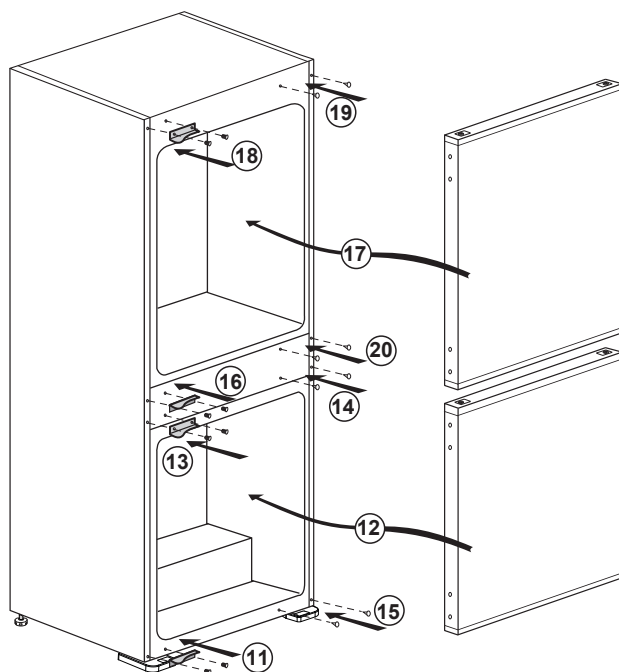


Top Door

1. Unscrew top hinge (1).
2. Carefully remove the top door (2).
3. Unscrew lower hinge (3).
4. Remove plastic plugs (7 & 8).
5. Refit top hinge (1) as lower hinge (16) on the left hand side.
6. Replace top door (17).
7. Refit lower hinge (3) as top hinge (18) on the left hand side.

Lower door

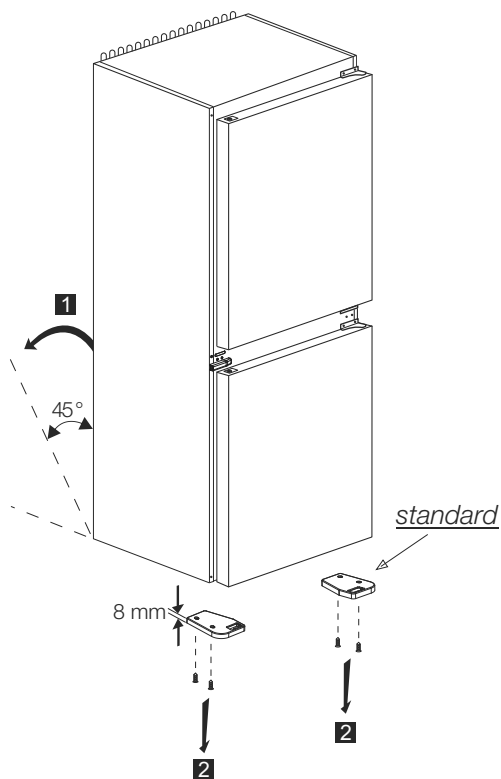
1. Unscrew top hinge (4).
2. Carefully remove the lower door (5).
3. Unscrew lower hinge (6).
4. Remove plastic plugs (9 & 10).
5. Refit hinge (4) as lower hinge (11) on the left hand side.
6. Replace lower door (12).
7. Refit lower hinge (6) as top hinge (13) on the left hand side.



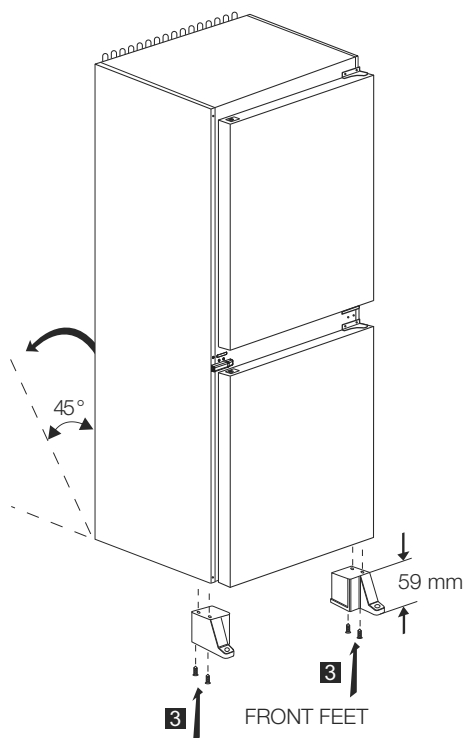
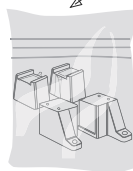
Refit plastic plugs (7, 8, 9 & 10) into the screw holes on the right hand side (14, 15, 19 & 20).

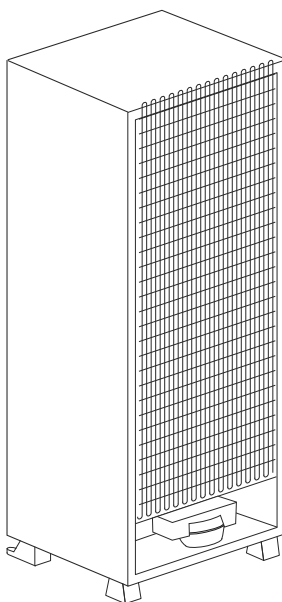
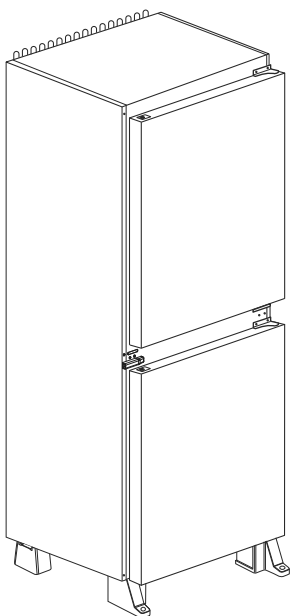
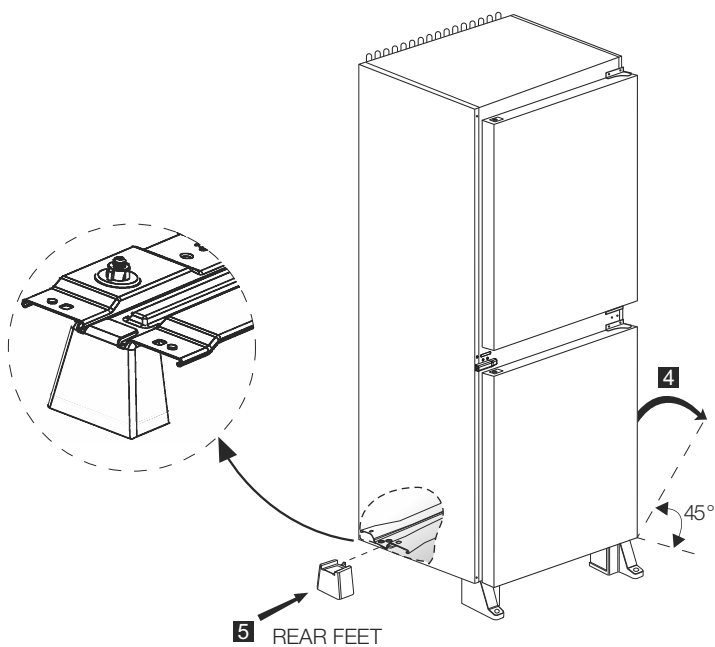
4 Installation of high levelling foot (optional)

(All dimensions are in mm)



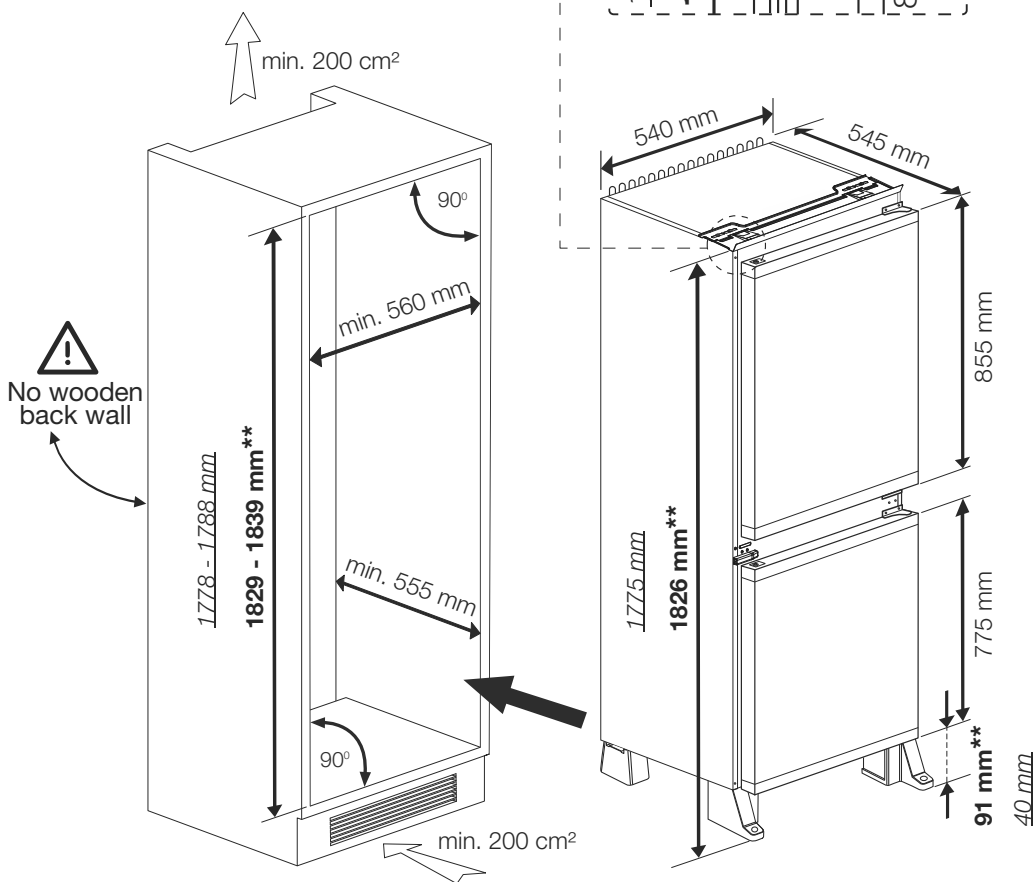
high levelling (optional)





standard

****high levelling (optional)**



***i* See Installation-Diagram for detailed Installation Instructions!**

5 Before operating

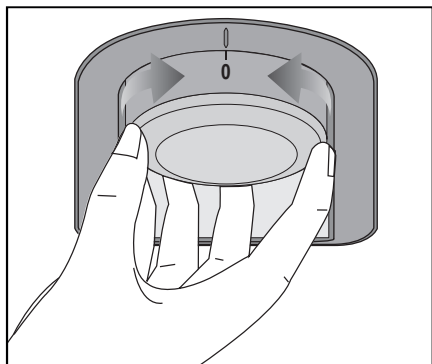
Final Check

Before you start using the fridge/freezer check that:

1. The feet have been adjusted for perfect levelling.
2. The interior is dry and air can circulate freely at the rear of the cabinet.
3. Clean the interior as recommended under "**Maintenance and cleaning**".
4. Insert the plug into the wall socket and switch on the electricity supply.
 - When the door is open, the fridge interior light will come on.
5. You will hear a noise as the compressor starts up. The liquid and gases sealed within the refrigeration system may also give rise to noise, whether the compressor is running or not which is quite normal.
6. Set the thermostat knob half way between 1 and 5.
7. Front edges of the cabinet may feel warm. This is normal. These areas are designed to be warm to avoid condensation.
8. Do not load the appliance immediately it is switched on. Wait until the correct storage temperature has been reached. We recommend that you check the temperature with an accurate thermometer (see "**Temperature control and adjustment**").

6 Using your refrigerator

Temperature control and adjustment

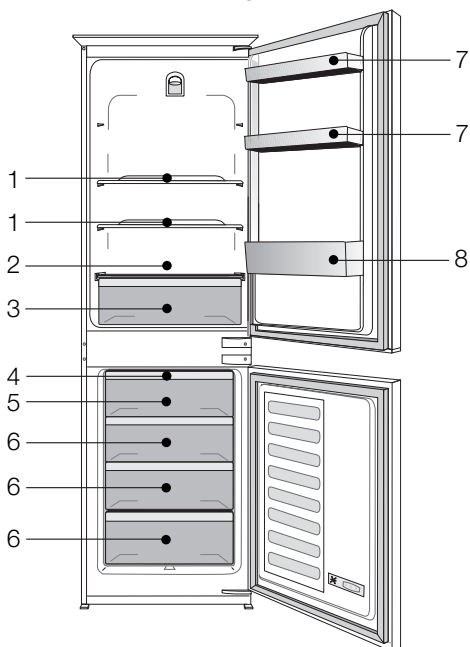


Operating temperatures are controlled by the thermostat knob (see diagram) located on the ceiling of fridge compartment. Settings may be made from 1 to 5, 5 being the coldest position. When the appliance is switched on for the first time, the thermostat should be adjusted so that after 24 hours, the average fridge temperature is no higher than +5°C (+41°F). We recommend you set the thermostat half way between the 1 and 5 setting and monitor to obtain the desired temperature i.e. towards 5 you will obtain a colder fridge temperature and vice versa. Some sections of the fridge may be cooler or warmer (such as the salad crisper and the top part of the cabinet) which is quite normal.

The normal storage temperature of the freezer should be -18°C (0°F). Lower temperatures may be obtained by adjusting thermostat knob towards 5 position. We recommend that you check the temperature with an accurate thermometer to ensure that the storage compartments are kept to the desired temperature. Remember you must take your reading very quickly since the thermometer temperature will rise very rapidly after you remove it from the freezer. Please remember each time the door is opened cold air escapes and the internal temperature rises. Therefore, never leave the door open and ensure it is closed immediately after food is put in or removed.

In case of a temporary ice build up in the fridge compartment, reduce the thermostat setting to 1, monitoring at the same time that the fridge temperature is maximum +5 degrees C [41 degrees F]. Once the ice builds up disappears and the appliance starts auto defrosting again as normal, then you may increase the thermostat setting, if required.

Suggested arrangement of food in the fridge/freezer



Arrangement Examples (see diagram):

1. Baked, chilled cooked food, dairy products, cans.
2. Meat, sausages, cold cuts.
3. Fruit, vegetables, salads.
4. Making and storing ice cubes,
5. Frozen food and freezing of fresh food.
6. Frozen food.
7. Butter, cheese, small bottles, cans, tubes.
8. Tall, large bottles, beverages.

The following guidelines and recommendations are suggested to obtain the best results and storage hygiene:

1. The fridge compartment is for the short term storage of fresh food and drinks.
2. The freezer compartment is **✖ ❄❄❄** rated and suitable for the freezing and storage of pre frozen food. The recommendation for **✖ ❄❄❄** storage as stated on the food packaging should be observed at all times.
3. Cooked dishes must be stored in airtight covered containers.
4. Fresh wrapped produce can be placed on the shelf. Fresh fruit and vegetables should be cleaned and stored in the crisper bins.
5. Bottles can be placed in the door section.
6. To store raw meat, wrap in polythene bags and place on the lowest shelf. Do not allow to come into contact with cooked food to avoid contamination. For safety, only store raw meat for two to three days.
7. Keep the food packed wrapped or covered. Allow hot food and beverages to cool before placing them in the fridge. Do not store explosive substances. High proof alcohol must be stored upright in sealed containers. Left over canned food should not be stored in the can.
8. Fizzy drinks should not be frozen and products such as flavoured water ices should not be consumed too cold.
9. Some fruit and vegetables suffer damage if kept at temperatures near 0°C. Therefore, wrap pineapples, melons, cucumbers, tomatoes and similar produce in polythene bags.
10. Place chilled cooked food and similar food near the rear of the fridge inner liner where the cold wall is located.
11. Shelves, racks, crisper bins, drawers, flaps, bottle grippers are all removable.
12. Do not leave frozen food at room temperature to thaw; the best way to defrost food is to put it in the fridge to thaw slowly. Make sure you avoid defrosting food or food juices drip onto other food.
13. For hygiene reasons, always wrap food using a suitable packaging material before storing in your appliance to avoid contact with the appliance surface.

Guidance for storing fresh food

Storing into the Fridge compartment:

- Keep your fridge at recommended temperature level as 4°C.
- Food to be stored should be properly sealed to avoid odour or taste alterations.
- Do not store excessive quantities of food inside your refrigerator. Leave spaces between foods to allow cold air flowing around them to achieve a better and more homogeneous cooling.
- To allow shorter door openings, foods eaten daily should be stored at the front of the shelf.
- Leave a gap between foods and the inner walls, allowing air to flow. If you store foods against the rear wall foods could freeze against rear wall.
- Hot, cooked food must be cooled down at room temperature before storing in the appliance. Then, warm food can be stored in the lower shelves of your fridge. Please do not put warm food nearby highly perishable foods.
- Thaw your frozen food in the fresh food compartment. This way, you can use the frozen food to cool down the fresh food compartment and save energy.
- If unripe tropical fruits (mango, melons, papaya, banana, pineapple) are stored in refrigerator, ageing process can be accelerated and it is not advisable since it causes shorter storage times. However, the ripening of strongly green fruits (apple, pear) can be promoted for a certain period in fridge compartment.
- Onions, garlic, ginger and other root vegetables should be stored at dark and cool room conditions, not in the fridge.
- When a spoiled food inside refrigerator is realized, it should be disposed. When rotten food is noticed, please clean inner liner or accessories which were in contact to prevent contamination.
- Large pots of food, such as soups or stews can be divided into shallow containers to quickly cool in the refrigerator. Large pieces of cooked meat and whole poultry should be divided into smaller pieces for the same purpose.

- Do not store unpacked foods nearby eggs.
- Keep fruits and vegetables separate and store like with like: apples with apples, carrots with carrots. Fruits and vegetables give off different gases that can cause others to deteriorate.
- Take leafy greens out of plastic bags, wrap them in a paper towel or tea towel before stored in refrigerator.

- Do not forget to dry them if they are rinsed or wet before storing.
- Store fruits and vegetables susceptible to drying out in perforated or unsealed plastic bags to maintain a moist environment yet still allow air to circulate.
- Different foods should be placed in different areas according to their properties:

Food	Location
Eggs	Door rack
Dairy products (butter, cheese)	If available, biofresh or chiller compartment Lowest shelves
Fruits, vegetables and salad	Fruit and vegetable box, crisper or EverFresh+ compartment (if available)
Fresh meat, poultry, fresh fish, sausages, cooked foods	If available, biofresh or chiller compartment Lowest shelf
Ready to eat foods, packaged products, canned foods, pickled products	Upper shelves or door rack
Drinks, bottles, condiments, snacks	Door rack
Leftovers	Middle shelves

Storing into the Freezer compartment:

- **It is recommended to keep freezer setting at -18°C except extreme ambient conditions.**
- **8 hours before freezing switch on the Fast Freeze function (if available) to provide faster freezing.**
- Hot food must be cooled to room temperature before storing in the freezer compartment.
- Food cut into small portions will freeze faster and be easier to defrost and cook.
- It is better to pack food before putting it into the freezer.
- In order to avoid expiry of storage periods, please note the freezing date, time limit and name of the food on the packaging according to the storage periods of different foods.
- Do not exceed the food storage times recommended by the food manufacturers. Only take the required amount of food out of the freezer.

- Consume defrosted food quickly. Defrosted food cannot be re-frozen unless it is cooked. It is not safe to consume uncooked re-frozen fresh food.
- When freezing fresh food, avoid bringing it in contact with already frozen food. It may cause thawing of already frozen pieces.

Freezing fresh food

Please observe the following instructions to obtain the best results. Do not freeze too large a quantity at any one time. The quality of the food is best preserved when it is frozen right through to the core as quickly as possible. Placing warm food into the freezer compartment causes the refrigeration compressor to operate continuously until the food is frozen solid. This can temporarily lead to excessive cooling of the refrigeration compartment. When freezing fresh food turn the setting knob towards max. Small quantities of food up to 1/2 kg. (1 lb.) can be frozen without having to rotate the temperature control knob. You may place fresh food to be frozen in any part of the freezer. Take special care not to mix already frozen food and fresh food.

Storing frozen food

Pre packed commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a ❄️ ❄️ ❄️ frozen food storage compartment.

To ensure that the high quality achieved by the frozen food manufacturer and the food retailer is maintained, the following should be remembered:

1. Put packets in the freezer as quickly as possible after purchase.
2. Ensure that contents are labelled and dated.
3. Do not exceed "Use By", "Best Before" dates on the packaging. If there is a power failure do not open the door. Frozen food should not be affected if the failure lasts for less than **13 hours**. If the failure is longer, then the food should be checked and either eaten immediately or cooked and then re-frozen.

When storing commercially frozen foods, please follow these guidelines:

Always follow manufacturers' guidelines for the length of time you should store the food for. Do not exceed these guidelines!

- Try to keep the length of time between purchase and storage as short as possible to preserve food quality.
- Buy frozen foods, which have been stored at a temperature of -18°C or below.
- Avoid buying food which has ice or frost on the packaging – This indicates that the products might have been partially defrosted and refrozen at some point – temperature rises affect the quality of food.
- ***We recommend a temperature setting of 4°C for fresh food compartment and -18°C for freezer compartment to achieve better food preservation!***
- ***With the exception of extreme conditions in ambient, if temperature is set to recommended values as $+4^{\circ}\text{C}$ / -18°C , overall freshness will be prolonged within fresh food and freezer compartments. If temperature of fresh food compartment is set to cooler, fresh fruits and vegetables may be partially frozen or exposed to cold injury, while warmer temperature level may cause faster spoilage of highly perishable foods (dairy products, meat products)!***

Making ice cubes

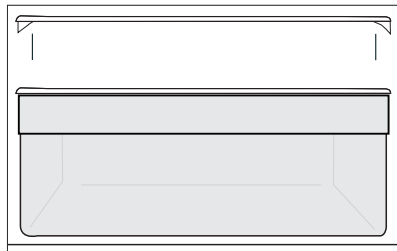
Fill the ice - cube tray 3/4 full with water and place it in the Ice Bank.

Loosen frozen trays with the handle of a spoon, never use sharp edged objects such as knives, forks. Store ice-cubes in the Ice Bank.

Note: If freshly made ice cubes are not consumed for several weeks and stored in Ice Bank, they will slowly reduce in size and eventually disappear completely.

Crisper

The refrigerator's crisper is designed to keep vegetables fresh by preserving their humidity. For this purpose, the overall cold air circulation is intensified in the crisper. Keep fruits and vegetables in this compartment. Keep the green-leaved vegetables and fruits separately to prolong their life.



Defrosting

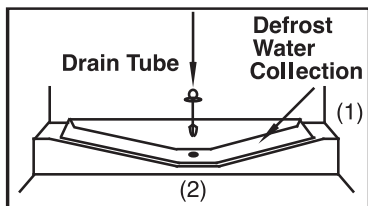
A) Fridge compartment

The fridge compartment defrosts automatically.

The defrosting water runs to the drain tube via a collection container at the back of the appliance (1) (see diagram). During defrosting water droplets may form at the back of the fridge compartment where concealed evaporator is located. Some droplets may remain on the liner and refreeze when defrosting is completed. Do not use pointed or sharp edged objects such as knives, forks to remove the droplets which have frozen.

If at any time the defrost water does not drain from the collection channel, check to ensure that no food particles have blocked the drain tube. The drain tube can be cleared by pushing the special plastic plunger provided down the drain tube (2). Please flush with approximately 100 ml of warm tap water, to ensure that the water drains. If the blockage is still present, use a suitable "refrigerator drain cleaning tool", and flush with approximately 100 ml of warm tap water.

NOTE: Do not flush with excessive water, this will cause the evaporator tray at the back of the appliance to overflow and cause a leak. If the problem persists please contact service.



B) Freezer compartment

Deep freezer compartment does not perform automatic defrosting in order to prevent decaying of the frozen food.

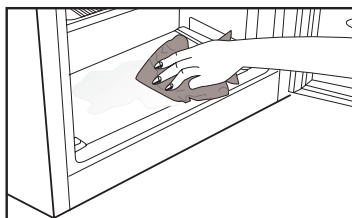
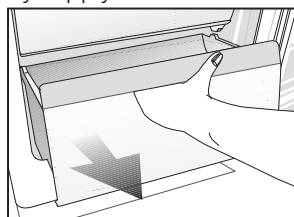
Defrosting is very easy and without mess thanks to a special defrost collection well. Defrost twice a year or when a frost layer of around 7 mm (1/4") has formed. To start the defrosting procedure, switch off the appliance at the socket outlet and pull out the mains plug.

All food should be wrapped in several layers of newspaper and stored in a cool place (e.g. fridge or larder). Remove all freezer drawers. Containers full of warm water may be placed carefully in the freezer to speed up the defrosting.

Do not use pointed or sharp edged objects such as knives, forks to remove the frost.

Never use hairdryers, electrical heaters and other similar electrical appliances for defrosting.

When defrosting has finished, sponge out any defrost water which collects at the bottom of the freezer well and dry the interior thoroughly. Insert the plug in to the wall socket and switch on the electricity supply.



Warnings!

Never store products that contain inflammable propellant gas (e.g. dispensers, spray cans etc.) or explosive substances.

Don't cover the shelves with any protective materials, which may obstruct air circulation.

Do not allow children to play with the appliance or tamper with the controls.

Warning:

Do not use any copper pot, dish inside the cabinet!

Do not load any food without package!

7 Maintenance and cleaning

** We recommend that you switch off the appliance at the socket outlet and pull out the mains plug before cleaning.

** Never use any sharp abrasive instrument, soap, household cleaner, detergent and wax polish for cleaning.

** Use lukewarm water to clean the cabinet of the appliance and wipe it dry.

** Use a damp cloth wrung out in a solution of one teaspoon of bicarbonate of soda to one pint of water to clean the interior and wipe it dry.

** Make sure that no water enters the lamp housing.

** If the appliance is not going to be used for a long period of time switch it off, remove all food, clean it and leave the door ajar.

** Check door seals regularly to ensure they are clean and free from food particles.

** Removal of door tray

- To remove door racks, remove all the contents and then simply push the door rack upwards from the base.

** To remove a freezer drawer, pull it as far as possible, and then tilt it upwards, and then pull it out completely.

** If the Condenser or Plastic Evaporator Tray (Collects the defrost water) located at the back of the product requires cleaning maintenance, please contact service.

NOTE: This is not usually required under normal operating conditions. These items are not accessible without uninstalling the product.

8 Do's and Don'ts

- Do-** Clean your appliance regularly (see "Maintenance and cleaning").
- Do-** Keep raw meat and poultry below cooked food and dairy products.
- Do-** Take off any unusable leaves on vegetables and wipe off any soil.
- Do-** Leave lettuce, cabbage, parsley and cauliflower on the stem.
- Do-** Wrap cheese firstly in greaseproof paper and then in a polythene bag excluding as much air as possible. For best results take out of the fridge compartment an hour before eating.
- Do-** Wrap raw meat and poultry loosely in polythene or aluminium foil. This prevents drying.
- Do-** Wrap fish and offal in polythene bags.
- Do-** Wrap food which have a strong odour or can dry out in polythene bags, aluminium foil or place in an airtight container.
- Do-** Wrap bread well to keep it fresh.
- Do-** Chill white wines, beer, lager and mineral water before serving.
- Do-** Check contents of the freezer every so often.
- Do-** Keep food for as short a time as possible and adhere to "Best Before", "Use by" etc. dates.
- Do-** Store commercially frozen food in accordance with the instructions given on the packets that you buy.
- Do-** Always choose high quality fresh food and be sure it is thoroughly clean before you freeze it.
- Do-** Prepare fresh food for freezing in small portions to ensure rapid freezing.
- Do-** Wrap all food in aluminium foil or freezer quality polythene bags and make sure any air is excluded.
- Do-** Wrap frozen food when you buy it and put it in to the freezer as soon as possible.
- Do-** Defrost food in the fridge compartment.
- Do-** Remove ice cream from the freezer 10-20 minutes before serving.
- Don't-** Store bananas in your fridge compartment.
- Don't-** Store melon in your fridge. It can be chilled for short periods as long as it is wrapped to avoid it flavouring other food.
- Don't-** Store poisonous or any dangerous substances in your appliance. It has been designed for the storage of edible foodstuffs only.
- Don't-** Consume food which has been stored for an excessive time in the fridge.
- Don't-** Store cooked and fresh food together in the same container. They should be packaged and stored separately.
- Don't-** Let defrosting food or food juices drip onto food.
- Don't-** Leave the door open for long periods as this will make the appliance more costly to run and cause excessive ice formation.
- Don't-** Put hot food into the appliance. Let it cool down first.
- Don't-** Put liquid-filled bottles or sealed cans containing carbonated liquids into the freezer as they may burst.

- Don't- Exceed the maximum freezing loads (in any 24 hours) when freezing fresh food.
- Don't- Give children ice-cream and water ices direct from the freezer. The low temperature may cause 'freezer burns' on lips.
- Don't- Freeze fizzy drinks.
- Don't- Try to keep frozen food which has thawed, it should be eaten within 24 hours or cooked and refrozen.
- Don't- Remove items from the freezer with wet hands.
- Don't- Close the freezer door before placing the compartment cover in its place.
- Don't- Leave frozen food at room temperature to thaw; the best way to defrost food is to put it in the fridge to thaw slowly. Make sure you avoid defrosting food or food juices drip onto other food.

Problem solving

If the appliance does not operate when switched on, check whether:

- The plug is inserted properly in the socket and that the power supply is on. (To check the power supply to the socket, plug in another appliance).
 - The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
 - The temperature control has been set correctly and not to "0" (OFF).
 - New plug is wired correctly if you have changed the fitted moulded plug.
- If the appliance is still not operating after the above checks, please refer service.
- Please ensure that above checks have been made as a charge will be made if no fault is found.

Disclaimer / Warning

Some (simple) failures can be adequately handled by the end-user without any safety issue or unsafe use arising, provided that they are carried out within the limits and in accordance with the following instructions (see the **"Self-Repair"** section).

Therefore, unless otherwise authorized in the **"Self-Repair"** section below, repairs shall be addressed to registered professional repairers in order to avoid safety issues. A registered Professional repairer is a professional repairer that has been granted access to the instructions and spare parts list of this product by the manufacturer according to the methods described in legislative acts pursuant to Directive 2009/125/EC.

However, only the service agent (i.e. authorized professional repairers) that you can reach through the phone number given in the user manual/warranty card or through your authorized dealer may provide service under the guarantee terms. Therefore, please be advised that repairs by professional repairers (who are not authorized) shall void the guarantee.

Self-Repair

Self-repair can be done by the end-user with regard to the following spare parts: door handles, door hinges, trays, baskets and door gaskets (an updated list is also available on the Web as of 1st March 2021). Moreover, to ensure product safety and to prevent risk of serious injury, the mentioned self-repair shall be done following the instructions in the user manual for self-repair or which are available on the Web.

For your safety, unplug the product before attempting any self-repair. Repair and repair attempts by end-users for parts not included in such list and/or not following the instructions in the user manuals for self-repair or which are available on the Web, might give rise to safety issues not attributable to manufacturer/seller, and will void the warranty of the product.

Therefore, it is highly recommended that end-users refrain from the attempt to carry out repairs falling outside the mentioned list of spare parts, contacting in such cases authorized professional repairers or registered professional repairers. On the contrary, such attempts by end-users may cause safety issues and damage the product and subsequently cause fire, flood, electrocution and serious personal injury to occur.

By way of example, but not limited to, the following repairs must be addressed to authorized professional repairers or registered professional repairers: compressor, cooling circuit, main board, inverter board, display board, etc. The manufacturer/seller cannot be held liable in any case where end-users do not comply with the above.

