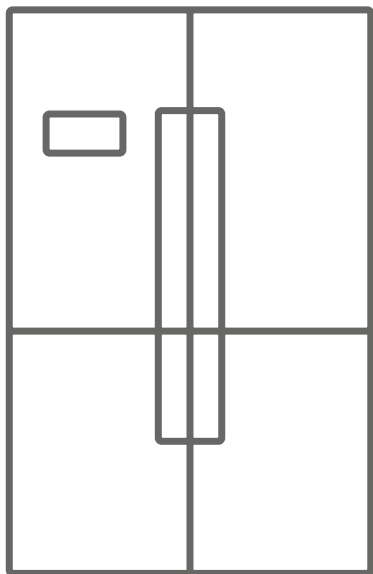




EN Fridge - Freezer / User Manual



AFDF620

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
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE	Warning; Risk of fire / flammable materials
	CAUTION	Injury or property damage risk
	IMPORTANT	Operating the system correctly

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1 SAFETY INSTRUCTIONS

1.1 General Safety Warnings

Read this user manual carefully.

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

⚠ WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

⚠ WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

⚠ WARNING: Do not damage the refrigerant circuit.

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

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

⚠ WARNING: In order to avoid any hazards resulting from the instability of the appliance, it must be fixed in accordance with the instructions.

⚠ If your appliance uses R600a as a refrigerant (this information will be provided on the label of the cooler) you should take care during transportation and installation to prevent the cooler elements from being damaged. R600a is an environmentally friendly and

natural gas, but it is explosive. In the event of a leak due to damage of the cooler elements, move your fridge away from open flames or heat sources and ventilate the room where the appliance is located for a few minutes.

- While carrying and positioning the fridge, do not damage the cooler gas circuit.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This appliance is intended to be used in household and domestic applications such as:
 - staff kitchen areas in shops, offices and other working environments.
 - farm houses and by clients in hotels, motels and other residential type environments.
 - bed and breakfast type environments;
 - catering and similar non-retail applications.
- If the socket does not match the refrigerator plug, it must be replaced by the manufacturer, a service agent or similarly qualified persons in order to avoid a hazard.
- A specially grounded plug has been connected to the power cable of your refrigerator. This plug should be used with a specially grounded socket of 16 amperes. If there is no such socket in your house, please have one installed by an authorised electrician.

- 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 aged from 3 to 8 years are allowed to load and unload refrigerating appliances. Children are not expected to perform cleaning or user maintenance of the appliance, very young children (0-3 years old) are not expected to use appliances, young children (3-8 years old) are not expected to use appliances safely unless continuous supervision is given, older children (8-14 years old) and vulnerable people can use appliances safely after they have been given appropriate supervision or instruction concerning use of the appliance. Very vulnerable people are not expected to use appliances safely unless continuous supervision is given.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorised service agent or similar qualified persons, in order to avoid a hazard.
- This appliance is not intended for use at altitudes exceeding 2000 m.

To avoid contamination of food, please respect the following instructions:

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Clean regularly surfaces that can come in contact with food and accessible drainage systems
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in 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 making ice cubes.
- One-, two- and three-star compartments are not suitable for the freezing of fresh food.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.

1.2 Installation warnings

Before using your fridge freezer for the first time, please pay attention to the following points:

- The operating voltage for your fridge freezer is 220-240 V at 50Hz.
- The plug must be accessible after installation.
- Your fridge freezer may have an odour when it is operated for the first time. This is normal and the odour will fade when your fridge freezer starts to cool.
- Before connecting your fridge freezer, ensure that the information on the data plate (voltage and connected load) matches that of the mains electricity supply. If in doubt, consult a qualified electrician.
- Insert the plug into a socket with an efficient ground connection. If the socket has no ground contact or the plug does not match, we recommend you consult a qualified electrician for assistance.
- The appliance must be connected with a properly installed fused socket. The power supply (AC) and voltage at the operating point must match with the details on the name plate of the appliance (the name plate is located on the inside left of the appliance).
- We do not accept responsibility for any damages that occur due to ungrounded usage.
- Place your fridge freezer where it will not be exposed to direct sunlight.
- Your fridge freezer must never be used outdoors or exposed to rain.
- Your appliance must be at least 50 cm away from stoves, gas ovens and heater cores, and at least 5 cm away from electrical ovens.
- If your fridge freezer is placed next to a deep freezer, there must be at least 2 cm between them to prevent humidity forming on the outer surface.
- Do not cover the body or top of fridge freezer with lace. This will affect the

performance of your fridge freezer.

- Clearance of at least 150 mm is required at the top of your appliance. Do not place anything on top of your appliance.
- Do not place heavy items on the appliance.
- Clean the appliance thoroughly before use (see Cleaning and Maintenance).
- Before using your fridge freezer, wipe all parts with a solution of warm water and a teaspoon of sodium bicarbonate. Then, rinse with clean water and dry. Return all parts to the fridge freezer after cleaning.
- Use the adjustable front legs to make sure your appliance is level and stable. You can adjust the legs by turning them in either direction. This must be done before placing food in the appliance.
- When the product is running, high temperature can be noticed on the side panels. This situation is normal.
- In order for the product to work efficiently, there must be some gap around it for air circulation. If you are going to place the product in a recessed area on the wall, make sure that the gap should be 100 mm between top surface and ceiling, 50 mm between walls and side panels.
- The distance between the appliance and back wall must be a maximum of 75 mm.

1.3 During Usage

- Do not connect your fridge freezer to the mains electricity supply using an extension lead.
- Do not use damaged, torn or old plugs.
- Do not pull, bend or damage the cord.
- Do not use plug adapter.
- This appliance is designed for use by adults. Do not allow children to play with the appliance or hang off the door.
- Never touch the power cord/plug with wet hands. This may cause a short circuit or electric shock.
- Do not place glass bottles or cans in the ice-making compartment as they will burst when the contents freeze.

- Do not place explosive or flammable material in your fridge. Place drinks with high alcohol content vertically in the fridge compartment and make sure their tops are tightly closed.
- When removing ice from the ice-making compartment, do not touch it. Ice may cause frost burns and/or cuts.
- Do not touch frozen goods with wet hands. Do not eat ice-cream or ice cubes immediately after they are removed from the ice-making compartment.
- Do not re-freeze thawed frozen food. This may cause health issues such as food poisoning.

Old and Out-of-order Fridges

- If your old fridge or freezer has a lock, break or remove the lock before discarding it, because children may get trapped inside it and may cause an accident.
- Old fridges and freezers contain isolation material and refrigerant with CFC. Therefore, take care not to harm environment when you are discarding your old fridges.

CE Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

Disposal of your old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the



shop where you purchased the product.

Packaging and the Environment

Packaging materials protect your machine from damage that may occur during transportation.

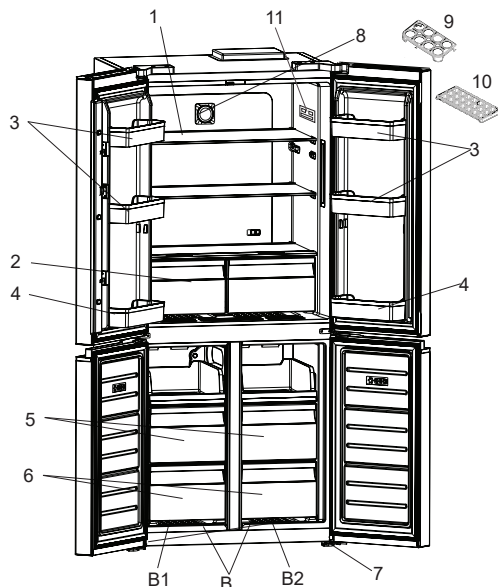


The packaging materials are environmentally friendly as they are recyclable. The use of recycled material reduces raw material consumption and therefore decreases waste production.

Notes:

- Please read the instruction manual carefully before installing and using your appliance. We are not responsible for the damage occurred due to misuse.
- Follow all instructions on your appliance and instruction manual, and keep this manual in a safe place to resolve the problems that may occur in the future.
- This appliance is produced to be used in homes and it can only be used in domestic environments and for the specified purposes. It is not suitable for commercial or common use. Such use will cause the guarantee of the appliance to be cancelled and our company will not be responsible for any losses incurred.
- This appliance is produced to be used in houses and it is only suitable for cooling / storing foods. It is not suitable for commercial or common use and/or for storing substances except for food. Our company is not responsible for any losses incurred by inappropriate usage of the appliance.

2 DESCRIPTION OF THE APPLIANCE



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

- A) Fridge compartment
- B) Fridge / Freezer compartment
- B1. Zone-1 / B2. Zone-2

1. Fridge compartment shelves
2. Crispers
3. Door shelves
4. Door bottle shelves
5. Fridge/Freezer top basket
6. Fridge/Freezer bottom basket
7. Adjustable stays
8. Ioniser*
9. Egg holder
10. Ice box trays*
11. Thermostat box / Interior display

** In some models*

General Features of Your Appliance

1. Our patented trizbar design eliminates the fracture risk which can occur due to misuse. This risk is common for

opponent manufacturers.

2. The cooler and freezer compartments have separate air circulation systems due to our new No-Frost technology. This ensures that no odours pass between compartments, and vegetables remain fresh for longer periods.
3. The energy efficient fan maintains air circulation by running independently of the compressor. Thus, a uniform and balanced air circulation is created between cooler shelves.
4. Through specific air conduit design, the fans distribute cold air from multiple vents on all shelves in the cooler.
5. By special patented application, display edges and corners form a smooth surface against the door and ensure a perfect aesthetic appearance. The touch-operated electronic panel allows easy access of temperature controls and provides an aesthetically even view.
6. The appliance contains LEDs which gradually illuminate, rather than sudden bright lights. The LEDs reach 100% brightness within a few seconds after the door is opened.
7. A telescopic rail is used in the chiller compartment to ensure that the chiller operates easily and quietly.
8. The chiller door includes a self-closing function to avoid slamming or being left open.

3 USING THE APPLIANCE

3.1 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.

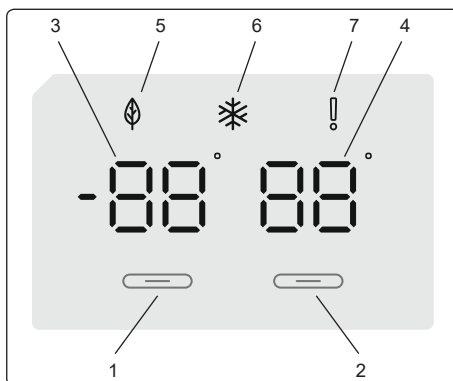
In fridges with new-generation cooling technology, a fan blows dry cold air evenly throughout the fridge and freezer compartments. The cold air cools your food evenly and uniformly, preventing humidity and ice build-up.

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.

3.2 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.

3.3 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.

3.3.1 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.

3.3.2 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.

3.3.3 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.

3.3.4 Door Open Alarm Function

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

3.4 Temperature Settings Warnings

- Your appliance is designed to operate in the ambient temperature ranges stated in the standards, according to the climate class stated in the information label. It is not recommended that your fridge is operated in the environments which are outside of the stated temperature ranges. This will reduce the cooling efficiency of the appliance.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the appliance and the ambient temperature in the location of your appliance.
- When the appliance is first switched on, allow it to run for 24 hours in order to

reach operating temperature. During this time, do not open the door and do not keep a large quantity of food inside.

- A 5 minute delay function is applied to prevent damage to the compressor of your appliance when connecting or disconnecting to mains, or when an energy breakdown occurs. Your appliance will begin to operate normally after 5 minutes.

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.

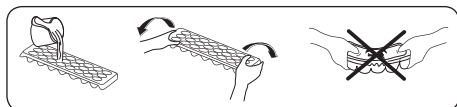
SN (extended temperate): This refrigerating appliance is intended to be used at ambient temperatures ranging from 10 °C to 32 °C.

3.5 Accessories

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

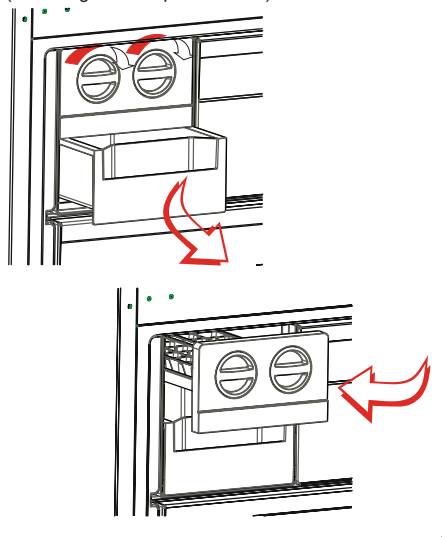
3.5.1 Ice Tray (In some models)

- 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.



3.5.2 The Icematic (In some models)

(The images are representative)



- Pull the lever towards you and remove the ice maker tray
- Fill with water to the marked level
- Hold the left end of the lever and set the ice-tray on the icebox
- When ice cubes have formed, twist the lever to drop the ice cubes into the icebox.

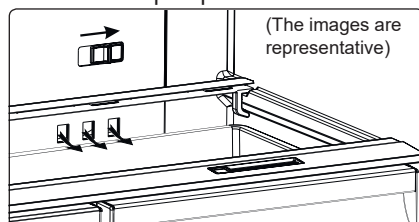


Do not fill the icebox with water in order to make ice. It will break.

3.5.3 The Storage Box

To use for chill drawer department:

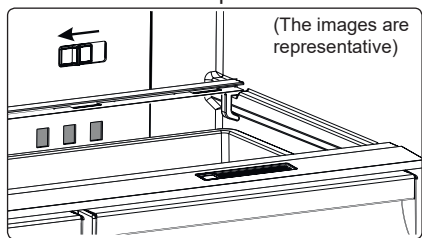
If you want to use this compartment as a chill drawer, you must take the sliding cover (indicated in the picture) from the closed position to the open position.



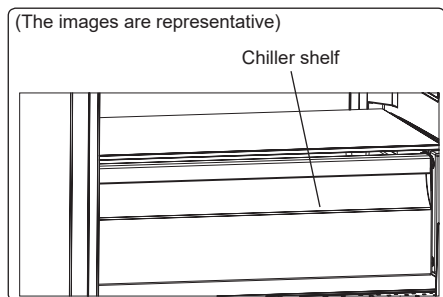
To use for Crisper department:

If you want to use this compartment as a Crisper, you must take the sliding cover

(indicated in the picture) from the open position to the closed position.



3.5.4 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).

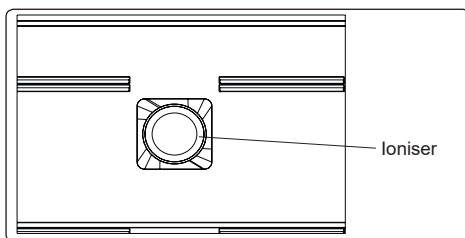
The Chiller compartment is usually used for storing foods such as raw fish, lightly pickled food, rice, and so on.

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

3.5.5 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.



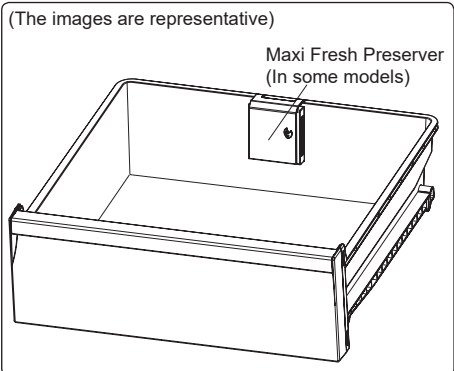
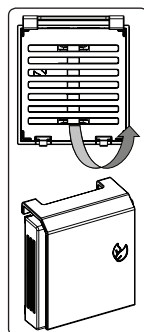
- This feature is optional. It may not exist on your product.
- The location of your ioniser device may vary from product to product.

3.5.6 Maxi-fresh preserver *(If available)*

Maxi Fresh Preserver technology helps to remove ethylene gas (a volatile organic compound 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.



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

4 FOOD STORAGE

4.1 Refrigerator Compartment

For normal operating conditions, set the temperature of the cooler compartment to +4 or +6 °C.

- 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.
- Cooked dishes must remain covered when they are kept in the fridge. Do not place warm foods in fridge. Place them when they are cool, otherwise the temperature/humidity inside the fridge will increase, reducing the fridge's efficiency.
- 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.
- 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.

- 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.

Do not allow food to come into contact with the temperature sensor, which is located in the refrigerator compartment, in order to keep the refrigerator compartment at optimum temperature.

- 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 stored 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
Vegetables and fruits	1 week	Vegetable bin
Meat and fish	2 - 3 days	Wrap in plastic foil, bags, or in a meat container and store on the glass shelf
Fresh cheese	3 - 4 days	On the designated door shelf
Butter and margarine	1 week	On the designated door shelf
Bottled products e.g. milk and yoghurt	Until the expiry date recommended by the producer	On the designated door shelf
Eggs	1 month	On the designated egg shelf
Cooked food	2 days	All shelves

NOTE:



Potatoes, onions and garlic should not be stored in the refrigerator.

4.2 Freezer Compartment

For normal operating conditions, set the temperature of the freezer compartment to -18 or -20 °C.

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags. 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

- 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.
- If the freezer door has been left open for a long time or not closed properly, frost will form and can prevent efficient air circulation. To resolve this, unplug the freezer and wait for it to defrost. Clean the freezer once it has fully defrosted.
- The freezer volume stated on the label is the volume without baskets, covers, and so on.
- Do not refreeze thawed food. It may pose a danger to your health and cause problems such as food poisoning.

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.



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

Meat and fish	Preparation	Maximum storage time (months)
Caviar	In its packaging, or in an aluminium or plastic container	2 - 3
Snails	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)
String beans and beans	Wash, cut into small pieces and boil in water	10 - 13
Beans	Hull, wash and boil in water	12
Cabbage	Clean and boil in water	6 - 8
Carrot	Clean, cut into slices and boil in water	12
Pepper	Cut the stem, cut into two pieces, remove the core and boil in water	8 - 10
Spinach	Wash and boil in water	6 - 9
Cauliflower	Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while	10 - 12
Eggplant	Cut into pieces of 2cm after washing	10 - 12
Corn	Clean and pack with its stem or as sweet corn	12
Apple and pear	Peel and slice	8 - 10

Vegetables and Fruits	Preparation	Maximum storage time (months)
Apricot and Peach	Cut into two pieces and remove the stone	4 - 6
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	

5 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.

5.1 Defrosting

Cleaning the evaporation bowl:

Your fridge defrosts automatically. Water produced by defrosting flows into an evaporation container, passing through a water collecting groove, where it vaporizes.

Replacing LED Lighting

To replace any of the LEDs, please contact the nearest Authorised Service Centre.



Note: The numbers and location of the LED strips may change according to the model.

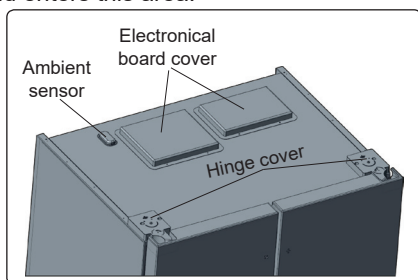
6 SHIPMENT AND REPOSITIONING

The original packaging and foam may be kept for re-transportation (optional).

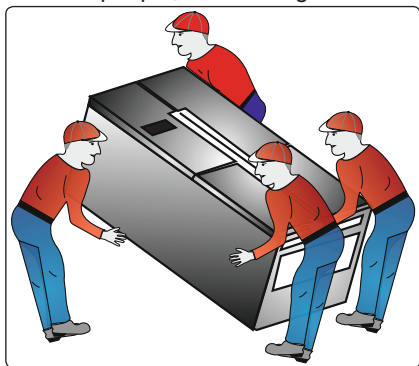
Fasten your fridge with thick packaging, bands or strong cords and follow the instructions for transportation given on the package.

Remove all movable parts (shelves, accessories, vegetable bins, etc.) or fix them into the fridge against shocks using bands during re-positioning and transportation.

An ambient sensor, **Electronical board** and hinge covers are available on your refrigerator. During cleaning, make sure no fluid enters this area.



 The refrigerator must be carried by at least 4 people, as in the figure.



7 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.	- This is not a device failure, this error helps to prevent damages to the compressor. - The voltage needs to be increased back to required levels If this warning continues an authorised technician needs to be contacted.
E09	Freezer compartment is not cold enough	Likely to occur after long term power failure.	9. 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. 10. Remove any products which have thawed/defrosted during this error. They can be used within a short period of time. 11. Do not add any fresh produce to the freezer compartment until the correct temperature has been reached and the error is no longer. If this warning continues an authorised technician needs to be contacted.

ERROR TYPE	MEANING	WHY	WHAT TO DO
E10	Fridge compartment is not cold enough	Likely to occur after: - Long term power failure. - Hot food has been left in the fridge.	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. 2. Please empty the location at the front area of air duct channel holes and avoid putting food close to the sensor. If this warning continues an authorised technician needs to be contacted.
E11	Fridge compartment is too cold	Various	1. Check is Super Cool mode is activated 2. Reduce the fridge compartment temperature 3. Check to see if vents are clear and not clogged If this warning continues an authorised technician needs to be contacted.

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

Your appliance is not operating

Check if:

- There is power
- The plug is correctly placed in the socket
- The plug fuse or the mains fuse has blown
- The socket is defective. To check this, plug another working appliance into the same socket.

The appliance performs poorly

Check if:

- The appliance is overloaded
- The appliance door is closed properly
- There is any dust on the condenser
- There is enough space near the rear and side walls.

Your appliance is operating noisily

Normal noises

Cracking noise occurs:

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

appliance material).

Short cracking 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 splash 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: In some models during normal operation of the system due to the circulation of air.

The edges of the appliance in contact with the door joint are warm

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

There is a build-up of humidity inside the appliance

Check if:

- All food is packed properly. Containers must be dry before being placed in the **appliance**.
- The **appliance** door is opened frequently. Humidity of the room enters the **appliance** when the doors are opened. Humidity increases faster when the doors are opened more frequently, especially if the humidity of the room is high.

The door does not open or close properly

Check if:

- There is food or packaging preventing the door from closing
- The door joints are broken or torn
- Your **appliance** is on a level surface.

Recommendations

- If the appliance is switched off or unplugged, wait at least 5 minutes before plugging the appliance in or restarting it in order to prevent damage to the compressor.
- If you will not use your appliance for a long time (e.g. in summer holidays) unplug it. Clean your appliance according to chapter cleaning and leave the door open to prevent humidity and smell.
- If a problem persists after you have followed all the above instructions, please consult the nearest authorised service centre.
- The appliance you have purchased is designed for domestic use only. It is not suitable for commercial or common use. If the consumer uses the appliance in a way that does not comply with this, we emphasise that the manufacturer and the dealer will not be responsible for any repair and failure within the guarantee period.

8 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 if available. 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 if available) closed.
7. The door gasket must be clean and pliable. In case of wear, replace the gasket.



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