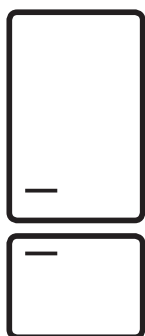


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# **FROST FREE COMBI REFRIGERATOR Freezer - Fridge**

User manual



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## BEFORE USING THE APPLIANCE

### Before Using your Fridge

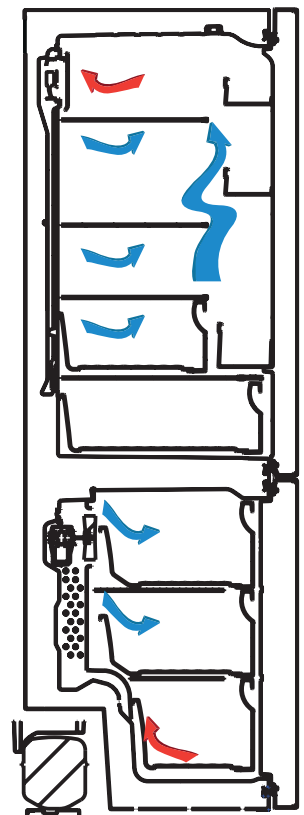
- When using your fridge for the first time, or after transportation, keep it in an upright position for at least 3 hours before plugging into the mains. This allows efficient operation and prevents damage to the compressor.
- Your fridge may have a smell when it is operated for the first time. This is normal and the smell will fade away when your fridge starts to cool.

### Information on the Frost Free technology

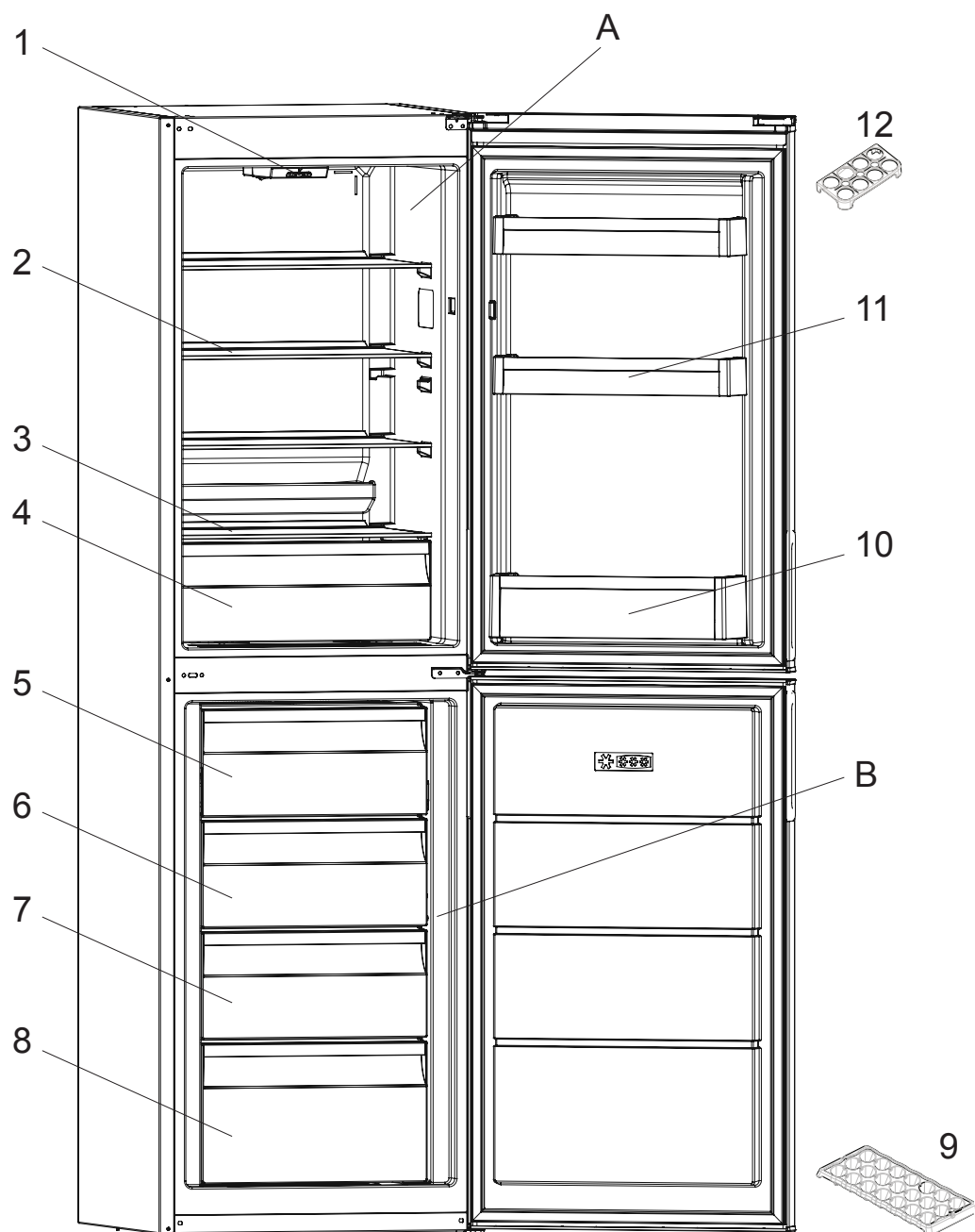
The Frost Free refrigerators are different from the other static refrigerators in terms of their operational system.

In normal fridges, the humidity entering the fridge due to opening the door and the humidity inherent in the food causes freezing in the freezer compartment. To defrost the frost and ice in the freezer compartment, you are periodically required to turn off the fridge, place the food that needs to be kept frozen in a separately cooled container and remove the ice gathered in the freezer compartment.

The situation is completely different in no-frost fridges. Dry and cold air is blown into the fridge and freezer compartments homogeneously and evenly from several points via a blower fan. Cold air dispersed homogeneously and evenly between the shelves cools all of your food equally and uniformly, thus preventing humidity and freezing.



## THE PARTS OF THE APPLIANCE AND THE COMPARTMENTS



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

## THE PARTS OF THE APPLIANCE AND THE COMPARTMENTS

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5

- A. Fridge compartment
- B. Freezer compartment
- 1. Thermostat knob
- 2. Fridge shelves
- 3. Crisper cover
- 4. Crisper
- 5. Freezer flap
- 6. Freezer upper basket
- 7. Freezer middle basket
- 8. Freezer bottom basket
- 9. Ice tray
- 10. Bottle shelf
- 11. Door shelves
- 12. Egg holder

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

## USER INFORMATION

### Temperature settings

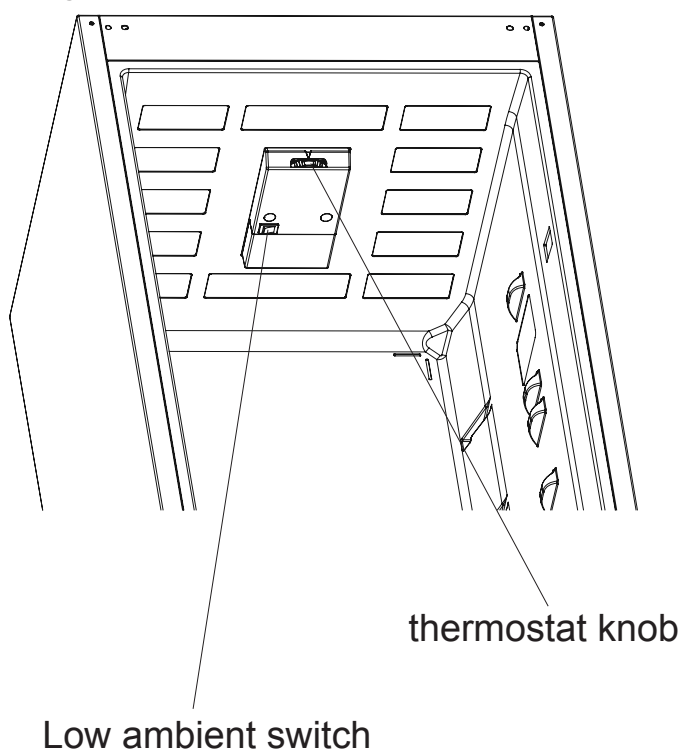
#### Cooling compartment thermostat control

It ensures that the temperature settings in the cooling and freezing compartments of your frid freezer can be performed automatically. It may be set to any value ranging from the values 1 to 5. As you turn the thermostat setting knob from 1 to 5, you increase the cooling effect. To save energy in winter months, you may operate your refrigerator at a lower position.

**Important note:** Do not try to rotate knob beyond position 1 as it will stop your appliance.

#### Fridge compartment thermostat knob;

- 5 : For further cooling.
- 3 - 4 : For normal usage.
- 1 - 2 : For less cooling.



#### Low ambient switch

You can use your appliance even if the ambient temperature is falling down as low as  $-15^{\circ}\text{C}$ . However at low ambient temperatures (as  $-15^{\circ}\text{C}$ ), food in the fridge compartment may freeze. Please check first and then you can consume food in the fridge compartment. You can change the setting of thermostat knob to suit your needs when the ambient temperature returns to normal.

## Warnings about Temperature Adjustments

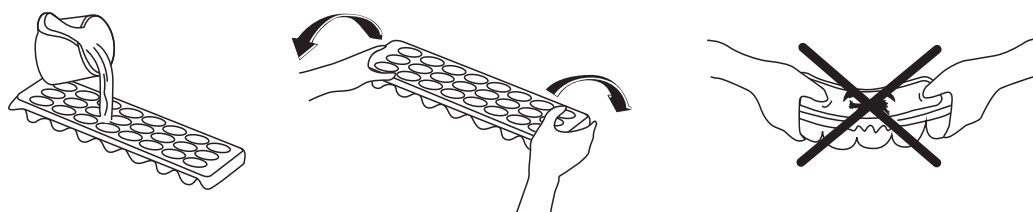
- The thermostat setting should be done by taking into consideration how often the fridge and freezer doors are opened and closed, how much food is stored in it and the environment in which the fridge freezer is found.
- In order for the fridge freezer to be completely cooled after its first connection to the socket, it has to operated for up to 24 hours.
- Throughout this period of time, do not frequently open and close the doors of your fridge freezer and do not overfill it.
- When you would like to re-operate your fridge freezer after disconnecting its plug from the socket, wait for at least 5 minutes to insert the plug again so that no damage is incurred by the compressor.
- Your fridge freezer is designed to operate in the ambient temperature intervals stated in the standards, according to the climate class stated in the information label. We do not recommend operating your fridge freezer out of stated temperatures value limits in terms of cooling effectiveness.
- This appliance is designed for use at an ambient temperature within the 16°C - 32°C range.

| Climate Class | Ambient Temperature °C |
|---------------|------------------------|
| T             | Between 16 and 43 (°C) |
| ST            | Between 16 and 38 (°C) |
| N             | Between 16 and 32 (°C) |
| SN            | Between 10 and 32 (°C) |

## Accessories

### Ice tray

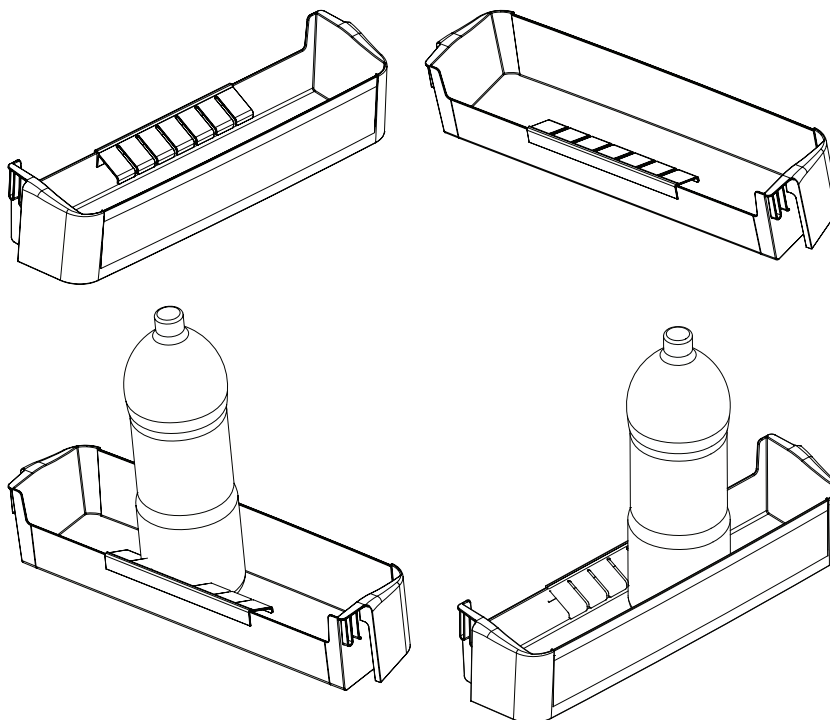
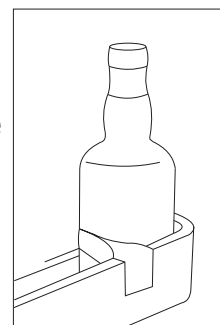
- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely turned into ice, you can twist the tray as shown below to remove the ice cubes.



## USER INFORMATION

### Bottle holder

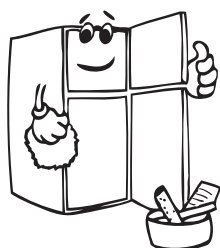
In order to prevent bottles from slipping or falling over, you can use the bottle holder. This will also help to prevent the noise made by bottles when opening or closing the door.



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

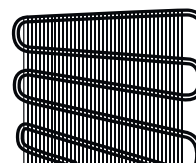
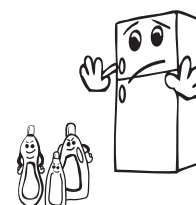
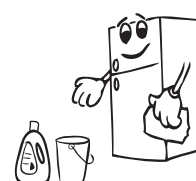
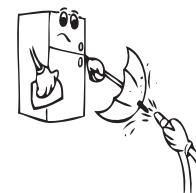
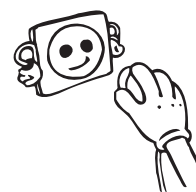


- **Disconnect the unit from the power supply before cleaning.**
- Do not clean the appliance by pouring water.
- Make sure that no water enters the lamp housing and other electrical components.
- The refrigerator should be cleaned periodically using a solution of bicarbonate of soda and lukewarm water.



- Clean the accessories separately with soap and water. Do not clean them in the dishwasher.

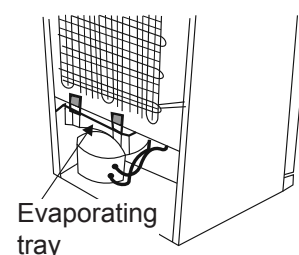
- Do not use abrasive products, detergents or soaps. After washing, rinse with clean water and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.
- Clean the condenser with a broom at least twice a year. This will help you to save on energy costs and increase productivity.



## THE POWER SUPPLY MUST BE DISCONNECTED.

### Defrosting

- Your refrigerator has fully automatic defrosting. The water formed as a result of defrosting passes through the water collection spout, flows into the vaporisation container below the condenser and evaporates there.
- Make sure you have disconnected the plug of your refrigerator before cleaning the vaporization container.



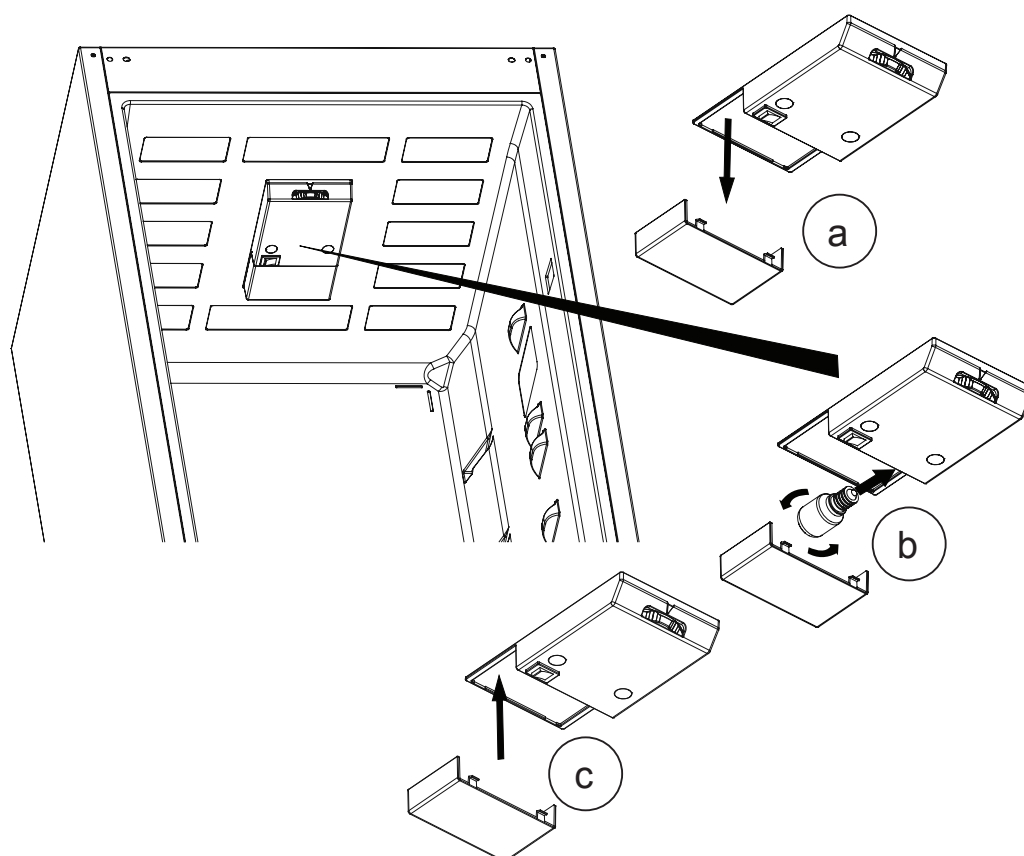
## CLEANING AND MAINTENANCE

- Remove the vaporization container from its position by unscrewing the screws as indicated. Clean it with soapy water at specific time intervals. Thus, the odor formation will have been prevented.

### Replacing the light bulb

To replace the bulb in the fridge compartments;

1. Unplug your fridge freezer.
2. Using a screwdriver, carefully remove the light cover from the top panel.  
(a)
3. Replace with a 15 watt bulb. (b)
4. Reinstall the light cover. (c)
5. Wait for 5 minutes before re-plugging the fridge in and restore the thermostat to its original position.



### Replacing LED Lighting

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

## Refrigerator compartment

- To reduce humidity and consequent increase of frost never place liquids in unsealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporator and in time 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.
- Nothing should touch on the back wall as it will cause frost and the packages can stick on the back wall. Do not open the refrigerator door too frequently.
- Arrange the meat and cleaned fish(wrapped in packages or sheets of plastic) which you will use in 1-2 days,in the bottom section of the refrigerator compartment(that is above the crisper) as this is the coldest section and will ensure the best storing conditions.
- You can put the fruits and vegetables into crisper without packing.

Some recommendations have been specified below for the placement and storage of your food in the cooling compartment.

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

| Food                                     | Maximum Storing time                              | Where to place in the fridge compartment                                    |
|------------------------------------------|---------------------------------------------------|-----------------------------------------------------------------------------|
| <b>Vegetables and fruits</b>             | 1 week                                            | Vegetable bin                                                               |
| <b>Meat and fish</b>                     | 2 - 3 Days                                        | Wrapped in plastic foil or bags or in a meat container (on the glass shelf) |
| <b>Fresh cheese</b>                      | 3 - 4 Days                                        | In special door shelf                                                       |
| <b>Butter and margarine</b>              | 1 week                                            | In special door shelf                                                       |
| <b>Bottled products milk and yoghurt</b> | Until the expiry date recommended by the producer | In special door shelf                                                       |
| <b>Eggs</b>                              | 1 month                                           | In the egg shelf                                                            |
| <b>Cooked food</b>                       |                                                   | All shelves                                                                 |

## ARRANGING FOOD IN THE APPLIANCE

### Freezer compartment

- Use the deep freeze compartment of your refrigerator for storing frozen food for a long time and producing ice.
- Place the food you would like to freeze initially in the upper basket of the freezer. Please do not place food nearby the already frozen food. You may place your food next to the other frozen food after they are frozen (for at least 24 hours).
- For optimum appliance performance to reach maximum freezing capacity, after placing fresh food into the freezer, turn on (1) the low ambient switch for 24 hours is generally sufficient. After 24 hours, you can turn off (0) the low ambient switch.
- You should freeze your food (meat, minced meat, fish, etc.) by dividing them into portions in such a way that they can be consumed in portions.
- Please do not refreeze frozen food once it is thawed. It may pose a danger for your health.
- Do not place hot meals in your deep freeze before they are cold.
- As you buy frozen food, make sure they were frozen under appropriate conditions and that the packaging is not torn.
- While storing frozen food, the storage conditions on the package must be observed. If there are no instructions, the food has to be consumed in the shortest possible period of time.
- Frozen food has to be transported before it perishes and it should be placed in the fast freezing shelf as soon as possible. Do not use the door shelves for freezing purposes.
- The storage durations of frozen food changes depending on the environment temperature, the frequent opening and closing of the doors, thermostat settings, food type and the length of period that elapsed from the time the food was bought to the time it entered the freezer. Always abide by the instructions on the package and never exceed the storage duration.

Some recommendations have been specified on pages 19, 20 and 21 for the placement and storage of your food in the deep freeze compartment.

| Meat and fish                                              | Preparation                                                                                                     | Maximum Storing time (month) |
|------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|------------------------------|
| <b>Steak</b>                                               | Wrapping in a foil                                                                                              | 6 - 8                        |
| <b>Lamb meat</b>                                           | Wrapping in a foil                                                                                              | 6 - 8                        |
| <b>Veal roast</b>                                          | Wrapping in a 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 packages without using spices                                                                                | 1 - 3                        |
| <b>GIBLETS (pieces)</b>                                    | In pieces                                                                                                       | 1 - 3                        |
| <b>Bologna sausage/ salami</b>                             | Should be packaged even if it has membrane                                                                      |                              |
| <b>Chicken and turkey</b>                                  | Wrapping in a foil                                                                                              | 4 - 6                        |
| <b>Goose and Duck</b>                                      | Wrapping in a foil                                                                                              | 4 - 6                        |
| <b>Deer, Rabbit, Wild Boar</b>                             | In 2.5 kg portions and as fillets                                                                               | 6 - 8                        |
| <b>Freshwater fishes (Salmon, Carp, Crane, Siluroidea)</b> | After cleaning the bowels and scales of the fish, wash and dry it; and if necessary, cut off the tail and head. | 2                            |
| <b>Lean fish; bass, turbot, flounder</b>                   |                                                                                                                 | 4                            |
| <b>Fatty fishes (Tunny, Mackarel, bluefish, anchovy)</b>   |                                                                                                                 | 2 - 4                        |
| <b>Shellfish</b>                                           | Cleaned and in bags                                                                                             | 4 - 6                        |
| <b>Caviar</b>                                              | In its package, aluminium or plastic container                                                                  | 2 - 3                        |
| <b>Snails</b>                                              | In salty water, aluminum or plastic container                                                                   | 3                            |

**Note:** Frozen meat should be cooked as fresh meat after being thawed. If the meat is not cooked after being thawed, it must not be re-frozen.

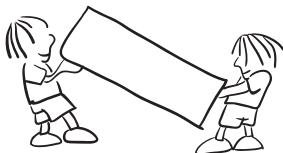
| <b>Vegetables and Fruits</b>     | <b>Preparation</b>                                                                                            | <b>Maximum Storing time (months)</b> |
|----------------------------------|---------------------------------------------------------------------------------------------------------------|--------------------------------------|
| <b>String beans and beans</b>    | Wash and cut into small pieces and boil in water                                                              | 10 - 13                              |
| <b>Beans</b>                     | Hull and wash and boil in water                                                                               | 12                                   |
| <b>Cabbage</b>                   | Cleaned and boil in water                                                                                     | 6 - 8                                |
| <b>Carrot</b>                    | Clean and cut to 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>                   | Washed and boil in water                                                                                      | 6 - 9                                |
| <b>Cauliflower</b>               | Take the leaves apart, cut the heart into pieces, and leave it in water with a little lemon juice for a while | 10 - 12                              |
| <b>Eggplant</b>                  | Cut to 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                                |
| <b>Strawberry and Blackberry</b> | Wash and hull                                                                                                 | 8 - 12                               |
| <b>Cooked fruits</b>             | Adding 10 % of sugar in the container                                                                         | 12                                   |
| <b>Plum, cherry, sourberry</b>   | Wash and hull the stems                                                                                       | 8 - 12                               |

| Dairy Products                | Preparation       | Maximum Storing time (months) | Storing Conditions                                                                                      |
|-------------------------------|-------------------|-------------------------------|---------------------------------------------------------------------------------------------------------|
| Packet (Homogenize) Milk      | In its own packet | 2 - 3                         | Pure Milk – In its own packet                                                                           |
| Cheese-excluding white cheese | In slices         | 6 - 8                         | Original package may be used for short storing period. It should be wrapped in foil for longer periods. |
| Butter, margarine             | In its package    | 6                             |                                                                                                         |

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

**Transportation and Changing of Installation Position**

- The original packages and foamed polystyrene (PS) can be retained if required.
- During transportation, the appliance should be secured with a wide string or a strong rope. The instructions written on the corrugated box must be followed while transporting.
- Before transporting or changing the installation position, all the moving objects (ie,shelves,crisper...) should be taken out or fixed with bands in order to prevent them from getting damaged.

**Repositioning the door**

- It is not possible to change the opening direction of your refrigerator door, if the door handle on your refrigerator is installed from the front surface of the door.
- It is possible to change the opening direction of the door on models without any handles.
- If the door opening direction of your refrigerator may be changed, you should contact the nearest Authorised Service Agent to have the opening direction changed.



If your fridge freezer is not working properly, it may be a minor problem, therefore check the following, before calling an electrician to save time and money.

### **What to do if your appliance does not operate;**

#### **Check if;**

- • There is no power,
- • The general switch in your home is disconnected,
- • The socket is working. To check this, plug in another appliance that you know which is working into the same socket.

### **What to do if your appliance performs poorly;**

#### **Check if;**

- You have overloaded the appliance,
- The thermostat setting is “1” position (if so set the thermostat dial suitable value)
- The doors are closed perfectly,
- There is no dust on the condenser,
- There is enough place at the rear and side walls.

### **If your fridge-freezer is operating too loudly;**

To maintain the set cooling level, compressor may be activated from time to time. Noises from your fridge-freezer at this time are normal and due to its function. When the required cooling level is reached, noises will be decreased automatically. If the noises persist;

- Is your appliance stable? Are the legs adjusted?
- Is there anything behind your fridge-freezer?
- Are the shelves or dishes on the shelves vibrating? Re-place the shelves and/or dishes if this is the case.
- Are the items placed on your fridge-freezer vibrating?

### **Normal Noises;**

#### **Cracking (Ice cracking) Noise:**

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

**Short cracking:** Heard when the thermostat switches the compressor on/off.

## BEFORE CALLING YOUR AFTER SALES SERVICE

**Compressor noise (Normal motor noise):** This noise means that the compressor operates normally. Compressor may cause more noise for a short time when it is activated.

**Bubbling noise and splash:** This noise is caused by the flow of the refrigerant in the tubes of the system.

**Water flow noise:** Normal flow noise of water flowing to the evaporation container during defrosting. This noise can be heard during defrosting.

**Air Blowing Noise (Normal fan noise):** This noise can be heard in No-Frost refrigerator during normal operation of the system due to the circulation of air.

**If there is water in the lower part of the fridge freezer,**

**Check that;**

- The drain hole for defrost water is not clogged (Use defrost drain plug to clean the drain hole)

### IMPORTANT NOTES:

- If the appliance is not used for long time (for example during the summer holidays) unplug and clean the appliance and leave the door open to prevent the formation of mildew and smell.
- To stop the appliance completely, unplug from the mains socket (for cleaning and when the doors are left open)
- If there is still a problem with your fridge freezer although you have followed the instructions in this book, please consult your nearest authorized service center.
- The lifetime of your appliance is stated and declared by the Department of Industry. The length of time for retaining parts required for the proper operation of the appliance is 10 years.

## 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 (radiator, cooker.. etc). Otherwise use an insulating plate.
2. Allow warm food and drinks to cool down outside the appliance.
3. When thawing frozen food, place it in the refrigerator compartment. The low temperature of the frozen food will help to cool the refrigerator compartment when it is thawing. This will help to save energy. If the frozen food is put out, it results in a waste of energy.
4. Cover drinks or other liquids when placing them in the appliance. Otherwise humidity increases in the appliance. Therefore, the working time gets longer. Also covering drinks and other liquids helps to preserve smell and taste.
5. Try to avoid keeping the doors open for long periods or opening the doors too frequently as warm air will enter the cabinet and cause the compressor to switch on unnecessarily often.
6. Keep the covers of the different temperature compartments (crisper, chiller ...etc ) closed
7. Door gasket must be clean and pliable. Replace gaskets if worn.



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