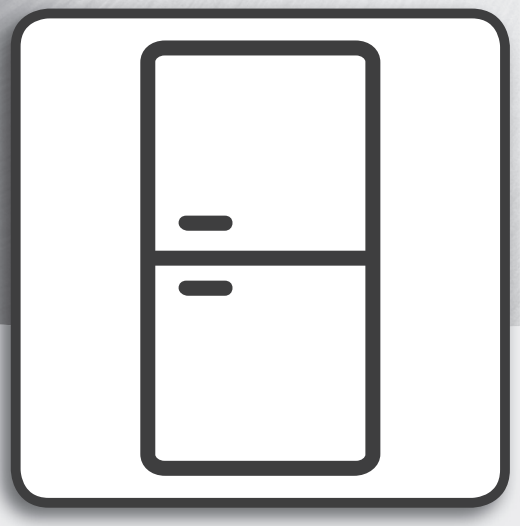


User Manual

USER MANUAL

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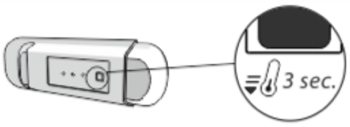
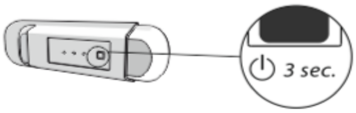
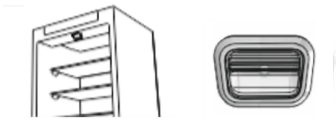
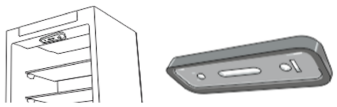
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General Information

LED light

If the LED light system does not work, please contact the Service to replace it.
Important: The refrigerator compartment light switches on when the refrigerator door is opened. If the door is kept open for more than 8 minutes the light will be automatically switched off.

Light systems (depending on the model)

	This product contains a light source of energy efficiency class F
	This product contains a light source of energy efficiency class G
	This product contains a light source of energy efficiency class G
	This product contains a light source of energy efficiency class G
	This product contains a light source of energy efficiency class G
	This product contains a light source of energy efficiency class F
	This product contains a light source of energy efficiency class G

Shelves and door balconies

All shelves, flaps and pull-out baskets are removable. The quantity of those components can differ dependently on the model.

Door

Door reversibility

Note: The direction of door opening can be changed. If this operation is performed by After-sales Service it is not covered by the warranty. Is recommended to reverse door swing by two persons. Follow instruction in **Installation Guide**.

How to use the appliance

First time use

After installation, wait at least two hours before connecting the appliance to the power supply. Once connected, it will start working automatically. The ideal temperature settings are preset from the factory. After turning the appliance on, wait 4-6 hours for it to reach the correct food storage temperature.

Refrigerator compartment and food storage

The refrigerator compartment allows for the storage of fresh food and drink. The refrigerator compartment defrosts completely automatically. The occasional presence of drops of water on the internal back wall of the compartment is a sign of the automatic defrosting phase. The defrosting water is channelled into a drain and then collected in a container, where it evaporates.

Note: the ambient temperature, how often the doors are opened and the position of the appliance may affect the internal temperatures in the two compartments. Set the temperatures depending on these factors. In very humid conditions, condensation may form in the refrigerator compartment, especially on the glass shelves. In this case, it is recommended that you close containers with liquids in (e.g. a pot of stock), wrap up food with a high water content (e.g. vegetables) and turn on the fan, if there is one. All of the drawers, door shelves and shelves can be removed.

Air ventilation

The natural circulation of air in the refrigerator compartment results in zones with different temperatures. Insufficient ventilation results in an increase in energy consumption and reduction of the refrigerating performance.

How to store fresh food and beverages

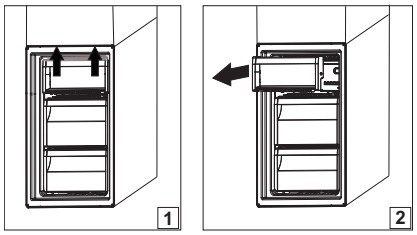
Foods which give off a large amount ethylene gas (apples, apricots, pears, peaches, avocado, figs, prunes, blueberries, mellons, beans) and those that are sensitive to this gas, such as fruit vegetables and salad, should always be separated or wrapped so as not to reduce the storage life; for example do not store tomatoes together with kiwi fruits or cabbage. Do not store food too close together to enable sufficient air circulation. Use recyclable plastic, metal, aluminum and glass containers and cling film to wrap foods. If you have a little quantity of food to store in the refrigerator, we recommend to use the shelves above the crisper for fruits and vegetables since this is the coolest area of the compartment. Always use closed containers for liquids and for food that may give off or be tainted by odor or flavor transfer or cover them. To avoid bottles falling over, you can use the bottle holder (available on selected models).

Freezer compartment and food storage

The freezer compartment allows for the storage of frozen food and the freezing of fresh food. The quantity of fresh food that can be frozen in a specific time period is indicated on the rating plate. Arrange the fresh food in the freezing area inside the freezer compartment, leaving enough space around it to allow air to circulate freely. Avoid fresh food to come into direct contact with frozen food. Load limits are determined by baskets, flaps, drawers, shelves etc. Make sure that these components can still close easily after loading. To optimize freezing speed and get more storage space, the freezer compartment can be used without the freezer drawers.

Removing the freezer drawer container

- Open the freezer door.
- Pull the upper container upwards by the right and left corners (1).
- Remove the drawer (2).
- Install the upper container in the reverse order.



Tips for freezing and storing fresh food

- We recommend to label and date all your frozen food. Adding a label will help you to identify foods and to know when they should be used before their quality deteriorates.Do not re-freeze defrosted food.
- Before freezing, wrap and seal fresh food in: aluminium foil, cling film, air and water-tight plastic bags, polythene containers with lids or freezer containers suitable for freezing fresh food.
- Food must be fresh, mature and of prime quality in order to obtain high quality frozen food.
- Fresh vegetables and fruit should preferably be frozen as soon as they are picked to maintain the full original nutritional value, consistency, colour and flavor. Some meat, especially game, should be hung before it is frozen.
- Always leave hot food to cool before placing in the freezer.
- Eat fully or partially defrosted foods immediately. Do not refreeze unless the food is cooked after it has thawed. Once cooked, the thawed food can be refrozen.
- Do not freeze bottles with liquid.

Frozen food: shopping tips

When purchasing frozen food products:

- Ensure that the packaging is not damaged (frozen food in damaged packaging may have deteriorated). If the package is swollen or has damp patches, it may not have been stored under optimal conditions and defrosting may have already begun.
- When shopping, buy frozen foods at the end of your trip and transport them in a thermally insulated cool bag.
- Once at home, place the frozen foods immediately in the freezer.
- If food has defrosted even partially, do not refreeze it. Consume within 24 hours.
- Avoid or reduce temperature variations to the minimum. Respect the best-before date on the package.
- Always observe the storage information on the package.

Food shelf life at different tempertures

FROZEN COMPARTMENT			
Product	**Storage period (-12°C)**	**Reccommended Storage period (-18°C)**	**Storage period (-24°C)**
Butter or margarine	1 month	6 months	9 months
Fish	1 month	1-3 months	6 months
Fruits (except citrus) & Vegetables	1 month	8-12 months	12 months
Meat- Ham- sausage Roasts (beef-pork- lamb) Steaks or chops (beef-lamb-pork)	1 month	2 months 8-12 months 4 months	12 months
Milk, Fresh fluid, Cheese, Ice cream or sherbet	1 month	1-3 months	5 months (not reccomended for ice cream)
Poultry (chicken-turkey)	1 month	5-7 months	9 months

UNFROZEN COMPARTMENT			
Product	**Storage period 0-3°C**	**Storage period (3-6°C)**	**Storage period 6-8°C**
Cans, drinks, eggs, sauces, pickles, butter, jam	3-4 weeks	3-4 weeks	3-4 weeks
Tropical fruit	Not recommanded	2-4 weeks	3-4 weeks
Cheese, milk, dairy food, deli food, yoghurt	2-5 days	2-5 days	2-5 days
Cold cuts, desserts, meat and fish and home-cooked food	3-5 days	1-2 days	Not recommanded
Store vegetables and fruits (excluding tropical fruits and citrus)	15 days	10-12 days	4-7 days

Functional sounds

Sounds coming from your appliances are normal since it has a number of fans and engines to regulate performances that switch on and off automatically.

Some of the functional sounds can be reduced through:

- Leveling the appliance and installing it on an even surface.
- Separating and avoiding contact between the appliance and furniture.
- Checking if the internal components are correctly placed.
- Checking if bottles and containers are not in contactwith each other.

Some of the functional sounds you might hear

1. A hissing sound when switching on the appliance for the first time or after a long pause.



2. A gurgling sound when refrigerant fluid enters into the pipes.



3. BRRR sound is from the compressor running.



4. Buzzing sound when water valve or fan start working.



5. A cracking sound when compressor starts.



6. The CLICK is from the thermostat which adjusts how often the compressor is running.



Recommendation in case of no use of the appliance

In the event of non-use of the applicance

Disconnect the appliance from the power supply, empty it, defrost it (if necessary) and clean it.

Keep the doors slightly ajar to let air circulate inside the compartments. By doing this, you avoid the development of mould and bad odours.

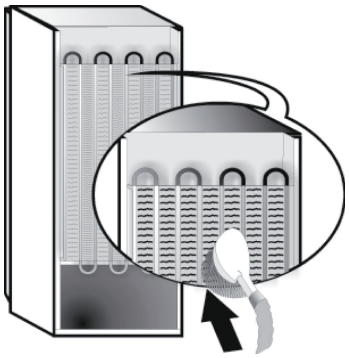
In the event of an interruption to the power supply

Keep the doors closed so the food stays cold for as long as possible. Do not re-freeze food that has partially defrosted. If there is a prolonged power cut, the black out alarm may also activate (in products with electronics).

Cleaning and maintenance

Before any cleaning or maintenance operation, unplug the appliance from the mains or disconnect the electrical power supply.
Never use abrasives. Never clean refrigerator parts with flammable fluids.
Do not use steam cleaners.
The buttons and control panel display must not be cleaned with alcohol or alcohol-derived substances, but with a dry cloth.

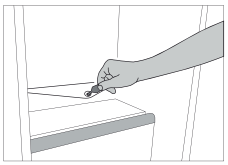
- Periodically clean the appliance with a cloth and a solution of lukewarm water and neutral detergent specifically for refrigerator interiors.
- Clean the outside of the appliance and the door seal with a damp cloth and dry with a soft cloth.
- Condenser placed in the rear of the appliance should be cleaned regularly using a vacuum cleaner.



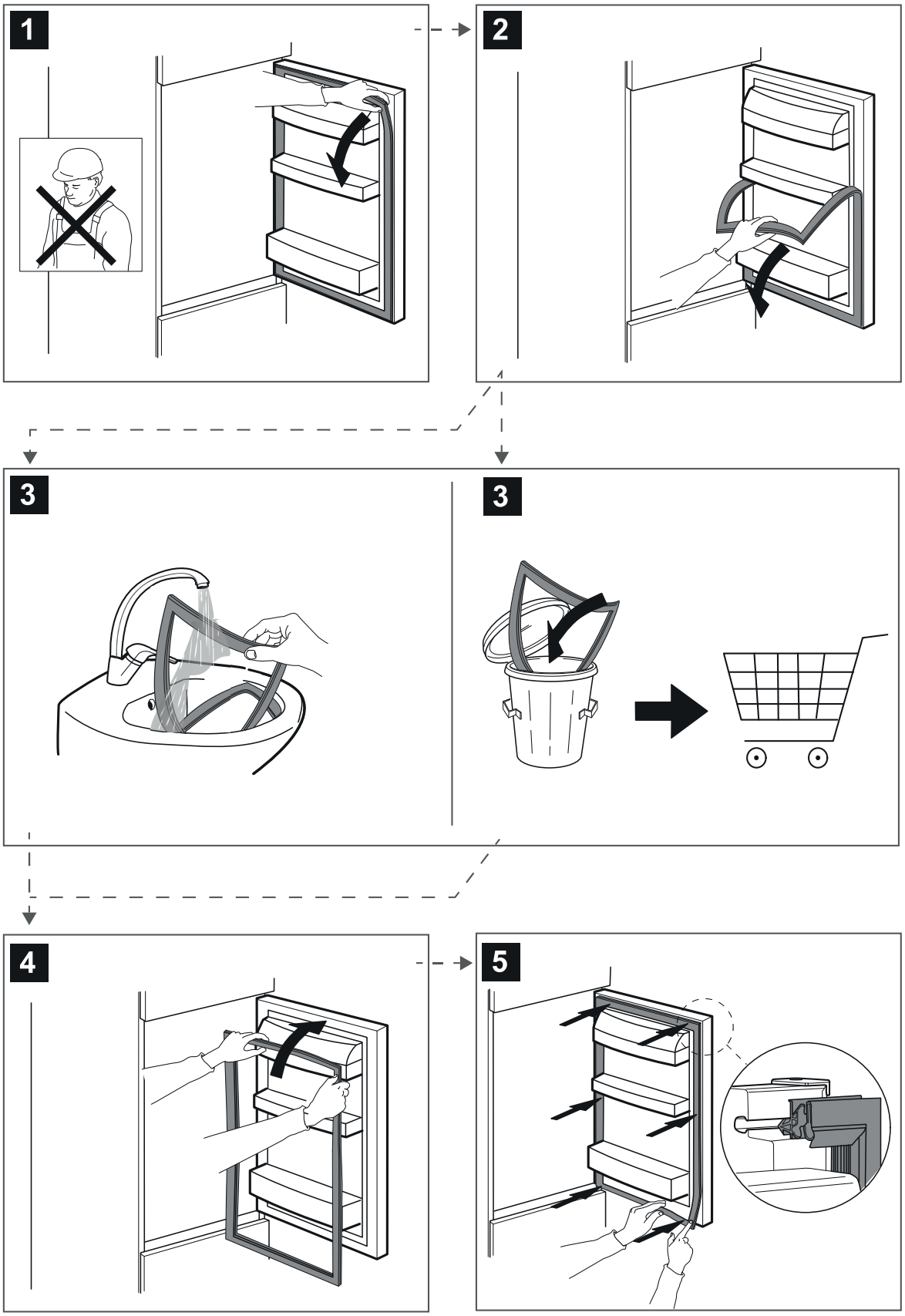
Important:

- The buttons and control panel display must not be cleaned with alcohol or alcohol-derived substances, but with a dry cloth.
- The refrigeration system pipes are located near the defrost pan and can become hot. Periodically clean them with a vacuum cleaner.

To ensure the constant and correct flow of the defrosting water, regularly clean the inside of the drain situated in the back wall of the refrigerator compartment near the fruit and vegetable drawer using the utensil provided.



Gasket replacement



After-sales service

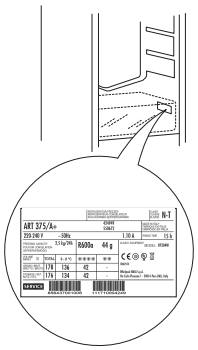
BEFORE CALLING THE AFTER-SALES SERVICE

1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE

To receive assistance, call the number shown on the warranty booklet.
When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;
- your full address;
- your telephone number.



If any repairs are required, please contact an authorised aftersales service (to guarantee that original spare parts will be used and repairs carried out correctly).



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