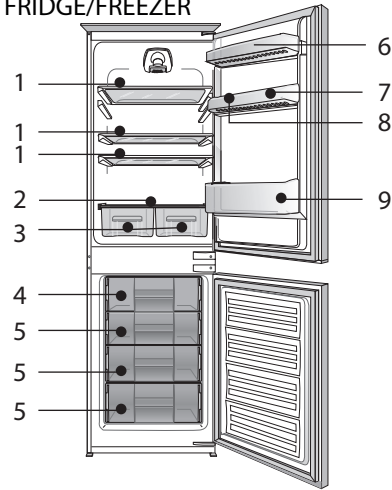


SUGGESTED ARRANGEMENT OF FOOD IN THE FRIDGE/FREEZER

Arrangement Examples (See diagram)

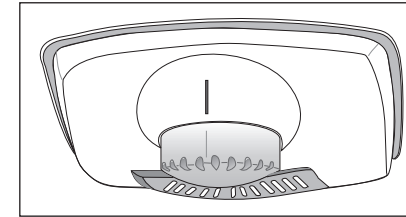
1. Baked, chilled cooked food, dairy products, cans.
2. Meat, sausages, cold cuts.
3. Fruit, vegetables, salads.
4. Frozen food and freezing of fresh food.
5. Frozen food.
6. Butter, cheese.
7. Small bottles, cans, tubes.
8. Eggs.
9. Tall, large bottles, beverages.



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.

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 build up disappears and the appliance starts auto defrosting again as normal, then you may increase the thermostat setting, if required.


STARTING

Final Check

Before you start using the fridge/freezer check that:

1. The interior is dry and air can circulate freely at the rear of the cabinet.
2. Clean the interior as recommended under "CLEANING AND CARE."
3. 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.
4. 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.
5. Set the thermostat knob half way between 1 and 5.
6. Front edges of the cabinet may feel warm. This is normal. These areas are designed to be warm to avoid condensation.
7. "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)"

STORING FROZEN FOOD

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 14 hrs. If the failure is longer, then the food should be checked and either eaten immediately or cooked and then re-frozen.

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. Do not exceed the freezing capacity of your appliance in 24 h which is 4 kg (9 lb)

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.

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.

MAKING ICE CUBES

Fill the ice - cube tray 3/4 full with water. Loosen frozen trays with the handle of a spoon, never use sharp edged objects such as knives, forks.

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

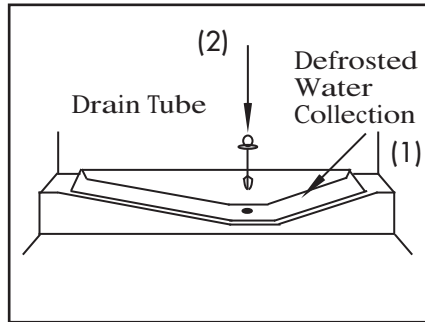
DEFROSTING

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 defrosted 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). If the frost layer reaches about 1/4" (7 mm), reduce the setting (i.e. from 4 to 1) to restart automatic defrosting.



B) FREEZER COMPARTMENT DEFROSTING

Defrost twice a year or when a frost layer of around 7 mm (1/4") has formed. To start defrosting procedure turn the thermostat knob to zero position (Alternatively you may switch off the freezer 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 (Fig1). Fold out the spout, place a tray underneath the spout (Fig 2) to collect the water.

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, dry the interior

(Fig1-2 thoroughly. Close the freezer door. Insert the plug into the wall socket and switch on the electricity supply. Don't forget to tape over the switch to avoid accidental disconnection.

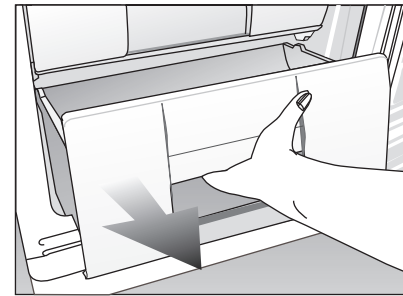


Fig 1

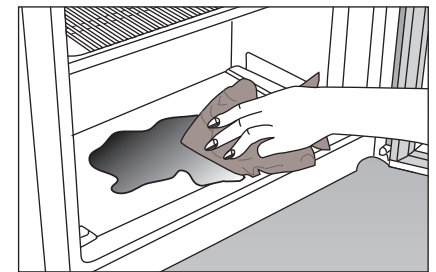


Fig 2

DO'S AND DON'TS

- Do- Clean and defrost your appliance regularly. (See "Defrosting")
 - 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- Use pointed sharp edged objects such as knives, forks to remove the ice.
 - 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 (4 kg 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.

ENERGY SAVING TIPS

- 1- Ensure your appliance is installed in a well ventilated area. If the ambient temperature is low (but in no case lower than 5 degrees C), then the energy saving will be more. In this case, check temperatures of fridge and freezer compartments with an accurate thermometer and lower the thermostat setting (towards 1) if necessary.
- 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 frozen 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 your appliance regularly (see "Defrosting")
- 5- Defrost frozen food in the fridge compartment, so that frozen food acts as an ice pack to assist cooling in the fridge.

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.
- 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 to the section on "How To Obtain Service".

Please ensure that above checks have been made as a charge will be made if no fault is found.