# Fridge-freezer combined

Instructions for installation and use

B 33 FNF P







Instructions for installation and use



To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- use only the MANUFACTURER Service use only ORIGINAL Spare Parts

# Safety - a good habit to get into.

#### **ATTENTION**

Read your manual carefully since it contains instructions which will ensure safe installation, use and maintenance of your appliance.

Your Refrigerator is built to International safety standards (EN60) and has been awarded the European approval mark (IMQ) for compliance with UK electrical safety requirements. It also meets the EC standards on the prevention and elimination of readio interference (EC directive 87/308 - 02.06.89).

- **1.** This appliance must not be installed outdoors not even in an area protected by a roof. It is extremely dangerous to leave it exposed to rain or storms.
- **2.** It must only be used by adults and exclusively to refrigerate and freeze foodstuffs, following the instructions for use contained in this manual.
- **3.** Do not ever touch or handle the appliance with bare feet or with wet hands or feet.
- **4.** It is highly recommended that you do not use extension cords or multiple socket adapters. If the refrigerator is installed between cabinets, make sure that the cord is not bent or dangerously pinched or compressed.
- **5.** Never pull on the cord or the refrigerator to remove the plug from the wall socket this is very dangerous.
- **6.** Never touch the cooling components within the appliance, especially with wet hands because this could result in injury. Never put ice cubes just removed from the freezer into your

mouth because they could stick to your mouth and cause burns.

- **7.** Do not carry out any cleaning or maintenance operations without first having disconnected your appliance from the mains power supply (by unplugging it or turning off the cutout switch in your home); turning the thermostat knob to " " is not enough to eliminate all electric contacts.
- **8.** Before having your old refrigerator picked up for disposal, remove or make inoperable any locking devices to prevent children who might play in or around the appliance from being locked inside.
- **9.** Before calling for service/assistance in the case of malfunction, consult the chapter entitled "Is There a Problem? to determine whether it is possible to eliminate the problem. do not try to repair the problem by trying to access the internal components of the appliance.
- **10.** If damaged, the power supply cord on this appliance must necessarily be replaced by our service centre because special tools are required for replacement.
- **11.** Do not use electric appliances inside the compartment for food storage, if these are not those recommended by the manufacturer.
- **12.** At the end of the functional life of your appliance containing cyclopentane gas in the insulation foam and perhaps gas R600a (isobutane) in the refrigeration circuit the latter should made safe before being sent to the dump.

For this operation, please contact your dealer or the Local Organisation in charge of waste disposal.

# Installation

Proper installation of the appliance is essential to ensure the best and most efficient performance of your appliance.

### **Ventilation**

The compressor and condenser generate heat and, therefore, need to be ventilated properly. Rooms with less than perfect ventilation are not very suited for installation of the appliance. Therefore, it should be installed in a room with an opening (window or French window) that provide the appropriate amount of air re-circulation. It is also important that the room not be too humid.

During installation, make sure not to cover or obstruct the grates that allow for proper ventilation of the appliance. For proper ventilation of the appliance, you must leave:

- a space of at least 10 cm between the top part and any cabinets above it;
- a space of at least 5 cm between the sides of the appliance and any adjacent cabinets/walls.

### **Away from Heat**

Avoid positioning the appliance in a place where it is directly exposed to sunlight or near an oven, cook top or the like.

### Levelling

The floor should be perfectly level; if not, you can adjust the feet at the front of the appliance.

### **Earthing**

Before making the electrical connection, check that the voltage shown on the data plate, that you will find on the bottom left hand side of the appliance next to the crisper, corresponds to that of your home and that the socket is earthed in compliance with all current electrical regulations. If the system is not earthed, the manufacturer declines all liability for consequent damages or losses. Do not use adapters or multiple sockets.

Position the appliance in such a way that you can access the socket where it is plugged in.

### Check the power load

The electrical socket must support the maximum power load of the appliance shown on the data plate (on the bottom left hand side of the appliance next to the crisper).

### Before plugging the appliance to the mains

Stand the appliance upright and wait at least 3 hours before plugging the appliance into the mains to ensure proper performance.



### **Electrical connection**

Your appliance is now supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.

WARNING - THIS APPLIANCE MUST BE EARTHED. THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

### Replacing the fuse:

When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover refitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

### Replacement fuse covers:

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

### Removing the plug:

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval or:
- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

### Disposing of the plug:

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. **Instructions for connecting cable to an alternative plug:** 

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow - Earth
Blue - Neutral
Brown - Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect Green & Yellow wire to terminal marked "E" or \_\_\_\_ or coloured Green or Green & Yellow.

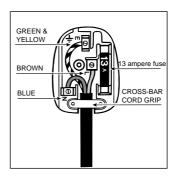
Connect Brown wire to terminal marked "L" or coloured

Connect Blue wire to terminal marked "**N**" or coloured Black. If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

### How to connect an alternative plug:

The wires in this mains lead are coloured in accordance with the following code:

BLUE "NEUTRAL" ("N")
BROWN "LIVE" ("L")
GREEN AND YELLOW "EARTH" ("E")



### Disposing of the appliance:

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

# Close-up view



### Temperature regulator knob for the fridge

### compartment

This knob allows you to adjust the fridge temperature to different positions;

minimum refrigeration setting;

maximum refrigeration setting;

**ECO** optimal temperature at low consumption levels; **HOLIDAY** Holiday function enable.



### Temperature regulator knob for the freezer

### compartment

This knob allows you to adjust the freezer temperature to different positions:

• the fridge and freezer are switched off;

minimum refrigeration setting;

\*\* maximum refrigeration setting;

**ECO** optimal temperature at low consumption levels.

Remember that you can also interrupt the operation of the whole appliance (fridge included) by setting the knob to position " • ".



### Quick cool yellow indicator light

This yellow indicator light comes on when the quick cool is enabled by pressing button "Supur Cool" (G).



### Green indicator light

When this green indicator light is on, it indicates that the appliance is connected to the electricity network.



### Rapid freezing indicator light

This yellow indicator light comes on when you press the rapid freezing button "**Super Freeze**" (**F**).



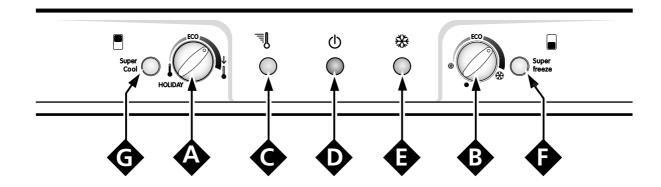
### Rapid freezing button

Press it, yellow indicator light (**E**) comes on, to freeze fresh food.



### **Quick cool button**

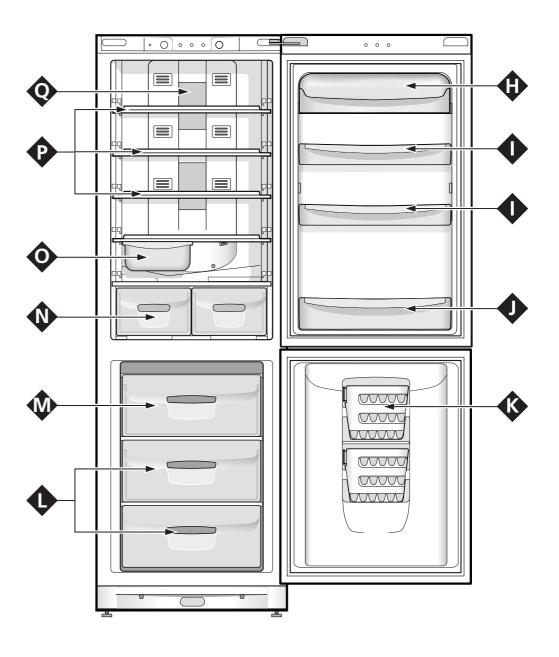
Press it, yellow indicator light (**C**) comes on, to lower the temperature of the refrigerator compartment to its minimum setting.





- Removable lidded shelf, with egg tray and butter dish
- Removable miscellaneous shelf
- Removable door shelf for bottles
- lce tray
- Compartment for storing frozen foods
- Compartment for freezing fresh foods and storing frozen foods

- Fruit and Vegetable Crispers
- \*Flex Cool Box" for meat and cheese
- Removable/Adjustable Shelves
- Light for refrigerator compartment



# **How to Start the Appliance**

NOTICE: After the appliance has been delivered, stand it in the upright position and wait approximately 3 hours before connecting it to the electrical outlet to guarantee that it operates properly.

Before placing foodstuffs in the refrigerator or freezer, clean the interior well with warm water and baking soda.

### Motor protection delay

This model is provided with a motor protection control system. Therefore, if the compressor does not start immediately upon installation, do not worry as it will start automatically after approximately 8 minutes. This is also what will happen every time the power supply is interrupted, both due to a power failure or should you switch it off yourself (to clean or defrost your freezer, for example).

After having plugged the appliance in, make sure that pilot lamp  $(\mathbf{D})$  is lit. If not, make sure that the freezer knob  $(\mathbf{B})$  is not on position "  $\bullet$  ".

### **Refrigerator compartment**

Set knob (**A**) onto a medium position and you can place food in the fridge after only a few hours.

### Freezer compartment

Set knob (A) to a medium position and press the rapid freezing button "Super Freeze" (F), pilot lamp (E) is lit. When the freezer has reached the optimum temperature, yellow indicator light "E" will come off. Now you can place frozen food in the freezer.

# How to use the refrigerator compartment...

The thermostat automatically regulates the temperature inside the appliance

= less cold

 $\downarrow \downarrow$  = colder

It is recommended that a medium setting be used.

When the fridge compartment is filled up after a heavy shopping spree, use the **"Super Cool"**, press button (**G**) to enable it, in order to reach optimum operating conditions quickly. Once the necessary time has elapsed, the function is disabled automatically.

Remember to follow our instructions on the storage life of foods: If not stored correctly, even the freshest food will deteriorate quite quickly.

Contrary to popular belief, cooked foods do not keep longer than fresh food.

The refrigerator compartment of your appliance is fitted with practical removable shelves (Fig. 1) whose height can be adjusted to allow storage of large containers. This shelves can also be tilted for storage of opened bottles. Remember to cool hot food before storing otherwise the temperature inside the appliance will increase, causing



Fig. 1

the compressor to work harder and use more energy.

Do not store liquids in unsealed containers since this will increase the humidity and lead to the formation of frost in the refrigerator.

WARNING: to avoid blocking the air circulation inside the refrigerator, it is advisable not to obstruct the ventilation holes with food or containers.

### Flex Cool Box

This is the new box to keep meat, fish and cheese fresh. When positioned in the "lower" part of the fridge compartment, it is ideal for meat and fish; when moved to the "top" part of the fridge, it is perfect for cheese. It can be taken out of the fridge when it is not needed.

### Play Zone (Fig. 2)

Thanks to the new "Play Zone" bottle rack, you can cool several bottles, cans and energy drinks quickly to have them constantly at hand.

If the "Play Zone" is placed on the glass shelf, you can store large and medium sized bottles on it simply by laying the bottle on the flat rack. This is ideal for storing wine bottles. When folded and secured in place on either side of the shelf, the rack can be used to store cans (at the top), energy drinks (in the centre) and other cans and energy drinks can be rested horizontally on the remaining part of the shelf. When placing cans (onto the Play zone rack), make sure they do not touch the back of the refrigerator interior.

The "Play Zone" can be used just like a normal shelf (when placed flat) and moved up or down along the fridge walls together with the rest of the shelf. It can be washed easily, and is also dishwasher safe. The ideal position for the Play zone rack is the central shelf.

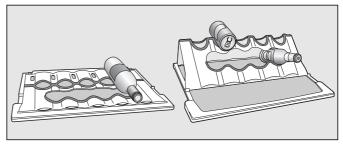


Fig. 2



# How to use the freezer compartment...

# For the preparation of food to be frozen, please consult a specialized manual.

Food that has be thawed, even partially, must not be refrozen: you must cook it in order to consume it (within 24 hours) or to freeze it once again.

When freezing fresh foods, remember that they should not touch other previously frozen or deep frozen foods. Place the food that you wish to freeze in the top compartment (**M**) where the temperature will fall below -18°C, which is ideal for freezing food properly. Remember that proper conservation depends on the speed of freezing.

The maximum amount of food you can freeze per day is indicated on the data plate situated inside the refrigerator compartment.

The first time, or after the freezer has been inactive, you can only freeze food after having let the appliance function at maximum.

Press the freezing button "**Super Freeze**" (**F**), yellow lamp (**E**) lit, and insert the food to be frozen. After 24 hours, or once the optimum temperatures have been reached, the rapid freezing function will switch itself off automatically, yellow lamp (**E**) off.

During the freezing process, avoid opening the door of the freezer.

In order to freeze and then thaw foods optimally, it is recommended that you divide food into small portions so that they freeze quickly and uniformly. The packages should be clearly marked with the content and the date they were frozen.

Do not open the freezer door in the event of a power failure or malfunction. This precaution will slow the rise in temperature within the compartment. If the door is not opened, frozen and fast-frozen foods will remain in their current state for approximately 9-14 hours.

Do not place full bottles in the freezer: they could easily burst because all liquids increase in volume when they freeze.

WARNING: to avoid blocking the air circulation inside the refrigerator, it is advisable not to obstruct the ventilation holes with food or containers.

### Ice travs

This new concept of ice trays is an exclusive Merloni patent. The fact that they are situated on the inner door of the freezer compartment ensures greater ergonomics and cleanliness: the ice no longer comes into contact with the food placed inside the freezer compartment; furthermore, the dripping of the water during filling is avoided (a lid to cover up the hole after filling with water is also provided).

### **Instructions for use (Fig. 2)**

Fill up the tray with water via the special hole up to the level indicated (MAX WATER LEVEL), taking care not to exceed it: inserting more water than is necessary will lead to the formation of ice which could obstruct the exit of the ice cubes.

If you have used an excessive amount of water, you will have to wait until the ice has melted, empty out the tray and re-fill it with water.

Once you have filled the ice tray up with water through the hole indicated, turn it by 90 °. Thanks to the connected compartments, the water fills up the special shapes, after which you can cover the hole up with the special cap and place the ice tray in the inner door of the freezer compartment.

Once the ice has formed, all you need to do is to knock the tray against a hard surface so that the ice cubes come away from their housing and come out of the same hole used to fill the tray with water. To make it easier for the ice cubes to come out, wet the outside of the tray.

WARNING: every time you fill up the ice tray with water, make sure that the same is completely empty and that there are no traces of ice left inside it.

The minimum time required for ice to form well is approximately 8 hours.

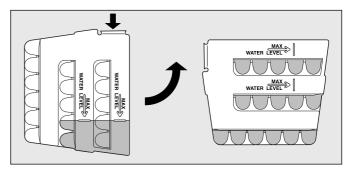


Fig. 2



# **Guide to Using the Freezer**

### **Meat and Fish**

Food	Wrapping	Tenderising (days)	Storage (months)	Thawing Time
Beef Roast	Tinfoil	2/3	9 / 10	Not required.
Lamb	Tinfoil	1/2	6	Not required.
Pork Roast	Tinfoil	1	6	Not required.
Veal Roast	Tinfoil	1	8	Not required.
Veal/Pork Chops	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Veal/Lamb Cutlets	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Minced Meat	In aluminium containers covered with cling wrap.	Freshly minced	2	Slowly in refrigerator.
Heart and Liver	Plastic Baggies		3	Not required.
Sausages	Cling Wrap or Tinfoil		2	As necessary.
Chicken and Turkey	Tinfoil	1/3	9	Very slowly in refrigerator.
Duck and Goose	Tinfoil	1/4	6	Very slowly in refrigerator.
Pheasant, Partrige and Wild Duck	Tinfoil	1/3	9	Very slowly in refrigerator.
Hare and Rabbit	Tinfoil	3/4	6	Very slowly in refrigerator.
Venison	Tinfoil or Cling Wrap	5/6	9	Very slowly in refrigerator.
Large Fish	Tinfoil or Cling Wrap		4/6	Very slowly in refrigerator.
Small Fish	Plastic Baggies		2/3	Not required.
Crustaceans	Plastic Baggies		3/6	Not required.
Shellfish	Store in salted water in aluminium containers or plastic containers.		3	Very slowly in refrigerator.
Boiled Fish	Tinfoil or Cling Wrap		12	In hot water.
Fried Fish	Plastic Baggies		4/6	Directly in pan.



# Fruits and Vegetables

Food	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing Time
Apples and Pears	Peel and cut into slices.	2′	In Containers (cover with syrup)	12	In refrigerator very slowly.
Apricots, Peaches, Cherries and Plums	Peel and pit.	1' / 2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Strawberries Blackberries and Raspberries	Rinse and fry.		In Containers (cover with sugar)	10 / 12	In refrigerator very slowly.
Cooked Fruit	Cut, cook and strain.		In Containers (add 10% sugar)	12	In refrigerator very slowly.
Fruit Juice	Wash, cut and crush.		In Containers (sugar to taste)	10 / 12	In refrigerator very slowly.
Cauliflower	Remove leaves, cut head into small pieces and blanch in water and a little lemon juice.	2′	Plastic Baggies	12	Not required.
Cabbage and Brussel Sprouts	Wash and cut into small pieces.	1' / 2'	Plastic Baggies	10 / 12	At room temperature.
Peas	Shell and wash.	2′	Plastic Baggies	12	Not required.
French Beans	Wash and slice if required.	2	Plastic Baggies	10 / 12	Not required.
Carrots, Peppers and Turnips	Peel, wash and slice if necessary.	3' / 4'	Plastic Baggies	12	Not required.
Mushrooms and Asparagus	Wash, peel and cut up.	3' / 4'	Plastic Baggies or Containers	6	At room temperature.
Spinach	Wash and mince.	2′	Plastic Baggies	12	At room temperature.
Vegetable for Soups	Wash and cut up in small pieces.	3′	Plastic Baggies or Containers	6/7	Not required.
Various Foods	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing time
Bread			Plastic Baggies	4	At room temperature and in the oven.
Cakes			Plastic Baggies	6	About 10 minutes at room temperature, cook at 100/200°C.
Cream			Plastic Containers	6	At room temperature or in refrigerator.
Butter			In original wrapping or tinfoil	6	In refrigerator.
Boiled Food or Vegetable Soup			Plastic or Glass Containers	3/6	At room temperature or in hot water.
Eggs			Freeze without shells in small containers	10	At room temperature or in refrigerator.



# **Tips on Saving Energy**

### - Install it well

And therefore far from heat sources, from direct sunlight, in a well aired place and according to the distances indicated in the section on "Installation/Aeration".

### - Just the right cold

Too cold a compartment increases energy consumption.

#### - Do not Overfill

To conserve food properly, the cold air must circulate freely within the refrigerator. If it is overfilled, this will prevent proper air circulation, forcing the compressor to work continuously.

### - Close the Doors

Open your refrigerator as little as possible because each time you do so you loose much of the cold air. To raise the temperature to the proper level again, the motor must work for a long time, consuming energy.

### - Keep an Eye on the Seals

Keep the seals clean and make sure that they adhere well to the door. This alone will ensure that no cold air escapes.

#### - No Hot Foods

A hot pot or pan placed in the refrigerator immediately raises the temperature several degrees. Let hot cookware and food cool to ambient temperature before placing them in the refrigerator.

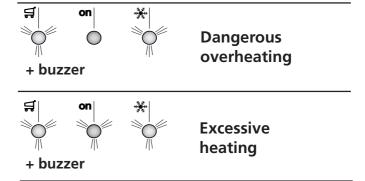
# Alarm buzzers and visual warnings

### Door open alarm

If the refrigerator door is left open for more than two minutes, a buzzer will sound. The buzzer will stop sounding when you shut the door.

### Abnormal freezer heating alarm

- 1. To signal an excessive heating on the part of the freezer, a buzzer will sound and the two yellow indicator lights "C" and "E" will start flashing to indicate a dangerous state of overheating. To prevent food from refreezing, the freezer will try to maintain a temperature of 0°C, thus allowing you to use up the food within 24 hour or to refreeze it after cooking it. Using the special alarm silencing procedure (open and shut the refrigerator door), you can turn off the buzzer. To go back to normal operating conditions, set the freezer knob "F" to position " " (refrigerator off) and then turn the appliance back on.
- 2. If the temperature inside the freezer continues to rise to excessively high values, the buzzer will sound yet again and the two yellow indicator lights "C" and "E" together with the green one "D" will start flashing to indicate an excessive heating. We recommend you check the conditions of the food, as it may be necessary to throw it away. Using the special alarm silencing procedure (open and shut the refrigerator door), you can turn off the buzzer. To go back to normal operating conditions, set the freezer knob "B" to position " " (refrigerator off) and then turn the appliance back on.





# **Keeping Your Appliance in Shape**

Before performing any cleaning operation, unplug the appliance from the mains electricity supply (set knob "F" to position " and then pull the plug out). Should you fail to follow this procedure, an alarm condition may arise. WARNING: this alarm is not a sign of an anomaly. To restore your appliance's normal operating conditions, set knob "F" to position " and then to the desired setting.

### Cleaning and maintenance

HOLIDAY FUNCTION. Mould and bad odours forming inside your unused fridge when you go on holiday need no longer be a problem: just enable the Holiday function (by setting knob "A" accordingly). This way, with limited energy consumption, the temperature of the refrigerator compartment is kept at around 15°C (you can store your make up and beauty products in it, for example) and the freezer is operated at its minimum setting, which is essential for food preservation.

A brief double buzzer will sound to confirm the function has been enabled, whereas a single buzzer indicates it has been disabled.

# Before cleaning your refrigerator, set knob "B" to position "•" and then unplug the appliance.

- Your appliance is manufactured with hygienic odourless materials. To preserve these characteristics, always use sealed containers for strong smelling foods to avoid the formation of odours that are difficult to remove.
- Use only a water and bicarbonate solution: Clean the internal and exterior of your appliance with a sponge soaked with a warm water and sodium bicarbonate solution, which is also a good disinfectant. If you do not have any sodium bicarbonate at home, use neutral detergent.
- What not to use: Do not use abrasive detergents, bleach or detergents containing ammonia. Never use solvent based products.
- All the removable parts can be cleaned by soaking in hot soapy water or detergent. Remember to dry thoroughly before replacing them.
- What about the back panel? Dust may deposit on the back panel and affect the proper running of the appliance. To remove dust, vacuum away the dust very carefully using the appropriate vacuum cleaner accessory.
- When the appliance is left unused for an extended amount of time. If you decide to switch your appliance off during the summer months, clean it on the inside and leave the doors open.

- Replacing the light bulb.

When replacing the light of the refrigerator compartment unplug the unit from the power supply and chang the used lamp with another one of not more than 10 W, follow the instructions illustrated in fig. 3.

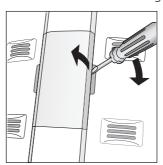


Fig. 3

### Is There a Problem?

### Green LED does not light up

Have you checked whether:

- The main switch for the electricity to the apartment or home has been turned off;
- The plug is properly inserted in the outlet;
- The outlet is adequate; try inserting the plug into another outlet in the room.

#### The motor does not start

Have you checked whether:

8 minutes have passed since you switched the appliance on?
 This model is in fact provided with a motor protection control system which means that it will only start approximately 8 minutes after being switched on.

### Warning lights are weak

Check that:

• Invert the plug in the outlet to see if this still happens.

# The refrigerator and the freezer do not cool properly.

Have you checked whether:

- The doors do not close well or the seals are faulty;
- The doors are left open too long;
- The thermostat knob is not on the proper setting;
- The refrigerator or freezer is overfilled.

### The food in the refrigerator becomes too cold.

Have you checked whether:

- The thermostat knob is on the proper setting;
- The food is in contact with the back wall which is the coldest part.

### The motor runs continuously.

Have you checked whether

- the freezer switch has been pressed (yellow lamp lit or flashing);
- The doors are not closed well or have remained open too long:
- The ambient temperature is too high.

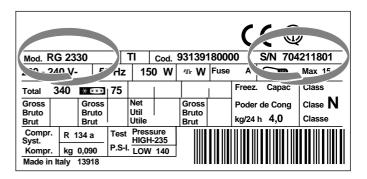
### The appliance makes too much noise.

The gas refrigerant produces a slight noise even when the compressor is not running (this is not a defect).

Have you checked whether:

- The refrigerator is level.
- The appliance was installed between cabinets or objects that vibrate and make noise.

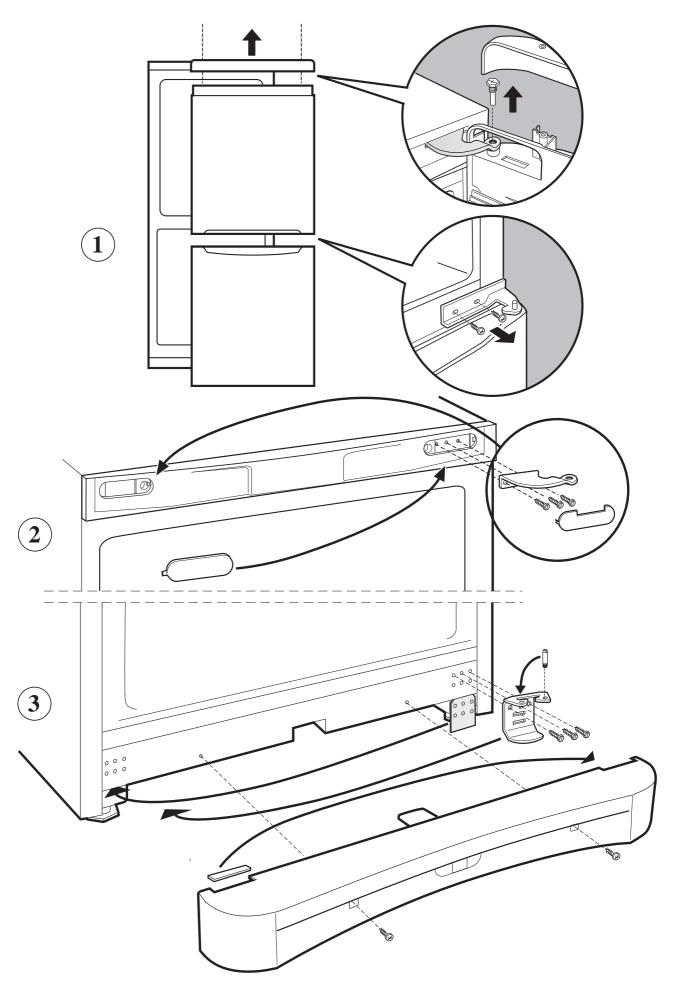
If after all the checks, the appliance still does not operate or the problem persists, call the nearest Service Centre and inform them of: the type of problem, the abbreviation of the model name (Mod.) and the relative numbers (S/N) written on the rating plate located at the bottom left next to the vegetable crisper (see examples in the figures below).

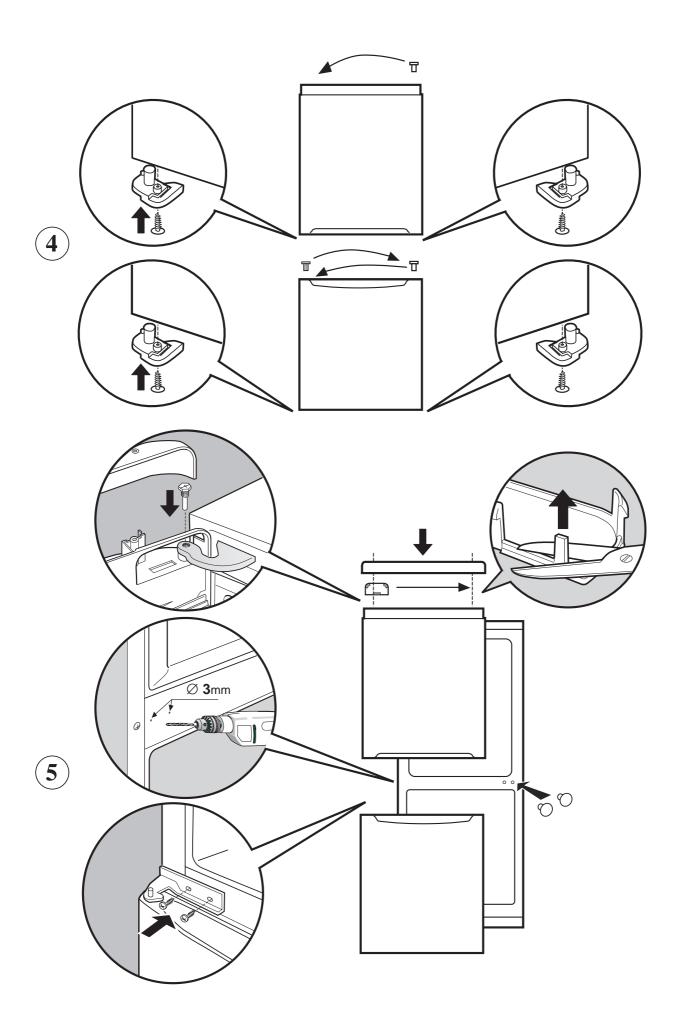


Never call on unauthorized technicians and always refuse spare parts which are not originals.



# Reversing the door opening





# Merloni Elettrodomestici

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