

# Fridge-freezer combined

Instructions for installation and use

**BA 12 - BA 12 S**



**GB** Fridge-freezer Combined  
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 radio interference (EC directive 87/308 - 02.06.89).

1. This appliance is designed to be used indoors and under no circumstances should it be installed outside even if protected by a roof. Leaving the appliance exposed to the rain and whether is exceedingly dangerous.
2. The appliance should be used only by adults and exclusively for storing foodstuffs in compliance with the instructions provided in this manual. Under no circumstances should children be allowed to operate, or tamper with, this product.
3. Do not attempt to operate or handle this appliance when barefoot, or with wet hands or feet.
4. It is highly recommended that you do not operate this appliance by connecting it to the power supply with extensions or multiple socket plugs. If the refrigerator has been installed between two cabinets, make sure that the supply chord is not dangerously crimped or trapped beneath a heavy object.
5. Never pull the cable or the appliance to remove the plug from the socket; this is exceedingly dangerous.
6. Do not touch the internal cooling elements, especially if

your hands are wet, since you could burn or hurt yourself.

7. Before doing any cleaning, disconnect the appliance from the electricity (by pulling out the plug or turning off the general switch in your home); it is not sufficient to place the temperature regulation knob on ● to cut off the power.

8. Before disposing of your old appliance, remember to break or remove the lock as a safety measure to protect children who might lock themselves inside the appliance when playing. In addition, if the appliance is a new one with a lock, keep the key out of the reach of small children.

9. If your appliance is not operating properly, read the chapter entitled, "Trouble Shooting", which might help you resolve the problem, before calling an after-sales service centre. Do not attempt to repair the appliance by tampering with the internal components.

10. If the power supply cord must be replaced, please contact one of our Customer Service Centers. In some cases, the connections are made using special terminals and in others a special tool must be used to access the connections.

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 be 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 re-fitted. 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	- <b>Earth</b>
Blue	- <b>Neutral</b>
Brown	- <b>Live</b>

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.

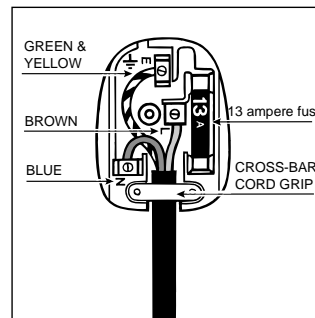
Connect Brown wire to terminal marked "L" or coloured Red.

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")



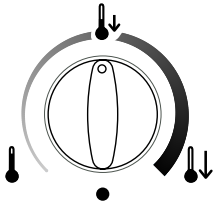
### Disposing of the appliance:

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.

# A Closer Look

## **A** Temperature regulation knob

Use this knob to regulate the temperature of the two compartments. The following settings are available:



- Refrigerator is OFF;
- ◡ minimum refrigeration setting;
- ◡◡ maximum refrigeration setting.

## **J** Drain system for the elimination of defrost water

## **K** Removable shelves which can be positioned at different levels

## **L** Light

## **B** Removable shelf with egg compartment

## **C** Removable door shelf for food products

## **D** Removable door shelf for bottles

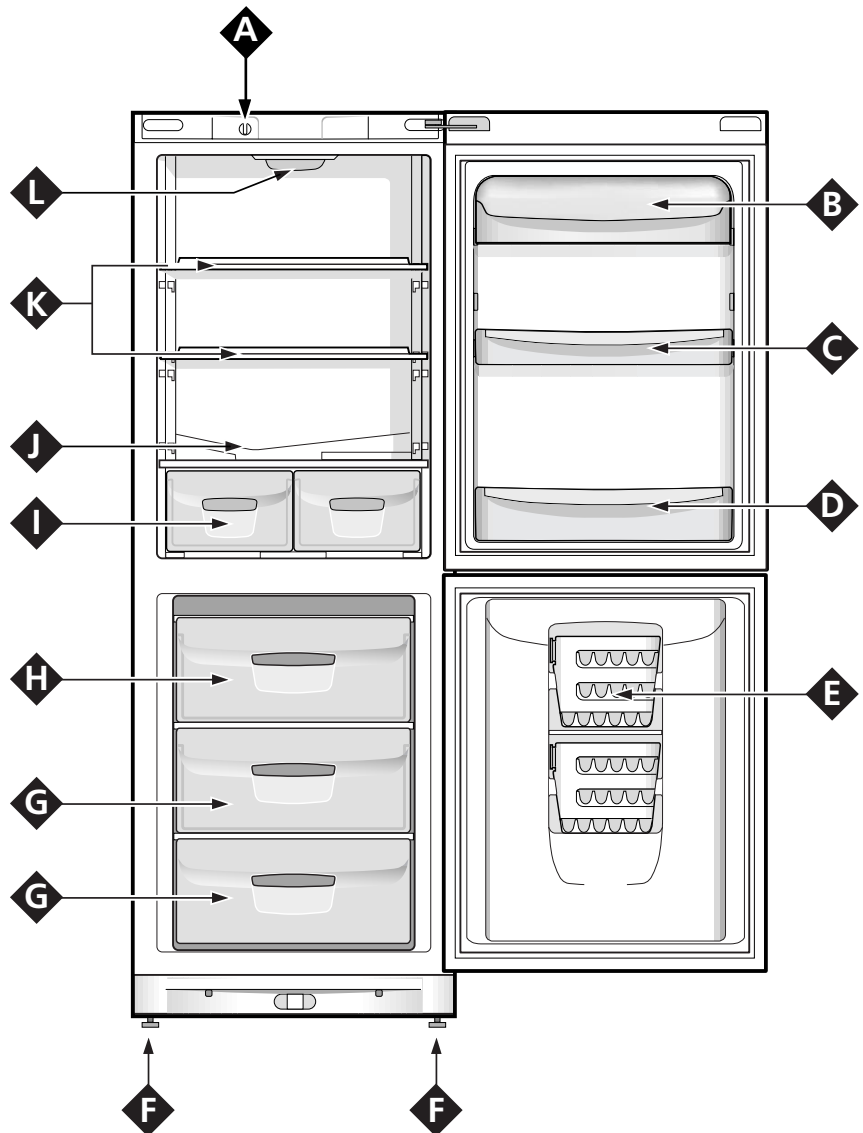
## **E** Ice tray

## **F** Adjustable feet

## **G** Compartments for storing

## **H** Compartment for storing and freezing

## **I** Fruit and vegetable drawers



# Setting up Your Appliance

## ATTENTION

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

Use these average temperature settings to ensure optimum performance and to save energy.



Before storing food in your refrigerator, wipe the interior with a solution of warm water and bicarbonate of soda.

After having plugged the appliance into the socket, make sure that the refrigerator light has turned on. Then turn the thermostat knob "A" to one of the normal settings.

After a couple of hours, you can place fresh food in the refrigerator.

## How to use the refrigerator compartment...

The thermostat automatically regulates the temperature inside the appliance

 = less cold       = colder

It is recommended that a medium setting be used.

To increase the amount of space, optimize arrangement and improve appearance, this appliance has a "cooling area" located within the back panel of the refrigerator compartment. When the appliance is operating, this panel may be covered with frost or droplets of water depending on

whether the compressor is operating or not at a given time. Do not be concerned about this! The refrigerator is operating normally.

If the thermostat knob is positioned on higher settings while the refrigerator is heavily filled and the ambient temperature high, the appliance may run continuously, resulting in the formation of frost on the back cooling area. This will lead to an increase in energy consumption.

**To avoid this situation, just turn the thermostat knob to a lower setting so that the appliance defrosts automatically.**

## Storing Food in the Refrigerator Compartment

Food	Storage Time	Location in the Refrigerator
Wrapped meat and cleaned fish (use plastic wrap or pack in plastic bags)	2 or 3 days	On the shelf above the vegetable crisper (which is the coldest area).
Fresh cheese	3 or 4 days	On the shelf above the vegetable crisper (which is the coldest area).
Eggs	1 month	In special egg rack on door.
Butter, margarine		On any shelf.
Cooked or precooked food (place in air-tight containers and when cool store in refrigerator)	3 or 4 days	On any shelf.
Sausages, salami, sandwich meats in general, fresh pasta, custards, puddings, chocolates, cream pastries, bread, dry pastries, red tomatoes	3 or 4 days	On any shelf.
Bottled products, milk, drinks, yoghurt		On special door shelves.
Fruits and legumes		In vegetable crisper.

## What Not to Store in the Refrigerator

Garlic (transmits odour), onions and leeks.

Bananas (they will turn black).

Citrus fruits.

Potatoes and root vegetables (store in dark, dry places).



- Air in the refrigerator circulates naturally so that colder, heavier air tends to descend towards the bottom. This is why meat and fish should be stored just above the crisper.
- Remember to follow our instructions on the storage life of different 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.
- Remember to cool hot food before storing, otherwise the temperature inside the appliance will increase, causing 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.
- The refrigerator compartment of your appliance is fitted with practical, removable shelves (Fig. 1) whose height can be adjusted to allow for storage of large containers. These shelves can also be tilted for storage of opened bottles.

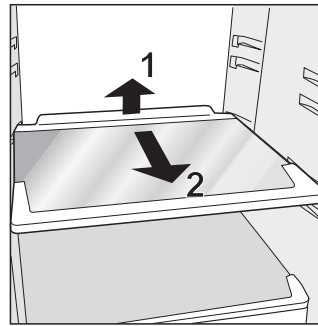


Fig. 1

## How to use the freezer compartment...

### Consult a specialized manual when packaging foods for freezing.

- Remember that you should never re-freeze products you have allowed to thaw, even if only partially: cook the food, then either eat (within 24 hours) or re-freeze it.
- 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 where the temperature will fall below  $-18^{\circ}\text{C}$ , which is ideal for freezing food properly. Remember that proper conservation depends on the speed of freezing.
- Do not open the freezer door during freezing.
- Freeze only the quantities (in kg) shown on the data plate on the left of the crisper.
- For the best conservation and defrosting, remember to freeze small portions; this will ensure rapid and uniform freezing. Mark package with a description of the contents and the date it was frozen.
- In order to have a larger storage volume, the freezer compartment can be used without its drawers (except for the first one from the bottom), placing food directly onto the evaporator plates. After introducing the food to be stored, make sure that the door shuts properly.
- In the case of power failure or breakdown, do not open the freezer door. This will help maintain the temperature inside the freezer ensuring that foods are conserved for at least 9-14 hours.

- Do not store full bottles in the freezer since they could explode when they freeze. (Remember that liquids increase in volume when frozen).
- If the room temperature remains below  $14^{\circ}\text{C}$  for an extended period of time the freezer will not reach the temperatures required for storage, and storage life will be shorter. In this case, frozen foodstuffs should be used within a relatively short period of time.

## Ice trays

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.

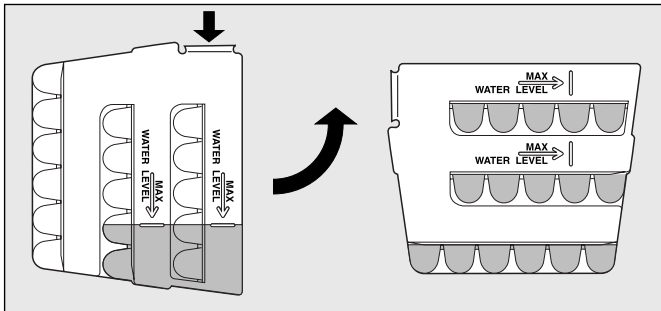


Fig. 2

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.

## Energy Saving Tips

### - Install the appliance correctly

This means that the appliance should be installed away from heat sources or direct sunlight in a well ventilated room.

### - Correct temperature settings

Set the refrigerator or freezer temperature knob to one of the medium settings. Very low temperatures will not only consume a great deal of energy but will neither improve or lengthen the storage life of the food. Excessively low temperature may in fact spoil vegetables, cold meats and cheese.

### - Do not overfill your appliance

Remember that proper storage of food requires good air circulation. Overfilling your appliance will prevent this circulation and overwork the compressor.

### - Shut the doors

Open your appliance only when strictly necessary; remember that every time you open the door most of the cold air will be lost. The motor will have to run, and consume energy, to restore the correct temperature.

### - Check the door seals

Keep the gaskets clean and soft so that they fit closely against the door to ensure that no cold air is lost.

### - Never store hot foods

A container of hot food in the refrigerator will increase the temperature significantly; allow food to cool to room temperature before storing.

### - Check your appliance for build up of ice

Remember to check the walls of the freezer for frost; when the frost becomes too thick, defrost the freezer immediately (See "Maintenance Instructions").



# 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, Partridge 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.

# Caring for Your Appliance

Before doing any cleaning, disconnect the appliance from the electricity (by pulling out the plug or turning off the general switch in your home).

## Defrosting

**WARNING: do not damage the refrigeration circuit. Do not use mechanical devices or other tools to speed up the defrosting process, unless they have been recommended by the manufacturer.**

### How to defrost the refrigerator compartment

This appliance features automatic defrosting; condensed water flows to the back of the appliance through a drain (see Fig. 3) where the heat produced by the compressor causes it to evaporate to the exterior.

The only precaution you need take, is to ensure the drain hole behind the crisper is cleaned regularly, so that the water can drain freely.

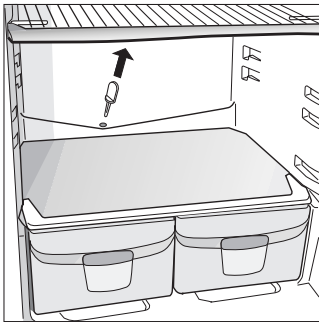


Fig. 3

### How to defrost the freezer compartment

Remember to regularly remove frost with the scraper provided (never use a knife).

When the layer of frost is more than 5 mm thick you should defrost the appliance. Follow these steps: set knob **A** to "●"; wrap deep frozen and frozen foods in newspaper; and place them in the refrigerator or in a cool place. Leave the freezer door open so that the frost thaws completely, placing basins of warm water in the freezer to speed up defrosting.

The unit is provided with a system which allows the defrost water to be collected in a container to be placed beneath the unit (proceed as illustrated in fig. 4).

Dry the inside of the unit carefully.



Fig. 4

## Cleaning and maintenance

**Always unplug the appliance from the mains before cleaning.**

- 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.

- Dishwashable: All the removable parts can be cleaned by soaking in hot soapy water or detergent. If you own a dishwasher, you may wash these parts in the dishwasher. 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.

- Discontinued use of the appliance: If the appliance is not in use for any length of time, remember to clean the interior and dry thoroughly, leaving the doors open to prevent the formation of bad odours and mould.

- Replacing the light bulb.

When replacing the light of the refrigerator compartment unplug the unit from the power supply and change the used lamp with another one of not more than 15 W.

For access to lamp "A", remove the centre screw "B" at the back of the lamp cover, as indicated in fig. 5.

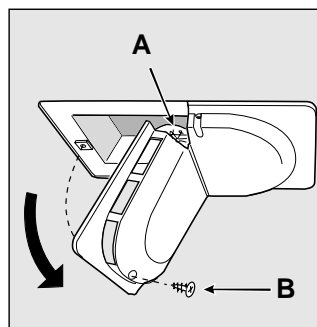


Fig. 5

# Trouble Shooting

## The Refrigerator does not Work

Check that:

- The mains switch of your home is on;
- The plug is inserted correctly in the socket;
- The socket is working; to check this connect the appliance to another socket in the room.

## The Temperature in the Refrigerator and Freezer is too High

Check that:

- The doors are shut properly and that the door seal is not damaged;
- The thermostat knob is on the correct setting;
- The refrigerator has not been overfilled.

## Food in the Refrigerator is too Cold

Check that:

- The thermostat knob is on the correct setting;
- Food is not touching the back of the appliance, which is very cold.

## The Motor Runs Continuously

Check whether:

- The doors are not closed properly or that they have been opened continuously;
- The room temperature is not too high;
- Any frost buildup is not more than 2-3 mm.

## The Appliance is Noisy

Check whether:


- The appliance is perfectly level;
- The appliance has been installed between cabinets or other objects that vibrate or make noise;
- Remember that the refrigerant in the cooling circuit causes a slight bubbling sound, even when the compressor is not running (this is quite normal).

## There is Water on the Bottom of the Refrigerator

Check whether:

- The defrost drain is clogged.

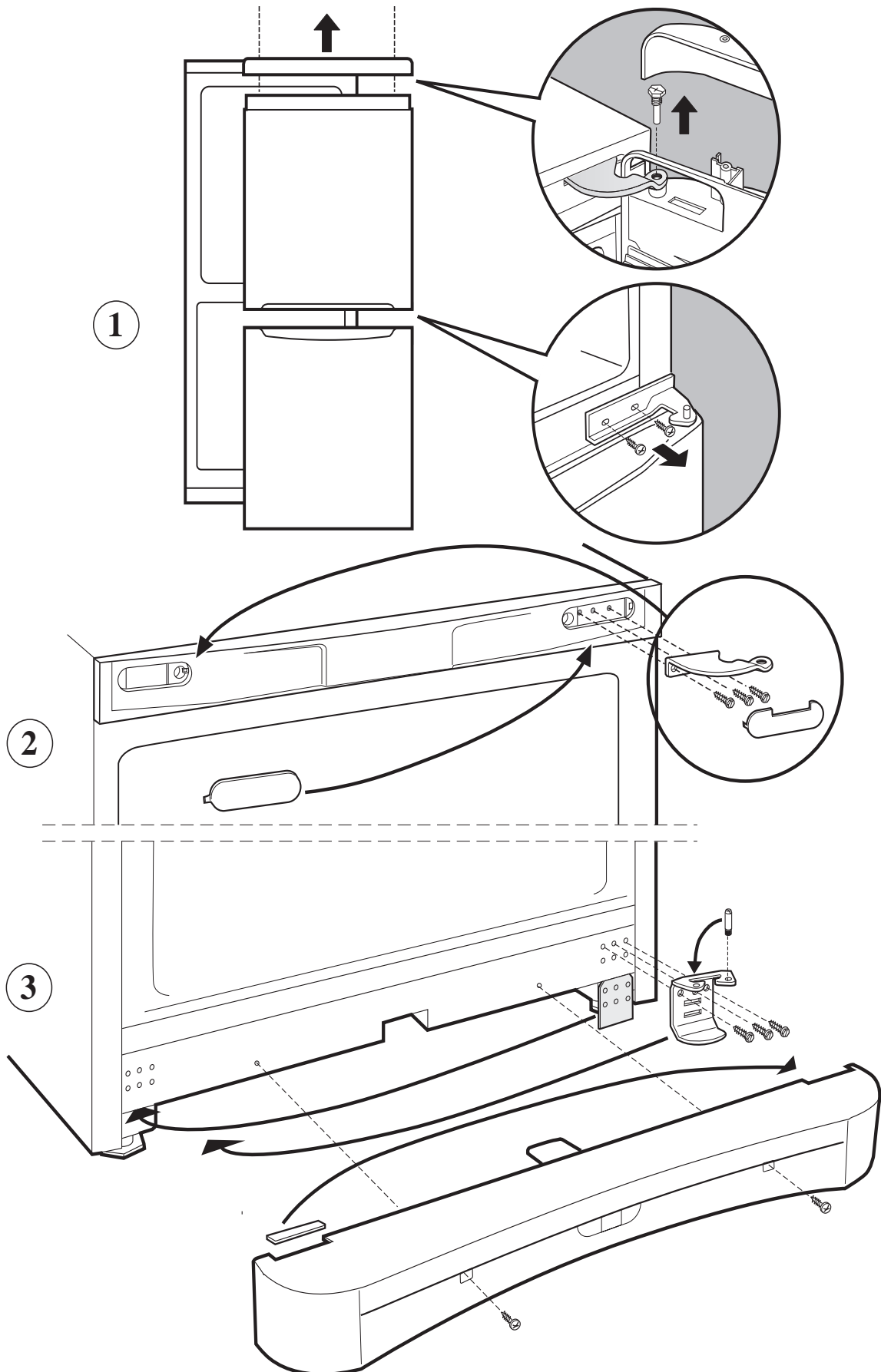
If after all the checks, the appliance still does not operate or the problem persists, call the nearest Service Centre and inform them of: the type of problem, the abbreviation of the model name (Mod.) and the relative numbers (S/N) written on the rating plate located at the bottom left next to the vegetable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

Mod. <b>RG 2330</b>		TI	Cod. <b>93139180000</b>		S/N <b>704211801</b>	
240 V-	Hz	150 W	W	Fuse	A	Max 15
Total	<b>340</b>	<b>75</b>			Freez. Capac	Class
Gross Bruto Brut		Gross Bruto Brut	Net Util Utile	Gross Bruto Brut	Poder de Cong kg/24 h	Clase <b>N</b>
Compr. Syst.	R 134 a	Test P.S.-I.	Pressure HIGH-235		4,0	Classe
Kompr.	kg 0,090		LOW 140			
Made in Italy 13918						

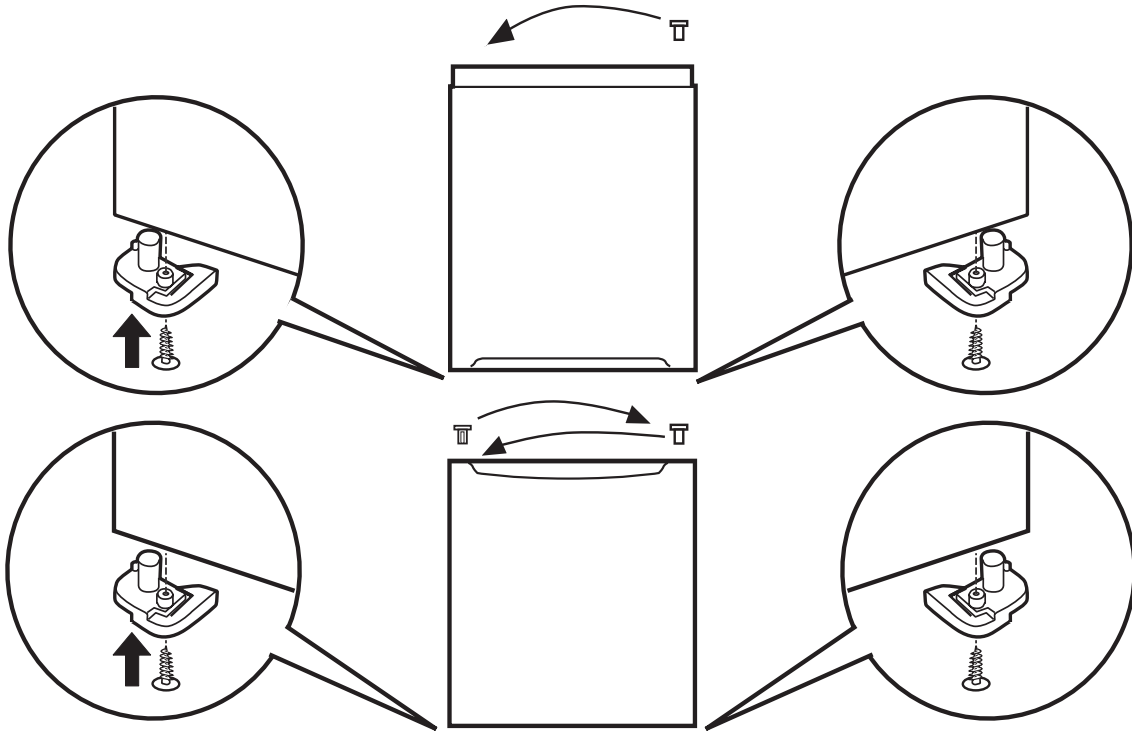
**Never call on unauthorized technicians and always refuse spare parts which are not originals.**



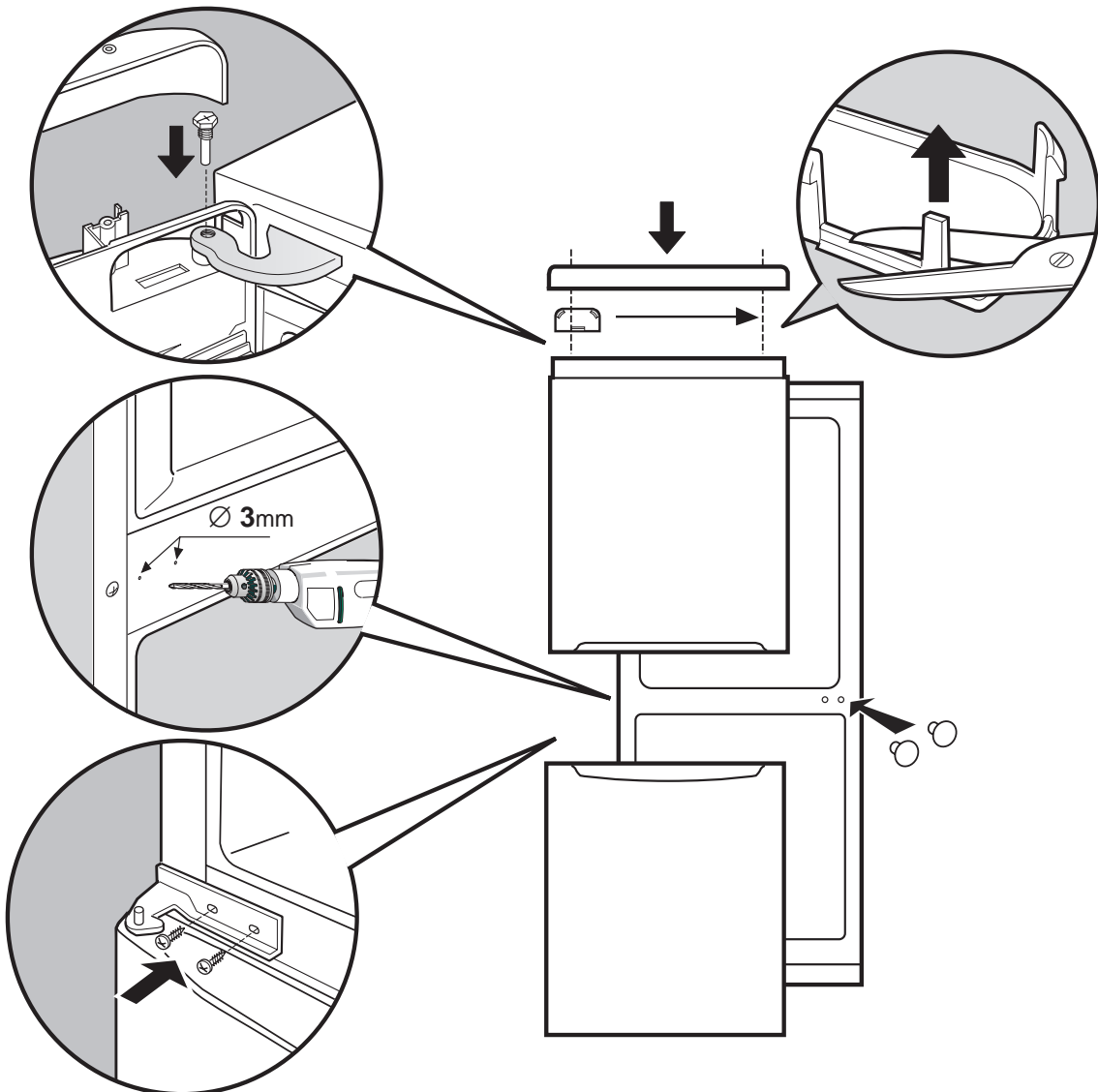
## Reversing the door opening



4



5



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