Fridge-freezer Combined

Instructions for installation and use

C 239 NF UK





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 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 cut-out 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 Red

Connect Blue wire to terminal marked " \mathbf{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.

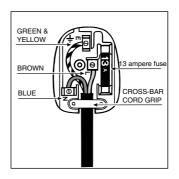
How to connect an alternative plug:

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

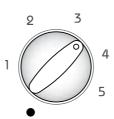


Temperature regulator knob for the fridge

compartment

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

- the fridge is off;
- least cold;
- **5** coldest



Red alarm lamp



When this red pilot lamp comes on, the freezer is not operating correctly and the temperature is rising too much



Green lamp

When lit, it indicates that the appliance is connected to the electricity network







This yellow pilot lamp comes on when you press the rapid freezing button "F"

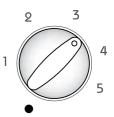


Temperature regulator knob for the freezer

compartment

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

- the fridge and freezer are off;
- 1 least cold;
- 5 coldest



You can adjust the knob from position "1" to position "5" according to your requirments. Remember that you can also interrupt the operation of the whole appliance (fridge included) by setting the knob on position "

".

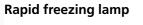
Rapid freezing button



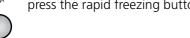
Super

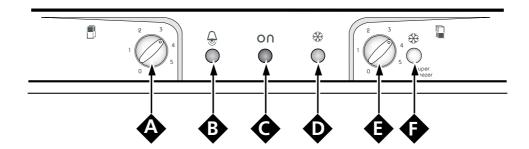
freezer

When pressed (the yellow "D" pilot lamp comes on), it allows you to freeze fresh food





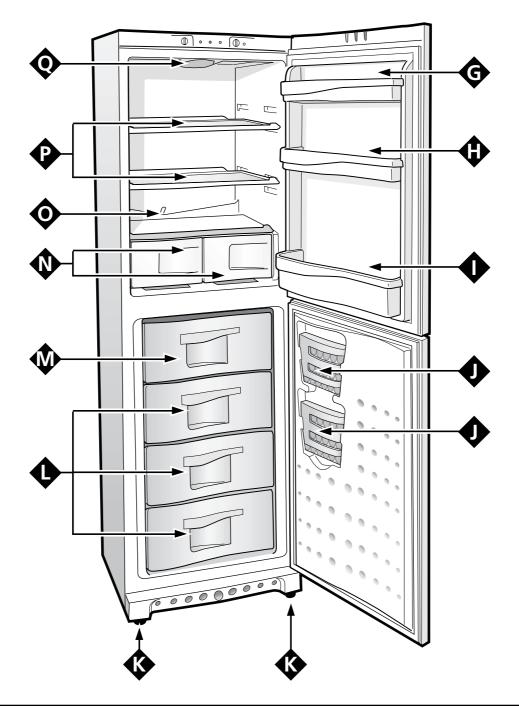






- Removable shelf with egg compartment
- Removable door shelf for food products
- Removable door shelf for bottles
- lce tray
- Adjustable feet
- Compartment for storing frozen foods

- Compartment for freezing fresh foods and storing frozen foods
- Fruit and Vegetable Crispers
- Drain system for the elimination of defrost water
- 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 "**C**" is lit. If not, make sure that the freezer knob "**E**" is not on position "•".

Refrigerator compartment

Set knob "A" onto a medium position (3) and you can place food in the fridge after only a few hours.

Freezer compartment

Set knob "E" onto a medium position (3) and press button "F" for rapid freezing (yellow pilot lamp "D" will come on). When the freezer has reached the optimum temperature, the red alarm lamp "B" will come off. Press button "F" again; yellow lamp "D" off. Now you can place frozen food in the freezer.

How to use the refrigerator compartment...

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 (placer 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).



The temperature inside the refrigerator compartment automatically adjusts itself according to the position of the temperature regulator knob.

1 = least cold 5 = coldest

We recommend, however, a medium position.

Air in the refrigerator circulates naturally so that colder, heavier air tends to descend towards the bottom. This is why meat and cheese should be stored just above the crisper. Please follow our instructions carefully on maximum storage time: any food, even the freshest, will not remain edible for any extended amount of time.

Contrary to popular belief, cooked foods do not store any longer than raw food.

The practical removable shelves (Fig. 1), whose height can be adjusted thanks to special guides, allow you to insert even large containers and larger sized foods. The innovative shape of the shelves allows you to adjust their height without having to remove them completely.

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 place liquids in containers without covering them because this will lead to an increase in the level of moisture within the refrigerator, causing the formation of frost.

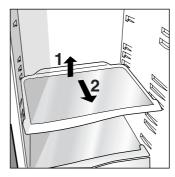


Fig. 1

How to use the freezer compartment...

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

There is no need to defrost the freezer since the "ventilated cold air" cooling system prevents the formation of frost and ice on the walls. Moreover, frost does not form on the packets of frozen foods which will therefore not stick together and will be easy for you to recognise.

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 and the red lamp "**B**" has come off.

When the appliance is already on, freezing can be done in two ways:

1. for small quantities, less than the maximum capacity indicated on the data plate, just press the freezing button "**F**" (yellow lamp "**D**" 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 "**D**" off).

2. For large quantities of food to be frozen (up until the maximum load indicated on the data plate), keep the freezing button "**F**" pressed down until the yellow lamp starts flashing quickly. After 24 hours, the yellow lamp will stop flashing (permanently lit); you can now insert the food to be frozen. After 24 hours, the button will switch itself off automatically (yellow lamp 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.

In order to obtain a larger amount of space in the freezer compartment, you can remove the central drawer, and place the food directly onto the evaporator plate. Make sure that, after having inserted the load, the door closes correctly. Do not open the freezer door in the event of a power failure or malfunction. This precaution will slow the rise in tem-

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.



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.

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.

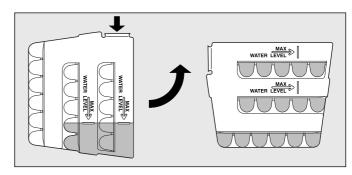


Fig. 2

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.



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. | ng Freshly 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. |



Keeping Your Appliance in Shape

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

This appliance defrosts automatically and the water is chan-

neled to the back toward the drain installed for this purpose (fig. 3). Here, the heat produced by the compressor will make it evaporate. The only thing you must do is to periodically check and clean the hole of the drain, which is located behind the vegetable crispers, so that the water drains properly.

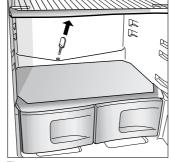


Fig. 3

How to defrost the freezer compartment.

There is no need to defrost the freezer since the "ventilated cold air" cooling system prevents the formation of frost and ice on the walls.

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 chang the used lamp with another one of not more than 15 W.

For access ti lamp "**A**", remove the centre screw "**B**" at the back of the lamp cover, as indicated in fig. 4.

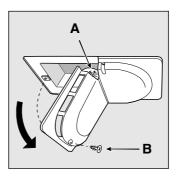


Fig. 4



Is There a Problem?

The refrigerator does not function.

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.

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 thermostat knob is not on the proper setting.

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).

"No Frost" refrigerators have a fan which circulates cold air in the appliance. This fan makes a slight noise which is quite normal for this "No-frost" refrigerators.

Have you checked whether:

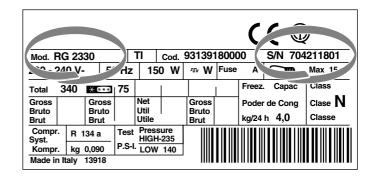
- The refrigerator is level.
- The appliance was installed between cabinets or objects that vibrate and make noise.

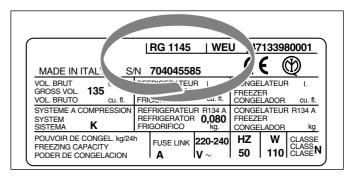
There is water on the bottom of the refrigerator.

Have you checked whether:

• The hole for draining the water from the frost is clogged (see fig. 3).

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).

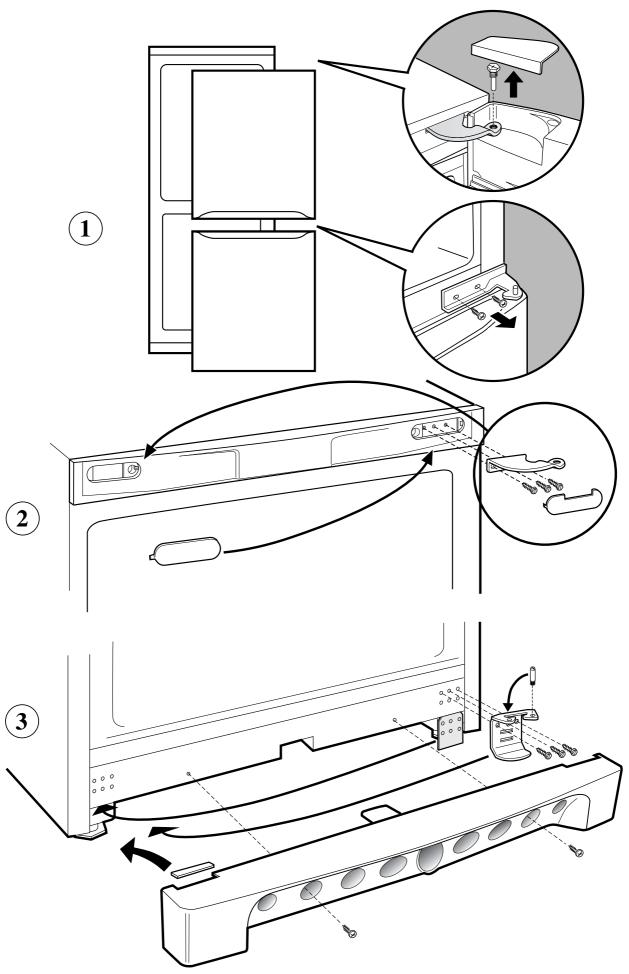




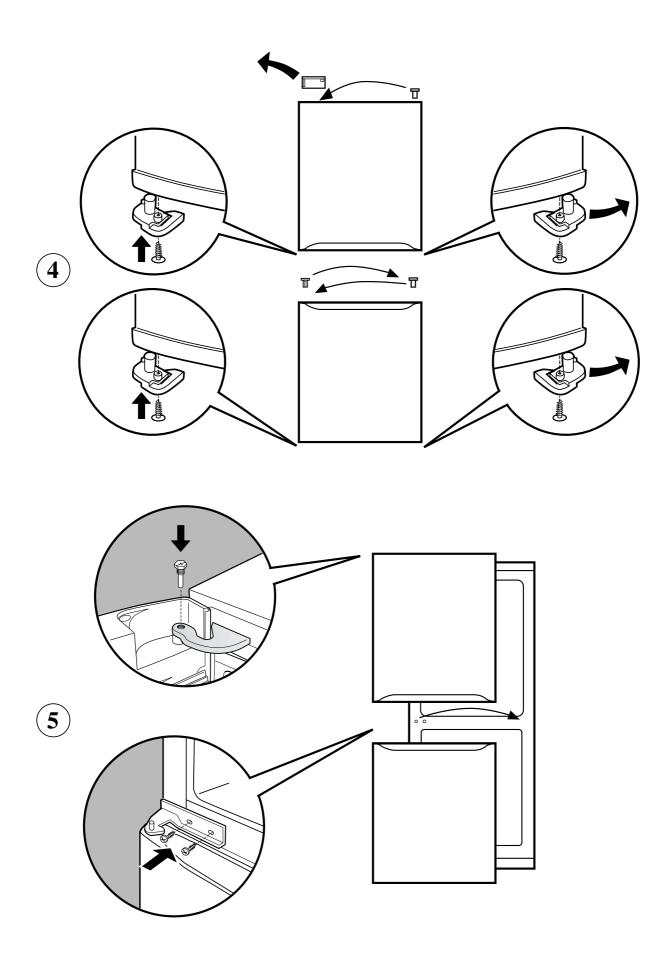
Never call on unauthorized technicians and always refuse spare parts which are not originals.



Reversing the door opening



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