

Operating and installation instructions



Frost free fridge freezer with PerfectFresh zone and Dynamic cooling KFN 14927 SD KFN 14927 SD ed/cs (-1/-3)

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time. en - GB

M.-Nr. 09 436 290

Contents

Guide to the appliance	5
Caring for the environment	7
Warning and Safety instructions	8
How to save energy	. 16
Switching on and off	. 18
Before using for the first time	. 18
Cleaning and care	. 18
Operating the appliance	. 18
Switching on	
Switching off	
To switch the refrigerator section/PerfectFresh zone off separately	
Settings mode	
Switching the sensor tone on/off	
Activating or deactivating the safety lock	
Switching off for longer periods of time	
The correct temperature	
in the refrigerator and the PerfectFresh zone	
Dynamic cooling	
in the freezer section	
Setting the temperature	
Temperature range	
Temperature display	
Setting the temperature in the PerfectFresh zone	
Changing the temperature display brightness	
Alarm	
Temperature alarm	
Door alarm	
Super cool and Super freeze	
Super cool	
Super freeze	
Storing food in the refrigerator section	
Different storage zones	
Food which is not suitable for storing in the refrigerator	
When shopping for food	
Storing food correctly	
Unpacked meat and vegetables	. 32

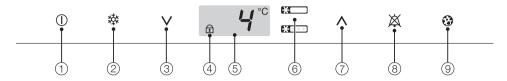
Contents

Storing food in the PerfectFresh zone	. 33
Storage temperature	. 33
Humidity level	
Storing food in the PerfectFresh zone compartments	
Adjusting the interior fittings	
Moving the shelves	
Split shelf	
Adjusting the condiment tray/bottle shelf	
Universal container	
Moving the bottle divider	
Freezing and storing food	
Maximum freezing capacity	
Freezing fresh food	
Storing frozen food	
Home freezing	
Hints on home freezing	
Packing	
Before placing food in the freezer	
Placing food in the freezer	
Defrosting	
lce cubes	
Cooling drinks	
Cool pack	
Defrosting	
Cleaning and care	
Cleaning the interior and accessories	
Appliance doors, side panels	
Ventilation gaps	
Door seals	
Metal grille at the back of the appliance	
Active charcoal filters	
To change the active charcoal filters	
Problem solving guide	
Noises	
After Sales / Guarantee	

Contents

ectrical connection5	6
stallation	7
ocation	7
Climate range	7
entilation	8
opliances with wall spacers supplied	8
stallation	
igning the appliance	8
evelling the appliance door	9
opliance dimensions6	0
nanging the door hinging	1
igning the appliance doors	2
stallation	3

Guide to the appliance

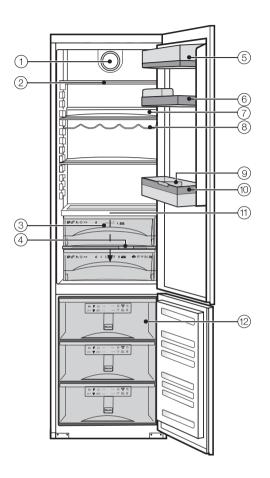


- ① On/Off sensor for the whole appliance and On/Off sensor for switching the refrigerator section on and off separately
- 2 Super cool and Super freeze sensor
- ③ Sensor for setting a lower temperature (∨)
- Safety lock indicator light (only visible when the Safety lock is activated)
- (5) Temperature display for the refrigerator and freezer sections

- ⑤ Sensor for switching between the refrigerator and the freezer sections (top = "Refrigerator" symbol; bottom = "Freezer" symbol)
- Sensor for setting a higher temperature (∧)
- Alarm off sensor
 (only visible when the door or temperature alarm sounds)
- Change active charcoal filter indicator (only visible when the active charcoal filters need to be changed)

Guide to the appliance

- 1 Dynamic cooling fan
- 2 Adjustable shelves
- 3 PerfectFresh zone compartments
- 4 Control for setting the humidity in the PerfectFresh zone compartments
- 5 Butter and cheese compartment
- ⑤ Egg tray/Condiment tray/Universal container
- (7) Active charcoal filter holder
- 8 Bottle rack
- 9 Bottle divider
- 10 Bottle shelf
- (1) Condensate channel and drain hole
- (2) Freezer drawers with freezer calendar



Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.

In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important information on its safety, installation, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

The appliance is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments.

This appliance is not intended for outdoor use.

The appliance must only be used as a domestic appliance to cool and store food as well as to store deep frozen food, freeze fresh food and to prepare ice.

Any other usage is not supported by the manufacturer and could be dangerous.

- The appliance is not suitable for storing and keeping cool medicines, blood plasma, laboratory preparations or other such materials or products. Incorrect use of the appliance for such purposes can cause deterioration of the items stored. The appliance is not suitable for use in areas where there is a risk of explosion. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.
- The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

- Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- Children 8 years and older may only use the appliance without supervision if they have been shown how to use it in a safe way and understand the hazards involved.
- Children must not be allowed to clean or maintain the appliance unsupervised.
- This appliance is not a toy! To prevent the risk of injury, do not allow children to play with it or use the controls. Please supervise children whilst you are using the appliance.
- Danger of suffocation. Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

Technical safety

- ▶ Before setting up the appliance, check it for any externally visible damage. Do not install and use a damaged appliance. It could be dangerous.
- If the connection cable is faulty it must only be replaced by a service technician authorised by the manufacturer to protect the user from danger.



This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance. Care must be taken during the transportation and installation of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open flames and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

- The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 m³ of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.
- Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.
- ▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply.
- This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- The electrical safety of this appliance can only be guaranteed when it is correctly earthed. It is most important that this basic safety requirement is observed and regularly tested and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).

Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

- While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.
- The appliance must be isolated from the electricity supply during installation, maintenance and repair work.
- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- This appliance must not be used in a non-stationary location (e.g. on a ship).
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.
- The manufacturer cannot be held liable for damage caused by a faulty connection to the mains water supply.
- Connection to the mains water supply and any repairs to the ice cube maker must only be carried out by a suitably qualified and competent person.
- The ice cube maker is not suitable for connection to a hot water supply.
- ▶ Before plumbing the appliance in, ensure that it is disconnected from the mains electricity supply.

Correct use

- Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.
- Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.
- Do not refreeze partially or fully defrosted food. Consume defrosted food as soon as possible, as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.
- Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.
- Do not operate any electrical equipment (e.g. an electric ice-cream maker) inside the appliance. Danger of sparking and explosion.
- If storing alcohol with a high percentage proof in the refrigerator, make sure it is tightly closed and stored upright.

 Danger of explosion.
- Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode. Danger of injury and damage to the appliance.
- When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour; otherwise they could burst, resulting in injury or damage.

Observe the "use-by" dates given on food to avoid the risk of food poisoning.

Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging regarding storage conditions and "use-by" dates.

- Do not use sharp edged objects to
- remove frost and ice,
- separate frozen foods and remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

- Do not place electric heaters or candles in the appliance to defrost it. These will damage the plastic parts. Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause the build-up of gases and pose a danger to health.
- Do not use a steam-cleaning appliance to defrost or clean this appliance. Steam could reach electrical components and cause a short circuit.
- Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.
- If storing food which contains a lot of fat or oil in the appliance or the refrigerator door, make sure it does not come into contact with plastic components as this could cause stress cracks.
- Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

This appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance.

Installing it in a room with too low an ambient temperature, e.g. a garage, can lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Stainless steel appliances

- Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the surface of the door. These damage the surface, causing it to lose its dirt-repellent protective coating.
- The high-quality surface of the door is susceptible to scratching. Even fridge magnets can cause scratching.

Disposal of your old appliance

Before disposing of an old appliance, first make the door latch or lock unusable.

This way you will prevent children from accidentally locking themselves in and endangering their lives.

- ▶ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by
- puncturing the refrigerant channels in the evaporator.
- bending any pipework.
- scratching the surface coating.

Splashes of refrigerant can damage the eyes.

How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not near to a heat source (radiator, oven).	Near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
	Ventilation gaps uncovered and dusted regularly.	Ventilation gaps covered or dusty.
	Compressor and metal grille (heat exchanger) dusted at least once a year.	Dust build-up on the compressor and metal grille (heat exchanger).
Temperature setting	Refrigerator section 4 to 5 °C Freezer section -18 °C	With a higher setting: the lower the temperature, the higher the energy consumption.

How to save energy

	Normal energy consumption	Increased energy consumption
Use	Drawers, shelves and racks arranged as they were when the appliance was delivered.	
	Only open the doors when necessary and for as short a time as possible. Store food in an organised way.	Frequent opening of the door for long periods will cause a loss of coldness. The appliance works harder to cool down and the compressor runs for longer periods.
	Take an insulated cool bag with you when shopping and place food in the appliance as soon as possible. Replace any food removed rapidly, before it begins to thaw. Allow hot food and drinks to cool down before placing them in the appliance.	Hot food or food at room temperature raises the temperature inside the appliance. The appliance works harder to cool down and the compressor runs for longer periods.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	

Before using for the first time

Protective foil

The stainless steel trim to the interior shelves and the door shelves has a layer of protective foil to prevent damage during transportation.

On stainless steel appliances, the outer surfaces are also covered with protective foil.

Do not remove the foil until the appliance has been positioned in its final location.

Cleaning and care

- Treat the stainless steel trim to the interior shelves and the door shelves with the Miele stainless steel conditioner supplied as soon as you have removed the foil.
- On stainless steel appliances also treat the side panels with the Miele stainless steel conditioning agent supplied as soon as you have removed the protective foil.

 The appliance doors have a special finish which is resistant to soiling. Do not use Miele stainless steel conditioner on the appliance door.

Important. Each time it is used, the Miele stainless steel conditioning agent forms a water and dirt repellent protective coating.

Clean the inside of the appliance and the accessories with lukewarm water and a little washing up liquid, and then dry with a soft cloth.

Active charcoal filters (Active Air Clean charcoal filters)

■ Place the active charcoal filters supplied in the holder, and place the holder on one of the refrigerator shelves (see "Active charcoal filters").

Operating the appliance

A light touch of the finger on the sensors is all that is required to operate this appliance.

Switching on

The refrigerator section/PefectFresh zone and freezer section are switched on together with the On/Off sensor.



■ Touch the On/Off sensor until the temperature display lights up.

The temperature display for the refrigerator section will show the current temperature in the refrigerator section.

If the temperature in the freezer section is above 0 °C, only bars will light up in the temperature display for the freezer section. As soon as the temperature is below 0 °C, the temperature display for the freezer section will show the current temperature in the freezer section.

The "Freezer" symbol and the Alarm off sensor will flash until the temperature in the freezer section has cooled down to the correct temperature for freezing.

The appliance will start to cool, and the interior lighting will come on when the refrigerator section door is opened.

To enable the temperature to get sufficiently cold inside the appliance, allow the appliance to run for a few hours before placing food in it.

Do not place food in the freezer section until the temperature is at least -18°C.





You switch between the refrigerator and freezer sections with this sensor.

If you want to select the freezer section (to check the temperature, for example),



touch the sensor for switching between the refrigerator and freezer section until the "Freezer" symbol lights up yellow.

Depending on which section you have selected, you can

- select either Super cool or Super freeze, or
- adjust the temperature.

Please refer to the relevant section for more information.

Cool pack

Place the cool pack in the top freezer drawer. The cool pack will be at its most effective after it has been in the freezer for approx. 24 hours.

Switching off



■ Touch the On/Off sensor until all of the indicators go out. (If this does not happen, the safety lock is still activated).

If the refrigerator section is switched on, the refrigerator section and freezer section will switch off one after the other

The interior light will not come on when you open the door and the cooling process will be switched off.

To switch the refrigerator section/PerfectFresh zone off separately

The refrigerator section/PerfectFresh zone can be switched off without having to switch off the freezer section. This is useful e.g. whilst on holiday.



Switch the appliance on and select the refrigerator section.

The "Refrigerator" symbol will light up yellow.



■ Touch the On/Off sensor until the "Refrigerator" symbol goes out.

The interior light will not come on when you open the door and the refrigerator section is switched off.

The freezer section remains switched on and the "Freezer" symbol is lit up.

To switch the refrigerator section/PerfectFresh zone back on again



■ Select the refrigerator section. The "Refrigerator" symbol lights up yellow,

- then touch the On/Off sensor until the temperature display lights up, or
- Switch the appliance off and then back on again.

The appliance will start to cool, and the interior lighting will come on when the refrigerator section door is opened.

Settings mode

Certain settings on the appliance can only be selected in settings mode.

How to select settings mode and how to change the settings is described in the relevant section of these instructions.

Overview of functions that can be selected in settings mode:

To enter or leave settings mode	c
To switch the sensor tone on/off (see "Switching on and off")	Ь
To confirm that the active charcoal filters have been changed (see "Active charcoal filters")	h
To switch the safety lock on/off (see "Switching on and off")	U
To change the brightness of the temperature display (see "The correct temperature")	d
To adjust the temperature in the PerfectFresh zone (see "The correct temperature")	0

The door alarm is automatically disabled when the appliance is in settings mode. As soon as the door is closed, the door alarm is activated again.

Switching the sensor tone on/off

The sensor tone which sounds each time a sensor is touched can be deactivated.



■ Touch and leave your finger on the ∨ sensor.



- At the same time, briefly touch the On/Off sensor (without letting go of the ∨ sensor).
- Leave your finger on the ∨ sensor for another 5 seconds until c appears in the display.
- Touch the ∨ sensor repeatedly until b appears in the display.
- Touch the On/Off sensor.
- By touching the V sensor, you can now select whether the sensor tones are switched on or off:
 - **b** D: The sensor tones are deactivated
 - **b** 1: The sensor tones are activated
 - b -: Return to menu

The old setting lights up, and your newly selected setting flashes.

- Touch the On/Off sensor to confirm a new setting.
- Touch the ∨ sensor repeatedly until c appears in the display.
- Touch the On/Off sensor.

You have now left settings mode.

Activating or deactivating the safety lock

The safety lock can be activated to prevent the appliance being switched off inadvertently.



■ Touch and leave your finger on the ∨ sensor.



- At the same time, briefly touch the On/Off sensor (without letting go of the ∨ sensor).
- Leave your finger on the ∨ sensor for another 5 seconds until c appears in the display.
- Touch the ∨ sensor repeatedly until u appears in the display.
- Touch the On/Off sensor.
- By touching the ∨ sensor, you can now select whether the safety lock is switched on or off:
 - บ ปี: The safety lock is deactivated
 - ບ 1: The safety lock is activated
 - u -: Return to menu.

The old setting lights up, and your newly selected setting flashes.

- Touch the On/Off sensor to confirm a new setting.
- Touch the ∨ sensor repeatedly until c appears in the display.
- Touch the On/Off sensor.

You have now left settings mode.

The safety lock indicator will light up in the temperature display when the safety lock has been activated.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- disconnect it from the mains,
- clean the appliance out and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

- the more often the door is opened and the longer it is kept open,
- the more food that is stored in it,
- the warmer the food is which is being put into it,
- the higher the ambient temperature surrounding the appliance.
 The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

... in the refrigerator and the PerfectFresh zone

We recommend a temperature of **4** °C in the middle of the refrigerator.

The temperature in the PerfectFresh zone is controlled automatically, and is maintained at **0 to 3 °C**.

Dynamic cooling

The dynamic cooling fan automatically switches on when the cooling system for the refrigerator switches on. It distributes the temperature in the appliance to all areas evenly so that all the food will be chilled to about the same degree.

... in the freezer section

To freeze fresh food and to store frozen food for a long time, a temperature of **-18** °C is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

Setting the temperature

The temperatures in the refrigerator section/PrefectFresh zone and freezer section are set independently of one another.





■ Select the refrigerator or the freezer section.

The "Refrigerator" symbol or the "Freezer" symbol will light up yellow.



You can now use the arrow sensors on either side of the temperature display to set the temperature you require.

By touching the

∨ sensor: the temperature will get colder

∧ sensor: the temperature will get warmer.

The temperature being set will flash in the display.

The following information shows in the display when the sensors are touched:

- Touching a sensor once: the last temperature selected flashes.
- Each subsequent touch of a sensor: adjusts the temperature shown in 1 °C steps.

Leaving a finger on the sensor:
 changes the temperature
 continuously.
 When the highest or lowest
 temperature in the range is reached,
 the ∨ or ∧ sensor disappears.

Approx. 5 seconds after taking your finger off a sensor, the **average**, **current** temperature of the refrigerator or freezer section is automatically shown.

If you have adjusted the temperature, wait for approx. 6 hours if the appliance is not very full and for approx. 24 hours if the appliance is full before checking the temperature display, as it will take this long for the display to give an accurate reading. If, after this time, the temperature is still too high or too low, you will need to adjust it again.

Temperature range

The temperature can be adjusted:

- In the refrigerator section from 4 °C to 9 °C
- In the freezer section from -16 °C to -26 °C

The ambient temperature in the room and the installation location can affect the time it takes for the appliance to reach the lowest temperature. If the ambient temperature is too high, the appliance may not reach the lowest temperature.

Temperature display

During normal operation the temperature display on the control panel shows the temperature in the middle of the refrigerator section or the temperature in the warmest part of the freezer section.

Setting the temperature in the PerfectFresh zone

The temperature in the PerfectFresh zone is automatically held at 0 to 3 °C. It can be raised or lowered, e.g. if you want to use it for storing items like fish.



■ Touch and leave your finger on the ∨ sensor.



- At the same time, briefly touch the On/Off sensor (without letting go of the ∨ sensor).
- Leave your finger on the ∨ sensor for another 5 seconds until c appears in the display.
- Touch the ∨ sensor repeatedly until o appears in the display.
- Touch the On/Off sensor.

- You can now adjust the temperature in the PerfectFresh zone by touching the ∨ sensor. You can choose from settings 1 to 9:
 - *a 1*: Lowest temperature,
 - o 9: Highest temperature.

The old setting lights up, and your newly selected setting flashes.

- Touch the On/Off sensor to confirm a new setting.
- Touch the ∨ sensor repeatedly until c appears in the display.
- Touch the On/Off sensor.

You have now left settings mode.

o 5 is the default setting for the PerfectFresh zone. If a setting of o 1 to o 4 is selected, the temperature can fall below 0°C. Food could freeze!

Changing the temperature display brightness

The temperature display brightness can be adjusted to suit the lighting conditions of the room.

MEN

■ Touch and leave your finger on the ∨ sensor.



- At the same time, briefly touch the On/Off sensor (without letting go of the ∨ sensor).
- Leave your finger on the ∨ sensor for another 5 seconds until c appears in the display.
- Touch the ∨ sensor repeatedly until d appears in the display.
- Touch the On/Off sensor.
- The temperature display brightness can now be changed by touching the V sensor:

d 0: Maximum brightness

d 1: Reduced brightness

d -: Return to menu.

The old setting lights up, and your newly selected setting flashes.

- Touch the On/Off sensor to confirm a new setting.
- Touch the ∨ sensor repeatedly until c appears in the display.

■ Touch the On/Off sensor.

You have now left settings mode.

Your appliance has been fitted with a warning system which ensures that the temperature in the freezer section cannot rise unnoticed and to avoid energy being wasted if a door is left open.

Activating the alarm system

The alarm system is always active. It does not have to be switched on manually.

Temperature alarm

An alarm will sound if the temperature in the freezer section becomes too warm.

The alarm off sensor will flash red and the "Freezer" symbol will flash.

The alarm will sound, the alarm off sensor will flash red and the freezer symbol will flash, for example,

- if a lot of room air enters the freezer section when food is being loaded, rearranged or taken out.
- when freezing large amounts of food at once.
- when freezing food which is still warm.
- in the event of a power cut.

The alarm will stop and the symbols will go out as soon as the temperature has dropped down to the correct level again.

Switching the temperature alarm off early

If the noise disturbs you, you can switch the alarm off early if you wish.



Touch the alarm off sensor. The alarm will stop. The alarm off sensor and the freezer symbol will continue to flash until the correct temperature has been reached.

However, if the temperature in the freezer section remains above -18 °C for a long time, check that the frozen food has not started to defrost. If it has, check that the food is safe to use and if it is, then use it as soon as possible.

Alarm

Door alarm

The alarm will sound if a door is left open for more than approx. 2 minutes.

The alarm off sensor will light up red and the symbol for the section which has the opened door will flash.

The alarm will stop and the symbols will go out as soon as the door is closed.

Switching the door alarm off early

If the noise of the door alarm disturbs you, you can switch it off early if you wish.



■ Touch the alarm off sensor.

The alarm will stop.
The alarm off sensor will light up constantly and the symbol for the section which has the opened door will continue to flash until the door has been closed.

Super cool and Super freeze

Super cool

The Super cool function can be used to rapidly reduce the temperature in the refrigerator to its lowest setting (depending on the room temperature).

Switching on Super cool

Super cool is particularly recommended for the faster chilling of large amounts of fresh food or drink.



■ Select the refrigerator section.

The "Refrigerator" symbol will light up yellow.



■ Touch the Super cool sensor. It will light up yellow.

The appliance will then work at full power to lower the temperature in the refrigerator section.

Switching off Super cool

The Super cool function will switch itself off automatically after approx. 6 - 12 hours. The appliance will then continue to work at normal power.

To save energy, the Super cool function can be switched off once food and drinks are sufficiently chilled.



■ Select the refrigerator section.

The "Refrigerator" symbol will light up yellow.



■ Touch the Super cool sensor. It will dim to a pale yellow colour.

The appliance will continue running at normal power.

Super cool and Super freeze

Super freeze

Switch the Super freeze function on before putting fresh food into the freezer section.

This helps food to freeze quickly and retain its nutrients, vitamins, flavours and appearance.

Super freeze is not necessary:

- when placing food in the freezer that is already frozen.
- when freezing up to 2 kg fresh food daily.

Switching on Super freeze

When freezing small quantities of food in the freezer, the Super freeze function should be switched on **6 hours** beforehand. When freezing the maximum load of food the Super freeze function should be switched on **24 hours beforehand**.



■ Select the freezer section.

The "Freezer" symbol will light up yellow.



■ Touch the Super freeze sensor. It will light up yellow.

The appliance will then work at full

power to lower the temperature in the freezer section.

Switching off Super freeze

Depending on the amount of food placed in the freezer section, the Super freeze function will switch off automatically after approx. 30 to 65 hours. The appliance will then continue to work at normal power.

To save energy, the Super freeze function can be switched off once a constant temperature of -18 °C or colder has been reached in the freezer section.



■ Select the freezer section.

The "Freezer" symbol will light up yellow.



■ Touch the Super freeze sensor. It will dim to a pale yellow colour.

The appliance will continue running at normal power.

Storing food in the refrigerator section

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

This appliance has automatic dynamic cooling, which helps to keep an even temperature when the fan is running, making the difference between the various zones less pronounced.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest areas

The coldest areas in the refrigerator section are directly above the PerfectFresh zone and in the PerfectFresh zone itself which is slightly colder still.

Use these areas for all delicate and highly perishable food, e.g.

- fish, meat, poultry,
- sausage products, ready meals,
- dishes or baked goods containing eggs or cream,
- fresh dough, cake mixtures, pizza or quiche dough,
- soft cheese and other dairy products,

 pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing food which contains a lot of fat or oil in the refrigerator or the refrigerator door, make sure that it does not come into contact with plastic components as this could cause stress cracks.

Food must not touch the back wall of the refrigerator, as it may freeze to the back wall.

To allow air to circulate efficiently, do not pack food too closely together in the refrigerator. Do not cover the fan in the rear wall of the refrigerator, as this is essential for keeping the appliance cool.

Storing food in the refrigerator section

Food which is not suitable for storing in the refrigerator

Not all food is suitable for storing in a refrigerator at temperatures below 5 °C, as some food is sensitive to cold. Cucumbers, for example, become glassy, aubergines bitter and potatoes sweet. Tomatoes and oranges lose their aroma, and the peel on citrus fruits hardens.

Food which is sensitive to cold includes:

- Pineapples, avocados, bananas, pomegranates, mangos, melons, papayas, passion fruit, citrus fruit (such as lemons, oranges, mandarins, grapefruit),
- Fruit which is not yet ripe
- Aubergines/egg plant, cucumbers, potatoes, peppers/capiscum, tomatoes, courgettes/zucchini,
- Some hard cheeses, e.g. Parmesan

refrigerator can cause food to start deteriorating.

Storing food correctly

Food should generally be stored covered or packaged in the refrigerator (there are some exceptions to this rule in the PerfectFresh zone - see below). This will prevent food smells from affecting other food, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Unpacked meat and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh, and how long it can be kept in the refrigerator. Always observe the use-by date and recommended storage temperature.

Time out of the refrigerator, e.g. during transportation, should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the

Storing food in the PerfectFresh zone

Food is stored at a lower temperature in the PerfectFresh zone than in the refrigerator section. The humidity in the PerfectFresh zone compartments can also be regulated to suit the food being stored, providing ideal storage conditions and ensuring that food stays fresh considerably longer while retaining both flavour and vitamins.

Storage temperature

The optimum storage temperature for fresh food which is not sensitive to cold is 0 - 3 °C. This is the temperature range which is automatically maintained in the PerfectFresh zone. Food can be stored there at this temperature without loss of freshness for considerably longer than in a standard refrigerator, as the deterioration process is decelerated at this temperature.

Remember that the fresher the food when placed in the appliance, the longer it will stay fresh.

Humidity level

The humidity level in the PerfectFresh compartment will depend on

- the moisture content of the food being stored and
- the quantity of food being stored.

Use the regulator to adjust the humidity level in the PerfectFresh compartment.

The closer the storage humidity is to the humidity content of the food, the crisper and fresher the food remains over a

longer period, as the water content of the food is largely retained.

Storing food in the PerfectFresh zone compartments

You can adjust the relative humidity in the PerfectFresh compartment with the regulator.

Slide the regulator to the relative humidity level required.

♦♦ = high humidity. The regulator closes the vents to the compartment and retains the moisture already present. The humidity level greatly depends on the type and quantity of food being stored.

Please take into account that high humidity is only achieved and effective if the food is stored **unwrapped or loosely wrapped**.

 The high humidity setting b is ideal for storing freshly harvested produce such as vegetables, salad, herbs, cabbage and home-grown seasonal fruit.

Storing food in the PerfectFresh zone

The regulator opens the vents to the compartment to allow the moisture to escape.

If the regulator is set at low humidity •, the humidity will be approx. the same as the humidity in the refrigerator section. At this setting, the low temperature is the main advantage of the compartment rather than the humidity.

 With low humidity • selected, the PerfectFresh compartment is ideal for storing particularly sensitive foods, such as fresh fish, shellfish, meat, poultry, sausages, dairy products and salad.

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Always keep these foods **covered or wrapped**.

Exception: Meat. The surface of the meat dries out slightly, helping to prevent the growth of bacteria, which results in the meat lasting longer. To prevent the risk of bacterial cross-contamination and meat deteriorating, do not let one type of meat come into direct contact with another type.

Take food out of the PerfectFresh zone approx. 30 - 60 minutes before using it. The aroma and taste do not fully develop until the food has reached room temperature.

Can all types of food be stored together?

Do not place all types of food together in one compartment. Some types of food do not store well together. Aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes.

Examples of fruit and vegetables which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocados, figs, blueberries, melons and beans.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Example: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

Storing food in the PerfectFresh zone

The following tips may help if you find that food you have stored does not keep well (e.g. food becomes limp or wilts after only being stored for a short time):

- Only use the appliance for storing fresh food. The condition of the food when it is first placed in the appliance is an important factor in determining how long it stays fresh.
- Clean food before placing it in the PerfectFresh zone.
- Allow very moist food to drain before placing it in the PerfectFresh zone.
- Do not store food which is sensitive to cold in the PerfectFresh zone (see "Food which is not suitable for storing in the refrigerator")
- Bear in mind that not all types of food can be stored together (see "Can all types of food be stored together?").
- Select the correct PerfectFresh compartment (high or low humidity).
- Store food unwrapped in the high humidity PerfectFresh compartment. High humidity in the PerfectFresh compartment can only be achieved by storing food which contains moisture in it. If the humidity is not high enough, because, for example, too little food has been
- stored in the compartment, you can use a wet sponge to increase the humidity.
 If you think that the temperature in the PerfectFresh zone is too high or too low, try regulating it via the refrigerator section by altering the temperature of the
 - refrigerator section slightly by 1 to 2 °C. The temperature must be increased if ice crystals start to form on the floor of the PerfectFresh zone as otherwise the cold temperature will damage the food.
- If a lot of water has gathered on the base of the PerfectFresh zone, dry the base with a towel. Drain food before storage or place a rack on the floor of the PerfectFresh zone and place the food on the rack so that the moisture can drip down.

Adjusting the interior fittings

Moving the shelves

The shelves can be adjusted according to the height of the food.

Raise the shelf, and pull it forwards slightly until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.

The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

Stoppers prevent the shelves from being dislodged by mistake.

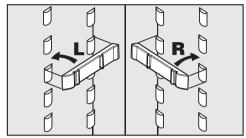
Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Push the rear half of the glass shelf up slightly from below.
- At the same time, pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

To move the split shelf:

■ Take both halves of the split glass shelf out,



- fit the two brackets onto the supports on either side at the required height,
- and push the glass shelves in one after the other. The shelf with the raised edge must be at the back.

Adjusting the interior fittings

PerfectFresh zone compartments

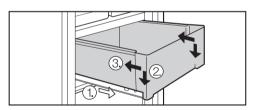
The compartments in the PerfectFresh zone are on telescopic rails, and can be removed for filling, emptying or cleaning purposes.

■ Pull out the compartment as far as it will go, and then lift it up and out.

Push the runners back in again to avoid injury or damage.

- Carefully pull out the lid between the compartments slightly, and lift it down and out.
- To replace it, insert the compartment lid from beneath into the holders, and push it back into place.

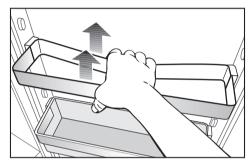
To replace the compartment,



- place it back on the fully extended runners ①. The front of the runners must be right up against the front of the compartment ②.
- Then push the compartment back in 3.

Adjusting the condiment tray/bottle shelf

- Lift the tray/shelf up and out of the stainless steel frame to remove.
- Push up the stainless steel frame, and remove.
- Replace the frame at the required height. Ensure that it is securely pushed back into position.



- Some stainless steel frames are easier to remove and replace if you put your hand behind the back bar of the frame and lift it upwards.
- Replace the tray/shelf in the frame.

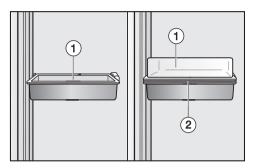
The tray/shelf can be removed completely and used as a serving tray at the table.

Adjusting the interior fittings

Universal container

(depending on model)

The universal container can be used both to store and serve food.



It consists of a deep tray ① and a shallow tray ②. Both trays fit the stainless steel frame.

If you wish to use the universal container to serve food,

place the shallow tray ② in the stainless steel frame, and use the deep tray as a lid ①.

You can lift the universal container, including contents, out of the frame and take it to the table.

Moving the bottle divider

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

The bottle divider can be removed completely (e.g. for cleaning).

■ To do this, push up the front edge of the bottle divider, and disengage it.

Maximum freezing capacity

To ensure that fresh food placed in the freezer freezes through to the core as quickly as possible, the maximum freezing capacity must not be exceeded. The maximum freezing capacity for freezing within a 24-hour period is given on the data plate: "Freezing capacitykg/24 hrs".

The maximum capacity quoted is calculated in accordance with DIN EN ISO 15502.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.

During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Storing frozen food

When buying frozen food to store in your freezer, check

- that the packaging is not damaged,
- the use-by date,
- the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.
- Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.
- Store it in the freezer as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

- The following types of food are suitable for freezing:
 Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- The following types of food are not suitable for freezing: Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

To retain colour, taste and vitamin C,

- vegetables should be blanched after they have been trimmed and washed.

 To blanch: Bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water
 - vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.
- Lean meat freezes better than fatty meat, and can be stored for considerably longer.
- To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

- Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
- Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Unsuitable packing material

- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material

- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers
- Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.
- Close the packaging tightly with
 - rubber bands
 - plastic clips
 - string or bag ties
 - freezer tape.

Freezer bags may also be sealed using home heat sealing kits.

Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer

■ When freezing more than 2 kg of fresh food, switch on the Super freeze function some time before placing the food in the freezer (see "Super freeze").

This also helps to prevent food that is already in the freezer from starting to defrost.

Placing food in the freezer

The following maximum capacities must be observed:

- freezer drawer = 25 kg
- glass cold plate = 35 kg

Food to be frozen must on no account touch food which is already frozen to avoid partial thawing.

Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

- Freezing small amounts of food

Place the food in the upper freezer drawers.

Place the food flat in the bottom of the drawers so that it freezes through to the core as quickly as possible. Please note that when removing the drawers, the lowest freezer drawer must always remain in the freezer. When placing food on the glass cold plate make sure it does not obstruct the ventilation gaps at the back. This is important for problem-free operation and normal energy consumption.

Freezing the maximum amount (see data plate)

- Remove the upper freezer drawers.
- Place the food flat on the upper glass cold plates so that it freezes through to the core as quickly as possible.

Once frozen:

■ Place the frozen food in the freezer drawers and push them back into the appliance.

- Large items

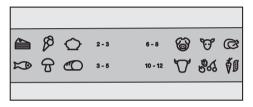
If you wish to freeze large items such as a turkey or game, the glass cold plates between the drawers can be removed.

Remove the upper freezer drawers and carefully lift and slide out the glass cold plates.

Freezer calendar

The freezer calendar on the freezer drawer gives the length of time in months which various foods can be stored for effectively.

Where the storage time given on the packaging differs, follow the advice on the packaging.



2-3 months:

Cakes, ice cream, stews

3-5 months:

Fish, mushrooms, bread

6-8 months:

Pork, veal, poultry

10-12 months:

Beef, fruit, vegetables

Defrosting

Frozen food can be defrosted in different ways:

- in a microwave oven,
- in an oven using the "Fan" or "Defrost" setting,
- at room temperature,
- in the refrigerator (the cold given off by the frozen food helps to keep the other food cold),
- in a steam oven.

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

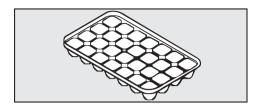
Ensure that **meat and fish** (e.g mince, chicken, fish fillets) do not come into contact with other foods when thawing. Collect the liquid and dispose of it carefully.

Fruit should be defrosted at room temperature in its packaging, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



- Fill the ice tray three quarters full with water and place it on the bottom of one of the freezer drawers.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer section. The cans or bottles could explode.

When cooling non-carbonated drinks quickly in the freezer section, make sure bottles are not left in **for more than one hour**, otherwise they could burst.

Cool pack

The cool pack prevents the temperature in the freezer rising too quickly in the event of a power cut. This can help to prolong the storage time.

■ Place the cool pack in the top drawer of the freezer.

The cool pack will be at its most effective after it has been in the freezer for approx. 24 hours.

In the event of a power cut:

Place the frozen cool pack directly on top of the frozen food in the front of the top drawer.

When placing fresh food in the freezer, use the cool pack to separate the fresh food from the food which is already frozen so that the frozen food does not begin to thaw.

The cool pack can also be used in a cool bag to keep food or drinks cool for a short period of time.

Defrosting

Refrigerator section and PerfectFresh zone

Condensate and frost can build up on the back wall of the refrigerator section and the PerfectFresh zone whilst in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer section

This appliance is equipped with a "Frost free" system. The freezer section defrosts automatically.

The moisture generated in the appliance collects on the condenser and is automatically defrosted and dissipated by the condenser from time to time.

This automatic defrosting system enables the freezer section to remain permanently ice-free, however, the food stored in the freezer section will not defrost.

A range of Miele branded cleaning and conditioning products is available to order from Miele or www.miele-shop.com.

Make sure that no water can penetrate into the electronic unit or into the light.

Do not let water get into the condensate channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

The stainless steel doors have a special finish which is resistant to soiling.

Do not treat the doors with stainless steel conditioning agent as this will cause noticeable smearing.

However, do use Miele stainless steel conditioning agent to treat the other stainless steel surfaces of the appliance (available from Miele or www.miele-shop.com).

Unlike stainless steel cleaning agents, the conditioning agent does not contain any abrasive substances and will gently remove soiling. Each time it is used, it forms a water and dirt repellent protective coating.

To avoid damaging the surface of your appliance, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- melamine eraser blocks.
- sharp metal scrapers.

Before cleaning

- Switch the appliance off.
- Disconnect it from the mains.
- Take any food out of the appliance and store it in a cool place.
- Take out any removable parts, e.g. shelves, for cleaning.

The bottle shelf and condiment tray in the door can be removed from their stainless steel frames for cleaning.

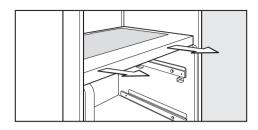
To remove the stainless steel trim from the lid of the butter and cheese compartment (in the top of the door), proceed as follows:

- Take the butter and cheese compartment out of the refrigerator section.
- Open the lid of the compartment.

The stainless steel trim is a tight fit across the plastic lid and will require sufficient force to detach it.



- Detach the stainless steel trim from the edge of the lid (1.) at one side and remove.
- Press the white plastic stoppers out of notches (2.).
- After cleaning, refit the stainless steel trim onto the lid in the reverse order.
- Remove the compartments and the lid from the PerfectFresh zone (see "Adjusting the interior fittings -PerfectFresh zone compartments")



- Pull the dividing plate out with both hands.
- Take out any removable parts, e.g. shelves, for cleaning.

Cleaning the interior and accessories

■ Clean the appliance at least once a month.

Remove soiling immediately to prevent it from drying on.

Use lukewarm water with a little washing-up liquid.

The following are dishwasher safe:

- the butter dish, egg trays and ice cube tray (supplied as standard, depending on model)
- the bottle shelf and condiment tray in the door (removed from their stainless steel frames)
- the butter and cheese compartment (with the stainless steel trim removed)

The stainless steel frames and the stainless steel trim on the butter and cheese compartment in the door are **not** suitable for cleaning in a dishwasher.

The temperature of the dishwasher programme must not exceed 55 °C. Contact with some foodstuffs, such as carrots, tomatoes or ketchup can cause plastic items to discolour. However, this discolouration will not affect the stability of plastic items.

- Clean the interior shelves, dividing plate, compartment and compartment lids by hand. These are not suitable for cleaning in a dishwasher.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth.
 Leave the doors open to air the appliance for a short while.
- Miele stainless steel conditioning agent can be used to remove any soiling from stainless steel trim and frames.
- It is important to treat the stainless steel frames and trim with Miele stainless steel conditioning agent each time they are cleaned. This will protect the surface and help prevent resoiling.

Appliance doors, side panels

Remove any soiling from the appliance doors and side panels immediately.

If this is not done, it might become impossible to remove and could cause the surface to alter or discolour.

All surfaces are susceptible to scratching.
Contact with unsuitable cleaning agents can alter or discolour the surfaces

- The surfaces should be cleaned using a solution of hot water and a little washing-up liquid applied with a soft sponge. They can also be cleaned with a damp microfibre cloth (without using any cleaning agent).
- After cleaning, wipe with a damp cloth and dry with a soft cloth.

Stainless steel appliances

- Appliance doors

The appliance doors have a high quality, special finish which is resistant to soiling and is very easy to clean.

Do not use the following to clean/condition the doors

- stainless steel cleaning agent: this will damage the surface.
- Miele stainless steel conditioning agent:

this will cause noticeable smearing.

Side panels

- Use Miele stainless steel conditioning agent to remove any soiling from stainless steel surfaces.
- Make sure you treat the side panels with Miele stainless steel conditioning agent each time you clean them. This will give them a water and dirt repellent protective coating and help prevent re-soiling.

Ventilation gaps

■ The ventilation gaps should be cleaned regularly with a brush or vacuum cleaner. A build-up of dust will increase the energy consumption of the appliance.

Door seals

Do not use any oils or grease on the door seals as these will cause the seals to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water, and then wiped dry with a soft cloth.

Metal grille at the back of the appliance

The compressor and metal grille at the back of the appliance (heat exchanger) must be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning make sure that the cable, pipework and other components do not get broken, kinked or damaged in any way.

After cleaning

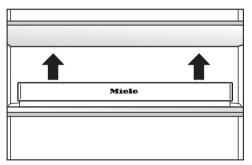
- Push the dividing plate in until it clicks into place.
- Replace all shelves and accessories in the refrigerator section.
- Put the food back in the refrigerator.
- Reconnect to the mains and switch the appliance back on.
- Switch on the Super freeze function so that the freezer can cool down quickly.
- Once the freezer has reached the required temperature, place the food back in the freezer drawers and put them back in the freezer.
- Switch off the Super freeze function as soon as the temperature in the freezer is a constant -18 °C or colder.

Active charcoal filters

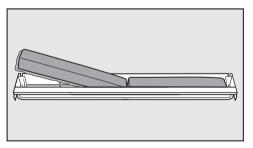
The active charcoal filters should be changed approx. every 6 months.

When the Change active charcoal filter indicator lights up red, the active charcoal filters need to be changed.

To change the active charcoal filters



Pull the active charcoal filter holder upwards to remove it from the shelf.



- Take out the two filters and fit the new filters into the holder with the protruding edge facing downwards.
- Place the holder in the middle of the raised edge at the back of the shelf, so that it clicks into position.

To confirm the filters have been changed



■ Touch the Change active charcoal filter indicator for approx. 2 seconds.

The indicator light will go out, and the counter will be reset.

To delay changing the active charcoal filters

If you do not have new active charcoal filters, you can order them from your Miele dealer or from Miele.

You can switch off the Change active charcoal filter indicator early, if you would prefer not to have the red indicator showing.



■ Touch the Change active charcoal filter indicator for approx. 2 seconds.

The Change active charcoal filter indicator will go out.

Active charcoal filters

If you have delayed changing the active charcoal filters and the indicator is not lit up, you will need to reset the counter when you replace the active charcoal filters via settings mode.



■ Touch and leave your finger on the ∨ sensor.



- At the same time, briefly touch the On/Off sensor (without letting go of the ∨ sensor).
- Leave your finger on the ∨ sensor for another 5 seconds until c appears in the display.
- Touch the ∨ sensor repeatedly until h appears in the display.
- Touch the On/Off sensor.
- Touch the ∨ sensor repeatedly until h 2 appears in the display.
- Touch the On/Off sensor for approx. 2 seconds to confirm.

The counter is now reset.

- Touch the ∨ sensor repeatedly until c appears in the display.
- Touch the On/Off sensor.

You have now left settings mode.

Useful tip:

When you are storing foods with a strong smell (such as ripe cheeses),

- place the holder containing the active charcoal filters on the shelf where the food is going to be stored,
- change the active charcoal filters early if required (remembering to reset the counter),
- and place more active charcoal filters (in holders) in the appliance.

Active charcoal filters and holders can be obtained from your Miele dealer or from Miele.

Problem solving guide

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work

What to do if . . .

... the refrigerator section or freezer section does not get cold.

- Check whether the relevant section is switched on. The temperature display must be lit up.
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the fuse is not defective and the mains fuse has not tripped. If it has, there could be a fault with the household electrical wiring, the fridge/freezer or another electrical appliance. Contact a qualified electrician or Miele.

... the door to the freezer section will not open because it has been opened and closed too many times in succession.

This is not a fault. The suction caused by opening and closing the door several times in succession is preventing it from opening. Wait a few minutes and then try again. It should now open without force.

... the temperature in the refrigerator section or freezer section is too low.

- Select a warmer temperature.
- Check that the doors have been closed properly.
- Has a large amount of fresh food been put in at the same time for freezing?
 This makes the compressor run for longer, causing the temperature to fall automatically.
- Super cool has not yet switched itself off.
- Super freeze has not yet switched itself off.

... the compressor is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become dusty.
- Check whether the metal grille (heat exchanger) at the back of the appliance has become too dusty.

Problem solving guide

- The doors have been opened too frequently, or a large amount of fresh food has been put in at once for freezing.
- Check that the doors have been closed properly.

... the compressor runs continuously.

To save energy, the compressor runs at a lower speed, but for longer, when less cooling is required. In this case, the motor runs for longer.

... the frozen food is thawing because the freezer is too warm.

■ Is the room temperature lower than the ambient temperature for which the appliance is designed?

If so, increase the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer to become too warm.

... food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

... the alarm sounds and the alarm off sensor is flashing.

One of the sections is too warm, because

- the door has been opened too frequently, or large amounts of fresh food have been placed in the appliance at once.
- the ventilation gaps are blocked.

Once the problem has been resolved and the correct temperature has been reached, the alarm indicator will go out and the alarm will stop.

... bars light up in the temperature displays.

Check the temperature display about 6 hours after switching on the appliance. Only temperatures within the range the appliance can display will be shown.

... "_F" appears in the temperature display.

There is a fault. Call Miele Service.

. . . the Change active charcoal filter indicator is red.

■ Replace the active charcoal filters.

You can order replacement filters via your Miele dealer or Miele.

Problem solving guide

\dots "nA" appears in the temperature display.

The temperature has risen too high at some point during the last couple of days because of a power cut.

■ Touch the alarm off sensor whilst "nA" is lit up in the display.

The temperature display will show the warmest temperature recorded in the freezer section during the power cut.

Depending on the temperature displayed, you should check the condition of food in the freezer section. If it has defrosted or started to defrost, check that it is still safe to use and if so use it as soon as possible. Defrosted food may only be re-frozen after it has been cooked.

The warmest temperature will show in the display for about 1 minute. The display will then revert to showing the current temperature in the freezer section.

. . . you cannot switch the appliance off.

The safety lock has been activated.

... the interior lighting in the refrigerator is not working.

Was the refrigerator door left open for too long? The lighting switches itself off automatically after approx. 15 minutes if the door is left open.

If this is not the case, then the interior lighting is defective.

Call Miele Service.

The LED lighting may only be repaired or replaced by a service technician. There are live electrical components under the cover. Danger of injury and damage to the appliance.

Do not remove the cover. If the cover is damaged or needs to be removed due to damage, **exercise caution.** There are lasers in the lighting (laser beam class 1M) which you should avoid looking at directly. Do not use optical instruments (magnifying glass or similar) to look at the lighting either.

... the floor of the refrigerator section is wet.

The condensate drain hole is blocked.

■ Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

Noises

Normal noises	What causes them
Brrrrr	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb	A gurgling noise can be heard when coolant is circulating through the pipes.
Click	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrr	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.
Creak	Creaking sounds can be heard when material inside the appliance expands.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them	
Rattling, vibrating	The appliance is uneven: Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.	
	The appliance is touching another appliance or piece of furniture: Move it away.	
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.	
	Are any bottles or containers unstable or knocking against each other? Separate them.	
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.	

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

your Miele Dealer

or

 Miele (see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Electrical connection

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable switched socket which is easily accessible. It must not be located behind the appliance. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be connected to the inverter of an autonomous power supply, e.g. a solar power system. When switching the appliance on, a surge in power could trigger the safety cut-out mechanism. This could damage the electronic unit.

The appliance must not be used with so-called energy saving devices. These reduce the energy supply to the appliance which could then become too warm. Using such devices could alter the specification of the product.

If the connection cable has to be replaced, this must be done by a suitably qualified and competent person.

Do not plug other appliances in behind this appliance

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster, mini-oven or double burner hob, on top of this appliance There is the danger of these catching fire.

This fridge freezer must not be installed directly next to another refrigerator or freezer.

It does not have side-wall heating, so installation next to another refrigerator or freezer could cause a build-up of condensation between them.

Further information is available from your dealer.

Location

This appliance should be installed in a dry, well-ventilated room. It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room, the more energy the appliance requires to operate.

When installing the appliance please be aware:

- The socket must be easily accessible in an emergency, not concealed behind the appliance.
- The plug and cable must not touch the rear of the appliance as they could be damaged by vibrations from the appliance.

 Do not plug in other appliances behind this appliance.

Important. In environments with high humidity condensation can build up on the exterior of the appliance. This can cause corrosion of the appliance walls. For prevention, it is advisable to install the appliance with sufficient ventilation in a dry and /or air-conditioned room.

Make sure that the appliance door is closing and sealing properly, the ventilation gaps are not covered and the appliance is installed in accordance with these installation instructions.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate.

Climate range	Ambient room temperature		
SN	+10 °C to +32 °C		
N	+16 °C to +32 °C		
ST	+16 °C to +38 °C		
T	+16 °C to +43 °C		

Operating in a room which is too cold will result in the cooling system switching off for too long, causing the internal temperature in the appliance to rise with the risk of food deteriorating and going off.

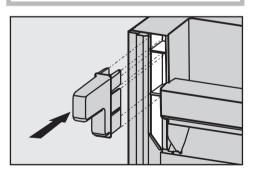
Installation

Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation gaps must not be covered or blocked in any way. They should be dusted on a regular basis.

Appliances with wall spacers supplied

The wall spacers supplied with some appliances must be used in order to achieve declared energy consumption values. Appliance depth is increased by approx. 35 mm with the wall spacers fitted. If the wall spacers are not used, this does not influence the functionality of the appliance. Energy consumption is only minimally increased if there is little distance between the appliance and the wall.



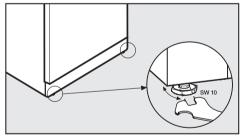
Fit the wall spacers onto the back of the appliance on the top left and right.

Installation

Two people are required to install the appliance. Only move the appliance when it is empty.

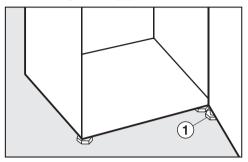
- Remove the cable clip from the back of the appliance. This could cause vibration noises.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.
- Carefully push the appliance into position.
- Position the appliance with the wall spacers (if used) or the back close to the wall.

Aligning the appliance



■ To align the appliance, adjust the front feet using the spanner supplied.

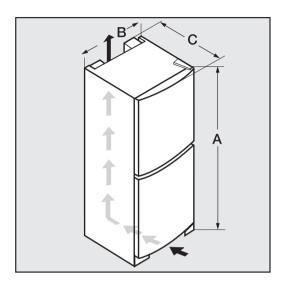
Levelling the appliance door



■ Ensure that you unscrew adjusting foot ① until it sits on the floor. Then unscrew the foot by a further 90°.

Installation

Appliance dimensions

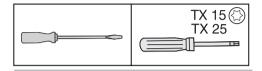


	A	В	С
KFN 14927 SD	2010 mm	600 mm	630 mm*
KFN 14927 SD ed/cs KFN 14927 SD ed/cs-1 KFN 14927 SD ed/cs-3	2010 mm	600 mm	630 mm*

^{*} Dimensions without wall spacers fitted. Appliance depth is increased by approx. 35 mm with the supplied wall spacers fitted.

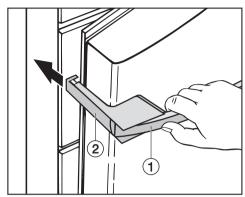
The appliance is supplied right-hand hinged. If left-hand door hinging is required, follow the instructions below.

To change the door hinging you will need the following tools:



Two people are needed for changing the door hinging.

Removing the door handles

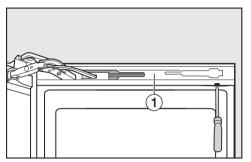


- Pull door handle ① towards you. Side section ② slides back.
- Pull side section ② firmly back out of the guides on the mounting plate.
- Undo the 4 screws (TX 15) in the mounting plate, and remove the handle.
- Remove the cover caps from the opposite side, and fit them into the empty holes.

Before beginning, make sure that the door shelves are empty.

Removing the soft-close mechanism for the upper door

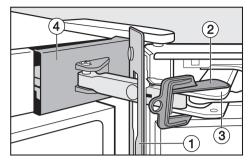
Open the upper door.



Remove panel ① from the soft-close mechanism by inserting a flat-bladed screwdriver into the gap from above and easing it off bit by bit.

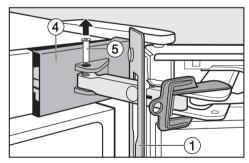
Take care not to damage the door seal.

If the door seal is damaged, the door will not close properly and cooling will be impaired.



- Slide panel ① towards the appliance, and leave it hanging between the door and the appliance.
- Fit restraining clip ② (supplied with the appliance) onto soft-close mechanism ③.

The restraining clip stops the hinge from snapping shut. Do not remove the clip until told to do so.

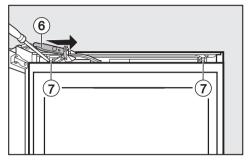


- Carefully prise open cover ④ from above and below using a flat-bladed screwdriver.
- Push hinge pin (5) up and out from underneath using a flat-bladed screwdriver.

■ Remove cover ④.

The soft-close mechanism is now no longer fixed to the appliance.

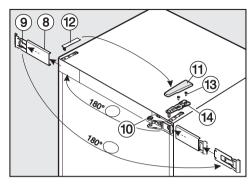
■ Remove panel ①.



- Slide soft-close mechanism bracket

 as far as it will go towards the handle side of the door, and undo screws on the soft-close mechanism.
- Using a flat-bladed screwdriver, slide the soft-close door mechanism towards the handle side of the door, and lever it out at the side.
- Then place it to one side.

Removing the upper door



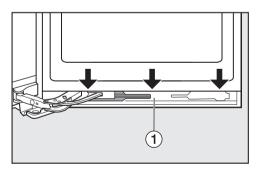
- Gently loosen cover ® by carefully inserting a flat-bladed screwdriver into the gap.
- Remove cover ③ together with retainer plate ⑨.
- Then separate retainer plate ⑨ from cover ⑧, by pushing it slightly to the left and then pulling the cover forwards and off.
- Rotate retainer plate 9 by 180°.
- Then fit cover [®] from the front over retainer plate [®], and push it over to the right. The writing must be visible.
- Unscrew hinge part (10), rotate by 180° and fit to the opposite side. If necessary drill pilot holes for the screws.
- Remove cover ① by sliding it forwards from the back and then lifting it off.
- Remove cover ② by pulling it upwards.

Caution. The upper door is not secure as soon as the upper hinge plate is removed.

- Close the upper door.
- Undo screws ¹³ in upper hinge plate
 ¹⁴ and pull it upwards and off.
- Carefully lift the upper door off and place it to one side.
- Make sure that you leave the hinge pin in the hinge plate in the middle of the appliance, as otherwise the lower door will be unsecured.
- Then fit cover ③ together with retainer plate ④ on the opposite side.
- Refit cover ② on the opposite side.

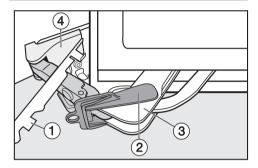
Removing the lower soft-close door mechanism

Open the lower door.



Remove panel ① from the soft-close mechanism by inserting a flat-bladed screwdriver into the gap from above and easing it off bit by bit. Take care not to damage the door seal.

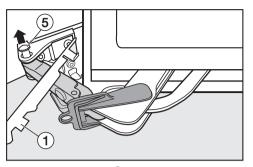
If the door seal is damaged, the door will not close properly and cooling will be impaired.



- Slide panel ① towards the appliance, and leave it hanging between the door and the appliance.
- Fit restraining clip ② (supplied with the appliance) onto soft-close mechanism ③.

The restraining clip stops the hinge from snapping shut. Do not remove the clip until told to do so.

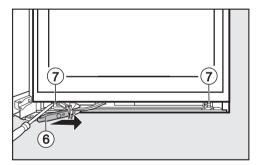
- Carefully remove cover ④ from the side using a flat-bladed screwdriver.
- With the help of another person, tip the appliance back slightly.



■ Push hinge pin ⑤ up and out from underneath.

The soft-close mechanism is now no longer fixed to the appliance.

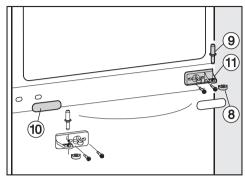
■ Remove panel ①.



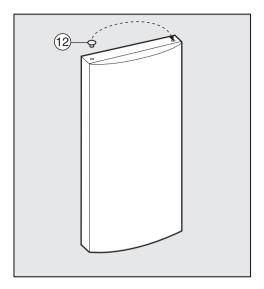
- Slide soft-close mechanism bracket
 as far as it will go towards the handle side of the door, and undo screws on the soft-close mechanism.
- Using a flat-bladed screwdriver, slide the soft-close door mechanism towards the handle side of the door, and lever it out at the side.
- Then place it to one side.

Removing the lower door

■ Close the lower appliance door.

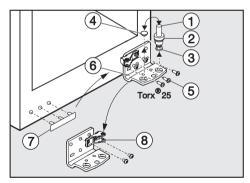


- Pull the middle hinge pin ⑨ upwards to remove it.
- Carefully lift the lower door off and place it to one side.
- Pull cover 10 off.
- Unscrew hinge plate ①, rotate it by 180° and fit it on the opposite side.
- Pull off plastic cap ®, rotate it by 180° and fit it back on to middle hinge plate 11.
- Refit cover 10 on the opposite side.



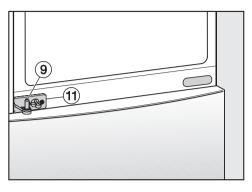
■ Remove cap ② from the bearing bush in the door and refit on the opposite side.

Refitting the lower door



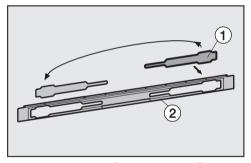
- Pull hinge pin ① together with disc ② and adjustable foot ③ upwards and off
- Remove cover cap ④.
- Undo screws 5 and take hinge plate
 off.

- Unscrew part ⓐ from hinge plate ⑥, rotate it by 180° and refit into the hole on the opposite side of the hinge plate.
- Refit cover cap ④ in the other hole.
- Remove cover ⑦ and fit it into the holes on the opposite side.
- Screw hinge plate (§) into position on the opposite side using the two outer long slots only. To make it possible to align the door later, do not replace the centre screw at this stage.
- Important. Screw the adjustable foot③ into hinge pin ① as far as it will go.
- Refit hinge pin ① together with disc
 ② and adjustable foot ③. Important.
 The notch at the bottom of the hinge pin should face towards the back.
- Place the lower door onto hinge pin1).
- Close the lower door.

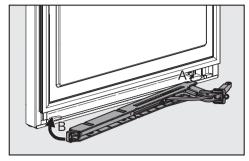


■ Fit hinge pin ⑨ into middle hinge plate ⑪ in the lower door.

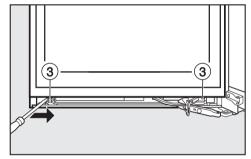
Replacing the lower soft-close door mechanism



■ Remove cover ① from panel ②, rotate it by 180° and refit it on the other side.



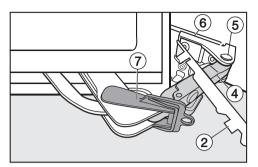
Insert the soft-close mechanism back into the door, starting at the right hand side.



■ Using a flat-headed screwdriver, slide the soft-close mechanism back into the door as far as it will go towards the appliance so that it clicks into position.

The screw holes on the left and right must line up perfectly.

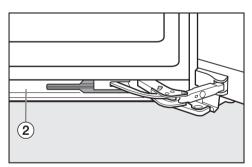
■ First screw the soft-close mechanism onto the appliance side, then onto the handle side ③, pushing it firmly towards the appliance.



- Attach panel ② to soft-close mechanism bracket ④.
- Align bracket 4 to the hinge plate, and insert pin 5 from above so that the right angle fits into the recess.
- Click cover 6 back into place.

Make sure that cover (6) fits properly so that the door can be closed without hindrance and the pin is protected.

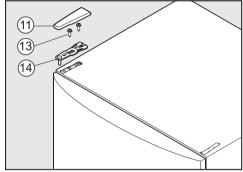
■ Remove retaining clip ⑦.



- Replace panel ② onto the soft-close mechanism from above, clicking it back into place first at the bottom and then at the top.
- Close the lower door.

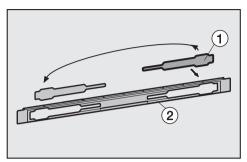
Refitting the upper door

- Then fit the upper door on middle hinge pin ⑨.
- Close the upper door.

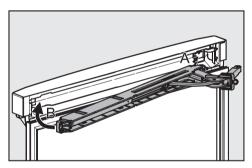


- Fit hinge plate ④ onto the opposite side and secure it with screws ③. If necessary drill pilot holes for the screws or use a battery operated screwdriver.
- Refit cover ① on the opposite side.
- Align the door with the appliance housing using the long slots in the lower hinge plate. Then tighten the screws.

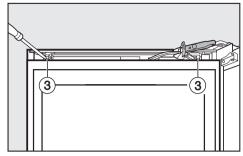
Replacing the upper soft-close door mechanism



■ Remove cover ① from panel ②, rotate it by 180° and refit it on the other side.

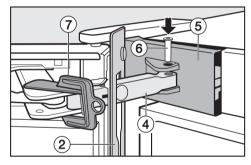


■ Insert the soft-close mechanism back into the door, starting at the right hand side.



Slide the soft-close mechanism back into the door as far as it will go towards the appliance using a flat-headed screwdriver.

The screw holes on the left and right must line up perfectly.

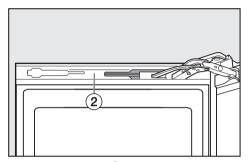


- First screw the soft-close mechanism onto the appliance side, then onto the handle side ③, pushing it firmly towards the appliance.
- Attach panel ② to soft-close mechanism bracket ④.
- Push cover ⑤ on from the side so that the openings for the pin ⑥ are vertically aligned.
- Align bracket 4 to the hinge plate, and insert pin 6 from above so that the right angle fits into the recess.

■ Clip cover ⑤ into position.

Make sure that cover (5) fits properly so that the door can be closed without hindrance and the pin is protected.

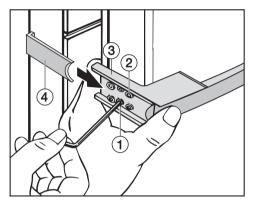
■ Remove retaining clip ⑦.



- Replace panel ② onto the soft-close mechanism from above, clicking it back into place first at the bottom and then at the top.
- Close the upper door.

Refitting the handles

Please make sure you follow the instructions below carefully when you refit the handles. The door seal will be damaged if the handle is fitted incorrectly.



■ Loosely attach the handle to the opposite side of the door with the two front screws ②.

Mounting plate ③ must be positioned on the side of the door so that when the door is **closed** it is flush with the side of the appliance.

If this is not the case,

- tighten both grub screws ① with a suitable allen key until mounting plate
 lines up correctly.
- Then tighten all 4 screws ②.
- Slide the side section of the handle
 into the guides on the mounting plate until it clicks into place.

It is important to check that the side section of the handle ④ does not come into contact with the door seal when opening the door, as this would damage the door seal permanently.

If, after you have refitted the handle, you find that the side section does touch the door seal when the door is opened:

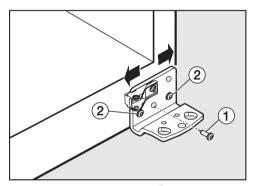
■ Realign mounting plate ③ with grub screws ① until the mounting plate and the side section of the handle ④ are at the correct angle and the side section does not touch the door seal when the door is opened.

Aligning the appliance doors

The appliance doors can be aligned with the housing after they have been fitted.

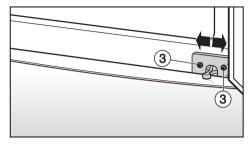
In the following illustration the door is not shown in the closed position to make it easier to see what you have to do.

To align the **lower door** use the long outer slots in the lower hinge plate:



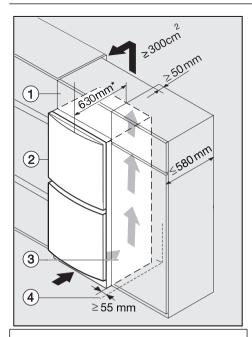
- Remove centre screw ① from the hinge plate.
- Slightly loosen both outer screws ②.
- Align the door by sliding the hinge plate to the left or right.
- Then tighten screws ② again. Screw ① does not need to be used again.

To align the **upper door** use the long outer slots in the middle hinge plate:



- Slightly loosen both screws ③.
- Align the door by sliding the hinge plate to the left or right.
- Then tighten screws ③.

Installation



- * The appliance depth is increased by approx. 35 mm for appliances with wall spacers fitted.
- 1 Top box
- 2 Appliance
- 3 Housing unit
- 4 Wall

The appliance can be installed in a kitchen run. To match the height of the rest of the kitchen, the appliance can be fitted with a suitable top box ①.

A ventilation gap of at least 50 mm depth must be allowed for behind the appliance across the entire width of the top box for air to circulate.

The cross section of the air outlet under the room ceiling must be at least 300 cm² to ensure that air can circulate without hindrance. Otherwise the compressor has to work harder, resulting in an increase in electricity consumption.

The ventilation gaps must not be covered or blocked in any way. They should be dusted on a regular basis.

When built into a kitchen run (max. housing unit depth 580 mm) the appliance can be installed directly next to the furniture housing unit. The appliance door will protrude in front of furniture fronts at the sides by 34 mm* and by 55 mm* in the middle of the doors. This enables the doors to be opened without hindrance.

When installed **next to a wall** ④ a distance of approx. 55 mm must be maintained on the hinge side between the wall ④ and the appliance ②, so that the doors and the handles have sufficient space for opening.

United Kingdom

Miele Co. Ltd.

Fairacres, Marcham Road Abingdon, Oxon, OX14 1TW

Tel: 0845 365 0555 Fax: 0845 365 0777

Customer Contact Centre Tel: 0845 365 6600

E-mail: info@miele.co.uk Internet: www.miele.co.uk

Australia

Miele Australia Pty. Ltd. ABN 96 005 635 398

1 Gilbert Park Drive, Knoxfield, VIC 3180 Tel: 1300 464 353, Fax: (03) 9764 7149

Internet: www.miele.com.au

China

Miele (Shanghai) Trading Ltd. 1-3 Floor, No. 82 Shi Men Yi Road Jing' an District

200040 Shanghai, PRC Tel: +86 21 6157 3500 Fax: +86 21 6157 3511

E-mail: mieleshanghai@cn.miele.com

Internet: www.miele.cn

Miele (Hong Kong) Limited

41/F - 4101, Manhattan Place 23 Wang Tai Road Kowloon Bay

Hong Kong Tel: (852) 2610 1331 Fax: (852) 2610 1013

Email: mielehk@miele.com.hk

India

Miele India Pvt. Ltd. Ground Floor, Copia Corporate Suites Plot No. 9, Jasola

New Delhi – 110025

Tel: 011-46 900 000, Fax: 011-46 900 001

E-mail: customercare@miele.in

Internet: www.miele.in

Manufacturer: Germany - Miele & Cie. KG Carl-Miele-Straße 29, 33332 Gütersloh



Ireland

Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie. Internet: www.miele.ie

New Zealand

Miele New Zealand Limited Unit L, 10-20 Sylvia Park Road Mt. Wellington, 1060, Auckland, NZ Tel: 0800 264 353, Fax: 0800 463 453 Internet: www.miele.co.nz

Singapore

Miele Southeast Asia Miele Pte. Ltd. 163 Penang Road # 04 - 02/03 Winsland House II

Singapore 238463

Tel: +65 6735 1191, Fax: +65 6735 1161

E-Mail: infosea@miele.com.sg Internet: www.miele.sg

South Africa

Miele (Pty) Ltd 63 Peter Place, Bryanston 2194 P.O. Box 69434, Bryanston 2021 Tel: +27 (0) 11 548-1900 Fax: +27 (0) 11 548-1935

Fax: +27 (0) 11 548-1935 E-mail: info@miele.co.za Internet: www.miele.co.za

United Arab Emirates

Miele Appliances Ltd. P.O. Box 11 47 82 Gold & Diamond Park Sheikh Zayed Road

Building 6 / Offices Nos. 6-214 to 6-220

Dubai

Tel: +971-4-341 84 44 Fax: +971-4-341 88 52 E-Mail: info@miele.ae Internet: www.miele.ae

Alteration rights reserved / 0513

M.-Nr. 09 436 290 / 00

KFN 14927 SD, KFN 14927 SD ed/cs (-1/-3)

 $C \in$

Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com