

Operating and installation instructions



Refrigerator K 621 Ui K 621 Ui-1 K 622 Ui K 622 Ui-1

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident or damage to the machine.



M.-Nr. 05 238 632

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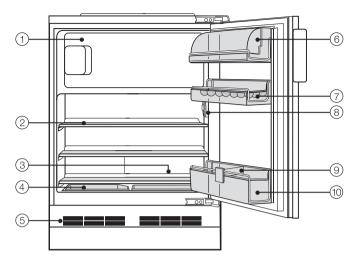
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Description of the appliance



- ① Freezer compartment *
- ② Adjustable shelves (glass or racks *)
- ③ Condensate channel and drain hole
- Fruit and vegetable containers
- S Ventilation gap

- ⁽⁶⁾ Butter and cheese compartment
- ⑦Egg trays
- Temperature selector and interior light with contact switch
- Divider
- Door shelves
- * depending on model

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally 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!

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Please ensure that the appliance presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

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 dispose of your old appliance at your local community waste collection / recycling centre and not with your household waste.



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 legal safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, read the operating instructions carefully before installation and before using for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these operating instructions in a safe place and pass them on to any future user.

Correct use

This appliance is intended for domestic use only for the cool storage of food and drinks as well as for storing deep frozen food, freezing fresh food and for preparing ice. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

This appliance is not a toy! To avoid the risk of injury do not allow children to play on or near it, or to play with the controls. Supervise its use by the elderly or infirm.

Technical safety

This appliance contains the coolant Isobutane (R600a), a natural gas which is very environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this environmentally friendly 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 coolant system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open fires 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.

Warning and Safety instructions

Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly. Where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer. Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable. Ensure current is not supplied to the appliance while maintenance or repair work is being carried out.

The appliance is only completely isolated from the electricity supply when:

- it has been switched off at the socket and the plug has been withdrawn.
- the mains fuse has been withdrawn, or
- the screw-out fuse is removed (in countries where this is applicable).

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).

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.

Warning and Safety instructions

Do not refreeze thawed or partially thawed food.

Defrosted food should be used up as quickly as possible, as food soon loses it nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

Never store explosive materials in the appliance. Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

Do not use any electrical equipment in this appliance, e.g. ice cream makers. Danger of sparking and explosion!

If storing alcohol with a high percentage proof, 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.

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 food manufacturer's packaging on storage conditions required, as well as the "use by" date.

Do not use sharp edged objects to

- remove frost and ice,
- separate frozen foods or remove ice trays.

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

Never place electric heaters or candles in the appliance to defrost it. These can 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 a build-up of gases and pose a danger to health.

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

Do not block the ventilation gaps in the plinth or the top of the appliance housing unit as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance. The 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, will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Never use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

In countries where there are 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 appliance guarantee.

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.

Disconnect it from the mains, cut off the cable and render any plug unusable.

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.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

How to save energy

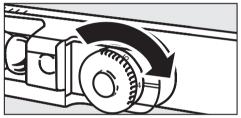
	normal energy consumption	increased energy consumption
Installation	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ambient room temperature is ideal at approx. 20 °C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: The lower the compartment temperature, the higher the energy consumption.
Temperature setting with	Cellar section 8 to 12 °C	On appliances with winter setting,
a thermostat which is exact to the degree	Refrigerator section 4 to 5 °C	please make sure that the winter
(digital display).	StayFresh zone approx. 0 °C	setting is switched off when the ambient temperature is warmer
	Freezer section -18 °C	than 16 °C.
Use	Only open the door when necessary and for as short a time as possible.	Frequent opening of the door for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	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 sections to allow air to circulate.	
Defrosting	Defrost the freezer section when a layer of ice one centimetre thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

Before using for the first time

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

Important: To ensure correct functioning of the appliance, let it stand for between ½ and 1 hour after transporting it to its final location before connecting it to the mains.

Switching on



 Turn the temperature selector in a clockwise direction away from "0".

The appliance starts cooling, and the interior light will come on when the door is opened.

The higher the setting, the lower the temperature in the appliance.

Switching off

Turn the temperature selector in an anti-clockwise direction from "1" back to the "0" position.

The cooling system and the interior light are now switched off.

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,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer compartment,
- 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.

The correct temperature

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,
- if too much food is stored in it at once,
- the warmer the food is which is 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

We recommend a temperature of **5** °C in the middle of the appliance.

... in the freezer compartment

(depending on model)

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

Temperature selection

Use the temperature selector to select the temperature.

Turn the temperature selector to a setting between 1 and 7.

The higher the setting the lower the temperature in the appliance. A middle range setting is usually sufficient.

However, if frozen food is to be stored in the **freezer compartment** then a setting between **4 and 7** is recommended to ensure that the required temperature in the freezer compartment is maintained.

It is advisable to select a higher setting (between 4 and 7) if the door is opened frequently, large quantities of food are stored in the refrigerator or there is a high ambient temperature.

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.

Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this 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.

Warmest area

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

Do not store cooking oil in the refrigerator door. Traces of oil can cause stress cracks to occur in the plastic components in the door.

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

Food which should not be stored in a refrigerator

Not all food is suitable for storing in the refrigerator. These include:

- Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers
- Fruit which is not yet ripe
- Potatoes
- Some hard cheeses, e.g. Parmesan

Storing food correctly

Store food covered or packaged. This will prevent food smells or tastes from affecting other foods, and prevent 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.

Fruit and vegetables

Fruit and vegetables can be stored loose in the vegetable containers. However, you should bear in mind that some types of vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

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

Apples, apricots, pears, nectarines, peaches, plums, avocado pears and figs.

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.

Moving the shelves

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

- Pull the shelves forward as far as they will go then lift them upwards to remove them.
- With the rear barrier facing upwards place the shelf at the required position.

The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

Split shelf

(depending on model)

In order to accommodate tall items in the appliance one of the shelves is divided. The front section can be taken out to allow space for tall items standing on the shelf below.

Adjusting door shelves

- Push the door shelf upwards then remove it by pulling it forwards.
- Replace the door shelf at the required position. Ensure that it is securely pushed back into position.

Moving the bottle divider

(depending on model)

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.

Using the freezer compartment

Use the freezer compartment to:

- store frozen food,
- make ice cubes,
- freeze small quantities of fresh 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 temperaure 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 box to transport it.
- Store it in the freezer compartment 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, lettuces, 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 for 2-3 minutes, depending on variety. Remove and cool quickly in cold water. 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 compartment. 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 compartment.

Packing

Freeze food in portions.

Suitable packing material

- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers

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

- 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
 - rubber bands
 - plastic clips
 - string or bag ties
 - freezer tape.
- Make a note of the contents and the date of freezing on the packaging.

Unsuitable packing material

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

Placing food in the freezer

- Place the food flat on the bottom of the freezer compartment so that it freezes through to the core as quickly as possible.
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

Defrosting

Frozen food can be defrosted in different ways:

- in the microwave oven,
- in the oven using the "Fan" or "Defrost" setting,
- at room temperature,
- in the fridge.

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

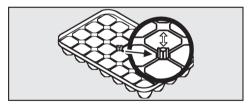
Freezing and storing food

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.

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.

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



- Press down the release button on the ice cube tray and fill the tray with water. Any excess will flow out through the outlet.
- Now pull the release button up to seal the ice cube tray. Place the tray on the bottom of the freezer compartment.
- 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 holding it under cold running water for a short while.

Cooling drinks

When cooling drinks quickly, make sure bottles are not left in the freezer compartment **for more than one hour**, as they could burst.

Refrigerator

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. These are automatically removed and defrosted 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 never blocked so that the condensate can flow away without hindrance.

Freezer compartment

(depending on model)

The freezer compartment does not defrost automatically because frozen food must not be allowed to defrost.

In normal use ice and frost will form on the evaporator plate. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off the evaporator plate as this can damage the evaporator plate and the freezer compartment making it unusable.

The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx. 5 mm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer.

Before defrosting

Remove the frozen food from the freezer compartment and place it in another freezer or cool box or wrap it in several layers of newspaper or cloths and place it in a cool place until the freezer compartment is ready for use again.

Defrosting

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off.
- Open the freezer compartment door.
- Use a sponge or towel to soak up water from defrosting.

To speed up defrosting, a bowl with hot water (not boiling) can be placed in the freezer compartment. Closing the door in this instance will help retain the warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your freezer.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays, or de-icers as they could contain substances which could damage the plastic parts and which may cause the build up of gases and pose a danger to health.

After defrosting

- Clean the appliance and then dry it thoroughly.
 Make sure when cleaning the appliance that no liquid gets into the condensate drain hole.
- Switch on the appliance.
- Place the frozen food into the freezer compartment again.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents.

"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Door fronts should be cleaned using a solution of warm water with mild detergent applied with a soft cloth or with a suitable cleaning agent for the type of door panel fitted.

Make sure that no water can penetrate into the temperature selector or into the light.

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

Never use steam cleaning apparatus to defrost or clean the appliance. The steam could attack the 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.

Before cleaning

- Switch the appliance off by turning the temperature selector to the "0" position.
- Take any food out of the appliance and store it in a cool place.

- Defrost the freezer compartment.
- Take out any removable parts e.g. shelves for cleaning.

Cleaning the interior and accessories

Use lukewarm water with a little mild detergent. Accessories and shelves should all be hand washed. The butter dish is, however, dishwasher safe.

- Clean the refrigerator at least once a month and the freezer compartment each time it is defrosted.
- 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 for a short while.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 980 13530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

If you are unsure about a particular product or need further advice please contact your nearest Miele Sales office. See back page for address.

Ventilation gaps

The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the appliance's energy consumption.

Door seal

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

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

After cleaning

- Replace all shelves and accessories in the appliance.
- Switch the appliance on with the temperature selector.
- Place food back in the appliance and close the door.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Unauthorised repairs could be dangerous.

The following can be corrected without contacting the Miele Service Department:

What to do if . . .

... strange noises can be heard after switching on the appliance, especially after it has just been installed.

Check to see whether any pieces of furniture next to the appliance are vibrating whilst the appliance is in operation.

Switch the appliance off then:

- Check whether the appliance is aligned correctly.
- Check whether all parts at the rear of the appliance are free from hinderance. Remove any hinderance.
- Check whether the cable clips were unclipped from the back of the appliance before installation. They could vibrate when the appliance is operating.
- Are all removable parts securely located in the appliance?
- Are bottles or containers touching each other?

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

... the appliance does not get cool.

- Make sure the temperature selector is not set at "0".
- Check that the plug is correctly inserted in the socket.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has contact the Miele Service Department.

... the temperature in the refrigerator is too low.

- Turn the temperature selector to a setting closer to "0".
- Check that the freezer compartment door is closed properly.
- Has a large abount of fresh food been put in at once for freezing? This makes the compressor run for longer causing the temperature in the refrigerator to fall automatically. No more that 2 kg of fresh food should be frozen at one time.

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

- Check whether ventilation gaps in the plinth and in the housing unit at the top have been covered over or become too dusty.
- The appliance door and the freezer compartment door have been opened too frequenly, or large amounts of fresh food have been put in at once for freezing.

Problem solving guide

- Check that the doors have been closed properly.
- Check to see whether there is a thick layer of ice in the freezer compartment. If there is, defrost the freezer compartment.

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

The room temperature is lower than the ambient temperature for which the appliance was designed.

Increase the temperature in the room.

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

... food has frozen together.

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

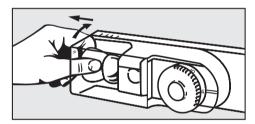
... there is a thick layer of ice in the freezer compartment.

- Check whether the door to the freezer compartment closes properly.
- Defrost and then clean the freezer compartment.

Too thick a layer of ice reduces efficiency and increases energy consumption.

... the interior light in the refrigerator does not work.

- Has the contact switch got stuck?
- Is the temperature selector at a setting other than "0"? If it is then the bulb may be defective and need replacing.
- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket (pull by the plug not the cable), or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Reach under the back of the light cover and unscrew the bulb (see illustration).
- Replace it with a new one.

Bulb specification: 220 – 240 V, max. 15 W, E 14 fitting

... the floor of the appliance is wet.

The drain hole has become blocked.

Clean the condensate channel and drain hole.

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

To prevent unecessary loss of temperature it is advisable not to open the door whilst 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.

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

- the Miele Service Department (see back cover for address).

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

Please note that telephone calls may be monitored and recorded to improve our service.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in accordance with local and national safety regulations.

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.

The voltage and connected load are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

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).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

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

This appliance must be built in, otherwise it could tip up.

Location

The appliance should be installed in a dry well ventilated room.

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. 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.

Climate range

The appliance is designed for a particular climate range (ambient room temperature), and should not be used outside this range. The climate range of this appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10 °C to + 32 °C
Ν	+16 °C to + 32 °C
ST	+18 °C to + 38 °C
Т	+18 °C to + 43 °C

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

Ventilation

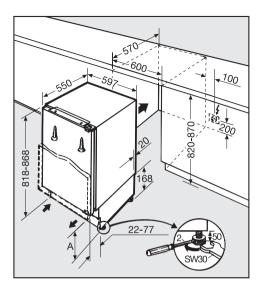
Air at the rear of the appliance gets warm. For the appliance to operate efficiently it is important that it is installed in such a way that energy loss is kept to a minimum. The niche must either be sealed at the back with a kitchen furniture panel or the sides of adjacent cabinetry and the worktop above the appliance must abut the kitchen wall behind the appliance. The top of the appliance must be fitted close to the worktop. The hole for the plug and cable to pass through must be made as small as possible.

Ventilation into and out of the appliance is through the appliance plinth. It must not be covered or blocked in any way. It should be dusted on a regular basis.

Before installation

- Remove any cable clips from the rear of the appliance.
- Check that all parts at the rear of the appliance are unhindered.

Building in dimensions



Plinth height **A** depends on the building under height:

With a **building under height of 820 mm** the plinth height will be between 100 – 170 mm.

Appliances in climate range ST or T require a minimum plinth height of 120 mm.

The plinth height is affected by the height of the furniture front panel on the appliance.

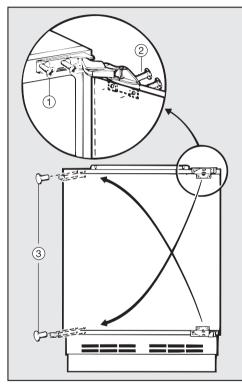
With a building under height of

870 mm the plinth height will be between 150 – 220 mm. The plinth height is affected by the height of the furniture front panel on the appliance and by the height of the adjustable appliance feet.

Changing the door hinging

Before building the appliance in decide on the door hinging. If left hand door hinging is required follow the instructions below.

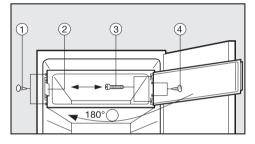
Appliance door



- Loosen screws ① in the top and bottom hinges.
- Remove the appliance door.
- Unscrew the hinges from the appliance door 2, take the stoppers
 out of the appliance door, and refit the hinges on the diagonally opposite side.

- Tighten the hinges on the appliance door and fit the stoppers in the free holes.
- Take the stoppers out of the appliance housing and unscrew the screws in the appliance housing. Refit on the opposite sides.
- Refit the appliance door onto the screws and tighten the screws.
- Fit hinge covers.

Freezer compartment door



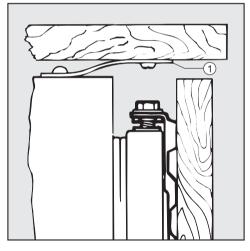
- Remove plugs ①.
- Unscrew cover piece ②.
- Unscrew the freezer compartment door ③, turn it around and refit it on the opposite side.
- Remove plugs ④ and fit cover piece
 ② into this position.
- Cover the holes with the plugs.

Building under

Where the **building under height is 820 mm** the appliance can be pushed straight into the niche. Align the appliance beforehand using the adjustable feet.

Where the **building under height is 870 mm** the adjustable feet will first have to be extended by approx. 50 mm using a spanner (SW 30) or suitable screwdriver. Then align the appliance.

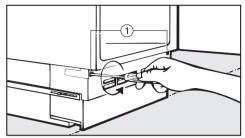
Push the appliance into the niche and then align it with neighbouring furniture housing units.



Loosely secure the appliance to the worktop through fixing bracket ①.

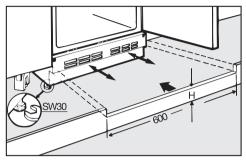
The appliance is properly secured to the worktop only after the plinth depth has been adjusted and the furniture door has been fitted to the appliance.

Adjusting the plinth depth



- Loosen screws ① by turning them approx. 8 to 10 times.
- Align the plinth facia to neighbouring furniture plinths.
- Then tighten screws ① until a resistance is felt.

If there is a continuous plinth in the kitchen a ventilation gap will need to be made in the plinth for the appliance:

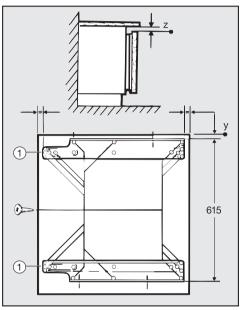


Building-under	Dimension H
height [mm]	[mm]
820	60 +1
870	110 +1

The ventilation gaps must not be covered over.

Fitting a furniture door

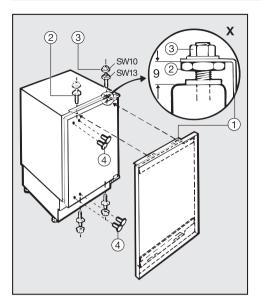
Screw the fixing bracket to the furniture door:



- Place both fixing brackets b on the furniture door such that the narrower side is to the hinge side of the door.
- See chart below for distances z and y:

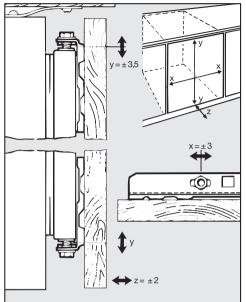
	z [mm]	y [mm]
On Miele kitchen furniture	6	14
On non-Miele kitchen furniture	5	15

Building in the appliance



- Plug any holes left in the appliance door with the enclosed stoppers ④.
- Screw the four adjusting bolts ② into the appliance door until a resistance is felt.
- Fit the furniture door onto the adjusting bolts by the fixing brackets
 (1), the adjusting bolts slot through the long holes in the fixing brackets.
- Turn the upper adjusting bolts out so that a gap of 9 mm is created between the appliance door and the lower edge of the fixing bracket (see small illustration X).
- Turn the lower adjusting bolts out so that locking nuts ③ can be fitted.
- Tighten locking nuts ③ on the lower and upper adjusting bolts a little.

Aligning the furniture door

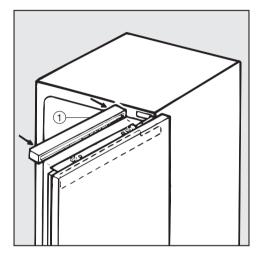


- Align the furniture door with neighbouring furniture doors:
- Height adjustment Y is made by turning the upper and lower adjusting bolts. A maximum adjustment of +/- 3.5 mm can be made.
- Side adjustments X are made by moving the furniture door to the left or right. This is done using the long slots in the upper fixing bracket. A maximum adjustment of +/- 3 mm can be made.

After aligning the door tighten the locking nuts on the upper adjusting bolts.

 Depth adjustments Z are made by turning both lower adjusting bolts. A maximum adjustment of +/- 2 mm can be made.

After aligning the depth tighten the locking nuts on the lower adjusting bolts.



■ Fit cover strip ① as shown.

To remove the cover strip use a screwdriver to apply pressure behind the strip.

 Tighten all screws which secure the appliance to the underside of the worktop.



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