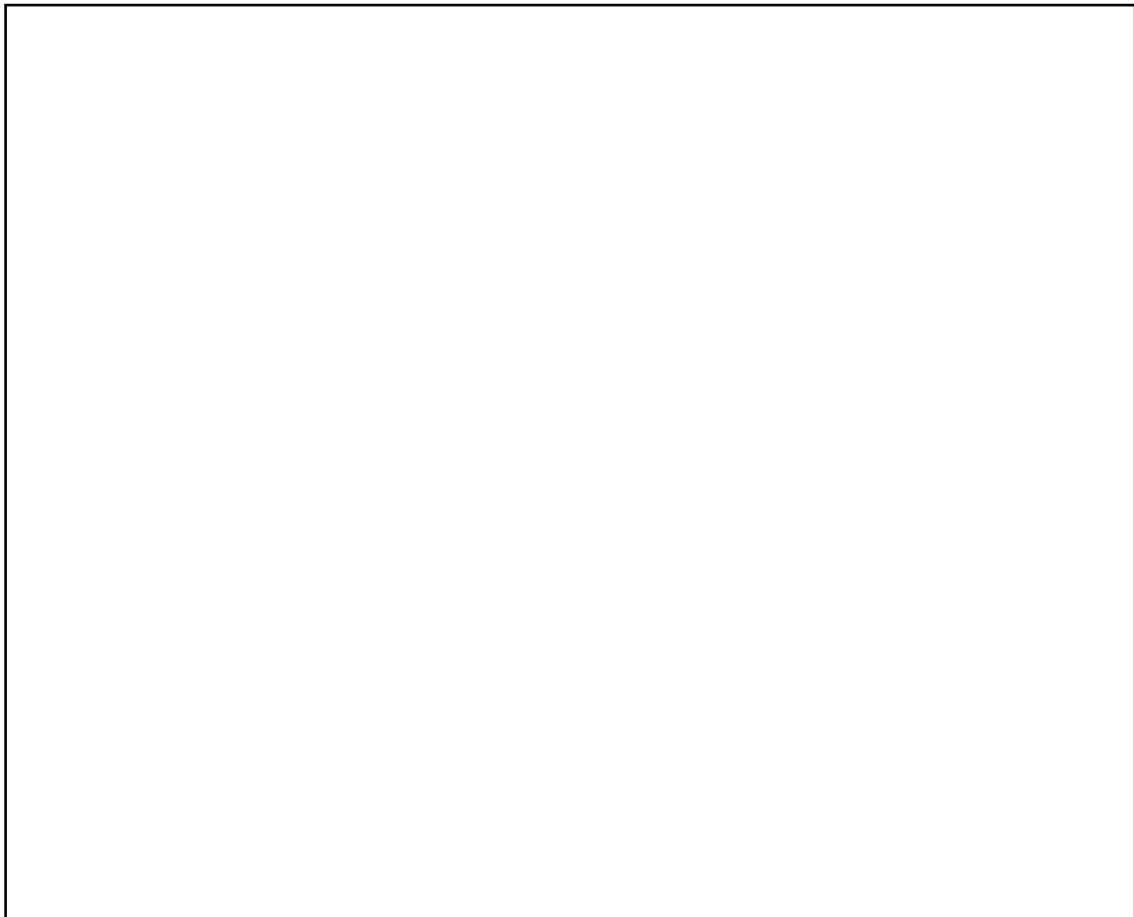




BUILT-IN 70/30 FRIDGE FREEZER



OPERATING & INSTALLATION MANUAL

Please read these instructions carefully before use.

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Disposal Of The Packing Material

The transport and protective packaging has been selected from environmentally friendly materials and can be recycled.

Ensure that any plastic wrapping, bags etc. are disposed of safely and kept out of reach of children as they can potentially be dangerous.

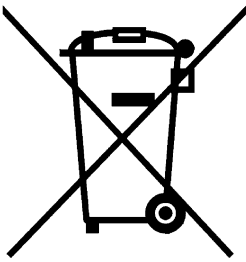
Disposal of Old Appliance

Ensure that the appliance presents no danger to children while being stored for disposal by taking off the doors and leaving the shelves in place.

The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Your old FREEZER may have a cooling system that used CFCs (chlorofluorocarbons) refrigerant which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. CFCs must be removed prior to product disposal by a qualified person and must not be disposed off with household waste.

More information can be obtained from your white-goods supplier or your local authorities.



WARNING & SAFETY INFORMATION

Please read this manual carefully; it provides important information about the safety, installation use and maintenance of the appliance. This appliance must only be used for the purpose of which it is designed: storing deep frozen food and freezing fresh food. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

This appliance contains Isobutane (R600a), an environmentally friendly coolant which does not damage the ozone layer and does not increase the greenhouse effect. It is however flammable and as such, care must be taken during transportation to ensure no parts of the cooling system are damaged. In the event of any damage:

- disconnect the mains lead from wall socket
- avoid anything which creates a spark
- air the room in which the appliance is located for several minutes (to ensure there is no gas build up, there should be at least 1m³ of room space for every 8g of coolant).
- contact a qualified technician as soon as possible

The use of this environmentally friendly coolant has led to a slight increase in noise level. In addition to the noise of the compressor, the coolant flowing around the system may be heard. This is unavoidable, but does not affect the performance to the appliance.

- * This appliance must be properly installed in accordance with the Installation Instructions before it is used.
- * Do not allow children to climb, stand or hang on the shelves in the refrigerator chamber. They could seriously injure themselves and damage the refrigerator.
- * Once in operation, do not touch the cold surface in the refrigerator compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.
- * Do not refreeze thawed or partially thawed food unless it has been cooked.
- * When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour as they could burst.
- * Do not use sharp edged objects to remove frost and ice.
- * 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 the build-up of gasses and pose a danger to health.
- * Do not use a steam cleaner machine to defrost or clean the appliance, pressurised steam could reach the electrical components and cause a short circuit.
- * Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.
- * Unplug the appliance before cleaning and making repairs. **Note:** We strongly recommend that any servicing be performed by a qualified technician.

Electrical Connection Warning

- * The appliance should always be plugged into its own individual electrical outlet which has a voltage rating of 230V ~ 50hz.
- * The appliance must be grounded. If in any doubt, have the wall outlet and circuit checked by a qualified electrician.
- * Do not connect the appliance to the mains electricity supply by an extension lead. If an extension cord is necessary, make sure it is a cord with protection pin and safety certificate.
- * The appliance is only completely isolated from the electricity supply when it has been switched off at the wall socket and the plug has been withdrawn.

Control Panel

1. Freezer ON/OFF button
2. Refrigerator ON/OFF button
3. Refrigerator ON light (green)
4. Freezer ON light (blue)
5. "COOL" button
6. "FREEZE" button
7. Display showing the set temperature, time of super freezing and error code
8. Freezer temperature display button.
9. Refrigerator temperature display button
10. Function button (quick freeze, quick cooling and adjustment of display light)
11. Quick cooling ON light (blue)
12. Cooling Fan ON/OFF button
13. Cooling Fan ON light (yellow)
14. Quick freeze ON light (blue)

Refrigerator

Accessories

Refrigerator Chamber:

Freezer Chamber:

PRODUCT CHARACTERISTICS

TECHNICAL DATA

- * Total gross capacity: 318 L
- * Refrigerator net capacity: 221L
- * Freezer net capacity: 76 L
- * Freezing capacity: 12 kg / 24h
- * Storage time in power failure: 20h
- * Daily energy consumption: 0.90 kWh
- * Monthly energy consumption: 27 kWh
- * Annual energy consumption: 328 kWh
- * Power supply: 230V ~ 50Hz
- * Colour: Inox

FEATURES

- * Efficiency rating */***
- * Climate class SN-T
- * Energy rating A
- * Compressors: 2
- * R600a refrigerant
- * Outside inox handle
- * Fridge - Freezer

MAIN FUNCTION

- * Control panel (electronical)
- * External control panel
- * Automatic Defrosting (refrigerator)
- * Spacious bottle shelf
- * Durable and ergonomic shelves
- * Adjustable shelves
- * Universal doors
- * 0-4°C Container
- * Fan

DIMENSION FOR TRANSPORT

- * Height: 1904 mm
- * Width: 630 mm
- * Depth: 715 mm
- * Weight: 90.5 kg

DIMENSION

- * Height: 1850 mm
- * Width: 595 mm
- * Depth: 600 mm
- * Weight: 87.5 kg

INSTALLATION

When placing, moving or lifting the refrigerator:

- * Do not place it in a horizontal position or tilted more than 40°C.
- * Do not hold the door handle, pull the condenser at the back or touch the compressor unit.

The appliance should be installed in a dry, well ventilated room. The ambient temperature should not drop below 16°C or rise above 32°C otherwise malfunction may occur.

The installation location should not be exposed to direct sunlight and not be near a heat source such as an oven, radiator etc.

CONNECTION TO THE POWER SUPPLY

To ensure the correct functioning of the appliance let it stand for at least 2 hrs once fitted to its final location before connecting it to the mains.

Connect the appliance to a system of alternating current, 230V/50Hz through a properly installed socket.

FITTING INSTRUCTIONS

The instructions given are for a right hand hinged appliance.

If the appliance has been converted to have hinges on the left hand side, the instructions will need to be adapted accordingly.

The distance between the side of the built in fridge/freezer kitchen cabinet and a wall should be at least 13.5 cm in order to ensure free opening of the door.

The dimensions for the kitchen cabinet housing the fridge/freezer should be as per Fig.1.

An air vent must be fitted on the cabinet plinth to ensure the correct functioning of the appliance. The air vent should be at least 200 cm². The back space between the cabinet side walls should be at least 45 mm wider and 562 mm long. (Fig.2)

Having the cabinet fitted as per Fig.1, place the appliance into the cabinet, pushing it against the wall on the hinge side (Fig.3)

Insert the upper cover strip 5 between the appliance and the upper wall to the cabinet (Fig.4) and

secure with three screws (10) to the upper wall (Fig.4a)

Parts List

Fit the sealing strip 6 between the bottom of the appliance and the floor of the cabinet.

Secure to the cabinet floor with screws 10 and insert the caps 14 (Fig.4b).

Screw the adjusting screws 7 in the two threaded holes located on the upper edge of the freezer door (Fig.5).

Freezer Door

Put the cabinet door flat, front side down, mark two points in the centre of bean openings using the pattern 4 (Fig.6).

Loosely fasten the fastening strip 1 to the cabinet door with two screws 10 at the marked points (Fig.6a).

Put the cabinet door on the freezer door and centre it.

Take off the cabinet door and secure the fastening strip 1 with four screws 10 and fully screw the screws located at the bean openings (Fig.6b)

Mount the cabinet door panel onto the freezer door (Fig.7)

With a Philip's head screwdriver, adjust the door position by screwing or unscrewing the adjusting screw 7 so as the cabinet door is level with the cabinet.

Secure the cabinet door position by fitting the angle bars 3 to the lower edge of the freezer door using one screw 12 and to the cabinet door with two screws 10 (Fig.8a).

Fridge Door

Repeat operations for the freezer door but using the dimensions given in Fig.9 as well as pattern 4.

Insert the decorative cover panel 2 on the adjusting strip 1 (Fig.10)

HOW TO SAVE ENERGY

- * Only open the door when necessary and for as short a time as possible.
- * Store food in an organised way.
- * Allow food and drinks to cool before placing them in the appliance
- * Store food covered or packaged
- * Place frozen food in the refrigerator to defrost
- * Do not over-fill the appliance to allow air to circulate.
- * Defrost when there are ice deposits.

VARIABLE INTERIOR DESIGN

Glass Shelves

The height of the shelves can be adjusted depending on the position of the shelves projections in the grooves on the side of the refrigerator chamber.

Minimum distance between the shelves:

Maximum distance between the shelves:

To remove shelves:

Hold the right side of the shelf,
Lift the left side with your left hand about 45°
Pull the shelf towards you

When removing the shelves, start by removing the top one.

To replace shelves:

Put the shelf in at an angle about 45° (same as removing shelf)
Align the right projections in the grooves located at the side of the refrigerator chamber

Lower the left side of the shelf to fit the projections in the left hand side grooves

When replacing the shelves back in the refrigerator chamber, start with the bottom one.

Bottle Holder

The bottle should always be placed on the left side of the chamber to prevent bottle from falling out.

Vegetable Drawers

The two drawers at the bottom of the refrigerator chamber are designed to store fruit and vegetables. The glass shelf covering the drawers maintains humidity thus preventing stored food from drying out.

Storage Boxes

The storage boxes are ideal for all items of food. The tight fitting lids prevent drying out. They can be placed in the refrigerator or in the storage box holder on the door. The storage boxes are made of material which is not affected by oils, fats or weak acids.

Door Storage Shelves

The shelves in the door can hold bottles of up to 2 litres. They can be moved and placed throughout the entire height of the door.

0-4 Container

0-4 [°C] container has been designed to allow lasting storage of food with no detriment to their nutritional values, aroma and appearance. Proper

humidity is maintained in the container. The food is protected against the temperature fluctuations caused by repeated door opening and is easily accessible.

0-4 [°C] container can be removed if extra regular storage space is required.

USING THE REFRIGERATOR EFFICIENTLY

Temperature Control

The temperature in both the refrigerator and the freezer is automatically adjusted by setting the control dial to one of the below settings:

- "0" - The compressor is not running
- "1" - The highest temperature in the refrigerator/freezer (warmest)
- "2" to "8" - Intermediate settings
- "9" - The lowest temperature in the refrigerator/freezer (coldest)

Storage Zones In The Refrigerator

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator chamber.

Coldest Area

The coldest area is directly above the vegetables drawers. Use this area 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
- * Pre-packed vegetable 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.

Food That 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, 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.
- * Food from drying out
- * 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 & Vegetables

Fruit and vegetables can be stored loose in the vegetable drawers. However, you should bear in mind that some types of vegetables release a natural gas

(e.g. apples, apricots, pears, nectarines, peaches, plums, avocado and figs) which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together (e.g. kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons).

USING THE FREEZER EFFICIENTLY

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.

The longer the freezing time, the greater the water loss from the food cells will be. This causes them to shrink which will result in poor water re-absorption when defrosted.

If the food is frozen quickly, the cells have less time to lose moisture, shrinkage is minimised and water re-absorption is increased during defrosting. This will maintain the quality of the food.

To freeze food as quickly as possible, place it in the fast-freeze area (small items of food such as berries and small fruit can be placed on the freezing tray). The fast freeze area should be kept empty for the purpose of freezing food (food to be frozen should not touch already frozen food).

The freezing temperature will vary depending on the quantity of food to freeze:

Small quantities of food can be frozen by setting the temperature control dial to "4" - "6".

Larger quantities but no more than the maximum freezing capacity can be frozen by:

- setting the dial to "9" three hours before putting the items in.
- setting the dial to "6" - "8" once the items are in the fast freeze area.

If the temperature in the refrigerator chamber has dropped below 0°C (this can be due to the maximum freezing capacity being exceeded or unfavourable operating condition), turn the temperature dial to "2" - "3", this will temporarily turn the compressor off. Set the dial to normal use position after two or three hours.

After 24 hours, the items in the fast freeze area should be stored in the drawers below. The small items from the freezing tray should be placed in plastic bags before being moved to the drawers.

Maximum Freezing Capacity

To ensure food is frozen thoroughly and as quickly as possible, the maximum freezing capacity (8kg/24h) must not be exceeded.

Freezing Tray

The freezing tray is located at the top of the fast freeze area (Fig.) and is used for freezing:

- Small fruit such as berries
- Small amounts of ice cubes using ice cube bags or tray
- ice batteries (used for picnic coolers)

Storing Frozen Food

When buying frozen food to store in the 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.

Store the food in the freezer as soon as possible.

Home Freezing

Only freeze fresh food which is in 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 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 film suitable for freezing.
- * 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

Unsuitable packing material

- * Wrapping paper
- * Grease proof paper
- * Cellophane
- * Bin bags
- * Plastic carrier bags

Suitable packing material

- * Plastic film suitable for freezing
- * Freezer bag
- * Aluminium foil
- * Freezer containers

Freeze Food in portions

Expel as much air as possible from bags etc. before sealing them to prevent freezer -burn on food.

Close the packaging tightly

- * 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.

Frozen Food Storage Time

The shelf life of frozen food depends on its quality before freezing and on the storage temperature. We recommend a temperature of - 18°C or below.

Product	Months
Beef	6 - 8
Veal	3 - 6
Variety Meats	1 - 2
Pork	3 - 6
Poultry	6 - 8
Eggs	3 - 6
Fish	3 - 6
Vegetables	10 - 12
Fruit	10 - 12

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
- * In a steam oven

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosting. Pour it away and wash the container it was in, the sink and your hands thoroughly with antibacterial detergent to avoid salmonella poisoning.

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.

DEFROSTING, CLEANING & MAINTENANCE

Defrosting The Refrigerator

The refrigerator automatically defrosts while the compressor is at a standstill. However, in some instances (e.g. over-loading the refrigerator chamber), the refrigerator may not defrost completely before the compressor restarts. This causes frost to form on the rear wall of the chamber. If it occurs, manual defrosting may be required unless repairs are needed to the automatic defrost function.

Manual defrosting and cleaning of refrigerator chamber;

It is recommended to clean the appliance at least once a month.

Unplug the mains lead from the wall socket.

Stop the refrigerator compressor by setting the temperature control dial to "0".

Remove all the shelves and drawers and wash the chamber wall with warm water (never use boiling water) and a little washing up liquid.

Wash all accessories by hand only, they are not dishwasher safe.

Clean the water drain using the cleaning pin supplied (See Fig.)

Dry with a soft cloth.

Manual defrosting and cleaning of freezer chamber;

It is recommended to defrost the freezer chamber at least once a year.

Set the temperature control dial to "9" for four hours prior cleaning. This will allow storing the frozen food at room temperature for a longer period of time.

Stop the appliance compressor by setting the temperature control dial to "0".

Unplug the mains lead from the wall socket.

Wrap the drawers in paper (newspaper can be used) and in a blanket.

Store the wrapped drawers in a cool place.

Place a bowl containing hot water (not boiling) in the chamber to speed up defrosting. The defrosting of the appliance should last as little time as possible.

Do not use an electric heater, heating fan or hair dryer to aid defrosting under any circumstances.

Place a flat dish or the freezing tray on the floor against the bottom of the appliance to collect water from the channel at the bottom of the freezer chamber.

When defrosting is complete, clean the freezer chamber with warm water and a little washing-up liquid.

Dry with a soft cloth.

DOOR SEALS

Grease or oil should never be used on door seals as these will cause them to deteriorate and become porous over time.

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

AFTER CLEANING

Replace all the shelves and accessories and place the food back in the refrigerator chamber.

Plug mains lead into wall socket.

Close both appliance doors.

Set the temperature control dial to "9" until it reaches an adequate temperature (how long?)

Replace drawers with frozen food in the freezer chamber.

Set the temperature control dial to normal use position.

REPLACING THE LIGHT BULB

Stop the appliance compressor by setting the temperature control dial to "0"

Unplug the mains lead from the wall socket.

Using a philip's head screw driver, unscrew the bulb cover (See Fig.)

Replace the bulb with a new one (220-240 V max. 15W, E14 thread. Maximum bulb dimension: diameter 26mm, length 55mm).

Replace the bulb cover (See Fig.)

Plug mains lead into wall socket

Set the temperature control dial to normal use position.

CHANGING THE DOOR HINGES

It is possible to change the door hinges from right hinged to left hinged or vice versa however, they should be changed prior to cabinet doors being mounted on the fridge/freezer doors. If not, the cabinet doors must be dismantled before the hinges can be moved on the other side.

The refrigerator/freezer must be switched off, unplugged from the wall socket and emptied completely.

- * Unscrew the refrigerator door with the hinges from the appliance frame.
- * Remove the cover plugs from the tapped holes located on the opposite side of the hinges.
- * Unscrew the refrigerator door hinges and fasten the top right one to the bottom left side and the bottom right one to the top left side.
- * Fasten the refrigerator door to the left side of the appliance frame.
- * Repeat the above for the freezer door.
- * Put the pulled safety cover plugs into the empty hinge screw openings.
- * Installed in kitchen cabinet following the instruction on page 6 of this manual.



WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- * The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- * Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- * The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- * The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

IMPORTANT NOTICE: Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

Manufactured by
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