

*Fisher & Paykel*

Refrigerator  
RB60V18 model

**Installation instructions  
and User guide**



## Declaration of Conformity

The manufacturer of the product/s described herein, to which this description refers, declares on its sole responsibility that the product/s meet the relevant fundamental safety, health and protection requirements of the relevant EU guidelines and that the corresponding test reports are available for examination by the relevant authorities and can be requested from the seller of the appliance, especially with regard to CE Declaration of Conformity issued by the manufacturer or with the manufacturer's approval. Moreover, the manufacturer declares that the parts of the appliance described in this User Guide, which come into contact with fresh food, do not contain any toxic substances.

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## ***Important!***

### **SAVE THESE INSTRUCTIONS**

*The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local Fisher & Paykel dealer.*

*Note that the word "refrigerator" throughout this User Guide, refers to combination refrigerator/freezer products.*

## **⚠ WARNING!**



### **Electric Shock Hazard**

Read and follow the SAFETY AND WARNINGS outlined in this User Guide before operating this appliance.

Failure to do so can result in death, electric shock, fire or injury to persons.

Use this appliance only for its intended purpose as described in this User Guide.

## ***Important safety instructions***

### **Warning**

- *Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.*
- *To avoid a hazard due to instability of the appliance it must be fixed in accordance with the installation instructions provided*
- *Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.*
- *Do not damage the refrigerant circuit.*
- *Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.*
- *When using this appliance always exercise basic safety precautions including the following:*

### **Danger**

- *This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or*

*lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*

- *Young children should be supervised to ensure they do not play with the appliance.*
- *Risk of child entrapment. Before you throw away your old refrigerator:*
  - *Take off the doors*
  - *Leave the shelves in place so that children may not easily climb inside.*



This refrigerator may contain the flammable refrigerant isobutane.  
(異丁烷).

- *It is hazardous for anyone other than an authorised service person to service this appliance. In Queensland the authorised service person must hold a gas work licence or authorisation for hydrocarbon refrigerants to carry out service or repairs which involve removal of covers.*

### Disposal

- *Extreme care must be taken when disposing of your old appliance to avoid hazards. The refrigerant gas must be safely removed and for the safety of young children, remove doors.*
- *Your Fisher & Paykel Authorised Service Centre will be able to give advice on environmentally friendly methods of disposing of your old refrigerator or freezer.*

## Electrical

- *Your new appliance must be properly installed in accordance with the installation instructions before it is used.*
- *Never unplug your refrigerator by pulling on the power cord.*
- *Always grip the plug firmly and pull straight out from the outlet.*
- *Do not plug in any other appliance at the same power point as your refrigerator or use extension cords or double adapters.*
- *Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end.*
- *If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel Authorised Service Centre because special purpose tools are required.*
- *When moving your appliance away from the wall, be careful not to roll over or damage the power cord.*

## Storing food and drinks

- *Never store volatile or flammable materials in your refrigerator as they may explode.*
- *Never freeze liquids in glass containers. Liquid expands during freezing, which may cause the container to explode.*
- *Never freeze carbonated drinks. They may explode.*
- *Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin, eg frozen ice cubes.*

## Power failure – food safety

- *Do not refreeze frozen foods that have thawed completely. Follow the recommendations below if you discover food in your freezer has thawed:*
  - 1) *Ice crystals still visible – food may be refrozen but should be stored for a shorter period than recommended.*
  - 2) *Thawed but refrigerator cold – refreezing generally not recommended. Fruits and some cooked food can be refrozen but use as soon as possible. Meat, fish, poultry – use immediately or cook then refreeze. Vegetables – discard as they usually go limp and soggy.*
  - 3) *Thawed but warmer than 5°C – discard all food.*
- *Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat.*

## Cleaning

- *Many commercially available cleaning products contain solvents which may attack plastic components of your refrigerator and cause them to crack. Please refer to the cleaning care section of this booklet for further advice.*

**SAVE THESE INSTRUCTIONS**

## 6 Installation instructions

Please follow the steps for installation to ensure your appliance operates correctly.

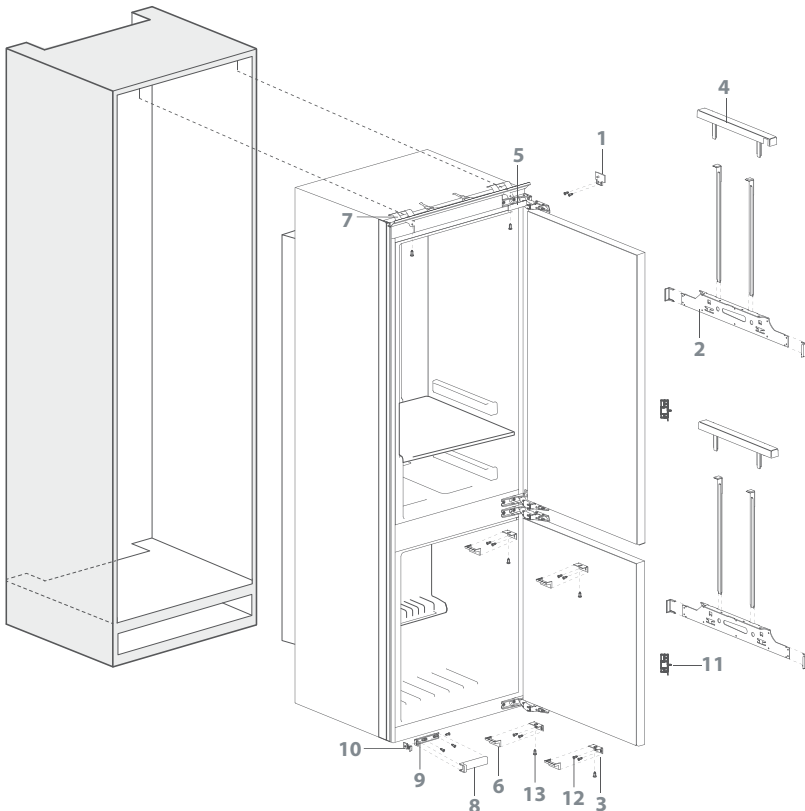
### Location

- Your refrigerator should not be located in direct sunlight or next to any heat generating appliance such as a cooktop, oven or dishwasher.

### Power

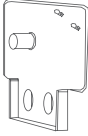

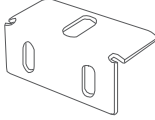
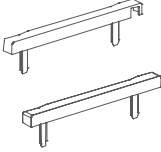
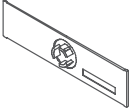
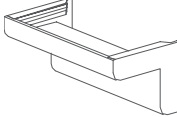

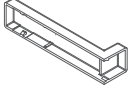
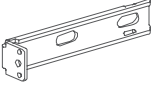
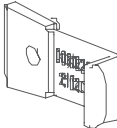
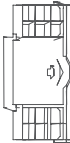


- To ensure that the appliance is not accidentally switched off, connect your refrigerator to its own power point. Do not plug in any other appliance at this power point or use extension cords and double adaptors, as the combined weight of both power cords can pull the double adaptor from a wall outlet socket.
- For power requirements, refer to the information on the serial plate located inside the refrigerator compartment.
- It is essential that the appliance be properly grounded (earthed).

### Exploded view





## Components list

<p><b>1. Clearance adjustment plate</b></p>  <p>4 pieces</p>	<p><b>2. Top attachment bracket and ruler</b></p>  <p>2 pieces (installed)</p>	<p><b>3. Bottom attachment bracket</b></p>  <p>4 pieces</p>	<p><b>4. Top attachment bracket cover</b></p>  <p>2 pieces (installed)</p>
<p><b>5. Hinge cover</b></p>  <p>4 pieces (installed)</p>	<p><b>6. Bottom attachment bracket cover</b></p>  <p>4 pieces</p>	<p><b>7. Upper fastenings</b></p>  <p>2 pieces</p>	<p><b>8. Cabinet attachment bracket cover</b></p>  <p>1 piece</p>
<p><b>9. Cabinet attachment bracket</b></p>  <p>1 piece</p>	<p><b>10. Position adjustment plate</b></p>  <p>1 piece</p>	<p><b>11. Door gasket baffle</b></p>  <p>2 pieces</p>	<p><b>12. Wood screw</b></p>  <p>32 pieces</p>
<p><b>13. Bottom attachment bracket screw</b></p>  <p>4 pieces</p>			

15 mm to 18 mm kitchen cabinet thickness can be used.

## 1. Basic dimensions

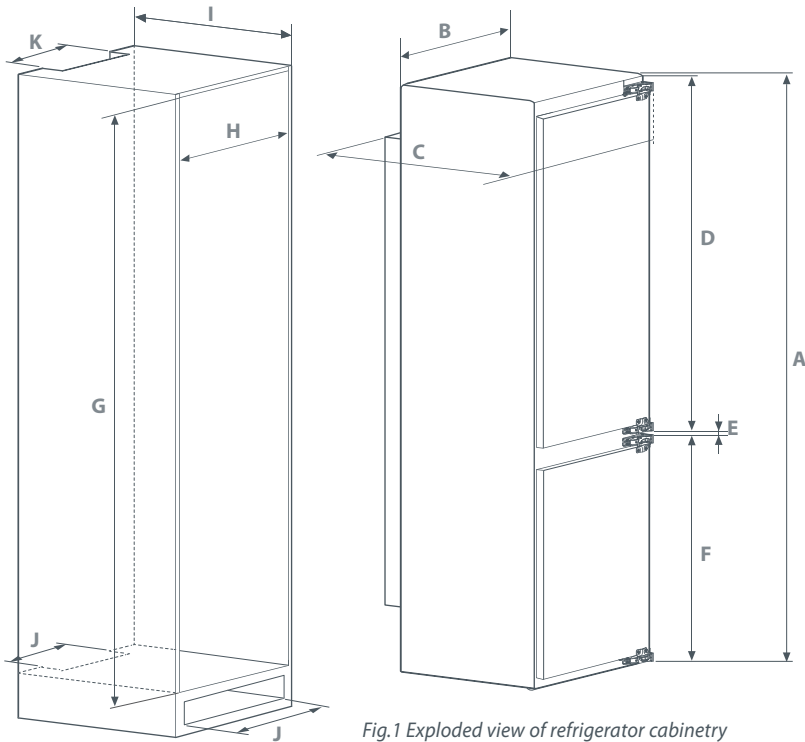


Fig.1 Exploded view of refrigerator cabinetry

Product dimensions (mm)	RB60V18
A total height	1773
B total width	555
C total depth	540
D top door height	1066
E hinge gap height	12
F bottom door height	692
Cabinetry dimensions (mm) (including minimum clearances)	
G inside height	1782 – 1786
H inside width	564 – 570
I total depth	min 550
Minimum clearances	
J minimum inlet vent area	200 cm sq
K minimum outlet vent area	280 cm sq

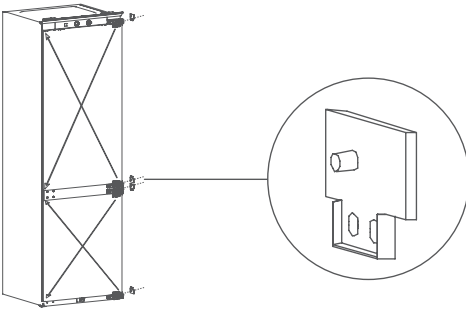
## 2. Preparations before installation

### 2a Door hinge

This model is right-hand hinged, with a left-hand door opening. If you require left-hand hinged with right hand door opening, remove the upper and lower hinges and refit them to the opposite side.

### 2b Clearance adjustment plate / sheet

If 18 mm cabinet is used, clearance adjusting plate is not needed.  
If 15 mm cabinet is used, clearance adjusting plate is needed.



*Fig.2 Hinge exchange and enlarged view of clearance adjustment plate*

### 2c Cabinet attachment bracket and position adjustment plate

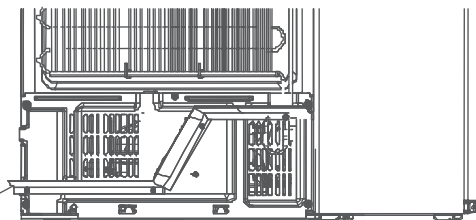
Fix the cabinet attachment bracket to the refrigerator with the screws provided. Then lock the position adjustment plate to the left side of the cabinet attachment bracket.



*Fig.3 Installation of cabinet attachment bracket and position adjustment plate*

## 2d Air flow stops

The air flow stops are located on the back cover of the compressor. Adjust these air flow stops to ensure they make contact with the cabinet.

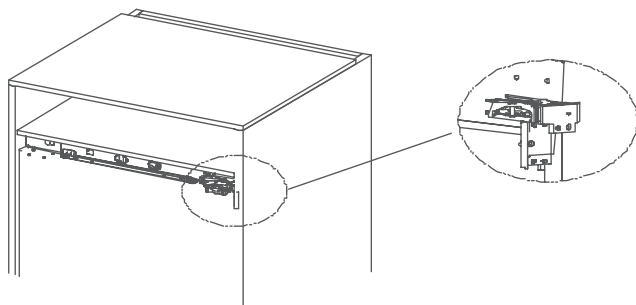


Air flow stops

*Fig.4 Adjusting the air flow stops*

## 2e Door gasket baffle

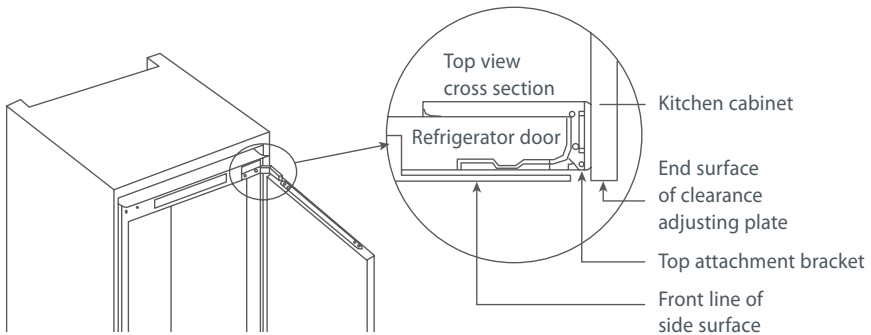
Remove the door gasket baffle from the door and then store for future transportation.



*Fig.5 Removing the door gasket baffle and enlarged view of the hinge*

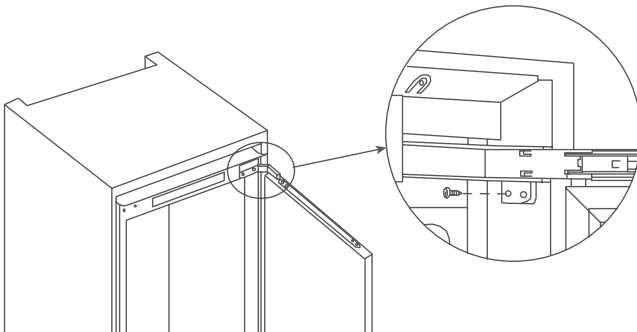
## 3. Placing the refrigerator into the cabinet

- 3a** Pull the power cord through the hole at the back of the cabinet or if the power socket is inside the cabinet, plug in the refrigerator before installing it into the cabinet.
- Take care not to kink or bend the power cord as a damaged cord is a fire risk.
  - For safety reasons, only turn on the refrigerator once installation is complete.
- 3b** Move the refrigerator into the cabinet and adjust its position to ensure that the clearance adjustment plate is attached to the bottom end of the cupboard side panel and the door gasket is attached to the front end of the cupboard side panel.



*Fig.6 Installation of cabinet*

- 3c** Make sure the left and right side clearances between the refrigerator and cabinet are the same.
- 3d** Fasten the side surfaces of the hinge with screws. Fix one screw to the top hinge and one screw to the bottom hinge. Then fix all other screws to the remaining hinges.



*Fig.7 Fastening of hinge screws*

#### 4. Dismantling the top and bottom attachment brackets

- 4a Open the refrigerator door and remove the top attachment bracket cover by drawing it upwards. Do the same for the freezer.
- 4b Move the rulers vertically so the top of the rulers latch onto the cabinet above.

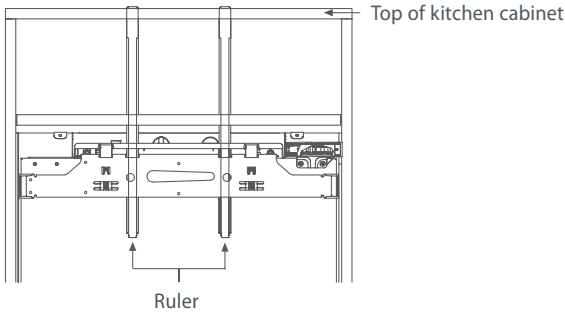


Fig.8 Latching the rulers onto the cabinet

- 4c Loosen the two hexagonal screws on the top attachment bracket and then remove the top attachment bracket and rulers together. Do the same for the freezer door.
  - Both attachment brackets are required for refrigerator installation. Go to page 13 if you are now installing the refrigerator. If you do not intend to install the refrigerator at this time, store the brackets for later use.

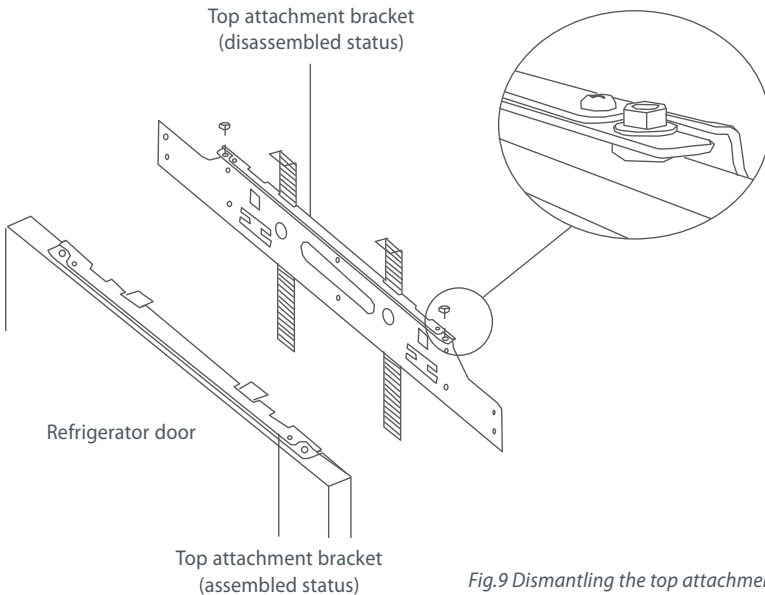


Fig.9 Dismantling the top attachment bracket

## 5. Attaching the top attachment bracket to the top cabinet door

- 5a Lay the top cabinet door (face down) onto a clean floor.
- 5b Attach the top attachment bracket to the top of the cabinet door. Adjust to ensure the centre line of the top attachment bracket aligns with the centre of the cabinet door. The rulers should latch onto the top of the cabinet door.
- 5c Once aligned, screw the wood screws to attach the top attachment bracket to the cabinet door.

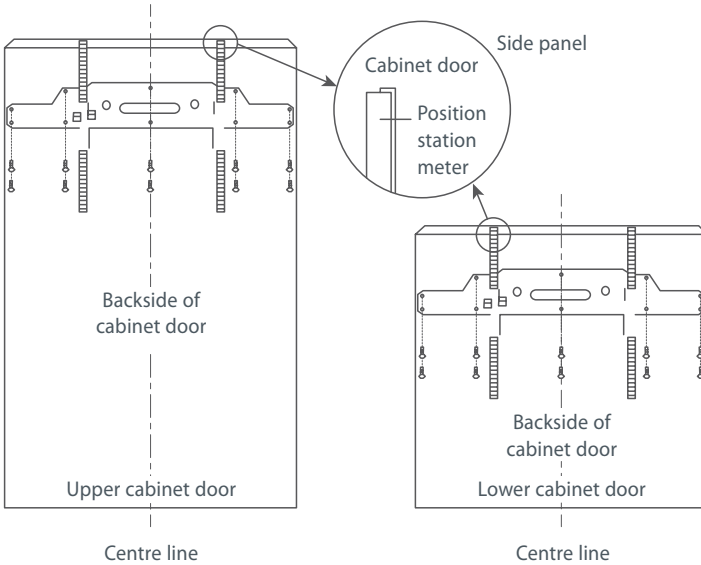


Fig.10 Attachment of the top attachment bracket to the cabinet door

- 5d Pull out the rulers on the top attachment bracket.

## 6. Attaching the top cabinet door

- 6a Open the refrigerator door, hang the cabinet door onto the height adjustment screws (at the upper sides of the refrigerator) and fix with hex screws.
- Do not fasten the screws too tightly as to allow for some horizontal movement of the cabinet door.

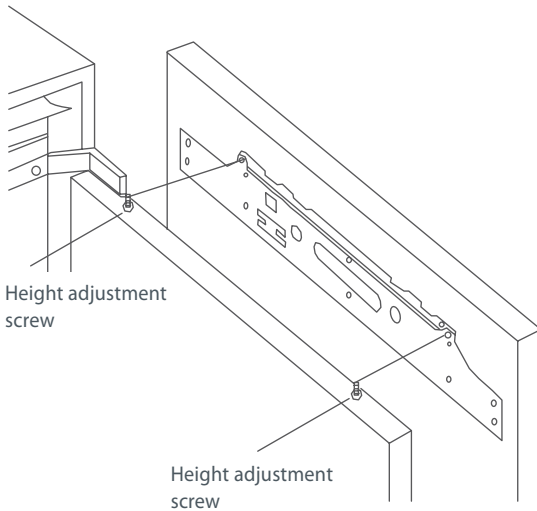


Fig.11 Hanging the top cabinet door on the height adjustment screws of the refrigerator door

- 6b Adjust cabinet doors as per the adjustment method (page 17). After adjustment use the bottom attachment bracket to fix the refrigerator and cabinet doors.

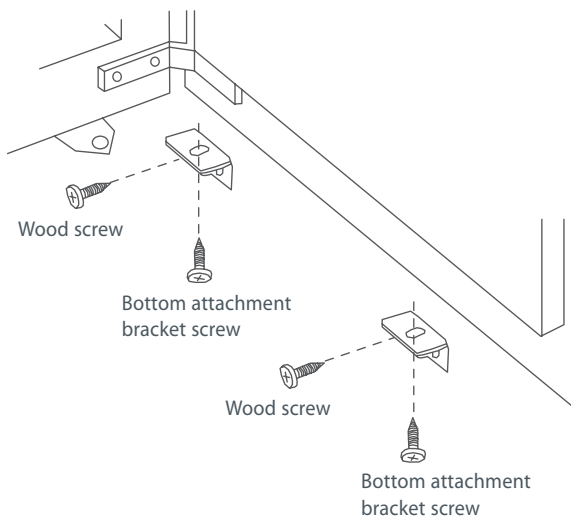


Fig.12 Anchoring the bottom attachment bracket



## 7. Attaching the top attachment bracket to the bottom cabinet door

- 7a Lay the bottom cabinet door (face down) onto a clean floor.
- 7b Attach the top attachment bracket to the top of the cabinet door.
- 7c Adjust to make the centre line of the top attachment bracket align with the centre of the cabinet door. The rulers should latch onto the top of the cabinet door.

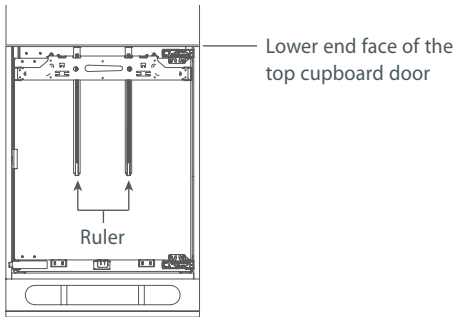


Fig.13 Lining up the bottom door

- 7d Once aligned, screw the wood screws in to attach the top attachment bracket to the cabinet door.
- 7e Pull out the rulers on the top attachment bracket.

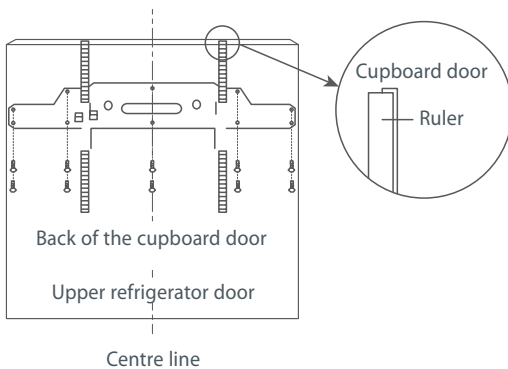
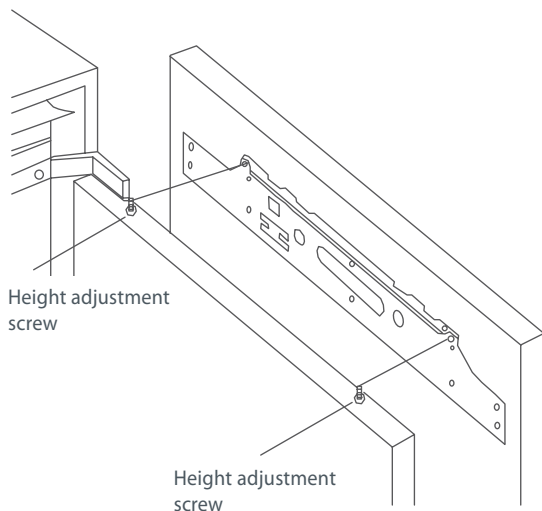


Fig.14 Attaching the top attachment bracket and pulling out the rulers

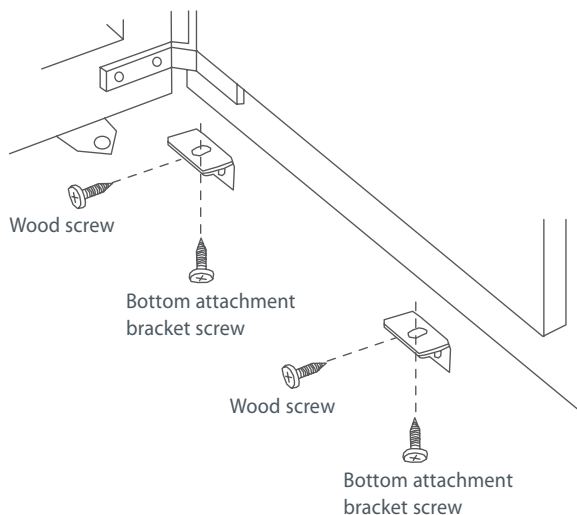
## 8. Attaching the bottom cabinet door

- 8a** Open the freezer door, hang the cabinet door onto the height adjustment screws and fix with a hex screw.
- Do not fasten screws too tightly, allow for some horizontal movement of the cabinet door.



*Fig.15 Hanging the bottom cabinet door on the height adjusting screws of the freezer door*

- 8b** Close the door, the screw should not be tightened. Adjust the left and right clearance of the upper end.
- 8c** Adjust the cabinet doors as per the adjustment method (page 17). Then use the bottom attachment bracket to fix the freezer and cabinet door.



*Fig.16 Anchoring the bottom attachment bracket*

## 9. Top adjustment of the cabinet doors

- 9a Fix the upper hook of the door to the cabinet door.
- 9b Use a spanner to turn height adjustment nut ( X ) approximately 5 mm.
  - If the height adjusting nut is difficult to adjust, check the left and right clearances of the top attachment bracket and position.
- 9c Loosen the horizontal adjustment nut ( Y ) and move the cabinet door slightly to adjust its position approximately 5 mm.
  - If the cabinet door position is difficult to adjust, check the left and right clearances of the top adjustment bracket and position.
- 9d Loosen the depth adjustment nut ( Z ) and move the cabinet door to adjust the depth. Then tighten the nut approximately 3 mm.
  - If the cabinet door position is difficult to adjust, check the left and right side clearances of cabinet.

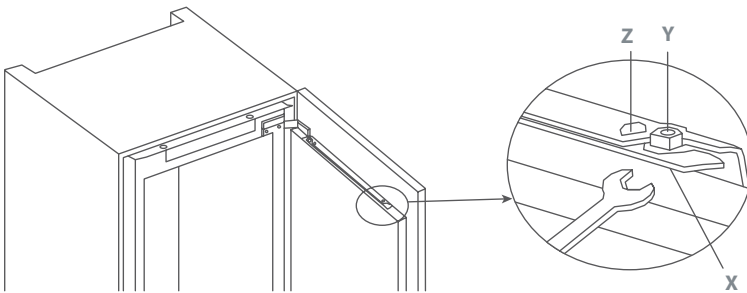


Fig.17 Adjusting top of cabinet door

## 10. Bottom adjustment of the cabinet doors

- 10a Loosen the screws slightly, adjust the depth and then tighten the screws.
- 10b Insert the wood screws into the remaining holes in the bottom adjustment bracket after adjusting the horizontal positioning of the cabinet door.

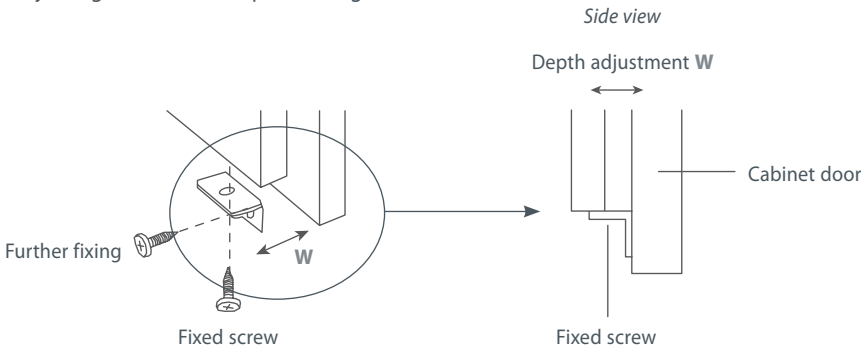
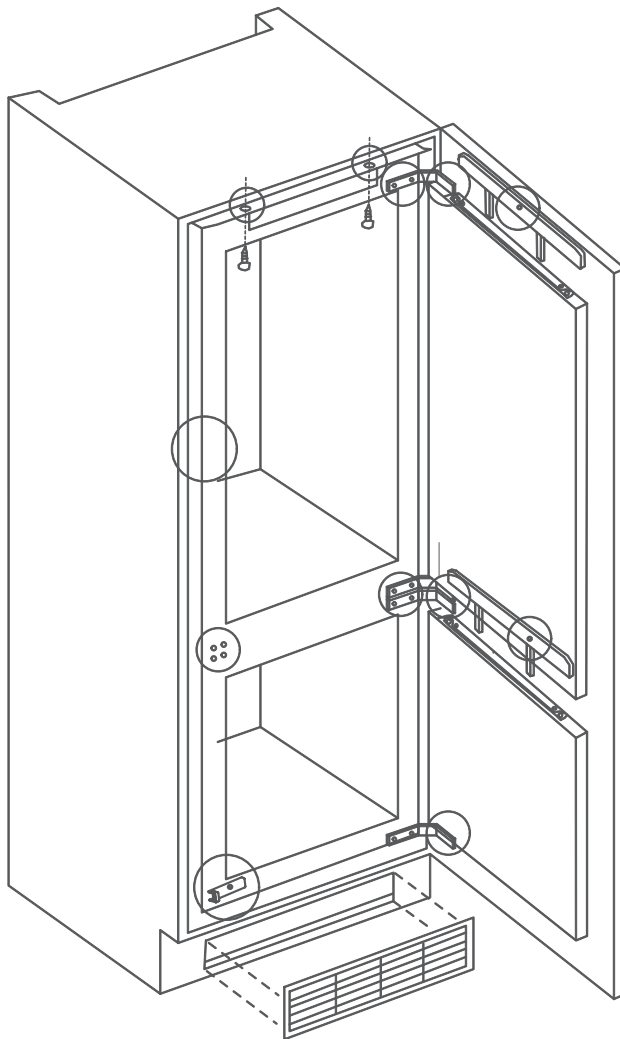


Fig.18 Adjusting bottom of cabinet door

### 11. Finishing work



*Fig.19 Positions of final adjustments*

**11a** Insert the top adjustment bracket cover onto the top adjustment bracket (2 places, refer to Diagram A).

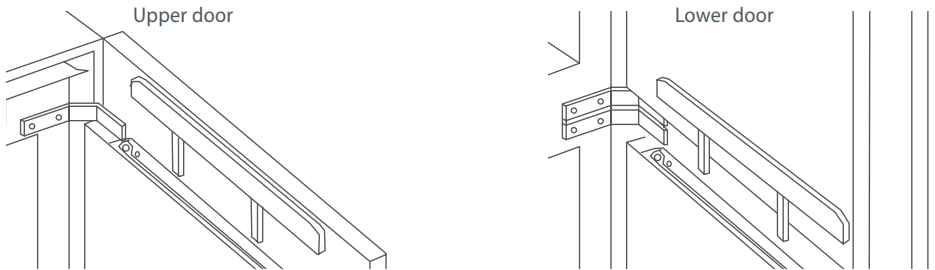


Diagram A

For installation of aluminium trim, please see separate Trim Kit Installation sheet.

**11b** When changing the hinge position, remember to insert hinge hole sheets (6 places, refer to Diagram B).

- For left-opening door, take off the hinge hole sheets and change the position of the hinge. Insert hinge hole sheets to the hinge fixing holes on the opposite side.



Diagram B

**11c** Insert the hinge cover (4 places, refer to Diagram C).

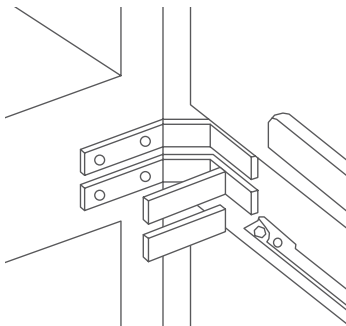
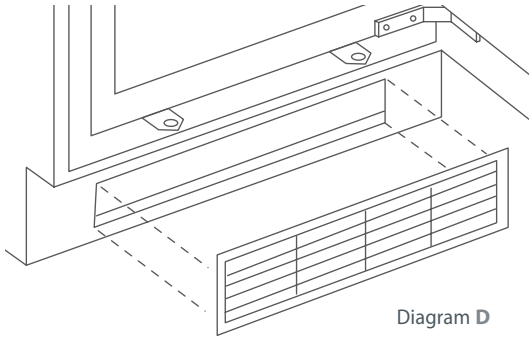


Diagram C

## 20 Installation instructions

11d Install the ventilation grill at the kick strip section of the refrigerator cabinet (refer to Diagram D). Fix the ventilation grill into the kick strip.



## Energy saving tips

There are many simple things that can be done to save energy.

## During installation

- Locate refrigerator to the coolest part of the room. Avoid areas of direct sunlight, or near heating ducts, registers, or other heat producing appliances.
- Ensure your refrigerator has adequate ventilation as shown in the installation instructions.

## During use

- Avoid overcrowding shelves, as this reduces airflow.
- Do not use anything (such as aluminium foil, wax paper, or paper towelling) as a shelf liner, as this reduces airflow.
- Avoid loading too much warm food in at once and allow good clearances in front of the air ducts within the cabinet for maximum cold air distribution.
- Your refrigerator is most efficient when it is two thirds full.
- Do not leave the door open for any longer than is necessary and organise items in the refrigerator to reduce the time that the door is open.

## Before placing food in the fresh food or freezer compartments

- Remove all packaging found inside the compartments eg tape, polystyrene etc.
- Clean the inside of the appliance with a mixture of warm water and a little liquid detergent to remove manufacturing and transportation dust.
- The appliance may have an odour on its initial operation, but this will go when the refrigerator has cooled sufficiently.
- Allow the refrigerator to run empty for 2 – 3 hours to allow each compartment to cool to the appropriate temperature.

## Moving or storing your refrigerator

If your refrigerator is turned off for any reason, wait 10 minutes before turning it back on. This will allow the refrigeration system pressures to equalise before restarting.

### Moving your refrigerator

- Turn off the appliance by pressing the ① button for 3 seconds, turn it off at the wall and unplug it from the power point. Remove all food inside.
- Relocate and install. The inclination during transportation shall be less than 45 degrees to ensure no damage to the cooling system occurs.

### Storing your refrigerator

- When storing your cleaned appliance, leave the door(s) open. This allows air to circulate and prevents the build up of bacteria and moulds.
- Before using again, clean well using a mixture of warm water and baking soda (add 1 teaspoon of baking soda to each 500 ml of water). Rinse with clean water.

### Holiday time

We recommend you leave your refrigerator operating on holiday mode (see page 25) while you are on holiday.

- For extended time away from home, remove all food and unplug the power plug. Clean the refrigerator and open all doors to ensure undesirable odours do not develop.



## Control panel

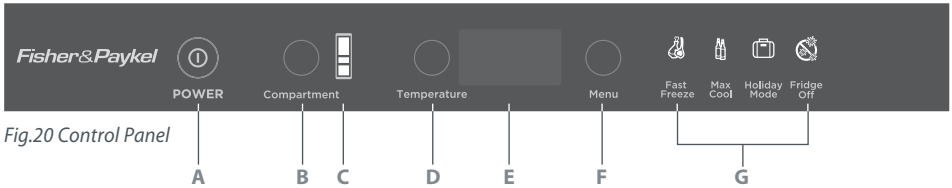


Fig.20 Control Panel

Note: Figure 20 shows all icons and options available on the control panel where in fact icons and options will only be visible when they have been selected or interacted with.

### A Power Off/On

Touch to turn the appliance off or on.

- To turn the refrigerator off hold the button for 3 seconds, the control panel will not function.
- To turn the refrigerator on hold the button for 3 seconds, the control panel will function as normal.

### B Compartment select button

Touch this button to scroll through the refrigerator, variable-temperature drawer and freezer compartments. The Compartment Icon ( ) will illuminate each of the compartments successively with each button touch ( ).

### D Temperature select button

Touch this button to scroll through the temperatures available for each of the compartments. The Temperature Display ( ) will show each of the available temperatures successively with each button touch ( ).

### F Menu select button

Touch this button to scroll through the special functions: Fast Freeze , Max Cool , Holiday Mode and Fridge Off . Each of the Special Functions Icons ( ) will illuminate with each button touch ( ).

## Setting / changing the temperature of a compartment

- 1 Touch the COMPARTMENT select button to scroll through the compartments indicated on the compartment icon. Stop when the compartment you wish to set is illuminated eg the refrigerator compartment.

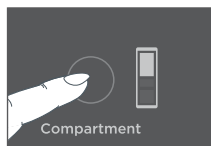


Fig.21 Selecting the refrigerator compartment

- 2 Touch the TEMPERATURE select button to scroll through the available temperatures for that compartment. Stop when your desired temperature is displayed eg 3°C.

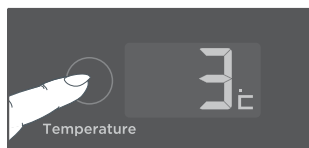




Fig.22 Setting the refrigerator compartment temperature

- The selected temperature and compartment will flash and then the temperature display will revert back to the actual measured temperature.
- Available refrigerator compartment temperatures: 2°C, 3°C, 4°C, 5°C, 6°C, 7°C, 8°C.
- Available variable-temperature drawer temperatures: -5°C, -4°C, -3°C, -2°C, -1°C, 0°C, 1°C, 2°C, 3°C.
- Available freezer compartment temperatures: -24°C, -23°C, -22°C, -21°C, -20°C, -19°C, -18°C, -17°C, -16°C, -15°C.

## Setting a special function

### Fast Freeze

This function helps you get the best possible results when freezing fresh food. Fast Freeze boosts the freezing speed by dropping the freezer compartment to a colder temperature for a preset time to ensure freshness, texture and taste are retained during the freezing process.

- 1 To activate the Fast Freeze touch the MENU select button once. The  icon will start to flash. After 5 seconds the  icon will stop flashing and remain illuminated indicating that Fast Freeze has been activated.

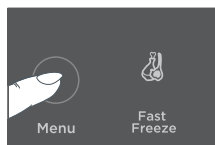





Fig.23 Activating Fast Freeze

- Fast Freeze will automatically deactivate. However if you wish to manually deactivate Fast Freeze touch the MENU select button once. The  icon will flash then turn off and the freezer compartment will return to its previously set temperature.

*For best results we recommend that you activate this function before it is required.*

## Max Cool

Having the refrigerator door open for long periods of time or loading the refrigerator full of warm food (such as after a trip to the supermarket) will raise the temperature of the compartment. Max Cool boosts the cooling power by dropping the refrigerator to a colder temperature for a preset time, thereby ensuring vital nutrients, freshness, texture and taste are retained.

- To activate Max Cool touch the MENU select button twice. The  icon will start to flash. After 5 seconds the  icon will stop flashing and remain illuminated indicating that Max Cool has been activated.

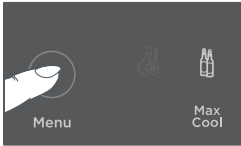



Fig.24 Activating Max Cool

- Max Cool will automatically deactivate. However if you wish to manually deactivate Max Cool touch the MENU select button twice. The  icon will flash then turn off and the refrigerator compartment will return to its previously set temperature.

*For best results we recommend that you activate this function approximately 2 hours before it is required. Alternatively activate this function when placing a load of fresh food into the refrigerator compartment.*

## Holiday Mode

This function allows your refrigerator to run at an efficient state to save you energy when you are away.

Be sure to remove any perishable food items or items close to their expiry dates before activating the Holiday Mode.




- To activate Holiday Mode touch the MENU select button three times. The  icon will start to flash. After 5 seconds the  icon will stop flashing and remain illuminated indicating that the Holiday Mode has been activated.





Fig.25 Activating Holiday Mode

## 26 Operating instructions

- 2 Holiday Mode will not deactivate automatically. Once you return from holiday, touch the MENU select button three times. The  icon will flash then turn off and the appliance will return to normal operation.

### Fridge Off

This function turns the refrigerator compartment and variable-temperature drawer off while the freezer compartment operates as normal.

- Be sure to remove all items from the refrigerator and variable-temperature drawers before activating Fridge Off.
- 1 To activate Fridge Off touch the MENU select button four times. The  icon will start to flash. After 5 seconds the  icon will stop flashing and remain illuminated indicating that Fridge Off has been activated.

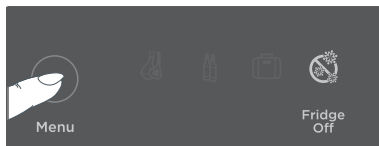



Fig.26 Activating Fridge Off

- 2 Fridge Off will not deactivate automatically. Once you require your refrigerator compartment and variable-temperature drawer to cool, touch the MENU select button four times. The  icon will flash then turn off and the refrigerator and variable-temperature drawer will return to their previously set temperatures.

## ***Important!***

*The Power button is not equivalent to turning off the power at the wall.*

- For cleaning and maintenance, the appliance must be disconnected from the power supply at the wall socket.

### **Display screen**

- The display screen will remain illuminated while the refrigerator door is open.

### **Power failure memory function**

The fridge will keep its original settings when power is restored after a power failure.

Additionally it will automatically recall and reset the process of quick cooling in the refrigerator, variable temperature drawer and freezer compartments.

## Using your refrigerator

- When switched on, the refrigerator will take several hours to cool.
- You can start to store food in it 2 – 3 hours after it has been turned on.
- The refrigerator and variable-temperature drawer compartment temperatures will automatically default to settings suitable for the storage of fresh food items and the freezer compartment will default to a setting suitable for frozen food items. To change these settings go to operating instructions, page 24.
- After placing food in the refrigerator, leave it to stabilise for 24 hours. After this time you may wish to alter the temperature.

### Loading the refrigerator with food

- Do not store too much food in the freezer. It is recommended not to exceed the load line of the drawers.
- The total weight of the food per shelf should not exceed 24 kg in the fridge compartment.

### Door alarm

- If the refrigerator door has been left open for more than 60 seconds, an alarm will sound to alert the user to close the door.

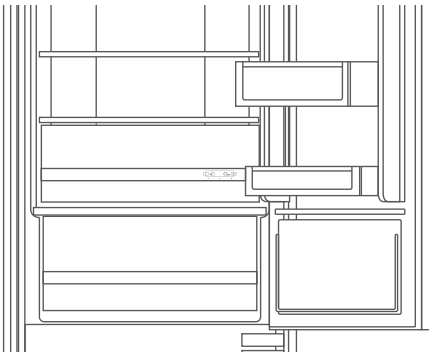
## Variable-temperature drawer

This drawer is controlled by a separate system to the refrigerator and freezer compartments to provide you with greater flexibility of food storage.

Different foods require different storage temperatures so we have designed this drawer to operate from  $-5^{\circ}\text{C}$  to  $3^{\circ}\text{C}$ . This enables you to set the perfect temperature based on what you are storing in the drawer.

The variable-temperature drawer is suitable for storing fruit and vegetables as well as dairy products, deli products and fresh meats.

- The  $3^{\circ}\text{C}$  setting is suitable for most fresh, perishable food items such as fruit and vegetables, dairy products and deli items.
- If you are storing fruit and vegetables, keep the drawer set at  $3^{\circ}\text{C}$  and loosely wrap your produce in plastic bags. This will reduce moisture loss and prevent excess moisture build-up.
- To store fresh meat, adjust the temperature to a lower (colder) setting eg  $-1^{\circ}\text{C}$ . Ensure the meat is fresh when purchased and covered or wrapped-well during storage.



*Fig.27 The variable-temperature drawer*

## Shelves

Your refrigerator is fitted with shelves specially designed to retain spills, making clean up easier.

- The shelves can be repositioned at different heights to accommodate different food storage container sizes and heights.
- To remove the shelf, use the front edge to pull the shelf forward (Fig.28).

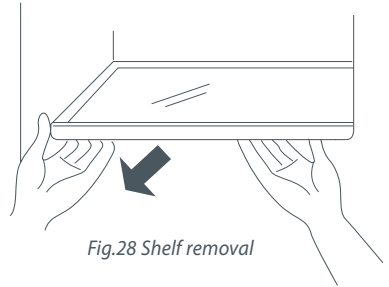


Fig.28 Shelf removal

## Fruit and vegetable bin

The fruit and vegetable bin provides a humid environment for your produce ensuring moisture is retained, nutrients are locked in and your fruit and vegetables are kept fresher for longer.

- To remove the bin, pull it out until it stops, then lift and continue to slide the bin until it is fully extended.

### Fruit and vegetable bin humidity slide

The bin has a humidity control slide that can be adjusted to fruit or vegetable setting depending on what is being stored in the bins.



Fig.29 Humidity Control graphic

- If you are storing fruit, set the humidity slide to the fruit setting (left side).
- If you are storing vegetables, set the humidity slide to the vegetable setting (right side).
- If you are storing a mixture of fruit and vegetables, position the humidity slide in the centre.

## Humidity mat

The humidity mat is designed to hold your fruit and vegetables off the base of the bin. This increases air flow around your produce thereby preventing rotting.

## Door shelves

Door shelves can be moved to meet individual storage needs.

- To remove the door shelf, lift the shelf up and pull straight out (Fig.30).
- To install, place shelf into desired door liner retainer, push down gently until shelf stops.

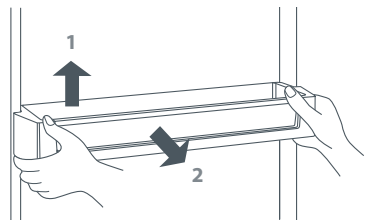


Fig.30 Door shelves



## Replacement of the interior light

The LED lighting in your refrigerator saves energy and has a long lifetime. However, if replacement of an LED is required, simply call your Fisher & Paykel Authorised Service Centre and they will replace it for you.

Interior light: 12 V, max 2.5W.

### ***Important!***

*Your refrigerator is designed to operate for many years without the need for service checks. However, if your refrigerator is malfunctioning, have it attended to by your Fisher & Paykel Authorised Service Centre as soon as possible. All electrical repairs must be carried out by an adequately trained service technician or qualified electrician.*

### Interior

- It is important to keep the interior of the refrigerator and freezer clean to help prevent food from becoming contaminated during storage.
- The amount and types of food stored determines how often cleaning should be carried out (ideally once every 1 to 2 weeks) in the refrigerator.
- Remove the shelves, door shelves and bins and rinse these parts in a mixture of warm water and liquid dishwashing detergent. Rinse and dry the shelves and bins thoroughly before replacing them into the refrigerator.
- Wipe over the interior surfaces with a mixture of warm water and liquid dishwashing detergent or baking soda dissolved in warm water (add 1 teaspoon of baking soda to each 500 mls of water). Rinse with clean water.
- To help remove “old stale refrigerator” smells add a few drops of vanilla essence or vinegar to the water before cleaning.
- Do not use harsh, abrasive cloths or cleaners or highly perfumed, strong smelling cleaners or solvents on any part of the refrigerator as they can cause damage.

### Glass shelves

- Clean with warm water and detergent or a glass cleaner. If cleaning the shelves without removing from the cabinet, use only warm water and detergent as a glass cleaner can damage the plastic components of your refrigerator.

### Exterior surfaces

- Clean exterior surfaces with warm water and detergent only.
- If necessary, clean the magnetic door gasket with an old toothbrush, and a mixture of warm water and liquid dishwashing detergent.

## Storage areas

There are recommended storage areas for various foods. As cold air circulates inside the refrigerator, there is a temperature difference within both the fresh food and freezer compartments. Different foods should be placed in different areas according to their properties.

- 1 Top door shelf – Eggs, butter, cheese etc
- 2 Middle door shelf – Drinks etc
- 3 Lower door shelf – Sauces, dressings etc
- 4 Top shelf – Condiments, jam etc
- 5 Middle shelf – Dairy products, leftovers etc
- 6 Lower shelf – Meat etc
- 7 Fruit and vegetable bin – Fresh fruit and vegetables
- 8 Variable-temperature drawer – Fresh fruit and vegetables, dairy products, deli items, meat, desserts etc

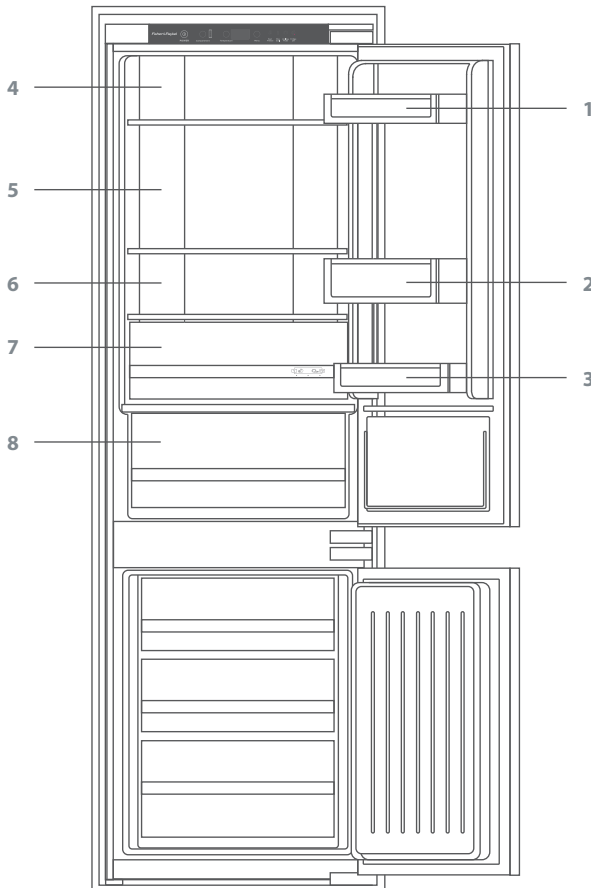


Fig.31 Recommended storage areas for food and beverages

## Storing food in your refrigerator compartment and variable-temperature drawer

Storing fresh, perishable foods in your refrigerator helps to extend storage times. The cold temperatures slow down the major causes of food spoilage – possible growth of bacteria, moulds and yeasts, and microbial chemical and physical reactions.

### Fresh food care

**The quality of food before it is placed in the refrigerator is critical to successful storage.**

**For best results:**

- Select foods that are very fresh and of good quality.
- Buy only the amount that you will use within the recommended storage time. If you buy extra, plan to freeze it.
- Ensure that food is well wrapped or covered before it is stored. This will prevent food from dehydrating, deteriorating in colour or losing taste and will help maintain freshness. It will also prevent odour transfers. Vegetables and fruit do not need to be wrapped provided they are stored in the vegetable bins of the refrigerator.
- Make sure that strong smelling foods are wrapped or covered and stored away from foods such as butter, milk and cream which can be tainted by strong odours.
- Refrigerate fresh, perishable foods as soon as possible after purchase. If left at room temperature for any length of time the rate of deterioration will be accelerated.
- Avoid placing food directly in front of air outlets, as it may freeze. Cold air needs to circulate to maintain safe food storage. Do not open the refrigerator door unnecessarily.
- Cool hot foods down before placing them in the refrigerator. This should be done quickly. It can be aided by placing the container of food in a bowl of ice and water; renew the ice as necessary. (Note: hot containers may damage shelves and walls of the refrigerator).
- Store raw and cooked foods in separate containers or packaging to prevent cross contamination.

**In addition:**

- Keep the refrigerator clean. Wipe the inside walls and shelves frequently (refer to cleaning care on page 32) and place only clean containers in the refrigerator.
- Keep a close check on the quality of food in your refrigerator. Discard any food that shows signs of spoilage. Pay particular attention to meat, fish and poultry, as these foods are highly perishable. Use food within the recommended storage times.

### Dairy foods and eggs

- Most pre-packed dairy foods have a recommended 'use by/best before/best by' date stamped on them. Store them in the refrigerator and use within the recommended time.
- Butter can become tainted by strong smelling foods so it is best stored in a sealed container.
- Eggs should be stored in the refrigerator. For best results, especially when baking, remove the eggs from the refrigerator two hours before use.



# Storing food in your refrigerator compartment and variable-temperature drawer

## Red meat

- Place fresh red meat on a plate and loosely cover with waxed paper, plastic wrap or foil.
- Store cooked and raw meat on separate plates. This will prevent any juices lost from the raw meat from contaminating the cooked product.
- Delicatessen meats should be used within the recommended storage time.



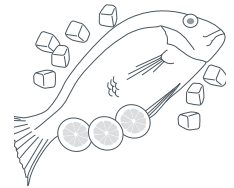
## Poultry

- Fresh whole birds should be rinsed inside and out with cold running water. Dry and place on a plate. Cover loosely with plastic wrap or foil.
- Poultry pieces should also be stored this way. Whole poultry should never be stuffed until just before cooking, otherwise food poisoning may result.
- Cool and refrigerate cooked poultry quickly. Remove stuffing from poultry and store separately.



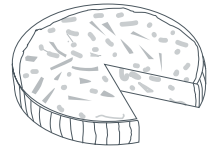
## Fish and seafood

- Whole fish and fillets should be used on the day of purchase. Until required, refrigerate on a plate loosely covered with plastic wrap, waxed paper or foil.
- If storing overnight or longer, take particular care to select very fresh fish. Whole fish should be rinsed in cold water to remove loose scales and dirt and then patted dry with paper towels. Place whole fish or fillets in a sealed plastic bag.
- Keep shellfish chilled at all times. Use within 1 – 2 days.



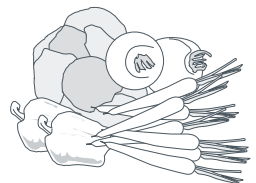
## Precooked foods and leftovers

- These should be stored in suitable covered containers so that the food will not dry out.
- Keep for only 1 – 2 days.
- Reheat leftovers only once and until steaming hot.



## Fruit and vegetable bins

- Although most fruit and vegetable varieties store best at low temperatures, take care not to store the following at temperatures of less than 7°C for long periods:  
Citrus fruit, melons, eggplant, pineapple, paw paw, courgettes, passionfruit, cucumber, peppers, tomatoes.
- Undesirable changes will occur at low temperatures such as softening of the flesh, browning and/or accelerated decaying.
- Do not refrigerate avocados (until they are ripe), bananas, mangoes or pepinos. If possible store fruit and vegetables separately, ie fruit in one bin and vegetables in the other.



## Storing food in your freezer and variable-temperature drawer

The use of temperatures of  $-18^{\circ}\text{C}$  or colder to store food means that the food can be kept for longer periods than when refrigeration temperatures are used. This is because the growth of bacteria, moulds and yeasts are stopped, and microbial chemical and physical reactions are severely restricted at very low temperatures.

### Frozen food care

#### For best results:

- Choose only high quality foods that freeze well.
- Store at  $-18^{\circ}\text{C}$  or colder. Take care to maintain this low storage temperature, eg try to avoid opening the freezer door unnecessarily. If your ice cream is soft you are running your freezer too warm.
- Leave space at the top of containers, glass jars or plastic bags containing liquids or semi-solid foods as they expand during freezing. Usually 20 – 50 mm head space is recommended. Seal well. Ideally, remove all the air from the package after food is frozen.
- Packages or containers of solid foods should have the air removed from them and be sealed tightly before freezing.
- Freeze immediately and as quickly as possible. Freeze only small quantities of food at any one time. For best results we recommend that only 1 kg of food be frozen per 25 L freezer capacity. (About 3 kg in small freezers and 4 kg in larger freezers).
- Do not pile frozen food around the fan cover. This can prevent adequate air circulation.
- Thaw foods preferably in a refrigerator, or using a microwave oven or multifunction oven.
- Keep a constant turnover of food. Use older items of food first. Do not exceed recommended storage times.
- Use good quality freezer proof packaging to maintain food quality.
- If food is only covered in plastic film place inside a freezer-proof plastic bag.



### Recommended freezer storage times

These times should not be exceeded.

	<b>Months</b>	1	Bacon, casseroles, milk
		2	Bread, ice cream, sausages, pies – (meat and fruit), prepared shellfish, oily fish
		3	Non-oily fish, shellfish, pizza, scones and muffins
		4	Ham, cakes, biscuits, beef and lamb chops, poultry pieces
		6	Butter, vegetables (blanched), eggs whole and yolks, cooked crayfish, minced meat (raw), pork (raw)
		12	Fruit (dry or in syrup), egg whites, beef (raw), whole chicken, lamb (raw), fruit cakes

# Storing food in your freezer and variable-temperature drawer 37

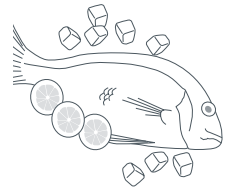
## Meat, poultry and game

- Do not try to freeze more than 1 kg meat per 25 L freezer capacity. Meat must be frozen quickly in order to maintain its texture.
- Do not stuff poultry before freezing.
- Red meat can be cooked from frozen, or from the partly or completely thawed states. Remember to allow extra cooking time if cooking from frozen.
- Always thaw poultry completely before cooking.



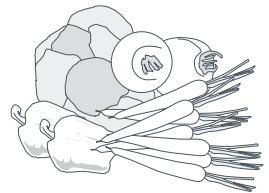
## Fish

- Fish is best frozen commercially. If, however, you do want to freeze fish at home, make sure the fish is very fresh and of high quality.
- Clean, scale and preferably leave whole. All fish should be wrapped in two layers of packaging as depending on the type of fish, odours and flavours can be readily transferred either to or from it. Seal well.
- For best results, cook from either the frozen or partly thawed state.



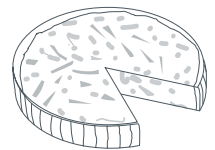
## Vegetables

- Most vegetables freeze well, although 'salad' vegetables lose their crispness. Other vegetables, eg celery, onion and tomatoes, should only be used in cooked dishes as they soften on freezing.
- Freeze only high quality, mature, ready-to-eat vegetables.
- Sort and discard any that are damaged.
- **It is necessary to blanch most raw vegetables prior to freezing.**
- Blanching involves a short cooking period during which vegetable enzymes are destroyed. If these enzymes are not destroyed they cause undesirable physical and chemical changes during freezer storage.
- Vegetables can be blanched in boiling water, steam or in a microwave oven. If using boiling water, boil vegetables for 2 – 4 minutes and cool quickly.
- In general frozen vegetables are best cooked from their frozen state.



## Prepared and cooked foods

- Most cooked foods can be frozen but it is not recommended to freeze the following:  
Cooked egg white, custards, cream fillings and milk puddings, gelatine or jelly-like dishes, mayonnaise and similar salad dressings, meringue toppings. These tend to separate on thawing.



## Fruit

- Choose high quality, mature, and ready-to-eat fruit. Preferably select varieties recommended for freezing.
- Avoid unripe and over-ripe fruit.
- The way fruit is packed depends on how it is to be used. Fruits packed in syrup are ideal for desserts, whereas fruits packed without sugar are better used for cooking. Most fruits can be stored for 8 – 12 months.



## 38 Problem solving checklist

If there is a problem with your appliance, please check the following points before contacting your local Fisher & Paykel Authorised Service Centre or Customer Care Centre.

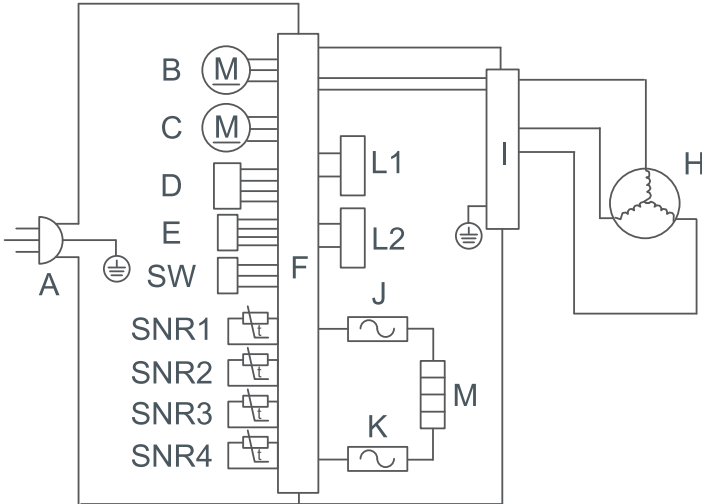
Problem	Possible causes	What to do
<b>Appliance does not operate.</b>	No electricity at power outlet.	Check that the plug is correctly connected and power switched on. Check another appliance at the same outlet. Check house fuse.
	The refrigerator is in the defrosting cycle.	This is normal for an automatic defrosting refrigerator.
	The refrigerator is turned off.	Press the  button for 3 seconds to start the refrigerator.
<b>Light not working.</b>	Light not functioning.	The light cannot be serviced by the user. Contact your Fisher & Paykel Dealer or Authorised Service Agent.
	Refrigerator not working	See previous section above.
<b>Motor operates for long periods.</b>	Hot weather. Frequent door openings. Large amount of food recently added.	Minimise door openings to allow temperatures to stabilise.
	Temperature control set too low.	See 'Operating instructions' section on page 23.
	Doors not sealing properly.	Check that the cabinet is levelled and gasket seals are clean.
<b>Storage compartment(s) too warm.</b>	Temperature setting not correct.	See 'Operating instructions' section on page 23.
	Frequent door openings. Large amount of food recently added.	Minimise door openings to allow temperatures to stabilise.
<b>Food freezing in the refrigerator.</b>	Temperature setting not correct.	See 'Operating instructions' section on page 23.
	Food placed directly in front of air outlets.	Move chill sensitive foods away from the centre back of the shelf. Refer to 'Storing food in your refrigerator' on page 33.
<b>Unfamiliar noises.</b>	Cabinet not stable or level. Freezer is defrosting.	See 'Installation instructions' section on page 6.



Problem	Possible causes	What to do
<b>Water in the vegetable bins.</b>	Condensation is formed by the water produced by fruit and vegetables.	A small amount of condensation is beneficial for fruit and vegetable storage.  If there is too much water, store fruit and vegetables loosely wrapped in plastic bags.  Wipe out water with a cloth.
<b>Condensation inside fresh food compartment.</b>	Frequent or long door openings.	Minimise door openings.
	Door gasket leaking.	Check that gasket is sitting flat and sealing tightly.
	Not unusual during periods of high humidity.	Wipe dry.
<b>Ice buildup inside freezer compartment.</b>	Freezer door not closing tightly.	Move items in the freezer so that the door can close tightly.  Check and clean door gasket seal.

Problem	Possible causes	What to do
<b>If you hear...</b>		
<b>Abnormal sound.</b>	The refrigerator is not located either in a levelled cabinet or on level flooring.	Refer to 'Installation instructions' on page 6. Ensure cabinet is on even flooring.
	The refrigerator touches some object(s) around it.	Remove objects around it. Refer to 'Installation instructions' on page 6.
<b>Slight sound similar to that of flowing water.</b>	This is the sound of the refrigerating system.	This is normal.

## 40 Wiring diagram



- A Power cord plug
- B FC Fan
- C Cooling Fan
- D PC Damper
- E Display Panel
- SW PC Door switch
- SNR1 PC Temperature sensor
- SNR2 FC Temperature sensor
- SNR3 Ice Temperature sensor
- SNR4 Defrost sensor
- F Main control board
- L1 PC Light
- L2 Variable temperature compartment light
- H Compressor
- I VCC board
- J Fuse 1
- K Fuse 2
- M Defrost heating element

## NZ AU GB IE HK IN SG

You automatically receive a 2 year Manufacturer's Warranty with the purchase of this Product covering parts and labour for servicing within the country of purchase.

### Fisher & Paykel undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

### Note

This Warranty is an extra benefit and does not affect your legal rights.

### This Warranty DOES NOT cover

- A Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
  1. Correcting the installation of the Product.
  2. Instructing you how to use the Product.
  3. Replacing house fuses or correcting house wiring or plumbing.
  4. Correcting fault(s) caused by the user.
  5. Noise or vibration that is considered normal, eg drain/fan sounds, refrigeration noises or user warning beeps.
  6. Correcting damage caused by pests, eg rats, cockroaches, etc.
  7. Replacement light bulbs.
- B Defects caused by factors other than:
  1. Normal domestic use or
  2. Use in accordance with the Product's User Guide.
- C Defects to the Product caused by accident, neglect, misuse or Act of God.
- D The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorised repairs.
- E Normal recommended maintenance as set out in the Product's User Guide.
- F Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel Authorised Repairer or the selling dealer.
- G Pick-up and delivery.
- H Transportation or travelling costs involved in the repair when the Product is installed outside the Fisher & Paykel Authorised Repairer's normal service area.

This Product has been designed for use in a normal domestic (residential) environment. This Product is not designed for commercial use (whatsoever). Any commercial use by a Customer will affect this Product's Warranty.

Service under this Manufacturer's Warranty must be provided by a Fisher & Paykel Authorised Repairer (refer to the 'Customer care' section at the back of this book). Such service shall be provided during normal business hours. This Warranty certificate should be shown when making any claim.

## Manufacturer's Warranty

### **For Australian Customers**

This Warranty is an extra benefit and does not affect your legal rights. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

**Please keep this User Guide in a safe place.**

NZ AU GB IE HK IN SG



## Before you call for service or assistance...

Check the things you can do yourself.  
Refer to your User Guide and check:

- 1 Your appliance is correctly installed.
- 2 You are familiar with its normal operation.
- 3 You have read the problem solving at the back of the book.

If after checking these points you still need assistance, please refer to your nearest Fisher & Paykel Authorised Repairer, or contact us through our local website listed on the back cover.

### In New Zealand if you need assistance...\*

Call your Fisher & Paykel retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre.

**Toll Free:** 0800 FP CARE or 0800 372 273

**Fax:** (09) 273 0656

**Email:** [nz.customercare@fisherpaykel.com](mailto:nz.customercare@fisherpaykel.com)

**Postal address:** Fisher & Paykel Appliances, PO Box 58732, Botany, Manukau 2163, Auckland.

### If you need service...\*

Fisher & Paykel has a network of independent Fisher & Paykel Authorised Repairers whose fully trained technicians can carry out any service necessary on your appliance. Your dealer or our Customer Care Centre can recommend a Fisher & Paykel Authorised Repairer in your area.

### In Australia if you need assistance...\*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.

**Toll Free:** 1300 650 590

**Fax:** (07) 3826 9298

**Email:** [aus.customercare@fisherpaykel.com](mailto:aus.customercare@fisherpaykel.com)

**Postal Address:** Fisher & Paykel Appliances, PO Box 798, Cleveland QLD 4163

### If you need service...\*

Fisher & Paykel has a network of qualified Fisher & Paykel Authorised Repairers responsible for servicing only Fisher & Paykel branded appliances. Our Customer Care Centre can recommend a qualified Fisher & Paykel Authorised Repairer in your area.

### In United Kingdom if you need assistance...\*

**Phone:** (0845) 066 2200

**Fax:** (0845) 331 2360

**Email:** [uk.customercare@fisherpaykel.com](mailto:uk.customercare@fisherpaykel.com)

**Postal address:** Fisher & Paykel Appliances Ltd, Maidstone Road, Kingston, Milton Keynes, Buckinghamshire, MK10 0BD

**In Ireland if you need assistance...\***

**Phone:** 1800 625 174 or 01-8077960

**Fax:** 1800 635 012

**Email:** ie.customercare@fisherpaykel.com

**Postal address:** Fisher & Paykel Appliances, Unit D2, North Dublin Corporate Park, Swords, Co. Dublin

**In Singapore if you need assistance...\***

Please call our Fisher & Paykel Service line.

**Phone:** 6741 0777

**Fax:** 6547 0123

**Email:** sg.customercare@fisherpaykel.com

**Postal address:** Fisher & Paykel Appliances PTE Ltd, 150 Ubi Avenue 4, Sunlight Building ##03-01A, Singapore 408825

**For the rest of the world...\***

Call your Fisher & Paykel Retailer/Dealer from whom you purchased the product. They are trained to provide information on your appliance. If we can be of any further help, please contact us on:

**Phone:** +64 9 273 0660

**Fax:** +64 9 273 0580

**Email:** international.enquiries@fp.co.nz

**Postal address:** Fisher & Paykel Appliances Ltd, PO Box 58732, Botany, Manukau 2163, Auckland, New Zealand

**Feel free to contact us at our website on**

[www.fisherpaykel.co.nz](http://www.fisherpaykel.co.nz)

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[www.fisherpaykel.com.sg](http://www.fisherpaykel.com.sg)

\*If you call, write or contact our website please provide: your name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

**Product details**

Fisher & Paykel Appliances

**Model/Serial No.**

**Date of Purchase** \_\_\_\_\_ **Purchaser** \_\_\_\_\_

**Dealer** \_\_\_\_\_ **Suburb** \_\_\_\_\_

**Town** \_\_\_\_\_ **Country** \_\_\_\_\_

CN

## Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty sheet for warranty details and your nearest Authorised Service Centre, Customer Care, or contact us through our local website listed on the back cover.

## Manufactured for:

Fisher & Paykel Appliances Ltd  
78 Springs Rd  
East Tamaki  
Auckland 2013  
New Zealand

## Manufactured by:

Qingdao Haier Joint Stock Co.ltd  
Haier Industrial Park  
Haier Road  
Qingdao 266101  
P.R. China

## Product details

Fisher & Paykel Ltd

Model/Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_ Purchaser \_\_\_\_\_

Dealer \_\_\_\_\_ Suburb \_\_\_\_\_

Town \_\_\_\_\_ Country \_\_\_\_\_

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.



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