



Combinato frigo/freezer

Installazione e uso

Fridge/freezer combined

Installation and use

Réfrigérateur-congérateur combiné

Installation et emploi

Kühl/Gefrier-Kombination

Installations- und Gebrauch

Koel-vriescombinatie

Installatie en gebruik

Frigorífico-freezer combinado

Instalación y uso

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Safety - a good habit to get into.

ATTENTION

Read your manual carefully since it contains instructions which will ensure safe installation, use and maintenance of your appliance.

Your Refrigerator is built to International safety standards (EN60) and has been awarded the European approval mark (IMQ) for compliance with UK electrical safety requirements. It also meets the EC standards on the prevention and elimination of radio interference (EC directive 87/308 - 02.06.89).

1. This appliance must not be installed outdoors - not even in an area protected by a roof. It is extremely dangerous to leave it exposed to rain or storms.
2. It must only be used by adults and exclusively to refrigerate and freeze foodstuffs, following the instructions for use contained in this manual.
3. Do not ever touch or handle the appliance with bare feet or with wet hands or feet.
4. It is highly recommended that you do not use extension cords or multiple socket adapters. If the refrigerator is installed between cabinets, make sure that the cord is not bent or dangerously pinched or compressed.
5. Never pull on the cord or the refrigerator to remove the plug from the wall socket - this is very dangerous.
6. Never touch the cooling components within the appliance, especially with wet hands because this could result in injury. Never put ice cubes just removed from the freezer into your mouth because they could stick to your mouth and cause burns.

7. Never clean or perform maintenance on the appliance without first removing the plug from the socket; in fact, turning the knob for adjusting the temperature to the "0" setting is not sufficient to eliminate all electrical contact with the mains.

8. Before having your old refrigerator picked up for disposal, remove or make inoperable any locking devices to prevent children who might play in or around the appliance from being locked inside.

9. Before calling for service/assistance in the case of malfunction, consult the chapter entitled "Is There a Problem?" to determine whether it is possible to eliminate the problem. Do not try to repair the problem by trying to access the internal components of the appliance.

10. If damaged, the power supply cord on this appliance must necessarily be replaced by our service centre because special tools are required for replacement.

11. Do not use electric appliances inside the compartment for food storage, if these are not those recommended by the manufacturer.

12. At the end of the functional life of your appliance – containing cyclopentane gas in the insulation foam and perhaps gas R600a (isobutane) in the refrigeration circuit – the latter should be made safe before being sent to the dump. For this operation, please contact your dealer or the Local Organisation in charge of waste disposal.

Installation

To ensure that the appliance operates properly and to reduce energy consumption, it is important that the appliance is installed correctly.

Ventilation

The compressor and condenser generate heat and, therefore, need to be ventilated properly. Rooms with less than perfect ventilation are not very suited for installation of the appliance. Therefore, it should be installed in a room with an opening (window or French window) that provide the appropriate amount of air re-circulation. It is also important that the room not be too humid.

Away from Heat

Avoid positioning the appliance in a place where it is directly exposed to sunlight or near an oven, cook top or the like.

Electrical Connection and Earthing

Before proceeding with the electrical connection, make sure that the voltage indicated on the rating plate, located at the bottom left near the vegetable crisper, corresponds to the mains voltage in your home and that the socket is fitted with

a standard earthing wire in accordance with safety standards for 46/90 systems. If the socket is not fitted with an earthing wire, the manufacturer will not be held liable for any damages and or injuries arising out of the use of the appliance. Do not use multiple sockets or adapters.

Position the appliance in such a way that you can access the socket where it is plugged in.

Insufficient power?

The electrical socket must be able to handle the maximum power load of the appliance, which is indicated on the rating plate located at the bottom left next to the vegetable crisper.

Before making the electrical connection ...

After the appliance has been delivered, place it in the vertical upright position and wait at least 3 hours before inserting the plug into the socket in order to ensure that it functions properly.

A Closer Look

A Main switch

Use this switch to disconnect the appliance without unplugging it from the mains (green lamp OFF)

B Green lamp

This lamp lights up when the appliance is plugged to the mains

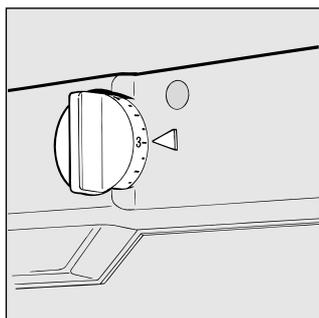
C Red lamp

This lamp lights up when the temperature in the freezer is inadequate for storage

D Use this knob to regulate the temperature of the two compartments. The following settings are available:

- Refrigerator is OFF;
- 1** minimum refrigeration setting;
- 5** maximum refrigeration setting

You can position the knob on any of the settings from **1** - **5** as required. Remember that you can turn off your refrigerator by setting the knob to ●.



E Removable shelves with lid

F Removable shelves with adjustable guard

G Removable door shelf for bottles

H Drain system for the elimination of defrost water

I Compartments for storing

J Compartment for storing and freezing

K Control panel

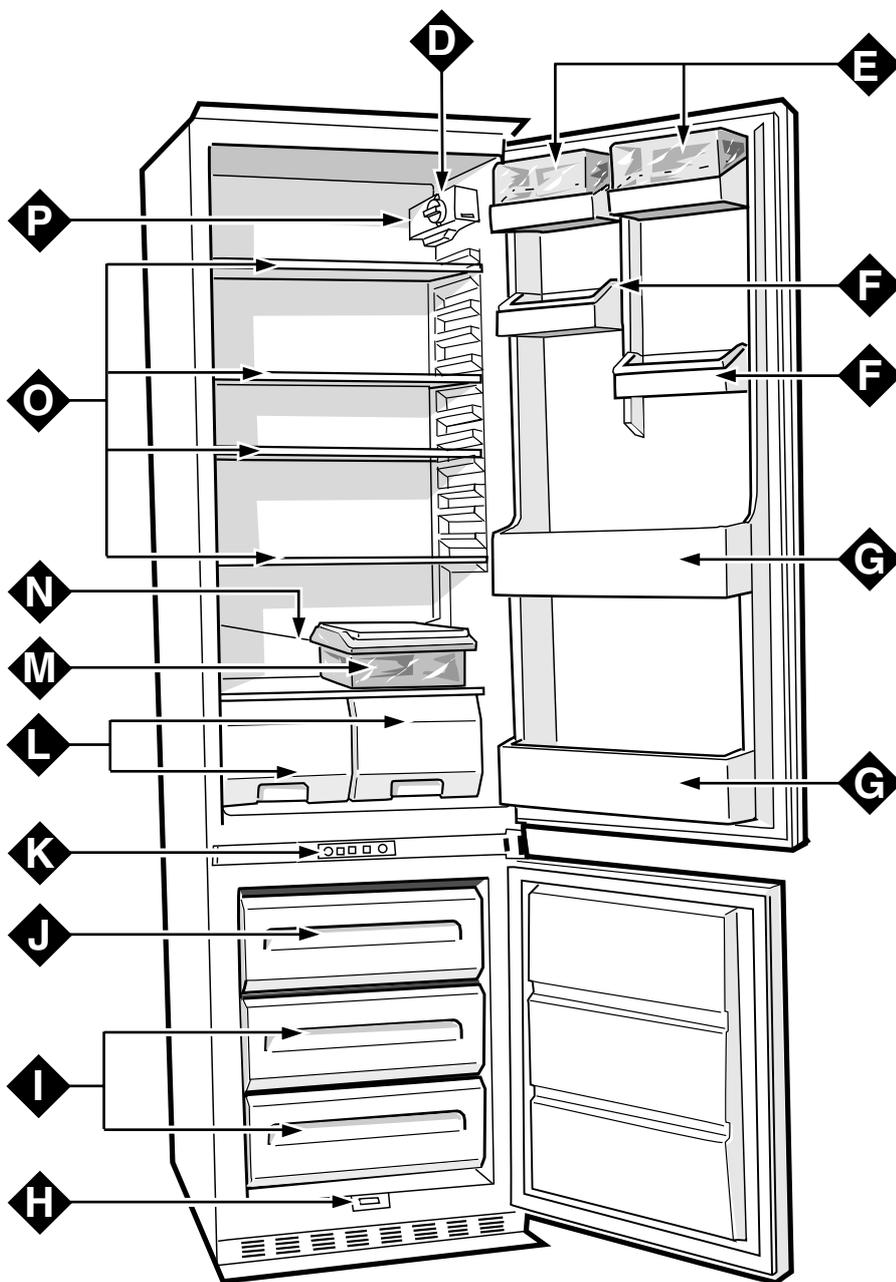
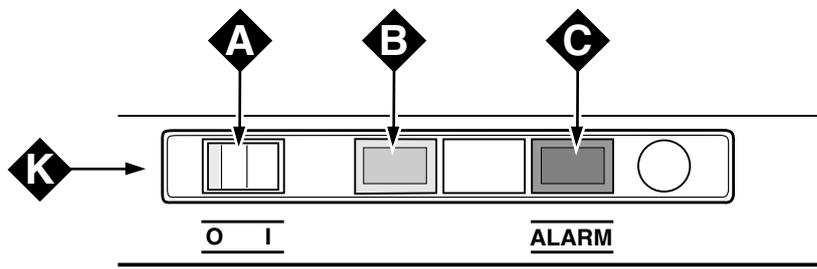
L Fruit and vegetable drawers

M Meat/Cheese container

N Drainage for defrost water and cleaning tool

O Removable shelves which can be positioned at different levels

P Light for refrigerator compartment



Setting up Your Appliance

ATTENTION

After transport stand the appliance upright and wait at least 3 hours before plugging the appliance into the mains to ensure proper performance.

Use these average temperature settings to ensure optimum performance and to save energy.

Before storing food in your refrigerator, wipe the interior with a solution of warm water and bicarbonate of soda.

Plug your appliance to the mains and check that the green lamp is ON (check switch "A"). Then turn the thermostat knob "A" to setting "3".

When the red lamp switches OFF the freezer compartment is ready for use..

Storage - getting the most out of your appliance.

Storing Food in the Refrigerator Compartment

Food	Storage Time	Location in the Refrigerator
Wrapped meat and cleaned fish (use plastic wrap or pack in plastic bags)	2 or 3 days	On the shelf above the vegetable crisper (which is the coldest area).
Fresh cheese	3 or 4 days	On the shelf above the vegetable crisper (which is the coldest area).
Eggs	1 month	In special egg rack on door.
Butter, margarine		On any shelf.
Cooked or precooked food (place in air-tight containers and when cool store in refrigerator)	3 or 4 days	On any shelf.
Sausages, salami, sandwich meats in general, fresh pasta, custards, puddings, chocolates, cream pastries, bread, dry pastries, red tomatoes	3 or 4 days	On any shelf.
Bottled products, milk, drinks, yoghurt		On special door shelves.
Fruits and legumes		In vegetable crisper.

What Not to Store in the Refrigerator

Garlic (transmits odours), onions and leeks.

Bananas (they will turn black).

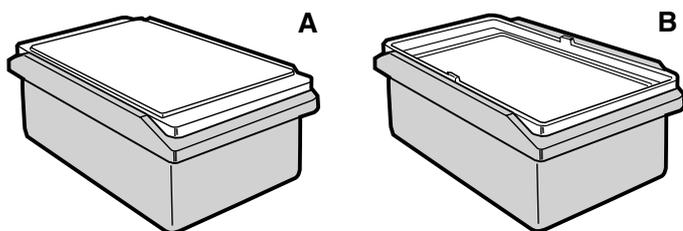
Citrus fruits.

Potatoes and root vegetables (store in dark, dry places).

- Air in the refrigerator circulates naturally so that colder, heavier air tends to descend towards the bottom. This is why meat and fish should be stored just above the crisper.

- Meat and cheese box. To preserve meat, place the cover as indicated in Fig. **A**. To preserve cheese, overturn the cover and place it as indicated in Fig. **B**.

This box is not supplied with some models.



- Remember to follow our instructions on the storage life of different foods: If not stored correctly, even the freshest food will deteriorate quite quickly.

- Contrary to popular belief, cooked foods do not keep longer than fresh food.

- Remember to cool hot food before storing, otherwise the temperature inside the appliance will increase, causing the compressor to work harder and use more energy.

- Do not store liquids in unsealed containers since this will increase the humidity and lead to the formation of frost in the refrigerator.

- The refrigerator compartment of your appliance is fitted with practical, removable shelves (Fig. 1) whose height can be adjusted to allow for storage of large containers. These shelves can also be tilted for storage of opened bottles.

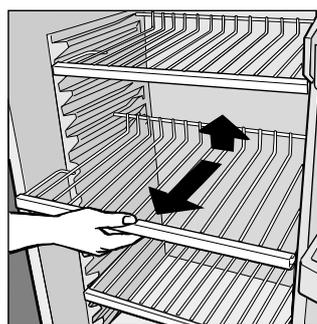


Fig. 1

Freezing

Consult a specialized manual when packaging foods for freezing.

- Remember that you should never re-freeze products you have allowed to thaw, even if only partially: cook the food, then either eat (within 24 hours) or re-freeze it.

- When freezing fresh foods, remember that they should not touch other previously frozen or deep frozen foods. Place the food that you wish to freeze in the top compartment where the temperature will fall below -18°C , which is ideal for freezing food properly. Remember that proper conservation depends on the speed of freezing.

- Do not open the freezer door during freezing.

- Freeze only the quantities (in kg) shown on the data plate on the left of the crisper.

- When using the refrigerator for the first time, or after it has not been turned off, you can place food into the freezer only after it has been run for 6-8 hours. When the freezer is ready, insert the fresh food which is to be frozen into the appropriate compartment and turn knob **A** to setting **3**. After approximately 24 hours, the freezing process will be complete.

- For the best conservation and defrosting, remember to

freeze small portions; this will ensure rapid and uniform freezing. Mark package with a description of the contents and the date it was frozen.

- In the case of power failure or breakdown, do not open the freezer door. This will help maintain the temperature inside the freezer ensuring that foods are conserved for at least 9-14 hours.

- Do not store full bottles in the freezer since they could explode when they freeze. (Remember that liquids increase in volume when frozen).

- Fill the ice trays so that they are no more than 3/4 full.

- If the room temperature remains below 14°C for an extended period of time the freezer will not reach the temperatures required for storage, and storage life will be shorter. In this case, frozen foodstuffs should be used within a relatively short period of time.

Guide to Using the Freezer

Meat and Fish

Food	Wrapping	Tenderising (days)	Storage (months)	Thawing Time
Beef Roast	Tinfoil	2 / 3	9 / 10	Not required.
Lamb	Tinfoil	1 / 2	6	Not required.
Pork Roast	Tinfoil	1	6	Not required.
Veal Roast	Tinfoil	1	8	Not required.
Veal/Pork Chops	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Veal/Lamb Cutlets	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Minced Meat	In aluminium containers covered with cling wrap.	Freshly minced	2	Slowly in refrigerator.
Heart and Liver	Plastic Baggies		3	Not required.
Sausages	Cling Wrap or Tinfoil		2	As necessary.
Chicken and Turkey	Tinfoil	1 / 3	9	Very slowly in refrigerator.
Duck and Goose	Tinfoil	1 / 4	6	Very slowly in refrigerator.
Pheasant, Partridge and Wild Duck	Tinfoil	1 / 3	9	Very slowly in refrigerator.
Hare and Rabbit	Tinfoil	3 / 4	6	Very slowly in refrigerator.
Venison	Tinfoil or Cling Wrap	5 / 6	9	Very slowly in refrigerator.
Large Fish	Tinfoil or Cling Wrap		4 / 6	Very slowly in refrigerator.
Small Fish	Plastic Baggies		2 / 3	Not required.
Crustaceans	Plastic Baggies		3 / 6	Not required.
Shellfish	Store in salted water in aluminium containers or plastic containers.		3	Very slowly in refrigerator.
Boiled Fish	Tinfoil or Cling Wrap		12	In hot water.
Fried Fish	Plastic Baggies		4 / 6	Directly in pan.

Guide to Using the Freezer

Fruits and Vegetables

Food	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing Time
Apples and Pears	Peel and cut into slices.	2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Apricots, Peaches, Cherries and Plums	Peel and pit.	1' / 2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Strawberries Blackberries and Raspberries	Rinse and fry.		In Containers (cover with sugar)	10 / 12	In refrigerator very slowly.
Cooked Fruit	Cut, cook and strain.		In Containers (add 10% sugar)	12	In refrigerator very slowly.
Fruit Juice	Wash, cut and crush.		In Containers (sugar to taste)	10 / 12	In refrigerator very slowly.
Cauliflower	Remove leaves, cut head into small pieces and blanch in water and a little lemon juice.	2'	Plastic Baggies	12	Not required.
Cabbage and Brussel Sprouts	Wash and cut into small pieces.	1' / 2'	Plastic Baggies	10 / 12	At room temperature.
Peas	Shell and wash.	2'	Plastic Baggies	12	Not required.
French Beans	Wash and slice if required.	2	Plastic Baggies	10 / 12	Not required.
Carrots, Peppers and Turnips	Peel, wash and slice if necessary.	3' / 4'	Plastic Baggies	12	Not required.
Mushrooms and Asparagus	Wash, peel and cut up.	3' / 4'	Plastic Baggies or Containers	6	At room temperature.
Spinach	Wash and mince.	2'	Plastic Baggies	12	At room temperature.
Vegetable for Soups	Wash and cut up in small pieces.	3'	Plastic Baggies or Containers	6 / 7	Not required.
Various Foods	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing time
Bread			Plastic Baggies	4	At room temperature and in the oven.
Cakes			Plastic Baggies	6	About 10 minutes at room temperature, cook at 100/200°C.
Cream			Plastic Containers	6	At room temperature or in refrigerator.
Butter			In original wrapping or tinfoil	6	In refrigerator.
Boiled Food or Vegetable Soup			Plastic or Glass Containers	3 / 6	At room temperature or in hot water.
Eggs			Freeze without shells in small containers	10	At room temperature or in refrigerator.

Energy Saving Tips

- Install the appliance correctly

This means that the appliance should be installed away from heat sources or direct sunlight in a well ventilated room.

THE ACTUAL ENERGY CONSUMPTION OF THE APPLIANCE DEPENDS ON THE WAY THE SAME IS USED AND ON ITS LOCATION.

The consumption tests were performed in 560mm deep column units, the most common installation setting for this appliance.

- Correct temperature settings

Set the refrigerator or freezer temperature knob to one of the medium settings. Very low temperatures will not only consume a great deal of energy but will neither improve or lengthen the storage life of the food. Excessively low temperature may in fact spoil vegetables, cold meats and cheese.

- Do not overfill your appliance

Remember that proper storage of food requires good air circulation. Overfilling your appliance will prevent this circulation and overwork the compressor.

- Shut the doors

Open your appliance only when strictly necessary; remember that every time you open the door most of the cold air will be lost. The motor will have to run, and consume energy, to restore the correct temperature.

- Check the door seals

keep the gaskets clean and soft so that they fit closely against the door to ensure that no cold air is lost.

- Never store hot foods

A container of hot food in the refrigerator will increase the temperature significantly; allow food to cool to room temperature before storing.

- Check your appliance for build up of ice

Remember to check the walls of the freezer for frost; when the frost becomes too thick, defrost the freezer immediately (See "Maintenance Instructions").

Caring for Your Appliance

Before doing any cleaning, disconnect the appliance from the electricity (by pulling out the plug or turning off the general switch in your home).

Defrosting

WARNING: do not damage the refrigeration circuit.

Do not use mechanical devices or other tools to speed up the defrosting process, unless they have been recommended by the manufacturer.

How to defrost the refrigerator compartment

This appliance features automatic defrosting; condensed water flows to the back of the appliance through a drain (see Fig. 2) where the heat produced by the compressor causes it to evaporate to the exterior.

The only precaution you need take, is to ensure the drain hole behind the crisper is cleaned regularly, so that the water can drain freely.

How to defrost the freezer compartment

Remember to regularly remove frost with the scraper provided (never use a knife).

When the layer of frost is more than 5 mm thick you should defrost the appliance. Follow these steps: set switch **A** to "0" (green lamp OFF); wrap deep frozen and frozen foods in newspaper; and place them in the refrigerator or in a cool place. Leave the freezer door open so that the frost thaws completely, placing basins of warm water in the freezer to speed up defrosting.

The unit is provided with a system which allows the defrost water to be collected in a container to be placed beneath the unit (proceed as illustrated in Fig. 3).

Dry the inside of the unit carefully.



Fig. 2

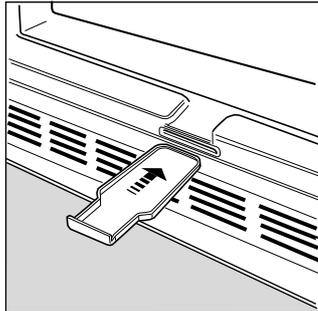


Fig. 3

Cleaning and Maintenance

- Your appliance is manufactured with hygienic, odourless materials. To preserve these characteristics, always use sealed containers to store foods in order to prevent spills, stains and the formation of difficult to remove odours.

- Only use a water and bicarbonate solution to clean the appliance. Clean the internal and exterior of your appliance with a sponge soaked in a warm water and sodium bicarbonate solution, which is also a good disinfectant. If you do not have any sodium bicarbonate at home, use a neutral soap.

- What not to use: Do not use abrasive detergents, bleach or detergents containing ammonia. Never use solvent based products.

- All removable parts can be cleaned by soaking them in hot soapy water or detergent. Remember to dry them thoroughly before replacing them.

- Discontinued use of the appliance: If the appliance is not in use for any length of time, remember to clean the interior and dry thoroughly, leaving the door open to prevent the formation of odours and mould.

- Replacing the light bulb.

When replacing the light of the refrigerator compartment unplug the unit from the power supply and change the used lamp with another one of not more than 15 W (Fig. 4).

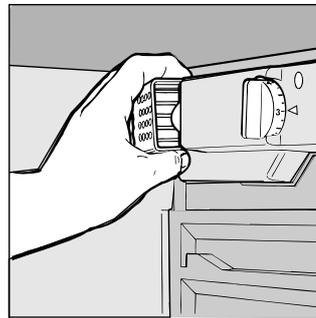


Fig. 4

Trouble Shooting

The Refrigerator does not Work (green lamp does not light up)

Check that:

- The mains switch of your home is on;
- The plug is inserted correctly in the socket;
- The socket is working; to check this connect the appliance to another socket in the room.

The red lamp does not turn off

Check that:

- The freezer door is shut firmly;
- Any ice build up is not too thickl.

The Temperature in the Refrigerator and Freezer is too High

Check that:

- The doors are shut properly and that the door seal is not damaged;
- The thermostat knob is on the correct setting;
- The refrigerator has not been overfilled.

Food in the Refrigerator is too Cold

Check that:

- The thermostat knob is on the correct setting;
- Food is not touching the back of the appliance, which is very cold.

The Motor Runs Continuously

Check whether:

- The doors are not closed properly or that they have been opened continuously;
- The room temperature is not too high;
- Any frost buildup is not more than 2-3 mm.

The Appliance is Noisy

Check whether:

- The appliance is perfectly level;
- The appliance has been installed between cabinets or other objects that vibrate or make noise;
- Remember that the refrigerant in the cooling circuit causes a slight bubbling sound, even when the compressor is not running (this is quite normal).

There is Water on the Bottom of the Refrigerator

Check whether:

- The defrost drain is clogged.

If after all the checks, the appliance still does not operate or the problem persists, call the nearest Service Centre and inform them of: the type of problem, the abbreviation of the model name (Mod.) and the relative numbers (S/N) written on the rating plate located at the bottom left next to the vegetable crisper (see examples in the figures below).

Mod. EDF 290.3 X		TK	Cod. 93081 720000		S/N 7041 71 328	
240 V-	Hz	160 W	W	Fuse A	Max 15	
Total	287	62			Freez. Capac	Class
Gross Bruto		Gross Bruto	Net Util Utile	Gross Bruto	Poder de Cong	Clase N
					kg/24 h 4,5	Classe
Compr. Syst.	R 134 a	Test	Pressure HIGH-235			
Kompr.	kg 0,090	P.S.-I.	LOW 140			
Made in Italy 008172						

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

