

Freezer

User manual



2161 NFB



EN /

Please read this user manual first!

Dear Customer,

We hope that your product, which has been produced in modern plants and checked under the most meticulous quality control procedures, will provide you an effective service.

Therefore, read this entire user manual carefully before using the product and keep it as a reference. If you handover the product to someone else, give the user manual as well.

The user manual will help you use the product in a fast and safe way.

- Read the manual before installing and operating the product.
- Make sure you read the safety instructions.
- Keep the manual in an easily accessible place as you may need it later.
- Read the other documents given with the product.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:

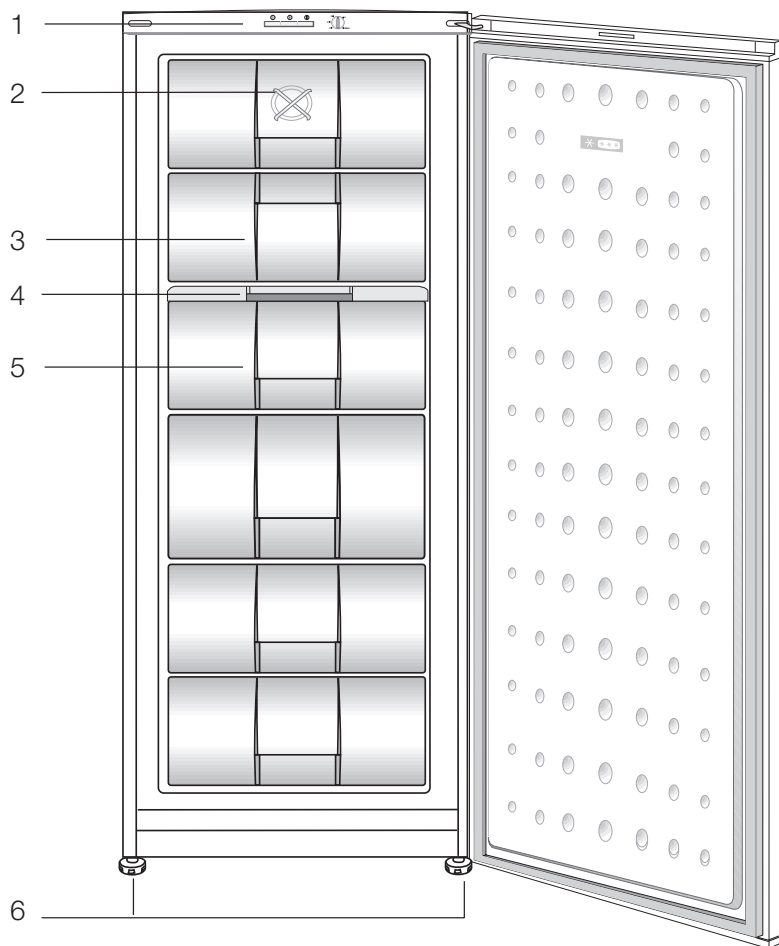
-  Important information or useful tips.
-  Warning against dangerous conditions for life and property.
-  Warning against electric voltage.

 INFORMATION	
	

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1 Your Freezer



1. Control Panel
2. Fan
3. Flap
4. Ice container
5. Drawers
6. Adjustable front feet

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2 Important Safety Warnings

Please review the following information. Failure to observe this information may cause injuries or material damage. Otherwise, all warranty and reliability commitments will become invalid.

Original spare parts will be provided for 10 years, following the product purchasing date.

Intended use

	WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
	WARNING: Do not use mechanical devices or other means to accelerate the defrosting process.
	WARNING: Do not damage the refrigerant circuit.
	WARNING: Do not use electrical appliances inside the food storage compartments of the appliance.

WARNING:

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

This appliance is intended to be used in household and similar applications such as

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments;
- catering and similar non-retail applications.

General safety

- For products with a freezer compartment; Do not eat cone ice cream and ice cubes immediately after you take them out of the

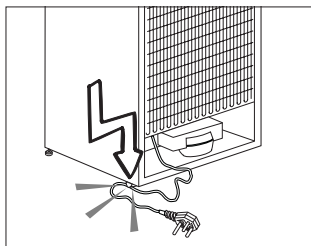
freezer compartment! (This may cause frostbite in your mouth.)

- For products with a freezer compartment; Do not put bottled and canned liquid beverages in the freezer compartment. Otherwise, these may burst.
- Do not touch frozen food by hand; they may stick to your hand.
- Unplug your refrigerator before cleaning or defrosting.
- Vapor and vaporized cleaning materials should never be used in cleaning and defrosting processes of your refrigerator. In such cases, the vapor may get in contact with the electrical parts and cause short circuit or electric shock.
- Never use the parts on your refrigerator such as the door as a means of support or step.
- Do not use electrical devices inside the refrigerator.
- Do not damage the parts, where the refrigerant is circulating, with drilling or cutting tools. The refrigerant that might blow out when the gas channels of the evaporator, pipe extensions or surface coatings are punctured causes skin irritations and eye injuries.
- Do not cover or block the ventilation holes on your refrigerator with any material.
- Electrical devices must be repaired by only authorised persons. Repairs performed by incompetent persons create a risk for the user.
- In case of any failure or during a maintenance or repair work, disconnect your refrigerator's mains supply by either turning off the relevant fuse or unplugging your appliance.
- Do not pull by the cable when pulling off the plug.
- Ensure highly alcoholic beverages are stored securely with the lid fastened and placed upright.
- Never store spray cans containing flammable and explosive substances in the refrigerator.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended.
- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product
- Do not operate a damaged refrigerator. Consult with the service agent if you have any concerns.

- Electrical safety of your refrigerator shall be guaranteed only if the earth system in your house complies with standards.
- Exposing the product to rain, snow, sun and wind is dangerous with respect to electrical safety.

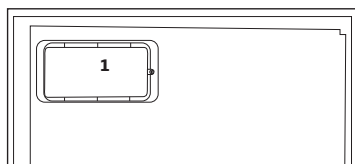
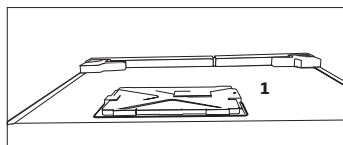
- Never plug the refrigerator into the wall outlet during installation. Otherwise, risk of death or serious injury may arise.
- This refrigerator is intended for only storing food items. It must not be used for any other purpose.
- Label of technical specifications is located on the left wall inside the refrigerator.
- Never connect your refrigerator to electricity-saving systems; they may damage the refrigerator.
- If there is a blue light on the refrigerator, do not look at the blue light with optical tools.
- For manually controlled refrigerators, wait for at least 5 minutes to start the refrigerator after power failure.
- This operation manual should be handed in to the new owner of the product when it is given to others.

- Avoid causing damage on power cable when transporting the refrigerator. Bending cable may cause fire. Never place heavy objects on power cable. Do not touch the plug with wet hands when plugging the product



- Do not plug the refrigerator if the wall outlet is loose.
- Water should not be sprayed on inner or outer parts of the product for safety purposes.
- Do not spray substances containing inflammable gases such as propane gas near the refrigerator to avoid fire and explosion risk.
- Never place containers filled with water on top of the refrigerator; in the event of spillages, this may cause electric shock or fire.
- Do not overload the refrigerator with food. If overloaded, the food items may fall down and hurt you and damage refrigerator when you open the door.
- Never place objects on top of the refrigerator; otherwise, these objects may fall down when you open or close the refrigerator's door.

- As they require a precise temperature, vaccines, heat-sensitive medicine and scientific materials and etc. should not be kept in the refrigerator.
- If not to be used for a long time, refrigerator should be unplugged. A possible problem in power cable may cause fire.
- Refrigerator may move if adjustable legs are not properly secured on the floor. Properly securing adjustable legs on the floor can prevent the refrigerator to move.
- When carrying the refrigerator, do not hold it from door handle. Otherwise, it may be snapped.
- When you have to place your product next to another refrigerator or freezer, the distance between devices should be at least 8cm. Otherwise, adjacent side walls may be humidified.
- The product shall never be used while the compartment which is located at the top or back of your product and in which electronic boards are available (electronic board box cover) (1) is open.



For products with a water dispenser;

- Pressure for cold water inlet shall be maximum 90 psi (6.2 bar). If your water pressure exceeds 80 psi (5.5 bar), use a pressure limiting valve in your mains system. If you do not know how to check your water pressure, ask for the help of a professional plumber.
- If there is risk of water hammer effect in your installation, always use a water hammer prevention equipment in your installation. Consult Professional plumbers if you are not sure that there is no water hammer effect in your installation.
- Do not install on the hot water inlet. Take precautions against the risk of freezing of the hoses. Water temperature operating interval shall be 33°F (0.6°C) minimum and 100°F (38°C) maximum.

- Use only potable water.

Child safety

- If the door has a lock, the key should be kept away from reach of children.
- Children must be supervised to prevent them from tampering with the product.

Compliance with WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive. This product bears a classification symbol for waste electrical and electronic equipment

(WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose the product with normal domestic waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Please consult your local authorities to learn the nearest collection point. Help protect the environment and natural resources by recycling used products. For children's safety, cut the power cable and break the locking mechanism of the door, if any, so that it will be non-functional before disposing of the product.

Package information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Do not forget...

Any recycled substance is an indispensable matter for nature and our national asset wealth.

If you want to contribute to the re-evaluation of the packaging materials, you can consult to your environmentalist organizations or the municipalities where you are located.

HC warning

If your product's cooling system contains R600a:

This gas is flammable. Therefore, pay attention to not damaging the cooling system and piping during usage and transportation. In the event of damage, keep your product away from potential fire sources that can cause the product catch a fire and ventilate the room in which the unit is placed.

Ignore this warning if your product's cooling system contains R134a.

Type of gas used in the product is stated in the type label which is on the left wall inside the refrigerator.

Never throw the product in fire for disposal.

Things to be done for energy saving

- Do not leave the doors of your refrigerator open for a long time.
- Do not put hot food or drinks in your refrigerator.
- Do not overload your refrigerator so that the air circulation inside of it is not prevented.
- Do not install your refrigerator under direct sunlight or near heat emitting appliances such as ovens, dishwashers or radiators. Keep your refrigerator at least 30cm away from heat emitting sources and at least 5cm from electrical ovens.
- Pay attention to keep your food in closed containers.
- For products with a freezer compartment; You can store maximum amount of food items in the freezer when you remove the shelf or drawer of the freezer. Energy consumption value stated for your refrigerator has been determined by removing freezer shelf or drawer and under maximum load. There is no harm to use a shelf or drawer according to the shapes and size of food to be frozen.
- Thawing frozen food in fridge compartment will both provide energy saving and preserve the food quality.

3 Installation

Points to be paid attention to when the relocation of the refrigerator

1. Your refrigerator should be unplugged. Before transportation of your refrigerator, it should be emptied and cleaned.

2. Before it is re-packaged, shelves, accessories, crisper, etc. inside your refrigerator should be fixed with adhesive tape and secured against impacts. Package should be bound with a thick tape or sound ropes and the transportation rules on the package should be strictly observed.

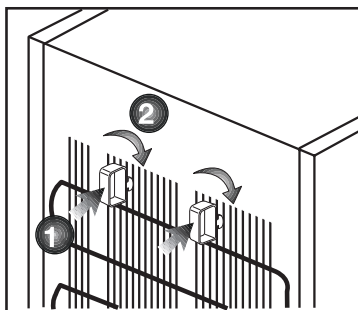
3. Original packaging and foam materials should be kept for future transportations or moving.

Before you start the refrigerator, **Check the following before you start to use your refrigerator:**

1. Attach 2 plastic wedges as illustrated below. Plastic wedges are intended to keep the distance which will ensure the air circulation between your refrigerator and the wall. (The picture is drawn up as a representation and it is not identical with your product.)

2. Clean the interior of the refrigerator as recommended in the "Maintenance and cleaning" section.

3. Connect the plug of the refrigerator to the wall socket. When the fridge door is opened, fridge



internal lamp will turn on.

4. When the compressor starts to operate, a sound will be heard. The liquid and gases sealed within the refrigeration system may also give rise to noise, even if the compressor is not running and this is quite normal.

5. Front edges of the refrigerator may feel warm. This is normal. These areas are designed to be warm to avoid condensation.

Electrical connection

Connect your product to a grounded socket which is being protected by a fuse with the appropriate capacity.

Important:

The connection must be in compliance with national regulations.

- The power plug must be easily accessible after installation.
- Electrical safety of your refrigerator shall be guaranteed only if the earth system in your house complies with standards.

- The voltage stated on the label located at left inner side of your product should be equal to your network voltage.
- Extension cables and multi plugs must not be used for connection.

⚠ A damaged power cable must be replaced by a qualified electrician.

⚠ Product must not be operated before it is repaired! There is the risk of electric shock!

Disposing of the packaging

The packing materials may be dangerous for children. Keep the packing materials out of the reach of children or dispose of them by classifying them in accordance with the waste instructions stated by your local authorities. Do not throw away with regular house waste, throw away on packaging pick up spots designated by the local authorities.

The packing of your refrigerator is produced from recyclable materials.

Disposing of your old refrigerator

Dispose of your old refrigerator without giving any harm to the environment.

Before disposing of your refrigerator, cut out the electric plug and, if there are any locks on the door, make them inoperable in order to protect children against any danger.

Placing and Installation

1. Install your refrigerator to a place that allows ease of use.

2. Keep your refrigerator away from heat sources, humid places and direct sunlight.

3. There must be appropriate air ventilation around your refrigerator in order to achieve an efficient operation. If the refrigerator is to be placed in a recess in the wall, there must be at least 5 cm distance with the ceiling and at least 5 cm with the wall. Do not place your product on the materials such as rug or carpet.

4. Place your refrigerator on an even floor surface to prevent jolts.

4 Preparation

- For a freestanding appliance; 'this refrigerating appliance is not intended to be used as a built-in appliance.
- Your refrigerator should be installed at least 30 cm away from heat sources such as hobs, ovens, central heater and stoves and at least 5 cm away from electrical ovens and should not be located under direct sunlight.
- It's recommended to place ice-accumulator directly on the food at the top compartment for energy saving.
- Please make sure that the interior of your refrigerator is cleaned thoroughly.
- If two refrigerators are to be installed side by side, there should be at least 2 cm distance between them.
- When you operate your refrigerator for the first time, please observe the following instructions during the initial six hours.
- The door should not be opened frequently.
- It must be operated empty without any food in it.
- Do not unplug your refrigerator. If a power failure occurs out of your control, please see the warnings in the "Recommended solutions for the problems" section.
- Original packaging and foam materials should be kept for future transportations or moving.
- This appliance is designed to operate at temperatures specified in the table below is equipped with Advanced Electronic Temperature Control System [AETCS] which ensures that at the advised setting [4 - four on the knob] the frozen food in the freezer will not defrost even if the ambient temperature falls as low as -15 °C. When first installed the product MUST NOT be placed in low ambient temperatures because the freezer will not reduce to it's standard operating temperature. Once it has reached its steady operating state it can be re-located. So you may then install your appliance in a garage or an unheated room without having to worry about frozen food in the freezer being spoilt. However at low ambient temperatures mentioned above, fridge contents are likely to freeze, so check and consume food in the fridge accordingly. When the ambient temperature returns to normal, you may change the knob setting to suit your needs.
- If the ambient temperature is below 0°C, the food in the fridge compartment will freeze. So, we recommend you don't use the fridge compartment in such low ambient conditions. You can continue using the freezer compartment as usual.

- Since hot and humid air will not directly penetrate into your product when the doors are not opened, your product will optimize itself in conditions sufficient to protect your food. Functions and components such as compressor, fan, heater, defrost, lighting, display and so on will operate according to the needs to consume minimum energy under these circumstances.

Door Open Warning

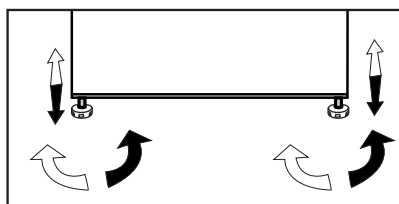
***May not be available in all models**

An audio warning signal will be given when the door of your product is left open for at least 1 minute. This warning will be muted when the door is closed or any of the display buttons (if any) are pressed.

Adjusting the legs

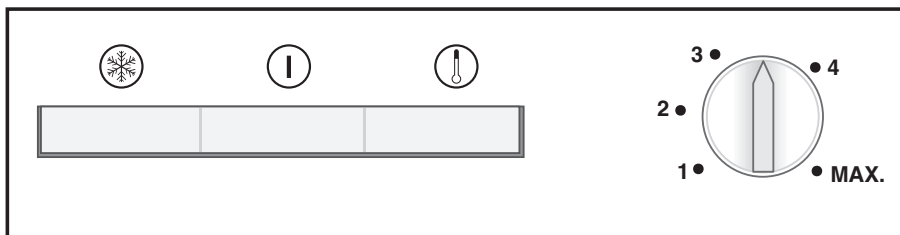
If your refrigerator is unbalanced;

You can balance your refrigerator by turning its front legs as illustrated in the figure. The corner where the leg exists is lowered when you turn in the direction of black arrow and raised when you turn in the opposite direction. Taking help from someone to slightly lift the refrigerator will facilitate this process.



5 Using your cooler/freezer

5.1. Setting the operating temperature



Warm ← ● 1 ● 2 ● 3 ● 4 ● MAX. → Cold

The operating temperature is regulated by the temperature control.

1 = Lowest cooling setting (Warmest setting)

4 = Highest cooling setting (Coldest setting) Only use MAX for quick freeze function.

Please choose the setting according to the desired temperature.

Refer to page 18 /Freezing of Foodstuff for information regarding the Quick Freeze function.

The interior temperature also depends on ambient temperature, the frequency with which the door is opened and the amount of foods kept inside.

Frequently opening the door causes the interior temperature to rise.

For this reason, it is recommended to close the door again as soon as possible after use.

The normal storage temperature of your appliance should be -18°C (0°F). Lower temperatures can be obtained by adjusting the thermostat knob towards Position 4.

We recommend checking the temperature with a thermometer to ensure that the storage compartments are kept to the desired temperature. Remember to take the reading immediately since the thermometer temperature will rise very rapidly after you remove it from the freezer.

Indicator lights

There are three coloured indicator lights located inside the appliance which show the operating mode of the freezer.

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Amber Indicator

Illuminates when the thermostat knob is turned to MAX. position and stays on until the fast freeze operation is deactivated manually.

Fast-freeze operation is for freezing fresh food.

Green Indicator

Illuminates when the appliance is connected to the mains and will glow as long as there is electricity present. The green indicator does not give any indication of the temperature inside the freezer.

Red Indicator High Temperature Alarm

After the appliance is turned on for the first time the alarm is not active for 12 hours (The red LED indicator is switched off).

After this period of time the red LED indicator is switched on in the following situations:

- If the appliance is overloaded with fresh food
- If the door is left open by mistake.

In these situations the red LED indicator will continue to be switched on until the appliance reaches the preset temperature.

Thermostat knob

The thermostat knob is located on the indicator light frame.

Important:

When you press the fast-freeze switch or adjust the set temperature, there may be a short delay before the compressor starts to operate. This is normal and not a compressor fault.

Freezing

Freezing food

You can use the appliance for freezing fresh food as well as for storing pre-frozen food.

Please refer to the recommendations given on the packaging of your food.

• Attention

Do not freeze fizzy drinks, as the bottle may burst when the liquid in it is frozen.

Be careful with frozen products such as coloured ice-cubes.

Do not exceed the freezing capacity of your appliance in 24 hours. See the rating label.

In order to maintain the quality of the food, the freezing must be effected as rapidly as possible.

Thus, the freezing capacity will not be exceeded, and the temperature inside the freezer will not rise.

• Attention

Keep the already deep-frozen food always separated with freshly placed food.

When deep-freezing hot food, the cooling compressor will work until the food is completely frozen. This can temporarily cause excessive cooling of the refrigeration compartment.

If you find the freezer door difficult to open just after you have closed it, don't worry. This is due to the pressure difference which will equalize and allow the door to open normally after a few minutes.

You will hear a vacuum sound just after closing the door. This is quite normal.

Fast freeze

If large amounts of fresh food are going to be frozen, adjust the control knob to max. 24 hours before putting the fresh food in the fast freeze compartment.

It is strongly recommended to keep the knob at MAX. position at least 24 hours to freeze maximum amount of fresh food declared as freezing capacity. Take special care not to mix frozen food and fresh food.

Remember to turn the thermostat knob back to its previous position once food has frozen.

Freezing of Foodstuff

To activate fast freeze function, please turn the knob to MAX position. 50 hours after the fast freeze function was activated, the appliance will automatically switch to normal function. If there's no intend to freeze new fresh food, do not switch the knob to MAX setting. If the knob is left at the MAX position, since appliance is previously turned to normal running conditions; in order to activate the Quick Freeze Function again, please switch the knob out of MAX position and then switch it to MAX again. For the best possible freezing performance, the fresh food to be frozen should be introduced 24 hours after starting the quick freeze function.

Defrosting

The freezer compartment defrosts automatically.

5.2. How to Freeze Fresh Foods

- Foods to be frozen must be divided into portions according to a size to be consumed, and frozen in separate packages. In this way, all the food should be prevented from being re-frozen by thawing.
- In order to protect the nutritional value, the aroma and the color of the foods as much as possible, vegetables should be boiled for a short period of time before freezing. (Boiling is not necessary for foods such as cucumber, parsley.) Cooking time of the vegetables frozen in this way is shortened by 1/3 than that of the fresh vegetables.
- To extend the storage times of frozen foods, boiled vegetables must first be filtered and then hermetically packaged as in the all types of foods.
- Foods should not be placed in the freezer compartment without package.
- The packaging material of the food to be stored should be air-tight, thick and durable and should not deform with cold and humidity. Otherwise, the food that is hardened by freezing might pierce the package. Sealing the package well is also important in terms of securely storing the food.

The following packaging types are suitable for use to freeze the food:

Polyethylene bag, aluminum foil, plastic foil, vacuum bags and cold-resistant storage containers with caps.

The use of the following types of packaging is not recommended to freeze the food:

Packaging paper, parchment paper, cellophane (gelatin paper), garbage bag, used bags and shopping bags.

- Hot foods should not be placed in the freezer compartment without cooling.
- When placing unfrozen fresh foods in the freezer compartment, please note that it does not contact with frozen foods. Cool-pack (PCM) can be placed to the rack immediately below the quick freezer rack for preventing them from being getting warm.
- During the freezing time (24 hours) do not place other food to the freezer.
- Place your foods to the freezing shelves or racks by spreading them so that they will not be cramped (it is recommended that the packaging does not come into contact with each other).
- Frozen foods must be immediately consumed in a short period of time after defrosting and must never be frozen again.
- Do not block the ventilation holes by putting your frozen foods in front of the ventilation holes located on the back surface.

- We recommend you to attach a label onto the package and write the name of the foods in the package and the freezing time.

Foods suitable for freezing:

Fish and seafood, red and white meat, poultry, vegetables, fruit, herbaceous spices, dairy products (such as cheese, butter and strained yoghurt), pastries, ready or cooked meals, potato dishes, souffle and desserts.

Foods not suitable for freezing:

Yoghurt, sour milk, cream, mayonnaise, leaved salad, red radish, grapes, all fruits (such as apple, pears and peaches).

- For foods to be frozen quickly and thoroughly, the following specified amounts per package should not be exceeded.

-Fruits and vegetables, 0.5-1 kg

-Meat, 1-1.5 kg

- A small amount of foods (maximum 2 kg) can also be frozen without the use of the quick freezing function.

To obtain the best result, apply the following instructions:

1. Activate the quick freezing function 24 hours before placing your fresh foods.

2. 24 hours after pressing the button, firstly place your food that you want to freeze to the fourth drawer from the bottom with higher freezing capacity. If you have food remained, place them to left front of the third drawer from the bottom.

3. The quick freezing function will be automatically inactivated after 50 hours.

4. Do not try to freeze a large quantity of food at a time. Within 24 hours, this product can freeze the maximum food quantity specified as «Freezing Capacity ... kg/24 hours» on its type label. It is not convenient to put more unfrozen/fresh foods to the freezer compartment than the quantity specified on the label.

- You can review the Meat and Fish, Vegetables and Fruits, Dairy Products tables for placing and storing your foods in the deep-freezer.

5.3. Recommendations for Preservation of Frozen Foods

- While purchasing your frozen foods, make sure that they are frozen at appropriate temperatures and their packages are not broken.
- Put the packages on the freezer compartment as soon as possible after purchasing them.
- Make sure that the expiration date indicated on the packaging is not expired before consuming the packaged ready meals that you remove from the freezer compartment.

5.4. Defrosting

The ice in the freezer compartments is automatically thawed.

5.5. Deep Freezer Information

The EN 62552 standard requires (according to specific measurement conditions) that at least 4.5 kg of food for each 100 liter of freezer compartment volume can be frozen

at a room temperature of 25°C in 24 hours.

5.6. Defrosting the frozen foods

Depending on the food diversity and the purpose of use, a selection can be made between the following options for defrosting:

- At room temperature (it is not very suitable to defrost the food by leaving it at room temperature for a long time in terms of maintaining the food quality)
- In the refrigerator
- In the electrical oven (in models with or without fan)
- In the microwave oven

CAUTION:

- Never put acidic beverages in glass bottles and cans into your freezer due to the risk of explosion.
- If there is moisture and abnormal swelling in the packaging of frozen foods, it is likely that they were previously stored in an improper storage condition and their contents deteriorated. Do not consume these foods without checking.
- Since some spices in cooked meals may change their taste when exposed to long-term storage conditions, your frozen foods should be less seasoned or the desired spices should be added to the foods after the thawing process.

5.7. Recommended Temperature Settings

Freezer compartment setting	Remarks
-20 °C	This is the default recommended temperature setting.
-21,-22,-23 or -24 oC	These settings are recommended when the ambient temperature is higher than 30°C or when you think the refrigerator is not cool enough due to frequent opening and closing of the door.
Quick Freezing	Use when you want to freeze your food in a short time. It is recommended to be applied to preserve the quality of your fresh food. You do not need to use the quick freezing function when putting your frozen food. You do not need to use the quick freezing function to freeze a small amount of fresh food, up to 2 kg per day.

Meat and Fish			Preparation	Longest storage time (month)
Meat products	Veal	Steak	By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch	6 - 8
		Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	6 - 8
		Cubes	In small pieces	6 - 8
		Schnitzel, chops	By placing foil between cut slices or wrapping individually with stretch	6 - 8
	Mutton	Chops	By placing foil between meat pieces or wrapping individually with stretch	4 - 8
		Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	4 - 8
		Cubes	By packing the shredded meats in a refrigerator bag or wrapping them tightly with stretch	4 - 8
	Beef	Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	8 - 12
		Steak	By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch	8 - 12
		Cubes	In small pieces	8 - 12
		Boiled meat	By packaging in small pieces in a refrigerator bag	8 - 12
	Mince		Without seasoning, in flat bags	1 - 3
	Offal (piece)		In pieces	1 - 3
Fermented sausage - Salami		It should be packaged even if it has casing.	1 - 2	
Jambon		By placing foil between cut slices	2 - 3	
Poultry and hunting animals	Chicken and Turkey		By wrapping in foil	4 - 6
	Goose		By wrapping in foil (portions should not exceed 2.5 kg)	4 - 6
	Duck		By wrapping in foil (portions should not exceed 2.5 kg)	4 - 6
	Deer, Rabbit, Roe Deer		By wrapping in foil (portions should not exceed 2.5 kg, and their bones should be separated)	6 - 8
Fish and seafood	Freshwater fish (Trout, Carp, Crane, Catfish)		After thoroughly cleaning the inside and scales, it should be washed and dried, and the tail and head parts should be cut when necessary.	2
	Lean fish (Sea bass, Turbot, Sole)			4-6
	Fatty fish (Bonito, Mackerel, Bluefish, Red Mullet, Anchovy)			2 - 4
	Shellfish		Cleaned and in bags	4 - 6
	Caviar		In its packaging, in an aluminum or plastic container	2 - 3

Fruits and Vegetables	Preparation	Longest storage time (month)
String bean and Pole bean	By shock boiling for 3 minutes after washing and cutting into small pieces	10 - 13
Green pea	By shock boiling for 2 minutes after shelling and washing	10 - 12
Cabbage	By shock boiling for 1-2 minute(s) after cleaning	6 - 8
Carrot	By shock boiling for 3-4 minutes after cleaning and cutting into slices	12
Pepper	By boiling for 2-3 minutes after cutting the stem, dividing into two and separating the seeds	8 - 10
Spinach	By shock boiling for 2 minutes after washing and cleaning	6 - 9
Leek	By shock boiling for 5 minutes after chopping	6 - 8
Cauliflower	By shock boiling in a little lemon water for 3-5 minutes after separating the leaves, cutting the core into pieces	10 - 12
Eggplant	By shock boiling for 4 minutes after washing and cutting into 2cm pieces	10 - 12
Squash	By shock boiling for 2- 3 minutes after washing and cutting into 2cm pieces	8 - 10
Mushroom	By lightly sauteing in oil and squeezing lemon on it	2 - 3
Corn	By cleaning and packing in cob or granular	12
Apple and Pear	By shock boiling for 2-3 minutes after peeling and slicing	8 - 10
Apricot and Peach	Divide in half and extract the seeds	4 - 6
Strawberry and Raspberry	By washing and shelling	8 - 12
Baked fruit	By adding 10% sugar in the container	12
Plum, Cherry, Sour Cherry	By washing and shelling the stalks	8 - 12

Dairy Products	Preparation	Longest Storage Time ((Month	Storage Conditions
Cheese (except feta cheese)	By placing foil therebetween, in slices	6 - 8	It can be left in its original packaging for short term storage. For long-term storage it should also be wrapped in aluminum or plastic foil.
Butter, margarine	In its own packaging	6	In its own packaging or in plastic containers

6 Maintenance and cleaning

- ⚠ Never use gasoline, benzene or similar substances for cleaning purposes.
- ⚠ We recommend that you unplug the appliance before cleaning.
- ⚠ Never use any sharp abrasive instrument, soap, household cleaner, detergent and wax polish for cleaning.
- ⚠ For non-No Frost products, water drops and frosting up to a fingerbreadth occur on the rear wall of the Fridge compartment. Do not clean it; never apply oil or similar agents on it.
- ⚠ Only use slightly damp microfiber cloths to clean the outer surface of the product. Sponges and other types of cleaning cloths may scratch the surface.
- ℹ Use lukewarm water to clean the cabinet of your refrigerator and wipe it dry.
- ℹ Use a damp cloth wrung out in a solution of one teaspoon of bicarbonate of soda to one pint of water to clean the interior and wipe it dry.
- ⚠ Make sure that no water enters the lamp housing and other electrical items.
- ⚠ If your refrigerator is not going to be used for a long period of time, unplug the power cable, remove all food, clean it and leave the door ajar.
- ℹ Check door seals regularly to ensure they are clean and free from food particles.
- ⚠ To remove door racks, remove all the contents and then simply push the door rack upwards from the base.
- ⚠ Never use cleaning agents or water that contain chlorine to clean the outer surfaces and chromium coated parts of the product. Chlorine causes corrosion on such metal surfaces.
- ⚠ Do not use sharp, abrasive tools, soap, household cleaning agents, detergents, kerosene, fuel oil, varnish etc. to prevent removal and deformation of the prints on the plastic part. Use lukewarm water and a soft cloth for cleaning and then wipe it dry.

Protection of plastic surfaces

- ℹ Do not put the liquid oils or oil-cooked meals in your refrigerator in unsealed containers as they damage the plastic surfaces of your refrigerator. In case of spilling or smearing oil on the plastic surfaces, clean and rinse the relevant part of the surface at once with warm water.

Check this list.

Doing so will save you time and money. This list includes frequent complaints that are not related to faulty workmanship or materials. Certain features mentioned herein may not apply to your product.

The refrigerator is not working.

- The power plug is not fully settled. >>> Plug it in to settle completely into the socket.
- The fuse connected to the socket powering the product or the main fuse is blown. >>> Check the fuses.

Condensation on the side wall of the cooler compartment (MULTI ZONE, COOL, CONTROL and FLEXI ZONE).

- The door is opened too frequently >>> Take care not to open the product's door too frequently.
- The environment is too humid. >>> Do not install the product in humid environments.
- Foods containing liquids are kept in unsealed holders. >>> Keep the foods containing liquids in sealed holders.
- The product's door is left open. >>> Do not keep the product's door open for long periods.
- The thermostat is set to too low temperature. >>> Set the thermostat to appropriate temperature.

Compressor is not working.

- In case of sudden power failure or pulling the power plug off and putting back on, the gas pressure in the product's cooling system is not balanced, which triggers the compressor thermic safeguard. The product will restart after approximately 6 minutes.

- Defrosting is active. >>> This is normal for a fully-automatic defrosting product. The defrosting is carried out periodically.
- The product is not plugged in. >>> Make sure the power cord is plugged in.
- The temperature setting is incorrect. >>> Select the appropriate temperature setting.
- The power is out. >>> The product will continue to operate normally once the power is restored.

The refrigerator's operating noise is increasing while in use.

- The product's operating performance may vary depending on the ambient temperature variations. This is normal and not a malfunction.

The refrigerator runs too often or for too long.

- The new product may be larger than the previous one. Larger products will run for longer periods.
- The room temperature may be high. >>> The product will normally run for long periods in higher room temperature.
- The product may have been recently plugged in or a new food item is placed inside. >>> The product will take longer to reach the set temperature when recently plugged in or a new food item is placed inside. This is normal.
- Large quantities of hot food may have been recently placed into the product. >>> Do not place hot food into the product.
- The doors were opened frequently or kept open for long periods. >>> The warm air moving inside will cause the product to run longer. Do not open the doors too frequently.

- The freezer or cooler door may be ajar. >>> Check that the doors are fully closed.
- The product may be set to temperature too low. >>> Set the temperature to a higher degree and wait for the product to reach the adjusted temperature.
- The cooler or freezer door washer may be dirty, worn out, broken or not properly settled. >>> Clean or replace the washer. Damaged / torn door washer will cause the product to run for longer periods to preserve the current temperature.

The freezer temperature is very low, but the cooler temperature is adequate.

- The freezer compartment temperature is set to a very low degree. >>> Set the freezer compartment temperature to a higher degree and check again.

The cooler temperature is very low, but the freezer temperature is adequate.

- The cooler compartment temperature is set to a very low degree. >>> Set the freezer compartment temperature to a higher degree and check again.

The food items kept in cooler compartment drawers are frozen.

- The cooler compartment temperature is set to a very low degree. >>> Set the freezer compartment temperature to a higher degree and check again.

The temperature in the cooler or the freezer is too high.

- The cooler compartment temperature is set to a very high degree. >>> Temperature setting of the cooler compartment has an effect on the temperature in the freezer compartment. Wait until the temperature of relevant parts reach the sufficient level by

changing the temperature of cooler or freezer compartments.

- The doors were opened frequently or kept open for long periods. >>> Do not open the doors too frequently.
- The door may be ajar. >>> Fully close the door.
- The product may have been recently plugged in or a new food item is placed inside. >>> This is normal. The product will take longer to reach the set temperature when recently plugged in or a new food item is placed inside.
- Large quantities of hot food may have been recently placed into the product. >>> Do not place hot food into the product.

Shaking or noise.

- The ground is not level or durable. >>> If the product is shaking when moved slowly, adjust the stands to balance the product. Also make sure the ground is sufficiently durable to bear the product.
- Any items placed on the product may cause noise. >>> Remove any items placed on the product.

The product is making noise of liquid flowing, spraying etc.

- The product's operating principles involve liquid and gas flows. >>> This is normal and not a malfunction.

There is sound of wind blowing coming from the product.

- The product uses a fan for the cooling process. This is normal and not a malfunction.

There is condensation on the product's internal walls.

- Hot or humid weather will increase icing and condensation. This is normal and not a malfunction.
- The doors were opened frequently or kept open for long periods. >>> Do not

open the doors too frequently; if open, close the door.

- The door may be ajar. >>> Fully close the door.

There is condensation on the product's exterior or between the doors.

- The ambient weather may be humid, this is quite normal in humid weather.
>>> The condensation will dissipate when the humidity is reduced.

The interior smells bad.

- The product is not cleaned regularly.
>>> Clean the interior regularly using sponge, warm water and carbonated water.
- Certain holders and packaging materials may cause odour. >>> Use holders and packaging materials without free of odour.
- The foods were placed in unsealed holders. >>> Keep the foods in sealed holders. Micro-organisms may spread out of unsealed food items and cause malodour. Remove any expired or spoilt foods from the product.

The door is not closing.

- Food packages may be blocking the door. >>> Relocate any items blocking the doors.
- The product is not standing in full upright position on the ground. >>> Adjust the stands to balance the product.
- The ground is not level or durable.
>>> Make sure the ground is level and sufficiently durable to bear the product.

The vegetable bin is jammed.

- The food items may be in contact with the upper section of the drawer. >>> Reorganize the food items in the drawer.

If The Surface Of The Product Is Hot.

- High temperatures may be observed between the two doors, on the side panels and at the rear grill while the product is operating. This is normal and does not require service maintenance! Be careful when touching these areas.