



SW ... M

UK Instructions for use
DE Bedienungsanleitung
FR Mode d'emploi
DK Brugsanvisning
NO Bruksanvisning

NL Gebruiksaanwijzing
ES Instrucciones para el uso
CZ Návod k použití
PL Instrukcja obsługi
RUS Инструкция по эксплуатации



Thank you for purchasing your new fridge/freezer from Eurofred. Please note that these instructions apply to all fridge/freezers in the SW range. Illustrations and fittings may therefore not necessarily correspond exactly to your model.

Warning

As the refrigerant used in this appliance is a flammable gas (Isobutane R600a), special care must be taken to prevent damage to the refrigerant circuit and piping during transport and installation.

If damage does occur, avoid sparks or naked flame in the vicinity of the appliance, ensure that the room is well ventilated, disconnect the power supply, and contact your supplier.

The unit must only be serviced by qualified technicians from an approved service centre.

Old appliances

Old refrigerators and freezers are often fitted with complicated latches that can only be opened from the outside. If you have one of these old units stored away somewhere, or if you scrap one, remember to destroy the latch first in order to prevent children from being exposed to great danger by getting locked inside the unit.

Before use

Before operating your new appliance, please read the following instructions carefully as they contain important information on safety, installation, operation and maintenance. Keep the instructions for future reference.

On receipt, check to ensure that the appliance has not been damaged during transport. Transport damage should be reported

to the local distributor before the appliance is put to use.

Remove the packaging. Clean the inside of the cabinet using warm water with a mild detergent. Rinse with clean water and dry thoroughly (see cleaning instructions). Use a soft cloth.

If during transport the appliance has been laid down, or if it has been stored in cold surroundings (colder than +5°C), it must be allowed to stabilise in an upright position for at least an hour before being switched on.

Contents

Get to know your fridge/freezer.....	3
Installation and start-up.....	4
Electrical connection.....	6
Reversing the door(s).....	7
Operation and function.....	8
Refrigerator section.....	10
Freezer section.....	11
Cleaning and maintenance.....	13
Fault finding.....	14
Warranty, spare parts and service..	15
Disposal.....	16

Get to know your fridge/freezer

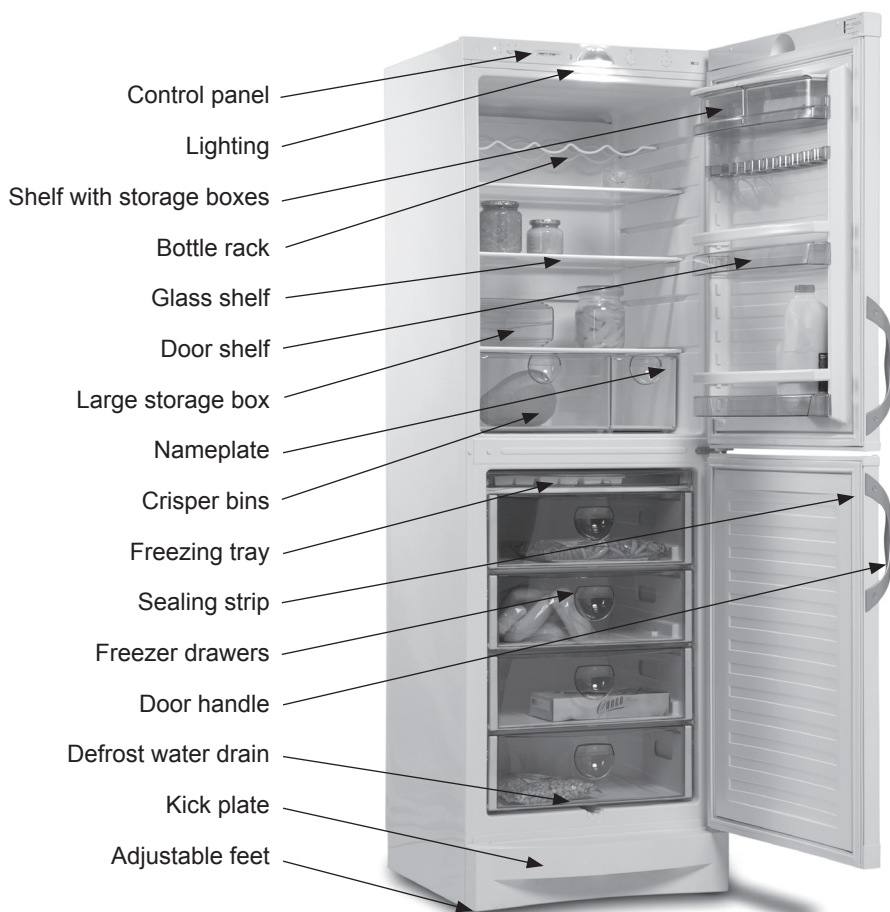


fig. 1

Installation and start-up

Placement

For safety and operational reasons, the appliance must not be installed outdoors.

The appliance should be placed on a level surface in a dry, well ventilated room (max. 75% relative air humidity). Never place the appliance close to sources of heat such as cookers or radiators, and avoid placing it in direct sunlight.

Room temperature

The climate class is stated on the nameplate (see fig. 1 on page 3 and fig. 13 on page 15). This specifies the optimum room temperature.

Climate class	Optimum room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+18 °C to +38 °C
T	+18 °C to +43 °C

Installation

The surface on which the appliance is to be placed must be level. Do not use a frame or similar.

The appliance can be installed as a free-standing unit against a wall or built into a kitchen element (fig. 2). If two appliances are placed side by side, there must be at least 30 mm clearance between them (fig. 3).

After installation, the plug should be accessible.

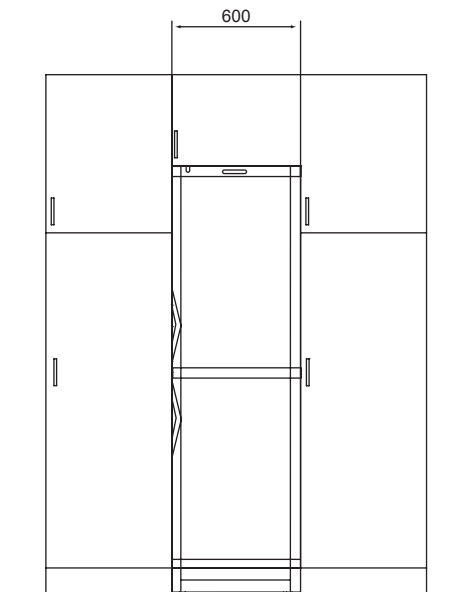


fig. 2

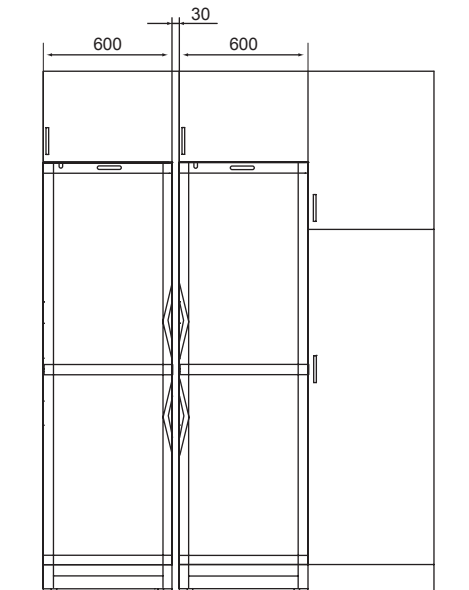


fig. 3

The appliance viewed from above

If the appliance is placed beside a wall, there must be sufficient room for the freezer door to be opened wide enough to allow the drawers to be pulled out (fig. 4).

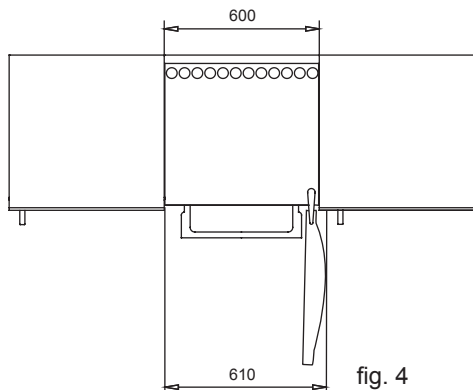


fig. 4

Special considerations for climate class ST

The distance pieces on the rear of the appliance ensure sufficient air circulation. Fit the two caps supplied with the appliance as shown in fig. 5.

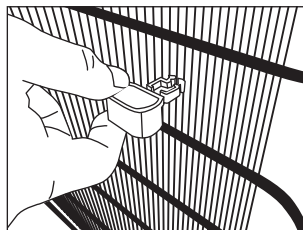


fig. 5

Ventilation

It is important that the appliance be well ventilated and that air can circulate unhindered above, below and around it. The figures below illustrate how the necessary air circulation can be ensured (figs 6-7).

If two fridge/freezers are placed side by side, there must be at least 30 mm clearance between them.

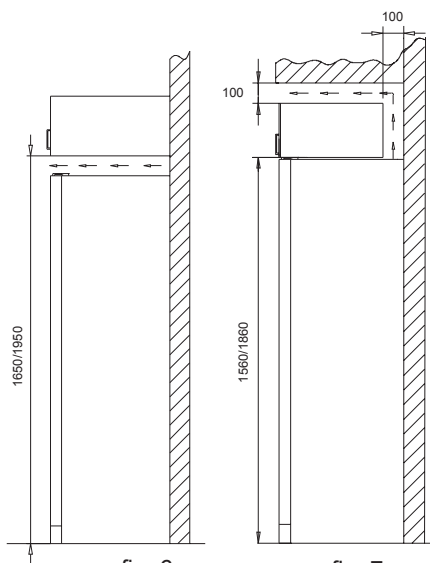


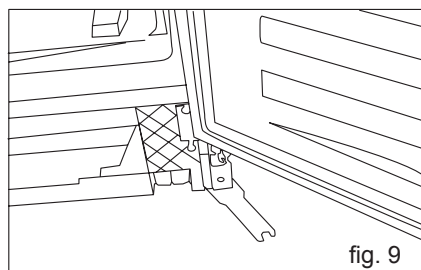
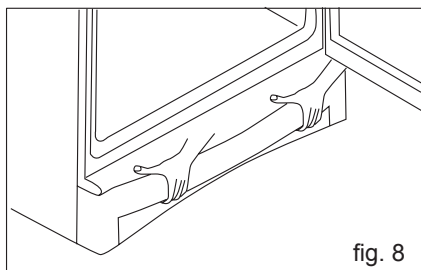
fig. 6

fig. 7

Setting up

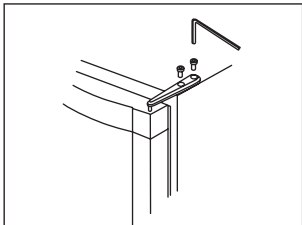
It is important that the appliance be absolutely level. To level the appliance, remove the kick plate below the door and screw the adjustable feet up or down (figs 8-9). If necessary, it is possible to adjust the back feet before the upright is installed. Use a spirit level to check that the appliance is absolutely level.

If the appliance is to be placed on a soft surface, e.g. floorboards or a carpet, it is best to recheck whether the appliance is still level after a period of time as the underlying surface may give under the weight of the appliance.

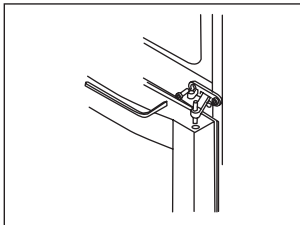


Reversing the door(s)

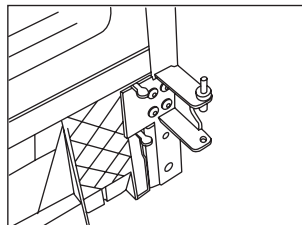
The door(s) can be changed from right-hinged to left-hinged and vice versa as follows:



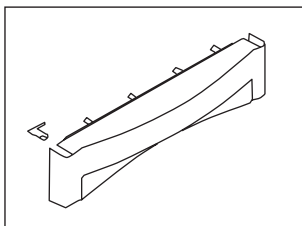
1. Remove upper hinge. The hinge will be reused later as the upper hinge on the opposite side. Lift off upper door.



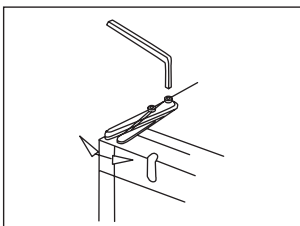
2. Remove middle hinge. Lift off lower door. Refit hinge screws.



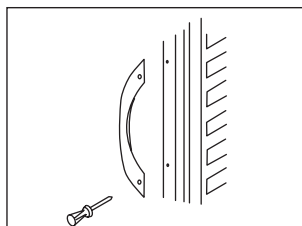
3. Remove kick plate. Remove lower hinge by unscrewing the three screws. Rotate hinge through 180° and refit on opposite side.



4. Move hole cover to opposite side of kick plate and refit kick plate to appliance.



5. Door adjustment (top): Loosen the two screws holding the upper hinge in place and turn the hinge to right or left as required. Retighten the screws.



6. Move handles to opposite side of doors. Refit plugs in holes on opposite side of doors.



Electrical connection

The appliance is intended for connection to alternating current. The required voltage (V) and frequency (Hz) are stated on the nameplate inside the appliance. Power must be connected via an independent wall socket outlet.

Technical data

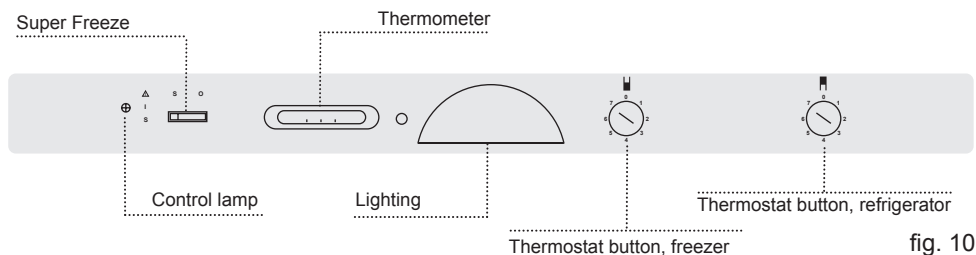
This appliance complies with CE marking regulations, directives and standards.

Low Voltage Directive 73/23/EEC.

EMC Directive 89/336/EEC.

Council Directive 92/75/EEC on the energy labelling of household appliances as subsequently amended by 94/2/EC and 2003/66/EC. Directive 96/57/EC on energy efficiency requirements, and subsequent amendments.

Operation and function



Refrigerator section

The thermostat button can be set from 1 (min.) to 7 (max.). A suitable setting must be found by trial and error. Start by setting the button to 4. Check the temperature, then adjust the setting upwards or downwards as required. Usually, a temperature of 5°C is recommended for items stored in a refrigerator. To check the temperature, place a thermometer in a glass of water positioned in the centre of the cabinet for 12 hours. An average temperature of +5°C should be found in the centre of the cabinet.

Freezer section

Always maintain correct storage temperature

The thermostat button can be set from 1 (min.) to 7 (max.). A temperature of -18°C is recommended for items stored in a freezer. (Maintaining a temperature lower than this consumes additional energy.) The temperature in the freezer is displayed on the thermometer.

- The control lamp lights green when the power supply is connected correctly.
- The control lamp lights yellow when Super Freeze is activated.

Glass shelves

The shelves are made of tempered glass and can be repositioned within the cabinet. To move the shelves, the door must be opened 90°. To remove a shelf, pull it forwards and lower it. The shelf can then be removed and placed in the desired position. From the top and downwards, the shelves are suitable for storing bakery products, ready-made meals, dairy products, meat products and sliced meat.

Storage boxes

The storage boxes can either be placed in the door or on the glass shelves. Their tight-fitting lids prevent the products stored in them from drying out and saves the need for further packaging. The boxes are ideal for storing items such as butter and cheese. The large storage box is ideal for storing items such as meat and sliced meat.

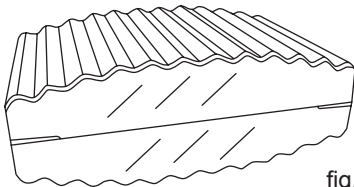


fig. 11

Bottle rack

The bottle rack is ideal for both large and small bottles.

Crisper bins

The crisper bins are ideal for storing fruit and vegetables. The shelf above the bins functions as a lid, maintaining humidity and preventing the items stored in the bins from drying out.

Glass shelf with slide damper

The slide damper above the crisper bins allows the temperature and humidity in the bins to be regulated.

- Opening the damper reduces the temperature and humidity.
- Closing the damper increases the temperature and humidity.

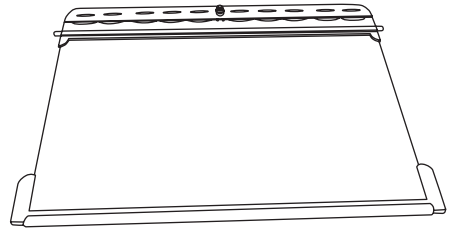


fig. 12

Shelves in the door

The shelves in the door are practically positioned with the box shelf at the top, the egg holder in the middle and door shelves at the bottom. They provide ample space for storing large and small bottles, cartons, jars and tubs. All shelves can be repositioned.

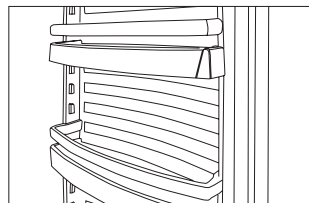
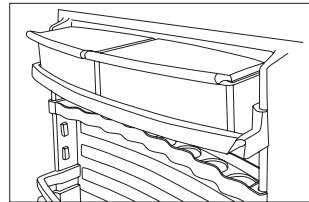


fig. 13

Freezer section

Freezer section

The freezer section is a four-star freezer, approved for freezing and storing foodstuffs. With the exception of frost-free models, the freezer is equipped with a practical tray for freezing loose berries, ice cubes, etc.

Freezing

To keep food at its best, items must be frozen to -18°C as quickly as possible.

When the Super Freeze button is pressed, the compressor runs continuously, thus reducing the temperature as far as possible. If items weighing 3 kg or more are to be frozen, the Super Freeze button should be activated about 24 hours in advance. To freeze smaller quantities, it is sufficient to activate Super Freeze just a couple of hours in advance, or even at the same time as items are placed in the freezer.

There is no need to use Super Freeze when pre-frozen items are placed in the freezer or when small, single items are involved.

The control lamp lights yellow as long as the Super Freeze function is active. Remember to switch the Super Freeze function off again approx. 24 hours after placing items in the freezer. Otherwise, the appliance will use more electricity than necessary.

Only freeze fresh high-quality products. Meat, poultry, fish, vegetables, fruit, dairy products and ready-made meals are suitable for freezing. Items with a high water content, e.g. lettuce, radishes, grapes, apples, pears and cucumbers, are not suitable for freezing.

Pack items to be frozen in airtight containers, freezer bags or similar. Freeze items in suitable portions. Do not freeze

vegetables in portions larger than 2.5 kg. Do not freeze meat in portions larger than 2.5 kg. Keep packages dry to prevent them from freezing together. To ensure rapid freezing, make sure, as far as possible, that items placed in the freezer are not touching. Ensure that there is as little air in the packages as possible to prevent the surfaces of the items from drying out.

Always remember to write the date, content and quantity on the packages before placing them in the appliance. It is a good idea to group items within the freezer. Keep vegetables in one drawer, meat in another, and so on.

Thawing

Frozen vegetables and fruit require no thawing before use and can be immersed in boiling water direct from the freezer.

To thaw meat, it is advisable to take it out of the freezer the day before it is to be used and place it in the refrigerator section to defrost. This ensures the best hygiene and maintains meat quality as much as possible.

Refreezing

If purchased items of frozen food thaw before reaching home, they must not be refrozen but should be consumed within 24 hours or cooked immediately and then frozen.

Frozen items that have been placed in the refrigerator for thawing may be refrozen without risk if they have only just thawed.

Note:

Glass bottles or cans containing carbonated (fizzy) drinks must never be placed in the freezer as they may explode.

Defrosting

Automatic defrosting of refrigerator section

The refrigerator is defrosted automatically. Defrost water runs through a pipe and is collected in a tray above the compressor where the heat generated by the compressor causes it to evaporate. The defrost water tray should be cleaned at intervals.

Defrosting the freezer

The items stored and the humidity of the air gradually cause frost and ice to form in the freezer. A thin layer of frost or ice does not affect freezer performance, but the thicker the layer, the higher the energy consumption. Loose frost can be removed using a plastic or wooden scraper.

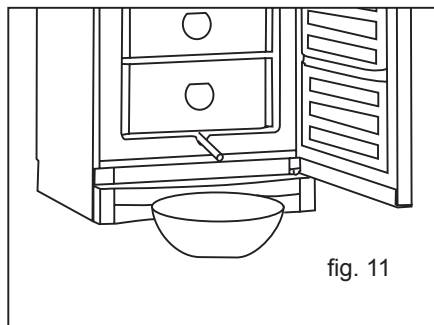
Never use a knife or other sharp implement that might damage the inside of the freezer.

When the layer of frost and ice exceeds 4-5 mm the freezer should be completely defrosted.

Proceed as follows:

1. Press the Super Freeze button 4-5 hours before defrosting. This lowers the temperature of the items stored to approx. -25°C , thus prolonging the length of time they remain frozen after having been removed from the freezer (see step 4 below).
2. Switch the freezer off by turning the freezer thermostat button to 0.
3. Pull out the drain spout at the bottom of the cabinet and place a bowl under it to collect defrost water (fig. 11). If the spout is frozen in place, lay a cloth which has been soaked in hot water over it for a few minutes.

4. Remove the items of food. Place them in the refrigerator or wrap them in newspaper to keep them as cold as possible.
5. Place a bowl of hot (but not boiling) water in the freezer.
6. To prevent the floor from becoming wet during defrosting, check progress from time to time and lay towels around the bowl on the floor to protect against ice and splashes. When all the frost and ice have melted, clean the inside of the cabinet with a mild detergent solution. Dry the freezer with a soft cloth.
7. Restart the freezer by turning the freezer thermostat button to the required setting. If many items are to be returned to the freezer, activate the Super Freeze button. Remember to switch Super Freeze off again.
8. Return items to the freezer approx. 5 minutes after having switched it on.



Cleaning and maintenance

Cleaning

Disconnect the power supply at the mains socket before cleaning the inside of the cabinet.

The cabinet is best cleaned using warm water (max. 65°C) with a little mild detergent. Never use cleaning agents that scour. Use a soft cloth. Rinse with clean water and dry thoroughly. It is important to prevent water from entering the control panel.

The defrost water channel, in which condensation from the evaporator runs, is located on the rear wall of the cabinet and must be kept clean. Add a few drops of disinfectant, e.g. Rodalon, to the defrost water drain a couple of times a year, and clean the drain using a pipe cleaner or similar. Never use sharp or pointed implements.

The sealing strip around the doors must be cleaned regularly to prevent discolouration and prolong service life. Use clean water. After cleaning the sealing strip, check that it continues to provide a tight seal.

The condensers need no cleaning. They are built in, partly to minimise energy consumption, and partly to prevent them from being damaged.

Dust collecting on the compressor and in the compressor compartment is best removed using a vacuum cleaner. It is possible to clean beneath the appliance by removing the kick plate.

Stainless steel or aluminium doors are best cleaned using a care spray and soft cloth. Various suitable products are available from most household appliance distributors.

If the appliance is not to be used for any length of time, switch it off, empty it, clean the cabinet and fittings, and leave the door(s) slightly open to allow air circulation and prevent smells.

Replacing the light bulb

Unscrew the bulb without removing the shade. Bulbs with an output of more than 12 W must not be used.

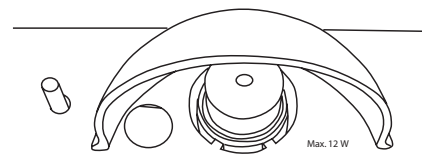


fig. 12

Save energy

- Cool hot food and beverages before placing them in the appliance.
- Thaw frozen items in the refrigerator section.
- Keep the door(s) closed as much as possible.
- Ensure that the door(s) is(are) not prevented from closing tightly.

Fault finding

Fault	Possible cause	Remedy
The control lamp is not lit.	Power failure; the fuse is blown; the appliance is not plugged in correctly.	Check that power is connected. Reset the fuse.
Water collects on the glass shelves.	Items of food at the back of the shelves are in contact with the evaporator, thus causing condensation to run onto the shelf.	Move the rearmost items forwards.
Water collects in the bottom of the refrigerator/freezer.	The defrost water pipe is blocked.	Clean the defrost water channel and the drain hole on the rear wall of the cabinet.
Vibration or bothersome noise.	The appliance is not level. The appliance is resting against other kitchen elements. Bins, containers or shelves are not positioned correctly or are jammed. Containers or bottles inside the cabinet are rattling against one another.	Level the appliance using a spirit level. Move the appliance away from the kitchen elements or appliances it is in contact with. Check movable fittings and adjust them if necessary. Move containers and/or bottles apart.
Compressor runs continuously.	Temperature setting too low. High room temperature.	Raise the temperature setting. Ensure adequate ventilation.
Temperature in freezer too high.	Temperature setting too high. The quantity of fresh items placed in the freezer at a time is greater than the capacity of the appliance.	Lower the temperature setting. Wait a few hours and then re-check the temperature.
Temperature in refrigerator too high.	Temperature setting too high. Many items have been placed in the refrigerator section at the same time. The door is opened too often.	Lower the temperature setting. Distribute items within the cabinet to improve air circulation. Keep door closed.

Warranty, spare parts and service

Warranty disclaimer

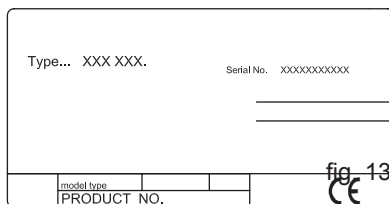
Faults and damage caused directly or indirectly by incorrect operation, misuse, insufficient maintenance, incorrect building-in, installation or mains connection, fire, accident, lightning, voltage variation or other electrical interference, including defective fuses or faults in mains installations, or repairs performed by others than service centres approved by Eurofred, and any other faults and damage that the manufacturer can substantiate are caused by reasons other than manufacturing or material faults are not covered by the warranty.

Transport damage discovered by the buyer is primarily a matter to be settled between the buyer and the distributor, i.e. the distributor must ensure that such complaints are resolved to the buyer's satisfaction.

Before calling for technical assistance, please check whether you are able to rectify the fault yourself (see Fault finding). If your request for assistance is unwarranted, e.g. if the appliance has failed as a result of a blown fuse or incorrect operation, you will be charged the costs incurred by your call for technical assistance.

Spare parts

When ordering spare parts, please state the type, serial and product numbers of your appliance (see fig. 1 on page 3 and fig. 13). This information is given on the nameplate inside the cabinet. The nameplate contains various technical information, including type and serial numbers.



Note: Always use approved service centres when your appliance is to be repaired or replaced!

Service

Eurofred has local service centres all over the country who specialise in Eurofred products. Here you can obtain fixed prices and professional help for all repairs.