

Fisher & Paykel

Refrigerator & Freezer

**Installation instructions
and User guide**

UK IE



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.

2 Safety and warnings

To reduce the risk of fire, electric shock, or injury to persons read the IMPORTANT SAFETY PRECAUTIONS before operating this appliance.

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

Important safety precautions

Warning

- *Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.*
- *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 young children or infirm persons without supervision. 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 or freezer:*
 - *Take off the doors*
 - *Leave the shelves in place so that children may not easily climb inside.*

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 or freezer 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 freezer 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.*
- *Unplug your refrigerator or freezer before cleaning or replacing the lightbulb.*

Storing food and drinks

- *Never store volatile or flammable materials in your refrigerator or freezer 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 4°C. Red meat can be cooked immediately and refrozen but use as soon as possible. Discard all other frozen foods.*
- *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 or freezer and cause them to crack. Please refer to the cleaning care section of this booklet for further advice.*

SAVE THESE INSTRUCTIONS

4 Installation instructions

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

1. Location

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

2. Power

- The appliance must be installed so the plug is accessible.
- To ensure that the appliance is not accidentally switched off, connect your refrigerator or freezer 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 at the front bottom right-hand side of the refrigerator when the door is open.
- It is essential that the appliance be properly grounded (earthed).

3. Stability

- It is important that all four corners of the refrigerator or freezer base are supported firmly on the floor to eliminate any cabinet movement.
- Installing the appliance on a soft or uneven or unlevel floor may result in twisting of the cabinet and poor sealing of the doors. If the doors do not seal properly, warm air will enter the food storage areas causing the temperature to increase, resulting in food spoilage and food loss.
- Before moving your refrigerator or freezer into its position, ensure that the adjustable front feet are fully retracted by turning them anticlockwise, ie towards the right of the cabinet.
- Position your refrigerator or freezer. Turn the adjustable feet clockwise, ie to the left, to lower the adjustable front feet. Raise the front of the appliance until it is stable and the doors move towards the closed position, on their own, when open.
- The front levelling foot on the hinge side should take the majority of the weight of the cabinet and the cabinet should be stable, ie cabinet should not rock or wobble.

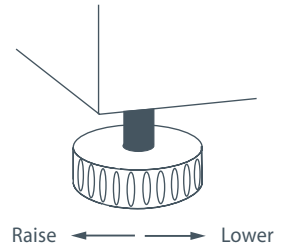


Fig.1 Refrigerator foot

4. Ventilation and installation

- To ensure adequate ventilation for your refrigerator, allow a minimum of 20 mm of airspace on each side of the cabinet, 75 mm at the rear, and 50 mm at the top of the cabinet.
- The appliance is intended to be placed against a wall with a free distance not exceeding 75 mm.

5. Fitting the handles

- Your refrigerator is supplied with a set of handles, 4 handle attachment studs and 4 small handle screws.

To fit the handles

- 1 Insert the handle attachment stud into the fixed threaded holes (fig.2a) found on the front of each compartment door and tighten using the Allen key provided in a clockwise direction.
- 2 Align and fit the handle on to the handle attachment studs (fig.2b).
- 3 Using the Allen key, tighten the small handle screws fitted to the inside of the wider handle end (fig.2c).
- 4 Install the 2nd handle in the same way (see fig.2d).

Energy efficiency

- Do not cover your appliances with any material that will prevent air from flowing around the cabinet sides.
- Do not leave the door open for any longer than is necessary.
- Allow good clearances in front of the air ducts within the cabinet for maximum cold air distribution.

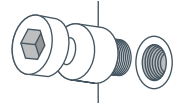


Fig.2a Fixed threaded stud hole and handle attachment stud

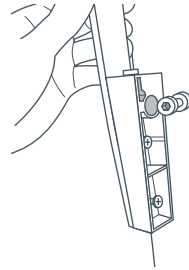


Fig.2b Align handle to the handle attachment stud



Fig.2c Tighten the handle screw with Allen key



Fig.2d Install the 2nd handle

Energy saving tips

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

During installation

- Locate refrigerator in coolest part of room. Avoid areas of direct sunlight, or near heating ducts, registers, or other heat producing appliances. If this is not possible, isolate exterior by using a section of cabinet or an added layer of insulation.
- Be sure the doors are closing securely by levelling refrigerator.

During Use

- Avoid overcrowding shelves, as this reduces airflow.
- Do not use anything (such aluminium foil, wax paper, or paper towelling) as a shelf liner, as this reduces airflow.
- Avoid adding too much warm food all at once, as this reduces cooling power.
- Your refrigerator is most efficient when two thirds full.
- Organise items in refrigerator to reduce the time that the door is open.

Before placing food in the fresh food or freezer compartments

- Remove all packaging.
- Clean the inside of the appliance with 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 and freezer have cooled sufficiently.
- Allow the refrigerator to run empty for 2 – 3 hours to allow each compartment to cool to the appropriate temperature.

If your refrigerator or freezer 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 and unplug from the power point. Remove all food.
- Turn the adjustable feet to the right as far as they will turn.
- Ease the refrigerator out of its position. Tuck the power cord away. Tape the shelves in place and tape the doors closed. If the cabinet needs to be placed at an angle or laid down, carefully lay it on its side (the right hand side when viewed from the front).
- Relocate and install. If the appliance has been left on its side for any length of time, leave it standing upright for at least 10 minutes before turning on.

Storing your refrigerator or freezer

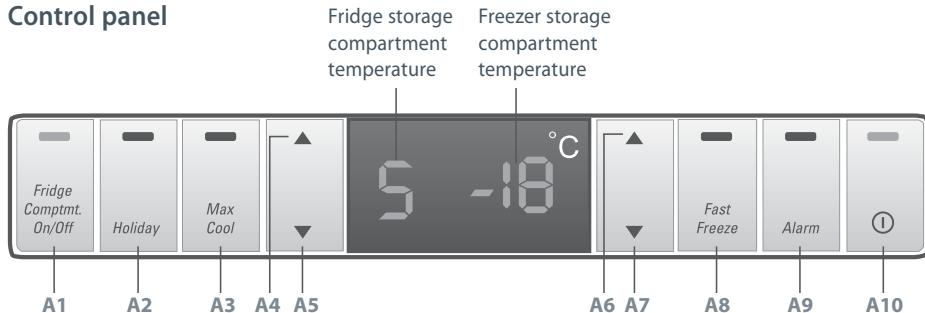
- When storing your cleaned appliance, leave the door(s) open. This allows air to circulate and prevents the build up of bacteria and moulds.
- Before using again, clean well using a mixture of warm water and baking soda (add 1 teaspoon of baking soda to each 500 ml of water). Rinse with clean water.

Holiday time

We recommend you leave your refrigerator or freezer operating while you are on holiday.

- For extended holidays away from home, please refer to the Holiday mode function on page 8.

Control panel



Fridge Comptmt On/Off (A1)

This function enables the temperature to the fridge compartment to be turned off and the internal air duct closed, leaving just the freezer compartment operating normally. An internal fan for the compartment will continue to circulate the air to help hinder stale odours from forming.

Note: the FRIDGE TEMP ON/OFF, when illuminated, indicates that the fridge compartment is operating in normal cooling mode.

- To turn off the cooling to the fridge compartment, press and hold the FRIDGE TEMP ON/OFF button for 5 seconds. The indicator light will go out and the fridge compartment temperature will turn off.
- To resume normal cooling operation to the fridge compartment, press and hold the FRIDGE TEMP ON/OFF button for 5 seconds. When activated, the indicator light will illuminate and remain on.

Holiday mode (A2)

If you are going on an extended holiday, there is an easy way to save energy and money.

Activating the Holiday mode means that the freezer continues to operate normally and, whilst the temperature control is turned off in the fridge compartment, the internal air duct remains open, which prevents the compartment from becoming too warm in areas of high humidity or ambient temperatures. The air circulating through the fridge compartment will help keep the cabinet aerated and hinder stale odours from forming.

Important!

All fresh food and perishables must be removed from the fridge compartment.

- To activate Holiday mode, simply press the HOLIDAY button. The indicator light will illuminate and the fridge compartment temperature will change to “-”. Holiday mode will remain on until deactivated. Freezer compartment temperature will not change.
- To deactivate the mode, press the HOLIDAY button. The indicator light will go out when deactivated.

Note: for Holiday mode to work, ensure both the POWER (A10) and FRIDGE COMPTMT ON/OFF (A1) buttons are illuminated.

Max Cool function (A3)

Having the door open for a long time, or loading the fridge compartment full of warm food (such as after a trip to the supermarket) will raise the temperature of the refrigerator. Activating the Max Cool function will quickly drop the fridge compartment to the required temperature setting and will deactivate once this setting has been achieved.

- To activate simply press the MAX COOL button and the indicator light will illuminate.
- To deactivate Max Cool, press the MAX COOL button.

Note: the Max Cool function will only activate if the compartment temperature is above the required temperature setting.

Changing the fridge compartment storage temperature (A4 and A5)

The fresh food storage temperature cycles from 2 to 8°C and may be altered by pressing the increase (A4) or decrease (A5) fridge compartment temperature buttons. The setting is confirmed automatically after 5 seconds or by pressing any other key.

Changing the freezer compartment storage temperature (A6 and A7)

The freezer storage temperature cycles from -16 to -24°C and may be altered by pressing the increase (A6) or decrease (A7) freezer compartment temperature buttons. The setting is confirmed automatically after 5 seconds or by pressing any other key.

Note: some time will be required for the refrigerator compartments to reach set temperatures when the settings have been changed. The length of this period depends on the difference between the existing and set temperatures, ambient temperature, door opening frequency and the amount of food in storage.

Fast Freeze (A8)

The Fast Freeze function has been designed to assist in preserving fresh food quality by freezing food at a faster rate than the normal freezer setting. Activating Fast Freeze drops the freezer temperature down to its coldest temperature for a 24 hour time period. You may wish to use this when freezing meat or when you are making frozen desserts. It is also good to use when arriving home from the supermarket and adding fresh food into the freezer.

- To activate simply press the FAST FREEZE button and the indicator light will illuminate.
- To deactivate Fast Freeze, press the FAST FREEZE button.

Fridge compartment door alarm (A9)

If the fridge compartment door is left open the alarm will activate after 3 minutes. This is to ensure your food will not spoil accidentally.

- The alarm button indicator will flash and 3 beeps will sound every 30 seconds.
- Deactivate the alarm by either pressing the ALARM button (A9) or by closing the fridge compartment door.

Freezer compartment temperature alarm (A9)

An alarm will sound if the freezer temperature exceeds normal operating temperatures due to the compartment door being left open or after a power outage has occurred (or other such event).

- The ALARM button indicator will illuminate and the alarm will sound 1 beep every second.
- The alarm will deactivate once the temperature drops to within the cycling range (-16 to -24°C).
- To manually deactivate the alarm, press the ALARM button (A9).

Power (A10)

An internal control used to turn off the operating functions of both compartments.

- To turn the operating functions on or off to both compartments, press and hold the power button for 3 seconds. In the On position, the power button indicator light will be illuminated.

Important!

This 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 for 1 minute after the door is opened or a button is pressed.

- To re-illuminate the screen, press any button.

Fault indication

An E or F fault code appearing in the display screen indicates a fault has occurred. Whilst the product will continue refrigerate, please contact your Fisher & Paykel Authorised Centre as soon as possible to report the fault.

Using your refrigerator

- When the refrigerator is first turned on, the power button (A10) indicator light will light up and both the fresh food and freezer storage compartment temperatures will be displayed as “--” due to the high temperatures inside.
- A warning alarm beep will sound and can be silenced by pressing the ALARM button (A9) once on the control panel.
- After being initially switched on the refrigerator will take several hours to cool, depending on the environment it is placed in.
- You can start to store food in it 2 – 3 hours after it was turned on.
- The fresh food temperature and freezer temperatures will automatically default to the preset factory temperature settings of 5°C and -18°C respectively.
- 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.

Storage areas

There are recommended storage areas for various foods. As cold air circulates inside the refrigerator, there is a temperature difference inside the fridge storage compartment. Different foods should be placed in different areas according to their properties.

- 1 Eggs, butter, cheese, etc
- 2 Drinks, canned food, etc
- 3 Seasonings and pickled food
- 4 Beverages, canned food, cake, etc
- 5 Milk, cheese and dairy products
- 6 Fresh fish and meats, etc
- 7 Fruit, vegetables, salad, etc

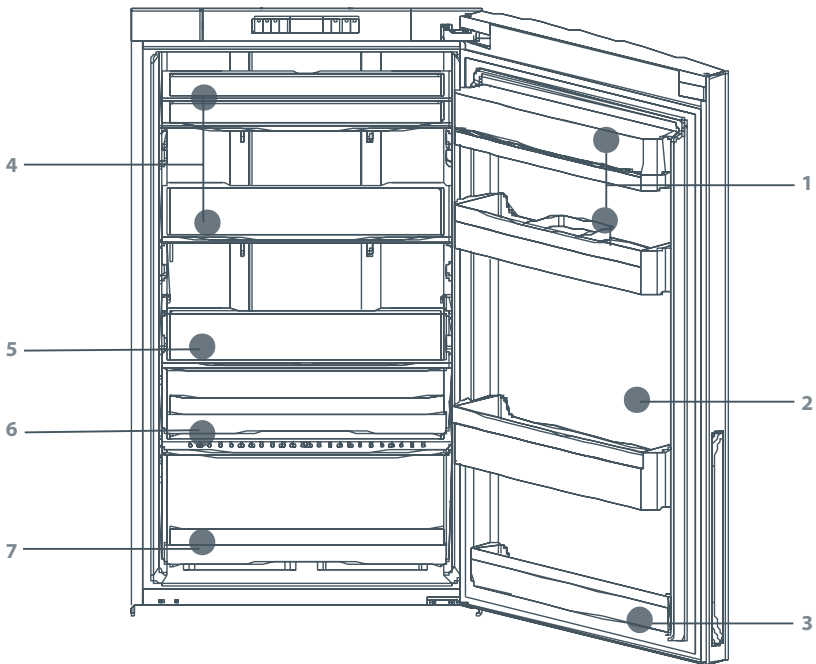


Fig.8 Recommended storage areas for food and beverages

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 lift the shelf and then pull shelf forward (fig.3).

To install a shelf tilt the front edge up and insert the hooks into the desired frame openings and slide the shelf into place. Be sure the shelf is securely fitted to the frame at the rear.

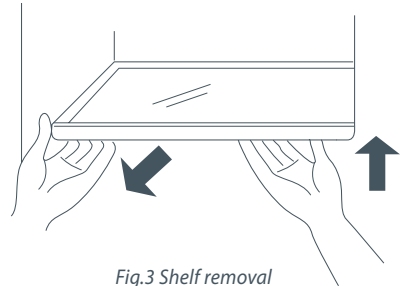


Fig.3 Shelf removal

Fruit & vegetable bin

The fruit and vegetable storage bin provides an environment in which you control the humidity.

Fruit and vegetables stored in the normal refrigerator environment will lose moisture very quickly to the cold, dry air. This means they will shrivel and lose flavour very quickly. By controlling the humidity in the bin, the air is kept moist, and fruit and vegetables retain more moisture. This keeps them more flavoursome, fresher and healthier, for longer.

Fruit needs slightly lower humidity than vegetables, so the storage bin has an adjustable slide with three settings (fig.4).

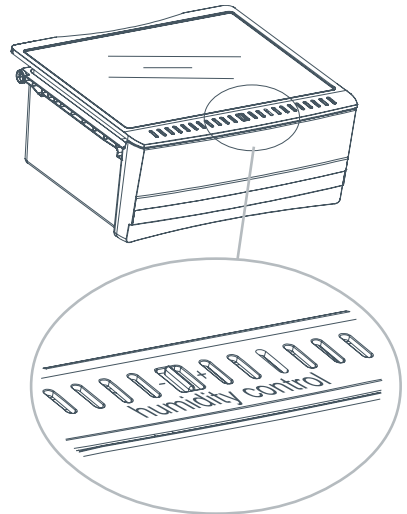


Fig.4 Fruit & vegetable bin humidity slide

- Adjusting the humidity slide control to the right enables the fruit and vegetable bin to maintain a higher humidity level, suitable for vegetables, such as lettuce, spinach, broccoli and carrots.
- Adjusting the humidity slide control to the left enables the fruit and vegetable bin to maintain a lower humidity level, suitable for fruit with skin/peel, such as oranges, lemons, grapes, plums.
- Using the mid-slide setting is suitable for a mixture of fruit and vegetables.

Cool storage drawer

The Cool storage bin (fig.5) is colder than the rest of the fridge compartment and provides an environment perfect for storing a range of items, including meat products and other highly perishable foods.

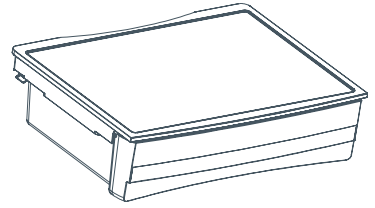


Fig.5 Cool storage drawer

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.6).

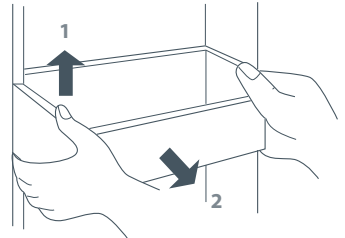


Fig.6 Door shelves

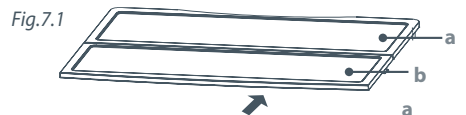
To install place shelf in desired door liner retainer, push down gently until shelf stops.

Half shelf / tall storage option

Your refrigerator is fitted with two versatile half shelves specially designed to enable tall storage requirements.

The two half shelves can be aligned together on the same level to create an additional full depth shelf, fitted separately on different levels to create two half-shelf storage options or stacked neatly together on one level to allow for extra room below as well as tall storage in front.

To stack the half shelves together (fig.7.1), lift the rear shelf (a) up and slide shelf (b) inwards so that it tucks in underneath shelf (a).



To extend the half shelves out (fig.7.2), lift the top shelf (a) up and pull shelf (b) outwards so that it slides out from underneath shelf (a).



Fig.7 Foldaway shelf

Note: ensure both ends of each shelf are on the same level to provide a safe, stable surface for storing food.

14 Storing food in your refrigerator

Storing fresh, perishable foods in your refrigerator helps to extend storage times. The cold temperatures slow down the major causes of food spoilage – namely, the growth of bacteria, moulds and yeasts, and 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 transfer. Vegetables and fruit need not 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 also that hot containers may damage shelves and wall of the refrigerator).
- Store raw and cooked food in separate containers or packaging to prevent cross contamination.

In addition:

- Keep the refrigerator clean. Wipe the inside walls and shelves frequently (refer to page 18 – ‘Cleaning care’) 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 they are to be used.



Red meat

- Place fresh red meat on a plate and loosely cover with waxed paper or 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.



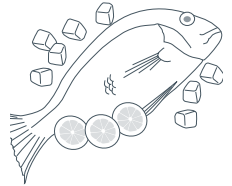
Poultry

- 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.



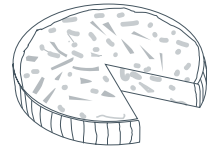
Fish and seafood

- 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.



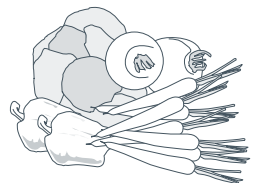
Precooked foods and leftovers

- 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.



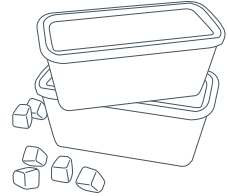
16 Storing food in your freezer

The use of temperatures of -18°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 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°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 or plastic bags containing liquids or semi-solid foods. These expand as they freeze. Usually 20 – 50 mm head space is recommended. Seal. 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 1kg of food be frozen per 25 L freezer capacity.
- Do not pile frozen food around the fan cover. It 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.

	M o n t h s	1	Bacon, casseroles, milk
		2	Bread, ice-cream, sausages, pies (meat and fruit), prepared shellfish, oily fish
		3	Non oily fish, shellfish, pizza, scones, 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

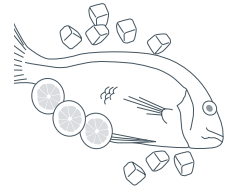
Meat, poultry and game

- Do not try to freeze more than 1kg meat per 25L 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.



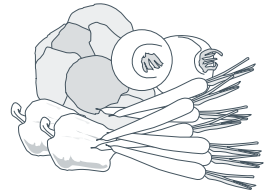
Fish

- 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.



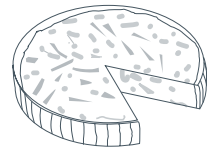
Vegetables

- 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 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.



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 from cabinet and door. Wash shelves and storage bins in warm water and detergent; rinse in clean water and dry before replacing.
- Wipe over the interior surfaces with warm water and 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 or freezer.

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

Stainless exterior door

- It is important when cleaning the exterior coated stainless steel door surface of your refrigerator, to only use liquid dishwashing detergent dissolved in warm water.
- Dry the door with a clean, lint free cloth.
- The use of any abrasive or stainless steel cleaners and solvents will damage the door surface.

Other exterior surfaces

- Clean other exterior surfaces with warm water and detergent only.
- If necessary, clean the magnetic door gasket with an old toothbrush, warm water and detergent.

Rear condenser

- The condenser at the back of the cabinet should be kept clear of any objects such as paper and dust. The condenser should be regularly cleaned to prevent dust accumulating.

Replacement of the interior light

Your refrigerator uses LEDs as its light source, which is designed to offer you low energy consumption and long life service.

Should the interior light fail to function properly, please contact your Fisher & Paykel Authorised Service Centre.


Interior light: 12V, max 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.

20 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
Appliance does not operate.	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 or more to restart the refrigerator.
Light not working.	Blown light bulb.	Refer to page 19 – ‘Maintenance’.
	Refrigerator not working.	See previous section above.
Motor operates for long periods.	Hot weather. Frequent door openings. Large amount of food recently added.	Minimise door opening to allow temperature to stabilise.
	Temperature control set too low.	See ‘Operating instructions’ section on page 9.
	Doors not sealing properly.	Check that cabinet is level and gasket seals are clean.
	The condenser is dirty.	Clean the condenser. Refer to page 18 – ‘Cleaning care’.
Storage compartments too warm.	Temperature setting not correct.	See ‘Operating instructions’ section on page 9.
	Frequent door openings. Large amount of food recently added.	Minimise door openings to allow temperature to stabilise.
	The condenser is dirty.	Clean the condenser. Refer to page 18 – ‘Cleaning care’.
Food freezing in the refrigerator.	Temperature setting not correct.	See ‘Operating instructions’ section on page 9.
	Food placed directly in front of air outlets.	Move chill sensitive foods away from the centre back of the shelf. Refer to ‘recommended storage area’ on page 11.
Unfamiliar noises.	Cabinet not stable or level. Freezer is defrosting.	See ‘Installation instructions’ section on page 4.

Problem	Possible causes	What to do
Water in the vegetable bins.	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. Set humidity slide to low humidity setting. Refer to page 12.
Sides of cabinet are warm.	This is normal.	
Condensation on outside of refrigerator/ freezer.	Not unusual during periods of high humidity.	Wipe dry.
Condensation inside fresh food compartment.	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.
Ice buildup inside freezer compartment.	Freezer door not closing tightly.	Move items in freezer so door can close tightly. Check and clean door gasket seal.
Door handles out of alignment.	With time and usage, movement may occur.	See 'Installation instructions – Stability' instructions on page 4.

Problem	Possible causes	What to do
If you hear...		
Beeps. – 3 beeps every 30 seconds.	The fridge storage compartment door is open.	Close the door or silence the alarm manually.
– 1 beep every second.	The temperature in the freezer is too high.	Close the door or silence the alarm manually. The alarm is normal when it is first started due to relatively higher temperature.
Abnormal sound.	The refrigerator is not located on a level place.	Adjust the feet to level the refrigerator. Refer to 'Installation instructions' on page 5.
	The refrigerator touches some object around it.	Remove objects around it. Refer to 'Ventilation & installation' on page 5.
Slight sound similar to that of flowing water.	This is the sound of the refrigerating system.	Normal.

Manufacturer's Warranty

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.

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.
- 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 Service Centre 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 Service Centre'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 Service Centre (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.

Note

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

Please keep this User Guide in a safe place.

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 Service Centre, or contact us through our local website listed on the back cover.

In United Kingdom if you need assistance...*

Phone: (0845) 066 2200

Fax: (0845) 331 2360

Email: customer.care@fisherpaykel.co.uk

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: customer.care@fisherpaykel.ie

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

Feel free to contact us at our website on

www.fisherpaykel.co.uk

www.fisherpaykel.ie

- * 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, Ltd

Model/Serial No.

Date of Purchase _____ **Purchaser** _____

Dealer _____ **Suburb** _____

Town _____ **Country** _____

www.fisherpaykel.co.uk
www.fisherpaykel.ie

Fisher & Paykel

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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.